

Lebanese American Cooking



Lebanese American Womens Association

Sharon

HIGHLIGHTS

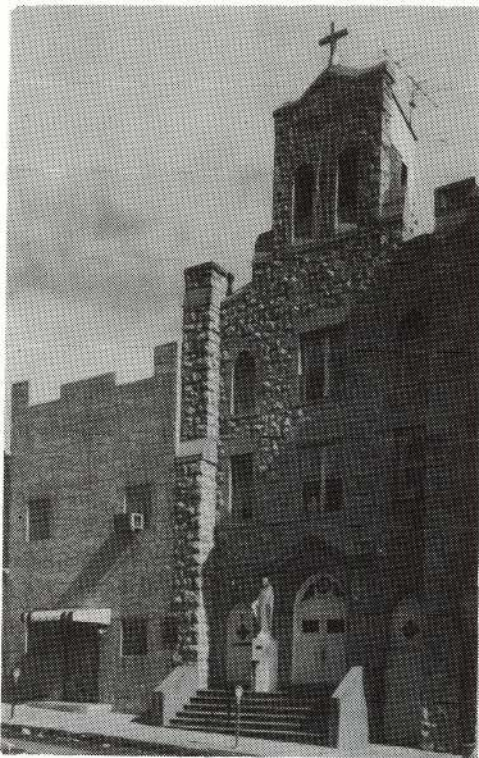
"Ahlan wa Sahlan" -- Welcome to the world of Lebanese cooking. We have compiled both Lebanese and American cooking to bring you this book of recipes, our first venture in this field. These recipes came from our mothers and grandmothers, from here and from Lebanon. We begged and borrowed the Lebanese recipes; you know how favorite recipes are hidden and never ever given up, but there are a few of us who are willing to share ours for the promotion of our book. We want you to enjoy our food as much as we do; we know you will, because we sell out of food every Lebanese Heritage Day we have at Our Lady of Lebanon Church in August.

The LAWA Club, Lebanese American Women's Association, was formed in 1968. We are made up of women directly or indirectly affiliated with Lebanese, either by birth or marriage. We are a non-profit organization and have made donations to needy causes. We have a scholarship fund for Lebanese boys and girls who plan to attend college after high school graduation and we also make a yearly donation to Our Lady of Lebanon Church. Sponsoring an orphan in war-torn Lebanon is also on our agenda. We participate in community affairs such as Easton Heritage Day and Palmer Park Mall Community Bazaar, as well as donate money to the homeless shelter.

Also, we are a social club, keeping in touch with each other. We are like a bridge between two Norths--North America and North Lebanon. There were no bridges years ago, but with the new generations, we have the best of both worlds.

We hope you enjoy our cookbook, especially our Lebanese recipes. They are precious to us and we hope you appreciate our tastes. "Sahtahn" (good eating).

DOROTHY KARAM MAWAD



Our first church on Lehigh St.



1975 Lebanese softball league

THANKS TO:

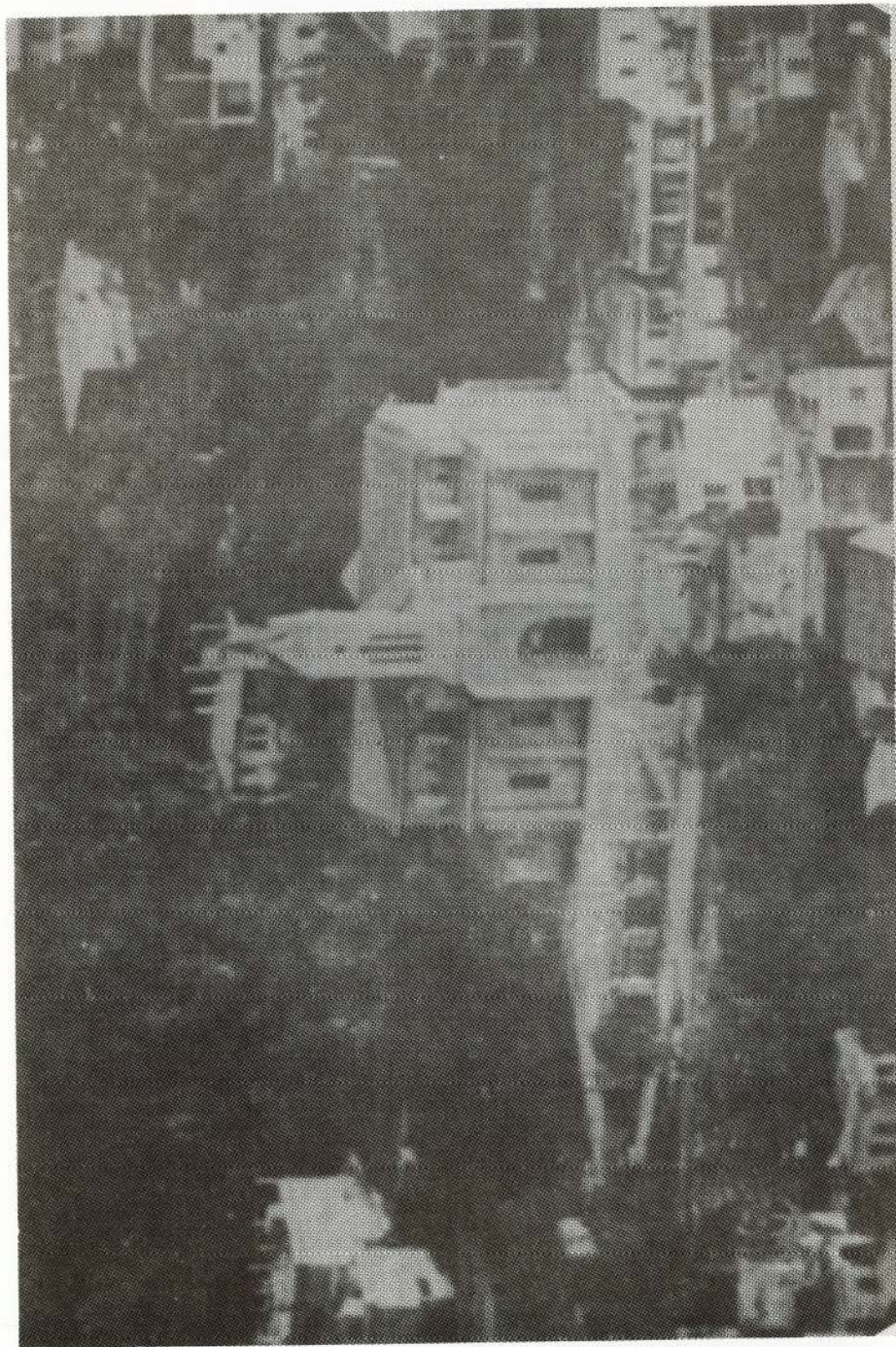
Josephine Zadio Oliver, for her many many hours of typing and re-reading recipes.

Mary Shumar, for her proof-reading skills.

Deanie Boulous, for her never-ending supply of photographs taken years and years ago.

Our club members, who gave us many recipes and extracted many others from their friends and families.

Many of our photographs were taken on Lehigh Street and South 4th Street. These two streets were the center of our community. When our ancestors came to Easton in the very early 1900's, they settled on these two streets. Many of us were born in our homes on Lehigh Street, and we lived there until the mid 60's, when redevelopment took over. Our first church was there. To this day, our church is still our center. It is here we see each other at least once a week, Saturday night Mass or Sunday morning Mass. We are no longer a community living together; we are scattered all over Easton. However, our meeting place is still in the old neighborhood, South Fourth Street.



Picture of Kfershab And its Church

LEBANESE AMERICAN WOMEN'S ASSOCIATION

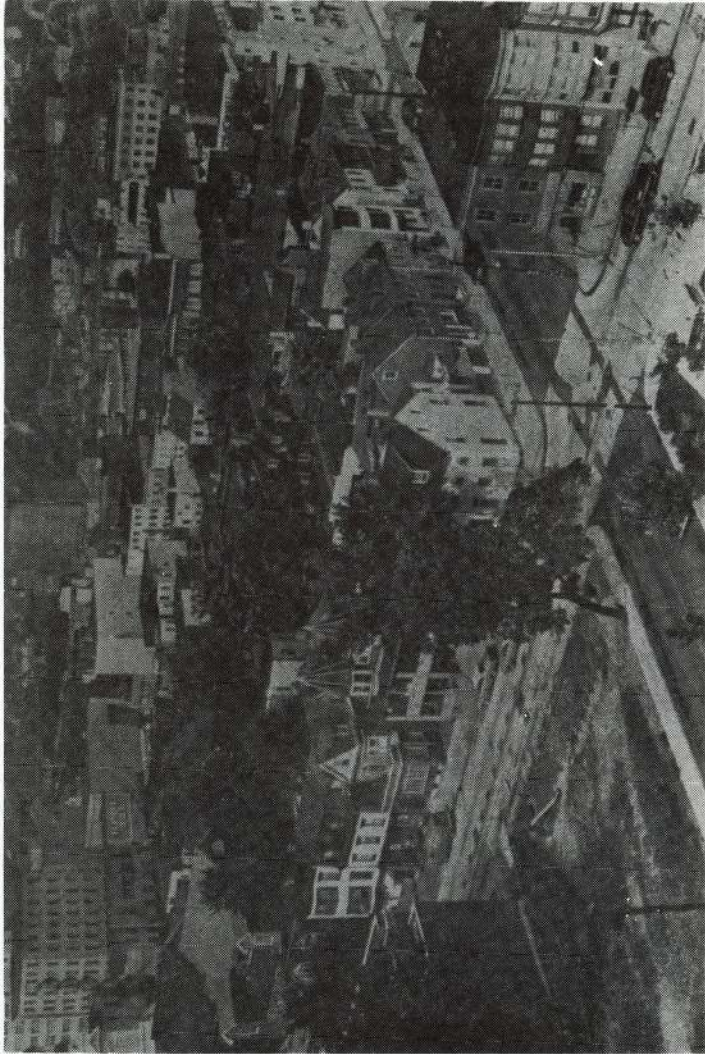
OFFICERS - 1991

President	Dorothy Karam Mawad
Vice-President	Laura Badway
Secretary	Sally Karam
Treasurer	Sandy Lombardo
Sunshine Girl	Adeline Karam

Cookbook Committee

Chairperson Laura Badway

Charlotte Assise
 Sharon John
 Adeline Karam
 Stephanie Karam
 Dorothy Mawad
 Eva Oliver
 Anna Stamets



View From The Harlan House

The southern section of downtown Easton basks in a summer sun. Shown in the foreground is the intersection of South Fourth and Lehigh streets with the Moose home to the left. The residential area beyond the intersection will be cleared as part of the Riverside Drive Development Project area.

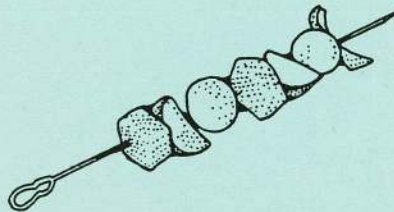
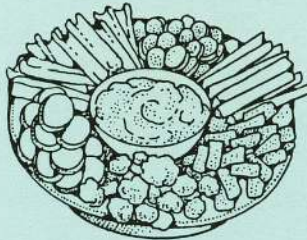
TABLE OF CONTENTS

Appetizers	9
Soups, Salads, Vegetables	17
Main Dishes	40
Breads, Rolls, Pastries	100
Cakes, Cookies, Desserts.	64
Sauces, Miscellaneous	107

First May Queen in 1943.



Appetizers



LEBANESE EGGPLANT DIP

1 Med. eggplant	1 Tbsp. lemon juice
1 Tbsp. sesame seed (Tahini)	1 tsp. salt
1 clove garlic, minced	1/4 c. mayonnaise

Place eggplant on baking sheet and prick with fork. Then broil till done, turning often. Remove skin from eggplant and put in blender with sesame seeds, garlic, lemon juice and salt. Blend 60 seconds till pureed. Put in a bowl and add mayonnaise, mix well. Serve as a dip.

SARA STASZEWSKI

LEBANESE PICKLED TURNIPS OR CAULIFLOWER

3 lbs. turnips or 1 large head cauliflower	1 cup vinegar
1/2 gallon glass jar	can red beets
	2 cups water
	1 tsp. salt

Wash and slice turnips or cauliflower. Put 2 slices beets on bottom of jar. Fill jar with turnips or cauliflower. Put 2 slices beets on top. Sprinkle salt. Pour vinegar and water over turnips until covered. Put piece of Saran wrap over opening, then put lid on. Turn upside down to mix together. Tighten lid and store for two weeks.

EVA OLIVER

LEBANESE EGGPLANT DIP (BABA GHANOJ)

1 large eggplant, prick with fork	1/2 cup water
1 clove garlic	1/2 cup lemon juice
3 Tbsp. Tahini (sesame oil)	1/8 tsp. salt

Cut ends off eggplant. Either bake or microwave it until soft inside. Scoop out insides, discard skin. Mash garlic, salt and Tahini. May use blender for these. Add eggplant, water and lemon juice. Blend in blender until desired consistency. Garnish with chopped parsley and olive oil.

DOROTHY KARAM MAWAD

LEBANESE CHI-CHI BEAN DIP (HUMMOS)

1 can chick peas or garbanzo beans	1/2 tsp. salt
3 Tbsp. Tahini (sesame seed oil)	1/2 cup lemon juice
1 clove garlic	water as needed

Blend in blender garlic, salt, Tahini and small amount of water. May use juice from can of chick peas instead of water. Add chick peas, lemon juice, blend well. Add as much water as needed to arrive at desired consistency. Garnish with chopped parsley and olive oil.

DOROTHY KARAM MAWAD

HOME MADE BOLOGNA

2 lbs. ground beef	1 tsp. mustard seed
2 Tbsp. Morton's Tenderquick*	1 c. water
1/8 tsp. garlic powder	1/2 Tbsp. liquid smoke
1 tsp. peppercorns	1/4 tsp. onion powder
1 tsp. crushed red pepper	

Mix and make into three rolls. Wrap tightly and refrigerate 24 hours. Unwrap and bake at 350° for one hour.

*Morton's Tender Quick Meat Cure

ELLA ELIAS BURNARD

HAM ROLL UP

8 thin slices baked ham	16 asparagus spears
8 slices low-fat cheese (mozzarella)	(canned or frozen) If frozen, thaw first

Roll each slice of ham around 2 asparagus spears. Pin with toothpicks. Place one slice of cheese on top of each roll and put under the broiler until the cheese melts. Serve immediately. Yield: 8 servings.

Approx. cal/serv: 1 Roll=200

LILLIAN SYMIA

BREAD AND CHEESE FONDUE

8 oz. soft cheddar cheese	3/4 cup beer
8 oz. cream cheese, softened	1 clove garlic, minced
1 loaf rye or pumpernickle bread (round), unsliced	

Mix all ingredients (except bread) and place in blender. Mix well. Cut top off bread, hollow out and let dry 2-3 hours. Break remaining bread into dipping size pieces, place in bag to keep moist. Fill hollowed bread with dip, place pieces around and serve.

PAULA FINK

PEPPERONI BALLS

1 pkg. frozen bread dough	sliced pepperoni
olive oil, salt, pepper, oregano	

Defrost dough, break off pieces. Place a slice of pepperoni in middle of dough and make a ball. Bake at 375° on greased cookie sheet till brown. Toss in olive oil, salt, pepper and oregano while hot.

VIVIAN ROMAGNOLI

DILL DIP

1 1/3 c. mayonnaise	2 tsp. fresh parsley
1 1/3 c. sour cream	2 tsp. onions
2 tsp. Spice Island "Beaumont Wagner" (sold at Allentown Hess's)	(chopped fine)

Mix together all ingredients. Make early and refrigerate. Delicious with cubed French bread or potato chips.

MARIE A. DECKING

PIZZA SNACKS

1 lb. Hamburger	1 tsp. Ital. seasoning
1 lb. Italian sausage, skinned	1 loaf rye bread, whole
1 lb. Velveeta cheese	(sliced in 4 sections)

Cook hamburger and sausage in deep pan and drain off fat. Add cheese and seasoning; cook on low flame until cheese is thoroughly melted. Lay rye bread on cookie sheet in single layers. Toast on one side in broiler. Take out and put cheese and meat on toasted side. Heat up when ready to serve - 350° 15 mins. yields 54.

SHIRLEY R. BRYFOGLE

PICKLED EGGS

1 dozen eggs	4 whole cloves
1 c. vinegar	1 tsp. sugar
1 c. water	1 tsp. salt
1 can whole red beets (16 oz.)	

Hard boil eggs. Peel while still hot. Place in half gallon container. Put red beets in between eggs. Heat vinegar, water, beet juice, cloves, sugar and salt until hot. Pour over eggs till covered. Let stand several days.

ANNA STAMETS

TUNA DIP

1 (6 1/2 oz.) water pack tuna	1 Tbsp. lemon juice
1 c. mayonnaise	1 envelope Italian
1 c. sour cream	Season mix (dry)

Mash tuna with fork. Combine all ingredients. Refrigerate at least 1 hour. Very, very good with crackers, chips or vegetables.

LAURA BADWAY

CRANBERRY SALAD RELISH

16 oz. fresh cranberries	1 c. sugar
20 oz. can crushed pineapple, drained	1 c. apples
1 c. celery	3-4 oranges with skin
1 c. walnuts	6 oz. Red Jello, strawberry or cherry

Place all ingredients except Jello into processor to chop. Dissolve Jello in 1 c. hot water and 2 c. pineapple juice. Mix till well dissolved, then pour over other ingredients. Stir. Chill till formed. Serve cold.

GEORGINA ZECHMAN

CRABMEAT APPETIZERS

6 English muffins sliced in half	2 Tbsp. mayonnaise
1 7 oz. can crabmeat, rinsed and strained	1/2 tsp. garlic powder
1 jar Kraft Old English cheddar sharp cheese	1/2 tsp. season-all salt
	1 stick butter

Spread mixture on muffins -- cut in four. Freeze for at least 1 hr. Broil on low for about 10 min. or until brown.

KATHY SCHAFFER

HOT SAUSAGE AND CHEESE PUFFS

1 lb. sweet Italian sausage, skin removed	3 c. Bisquick
1 lb. sharp cheddar cheese, grated	3/4 c. water

Cook and drain sausage. Spoon in large bowl, cool completely. Add cheese, Bisquick and water. Mix until blended. Roll in 1-inch balls. Place on cookie sheet. Bake 400° F 12-15 min. Yields 48.

SHIRLEY R. BRYFOGLE

SPINACH AND CHEESE STUFFED EGGS

1/2 of 10 oz. pkg. frozen chopped spinach	Dash pepper
12 hard cooked eggs	1/2 c. milk
1/4 c. grated Parmesan cheese	1/4 c. ricotta cheese
1/4 tsp. salt	Paprika
1/8 tsp. nutmeg	

Cook spinach according to package directions. Drain well. Cut eggs in half. Remove and mash yolks. Combine egg yolks, spinach, cheese, salt, nutmeg and pepper. Stir in milk and ricotta cheese. Mix well. Fill eggs with mixture. Cover and chill. Sprinkle with a little paprika. Makes 24 appetizers.

ANITA VILLARI

STUFFED MUSHROOMS

12 large mushrooms	1/8 tsp. pepper
4 Tbsp. butter	1 Tbsp. catsup
2 Tbsp. chopped onions	1 Tbsp. lemon juice
1 tsp. bread crumbs	1 Tbsp. minced parsley
1 tsp. salt	1/4 tsp. oregano

Clean 12 large mushrooms, leaving caps whole and chopping tender parts of stems. Melt 4 Tbsp. butter, add chopped onions, chopped stems and cook 3 min. Stir in bread crumbs. Cook 2 more min. Stir in remaining ingredients. Stuff mushrooms. Top with Parmesan cheese. Bake 15-20 min. at 400°. Dip mushrooms lightly with lemon juice so they don't turn black.

ELLA ELIAS BURNARD

STUFFED MUSHROOMS

1/2 c. 4-C Redi-Flavored Bread Crumbs 1 egg
 1/2 c. finely chopped cooked ham Freshly ground pepper
 1 lb. large mushrooms (optional)
 1/4 c. olive oil or veg. oil
 2 Tbsp. grated Parmesan cheese

Wash mushrooms, remove stems and scoop a little of the inside to make a pocket. Chop enough stem (1/2 c.). Heat oil in skillet. Add caps and toss just enough to coat them; remove caps and set aside. Add stems and cook over low heat until very soft. Remove from heat and stir in bread crumbs, cheese and ham. Add egg and pepper - mix well. Spoon into mushroom caps. Place caps in baking dish and drizzle oil over each to moisten. Sprinkle cheese over each. Bake in preheated oven at 325° for 30 min. (Yield 12-16).

SHARON J. JOHN

CREAM CHEESE STUFFED CELERY

12 stalks of celery 1 1/2 Tsp. salt
 1/2 lb. cream cheese Paprika
 2 Tbsp. lemon juice

Separate and wash celery stalks. Soften cream cheese and blend in butter or margarine. Add lemon juice, salt and paprika. Stuff the celery stalks. Cut diagonally.

DEBRA A. KARAM

SPINACH BALLS

2 10 oz. pkgs. frozen chopped 1 small chopped onion
 spinach, cooked and drained 1/2 c. Parmesan cheese
 2 c. Pepperidge Farm stuffing mix 1/2 tsp. salt
 4 beaten eggs 1/2 tsp. garlic powder
 3/4 c. melted butter

Mix all ingredients together. Cover and refrigerate overnight. Form into balls and place on cookie sheet. Bake for 15 min. at 350°.

ADELINE T. KARAM

CHEESE'N HOT DOG CRESCENTS

8 hot dogs 8 oz. Pillsbury Crescent Rolls
 4 slices American Cheese, cut in strips

Heat oven 375°F. Slit hot dogs in center--insert cheese in slit. Separate crescent dough into 8 triangles. Wrap dough over hot dogs. Keep cheese up. Place on ungreased cookie sheet. Bake 11-14 min. or until golden brown.

SELMA KARAM

WHITE PIZZA

House of Pasta frozen dough loaf 24 oz. grated Mozzarella
 Olive oil basil/oregano
 Clove of garlic Parmesan cheese

Put olive oil in bowl. Put dough in bowl, let rise in oven until doubled. Flour dough and cut in half. Take whole clove of garlic and mash with mortar and pestle and add olive oil. Brush over dough. Season mozzarella cheese with dry basil, oregano and Parmesan cheese. Use foil rectangular pans (cookie sheet size), line with dough and put cheese mixture on top of dough. Let sit a few minutes and bake at 450° for 10 min.

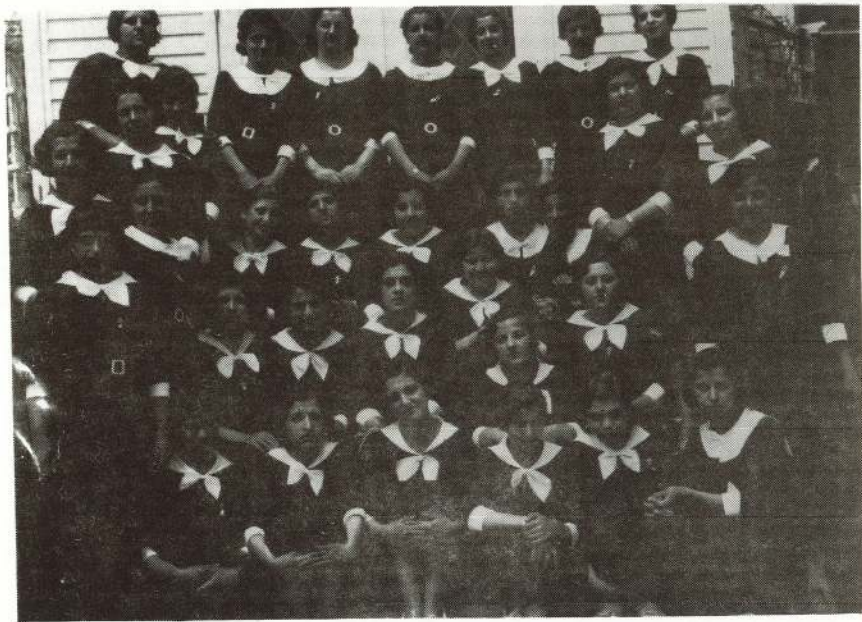
JOETTE LAKIS

VEGGIE BARS

2 lg. tubes crescent rolls 1/2 c. chopped green pepper
 1 8 oz. cream cheese 1 c. chopped broccoli
 1 c. cottage cheese 1 c. chopped cauliflower
 3/4 c. mayonnaise 1/2 c. chopped onions
 1 pkg. ranch dressing mix 1 tomato, chopped

Unroll crescent dough. Spread on ungreased jelly roll pan. Bake 350° 10-14 min. Let cool. Mix cream cheese and cottage cheese with mayonnaise and dressing mix. Spread on baked dough. Top with veggies. Chill overnight, cut into squares.

EVELYN CORPORA

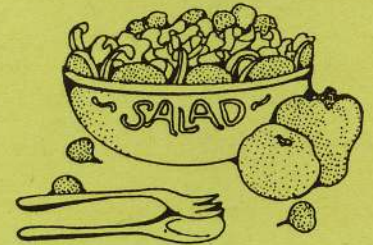


Original St. Theresa Sodality



Past Presidents of Sodality

Soups, Salads, Vegetables



Pinet Mow Queen is 1949

LEBANESE KIBBET ROHEEB (MONK'S SOUP)

1 1/2 c. lentils
1 gal. water

(kibbee balls)--knead together:

1/2 onion, mashed
1/2 pepper, mashed
salt, pepper, 1/2 tsp. cumin
1/2 tsp. allspice
1 c. washed bulgar (cracked wheat)
1 c. flour
water to soften dough to make balls

Flavoring:

2 garlic cloves
1/2 tsp. salt
2 Tbsp. olive oil
2 lemons

Boil lentils in water until cooked, or at least half cooked - 3/4 hour. Make little kibbee balls, size of marbles - drop into lentils and water. Simmer whole mixture until balls are cooked - you can tell by splitting a ball and seeing if still raw on inside. Flavoring - then mash 2 garlic cloves, 1/2 tsp. salt, add 2 Tbsp. olive oil, and 2 lemons to this mix. Add to soup. Boil 15 min. more.

DOROTHY KARAM MAWAD

LEBANESE LENTIL SOUP

1 C. lentils
2 C. tubettini pasta
6 C. water

1/4 c. lemon juice
1 clove garlic, minced
1 Tbsp. salt

Put lentils in pot, then add 6 c. water and bring to boil. Add 1 c. water and bring to boil again. Cook about 10 min. on medium heat, then add pasta, lemon juice, garlic and salt and cook until pasta is al dente.

MARY SIMON

LEBANESE LENTIL SOUP

1 c. elbow pasta
1 c. lentils
2 quarts water

2 lg. onions
1/4 c. olive oil
salt to taste

Boil pasta and lentils in water about 1/2 hour or till pasta and lentils are tender or soft. Fry sliced onions in olive oil, till almost black. Drain oil from fried onions, add to lentil and pasta broth. Cool onions, then mash, put through sieve, mix with broth or just add to broth. Salt to taste.

DOROTHY KARAM MAWAD

LEBANESE VEGETABLE SOUP (SHARBAT)

1 lb. beef or lamb cubes	3 tomatoes, cubed
1 stalk celery, cubed	2 potatoes, cubed
2 carrots, cubed	salt & pepper to taste
10 string beans, fresh	1/2 c. chopped parsley
7 c. water	1 8 oz. can tom.sauce
cinnamon powder	

Cook lamb or beef cubes in 7 c. water. Add cinnamon, salt and pepper. Cover, cook for 1 hr. Add celery, carrots, string beans. Remove curds from water, skim off. Add tomatoes and tomato sauce. Cook until vegetables are cooked.

FRIEND OF LAWA

LEBANESE MALCHLUTA (LENTIL, BEAN, RICE SOUP)

1/2 c. lentils	1/2 c. canned kidney beans
1/2 c. chick peas, canned	2 lg. onions, chopped
1/2 c. lima beans, canned	1/2 c. rice
1 Tbsp. cumin	1/2 c. olive oil
6 c. water	

Place lentils and rice in water - cover, cook until tender, about 1/2 hour. Add chick peas, lima beans, kidney beans - cook for 15 min, med. heat. Saute onions in olive oil, add to soup and cook for 15 min. more. Season with cumin, salt and pepper to taste. Most of the liquid should be boiled off. Should be a thick soup. Serves 6 people.

DOROTHY KARAM MAWAD

LEBANESE LEBNIA (YOGURT SOUP)

2 dozen kibbee balls, cooked (make from kibbee recipe)	
2 c. cooked rice	
4 Tbsp. flour	1/2 gal. leben (yogurt)
dry mint, sprinkled in (2 Tbsp.)	(make from leben recipe)

Mix leben in blender with flour. Add water to large pan with leben. Drop in kibbee balls, boil, stirring occasionally, until kibbee balls are cooked. Add rice and mint. Serve hot.

FRIEND OF LAWA

GASPACHO SOUP

1 chopped onion	1 c. water
1 large cucumber	4 oz. olive oil
2 diced green peppers	2 oz. wine vinegar
3 tomatoes, quartered	1 tsp. lemon
1 clove garlic, minced	

Mix all ingredients in blender until smooth or fairly smooth. Season with salt and pepper as needed to taste. Refrigerate, serve cold. Delicious and nutritious.

DOROTHY KARAM MAWAD

PERRY'S ONION SOUP

8 large yellow onions	4 c. chicken broth
4 Tbsp. butter	4 c. beef broth
1 Tbsp. olive oil	4 oz. dry sauterne
1 tsp. salt	1 1/2 oz. brandy
1 tsp. sugar	salt and pepper
1/4 c. sifted flour	Croutons
	swiss cheese

Thinly slice onions and cook slowly in covered saucepan with butter, oil, salt and sugar for 1 1/2 to 2 hours or until golden. Add flour and cook additional 5 min. Add chicken and beef broth and dry sauterne - return to boil, cover, simmer for 45 min. Before serving, add brandy and salt and pepper to taste. Croutons and 3-4 slices of swiss cheese melted under broiler.

SHELLEY RUSSACK

PASTA FAGSULIA (PASTA WITH BEAN SOUP)

2 qts. chicken broth	1 clove garlic
1 c. elbow macaroni	1 onion, chopped
salt, pepper	1 celery
chopped parsley	8 oz. peeled tomatoes
1 lg can beans, drained	4 Tbsp. olive oil

Heat oil in saucepan. Saute onion, garlic, celery till brown. Add broth and tomatoes and boil. Add rest of ingredients, stirring until pasta is tender. Serve with grated cheese if desired.

ANITA VILLARI

CHICKEN CORN CHOWDER

1 can (10 3/4 oz) cream of potato soup, undiluted	2 c. milk
1 can (16 1/2-17 oz.) creamstyle corn	1 tsp. or envelope chicken bouillon powder or 1 cube crushed
1 can (5 oz.) boned chicken or turkey, cut in pieces	

In large saucepan, stir all ingredients until well blended. Bring to boil over medium heat, stirring occasionally. Makes 4 servings.

SARA STASZEWSKI

CORN CHOWDER

1 can (10 3/4 oz.) cream of celery soup
 1 can (10 3/4 oz.) cream of potato soup
 1 can (10 3/4 oz.) New England Clam Chowder
 1 can (13 1/2 oz.) whole kernel corn
 2 c. half and half milk
 Salt and pepper to taste

Combine all ingredients in large saucepan, heat to blend flavors. Garnish with butter, if desired. Makes about 4 to 6 servings.

SARA STASZEWSKI

VEGETABLE SOUP

5 c. water	pinch oregano, basil,
2 cans chicken broth	garlic powder, celery
2 cans beef broth	salt, parsley flakes
1 lb. cubed beef	1 Tbsp. Worcestershire sauce
2 Tbsp. margarine or butter	1 c. noodles
1 chopped onion	1 can string beans
2 diced potatoes	1 c. chopped broccoli
3 diced celery stalks	1 c. chopped cauliflower
2 diced carrots	3 chopped tomatoes
1 diced green pepper	

Saute beef in butter or margarine. Mix broths and 5 cups water in large sauce pot. Add cooked beef and boil, then add remaining ingredients. Simmer for 1 hour or until vegetables are cooked.

DOROTHY KARAM MAWAD

QUICK PASTA BROCCOLI SOUP

1 lg. onion, chopped	1 c. Ronzoni Orzo #47
1 garlic clove, minced	1 16 oz. frozen broccoli cuts
2 Tbsp. margarine	7 c. water
3 chicken bouillon cubes	

Cook and stir onion and garlic in hot margarine until tender but not brown. Add water and bouillon cubes and bring to a boil. Stir in pasta, simmer 5 min. Add broccoli, simmer 5 min. longer.

LAURA BADWAY

BROCCOLI SOUP

1 box chopped broccoli - frozen or fresh	1 sm. cut-up tomato
1 chopped onion	1/2 lb. noodles
chopped celery	2 qts. water
	Salt and pepper to season

Cover bottom of pan with oil or butter, saute onion and celery. Add broccoli and 2 qts of water. Fill saucepan 3/4 full and cook for one hour or until tender. Precook 1/2 lb. noodles, strain and add to above. Serve sprinkled with grated Romano (or Parmesan) cheese and croutons.

SHARON J. JOHN

HEARTY PEA SOUP

1 lb. green split peas	1 bay leaf
1 ham bone	1 c. diced celery
1 1/2 c. sliced onions	1 c. diced carrots
1/4 tsp. marjoram	1 c. diced potatoes (optional)
1 tsp. salt	
1/2 tsp. pepper	

Soak peas overnight in cold water. Add ham bone, onions, and seasonings. Bring to a boil, cover, and simmer for 2 hours. Remove ham bone, cut off meat and dice. Return to soup and add vegetables. Cook on simmer for 1/2 hour more. Add salt and pepper if needed. Serves 6 to 8 people.

DOROTHY KARAM MAWAD

ITALIAN CHOWDER

2 sliced onions	1/2 tsp. pepper
1/4 c. butter or margarine	2 tsp. (or 3 cloves) minced garlic
1 lb sliced zucchini	1 tsp. basil
1 can (15 1/2 oz.) chick peas with juice	1 bay leaf
1 lb. can Italian plum tomatoes	1 c. shredded Monterey Jack cheese
1 1/2 c. dry wine	1 c. whipping or heavy cream

Saute onion with butter or margarine. Add zucchini, chick peas and tomatoes, wine and seasonings. Simmer 20-30 min, stirring occasionally. Stir in cheese and cream. Simmer over low heat, stirring often until cheese melts.

MARCINE SYMIA

MANDARIN SALAD

Salad:	1/4 c. sliced almonds
	1 Tbsp. + 1 tsp. sugar
	1/2 head iceberg lettuce or spinach
	1 c. chopped celery
	2 green onions, thinly sliced
	1 11-oz. can Mandarin oranges, drained

Dressing:	1/2 tsp. salt
	Dash pepper
	2 Tbsp. sugar
	2 Tbsp. vinegar
	1/4 c. salad oil
	Dash Tabasco sauce
	1 Tbsp. snipped parsley

Preparation time: 30 min.

Cooking time: 5 min.

Serves 8-10

Dressing: Place all ingredients in covered jar, shake and refrigerate.

Salad: Cook almonds and 1 Tbsp. and 1 tsp. sugar over low heat, stirring until sugar is melted and almonds are coated. Cook and break apart. Store at room temperature. Tear lettuce and romaine (about 4 cups). Place greens in plastic bag and add celery and onion. Fasten bag securely and refrigerate. Five min. before serving, shake and pour dressing into bag. Add 1 can Mandarin oranges and almonds. Fasten bag securely and shake well. This salad can be prepared up to 24 hours ahead and the dressing put on at last minute. A delicious sweet salad.

LAURA BADWAY

LEBANESE RICE PILAF

2 cups rice	4 cups water
3/4 c. orzo	1 Tbsp. salt
1/2 c. margarine	

Brown orzo in margarine. Rinse rice in cold water, drain. Saute with orzo, stirring constantly. Add salt and water. Mix. Stir. Cover. Bring to boil, then simmer for 1/2 hour or until rice and orzo are tender.

FRIEND OF LAWA

MEAT BALL SOUP

2 lbs. hamburger	1 large can mixed veg.
1/2 c. onions	2 sm. jar mushrooms
1 can tomato paste	1 pkg. frozen vegetables
1 whole can of tomatoes	2 qt. or more of water
5 bouillon cubes	

Brown hamburger and onions together; add rest of ingredients, plus all liquids. Cook 2 hours or more, add 1/2 to 3/4 c. of Orzo. Cook until tender.

LAURA BADWAY

VENUS DEMILO SOUP

1 lb. hamburger	2 stalks celery, diced
1 large can College Inn Chicken Broth	14 1/2 oz. can tomatoes
1 pkg. Lipton onion soup	2 sm. pkgs. frozen veg.
1 qt. water	1/2 c. orzo

Brown hamburger and drain. Add broth, onion soup, water and celery. Boil 20 min. Add remaining ingredients. Bring to a boil and simmer another 10 min. Serve with grated Parmesan cheese.

LEILA SHUMAR

LEBANESE FATTOUCH (BREAD SALAD)

1/2 loaf Lebanese bread or 4 slices white bread toasted and broken into pieces	2 Tbsp. chopped parsley
2 lemons, juiced	2 Tbsp. chopped mint or
1 chopped cucumber	1 Tbsp. dried mint
3 chopped tomatoes	2 cloves crushed garlic
1 chopped onion or spring onions	6 Tbsp. olive oil
	salt and pepper

Put broken pieces of bread into bowl. Moisten and soften with cold water or lemon juice. Mash garlic with salt. Add oil. Mix with remaining ingredients. Toss. Taste and adjust seasonings.

FRIEND OF LAWA

LEBANESE ROSARY OF THE POOR

Thick slices of:	Sauce:
Eggplant	Fresh tomatoes or
Zucchini squash	Canned tomatoes
Potatoes	2 Spoonfuls/Tomato
Green peppers	paste
Onions	Salt and pepper to taste
Carrots	Water
Celery	

Partly cook (in small amount of oil) thick slices of vegetables. Place in roaster. Dissolve the paste and cook over heat with tomatoes, water (enough to make amount needed) and salt and pepper to taste. Pour sauce over vegetables in roaster or casserole. Use amounts of sauce to coincide with amount of vegetables. Cook in 350° oven for about 1/2 hour.

SONJA SHAHEEN

LEBANESE EGGAH (EGG OMELET)

4 eggs	
onions, chopped (may cook onions and peppers ahead of time, peppers, chopped	in butter)
2 Tbsp. milk	
butter	
2 Tbsp. dried mint	

Mix all ingredients. Fry slowly. When one side is cooked, turn over. Will be thick, maybe one inch thick. May be cut into slices, as one would cut a cake. May be eaten cold or hot.

FRIEND OF LAWA

ITALIAN POTATO SALAD

5 lb. potatoes	oregano
oil	salt
vinegar	pepper
onion	

Boil potatoes. Peel skin and cut potatoes into cubes.

Add: 1 c. oil (Puritan)	3 tsp. oregano
1/2 c. cider vinegar	salt and pepper to taste
2 med. onions, chopped	

Mix all above. This can be made day before. If so, stir at least every 6 to 8 hours. Cover and refrigerate!

ANITA VILLARI

GARLIC POTATO SALAD

1 1/2 lbs potatoes	1/4 tsp. pepper
2 cloves garlic, minced	1/4 c. finely chopped parsley
4 Tbsp. olive oil	2 green onions, chopped
1/2 tsp. salt	

Boil potatoes until tender, cool and cut into 1 inch chunks. Put all the above ingredients into large bowl. Stir all together, then add potatoes. Toss well.

JOSEPHINE SYMIA

TUNA TOMATO MOLD

1 can tomato soup	1/2 c. onion
8 oz. cream cheese	1/2 c. green pepper
2 pkgs. unflavored gelatin	1 c. mayonnaise
2 6 1/2 oz. tuna, drained	

In saucepan, combine soup and cream cheese over med. heat. Soften 2 pkgs. gelatin in 1/2 cup warm water. Add to soup mixture. Remove from heat. Add remaining ingredients, blending well. Place in any mold and refrigerate until firm. Unmold and serve with crackers.

PAULA FINK
FRIEND OF ANDREA AND CHARLOTTE

RICE AND SHRIMP ANTIPASTO

2 c. cooked rice	1 yellow pepper, chopped
1 c. shrimp, cooked	1 onion, chopped
red cabbage, chopped	oil and vinegar to taste
2 apples, peeled and chopped	

Mix all ingredients together. Refrigerate. Serve cold.

FRIEND OF LAWA

SHRIMP SALAD

1 lb. shrimp - cooked, cleaned, diced	salt and pepper
2 large stalks celery, diced	2 Tbsp. lemon juice
1 white onion, minced	1/3 c. mayonnaise
2 hard cooked eggs, diced	

Toss the above ingredients. 4 fresh tomatoes...lettuce. Serve salad on bed of lettuce with quartered tomatoes on the sides.

SHARON J. JOHN

PASTA SALAD

3 pkgs. colored pasta	1 box mushrooms
1/2 lb. chunks of pepperoni or salami	1 head fresh broccoli
1 whole green pepper	2 pkgs. Good Seasons salad mix
2 tomatoes	

Cook, drain and cool pasta. Cut the other ingredients into small pieces. Mix the pasta, meat, and vegetables. Mix one package of Good Seasons and add to salad. Refrigerate for several hours. Before serving, open the other package of Good Seasons and sprinkle unmixed on the pasta salad.

ADELINE T. KARAM

LEBANESE POTATO SALAD

1 1/2 lb potatoes	Dressing:
salt	4 Tbsp. olive oil
4 Tbsp. chopped parsley	2 Tbsp. lemon juice
4 Tbsp. chopped spr. onions	2 cloves crushed garlic
	salt

Boil potatoes. Peel after cooked. Slice or cut into cubes. Mix with onions. Mix dressing and pour over hot potatoes. Toss well. Sprinkle with parsley.

ANNA STAMETS

LEBANESE EGGPLANT SALAD

Salt	1 bunch green onions,
1 eggplant, peeled and sliced	finely chopped
in 1/2-in. slices	1 c. finely chopped parsley
4 Roma tomatoes, chopped	Romaine lettuce
	Salt & pepper (optional)

Dressing:
2 cloves crushed garlic
6 Tbsp. olive oil
Juice of 2 lemons

Salt eggplant and place on paper towel in glass pie plate. Cover tightly and microwave on high 3 min. Rinse eggplant, dry thoroughly and chop fine. Mix with tomatoes, onions and parsley. Add dressing and toss. Add salt and pepper if desired. Serve on crisp romaine. Makes 8-12 servings.

LAURA BADWAY

LEBANESE CUCUMBER SALAD

1 clove garlic	2 cucumbers
1 tsp. salt	1 Tbsp. dry mint
2 cups leben	1 Tbsp. dry mint,
	sprinkled on top

Mash garlic and salt and mint. Add leben and mix well. Peel cucumbers and slice. Add to leben mixture. Add mint, mix well.

FRIEND OF LAWA

LEBANESE TABBOULI

3/4 c. burghul (crushed wheat)	2 Tsp. salt
1 bunch green onions, finely chopped	1/2 Tsp. cinnamon
3 bunches parsley, finely chopped	1/2 c. lemon juice
2 tomatoes, finely chopped	(4 lemons)
1 onion, finely chopped	1/2 c. olive oil

Soak the burghul and squeeze out water. Put in a large salad bowl. Add the parsley, onions, tomatoes and mix altogether. Add spices, then add lemon juice and olive oil. Mix together. Serve and eat.

If you want to prepare ahead of time, don't add lemon juice and oil till ready to eat. Refrigerate mixture (onions, parsley, etc.) without mixing together.

DOROTHY KARAM MAWAD

LEBANESE GREENS SALAD

2 bunches of spinach	2 cloves garlic
1/4 c. olive oil	salt, as needed
1/4 c. lemon juice	

Wash spinach several times in cold water until thoroughly cleaned. Cut into bite size pieces. Mash garlic and sale, add oil and lemon juice. Toss thoroughly, and serve. Same dressing may be used with tomatoes, also, and lettuce with cucumbers.

FRIEND OF LAWA

LEBANESE BEAN AND POTATO SALAD

1 lb. green beans, cooked, cooled	1/2 Tsp. salt
4 potatoes, boiled, cooled	1/2 c. lemon juice
1 garlic clove	1/2 c. olive oil

Mix beans and diced potatoes together. Mash garlic and sale, add lemon juice and oil. Mix all ingredients well. Serve cold.

FRIEND OF LAWA

LEBANESE EGGPLANT SALAD

1 large eggplant, prick with fork to let steam out	
1 clove garlic	juice of 2 lemons
1/2 Tsp. salt	1 Tbsp. olive oil

Bake eggplant in microwave or oven. Cook until tender, but not too soft. Peel and cut into cubes. Put in large bowl. Mash garlic and salt, then add olive oil and mix. Then add lemon juice. Add this mixture to cubed eggplant. Mix well. Eat with pita bread.

REBECCA MAWAD STOCKER

HAM-MACARONI SALAD

1 7 oz. pkg. Creamettes	1/2 tsp. celery salt
macaroni	1 tsp. Worcestershire sauce
1 10 1/2 oz. can cream of mushroom soup	1 6 3/4 oz. can "Tender Chunk" Ham, flaked apart with fork
2/3 c. milk	Corn flakes
1 c. shredded cheddar cheese	

Prepare Creamettes according to package directions, drain. Heat together soup, milk, cheddar cheese, celery salt, Worcestershire sauce and flaked ham. Add mixture to cooked macaroni. Pour into greased 2 qt baking dish. Top with corn flake crumbs. Bake in preheated oven 350° for about 40 min (till hot and bubbly).

FRAN RANKIN

CHINATOWN SPINACH SALAD

Dressing:	Salad:
1/3 c. salad oil	8 1/2 oz. can water
2 Tbsp. red wine vinegar	chestnuts, drained & sliced
1 Tbsp. minced scallion	1 lb fresh spinach, ripped
1 tsp. soy sauce	1/4 lb fresh mushrooms, sliced
1/4 tsp. dry mustard	1 Tbsp. lemon juice
1/8 tsp. pepper	4 slices bacon, crumbled

In a small mixing bowl, combine salad oil, vinegar, scallions, soy sauce, mustard and pepper. Beat well to blend. Add water chestnuts. Blend to coat evenly. Chill several hours, stirring occasionally. Wash spinach, remove stems, drain thoroughly. In salad bowl, combine spinach and mushrooms. With slotted spoon, remove water chestnuts from dressing and add to spinach. Add lemon juice and toss well. Add bacon and dressing, toss again and serve.

FRIEND OF LAWA

BAKED VEGETABLE CASSEROLE

1 stick margarine	1/2 c. Parmesan cheese
20 oz. frozen Italian vegetables	1 c. Miracle Whip
(cook first)	Sprinkle seasoned salt
1 can water chestnuts, sliced	3/4 small bag Pepperidge Farm cheddar fishes, smashed
(optional)	
1 c. chopped celery	
1 c. chopped onion	

Mix everything. Put into 9X13 greased Pyrex dish. Bake at 350° 30 min.

MARY ANN MURRAY

JERRY'S FRENCH FRIED CAULIFLOWER

1 lb. cauliflower
1/4 tsp. salt

1 egg
1/2 bread crumbs

Separate cauliflower into small flowerets. Wash and dry well. Mix salt and egg in bowl. Dip cauliflower in egg mixture, then bread crumbs, and french fry.

JERRY MINER

BAKED CORN

2 c. creamed corn
2 eggs (well beaten)
1 Tbsp. butter

2 Tsp. flour
2 Tbsp. milk
1 Tsp. salt

Combine ingredients. Mix thoroughly. Pour into greased casserole. Set in pan of warm water. Bake in moderate oven (400°F) until an inserted knife comes out clean. If desired, additional milk may be added to provide moisture. (Serves 6)

MARIE A. DECKING

STIR-FRY VEGETABLE DINNER

1/2 lb. beef chuck steak
(sliced thin and marinated
in 3 Tbsp. soy sauce)

1 leek
18 oz. can water chestnuts
1/4 lb Chinese snow peapods
3 large carrots
2 large stalks broccoli
(including stems)

2 large green peppers
3 stalks celery
1/2 lb. mushrooms

Chop vegetables into bite-size pieces. Mix 2 tsp. corn starch, 5 tsp. cold water, 1 tsp. sugar, 6 tsp. soy sauce and 1 minced clove of garlic to make sauce; add sauce to meat. In a wok or frying pan heat 3 tsp. vegetable or peanut oil on high heat. Stir-fry beef 3-5 min. Remove to platter to keep warm. Cook approximately 2 c. vegetables at a time. Broccoli and carrots 2-3 min, peppers 3-4 min, all others 1-2 min. Heap onto serving platter. Serve with rice for a great Chinese dinner! Serves 6-8 people.

LAURA BADWAY

TACO PIE

1 pkg. crescent rolls
1 pkg. taco seasoning mix
1 lb. hamburger
1/4 c. chopped ripe olives

1 c. Doritos, crushed slightly
8 oz. sour cream
1 c. grated cheddar cheese

Unroll and arrange pkg. of crescent rolls to cover an 8" or 9" pie pan. Follow directions on pkg. of taco seasoning mix to prepare meat sauce. Put meat mixture in pie pan. Layer remaining ingredients in the order listed. Bake at 350° for 20 min. Garnish with shredded lettuce, chopped tomatoes and guacamole (optional).

LAURA BADWAY

COLESLAW

Small head cabbage, shredded
1 tsp. salt
2 Tbsp. sugar

3/4 c. mayonnaise
2 Tbsp. white vinegar

Shred cabbage. Sprinkle with salt. Let stand a couple of hours. Squeeze water out of cabbage. Add sugar, mayonnaise and vinegar. Add salt and pepper to taste.

ANNA STAMETS

CATHERINE'S COLESLAW

1 small head cabbage, shredded
3 Tbsp. sugar
1 tsp. salt
1/2 c. or a little more mayonnaise

3 Tbsp. vinegar
1/2 tsp. black pepper
1 grated carrot

Toss together all ingredients and refrigerate overnight. Serve cold. Serves about 6.

SARA STASZEWSKI

QUEENIE'S FRUIT SALAD

1 large can fruit cocktail
1 can pineapple chunks
1 can peaches, cut up
1 can Mandarin oranges
1/2 jar cherries, cut up

1 can grapefruit slices, cut up
5 Tbsp. lemon juice
6 Tbsp. honey
Fresh fruit can also be added
3 bananas

Mix all ingredients, including juices, in large bowl. Put in refrigerator overnight. Add three sliced bananas and stir. Serve and enjoy.

SARA STASZEWSKI

CRANBERRY MOLD

1 lb. fresh cranberries	1 c. chopped celery
2 c. water	1/2 c. chopped walnuts
2 c. sugar	1 can crushed pineapple (with juice)
2 pkgs. Strawberry Jello (3 oz. size)	

Wash and remove stems of cranberries. Put cranberries and water into pot. Add sugar. Boil for 7 min. until cranberries are soft. In large bowl, add 2 pkgs. of Jello and pour cranberry water and mix well. Add rest of ingredients and pour into mold or a crystal bowl. Refrigerate overnight. Serves 10-12 people. It's good leftover and served on lettuce as a salad.

ANITA VILLARI

ZUCCHINI CASSEROLE

4 zucchini, cubed	1 lb. sausage, cubed
1 large onion, chopped or sliced	1 eggplant, optional, cubed
2 cloves garlic, minced	salt, pepper, basil, garlic
2 green peppers, cut in strips	salt, spaghetti sauce, grated cheese
4 potatoes, cubed	

Cube zucchini, mix with peppers, potatoes in large bowl. Eggplant, if desired. Simmer sausage pieces in oil with onion and garlic. Throw out excess juice. Mix all ingredients together with spices, then put in baking pan. Pour spaghetti sauce, mix altogether. Put grated cheese on top. Bake 1 1/2 hrs., covered. Eliminate excess juice -- pour more spaghetti sauce on top.

MARION WILLEVER

ZUCCHINI PIE

4 eggs	1/2 tsp. oregano
1 c. Bisquick flour	3 c. zucchini, sliced
1/2 c. chopped onions	1/2 c. grated cheese
2 tsp. parsley, chopped	1/2 c. oil
1/4 tsp. salt	

Mix all together. Put in greased casserole. Sprinkle 2 tsp. grated cheese on top. Bake at 350° for 25-30 min.

JOHANNA BUTCHKO

BROCCOLI-ONION CASSEROLE-MICRO

2 10 oz. pkgs. frozen broccoli cuts	1/4 c. cracker crumbs
2 Tbsp. water	1/2 c. shredded cheddar cheese
8 oz. can pearl onions	
10 3/4 oz. can cream of mushroom soup	

Microwave broccoli and water in 2 qt. covered casserole on full power for 10-11 min. Drain. Stir to break up. Stir in onions and soup. Top with cracker crumbs. Cook in microwave on full power for 5-7 min. Sprinkle with cheese. Cook on full power for 45 seconds to 1 1/2 min. or until cheese melts.

LAURA BADWAY

BROCCOLI CASSEROLE

2 boxes 10 oz. chopped broccoli spears (frozen)	1 can sliced water chestnuts
1 can cream of mushroom soup	1 can Durkee Fried Onion Rings
	1/4 c. milk

Defrost broccoli. Mix broccoli with mushroom soup, water chestnuts and 3/4 can of onion rings. Add milk and mix well. Pre-heat oven. Place in oven at 350° for 35 min. During the last 5 min. of baking, garnish with remaining 1/4 can of onion rings. Return to oven.

MARCINE SYMIA

BROCCOLI CASSEROLE

2 pkgs. frozen chopped broccoli	2 eggs
1 medium onion	4 oz. Parmesan grated cheese
1 can cream of mushroom soup	3/4 c. mayonnaise

Can be made day before - Bake before serving
Cook and drain broccoli. Saute onion in 2 tbsp. butter. Put both ingredients into large bowl and stir with wooden spoon. Add the cream of mushroom soup, 2 eggs (mix well with fork), 4 ozs. Parmesan cheese, 3/4 c. mayonnaise. Mix well and pour into well-buttered casserole.

Topping: 1/2 c. or 1 roll Ritz crackers
1/2 c. melted butter
Mix well and spread on top. Bake 350° 30 min.

ANITA VILLARI

BROCCOLI RICE

1 c. instant rice	1/2 c. milk
2 pkgs. chopped cooked broccoli	1 can cream chicken soup
2 Tbsp. butter	1/2 c. grated cheese
1 onion, chopped	

Mix all ingredients together. Bake uncovered in oven for 35 min. at 350°.

FRIEND OF LAW

BROCCOLI CASSEROLE

20 oz. bag frozen broccoli	1 can onion rings
1 can cream mushroom soup	1 c. shredded cheese
2/3 c. milk	

Cook broccoli. Put 1/2 in greased casserole. Sprinkle 3/4 onion rings and cheese on it. Top with rest of broccoli. Mix milk and soup, pour on top. Bake uncovered 325° for 30 min. Add remaining onions, bake 5 min. more.

FRIEND OF LAW

HASH BROWNED POTATOES

1/2 c. shortening	1 tsp. salt
1/2 c. chopped onions	1/2 tsp. pepper
2 1 lb. pkgs. frozen Hash Browns	

Melt shortening in Teflon-coated skillet. Add onions and cook until tender. Add potatoes, salt, pepper. Stir several times to thaw potatoes and coat with shortening, then press down evenly with spatula. Fry without stirring until bottom is golden brown--about 15 min. Fold, omelet style, and serve.

ELLA ELIAS BURNARD

SCALLOPED POTATOES

Potatoes	Margarine
Onions	Cheese ?
Flour	Salt and pepper
Milk	

Use your judgment on the size of baking dish for the amount of potatoes.

1--grease casserole; 2--slice potatoes into thin slices in casserole; 3--salt and pepper; 4--slice onion on top and mix. Then add a little flour; 5--add milk to cover half of potatoes; 6--add pats of margarine on top; 7--bake for 40-50 min. 350°.

SARA STASZEWSKI

OLD FASHION POTATO CASSEROLE

5 potatoes	1/2 c. fresh parsley, chopped
5 slices bread	1/2 c. grated Parmesan or Picorino cheese
3/4 stick margarine	chicken broth (canned)
1 large onion, chopped	salt and pepper

Cut up potatoes and boil; drain. Then mash potatoes. Add 5 slices of bread that has been soaked in chicken broth. Add margarine, salt and pepper, parsley, onion, and cheese. Mix well. Put in greased baking dish (use margarine for greasing). Sprinkle cheese on top with 4 pats of margarine. Bake covered about 3/4 hr, 350°, then remove cover and bake another 1/4 hour uncovered.

MARY ANN MURRAY

HOLIDAY POTATOES

8-10 medium potatoes	dash pepper
8 oz. mushrooms	2 egg yolks
6 Tbsp. butter	1/4 c. chopped parsley
1 c. light cream	1/2 tsp. baking powder
1 1/2 tsp. salt	

Brown mushrooms in 2 tsp. butter. Set aside. Boil potatoes and whip with all the ingredients except mushrooms. Stir in mushrooms last. Bake in a 2 qt. casserole at 350° for 45 min.

ANITA VILLARI

BAKED POTATO MEAL

4 large potatoes	1 c. water
1 lb. ground beef	6 oz. tomato paste
1 1/2 oz. spaghetti sauce mix	

Brown ground beef. Drain off fat. Mix in sauce mix, water and tomato paste. Cook over low heat 10 min. Bake potatoes in 350° oven 1 hr. Cut open potato and spoon mixture over top.

SANDY LOMBARDO

SPEEDY NICOISE SALAD

1 can whole green beans	2 Tbsp. sliced pimentoes
15 oz. can artichoke hearts	2 Tbsp. anchovy fillets
6 1/2 oz. can white tuna	1/4 c. Italian dressing
1 can pitted olives	

Combine 1 1-lb can whole green beans, drained, 1 15-oz. can artichoke hearts, drained and quartered, 1 6 1/2-oz. or 7 oz. can white tuna, drained and flaked, 1/2 c. sliced pitted ripe olives, 2 Tbsp. sliced pimentoes, 2 Tbsp. anchovy fillets, and 1/4 c. Italian salad dressing. Toss lightly. Serve in lettuce cups. To each serving add 3 or 4 slices tomatoes. Makes 6 to 8 servings.

MARIE A. DECKING

STEAK FRIES WITH LEMON/GARLIC DRESSING

4 large cloves of garlic	Lemon juice
Salt	5 large Idaho potatoes
Oil	

For dressing: Smash the garlic with salt, blend in the oil and lemon juice. Put aside. Wash potatoes, and peel. Slice into steak fries. Heat oil in frying pan. Drain the potatoes in colander, salt, fry. After they are done, remove from frying pan, put in a deep bowl, pour the dressing on the potatoes and toss.

ADELINE T. KARAM

POTATO CASSEROLE

2 lbs. frozen hash browns (room temp.)	2 c. grated cheddar cheese
1 stick oleo (melted)	1 pt. sour cream
1 can cream celery soup	1 onion, chopped

Mix all ingredients together. Bake at 350° for 2 hours. Makes big dish - 9x13".

LAURA BADWAY

ITALIAN POTATO SALAD

5 lb. potatoes	oregano
oil	salt
vinegar	pepper
onion	

Boil potatoes. Peel skin and cut potatoes into cubes.
Add: 1 c. oil (Puritan) 3 tsp. oregano
1/2 c. cider vinegar salt and pepper to taste
2 med. onions, chopped

Mix all above. This can be made day before. If so, stir at least every 6 to 8 hours. Cover and refrigerate!

ANITA VILLARI

GARLIC POTATO SALAD

1 1/2 lbs potatoes	1/4 tsp. pepper
2 cloves garlic, minced	1/4 c. finely chopped parsley
4 Tbsp. olive oil	2 green onions, chopped
1/2 tsp. salt	

Boil potatoes until tender, cool and cut into 1 inch chunks. Put all the above ingredients into large bowl. Stir all together, then add potatoes. Toss well.

JOSEPHINE SYMIA

TUNA TOMATO MOLD

1 can tomato soup	1/2 c. onion
8 oz. cream cheese	1/2 c. green pepper
2 pkgs. unflavored gelatin	1 c. mayonnaise
2 6 1/2 oz. tuna, drained	

In saucepan, combine soup and cream cheese over med. heat. Soften 2 pkgs. gelatin in 1/2 cup warm water. Add to soup mixture. Remove from heat. Add remaining ingredients, blending well. Place in any mold and refrigerate until firm. Unmold and serve with crackers.

PAULA FINK
FRIEND OF ANDREA AND CHARLOTTE

RICE AND SHRIMP ANTIPASTO

2 c. cooked rice	1 yellow pepper, chopped
1 c. shrimp, cooked	1 onion, chopped
red cabbage, chopped	oil and vinegar to taste
2 apples, peeled and chopped	

Mix all ingredients together. Refrigerate. Serve cold.

FRIEND OF LAWA

SHRIMP SALAD

1 lb. shrimp - cooked, cleaned, diced	salt and pepper
2 large stalks celery, diced	2 Tbsp. lemon juice
1 white onion, minced	1/3 c. mayonnaise
2 hard cooked eggs, diced	

Toss the above ingredients. 4 fresh tomatoes...lettuce. Serve salad on bed of lettuce with quartered tomatoes on the sides.

SHARON J. JOHN

PASTA SALAD

3 pkgs. colored pasta	1 box mushrooms
1/2 lb. chunks of pepperoni or salami	1 head fresh broccoli
1 whole green pepper	2 pkgs. Good Seasons salad mix
2 tomatoes	

Cook, drain and cool pasta. Cut the other ingredients into small pieces. Mix the pasta, meat, and vegetables. Mix one package of Good Seasons and add to salad. Refrigerate for several hours. Before serving, open the other package of Good Seasons and sprinkle unmixed on the pasta salad.

ADELINE T. KARAM

VICKI'S TORTELLINI SALAD

1 head broccoli, diced	1 can black olives, diced
2 tomatoes, diced	9 oz. pkg. cheese tortellini
1 green pepper, diced	9 oz. pkg. meat tortellini
1 14 3/4 oz. can unmarinated artichoke hearts, diced (optional)	
<u>Dressing:</u> 1 c. olive oil	1/2 c. vegetable oil
1 tsp. salt	1/2 c. wine vinegar
1/2 tsp. dry mustard	1/2 tsp. pepper 1/2 tsp. basil

Cook cheese and meat tortellini according to directions. Drain and mix with all above ingredients. Mix dressing and add slowly. Mix continuously. Chill. Stir well before serving.

GEORGINA ZECHMAN

SWEET AND SOUR SALAD DRESSING

1/2 c. salad oil	1/2 tsp. garlic powder
1/2 c. vinegar	1/2 tsp. salt
1/2 c. water	1/2 tsp. black pepper
1/2 c. sugar	1/2 tsp. oregano

Pour all liquid ingredients into jar. Add all spices. Cover with lid and shake well. Pour over your favorite salad greens.

LAURA BADWAY

"VERY GOOD" DRESSING

1 c. sugar	1 tsp. pepper
1 c. salad oil	1 tsp. dry mustard
3/4 c. catsup	1 tsp. onion salt
1 can tomato soup	1/2 c. vinegar
1 tsp. salt	

Mix ingredients (except vinegar) in order given with hand mixer or in blender. After well blended, slowly add vinegar. Makes 1 quart.

LAURA BADWAY

POTATO SALAD DRESSING

1 beaten egg	1/2 c. vinegar
1/2 c. sugar	2 Tbsp. margarine
1 Tbsp. flour	1/2 tsp. salt
1/2 c. water	1/4 tsp. pepper

Combine all ingredients. Stir after each addition. Boil until dressing is thick. Cool before using.

ANNA STAMETS

LEBANESE IMJUDDRA (LENTILS WITH BEANS AND RICE)

1 c. lentils
1 c. rice
8 c. water
1 can kidney beans

2 large onions, chopped
1/2 c. olive oil
salt to taste

Boil rice and lentils in water till tender, about 1/2 hour. Fry onions in olive oil till almost black. Drain oil into rice and lentil mixture. Cool onions, then mash with mallet, put through sieve until lentil and rice mixture is colored brown. Add drained kidney beans and add salt to taste. Mix altogether.

DOROTHY KARAM MAWAD

LEBANESE MJADRAH

2 c. lentils
2 c. rice
5 medium onions

1 c. oil
2 Tbsp. salt

Chop onions. In pan with oil, saute onions till very brown, almost burnt. Take out onions and put aside. Reserve the oil. Put 5 c. water in big saucepan. Add lentils and salt, bring to a boil. Then add 1 c. of water, bring to a boil again, then add the rice, onions and oil, cook on medium heat about 1/2 hour or until it thickens.

MARY SIMON

LEBANESE SPINACH APPY

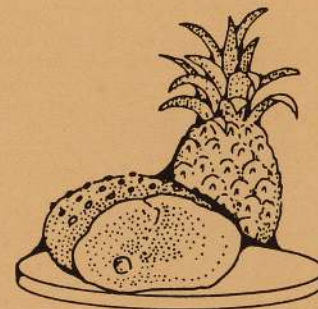
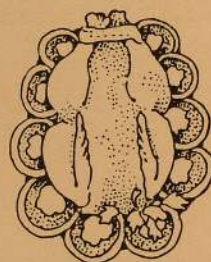
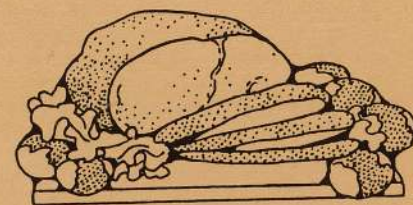
1 10 oz. frozen leaf spinach
2 Tbsp. oil
1 small onion, chopped

3 Tbsp. bulgar (cracked
wheat)
1/2 tsp. salt
Dash of pepper

Cook spinach as directed on package. Drain all liquid. Saute onion in oil. Add this to spinach, then add bulgar and mix all together with salt and pepper.

SARA STASZEWSKI

Main Dishes



Largest wedding party.
Wedding of Raymond Baurkot on
Oct. 5, 1931.



LEBANESE CABBAGE ROLLS

Stuffing:

1 c. uncooked rice
 1 lb meat (lamb or beef), chopped fine 1/8 tsp. cinnamon
 2 Tbsp. softened butter or margarine 1/2 can tomato paste
 2 Tbsp. chopped parsley Salt and pepper to taste

1 sm. head cabbage (approx. 3 lbs.)
 3 large cloves garlic (unpeeled) 1 sm. can tomatoes

Carve out thick core from center of cabbage. Drop cabbage into salted boiling water, cored end down. While boiling, loosen each leaf with a long fork, remove and place in a pan to cool. Remove heavy center stems from leaves. Fill each leaf with 1 tablespoon of stuffing and roll in shape of cigar. Gently squeeze each roll and trim ends if needed. Place cabbage stems on bottom of kettle; arrange cabbage rolls alternating in opposite directions. Add a little salt, garlic and squash a tomato over each layer. Cover rolls with water 1/2" higher than top. Press down with inverted dish. Cook over medium heat approx. 30 min.

CHARLOTTE ASSISE

LEBANESE LIMA BEAN STEW

1 lb. beef cubes 1 large can tomatoes, whole,
 1 can lima beans chopped
 2 onions, chopped 1 6 oz. can tomato paste
 salt, pepper to taste

Saute beef cubes in oil until browned. Add chopped onions till golden color. In sauce pot, combine tomatoes, paste, water, salt, and pepper. Start boiling. Add to this the meat and onion mixture. Simmer 20 min. When meat is cooked (can tell by cutting a piece on a big spoon), add lima beans and simmer. Serve on cooked rice.

FRIEND OF LAWA

LEBANESE GREEN BEAN STEW (MEATLESS)

1 1/2 lbs. fresh green beans 1 8 oz. can tomato sauce
 1 onion, sliced thin Water as needed
 1 clove garlic, diced 1/2 tsp. salt
 1/4 c. olive oil 1/2 tsp. pepper

Wash green beans, cut off ends. Saute garlic and onion in olive oil. When they are soft, add green beans and mix well with onions and garlic. Cover and let cook for about 10 min. Toss once or twice. Add salt and pepper. Add tomato sauce and as much water as needed to not quite cover beans. Mix altogether. Cover, and cook for 1/2 hour. Serve with cooked rice.

DOROTHY KARAM MAWAD

LEBANESE GREEN BEANS AND MEAT

2 lbs. fresh green beans salt and pepper to taste
 1 lb. cubed beef 1 8 oz. can tomato sauce
 1 medium onion oil to saute
 1/4 tsp. cumin

Cut tips of beans. Then wash. Saute onion in oil, add meat. Cook til done; add seasonings. Saute 5 min. more. Add beans and saute about 10 min. Add tomatoes and water to about half of meat and beans. Cover and cook about 30 min. or till meat and beans are tender. Stir occasionally. Serves 4-6. Serve with rice.

SARA STASZEWSKI

LEBANESE MEAT AND OKRA STEW

1 lb. beef cubes 1 8 oz. can tomato sauce
 1/4 c. olive oil pinch of salt
 3 cloves garlic, diced pinch of pepper
 2 small onions, diced 1/2 tsp. allspice
 1 lb. fresh okra or 1 can okra 1 cup water

Fresh okra must be washed and stems must be cut off. Canned okra must be drained from can. Saute meat in olive oil. Stir constantly to prevent sticking. Add onions, garlic, salt, pepper, allspice. Cook in saucepot. Add 1 cup water, simmer for 10 min. Add tomato sauce, cover, cook for 5 min. Add okra, cover, cook until meat and okra are done.

DOROTHY KARAM MAWAD

LEBANESE STUFFED GRAPE LEAVES

55-65 grape leaves (fresh or canned) 1/8 tsp. cinnamon
 1 lb. beef or lamb, finely chopped 1/8 tsp. allspice
 1 c. rice, uncooked Salt & pepper to taste
 1/4 c. lemon juice

Rinse rice in cold water and drain. Mix all ingredients except lemon juice and leaves. Mix well. Wilt fresh leaves by rinsing a few times in hot water. Drain, place a heaping teaspoon of stuffing in center of leaf and roll. Fold in ends and keep rolling. Arrange rolls in compact rows and barely cover with water. Sprinkle a teaspoon of salt on top of rolls and place a pottery plate over them so they will remain firm. Cover pan and cook over medium heat 20 min. Add lemon juice and simmer 20 min. more. At 10 min. intervals, use a baster to scoop up water and spray on top of rolls as they sometimes take longer to cook. Canned leaves have to be only rinsed of the brine and squeezed. When using fresh leaves, soak them in hot water for 15 min. to soften them, remove from water, squeeze out moisture and stem.

CHARLOTTE ASSISE

LEBANESE SPICY MIDDLE EASTERN KEFTA

2 lb. ground beef	1/4 tsp. allspice
2 onions, peeled and processed	1/4 tsp. cayenne pepper
1 clove garlic, minced	2 tsp. salt
1/2 tsp. cinnamon	1 large egg, beaten
1/2 tsp. cumin	

Mix meat with the onion, garlic, spices, salt and pepper. Knead with your hands for 4 or 5 min. until mix is soft and smooth. Add beaten egg and mix well. Moisten hands with water and form meat into long sausage shaped around skewers. Broiling is easier if a broiling rack is used. Serve with sliced red and green pepper, onions, tomatoes, and pita bread.

ANNA STAMETS

LEBANESE KAFTA (LEBANESE HAMBURGER)

1 1/2 lbs. ground beef	salt, pepper to taste
1/2 c. parsley, chopped	1/2 tsp. cinnamon
1 onion, chopped	1/2 tsp. allspice

Mix all ingredients well, then shape around a skewer, long shapes like hot dogs. Broil in an oven or on a charcoal grill until cooked. May be eaten with pita bread -- insert each individual kafta in loaf of pita. Add tomatoes, chopped, if too dry.

REBECCA MAWAD STOCKER

LEBANESE KAFTA IN A PAN (HAMBURGER PATTIES)

1 lb. ground beef	1/2 tsp. cinnamon
1 egg	1 8 oz. can tomato sauce
1 chopped onion	2 cups water
salt and pepper, sprinkle	3 sliced potatoes, raw,
1/2 tsp. allspice	peeled, sliced thick

Mix all ingredients together except tomato sauce and water. Pat down in baking pan. Place potato slices on top of meat. Mix tomato sauce and water, pour over meat and potatoes. Cover. Bake at 350° for 1 hour.

FRIEND OF LAW

LEBANESE SPINACH PIES

1 pkg. phyllo dough or bread dough	salt, pepper, allspice
3 bunches spinach	1/2 c. olive oil
1 bunch green onion, chopped	1/2 c. lemon juice
1 onion, chopped	

Wash spinach, chop. Mix rest of ingredients together with spinach. Unwrap phyllo dough. Use 2 sheets for each pie. Fill with spinach mixture and fold over dough, either like envelope or triangle. Place on greased cookie sheet, bake until browned at 350°. If using bread dough, roll thin; cut into 6" rounds, fill with spinach, close. Bake.

FRIEND OF LAW

LEBANESE SHISH KABOB

1 lb. beef or lamb, cut in cubes	2 large onions, cubed
2 large tomatoes, cubed	salt and pepper

Onion may be cooked ahead of time in microwave; will brown better between meat cubes.

Skewer meat cubes, alternating meat with tomato cube, meat with onion cube. Salt and pepper to taste. Cook over charcoals, squeezing meat with forceps occasionally to release some juice from meat. Serve with rice and Lebanese bread.

FRIEND OF LAW

LEBANESE RAW KIBBEE (LEBANESE NATIONAL DISH)

1 lb. ground lamb or beef (must be ground 3 times and absolutely no fat or sinew)	1/2 tsp. salt, pepper
1 c. burghul (cracked wheat)	1/2 tsp. allspice, cumin
1 onion, chopped finely or mashed with mallet	Olive oil

Wash burghul and soak for 3 min. Squeeze the water out. Mix burghul with onions and spices. Add meat and knead altogether as if kneading dough. Use ice water on hands when kneading. Salt as desired. Spread on flat plate, make ridges with fork. Serve with olive oil and pita bread.

FRIEND OF LAW

LEBANESE BAKED KIBBEE

Use same ingredients as raw kibbee, but doubled. Spread raw kibbee in 9x12 baking pan, oiled with olive oil preferably. Smooth well. Press with hands to 1/2 inch thickness. Score layer with knife, coming down pan with lines 3 inches apart. Then go across, same way, sectioning each piece. Pour olive oil on top. Bake 400° for 25 min, lower to 300° for 20 min. more.

BARBARA BISHER

LEBANESE BAKED MACARONI

3/4 c. snobar (pine nuts)	4 6 oz. can tomato paste
1/2 c. oil	2 6 oz. cans tomato sauce
1 lb. lean hamburger	3 cloves garlic, chopped
1/4 tsp. cinnamon	4 c. water
salt and pepper to taste	1 lb. ziti or long macaroni in gal. boiling water
1 c. bread crumbs	1 1/2 c. shredded parmesan cheese

Saute pine nuts in olive oil until slightly browned, stirring continually so as not to burn them. Add hamburger and mix together with pine nuts until meat is done. Add cinnamon, salt and pepper. Make sauce with tomato paste, sauce, garlic, and water. Add meat and pine nuts mixture and simmer for 1 hr, stirring occasionally. Boil macaroni in water till cooked. Line flat 9x12 baking pan with layer of sauce, macaroni, more sauce, bread crumbs and cheese. Top with sauce, bread crumbs and cheese. Bake 300° for 1/2 hour.

DOROTHY KARAM MAWAD

LEBANESE BEEF STEW

1 lb. beef or lamb, cubed	1 can tomato sauce
salt and pepper to taste	1 can water
1 chopped onion	2 Tbsp. olive oil
3 potatoes, peeled and cubed	

Saute beef or lamb cubes in olive oil until browned. Add onions and potatoes and continue cooking, covered, for 5 min. Add tomato sauce and water and simmer for 1/2 hour. Serve over rice.

FRIEND OF LAWA

LEBANESE CHICKEN AND RICE

1 whole chicken	1 tsp. salt
2 cups rice	1/2 tsp. black pepper
1 stick margarine	1 lb. ground beef
1 stick butter	1/4 c. pine nuts

Boil the chicken until tender. Save the juice. Drain juice and add 4 cups water. Set aside. Melt 1 stick margarine and 1 stick butter in pan, then add pine nuts and cook until pine nuts are light brown. Add beef, salt and pepper and simmer until a little brown. Then add uncooked rice, chicken juice and water. Cook on medium heat till done. Debone the chicken and shred the meat and add to the rice mixture and stir altogether.

MARY SIMON

CHICKEN CORDON BLEU

6 medium boned chicken breasts	6 Tbsp. butter or margarine
8 oz. swiss cheese	1/2 c. white wine
8 oz. sliced ham	1 chicken bouillon cube
3 Tbsp. flour	1 tsp. corn starch or flour
1 tsp. paprika	

Spread breasts, fold ham and cheese on top. Then fold over the filling with chicken breast edge, fasten with a toothpick. Do this with each chicken breast. Dip the 6 chicken breasts in flour and paprika mix. Brown in butter or margarine. Place in baking dish. Add mixture of wine, bouillon cube and flour. Cover and bake 350° - 20 min.

DOROTHY KARAM MAWAD

CREAMY BONELESS CHICKEN

1-2 lbs. boneless chicken breasts	1/4 c. white cooking wine
1/4 c. oil	2 Tbsp. margarine
5-6 fresh mushrooms, sliced	salt and pepper to taste
1 stalk celery, sliced	2 Tbsp. flour
1 tsp. parsley (fresh or dry)	1 cup milk

In large skillet, brown and cook chicken, celery, mushrooms and parsley. When done, add wine and simmer for 10 min. Meanwhile, make sauce. In a small saucepan, melt 2 Tbsp. margarine over low heat. Blend in 2 Tbsp. flour and slowly add milk, stirring constantly, until thick and smooth. Add salt and pepper. Add sauce to same pan as chicken and heat thoroughly. Serve with rice or noodles.

MARY ANN PIRO

GRILLED CHICKEN

4 chicken breasts
2 legs
4 or more wings

Put chicken parts in deep saucepot, with water almost covering chicken. Cook until done. Take chicken out of water, place on charcoal grill and cook again, to get charcoal flavoring. This should be eaten with garlic sauce and pita bread. Make a "lootma," which is a bite size piece of bread, torn from the large loaf, and wrapped around a bite size piece of chicken. Dip this into the garlic sauce and enjoy this delightful taste. You may also cook chicken in microwave before putting on grill.

DOROTHY KARAM MAWAD

SEAFOOD PRIMAVERA

1 lb. angel hair pasta	1 lb. crabmeat
20 oz. pkg. frozen broccoli	1 lb. scallops
6 cloves garlic, chopped finely	1 lb. shrimp
2 sticks of margarine	salt and pepper

Fry garlic in margarine. Add seafood and cook until done. Add thawed out broccoli, salt and pepper, and cook some more. If it is too dry, add some oil. Boil angel hair pasta, drain when cooked and put into a large bowl. Pour seafood mixture over it and toss well. Serve with freshly grated Romano Cheese.

HELEN BADWAY

LEBANESE STUFFED GRAPELEAVES (MEATLESS)

Jar of grape leaves	1 dry onion, diced
2 c. chopped parsley	1 c. uncooked rice
1 bunch green onions	1/2 c. lemon juice
2 peeled tomatoes	1/2 c. olive oil

Separate grape leaves and rinse. Chop onions and tomatoes finely. Mix together with rice. Roll enough filling in each grape leaf, fold like an envelope, closing the ends. Arrange in saucepot in rows. Cover with water, lemon juice and olive oil. Place a heavy dish on rolls so they will remain packed. Cover, cook on medium for 30 minutes. If they dry up during cooking, add more water because previous amount will be absorbed by rice.

DOROTHY KARAM MAWAD

POULET PROVENCE FOR 4

1 lb. chicken cutlets	1 oz. olives
4 oz. orange mayonnaise	1 oz. orange segments
2 oz. vinaigrette mustard	Provence Herbs
1 oz. snow peas	

Poach chicken and cool. Marinate chicken in oil and vinegar and mustard seed. Prepare a homemade mayonnaise and add orange juice and orange rind. Drain and slice chicken, add to it the snow peas, olives, orange segments, and provence herbs (thyme, rosemary, and lavender). Mix altogether with mayonnaise. Serve cold on bed of lettuce with garnish.

SHELLEY RUSSACK

PICNIC CHICKEN

8-10 chicken thighs	4 crushed garlic cloves
1 1/2 tsp. salt	1/4 tsp. cayenne pepper
1/4 tsp. pepper	1 Tbsp. paprika
1/6 c. cooking oil	1 dash Tabasco

Combine ingredients and pour over chicken. Bake 375° for 50 min, turning carefully until chicken is pink at the bone. Refrigerate overnight and serve cold.

ELLA ELIAS BURNARD

HAWAII CHICKEN

1 frying or parts of chicken	1 tsp. salt
1/2 c. flour	1/8 tsp. pepper
2 tsp. powdered ginger	
1/4 c. olive oil	2 tsp. seasoned flour
1 1/2 c. pineapple chunks, drained (save syrup)	1 c. water
1 green pepper, cut in strips	1/4 c. pineapple syrup
1 onion, cut in half, crosswise, then in eighths	2 Tbsp. vinegar
	2 Tbsp. brown sugar
	1/2 tsp. powdered garlic

Shake chicken in paper bag with flour, salt, pepper, ginger. Save the remains of mixture in bag. Brown chicken in hot oil in skillet. Remove to baking dish. Mix 3 Tbsp. seasoned flour from bag with water till smooth, add to drippings in skillet, with remaining ingredients. Bring to boil. Pour over chicken, cover and bake at 325° about 45 min. Serve over hot cooked rice.

LAURA BADWAY

CHICKEN, ALL IN ONE

1 can cream of celery soup	5 chicken breasts or thighs or legs
1 can cream of chicken soup	1 pkg. onion soup for top
3/4 c. raw rice	

Mix rice with celery and chicken soups. Pour into 10x13 baking pan. Lay chicken pieces on top. Sprinkle with envelope of onion soup. Bake 350° - 2 hours.

ANITA VILLARI

CHICKEN PAPRICOSH

4 chicken breasts or chicken parts	1 sm. can mushrooms
2 onions, sliced fine	2 heaping Tbsp. sour cream
1/2 green pepper	salt and pepper
1 16 oz. can tomatoes, squashed	Enough flour to thicken gravy
paprika	

Saute onion, pepper and tomatoes in Cricso. Add enough paprika, salt and pepper. Cook a little while. Add chicken and water. Cover. Cook till chicken is tender. Take chicken out and thicken gravy. Put chicken back into pan. Add mushrooms. Before serving, add sour cream and stir in. Serve over rice. You can also remove skin from chicken.

MARIE A. DECKING

SWEET AND SOUR CHICKEN

1 lb. boneless cubed chicken	1 8 oz. can pineapple chunks
1 Tbsp. oil	3 Tbsp. vinegar
1 c. green & red pepper strips	3 Tbsp. brown sugar
1 Tbsp. flour	1/3 tsp. garlic powder
1/4 c. soy sauce	

Cook chicken cubes in hot oil till browned. Add pepper, cook 3 more min. Mix flour and soy sauce. Add to pan with pineapple, juice, vinegar, brown sugar and garlic powder. Boil, then simmer. Cook for 15 min. Serve over rice.

FRIEND OF LAWA

BROCCOLI CHICKEN CASSEROLE

3 lb. frozen chopped broccoli		
5 c. cooked white chicken, cut into sm. pieces		
4 cans cream of chicken soup (not diluted)		
1 tsp. curry powder	2 c. mayonnaise	2 Tbsp. lemon juice

Place layer of uncooked broccoli in large casserole dish. Add layer of chicken. Continue until broccoli and chicken are used, ending with broccoli. Combine soup, mayonnaise, curry powder, and lemon juice. Pour sauce over broccoli and chicken. Bake at 325° for 1 hour. Yields 14 servings.

KATHY ISAAC

CHICKEN NOEL

4 lg. or 6 med. chicken breasts	1 c. sour cream
1 can condensed cream of mushroom soup	1/2 c. cooking sherry
1 3 oz. can mushroom crowns	

Place chicken breasts skin side up in baking dish. Combine remaining ingredients including mushroom liquid. Pour over chicken. Sprinkle with paprika. Bake in moderate oven 350° - 1 1/4 to 1 1/2 hours or until tender. Serve over cooked rice.

LAURA BADWAY

CAVATELLI (WITH GARLIC)

1 lb. cavatelli	1 Tbsp. lemon
2 Tbsp. oil	2 pieces fresh garlic
2 Tbsp. Tahini (sesame seed oil)	1/2 c. walnuts

Cook cavatelli macaroni as directed. (Find cavatelli in freezer dept.) Mix all dressing ingredients in blender. Whip till nice and creamy. Pour over macaroni.

ANNA STAMETS

PASTA WITH GREEN ONIONS

1/2 c. spaghetti sauce	1/2 lb. pasta
2 cloves garlic (minced)	2 Tbsp. white wine
3 green onions, chopped	

Heat spaghetti sauce and white wine. In frying pan, saute garlic and green onions. Cook spaghetti, then pour garlic and onions on top. Add the spaghetti sauce and grated cheese.

JOSEPHINE SYMIA

BAKED MACARONI AND CHEESE

1 lb. macaroni	2 Tbsp. butter
8 oz. sharp cheese	2 Tbsp. flour
4 c. milk	Bread crumbs for top (buttered)

Cook macaroni. Make sauce by sauteing butter and flour. Add milk and stir till thickened, cooking on low heat. Add cut up cheese to sauce and cook till cheese is melted. Put cooked macaroni in baking pan. Add sauce mix together. Put bread crumbs on top. Bake 350° - 1/2 hour.

DOROTHY KARAM MAWAD

MACARONI AND CHEESE

2 Tbsp. butter	2 c. milk
1/4 c. flour	1 lb. velveta cheese
1 tsp. salt	1 lb. elbow macaroni
1/4 tsp. pepper	

In nonstick large pot, melt butter on low heat. Add salt and pepper. Gradually add flour to mixture to smooth. Gradually add milk till smooth and thick. Heat this mixture on low heat for 5 min. Take cheese and cut into small pieces and add to milk mixture. Heat over low heat till cheese is all melted. Stir frequently to avoid sticking. Cook macaroni in 1 qt. boiling water 7 min. Put macaroni and cheese in very large container. Bake at 375° for 30 min.

SANDY LOMBARDO

MANICOTTI

<u>Shells:</u>	<u>Filling:</u>
5 eggs	2 lbs. Ricotta
1 1/4 c. flour	8 oz. mozzarella cheese
1/4 tsp. salt	1/4 c. grated cheese
1 tsp. butter	2 eggs
1 1/4 c. water	1 tsp. chopped parsley
	1 tsp. salt 1/4 tsp. pepper

In medium bowl, combine 5 eggs, flour, salt and water. Beat till smooth. Add butter to hot skillet (pancake size). Pour 1/4 c. batter onto hot skillet. When sides are dry, flip and cook only a few seconds. Cool on wax paper. Spread filling by tablespoon onto shell and roll. Place onto cookie sheet, folded side down. Spread your favorite spaghetti sauce on top each manicotti and bake 35 min. at 350°.

ANITA VILLARI

PESTO PASTA LARA

1 c. olive oil	salt to taste
8 cloves garlic	1/2 lb. mozzarella cheese
20 fresh basil leaves	1 lb. ziti or mostaciolli
4 fresh tomatoes	rigatti

In blender, combine oil and garlic. Slice tomatoes into segments, chop basil. In a bowl, pour sauce over tomatoes and basil. Add salt and marinate for at least an hour. Grate mozzarella cheese, put aside. Just before ready to serve, cook pasta and drain. Sprinkle cheese over until it melts, pour tomatoes and sauce over all and enjoy!

SHELLEY RUSSACK

LINGUINE UN FORNO

1 eggplant	1 large can tomato sauce
1 box linguine	1/2 grated mozzarella cheese
1/2-1 lb. ground beef	1 small onion
2 small cans tomato paste	

Brown onion and ground beef, drain. Add tomato paste and tomato sauce. Add 3 cans of water to tomato paste cans, salt, pepper and basil. Cook for 1-1 1/2 hours. Peel eggplant, slice and soak in cold salted water for 1 hr. Fry in oil. Cook linguine for 12 min, drain. Put in roasting pan, beginning with sauce, linguine, eggplant, mozzarella cheese, and sauce. Do as you would with lasagna. Bake at 350° for 20 min.

FRIEND OF LAWA

CRAB PATTIES

About 3/4 of 1/4 lb of margarine	1 raw egg
2 heaping Tbsp. flour	salt and pepper
3/4 c. milk	Optional: 4 drops/Worcestershire
	sauce & 1 Tbsp. minced parsley
1 lb. can fresh crab meat (best is Backfin lump)	

Melt butter in pan. Don't burn. With pan off burner, add flour, mix it, then add milk, salt and pepper. Put on stove, cook and stir. When thick, add raw egg and beat vigorously. Put in Worcestershire sauce, put on burner, stirring until extra thick. Don't burn. When real thick, put in remaining ingredients (meat, parsley, onion). Put in refrigerator until cold. Then shape in patties, dip in milk, egg, salt and pepper mixture and bread crumbs. Makes about 8 crab patties.

LAURA BADWAY

BAKED FILLETS

2 lbs. fillets	1 c. bread crumbs
1 Tbsp. salt	4 Tbps. butter or other fat, melted
1 c. milk	

Cut fillets into serving size portions. Add salt to milk and mix. Dip fillet into milk and roll in crumbs; place in a well greased baking pan. Pour melted fat over fillet. Bake in very hot oven 500°F. for 10 min. Serve immediately on a hot platter, plain or with sauce. Serves 6.

LAURA BADWAY

TUNA NOODLE CASSEROLE

1 8 oz. pkg. wide noodles	1 c. milk
1 Tbsp. oil	1 12 1/2 oz. can tuna, drained, chunked
1 celery stalk, chopped	2 med. tomatoes, diced
1 onion, chopped	1 Tbsp. melted margarine
1 10 1/2 oz. cream celery soup	1/2 c. bread crumbs
1/3 c. mayonnaise or whipped salad dressing	

Prepare noodles. Cook celery and onion in hot oil till tender. Stir in soup, milk and mayonnaise. Drain noodles, add tuna and tomatoes and toss. Spoon mixture into celery mixture. Mix, then put into 2 qt. casserole. Melt margarine and mix with bread crumbs. Sprinkle over noodle mixture. Bake 350° for 30 min.

FRIEND OF LAWA

MARINATED SHRIMP

2 1/2 lb. shrimp	1 1/4 c. salad oil
1/2 c. celery tips	3/4 c. white vinegar
1/4 c. mixed pickling spices	2 1/2 Tbsp. capers & juice
2 c. sliced onions	2 1/2 tsp. celery seed
7 or 8 bay leaves	1 1/2 tsp. salt
3 1/2 tsp. salt	Dash of Tabasco Sauce

Cover shrimp with boiling water. Add celery tops, pickling spices and salt. Bring to boil. Then simmer 10-12 min. Drain and cool with cold water. Clean. Alternate shrimp and onions in shallow dish. Add bay leaves. Combine oil, vinegar, capers, celery seed, salt and tabasco. Mix well. Pour over shrimp and onions. Cover and store in refrigerator at least 24 hours for best flavor.

MARIE A. DECKING

TUNA CASSEROLE

1 c. cracker crumbs	2 eggs
1 can cream of mushroom soup	1 sm. can of tuna fish

Beat eggs, add mushroom soup and mix well. Add tuna and cracker crumbs. Pour tuna fish mixture into greased baking dish. Bake 350° - 30 min.

ANNA STAMETS

CRAB PATTIES

1 can crabmeat	3/4 tsp. seafood spice
1 diced sm. onion	chopped parsley
3 sm. diced celery stalks	Salt and pepper
3 hard boiled eggs	Bread crumbs
3 eggs	Small grated carrot
1 Tbsp. melted margarine	

Mix all ingredients in a big bowl. Add bread crumbs to form a ball. Shape into patties. Dip into extra bread crumbs on both sides. Fry in hot oil.

SARA STASZEWSKI

CRAB CAKES

1 lb. backfin crabmeat	1/6 tsp. black pepper
2 eggs	Pinch cayenne pepper
4 Tbsp. melted butter	Cooking fat or oil
1/2 tsp. salt	Fine bread crumbs

Mix crabmeat, butter, seasonings and enough of the egg to mold into small flat cakes. Beat a little water into the remaining egg and wet cakes with this mixture, then roll them in the crumbs. Saute until rich brown in a heavy frying pan or deep fat at about 380° to 400°F in a well-oiled frying basket. Serves 6.

ELLA ELIAS BURNARD

MICROWAVE - SHRIMP CREOLE

1 Tbsp. butter or margarine	3/4 lb. med. shrimp, shelled and deveined
1/2 c. chopped onion	1 bay leaf
1 med. green pepper, cut in thin strips	1/8 tsp. pepper
1/2 c. thinly sliced celery	Generous dash hot pepper sauce
1 3/4 c. Prego al Fresco Spaghetti Sauce	Hot cooked rice

In 2 qt. microwave-safe casserole, combine onion, green pepper, and celery. Cover with lid; microwave on HIGH 4 min. or until vegetables are tender, stirring once during cooking. Stir in spaghetti sauce, shrimp, bay leaf, pepper and hot pepper sauce. Cover; microwave on HIGH 6 min or until shrimp are opaque, stirring once during cooking. Let stand, covered, 5 min, or until all shrimp are opaque. Remove bay leaf. Serve over cooked rice. 4 servings.

KATHY SCHAFFER

BROILED MACKEREL

1 2 lb. mackerel	Salt and pepper to taste
1/2 c. oil	2 lemons, thinly sliced

Wash mackerel thoroughly and drain on paper towel. Cut enough heavy duty aluminum foil to wrap mackerel. Set the mackerel in the center of the aluminum, then salt and pepper both sides. Pour oil over the mackerel. Roll the mackerel front and back in the oil. Lay the lemon slices in a straight line across the mackerel. Fold the aluminum foil over the mackerel by closing both ends and squeezing so as not to allow any seepage. Put on the broiler pan, and bake for one hour. You may turn the mackerel over after 1/2 hour.

ADELINE T. KARAM

FISH AND CHIPS

2 lb. haddock fillet	1/2 tsp. salt
2 eggs, separated	1/4 tsp. pepper
1/2 c. beer	2 lb. potatoes, cut to french fry size
1/4 c. milk	1 c. flour

Cut fish into pieces approximately 4" long. Beat egg yolks until thick. Mix in beer, milk, flour, salt and pepper until smooth. Beat egg whites until stiff and then fold into other mixture. Dip fish into batter. Fry in deep fat at 375° for 3 min. Drain on newspaper or paper towels. Fry potatoes in same oil for 5 min. or until brown.

SANDY LOMBARDO

POT ROAST IN OVEN

4 lb. cross cut boneless beef	8 med. carrots, cut crosswise into halves
1 can cream of mushroom soup	1 env. Lipton Onion Soup Mix (dry)
8 small potatoes	

Place beef in 10x13 pan. Mix cream of mushroom soup and onion. Mix together in small bowl. Place potatoes and carrots around beef. Spread soup and onion mixture over meat and vegetables. Seal tightly with aluminum foil. Cook in 300° oven for 4 hours. Let stand 10 min. before removing foil.

ANITA VILLARI

MARY'S ITALIAN QUICHE

1/2 c. provolone (cut in sm. pieces)	2 eggs
1/2 c. pepperoni (remove skin and slice in small pieces)	1/4 c. oil
1/4 c. onion, sliced small	1/4 c. grated Romano cheese
1/4 c. red or green pepper (sliced small)	1/4 c. chopped parsley
1/4 c. tomatoes (cut in small pieces)	1/2 c. Bisquick
	Oregano

Saute onion and peppers in a little oil and drain well. Mix all ingredients together. Sprinkle some oregano on top and bake 350° for 20-25 min in a small greased pie dish.

MARY ANN MURRAY

BEEF STROGANOFF

1/2 c. onions, sliced	1/2 c. sour cream
2 Tbsp. butter	1/2 c. water
1 can mushroom soup	1 lb. round steak, cut in strips

Brown meat and onions in butter until tender. Add remaining ingredients. Cover, simmer 45 min. or until tender, stirring occasionally. Serve over hot noodles.

LAURA BADWAY

PEPPER STEAK

1 lb. beef or chuck, cut into thin strips	1 c. green pepper cut into 1" squares
1/4 c. soy sauce	2 stalks celery, sliced thin
1 clove garlic, minced	1 Tbsp. cornstarch
1/2 tsp. ground ginger	1 c. water
1/4 c. salad oil	2 tomatoes, cut up
1 c. onion, sliced thin	

Cut beef into thin strips. Combine soy sauce, garlic, ginger--set aside. Heat oil in large frying pan or wok. Add beef and brown well until tender. Add veggies and cook about 10 min. Mix cornstarch with water. Add to above and stir until thick, cooking on low heat. Add tomatoes, soy sauce mixture and heat through. Serve over rice.

ANITA VILLARI

VICKI'S SWISS STEAK

2 lb. swiss steak	2 celery stalks, sliced
1/4 c. flour and pepper	15 oz. stewed tomatoes
2 carrots, sliced	shredded sharp cheese

Pound flour and pepper into steak. Brown in a little oil, place in shallow dish. Meanwhile, add carrots, celery and stewed tomatoes to frying pan along with excess flour and bring to boil. Pour over steak and cover with aluminum foil and bake 350° for 2 hrs. Sprinkle with shredded sharp cheese and bake uncovered till melted.

GEORGINA ZECHMAN

LAZY BEEF CASSEROLE

1 lb. lean beef chuck (cut into 1 1/2 in. cubes)	freshly ground black pepper to taste
1/2 c. red wine	1 med. onion, chopped
1 10 1/2 oz. can consomme (undiluted)	1/4 c. fine dry bread crumbs
1/4 c. all-purpose flour	1/4 tsp. rosemary

Put meat in a casserole with consomme, pepper, rosemary and onion. Mix flour and bread crumbs and stir into the liquid. Cover and bake at 300° about 3 hrs. Serve with rice or noodles. (206 calories per serving)

LILLIAN SYMIA

STUFFED BEEF ROLL UPS

1/4 c. margarine	coarse freshly ground pepper
1 c. red wine	2 Tbsp. flour
2 c. packaged herb stuffing mix	2 Tbsp. margarine or oil
1/4 c. minced onion	1 10 1/2 oz. can onion soup, undiluted
2 lbs. lean round steak, cut 1/4" thick	

Melt the 1/4 c. of margarine. Add wine. Mix lightly with the stuffing mix and onion. Cut the steak into 8 portions. Season with pepper. Place a spoonful of stuffing on each steak piece. Roll and secure with a string or a toothpick. Coat each roll in flour and brown in the remaining margarine in a heavy skillet. Pour the soup over all. Cover and simmer about 1 1/2 hrs or until tender.

LILLIAN SYMIA

BEEF BURGUNDY

1 lb. beef	1/2 tsp. pepper
1 can mushroom gravy	1/4 c. red cooking wine
Onion, chopped	2 tsp. parsley, chopped
2 tsp. butter	

Brown beef in butter. Add remaining ingredients. Cover and cook at 300° for 1 hr.

SANDY LOMBARDO

BARBECUE

2 lbs. ground chuck	1 large bottle ketchup
1 chopped onion	1 bottle chili sauce
1 green pepper, large	1 1/2 c. water

Brown meat with salt and pepper to taste. Add chopped onion and chopped pepper. Add ketchup and chili sauce and water. Simmer for 1 1/2 hrs, stirring occasionally.

ANITA VILLARI

BEST-EVER MEAT LOAF

2 lbs. ground chuck	1 can tomato soup
1 c. chopped onion	2 eggs
1 c. diced pepper	2 c. flavored bread crumbs
1 c. chopped carrots	

Mix all ingredients together. Pack into loaf pan. Bake 350° for 1 1/2 hrs. Let stand 10 min. before slicing.

ANITA VILLARI

CORNED BEEF AND NOODLE CASSEROLE

1 can corned beef
1 can cream of chicken soup
1 can milk
1 8 oz. pkg. wide noodles
1/2 c. chopped onion

1/4 lb. American cheese
Sprinkle pepper
Sprinkle of seasoned salt
Bread crumbs
Butter

Cube corned beef. Cook noodles. Drain and mix with chicken soup, milk, pepper, onions, seasoned salt, and corned beef. Break up cheese in small pieces. Add to mixture. Place in greased oblong dish. Put bread crumbs on top and sprinkle butter on top. Bake at 350° for about an hour.

FRAN RANKIN

SAUSAGE BAKE

2 lbs. sausage
1 large green pepper

4 whole potatoes
1 large onion

Parboil sausage. Grease 9x13 pan. Slice potatoes on bottom of pan. Slice onion and place on top of potatoes. Put sausage on top of onions. Slice green pepper on top of sausage. Cover with aluminum foil and bake 1 hr, 350°, preheated oven. Uncover and bake 15 min. more.

ANITA VILLARI

SCALLOPED PORK CHOPS

1-2 lbs. boneless butterfly pork chops
5 med. potatoes (sliced, uncooked)
1 can golden cream of mushroom soup
3/4 c. milk
1 stalk celery, cut in 1/4 in. pieces

2-3 Tbsp. onion, diced
2 Tbsp. butter or margarine
salt and pepper to taste

In skillet, brown pork chops with oil, then saute onion and celery. When done, set aside. Meanwhile, slice potatoes 1/4 in. Combine soup and milk. In shallow baking dish, place pork chops with onion and celery, following with potatoes, soup and dot with butter. Cover and bake at 350° for 1-1 1/2 hrs or until meat and potatoes are done.

MARY ANN PIRO

JEWISH BEEF ROAST

4 lbs. chuck roast (or any beef cut)
1 pkg. Lipton onion soup

1 14 1/2 oz. can stewed tomatoes

Place onion soup on top of roast. Pour tomatoes over top. Cover and back in oven 3-4 hrs at 350°. It makes its own gravy which is delicious served over rice.

LAURA BADWAY

GREEK SPINACH PIE

1 lb pkg. phyllo dough
1/2 lb. feta cheese
1/2 lb. ricotta
6 eggs, beaten
1 or 2 chopped green peppers (optional)

2 pkgs. frozen spinach,
10 oz. each
1/2 c. oil
1/2 c. margarine

Filling: Thaw out spinach and squeeze out all extra water. Crumble feta cheese and ricotta. Mix in 6 beaten eggs, add green peppers. Set aside.

Unwrap phyllo dough, place on cookie sheet, smooth out creases. Place moist towel over dough so it doesn't dry out. Use half for bottom and other half for over filling. Oil pan bottom and sides with pastry brush--1/2 oil and 1/2 margarine. Lay 2 sheets phyllo in rectangular pan, brush with warm oil mixture, repeat until 1/2 phyllo is used. Spread filling, cover with remaining phyllo. Repeat oiling. Tuck sides in. Bake 350° for 50 min.

ELLA ELIAS BURNARD

HALUBKY (STUFFED CABBAGE)

3 lbs. meatloaf mix or ground pork (your choice)	4 lb. head cabbage
1 c. rice, washed	2 eggs
1 green pepper, diced	1 Tbsp. salt
1 large onion, chopped	1/2 tsp. black pepper
1/2 c. chopped celery	2 lbs. sauerkraut, rinsed
1/4 c. chopped parsley	3 cans tomato soup
	1 tsp. paprika
	1 Tbsp. paprika

Cut cabbage deeply around core. Steam cabbage 10 min. Cool and take off 15 leaves. Shred rest of cabbage and toss with sauerkraut and set aside. Saute green pepper, onion, celery and parsley till soft. Set aside to cool. Combine meat, rice, salt, pepper, sauteed onion, etc. and 1 tsp. paprika and eggs. Mix well. Divide into 15 portions. Place a portion on a leaf and roll, closing ends so meat does not cook out. Put a thin layer of sauerkraut on bottom of 8 qt stock pot. Then place rolls in a layer side by side. Cover with a layer of sauerkraut, repeat with second layer, etc. Cover with rest of sauerkraut. Pour tomato soup diluted with 3 cans of water and 1 Tbsp. paprika over all. Bring to a boil. Let simmer for 1 1/2-2 hrs. Serve with rye bread and mashed potatoes. Makes 15 rolls.

MARGARET RECZEK

CHICKEN AND GREEN BEAN CASSEROLE

1 1/2 c. cooked rice	3/4 c. milk
1 Tbsp. parsley flakes	1 can cream mushroom soup
1 1/2 c. diced cooked chicken	1 can French fried onions
2 cans green beans, drained	pepper to taste

Combine rice and parsley in casserole. Add chicken, diced or sliced, green beans, milk, soup, and half of the onions. Mix together. Bake, covered, at 350° for 40 min. Top with remaining onions. Uncover and bake for 5 min. more.

DOROTHY KARAM MAWAD

CHICKEN SCAMPI WITH LINGUINE

2 chicken breasts, skinned, deboned	1 bunch broccoli, cooked
1/4 c. margarine	1 red pepper, diced
1/4 c. oil	1 tsp. lemon juice
2 minced garlic	salt and pepper
1 lb. linguine	parmesan cheese, grated

Cook linguine. While cooking, saute garlic in margarine and oil. Add chicken, cook well. Add broccoli, salt, pepper, lemon juice and mix well--you may slice cooked broccoli. Add this mixture to cooked linguine as you would spaghetti sauce, and top with parmesan cheese.

DOROTHY KARAM MAWAD

BAKED CHICKEN WITH GARLIC

6 chicken breasts	3/4 c. olive oil
3 garlic cloves	juice of 3 lemons
salt	

Must make sauce to bake chicken and we do that by crushing the garlic cloves with a mortar. Put salt on the garlic, will crush easier. Add the oil and lemons, mix well. Place chicken breasts in baking pan, add garlic mixture, cover and bake until the chicken is cooked. If needed, may make more garlic sauce and pour over cooked chicken.

FRIEND OF LAWA

EGGS A LA KING

3 Tbsp. butter
2 Tbsp. chopped green pepper
1 tsp. salt
1/4 tsp. pepper
6 Tbsp. flour

1 3 oz. can sliced mushrooms,
with mushroom juice
2 Tbsp. chopped pimento
4 hard-cooked eggs
Milk--enough to make 1 pint when
mixed with mushroom juice

Melt butter over low heat. Add green pepper and simmer till tender. Add seasonings and blend in flour. Cook over low heat till mixture is smooth and bubbly. Remove from heat. Open and drain can of mushrooms. Add enough milk to mushroom juice to make 1 pint. Stir this liquid into flour mixture gradually. Return to heat, bring to a boil and stir constantly during this process. Cook 1 min. Fold in mushrooms and pimento and eggs. Cover, simmer till vegetables are hot.

ELLA ELIAS BURNARD

QUICK MEAT SAUCE

3 Tbsp. olive oil
1 onion, chopped
1 c. strained tomatoes
6 oz. chicken broth
salt and pepper
1/4 tsp. basil

1 clove of garlic, minced
1/4 c. celery, chopped
1/4 c. carrot, chopped
1 lb. ground beef
4 oz. red wine
chopped parsley

Heat oil in saucepan. Saute garlic, onion, celery and carrots and meat until light brown. Add rest of ingredients. Simmer 20 min., stirring occasionally. Pour over any cooked pasta.

ANITA VILLARI

BARBEQUE SAUCE TEXAS STYLE

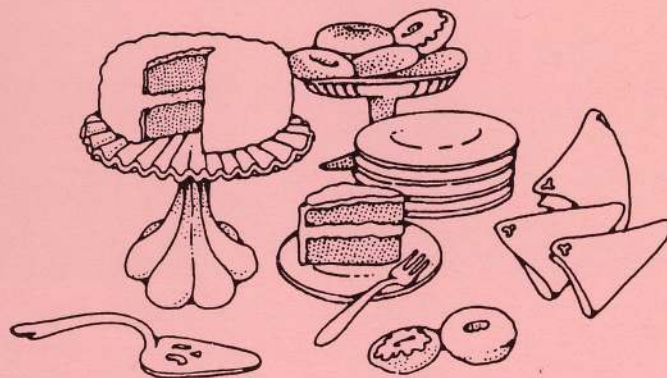
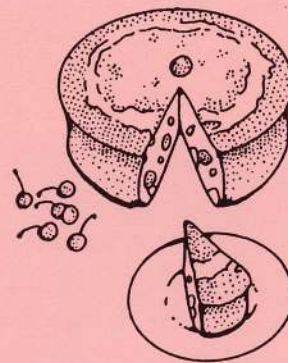
1 lg. bottle Kraft Barbeque Sauce
1 sm. bottle Kraft Hot Barbeque Sauce
1 tsp. mustard
1 tsp. Worcestershire
1/4 tsp. red hot tabasco

1/2 can beer
4-5 Tbsp. honey
1 tsp. seasoned salt
Salt and pepper to taste

Combine all of the above ingredients in a large saucepan, bring to a boil, reduce heat and simmer for 1 hr. Use to baste chicken, ribs, etc. Leftover may be refrigerated for a month.

DANNY ADAIR

Cakes, Cookies, Desserts





Children on South 4th Street



Lazy summer afternoon on Lehigh Street

BETTER THAN SEX CAKE

1 1/2 sticks butter at room temp.	1/2 c. sugar
1 1/2 c. flour	2 med. Cool Whip
3/4 c. finely chopped walnuts	1 lg. instant chocolate pudding
8 oz. cream cheese at room temp.	

Mix butter, flour and nuts with fork and press into 9x13 glass pan. Bake at 375° for 25 min. Cool. Mix cream cheese, 1 med Cool Whip and sugar until smooth. Spread over cooled crust. Prepare pudding as directed for pie, spread over cream cheese mix. Chill 3-4 hrs. Top with Cool Whip and spread additional nuts over top.

LAURA BADWAY

EASY FUDGE

1 lb. confectionery sugar	1/4 c. peanut butter
1/4 c. cocoa	1 tsp. vanilla
1 c. margarine, melted	

Stir together confectionery sugar and cocoa. Add remaining ingredients. Mix well. Spread into a buttered 8 or 9 in. pan. Refrigerate until set. Cut into small squares.

ANNA STAMETS

SOUR CREAM FUDGE CAKE

2 c. flour	1 c. sour cream
1 tsp. baking soda	3 sqs. unsweetened chocolate, melted
1 tsp. salt	2 eggs
1 1/2 c. sugar	1 tsp. vanilla
1/3 c. Crisco	1/4 c. hot water

ICING:

2 1/2 c. sugar	1/3 c. sour cream
1/3 c. butter	2 tsp. vanilla
3/4 c. flour	1/2 tsp. salt

Mix together flour, baking soda, 1 tsp. salt, sugar. Beat in separate bowl 1/3 c. Crisco and 1 c. sour cream. Add to this the melted chocolate, eggs, vanilla and hot water. Beat these ingredients for 2-3 min. Add dry ingredients. Mix thoroughly. Bake 350° - 30-35 min. Mix, beat icing for 20 min. Ice baked cake.

TERESA DiFELICE

CHOCOLATE BROWNIES

1/3 c. butter or margarine	3/4 c. flour
2 sqs. chocolate	1/2 tsp. baking powder
1/2 tsp. salt	1 tsp. vanilla
1 c. sugar	1/2 c. chopped nuts
2 eggs, beaten	

Melt butter and chocolate in a 2 qt. pan. Add sugar, salt, eggs, and mix well. Add flour sifted with baking powder and add to mixture. Add vanilla and chopped nuts. Spread in a greased and floured 8 in. square pan. Bake at 350° for 30-35 min.

SHIRLEY R. BRYFOGLE

BANANA SPLIT CAKE

24 chocolate wafer cookies	3 bananas
5 Tbsp. melted butter	1 can crushed pineapple
2 c. powdered sugar	1 can peaches
1/4 lb. butter	1 sm. container Cool Whip
2 eggs	1/2 c. crushed peanuts
1 Tbsp. vanilla	5 cherries, sliced in half

Crush cookies and add melted butter. Press into 13x9 pan. Chill in refrigerator 1 hr. Cream powdered sugar, butter, eggs and vanilla and spread over crumbs and chill 1/2 hr. Slice bananas over entire pan. Drain pineapple and spread over pan. Drain peaches and spread over pan. Top with Cool Whip, then peanuts and cherries. Chill for 2 hr.

SANDY LOMBARDO

NO BAKE ICE CREAM DESSERT

Ritz crackers (about 70)	1 1/2 c. milk
1/4 lb. butter or margarine	2 boxes instant vanilla pudding
1/2 gal. vanilla ice cream	(3 1/2 oz. size)
	1 container Cool Whip

Crush Ritz crackers and mix with melted butter. Press in bottom of 9x13 pan. Save about 1 cup for topping. Mix 1/2 gal. ice cream and milk. Ice cream should be room temperature. Add the 2 boxes vanilla pudding (INSTANT). Mix well and pour into pan. Spread Cool Whip and sprinkle cup of Ritz crackers mixture on top. Refrigerate overnight.

ANITA VILLARI

CRAZY CAKE (CHOCOLATE CAKE)

2 c. flour	1 tsp. baking power
2 c. sugar	3/4 c. cocoa
2 eggs	1 c. milk
1/4 tsp. salt	1/2 c. oil
1/4 tsp. vanilla	1 c. boiling coffee
2 Tbsp. baking soda	

Mix all above ingredients well. Place in bundt pan (buttered bottom). Bake 350° - 30-35 min.

SHARON J. JOHN

CHOCOLATE PEANUT BUTTER FROSTING

1/4 c. cocoa	1 tsp. vanilla
3/4 c. hot water	1/4 tsp. salt
1 c. peanut butter	1 box confectionery sugar

Combine cocoa and water, add peanut butter, vanilla and salt, beating until smooth. Gradually add sugar. If needed, add a very little hot water until of smooth consistency.

ANNA STAMETS

CHOCOLATE CAKE

2 c. sugar	1/2 c. oil
2 c. flour	2 eggs
3/4 c. cocoa	1 c. coffee
2 tsp. baking soda	1 c. milk
1 tsp. baking powder	

Mix all dry ingredients with spoon. Then add 1/2 c. oil, 2 eggs, 1 c. coffee, 1 c. milk and mix well. Batter will be watery. Bake at 350° - 20-30 min.

FRANCES FAUR

"BLACK CAT" CHOCOLATE CAKE

1 c. sugar	1 egg, beaten
1 c. flour	1/3 c. melted shortening
1/2 c. cocoa	1 c. hot water
1 tsp. baking soda	1 tsp. vanilla
1/4 tsp salt	

Sift together sugar, flour, cocoa, baking soda and salt. Add egg, shortening, water and vanilla; beat well. (Mixture will tend to look thin.) Bake in 8" tin at 350° for 25 min.

FRAN RANKIN

FLAMING PEARS MELBA

2 1-lb 13 oz. cans pear halves	<u>SAUCE:</u>
1 3 oz. pkg. cream cheese, soft	1/4 c. water
1 Tbsp. sugar	1 Tbsp. cornstarch
1/4 c. chopped walnuts	1 10-oz. pkg. frozen berries, thawed
	1/4 c. brandy

Drain pears. Reserve syrup. Place 12 pear halves cut side down on paper towels.

FILLING: Combine cream cheese, sugar, and enough syrup to make spreadable. Stir in walnuts. Spread mixture on flat surface of pear halves, about 1 Tbsp. for each half. Press 2 halves together, making 6 whole pears. Set upright in dessert dishes.

SAUCE: In saucepan, blend water and cornstarch. Stir in strawberries. Cook and stir till thickened. Heat brandy, pour on top of strawberry sauce and ignite at table with long match. Spoon flaming sauce over pears. May also serve without igniting.

MARIE A. DECKING

PISTACHIO CAKE

1 pkg. white cake mix	1/2 c. milk
2 pkgs. pistachio instant pudding	1/2 c. water
1/2 c. vegetable oil	2 eggs

Blend cake mix with pudding mix. Add oil, milk and water. Add eggs, one at a time, beating one at a time and beating well after each addition. Pour into greased 10-in. tube pan or bundt pan. Bake at 350° for 1 hr. (Cool 10 min, turn over)

JEANETTE SHAHEEN

PISTACHIO CAKE FROSTING

1/2 pt. heavy cream	1 pkg. pistachio instant pudding
	1 sm. container whipped topping (4 1/2 oz)

Beat heavy cream until thick, blend in pudding mix and cool whip. Spread over cake. Keep refrigerated.

JEANETTE SHAHEEN

LEMON COOKIES

8 c. flour	1 lb. margarine, softened
2 c. sugar	1 tsp. vanilla extract
1/2 tsp. salt	2 tsps. lemon extract
6 tsps. baking powder	1 c. milk
4 eggs	

Mix dry ingredients and margarine. Then add eggs, vanilla and lemon extract, mixing thoroughly. Add milk. Chill overnight. After refrigerated, knead and add more flour if needed. Roll out about 1" thick and place lengthwise on greased cookie sheet. Bake 10-12 min. 350°. While warm, ice before cutting.

Icing: 2 c. XXX sugar 1/2 tsp. vanilla 1 tsp. butter
Enough water to make smooth

MARION COCCIA

CHOCOLATE CAKE

2 c. flour	2 eggs
2 c. sugar	1/2 c. oil
3/4 c. cocoa	1 c. milk
1 tsp. baking powder	1 c. hot black coffee
2 tsps. baking soda	2 tsps. vanilla

Blend together. Coat pans with margarine and dust lightly with flour. Bake 30-35 min. at 350° preheated oven. Cool. Ice.

Whipped Cream Icing:

1 stick margarine	1 c. sugar
6 Tbsp. Crisco	2/3 c. milk
3 Tbsp. flour	1 tsp. vanilla

Blend in electric mixer on low speed until it thickens, then on med. speed. Beat until all oil is gone--approx. 15-20 min.

MARION COCCIA

MOLASSES CRUMB CAKE

4 c. flour	1 c. molasses
2 c. sugar	2 c. boiling water
2 sticks margarine	1 Tbsp. baking soda

Mix flour, sugar and soft margarine. Take 1 c. out and set aside. Next, add 1 c. molasses, 2 c. boiling water, and 1 Tbsp. baking soda. Mix until all crumbs are covered. Pour into lightly greased and floured pan. Sprinkle the crumbs that had been set aside. Bake 40-50 min. 350°.

EVELYN CORPORA

CHOCOLATE MINT CAKE
(3 stages)

(1) <u>Cake batter:</u>		
1 c. sugar		1 c. flour
1/2 c. butter		1/2 tsp. salt
4 eggs, beaten		1 tsp. vanilla
1 16 oz. Hershey chocolate syrup		
(2) <u>Mint layer:</u>		
2 c. 10X sugar		1/2 c. butter
2 Tbsp. Creme de Menthe		
(3) <u>Glaze:</u>		
1 6 oz. pkg. chocolate chips		6 Tbsp. butter

Mix all cake ingredients together. Pour into 9x13 greased pan. Bake at 350° for 30 min. Cool in pan. Mix mint layer ingredients together and spread over cooled cake. Melt ingredients for glaze together in pan on stove. Cool a bit and spread over mint layer. Chill 10 min. in refrigerator. Cut into pieces. Store in refrigerator. Can be frozen.

MARY SHUMAR

AMBROSIA

2 (1 lb.) cans Mandarin Oranges	1 pt sour cream
1 can Angel Flake Coconut	1 can crushed pineapple
1 (10 oz.) bag miniature marshmallows	

Drain the syrup from oranges and pineapples. Mix all ingredients together. Chill for several hours and serve.

DEBRA A. KARAM

CARROT AMBROSIA

1 lb. carrots, shredded	3/4 c. miniature marshmallows
1 20 oz. can crushed pineapple	1 c. sour cream
3/4 c. golden raisins	2 Tbsp. honey
3/4 c. flaked coconut	

Combine carrots, pineapple, raisins, coconut and marshmallows in salad bowl. Mix well. Add sour cream and honey, mix gently. Chill until serving time. 10-12 servings.

KATHY SCHAFFER

PEANUT BUTTER DELIGHT

1 1/2 sticks margarine
12 oz. jar peanut butter
1 box confectioners sugar
1 c. graham cracker crumbs

Topping:
1 stick margarine
8 oz. semi-sweet morsels

Melt 1 1/2 sticks margarine and peanut butter in microwave. Add to confectioners sugar and graham cracker crumbs. Mix well and press in 9x13 pan.

Topping: Melt margarine and morsels in microwave and pour over peanut butter mixture. Cool and refrigerate. Cut in bars or squares.

ANITA VILLARI

PEANUT BUTTER COOKIES

1/4 lb. butter
1/2 c. brown sugar
1/2 c. gran. sugar
2 eggs

1/2 c. peanut butter
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
chopped peanuts (optional)

Cream 1/4 lb. butter (No. 7 - 1 min.). Add 1/2 c. brown and gran. sugar (No. 3). Add eggs and peanut butter. Then add dry ingredients (chopped peanuts may be added). Mix well and refrigerate a few hours. Form into balls. Place on cookie sheet and then press flat with fork. Bake in 375° oven 12-15 min. Cookies spread slightly when baking, so leave space in between.

HELEN JABOUR

ITALIAN BISCOTTI

1 lb. butter or margarine
8 tsp. baking powder
1 c. milk
2 1/2 c. sugar

8 eggs
5 tsp. vanilla
5 lb. flour or more

Icing: Powdered sugar and milk with drops of food coloring

Mix all ingredients together until consistency to roll the dough. Shape and twist dough into desired shapes. Yields about 20 doz. Bake 375° 10-12 min.

ANITA VILLARI

ITALIAN COOKIES

6 eggs
2 c. sugar
1 lb. Crisco (melt and cool)
8 c. flour

1 Tbsp. vanilla
6 tsp. baking powder
1 c. milk

Add sugar and eggs and mix well. Then add Crisco and beat for a few min. Add milk and beat. Add vanilla, baking powder and flour. Mix until cookie dough is ready to roll. Bake at 350° until cookies are brown on the bottom.

FRANCES FAUR

FESTIVE COOKIES

1 c. margarine
1 8 oz. pkg. cream cheese
2 Tbsp. sugar
2 c. flour

2 tsp. baking powder
1/4 tsp. salt
confectioners sugar
filling of your choice

Thoroughly blend margarine, softened cream cheese and sugar. Add flour, baking powder and salt. Mix well. Knead to form stiff dough. Roll to 1/4" thickness. Cut in 2-in. squares. Place 1/2 tsp. filling in center. Pinch opposite corners together. Place on ungreased cookie sheet. Bake at 350° 20 min. or until light brown. Sprinkle with confectioners sugar.

LILLIAN ISAAC SYMIA

CHOCOLATE DROP COOKIES

1 c. dark brown sugar
1/2 c. milk
1 1/2 c. flour
1/2 tsp. baking soda

1/2 c. butter
1/2 c. cocoa
1/2 tsp. cinnamon
1 egg

Mix all above ingredients together. Then roll into small balls. Place 1 1/2" apart on cookie sheet. Bake at 350° 10 min.

FRANCES FAUR

BUTTER COOKIES

2 c. flour
1/2 c. sugar

1 c. butter
1 egg

Cream butter and sugar. Beat egg and blend together. Add flour gradually. Use a cookie gun. Bake at 425° for 10 min.

SARA STASZEWSKI

ITALIAN COOKIES

3 c. flour
3 tsp. baking powder
3/4 c. sugar

3/4 c. shortening (e.g. margarine)
3 tsp. vanilla or other flavoring
3 eggs

Mix dry ingredients. Work in shortening. Work in eggs and vanilla. Knead dough well. Refrigerate. Roll out. Bake 350° 10-15 min. Ice and decorate. Roll like small hot dog and twist like a knot.
Icing: Mix confectioners sugar with water to form a thick creamy paste. Spread over cookies, then sprinkle coconut or crushed walnuts over icing.

JEANETTE SHAHEEN

BUTTER COOKIES

1 lb. butter
5 c. flour
2 c. sugar
3 eggs (beat in 1/2 tsp. baking soda)

1 tsp. baking soda into 1 tsp. white vinegar
1 tsp. vanilla

Mix together and make in small rolls. Wrap in wax paper. Refrigerate until very cold. Slice thin and bake at 375° approx. 6 min.--3 min. on bottom shelf and 3 min. on top shelf. For thick cookies: bake 10 min.

HELEN ROSZMAN

ITALIAN COOKIES

7 c. flour
1 c. sugar
1 lb. butter or margarine

8 eggs
7 tsp. baking powder
1 tsp. vanilla

Mix altogether until smooth. Roll out in small strips and shape. Grease pans. Bake 350° approx. 20 min.
Icing: Confectioners sugar and small amount of milk.

VIVIAN ROMAGNOLI

MARZIPAN

2 egg whites
1 c. almond paste

1/2 tsp. lemon or vanilla flavoring
1 c. confectioners sugar

Beat egg whites and mix with almond paste. Add either flavoring and enough confectioners sugar so mixture can be easily handled. Store in refrigerator overnight before molding the mixture into fruit or vegetable shapes. Use a tiny brush to paint the marzipan shapes with food colors. Small pieces of Marzipan can also be used as centers for dates and prunes.

DEBRA A. KARAM

YORKSHIRE PUDDING

1 c. flour
1/4 tsp. salt

3 eggs
1 c. milk

Beat ingredients together for 2 min. Add 1/4 c. fat from cooked roast beef. Bake at 400° for 30 min.

SANDY LOMBARDO

BANANA NUT MUFFINS

1 1/2 c. bran
1 c. flour, white
3/4 c. whole wheat flour
pinch of allspice and nutmeg
2 tsp. baking powder
2 tsp. baking soda
2 mashed bananas

1/4 c. oil
1/4 c. syrup
1 egg
3/4 c. milk
1/4 c. raisins
1/4 c. nuts

Large bowl: Mix all dry ingredients--bran, flour, spices, baking powder and baking soda.

Small bowl: Mix bananas, oil, syrup, egg, milk, raisins, nuts. Mix both bowls together, will be a lumpy batter. Spoon into 12 muffin pan or muffin pan lined with cups. Bake at 375° for 20 min.

DOROTHY KARAM MAWAD

MONKEY BREAD

4 tubes Pillsbury Biscuits
1 Tbsp. cinnamon
1 1/2 c. sugar
Raisins

Liquid mixture:
1 1/2 sticks margarine
1 c. sugar
1 Tbsp. cinnamon

Cut 2 tubes of biscuits into quarter pieces. Combine cinnamon and sugar in a plastic bag. Put the cut-up biscuits in the cinnamon and sugar and shake them until coated. Put them in a tube pan. Sprinkle with raisins. In a saucepan, combine margarine, sugar and cinnamon and cook for 2 min. Pour half the mixture on the biscuits. Do the same for the other 2 tubes and pour the rest of the mixture on it. Bake for 30-35 min. at 350° until golden brown. Tip out of pan when still warm.

HELEN BADWAY

CC'S FUDGE CANDY

1/4 lb. butter, melted	1 Tbsp. vanilla
1/2 c. cocoa	1/4 c. milk
1 box powdered sugar	1/2 c. chopped walnuts
1/4 tsp. salt	

Mix all ingredients well. Place in pan and refrigerate.

JERRY MINER

NO FUSS FUDGE

4 1/2 c. (1 lb) Confectioner's sugar	1/4 c. peanut butter
1/4 c. cocoa, unsweetened	1 tsp. vanilla
1 c. margarine, melted (1/2 lb)	
(1/4 c. melted marshmallows may be substituted for peanut butter)	

Stir together confectioner's sugar and cocoa. Add remaining ingredients. Mix well. Spread into a buttered 8 or 9 in. square pan. Refrigerate until set.

KATHY ISAAC

CHOCOLATE CHIP PIZZA

1 c. butter	1 3/4 c. flour
1/2 c. sugar	1 c. peanuts
1/2 c. brown sugar	1 c. small marshmallows
1 egg	6 oz. chocolate chips
1 tsp. vanilla	

Beat butter until softened. Add sugar and brown sugar and beat till fluffy. Add vanilla and egg and beat well. Then add flour and beat. Spread this mixture on ungreased pizza pan and bake 375° for 12 min. Sprinkle peanuts, marshmallows and chocolate chips on hot crust. Bake 6-8 min.

SANDY LOMBARDO

CHOCOLATE BALLS

4 c. flour	3 tsp. baking powder
1 1/2 c. sugar	2 tsp. cinnamon
1 c. Crisco	1 1/2 tsp. vanilla
1 c. cocoa	1/2 c. milk
3 eggs	1/2 c. walnuts
1/2 tsp. baking soda	

Cream sugar, eggs, Crisco. Add cocoa and flour. Mix till well blended. Add remaining ingredients and make balls walnut size. Place on cookie tray. Bake 370° - 8-10 min.

ANNA STAMETS

ANGEL SWEETS

1 6 oz. pkg. (1 c.) semi-sweet choc. pieces	1 c. chopped walnuts
2 Tbsp. butter or margarine	2 c. miniature marshmallows
1 egg	1/2 c. flaked coconut
1 c. sifted confectionery sugar	

Melt chocolate and butter or margarine over low heat. Remove from heat and blend in egg. Stir in confectionery sugar, nuts and marshmallows, blending well. Shape mixture into 1" balls, roll in coconut. Refrigerate or freeze. Makes about 3 1/2 doz. pieces candy.

JEANETTE SHAHEEN

BRITISH TRUFFLE

1 pkg. vanilla pudding mix	1/4 c. sherry wine
2 1/2 c. milk	2 Tbsp. water
1 8-in. layer sponge cake	1/3 c. macaroon crumbs
1/2 cup orange juice	1 env. whipped topping

Prepare pudding mix with milk. Cover with waxed paper and set aside. Cut cake into 1/2 in. cubes. Take 2 qt. serving bowl and add cake. Sprinkle orange juice and wine over cake. Add water and macaroon crumbs and mix. Spoon pudding mixture over cake. Chill 2 hrs. Prepare whipped topping. Mix as directed on package and spoon over mixture. Garnish with toasted almonds and maraschino cherries if desired.

SANDY LOMBARDO

DATE AND NUT BARS

1/4 c. melted butter	few grains salt
1 c. sugar	1 c. chopped dates
3 eggs, beaten	1 c. chopped nuts
1 c. flour	Powdered sugar
1/2 tsp. baking powder	

Mix in order given. Grease and flour a 13x9 pan. Bake at 350° for 20-25 min. Put powdered sugar on top while warm. When cooled, cut in squares.

EVELYN CORPORA

DATE-NUT BARS

3/4 c. brown sugar	1 c. walnuts, cut in sm. pieces
3 1/2 Tbsp. flour	2 eggs, separated
1 tsp. baking powder	1 tsp. vanilla
1 c. dates (cut in small pieces)	

Mix first three ingredients. Add dates and walnuts. Add 2 beaten egg yolks and vanilla. Fold in stiffly beaten egg whites. Smooth in buttered pan and bake for 20 min in moderate oven. Cut in squares and dust with powdered sugar.

ELA ELIAS BURNARD

FRUIT PUNCH BARS

2 eggs	1 1/2 tsp. baking soda
1 1/2 c. sugar	1/2 tsp. salt
1 lb. can fruit cocktail, undrained	1 tsp. vanilla
1 1/3 c. coconut	1/2 c. chopped nuts
2 1/4 c. flour	

GLAZE:

3/4 c. sugar	1/4 c. evaporated milk
1/2 c. butter	1/2 tsp. vanilla
1/2 c. chopped walnuts	

Grease and flour bottom of 15x10x1 pan. Beat eggs and sugar at high speed until light and fluffy (5 min). Add fruit cocktail, flour, soda, salt and vanilla. Beat at med. speed until well blended. Spread in pan, sprinkle with coconut and walnuts. Bake 20-25 min. at 350° until golden brown. While warm, drizzle with glaze.

GLAZE: Combine everything but nuts. Boil 2 min., stir constantly. Cool slightly before drizzling over cake.

GEORGINA ZECHMAN

SPICED NUTS

4 c. pecans	3/4 c. sugar
2 egg whites, slightly beaten	2 Tbsp. cinnamon

Mix nuts with egg whites. Mix sugar and cinnamon, add to nuts. Mix well. Spread on cookie sheet. Bake 30 min. at 300°. Cool. Store in sealed container.

FRIEND OF LAWA

QUICK DOUGHNUTS

1 container (10 count) refrigerated biscuits	
oil for frying	sugar or cinnamon

Separate biscuits with fingers and shape into doughnuts. Heat oil in a deep saucepan or deep fryer, 375°. Drop doughnuts few at a time, turning as needed, until golden brown. Remove to paper towels to drain grease. Roll in sugar or cinnamon.

ANNA STAMETS

KIFFLES

6 c. flour	1 pint sour cream
6 egg yolks	1 tsp. vanilla
2 yeast cakes (square)	1/2 c. sugar
1 lb. margarine	

Knead dough well. Put in refrigerator overnight. Roll out in granulated sugar. Cut in squares, fill and roll them. Bake 350° - 10 min.

EVA DANJI

KIFFLES

6 c. flour, unsifted	5 egg yolks
3 tsp. baking powder	1/2 pint sour cream
1/2 tsp. baking soda	1 tsp. vanilla
3/4 c. sugar	1 lb. butter

In a large bowl, sift dry ingredients. Cut in butter, add rest of ingredients, mix well. Chill 1/2 hr. Flour board. Roll out, fill and bake at 350° until light brown.

ANNA KISH

KIFFLES

2 1/2 c. flour
2 egg yolks
1/2 tsp. salt
1/2 lb. Crisco
1/2 yeast cake

1/2 pint sour cream
1/8 lb. butter or margarine
Fillings: Apricot, lekvar
Nut: ground walnuts
Sugar to taste and little milk

Dissolve yeast according to package directions. Mix butter (or margarine) with Crisco. Add egg yolks, yeast, salt, sour cream and flour. Mix and then knead well into soft dough. Place in refrigerator for a few hours. Take half out at a time and roll out to medium thin. Cut in strips and then across (measuring 2"x3"x1"). Fill and roll up and place on cookie sheet. Bake in 425° oven until golden brown. When cool, sprinkle with powdered sugar.

HELEN JABOUR

RICE PUDDING

3 qts. whole milk
1 c. uncooked long grain rice
1 1/2 c. sugar

5 large eggs
1 Tbsp. vanilla
cinnamon

Heat milk until scalding in large pot. Add heaping cup of rice and sugar, stir frequently over heat until rice is tender. Beat eggs and add about 2 cups of hot rice mix to eggs, stirring in quickly. Then add egg mixture to rice, stirring constantly over medium heat until it returns to a boil. Remove and add vanilla. Pour into serving dishes, dust with cinnamon.

SHELLEY RUSSACK

RICE PUDDING

2 c. rice
4 c. water
10 c. milk
2 c. sugar

2 Tbsp. vanilla
1 can evaporated milk
2 c. raisins
4 eggs, well beaten

Combine rice and water, boil for 15 mins. Then drain off excess water. Add milk and sugar. Cook 35 min. longer over low heat. Add vanilla, evaporated milk, raisins and eggs. Cook approximately 50 min. longer over low heat.

GEORGINA ZECHMAN

EASY RICE PUDDING

1/2 c. water
1/4 c. raw rice (Carolina Rice)
Dash salt
2 c. milk
2 Tbsp. butter

1/2 c. raisins
1/4 c. sugar
2 eggs
1 tsp. vanilla

Topping: 1 1/2 Tbsp. sugar and 1/2 tsp. cinnamon
(Double This Recipe)

Place water and salt in a heavy 1 qt. saucepan and bring to a boil. Stir in the rice and cook over medium heat, covered, for 7 min. Most of the water should be absorbed. Add the milk and butter, stir, and reduce heat to lowest setting. Cook, covered, for 1 hr. (Check pot from time to time to be sure rice isn't sticking.) Stir in raisins. Combine sugar, eggs, and vanilla and gradually stir into the rice mixture. Cook, stirring slowly until mixture starts to thicken (about 5 min). Serve in serving dishes or put in 8x8 baking dish.

MARIE A. DECKING

BAKED RICE PUDDING

3/4 c. rice (not minute rice)
3/4 c. sugar
1/4 tsp. salt
2 qts. milk

2 Tbsp. vanilla
cinnamon
5 oz. can evaporated milk

Mix rice, sugar, salt, milk and vanilla in deep bowl, allowing room to boil. Sprinkle well with cinnamon. Bake at 350° - 1 1/2-2 hr. or until rice is tender. Stir occasionally, mixing brown topping into rice. Remove from oven. When cool, mix evaporated milk into rice. Refrigerate.

VIVIAN ROMAGNOLI

RICE PUDDING

5 c. milk
1/2 c. rice + 1 Tbsp.
1/2 c. sugar

1 Tbsp. vanilla
2 Tbsp. lemon juice
Dash of salt

Cook rice and milk in pot on top of stove. Add salt and sugar, cook till a little thick. Then add vanilla and lemon juice. Stir till well blended.

Note: 2 Tbsp. cornstarch with a little water to thicken. Sprinkle cinnamon on top.

SARA STASZEWSKI

BEST CHEESECAKE

1 3/4 c. Graham Cracker crumbs	2 8 oz. cream cheese
1/2 c. melted margarine	1 3 oz. cream cheese
1/2 tsp. cinnamon	3 c. sour cream
1/2 c. sugar	1 tsp. vanilla
3 eggs	

Mix together Graham cracker crumbs, melted margarine, cinnamon and 1/2 c. sugar and press on bottom and sides of 9" spring form pan. Refrigerate! For filling, mix 3 well beaten eggs, 1 c. sugar, cream cheese and vanilla. Beat 1 min. Fold in sour cream. Pour into crust and bake 45 min. at 375°. Cool! Refrigerate before cutting. May be topped with blueberry or cherry pie filling.

ANITA VILLARI

NORMA'S CHEESECAKE

4 pkgs. 8 oz. cream cheese	1 tsp. salt
6 eggs (1 at a time)	1 pint sour cream
1 3/4 c. sugar	2 tsp. vanilla
4 Tbsp. flour (not heaping)	

Grease pan with Crisco - sprinkle corn flake crumbs in hand on pan and sides. Bake at 300° for 1 hr. 20 min. Shut oven off--DO NOT OPEN OVEN DOOR. Leave for 1 more hr.

JEANETTE SHAHEEN

EASY CHEESECAKE

<u>Crust:</u>	<u>Filling:</u>
1 c. graham crackers	1 1/2 lbs. cream cheese (room temp.)
1/4 c. melted butter	1 c. sugar
<u>Topping:</u>	4 eggs, well beaten
1/2 pint sour cream	
1/2 tsp. sugar	1/2 tsp. vanilla

Place crackers in plastic bag, and with rolling pin, crush fine. Place in 9-in. spring pan. Add melted butter, mix, and spread over bottom of pan. Press tightly. Place filling ingredients in bowl and mix well. Pour over crumbs and bake in 375° oven for 40 min. Take out of oven and let stand for 10 min. Set oven at 475°. Mix topping ingredients and spread over top of cake. Bake again for 5 min.

HELEN JABOUR

PUMPKIN CREAM CHEESE ROLLE

Pumpkin Roll:

3 eggs
1 c. sugar
2/3 c. pumpkin
3/4 c. flour
1 tsp. baking soda
1 tsp. cinnamon
(Optional: chopped walnuts)

Filling:

8 oz. cream cheese
3/4 c. powdered sugar
3 Tbsp. butter
1 tsp. vanilla

Mix above ingredients together until creamy.

Mix together eggs, sugar and pumpkin until smooth. Add flour, baking soda and cinnamon. Beat well--pour into greased cookie sheet. Bake at 350° for 15 min. Cool in pan for 10 min. Turn out on wax paper--sprinkle with powdered sugar. Roll up like for a jelly roll. Cool completely. Unroll and fill with filling. Roll up and refrigerate. Serve with powdered sugar.

SANDY BASIAGO

CHEESE PIE

4 pkgs. cream cheese	1/4 tsp. salt
3 eggs	1/2 tsp. cinnamon
3/4 c. sugar	1/3 c. butter
1 tsp. vanilla	1 graham cracker crust

Take sugar, cream cheese and eggs and beat well. Add cinnamon, butter, salt and vanilla. Pour all into graham cracker crust. Bake at 350°.

NORMA

BLUEBERRY CHEESE PIE

<u>Crust:</u>	<u>Filling:</u>
3/4 stick butter or margarine	1 8 oz. cream cheese
3 Tbsp. sugar	2 eggs
1 egg	4 Tbsp. sugar
1 tsp. baking powder	1 1/2 c. milk
1 c. flour	1 tsp. flour
Mix above ingredients	1 tsp. lemon juice
together and put in a pie dish	Mix filling until smooth

Bake at 350° for 45 min. to 1 hr. Top with blueberries when cooled.

VIVIAN ROMAGNOLI

PUMPKIN CHEESE PIE

Combine:

1 8 oz. pkg. cream cheese
1/2 c. sugar
1/2 tsp. vanilla
1 egg

Mix well--spread on bottom of 9-in. unbaked pie shell.

Combine:

1 1/4 c. pumpkin 1/4 tsp. nutmeg
1/2 c. sugar Dash of salt
1 tsp. cinnamon 2 slightly beaten eggs
1/4 tsp. ginger
1 c. evaporated milk

Mix well. Pour gently over cheese mixture. Bake at 350° about 60-65 min. according to oven.

MARIE A. DECKING

CREAM CHEESE CUPCAKES

3 8 oz. cream cheese 4 eggs
1 c. sugar 1 box vanilla wafers

Take cream cheese out to warm and soften ahead of time. Mix cream cheese and sugar together. Add 1 egg to cream cheese. Mix, beat together. Beat after each egg added. Put cookies flat side down in bottom of cup cake wrappers. Fill wrappers 1/2 full with cream cheese mix. Bake 350° - 15 min. Top with favorite jelly.

ANNA STAMETS

MOCHA CHEESECAKE

24 chocolate wafer cookies 2/3 c. chocolate syrup
1/4 c. sugar 2 Tbsp. instant coffee
1/4 c. butter, melted 1 tsp. hot water
1 8 oz. cream cheese 1 c. whipped cream
14 oz. sweetened condensed milk

Crush wafer cookies. In small bowl, add crumbs, sugar and butter. Coat 9-in. springform pan with butter. Add crumb mixture and pat firmly on bottom and sides. Chill at least 1 hr. In large bowl, beat cheese, milk and syrup. In separate bowl, dissolve coffee with water, then add to cheese mixture and mix well. Add whipped cream. Pour mixture into springform pan. Freeze 6 hr. Store in freezer.

SANDY LOMBARDO

CHEESECAKE

2 large pkgs. cream cheese 1 tsp. vanilla
1 c. sugar 3 eggs 1 pt. sour cream

Mix cream cheese until soft. Blend in sugar. Add eggs, one at a time; add vanilla and sour cream, mixing well. Pour into ungreased 8" or 9" spring pan. Bake for 30 min. at 375°. Turn off oven and leave cheesecake in for 1 hr. Do not pre-heat oven.

SARA STASZEWSKI

CHEESECAKE SUPREME

1 pkg. zweiback, crushed 1 c. heavy cream
1/3 c. butter pinch of salt
1 1/4 c. sugar 1 tsp. vanilla
1 15 oz. pkg. cream cheese 4 eggs, separated

Combine crumbs, butter and 1/4 c. sugar. Press onto bottom and sides of springform pan, reserving 1/4 c. for top sprinkle. Beat cream cheese until light and fluffy. Add cream, remaining sugar, salt and flavoring. Beat well. Beat egg yolk until lemon colored; add to creamed mixture. Beat egg whites till stiff. Fold into mixture. Pour mixture into cake pan, sprinkle with remaining crumb mix. Bake 300° 1 hr. Cut off heat. Leave in oven 1 hr. longer. Chill.

TERESA DiFELICE

CUPCAKE CHERRY CHEESECAKE

1 box vanilla wafers (20) 2 eggs
2 8 oz. cream cheese 2 tsp. vanilla
1/2 c. sugar 1 can cherry filling

Line muffin pan with paper cups. Place one wafer in each. Beat cheese, sugar, eggs, and vanilla with mixer till smooth. Divide mixture into 20 cups. Bake at 350° for 12 min. Cool, top with 1 Tbsp. of filling. Chill and enjoy!

SARA STASZEWSKI

SOUR CREAM COFFEE CAKE

1 1/2 sticks butter 1/4 tsp. salt
1 1/2 c. sugar 1 1/2 tsp. baking powder
3 eggs 1 1/2 tsp. baking soda
1 1/2 tsp. vanilla 1 1/2 c. sour cream
3 c. flour 1 jar Musselmans Cherries or Blueberries
Topping:
3/4 c. brown sugar 3/4 c. chopped walnuts 2 tsp. cinnamon

Cream together butter and sugar. Add eggs one at a time and vanilla. Sift together flour, salt, baking powder and baking soda. Add to butter mixture, alternating with sour cream. Flour and grease 13x9 pan. Pour little more than half of batter in pan. Put filling over batter. Add rest of butter mixture. Top with brown sugar, walnuts and cinnamon mixed together. Bake 350° oven--1 hr.

MARIE A. DECKING

STIR-IN PASTRY (with salad oil)

2 1/4 c. sifted all-purpose flour
1 1/2 tsp. salt

1/3 c. cold milk*
1/2 c. + 1 Tbsp. salad oil

(1) Just before using pastry, make as follows: In bowl, mix flour and salt. Pour milk and salad oil into same measuring cup (don't stir); add, *all at once*, to flour. With fork, stir lightly until well mixed. (2) With hands, press dough into smooth ball. Then divide in half; form into 2 balls. (3) Wipe table with damp cloth (so paper won't slip). Place half of pastry, flattened slightly, between 2 12" square sheets of waxed paper. With rolling pin, roll out gently until pastry circle reaches edges of paper. Then peel off top sheet of paper. If pastry tears, mend by pressing edges together; or press piece of pastry lightly over tear; seal with fingers dipped in water. (4) Lift bottom sheet of paper and pastry by far corners (they will cling together). Place, with paper side up, in ungreased 8" or 9" pie plate. Carefully peel off paper. Gently ease and fit pastry into plate. (5) Roll top crust in same way; lay over filling. Then cut 3 or 4 small slits near center and bake as directed.

Makes 1 8" or 9" two-crust pie; 2 8" or 9" pie shells or one-crust pies; or 8-10 3" tart shells.

*You can substitute ice water for milk. With fork, beat it with salad oil until thick and creamy. Immediately pour, *all at once*, over flour; then proceed as above.

LAURA BADWAY

QUICK CAKE

1 pkg. vanilla pudding
2 cans evaporated milk

1 pkg. yellow cake mix
6 oz. pkg. chocolate bits

Cook vanilla pudding and milk until thick in saucepan. Add yellow cake mix. Stir with spoon until well mixed. Pour into greased 9x9 pan. Cover with bits. Bake at 350° for 35 min.

KATHY ISAAC

ZUCCHINI CAKE

3 eggs
1 3/4 c. sugar
1 c. veg. oil
1 Tbsp. vanilla
2 c. zucchini
2 c. flour

1 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
1 c. chopped walnuts

Blend eggs and sugar until smooth. Add oil, vanilla and zucchini gradually. Sift in flour, cinnamon, baking soda, salt and baking powder until smooth. Then put chopped walnuts into the batter. Place in bundt pan or 9 1/2 x 12 pan. Bake at 350° for 35-40 min. After it cools off, you can sprinkle confectionery sugar over it.

SHARON J. JOHN

STRAWBERRY DELIGHT

3/4 c. butter
1 tsp. salt
2 tsp. sugar
1 1/2 c. flour
2 8 oz. pkg. cream cheese
2 c. powdered sugar

2 tsp. vanilla
1 lg. container Cool Whip
1 6 oz. pkg. strawberry gelatin
2 1/2 c. boiling water
3 pts. strawberries

Mix butter, salt, sugar, and flour together. Pat in bottom of 13x9 pan. Bake at 300° for 20 min. Place in freezer to cool. Mix together cream cheese, powdered sugar, vanilla, and Cool Whip; spread over crust. Dissolve gelatin in boiling water; add strawberries. Allow to set lightly; pour over cream cheese layer. Chill until thoroughly set.

LAURA BADWAY

STRAWBERRY DESSERT

2 lg. pkg. wild strawberry Jello
1 can crushed pineapple
2 cans frozen strawberries
3 bananas

1 c. crushed walnuts
1 8 oz. sour cream
2 c. boiling water

Add all ingredients and put 1/2 recipe in freezer for 20 min. Spread with sour cream and add rest of recipe. Refrigerate.

KATHY ISAAC

CHERRY CUSTARD

6 eggs	1/2 c. cooked rice
1/2 c. sugar	21 oz. cherry pie filling
dash salt	1/4 c. sugar
1 tsp. vanilla	1/4 tsp. cream of tartar
3 1/4 c. milk	Dash cinnamon

Separate 2 eggs. In bowl, beat 2 egg yolks and 4 remaining eggs. Add sugar, salt, vanilla and cinnamon. Scald milk and cool. Add to mixture. Place rice in 2 qt. baking dish. Pour mixture over rice. Set this dish into shallow pan. Pour water into outside pan until 1 inch deep. Bake 325° 1 hr. 20 min. Set aside 1/4 c. pie filling. Pour remaining pie filling over pudding. Beat 2 egg whites until stiff, add 1/4 c. sugar and 1/4 tsp. cream of tartar and beat till stiff. Bake meringue puffs on top of cherry mixture. Return entire pan (including outside pan) to oven and bake 8 min. at 350° until peaks are brown. Cool. Drizzle 1/4 c. pie filling over meringue. Refrigerate.

SANDY LOMBARDO

BANANA SPLIT DESSERT

2 c. graham cracker crumbs	3 large bananas
1 stick margarine	Lg. can crushed pineapple
2 c. powdered sugar	Lg. bowl Cool Whip
2 eggs	Chopped nuts
1 c. margarine	Maraschino cherries or
1 tsp. vanilla	strawberries

Mix 2 c. graham cracker crumbs and stick of margarine; put into 9x13" greased pan. Bake 8 min. at 350°. Mix powdered sugar, eggs, 1 c. margarine and vanilla; beat 8 min. and spread on graham cracker mixture. Cut bananas and lay on top; add drained pineapples; spread with Cool Whip; sprinkle with chopped nuts; add maraschino cherries or strawberries. Refrigerate at least 3 hr.

LAURA BADWAY

WATERGATE DESSERT

1 20 oz. pineapple chunks, cut in half	1/2 c. chopped nuts
Save 1/4 c. juice, discard rest	1 c. mini marshmallows
1 box Pistachio Instant pudding	Maraschino cherries
1 9 oz. Cool Whip	

Beat juice and box of pudding. Stir in Cool Whip. Add chopped nuts and marshmallows. Add some maraschino cherries, cut in half. Fold in pineapple chunks. Refrigerate.

ANITA VILARI

APPLE NUT CAKE

4 c. raw apples, chopped	1 tsp. salt
2 eggs, beaten	2 tsp. cinnamon
1 c. oil	2 tsp. baking soda
2 c. sugar	2 c. walnuts
2 c. flour	1 tsp. vanilla

Grease and flour 9x13 pan. Coat apples with eggs. Add oil and sugar, mix well. Add dry ingredients together and mix with apple mixture. Add vanilla and walnuts. Spread evenly in pan. Bake 25 min. at 350°.

ANNA STAMETS

CRAZY CRUST APPLE PIE

1 c. flour	2/3 c. shortening
1 tsp. baking powder	3/4 c. water
1/2 tsp. salt	1 can apple pie filling (1 lb. 5 oz)
1 Tbsp. sugar	1/2 tsp. apple pie spice or cinnamon
1 egg	

In mixing bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well. Beat 2 min. at med. speed of mixer. Pour batter into 9x1 1/2" pie pan. Combine pie filling, lemon juice and spice; pour into center of batter. Do Not Stir. Bake at 425° for 45-50 min.

SHIRLY R. BRYFOGLE

APPLESAUCE CAKE

3 eggs	1 tsp. salt
1 1/4 c. sugar	3/4 tsp. baking soda
1 c. applesauce	2 tsp. cinnamon
1/2 c. oil	1 tsp. nutmeg
1/4 c. water	1 c. chopped walnuts
1 3/4 c. flour	

Mix everything together except walnuts. After mixing, blend in walnuts with spoon or spatula. Grease and flour tube pan. Pour mixture into tube pan, bake at 350° - 35-40 min.

EVELYN CORPORA

BASIC APPLE CAKE

2 c. flour	1 c. sugar
1/2 tsp. salt	3 egg whites
2 tsp. baking soda	4 c. peeled and diced apples
1 tsp. cinnamon	chopped nuts (optional)
3/4 c. oil	

Stir flour, soda, salt and cinnamon together. Beat oil, sugar and egg whites together. Mix in dry ingredients until blended. Stir in apples (also nuts if desired). Bake in 9x13 baking pan in 325° oven for 30 min. (Test if done)

HELEN JABOUR

APPLE COFFEE CAKE

3/4 c. sugar	2 apples, peeled, sliced 1/4" thick
1/3 c. chopped nuts	1/2 c. powdered sugar
1 tsp. cinnamon	2 tsp. milk
2 cans Pillsbury Buttermilk Biscuits	1/4 tsp. vanilla
1/4 c. Parkay margarine, melted	

Heat over 375°F. Grease 9" round cake pan. In small bowl, put cinnamon, sugar and nuts. Separate dough--20 biscuits. Dip biscuits in melted margarine, then sugar mix. Arrange biscuits in greased pan, about 15 of them around outside. If any left, place in center of pan. Place apple slice between each biscuit. Cover with foil to prevent burning and bake for 30 min. Cool in pan 2 min. Put in serving dish. Combine powdered sugar, vanilla and milk. Mix until smooth. Spoon/pour over cake.

SELMA KARAM

APPLE CAKE

6 small or 4 lg. apples	2 1/2 tsp. vanilla
3 c. flour	1/2 tsp. salt
2 c. sugar	1/2 c. orange juice
1 c. oil	
4 eggs	(2 tsp. cinnamon)
3 tsp. baking powder	(5 Tbsp. sugar)

Peel apples and slice. Set aside. Mix cinnamon and sugar. Set aside. Mix all ingredients together and beat until smooth. Heat oven 350°, grease and flour tube pan. Pour half of batter into pan. Put a layer of apples and top with half of cinnamon and sugar mixture. Put in rest of batter and top rest of apples with sugar and cinnamon mixture. Bake 1 1/2 hr. until done.

SHIRLEY R. BRYFOGLE

GERMAN APPLE CAKE

2 1/4 c. flour	1/2 c. shortening
1/2 c. brown sugar	1 c. sour milk
1 c. granulated sugar	2 eggs
2 tsp. baking soda	2 c. sliced apples
1/2 tsp. salt	
<u>Topping:</u>	
1/4 c. brown sugar	1/2 tsp. cinnamon
1/4 c. gran. sugar	1/2 c. chopped walnuts

Mix flour, sugar, baking soda, cinnamon, salt, and shortening and milk. Beat for 2 min. Add eggs, beat. Fold in sliced apples. Put topping on top after poured in baking pan. Bake at 350° for 45 min.

FRIEND OF LAWA

POUND CAKE

1 1/2 c. sugar	Dash salt
1/2 lb. butter or margarine	1 3/4 c. flour
5 eggs	1 c. walnuts (optional)
1 tsp. vanilla	

Blend sugar and butter or margarine until creamy. Add eggs and vanilla. Blend. Add salt and flour. Mix together. Add walnuts (optional). Bake at 350° 1 hr. in loaf pan.

GEORGINA ZECHMAN

EVELYN'S POUND CAKE

2 c. flour (may use whole wheat or white)	4 eggs
2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	1 tsp. vanilla
1/2 c. margarine or butter	Also may add 1 c. blueberries if desired
1 1/2 c. sugar	

Mix all ingredients together in large bowl. No need to cream or blend. Mix for 10 min., high speed. Pour into ungreased tube pan. Put into cold oven. Set at 350°. Bake for 1 hr.

EVELYN CORPORA

VANILLA POUND CAKE

2 1/4 c. sugar	6 eggs
1 1/2 c. margarine, softened	3 c. cake flour
1 Tbsp. vanilla	Confectioners sugar
3/4 tsp. salt	

Preheat oven 325°. Grease and flour bundt pan. Beat sugar and margarine until light and fluffy, about 5 min. Add vanilla, salt, eggs. Beat until blended. Fold in cake flour, beat till smooth. Put in bundt pan. Bake 60 min. Cool 10 min. after cooked. Sprinkle with confectioners sugar.

FRIEND OF LAWA

POUND CAKE

4 eggs	1 tsp. vanilla
1 3/4 c. sugar	1/2 c. milk
2 c. flour	2 sticks butter or margarine
2 tsp. baking powder	1/4 tsp. salt

Mix all together in Mixmaster for 5 min. Bake 350° 1 hr. DO NOT PREHEAT OVEN.

ELLA ELIAS BURNARD

BLACK DEVIL'S FOOD CAKE

2 c. flour	1/2 c. oil
1 1/2 c. sugar	1 c. buttermilk
1/2 c. cocoa	1 c. strong coffee (instant coffee may be used)
1 Tbsp. baking soda	

Sift together flour, sugar, cocoa and baking soda. Add the oil and buttermilk. Stir until well blended. Bring the coffee to a boil and stir it gently into the batter. Mixture will be soupy. Bake in greased and floured 9x13 pan at 350°F for 35-40 min. Decorate with minute fudge frosting.

LILLIAN SYMIA

STRAWBERRY PIE

1 3 oz. box strawberry jello	2 Tbsp. cornstarch
1 1/2 c. water	1 pint strawberries, cleaned and hulled
1/2 c. sugar	1 9" baked pie shell

Cook sugar, water, and cornstarch over med. heat till dissolved and clear. Add jello, cook for 2-3 min. more. Remove from stove, fold in strawberries. Pour into pie shell. Refrigerate. May also use graham cracker crust or Keebler batter crust.

EVELYN CORPORA

PINEAPPLE CAKE

2 c. flour	<u>Icing:</u>
2 c. sugar	1 c. confectioners sugar
2 tsp. baking soda	1 8 oz. cream cheese
2 eggs	1/2 c. butter
1 20 oz. can crushed pineapples, including juice	1 tsp. vanilla

Mix all 5 ingredients together. Pour into ungreased 13x9 pan. Bake at 325° for 45 min. Mix all ingredients for icing. Put on cake.

EVELYN CORPORA

MOLASSES CAKE

4 c. flour	1 c. molasses
2 c. sugar	2 c. boiling water
2 sticks soft margarine	1 Tbsp. baking soda

Mix flour, sugar and margarine. Remove 1 c. of mixture. Set aside till end. Add 2 c. boiling water, 1 c. molasses and 1 Tbsp. baking soda. Mix altogether. Pour into greased and floured 13x9 pan. Then pour saved mixture of crumbs on top. Bake 350° for 45-50 min.

EVELYN CORPORA

PEACHES AND CREAM CAKE

1/2 c. milk	1 20 oz. can sliced peaches
3/4 c. flour	1 pkg. cream cheese
1 tsp. baking powder	1/2 c. + 1 Tbsp. sugar
1/2 tsp. salt	1/2 tsp. cinnamon
3 1/2 oz. pkg. vanilla pudding (not instant)	
3 Tbsp. margarine	
1 egg	

Combine first seven ingredients. Beat 2 min. med. speed. Pour into greased 9" pie pan. Drain peaches. Reserve juice. Spoon peaches over pie filling. Combine cream cheese, 1/2 c. sugar, and 3 Tbsp. reserved peach juice. Beat until smooth. Spread over cake batter. Combine remaining sugar and cinnamon. Sprinkle on top. Bake 350° 35 min. Filling will appear soft when done. Refrigerate.

FRIEND OF LAWA

BABAS AU RHUM (RUM CAKES)

2 1/4 c. unsifted flour
 1/2 c. raisins
 1 Tbsp. dark rum
 1/4 c. sugar
 1 pkg. fast-rising or reg. yeast (dry)
 Rum Syrup:
 1 1/2 c. sugar
 1 1/2 c. water
 3/4 c. dark rum
 1/4 tsp. salt
 1/2 c. milk
 1/2 c. butter or margarine
 1/3 c. butter or margarine
 2 eggs at room temp.
 Boil sugar and water 10 min. Add rum, simmer 1 min.

(1) Mix raisins and 1 Tbsp. rum in small bowl. Let stand for 1/2 hr. (2) Mix 1 1/2 c. flour, sugar, salt and yeast in large bowl. (3) Heat milk and butter until butter melts. (4) Pour milk and egg mixture into flour mixture. Beat with electric mixer at low speed. (5) Add soaked raisins and rest of flour. (6) Cover bowl with kitchen towel, let stand for 45 min. in warm place. (7) Grease mini-bundts or muffin pan. Spoon dough into pans half-way--cover with towel, let stand 1/2 hr. Bake 350° 20 min. Place in shallow dish, pierce, pour syrup.

DOROTHY KARAM MAWAD

MILLIONAIRE'S CAKE

1 box, around 18 oz, white cake mix
 1 8 oz. pkg. cream cheese
 1 c. milk
 1 (3 3/4 oz.) pkg. Instant vanilla pudding mix
 1 20 oz. can crushed pineapple, drained
 1 12 oz. carton whipped topping
 Chopped pecan or walnuts, for garnish

Prepare cake according to package directions in a 9x13 pan. Cool completely. Beat cream cheese with 1/2 c. of milk until fairly smooth. Add pudding mix and remaining 1/2 c. milk. Beat until smooth. Spread on top of cake. Spread pineapple over the pudding layer. Finally, spread whipped topping over the pineapple and, if desired, sprinkle with pecans or walnuts. Refrigerate up to 24 hr. before serving. Serves 12-15.

MARIE A. DECKING

DATE CAKE

1 1/2 c. flour
 1 c. sugar
 1 tsp. baking soda
 1/2 tsp. salt
 1 c. water
 1/2 c. shortening
 1 egg
 1 tsp. vanilla
 1 c. dates
 1/2 c. walnuts

Mix shortening, egg, vanilla, salt and baking sodar, flour, sugar and water in bowl. Add dates and walnuts. Bake 350° for 40 min.

GERRY MINER

CARROT TOP CAKE

1 c. + 1 Tbsp. veg. oil
 2 c. sugar
 3 c. freshly ground carrots
 (7 medium)
 1 c. coarsely chopped walnuts
 2 c. flour
 3 tsp. baking powder
 1 tsp. cinnamon
 1 tsp. nutmeg
 1/2 tsp. salt
 4 eggs

Frosting:

1/4 c. (1/2 stick) butter, room temp.
 1/4 c. solid veg. shortening
 1 1/2 c. (3/4) pt. cream cheese
 1 Tbsp. vanilla
 2 Tbsp. milk
 1 1/2 c. confectioners sugar

(1) Preheat oven to 350°. Grease a 9x11 sheet pan. (2) Combine remaining oil, sugar, carrots, walnuts, flour, baking powder, cinnamon, nutmeg and salt. Stir to combine, add eggs and mix well. Pour the batter into pan and bake for 45 min. or until cake is springy to touch. Remove from oven and cool in pan. (3) To make the frosting, cream the butter, veg. shortening and cream cheese with wooden spoon or hand mixer. Add the milk and vanilla extract. Add the confectioners sugar and stir until smooth. When cake is cooled, frost. Yield: 8 servings.

SYLVIA MURPHY

CINNAMON COFFEE CAKE

1 c. sugar
 1/2 c. butter
 1 egg
 1 c. milk
 2 c. flour
 2 tsp. baking powder

Cream sugar, soft butter, and egg together in large bowl. Add the rest of ingredients together thoroughly. Pour in greased and floured 8x8 square pan. Sprinkle with sugar and cinnamon before putting in oven. Bake 350° 30 min.

SHIRLEY R. BRYFOGLE

POOR MAN'S CAKE

3 c. flour
 2 c. sugar
 5 Tbsp. cocoa
 1 Tbsp. baking soda
 1 Tbsp. vanilla
 1 Tbsp. vinegar
 2/3 c. oil
 2 c. water

Add everything together and beat until smooth. Pour into greased and floured 13x9 pan. Bake 350° 40-45 min.

SHIRLEY R. BRYFOGLE

BANANA CAKE

1 c. bananas (2 or 3), mashed	1/4 c. sour milk
1/2 c. shortening	2 c. flour
1 1/2 c. sugar	1/2 tsp. baking powder
2 eggs	3/4 tsp. baking soda
1 tsp. vanilla	1/2 tsp. salt

Mix in large bowl shortening, sugar, eggs and vanilla. After mixing, add sour milk. Mix well. Sift together flour, baking powder, baking soda and salt. Add into bowl along with mashed bananas. Mix only enough to blend. Pour into greased and floured 13x9 pan. Bake 350° 30-35 min.

SHIRLEY R. BRYFOGLE

FRUIT CAKE

1 c. brown sugar	3 c. flour
1 c. sugar	1 tsp. cinnamon
1 lb. raisins	1/2 tsp. ground cloves
2 c. cold water	1/2 c. maraschino cherries, cut up
1 c. Crisco	1 c. apple, cut up
2 Tbsp. butter	1/2 box red or green pineapple or mixed fruit
2 tsp. baking soda	

Cook in 2 1/2 qt. pan gran. and brown sugar, raisins, water, Crisco and butter. Bring to boil. Let cool. Pour in large mixing bowl. Add flour, baking soda, cinnamon and cloves. Mix together, then add fruit. Pour into greased and floured tube pan. Bake 350° 1 hr. 20 min.

SHIRLEY R. BRYFOGLE

CHERRY COBLER

2 cans cherry pie filling (1 lb. 5 oz)	1/2 tsp. salt
1 1/2 c. flour	1/4 c. butter
2 tsp. baking powder	1/2 c. milk
1/4 c. sugar	

Topping:

1/2 c. toasted slivered almonds	2 Tbsp. sugar
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Preheat oven to 400°. Spoon pie filling in shallow 3 qt. baking dish. Sift flour, baking powder, sugar and salt into bowl. Cut in butter until mixture is crumbly. Stir in milk until stiff dough forms. Drop by tablespoonful onto cherries. Sprinkle with almonds and sugar. Bake in over 30 min. or until topping is golden brown. Serve warm.

SHIRLEY R. BRYFOGLE

HAWAIIAN CAKE

1 pkg. yellow cake mix	2 pkgs. (3 1/2 oz. size) vanilla instant pudding
1 can (20 oz) crushed pineapple	3 c. milk
3/4 c. sugar	1 Cool Whip

In 13x9 pan, bake cake according to directions. Meanwhile, in saucepan, combine pineapple with its juice and sugar. Cook over medium heat, stirring occasionally, until thick and syrupy (about 20 min). When cake is done, remove from oven and pierce top with fork at 1-in. intervals. Pour on pineapple mixture and spread evenly over cake. Cool completely. In small bowl, mix pudding with milk. Blend until thick. Spread over cooled cake. Spread Cool Whip over pudding. Coconut on top of Cool Whip (optional). Refrigerate 24 hr.

ANITA VILLARI

FRUIT CAKE

1 c. brown sugar	3 c. flour
1 c. sugar	1 tsp. cinnamon
1 lb. raisins	1/2 tsp. ground cloves
2 c. cold water	1/2 c. maraschino cherries, cut up
1 c. Crisco	1 c. apple, cut up
2 Tbsp. butter	1/2 box red or green pineapple or mixed fruit
2 tsp. baking soda	

Cook in 2 1/2 qt. pan gran. and brown sugar, raisins, water, Crisco and butter. Bring to boil. Let cool. Pour in large mixing bowl. Add flour, baking soda, cinnamon and cloves. Mix together, then add fruit. Pour into greased and floured tube pan. Bake 350° 1 hr. 20 min.

SHIRLEY R. BRYFOGLE

CHERRY COBLER

2 cans cherry pie filling (1 lb. 5 oz)	1/2 tsp. salt
1 1/2 c. flour	1/4 c. butter
2 tsp. baking powder	1/2 c. milk
1/4 c. sugar	

Topping:

1/2 c. toasted slivered almonds	2 Tbsp. sugar
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Preheat oven to 400°. Spoon pie filling in shallow 3 qt. baking dish. Sift flour, baking powder, sugar and salt into bowl. Cut in butter until mixture is crumbly. Stir in milk until stiff dough forms. Drop by tablespoonful onto cherries. Sprinkle with almonds and sugar. Bake in over 30 min. or until topping is golden brown. Serve warm.

SHIRLEY R. BRYFOGLE

ATHENIAN ALMOND CAKE (10-12 servings)

1 c. butter, softened	1/2 c. sugar	
1 c. farina	6 eggs	
2 tsp. vanilla	1 c. cake flour or 7/8 c. sifted all-purpose flour	
1 Tbsp. baking powder	1 c. ground almonds (4-4 1/2 oz.)	
1/2 c. milk		
1 c. water	2 c. sugar	2 lemon slices

Preheat oven to 350°F. Butter 9x13" pan. Beat butter with sugar in large bowl until light and creamy. Gradually blend in farina, mixing well. Add eggs one at a time, beating well after each addition. Blend in vanilla. Sift flour with baking powder. Add flour mixture and milk alternately to batter, beginning and ending with dry ingredients. Stir in almonds and mix well. Pour batter into prepared pan. Smooth top with spoon or spatula to distribute evenly. Bake until golden, 35-40 min. Meanwhile, combine water, 2 c. sugar and lemon slices in 2-qt. saucepan and bring to boil over medium-high heat. Let boil 15 min. Remove from heat. Cool syrup slightly. Pick cake in several places with sharp knife. Spoon slightly cooled syrup over top. Let cake cool completely. To serve, cut into diamond-shaped pieces. Pipe or spoon dollop of whipped cream over each and top with fresh strawberry marinated in Greek brandy. Can be prepared up to 2 months ahead and frozen. Let stand at room temperature several hours to thaw.

JOSEPHINE ZADIE OLIVER

LEBANESE LABABY CAKE

2 1/4 c. sugar	1/4 tsp. salt
7 eggs	3 c. milk, warmed
1 tsp. vanilla	5 c. flour
2 c. clarified butter	4 tsp. baking powder

Mix all ingredients together. Bake in 350° oven 45-50 min.

KATHERINE JOHN

HUNGARIAN DOBOS TORTA

16 jumbo eggs (separate eggs)	1 1/2 tsp. baking powder
16 rounded Tbsp. sugar	8 rounded Tbsp. flour
2 tsp. vanilla	

Beat egg yolks and sugar till lemon colored. Add vanilla, baking powder and flour. Mix well. Beat egg whites till peaks form, but not stiff and dry. Fold into batter gently with wooden spoon. Grease and flour 9" pans (2 or 3 at a time). Make in thin layers (10 or 12) till cake comes away from pan in 350° oven (lightly golden) 8-10 min. Turn out onto cloth covered table. Cool. Stir batter when putting each batch of 2 or 3 into pans.

MARGARET RECZEK

ICING FOR HUNGARIAN DOBOS TORTA

12 Tbsp. softened lightly salted butter	1 tsp. vanilla
1 lb. powdered sugar, sifted	1 egg yolk
2 Tbsp. sifted cocoa	black coffee

Combine above ingredients. Add enough black coffee to make spreadable. Beat with electric mixer. Spread between and on top of cakes and sides. Ground nuts may be sprinkled between layers and top of cake.

MARGARET RECZEK

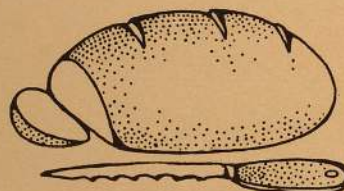
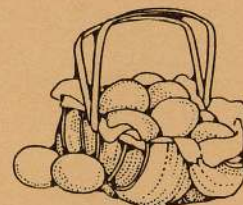
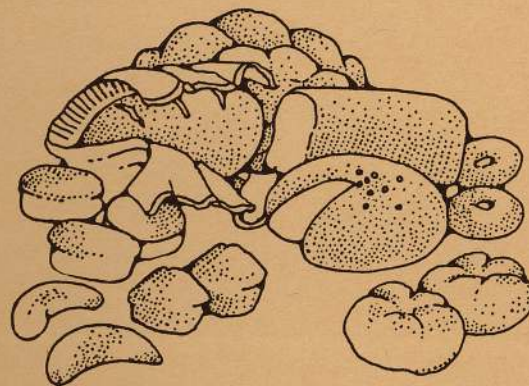


Group of Lebanese men marching in procession.



Same processional going up Lehigh Street

Breads, Rolls, Pastries



ATHENIAN ALMOND CAKE (10-12 servings)

1 c. butter, softened
 1 c. farina
 2 tsp. vanilla
 1 Tbsp. baking powder
 1/2 c. milk

1/2 c. sugar
 6 eggs
 1 c. cake flour or 7/8 c. sifted
 all-purpose flour
 1 c. ground almonds (4-4 1/2 oz.)

1 c. water 2 c. sugar 2 lemon slices

Preheat oven to 350°F. Butter 9x13" pan. Beat butter with sugar in large bowl until light and creamy. Gradually blend in farina, mixing well. Add eggs one at a time, beating well after each addition. Blend in vanilla. Sift flour with baking powder. Add flour mixture and milk alternately to batter, beginning and ending with dry ingredients. Stir in almonds and mix well. Pour batter into prepared pan. Smooth top with spoon or spatula to distribute evenly. Bake until golden, 35-40 min. Meanwhile, combine water, 2 c. sugar and lemon slices in 2-qt. saucepan and bring to boil over medium-high heat. Let boil 15 min. Remove from heat. Cool syrup slightly. Pick cake in several places with sharp knife. Spoon slightly cooled syrup over top. Let cake cool completely. To serve, cut into diamond-shaped pieces. Pipe or spoon dollop of whipped cream over each and top with fresh strawberry marinated in Greek brandy. Can be prepared up to 2 months ahead and frozen. Let stand at room temperature several hours to thaw.

JOSEPHINE ZADIE OLIVER

LEBANESE LABABY CAKE

2 1/4 c. sugar	1/4 tsp. salt
7 eggs	3 c. milk, warmed
1 tsp. vanilla	5 c. flour
2 c. clarified butter	4 tsp. baking powder

Mix all ingredients together. Bake in 350° oven 45-50 min.

KATHERINE JOHN

HUNGARIAN DOBOS TORTA

16 jumbo eggs (separate eggs)	1 1/2 tsp. baking powder
16 rounded Tbsp. sugar	8 rounded Tbsp. flour
2 tsp. vanilla	

Beat egg yolks and sugar till lemon colored. Add vanilla, baking powder and flour. Mix well. Beat egg whites till peaks form, but not stiff and dry. Fold into batter gently with wooden spoon. Grease and flour 9" pans (2 or 3 at a time). Make in thin layers (10 or 12) till cake comes away from pan in 350° oven (lightly golden) 8-10 min. Turn out onto cloth covered table. Cool. Stir batter when putting each batch of 2 or 3 into pans.

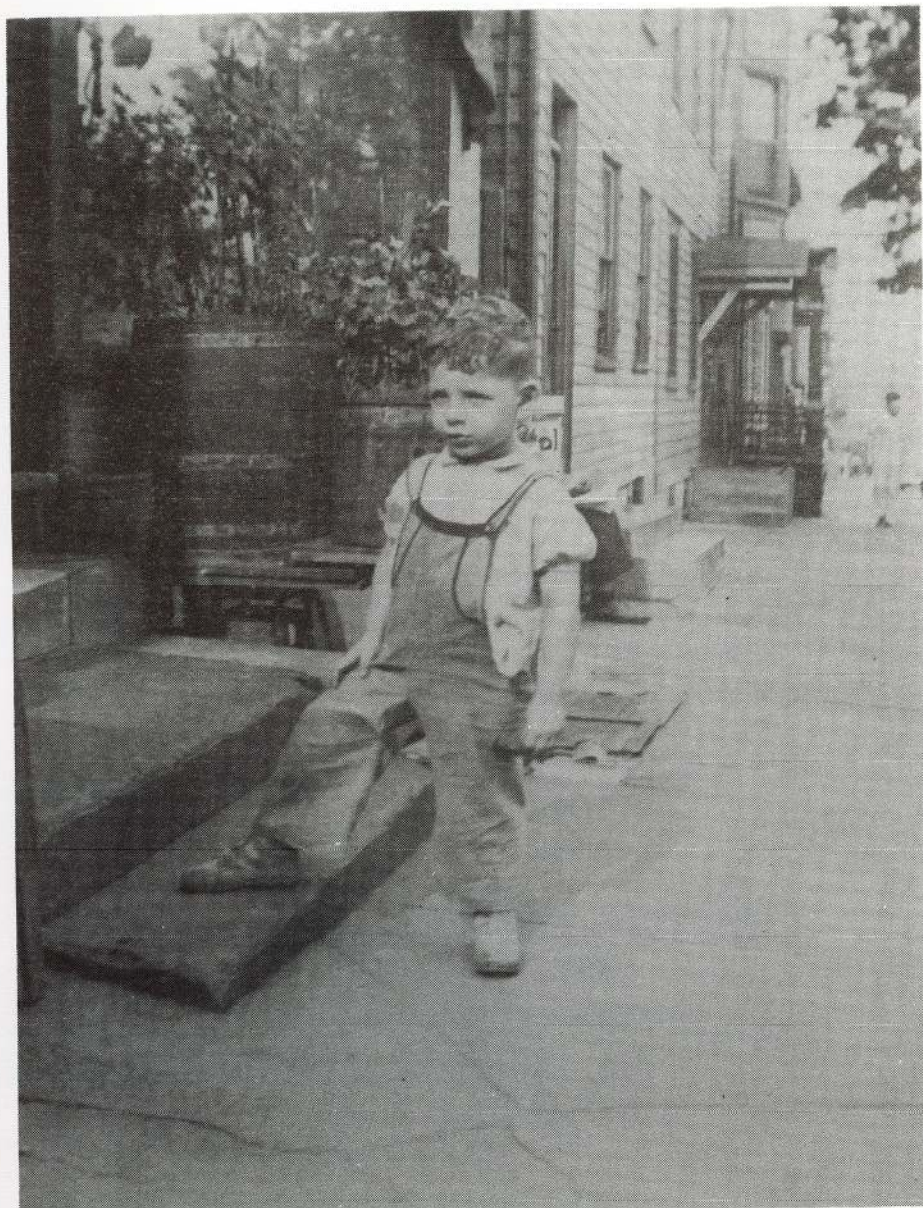
MARGARET RECZEK

ICING FOR HUNGARIAN DOBOS TORTA

12 Tbsp. softened lightly salted butter	1 tsp. vanilla
1 lb. powdered sugar, sifted	1 egg yolk
2 Tbsp. sifted cocoa	black coffee

Combine above ingredients. Add enough black coffee to make spreadable. Beat with electric mixer. Spread between and on top of cakes and sides. Ground nuts may be sprinkled between layers and top of cake.

MARGARET RECZEK



"Tucker" in front of his
grandmothers house

CRANBERRY BREAD

2 c. flour	1 tsp. grated orange peel
1 c. sugar	1 well-beaten egg
1 1/2 tsp. salt	1 c. coarsely chopped cranberries
2 tsp. baking soda	1/2 c. chopped nuts
1/4 c. shortening	

Sift together dry ingredients, cut in shortening, combine peel, juice and egg. Add to dry ingredients, mix together just to moisten. Fold in berries and nuts. Turn into greased 9x5x3 loaf pan. Bake at 350° for 1 hr. Cool--unfold from pan. Wrap and store in refrigerator overnight.

LAURA BADWAY

GINGERBREAD

1 c. New Orleans dark molasses	1/2 tsp. nutmeg
1/2 c. brown sugar	1 tsp. ginger
1/2 c. oil	1 c. boiling water
1/2 tsp. cinnamon	2 1/2 c. flour, unsifted
1/2 tsp. cloves	1 tsp. baking soda

Blend together the first 7 ingredients and stir in the boiling water. Mix in the unsifted flour. Dissolve the baking soda in 2 Tbsp. of hot water; add to batter. Pour into a greased 8x8x2-in. cake pan. Bake at 350°F 30 min.

LILLIAN SYMIA

WALNUT BREAD

1/2 c. sugar	3 c. Bisquick
1 egg	1 c. chopped nuts
1 1/4 c. milk	

Mix sugar, egg, milk. Then add Bisquick and nuts. Fold into a greased loaf pan. Bake for 50 min. to 1 hr. at 350°. Test for doneness.

SARA STASZEWSKI

CHEDDAR BREAD

1 1/2 c. Bisquick	8 oz. Cheddar cheese, grated
1 egg	2 Tbsp. butter, melted
1 c. milk	poppy seeds
1 med. onion, chopped	

Mix Bisquick, egg, and milk together, add onion and 1/2 cheddar cheese. Spread in greased 9x13-in. pan. Sprinkle rest of cheese over top. Dribble melted butter over top. Sprinkle with poppy seeds. Bake 400°F 35-40 min. Cut and serve.

SHIRLEY R. BRYFOGLE

QUICK BREAD

1 pkg. yeast	2 Tbsp. oil
1 c. warm water	1 tsp. salt
2 1/2 c. flour	1 tsp. sugar

Mix warm water and yeast together. Then add the rest of the ingredients and mix till it's workable to form a loaf. Place in a greased loaf pan. Cover and let rise for 15 min. or doubled in size. Bake 350° 35-40 min. Good for pizza, too.

SARA STASZEWSKI

APRICOT-WALNUT BREAD

16 oz. can apricot, drained
 3/4 c. all-purpose flour
 1/4 c. wheat flour
 1 1/2 c. sugar
 1 tsp. salt

3 1/2 tsp. baking powder
 2 eggs
 1/2 c. milk
 3 Tbsp. cooking oil

(Makes 2 loaves)

Blend canned apricots. Set aside. Mix flours, sugar, baking powder, salt. Set aside. Mix eggs, apricots, milk and oil. Add to flour mix. Stir till mixed. Pour into 2 greased loaf pans. Bake 350° for 50 min. Cool.

FRIEND OF LAWA

PUMPKIN BREAD

1 2/3 c. all-purpose flour
 1 1/2 tsp. baking powder
 1 tsp. baking soda, cinnamon
 1/2 tsp. salt
 2 eggs

1 c. sugar
 1 1/2 c. canned pumpkin
 1/2 c. oil
 1/3 c. each chopped walnuts
 and raisins

Grease loaf pan. Preheat over 350°. Mix flour, baking powder, baking soda, salt, and cinnamon in med. bowl. Mix in large bowl eggs, sugar, oil, and pumpkin. Combine both mixtures--stir. Add nuts and raisins. Pour in loaf pan. Bake for 1 hr. When cooked, cool and serve.

FRIEND OF LAWA

CRANBERRY NUT BREAD

2 c. sifted flour
 1 c. sugar
 1 1/2 tsp. baking powder
 1 tsp. salt
 1/2 tsp. baking soda
 1/4 c. shortening

1 tsp. grated orange peel
 3/4 c. orange juice
 1 well-beaten egg
 1 c. coarsely chopped
 cranberries
 1/2 c. nuts

Sift together dry ingredients. Cut in shortening, combine peel, juice and egg. Add to dry ingredients. Mix together--just to moisten. Fold in berries and nuts. Turn into greased 9x5x3" loaf pan. Bake 350° oven for 60 min. Cool--unfold from pan. Wrap and store in refrigerator overnight.

HELEN BASIAGO

BLUEBERRY NUT BREAD

2 c. flour, white or wheat
 1/4 tsp. salt
 3 tsp. baking powder
 1 c. sugar
 1/2 c. chopped nuts

2 beaten eggs
 1 c. milk
 3 Tbsp. oil
 1 c. blueberries

Sift together flour, salt, baking powder, sugar. Add nuts and berries. Combine eggs, milk and oil. Stir just enough to moisten batter. Pour into 9" loaf pan lined with wax paper. Let stand 20 min. before baking. Preheat oven to 350°. Bake 1 hr. May be frozen, up to 2 months.

DOROTHY KARAM MAWAD

APPLE-BRAN MUFFINS

1/2 c. chopped peeled apples
 1/4 c. chopped walnuts
 2 Tbsp. brown sugar
 1 Tbsp. margarine
 1/3 tsp. cinnamon
 1 1/4 c. all-purpose flour
 1/3 c. sugar

1 Tbsp. baking powder
 1/4 tsp. salt
 1 c. bran flakes
 1 c. milk
 1 egg
 2 Tbsp. oil

Mix together first 5 ingredients. Set aside. Mix in large bowl flour, sugar, baking powder, salt. In small bowl, mix bran flakes and milk. Stir in egg and oil. Add bran mixture to flour mixture. Stir. Grease muffin pan--spoon 1/2 mix into muffin cups. Add each with apple mix, then add remaining batter on top. Bake 400° 20 min.

FRIEND OF LAWA

BRAN MUFFINS

1 1/4 c. all-purpose flour
 3/4 tsp. baking soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 bran flakes cereal

1 1/4 c. buttermilk
 1/4 c. salad oil
 1/4 c. honey
 1/2 c. raisins
 1 egg

Preheat oven to 400°. Grease 12 muffin cups. Mix flour, baking soda, baking powder, salt, bran flakes cereal. In small bowl, beat milk, oil, honey and egg. Pour this mixture into flour mixture. Stir till just moistened. Batter will be lumpy. Fold in raisins. Spoon into muffin pans. Bake 15-20 min. When done, remove for pan. Cool.

FRIEND OF LAWA

LEBANESE NUTMEG CAKE

2 c. flour	1 tsp. nutmeg
2 c. brown sugar	1 c. sour cream
1/2 c. shortening	1 tsp. baking soda
1 egg	1/2 c. chopped walnuts

With fork blend brown sugar, flour and shortening into crumbs. Put half the crumbs in a spring form pan, 7 in. round, 3 in. deep or 9 in. sq. pan, greased. To the remaining crumbs stir in the egg, nutmeg and sour cream mixed with baking soda. Pour batter over crumbs and sprinkle with chopped nuts. Bake 45 min. at 350°.

LAURA BADWAY

LEBANESE IFTAYER UREESHA

<u>Batter:</u>	
2-3 c. flour	1 tsp. vanilla
1 tsp. baking powder	1 1/2 c. sugar
1 tsp. salt	Enough milk to thin
3 eggs	

Filling: 1 16 oz. container/cottage cheese
mix with 1/2 c. sugar

Mix batter ingredients together. Make pancake batter consistency, even thinner. Fry on both sides to make pancake as big as regular pancakes, only thinner. After using all of batter, fill each pancake with cottage cheese mix. Roll and place in greased baking pan. Top with cinnamon and bake for 15 min. at 350°.

DOROTHY KARAM MAWAD

LEBANESE HIRRISA IL LAUS

1 lg. box farina	<u>Syrup:</u>
1 1/2 c. sugar	2 c. sugar
1/4 tsp. baking powder	1 c. water
1 c. unsalted butter	2 Tbsp. lemon juice
1 1/4 c. milk	1 tsp. rose water

NOTE: Cut dough in squares and top with almonds, then bake.

Mix top ingredients in a large bowl. Pour into a greased 9x13" pan. Bake at 375° for 1 hr.

SYRUP: Put sugar, water, rose water and lemon juice in a pot and boil till thick. When hirrise comes out of oven, cut into squares and pour syrup over top.

SARA STASZEWSKI

LEBANESE GARABI (COOKIE)

1 c. purified butter	1 c. sugar	2 1/2 c. flour
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Cream butter and sugar till fluffy. Add flour. Use hands to knead until smooth. On floured wax paper, roll dough into ropes. Break off pieces 1 1/2 in. long. Bake on ungreased cookie sheet at 300° 20 min. Do not brown.

ANNA STAMETS

LEBANESE ITAYIF (SUZETTS WITH WALNUTS)

3 c. smeed (cream of wheat or farina)	milk as needed
1 c. flour	batter as needed
2 Tbsp. sugar	1 lb. crushed walnuts
4 c. water	syrup or utir
1/2 cake yeast	

Melt yeast in water, mix all ingredients by hand. Let stand, covered, for 1 hr. Stir and if not consistency of pancake batter, add milk. Mix well. Fry pancakes on one side only in butter. When browned slightly, fill with walnuts and press over one side of pancake to make 1/2 moon. Pour syrup over.

DOROTHY KARAM MAWAD

LEBANESE UTIR (SYRUP) FOR PASTRIES

2 c. sugar	1 c. water	1 tsp. lemon juice
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Boil all ingredients together in sauce pan for about 10 min. Cool. May be used on baklava or other Lebanese desserts, like Itayef.

DOROTHY KARAM MAWAD

LEBANESE BAKLAWA

1 lb. crushed walnuts	2 pkg. filo dough
1/2 c. sugar	1/2 lb. melted butter

SYRUP: 1 c. water 2 c. sugar 1 tsp. rose water
Boil syrup ingredients for 10 min. Pour cooled syrup on warm Baklava.

Mix together walnuts and sugar. Brush baking pan with melted butter, place 2 filo sheets on bottom of pan, then brush again with melted butter. Do this repeatedly until 1/2 of filo sheets are used. In center of layered filo sheets, spread nut mixture and resume with layering of remaining filo sheets. Score with sharp knife. Bake 350° - 35 min.

DOROTHY KARAM MAWAD

**FOUNDERS OF OUR LADY OF LEBANON
MARONITE CATHOLIC CHURCH EASTON, PA.
IN LOVING MEMORY & GRATITUDE
FOR OUR BELOVED DEPARTED FOUNDERS**



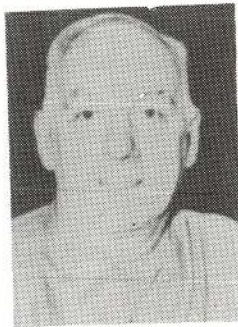
**JOHN BOULOUS
SASSINE CHAIRMAN**



**JOHN BADWAY
KARAM**



**YAOOB JACOB
JOSEPH**



**PETER
SHAHEEN**



**ANTHONY
SAR**



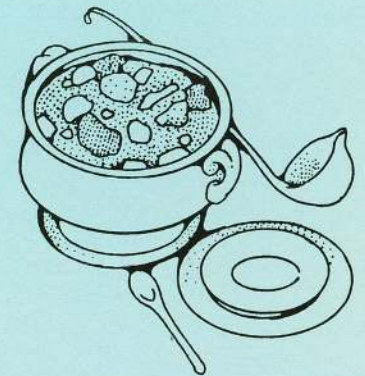
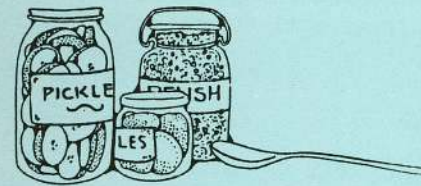
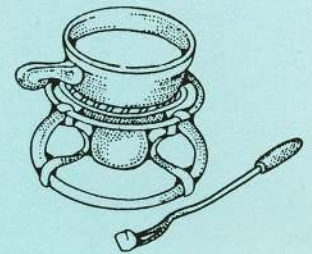
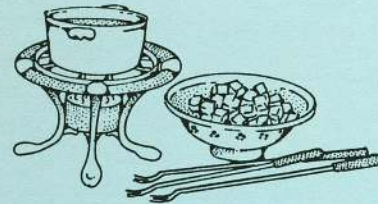
**JOHN
JABOUR**



**JOSEPH
SAMIA**

These were the beginners in the early century

Sauces, Miscellaneous



AMBROSIA

1 can crushed pineapple	3/4 c. sugar
2 Tbsp. lemon juice	1 lg. can fruit cocktail, drained
1 egg	1 banana, sliced
2 tsp. sugar	1/2 pkg. miniature marshmallows
Dash of salt	
2 one-half pints heavy cream	

In double boiler, break 1 egg, add 2 tsp. lemon juice, 2 tsp. sugar and dash of salt. Cook until mixture thickens. Whip up heavy cream in blender. Add 3/4 c. sugar to thicken. Add above ingredients to mixture and toss lightly. Refrigerate for 24 hr.

LEILA SHUMAR

LEBANESE GARLIC SAUCE

1 c. olive oil	8 cloves of garlic, minced
1/2 c. lemon juice	1/4 tsp. salt

May also add mashed potato flakes to thicken

Put all ingredients into blender. Blend well. This sauce may be used for broiled chicken as an accompaniment or used to cook chicken in place of oil for baking. May also be used as a salad dressing or dipping in pieces of chicken or steak.

DOROTHY KARAM MAWAD

LEBANESE TARATUR (TAHINI SAUCE)

2 cloves garlic	1/2 c. lemon juice
1 tsp. salt	water as needed, maybe 1 c.
3/4 c. tahini (sesame seed oil)	

In blender, blend tahini and water as needed, then garlic, salt and lemon juice. Blend altogether until desired thickness. May be eaten with fish or meat.

FRIEND OF LAWA

LEBANESE LEBNI (CREAM CHEESE)

1 qt. leben	cheesecloth bag
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Pour leben into cheesecloth. Hang cheesecloth with leben in it over sink from fauce. Tie cheesecloth on faucet so liquid will drain from leben, for a few hours, at least. Leben will be thickness of cream cheese. Eat as appetizer with Lebanese bread.

FRIEND OF LAWA

LEBANESE LEBEN (YOGURT)

1/2 gal. milk
 About 2 Tbsp. starter, or plain yogurt
 (Always save 2 Tbsp. cold leben to use as starter for next bath of leben.)

Boil milk until foams to top. Remove from heat, pour into glass casserole or corningware. Let set till lukewarm--put finger in and feel if lukewarm. Add starter, mix in well. Cover and cover bowl with heavy blanket and let set for 4 hr. Will thicken. Put in refrigerator for at least 2 hr. before using.

FRIEND OF LAWA

EGG SOUFFLE

4 eggs dash pepper
 1 8 oz. cream cheese 1/4 tsp. milk
 dash salt

Beat eggs, cream cheese, dash salt and pepper and add milk. Fry.

GERRY MINER

MICROWAVE-QUICK BREAKFAST ROLL-UP

1 flour tortilla (8 in. size)
 2 Tbsp. soft cream cheese with strawberries

Spread tortilla with cream cheese. Roll up jelly-roll fashion. Wrap in paper towel or napkin. Microwave (high) 20-30 seconds or until warm.

KATHY SCHAFFER

SUNDAY MORNING SAUSAGE RING

2 lb. bulk sausage 2 Tbsp. chopped onion
 2 eggs, beaten 1 1/2 c. bread crumbs

Heat oven to 350°. Lightly butter a 9-in. ring mold or bundt pan. Mix ingredients altogether and pack into mold. Bake 20 min. Take out of oven and pour off excess fat. Return to oven, bake 20 min. more. Turn out on heated platter and fill center with eggs a la king.

ELLA ELIAS BURNARD

SKIP AND GO NAKED

<u>Large amount:</u>		<u>Medium amount:</u>
1 gal. sour mix		1/2 gal. sour mix
1/2 gal. gin		1 qt. gin
1 qt. grenadine syrup		1 pint grenadine syrup
<u>Individual:</u>		
2 shots sour mix	1 shot gin	1/2 shot grenadine syrup

Mix well. Pour over ice and top with a small amount (1 or 2 shots) of "lite" beer. Stir and serve.

VIVIAN ROMAGNOLI

PUNCH

1 qt. ginger ale 1/2 gal. sherbet (3 flavors)
 1 lg. can Hawaiian punch 1 10 oz. frozen strawberries

Pour all in punch bowl and mix well.

JEANETTE SHAHEEN

FROZEN CAPPUCCINI

1 c. sugar	2 c. heavy cream, whipped
1 Tbsp. cornstarch	1/4 tsp. salt
1 c. espresso	1 1/2 tsp. vanilla
4 egg yolks	Grated chocolate (optional)
1/3 c. sliced unblanched almonds	

Stir together in saucepan sugar and cornstarch. Gradually blend in espresso. Whisk in egg yolks one at a time. Place over low heat and cook until thickened, stirring constantly. Remove from heat. Add salt and vanilla. Toast almonds at 400° till slightly browned. Pour into deep pan. Freeze until mix is solid around edge. After mix is partially frozen, beat smooth with wooden spoon. Beat heavy cream and fold into mixture and fold in almonds. Return to freezer till firm. Garnish with grated chocolate.

TERESA DiFELICE

RASPBERRY CHAMPAGNE PUNCH

2 10 oz. pkg. frozen red raspberries in syrup (thawed)	1 (750 ml) bottle red rose wine, chilled
1/3 c. Realemon juice from concentrate	1 qt. Borden Raspberry Sherbet
1/2 c. sugar	1 (750 ml) bottle champagne, chilled

In blender container, puree raspberries. In punch bowl, combine pureed raspberries, realemon juice, sugar and wine. Stir until sugar dissolves. Just before serving, scoop sherbet into punch bowl, add champagne. Stir gently.

MARIE A. DECKING

PITA POCKETS

Open pocket of pita loaf halfway. Insert ham, cheese, tomato slice, oregano. Close the top and bake in hot oven until cheese is melted. Cut in quarters, serve. May use any combinations of cold cuts you wish.

FRIEND OF LAWA

EMERGENCY SUBSTITUTIONS

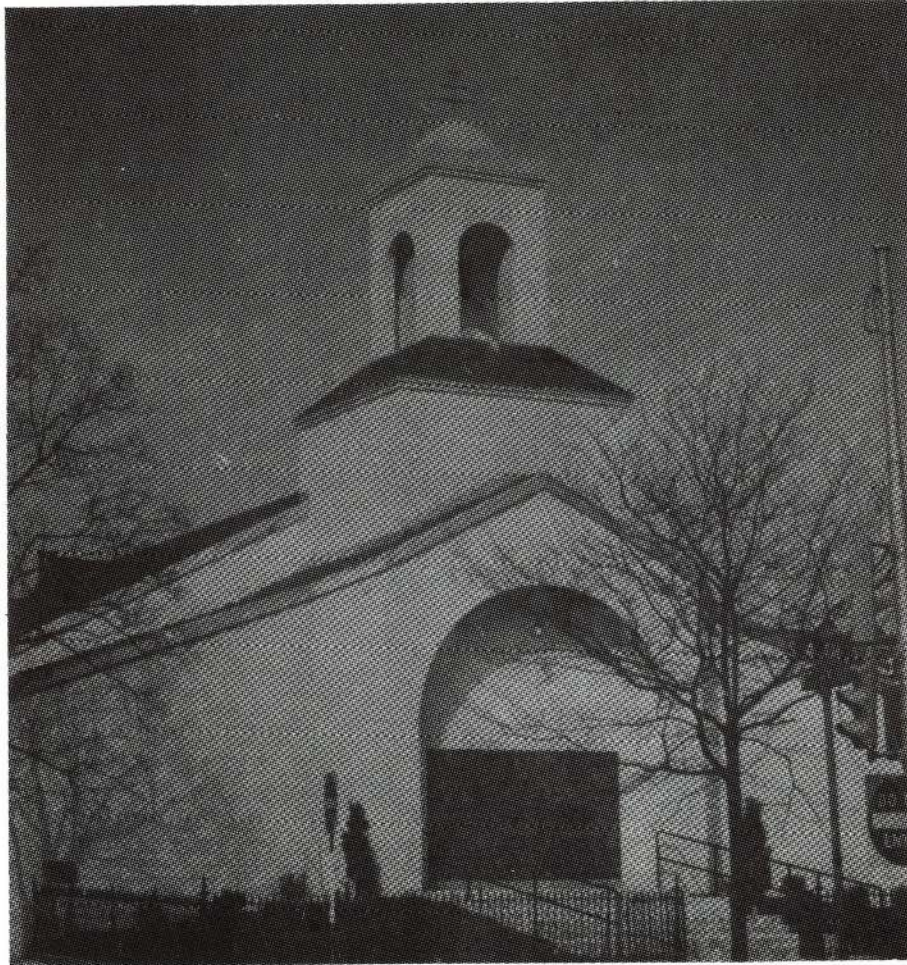
1 c. cake flour = 1 c. minus 2 Tbsp. all purpose flour
 1 Tbsp. cornstarch, for thickening = 2 Tbsp. flour
 1 cake compressed yeast = 1 pkg. active dry yeast
 1 c. granulated sugar = 1 c. packed brown sugar or 2 c. sifted powdered sugar
 1 sq. (1 oz.) unsweetened chocolate = 3 Tbsp. unsweetened cocoa powder + 1 Tbsp. butter
 1 c. whole milk = 1/2 c. evaporated milk + 1/2 c. water
 1 c. buttermilk = 1 c. plain yogurt
 1 clove garlic = 1/8 Tsp. garlic powder
 1 small onion = 1 Tbsp. onion powder
 1 Tsp. dry mustard = 1 Tbsp. prepared mustard
 1 Tsp. finely snipped herbs = 1 Tsp. dried herbs

WEIGHTS AND MEASURES

3 Tsp. = 1 Tbsp.	1 cup = 8 fluid oz.
4 Tbsp. = 1/4 cup	1 cup = 1/2 pint
5 1/3 Tbsp. = 1/3 cup	2 cups = 1 pint
8 Tbsp. = 1/2 cup	4 cups = 1 quart
10 2/3 Tbsp. = 2/3 cup	4 quarts = 1 gallon
12 Tbsp. = 3/4 cup	8 quarts = 1 peck
16 Tbsp. = 1 cup	4 pecks = 1 bushel

COMMON FOOD EQUIVALENTS

4 oz. American cheese = 1 cup shredded
 1 lb. brown sugar = 2 1/4 cup firmly packed
 1 lb. confectioners sugar = about 4 cups
 1 lb. granulated sugar = 2 1/4 cups
 11 large marshmallows = 1 cup
 110 miniature marshmallows = 1 cup
 1 lb. shelled walnuts = 4 cups
 1 cup macaroni = 2 1/2 cups cooked
 1 cup long grain rice = 3 cups cooked
 1 lb. mushrooms = 6 cups sliced or 2 cups cooked
 1 medium onion = 1/2 cup chopped



APPETIZERS

Lebanese eggplant dip	9
Lebanese pickled turnips	9
Lebanese eggplant dip	9
Lebanese chi-chi bean dip (hummos).....	10
Home made bologna	10
Ham roll-ups	10
Bread and cheese fondue	11
Pepperoni balls	11
Dill dip	11
Pizza snacks	11
Pickled eggs	12
Tuna dip	12
Cranberry salad relish	12
Crabmeat appetizers	12
Hot sausage and cheese puffs	13
Spinach and cheese stuffed eggs	13
Stuffed mushrooms	13
Stuffed mushrooms	14
Cream cheese stuffed celery	14
Spinach balls	14
Cheese 'n hot dog crescents	15
White pizza.....	15
Veggie bars	15

SOUPS AND SALADS AND VEGETABLES

Lebanese kibbit rahab (monk's soup)	17
Lebanese lentil soup	17
Lebanese vegetable soup	18
Lebanese makhluta (lentil, bean, rice soup)	18
Lebanese lebnia (uogurt soup)	18
Gaspacho soup	19
Perry's onion soup	19
Pasta fagsulia (pasta with beans)	19
Chicken corn chowder	20
Corn chowder	20
Vegetable soup	20
Quick pasta broccoli soup	21
Broccoli soup	21
Hearty pea soup	21
Italian chowder	22
Mandarin salad	22
Lebanese rice pilaf	23
Meatball soup	23
Venus DeMilo soup	23
Lebanese fattouch (bread salad)	24
Lebanese rosary of the poor	24
Lebanese eggah (egg omelet)	24
Lebanese potato salad	25
Lebanese eggplant salad	25
Lebanese cucumber salad	25
Lebanese tabbouli	26
Lebanese greens salad	26
Lebanese bean and potato salad	26
Lebanese eggplant salad	26
Ham and macaroni salad	27
Chinatown spinach salad	27
Baked vegetable casserole	27
Jerry's french-fried cauliflower	28
Baked corn	28
Stir-fry vegetable dinner	28
Taco pie	29
Coleslaw	29
Catherine's coleslaw	29
Queenie's fruit salad	29
Cranberry mold	30
Zucchini casserile	30
Zucchini pie	30
Broccoli and onion casserole	31
Broccoli casserole	31
Broccoli and rice	32
Broccoli casserole	32
Hash browned potatoes	32
Scalloped potatoes	32

Old fashioned potatoe casserole	33
Holiday potatoes	33
Baked potatoe meal	33
Speedy nicoise salad	34
Steak fries, lemon garlic dressing	34
Potato casserole	34
Italian potato salad	35
Garlic potato salad	35
Tuna-tomato mold	35
Rice and shrimp antipasto	36
Shrimp salad	36
Pasta salad	36
Vicki's tortelline salad	37
Sweet and sour salad dressing	37
"Very good" dressing	37
Potato salad dressing	37
Lebanese imjuddrah (lentils, beans, rice) ..	38
Lebanese spinach appy	38

MAIN MEALS

Lebanese cabbage rolls	40
Lebanese lima-bean stew	40
Lebanese green bean stew (meatless)	40
Lebanese green beans and meat	41
Lebanese meat and okra stew	41
Lebanese stuffed grape leaves	41
Lebanese spicy middle eastern kefta	42
Lebanese kefta	42
Lebanese kefta in a pan	42
Lebanese spinach pies	43
Lebanese shish kabobs	43
Lebanese raw kibbee	43
Lebanese baked kibbee	44
Lebanese baked macaroni	44
Lebanese beef stew	44
Lebanese chicken and rice	45
Chicken cordon bleu	45
Creamy boneless chicken	45
Grilled chicken	46
Seafood primavera	46
Lebanese stuffed grape leaves (meatless)	46
Poulet provence for 4	47
Picnic chicken	47
Hawaiian chicken	47
Chicken all in one	48
Chicken paprikosh	48
Sweet and sour chicken	48
Broccoli chicken casserole	49
Chicken noel	49
Cavatelli (with garlic)	49
Pasta with green onions	49
Baked macaroni and cheese	50
Manicotti	50
Pesto pasta lara	51
Linguine un forno	51
Crab patties	51
Crab patties	53
Baked fillets	52
Tuna noodle casserole	52
Marinated shrimp	52
Tuna casserole	53
Crab cakes	53
Shrimp creole (microwave)	54
Broiled mackeral	54

MAIN MEALS (CONTINUED)

Fish and chips	54
Pot roast in oven	55
Mary's Italian quiche	55
Beef stroganoff	55
Pepper steak	56
Vicki's swiss steak	56
Lazy beef casserole	56
Stuffed beef rollups	57
Beef burgundy	57
barbecue	57
best-ever meatloaf	57
Corned beef and noodle casserole	58
Sausage bake	58
Scalloped pork chops	58
Jewish beef roast	59
Greek spinach pie	59
Halubky (stuffed cabbage)	60
Chicken and green bean casserole	61
Chicken scampi with linguine	61
Baked chicken with garlic	61
Eggs a la king	62
Quick meat sauce	62
Barbecue sauce Texas style	62

CAKES, COOKIES, AND DESSERTS

Better than sex cake	64
Easy fudge	64
Sour cream fudge cake	64
Chocolate brownies	65
Banana split cake	65
No bake ice cream dessert	65
Crazy cake (chocolate)	66
Chocolate peanut butter frosting	66
Chocolate cake	66
"Black cat" chocolate cake	66
Flaming pears melba	67
Pistachio cake	67
Pistachio cake frosting	67
Lemon cookies	68
Chocolate cake	68
Molasses crumb cake	68
Chocolate mint cake	69
Ambrosia	69
Carrot ambrosia	69
Peanut butter delight	70
Peanut butter cookies	70
Italian biscotti	70
Italian cookies	71
Festive cookies	71
Chocolate drop cookies	71
Butter cookies	72
Italian cookies	72
Butter cookies	72
Marzipan	73
Yorkshire pudding	73
Banana nut muffins	73
Monkey bread	74
Cc's fudge candy	74
No fuss fudge	74
Chocolate chip pizza	74
Chocolate balls	75
Angel sweets	75
British truffles	75
Date and nut bars	76
Date and nut bars	76
Fruit punch bars	76
Spiced nuts	77
Quick donuts	77
Kiffles	77
Kiffles	78
Rice Pudding	78

CAKES, COOKIES, AND DESSERTS (CONTINUED)

Easy rice pudding	79
Baked rice pudding	79
Rice pudding	79
Best cheesecake	80
Norma's cheesecake	80
Easy cheesecake	80
Pumpkin cream cheese rolls	81
Cheese pie	81
Blueberry cheese pie	81
Pumpkin cheese pie	82
Cream cheese cupcakes	82
Mocha cheesecake	82
Cheesecake	82
Cheesecake supreme	83
Cupcake cherry cheesecake	83
Sour cream coffee cake	83
Stir in pastry	84
Quick cake	84
Zucchini cake	85
Strawberry delight	85
Strawberry dessert	85
Cherry custard	86
Banana split dessert	86
Watergate desert	86
Applenut cake	87
Crazy crust apple pie	87
Applesauce cake	87
Basic apple cake	88
Apple coffee cake	88
Apple cake	88
German apple cake	89
Pound cake	89
Evelyn's pound cake	89
Vanilla pound cake	90
Pound cake	90
Black devil's food cake	90
Strawberry pie	90
Pineapple cake	91
Molasses cake	91
Peaches and cream cake	91
Babas au rhum (rum cakes)	92
Millionaire's cake	92
Date cake	92
Carrot top cake	93
Cinnamon coffee cake	93

CAKES, COOKIES, AND DESSERTS (CONTINUED)

Poor mans cake	93
Banana cake	94
Fruit cake	94
Cherry cobbler	94
Hawaiian cake	95
Fruit cake	95
Cherry cobbler	95
Athenian almond cake	96
Lebanese Lababy cake	97
Hungarian Dobos Torta	97
Icing for Hungarian dovos torta.....	97

BREAD AND ROLLS

Gingerbread	100
Walnut bread	100
Cheddar bread	100
Quick bread	100
Cranberry bread	101
Apricot walnut bread	102
Pumpkin bread	102
Cranberry nut bread	102
Blueberry nut bread	103
Applebran muffins	103
Bran muffins	103
Lebanese nutmeg cake	104
Lebanese Iftayer Ureesha (suzettes)	104
Lebanese Hirrisa il lauz (walnut cake)	104
Lebanese Garabi (cookies)	105
Lebanese Itayif (suzettes with walnuts)	105
Lebanese utir (syrup for pastries)	105
Lebanese baklawa	105

SAUCES, MISC.

Lebanese garlic sauce 107
 Lebanese Taratur (tahini sauce) 107
 Lebanese lebni (cream cheese) 107
 Lebanese leben (yogurt) 108
 Egg souffle 108
 Microwave quick breakfast roll up 108
 Sunday morning sausage ring 109
 Skip and go naked (mixed drink) 109
 Punch 109
 Frozen cappuccini 110
 Raspberry champagne punch 110



TARRAGON



SAGE



MINT



THYME



PARSLEY



BAZIL



DILL



ROSEMARY



SAGE



THYME



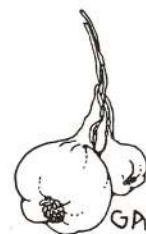
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