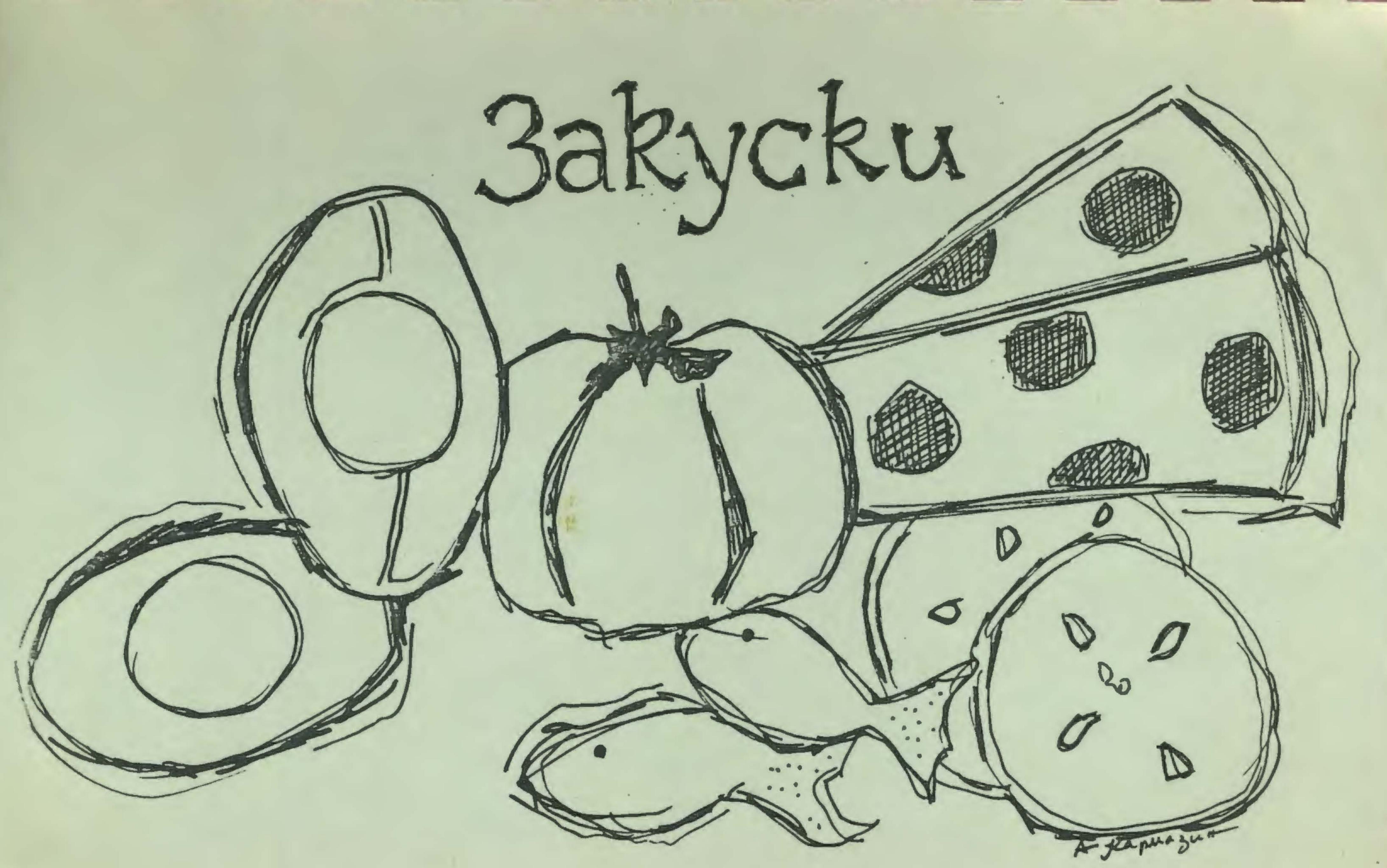
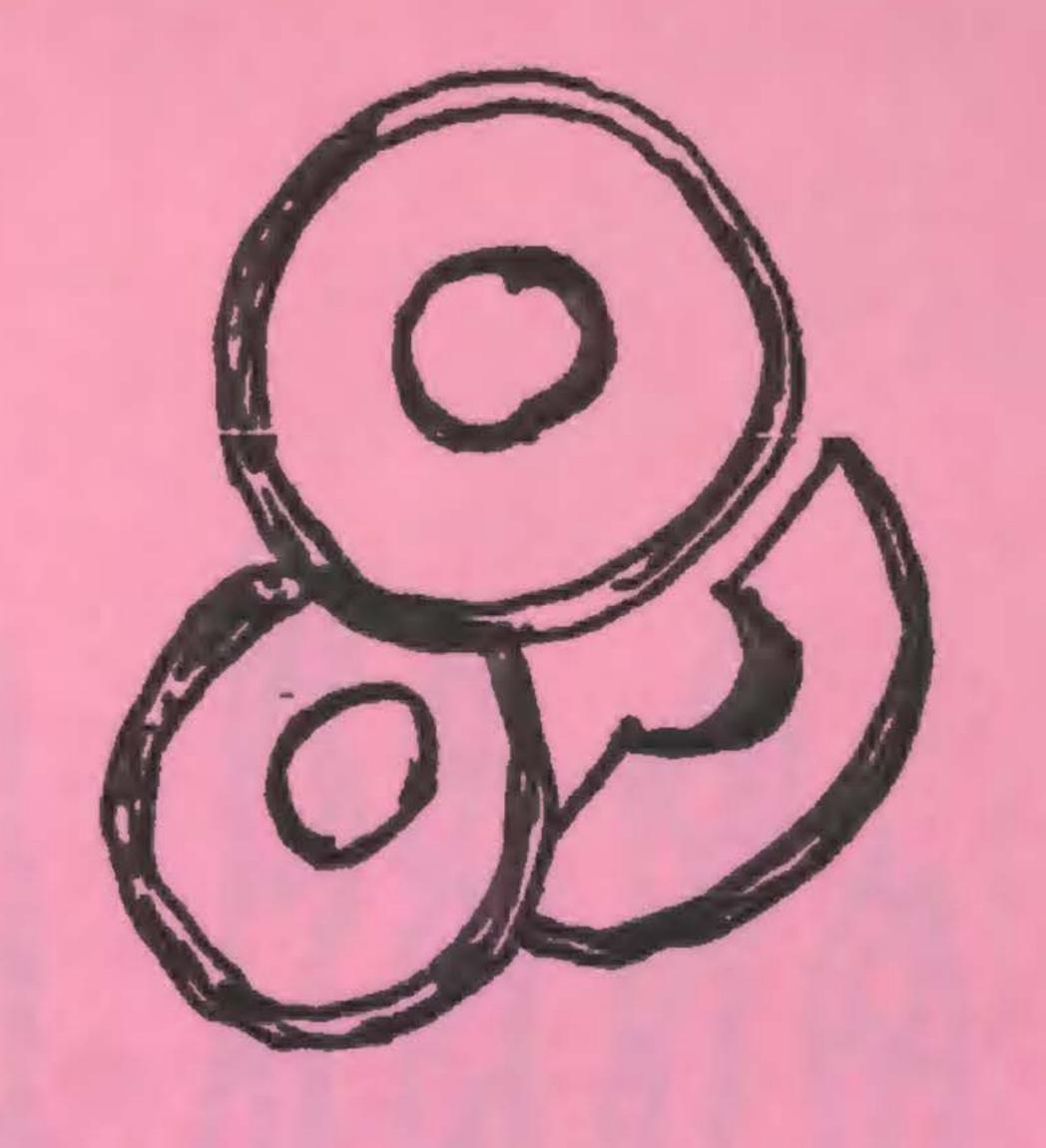


Christine Dziuk 835 S Chatham Ave. Elmhurst, IL 60126









#### CITRUS CIDER (SUPERBOWL CIDER)

2 quarts apple cider or juice 3 c. water 1-6 oz. can frozen orange-pineapple juice concentrate, thawed 1/2 c. light molasses 4 inch stick of cinnamon 1 tsp. whole cloves Apple slices (optional)

In a 4 quart Dutch oven combine the cider, water, juice concentrate, molasses, cinnamon and cloves. Simmer for 10 mins. To transport, transfer to insulated jugs to keep warm. To serve, transfer warm cider to a heatproof punch bowl placed in a warming tray or pour into an electric slow crockery cooker turned to a low-heat setting. Float apple slices atop cider.

Makes 3 quarts or 24 (4 oz) servings.

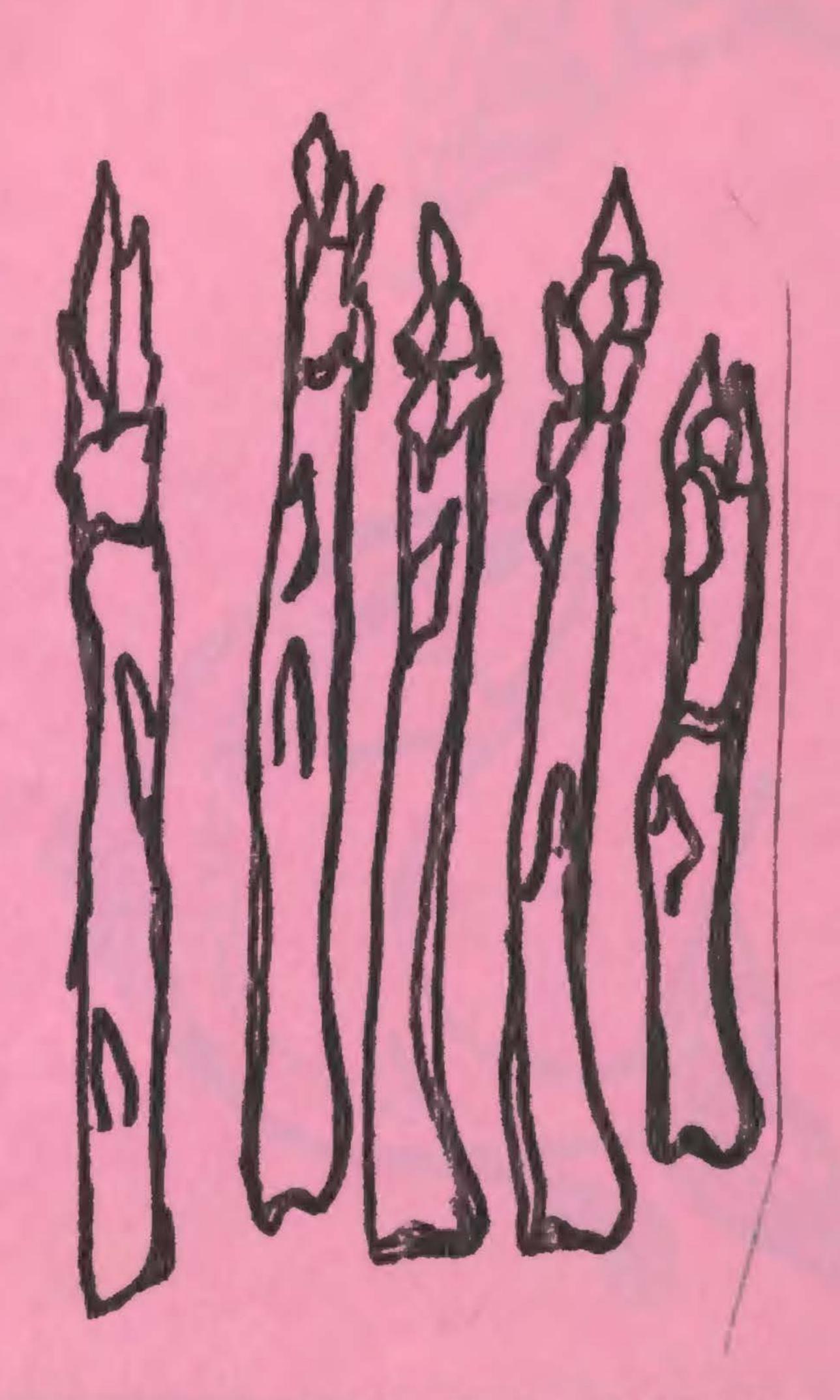








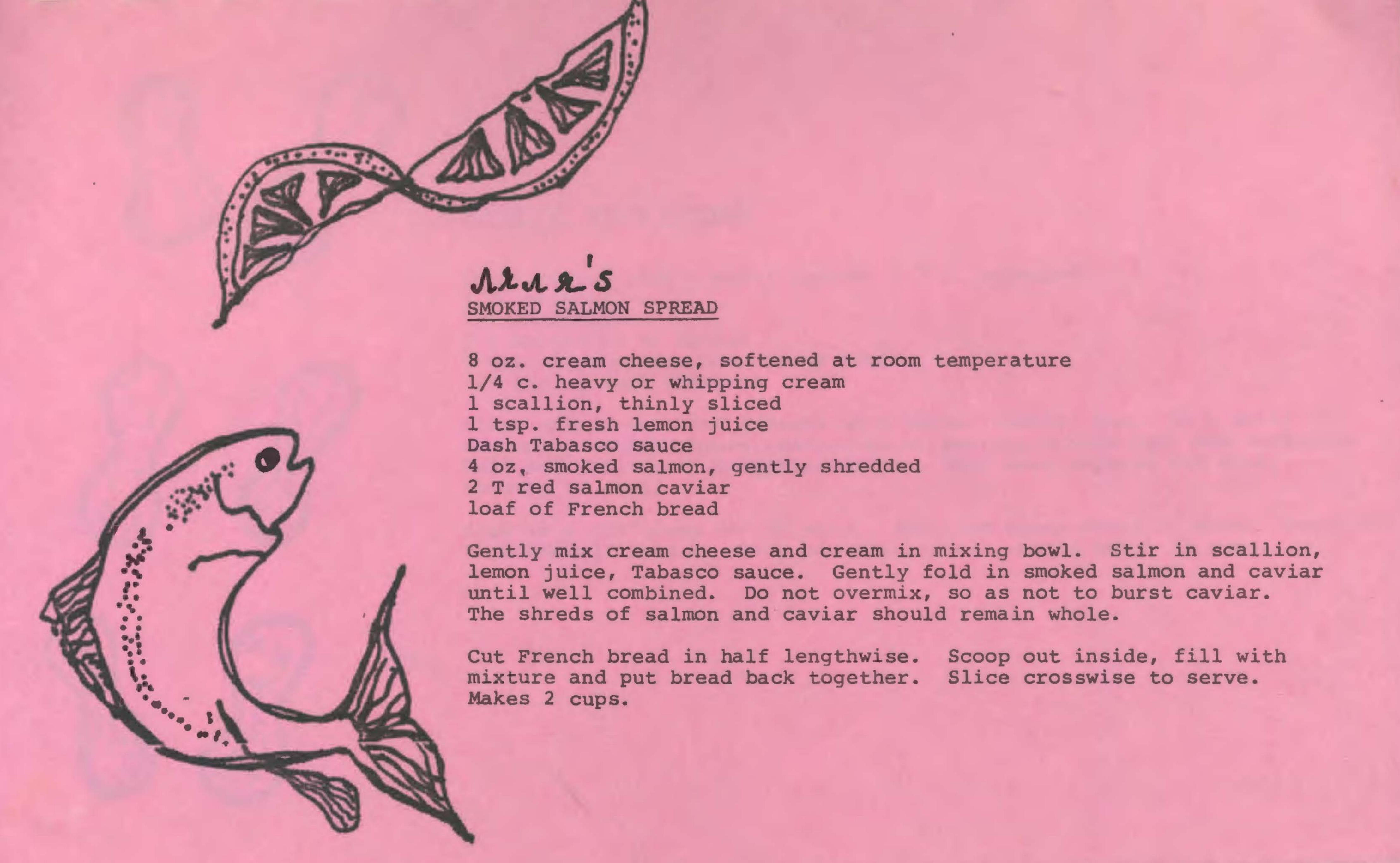




# ASPARAGUS ROLL-UPS

14 thin slices white bread, crusts trimmed 8 slices bacon, cooked crisp, drained and crumbled 8 oz. cream cheese, room temperature Finely grated zest of 1 lemon 28 asparagus spears, cooked crisp-tender Melted unsalted butter

- 1. Flatten the bread slices by rolling over them with a rolling pin. Combine the bacon, cream cheese, and lemon zest. Spread an even layer of the cream cheese mixture on each flattened bread slice.
- 2. Place 2 asparagus spears, with the tips facing in opposite directions, on one edge of each bread slice. Roll up each slice like a jelly roll. Cut each roll in half and place seam side down on a lightly greased cookie sheet. The roll-ups can be the refrigerator.
- 3. Preheat broiler.
- 4. Brush the tops and sides of the roll-ups with melted butter. Brc: 6 inches from the heat until lightly browned and toasted. Serve immediately. Yields 28 pieces.





#### HONEY 'n' SPICE POPCORN

10 c. popped corn (equal approx. 1/3 c. unpopped)
1 c. peanuts
1/4 c. honey
3 T margarine or butter
1 tsp. finely shredded orange peel
1/4 tsp. ground cinnamon

Place popped corn and peanuts in a large roasting pan. In a small saucepan, combine honey, margarine or butter, orange peel and cinnamon. Heat and stir until margarine melts. Pour over popcorn and nuts, tossing to coat.

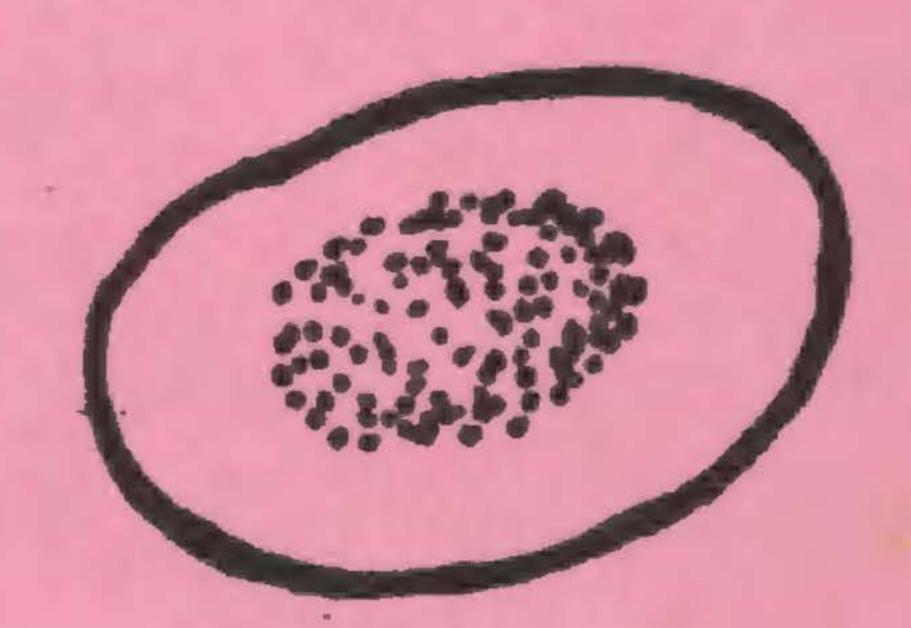
Bake in a 300° oven for 30 mins., stirring about every 10 mins. Transfer to a baking sheet or sheet of foil. Cool. Makes about 10 cups.

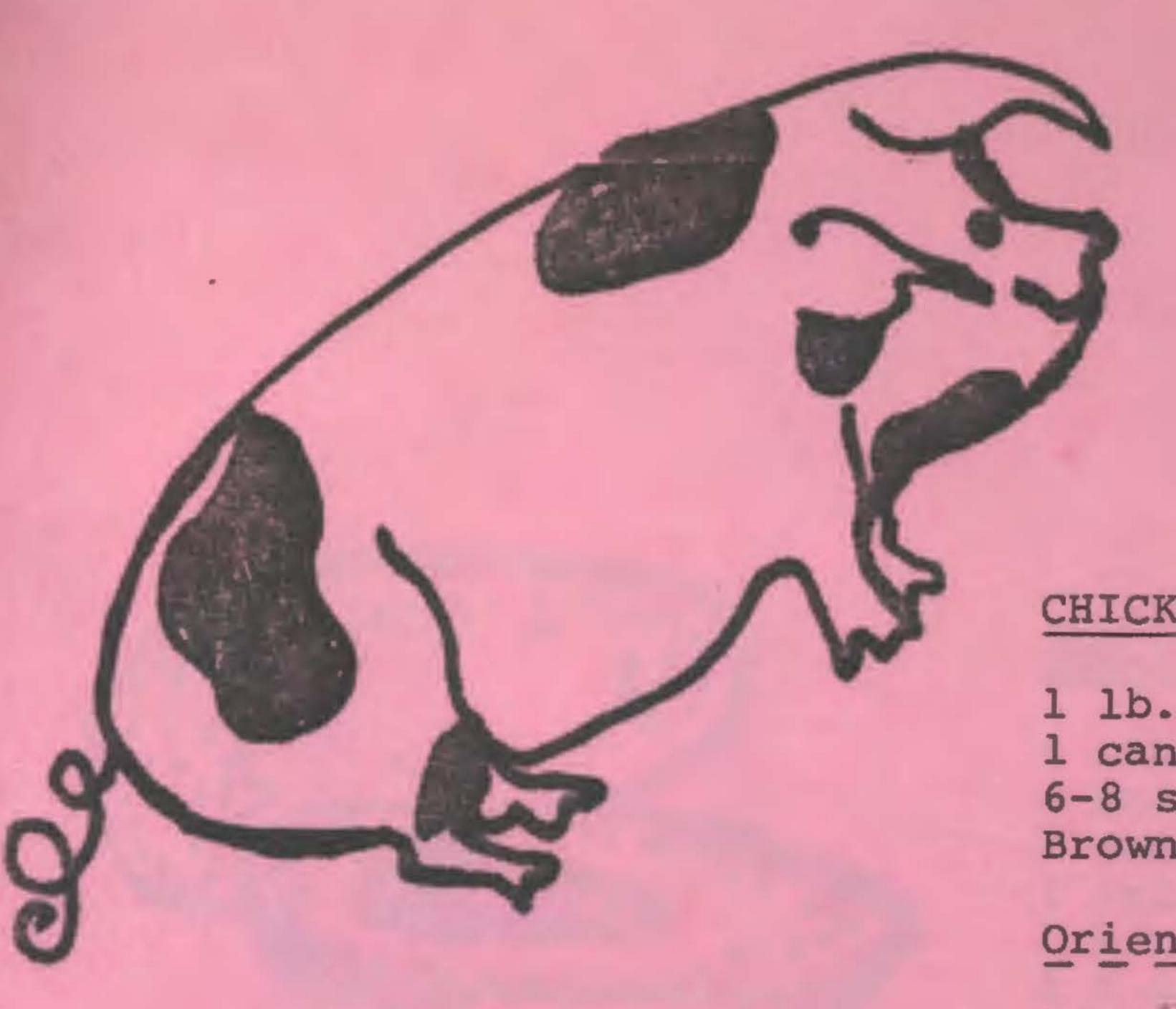


#### IRKA'S DEVILED EGGS

10 eggs
3-4 T Mayonnaise
finely chopped green onions
3-4 strips bacon, cooked and finely crumbled
handful of Cajun potato chips, finely crumbled
garlic powder, to taste
salt, to taste
pepper, to taste

Boil eggs until hard. When cooled, peel and cut in half-lengthwise. Empty yolks into mixing bowl and put whites aside. Crumble egg yolks with a fork, then add bacon, green onions and potato chip bits. Mix thoroughly. Next add Mayonnaise, a tablespoon at a time and mix until it is smooth. Season with remaining spices to taste. Scoop yolk mixture or pipe (with pastry bag) into center of each half. Garnish with parsley or sprinkle with paprika.





#### CHICKEN LIVERS WITH BACON

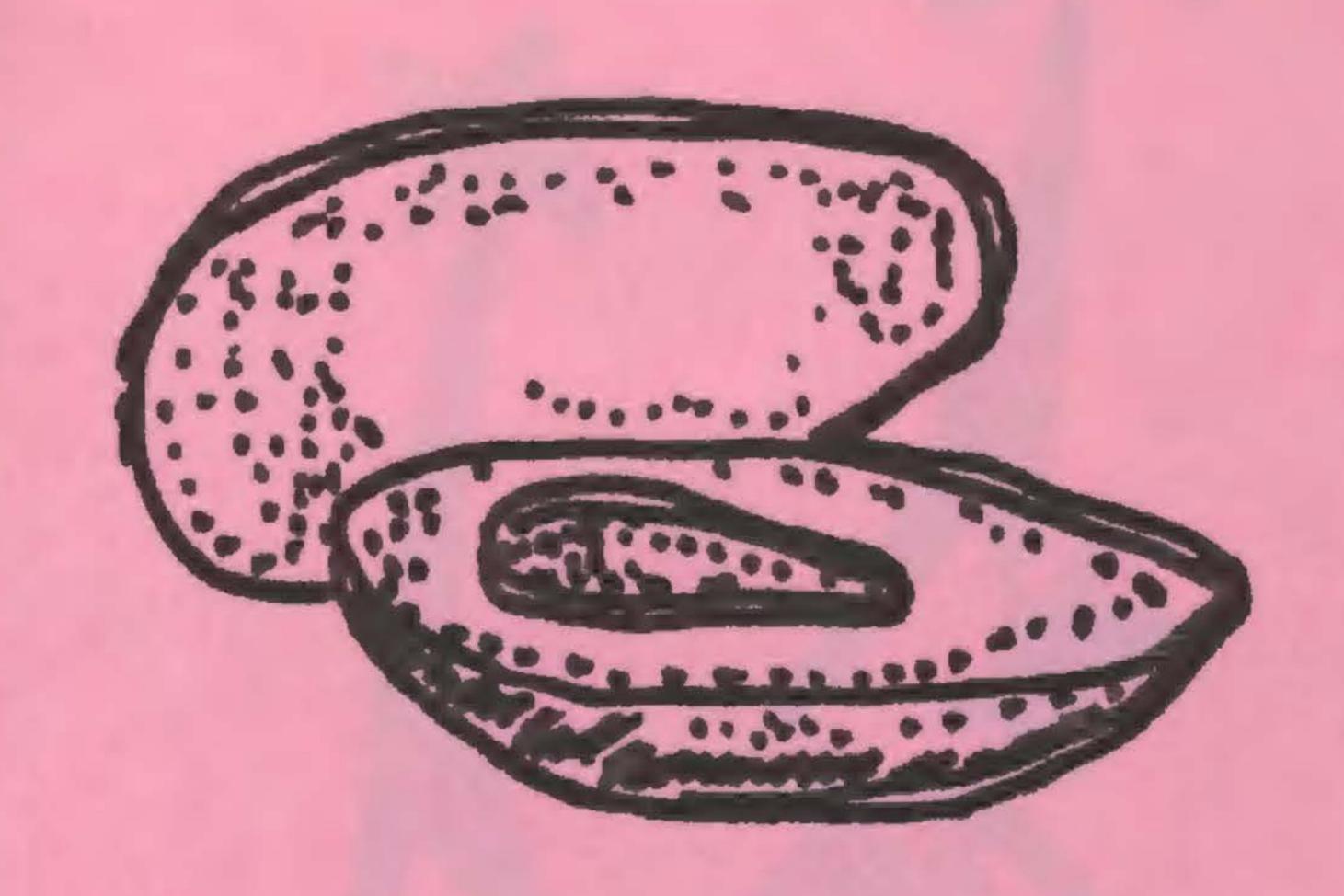
l lb. chicken livers, cut into halves l can water chestnuts, cut into halves 6-8 slices of bacen, cut into halves Brown sugar

#### Oriental sauce:

1/4 c. vegetable oil
1 T catsup
2 cloves garlic, crushed
1 tsp. pepper
1/4 c. soy sauce
1 T vinegar

Make oriental sauce and marinate livers and water chestnuts in it for 4 hrs. Drain. Wrap one-half liver around each halved water chestnut and then wrap one-half slice bacon around both. Fasten with a toothpick and roll in brown sugar. Bake on a rack for 15 mins. in a 350° oven.

Makes 12 servings.



# RUM-AVOCADO GUACAMOLE DIP

2 ripe avocados, peeled and diced finely

1 small onion, minced

3 green onions, minced

1 jalapeno pepper, seeded and minced

1 lime, squeezed

2 T dark rum

1/2 tsp. hot pepper sauce

1 small tomato, seeded and chopped

3 T minced cilantro (coriander)

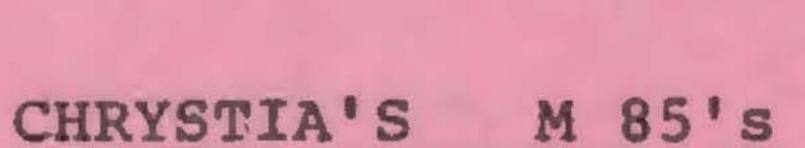
salt to taste

In bowl, add avocado, green onions, pepper, lime juice, onion and rum. Mix and mash lightly with a fork. Stir in tomato, cilantro and salt. Cover with plastic wrap and refrigerate until 15 mins before serving. Makes 3 cups.

Serve with tortilla chips or vegetables for dipping.







1/4 tsp. lemon peel

1/4 tsp. dried dill weed

1/4 tsp. garlic salt

l oz. package dry Hidden Valley buttermilk dressing

24 oz. oyster crackers, miniature preferred

l cup vegetable oil

Combine lemon, pepper, dill weed, garlic salt and dressing. Mix well. Place crackers in a double-thickness brown paper bag. Sprinkle mixture over crackers. Pour oil over all. Shake well. Serve in a bowl.



#### SPINACH DIP

1-10 oz. package frozen chopped spinach

1 c. mayonnaise

1/2 c. sour cream

1/2 c. chopped green onion

1/4 c. minced parsley

l tsp. lemon juice

Defrost the spinach and squeeze out the juice. Mix all ingredients thoroughly. Refrigerate overnight or for several hours.

Serve with any fresh vegetables for dipping --or-- hollow out a round loaf of Italian or French bread but save the hollowed out pieces of bread. Spoon the spinach dip into the bread shell and serve with the hollowed out pieces of bread for dipping.

Makes 10-12 servings.



#### SEAFOOD DIP

2 stalks celery, finely chopped
1/2 green pepper, finely chopped
1 T Worcestershire sauce
1 T butter
3/4 c. mayonnaise
1 T lemon juice
3/4 c. cooked fresh shrimp
1 can crab meat, flaked
1/2 tsp. salt
Dash pepper
6 saltines, crushed
1/2 c. grated parmesan cheese

Saute' the celery and green pepper in Worcestershire sauce and butter until tender. Add the mayonnaise. Pour lemon juice over shrimp and crab meat, and add to the celery mixture. Put in a greased casserole and top with crushed saltines and cheese. Dot with butter and bake in a 350° oven for 20 mins.

This can be served in a casserole or chafing dish with crackers of your choice. Makes 3-1/2 cups.



NA ROAST B

# ROAST BEEF, MUSHROOM AND TOMATO SALAD

12 oz. cooked roast beef, cut into strips 8 oz. mushrooms, sliced (about 2-1/2 c.) Zesty Italian Dressing or French Dressing (recipe follows)

2 c. cherry tomatoes 2 T chopped parsley

Put beef and mushrooms in large shallow dish; add dressing; toss to coat. Cover and let stand 1 hr. at room temp. or refrigerate up to 24 hrs. Add tomatoes; toss again. Mound salad on platter. Sprinkle with parsley. Serve excess dressing separately. Serves 4.

# FRENCH DRESSING:

1/2 c. lemon juice
2 cloves garlic, crushed
1 T prepared white horseradish
1 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper
1 c. olive or vegetable oil

In a 1-quart jar shake all ingredients except oil. Add oil; shake again. Makes 1-1/2 curs.





#### Anizia's SALMON CHEESE BALL

2 - 8 oz. pckgs. cream cheese

1 - 6 oz. can boneless, skinless pink salmon

1 - jar (4 oz.) sliced mushrooms

6 oz. of shredded cheddar cheese

1 cup ground pecans

2 chopped scallions

Mix cream cheese, salmon (drained), mushrooms (drained), and scallions together until well blended.

Add 1/4 cup each of ground pecans and cheddar cheese, reserving remainder for exterior garnish.

Mold cream cheese mixture into ball or other desired form. Pat exterior with ground pecans and the cheddar cheese so that entirely covered all-around. Chill to firm state.

Serve with crackers.



#### STRAWBERRY JELLO MOLD

1 large strawberry jello

l large cool whip

l large package frozen strawberries

or 3/4 cup walnuts.

Mix jello per instructions and let set in large bowl.

When set, whip in or fold in cool whip, add drained berries and nuts.

Put in mold and serve when ready.

# GREEK SALAD

1 head/bunch of Romaine lettuce torn into small to medium pieces.

4 large tomatoes, cored and cut into 3/4 inch cubes 1/2 cucumber, peeled and cut into slices small, green bell pepper slided into strips 1/2 lb. feta cheese, cut into 1/2 inch cubes 12 Greek olives (calamata)

Mix the above ingredients minus the Romaine lettuce in a shallow bowl. Saturate with dressing (recipe follows), cover tightly and refridgerate for at least 3 hours. Befor serving, combine the marinated ingredients with the prepared Romaine lettuce leaves. Serves 6-8.

Dressing: 1/4 cup olive oil

2 tbs. red wine vinegar

1 tsp. dry basil

freshly ground pepper

Mix dressing ingredients well with blender or hand mixer.



2-10 oz. packages frozen strawberries, slightly thawed 1-6 oz. can frozen lemonade concentrate, slightly thawed

1 bottle chilled rose' wine

2-28 oz. bottles chilled ginger ale

1-28 oz. bottle chilled club soda

2 trays ice cubes

1/4 c. sugar orange slices

In covered blender blend strawberries and lemonade. Pour into punch bowl. Add remaining ingredients and stir until sugar is dissolved. Garnish with orange slices.



#### IRKA'S STRAWBERRY SLUSH

2 cups strawberries (sliced)
1-1/2 cups cranberry juice cocktail
2 cups ice cubes
1 cup club soda
Rum to taste

Put strawberries in blender and blend until smooth. Next, add desired amount of rum, cranberry juice and ice. Continue blending until ice is crushed.

Fill a tall glass with the strawberry mixture until 1/2 full. Fill remainder of glass with the club soda. Stir and serve immediately.



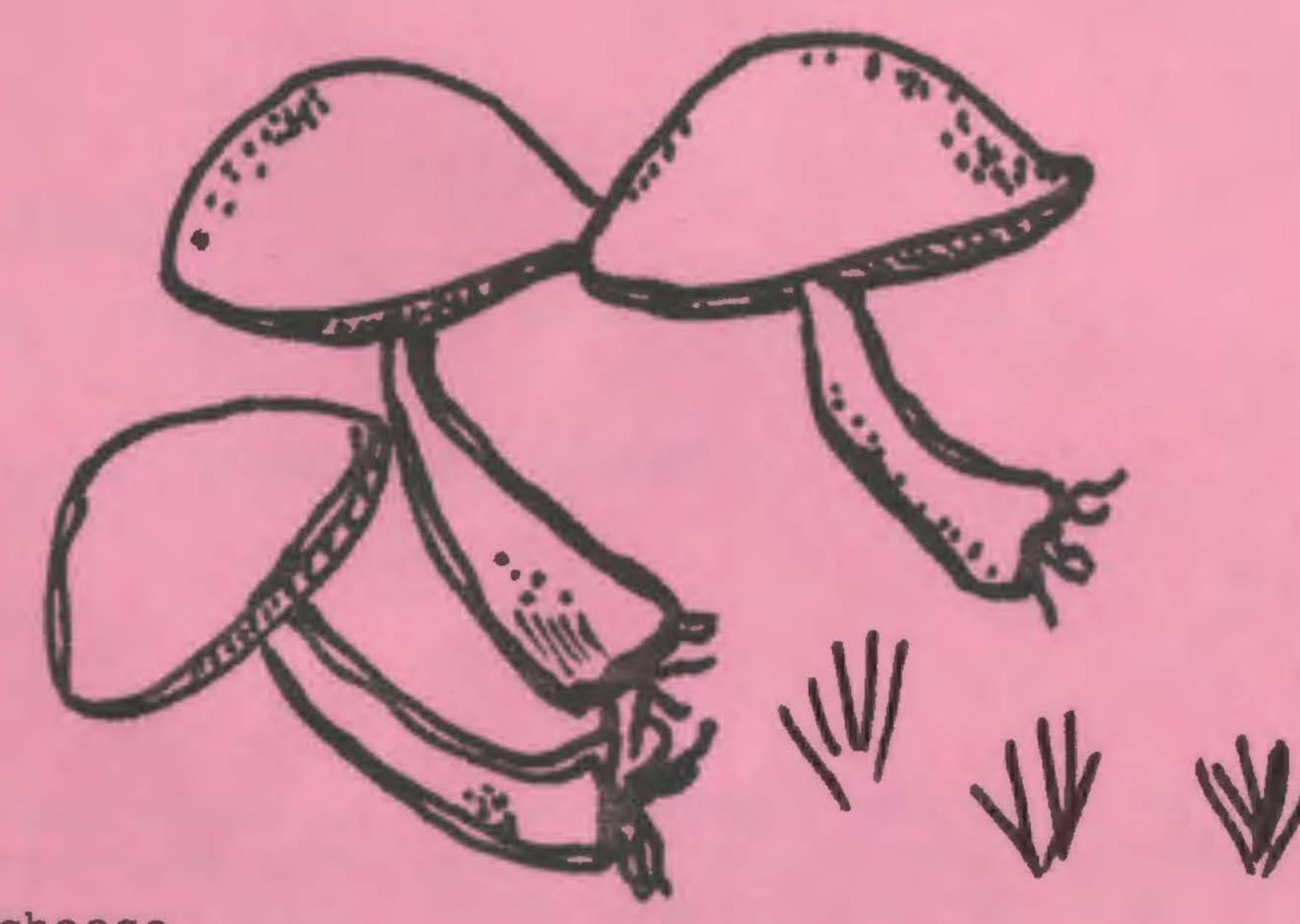
#### STUFFED CREOLE MUSHROOMS

25 medium mushroom caps butter

1/2 c. bread crumbs
1/4 tsp. creole seasoning
salt and pepper to taste
1/4 tsp. garlic powder

1/2 c. finely grated Swiss cheese

Take stems off of all mushrooms and put aside. Saute all mushroom caps in butter for 2-3 mins. until water drains off. Dry on paper towel. Finely dice mushroom stems and saute in butter, garlic powder and creole seasoning for about 3-4 mins. Add bread crumbs to skillet and mix well. Adjust seasoning, add salt and pepper. Stuff each cap with this filling and top with Swiss cheese. Bake at 350° for 10-15 mins or until cheese melts.





#### ANHELYNA'S ORANGE-CRANBERRY SAUCE

1-1/2 c. sugar (for a sweeter version add up to 1/4 c. more sugar)

1/2 c. fresh orange juice

1/2 c. water

2-12 oz. bags fresh cranberries, rinsed and stemmed

1/4 c. Cognac

2 T Cointreau liquer

1 T coarsely grated orange peel

1 T fresh lemon juice

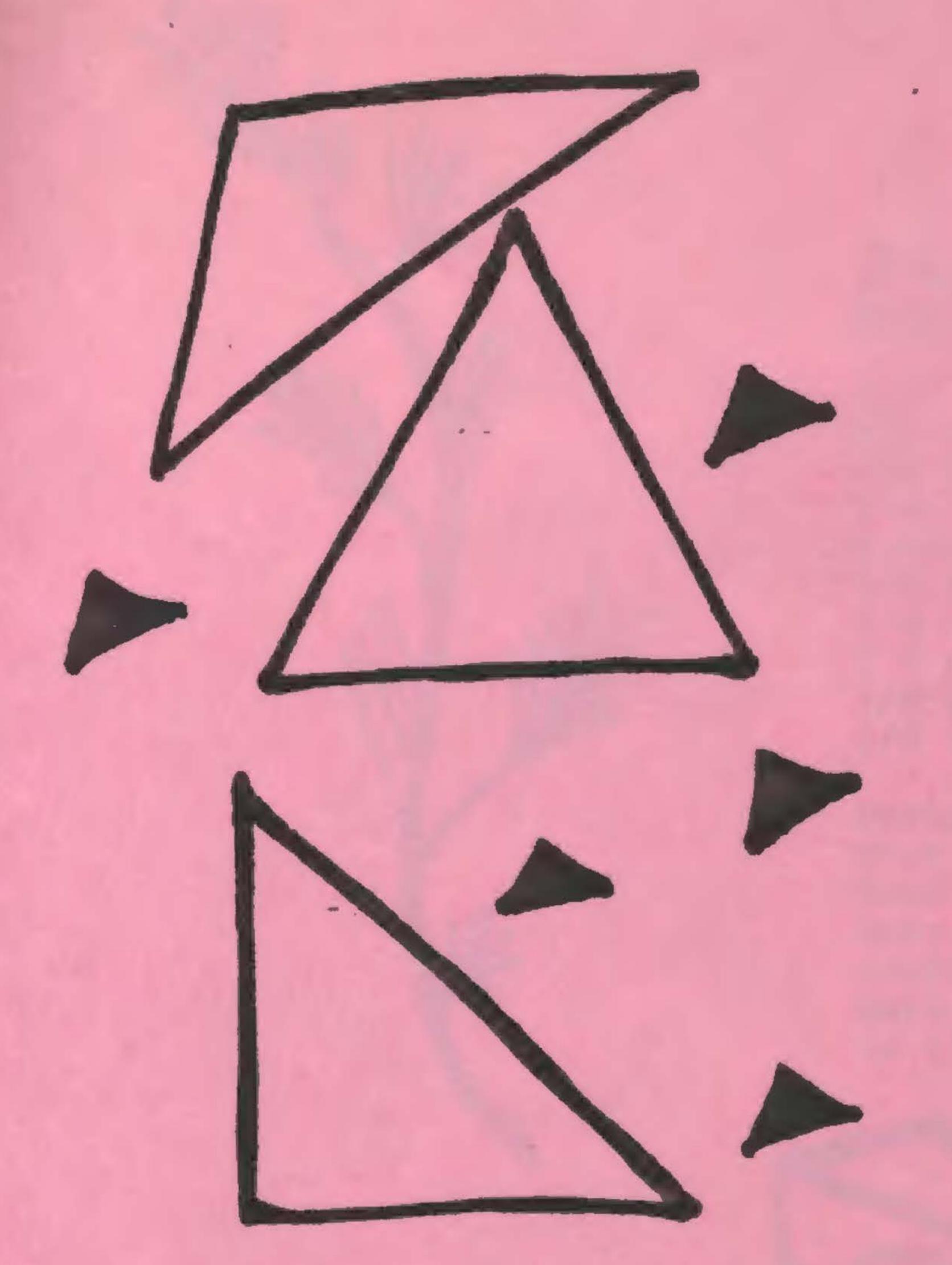
1 c. pecans (whole)

Combine sugar, orange juice and water in large saucepan and bring to boil over medium-low heat, stirring until sugar is dissolved. Add berries and cook until popped, around 7-10 mins. Mash some of berries with back of spoon. Remove pan from heat. Cool 5 mins. Blend in remaining ingredients. Cool completely. Refrigerate sauce until ready to serve.

Can be served in a bowl or molded.

pineapple

74 c- oranjuice + rinf 1/4 c- water 1 bog cranteurs 1/8 c- Cognoc 1 t-lenn june

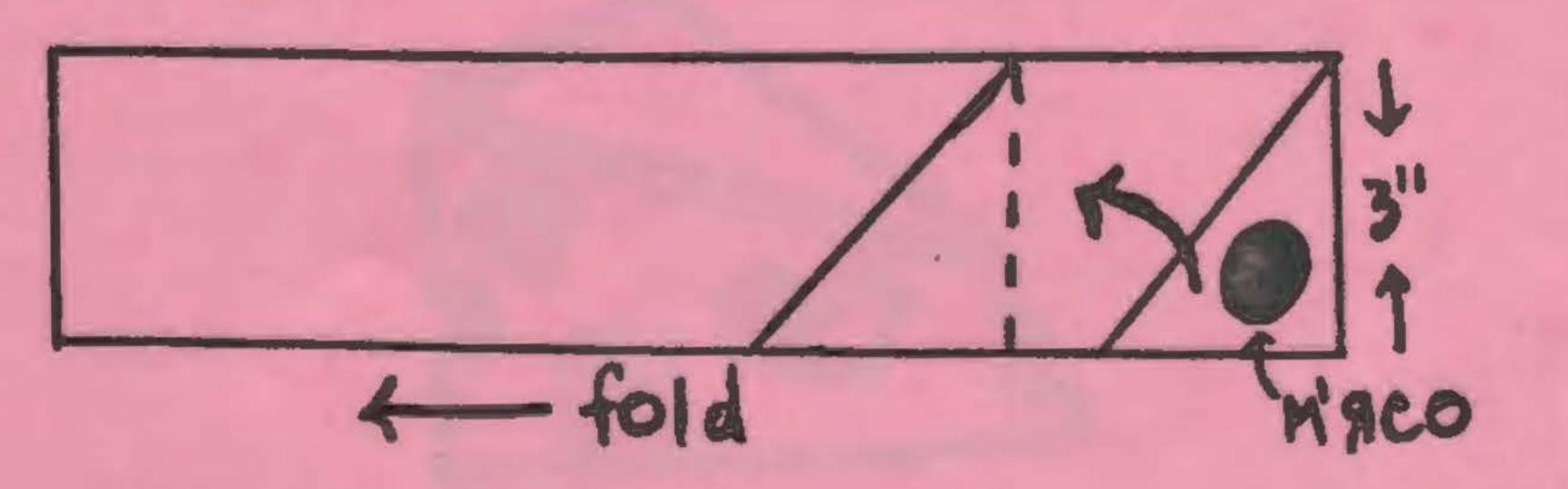


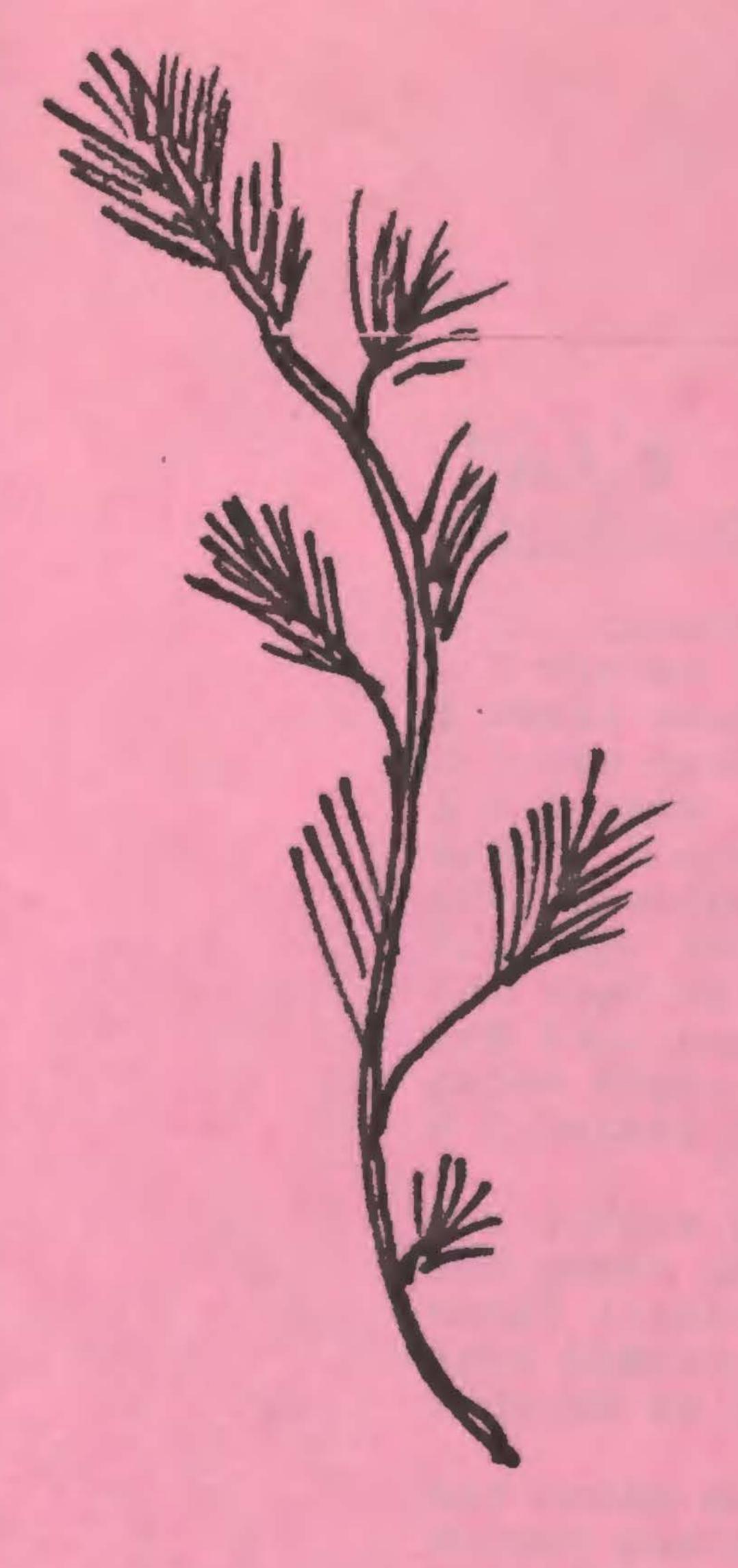
#### OKSANA'S MEAT TRIANGLES

1 cup ground meat, chuck, sirloin, etc.
2 T grated cheese
1 hard boiled egg, finely chopped
1 clove garlic, finely chopped
Salt and pepper to taste
1/4 cup finely chopped onions
butter
Filo pastry dough

Saute meat with onions, garlic, salt and pepper. Combine with cheese and egg. Place a teaspoon of the filling on the filo (filo is cut into 3 inch wide strips and 1 strip will be used for each triangle). Fold small triangles (see diagram). Brush with butter.

Place on a cookie sheet. Bake at 375° for 15-20 mins.

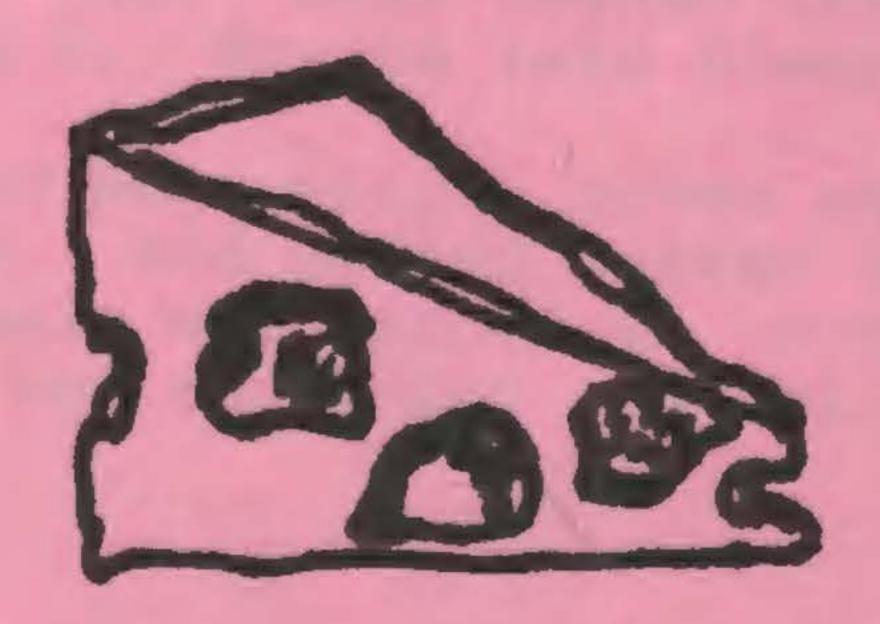




# Jmr.'S HERBED CHEESE PUFFS

1 c. milk
5 T butter
1/4 tsp. salt
1 c. flour
4 eggs
1/2 c. grated Swiss cheese
1/4 c. minced scallions
2 T minced fresh dill
1/8 tsp. dry mustard
1/8 tsp. pepper

Preheat oven to 425°. Grease 2 large cookie sheets. In saucepan, over medium heat, heat milk, butter and salt to boiling; remove pan from heat. With wooden spoon, beat in flour until dough forms a ball. Beat in eggs, one at a time, until incorporated. Stir in remaining ingredients. Drop by teaspoonfuls, 1 inch apart, onto cookie sheets. Bake 18-20 mins. Serve warm. Makes 3 dozen. If made ahead, reheat in 250° oven for 10 mins.

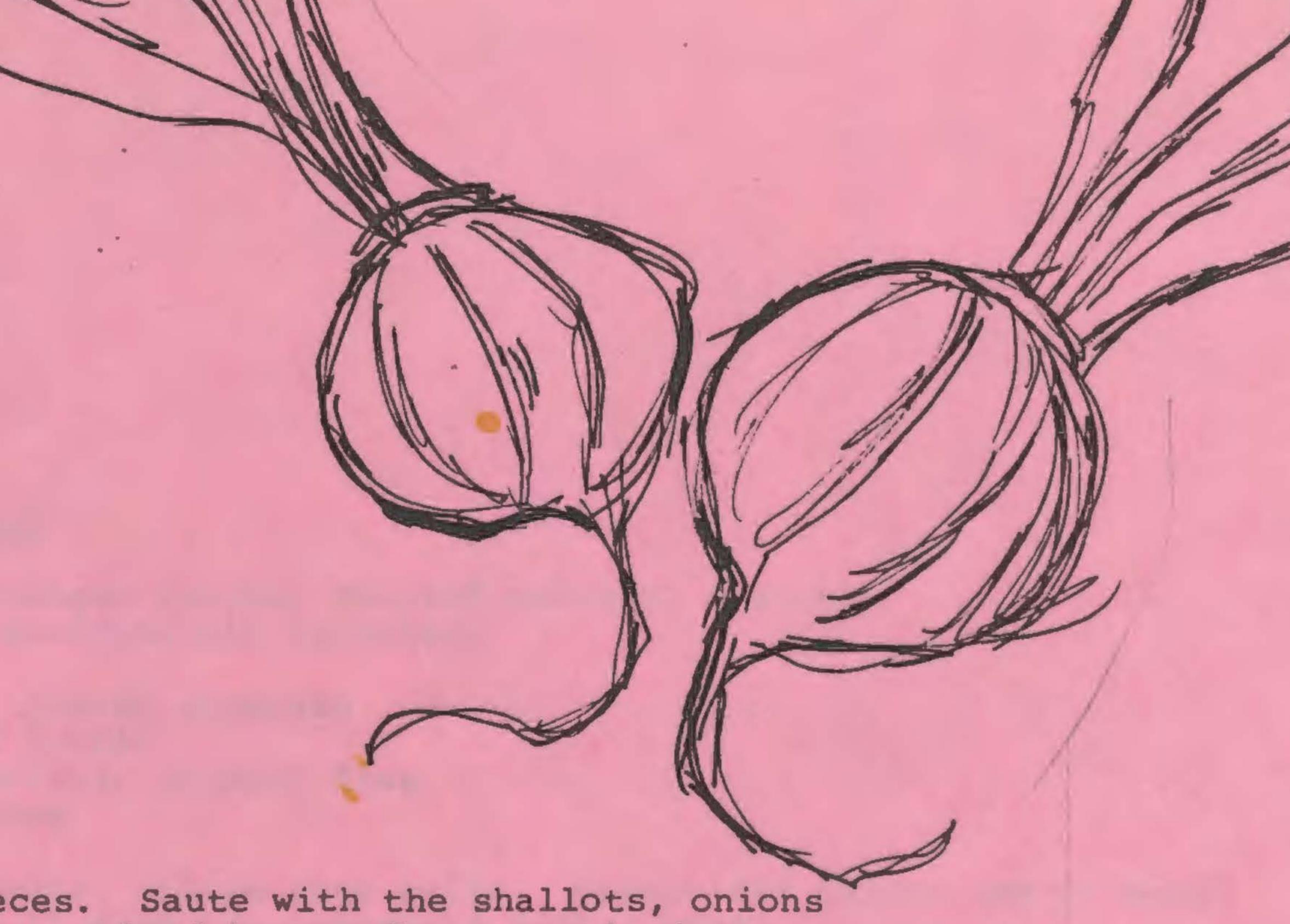




# Min 2'5

#### CHICKEN LIVER MOUSSE

1 lb. chicken livers
2 T minced shallots
1 small onion, minced
2 green onions, minced
2 T butter
1/3 c. cognac
1/4 c. whipping cream
1/2 tsp. salt
1/8 tsp. allspice
1/8 tsp. pepper
pinch thyme
6 T butter (3/4 stick)



Cut livers into 1/2 inch pieces. Saute with the shallots, onions and green onions in 2 T of hot melted butter for several minutes, until livers are just stiffened but still slightly pink inside. Scrape into blender jar. Pour cognac into pan and boil down rapidly until reduced to 3 T. Scrape into blender jar.

Add cream and seasonings, cover and blend at top speed until liver is smooth paste. Add melted butter and continue to blend. Season with additional salt and pepper to taste. Pack into a bowl, cover with waxed paper and chill for several hours. Makes 2 cups.



#### SPINACH BALLS

2-10 oz. packages frozen, chopped spinach, drained

2 c. herbe stuffing mix (crushed)

3 eggs

1 c. fresh, grated parmesan

1 c. melted butter

3-4 green onions, chopped fine dash of nutmeg

Mix ingredients. Shape into balls. Freeze for future use or bake at 350° for 15 mins. on ungreased cookie sheet.

Makes 45 1-inch balls.

# CUCUMBER WITH YOGURT DIP

1/2 onion, grated
3-4 cucumbers, seeded, drained and finely chopped
1 garlic clove, minced
salt and white pepper
2 T fresh dill (to taste)
1 package Knorr vegetable dip
1 c. sour cream
1 c. plain yogurt

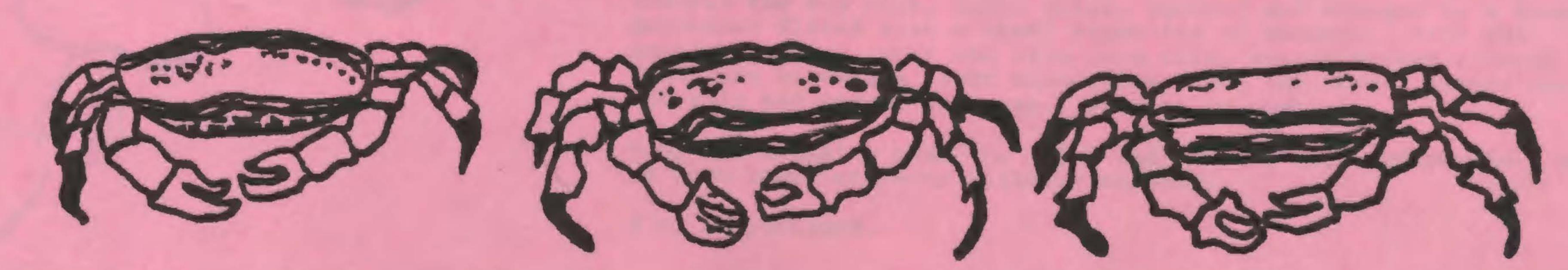
Combine Knorr soup mix, dill, yogurt and garlic. Cover and refrigerate for 2 hrs. Next add onion, cucumbers and sour cream. Mix well. Season to taste with salt and white pepper. Serve with crusty bread or vegetables. Also great with gyros.

#### CRAB MEAT DIP

8 oz. cream cheese, softened
1/2 c. mayonnaise
1 can (7-1/2 oz.) crab meat
1/2 tsp. dill weed
Dash garlic salt
Dash Worcestershire sauce
1 c. sour cream

Mix the cream cheese and mayonnaise well. Drain and flake the crab meat. Add the crab meat and seasonings to the cheese mixture and combine thoroughly. Fold in sour cream.

Serve with crackers or vegetables of choice. May be made a day prior to serving. Makes 2-1/2 cups.





#### ROKSOLANA'S GARDEN FRESH TORTELLINI SALAD

1 lb. good-quality fresh or frozen spinach tortellini

1 lb. good-quality fresh or frozen egg tortellini

l head broccoli (1 lb.), broken into florets and tender stems sliced

1 lb. carrots, peeled and cut diagonally into 1/4-inch slices

3 leeks (white part and 2 inches green), well rinsed, dried and cut into thin julienne strips

1 large sweet red pepper, cored, seeded and cut into julienne strips
1 large sweet yellow pepper, cored, seeded and cut into julienne strips

1/2 cup chopped fresh basil

l egg yolk

2 T Dijon-style mustard

1 T balsamic vinegar

l cup vegetable oil

1/2 cup olive oil

1 t dried thyme

Finely grated zest of 1 orange

Salt and freshly ground black pepper, to taste.

Cook the tortellini in boiling salted water according to package directions. Drain thoroughly and place in a large mixing bowl.

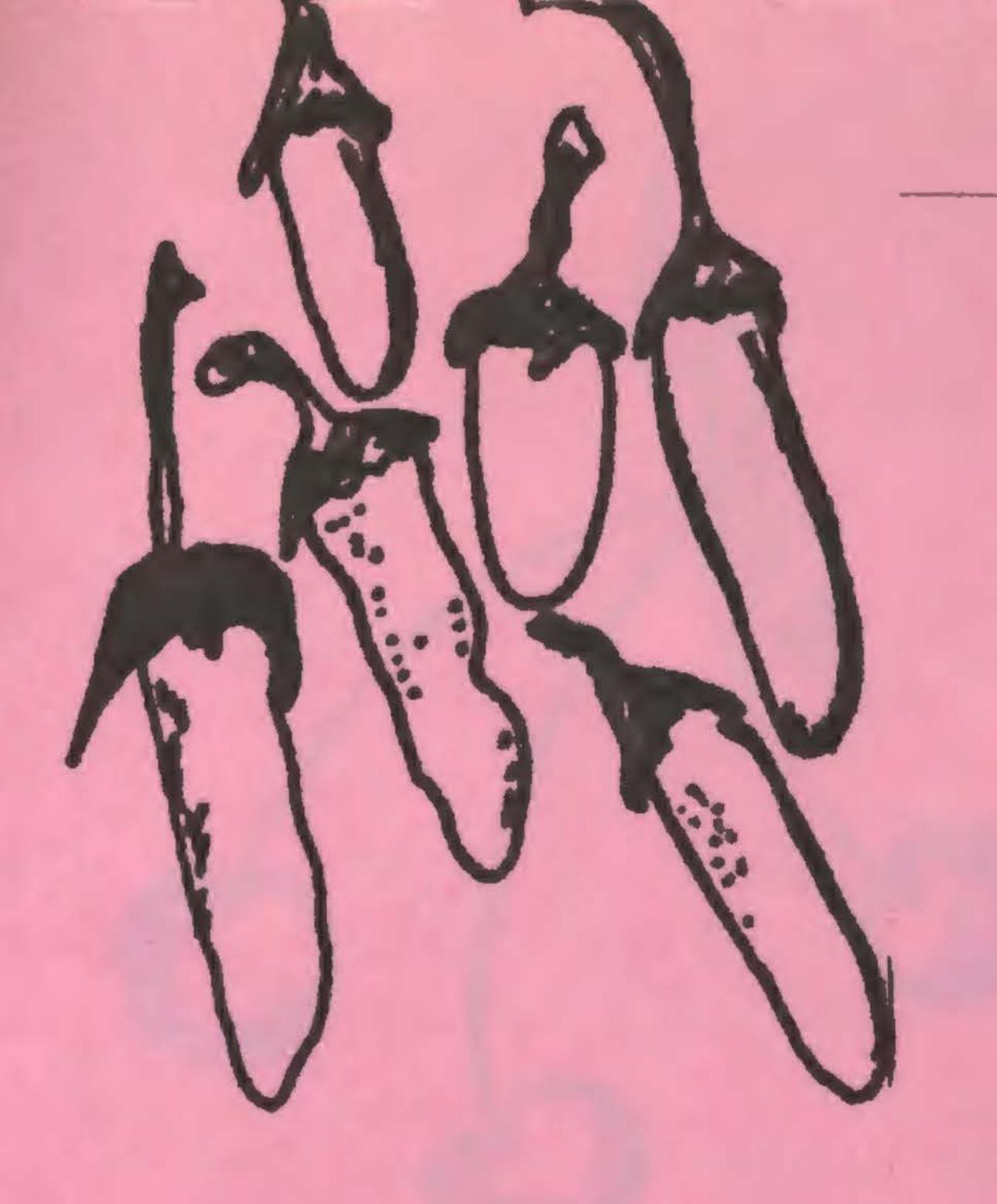
Cook the broccoli florets, stems, and carrots separately in boiling salted water just until tender. Drain and combine with the tortellini.

Blanch the julienned leeks 1 minute in boiling water; drain. Add the leeks, red and yellow peppers and fresh basil to the salad and toss to combine.

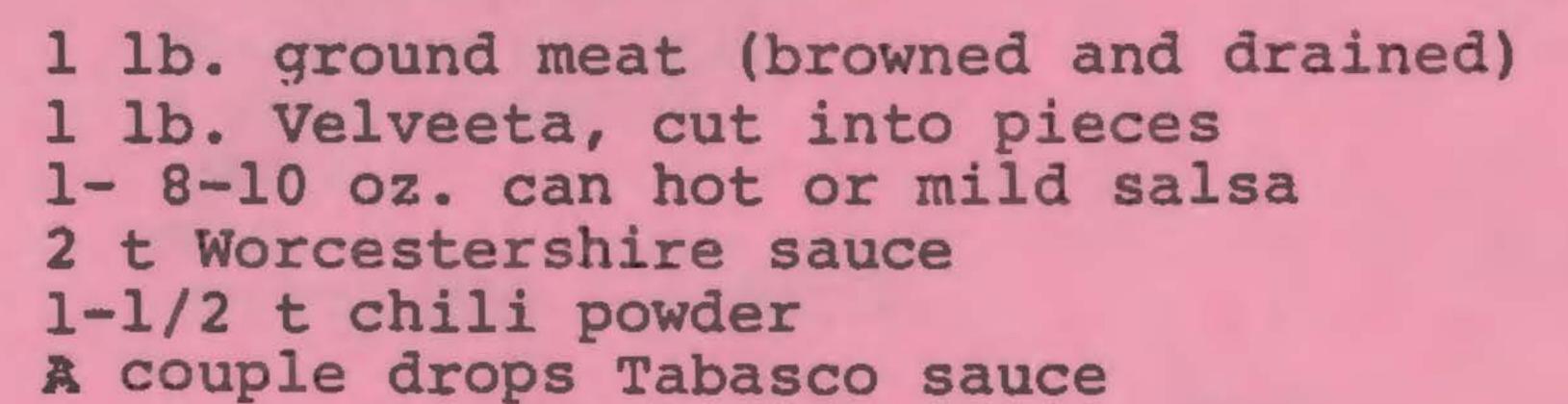
Process the egg yolk, lemon juice, mustard and vinegar in a food processor fitted with a steel blade for 30 seconds. With the machine running, pour the oils in a thin, steady stream through the feed tube to make a light mayonnaise. Add the thyme, orange zest and salt and pepper to taste. Process to combine.

Pour the dressing over the salad and toss to coat thoroughly. Serve at room temperature or slightly chilled.

8 to 10 portions.



## OKSANA'S CHILI CHEESE DIP





Brown meat. Put meat and all ingredients in a crock pot. Stir on high heat constantly until well mixed and bubbly.

Cover and cook on medium heat for 1 hour or until cheese is melted and well blended.

Serve with tortilla chips.





#### GREEN DELIGHT

1 LARGE COOL WHIP - 9 OZ 1 LARGE PHILADELPHIA CREAM CHEESE 1 LARGE PISTACCHIO INSTANT PUDDING

. A LITTLE SUGAR

- · A LITTLE POWDER SUGAR
- MARASCHINO CHERRIES
- 1 STICK MARGARINE
- · FLOUR
- · MILK
- , CHOPPED NUTS ( WALNUTS)

1 MIX TUGETHER 1 CUP OF FLOUR 1 STICK OF MARGARINE (AT ROOM TEMPERATURE) 2 TBL. GRANULATED SUGAR, CUP CHOPPED WALNUTS.

PRESS INTO PAN. BAKE 15 MINUTES AT 3500.

- MIX TOGETHER CREAM CHEESE, 2/3 CUP OF POWDERED SUGAR, & OF THE COOL WHIP. SPREAD ON THE COOLED LAYER.
- MILK, MIX WELL. SPREAD ON TOP OF THE OTHER LAYER.
- SPREAD THE BALANCE OF THE COOL WHIP ON THE TOP.
  SPRINKLE WITH THE CHOPPED NUTS AND MARASCHINO
  CHERRIES.

# ANIZIA'S

# COLORFUL SPINACH and ENDIVE SALAD

3 cups fresh spinach leaves, stemmed and torn into small to medium sized pieces .

2 cups endive salad's tips (torn just where the curled edges begin)

1 red pepper, sliced into thin strips

1 purple onion, thinly sliced and cut into halves

Separated segments from 1 orange with casing trimmed away

1/2 cup roasted hazlenuts

Mix the two salad types (spinach and endive) in a large bowl. Top with remaining ingredients in alternating fashion, reserving the hazlenuts for last. Salad results in a rich contrast of hues. Top with favorite vinaigrette. Paul Newman's Italian dressing is perfect for this recipe. Serves 10-12.

Makes 8-10 services

Vinaigrette Dressing (recipe follows) 1 c. broccoli flowerets (l inch long) 2 small zucchini, trimmed, quartered lengthwise, cut crosswise into 1-inch lengths 4 asparagus spears, trimmed, cut into 1-inch lengths 1/2 lb. green beans, trimmed, cut into-1-inch lengths 3 T minced fresh oregano or 1 tsp. dried oregano, crumbled 1/2 lb. fresh peas, shelled or snow peas 3 T minced fresh thyme or 1 tsp. dried thyme, crumbled 6 T olive oil 2 c. thinly sliced mushrooms, about 1/4 lb. l tsp. finely minced seeded fresh hot redor green chili pepper or 1/4 tsp. crushed dried red pepper 1/4 c. plus 2 T minced fresh parsley 2 tsp. minced garlic 5 medium firm ripe tomatoes, peeled, cored, cut into 1-inch cubes 1/4 c. chopped fresh basil leaves or 1 tsp. dried basil crumbled and chopped with 2 T minced fresh parsley l lb. linguine 1/2 c. freshly grated Parmesan cheese Salt Freshly ground pepper 1/3 c. toasted pine nuts

VINAIGRETTE DRESSING

Makes about 3/4 mip

1/2 c. plus l I light olive oil

3 T plus I tsp. white wine vinecar

1/2 tsp. salt
Preshly grama
pepper

Whisk oil, vinesar, salt and pepper together in small bowl.

. Make Vinaigrette dressing.

2. Steam broccoli over boiling water covered, until crisp-tender, accur
3 mins. Steam zucchini until crisp-tender, about 2 mins. Steam
asparagus until crisp-tender, about 5 mins. Sprinkle green beans
with oregano and steam until beans are crisp-tender, about 6 mins.
Sprinkle peas with thyme and steam until peas are just tender, accur
3 mins. Drain all vegetables, place in large bowl.

 Heat 1 T of the oil in large skillet over medium heat. Add musneres, chili pepper and the 1/4 c. parsley; saute', stirring occasional;
 mins. Add to vegetables.

4. Heat 3 T of the oil in same skillet; reduce heat to medium-low. It is a sp. of the garlic and the tomatoes; cook, stirring gently, 5 mins. Stir in the basil. Remove from heat; reserve.

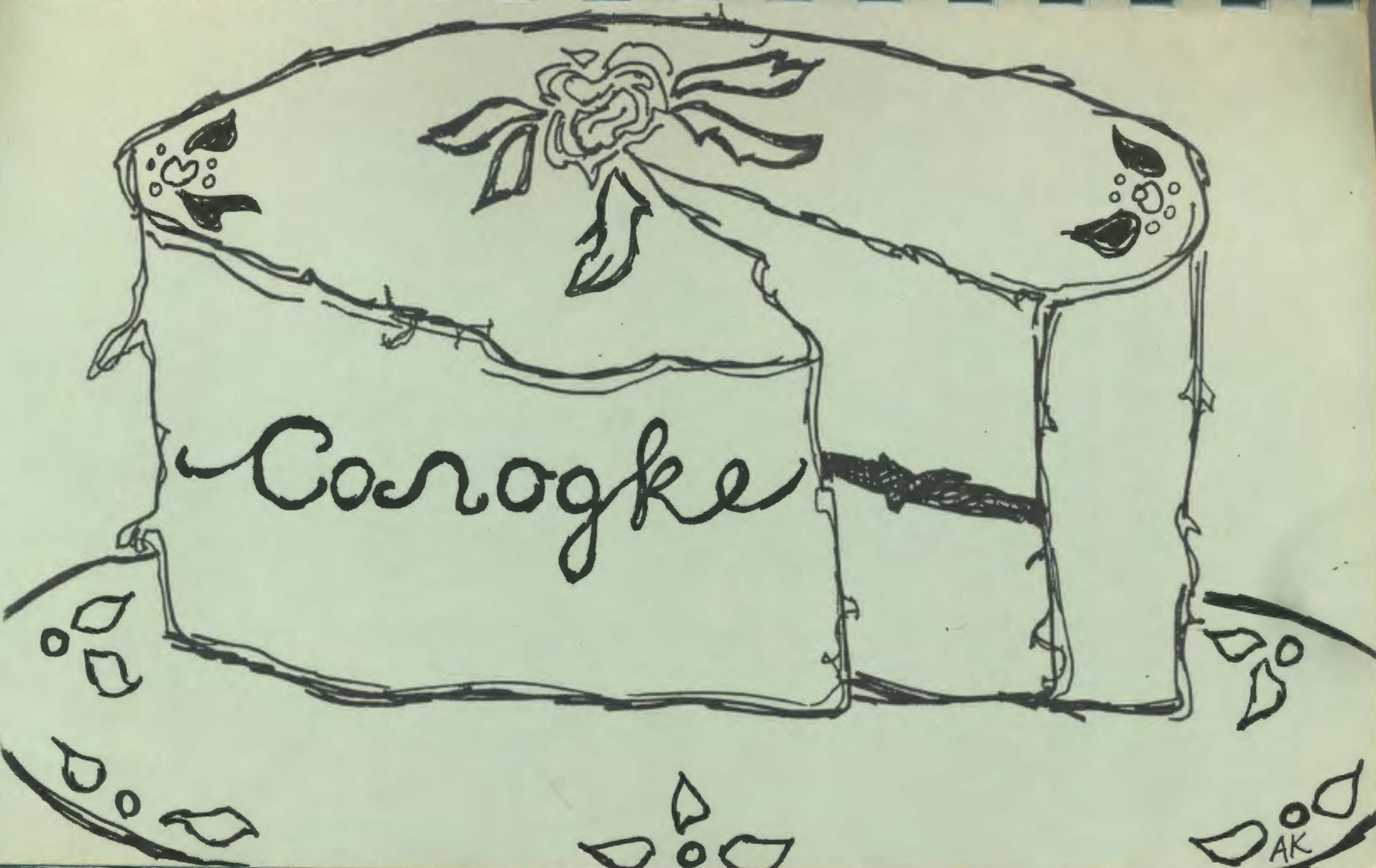
5. Heat remaining 2 T oil in clean large skillet over medium-nigh meat.

Add remaining garlic; saute' | min. Add vegetables from bowl; saite' stirring gently, just until heated through, about 2 mins. Transfer to large serving bowl.

6. Heat large kettle of salted water to boiling. If using fresh linguine, add to kettle and cook until al dente, about 30 secs. after water returns to boil. If using dried pasta, cook according to package directions. Drain in colander, rinse under cold running water to cool; drain well.

7. Pour vinaigrette over vegetables in serving bowl; toss to coat well. Let vegetables marinate at room temp. 5 mins. Add tomato mixture, limine. Parmesan cheese and salt and pepper to taste; toss to mix well. Birnish with pinenuts and the 2 T parsley. Serve at room toom or cold





#### CARROT CAKE

1. 2 Cups sugar

1 1/4 Cup wesson Oil

4 Eggs

## Mix together

- 2. 1 1b Carrots blended finely
  - l Tea Vanilla
  - 1 Cup raisins
  - 1 Cup nuts (finely chopped)
- 3. 3 Cups flour (sift)
  - 2 Tea baking soda
  - 2 Tea baking powder
  - 2 Tea cinemmon
  - 1 Tea salt
- Bake in oven in pie pan (do not grease pie par Temperature 350° for 1 hour.

Optional

4 Tablespoons of applesauce.

#### Anizia's RUM BALLS

4 cups finely crushed vanilla wafers

1 cup powdered sugar

2 tablespoons cocoa

1 cup finely chopped nuts (optional)

3 tablespoons corn syrup (light)

1/2 cup rum

Mix first four ingredients.

Add syrup, rum and mix well.

Roll into 1-inch balls and roll in powdered sugar.

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Makes about 3 dozen.

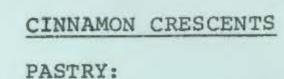


### MADELEINES

1/4 lb. unsalted butter ( l stick )
4 eggs
1/4 tsp. salt
2/3 c. sugar
1 tsp. vanilla
1 c. sifted flour

Preheat oven to 375°. Butter and flour madeleine pans carefully. Melt butter and let it cool. Beat eggs, salt and sugar together until thick, about 8 mins. Add vanilla. Fold in flour, rapidly but gently. Fold in butter gently, but make sure it does not settle to the bottom. Quickly spoon mixture into madeleine pans. Bake until golden, about 10 min. Remove from pans. Cool on racks.

Madeleines may be dusted with confectioner's sugar while slightly warm. Yields 36.



l package dry yeast 1/4 c. lukewarm water

3 c. flour, sifted

2-1/2 T granulated sugar

1 c. butter or margarine (2 sticks), melted

2 eggs, lightly beaten

In a large bowl, sprinkle the yeast on the water and stir to dissolve. Add the flour. Add the sugar, melted butter and beaten eggs and mix until well blended. Cover the bowl tightly and refrigerate for 3 hrs. or trernip: The dough can be stored up to 3 days in the refrigerator.

FILLING:

1/2 c. granulated sugar 1 T ground cinnamon

When ready to bake, preheat oven to 350°. Mix the sugar and cinnamon together and set aside. Remove the pastry dough from the refrigerator and divide into 6 parts. Take an 8- or 9-inch pie pan and sprinkle well with some of the filling mixture. Roll out one part of the dough on a lightly floured surface (avoid adding too much flour) and press into the pie pan. Sprinkle generously again with filling mixture. Cut dough into 8 weiges, as you would a pie. Roll each wedge starting at the widest end, as you would a crescent roll. Let crescents rest for 15 mins., then place in ungreased cookie sheets and bake for 15 mins. at 350° until light golien. Cool on wire racks. Repeat until all dough is used. These freese very well. Yields 48.

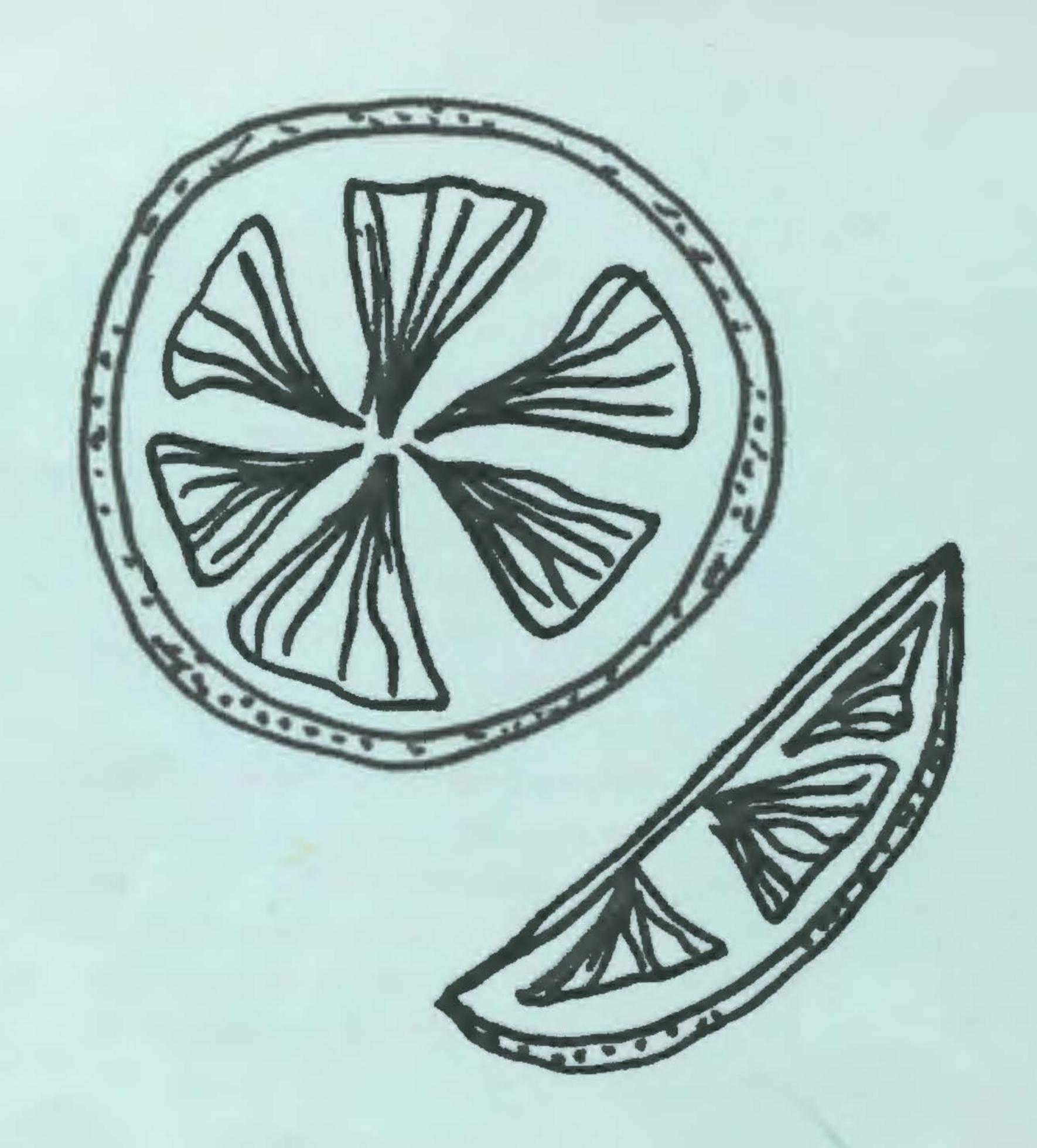
VARIATION:

Before rolling into crescents, spread sparingly with jam, finely chopped nuts or chopped raisins, along with sugar-cinnamon mixture

Auch party dans to person

In a large bowl, mix flour, butter, sugar and egg yolks until well blanded. Break off walnut-sized pieces of dough and roll into balls. Flatter each ball in its center with your thumb and fill as desired. Bake at 350° on a lightly greased cookie sheet for 25 mins. Cool on wire rack. Yielis about 36 cookies.





## Orange Fruit Compote with Cognac

- 4 nectarines, cut into ½-inch pieces
- 2 papayas or mangoes, peeled, seeded, and cut into ½-inch pieces

1/3 cup fresh orange juice

I tablespoon freshly grated orange rind

½ cup sugar

2 tablespoons Cognac

I ounce bittersweet chocolate if desired, chopped coarse

In a bowl combine the nectarines and the papayas, add the orange juice, the orange rind, the sugar, and the Cognac, and toss the compote gently. Serve the compote sprinkled with the chocolate if desired. Serves 6.

## Pineapple, Papaya, and Honeydew Compote with Tequila

2 cups fresh pineapple chunks

2 cups papaya chunks

2 cups honeydew melon chunks

2 tablespoons sugar, or to taste

4 tablespoons fresh lime juice

3 tablespoons tequila

2 tablespoons triple sec

In a bowl combine the pineapple, the papaya, and the melon, sprinkle the fruit with the sugar and the lime juice, and toss the mixture gently until it is combined well. Add the tequila and the triple sec and toss the compote gently. Serves 6.



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3 c. flour
1/2 lb. butter or margarine (2 sticks)
3 egg yolks
3 T sugar
3-1/4 oz. packages of dry yeast
2/3 c. lukewarm milk
1 T sugar

Mix the flour and butter together well. Beat the egg yolks and 3 T sigar together until light and fluffy. Dilute the dry yeast in the lukeward milk and 1 T sugar until bubbly. Add the yeast mixture and the yolk mixture to the flour mixture. Mix until incorporated. Knead until mixed and no longer sticky. Divide the dough ball in half. Roll out one-half of the dough and press into the bottom of a 14 x 9 baking pan.

### FILLING:

3-8 oz. Philadelphia cream cheese packages

l c. sugar l egg yolk

1-20 oz. can crushed pineapple, unsweetened and drained

Beat cheese, sugar and yolk until fluffy. Add pineapple and mix well. Spread this filling mixture evenly over the dough in the baking pan. Roll out second half of the dough and place on top of the filling. Press down firmly. Prick top piece of dough evenly with a fork. Bake at 350° for 45 mins. or until the top is lightly browned. Can sprinkle with powdered sugar when cooled.

## MAMA LIBER'S MEDIVNYK

5 eggs
5 c. flour, sifted
3 tsp. baking powder (Oetker)
1 tsp. baking soda
1/2 tsp. ginger
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. cloves
Grated orange peel from 1 medium orange
2 c. chopped walnuts
1-1/4 c. oil
1 to 1-1/4 c. honey
1 oz. dry yeast
1 c. medium brewed tea, lukewarm
1 c. sugar

Dilute yeast in lukewarm tea and allow to sit for a few mins. Beat the sugar with the honey and eggs. Add oil and mix well. Sift the flour, soda, powder and spices together. Add the yeast mixture to the egg mixture and beat. Add dry ingredients, a little at a time and make sure that the mixture is well mixed. Add walnuts and orange peel and stir until evenly distributed. Pour mixture into loaf pans which have been greased and floured. Bake at 350° for 1 hr. or until top springs back when pressed. Allow to cool in pans. When still slightly warm, remove from pans and allow loaves to cool completely on a cake rack.

Makes 2 loaves

#### CHEESE CAKE

#### CRUST:

1 PK GRAHAM CRACKERS

1 or 2 T BUTTER

PUT IN A GREASED SPRING BOTTOM PAN

3 PKS. PHILADELPHIA CHEESE

1 CUP SUGAR

4 EGG YOLKS

COMBINE CHEESE (ROOM TEMPERATURE)
ADD SUGAR BEAT WELL AND ADD 4 EGG
YOLKS. BEAT EGG WHITES UNTIL STIF
MIX TOGETHER WITH THE REST. POUR OVER
CRUST AND BEKE AT 350° 1/2 HOUR.

### TOPPING

1 LARGE SOUR CREAM

3 T SUGAR

1 T VANILLA

MIX WELL COOL CHEBSE CAKE POUR MIX OVER CHEESE CAKE AND BAKE 15 MINUTES.

## aga A GRANOLA

2-1/2 c. Quaker oats (uncooked)

1/2 c. firmly packed brown sugar

1/2 c. chopped nuts or sunflower seeds

1/3 c. honey

1/3 c. melted butter or margarine

1/4 c. wheat germ

1 tsp. cinnamon

1 tsp. vanilla

Bake in a lightly greased 13 inch x 9 inch baking pan for 20-25 mins. Remove from oven.

Stir in 1/2 c. of your favorite dried fruit (apples, raisins, apricots, peaches, dates, etc.) May omit nuts and add extra wheat germ and fruit.

Spread this mixture onto an ungreased cookie sheet to cool. Store in an airtight container in a cool dry place or in the refrigerator. Makes approximately 6 cups.





## CARROT CAKE II

1-1/2 c. oil 2 c. sugar

3 eggs

2 c. flour

2 tsp. cinnamon

2 tsp. soda

1 tsp. salt

2 tsp. vanilla

4 oz. raisins (or more)

1 c. chopped nuts (or more)

2 c. shredded carrots

1 small can crushed pineapple with juica (unsweetened)

Mix above ingredients well in order listed. Beat in mixer until well incorporated. Pour into greased and floured pans (9x13 or 2-9 in... Bake at 350-375° for 40-50 mins. until top springs back when pressed fown Frost with Cream Cheese Frosting (recipe follows). Garnish with marzipan carrots or halved nuts of choice pressed into frosting.

CREAM CHEESE FROSTING:

1 lb. powdered sugar
1 stick butter
6 oz. cream cheese
Milk, as needed

Beat sugar, butter and cream cheese together until smooth. Add milk, in small quantities, until frosting is of spreading consistency.

### CREAM CHEESE TARTS

CRUST:

1-1/2 c. graham-cracker crumbs

1/3 c. butter or margarine, melted

FILLING:

1 lb. cream cheese (16 oz.)

2 eggs

l tsp. vanilla extract

1/2 c. granulated sugar

Line 24 small tart cups with team paper or small cupcake papers. Prepare crust by mixing graham-cracker crumbs and melted butter. Press about 1 T of crust mixture into each tart cup. Set aside. Place filling ingredients in a medium bowl and beat with an electric mixer for about 5 mins. Until smooth. Place a generous T of filling mixture on top of each crumb trust. Bake for 10 mins. at 375° and remove from pans to cool on wire racks. Sprinkle a few graham-cracker crumbs on top for color. Store in refrigerator. Tarts freeze well when packed in a single layer and are wrapped securely.

VARIATIONS: For cinnamon laced tarts, add 1/4 tsp. cinnamon to crust ingredients. Or add 1/2 tsp. raspberry jam to each tart cur on top of crumb crust before filling with the cream cheese mixture.



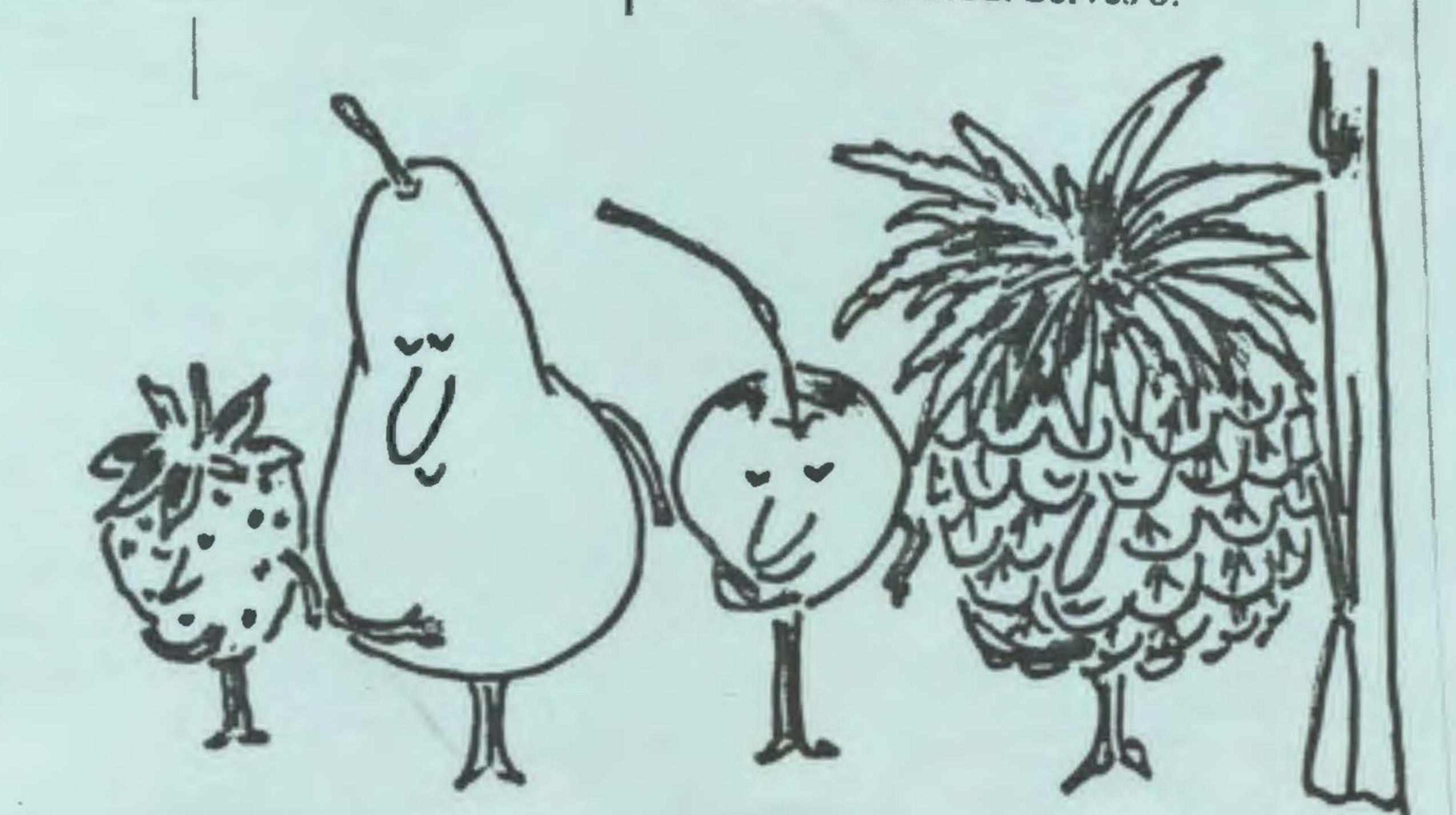
## Mixed Fruit Compote with Honey and Rum

½ cup honey
¼ cup light rum
2 pounds pears
2 tablespoons fresh lime juice
½ cup blueberries
½ cup raspberries
½ cup raspberries
½ cup sliced peeled kiwi
½ cup halved orange segments
fresh mint sprigs for garnish if desired

In a small saucepan combine the honey nd the rum, heat the mixture over low eat, stirring until it is combined, and let it ool for 10 minutes. Peel, core, and cut the ears into ½-inch pieces. In a bowl toss the ears with the lime juice and the honey rum yrup, add the blueberries, the raspberries, he kiwi, and the oranges, and toss the comote gently. Serve the compote garnished with the mint if desired. Serves 6.







## Peach Compote with Sparkling Wine

I cup sugar

a 4-inch einnamon stick

I teaspoon vanilla

2 pounds peaches

l bottle well chilled sparkling wine or Champagne

In a small-saucepan combine the sugar, the cinnamon stick, and 2 cups water, bring the mixture to a boil, stirring until the sugar is dissolved, and simmer the syrup for 10 minutes. Transfer the syrup to a bowl, discard the cinnamon stick, and stir in the vanilla. Let the syrup cool and chill it, covered, for 1 to 2 hours, or until it is cold.

Peel, pit, and slice half the peaches. In a food processor purée the sliced peaches with 6 tablespoons of the chilled syrup, reserving any remaining syrup for another use. Peel, pit, and cut the remaining peaches into ½-inch pieces. Divide the peaches among 6 stemmed glasses, divide the purée among the glasses, and pour 3 to 4 ounces of the sparkling wine into each glass.



## Citrus and Apple Compote with Sweet Vermouth ©+

1/2 cup sweet vermouth
1/2 cup plus 2 tablespoons sugar
1 teaspoon freshly grated lemon
rind

- 2 large grapefruit, peel and pith cut away with a serrated knife and the fruit cut into segments, discarding the membranes
- 3 navel oranges, peel and pith cut away with a serrated knife and the fruit cut into segments, discarding the membranes 1 small red Delicious apple

In a small saucepan combine the vermouth, ½ cup of the sugar, and ½ cup water, bring the mixture to a boil, stirring until the sugar is dissolved, and simmer the syrup for 5 minutes. Transfer the syrup to a bowl, stir in the lemon rind, and let the syrup cool





Cut each grapefruit segment into 4 pieces and each orange segment into 3 pieces, reserving the juices, and combine the fruit and juices in a bowl. Core the apple and cut it into ½-inch pieces. Add the apple to the bowl of fruit and sprinkle the mixture with the remaining 2 tablespoons sugar. Pour the syrup over the fruit and chill the compote for 1 hour. Servee 6

## NUT ROLL

1/2 lb. sweet butter 1/2 c. sugar 6 eggs, separated 5 c. sifted flour 3 packages dry yeast 1 c. lukewarm milk

Beat egg yolks with sugar until fluffy. Mix flour with butter until blended. Dilute yeast in the lukewarm milk. Add the milk-yeast mixture to the yolk mixture and mix. Add liquids to the flour and butter mixture. Mix well. Knead until elastic. Divide into four portions. Roll each portiout into a rectangle. FILLING:

1 lb. walnuts, finely ground

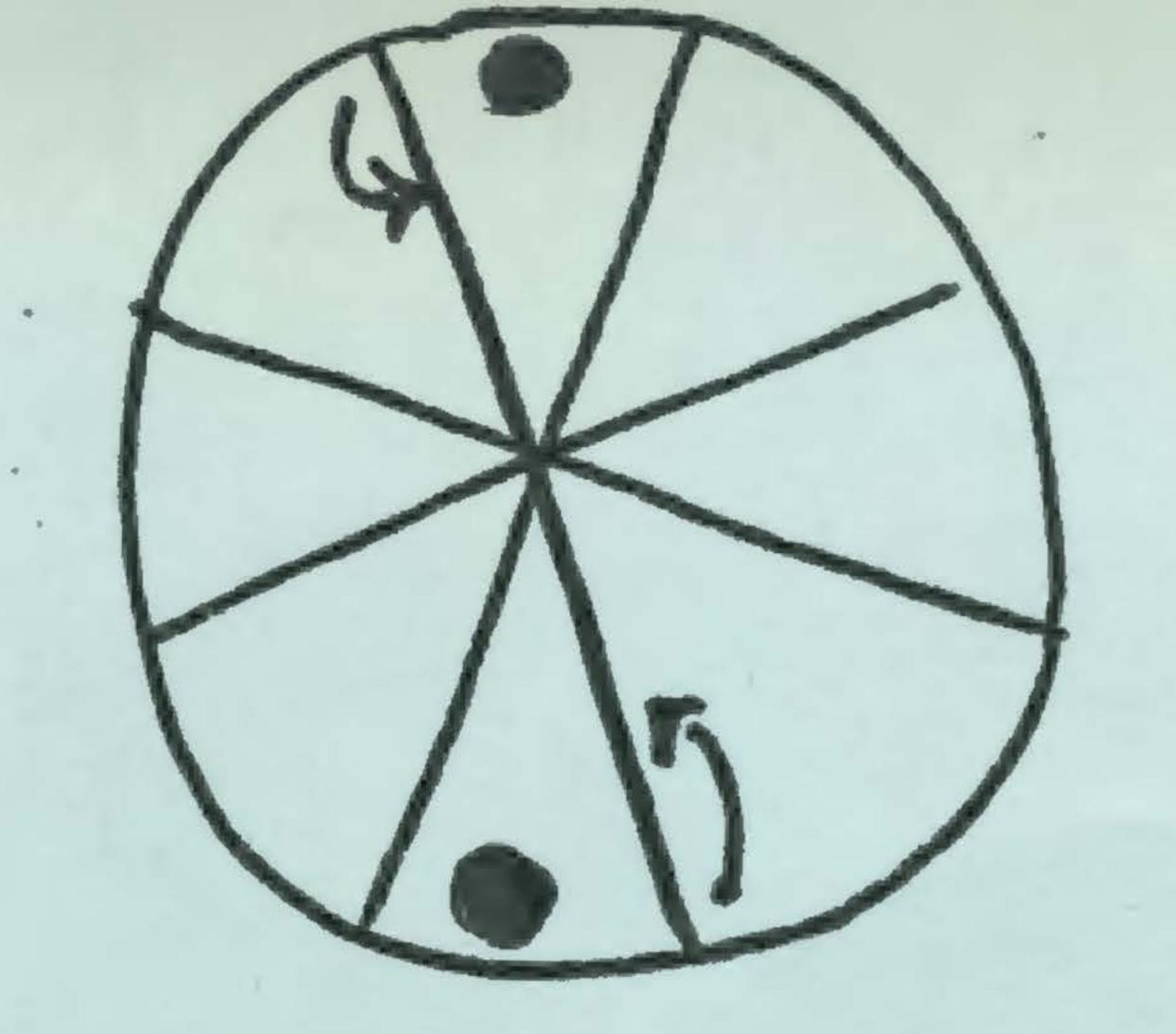
1 c. sugar

6 egg whites, stiffly beaten

Combine nuts and sugar. Fold in egg whites. Mix well. Spread filling onto dough. Roll dough up tightly. Repeat for remaining three rolls. Place rolls on a 14 x 6 baking pan and allow to rise until nicely rounded. Back at 350° for 45 mins. to 1 hr. Approximately 5 mins. before done, beat egg yolk with some water and brush on. This will give the rolls a nice glaze. Put back into oven for the remaining 5 mins.

Filling can also be poppyseed, apricot or cheese. These type fillings are sold in the baking section under the name Solo.

# Pozuku



Cream the butter and cheese together until well mixed. Add the egg yolk and beat until fluffy. Add the flour and mix well. Divide dough mixture into 6 balls. Roll out each ball in an even circle and cut into 8 slices. Place 2-3 cherries (or tsp. of filling) on wide end of slice and roll up.

Beat 1 egg white until foamy. Brush it onto the crescent and sprinkle crescent with sugar. Place onto lightly greased cookie sheet and bake at 350° for 10-15 mins. until lightly browned.

Yields approx. 56 pieces.



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