

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

Baked Goods	3
Banana Bread.....	3
Festive Cranberry Bread.....	4
Banana Oatmeal Nut Bread	5
Sour Cream Coffee Cake	6
Brownies by Granny Jo	7
Apple Crisp.....	8
Chocolate Cheesecake	9
Tollhouse Chocolate Chip Cookies.....	10
Peanut Butter Cookies	11
Vanishing Oatmeal Raisin Cookies	12
Apple Pie crust for fruit filling.....	13
Apple Cobbler with Almond-Streusel Topping.....	14
Topping	14
2 ¼ Cups white sugar.....	14
1 ¼ Cups butter cut into thin slices at room temperature.....	14
1 Cup vegetable shortening (e.g. Crisco)	14
4 Oz almond paste, crumbled	14
3 cups all-purpose flour	14
2 tsp almond extract.....	14
In stand-up mixer using the paddle attachment, combine sugar, butter, shortening and almond paste. Blend until smooth.....	14
Add flour and almond extract, mix until well combined.....	14
Form into a thick disk and wrap in plastic. Refrigerate over night.....	14
Filling:	14
¼ cup lemon juice.....	14
2 TBS lemon juice.....	14
5 pounds of apples (Granny smith, Honey crisp or other).....	14
1 Cup chopped walnuts	14
2/3 cup packed brown sugar.....	14
3 TBS corn starch	14
1 tsp ground cinnamon.....	14
½ tsp nutmeg.....	14
1 ½ cup golden raisins, soaked in warm water for 20 minutes, then drained	14
2 Tbs brandy (we used cognac).....	14
1 tsp vanilla.....	14
Preheat oven to 350 F and grease a 9" x 13" baking pan.....	14
Stir all but 2 TBS lemon juice in a large bowl of cold water (we also added ice cubes).....	14
Peel and slice the apples about ¼" thick wedges and drop into cold lemon water.	14
In a large bowl, mix the sugars, cornstarch, cinnamon and nutmeg.	14
Drain the apples well, wrapping in a dishtowel to remover 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.....	14

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..... 14

Bake for about 1 hour until the top is golden brown. 14

Cool slightly, then serve warm. 14

Secret Heath bar – Chocolate Chip Cookies 15

Dinner Things 16

Sharon’s Chicken Matzo Ball Soup..... 16

Matzo Balls..... 17

Fantastic Brisket Recipe..... 18

Stuffed Cabbage (or Peppers)..... 19

Noodle-Spinach Ring 21

Larry’s Caesar Dressing..... 22

Fried Rice..... 23

Fish in Aluminum foil 24

Sharon’s Bolognese Spaghetti Sauce 25

Italian Salad Dressing..... 26

Salmon (or other fish) Patties (AKA Fish Cakes) 27

Beef Stroganoff..... 28

Eggplant Dome Casserole..... 29

Baked Goods

Banana Bread

1/2 cup brown sugar

1/2 cup white sugar (a little less)

1/2 cup butter

2/3 cup mashed very ripe bananas (about 2 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 t baking soda

1/4 t salt

2 cups flour

1 cup chopped walnuts

1 cup raisins (Optional)

Beat well the bananas, eggs, soft (RT) butter, sugars and sour cream

Sift together flour, salt and baking soda

Mix together with walnuts and raisins using a wooden spoon until well moist, but don't over mix.

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

½ cup brown sugar

1 tsp cinnamon

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 Marciano cherries (drained) for center and coconut for topping

Bake in pre-heated oven at 350° F for about 1 hr 15 minutes. But check at 1 hour.

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 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

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 shallots finely chopped

2 large leaks finely chopped

2 cups of carrots finely chopped

Add 2 Tbs salt

Some ground pepper

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 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
- 1 Large sweet onion 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 message 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 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, sopping 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.

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

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

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 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.

Make patties about the size of hamburgers

Place patties on a sheet of aluminum foil

Place a pat of butter on each patty

Broil on aluminum foil until beginning to brown

Flip them and continue broiling until the other side is also brown.

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