

Applied Project: Cooking Website

Content Strategy Report

Recipes and Oral Histories

Content Audit

Content Analysis Searchability

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April 24, 2019

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Website Purpose

For more than 50 years, my aunt was a professional chef and baker catering hundreds of events in New Jersey and eventually owning a bakery in Maryland before retiring. She prepared meals for gatherings of family and friends. Her recipes have never been formally documented and are rarely shared because only she knows them. The purpose of this website content strategy is to create a website that documents five decades' worth of my family's recipes. It will preserve the recipes and provide a resource that can be cited and referred to in the future.

The website will primarily target friends and family who are familiar with my aunt and her cooking, and the secondary audience is a general audience. The key characteristics of the friends and family audience are people over 25 years old, primarily female, computer literate, reside in the US, and whose hobbies include: cooking but only for a specific holiday or occasion, enjoys eating global cuisine, and prefers going out to eat as the norm but appreciates a home-cooked or nostalgic meal. The key characteristics of the secondary audience include, people who not friends or family, are over 25 years old, primarily female, computer literate, reside in the US and whose hobbies include cooking and baking meals from scratch regularly, enjoys eating global cuisine, considered do-it-yourselfers, watches cooking television shows and HGTV, searches recipes on the internet.

The website will be created using a [SquareSpace](#) templated website design due to its unlimited video storage. I will prepare the documented recipes and take photographs and videos of the preparation process. After the initial website deployment, I will conduct a gap analysis to determine the types of recipes I should add to the site and will continue to document and post recipes.

This content strategy report includes:

- Website Purpose
- About Section: Content
- Writing the Recipes
- Content Audit
- Content Analysis
- Social Media Strategy

Additional documents include:

- *Recipes and Oral Histories* (Word Document)
- *Content Audit* (Excel Document)
- *Content Analysis Searchability* (Excel Document)

About Section: Content

Hi. I'm Jamie. Growing up, I was very fortunate to have been exposed to a wide variety of food. I have my aunt Judy to thank for that. She was a catering chef and baker who loved to prepare anything and everything from scratch. Family gatherings were an unexpected assortment of food from just about every region, from curried dressings to Jewish-inspired meals to Asian noodles to Spanish grilled octopus.

Every dish was a new adventure, and we would often ask "What's in this?". Judy would always respond, "Taste it. It's delicious!" She believed that if she told us what was in it, we would decide that we didn't like it before tasting it. Inevitably, we would ask again, "What's in this?" and she would respond "Taste it. It's delicious!"

Judy was usually correct; it was delicious! But on rare occasions, it wasn't. When I was 11 years old, Judy saw a recipe for escargot in Bon Appetit Magazine and felt inspired to make it. She handed one shell-less snail to me and one to my younger cousin and made the rare mistake of telling us what it was just as we began to chew. It flew out of my little mouth quicker than it went in, and my cousin immediately started screaming with the snail still in her mouth. Aunt Judy didn't flinch. She handed us two more snails and said, "You didn't get a good enough taste. Try it again."

Some of my favorite memories growing up were helping her cook. When I was too young to provide any real assistance, she would sit me on a high-top stool at the kitchen counter so I could watch. She would pour black olives into a bowl for snacking and keep me occupied until it was my turn help. We would spend hours in the kitchen as I waited patiently for my time to stir, brush, or whisk. I would sometimes place the olives on my fingertips and pretend to make them talk like puppets. Occasionally, a hungry passerby would steal my olives knowing I was too little to jump down from the stool to fight for them. Judy would always kick the thief out of the kitchen, refill my small paper bowl, and we would go about our business.

I created the website "Taste it. It's Delicious!" to share Judy's recipes and our family stories. The recipes were sometimes difficult for her to explain because she rarely measures ingredients and can add, remove, and substitute ingredients at a moment's whim. Not to mention, she is a bit of a comedian. I once asked her how much butter to add to a recipe, and she responded "enough." When asked, "How much is enough?" she said, "Enough so that it tastes good, but not enough so your doctor finds out during your next cholesterol test." I still have no idea how much butter that is.

Family and friends have contributed stories about my aunt's cooking for this website. My 98-year-old grandmother keeps reminding me to include the price of lamb in the 1950s. I realize that lamb prices have nothing to do with this story, but I promised her I would include it, so here it is...lamb was 12 cents a pound in the 1950s.

I will continue to post new recipes and share my family stories on social media. I hope you will share your family stories too.

Writing the Recipes

My aunt provided me with 500 recipe notecards and recipes written on scraps of paper. For the initial set of website recipes, I narrowed down the notecards to 80. These are my aunt's most popular recipes that I have prepared with her in the past or recall her serving at family events. She serves as the subject matter expert, providing guidance on the content.

I created a recipe style template (see Annex A). The template serves as the basis of the recipes to help maintain a standard format, ensure that duplicative language and phrases are used consistently, and to save time by having a resource with information that can be repurposed. The guide includes all of the recipe sections, frequently used phrases, and a list of Julia Child's most commonly used action verbs. These are the steps I used to document the recipes.

Steps Taken for Writing the Recipes

1. Removed abbreviations, applied numerical values to words that were spelled out, and ensured correct and consistent capitalization of words and phrases.
2. Reviewed ingredients and conducted internet research to ensure measurements aligned with current product packaging. Recalculated measurements, if needed.
3. Researched alternative products and measurement equivalents for outdated ingredients.
4. Consolidated the content by adding the preparation information to the ingredient list and removed the preparation from the instructions section.
5. Ensured direction steps visually describe the requested action.
6. Rewrote directions to reflect the verb-subject-equipment-treatment-technique-time-doneness test format (Ostmann, Baker, & Allegra, 2001).
7. Cross-referenced terms in Ostmann, Baker, and Allegra's (2001) 60-page style guide and with the documented recipes terms and apply the correct style if needed.
8. Researched and apply missing direction steps.
9. Calculated yields based on ingredient measurements.
10. Rewrote recipe titles. Used the existing titles as the title basis, then incorporated main ingredients, so the titles were more descriptive.
11. Reviewed and edited recipes.
12. Provided recipe drafts to SME for review and applied suggested changes.
13. Reviewed and edited recipes and return to SME for final review.
14. Reviewed and edited recipes, if needed.
15. Wrote relevant oral histories.

See *Recipes and Oral Histories* (Word Document) for documented recipes.

I will continue to document the remaining recipes after the website is deployed utilizing the recipe style and recipe writing instructions.

Content Audit

I conducted a content audit of the documented recipes to discover how to organize the recipes on the website for easy searchability. Identifying the content for the audit as the recipe names, I defined the following audit categories:

Recipe Variation	Ingredients	Meal Category	World Cuisine	Holiday/ Occasion
Yes No	Main Ingredient Ingredient Type	Appetizer Salad Soup/Stew Entrée Dessert Side Dish Sauce/ Dressing	Italian Greek Asian Spanish Jewish Mexican French American	Thanksgiving Christmas Hanukah Picnic/Potluck
Cooking Method	Health Diet	Level of Difficulty		
Bake Broil Fry Sauté Boil/Simmer Roast No Cook	Vegetarian Vegan Pescatarian	1 2 3 4		

Table 1. Audit categories

I based the categories on Google’s search functionally recommendations (Recipe, 2019). I included the recipe variation category to discover recipes that may be displayed on one recipe page with a sidebar, as well as recipes that may be divided onto multiple pages. Because searching recipes by their ingredients is frequently used to search for recipes, I included main ingredients and the ingredient type in the audit to provide a more robust search (ex. ingredient=filet, ingredient type=beef). The meal categories that I chose were based on the primary audience’s understanding of the terms. Similarly, world cuisine categories were based on the primary audience’s familiarity with these regions. Holiday/occasions were based on historical family holidays and types of events.

To quantify the level of cooking difficulty, I created and applied the following mathematical formula: level of difficulty = number of recipe steps + techniques

Number of recipe steps:	Techniques:
1 = 1–4 total steps 2 = 5+ total steps	0 = uses basic cooking techniques used, such as mixing 1 = uses general cooking knowledge, such as using a food processor 2 = uses advanced cooking techniques, such as melting chocolate on a double-boiler, rolling cakes

See *Content Audit* Excel document for audited recipes.

Content Analysis

I conducted a content analysis of the audited recipes to provide insights about how the recipes should be categorized and arranged (Jones, 2009). Using the categories defined in the content audit, I created a clear navigation and structure that will allow users to find information quickly and easily (Leise, 2007). Because the primary purpose of the website is to find recipes, the recipe search find function is located in two places, the main navigation bar and the recipe search bar. The main structure will include the following:

- Home
- About
- Recipes
 - Ingredient
 - Meal type
 - World Cuisine
 - Level of Difficulty
 - Health Diet
 - Cooking Method
 - Holiday/Occasion
- Sign up
- Find a Recipe (search bar)

Figure 1 (below) shows the clear navigation structure and recipe search bar design.

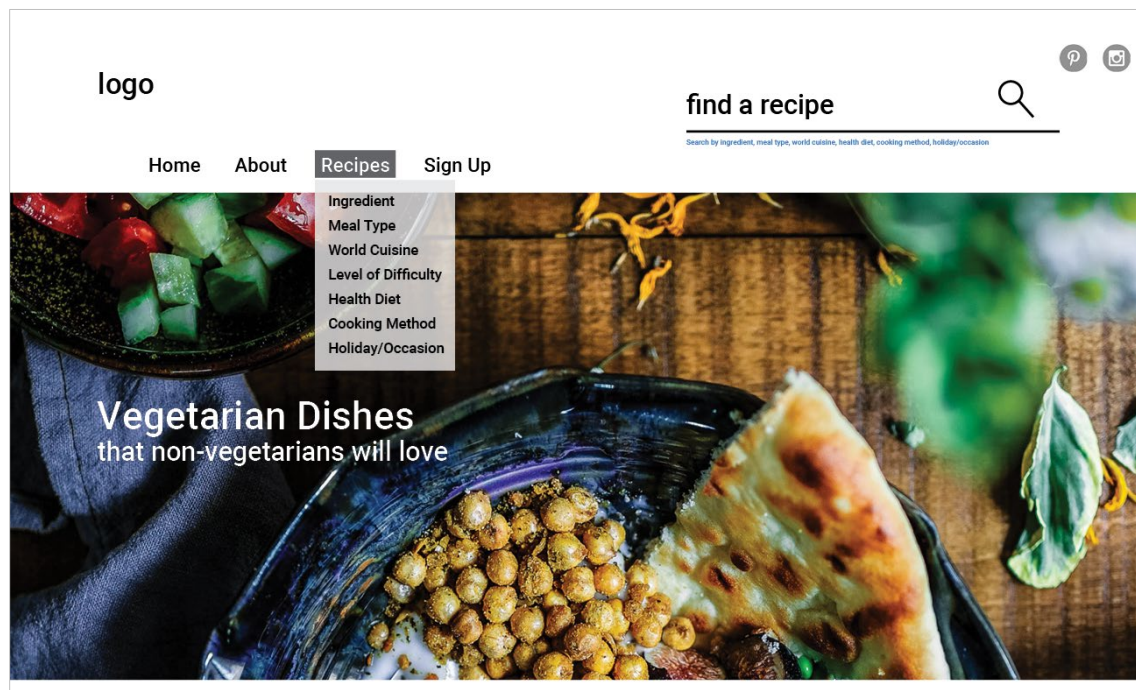


Figure 1. Clear navigation and structure

I assigned descriptive navigation labels to specific content to reflect the genre, so users will know how to find the information they are looking for (Leise, 2007). The purpose of the labels will be used on the sub-pages of the website. For instance, when a user clicks on the navigation bar to find recipes by meal type, the following page will provide the descriptive navigation labels: appetizer, salad, soup/stew, entrée, sauce, side dish, and dessert (see Figure 2).

The user may find the number associated with the level of cooking difficult to quantify. Descriptive labels were created to replace the numbers. The labels include:

- Level 1 = Quick and Easy
- Level 2 = Easy
- Level 3 = Not too difficult
- Level 4 = Worth the Effort

Additional labels are:

- Ingredients:
 - Beans
 - Cheese
 - Chocolate
 - Fruit
 - Meat
 - Nuts
 - Pasta
 - Poultry
 - Rice/Grains
 - Seafood
 - Vegetable
- World Cuisine
 - American
 - Asian
 - French
 - Greek
 - Italian
 - Jewish
- Cooking Method
 - Bake
 - Broil
 - Fry
 - Sauté
 - Boil/Simmer

- Roast
- No Cook
- Health Diet
 - Pescatarian
 - Vegan
 - Vegetarian
- Holiday/Occasion
 - Christmas
 - Hanukah
 - Potluck/Picnic

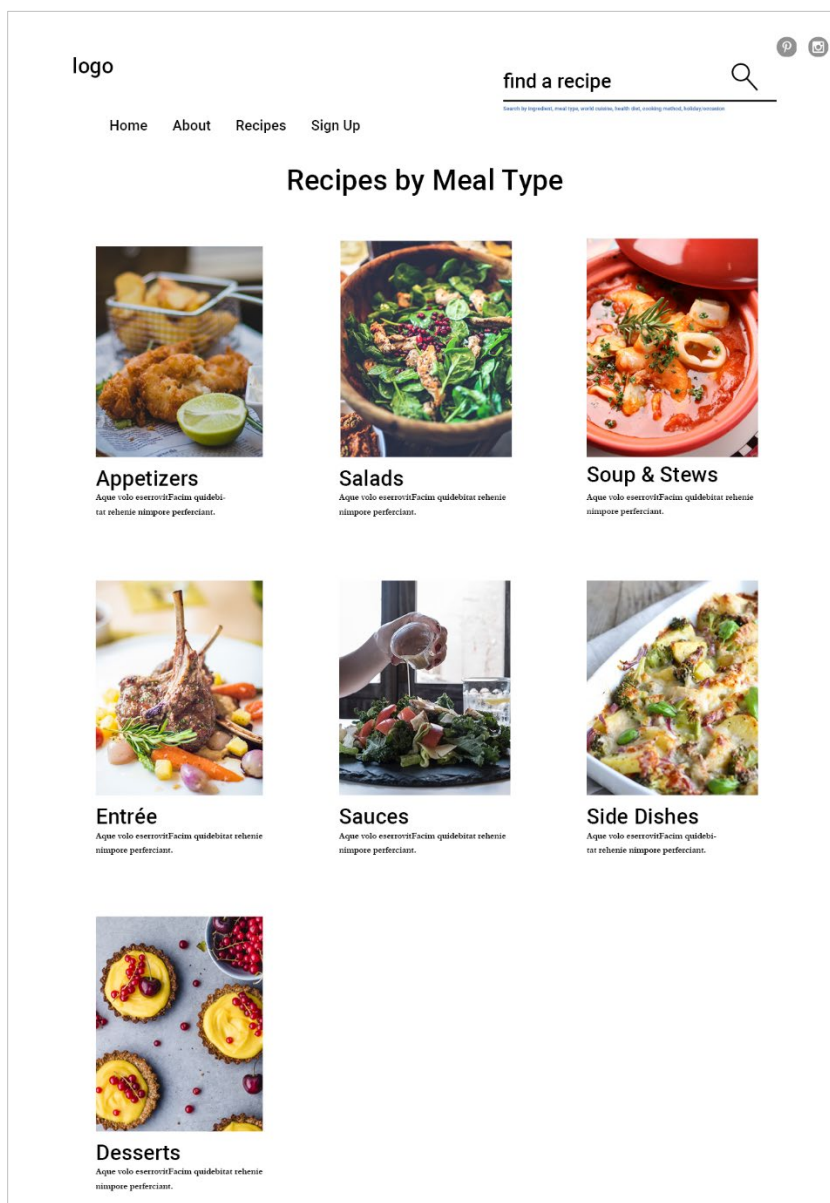


Figure 2. Descriptive navigation labels

As I analyzed content audit, I grouped the recipes that fall within each of the sub-genres. The following groups will be displayed in alphabetical order on the sub-pages.

Grouping by Ingredient

Beans	Cheese	Chocolate
Charred Broccoli with Edamame Chickpea Salad Cilantro and Lemon Hummus Spicy Black Bean Hummus	Broccoli Bread Cauliflower with Parmesan Cheese and Capers Cream Cheese Icing Fried Pasta Croutons Marble Cheese Cake Meatball Sliders Noodle Pudding (with cheese) Olive Bread Pumpkin Roll Cake with Cream Cheese Filling Rueben Sliders Spanakopita (Spinach Pie) Turkey Rueben Sliders Watermelon Feta Salad	Black and White Cookies Chocolate Chip Cheesecake Cookies Chocolate Chip Rugalach Chocolate Mousse Cake Chocolate Whipped Cream Roll Flourless Chocolate Cake
Fruit	Meat	Nuts
Apple Crumb Cake Arugula and Dried Cherries Salad Blueberry Crumb Cake Butternut Squash and Cranberries Chicken Meatballs with Lingonberry Sauce Cranberry Chutney Linzer Tarts Meatballs with Lingonberry Sauce (Swedish Meatballs) Noodle Pudding (without cheese) Peach Crumb Cake Pumpkin Roll Cake with Cream Cheese Filling Raisin Rugalach Watermelon Feta Salad	Filet Mignon with Raisin Black Pepper Sauce Meatball Sliders Meatballs with Lingonberry Sauce (Swedish Meatballs) Pepperoni Bread Rueben Sliders Shrimp and Chorizo Sausage Traditional Brisket Veal Niçoise Warm Iceberg Lettuce with Bacon Dressing Warm Potato Salad with Bacon Dressing	Classic Lace Cookies Linzer Tarts Pecan Angel Dream Cookies Pesto Chicken Spirals Pesto Dip Pesto Salad Dressing Pistachio Pesto Dip Spinach Pesto Dip Walnut Pesto Dip
Pasta	Poultry	Rice/Grain
Cold Asian Orzo Salad Cold Asian Orzo Salad with Shellfish Cold Sesame Noodles with Broccoli Cold Sesame Noodles with Pea Pods Fried Pasta Croutons Noodle Pudding (with cheese) Noodle Pudding (without cheese) Toasted Ravioli with Tomato Sauce	Chicken Meatballs with Lingonberry Sauce Chicken Satay Chicken with Peanuts and Snow Peas Pesto Chicken Spirals Sundried Tomato Chicken Spirals Turkey Rueben Sliders	Tabbouleh Salad Rice with Carrots
Seafood		
California Cioppino Clam Chowder Cold Asian Orzo Salad with Shellfish Seafood Stew Shrimp and Chorizo Sausage		

Vegetables

Arugula and Dried Cherries Salad	Honey and Ginger Roasted Brussels Sprouts	Spanakopita (Spinach Pie)
Broccoli Bread	Honey and Rosemary Roasted Brussels Sprouts	Sweet Chili Sauce
Butternut Squash and Cranberries Carrot Cake	Honey Roasted Brussels Sprouts	Sweet Onion Salad Dressing
Cassis Glazed Carrots	Olive Bread	Sweet Potato Pie
Cauliflower with Parmesan Cheese and Capers	Potato Kugel	Warm Iceberg Lettuce with Bacon Dressing
Charred Broccoli with Edamame	Potato Pancakes	Warm Potato Salad with Bacon Dressing
Chunky Chili Pepper Chutney	Roasted Green Beans with Mustard Bread Crumbs	Wild Mushroom Strudel with Arugula Pesto
Classic Tomato Sauce		

Grouping by Meal Type**Appetizer**

Broccoli Bread	Olive Bread
Chicken Meatballs with Lingonberry Sauce	Pepperoni Bread
Chicken Satay	Pesto Chicken Spirals
Cilantro and Lemon Hummus	Potato Pancakes
Cold Asian Orzo Salad	Roasted Green Beans with Mustard Bread Crumbs
Cold Asian Orzo Salad with Shellfish	Rueben Sliders
Cold Sesame Noodles with Broccoli	Shrimp and Chorizo Sausage
Cold Sesame Noodles with Pea Pods	Spanakopita (Spinach Pie)
Fried Pasta Croutons	Spicy Black Bean Hummus
Meatball Sliders	Sundried Tomato Chicken Spirals
Meatballs with Lingonberry Sauce (Swedish Meatballs)	Toasted Ravioli with Tomato Sauce
Noodle Pudding (with cheese)	Turkey Rueben Sliders
Noodle Pudding (without cheese)	Wild Mushroom Strudel with Arugula Pesto

Salad

Chickpea Salad
Watermelon Feta Salad
Tabbouleh Salad
Arugula and Dried Cherries Salad
Warm Iceberg Lettuce with Bacon Dressing

Soup/Stew

California Cioppino
Clam Chowder
Seafood Stew

Entrée

California Cioppino	Seafood Stew
Chicken Satay	Shrimp and Chorizo Sausage
Chicken with Peanuts and Snow Peas	Spanakopita (Spinach Pie)
Clam Chowder	Toasted Ravioli with Tomato Sauce
Cold Asian Orzo Salad with Shellfish	Traditional Brisket
Filet Mignon with Raisin Black Pepper Sauce	Turkey Rueben Sliders
Meatball Sliders	Veal Niçoise
Rueben Sliders	

Sauce

Chunky Chili Pepper Chutney
Classic Tomato Sauce
Cranberry Chutney
Cream Cheese Icing
Sweet Chili Sauce
Sweet Onion Salad Dressing

Side Dish

Broccoli Bread
 Butternut Squash and Cranberries
 Cassis Glazed Carrots
 Cauliflower with Parmesan Cheese
 and Capers
 Charred Broccoli with Edamame
 Chickpea Salad
 Cold Asian Orzo Salad
 Cold Sesame Noodles with Broccoli
 Cold Sesame Noodles with Pea
 Pods
 Fried Pasta Croutons
 Honey and Ginger Roasted Brussels
 Sprouts
 Honey and Rosemary Roasted
 Brussels Sprouts
 Honey Roasted Brussels Sprouts
 Noodle Pudding (with cheese)
 Noodle Pudding (without cheese)

Olive Bread
 Pepperoni Bread
 Potato Kugel
 Potato Pancakes
 Rice with Carrots
 Roasted Green Beans with Mustard
 Bread Crumbs
 Spanakopita (Spinach Pie)
 Spicy Black Bean Hummus
 Sweet Potato Pie
 Tabbouleh Salad
 Warm Potato Salad with Bacon
 Dressing
 Watermelon Feta Salad
 Wild Mushroom Strudel with Arugula
 Pesto

Dessert

Marble Cheese Cake
 Cream Cheese Icing
 Flourless Chocolate Cake
 Chocolate Whipped Cream Roll
 Black and White Cookies
 Chocolate Chip Cheesecake
 Cookies
 Chocolate Mousse Cake
 Chocolate Chip Rugalach
 Pumpkin Roll Cake with Cream
 Cheese Filling
 Apple Crumb Cake
 Blueberry Crumb Cake
 Peach Crumb Cake
 Raisin Rugalach
 Linzer Tarts
 Classic Lace Cookies
 Pecan Angel Dream Cookies
 Carrot Cake
 Sweet Potato Pie

Grouping by World Cuisine**American**

Broccoli Bread
 Butternut Squash and Cranberries
 California Cioppino
 Clam Chowder
 Cranberry Chutney
 Seafood Stew

Asian

Charred Broccoli with Edamame
 Chicken with Peanuts and Snow
 Peas
 Cold Asian Orzo Salad
 Cold Asian Orzo Salad with Shellfish
 Cold Sesame Noodles with Broccoli
 Cold Sesame Noodles with Pea
 Pods

French

Chocolate Mousse Cake
 Classic Lace Cookies
 Filet Mignon with Raisin Black
 Pepper Sauce
 Flourless Chocolate Cake
 Veal Niçoise

Greek

Chickpea Salad
 Cilantro and Lemon Hummus
 Marble Cheese Cake
 Spanakopita (Spinach Pie)
 Tabbouleh Salad
 Watermelon Feta Salad

Italian

Cassis Glazed Carrots
 Cauliflower with Parmesan Cheese
 and Capers
 Classic Tomato Sauce
 Fried Pasta Croutons
 Meatball Sliders
 Olive Bread
 Pepperoni Bread
 Pesto Chicken Spirals
 Pesto Dip
 Pesto Salad Dressing
 Pistachio Pesto Dip
 Spinach Pesto Dip
 Sundried Tomato Chicken Spirals
 Toasted Ravioli with Tomato Sauce
 Walnut Pesto Dip

Jewish

Chocolate Chip Rugalach
 Raisin Rugalach
 Rye Sliders
 Traditional Brisket
 Noodle Pudding (with cheese)
 Noodle Pudding (without cheese)
 Turkey Rye Sliders
 Potato Pancakes
 Potato Kugel

Spanish

Shrimp and Chorizo Sausage

Grouping by Cooking Method

Bake		Broil
Apple Crumb Cake	Noodle Pudding (with cheese)	Cassis Glazed Carrots
Black and White Cookies	Noodle Pudding (without cheese)	
Blueberry Crumb Cake	Olive Bread	
Broccoli Bread	Turkey Ryebein Sliders	
Carrot Cake	Peach Crumb Cake	
Chocolate Chip Cheesecake	Pecan Angel Dream Cookies	
Cookies	Potato Kugel	
Chocolate Chip Rugalach	Pumpkin Roll Cake with Cream	
Chocolate Mousse Cake	Cheese Filling	
Chocolate Whipped Cream Roll	Raisin Rugalach	
Meatball Sliders	Roasted Green Beans with Mustard	
Ryebein Sliders	Bread Crumbs	
Pepperoni Bread	Spanakopita (Spinach Pie)	
Classic Lace Cookies	Sweet Potato Pie	
Flourless Chocolate Cake	Toasted Ravioli with Tomato Sauce	
Linzer Tarts	Wild Mushroom Strudel with Arugula	
Marble Cheese Cake	Pesto	
Fry	Sauté	Boil/Broil
Fried Pasta Croutons	Charred Broccoli with Edamame	Chunky Chili Pepper Chutney
Potato Pancakes	Shrimp and Chorizo Sausage	Classic Tomato Sauce
Toasted Ravioli with Tomato Sauce	Filet Mignon with Raisin Black	Cold Asian Orzo Salad
	Pepper Sauce	Meatballs with Lingonberry Sauce
	Pesto Chicken Spirals	(Swedish Meatballs)
	Chicken with Peanuts and Snow	Cold Sesame Noodles with Broccoli
	Peas	Cold Sesame Noodles with Pea
	Sundried Tomato Chicken Spirals	Pods
	Warm Iceberg Lettuce with Bacon	Cranberry Chutney
	Dressing	Cold Asian Orzo Salad with Shellfish
	Warm Potato Salad with Bacon	Noodle Pudding (with cheese)
	Dressing	Noodle Pudding (without cheese)
		Chicken Meatballs with Lingonberry
		Sauce
		Clam Chowder
		California Cioppino
		Seafood Stew
		Tabbouleh Salad
		Toasted Ravioli with Tomato Sauce
Roast	No Cook	
Butternut Squash and Cranberries	Arugula and Dried Cherries Salad	
Cauliflower with Parmesan Cheese	Chickpea Salad	
and Capers	Cilantro and Lemon Hummus	
Traditional Brisket	Cream Cheese Icing	
Veal Niçoise	Pesto Dip	
Honey and Ginger Roasted Brussels	Pesto Salad Dressing	
Sprouts	Pistachio Pesto Dip	
Honey and Rosemary Roasted	Spicy Black Bean Hummus	
Brussels Sprouts	Spinach Pesto Dip	
Honey Roasted Brussels Sprouts	Sweet Chili Sauce	
Chicken Satay	Sweet Onion Salad Dressing	
Rice with Carrots	Walnut Pesto Dip	
Roasted Green Beans with Mustard	Watermelon Feta Salad	
Bread Crumbs		

Grouping by Level of Difficulty

Quick and Easy		Easy
Arugula and Dried Cherries Salad Butternut Squash and Cranberries California Cioppino Carrot Cake Cauliflower with Parmesan Cheese and Capers Charred Broccoli with Edamame Chicken Meatballs with Lingonberry Sauce Chicken with Peanuts and Snow Peas Chickpea Salad Cilantro and Lemon Hummus Classic Tomato Sauce Cold Asian Orzo Salad Cold Asian Orzo Salad with Shellfish Cold Sesame Noodles with Broccoli Cold Sesame Noodles with Pea Pods Cranberry Chutney Cream Cheese Icing Honey and Ginger Roasted Brussels Sprouts Honey and Rosemary Roasted Brussels Sprouts Honey Roasted Brussels Sprouts Meatball Sliders Meatballs with Lingonberry Sauce (Swedish Meatballs) Noodle Pudding (with cheese) Noodle Pudding (without cheese) Rice with Carrots	Roasted Green Beans with Mustard Bread Crumbs Rye Sliders Shrimp and Chorizo Sausage Spicy Black Bean Hummus Sweet Chili Sauce Sweet Onion Salad Dressing Tabbouleh Salad Turkey Rye Sliders Watermelon Feta Salad	Apple Crumb Cake Blueberry Crumb Cake Cassis Glazed Carrots Chicken Satay Chocolate Chip Cheesecake Cookies Clam Chowder Classic Lace Cookies Filet Mignon with Raisin Black Pepper Sauce Fried Pasta Croutons Marble Cheese Cake Peach Crumb Cake Pecan Angel Dream Cookies Pesto Chicken Spirals Pesto Dip Pesto Salad Dressing Pistachio Pesto Dip Potato Kugel Potato Pancakes Seafood Stew Spinach Pesto Dip Sundried Tomato Chicken Spirals Sweet Potato Pie Toasted Ravioli with Tomato Sauce Traditional Brisket Veal Niçoise Walnut Pesto Dip Warm Iceberg Lettuce with Bacon Dressing Warm Potato Salad with Bacon Dressing
Not Too Difficult	Worth the Effort	
Black and White Cookies Broccoli Bread Chunky Chili Pepper Chutney Olive Bread Pepperoni Bread Spanakopita (Spinach Pie)	Chocolate Chip Rugalach Chocolate Mousse Cake Chocolate Whipped Cream Roll Flourless Chocolate Cake Linzer Tarts Pumpkin Roll Cake with Cream Cheese Filling Raisin Rugalach Wild Mushroom Strudel with Arugula Pesto	

Grouping by Health Diet**Pescatarian**

Apple Crumb Cake
 Arugula and Dried Cherries Salad
 Black and White Cookies
 Blueberry Crumb Cake
 Broccoli Bread
 Butternut Squash and Cranberries
 Carrot Cake
 Cassis Glazed Carrots
 Cauliflower with Parmesan Cheese
 and Capers
 Charred Broccoli with Edamame
 Chickpea Salad
 Chocolate Chip Cheesecake
 Cookies
 Chocolate Chip Rugalach
 Chocolate Mousse Cake
 Chocolate Whipped Cream Roll
 Chunky Chili Pepper Chutney
 Cilantro and Lemon Hummus
 Classic Tomato Sauce
 Cold Asian Orzo Salad
 Cold Sesame Noodles with Broccoli
 Cold Sesame Noodles with Pea
 Pods
 Classic Lace Cookies
 Cranberry Chutney
 Cream Cheese Icing
 Flourless Chocolate Cake
 Fried Pasta Croutons
 Honey and Ginger Roasted Brussels
 Sprouts
 Honey and Rosemary Roasted
 Brussels Sprouts
 Honey Roasted Brussels Sprouts

Linzer Tarts
 Cold Asian Orzo Salad with Shellfish
 Marble Cheese Cake
 Noodle Pudding (with cheese)
 Noodle Pudding (without cheese)
 Olive Bread
 Peach Crumb Cake
 Clam Chowder
 California Cioppino
 Seafood Stew
 Pecan Angel Dream Cookies
 Pesto Dip
 Pesto Salad Dressing
 Pistachio Pesto Dip
 Potato Kugel
 Potato Pancakes
 Pumpkin Roll Cake with Cream
 Cheese Filling
 Raisin Rugalach
 Rice with Carrots
 Roasted Green Beans with Mustard
 Bread Crumbs
 Spanakopita (Spinach Pie)
 Spicy Black Bean Hummus
 Spinach Pesto Dip
 Sweet Chili Sauce
 Sweet Onion Salad Dressing
 Sweet Potato Pie
 Tabbouleh Salad
 Toasted Ravioli with Tomato Sauce
 Walnut Pesto Dip
 Watermelon Feta Salad
 Wild Mushroom Strudel with Arugula
 Pesto

Vegan

Butternut Squash and Cranberries
 Cassis Glazed Carrots
 Charred Broccoli with Edamame
 Chickpea Salad
 Chunky Chili Pepper Chutney
 Classic Tomato Sauce
 Cold Sesame Noodles with Broccoli
 Cold Sesame Noodles with Pea
 Pods
 Cranberry Chutney
 Potato Kugel
 Potato Pancakes
 Roasted Green Beans with Mustard
 Bread Crumbs
 Spicy Black Bean Hummus
 Sweet Onion Salad Dressing
 Tabbouleh Salad

Vegetarian

Apple Crumb Cake
 Arugula and Dried Cherries Salad
 Black and White Cookies
 Blueberry Crumb Cake
 Broccoli Bread
 Butternut Squash and Cranberries
 Carrot Cake
 Cassis Glazed Carrots
 Cauliflower with Parmesan Cheese
 and Capers
 Charred Broccoli with Edamame
 Chickpea Salad
 Chocolate Chip Cheesecake
 Cookies
 Chocolate Chip Rugalach
 Chocolate Mousse Cake
 Chocolate Whipped Cream Roll
 Chunky Chili Pepper Chutney
 Cilantro and Lemon Hummus
 Classic Tomato Sauce
 Cold Asian Orzo Salad
 Cold Sesame Noodles with Broccoli

Cold Sesame Noodles with Pea
 Pods
 Cranberry Chutney
 Cream Cheese Icing
 Flourless Chocolate Cake
 Fried Pasta Croutons
 Honey and Ginger Roasted Brussels
 Sprouts
 Honey and Rosemary Roasted
 Brussels Sprouts
 Honey Roasted Brussels Sprouts
 Linzer Tarts
 Marble Cheese Cake
 Noodle Pudding (with cheese)
 Noodle Pudding (without cheese)
 Olive Bread
 Peach Crumb Cake
 Pecan Angel Dream Cookies
 Pesto Dip
 Pesto Salad Dressing
 Pistachio Pesto Dip
 Potato Kugel

Potato Pancakes
 Pumpkin Roll Cake with Cream
 Cheese Filling
 Raisin Rugalach
 Rice with Carrots
 Roasted Green Beans with Mustard
 Bread Crumbs
 Spanakopita (Spinach Pie)
 Spicy Black Bean Hummus
 Spinach Pesto Dip
 Sweet Chili Sauce
 Sweet Onion Salad Dressing
 Sweet Potato Pie
 Tabbouleh Salad

Grouping by Holiday/ Occasion

Christmas	Hanukah	Picnic/Potluck
Chicken Meatballs with Lingonberry Sauce Cranberry Chutney Chocolate Whipped Cream Roll Meatballs with Lingonberry Sauce (Swedish Meatballs)	Chocolate Chip Rugalach Noodle Pudding (with cheese) Noodle Pudding (without cheese) Potato Kugel Potato Pancakes Raisin Rugalach Traditional Brisket	Apple Crumb Cake Blueberry Crumb Cake Chickpea Salad Cilantro and Lemon Hummus Cold Asian Orzo Salad Cold Asian Orzo Salad with Shellfish Cold Sesame Noodles with Broccoli Cold Sesame Noodles with Pea Pods Peach Crumb Cake Spicy Black Bean Hummus
Thanksgiving		
Cranberry Chutney Pumpkin Roll Cake with Cream Cheese Filling Sweet Potato Pie		

Figure 3 below shows how the sub-genres will be designed on the website.

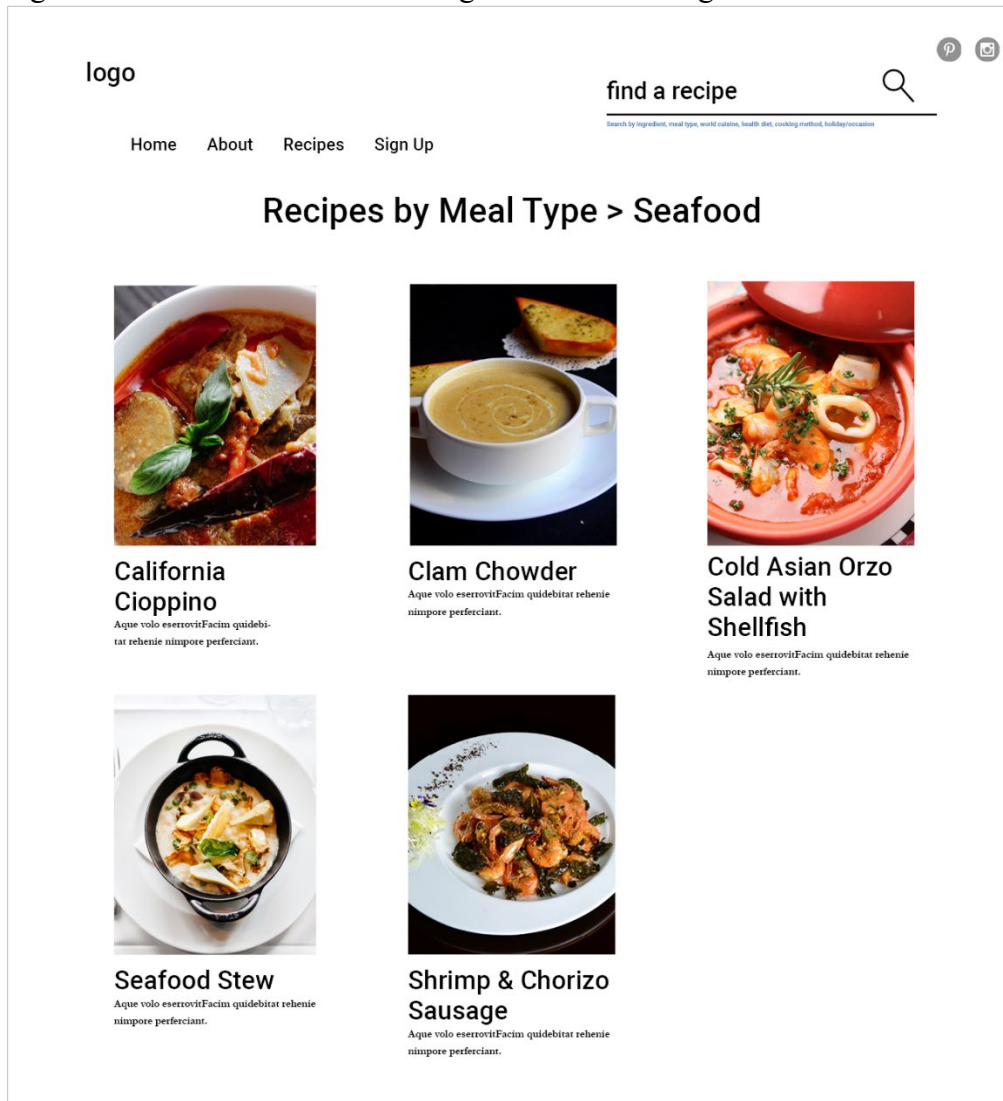


Figure 3. Sub-Genre grouping

Recipes may be categorized by more than one genre. I analyzed the content and discovered commonalities in specific genre groups. I created categories that combine multiple genres to create interesting groupings and help users find more specific content (Leise, 2007). Multiple genres will be displayed on the home page (see Figure 4) to help draw the user into the site. The multiple genre category groups including:

No Cook, Quick and Easy	Quick and Easy Appetizers	
Arugula and Dried Cherries Salad	Chicken Meatballs with Lingonberry Sauce	Noodle Pudding (without cheese)
Chickpea Salad	Cilantro and Lemon Hummus	Roasted Green Beans with Mustard Bread Crumbs
Cilantro and Lemon Hummus	Cold Asian Orzo Salad	Rueben Sliders
Cream Cheese Icing	Cold Asian Orzo Salad with Shellfish	Shrimp and Chorizo Sausage
Pesto Dip	Cold Sesame Noodles with Broccoli	Spicy Black Bean Hummus
Pesto Salad Dressing	Cold Sesame Noodles with Pea Pods	Turkey Rueben Sliders
Pistachio Pesto Dip	Meatball Sliders	Fried Pasta Croutons
Spicy Black Bean Hummus	Meatballs with Lingonberry Sauce (Swedish Meatballs)	Toasted Ravioli with Tomato Sauce
Spinach Pesto Dip	Noodle Pudding (with cheese)	Pesto Chicken Spirals
Sweet Chili Sauce		Sundried Tomato Chicken Spirals
Sweet Onion Salad Dressing		Chicken Satay
Walnut Pesto Dip		Potato Pancakes
Watermelon Feta Salad		
Vegetarian Appetizers	Pescatarian Entrées	Easy Italian Dishes
Broccoli Bread	California Cioppino	Cauliflower with Parmesan Cheese and Capers
Cilantro and Lemon Hummus	Clam Chowder	Classic Tomato Sauce
Cold Asian Orzo Salad	Cold Asian Orzo Salad with Shellfish	Meatball Sliders
Cold Sesame Noodles with Broccoli	Seafood Stew	Cassis Glazed Carrots
Cold Sesame Noodles with Pea Pods	Spanakopita (Spinach Pie)	Fried Pasta Croutons
Fried Pasta Croutons	Toasted Ravioli with Tomato Sauce	Pesto Chicken Spirals
Noodle Pudding (with cheese)		Pesto Dip
Noodle Pudding (without cheese)		Pesto Salad Dressing
Olive Bread		Pistachio Pesto Dip
Potato Pancakes		Spinach Pesto Dip
Roasted Green Beans with Mustard Bread Crumbs		Sundried Tomato Chicken Spirals
Spanakopita (Spinach Pie)		Toasted Ravioli with Tomato Sauce
Spicy Black Bean Hummus		Walnut Pesto Dip
Toasted Ravioli with Tomato Sauce		
Wild Mushroom Strudel with Arugula Pesto		
Cheese Appetizers	Fruit Desserts	Vegetable Side Dishes
Broccoli Bread	Apple Crumb Cake	Broccoli Bread
Fried Pasta Croutons	Blueberry Crumb Cake	Butternut Squash and Cranberries
Meatball Sliders	Linzer Tarts	Cassis Glazed Carrots
Noodle Pudding (with cheese)	Peach Crumb Cake	Cauliflower with Parmesan Cheese and Capers
Olive Bread	Pumpkin Roll Cake with Cream Cheese Filling	Charred Broccoli with Edamame
Rueben Sliders	Raisin Rugalach	Honey and Ginger Roasted Brussels Sprouts
Spanakopita (Spinach Pie)		Honey and Rosemary Roasted Brussels Sprouts
Turkey Rueben Sliders		Honey Roasted Brussels Sprouts
		Olive Bread
		Potato Kugel
		Potato Pancakes
		Roasted Green Beans with Mustard Bread Crumbs
		Spanakopita (Spinach Pie)
		Sweet Potato Pie
		Warm Potato Salad with Bacon Dressing
		Wild Mushroom Strudel with Arugula Pesto

Vegetarian Sauces

- Chunky Chili Pepper Chutney
- Classic Tomato Sauce
- Cranberry Chutney
- Cream Cheese Icing
- Sweet Chili Sauce
- Sweet Onion Salad Dressing



Figure 4. Home page with multiple genres

The recipe search bar is one of the most important features of the website. Because the primary audience is already familiar with the website content, they will routinely use the search bar feature to find a specific recipe. Tags are short descriptions that summarize content for searchability. I created tags (see *Content Analysis Searchability* Excel document) that will be applied to the content for searchability purposes. The tags align with Google's search recommendations for developers that is specific to recipe content <https://developers.google.com/>.

The recipes will be designed consistently throughout the website so users will know what to expect (see Figure 5). The recipe structure includes:

- Recipe title
- Level of difficulty
- A photo or video of the dish
- Introduction (optional)
- Yield
- Ingredients
- How to make it
- Recipe Variation(s) (optional)


logo

find a recipe

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California Cioppino

quick & easy



If you love seafood, this recipe is for you! It has a lot of ingredients, but it's easy to make. I enjoy dipping bread in the broth so I recommend serving with fresh sour dough, Italian, focaccia, or ciabatta bread.

Yield
Serves 4

Ingredients

- ¼ cup olive oil
- 1 medium onion, chopped
- 2 large garlic cloves, minced
- 6 flat-leaf parsley sprigs, minced
- 5 cups (44 oz.) canned Italian plum tomatoes, chopped in quarters, reserve juice
- 1 cup burgundy wine
- 2 tablespoon wine vinegar
- 1 tablespoon dried basil
- 1 tablespoon dried rosemary, crushed
- 1 tablespoon dried oregano
- 1½ teaspoon salt
- ½ teaspoon red pepper flakes
- 1½ pound halibut or cod fillets, with skin, cut into 3-inch chunks
- 1 pound large fresh shrimp, peeled, deveined
- 2 dozen fresh hard-shell clams (littlenecks, cherrystone, or chowders), shells washed

How to Make It

1. Heat oil in Dutch oven, over medium-high heat. Add onions, garlic, and parsley; stirring frequently, for 5 to 8 minutes, until onions are soft. Stir in tomatoes, reserved tomato juice, burgundy, vinegar, basil, rosemary, oregano, salt, and red pepper. Bring to a boil; reduce heat to low-medium, and simmer for 40 minutes.
2. Layer fish fillets, shrimp, and clams in Dutch oven; clams should be placed top. Cover; and simmer over low heat, for 20 to 25 minutes.
3. Fish should flake easily with a fork, shrimp should turn pink, and clam shells should open. Discard clams that do not open.

Figure 5. Recipe page

Social Media Strategy

I developed a social media strategy as part of the website content strategy to push the content out to the primary audience as well as direct users back to the site. A social media strategy will drive more traffic to the recipe website to share her recipes and legacy with a larger audience.

Goals

The three goals of the website are 1) content distribution, 2) generate new social media leads, and 3) grow community and engagement. Social media will engage family and friends to communicate with one another and share memories of my aunt, her cooking, and our shared experiences.

Areas of Expertise

- Recipes made from scratch
- Cooking tips and techniques
- Oral histories

Social Media Channels

- Instagram
- Pinterest

Sharable Content

One or two recipes will be posted on the website each week and shared through social media channels. In addition to the recipes, the following content will be shared

- photographs of prepared food;
- how-to cooking videos;
- cooking tips and techniques; and
- oral histories.

Areas of Expertise

- recipe content;
- cooking tips and techniques; and
- oral histories

Internal Resources

Graphic Design

Tools: Adobe Creative Cloud subscription, computer

Photography

Tools: digital camera, Adobe Creative Cloud subscription, computer

Video

Tools: Adobe Creative Cloud subscription, computer, digital camera

Writing

Tools: Microsoft Word

Cost of Resources

Adobe Creative Cloud annual subscription fee: \$599.88

SquareSpace annual subscription: \$144

Domain name annual fee: \$20

Weekly cost of recipe ingredients: \$10–\$50

Microsoft Word subscription fee: free online application version

Digital Camera (iphone): free/already own

Computer: free/already own

Scope of Work

Below is a detailed social media plan. It identifies the scope of work for each social media platform and the amount of recommended dedicated time.

	New Content Posting Schedule	Analytics and Reporting	Social Media Management Details
Instagram	1–2 times per week	weekly <i>Instagram Insights</i>	
Pinterest	1–2 times per week	weekly <i>Pinterest Analytics</i>	Pinterest and Instagram collaboration: publish on Instagram first, then pin content to Pinterest boards

Table 2. Social media scope of work

Annex A

Name of Recipe

Introduction

XX

Attribution

XX

Yield

XX

Ingredient List

$\frac{1}{8}$ $\frac{1}{4}$ $\frac{1}{2}$ $\frac{3}{4}$ $\frac{1}{3}$ $\frac{2}{3}$ teaspoon tablespoon cup oz quart pint 350°F

XX

How to Make It

- Adjust rack to XX of oven; and heat to XX°F.
- Beat XX, in a large bowl, with an electric mixer, over XX speed for XX minutes, or until XX.
- Place XX in the container of food processor. Cover; and process, using the XX blade, over XX speed, until XX. Scrape the sides of the container, and process, on XX speed, if needed.

Arrange	Discard	Mince	Reduce	Settle	Surround
Baste	Divide	Mix	Refresh	Shave	Taste
Beat	Drape	Moisten	Reheat	Simmer	Thin
Blend	Drop	Mound	Replace	Skim	Tie
Brown	Dry	Open	Return	Slice	Tilt
Build	Film	Pack	Ring	Slide	Tip
Bury	Fold	Paint	Roast	Slip	Top
Carve	Follow	Pierce	Roll	Slit	Toss
Check	Form	Pour	Salt	Smear	Trim
Chop	Force	Prepare	Sauté	Soak	Turn
Close	Glaze	Press	Scatter	Spoon	Twist
Cool	Insert	Prick	Scoop	Spread	Warm
Correct	Lay	Pull	Scrape	Sprinkle	Wilt
Cover	Leave	Puree	Scrub	Stir	Wind
Crumple	Lift	Push	Season	Strain	Wrap
Cut	Make	Quarter	Separate	Strew	
Decorate	Melt	Raise	Set	Stuff	

Sidebar

XXX

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Applied Project: Cooking Website

Recipes and Oral Histories

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April 24, 2019

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Cold Asian Orzo Salad

Introduction

Orzo is often confused with rice because it's shaped like a grain, but orzo is a short-cut pasta that is traditionally served in Italian dishes. Orzo works well in this recipe because it absorbs the dressing and stays moist, unlike rice which can quickly dry out and get crunchy, especially after it has been refrigerated. This is a great side dish to bring to a potluck or a picnic because this recipe can be made ahead of time.

Yield

6 servings

Ingredients

Pasta

4 cups cooked orzo, room temperature (2 cups dry orzo prepared according to package)

2 scrambled eggs, chopped, chilled

¼ cup cilantro, diced

¼ cup flat-leaf parsley, diced

Dressing

½ cup rice wine vinegar

1 tablespoon vegetable oil

1 teaspoon light soy sauce

1 teaspoon sugar

1 teaspoon salt

¼ teaspoon ground black pepper

How to Make It

1. Place orzo, shrimp, eggs, cilantro, and parsley in a large bowl.
2. Whisk together vinegar, oil, soy sauce, sugar, salt, and pepper in a separate bowl, until sugar has dissolved.
3. Pour the salad dressing over the orzo salad; toss together until combined.
4. Cover bowl; refrigerator for at least one hour before serving.

Recipe Variation

Cold Asian Orzo Salad with Shellfish

Cold Asian Orzo is typically served as a side dish but it's easy to prepare this as an entrée by simply adding fresh seafood.

Additional Ingredients

¾ pound medium steamed shrimp, peeled, deveined, chilled

¾ pound steamed scallops (any size), chilled

18 steamed hard-shell clams (any variety)

How to Make It

1. Prepare chilled orzo salad.
2. Mix together orzo, shrimp, and scallops.
3. Spoon pasta salad on a flat serving platter or large dish.
4. Place clams open-side up, on top of the pasta.

Clam Chowder

Introduction

I love serving clam chowder with a hunk of crusty artisan sourdough bread. This soup is so comforting, especially on a cold day. The taste reminds me of my family trips to Boston. The weather was freezing, but we would brave the bitter temperatures to eat a bowl of chowder by the fireplace at a cozy pub.

Yield

4–6 servings

Ingredients

¼ pound thick-cut or slab bacon, diced
1 red bell pepper, diced
1 medium onion, chopped
4 medium potatoes, peeled, cubed
5 (8 oz.) bottles clam juice
¼ teaspoon cracked black pepper
2 teaspoons fresh thyme, minced
2 bay leaves
¼ cup dry sherry
1½ pound steamed little neck or cherry stone clams, shelled, half of them chopped, half of them remain whole*
2 ripe plum tomatoes, large chop
1 cup half-and-half
¼ cup flat-leaf parsley, chopped

How to Make It

1. Brown bacon in a Dutch oven, over medium heat, for 3 to 5 minutes, until lightly crisp.
2. Stir in peppers and onions. Sauté, stirring occasionally, for 5 minutes, until the vegetables begin to brown.
3. Add potatoes and stir; cook until potatoes begin to brown.
4. Pour in clam juice, pepper, thyme, and bay leaves; stir, and cover pot. Simmer approximately 15 minutes, until the potatoes are firm, but cooked entirely.
5. Stir in sherry, chopped and whole clams, clam juice; cover pot. Reduce to low-medium heat, bring to a slow simmer, for 10 minutes.
6. Discard bay leaves from the soup, using a slotted spoon.
7. Stir in tomatoes, parsley, and half-and-half, until the half-and-half is fully incorporated.
8. Simmer for an additional 5 to 10 minutes.

Recipe Alternative

If you prefer to use canned clams instead of fresh clams:

- Reduce 5 (8 oz.) bottles clam juice to 3 (8 oz.) bottles clam juice.
- Replace 1½ pound steamed clams with 2 (6 oz.) cans chopped clams, with juice and 1 (10 oz.) can whole clams, with juice.

Spicy Black Bean Hummus

Introduction

Spicy black bean hummus may be served with tortilla chips, baby carrots, ribs of celery, sliced cucumbers, bell pepper spears, grape tomatoes, warm pita bread, or sliced green apples. Judy recommends using green apples because they don't turn brown as quickly as other apples. Hummus may be prepared 2 days in advance.

Yield

Makes 4 cups

Ingredients

2 (15 oz.) cans black beans, rinsed, drained
¾ cup tahini
¼ cup lemon juice
¼ cup fresh cilantro, minced, packed
4 green onions (green part only), chopped
2 tablespoons olive oil
2 large garlic cloves, minced
¼ teaspoon cayenne pepper
½ teaspoon salt
⅛ teaspoon ground black pepper

How to Make It

1. Place black beans, tahini, lemon juice, cilantro, green onions, olive oil, garlic, and cayenne pepper in the container of food processor. Cover; and process, using the S-shaped blade, over low speed, until the beans are smooth and creamy. Scrape the sides of the container, and process, on pulse speed, if needed.
2. Stir in salt and pepper, to taste.

Classic Lace Cookies

Introduction

Lace cookies are always served at family gatherings. I adore the crispy, crunchy texture and the nutty caramelized flavor. I love these cookies more when they are sandwiched together with a thick layer of dark chocolate. Lace cookies can be rolled when they are warm into tuile cookies or molded into small bowls. Fill them with ice cream, gelato, sorbet, mousse or berries, and whipped cream.

The original recipe was labor intensive and extremely time-consuming. Only three sandwich cookies would fit on a sheet pan. It sometimes took days for my aunt Judy to make enough cookies for holiday season. One afternoon, my aunt was baking lace cookies and set each warm tray in the dining room to cool. When she returned to the kitchen to bake another batch, my grandfather walked into the dining room, ate the warm cookies, and returned to watch the football game. She didn't realize what he had done until he had eaten three trays of cookies. I remember Judy yelling at him to stop eating the cookies like they were potato chips, but he simply smiled.

Yield

4 dozen

Ingredients

1 cup (2 sticks) butter
1 cup light corn syrup
1½ cup brown sugar
2 cups pecans, chopped
2 cups all-purpose flour

How to Make It

1. Adjust rack to center of oven; and heat to 350°F.
2. Line two 18×13-inch sheet pans with parchment paper or silicone baking pads.
3. Add butter, corn syrup, and brown sugar, to a large skillet. Stirring frequently, bring to boil, over medium-high heat.
4. Mix together pecans and flour in a bowl; and pour pecans and flour into skillet. Stirring frequently, bring syrup to boil, and immediately remove from heat.
5. Drop teaspoonfuls of mixture onto prepared pans, 3 inches apart. This will prevent cookies from baking into one another.
6. Bake one pan at a time, for 7 to 10 minutes, or until golden brown. Be careful; cookies burn easily. Recipe will yield 6 pans of cookies.
7. Transfer cookies, with a spatula, to cooling rack lined with a paper towels; and cool for at least 10 minutes.

Cilantro and Lemon Hummus

Introduction

Cilantro and lemon hummus may be served with tortilla chips, baby carrots, ribs of celery, sliced cucumbers, bell pepper spears, grape tomatoes, warm pita bread, or sliced green apples. Judy recommends using green apples because they don't turn brown as quickly as other apples. Hummus may be prepared 2 days in advance. If you don't like the taste of cilantro, you can replace it with flat-leaf parsley.

Yield

Makes 4 cups

Ingredients

2 (15 oz.) cans chick peas, rinsed, drained
1 cup olive oil
½ cup lemon juice
2 cloves of garlic, minced
2 tablespoon fresh cilantro, minced
2 tablespoons flat-leaf parsley, minced
2 tablespoons tahini

How to Make It

1. Place chick peas, olive oil, lemon juice, garlic, cilantro, parsley, and tahini in the container of food processor. Cover; and process, using the S-shaped blade, over low speed, until the beans are smooth and creamy. Scrape the sides of the container, and process, on pulse speed, if needed.
2. Stir in salt and pepper, to taste.

Pumpkin Roll Cake with Cream Cheese Filling

Yield

Serves 12

Ingredients

Cake

butter for coating pan and paper

1 cup flour

2 tablespoons ground cinnamon

1 teaspoon baking powder

½ teaspoon salt

3 eggs

1 cup sugar

⅔ cup solid packed canned pumpkin

1 teaspoon lemon juice

Filling

1 cup powdered sugar plus sugar for dusting

6 oz. packaged cream cheese, room temperature, cut into small pieces

¼ cup (1 stick) butter, room temperature, cut into small pieces

½ teaspoon vanilla extract

1 cup heavy cream, cold

How to Make It

Cake

1. Butter a jelly roll pan. Line pan with parchment paper, extending 2 inches beyond the edges; and butter paper well.
2. Adjust rack to center of oven; and heat to 325°F.
3. Sift together flour, cinnamon, baking powder, and salt.
4. Beat eggs, in a large bowl, with an electric mixer, over high speed for 5 minutes, or until fluffy.
5. Add sugar gradually to eggs; and continue to beat, until pale ribbons form.
6. Fold pumpkin and lemon juice into eggs, then fold in dry ingredients, until ingredients are incorporated.
7. Pour batter into prepared pan; spread evenly.
8. Bake for 15 minutes, or until toothpick clean.
9. Cool cake, for 10 to 15 minutes. While cake is cooling, prepare filling.

Filling

10. Mix powdered sugar, cream cheese, butter, and vanilla, with an electric mixer, over high speed, for 3 minutes, or until smooth and creamy.
11. Whip heavy cream, in a separate bowl, with an electric mixer, over high speed for 5 minutes, or until soft peaks form.
12. Fold whipped cream into the cream cheese, until incorporated. Refrigerate for at least 15 minutes.

Assembly

13. Place a large, thin, clean dish towel (not terrycloth) on the pan. Holding together the sides of the pan and dish towel, invert pan carefully onto dishtowel. Lift pan; and remove parchment paper.
14. Trim a thin slice off the edges of the cake, to form a rectangle, using a thin-bladed knife.
15. Spread the filling over cake, using an icing spatula. Leave a ½ inch border between the icing and the edge of cake.
16. Roll the cake gently, by simultaneously pulling the towel up and over the cake with one hand, while rolling the cake evenly with the other.
17. Cut ½ inch off the short ends of cake.
18. Place cake on serving plate; and refrigerate for 1 hour.
19. Dust cake with powdered sugar, just before serving.

Warm Potato Salad with Bacon Dressing

Introduction

Warm Potato Salad with Bacon Dressing is not a traditional mayonnaise dressing potato salad that you buy at your local grocery store. It has a slight tang from the cider vinegar and smoky flavor from the bacon. The salad is delicious alone or alongside a roasted tenderloin or roast beef. This salad must be served warm.

Yield

Serves 8

Ingredients

¼ cup salt

4 pounds Yellow Finn, Yukon Gold, or red potatoes, peeled, cut into large chunks

½ cup onion, chopped

⅔ cup bacon drippings (~2½ pounds of bacon rendered)

½ cup cider vinegar

2 tablespoons flat-leaf parsley, chopped

2 tablespoons sugar

1 teaspoon paprika

½ teaspoon cracked black pepper

12 slices bacon, crisply cooked, crumbled

How to Make It

1. Fill half of a stock pot with water, salt, and potatoes; bring to a slow boil, and cover. Boil potatoes until tender and fall off a fork when stabbed. While potatoes are boiling, prepare dressing.
2. Sauté bacon drippings and onions, in a skillet, over medium-high heat, stirring occasionally, for 5 to 8 minutes, or until onions are tender and translucent.
3. Remove skillet from heat; carefully stir in vinegar, parsley, sugar, paprika, salt, and pepper.
4. Drain potatoes; and set warm stock pot onto a cool burner. Return potatoes to stock pot.
5. Pour sauce over potatoes; and stir gently so potatoes do not break.
6. Stir in bacon crumbles.

Flourless Chocolate Cake

Introduction

My Aunt Ruthie loved desserts! The problem was that Aunt Ruthie was always on a diet. She would sit next to the cake and cut a sliver of cake for herself. She was convinced that slivers contained few calories, so it was okay for her to eat them. As the evening continued, Aunt Ruthie would cut herself sliver after sliver until the cake was gone. We refer to the technique of eating slivers of an entire cake 'Aunt Ruthie-ing' a cake.

This is a decadent dark chocolate cake that often gets Aunt Ruthie-d. It may be served warm with ice cream or room temperature with raspberries and powdered sugar.

Yield

12–14 slices

Ingredients

4 oz. fine bittersweet chocolate, broken into chunks
½ cup (2 sticks) butter plus butter for greasing pan and paper
¾ cup sugar
3 eggs
½ cup unsweetened cocoa powder

How to Make It

1. Butter an 8-inch springform pan. Line bottom of the pan with parchment paper, and butter the paper well.
2. Adjust rack to center of oven; and heat to 375°F.
3. Fill a medium saucepan with 2 inches of water; boil water, over medium-high heat. Place a metal bowl on top of the sauce pan. The bowl should be larger than the saucepan and should not touch the water.
4. Melt chocolate and butter in metal bowl, stirring frequently, until smooth. Remove bowl from heat; whisk in sugar.
5. Cool chocolate slightly; and whisk in eggs. Chocolate should be cool enough, so the eggs do not scramble.
6. Sift cocoa powder over chocolate batter; whisk just to combine powder.
7. Pour batter into the prepared pan. Tap pan lightly on the counter to level batter.
8. Bake for 25 minutes, until a thin crust forms on top.
9. Remove pan from the oven; run a knife gently along the outside edge of the cake.
10. Cool cake for 10 to 15 minutes; remove cake from the pan.

Chocolate Whipped Cream Roll

Introduction

This cake may be prepared 8 hours before assembly. Be sure to remove the cake from refrigerator half hour before adding the filling.

Yield

Serves 12

Ingredients

Filling

2 cups heavy cream

2 tablespoons sugar

Cake

3 tablespoons butter, room temperature plus butter for greasing pan

5 eggs

$\frac{3}{4}$ cup sugar

6 tablespoons cocoa powder

4 tablespoons leveled all-purpose flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{8}$ teaspoon salt

How to Make It

Cake

1. Butter a jelly roll pan. Line pan with parchment paper, extending 2 inches beyond the edges, and butter paper well.
2. Adjust rack to center of oven; and heat to 325°F.
3. Beat eggs, in a large bowl, with an electric mixer, over high speed for 5 minutes, or until fluffy.
4. Add $\frac{3}{4}$ cup gradually sugar to eggs; and continue to beat, until pale ribbons form.
5. Fold cocoa, flour, baking powder, vanilla, and salt into eggs, until ingredients are incorporated.
6. Pour batter into prepared pan; spread evenly.
7. Bake for 10 minutes, or until toothpick clean.
8. Cool cake for at least 30 minutes. Cake must be room temperature when assembling or the filling will melt.

Filling

9. Place heavy cream in freezer for $\frac{1}{2}$ hour.
10. Whip heavy cream, with an electric mixer, over high speed for 5 minutes, or until soft peaks form. Refrigerate whipped cream for 15 minutes.

Assembly

11. Place a large, thin, clean dish towel (not terrycloth) on the cake pan. Holding together the sides of the pan and dish towel, invert pan carefully onto dishtowel. Lift pan; and remove parchment paper.

12. Trim a thin slice off the edges of the cake, using a thin-bladed knife, to form a rectangle.
13. Spread the filling over cake, using an icing spatula. Leave a ½ inch border between the icing and edge of cake.
14. Roll the cake gently, by simultaneously pulling the towel up and over the cake with one hand, while rolling the cake evenly with the other.
15. Cut ½ inch off the short ends of cake.
16. Place cake on serving plate; and refrigerate for 1 hour.

Black and White Cookies

Introduction

Black and White Cookies are deceiving if you have never tasted one because they have a cake-like consistency. They are popular in New York City bakeries and are usually 6 inches in diameter. This recipe makes 3-inch cookies so that just means you can eat twice as many.

Yield

18 cookies

Ingredients

Cookie

1 cup (4 sticks) butter
1 cup sugar
3 tablespoons light cream
1 tablespoon vanilla extract
1 egg
3 cups all-purpose flour plus flour for dusting
1½ teaspoon baking powder
½ teaspoon salt

Frosting

2 cups dark melting chocolate (Ghirardelli wafers, preferred)
2 cups white melting chocolate (Ghirardelli wafers, preferred)

How to Make It

Cake

1. Adjust rack to center of oven; and heat to 400°F.
2. Place butter, sugar, cream, vanilla, and egg in the bowl of a standup mixer. Beat over high speed, for 5 minutes, or until light and fluffy. Add flour, baking powder, and salt; continue to beat over medium speed, for 5 minutes, or until ingredients are incorporated. Do not overmix.
3. Remove dough, and place on a lightly floured surface. Roll dough ¼–½ inch thick, using a rolling pin. Cut dough into 3-inch circles, using a cookie cutter.
4. Place cookies on an 18×13-inch baking pan, 1 inch apart.
5. Bake one pan of cookies at a time, 4 to 6 minutes, or until cookies are light brown on the bottoms, and light in color on the tops. Tops should not be brown.
6. Transfer cookies to cooling rack, using a spatula; and cool completely, for at least 20 minutes.
7. Repeat until all dough is used.

Frosting

8. Place 1 cup of white melting chocolate, in a microwave safe bowl; microwave for 1 minute. Stir chocolate; microwave in 10 second increments, stirring frequently, until chocolate has just melted. Do not overcook; white chocolate burns easily.
9. Spread melted chocolate over a little more than half of each cookie, using a small offset metal spatula. Spread chocolate smooth. Melt additional chocolate, as needed.
10. Cool cookies on cooling rack, for at least 30 minutes, or until the chocolate sets completely.

11. Place 1 cup of dark melting chocolate in a microwave safe bowl; microwave for 1 minute. Stir chocolate; microwave in 10 second increments, stirring frequently, until chocolate has just melted.
12. Spread melted chocolate over a little more than half of each cookie, using small offset metal spatula. Spread chocolate smooth. Melt more chocolate as needed. The dark chocolate should barely overlap the white chocolate. Melt more chocolate as needed.
13. Cool cookies on the cooling rack, for at least 30 minutes, or until the chocolate sets completely.

California Cioppino

Introduction

If you love seafood, this recipe is for you! It has a lot of ingredients, but it's easy to make. I enjoy dipping bread in the broth so I recommend serving with fresh sour dough, Italian, focaccia, or ciabatta bread.

Yield

Serves 4

Ingredients

¼ cup olive oil
1 medium onion, chopped
2 large garlic cloves, minced
6 flat-leaf parsley sprigs, minced
5 cups (44 oz.) canned Italian plum tomatoes, chopped in quarters, reserve juice
1 cup burgundy wine
2 tablespoon wine vinegar
1 tablespoon dried basil
1 tablespoon dried rosemary, crushed
1 tablespoon dried oregano
1½ teaspoon salt
½ teaspoon red pepper flakes
1½ pound halibut or cod fillets, with skin, cut into 3-inch chunks
1 pound large fresh shrimp, peeled, deveined
2 dozen fresh hard-shell clams (littlenecks, cherrystone, or chowders), shells washed

How to Make It

1. Heat oil in Dutch oven, over medium-high heat. Add onions, garlic, and parsley; stirring frequently, for 5 to 8 minutes, until onions are soft. Stir in tomatoes, reserved tomato juice, burgundy, vinegar, basil, rosemary, oregano, salt, and red pepper. Bring to a boil; reduce heat to low-medium, and simmer for 40 minutes.
2. Layer fish fillets, shrimp, and clams in Dutch oven; clams should be placed top. Cover; and simmer over low heat, for 20 to 25 minutes.
3. Fish should flake easily with a fork, shrimp should turn pink, and clam shells should open. Discard clams that do not open.

Pecan Angel Dream Cookies

Introduction

These cookies are a staple for the winter holiday season. They are easy to make and just as easy to eat as I have eaten a dozen in one sitting. They are sweet and nutty and dissolve in your mouth. If you have children, I recommend having them help you roll the dough into small balls.

Yield

80 small cookies

Ingredients

2 cups (4 sticks) butter

2¼ cups all-purpose flour

½ cup sugar

½ cup pecans, shelled, finely chopped

non-melting powdered sugar, approximately 3 cups

How to Make It

1. Adjust rack to center of oven; and heat to 350°F.
2. Place butter, flour, sugar, and pecans in the container of food processor. Cover; and blend, using the S-shaped blade, about 2 minutes, or until ingredients form a ball. Remove dough from container.
3. Roll into half inch balls. Place balls on an ungreased 18×13-inch baking pan, about 1 inch apart.
4. Bake for 10 to 15 minutes, or until the bottoms just start to turn golden brown. The tops should remain white, and the cookies should feel soft. The recipe will yield ~8 pans of cookies.
5. Transfer cookies to cooling rack, with a spatula; cool for at least 20 minutes. Cookies must be completely cool before coating with sugar.
6. Pour melting sugar into a gallon-sized plastic bag. Place 7 to 10 cookies in the bag; and toss the cookies gently, until they are completely coated sugar. Shake off the excess sugar, and repeat until all cookies are coated.

Turkey Rueben Sliders

Yield

12 small sandwiches

Ingredients

12 small Hawaiian rolls, sliced in half horizontally

12 slices (~ $\frac{3}{4}$ pound) smoked turkey

$\frac{1}{2}$ pound Swiss cheese, sliced thinly, cut in half

1 cup sauerkraut, drained

$\frac{3}{4}$ cup Russian dressing

$\frac{1}{4}$ cup olive oil

1 tablespoon caraway seeds, crushed

How to Make It

1. Adjust rack to center of oven; and heat to 350°F.
2. Build sandwiches. Place roll bottoms, sliced-side up, on a 15x10-inch baking pan. Fold turkey slices in quarters, and place 1 slice of turkey on each roll bottom. Fold cheese slices in half, and place 1 slice of cheese on top of each turkey slice. Spoon 1 tablespoon of sauerkraut on top of each cheese slice. Spread 1 tablespoon of Russian dressing on each sliced-side roll top, and place on top of sauerkraut to form sandwiches.
3. Brush olive oil sparingly on sandwich tops, using a pastry brush, and sprinkle with caraway seeds.
4. Heat sandwiches in oven, for 5 to 6 minutes, until sandwiches are warm and cheese melts.

Recipe Variations

Rueben Sliders

Replace the turkey and cheese with corned beef.

Meatball Sliders

Ingredients

12 small Hawaiian rolls, sliced in half horizontally

24 mini meatballs, cooked, warm

$\frac{1}{2}$ pound mozzarella cheese, sliced, cut in half

1 cup tomato sauce

$\frac{1}{4}$ cup olive oil

How to Make It

1. Adjust rack to center of oven; and heat to 350°F.
2. Build sandwiches. Place roll bottoms, sliced-side up, on a 15x10-inch baking pan. Place 2 meatballs on each roll bottom. Fold cheese slices in half, and place 1 slice on top of each set of meatballs. Spread 1 heaping tablespoon of tomato sauce on each sliced-side roll top, and place on top of cheese to form sandwiches.
3. Brush olive oil sparingly on sandwich tops.
4. Heat sandwiches in oven, for 6 to 8 minutes, until sandwiches are warm and cheese melts.

Shrimp and Chorizo Sausage

Introduction

Shrimp and Chorizo may be served over rice, pasta, or served as an appetizer over sliced baguette.

Yield

Serves 4

Ingredients

2 fresh hot Chorizo sausage links
¼ cup (1 stick) butter, softened
2 green onions (green part only), chopped
¼ teaspoon salt
1¾ pounds jumbo fresh shrimp, peeled, deveined
3 tablespoons brandy
1 lemon, washed, cut into wedges

How to Make It

1. Pour two cups water into a skillet; place sausage links in water; cover; and boil for 5 minutes, or until sausage is no longer pink in the middle. Turn off heat; discard water, and place sausage links on a cutting board. Slice one sausage thinly, and finely chop the other.
2. Blend butter, scallions, salt, and chopped chorizo, in a bowl.
3. Place the sliced sausage back in the skillet, and sauté over medium heat, for about 4 minutes, or until the fat is rendered. Add shrimp, and continue to cook for about 3 minutes, until shrimp are no longer pink. Stir in brandy and chorizo butter, until butter melts; and remove from heat.
4. Mix in half a cup of water, if you would like a creamy sauce.

Pepperoni Bread

Introduction

I cannot resist eating this bread! I will eat it until I give myself a tummy ache, it is that delicious. The cheese melts right into the bread and gives it a gooey texture. The top and those bits of bread where the pepperoni oozed out is crunchy and inside is soft and warm. When serving the bread, I recommend giving the two end pieces to someone you don't like. It's mostly dough and doesn't have the good stuff that all the other pieces have.

Yield

12–14 slices

Ingredients

1 pound fresh pizza dough, room temperature or warmer
1½ pounds slicing pepperoni
¾ pound provolone, sliced
1 egg
all-purpose flour for dusting

How to Make It

1. Adjust rack to center of oven; and heat to 350°F. Line an 18×13-inch baking pan with parchment paper. Spray paper with nonstick cooking spray.
2. Stretch pizza dough to largest possible rectangle shape. The dough should not be transparent. Lay a single layer of slightly overlapping pepperoni slices on top of dough, ½ inch from the edge. Lay a single layer of slightly overlapping cheese slices on top of the pepperoni.
3. Roll dough tightly into log shape, rolling from the longer side towards the other longer side.
4. Place dough on prepared pan.
5. Beat egg with ¼ cup of water. Brush egg on top, sides, and slightly underneath bread, using a pastry brush.
6. Bake bread for 1 hour; remove from oven; and cool in pan for 15 minutes.
7. Slice 2-inch slices, using a serrated knife.

Recipe Variations

Broccoli Bread

Replace pepperoni with 1½ pounds steamed broccoli florets, chopped
Replace provolone with sharp cheddar, sliced

Olive Bread

Replace pepperoni with 2 cups pitted mixed olives (any variety), chopped

Spanakopita (Spinach Pie)

Introduction

Spanakopita may be prepared, then frozen. To reheat, thaw spanakopita in the refrigerator overnight, heat oven to 350°F, and bake for 15 to 20 minutes.

Yield

Makes (32) 2 x 2-inch squares; or (2) 8-inch square pans

Ingredients

2 teaspoons olive oil
1 small yellow onion, minced
3 pounds fresh spinach, washed, stems removed
½ pound (8 oz.) feta cheese (sheep or goat milk)
½ pound (8 oz.) small curd cottage cheese
½ cup flat-leaf parsley, chopped
2 tablespoons fresh dill, chopped
½ cup (2 sticks) butter, melted
4 large eggs
1 pound (16 oz.) filo dough
¾ cup plain breadcrumbs, finely chopped

How to Make It

1. Adjust rack to center of oven; and heat oven 350°F.
2. Sauté 1 teaspoon oil and onions, in a non-stick skillet, over medium heat, or until golden brown. Spoon onions into a small bowl. Sauté 1 teaspoon oil and spinach, over medium heat, until spinach begins to wilt. Remove skillet from stove; and drain spinach, in a colander.
3. Mash together feta and cottage cheese, with the back of a fork, in a large bowl. Mix eggs into cheese; stir in onions, spinach, parsley, and dill.
4. Gather (2) 8-inch square pans. Unroll filo dough; cut into quarters. Wrap ¾ of the dough in plastic wrap; and set aside. Lay one piece of dough in pan; brush with melted butter, using a pastry brush. Sprinkle with 1 teaspoon of breadcrumbs. Lay 1 piece of dough on top of the buttered dough; brush with melted butter; sprinkle with breadcrumbs. Repeat 8 times. Use wrapped dough, as needed.
5. Pour half of the spinach mixture on top of dough; spread evenly. Lay one piece of dough on top of spinach; brush with melted butter; and sprinkle with 1 teaspoon of breadcrumbs. Repeat 7 times. Brush top with melted butter.
6. Cut loaves, with a chef's knife, using a downward motion, into 2 x 2-inch squares.
7. Bake for 1 hour. Cool for 10 minutes.

Toasted Ravioli with Tomato Sauce

Introduction

Toasted ravioli may be served as an appetizer with the red sauce on the side for dipping or serve the ravioli topped with the red sauce as an entrée.

Yield

50 small ravioli; 4 cups of red sauce

Ingredients

Tomato Sauce

1 tablespoon olive oil
1 medium onion, chopped
¼ teaspoon red pepper flakes
1 glove garlic, minced
1 can (28 oz.) whole Italian tomatoes, chopped, reserve juice
¾ cup (6 oz.) tomato paste
½ teaspoon salt
¼ cup fresh packed basil, torn

Ravioli

1 pound frozen ravioli, any flavor
¾ cup plain bread crumbs, finely chopped
1 tablespoon flat-leaf parsley, minced
½ teaspoon salt
¼ cup whole milk
½ cup parmesan cheese, grated
canola oil for frying

How to Make It

Tomato Sauce

1. Sauté oil, onion, red pepper, and garlic, in a sauce pan, over medium heat, until onions are tender and translucent. Stir in tomatoes, reserved juice, tomato paste, salt, and basil. Increase heat to medium-high; and bring sauce to a boil.
2. Cover; and reduce to low heat; simmer for 30 minutes.
3. Stir in basil just before serving.

Ravioli

4. Cook ravioli according to package. Drain in a colander; pat dry with paper towels. Place ravioli on cooling rack; cool for 15 minutes.
5. Heat oil to 365°F, in a medium skillet.
6. Mix together bread crumbs, parsley, and salt in a large bowl. Pour milk into a medium bowl; and place 3 ravioli in milk; stir to coat. Remove one ravioli, allowing excess milk to drip back into the bowl. Toss ravioli in bread crumbs; coat completely.
7. Fry 8 ravioli at a time, for 30 seconds on each side, until golden brown. Arrange fried ravioli, in a single layer on a baking sheet; and sprinkle with parmesan cheese. Repeat until all ravioli have been fried.

9. Adjust rack to center of oven; and heat oven to 350°F. Bake for 15 minutes.
10. Cool for 10 minutes; and serve,

Linzer Tarts

Introduction

Linzer tarts are my all-time favorite cookie! These raspberry jam-filled sandwich cookies are delicate and rich. You will need linzer cookie cutters, but if you don't own them, you may use a 2.25-inch round cookie cutter, and a ½-inch round cookie cutter.

I recommend making two or three additional cookie tops, because they are so buttery and rich, they break easily. One of our family rules is that broken cookies should be eaten immediately. Coincidentally, I have been known to accept cash donations from family members for “accidentally” breaking cookies while baking with my aunt.

Yield

25–30 cookies

Ingredients

1½ cups (6 sticks) butter, softened
¾ cup powdered sugar
1 egg
1 cup cornstarch
2 cups all-purpose flour
2 cups pecans, finely ground
non-melting powdered sugar for dusting
1¾ cups seedless raspberry jam

How to Make It

1. Adjust rack to center of oven; and heat oven to 325°F.
2. Add butter and sugar to the container of a food processor, beat over high speed for 2 minutes, or until fluffy. Add egg, flour, corn starch, and pecans; and process until blended. Scrape batter into a bowl; cover; and refrigerate, for 8 to 12 hours or overnight.
3. Cut dough in half; and roll with a rolling pin, one third inch thick. Cut 2.25-inch circles, using a cookie cutter. Bring together dough scraps; roll dough; repeat cutting until all dough is cut into 50–60 cookies.
4. Cut the tops of the cookies; press half inch circle cookie cutter into the center of half (30) of the cookies; and remove the center dough. These should look like thick doughnuts.
5. Place the cookies on an 18×13-inch baking pan, one inch apart. Bake one cookie sheet at a time, for 15 to 20 minutes. Be careful not to burn cookies. Recipe yields ~5 pans of cookies.
6. Transfer cookies gently to cooling rack, using a spatula; cool for 20 minutes.
7. Shake non-melting sugar generously over the tops of the cookies. Spread 1 heaping teaspoon of jam onto the bottoms of cookies, jam should be about one quarter inch thick and coat almost the entire cookies. Press the tops of the cookie, sugar side up, gently on the jam.

Meatballs with Lingonberry Sauce (Swedish Meatballs)

Yield

Serves 6–8

Ingredients

Meatballs

1 pound bulk pork sausage
½ pound ground round beef
1 cup sour kraut, drained, chopped
1 cup rye bread crumbs
1 egg, lightly beat
1 teaspoon caraway seeds

Sauce

1 jar (10 oz.) lingonberry preserves or jam
½ cup chili sauce
1 tablespoon Dijon-style mustard

How to Make It

1. Mix together pork, beef, sour kraut, bread crumbs, egg, and caraway seeds, with your fingers. Roll into 1-inch balls.
2. Stir together lingonberries, chili sauce, and mustard, in an 8-quart sauce pan; add meatballs; stir; and simmer for 20 minutes, until meat is no longer pink and has an internal temperature of 165°F.

Recipe Variation

Chicken Meatballs with Lingonberry Sauce

Replace bulk pork sausage with chicken sausage.
Replace ground round beef with ground chicken.

Sweet Chili Sauce

Yield

This easy-to-make tangy marinade may be used on lamb, ribs, tofu, beef, or chicken. My grandmother accidentally made this sauce more than 50 years ago. She went to the store to purchase beef spare ribs but couldn't afford them, so she bought lamb riblets. She mixed together these ingredients hoping they would hide the taste the lamb. To this day, everyone who tasted the lamb riblets say that they were the best ribs they have ever tasted.

Yield

1³/₄ cups

Ingredients

1 cup chili sauce

½ cup honey

¼ cup light soy sauce

How to Make It

Wisk together chili sauce, honey, and soy sauce, in a bowl, until all ingredients are combined.

Warm Iceberg Lettuce with Bacon Dressing

Yield

Makes 4 side salads

Ingredients

½ pound bacon, sliced
2 garlic cloves, minced
2–3 tablespoon red wine vinegar
1 head iceberg lettuce, washed, dried, cut into large chunks
¼ teaspoon salt
¼ fresh cracked pepper

How to Make It

1. Fry bacon until crisp, in a large skillet, over medium heat. Remove bacon, leaving the drippings in the skillet; and drain bacon on paper towels. Add garlic to the drippings; sauté, for 2 to 3 minutes, until aromatic. Reduce heat to lowest setting; stir in vinegar, salt, and pepper.
2. Crumble bacon; and pour bacon and lettuce into the skillet. Turn off the heat immediately.
3. Stir just to combine; and serve immediately.

Cassis Glazed Carrots

Yield

Serve 4

Ingredients

12 medium carrots, ends cut, peeled
3 tablespoons sugar
 $\frac{3}{4}$ cup Crème de cassis (blackcurrant liqueur)
3 tablespoons red wine vinegar
4 green onions (green part only), julienned

How to Make It

1. Boil carrots whole, in a medium stock pot, for approximately 20 minutes, until crisp-tender. Drain carrots; and rinse under cold water.
2. Adjust oven rack to 4 inches from top of the oven. Heat oven to broil, leaving the oven door open a few inches.
3. Cut carrots in half lengthwise; arrange flat side up, in a roasting pan.
4. Boil liqueur, vinegar, and sugar slowly, in a small saucepan, until the sugar has dissolved, and the liquid is syrup-like. Remove from heat; brush the flat side of the carrots with syrup, using a pastry brush.
5. Broil carrots, about 4 to 5 minutes, until the carrots are caramelized and brown. Remove pan from oven; and sprinkle carrots with scallions.

Classic Tomato Sauce

Yield

4 cups

Ingredients

1 tablespoon olive oil

1 medium onion, chopped

¼ teaspoon red pepper flakes

1 glove garlic, minced

1 can (28 oz.) whole Italian tomatoes, chopped, reserve juice

¾ cup (6 oz.) tomato paste

½ teaspoon salt

¼ cup fresh packed basil, torn

How to Make It

1. Sauté oil, onion, red pepper, and garlic, in a sauce pan, over medium heat, until onions are tender and translucent. Stir in tomatoes, reserved juice, tomato paste, salt, and basil. Increase heat to medium-high; and bring to boil.
2. Cover; and reduce to low heat; simmer for 30 minutes.
3. Stir in basil just before serving.

Cranberry Chutney

Introduction

Cranberry chutney combines so many Thanksgiving flavors— spicy cinnamon, tart cranberries, and sweet brown sugar. It's perfect for making leftover Thanksgiving turkey sliders; cut a corn muffin in half, and stack with turkey and a dollop of cranberry chutney.

Yield

Makes 8 cups

Ingredients

½ cup cider vinegar

2¼ cup packed light brown sugar

¼ teaspoon ground allspice

½ teaspoon ground cinnamon

2 lemons, rind grated, white skin discarded, fruit cut into sections

2 navel oranges, rind grated, white skin discarded, fruit cut into sections

1 Granny Smith apple, peeled, cored, chopped

6 cups fresh cranberries

½ cup golden raisins

½ cup dried apricots, chopped

½ cup pecans, chopped

How to Make It

1. Boil 1½ cups water, vinegar, brown sugar, allspice, and cinnamon in large saucepan; stirring frequently, until sugar has dissolved. Reduce heat; and bring to a slow simmer.
2. Stir in lemon rind, lemon sections, orange rind, orange sections, and apples; simmer, for 10 minutes.
3. Stir in 3 cups cranberries, raisins, and apricots; simmer, for 10 minutes.
4. Stir in the remaining 3 cups cranberries and pecans; simmer, for 15 to 20 minutes.
5. Cool for 30 minutes. Pour into jars or containers; and refrigerate.

Veal Niçoise

Yield

Serves 4

Ingredients

3 teaspoons olive oil
2 pounds boneless veal shoulder
all-purpose flour for dredging
1 teaspoon salt
¼ teaspoon ground pepper black
3 cloves garlic, crushed
1 large yellow onion, sliced in half, then sliced thinly
1 cup (8 oz.) whole canned tomatoes, juice reserved
½–1 cup chicken broth
½ cup dry white wine
⅓ tablespoon dried rosemary
20 ripe large black olives, pitted, sliced
½ cup flat-leaf parsley, minced

How to Make It

1. Heat oil, in large skillet with high sides, over medium-high heat.
2. Dredge veal in flour; and season veal with salt and pepper.
3. Sear veal on all sides, approximately 5 to 7 minutes, until meat is browned. Reduce heat to low/medium; add garlic and onions; stirring occasionally, until onions are tender and translucent. Stir in tomatoes, tomato juice, ½ cup chicken broth, white wine, and rosemary. Cover; and simmer for 1 hour.
4. Remove cover; stir in olives and ½ cup of chicken broth. Cover; simmer, for 1 hour, or until meat is tender.
5. Remove cover; stir in parsley. Cover; simmer, for 15 minutes. Veal should be very tender, and have internal temperature of 160°F.

Chunky Chili Pepper Chutney

Introduction

Judy recommends wearing gloves when deseeding and slicing the jalapenos peppers, so you don't burn yourself.

Yield

Makes 8 cups

Ingredients

24 ripe beefsteak tomatoes, or 48 ripe plum tomatoes
2 cups red and orange bell peppers, deseeded, sliced thinly
2 cups yellow onions, chopped
1 scant cup jalapenos peppers, deseeded, sliced
1 cup cider vinegar
½ teaspoon salt

How to Make It

1. Core the tomatoes; score the bottoms with "X", using a sharp knife.
2. Prepare an ice bath; fill a large bowl or a clean sink with cold water and ice.
3. Fill three quarters of an 8-quart stockpot with water; and bring to a rapid boil. Place half of the tomatoes in boiling water, for 30 to 60 seconds, or until skin just begins to wrinkle. Do not cook tomatoes. Remove tomatoes from the boiling water, using a slotted spoon; and lay tomatoes in ice bath.
4. Bring water to boil again; and repeat with remaining tomatoes.
5. Cut tomatoes in half; squeeze tomatoes; and discard the seeds.
6. Mix tomatoes, bell peppers, onions, jalapeno peppers, vinegar, and salt in the stockpot. Cover; and simmer; stirring occasionally, over low/medium heat, for 1 to 1½ hours, until the chutney resembles a stew.
7. Cool for 30 minutes. Pour into jars or containers; and refrigerate.

Filet Mignon with Raisin Black Pepper Sauce

Yield

4 servings

Ingredients

½ cup golden raisins

¼ cup Grand Mariner

1½ pound filet mignon, cut into 4 slices

2 tablespoons kosher salt

2 teaspoons black peppercorns, crushed coarsely

4 tablespoons salted butter

⅓ cup beef stock

How to Make It

1. Boil 2 cups water, in a small saucepan. Add raisins; reduce heat to medium, and simmer for 5 minutes. Strain raisins in a colander; and place under cold running water, for 1 minute.
2. Pour Grand Mariner and raisins in a small bowl; and stir.
3. Sprinkle salt and peppercorns on filet; press seasoning into filet.
4. Melt 2 tablespoons of butter, in a skillet, over medium heat. Sear filet, for 3 to 5 minutes on each side, until lightly brown, and has an internal temperature of 145°F.
5. **Turn off heat;** remove fillet from skillet, and discard fat from skillet. Pour Grand Mariner and raisins into skillet; heat skillet, over medium heat; and simmer liquid until it has reduced by half. Stir in beef stock; and simmer, for 2 minutes.
6. Stir in the remaining butter to thicken the sauce, until butter has melted. Pour sauce over meat.

Marble Cheese Cake

Yield

12–14 slices

Ingredients

Pie Crust

1 cup graham cracker crumbs
2 tablespoons of sugar
½ teaspoon cinnamon
¼ cup (1 stick) butter, melted

Filling

24 oz. (3 cups) packaged cream cheese, softened, cut into small pieces
1 cup sugar
½ cup sour cream
2½ teaspoon vanilla extract
3 tablespoons flour
3 eggs
¼ cup cocoa powder
1 tablespoon vegetable oil

How to Make It

Pie Crust

1. Adjust rack to center of oven; and heat to 350°F.
2. Mix together graham crackers, sugar, cinnamon, and butter. Press crumbs on the bottom and half way up the sides of an 8-inch springform pan. Bake crust for 10 minutes; and cool.

Filling

3. Heat oven to 450°F.
4. Blend cream cheese, ¾ cup sugar, sour cream, and vanilla with an electric mixer, over medium speed, for 5 minutes, or until fluffy. Add sugar gradually; mix, over medium speed, until completely combined.
5. Add one tablespoon of flour at a time; mix well after each tablespoon is added.
6. Add one egg at a time; mix well after each egg is added. Pour half of the vanilla batter into a separate bowl.
7. Mix together oil and ½ teaspoon vanilla, in a small bowl; and cocoa powder and ¼ cup sugar, in another small bowl.
8. Stir together oil, cocoa and one bowl of vanilla batter; blend until batter becomes a mocha color.
9. Spoon ¼ cup vanilla batter and ¼ cup chocolate batter into the pie crust, alternating flavors, and ending with a dollop of chocolate batter. Swirl gently with the butter knife, but do not mix together. You should see a distinctive swirl pattern.
10. Bake for 10 minutes. Do not open the oven while the cake is baking. Reduce heat to 250°F; bake for 30 minutes. Turn oven off; and leave cheesecake in oven for 30 minutes. Do not open the oven door during this time or the cake will sink in the middle.
11. Remove the cake from the oven; and run a knife around the edges of the cake. Cool cake completely before removing from pan, at least 30 minutes.

12. Refrigerate for at least 1 hour before serving.

Sweet Onion Salad Dressing

Introduction

This sweet dressing compliments bitter greens such as watercress, arugula, and radicchio.

Yield

Makes 1 cup of dressing

Ingredients

½ cup yellow onion, minced

¼ cup cider vinegar

¼ cup sugar

½ teaspoon salt

½ teaspoon dry mustard

¼ teaspoon celery seed

½ cup olive oil

How to Make It

Stir onion, vinegar, sugar, salt, mustard, and celery seed in a bowl. Wisk in oil slowly.

Pesto Dip

Yield

Makes 2 cups

Ingredients

2 cups fresh packed basil leaves

1 cup parsley, chopped

1 clove of garlic

¼ cup pine nuts

½ cup grated parmesan cheese

¾–1 cup olive oil

¼ teaspoon salt

How to Make It

1. Place basil, garlic, and pine nuts in container of food processor. Cover; and pulse using the S-shaped blade, for 30 seconds. It may be necessary scrape the sides of the container. Add parmesan cheese; and pulse, for 3 minutes.
2. Scrape mixture into a bowl; and whisk in oil slowly. Pesto should be thick, and oil should not separate from basil.
3. Stir in salt. May be refrigerated for up to 1 day.

Recipe Variation

Pesto Salad Dressing

Additional Ingredient

½ cup white or red wine vinegar

How to Make It

1. Place basil, garlic, and pine nuts in container of food processor. Cover; and pulse using the S-shaped blade, for 30 seconds. It may be necessary scrape the sides of the container. Add vinegar; and pulse for 5 seconds. Add parmesan cheese; and pulse, for 3 minutes.
2. Scrape mixture into a bowl; and whisk in oil slowly. Pesto should be thick, and oil should not separate from basil.
3. Stir in salt. May be refrigerated for up to 1 day.

Spinach Pesto Dip

Replace basil leaves with baby spinach, ends removed.

Walnut Pesto Dip

Replace pine nuts with walnuts, shelled.

Pistachio Pesto Dip

Replace pine nuts with pistachio nuts, shelled.

Chickpea Salad

Introduction

It's interesting how food makes me nostalgic. I remember eating this salad at my cousin's graduation party about 30 years ago. It was summertime and it was a backyard picnic by the pool. I remember water guns, cannonballs and how delicious this salad tasted. My aunt has made this salad dozens of time since then and every time I taste it, I think of that day.

Yield

Makes 4 cups

Ingredients

- 1 can (8 oz.) chickpeas, drained, rinsed, dry
- 1 large tomato, diced
- 1 small Vidalia onion, diced
- 3 tablespoons olive oil
- 3 tablespoons fresh flat leaf parsley, chopped
- 1 tablespoon red wine vinegar
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- ½ teaspoon salt
- ¼ ground black pepper

How to Make It

Stir chick peas, tomatoes, onion, oil, parsley, vinegar, basil, oregano salt, and pepper in a bowl. Cover; and refrigerate 1 to 2 hours before serving.

Fried Pasta Croutons

Introduction

Fried pasta croutons may be served as an appetizer or sprinkled on a salad in place of croutons.

Yield

Makes 3 cups

Ingredients

2 cups dry pasta (shells, bowtie, or macaroni)

2 cups canola oil

¼ cup grated parmesan cheese

How to Make It

1. Cook pasta according to directions on package. Drain well, in a colander; and transfer pasta onto paper towels.
2. Heat 1½ cups of oil, in a skillet, over medium-high heat, to 350°–375°F. If the oil is not hot enough, the pasta will get greasy and if the oil is too hot, the pasta will burn.
3. Fry ½ cup of pasta at a time; stirring frequently, until golden brown. Remove pasta from skillet, using a slotted spoon. Transfer pasta onto paper towels to dry. Add ½ cup oil to skillet, and heat to 350°–375°F. Fry remaining pasta.
4. Toss the warm pasta with parmesan cheese, in a bowl. Cool completely before serving, or store in air tight container

Arugula and Dried Cherries Salad

Yield

Makes 8 cups; 2 large salads; 4 side salads

Ingredients

2½ cups packed baby arugula

2½ cups baby romaine lettuce, chopped

2 teaspoons black cherry vinegar

1 ripe pear (any variety), washed, cored, cubed

½ cup dried tart cherries

½ cup sliced almonds, toasted

¼ cup goat cheese, crumbled

6 teaspoons olive oil

How to Make It

Place arugula and romaine in a large bowl. Drizzle with vinegar; and stir. Add pears, cherries, and almonds; and toss lightly. Sprinkle with goat cheese. Drizzle with olive oil; and toss salad.

Tabbouleh Salad

Yield

Makes 4 cups, serves 4–6

Ingredients

1 cup dry tabbouleh
1 large English cucumber, peeled, deseeded, chopped
1 cup plum or vine-ripened tomatoes, finely chopped
½ cup flat-leaf parsley, chopped
1 teaspoon fresh mint, minced
1 tablespoon lemon juice
1 tablespoon olive oil

How to Make It

Prepare tabbouleh according to the directions on the package; cool for at least 30 minutes. Mix in cucumbers, tomatoes, parsley, and mint. Add lemon juice; and stir. Stir in olive oil just to combine. May be prepared 1 day in advance.

Watermelon Feta Salad

Introduction

This salad is prepared on the serving dish. Judy recommends serving salads on plates or serving platters 'so the good stuff doesn't sink to the bottom.'

Yield

Serves 4

Ingredients

1 pound seedless watermelon, cut into 1" chunks
2 large heirloom yellow tomatoes, cut in chunks
1 small Vidalia onion, chopped
¼ pound goat milk feta cheese (packed in brine), drained
¼ pound Kalamata olives, pitted, sliced in half
1 cup fresh mint, chopped
2 lemons, juiced

How to Make It

1. Pile watermelon on serving plate; then sprinkle tomatoes and onions on top of watermelon.
2. Crumble feta into small pieces, with a fork; and scatter over salad.
3. Sprinkle kalamata olives; then mint over top.
4. Drizzle lemon juice on every piece of watermelon and tomato.

Honey Roasted Brussels Sprouts

Introduction

If you prefer crispier brussels sprouts, make sure your sprouts are completely dry before roasting. *I prefer a little more salt than what the recipe calls for.

Yield

Serves 4

Ingredients

1 pound brussels sprouts, bottoms trimmed, cut in half
2 teaspoons olive oil
2 teaspoons honey
¼ teaspoon Kosher salt*

How to Make It

1. Adjust rack to center of oven; and heat to 450°F.
2. Place brussels sprouts in roasting pan; drizzle with olive oil; then with honey; and sprinkle with salt.
3. Roast for 10 minutes.
4. Stir; and roast an additional 15 to 20 minutes, or until brussels sprouts turn crisp, tender, and dark in color.

Recipe Variation

Honey and Rosemary Roasted Brussels Sprouts

Add 1 tablespoon rosemary, crushed

How to Make It

1. Adjust rack to center of oven; and heat to 450°F.
2. Place brussels sprouts in roasting pan; drizzle with olive oil; sprinkle with rosemary; then with honey.
3. Roast for 10 minutes.
4. Stir; and roast an additional 15 to 20 minutes, or until brussels sprouts turn crisp, tender, and dark in color.

Honey and Ginger Roasted Brussels Sprouts

Add 1 tablespoon fresh ginger, grated

How to Make It

1. Adjust rack to center of oven; and heat to 450°F.
2. Place brussels sprouts in roasting pan; drizzle with olive oil; sprinkle with ginger; then with honey.
3. Roast for 10 minutes.
4. Stir; and roast an additional 15 to 20 minutes, or until brussels sprouts turn crisp, tender, and dark in color.

Butternut Squash and Cranberries

Yield

Serves 4

Ingredients

1 pound butternut squash, peeled, cored, cubed
1 large (2 cups) yellow onion, cut into large chunks
1 teaspoon ground cinnamon
1 tablespoon olive oil
2 cups baby spinach
½ cup dried cranberries
¼ cup sliced almonds, toasted

How to Make It

1. Adjust rack to center of oven; and heat to 450°F.
2. Place squash and onions in roasting pan; drizzle with olive oil. Sprinkle cinnamon evenly; stir.
3. Roast for 20 to 30 minutes, or until squash is tender and brown. Remove pan from oven; stir in spinach, until it begins to wilt.
4. Toss in cranberries and almonds; stir.

Cold Sesame Noodles with Pea Pods

Yield

6 servings

Ingredients

1 pound (16 oz.) dry linguine
¼ cup fresh cilantro, chopped
¼ cup flat leaf parsley, chopped
¼ cup watercress, chopped
4 teaspoons sesame oil (not toasted)
4 teaspoons light soy sauce
½ teaspoon garlic, minced
¼ teaspoon ground black pepper
½ pound fresh snow pea pods, ends trimmed

How to Make It

1. Cook linguine al dente, according to directions on package. Rinse linguine thoroughly, in a colander, under cold water.
2. Mix together cilantro, parsley, watercress, sesame oil, soy sauce, garlic, and pepper, in large bowl. Stir in linguine, until all of the pasta is coated. Cover; and marinate, in the refrigerator, for 24 hours.
3. Steam snow pea pods, just before serving, in a steamer, for 2 minutes. Mix pea pods into the noodles.

Alternate Variation

Cold Sesame Noodles with Broccoli

Replace peapods with broccoli florets, chopped

Roasted Green Beans with Mustard Bread Crumbs

Introduction

“When food looks pretty, it tastes better.” For a pretty presentation, serve the green beans on a long dish, and the place beans in the same direction.

Yield

4 servings

Ingredients

1 pound fresh green beans, ends snipped
1 cup panko bread crumbs
¼ cup grated parmesan cheese
2 tablespoons Dijon-style mustard
2 tablespoons olive oil

How to Make It

1. Adjust rack to center of oven; and heat to 350°F.
2. Steam green beans al dente, in a steamer. Rinse beans under cold water, in a colander, for 1 minute, or until beans are no longer warm. Pat dry, with paper towels.
3. Mix together breadcrumbs, parmesan cheese, mustard, and olive oil, in a large bowl. Add beans; toss to coat beans with breadcrumbs.
4. Pour beans and bread crumbs into a large roasting pan; in a single row. Press crumbs into beans; and roast for 20 to 25 minutes, or until beans a golden brown and crispy.

Noodle Pudding (without cheese)

Yield

12 servings

Ingredients

1 pound (16 oz.) dry egg noodles
4 tablespoons butter, cut into small pieces, plus butter for greasing pan
2 Granny Smith apples, skinned, cored, sliced
3 eggs, beaten
1 cup sugar
½ cup golden raisins (optional)
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
½–¾ cup apple juice

How to Make It

1. Grease a 9x12-inch baking pan with butter. Adjust rack to center of oven; and heat oven to 350°F.
2. Fill half a stock pot with water; bring to boil; and add noodles. Boil for 8 minutes; stirring occasionally; and drain noodles in a colander.
3. Stir warm noodles with butter, in a large bowl; and allow noodles to cool, for 5 minutes.
4. Mix together apples, eggs, sugar, raisins (optional), vanilla, cinnamon, and noodles. Noodles should be cool enough, so eggs do not scramble. Pour noodles into pan; spread evenly; and pour ½ cup apple juice over noodles.
5. Bake for 1 hour. Pour ¼ cup apple juice on top of noodles, if pudding begins to burn.

Noodle Pudding (with cheese)

Yield

12 servings

Ingredients

1 pound (16 oz.) dry egg noodles
4 tablespoons butter, cut into small pieces, plus butter for greasing pan
5 eggs, beaten
2 cups sour cream
2 cups (16 oz.) package cream cheese
 $\frac{3}{4}$ cup small curd cottage cheese
 $\frac{3}{4}$ cup sugar
1 tablespoon vanilla extract
 $\frac{1}{2}$ teaspoon ground cinnamon

How to Make It

1. Grease a 9x12-inch baking pan with butter. Adjust rack to center of oven; and heat oven to 350°F.
2. Fill half a stock pot with water; bring to boil; and add noodles. Boil for 8 minutes; stirring occasionally; and drain noodles in a colander.
3. Stir warm noodles with butter, in a large bowl; and allow noodles to cool, for 5 minutes.
4. Mix together eggs, sour cream, cream cheese, cottage cheese, sugar, vanilla, cinnamon, and noodles. Noodles should be cool enough, so eggs do not scramble. Pour noodles into pan; spread evenly.
5. Bake for 1 hour.

Potato Pancakes

Introduction

Potato pancakes are traditionally served with sour cream or apple sauce. They may also be topped with smoked salmon, prosciutto, bacon, or crème fresh and chives.

Yield

20 pancakes

Ingredients

3 pounds Idaho potatoes
2 cups canola oil
3 eggs
1 medium white onion, cut into quarters
½–1 cup matzoh meal
2 teaspoons salt
½ teaspoon white pepper

How to Make It

1. Wash and peel potatoes. Remove brown spots; cut into quarters; and place potatoes in a large bowl of cold water. Water should cover potatoes.
2. Place half of the onions and half of the potatoes in the container of a food processor. Cover; and blend using the S-shaped blade, for 1 minute, or until finely chopped but not soupy. Pour potato batter into a bowl. Process remaining onions and potatoes; and combine with the first batch.
3. Stir eggs, salt, and pepper into potato batter. Mix in enough matzoh meal to absorb most of the liquid but the batter should not too dry.
4. Pour half cup of oil into a medium skillet; heat over medium heat, to 350°–375°F.
5. Pour heaping tablespoons of potatoes, into skillet 1 inch apart. Fry pancakes, until each side is crispy and golden brown. Remove pancakes from oil; and drain on paper towels.

Potato Kugel

Introduction

Potato Kugel is a creamy, crispy potatoey slice of carbohydrate heaven. Kugel tastes like french fries joined forces with mashed potatoes to become the supreme potato. The best part of potato kugel is the crust! My family would fight over the end pieces and trample my aunt before she made her way to the table with the plate of kugel. Over the years, she didn't want to deal with our fighting so she baked the kugel in small loaf pans so that everyone could get an end piece with a bit of crust. That didn't exactly stop us from fighting because then it became a battle over the corners—double crust!

Yield

12 servings

Ingredients

4 pounds of Idaho potatoes
4 large eggs
1 medium white or yellow onion, cut into quarters
½–1 cup matzoh meal
2 teaspoons salt
½ teaspoon white pepper
¼ cup canola oil

How to Make It

1. Adjust rack to center of oven; and heat oven to 350°F. Grease 9x12-inch baking pan; and pour remaining oil into the pan.
2. Wash and peel potatoes. Remove brown spots; cut into quarters; and place potatoes in a large bowl of cold water. Water should cover potatoes.
3. Place half of the onions and half of the potatoes in the container of a food processor. Cover; and blend using the S-shaped blade, for 1 minute, or until finely chopped but not soupy. Pour potato batter into a bowl. Process remaining onions and potatoes; and combine with potato batter.
4. Stir eggs, salt, and pepper into potato batter. Mix in enough matzoh meal to absorb most of the liquid but the batter should not too dry.
5. Heat pan in oven, for 10 minutes, or until the oil crackles when splashed with a drop water.
6. Pour batter into the middle of the pan. Spoon the oil that squishes up from the sides of the pan on top of potatoes.
7. Bake for 1 hour, until top is brown and crispy; toothpick should be clean.

Sweet Potato Pie

Introduction

Sweet potato pie has a bad reputation because it is often associated with pumpkin pie. This pie is so velvety and rich, I sometimes eat it with just a side salad. Whenever my aunt makes this recipe, she always makes a second pie and freezes it for the next time she sees me. She has been doing this for decades. I remember trying to cram these pies into my little dorm room refrigerator when I attended college a bazillion years ago. I would grab a fork and eat it directly out of the pie plate...and sometimes I still do.

Yield

Serves 8

Ingredients

1 deep dish pastry pie shell
2 pounds sweet potatoes, chubby in shape
¼ cup (1 stick) butter
1 cup sugar
3 large eggs
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
⅛ cup whole milk

How to Make It

1. Adjust rack to center of oven; and heat oven to 350°F.
2. Wash potatoes; and pierce, with a fork. Place potatoes on a plate, in a circle; and microwave, for 5 minutes. Turn potatoes upside down; and cook for an additional 3 minutes, until potatoes are very soft. Cool for 5 minutes.
3. Slice potatoes in half, while they are still warm. Scoop out the insides, with a spoon; and place insides in the container of a food processor. Cover; and blend, using an S-shaped blade, for 30 seconds.
4. Add butter; blend for 30 seconds. Add sugar; blend for 30 seconds. Add vanilla and cinnamon; blend for 30 seconds. And milk; blend for 30 seconds. The batter should be thick. Add eggs; blend for 30 seconds, or until all ingredients are completely combined.
5. Pour pie filling, in mound, in the middle of the pastry shell. This will prevent the pie from sinking in the middle as it cools. Place pie on a cookie tray. Baking a pie on a cookie tray will keep the pie crust from cracking.
6. Bake for one hour, or until tooth pick clean.

Seafood Stew

Yield

6 servings

Ingredients

1 large yellow onion, chopped

3 large garlic cloves, chopped

5 (8 oz.) bottles clam juice

1½ cup flat-leaf parsley, chopped

1 cup (8 oz.) chopped canned tomatoes, drained

4 fresh basil leaves, chopped

½ teaspoon dried oregano

½ teaspoon hot pepper flakes

1 dozen tiny hard-shell clams (littlenecks, cherrystone, or chowders), in shell, washed

½ pound muscles, in shell, washed

¾ pound fresh shrimp, any size, peeled, deveined

¾ pound fresh salmon, skin on, cut into large chunks

How to Make It

1. Heat oil in Dutch oven over medium heat. Sauté onions and garlic, until soft; stir frequently so the garlic does not burn.
2. Stir in clam juice, tomatoes, parsley, basil, oregano, and pepper flakes; cover; and simmer for 15 minutes.
3. Stir in clams and mussels; cover; and simmer 10 minutes, or until the shells start to open. Discard any clams and mussels that do not open.
4. Stir in shrimp and salmon; cover; and simmer for 10 to 15 minutes. Salmon should flake easily with a fork, and shrimp should turn pink.
5. Serve immediately.

Chicken with Peanuts and Snow Peas

Yield

Serves 2

Ingredients

2 tablespoons canola oil

1/3 cup raw shelled peanuts

2 garlic cloves, crushed

2 green onions (green part only), chopped

4 chicken cutlets, cut into 1-inch chunks

2 cups (1/2 pound) fresh snow pea pods, ends cut, blanched

2 tablespoons soy sauce

2 tablespoons dry sherry

How to Make It

1. Heat 1 tablespoon of oil, in large skillet, over medium heat. Add peanuts, garlic, and onions; stir; and fry 1 minute. Pour mixture into a bowl.
2. Place skillet back on heat; add chicken. Pour in more oil, if needed. Sauté chicken 1 to 2 minutes, on each side, until golden brown and no longer pink.
3. Stir in snow peas, soy sauce, peanut mixture, and sherry. Turn off heat immediately; and serve.

Pesto Chicken Spirals

Yield

Serves 8–10 appetizers

Ingredients

Pesto

1 cups fresh packed basil leaves
½ clove of garlic
⅛ cups pine nuts
¼ cup grated parmesan cheese
⅔ cup olive oil
⅛ teaspoon salt

Chicken

8 chicken cutlets, pounded as thin as possible
¼ cup olive oil

How to Make It

Pesto

1. Place basil, garlic, and pine nuts in container of food processor. Cover; and pulse using the S-shaped blade, for 30 seconds. It may be necessary scrape the sides of the container. Add parmesan cheese; and pulse, for 3 minutes.
2. Scrape mixture into a bowl; and whisk in oil slowly. Pesto should be thick, and oil should not separate from basil.
3. Stir in salt.

Chicken

4. Lay chicken cutlets out flat. Spread a thin layer of pesto onto the chicken, almost to the ends; roll cutlet; and secure with one or two toothpicks
5. Heat oil, in a large skillet, over medium heat. Place chicken rolls in skillet, toothpick-side down; and sauté, approximately 3 to 5 minutes, until brown and crispy. Flip chicken; sauté for 3 minutes, until internal temperature reaches 165°F, and chicken is no longer be pink.
6. Remove chicken from skillet; and remove toothpicks, while the chicken is still warm. Cool for 10 minutes; and slice.

Recipe Variation

Sundried Tomato Chicken Spirals

Replace pesto with sundried tomatoes in oil, minced

Chicken Satay

Introduction

Chicken Satay is cooked on long metal skewers or wooden skewers that have been soaked in water for 30 minutes. It may be prepared as whole chicken cutlets, without the skewers.

Yield

Serves 4

Ingredients

½ cup safflower oil
½ cup (4 oz.) jar pimentos, drained
2 large shallots
2 tablespoon red wine vinegar
1 large garlic clove
1½ teaspoon salt
½ teaspoon red pepper flakes
¼ teaspoon ground black pepper
4 chicken cutlets, cleaned, cut into 1-inch chunks

How to Make It

1. Place oil, pimentos, shallots, vinegar, garlic, salt, red pepper, and black pepper in the container of a food processor. Cover; and pulse, for 1 to 2 minutes, until completely blended to liquid. Mix together chicken and pimento marinade in a bowl; cover; and refrigerate for 8 to 12 hours, or overnight.
2. Adjust rack to center of oven; and heat oven to 375°F.
3. Place 4 or 5 chicken cubes on each skewer; pieces should touch one another. Place skewers in a roasting pan; bake for 30 minutes, or when the internal temperature reaches 165°F, and chicken is no longer be pink. Do not overcook.

Traditional Brisket

Yield

Serves 8

Ingredients

4 tablespoons canola oil
4–5 pounds brisket, trim large pieces of fat
2 large yellow onions, slice half of the onions, finely chop the other half
3 cups of beef broth
2 tablespoons Worcestershire sauce
1 pound (3½ cups) baby carrots
¾ pound tiny white potatoes
1 tablespoon Kosher salt
½ tablespoon ground black pepper

How to Make It

1. Adjust rack to center of oven; and heat oven to 350°F
2. Heat oil, in a large skillet, over medium-high heat. Sear meat, for 4 minutes on each side, until meat is dark brown. Remove from skillet, and place in large roasting pan.
3. Reduce skillet heat to medium; add onions; stir and scrape the bottom of pan, with a wood spoon. Sauté onions, for 5 minutes, until onions are soft and brown in color. Turn off heat; and place onions under and around meat. Pour 1 cup beef broth and Worcestershire Sauce in roasting pan; and sprinkle meat with onions, salt, and pepper.
4. Cover pan tightly with aluminum foil; and bake for 1½ hours. Remove foil, add carrots, potatoes, and 1 cup beef broth. to the bottom of the pan. Cover pan tightly; and roast for 1 hour. Remove pan from oven; and allow brisket to rest for 5 minutes.
5. Slice meat, with a single blade knife, against the grain to desired thickness.
6. Return meat to the pan. Pour in 1 cup beef broth; and cover tightly with aluminum foil. Roast for 30 minutes to 1 hour, until meat is falling apart. The internal temperature of the meat should be 170°F.

Chocolate Chip Cheesecake Cookies

Yield

2 dozen

Ingredients

Dough

1 cup butter, melted
½ teaspoon vanilla extract
2 cups all-purpose flour
1 cup powdered sugar
1 cup semisweet chocolate morsels

Filling

8 oz. (1 cup) package cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract

How to Make It

1. Adjust rack to center of oven; and heat oven to 350°F

Dough

2. Stir together vanilla and butter; cool completely. Mix together flour, powdered sugar, and vanilla butter; stir chocolate morsels into dough.

Filling

3. Beat together cream cheese, powdered sugar, and vanilla, with an electric mixer, over high speed, for 1 minute.

Assembly

4. Hand roll 12 balls of dough, using a heaping tablespoon of dough for each; place balls 2 inches away from one another, on an 18×13-inch sheet pan. Press an indentation, using your thumb, in each dough ball. Place one tablespoon of filling into each indentation. Pinch 1 teaspoon of dough into the shape of a small disc; press discs loosely on top of filling.

5. Bake one pan at a time, for 12 to 15 minutes. Transfer cookies to cooling rack; and cool for 10 minutes.

Wild Mushroom Strudel with Arugula Pesto

Yield

Serves 8

Ingredients

Arugula Pesto

4 cups packed arugula leaves
¼ cup freshly grated parmesan
¼ cup pine nuts
¼ cup olive oil
¼ teaspoon salt

Strudel

½ cup shallots, chopped
2 large garlic cloves, minced
1 tablespoon fresh basil, chopped
1 tablespoon fresh rosemary, minced
2 pounds (10–12 cups) assorted wild mushrooms (shitake, oyster, button, cremini, portobello), sliced
½ teaspoon salt
¼ teaspoon ground black pepper
5 tablespoons butter
5 sheets phyllo dough
3 tablespoons fresh thyme, minced
¾ cup plain bread crumbs, finely chopped

How to Make It

Arugula Pesto

1. Place arugula, garlic, and pine nuts in container of food processor. Cover; and pulse using the S-shaped blade, for 30 seconds. It may be necessary scrape the sides of the container. Add parmesan cheese; and pulse, for 3 minutes.
2. Scrape mixture into a bowl; and whisk in oil slowly. Pesto should be thick, and oil should not separate from basil.
3. Stir in salt.

Strudel

4. Adjust rack to center of oven; and heat oven to 350°F.
5. Clean mushrooms, with a damp cloth, by wiping gently to remove dirt; or rinse quickly under cold water, and pat dry.
6. Melt 2 tablespoons butter, in a large skillet, over medium heat. Add shallots, garlic, basil, thyme, and rosemary; stir; and sauté, for 2 minutes. Add mushrooms; sauté for 15 minutes, stirring frequently, until mushrooms are tender and fragrant. Sprinkle with in salt and pepper; stir; and cool.
7. Melt butter in microwave, for 30–40 seconds.
8. Place layers of phyllo dough on an open clean kitchen towel. Lay one piece of dough on an 18×13-inch baking pan; brush with melted butter, using a pastry brush. Sprinkle with 1 teaspoon of breadcrumbs. Repeat 4 more times, layering dough.

9. Spoon mushroom mixture on dough, 2 inches from the edge. Fold ends of dough just over the edge of the mushroom; roll into a log-shape. Brush with butter.
10. Bake for 15 minutes, or until top starts to brown.
11. Cut into slices, using a serrated knife; serve with arugula pesto

Apple Crumb Cake

Introduction

Apple cake brings back fond memories of my grandfather when I was a child. He knew how much I loved the apple cake and would have one waiting for me when I would come to visit. My grandfather was quite the comedian. He would always encourage me to eat the cake as fast as I could because the faster I ate, the more cake I could fit into my belly. Even though I was young, I knew he was only encouraging me to eat faster to get a reaction from my grandmother. But nonetheless, I would eat the cake faster to play along. It was our little joke. Eventually, my grandmother would yell at him from wherever she was in the house, and he would just smile at me.

Yield

Serves 10

Ingredients

Crumb Topping

3-4 cups sifted all-purpose flour
¾ cup (3 sticks) butter, room temperature
1½ cups light brown sugar
2 teaspoons ground cinnamon

Cake

½ cup butter plus butter for greasing pan
1 cup granulated sugar
2 eggs
½ teaspoon vanilla extract
1¾ cups all-purpose flour
½ cup whole milk
2 teaspoons baking powder
powdered sugar for dusting (optional)

Apple Filling

6 large apples (mixed variety)
2 tablespoons lemon juice
2 tablespoons sugar
1 teaspoon cinnamon

How to Make It

Crumb Topping

1. Combine 3 cups of flour, butter, brown sugar, and cinnamon, with a fork. Mix in 1 tablespoon of flour at a time, until topping becomes slightly crumbly.

Apple Filling

2. Peel, core, and slice the apples.
3. Mix together apples, lemon juice, sugar, and ground cinnamon in a separate bowl.

Cake

4. Adjust rack to center of oven; and heat oven to 350°F. Grease a 17.4 x 11.5-inch sheet pan generously.

5. Beat butter, sugar, eggs, vanilla, flour, milk, and baking powder, with an electric mixer, over medium speed, for 2 minutes, or until thoroughly combined.
6. Spread batter in pan; lay apples across batter, leaving no spaces. Crumble topping on apples.
7. Bake for 1 hour. Cool; and sprinkle with powdered sugar.

Recipe Variation

Blueberry Crumb Cake

Replace apples with 4 cups fresh blueberries

Peach Crumb Cake

Replace apples with 10 peaches, pitted, peeled, sliced

Chocolate Mousse Cake

Attribution

I come from a family of chocoholics. My sweet 98-year-old grandmother will steal a piece of chocolate right out of your hand if you're not paying attention. This no-bake cake recipe was featured in *Bon Appétit*, December 1980. My aunt adores this recipe and has prepared it for just about every special occasion. Over the years, she has modified and consolidated the directions to use fewer bowls because she is not a fan of doing dishes.

Markofsky, M. (1980, December). Chocolate Mousse Pie. *Bon Appétit*.

Yield

Serves 15

Ingredients

Crust

3 cups chocolate wafer/cookie crumbs

½ cup (2 sticks) butter, melted

Filling

1 pound semisweet chocolate

2 whole eggs

4 egg yolks

4 egg whites, room temperature

2 cups heavy cream

Topping

2 cups heavy cream

How to Make It

Crust

1. Blend crumbs and butter with a fork. Press crumbs on the bottom and up the sides of a 10-inch springform pan. Cover; and refrigerate, for 1 hour.

Filling

2. Fill a medium saucepan with 2 inches of water; boil water, over medium-high heat. Place a metal bowl on top of the sauce pan. The bowl should be larger than the saucepan and should not touch the water.
3. Melt chocolate and butter in metal bowl, stirring frequently, until smooth. Remove bowl from heat; cool for 5 minutes.
4. Whip egg whites, in a small bowl, with an electric mixer, over medium, until soft peaks form.
5. Whip heavy cream and powdered sugar, with an electric mixer, in another small bowl, over medium, until soft peaks form. Beat in whole eggs and yolks. Fold in whipped cream; then gently fold in whipped egg whites.
6. Pour batter into crust; cover; refrigerate for 6 hours or overnight.

Topping

7. Whip 2 cups of heavy cream, with an electric mixer, over high, until firm.
8. Loosen crust from pan, with a sharp knife, and remove the springform. Spread whipped cream over the top of cake.

Charred Broccoli with Edamame

Yield

Serves 4

Ingredients

5 tablespoons olive oil

4 cups fresh broccoli florets, steamed al dente

2 cups frozen shelled edamame, thawed

½ teaspoon salt

How to Make It

1. Heat oil, in a large skillet, over medium-high heat, until the oil starts to sizzle.
2. Sauté broccoli until it begins to char. Add edamame; and stir until coated with oil.
3. Sauté 8 to 10 minutes; stirring occasionally; until all the broccoli and edamame is slightly charred.
4. Turn off heat; and sprinkle with salt.

Chocolate Chip Rugalach

Introduction

Cookie dough may be made ahead of time and will stay fresh in refrigerator for up to 3 days.

Yield

Makes 65 cookies

Ingredients

Cookie

1 cup (4 sticks) butter, cut into small pieces
8 oz. (1 cup) package cream cheese, cut into small pieces
2 cups all-purpose flour plus flour for dusting

Filling

1½ cups dark brown sugar
1 cup walnuts, shelled, chopped finely
1 cup semisweet chocolate morsels

How to Make It

1. Mix brown sugar and walnuts, in a small bowl.
2. Adjust rack to center of oven; and heat oven to 350°F.
3. Place butter, cream cheese, and flour in container of food processor. Cover; and pulse, for 3 minutes, or until completely blended. Remove dough; and mold into a ball. Dough will be sticky. Wrap dough in plastic wrap; refrigerator for 2 hours.
4. Cut dough into 6 equal pieces. Mound 1 piece into a ball; and roll dough, using a rolling pin ⅛-inch thick. Slice dough into 16 wedges, like you would slice a pizza pie
5. Sprinkle dough with brown sugar mixture; then sprinkle chocolate morsels evenly over sugar. Roll each wedge in the shape of a crescent, beginning with the outer long edge, rolling towards the point. Lightly roll each crescent in brown sugar mixture; press sugar gently into dough.
6. Place cookies on 18×13-inch sheet pan; and bake 20 to 25 minutes. Transfer cookies to cooling rack; cool for 10 minutes.
7. Repeat with remaining five pieces of dough.

Recipe Variation

Raisin Rugalach

Replace chocolate morsels with raisins

Carrot Cake

Yield

Serves 16

Ingredients

butter for greasing pans
2 cups all-purpose flour plus flour for dusting pans
2 tablespoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
4 eggs
1 cup sugar
1¼ cups vegetable oil
2 cups carrots, peeled, grated
1 can (8 oz.) crushed pineapple, with juice
1 cup walnuts, chopped
½ cup golden raisins

How to Make It

1. Adjust rack to center of oven; and heat oven to 350°F. Grease and flour 2 loaf pans.
2. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Beat together eggs and sugar, in a large bowl. Stir in oil, sifted dry ingredients, carrots, and pineapple. Mix well. Stir in nuts and raisins.
3. Spread batter in baking pans; bake for 60 to 65 minutes, until cake is toothpick clean.

Cream Cheese Icing

Yield

5 cups

Ingredients

$\frac{3}{4}$ cups (3 sticks) butter, soft

1 pound (16 oz.) packaged cream cheese, cut into small pieces

2 cups powdered sugar

1 tablespoon vanilla extract

How to Make It

1. Mix together butter and vanilla, with an electric mixer, over high speed, for 10 to 12 minutes, until smooth and light and has no lumps
2. Add sugar and cream cheese; continue to mix together, until fluffy. Do not overmix.

Cauliflower with Parmesan Cheese and Capers

Yield

Serves 4

Ingredients

4 cups cauliflower florets, steamed al dente

3 tablespoons olive oil

½ cups shredded parmesan cheese

¾ cups pine nuts, toasted

How to Make It

1. Heat oil, in a large skillet, over medium-high heat.
2. Sauté cauliflower until it begins to char.
3. Remove from heat; and sprinkle cheese and pine nuts.

Rice with Carrots

Yield

Serves 4

Ingredients

2 tablespoons butter

1 tablespoon vegetable oil

4 whole carrots, peeled, ends cut, chopped

1 large yellow onion, chopped

3½ cups chicken broth

½ teaspoon cinnamon

1½ cups long grain white rice

How to Make It

1. Melt oil and butter, in a large skillet, over medium-high heat. Stir in carrots and onions; sauté, for 5 minutes, until carrots begin to soften
2. Pour in chicken broth, cinnamon, and rice into to skillet. Increase heat to high, until liquid begins to boil. Stir; and reduce heat to low/medium.
3. Cover pot; and simmer, for 20 minutes, or until all liquid is absorbed.
4. Fluff rice with fork.

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Applied Project: Cooking Website

Content Analysis Searchability

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Recipe	Main Ingredient (1)	Main Ingredient Type (1)	Main Ingredient (2)	Main Ingredient Type (2)	Appetizer	Salad	Soup/Ste w	Entrée	Dessert	Side Dish	Sauce/Dressing	Italian	Greek	Asian	Spanish	Jewish	French	American	Holiday/Event	No Cook	Vegetarian	Vegan	Pescatarian	Level of Difficulty (2)	
Apple Crumb Cake	fruit	apple																	Picnic/Potluck		x	x	x	easy	
Angus and Dried Cherries Salad	vegetable	lettuce	fruit	berry		x														x				quick & easy	
Black and White Cookies	chocolate									x													x	not too difficult	
Blueberry Crumb Cake	fruit	blueberry							x										Picnic/Potluck		x			easy	
Broccoli Bread	vegetable	broccoli	cheese	cheddar	x					x								x				x	x	not too difficult	
Butternut Squash and Cranberries	vegetable	squash	fruit	berry						x	x							x				x	x	quick & easy	
Carrot Cake	vegetable	carrot								x														quick & easy	
Cassia Glazed Carrots	vegetable	carrot								x												x	x	easy	
Cauliflower with Parmesan Cheese and Capers	vegetable	cauliflower	cheese	parmesan						x	x											x	x	quick & easy	
Cheddar Broccoli with Edamame	vegetable	broccoli	bean	edamame						x	x											x	x	quick & easy	
Chickpea Salad	beans	garbanzo bean				x								x					Picnic/Potluck	x		x	x	quick & easy	
Chocolate Chip Cheesecake Cookies	chocolate								x	x										Picnic/Potluck	x				easy
Chocolate Chip Rugelach	chocolate								x								x			Hanukkah					worth the effort
Chocolate Mousse Cake	chocolate								x									x				x	x	worth the effort	
Chocolate Whipped Cream Roll	chocolate		dairy	cream						x										Christmas		x	x		worth the effort
Chunky Chili Pepper Chutney	vegetable	pepper									x													easy	
Citrus and Lemon Hummus	beans	garbanzo bean				x							x							Picnic/Potluck	x	x	x	x	quick & easy
Classic Tomato Sauce	vegetable	tomato										x	x									x	x	quick & easy	
Classic Asian Chicken Salad	meat	chicken				x				x					x					Picnic/Potluck		x	x	x	quick & easy
Meatball Sliders	meat	beef	cheese	mozzarella	x			x												Picnic/Potluck		x			quick & easy
Rubben Sliders	meat	beef	cheese	Swiss	x			x																quick & easy	
Meatballs with Lingonberry Sauce (Swedish Meatballs)	meat	beef	fruit	berry	x															Christmas		x	x	x	quick & easy
Pepperoni Bread	meat	beef	meat	pork	x					x														not too difficult	
Shrimp and Chorizo Sausage	meat	pork	seafood	shrimp	x			x									x							quick & easy	
Fillet Mignon with Raisin Black Pepper Sauce	meat	beef				x												x						easy	
Traditional Brisket	meat	beef															x			Hanukkah					easy
Veal Noisette	meat	veal						x										x						easy	
Cold Sesame Noodles with Broccoli	pasta	linguine	vegetable	broccoli	x					x					x					Picnic/Potluck		x	x	x	quick & easy
Cold Sesame Noodles with Pea Pods	pasta	linguine	vegetable	pea pods	x					x										Picnic/Potluck		x	x	x	quick & easy
Classic Lace Cookies	nuts	pecan							x	x								x						easy	
Cranberry Chutney	fruit	berry																x						easy	
Cream Cheese King	cheese	cream cheese							x	x								x		Thanksgiving				x	quick & easy
Flourless Chocolate Cake	chocolate		dairy	cream						x								x				x	x	worth the effort	
Fruit Pasta Crostini	pasta	low fies	cheese	parmesan	x					x			x									x	x	easy	
Honey and Ginger Roasted Brussels Sprouts	vegetable	brussels sprout								x														quick & easy	
Honey and Rosemary Roasted Brussels Sprouts	vegetable	brussels sprout								x														quick & easy	
Honey Roasted Brussels Sprouts	vegetable	brussels sprout								x														quick & easy	
Limon Tarts	nuts	pecan	fruit	berry					x											Picnic/Potluck					worth the effort
Cold Asian Dango Salad with Shellfish	pasta	orzo	seafood	shrimp	x			x						x	x					Picnic/Potluck					quick & easy
Matble Cheese Cake	cheese	cream cheese							x					x	x							x	x	easy	
Noodle Pudding (with cheese)	pasta	noodles	cheese	cream cheese	x					x								x						quick & easy	
Noodle Pudding (without cheese)	pasta	noodles	fruit	apple	x					x										Hanukkah				x	quick & easy
Onion Bread	vegetable	onion	cheese	provolone	x					x										Hanukkah		x			not too difficult
Turkey Rubben Sliders	poultry	turkey	cheese	Swiss	x			x																quick & easy	
Chicken Meatballs with Lingonberry Sauce	poultry	chicken	fruit	berry	x															Christmas					quick & easy
Pesto Chicken Spirals	poultry	chicken	nut	pine	x							x												easy	
Chicken with Peasants and Snow Peas	poultry	chicken	vegetable	snow peas				x										x						quick & easy	
Fried/Tossed Chicken Spirals	poultry	chicken	vegetable	tomato																				easy	
Chicken Satay	poultry	chicken				x																		easy	
Peach Crumb Cake	fruit	peach								x										Picnic/Potluck		x		x	easy
Clam Chowder	seafood	clams	dairy	cream						x	x											x		easy	
California Crespino	seafood	halibut	seafood	shrimp															x					quick & easy	
Seafood Steak	seafood	shrimp	seafood	salmon																				x	easy
Pecan Angel Dream Cookies	nuts	pecan																						easy	
Pesto Dip	nuts	pine nut											x									x	x	x	easy
Pesto Salad Dressing	nuts	pine nut											x									x	x	x	easy
Pistachio Pesto Dip	nuts	pistachio											x									x	x	x	easy
Potato Kugel	vegetable	potato																						x	easy
Potato Pancakes	vegetable	potato				x																		x	easy
Pumpkin Roll Cake with Cream Cheese Filling	fruit	pumpkin	cheese	cream cheese						x	x									Thanksgiving				x	worth the effort
Warm Isenberg Lettuce with Bacon Dressing	vegetable	lettuce	meat	pork						x															easy
Warm Potato Salad with Bacon Dressing	vegetable	potato	meat	bacon						x															easy
Raisin Rugelach	fruit	raisin								x															worth the effort
Rice with Carrots	rice		vegetable	carrot																					easy
Roasted Green Beans with Mustard Bread Crumbs	vegetable	green beans								x														x	quick & easy
Spanakopita (Spinach Pie)	vegetable	spanakopita	cheese	feta	x					x														x	not too difficult
Spicy Black Bean Hummus	beans	black bean								x										Picnic/Potluck	x	x	x	x	quick & easy
Sprinch Pesto Dip	nuts	pine nut	vegetable	sprinch																					easy
Sweet Chili Sauce	vegetable	tomato																						x	quick & easy
Sweet Onion Salad Dressing	vegetable	onion																						x	quick & easy
Sweet Potato Pie	vegetable	potato																						x	easy
Tabbouleh Salad	grain	tabbouleh																		Thanksgiving					easy
Toasted Ravioli with Tomato Sauce	pasta	ravioli	vegetable	tomato																				x	quick & easy
Warm Pesto Dip	nuts	walnut																						x	easy
Watermelon Feta Salad	fruit	watermelon	cheese	feta																				x	quick & easy
Wild Mushroom Strudel with Anguila Pesto	vegetable	mushroom																						x	worth the effort