**Cheesy Broccoli Casserole**

1 package (6 oz) Stovetop Stuffing Mix for Chicken

2 packages (10 oz) frozen broccoli florets, thawed, drained and cooked

1 can (10 ½ oz) cream of mushroom soup

1 cup cheez wiz cheese sauce

Prepare stuffing mix as directed on package using only 3 tablespoons of margarine; set aside. Mix remaining ingredients together and spread into a 2 quart casserole dish. Top with stuffing. Bake at 350 for 30 minutes. Serves 8.

**Green Beans**

1 lb. green beans

1 T. fresh garlic

1 stick butter or margarine

Boil beans. Drain and add remaining ingredients. Let simmer. Pour into a baking dish, cover and bake at 350 for about an hour.

**Kolbassi**

Stumpf’s kolbassi

1 large can of tomato juice

Fill a large pot with kolbassi and tomato juice. Add enough water to cover. Bring to a boil, then simmer 30 minutes. Slice and serve.

**Pierogies and Onions**

1 ½ sticks butter or margarine

3 large sweet onions, sliced

1 t. beef bouillon granular, dissolved in ½ cup water

Salt and pepper to taste

2 t. sugar

2 packages of pierogies (approximately 2 dozen)

1 cup sauerkraut, optional

Melt butter in a large skillet or small roaster. Add the onions; sauté until soft and translucent. Add the bouillon and cook until most of the liquid is absorbed on medium heat. Add salt, pepper and sugar. Meanwhile, bring 3 quarts of salted water to boil and cook pierogies one dozen at a time draining well. Add cooked pierogies to the onion mixture carefully covering them with the onions. Repeat with remaining one dozen pierogies. Add a layer of sauerkraut over the pierogies and onion mixture. Cover skillet/roaster and bake at 300 for 30 minutes or until warmed through. Serve with plain or with sour cream, grated cheese or hot sauce.

**Cherry Pie Bars**  
  
1 cup butter, softened  
2 cups sugar  
4 eggs  
1 teaspoon vanilla extract  
1/4 teaspoon almond extract  
3 cups all-purpose flour  
1 teaspoon salt  
1 can (21 oz) cherry pie filling

**Glaze**  
1 cup powdered sugar  
1/2 teaspoon vanilla extract  
1/2 teaspoon almond extract  
2 tablespoons milk

Preheat oven to 350 degrees.  
In a large bowl, ream together butter and sugar. Add eggs, vanilla extract, and almond extract and beat well. Add flour and salt to the creamed mixture and mix until combined.  
Grease a 9x13" baking pan and spread about 3/4 of the batter in the bottom (mine was a little sticky, so I sprayed my hands with non-stick cooking spray and used my hands to spread the dough to the edges of the pan). Spread with pie filling over the batter. Drop remaining batter on top of pie filling in teaspoonful amounts (I did about 35 small spoonfuls of batter over the cherry filling to make the top crust).  
Bake for about 35 minutes or until toothpick comes clean. Combine glaze ingredients and drizzle over the bars.

**Noodles and Cottage Cheese**

Kluski noodles (recipe follows) or 2 packages Kluski noodles

1 medium onion, chopped

½ cup butter

2 containers cottage cheese

Cook noodles, drain and add some butter to noodles so they do not stick, set aside. Sauté chopped onion in butter until soft. Add cooked noodles to onion mixture. Just before serving, drain cottage cheese and mix in with noodles until cottage cheese is melted. Add salt to taste.

**Kluski Noodle Recipe**

2 cups flour

½ t. salt

2 large eggs, beaten

4-6 T. water

1. In a bowl of a stand mixer or food processor (or by hand), combine flour and salt. Add eggs and enough water so dough forms into a ball. Knead until smooth and elastic, about 5-8 minutes. Cover with plastic wrap and let rest 30 minutes.
2. Roll out dough onto a floured surface as thinly as possible. Do not cover. Let dry for 30 minutes but no longer otherwise it will crack when you try to cut it.
3. Either roll the dough into a cylinder and slice, or slice dough into 3-inch wide strips, flour and stack them on top of each other, then slice 1/8” to ¼” across.
4. Scatter noodles across floured surface so they don’t stick together. Let dry 30 minutes. Cook in boiling , salted water 5-10 minutes, depending on thickness and personal preference. Drain.
5. If you want to save the noodles for later use, make sure that they are completely dry.

**Spinach and Mushroom Casserole**

3 packages (10 oz) of frozen chopped spinach, thawed and well drained

1 ½ lbs. white capped mushrooms, stems removed

8 oz. Cracker Barrel extra sharp cheddar cheese

1 can (10 ½ oz) Campbell’s cream of celery soup

1 medium onion, minced

¼ t. hot sauce

Salt and pepper to taste

Preheat oven to 350. Butter bottom and sides of a 13 x 9 casserole dish. Pack the spinach across the bottom of the dish and about an inch up the sides. Place mushroom caps on top of the spinach. In a large bowl, mix together cheddar cheese, soup, onion, hot sauce and salt and pepper to taste. Spread cheese mixture over the top of mushroom caps. Bake for 1 hour or until cheese bubbles and starts to brown. Cool to let cheese settle before serving.

**Cinnabon Cinnamon Rolls**

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| ROLLS: |
| 1 1/4 oz active dry [yeast](http://www.bigoven.com/article/recipe/yeast) (2 ¼ teaspoons) |
| 1 cup warm [milk](http://www.bigoven.com/article/recipe/milk), (105-110 degrees F) |
| 1/2 cup Granulated [sugar](http://www.bigoven.com/article/recipe/sugar) |
| 1/3 cup butter, melted |
| 1 teaspoon [Salt](http://www.bigoven.com/article/recipe/salt) |
| 2 [Eggs](http://www.bigoven.com/article/recipe/eggs), slightly beaten |
| 4 cups [All-purpose flour](http://www.bigoven.com/article/recipe/all-purpose%20flour) |
| FILLING: |
| 1 cup packed brown sugar |
| 2 ½ teaspoons cinnamon |
| 1/3 cup butter, softened |
| ICING: |
| 8 tablespoons butter, softened |
| 1 1/2 cup [powdered sugar](http://www.bigoven.com/article/recipe/powdered%20sugar) |
| 1/4 cup (2 oz) [cream cheese](http://www.bigoven.com/article/recipe/cream%20cheese), softened  1/8 teaspoon Salt |
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**Preparation**

By hand:

1. For the rolls, dissolve the yeast in the warm milk in a large bowl.

2. Add the sugar, butter, salt, eggs, and flour, and mix well.

3. Knead the dough into a large ball, using your hands dusted lightly with flour. Put in a bowl, cover, and let rise in a warm place about 1 hour or until doubled in size.

4. Roll the dough out on a lightly floured surface. Roll the dough flat until it is about 21 inches long and 16 inches wide (about 1/4 inch thick).

5. For the filling, combine the brown sugar and cinnamon in a bowl. Spread the softened butter evenly over the surface of the dough, and then sprinkle the cinnamon and sugar evenly over the surface.

6. Working carefully from the 21-inch side, roll the dough to the bottom edge.

7. Cut the rolled dough into 1-3/4-inch slices and place 6 at a time, evenly spaced, in a lightly greased baking pan. Cover with wax paper sprayed with PAM and a clean dry towel over that. Let rise until doubled in size (30-40 min).

8. Preheat oven to 400 degrees F. Bake for 10 minutes or until light brown on top.

9. While the rolls bake, combine the icing ingredients. Beat well with an electric mixer until fluffy.

10. When the rolls come out of the oven, coat each generously with icing.

Heat milk about 90 degrees in the microwave. Put liquid dough ingredients in first (including eggs), then add dry ingredients (except yeast). Make a little “well” in the center and put the yeast in it. Use the dough setting. My machine does only one rise, so after dough cycle completes, I assemble the rolls as directed, but let them rise again (after rolling, filling and cutting) on the baking pan. My rise method is to turn on the oven to 150 degrees for 1 minute, turn it off, then put the rolls in, covered with a PAM coated damp towel. After they rise (approx. double) in size, bake as directed. Note: I have had some trouble with the dough being undercooked at 10 minutes. May try cutting the rolls thinner (maybe 1 inch instead of 1 ¾ inch) or adding time (but they get brown fast). After baking, spread with icing as directed.

Make 12 – 16 cinnamon rolls dependent upon how thick they are cut.

**Turtle Cake Roll**  
  
For the caramel:  
30 store-bought caramels  
1/2 cup heavy cream  
  
For the cake:  
2 tablespoons vegetable oil  
3 large eggs  
1 3/4 cups devil’s food cake mix  
1 tablespoon confectioner’s sugar  
  
For the frosting:  
1/2 cup heavy cream  
1 cup milk or semisweet chocolate chips  
1/4 teaspoon pure vanilla extract   
1 1/2 cups chopped pecans, toasted (optional)  
  
1. Prepare the caramel: Melt the caramels with the heavy cream in a microwave or double boiler, stirring until smooth. Refrigerate until completely cooled, 2 to 3 hours. Preheat the oven to 350 degrees F. Line a 10 × 15-inch jelly-roll pan with parchment paper.  
  
2. Make the cake: Using an electric mixer, beat the eggs on high speed until thick and pale, about 5 minutes. Add the cake mix, oil, and 1/3 cup water, and beat on low speed for 30 seconds and then medium speed for 1 minute, scraping the sides of the bowl occasionally.  
  
3. Pour into the prepared pan and bake until the cake springs back when lightly touched, but still looks moist, 11 to 14 minutes. Do not overbake, or the cake will be dry and crack when rolled. Remove from the oven and run a knife around the edges of the pan to make sure the cake does not stick. Lay a clean tea towel on a flat surface and sprinkle with the confectioner’s sugar. Turn the cake upside down on the towel and peel off the parchment paper. While hot, carefully roll up the cake in the towel, starting at the short end. Let cool completely on a wire rack, about 1 hour.  
  
4. Meanwhile, make the frosting: Heat the heavy cream in the microwave or on the stovetop, until it just starts to boil. Stir in the chocolate chips. Let stand for 3 minutes and then whisk until smooth. Mix in the vanilla. Refrigerate, stirring every 15 minutes, until it has a spreadable consistency, about 1 hour.  
  
5. Once the cake has cooled, remove the caramel from the refrigerator. Using an electric mixer, whip the caramel until it is spreadable and has a frosting-like consistency, about 3 minutes.  
  
6. Unroll the cake carefully. Spread the caramel evenly over the cake. Reroll the cake, this time without the towel. It should roll easily. Put the cake on a wire rack with a baking sheet underneath to catch any drips. Frost with the chocolate frosting and top with the pecans.

Makes 1 10-inch roll

**Mini Quiches**

4 pack buttermilk biscuits

1 ¼ lb. swiss cheese, grated

1 cup mayo

1 T. minced dehydrated onion

¼ t. garlic powder

Toppings: paprika, sautéed mushrooms, bacon crumbles

Preheat oven to 350. Bake biscuits as directed, cool and then cut in half.

Mix swiss cheese, mayo , onion and garlic powder together in a bowl. Spread on biscuits. Top each biscuit with a topping. Freeze now then use later. Bake at 350 for 10 minutes or broil until bubbly. Option: bake at 350 for 10 minutes and then place under broiler for a few minutes.

**Harvard Beets**

¾ cup sugar

4 t. cornstarch

1/3 cup white vinegar

1/3 cup water or beet juice

2 (15 oz) cans sliced beets, reserve juice

3 T. butter

¼ t. salt

¼ t. pepper

In a saucepan, combine the sugar, cornstarch, vinegar and water. Bring to a boil, and cook for 5 minute. Add the beets to the liquid, and simmer for 30 minutes over low heat. Stir in butter, salt and pepper and remove from the heat. Serve warm or chilled.

**Cassata Cake**

2 pounds ricotta cheese (I used Sorrento whole milk)  
1 ½ cups confectioner’s sugar   
1 teaspoon pure vanilla extract   
¼ cup white crème de cacao   
¼ cup small semi sweet chocolate chips   
30 plain ladyfingers, split   
1 ½ cups whipping cream   
1/3 cup granulated sugar.   
Maraschino cherries and walnuts or pecans, for decorating the cake.   
  
Beat cheese, sugar, vanilla, and crème in an electric mixer on medium speed for   
about ten minutes. The mixture should be fluffy. Stir in the chocolate chips. Line bottom and sides of a 10-inch springform pan with ladyfingers. Pour in one third of the filling; top with ladyfingers. Repeat layers, using the remaining filling and ladyfingers. Refrigerate overnight.

When ready to serve, whip cream and granulated sugar until stiff peaks form.   
Frost the top of cake and garnish with cherries and nuts. Serves 10.

**Nut Rolls**

FILLING:

4 cups firmly packed nuts (walnuts, pecans)

4 egg whites, stiffly beaten

¾ cup sugar

1 ½ t. vanilla

Chop nuts very fine. Add sugar and vanilla to chopped nuts. Slowly fold in egg whites. Set aside.

ROLLS:

1 package dry yeast

1 t. sugar

3 T. milk

Heat milk until lukewarm. Add 1 teaspoon sugar and stir. Add yeast. Stir and set aside.

1 stick butter, softened

3 T. sugar

3 eggs & 1 egg yolk, beaten

½ cup sour cream

3 ½ cups flour, sifted

1 egg yolk

1 T. milk

Cream butter and sugar, add beaten eggs, and sour cream. Add yeast mixture. Slowly add flour. Knead in bowl. Batter should not stick to your hands. You can work this dough, it is not like pie crust dough. Place on wax paper and let it stand for 15 minutes.

Roll out fairly thin on lightly floured board. Spread with filling. Roll.

Place on lightly greased cookie sheet. Pierce with fork. Cover with towel and let it rise for at least 1 hour or longer if necessary. Brush with 1 egg yolk beaten with 1 tablespoon of milk. Bake at 350 for ½ hour or until lightly browned.

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