

Recipes of Sharon Stein's and Bob Dopp (and a few others)

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Baked Goods

Challah and Monkey Bread

Challah is delicious egg bread and Monkey Bread is made using challah dough.

Challah:

7 cups unbleached flour total. Start with 6 or 6 ¼,

½ cup white sugar. A little bit more is okay

1 ½ to 2 tsp salt

Mix in large bowl and make a “well” in the middle and add:

3 Tbs vegetable oil

1 egg

1 package (1 TBS) Rapid rise yeast

2 cups warm water

Mix very well

Add flour and mix. If it is sticky, add more flour until it is smooth and soft.

Punch and mix till smooth for 2 or 3 minutes

Oil bowl and place dough in and punch down. Cover with a cloth to rise in a warm place or on the counter or even the refrigerator over night. Temperature adds speed of rising.

Punch down and divide into 16 to 20 parts and roll them like snakes about 9” to 12” long

Oil pan, loaf pan or cookie sheet depending on what you want.

Tie in knots or braid then roll in ends and place in pan, brush egg yoke with a bit of cold water on top of dough.

Let rise in warm place until it doubles in size.

Bake at 350 F for 35 to 40 minutes until golden brown.

Monkey Bread:

After first rising, roll 1” balls out of dough and roll in melted butter, then cinnamon sugar.

If you want, add a medium peeled and chopped apple, also rolled in the butter and cinnamon sugar. Mix it among the challah balls.

Toss into pan (Bunt, loaf or whatever shape you want)

Let rise to double size and bake at 350 F for 35 to 40 minutes.

Recipe from Sharon but may have originated from cousin Alicia Tisdale

Honey Challah

Recipe By: Julie Schlafer

1 package yeast (2 1/4 tsp.)
1 cup water, 110 degrees
2/3 cup vegetable oil
2/3 cup honey (I used 1/2 sugar and 1/4 cup honey)
3 large eggs
2 tsp. salt
6 cups flour

Topping:

1 egg yolk
Sesame seeds or poppy seeds, optional

Directions:

Dissolve yeast in warm water in a large bowl of electric mixer and let stand 10 minutes until foamy/creamy. (I put in a tsp of sugar too-MAM)

Stir oil, honey (sugar if using), eggs, salt and 4 cups of flour into the yeast mixture, beat well.

Stir in remaining flour, 1/2 cup at a time, mixing well after each addition. When dough is pulling away from sides, turn it out onto a clean surface and knead until soft and smooth, about 5+ minutes.

Place dough in large oiled bowl and cover with a damp cloth and let rise about 1 hour in a warm spot until doubled in size. (mine took 90 minutes)

Turn out dough and divide into 4 pieces and braid (I did 6 pieces to make round).

Place on lightly greased baking sheet and cover with cloth again I pls ex on parchment).

Let rise until double, about another hour.

Preheat oven to 350 F.

5. Brush with egg wash and top seeds, if using. Bake 30-40 minutes until golden and tall.

Banana Bread

This recipe is for 1 loaf – so double it!

1/2 cup brown sugar

1/2 cup white sugar (a little less)

1/2 cup butter

1 tsp Vanilla

2/3 cup mashed very ripe bananas (about 2 or 3 medium bananas)

When bananas get over-ripe, toss them in a baggie in the fridge. Then thawed, pour off the excess liquid and use the brown remains. They are sweet and delicious in bread.

3 T sour cream or butter milk (I always use sour cream)

2 Eggs

1 tsp vanilla

1 t baking soda

¼ t salt

2 cups flour

1 cup chopped walnuts

1 cup raisins (Optional)

Beat well the softened (RT) butter and sugars until smooth

Mash bananas with fork, then add and blend

Add sour cream, vanilla and eggs and blend.

Mix together all dry ingredients using a wooden spoon until well moistened, but don't over blend.

Bake in a greased 9" x 5" loaf pan about 1 hour at 350 F. Check with toothpick.

Sometimes needs another 10 minutes or so depending on how moist the bananas were.

(Originally from Rose Smith, modified by Bob and Sharon)

Festive Cranberry Bread

2 cups flour

1 cup sugar

2 ½ tsp baking powder

½ tsp soda

1 tsp salt

2 tsp grated orange rind

½ cup orange juice

1 egg, well beaten

2 Tbs salad oil

1 cup chopped walnuts

1 cup raw cranberries cut in half

Sift together flour, sugar, baking powder, soda, salt into a large bowl.

Combine orange juice, rind, egg & salad oil.

Add all at once to dry ingredients, stir just enough to thoroughly moisten.

Stir in nuts & cranberries.

Pour into a greased and floured 9x5x3 pan.

Bake 350 F for 60 minutes.

Cool before slicing

Marge Goedert

Banana Oatmeal Nut Bread

Butter 2 loaf pans, preheat oven to 350 F

In a large mixing bowl, mix:

4 eggs

1 cup sugar (white or brown)

2 tsp baking soda

2 sticks of soft butter

2 tsp cinnamon

2 cups flour

sprinkle of salt

3 mashed ripe bananas

2 cups raw oatmeal (rolled oats)

1 cup chopped walnuts

1 cup raisins

½ cup milk

Mix all together until well blended

Pour into 2 loaf pans can sprinkle candied pecans on top if you want.

Bake at 350 F for 50-60 minutes

Irma Jo Dopp

Sour Cream Coffee Cake

Prepare (Crisco + flour)

9" tube pan, small bunt or loaf pans

Coconut Mix:

1 cup shredded coconut

1 Cup walnuts, rather finely ground

½ cup brown sugar

1 tsp cinnamon

Mix thoroughly with a fork and set aside

Sift together

4 cups flour

½ tsp salt

1 ½ tsp baking soda

1 tsp baking soda

Set aside

Cream together very thoroughly:

½ pound room temperature butter

1 tsp vanilla

2 cups white sugar

2 cups (1 pt.) Sour Cream

Blend to smoothness

Add alternatively, beginning with flour, then egg ending with flour

Flour mixture from above

6 jumbo eggs

Continue mixing at high speed until smooth.

Fill pans ½ full, then a layer of:

1) Coconut mixture, then more batter, then a thin layer of the coconut mixture

Or alternatively

2) 10 Oz jar of Marcano cherries (drained) for center and coconut for topping

Bake in pre-heated oven at 350° F for about 45 - 50 minutes then check. May take 1.25 hours, but do not over-bake. Check often with tooth pick.

Can powder sugar coat when cool. Does not need it, but makes it look pretty.

Cousin Lainie Lippitt original

Brownies by Granny Jo

Melt 1 Stick Butter.

Add 2 oz Cocoa (6 Tbs)

1 Cup Sugar

1/2 Cup Water

Sift in 1 Cup Flour

1 teas. Baking Powder

1 teas. Vanilla

1/2 Cup Chopped Walnuts

2 (beaten) Eggs

Bake in greased square 9" pan 350 degrees for 35 minutes.

Note: More butter & less flour = creamier texture.

Irma Jo Bollinger Dopp

Apple Crisp

1. 9 – 10 apples
2. ½ cup sugar
3. 1 tsp vanilla
4. 2 tsp lemon juice
5. ½ cup brown sugar
6. 1 ¼ cup flour
7. 1 tsp baking powder
8. 1 tsp cinnamon (plus a bit of nutmeg and/or cloves id desired)
9. ¼ tsp salt
10. ½ cup butter

Peel and slice apples and place in greased casserole

Mix together items 2 – 5 and mix well

Pour over apples in casserole

Mix items 5 – 9 and mix well

Crumble in butter evenly.

Spread the topping on the apples and dot liberally with more butter.

Bake at 350° F for 1 hour

Bob West (but modified by Bob Dopp)

Chocolate Cheesecake

Preheat oven to 375

Grease sides of a 9" spring form pan but not the bottom

Mix together

2 cups crushed chocolate wafers

$\frac{3}{4}$ stick of melted butter

Press $\frac{2}{3}$ of this mixture onto sides of pan, leaving $\frac{3}{4}$ " rim on top. Press rest on bottom.

3 8 oz packages of cream cheese

1 Cup Sugar

12 oz semi-sweet chocolate chips

1 tsp vanilla

$\frac{1}{8}$ cup chocolate liquor

dash salt

3 eggs

1 cup sour cream

Beat cream cheese and one egg until fluffy. Add sugar and beat well. Add vanilla and salt and mix in the melted chocolate chips after melting them. Add rest of eggs one at a time, continuously beating the mixture. Add sour cream while mixing.

Pour into crust, rotating pan to keep even and to smooth the top.

Bake for 1 hour at 375 F

Cool on rack. When cool, cover with aluminum foil and refrigerate over night. Top with fruit pie filling. Cherry pie filling is lovely and tastes wonderful.

Bob & Carol Dopp

Tollhouse Chocolate Chip Cookies

Ingredients:

2 1/4 cups **all-purpose flour**
1 teaspoon **baking soda**
1 teaspoon **salt**
1 cup (2 sticks) **butter, softened**
1/2 cup **granulated sugar**
1/2 cup **packed brown sugar**
1 teaspoon **vanilla extract**
2 **large eggs**
2 cups (12-ounce package) **Dark Chocolate Chips**
1 cup **chopped nuts**

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 14 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to racks to cool completely.
We use flat glass plates from old microwave ovens! When they die, keep the flat glass dish!

Off the package, but with reduced sugar (was 3/4 cup each)

Peanut Butter Cookies

2 ½ cups flour

½ tsp salt

½ tsp baking soda

1 cup butter

1 cup peanut butter

1 cup white sugar

1 cup brown sugar

2 eggs

Mix flour, salt& baking soda, set aside

Mix butter, peanut butter.

Add both sugars. Mix well.

Add eggs and beat well.

Stir in flour mixture.

Drop dough from teaspoon on backing surface.

Use a fork to make a crosshatch pattern on the dough flattening the lump.

Bake at 350 F for 10 to 15 minutes.

Makes 4 to 5 dozen cookies

Some newspaper clipping

Vanishing Oatmeal Raisin Cookies

½ cup butter (1 stick + 6 TBS) at room temperature

¾ firmly packed brown sugar

½ cup white sugar

2 eggs

1 tsp vanilla

1 ½ cup white flour

1 tsp baking soda

1 tsp cinnamon

½ tsp salt

3 cups Oatmeal (rolled oats)

1 cup raisins

Heat oven to 350 F

In large bowl beat together softened butter and sugars

Add eggs one at a time and vanilla

Beat well

Add combined flour, baking soda, cinnamon and salt – beat well.

Add oats and raisins. Mix well (will need a wooden spoon)

Drop rounded tablespoon lumps onto cookie sheet (if not using Silpat sheets, lightly grease the sheet).

Press with fingers to make flatter (~3/8" thick)

Bake for 20 minutes for crispy cookies (our Favorite)

Some like them softer, so scale down if you like

Place on smooth surface to cool.

Straight off the Quaker Oats Lid, but we like them crispy, so cook them longer.

Apple Pie crust for fruit filling

Crust recipe copied from Crisco.com It is great crust, but you have to be very careful to not over work it. If it gets warm at all from working it, it will fail. You can also use butter.

INGREDIENTS

SINGLE-CRUST

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup cold Crisco® All-Vegetable Shortening WELL CHILLED in fridge
- 3 to 6 tablespoons ice cold water

DOUBLE-CRUST

- 2 cups all-purpose flour
- 3/4 teaspoon salt
- 3/4 cup cold Crisco® All-Vegetable Shortening
- 4 to 8 tablespoons ice cold water

PREPARATION DIRECTIONS

STEP ONE

STIR flour and salt in large bowl until blended. Cut shortening into flour mixture using pastry blender until shortening pieces are the size of peas. Don't over work it! Each little glob will become a flake when cooked. Gradually add just enough water, 1 tablespoon at a time, stirring with fingers just until dough holds to make 2 balls.

STEP TWO

SHAPE dough into a ball for single pie crust. Divide dough in half and shape into two balls for double crust pie. Flatten into 1/2-inch thick disk(s). Wrap disk(s) in plastic wrap. Chill 30 minutes or up to 2 days.

STEP THREE

ROLL dough on lightly floured surface, rolling from center outward. For 9-inch pie plate, roll into an 11-inch circle. For 9 1/2-inch deep-dish pie plate, roll into a 12-inch circle. Transfer dough to pie plate.

STEP FOUR

For SINGLE-CRUST pie, fold edge under and press to form a standing rim. Flute edge as desired. Chill until ready to use.

STEP FIVE

For DOUBLE-CRUST pie, roll disk for bottom crust, trimming edges of dough even with outer edge of pie plate. Fill unbaked piecrust according to recipe directions. Roll out remaining dough disk. Place dough over filled piecrust. Trim edges of dough leaving a 3/4-inch overhang. Fold top edge under bottom crust. Press edges together to seal.

Apple filling: https://www.simplyrecipes.com/recipes/old_fashioned_apple_pie/ we added walnuts and raisins can also be added. Ad-lib at will!

Apple Cobbler with Almond-Streusel Topping

Topping

2 ¼ Cups white sugar
1 ¼ Cups butter cut into thin slices at room temperature
1 Cup vegetable shortening (e.g. Crisco)
4 Oz almond paste, crumbled
3 cups all-purpose flour
2 tsp almond extract

In stand-up mixer using the paddle attachment, combine sugar, butter, shortening and almond paste. Blend until smooth.
Add flour and almond extract, mix until well combined.
Form into a thick disk and wrap in plastic. Refrigerate over night.

Filling:

¼ cup lemon juice
2 TBS lemon juice
5 pounds of apples (Granny smith, Honey crisp or other)
1 Cup chopped walnuts
2/3 cup packed brown sugar
3 TBS corn starch
1 tsp ground cinnamon
½ tsp nutmeg
1 ½ cup golden raisins, soaked in warm water for 20 minutes, then drained
2 Tbs brandy (we used cognac)
1 tsp vanilla

Preheat oven to 350 F and grease a 9" x 13" baking pan.
Stir all but 2 TBS lemon juice in a large bowl of cold water (we also added ice cubes)
Peel and slice the apples about ¼" thick wedges and drop into cold lemon water.
In a large bowl, mix the sugars, cornstarch, cinnamon and nutmeg.
Drain the apples well, wrapping in a dishtowel to remove remaining water and add to sugar mixture. Add walnuts, 2 TBS lemon juice, brandy and vanilla. Mix well tossing with two large spoons. Pour into backing dish.
Take disk of topping out of refrigerator and cut into quarters. Using the large holes on a box grater, grate the topping over the apples, making sure to make the layer even and thick enough to completely cover the apples. Do not pack the topping, but leave loose.
Any ending chunks can be placed on the top too.
Bake for about 1 hour until the top is golden brown.
Cool slightly, then serve warm.

Secret Heath bar – Chocolate Chip Cookies

Makes ~5 dozen 3" cookies.

Ingredients:

- 1 pound butter, softened to room temperature
- 1 $\frac{3}{4}$ cups granulated sugar
- 1 $\frac{1}{4}$ cups brown sugar (we like dark, but light is okay too)
 - We cut this back to 1 $\frac{1}{4}$ white and 1 cup brown sugar)
- 4 large eggs
- 6 cups flour
- 1 tsp salt
- 2 tsp baking powder
- 2 tsp baking soda
- 1 Tbs pure vanilla
- Recipe calls for 2 pounds of chocolate chips.
 - We used 10 oz (2 cups) of crushed Heath Bars (Placed in baggie, wrapped in dish towel and hammered with rubber mallet on the driveway!)
 - 2, 12 oz bags of chocolate chips (4 cups)
 - So a total of ~22 oz (1.3 pounds) of additives

Directions

- Preheat oven to 350 F, prepare cookie sheets (grease, line with parchment, use Silpat (what we use), whatever)
- Cream together butter and sugars. Add eggs, one at a time while blending. Then vanilla.
- Mix together in a separate bowl; flour, baking powder, baking soda and salt.
- Add dry ingredients and beat in.
- Add in the crushed Heath Bars and Chocolate Chips.
- Form into 1 to 1 $\frac{1}{4}$ inch balls, placing 12 on each cookie sheet.
- Press slightly with fingers to flatten a bit.
- Bake for 20 minutes

From Cousin Lainey

Dinner Things

Sharon's Chicken Matzo Ball Soup

Sharon's Chicken Soup is a hands-on event that always changes. Today I wrote down the ingredients and it was spectacular, but every time it is great, but different. This was a large pot of soup, but proportion as needed.

Soup

Sharon used a HUGE pot to place 8 to 9 quarts of water to boil. Add:

1 whole chicken

6 ribs of celery, finely chopped

1 large sweet onion finely chopped

1 shallot finely chopped

2 large leaks finely chopped

2 cups of carrots finely chopped

Add 2 Tbs salt

Some ground peppers

4 Tbs "Better then bullion" (add +/- to taste)

Boil this for at least 2 hours.

Take out the chicken and debone. Saving most for the soup, but some for other great chicken stuff later (like friend rice or chicken salad). The rest put back in the pot.

Add fresh parcel and dill to taste.

Boil another hour or more.

Matzo Balls

Use "Manischewitz matzo ball Mix".

From the box:

1 Tbs Oil

2 Large eggs

And mix very well.

Then add dry mix and using a fork, mix until just moist. Don't over mix.

Pat down in a bowl and place in a refrigerator for at least 30 minutes (can even be over night).

Get a large pan of water boiling

Prepare a bowl of cold water.

Dip hands in cold water and make balls about 1.5" diameter, rolling in the hands. Don't over-work it. Drop into the boiling water.

Cook for 25 to 30 minutes.

At about 15 minutes, roll balls around to get even cooking. They will grow to 2" to 2.5" diameter.

Remove and cool until time to add to soup.

Note: If you over-work mixing the initial dry ingredients or in making the initial balls, they can get tough. In the extreme case; like tough golf balls.

Fantastic Brisket Recipe

Ingredients

1 5 lb. or larger Beef Brisket

Salt/pepper

Onion

Garlic

Worcester sheer sauce

Mushrooms

Ketchup

1 Can of diced or stewed tomatoes

2 cans of lima beans (drained)

Potatoes [red (quartered) or small potatoes]

~1 cup red wine

Optional (chopped)

Celery

Carrots

Directions

Preheat oven to 325. In a roasting pan with cover, place brisket fat side up in bottom of the pan. Dice onion and add. Add garlic and salt and pepper. Add all ingredients mushrooms, Worcester sauce, tomatoes (and celery and carrots), and lima beans. Put ketchup on top of brisket. Cover.

Cook covered brisket for 2.5 hours.

Add potatoes, add water as needed. Want the liquid to almost cover brisket and recover.

Cook for an additional ½ hour. Cut brisket at right angle to the grain using in about ¼" slices. A power knife makes this easier.

Can be prepared a day earlier and reheated the following day.

(100% Sharon Stein)

Stuffed Cabbage (or Peppers)

Sharon almost never uses a recipe so while she was making this, I measured stuff and wrote it all down. There is a lot of stuff in Stuffed Cabbage (or Peppers)

Sharon almost never uses a recipe so while she was making this, I measured stuff and wrote it all down. There is a lot of adlibbing here. At the end you will see adding brown sugar and lemon – that is to taste and up to the individual. This is written for stuffed cabbage, but the same recipe works for stuffed peppers simply by replacing the cabbages for large raw peppers. Often she mixes the two with a bunch of stuffed peppers among the stuffed cabbages.

Ingredients:

3 heads of cabbage

4 pounds of ground sirloin or other lean meat

3# lean, boneless beef short ribs (chunks of a chuck roast also works very well)

2 Large sweet onion chopped

2 Shallots chopped

1 garlic segment chopped

1 cup chopped celery

1 cup uncooked rice

1, 28 Oz + 1, 14 Oz can diced tomatoes

3 cloves of garlic, finely chopped

½ cup red wine

2 Qt tomato juice

3 lemons (or juice from 3 lemons)

½ cup tomato ketchup

½ tsp herbs de Provence

1 ¾ Cup brown sugar

Microwave the cabbages for 6 minutes per cabbage head on high heat (18 minutes for this size recipe)

Let them cool while you chop the onion and celery.

Toss into large roasting pan.

Add both cans of diced tomatoes. Use a little water to rinse the cans to get it all.

Add garlic, finely chopped.

Mix it all together and level it in the bottom of the roasting pan.

Peel the leaves off the cabbage, stacking on a small plate. If it gets difficult, microwave a bit more.

Mix the ground meat, herbs de Provence, pepper, ketchup and rice. The only way to do this is with your hands! Dig in with your fingers and massage everything together.

Lay out one leaf of cabbage. Make a ball of the meat mixture about 1 ¼" diameter (A little larger than a golf ball). Place it at the top of the leaf and roll toward the base. When there, fold one side, then the other over the meatball. Squeeze it tight and place it in the pan at the edge. Repeat until there are stuffed cabbages all the way around. Then place the short ribs (or chunks of chuck) in the center. Continue making the stuffed cabbages until the roasting pan is almost full. When the meat runs out, tear any remaining leaves and scraps (except the core) and lay them all over the top of the dish.

Pour the wine all over the surface.

Shake the tomato juice well and pour it over the surface, stopping if the liquid reaches ½" from the rim of the pot.

Place cover on pot and bake at 325 for 2 hours.

Remove the pot and squeeze lemon juice all over the surface. Sprinkle the brown sugar over the top. Use a ladle to bring liquid up and pour over surface.

Cover and return to oven for 15 minutes more and open top to check for flavor. Add lemon and/or sugar to taste.

Lower temp to 300 F for 30 more minutes then turn oven off, but leave pot in the oven for several hours.

It is delicious then, but is one of those meals that just keeps getting better as leftovers the next day and the day after that.

Original recipe of Sharon Stein

Noodle-Spinach Ring

1 8 oz package of broad noodles

2, 10 oz packages of frozen chopped spinach well drained raw

½ cup = 1/4 pound = 1 stick butter

1 large onion minced

3 large eggs

1 cup sour cream

Salt & pepper to taste

Sauté onion in butter until slightly brownish

Fold in beaten eggs, then sour cream and spinach.

Add cooked noodles and onions.

Season to taste.

Pour into greased 6 cup ring mold.

Place mold in pan of hot water and bake in 350° F oven for 45 minutes.

Unmold and serve with sautéed mushrooms in center.

Serves 6

Sharon Stein

Larry's Caesar Dressing

1 can anchovy paste or 1 can of anchovies

½ cup Olive Oil

1 tsp worchestweshire sauce

4 good-sized cloves of garlic

1 tsp Tabasco sauce

1 tsp dry mustard

1 coddled egg – yolk only

½ cup wine vinegar

Fresh pepper

¼ cup Parmesan cheese

Add mayonnaise as needed for consistency

Fresh grated chunks for salad

Extra anchovies for salad for anyone who wants it

By Larry Stein

Fried Rice (soft Consistency)

This is a meal of leftovers. Some items are constant, like rice, eggs, onions and peppers, but just about everything else are *ad-libbed* with whatever stuff you have left over.

Constant Ingredients:

2 cups dry rice, then cooked, but use a little less water than usual. If is left over from other meals, is just fine.

2 eggs with a ~tsp of soy sauce mixed well and scrambled with olive oil until firm, then chopped up and set aside

In a large frying pan, add olive oil and 1 large onions chopped moderately fine.

Add ½ pepper (green, red, yellow – whatever)

Add 1 can of mushrooms – or a cup of fresh mushrooms.

Add 3 slices of pickled ginger, cut to about ½” chunks.

Stir and cook in olive oil until onions are translucent.

Remove to a bowl and set aside.

Add more olive oil to large pan and put in rice with more soy sauce and stir well. Cook on high heat without stirring until the bottom begins to brown, then chop up and let it brown a second time. Turn down the heat a bit.

Add a head of chopped up Bok Choy, chopped up cooked eggs and vegies from above.

Added leftover Ingredients

Add about 1 cup of meat – left over chicken, beef or whatever cut into about ½” cubes.

Vegies we have used include corn, edamame, celery, peas, quartered brussel sprouts, broccoli heads cut small and whatever is left over in the fridge!

Water chestnuts are particularly great!

Stir all together adding more soy sauce to taste.

Serves 4

Sharon Stein original

Fried Rice (Crunch rice Consistency)

This is a meal of leftovers. Some items are constant, like rice, eggs, onions and peppers, but just about everything else are *ad-libbed* with whatever stuff you have left over.

Constant Ingredients:

1. Cook chicken (or whatever protein you want) and cut into smallish bite-sized chunks and set aside.
2. 3 eggs with a ~tsp of soy sauce mixed well and scrambled with olive oil until firm, then chopped up and set aside.
3. Cut up and sauté in olive oil bean sprouts, water chestnuts, onions, shallots, celery, red pepper, pickled ginger (or ginger paste) and mushrooms (and any other left-over veggies you have handy). Cook until the onions are translucent. Set aside.
4. ~2 cups of rice (Trader Joe's brown rice with veggies + some white rice is great) and sauté with olive oil, soy sauce. After stirring to mix the rice and oil, let cook without stirring on medium heat until the bottom begins to brown. Have baby Bok Choy over the rice to steam in the covered pan. When bottom browns, stir up and add #1, 2 & 3.
5. Stir together and add sesame oil and soy sauce to taste. Simmer on low heat to be sure the steaming of the veggies is complete.
6. Add or subtract all you want from #3. Use whatever leftover veggies are in the fridge. Finely chopped brussel sprouts are wonderful.

This is even better the second day!

Sharon Stein original

2 cups leftover rice.

2 eggs with a ~tsp of soy sauce mixed well and scrambled with olive oil until firm, then chopped up and set aside

In a large frying pan, add olive oil and 1 large onions chopped moderately fine.

Add ½ pepper (green, red, yellow – whatever)

Add 1 can of mushrooms – or a cup of fresh mushrooms.

Add 3 slices of pickled ginger, cut to about ½” chunks.

Stir and cook in olive oil until onions are translucent.

Remove to a bowl and set aside.

Add more olive oil to large pan and put in rice with more soy sauce and stir well. Cook on high heat without stirring until the bottom begins to brown, then chop up and let it brown a second time. Turn down the heat a bit.

Add a head of chopped up Bok Choy, chopped up cooked eggs and vegies from above.

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Add about 1 cup of meat – left over chicken, beef or whatever cut into about ½” cubes.

Vegies we have used include corn, edamame, celery, peas, quartered brussel sprouts, broccoli heads cut small and whatever is left over in the fridge!

Water chestnuts are particularly great!

Stir all together adding more soy sauce to taste.

Serves 4

Sharon Stein original

Fish in Aluminum foil

This is a delicious way to prepare fish. If you have very kosher friends, it is a good way to prepare food for them too.

Rinse the fish in cold water and place on a piece of aluminum foil with at least 4 inches excess length on both ends.

Place 4 slices (~1 tsp each) butter along the length of the fish. Sprinkle with salt & pepper and the juice of one lemon and then generously douse with soy sauce.

Fold the foil up to seal air tight in "Boy Scout" style if you had been a scout.

Let grill get very hot (>600 to 700 F) and place on grill. Thin fish for 8 minutes, very thick 12 minutes. You have to decide.

Be careful opening it, as the foil should be swelled with steam pressure. It can hurt as you open it.

Once opened, use broad spatulas to separate the fish from the skin and place on serving platter. Is delicious!

By Sharon but commonly known

Sharon's Mahi Mahi (or other the fish) with butter, capers and pasta

Season fish with paprika, garlic, pesto, lemon juice for hours in the fridge.

Prepare your pasta – we like Vermicelli noodles or penne or linguine, but any you like will do.

Next, using a large fry pan (we use the outside grill burner) melt a bunch of butter with capers and pesto.

Fry fish for 2.5 minutes on high heat.

Flip and add tomatoes, more butter for 2 more minutes (do NOT over cook it).

Steam spinach to wilt it and lay on plate with pasta in a circle over it.

Place the fish over the setting and pour the butter from the pan over the fish and noodles and spinach.

Top with grated parmesan cheese.

It is wonderful!

Sharon's Bolognese Spaghetti Sauce

Mix together:

6 garlic cloves well chopped

1 stick of celery chopped

½ large sweet onion, well chopped

¼ cup olive oil (only use very good oil)

Cook until the onions are translucent. (We use a microwave at 70% energy, but can be done on the stovetop.)

Add:

1 to 1.5 pounds ground meat (we used beef)

4 packets of Lawry's Spaghetti Sauce Mix

1 can of cream of mushroom soup

2, 6 Oz tomato paste

Cool trick is to open both ends of the can and remove one lid. Turn over and use the remaining lid like a piston to push out the paste.

15 Oz can of tomato sauce

4 ripe tomatoes skinned and cored

Take ripe tomatoes and cut a small "X" at the bottom seam. Remove stems and drop into boiling water for about 60 to 90 seconds. Use a slotted spoon to remove and drop into a bowl of ice water. The skin will peel away very easily from the "X". Then cut in half and cut out the core while holding inside a large bowl to keep all the wonderful juices.

¼ tsp Herbs de Provence

½ cup red wine

2 pinches of sugar (cuts acidity)

1 small can of sliced mushrooms

2 cups tomato juice

Mix it all up toughly

Cook:

If using stovetop, stir every 5 to 10 minutes on low heat for hours.

If in a microwave, cook at 70% for 10 minutes and stir, then return at least 4 cycles.

Then taste and add wine, Herbs de Provence, oregano and other spices to taste.

Add tomato juice to get the correct consistency.

Uses:

Great in spaghetti, pizza, lasagna, baked spaghetti, meatball-sub and on and on.

Italian Salad Dressing

¼ cup Good Balsamic Vinegar

Add 2 whole cloves of garlic. Score them vertically, but leave whole.

Add a daub of Dijon mustard.

Add dash of salt & pepper

Add ¾ cup extra virgin olive oil

Shake it really well.

Sharon's recipe

Salmon (or other fish) Patties (AKA Fish Cakes)

Another of Sharon's recipes, which are always different depending on what is in the fridge. This calls for "red peppers" but sometimes it is green or both. The type of fish has been salmon (leftover from aluminum-foil cooking above), left over Halibut and Mahi Mahi. She has also used canned salmon when we are traveling. It would work with any seafood. The cornflake crumbs amount is a total "wag". Just add until the patties hold together, then a little bit more.

First Ingredients

½ large onion finely chopped

¼ red pepper finely chopped

1 can chopped mushrooms (or use fresh sliced)

~ 3 Tbs butter.

Sautee in the microwave (or fry pan) until the onions are translucent.

Add

1 pound cooked salmon or other cooked fish.

1 Egg

~ ½ cup Cornflake crumbs until it is enough to allow good packing into patties.

Mix with a fork feeling the consistency to add more cornflake crumbs as needed.

Knead with your hands to thoroughly mix the ingredients.

Make patties about the size of hamburgers

Melt butter in a frypan and brown the patties, flip them and brown the other side.

Serve with sour cream.

Yum!

Beef Stroganoff

1 pound beef tenderloin cut into $\frac{3}{4}$ " cubes Drop into paper bag and shake with flour salt & pepper.

Brown in $\frac{1}{4}$ cup butter. Add

1 cup thinly sliced mushrooms

$\frac{1}{2}$ cup chopped onion

1 clove minced garlic

Cook for 3 or 4 minutes until onions are barely tender.

Add 2 Tbs of cherry wine

1 cup beef stock (2 cubes in 1 cup of water)

1 Tbs tomato paste

Cook while stirring until it thickens. Lower heat and simmer all day (no less than several hours). Alternatively, store in refrigerator until next day, then slowly reheat.

Add water if necessary.

15 minutes prior to serving add:

1 cup sour cream

$\frac{1}{2}$ cup thinly sliced olives

Heat until just hap

Serve over rice or noodles

Serves 4 – 5.

Mostly Jim & Jean Wagner modified by Bob & Carol Dopp

Eggplant Dome Casserole

1 Lb eggplant (or ½ eggplant and ½ zucchini)

½ cup flour

Oil for frying

1 clove garlic (crushed)

2 green peppers

2 medium onions diced

1 cup seasoned bread crumbs (crushed poultry stuffing works great!)

2 ripe tomatoes thickly sliced

½ pound mozzarella cheese grated or diced

3 eggs

¾ cup milk

Salt, pepper, allspice, thyme & parsley

Cut unpeeled eggplant 3/8" thick

Dip in seasoned flour and brown on both sides in a large skillet with oil and garlic.

Lightly sauté peppers and onions.

Butter a 2-quart casserole (or Bundt) and sprinkle with breadcrumbs.

Overlap fried eggplant slices, tomatoes and peppers in casserole.

Sprinkle generously with crumbs, onions and cheese as you layer.

When finished, sprinkle more crumbs over the top.

Beat eggs with milk and seasonings and pour over casserole.

Bake at 350° F until golden brown – about 45 minutes.

Remove from oven and let stand for 10 minutes.

Loosen the edges with a knife and invert onto serving dish.

Serves 6 – 8

By Bob and Carol Dopp

Pasta Sauce with Anchovies

INGREDIENTS

- 1/2 cup olive oil
- 6 large shallots, sliced very thin
- 4 garlic cloves, finely chopped
- salt and freshly ground black pepper
- 1 teaspoon red pepper flakes (We use 1/2 tsp for 1 was too hot for us)
- 1 (2-ounce) can anchovy filets, drained, but not rinsed.
- 1 (6-ounce) can tomato paste or one (4.5-ounce) tube tomato paste
- With a can, remove the lid on one end, then flip over and cut the lid from the other end but don't remove the cut lid. Use this as a piston to push the paste out of the can. Works great!
- 1 16-ounce package pasta (*with reserved pasta water...don't forget!*)
 - We used only 2/3 of the pound for heavier coating
- fresh parsley, finely chopped
- freshly grated parmesan

INSTRUCTIONS

- Heat olive oil in a heavy fry pan over medium-high heat. Add the shallots and the garlic and season with salt and pepper. Cook, stirring occasionally until the shallots have softened with golden brown edges. This takes about 20 minutes
- Add red-pepper flakes and anchovies drained and straight from the can. No need to chop them. They will dissolve when they're cooked. Stir to combine the anchovies with the shallots, about 2 minutes.
- Add tomato paste and season with salt and pepper. Cook, stirring constantly to prevent any scorching, until the tomato paste has started to cook in the oil a bit, caramelizing at the edges, and turning from bright red to a deeper rusty, brick color, about 2 minutes
- Remove the pot from the heat and transfer about half of the sauce into a jar, leaving the rest behind. (These are your leftovers that you will use for a future dish).
- Fill another large pot with salted water and bring to a boil. Cook pasta according to package instructions or until very al-dente. Save a cup of pasta water when draining and add it to the remaining shallot mixture. Transfer the cooked pasta. Cook over medium-high heat, tossing the pasta with the shallot mixture to coat each piece of pasta, use two wooden spoons to scape up any bits at the bottom until the pasta is a thick sauce and is reduced and is sticky, but not saucy, 3 to 5 minutes.
- Divide pasta into bowls or one large serving bowl and top with a little Parmesan cheese and the fresh parsley.

Chopped Livers - Chicken or Calf

INGREDIENTS

- * 1 pound chicken livers (Whole foods has them)
- * 2 large sweet onions chopped
- * 1 shallot chopped
- * 2 cloves garlic chopped

Fry all but the livers in a few TBS olive oil with salt & pepper until onions translucent.

Then add the livers and cook until lightly done.

Then grind together using a meat grinder adding:

- * 2 hard-boiled eggs
- * Hand mix after grinding to get evenly mixed

It is wonderful on bread with tomatoes, lettuce and mayonnaise or Thousand Island dressing.

Summer Garden Pasta

From:

<https://www.foodnetwork.com/recipes/ina-garten/summer-garden-pasta-recipe-1925046>

Ingredients:

4 pints cherry tomatoes, halved
Good olive oil
2 tablespoons minced garlic (6 cloves)
18 large basil leaves, julienned, plus extra for serving
1/2 teaspoon crushed red pepper flakes
Kosher salt
1/2 teaspoon freshly ground black pepper
1 pound dried angel hair pasta (or other relatively fine pasta)
1 1/2 cups freshly grated Parmesan cheese, plus extra for serving

Cooking instructions:

1. Combine the cherry tomatoes, 1/2 cup olive oil, garlic, basil leaves, red pepper flakes, 1 teaspoon salt, and the pepper in a large bowl. Cover with plastic wrap, and set aside at room temperature for about 4 hours.
2. Just before you're ready to serve, bring a large pot of water with a splash of olive oil and 2 tablespoons salt to a boil and add the pasta. Cook *al dente* according to the directions on the package (be careful - it only takes 2 to 3 minutes!). Drain the pasta well and add to the bowl with the cherry tomatoes. Add the cheese and some extra fresh basil leaves and toss well. Serve in big bowls with extra cheese on each serving.

Note: We kept the bowl with cherry tomatoes separate for future use at will.