



THE PALMER PARISH COOKBOOK 2020

TAKE - BREAK - SHARE

 PALMER MEMORIAL
EPISCOPAL CHURCH
— HOUSTON, TEXAS —

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INDIO VIEJO

Contributed by Sara Haynes

I learned to make this dish during my 3 month stay in Granada, Nicaragua in 2017. It's my pleasure to share it with you. This is in honor of our sexton, Jimmy.

- 1 pound chicken breast/beef/pork
- 4 tomatoes
- 4 stems of mint
- 2 onion
- 1 green pepper
- 1 garlic clove
- 2 tablespoons vinegar
- 2 tbsp bitter orange
- 1/2 pound corn flour
- 1/2 pound butter
- 1 tablespoon oil
- 1/2 teaspoon achiote salt water



The Instructions :

- 1) chop garlic, onion, tomato and green pepper in small pieces.
- 2) Boil chicken/beef in a pot with sufficient water to cover it.
- 3) Add the vegetables and season to taste with salt.
- 4) Let boil on low heat for 15 minutes.
- 5) Mix corn flour with water until it's liquidish. Add the achiote.
- 6) Take a big pot and let 1/4 pound of butter melt in it. Once melted added the corn flour-mass and fry it as well, about 4 minutes.
- 7) Now add the vegetables and the water you boiled them in, but not the chicken/beef. Let it boil for another 5 minutes.
- 8) Tear the chicken/beef in strips and bathe them in 1/4 pound of butter.
- 9) Fry them in a frying pan and add it in the pot with the mass and the vegetables.
- 10) Finally add the mint and the vinegar and boil everything for another 2 minutes.

SAUSAGE BISCUITS

Contributed by Marie Woodward

This came for a senior Texan neighbor of mine. Have made them many times they all are quickly gone.

- 1 lb. Owens hot sausage
- 1 chopped onion
- 1/2 cup grated swiss cheese

- 1/4 cup grated parmesan cheese 1 beaten egg
- 1/2 tsp Tabasco sauce(optional)
- 2 cups Bisquick
- 2/3 cup milk
- 1/4 cup Mayonnaise
- 1 Tbs. Dried or fresh parsley

The Instructions :

Heat oven to 390 degrees and grease miniature muffin cups Brown sausage and onion in frying pan and drain In separate dish combine cheeses, egg and Tabasco In separate dish combine remaining ingredients Combine all 3 dishes and spoon into 24 greased miniature cups. Bake 20 min Keep close eye times may vary. Check with toothpick for doneness.

Pro-tip: Leave out the Tabasco if you want only slightly spicy Serve warm. They freeze well.

CHICKEN SOUP

Contributed by Carrie Willard

My great-grandmother, who came from Austria, made this soup. I think the saffron was an addition from later generations, but it really makes it special.

- 1 whole chicken
- 1 onion, small diced
- 1 glug of olive oil or a tablespoon of
- butter
- salt
- 6 stalks of celery, peeled and large-diced
- 6 carrots, small diced
- 1 large bunch fresh parsley, minced
- 1 large pinch saffron
- 1 package egg noodles

The Instructions :

First, make the stock. You can do this in advance and keep some in the freezer. Take the bones from a chicken, and add 6 to 8 cups of water and 2 to 3 tablespoons of salt. You can add onion peels, some sad carrots, or carrot greens, ginger or garlic peel, some limp celery, or parsley stems to this. Nothing moldy, but otherwise anything goes. Simmer all of this together on the stove for at least an hour - bring it to a boil, and then reduce to a simmer for two to three hours. This can also be made in the Instant Pot on high pressure for 30 minutes. Strain all of the solid stuff away, and you have nice stock/broth. If you don't have bones and want to make homemade stock, use the whole chicken for this step, but when you strain the broth, keep the chicken and then shred it.

2. After you have a good stock, set 4 quarts of it aside for this soup. You can use store-bought chicken stock or add store-bought stock to homemade stock.

3. Cook the chicken If you have used pre-made stock or are using store-bought stock, cook the chicken. You can either cook it in a big pot of boiling water, or you can roast it. For roasting it, cut it down the middle so it can be flattened or "spatchcocked." Cook at 450 degrees with some salt sprinkled on top for at least an hour, or until a meat thermometer inserted into the chicken breast reads at least 185. Use any drippings from the pan to add to the soup. -- OR -- you can skip this step entirely and use a rotisserie chicken, already cooked. If you only have chicken parts, bake/roast them and shred the chicken to set aside.

4. Cook the vegetables. Swirl a little olive oil or melt some butter in the bottom of a big stock pot over medium heat. Add the carrots, celery, and onion to the butter or olive oil until the onions turn clear but not brown. The vegetables will continue to cook with the soup, so don't worry if they're not quite soft at this stage.

5. Simmer the soup. Add the stock to the softened vegetables, and then the shredded chicken. Add the saffron and the parsley. Stir to make sure everything is combined, and then bring the soup to a simmer. You do this by bringing it to a boil first, and then turning it down to simmer lightly. Simmer for at least 30 minutes, or up to 90 minutes.

6. Bring the soup back up to a boil over high heat, and then add the noodles. Cook according to the noodle package directions, usually turning down the heat a bit after it comes to a boil. You can boil the noodles separately, but I like to cook them in the stock if there is enough liquid for cooking.

Pro-tips: You can make this in advance through Step 5 and freeze it. I don't like to freeze it with the noodles in it because they tend to get mushy and lose their texture. You can thaw the soup overnight in the refrigerator, and then bring it up to a boil in a large stock pot the next day. If you freeze less than a full batch, you will need less than a full package of noodles. You can also make this with leftover turkey after Thanksgiving!

RED BEANS AND RICE WITH CHEDDAR JALAPEÑO CORNBREAD

Contributed by Kelly, Trent, Rush, Tate, and Holly Williams

Red Beans and Rice with Cornbread is a one of our favorite family dinners. We eat it on weeknights, with company, and every January 6 as our official celebratory Epiphany meal. Trent and I both grew up in Beaumont, so many of our favorite, most comforting foods have a cajun flair. We make these Red Beans and Rice so often that I wrote the seasonings and measurements on the inside of the kitchen cabinet near the stove.

Red Beans and Rice

- 1 lb dried kidney beans
- 1 large onion, chopped
- 4 stalks celery with leaves, chopped
- 1 bell pepper, chopped
- 3 garlic cloves
- 1 Tbsp kosher salt
- 2 tsp dried thyme
- 2 tsp dried oregano
- 1 tsp cayenne pepper
- 1 bay leaf
- 4 cups Douget's Long Grain White Rice
- Sharp cheddar and green onions, for serving



The Instructions :

Soak beans overnight, covering them with at least two inches of water. Drain water from beans, add onion, celery, bell pepper, and whole garlic cloves and 2 quarts of water to the beans. Bring to a boil, then reduce to a simmer. Cover with the lid at an angle to let some steam out, simmer for 1 1/2 hours. Don't stir the beans too much while cooking. Stir seasonings and simmer an additional 30 minutes. Find the garlic cloves and smash them against the side of the pot with a wooden spoon (they will fall apart), then stir them into the beans.

Cook rice and serve beans over rice, topped with shredded cheddar cheese and chopped green onions.

Cheddar Jalapeño Cornbread

- 1 cup cornmeal
- 1 cup flour
- 1 TBSP baking powder
- 1 tsp salt
- 1 cup milk
- 1/3 cup melted butter
- 1 large egg, beaten
- 1/3 cup canned cream corn
- 1/4 onion, chopped
- 1 jalapeno seeded and chopped or a scoop of pickled jalapenos
- Honey, for serving



The Instructions :

Grease a cast iron skillet and place in oven, preheat oven to 425 degrees. In a medium bowl, mix cornmeal, flour, baking powder, and salt.

In a small bowl, whisk egg, butter, and milk, add to flour. Stir until just blended. Stir in creamed corn, onions, jalapenos, and cheese. Pour into skillet. Bake 25-30 minutes. Serve hot or room temperature. Top with honey.

Pro-tip from Rush: Break up cornbread over the bowl of red beans and rice, and drizzle honey over the entire bowl.

GAZPACHO

Contributed by Arlene Price

The basics of this recipe come from James Michener's book IBERIA. Over the years some additions have found their way in. During this pandemic summer I made gazpacho twice each week--a favorite!

- 2 large tomatoes
- 1 cucumber
- 1 green bell pepper
- 1/2 yellow onion
- 1 garlic clove
- 2 T olive oil
- 2 T red wine vinegar
- 1 tsp dried tarragon
- 1 tsp dried basil
- 1/2 t salt
- 1/2 t Worcestershire sauce
- OPTIONAL: tomato juice
- OPTIONAL for serving: croutons



The Instructions :

Cut vegetables into small chunks and put all ingredients into the blender container in the order listed. Mix until well blended. To extend the soup, I like to top off the container with some tomato juice. Chill. Serve cold with croutons, if desired.

RATATOUILLE

Contributed by Catherine Beebe

I've been making many different versions of this country French plate since 1997, so I've taken the fussy parts that really made a difference and left out the parts that Julia Child insisted on. This is my comfort food.

- one medium eggplant, cubed
- one large zucchini
- large chunks one yellow onion medium chopped
- 5 cloves of garlic, crushed minced
- 5-6 roma tomatoes, skins peeled
- one red bell pepper, large chopped
- olive oil
- bay leaf
- thyme sprigs
- basil
- crushed red pepper





The Instructions :

1. Prep all the veggies before starting. Place chopped eggplant in a colander, cover with 1 tsp kosher salt. Put in sink, as this will release the excess moisture. Let sit while you prep other veggies.
2. To skin tomatoes, cut small X in the tip and place in boiling water until the cuts run like panty hose. Transfer to colander and cover with cold water. Peel off skin and chop in large chunks.
3. Heat 2 tbsp olive oil in Dutch oven over medium-high heat. Place eggplant after oil starts to shimmer. Toss for 2 minutes or until brown spots form; season with salt and pepper. Remove to large bowl.
4. Add another tablespoon olive oil, add zucchini, season with salt and pepper; toss for 2 minutes. Remove to large bowl.
5. Reduce heat to medium. Add another tablespoon olive oil, if needed. Add chopped onion; season with salt and pepper, stir for 6 minutes or until translucent. Add garlic, bay leaf, and whole thyme sprigs. Stir until fragrant.

6. Add tomatoes and bell pepper, stir. Add eggplant and zucchini, stir gently. Add a pinch of crushed red pepper. Bring to simmer and reduce to low. Stir occasionally, cooking for 45 minutes to 1 1/2 hours, depending on how mushy you like your stew. Remove bay leaf and thyme sprigs.

7. Just before serving, drizzle a bit of balsamic vinegar and basil leaves.

Pro-tip: This dish is like revenge: best served cold, with crusty bread and a glass of Beaujolais. I may have that saying wrong... Keeps up for 5 days in the fridge.

PORK TENDERLOIN

Contributed by Sarah Breckbill

This is the recipe I always go to when we're having company over for dinner -- it's easy, and soooo good! I grew up eating this on special occasions; my Mom got the recipe from our dear neighbor in Hot Springs, Arkansas, Deirdre D.

- 1 pkg pork tenderloin (2 tenderloins per pkg)*
- 1 jar "Country Style" poupon mustard
- 1/2 jar prepared horseradish, or horseradish sauce (about 3 oz.)
- 1/2 C worchestershire sauce
- 1/4 C soy sauce]
- 1/2 C extra virgin olive oil+
- 1 large lemon (juice of)
- 4-5 cloves garlic, minced
- 1 tsp salt 1 tsp pepper

* I often add a 3rd or 4th tenderloin, without increasing the sauce; the leftovers are so good!

+The original recipe calls for 1 Cup evoo ... but I prefer a thicker sauce.



The Instructions :

1. Mix all ingredients except for pork in a gallon baggie.
2. Add tenderloins.
3. Marinate 4-6 hours in refrigerator (or overnight).
4. Preheat oven to 350 degrees.
5. Place tenderloins and sauce in baking pan and bake until meat thermometer reaches 170 degrees (about 55 minutes). (Can also be grilled.)
6. Remove from oven and let rest 10 min. before slicing. Great as leftovers and on sandwiches!



ASIAN PORK TENDERLOIN

Contributed by Michelle Lynn

- 1/2 c. hoisin sauce
- 1/3 c. minced scallions
- 1 Tbs. minced peeled fresh gingerroot
- 1 1/2 Tsp. minced garlic
- 2 pork tenderloins - about 12 ounces each

The Instructions :

1. Line a broiler pan with foil and grease the broiler pan rack.
2. In a large shallow dish, mix the hoisin, scallions, ginger, and garlic. Add the meat, turning to coat. Place the pork on the rack in the pan.
3. Bake for approx. 25 minutes or until the internal temperature reaches approx. 145 degrees.
4. Remove from the oven and let stand for 5 minutes
5. Cut the pork into thin slices and serve with additional warmed hoisin sauce on the side.



CORNERD BEEF AND POTATO PIE

Contributed by Thelma Hunt

This recipe is very simple and was made by my mother in England during a time when the availability to lots of foods was very limited so they had to make do with what they had.

- One can corned beef
- One packet Pepperidge Farm puff pastry
- 3-4 potatoes
- 1 tblspn. mustard

The Instructions :

Roll out one sheet of pastry for base of pie dish. Boil potatoes until soft. In a bowl mix cooked potatoes with corned beef and mustard. Spoon mixture into pie dish Cover with 2nd rolled out pastry sheet Egg wash top Bake at 350° for about 30 mins or until golden brown.

CALIFORNIA BEEF RICE SKILLET

Contributed by Barbara Hass

This has been a family favorite for a long time. It's easy to make and everyone loves it.

- 1 pound ground beef
- 1 large onion, chopped
- 2 cups water
- 1 cup of rice, uncooked
- 3 beef bouillon cubes, crushed
- 1/2 tsp dry mustard
- 1 medium tomato, chopped
- 1 medium green pepper, chopped
- 1 cup shredded Monterey Jack cheese (Cheddar is alright, too)

The Instructions :

Brown beef with onion in 10-inch skillet; drain fat. Stir in water, rice, crushed bouillon cubes and dry mustard. Bring to a boil. Reduce heat, cover and simmer until liquid is absorbed, about 25 minutes. Stir in green pepper and tomato. Sprinkle cheese over top. Cover and remove from heat. Let stand 2-3 minutes to melt cheese. Makes 4 to 6 servings

NANA GAUDIO'S MEATBALLS

Contributed by Shannon Westin

This recipe has been passed down (and modified) through many generations of Italian women in our family. These can stand alone or enjoy with your favorite tomato gravy (marinara sauce).

- 1 egg
- 1/4 cup heavy cream
- 1 slice hearty white bread (crust removed)
- 16 oz 85% lean ground beef (can also do 1/2 beef and 1/2 ground pork)
- 1/4 cup GRATED onion (this is important!)
- 1 1/2 tsp salt
- 1 tsp baking powder
- 1/4 tsp gr oregano (1 tsp if fresh)
- 1/4 tsp gr thyme (1 tsp if fresh)
- 1/4 tsp gr basil (1 tsp if fresh)
- 2 tbsp grated parmesan cheese
- 1/8 tsp ground black pepper (more to taste)
- Red pepper, white pepper to taste (~1/8 tsp)

The Instructions :

1. Whisk egg and cream together. Tear up bread and soak in egg/cream mixture. Let soak about 20 min.
2. Mix onion, salt, parmesan, baking powder, oregano, thyme, basil, black pepper, red pepper, white pepper.
3. Add egg/cream/bread mixture to onion mixture.
4. Add beef/pork - mix together vigorously.
5. Create ~1 inch meatballs
6. Brown meatballs
7. Simmer in your chosen sauce and enjoy!

Pro-tip: Can modify for a Swedish meatball sauce by toning down oregano, basil and parmesan and adding 1tsp packed brown sugar, ground nutmeg and ground allspice instead!

GRANDMA'S SWEDISH MEATBALLS

Contributed by Nancy Webb

We serve these every Christmas Eve all my life as part of our Smorgasbord!! Serve with Lingonberry Sauce!!

- 3 lbs. Ground Sirloin
- 1.5 lbs. Ground Pork
- 2 small onions, minced
- 4tbsp. Butter 1 cup water for onions
- 1.5 cup plain breadcrumbs
- 1.5 tsp salt
- 1tsp ground allspice
- 3 tsp soy sauce
- 1.5 tsp ground pepper

The Instructions :

Mix pork and beef in electric mixer. Sauté onion in butter until translucent. Add water. Mix in sautéed onion with pork and beef mixture. Add salt, allspice, soy sauce and ground pepper. Mix well. Roll into small balls. Place onto cookie sheet in 400 degree oven for 10 minutes until nicely brown.

GARLICKY MARINATED MUSHROOMS

Contributed by Sue Howard

Marinating seemed like a healthy idea at the start of COVID so I was marinating everything! Not sure where science falls with this theory.

- 1 lb. small mushrooms
- 1/4 cup olive oil
- 1/4 cup white wine vinegar
- 1/4 cup diced red onion (I like to pickle slices first and then dice)
- 2 garlic cloves
- 2 tsp. brown sugar
- 1/2 tsp. dried oregano
- 1/2 tsp. whole peppercorns
- 1/4 tsp. crushed red pepper
- 1 bay leaf salt and pepper
- 2 tbsp. chopped parsley leaves

The Instructions :

Cook mushrooms in boiling water 3–4 minutes. Dry them on paper towels. Toss with the marinade.

Pro-tip: These are best after marinating about six hours and they're still good 5 days later.

DILLY BREAD

Contributed by Libby Spoede

My grandma's cousin won the first prize in the Pillsbury Bake-Off with this recipe circa 1960–1961.

- 1 packet active dry yeast
- 1/4 cup warm water
- 1 cup creamed cottage cheese, lukewarm
- 2 tablespoons sugar
- 1 tablespoon minced instant onion
- 1 tablespoon butter
- 2 teaspoons dill seed
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 1 unbeaten egg
- 2 1/4 to 2 1/2 cups all purpose flour

The Instructions :

Soften yeast in water. Combine in mixing bowl the cottage cheese, sugar, onion, butter, dill seed, salt, baking soda, egg, and softened yeast. Add flour to form a stiff dough, beating well after each addition. Cover and let rise in warm place until light and doubled in size (50-60 minutes). Stir down dough. Turn into a well-greased 8 inch round casserole dish (1 1/2 to 2 quarts). Let rise in a warm place until light, 30-40 minutes. Bake at 350 degrees for 40-50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

COLD CARROT SALAD-CASSEROLE

Contributed by Joyce Dutcher

- 3 bunches of carrots
- 1 can tomato soup
- 1 teaspoon Worcestershire sauce
- 1/2 cup cooking oil
- 3/4 cup sugar
- 1 cup vinegar
- 1 teaspoon dry mustard salt and pepper to taste
- 1 white onion sliced
- 1 green pepper sliced

The Instructions :

Peel and slice carrots into quarter inch slices. Cook in water on the stovetop leaving them slightly firm. Drain. Arrange carrots, onions, and pepper slices in a serving dish.

Marinade: In a bowl, combine tomato soup, Worcestershire sauce, cooking oil, sugar, vinegar, dry mustard, salt and pepper. Stir until well blended. Pour marinade over the carrot mixture. Refrigerate 48 hours. Serve cold.

SWEET AND SOUR CABBAGE

Contributed by Randy Byrd

We enjoyed living around the corner from a public library in Memphis. It was there I found an interesting Chinese cookbook. Each recipe was given in English on one page, and in Chinese on the facing page. When I cook this one, the family leaves the house until the chili-infused steam clears. I also disarm the smoke detector for a few minutes. Be forewarned. The aroma can take your breath. It can be painful. But it's worth it.

- 2 pounds cabbage (Recipe called for red.)
- 6 dried red chiles
- 5 tablespoon peanut oil
- 1/2 tablespoon peppercorns
- 2 teaspoon salt (Feel free to reduce or to eliminate altogether.)
- 2 tablespoon sugar (More if you like.)
- 3 tablespoon soy sauce (More if you like)
- 2 tablespoon vinegar (I use apple cider vinegar.)
- 1/2 tablespoon sesame oil (More if you like)

The Instructions :

Tear cabbage into bite size pieces about 2" by 1 1/2"; cut leaf spines into smaller pieces. Set aside. Clean the red chiles and cut into 1" pieces. Remove the seeds. In a wok, heat the oil over a very hot flame. Add the chiles and cook quickly. As soon as they turn dark, add the whole peppercorns and the cabbage, stirring briskly. Cook about 3 minutes. When the cabbage has begun to soften, add the salt, sugar and soy sauce. Stir for one minute. Add the vinegar and the sesame oil. Mix well. Continue cooking until cabbage reaches the desired tenderness. Chill well and serve cold. Note: If you don't have a wok handy, a large skillet (with a lid) will do. Also, whether I use a skillet or a wok, I usually reduce the heat to a mild simmer; cover with a lid; and allow to cook unattended while I work on other dishes. Also, feel free to adjust the amounts of sugar, soy sauce and vinegar to suit your family's taste. Have fun!



GOLDEN CHEESE SOUP

Contributed by Lesley Douthwaite

I inherited this recipe from friends at our church in Glen Ellyn, Illinois, who we used to eat supper with on Christmas Eve. For years now our family has traditionally served it between church services on Christmas Eve - it can be made ahead and reheated, and it's good with cornbread and salad.

- 1/4 cup water
- 2 Tbsp butter
- 1 10oz pkg frozen corn
- 1/2 cup shredded carrot
- 1/4 cup chopped onion
- 1/8 tsp pepper
- 2 cans condensed cream of potato soup
- 2 cups milk
- 1 cup shredded Cheddar cheese
- 1/2 cup shredded Provolone
- 1 cup broccoli flowerets

The Instructions :

Bring water, butter, corn, carrot, onion and pepper to boil in 3 qt. saucepan. Cover and simmer for 10 minutes. Stir in soup, then milk, cheeses and broccoli. Heat, stirring occasionally, until cheese is melted and serving temperature is reached. Do not boil. Serves 4-6.

BAKED RIGATONI

Contributed by Ann Pittman

- 1 1/2 TBSP olive oil
- 4 cloves garlic, minced
- 2 15-oz cans of diced tomatoes
- 1/2 tsp red pepper flakes
- 1 tsp oregano, dried
- 1 tsp kosher salt
- 1 tsp sugar
- 1 16-oz box rigatoni
- 1 cup Half & Half (or heavy whipping cream, if you prefer)
- 1 cup grated Parmesan cheese

The Instructions :

Heat oven to 400 F. Heat oil in large pan over medium heat. Add garlic and cook for 1 minute until golden brown. Add tomatoes and their juices, red pepper flakes, oregano, salt, and sugar and stir to combine. Bring to a boil and then reduce heat to medium-low and simmer for about 20 minutes until the sauce thickens slightly. Stir in cream and 1/2 cup Parmesan cheese.

DAUBE & SPAGHETTI

Contributed by Linda Moore

- 5 lb rumproast
- 2 16-oz cans of stewed tomatoes
- 1 yellow onion
- 1-6 cloves of garlic
- Parsley
- 1 small can of tomato paste
- 1 box of spaghetti (4-6 servings)
- Salt and pepper to taste

The Instructions :

Chop onions and garlic and parsley. Sear roast on all sides in a dutch oven. Remove roast and set aside. Then, in same dutch oven, saute garlic and onion. Return roast to dutch oven and add stewed tomatoes to dutch oven along with enough water to cover the roast. Over medium heat, bring mixture to boil. Add tomato paste and chopped parsley. Stir until all ingredients are mixed. Lower heat to low and simmer for 3-4 hours until the sauce thickens and the roast is easy to pull apart. Cook enough spaghetti to feed 4-6 people. Serve meat and sauce over spaghetti.

Pro-tip: Goes great with french bread and garlic butter and freezes well.

KALE AVOCADO SALAD

Contributed by Pam Longley

- 1/2 bunch Tuscan Kale (i.e. dinosaur or lacinato)
- 1/2 large avocado
- 1/4 cup grated parmesan cheese
- 3 TBSP of toasted pine nuts
- Salt and pepper to taste

The Instructions :

Strip ribs from kale and slice thinly and cube the avocado. Mash kale strips and avocado with your hands to tenderize the kale. Add parmesan cheese, salt, and pepper. Mix ingredients and sprinkle top with toasted pine nuts.

MELISSA CLARK'S BLT TACOS

Contributed by Randall Walker

- 1 pound thick-cut bacon
- 1 pint cherry tomatoes, quartered (mixed colors are pretty here)
- 1 small jalapeño, seeded or not, finely chopped
- 2 tablespoons cilantro, chopped
- 1 1/2 teaspoons fresh lime juice, plus more to taste
- Kosher salt, to taste
- 1/2 cup mayonnaise
- 1 1/2 teaspoons Cholula or other hot sauce, or to taste, plus more for serving
- 8 (6-inch) corn or flour tortillas
- Romaine lettuce leaves, torn into bite-size pieces
- 1 avocado, sliced (optional)

The Instructions :

Heat oven to 400 degrees. Lay bacon in an even layer on a rimmed baking sheet, and bake until browned and crisp, 15 to 20 minutes. Transfer to a paper towel-lined plate and let cool.

While bacon is cooking, toss together tomatoes, jalapeño, cilantro, lime juice and a large pinch of salt in a medium bowl. Taste and add more lime juice and salt, if needed.

In a small bowl, whisk together mayonnaise and hot sauce.

Lay a clean kitchen towel in a medium bowl. Using the open flame from a stovetop gas burner (or in a skillet placed on an electric burner), warm and lightly char tortillas, 30 seconds to 1 minute per side. Transfer warmed tortillas to a towel-lined bowl, and cover with towel to keep warm while you finish remaining tortillas.

Serve, letting people make their own tacos by layering bacon, salsa, lettuce, spicy mayonnaise and avocado, if using, on tortillas. Top with more hot sauce, if desired.

MAH'S TACO MAC

Contributed by Margaret Mitchell and Stephen Linnemeier II

- 1/2 lb - 1 lb of ground meat (your preference)
- 2 80fl-oz cans of tomato sauce (regular or spicy)
- 2 canfuls of water
- 2 cups of elbow macaroni
- 1 package of taco seasoning

The Instructions :

Cook meat and drain grease. Add sauce, water, seasoning, and macaroni. Cook for 15-20 minutes over medium heat.

Pro-tip: Great way to use up the extra Taco Bell sauce packets. Feel free to add other veggies or tomatoes or spices.

PARTY HAM BALLS

Contributed by Steven Killworth

One of my mother's favorites.

HAM BALLS

- 2 1/2 lbs ham
- 1 1/2 lbs pork sausage
- 3/8 teaspoon salt
- 1 1/2 cup milk
- 1 1/2 cup corn flakes crushed fine
- 3/8 teaspoon finely ground pepper
- 3 eggs

SAUCE

- 1 cup brown sugar
- 2 tablespoon prepared mustard (I use Jack Daniels Mustard)
- 1 cup apple cider vinegar
- 1 cup water

The Instructions :

Makes approximately 25 appetizer sized ham balls. Serves approximately 9 to 12 as appetizer.

Preheat oven to 350 degrees

Mix ham and sausage. Mix in salt, pepper and corn flakes. Mix in milk. Form into balls and set aside chilled while making sauce.

For the sauce, combine mustard with sugar. Add vinegar. Add water.

Place ham balls in roasting pan. Pour sauce into pan. Bake for 1 hour uncovered. Serve in chaffing dish.

RED WINE SPAGHETTI SAUCE

Contributed by Mary Robins

- 1 lb. ground round
- 1 cup inexpensive Cabernet Sauvignon wine
- 6 oz. can tomato paste
- 1 medium onion
- 1 clove garlic
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon sugar
- 1/2 teaspoon dry basil
- 1 14.5 oz. canned tomatoes

The Instructions :

In large skillet, saute meat until meat loses color. Set aside. Into Cuisinart or blender, put all ingredients except canned tomatoes. Blend 10 seconds. Add canned tomatoes and blend for 10 more seconds. Bring to boil, cover and simmer for 45 minutes. Remove cover and simmer for 15 minutes longer. Makes 4 cups. Freezes well.

INDIAN CORN STEW

Contributed by Ansley Browns

Recipe from my grandmother, Mervin Mashburn ("Granny"). My mom's mother got this recipe from a friend whose husband served in WWII with my grandfather. My mom said Granny and her neighbors would make it for tailgating parties. Granny made this often when I was growing up, served with homemade cornbread. I now make it often on weeknights, as it's easy and tasty, and we enjoy eating it in our kitchen at the same table on which my grandmother served it in her kitchen when I was a child.

- 1 Tbsp olive oil
- 1 1/2 lbs ground beef (or ground turkey)
- 1 medium onion, chopped
- 1 bell pepper, chopped
- 1 28-oz can diced tomatoes
- 1 can white shoepeg corn
- 1 small can mushrooms
- Salt and pepper to taste

The Instructions :

In a large pot, brown meat in oil with onion and bell pepper until meat is cooked through and veggies are tender. Stir in tomatoes, corn, mushrooms, salt, and pepper and cover pot. Cook, covered, on medium heat (gentle simmer) for 45 minutes. If you want to thicken, add 1 tsp flour mixed with 1/2 cup water and continue cooking until thickened.



PEANUT SAUCE WITH VEGETABLE DIPPERS

Contributed by Denise Allen Zwicker

This is not an original recipe. I think I cut it out of Redbook magazine years ago. But it is ALWAYS a big hit at Palmer functions. It's tasty and healthy--a great appetizer. Prep time: 30 minutes; cook time: 15 minutes Serves 20 or so as an appetizer.

- 1 1/2 tsp. peanut or vegetable oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 Tbsp. fresh lemon juice (1 lemon)
- 1 1/2 Tbsp. soy sauce (or Tamari)
- 1 tsp. ground ginger
- 1/2 tsp. crushed red pepper flakes
- 1 1/4 cups chicken or vegetable broth (or more)
- 1/2 cup peanut butter

Vegetables:

- 6 cups assorted raw or blanched vegetables: green beans, snow peas, sliced carrots, sliced red bell pepper, broccoli florets, cauliflower florets and cucumber spears, for example. I blanch all but the snow peas, carrots, bell peppers and cucumbers.

The Instructions :

In a medium saucepan, heat the oil over medium heat. Add onion and cook 6 to 8 minutes, until tender. Stir in garlic; cook 1 minute. Add lemon juice, soy sauce, ginger and crushed red pepper. Cook, stirring, 1 minute. Add broth and bring to a boil. Using a whisk, stir in peanut butter; reduce heat to low and simmer, stirring occasionally 5 minutes. If the sauce is too thick, dilute it with a little more broth. Cool to room temperature. (It will thicken.) While sauce is cooling, prepare the vegetables. I've never tried it, but the recipe writer says, "Not only is it wonderful with vegetables, but it also can be used over noodles or meat." Nutritional information, per 1/3 cup sauce: 196 cal.; 9g pro.; 13g fat; 14g carb.; 585mg sod.; 0mg chol.



COLOSSAL CHEESEBURGERS

Contributed by

- 1 1/2 lbs. Ground Beef
- 1/2 cup onion, chopped
- 1/2 tsp Salt
- 1/4 tsp Pepper
- 1 tsp Chili Powder
- 1 - 8 oz. Can of Tomato Sauce
- 2 - 8 oz. Cans of Crescent Dinner Rolls
- 1 Cup of Shredded Cheddar Cheese
- 1 tbsp of Milk
- Seseame Seeds

The Instructions :

Preheat oven to 375 degrees. Grease a 12 in pizza pan. Brown ground beef and onion; drain. Stir in salt, pepper, chili powder, and tomato sauce; simmer while preparing the crust. Separate crescent dough into 16 triangles. Arrange 13 triangles around the prepared pan, spoke fashion, with narrow tips of triangles extending out of the edge of the pan about 5" (should look like a sun). Press remaining triangles in center of pan to cover. Seal perforations. Spread meat mixture over dough; sprinkle with cheese. Bring dough up over filling to center; pinch edges to seal. Brush with milk; Sprinkle with sesame seed. Bake at 375 for 20-25 minutes. The milk and sesame seed are not necessary.



DESSERTS
AND
BAKED GOODS



PEACHY PALMIERS

Contributed by Carrie Willard

I developed this recipe for David and Colby's wedding shower! I made palmiers for the Palmer Rector's Search Committee when they interviewed my husband, Neil, and decided they needed a late summer update for the virtual wedding shower.

- One package puff pastry, thawed
- 1/4 c all-purpose flour
- 6 medium peaches, diced small
- 1/4 cup brown sugar
- 4 tablespoons unsalted butter
- 1 teaspoon cinnamon

The Instructions :

Equipment: rolling pin parchment paper saute pan Yields: about 40 palmiers This could also be made with plums, apples, or cherries, adjusting the cooking time of the fruit as necessary.

Thaw the puff pastry according the package directions. Do not try to make your own puff pastry unless you were born in a French villa and you hate free time. Preheat the oven to 450 degrees. Melt the butter over low heat in a saute pan. Add the diced peaches and cook, stirring often, for about 10-12 minutes, until they are soft and fragrant. Add the brown sugar and cinnamon, then stir. Remove from heat. Sprinkle the flour on a board or countertop, and roll out each sheet of puff pastry until it is about 13 inches by 13 inches. Mentally divide each sheet of dough into four columns, or use a butter knife to very lightly score it into four, even vertical stripes. Leaving about a 1/2" of empty dough in the very middle of the dough, spread half of the peach mixture onto the two middle columns. The outer "columns" should be empty. Fold the outside of the dough into the narrow middle empty spot, so that the empty dough covers the peaches. Fold the two peachy halves together, making something resembling a heart, as though closing a book. Using a sharp knife, slice the dough into 3/8" slices (or approximate this, because nobody's really watching). Place each "cookie," cut side up, on a parchment-lined baking sheet. Repeat with the second sheet of puff pastry, using the remaining peaches. If you have too many peaches, oh no, you'll have to use them on ice cream or eat them directly out of the pan. So sorry. Bake the cookies for 6 minutes, and then flip them. Then, bake for an additional 3-5 minutes. Transfer to a baking rack to cool.

Pro-tip: They can be eaten warm or at room temperature, if they last that long.

ORANGE COOKIES

Contributed by Carrie Willard

My great-grandmother used to make these, especially at Christmas time when children were given the gift of an orange. This is one way to make a few oranges last a long time. I have also used meyer lemons when they are in season, and I imagine limes would be nice, too. This is a great thing to make in Houston when the citrus is ripe.



- 1 1/2 cups sugar
- 1 cup vegetable shortening
- 2 eggs
- 1 cup milk mixed with 1 tblsp. vinegar, or 1 c buttermilk
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 4 1/2 cups flour
- Juice and rind of one large orange

Frosting ingredients:

- 1 tblsp. butter, melted
- 1 c powdered sugar
- Juice and rind of one orange



The Instructions :

Mix sugar with shortening until creamy. Add eggs one at a time. Add milk, and beat until smooth. Add dry ingredients and the juice and rind of the orange. Bake at 350 degrees for 10-12 minutes. Mix frosting ingredients together; frosting will be thin. Spread over cookies. The frosting is often quite thin and can come out more like a glaze. This is best done over parchment paper.

Pro-tip: These are more like small cakes than cookies.

OATMEAL CHOCOLATE CHIP COOKIES

Contributed by Carrie Willard

I made these nearly every week after Ben, our youngest, was born, because Rowan would eat them up. It felt like something special I could do for the big brother, so the baby wouldn't get all of the attention. Now they both love them!

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups rolled oats
- 2 cups chocolate chips (semisweet, milk chocolate, or a mix); you don't need to measure these if you just dump an entire bag in. I won't tell if that turns out to be more than 2 cups, and your friends will probably thank you.

The Instructions :

Preheat the oven to 350° F. With a large stand mixer using the paddle attachment, or in a large bowl with a hand-held electric mixer, mix together the butter and both of the sugars. Add the eggs one at a time. Add the flour, oats, salt, and baking soda and mix to combine. Then, stir in the chocolate chips. Form small balls of dough with your hands. Spread them out evenly onto a baking sheet lined with parchment paper, so that there are 9 cookies on each sheet pan. Bake for about 20 minutes. Makes about 3 dozen cookies.

Pro-tip: You can tell everyone that they are oatmeal raisin cookies if you want more of them for yourself.

APPLE DUMPLINGS

Contributed by Johnna Kincaid

Smells and tastes like fall.

- 6 medium-sized tart apples Pie crust (enough for 2-9" pies)
- Sugar
- Water
- Butter
- Cinnamon

The Instructions :

Syrup: 1 c. Sugar, 2 c. Water, 3 T. Butter, 1/4 tsp. Cinnamon. Bring to boil over medium heat. Set aside.

Roll out pie dough and cut into 6-6" squares. Place a peeled and cored apple on each square. Sprinkle 1 tsp. sugar and 1/4 tsp. cinnamon inside each apple. Put a pat of butter on top. Wrap the pie dough around each apple, bringing the corners together on top. Pinch to seal. Place the apples in a 9x12 Baking dish. Pour the syrup around them. Bake at 400 degrees for 40 minutes. Tent with foil to prevent them from getting too brown.

PEANUT BUTTER SMOOTHIE

Contributed by Catherine Beebe

I started making this smoothie in 2018 and no longer needed to have a snack before lunch. I make this every morning and never tire of it. I even got my mother to start making it. Feel free to adjust the oats or cinnamon to your preference, in case you feel like a horse chewing on a smoothie.

- one banana
- 1/2 cup your preferred milk (I use almond)
- 1/2 cup old fashioned oats
- 1/2 teaspoon cinnamon
- 1 tablespoon peanut butter
- 5 cubes of ice

The Instructions :

Place all ingredients in the blender in the order shown. Blend until smooth or until your daughter yells for you to stop with the noise. Pour into tall glass, dust cinnamon on top. Rinse glass before the oats turn to glue on it.

Pro-tip: Can use a frozen banana, but chop up before. If you run out of oats, you can substitute with a slice of whole bread. For realz!



APPLE, CARROT AND GINGER MUFFINS

Contributed by Sue Howard

- 1 and 1/4 cup whole wheat flour
- 1 cup rolled oats
- 1 and 1/2 tsp. baking power
- 1 and 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/4 tsp. fresh grated nutmeg
- 1/2 cup pure maple syrup
- 1/2 cup Greek yogurt
- 1/3 cup unsweetened applesauce
- 2 large eggs
- 1 and 1/2 tsp. vanilla extract
- 2 cups finely shredded carrots
- 1 cup shredded apple (I use honey crisp)
- 1/2 cup finely chopped crystalized ginger
- 1/2 cup raisins
- 1/2 cup chopped walnuts

The Instructions :

Combine flour, oats, baking power, baking soda, salt, ground ginger, cinnamon, and nutmeg in large bowl. Whisk together the maple syrup, yogurt, applesauce, eggs and vanilla extract and combine with the dry ingredients. Fold in the carrots, apple, crystalized ginger, raisins and chopped walnuts. Bake 18 -20 minutes at 350 in oiled muffin pan or use liners. Cool in pan 5 minutes. Transfer to rack and cool completely. Makes 12 good sized muffins.

STRAWBERRY BREAD

Contributed by Joyce Dutcher

- 1 stick (1/2 cup) butter
- 1 cup granulated sugar
- 1/2 teaspoon almond extract
- 2 eggs, separated
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup crushed fresh strawberries or 1 ten-ounce package frozen strawberries, drained

The Instructions :

Cream together the butter, sugar, and almond extract. Beat in the egg yolks, one at a time. Sift together the flour, baking powder, soda, and salt. Add alternately with the crushed strawberries, then fold in the egg whites, beaten stiff. Line a loaf pan with parchment paper. Pour in the batter and bake at 325 degrees for 50 minutes to 1 hour. Test for doneness with a cake tester. Serves 8. Note: This is delicious toasted the next day.

Pro-tip: A tasty breakfast, gift-giving bread!

AUNT CAROL'S ORANGE COOKIES

Contributed by David Madrigal-Palma

A Christmas favorite....these were always on the table!

COOKIES

- 1 Cup Crisco Shortening
- 2 Cups Sugar
- 2 eggs
- 1 Cup Sour Milk (add 1 tsp. of white vinegar to the cup of milk and let sit 10 min)
- 1/2 Cup Orange Juice
- 4 1/2 Cups all purpose flour
- 2 tsp Baking Powder
- 1 tsp Salt
- 1/2 tsp Baking Soda

ICING

- 2lb bag of Confectioners Sugar
- Grated rind and juice of 2 oranges

The Instructions :

Mix Crisco, sugar and eggs together Add sifted dry ingredients alternately with the liquid ingredients Drop by spoonful on parchment lined cookie sheet Bake at 375F for 10 minutes Makes approximately 6 dozen cookies. Blend icing ingredients together and ice cooled cookies.



COCONUT PIE

Contributed by David Madrigal-Palma

A throwback pie, and family favorite, reminiscent of those served at diners across the country. Sooo good! This recipe yields one 10 inch deep dish pie.

PIE

- 3 1/2 Cups Whole Milk
- 1/4 Cup Unsalted Butter
- 3 Large Eggs
- 1 2/3 Cup Sugar
- 1/2 Cup Cornstarch
- 1 1/2 tsp Vanilla Extract

- 2 Cups Sweetened Flake Coconut
- 1 12 oz container Cool Whip (or homemade whipped cream, recipe follows)
- 1 Refrigerated Pie Crust (or homemade Pate Brisee, recipe follows)

CRUST

- 2 1/2 Cups All Purpose Flour
- 1 tsp Salt
- 1 tsp Sugar
- 1 Cup Unsalted Butter (cold and cut into small pieces)
- 1/4 to 1/2 Cup Iced Water

WHIPPED CREAM

- 1 Cup Heavy Cream
- 1 tsp Vanilla Extract
- 2 Tb Confectioners Sugar

The Instructions :

PIE: Combine milk and butter in a large saucepan and bring to a boil over medium heat. Remove from heat. Combine eggs, sugar and cornstarch in a large bowl. Beat at medium speed with an electric mixer for 5 minutes. Add half of egg mixture to hot milk, whisking well to prevent curdling. When mixture is smooth and thick add remainder of egg mixture. Reduce heat to a simmer and cook, stirring until custard thickens, approximately 10 minutes. Remove from heat and add vanilla and coconut, mixing well. Fill a large bowl with ice and add water to make an ice bath. Transfer hot custard mixture to a stainless steel bowl and set over ice bath to cool to room temperature. Cover and refrigerate for 1-2 hours. While custard is cooling, make and bake pie shell and whipped cream topping.



PIE CRUST: Combine flour, salt and sugar in a food processor. Add butter. Process until mixture resembles course meal, about 9 seconds. Slowly add ice water in a steady stream with machine running. Pulse until dough holds together without being wet or sticky. Dough should hold together, if still crumbly, add more water 1 Tb at a time. Divide dough into two balls. Flatten into a disc and wrap in plastic. Chill for 1 hour. Roll out onto a floured board to 12 inch circle for a 10 inch pie, place dough into pie plate and blind bake for 12-15 minutes at 425F. Remove from oven and let cool.

WHIPPED CREAM: In large bowl, whip cream until stiff peaks are just about to form. Mix in vanilla and sugar until peaks form. Be careful not to over beat , as cream will become lumpy and butter-like. Refrigerate until ready to top pie with topping. Once custard and pie crust have cooled, spoon custard into crust and top with whipped topping. Garnish with toasted coconut.



PUMPKIN SPICE CAKE

Contributed by Kathy Herrin

This delicious recipe is from my grandmother. I make it every year after the first cold snap. It always heralds in the holiday season for our family. It is easy to make and everyone loves it!

CAKE

- 3 Cups Sugar
- 1 1/4 Cup Oil
- 3 eggs
- 2 Cups (1 can) pumpkin
- 3 Cups Flour
- 2 Tsp Baking Powder
- 1 Tsp Baking Soda
- 1 Tsp Cloves
- 1 Tsp Cinnamon
- 1 Tsp Nutmeg
- 1 Tsp Allspice
- 1 Tsp Vanilla

BROWN SUGAR GLAZE

- 1/2 Cup brown sugar
- 1 to 2 Tbsp melted butter
- 1 Cup powdered sugar
- Milk

The Instructions :

Cream together sugar, oil, eggs, and pumpkin. Sift the flour, baking powder, soda, and dry spices. Mix dry ingredients into creamed mixture and add vanilla at the end. Bake in greased and floured bundt pan at 350 deg. for 1 hour 15 minutes or until done. Cool 30 minutes and remove from pan. Cool completely before adding glaze.

Mix brown sugar, melted butter, powdered sugar, and milk to right consistency. Blend and drizzle over cooled cake. Decorate with pecan pieces or halves.



LEBKUCHEN

Contributed by David Wantland

This is my favorite Christmas treat, hands down. There is so much good flavor; they are soft and chewy; and heck, they were invented by monks! There are some specialty ingredients here (Backoblaten, for example, which is a medium sized communion wafer), but you can get them all in the grocery store or online. The recipe that I was given (h/t The Daring Gourmet) does not include any all purpose flour, but I think it adds to the softness of the cookie. if you're going for a GF version, take out the APF and increase the almond and hazelnut meals by 1/2 a cup each. I prefer a sugar glaze to a chocolate glaze, so that's what I've provided here. However, chocolate fiends, you do you.

- 5 large eggs
- 1 1/4 cup packed brown sugar
- 1/4 cup honey
- 1 teaspoon quality pure vanilla extract
- 1.5 cups almond meal
- 1.5 cups hazelnut meal
- 1 cup of All Purpose Flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 3 teaspoons Lebkuchengewürz (AKA German Gingerbread Spice)
- 4 ounces candied lemon peel
- 4 ounces candied orange peel
- 1/4 cup all-purpose flour (to coat the candied peel) Backoblaten (either 70mm or 90mm)



SUGAR GLAZE

- 1 cup sifted powdered sugar
- 3 tablespoons water

The Instructions :

Preheat the oven to 300 degrees F. Toss the candied lemon and orange peel with about 1/4 cup all-purpose flour to keep it from sticking together and then pulse in a food processor until finely minced. Set aside. In a large mixing bowl, beat the eggs until foamy. Add the sugar, honey and vanilla extract and beat until combined. Add the ground almonds and hazelnuts, salt, baking powder, Lebkuchengewürz, and candied lemon and orange peels and stir vigorously until thoroughly combined. (You can use a stand mixer fitted with the paddle attachment and beat for about 2 minutes). The mixture will be wet but if it is too thin to scoop onto the communion wafer add some more almond or hazelnut meal.

Scoop the mixture onto the communion wafer, smoothing down the top and leaving just a slight space around the edges. Set them on a lined cookie sheet. Bake on the middle rack of the oven for 25-28 minutes. Remove the cookie sheet and allow to cool completely. Once cooled, place a wire rack over a cookie sheet (to catch the drippings). Dip half the Lebkuchen in the chocolate glaze and half in the sugar glaze, letting the excess drip back into the bowl and then place the Lebkuchen on the wire rack. Arrange 3 almonds on each Lebkuchen while the glaze is still wet. Let the Lebkuchen dry completely until the glaze is hardened. Keep stored in an airtight container. Will keep for several weeks and the flavor improves with time.

WHOLE WHEAT BREAD (FOR BREAD MACHINE)

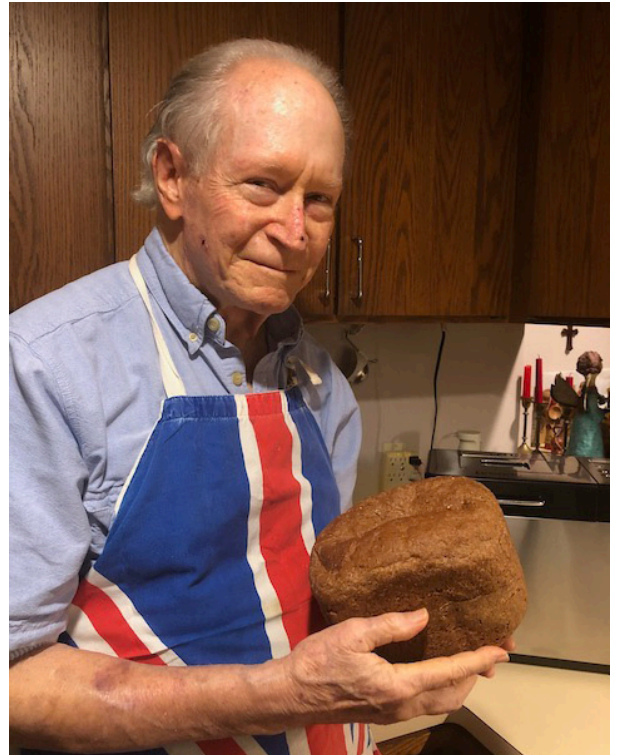
Contributed by The Rev. John Price

I was looking for a bread machine recipe using ONLY whole wheat flour and was told that a good loaf of bread needed other flours as well. Not willing to give up, I adapted a recipe and have made this loaf of bread each week for 10 years.

- 3/4 tsp salt
- 9 1/2 oz warm tap water
- 3 Tsp avocado oil
- 3 Tsp honey
- 1 egg
- 1/3 Cup ground flax seed
- 2 2/3 Cup whole wheat flour, divided
- 3/4 tsp active dry yeast
- 1/4 Cup chopped walnuts

The Instructions :

Put the salt into the measuring cup and add the warm water to dissolve the salt. Put the mix into the bread machine oven. Add in order the avocado oil followed by the honey. This order will enable the honey to flow more easily out of the measuring spoon. Add the egg. Add 1C whole wheat flour. Add 1/3C ground flax seed to a measuring cup, top off with enough flour to fill the cup, and add to the oven. Add the remaining flour. Use a teaspoon to make a dent in the top of the mound of flour and add the yeast into the indentation. This prevents it going into the water prematurely. On the machine, select whole wheat setting, select 1-1/2 pound, and select color to your taste. My machine adds nuts from a dispenser at a time that is appropriate so I place the chopped walnuts into this dispenser. Push Start button.



NEVER FAIL PIE CRUST

Contributed by Peggy Raish

- 6 TBSP water
- 1 tsp white vinegar
- 1 tsp salt
- 1 egg
- 3 cups of all-purpose flour
- 1 1/4 cup of crisco

The Instructions :

Add water and vinegar to egg. Sift flour and salt. Cut the shortening into the flour mixture. Add egg mixtures to the flour mixture and stir until well mixed. Divide into 4 balls. Roll each ball out on floured cloth to make 1 pie crust. May be frozen. Makes 4 crusts.

Pro-tip: I roll each ball on floured cloth and then put in zip lock bags and freeze. When ready to make a pie, I defrost a ball for 2 hours before its ready to roll out.

KITTY LITTER CAKE

Contributed by The Rev. John Price

I found this recipe in a magazine in a barber shop and used it for birthday parties honoring fun-people in the Pastoral Care Department at St Luke's Episcopal Hospital. Comic relief needed in hospital staff settings. Comments: "Ewww. Hey, it's delicious. But I'm not going to eat one of THOSE!"

- 1 pkg white cake mix
- 1 pkg spice cake mix
- 1 pkg white sandwich cookies few drops of green food coloring
- 12 small Tootsie Rolls
- 1 small box vanilla pudding mix (not instant)
- 1 kitty litter box (unused)

The Instructions :

Prepare cake mixes and bake according to directions Prepare pudding mix and chill the mix until ready to use. Crumble white sandwich cookies in small batches in blender or food processor; they tend to stick to the sides, so scrape often. Set aside all but about 1/4th cup. To the 1/4th cup cookie crumbs, add a few drops of green food coloring and mix with a fork. When cakes are cooled to room temp, crumble into a large bowl. Toss with half the remaining cookie crumbs and the chilled pudding. Gently combine. Line new clean kittle litter box. Put mixture into litter box. Shape 3 unwrapped Tootsie Rolls with your fingers so the ends are no longer blunt. Repeat with 3 more Tootsie Rolls and bury in mixture. Sprinkle the other half of the cookie crumbs over the top. Scatter the green cookie crumbs lightly over the top, to resemble some kitty litter's chlorophyll. Shape remaining Tootsie Rolls and place them on the cake authentically.

Pro-tip: Be artistic. This recipe makes enough for a rather large party. I used 2, 9X12" deep pans. Our various cats taught us how kitty litter is supposed to look.



SLICED NUT COOKIES

Contributed by Jo Lyday

From Jo Lyday's mother, Helen Wilkinson.

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup melted shortening
- 1/2 cup butter, melted.
- 3 eggs, well beaten
- 5 cups all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup chopped nuts

The Instructions :

Sift dry ingredients into a bowl and set aside. Mix shortening, butter, and sugar. Add eggs slowly, mixing well. Stir in nuts. Shape into long rolls about two inches thick. Cover with foil or waxed paper. Put in refrigerator over night. When ready to use, heat oven to 350 F. Slice dough into thin rounds and bake for 12-15 minutes.

LACTOSE INTOLERANT HOLIDAY PUNCH

Contributed by Mary Ann Starks

- 2 cups chilled Pomegranate juice
- 1 cup chilled cranberry juice
- 1 cup vodka
- 1 cup cointreau (or triple sec)
- 1 cup chilled club soda
- 1/2 cup fresh lemon juice

The Instructions :

Combine all ingredient and serve in a punch bowl. Serve over cranberries frozen in ice cubes or a frozen cranberry ring. Serves 12-16

IRISH OATMEAL BREAD

Contributed by Catherine Thompson

- 3 cups all purpose flour (sifted)
- 1 1/4 cup quik oatmeal
- 1 1/2 TBSP baking powder
- 1 egg
- 1/4 cup honey
- 1 1/2 cup milk

The Instructions :

Grease a loaf pan and preheat the oven to 350 F. In a large bowl, mix the dry ingredients. In a small bowl, mix egg, milk, and honey with rotary beaters. Mix into dry ingredients until dry ingredients are moistened. Bake for 75 minutes or until crusty and brown. Brush with butter.

JOSEPHINE'S BREAD

Contributed by Betty Key

I learned to bake bread in 1974 when Josephine Strobel, Palmer's Christian Ed Director, gave the Sunday School teachers this recipe to use to make bread in our classes as part of a Eucharistic unit. Now this is the recipe I still use to bake bread for Palmer's Eucharistic services on Christmas Eve and Easter--with the addition of mahleb and a little extra honey.

- 3 cups very warm water, 120-130 degrees Fahrenheit
- 1/2 cup honey

- 6 tablespoons butter
- 8-9 cups flour (can be all white or a mixture of white and whole wheat)
- 3 teaspoons salt
- 2 packages active dry yeast (not Rapid Rise)
- 1/2 cup dry powdered milk

The Instructions :

In a small bowl mix water, honey, and butter. Stir until butter almost melts. In a large bowl mix 3 cups of white flour, salt, yeast, and dry milk. Add small bowl mixture to large bowl. Beat 2 minutes at medium speed of mixer. Add 1 cup flour and beat for 2 more minutes. Stir in enough of the remaining flour to make a soft dough. (Can be done with a stand mixer or by hand.) Knead by hand or with a dough hook for 10 minutes. Place in greased bowl. Cover and let rise until doubled, about an hour. Punch down and knead in bowl. Let rise again for about 30 minutes. Turn out onto board and cut into 3 portions. Form loaves and place in greased pans. Preheat oven to 375 degrees while bread rises to top of pans (about 30 minutes). Bake for 30-40 minutes. [For the Eucharistic bread add 1 tablespoon of mahleb, which can be purchased at Phoenicia, and 2 extra tablespoons of honey.]



CREAM CHEESE POUND CAKE

Contributed by Kristin Hutchison

- 1 1/2 cups softened butter
- 8 oz softened cream cheese
- 3 cups granulated sugar
- 1 tablespoon pure vanilla extract
- 1 teaspoon pure almond extract
- 6 eggs
- 3 cups cake flour

The Instructions :

Preheat oven 325° F. Butter and flour a tube pan and set aside. Cream butter, cream cheese, and sugar until fluffy. Stir in vanilla and almond extracts. Add flour and eggs alternately beginning and ending with flour. Scrape the sides of the bowl occasionally, and mix flour and eggs until just incorporated. Do not overmix. Pour batter into the prepared pan, spreading evenly. Before putting into oven, drop the pan on the counter to release any air bubbles. Bake for 1 hour, 15 minutes, without opening oven door. Use cake tester and return to oven for 5 minutes at a time until the tester comes out clean. Let cake cool completely, and then turn it onto plate, and once again so the cake maintains and shows off its crunchy top.

ROGER'S FAVORITE "CHARLIE BROWNS"

Contributed by Kristin Hutchison

These no-bake cookies are the epitome of comfort food for Roger. They are not beautiful, but their flavor more than makes up for their appearance.

- 2 cups granulated sugar
- 1/2 cup of butter – 1stick
- 1/2 cup of milk
- 1/2 teaspoon pure vanilla extract
- 3/4 cups peanut butter (Roger prefers creamy, but crunchy is delicious too!)
- 3 cups quick-cooking oats

The Instructions :

Before beginning, lay out several rectangles of wax paper.

In a large saucepan, combine sugar, butter, and milk over medium heat. Bring to a rapid boil for one full minute. This rapid boil will help these cookies set, so don't skip this step.

Remove from heat and stir in the vanilla and peanut butter. Mix in the oats, stirring quickly to combine.

Drop batter by teaspoons onto waxed paper. Let cool until set and enjoy.

Prep time: 5 mins/Cook time: 5 mins/Makes: 36 cookies

CHEESECAKE PIE WITH RASPBERRY SAUCE

Contributed by Ansley Browns

Recipe from my grandmother, Mervin Mashburn ("Granny"), and mother, Linda Collins

PIE

- 1 lb cream cheese, softened
- 2/3 cup and 2 Tbsp sugar, divided
- 1 Tbsp and 1 tsp vanilla, divided
- 8 oz sour cream

The Instructions :

Combine cream cheese, 2/3 cup sugar, and 1 Tbsp vanilla and beat with electric mixer. Pour into 9" deep pie plate. Bake 30-45 minutes at 350 until set (it will rise). Cool. Cream together in mixer sour cream, 2 Tbsp sugar, and 1 tsp vanilla. Bake another 8-10 minutes at 350. Cool, then refrigerate overnight.

Raspberry Sauce

- 2 Tbsp corn starch
- 1 cup water
- 1/3 cup sherry
- 1/4 cup sugar
- 1 10-oz pkg frozen raspberries, thawed and drained

The Instructions :

Combine cornstarch and sugar in saucepan. Stir in water and cook over medium heat, stirring constantly, until thick and clear. Stir in thawed raspberries until combined. Cool, and stir in sherry. Cover and chill 1-2 hours. Serve over slices of cheesecake pie. Also good served over pound cake or ice cream.

Dot Dot's CHOCOLATE CAKE

Contributed by Ansley Browns

Recipe from my grandmother, Dot Collins ("Dot Dot"). My dad's mother, Dot Collins (whom I called "Dot Dot"), used to make this cake for my dad's birthday. Years after Dot Dot passed away, my dad asked us to make this cake for his birthday again. My mom and I couldn't find the recipe, so we made a similar recipe made with Coca-Cola. We thought the recipe was lost, but when my parents were moving, my mom found the recipe which she had written down from Dot Dot's instruction years before! Now I make it every year for my dad's birthday.

CAKE

- 2 cups flour
- 2 cups sugar
- 1 cup butter
- 3 1/2 Tbsp Cocoa
- 1 cup water
- 1 1/2 cups mini marshmallows
- 1/2 cup buttermilk
- 2 eggs
- 1 tsp baking soda
- 1 Tbsp vanilla

The Instructions :

Mix flour and sugar together in large bowl. Set aside. Combine butter, cocoa, water, and mini marshmallows together in saucepan over medium heat. Bring to a boil and stir. Pour over flour/sugar mixture and stir to combine. Stir in buttermilk, then eggs, one at a time. Add baking soda and vanilla and stir to combine. Pour batter into a 11.5 in x 15.5 in buttered baking dish and bake at 400 for ~20-25 minutes, until toothpick comes out clean in center. (I usually use a 13 in x 9 in dish and cook a little longer.) When cake is done, make frosting (below).





Frosting

- 1 stick butter
- 3 Tbsp cocoa
- 1/3 cup buttermilk
- 8 oz powdered sugar
- 1 cup chopped pecans (optional)
- 1 Tbsp vanilla

The Instructions :

In a medium saucepan, combine butter, cocoa, and buttermilk and bring to a boil. Remove from heat and stir in powdered sugar, pecans (if using), and vanilla. Immediately pour frosting over warm cake. (I usually use the handle of a wooden spoon to poke a few holes in the cake for the frosting to soak into.) Cover and cool.