

BAHS

Appetit

published by
BERLIN
AMERICAN HIGH SCHOOL
YEARBOOK STAFF
1993-1994



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This cookbook has been published by the Berlin American High School Yearbook Staff for your enjoyment. This book has been designed so you can add your own recipes or notes on the reverse side of the printed recipes. As an era in history ends, we hope these recipes and the memories of Berlin will continue enriching your life for many years. From the faculty, staff and students at BAHS we wish you.....BAHS Appetit!

APPETIZERS AND BEVERAGES
BREADS AND ROLLS
SOUPS, SALADS & VEGETABLES
MAIN DISHES AND CASSEROLES
CAKES, COOKIES AND CANDY
PIES, PASTRY & DESSERTS
THIS & THAT

Appetizers & Beverages



Appetizers & Beverages



RECIPE

RECIPE TITLE: *Fish with Green Sauce*

NAME: *Eva Nilssen* **GRADE/TITLE:** *Mother*

INGREDIENTS: 5 strips of fresh salmon filet
5 strips any white fish(cod, flounder, etc.)
parsley
2 tsp.chopped onion
hot fish broth
50 - 100 grams butter
salt and pepper

PREPARATIONS: Arrange the fish strips as a basket. Place it in a pan, paint with oil and bake at 150 degrees C. for 15 minutes. In a food processor, place parsley, 2 tsp chopped onions, 50 to 100 grams butter, salt and pepper and enough hot fish stock to make a sauce. This makes an excellent first course. Make the fish baskets individual serving size, not too big. Serve with small carrots.

RECIPE

RECIPE TITLE: *Morning Mexican Drink*

NAME: *Jeremy Barlet*

GRADE/TITLE: *7th Grade*

INGREDIENTS: 2 cups orange juice
2 slices pineapple
2 strawberries
1 banana

PREPARATIONS: Put all ingredients in blender and liquify for 2 minutes, pour and drink.

RECIPE

RECIPE TITLE: *Berry Smoothie*

NAME: *Katya Schmoll*

GRADE/TITLE: *11th Grade*

INGREDIENTS: 1 cup sparkling water
1/2 cup cranberry juice
1 pint strawberries (stems removed) or raspberries
1/2 ripe banana
1/4 cup honey
1/2 cup plain, low-fat yogurt

PREPARATIONS: Toss the ingredients in the blender and give it a spin on medium speed until smooth. Makes two 8-ounce servings.

RECIPE

RECIPE TITLE: *Popsicle Refresher*

NAME: *Amanda John*

GRADE/TITLE: *7th grade*

INGREDIENTS: Popsicles
Soda or Koolaid

PREPARATIONS: Take as many popsicles as you want , and crush up, but not to juice.
Leave in crunches, then pour 7-up or Kool-Aid over, Drink and Enjoy.

Breads & Rolls



RECIPE

RECIPE TITLE: *Sweet Buns*

NAME: *Eva Nilssen*

GRADE/TITLE: *mother*

INGREDIENTS: 7 cl milk

19 dl flour

2 dl sugar

caradmon

200 g butter

cinnamon

100 g yeast

PREPARATIONS: Melt butter and add the milk, careful not to make the milk too hot.

Add sugar, cardomon and flour mixed with dry yeast.

Cover and let stay for 30 minutes. Roll dough into a rectangle and butter it.

Cover with sugar and cinnamon. Roll the dough together and cut into 1.5cm.

pieces, resembling snail shells. Put the pieces of dough on a pan or in a muffin tin. Let rise for 30 minutes. Bake at 200 degrees C until light brown.

RECIPE

RECIPE TITLE: *Banana Bread*

NAME: *Christie King*

GRADE/TITLE: *Senior*

INGREDIENTS: 2-3 ripe bananas

1.75 cups flour

1 cup walnuts

1.5 cups sugar

1 tsp. baking soda

2 eggs

.5 tsp salt

.5 cup vegetable oil

.25 cup plus 2 tb. buttermilk

PREPARATIONS: Mash bananas or blend in food processor. Add liquid ingredients. Blend well. Add dry ingredients. Blend again. Mix in nuts. Bake in greased pan at 350 degrees F for 45-60 minutes or until done.

RECIPE

RECIPE TITLE: *"Whatever you have " Sweet Bread*

NAME: *Nurse Betty*

GRADE/TITLE: *School nurse*

INGREDIENTS:

4 cups any kind of flour	1 cup raisins, chocolate chips, etc.
2 cups sugar, white or brown	4 eggs slightly beaten.
1 tsp baking powder	2-3 cups fruit/veggie mixture: pumpkin, cranberries, zucchini, banana, etc.
1 tsp baking soda	1 tsp vanilla, maple extract, etc.
1 tsp cinnamon, nutmeg, etc.	1 cup oil.

PREPARATIONS: Preheat oven to 350. Spray 2 loaf pans with oil. In large bowl combine first six ingredients. In smaller bowl mix the rest of the remaining ingredients. Add last mixture to first blending with a fork. Needs to be barely pourable into pans; if too thick add orange juice, tea, or sour milk; if too thin add a little more flour (will take a little longer to bake). Bake approximately one hour until toothpick inserted in center comes out clean.

RECIPE

RECIPE TITLE: *"Aloha Banana Bread"*

NAME: *Amy Fukumoto*

GRADE/TITLE: *10th Grade*

INGREDIENTS: 1/2 cup margarine
1 cup sugar
2 eggs
4 bananas (mashed)
1 tbsp. grated orange rind
3/4 cup orange juice or frozen passion orange juice
1 tsp vanilla extract
2 cups flour
1/2 cup all-purpose flour
1/2 cup whole wheat flour
1 tsp baking soda, 1/2 tsp salt, 1/2 cup chopped nuts

PREPARATIONS: Cream butter, sugar, and eggs, then bananas and orange rind (one by one).
Add the mixture to the dry ingredients alternately with the orange juice.
Bake at 350 for 60 to 70 minutes. Do not open oven door or bread will flop.

RECIPE

RECIPE TITLE: *"Banana Nut Bread"*

NAME: *Tamira Butler*

GRADE/TITLE: *9th Grade*

INGREDIENTS: 1 1/2 cup flour
1 cup sugar
1 tsp baking soda
2 eggs
1/2 tsp salt
1/2 cup butter
1 tsp vanilla extract
1/2 cup nuts
1 cup mashed bananas
1/4 cup milk

PREPARATIONS: Mix flour, baking soda, and salt in one bowl. Mix sugar in with butter, add to the previous ingredients. Then mix in the dry ingredients. Bake in a greased loaf pan for 50 to 60 minutes at 350 degrees.

RECIPE

RECIPE TITLE: *"Banana Bread"*

NAME: *Eva Nilssen*

GRADE/TITLE: *Mother*

INGREDIENTS: 2 eggs

1 1/2 dL sugar

1 tsp vanilla extract

50 grams melted butter

2 dL flour

1 1/2 tsp baking powder

1/2 dL cream

at least 2 mashed bananas

PREPARATIONS: Beat 2 eggs, vanilla extract, and 1 1/2 dL sugar. Add the melted butter. Mix the flour and baking powder, add to the mixture with the cream. Add the bananas. Bake in a cake pan for about 35 minutes at 175 Celcius.

RECIPE

RECIPE TITLE: *Zuchini Bread*

NAME: *Peggy Levell*

GRADE/TITLE: *Registrar*

INGREDIENTS: 3 eggs

1 cup oil

3 tbsp vanilla

2 tbsp orange peel

3 cups flour

1 tsp salt

1/4 tsp baking powder

1/2 cup raisins or nuts

1 3/4 cup sugar

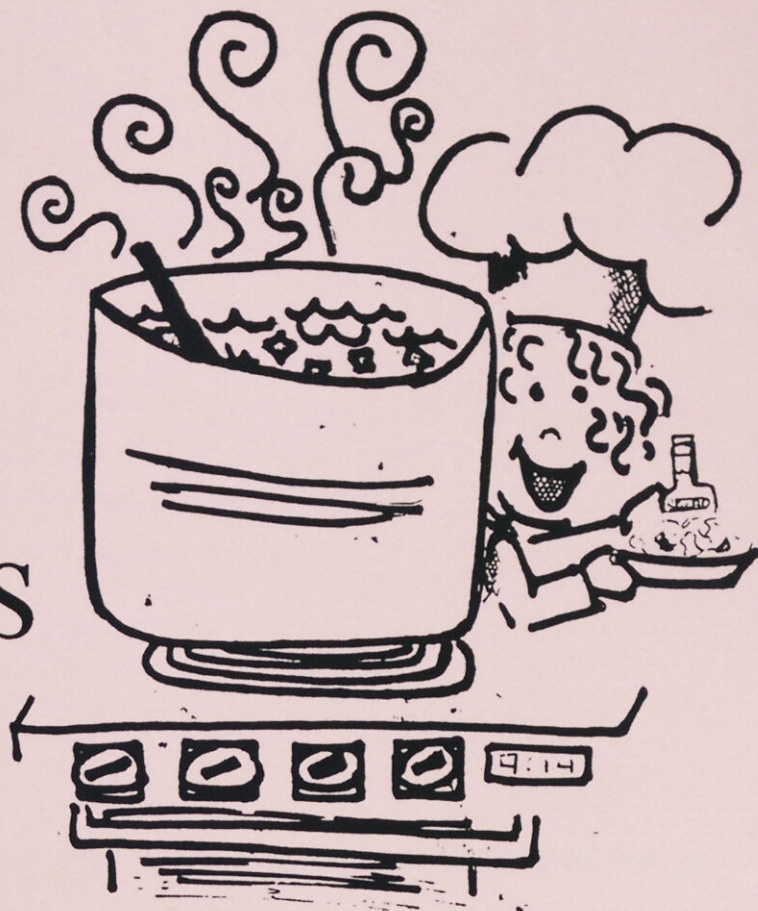
2 cups unpeeled shredded zucchini

1 tsp baking soda

2 tsp cinnamon

PREPARATIONS: Beat eggs and add sugar. Combine with oil, vanilla, zucchini, and orange. Add all the dry ingredients along with raisins or nuts (or both). Pour mixture into two greased and floured loaf pans. Bake at 325 for one hour.

Soups, Salads & Vegetables



THE

NAME: *Fatima Yusef*

GRADE/TITLE: *12th Grade*

INGREDIENTS: Green pepper
red chili pepper
1 gm. white flour
1 tsp. salt
maggi cube
curry

1 liter water
tomato sauce
boiled chicken

PREPARATIONS: Chop the peppers into dices, add 1 liter water, some flour depending on how thick you want it to be. Add maggie cubes, salt and curry to flavor. Boil for 5 minutes and add tomato sauce and boiled chicken and cook for another 10 minutes until soup is either thick and can be eaten as a starter or as a main meal when boiled potatoes are added

RECIPE

RECIPE TITLE: *Cream of Broccoli Soup*

NAME: *Nadean Butler* **GRADE/TITLE:** *Parent*

INGREDIENTS: 1 clove of garlic (or 3 Tablespoons of powder)
2 cartons of plain yogurt
4 heaping cups of steamed broccoli
1 carton of sour cream
1 teaspoon of each: oregano, basil, parsley, paprika, and pepper
4 Tablespoons each of minced onion and worchester sauce.
low fat milk
 $\frac{1}{2}$ half cup of each: cheddar cheese and mozzarella cheese (others may be added or substituted)

PREPARATIONS: Steam broccoli in a steamer or in the microwave. Add butter/margarine before cooking in the microwave, after using the steamer. Place all other ingredients except milk in a regular size blender. (Approximately 1 1/2 to 2 quart capacity) Add milk to fill blender. Blend slowly for about 2 minutes then increase speed gradually to **WHIP** or medium/high speed. After the mixture is liquidized pour into a microwaveable bowl and heat for about 10 minutes (depending on the power) in the microwave. Mixture should be stirred and turned every 2 minutes for consistent heating. After heating you may want to whip with a wire whisk.

RECIPE

RECIPE TITLE: *Avocado Soup with Smoked Salmon*

NAME: *Eva Nilssen*

GRADE/TITLE: *Mother*

INGREDIENTS:

3 Avocados	1 clove garlic
1 green pepper	tabasco
4 tomatoes	1 1/4 liter chicken bouillon
1 onion	200 gr. smoked salmon
dill	

PREPARATIONS: Peel the tomatoes and take out the seeds. Chop all the vegetables and prepare them in a food processor. Add the bouillon and some salt, pepper and tabasco. Cut the salmon into pieces and place them in soup bowls. Add the cold soup and garnish with dill.

RECIPE

RECIPE TITLE: *Greek Salad*

NAME: *Shiry Talmor*

GRADE/TITLE: *10 th Grade*

INGREDIENTS: green cabbage
2 cucumbers
1 green pepper
2 tomatoes
onions
feta cheese

PREPARATIONS: Cut 1/4 of green cabbage into long slices. Slice cucumbers, green peppers 2 tomatoes, and layer as listed above. Mix 1/3 cup olive oil and 2 tablespoons of lemon juice and salt and pepper. Pour on the vegetables, top with onion slices and cubes of feta cheese.

RECIPE

RECIPE TITLE: *Super Summer Buffet Salad*

NAME: *Nurse Betty* **GRADE/TITLE:** *School nurse*

INGREDIENTS: 6 cups cubed chicken 4 cups seedless grapes (green and red)
 4 cups chopped celery 2 cups sliced water chestnuts (optional)
 2 cups pineapple chunks/tidbits 2 cups slivered almonds/walnut pcs.

PREPARATIONS: Toss first six ingredients.

For Dressing: Combine the following: 3 cups mayo, 1-2 tsp. curry powder, 1-2 tsp soy sauce, 1 T. lemon juice.

Blend salad and dressing. Chill for 2-3 hours.

Sweet and Sour Salad Dressing: 1/2 cup ketchup

1/2 cup oil

1/4 cup sugar White/brown

1/2 tsp onion powder

Shake, chill and pour

RECIPE

RECIPE TITLE: *Apple Salad*

NAME: *Andrea Bomgardner*

GRADE/TITLE: *7th Grade*

INGREDIENTS: Apples
Carrots
Celery
Mayonnaise

PREPARATIONS: Chop the carrots , apples and celery (as much as you want!) Add mayonnaise and toss. Refrigerate for 20 minutes. Enjoy!

RECIPE

RECIPE TITLE: *House salad ala Jan*

NAME: *Linda Greer*

GRADE/TITLE: *English Teacher*

INGREDIENTS: Dressing: juice of 1 lemon

3 cloves garlic, crushed

1 tsp. salt

1/2 tsp. pepper

3/4 cup vegetable oil

Mix 2 to 3 hours ahead. Do not refrigerate

PREPARATIONS: 1/4 lb. bacon, diced, cooked crisp

2 heads romaine or 1 lb. spinach or 1 1/2 heads iceberg lettuce
(a mixture of greens is best)

2 cups cherry tomatoes, sliced

1 cup coarsely grated swiss cheese

2/3 cup slivered almonds, toasted

1/3 cup freshly grated parmesan cheese

salt and pepper to taste

1 cup croutons

Prepare salad with all of the above; mix with dressing just before serving

RECIPE

RECIPE TITLE: *Souffle Sweet Potato*

NAME: *Wendy Wall* **GRADE/TITLE:** *School pyschologist*

INGREDIENTS: 6 cups hot cooked sweet potatoes 3/4 cup brwon sugar
1/4 cup butter 1 tsp. vanilla
1/8 tsp nutmeg 3 eggs
1 cup grape nuts 1/2 bag small marshmallows

PREPARATIONS: Mix potatoes, sugar, butter, vanilla and nutmeg in bowl. Beat until smooth. Add eggs one at a time. Place in souffle dish (9 inch by 12 inch.) Cover with grape nuts and marshmallows mixed together. Bake at 400 degrees for approximately 30 minutes.

RECIPE

RECIPE TITLE: *Chow Chow*

NAME: *Mathew Jordan* **GRADE/TITLE:** *12 th Grade*

INGREDIENTS:

- 1pt. sliced cucumbers
- 1pt. chopped sweet peppers
- 1pt. chopped cabbage
- 1pt. sliced onions
- 1pt. chopped green tomatoes
- 1pt. lima beans
- 1pt. cut string beans
- 1pt. sliced carrots
- 1pt. chopped celery
- 2Tbs. celery seed
- 4Tbs. mustard seed
- 1qt. vinegar
- 2cups water
- 4cups sugar
- 4Tbs. tumeric
- 1½cup salt
- 2qt. water

PREPARATIONS: Mix all of the above and enjoy!

RECIPE

RECIPE TITLE: *Spanish Rice*

NAME: *Wesley McKeown* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 1 lb. ground beef
 1 can sliced mushrooms
 1 diced onion
 1 diced bell pepper
 1 can stewed tomatoes
 2 cups rice
 3 cups water
 1/2 Tbs. garlic powder
 1 tsp. chili powder

PREPARATIONS: Brown beef, onions and peppers. Add stewed tomatoes, drained mushrooms, garlic and chili powder. Let simmer. Add rice to boiling water, reduce heat, cover and let stand until rice is done.
For variety add 1/2 tsp. ground cumin and 1 tsp. hot sauce.

Main Dishes & Casseroles



RECIPE

RECIPE TITLE: *Frank n' Bean Sandwich*

NAME: *Gene Brown* **GRADE/TITLE:** *Social Studies Teacher*

INGREDIENTS: 1/4 cup chopped onion
1/4 cup chopped green pepper
1 tbs. oil
1 15 1/2 oz. can pork and beans
1 10 oz. can hot dog chili
1/4 cup catsup
5-6 slices breadf, toasted
1/2 lb frankfurters (5-6)
crushed hot chilies to taste

PREPARATIONS: Lightly cook onions and green peppers in oil. Add hot dog chili and hot chilies. Mix well. Add beans and catsup. Simmer 5 minutes. Spread on toasted bread. Slice each frankfurter lengthwise into 3 or more slices. Arrange on top of bean mixture. Broil a minute or 2 until franks are browned. Serve immediately.

RECIPE

RECIPE TITLE: *Low-country Shrimp Pot*

NAME: *Eugene Brown*

GRADE/TITLE: *teacher*

INGREDIENTS:

1 can beer	1 bag shrimp/crab boil
1 whole onion	3 lbs. shrimp
8 ears of corn, halved	1 lb. polska kielbasa (polish sausage)

PREPARATIONS: Boil whole onion and crab boil bag in water in a large pot for 15 minutes. Add kielbasa, cut into 1 inch pieves. cook for 5 minutes. Add beer and corn. Cook for 15 minutes or until corn is done. Add shrimp. Cook until shrimp are pink. Drain entire pot well. Throughout cooking process, add water as needed. Serve with hot mustard on the side.

RECIPE

RECIPE TITLE: *"Quick-n-Greasy Chili"*

NAME: *Wesley McKeown* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 2 cans tomato paste	2 cans tomato sauce
2 cans kidney beans	1 1/2 cups water
1 tbsp garlic powder	1 tbsp onion powder
1/2 tbsp pepper	1 tbsp oregano
1 can sliced mushrooms	2 cans stewed tomatoes
1 tbsp chili powder	1/2 tsp ground cumin
1tbsp sugar	1 lb ground beef

PREPARATIONS: Add paste, sauce, water, and stewed tomatoes. Simmer until smooth. Add spices. Strain kidney beans and mushrooms, add to chili. Heat til desired temperature and add cooked ground beef.

VARIATON:

Add 1 tbsp hot sauce and substitute mexican style chili powder for regular chili powder.

RECIPE

RECIPE TITLE: *Texas Chile*

NAME: *Judy Nichols* **GRADE/TITLE:** *Mom*

INGREDIENTS: 1 pound hamburger meat,
1 package chili mix,
2 15 oz. Hunts special tomato suace
1 bottle of hot Picante Sauce

PREPARATIONS: Brown hamburger meat and drain, then combine all ingredients and simmer for approximately thirty minutes, stirring occasionally. Serves four to six.

RECIPE TITLE: *"Micro Chicken Casserole"*

NAME: *Cheryl Anderson* **GRADE/TITLE:** *8th Grade*

INGREDIENTS: 8 oz. shell macaroni
1 cup shredded cheddar cheese
2 cups cooked chicken or turkey
1 4 oz. can mushroom stems & pieces (with liquid)
1 10.75 oz. can cream of chicken soup
1 cup milk

PREPARATIONS: Mix all ingredients in a 3 quart microwaveable casserole. Cover tightly and microwave on high for 18 minutes. Stir every 6 minutes. Let stand 5 minutes. Serve.

RECIPE

RECIPE TITLE: *Crabmeat Casserole*

NAME: *Marie Barnes*

GRADE/TITLE: *Counselor*

INGREDIENTS: 1 16oz box Uncle Ben's Broccoli Au Gratin Rice, prepared according to directions
2 8oz. cans white crabmeat 1 small chopped green pepper
1/4 cup mayonaise 1 can warm cream of mushroom soup
1/2 tsp. lemon juice

PREPARATIONS: Drain crabmeat and transfer to baking dish, cover with green peppers.
Then layer cooked rice. combine lemon juice, soup and mayonaise.
Pour on top of tuna and peppers. Bake at 350 degrees for 30 minutes.

RECIPE

RECIPE TITLE: *Bulgogi*

NAME: *Toby Johnson* **GRADE/TITLE:** *7th*

INGREDIENTS:

3 lbs. lean beef, tenderize by beating, sliced thinly	1/2 cup soy sauce
3 cloves fresh garlic, mashed	1/4 cup sugar
3/4 cup chopped onions or leeks	1 carrot thinly sliced
3 tsp. black pepper	

PREPARATIONS: In large bowl, mix all ingredients together. Make sure the meat is surrounded by sauce and marinate for an hour. Mix like a meatloaf. Cook in a large frying pan over medium heat for 3 minutes.

RECIPE

RECIPE TITLE: *Meat Loaf*

NAME: *Eric North* **GRADE/TITLE:** *10th grade*

INGREDIENTS: 1 Pouch Campbell's onion soup and recipe mix
2 lbs ground beef
1/2 cup dry bread crumbs
1/2 cup finely chopped celery
1/4 cup ketchup
1/4 cup milk
1 egg slightly beaten

PREPARATIONS: In a large bowl, thoroughly mix soup mix , ground beef, bread crumbs , celery, ketchup, milk , and egg. Press the meal mixture into a 9 by 5 inch loaf pan. Bake at 350 degrees for one hour. Makes 4 servings.

RECIPE

RECIPE TITLE: *Ham in cream sauce*

NAME: *Eva Nilssen* **GRADE/TITLE:** *mother*

INGREDIENTS: 12 slices of ham redwine
2 tsp tomatoesauce curry to taste
4 dl. cream or creme fraiche butter

PREPARATIONS: Marinate the ham in wine for a couple of hours. Then put ham into a fireproofed dish. Mix the cream with tomatosauce and curry. Add to the ham. Put butter on top. Bake in oven at 225 degrees Cel. about 45 minutes. Serve with rice.

RECIPE

RECIPE TITLE: *Oriental White Fish*

NAME: *Gene Brown* **GRADE/TITLE:** *teacher*

INGREDIENTS:

1 lb. frozen fish fillets	1/4 lb. (1 4oz. can) mushroom pieces
2 cloves garlic, finely chopped	2 T. chopped onion
2 T. olive oil	2 T. soy sauce
1 level tsp. corn flour	2 T. dry white wine
salt and pepper to taste	

PREPARATIONS: Use pan or dish that can be placed in a steamer. Place fish fillets in pan. Add mushrooms and spread evenly over fish. Combine garlic, onion, olive oil, soy sauce, corn flour, wine, salt, and pepper. Mix well. Place over fish. Put pan in steamer, cover and steam 15 minutes over rapidly boiling water. use at least 2 inches of water to create steam for 15 minutes. Serve immediately with rice.

RECIPE

RECIPE TITLE: *Pasta Rapido*

NAME: *Dorothy Curtin* **GRADE/TITLE:** *Offoce*

INGREDIENTS: 1/3 Olive Oil
2 sm. Dried Chili Pepper or 1/2-3/4 Dried Flaked Pepper
2 Cloves of Garlic. Minced /Pressed
1/2 Cup Fresh Parsley (1/4 Dried Parsley)
1 8 oz. pkg thin spaghetti noodles

PREPARATIONS: Heat oil on low heat with all the ingredients except the pasta. Cook noodles and drain. Serve sauce over pasta.

RECIPE

RECIPE TITLE: *Frito Pie*

NAME: *Grandma Nichols*

GRADE/TITLE: *grandma*

INGREDIENTS:

1 can tamales	1 can pork and beans
1 can chili	1 onion
1/2 lb. shredded cheddar cheese	1 pkg. Fritos

PREPARATIONS: Split tamales in half lengthwise. Add pork and beans, chopped onion, and chili. Put in 400 degree oven until heated through. Add fritos and cheese. Return to oven and bake until cheese melts.

RECIPE

RECIPE TITLE: *Corn pan pie*

NAME: Gerwayna GRADE/TITLE: student

INGREDIENTS: 1 lb. ground beef 1 can corn
2 boxes Jiffy Corn Bread Mix 1 chilli mix

PREPARATIONS: Cook ground beef, then drain. Put 1 cornbread mix in bottom of pan. Then add meat and corn. Put other cornbread on top and cook for 20 minutes.

RECIPE

RECIPE TITLE: *Pasta Primavera*

NAME: *Ruth Callahan* **GRADE/TITLE:** *TAG Teacher*

INGREDIENTS: 6 chicken breasts
4 to 6 garlic cloves
1 bay leaf
1 tbs. basil
fresh broccoli
fresh tomatoes
mushrooms
squash
onions
red and green peppers
or favorite frozen veggies

PREPARATIONS: Poach 6 chicken breasts in water to cover. Add 4 to 6 garlic cloves, 1 bay leaf and a tbs. of basil to the water. Chop fresh veggies, or use them in any combination with frozen vegetables. When chicken is done, dump in veggies, put on a lid. Turn off the fire and let set for 5 minutes. Serve atop cooked pasta.

RECIPE

RECIPE TITLE: *Calzonies--Italian Stuffed Pizza*

NAME: *Christie King* **GRADE/TITLE:** *Senior*

INGREDIENTS: 1 pkg PILLSBURY HOT roll mix--Prepared as for pizza

Fillings--For Each Calzone

2 slices boiled ham

2 slices Pronolone

1/4 Cup Ricotta Cheese FOR HAM AND CHEESE

Italian Sausage (Cooched and crumbled)

Mozzalella Cheese

1/2 Cup Favorite tomato sauce FOR SAUSAGE

1/2 Cup Chopped Artichoke Hearts

1-1/2 Hard cooked egg diced

1/2 Cup Can Mushrooms Sliced

1/2 Cup Mozzalella Cheese FOR VEGETABLE

PREPARATIONS: Cut dough into fourths. Roll each fourth into a circle. Put filling on 1/2 of circle. Fold over and seal. Pinching with fork. Bake 350 degrees until golden. Serve with favorite tomato sauce.

RECIPE

RECIPE TITLE: *Rigatony*

NAME: *Jeremy Barlet* GRADE/TITLE: *7th*

INGREDIENTS: 2 lbs ground beef 2 lbs. mozzarella
 2 boxes Rigatony noodles 2 large or 4 regular cans plain tomatoe sauce

PREPARATIONS: Boil noodles. Put ground beef in large pan and fry until done. Add tomato sauce. Mix well. Drain noodles and mix with meat. Pour into rectangular pan and cover with cheese. Bake in oven for 15 minutes until cheese melts.

RECIPE

RECIPE TITLE: *"Quick-n-Easy Spaghetti Sauce"*

NAME: Wesley McKeown **GRADE/TITLE:** 12th Grade

INGREDIENTS:

1 can tomato paste	1 can tomato sauce
1 lb ground beef, browned	1/2 cup water
1/2 tbsp onion powder	1/2 tbsp oregano
1 tsp pepper	1/2 tbsp garlic powder
1 tbsp sugar	1 tsp salt

PREPARATIONS: Add sauce, paste, and water. Simmer until smooth. Add spices and mix well. Add ground beef. Heat to desired temperature.

VARIATION:

Add 1/4 cup grated parmesan cheese, 1/2 tbsp basil, and 1 tsp chili powder.

RECIPE

RECIPE TITLE: *Spaghetti*

NAME: *Shawn Mason*

GRADE/TITLE: *11th*

INGREDIENTS: 1 pkg. noodles
Herbs

1 can tomato sauce

PREPARATIONS: Place a gallon of water in a pot and add oil and salt. Bring to a boil. Place noodles in pot and cook until tender, around 10-12 minutes. Heat tomato sauce in pan and cook over medium heat, adding herbs to taste. Drain noodles and serve with sauce.

RECIPE

RECIPE TITLE: *Baked Jack-a-Lope **

NAME: *Allen Davenport* **GRADE/TITLE:** *Principal*

INGREDIENTS: 1 young Jack-a-lope

Horsehair rope

wild onions

ground sagebrush

potatoes

black pepper

beer

PREPARATIONS: Take one young Jack-a-lope (skinned), or an old one soaked in salt water for three weeks; six feet of horsehair rope (clean a used one); a bunch of wild onions from a fast running creek bed; one helpin' of sagebrush(ground); black pepper; light medium sized spuds; put it all in a cast iron dutch oven; add what is left of a six-pack of Coors used to keep the cook going while preparing the baked jack-a-lope. (cook one and a half hours at 250 degrees)

* Chicken may be substituted in an emergency.

RECIPE

RECIPE TITLE: *Impossible cheeseburger pie*

NAME: *Mary Mitchell* **GRADE/TITLE:**

INGREDIENTS:

1 lb. lean ground beef	1 1/2 cup chopped onion
1 1/2 cup milk	3/4 cup Bisquick
3 eggs	1/2 tsp. salt
1/8 teaspoon pepper	2 tomatoes sliced
1 cup shredded cheddar cheese	

PREPARATIONS: Grease pie pan. Cook and stir beef over medium heat until brown. Add onion. Drain fat. Spread in pie plate. Beat milk, Bisquick, eggs, salt, and pepper until smooth. Pour into pie plate. Bake 25 minutes at 400 degrees F. Remove from oven and top with cheese and tomatoe slices. Bake 5 minutes more until cheese melts.

RECIPE

RECIPE TITLE: *Sweet and Sour Chicken*

NAME: *Javania Jones* **GRADE/TITLE:** *8th Grade*

INGREDIENTS: 24 Chicken wings

1 cup sugar

1 cup water

1 cup soy sauce

1/4 cup mazola corn oil

1/4 cup unseeetened pineapple juice

1 tsp garlic powder

1 tsp ginger

PREPARATIONS: Cut off and disregard wing tips; cut each wing in half. Mix together remaining ingredirents. Pour over wing parts in a large shallow baking dish. Cover and marinate at least 3 hours or overnight. Place parts in 15 1/2 by 10 1/2 inch baking pan. Bake in 350 degreeoven for 50 to 60 minutes or till tender. This makes about 6 main dish servings.

RECIPE

RECIPE TITLE: *Baked Chicken Supreme*

NAME: *Peggy Levell* **GRADE/TITLE:** *Registrar*

INGREDIENTS: 4 Chicken breasts

1/4 cup flour

1/4 tsp salt

1/4 tsp pepper

1 tsp paprika

1/2 cup milk

1/4 cup butter

1 can cream of chicken or cream of mushroom soup

1 small can mushrooms (drained)

1/4 cup dry sherry or white wine

PREPARATIONS: Combine flour, salt, pepper and paprika; dip chicken into mixture. Melt butter in 2 qt. sauce pan, add soup, milk and dry mix, stirring constantly. Remove from heat and add mushrooms and sherry. Place breasts in large baking dish then pour soup mixture over chicken covering completely. Bake 40 minutes covered and uncover and continue baking for another 20 minutes. Serve over rice.

RECIPE

RECIPE TITLE: *"Tandoori Chicken"*

NAME: *Sarita Arya* **GRADE/TITLE:** *12th Grade*

INGREDIENTS:

1 three lb chicken	2 tsp vinegar
12 fl oz. plain yogurt	4 tsp butter
1 tbsp ground onion	4 cloves garlic
1/2 tbsp ground ginger juice	3 tsp pureed tomato
2 tsp ground coriander	2 tsp ground chili powder
2 tsp ground mustard	1 tsp sugar
1 onion cut into rings	salt

PREPARATIONS: Clean, wash, and dry chicken. Make 3 or 4 diagonal cuts into the breast and legs about halfway down to the bone. Use a fork to prick all over as far into the chicken as possible. Rub in vinegar and salt, leave for one hour. Mix all the ingredients (minus the onion rings) in a bowl large enough for the chicken. Marinade the chicken in this mixture for four hours. Turn the chicken a few times to ensure even marinating. Grease a baking tray and bake chicken for one hour at 500 degrees F. Turn the chicken occasionally and baste with marinade. Spread onion rings all over the chicken halfway through the baking. When the chicken is done, sprinkle lemon juice all over and serve.

RECIPE

RECIPE TITLE: *Chicken, Cheese, Broccoli Casserole*

NAME: *Deborah Holton* **GRADE/TITLE:** *mother*

INGREDIENTS: 6 oz. pfg. whole egg noodles (cooked)

4 chicken breasts

onions

poultry seasoning

salt and pepper

10 oz. pkg fz. broccoli

SAUCE: 1 can cream of chicken soup

1 can cream of mushroom "

1/2 cup chicken broth

1/2 cup miracle whip

1/2 cup velveeta cheese

melted in sauce

PREPARATIONS: Cover first list of ingredients in oven ready dish with pre made sauce.
Crush potato chips on top and bake for 35 minutes at 350 degrees.

RECIPE

RECIPE TITLE: *"Simple Salisbury Steak"*

NAME: *Ella Tomko* **GRADE/TITLE:** *Child Care Worker*

INGREDIENTS: 1 can cream of mushroom soup
1 lb ground beef
1/2 cup dry bread crumbs
1 egg beaten
1/4 cup finely chopped onions
1 1/2 cup sliced mushrooms

PREPARATIONS: In a bowl mix 1/2 cup of soup, bread crumbs, beef, egg, onions. Shape into 6 patties in a skillet. Brown the patties on both sides (spoon of fat). Stir in the remaining soup and mushrooms. Simmer for 20 minutes, turning the patties until done.

RECIPE

RECIPE TITLE: Empanada

NAME: Anita Gensing-Topler

GRADE/TITLE: Computer Operator BAHs

INGREDIENTS: DOUGH:

2 cups all purpose flour 2 tbs. Margarine
1 egg 1/2 cup water
1 tsp vinegar

FILLING:

2 tbs cooking oil	2 cups diced potatoes
2 tbs minced garlic	1 1/2 cups green peas
1/2 cup chopped onions	1/2 cup diced carrots
2 cups ground pork	1 cup raisins
1 cup diced ham	salt and pepper

PREPARATIONS:

FOR DOUGH: Cut margarine to flour or rub with fingers until flour is evenly coated with fat. Add egg, vinegar, and water. Add water little by little. Knead until smooth. Cover dough in a bowl.

FOR FILLING: Sauté garlic and onions in hot oil. Add pork. Cook until half done. Add ham, then carrots and diced potatoes. When vegetables are almost cooked, add green peas, then stir in raisins last. Season with salt and pepper. Set aside to cool.

PROCEDURE FOR EMPANADA: Dip 2 inch square of dough lightly in oil. Flatten with fingers dough board and roll to a thin sheet. Put 1 T. filling at the center, top with a wedge of hard cooked egg and 2 slices of sweet pickles or kamias. Flip dough over filling. It's very important to press out trapped air before sealing the dough. Press dough edges with rolling pin to seal. Cut dough edge to make a neat half circle. Flute with fingers or with tines of a fork. Do the same with the rest of the recipe. Deep fry. Drain well. Makes 3 dozen.

RECIPE

RECIPE TITLE: Wieland's Rouladen

NAME: *Jan Amend* **GRADE/TITLE:** *Counselor*

INGREDIENTS: Flank Steak
 German Mustard
 1 Small onion
 8 strips uncooked bacon

PREPARATIONS: Take Flank steak cut into horizontal slab, pounded thin. Wash under water and spread German mustard across each slab and add a small amount of chopped onion and chopped uncooked bacon pieces. Roll the meat up and tie or pin with a toothpick. Brown the meat rolls, then cover with water and simmer for about 35 minutes. Add some beef bouillon cubes to the water and thicken with corn starch to make gravy. Serve with boiled potatoes.

RECIPE

RECIPE TITLE: *Stir Fried Shredded Beef With Green Pepper*

NAME: *Roel Prudente* **GRADE/TITLE:** *10th Grade*

INGREDIENTS:

1 lb. boneless sirloin or round steak	1 tbs. water
1 tbs. cornstarch	2 tsp. soy sauce
2 tsp. vegetable oil	1/2 tsp. sesame oil
1/2 tsp. salt	3 tbs. vegetable oil
1/4 tsp. white pepper	1 tsp. finely chopped ginger root
6 shallots	2 tsp. corn starch
1 large green bell pepper	
1 tsp. sugar	

PREPARATIONS: Trim fat from beef steak, cut beef lengthwise into 2 inch strips. Cut strips crosswise into 1/4 inch slices. Stack slice; cut lengthwise into thin strips. Toss beef, 1 tbs. cornstarch, 2 tsp. vegetable oil, salt and white pepper in medium bowl. Cover and refrigerate for 30 minutes. Cut shallots into thin slices. Cut green pepper into thin strips. Mix 2 tsp. cornstarch, sugar, water soy sauce and sesame oil. Heat wok until very hot. Add 3 tbs. vegetable oil, tilt wok to coat side. Add beef and ginger root; stir fry 1 minute. Stir in vegetable mixture; cook and stir 15 seconds or until thickened. Makes 4 to 5 servings.

RECIPE

RECIPE TITLE: *Sweet and Sour Pork*

NAME: *Dian Holton* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 3 3/4 lbs pork shoulder cut into cubes

3/4 cup all purpose flour

1 tbs plus 1 tsp ginger

1/2 cup vegetable oil

2 can pineapple chunks

1/2 cup vinegar

1 can baen sprouts

2 tbs. chili sauce

1/2 cup soy sauce

1 tbs worcestershire sauce

3/4 cup sugar

1 tbs salt

3/4 tsp pepper

2 small green peppers

2 can thinly sliced water chestnuts

3 cups hot cooked rice

PREPARATIONS: Trim excess fat from pork. Mix half the flour and all ginger. Coat the pork thoroughly with flour mixture. Heat oil in large heavy skillet and brown pork. Place in large Pot and add the rest of ingredients. Simmer for 30 minutes

Cakes, Cookies & Candy



RECIPE

RECIPE TITLE: *Tiramisu*

NAME: *Dee Oleson* **GRADE/TITLE:** *Business Teacher*

INGREDIENTS: 4 eggs separated
125-150 grams sugar
500 grams mascarpone (Italian cream cheese)
2/3 to one cup strong coffee or espresso (keep warm)
1 large package ladyfingers

PREPARATIONS: Beat egg yolks with sugar until light and fluffy. Fold in mascarpone and carefully mix until well blended. Beat the egg whites till stiff but not dry and carefully fold into the mascarpone mixture. At this point, flavor coffee with Frangelico or Amaretto to taste. Dip ladyfingers into coffee and start to assemble. First a layer of ladyfingers, cover with mascarpone, repeat the process. Grate unsweetened chocolate over the top. Let stand in the refrigerator at least 6 hours. pan: 8" x 10 " oblong, glass.

RECIPE

RECIPE TITLE: *Orange Nut Cake*

NAME: *Joe Mayo* **GRADE/TITLE:** *7th Grade*

INGREDIENTS:

2 sticks softened margarine	2 cups sour cream
4 cups flour	2 cups chopped walnuts
2 cups sugar	2 tbs grated orange peel
4 eggs	
1 tbs. baking soda	

PREPARATIONS: Combine margarine, sugar, eggs and sour cream. Beat on medium speed until smooth. Blend in orange peel. Combine flour and baking soda, stir into sour cream mixture and then fold in walnuts. Bake at 350 degrees for 50-55 minutes and cool in pan for 10 minutes.

RECIPE

RECIPE TITLE: *Nieman Marcus Cake*

NAME: *Becky Yoho* **GRADE/TITLE:** *mother*

INGREDIENTS:

- 1 yellow cake mix
- 1 stick margarine
- 1 cup chopped nuts
- 1 8oz. pkg softened cream cheese
- 1 lb. box confectioners sugar
- 3 eggs

PREPARATIONS: Mix the yellow cake mix, chopped nuts and 1 stick margarine together and press into a 9" x 13" pan. Mix the rest of the ingredients and pour over the pressed mixture. Bake for 35 minutes at 350 degrees

RECIPE

RECIPE TITLE: *Coffee Cake*

NAME: *Kadn Butler* **GRADE/TITLE:** *3rd Grade*

INGREDIENTS: 2 cups Bisquick
 2 tbs. sugar
 1 egg
 2/3 cup milk

Topping: 1/3 cup Bisquick
 1/3 cup brown sugar
 1/2 tsp. cinnamon
 2 tbs. butter

PREPARATIONS: Pre-heat oven to 350 degrees. Mix bisquick, sugar, egg and milk. Beat for 30 seconds. Do not mix topping with cake batter, but place on top. Bake for 20 minutes.

RECIPE

RECIPE TITLE: *"Streusel Coffee Cake"*

NAME: *La Toya Bennett*

GRADE/TITLE: *12th Grade*

INGREDIENTS: CAKE

2 cups Autn Jemima Original Pancake&Waffle Mix

1/2 cup sugar

1 1/4 cup milk

1/4 cup vegetable oil

1 egg, beaten

STREUSEL

1/4 cup Quaker Oats or chopped nuts

1/4 cup brown sugar

1/2 tsp ground cinnamon

2 tbsps margarine, melted

PREPARATIONS: Heat oven to 350 degrees. Grease 9 by 13 inch baking pan. Combine pancake and sugar, add milk, egg, and oil, mix until moistened, spread into pan, sprinkle streusel mix over batter, bake for 20 to 25 minutes.

RECIPE

RECIPE TITLE: *Pound Cake*

NAME: *Clair Wilson* **GRADE/TITLE:** *10 th grade*

INGREDIENTS:	1 1/2 cup wheat flour (sifted)	1 tbs. milk (non-fat, dry)
	6 1/4 oz. sugar	4 1/4 oz. shortening
	1/2 tsp salt	1/4 cup water
	1/3 tsp baking powder	3 eggs
	1/5 oz vanilla extract	

PREPARATIONS: Sift together flour, sugar, salt, baking powder and milk into a mixing bowl. Add shortening and water to dry ingredients. Beat at medium speed for 7 minutes. Add eggs and vanilla extremely slowly to mixture while beating at low speed for another 7 minutes. Pour batter into greased, floured pan. Bake 1 hour and 15 minutes or until done. Cool.

RECIPE

RECIPE TITLE: *Tropical Delight Cookies*

NAME: *Jan Amend*

GRADE/TITLE: *School Counselor*

INGREDIENTS: 1 cup shortening (butter)

1 cup sugar

1 cup packed brown sugar

2 eggs

1 tsp. vanilla

2 1/2 cups flour

1 tsp. salt Mix together

1 tsp. soda

1 cup rolled oats

1 cup flaked coconut

add dried papaya, banana chips and toasted coconut, nuts are also good

PREPARATIONS: Mix ingredients in order given. Refrigerate dough one hour. Bake on lightly greased cookie sheet for 10 to 12 minutes at 400 degrees. Yield about 4 dozen cookies.

RECIPE

RECIPE TITLE: *No Bake Peanut Butter Cookies*

NAME: *Keith Otey* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 2 cups Reese's Peanut Butter Chips
 1 tbs shortening
 5 cups corn flakes, crushed
 1 cup raisins

PREPARATIONS: Melt peanut butter chips and shortening in top of double boiler, stirring until smooth. Stir crushed corn flakes and raisins. Stir until flakes are coated thoroughly. Put mixture into a buttered pan. Cut into squares.

RECIPE

RECIPE TITLE: *Ricotta Cheese Cookies*

NAME: *Chaplain Peter Telencio*

GRADE/TITLE: *LTC/ Community Chaplain*

INGREDIENTS: 1/2 lb. Butter
2 cups sugar
1 lb Ricotta Cheese
2 eggs
2 tsp. vanilla
4 cups flour
1 tsp. Baking soda
1 tsp. salt

Icing: 3 cups confectioners sugar
1 1/2 tbs. crisco
1 1/2 tbs. butter
3/4 tsp. vanilla
1/2 tsp. almond extract
add enough milk to make paste

PREPARATIONS: Cream butter, then add sugar and ricotta cheese. Next add eggs and vanilla. Combine flour, baking soda and salt and mix into butter mixture. Drop by the tablespoon on greased pan. Bake at 350 degrees for 12 minutes. When cool, ice and put assorted sprinkles on top. My children love them at Christmas time.

RECIPE

RECIPE TITLE: *Buffalo Chip Cookies*

NAME: *GloriaSouth* **GRADE/TITLE:** *Counselor*

INGREDIENTS: 2 cups melted mar garine
 2 cups brown sugar
 2 cups granulated sugar
 4 eggs beaten
 2 tsp. vanilla
 2 cups oatmeal
 2 cup cornflakes

sift:
4 cups flour
2 tsp baking soda
2 tsp baking powder

options:
1-1 1/2 cups raisins
1 pkg chocolate chips
1 pkg butterscotch
1 cup coconut
1 cup nuts

PREPARATIONS: Blend margarine & sugars, stir in eggs & vanilla, mix in cereals, add flour mixture & stir thoroughly. Stir in any optional items. Drop by ice cream scoops onto ungreased cookie sheet (wide apart / spread alot). Heat oven to 350 degrees. Cook for 13mins. Makes 3 1/2 dozen.

RECIPE

RECIPE TITLE: *Christmas Cookies*

NAME: *Ella Tomko* **GRADE/TITLE:** *Child Care*

INGREDIENTS: Beat until fluffy:

2/3 cup shortening

3/4 cup granulated sugar

1 tsp vanilla

1 egg

8 oz. cream cheese

4 tsp milk

Dry ingredients:

2 cups flour (sifted, all purpose)

1/2 tsp baking powder

1/2 tsp salt

PREPARAIONS: Sift dry ingredients into the mixture. Roll out, cut and bake at 359 degrees for 6 to 8 minutes. Best when dough is chilled about one hour.

Frosting: 8 oz. cream cheese

1 cup confectioners sugar

2 tsp milk

top with decorations

RECIPE

RECIPE TITLE: *Cowboy Cookies*

NAME: *Christie King* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 2 cups 3 minutes oats (not instant)

1 cup granulated sugar

1 cup brown sugar

1 cup shortening

1 tsp. baking soda

1/2 tsp salt

1/2 tsp baking powder

1 tsp vanilla

1 pkg chocolate chips, 1 cup walnuts (optional)

PREPARATIONS: Sift together flour, baking soda, salt and baking powder. Blend shortening and sugars in another bowl. Add eggs and beat well. Add flour mixture, then oats, vanilla, chocolate chips and nuts. Drop on a greased cookie sheet and bake at 350 degrees for 15 minutes.

RECIPE

RECIPE TITLE: *Neiman-Marcus Chocolate Chip Cookies*

NAME: *Peggy Levell* **GRADE/TITLE:** *Registrar*

INGREDIENTS:

2 cups butter	2 cups sugar
2 cups brown sugar	4 eggs
2 tsp. vanilla	4 cups flour
1 tsp salt	2 tsp baking powder
2 tsp baking soda	24 oz. chocolate chips
3 oz. Hershey Bar, grated	3 cups chopped nuts
5 cups blended oatmeal	

PREPARATIONS: (To make blended oatmeal: measure 5 cups oatmeal and blend by itself until powdered.) Cream butter and sugars together and add eggs and vanilla. Mix dry ingredients together, then add to the butter mixture. Add chips, chocolate, and nuts. Roll into balls. Place 2 inches apart on a cookie sheet and bake at 375 degrees for 12 minutes. Yields 112 cookies.

RECIPE

RECIPE TITLE: "Scotcheroos"

NAME: *Deborah Osborne*

GRADE/TITLE: *Private Tutor*

INGREDIENTS: 1 cup sugar
1 cup light Karo
1 cup peanut butter
6 cup Rice Krispies
1 cup chocolate chips
1 cup butterscotch chips

PREPARATIONS: Combine sugar and Karo in large pan. Cook over medium heat until mixture begins to bubble, stir frequently! remove from heat and stir in peanut butter. Mix well. Add cereal. Stir well. Press mixture into a buttered 9 by 13 pan. In a medium sized microwave safe bowl, melt chocolate chips and butterscotch chips, heating on High for one minute. Stir well. Heat on high again for thirty seconds. Stir until all chips have melted. Spread over cereal mixture. Enjoy!

RECIPE

RECIPE TITLE: *"Fruitcake Cookies"*

NAME: *Dian Holton* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 2 eggs

1 cup raisins

2 pkgs Betty Crocker date bread mix

1/2 cup hot water

1 cup chopped walnuts

2 cups cut up candied fruit

2 tsp ground cinnamon

1/2 tsp ground nutmeg

1/2 tsp ground allspice

PREPARATIONS: Heat oven to 375 degrees. Mix date mix and hot water. Mix in remaining ingredients, thoroughly. Drop dough using teaspoonfulls about two in a sheet. Bake 12 to 15 minutes. (Makes 7 to 8 dozen cookies.)

RECIPE

RECIPE TITLE: " *Chocolate Chip Coookies*"

NAME: *Mary Mitchell* **GRADE/TITLE:**

INGREDIENTS: 1 cup softened margarine
1 cup brown sugar
1 cup sugar
2 eggs
1 tsp vanilla
4 cups Bisquick
1 12 oz. package of milk chocolate chips

PREPARATIONS: Mix margarine and sugar together. Add slightly beaten eggs. Add vanilla. Add Bisquick and mix thoroughly. Fold in chocolate chips. Bake at 375 degrees for 8 to 10 minutes.

RECIPE

RECIPE TITLE: *Rocky Road Candy*

NAME: *Mrs. Tomko* **GRADE/TITLE:** *Child Care*

INGREDIENTS: 1-can Eagle Brand Milk
2 tbl of margarine
1-12 oz pkg of nestle chips (chocolate)
1 tsp vanilla

PREPARATIONS: Mix well. Cook over low heat until melted (take out 1/2 cup) before adding the rest of the ingredients. Cool for 5-mins. Add 1 or 2 cups of walnuts and 1 pkg small bag of miniature marshmallows. Mix together. Pour in greased long pan. Spread rest of chocolate over top. Cool and then cut into squares.

Pies, Pastry & Desserts



RECIPE

RECIPE TITLE:*Maple Syrup Mousse*

NAME:*Nobumi Katsu*

GRADE/TITLE:*12th Grade*

INGREDIENTS:4 eggs separated

2 extra egg whites,

3/4 cup maple syrup

1cup heavy cream

walnuts

PREPARATIONS:Syrup in the sauce pan and bring to a boil. Continue boiling to reduce the syrup by one quarter. Beat the egg yolks until lemon colored. Pour the syrup onto the egg yolks,beating with electric mixer. Mix well. Beat the egg whites till stiff but not dry and whip the cream until soft peaks form. Fold the cream and egg whits into the maple mixture and spoon into bowl or glasses. Refrigerate till slightly set and top with chopped walnuts to serve.

RECIPE

RECIPE TITLE: *Death by Chocolate*

NAME: *Nurse Betty* **GRADE/TITLE:** *School Nurse*

INGREDIENTS: A deep crystal/glass bowl ie. punch bowl
Chocolate fudge cake mix
A large package of instant chocolate pudding mix
Whip cream
Optional: Vanilla and/or Powdered sugar

PREPARATIONS: Bake the chocolate cake mix according to directions, let cool, then break into little pieces. Prepare the large package of instant chocolate pudding mix (using 1 1/2 & 1/2). Whip 2 1/2 pints of whipping cream, (optional) add 1/2 tsp. vanilla and 1/3 c. powdered sugar at the end of whipping.

To arrange: Place the broken cake pieces at the bottom of the bowl .
Place a layer of chocolate pudding over the cake.

Place a layer of whipped cream on pudding (alternate, place whipped cream on top.

Put chocolate "sprinkles" on top.

Serve with a fancy ladle.

RECIPE

RECIPE TITLE: *Peach Cobbler*

NAME: *Mrs. Tomko*

GRADE/TITLE: *Child Care*

INGREDIENTS: 2tsp. Baking Powder

2 cups flour

3/4 cup sugar

1 1/3 cup milk

1 stick butter

1 can sliced peaches

PREPARATIONS: Melt butter in a 9" x 9" pan. Mix the first 6 ingredients together. Pour batter on top of butter. Drain peaches and place on top of batter. Bake at 350 degrees for 30 minutes or until brown on top.

RECIPE

RECIPE TITLE: *Sherin's Apple Pie*

NAME: *Sherin Janey* **GRADE/TITLE:** *12th Grade*

INGREDIENTS: 1/2 cup butter
3/4 cup sugar
3 eggs
1/2 tsp vanilla extract
1 cup flour
1 apple
1 tsp cinnamon
1/4 cup almonds

PREPARATIONS: Cream together 1/2 cup of butter and 1/2 cup of sugar. Add 3 eggs and beat until fluffy. Stir 1/2 tsp of vanilla extract and 1 cup of flour, mix well. Spread the mixture into a round cake pan. Cut an apple apart into a round cake batter to form a circular pattern. Mix together 1/4 cup sugar and 1 tsp of cinnamon. Sprinkle over cake. Chop 1/4 cup of almonds and sprinkle on cake. Bake at 375 degrees F for 40 minutes. Check cake occasionally to make sure it doesn't burn.

RECIPE

RECIPE TITLE: *Chocolate Tortilla Torte*

NAME: *Linda Greer* **GRADE/TITLE:** *English Teacher*

INGREDIENTS: 1 12oz. pkg semi sweet chocolate chips
2 cups sour cream
12 10" flour tortillas

PREPARATIONS: Melt chips in double boiler (or microwave)
Stir in sour cream; let cool; spread
1-2 TBS on a flour tortilla; repeat layers; refrigerate 24 hours before serving.

OPTIONS: -- 1 cup sour cream and 1/4 cup powdered sugar; mix and spread on top two tortillas in the torte.
-- can add chopped nuts (3/4 cups) to sour cream/podered sugar mixture
-- spread two or three layers with your favorite jam or jelly instead of chocolate
-- decorate top with chocolate curls or other small candy (use crushed candy canes near christmas.)

RECIPE

RECIPE TITLE: *Chocolate Swirl Cheese Cake*

NAME: *Wendy Wall* **GRADE/TITLE:** *School Psychologist*

INGREDIENTS: Filling: 1 (6oz.) pkg. semi-sweet chocolate chips Crust: 1 1/2 cups graham cracker crumbs
1/2 cup sugar 2 tbs sugar
2 (8oz.) cream cheese, softened 1/2 tsp cinamon
3/4 cup sugar 1/4 cup melted butter
1/2 cup sour cream
1 tsp. vanilla
4 eggs

PREPARATIONS: Melt chocolate with 1/2 cup sugar over hot water. Cool. In a small bowl combine crusting ingredients. Mix well and put into spring form pan covering bottom and 1 1/2 of the sides. Set aside. With mixer, beat cream cheese and vanilla. Add eggs, one at a time, beating well after each addition. Pour half the batter into another bowl. Add chocolate mixture to 1/2 the batter and mix well. Pour into lined 9" spring form pan. Pour plain batter over. With a knife swirl batters together to marbalize. Bake in a 325 degree oven for 50 minutes or until only 2-3" circle in center will shake. Cool at room temerature or in oven with door open, then refrigerate until ready to serve. Freezes well.

RECIPE

RECIPE TITLE: *Chocolate Berry Chill*

NAME: *Andres Madera*

GRADE/TITLE: *9th, Student*

INGREDIENTS: 1 pint softened strawberry ice cream
1 Keebler (ready made) extra serving graham cracker pie crust (9 oz.)
1/2 cup fudge sauce
1/2 tub (8 oz.) cool whip, chocolate non-dairy whipped topping, thawed

PREPARATIONS: Put the softened ice cream in the ready made pie crust
Cover first with the fudge sauce and then with the whipped cream
Design the top however you would like

RECIPE

RECIPE TITLE: *Blueberry Cheese Pie*

NAME: *Debbie Mayo*

GRADE/TITLE: N/A

INGREDIENTS: 1-8 oz. Cream Cheese
1-6 oz. Graham Cracker ready crust
1-12 oz. Cool Whip
1 TBS Sugar
1 Tsp. Vanilla Extract
1 Banana
1 Can of Blueberries

PREPARATIONS: Slice the banana and place it on the pie crust
Mix vanilla extract, cool whip, sugar, sugar, and cream cheese well
Pour mixture onto crust
Put the blueberries on to pie or mix
Refrigerate for 1 hour

RECIPE

RECIPE TITLE: *Rote Gruetze*

NAME: *Gabriele Oergel*

GRADE/TITLE: *Administrative Assistant*

INGREDIENTS: strawberries
cherries (pitted)
raspberries
juice or water
1 glass white wine
corn starch

Vanilla Sauce:
1/2 L milk
2 TBS sugar
1/4 stick vanilla

PREPARATIONS: Juice plus water and 1 glass white wine should make 1 litre of liquid. You may want to add some saugar and bring to a boil and then add corn starch, which was resolved in juice or water. Make sure the mixture does not get too thick ir is too liquidy. Fold in the fruit. Pour into a bowl and chill. Serve with vanilla sauce or egg nog.

Vaniilla Sauce: 1/2 liter milk, 2tbs. sugar, 1/4 stick vanilla, 1 tbs. corn starch, 1 egg yolk, beaten, egg white beaten. Bring milk, sugar and vanilla to a boil. Let stand for the flavor to mix and absorb. Add cornstarch which has dissolved in water to the mixture. take from burner and fold in the egg yolk then the folded egg white.

RECIPE

RECIPE TITLE: *Blue Berry Muffins*

NAME: *DeShonne Mazique* **GRADE/TITLE:** *N/A*

INGREDIENTS: 1 egg
2 cups Bisquick baking mix
1/3 cups sugar
2/3 cups milk
2 tsp vegetable oil
3/4 cup fresh or frozen blue berries

PREPARATIONS: Pre-heat oven to 400 degrees F. Mix all ingredients. Place mixture in a greased pan. Bake for 15 to 18 minutes.

This
&
That



RECIPE

RECIPE TITLE: *"Cheesepopcorn"*

NAME: *Joachim Jensen*

GRADE/TITLE: *12th Grade*

INGREDIENTS: popcorn
cheese (most any variety will do)

PREPARATIONS: Pop the popcorn in the usual manner. In the mean time, melt some cheese in the microwave, or if popping it in a pan, put the cheese in slices on the corn while it pops.

RECIPE

RECIPE TITLE: *Caramel Corn*

NAME: *Becky Yoho*

GRADE/TITLE: *Parent*

INGREDIENTS: 6 quarts of popped corn
1/2 cup white karo syrup
2 cups brown sugar
2 sticks butter
1 tsp baking soda

PREPARATIONS: Melt two sticks of butter and then add the karo syrup. Remove from stove then add brown sugar and baking soda. Pour mixture over popped corn, and spread in a shallowpan. Bake at 250 for one hour, stirring every fifteen minutes. Pour and cool on waxed paper, store in air-tight container.

RECIPE

RECIPE TITLE: *Popcorn balls*

NAME: *Shereda Hoey*

GRADE/TITLE: *11th grade*

INGREDIENTS: popcorn
oil
butter
marshmallows

PREPARATIONS: First pop the popcorn. Melt butter and add marshmallows. Mix until smooth. Add caramel, if desired, to popcorn. Then combine all ingredients and roll into balls.

RECIPE

RECIPE TITLE: *For a Better Life*

NAME: *Wendy Wall*

GRADE/TITLE: *School Psychologist*

INGREDIENTS: 1/2 cup healthy anger
1 cup self confidence
1 tbsp savvy
dash of determination
pinch of purpose
ounce of optimism

PREPARATIONS: Let anger brew to the simmering point. Remove from heat before it comes to a boil. Combine with self confidence. Add savvy, determination, and purpose, and mix energetically with optimism till blended. Be careful not to crush, beat, or whip into a frenzy, or mix will turn sour. Top off with a generous helping of the sweetness of life. Shake yourself vigorously, then let settle. Serve anyone willing to sample it.

RECIPE

RECIPE TITLE: *Omlette*

NAME: *Jessica Rauhut*

GRADE/TITLE: *7th Grade*

INGREDIENTS: 3 or more eggs
chopped onions
butter

PREPARATIONS: Take a pan and put a little bit of butter in it, and turn stove on three. Then take three or more eggs and mix them with cut onions. Cook omelette on one sidelighty, then fold in half and flip over. Be careful not to over-cook and enjoy!

RECIPE

RECIPE TITLE: *Arancine "little oranges" Italian rice balls*

NAME: *Tarek Helmy* **GRADE/TITLE:** *12th grade*

INGREDIENTS: 1 cup rice bread crumbs
2 cups water oil
grated parmesaan cheese
soft cheese and ham to fill rice balls

PREPARATIONS: For 8 balls: cook one cup rice in the water until all water evaporates. When rice is soft (finished), add grated parmesaan cheese so the cheese melts and rice becomes sticky. While rice cools off, cut ham and soft cheese and ham into little cubes. Then take sticky rice and form a half ball with a hole in center. Fill the hole with ham and cheese cubes. Close the ball with more rice and roll into a round ball. Roll ball in bread crumbs until it is well coated. Fry balls slowly in hot oil so that cheese inside won't melt. When "arancine" are nice and orange, remove from oil and enjoy the little oranges.

RECIPE

RECIPE TITLE: *"Underground Sandwich"*

NAME: *Markus Oergel*

GRADE/TITLE: *12th Grade*

INGREDIENTS: MUST: Sandwich bread

pickles

mayonnaise

ketchup

sour cream and onion flavored chips

cheetos

CAN: Anything in the house that will fill you up for the next 24 hours.

PREPARATIONS: Toast the bread. The rest is up to you.....

RECIPE

RECIPE TITLE: *"Cold Rice Cereal"*

NAME: *Geovanny Ingles*

GRADE/TITLE: *9th Grade*

INGREDIENTS: 2 cups cold cooked brown rice
2 cups blueberries or chopped apples (or a combination)
1/4 cup shredded unsweetened coconut
1/4 cup sunflower seeds
2 tbsp honey
1 cup yogurt

PREPARATIONS: Mix them all together and eat.

RECIPE

RECIPE TITLE: *"Sugary Toast"*

NAME: *Jason Hayes*

GRADE/TITLE: *11th Grade*

INGREDIENTS: 2 pieces of bread
2 tsp sugar

PREPARATIONS: First, put the bread in the pan. Then, sprinkle sugar on the bread. Next, put the bread in the oven on 350 degrees and let cook for 8 to 10 minutes. Let cool and eat.

RECIPE

RECIPE TITLE: *"Cinnamon Toast"*

NAME: *Melita Walker*

GRADE/TITLE: *12th Grade*

INGREDIENTS: butter
bread
cinnamon
sugar

PREPARATIONS: Butter the bread and sprinkle the cinnamon and sugar all over the bread.
Then place in the microwave on high until the butter is melted, then eat.

RECIPE

RECIPE TITLE: *"Sugary Peanut-Butter Toast"*

NAME: *Roderick Harris*

GRADE/TITLE: *11th Grade*

INGREDIENTS: bread
sugar
peanut butter

PREPARATIONS: Place the bread in the toaster. When finished toasting, remove the bread and spread the peanut butter on the bread immediately so the peanut butter melts. Sprinkle the sugar on to the peanut butter. Enjoy!