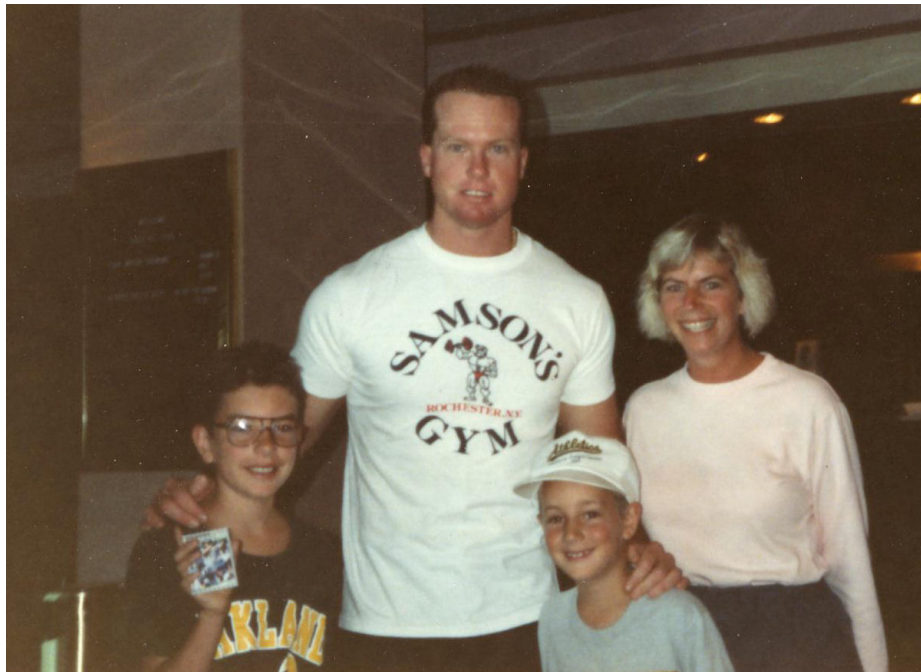


The Family Cookbook

(Who Wants Crème Brûlée?)



NEIL'S WITNESS PROTECTION 'HOMEMADE' CHICKEN SOUP

I got this recipe from Neil, who used to live out by the store. It really is good, and it is super easy to make

5 or 6 boneless skinless, boneless chicken breasts
1 large onion, chopped
1 or 2 chicken bouillon cubes
1 green pepper, seeded and chopped
1 stalk celery, chopped
1 can onion soup
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
16 ounce sour cream
1 large package frozen mixed vegetables
¼ cup butter
Salt and pepper to taste

Put the chicken and the onion in a good sized pot with the bouillon cube and enough water to cover chicken. Bring to boil, and then simmer till chicken is tender (usually around 20 minutes or so). Remove chicken from liquid, and set aside to cool so you can chop it into bite-sized pieces. To liquid, add all of the canned soups, one at a time, stirring after each. Then add the sour cream and stir well. Then add the celery, green pepper and frozen vegetables, chicken and butter. Simmer it until the vegetables are cooked and tender, but don't overcook it. Salt and pepper, if it needs it.



FROZEN CRANBERRY SALAD

You love this stuff, and so does everybody who tries it

- 1 cup sour cream
- 1 cup chopped walnuts or pecans
- ½ cup sugar
- 1 8 ounce package cream cheese, softened
- 2 16 ounce cans whole cranberry sauce
- 1 8 ounce can crushed pineapple, drained
- 1 8 ounce container cool whip

In a bowl, with an electric mixer, combine the sour cream, cream cheese and sugar and mix till well blended. Stir in the cranberry sauce, pineapple and nuts. Fold in the cool whip. Freeze. When you go to eat it, let it thaw out about 15 or 20 minutes first.



WHITE CHILI

From good old Bob Talbert's kitchen

Cook, either in the oven, or just simmered on the stove, 4 chicken breasts. After they've cooled, cut into bite-sized pieces. In a large pot, pour 2 14 ounce cans of chicken broth and add one 32 ounce or so jar (not can) of great northern beans. Keep over low heat. Chop about 2 cups of onions and a couple tablespoons or so of garlic. Sauté these briefly in some olive oil. After a couple minutes, pour into the onion and garlic a 4 ounce can of chopped green chilies, with the liquid. Now add this mixture to the broth and bean mixture. Add the chicken, too. Stir in 2 heaping teaspoons of cumin, 2 level teaspoons of oregano, a quarter teaspoon cayenne pepper and a few dashes, to taste, of hot sauce (your choice). Just heat it till it starts to bubble a little bit, 10 minutes or so.



THE MOST AMAZING FLAVORED BEEF STEW IN THE WORLD

Seriously, you may think this looks too complicated to ever make, but trust me, if you do, you will be really proud of the effort. I used to make it and again, you guys loved it. Please try it!

2 tablespoons olive oil
6 slices bacon
2 pounds beef stew meat
10 green onions, including most of green part
1 small bag of baby carrots
2 tablespoons sugar
1 and ½ cups beef broth (basically, one can)
1 ½ cups red wine (cheap burgundy works well)
2 tablespoons butter
2 tablespoons currant jelly (don't leave this out cause you don't feel like buying currant jelly. It MAKES it!)
2 teaspoons thyme
6 cloves garlic, peeled and minced
Salt and pepper

Preheat oven to 350

Heat the olive oil in a large skillet and cook the bacon until most of the fat is rendered. Remove the bacon and put in a heavy baking dish or casserole dish.

Brown the beef stew met in the bacon grease, sprinkling with pepper as you do it. Put the beef stew meat in with the bacon.

In the same skillet that you just used, quickly sauté the carrots and green onions, sprinkling with the sugar to caramelize slightly. Remove from skillet and set aside.

Add the beef broth and the wine to the skillet, bringing to a boil and scraping up the browned bits. Reduce the heat, swirl in the butter, currant jelly and thyme. Cook for a minute more. Now pour this mixture over the beef, bacon etc mixture. Also add the chopped garlic now, and the carrots and green onions that you had set aside. Stir it all gently; bake for about an hour and a half. I usually do it covered for ½ the time, and uncovered the rest. Serve with buttered noodles.

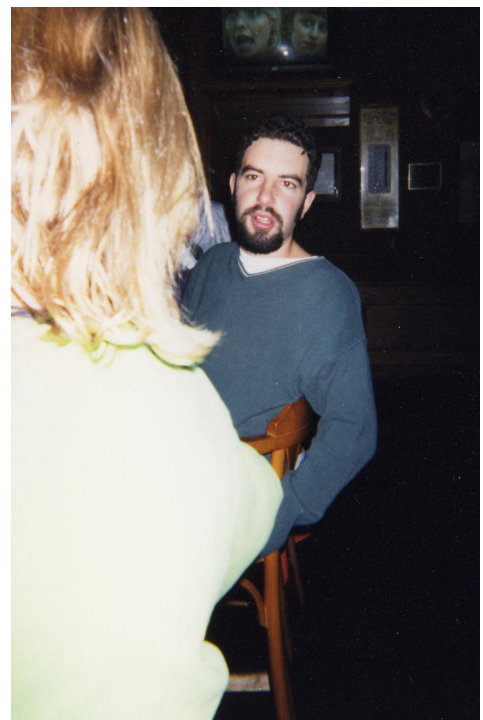
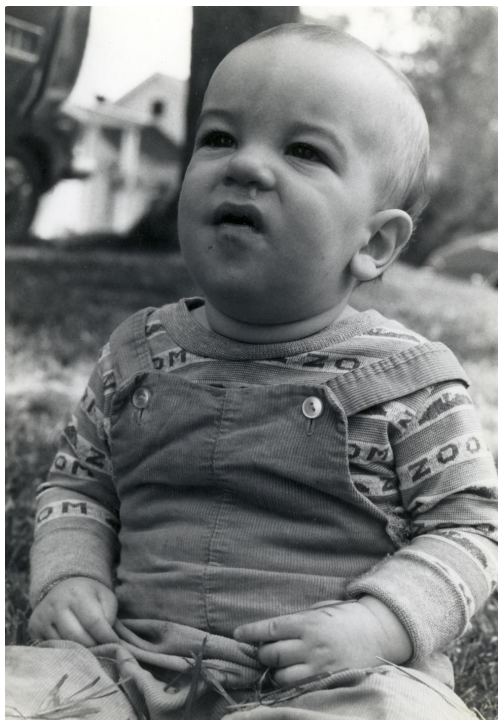


MACARONI AND CHEESE

This is about as easy to make as Kraft dinner, and about a billion times better.

- 1 cup macaroni
- 1 cup sour cream (8 oz. container)
- 1 cup Velveeta, cut up
- 1 cup sharp cheddar, shredded
- 2 eggs, beaten

Cook the macaroni and drain it. Put it into a buttered baking dish. Add the cheeses, sour cream and beaten eggs, and stir it all together. I usually put in a spoon or 2 of dark mustard too- NOT the yellow stuff! Bake at 350 for about 45 minutes.



BRIE WITH CARAMELIZED ONION CHUTNEY

2 tablespoons butter
1 onion, chopped
½ cup dried cranberries
1 tablespoon brown sugar
1 tablespoon white balsamic vinegar
1 round of brie

Melt the butter in a skillet over medium heat. Cook the onion about 5 or 10 minutes, stirring frequently. Stir in the cranberries, brown sugar and vinegar. Cook about 5 minutes, stirring frequently, until it starts to thicken.

Heat oven to 350

On an oiled baking plate or pan, place the brie. Bake for 8 to 10 minutes, until cheese is soft and melting. Take out of oven, pour sauce over cheese, and add chopped pistachios or walnuts, if you like. Serve with crackers.



REALLY GOOD AND RICH BANANA BREAD

½ cup softened butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 and ½ cup flour
1 teaspoon baking soda
½ teaspoon salt
1 cup mashed ripe banana
½ cup nuts
½ cup sour cream

Grease a loaf pan. Bake at 350 for one hour. Check after 45 minutes so you don't over bake it.



ARTICHOKE DIP

1 cup mayo

1 cup parmesan cheese

1 can artichoke hearts, drained (NOT the marinated kind. You want the ones in liquid)

Bake at 350 till bubbly and melty and nice.



THE BEST CARROT CAKE THERE IS

3 eggs, beaten
2 cups sugar
1 and ½ cups oil (canola or something like that)
2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 cup crushed pineapple, drained
1 cup chopped walnuts
2 cups grated carrots

Mix the eggs, sugar and oil together. Beat well. Then add the flour, soda, cinnamon and salt. Beat well. Add pineapple, nuts and carrots, and again beat well. Bake in a buttered or oiled cake pan (13 by 9, or bunt pan). Bake, at 350, for 1 ½ hours, but again, check it after an hour so you don't burn it. Let it cool. Then frost with cream cheese frosting, which is real easy.

8 ounce cream cheese, softened
1 stick butter, softened
Powdered sugar (I don't know how much I use; I just add it till it tastes right.)
1 teaspoon vanilla

Mix these together, adding powdered sugar last.



THE ORIGINAL SUNDAY FOOTBALL AT PICKEREL LAKE CHILI

2 medium onions, chopped
1 green pepper, chopped
1 celery rib, chopped
A few cloves of garlic, chopped
3 tablespoons oil
4 pounds ground beef
8 tablespoons chili powder
1 tablespoon cumin
2 teaspoons garlic salt
Salt and pepper, to taste
¼ teaspoon Tabasco
1 can beer
1 and ¼ cup water
1 can (14 ounce or so) stewed tomatoes
1 8 oz can tomato sauce
1 6 oz can tomato paste
1 can diced or chopped green chilies
1 bay leaf

Sauté the veggies in oil. Add the ground beef and cook till it loses its redness. Pour the beer into a large glass and add to the beer the chili powder, cumin, garlic salt, salt and pepper and Tabasco. Let it sit for a couple minutes. Then add it, and the water, to the beef mixture. Now add the tomato products and green chilies and bay leaf. Simmer kind of low, for about 3 hours. In the last hour of cooking, add beans. I like the jarred great northern beans better than kidney beans- your choice!



HUNGARIAN GOULASH WITH SAURKRAUT

Again, this one sounds complicated, but it is so damn good, you'll be glad you learned how to make it

3 pounds good beef stew meat
3 cups chopped onions
¼ cup oil
1 tablespoon paprika
1 and ½ teaspoon salt
½ teaspoon pepper
1 can beef broth

1 jar (32 ounce or so) sauerkraut
1 large potato
3 tablespoons butter
½ cup chopped onion
2 tablespoons brown sugar
2 cups boiling water

3 tablespoons flour
1 cup sour cream

In a large casserole or Dutch oven type pan, brown the meat in the oil, over medium heat. After browning it, remove beef and sauté the onions in the drippings. Put beef back in with onions. Add the paprika, salt and pepper, and stir. Add ¾ cup of the beef broth. Bring to boil, then turn down to simmer, covered, for 2 hours, till beef is fork tender. While the beef is cooking, prepare the sauerkraut. Drain sauerkraut. Grate the potato. In a large skillet, sauté the onion. Next add the sauerkraut, the grated potato, brown sugar and boiling water. Bring this mixture to a boil, then turn down to simmer; stirring occasionally, till the liquid has evaporated.

In a small bowl, combine the 3 tablespoons of flour with what's left of the beef broth. Stir till smooth, then add to the beef mixture, stirring constantly. Simmer, uncovered, for about 15 minutes. When it's ready to serve, stir some of the gravy into the sour cream, in a bowl. Blend it together, then pour it in with the beef mixture. Serve the beef mixture with the sauerkraut mixture. It is awesome!



HOMEMADE BAILEY'S

- 1 14 ounce can sweetened, condensed milk (eagle brand, or like it)
- 2 cups half and half
- 2 cups Canadian whiskey
- 1 teaspoon instant coffee
- 2 ounces coffee liqueur

In a large bottle or jug, combine all of these and chill before serving



HOMEMADE KAHLUA

If you make this, you can use some of it to make the Bailey's, too

- 4 cups sugar
- 4 cups water
- 2/3 cup instant coffee
- 2 cups vodka
- 3 tablespoons vanilla

Mix all together and simmer for 30 minutes. Chill in frig.



PEPPERMINT SCHNAPPS-JOHN COSENS-TYPE DRINK

12 ounces white Karo syrup

12 ounces vodka

Couple drops of peppermint oil

Green food coloring (if you want it green- duh!)

Mix it together good and chill.



BROCCOLI SALAD

1 large bunch of broccoli
1 medium purple onion, sliced
½ cup or more raisins
6 slices bacon, cooked crisp and crumbled

1 cup mayo
½ cup sugar
1/3 cup vinegar (not balsamic)

Mix together the mayo, sugar and vinegar. Pour over the broccoli, onions, raisins and bacon. Mix it all together good. Cover with plastic and refrigerate for several hours or overnight.

CREAM OF REUBEN SOUP

Do you guys remember this? You used to love it.

- ½ cup beef broth
- ½ cup chicken broth
- ¼ cup chopped celery
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- 1 tablespoon cornstarch dissolved in 2 tablespoons water
- 1 cup chopped corned beef
- 1 cup grated Swiss cheese
- ¾ cup sauerkraut, rinsed and drained
- ½ stick butter
- 2 cups half and half

Combine first 5 ingredients in a large saucepan and bring to a boil. Reduce heat and simmer till vegetables are crisp-tender, about 5 minutes. Add the dissolved cornstarch and continue cooking till soup thickens. Remove from heat and stir in corned beef, cheese and sauerkraut, blending well. Melt butter over medium heat and then add half and half. Mix together, then pour this into the soup mixture. Heat through, but do NOT BOIL.



CREAMY CORN SIDE DISH

Yeah, I know, dorky name, but I don't know what to call it!

- 8 slices bacon
- 4 cups corn
- 1 onion, chopped
- 1/3 cup green pepper, chopped
- 8 oz cream cheese, softened
- 1/2 cup half and half
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon pepper

Sauté bacon, then remove from pan. Drain off some of the grease but leave about 2 tablespoons. Cook the corn, onion and green pepper in that. Add the cream cheese and half and half. Stir in seasonings. Top with crumbled, crisp bacon. Bake in 350 oven for 20 minutes.



BEER-CHEESE SOUP

Really good, really easy

- 1 cup diced carrots
- 1 cup diced celery
- 1 cup diced onions
- 2 tablespoons oil
- 6 cups chicken broth
- 1 cup grated sharp cheddar
- 2 tablespoons flour
- ½ teaspoon dry mustard
- ½ teaspoon hot sauce
- ¼ teaspoon Worcestershire sauce
- 1 12 oz can of beer

In large pot, sauté veggies in oil. Add chicken broth and simmer about 45 minutes. In a separate bowl, mix together the cheese and flour. Slowly add that to simmering soup, stirring constantly. Add mustard, hot sauce and Worcestershire, stir till combined. Add beer, stir well, heat through.



CARBONARA

Probably the easiest great recipe there is

6 or 8 slices bacon

1 onion, chopped

2 or 3 cloves garlic, chopped

Pasta, your choice (I like penne, or a similar shape)

2 eggs, beaten

2 tablespoons butter

Parmesan cheese (no set amount, use your judgment to taste)

Half and half, or heavy whipping cream (a cup or so)

Salt and pepper

Sauté bacon till done, but not TOO crisp. Remove from pan. Sauté onion in same pan, along with garlic. In separate pot, cook pasta. When it's done, drain it and immediately put back in pan on the stove on medium heat- not too hot! Stir in the 2 beaten eggs, and the hot pasta will cook the eggs. Put in the onion and garlic and continue to mix. Start adding parmesan and continue stirring. Slowly add the half and half or cream, keep stirring. Finish off with the butter, and a little more parmesan, and salt and pepper to taste. You'll know when you have it just right.



PANNE CHICKEN

Ok, this is as close to the Red Bar's as we can come. Jay helped figure this out. This is the basic recipe we use; you may want to play with it a little bit.

4 boneless, skinless chicken breasts
½ cup (or so) bread crumbs
Olive oil
Butter
1 bunch green onions, chopped and using about ½ of the green part
3 cloves of chopped garlic
White wine (1/2 cup?)
1 can chicken broth
Approximately 3 spoonful capers (drained)
1 lemon, possibly more

Pound out the chicken breasts to flatten them. Roll them in bread crumbs, and kind of press the crumbs into chicken good so they stick. In a mixture of olive oil and butter, sauté the chicken till it's browned on both sides. Put it in a baking dish. Bake in 350 oven for about 20-30 minutes. Pour a splash of wine in the pan you just cooked the chicken in. Stir well to get the good brown parts loose from the bottom of the pan. Add the onions and garlic, and sauté in the wine/drippings. You may need a little more butter at this point. When onion/garlic is done, pour in capers and juice of the lemon and keep stirring. Add a little more wine. Start adding the chicken broth, but do it in batches, don't just pour the whole can in at one time.

Keep it simmering, just under a boil, so it thickens up some. Keep tasting it, seeing if it needs more salt or pepper. When chicken is about 10 minutes from being done in the oven, pour the sauce over it and finish baking.



LEMON CHICKEN

Really, really easy and great with pasta

6 boneless, skinless chicken breasts

½ cup butter

2 tablespoons cooking sherry

2 tablespoons lemon juice

2 tablespoons grated lemon rind

1 cup heavy whipping cream

¼ cup parmesan cheese

Pound chicken breasts to flatten them a little bit, then sauté in the butter til light brown. Sprinkle with salt and pepper. Remove chicken and put in a baking dish.

Stir the wine, lemon juice and rind into the drippings in the skillet. Cook over low heat 3 or 4 minutes, stirring constantly. Slowly pour in the heavy cream and stir.

Pour the sauce over the chicken, sprinkle with the parmesan, and bake, at 350, for about 30 minutes, til golden brown.



PEAS AND PEANUTS

2 packages of frozen peas(10oz.each),thawed, but not cooked
½ cup chopped onion
2 to 2 ½ cups sour cream
1 teaspoon worcestershire sauce
1 teaspoon garlic salt
1 teaspoon lemon juice
1 ½ cups peanuts

Mix all this together in a bowl and refrigerate, covered. If you want, you can cook some bacon, crispy, and crumble it up in there, but I usually don't. You can also add just a little bit of mayonnaise if you want.



STUFFED GRAPE LEAVES

OK, I know this one SOUNDS hard to make, but it so is not !!

1 jar grape leaves

1 ½ pounds ground beef or ground lamb (or a mix of the two)

1 cup rice (not cooked....and NOT minute rice !)

3 chopped onions

1 tablespoon salt

½ teaspoon pepper

3 tablespoons olive oil

½ tablespoon mint leaves

¼ cup butter

1 cup beef broth

First thing you do is drain and rinse the grape leaves. Put them in a pan with water and boil for 3 minutes. Drain again, then lay them out flat while they cool.

Next, combine the meat, rice, onions, seasonings and olive oil together and mix it up real good.

Grease the bottom of your cooking pot. Fill each leaf with your mixture and roll up. Lay them carefully in the pot, and dot with the butter. When they're all made, put a plate on the top of them so they stay still and don't move around while cooking. Over the plate, pour the beef broth. Bring to a boil, then turn down to simmer, for about 2 hours. Save the cooking liquid for making the sauce.

SAUCE

4 eggs, room temperature

1 ¼ teaspoon cornstarch, diluted in 2 tablespoons cold water

5 tablespoons lemon juice

Dash of salt and pepper

½ cup yogurt, room temperature-or sour cream

Beat the eggs and cornstarch well with mixer. While you continue beating, add the lemon juice and salt and pepper. Mix the yogurt, or sour cream, into the liquid that the grape leaves cooked in. Mix til it's smooth., then SLOWLY add it to the egg mixture, blending it well. Cook over VERY low heat , stirring all the time, til it's the consistency of heavy cream.

QUICHE

This is your basic recipe, using bacon and swiss cheese, but you can really easily change it if you want , using whatever you feel like....spinach, garlic, etc.

- 1 pre-made pastry crust
- 10 or 12 slices bacon,cooked crisp and crumbled
- 1 cup grated swiss cheese
- 1/3 cup chopped onion
- 4 eggs,beaten
- 2 cups half and half, or heavy cream
- ¾ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon cayenne pepper

Sprinkle the bacon, cheese and onion on the crust. Then mix together the eggs with the cream and seasonings. Pour over the crust. Bake at 425 for 15 minutes. THEN, reduce oven temperature to 300. Cook, uncovered, for about another 30 minutes, til done.



REUBEN SANDWICH CASSEROLE

This is that recipe from Mare that I made when we were still living in Florida. Remember it?....It is awesome !

32 oz. jar sauerkraut (with caraway seeds, if available)

½ cup chopped onion

¼ cup minced parsley (fresh)

4 cups shredded Swiss

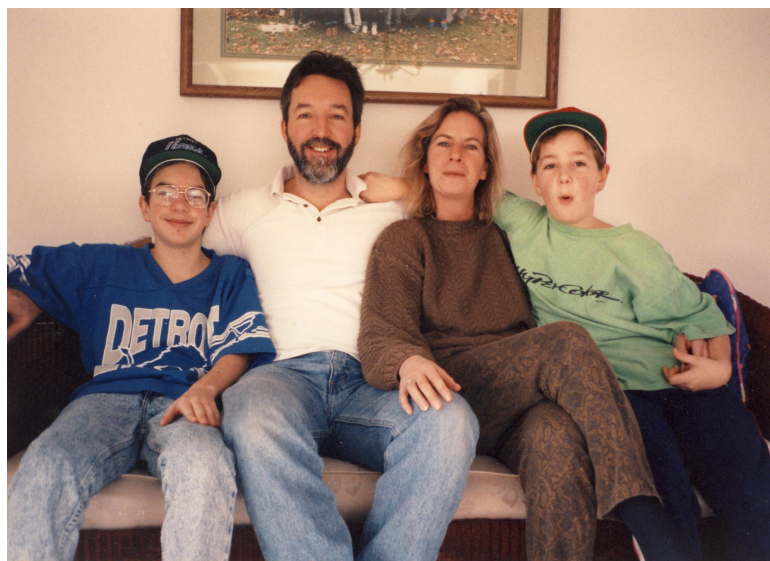
1 1/3 cups Thousand Island dressing

1 pound chopped corned beef

½ cup butter

6 slices rye bread, cubed – or- 20 miniature cocktail rye, cubed

Drain and rinse sauerkraut. Put in an ungreased 13 X 9 pan. Add onions and parsley and mix together. Layer 2 cups cheese, then ½ of the thousand island, then all of the corned beef. Layer again with rest of cheese and dressing.



There are many, many things I miss, living so far away from you guys. The most obvious, of course, is just not being able to see each other all the time. I miss having you guys pop by with cubby for a visit whenever you feel like it. Or go down to the pool and drink a few beers. Or watch some great TV, or go to a movie, or just hang out. A huge thing I miss is cooking for you guys. You know that through the years, and even more so as you got older, it's just been a source of great joy for me to cook a meal that you really loved. This cookbook is for you to keep and experiment with and enjoy. I hope it brings back great memories for you. It sure did for me as I've been working on it. I am positive there are a bunch of recipes that I've forgotten to include, but think of this as a first installment. Maybe you'll even come up with some of your own. This little project was made with all my love, and that you have forever. Merry, Merry Christmas!

Love,
Mom



RICHARD'S AUSSIE BACON AND EGGS SANDWICH

1 pound bacon
3 large eggs
Salt and pepper
2 slices bread

Take a pound of bacon and fry it up in the pan. When it's done, move bacon to the side of the pan- Then, throw in 3 eggs, cooking them in all the grease. Douse with pepper and some salt. Cook to your preference - runny or hard. Put a slice of bread on a plate. Get 1/2 the bacon from the pan, put it on the bread, then 2 eggs, then rest of bacon, then the last egg. Top with the other slice of bread. Press palm of hand onto the top of bread to squish. Now it is ready to eat and enjoy !! Bloody hell, this is great !!!

Before you leave the kitchen to go and eat this , glance around and make sure you left a greasy mess all over the stove and countertops so the little missus has something to do while you're having your breakfast.

