

# *Bill Neal's Buttermilk Biscuits*

*Carol Bloomhardt*

**Yield:** 12+

**Prep time:** 1 hour

**Total time:** 1 hour 8 minutes

## *Ingredients*

**All-purpose flour** | 2 cups

**Baking Powder** | 3 ¼ tsp

**Sugar (optional)** | 1 tsp

**Baking soda** | ½ tsp

**Salt** | ½ tsp

**Cold lard or butter** | 5 Tbsp, cut into 1/2-inch pieces

**Buttermilk** | ¾ cup plus 2 Tbsp

## *Directions*

Preheat the oven to 500°. In a bowl, sift the flour with the baking powder, sugar, baking soda and salt. Work the lard in until the mixture resembles coarse meal. Add the buttermilk and stir until the dough forms a ball.

Turn the dough out onto a lightly floured surface and fold it over onto itself 10 times. DON'T SKIP THIS STEP it gives the biscuits the awesome layers. Pat the dough out to an 8-inch square. Using a 2 1/2-inch round cutter, stamp out 12 biscuits; reroll the scraps and stamp out more biscuits.

Arrange the biscuits on a baking sheet and bake in the center of the oven for 8 minutes, or until golden. Serve hot.

## **Share why this is a favorite recipe or what memory it brings back:**

Neal's Deli in Carrboro NC was our go to breakfast when my daughter lived in NC. A friend gave sent her the link to the recipe on line (Bill Neal's Buttermilk Biscuits) and we have been making them ever since. They are easy and rise every single time.

## Cherry Winks!

Kathy Newton

This is a favorite cookie of mine that my Mom used to send to one of my older brothers when he was stationed in Germany. She sent these because they “traveled” well. She would let me help put them in between waxed paper in the box!



2 1/4 cups flour  
2 teaspoons baking powder  
½ teaspoon salt  
¾ cup butter- softened  
1 cup sugar

2 large eggs

2 teaspoons milk  
1 teaspoon vanilla  
4 2/3 cup crushed corn flakes  
1 cup nuts - I use pecans  
1/3 cup maraschino cherries finely  
chopped  
15 whole maraschino cherries  
Cut into quarters

- Preheat oven to 350 degrees.
- Mix flour, BP and salt together in a medium bowl.
- In a large bowl, cream butter and sugar until fluffy.
- Add eggs and beat well.
- Stir in milk and vanilla.
- Add flour mixture and 2 2/3 cups of crushed cornflakes. Mix well.
- Stir in nuts and chopped cherries.
- Scoop batter with a tablespoon, shape into balls.
- Roll balls the in remaining 2 cups of crushed cornflakes, place on a greased cookie sheet and top each one with a quartered cherry.
- Bake for 12-14 minutes or until slightly golden brown.
- Remove from cookie sheet to a wire rack to cool.

# *Dijon Roasted Potatoes*

*Carroll Albertson*

**Yield:** 4 servings

**Prep time:** 10 minutes

**Total time:** 45 minutes

## *Ingredients*

**Olive oil** | 2 Tbsp

**Dijon mustard** | 1 Tbsp

**Garlic** | 1 clove, minced

**Thyme** | ½ tsp, chopped fresh

**Rosemary** | ½ tsp, chopped fresh

**Salt** | ¼ tsp

**Pepper** | ¼ tsp

**Tiny new red, yellow, and purple potatoes** | 1 pound

## *Directions*

Preheat oven to 375 F. Coat a 10" x 15" baking pan with nonstick cooking spray.

Stir together oil, mustard, garlic, thyme, rosemary, salt and pepper in a large bowl. Add Potatoes and toss to coat. Transfer potatoes to prepared pan.

Roast, turning once, until golden brown and fork tender, about 35 minutes.

**Special Diet Information:** Gluten free, vegetarian

**Share why this is a favorite recipe or what memory it brings back:**

# *Easy Cheesecake*

## *Noel Patoine*

**Yield:** 8

**Prep time:** 30 minutes

**Total time:** 2 ½ hours

## *Ingredients*

**Cream cheese** | (2) 8 oz packages

**Sour cream** | 1 pint (2 cups)

**Eggs** | 3

**Sugar** | 1 cup Plus 1 Tbls (for crust)

**Vanilla** | 3 tsp

**Graham crackers** | ¼ cup (1 package)

**Butter** | 4 Tbls, melted

## *Directions*

CRUST:

Mix together 4 tablespoons of melted butter, ¼ cup graham crackers, and 1 tablespoon of sugar. Press into bottom of pan only.

CHEESECAKE FILLING:

Beat cream cheese and 1 cup of sugar. Add eggs 1 at a time, beating after each. Fold in sour cream and vanilla. Bake 30 minutes, turn off oven and leave in closed/off oven for 1 hour then another hour with the door open. Refrigerate.

**Share why this is a favorite recipe or what memory it brings back:**

Easy to be successful and extremely tasty

# *Freeman Allen's Carrot Cake*

*My version adapted from Bakery Lane Soup Bowl Cookbook*

*Marti DelNevo*

**Yield:** 9 x 13-inch cake

**Prep time:** 1 hour 15 minutes

**Total time:** 2 hours (does not include cooling time)

## *Ingredients*

**All-purpose flour** | 2 cups (I use King Arthur)

**Sugar** | 2 cups

**Baking powder** | 2 tsp

**Baking soda** | 2 tsp

**Salt** | 2 cups

**Sugar** | 1 tsp

**Cinnamon** | 2 tsp

**Nutmeg** | ¼ tsp

**Cloves, ground** | 1/8 tsp

**Vegetable oil** | 1 ¼ cups

**Carrots, grated** | 3 cups

**Raisins** | ½ cup

**Eggs** | 4 (room temperature)

**Nuts, chopped** | ½ cup (optional)

**Cream Cheese Frosting** | [Below](#)

## *Directions*

Plump raisins in hot water. Drain when soft, about 15 to 20 minutes.

Combine flour, sugar, baking powder, baking soda, salt, cinnamon, nutmeg and cloves in large bowl of mixer. Mix until well blended, about 3 to 4 minutes.

Add oil to flour mixture. Then add the carrots and the eggs one at a time, mixing well after each. Stir in raisins, nuts (if using), and vanilla. Mix well. Pour into greased and floured 9 x 13-inch pan. Bake in pre-heated 350°F oven 50 to 60 minutes, or until cake springs back when lightly touched. Cool in pan. Frost with cream cheese frosting when cool.

## *Cream Cheese Frosting*

### *Ingredients*

Cream cheese, softened | 8 ounces

Butter, softened | ½ cup

Confectioner's sugar | 3 to 4 cups (approx.)

### *Directions*

Combine cream cheese and butter in small mixer bowl. Beat until light and fluffy. Add about 2 cups of confectioner's sugar and beat to blend. Add additional sugar to reach the correct spreading consistency. Spread on top of carrot cake when the cake is cool.

**Share why this is a favorite recipe or what memory it brings back:**

I have been making this cake and many other recipes from this favorite cookbook since the early 1980s when the Bakery Lane Soup Bowl was a popular destination in Middlebury. This cake has been a favorite of mine and especially my two sons. My younger son, Josh, still asks for this cake for his birthday because it is his favorite. I adapted the recipe to include

the nutmeg, cloves, and raisins. I think it rounds out the overall flavor and moistness of this cake. It keeps well for several days when refrigerated.

# *Ginger Creams*

Catherine Symchych

**Yield:** about 4 dozen cookies

## *Ingredients*

**½ cup sugar**

**½ cup molasses**

**½ cup water**

**⅓ cup shortening**

**1 egg**

**2 cups all-purpose flour**

**1 teaspoon ground ginger**

**½ teaspoon salt**

**½ teaspoon baking soda**

**½ teaspoon nutmeg**

**½ teaspoon ground cloves**

**½ teaspoon ground cinnamon**

## *Directions*

Mix sugar, molasses, water, shortening, and egg. Stir in remaining ingredients. Cover and refrigerate at least 1 hour.

Heat oven to 400 degrees. Drop by teaspoonful about 2 inches apart onto ungreased cookie sheet. Bake until almost no indentation remains when touched, about 8 minutes. Remove immediately from cookie sheet; cool. Frost with Creamy Vanilla Frosting.

## *Creamy Vanilla Frosting*

### *Ingredients*

**3 cups powdered sugar**

**½ cup margarine or butter, softened**

**1 ½ teaspoons vanilla**

**about 2 tablespoons milk**

### *Directions*

Mix powdered sugar and margarine. Stir with vanilla and milk; beat until smooth and of spreading consistency.

**Share why this is a favorite recipe or what memory it brings back:**

**We always made these cookies at Christmas, so when my roommate and I were invited to a cookie exchange shortly after college, I knew this was the recipe. Unfortunately the exchange organizer didn't really know how to run a proper exchange, so we were asked to bring 12 dozen cookies! Our kitchen was quite small, so we had plates of cookies covering the table, on the counter, on the chairs, on top of the fridge, on top of dishes in the cabinet--practically everywhere but the kitchen sink. It was years before I made them again.**

# *Jan Hagel Cookies*

## *Lois Nial*

**Yield:**

**Prep time:** 45 minutes

**Total time:** 1 hour 45 minutes

### *Ingredients*

**Butter** | 1 cup

**Sugar** | 1 cup

**Egg** | 1, separated

**Flour** | 2 cups, sifted

**Blanched sliced almonds** | ½ cup

**Sugar** | 1 Tbsp

**Cinnamon** | ½ tsp

**Almond extract** | 1 tsp

### *Directions*

1. Cream until fluffy – butter and 1 cup sugar
2. Add egg yolk and almond extract
3. Stir in flour
4. Turn dough into ungreased 15"x10"x1 inch jelly roll pan. Spread evenly to edges.
5. Beat egg whites until foamy white.
6. Spread foamy egg whites evenly over cookie dough.
7. Spread almonds over cookie dough.
8. Combine sugar + cinnamon, sprinkle over cookie dough and nuts.
9. Bake at 350 degrees for 20 minutes or until lightly browned.
10. Cool for 10 minutes. Cut into cookie sized pieces.

11. Allow to cool thoroughly before removing with a spatula.

**Share why this is a favorite recipe or what memory it brings back:**

A recipe from my grandmother who was born in Amsterdam.

# *Lentil Pie*

*Anne Standish*

**Yield:** 2 robust 10" pies

**Prep time:** 1 hour

**Total time:** 1 hour 45 minutes

## *Ingredients*

**Butter** | 3 Tbsp

**Bay leaves** | 2 leaves

**Dry lentils** | 2 cups

**Grated cheddar cheese** | 3 cups

**Onions** | 3 medium

**Mushrooms** | ½ pound, more or less to taste

**Salt** | 1 tsp

**Pepper** | 1 tsp

**Ground cloves** | ¾ tsp

**Fresh parsley** | 2 Tbsp

**Celery** | finely chopped, to taste

**Bread crumbs** | 1 cup

**Eggs** | 2, lightly beaten

**Cream or evaporated milk** | 6 Tbsp

**Water** | 6 cups

## *Directions*

Cook lentils with bay leaves until tender in 6 cups water

Saute´ onions, mushrooms, seasonings, celery with butter

Mix eggs, milk, breadcrumbs, cheese

Mix all together, should be a little wet. Add water or broth if too dry.

Put in double pie crust. Bake 425° F about 45 minutes.

Makes two robust 10 inch pies. Serve with spicy chutney.

**Share why this is a favorite recipe or what memory it brings back:**

# *Magic Sauce*

*Donna Hamill*

**Yield:** 1/3 cup

**Prep time:** 5 minutes

**Total time:** 20 minutes

## *Ingredients*

**Refined coconut oil** | ¼ cup

**Note:** Refined coconut oil has the coconut flavor removed

**Bittersweet chocolate** | 3 ounces, finely chopped

## *Directions*

Microwave at 50% power until melted and smooth (2 to 4 minutes). Stir. Let cool about 15 minutes (it still needs to be liquid).

Spoon over ice cream and watch the magic happen!!

**Share why this is a favorite recipe or what memory it brings back:**

# *Shrimp Puffs*

*Joann Frymire*

**Yield:** 8

**Prep time:** 30 minutes

**Total time:** 2 ½ hours

## *Ingredients*

**Tiny shrimp** | 1 can, drained

**Kraft Olde English Cheese Spread** | 1 jar

**Butter** | 1 stick, softened

**Seasoning salt** | ½ tsp

**Garlic salt** | ½ tsp

**English muffins** | 1 package

## *Directions*

Cream all ingredients. Spread on English muffin halves. Place on a cookie sheet. Bake at 350 for about 20 minutes or until bubbly and brown.

Cut into quarters and serve.

These freeze very well-freeze before baking

**Share why this is a favorite recipe or what memory it brings back:**

A great appetizer even if you don't like shrimp...I don't!

# Zucchini Soup

*Wendy Thompson*

**Yield:** number of servings

**Prep time:** hours and minutes

**Total time:** prep + cook time

## *Ingredients*

Hot Italian sausage | 1 lb

Sweet (mild) Italian sausage | 1 lb

Ground beef or turkey | 1 lb

Celery, chopped | 2 cups

Onion, chopped | 1

Green (or red) bell peppers, chopped | 2

Zucchini, peeled with seeds removed, chopped | 5 ½ cups

**Note:** small or medium sized zucchinis are best

Diced tomatoes with juice | 2 28 oz. cans

Water | 2 cups

Sugar | 1 tsp

Salt (optional) | 2 tsp

Garlic powder | ¼ tsp

Oregano | 1 tsp

Basil | 3 tsp

Italian seasoning | 1 tsp

## *Directions*

- ~ peel and remove seeds from zucchini
- ~ cut zucchini in small / medium chunks
- ~ remove casings from hot and mild Italian sausage
- ~ brown all meats with peppers and onion, drain grease
- ~ return meats / onion / pepper mixture to stock pot
- ~ add remaining ingredients and simmer until vegetables are tender

Option: Can add other vegetables of your choice if desired. If adding fresh carrots, add at same time as zucchini or steam as they take longer to become tender.

Serve with homemade bread or rolls

**Share why this is a favorite recipe or what memory it brings back:**