

From: Cheryl Ferch Porter

MY DEAR FRIEND CAROLYN'S BEST EVER  
**CHOCOLATE MOUSSE** - Serves 12....prep time 45 min.

2 8oz bags chocolate chips  
2 squares unsweetened chocolate  
4 tbsp butter  
4 tbsp coffee  
dash salt  
4 eggs, separated  
2 tbsp brandy  
4 cups whipping cream, whipped (reserve 1 cup of cream for topping)

Melt chocolate with butter over hot water, not boiling. Stir until smooth. Remove from heat. Stir in coffee, egg yolk and brandy. Cool slightly. Beat egg whites until stiff. Fold into chocolate and mix thoroughly. Whip cream until mounds, but not stiff. Fold into above mixture and chill several hours or overnight. Serve with whipped cream topping.

From: Nancy Poisson Heinsch

### **NANCY'S MOM'S LEMON TORTE**

Beat 4 egg whites until frothy. Add 1/4 tsp. cream of tartar and beat until it forms a point. Gradually beat in 1 cup sugar. Beat until glossy. Spread in well greased deep pie dish and bake in slow oven -- 275 degrees for 20 minutes; then 300 degrees for 40 minutes.

Mix 1 cup sugar and 3 tbsp. corn starch and add to 1 cup boiling water. Cook until clear. Add 1 tsp. butter, 3 egg yolks and juice of 1 lemon.

Whip 1 cup cream. When cool, spread 1/2 cup of cream over torte, then the filling and then remaining cream. Refrigerate for 24 hours.

If you like lemon, you'll love this.

From: Venita Tesch Cronk

### **CHICKEN FINGERS**

1-2 lbs boneless chicken tenders, or breast cut into strips  
1 packet Ranch dressing mix  
½ cup Parmesan cheese  
¾ cup Corn Flakes crumbs  
Melted butter, ¼ - ½ cup

Mix together the dressing mix, Parmesan and crumbs.

Dip chicken pieces in butter, then roll in crumb mixture.

Bake at 425° for 15-20 minutes.

From: Nancy Poisson Heinsch

### **HOLIDAY SCALLOP**

8 med. potatoes, cooked, peeled, sliced  
1 # fresh mushrooms, sliced  
2 large onions, sliced thinly  
4 tbsp. butter  
1 pt. sour cream  
1 pt. cottage cheese, small curd  
2 tsp. each salt, pepper, thyme and/or marjoram  
2 C. grated cheddar cheese

Saute mushrooms and onions separately in butter. Combine cottage cheese and sour cream. Layer in 2 good-sized casseroles or roaster: potatoes, mushrooms, onions, sour cream/cottage cheese; repeat layer, sprinkling each layer with seasonings and grated cheese.

Bake for 45 minutes at 350 degrees uncovered and 30 minutes covered.

12 servings

From: Venita Tesch Cronk

### **FRENCH TOAST**

12 Slices English muffin bread (not English muffins)  
1 cup brown sugar  
2 Tbsp. white syrup  
½ cup butter  
6 eggs, beaten  
1 ½ cups milk  
1 tsp. vanilla  
Dash salt

Combine brown sugar, white syrup & butter. Bring to a boil, stirring to dissolve. Pout into a 9 x 13 pan. Arrange bread on syrup in pan in stacks of 2 slices. Beat eggs with milk, vanilla and salt. Pour over bread. Cover and refrigerate overnight. Bake at 350° for 45 minutes. To serve, just flip it over.

Tip: 1) If you can't find English muffin bread, any dense bread will do; just don't use thick slices. 2) Chopped fruit between the layers of bread slices is good, especially peaches & blueberries.

From: Lyle Schmidt

### **CHICKEN WINGS**

4 # wings  
1 C soy sauce  
1 C brown sugar  
1/4 C olive oil  
1/4 C frozen OJ concentrate  
1 TBSP ginger  
1 TBSP garlic powder  
6 (or more) dashes hot sauce

Mix sauce up, fold in wings until well coated. It all fits in a one gallon zip lock bag, leave it marinate over night if you can wait. Bake at 350 for 1 ½ hours, turning over at 45 minutes.

Enjoy

Can be frozen in serving sizes, nuke them when you want them.

From: Sandie Jeske Holman

This is from the Muffeletta Restaurant, formerly in Wayzata...a long time ago. 80's?

### **TORTELLINI BARONNESSA**

1 ½ cup heavy cream  
1/3 cup Parmesan or Parmigiano, grated  
¼ cup proscuitto ham, cut into slivers  
¼ cup frozen peas  
1/3 cup fresh mushrooms, quartered & sauteed slightly  
1 # cooked tortellini (chicken filled or 3-cheese)  
s, and p and a pinch of nutmeg

(also can add sundried tomatoes, little garlic, fresh basil.)

Bring cream to a soft boil, reduce heat, simmer 2 - 4 minutes. Add cheese and bring cream mixture to a simmer for 1 minutes. Add proscuitto ham, peas, and sauteed mushrooms just to heat.

Add cooked tortellini, season to taste. Sprinkle little grated Parmigiano (basil?) over top. Makes 2 servings.

From: Janet Lane Wentz

### **SHRIMP COCKTAIL**

1 Bag of frozen shrimp (or fresh is you like)  
Lemon juice  
Catsup  
Horseradish  
Hi Ho crackers  
Cream Cheese

Thaw the Shrimp and drain well

While the shrimp is thawing, put catsup in a bowl, approx ½ cup or more (use enough to cover all shrimp).

Add about a tsp of lemon juice.

Put the horseradish to taste (you may need approx. 2 tsp or more).

Stir all ingredients together and let stand for about 5 mins before you taste for flavor balance.

Put in refrigerator until shrimp are ready.

Add shrimp and mix all together. Put in refrigerator for at least 30 mins. before serving.

Serve with HiHos on the side and the cream cheese. Put cream cheese on a cracker & add shrimp on top. Makes my mouth water. HEHE.

From: Janet Lane Wentz

**Snack – RUMAKI**

1 lb bacon  
4 cans water chestnuts (whole)  
toothpicks

Cut the lb of bacon in half  
Put one half in refrigerator while working with the other half.  
Take one slice of bacon, put 2 water chestnuts in middle, wrap and stick toothpick through the bacon & water chestnuts.  
Put on cookie sheet.  
When done using all the bacon, put in oven broiler.  
Cook 3-5 mins, turn over and cook the other side for about 2 mins or until done.  
Serve while hot.

From: Lewie Anderson

**PORK CHOP CASSEROLE**

6 boneless pork chops  
1 can apple pie filling  
1 package Pork Stovetop Dressing

Cook chops until almost done.  
Grease the bottom of 9 by 13 pan.  
Put the apple pie filling in pan.  
Put the chops on top of filling. Put the prepared dressing on top of the chops and cover and bake at 275 for 45 minutes.  
Serve with mashed potatoes. So easy----- So good!!!!!!

From: Sandy Jeske Holman

### **Golden Corn Quiche**

1 Pillsbury pie crust prebake according to directions  
1-1/3 cups half and half  
3 eggs  
3 T butter melted  
1/2 onion small chopped (or 3 green onions)  
1 T flour  
1 T sugar  
1 t salt  
2 cups fresh or frozen corn (3 cobs of corn)  
big dash of Tabasco  
cooked bacon to top quiche  
Bake crust, cool. In blender combine eggs, cream, butter, flour, sugar, salt, I added 1/2 cup of the corn and green onion. Add remaining corn, then pour into crust. Bake 35-40 minutes or until knife comes out clean. Let stand few minutes. Top each slice with chopped cooked bacon. This is sooooo good with the fresh summer corn. Yield: serves 8

From: Betty Eisinger Anderson

### **Habanaro Jelly**

1 C habanaro's seeded and deveined  
1 c fruit (if using dried apricots, pour 1 c hot water over and let sit til plump)  
2 C white vinegar  
place in blender, add enough water to equal 5 Cups, blend well

Pour into large kettle, add  
1 package pectin  
Bring to full boil, add 6 C sugar, bring to rolling boil, boil for 2 minutes. Place in Jelly Jars, cover. Use water bath for 20 min

From Lois Heinzen (dear friend of Venita)

### **Wild Rice Salad**

1/2-3/4 c. uncooked brown rice  
1 c. uncooked wild rice  
water  
4 hard cooked eggs, chopped  
3/4 c. celery, chopped

Dressing:

1/3 c. brown sugar  
1/4 c. oil  
1 tsp. salt  
1/2 tsp. pepper  
1/2 c. mayonnaise  
1 tsp. mustard  
1 Tbsp. vinegar

Cook rice according to package directions. Cool.  
Combine with chopped eggs and celery.  
Toss the dressing with the rice mixture. Makes 5 cups. Enjoy!

From Sandy Jeske Holman

### **Chicken Fingers**

1# chicken tenders  
1 egg + 2 T milk  
8-10 oz potato chips, any flavor you want - crushed in plastic bag  
pepper and if desired, cayenne pepper or tabasco in egg mixture.

dip tenders in egg wash, then coat thoroughly in potato chips, bake @ 400 8-12 min, turn and bake 5 mn more. dip into BBQ sauce or mustard/mayo sauce or ranch dressing or whatever.

Anonymous

### **White Chicken Tortilla Soup**

1 onion, chopped  
3 Tbsp margarine  
2 Tbsp flour  
3 (14 ounce) cans chicken broth  
4 cups 1/2 and 1/2  
1 can cream of chicken soup  
1 cup salsa  
1 (15 oz) can creamed corn  
6 boneless chicken breast halved, cooked, cubed  
2 tsp. cumin  
3 Tbsp cilantro  
1 packet dry fajita seasoning  
Saute the onion in margarine. Add the flour and stir well using a whisk. Add the broth and 1/2 and 1/2 - bring to a boil and reduce heat to low. Add the soup, salsa, corn, chicken, cumin, fajita seasoning and cilantro. Heat - Enjoy!

### **Ina Garten's Chipotle & Rosemary Roasted Nuts**

Vegetable oil  
3 cups whole roasted unsalted cashews  
2 cups whole walnut halves  
2 cups whole pecan halves  
1/2 cup whole almonds  
1/3 cup pure maple syrup  
1/4 cup light brown sugar, lightly packed  
3 tablespoons freshly squeezed orange juice  
2 teaspoons ground chipotle powder  
4 tablespoons minced fresh rosemary leaves, div.  
Kosher salt

Preheat the oven to 350 degrees.

Brush a sheet pan generously with vegetable oil. Combine the cashews, walnuts, pecans, almonds, 2 tablespoons of vegetable oil, the maple syrup, brown sugar, orange juice, and chipotle powder on the sheet pan. Toss to coat the nuts evenly. Add 2 tablespoons of the rosemary and 2 teaspoons of salt and toss again.

Spread the nuts in one layer. Roast the nuts for 25 minutes, stirring twice with a large metal spatula, until the nuts are glazed and golden brown. Remove from the oven and sprinkle with 2 more teaspoons of salt and the remaining 2 tablespoons of rosemary.

Toss well and set aside at room temperature, stirring occasionally to prevent sticking as they cool. Taste for seasoning. Serve warm or cool completely and store in airtight containers at room temp.

Gail Gotsch Rogers

### **Lemon Bars**

Crust:

2 c flour

1 c butter/margarine

½ c powdered sugar

Cream together. Pat in bottom of 9 x 13 pan. Bake at 350 for 20 minutes.

Filling:

4 eggs

2 c sugar

1 tsp brown sugar

4 T lemon juice

Beat filling until light and fluffy. Pour over hot crust and bake 35 minutes more. If desired, frost with butter cream frosting when cooled.

Gail Gotsch Rogers (from Edith Gotsch-Turnham)

### **Lemon Bisque**

3 c Vanilla Wafers, crushed

1/3 c melted butter

1 pkg lemon gelatin

1 ¼ c boiling water

½ c sugar

Dash salt

3 or 4 T lemon juice

Grated rind of lemon

1 (12 oz) can Carnation Milk (refrigerate overnight)

Dissolve gelatin in boiling water. Add sugar, salt lemon juice and rind. Beat when slightly congealed. Beat milk until stiff and combine with beaten gelatin. Mix vanilla wafer crumbs and melted butter. Pat half of this mixture in 9 x 13 pan. Spread gelatin mixture over crumbs and top with remaining crumb mixture. Chill 3-4 hours.

Note: This was Edith's favorite dessert to make.

Betty Eisinger Anderson

### **Mexican Egg Rolls**

Your favorite Taco hamburger mix

1 can Black Beans

1 can Whole Corn

Egg roll papers

Cheese

Prepare Taco mix. Add black beans and corn. Cool.

On egg roll paper, place 1 tbsp mix on corner, add 1/4" strip of cheese on top of mixture. Roll up egg roll style, putting egg wash on final corner. Fry in oil until crisp.

Sauce: 2 - 10 oz cans diced tomatoes with chilis, 1 cup sour cream 1/2 cup cilantro, 3 cloves garlic. Mix in food processor til blended well. Favorite of the ER's, and also is great for doing over campfire.

Sandy Jeske Holman

### **Healthy No-Bake Cookies**

1 box Nature's Valley Granola with cinnamon

1 pkg chocolate chips

1 pkg butterscotch chips

1 cups nuts (your choice)

Melt chips. Stir in nuts and granola. Drop by spoonful onto waxed paper. Cool and eat.

Sandy guarantees these are an **excellent source of Fiber.**