



mama.film community cookbook

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APPETIZERS/DRINKS

Bill's Salmon Dip

1 can salmon
1 tsp. garlic salt
1 package of cream cheese
2 tbsp. Worcestershire sauce
1 can smoked almonds
lemon juice to taste

Take smoked almonds and put them in a Ziploc bag, crush with hammer
Open & drain salmon
In a medium sized bowl, mix everything but the almonds. Transfer to serving container and top with almonds.

Kristin's Vanilla Lemonade

1-1/2c sugar
1-1/4c hot water
3c fresh squeezed lemon juice (16-20 lemons depending on size)
1T *Lovie&Co* vanilla extract
Whisk together until sugar has dissolved. Add lemon juice and vanilla. Add more or less water to reduce tartness, if desired.
*I first made this lemonade in 1988, for my sister's birthday brunch

Kim's Artichoke Hearts Stuffed Artichokes

Steam whole artichokes until tender and let cool
Stuff with your favorite homemade artichoke dip
Add a layer of pumpernickel croutons
Top with fresh grated parmesan cheese
Bake in the oven at 350 for 15 minutes
Serve with a 1/1 melted butter/mayo dipping sauce

Lela's Baked Cauliflower Wings

Ingredients:

1 head cauliflower Cut into approx. one inch pieces. I try to remove as much of the stem as possible.

3/4 cup milk (use oat or soy!)

1/4 cup water

1/2 cup flour (use GF if you want)

1 cup panko breading (use GF if you want)

2 tsp garlic powder

1 tsp onion powder

½ tsp salt

3/4 to 1 cup buffalo (to taste)

Olive oil or cooking spray

Instructions

Preheat your oven to 425F.

Wash your cauliflower and cut into approx. one-inch sized pieces.

In a large mixing bowl, add flour, paprika, onion powder, and garlic powder. Stir to combine.

Add milk and water to the flour mixture and whisk until mostly smooth, without big clumps left over.

Add the cauliflower into the flour/milk mixture. Toss with your hands or tools to make sure the pieces are evenly coated in the batter (work in batches if easier)

In a separate bowl, add half of panko breading. Pour the coated cauliflower into the panko breading and gently toss with your hands, making sure each piece is evenly coated. (Working in batches is easiest)

Place pieces on cooling racks atop baking sheets (if you have them), and spray racks with cooking spray or wipe with olive oil

Spray cauliflower pieces with cooking spray or drizzle with olive oil and cook until golden

Remove from oven and toss with Buffalo sauce and eat or return to oven for more baked-in flavor until even more golden (10m. or so)

Toss with your favorite fresh herb (parsley, cilantro, etc.), a sprinkle of sea salt and a squeeze of lemon and enjoy!

PRO TIP: For all of the small cauliflower pieces that are left in the panko mixture, add to pan on stove top with cooking spray or drizzle of olive oil and cook until golden for some yummy, crunchy topping!

Ellen's Chicken and Corn Soup

1 chicken (preferably a 4-pound hen)
4 quarts cold water
1 onion chopped
½ cup chopped celery and leaves
10 ears of corn
2 cooked eggs
Salt and pepper

Cook chicken slowly until it is tender, adding salt 30 minutes before it is done

Remove chicken and strain broth through a fine sieve.

Take meat from bones and chop fine, add to broth

Cut the corn from the cob and add to soup

Add chopped celery and seasoning

Ten minutes before serving, add 2 chopped cook eggs and rivels made from:

1 cup flour
1 egg
¼ cup milk

Rub with mixture together with 2 forks until well blended and drop into boiling soup. Cover and boil slowly for 7 minutes.

ENTREES/SAUCES/SIDES

Lucy's Chicken Italiano

3 boneless skinless chicken breasts
2 boneless skinless Chicken Thighs
20 Cherry Tomatoes
2 oz pitted mixed olives
One head of peeled garlic
Extra Virgin Olive Oil
Fresh or Frozen Basil
Chicken Broth
Oregano + Onion Powder
Pepper & Salt

Preheat the oven to 400 degrees
Cut all ingredients and mix together
Add seasoning, salt and Extra Virgin Olive oil
Pour the broth over and cover with foil
Put in oven for 50 minutes
Take out, stir and serve over white rice

Bonnie's Salmon Quiche

15 oz. canned salmon
3 eggs, beaten
1 cup non-fat sour cream
¼ cup mayonnaise
¾ cup shredded, low-fat cheddar cheese, divided
1 tablespoon grated onions
14 tsp. dill
¼ cup almonds, slivered

Preheat oven to 325.
Prepare a quiche or pie pan with oil or baking spray
Drain the salmon and save the liquid in a measuring cup
Add water to the liquid to make ½ cup

Flake the salmon and remove any skin or bones
Mix the eggs, sour cream, mayonnaise and liquid in a large bowl
Stir in salmon, ½ cup cheese and almonds
Pour into prepared baking pan
Sprinkle with remaining ¼ cup cheese and almonds
Bake for 45 minutes or until quiche is firm in center

Kellie's Breadless Dressing

¼ cup homemade chicken or turkey stock
¼ dried unsweetened cranberries
1 cup hazelnuts or pecans
salt & pepper to taste
5 fresh sage leaves
2 green apples, cored and chopped
3 stalks celery, chopped
1 large onion
1 pound ground breakfast sausage
1 tablespoon organic butter

Brown the sausage, removed form pan and set aside. In a large skillet, melt the butter and bacon fat over medium high heat and sauté the onion, celery, apple, sage and salt and pepper. Add the hazelnuts (or pecans), cranberries, and stock and simmer until well heated and the cranberries hydrate a bit. Return the sausage and juices to the skillet and combine well. Heat through and serve.

Edie & Margo's Famous Pesto

2 cloves of garlic (1 for the faint of heart) (Green garlic and scapes are also delicious!)

½ cup of walnuts, pistachios or pine nuts (walnuts are cheapest, and we like them the best)

¼ cup of Pecorino Romano (or parmesan)

1 Bunch of Basil (young leaves are best)

¾ cup of very good olive oil

½ - 1 tsp. of kosher salt (1 tsp if you are Eric)

Place the garlic in food processor and pulse to chop. Add walnuts and pulse to fine pieces. Add in cheese and pulse to mix. Add basil leaves and mix. Stream in olive oil and add salt to taste. Lick bowl. Add to anything. <3

Gaye's Spicy Cranberry Sauce

1 ¾ cups sugar

½ cup orange juice

¼ cup vinegar

¼ cup crème de cassis

2 cups fresh cranberries

1 cup snipped dried apricots

¾ cup golden raisins

½ tsp dried ground orange peel

½ tsp cinnamon

1/8 tsp ground cloves

In a casserole, combine sugar, orange juice and vinegar. Microwave, uncovered at full power (HIGH) until boiling, stirring once or twice to dissolve sugar. Stir in crème de cassis, cranberries, apricots, orange peel, cinnamon and cloves. Cover loosely with waxed paper. Microwave at full power (HIGH) until boiling. Stir well. Cover loosely with waxed paper. Microwave at 30% (MEDIUM LOW) for 3-5 minutes, stirring twice. Uncover. Microwave at 30% (MEDIUM LOW) for 7-8 minutes (deep 1 qt. casserole) or 15 minutes (deep 2 qt. casserole) until mixture becomes transparent and flavors blend. Stir once or twice. Cover and refrigerate for up to one month.

DESSERTS

Melissa's Mayonnaise Cake

Cake

2 Cups Flour
1 ½ cups sugar
2 tsp. baking soda
½ cup cocoa powder
1 cup milk
1 cup mayonnaise

Frosting

4 ½ cups powdered sugar
½ stick butter or margarine
½ cup cocoa powder
coffee (enough to moisten)

Preheat oven to 350. Mix all ingredients and pour into a 9x13 pan. Bake about 25 minutes. Beat butter, powdered sugar and cocoa powder with enough coffee to moisten. Frost cake.

Patty's Amazing Banana Bread

Wet Ingredients

2 sticks butter, melted
1 ½ cup sugar
2-3 mashed bananas
2 eggs
1 tsp. vanilla
½ cup sour cream
1 cup chopped dates

Dry Ingredients

2 cups flour
1 cup chopped walnuts
¾ tsp. salt

1 tsp. baking soda
1 cup shaved, toasted coconut

Mix wet ingredients, mix dry ingredients. Stir wet ingredients into dry.
Spray 2 loaf pans with cooking spray. Bake at 325 for 50 minutes to 1 hour.
If using mini loaf pans, adjust time to about 30 minutes.

Kristin's Easy Peasy 2minute Fudge

1box(1lb) confectioner's sugar
1/2c cocoa powder
1/4t salt
1/4c milk
1/2c butter, softened
1T *Lovie&Co* vanilla extract
1c chopped nuts (optional)

In 1-1/2 quart size glass container, add first 5 ingredients with butter being on top. Microwave on High for 2 minutes. Stir until smooth. Add vanilla and nuts (if desired). Pour in to buttered dish and chill. Once set, cut in to squares and serve. *Ready for your (virtual) Bunco party!*

Kristin's Better Than His Momma's Butterscotch Cookies

2/3c butter, softened
1-1/2c brown sugar
2 eggs
1t *Lovie&Co* vanilla extract
1-1/2c flour
1/4t baking soda
2c butterscotch chips
1c chopped pecans

Preheat oven to 375 degrees

In bowl, cream together butter and brown sugar until light and fluffy. Add eggs and vanilla, beat until smooth. In a second bowl, combine flour and baking soda. Add dry ingredients to creamed mixture and stir together until well blended. Stir in chips and pecans. Drop by tablespoon about 2 inches apart on to a greased cookie sheet. Bake 7-9 minutes or until done.

Spanish Cream - (who submitted this recipe?)!

1 TB plain gelatin
3 cups milk
½ cup sugar
3 eggs separated
¼ tsp salt
1 tsp vanilla

Soak gelatin in cold milk for 10 minutes
Add sugar and salt until dissolved
Heat in top of double boiler until milk is scalded
Beat egg yolks slightly and add ½ cup hot milk
Stir mixture into remaining milk and cool slightly (about 4 mins)
Stir constantly.
Remove from heat and cool slightly
Fold in stiffly beaten egg whites and vanilla.
Turn into molds and chill until firm.
Makes 8 servings.

Deyne's Chocolate Disaster

Note: This contains raw eggs, so care must be taken to use fresh eggs, from a source you trust, preferably organic, refrigerated, and make sure that they were not cracked in the box.

4 oz. baking chocolate (unsweetened), melted.

If unsweetened chocolate is not available, 8 TBLSP. unsweetened cocoa powder can be used.

1 cup butter or margarine (I have used salted butter, or dairy free margarine successfully)

1 - 1.5 cups sugar (I sometimes put it in the blender first, to make it very fine)

1 tsp. vanilla

4 eggs (3 if jumbo, 5 or 6 if very small)

1 precooked pie shell

Melt the chocolate and cool slightly.

Use a mixer to cream the butter thoroughly. Add sugar and cream for several minutes, until fluffy. Add the chocolate, and beat for a couple of minutes.

Now add the eggs, one at a time, beating for several minutes in between each addition. The texture of the mixture will change, and the sugar will be incorporated by about the 3rd egg, if you have beaten it enough.

If the eggs are really big, 3 eggs might be enough --- but 4 is what I usually use, and I use "extra large". Small eggs might need more. You be the judge.

Add vanilla and beat a bit more.

Scoop the chocolate mixture into the precooked shell, chill in the fridge, and serve.

You can serve with whipped cream, chocolate flakes or crumbles, cinnamon, or just plain.

Extra Note:

I have used less butter, powdered sugar, different kinds of chocolate, vanilla sugar instead of liquid vanilla, and more eggs -- and they were all good. This can be adjusted to use what is available. Since the pie is not cooked, it should be kept in the fridge if there is any left over. There rarely is.

Gretchen's Chocolate Ganache (for pouring on cakes, cup cakes, tortes, etc)

Ingredients:

- 1 pkg. (12oz) Semi-Sweet Mini Morsels
- 1 cup (8oz) heavy whipping cream
- 1 teaspoon (or so) vanilla
- 1 tablespoon light corn syrup (Optional-adds shine)

Directions: On one burner, boil water in a small pan. On another burner heat whipping cream to just the boiling point. Pour the warm cream over chocolate morsels and blend. The chocolate should melt fairly easily. If it does not melt completely or smoothly enough for you, stick the mixing bowl over the pan with the boiling water. Make sure the bowl does not hit the water line. Stir while it continues to heat up and until it is thoroughly smooth and melted. Stir in vanilla for taste and corn syrup for shine.

Hint: I use a mixing bowl with handle and spout, which makes it easier to pour over cakes and such. I use the mini chocolate morsels because they melt better. Sometimes I also shave in some good dark chocolate. The mini morsels end up being fast and easy.

Vicki's Rosemary Shortbread Cookies

Ingredients:

- 1 cup unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1 tsp pure vanilla extract
- 2 1/2 cups sifted all-purpose flour
- 1 TBSP finely chopped fresh rosemary (generous tablespoon)
- 3/4 tsp kosher salt
- 1 egg white, beaten
- 1/2 cup fine sugar (superfine if you have it, or "sanding sugar" - but regular will work, too. I put the sugar into a second coffee grinder I use for spices, and just grind it for a few seconds)

Directions:

- Mix butter and sugar on medium speed for about 2 min, or until mixture is fluffy and pale. It is important that it is fluffy and pale.
- Continue mixing with whole egg and vanilla.
- Turn speed down to low, add sifted flour, rosemary and salt. Mix until well combined.
- Cut the dough in half and shape each portion into a log about 1 1/2 " in diameter. Try to make it as even a roll as possible. Roll in parchment paper or wax paper (I use wax paper) and put in freezer for about an hour, until firm.
- Preheat oven to 375. Line two cookie sheets with parchment. Take a log (I cut each in half and do them half a log at a time), and brush it with lightly beaten egg white. Then roll it in fine sugar.
- Slice the dough into 1/4" rounds and place on cookie sheet.
- Bake 18-20 min, or until the edges of the cookies are golden.
- Transfer to wire racks to cool.

Cook's Notes:

1. I have made this recipe many times, and most times went to the trouble of sifting the flour. Once, being short of time, I skipped sifting it. The

cookies were still good, but came out a bit heavier in texture. I recommend the sifting.

2. You can replace some of the vanilla with a small amount of orange extract, or lemon or lime. Just don't put in much; the extracts are strong, and you do not want to overwhelm the delicate rosemary flavor.
3. Once I put the sliced cookies onto the cookie sheets for baking, I press a small piece of fresh rosemary on top of each cookie. If you want them to look pretty for a party table, it is worth the few minutes this take to execute.
4. If you close the ends of the wax paper when you freeze the rolls of dough, you can freeze them for as long as you want, and just take out a roll to make a few cookies quickly.
5. ENJOY!

Kellie's Nut Crust

2 cups ground pecans
2 TB brown sugar
1 egg white, beaten until frothy
1 tsp powdered ginger
1 tsp finely grated lemon rind

Mix nuts with sugar, egg whites, ginger and rind just until mixture is bound together. Press into bottom and a little up the sides of a 10-inch spring form pan. Add your preferred filling and bake.