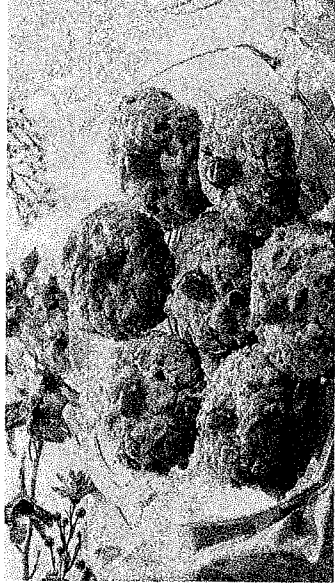


CHERRY WINKS



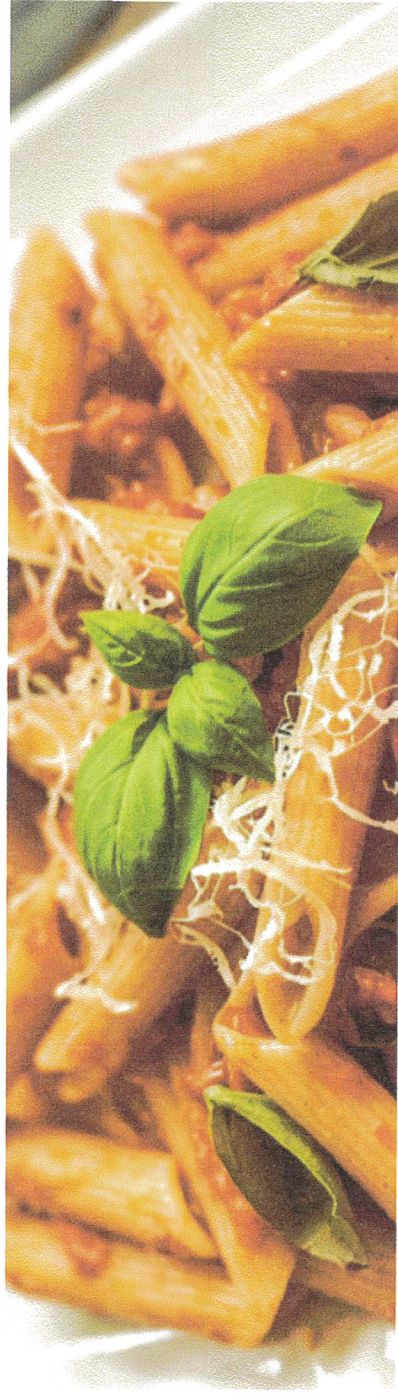
Prep Time	Total	Ingredients	Servings
1 HR 20 MIN	1 HR 20 MIN	14	60

INGREDIENTS

- 1 cup sugar
- 3/4 cup shortening
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1 cup chopped dates
- 1/3 cup chopped maraschino cherries, patted dry with paper towels
- 1 1/2 cups coarsely crushed corn flakes cereal
- 15 maraschino cherries, quartered

INSTRUCTIONS

- 1 In large bowl, beat sugar and shortening with electric mixer on medium speed, scraping bowl occasionally, until well blended. Beat in milk, vanilla and eggs. On low speed, beat in flour, baking powder, baking soda and salt, scraping bowl occasionally, until dough forms. Stir in pecans, dates and 1/3 cup chopped cherries. If necessary, cover with plastic wrap and refrigerate 15 minutes for easier handling.
- 2 Heat oven to 375°F. Spray cookie sheets with cooking spray. Drop dough by rounded teaspoonfuls into cereal; coat thoroughly. Shape into balls. Place 2 inches apart on cookie sheets. Lightly press maraschino cherry quarter into top of each ball.
- 3 Bake 10 to 15 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Store covered in airtight container.



Pasta Pazzol

SERVINGS: 6 - 8

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

Ingredients

1 lb of penne pasta
2 tbsp olive oil
3 - 5 cloves of garlic
1 - 2 pints of cherry tomatoes
2 tbsp tomato paste
1 can (15 oz) cannoli beans
 $\frac{1}{2}$ - 1 $\frac{1}{2}$ cup pasta water
 $\frac{1}{2}$ - 1 cup of basil freshly chopped
 $\frac{1}{2}$ - 1 cup freshly grated Parmesan
Pepper and salt to taste

Directions

1. Bring a large pot of salted water to a boil.
Cook pasta as directed. Reserve at least $1\frac{1}{2}$ cups pasta water. Drain.
2. In a large skillet or Dutch oven, heat olive oil over medium heat. Add garlic and sauté until fragrant, about 1 minute.
3. Add cherry tomatoes and cook until softened and juicy, 6 - 8 minutes.
4. Stir in tomato paste and cook for 1 - 2 minutes to deepen flavor.
5. Add cannellini beans and about 1 cup pasta water. Simmer gently for 3 - 4 minutes.
6. Add drained pasta to the sauce. Toss until pasta is evenly coated, adding more pasta water if needed for a silky sauce.
7. Stir in fresh basil and Parmesan cheese.
Season with salt and pepper.
8. Serve warm, drizzled with a little olive oil and topped with extra Parmesan.

Zucchini Casserole

3 cups sliced zucchini (Unpeeled)

1/2 cup Carrots - shredded

1/2 cup diced onion

1/2 cup oil

1 can cream of chicken soup

1/2 cup sour cream

1/2 Pkg (4 oz) seasoned Herb Stuffing

Cook zucchini 5 min - Drain -
over

add carrots.

Saute oil & onion.

mix soup & sour cream.

add soup mixture to zucchini & carrots.

add onion, oil & stuffing. mix.

Put into casserole or long pan.

Sprinkle a little dry stuffing on top.

Bake 350° (325° if glass) - 25 min

(Longer if in Casserole)

Peggy

Oven Stew

1 cup tomato sauce
2 Tbsp. tapioca
2 tsp. sugar
1 ½ tsp. salt
1/3 tsp. pepper
¼ tsp. garlic powder
¼ cup red wine OR 2 Tbsp. balsamic vinegar

Combine above ingredients in casserole dish.

Stir in:

1 lb. stew meat
1 onion – chopped in large pieces
1 ½ cup mini carrots
2 stalks celery – cut in medium size slices
2 large potatoes – peeled, cut in large pieces

Stir well and cover. Bake at 250 for 4 hours.

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EGGS**Hard Boiled Eggs**

Some recipe websites instruct the reader that; "for perfect hard boiled eggs, bring water to a boil, remove from heat and let them set for so many minutes." Be wary! I can assure you that the water will cool fast and the yokes will be under cooked, please read on...

How To Cook The Eggs; Arrange the eggs in one layer in a saucepan. Pour in enough cold water to cover the eggs by at least 1 inch [2 1/2 cm.], and place the uncovered pan over high heat. Time the eggs from the moment water boils and a few eggs begin to move around in pan. **Reduce the heat to medium high.** When the eggs have cooked for the time required (see below,) turn off the heat and cover pan, let set for 10 minutes then cool the hot eggs by running plenty of cold water in pan, the egg will shrink slightly inside the shell, making them easier to shell. Let them cool for at least 20 minutes in pan with cold water before peeling.

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4/7/2007

A 9-minute egg. Both the yolk and white are firmly set, although the center of the yolk remains tender. This egg can be cut into halves or quarters, sliced or chopped, but it keeps enough natural moisture so that it can be briefly reheated as part of an assembled dish.

A 12-minute egg. Yolk and white are firmly set and the yolk is pale yellow. This is the perfect classic hard-boiled egg used for stuffing and as a garnish in salads and other cold dishes. Halved or quartered, sliced or chopped, it can be reheated in sauce or turned into a gratin.

An overcooked egg. Cooked for much more than 12 minutes or continued over high heat, the white of the egg turns rubbery and the yolk becomes dry and crumbly. Chemical reactions between the yolk and white produce a green layer on the outer surface of the yolk with a strong unpleasant sulfurous odor when the egg is cut open.

The best eggs for peeling after boiling are those about a week old or more as older eggs will develop a large air pocket that simplifies the peeling process. Continuous boiling eggs on High heat cause eggs to bounce and break the shell and will toughen the whites and accelerate a chemical reaction between the iron of the yolk and the sulfur compounds of the white that results in green discoloration on the yolks which is why heat should eventually be lowered.



Cracking the eggs. Crack the shell of each egg by grasping the egg in one hand and gently tapping it on each end and any side with the back of a spoon or the handle of a knife or alternatively, hold the egg under your palm and roll it back and forth on a smooth surface until the shell cracks.

...Aunt Marian's Pickled Eggs

- 8-12 Hard Boiled Eggs
- 1/2-1 1/3 C. Sugar
- 1/2 C. Beet Juice
- 1/3 C. Apple Cider Vinegar
- Little bit of Salt
- MARINATE 6 hrs. or overnight

Tip: Beet juice stains!
Do not wear white.

L. Hoffman

POLENTA WITH WALNUT SAUCE

10-1-85

(Crostini di Polenta con Nochi)

1 c. cornmeal (med. or coarse grind)

3 c. water or broth, boiling

Slowly whisk cornmeal into liquid (a large no-slick sauce pan is best). Continue to stir cooking over medium temperature until thickened - about 20 minutes.

Pour into a damp 8 x 8" dish. Cool to room temperature. Then refrigerate until cold and solidified. (Can do several days ahead.) Cut into 2x2" pieces. Toast lightly in flour fry in shallow oil until crispy. Do not turn until golden and crispy.

Topping: 3 slices bread in 3T. broth

2 c. walnuts, chopped fine

1 c. fresh parsley, diced

4-5 cloves garlic (roast for milder)

salt & pepper

3/4 c. extra virgin olive oil

Pulse ingredients in food processor

just until slightly minced.

Spoon over seared polenta to serve.

Optional: Top with parmesan curls to serve.

EGGPLANT MARINARA

L. Hoffman

10-1-85

1 lb. eggplant, cubed $\frac{3}{4}$ " with peel

$\frac{1}{4}$ c. white vinegar

$\frac{1}{4}$ c. chopped fresh basil

1 t. dry oregano

1 t. sugar

$\frac{1}{2}$ t. black pepper

$\frac{1}{2}$ t. salt

1 clove garlic, minced

$\frac{1}{4}$ c. raisins (rehydrate in warm water, drain)

2 T. diced red bell pepper (1 small mini pepper)

2 T. pine nuts, toasted

2 T. olive oil

Add eggplant to 1 inch boiling water. Cook 5 minutes. Drain. Mix next 7 ingredients. Pour over drained eggplant allowing to marinate 1-2 hrs. Add 20' remaining ingredients before serving.

Store leftovers refrigerated.

Optional: Top with parmesan curls.

Even people who don't like eggplant eat this!

Chocolate Angel Pie

2 egg whites (at room temperature)

1/8 tsp. salt

1 tsp. cream of tartar

1/2 cup sugar

1 tsp. vanilla

1/2 cup finely chopped walnuts or pecans

1 bar (2 oz.) Baker's German's Sweet Chocolate

3 Tblsp. water

1 tsp. vanilla

1 cup whipping cream

Beat egg whites with salt and cream of tartar until foamy. Add sugar, 2 tablespoons at a time, beating well after each addition. Continue beating until peaks stiff. Fold in vanilla and walnuts.

Spread into lightly greased 9" pie pan. Bake in oven at 325° F. until edges are set, and middle is firm. 1 1/2 hours.

Place melted chocolate in a bowl. Add 3 Tblsp. water and 1 tsp. vanilla. Beat with a fork until smooth. Spread over cooled pie. Refrigerate until set.

For a more elegant pie, spread the chocolate over the pie and top with a layer of whipped cream. Bake in oven at 325° F. until edges are set, and middle is firm. 1 1/2 hours.

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