

Kristen and Sean

14 September 2019

We hope these Levin family recipes contribute
to happy days in the kitchen, filled with joy, conversation, and
collaborative cooking!

Clara S. Matuschak's Slovak Poppyseed Rolls [Kolacky]
--

[Ruth's notes in brackets]

[makes 8 rolls]

4 cups all-purpose flour
1 teaspoon salt
1 cup canned milk [condensed]
2 cakes yeast [2 packets of yeast seem to work as equivalent]
1 teaspoon vanilla
1/2 pound lard or shortening [I used room-temperature butter]
4 whole eggs

FILLING

1 pound ground poppyseed
2 cups sugar
1 cup seedless raisins
1 teaspoon vanilla

Milk

Poppyseed filling: Combine ingredients, add enough milk to make filling of the right consistency.

[or open a can of poppyseed filling!]

[Note: This dough is pretty sticky but can be rolled quickly using plenty of flour for the table and rolling pin. No rising or punching down or whatever but it rises a bit in baking. I added some wheat germ with the flour and a little sugar to the dough but, since the fillings are super sweet, probably no need.]

Sift flour and salt. Add vanilla and yeast which has been dissolved in canned milk. Cut in shortening. Add one egg at a time and beat well after each addition. Mix all ingredients well. Place dough in the refrigerator overnight. Next day, roll dough 1/4 inch thick, spread filling and roll, like a jelly roll. Brush top with egg yolk to which a little milk has been added. Bake 30 to 35 minutes at 350 F or until brown.

Recipe from Mrs. **Clara S. Matuschak**, Connellsville, Pa. (Grandma Levin's mother) published in the *Anniversary Slovak - American Cook Book* by the First Catholic Slovak Ladies Union, Connellsville PA (1952)

Paula's Artichoke and Cheese Puff

I have been making this dish, based on a recipe I found in the *Vegetarian Epicure, Book 2*, for brunch get-togethers for several decades now. It's very easy to make, and tasty too!

12 oz. marinated artichoke hearts
1 medium onion, coarsely chopped
5 eggs
 $\frac{3}{4}$ teaspoon salt
ground pepper to taste
2 tablespoons flour
6 oz cheddar cheese, grated (more or less)
4 oz parmesan cheese, grated (ditto)

In a medium-sized mixing bowl, beat eggs, adding salt, pepper and flour until the mixture is smooth. Then stir the cheeses into the egg mixture - add the cheeses until the egg mixture is thick but still able to be "poured". Set aside.

Drain off around $\frac{1}{4}$ cup of oil from the artichoke hearts and heat it in a large skillet. Sauté the onions until they begin to color. Thickly slice or quarter the drained artichoke hearts, and add them to the onions, mixing them together. Transfer the onions and artichokes into a fireproof casserole, and then spoon and spread egg mixture over the top. Bake at 350 degrees for 20-25 minutes, or until a knife inserted into the puff comes out "clean", and the top is golden brown and crusty. Serves 8-10 as an appetizer or 4-6 as a brunch main course.

Paula's Bubble Ring

This recipe came from my friend, Hedy Bookin, who learned about it from her mother who lived in Iowa. It requires that you have a Bundt pan, but it's an impressive creation to put on the brunch table, and goes quite well with the Artichoke and Cheese Puff. If you come to my house for breakfast or brunch, you are likely to get this combination of dishes.

Two 8 oz. cans of refrigerated biscuit dough
one half cup of melted butter
1 and a half cup of some kind of granola, either homemade or store bought
 $\frac{3}{4}$ cup brown sugar
1 and half teaspoon of cinnamon (I usually put in more)

Combine the cereal, sugar and cinnamon in a mixing bowl. Grease the Bundt pan and sprinkle some of the cereal mix on the bottom. Separate the dough into the individual biscuits and then cut each one in half. Dip each half into the melted butter and then roll in the cereal mixture and spread in a layer in the pan. After each layer, sprinkle with more cereal mix. After the last layer, sprinkle with remaining cereal and then drizzle with the remaining butter. Bake at 375 degrees for 25-30 minutes. Immediately after removing from the oven, put a large plate on top of the pan, and then flip it over out of the pan and onto the plate. A bit tricky but a visual treat! Best served hot, and there are usually no leftovers!

Harriet's Fragrant Vegetable Stew with Corn Dumplings

1½ cups of frozen lima beans or edamame beans	1 t salt
6 T butter	28 oz can plum tomatoes, roughly chopped, with their juice
3 T oil	¾ cup minced fresh parsley
3 medium-sized onions, diced	3 medium-sized parsnips
3 cloves of garlic, minced	2 medium-sized carrots
2 bay leaves	2 medium-sized potatoes
4 cloves	2 cups corn, fresh or frozen
¼ t cayenne pepper	fresh ground pepper to taste
10 cups vegetable stock	

Dumplings:

¾ cups unbleached white flour	¼ cups whole wheat flour
2 T cornmeal	2 t baking powder
½ t salt	1 t sugar
1 T chilled butter	½ cup corn (thawed if frozen)
2/3 cup cold milk	

1. Melt 3 T of butter with the oil in a large pot and sauté the onions and garlic for 5 minutes. Add bay leaves, cloves, and cayenne pepper, & sauté for 1 more minute.
2. Add vegetable stock, salt, tomatoes, lima beans, and ½ cup parsley, and bring to a boil, reduce to a simmer, stir occasionally, and cook for 45 minutes
3. Peel the parsnips and carrots and thinly slice them. Dice the potatoes (unpeeled if you like) and add these vegetables to the stew. Cook for 45 minutes more.
4. Meanwhile, prepare the dumplings. Combine the flours, cornmeal, baking powder, salt, and sugar in a medium-sized bowl, and mix well. Cut in the butter until small crumbs are formed, then stir in the ½ cup of corn and milk just until evenly moistened. Do not over mix. Cover and chill until ready to use. (The chilled batter will keep up to 24 hours)
5. Add the 2 cups of corn, remaining 3 T of butter, and remaining ¼ cup of parsley to the stew. Season to taste with freshly ground pepper, and cook 10 minutes more. (May be prepared 24 hours in advance to this point, covered and chilled. Reheat to boiling before proceeding with the next step)
6. Keeping the soup at a simmer, drop the dumpling mixture in by tablespoons and cover the pot. Cook for 15-20 minutes, or until a toothpick inserted in the center of the dumpling comes out clean. Serve the stew with one dumpling in each bowl.

Harriet's Fresh Corn Salad

12 ears of corn
½ cup (or more) of white balsamic vinegar/olive oil vinaigrette
Feta cheese (to taste)
Greek olives
Cherry tomatoes
Parsley (to taste)

Cook 6 of the ears of corn, cool and cut from the cob. Cut raw corn from the other 6 cobs and mix with the cooled cooked corn. Add the crumbled feta cheese and toss the corn and cheese with the vinaigrette. Add the tomatoes and olives. Add more vinaigrette if necessary. Cool, serve and enjoy.

The Original Common Ground Granola Recipe (1983)

“Wonderfully crunchy and not overly sweet”

Makes 5 1/2 pounds of granola.

Preheat oven to 300 degrees F

Prep: 30 minutes Baking: 1 1/4 hours

12 c. rolled oats

2/3 c. sunflower seeds
(raw and unsalted)

1 c. almonds

1 c. cashews

1 c. unsweetened shredded coconut

1/2 c. sesame seeds

1 c. oil

3/8 c. honey

3/8 c. maple syrup

1/4 t. vanilla extract

1 c. raisins

Mix dry ingredients together in a large bowl.

In a small saucepan, combine oil, honey, maple syrup and vanilla. Heat over low heat until mixture is warm enough to blend together.

Pour wet mix into dry ingredients and mix thoroughly. The secret to a crunchy granola is to make sure that every particle is completely coated with liquid.

Spread mixture onto 2 or 3 large baking pans and toast in a low oven for 1 hour and 15 minutes. Stir every 10 or 15 minutes. Granola is done when golden brown. Remove from the oven and stir in raisins.

Cool completely in pans, then store in an airtight container and refrigerate.

Granola recipe and variations compiled by Susan Levin

Common Ground Granola Version 2.0 via Carol via Harriet via Paula

Preheat the oven to 275 degrees F.

Mix up in a big bowl:

12 cups of rolled (old fashioned, not quick) oats
1 cup slivered almonds
1 cup walnuts or cashews, diced (I use walnuts)
1 cup pecans (this isn't in the original recipe, but I add)
2/3 cup raw sunflower seeds
1/4 cup sesame seeds
1 teaspoon or more of cinnamon (secret ingredient)

Heat up in a saucepan until mixed to same consistency:

1 cup canola oil
1/2 cup honey
1/2 cup maple syrup

After mixed, add

1 teaspoon vanilla

Pour over the dry ingredients and mix A LOT, covering all.
Spread on cookie sheets and cook in low oven, approx 275 degrees,
stirring and changing placement on oven shelves every 20 minutes for about an
hour total, until golden brown.
Turn off the oven, leave the door cracked until crispy.

Cool completely, and then store granola in an airtight container (Tupperware) or Ziplocs.

Variations on the Theme (2011)

Sandy:

Not much different than Paula's – just more cinnamon (5 teaspoons)

Susan:

I leave out the sesame seeds (mine all seem to end up at the bottom of the container)
Also I add more: almonds (1 1/2 c), maple syrup (3/4 c), vanilla (2 t.) and lots more
cinnamon (8 t.)

Harriet:

I pour lots of cinnamon into the oil/honey/maple syrup mixture.
I also add about 1/2 c. ground flax seed and leave out the sesame seeds.

Sometimes I use a multi-grain oats/barley/wheat mixture from Trader Joe's instead of straight oats.
When the granola is finished cooking, I leave it in the turned-off oven until it is completely cool. This helps to crisp it up.

Risa's Vegetarian Minestrone Soup
--

2 tablespoons of olive oil
1 small yellow onion chopped
½ teaspoon of crushed garlic
1 celery stalk diced
½ carrot peeled and diced
¼ teaspoon red pepper flakes or a dash of hot pepper sauce
¼ teaspoon of dried basil
½ teaspoon of dried oregano
1 bay leaf
1-14.5 oz can of diced tomatoes
3 tablespoons of low sodium vegetable stock
1 small zucchini diced or ½ pound of cut green beans
1/3 cup of pasta
1-15 oz of kidney beans rinsed and drained
Salt and pepper to taste
Grated parmesan cheese, for serving

In a large pot, heat oil over low heat. Add onions and sauté for around six minutes. Add crushed garlic and sauté for another two minutes. Add celery and sauté for a few minutes. Then add tomatoes, oregano, basil and one and ½ cups of water plus three tablespoons of low sodium vegetable stock. Add bay leaf. Stir. Add crushed red pepper or hot sauce. Bring to a soft boil. Add carrots. If using green beans, stir them in. Hold on the zucchini if using them.

Reduce to a simmer and cook for about an hour. If using zucchini, add now. Add pasta. Cook for another fifteen minutes. Add kidney beans (washed and drained) and cook for another five minutes.

I like to use penne rigate because they contain whole wheat.

Serves 4.

Risa's Vegetarian Chili

2 tablespoons of olive oil
1 small yellow onion chopped
1 teaspoon of crushed garlic
One celery stalk, diced
½ carrot peeled and diced (optional)
¼ teaspoon of red pepper flakes or a dash of hot pepper sauce or ¼ cup of salsa
1-14.5 can of diced tomatoes
1-8 oz can of low sodium tomato sauce or 3-oz of tomato paste
¼ teaspoon of dried basil
½ teaspoon of dried oregano
1 bay leaf
3 tablespoons of low sodium vegetable stock
¼ cup of barley
1-15 oz can of kidney beans rinsed and drained
1-15 oz can of black beans rinsed and drained
Salt and pepper to taste

In a large pot, heat oil over low heat. Add onions and sauté for around six minutes. Add crushed garlic and sauté for another two minutes. Add celery and sauté for a few minutes. Combine the tomatoes, oregano, basil and one and ½ cups of water. Stir. Add three tablespoons of low sodium vegetable stock and one bay leaf. Add ¼ cup of barley. Then add either crushed red pepper, hot sauce or salsa. Add another cup or so of water. Bring to a soft boil. Add carrots.

Reduce to a simmer and cook for at least an hour. Add kidney and black beans (washed and drained) and cook for five minutes.

While cooking the liquid evaporates a bit so remember to add water as needed.

Serves 4.

Margaret Levin's Fluffy Eggs

Ingredients:

- 6 eggs
- 6 slices of bread (any kind you want)
- butter or margarine
- salt and pepper

Recipe:

1. Preheat the oven to 350 degrees F.
2. Toast the bread then butter each slice. Put the slices on a baking tray.
3. Separate the yolks from the whites of the eggs. Keep each yolk in the broken egg shell half. Put the whites in a mixing bowl.
4. Beat the whites with a mixer until you have stiff peaks (when you lift up the whites, they don't collapse but stay in "stiff peaks").
5. Spoon egg whites onto each piece of toast. Form a crater in the middle of the egg whites on each piece of toast.
6. Slide an unbroken (hopefully) egg yolk into each crater.
7. Salt and pepper to taste.
8. Bake in the oven for about 10 minutes, until the peaks of the whites are brown.
9. Serve immediately. Eat! Make more!

MCML's Marinated Carrots

5 cups "carottes" (baby carrots) or large carrots sliced like coins
Cook halfway and drain.

Combine:

- 1 medium onion (sliced)
- 1 medium pepper (sliced)
- 1 can tomato soup
- 1/2 cup oil
- 1 t prepared mustard
- 1 t salt
- 1 T Worcestershire sauce
- 1/2 cup vinegar
- 1/2 t black pepper
- Scant cup sugar

Bring to a boil and boil for one minute. Pour over carrots.

Carol's Challah Bread

Ingredients:

- 2 Tablespoons (2 packages) dry yeast
- 1 1/8 cup of warm water
- 1/2 cup sugar (we use maple syrup)
- 1/2 cup vegetable oil or margarine (we use canola oil)
- 3 eggs, beaten (for the bread) plus 1 egg yolk (for the "egg wash" or glazing, put the rest of the whites with the above eggs)
- 5 to 6 cups of all-purpose flour
- poppy or sesame seeds for on top

Recipe:

1. Dissolve the yeast in warm water. Add sugar and oil and mix well.
2. Add 3 beaten eggs (save the extra yolks for later).
3. Add salt and gradually add flour. We usually add 2 cups and mix, then 2 cups and mix and then cup by cup until you can mix it by hand without being too sticky.
4. Knead for 10 minutes, to form a smooth, pliable dough. Place in a greased bowl (we usually mix it and leave it in the same bowl). Put a thin layer of oil over all the dough.
5. Cover with a towel and let stand in a warm place (just not cold or drafty) until doubled in bulk, about 2 hours.
6. Put dough on a floured board or cloth, shape into two medium-sized loaves. Divide each of these loaves into three sections. Make long thin strings (approximately 2" to 4" in size) and braid. If you need the ends to stick together, moisten slightly with a little bit of water with your fingers. Do this with both loaves. You'll have two braided loaves this way.
7. Cover and let rise for up to 2 hours (more often less unless you want humongous loaves). Coat with egg yolk and sprinkle with seeds.
8. Bake in a preheated 375 degree oven for 30-40 minutes or until the top is golden brown and the bread sounds hollow when touched. The smaller the loaves are, the less time they will need to cook.

Carol's Homemade Fruit Smoothie

Using a Cuisinart or a blender, put in some berries (blueberries, strawberries, raspberries, etc. or a combination of various berries), either alone with other fruit that you have. It's great if the fruit and/or berries are frozen ahead of time, because it makes the smoothie colder.

Add one banana, cut up in smaller pieces and about a cup of yogurt (I use lemon or vanilla). Then add some orange juice (or other fruit juice). If you want a thinner smoothie, add more juice, and add less juice for a thicker smoothie. Finally, add one scoop of protein powder (I use Spiro-Tein Vanilla).

Spin together until it's all blended. Serve in 2 large glasses.

All these ingredients are variable, according to your taste and preferences. The actual quantities are also variable, according to what's available, what's in season, and what you like. It's a great afternoon pick-me-up, or could even serve as a light meal.

Ruth's Sesame, Poppy or Plain Bagels

1 1/4 cups hot water (~ 125 F)	1/4 cup wheat germ (optional)
2 tbsp honey	3 (or 3 1/4) cups white flour
1 pkg dry yeast	4 quarts boiling water
2 tsp salt	1/2 cup sesame or poppy seeds (optional)
1 large egg	

Prepare a place for kneading dough. And prepare a slotted spoon, clean towel and space to drain bagels after boiling.

Put hot water, honey and yeast into a large bowl. Let stand until yeast begins to foam. Beat in salt, egg and wheat germ. Add 2 1/2 cups of flour, 1/4 cup at a time.

Sprinkle about 1/4 cup flour on a board, turn dough onto it and knead vigorously for a few minutes. Add as much of the remaining flour so that the dough is springy and cohesive but not dry.

Pour a teaspoon of oil into the scraped out bowl. Put in dough and turn around a few times to oil all sides. let rise in a warm place for about 30 minutes until doubled in size. Then punch down and knead gently to remove large bubbles.

Sprinkle a little flour on your board and have some water handy. Cut dough into 12 equal pieces (or more if you want small bagels). Roll each piece between your hands until it is a rod about 1/2 inch thick and 8 or 9 inches long. Dip one end in water and join the ends with a little overlap. Make a firm joint but do not squeeze (good luck).

Lay rings on the floured board and repeat until all bagels are formed. Cover with a dry towel and allow to rise at room temp. for about 15 minutes. In the meantime, bring 4 qts of water to boil over a high flame and heat the oven to 375 F.

After bagels have risen, transfer four at a time to the vigorously boiling water with a broad spatula. Allow each to boil for one minute and then turn it over for another minute. Remove from water gently and put on a towel to drain while you boil the next set. Repeat until all are boiled. Handle carefully - hot!

Lightly grease a cookie sheet. If desired, sprinkle seeds in a large dish, place each bagel on the seeds and then turn over and place on the greased cookie sheet. Repeat.

Bake for about 35 minutes until browned. Cool on a wire rack. You can eat them hot but they are chewier when cool.

Ruth's Tan Raisin Bagels

1 cup hot water (125 F)	1/2 cup raisins or craisins (dried cranberries)
1/4 cup honey	1 cup whole wheat flour
1 pkg dry yeast	3 cups white flour
1 large egg, room temp	4 quarts boiling water
1 1/2 tsp salt	

Pretty much the same as above except delete sesame seeds, etc.

MCML's Spik Barley Soup

(The "S" should have a "v" accent over it, to make it sound like "Shh")

Ingredients:

- Beef Barley Soup Starter box
- 1 Fresh tomato, 1 fresh potato, 1 fresh celery, 1 fresh onion, all cubed
- some dry parsley or fresh parsley
- Soup bones, especially marrow ("Spik") bones (8 or 10 little sliced ones with lots of marrow)
- Extra barley
- 1 1/2 lb. stew meat

Brown the stew meat.

Add water (as specified on the soup starter box) and bring it to a boil.

Skim off the brown foam.

Add the dry ingredients (from soup starter and parsley).

Add the barley (and possibly some more water) and the soup bones.

Add the fresh vegetables.

Simmer for about an hour and a half.

Make the day before serving. Refrigerate. Take off the hardened fat. Heat and serve.

Yum!

MCML's Holupky (Stuffed Cabbage Leaves)

1 loose head of cabbage (about 3 lb. head)
1/2 lb. rice - half cooked
1 and 1/2 lb. ground beef
1/2 lb. ground pork (or use 2 lb. ground beef)
1 package onion soup mix
1 #2 can tomatoes or tomato sauce
1 #2 can sauerkraut
Bacon strips

Cut out the stem of the cabbage. Parboil cabbage in water to cover for 10-15 minutes.

Cool and separate leaves.

Mix meats, seasoning and rice.

Place some of the meat mixture on a leaf and roll and tuck in sides, finishing with the thick stem end on the outside.

Place half of the bacon strips on the bottom, then half of the sauerkraut, and then the rolled up leaves next to each other.

On top, pour the tomato sauce, and spread out the rest of the sauerkraut and strips of bacon.

This dish may be cooked in a heavy pot on top of the stove for about one hour or in a covered roaster in the oven at 350 degrees F for 1 1/2 hours. Check at about half the time -- if dry, add a little water to prevent scorching.

James' Chipped Ham Sandwiches

Ingredients:

- chipped ham
- ketchup
- sweet relish

You get chipped ham from a supermarket's deli (usually referred to as Islay's chipped ham or sometimes as chipped chopped ham. If you can't find that, have your deli guy slice the cheapest ham he has as thin as he can slice it. I once had this done with really high-quality ham (Virginia smoked ham), and it didn't taste right as "chipped ham" ;-)

To make chipped ham sandwiches, put some oil in a frying pan, brown the ham, add ketchup (Heinz of course) and sweet relish (also Heinz), then when everything is warm, serve it on a bun (warmed, if you want).

That's about it. Part of the distinctive taste, I believe, is from the caramelization of the sugars in the ketchup. I've also added salsa, hot sauce, BBQ sauce, and/or other tasty elements to the mix.

JAL's Jamaican Jerk Chicken

4 large chicken breasts

Jerk Marinade (recipe below)

Marinate the chicken for 2 to 3 hours. Cook in a 275 degree F oven for 30 minutes. Let cool.

Cut into bite-sized pieces, soak in the marinade some more while you put the pieces on skewers. Grill until crispy on the outside.

JAL's Jamaican Jerk Marinade

Either purchase it (many specialty food shops have it - that's what I did) or mix together: 1 onion finely chopped 1/2 c. chopped scallions 2 t. fresh thyme leaves 1 t. salt 2 t. sugar 1 t. ground Jamaican allspice 1/2 t. ground nutmeg 1/2 t. ground cinnamon 1 hot pepper, finely ground 1 t. ground black pepper 3 T. soy sauce 1 T. cooking oil 1 T. cider or white vinegar

Mix together and puree in a blender. You can store any leftover marinade in the refrigerator in a tightly closed jar for about a month.

MCML's Polninka (Egg Stuffing)

Ingredients:

- 12 eggs
- 1 stick of butter (not margarine), melted
- 1 loaf of white bread
- salt & pepper &
- onions & celery
- parley

Instructions:

Melt the butter. Cube the bread.

Saute the onions, celery & parsley.

Beat the eggs and add to bread and mix thoroughly.

Add cooled melted butter (don't want to cook the eggs) and mix again.

Add parsley, onions and celery and mix again.

If dry to the touch, add some broth.

Salt and pepper to taste.

Stuff into turkey or bake in a covered buttered casserole pan at 325 F for 45 minutes.

Polninka (Egg Stuffing), a bit healthier variant

modified by James A. Levin

Ingredients:

1 loaf of white bread (I've tried healthier breads, but they make the stuffing too heavy)

1/2 cup olive oil (instead of the 1 stick of melted butter)

celery & parsley & onion (actually I leave out the parsley and onion)

optional: sliced mushrooms are also good.

3 eggs

egg beaters equivalent to 9 eggs (if you want, you can use **just** egg beaters equivalent to 12 eggs, but I like a few real eggs).

salt & pepper

optional: tofu Italian sausage, instead of the "real" sausage I've added to the original polninka recipe

optional: curry powder (mild or spicy, depending on your taste)

Instructions:

Cube the bread in a large bowl.

Saute the celery & parsley & onion (& optionally mushrooms & tofu sausage) in a little of the olive oil.

Beat the eggs in a small bowl and combine with enough egg beaters to make a total of 12 eggs.

Add the egg mixture to the bread and mix thoroughly. Using your hands works best but is messy.

Add the rest of the olive oil and mix again.

Add the parsley and onions and celery and mix again.

If dry to the touch, add some vegetable broth (actually I just use water, unless I have an opened container of broth in the fridge).

Salt and pepper (& optionally curry powder) to taste. Mix again.

Stuff into turkey or bake in an oiled casserole pan or bread pan at 325 F for 45 minutes.

Check after 30 minutes and take out early if you like a moister stuffing.

James' Chocolate Chip Baklava

Ingredients:

1 lb. filo dough (you can buy it frozen)	Syrup for the baklava:
1 lb. butter (melted)	1 c. sugar
6 oz. chocolate chips	3/4 c. water
1 lb. cashew pieces	2 Tbs. lemon juice
1 tsp cinnamon	1 Tb. honey
1/4 c. sugar	

Instructions:

- If frozen, thaw out the filo dough package. Keep it covered with a damp cloth. Melt the butter in a sauce pan. Preheat the oven to 325 degrees F.
- Mix the chocolate chips, the cashew pieces, cinnamon, and 1/4 c. sugar in a bowl.
- Butter a 6 x 9 inch baking pan. If the filo comes in wide sheets, cut to that approximate size.
- Lay a sheet of filo in the pan and butter it with a spoon or a pastry brush. Continue this for about 10 layers.
- Spread about a quarter of the chocolate chip/cashew/cinnamon/sugar mixture in a layer on top of the sheets.
- Continue the two previous steps until you use up all the filo dough sheets.
- When all done, score the top sheet with criss-crosses, forming small diamonds.
- Bake in the oven for one hour (top should be crisp and golden brown).

While the baklava is cooking, prepare the syrup.

- Put the water, sugar, and lemon juice into a small saucepan.
- Cook over moderate heat until the sugar dissolves.
- Increase the heat to high. When the syrup boils, cook for 5 minutes.
- Remove from heat and stir in honey.

When the baklava is done, remove it from the oven and pour the syrup over it. Cool to room temperature and serve in **small** pieces.

Susan's Monkey Bread

Ingredients:

4 cans of biscuits (10 to a can)

2/3 c. sugar

2 t. cinnamon

Topping: 1 c. butter; 1 1/3 c sugar; 1 T. cinnamon; 1 t vanilla

Cut biscuits into fourths with scissors. Put sugar and cinnamon in a large baggie and shake biscuit pieces in small amounts in the baggie, coating the pieces. Drop into a bundt pan. Sprinkle the remaining sugar on top.

Melt 1 cup butter; add 1 1/3 c. sugar, 1 T. cinnamon, 1 t vanilla. Bring just to a boil then pour over biscuits in a pan.

Bake at 350 F for 30-40 minutes. Turn immediately onto a large deep plate and serve.

Can be reheated (if any are left :-).

Susan's favorite Recipes from Roz Chast's *I REALLY, REALLY HATE TO COOK* cookbook

Lunchtime Surprise

6 old green olives

5/6 plum

3 1/2 slices yellow American cheese

8 oyster crackers

bite of cheesecake

1/3 c. rice pudding

10 Necco wafers

Serves 1.

12-Second Casserole

Throw a bunch of unspoiled stuff in a pot that won't blow up when you put it in the oven. Bake until hot. Serves 1.

Leftover Jamboree

Leftovers

Water

Do your best to find a clean pan. Heat food up with a little water. Serves 1.

Ma Bell's Special

Takeout menu

Telephone

Decide what you're in the mood for. Dial. Order. Wait for delivery. Serves 1.

Uncle Johnny Bussoletti's Spaghetti Sauce

Ingredients:

- 1/2 c. cooking oil
- 1/2 medium sized onion (or 1 small onion)
- 4 T. dried parsley
- 4 T. dried basil
- pinch garlic salt
- 2 t. salt
- 1 t. pepper
- 1 can (12 oz.) Contadina tomato paste
- 1 can (1 lb., 13 oz.) Contadina tomato sauce
- water

Make the stock. Peel and cut the onion into small pieces. Brown in oil over low heat (don't scorch!) in a small pot. Add parsley, basil, and garlic salt. Cook for 15 min. until the onions are browned. At the end, add salt and pepper.

Meanwhile...

Make the tomato mixture. Empty the cans of tomato paste and sauce into a heavy 2 1/2 qt. pot. Fill the cans with water and add to the pot. Put it on high heat until it starts to boil, then turn the heat to low (don't scorch!).

Add the stock to the tomato mixture. With the heat on low, simmer for about an hour, stirring frequently. Taste. If too tart near the end, add sugar.

Uncle Johnny's Meatballs

Ingredients:

- 1 lb. ground beef
- 1 small jar grated Romano cheese
- 2 to 3 times as much breadcrumbs
- 1/2 small onion
- 1 T. dried basil
- 1 T. dried parsley
- 2 eggs
- salt & pepper
- some milk

Finely chop the onion.

Put the onions in a bowl, and add the cheese, bread crumbs, parsley (sprinkle until you see green), basil, salt and pepper. Mix well.

Break the eggs into a bowl. Add some milk and mix together.

Add the egg mixture to the dry mixture. Add more milk if too dry, making a batter.

Add the meat to the batter and mix. Scoop out the meat with a large spoon or ice cream scoop, and roll into balls.

Brown in oil in a skillet on both sides. Cook in spaghetti sauce for 30 minutes.

Charles Hoot's Sausage & Pecan Thanksgiving Stuffing

Ingredients:

3/4 c. minced onion
2 tsp. salt
3/4 c. minced fresh mushrooms
1/4 tsp. thyme
1+1/2 c. chopped celery
1/2 tsp. pepper
3/4 c. butter (or less)
1 c. coarsely chopped pecans
9 c. soft bread cubes
1 lb. sausage (Bob Evans Sage)
2 eggs

In a skillet, brown the 1 lb. pork sausage. Drain fat.
Add butter and cook vegetables and seasoning until tender.
Add 1/3 of the bread cubes to vegetables and mix.
Add beaten eggs to remaining bread & mix thoroughly.
Mix both portions and pecans thoroughly.
Add water if needed for consistency.
Cook in a 375 F oven for 25-30 minutes.

Charles' Marinated Chicken on a Stick

Ingredients:

Chicken breast or other cubed meat
Lawry's Mesquite Marinade with Lime Juice
Extra lime juice to taste (approx. 1 lime per bottle)

Cut up the chicken into chunks. Mix the marinade with some extra lime juice, and marinate the cut-up chicken or other meat overnight. Optionally, stab meat with a fork to increase surface area. Put the meat on skewers and grill.