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Cook

Our Favorites

Member Recipes

From the
Heart

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BREAKFAST DELIGHTS



Swiss Cheese Scramble

From the kitchen of Cindy Speakman

A favorite for Christmas breakfast. I get scolded if I try anything else!

- 2 cups fresh bread cubes
- 1 1/3 cup milk
- 10 slices bacon, fried, drained and crumbled
- 8 -10 eggs
- Salt and pepper to taste
- 1-2 cups Swiss cheese, shredded

Soak bread cubes in milk for 5 minutes, then drain, using the milk for scrambling the eggs. Cook eggs lightly; do not overcook. Combine scrambled eggs with soaked bread cubes and season with salt and pepper. (I sometimes add Mrs. Dash as well). Pour into an 8x8 inch glass casserole. Lay Swiss cheese over egg mixture, then sprinkle with crumbled bacon on top. (I will usually mix some of the cheese and some bacon pieces into the egg mixture). This can be made the night before in refrigerated overnight, covered. Bake at 400* for 15 to 20 minutes, uncovered.

Swedish Kringle Coffee Cake

From the kitchen of Judy Rosene

- 1 stick soft butter & 1 cup flour—work by hand.
- Add 1 Tablespoon cold water.
- Form ball and divide in two.

Make 2—12 inch rolls and flatten into desired shapes on cookie sheet with palm of hand. (For Christmas I make Christmas tree or other shapes and let the kids decorate them with M&M's or any candy or nuts that you want. Last Christmas, as teens, they made their own shapes. For birthdays, we make the shapes into the number of the age. We started the birthday tradition when our daughters were young, and they still continue this tradition.

In pan together put 1 cup water & 1 stick butter.
Bring to boil. Remove from heat and add 1 cup flour.
And one T almond extract.
Beat in 3 eggs one at a time by spoon.
Spread on above mixture.
Bake about 1 hour at 350 degrees. Cool. Frost. Decorate.

Frosting

1 cup powdered sugar
2 T softened butter or margarine
½ teaspoon vanilla
1 teaspoon almond extract
Add 2-3 teaspoons milk.
Mix and add coloring. Spread on coffee cakes.

Photos:



Our grandkids visiting from Chicago at Christmas, 2019, continue our Rosene tradition of making and decorating Swedish coffee cakes for Christmas brunch. Dugan at 18 chose to create the Christmas tree shape while Sage at 16 decided to make a snowman shape.

Photos of our daughter, Bonnie, with her Swedish birthday coffee cake when she turned 50. Beside her is her son, Dugan, with his coffee cake for his 16th birthday.



Baked French Toast

From the kitchen of Karyn Kern Lazear
(our traditional Christmas Breakfast)

1 cup packed brown sugar
2 T. corn syrup
5 eggs
1 t. vanilla

1 stick butter
French type or Cinnamon bread
1 ½ cups milk

Melt butter, add brown sugar and corn syrup and combine well. Spray 9 x 13 pan. Pour butter mixture into baking dish, arrange bread slices flat into butter mixture, squeeze as many as possible to fill the pan, cutting slices if needed. In blender, mix eggs, milk and vanilla. Pour over the bread slices covering completely. Cover and refrigerate overnight. Uncover and bake in a preheated oven at 350 degrees for 30 minutes. Optional – dust with powdered sugar. Serve from the baking dish.

Yield 6-8 servings.

Cinnamon Muffins

From the kitchen of Judy Rosene

The cinnamon muffins that I make for Christmas and other holidays have been part of our family traditions since 1973 when our neighbor, Sherry Schuler, brought a plate of them to welcome us to our new home in Madeira.

Cream together 5 T. butter and ½ cup sugar.

Gradually add:

1 egg
½ cup milk
1 ½ cups flour
2 ¼ tsp. baking powder
¼ tsp. salt
½ tsp. nutmeg or cinnamon



Grease 12 cup muffin tin, and fill each one half full.
Bake at 350 degrees for 20-25 minutes.
Empty tins when cool enough to handle muffins.
Roll each in melted butter (one stick).
Then roll in sugar and cinnamon mixture.

Quiche Lorraine

From the kitchen of Katie Gantz

Deep dish pastry for 9 inch 1 crust pie	4 eggs
12 slices bacon, crisply cooked & crumbled	2 cups whipping cream
1 cup shredded natural swiss cheese (4 oz)	3/4 tsp salt
1/3 cup finely chopped onion or green onions	1/4 tsp pepper
or combination of both	1/8 tsp ground red pepper

Heat oven to 425°. Prepare pastry. Sprinkle bacon, cheese and onion and pastry lined pie plate. Beat egg slightly; beat in remaining ingredients. Pour mixture into pie plate. Bake uncovered 15 minutes.

Reduce oven temperature to 300° then bake until knife inserted in center comes out clean, about 30 minutes longer. Let stand 10 minutes before cutting.

Apple Oven Pancakes

From the kitchen of Karyn Kern Lazear
(our traditional New Year morning breakfast)

2 tart apples, peeled, cored, and thinly sliced (I use Granny Smiths)	
1/4 cup brown sugar, packed	3/4 t. cinnamon
3/4 cup flour	1/4 t. salt
3 large eggs	1 t. vanilla
3 T. butter, melted	1/4 t. nutmeg (optional)

Heat oven to 425 degrees and put an oven-proof 9 or 10 inch skillet or a round cake pan in the oven. In a bowl, combine the apple slices with brown sugar and cinnamon. Toss gently to coat well. In another bowl, mix the flour with salt. In a large cup or small bowl, whisk together the eggs, milk, vanilla and one tablespoon of the melted butter and add this to the dry ingredients. Take the dish from the oven and pour in the remaining butter and swirl it around the bottom. Arrange the apple slices over the bottom of the pan and pour the batter over the apple slices. Bake for 25 to 30 minutes until lightly brown.

Personal Notes – Yes, this takes almost every mixing bowl in my kitchen to complete, but it is worth it! I also use a hand mixer and not a blender.

APPETIZERS



Boursin Cheese

From the kitchen of Meier Bauer

Ingredients:

1 pound cream cheese	1/2 tsp. dried marjoram
1/2 pound whipped butter	1/4 tsp. thyme
2 garlic cloves	1/4 tsp. basil
1/4 tsp. oregano	1/4 tsp. pepper

Soften cheese to room temperature, then mix remaining ingredients together thoroughly.

Serve chilled or at room temperature with crackers or crudities.

May refrigerate up to 2 weeks or freeze for later use.

Bacon Bowties

From the kitchen of Katrinka Stone

I first had this appetizer at a school party. Linda McConnell, a first grade teacher, brought them and I fell in love with them. These are my go-to appetizer for parties.

It is best to cook them at the lower temperature so that bacon grease soaks into the crackers! Believe it or not, these are great even if not warm.

My only request is the same as Linda's: If you and I are going to the same party, don't bring these because that's what I am bringing!

Ingredients:

- 1-2 packages bacon (thin & less expensive is the best)
- Kraft grated Parmesan cheese
- Keebler club crackers

Directions:

1. Preheat oven to 200-250 F.
2. Line a 13X9 cookie sheet with aluminum foil for easier clean-up
3. Cut bacon slices in half
4. Put Parmesan cheese on a shallow plate.
5. Dreg bacon half on both sides into Parmesan cheese
6. Wrap bacon half around the middle of club cracker
7. Place each “bowtie” with folded side down onto cookie sheet
8. Place cookie sheet in preheated oven and bake for 1 ½ to 2 hours, turning bacon bowties halfway through. Sprinkle on more Parmesan cheese if you wish.
9. Allow bacon bowties to cool slightly and place on a plate covered with paper towel.
10. Serve warm or cold

makes 18-36 bowties

Mexican Spiced Chocolate Pecans

From the kitchen of Marlene Williams

I like to give these to friends as a little gift at Christmas.

½ c brown sugar	½ t cayenne pepper
¼ c cocoa powder	¼ t nutmeg
2 T minced dark chocolate	1/8 t ground ginger
2 t salt	1 large egg white
½ t cinnamon	4 c pecans

Preheat oven to 300 degrees.

Grease a rimmed baking sheet with oil. In a medium bowl stir sugar and dry ingredients together. In a large bowl beat egg white until foamy. Stir in sugar and spices until smooth batter forms. Fold in pecans until evenly coated.

Spread in a single layer on the baking sheet.

Bake until lightly toasted, stirring once or twice for about 25 minutes. Cool and break up clumps.

SALADS



“Frog Eye” Salad

From the kitchen of Cindy Speakman

This is very different, but tasty. It goes very well with ham.

Ingredients:

- ½ package acini de pepe
(very small pasta, I have also used orzo)
- ½ cup sugar
- 1 Tbsp. flour
- ½ tsp. salt
- 1 egg, beaten
- 2 tsp. lemon juice
- 1 cup pineapple juice
- 20 oz. can pineapple chunks, drained
(I use the juice above)
- 2 (11 oz.) cans mandarin oranges, drained
(I add these to the pineapple to equal 1 cup)
- 8 oz. Cool Whip

In pan, place acini de pepe, ½ tsp. salt, 1 Tbsp. oil, and water. Bring to a boil; cook till done. Drain, rinse and cool to room temperature.

In a pan, combine sugar, flour and salt. Gradually stir in egg and pineapple juice.

Cook over moderate heat, stirring until thickened. Add lemon juice; cool to room temperature. Combine egg mixture and pasta; mix. Refrigerate overnight.

Next day, add pineapple chunks, mandarin oranges, and Cool Whip; chill.

Store in airtight container.

Broccoli-Cauliflower Salad with Dried Cranberries and Pistachios

From the kitchen of Meier Bauer

4 bacon slices
1 cup mayonnaise
1/4 cup sugar
2 Tbsp. red wine vinegar
1/2 tsp. salt
1/4 tsp. pepper
3 cups coarsely chopped broccoli florets
2 cups coarsely chopped cauliflower (about 1/2 head)
1 cup sweetened dried cranberries
1/2 cup chopped pistachios
3 Tbsp. chopped red onion

1. Cook bacon in a large skillet over medium-high heat 6-7 minutes or until crisp; remove bacon; drain on paper towels. Crumble bacon.
2. Meanwhile, combine mayonnaise and next 4 ingredients in a large bowl; stir until well blended. Add bacon, broccoli, and remaining ingredients. Toss until vegetables are coated.

Makes 6 - 8 servings.

Caprese Pasta Salad

From the kitchen of Gail Adams-Arnold

This combination of ingredients is great as an appetizer or a salad. Whichever suits your occasion. Enjoy!

1/2 cup Basil, fresh	16 oz Rotini pasta
8 oz Cherry Tomatoes	1 Salt/pepper
2 tbsp Balsamic vinegar	3 tbsp Olive oil
1/4 cup Pesto	8 oz Mozzarella pearls

Mix all ingredients together.

Recipe takes 13 minutes to prepare · Vegetarian · Serves 8

ENTREES

Spaghetti tonno e capperi (Spaghetti with Tuna and Capers)

From the kitchen of Diana Haskell

Ingredients:

- 1 T olive oil
- ½ c chopped onion
- 2 minced garlic cloves
- ½ t crushed red pepper flakes
- 1 finely chopped anchovy filet
- 1 (28 oz) Marzano crushed tomatoes
- 3 T capers
- 2 cans of tuna in olive oil
- Spaghetti (no more than one pound)
- Chopped basil, parsley and pitted black olives for garnish



Directions:

Heat olive oil in a large skillet. Sauté chopped onion and anchovy until soft (about 5 minutes). Add crushed red pepper and garlic, sauté for about 1 – 2 minutes. Add tomatoes and reduce heat to low.

Drain the oil from one can of tuna, but do not drain the second can of tuna. Add tuna and capers.

Cook spaghetti until al dente.

Drain and toss spaghetti with the red sauce with tuna in a serving bowl. Garnish with basil, parsley and black olives.

Manga!

Chicken and Rice Casserole

From the kitchen of Katie Gantz

My mom always loved this recipe because all the ingredient amounts are 1's and it even cooks for 1 hour. Very easy to remember!

Preheat oven to 350 degrees.

Ingredients:

- 1 package of 4-6 bone-in chicken breasts
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 large yellow onion, minced
- 1 cup Minute brand instant white rice

Combine the 3 cans of soup, onion and the uncooked rice.

Mix then pour large greased (buttered) rectangular casserole dish.
Place chicken breasts on top of rice mixture and bake for 1 hour.

The chicken breasts tend to stay juicier if the skin is left on while cooking.

New England Baked Chicken/Turkey

From the kitchen of Cindy Speakman

This is my husband's favorite casserole, so we have it about once a month.

Preheat oven to 350 degrees.

- 2 cups cooked chicken or turkey, cubed or shredded
- 1 can cream of chicken soup
- 1 can (8 oz) sliced water chestnuts
- 1 cup sour cream
- 1 small onion chopped
- 1 carrot, grated
- 1 box stuffing mix or leftover stuffing
- ½ cup melted margarine/butter OR ½ cup chicken broth

Mix the first six ingredients together and put in greased 9 x 13 pan.

Mix stuffing according to package directions adding extra butter/margarine or broth. Spread stuffing over chicken/turkey mixture.

Bake first 15 minutes covered with foil. Uncover and cook another 15 minutes or until light and bubbly. I will also microwave this for 10 minutes, but the stuffing doesn't get crunchy.

Serves 4-6

“Grandma Burgers”

From the kitchen of Katie Gantz

My brother and I still get together at least once each holiday season to make burgers the way our grandma did. During the depression, people needed to stretch their dollars as much as possible, so they often added fillers to when cooking. Luckily, we don't have a need to do that as much these days. We just enjoy these because they taste so good!

1/2 lb ground beef or ground chuck
1/3 of a small onion, finely chopped
5 saltine crackers ground up as fine as possible
1 tsp milk
a dash if salt (if needed)

Mix together all the ingredients thoroughly.

Form the 2 burger patties as thin as possible. The burgers will look big, but they shrink somewhat as they cook.

Cook on hot skillet for about 1-2 minutes on each side.

They can be served on buns or bread with your choice of condiments. We use slices of bread since that is how our grandma served them.

Makes 2 delicious hamburgers!

SIDES



Colorful Potato Kugel

From the kitchen of Karyn Kern Lazear
Great for any holiday meal or large gathering!

Ingredients:

- 6 medium potatoes, pared
- 1 large onion
- 1 large carrot
- 1 ½ t. salt
- ½ t. pepper
- 3 eggs, well beaten
- ¼ cup oil
- ¼ cup Matzo Meal

Grind potato, onion and carrot (see notes). Add remaining ingredients and mix well. Pour into a heavily greased 8 inch square dish.

Bake at 370 degrees for about 1 hour. The top should be brown and crisp at the edges.

Makes 8 servings.

Personal Notes:

Because one of the ingredients is Matzo Meal, it is from my Passover cookbook. However, I have served it at many holiday dinners – Christmas included – as it is a favorite.

I am sure you could go the Goggle to find a substitution for Matzo Meal.

Also, I learned from my mother-in-law that, to save time, not to peel the potatoes, just wash them. I cut them, along with the carrot and onion, into chunks and shred them in the food processor.

This recipe is easily doubled for a large gathering. I may have even done a recipe and ½, and used 5 eggs.

Carrot Casserole

From the kitchen of Diane Heilmann

6 large carrots (1 lb.) grated and cooked 15 minutes. Drain.
1 C. milk and 1 egg. Beat and mix well with 1 C. shredded sharp cheddar.
Salt & pepper.
1 T. grated onion.
1 C. (3 slices trimmed) fresh bread torn into small pieces and mix with above..



Grease casserole. Save a few bread crumbs and cheese for topping and dot with butter.

Bake at 350 for 40 minutes.
Serves 6-8.

Very Easy Fruit Jello

From the kitchen of Mary Jo Berry
A nice side dish

1 large box of fruit jello – I usually use strawberry or cherry jello.
1 can of pie filling – strawberry pie filling for strawberry jello, cherry pie filling for cherry jello 21oz can
8x8 Pyrex dish
Whipped cream or Cool Whip for topping

Boil water for jello as listed on box. Pour gelatin into boiling water and mix.
Instead of adding cold water to gelatin, add pie filling to boiling water and gelatin mix.
Stir.

Pour into dish and refrigerate till it gels.
After jello sets, top with Whipped Cream or Cool Whip.

DESSERTS



Peach Pecan Cobbler

Author Paula Jones

From the kitchen of Jane Houser

I love this cobbler! Such a great treat if you love peaches and pecans, I make this after I get Peach Truck peaches, soooo good!

Ingredients

- 1 and 1/2 cup all-purpose flour, 1 and 3/4 tsp baking powder, 1/2 tsp salt
- 1 cup granulated sugar
- 1/2 cup pecans, toasted and cooled
- 2 cups sliced peaches. Fresh, frozen (thawed) or canned (drain syrup)
Personally, I use 3 cups
- 1/2 cup real butter, unsalted
- 1 cup whole milk (1% or 2% may be substituted)
- 1 tsp vanilla extract
- 1 and 1/3 cup brown sugar
- 1 and 1/2 cup hot water

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Melt butter in 9x13 inch pan
3. In a mixing bowl, combine flour, baking powder, salt, sugar, milk and vanilla extract
4. Stir to combine, but do not over-mix. The mixture will be thick, but pourable.
5. Remove pan from oven and spread peaches evenly over butter.
6. Sprinkle pecans over peaches.
7. Pour flour mixture over peaches and pecans.
8. Sprinkle brown sugar over top of batter.
9. Heat water until it's hot to the touch, but not boiling.
10. Carefully pour hot water over ingredients in pan, DO NOT STIR.
11. Bake 35 to 45 minutes until golden brown.

Serve warm or cold!

Carrot Cake

From the kitchen of Margaret Murph

My recipe is homemade carrot cake. My family and friends at birthday parties always request I make it.

2 c. sifted flour	2 t. baking powder
1 1/2 t. baking soda	1 1/2 t. salt
2 t. cinnamon	2 c. sugar
1 c. salad oil	4 eggs
2 c. finely grated carrots	1 1/2 c. crushed pineapple
1/2 c. chopped pecan nuts	1 (3 1/2 oz.) coconut (optional)

Sift together flour, baking powder, baking soda, salt, and cinnamon. Add sugar, salad oil, and eggs. Mix well. Add carrots, pineapple, nuts and coconut. Blend thoroughly.

Pour into 3- 8inch round cake pans. (Grease and flour the cake pans.) Bake at 350 degrees for 35 to 40 minutes.

Cream Cheese Frosting:

1 stick butter or margarine	1 (8oz.) pkg. cream cheese
1 t. vanilla	1 lb. powdered sugar

Combine soft butter and cream cheese (I leave it out of refrigerator until soft) and vanilla. Gradually beat well. If mixture is too thick to spread, add a small amount of milk. I add a few drops of yellow food coloring to the icing.

Bakery Dots (thumbprints)

From the kitchen of Carol Ladrigan

1 cup Parkay margarine **
1/4 cup sugar
2 cups flour
1 tsp. Vanilla
1/4 tsp. salt

**I've tried other margarines than Parkay, but it turns out the best for some reason. If you use real butter, they get a little browner and burn easily.

FROSTING FOR THE DOTS

1 cup powdered sugar

1/2 tsp. Almond extract

Food coloring/paste. For the season—red&green, Pink&yellow

Water for consistency to drip with a spoon and then it'll set up.

DIRECTIONS COOKIES

Combine the margarine and sugar. Beat till fluffy. Beat in the flour, salt, and vanilla. Roll dough into small balls and make a thumbprint in the center. You may need to repress the print when baking.

Bake at 300 degrees. 20-30 minutes. Till slightly brown on the bottom and little brown on top.

Remove and cool on a rack.

DIRECTIONS FROSTING

Mix all ingredients. Don't make too runny or it will overflow the thumbprint.

FINAL Add a drop of frosting to each cookie. Let set till hard.

YIELD about 40-50 depending on size of the ball you roll.

Chocolate Chip Meringue Bars

From the Kitchen of Carolyn Lamping

This recipe was written by my mom on a 3 cent post card. (for those of you old enough to remember.

1 cup butter or margarine

1/2 cup light brown sugar

1/2 cup white sugar

2 egg yolks beaten with 1 tsp. water. (Whites in another bowl)

2 cups flour

1/4 t salt

1/4 t soda

1 t vanilla

1 t baking powder

12 oz. bag dark chocolate chips

1 cup light brown sugar

Preheat oven 350. Grease 9x13 pan.

Cream sugar and butter. Add yolks and vanilla, beat well. Sift dry ingredients and add to butter mixture. Mix well. Spread on pan and pat evenly. Sprinkle chocolate chips over and press lightly.

Beat egg whites stiff and add 1 cup brown sugar, beat well. Spread egg white mixture over chocolate chips.

Bake 20-25 minutes. Cool before cutting into squares.

Christmas Nut Cookies

From the kitchen of Helen Romes

This recipe was given to me by my mom. She said she got it from her mom who was from Austria-Hungary. We always called it Mom's German cookies growing up.

1 stick butter-softened
4 egg yolks
2 tablespoons sour cream
1 ½ cups flour
1 teaspoon vanilla

Cream ingredients together. Roll into about 40 small balls. Refrigerate 4 hours or overnight.

Roll on flour board and fill with nut filling. (Thinly roll out dough. After putting in nut filling-about a tablespoon, fold over like an empanada/omelet.)

Bake in 350 oven for 15-20 minutes until golden brown.

Nut Filling:

2 cups chopped walnuts
4 egg whites
1 1/3 granulated sugar

Beat egg whites until soft peaks. Blend in sugar and walnuts.
(I refrigerate this overnight also.)

No Crust Cheese Cake

From the kitchen of Diana Klenk

This is a great dessert that I have at Christmas. I put it in a 9 by 13 pan using two recipes. Then I can cut it in small squares, put it in Christmas themed cupcake papers, and serve on a tray for my husband's family gathering on Christmas day.



Ingredients:

2 eight oz. packages of cream cheese
4 eggs
2/3 cup sugar
1 teaspoon vanilla

Beat the cream cheese until just mixed, will still be bumpy. Too much beating will make the cheesecake soft.

Add 1 egg at a time and beat each egg just until the yolk is broken.

Add sugar and vanilla. Beat on medium speed for TWO minutes.

Pour into greased nine inch pie pan and bake for 25 minutes in a 350 degree oven.

Take out of oven and cool for twenty minutes.

While the cheesecake cools, prepare the topping.

Topping:

1 eight ounce sour cream
3 tablespoons sugar
1 teaspoon vanilla

Blend together with spoon until well mixed.

Put topping on cooled cheesecake and bake for ten minutes.

FAMILY TRADITIONS



Feast of the Seven Fishes

From the kitchen of Diana Haskell

Feast of the Seven Fishes on Christmas Eve has been a family tradition since my grandfather, Antonio Condeni emigrated from Brancaleone, Calabria in the early 1900's to work in the coal mines of Kentucky. My grandmother, Angela Cassuli emigrated from Bari, a southern coastal city, in the early 1900's as an orphan at age 12. She arrived in the United States with her sisters and their spouses who were also indentured to the coal mines of Kentucky. History suggests that in the early 1900's Italian-American families rekindled the Old Country's Christmas Eve tradition by preparing a seven-course seafood meal that both made them feel close to their homes, while celebrating the sea, a major connection in Italy. Rather than a recipe, I wanted to share this cherished Christmas Eve tradition.

Mangia! (Eat!)

The fish or seafood served at each course is in red. The menu may vary, but generally includes:

Aperitivo – This course includes prosecco, olives, nuts and **GOLDFISH** crackers!

Antipasti – This course includes small **CRAB** cakes and **SHRIMP COCKTAIL**.

Primi – This course includes **MUSSELS** in Garlic and White Wine Spaghetti with **TUNA** in a red sauce and Italian Bread.

Secondi – This course includes baked **SALMON** with capers and a white fish such as **FILET of SOLE**.

Contorni – This is a vegetable course and varies.

Insalata – This course is a Caesar Salad with **ANCHOVIES**.

Formaggie E Frutta – This course is dedicated to Italian cheeses and fresh fruit.

Dolce – Italian cookies, candies and after dinner drinks or coffee end the evening.

Giving gifts and Midnight Mass at the Cathedral completes the Christmas Eve tradition that I have cherished and passed on to my children and grandchildren.

Buon appetite! (Enjoy your meal!)

Diana Condeni Haskell