

williamson heritage cookbook



dedication

to my brother Rob

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breakfast

Apple French Toast

Billy and me made this in Boy Scouts for breakfast many times

Author: Bill Williamson Jr.

INGREDIENTS

2 tablespoon syrup

1/2 cup butter (one stick)

1 cup brown sugar

1-2 large cooking apples, sliced

1 loaf unsliced French bread

6 eggs

2 cups whole milk

2 t vanilla

1/4 teaspoon salt

1 teaspoon cinnamon

INSTRUCTIONS

Place syrup, butter, and brown sugar in a saucepan. Simmer until syrup-like consistency. Pour syrup mixture into the bottom of a 9x13 deep pan.

Peel and thinly slice the apple and put slices on the syrup mixture in the bottom of the pan. Trim crust off bread loaf (optional) and cut remaining loaf into thick slices (about 2 inch). Lay the slices of bread on top of the apples.

Mix eggs, milk, vanilla, salt, and cinnamon in a mixing bowl. Pour the egg mixture over the slices, cover and refrigerate overnight. I sprinkled a little more cinnamon on top.

Bake at 350 degrees for 1 hour. Cut into squares and invert to serve (or not). Serve with syrup, however the slices will be sweet enough for most tastes.

Tishy's Best-Evah Banana Bread

This Best-Evah Banana Bread recipe the only banana bread recipe you will ever need. It is perfectly tender, buttery, and bursting with banana flavor.

Author: Patricia Williamson-Grace

INGREDIENTS

1 cup unsalted butter

1 1/2 cups granulated sugar

1/2 cup brown sugar

4 eggs

3 cups flour

2 teaspoons baking soda

3/4 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

3/4 cups sour cream

2 1/2 teaspoons vanilla

6 mashed bananas

INSTRUCTIONS

Directions: cream together butter & sugars. Beat the eggs with a fork and stir into the butter/sugar mix along with the mashed bananas, sour cream & vanilla.

Sift together: Flour, cinnamon, nutmeg, baking soda & salt. Stir into wet ingredients until just combined.

Pour into 2 greased loaf pans (or 6 mini loaf pans). Bake at 350 degrees for 1 hour or until toothpick inserted in the middle comes out clean.

Custard-y Egg Bites

My copycat version of Starbucks Sous Vide egg bites. Creamy and rich, these eggs have endless variations.

Author: Amy Williamson Miller

INGREDIENTS

4 eggs

½ cup cottage cheese

½ teaspoon salt

FLAVORS

Roasted Red Pepper + Monterey jack + Spinach

Diced Green Chilis + Pepper jack

Broccoli + Cheddar

Bacon + Gruyere Cheese

Sausage + Mushroom + Swiss

Sun Dried Tomato + Basil + Feta

INSTRUCTIONS

Preheat oven to 350 degrees.

Blend together the eggs, cottage cheese and salt. Whisking will not break up the cottage cheese curds.

Prepare the baking cups. To bake the egg bites you can use 4 oz mason jars, small ramakins or silicone cups. Spray your baking cups with non-stick spray. Place them into a 13 x 9 x 2 inch pan. Fill the pan with about an 1-inch tepid water. This will be your water bath in which the egg bites bake. Its what makes them custard-y

Pour the egg mixture into the baking cups. Add in your desired flavors.

Bake for 32-35 minutes or until center is mostly solid. Let cool before removing.

These reheat well. Just pop them in the microwave for 30 seconds.

Sourdough Cinnamon Bread

I make this twice a year to give to neighbors and friends as the holiday season approaches. It is also used to make sweet rolls instead of loaves.

This tradition started because Jim worked on Christmas for many years. I sent the kids to their neighbor's and friend's houses on Christmas Day to keep them busy. Jim did not want them to unwrap presents until he got home from his trips. Now we keep it going just as a gift of the holidays.

Author: Ellen Williamson Schneider

SOURDOUGH STARTER

3/4 cup sugar

3 tbsp potato flakes

1 cup warm water
(between 105 and 110°F)

1 package yeast

INSTRUCTIONS

In my first batch I add a packet of yeast for punch. Allow to activate for 8 hours and cover loosely.

Repeat top 3 ingredients on day 2 to add to the starter. One cup is used for the bread recipe and the other will remain as the starter. Mix well with a nonmetal utensil.

Keep 2 cups to begin your bread. Cover loosely, place on counter. Watch for bubbles to indicate it is active. Refrigerate if not ready to use.

Reactivate by allowing to come to room temperature and bubbles should be forming. If bubbles do not form, you have to reactivate the starter and start again.

DOUGH OR ROLLS

6 cups bread flour (I use King Arthur brand)

1/2 cup sugar

1 tablespoon salt

1/2 cup vegetable oil

1 cup active starter

1 1/2 cups of water +/-

Cinnamon sugar (1/2 cup sugar + 1 tsp cinnamon)

1/2 cup nuts (optional)

INSTRUCTIONS

Combine all 6 ingredients by kneading gently by hand until the batter is MOIST and airy. Cover with paper towel and allow to rise overnight on counter.

After 6 to 8 hours or whenever dough forms a rounded top, punch dough down.

Spray bundt cake pans with coconut spray or if making rolls use parchment paper on jelly roll pans.

Split your dough into two parts. Take first dough and spread into a rectangle on counter using your hands until it is 12 x 9 inches. Sprinkle with cinnamon, sugar, and nuts. I apply thickly.

Now roll lengthwise and wrap it around a bundt pan center, sealing the ends. OR for rolls that melt in your mouth, cut into pinwheel circles then place each on the parchment paper.

For bread or rolls, repeat steps for the 2nd bundt pan OR rolls using a jelly roll pan. Sprinkle raw pinwheel rolls OR raw loaf generously with cinnamon/ sugar mixture and allow to rise overnight lightly covered.

Cinnamon/Sugar mixture is just that, cinnamon, and sugar combo. May add nuts to combo. Can increase the amounts to taste.

Bake at 350 degrees for 25-30 min until golden brown for the bread loaves, or for the rolls bake for 15-20 minutes.

I frost the rolls with cream cheese frosting while warm, so it drips down the sides. Yummm!



**CREAM CHEESE
FROSTING**

- ½ cup softened butter
- 8 ounces of cream cheese
- 4 cups confectioners' sugar
- 1 tablespoon vanilla

INSTRUCTIONS

Mix thoroughly with a mixer, first on low then on high speed until smooth. Refrigerate remainder of cream cheese frosting until needed for the second bundt cake pan or set of rolls.

*Front: Austin,
Andrew (Drew),
Patrick.
Back: Santa,
Thomas (TJ)*

Homemade Granola Bars

One of Elise's favorite snacks!

Author: Kris Williamson

INGREDIENTS

- 2 cups old-fashioned oats
- 1 cup sliced or slivered almonds
- 1 cup shredded coconut, loosely packed
- ½ cup toasted wheat germ
- 3 tablespoons unsalted butter
- 2/3 cup honey
- ¼ cup light brown sugar, lightly packed
- 1 ½ teaspoon vanilla
- ¼ teaspoon kosher salt
- ½ cup chopped pitted dates
- ½ cup chopped dried apricots
- ½ cup dried cranberries

INSTRUCTIONS

Preheat the oven to 350 degrees. Butter an 8 by 12 inch baking dish and line it with parchment paper.

Toss the oats, almonds and coconut together on a sheet pan and bake for 10- 12 minutes, stirring occasionally until lightly browned. Transfer the mixture to a large mixing bowl and stir in the wheat germ.

Reduce the oven temperature to 300 degrees.

Place the butter, honey, brown sugar, vanilla and salt in a small saucepan and bring to a boil over medium heat. Cook and stir for one minute, then pour over the toasted oat mixture. Add the dates, apricots and cranberries and stir well.

Pour the mixture into the prepared pan. Wet your fingers and lightly press the mixture evenly into the pan. Bake for 25 to 30 minutes until light golden brown. Cool for at least 2 to 3 hours before cutting into squares. Serve at room temperature.

Ham & Broccoli Quiche

Lorem ipsum is a placeholder text commonly used to demonstrate the visual form of a document or a typeface without relying on meaningful content.

Author: Carol Bonczek

INGREDIENTS

9" pie crust

7 eggs

1 cup cheddar cheese, shredded

½ cup ham, diced

1 ½ cups broccoli, cooked

2 teaspoons onion flakes

½ teaspoon ground pepper

¾ cup milk

INSTRUCTIONS

Heat oven to 375 degrees. Place pie crust in 9-inch glass pie pan.

Layer ham, cheese and broccoli in crust-lined pan. In medium bowl, beat eggs and milk with fork. Stir in remaining ingredients. Pour over broccoli.

Bake 35 to 45 minutes or until knife inserted in center comes out clean. Let stand 5 to 10 minutes before serving.

RECIPE VARIATIONS:

Substitute heavy cream for whole milk. Do not use Skim or 1% milk here, you need the fat in the milk to create the best texture in the egg custard.

Substitute with any cheese, Swiss, Gouda, or mozzarella for the cheddar.

Substitute with an equal amount of cooked sausage or bacon for ham.

soups, stews & chilis

Lemon Chicken Soup

I had this in a diner for lunch for years. They finally gave me the recipe! The lemon juice gives this easy soup enough zip to make it interesting.

Author: Bill Williamson Jr.

INGREDIENTS

2 cans of chicken broth

1 can cream of chicken soup

2 soup cans of water

1 cup Rosa Marina pasta (orzo)

5 eggs

1/4 cup fresh lemon juice

Shredded cooked chicken, optional

1 lemon, thinly sliced

chopped fresh chives or parsley

INSTRUCTIONS

Bring first 3 ingredients to a boil in a saucepan. Cover and simmer until rice is tender, about 15 minutes.

Remove from heat. In a bowl, beat the eggs until fluffy, then beat in lemon juice.

Slowly stir about 2 cups hot broth into the egg mixture and whisk vigorously. Pour back into rest of soup. Whisk until slightly thick.

Add shredded cooked chicken if desired. Serve hot or refrigerate until cold.

Garnish with lemon slice and chives or parsley.

Pumpkin Soup

This creamy fall-inspired soup comes together fast and is always a hit with my kids. Pairs well with grilled cheese.

Author: Amy Beth Miller

INGREDIENTS

3 tablespoons unsalted butter

1 small white onion, chopped

1 clove garlic, minced

1 tbsp maple syrup

1/2 teaspoon cinnamon

1/4 teaspoon pepper

1/4 teaspoon nutmeg

1/4 teaspoon ginger

pinch cayenne pepper

1 (15-ounce) can pumpkin puree

3 cups vegetable broth

1/2 cup canned coconut milk

Salt + pepper to taste

INSTRUCTIONS

In a large pot, melt the butter over medium heat.

Add the onion and sauté until translucent. Add the garlic, sugar, cinnamon, pepper, nutmeg, ginger and cayenne pepper and cook to release the aromas.

Add the pumpkin puree and broth, stir to incorporate, season with salt and bring to a boil. Reduce the heat to low and simmer for 20 minutes. Stir in the coconut milk and let cool for 10 minutes.

Transfer the soup to a blender in small batches.

Puree until smooth. Return the mixture to the pot.

Adjust seasoning to taste.

Louisiana Shrimp Bisque

This was created by Mark “Mock” Toomey. He brought it to one of Uncle Alan Williamson’s famous family reunions. I make it for Christmas Eve every year and it is loved by most everyone!

Author: Mark Toomey, Submitted by Kris Williamson

INGREDIENTS

- 3 tablespoons butter
- 2 medium onions, chopped
- 2 medium carrots, finely chopped
- 2 cloves garlic, minced
- 3 tablespoons flour
- 2 teaspoons paprika
- ½ teaspoon dry mustard
- ½ teaspoon cayenne pepper
- 2-14 ounce cans chicken broth
- ¼ cup tomato paste
- 8 ounces raw shrimp, peeled, deveined and cut into pieces
- 1 cup heavy cream
- 1 ½ cups shredded sharp cheddar cheese

INSTRUCTIONS

Melt butter in large pan over medium heat. Add onions, carrots and garlic. Cover and cook 10 minutes stirring occasionally.

Stir in flour, paprika, mustard and cayenne pepper. Cook one minute stirring constantly. Add broth and tomato paste. Heat to boil, reduce heat, cover and simmer 10 minutes.

Puree soup in two batches; return to pan. Add shrimp. Heat to a boil over medium-high heat; reduce heat and simmer uncovered for 5 minutes or until shrimp are opaque stirring occasionally.

Add cream, heat through. Add cheddar cheese stirring until cheese melts. Garnish with chives or green onions if desired.

COOK’S TIP

This can be made gluten free. I just substitute corn starch for the flour (cut the amount in half). Feel free to add or substitute lobster or crab.

Moroccan Stew

This is a great meal that gets better as it sits. The mix of salty and sweet and the spices make it different and satisfying.

Author: Jude Williamson

YIELD: MAKES A LARGE POT OF STEW.

INGREDIENTS

1 (24 ounce) can chopped tomatoes, not drained

1-2 chicken breasts, cooked, cut into cubes

¾ jar (6 ounce jar) pitted green olives or to taste

½ cup prunes, chopped

1 teaspoon ground cumin or to taste

1 teaspoon ground cinnamon

2 pounds butternut squash, peeled and cut in ½ to ¾ inch cubes

INSTRUCTIONS

Using a sharp paring knife, make several slits around the squash. This will allow steam to escape. Place the squash on a microwave-safe dish. Microwave on high for 10 – 12 minutes.

Remove the squash carefully and allow to cool enough to handle. Cut the squash in half lengthwise and remove seeds. Remove the skin from the flesh with a vegetable peeler or paring knife. Cut into cubes.

In a large pot place tomatoes plus liquid and simmer. Add squash and chicken. Add cumin, cinnamon, olives, and prunes and mix together and cook until the squash is tender. Note, we frequently microwave the squash before adding to the recipe, which speeds up the cooking time. Serve warm for a hearty meal.

COOK'S NOTE

These ingredients can vary based on your preferences and cupboard. For example, you can eliminate the chicken and add lentils instead.

Cajun Jambalaya

This is Emeril's recipe which seems to be a hit with everyone. I usually triple the recipe but cut down on the rice.

Author: Kris Williamson; Emeril.com

INGREDIENTS

12 medium raw shrimp, peeled, deveined and chopped

4 ounces of chicken, diced

1 tablespoon of creole seasoning (recipe follows)

2 tablespoons olive oil

¼ cup chopped onion

¼ cup green or red pepper, chopped

¼ cup celery, chopped

2 tbsp of garlic, minced

½ cup tomatoes, chopped

3 bay leaves

1 tsp Worcestershire sauce

1 teaspoon hot sauce

¾ cup rice

3 cups chicken stock

5 ounces andouille sausage, sliced

Salt and pepper to taste

INSTRUCTIONS

In a bowl, combine shrimp and chicken and creole seasoning and work in the seasoning well. Set aside.

In a large pot, heat oil over medium high heat and add onion, pepper and celery for about ten minutes or until soft, Add garlic, tomatoes, bay leaves, Worcestershire and hot sauce. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs most of the liquid and becomes tender, stirring occasionally, about 15 minutes.

Add shrimp, chicken and sausage, cook until meat and shrimp are done, about ten minutes. Season with salt and pepper and additional creole seasoning depending on your taste.

CREOLE SEASONING

2 ½ tbsp paprika, 2 tbsp salt, 2 tbsp garlic powder, 1 tbsp black pepper, 1 tbsp onion powder, 1 tbsp cayenne pepper, 1 tbsp oregano, 1 tbsp thyme. Mix thoroughly and store in a cool dry place.

Bill's Hearty Venison Chili

Description here.

Author: Bill Williamson, Jr.

INGREDIENTS

1 lbs bacon
3 lbs venison (stew or cubed)
2 lbs Hot Italian sausage, (cut in 1-inch pieces)
1 pkg. ground beef & sausage
2 lbs chicken breast, cubed
2 (8 oz) cans kidney beans
1 jar (16 oz) Boss Sauce, Hot
2 (12 oz) cans tomato paste
2 (16 oz) cans stewed tomatoes
2 (4 oz) cans green chilies
2 cups fresh mushrooms
2 small pepper, chopped
4 tbsp ground cumin
4 tbsp chili powder
1 ½ tsp black pepper
1 ½ tsp oregano
4 cloves garlic, chopped
4 small onions, chopped
2 (4 oz) cans jalapeño peppers
2 (12 oz) bottles dark beer

INSTRUCTIONS

In a dutch oven, cook the bacon. Remove bacon from pan, crumble. Keep the bacon grease.

In the same pan cook venison, sausage, peppers, onions and mushrooms in the bacon grease.

Stir in tomato paste, stewed tomatoes, water, green chilies and chili powder, cumin, oregano, garlic and jalapeno peppers with the venison, sausage, bacon, peppers, onions and mushrooms. Bring to a boil.

Cover and reduce to a simmer. Cook 30 minutes. Add beans with their juice and stir to blend flavors.

Serve topped with shredded cheddar cheese.

BBQ Chicken Chili

A delicious twist on traditional chili recipe. This recipe consistently scores well at our neighborhood chili cookoff. I vary the spices based on mood.

Author: Cameron Miller, HOW SWEET EATS

INGREDIENTS

2 tablespoons olive oil
1 cup red onion, diced
1 jalapeño pepper, seeded and diced
2 garlic cloves, minced
1 1/2 tablespoons smoked paprika
1 tablespoon plus 2 teaspoons chili powder
1 tablespoon ground cumin
1/2 teaspoon black pepper
1 teaspoon kosher salt
pinch of red pepper flakes
1 rotisserie chicken, shredded
1 (12 ounce) jar roasted red peppers, drained and chopped
1 (15 ounce) can cannellini beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained
3 cups chicken stock
1 (28 ounce) can diced tomatoes
1/2 cup barbecue sauce (I use Sweet Baby Ray's)

INSTRUCTIONS

Heat a large pot over medium heat and add the olive oil, onion, jalapeño, and garlic. Cook until soft, about 5 minutes. Add the paprika, chili powder, cumin, black pepper, salt, and red pepper flakes. Stir and cook for 2 to 3 more minutes.

Add the chicken, red peppers, beans, chicken stock, tomatoes, and barbecue sauce, stirring to combine. Cover the pot, lower the heat to medium low, and cook for 20 minutes. Remove the lid and taste, adjusting the seasoning to taste, if needed. Cover and cook another 10 minutes.

BBQ Beef Chili

The flavors of this award-winning develop while it sits. Most of the work happens in the slow crocker. I bring this to the annual Cabin Party. It doesn't last long.

Author: Alexander Lloyd Miller; Taste of Home

INGREDIENTS

- 7 teaspoons chili powder
- 1 tablespoon garlic powder
- 2 teaspoons celery seed
- 1 teaspoon ground pepper
- 1/4 to 1/2 teaspoon cayenne pepper
- 1 beef shoulder or brisket (3 to 4 pounds)
- 1 green pepper, chopped
- 1 onion, chopped
- 1 bottle (12 oz) chili sauce
- 1 cup ketchup
- 1/2 cup barbecue sauce
- 1/3 cup packed brown sugar
- 1/4 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1 teaspoon ground mustard
- 1 can (16 oz) hot chili beans, undrained
- 1 can (15 oz) great northern beans, rinsed/drained

DIRECTIONS

Combine the first five ingredients; rub over brisket. Cut into eight pieces; place in a 5-qt. slow cooker. Combine the green pepper, onion, chili sauce, ketchup, barbecue sauce, brown sugar, vinegar, Worcestershire sauce and mustard; pour over meat. Cover and cook on high for 5-6 hours or until meat is tender.

Remove meat; cool slightly. Meanwhile, skim fat from cooking juices. Shred meat with two forks; return to slow cooker. Reduce heat to low. Stir in the beans. Cover and cook for 1 hour or until heated through.

Dumb Guy Beef Stew

Rob is an intuitive cook and his recipes add a bit of this and that - never the same way twice. He encourages you to play with the recipe to suite your tastes.

Author: Robert Joseph Williamson

INGREDIENTS

Two pounds beef stew chunks

½ bag baby carrots, cut them in ½

4 celery stalks, diced

1 large onion, chopped

Chicken Broth (28 ounces)

2 beef bullion cubes

1 full oz Franks Red Hot ???

3 (12 ounce) Knorr Classic Brown Gravy Mix packets

3 (15 ounce) canned potatoes cut into desired size. (not fresh, they dissolve)

DIRECTIONS

Combine the ingredients in a crock pot (3 hours low) or an Instant Pot (about 30 minutes). Add canned potatoes AFTER 3 hours in crockpot or InstantPot.

dips, apps & more

Baba Ganoush

When George and I visit Rochester, we try to grab a meal at Aladdin's at Schoen Place. It is a nice spot overlooking the canal, and the price is right. We enjoy the veggie platter with various Greek dips, including Baba Ganoush.

Author: Jude Williamson

YIELD: MAKES ENOUGH FOR A DIP IN A SMALL BOWL

INGREDIENTS

1 medium eggplant

Juice from a lemon

¼ cup tahini

2 cloves garlic

¼ cup finely chopped parsley

½ teaspoon salt

2 scallions finally chopped (optional)

1 ½ tablespoons olive oil

INSTRUCTIONS

Preheat oven to 450 degrees.

Cut off the stem ends off the eggplant and prick the eggplant all over with a fork.

Place on an oven rack directly and let them roast slowly until soft (about 45 minutes).

This can also be done on an outside grill.

Scoop out the insides and mash well. Combine with other ingredients, except olive oil.

Chill completely and drizzle the olive oil over the top just before serving.

Serve baba ganoush with sturdy raw veggies like carrot sticks, cucumber rounds and bell pepper sticks. Toasted pita wedges or pita chips are great, too.

Clam Dip

This was one of nana's favorites!

Author: Kris Williamson

INGREDIENTS

4- 6.5 ounce cans clams, two minced and two chopped, in addition keep the juice from two of the cans and drain the other two

1 pound bacon

1 large green or red pepper, chopped

1 large onion, chopped

1 stick of butter

¼ teaspoon garlic powder

½ teaspoon dried basil

¾ teaspoon dried oregano

1 tablespoon red pepper flakes

1 to 1 ½ rows of Ritz crackers, crushed

INSTRUCTIONS

Saute' the pepper and onion in the butter until soft.

In a separate pan, cook and chop bacon saving one half of the drippings.

Combine the clams, clam juice, pepper, onion and bacon with the drippings. Add garlic powder, basil, oregano and red pepper flakes.

Add the crushed Ritz crackers until the dip is still moist but not runny.

Bake at 350 degrees for 45 minutes. Serve with crackers.

Spinach Artichoke Dip

This was a Dutch Oven treat in Scouts.

Author: Bill Williamson Jr.

INGREDIENTS

1 (10 ounce) box frozen chopped spinach , thawed

2 (14 ounce) can artichoke hearts , drained and roughly chopped

1 cup shredded parmesan-romano cheese mix

1/2 cup shredded mozzarella cheese

1/2 cup shredded Fontina cheese

10 ounces prepared alfredo sauce

1 teaspoon minced garlic

4 ounces softened cream cheese

pepper (optional)

INSTRUCTIONS

Preheat oven to 350 degrees.

Combine ingredients thoroughly in a bowl and spread mixture into a small baking dish (I used an 8" X 8" dish).

Sprinkle Fontina Cheese on top of mixture

Bake for 25-30 minutes or until cheeses are bubbling and melted.

Serve with chips or bread and enjoy.

Tabbouleh

George and I met each other on a sailing trip in Greece. His best friends (Alan and Mike) arranged the trip with other Hewlett-Packard people. It was an exciting and sometimes dangerous trip. We endured high seas as we sailed from island to island. We had no idea it was hurricane season in the Mediterranean. We encountered 20 foot waves, while our boat was only 35 foot. We affectionately dubbed it "The Terror Cruise". It gave me a love of Greek food, and the love of "the Greek god" as my girlfriends dubbed George.

Author: Jude Williamson

INGREDIENTS

- 1 cup dry (coarse) bulghur wheat
- 1 ½ cups boiling water
- ¾ teaspoons salt
- ¼ cup fresh lemon and/or lime juice
- 1 teaspoons crushed fresh garlic
- ½ cup chopped scallions (optional)
- ½ teaspoons dried mint
- ¼ cup olive oil
- 1 chopped cucumber
- 2 medium tomatoes
- 1 cup packed chopped parsley

INSTRUCTIONS

Combine bulghur, boiling water and salt in a heatproof dish or Pyrex cup. Can also add lemon and/or lime zest for more citrus flavor. Soak for 15-20 minutes until bulghur is chewable.

Add lemon/lime juice, mint, and oil and mix well. Then refrigerate.

Add vegetables before serving. Can vary ingredients to taste.

Tzatziki

This is a very garlicky treat that we serve at all Tsigrikes family events.

Author: Jude Williamson

INGREDIENTS

4 cups plain yoghurt (we use fat free, but any kind of regular plain will do) Greek yoghurt is already thickened but is harder to find

1 medium cucumber, peeled and coarsely grated

4 cloves garlic, crushed

2 tablespoons olive oil

½ teaspoons dried dill

Salt and pepper to taste

INSTRUCTIONS

Drain the yoghurt (separating the whey from the solids) by placing cheesecloth or a coffee filter in a colander and pouring in the yoghurt. Allow to drain for several hours until thick. Discard any liquid.

Place the grated cucumber in a towel and squeeze out the excess liquid.

Mix together all the ingredients. Serve with wedges of pita bread or dip veggies.

“Stinky” Shrimp

This recipe comes from my Grandfather, Lloyd A Williamson, past down to my father William Lloyd. My Dad’s brothers, Ronald, Jerry & Alan all make it for their families. My ten siblings make it, too at Thanksgiving and/or Christmas. The recipe has some family variations – Alan adds Lobstah, because he can and Sue adds Calamari just like grandpa.

Author: Linda Williamson Hodgkins

INGREDIENTS

MARINADE:

1 cup red wine vinegar
(Progresso)

2 c. Extra-Virgin Olive Oil

2 or more cloves fresh
garlic, minced

Salt & black pepper

BASE:

5# frozen block of wild
caught, raw shrimp with
shells

2# Calamari, tubes and
tentacles

3 large red onions, sliced
thin

1-2 bunches fresh Italian
parsley

8 cloves Garlic, peeled
and slice thin

Salt & pepper

DIRECTIONS

In the blender, add the marinade ingredient. Pulse to combine. Set aside.

Cook the seafood. Fill stock pot with water and bring to just a boil. You want enough water to comfortably hold all the shrimp. There should be about 1 to 2 inches more water than there is shrimp.

Drop the fresh shrimp into the water. Cooking the shrimp with the heads and shells on, makes the shrimp tastier and more flavorful.

Boil the shrimp until a few start floating on top of the water. Larger shrimp (~30 per pound) will take around 5 to 7 minutes. Take care not to overcook the shrimp. Overcooked shrimp become tough and rubbery.

Remove the shrimp from the heat as soon as a few begin popping up to the top of the water and place in colander to cool, adding ice and cold water to stop the cooking.

Add the calamari in same stock pot. Boil for 2-3 minutes. Remove from the heat.

Peel and de-vein the shrimp and set aside.

In large bowl layer onions, parsley, slices of garlic, shrimp, & calamari, repeat layers.

Pour marinade over mixture. Cover with plastic wrap & marinate 4-7 days in the refrigerator. Do not allow to freeze or else the marinade will separate.

Stuffed Celery

Description

Author: Linda Williamson Hodgkins

INGREDIENTS

Two bunches celery, washed and trimmed

2- 8oz pkg Philadelphia cream cheese, softened

1 jar green olives with pimentos, chopped

Minced garlic 4-5 cloves {as desired}

Fresh 2 T lemon juice

Olive brine to loosen mixture

Salt & black pepper

INSTRUCTIONS

In a medium bowl, mix the softened cream cheese with garlic, lemon juice, olives, salt and pepper. Mix to a spreadable consistence. Add some of the olive brine if mixture is too thick.

Spread on celery stalks or place in a small bowl surrounded by 3" pieces of celery or crackers for self serve.

Pepperoni & Pickles

These are easy and so good. Try to avoid pre-sliced pepperoni it is usually too thin. Go to a deli that can slice to order sandwich pepperoni. Asked that it be sliced medium.

Author: Robert Joseph Williamson

INGREDIENTS

12 slices pepperoni, medium slices (or Genoa salami)

1/2 cup whipped cream cheese with garlic

12 large baby dill pickles

toothpicks

DIRECTIONS

Spread cream cheese on the pepperoni. Cut baby dills into wedges center on pepperoni. Roll the pepperoni & cream cheese around the pickle wedge. Secure with toothpicks as necessary. Refrigerate until ready to serve.

Hot Stuffed Peppers

Rob is an intuitive cook and his recipes add a bit of this and that - never the same way twice. He encourages you to play with the recipe to suite your tastes.

Author: Robert Joseph Williamson

INGREDIENTS

Peppers, Banana, Cherry, or Jalapeno Peppers

Cream Cheese

Cheddar cheese, shredded

Bacon or sausage, cooked & crumbled

DIRECTIONS

Core the peppers.

With a pair of food prep gloves on fold a generous amount of cheddar (or your favorite cheese) in with the cream cheese. Keep in mind use the cream cheese as glue not an ingredient.

Then add generous amounts of crumbled bacon or browned sausage (both) if you like.

Fill the peppers with the mixture. The can be grilled or cooked in the oven until bubbly.

Chicken Meatballs

Description text

Author: Carol Bonczek

INGREDIENTS

3 whole deboned chicken breasts, partially frozen, then cubed

3/4 cup plain breadcrumbs

Plus 1 cup breadcrumbs (for rolling)

1/4 teaspoon onion powder

1/2 teaspoon garlic powder

2 beaten eggs

8 ounce shredded sharp cheese

INSTRUCTIONS

Place chopped partially frozen chicken in food processor

Chop until pieces are about 1/8" cubes.

Place in a bowl with all other ingredients.

Add more bread crumbs as needed.

Form into balls, roll each in additional bread crumbs.

Place on parchment paper and spray meat with olive oil. Bake at 350 degrees for 20 minutes.

Serve warm. These also freeze well.

Turkey Meatballs

Description text

Author: Kristin Marie Williamson

INGREDIENTS

3 large eggs, lightly beaten

$\frac{3}{4}$ cup beef broth

3 tablespoons parsley flakes

3 teaspoons dried basil

2 teaspoons dried oregano

1 $\frac{1}{2}$ teaspoons garlic powder

1 $\frac{1}{2}$ teaspoons salt

$\frac{3}{4}$ cup plain Panko

$\frac{3}{4}$ cup seasoned Panko

3 pounds ground turkey

INSTRUCTIONS

In a large bowl combine all ingredients except for the meat. Stir and rest for 10 minutes so the breadcrumbs soak up all the liquid. Add the meat and mix until combined (do not overmix).

Preheat oven to 350 degrees.

Line baking sheet with foil and spray with cooking spray.

Scoop meatballs and place one inch apart on the prepared baking sheets. Spray meatballs with olive oil or canola oil spray.

Cook in oven for 15-20 minutes until the center is 165 degrees.

Bacon Apple Brie Sandwich

It's your favorite late-night sandwich with some serious attitude. This sophisticated grilled cheese is stacked with bacon, apple, and brie. Each bite brings together savory, sweet and tangy flavors that will satisfy your every taste bud.

Author: Robert Joseph Williamson

INGREDIENTS

1 Apple, cut into wedges

1 tablespoon Brown Sugar

1 tablespoon Butter

3 strips Bacon, cooked

2 Slices Bread, cut thick

2 ounces Brie, sliced

DIRECTIONS

Slice a firm apple in apple pie size wedges. Sprinkle with brown sugar. Throw in skillet over medium-heat heat with a tab of butter – do not let apples get mushy

Top with 3 full strips of cooked bacon.

Top bacon with two thick slices of Brie – until slightly melted

Serve on two slices of THICK toast

Stromboli

Description text

Author: Carol Bonczek

INGREDIENTS

1 loaf French bread

1 egg, beaten

1/8 cup grated parmesan.

1/4 teaspoon garlic powder

Sesame seeds

10-12 slices sandwich pepperoni

4 slices provolone

8-10 slices mozzarella

INSTRUCTIONS

Preheat oven to 375 degrees.

Slice French bread in half lengthwise removing some of the bread in the middle.

Layer inside with the provolone, pepperoni and mozzarella.

Close the top. Brush with a beaten egg. Season with parmesan, garlic powder and plenty of sesame seeds.

Wrap the stuffed bread in foil. Bake 35- 45 minutes.

veggies & sides

Avocado Mango Salsa

I brought this to Thanksgiving as an appetizer, served on a lettuce wedge and topped with a thin slice of beef. Bill said it was one of the best foods he has ever eaten! I most often serve this with chicken and rice in a burrito bowl.

Author: Amy Beth Miller, Skinnytaste.com

INGREDIENTS

2 cups frozen mango, diced

1 ripe avocado, peeled and diced

1 red bell pepper, diced

1 clove garlic, minced

1 jalapeño, seeded and minced

1/4 cup fresh cilantro, chopped

2 tablespoons lime juice (I use Nellie & Joe's Key Lime Juice)

1/4 cup red onion, chopped

1 tablespoon olive oil

salt and fresh pepper to taste

INSTRUCTIONS

Combine all the ingredients and let it marinate in the refrigerator 30 minutes before serving.

VARIATIONS

Add black beans, tomatoes, honey for sweetness or a splash of good tequila for bite. Substitute pineapple for mango - great on pulled pork!

COOK'S NOTE: Take the bite out of red onions. Just peel and slice the red onion as called for in your recipe, then submerge them in a bowl of cold water. Let them sit for at least ten minutes, stirring once or twice, before draining. The sulfur compounds responsible for that harsh "biting" flavor and onion's powerful aftertaste dissipate into the water from the cut surfaces of the onion.

Mixed Greens with Raspberry Vinaigrette

A great salad I discovered in the waiting room at the doctor's office!

Author: Kris Williamson

YIELD: SERVES 6-8

INGREDIENTS

DRESSING

1/3 cup vegetable oil

2 1/2 tablespoons raspberry vinegar

1 tablespoon chopped shallot

1/2 teaspoon salt

1/2 teaspoon sugar

GREENS

2 cups romaine

2 cups of baby spinach

2 cups of red leaf lettuce

1 cup halved red seedless grapes

1/2 cup walnut pieces, toasted

INSTRUCTIONS

Whisk together oil, vinegar, shallots, salt and sugar.

Mix the greens, walnuts and grapes together and pour over the dressing.

Broccoli Salad

Description text here

Author: Ellen (Williamson) Schneider

YIELD: SERVES 6

INGREDIENTS

1 medium head of broccoli

1/4 cup of diced red onion

1/4 cup of sunflower kernels

1/4 cup raisins

1/3 cup plain Greek yogurt

1 tablespoon white vinegar

3-4 pieces of crisp crumbled bacon

INSTRUCTIONS

Chop the broccoli into very small pieces of florets.

Combine broccoli, sunflower seeds, raisins, and bacon.

Stir together Greek yogurt, sugar, and vinegar in a small bowl.

Pour over the top of broccoli mixture and coat evenly.

Refrigerate. I cook an entire package of bacon in the oven at 400 degrees for 15-18 minutes on parchment paper Then freeze the unused pieces for salads, eggs, or other dishes ready to go.

Onion Casserole

This family has so many traditions surrounded by great food. I have made this side dish for several years as my contribution to Thanksgiving dinner. Aunt Kris says I can't show up without it! Thanksgiving has become my favorite family holiday not just because of the AMAZING food but because of the opportunity to be together as a big, giant (albeit sometimes dysfunctional) family during the holidays...almost like the ones at Locust Hill.

Author: Nancy Leigh Burm

INGREDIENTS

- 3 tablespoons butter, unsalted
- 2 large yellow onions, thinly sliced
- 2 large red onions, thinly sliced
- 4 medium leeks, well rinsed, dried and thinly sliced
- 1/2 teaspoon salt
- ground pepper, to taste
- 1 1/2 cups Havarti cheese, grated
- 2 (5 ounce) packages spreadable cheese with garlic and herbs
- 1 1/2 cups gruyere, grated
- 1/2 cup dry white wine

DIRECTIONS

Preheat oven to 350° degrees.

Butter an 8 cup baking dish with 1 tablespoon of butter.

Make a layer in the baking dish, using a third each of the yellow onions, red onions and leeks. Sprinkle the layer sparingly with salt and pepper and top with the Havarti.

Make another layer of the onions and leeks. Add a little more pepper. Top this layer with the Boursin.

Layer the remaining onions and leeks and top with the Gruyere.

Dot the top with the remaining 2 tablespoons butter. Pour the wine over all.

Bake for 1 hour. Cover the top with aluminum foil, if it gets too brown.

Aunt Kathy's Corn Pudding

Description text here

Author: Kristin Marie Williamson

INGREDIENTS

2 large eggs

1/2 cup milk

1 can (15 ounces) cream-style corn

2 cans (15 ounces) whole kernel corn, drained

1/2 cup sugar

2 tablespoons cornstarch

2 tablespoons butter, melted

INSTRUCTIONS

Preheat oven to 350 degrees. Grease a 9 inch square glass baking dish.

In a large bowl, beat eggs and milk. Add corn, sugar; cornstarch and butter. Mix well.

Pour the mixture into the prepared baking dish. Bake 50-60 minutes or until a knife inserted in the center comes out clean.

Sweet Potato Souffle

Sweet Potatoes were something I discovered while living in Tokyo, Japan. My daughter's nursery school had a fun field trip to dig them up. I was enlisted to find recipes. I bring this dish to Thanksgiving. It is a favorite among my kids.

Author: Amy Beth Miller

INGREDIENTS

SOUFFLE

2 cups sweet potatoes, cooked and mashed

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

4 egg whites (or 2 large eggs)

$\frac{1}{4}$ cup milk, non-dairy

2 teaspoons cornstarch

$\frac{1}{2}$ teaspoon cinnamon

1 teaspoon vanilla extract or bourbon

TOPPING

$\frac{1}{2}$ cup brown sugar

4 tablespoons butter or coconut oil

3 tablespoons flour, all-purpose or gluten free

1 (8 ounce) can crushed pineapple, drained

INSTRUCTIONS

Preheat oven to 375 degrees. To make sweet potato purée, halve sweet potato and brush the cut-sides with oil (*optional*). Place on parchment-lined baking sheet and bake at 375 degrees for ~25-30 minutes or until tender to the touch. Let cool for 5 minutes. Then peel away skin and mash in a mixing bowl (or food processor). Set aside.

Lower oven to 350 degrees. Spray a souffle or casserole dish with cooking spray.

In a large bowl, using an electric mixer on the lowest setting, beat together the sweet potatoes and sugar. Add egg whites (or whole eggs), milk, cornstarch, cinnamon, and vanilla. Beat the mixture until its fluffy and lump-free. Pour into the prepared dish.

Combine the brown sugar and butter in a small bowl. Microwave until melted (about 30 seconds). Stir in the flour and pineapple. Drizzle topping over the sweet-potato mixture.

Bake for 30-35 minutes until bubbly and golden. Serve warm.

3 Cheese Mac 'N' Cheese

I took this off the Food Channel. It became the dish I made for the Family Dinner.

Author: Bill Williamson, Jr.

INGREDIENTS

Butter, for greasing dish

12 ounces wide egg noodles

2 cups heavy cream

2 1/2 cups whole milk

2 teaspoons all-purpose flour

1/2 teaspoon salt, plus more for pasta water

1/4 teaspoon freshly ground black pepper

2 cups (packed) grated Fontina

3/4 cup (packed) finely grated Parmesan

3/4 cup (packed) grated mozzarella

4 ounces cooked ham, diced, optional

2 tablespoons finely chopped fresh Italian parsley leaves

INSTRUCTIONS

Preheat the oven to 450 degrees.

Butter a 13 by 9-inch glass baking dish and set aside. Cook the noodles in a large pot of boiling salted water until tender but still firm to bite, stirring frequently, about 5 minutes. Drain well, but do not rinse.

Whisk the cream, milk, flour, 1/2 teaspoon salt, and pepper in large bowl to blend. Stir in 1 cup Fontina, 1/2 cup Parmesan, 1/2 cup mozzarella, ham, if using, and parsley. Add the noodles and toss to coat. Transfer the noodle mixture to the prepared baking dish. Toss the remaining 1 cup Fontina, 1/4 cup Parmesan, and 1/4 cup mozzarella in a small bowl to blend. Sprinkle the cheese mixture over the noodle mixture. Bake until the sauce bubbles and the cheese melts and begins to brown on top, about 20 minutes. Let stand for 10 minutes before serving.

Velveeta Mac & Cheese

Put description here.

Author: Kristin Marie Williamson

INGREDIENTS

1 ½ sticks butter

1 cup flour

4 cups milk

2 pounds Velveeta (cubed)

16 ounces shredded Cheddar Cheese

2 16-ounce boxes of Cavatappi or Cellentani (cooked)

INSTRUCTIONS

Melt butter in a large saucepan on medium heat.

Whisk in flour; cook 2 minutes stirring constantly.

Gradually stir in milk.

Bring to a boil; cook and stir 3 – 5 minutes or until thickened.

Add cubed Velveeta and shredded cheddar cheese. Stir in cooked pasta.

Spoon into a casserole and sprinkle with cheddar cheese (if you wish).

Bake at 350 degrees until heated through.

beverages & cocktails

Dad's Drinks

Author: Bill Williamson, Jr.

VO Manhattan

VO Manhattan on the rocks. Light on the sweet vermouth with a cherry. I had lunch with Dad hundreds of times. This is what he always ordered.

INGREDIENTS

2 ounces VO Canadian Whisky

½ fluid ounce sweet vermouth

1 dash bitters (optional)

1 cup ice cubes

1 maraschino cherry for garnish

A few drops of syrup from the cocktail cherries (optional)

BUILD THE DRINK

Fill a mixing glass or cocktail shaker with ice. Add whiskey, sweet vermouth, bitters and cherry syrup (if using). Stir for 90 seconds. Strain into a martini glass. Garnish with cherries.

Dad's Bloody Mary

This is Dad's Thanksgiving and Christmas Drink. The bloody Caesar (or simply caesar) is a slight variation of the bloody mary. This recipe replaces the tomato juice of the bloody mary with Clamato (tomato juice flavored with clam broth and spices). It includes all the same flavorings

INGREDIENTS

Lime wedge, for rimming

Celery salt, for rimming

Kosher or sea salt, for rimming

1 1/2 ounces vodka

4 ounces Clamato juice

Black pepper, to taste

2 to 3 dashes Worcestershire, to taste

1 to 2 dashes Tabasco sauce

Celery stalk, garnish

BUILD THE DRINK

Rim a highball glass by running a lime wedge around the rim, then dipping it in a combination of celery salt and salt.

Fill the glass with ice and add the vodka and Clamato juice.

Season with pepper, Worcestershire, and Tabasco sauces to taste.

Stir well. Garnish with a celery stick.

Aunt Kris' Salacious Sangria

Author: Kris Williamson

Red Sangria

INGREDIENTS

- 1 orange, sliced
- 1 lemon, sliced
- 2 tablespoons superfine granulated sugar, or to taste
- 1 750ml bottle of red wine
- ½ cup cognac
- ¼ cup orange liqueur
- 2 tablespoons orange juice
- 1 cup chilled seltzer or club soda
- Ice cubes

INSTRUCTIONS

In a bowl, muddle the orange and lemon slices with the sugar using a wooden spoon. Add the wine, cognac, orange liqueur and orange juice. Stir until sugar is dissolved. Transfer to pitcher and chill under ready to serve. Stir in seltzer and ice cubes and serve.

White Sangria

INGREDIENTS

- 2 750ml bottles of white wine (I use Pinot Grigio)
- ½ cup brandy or cognac
- ¼ cup orange liquor
- ¼ cup or less superfine granulated sugar (I use much less)
- 1 orange, juiced
- Assorted fruit of your choice (raspberries, sliced peaches, lemons, oranges, etc.)

INSTRUCTIONS

Mix wine, brandy or cognac and orange liqueur in a pitcher. Add juice of one orange and sugar; stir until dissolved. Add your fruit of choice. Serve cold with seltzer.

Hint: When I serve this at our July picnic, I add the seltzer and serve from a beverage dispenser (ratio of ¾ sangria to ¼ seltzer). I also use frozen plastic ice cubes.

main meals

Chili Lime Steak Fajitas

So juicy and full of incredible flavours! The secret lies in this incredibly popular marinade! Alex & Cameron agree this is one of their favorite meals.

Author: Amy Beth Miller

SOURCE: CAFE DELIGHTS

INGREDIENTS

MARINADE:

2 tablespoons olive oil

1/3 cup freshly squeezed lime juice

2 tablespoons fresh chopped cilantro

2 cloves garlic, crushed

1 teaspoon brown sugar

3/4 teaspoon red chilli flakes

1/2 teaspoon ground cumin

1 teaspoon salt

1 pound steak (rump, skirt or flank steak)

FAJITAS:

3 bell peppers, deseeded and sliced

1 onion, sliced

1 avocado sliced

INSTRUCTIONS

Whisk marinade ingredients together to combine. Pour out HALF of the marinade into a shallow dish to marinate the steak. Refrigerate for 2 hours or overnight. Remove from the refrigerator 30 minute prior to cooking. Refrigerate the reserved marinade.

Heat one teaspoon of oil in a cast iron skillet over medium-high heat and grill steak on each side until desired doneness (about 4 minutes each side). Set aside and allow to rest for 5 minutes. Wipe pan with paper towel; drizzle another teaspoon of oil and fry peppers and onion strips. Add the reserved marinade, salt and pepper; continue cooking until done.

To serve steak, slice against the grain into thin strips. Pack into warmed tortillas, extra cilantro leaves, sour cream, sliced avocado.

Korean Beef Tacos

These are the most mind-blowing tacos EVER! Filled with everyone's favorite Korean beef, caramelized kimchi and Sriracha mayo!

Author: Ellen (Williamson) Schneider; DamnDelious.net

INGREDIENTS

KOREAN BEEF

2 tablespoons brown sugar
2 tablespoons soy sauce
1 teaspoons sesame oil
1/4 teaspoon crushed red-pepper flakes
Pinch of ground ginger
2 teaspoons vegetable oil
2 cloves garlic, minced
8 ounces ground beef

KIMCHI

2 teaspoons sesame oil
1 cup chopped kimchi
1 teaspoon sugar

SRIRACHA MAYO

1/4 cup mayonnaise
1 tablespoon Sriracha sauce
2 teaspoons lime juice

TACOS

12 mini flour tortillas
1/4 cup diced red onion
2 tablespoons cilantro, chopped
1/4 teaspoon sesame seeds

INSTRUCTIONS

For the Korean Beef : In a small bowl, whisk together brown sugar, soy sauce, sesame oil, red pepper flakes and ginger. Heat vegetable oil in a large skillet over medium high heat. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Add ground beef and cook until browned, about 3-5 minutes. Stir in soy sauce mixture and simmer about 2 minutes. Set aside

For the Kimchi: heat sesame oil in small skillet over medium high heat. Add kimchi and sugar and cook, stirring constantly, until caramelized and heated through, about 3-5 minutes. Set aside.

For the Sriracha mayonnaise: In a small bowl, whisk together mayonnaise, Sriracha sauce and lime juice. Set aside.

For the Tacos: Serve ground beef mixture in tortillas, topped with kimchi, red onion, cilantro and sesame seeds, drizzled with Sriracha mayonnaise.

Chicken Alouette

Originally published in December, 1991, this recipe for Chicken Alouette still remains popular with readers of Southern Living. Ideal for a shower, brunch or holiday meal, pair this dish with a tossed salad and green beans.

Author: Ellen (Williamson) Schneider; Southern Living

YEILD: SERVES 4

INGREDIENTS

1 (17 1/4-ounce) package frozen puff pastry sheets, thawed

1 (4-ounce) container garlic-and-spice flavored Alouette cheese

6 skinned and boned chicken breast halves

1/2 teaspoon salt

1/8 teaspoon pepper

1 egg, beaten

1 tablespoon water

INSTRUCTIONS

Preheat oven to 400 degrees.

Unfold pastry sheets and spread into a 12 x 14-inch rectangle. Cut into 6 x 6-inch pieces. Spread Alouette cheese thickly over each pieces of pastry.

Place chicken pieces on each pastry and salt/pepper each. Fold each corner toward center and moisten with water. Place each bundle seam side down on parchment papered pan. Take a pastry brush and paint the pastry with the well beaten egg.

Bake for 25-30 minutes.

Cook's note: If the chicken breasts seem rather large, you may want to flatten them to a more uniform thickness to ensure even cooking. Place each breast between two sheets of wax paper or plastic wrap and simply use a rolling pin or meat mallet to pound them to the desired size.

First-Prize Chicken Casserole

This is a recipe that I bring to families that have had a stressful time. I divide it up in two small loaf pans so they can have a meal now and one later.

Author: Ellen (Williamson) Schneider

INGREDIENTS

CASSEROLE

- 3 cups cooked chicken
- 2 cans cream of mushroom/ chicken soup or Homemade version
- 4 hardboiled eggs
- 2 cups cooked rice (brown)
- 3 ounces slivered almonds
- 1 1/2 cups chopped celery
- 1 tsp salt and pepper
- parsley to taste
- 1 cup light mayonnaise

TOPPING:

- 1 package broccoli florets
- 1 cup bread/cracker crumbs
- slivers of butter on top
- parmesan cheese (optional)

INSTRUCTIONS

Combine top ingredients in two small loaf pans (or 3-quart casserole).

Sprinkle with breadcrumbs and add slivers of butter on top, with parmesan cheese.

Bake at 350 degrees for 40 minutes. Label with love.

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Homemade Cream of Chicken Soup

INGREDIENTS

- 3 tablespoons of butter
- 3 tablespoons flour
- 1/2 cup milk
- 1/2 cup chicken stock

INSTRUCTIONS

Melt the butter evenly on medium heat. Add flour slowly while stirring rapidly. When thickened add chicken stock. Whisk until smooth. Remove from heat. Add salt and pepper to taste.

Chicken Marsala

Chicken Marsala is an Italian-American dish of golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce. Though it's a classic restaurant dish, it's really easy to make at home. Serves 4.

Author: Ellen (Williamson) Schneider

INGREDIENTS

1 pound of chicken cutlets

1/2 teaspoon pepper and salt

1/4 cup of flour

2 tablespoons of olive oil divided

1/2 cup of chopped prosciutto

8 ounces of cremini mushrooms

2-4 cloves of garlic minced

1/4 cup minced shallots

1 teaspoon dried thyme

1/2 cup chicken broth

1/2 cup heavy cream

1/2 cup Marsala wine

chopped parsley for garnish

INSTRUCTIONS

Season chicken with salt and pepper. Dredge chicken in flour on both sides. Press into chicken and shake off excess.

Heat 1-2 tablespoons of oil on medium high heat. Add the chicken when sizzling. Cook for 3 minutes each side. Transfer to a plate, tent to keep warm. Repeat process with next two cutlets. Remove to plate to tent.

Add prosciutto to pan and stir with brown bits of cooking left behind. Cook for 30 seconds, then add additional oil and mushrooms to be cooked for 4 minutes.

Stir in garlic, shallots, thyme, salt, and pepper. Stir often until shallots are clear.

Next add broth, cream, Marsala, and pan scrapings for 2 minutes.

Return the tented chicken to the pan and flip occasionally until thoroughly warmed and mixed with sauce. Garnish with fresh parsley.

Chicken Piccata

Chicken piccata is chicken breast cutlets, dredged in flour, browned, and served with a sauce of butter, lemon juice, capers, and white wine.

Author: Ellen Williamson Schneider

SERVES 4

INGREDIENTS

4 skinless boneless chicken breast halves pounded

3-6 tablespoons room temperature butter

1 1/2 tablespoon flour, additional flour for dredging

5 tablespoons olive oil

1/3 cup fresh lemon juice

1/2 cup chicken stock

1/3 cup dry white wine

1/4 cup brined capers drained

INSTRUCTIONS

Pounding the chicken to 1/4- inch thickness, sprinkle with salt and pepper.

Dredge in flour. Shake off excess.

Heat skillet to medium heat and add butter and/or olive oil.

When the oil sizzles add two pieces of chicken and cook for 3 minutes on each side. Turn chicken to other side and cook for 3 minutes. Remove to plate.

Repeat process with the second two pieces. First adding butter &/or olive oil and heating to medium heat then adding the next two chicken pieces. Add to first set on the plate. Tent with foil.

To the medium hot pan add the lemon juice, stock, wine, and capers. Bring to a boil.

Whisk in butter and flour while heating until it thickens, 2 minutes. Stir in capers, parsley, and additional butter if wanted.

Pour over warm chicken. Garnish with parsley.

Jerk-Spiced Chicken with Charred Pineapple Salsa

Jamaican jerk chicken is traditionally marinated at least overnight and then grilled low and slow for fall-apart tenderness. Here, we coat chicken in store-bought seasoning but cook it in a pan for a faster version. Searing pineapple caramelizes its natural sugars and releases some of its juices—making for a more flavorful salsa that plays beautifully with the seasoning on the chicken.

Author: Ellen Williamson Schneider; Eating Well Magazine

INGREDIENTS

CHICKEN

2-4 tbsp of canola oil

3 1/2 inch thick fresh pineapple slices

1 pound chicken cutlets (can season overnight)

1 1/2 tsp jerk seasoning

SALSA

2 tbsp cilantro, chopped

2 tbsp red onion, diced

1 tsp jalapeño, seeded & diced

1 tsp grated lime zest

1 tbsp lime juice

1/8 tsp salt

INSTRUCTIONS

Heat oil in large skillet or grill pan over medium high heat.

Add pineapple and cook, flip once until charred on both sides, about 5 minutes. Transfer to a cutting board.

Make the chicken. Sprinkle chicken with jerk seasoning, reduce heat to medium and cook chicken 3 minutes on each side until internal temperature reaches 165 degrees. Place on dish and tent.

Make the salsa. Coarsely chop the pineapple. Combine with cilantro, onion, jalapeño, lime zest, lime juice and salt in a small bowl. Serve the chicken with the salsa.

Tip: Jamaican jerk seasoning, a mix of allspice and chile pepper—usually with other spices, such as cinnamon, onion powder and garlic powder—pairs nicely with the tropical salsa here. If your jerk seasoning doesn't have salt, sprinkle the chicken with a pinch of salt

Andouille Crusted Redfish

with a Roasted Pecan Vegetable Relish, Meuniere Sauce and Shoestring Potatoes

Author: Ricky Bonczek; Emeril's New Orleans fall menu

INGREDIENTS

6 tbsps olive oil, in all
2 (1-inch) slices of each,
sliced lengthwise:
 zucchini
 yellow squash
 eggplant
1 cup roasted pecans
2 tpsps chopped garlic
1/4 cup green onions,
chopped
3/4 cup Worcestershire
sauce
2 whole lemons, skin and
pith removed
2 bay leaves
3/4 lb cold butter, cubed
3 ounces Andouille
sausage, finely diced
1 cup bread crumbs
1 tbsp Creole Seasoning
4 each (6 to 8 ounces)
redfish fillets
2 cups shoestring
potatoes, fried and
seasoned
1 tbsp brunoise red
peppers
1 tbsp brunoise yellow
peppers
1 tbsp chopped chives
1/4 cup Parmesan cheese
Salt and white pepper

DIRECTIONS

Preheat the oven to 450 degrees F. Season the vegetables with 2 tablespoons of olive oil. Season with salt and pepper. Place the vegetables on a roasting and roast for 10 minutes. Remove the vegetables from the oven and cool. Dice the vegetables and set aside. In a large saute pan, heat 1 tablespoon of the olive oil. Saute the roasted vegetables, pecans, and garlic for 2 minutes. Season with salt and pepper. Stir in the green onions and keep warm.

In a saucepan, combine the Worcestershire sauce, lemons and bay leaves. Bring the liquid up to a simmer and simmer the liquid until it reduces by 2/3, about 4 minutes. Whisk the cold butter cubes into the sauce, a cube at a time, until all the butter is incorporated. The sauce should be thick and coat the back of a spoon. Keep the sauce warm. In a hot saute pan, render the andouille sausage for 2 minutes.

Remove from the heat and cool the sausage completely. Turn the cooled sausage into a mixing bowl. Stir in the bread crumbs. Season the fillets with the Creole seasoning. In a large, ovenproof saute pan, heat the remaining olive oil. When the oil is hot, add the redfish, presentation side down first. Saute the redfish for 4 minutes on the first side and carefully flip over. Cover the top of each fillet with a quarter of the andouille crust.

Place the saute pan in the oven and cook for 5 minutes. To assemble. Spoon the sauce in the center and around the rim of each plate. Mound the shoestrings in the center of each plate. Place three piles of the relish around the shoestrings of each plate. Gently lay each fillet on the pile of shoestring potatoes. Garnish the plates with red and yellow peppers, chives and cheese.

Beer Battered Fish Tacos

with Baja Sauce

Author: Ricky Boncek; RecipeGirl.com

INGREDIENTS

BAJA SAUCE:

1/2 cup sour cream

1/2 cup mayonnaise

1/2 tsp chili powder

1/2 tsp cumin powder

1/2 tsp oregano

1/4 tsp garlic powder

1/4 tsp sea salt

1/8 tsp black pepper

1 jalapeño, seeded & diced

1/4 cup lime juice

1/2 cup cilantro, chopped

FISH MARINADE & OIL:

16 ounces firm white fish fillet,
cut into 1 1/2-inch pieces

12 ounces Mexican beer

1 tsp chili powder

1 tsp cumin powder

1/2 tsp garlic powder

1/2 tsp dried oregano

1/2 tsp sea salt

1/4 tsp black pepper

vegetable oil

BEER BATTER:

1 cup all purpose flour

1 tsp salt

1 tsp granulated white sugar

1/2 tsp baking powder

1 cup Mexican beer

1/2 tsp hot sauce

FOR SERVING:

12 fresh corn tortillas, warmed

1 medium lime, cut into wedges

3/4 cup shredded queso blanco or Monterey Jack
cheese

3 cups shredded green cabbage

1/2 medium red onion, cut into strips

INSTRUCTIONS

Prepare baja sauce: Combine all ingredients; stir well. Refrigerate until ready for use.

Marinate the fish: Place fish in a heavy-duty large plastic ziploc bag. Combine bottle of beer and seasonings in a bowl. Pour into a ziploc bag with the fish; seal and chill 2 to 3 hours.

Heat the oil: Pour oil to a depth of 1 1/2-inches in a deep skillet or Dutch oven. Heat the oil to 360° F.

Prepare the beer batter: In a medium bowl, combine the flour, salt, sugar and baking powder. Whisk in 1 cup beer and hot sauce. Drain the fish, discarding the marinade. Coat the fish in batter.

Cook the fish in batches about 4 minutes, or until done. Drain on paper towels.

Build the taco: Place 2 to 3 pieces of fish on each tortilla. Squeeze lime wedges over fish; top with remaining ingredients. Drizzle with Baja sauce and serve immediately.

COOK'S NOTES: Suggested white fish to use for fish tacos: tilapia, snapper, mahi mahi, grouper, flounder, halibut or cod.

Lemon Garlic Parmesan Shrimp Pasta

This is great to bring to a church potluck because it does not require heating and an outlet. Warm at home and it will be just right.

Author: Ellen Williamson Schneider

YEILD: SERVES 6

INGREDIENTS

8 ounces of high protein bow ties or linguine

2 tablespoons olive oil

6 tablespoons butter, divided

4 cloves of garlic (may always use more)

1/2 teaspoon red pepper flakes

sweet red &/or orange peppers, in slices

1 1/4 pound large shrimp

salt and pepper to taste

1 teaspoon Italian seasoning

4 cups baby spinach

2 vine ripe tomatoes, or can substitute about 1 cup canned tomatoes

1/2 cup fresh grated parmesan cheese

2 tablespoons fresh chopped parsley

1 tablespoon lemon juice

INSTRUCTIONS

In a large pot cook the pasta in boiling water as directed. Drain and set aside.

Using the same pan, heat olive oil and 2 tablespoons butter. Add the garlic and red pepper flakes. Next add the colored peppers and cook until tender but not soggy.

Add the shrimp, salt, and pepper. Cook the shrimp until it starts to turn pinky.

Add the Italian seasoning, spinach, and tomato. Cook until spinach is wilted.

Add the pasta back to pot with the remaining 4 tablespoons butter, parmesan cheese, and parsley. Stir until the butter is melted. Add the lemon juice before serving.

Serve hot and garnish with more parsley.

Maple Soy Glazed Salmon

My kids won't let me prepare salmon any other way. I usually pair it with Lemon Risotto and Roasted Asparagus. It is a family favorite.

Author: Amy Beth Miller, Skinnytaste

INGREDIENTS

- 3 tablespoons pure maple syrup
- 3 tablespoons reduced sodium soy sauce
- 1 tablespoon sriracha hot sauce
- 1 clove garlic, minced
- 4 (6 ounce) wild salmon fillets, skinless

INSTRUCTIONS

Combine maple syrup, soy sauce, sriracha and garlic in a small bowl, pour into a gallon sized resealable bag and add the salmon. Marinate 20 to 60 minutes, turning once in a while.

Preheat oven to 425 degrees. Cover a sheet pan with foil. Coat with cooking spray. Remove the fish from the marinade. Pour the marinade in a small saucepan.

Place the fish on the sheet pan and cook 8 to 12 minutes or until the salmon flakes easily with a fork. Meanwhile, bring the marinade to a simmer over medium heat and reduce until it thickens into a glaze. Spoon over fish just before eating.

Shrimp Scampi

For zesty seaside flavor, cook this Shrimp Scampi recipe, perfect over pasta or as an appetizer by itself with fresh-squeezed lemon.

Author: Carol Bonczek

INGREDIENTS

1 12-ounce bag raw shrimp, thawed
5 garlic cloves, diced
2 large shallots, diced
6 tablespoons olive oil
¼ cup all-purpose flour
¼ teaspoon cayenne pepper
3 TBPs dried parsley
½ teaspoon oregano
16 ounce can or container low sodium chicken broth
juice of half a fresh lemon
2 tablespoons of butter
salt and pepper to taste

INSTRUCTIONS

Dredge shrimp in flour and cayenne, salt, and pepper.

Brown in pan with olive oil turning quickly. Drain, set aside.

In same pan, sauté shallots, parsley and oregano. After they are lightly browned add garlic and continue to sauté.

Once ingredients have cooled slightly, pour over shrimp.

In same pan add chicken broth, lemon juice and butter.

Broil 8-10 minutes until golden brown.

Serve over pasta or rice.

Skillet Phyllo Pie with Butternut Squash

This recipe reminded George of his paternal grandmother, and the food she would make for them. It is a great vegetarian option, and I brought it to The Michael J. Fox Foundation for our annual Thanksgiving pot luck.

Author: Jude Williamson

INGREDIENTS

- 3 tablespoons olive oil, plus more to brush
- 2 medium red onions, finely chopped
- 1 small butternut squash, cooked and cut into $\frac{3}{4}$ " pieces
- 1 $\frac{1}{2}$ teaspoon chopped dried thyme
- $\frac{1}{2}$ teaspoon crushed red pepper flakes
- 1 bunch kale (or other green), ribs removed and thinly sliced
- 2 large eggs, beaten
- 3 ounces Parmesan, grated
- 1 teaspoon lemon zest, finely grated
- 8 ounces phyllo pastry, thawed (half a one-lb. package)
- 4 ounces fresh goat cheese (or feta), crumbled

INSTRUCTIONS

Place a rack in lower third of oven and preheat to 400 degrees.

Heat oil in large ovenproof skillet over medium heat. Add onions and cook until softened but not browned. Add cooked squash and heat through. Add thyme and red pepper flakes. Transfer to a medium bowl. Let cool. Reserve skillet.

Add to squash mixture, kale (or greens), eggs, Parmesan, and lemon zest and mix to combine. Season with salt and pepper.

Layer phyllo sheets inside reserved skillet. In working with phyllo sheets, lay them out on the counter and place under a damp towel. As you layer the phyllo sheets into the pan, brush each sheet with olive oil so they are separate layers.

Spoon squash mixture into phyllo and dot top with goat cheese or feta. Brush edges of phyllo lightly with oil and fold over filling, overlapping slightly, leaving center exposed.

Cook pie over medium heat on the stove top until bottom of pastry is just golden (carefully lift up on one side with heatproof spatula to check), about 3 minutes. Transfer skillet to oven and bake pie until phyllo is golden brown and crisp, 20-25 minutes. Let cool in skillet at least 15 minutes before cutting into slices.

Rob's Ultimate Chicken Marinade

Rob is an intuitive cook and his recipes add a bit of this and that - never the same way twice. He encourages you to play with the recipe to suite your tastes.

Author: Robert Joseph Williamson

INGREDIENTS

Two cups Chiavetta's Marinade

½ cup soy sauce

½ cup teriyaki sauce

¼ lemon juice

½ cup vegetable oil

1 envelope of good seasons Italian Dressing mix

DIRECTIONS

Combined all ingredients.

Soak chicken in mixture overnight.

Grill chicken preferably over wood but gas grill works.

Rachel's Vodka Sauce

Amazingly creamy, so bright, and super quick and easy. Comes together in 30 minutes! Serve with additional fresh Parmesan. So, so good!

Author: Rachel Williamson Noga

INGREDIENTS

1 cup of vodka

1 tablespoon of crushed red pepper

1 25-ounce can of crushed tomatoes

1 16-ounce can of tomato sauce

1 pint of heavy cream

4 ounces of pancetta

A few small shallots

A few cloves of garlic

Italian Parsley

Basil

DIRECTIONS

In a small bowl put desired amount of crushed red pepper in vodka. Set aside for one hour. Saute 1-2 small shallots until translucent. Add pancetta and a few minced cloves of garlic. Let cook for a few minutes. Add vodka and let it cook down.

Once vodka has cooked down, add crushed tomatoes and tomato sauce. Let cook for a few minutes then finish with cream. Add herbs to taste.

desserts, sweets and treats

Bourbon Truffles

This was a recipe that was shared by my southern friend Shirley Aichel Williams, from SUNY Brockport. She had a beautiful old house, and we would antique together on Ridge Road. This recipe was an easy, no bake holiday treat that I now make every Christmas.

Author: Jude Williamson

INGREDIENTS

1 cup confectioners' sugar

2 tablespoons cocoa

2 ½ cups vanilla wafers, crushed (1 box)

1 tablespoon grated orange rind (optional)

1 ½ cups chopped pecans (about 8 oz.)

2 tablespoons light corn syrup

¼ cup bourbon

INSTRUCTIONS

In a large bowl, mix together all ingredients.

Shape mixture into 1-inch balls (about 2 tsp. per ball). You may need more liquid. Add orange juice or bourbon to make the mixture wet enough to roll.

Roll balls in a mixture of cocoa and confectioners' sugar (or straight cocoa). Place on wax paper-lined baking sheets. Chill 1 hour.

Chocolate Golf Balls

These chocolate peanut butter balls are always popular at Christmas. They resemble chestnuts or buckeyes.

Author: Ellen Williamson Schneider

YIELD: ABOUT 50 GOLF BALLS (DEPENDING ON HOW BIG YOU MAKE THEM)

INGREDIENTS

2 1/3 cup of crushed graham crackers

1 box or 3 3/4 cups of confectioners' sugar

1 can or 1 cup of sweetened coconut

1 cup of peanut butter

2 sticks of melted butter

1 1/2 cups of pecans

1 12-ounce bag of semisweet chocolate chips

1/2 bar of baker's wax

INSTRUCTIONS

Combine first 6 ingredients and roll into small balls.

Place in a storage container with lid. This may take a bit of time. Do not let the balls get dried out because they will crumble and not dip well. May have to place a damp paper towel on top of rolled balls.

Melt the chocolate chips in a double boiler pan with the baker's wax.

Press a toothpick into the top of a ball and dip into chocolate. Place on parchment papered baking pan. Repeat until balls are coated. Allow to cool in refrigerator.

I fill in the hole from dipping with a metal spoon. Store in a resealable bag and take out for the holidays.

Auntie Anne's Pretzel

This recipe allows you to make these wonderfully addictive pretzels yourself, plus have the amazing smell wafting through your own home.

Author: Kristin Marie Williamson, CookingClassy.com

INGREDIENTS

2 cups milk (I used 2%)
1 1/2 tablespoons active dry yeast (2 packets)
6 tablespoons light-brown sugar, packed
4 tablespoons butter, at room temperature
4 1/2 cups all-purpose flour, plus more for dusting
2 teaspoons fine salt
1/3 cup baking soda
3 cups warm water
coarse salt, to taste
6 tablespoons butter, melted

INSTRUCTIONS

Warm milk in the microwave until temperature reaches 110 degrees, about 1 1/2 - 2 minutes.

Add milk and yeast to the bowl of an electric stand mixer and whisk together until yeast has dissolved. Let rest 5 minutes. Add brown sugar, butter, 1 cup flour and fine sea salt to mixture and blended.

Switch attachment to a dough hook, add remaining 3 1/2 cups flour and kneaded mixture on medium low speed until elastic.

Mix in up to an additional 1/2 cup flour, as needed, until dough pulls away from the sides of the bowl. Cover bowl with plastic wrap and allow dough to rise in warm place until doubled in size, about 1 hour.

Preheat oven to 450 degrees. Line two baking sheets parchment paper. Punch dough down several times to release any air pockets.

Divide dough into 12 equal pieces and cover loosely with plastic wrap.

Roll each piece out into a long, thin rope about 32 - 36 inches long**. Form dough rope into a pretzel shape.

In a shallow bowl, whisk together baking soda and warm water then fully immerse pretzel into water mixture, lift and allow excess water to drip off.

Place on baking sheet, sprinkle to taste with coarse salt. Repeat this process with remaining dough.

Bake pretzels in preheated oven 7 - 11 minutes until golden brown Remove from oven and brush top and bottom of pretzels with melted butter.

Cranberry Pistachio Biscotti

Wonderful for dunking but just as delicious alone, these slightly crunchy biscotti feature the flavorful combo of cranberries and pistachios.

Author: Linda Williamson Hodgkins

INGREDIENTS

1/4 cup light olive oil

3/4 cup granulated sugar

2 teaspoons vanilla extract

1/2 teaspoon almond extract

2 eggs

1 3/4 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup dried cranberries

1 1/2 cups pistachio nuts

INSTRUCTIONS

Preheat the oven to 300 degrees.

In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.

Divide dough in half. Form two logs (12 x 2 inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily.

Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees.

Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

Mom's Calypso Bars

A chocolate date bar. My childhood memories of holidays included these bars made by mother. Wonderfully rich.

Author: Patricia Williamson-Grace

INGREDIENTS

1 1/3 cup dates, chopped

2 1/2 ounces unsweetened chocolate

2/3 cup water

1 1/3 cup granulated sugar

1 cup butter, separated (1/4 cup and 3/4 cup)

1 teaspoon vanilla

1 1/2 cup quick oats

1 1/2 cup flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup chopped nuts

1 1/4 cup brown sugar

INSTRUCTIONS

Preheat oven to 350 degrees. Grease an 8x10 inch pan.

In a heavy saucepan: combine dates, chocolate, water, sugar and 1/4 cup butter and stir until melted and thick. Remove from heat & stir in vanilla. Let mixture cool completely.

In a medium bowl combine dry ingredients; oats, flour, baking soda, salt & nuts. Set aside.

In a large bowl, cream together: 3/4 cup butter, and brown sugar. Then add dry ingredients.

Layer in greased pan: 1/2 of the oatmeal mixture. Press into the bottom of the pan. Then add all of the chocolate date mixture. Add the rest of the oatmeal mixture and press into the chocolate date mixture.

Bake at 350 degrees for 35 minutes. Cool completely then cut into bars.

Cranberry Bars

I keep cranberries in my freezer all year so I can make these bars whenever I get a craving for their tart cranberry flavor.

Author: Linda Williamson Hodgkins

INGREDIENTS

1 ½ cups sifted all-purpose flour

1 tsp baking powder

½ tsp salt

2 large eggs

1 cup granulated sugar

½ cup brown sugar

½ cup butter, softened

½ cup chopped pecans

1 cup fresh or frozen cranberries, chopped

INSTRUCTIONS

Preheat oven to 350 degrees.

In a bowl, mix with a whisk, the flour, baking powder, and salt.

In separate bowl, cream the sugar with the butter. Add eggs, one at a time, beating until fluffy. Stir in vanilla. Blend in dry ingredients. Stir in cranberries and nuts.

Spread in greased/parchment papered 9" by 13" baking dish. Bake for 30 minutes. Allow to cool then cut into bars.

COOK'S NOTE:

When cranberries are in season {November}, buy a few extra bags of fresh cranberries and freeze right in the unopened bag for later use.

Andes Mint Chocolate Cookies

These Mint Chocolate Cookies are soft and chewy chocolate cookies full of Andes Mints and melty chocolate chips. I skip the icing step and just add about 2 cups of roughly chopped Andes mints to the batter before chilling.

Author: Kate Hodgins, LOVETOBEINTHEKITCHEN.COM

YIELD: 3 DOZEN

INGREDIENTS

¾ cup butter

1½ cups packed brown sugar

2 tablespoons water

2 cups semisweet chocolate chips

2 eggs

2½ cups all-purpose flour

1¼ teaspoons baking soda

½ teaspoon salt

2 cups Andes mints, roughly chopped

DIRECTIONS

In a large pan over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into a large bowl and let stand 10 minutes to cool off slightly.

At high speed, beat in eggs, one at a time into chocolate mixture. Reduce speed to low and add dry ingredients, beating until blended. Stir in chopped mints.

Chill dough about 1 hour.

Preheat oven to 350 degrees F.

Roll dough into balls and place on ungreased cookie sheet about 2 inches apart. Bake 8-10 minutes.

Oatmeal Carmelitas

Oatmeal carmelitas are filled with caramel and chocolate, sandwiched in between a wonderful mixture of oatmeal and brown sugar.

Author: Kristen Marie Williamson

INGREDIENTS

CRUST:

1 ½ cups melted butter

2 cups flour

1 ½ cups packed brown sugar

2 cups quick oats

½ teaspoon salt

1 teaspoon baking soda

FILLING:

1 bag Kraft caramels (unwrapped)

½ cup evaporated milk

6 tablespoons butter

2 cups chocolate chips

INSTRUCTIONS

Gradually melt caramels, butter, and evaporated milk in a microwave safe bowl at 50% power, stirring every 2-3 minutes. Set aside.

In a large bowl, combine all ingredients for the crust. Blend well to form a crumb like mixture. Press one half of the crumb mixture into a foiled 9 x 13 pan. Bake at 350 degrees for 10 minutes.

Remove from oven and sprinkle with chocolate chips. Spread caramel mixture over chocolate chips. Sprinkle with remaining crumb mixture and return to oven for 15 – 20 minutes or until golden brown. Chill 1 - 2 hours. Cut into small squares.

COOK'S NOTE: It's important not to overbake these bar cookies. If you do, the crust will get hard and you won't get the melting combination of caramel and chocolate in the middle. Watch them carefully when they are in the oven the first time you make them. The caramel should just be bubbling around the edges of the pan. When that happens, get them out of the oven.

Denise's Chewy Oatmeal Cookies

This classic cookie is full of flavor with a hint of cinnamon. Follow the recipe or switch it up and add chocolate chips for a different take on a classic.

Author: Patricia Williamson-Grace

INGREDIENTS

1 cup soft butter
1 cup packed brown sugar
1/2 cup granulated sugar
2 eggs
2 tsp vanilla extract
1 1/4 cup all-purpose flour
1/2 teaspoon baking soda
2 teaspoon cinnamon
1 teaspoon salt
3 cups quick cooking oats
1 cup chopped walnuts (or pecans)
1 cup raisins

INSTRUCTIONS

Cream together butter, white & brown sugars in a large bowl until batter is fluffy.

Beat in eggs one at a time then stir in vanilla.

Combine flour, baking soda, salt & cinnamon. Stir into the fluffy batter. Mix in oats, nuts & raisins until just blended. (I usually omit the nuts/allergies)

Drop heaping teaspoonfuls of batter onto ungreased cookie sheet 2" apart. You can line the pan with parchment paper if you want.

Bake at 325 degrees for approximately 12 minutes.

Classic Bread Pudding

Bread pudding is indeed an old-fashioned dessert, a comforting way to use up stale bread. Any type of bread makes a neutral base for a flavorful custard. Try adding chewy dried fruit for a contrasting texture to the tender softness of the pudding.

Author: Pat Williamson Grace

Grape-Nut Pudding

A New England comfort diner favorite. Grape-Nuts, created in 1897, are twice-baked granules of wheat and barley; The “batter” was baked into a sheet then a coffee grinder was used to make the little kernels. The inventor, Charles W Post promoted the cereal by offering cash prizes for recipes using the product... Grape-nut pudding was born. Serve with fresh whipped cream and lots of nutmeg.

Author: Linda Williamson Hodgkins

YIELD: 6 SERVINGS

INGREDIENTS

1 cup Post® Grape-nuts cereal

1/2 cup granulated sugar

4 eggs

1 quart milk (or 3c milk & 1 c heavy cream), scalded

1 tablespoon vanilla

Pinch of cinnamon or cardamom or both

Nutmeg

Dash of salt

DIRECTIONS

Preheat oven to 350 degrees F. Pour scalded milk over cereal and let sit 5 minutes.

Beat eggs, sugar, salt, cinnamon or cardamom and vanilla. Add to milk and Grape-nuts.

Pour into a greased 2-quart casserole dish. Sprinkle top very generously with nutmeg.

Set in a pan of hot water {bain-marie} and bake until a knife inserted 1 inch from the center comes out clean which is usually 45 minutes or longer.

Chocolate Mousse

This classic chocolate mousse is light yet intensely chocolate. Don't be fooled by the French name — it's quick and easy to make!

Author: Kris Williamson

YIELD: SERVES SIX- ½ CUP SERVINGS

INGREDIENTS

1 bar (4 ounce) semi-sweet chocolate or 4 ounces of good quality semi-sweet chocolate chips (I use Ghirardelli)

2 tablespoons water

2 eggs, separated

Pinch of salt

1/3 cup white sugar

¾ cup whipping cream

INSTRUCTIONS

In heavy saucepan over low heat, melt broken chocolate or chips with water, stirring occasionally.

Beat egg yolks until thick. Stirring quickly, add yolks to chocolate; remove from heat.

Beat egg whites with salt, gradually adding sugar and beating until stiff peaks form. Fold egg whites into chocolate mixture.

Whip cream and fold into chocolate mixture.

Pour into individual ramekins or stemmed glasses if desired.

Chill several hours or overnight.

Garnish with chocolate curls, whipped cream or raspberries.

Mom's Hot Fudge Sauce

In addition to the plethora of cookies, bars and pies, Mom set out a sundea bar for the little ones on Thanksgiving. This is her recipe.

Author: Ellen Williamson Schneider

INGREDIENTS

1 (12 ounce) package
semi-sweet chocolate chips
4 cups confectioners' sugar
1 cup butter
2 2/3 cup evaporated milk
2 teaspoons vanilla

INSTRUCTIONS

Combine chocolate, milk, and sugar in heavy saucepan.

Stir constantly over medium heat until chocolate is melted, and the mixture comes to a boil. Turn off heat and add butter and vanilla.

Stir until butter is melted. Let cool for 5 minutes before serving.

Leftover sauce can be kept in the refrigerator for up to 2 weeks.

Mom's Spiced Dessert Sauce

Mom's topping that she used on Apple Crumble or even Bread Pudding. I usually omit the vinegar. It was a part of her original recipe.

INGREDIENTS

½ cup sugar
1 tablespoon cornstarch
1 cup boiling water
¼ cup lemon juice
1 tablespoon butter
zest of ½ a lemon
pinch salt
½ teaspoon cinnamon
¼ teaspoon cloves
1 tablespoon white vinegar
(optional)

INSTRUCTIONS

Mix sugar and cornstarch in a small saucepan.

Stir in boiling water and lemon juice (and vinegar if you are adding).

Bring to a boil, stirring constantly.

Boil 3 minutes until clear and thick.

Remove from heat and stir in butter, lemon zest, spices, and salt.

Butterfly Cup Cakes

Mom always made two lemon meringue pies for Thanksgiving Dinner. She used MY*T*Fine Pudding & Pie Filling – lemon flavor instead of lemon curd for her pies. If she had left over filling, she made butterfly cupcakes using Duncan Hines yellow box cake mix.

Author: Linda Williamson Hodgkins

INGREDIENTS

2 1/2 sticks unsalted butter, softened

1 1/4 cups granulated sugar

6 eggs, beaten

2 cups self-rising flour (or all-purpose flour with 2 tsp baking powder), SIFTED

a good pinch of salt

INSTRUCTIONS

Prepare cupcake tins with paper liners.

Preheat oven to 350°

In a stand mixer, cream the butter and sugar until very light and fluffy. Add about one third of the beaten eggs, and mix well at medium speed. Then add about a third of the sifted flour. Repeat this step. Add the rest of the eggs and mix well, then turn the mixer to low and add the final flour. Just mix until well combined.

Fill the cupcake liners half full with the batter and bake for 25 to 30 minutes or until a skewer comes out clean when placed in the center of a cupcake.

Remove cupcakes from the tin, place on cooling rack and allow to cool completely. When ready to decorate, cut out the center of each cupcake, angling the knife at a 45° angle.

Then cut the loose piece in half to resemble butterfly wings. Place a small amount of lemon curd in the center. Follow with a dollop of cream (or buttercream frosting, if desired). Next, place the “wings” on top.

Repeat with all of the cupcakes, then dust each one generously with powdered sugar. Serve immediately, or refrigerate until ready to serve.

Carrot Cake with Cream Cheese Frosting

I first tasted this recipe at a nursery school meet-n-greet in Japan. This cake has become a family favorite with my brothers Bill and Rob.

Author: Amy Beth Miller

INGREDIENTS

CAKE

- 2 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 1/2 cup white sugar
- 1/2 cup brown
- 1 cup apple sauce
- 1/4 cup canola or coconut oil
- 4 large eggs
- 3 cups grated peeled carrots
- 1 1/4 cups walnuts, chopped

FROSTING

- 1 stick unsalted butter, softened
- 3 cups confectioners' sugar
- 1/3 c milk
- 2 teaspoon vanilla extract
- 1 teaspoon almond extract
- Crack of sea salt

PREPARATION

FOR THE CAKE

Preheat oven to 350 degrees. Grease two 9-inch-cake pans. Line bottoms of pans with waxed paper.

In a medium bowl, whisk flour, baking soda, salt and cinnamon.

In a large bowl, whisk sugar, apple sauce and oil until well blended. Whisk in eggs 1 at a time. Add flour mixture and stir until blended. Stir in carrots, walnuts and ginger. Divide batter between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans 15 minutes. Turn out onto racks. Peel off waxed paper; cool cakes completely.

FOR THE FROSTING

In medium bowl, cream together the cream cheese and butter, scrapping down the bowl until fluffy.

Add the powdered sugar 1/2 cup at a time, mixing on low speed, then increasing the speed to high. Add the milk. Beat until light and fluffy, again scrap down the bowl and beater twice.

Blend in the vanilla and almond extracts. The icing should be smooth and spreadable, if it is too thick add a bit more milk, 1 tablespoon at a time.

Summer Pound Cake

Serve with ripe strawberries and everyone will want the recipe!

Author: Ellen Williamson Schneider

INGREDIENTS

2 sticks butter

3 cups sugar

6 eggs, well beaten

3 cups flour, sifted twice

½ cup milk

Fresh fruit

INSTRUCTIONS

Cream butter and sugar until smooth. Allow butter to become room temperature.

Add well beaten eggs one at a time. Beat well after each.

Add flour and milk alternately.

Use a well-floured 4 1/2" x 16" rectangular pan.

Bake in a cold (not preheated) oven.

Bake at 325 degrees for 75 minutes. (Do NOT preheat oven. Place in cold oven, then heat)

Add your preferred fresh fruit as topping.

Whipped cream

INGREDIENTS

1 cup heavy cream

1 teaspoon vanilla extract

2 tablespoons
confectioners' sugar

INSTRUCTIONS

Place large metal bowl in freezer until ready to mix.

In a large, cold bowl, whip cream on high until stiff peaks appear.

Watch carefully or cream will turn to butter. Beat in vanilla and sugar.

I double the recipe to accommodate the large loaf cake.

Apple Cheese Torte

This torte was actually served at the Genesee Hospital cafeteria where my mom worked. I went to visit her one day and we tried it and loved it so we asked for the recipe and they graciously shared it.

Author: Kris Williamson

INGREDIENTS

FOR THE CRUST:

½ pound butter or margarine

1 cup white sugar

¾ teaspoon vanilla

2-3 cups all- purpose flour

FOR THE FILLING:

1 pound of cream cheese

½ cup sugar

¾ tsp vanilla

2 large eggs

FOR THE TOPPING:

3 large apples or peaches, peeled and sliced

½ cup white sugar

1 tablespoon ground cinnamon

INSTRUCTIONS

Preheat oven to 350 degrees. Grease a 9-inch springform pan.

Beat butter and sugar until blended. Add vanilla. Add flour until batter is stiff but not hard. Press dough into bottom and sides of pan.

Beat cream cheese, sugar and vanilla until smooth. Add eggs and beat until incorporated. Pour into crust.

Arrange apples or peaches over the top. Sprinkle the ½ cup sugar combined with the cinnamon on top of the fruit. Push the crust down on the side of the pan with your thumb until it is even with the apples.

Bake for ¾ to 1 hour or until crust is slightly brown and filling is firm.

Ladyfinger Cake

This Chocolate Icebox Cake comes from by mother-in-law, Connie Hodgkins. A rich chocolate mousse layered over ladyfingers and topped with whipped cream, this cake needs to chill overnight to set, but otherwise could not be easier to make.

Author: Linda Williamson Hodgkins

INGREDIENTS

3 pkgs (3 ounce) Ladyfingers, split (bakery section of grocery store)

2 ounces (squares) unsweetened chocolate

½ cup granulated sugar

¼ cup water

4 eggs, separate yolks and whites into small bowls-refrigerate whites

1 cup butter

1 cup confectioners' sugar (powdered sugar)

Whipped cream & pistachio nuts for topping

DIRECTIONS:

In the top of a double boiler pan, (two pans-water on the bottom pan) over hot water, melt together chocolate squares, granulated sugar and water. When the mixture is smooth, gradually add egg yolks stirring quickly as not to cause egg to curdle (temper the yolk with a little of the hot mixture before you add). Stir constantly until mixture thickens. Remove from heat and set aside.

In a bowl, cream until fluffy, the butter with the confectioners' sugar. Mix in the cooled chocolate mixture.

In a separate, clean bowl, whip egg whites until stiff peaks form. ***note whites will not whip up if there is grease in the bowl, on the beaters or egg yolk in the whites. Carefully fold stiff whites into choc/sugar mixture. The egg whites add volume to the choc mixture so don' over mix.

Line your spring form pan with Ladyfingers like the picture above, add a layer of chocolate mixture, then more lady fingers, chocolate layer etc.

Refrigerate overnight.

When ready to serve top with whipped cream and pistachio nuts. Enjoy!

5-Pie Crusts

The secret to good crust is to have everything very cold and to handle it as little as possible. Use frozen or almost frozen lard, butter, and/or shortening as your fat and ice water, and then chill the dough well before rolling.

Author: Linda Williamson Hodgkins

INGREDIENTS

4 cups all-purpose flour

teaspoon baking powder

teaspoon salt

Tablespoon granulated sugar

1 cup Crisco vegetable shortening or leaf Lard

$\frac{3}{4}$ cup cold Butter, cut into 1" cubes

1 egg beaten

T white cider vinegar (adds to flakiness)

INSTRUCTIONS

In large bowl, whisk together flour, baking powder, salt & sugar.

Cut in Crisco with pastry blender. Add butter and squish into flour until the mixture resembles small peas.

Add egg and cider vinegar. Mix until mixture holds together (could add a little ice water if necessary)

Form into 5 balls of dough, flatten into disks and wrap in plastic wrap.

Rest in the refrigerator for 30 minutes before rolling out or freeze for a later time.

Roll out disk into 12" circle. Place in buttered pie plate.

Add filling of choice. Crimp edges. Bake in hot oven according to recipe directions.

Strawberry Rhubarb Pie

Dad and I shared the month of May for our Birthdays, a love for gardening, and the taste for fresh baked pies. I made him this pie every year for his birthday...now that Dad has passed away, I make the pie for Bill's birthday in July. Apparently, Kristen and Elise love this pie, too.

Author: Linda Williamson Hodgkins

INGREDIENTS

1 cup rhubarb, cut into small pieces

1 cup strawberries, cut into 4th

2/3 cup sugar

2 T flour

2 egg yolks

Tsp water

1 unbaked pie shell

INSTRUCTIONS

Preheat the oven to 400 degrees.

Mix together vigorously, sugar, flour, egg yolks, water, pinch of salt.

Add fruit and toss until well coated.

Turn into unbaked pie shell.

Put into 400°F oven for 20 minutes.

Lower the heat to 350°F and bake for 20 minutes more.

Cool on wire rack

Pecan Pie

It's a proven tradition that Thanksgiving dinner just isn't complete without a pecan pie; and at a holiday meal, there's really nothing better than showcasing the classics.

Author: Linda Williamson Hodgkins

INGREDIENTS

3 eggs

1 cup sugar

1 cup dark Karo® corn syrup

2 T melted butter

Tsp vanilla extract

1½ cups pecans

¼ cup Jim Beam bourbon, *optional*

9-inch unbaked pie crust

INSTRUCTIONS

In a large bowl, beat eggs just until blended but not frothy. Add the sugar and corn syrup. Stir butter and vanilla just until blended. Spread pecans in the bottom of pie shell. Pour in filling.

Place in a 350° oven and immediately reduce heat to 325°. Bake for 50-60 minutes or until a knife inserted in the center comes out clean. If desired, serve with whipped cream. Refrigerate leftovers.

