2024

Hometown Cooking

The Tastes of Schoharie County

A collection of readers' recipes

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Appetizers

Buffalo Chicken Dip

Ingredients:
1 package cream cheese spread
(spread on bottom of dish)
Mix: ½ cup Frank's hot sauce
½ cup blue cheese dressing
½ cup blue cheese crumbles
Instructions:
Pour over cream cheese. Bake for 20 minutes. Take out of oven and mix altogether.
Serve with crackers, tortilla chips or veggies.

Kathy Diamond Slater
Carlisle

Ultimate Chicken Fingers

Ingredients:
3 boneless skinless chicken breasts
½ tsp. salt or garlic salt
(about 1 lb.), cut crosswise into ½-inch strips
½ tsp. paprika
2/3 cup original Bisquick mix
1 egg, slightly beaten
½ cup grated Parmesan cheese
3 Tblsp. butter or margarine, melted
Instructions:
Heat oven to 450°. Line cookie sheet with foil; spray with cooking spray. In 1-gallon resealable food-storage plastic bag, mix Bisquick mix, cheese, salt and paprika.
Dip half the chicken strips into egg; place in bag. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat to use up remaining chicken. Drizzle butter over chicken.
Bake for 12-14 minutes, turning halfway through bake time, until no longer pink in center.
Servings: 4
Oven Temp: 450°

Jennifer DiIanne
Schenectady

Lentil Hummus Dip

Ingredients:
1 cup cooked red lentils
1 Tblsp. extra virgin olive oil
1 Tblsp. Tahini
1 Tblsp. lemon juice
1 large garlic clove
¼ tsp. sea salt
Paprika, olive oil to garnish
Instructions:
Put all ingredients, except paprika, in a food processor fitted with a standard blade or a blender.
Blend until smooth and creamy. Makes about 10 oz. or 1-1/4 cups of dip.

Connie Bates
Gilboa

Table of Contents

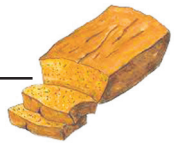
Appetizers 3
Breads 4
Breakfast 6
Casseroles & Quiches 12
Desserts 19
Drinks & Punch 7
Main Dishes 16
Meat & Fish 15
Salads 7
Slow Cooker 8
Soups & Stews 9
Vegetables & Sides 13

Smoked Salmon Deviled Eggs

Ingredients:
6 nicely hard boiled eggs
2 Tblsp capers, rinsed and chopped (optional)
4 oz. cold-smoked salmon, finely diced, ½ cup 1 Tblsp lemon juice
¼ cup thinly sliced fresh chives (I don't use fresh) ½ tsp. finely grated lemon juice
2 Tblsp mayonnaise
ground pepper
2 Tblsp minced red onion
paprika, chives or dill for garnish
Instructions:
Hard boil your eggs as you usually do. Peel and slice lengthwise.
Remove the yolks from the eggs and set the whites aside.
Smush the yolks into a medium bowl. Add the salmon, 3 Tablespoons chives, mayonnaise, onion, capers, lemon juice and zest, and pepper. Mix together.
Using a piping sleeve, spoon or fork, mound the filling into the whites. There is a lot, so heap the filling into the whites.
Garnish with paprika, chives, dill, or small amounts of leftover salmon.
Chill before serving.

Kathleen Slater
Central Bridge

Breads



Scratch Biscuits

Ingredients:
2 cups All Purpose Flour
½ tsp. salt
1 Tbsp. baking powder
½ cup unsalted butter, diced
¾ cup milk

Instructions:
Preheat oven to 450°. In a large bowl, sift flour, salt and baking powder together. Cut butter into mixture until it resembles small peas.
In a separate bowl add milk, then dry mixture and fold together until the dough comes together. Transfer the dough to a lightly floured surface, dust top with flour, and gently fold the dough over itself 2 to 3 times.
Roll dough out to ½ inch thick, using a 2-inch biscuit cutter, cut-out biscuits. Place on a lightly greased sheet pan and bake 13-50 minutes or until golden brown. If desired, brush with melted butter after removed from the oven.
Makes: 12 2-inch biscuits.

Debbie Dashnaw
Cossayuna

Lemon Zucchini Bread

Ingredients:
4 cups flour
1-1/4 cups milk
1-1/2 cups sugar
1 cup oil
1 (3.4 oz.) package lemon pudding
3 Tblsp. lemon juice
1-1/2 tsp. baking soda
1 tsp. lemon extract
1 tsp. baking powder
2 cups shredded zucchini
1 tsp. salt
¼ cup poppy seeds
4 eggs
2 tsp. grated lemon peel

Instructions:
In a large bowl, mix dry ingredients. Whisk together eggs, milk, oil, lemon juice and extract. Add to dry ingredients. Stir just until moistened. Add zucchini, poppy seeds and lemon peel. Pour into two 9 x 5 greased pans. Bake at 350° for 50-55 minutes.
Servings: 2 loaves
Oven Temp: 350°

Linda Little
Quincy, California

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Ginger Bread

Ingredients:
1 cup margarine
2 tsp. baking soda
1 cup sugar
1 tsp. ginger
½ cup molasses
½ tsp. cloves
2 eggs
½ tsp. cinnamon
2 cups flour
½ tsp. salt
1 cup boiling water

Instructions:
Cream margarine, sugar and molasses together. Add eggs, stir in dry ingredients and then the boiling water. Pour into a greased 13 x 9 x 2 inch baking pan for 35-40 minutes at 350°. Servings: Several

Betty Prentice
Worcester

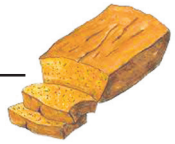
Easy Banana Bread

Ingredients:
2 cups flour
1/2 tsp. baking soda
1 tsp. salt
2 bananas, mashed
1 cup sugar
2 eggs
1/2 cup shortening, softened
1 tsp. vanilla

Instructions:
In a small bowl combine the flour, baking soda and salt. In a large bowl combine the bananas, sugar, eggs, shortening and vanilla. Mix well and add the small bowl contents. Mix everything together well. Add nuts if you would like to do so. Bake at 350° for 45 minutes.

Dorothea Mickel
Cobleskill

Breads



Potato Bread

Ingredients:
½ cup potato water
1 package active dry yeast
3 to 3-1/4 cups all-purpose flour
4-1/2 tsp. white sugar, divided
2 cups leftover mashed potatoes
2 Tblsp. soft butter, divided
½ tsp. salt

Instructions:
Heat potato water briefly in microwave just to lukewarm. Add to large mixer bowl. Whisk in yeast, 1-1/2 teaspoons sugar, 2 teaspoons flour, let sit 5-10 minutes until bubbly.
Add potatoes, 2 cups flour, 3 teaspoons sugar, and 1 tablespoon butter. Beat at low speed just until blended, scraping sides of bowl.
Beat at medium speed another 2-3 minutes, until dough cleans sides of bowl. Turn out onto lightly floured surface and knead in enough remaining flour to make moderately firm dough that is smooth and elastic, about 6 minutes total (or leave in mixer bowl and knead with dough hook if your mixer has one).
Shape into smooth ball, place in lightly greased bowl, turn once to grease surface. Cover with clean dish towel, let rise in warm place until doubled (finger press into dough leaves hole).
Punch down, turn onto lightly floured surface, cover let rest 10 minutes.
Shape into loaf, place in greased 8 x 4" loaf pan. Cover, let rise until nearly doubled again, about 35 minutes. Meanwhile, preheat oven to 375°.
Bake 30 minutes, cover lightly with foil to prevent over-browning. Bake 10-15 minutes more, until loaf sounds hollow when tapped. Remove immediately from pan. Brush top lightly with remaining 1 tablespoon of butter. Cool on wire rack. Servings: Makes 1 8 x 4" loaf

Linda Blakely
Middleburgh

Paska

Ingredients:
5 lbs flour
1/4 lb. butter
¼ lb. margarine
5 eggs, beaten
2 cups milk, scalded
2 cups water
3 pkgs dry yeast
2 cups sugar
1 tsp. salt
2 tsp. vanilla
½ box white seedless raisins

Instructions:
Put flour and raisins in a large pot. Scald milk. Add butter, margarine, salt, sugar, water and vanilla. When warm to touch, add yeast and stir. Add eggs. Reserve approximately 1 egg for glazing loaves. Stir into flour and raisin mixture until mixture absorbs liquid. Cover with plastic bread wrapper and let rise until double (approximately 2 hours). Punch down and knead 10 minutes with small amounts of flour reserved from 5 lb. bag. Cut in even pieces, knead a bit – roll out bubbles, shape loaf and put in buttered pan. Let rise until double (1 hour to 1-1/2 hours). Glaze with remaining egg and bake for 40 minutes at 350° or until loaf sounds hollow when tapped. Turn out bread on rack and cool.

Irene Nyahay
Cobleskill

Zucchini Banana Bread

Ingredients:
2 cups sugar
3 eggs
¾ cup oil
1 tsp. vanilla
2 cups shredded zucchini
1 tsp. baking powder
2 tsp. baking soda
½ tsp. salt
3 tsp. cinnamon
1 cup raisins

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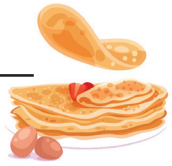
Breakfast



Korean Vegetable Pancake
(Can be frozen)

Ingredients:
2 cups flour
1-1/2 cups water
1 beaten egg
2 cups mixed vegetables–thinly sliced peppers, carrots, zucchini, onions, kale corn, mushrooms, etc.
salt to taste
1-2 cloves of garlic
Vegetable oil for frying
Soy sauce for dipping

Instructions:
In a large bowl, whisk together the flour, water and beaten egg to a smooth batter.
Fold in your choice of mixed vegetables into the batter.
Season with salt and garlic.
Heat a small amount of vegetable oil in a large skillet over medium heat.
When oil is hot, pour a scoop of the batter, spread out a bit to form a pancake.
Cook for 3-4 minutes or until the edges are golden, flip the pancake over and cook until crispy (about 3 minutes).
Transfer to a cutting board or plate and repeat with remaining batter.
Serve warm with dipping sauce, or cool and freeze to use for breakfast, lunch or dinner side dish.
Servings: 4-6

Kathleen Slater
Central Bridge

Cinnamon Breakfast Bites

Ingredients:
1-1/3 cups all purpose flour
¼ cup butter-flavored shortening
1 cup rice crispies, crushed
½ cup milk
2 Tblsp. plus ½ cup sugar, divided
1 tsp. ground cinnamon
3 tsp. baking powder
¼ cup butter or margarine, melted
½ tsp. salt

Instructions:
Combine the flour, cereal, 2 Tablespoons sugar, baking powder and salt. Cut in shortening. Mix to coarse crumbs. Stir in milk.
Shape into 1 inch balls.
Combine cinnamon and remaining sugar.
Dip balls in butter, roll in the cinnamon and sugar. Bake 15-18 minutes or until toothpick comes out clean.
Servings: makes over 2 dozen
Oven Temp: 425°

Kathleen Bever
Schoharie

Breakfast Hash Browns

Ingredients:
1 bag, 16 oz. frozen hash browns
¼ cup olive oil
1 tsp. garlic powder
1 beaten egg
1 cup shredded cheddar cheese
Salt and pepper to taste

Instructions:
Preheat oven to 400°. Put hash browns in a bowl.
Add the olive oil, garlic powder, egg, cheese, salt and pepper. Mix altogether.
Spread on baking sheet forming a pancake.
Bake for 30 minutes, flip half way through.
It should be crispy around the edges and on the bottom.
Servings: 4

Carol Sanzo
Lake Mary, Florida

Overnight French Toast

Ingredients:
Large French bread (cut into 3/4" slices)
Or, 2 small French breads
9 eggs
2 Tblsp. vanilla (I usually add a little more)
3 cups half and half or whole milk
1/3 cup sugar (or Agave/sub)
½ tsp. nutmeg
cinnamon as you like it

Instructions:
Grease 2 – 15 x 10 x 1" baking pans. Place bread slices in each pan.
In a large bowl, combine: eggs, milk, sugar, nutmeg, vanilla and cinnamon. Beat until blended
Pour over bread making sure all sides are covered. Refrigerate overnight. Heat oven to 500°. Bake 1 pan at a time for 15-20 minutes.
Servings: For a large crowd

Irene Rabinowitz
Richmondville

Apple-Sausage Breakfast Ring

Ingredients:
2 lbs. ground sausage
2 eggs, beaten
1-1/2 cups round buttery crackers, crushed
1 cup apples, cored, peeled and grated
¼ cup milk

Instructions:
Line a Bundt pan with plastic wrap. Combine all ingredients, mixing well; press firmly into pan. Chill several hours or overnight. Unmold onto a jelly roll pan; remove plastic wrap. Bake at 350° for one hour.
Servings: 8

Barbara Deimold
Gilboa

Salads

Ultra – Crunch Salad

Ingredients:
15 oz. container romaine lettuce or mixed salad greens
½ cup diced bell peppers (red, yellow or orange)
½ cup raw apple, chopped
¼ cup unsalted mixed nuts
¼ cup wonton strips or crushed tortilla chips
¼ cup fresh lime juice
Instructions:
Divide the salad greens into two bowls.
Add half of the peppers, nuts, apples and wonton strips to each bowl.
Top each with half the lime juice, then serve.
Servings: 2

Connie Bates
Gilboa

Hot German Potato Salad

Ingredients:
1-1/2 lbs. potatoes (about 4 medium-size)
1 tsp. salt
3 slices bacon, cooked and crumbled
¼ tsp. celery seed
1 medium onion, chopped
dash of ground black pepper
1 Tblsp. flour
¼ cup water
1 Tblsp. sugar
¼ cup vinegar
Instructions:
Cook potatoes until tender. Slice. Fry 3 slices of bacon until crisp. Cook 1 medium onion (chopped) in bacon fat until tender. Over low heat, add flour, sugar, salt, celery seed and ground black pepper. Cook, stirring well until bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly for 1 minute. Crumble in bacon and stir in potatoes until hot and bubbly. Serve warm.

Dot Everett
Sharon Springs

Watergate Salad

Ingredients:
1 cup miniature marshmallows
1-1/2 cups (1/2 of an 8 oz. tub) whipped topping, thawed
1 pkg (4 serving size) pistachio
½ cup chopped pecans
Flavored instant pudding
1 can (20 oz.) crushed pineapple in juice, undrained
Instructions:
Mix marshmallows, dry pudding mix, pineapple and pecans in large bowl until well blended. Add whipped topping; stir gently until well blended. Cover. Refrigerate 1 hour or until ready to serve.

Emma Rose Wegner
Central Bridge

Drinks & Punch

Orange Julius

Ingredients:
2 cups orange juice
½ tsp. vanilla
1/3 cup sugar
1 cup ginger ale
ice
Instructions:
Pour ice into a large pitcher or container. Pour orange juice into container. Add vanilla and stir. Add sugar and stir. Add ginger ale and serve. Use blender for best results.
Servings: 4 glasses

Sandy Kelly
Newburgh

Strawberry Coconut Smoothie

Ingredients:
1 cup fresh or frozen strawberries
1 Tblsp. chia seeds (optional for added fiber & protein)
½ cup coconut milk (full-fat for creaminess or a lighter option)
1 Tblsp. honey or maple syrup (optional)
½ cup coconut water or almond milk
½ tsp. vanilla extract, optional
1 Tblsp. shredded unsweetened coconut (optional)
Ice cubes if using fresh strawberries
Instructions:
In a blender, combine the strawberries, coconut milk, coconut water (or almond milk), shredded coconut, chia seeds (if using), honey (if using), and vanilla extract. Add a handful of ice cubes if using fresh strawberries.
Blend on high until the mixture is smooth and creamy. If the smoothie is too thick, add a little more coconut water or almond milk to reach your desired consistency.
Pour the smoothie into a glass and garnish with extra shredded coconut or strawberry on the rim, if desired.

Marsha O'Brien
Cobleskill

Slow Cooker

Slow Cooker Jam Balaya

Ingredients:

1 lb. chicken or pork, cut into 1 inch pieces
2 tsp. oregano
1 lb. kielbasa, cut into ½ inch slices
2 tsp. parsley
1 28 oz. can diced tomatoes
½ tsp. cayenne pepper
1 large onion, finely chopped
1 lb. frozen cooked shrimp
1 cup celery, finely chopped
4 cups rice
1-1/2 cups chicken broth
½ tsp. thyme

Instructions:

Combine all ingredients but the shrimp and rice in slow cooker. Cover and cook on low until meat is cooked through, about 3 hours. Stir in frozen shrimp, pressing them down into the stew and continue cooking until shrimp is heated through, about 30 minutes. Serve over rice.

Sandy Kelly
Newburgh

Slow Cooker Marinara

Ingredients:

1 Tblsp. extra virgin olive oil
1 tsp. fresh ground pepper
1 yellow onion, diced
1 Tblsp. minced garlic
1 Tblsp. sugar
2 – 28 oz. cans crushed tomatoes
1 Tblsp. Italian seasoning
6 oz. can tomato paste
½ tsp. red pepper flakes
2 Tblsp. balsamic vinegar
2 tsp. sea salt

Instructions:

Heat a skillet to medium high heat. Add olive oil and allow to heat for a minute.
Add onion and cook for 8 to 10 minutes. Add the sugar, Italian seasoning, red pepper flakes, salt and pepper.
Reduce heat to low and cook for 10 more minutes. Add garlic and cook for one more minute.
Transfer to a slow cooker and stir in tomatoes, tomato paste and balsamic vinegar. Cook for 2 hours on high or 4 hours on low.

Lauren Schmidt
Punta Gorda, Florida

Soups & Stews

Marlene's Cold Weather Soup

Ingredients:
1 pound ground beef
1 can Campbell beef broth
1 cup chopped onion
1 bay leaf, whole
4 cups water
1/8 tsp. basil
1 cup cut-up carrots
1 tsp. kosher salt
1 cup cubed, peeled potatoes
1 can crushed tomatoes, 28 ounce can
1 cup diced celery sticks

Instructions:
In a large sauce pan, cook and stir meat until brown. Drain off the fat. Cook and stir onions until tender, about 8 minutes, on low heat. Add remaining ingredients. Heat to boiling. Reduce heat. Cover and simmer about 35-40 minutes.
I add ½ cup rice (cooked), or ½ cup Acine di Pepe (cooked) – previously set aside. Add to soup just before serving.
Serves: 6 to 8

Marlene Langenbahn

Lipton Onion Soup Mix Copycat Recipe

Ingredients:
¾ cup dried minced onions (onion flakes; found in the spice aisle)
1/3 cup beef bouillon powder
1 Tblsp plus 1 teaspoon onion powder
¼ tsp. celery seeds
¼ tsp. granulated sugar
¼ tsp. freshly ground pepper
1/8 tsp. paprika

Instructions:
Chop or grind the celery seeds to break them up a little.
Mix all ingredients. Some brands of bouillon may be a bit clumpy. In this case, break up the clumps.
One packet of the purchased mix equals 1 ounce or about ¼ cup of this mix. Divide into individual zipper top bags or small jars, and store in a cupboard or other cool, dark place.

Debbie Dashnaw
Cossayuna

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Corn and Shrimp Soup

Ingredients:
4 Tblsp butter
2 cups whole milk
½ cup chopped celery
1 cup heavy whipping cream
4 green onions, sliced, separate whites and greens
1 15 oz. can of cream style corn
4 cloves of minced garlic
1-1/2 cups corn kernels fresh/frozen
½ tsp. salt to taste
1 lb shrimp peeled, deveined (I used cooked, but can use raw)
¼ tsp. black pepper to taste
¼ cup flour
2 tsps. Old Bay seasoning to taste

Instructions:
Start a large pot to warm over medium-high heat, and add butter. Add celery and white parts of onion. Cook until tender (3 minutes).
Add garlic, salt, pepper, and cook until garlic is fragrant.
Sprinkle flour into the pot stirring constantly, then reduce heat and let simmer.
Add both cream and kernel corn, and simmer until thickened.
Add shrimp and Old Bay seasoning. Stir and cook until shrimp (if added raw) is cooked through, about 3 minutes.
Serve with green parts of onion as garnish.
Servings: Varies

Kathleen Slater
Central Bridge

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Soups & Stews

Honey Hill Soup

Ingredients:
6 cups of mushrooms
Minced parsley
1 large onion
2 cups of lactaid milk (or almond milk)
3 Tblsp. olive oil
salt (optional)

Instructions:
Add onions to a large bowl with olive oil. Add mushrooms. Cook mushrooms, then add the milk. Cook for about 30 minutes. Serve very rustic as is, or puree it for a smoother texture.
Servings: 2

Dianna Waldron
Middleburgh

Curried Veggie Soup

Ingredients:
1 onion, chopped
1 cup frozen peas
4 cloves garlic, minced
4 cups chicken broth
4 tsp. curry powder
½ cup crushed tomatoes
3-4 cups cauliflower florets
½ cup sour cream
1 large potato, diced
3 Tblsp. flour

Insructions:
Sauté onion in some olive oil or ghee until softened. Add garlic and sauté a couple minutes longer. Add broth, vegetables, and salt to taste. Bring to a boil, reduce to a simmer and cook 10-12 minutes until veggies are tender. Whisk sour cream and flour together and add a ladle full of the soup to this mixture. Stir into soup. Simmer, stirring often, 8-10 minutes. Whisk out any lumps.

Donna Bailey
Middleburgh

Hearty Tuscan Fagioli

Ingredients:
1 Tblsp. olive oil
4 slices, bacon, cut into ¼ inch pieces (optional but very good)
2 bay leaves
2 cans beans, cannelloni and/or kidney well drained
1 medium onion, chopped
1 14.5 ounce can of tomatoes, diced
2 celery ribs cut into ½ inch pieces
1 box frozen chopped spinach or three cups chopped escarole (about 2 inches each)
2 carrots cut into ½ inch pieces
8 medium garlic cloves, peeled and crushed
1 spring fresh rosemary or 1 tsp. dried rosemary
1 cup pasta (ditalini or elbows)
2 cans chicken broth
3 chicken broth cans of water
salt and pepper to taste

Instructions:
Heat oil in large soup pot over medium heat and place bacon in pot. Cook, stirring occasionally, until bacon is slightly browned, about 6 minutes. Add onion, celery and carrots. Cook, stirring occasionally, until vegetables are softened and slightly browned, about 5 minutes. Stir in garlic and cook about 5 minutes. Stir in broth, water, bay leaves and beans. Cover pot and increase heat to high. Once a simmer is reached, set heat to low and keep at simmer for about an hour.
Stir in tomatoes. Continue cooking another 45 minutes over low to medium heat.
Add spinach or escarole to soup. Stir occasionally until frozen block of spinach melts. Bring back to a simmer. Now add rosemary. If a spring is used, remove after 15 minutes. Boil pasta about 5 minutes. Drain and add to the pot with the other ingredients. Stir occasionally. When the pasta is soft, you're done.
Season with pepper and serve hot.
Servings: 4-6

Bill Federice
Conesville

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Soups & Stews

Creamy Smokey Butternut & Veggie Soup

Ingredients:
1 can unsweetened coconut milk
Dash of Worcestershire & Teriyaki Sauce
1 large whole butternut squash
Grillmates – chicken grill spice, Mrs. Dash garlic herb mix
½ pkg thick cut bacon (2 pieces to use in soup)
8 oz. pkg fresh button mushrooms
Bells season mix, dry basil, shawarma and Harissa powders, garlic powder, dash nutmeg plus 2 Tblsp. butter
1 head broccoli, medium onion,
2 small apples
2 bay leaves
3 carrots, diced
2 cloves garlic, minced, 1/8 tsp. truffle oil
2 stalks celery, diced
1 unsalted chicken broth box, splash of cooking sherry
1 small zucchini, diced
½ cup shredded cheddar cheese
Large baking sheet, olive oil or Pam spray

Instructions:
Preheat oven to 400°. Cut whole butternut long-length in half. Scoop out seeds. Drizzle with olive oil and sprinkle with spices to taste. Bake face down on baking sheet. Coat with oil on back. Bake for 1 hour at 400° until tender. Cool a bit and scoop out flesh. Toss skin.
Put aside in large bowl. Cook bacon on 350° for ½ hour. Set aside 2 pieces for soup.
While baking squash, dice broccoli, onion, 3 carrots, 2 celery, 2 small apples, 1 zucchini, 2 cloves garlic. In a large soup pot simmer veggies in chicken broth with bay leaves until tender for 15 minutes. Let cool a bit, remove bay leaves. Puree veggies with broth to keep it smooth, in blender. Pour into separate bowl. Puree squash with coconut milk and remainder of broth.
Pour all into a large soup pot, add the 2 pieces of bacon. Add splash of Worcestershire Sauce and Teriyaki. Add 1/8 tsp. truffle oil, and ½ cup shredded cheddar cheese.
Simmer on low for 1 hour with pot lid on. In skillet sauté think sliced mushrooms in butter until crispy. Add dash of nutmeg. Deglaze with splash of cooking sherry and add to soup and simmer 10 minutes more.
You may need to add more coconut milk for the proper creaminess. The cooked bacon should be cut up in smaller pieces for the soup after it simmers and gets softer. Gives the soup a wonderful smoky flavor.
Option: you can also add cooked sweet sausage (1/2 cup) to make it heartier, and give it more texture. You'll end up with a delicious creamy hearty soup you'll want to have for breakfast, lunch and dinner as a main meal.
Servings: 1 weeks worth

Pat Ives
Worcester

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Casseroles & Quiches

Chicken and Broccoli Casserole

Ingredients:
3 lbs. chicken
1 package broccoli spears
2 cans cream of chicken soup
1 cup mayonnaise
1 tsp. lemon
1 (12 to 16 oz.) package shredded cheddar cheese

Instructions:
Par-boil chicken and remove from the bone. Slightly cook the broccoli. Spray baking dish with Pam, place chicken in the bottom, broccoli layered on top of the chicken. Mix soup, mayo, lemon and ½ of the cheese. Pour over top. Sprinkle with remaining cheese. Top with ½ inch square pieces of bread. Bake at 375° for half an hour or until golden brown.
Servings: Several
Oven Temp: 375°

Betty Prentice
Worcester

Scalloped Corn

Ingredients:
1 can creamed corn
1 Tblsp. flour
6 saltine crackers
2 Tblsp. butter
1 cup milk
salt and pepper to taste
2 eggs, beaten

Instructions:
Put milk in bowl and add crackers. Let them get soft. Stir in 2 well-beaten eggs, butter and flour. Add corn, salt and pepper to taste. Put mixture in a casserole dish. Bake in 350° oven for 1-1/4 to 1-1/2 hours until golden brown.

Joan Baxter
Sharon Springs

Corn Casserole

Ingredients:
1 15-1/4 oz. can whole kernel corn, drained
1 cup sour cream
1 14-3/4 oz. can cream-style corn
½ cup butter or margarine, melted
1 8 oz. package corn muffin mix
1 cup shredded cheddar cheese

Instructions:
Preheat oven to 350°. Stir together the 2 cans of corn, muffin mix, sour cream and melted butter. Pour mixture into greased casserole dish. Bake for 45 minutes. Remove from oven. Let sit for 10 minutes. Serve warm.
Servings: 8

Emma Rose Wegner
Central Bridge

Salmon Casserole

Ingredients:
2 Tblsp. tapioca
1 cup diced celery
¼ tsp. salt
1 Tblsp. minced onion
Dash of pepper
1 cup milk
Dash of paprika
1 Tblsp. melted butter
1 cup flaked canned salmon
6 to 8 unbaked baking powder biscuits

Instructions:
Combine all the ingredients and place mixture in a greased casserole dish. Bake at 425° for 10 minutes. Stir twice. Place biscuits (rolled ¼ inch thick) on salmon mixture. Bake 12-15 minutes longer.

Linda Wegner
Central Bridge

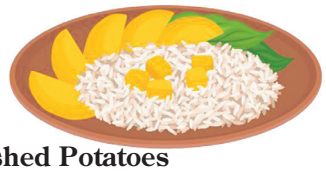
Easy & Elegant Cheese Soufflé

Ingredients:
3 cups grated cheddar cheese, NY sharp
½ tsp. salt
4-6 slices bread
½ tsp. Worcestershire Sauce
2 cups milk
½ tsp. thyme
3 eggs, beaten
½ tsp. dry mustard

Instructions:
Layer cheese and bread in oiled baking dish, starting with bread.
Pour milk over the bread and cheese.
Beat egg, salt and remaining ingredients together and pour over bread mixture.
Let stand for 30 minutes.
Bake at 350° for one hour in pan of hot water.
For deep dish – soufflé. For shallow – quiche.

Ann Adams
Sharon Springs

Vegetables & Sides



Spinach Mushroom Orzo

Ingredients:
8 oz. Orzo pasta
1 Tblsp. extra virgin olive oil
8 oz. mushrooms, sliced
3 cloves garlic, minced
4 cups baby spinach
¼ cup grated parmesan cheese
Salt and pepper to taste
Fresh parsley, chopped, to garnish

Instructions:
Cook the Orzo pasta according to package instructions until al dente. Drain and set aside.
In a large skillet, heat the olive oil over medium heat. Add the sliced mushrooms and cook until they begin to brown – about 5-7 minutes.
Add the minced garlic to the skillet and cook for an additional 1-2 minutes, until fragrant.
Add the cooked Orzo pasta to the skillet and toss to combine with the mushrooms and spinach.
Remove the skillet from the heat and sprinkle the grated parmesan cheese over the Orzo mixture. Season with salt and pepper to taste.

Lauren Schmidt
Punta Gorda, Florida

Zucchini Meatballs

Ingredients:
Olive oil
½ cup grated parmesan cheese
2 Tblsp. grated onion
1 tsp. dried oregano
2 cups grated packed zucchini (about 2 medium zucchini)
1 Tblsp. fresh chopped parsley
2 eggs, beaten
1 cup dried bread crumbs
Freshly ground black pepper
½ tsp. salt

Instructions:
Preheat the oven to 375°.
Line a colander with a clean kitchen towel. Add the grated zucchini and onion. Sprinkle the salt over top and let the colander sit in the sink for 10 minutes to draw out the moisture. Wring towel tightly to squeeze out the water.
Transfer the zucchini to a bowl and add the bread crumbs, parmesan cheese, oregano, parsley and eggs. Season with salt and pepper. Mix until well combined.
Shape and roll the mixture into 12 balls.
Pour two big glugs of olive oil on a baking sheet. Place the meatballs on the baking sheet and roll to coat on all sides with the olive oil.
Bake at 375° for 30 minutes. Rotate the meatballs half way during the cooking process to evenly brown them.

Ginny Bevins
Schoharie

Sour Cream Mashed Potatoes

Ingredients:
1 lb. white or Yukon Gold potatoes, peeled (not Russet or red)
1/3 cup whole milk
1-1/2 Tblsp. unsalted butter
2-3 Tblsp. sour cream (not low fat)
½ to 3/4 tsp. salt

Instructions:
Simmer potatoes in unsalted water 10-12 minutes until tender when pierced with fork. Drain pan (save water for potato bread).
Heat milk and butter together in microwave just until butter melts, set aside.
Return pan with drained potatoes to stovetop briefly, just until all visible liquid is gone. Mash furiously with potato masher until nearly smooth, or put through food mill and return to pan. Whisk in warm milk mixture and salt.
Just before serving, warm sour cream very briefly in microwave and whisk into potato mixture until smooth but not fluid.
Servings: 4

Linda Blakely
Middleburgh

10 Minute Fried Rice

Ingredients:
1 cup water
1 Tblsp. minced garlic
2 Tblsp. soy sauce
Pinch of salt and pepper to taste
1 cup Minute Rice
1 large egg
1 Tblsp. vegetable oil
1 cup vegetables, fresh or frozen
(type of your choice, I use mixed)

Instructions:
In a saucepan over medium heat, bring water and soy sauce to boil. When water bubbles, remove from heat and pour rice in. Let stand, covered, for 5 minutes.
Meanwhile, heat veggies, garlic, and salt and pepper over medium heat with vegetable oil in a skillet. Sauté for 3-5 minutes or until garlic begins to turn golden brown.
Crack an egg directly into skillet and scramble with veggies. When egg is cooked, roughly 2-3 minutes, pour finished rich into skillet with veggies.
Stir cooked rice in until any excess water evaporates.
Servings: 4-5

Katie Butler
Richmondville

Vegetables & Sides

Saucy Ham & Beans

Ingredients:
2 – 28 oz. cans pork & beans
1 cup ketchup
1 onion, chopped
2 tsp. chili powder
½ cup green pepper, chopped
2 Tblsp. Worcestershire Sauce
1/8 tsp. garlic powder
1 cup chopped cooked ham
2/3 cup brown sugar, packed
1 tsp. liquid smoke, optional

Instructions:
Combine all ingredients; pour into an ungreased 13" x 9" baking pan. Bake at 325° for 2 to 3 hours until sauce is thickened.
Servings: 8 to 10

Barbara Deimold
Gilboa

Cranberry, Orange and Apple Relish

Ingredients:
4 cups cranberries, rinsed
2 cups chopped walnuts
4 oranges cut in wedges, unpeeled
2 cups sugar
4 apples (McIntosh or Yellow delicious) cored and cut in wedges, unpeeled

Instructions:
Finely chop cranberries, oranges, apples and walnuts in food processor. Put in large bowl and add sugar. Mix together well. Cover and refrigerate at least 8 hours before serving. Freezes well.

Linda Wegner
Central Bridge

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Meat & Fish

The Best Meatloaf Recipe
(made with Stove Top Stuffing)

Ingredients:
1 pound ground beef
1 box Stove Top Stuffing
2 large eggs
½ cup ketchup
½ cup water

Instructions:
Preheat oven to 350°. In a large bowl, mix together the ground beef, dry stuffing mix, eggs, water and half of the Ketchup.
Place the mixture into a greased bread loaf pan. If you don't have one, you can form a loaf and place it on a foil lined baking sheet. Fold the edges of the foil up to keep the beef juices contained for easier clean-up.
Spread the remaining ketchup over top. You can also use BBQ sauce, chili sauce or a combination of sauces.
Bake for 45-50 minutes or until the internal temperature reaches 160°.
Allow the meatloaf to rest for about 5 minutes before slicing.
Enjoy with mashed potatoes or anything else you'd like.

Martha Pike
Hudson Falls

Baked Crunchy Herby-Chicken Tenders

Ingredients:
5 boneless, skinless chicken breasts
(cut into thick tenders)
1 cup Special K with berries cereal (no berries)
¾ cup seasoned Panko crumbs
1/3 cup parmesan cheese
Spices – palmful of garlic powder, basil (dry),
Mrs. Dash garlic-herb mix
1 tsp. dry oregano, 1 tsp. thyme, 1 tsp. Bells Seasoning Mix
Spices – 1 tsp. Grillmates chicken grill mix,
1 tsp. Shawarma, 1 tsp. Harissa spice
¼ cup plain yogurt
Splash of Greek dressing
1 egg and splash of water
¾ cup flour (buckwheat)
Large baking sheet with parchment or foil
Metal rack to fit baking sheet
1 medium bowl, 2 trays for coating mixtures

Instructions:
Preheat oven to 375°. Prepare a large baking sheet with parchment or foil. Use a metal rack to fit inside and Pam spray rack.
Put Special K into a Ziploc and smash to create crumbs.
In a bowl mix in Special K crumbs, Panko crumbs and parmesan cheese.
Add in all spices and mix well. Pour into a tray for coating chicken tenders.
In medium size bowl mix 1 egg, splash of water and ¼ cup of yogurt, garlic powder and 3 splashes teriyaki.
In a medium tray pour in ¾ cup flour (buckwheat). Coat each tender first with flour, 2nd with egg mixture and third with bread crumbs spice mix. Place on a rack in baking tray, splash with Greek dressing and a bit of Pam spray.
Bake for 45 minutes until crispy. Inside meat temperature should be 165°. Remove and enjoy with veggies or salads.
Servings: 12 tenders

Pat Ives
Worcester

Main Dishes

10 Minute Storganoff

Ingredients:
1-1/2 pounds ground beef
1 (8 ounce) package presliced fresh mushrooms
1 large onion, thinly sliced
16 ounce carton sour cream
1 (10-3/4 ounce) can cream of mushroom soup, undiluted
Garlic salt and black pepper to taste (optional)

Instructions:
Brown ground beef in a large skillet, stirring until it crumbles and is no longer pink; drain in a colander, discarding drippings. Set ground beef aside.
Add mushrooms and onion to skillet, and cook over medium-high heat, stirring constantly, 5 minutes or until tender.
Add ground beef, sour cream and soup; cook over medium heat 5 minutes or until thoroughly heated, stirring occasionally. If desired, stir in garlic salt and pepper to taste. Serve immediately over hot cooked egg noodles.
Serves: 6
Cooking time: 15 minutes

Debbie Dashnaw
Cossayuna

One Pot Ten Minute Beef and Broccoli

Ingredients:
1 lb. lean (at least 80%) ground beef
1 bag (12 oz.) frozen chopped broccoli
1 bunch chopped green onions, greens and whites separated
3 cups cold cooked white rice
1 cup thick teriyaki marinade and sauce

Instructions:
In nonstick 5-quart Dutch oven, cook beef with salt to taste over medium-high heat, stirring frequently, until brown. Do not drain. Meanwhile, make broccoli as directed on bag.
Add whites of green onions to pan with beef, and cook 1 minute.
Stir in rice and teriyaki sauce. Cook and stir about 2 minutes or until rice is heated through.
Stir in broccoli. Top with green onion tops.

Steven Robinson
Niskayuna

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Okra & Potatoes

Ingredients:
1 cup cornmeal
6 cups okra, sliced
½ tsp. salt
1 lb. bacon, cut into one-inch strips
½ tsp. pepper
2 cups new potatoes, peeled and quartered
1 egg
1 Tblsp. milk

Instructions:
Mix together cornmeal, salt and pepper; set aside. In a separate bowl, beat eggs with milk until smooth. Dip okra into egg mixture, draining excess off. Then, dip each okra slice into cornmeal mixture and coat well. Combine okra, bacon and potatoes in a skillet; cook until golden.
Servings: 4 to 6

Barbara Deimold
Gilboa

Main Dishes

Chicken Fried Rice

Ingredients:
3 cups cooked long-grain brown rice
3 green onions, chopped
(preferably left over rice, white is fine too)
2 cloves garlic, minced
¾ lb. boneless skinless chicken breast,
2 large eggs
diced into ¾-inch pieces
3 Tblsp. low-sodium soy sauce
1 Tblsp. toasted sesame oil, divided
salt and freshly ground black pepper
1 Tblsp. canola oil, divided
Sriracha, for serving (optional)
1-1/3 cups frozen peas and carrots blend

Instructions:
In a large non-stick wok or skillet, heat 1-1/2 tsp. sesame oil and 1-1/2 tsp. of the canola oil over medium-high heat. Once hot, add chicken pieces, season lightly with salt and pepper and sauté until cooked through, about 5-6 minutes. Transfer chicken to a plate and set aside.
Return skillet to medium-high heat, add remaining 1-1/2 tsp. sesame oil and 1-1/2 tsp. canola oil. Add peas and carrots blend and green onions and sauté 1 minute, then add garlic and sauté 1 minute longer. Push veggies to edges of pan, add eggs in center and cook and scramble. Return chicken to skillet along with rice. Add in soy sauce and season with salt and pepper to taste. Serve warm with Sriracha to taste if desired.
Servings: 3

Jennifer DiIanne
Schenectady

Impossible Cheeseburger Pie

Ingredients:
1 lb. ground beef
½ cup original Bisquick
1 cup chopped onion
1 cup milk
½ tsp. salt
2 eggs
1 cup shredded cheddar cheese

Instructions:
Heat oven to 400°; grease 9-inch pie plate.
Cook ground beef and onion until brown – drain. Stir in salt. Spread in pie plate; sprinkle with cheese. Stir remaining ingredients until blended. Pour into pie plate. Bake about 25 minutes or until knife inserted in center comes out clean.
High altitude: Bake 30-35 minutes.
Serves: 6
Oven Temp: 400°

Mary Dunscombe
Schoharie

Turkey Cranberry Sliders

Ingredients:
Sliders:
Topping:
12 count package Hawaiian rolls
¼ cup butter, melted
8 oz. sliced turkey
1 Tblsp. Dijon mustard
8 oz. sliced Havarti cheese
2 tsp. brown sugar
½ cup whole berry cranberry sauce
1 tsp. Everything Bagel seasoning
½ tsp. Worcestershire Sauce

Instructions:
Preheat oven to 350°. Lightly grease a 9 x 13 inch baking dish.
Cut the rolls in half horizontally and place the bottom half o the rolls in the prepared baking dish.
Add the turkey in a layer over the bottom buns, and layer sliced cheese over the turkey.
Top the cheese with cranberry sauce, spreading to cover as needed. Then place the tops of the buns over the cranberry sauce.
In a small bowl, stir together the melted butter, Dijon mustard, bagel seasoning, Worcestershire sauce, and brown sugar until combined.
Drizzle the tops of the rolls with butter mixture.
Cover with foil and bake for 12-20 minutes, or until heated through and cheese is melted.
Remove foil and continue baking for about 5 minutes.
Serve warm.

Lauren Schmidt
Punta Gorda, Florida

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Main Dishes

Homemade Hamburger Helper

Ingredients:
1 lb. lean ground beef
Salt and pepper to taste
1 small onion, finely chopped
1-1/2 cups milk
1 tsp. paprika
1-1/2 cups beef broth
1 tsp. dried parsley
2 cups elbow macaroni, uncooked
1 tsp. garlic powder
1 (8 oz. can) tomato sauce
pinch to ½ tsp. cayenne powder
2 cups shredded cheddar cheese

Instructions:
Heat a large skillet over medium heat. Brown the ground beef, onion, paprika, parsley, garlic powder, cayenne powder, salt and pepper. If using a ground beef with a higher fat content add in the seasonings after draining the grease.
Stir in milk, broth, macaroni and tomato sauce. Bring to a boil, cover and reduce heat to a simmer. Cook for 10-12 minutes or until pasta is tender. Stir occasionally to prevent sticking.
Recipe Notes:
If using a whole wheat elbow pasta you may need to add in more liquid while cooking.
This recipe is for elbow pasta, if using another type of pasta you may need to adjust liquids.
Serve with steamed vegetable of choice, simple side salad, fresh fruit of choice or buttered bread.
Servings: 6

Marsha O'Brien
Cobleskill

Easy Baked Ravioli

Ingredients:
½ pound lean ground beef
2 cups spaghetti sauce, homemade or your favorite jarred
1 18-ounce bag frozen cheese ravioli. Do not thaw (I like Pede's, made in Rotterdam).
1 cup shredded mozzarella, "low-moisture" type, but not low-fat
(I like Cappiello's, made in Schenectady)
1 tablespoon fresh grated Parmesan cheese
1 tablespoon fresh grated Romano cheese
½ to 1 teaspoon dried oregano

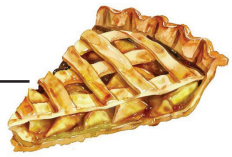
Instructions:
Preheat oven to 350°. Spray 8-inch square baking dish (or equivalent volume) with cooking spray.
In skillet, brown ground beef over medium-heat, breaking it up into bits with wooden spoon. When no pink remains, stir in spaghetti sauce.
Spread ½ cup sauce mixture in baking dish. Place 1 layer ravioli evenly over sauce, top with half remaining sauce mixture, and half of each of the cheeses. Repeat layers once, starting with ravioli. Sprinkle with oregano.
Cover with foil that has been sprayed on its underside with cooking spray. Bake 40 minutes. Remove foil, bake 15-20 minutes more until cheese is bubbly and hot in center. Remove from oven, let stand at room temperature 10 minutes before serving.
Serve with green salad and Italian bread. Recipe can easily be doubled using 13 x 9" pan or two 8" pans.
Servings: 3-4

Linda Blakely
Middleburgh

~~~~~~~~~~~~~~~~ Index of Advertisers ~~~~~~~~~~~~~~~~

25 Main Collective 20
The Apple Barrel ..... outside back cover
Bank of Richmondville ..... inside back cover
The Brick House Bakery 8
Cellar 77 Plaza Liquor 12
Century 21 Rural Estates 19
Cobbler & Company 5
COD Oil Delivery Inc. 16
Country Boy Realty ..... inside front cover
Eva Haessler 11
Historic Cherry Valley 1
Iron Skillet Seasonings 10
Kyle's Waste Management 14
Middleburgh Pharmacy 21
New England Calendar Co. 1
Northeast Home Medical Supplies, Inc. 4
Ostrander Insurance Agency 5
Plaide Palette 2
R.L. Parsons, Inc. 2
Race Printing 15
Schoharie Valley Farms 1
Sharon Springs Self Storage 11
Sterling Insurance 2
Michael Shultes, atty. 9
Times-Journal/The Printers 9, 14, 15, 16, 17
Total Wave Car Wash 16
TriTown Computers 3
Valley Market 7
Woodbeck's Liquor 11

Desserts



Chocolate Chip Cookies

Ingredients:
¼ cup soft butter
¾ cup brown sugar
1 egg
1-1/3 cup Bisquick
6 oz. semi-sweet chocolate chips
Instructions:
Mix butter, sugar and egg. Stir in the rest of the ingredients. Drop by teaspoon, 2 inches apart on ungreased baking sheet. Bake at 375° for 10 minutes.

Martha Pike
Hudson Falls

Layer Dessert Cake

Ingredients:
1 white Jiffy Cake Mix
2 8 oz. cream cheese
1 qt milk
3 packages instant vanilla pudding (small)
20 oz crushed pineapple, drained
1 large cool whip
Walnuts
Instructions:
Follow instructions for cake mix, in 9 x 13 pan, cool well.
Soften cream cheese in large mixing bowl.
Slowly beat cream cheese, milk and 3 packages of pudding, until smooth. Pour on cake and spread evenly.
Sprinkle on pineapple. Top with cool whip.
Sprinkle with walnuts.
Servings: 12

Megan Brumaghim
Richmondville

Candy Corn Parfait

Ingredients:
2 3.4 oz. boxes vanilla instant pudding
4 cups cold milk
yellow food coloring
orange (or red and yellow) food coloring
1 8 oz. tub cool whip, thawed
clear parfait glasses, or 5 oz. clear cups with lids
Instructions:
Pour 1 box of vanilla pudding mix into a mixing bowl.
Add 2 cups of cold milk and whisk.
Add orange (or red and yellow) food coloring to desired color.
Whisk for 2 minutes.
Transfer orange pudding into bottom of serving glasses.
Fill each glass about 1/3 up. Chill for 15 minutes.
Add second box of vanilla pudding into a mixing bowl and repeat steps, using yellow food coloring.
Add on top of orange pudding, filling glass 2/3 of the way.
Chill 15 minutes.
Spoon cool whip on top of layer of yellow pudding to top of glass.
Chill until ready to serve.
Servings: 4-10, depending on glass.

Sandy Kelly
Newburgh

Miss Millie's Apple Cake

Ingredients:
4 cups sliced apples
½ cup raisins
2 cups sugar
2 cups flour
2 eggs, beaten
2 tsp. baking soda
Instructions:
Sift together flour, baking soda, salt and cinnamon. Add remaining ingredients. Pour into a 9 x 13 greased baking pan. Bake at 325° for 1 hour.

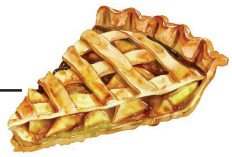
Josie Ennist
Schoharie

Delightful Date Bites

Ingredients:
2 dates (Medjool or Deglet Nour are preferred)
½ Tblsp. unsalted peanut (or almond) butter
1 Tblsp. gluten-free granola (optional)
Instructions:
Put the dates on a small plate, than delicately cut an incision into the center of both.
Put half of the peanut butter inside (or on top of) each date.
If using, sprinkle the granola on top of the dates before eating.
Servings: 1

Connie Bates
Gilboa

Desserts



Pie Crust

Ingredients:
2 cups Great Value All-Purpose Flour
¾ tsp. Great Value Salt
2/3 cup Great Value All-Vegetable Shortening or Sweet Cream Butter
½ tsp. Great Value Distilled White Sugar
4 Tblsp. water

Instructions:
Sift flour and salt into a large bowl.
Cut shortening into flour mixture until pieces are size of small peas.
Combine vinegar and water in a separate small bowl.
Sprinkle liquid mixture into flour, 1 tablespoon at a time, until all the flour is moistened and the dough almost cleans side of bowl.
Gather dough into a ball, cover with plastic wrap, and chill for 30 minutes before using. Bake at 450° for 12 to 15 minutes or follow pie recipe directions.

Jennifer DiIanne
Schenectady

Wacky Cake

Ingredients:
3 cups flour
2 cups sugar
6 Tblsp. cocoa
2 tsp. baking soda
1 tsp. salt
2/3 cup neutral oil (Canola)
2 Tblsp. cider vinegar
2 tsp. vanilla
2 cups cold water

Instructions:
Preheat oven to 350°
Mix dry ingredients together.
Make 3 holes; add oil, vinegar and vanilla to each hole.
Mix in 2 cups water.
Bake in 13 x 9 inch greased pan for 40 minutes at 350°.

Josie Ennist
Schoharie

Welsh Currant Cookies

Ingredients:
1 cup shortening
3 eggs, beaten
4 cups flour
½ tsp. nutmeg
½ tsp. baking soda
1 lb. box of currants
2 cups sugar
¼ cup milk
½ tsp. salt
½ tsp. cream of tartar
1 tsp. baking powder

Instructions:
Cream together well, shortening and sugar. Add beaten eggs and milk. Sift dry ingredients and add to mixture. Stir in currants. Roll dough on lightly floured board, ¼ inch thick, and cut with a circular cookie cutter. Bake on an ungreased griddle over low flame or an electric griddle heated to 350 degrees. Turn cookie when it is light brown, but only turn once.

Linda Wegner
Central Bridge

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Walnut Apple Bundt Cake

Ingredients:
3 eggs
1 tsp. salt
1 cup vegetable oil
¾ tsp. ground nutmeg
1 Tblsp. vanilla extract
½ tsp. baking powder
2 cups shredded peeled tart apples
1 cup chopped walnuts
3 cups all purpose flour
2 Tblsp. confectioner's sugar
1 tsp. ground cinnamon
2 Tblsp. brown sugar
1 tsp. baking soda

Instructions:
Beat the eggs, oil and vanilla. Add apples and sugar – beat for 1 minutes.
Combine flour, cinnamon, baking soda, salt, nutmeg and baking powder.
Add to apple mixture until blended. Stir in walnuts.
Pour into greased and floured 10 inch fluted tube pan.
Bake at 325° for 50-60 minutes or toothpick comes out clean.
Cool for 10 minutes and remove from pan.
When completely cooled, combine confectioner's sugar and brown sugar. Sprinkle over cake.
Serves: 12-15

Kathleen Bever
Schoharie

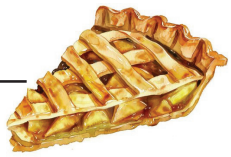
Peanut Butter Balls

Ingredients:
1 cup dry milk (powdered)
1 cup old fashioned oats
½ cup peanut butter
½ cup honey
Optional: ½ cup M&Ms or chocolate chips

Instructions:
Mix all ingredients in a bowl and shape into balls. Keep in refrigerator.

Donna Bailey
Middleburgh

Desserts



Apple, Peach or Plum Cake

Ingredients:

Mix together 1 stick unsalted butter and 1 cup of sugar.
Add 2 eggs, 1 cup of flour, 1 tsp. baking powder and a pinch of salt.
Smear batter into greased spring form or other round pan.
1 tsp. flour before fruit
2-3 applies, sliced thin or other fruit. Top with 2 Tblsp. of sugar,
Top with 2 Tblsp. of sugar
1 tsp. cinnamon
1 tsp. lemon juice (for apples)

Instructions:

Arrange fruit in a circular pattern, tight together. 20 minutes before baked, brush apricot jam over apples.
Oven Temp: 350° for 1 hour

Dolores Wenzel
Cobleskill

Oma Mimi's Best Pound Cake (Kuchen)

Ingredients:

1 cup unsalted butter
1-3/4 cups sugar
5 eggs, separated
3 cups of flour and 4 tsp. baking powder, whisked together
1 tsp. vanilla
½ tsp. almond extract
½ tsp. lemon juice
¾ cup buttermilk
Some lemon zest

Instructions:

Grease bundt pan.
Cream butter and sugar. Add yolks one at a time.
Put extracts into buttermilk.
Alternate flour and buttermilk, 3 times.
Beat egg whites until stiff. Fold into batter.
Add before egg whites – raisins, nuts, cranberries (whichever you like). Bake at 350° for 1 hour.
Dust with confectioners sugar after cooled.

Dolores Wenzel
Cobleskill

Wacky Cake

Ingredients:

1-1/2 cups flour
1 tsp. salt
1 cup sugar
5 Tblsp. oil
3 Tblsp. cocoa
1 tsp. vanilla
1 tsp. baking soda
1 tsp. vinegar
1 tsp. baking powder
1 cup warm water

Instructions:

In an ungreased 8 x 8 pan, combine flour, sugar, cocoa, baking soda, baking powder and salt.
Make 3 holes in the mixture; one each for oil, vanilla and vinegar. Add warm water and mix well. Bake at 350° for 35-40 minutes. Servings: 8 depending on size of pieces.

Freda (Van Natten) Bates
East Berne

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Easy Apple Pie

Ingredients:

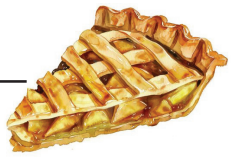
2 (9 inch) pie crusts
1 tsp. ground cinnamon
7 large Granny Smith apples, cored and
1/8 tsp. ground nutmeg
sliced into ½ inch slices
1 Tblsp. lemon juice, plus the zest of half a lemon
½ cup granulated sugar
1 large egg, lightly beaten in a small bowl for egg wash
½ cup light brown sugar loosely packed
2 Tblsp. sanding sugar, optional
2 Tblsp. all-purpose flour

Instructions:

Start by preparing this flaky pie crust recipe which makes 2 (9 inch) pie crusts, one for the bottom and one for the top of the pie. The pie dough will need to chill for at least 1 hour before rolling out. Or use a store-bought pie crust and follow package directions.
Place oven rack in the center position, preheat oven to 400°.
In a large bowl, combine the sliced apples, granulated sugar, light brown sugar, flour, cinnamon, nutmeg, and lemon juice and lemon zest; toss to coat evenly.
Remove the pie crust dough from the fridge and let rest at room temperature for 5-10 minutes. On a lightly floured surface, roll one disc into a 12 inch circle that is 1/8 inch thick. Carefully lay crust into bottom of deep dish pie plate. Spoon the apple filling over the bottom crust and discard juices at the bottom of the bowl. Roll out the second disc of pie crust until it is 1/8 inch thick, lay it over the apple filling. Use a sharp knife to trim the dough along the outside edge of the pie plate. Lift the edges where the two pie crust meet, gently press to seal and fold them under. Rotate the pie plate and repeat this process until edges are neatly tucked under themselves. Cut 4 slits in the top of the dough to allow steam to vent. Place the pie on a baking sheet.
Brush the surface of the pie crust with the egg wash and sprinkle with sanding sugar. Cover the edges with a pie shield or a strip of foil to keep them from over browning.
Oven Temp: 400° Servings: 8

Steven Robinson
Niskayuna

Desserts



Sour Cream Coffee Cake

Ingredients:

1 cup butter
2 cups sugar
2 eggs
1 cup sour cream
½ tsp. vanilla
2 cups flour
1 tsp. baking powder
¼ tsp. salt
4 tsp. cinnamon
½ cup chopped nuts (walnut or pecan)

Instructions:

Cream together thoroughly, 1 cup of butter and 2 cups sugar. Beat in eggs, one-at-a-time. Stir in 1 cup of sour cream and ½ tsp. vanilla. Stir together. Then add 2 cups flour, 1 tsp. baking powder and ¼ tsp. salt. Fold in carefully. Put about 1/3 of the batter in an angel food pan. In a separate bowl, thoroughly mix together 4 tsp cinnamon and ½ cup chopped nuts. Sprinkle about ¾ of the mixture over the mixture in the cake pan. Carefully spoon remaining batter. Then sprinkle with remaining nuts. Bake at 350° for 1 hour. Cool on a rack or board. This is a family favorite.

Betty Prentice
East Worcester

Refrigerator Cake

Ingredients:

1 yellow cake mix
1 package instant vanilla pudding
1 cup cold milk
1 8 oz. cream cheese, softened
1 large tub of Cool Whip

Instructions:

Mix one yellow cake mix according to package directions. Place in greased 10 x 15 cook sheet. Bake at 350° for 15 minutes.
Mix by hand:
1 package instant vanilla pudding, 1 cup cold milk, 1 – 8 oz. cream cheese softened, 1 large tub Cool Whip.
Spread on cooled cake.
Top with #2 can of crushed pineapple, drained, ½ cup chopped cherries, ½ cup coconut, ½ cup chopped nuts. Refrigerate.

Debbie Bradt
Sloansville

Molasses Drop Cookies

Ingredients:

1 cup molasses
1 cup sugar
1 cup Crisco
2 eggs
1 tsp. ground cinnamon
2 tsp. ground ginger
shake of ground nutmeg
4 cups flour
1 tsp. baking soda dissolved in 1 cup of water

Instructions:

Preheat oven to 375°. Mix all ingredients together in a bowl. Drop teaspoons full of dough on greased cookie sheet. Bake about 10 minutes.

Pauline Brown
Sharon Springs

The Very Best Cheese Pie

Ingredients:

Crust:
18 graham cracker (1 pkg. plus 2)
Use Honey Maid only
5 Tblsp. butter
¼ cup sugar
Filling:
2 – 8 oz. packages of cream cheese (Philadelphia Original),
2 eggs
½ cup sugar
1 tsp. vanilla

Instructions:

Crust: Melt butter, crush graham crackers finely. Mix altogether and press into spring form pan (across the bottom and up sides).
Filling: Mix all ingredients together with high-speed mixer until satiny smooth (5 minutes). Spread into pan on top of crust. Bake at 375° for 20 minutes. Remove from oven and cool for 15 minutes. Raise oven temperature to 475°.
Topping: 1 cup sour cream, ¼ cup sugar, 1 tsp. vanilla. Mix well and spread onto cooled cheese pie (this should be mixed when pie is baking the first time and stored in frig until needed. This allows the sugar to dissolve). Stir well before topping the pie. Return pie to oven for another 10 minutes at 475°. Remove from oven and allow cooling. Place in the frig overnight or 10-12 hours. Top with fresh fruit or pie filling.
Servings: 10-12

Carlita Gasparini
Sharon Springs

Almond Joy Cookies

Ingredients:

1 – 14 oz. sweet coconut
1 – 14 oz. can condensed milk
2/3 cup salted roasted almonds, chopped
2 cups semi-sweet chocolate chips

Instructions:

Mix all together. Wet hands, than scoop into small mounds or balls. Flatten slightly. Bake at 325° until they start to turn golden brown.

Grace Nikolaus
Cobleskill

Fruits Banana Bark

Ingredients:

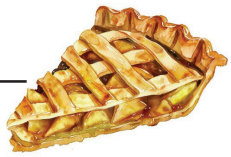
8 oz. of Greek yogart
1 very ripe banana, mashed
½ tsp. vanilla extract
Assorted chopped fruit

Instructions:

Mix yogart, vanilla, and banana together. Spread on a lined-baking sheet. Top with fruit. Break into pieces and serve. This is an easy to make treat, snack or dessert.
Servings: 2

Freda (VanNatten) Bates
East Berne

Desserts



Fresh Pear Cake

Ingredients:
2 cups sugar
3 eggs, well beaten
1-1/2 cups cooking oil
3 cups flour
1 tsp. salt
1 tsp. vanilla
2 tsp. cinnamon
3 cups thinly sliced pears (cored and peeled)
1 tsp. baking soda
Confectioners' Sugar Glaze:
1-1/4 cups sifted confectioner's sugar
2-4 cups milk

Instructions:
Combine sugar, eggs and oil. Beat well. Combine flour, baking soda and salt. Add to sugar mixture, 1 cup at a time, mixing well after each addition. Stir in vanilla, cinnamon and pears. Turn into well-greased 10-inch bundt or tube pan. Bake at 350° for 1 hour. Remove from pan and allow to cool. In the meantime, combine confectioners' sugar and milk to make a glaze over cooled cake.

Ruth Farrell
Esperance

Doughnuts

Ingredients:
2 cups sugar
2 large eggs
2 Tblsp. shortening or cooking oil
2 cups sour milk
1 tsp. nutmeg
1 tsp. cinnamon
½ tsp. ginger
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
¼ tsp. cream of tartar
8 cups flour

Instructions:
Beat together sugar, eggs and shortening. Add all the remaining ingredients and mix together well. Roll dough out on a lightly flour board until about ¼-inch thick. Cut out doughnut circles of dough. Fill an electric skillet with about 1 inch of vegetable oil and heat it to 365°. Fry the doughnuts for 1-2 minutes per side. You may also use a deep, heavy, wide pan that can hold at least 2 quarts of vegetable oil (Dutch oven, large sauce pan).

Fran VanDeusen
Cobleskill

Rhubarb Cake

Ingredients:
½ cup shortening
1-1/2 cups sugar
1 egg
1 cup sour milk
2 cups flour
¼ tsp. salt
2 cups diced rhubarb

Topping:
½ cup brown sugar
1 tsp. cinnamon
½ tsp. nutmeg
Mix and put on cake before you put in the oven.

Instructions:
Mix first 4 ingredients. In separate bowl mix next 3 ingredients. Add 1st and 4th ingredients together. Put in greased 9 x 13 pan. Add topping and place in 350 degree oven for 45 minutes.

Kathy Slater
Carlisle

A Lemon Cake to Die For

Ingredients:
For cake:
1 box of lemon cake mix
1 small box of instant lemon pudding
¾ cup of oil
¾ cup water
4 beaten eggs

For glaze:
2 cups powdered sugar
2 Tblsp. melted butter
2 Tblsp. water
1/3 cup lemon juice

Instructions:
Preheat oven to 350° and grease a 9 x 13 inch pan.
In a bowl beat the eggs and mix in the cake mix, lemon pudding, oil and water until well combined.
Pour batter into the greased pan, bake for 30-35 minutes.
While cake is baking, prepare the glaze.
Mix powdered sugar, lemon juice and water until well combined.
Once baked, poke holes in the cake with a wooden spoon, then pour glaze all over it.

Beverly Jock
Zephry Hills, Florida

Pumpkin Pie – Impossibly Easy

Ingredients:
1 cup canned pumpkin (not pumpkin pie mix)
½ cup original Bisquick mix
½ cup sugar
1 cup evaporated milk (from 12 oz. can)
1 Tblsp. margarine, softened
1-1/2 tsp. pumpkin pie spice
1 tsp. vanilla
2 eggs
Spiced whipped topping

Instructions:
Heat oven to 350°. Spray 9 x 1-1/4" pan with cooking spray. Stir all ingredients together except spiced whipped topping. Mix well with spoon or fork until blended in medium bowl in pie plate. Bake 35 to 40 minutes or until knife inserted comes out clean. Cool 2 hours, serve with spiced whipped topping or regular topping whichever is easier. Store covered in the refrigerator. Servings: 8

Freda (VanNatten) Bates
East Berne

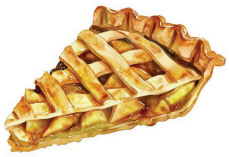
Polka Date Bars

Ingredients:
1-1/4 cups chopped dates
1 cup hot water
1 cup softened butter or margarine
1 tsp. vanilla
1-1/4 cups granulated sugar
1 cup chocolate morsels
2 eggs
½ cup chopped walnuts
1-3/4 cups flour
½ tsp. baking soda

Instructions:
Put chopped dates in hot water. Let cool. Beat until creamy, the butter, sugar and eggs. Sift and stir in gradually the flour and baking soda. Add date mixture, vanilla and ½ cup chocolate morsels. Spread batter into a lightly greased 15 x 10 inch pan. Top with ½ cup chocolate morsels and chopped walnuts. Bake at 350° for 30 minutes. Cool and cut into bars.

Emma Rose Wegner
Central Bridge

Desserts



Lemon Meringue Pie

Ingredients:
Custard:
Meringue:
1 cup sugar
6 egg whites, room temperature
2 Tblsp. flour
6 Tblsp. sugar
3 Tblsp. cornstarch
¾ tsp. cream of tartar
¼ tsp. salt
1-1/2 cups water
2 Tblsp. lemon zest & ½ cup lemon juice (about 2 lemons)
2 Tblsp. butter
4 egg yolks
1 (9 inch) pie crust

Instructions:
Assemble and blind-bake your crust. This will allow your crust to keep its shape, prevent bubbling, and help keep it from getting soggy.
After crust is ready, preheat over to 350°.
Next, prepare meringue. In a stand mixer, whisk the egg whites on low until nice and frothy. Then, add cream of tartar and slowly add the sugar. Increase speed to medium. Continue to beat until stiff peaks form.
Custard:
In a medium saucepan, whisk together the sugar, flour, cornstarch, and salt. Then add water, lemon juice, and lemon zest. Bring the mixture to a boil over medium heat, stirring frequently.
Once boiling, add butter and mix well until melted.
Working quickly, in a small bowl, whisk egg yolks. Remove a ½ cup of the hot sugar mixture and add to the egg yolks and whisk together well.
Add the yolk-sugar mixture back into the saucepan and whisk consistently. Bring back to boil and whisk for 1 minute while boiling. The mixture has turned into a custard and should be very thick and creamy.
Carefully pour the custard into the pie crust.
While custard is still hot, gently fold the meringue onto the top of the pie. Spread all the way over the edge of crust so the custard does not show through. Use a rubber spatula to create swirls on top.
Bake for 10 minutes, or until top is golden brown. Then, turn broiler on high. Broil for about 30 seconds or until top has a golden brown swirl.
Allow to cool for an hour. Refrigerate for at least 4 hours to cool and set completely.
Note: To cover, use foil and tent above the pie. Make sure to leave a gap for air flow or you will get condensation on the top of your meringue.
Servings: 8

Katie Butler
Richmondville

Sour Cream Coffee Cake

Ingredients:
¾ cup butter, softened
3 eggs
3 cups flour
1-1/2 tsp. baking soda
¼ tsp. salt
1-1/2 cups sour cream
½ cup sugar
1-1/2 tsp. vanilla
1-1/2 tsp. baking powder

Filling:
Mix together ½ cup brown sugar
½ cup chopped walnuts
½ tsp. cinnamon

Instructions:
Heat oven to 350°.
Grease tube pan. Combine butter, sugar, eggs and vanilla in large mixing bowl. Beat on medium for 2 minutes. Mix flour, baking powder, baking soda and salt alternately with sour cream. Spread 1/3 batter in pan, sprinkle with 1/3 filling, repeat two-times. Bake for 60 minutes or until toothpick comes out clean. Cool for 10 minutes, than remove from pan.
Servings: 12-14

Carlita Gasparini
Sharon Springs

Oatmeal Raisin Cookies

Ingredients:
2 halves butter or margarine
1-1/2 cups brown sugar
2 eggs
2 cups flour
1 tsp. vanilla
1 cup raisins
½ tsp. baking soda
1 tsp. baking powder
1 tsp. salt (optional)
1 tsp. cinnamon
2-/12 cups rolled oats

Instructions:
Beat butter (margarine) and brown sugar until fluffy – about 30 seconds. Add eggs and vanilla until well blended. Combine flour, baking soda, baking powder, salt and cinnamon. Add wet with dry ingredients. Stir in oats. Stir in raisins. Drop by tablespoons on cookie sheet. Bake at 350° for 10-12 minutes.
*May substitute raisins for chocolate chips or other chips, peanut butter, etc. And may reduce serving size by half.
Servings: 60 cookies

Kim Vgalde
Worcester

Peanut Butter Maple Cookies

Ingredients:
½ cup soft butter (1 stick)
¾ cup maple syrup
1 tsp. vanilla extract
1-3/4 cups flour
½ tsp. salt
½ tsp. baking soda
1 cup peanut butter
1 egg
Dash of pumpkin pie spice, cinnamon and nutmeg
Small amount of pecans or walnuts to decorate with

Instructions:
Preheat oven to 375°.
Using electric mixer combine butter and syrup until creamy. Add vanilla, 1 egg and peanut butter and beat until mixed well and creamy.
In separate bowl, mix flour, salt and baking soda. Add small amounts of dry ingredients to wet ingredients. Mix in well. Add in spices and crushed nuts. Roll tablespoons of dough into balls and place on cookie sheet with parchment paper (then press each cookie down flat). Put 1 nut (pecan or walnut) on each cookie to decorate. Bake for 15 minutes. Let cool before placing on rack to cool completely. Servings: 20 cookies

Pat Ives
Worcester

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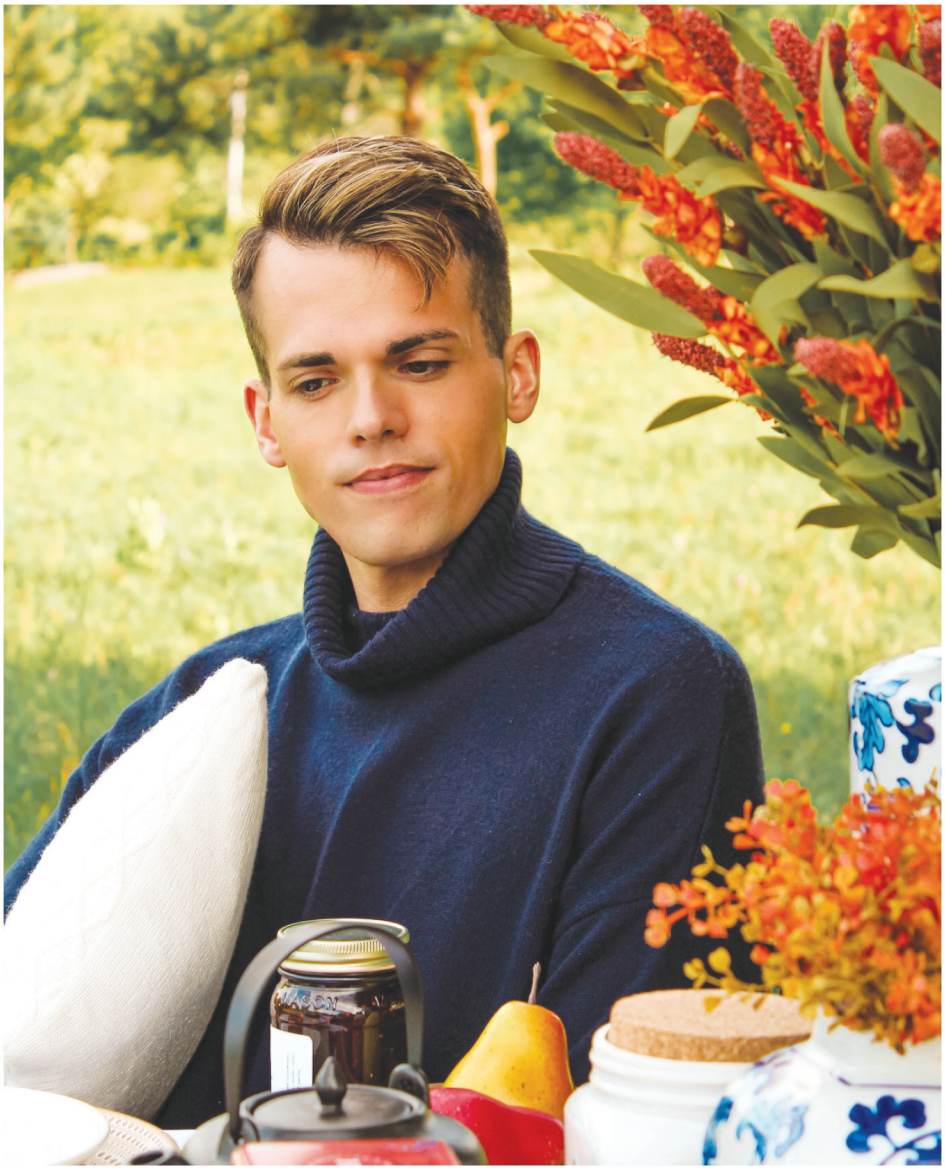

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