

CELESTE'S WEDDING SOUP

Main Soup Ingredients

3 pounds stewing chicken, cut into pieces
3 to 4 quarts of water
1 tbsp spoon of salt
3 springs of parsley
2 cups of diced celery
¼ cup of tomatoes
1 large can of chicken broth

Meatball Ingredients

½ pound ground veal
½ pound ground chuck
3 eggs
¾ cup of bread crumbs
1 clove of garlic
Salt & Pepper
2 to 3 tbsp. of grated cheese
1 tsp. parsley

Cook Main Soup Ingredients together for about 3 to 4 hours on medium-low. After cooking 3 to 4 hours, bone the chicken, cutting the meat into small pieces & return to the soup.

Mix the Meatball Ingredients well and roll into very small balls. Fry until lightly brown. Drain on paper towels.

Add meatballs to the chicken soup, to which you can add chopped greens such as endive or even cilantro. Just before serving, add croutons.

WHITE FRUIT SALAD

1 package of Philadelphia Cream cheese
½ cup of mayonnaise
¼ cup of crushed mixed nuts
1 cup of drained Queen Ann Cherries
½ cup of chunk pineapple
½ cup of chopped celery
1½ tablespoons of unflavored Gelatin
1 cup of Whipped Cream
Dash of salt

Blend cream cheese with mayonnaise.

Add nuts and all other ingredients.

Soften 1½ tablespoons of gelatin in ¼ cup of cold water, then dissolve over hot water. Now add hot mixture to your salad and mix very well.

Fold in whipped cream and add a Dash of salt.

PUMPKING CAKE

A delightfully different dessert for the Holiday times!

1 box Dunkin Hines yellow cake mix
¼ cup (1 ½ stick of butter)
3 eggs
¾ cup brown sugar
¼ cup flour
2 tsp. cinnamon
1 large can of canned pumpkin
2/3 cup (small can) evaporated milk
2 ½ tsp. pumpkin spice
Dash (small) salt, ground cloves, ginger & nutmeg.

Pre-heat oven to 350 degrees
Grease a 13 x 9 cake pan

We will need 3 bowls: SMALL, MEDIUM & LARGE

In the MEDIUM bowl will be the crust: Mix the Dunkin Hines yellow cake mix with 1 egg (slightly beaten), ½ cup (1 stick) melted and cooled butter. With a spoon, press it into the cake pan, including up the sides. (Set aside 1 cup of cake mix for the small bowl!)

PUMPKING CAKE (CONTINUED)

In the SMALL bowl will be the topping: Take 1 cup of dry cake mix, ¼ cup of flour, ¼ cup of brown sugar, 1 tsp. of cinnamon and ¼ cup (1/2 stick) of melted and cooled butter. Mix all together and refrigerate until needed.

In the LARGE bowl will be filling: Take 1 can of pumpkin..., 1/2 cup of brown sugar, 2 eggs, 2/3 cup of evaporated milk, 1 tsp. cinnamon, 2 ½ tsp. pumpkin spice and a small dash each of salt, ground cloves, ginger & nutmeg.

Mix all very well and place into the crust-lined pan. Sprinkle the topping over the filling. Bake 40-50 minutes or until knife inserted in middle comes out clean. Cool. Serve with whipped cream. Refrigerate left-overs...if any!

FOURTH OF JULY CAKE

Makes 16 servings (13x9x2-inch cake) at 36 cents each

- 1 package (18.25 ounces) white cake mix
- 1 container (8 ounces) frozen non-dairy whipped topping
- 1 cup (½ pint) blueberries
- 3 pints strawberries, hulled, halved or quartered if large

1. Prepare and bake cake in 13x9x12-inch baking pan, according to package directions. Cool cake in pan on wire rack. Turn cake out onto serving platter.
2. Frost cake with non-dairy whipped topping.
3. Decorate top of cake as flag: Arrange blueberries in a square in upper left-hand corner of cake. Make 13 stripes across cake, starting with stripe of strawberries across top, then leaving stripe of white topping showing through, and repeating the alternate stripes until you have 13 (7 red, 6 white). Cut and serve.

SPAGHETTI (Italian Style)

From that sunny land across the sea...

Cook until browned in 2 tbsp. Hot olive oil...

1 lb. Ground beef or beef and pork

Add and simmer slowly ½ to 1 hour (long cooking improves flavor)...

- 3 ½ cups cooked tomatoes (#2 ½ can)
- 2 cloves garlic, finely cut
- 1 bay leaf, crumbled
- 1 tsp. salt
- ⅛ tsp. black pepper

Pour over hot drained boiled spaghetti (1 lb. uncooked) on hot platter. Sprinkle with grated parmesan cheese.

AMOUNT: 12 servings

SPAGHETTI PIE

Make two pies if your guests are robust eaters...

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| 6 ounces spaghetti | 1 8-ounce can (1 cup) tomatoes, cut up |
| 2 tablespoons butter or margarine | 1 6-ounce can tomato paste |
| ½ cup grated parmesan cheese | 1 teaspoon sugar |
| 2 well-beaten eggs | 1 teaspoon dried oregano, crushed |
| 1 pound ground beef or bulk Italian sausage | ¼ teaspoon garlic salt |
| ½ cup chopped onion | 1 cup (8 ounces) cottage cheese, drained |
| ¼ cup chopped green pepper | ½ cup (2 ounces) shredded mozzarella cheese |

Cook spaghetti using package directions; drain (should have 3 ¼ cups spaghetti). Stir butter into hot spaghetti. Stir in parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate.

In skillet, cook ground beef or sausage, onion and green pepper till vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, salt and garlic salt.

Spread cottage cheese over bottom of spaghetti "crust". Fill "pie" with tomato mixture. Cover with foil and chill in refrigerator 2 to 24 hours. Bake, covered, in 350 degree oven for 60 minutes. Uncover; sprinkle with mozzarella cheese. Bake 5 minutes longer or till cheese melts. Makes 6 servings.

Or seal, label, and freeze. Bake frozen pie covered, in 350 degree oven for 2 hours. Uncover; sprinkle with mozzarella cheese and bake 5 minutes more.

GLAZED HAM-LOAF RING

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| 1 ½ pounds ground ham | 2 beaten eggs |
| 1 ¼ pounds ground fresh pork | ½ cup milk |
| 1 ½ cups soft bread crumbs | 1 recipe Sweet-Sour Glaze |
| ½ cup chopped onion | 1 recipe Mustard Hot Sauce |

Thoroughly combine meats, crumbs, onion, eggs, and milk. Mold by pressing mixture into a lightly oiled 6 ½-cup ring mold; invert on shallow baking pan and remove ring mold. Bake in moderate oven (350°) 1 ¼ hours in all. At the end of 45 minutes' baking time, brush loaf with Sweet-sour Glaze: Blend ½ cup brown sugar and 1 tablespoon prepared mustard; stir in 2 tablespoons vinegar and 1 tablespoon water. Continue baking loaf till done, basting with glaze 3 or 4 times. Serve with Mustard Hot Sauce. Makes 10-12 servings. Mustard Hot Sauce: in jar, mix ½ cup dry mustard and ½ cup vinegar; cover let stand overnight. In top of double boiled beat 1 egg; stir in ½ cup sugar, dash salt, and mustard mixture. Cook over hot (not boiling) water, stirring constantly, till mixture thickens slightly and coats spoon. Cool. Before serving add mayonnaise-about half and half.

CINNAMON PEACH COBBLER

- 5 cups sliced peeled peaches
- 1 ½ tablespoons lemon juice
- 1 cup flour
- 1 cup sugar
- 1 egg, beaten
- ½ teaspoon salt
- 6 tablespoons butter or margarine, melted
- 1 ½ cups heavy cream, very softly whipped with 2 ½ tablespoons melted sugar
- Ground Cinnamon

Sprinkle peaches with lemon juice, stir to coat and spread in 11x6 inch or 8 inch square baking pan or equivalent. Mix flour, sugar and salt. Add egg and toss with fork until crumbly. Sprinkle evenly over peaches. Drizzle with butter. Bake in preheated 375 degree oven for 45 minutes.

If topping is not rich golden brown, slip under broiler a few moments. Serve warm with cream. Pass cinnamon to sprinkle generously over cobbler. Makes 6 servings.

CRANBERRY KOLBASI

1-18" Kolbasi- slice up to ½" slices

Mix in sauce pan:

- 1 cup water
- 2 tsp lemon juice
- 1 can whole cranberries
- 1 cup sugar
- ¼ cup ketchup

Heat to boil – stir good.

Add kolbasi – simmer for 5 mins.

Put in container – place in refrigerator.

Ready to eat anytime – longer it sits and marinates the better.

Can be served hot or cold.

STRAWBERRY CREAM DELIGHT

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| 16 double graham crackers (make into crumbs) | 1 pint whipping cream, divided |
| ¾ cup butter, divided | ½ teaspoon vanilla dash of salt |
| 2 cups confectioners sugar | 1 quart fresh strawberries, sliced |
| 2 eggs | ½ cup walnuts, broken (do not use black walnuts) |

Combine graham cracker crumbs and ¼ cup melted butter and press into the bottom of a 9 x 13 dish. Cream ½ cup butter, sugar, eggs, 2 tablespoons whipping cream and vanilla until light and fluffy. (It will resemble cake batter). Spread over crumbs; top with strawberries and nuts. Place remaining whipping cream in a chilled bowl and add sugar and vanilla according to personal taste; whip cream and spread over berries. Cover with plastic wrap and chill for a minimum of 6 hours or preferably overnight. Serves 16-20

Note: A few berries may be left whole for garnish. Do not omit the walnuts, they provide a delicious addition.

WHEELS WITH SAUSAGE

- 1 garlic clove, minced.
- two 4-inch sweet Italian sausages, sliced thin.
- 3 tablespoons butter.
- 3 tablespoons olive oil.
- 8 small firm mushrooms, sliced thin.
- 2 tablespoons peas, cooked.
- 2 tablespoons lima beans, cooked.
- ½ teaspoon salt.
- Liberal amount of milled black pepper.
- 1 pound Vimco Wheels.
- ½ cup grated Parmesan cheese.

Sauté the garlic and sausages in butter and oil until sausages brown; add mushrooms and simmer for 10 minutes. Stir in peas and beans. Sprinkle in salt and pepper. Cook Vimco Wheels aldente; drain. Place in a large warm bowl, add half of the cheese, and toss well. Add half of the sauce and toss again. Serve in hot bowls with the rest of the sauce. Sprinkle remaining cheese over all. Serves 4 to 6.