

Small Plates Stuffed Tomatoes

8 Campari or 4 tomatoes on the vine

$\frac{1}{3}$ c. cottage cheese

$\frac{1}{3}$ c. mixed Italian cheese, grated

* 1 t. Italian herbs

1 sm. egg (smaller 1.5oz)

2 t. flour (if freshly grated)

salt + pepper to taste

$\frac{1}{4}$ c. broth or white wine

1 T. tomato paste

1 clove garlic minced

Olive oil to serve

fresh herbs to serve

Cut top off tomatoes. Scoop out pulp leaving intact skin. Reserve. Mix cottage cheese, grated cheese, herbs, flour, and part of the egg at a time so filling isn't too liquidy. Microwave tomato pulp and top (remove stem) with broth until very tender. Mash with fork. Add tomato paste and minced garlic. Thin with more broth if needed.

Pour into small 6x8" oval oven proof casserole.

Fill tomatoes with cheese mixture. Bake 375° for 30-40 minutes. (Place on baking sheet to catch spills.) Serve warm or room temp. Top with fresh herbs to serve.

Top with bread crumbs and parmesan cheese last 10 minutes if desired.

* Vary herbs for different ethnic menus - Mexican, Middle Eastern, Indian, etc.

Peggy

Deviled Eggs

- | | |
|-----------------------------------|------------------------------|
| 10 eggs- hard cooked & peeled | 1/2 Tbsp. sugar |
| 1 Tbsp. red or white wine vinegar | 2 Tbsp. spicy brown mustard |
| 1/2 tsp. pink Himalayan salt | 2 Tbsp. plain Greek |
| 1/4 tsp. pepper | 1 small ripe avocado, mashed |
| dash of red pepper | |

Slice eggs in half lengthwise and remove yolks. Mash yolks with a fork or pastry cutter. Combine remaining ingredients and add to yolks. Stir well. Put in pastry bag and fill egg whites. Top with chopped bacon, paprika, celery leaf, or topping of choice.

Cheesy Brussel Sprouts with Bacon

1# Brussel Sprouts

8 slices Bacon

2T Dijon Mustard

1c Parmesan Cheese

3 cloves garlic, minced

Dash of Nutmeg

Salt and Pepper to taste

Heat oven to 400 degrees.

Parboil Brussel Sprouts 5 minutes in boiling salted water and drain well.

Dice bacon and cook in a cast iron skillet to desired doneness, drain off fat.

Add Brussel sprout to bacon and cook for one more minute.

Wisk together ½ cup of Parmesan cheese, the Dijon mustard, garlic, nutmeg and salt and pepper. Pour over the Brussel sprouts.

Top with the other ½ cup of parmesan cheese and put into the oven and bake for 15-20 minutes.

Made by Sharla Cook

YIELD: 8 PEOPLE

Bacon Cranberry Walnut Dip

Bacon Cranberry Walnut Dip is an easy cold dip recipe perfect for serving with crackers. This cold party dip is loaded with bacon, Swiss cheese, dried cranberries and chopped walnuts.

PREP TIME **TOTAL TIME**

15 minutes 15 minutes

Ingredients

- 4 oz cream cheese
- 1 cup mayo
- 1 cup yellow onion, diced
- 1 cup dried sweetened cranberries
- 1 cup chopped walnuts
- 1 cup Swiss cheese, shredded
- 1 cup real bacon bits
- 1/2 tsp salt
- 1/2 tsp pepper



Instructions

1. Place cream cheese and mayo in a large mixing bowl. Cream together with an electric mixer on high speed.
2. Add the diced onion, dried cranberries, chopped walnuts, shredded cheese, bacon bits, salt and pepper to the bowl.
3. Stir well until all of the ingredients are fully combined.
4. This dip can be served immediately but I find that it has the best flavour if it is refrigerated for at least two hours before serving.
5. Enjoy!

Lisa Richard

From: Scarlett Family <nine4life@juno.com>
Sent: Wednesday, December 6, 2023 4:31 PM
To: pburgpeggy@gmail.com; Lisa Richard
Subject: Cook Book Club Recipe (Christine Scarlett)

MOCHA SNOWBALLS submitted by Christine Scarlett

I found this recipe in a binder-style cookbook sold by Chinaberry Book Service long ago. The children's company is sadly no longer in business, so the cookbook is out of print. The recipes were contributed by loyal customers, curated, and tested before being included. It was not specifically a holiday cookie recipe, but each year when I would poll my husband and seven children on what treats to bake for Christmastide, this recipe would invariably top the list. My children are adults now, living in four time zones, and some of them have asked for this recipe in order to make it a part of their own repertoire.

It is not overly sweet and has a rather adult, sophisticated vibe. The cookies go well with coffee or tea. They make a great gift, accompanied by the recipe, of course. The recipe is said to have been made at Farrington's, an inn in Lovell, ME on Kezar Lake.

1 C butter (softened)-I like Irish butter
2 t instant espresso powder
1 T hot water
2 t real vanilla extract
1/4 C unsweetened cocoa
2 C finely chopped walnuts (pulse in a blender or food processor)
1/2 C granulated sugar
1 3/4 C King Arthur organic all-purpose flour
1/3 t salt
1 C dark chocolate chips (best brand you can afford)
powdered sugar

Preheat oven to 325°F.

Cream butter with sugar in bowl. Dissolve espresso powder separately in hot water, and then stir into butter mixture. Sift flour, cocoa, and salt into butter mixture. Add vanilla. Blend in nuts and then chips. Shape dough into 1" balls and place an inch apart on lightly greased cookie sheet.

Bake at 325°F for 10-12 minutes (or less).

Let cool a few minutes on the cookie sheet before transferring to a baking rack. Sift powdered sugar over cooled cookies, or put powdered sugar in a shallow bowl and roll each slightly warm cookie in powdered sugar to look like a snowball!

Lisa Richard

From: Peggy Fuller <pburgpeggy@gmail.com>
Sent: Wednesday, December 6, 2023 8:55 PM
To: Lisa Richard
Subject: Fwd: CLASSIC meatloaf recipe from , All Recipes. I Made for meatballs.

----- Forwarded message -----

From: **Kathy Biniak** <kbiniak@gmail.com>
Date: Wed, Dec 6, 2023 at 5:15 PM
Subject: CLASSIC meatloaf recipe from , All Recipes. I Made for meatballs.
To: Peggy Fuller <pburgpeggy@gmail.com>

Preheat at 325 degrees for about an hour, turn over after 30 minutes

Ingredients : 2 1/2 # of ground chuck (I used ground sirloin)

1 beaten lg. egg

Chop all vegetables and place in food processor Pulse to near pureed.(I only have a blender)

1 medium onion

4 mushrooms

1 medium carrot

1 rib of celery

1/2 red bell pepper

3 cloves of garlic

Spices. Italian herbs 1 tsp.

2 tsp. Salt

1 tsp pepper

1/2 tsp cayenne pepper. (I would eliminate it made it too spicy for me.)

1 Tbs. of Worcester sauce

1 cup dry bread crumbs

Place vegetables in a large bowl after near pureed then meat, use a wooden spoon to mix, then egg, Spices and bread crumbs

If making meat loaf you can make a glaze with 2Tbs brown sugar, 2 tbs ketchup

2 Tbs of Dijon mustard,(consider 1 tsp. Sricchi sauce)

Bake the meatloaf for 15 minutes, place the glaze over the meatloaf, and continue baking

For another 45- 75 minutes.

Container
s (110g)

80

Daily Value*

0%

0%

0%

0%

7%

7%

0%

0%

0%

4%

10%

15%

6%

8%

ULTIMATE ROASTED POTATOES

CRISPY ON THE OUTSIDE. CREAMY ON THE INSIDE.

- 1.5 lbs Little Potatoes, halved
- 2 Tbsp canola oil
- 1/2 tsp dried oregano
- 1/2 tsp dried thyme
- Salt and pepper to taste

Step 1: Preheat oven to 400°F.

Step 2: Toss potatoes with oil, herbs, salt, and pepper.

Step 3: Place cut side down on baking sheet for 30 minutes.



SCAN FOR
MORE

COOK



MICROWAVE
ON HIGH FOR



ROAST 400°
30 M



GR
30 M



AIR FRYE



15

TO RETAIN
FRESHNESS, ST