



Recipes for Great Things

By the
Ocean Ecology Lab

Compiled December 2020

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Nogs, Grogs, and Gløggs

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Nogs, Grogs, and Gløggs



Aged Eggnog

Submitted by: Erin Urquhart Jephson

An aged eggnog recipe to ensure you become “that drunk guy” at your yearly holiday party! Not safe for kids!! The amount of alcohol in this recipe safely kills anything in raw eggs.

Ingredients

- 12 large eggs (pasteurized if you need peace of mind)
- 1 pound sugar (yes, you read that correctly!)
- 1 tsp freshly grated nutmeg
- 1 pint half-and-half
- 1 pint whole milk
- 1 pint heavy cream
- 1 cup rum
- 1 cup cognac/brandy
- 1 cup bourbon
- ½ tsp salt



Procedure

1. Separate egg whites from yolks. Store whites for something else (maybe meringue?)
2. Beat the yolks with sugar and nutmeg in a large mixing bowl until the mixture lightens in color and falls of the whisk in a solid ribbon.
3. Combine dairy, ALL THE BOOZE, and salt in a second bowl and then slowly beat into the egg mixture.
4. Move to a large glass or jars and store in fridge for a minimum of 2 weeks. A month would be better, 2 months even better. Yes, you can also drink it right away.
5. Serve over ice in mugs or old fashion glasses with a little extra nutmeg grated on top.
6. Make a fool of yourself... 😊



Brandy Alexander

Submitted by Bridget Seegers

A Wisconsin go to dessert cocktail, but also good for breakfast.

Available at all Supper Clubs.

Ingredients

- 2 oz. brandy
- 1.5 oz. crème de cacao
- 1.5 oz. heavy cream
(or a scoop of vanilla ice cream and blend)
- Nutmeg

Preparation

1. Shake brandy, crème de cacao and cream with ice.
2. Strain into a glass.
3. Shake or grate a little nutmeg on top.



Butternut Squash Daiquiri

Submitted by Bridget Seegers

Ingredients

- 1 cup sugar
- 1 cup coarsely grated butternut squash
(or cubed), peeled
- 2 oz dark rum
- 1 oz fresh lime juice

Preparation

To Make Butternut Squash Simple syrup (for 8 cocktails)

Combine sugar with 1 cup water in a small saucepan. Bring to simmer to dissolve sugar.

Add the squash and simmer until tender but not falling apart, 10-15 minutes.

Let cool and strain through a fine mesh strainer.

Reserve and refrigerate squash and syrup separately. Chill at least 1 hour.

To make cocktail

Combine 1 oz butternut squash syrup with rum, lime juice and ice in a shaker or a jar.

Shake and strain into a glass and garnish with a dollop of reserved squash.



COQUITO!

Submitted by Inia Soto Ramos

Coquito is a traditional Puerto Rican Christmas drink! It looks like eggnog, but it is not. Traditionally, it is an alcoholic drink. However, it can be adjusted without alcohol and some of us like to add Nutella sometimes! Coquito reminds me my home in Puerto Rico and my parents. My mon will cut the coconut and do the milk and cream herself! But, we are going easy here! I do NOT use eggs or Goya products!

Ingredients:

1. 1 can of cream of coconut. I prefer Coco Lopez
2. 1 can of evaporated milk
3. 1/2 can of coconut milk (I like the Thai brand)
4. 1 can of sweetened condensed milk.
5. 1 teaspoon pure vanilla
6. 1 teaspoon of cinnamon. Optional: I like to add a hint of ginger, nutmeg and cardamon.
7. 1 cup of Bacardi rum. I personally like to use a milder rum, such as Barceló. However you can try it many times and every time use a different rum!



Begin by mixing the cream of coconut, evaporated milk, coconut milk and vanilla in a blender. I slowly add the condensed milk and taste it. I personally don't like it very sweet, so I may not add the full can (up to you!) Rum can be substituted with coconut milk if desired. Just keep adding it slowly until the mixture is not too thick or too thin! Add the spices and mix! It is served cold! You can add some shredded coconut and even Nutella!

Festive Negroni

Submitted by Jeremy Werdell

Give the Italian cocktail Negroni a jolly twist with cinnamon, star anise and bay leaves. Serve over ice and raise a toast to the new year.

Prep:10 mins Cook:5 mins plus 48 hrs infusing

Makes 4-8. (Let's be honest 4)

Ingredients

3 cinnamon sticks
4 whole cloves
2 star anise
2 cardamom pods, crushed
1 tsp black peppercorns
200ml gin
100-200ml vermouth
100-200ml Campari
ice
orange slices and fresh bay leaves, to serve



STEP 1

Put the cinnamon, cloves, star anise, cardamom and peppercorns in a dry frying pan, and toast for 5 mins, or until the spices are just fragrant. Remove from the heat and leave to cool.

STEP 2

Tip all the toasted spices into a medium jar and pour over the gin. Seal and chill for 48 hrs to infuse.

STEP 3

Strain the infused gin through a fine mesh sieve, and fill four to eight glasses with ice. To mix the cocktail, tip 25ml each infused gin, vermouth and Campari into the glasses, then garnish with orange slices and bay. *Any leftover infused gin will keep, sealed in a cool, dry place for up to two months.*

Gløgg

Submitted by Zach Erickson

Over the past few years, this recipe for gløgg (or glogg, or glögg) has recently become a traditional wintertime tradition in my family. I am 75% Scandinavian, and this drink gives me the fortitude to ski Vasaloppets. I learned today (14. Dec. 2020) that my parents acquired this recipe from my elementary school principal, and am still adjusting to this surprising information.



Ingredients and How to

| | |
|--|--|
| $\frac{1}{2}$ tsp cardamom seeds (crushed) 9 cloves Zest of 1 orange 3 cinnamon sticks (crushed) 5 inch piece ginger (peeled & thinly sliced) $\frac{1}{2}$ cup vodka | Steep in capped jar for 24-48 hours at room temperature |
| 8 cups red wine 1 cup orange juice $\frac{1}{4}$ cup maraschino cherry juice (optional) $\frac{3}{4}$ cup sweet vermouth $\frac{1}{2}$ cup sugar 8 oz. pineapple juice $\frac{3}{4}$ cup brandy 4 dashes bitters (pick your favorite) | Combine with above, strain, and heat (but do not boil). Serve warm and add sugar to taste. |



Classic Grog

Submitted by Bridget Seegers

Keeps you warm and prevents scurvy

Ingredients

★ 2 ounces dark rum ★ $\frac{1}{2}$ ounce fresh lime juice ★ 1 teaspoon brown sugar
★ 4 ounces hot water ★ Slice of orange ★ cinnamon stick

Preparation

Mix the rum, lime juice, brown sugar, and hot water in a mug.
Garnish with an orange slice and a cinnamon stick.

Super's Nor Eggnog

Submitted by Bridget Noreen Seegers

This is a family classic. My mom's name is Noreen, but she has earned the name Super Nor, as a term of endearment, from family and friends and this is her amazing eggnog recipe. It has attended the OEL holiday party since 2016.

Super Nor's Eggnog
1st OEL Party in 2016



[6] ☆ Super Nor's Egg Nog ☆

Long time ago in Elkhorn a little frothy drink was born.

| | |
|------------------------|--------------------|
| 12 eggs separated | 1 cup milk |
| 1 cup granulated sugar | 1/2 tsp. salt |
| 1 cup bourbon whisky | 5 cups heavy Cream |
| 1 cup cognac | nutmeg |

Beat egg yolks w/ electric mixer, adding sugar slowly until thick and light in color; very slowly beat in bourbon and cognac. Cover bowl and refrigerate several hrs

★ DANCE PARTY ★ In another bowl

Slowly beat milk into chilled yolk mixture. Add salt and egg whites and beat until almost stiff, or until whites form soft peaks that bend.

Whip cream lightly (or not at all). Beat whipped cream into yolk mixture, then fold in beaten egg whites.

★ Cover bowl + refrigerate 1 hr. 35-40 punch cups.

Once in the cup sprinkle with nutmeg

HAPPY HOLIDAYS! PEACE ON EARTH!

Snacks and Apps



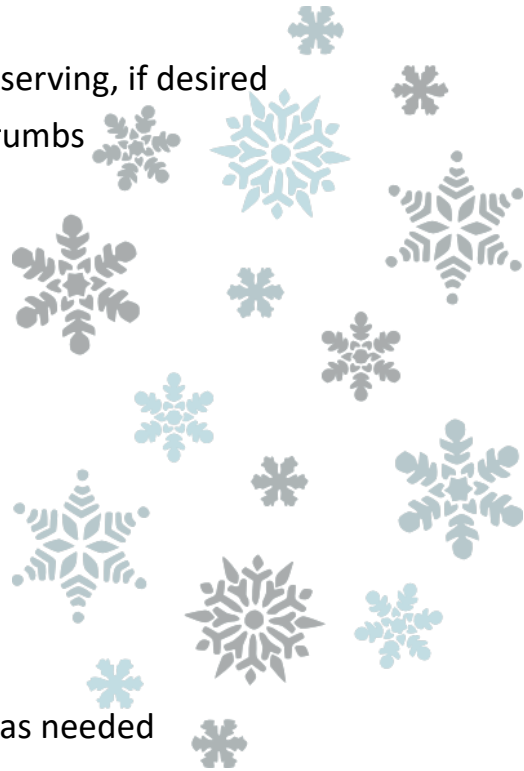
The Best Turkey Meatballs in Tomato Sauce

Submitted by Chris Proctor

Serves approximately 25 meatballs (varies depending on size), 4-6 servings. Great with spaghetti or on sandwiches.

Ingredients

- ½ cup grated Parmesan cheese, more for serving, if desired
- ½ cup panko or other plain dried bread crumbs
- ¼ cup minced onion
- ¼ cup chopped chives or basil
- 2 garlic cloves, grated or minced
- 1 ½ teaspoons kosher salt
- ½ teaspoon black pepper
- ½ teaspoon dried oregano
- Pinch red pepper flakes (optional)
- 1 ½ pounds ground turkey, very cold
- 1 large egg, beaten
- 3 tablespoons extra-virgin olive oil, more as needed
- 3 cups marinara sauce, more to taste



Preparation

1. In a large bowl, combine cheese, bread crumbs, onion, chives, garlic, salt, pepper, oregano and red pepper flakes, if using, and mix well. Add turkey and egg and blend with your hands until well mixed. If you've got time, cover mixture and chill for an hour or up to 24 hours. These are easiest to form into balls while very cold. Form into 28 meatballs, each about 1 1/4-inches in diameter.
2. Heat 2 tablespoons of the oil in a large sauté pan. When hot, add enough of the meatballs to fit in one layer without crowding, and brown on all sides, 5 to 8 minutes. Transfer to a plate, add another tablespoon of oil to pan and brown another layer of meatballs, transferring them to the plate as they brown. Repeat until all meatballs are browned, adding more oil to the pan as needed.
3. When meatballs are all browned, add marinara sauce to pan and bring to a simmer, scraping up the browned bits on the pan bottom. Return meatballs and their juices to pan, shake pan to cover the meatballs with sauce, and lower heat. Partly cover pan and simmer until the meatballs are cooked through, 15 to 20 minutes.
4. Serve hot, drizzled with more olive oil and sprinkled with more cheese, if you like.

Holiday Potluck Recipe

Submitted by Gwyn Fireman

1. Be especially nice to Dear Husband for a couple of days.
2. Mention that the Holiday Party is coming up, and ask if he would please consider making a dish.

If he agrees,

3. Gratefully accept whatever he feels like making. (see page 24)

If not,

- 4a. Buy a wheel of brie, a package of sliced almonds, and a baguette.
- 4b. Unwrap brie, place on serving plate, and microwave on high for 90 seconds.
- 4c. Sprinkle brie with almonds.
- 4d. Thinly slice baguette, arrange around brie and serve.



Pīrāgi

Submitted by Norman Kuring

Story: I married into the Latvian culture, and Latvians make these delicious little bacon rolls called piragi. In fact, my mother-in-law, shortly before our wedding, had baked a batch and was feeding them to me. "Norman! Have another." I was starting to feel a bit full and was trying to politely say, "No, thank you," to any more when she just shoved one into my mouth. :-o They are delicious, especially on a cold, wet day, but... everything in moderation. This site provides a basic recipe plus a little background. (Since I have only ever eaten them and not actually made them, I am copping out to the web page.). <https://www.196flavors.com/latvia-piragi/>

Makes 20

Prep time: 40 min

Cook time: 15 min

Ingredients

For the filling

- 1 onion , finely chopped
- 10 oz. bacon , finely diced
- Salt
- Pepper

For the dough

- $\frac{3}{4}$ cup milk
- 4 tablespoons butter
- 2 teaspoons salt
- 2 tablespoons sugar
- 1 tablespoon active dry yeast
- 3 tablespoons warm water
- 1 egg , beaten
- $3\frac{1}{2}$ cups all-purpose flour
- 2 tablespoons sour cream

For the glaze

- 1 egg , beaten
- 2 teaspoons milk (or water)
- $\frac{1}{4}$ teaspoon sugar



Continued Pīrāgi

Instructions

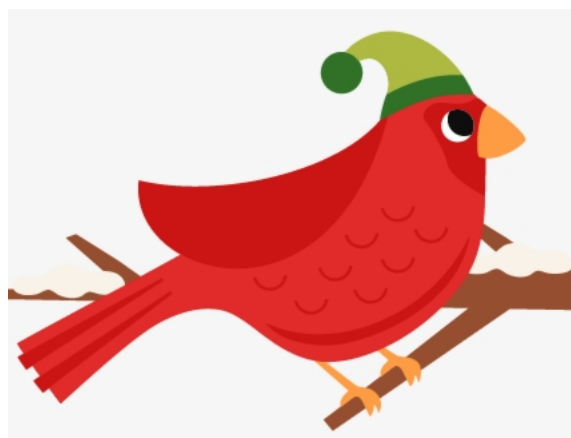
1. Mix onions and bacon and season with pepper and salt.

Dough

1. Heat the milk. Pour into a bowl, then add butter, salt, and sugar. Let cool for 5 minutes.
2. Dilute the yeast and sugar in $\frac{1}{4}$ cup (50ml) of warm water. When it starts to foam, add it to the milk mixture. Then, add the beaten egg.
3. Add the flour and the sour cream, and beat until obtaining a smooth dough.
4. Cover the bowl and let the dough rest for 10 minutes. Turn the dough onto floured surface. Knead lightly for about 5 minutes.
5. Put the dough into a greased bowl. Cover bowl and let rise in a warm place for about 1 hour or until doubled in volume.

Buns (pīrāgi)

1. Once the dough has risen, punch it down. Preheat oven to 400F/200C. Prepare a floured surface for making the pīrāgi. Take meat filling out of fridge. Mix together all the glaze ingredients.
2. Cut off a large piece of the dough. On a floured surface, roll it into a rope about $1\frac{1}{2}$ inch (4cm) in diameter. Cut it into segments of about $1\frac{1}{2}$ inch thick.
3. Flatten each segment into a small oval or square. Put a teaspoonful of the filling on the top half. Fold the dough over to the bottom part and seal by pinching the edges together.
4. Place the finished buns, seams underneath, on a baking sheet lined with parchment paper.
5. Let rise in a warm place, until the buns are almost doubled in volume, about 30 minutes. Brush them with the glaze.
6. Bake in the preheated oven for about 15 minute or until golden brown.
7. Let cool 15 minutes before serving.



Virginia Ham Paté

Submitted by Fred Patt

This is trivially easy to make. The trick is that you need real Virginia country ham, not the water-injected stuff from the supermarket.

½ lb. Virginia country ham, cooked

1/3 cup mayonnaise

2 tablespoons good mustard (Dijon or coarse ground)

Chop or grind ham finely (I use a food processor). Combine with mayo and mustard. Spread on crackers, baguette slices or biscuits.



Zesty Veggie “Caviar” Dip

Submitted by Chris Proctor

This is a family-favorite recipe for a colorful vegetarian dip that goes really well with corn chips or Fritos chips. It uses an Italian-dressing base and is made with many types of vegetables seasoned with fresh cilantro and other spices. It refrigerates well, as the spices marinade and spread the flavor.

Serves: 10+ (enough for a small gathering)

Chop the following ingredients finely:

2-3 roma tomatoes

2 bell peppers (1 green, 1 colored)

1 small red onion

1 bunch (1/2 cup) cilantro

1 clove garlic (more to taste)



1 can rotel tomatoes w/mild green chilis, drained and chopped (optional but recommended)

1 can shoepeg corn, 10 oz, drain and rinse

1 can black beans, drain and rinse

Combine the following spices and dressing together in a separate container:

~2/3 bottle Italian dressing (start with 1/3 bottle)

2 tsp cumin

1/4 tsp cayenne

You can add spices to taste, but if you have to add more note that they only mix in easily when combined with dressing, so if needed use the reserve dressing for that.

Mix all together. Set for several hours or overnight. You can assess if it needs more zest/spices at this point. Serve w/chips.



Jello & Friends



Banana Surprise

Submitted by Priscila Lange

Ingredients

Banana jam layer:

- 6 bananas
- 1 ½ cup of sugar
- 1 stick of cinnamon
- 4 cloves

Cream layer:

- 1 can of condensed milk
- 2 cans (same measure) of whole milk
- 3 egg yolks
- 1 teaspoon of vanilla extract
- 1 tablespoon of corn starch
- cardamom

Merengue:

- 3 egg whites
- 6 tablespoons of caster sugar



Directions

Banana jam:

- 1) Mash the bananas;
- 2) Melt the sugar in a sauce pan;
- 3) Add the mashed bananas, spices and 2 tablespoons of water, let it cook in low heat for around 10 minutes or until the consistency is creamy (not as hard as a jam);
- 4) Dispose the Banana jam in a platter or small glass cups;

Cream:

- 5) Mix all ingredients in a sauce pan and cook until the consistency is creamy (it gets a bit harder when it gets cold);
- 6) Dispose carefully on the banana jam;

Merengue:

- 7) Make your favourite merengue with the egg white and sugar. Add more sugar for a crispy/hard merengue. I did a swiss merengue;
- 8) Dispose the merengue on the cream;
- 9) Leave it to the fridge for 1 hour or more.

Cranberry Blue Cheese Salad

Submitted by Inia Soto Ramos

So, this is my favorite salad. I really don't have a name for it! And I add the ingredients by eye (no measurements!).

Ingredients:

1. A bag of clean mixed greens
2. One large avocado or 2 small ones.
3. $\frac{1}{4}$ cup cranberries (feel free to add more or less)
4. 1 cup of GOOD blue cheese! Feel free to add more.
5. 1 cup of glazed pecans. I glazed them myself. Just carefully put the pecans in a skillet and add a cup of sugar. Mix slowly and keep an eye! As soon as the sugar melts, put everything in aluminum foil. Let it cool down and break them apart.

Mix everything! I cut the avocado in pieces and put in the top of the salad. For dressing, I like to do this my own dressing. Adjust measurements by taste!

Mix well the following ingredients:

Juice from one big lemon

$\frac{1}{2}$ cup of olive oil

$\frac{1}{4}$ red wine vinegar

$\frac{1}{4}$ agave



FRANCUSKA SALATA / FRENCH SALAD



BY IVONA

INGREDIENTS

- 2 Large Potatoes
- 1 large carrot (you can get that frozen
- carrot/pea mix in the store – much easier)
- 1 cup peas
- 2 hard-boiled eggs
- 1 cup of tiny pickles (use cornichon style – not American those are weird)
- 2/3 of a cup of yogurt (thick one)
- 1/3 of a cup of mayo
- 1 tablespoon (or more) of yummi mustard Salt/pepper



DIRECTIONS

Boil potatoes in rind - once cooked, peel, and chop to small cubes (half a cm side). Boil carrot and peas, if using carrot/pea mix just follow the directions, if not, boil and chop the carrot to cubes of same size as potatoes. Chop up cornichons – same size, Chop up eggs. Put everything in the bowl, add some salt and pepper and mix it. In another bowl – mix mayo, yogurt and mustard and mix it with veggies.

If you need more dressing – make more 😊

Store in fridge, when served, put in a pretty salad bowl, and decorate with 60s-style cheesy decorations (some parsley, or half hard-boiled egg – see cheesy examples taken from a Croatian cooking site – coolinarika.com). Best enjoyed with some awesome crusty bread, or as a side dish with your favorite baked protein.

Homemade fruits

Submitted by Meng Gao



Nice Fruit.
That artist has talent!



Orange Pineapple Salad

Submitted by Joel Scott

- 1 (3 oz.) pkg. lemon Jell-O mix
- 1 (3 oz.) pkg. orange Jell-O mix
- 2 cups hot water, just off-boiling
- 1 (11 oz.) can mandarin oranges, drained
- 6 oz. crushed pineapple (with juice, do not drain)
- 1¾ cup water (cool)



Stir together the above ingredients until well mixed. Pour into 9x13-inch baking dish.

- Miniature marshmallows
- ½ pint whipping cream
- 4 tbsp. sugar
- 1 tbsp. mayonnaise
- ½ cup finely chopped pecans



Cover with miniature marshmallows; chill 4 hours. After set, whip the whipping cream until stiff. Mix in sugar, continuing to whip until dissolved. Add mayonnaise to taste. Spread over marshmallows and top with pecans.

Main Dishes and Fishes



Carolyn's Lasagna

Submitted by Chris Proctor

Serves 8+

This is our family recipe for lasagna that was handed down by my mom. It makes enough for 2 casserole dishes (usually we make 1 large and 1 small). The extra veggies (such as spinach or mushrooms) can be skipped or substituted.

Ingredients

- Lasagna Noodles (the oven-ready type work well)
- 2 jars of marinara pasta sauce
- 24 oz mozzarella cheese
- 32 oz small curd cottage cheese
- 1 green pepper
- 1 sweet/vidalia onion
- spinach (a small amount, if frozen thaw and drain, otherwise saute)
- mushrooms (optional. saute and keep separate, drain any excess water)
- Parmesan cheese (grated)
- garlic (a few cloves)



Preparation

1. (optional) Cook lasagna noodles if you didn't get the oven-ready type
2. Dice and saute onion, garlic, and pepper. Then mix with most of the marinara sauce.
3. Put some of the reserve sauce on the bottom of your casserole dish(es). Use extra reserve sauce if using oven-ready noodles
4. Then build the lasagna in alternating layers:

add layer of noodles

add layer of the sauteed sauce and some spinach

add layer of cottage cheese

add layer of mozzarella cheese

add another layer of noodles (aligned perpendicular to the first noodle layer's direction)

repeat the above layers (sauteed sauce, cottage cheese and mozzarella)

add a 3rd layer of noodles (aligned to the original direction again)

add layer of sauce (and optional mushrooms or other veggies)

add layer of mozzarella cheese

top with Parmesan cheese

5. Cover the top of the casserole dish(es) loosely with foil. Bake at 350 F for 40-45 minutes total. Remove the foil after 25 minutes.

Cheese-Potato Pudding

(aka, Cheesy-Potato Pudding, aka, the Meal that Sealed the Deal)

Submitted by Tim Livengood (Gwyn's Husband referred to in Gwyn's Holiday Potluck Recipe)

Serves up to 6.

Three large potatoes, thickly sliced (or roughly equivalent volume. I like Yukon Gold or red jacket potatoes), with peels on.

One onion, chopped

~2 cups grated cheese (I like 50/50 sharp cheddar and Swiss)

Salt & pepper to taste

2 cups buttermilk

2 eggs (or egg substitute or egg white equivalent)

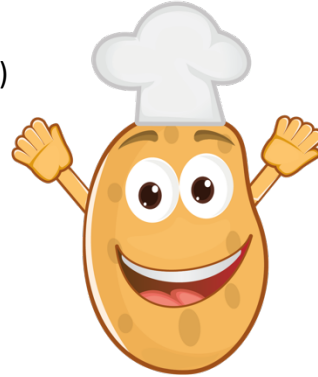
4 tbsp flour (gluten-free flours work well, also)

½ teaspoon thyme

Pinch of nutmeg

¼ cup bread crumbs

¼ cup Parmesan cheese



Preheat oven to 350°F. Butter a covered casserole large enough to hold the potatoes and onion without overflowing the rim. If you don't have a covered casserole, it can be covered with aluminum foil after filling.

Boil two quarts of salted water. Cook the sliced potatoes in the water for 10 minutes. They need to retain firmness, so don't overdo it. Drain in colander when done.

Raw onions work for the casserole, for an oniony flavor. Optionally, sauté the onions lightly in butter until translucent (or caramelized, if that's your speed).

Assemble the casserole:

Cover the bottom of the casserole with ~3rd of the potato slices. I like to use the potato 'heel pieces', with the skin down on the bottom – reduces sticking.

Cover with a layer of ~3rd of the onions, sprinkle with salt and pepper to taste.

Cover with a layer of ~3rd of the grated cheese.

Repeat layering.

Beat together the buttermilk, eggs, flour, thyme, nutmeg. Pour over the casserole slowly, allowing it to flow down to the bottom.

Sprinkle top with bread crumbs and Parmesan cheese.

Bake, covered, for 45 minutes. Remove cover and bake for 15 minutes longer, to crisp the melted cheese at the top.

PS: What deal did this meal seal? It was what Tim made for Gwyn on their second date. It has become the go-to family recipe for putting your best foot forward.

Fabulous Fish Cakes

We bought our first home in 2000. We bought our first grill 5 min later. Weber's Big Book of Grilling was a revelation, even more so after the Werdell children were born and the adults used cooking as a means of entertaining themselves. This recipe riffs off of an initial favorite and remains a go-to 20 years later. Serving these fish cakes will give you the aura of a grilling genius, without the need for any real skill.

Ingredients

3/4 lb salmon, diced
3/4 lb white fish (halibut, cod), diced
3 tbsp mayonnaise
1 tbsp dijon mustard
diced red pepper, red onion, scallions, etc. *
bread crumbs
salt, pepper, and hot sauce to taste
enough grape leaves to wrap 8 fish cakes (24-32 leaves)

*pairs well with sauvignon blanc,
pilsner, and gin & tonic*

** fixin's: let your inner chef shine
here, as the sky is the limit in what
can be added (or nothing at all!),
just don't overload the mixture so
that a patty cannot be formed.*



J. Werdell riff on an J. Purviance and S.S. McRae recipe

Directions

1. Combine fish, mayonnaise, dijon, and all the fixin's * you desire in a large bowl. Add enough breadcrumbs to make a consistency that allows loose formation of a patty. Add salt, pepper, and hot sauce to preference (don't taste!). Rest mixture in the refrigerator for at least an hour.
2. Boil several quarts of water in a medium size pot and blanch the grape leaves (~1 min).
3. When the grape leaves are cool enough to handle, arrange/stack 1-2 leaves per cake on the counter or large board. Drop a lemon-sized scoop of the fish mixture on each grape leaf stack. Arrange/stack 1-2 more grape leaves on top of each fish scoop. Wrap leaves around mixture to form a cake. Can be cooked immediately, but suggest resting in the refrigerator for 30-min.
4. Heat grill to direct medium. Brush cakes with olive oil and place on the grill grates. Grill for 8-9-min, flipping once. Firmness of the fish cake should be similar to that of the flesh between your thumb and index finger. Serve immediately as-is, with a dollop of aioli, and/or on a grilled bun.

Homemade noodles

Materials: all purpose flour and water

1. Mix flour with small amount of water, stir until dough form. Add more water if it is too dry, but not too much.
2. Knead the dough until it is smooth.
3. Roll out the dough into thin sheet better with a rolling pin.
4. Cut the noodles and boil for two to three minutes.

Enjoy the noodles!

Submitted by Meng Gao



Slow cooker Boston pork butt (aka pulled pork)

Submitted by Aimee Neeley

Ingredients:

4lb Boston Pork Butt

½ C water

2 TBSP BBQ sauce

1 TBSP of each of the following:

Onion powder

Garlic powder

Black pepper

Dry mustard

Cumin

Paprika

Salt (preferably sea salt)

½ C brown sugar



Directions

1. Mix together the dry ingredients (onion powder through brown sugar)
2. Rub the spices onto the pork butt. Make sure to cover the entire surface, even the crevices
3. Let the Pork Butt set for 1 hr at room temperature or in the fridge
4. Place Pork Butt in crock pot; **make sure fat side is up**
5. Mix together water and BBQ sauce. Pour **around** the pork.
6. Cook on HIGH for 1 hr; then 8 hours on LOW.
7. Once finished, turn off crock and let rest. Use forks to twist the pork. The meat should be VERY tender and just flake apart.
8. Shred the meat with 2 forks and mix in with juices
9. Enjoy!

Slap Ya Mama Authentic Cajun Gumbo

Submitted by: Ryan Vandermeulen



- 2/3 cup vegetable oil
- 2/3 cup flour
- 1 onion
- 1 bell pepper
- 4-6 celery stalks
- 8 cloves garlic
- 1 can diced tomatoes
- 1 TBS Cajun Seasoning
- Gumbo File powder (optional)
- 4-6 cups veggie/chicken broth (depending on desired thickness)
- Meat (optional), good combinations are chicken/smoked sausage, or seafood (crab/shrimp)

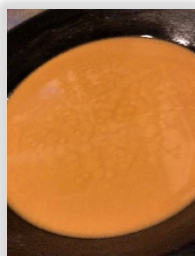
Procedure:

The first and most important part in the process of gumbo crafting is making the perfect roux (pronounced “roo”), which is the unami base for the gumbo. You are basically cooking up some flour as if you were making gravy, but we are going to roast it for a long while, getting it to a nice milk chocolate color. I’m going to show you how to make an oven roux, instead of stovetop, because it’s fail-proof and literally no difference in taste. The only thing that can go wrong with roux is that you can let it burn, and the oven procedure prevents this from happening and will let you make a dark, rich, smooth masterpiece every time.

First, preheat your oven to 375°. On the stovetop, heat up 2/3 cup vegetable oil in a cast iron (or other oven safe) skillet on medium heat, when hot, add 2/3 cup flour little by little and stir with a whisk until its smooth. *(NOTE: It is important to add the flour little by little here, making sure the oil/flour mixture remains smooth, if it gets chunky at this early step, your final product will appear curdled, so take good care, and keep stirring because it can burn easy!).* Once you get all the flour in there, transfer the skillet immediately to the 375° oven. Let it sit in the oven, and take it out to **stir it every 20 minutes**. If you want a dark roux (trust me, you do), let it go in the oven for a cumulative 1.5 hours, the roux will gradually turns from tan → reddish brown → peanut butter color → chocolate brown over the baking time. The milk chocolate color is what I strive for, personally.



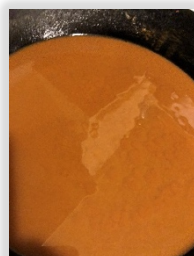
20 min



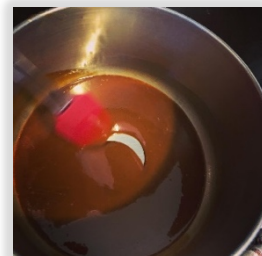
40 min



60 min



80 min



100 min

Continued Slap Ya Mama Authentic Cajun Gumbo

Once you get to the 1.5 hour mark, take it out of the oven and let it sit in the hot skillet for an additional 10 minutes (it will continue cooking so be weary). The nice part about baking the roux is that this gives you time to chop veggies etc. instead of the alternative, when you have to hover over the stove for 45+ minutes, constantly stirring (and believe me, it will burn on the stovetop if you look away for two seconds).

For veggies, you need the “holy trinity” of Cajun cooking: onion, bell pepper, and celery, and lots of it. I throw in some hella garlic in there too. You could add okra as well, it is often a staple in authentic gumbo recipes. Some folks love okra, others hate it, but keep in mind that it will thicken your gumbo considerably (it can also be a bit... gooey, if that consistency disturbs you, you can either soak the okra in vinegar for 30 minutes prior, or bake it before tossing it in the gumbo, or skip it entirely). The best part about gumbo is that it is adaptable, so throw in any darn thing you please!! I also make my own Cajun seasoning consisting of salt, pepper, paprika, garlic powder, onion powder, cayenne pepper, parsley, and nutmeg, but feel free to use a store bought version. When the roux is done, transfer it to a large pot on the stovetop, turn up to medium heat and add all the veggies and spices and stir constantly (remember that roux can burn easily) until everything is softened, maybe 5-7 minutes. Then gradually add 4-6 cups of warmed broth (depending on how thick you want the gumbo to be), a can of chopped tomatoes, and for the heck of it, throw in some leftover red wine to make the flavor a little more complex.

You can keep this totally veggie based if you are vegetarian (consider throwing some mushrooms in if that is the case), but the flavors of the soup pair perfectly with seafood. Think catfish chunks, crab meat, shrimp, anything really, it’s gumbo!! As a meat eater, I personally enjoy the combination of chicken and sausage. It doesn’t have to be fancy, I always make a pot with my leftover turkey from Thanksgiving, for instance. If using smoked sausage, I like to brown it separately before throwing it in at this step. When you get your final veggie/meat combination in there, let it all simmer for as long as you can stand it, but 30-60 minutes should be plenty to blend the flavors. One exception, if you’re using shrimp, make sure to throw it in during the last 5 minutes, I despise overcooked shrimp, haha! Lastly, sprinkle some of your good vibes in there, this world needs more love and your guests will feel it too.

When serving, dish up the gumbo in a bowl and top with a little bit of rice (white or brown). If you want, you can sprinkle some Gumbo File (pulverized Sassafras; available at most grocery stores) into each bowl prior to serving, this will thicken the soup a little more, and is a great substitute for okra if that isn’t your jam. The flavor of the roux coming through this dish will blow the tastebuds right from your mouth, and they will happily reside in the depths of your soul until you are done with your bowl. You and your guests will go back for seconds. Enjoy!



Smoked Salmon

So much more approachable than you think. The Werdells started making this as a joyful reminder of visiting Pike's Place Market in Seattle. Awed children watching fish fly through the air and seafood and produce to die for. Now we make it because it's amazing and it'd be silly not to.

Ingredients

2 lb salmon filet, skin on, divided into two equal portions (really, any volume of salmon will work)
1/2 cup kosher salt
1/4 cup granulated sugar
1/4 cup brown sugar
fresh ground black pepper (to taste)
wood chips (e.g., hickory, apple wood)

*pairs well with breakfast stouts,
mimosas, and bloody Mary's*



J. Werdell riff on an A. Brown recipe

Directions

1. For the dry rub, combine kosher salt, sugars, and black pepper.
2. Roll out a sheet of aluminum foil twice the size of one salmon portion. Roll out a similarly sized sheet of plastic wrap on top of the aluminum foil. Spread 1/3 of the dry rub on the plastic wrap. Place one portion of salmon, skin side down, on this rub layer. Spread 1/3 of the dry rub on the flesh of this portion of salmon. Place second portion on salmon on top of first portion, skin side up (so the two pieces are flesh-to-flesh). Spread the last 1/3 of the dry rub on the skin of the second portion of salmon. Wrap plastic wrap and foil around the salmon stack and pinch closed.
3. Place salmon packet in a rectangular pan. If using farm raised or fatty fish, place a weight on top of the salmon stack. (Water will be released.) Place in refrigerator overnight.
4. 3-4 hours before cooking, remove salmon stack from refrigerator and rinse off the rub. Place on the counter to dry completely.
5. 1 hour before cooking, soak 1-2 cups of wood chips in water (volume of wood chips to taste).
6. Fill a chimney starter 1/2 to 2/3 full of charcoal, then light it. Once ashy (~20-30 min), spread hot charcoal over one side of grill. Drain wood chips and place on hot charcoal.
7. Place salmon, skin side down, on opposite side of grill from charcoal. Arrange grill vents over the salmon so that the smoke from the charcoal/wood flows over the salmon and out the vents.
8. Smoke salmon for 30-45 min. Flakiness indicates doneness. Internal temp will be 145–160 F.
9. Eat immediately if you are lacking will power. Otherwise, serve while warm, at room temperature, or refrigerated. Can be stored in the refrigerator for several days, but let's be honest ... it will not last that long. Pairs beautifully with fresh bread and life in general.



Tortilla Española

Tortilla is one of the quintessential plates of Spanish cuisine that you find pretty much on any cafeteria in Spain. It is very simple; it is just 3 main ingredients, but the key is on its execution. Variations on the cooking process will give you a very different result. This is my recipe after many years of making tortillas for many foreign friends. And I ONLY cook with extra virgin olive oil.

Ingredients

- 4 medium gold potatoes
- 5 eggs
- 1 medium onion, very thinly chopped
- Extra virgin olive oil
- Salt

Peel potatoes. Cut them in thin slices of approx. 2 mm (sorry I am European). Salt it generously. Let it sit 5 min to absorb the salt.

Fry the potatoes on generous extra virgin olive oil (heat 7). The potatoes should be covered in oil. Remember that olive oil can be reused, and it won't take any flavor from frying potatoes, so you don't have to throw it away after frying. Cook them until tender. The cooking point is not for fried potatoes, it is a bit less. If too crispy it won't absorb the egg well. Use paper to absorb excess of oil on the potatoes if you want to have the lighter version (ha!). Let them cool off.

On another pan fry the onion slowly, on very low heat (like 3-4), well covered with extra virgin olive oil. Cook until the onion is transparent. Drain the oil with a strainer.

Beat the eggs (add a pinch of salt) and add them to the potatoes and onion mixed. If you have too much potatoes you might have to add an extra egg, do it by eye. You need enough so it soaks the potatoes and absorbs it well. Let it sit for 5-10 min to absorb the egg. If you add the egg while the potatoes are still hot the egg will cook and won't be absorbed.

To cook the tortilla I use a small nonstick pan. It REALLY has to be nonstick or you will have a mess. Pour the mix and let the egg set. Again cook on very low heat (2-3) for a while so the egg inside also sets and the outside does not get burned. You don't want it brown on the outside just slightly gold. When you see the edges bubbling and the egg well set is time to flip it (good luck). Cook until the edges are bubbling again and you have a tortilla! It better eaten when a bit cooled off and sits for 15 min at least. Day after tortilla is even better!

ENJOY JEREMY!!!!



Submitted by: Violeta Sanjuan



Wisconsin Beer Cheese Soup

Submitted by: Kevin Turpie

Have fun.

<https://www.allrecipes.com/recipe/86274/wisconsin-natives-beer-cheese-soup/>

Ingredients

- 1 ½ cups diced carrots
- 1 ½ cups diced onion
- 1 ½ cups diced celery
- 2 cloves garlic, minced
- 1 teaspoon hot pepper sauce
- ⅛ teaspoon cayenne pepper
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 cups chicken broth
- 2 cups beer
- ⅓ cup butter
- ⅓ cup flour
- 4 cups milk or half and half
- 6 cups shredded sharp Cheddar cheese
- 1 tablespoon Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1 teaspoon dry mustard
- popped popcorn, for garnish



Doodle by Brian Karpen

Directions

Step 1 In a large saucepan over medium heat, stir together carrots, onion, celery, and garlic. Stir in hot pepper sauce, cayenne pepper, salt, and pepper. Pour in chicken broth and beer; simmer until vegetables are tender, about 12 minutes. Remove from heat.

Step 2 Meanwhile, heat butter in a large soup pot over medium-high heat. Stir in flour with a wire whisk; cook, stirring until the flour is light brown, about 3 or 4 minutes. Gradually stir in milk, whisking to prevent scorching, until thickened. Remove from heat, and gradually stir in cheese. Keep warm.

Step 3 Stir beer mixture into cheese mixture. Stir in Dijon mustard, Worcestershire sauce, and dry mustard. Adjust for hot pepper sauce. Bring to a simmer, and cook 10 minutes. Serve topped with popcorn.

Desserts



Anise Cookies

Submitted by Dirk Aurin

Anise Cookies (Springerle)

A quaintly carved springerle rolling pin or mold, available in most department stores, gives these cookies an Old World charm.

Sift together and set aside

4½ cups sifted cake flour

1 teaspoon baking powder

Beat until thick and piled softly

4 eggs

(One-fourth teaspoon oil of anise added to the eggs at this time can be substituted for the anise seeds that are to be sprinkled on the cookie sheets.) Add gradually, beating until thoroughly mixed

3½ cups (1 lb.) sifted confectioners' sugar

4 teaspoons grated lemon peel
(page 4)

Beat in dry ingredients in fourths, mixing thoroughly. Chill dough in refrigerator until firm enough to handle easily (about 1 hr.).

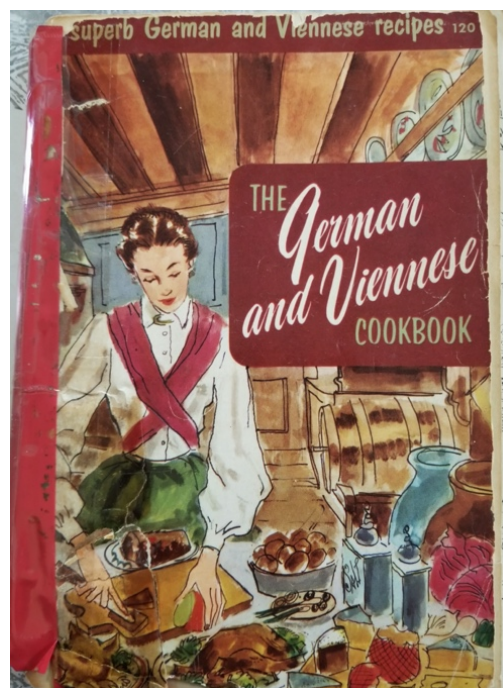
Lightly grease cookie sheets and sprinkle with

Anise seeds

Roll dough ½ inch thick on lightly floured surface. Press lightly floured springerle rolling pin into dough, rolling carefully to make clear designs; or press mold down firmly. Brush surface gently with soft brush to remove excess flour. Cut cookies apart. With a spatula, gently lift them onto the cookie sheets. Cover with waxed paper and let them stand overnight.

Bake at 350°F 30 min., or until very slightly browned.

With a spatula, remove at once to cooling racks. When thoroughly cooled, store in a tightly covered jar for 1 or 2 weeks before using. (Storage period develops flavor and characteristic consistency. Cookies will keep for months.) *About 2½ doz. cookies*



Blueberry Fools Dessert

Submitted by Chris Proctor

This dessert is made of whipped cream and berries and is one of our favorites. It makes a great summer dessert when berries are fresh, but it works well with frozen ones too. It is attractive when served in a clear cup or container and it is good (and easy to make) for entertaining company.

Serves 4-6

Ingredients

- 2 cups blueberries
- (optionally, add extra fruit like strawberries)
- ¼ cup plus 1 tablespoon sugar
- Pinch of salt
- ½ teaspoon grated lemon zest
- 1 ½ teaspoons fresh lemon juice
- 1 1/3 cups heavy cream
- ½ teaspoon vanilla extract
- Shortbread or wafer cookies, for serving



Preparation

1. Make the blueberry sauce. Heat 1.5 cups blueberries, ¼ cup sugar and the salt in a saucepan over medium heat until bubbling. Reduce the heat to medium low and cook, stirring occasionally, until the blueberries are soft, about 5 minutes. Stir in the lemon zest and juice, remove from the heat. Stir in the remaining ½ cup blueberries and let the mixture cool to room temperature.
2. Beat the heavy cream in a bowl with a mixer or whisk until soft peaks just begin to form. Beat in the vanilla and the remaining 1 tablespoon sugar. Gently fold all but ½ cup of the blueberry sauce into the whipped cream. Divide among glasses and top with the remaining blueberry sauce. Serve with cookies (optional).

Carrot cake or muffins. Gluten free (or not!)

Submitted by Inia Soto Ramos



Ingredients:

- 2 1/2 cups of all-purpose flour. I use King Arthur gluten free all-purpose flour. You can substitute for wheat flour.
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- Spices: 1 teaspoon cinnamon, a pinch of power ginger. I like to add a bit of cardamon and all-spice if I have!
- 1 cup of apple sauce (you can substitute with coconut oil or vegetable oil)
- 2-3 cups of shredded carrots (very thin)
- 1 cup of crushed pineapples (I chop them very small and leave some of the juice). I prefer fresh pineapple.
- 4 eggs
- 1 teaspoon pure vanilla extract (with no alcohol).
- ½ or 1cup of sugar depending how sweet you like it! I prefer brown sugar.
- 1 cup of chopped walnuts.

Preparation:

1. Preheat the oven to 350°F and grease a cake pan or the muffin pan.
2. Whisk the flour, baking powder, baking soda, cinnamon, and other spices together in a large bowl. Set aside.
3. Whisk the apple sauce, brown sugar, sugar, eggs, and vanilla extract in a bowl. Pour the wet ingredients into the dry ingredients and whisk until combined. Fold in the grated carrots, pineapple, and walnuts.
4. Bake for 35-55 minutes. Baking times vary, so keep an eye on yours. The cake is done when a toothpick inserted in the center comes out clean.

Frosting details on the next page...

Frosting:

I'm lazy! So, I generally don't do any frosting. For carrot cake the traditional cream cheese frosting will go best. Something like this will do the trick!

Ingredients for a cream cheese frosting:

1 block cream cheese
1/2 cup unsalted butter
3 cups confectioners' sugar
1 teaspoon pure vanilla extract
A bit of salt

Leave the butter and cream cheese outside the fridge until soft and at room temperature. Whisk cream cheese and butter first. Add sugar and other ingredients slowly until it tastes good!

NOSE USED FOR CARROT CAKE.

Enjoy!



Flan de coco

By: Mayra Berríos – La Jefa del Jefe

Please, read the instruction before starting. I added comments for people with little experience in the kitchen.

Materials:

- 12"x8" glass baking pan
- Mixing bowl large enough to accommodate the ingredients for the custard.
- Double boiler: A large pan that can accommodate the 12" x 8" baking pan inside plus water. When you put the glass pan inside the larger pan, the water level should almost reach the top of the custard. It should not overflow into the flan.
- A serving tray larger than the glass baking pan. Inside bottom should fit flat over the baking pan.
- A rocks glass
- A good rum (>12 years)
- 3 cubes of ice (small)

Ingredients:

For the caramel sauce (caramelo)

- 1 cup of regular white sugar
- 1/3 cup of water

For the custard:

- 1 can (~12 fl oz) of evaporated milk
- 1 can (~14 oz) condensed milk
- 1 can (~15 oz) of **cream** of coconut (e.g. Coco López or Goya)
- 4 whole eggs



Preparation:

Preheat oven at 350 F

Add three ice cubes to a good rocks glass, then pour ~40 ml of rum over the ice cubes. Swirl, take a slow sip, set aside.

Caramel sauce:

Pour sugar in a saucepan and add water. **Do not stir.** Take a sip (and I mean the rum).

Cook at medium-high until the sauce gets light golden to light amber color. Stir and check the color. If it gets too dark, it will taste bitter. For those making caramel sauce for the first time, just stay and watch the pot (taking sips). Pay attention. **Do not go away.** Caramel goes from perfect to perfectly bad very fast.

Once the caramel is done, pour the caramel into the baking pan, and swirl the caramel around to coat the bottom and a little of the sides. You need to do this fast. Do not try to use a spatula or spoon. Once done, set aside. Take a sip.

Flan de coco continued

The custard:

Add eggs (the yolk and the whites not the hard part) to the mixing bowl and beat them until well mixed but avoid making bubbles. Add the rest of the ingredients and mixed well by hand. If you want to mix the whole enchilada using a blender, only blend for about 10-15 seconds at low speed. The key is to avoid aerating the mixture so the texture of the flan will be silky, yet firm.

Pour the custard mix over the caramel into the glass baking pan. Bake in the double boiler (with water) at 350 F (middle rack) for one hour, or until a knife inserted in the middle of the flan comes out clean. Clean means clean. A little humidity is OK. Pieces of custard are not OK.

When the flan is done, take the baking pan out of the double boiler and let the flan cool on a rack.

Then, chill in the refrigerator until is time to turn over.

Taking the flan out of the baking pan:

Note: Only do this after the flan is cold. If you want to do this when the flan is still hot, please make a video and share with friends and family.

To take the flan out of the pan, so the caramel is on top (as it should), take a sharp knife and cut along the edges of the custard to separate the caramelized custard from the glass. I do not mean the caramel at the bottom. No need to go deeper than ½". Then wiggle the pan. You should see the flan moving loose inside the pan. You will see what I mean when it happens. Then, take a flat dish or a serving tray larger than the pan and put it on top of the pan. It should sit flat with the rim of the pan. With your dominant hand under the glass pan, and your useless hand on top of the tray, and holding firmly, flip them 180°. **Do not hesitate!** Keep pressure with both hands. You can scream when you do this...I do.

Now, carefully, place the whole thing on top of the table. The flan will detach itself from the glass pan. Wiggle a little if needed. Once the flan is safe in the serving tray, scoop any loose caramel from the pan and put it on the flan. Eat some. Dry sweat from forehead, take a sip.

Final touches:

Now, take an orange and grate some skin on top of the flan, or sprinkle some shredded coconut on top. Serve cold, repeat.

Tips:

- 1- Check the temperature of your oven with an oven thermometer. Ovens are often off by a lot.
- 2- If the flan starts getting dark on the top before is done, just cover it with a piece of foil. No need to make a tight seal. Just place the foil on top of the pan.
- 3- Take some water out of the double boiler using a baster before trying to get the flan out of the oven. The water will be at near 212 F. So, careful...



Forgotten Cookies

Submitted by: Joel Scott

Makes 2-3 dozen cookies.

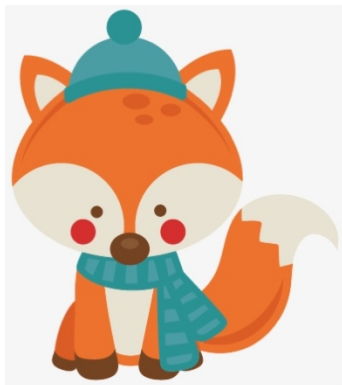


Ingredients

- 2 large egg whites, at room temperature
- 1/2 teaspoon cream of tartar
- 2/3 cup superfine granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon peppermint extract
- 1 cup semisweet chocolate chips or finely chopped semisweet chocolate
- 1 cup finely chopped walnuts

Directions

1. Preheat the oven to 350° F and line two baking sheets with parchment paper.
2. In the bowl of an electric mixer, beat egg whites until foamy. Add the cream of tartar and beat until fluffy, but not dry. (Be careful not to over beat.)
3. Add the sugar gradually, about 3 tablespoons at a time. When half of the sugar has been incorporated, add the vanilla and peppermint extracts. Continue beating and adding remaining sugar in batches, until all of the sugar is dissolved and the meringue is very shiny and tight.
4. Gently fold in the chocolate chips and chopped nuts.
5. Working one teaspoon at a time, push a teaspoonful of meringue from the tip of a small spoon with the back of another spoon onto the lined baking sheets, leaving an inch of space between cookies.
6. Place baking sheets in the preheated oven and turn the oven OFF. Leave the cookies (undisturbed, no peeking) in the oven for at least 2 hours and up to overnight (forgotten), or until cookies are crisp and dry.



Fruitcake

Submitted by Fred Patt

I know fruitcake is a holiday joke for many, but this is a lighter version, and I've had people who don't like fruitcake say that they liked it. I make these in early December and let them sit in a cool place until Christmas.

2 lb. candied fruit
½ lb. chopped dates
1 cup raisins
¼ cup flour
1½ cup slivered almonds
½ lb. butter
½ cup sugar

½ cup honey
5 eggs
1½ cups flour
1 teaspoon baking powder
½ teaspoon salt
1¼ teaspoons cinnamon
½ teaspoon allspice
½ teaspoon mace
½ teaspoon ground cloves
6 tablespoons unsweetened pineapple juice (I get this from a can of pineapple)

Dredge fruits in ¼ cup flour, add nuts and mix well.

Cream shortening with sugar. Add honey and beat well. Add eggs one at a time and beat smooth.

Combine dry ingredients and spices. Add to batter alternately with juice, beating after each addition. Pour batter over fruits and mix well.

Line two loaf pans with brown paper (I use grocery bags) and divide batter between pans. Bake at 250 degrees for 3 hours; put a pan of water on the rack under the cakes while baking. Remove from pans and cool. Store in a cool place until ready to serve.



Imperial Cookies

Submitted by Zach Erickson

“Imperials” are, as the name describes, a superior type of cookie. They were one of my favorite wintertime cookies growing up. I only learned a few years ago that a similar recipe exists for “snowball cookies”. The main difference between a “snowball cookie” and an “imperial” is the nonpareil. Nonpareils truly transform this recipe into something unrivaled in the cookie universe. The key to this recipe is finding the right nonpareils – if they’re too small, they are overpowered by the cookie. If they are too big they don’t properly melt. Trial and error will make you truly unequalled in the preparing of this cookie, and worthy of the name “imperial”.

Imperials (makes about 5 dozen)

| | |
|---|---|
| ¼ cup margarine or butter 1 ½ cup suger 3 oz unsweetened chocolate, melted 1 tsp vanilla | Mix together |
| 3 eggs | Mix in |
| 2 cups flour ½ tsp salt 2 tsp baking powdder | Stir in |
| | Roll into balls |
| Powdered sugar | Roll balls in powdered sugar |
| | Bake (ungreased pan) at 350° for 12 minutes |
| Nonpareils | Remove from oven, press nonpareil into cookie, let cool 1 minute and then remove from pan |



Million Dollar Pie

The Werdell Elders discovered this via a Pillsbury Bakeoff circa 2002. Since then, it's appeared in a record 500 straight Werdell celebrations.

Ingredients

Filling

- 1/2 cup unsalted butter
- 1/2 cup packed brown sugar
- 3/4 cup corn syrup
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 3 eggs, lightly beaten
- 4 Oats 'n Honey Crunchy granola bars
- 1/2 cup chopped walnuts
- 1/4 cup quick-cooking oats
- 1/4 cup chocolate chips

Crust

- 1 1/8 cups all purpose flour
- 1 teaspoons salt
- 7 tablespoons chilled, unsalted butter
- 1 tablespoons red wine vinegar
- 3 tablespoons ice water

Directions

Pie crust

1. In a food processor, pulse the flour and salt. Add the butter and pulse until it's the size of small peas. Drizzle the vinegar and ice water over the flour mixture. Pulse until the dough starts to come together. Turn onto a lightly floured surface and knead gently to form a smooth dough, wetting hands as needed to add moisture. Flatten into a disk, wrap in plastic wrap, and refrigerate until firm (at least 2 hrs).
2. On a lightly floured surface, roll the disk of dough to a 12-in round, 1/8 in thick. Transfer to a pie pan.

Pie

1. Preheat oven to 350F.
2. In a large microwaveable bowl, microwave butter on high for 50-60 sec or until melted. Stir in brown sugar and corn syrup. Beat in salt, vanilla, and eggs. Stir crusted granola bars and all remaining filling ingredients into brown sugar mixture. Pour into pie crust-lined pan.
3. Bake for 40-50 min or until filling is set and crust is golden brown, covering crust edge with foil during last 15-20 min to prevent excessive browning. Cool at least 30 min before serving.



J. Werdell riff on a S. Conrad recipe

pairs well with imperial stouts and porters, zinfandel, and port



New York Cheesecake

Submitted by Paul Smith

The story of the recipe is that when my son was in Boy Scouts, we would submit this in the annual father/son bake-off. We never won first prize, but they always devoured the entire cheesecake by the end. We'd decorate it with various themes, including a NASA theme one year. Unfortunately I don't have any pictures from the contests, but I'm sure people can visualize a cheesecake. ;)

2 cups Graham Cracker crumbs
1 stick butter, melted
1 cup sugar, divided
2 pounds cream cheese
2 large eggs, lightly beaten
1 tsp vanilla extract
2 tbsp cornstarch
1 cup sour cream
Optional: Strawberries or raspberries



Preheat oven to 450 degrees.
In a bowl, blend crumbs, butter and 2 tbsp sugar – blend well
Reserve 2 tbsp for garnish
Press remaining mixture onto bottom and sides of a greased 9 inch springform pan.
Chill pan in freezer while preparing filling.

In mixer bowl, beat cream cheese and remaining sugar until smooth and light.
Beat in eggs, vanilla and cornstarch until just blended.
Stir in sour cream.
Pour mixture into prepared crust and bake for 10 minutes.

Reduce temperature to 200 degrees and continue baking for 45 minutes.
Turn off oven and allow to cool with the door opened slightly for 3 hours.

Remove sides from pan, sprinkle with reserved crumb mixture and chill.



Optional: serve with berries.

Makes 12 servings.

PARADIŽOT

BY IVONA



STORY

Paradižot is a desert that is traditionally made in Dalmacija (south coast of Croatia) during the summer. However, it looks like snow clouds to me, and I love it, and alcohol can be added to it, so why not serve it for holidays. I am sure a version of this dish exists elsewhere, but this is my recipe. Long time ago, together with some friends, I made a "how - to video" titled The Croatian chef. It has the directions, a drunken Julia Child, and lot of giggles. Directions can be found in video (please don't judge or share): [LINK](#)



INGREDIENTS

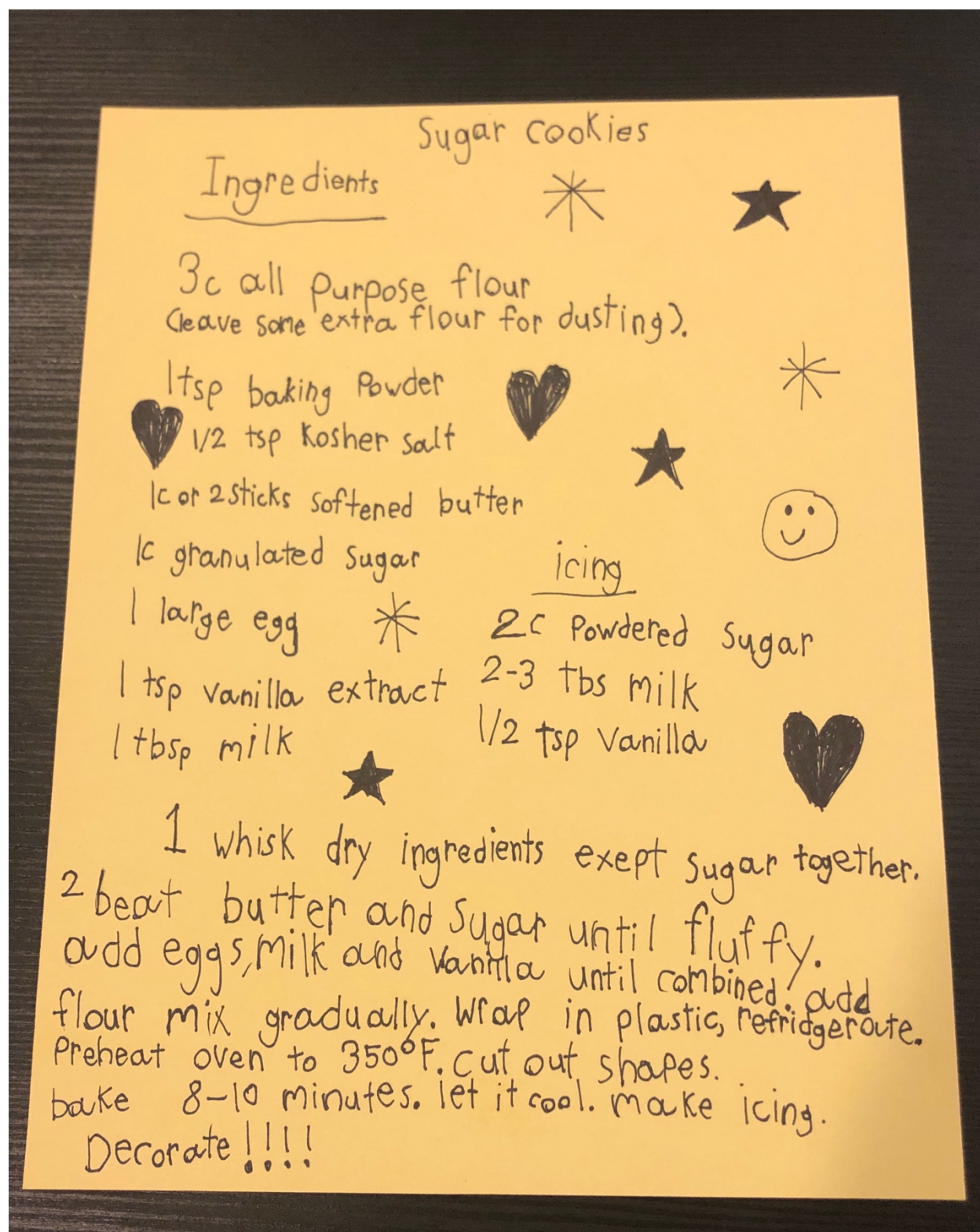
- 1 package Le Petit Beurre cookies (or similar)
- 5 eggs, separated
- 1 L whole milk
- 5 tbsp granulated sugar, to taste
- 1 tsp vanilla
- liqueur or citrus to taste (optional)

LINK is here

<https://www.dropbox.com/s/xqbbghvqp0fbp1h/The%20Croatian%20Chef.m4v?dl=0>

Sugar Cookies

Submitted by Kirk Knobelspiesse and Mia



AWESOME COOKIE PICTURES ON NEXT PAGE...

Great technique
and marvelous
decorating

