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Appetizers



Taco Crescent Cups

Ingredients:

1 lb. lean (at least 80%) ground beef
1 pkg. (1 oz.) Old El Paso taco seasoning mix
2/3 C. water
1 can (8 oz.) refrigerated Pillsbury Original Crescent Dough Sheet
Shredded cheddar cheese, shredded lettuce and chopped tomato, as desired.

Instructions:

Heat oven to 375°. Spray 8 regular-size muffin cups with cooking spray.

In 10-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring frequently, until no longer pink; drain. Add taco seasoning mix and water; cook 3 to 5 minutes or until sauce is slightly thickened. Remove from heat; cool slightly.

On large cutting board, unroll dough sheet; cut into 8 squares with sharp knife or pizza cutter. Line each muffin cup by pressing 1 dough square in bottom and up side of cup. Divide taco meat mixture evenly among dough-lined cups, about 1/4 cup each.

Bake 14 to 18 minutes or until dough is deep golden brown and filling is heated through. Cool in pan 5 minutes; using metal spatula, run around edge of each muffin cup to remove from pan. Serve with traditional taco toppings (cheese, lettuce and tomatoes).

Tip: Recipe can be prepped up to 2 hours ahead of time. Just refrigerate until ready to bake. You may need to add up to 5 minutes extra bake time with this method.

Martha Pike
Hudson Falls

Cranberry Brie Bites

Ingredients:

Mini muffin pan, cutting board, flour, cooking spray
8 oz. crescent dough sheet (or crescent rolls)
8 oz. wheel of brie cheese
1 C. whole berry cranberry sauce (not jellied)
fresh rosemary sprigs (optional)

Instructions:

Preheat oven to 350°. Spray a mini muffin tin with cooking spray. Spread a little flour out onto your counter or cutting board. Then roll out crescent dough sheet. If using crescent rolls, pinch the seams together to make one long sheet.

Cut crescent roll dough into 24 equal-sized squares. Place squares into muffin tin slots.

Cut brie into small pieces and place inside the crescent dough squares. Top with a generous spoonful of cranberry sauce, a little sprig of rosemary.

Bake until the crescent dough is a light golden brown (about 15 minutes, but check at 10 minutes). Then serve warm.

Serving size: 24

Kathleen Slater
Central Bridge

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Pizza Fondue

Ingredients:

3 8 oz. cans tomato sauce
1 8 oz. pkg. mozzarella cheese
1/2 C. parmesan cheese
2 tsp. oregano leaves
1 tsp. instant minced onion
1/4 tsp. garlic salt
1 long Italian bread cut in 1" chunks. Allow to dry out a little, approximately 20 minutes

Instructions:

About 20 minutes before serving, in a fondue pot or preferably in a saucepan on the stove, over low heat, heat all ingredients, except bread until cheese is melted and tomato sauce is hot, stir frequently. When cheese is melted, transfer to a fondue pot over low heat. Serve with bread chunks. Serving size: 6

Patricia Seaman
Warnerville

Cottage Cheese Brushetta

Ingredients:

Cottage cheese
Whole wheat/whole grain toast
Whole grain crackers (i.e. Triscuits)
1/4 C. halved cherry tomatoes
1 tsp. olive oil
1/2 tsp. chopped fresh parsley or cilantro
1/2 tsp. white wine vinegar
1/8 tsp. salt
1/8 tsp. ground black pepper

Instructions:

Toss together tomatoes, olive oil, parsley or cilantro, white wine vinegar, salt and black pepper. Spread 2 Tablespoons cottage cheese on whole wheat/whole grain toast, top with tomato mixture. Or 2 Tablespoons cottage cheese with tomato mixture & 4 whole grain crackers, such as Triscuits. Serving size: 1

Nancy Ackerbauer
Johnstown

Breads



Rich Banana Bread

Ingredients:

½ C. melted butter
1 C. white sugar
2 eggs
1 tsp. vanilla
1-1/2 C. all-purpose flour
1 tsp. baking soda
½ tsp. salt
½ C. sour cream
½ C. chopped nuts (walnuts)
2 medium bananas, sliced

Instructions:

Preheat oven to 350°. Grease a 9x5 inch loaf pan. In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir in the butter mixture until smooth. Finally, fold in the sour cream, walnuts, and bananas. Spread evenly into the prepared pan. Bake at 350° for 60 minutes or until a toothpick inserted into center of the loaf pan comes out clean. Cool loaf in pan for 10 minutes before removing to a wire rack to cool. Serving size: 1 9x5 inch loaf, 15 servings.

Connie Spohn
Yarmouth Port, Massachusetts

Blueberry Zucchini Bread

Ingredients:

3 eggs, lightly beaten
1 C. vegetable oil
3 tsp. vanilla
2-1/4 C. sugar
2 C. shredded zucchini
1 tsp. salt
1-1/4 tsp. baking powder
¼ tsp. baking soda
1 T. cinnamon
2 C. or 1 pt. fresh blueberries

Instructions:

Grease and flour pans. Set aside. In large bowl beat together the eggs, oil, vanilla and sugar. Fold in zucchini. Add salt, baking powder, baking soda and cinnamon. Mix in. Add flour slowly, mixing well between additions. Fold in blueberries. Pour into prepared pans. Bread loaves first. Bake 1 hour or until knife comes out clean. Small cake will be done about 35 minutes. You can freeze loaves. Note: I do the 3 dish's because the batter fills all the way to the top of bread pans. During baking, batter over-flows. Cool bread for 20 minutes. Remove from pans. Remain cooling on wire rack.

Oven Temp: 350°

Serving size: 2 loaves and 1 4x4 pan

Susan Cleveland
Altona, New York

Cranberry Fruit Bread

Ingredients:

2 C. sifted all purpose flour
1 C. sugar
1-1/2 tsp. double acting baking powder
¼ tsp. baking soda
1 tsp. salt
¼ C. shortening
¾ C. orange juice
1 T. grated orange rind
1 egg, well beaten
¾ C. chopped nuts (your choice)
1 C. chopped cranberries

Instructions:

Sift flour, sugar, baking powder, baking soda and salt. Cut in shortening, until mixture is coarse (crumbly). Combine orange juice, rind with egg. Pour all at once into dry ingredients, mixing enough to dampen. Fold nuts and cranberries carefully into dough. Spoon into a greased 9x5x3 inch loaf pan. Spread corners and sides higher than the center. Bake in a 350° oven for one hour or until crust is golden brown. Remove from pan. Store overnight for easy slicing.

Marlene Langenbahn
Cobleskill



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Breads



Mom's Raised Biscuits

Ingredients:

1 pkg. dry yeast
2-1/2 C. lukewarm milk
1/2 C. shortening, melted
2 T. sugar
2 tsp. salt
5 C. flour

Instructions:

Combine yeast, milk and shortening. Gradually add sugar and salt. Cream well. Stir in gradually the flour, beating after each addition. Let rise double its bulk for one hour or more. Punch down and put in greased muffin pan. Let rise double bulk. Bake at 350° for 18-20 minutes.

Ruth Hayes
Cobleskill

Cheddar-Apple Biscuits

Ingredients:

1/3 C. brown sugar, packed
2 T. all purpose flour
1/2 tsp. cinnamon
10 oz. tube refrigerated buttermilk biscuits
1 C. shredded cheddar cheese
2 apples, cored, peeled and sliced into rings
1 T. butter, melted

Instructions:

Combine first 3 ingredients in a small bowl; set aside. Press each biscuit into a 3-inch circle. Place on lightly greased baking sheet; sprinkle each with cheese and top with an apple ring. Sprinkle with sugar mixture and drizzle with melted butter. Bake at 350° for 15 minutes or until crust is golden.

Serving size: 10

Barbara Deimold
Gilboa

Breakfast



Sunday Morning Crepes

Ingredients:

1-1/2 C. flour
1 T. sugar
1/2 tsp. baking powder
1/2 tsp. salt
2 C. milk
2 eggs
1/2 tsp. vanilla
2 T. butter, melted

Instructions:

Measure flour, sugar, baking powder and salt. Stir in remaining ingredients. Beat until smooth. Lightly butter skillet. Pour 1/4 cup of batter and spread in circle. Cook until light brown and flip over. Enjoy!

Serving size: 12 crepes

Carlita Gasparini
Sharon Springs

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Salads



Christy's Potato Salad

Ingredients:

4 pounds red potatoes
2 C. chopped celery
½ C. chopped onion
4 hard boiled eggs
½ tsp. black pepper
3 tsp. salt
2 tsp. sugar
4 T. brown sugar
2 C. mayonnaise

Instructions:

Boil potatoes until just done. Drain immediately. Place on cookie sheet to cool just to point where you can peel them. Cut into chunks. Mix all ingredients in a bowl. Fold in warm potatoes. Place bowl in refrigerator until cold to serve.

Serving size: approximately 10

Christy Marshall
Melrose, Florida

Apple Cranberry Coleslaw

Ingredients:

1 14 oz. bag, 3 color coleslaw mix
1 large apple (Honey crisp)
½ C. dried cranberries
½ C. chopped walnuts
4 green onions, sliced
Dressing (see note):
¾ C. mayo
¾ C. plain yogurt or sour cream
6 T. honey
¾ tsp. dried ginger

Instructions:

Note: For a less creamy dressing, use ½ C. mayo, ½ C. yogurt or sour cream, ¼ C. honey, ½ tsp. dried ginger. Combine coleslaw ingredients in large bowl. In small bowl, combine dressing ingredients and mix well. Pour dressing over coleslaw and stir until evenly coated. Cover and refrigerate until chilled. Make ahead tip – combine ingredients as directed, wrap in plastic wrap and store in refrigerator for up to 24 hours.

Serving size: 12

Lauren Schmidt
Punta Gorda, Florida

Slow Cooker



Hot Fruit Compote

Ingredients:

1 lb. dried prunes
1-1/3 C. dried apricots
13-1/2 oz. can pineapple chunks, undrained
1 lb. can pitted dark sweet cherries, undrained
¼ C. dry white wine
2 C. water
1 C. sugar

Instructions:

Mix together all ingredients in slow cooker. Cover and cook on low for 7-8 hours, or on high 3-4 hours. Serve warm.

Makes 4-6 servings.

Prep. Time: 5 minutes

Cooking time: 3-8 hours

Ideal slow-cooker size: 4 quart

Debbie Dashnaw
Cossayuna

Fruit Medley

Ingredients:

1-1/2 lb. mixed dried fruit
2-1/2 C. water
1 C. sugar
1 Tbsp. honey
peel of half a lemon, cut into thin strips
1/8 tsp. nutmeg
1 cinnamon stick
3 Tbsp. cornstarch
¼ C. cold water
1/4 C. Cointreau

Instructions:

Place dried fruit in slow cooker. Pour in water. Stir in sugar, honey, lemon peel, nutmeg, and cinnamon. Cover and cook on low 2-3 hours. Turn cooker to high. Mix cornstarch into water until smooth. Stir into fruit mixture. Cook on high for 10 minutes, or until thickened. Stir in Cointreau. Serve warm or chilled, as a side.

Makes 6-8 servings.

Cooking time: 2-1/4 – 3-1/4 hours

Ideal Cooker Size: 2-1/2 quarts

Debbie Dashnaw
Cossayuna

Times-Journal: All the news you need

Slow Cooker



Rhubarb Sauce

Ingredients:

1-1/2 lbs. rhubarb
1/8 tsp. salt
1/2 C. water
1/2 - 2/3 C. sugar

Instructions:

Cut rhubarb into 1/2 - inch slices.
Combine all ingredients in slow cooker. Cook on low for 4-5 hours.
Variation: Add 1 pint sliced strawberries about 30 minutes before removing from heat.
Serve chilled.
Makes 4-6 servings.
Cooking time: 4-5 hours.
Slow cooker size: 1-1/2 quart.

Debbie Dashnaw
Cossayuna

Wisconsin Chili

Ingredients:

1 lb. lean ground beef
1 27 oz. can mild chili beans in chili sauce
1 16 oz. jar thick 'n' chunky salsa
1 15-1/4 oz. can whole kernel corn, drained

Instructions:

Crumble beef in slow cooker. Add remaining ingredients and mix together. Cover, cook on low 8-9 hours. Serve with hot pepper sauce, shredded sharp cheese and garlic bread.
Serving size: 6 to 8

John Babcock
Chico, California

Crockpot Tortellini

Ingredients:

1 bag of frozen Tortellini (size of bag is your choice, I use a 10 oz. bag)
1 small bag of fresh spinach (I remove the stems)
2 cans (15 oz.) Italian diced tomatoes
1 box vegetable broth (4 cups)
1 block cream cheese, chunked

Instructions:

Stir all ingredients into a medium size crockpot. Cook on low for 5-6 hours.
Note: This is a very forgiving recipe, and all ingredient amounts can be altered; Italian spices added to enhance flavor, less broth to increase thickness. Ravioli can be used. Add sausage, hamburger or shrimp.
Serving size: vary, 4-6

Kathleen Slater
Central Bridge

Marcia's California Beans

Ingredients:

16 oz. can barbecue beans, or pork and beans
16 oz. can baked beans
16 oz. can kidney beans
14-1/2 oz. can green beans
15 oz. can lima beans
15-1/2 oz. can Great Northern Beans
1 onion, chopped
1 tsp. prepared mustard
1 C. brown sugar
1 tsp. salt
1/4 C. vinegar
1/2 lb. bacon, browned until crisp and crumbled

Instructions:

Drain juice from beans. Combine beans in slow cooker. In saucepan, combine onion, mustard, brown sugar, salt, vinegar, and bacon. Simmer for 10 minutes. Pour sauce over beans. Cover. Cook on low for 3 hours.
Makes: 10-12 servings
Cooking time: 3 hours
Slow cooker size: 5-quart

Marsha O'Brien
Cobleskill

Three Packet Slow Cooker Roast

Ingredients:

1 C. water
1 (1 ounce) package ranch dressing mix
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (.75 ounce) packet dry brown gravy mix
1 (3 pound) boneless beef chuck roast

Instructions:

Whisk water, ranch dressing mix, Italian dressing mix, and brown gravy mix together in a bowl until smooth. Place the beef roast into a slow cooker; pour the dressing mix on top.
Cook on low until the roast is easily pierced by a fork, 6 to 8 hours.

Can be served with side of mashed potatoes or over rice.

Steven Robinson
Niskayuna

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Slow Cooker



Slow-Cooker Texas Chili

Ingredients:

2 T. vegetable oil
2-1/2 to 3 lbs. boneless beef chuck roast, trimmed of fat, cut into 3/4-inch cubes
1 tsp. salt
1/4 tsp. black pepper
1 small onion, chopped
3 cloves garlic, finely chopped (1 Tablespoon)
1 can (28 oz.) Muir Glen fire roasted diced tomatoes, undrained
1 can (4.5 oz.) Old El Paso chopped green chiles
1 to 2 T. finely chopped Chipotle Chile in adobo sauce (from 7-oz. can)
1/2 C. water
2 T. cornmeal
1 tsp. ground cumin
Sliced green onions, chopped fresh cilantro leaves, shredded Cheddar cheese, sour cream, if desired.

Instructions:

In 12-inch nonstick skillet, heat 1-1/2 teaspoons of the oil over medium-high heat; season beef with salt and pepper. Add half the beef to heated skillet; cook 4 to 6 minutes or until brown on at least two sides. Transfer beef to 3-1/2 – 4-1/2 quart slow cooker. Add 1-1/2 teaspoons of the oil to skillet; repeat for remaining beef. Add remaining 1 Tablespoon oil to skillet; cook onion in oil 2 to 3 minutes, stirring frequently, until starting to brown and softened. Stir in garlic; cook 20 to 30 seconds or until fragrant. Transfer mixture to slow cooker. Add diced tomatoes, green chiles, chipotle chile, water, cornmeal and cumin to slow cooker; stir to combine. Cover and cook on low heat setting, 8 to 9 hours or until beef is tender. Serve with remaining ingredients as toppings.
Prep: 35 minutes
Total cooking time: 8 hours, 35 minutes
Serving size: 6

Zabrina Scavillo
Brandera, Texas

Soups & Stews



Perfect Pumpkin Chili

Ingredients:

1 small 2 lb. sugar or pie pumpkin
1 T. olive oil
1 T. salted butter
1 onion, diced
1 yellow or orange bell pepper, diced
1 T. Chili powder
2 tsp. cumin
1 tsp. salt
1 tsp. oregano
1/4 tsp. cayenne pepper
1/4 tsp. black pepper
1 C. chicken or vegetable broth
1 15 oz. can black beans, undrained
1 15 oz. can pinto beans, undrained
1 14.5 oz. can petite diced tomatoes, undrained
4 oz. cheddar cheese, shredded
1/2 c. plain Greek yogurt
2 scallions, sliced

Instructions:

Cut the pumpkin in half and remove seeds. Peel the pumpkin using a potato peeler, then cut the pumpkin into small, bite-sized pieces. You should have about 3 cups. Heat the oil and butter in a large pot over medium-high heat. Add the pumpkin, onion, and bell pepper to melted butter and season with salt and pepper. Cook until barely tender, about 5-7 minutes. The pumpkin won't be cooked through yet. Stir in seasonings, broth, beans, and tomatoes. Bring to a boil. Reduce heat to low and simmer uncovered, 30 minutes, stirring occasionally. Season with additional salt and pepper, to taste. Serve topped with grated cheese, a dollop of Greek yogurt, and sliced green onions.
Serving size: 4

Lauren Schmidt
Punta Gorda, Florida

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Soups & Stews



Creamy Ham & Potato Soup

Ingredients:

1/3 C. unsalted butter
1 onion, finely chopped
1 C. large carrot, peeled and diced
1/2 C. diced celery
3 C. peeled and diced potatoes
4 cloves garlic minced or finely chopped
1-1/2 C. cooked ham, diced (add more if desired)
1/3 C. all-purpose flour
2 C. low sodium chicken stock (or broth)
2 tsp. chicken Bouillon
3 C. milk (whole milk or 2%)
1 pinch of salt, if needed (adjust to your taste)
fresh cracked black pepper

Instructions:

Heat the butter in a pot over medium heat. Sauté the onion, carrots, celery until beginning to soften (about 4 minutes). Add the ham and potatoes, cook for 2 minutes, then add the garlic and sauté until fragrant (about 30 seconds). Mix the flour through and cook for 2 minutes. Stir in stock and bouillon, mixing all ingredients together. Increase heat and bring to a boil until potatoes are just fork tender, about 10-12 minutes. Reduce heat to medium-low, add the milk and stir over the heat until thickened (about 5 minutes).
Serving size: 8

Judy Sanganetti
Cobleskill

Grandma's Hearty Corn Chowder

Ingredients:

4 large ears of sweet corn
1/2 C. sugar
salt and pepper to taste
minced garlic and parsley
4 stalks of celery, chopped
2 C. almond milk
2 C. Yukon gold potatoes

Instructions:

Add ingredients boiling water. Add cut corn slices to water. Cook for about 45 minutes, then add vanilla almond milk. Cook another 5 minutes. Serve and enjoy.
Serving size: 4

Dianna Waldron
Greenport

Doug's Clam Chowder

Ingredients:

2 6.5 oz. cans chopped clams
1 32 oz. container seafood stock
1 lb. Yukon gold potatoes
1 lb. skinless cod fillet
2 T. olive oil
1/2 tsp. salt and pepper
1 onion, chopped
2 garlic cloves
2 T. all purpose flour
2 bay leaves
2 C. half & half

Instructions:

Heat olive oil in Dutch oven on medium. Add chopped onion. Season with salt and pepper and cook covered, stirring occasionally, 4 minutes. Add garlic and cook covered, stir occasionally, 5 minutes. Uncover and sprinkle flour and cook, stirring one minute. Add one cup clam juice from the 2 cans (reserve clams) and add container of seafood stock, add potatoes (peeled and cut into 1/2 inch pieces), add bay leaves, cover and simmer. Stir occasionally until potatoes are tender, about 12 minutes. Stir in half-and-half and return to simmer. Add skinless cod fillet (cut into 2 inch pieces) and the reserved clams and gently simmer uncovered. Stir occasionally for 6 to 7 minutes. Discard bay leaves and serve.
Serving size: 4-6 servings

Paula Weaver
Canajoharie



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Casseroles & Quiches



Sausage Quiche

Ingredients:

1 pkg. pork sausage rolls; regular, cooked, crumbled and drained
4 green onions, sliced
1 C. (4 ounces) shredded cheddar cheese – peppered jack cheese
4 eggs
2 C. half-and-half or milk
1 C. all-purpose baking mix
Suggested toppings: Sour cream, chopped tomatoes, chopped fresh parsley

Instructions:

Preheat oven to 400°. Place sausage in lightly greased 13x9-inch baking pan; top with onions and cheese. Beat eggs, half-and-half and baking mix with wire whisk until well blended. Pour over cheese. Bake 20-25 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Cut into 12 squares. Add toppings.

Jennifer DiLanne
Schenectady

Zucchini Pie

Ingredients:

2 onions
6 medium zucchini
7 medium or 8 large eggs, beaten
¼ C. oil
1-1/2 C. salted cracker crumbs
½ lb. mozzarella cheese, grated
½ lb. parmesan cheese, grated
salt, pepper and garlic powder to taste

Instructions:

Mix all ingredients together. Pour evenly into 2 9-inch pie tins. Sprinkle top with parsley and paprika. Bake at 350° oven for 30-35 minutes. Eat one and freeze one.

Freda Bates
East Berne

Porcupine Balls

Ingredients:

2 lbs. ground beef
1 C. rice, uncooked
2-1/4 T. minced onion
1 tsp. salt
1 large can tomato sauce
1 C. water
2-1/2 T. Worcestershire sauce

Instructions:

Combine beef, rice, onion and salt; mix well. Form into walnut size balls. Place into deep baking dish. Combine tomato sauce, water and Worcestershire sauce. Pour over meatballs. Cover and bake at 350° for 1-1/2 hours. Serve hot.

Marlene Langenbahn
Cobleskill

Chicken Rice Casserole

Ingredients:

1 lb. boneless, skinless chicken thighs or breasts
1 C. Basmati or Jasmine rice
3 T. Olive Oil
1 medium onion, diced
2 carrots, shredded
2 C. chicken broth
1 tsp. poultry seasoning
salt and pepper to taste
Optional: ¼ tsp. tumeric (for color)

Instructions:

Preheat oven to 450°. In a large skillet, sauté the chopped onion with olive oil over medium heat for about 3 minutes. Add carrots and cook for another 3 minutes. Add chicken and season with salt, pepper, and poultry seasoning. Cook the chicken for 5-7 minutes. Transfer chicken and veggies to a medium casserole dish. Add rice and chicken broth. Stir well. Cover with foil and bake for 40 minutes. Enjoy! Serving size: 4

Katie Butler
Richmondville

Easy Chicken Cobbler

Ingredients:

4 C. chicken cooked and shredded
½ C. butter
12 oz. carrots, peas, beans
2 C. milk
11 oz. box of red lobster Cheddar Bay Biscuit Mix
1-1/2 chicken broth
10 oz. can cream of chicken soup

Instructions:

Preheat oven to 350°. Melt butter and pour in bottom of 9x13 pan. Sprinkle chicken evenly over the butter. Layer carrots, beans and peas over chicken. Do not stir. Stir together biscuit mix (including seasoning packet) and milk. Pour over vegetables and chicken. Do not stir. Mix together cream of chicken soup and chicken broth. Pour over casserole. Do not stir. Bake uncovered for 45 minutes. Continue to bake additional 10 minute intervals until the biscuit mix across the top is baked and golden brown around the edges. Serving size: 8

Carol Sanzo
Lake Mary, Florida

Casseroles & Quiches



Don's Bean Dish

Ingredients:

3 cans of pork and beans
1 can of red kidney beans
½ C. of BBQ sauce
½ stick unsalted butter
½ C. light brown sugar
½ C. bread crumbs
1 small sweet onion, diced

Instructions:

You need a big fry pan, then put butter in pan on medium then open all cans of beans, put in pan then mix well. Peel the onion and cut up in small bites. Then add BBQ sauce and brown sugar, cook for 5 minutes. Mix in the bread crumbs slowly and turn down the heat to low. Then turn back up for 15 minutes. Mix well and serve.

Serving size: 4

Donald Palmatier
Middleburgh

Zucchini Pie

Ingredients:

3 C. grated zucchini
1 small onion, diced
1 C. Bisquick
4 large eggs
½ C. vegetable oil
¼ C. parmesan cheese
½ tsp. salt
½ tsp. black pepper
Optional: 1 T. parsley flakes

Instructions:

Mix all ingredients together. Pour into a greased 9" or 10" pie plate.

Bake for 45 minutes in 350° oven until golden brown. Knife inserted in center of the pie should come out clean.

Serving size: 6 wedges

Kathy Venette
Sharon Springs

Lattice Topped Turkey Casserole

Ingredients:

10-3/4 oz. cream of celery soup
1 C. milk
15 oz. can creamed corn
½ tsp. seasoned salt
12 oz. bag frozen California vegetables
2 C. cooked, cubed turkey
1 C. shredded cheddar cheese
1 C. French fried onions
8 oz. can refrigerated crescent rolls

Instructions:

In a large bowl combine soup, milk, corn, salt, vegetables, turkey and ½ cup cheese.

Spoon mixture into greased 9x13 baking dish. Bake, covered at 375° for 30 minutes.

Separate dough into two rectangles and press seams together, cut rectangles into 3 strips each.

Place strips on casserole to form a lattice top. Top lattice with remaining ½ cup cheese and French fried onions. Bake uncovered for 5 minutes longer.

Serving size: 6

Cindy Freer
Cobleskill

Escerole & Bean (Mineste) w/Pepperoni (Italian Casserole)

Ingredients:

2 large heads escarole
1 pepperoni stick
1 C. grated Italian cheese
2 T. minced garlic
¼ C. olive oil
1 large can cannellini beans
Italian bread for dunking

Instructions:

Cut escarole in half (cut end off). Cover with water and cook until tender, rinse, salt to taste. Set aside. Cut pepperoni into 1 inch cubes. Put olive oil in large pot, medium heat. Add pepperoni, garlic, sprinkle with cheese on top (this is the taste base when cheese browns). Add beans, stir to mix. With slotted spoon, add escarole to meat mixture. Add liquid from escarole – to desired consistency. Serve with bread and butter.

Serving size: 2 adult, 2 kids

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Sharon Springs

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Casseroles & Quiches



Gramma Betty's Casserole

Ingredients:

16 oz. pkg frozen broccoli
4 large chicken breasts
2 cans cream of chicken soup
1 C. mayonnaise
2 T. lemon juice
2 tsp. curry powder
2 C. grated cheddar cheese
1-1/2 C. bread crumbs

Instructions:

Cook and cut up chicken into bite-size pieces. Layer broccoli and chicken on a 9x13-inch pan. In a large bowl, mix together soup, mayonnaise, lemon juice and curry powder. Spread over broccoli and chicken. Sprinkle on grated cheddar cheese and then bread crumbs. Bake at 350° for 1 hour.

Serving size: 6

Pat Aucompaugh
Pattersonville

Quick & Easy Breakfast Casserole

Ingredients:

8 slices of bread
1 lb. ground sausage, browned
1 C. grated cheese
6 large eggs
2 C. milk
1 tsp. dry mustard (optional)
1 tsp. salt
dash of ground black pepper

Instructions:

Tear up slices of bread and place evenly in greased 13x9x2-inch baking dish. Add browned sausage over top of bread. Sprinkle grated cheese over layer of sausage. Beat together eggs, milk, dry mustard, salt and black pepper in a separate bowl, then pour mixture over the layers in baking dish. Bake for 25-30 minutes in a 350° oven.

Serving size: 6-8

Peggy Pitcher
Gloversville

Vegetables & Sides



Johnny Cakes

Ingredients:

1 C. yellow cornmeal
2 C. milk
2 tsp. sugar
1 tsp. salt
3 T. butter/margarine

Instructions:

Mix cornmeal, milk, sugar and salt together in a bowl. Melt 2 Tablespoons butter on hot griddle. Pour 4 pancake-sized blobs of cornmeal mixture (about half) onto griddle. Fry 5-7 minutes. Turn over Johnny Cakes with a spatula and cook until lightly browned. Remove to a plate. Melt rest of butter on the griddle and repeat frying process with remainder of cornmeal mixture.

Serving size: 4 (2 Johnny Cakes per person)

Linda Wegner
Central Bridge

Orangey Baked Sweet Potatoes

Ingredients:

4 sweet potatoes
salt water
2 T. brown sugar, packed
1 T. butter
1 orange, peeled and halved

Instructions:

Cook sweet potatoes in salt water until tender; drain, peel and halve each potato. Place potatoes in a lightly greased 2-quart baking dish. In a separate bowl, mix together brown sugar and butter and juice of one orange half; pour over potatoes. Cut remaining orange in half in slices; lay slices over potatoes; bake at 350° for 20 to 30 minutes.

Serving size: 6 to 8

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Vegetables & Sides



Pickled Mac & Cheese

Ingredients:

8 oz. elbow macaroni
2 tsp. margarine
1 C. milk
salt and pepper to taste
1 lb. ground beef
1 16 oz. can cheddar cheese soup
8 oz. Velveeta cheese, cubed
1 C. bread crumbs
1 C. pickle relish

Instructions:

Cook macaroni. Mix milk, cheddar cheese soup, Velveeta and macaroni. Set aside.

Cook ground beef and drain. Sprinkle with salt and pepper and spread into a 2x5 baking dish.

Top with macaroni and cheese mixture. Top with vegetables and bread crumbs.

Bake uncovered at 350° for 45 minutes.

Top with pickle relish.

Serving size: 6

Cindy Freer
Cobleskill

Carrot Latkes

Ingredients:

4-5 shredded carrots
4 eggs
1/3 C. parmesan cheese
1/3 C. rye flour
1/2 C. panko crumbs
salt and pepper
1 tsp. garlic powder
5 T. olive oil
Sauce:
Lemon juice
1/2 bunch cilantro
1/4 bunch parsley
1/2 C. mayo
salt and pepper to taste

Instructions:

In large bowl, mix carrots, eggs, parmesan cheese, flour, panko crumbs, salt and pepper to taste and spices. By hand create fritter-size (small) patties, set aside. In skillet, preheat olive oil (5 Tablespoons) on medium-high to sauté the Latkes, 3-4 minutes first side, flip them and fry 2 minutes on second side until lightly golden. Drain on paper towels. Keep warm (squeeze lemon on them). In processor, pulse cilantro, parsley, mayo, salt and pepper until creamy. Use as sauce to dip Latkes in.

Serving size: 12-14 Latkes

Pat Ives
Worcester

Green Bean Fasolakia

Ingredients:

1/2 C. olive oil
1 medium onion, chopped
1 clove garlic, chopped
5 C. fresh green beans, trimmed and cut into 1 inch pieces
(you can substitute frozen)
14-1/2 oz. can diced tomatoes
2-3 pts. Fresh cherry tomatoes, halved
pinch of sugar
1 T. fresh parsley, chopped
salt and pepper, optional

Instructions:

Wash green beans, drain them, trim as needed, and cut into 1-inch pieces. Heat half the olive oil in a large skillet or pot over medium heat. Add the onion and cook until translucent. Stir in the garlic, canned tomatoes, the remaining olive oil and sugar. Bring to a boil, add the green beans and stir to coat them in the tomato-olive oil sauce. Turn down the heat to low, cover with a lid, and cook for about 30 minutes until beans are soft. Add a small amount of water if beans appear too dry. Towards the end of the cooking time, add the fresh tomatoes, and season with salt and pepper if desired. Turn off the heat, add the chopped parsley, and stir to incorporate. Serve warm or at room temperature. You may serve with Kalamata olives and/or feta cheese if desired. Refrigerate any leftovers with 2 hours and eat within 3 days

Serving size: 8

Nancy Ackerbauer
Johnstown

"Fried" Rice

Ingredients:

1/2 tsp. ground ginger
1/2 tsp. dry mustard
1/2 C. water
1 C. carrots, cut in small strips
1 C. onions, coarsely chopped
1 C. small strips of broccoli
1 T. soy sauce
2 C. cooked long-grain brown rice
1/2 C. chopped cooked chicken (optional)
1/3 C. raisins (optional)
1/3 C. sliced water chestnuts

Instructions:

In a large non-stick skillet mix ginger and mustard. Gradually stir in water; bring to a boil. Add vegetables; cover, stirring occasionally. Cover over medium heat for 10 minutes or until crisp and tender. Add soy sauce and rice; mix well. Heat through, stirring as needed. While rice is heating, stir in chicken, raisins and water chestnuts.

Serving size: 4

Emma Rose Wegner
Central Bridge

Meat & Fish



Salmon Croquettes

Ingredients:

1 can (14-3/4 oz.) pink salmon, drained
1-1/2 C. mashed potatoes
1 small onion, grated
1 egg, lightly beaten
1/2 tsp. pepper
1/4 C. dry bread crumbs
3 Tbsp. vegetable oil

Instructions:

In large bowl, combine the salmon, mashed potatoes, onion, egg and pepper. Mix well.
Shape into 8 patties – each about 3/4" thick.
Spread bread crumbs on wax paper.
Gently press patties in the crumbs, coating both sides.
Heat oil in a large skillet over medium heat.
Add patties and cook for 4 minutes on each side, or heated through until golden and crisp.
Serving size: 8

Kathleen Bever
Schoharie

Classic Chicken Tenders Recipe

Ingredients:

12 ounces chicken breasts, sliced into tenders
1 C. all-purpose flour
4 C. vegetable oil, for frying
1 C. buttermilk
4 Tbsp. seasoned salt, divided

Instructions:

Mix the buttermilk with 2 tablespoons seasoned salt.
Marinate the chicken tenders in the buttermilk for 2 hours in the refrigerator.
Combine the flour with the remaining seasoned salt.
Dip the chicken tenders in the seasoned flour, making sure they are entirely coated.
Heat the oil to 350 F.
Fry the chicken tenders for 5 minutes, or until they're internal temperature reaches 165 F.
Allow the tenders to cool on a wire rack before serving.
Serving size: 3 servings

Marsha O'Brien
Cobleskill

Pronto Pups

Ingredients:

1 egg
1/2 C. milk
1 C. Bisquick
2 T. yellow cornmeal
1/4 tsp. paprika
1/2 tsp. dry mustard
1/8 tsp. cayenne pepper
1 lb. hot dogs

Instructions:

Heat deep fat to 375°. Blend together egg and milk. Stir in dry ingredients. Dip hot dogs one-at-a-time into batter. Coat thoroughly. Fry in deep fat until a golden brown, about 2-3 minutes. For eating with fingers, push a wooden skewer into the end of a Pronto Pup to use as a handle.
Serving size: 4-8

Linda Wegner
Central Bridge

Venison Salami

Ingredients:

4 lbs of venison meat
1/4 C. curing salt
2 T. liquid smoke
1-1/2 tsp. garlic powder
1-1/2 tsp. ground pepper
cheesecloth for rolls

Instructions:

In large bowl mix all ingredients. Cover and chill for 24 hours. Shape into logs 2 or 3 inches around. Roll tightly in cheesecloth and tie ends tight. Place on broiler pan and bake for 4 hours at 225°. Remove from oven, take off net and place on paper towels. Cool and wrap in foil. Can be frozen or in the refrigerator.
Serving size: approximately 8 rolls

Carolyn Doyle
Gilboa



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Meat & Fish



Scalloped Oysters

Ingredients:

1 pt. shucked select or large oysters, undrained
½ C. half and half
1-1/2 C. bread crumbs
½ C. butter, melted
1 tsp. salt
¼ tsp. pepper
1 tsp. parsley

Instructions:

Arrange oysters in greased 12x7.5x2-inch baking dish. Pour ¼ cup half and half over oysters. Mix bread crumbs, butter, salt, pepper and parsley and sprinkle over oysters. Top with remaining half and half. Bake uncovered at 375° until hot about 30-40 minutes.

Serving size: 2

Emma Rose Wegner
Central Bridge

Essig-Kraut

Caraway Cabbage & Pork Chops with Boiled Potatoes

Ingredients:

4 pork chops, ¾" thick
6 T. butter
1-1/2 C. chopped onions
8 C. finely shredded cabbage
2 pressed cloves of garlic
½ tsp. caraway seeds
3 tsp. red wine vinegar
1 tsp. salt, ½ tsp. pepper
¼ C. mustard
1 – 2 T. horseradish

Instructions:

Trim excess fat from chops. Cook trimmings in a large heavy pan until fat accumulates, discard trimmings. Add chops, brown on both sides over medium-high heat. Don't crowd pan; add a little butter if necessary. Remove from pan, add salt and pepper generously on both sides. Add butter and onions to pan; sauté onions until limp. Stir in cabbage, garlic, caraway, salt and pepper, vinegar; sauté until cabbage wilts. Arrange chops on top of cabbage. Cover and simmer until pork is tender, approximately 15 minutes. Serve with boiled potatoes. Mix mustard and horseradish. Put on meal as desired.

Serving size: 4

Robin Dufek
Middleburgh

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Main Dishes

Better-Than-Mother-in-law's Creamy Mac and Cheese

Ingredients:

2 Tblsp. (1/4 stick) butter, divided
1 tsp. salt
1 box (16 ounces) elbow macaroni
3 C. milk
1/2 C. cubed Velveeta
1 can (10.5 ounces) Campbell's cheese soup
1 C. shredded Colby cheese.
2 C. shredded cheddar cheese, divided

Instructions:

Preheat oven to 350°. Grease a 13x9-inch casserole or baking dish with 1 tablespoon butter.

In a stockpot, bring 8 cups water to a boil. Add salt and macaroni. Cook macaroni al dente, according to package directions, drain and return to pot.

In a saucepan over medium heat, combine milk, remaining butter, Velveeta and cheese soup. Cook for 10 to 15 minutes, or until cheese is melted, stirring often. Pour cheese sauce over macaroni. Add Colby and 1 cup cheddar. Stir to combine. Transfer to prepared casserole. Top with remaining cheddar. Bake for 20 minutes.

Makes: 8 servings.

Lisa Robinson
Watervliet

Savory Chicken Pot Pie



Ingredients:

Crust:

1 box (14.1) refrigerated Pillsbury Pie Crusts (2 Count), softened as directed on box.

Filling:

2 C. diced cooked chicken
2 C. frozen mixed vegetables, thawed (from 12 oz. bag)
1 can (10-3/4 oz.) condensed cream of chicken soup

Instructions:

Heat oven to 400°. Soften pie crust as directed on package. Remove 1 crust from pouch; unroll crust. Place crust in bottom and up sides of 1-quart casserole.

In medium saucepan, combine all filling ingredients. Bring to a boil over medium-high heat, stirring frequently. Pour into crust-lined casserole.

Remove second crust from pouch; unroll crust. With small cookie cutter or sharp knife, cut holes in crust. Top casserole with crust; seal edges with fork or flute, trimming edges if necessary.

Bake at 400° for 20 to 30 minutes or until filling is bubbly and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.

Serving size: 4

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Nachos

Ingredients:

1 lb. hamburger (or can use steak or chicken)
2 plum tomatoes
1 red onion
2-3 T. crushed garlic
Cheddar cheese
Monterey Jack cheese
White tortilla chips
Sour cream
Sliced black olives
Lettuce
Salsa
Taco Seasoning Mix

Instructions:

Cook meat with seasoning, garlic and 1/2 of onion. Cool. Layer chips, meat, tomato, cheeses, lettuce, black olives, little salsa in spots. Layer again. Put small amount of cheese on top. Bake at 350° until cheese melts. Remove from oven and add sour cream.

Serving size: 6-8

Sandy Kelly
Newburgh

Main Dishes

Piselli



Ingredients:

1 medium onion, chopped
2 cloves garlic, crushed
1 13 oz. package frozen peas
1 lb. Ditalini pasta
1/3 C. fresh parmesan cheese, grated, and more for serving
1/3 C. fresh romano cheese, grated
½ tsp. salt
½ tsp. pepper
red pepper flakes for serving – optional
2 T. olive oil
4-1/2 C. water

Instructions:

Large pot, medium heat – olive oil, onions, garlic. Cook until tender. Add frozen peas, salt and pepper. Stir and cook for 5 minutes. Add water. Increase heat and cover. When water is boiling, add pasta, lower heat slightly. Cook uncovered until pasta al dente. Do not drain water. Stir occasionally to prevent pasta from sticking. Add cheese, stir thoroughly. Serve with extra parmesan and romano cheese, pepper flakes and crusty Italian bread and butter. Serving size: 6-8

Karen Grinmanis
Middleburgh

Tuscan Chicken

Ingredients:

12 chicken cutlets (may use 4 skinless breasts cut into 3 pieces each)
Butter and olive oil for frying
1 (or 2) eggs
4 T. (heaping) of flour
1 tsp. salt
1 tsp. pepper
1 T. oregano
1 T. paprika
2 C. of thickly sliced brown mushrooms
1 large onion coarsely chopped
2 T. of tomato paste
½ C. red wine (optional)
1 chicken bouillon cube
2 C. of fresh baby spinach leaves (may use frozen, but thaw and dry first)
¾ C. heavy cream
Pasta or bread to accompany the chicken dish

Instructions:

Use skinless chicken breast tenderloins (roughly 3 person for an entrée).

Whip one or two large eggs depending on amount of chicken you plan to prepare, and coat each filet in the whipped egg(s).

Mix the flour, salt, pepper, oregano and paprika thoroughly, and coat the egg-washed chicken thoroughly in this mixture.

In a large sauce pan (preferably with a lid) on medium high, melt 2 T. of butter with 2 T. of olive oil.

Fry the chicken pieces until golden brown on both sides (roughly 3 to 4 minutes per side).

Take the chicken out of the pan, put it on a plate and cover it with foil.

Turn the heat down to medium and add the chopped onions, mushrooms and chicken bouillon cube to the same pan. Cook until the cube is dissolved, the mushrooms are releasing their water and the onions are translucent (approximately 8 to 10 minutes), stirring frequently.

Add the sun-dried tomatoes and the half cup of red wine. Mix well. After the mixture is well combined, add 2 T. of tomato paste and continue stirring. Add ½ cup of heavy cream (do NOT use milk).

After this is well mixed add 2 cups of fresh baby spinach leaves. Once the leaves begin to wilt, add the chicken back to the sauce, cover the pan and turn the heat down to low, allowing the chicken to simmer.

This is wonderful served after chilling overnight in the refrigerator. Reheat it in a medium oven, or on low medium on the stove. Adding extra fresh spinach gives the dish a nice look.

The nice thing about this dish is that you can increase or decrease certain ingredients to your taste.

Parmesan cheese can be a nice addition.

Serve with crusty bread or over pasta.

Twelve chicken cutlets prepared this way should serve 4.

David Heisig
Syracuse

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Main Dishes



Marlene's Pizza Roll

Ingredients:

1 lb. pizza dough (I purchase frozen pizza dough and thaw so I can stretch to shape of baking sheet)
 ½ stick pepperoni, sliced
 6-7 slices provolone cheese, quartered
 1 jar roasted red peppers, chopped
 garlic powder as desired, or optional

Instructions:

Spread dough on a well greased baking sheet. In the center line up from one end to other with pepperoni. On top of pepperoni add quartered provolone cheese until gone. Sprinkle lightly with garlic powder if you prefer. Add red peppers.

Overlap sides together (pinch) so the dough holds all ingredients. Put in a preheated oven, 375° with the seam side down about 10 to 12 minutes. Turn dough over-n-bake seam side up another 10-12 minutes, until golden. Let cool a bit before slicing. Delicious.

Marlene Langenbahn
 Cobleskill

Zucchini Meatballs

Ingredients:

1 T. olive oil
 2 garlic cloves, minced
 4 C. shredded zucchini
 ½ tsp. kosher salt
 several cranks black pepper
 ¼ C. fresh basil, chopped
 1 C. plain bread crumbs
 1 tsp. Italian seasoning
 1 large egg
 ¼ C. parmesan cheese

Instructions:

Preheat oven to 375°. Line a baking sheet with non-stick foil. Set aside. In a large skillet, drizzle olive oil and heat over medium-high heat. Add garlic and sauté for about 1 minute. Add in shredded zucchini. Cook for about 5 minutes, until most of the water in the skillet has evaporated. Transfer to a colander and press out remaining liquid.

In a large bowl combine bread crumbs, egg, seasoning, basil and parmesan cheese. Mix with the zucchini until fully blended. Using a 2 Tablespoon scoop, form 20 balls, rolling tightly, and transfer to a prepared baking sheet. Bake for about 20-25 minutes, until firm and lightly browned. Serve meatballs with your favorite sauce over pasta.

Serving size: 20 meatballs

Lauren Schmidt
 Punta Gorda, Florida



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Main Dishes



Spinach Artichoke

Stuffed Boneless Chicken Breasts

Ingredients:

Small box of frozen spinach, defrosted
 1 C. chopped canned artichokes
 2 cloves minced garlic
 salt and pepper
 8 oz. cream cheese, room temperature
 4 boneless chicken breasts, sliced
 in half, length-wise, making a large pocket to stuff
 ¼ C. parmesan cheese
 Olive oil
 Baking sheet with parchment
 1 T. dried basil leaves
 ¼ tsp. nutmeg
 1/8 tsp. thyme
 2 green onions, diced

Instructions:

Defrost 1 small box of frozen spinach. Drain 1 can artichoke hearts and chop up. Mince 2 garlic cloves. In a large bowl mix spinach, artichoke hearts, garlic, parmesan cheese, salt and pepper, room temperature cream cheese and spices. Cut boneless chicken breasts length-wise to form a pocket. Scoop mixture to fill each breast medium full and use toothpicks to close up. Set them on parchment baking sheet, sprinkle with olive oil, salt and pepper to taste. Bake at 425° for 30 minutes. Temperature inside of chicken, 165° when done. Sprinkle with diced green onions and serve.
 Serving size: 4-5

Pat Ives
 Worcester

Egg Roll In A Bowl

Ingredients:

1 T. vegetable oil
 1 bunch scallions, thinly sliced, light and dark green parts separated
 1-1/2 T. finely chopped ginger, from a 1-1/2 inch knob
 3 cloves garlic, minced
 1 pound ground pork (preferably 80% lean)
 1 (1 lb.) bag shredded cabbage or coleslaw mix (about 6-1/2 cups)
 ¼ C. soy sauce
 3 T. sweet and sour sauce, plus more for serving (I use low sodium, any brand)
 ½ tsp. Asian/toasted sesame oil (I just used olive oil)
 1/3 C. salted cashews, chopped (unsalted is fine)
 Rice, for serving (optional)

Instructions:

In a large nonstick skillet, heat the oil over medium-high heat. Add the light scallions and ginger and cook, stirring constantly, for 2 minutes. Add the garlic and cook 20 seconds more; do not brown. Add the pork and continue cooking, breaking the meat apart with a wooden spoon, until browned, 3 to 5 minutes.
 Add the coleslaw and soy sauce to the skillet and cook, stirring occasionally, until wilted and cooked through, 5 to 7 minutes.
 Stir in the sweet and sour sauce, sesame oil, cashews, and dark green scallions. Taste and adjust seasoning, if desired. Serve with sweet and sour sauce on the side.
 Serving size: 4

Kathleen Slater
 Central Bridge

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Desserts



Chocolate Chip Cookies

Ingredients:

2-1/4 C. flour
1 tsp. baking soda
1 tsp. salt
1 C. (2 sticks) butter, softened
3/4 C. sugar
3/4 C. brown sugar
1 tsp. vanilla
2 large eggs
2 C. chocolate chips

Instructions:

Preheat oven to 375°. In a small bowl, combine flour, baking soda and salt.
In a large mixing bowl, beat butter, granulated sugar, brown sugar and vanilla until creamy.
Add eggs, one at a time, beating well after each addition. Beat in flour mixture, gradually. Stir in morsels (and nuts, optional).
Drop onto ungreased baking sheets by rounded tablespoon.
Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
Makes about 5 dozen cookies.

Steven Robinson
Niskayuna

Apple Cake

Ingredients:

1 stick unsalted butter
1 C. sugar
2 eggs
1 C. flour
1 tsp. baking powder
1 tsp. vanilla
2-3 apples, peeled and sliced thin
1 tsp. cinnamon
1 tsp. lemon juice

Mix together

Instructions:

Batter will be thick. Smear into greased spring-form or round pan. Mix well, butter and sugar. Add 2 eggs and vanilla. Mix in flour and baking powder. Add a little flour before apples onto batter. Place apples in circle formation. May top with sliced almonds. Approximately 20 minutes before cake is done, mix apricot jam (1 Tablespoon) with water. Brush on cake. Bake at 350° for one hour.
Serving size: 8

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Desserts



Brown Butter Noodle Pudding

Ingredients:

12 oz. bag egg noodles (wide)
½ C. unsalted butter
6 large eggs
16 oz. sour cream
16 oz. cottage cheese
½ tsp. thyme (optional)
salt and pepper
9" x 13" pan

Instructions:

Melt butter, sauté until the butter turns brown, approximately 5 to 7 minutes. In a large bowl, add eggs and whisk. Add sour cream, cottage cheese, salt and pepper. Mix together. Add the brown butter and mix. Pour over the boiled noodles in 9x13 pan and stir together. Bake approximately 50-60 minutes at 350°. Serving size: 6-8

Irene Rabinowitz
Richmondville

Creamy Rice Pudding

Ingredients:

6 C. whole milk, divided
½ C. sugar
½ C. white rice (heaping)
2 tsp. pure vanilla extract
ground cinnamon

Instructions:

Heat 5-1/2 cups of milk, sugar and salt to boiling. Stir in rice and reduce heat to low. Simmer, stirring occasionally for 50-60 minutes. Remove from heat and stir in vanilla. Cool in refrigerator. Mix in ½ cup milk before serving. Sprinkle with cinnamon.

Serving size: 6

Helen Thomas
Sharon Springs

Fudge Sauce

Ingredients:

2 squares unsweetened chocolate
or ½ cup unsweetened cocoa
1 C. water
1-1/2 C. sugar
1/8 tsp. salt
2 T. butter
2 tsp. vanilla

Instructions:

Cut chocolate into pieces and add to water or combine cocoa and water in a saucepan. Over medium heat cook until smooth and thick. Add sugar and salt and stir until dissolved. Cook 5 minutes, add butter and vanilla and serve at once.

Claudia Shaylor
Schoharie

Chocolate Mayonnaise Cake

Ingredients:

3 C. flour
1-1/2 C. sugar
1/3 C. cocoa
2-1/4 tsp. baking powder
1-1/2 tsp. baking soda
1-1/2 C. mayonnaise
1-1/2 C. water
1-1/2 tsp. vanilla

Instructions:

Combine all dry ingredients. Whisk together. Stir in mayonnaise. Gradually stir in water and vanilla until smooth.

Pour into greased 9x13 pan.

Bake at 350° for 3 minutes.

Doreen Hotaling
Stamford

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Desserts



Apple Cranberry Walnut Crisp

Ingredients:

4 C. sliced apples
½ C. sweetened dried cranberries
½ C. walnut pieces
2 oz. bourbon
½ tsp. salt
2 tsp. apple pie spice
½ C. flour
½ C. 1-minute oats
¾ C. brown sugar
6 T. butter

Instructions:

Soak cranberries in bourbon until plump (1-2 hours). Strain liquid into cocktail glass with ice; enjoy while making the crisp. Toss sliced apples with pie spice and spread evenly in 9x9 baking dish. Add walnuts and cranberries, sprinkle with salt. Cut flour, oats, sugar and butter together until coarse. Spread over the top. Bake at 350° for 45-50 minutes.

Serving size: 6

Foster Greene
Middleburgh

Zucchini Cobbler

Ingredients:

8 C. chopped seeded, peeled zucchini (about 3 untrimmed)
Chop size of pineapple chunks
2/3 C. lemon juice
1 C. granulated sugar
1 tsp. cinnamon
1 tsp. ground nutmeg
Crust:
4 C. all purpose flour
2 C. granulated sugar
1-1/2 C. cold butter, cubed
1 tsp. ground cinnamon

Instructions:

Preheat oven to 375°. In large saucepan cook low-medium heat and stir occasionally – zucchini and lemon juice until zucchini is tender, about 15-20 minutes. Stir in sugar, cinnamon, and nutmeg. Cook 1 minute. Remove from heat. In large bowl combine flour, sugar; cut in butter until mixture resembles coarse crumbs. Stir ½ C. into zucchini mixture. Press half remaining mixture into greased 15x10x1 inch pan. Spread zucchini mixture over top, crumble remaining mixture over top of zucchini mixture. Sprinkle with cinnamon. Bake until golden and bubbly, 35-40 minutes. Cool in pan on wire rack.

June Hansen
Cherry Valley

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Desserts



3-Hole Chocolate Cake

Ingredients:

2 C. sugar
3 C. flour
6 T. cocoa
2 tsp. baking soda
12 T. melted shortening
2 T. brown vinegar
2 tsp. vanilla
2 C. luke warm water

Instructions:

Combine sugar, flour, cocoa and baking soda. Whisk together. Make 3 holes. Put shortening in one, vinegar in second one and vanilla in third. Pour water over all. Mix well. Pour into greased 9x13 pan. Bake at 350° for 30-40 minutes until a knife blade comes out clean when instead in center of cake.

Beth Nelsen
Stamford

Golden Bread Pudding

Ingredients:

3 C. white bread, cubed
3 eggs, beaten
3 C. warm water
14 oz. can sweetened condensed milk
2 T. margarine, melted
1 T. vanilla extract
½ tsp. salt
Garnish: cinnamon-sugar

Instructions:

Place bread cubes in a buttered 9x9 baking pan. Set aside. In a large mixing bowl, combine all remaining ingredients; pour evenly over bread. Sprinkle with cinnamon-sugar. Bake at 350° for 45-50 minutes. Enjoy.
Serving size: 4 to 6

Barbara Deimold
Gilboa

Lorraine's Fruit Cake

Ingredients:

2 eggs
2 C. water
2 boxes Pillsbury Bread Mix
(Quick Bread with nuts)
2-1/2 whole nuts
½ C. raisins (or 1 cup)
2 C. cherries, cut in half, drained and rinsed
1 C. dried pineapple
1 C. dried fruit mix
1 tsp. anisette or rum flavoring (or 3 tsp.)
Use a bundt pan

Instructions:

Mix all ingredients by hand, well. Use no mixer. Grease pan. Preheat oven to 350°. Bake for 65-75 minutes. Some peoples cooking process is 90 minutes. Check with toothpick.

Serving size: 12

Patricia Seaman
Warnerville

Big Crumb Cake

Ingredients:

1 box yellow cake mix (follow routine instructions)
Topping:
1 lb. butter
2 C. sugar
3-1/2 C. flour (start out with 3 C.)
8 tsp. cinnamon

Instructions:

Preheat oven to 350°. Grease a jelly roll pan. Mix cake mix according to directions on box. Spread batter out in pan. Bake for 20-25 minutes. Cool to room temperature. Topping:

Mix all ingredients until crumbly. Use your hands toward the end, but do not squeeze crumbs. Spread over baked cake. Place back in 350° oven. Bake for 12 minutes. Remove and let cool. Sprinkle with confectioner's sugar. Enjoy.

Ginny Bevins
Schoharie



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Desserts



Bananas-n-Cream Bundt Cake

Ingredients:

1/3 C. shortening
1-1/4 C. sugar
2 eggs
1 tsp. vanilla
1-1/4 C. ripe bananas
2 C. flour
1/2 tsp. salt
1-1/4 tsp. baking powder
1 C. yogurt or sour cream
Confectioner sugar

Instructions:

Cream shortening and sugar together. Add eggs and vanilla. Mix in flour, salt, baking powder and baking soda. Add bananas and yogurt or sour cream. Pour into a greased 10-inch bundt pan. Bake at 350° for 50 minutes. Cool and then dust with confectioner sugar.
Serving size: depends on the slice

John Coffin Jr.
East Worcester

Date Pinwheel Cookies

Ingredients:

Dough:
1 C. shortening
2 C. brown sugar
3 eggs
4 C. flour
1/2 tsp. cinnamon
1 tsp. baking soda
1 tsp. vanilla extract
Filling:
1 pkg dates (1/2 lb.)
1/2 C. chopped nuts
1/2 C. sugar
1/2 C. water

Instructions:

For dough, mix together ingredients. Roll out mixture on floured board to 1/4-inch thick. Spread on date filling and roll (jelly roll style). This recipe will make 2 logs of cookie dough, jelly roll style. Wrap each cookie dough log in wax paper and refrigerate overnight. Slice logs and place cookie dough rounds on lightly greased cookie sheets. Bake at 350° for 10-12 minutes. Slices should be about 1/4-inch or so.

For the filling, mix ingredients together in a saucepan. Cook on stove until mixture is thick. Cool mixture a bit before spreading on rolled out cookie dough. When you spread the filling out, leave about 1/2-inch border of cookie dough all the way around.

Serving size: approximately 60 cookies

Barbara Dziejic
Fonda

Apple Crisp

Ingredients:

4-6 apples (i.e. McIntosh)
1/2 C. water
2 tsp. ground cinnamon
1 tsp. nutmeg
1 C. granulated sugar
1/2 C. butter/margarine
3/4 C. flour

Instructions:

Peel and slice enough apples to make 4 cups. Place in buttered baking dish. Add water, cinnamon and nutmeg. Mix together sugar, butter and flour until crumbly for topping. Sprinkle mixture evenly on top of apple slices. Bake for 1 hour in preheated 350° oven or until topping is lightly browned.

Serving size: 4-6

Peggy Pitcher
Gloversville

Westview Farm's Apple Pie

Ingredients:

Crust:
2 C. flour
2/3 C. lard/shortening
1/2 tsp. salt
1/3 C. cold water
Filling:
4 C. apples, sliced
1/4 C. sugar
1 T. flour
1 T. cinnamon

Instructions:

For the crust, stir flour and salt in bowl and then add lard/shortening. Crumble with pastry blender or fingers until the consistency of cornmeal. Add cold water gradually. Divide dough into 2 equal parts. Roll out dough. Line pie pan with one rolled out section of dough. Sprinkle an extra Tablespoon of flour on top of crust.

Slice apples and place in dough lined pie pan. Combine sugar, flour and cinnamon. Sprinkle over the apple slices. Cover apples with second crust. Turn crust under; pinch or press down with fork. With knife, slit top crust in middle and on each side. Slit again 6 places for steam to escape. Bake at 400° for about 1 hour or until apples are tender when pierced with a fork in center of pie.

Serving size: 8

Emma Rose Wegner
Central Bridge

Desserts



Grapenut Puff Pudding

Ingredients:

1 tsp. grated lemon rind
4 T. butter
1 C. sugar
2 egg yolks, well beaten
3 T. lemon juice
2 T. flour
4 T. Grape Nuts Cereal
1 C. milk
2 egg whites, stiffly beaten

Instructions:

Add lemon rind to butter and cream well. Add sugar gradually. Add egg yolks, then lemon juice. Add flour, Grape Nuts and milk, mixing well. Fold in egg whites. Put mixture into greased baking dish and place in pan of hot water. Bake in slow oven, 325° for 1 hour and 15 minutes. Serve in bowls with a dollop of whipped cream or a scoop of vanilla ice cream on top of each serving.

Serving size: 4

Linda Wegner
Central Bridge

Favorite Tahini-Dark Choco-Chip Cookies

Ingredients:

1 C. almond flour
¼ C. peanut flour
½ C. creamy tahini
1/3 C. maple syrup
1 egg
½ C. melted butter
1 tsp. baking soda
*¾ C. (85% dark chocolate bar broken into small bits
1 scoop vanilla protein powder
1 tsp. vanilla extract
1 tsp. almond extract
½ C. crushed pecans or walnuts

*Use quality organic dark chocolate (85%), not baking chocolate bar

*Contains nuts

Instructions:

Preheat oven to 350°. Parchment paper two baking sheets. In a plastic bag smash ¾ of a dark chocolate bar = ¾ cup of bits. In processor crush ½ cup pecans or walnuts. In a large bowl, mix all ingredients together until combined. Drop by Tablespoon onto parchment baking sheet. Bake 7 minutes at 350°; take out both sheets and tape three times on stovetop. Put back into oven and bake 6 minutes more. Remove and tape two times again. Let cookies cool for 5 minutes and remove them to a wire rack to cool more. Store in refrigerator.

Serving size: 2 dozen

Pat Ives
Worcester

Applesauce Cake

Ingredients:

2 C. flour
1 C. sugar
1 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
2 tsp. baking soda
1 C. raisins
1 C. chopped walnuts
½ C. melted butter (1 stick)
2 C. applesauce

Instructions:

Preheat oven to 350°. Sift together flour, sugar, salt, cinnamon, nutmeg, cloves and baking soda in a large bowl. Add the raisins, walnuts, butter and applesauce. Pour the batter into a greased and floured 9x13 baking pan. Bake cake for about 45 minutes.

*This is from the Dutch Kitchen Restaurant Cookbook. Delicious.

Serving size: 12

Juanita Stanton
Schoharie

The Best Cut-out Sugar Cookies

Ingredients:

1 C. unsalted butter, room temperature
1 C. sugar
1 tsp. vanilla extract
¼ tsp. almond extract
1 egg
2 tsp. baking powder
½ tsp. salt
3 C. flour

Instructions:

Preheat oven to 350°. In a large bowl, cream the butter and sugar until smooth, at least 3 minutes. Beat in extracts and egg. In a separate bowl, whisk the baking powder, salt and flour together. Add the dry ingredients to the wet ingredients, a little at a time. Do not chill. Divide dough into workable batches, roll out onto a floured surface and cut. You want these cookies to be on the thicker side (closer to ¼ inch rather than 1/8 inch). Bake at 350° for 6 to 8 minutes. Let cool and decorate. Enjoy.

Serving size: 3 dozen

Katie Butler
Richmondville

Desserts



Bread Crumb Cookies

Ingredients:

1-1/4 C. flour
1-1/4 C. sugar
1/2 tsp. salt
1/2 tsp. baking powder
1/3 C. cocoa
1/2 C. milk
1 egg
1-1/2 tsp. vanilla
1/3 C. applesauce
1/3 C. melted Crisco
2 C. bread crumbs

Instructions:

Sift together dry ingredients. Combine wet ingredients and add to dry mixture. Add melted Crisco and applesauce and bread crumbs. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350° for 15 minutes.
Serving size: 1 dozen

Tracey Doyle-Engler
North Carolina

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