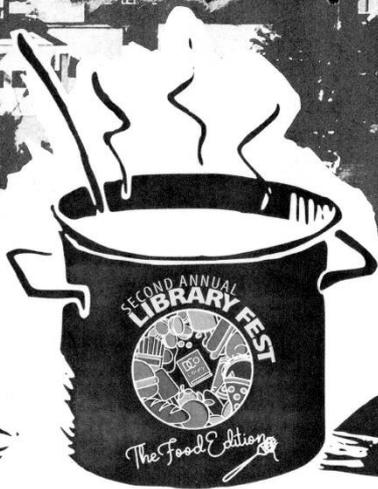


DURHAM COUNTY LIBRARY

COMMUNITY

COOKBOOK

2022



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Dear readers,

We hope this zine helps connect people, as recipes can spark conversations, evoke memories, or lead to breakthroughs. Create your own interpretations and enjoy safely. Special thanks to all contributors and you the reader for bringing us together to create collages.

Zine compiled by Larkin Coffey, John Davis, Jess Epsten, and Beth Weiss

With illustrations by Melissa Fernandez

Special thanks to Patrick Holt!

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Library Fest



Celebrate public libraries!

Library Fest is Durham County Library's annual community celebration and showcase of the many diverse ways the library can be a part of your life.

Our 2022 theme was FOOD.

As part of that celebration, we put a call out to community members to submit recipes for this cookbook zine. It is our hope to use the zine format to practice recipe sharing and continue a tradition of community cookbooks.

For more information visit:
durhamcountylibrary.org/libraryfest/



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ATTENTION!

HOME CHEFS

KITCHEN
EXPERIMENTERS

FOOD LOVERS

RESTAURANT
STAFF

RECIPE
COLLECTORS



DURHAM COUNTY LIBRARY WANTS TO
GATHER YOUR FAVORITE RECIPES
FOR A COMMUNITY COOKBOOK ZINE!

Submit your recipe here by **MAY 9TH**.



<https://bit.ly/3wgKHdg>



What are community cookbooks?

"You may have seen them before, and you might even have a couple: community cookbooks are collections of recipes created by schools, religious organizations, or other groups to support their work or to raise money for a cause."

Why community cookbooks?

"Community cookbooks can tell us how to make lots of delicious dishes. They can connect us with loved ones and with our communities. They can be windows into the lives of recipe authors and keepers of our favorite food memories"

From

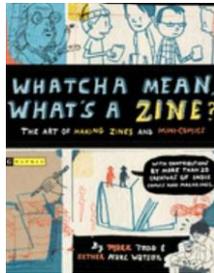
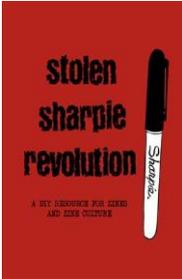
Favorite Recipes: Community Cookbooks
in the North Carolina Collection

a digital exhibit by Hannah Jacobs and
Robert Buerglener

What's a zine?

Zines (pronounced "zeens") are tough to define because they can be so many things! Basically, they are self-published booklets containing anything you want – the content and look are up to the creators. We are calling this project a zine because the content is community-created.

More Info About Zines



Stolen Sharpie Revolution: A DIY resource for zines & zine culture.
<https://stolensharpierevolution.org>

Durham Zine Fun

Zine Machine Fest: annual zine fest that happens every fall in Durham
<https://zinemachinefest.com>

Sallie Bingham Center: Duke has an incredible zine archive available for viewing for all. Make an appointment and request the zines you want to see!
<https://guides.library.duke.edu/zines>

This 'N' That

Made in the bowl vinaigrette

Barbara Wells

1 tsp to 1 Tbsp (per your preference)
finely chopped green onion, shallot or
other sweet onion
1 Tbsp Wine Vinegar
1 tsp sugar or honey
1 tsp Dijon mustard
2 Tbsp Extra Virgin Olive oil
Salt and Pepper (to taste)

- In a large salad bowl, add chopped green onion or shallots
- Pour vinegar over the onion
- Add sugar/honey, salt & pepper and let sit for a few minutes to mellow the onion.
- When ready, add mustard and olive oil and whisk vigorously to blend the dressing.
- Add salad greens and other vegetables per your taste and toss gently with the dressing. Enjoy!

This recipe is important to me because it's one of the first things I taught my teenager to make when they began to take an interest in cooking. It's simple and easy but it really tastes so much better than store-bought vinaigrette!

- Barbara Wells

Summer's End Forager Jam

Submitted by Robert Dalton

Attributed to Raleigh PawPaw

2 cups wild plum*, pitted

1 cup sugar

$\frac{1}{4}$ to $\frac{1}{2}$ tsp spicebush berry (dried then ground)

$\frac{1}{4}$ cup water

Pulp from 2 medium pawpaws

Pinch of salt

*Plums should be from *Prunus*

Americana, *Prunus Angustifolia*, or

Prunus umbellata.

Take the pits out but leave the skin.

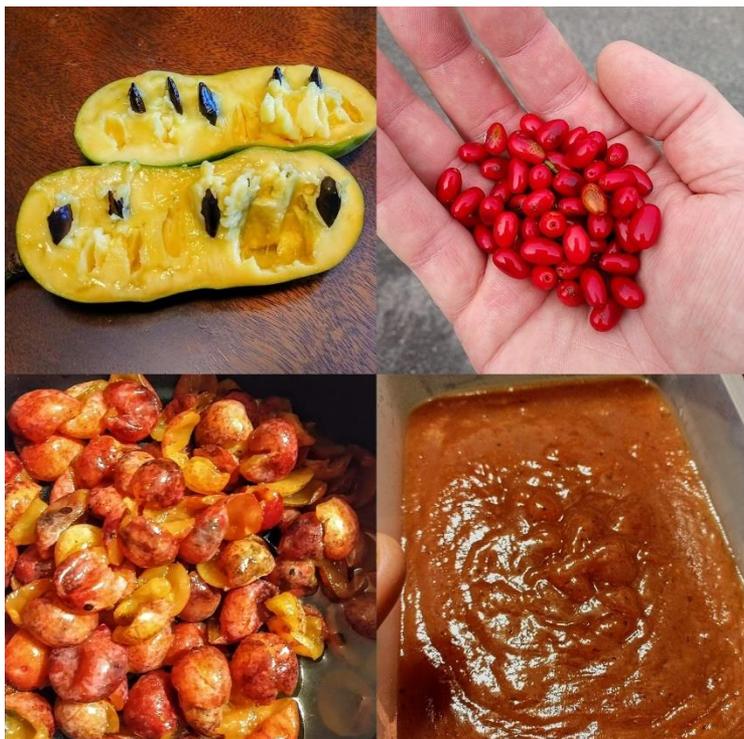
Native pawpaw (*Asimina triloba*) should have seeds and skin removed. Bring the plums, sugar, water, salt, and spicebush berry to a boil. Reduce to simmer for 10 mins. Add pawpaw and use an immersion blender to puree. Simmer 5 more mins.

Eat fresh within 3-5 days, keep refrigerated.

Substitutes:

Tart store bought plum instead of wild Allspice or cinnamon instead of spicebush berry.

Ain't no substitute for pawpaw



Sweet Tart

Wanda Harward

- 1 shot clear rum or vodka**
- 1 shot Watermelon pucker or Kinky Red**
- 1 shot Lemonade vodka**
- 1 shot sour apple**
- 1 shot lemon juice**
- 1 shot peach syrup or peach liquor**
- ½ shot blue curaçao**

Top with prosecco.

Makes 2-3 servings (depending on the drinkers).

XXX Party Mix

Hannah J

16 Tbsp / 2 sticks butter (or same amount vegan butter such as Miyokos or coconut oil)

8 Tbsp Worcestershire sauce (or if you can find it, vegan, and there are a bunch of homemade vegan Worcestershire sauce recipes out there)

1 tsp salt

3 cups Rice Chex cereal (or alternative)

3 cups Wheat Chex cereal (or alternative)

1 cup peanuts (or pecans)

1 cup pretzels (sticks, preferably)

2 cups Cheerios (or pecans, or other cereal)

1. Preheat the oven to 250F.
2. Melt butter/oil in large, deep pan in the oven. A roasting pan works well.
3. When the butter is melted, stir in the Worcestershire sauce and salt.
4. Add the remaining ingredients, stirring after each addition to get them well coated.
5. Bake for 1 hour, stirring every 15 minutes.
6. Let it cool. Transfer to a sealed container.

For best results, let it sit in the sealed container for a day. Or just dig in.

Not-Too-Sweet Chunky Granola

Submitted by Jess Epstein

Adapted from Minimalist Baker

Dry Ingredients

3 cups Rolled Oats

1 cup Unsweetened Coconut Flakes –
large pieces

1 cup Pecans—quartered

$\frac{1}{2}$ cup Pumpkin Seeds

$\frac{1}{2}$ teaspoon Kosher Sea Salt

Wet Ingredients

6 Tablespoons Coconut Oil

$\frac{1}{4}$ cup Maple Syrup

After cooked:

$\frac{1}{2}$ cup Raisins

1. Preheat oven to 325°
2. Gently mix dry ingredients in a large bowl being careful to keep the coconut flakes from crumbling.
3. Heat wet ingredients in a saucepan over medium heat until liquid. Whisk to blend. Pour over dry ingredients and mix until thoroughly coated.
4. Arrange an even layer on a large parchment covered baking pan and bake for 20 minutes. Turn the pan

around—DO NOT STIR and cook another 5-7 minutes watching carefully to see that the coconut does not burn. The mixture should appear golden and be fragrant.

5. COOL COMPLETELY then add raisins before breaking up the granola into chunks and storing.

Side Dishes

Pig Feet and Pork Brains

Submitted by Sara Stephen in memory of her grandfather Leroy Wilson and great aunt Frances Parker

Pig's Feet, by Frances Parker

2 cups white vinegar
BBQ Sauce (I use Dillard's)
1 Big Spoon of sugar
1 Big spoon of honey
Package of Pigs feet

Wash 'em. Put them in enough water to cover them. Cook until tender. Do not overcook. Pour water off. Cook $\frac{1}{2}$ hour more in 2 cups of white vinegar. Pour vinegar off after cooking. Place pigs feet in a shallow pan on top of stove. Top with remaining ingredients. Simmer until sauce is soaked into pigs feet.

Pork Brain and Eggs by Leroy Wilson

$\frac{1}{2}$ lb Pork Brains (fresh not frozen, they are in the meat dept)
3 eggs
1 Tbsp Oil

Put oil in pan. When oil is hot, add brains. Stir until red is gone. Add 3 slightly beaten eggs and cook to desired consistency. Makes 2 regular servings, but I eat all of this myself!

Jalapeno Cheese Cornbread

Alex Zakel

1 1/4 cup yellow cornmeal
2 Tbsp baking powder
8 oz extra-sharp cheddar, grated
1-2 jalapenos, diced
3 eggs, beaten
2 cups corn kernels

Preheat oven to 400 F and grease a 8" baking pan. In a medium bowl, mix cornmeal, baking powder, and cheese. In a separate bowl, mix remaining ingredients. Add wet ingredients to cornmeal mixture and stir until just mixed. Pour mixture into pan and bake until a knife comes out clean (about 1 hour).

Sweet Potato Hash

Submitted by Kim Barrier

Attributed to DINE program of the Durham County Department of Public Health

PREP TIME: 30 min.

COOK TIME: 15-20 min.

SERVINGS: 4

3 tablespoons olive oil, divided
1/2 large onion, chopped
1 bell pepper, chopped

1/2 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon black pepper
2 large sweet potatoes, grated or cut
into 1/2-inch dice
1 teaspoon paprika

1. Heat 1 tablespoon oil in a large skillet over medium-high heat. Add onion and bell pepper. Cook until tender and lightly golden, about 5 minutes. Stir in garlic, salt and pepper and cook 1 minute more.
2. Add the remaining 2 tablespoons oil to the skillet. Add the sweet potatoes and cook in a single layer, stirring occasionally, on medium heat until they are tender, golden, and crisp, about 10-15 minutes (shredded potatoes may cook in less time). Sprinkle with paprika. Taste and adjust the seasoning. Enjoy!

Guiso de camote (batata)

Preparación: 30 min.

Tiempo de cocción: 15-20 min.

Porciones: 4

3 cucharadas de aceite de oliva,
dividido
1/2 cebolla grande picada

1 pimentón picado
1/2 cucharadita de ajo en polvo
1/2 cucharadita de sal
1/8 cucharadita de pimienta negra
2 camotes grandes, rallados o cortados
en pedazos de 1/2 pulgada
1 cucharadita de paprika

1. Caliente 1 cucharada de aceite en una sartén grande a fuego medio-alto. Agregue la cebolla y el pimentón. Cocine hasta que estén tiernos y ligeramente dorados, aproximadamente 5 minutos. Agregue el ajo, la sal y la pimienta y cocine 1 minuto más.
2. Agregue las 2 cucharadas de aceite restantes a la sartén. Agregue los camotes y cocine en una sola capa, revolviendo ocasionalmente, a fuego medio hasta que estén tiernos, dorados y crujientes, aproximadamente 10-15 minutos (las batatas ralladas pueden cocinarse en menos tiempo). Espolvorear con paprika. Pruebe y ajuste la sazón.
¡Disfrute!

SWEET POTATO HASH

PREP TIME: 30 min.
COOK TIME: 15-20 min.
SERVINGS: 4
SERVING SIZE:



INGREDIENTS

- 3 tablespoons olive oil, divided
- 1/2 large onion, chopped
- 1 bell pepper, chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 large sweet potatoes, grated or cut into 1/2-inch dice
- 1 teaspoon paprika

DIRECTIONS

1. Heat 1 tablespoon oil in a large skillet over medium-high heat. Add onion and bell pepper. Cook until tender and lightly golden, about 5 minutes. Stir in garlic, salt and pepper and cook 1 minute more.
2. Add the remaining 2 tablespoons oil to the skillet. Add the sweet potatoes and cook in a single layer, stirring occasionally, on medium heat until they are tender, golden, and crisp, about 10-15 minutes (shredded potatoes may cook in less time). Sprinkle with paprika. Taste and adjust the seasoning. Enjoy!



Public Health

This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.
This institution is an equal opportunity provider.



Guiso de camote (batata)

Preparación: 30 min.
Tiempo de cocción: 15-20 min.
Porciones: 4
Tamaño de la porción:



INGREDIENTES

- 3 cucharadas de aceite de oliva, dividido
- 1/2 cebolla grande picada
- 1 pimentón picado
- 1/2 cucharadita de ajo en polvo
- 1/2 cucharadita de sal
- 1/8 cucharadita de pimienta negra
- 2 camotes grandes, rallados o cortados en pedazos de 1/2 pulgada
- 1 cucharadita de paprika

INSTRUCCIONES

1. Caliente 1 cucharada de aceite en una sartén grande a fuego medio-alto. Agregue la cebolla y el pimentón. Cocine hasta que estén tiernos y ligeramente dorados, aproximadamente 5 minutos. Agregue el ajo, la sal y la pimienta y cocine 1 minuto más.
2. Agregue las 2 cucharadas de aceite restantes a la sartén. Agregue los camotes y cocine en una sola capa, revolviendo ocasionalmente, a fuego medio hasta que estén tiernos, dorados y crujientes, aproximadamente 10-15 minutos (las batatas ralladas pueden cocinarse en menos tiempo). Espolvorear con paprika. Pruebe y ajuste la sazón. ¡Disfrute!



Public Health

Este material fue financiado por el Programa de Asistencia Nutricional Suplementaria del USDA - SNAP.

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Mom's Cornbread Pudding

Submitted by Lauren Menges

Attributed to Sally Menges

1/4 cup sugar
3 Tbsp flour
2 tsp baking powder
1 1/2 Tbsp salt
6 eggs
2 cups whipping cream
1/2 cup butter, melted
6 cups corn

1. Combine dry ingredients.
2. Whisk eggs, cream and butter.
3. Gradually add dry ingredients and whisk till smooth.
4. Stir in corn.
5. Pour into a lightly greased 9x13 baking dish. Bake at 350 45-60 minutes until firm with a slight wiggle in the middle. Let stand 5 min before serving.

My mom's corn pudding is a recipe that was first given to her by her mom, and it probably goes back further in the family than that. We make it every Thanksgiving and it is so easy and delicious. I've brought it to several other Thanksgivings and it always gets rave reviews and people always ask me for the recipe!

- Lauren Menges

Chow Chow

Submitted by Sara Webb

Attributed to Birdie Clark

2 quarts chopped cabbage
1 pint chopped onions
1 quart chopped green tomatoes
3 hot peppers, green and red
6 sweet peppers, green and red
2 tbsp salt

Paste:

2 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup plain flour
1 $\frac{1}{2}$ pints apple cider vinegar
1 $\frac{1}{2}$ tsp turmeric
1 tbsp dry mustard
1 tsp celery seed

Combine all vegetables and salt, stir. Cover and let stand in the refrigerator at least 4 hours or overnight. Remove from refrigerator, drain, and squeeze out juice.

Combine paste ingredients in a large stock pot and simmer 5 mins or until thickened. Add the vegetables and bring to a boil. Boil 5 minutes or until vegetables are tender. Evenly ladle vegetables mixture into hot, sterilized pint jars (approx.6), leaving about $\frac{1}{2}$

inch head space in the jar. Wipe mouths of jars with a clean cloth and place a sterilized two piece, screw-on canning lid, on each jar.

Place jars in water bath canner or pot with rack, with enough water to assure jars are covered. Heat the jar in a boiling water bath for 10 minutes to seal the lids. Remove with jar lifters, always keeping upright.

Let jars cool on a cutting board or towel with 2 inches of space between each jar for 12 to 24 hours. You will start to hear the jar lids ping as they seal. After cooling, be sure to inspect the seal; there should be no flex when center is pressed. Remove the bands and attempt to lift lids off with your fingertips. Properly sealed lids will remain attached. If a lid fails to seal within 24 hours, immediately refrigerate the product.

Consult your local Extension Service or Ball Blue Book of Preserving for additional instruction and recommendations as needed.

Cheese Biscuits

Submitted by Paula Futrell

Attributed to Langley Cotten Gabriel
(AKA Nannie)

2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup shredded sharp cheese
2/3 cup buttermilk

Combine flour, baking powder, and salt; cut in shortening. Add cheese, and gradually stir in buttermilk. Turn dough out on lightly floured board, and roll thin; cut into small biscuits. Place on greased baking sheets, and bake at 400 degrees for 8 to 10 minutes. Yield: 1 1/2 dozen.

Gotta be CHEESE. All time best food in the world. Every kind is amazing. Love of cheese runs in my family -- we can't get enough!!!! - Paula Futrell

Pumpkin Curry Soup

Submitted by Teresa Petro

Attributed to Auntie Merri Beth

Makes 4-5 Servings:

2 tablespoons of butter

$\frac{1}{2}$ cup of chopped onion

1 $\frac{1}{2}$ teaspoons of curry powder

1 tablespoon of flour

4 cups of chicken broth

1 lb. can of pumpkin

1 teaspoon of brown sugar

$\frac{1}{4}$ teaspoon of ground nutmeg

$\frac{1}{4}$ teaspoon of ground pepper

$\frac{1}{2}$ teaspoon of salt

1 cup of half and half OR 1 cup of
coconut milk

Sauté onions and all spices until
fragrant.

Add flour and stir.

Add pumpkin and broth.

Simmer for 20 minutes.

Add half and half or coconut milk and
cook for a few more minutes.

Garnish with cilantro or sour cream.

*Add more curry if you like a little
heat.

*Great meal with a salad and crusty
bread.

*Best made 24 hours before serving, but still good to eat right after made.
*For Thanksgiving, or to serve a larger group, triple the recipe.

Every year, my family eats curry pumpkin soup for lunch at Thanksgiving. We pair it with crusty bread and a salad. My aunt started the tradition years ago, and even when we cannot all be together to celebrate, I am sure to make her recipe. The warm and fragrant spices will always remind me of being in her house and feeling at home: surrounded by my family's love. – Teresa Petro

Main Dishes

Everything Bagel Casserole

Hannah Mingus

The recipe was featured in the Thomas' 140th anniversary cookbook so the photo is from there.

1 Thomas' Everything Bagel

$\frac{1}{2}$ cup black beans

$\frac{1}{2}$ cup mushrooms, chopped

$\frac{1}{3}$ cup turkey sausage crumbles

2 cups egg whites

Handful of shredded cheese

Everything seasoning pepper

Hot sauce (optional)

1. Preheat oven to 350° F.
2. Tear Bagel into bite-size pieces and distribute around 8x8" baking dish.
3. Cover with the veggies and sausage crumbles, then pour egg whites over top.
4. Sprinkle with everything seasoning and fresh ground pepper.
5. Bake for 40-45 minutes, then remove from oven, cover with cheese, then bake for an additional three minutes until cheese is nice and melty.
6. Cover with hot sauce if you're feeling spicy!

Salt Crusted Burger

Kathy Makens

Take ball of ground beef (not lean) and squish into a palm sized patty.

Sprinkle kosher salt on a cast iron pan. Heat the pan on medium high until it is very, very hot. Plunk patty onto pan and cook for three minutes. Resist the urge to squish the patty with the spatula during the three minutes.

There should be lots of smoke. Smoke is weakness leaving the pan. Flip patty onto a portion of the pan that still has unabsorbed salt; the patty should have a dark brown salt crust on top. Cover pan and cook another three minutes. A large billow of smoke should arise when you lift the lid. I advise against cooking this near a smoke detector. Take the pan off of the hot burner. Eat burger.

Best Worst Stuff in the World

Submitted by Lauren Doll

Attributed to Janet Doll

4 cups uncooked medium egg noodles

1 lb hamburger

1/2 onion, chopped

1 can of tomato sauce

Garlic powder, pepper, and salt

8 oz of cream cheese, softened

1/2 cup of grated parmesan cheese

1/4 cup of chopped green pepper

Cook noodles. Meanwhile, cook hamburger and onions, drain. Add tomato sauce and spices. In a mixing bowl, combine last four ingredients. Drain the noodles and place half in a casserole dish. Top with half of cheese and half of meat mixture. Repeat layers. Cover and bake at 350 degrees for 30 minutes.

This recipe got its name from my youngest brother, John. He stated out of all the dishes my mom made that he did not like, this was the best of them. Hence the name, Best Worst Stuff in the World. I personally find it delicious and I hope others do too (or at least they too think it's the best of the worst!). - Lauren Doll

Kung Pao Chicken

Submitted by Julianna Houck

Attributed to All Recipes

Prep 30m, Cook 30m, Ready In 1h30m

1 pound skinless, boneless chicken breast halves - cut into chunks
2 tablespoons white wine
2 tablespoons soy sauce
2 tablespoons sesame oil, divided
2 tablespoons cornstarch, dissolved in
2 tablespoons water
1 ounce hot chili paste
1 teaspoon distilled white vinegar
2 teaspoons brown sugar
4 green onions, chopped
1 tablespoon chopped garlic
1 (8 ounce) can water chestnuts
4 ounces chopped peanuts

Enough Jasmine rice for however many servings you made. It is to go on the bottom of the plate as your starch with the Kung Pao chicken on top.

Use the directions on the box of jasmine rice for the cooking instructions.

To Make Marinade: Combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil and 1 tablespoon cornstarch/water mixture and mix together. Place chicken pieces in a glass dish or bowl and add marinade. Toss to coat. Cover dish and place in refrigerator for about 30 minutes.

To Make Sauce: In a small bowl combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil, 1 tablespoon cornstarch/water mixture, chili paste, vinegar and sugar. Mix together and add green onion, garlic, water chestnuts and peanuts. In a medium skillet, heat sauce slowly until aromatic.

Meanwhile, remove chicken from marinade and sauté in a large skillet until meat is white and juices run clear. When sauce is aromatic, add sauteed chicken to it and let simmer together until sauce thickens.

Cook Jasmine rice according to package directions while the chicken cooks. When the rice is done cooking fluff it with a fork and divide it between plates. Top with the Kung Pao chicken mixture. ENJOY!!

7P pasta

Submitted by Sarah Van Name

Attributed to Sarah Van Name (via some Italian folks in Sesto Fiorentino)

I learned this recipe while studying abroad in Sesto Fiorentino, Italy. I wish I remembered the names of the folks who taught it to me; it was my favorite thing to eat while I was there, and now, more than a decade later, it's the dish I make for gatherings that feel particularly special. I've passed on the recipe more times than I can count, and I hope other folks in Durham enjoy it as much as my friends, family, and I do.

7P is so named because the seven key ingredients all start with the letter P in Italian: pepperoncini (crushed red pepper), porro (leek), pancetta, pomodoro (tomato), panna (cream), parmigiano (parmesan), and penne. Though diced tomatoes are my standard, you can use any kind of canned tomatoes you have, and if you like an especially creamy pasta, you can use a full pint of cream instead of half. As a vegetarian, I make it without the pancetta (6P!) and find it no less satisfying and delicious in this way. The one vital ingredient is the leek—it makes more of a difference than you'd think.

1 leek, diced (just the white bottom of the leek, not the green)
3 ounces sliced pancetta/bacon, chopped (feel free to leave out if you're a vegetarian)
Quite a bit of crushed red pepper (several shakes, more if you want it to be spicier)
Two 28oz cans of canned Italian diced tomatoes
Box of pasta, your choice (penne is classic, I like rotelli)
Half a pint of cream
About a cup and a half of grated parmesan

1. In a skillet large enough to hold all of the ingredients, combine a few tablespoons of olive oil, pancetta (if using), leek, a little salt, and crushed red pepper. Cook on medium, stirring occasionally, until the leek is tender, about 5-10 minutes. The leek should be a little browned.
2. Stir in all the tomatoes and a pinch of salt. Simmer until it's thickened into almost a paste, stirring frequently. This may take just fifteen or twenty minutes, or forty minutes or more depending on the power of your stove.
3. Meanwhile, make the pasta with plenty of salt in the water.
4. Just before the pasta is done, stir the cream into the tomato mixture

and bring it to a simmer. Let it simmer, again stirring frequently, for 5-10 minutes. Turn off the heat. Add the parmesan bit by bit. At the end, the sauce should be quite thick. Drain the pasta and pour the sauce on top of the pasta. Eat with family, genetic or found, around a communal table; be thankful for the gift of each other.

Cheese Blintzes

Submitted by Jen Frank

Attributed to Leola Frank (Grandma!)

Crepes:

2 eggs

1 cup milk

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

1 Tbsp sugar

1 cup flour

Filling:

$\frac{1}{2}$ lb Farmer's Cheese (usually available as a log or a brick)*

3 oz Cream Cheese

1 tsp vanilla

1 egg

1 Tbsp sugar

*There is a Russian Farmer's Cheese available at Teeter that I've been using with success - I skip the cream cheese when I use this one.

We typically double the recipe when making it since the farmer's cheese tends to come in 1 lb bricks. The single recipe makes ~8 blintzes.

STEP 1: Make crepe batter. Beat eggs. Add milk, salt, and sugar and beat a bit more. Slowly add flour and blend to make a smooth batter.

STEP 2 - Make filling. In a separate bowl, cream all ingredients well.

Step 3: Make Crepes.

- Lay out some brown paper on the counter – grocery bags or craft paper work great for this.
- Spray an 8" crepe pan (or whatever frying pan you have, but keep in mind if you change the size of the crepes, the number of blintzes you get will vary.) with cooking spray or lightly butter.
- Pour a small amount of batter (1/4c-ish) into the pan, swirl to coat and pour excess back into bowl. You want them thin! Allow edges to dry and pull away from the pan, then flip and lightly brown the second side.
- Flip the crepe out on to the brown paper. Repeat (lightly grease the pan between each crepe).

Step 4: Fill the blintzes.

- Put 1-2 Tbsp of filling a bit off to the side of center of a crepe. Fold the shorter edge over the top, then flip in left and right sides, then roll towards the longer side. Like a baby burrito! Set aside and fill remaining crepes.
- At this point you can refrigerate or freeze them for later.
- When you're ready to eat them, grease/butter your frying pan, set on a medium low heat, and set the blintz in the pan. I like to cover them with

a domed lid to trap some heat and ensure they heat through. Allow to brown (a few minutes) and then flip, brown the second side.

- Serve with jams (I'm partial to strawberry rhubarb) or curd (lemon or passionfruit curd are great here). Or just dust with some cinnamon sugar.

Dilled Chicken Salad

Gabriel Baker

2 cups cooked pasta (3/4 cup before cooked) *I use the medium shells
2 cups red seedless grapes, sliced
2 cups cooked chicken
1/2 cup mayonnaise
2 Tbsp dill weed
1/2 cup chopped scallion
2 Tbsp red-wine vinegar

Mix all together and chill.

Savory Chili-Pumpkin Pasta

Submitted by Kelsey

Attributed to Budget Bytes for base recipe, Kelsey for modifications

Serves 4

Pumpkin pasta with some intensity added by the chili powder. Upgrade to spicier chiles or add a little cayenne if you want some actual heat to go with the taste.

3 cloves garlic

1 Tbsp butter

1 can pumpkin purée

1 cup chicken broth

1 tbsp chili powder

Black pepper to taste

2 Tbsp heavy cream

1 tbsp sour cream (optional)

1 chopped pecans (optional)

16 oz pasta (my best guess at how much pasta this sauce covers; in actuality I usually add the sauce to the pasta separately)

1. Begin boiling a large pot of water for your pasta. Once the water is boiling, add the pasta and boil until al dente (7-10 minutes). Drain in a colander.
2. While waiting for the water to boil, prepare the sauce. Mince three cloves

of garlic and add them to a large skillet with 2. one tablespoon of butter. Sauté over medium-low heat for 1-2 minutes, or just until the garlic is soft and fragrant.

3. Add the pumpkin purée and chicken broth to the skillet and stir to combine. Add the chili powder and some freshly 3. cracked black pepper. Stir in the spices and let the sauce simmer over medium-low heat while the pasta cooks (about 10 minutes), stirring occasionally.
4. Once the pasta is finished cooking and is draining in a colander, add the cream to the skillet and stir it into the pumpkin 4. sauce. Taste the sauce and add salt and if needed. Add as much sauce as desired to your drained pasta.
5. OPTIONAL: If you would like to add some protein to this recipe, add a handful or two of chopped pecans at the end!

Another use of chili powder; my father always liked to make great slabs of brisket for college football tailgates seasoned with dried chiles, garlic powder, oregano, and copious black pepper. He's an engineer and I was always a bit of an art kid, so we didn't always have common interests, but those tailgates brought us together every year while I was attending college in Texas. - Kelsey

Chicken Pesto Pasta

Kevin Lloyd

- 1.5 pounds boneless, skinless chicken breast cut into 1" cubes, tossed with salt, pepper, Extra Virgin Olive Oil (EVOO), and juice of $\frac{1}{2}$ lemon
- $\frac{2}{3}$ cup roasted, shelled pistachios
- $\frac{1}{2}$ cup EVOO
- 3 packed cups fresh basil
- 5 ounces parmesan or romano
- 1 tsp minced garlic
- Juice of 1 lemon
- 1 pound fusilli or other high-surface area pasta

1. In food processor, use the shredding plate to shred the cheese and the pistachios into medium-fine pieces.
2. Change the plate for a regular blade, then stream in $\frac{3}{4}$ cup EVOO while pulsing. Add basil and pulse until desired consistency, pausing to scrape down the sides of the container.
3. Scrape all the basil-puree into a bowl. Stir in garlic and lemon juice and set aside.
4. Boil pasta in as little liquid as possible, reserving $\frac{1}{2}$ cup starchy pasta water. Drain and set aside.
5. While pasta is boiling, cook chicken in batches over medium-high heat until just cooked through (about 6 min per batch). Set aside.

6. Spoon pesto into pasta with a generous splash of pasta water. Stir until glossy, continuing to add pesto until desired coating achieved.

Sweet and Sour Brisket

Submitted by Judith Ruderman

Attributed to Nikki Joy, an acquaintance from the playground 50 years ago

I have been making this recipe for about 50 years. Meat eaters love it. It freezes well so buy the biggest brisket you can (especially since the meat shrinks in cooking). Make sure you ask for a "flat cut brisket" and don't buy a corned beef brisket.

Take most of the fat off the top of the brisket, leaving some for moisture; you can cut off the rest when you are slicing the meat, after cooking. Cut up three yellow onions (medium-large) and put in the bottom of a roasting pan.

Make about 7 slits with a small knife in the top (fat side) of the brisket, at intervals, and put a clove (not a garlic clove) in each slit. Season meat with garlic powder and seasoned salt (garlic salt) and place, fat-side up, on top of the onions.

Meanwhile, in a saucepan mix one bottle of chili sauce, 1 bottle of water, $\frac{3}{4}$ cup light brown sugar, and a few drops Worcestershire sauce and heat on low just to blend the flavors. Pour mixture over brisket, cover pan, and roast 2.5 hours at 325 degrees. Uncover the meat after 2.5 hours and put dried prunes and apricots over the top (maybe one cup each, at least; the fruit lends a delicious flavor to the meat). Re-cover and continue roasting another half hour or so.

Cool completely before attempting to slice, and always slice against the grain. Don't worry if meat looks "tough" when you slice it. It will reheat beautifully and will be very tender—in fact, I think it is best made in advance and refrigerated after slicing, or frozen. Remember: don't try to slice the meat until it is completely cooled off or you'll have trouble.

Cecilia's Turkey Fried Rice

Glenn Gillen

Great for leftover turkey at Thanksgiving.

3 tablespoons plus 1 teaspoon cooking oil

1 large egg

1/2 medium onion, chopped

1 medium carrot, chopped

2 cups diced turkey meat

6 cups day-old cooked white rice

1 cup frozen green peas, thawed

soy sauce

black pepper

1. Heat 1 teaspoon cooking oil on high in a large wok. Scramble the egg and break into small pieces with a spatula. Remove the egg.
2. Heat 3 tablespoons cooking oil on high in the wok. Add the onions and let them cook until translucent (about 1-2 minutes), stirring occasionally.
3. Add the carrots and cook for an additional 1-2 minutes until the onion just starts to turn brown.
4. Add the turkey meat and stir-fry 2-3 minutes until heated through and slightly seared.
5. Add the rice and stir to coat evenly with oil and break up any clumps.

6. Add a few dashes of soy sauce to taste (add more if you like it saltier).
7. Fold in the peas and scrambled egg and heat through, stirring constantly.
8. Season with ground pepper to taste and serve.

*Feel free to experiment and add chopped green peppers, chopped scallions, bean sprouts, hot sauce, etc.

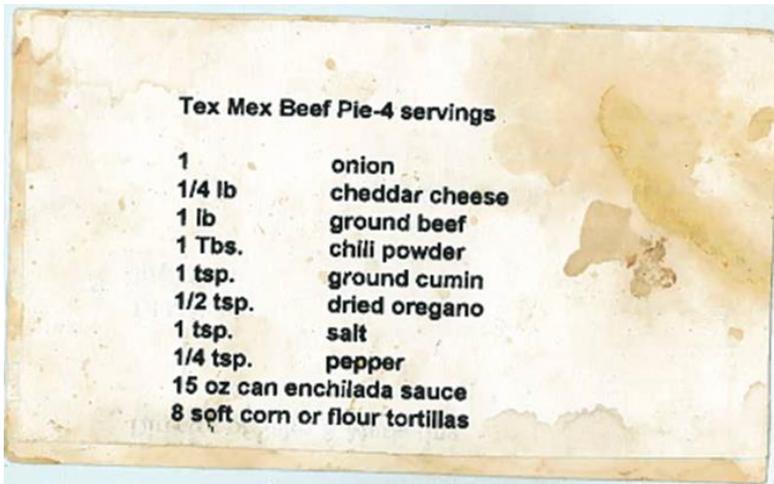
My mother was Vietnamese, and all of our holiday gatherings always included American and Vietnamese food. At Thanksgiving, my mother would find creative ways to use leftover turkey. This recipe is my attempt to recreate my mother's dish. - Glenn Gillen

Tex Mex Pie

Karen D. Davis

- 1 onion
- $\frac{1}{4}$ lb cheddar cheese
- 1 lb ground beef
- 1 Tbsp chili powder
- 1 tsp ground cumin
- $\frac{1}{2}$ tsp dried oregano
- 1 tsp salt
- $\frac{1}{4}$ tsp pepper
- 15 oz can enchilada sauce
- 8 soft corn or flour tortillas

- Chop onion, grate cheese, combine beef, onion, chili powder, cumin, oregano, salt, pepper.
- Cook over medium heat until brown - 5 minutes.
- Stir in $\frac{3}{4}$ cup enchilada sauce.
- Remove from pan and reduce heat to low.
- Pour $\frac{1}{4}$ cup sauce into pan. Arrange 3 tortillas on top.
- Spread w/ half meat mixture and $\frac{1}{3}$ cup cheese.
- Repeat with 2 tortillas, rest of meat & $\frac{1}{3}$ cup cheese.
- Arrange 3 tortillas over cheese.
- Spread rest $\frac{1}{2}$ cup sauce on top.
- Sprinkle with $\frac{1}{3}$ cup cheese.
- Cover and cook until hot & cheese has melted 3 - 5 minutes.



Grandma's Kreplach

Submitted by Kat Heller

Attributed to Grandma Elsa

KREPLACH

1 lb chop meat

2 onions -grated and fried and grated

2 eggs

1 tsp salt

Bread crumbs and matzo meal

(1/4 cup approx. and 1/2 cup of water

Mix meat and grated onion, salt & water
and 1 tbsp red wine

Noodles

Approx 2 cups flour

1 egg and 1 yolk

3/4 cup water

Add flour to mix thoroughly dough ball

Add 1 egg white to meat

Roll dough thin

Add forkful to rhombus of dough

Boil 1/2 hour

Fry in butter

Desserts

Aunt Margaret's Date Pinwheels

Robert Buerglener

Filling

8 oz. pitted dates
 $\frac{1}{4}$ cup sugar
Dash salt
 $\frac{1}{3}$ cup water
1 cup chopped pecans

Cut 8 oz. pitted dates into small pieces (or use chopped dates). Combine dates with $\frac{1}{4}$ cup sugar, dash of salt, and $\frac{1}{3}$ cup water. Bring to a boil in small saucepan and simmer 5 minutes, stirring often, until thick. Stir in 1 cup chopped pecans. Let cool.

Dough

$\frac{1}{2}$ cup butter, soft
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar, firmly packed
1 egg
 $\frac{1}{2}$ tsp vanilla extract
 $\frac{1}{8}$ teaspoon salt
2 cups sifted all-purpose flour
 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{2}$ tsp baking powder

Cream butter. Add sugars, vanilla, and egg. Beat until light and fluffy. Sift dry ingredients together and add to the creamed mixture. Mix well. Chill until firm enough to roll.

Divide dough in half. Roll each half on floured waxed paper into a 12" X 9" rectangle. Spread each with half of cooled filling. Roll up tightly from end. Wrap in waxed paper and chill overnight.

Slice 1/8 inch thick. Place on lightly greased baking sheet and bake in preheated oven at 350 degrees Fahrenheit for about 10 minutes. Remove to wire rack and cool thoroughly. Store in airtight container.

Yield: about 6 dozen

Mema's Peanut Butter Cookies

Submitted by Kathleen Hayes

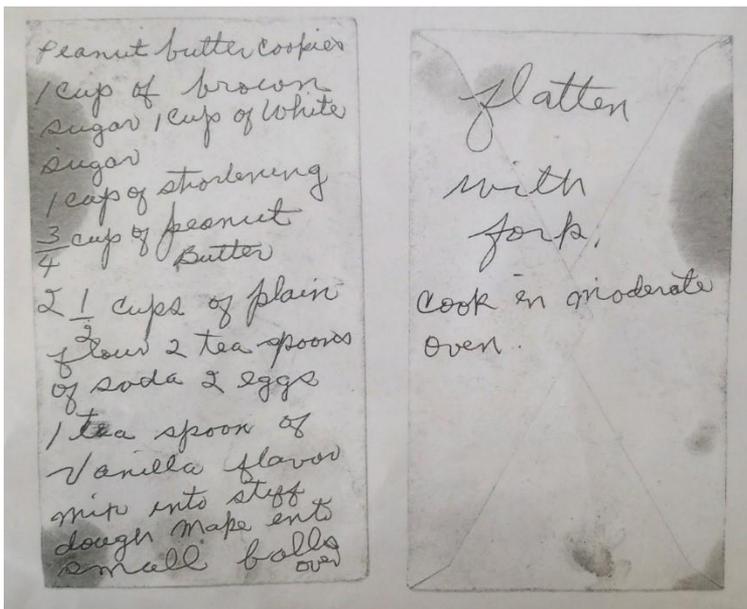
Attributed to Barbara McColumn

1 cup Brown Sugar
1 cup White Sugar
1 cup of Shortening
3/4 cup of peanut butter
2 1/2 cups of plain flour
2 tsp of baking soda
2 eggs
1 tsp Vanilla flavor

Mix all the ingredients into a stiff dough. Make into small balls and place onto cookie sheet. Press balls slightly

with a fork to flatten. Bake on 350 until cookies are golden brown.

This recipe was handed down through 4 generations. My Mema would bake these cookies every Christmas for friends, family or anyone who walked down the street and followed the smell. You would walk up the porch, and before you could open the door, the smell of vanilla, brown sugar and peanut butter would illuminate the air! We continue to make them every year as family in her memory. - Kathleen Hayes



Scotcheroos

Submitted by Carissa Kennedy

Attributed to Sandy and Wayne Kennedy

1 cup sugar

1 cup light corn syrup (Karo)

1 cup smooth peanut butter (Jif)

6 cups Rice Krispies

6 oz (1 cup) package chocolate chips

6 oz package butterscotch chips

Cook sugar and syrup in Dutch kettle over medium heat until mixture begins to bubble.

Remove from heat, stir in peanut butter.

Mix in Rice Krispies

Press into buttered 13x9x2 pan.

Let harden.

Melt over hot (not boiling) water both bags of chips, stir to blend.

Spread over Krispies mixture.

Let set until top is firm.

RECIPE FOR: Scotcheroos

FROM THE KITCHEN OF: Mom + Dad

PAGE

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- 1 cup sugar
- 1 cup light corn syrup (Karo)
- 1 cup smooth peanut butter (Jif)
- 6 cups Rice Krispies
- 6 oz. (1 cup) package chocolate chips
- 6 oz. package butterscotch chips

Cook sugar and syrup in dutch kettle over medium heat until mixture begins to bubble. Remove from heat. Stir in peanut butter mix in rice krispies. Press into buttered 13x9x2 pan. Let harden. Melt over hot (not boiling) water both chips; stir to blend. Spread over krispies mixture. Let set until top is firm.

Grandma Bryant's Oatmeal Cookies

Submitted by Natalie Killion

Attributed to Evelyn Bryant

$\frac{3}{4}$ cup shortening
1 cup packed brown sugar
 $\frac{1}{2}$ cup granulated sugar
1 egg
 $\frac{1}{4}$ cup water
1 tsp vanilla
3 cups uncooked oats
1 cup all purpose flour
1 tsp salt
 $\frac{1}{2}$ tsp baking soda

Preheat oven to 350°. Beat together shortening, sugars, egg, water, and vanilla until creamy. Add combined remaining ingredients; mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350° for 12 to 15 minutes. (Granddaughter's edit: Add as many raisins as you want and a dash of cinnamon!)

Peanut Butter Cookie Recipe in grams

Alina Jade Barnett

150g brown sugar
250g peanut butter
1 egg
1.5 tsp vanilla
70-90g oat flour
1 tsp baking soda
optional 2 pinches (1/8 tsp) salt
optional 0.75 cups of chocolate chips
optional 0.75 cups of pecans

1. Mix peanut butter and sugar until just barely mixed.
2. Mix in egg and vanilla until just barely mixed.
3. In a separate bowl, mix oat flour, baking soda and salt.
4. Add dry ingredients to wet ingredients, stirring until just barely combined.
5. If adding chocolate chips or nuts, stir them in now or slightly before the dry ingredients are fully mixed into the dough.
6. Do not overmix. I suggest doing this recipe without a mixer, instead mixing by hand.
7. Place 1.5 inch dough balls on parchment paper (or silicon mat) lined pan, flattening with a fork or spoon.
8. Bake at 350F for 10 min. They will look underbaked on top when they

are ready, but the bottom will be slightly browned.

9. Let cookies cool for 10 minutes before handling. They have poor structural integrity when hot.

Note 1: This recipe was developed using JIF creamy peanut butter. It does not work with non-homogenized, unsweetened or "natural" peanut butters.

Note 2: Using more oat flour will result in a denser, less tender cookie that holds together better. I recommend 70g of oat flour for at home consumption and 85g of oat flour if the cookies will be transported.

Note 3: To prepare as a gluten-free cookie, simply use gluten-free oat flour and gluten-free chocolate chips. No other changes need to be made as this recipe is intrinsically gluten-free.



Rum Balls

Submitted by John Davis

Attributed to Nancy Davis

1 cup finely minced pecans (food processor helps here)
1 cup vanilla wafer crumbs (food processor helps here)
1 cup powdered sugar
2+ tablespoons cocoa powder
2 tablespoons light corn syrup
1/4 cup dark (Myer's) rum, or bourbon, if you prefer

- Combine pecans, wafer crumbs, and powdered sugar in a bowl.
- Then stir in cocoa powder, corn syrup, and rum and stir until blended.
- Roll into balls of desired size and then roll in granulated sugar (or powdered sugar, more pecans, or cocoa powder).
- Store in tight container. They get better after they sit for a few days when the booze is not so raw.

(son's edit: or eat sooner and avoid operating heavy machinery)

Chocolate Silk Pie

Brianna Cadalzo

Crust:

26 oreos (preferably double-stuffed)

5 tablespoons butter, melted

Pie:

$\frac{3}{4}$ cup unsalted butter, at room temperature

1 cup sugar

$\frac{1}{4}$ teaspoon kosher salt

1 teaspoon vanilla extract

4 ounces unsweetened chocolate, melted (preferably Ghirardelli or Valrhona)

3 large eggs

1. Make the crust: Preheat the oven to 350 degrees. Crush the oreos in a food processor or manually in a plastic bag. Combine the oreo crumbs and melted butter in a bowl. Stir until well mixed. Lightly spray pie dish with oil. Then press the oreo mixture into a 9-inch pie plate, pressing it evenly over the bottom and up the sides of the plate. Bake for 8 minutes. Set aside to cool.
2. Make the filling: Using an electric mixer, cream the butter and sugar together on medium-high until light and fluffy (5 minutes). Mix in the salt and vanilla. Add the chocolate and mix well. Add the eggs, 1 at a time, mixing well after each

addition. Mix at medium-high for 15 min until the sugar is completely dissolved. Pinch a bit of the mixture between two fingers- it should feel completely smooth.

3. Scrape the filling into the pie shell and spread it evenly. Refrigerate for 2 hours to set. Cut into wedges and serve.

Nanette's Cheese Cake

Submitted by Teri Epsten

Attributed to Nanette Henrietta Hexter Epsten (1890-1987, b. Savannah, GA)

2 lbs cottage cheese
1½ cups sugar
1/8 tsp salt
6 eggs
1 tsp vanilla
juice of 2 or 3 lemons
½ pint cream
½ cup flour

Crust:

1 package Zwieback
1 cup sugar
1 tsp cinnamon
1 stick margarine

Beat whole eggs with sugar until light, add salt, lemon, vanilla. Whip cream which is then added, then cheese which is first put through ricer, add flour

and mix all together. Pour into a Zwieback lined form, sprinkle some of zwieback mixture on top, add chopped nuts, bake in moderate oven 325° for 1 hour + 20 minutes, don't open door or until set. Turn off heat, open oven door, let stand in oven 1 hour. Remove rim of spring form.

Crust - Roll Zwieback fine, mix with sugar, melted butter and cinnamon, set aside some to sprinkle on top. Press mixture into sides + bottom of 9 inch spring form. Put foil in stove under pan or side with clamp.

This cheesecake was a Thanksgiving family tradition for many decades handed down from my great grandmother, Bertha Helburn Hexter (1853-1936, b. Dettelbach, Germany) - Teri Epsten

CHEESE CAKE

<p>2 lbs cottage cheese 1/2 cup sugar 1/8 salt 6 eggs 1/2 vanilla juice of 2 or 3 lemons 1/2 pt cream 1/2 cup flour</p>	<p>Crust 1 package zwieback 1 cup sugar 1 t cinnamon 1/4 stick butter margarine</p>
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Beat whole eggs with sugar until light, add salt, lemon, vanilla, whip cream which is then added, then cheese which is first put thru ricer, add flour + mix all together - Pour into a zwieback lined form, sprinkle some of zwieback mixture on top, add chopped nuts, bake in moderate oven 325° for 1 hour or until set - Turn off heat, open oven door, let stand in oven 1 hour. Remove rim of spring form -

Crust! Roll zwieback fine, mix with sugar, melted butter + cinnamon, set aside some to sprinkle on top. Press mixture into sides + bottom of 9 inch spring form - but foil in stove under pan or side with clamp

Peanut butter pie

Submitted by Kristen Olrogge

Attributed to My great grandma made these with love for the holidays

1 (9-inch) frozen deep dish pie shell
1 cup powdered sugar
1/2 cup creamy peanut butter
1/4 cup cornstarch
2/3 + 1/4 cup sugar
1/4 teaspoon salt
2 cups milk
3 large eggs, separated
1 teaspoon vanilla extract
1 tablespoon butter
A pinch of tartar

Bake the crust for a filled pie according to the package instructions and cool completely.

Preheat the oven to 325°F. In a small bowl, use a fork to mix the powdered sugar and the peanut butter together until it is crumbly. Set the other aside. Alternatively you can put the peanut butter and powdered sugar into a ziplock baggy and crumble it all together. Spread about half of the peanut butter mixture in the bottom of the cooled pie crust.

In a medium saucepan, whisk together the cornstarch, 2/3 cup sugar, and salt. Add the egg yolks and milk and whisk well. Heat over medium low heat,

stirring constantly to prevent scorching, until thickened – about 10 minutes. The mixture should be the consistently of thick pudding. Remove from the heat and add the vanilla and butter. Stir until the butter has melted. Pour the mixture over the peanut butter mixture in the bottom of the pie crust.

Make the meringue by beating room temperature egg whites in a clean bowl until frothy with a pinch of tarar and a cap full of vanilla. Gradually add the other 1/4 cup sugar and continue to beat until you get to the stiff peak stage. The meringue should be nice and glossy. Put into bag and pipe into little mountain peaks over the custard filling in the pie. Sprinkle the remaining peanut butter crumble mixture over the meringue and bake for 20 to 30 minutes or until golden brown. Cool completely and then chill in the refrigerator for 2 to 4 hours or overnight before serving.

This pie is special because my great grandma would let me help make it during the holidays. She was always cooking and never let anyone help. So it was special if you got enlisted!! – Kristen Olrogge

**Milk Bread Cinnamon/Orange Cardamom
rolls
aidan**

Water Roux:

344 g H2O
344 g Whole Milk
112 g flour

Dough:

All of Water Roux
2184 g Bread Flour
112 g Dry Milk
48 g Salt
704 g Whole Milk
400 g Sourdough Starter
88 g yeast
400 g White Sugar
8 eggs
456 softened butter, cut into small
pieces
(This is the limit for the big Hobart Mixer.)

Fillings:

500 g brown sugar
6 g salt
Melted Butter
Spice Mix - Cinnamon Nutmeg
 35 g Cinnamon
 12 g Nutmeg
Spice Mix - Orange Cardamom
 48 g Orange Peel
 30 g Cardamom

ORANGE GLAZE

135 g White Sugar
62 g Butter
1/3 cup Orange Juice
6 g Orange Zest
Pinch of salt (< 1 g)

CREAM CHEESE ICING

4 oz Soft Cream Cheese
6 g Lemon juice
3 g vanilla
120 g powdered sugar
14 g whole milk (add more for desired consistency)

This is a very large batch! It can be scaled by amount of eggs used, so this is an 8 eggs batch, but a 2 eggs batch is a good size. Make water roux, allow to cool. Mix wet ingredients, holding back butter and eggs. Incorporate water roux and wet ingredients in a stand mixer with dough hook. Add dry ingredients. Allow to form together into a ball. Add eggs slowly, mix until incorporated. Slowly add butter. Mix until all ingredients are incorporated, and the dough pulls away from the sides and bottom of the bowl, will hold its shape and pass the windowpane test. Allow to rise until doubled in size, about 1 hour.

Mix all filling ingredients (And depending on the spice mix, please make

sure they are separate batches) until fully incorporated. Roll out the dough into a large, even rectangle., leaving a 1-inch margin on one edge. Apply layer of melted butter, and spread spiced sugar evenly. apply egg wash to 1 inch margin, and roll starting at the opposite end. Cut into 24 even rolls. Chill, then proof at room temp until the center of the roll passes the poke test. Apply egg wash. Bake at 350 F until roll is fully browned from center to edge, about 12-15 minutes. If making Orange Glaze: On the stove, melt butter and sugar until fully dissolved. Remove from heat, add orange juice and zest, mix to combine.

Coffee Cake muffins!

aidan

1680 g Low gluten flour
96 g Baking Powder
24 g salt
8 egg
1400 g sugar
544 g butter, melted
1176 g buttermilk
56 g vanilla

Cream eggs and sugar. Add butter while mixer is running. Separately, mix buttermilk and vanilla. Whisk together flour, baking powder and salt.

Fold in 1/3 of dry mixture, then 1/3 of buttermilk and vanilla, alternating until fully mixed.

Streusel:

456 g Flour

424 g brown sugar (packed), light or dark

184 g rolled oats, old-fashioned or quick-cooking

456 g butter, at firm room temperature

24 g cinnamon

8 g nutmeg

8 g salt

In a food processor, blend all streusel ingredients except for oats, until sandy texture. Mix in oats, chill.

In muffin tins, portion one yellow scoop, evenly spread. Add streusel layer. Add second yellow scoop, top with more streusel, bake at 325 for 6 min, turn, bake for another 6 or until toothpick comes out clean, or use a thermometer and pull at approximately 210 degrees F. Cool and serve!

Vegan Double Chocolate Chip Cookies
aidan

NOTE! This makes a very large batch, and was for a production bakery! It can

be scaled down relatively easily by weights.

2000 g Low Gluten Flour
40g Baking Powder
40g Baking Soda
35 g Salt
1280 g Vegan Choc Chips
480 g Cocoa Powder
800 g White Sugar
800 g Brown Sugar
1000 g Earth Balance, Softened
560 g H2O (May try flax egg with 60 g
flax meal)
40 g Vanilla

Cream earth balance, sugars, vanilla and water. Whisk together dry ingredients (except for V chocolate chips). Incorporate slowly. Add Vegan chocolate chips, use large cookie scoop, or form into roughly 2 inch balls and place on a cookie sheet.

Bake at 325 until set and large cracks have formed.

Chocolate Mint Dessert

Submitted by Gabriel Baker
Attributed to Paula Futrell

Cake Layer:

1 cup all-purpose flour

1 cup sugar
1/2 cup butter
4 eggs
1 1/2 cups (16 oz. can Hershey's Syrup)

Heat oven to 350 degrees. Grease rectangular pan (13x9x2 inches). In large mixer bowl combine flour, sugar, butter, eggs and syrup, beat until smooth. Pour into prepared pan, bake 25 to 30 minutes or until top springs back when lightly touched. Cool completely in pan. Spread Mint Cream Center on cake; cover and chill. Pour Chocolate Topping over chilled dessert. Cover; chill at least 1 hour before serving.

Mint Cream Center:

2 cups confectioners' sugar
1/2 cup butter
1 Tablespoon water
1/2 to 3/4 teaspoon mint extract
2 drops green food color

In small bowl combine all ingredients; beat until smooth.

Chocolate Topping:

6 Tablespoons butter
1 cup semi-sweet chocolate chips

In small saucepan over very low heat melt butter and chocolate chips. Remove from heat; stir until smooth. Cool slightly.

Food Memories

What's a food memory that's important to you? A favorite food? An event with friends or family? Tell us what you ate (or cooked!), and why it was special to you.

In summer 2020, after tightly quarantining for fourteen days and receiving a negative PCR test, I went to the beach with my family. I hadn't seen them since March 14, and in those horrible, uncertain first few months of the pandemic, this beach trip was the thing I was looking forward to most. I made a garlic butter rolls and a favorite pasta recipe for them that night, and we all sat around a long wooden table, eating until we were stuffed, hearing the ocean in the background. It was such a joy and such a relief to be with them safely after so many weeks of dread. – Sarah Van Name

~

My favorite food memory is from 20 years ago in South Korea where my friend taught me how to make traditional Korean clam soup called Sujabee. – Kat Heller
My mom didn't cook much, so after my parents got divorced my grandparents

would have my mom, sister, and I over for dinner several times a week. I loved how excited my grandparents would get about cooking for us each week and planning out our meals. It was great to get us all together, and I treasure those week night dinners at their house, all squeezed around their dining room table. My favorite meals they would make were pork chops and biscuits, and sauerkraut and knoepfles.
- Hannah Mingus

~

We invited some notoriously anti-vegetable friends over for dinner in summer 2021. I made a massaged kale salad and, to our mutual surprise, they loved the salad and even asked for the recipe! It goes to show how far the right recipe can change your relationship to a food you didn't think you liked. Pro-tip... massage the kale (I mean it; really get in there and squeeze those handfuls of kale as hard as you can) with a generous sprinkling of kosher salt, a glug of olive oil, and fresh lemon juice. Enjoy with shaved Parmesan cheese for a super healthful and delicious salad. - Kevin Lloyd

~

When I was in college I went to an all women's school. The college let men come to the dorms and spend the night on the weekends with prior permission. My boyfriend at the time and now husband came over and we went out to eat at a Japanese hibachi restaurant (the one where they cook the food in front of you) in town. During our amazing dinner experience the chief was passing out a sample of shrimp that he had cooked on the grill. We tried to tell him we did not like seafood but, somehow when we got the takeout box back to my dorm room I guess there was shrimp in the box and I did not know. As we settled in at the dorm room we started to watch TV. We turned the lights out and a few hours later I said to my boyfriend "I'm hungry. Do we have any Japanese food left over?" He said "yes" and started feeding me steak pieces on a fork. When the steak was getting low my boyfriend put some shrimp on the fork and gave it to me to eat and said it was almost the last of the steak. It was dark in my dorm room and I could not see what was on the fork and I trusted my boyfriend that what he gave me was steak so I just ate it. After I ate it and was sitting there for a few minutes my boyfriend said, "how did you like what I just gave you on the fork?" I said, "it was delicious!" He gave me another piece

and then another. After I had eaten all of the pieces he gave me he asked again, "how did you like what I gave you on the fork?" Again I said, "it was delicious!" and I also asked, "it was steak right?" After a minute of silence my boyfriend came out and admitted he had been putting shrimp on the fork. In the dark dorm room, with the TV blaring and my amazing boyfriend feeding me what I thought was steak on a fork I found my true love for shrimp and it is now one of my favorite foods. -
Julianna Houck

~

A Seder at Passover is always a special meal, with family and friends--it is both a cultural and a culinary event. That's when I usually served my Sweet and Sour Brisket (along with other options for non-meat eaters). Other food specific to Passover, like charoset, a mixture of fruit, nuts, and sweet wine, is eagerly anticipated and always enjoyed. - Judith Ruderman

~

Garden season! A big part of my childhood memories tie in to my dad's vegetable garden. There are photos of me holding zucchini almost as big as me, eating giant cherry tomatoes, etc. Growing that food, sharing it with neighbors, knowing what asparagus that has gone to seed looks like. Now I've got my own garden full of more vegetables than I can reasonably eat. - Jen Frank

~

**Browse community cookbooks at the
North Carolina Collection
on the 3rd floor of Main Library,
300 Roxboro Street, Durham NC.**

Pictured here and back cover:

**Cresset's 25th Anniversary Cookbook
1959-1984**

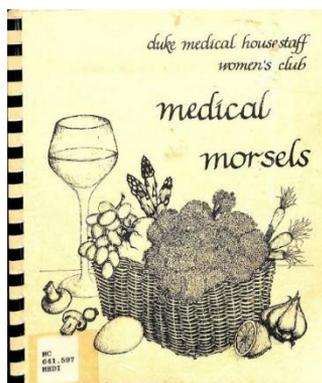
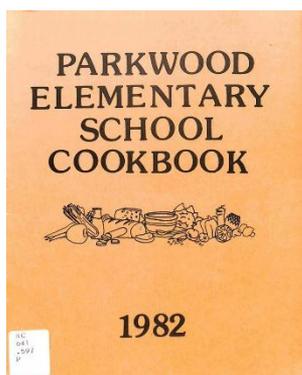
**Favorite Recipes of
Women of Southeastern Gas
Association 1964**

**Saint Joseph's A.M.E. Church Favorite
Recipes and Household Hints (1982)**

**Duke Medical Housestaff Women's
Club Medical Morsels (1979)**

Just What The Doctor Ordered (1970)

**Parkwood Elementary School Cookbook
1982**



Notes

Notes

References

Buerglener, Robert and Jacobs, Hannah L. *Favorite Recipes: Community Cookbooks in the North Carolina Collection* at <https://durhamcountylibrary.org/ncc/digital-exhibits/favorite-recipes-community-cookbooks-in-the-north-carolina-collection/>

Favorite Recipes of Women of Southeastern Gas Association 1964 (source for the This 'n' That category of this cookbook)

