



counterSPACE

FOODbook

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SEASONAL PRODUCE AVAILABILITY

Apples	Mid-May through July, August through December
Arugula	April through June, September through December
Asparagus	April through June, September through November
Bell Peppers	Mid-May through July
Beets	April through June, October through December
Blueberries	Mid-April through July
Broccoli	May through June, October through December
Brussels Sprouts	November through February
Cabbage	March through December
Carrots	December through June
Collards	October through June
Cucumbers	Mid-May through July, Mid-September through November
Eggplant	June through October
Field Peas	June through October
Figs	July through August
Grapes	Mid-June through October
Melons	May through July, Mid-September through October
Mushrooms	Year-Round
Okra	May through October
Pecans	September through December
Peaches	Mid-May through Mid-October
Radish	September through June
Snap Beans	April through June, Mid-September through Mid-November
Strawberries	March through May
Sweet Corn	May through Mid-October
Sweet Potatoes	September through November
Tomatoes	May through July, Mid-September through November
Turnips	October through April
Rutabaga	October through March
Vidalia Onions	April through November
Yellow Squash, Zucchini	Mid-April through Mid-July, Mid-September through November

The above list applies to the State of Georgia, and suggests, as well as can be predicted, when produce will be available locally and when to expect it in your own garden. Remember that these are ranges and that in the end, Mother Nature determines what is available when. When you are grocery shopping, keep in mind to try and buy local produce and other local goods and to visit the Farmers' Market where ever you are living. Similar lists can be found for other States, too.

POTLUCK PANTRY AND USEFUL TIPS

This is a list of basic ingredients to have on hand to make many of the recipes from this potluck cookbook. Don't forget to try and buy produce locally and in-season.

Eggs
Flour
Salt and Pepper
Sugar

Pasta

Olive oil
Vinegar (cider vinegar is most often used)

Basil
Oregano, fresh and/or dried
Parsley, fresh and/or dried
Garlic

Cream cheese
Parmesan cheese

Artichoke hearts
Asparagus
Carrots
Onion
Potatoes
Spinach, fresh and/or frozen
Tomatoes, fresh and/or canned

Apples
Bananas
Strawberries

Cooking Conversions

1 tablespoon (tbsp)	3 teaspoons (tsp)
1/16 cup (c)	1 tablespoon
1/8 cup	2 tablespoons
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons + 1 teaspoon
1/2 cup	8 tablespoons
2/3 cup	10 tablespoons + 2 teaspoons
3/4 cup	12 tablespoons
1 cup	16 tablespoons

8 fluid ounces(fl oz)	1 cup
pint (pt)	2 cups
1 quart (qt)	2 pints
4 cups	1 quart
1 gallon (gal)	4 quarts
16 ounces (oz)	1 pound (lb)

KEY



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WHEN
TO
COOK

APPETIZERS



A

Cream Cheese Spread

Ingredients

1 small package of croissant dough
1 8 ounce package of cream cheese
egg yolk
Optional: Jelly or similar topping

Preparation

Preheat oven to 375

Unroll the croissant dough on a very lightly floured surface and press together seams. Place the rectangle of cream cheese in the middle of the dough. If you would like to add other ingredients for additional flavor put them on top of the dough and lightly press in if needed. W

rap the dough around it folding the edges so that the cream cheese is entirely encased. Brush the top and sides with the egg yolk.

Bake at 375 for 25 minutes or until it is lightly browned. Serve with a variety of crackers.

This is a go-to favorite of mine to bring to parties and potlucks. It is easy to make and is always well received.

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Spinach and Artichoke Dip

Ingredients

1 8 ounce package of cream cheese
1/4 cup of sour cream
1/4 cup of grated Parmesan cheese
1/4 cup of grated Romano cheese
1 clove of garlic, peeled and minced
1 14 ounce can of artichoke hearts, drained and chopped
1/2 cup frozen chopped spinach, thawed and drained
1/4 cup mozzarella cheese
salt and pepper to taste

Preparation

Preheat oven to 350 degrees. Lightly grease a small baking dish.

In a medium bowl, mix together cream cheese, sour cream, mozzarella cheese, Parmesan cheese, Romano cheese, garlic, and salt and pepper. Gently stir in artichoke hearts and spinach.

Transfer the mixture to the prepared baking dish and bake for 25 minutes or until bubbly and lightly browned.

When I was a junior in High School, I helped to start a horticulture program with several other students and one teacher. Our first project was planting and growing fresh spinach, which was eventually sold to the local community to help raise money for the school's horticulture program. My involvement in the horticulture program opened the door for a career in Landscape Architecture and Planning. Spinach was the vegetable that started this whole process for me, and therefore it is one of the main ingredients of my dish.

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SALAD



S

Antipasto Bowl

Ingredients

3 cups (2 inch) sliced asparagus (about 3/4 pound)
3 cups quartered mushrooms (about 3/4 pound)
1 cup red bell pepper strips
1/2 cup pitted ripe olives
3 ounces part-skim mozzarella cheese, cubed (about 2/3 cup)
1 (14 ounce) can quartered artichoke hearts, drained
1 (11.5 ounce) jar pickled pepperoncini peppers, drained
1/3 cup cider vinegar
1/4 cup finely chopped fresh parsley
2 tablespoons extra-virgin olive oil
2 teaspoons dried oregano
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon black pepper
3 garlic cloves, minced

Preparation

Steam asparagus, covered, for 2 minutes. Drain and plunge into ice water; drain well. Combine the asparagus, mushrooms, and the next 5 ingredients (mushrooms through pepperoncini peppers) in a large bowl.

Combine vinegar and remaining ingredients in a small bowl; stir well with a whisk. Pour vinaigrette over the vegetable mixture, tossing gently to coat. Cover and marinate in refrigerator 2 hours; stir occasionally. Can be served chilled or at room temperature.

From Cooking Light (available online at <http://www.myrecipes.com>)

Even though I love A LOT of recipes – they are all things that other people make!! And they are never the same when I make them!! So I am pulling out a newish recipe for the potluck.

This weekend I had to make food for a bunch of people at aerobics and food for the potluck – so I decided to kill two birds with one stone and make the same thing for both occasions (hence the low fat salad). ;)

Recipe NOTES: I would check the asparagus for doneness at the 2 minute mark – because it doesn't seem to be quite long enough. Also I think it would have been better to add the parsley right before serving instead of mixing it in with everything else to marinate.

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SPRING

Broccoli Salad

Ingredients

- 1 bag broccoli slaw
- 1 cup sunflower seeds
- 1 cup slivered almonds
- 1 cup chopped onion
- 2 package ramen noodles
- 1/2 cup sugar
- 1/2 cup vinegar
- 1/2 cup vegetable oil

Preparation

Combine first four ingredients. Break noodles into small pieces and add to mix. Mix sugar, oil and vinegar add flavoring packets from both packages of ramen noodles and mix well to make dressing. Pour dressing over dry ingredients and stir thoroughly to coat. Refrigerate overnight, stirring occasionally if possible.

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Lentil-Bulgur Salad

Ingredients

1 1/2 cups bulgur
1 1/2 cups boiling water
1 1/2 cups dry beluga lentils
5 cups water
1 cup diced green onion
1 orange, cut into little pieces
1/2 cup raisins or dried cranberries
1/2 cup minced fresh parsley
1/2 cup sunflower seeds (optional)

Dressing Ingredients

1/3 cup cider vinegar or lemon juice
1/3 cup olive oil
1 teaspoon salt
1/2 teaspoon pepper
3/4 cup feta cheese
lemon zest

Preparation

In a large bowl, pour boiling water over the bulgur. Let stand until the liquid is absorbed, about 30 minutes. Bring water to boil in a saucepan and add lentils. Reduce heat, cover and simmer until tender, about 20 minutes. Drain.

Combine bulgur and lentils in a bigger bowl. Let cool completely.

Add green onion, orange, raisins, cranberries, parsley, and sunflower seeds to lentil-bulgur mix.

In a separate small bowl, combine all dressing ingredients. Add dressing to lentil-bulgur mix. Stir to combine. Top with additional green onion, feta cheese, and parsley (if you wish).

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SOUP



S

Leek and Potato Soup

Ingredients

4 leeks, white part only
2 tablespoons (1 ounce) butter
3 floury potatoes (not waxy potatoes), chopped
3 cups vegetable stock
1 cup milk
1/4 teaspoon ground nutmeg
cream and chopped fresh spring onions, to garnish

Preparation

Wash the leeks thoroughly before use—slice them down their length, but without cutting off the root, so they still hold together. Then rinse under running water to get rid of any grit hidden in the layers. Now chop well. Heat the butter in a large heavy-based pan. Add the leek and cook for 3-4 minutes, stirring frequently, until softened. Add the potato and stock. Bring slowly to a boil, then reduce heat and simmer for 20 minutes, or until the vegetables are tender.

Cool the mixture slightly then transfer to a blender or food processor and puree in batches. Return to the pan, stir in the milk and nutmeg, and season well with salt and cracked black pepper. Reheat gently and serve garnished with a swirl of cream and a scattering of spring onion.

This dish brings Brooklyn to mind for me. Once a month, eight close friends and I would gather to make food for each other. This dish was the first that I made for this series of gatherings and causes me to remember my friends and all the good times we had with one another.

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Totally Easy Tortilla Soup

Ingredients

Totally Easy Tortilla Soup

- 1 large onion, chopped
- 1 can black beans
- 1 can diced tomatoes
- 1 can Rotel
- 2 chipotle peppers, chopped (canned peppers are ok!)
- 1 can water
- 2 cups chopped chicken
- 1 packet taco seasoning
- 1 packet ranch dressing seasoning
- cheese, cilantro, lime and tortilla strips to taste

Preparation

Saute onion with olive oil. Add all ingredients into large soup pot and bring to boil.

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THE MAIN PLATE



Baked Pasta

Ingredients

1 pound pasta of any shape
6 large tomatoes, whatever kind looks best
6 cloves garlic
fresh basil
olive oil
Parmesan cheese

Preparation

Preheat oven to 400 degrees. Quarter the tomatoes. Lay the quarters skin side down in a roasting pan. Remove the peel from the garlic and add to the pan. Liberally drizzle olive oil on tomatoes and garlic. Season with sea salt and fresh black pepper. Roast for roughly 20 to 30 minutes, until tomatoes are almost falling apart.

Put water on to boil. Chiffonade basil leaves and set aside. Cook pasta. Drain pasta when al-dente, then put in a large bowl.

When the tomatoes are done, pour the contents of the pan into the pasta. The juices from the tomatoes along with the olive oil should form a kind of sauce. Add the basil and Parmesan as desired, then toss to coat and melt the cheese.

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Barker's Bean Bake

Ingredients

8-10 slices bacon
2 medium onions cut into rings
1 1/2 teaspoon garlic powder
1 teaspoon dry mustard
1/2 cup brown sugar
1/2 cup cider vinegar
1 can (16 ounces) kidney beans, drained
1 can (16 ounces) baked beans, undrained
1 can (16 ounces) lima beans, drained

Preparation

In medium skillet, fry bacon until crisp; crumble bacon. Drain off some grease if more than desired to cook the following ingredients. Cook onion, garlic powder, dry mustard, brown sugar, and vinegar in skillet. Cover and cook for 15 to 20 minutes over medium heat.

Combine beans in a 3-quart casserole dish. Stir in onion mixture, blending well. Bake, covered, at 350 degrees for 45 minutes.

I got this recipe from a friend (Mr. Barker) of a friend (Mr. Anderson) after attending a potluck hosted by the Barkers a couple of summers ago. I loved these baked beans and asked for the recipe... A big thanks goes out to the Barker Family, because this is now my go-to recipe for potlucks – everyone seems to love them (I've even gotten requests from friends that I make them for subsequent potluck events...). The only alteration that I sometimes make is using turkey bacon instead of regular bacon, but that's only if I know that people who don't eat pork will be at the event.

6

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Cholent (Vegetarian Version)

Ingredients

1 1/2 cups dried large lima beans (1/2 pound)
1 tablespoon vegetable oil
2 garlic cloves, minced
2 medium onions, thinly sliced
3 celery ribs, thinly sliced
2 large or 4 small potatoes, peeled and quartered
2 carrots, peeled and thinly sliced
1 bay leaf, crushed
1 1/2 to 2 tablespoons instant chicken-flavored soup mix (5 bouillon cubes)
1 tablespoon paprika
4 cups hot water
salt
freshly ground pepper

Preparation

Soak the beans overnight in water to cover, then drain. (Or follow package directions for quick soaking.)

In a large skillet, heat the oil and saute the garlic, onions and celery until tender, then add to 3-quart crockpot. Add the potatoes, carrots, beans, bay leaf and paprika. Dissolve the soup mix in 1 cup of the hot water and add to the vegetables with the remaining 3 cups of water. Add salt and pepper to taste. Cover tightly and cook on low 18 to 24 hours.

Other Possible Additions:

Any kind of bean you like, most people use more than one, a couple of sweet potatoes, peeled and thickly sliced, a couple of parsnips, ditto, a few mushrooms, cleaned and sliced, a couple of handfuls of dried chickpeas, a couple of handfuls of barley

For the sauce/ flavoring, almost anything can be used, one recipe online says the following "this week I used Hunt's Italian tomato sauce, but just about any kind will do - I've even used honey mustard!"

On Shabbat, or the Sabbath, orthodox Jews do not cook. In order to have a hot meal on Saturday, foods that can cook slowly starting before sundown on Friday were needed. Cholent is the result of that tradition. Usually a mixture of beef, potatoes, beans, and various other vegetables it is slow cooked for up to 24 hours. I have prepared a vegetarian version and I am including recipes for both with and without meat. It is one of those dishes that doesn't really have a recipe (people have and will put almost anything in it) and is pretty fool-proof. It can be made in the oven, on the stove, or in a crock pot.

This dish reminds me of many good times with friends. Although my family is not orthodox and my Mom has never made Cholent, for many years I ate this on a weekly basis. To me, Shabbat is a time to gather with friends and family without the distractions of work, school, television or the internet. It is a reminder of some of my best friends and the times I have spent with them. It also brings to mind visions of a close-knit community where large tables completely filled by food and people are the norm.

4

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Country Captain

Ingredients

3 pounds chicken, cut up
2 tablespoons flour
1 teaspoon dried thyme
Freshly ground black pepper
1/4 cup olive oil
2 1/2 cups chopped onion
1 cup chopped celery
1 green bell pepper
2 cloves garlic, chopped
2 tablespoons curry powder (see recipe below)
2 cups canned tomatoes, drained and chopped
3/4 cup tomato juice, reserved from can
2 tablespoons unsalted butter
2/3 cup dried currants, separated
2 bay leaves
1 – 2 cups grape tomatoes, cut in half
salt to taste
6 slices bacon
1/4 pound blanched almonds, toasted
1/4 cup parsley, chopped

Preparation

Combine flour with thyme, black pepper, and some salt. Dredge cut-up chicken pieces in flour mixture. Heat olive oil in large fry pan and cook chicken pieces, turning once, until lightly browned. Remove chicken and set aside.

Pour oil from pan, return pan to stove and cook bacon over moderately low heat until crisp and browned. Remove bacon and set aside as a condiment for the Country Captain.

Add chopped onion to pan, and cook, stirring occasionally for 2-3 minutes. Add chopped celery and bell pepper and cook for about 5 minutes more. Stir in garlic, cook for another 2-3 minutes, and then add tomatoes and reserved tomato juice. Simmer over low heat, partially covered, for about 10 minutes; stir often. While vegetables simmer, heat unsalted butter in small pan until hot and foamy, then stir in curry powder and cook, stirring continuously for 2 minutes. The spice mixture will turn a deep, rich golden color. Do not let it burn!

Remove the pan from the heat, and add curry mixture to simmering vegetables, along with 1/3 cup currants and the bay leaves. Season with salt and freshly ground black pepper. Simmer, tightly covered for about 30 minutes, stirring occasionally. Spoon about 1 cup of sauce into bottom of an ovenproof casserole or Dutch oven that will hold the chicken in a single layer—chicken pieces may touch, but should not be stacked. Arrange chicken over sauce, then spoon remaining sauce on top of chicken. Cover with lid or double piece of foil, sealing tightly.

Bake in 275°F oven for approximately 2 hours, until chicken is falling-off-the-bone tender. Avoid opening Dutch oven until near end of cooking time. Approximately 20 minutes before serving, add halved grape tomatoes to top of dish. Serve chicken with sauce spooned over it, with some good Carolina rice on the side. It is traditional to also serve dish this with one or several condiments: chopped, crisp bacon; toasted almonds; chopped parsley; extra currants, or chutney.

8

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Country Captain Curry

Ingredients

1 tablespoon ground ginger
1 teaspoon chili powder
1/2 teaspoon ground cumin
1 teaspoon ground cardamom
1/2 teaspoon turmeric
1 teaspoon paprika
1 teaspoon ground coriander
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon cayenne pepper

Preparation

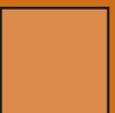
(For a more pungent flavor, start with whole cloves and whole cumin, cardamom, and coriander seeds. Grind them in a spice grinder, and then add them to the other spices.)

Mix all of the ingredients together and use immediately.

I was introduced to 'Country Captain' by Billy and Gail Griffin and their family in 2009, when I was living in Washington, DC. Although Billy and Gail now live in Bethesda, Maryland, they both are Southerners with strong Georgia connections. While living in Washington, DC, Billy and Gail and their children became dear friends. Indeed, I often felt as if I had become an honorary or "adopted" member of the Griffin family. Their home was filled with priceless antique furniture, ceramics, and art collected by Billy's parents, William and Florence Griffin. It was a veritable museum of Southern history. Yet it was not a "look-but-don't-touch" kind of place. It was a home that was full of life, and fully lived in—a space in which the past became folded into the present, a space that always seemed to be filled with warmth, laughter, good conversation, and love--and the Griffins graciously shared all of this with me.

Both Gail and Billy are excellent cooks, and I enjoyed many fabulous meals with the Griffins. However, one dish in particular was especially meaningful: Country Captain. Gail and her daughter, Catherine, prepared Country Captain for the first dinner that I shared with them, and I learned that it was a family favorite—something that was often served on Sundays or special occasions. Before dinner, with the kitchen filled with the delicious aroma of roasting chicken, vegetables and spices, Gail told me that Country Captain was a dish that Billy's mother, Florence, had made for him when he was a child, and that it was a very old Georgia recipe. I soon learned that it also was delicious! Moreover, I was delighted to discover that 'Country Captain' is essentially a spicy chicken curry stew—not the type of dish one typically associates with traditional "Southern cooking."

For me, Country Captain is not just a delicious meal. It is a meal that connects me to the history and the culture of my adopted home, Georgia. It reminds me of the diversity, mystery, and beauty of this place. More importantly, it reminds me of the Griffins, and the love, generosity, and grace that filled their home, and suffused the times that we spent together.



Grandma Anne's Zucchini Casserole

Ingredients

1 pound ground beef (I like Tink's Beef from Washington, Georgia)

1 large onion, chopped fine

2-4 garlic cloves, chopped (based on preference)

1 29 ounce can of tomato Puree

2 ounces of tomato Paste

1/2 cup water

2 teaspoon salt

1-2 teaspoon pepper

1-2 teaspoon oregano

1-2 teaspoon basil

1-2 teaspoon chili powder

5-6 medium zucchini (about 2 1/2 to 3 pounds), cut into 1/4 inch rounds
sliced provolone cheese

Preparation

Preheat oven 350 degrees. Brown ground beef in pan with onion on medium high heat. Once ground beef is browned and onions are translucent, add chopped garlic and cook 1 to 2 more minutes. Reduce heat to medium to low, add tomato puree, paste, water, and seasoning. Let cook on low for at least 20 minutes to allow flavors to combine.

Meanwhile, boil zucchini for 10 minutes, drain and let cool. In a oven proof dish, layer sauce, zucchini, and provolone till everything is used up. Bake in oven for 30 to 45 minutes until the cheese is slightly brown and bubbly.

Pasta with Peas, Asparagus, and Prosciutto

Ingredients

2 tablespoons (1/4 stick) butter
2 tablespoons extra-virgin olive oil
1/2 pound spring onions or green onions (dark green parts discarded); white parts cut into 1/4 inch thick slices, pale green parts cut into 1/2 inch thick slices
2 tablespoons minced shallot or onions
Coarse kosher salt
1/2 cup dry white wine
1/2 cup low-salt chicken broth
1 1/2 pounds asparagus, cut crosswise into 3/4 inch pieces
2 cups shelled fresh peas (from about 2 pounds peas in pods) or 2 cups frozen peas, thawed
1 pound shell-shaped pasta
1 cup finely grated Parmesan cheese plus additional for sprinkling
1/2 cup chopped fresh Italian parsley (optional)
4 ounces thinly sliced prosciutto, cut crosswise into 1/2 inch wide strips

Preparation

Melt butter and 2 tablespoons oil in heavy large skillet over medium heat. Add onions and shallot. Sprinkle with coarse salt and pepper. Sauté until tender, about 8 minutes. Add wine; increase heat to medium-high and simmer until liquid is reduced to glaze, about 3 minutes. Add broth and bring to simmer; set aside.

Steam asparagus until tender. Transfer to large bowl of ice water and return water to boil. Add peas and steam until just tender. Using skimmer, transfer to bowl with asparagus. Drain vegetables.

Add water and return water in pot to boil. Cook pasta until tender but still firm to bite, stirring occasionally. Drain, reserving 1 cup pasta cooking liquid.

Meanwhile, reheat onion mixture. Add drained asparagus and peas; stir until heated through.

Add pasta, 1 cup Parmesan cheese, and parsley to skillet with vegetables; toss, adding reserved pasta cooking liquid by 1/4 cupfuls if dry. Season with salt and pepper.

Transfer pasta to large shallow bowl. Sprinkle prosciutto over; drizzle with olive oil. Shave more cheese over.

6

SPRING

Sauteed Fresh Turnip Greens

Ingredients

1 pound fresh turnip greens
1 teaspoon salt
2 teaspoon fresh lemon juice
1/3 cup chopped onion
1/2 teaspoon sugar
2 strips bacon
1/4 teaspoon black pepper

Preparation

Wash turnip greens thoroughly. Trim off coarse stems. Fry bacon until crisp and remove it from the fat. Save for later use. Add onion to bacon fat and saute until limp. Coarsely chop turnip greens and add to onions. Stir to mix well. Cover tightly and cook 10 to 15 minutes, or until tender. Add salt, black pepper, sugar and lemon juice. Toss lightly. Turn into serving dish and garnish with crisp, crumbled bacon.

This recipe has special meaning to me because my husband and I love cooking together and have recently begun trying new recipes. Inspired to eat locally and seasonally as well as explore local flavors and traditions (we were born and raised in Texas), we recently found this recipe. Although we have been trying to limit our intake of meat, this recipe uses bacon but in a small quantity as an important flavor and texture addition (versus being the main component of the dish).

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Stuffed Shells

Ingredients

12 ounces Jumbo Pasta shells
4 cups or 2 pounds ricotta cheese
2 cups or 8 ounces shredded mozzarella
3/4 cup grated Parmesan
3 eggs
1 tablespoon chopped parsley
3/4 teaspoon oregano
1/2 teaspoon salt
1/4 teaspoon pepper
3 1/2 cup or 32 ounces spaghetti sauce
(I added one six ounce bag frozen spinach, drained, and some nutmeg and garlic, to taste)

Preparation

Cook shells and drain. Cool on wax paper or aluminum foil.

Combine cheeses, eggs, parsley and spices. Fill each shell with 2 tablespoons mixture.

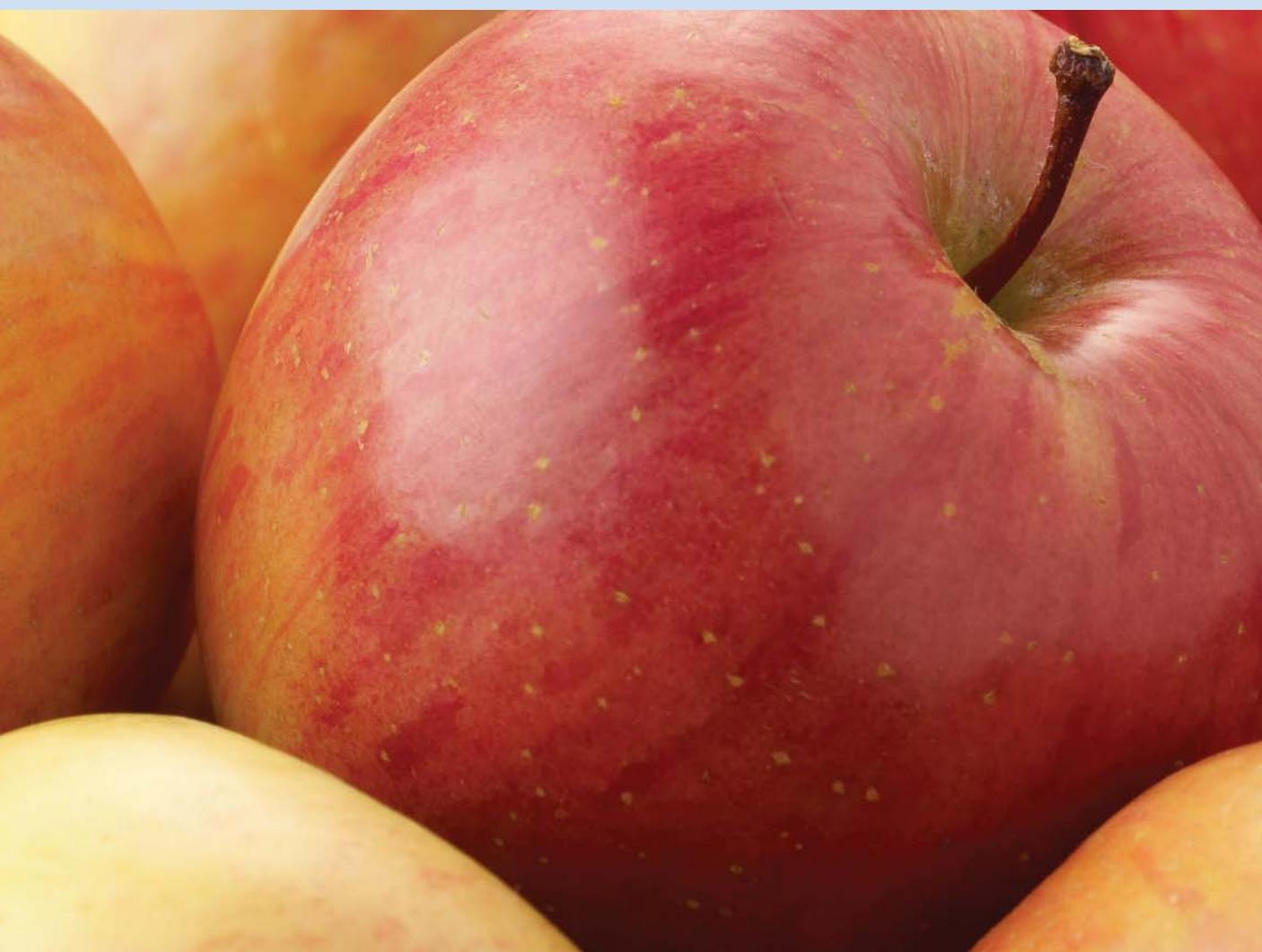
Spread thin layer of sauce in 13 x 9-inch (preferably glass) pan. Place stuffed shells open side down, cover with sauce. Sprinkle with more cheese. Cover with aluminum foil.

Bake at 350 for 35 minutes or until hot and bubbly.

My mom, single and in graduate school or working full time, never cooked much as I was growing up. When she did, it tended to be big batches that were cheap and could provide leftovers. This was a favorite "comfort food" of mine, and seemed appropriate now that I'm in similar (albeit easier!) circumstances. I loved plain pasta, so she used to let me eat the broken shells that couldn't be stuffed. I was always very liberal with what I considered 'broken'.



Desserts



D

Apple Pie from Scratch

Basic Pie Dough

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2/3 cup chilled leaf lard (ie: shortening)
2 tablespoons chilled butter
4 tablespoon water
1 teaspoon to 1 tablespoon water

Preparation

Sift flour and salt. Cut half of the shortenings into the flour mixture thoroughly. Cut the remaining half coarsely into the dough until it is pea size. Sprinkle the water onto the dough and blend lightly (If necessary add the extra 1 teaspoon to 1 tablespoon water). Store in 2 balls in fridge until ready

Apple Pie

Ingredients

5 to 6 cups apples (preferably fuji from Nelson County, Virginia)
1/2 to 2/3 cups sugar
1/8 teaspoon salt
1 to 1 1/2 tablespoons cornstarch
1/4 teaspoon cinnamon
1 1/2 tablespoons butter

Preparation

Preheat oven to 450 degrees. Wash, peel, core, cut apples into slices. Combine dry ingredients and sift over apple slices. Stir mixture gently until all apples are well coated. Place apples in rolled-out pie shell. Dot with butter. Cover with top crust. Brush crust with milk.

Place in oven, bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees bake for another 35 to 45 minutes, crust should be golden brown.

While my dad loves pecan pie, my mama would choose chocolate cake if she had her choice, and I am happy with just fresh fruit, my whole family's favorite dessert is apple pie. We eat a fair number of fresh apples (especially considering there are only three of us), but we also process quite a few of them into pie. My dad and I make the pie and my mama's role is to be the first to cut into it after supper, before it has cooled all of the way. Our cookbook's pages on pie are stained with fruit juices, oil spots, and crumbs of sugar and cinnamon. You can rely on the hefty book to fall open to page 651, where the recipe for Apple Pie can be found in second half of the right-hand column. We have page 640 flagged with the cookbook's bright red ribbon; look in the bottom left corner for Basic Pie Dough.

Once the dough is made, split into two balls, and placed in the fridge, we start on the filling. Apples are washed, peeled, and cored and then sliced. We add a little sugar, some cinnamon, and cornstarch, because we have juicy apples. Then we roll out to cold dough; my dad learned how to roll out dough from watching his grandmother, and I have learned from watching him. The apples and their toppings just fit in the bottom shell. The pie is covered with the other half of the dough and slipped into the oven. For the next 50 minutes the most amazing smell fills the entire house. Apples in this baked, sweetened form provide an addition to the next several meals, but the pie is always gone before you feel like you've had your fair share.

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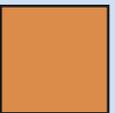
Banana Bread

Ingredients

1 stick butter or margarine
1 cup sugar
2 eggs
3 bananas (well mashed)
2 cups self-rising flour
1 teaspoon vanilla

Preparation

Cream butter and sugar. Add eggs one at a time. Add Vanilla. Stir in bananas. Stir in flour. Pour the mixture into well greased and lightly floured standard loaf pan. Bake at 325 degrees for approximately 1 hour and 15 minutes. A mixture of milk and confectioners sugar can be added as a glaze after the bread has cooled. (*optional* Stud with whole pecans.)



Fruit Pizza

Ingredients

18 ounce package Pillsbury refrigerated sugar slice and bake cookies
8 ounce cream cheese
1/3 cup sugar
1/2 teaspoon vanilla
assorted fruits
optional: 1/2 cup pure orange marmalade and 2 tablespoons water

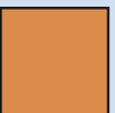
Preparation

Cut cookie dough into slices 1/8 inch thick. Line 14-inch pizza pan with cookie slices overlapping slightly.

Bake at 375 degrees for 12 minutes. Cool.

Combine softened cream cheese, sugar and vanilla, mixing until well blended. Spread mixture over cookie crust. Arrange fruit over cream cheese mixture. Optional - Glaze with combined marmalade and water – chill.

Fruit Pizza was the dessert my mother would make my sister and I every year for our birthdays. Not only did we love the taste of fruit pizza, but we loved to design the toppings. My mother, an artist, would take the opportunity to give us a lesson about color combinations and formations. I always loved planning what fruits I was going to use and what design I would create with them. Fruit Pizza remains a favorite in the family, and although my mom does not cook it for our birthdays anymore, she still presents it on other special occasions. When we see Fruit Pizza in the house, we know we are going to hear some news!



Scotcheroos

Ingredients

1 cup light corn syrup

1 cup sugar

1 cup peanut butter

6 cups Rice Krispies

1 package (6 ounces, 1 cup) semi-sweet chocolate morsels

1 cup butterscotch chips (or use 12 ounces semi-sweet chocolate morsels if want to omit the butterscotch)

Preparation

Place corn syrup and sugar into 3-quart saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat. Stir in peanut butter. Mix well. Add RICE KRISPIES cereal. Stir until well coated. Press the mixture into 13 x 9 x 2-inch pan coated with cooking spray. Set aside.

Melt chocolate and butterscotch chips together in 1-quart saucepan over low heat, stirring constantly. Spread evenly over cereal mixture. Let stand until firm. Cut into 2 x 1-inch bars when cool.

Going all the way back to kindergarten (in Minnesota) and continuing through elementary school, My mom would occasionally make them and put one in my lunch (only on a Friday) as a way to look forward to the end of the week. Years later, a college boyfriend (ironically from Minnesota) surprised me with making these, also a family tradition of his, without knowing of my own scotcheroo history.

