

Galdiano Family Recipes

Favorite Recipes of the Bryant, Condrón,
Cooper, Galdiano, and Willars Families,
and their friends.

Compiled by George G. Galdiano

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In Loving Memory of My Beloved Daughter
Ezri Jadzia "Twinkles" Galdiano
29 Dec 2004-16 Nov 2005

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A

Apples, Baked

4 Apples
4 Tablespoons Butter
4 Tablespoons Brown Sugar
1 Teaspoon Cinnamon
4 Pinches Salt

Preheat oven to 350° F. Core apples, but leave 1/4 on bottom.

Fill each hole with 1 tablespoon butter, 1 tablespoon sugar, sprinkle with 1/4 teaspoon cinnamon, and a pinch of salt.

Bake about 45 minutes or until apples are tender.

B

Banana Squares

Southern Living, 1999

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1 1/2 Cups AP Flour
1 Teaspoon Baking soda
1/2 Cup Margarine
3/4 Cup Sugar
1 Egg
1 Teaspoon Vanilla extract
1 Cup (2 to 3 bananas), peeled and mashed

Preheat oven to 350° F.

Cream margarine and sugar. Add egg, vanilla, flour, and soda.

Bake at 350° F. for 25 minutes.

Banana with Butterscotch Sauce

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

Grilled bananas and pineapple with butterscotch sauce

BUTTERSCOTCH SAUCE

1/2 Cup Unsalted butter
1 Cup Brown Sugar, Firmly packed
1/2 Cup Heavy cream
Pinch of Salt
1/2 Tablespoon vanilla extract
BANANAS
4 Bananas, Firm, but ripe
8 Fresh pineapple spears, 1/2 to 1 inch
6 Tablespoons Granulated sugar
1/2 Teaspoon Nutmeg, Ground

Prepare a fire in grill.

BUTTERSCOTCH SAUCE: In a small saucepan over medium heat, melt the butter. Add the brown sugar and the cream and bring to a boil, whisking almost constantly. Remove from heat and stir in the salt and vanilla. Cover to keep warm. (Can store in refrigerator for up to 1 week. Reheat on low heat before serving.)

FRUIT: Peel the bananas. Place the bananas and pineapple on a platter and set aside. In a saucepan over medium heat, combine the butter, sugar, and nutmeg, and stir frequently until melted and smooth. Remove from heat and pour over the fruit.

Turn fruit to coat evenly with butter mixture. Arrange the bananas and pineapple on the grill. Turn every 2 to 3 minutes until the fruit is lightly browned and the bananas are just tender when pierced with the tip of a sharp knife, 10 to 12 minutes.

Remove from the grill and and arrange on a warm platter. Spoon warm butterscotch sauce over the fruit.

BBQ Sauce, Judge Stem's

Judge Stem

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Paternal Grandfather. Judge Stem is a Cooper Family Friend.

The recipe is reproduced just as it was typed on a 8" x 11" sheet of paper, provide by OJ "Jack" Cooper III

Lemon

Orange Juice

Nature's Seasoning

Hill Country, HEB Brand, BBQ Sauce

2 Sticks Butter

Dill pickle juice

Brown sugar

1/2 Cup Ligh Karo syrup

BBQ Sauce, Whitey's

M.C. "Whitey" White

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather. Whitey is a Cooper Family Friend.

M.C White is a Cooper Family friend. The recipe is reproduced as it was written.

Worcestershire sauce

Bay leaf

2 Onions

Garlic OR Garlic Salt

1 cup Orange Juice

2 sticks Butter

2 parts water

1 part vinegar

Beans & Hot Sausage - Letha Cooper

Letha Cooper

Letha Cooper, Amilia & Ezri Galdiano's Maternal Great Grandmother

1 1/2 Pounds (to 2 Pounds) Hot Sausage

3 Pounds Canned Pork and Beans

2 Pounds Canned kidney beans, Drained

1 Cup Onions, Chopped

1 Bell pepper, Chopped

1/4 Cup Brown sugar

1/4 Cup Catsup

1/2 Cup BBQ sauce

1 Tablespoon Celery seed

1 Tablespoon Liquid Smoke flavoring (Optional)

1 Tablespoon Salt

1 Dash Pepper

1 Tablespoon Soy sauce

Brown sausage in skillet. Drain well and put in a crock pot. Add remaining ingredients and mix well. Cover and cook on low 4 to 9 hours.

Beans, Depression Pork and Beans

Dallas Morning News

3 Strips Bacon, Diced and fried

1 Small Onion, Chopped

1 Can Pork and Beans in Tomato Sauce
1 Tablespoon Brown Sugar
2 Tablespoons Vinegar
2 Tablespoons Ketchup

Dice and fry bacon. When done, add diced onion. When the onion is slightly brown, pour off most of the grease.

Add 1 can pork and beans in tomato sauce, 1 tablespoon of brown sugar, 2 tablespoons of vinegar and 2 tablespoons of ketchup.

Stir well and cover. Simmer for at least 30 minutes, but is better when simmered for 2 hours.

Beans, Pinto - George Galdiano

George Galdiano

George Galdiano, Amilia and Ezri Galdiano's Father.

Servings: 8

George's Pinto Beans Recipe

1 Pound Dry Pinto Beans
2 Tablespoons Kosher Salt
1/2 Teaspoon Cumin
1/2 Large Onion, Coarsley chopped
3 Cloves Garlic, Crushed
9 Cups Water
1/4 Pound Cooked Smoked Pork or Other Smoked Meat (like Smoked Brisket or Sausage).

Rinse beans, removing any off color beans, stones, etc.

Place rinsed beans in a large crockpot, add onions, garlic, salt, and spices. Cover with water.

Cook covered on low for about 8 hours or until beans are tender. Check every few hours to make sure beans have enough water. If not add enough hot water to cover beans. You can also start with less water if you have a small crockpot and add hot water as needed.

For last hour of cooking, add smoked meat. Meat can be left in beans, but is added only for flavoring and may not taste good if eaten.

After beans are cooked, add more salt to taste. Smoked meats may vary in saltiness, so taste before adding salt.

Will serve 4 as main dish, or 8 as a side dish.

Copyright: 20 October 2006

Beef and Potatoes - Mary Galdiano

George Galdiano

Mary Galdiano, Amilia and Ezri Galdiano's Paternal Grandmother

A savory Tex-Mex recipe with beef, potatoes, green beans, and corn

2 Pounds Ground Beef
2 Cups Hot Water
1 Teaspoon Olive Oil
3 Cloves Garlic, Minced
3 Medium Potatoes (about 20 Ounces), cubed into 1/2" thick pieces
1/4 Small Onion (about 1 1/4 Ounces), Diced
4 Ounces Tomatoes (can Use Canned Whole Stewed Tomatoes)
1 Teaspoon Cumin
1 Tablespoon Salt
1/2 Ounce Red or Green Pepper, Diced
1 Can Green Beans, Drained
1 Can Whole Kernel Corn, Frozen, Drained

Over medium high heat, brown ground beef. Meanwhile, rinse, peel and cube potatoes.

Drain fat from beef and leave in strainer.

In pan that browned the beef, add olive oil and brown onion and redpeppers over medium-low heat. Add beef back to pan along with garlic, tomatoes, cumin and salt. Add 2 cups of hot water.

Add potatoes. Cover and cook over medium heat until potatoes are tender, about 30 minutes. Add green beans and corn and allow them to heat before serving.

Copyright: 21 Oct 2005

Beef Daube

Sarah and Shayne Clinton, Amilia and Ezri's Godparents.

Servings: 6

A bouquet garni is a small bundle of fresh herbs such as parsley, thyme, and bay leaves tied together with kitchen twine. Use Parsley, Rosemary and 2 bay leaves for this recipe.

French country stew

1/4 Cup Olive Oil

1 4-pound Boneless Rump Roast, Cut into 2" cubes

1 1/2 Teaspoons Salt

1 1/2 Teaspoons Freshly Ground Pepper

4 Small Yellow Onions, Cut into wedges

4 Large Carrots, Scrapped and cut into 2" pieces

1 Head Garlic, Separated into cloves, each peeled and halved lengthwise

1 Can Italian Stewed Tomatoes (14 1/2 Ounces)

1 Bottle Cabernet Sauvignon or Cotes Du Rhone or Other Spicy, Full-bodied Red Wine (750 Milliliter)

1 Boquet Garni

Heat oil in a dutch oven over medium heat until hot. Sprinkle beef with salt and pepper. Brown beef in several batches in hot oil until browned on all sides. Remove beef to large plate, reserving drippings in dutch oven.

Saute onion, carrot and garli in reserved drippings, over medium heat 6 to 8 minutes. Add tomatoes and wine. Return beef to pan. Add bouquet garni. Bring to a boil. Cover, reduce heat and simmer 1 1/2 hours. Remove from heat, and cool completely. Cover pan and refrigerate overnight.

Remove dutch oven from refridgerator. Skim fat from surface. Let stew stand 20 minutes. Bring to a boil over medium heat. Cover, reduce heat, and simmer 1 hour. Uncover and simmer 30 more minutes or until beef is very tender and stew is thickened. Discard bouquet garni before serving.

Beef, Johnny Mosette

Myrtle Thompson Hunter

Annette Cooper, Kimberly Annette Cooper Galdiano's Paternal Aunt

2 Pounds Hamburger

1 Onion, Chopped

1 Stalk Celery, Chopped

1 Green pepper, Chopped

1 Can Spanish Tomato sauce

1 Can Tomato soup

1 Jar (small) Stuffed olives

1 Can Mushrooms and juice

1 Large Package egg noodles, Cooked

1 Pound Rat cheese (Cheddar cheese), Grated

Salt, To taste

Pepper, To taste

Celery salt, To taste

Cumin, To taste

Paprika, To taste

Garlic salt, To taste

Preheat oven to 350° F.

Cook noodles according to directions on package.

Brown hamburger, remove meat from grease, brown onion, celery & green pepper in same grease.

Add sauce, soup,, 1/2 of olives & mushrooms. Season to taste.

Add meat then mix with cooked cooked noodles in a casserole dish. Garnish with cheese & rest of olives. Bake until very hot.

Biko, Large & Small Batch

Traditional Filipino Dish

Kimberly Annett Cooper Galdiano, Amilia and Ezri Galdiano's Mother

Can use 3 cups of canned coconut milk instead of grated coconut in water method.

Sweet sticky rice in coconut milk

BIKO LARGE BATCH RECIPE

2 Pounds Sticky rice (pilit)

1 Pound Sugar

1 Coconut, Grated

1 Teaspoon Vanilla

1 Teaspoon Anise seed

3 Cups Water

BIKO SMALL BATCH RECIPE

FILLING

3 Cups Sticky rice

3 1/2 Cups Diluted coconut milk

1 Cup Brown sugar

1/4 Cup Butter (1/2 stick)

TOPPING

1 1/2 Cups Coconut cream

1 Can Sweetened condensed milk

LARGE BATCH DIRECTIONS:

Cook rice, using 3/4 cup of water per cup of rice. Soak coconut in 3 cups of water. Squeeze coconut in water, leaving the coconut milk. Strain out coconut meat.

In large pan, bring coconut milk to boil. Add vanilla and anise. When it starts to get sticky, pour off a cup and set aside. Add rice. Stir well. Put in pan and bake it in the oven until it starts to turn brown. While Biko is baking, heat coconut milk that has been set aside. When Biko is finished baking, pour this coconut milk on top.

SMALL BATCH DIRECTIONS:

Mix coconut milk and rice in a thick pot and stir until rice is cooked. If rice dries out and is not cooked, and some more coconut milk and repeat as needed until rice is cooked. When rice is cooked, add sugar and butter. Put in a well buttered non-stick dish. Bake for 20 minutes at 300° F. Pour on topping and bake for 15 minutes at 350° F or until top is brown.

Difficulty - 5, Taste - 8

Biscuits - Letha Cooper

Letha Cooper

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

Crisco® biscuits have been a Cooper family favorite for generations

2 Cups AP Flour

3 Teaspoons Baking powder

1 Teaspoon Salt

1/3 Cup Crisco

3/4 Cup Milk

Heat oven to 425°F.

Combine flour, baking powder and salt in bowl. Cut in 1/3 cup shortening using pastry blender (or 2 knives) until mixture resembles coarse meal. Add milk; stir with fork until blended.

Transfer dough to lightly floured surface. Knead gently 8 to 10 times. Roll dough 1/2-inch thick. Cut with floured 2-inch-round cutter. Bake at 425°F 12 to 15 minutes. Do not overbake.

Biscuits, Lilly White©

Lilly White©

<http://www.whitelily.com/BakingTip.aspx?ID=13>

For light baking biscuits, start with 100% pure soft wheat flour - White Lily. Self-rising flour is recommended for best results. One cup of plain all-purpose flour plus 1 1/2 teaspoons baking powder and 1/2 teaspoon salt may be substituted for one cup self-rising flour.

- 1. Accurately measure ingredients. Flour is measured by spooning into a measuring cup and leveling off with a straight edge. Sifting is not needed.*
- 2. Vegetable shortening should be packed into a measuring cup so there are no air pockets. Then it is "cut" into the flour mixture using a pastry blender, two knives or a fork. The result should be pieces the size of coarse crumbs.*
- 3. Mixing the liquid ingredients into the dry ones can be done effectively with a fork. First make a well in the center of the flour. Using a fork to gently blend in the milk or buttermilk lessens the chance of overmixing.*
- 4. Turn dough onto a lightly floured pastry cloth or other surface. Knead gently only until dough holds together and can be rolled out - about 10 to 12 strokes or less. Do not add too much additional flour when kneading and rolling.*
- 5. Roll dough to about 1/2-inch thickness to ensure a biscuit with good height. Cut biscuits with a sharp-edged cutter. Cut straight down without twisting cutter to insure tall, straight biscuits.*
- 6. Place on a baking sheet 1-inch apart for crusty sides or almost touching for soft sides.*

2 cups White Lily Self-Rising Soft Wheat Flour

1/4 cup Vegetable Shortening

2/3 cup Milk (2/3 to 3/4 Cups)

Preheat oven to 500 degrees. Place flour in mixing bowl. With pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Blend in just enough milk with fork until dough leaves sides of bowl. Turn dough onto lightly floured surface. Knead gently 10 to 12 strokes. Roll out dough 1/2-inch thick. Cut with 2-inch biscuit cutter dipping cutter into flour between cuts. Press cutter straight down without twisting for straight-sided, evenly shaped biscuits. Place biscuits on ungreased baking sheet 1 inch apart for crusty biscuits or with sides almost touching for soft-sided biscuits. Bake for 8 to 10 minutes. Makes 12 biscuits.

Yield: 1 Dozen

Bread, Banana - George Galdiano

George Galdiano

George Galdiano, Amilia & Ezri Galdiano's Father.

3 Medium Ripe Bananas, Peeled & mashed

2 Whole Eggs, Beaten

1 Cup Brown Sugar

1/2 Cup Yogurt or Buttermilk

1/2 Cup Butter, Melted

1 Tsp Vanilla

2 Cups Flour, Sifted

1 Tsp Baking Power

1 Tsp Baking Soda

1 Tsp Salt

1 Cup Nuts (optional), Chopped

Preheat oven to 300 degrees.

Toast nuts if using. Grease and flour 1 large loaf pan for a large loaf or two smaller loaf pans. The baking spray with flour works great.

Cream bananas, eggs, brown sugar, yogurt, butter, and vanilla. Mix flour, salt, baking soda, and baking powder. Pour wet ingredients onto dry and mix. Pour into loaf pan(s).

Bake at 300° F. until done, about 1 hour. If you omit yogurt/butter milk, omit baking soda and add 1 Tsp baking power.

Bread, Banana Nut - Ginger Black

Ginger Cooper Black

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather. Ginger is Jack's sister.

3 Cups Sugar

1 Cup Shortening

2 Teaspoons Vanilla

1/2 Teaspoon Banana flavoring

1 Teaspoon Butter

6 Ripe bananas, Mashed

4 Whole eggs

3 1/2 Cups Flour

2 Teaspoons Soda

1/4 Teaspoon Salt

1/2 Cup Buttermilk

1 Cup Pecans, Chopped

Preheat oven to 325° F.

Cream shortening and sugar, add flavorings and eggs. Stir in flour, soda and salt. Add milk. Add mashed bananas. Add nuts.

Bake in 10" tube pan, greased and floured for 1 hour and 10 minutes, or in 2 loaf pans for 45 minutes.

If you halve the recipe, bake for 30 minutes.

Bread, Banana With Nuts

Evelyn Tune

Susanne Barton, Galdiano Family Friend

2 Cups Sugar

2/3 Cup Butter

4 each egg

8 each Really Ripe Bananas

3 Cups Flour

2 Teaspoons Soda

2 Tablespoons Salt

Chopped Nuts

Preheat oven to 350 F.

Cream Butter and Sugar. Add eggs and mix well.

Add Flour, Soda and Salt. Mix well.

Mash Bananas and add nuts.

Pour into greased and floured loaf pan. Bake until toothpick inserted into center comes out clean, about hour.

Bread, Cheesey Onion - Vivian Hamil

Vivian Truesdale Hamil

Vivian Truesdale Hamil, Amilia & Ezri Galdiano's Maternal Great Grandmother

6 Cups Flour (6 to 7 cups), Unsifted & divided

2 Tablespoons Sugar

4 Tablespoons Instant minced onion
2 Teaspoons Salt
2 Packages Instant dried yeast
1/2 Teaspoon Caraway seeds
1 3/4 Cups Milk
1/2 Cup Water
3 Tablespoons Butter (OR margarine)
1 Teaspoon Tabasco pepper sauce
2 Cups Shredded sharp cheddar cheese, Divided
1 Egg, Lightly beaten

In a large bowl, combine 2 1/2 cups of flour, sugar, onion, salt, yeast and caraway seeds.

In a small sauce pan, combine milk, water, and butter. heat mixture until very warm (120 - 130°). Stir in tabasco sauce. Gradually add milk mixture to dry ingredients and beat 2 minutes at medium speed with an electric mixer. Add 1 cup of flour and beat 2 more minutes. With a wooden spoon, stir in 1 1/2 cups of cheese and enough flour to make a stiff dough.

Turn out on a lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in a greased bowl, and turn to grease top. Cover with wadm wet cloth and let rise in a warm place until dough had doubled in bulk, about 1 hour.

Punch dough down. Kead 1 to 4 minutes. Divide dough into 16 equal parts. Roll each piece into a smooth ball. Place half the balls in a well greased 10" tube pan and sprinkle with remaining cheese. Place remaining 8 balls on top of cheese.

Cover; let rise in warm place until doubled in bulk, about 1 hour.

Brush with egg. Bake at 375° F for 45 - 50 minutes. Turn out on rack to cool.

Difficulty - 6, Taste - 8

Bread, Cinnamon-Vanilla Pull Apart

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Tablespoons Cinnamon
1 Teaspoon Vanilla
1 Cup Sugar
12 Ounces Refrigerated Biscuit Dough
12 Ounces Refrigerated french bread dough
1/2 Cup Butter, Melted

Heat over to 400° F.

Spray a 3.5" x 4.5" x 2.5" loaf pan (or bundt cate pan) with non-stick cooking spray.

Combine cinnamon, vanilla, and sugar in small bowl.

Separate dough into 20 biscuits and cut into quarters. Dip each piece into melted butter then roll in cinnamon mixture.

Arrange in prepared loaf pan or bundt cake pan.

Bake 20 to 25 minutes. Cool two minutes before removing from pan. Server warm.

Bread, Pumpkin in a Coffee Can - Nancy Rouse

Nancy Rouse, Galdiano Family Friend

1 Can Pumpkin
3 Cups Sugar
3 Each Eggs
1 Cup Oil
3 Cups Flour
1/2 Teaspoon Salt
1/2 Teaspoon Baking powder
1 Teaspoon Baking soda
1 Teaspoon Cinnamon
1 Tablespoon Nutmeg
1 Teaspoon Cloves

1 Cup Nuts
1 Cup Raisns

Mix pumpkin, sugar, eggs and oil.

Sift flour and spices and fold into liquid mixture. Add pecans and raisins and mix. Grease and flour three 1-lb coffee cans. Divide batter evenly into all 3 cans.

Bake at 350° for 20 minutes, then turn down to 325 and bake 1 hour and 10 minutes longer.

Remove from coffee cans immediately. Cool then wrap in foil.

Bread, Quick Monkey - Barbara Condron

Barbara Jean Hamil Cooper Condron

Barbara Condron, Amila & Ezri Galdiano's Maternal Grandmother

3 Cans Biscuits

1/2 Cup Nuts, chopped

1 Teaspoon Cinnamon

1/2 Cup Sugar

1 Stick Margarine (1/2 cup), melter

1 Cup Brown sugar

Preheat oven to 350 degree F.

Mix sugar and cinnamon in a bowl. Grease large bundt pan. Pour nuts evenly into pan. Cut biscuits into quarters. Roll each piece in cinnamon-sugar mixture.

Arrange biscuits in bundt pan. Add brown sugar to melted margarine. Pour over dough.

Bake at 350° F for 30 to 40 minutes. Remove from pan and serve hot or cold.

Difficulty - 2, Taste - 8

Bread, Sausage - Courtney Cartwright

Courtney Cartwright

This was served at Baby Boy Galdiano's baby shower and Kim loved it.

Courtney Cartwright's Sausage Bread

1 Loaf Frozen Bread Dough (1 Lb.), Thawed

1 Pound Bulk Sausage (jimmy Dean Sage Flavored)

1 medium Onion, Chopped

1 medium Green Bell Pepper, Chopped

1/2 cup Fresh Mushrooms, Chopped

1 cup Cheddar Cheese (4oz.), Grated

1 cup Mozzarella Cheese, Grated

1 Egg, Beaten

Let bread thaw and rise according to package directions.

In medium skillet brown sausage, onion, bell pepper and mushroom; drain liquid.

Roll bread dough flat on floured surface with floured rolling pin. Place on slightly greased cookie sheet. Spread 1/2 sausage mixture down center of dough. Sprinkle 1/2 cheese over mixture; repeat. Fold dough over and tuck in ends.

Brush with beaten egg. Bake at 375° degrees till brown, about 20 minutes.

Break, Pumpin - Sarah Clinton

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

3 Cups Sugar

1 3/4 Cups Canned or cooked pumpkin (15 ounces)

1 Cup Vegetable oil

4 Whole Eggs

2/3 Cup Cold water
3 1/2 Cups AP Flour
2 Teaspoons Baking Soda
1 1/2 Teaspoons Salt
1 1/2 Teaspoons Cinnamon, Ground
1 Teaspoon Nutmeg, Ground

Preheat oven to 325° F.

In a mixing bowl, beat the sugar, pumpkin, oil, eggs, and water until mixed. Gradually add the remaining ingredients to the pumpkin mixture, mixing well.

Pour into three greased 8"x4"x2" loaf pans. Bake at 325° F. for 60 minutes until bread tests done.

Watch carefully to ensure bread does not burn. May need to cover with foil during the last 10 minutes of cooking.

Cool in pans for 10 minutes before moving to a wire rack.

For muffins, back at 350° F. For 20 minutes.

Brownies, Classic - ATK

America's Test Kitchen

Servings: 2

Be sure to test for doneness before removing the brownies from the oven. If underbaked (the toothpick has batter clinging to it), the texture of the brownies will be dense and gummy; if overbaked (the toothpick comes out completely clean), the brownies will be dry and cakey.

Incredibly Good

1 Cup Pecans or walnuts (4 ounces), Chopped medium (optional)
1 1/4 Cups Plain cake flour (5 ounces)
1/2 Teaspoon Table salt
3/4 Teaspoon Baking powder
6 Ounces Unsweetened chocolate, Chopped fine
12 Tablespoons Unsalted butter (1 1/2 sticks), Cut into six 1-inch pieces
2 1/4 Cups Sugar (15 3/4 ounces)
4 Large Eggs
1 Tablespoon Vanilla extract

Adjust oven rack to middle position; heat oven to 325 degrees. Cut 18-inch length foil and fold lengthwise to 8-inch width. Fit foil into length of 13- by 9-inch baking dish, pushing it into corners and up sides of pan; allow excess to overhang pan edges. Cut 14-inch length foil and, if using extra-wide foil, fold lengthwise to 12-inch width; fit into width of baking pan in same manner, perpendicular to first sheet. Spray foil-lined pan with nonstick cooking spray.

If using nuts, spread nuts evenly on rimmed baking sheet and toast in oven until fragrant, 5 to 8 minutes. Set aside to cool.

Whisk to combine flour, salt, and baking powder in medium bowl; set aside.

Melt chocolate and butter in large heatproof bowl set over saucepan of almost-simmering water, stirring occasionally, until smooth. (Alternatively, in microwave, heat butter and chocolate in large microwave-safe bowl on high for 45 seconds, then stir and heat for 30 seconds more. Stir again, and, if necessary, repeat in 15-second increments; do not let chocolate burn.) When chocolate mixture is completely smooth, remove bowl from saucepan and gradually whisk in sugar. Add eggs one at a time, whisking after each addition until thoroughly combined. Whisk in vanilla. Add flour mixture in three additions, folding with rubber spatula until batter is completely smooth and homogeneous.

Transfer batter to prepared pan; using spatula, spread batter into corners of pan and smooth surface. Sprinkle toasted nuts (if using) evenly over batter and bake until toothpick or wooden skewer inserted into center of brownies comes out with few moist crumbs attached, 30 to 35 minutes. Cool on wire rack to room temperature, about 2 hours, then remove brownies from pan by lifting foil overhang. Cut brownies into 2-inch squares and serve. (Store leftovers in airtight container at room temperature up to 3 days.)

Difficulty - 3, Taste - 10

Brownies, Ultimate

Fran Johnson, Galdiano Family Friend

Deep, dark, moist and rich brownies

3/4 Cup Cocoa Powder (use 1/2 Regular Cocoa and 1/2 Dutch Processed Cocoa)

1/2 Teaspoon Baking Soda

2/3 Cup Butter or Margarine, Melted

1/2 Cup Boiling Water

2 Cups Sugar

2 Whole Eggs

1 1/3 Cups Flour

1 Teaspoon Vanilla

1/4 Teaspoon Salt

1 Package Chocolate Chunks or Chocolate Chips

1/2 Cup Nuts (optional), Toasted

Combine cocoa and soda in a large bowl; blend in half of melted margarine (or butter). Add boiling water & Stir until well blended. Mix in sugar, eggs and remaining butter.

Stir, blend in flour, salt and vanilla. Stir in chips & nuts (if using). Batter will be thick.

Pour into a greased 13 x 9 pan and bake at 350° F for 35 to 40 minutes.

Difficulty - 3, Taste - 9

C

Cake, Chcolate

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

Servings: 12

1 Box Devll's food cake mix (18.5 ounces)

4 Eggs

1 Cup Sour cream

3/4 Cup Kahlua

3/4 Cup Vegetable oil

1 Package Semi-sweet Chocolate Chips

Preheat oven to 350° F.

Combine all ingredients except chocolate chips. Beat 2-3 minutes with an electric mixer, starting at low sped then increasing to medium speed.

Add chocolate chips and beat 3 minutes longer.

Pour into greased and lightly floured bundt cake pan. Bake for 55-60 minutes.

Cool completely and then remove from pan. Sprinkle with powdered sugar.

Cake, Chocolate Chip Bundt - Angie Maddox

Angie Maddox

Angie Maddox, Galdiano Family Friend

Servings: 6

1 Box Yellow Cake Mix

1 Box Vanilla Instant Pudding

4 Eggs

1/2 Cup Oil

1 Cup Water

1 Bar Baker's German Chocolate (green Box)

8 Ounces Chocolate Chips

Grease and flour bundt pan well. Mix together all except chocolates.

Chop bar into tiny pieces. Stir in chocolates.

Bake in bundt pan at 350° F for 45 - 50 minutes.

Cake, Chocolate Chip Bundt - Nancy Rouse

Nancy Rouse, Galdiano Family Friend

1 Box Jello chocolate instant pudding

1 Box Yellow cake mix

1 Carton Sour cream (8 oz)

3 Eggs

3/4 Cup Salad oil

3 3/8 Cups Water

1 Package Milk chocolate chips (6 oz)

Preheat oven to 350° F.

Mix Cake Mix and pudding mix together in large bowl. Add all other ingredients except chocolate chips.

Mix approximately 4 minutes with an electric mixer.

Fold in chocolate chips.

Pour in a well-greased and floured bundt pan or tube pan.

Bake at 350° F for 55 minutes or until done.

Cake, Chocolate Fail-Proof - Courtney Cartwright

Courtney Cartwright, Galdiano Family Friend. Courtney's daughter, Camryn, is one of Amilia's best friends.

Chocolate Sheet Cake

CAKE

2 Sticks Margarine

1 Cup Water

6 TB Cocoa

2 Cups AP flour

2 Cups Sugar

1 Teaspoon Baking Soda

1/2 Teaspoon Salt

2 Eggs, Well beaten

1/2 Cup Buttermilk

1 Teaspoon Vanilla

FROSTING

1 Stick Butter

6 TB Cocoa

6 TB Milk

1 Box Powdered Sugar, Sifted

1 Cup Chopped Pecans

1 Teaspoon Vanilla

CAKE

Bring margarine, water, and cocoa to a boil and remove from heat. Add the remaining ingredients for the cake.

Blend all ingredients thoroughly.

Bake in well greased 9 X 13 at 350 for approximately 35 min.

Remove cake from oven at end of baking time and frost immediately with the following icing.

FROSTING

Melt butter, cocoa, and milk over low heat, but do not boil. Add powdered sugar gradually, beating until smooth. Add nuts and vanilla.

Frost cake immediately upon removing from oven. The icing may be prepared while the cake is baking. Cut in squares to serve.

Cake, Chocolate Sheet - Charlene Trussell

Charlyn Trussell

Charlyn Trussell, Galdiano Family Friend

George Galdiano's favorite cake. This cake is even better when cooled overnight in refrigerator.

The key to the chocolate cake is Parkay stick margarine and vanilla from Mexico and increase the cocoa by another half- to full tablespoon in both the cake mix and the topping.

George's Favorite Chocolate Cake

Cake

2 Cups Flour

2 Cups Sugar

1 Stick (1/2 cup) Parkay margarine

1/2 Cup Crisco

3 1/2 Tablespoons Cocoa (Try increasing to 4 - 4 1/2 tablespoons)

1 Cup Water

2 Eggs

1/2 Cup Buttermilk

1 Teaspoon Baking soda

1 Teaspoon Vanilla

Frosting

1 Stick Parkay margarine (1/2 cup)

1/3 cup Milk

3 1/2 Tablespoons Cocoa (Try Increasing to 4 - 4 1/2 tablespoons)

1 Box Powdered sugar

1 Teaspoon Vanilla

1 Cup Pecans, Chopped (OPTIONAL)

Preheat oven to 400° F.

In a large mixing bowl, combine flour and sugar.

In a quart sauce pan add margarine, Crisco, cocoa and water. Bring to a boil, then pour over dry ingredients and stir. Add eggs, buttermilk, soda and vanilla.

Bake in 11" by 18" greased and floured pan for 20 minutes at 400° F.

FROSTING: Start 5 minutes before cake is done. Bring to a boil margarine, milk, cocoa. Add powdered sugar, vanilla and pecans. While cake is hot, poke holes in cake and pour frosting over cake.

Difficulty - 5, Taste - 10

Cake, Cinnamon Coffee Cake

Cherly Bartel

Barb Lechler, Galdiano family friend

Servings: 15

"Very Best Coffee Cake"

Cake:

3/4 Cup Sugar

8 Tablespoons Butter, Softened

1 Teaspoon Vanilla

3 Eggs

2 Cups Flour

1 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1/4 Tablespoon Salt

1 Cup Sour Cream**Streusel Filling:****1 1/4 Cups Brown Sugar, Firmly Packed****1 Cup Walnut, Chopped****2 Teaspoons Cinnamon****3 Tablespoons Butter, Melted**

In large bowl cream together sugar and butter. Add vanilla and eggs. Mix well.

Combine flour, baking powder, baking soda, and salt. Add flour mixture to creamed mixture, alternating with sour cream. Begin and end with flour mixture.

In a small bowl, combine all filling ingredients and mix well.

Spreat 1/3 of batter into greased and floured 10-inch tube pan. Sprinkle with 1/3 of filling. Repeat layers, ending with strusel.

Bake at 350° for 35–40 minutes or until toothpick inserted into center comes out clean. Cool upright in pan for 15 minutes. Invert into large plate or cookie sheet. Invert again onto serving plate and serve with stusel side up.

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Cake, Cocoa Layer - Barbara Condron

Barbara Jean Hamil Cooper Condron, Amilia & Ezri Galdiano's Maternal Grandmother

Ed & Pam Hamil family's favorite cake.

Three layer cake with Almond filling and chocolate frosting

1/2 Cup Cocoa**1/2 Cup Boiling Watr****2/3 Cup Shortening****1 3/4 Cups Sugar****2 Large Eggs****2 1/4 Cups Flour****1 1/2 Teaspoons Baking Soda****1/4 Teaspoon Salt****1 1/2 Cups Butter Milk****1 Teaspoon Vanilla****Filling, Almond Cream****Frosting, Chocolate**

Prheat oven to 350° F. Grease and flour thee 8" cake pans. Combine cocoa and boiling water in small bowl and stil until smooth.

Beat shortening until smooth. Gradually add sugar and eggs one at a time.

Combine flour, soda and salt. Add to creamed mixture alternating with buttermilk. Begin and end with flour. Stir in cocoa and vanilla.

Pour batter in cake pans and bake at 350° F for 25 minutes. Let Cool. Spread almond cream filling between layers and frost.

Filling, Almond Cream - Barbara Condron

Barbara Condron, Amilia and Ezri Galdiano's Maternal Grandmother

Almond Cream for Cocoa Cake

2 Tablespoons Flour**2 Tablespoons Butter****2 Cups Powdered Sugar****1/4 Cup Milk****1 Teaspoon Milk****1/2 Teaspoon Almond Extract****1/4 Cup Shortening****1/8 Teaspoon Salt**

Combine flour and milk in sauce pan. Cook over low heat and stir constantly until thick (do not boil). Remove from heat and cool.

Beat shortening and butter until creamy. Add flour, extract and salt. Beat well. Gradually add sugar and beat 4 - 5 minutes until fluffy.

Frosting, Chocolate - Barbara Condron

*Barbara Jean Hamil Cooper Condron, Amilia and Ezri Galdiano's Maternal Grandmother
Chocolate Frosting for Cocoa Layer Cake*

1/2 Cup Butter

3 Ounces Unsweetened Chocolate Squares, Melted

1/2 Cup Milk

1 Tablespoon Vanilla

16 Ounces Powdered Sugar

Beat butter and medium speed until creamy. Add chocolate, milk, vanilla. Beat well.

Gradually add sugar. Beat 5 minutes or until the frosting is at spreading consistency.

Cake, Cream Cheese - Barbara Condron

*Barbara Jean Hamil Cooper Condron, Amilia & Ezri Galdiano's maternal grandmother
Some people call this a Gooey Butter Cake*

CAKE

1 Stick Oleo, Melted

1 Yellow Cake Mix

2 Whole Eggs

FILLING

8 Ounces Cream Cheese, Softened

1 Stick Oleo

2 Whole Eggs

1 Box (16 ounces) Powdered Sugar

Preheat oven to 350° F. Mix 1 stick of butter, yellow cake mix and 2 eggs with a fork and place in a 9 x 13 pan. Smooth to cover whole pan.

Mix cream cheese, 1 stick of butter, 2 eggs and 1 box of powdered sugar; Beat and pour over cake batter.

Bake at 350° F for 45 minutes

Cake, Gooey

Phyllis George & Aunt Gina

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Paternal Grandfather. The Georges are Long Time Cooper Family Friends.

Phyllis George is a Cooper family friend and Aunt Gina is Vivian Trusedale Hamil's Sister.

CAKE BOTTOM - PHYLLIS GEORGE

1 Yellow cake mix

1 Egg (Use 2 Eggs for Aunt Gina's Recipe)

1 Stick Butter or Margarine, Melted

CAKE TOP - PHYLLIS GEORGE

8 Ounces Cream cheese, Softened

2 Eggs

16 Ounces Powdered sugar

1 Teaspoon Vanilla (Omit Vanilla for Aunt Gina's Recipe)

Nuts (Optional)

1 Stick Butter or Margarine (add for Aunt Gina's Recipe), Melted

Preheat oven to 350° F.

CAKE BOTTOM: Mix together and press into bottom of 9" x 13" pan

CAKE TOP: Mix together, spread on top with nuts.

Bake cake and topping together for about 35 minutes (Phyllis George) - 45 minutes (Aunt Gina).

Cake, Joan's - Betty Crawford

Betty Crawford, Kim Galdiano's Paternal Aunt

1 Cup Crisco

2 Cups Sugar

6 Eggs

2 Cups Flour (scant)

1 Teaspoon Vanillia

Preheat oven to 350° F. Cream Crisco and Sugar together.

Add eggs one at a time, beating well after adding each one. Add remaining ingredients.

Bake in a tube pan at 350° F for 1 hour.

Cake, Melted Ice Cream

Servings: 10

Uses melted icecream and eggs to make a cake

1 Package (18.25 ounces) Plain white cake mix

2 Cups Melted ice cream, Any Flavor

3 Large Eggs

Preheat oven to 350 F and move the rack to the middle. Lightly mist a 12-cup Bundt pan or angel food cake pan with vegetable oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.

Place the cake mix, melted ice cream, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute to mix. Increase the mixer speed to medium and beat 2 minutes longer, scraping the sides as necessary until the batter is thick and well-blended. Pour the batter into the prepared pan, smoothing the top with the rubber spatula.

Bake the cake until it springs back when lightly pressed with your finger and just starts to pull away from the sides of the pan, 38 to 42 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a knife around the edge of the cake and invert it onto a small plate or rack, then again onto a second rack so that the cake is right side up to complete cooling, 30 minutes more.

Finish with a light dusting of powdered sugar or your favorite icing.

Difficulty - 3

Cake, Mexican Wedding

Christina Fell

Christina Fell of San Antonio, Texas is a Cooper Family Friend.

CAKE

2 Cups AP Flour

2 Cups Sugar

2 Teaspoons Soda

2 Eggs, Well beaten

20 Ounces Canned Crushed Pineapple (Unsweetened, juice and all)

1 Cup Pecans, Chopped

ICING

1 Stick Margarine

8 Ounces Cream cheese

16 Ounces Powdered sugar

1 Teaspoon Vanilla

Preheat oven to 350°F.

CAKE: Bake in a greased 9" x 13" pan for 30 minutes or until done.

Cool cake before icing.

Cake, Moist Chocolate - Tammy Gray

Tammy Gray, Galdiano Family Friend

CAKE

1/2 Cup Unsweetened Cocoa

1 Teaspoon Baking powder

2 1/2 Cups Flour

1/2 Teaspoon Salt

1 Teaspoon White vinegar

2 Teaspoons Baking soda

1 Cup Whole milk

1 Cup Butter, Softened

2 Cups Sugar

2 Large Eggs

1 Teaspoon Vanilla

1 Cup Water

FROSTING, MOIST CHOCOLATE CAKE

In a small bowl, stir the cocoa, baking power, flour & salt. Set aside. Cream butter & sugar until fluffy, add eggs and mix well.

In a measuring cup add the vinegar & baking soda to the milk. Set aside.

dd dry ingredients alternately with milk mixture, beating well after each addition. Beat in vanilla until smooth and creamy. Stir in one cup boiling water, blending gently until water disappears from top of mixture.

Pour into 2 greased & floured 9x12 round pans. Bake at 300 degrees for 30-35 minutes. (This is Colorado high altitude temp. - adjust accordingly.)

Frost wit Moist Chocolate Cake Frosting

Frosting, Moist Chocolate Cake - Tammy Gray

Tammy Gray, Galdiano Family Friend

3 Ounces Unsweetened Chocolate Squares

1 Ounce Semi-sweet Chocolate Sqaures

1/2 Cup Butter

1 Pound powdered sugar

1/2 Cup Whipping Cream

2 Teaspoons vanilla

Combine the chocolate and butter in saucepan until melted.

Combine sugar, cream, vanilla and stir until smooth. Add chocolate mixture.

Set bowl in pan of ice water and beat with a wooden spoon until frosting is thick enough to spread.

Cake, Nonna's Italian Poundcake

Suggested by Sarah Clinton, Amilia, Ezri, and Gideon's Godmother



1/2 Pound Soft Butter Blend at room Temperature
1 Pound Soft Margarine at room temperature
2 Pounds + 13 oz. Granulated Sugar
16 Ounces Liquid Eggs
1 Pound + 11 oz. All Purpose Flour
1 Pound Milk
1 1/2 Ounces Vanilla Extract

Preheat oven to 325 degrees. Using a mixer...cream the butter blend, margarine and sugar until soft and light (about 8 minutes on speed 2). Scrape bottom and sides often.

On Speed 2 with mixer running...add eggs slowly, about 1 cup at a time. Be sure eggs are completely incorporated and smooth after each addition.

In 3 additions on speed 1, alternately add milk and flour...mixing and scraping after each addition until incorporated. You should end with flour...and batter should be smooth and emulsified (not separated).

Mix in the vanilla flavoring on speed 1. Scrape bowl and mix until smooth.

At this point...prepare your 1 quart loaf pan by spraying with pan spray and coating with flour...tapping pan upside down to remove any excess flour.

Pour batter into prepared pan...filling 3/4 full.

In a 325 degree preheated oven...bake poundcakes on the middle rack for 1 hour.

To test doneness, insert a wooden skewer in the middle of cake. When done...skewer should come out dry.

Cake, Pound - Sarah Clinton

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1 1/2 Cups (7.5 Ounces) Flour
1/4 Teaspoon Baking Soda
1/4 Teaspoon Salt
3/4 Cup Unsalted butter, Room temperature
1 Cup Sugar
1 1/2 Teaspoons Vanilla
1/4 Teaspoon Almond Extract (Optional)
2 Large Eggs, Room temperature
1/2 Cup Sour cream, Room temperature

Preheat oven to 325° F.

In bowl, blend together flour, baking soda, and salt.

In another bowl, cream butter, sugar, vanilla, and almond extract over medium to medium-high speed. Add eggs one at a time, fully incorporating the first egg before adding the next. Add flour mixture in two installments, adding sour cream between installments.

Pour batter into a loaf pan that has been greased and dusted with flour.

Bake about 55 minutes. Do not overcook. Cool on rack for 15 minutes before removing from pan.

Cake, Pound - Vivian Hamil

Vivian Hamil

Vivian Truesdale Hamil, Amilia Vivian's Maternal Great Grandmother

6 Eggs, Beaten
4 Cups Flour, Triple sifted
3 Cups Sugar
2 Cups Butter
3/4 Cup Milk
1 Teaspoon Vanilla
1 Teaspoon Almond extract
1 Teaspoon Imitation butter flavoring

Preheat oven to 325 degrees F.

Cream butter. Gradually add sugar.

Add 1 egg, mix, add a little flour, mix; repeat until all eggs and butter are incorporated. Start and end with flour.

Pour into greased 5" x 13" x 1 1/2" loaf pan.

Bake at 325° F for 40 - 45 minutes, or until cake is done.

Cake, Tres Leches - ATK

America's Test Kitchen

A great tres leches-a spongecake soaked with a mixture of "three milks" (heavy cream, evaporated milk, and sweetened condensed milk) should be moist but not mushy. It should be sweet but not sickeningly so. Here's what we discovered: Most recipes for spongecake use just egg whites. Since we needed to make our cake sturdy enough to handle the milk mixture, we used whipped whole eggs.

Although some tres leches recipes use equal amounts of evaporated milk, sweetened condensed milk, and cream, we found that cutting back on the cream produced a thicker mixture that didn't oversaturate the cake

MILK MIXTURE

1 Can (14-ounce) Sweetened condensed milk
1 Can (12-ounce) Evaporated milk
1 Cup Heavy cream
1 Teaspoon Vanilla extract

CAKE

2 Cups All-purpose flour
2 Teaspoons Baking powder
1 Teaspoon Salt
1/2 Teaspoon Ground cinnamon
8 Tablespoons (1 stick) Unsalted butter
1 Cup Whole milk
4 Large Eggs, Room temperature
2 Cups Sugar
2 Teaspoons Vanilla extract

FROSTING

1 Cup Heavy cream
3 Tablespoons Corn syrup
1 Teaspoon Vanilla extract

For the milk mixture: Pour condensed milk into large microwave-safe bowl and cover tightly with plastic wrap. Microwave on low power, stirring and replacing plastic every 3 to 5 minutes, until slightly darkened and thickened, 9 to 15 minutes. Remove from microwave and slowly whisk in evaporated milk, cream, and vanilla. Let cool to room temperature.

For the cake: Adjust oven rack to middle position and heat oven to 325 degrees. Grease and flour 13 by 9-inch baking pan.

Whisk flour, baking powder, salt, and cinnamon in bowl. Heat butter and milk in small saucepan over low heat until butter is melted; set aside off heat.

With electric mixer on medium speed, beat eggs in large bowl for about 30 seconds, then slowly add sugar until incorporated. Increase speed to medium-high and beat until egg mixture is very thick and glossy, 5 to 7 minutes. Reduce speed to low and slowly mix in melted butter mixture and vanilla. Add flour mixture in three additions, scraping down bowl as necessary, then mix on medium speed until fully incorporated, about 30 seconds. Using rubber spatula, scrape batter into prepared pan and bake until toothpick inserted into center comes out clean, 30 to 35 minutes. Transfer cake to wire rack and let cool 10 minutes.

Using skewer, poke holes at 1/2-inch intervals in top of cake. Slowly pour milk mixture over cake until completely absorbed. Let sit at room temperature 15 minutes, then refrigerate uncovered 3 hours or up to 24 hours.

For the frosting: Remove cake from refrigerator 30 minutes before serving. With electric mixer on medium speed, beat heavy cream, corn syrup, and vanilla to soft peaks, 1 to 2 minutes. Frost cake and slice into 3-inch squares. Serve. (The assembled cake can be refrigerated for up to 3 days.)

Casserole, Easy Enchilada - Leslie Carden

Leslie Carden, Galdiano Family Friend

Can use more or less cheese and chips as needed.

1 Pound Hamburger Meat
1/2 Onion (optional), Diced
1 Tablespoon Garlic (optional), Minced
1 Can Enchilada Sauce
1 Can Cream of Mushroom Soup
1 Bag Tortilla Chips
1 Pound Cheddar Cheese, Grated

Brown hamburger meat and onions, adding garlic during the last 5 minutes. Drain fat.

Mix in enchilada sauce and cream of mushroom soup.

In a 9" x 13" baking dish, layer bottom with chips and cheese, add meat and another of chips and cheese. Repeat as needed, ending with cheese.

Bake in 350° F oven until cheese is melted and casserole is warm all the way through.

Casserole, Enchilada - Julie Molinare

Julie Molinare

OJ "Jack" Cooper III, Amilia & Erzi Galdiano's Maternal Grandfather. Julie is Jack's significant other.

Servings: 8

2 Pounds Ground beef
1 Large Onion, Chopped
2 Cloves Garlic, Chopped
1 Package Taco seasoning mix
1 Package Enchilada seasoning mix
1 Can (12 ounce) Tomatoe paste
1 Can (10.5 ounce) Cream of mushroom soup
2 Whole Jalapeno peppers (more or less, according to your tastes), Chopped
4 Cups Water
1 Pound Sharp cheddar cheese (can substitute 1/2 cheddar and 1/2 american or 1/2 velveeta cheese), Grated
15 Corn tortillas

Preheat oven to 350° F.

In a large skillet, brown beef and drain. Add onions and garlic, mixing thoroughly. Stir in taco and enchilada seasonings. Add tomato paste, soup and jalapenos. Add water slowly. Cover and simmer for about 45 minutes.

In a greased 9" x 13" baking dish, layer meat sauce, tortillas and grated cheese. Sprinkle grated cheese on top of casserole. Bake covered 45 minutes.

Uncover and back an additional 12 minutes.

Casserole, King Ranch Chicken

Cynthia Johnson

Betty Cooper, Kimberly Annette Cooper Galdiano's Paternal Aunt.

1 Whole Chicken

1 Package Corn Tortilla

1 Can Ro-tel Tomatoes

1 Can Cream of Mushroom Soup

Sharp Cheddar Cheese

Celery, Chopped

Onions, Chopped

Boil chicken with celery and onions. Remove chicken and stick in refrigerator to cool. Keep stock warm on stove for later use.

Once chicken has cooled, pull the meat off the bone. Sprinkle with salt. Mix tomatoes, soup and cheese together, reserving a little for the top.

Lightly grease casserole dish. With tongs, dip tortillas in stock for a second or two. Layer as follows: Tortillas, chicken, cheese/Tomatoes/Soup mixture, cheese topping.

Bake 30 - 40 minutes at 325°

Cheesecake, Cherry - Annette Cooper

Annette Cooper

Annette Cooper, Kimberly Cooper Galdiano's paternal aunt

Many cheesecake recipes suggest covering the outside of the spring form pan with aluminum foil and placing it in a water bath inside the oven when baking. Regardless of whether or not you use the water bath, you may still want to cover the outside with aluminium foil since even the best pans leak a little. - George Galdiano

CRUST

1 Cup Graham cracker crumbs

1/2 Cup Walnuts or pecans, Chopped

1/4 Cup Sugar

1/3 Cup Butter, Melted

CAKE

24 Ounces Cream cheese

6 Eggs

2 Cups Sour cream

2 Tablespoons Cornstarch

1 Tablespoon Lemon juice

1 Teaspoon Vanilla

TOPPING

21 Ounces Cherry pie filling

1 Tablespoon Lemon zest, Grated

1/2 Teaspoon Lemon juice

CURST: In a medium bowl, mix with fork; press firmly on bottom and around side of 9" x 13" springform pan to within 1 1/2" of top.

CAKE: PREHEAT OVEN TO 350° F.

Beat cream cheese at medium speed until smooth. Beat in 1 1/2 cups sugar. At low speed beat eggs and remaining ingredients. At medium speed, beat 3 minutes.

Bake 1 hour. Turn off oven, then leave in oven for 30 minutes. Cool on rack. Cover and chill. Remove side of pan, loosen with large spatula.

TOPPING: Mix ingredients and top cheesecake.

Cheesecake, Cherry - Melva Bruening

Melva Bruening

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather. Bruenings are long time Cooper family friends.

CRUST

- 1 Cup Graham cracker crumbs**
- 1/2 Cup Walnuts OR Pecans, Finely chopped**
- 1/3 Cup Melted Butter**
- 1/4 Cup Sugar**

CAKE

- 24 Ounces Cream cheese**
- 1 1/2 Cups Sugar**
- 6 Whole Eggs**
- 2 Cups Sour Cream**
- 2 Tablespoons Corn starch**
- 1 Tablespoon Lemon juice**
- 2 Teaspoons Vanilla**

TOPPING

- 1 Can (21 ounces) Cherry Pie Filling**
- 1 Tablespoon Lemon Peel, Grated**
- 1/2 Teaspoon Lemon Juice**

Preheat oven to 350° F.

CRUST: In medium bowl, mix graham cracker crumbs, nuts, butter and 1/4 cup sugar. Press firmly mixture firmly on bottom and around sides of a 9" x 3" Springform pan to within 1 1/2" from top.

In a large bowl, with mixer at medium speed, beat cream cheese until smooth; slowly beat in 1 1/2 cup sugar. Set mixer at low speed and add eggs, sour cream, corn starch, lemon juice and vanilla. Set mixer to medium speed and beat 3 minutes.

Pour mixture into pan and bake 1 hour or until lightly browned. Turn off oven and leave in oven for 30 minutes. Remove from oven, place pan on a rack and let cool. Cover and chill.

TOPPING: Mix all ingredients together in a bowl.

When ready to serve, remove cake from springform pan and spoon topping evenly over cheesecake.

Chick-Overs

Chicken with cream cheese inside crescent rolls

- 8 Ounces Cream cheese**
- 2 Cans (26 Ounces total) Premium Chunk Chicken**
- 1 Tablespoon Sesame Seeds**
- 1/4 Teaspoon Dried Parsley**
- 1 Tablespoon Onion, Finely chopped**
- 1 Package (8 count) Refrigerated Crescent Rolls**

Preheat oven to 350° F.

In a medium bowl combine the cream cheese, chicken, sesame seeds, parsley and onion. Mix well.

Open package of crescent rolls. DO NOT divide them into triangles as you usually would. Keep every 2 triangles together forming 4 squares. Pinch the seam in the middle of each square closed and pat each one out into larger square.

Put a spoonful of the chicken mixture into the center of each square. Fold the corners up into the center, layering like flower petals so that the roll is kind of sealed. Repeat for all 4 squares.

Place popovers in a lightly greased cookie sheet and bake in the preheated oven until golden brown.

Difficulty - 3, Taste - 8

Chicken & Rice - Angie Maddox

Angie Maddox, Galdiano Family Friend

Servings: 6

Consider adding broccoli pieces

5 Chicken Breasts, Boiled, skinned and deboned, cut into bite size pieces

1 Cup Rice, Long-grain

1 Package Onion Soup-mix

1 Can Cream of Mushroom Soup

1 Can Cream of Chicken Soup

2 Cans (2 1/2 Cups) Water

Mix all together. Bake in 9 x 13 or casseole dish covered at 350° F for 75 to 90 minutes. Stir while cooking 1 or 2 times.

Chicken Adobo

Traditional Filipino Dish

4 Pounds Chicken, Pork or Combination of Both (Chicken Legs and Thighs Work Well), Skinned

1/2 Cup Vinegar

1/2 Cup Soy Sauce

2 Cups Water

2 Bay Leaf

1 Head Garlic, Chopped

1 Onion, Diced

1 Teaspoon Black Pepper

Mix all the ingredients in a large stock pot and bring to a boil. Add meat, cover, and simmer until meat is tender.

Difficulty - 2, Taste - 9

Chicken and Fideo - Mary Galdiano

Mary Galdiano

Mary Galdiano, Amilia & Ezri Galdiano's Paternal Grandmother

Servings: 6

Chicken with Vermicelli Noodles

6 Chicken Legs, Skinned

6 Chicken Thigh, Skinned

8 Cups Water

1 Tablespoon Salt

10 Ounces Fideo (vermicelli)

4 Tablespoons Olive Oil

1/2 Small Onion, Coarsely chopped

1/2 Ounce Green or Red Pepper, Coarsely chopped

3 Cloves Garlic, Diced

8 Ounces Canned Skinless Whole Stewed Tomatoes

1 Teaspoon Cumin

1 Teaspoon Salt

1/2 Teaspoon Pepper

In a large skillet add chicken, water and 1 tablespoon of salt. Cover and bring to slight boil over medium high heat. Cook over medium high heat until chicken is just done (or still slightly pink). This will take about 30 minutes once the water starts to boil.

While chicken is boiling, brown fideo (vermicelli) in a dry pan over medium high heat, stirring frequently until fideo is golden brown. Then remove from heat and place to a cool pan so it does not burn.

In pan you browned fideo, brown onion in olive oil. Add 1/2 ounce of green OR red pepper, and canned tomatoes. Squash tomatoes and cook until everything is heated through.

Drain chicken broth into large heat proof bowl, reserving 7 cups of broth. Return chicken to pan and add tomato mixture. Add 7 cups of chicken broth back into pan. Add cumin, salt and black pepper, then add fideo. Simmer covered over medium high heat for about 20 minutes.

Copyright: 22 Oct 2005

Chicken and Orzo

Martin's at Midday

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

This is one of our famous casseroles - will serve your next dinner party of 12 or more. A one dish meal that is easy to prepare and equally as delicious. Serve this with my brushetta, the augula salad, and your favorite wine for a wonderful meal.

1 Pound Orzo cooked and cooled
8 Cups Chicken, Cubed
2 Cups White cheddar
2 Quarts Cream sauce
2 Shallots, Chopped
2 1/2 Cups spinach
1 Cup sundried tomatoes, Re-hydrated and drained
1/2 Tablespoon Dried thyme
1/2 Cup Sherry
Salt and pepper to taste

Sauté shallots for 2 minutes in oil. Add spinach and sun-dried tomatoes and cook another 5 minutes. Add the thyme, sherry, salt and pepper and cook for another minute. Combine all the ingredients and add additional salt and pepper to taste. Top with shredded white cheddar, breadcrumbs and paprika. Cook for 40 minutes at 350 degrees.

To prepare cream sauce - slowly melt 1 cup butter over medium heat in a sauce pan. Add 1/2 cup all purpose flour and stir to combine. This is a traditional roux - you need to cook it stirring constantly for 5 minutes. This "cooks" the taste out of the flour leaving the starch property to make a thick sauce. Add 7 cups half and half, one cup at a time stirring as you add each cup. Once all the cream is added cook over medium heat for 5 - 8 minutes, stirring often until thickened. Season with salt and pepper.

Chicken and Rice

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

4 Chicken Breasts, Boneless and skinless
1/4 Cup Flour
1 Teaspoon Salt
1/4 Teaspoon Pepper
2 Cups Boiling water
1/4 Cup Margarine
3 Bullion cubts
1 Teaspoon Onion, Minced
1 Cup Rice, Uncooked
Paprika

Preheat oven to 400°F.

Drege chicken in mixture of flour, pepper, and salt

Melt margarine in shallow pan. Bake chicken 20 minutes.

Remove chicken from pan and put in 2 cups of boiling water, bullion cubes, onion, and rice. Mix well. Place chicken back in pan on opposite side of rice mixture.

Bake 20 to 30 minutes. Sprinkle with paprika.

Chicken Fried Steak - Jack Cooper III

OJ "Jack" Cooper III

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather

Round steak, Tenderized

Milk

1 Large Yellow onion (or more), Sliced thinly into rings

Flour

2 Tablespoons Morton's Nature Seasoning

2 Lowery's Garlic Salt

Tablespoon Cooking oil

Pound steak with mallet to tenderize it and soak meat in milk for 30 minutes.

Pour 1/4" of cooking oil in a large skillet and heat oil to about 325° - 350° F.

Add spices to flour mixture. Add enough Nature Seasoning to be plainly visible in flour and add same amount of garlic salt (about 2 tbs spoons each or to taste).

Dredge meat in flour mixture. Place enough onions in skillet to cover the bottom. Add meat to top of onions and add more onions on top of meat.

Turn onions and meat occasionally and cook until meat is done.

Chicken in Lemon Cream Sauce

Central Market

6 Chicken breast halves, Boneless and skinless

1/4 Cup Butter (1/2 Stick)

2 Tablespoons White Wine

2 Tablespoons Fresh lemon juice

2 Tablespoons Lemon Zest, Grated

1/4 Cup Whipping cream

1/2 Cup Low-salt chicken broth

1/2 Cup Parmigiano-Reggiano cheese, Grated

Fresh parsley, Chopped

Lemon wedges (Optional)

Using mallet, lightly pound chicken between sheets of plastic wrap to 1/2" thickness. Season chicken with salt and pepper.

Melt butter in a heavy stainless steel saute pan over medium-high heat. After butter has finished foaming, add chicken and saute until just cooked through (about 3 minutes per side.) Transfer chicken to platter and tent with foil.

Pour butter from pan then add wine, lemon juice, and lemon peel to it. Boil 1 minute while deglazing the pan. Add cream, broth, and any juices accumulated from chicken. Boil until reduced to sauce consistency (about 8 minutes.) Sprinkle with rest of parmesan and parsley. Garnish with lemon if desired.

Difficulty - 3, Taste - 10

Chicken Parmesan, Baked - Leslie Carden

Leslie Carden, Galdiano Family Friend

4 Boneless chicken breasts

1 Egg, Beaten

3/4 cup Italian seasoned dry bread crumbs

1 jar Pasta sauce

2 cups Mozzarella, Shredded

Preheat oven to 400. Dip chicken in egg then coat with bread crumbs.

In 9X13 casserole dish, arrange the chicken. Bake uncovered for 20 minutes. Remove from oven and pour sauce over chicken.

Top with cheese. Bake 10-15 minutes or until chicken is no longer pink.

Serve with a side of spaghetti or fettuccini noodles.

Chicken, Cajun Burbon

Central Market

- 1 Cup Bourbon**
- 1 Cup Soy sauce**
- 1/2 Cup Brown sugar**
- 1 Tablespoon Paprika**
- 1/4 Teaspoon Red pepper flakes**
- 1 Tablespoon Molasses**
- 3 Cloves Garlic, Mashed**
- 2 Tablespoons Fresh ginger, Grated**
- 1 1/2 Teaspoons Each of Onion Powder and Garlic Powder**
- 6 Chicken thighs or drumsticks**
- Salt and Pepper, To taste**

Combine all ingredients except chicken for marinade. Set aside 1/2 cup of marinade for basting. (Because of possible contamination, do not use marinade that has had chicken in it. Keep any thing not being used immediately refrigerated.

Put marinade into a bowl or ziplock bag with chicken pieces. Marinate chicken 6-12 hours in refrigerator, turning occasionally. (Even marinading 30 minutes is good.)

Remove chicken from marinade and drain. Allow to sit at room temperature while grill heats up. Grill chicken over medium high heat (grill open) for 5 minutes. Then close grill and reduce heat. Continue cooking over low heat for 15-20 minutes while basting every few minutes. Chicken is done when juices run clear or internal temperature reaches 165°.

Season with salt and pepper to taste.

Taste - 9

Chicken, Chicken In Basil Cream

Suggest by Sarah Clinton, Amilia, Ezri, and Gideon's Godmother



- 1/4 Cup Milk**
- 1/4 Cup Dried bread crumbs**
- 4 Chicken breast, Boneless chicken breasts**
- 3 Tablespoons Butter**
- 1/2 Cup Chicken broth**
- 1 Cup Heavy whipping cream**
- 1 Jar (4 ounce) Sliced pimento peppers, Drained**
- 1/2 Cup Grated Parmesan cheese**
- 1/4 Cup Chopped fresh basil**

1/8 Teaspoon Ground black pepper

Place milk and bread crumbs in separate, shallow bowls. In skillet, heat butter or margarine to medium heat. Dip chicken in milk, then coat with crumbs. Cook in butter or margarine, on both sides, until juices run clear (about 10 minutes). Remove and keep warm.

Add broth to skillet. Bring to a boil over medium heat, and stir to loosen browned bits from pan. Stir in cream and pimentos; boil and stir for 1 minute. Reduce heat.

Add Parmesan cheese, basil and pepper. Stir sauce and cook until heated through. Pour mixture over chicken and serve!

Chicken, in BBQ Sauce - Letha Cooper

Letha Cooper

OJ "Jack" Copper III, Amilia & Ezri Galdiano's Maternal Grandfather

1 Whole chicken, breasts, legs or thighs

Garlic

2 Tablespoons Onion

1/2 Cup Salad oil OR 1 stick oleo

1/2 Cup Vinegar

2 Tablespoons Worcestershire sauce

1/2 Cup Brown sugar

1/4 Cup Catsup

1/4 Teaspoon Pepper

Preheat oven to 325°. Mix all ingredients. Spread over chicken. Bake 1 hour at 325°.

Could also put in slowcooker and cook on low until chicken is done.

Chili Powder Mix, Wick Fowler's 2-Alarm Chili Mix

Mix all ingredients except Red Pepper and Masa Harina flour in to a baggie. Store the remaining ingredients seperately.

These are the ingredients in Wick Fowler's 2-Alarm Chili Mix that is available in stores

CHILI POWDER MIX

6 Tablespoons Chile pepper powder

2 Teaspoons Dried Onion

1 Teaspoon Dried Garlic

2 Teaspoons Dried Oregano

1 Teaspoon Dried Cumin

1 Tablespoon Masa harina flour

1 1/2 Teaspoons Paprika

1 Teaspoon Red Pepper (Use none for mild chili, 1 1/2 teaspoon for 1-Alarm Chili, all for 2-Alarm Chili, Add more for hotter chili), Optional

2 Teaspoons Salt

TO MAKE CHILI ADD:

8 Ounces Tomato sauce

2 Cups Water

2 Pounds Ground Beef, Chili Grind

In a large dutch oven, brown 2 lbs of chili grind beef and drain fat (if desired.)

Add all seasonings except Masa Harina into pan and heat for a minute or two. Then add water and tomato sauce to pan.

Simmer for 30 minutes.

Remove some of the sauce from the pan and put into a cup. Mix in Masa Harina to form a runny paste. Pour the mixutre back into the pan.

Simmer for 30 more minutes.

Chili, Mary Galdiano's

George Galdiano

Mary Galdiano, Amilia & Ezri's Paternal Grandmother

Servings: 4

Variations:

Chili Beans For a Crowd: Add up to two pounds of pinto beans (see George's recipe)

Easy Chili Beans: Add two cans of black beans or pinto beans.

Mary Galdiano's Secret Chili Recipe

2 Pounds Ground Beef

1 Tablespoon Olive Oil

3 Cloves Garlic, Minced

1 Ounce Green Pepper, Diced

1 Ounce Onion, Diced

3 Tablespoons Chili Powder

1 Tablespoon Paprika

1/2 Teaspoon Cumin

2 Teaspoons Salt

2 1/2 Cups Hot Water, Very hot or boiling

1 Tablespoon Cornstarch, Mixed with 1 Tablespoon of cold water

Crumble ground beef and brown until center is pink. Drain beef well and wipe pan.

Return pan to med-high heat and add olive oil. When oil is hot (about 2 minutes), add green pepper, onions, and garlic. Saute for about 2 minutes. Add meat back to pan.

Add salt and spices to pan and saute for about 5 minutes. Add hot water and bring chili to a boil. Reduce heat to medium and add slurry (cornstarch and water). Cook an additional 5 minutes.

Simmer until ready to serve. Serves about 4 as a main dish.

Taste - 9

Chili, Wick Fowler's

Wick Fowler

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather. Fowlers are Long Time Cooper Family Friends.

"This is the recipe for the two-alarm chili which is generally prepared for special meetings and functions of the Chili Appreciation Society, International. Usually, it is cooked in 10-gallon lots, serving 60 people, most of whom survive.

For the convenience of smaller gatherings, this recipe has been cut down to three-quarters of a gallon, or three 'fifths.'

Two-alarm chili is not to be taken lightly. Some pseudo chili hounds have complained that it is too hot for their constitution. Plain stew is then recommended to them. Two-alarm chili is wonderful for Sunday brunches. It removes whatever ailments people generally complain of on Sunday morning. It opens four more sinus cavities than a will advertised pharmaceutical product and is served with facial tissue for absorption of tears that naturally follow each bite.

Here goes! Clear the room of all but the strong!" - Wick Fowler

3 Pounds Lean chili meat, coarse ground

1 Can (15 ounces) tomato sauce

Water

1 Teaspoon Tabasco sauce

3 Tablespoons Chili powder

1 Teaspoon Oregano

1 Teaspoon Cumin (powder or seeds)

2 Large Onions, Chopped

Garlic (to taste), Chopped

1 Teaspoon Salt

1 Teaspoon Cayenne pepper
1 Tablespoon Paprika, Level
12 Japanese red chili peppers
3 (or more) Chili pods
2 Tablespoons Flour
Salt (to taste)

Sear meat in a big skillet, if you have one, until it is gray in color (the meat, not the skillet - George).

Add meat to chili pot along with tomato sauce. Add enough water to cover the meat 1/2". Stir.

Add Tobaasco sauce. Since the sauce is liquid, it might be difficult add a heaping teaspoonful. Add Chili powder and stir.

Add oregano, cumin, one of the chopped onions and as much garlic as you think you would like. Add salt, cayenne and paprika. Stir! Add 12 or more Japanese red chili peppers. If you can get your hands on some chili pods, add several of them. Let simmer for an hour and 45 minutes stirring at intervals.

About 30 minutes before the end of cooking time, skim off what grease has come to the top and then mix two heaping tables of flour with water to make it liquid, without lumps. Stir well. Taste for salt seasoning.

Unless you are chili hungry at the moment, let this remain in the chili pot overnight, reheat and serve, and freeze what is left.

Serve with sliced or chopped onions and pinto beans on the side, as well as grated cheese. Rice goes well with it also. In fact, anything goes with it, and you choose your own refreshments.

Cobbler, Fruit - Becky Cox Emperado

Becky Cox Emperado

Becky Cox Emperado, Galdiano Family Friend

Beck Cox Emperado is a Galdiano family friend.

Variations:

Instead of peaches, fresh Cebuano mango was used to great success in the Philippines.

The Best Fruit Cobbler

CRUST

1/2 Cup Shortening

1 1/2 Cups Flour

2 Teaspoons Salt

1 Cup Sugar

2 Teaspoons Baking powder

1 Cup Milk

FILLING

3 Cups Fruit (peaches, apples, mango), Cubed

1 1/2 Cups Sugar

3 Tablespoons Butter

2 Cups Water, Boiling

1 Teaspoon Cinnamon

Preheat oven to 400° F.

Crust: Mix all ingredients and pour into well greased baking dish

Filling: Mix all ingredients and pout on top of batter.

Bake 45 minutes at 400° F or until golden brown.

Difficulty - 3, Taste - 10

Cobbler, Peach

Texas Taste

Betty Crawford, Kim Galdiano's Paternal Aunt

1 Stick Butter

1 Cup Sugar

1 Cup Flour
1 Cup Milk
3 Teaspoons Baking Powder
2 Cups (OR 1 Large Can) Peaches
Sugar
Cinnamon

Preheat oven to 375° F. Melt butter in 9 x 13 pan.

Mix all ingredients except peaches and pour mixture over butter. Add peaches on top. Sprinkle with cinnamon and sugar to taste.

Cocktail Sauce

Bob Ellett

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather. The Ellett's are Cooper Family Friends.

Use for Shrimp

16 Ounces Hunt's Chili Sauce
3 Ounces Schnauzer's Horseradish
1 Large Onion, Finely minced
3 Tablespoons Worcestershire sauce
5 Tablespoons Lime Juice
1 Teaspoon Celery Salt
4 Dashes Tabasco sauce
2 Teaspoons Dry Mustard
4 Tablespoons Brown Sugar

Combine all ingredients. Yankees can cut the horseradish in half.

Cookies, Baby Ruth

St. Louis Post-Dispatch - 10-05-1998

Servings: 48

CHOCOLATE CHIP COOKIES

Use brown sugar in place of all or part of the white, use Semi-Sweet Chocolate chips instead of Baby Ruth candy, and do not chill before hand.

Use small ice-cream scoop to place cookies on cookie sheet and cook until edges start to brown.

2 1/4 Cups Unsifted all-purpose flour
1/2 Teaspoon Baking soda
1/2 Teaspoon Salt
1/2 Cup (1 stick) Margarine
3/4 Cup Granulated sugar
1 Egg, Slightly beaten
1 Teaspoon Vanilla
2 (2.1 ounces each) Baby Ruth candy bars , Chopped

Generously grease cookie sheet or sheets; set aside. Mix flour, baking soda and salt in bowl; set aside. In medium mixing bowl, beat margarine and sugar until light and fluffy. Beat in egg and vanilla. Stir in flour mixture and chopped candy until just mixed. Do not overmix. Chill at least 30 minutes.

Preheat oven to 350°. Drop dough by rounded teaspoons onto cookie sheets. Bake for 10 to 12 minutes or until golden brown. Remove quickly from cookie sheets; let cool on wire racks.

Yield: 4 dozen

Difficulty - 3, Taste - 8

Cookies, Cake Mix

Notes: I baked them for about 15 minutes - G. Galdiano

1 Box Any Flavor Cake Mix

1/2 Cup Oil (OR Softened Butter)

1 Eggs

6 Ounces Chocolate Chips or Any Other Flavor Candy Chips

Combine all of the above ingredients except the chocolate chips. Mix everything together well. Then add your chocolate chips; mix well. Teaspoon onto ungreased cookie sheet.

Bake at 350° for 8-15 minutes.

Yield: 2 dozen

Difficulty - 2, Taste - 5

Cookies, Charleston Cherry Bars

©Betty Crocker

Suggest by Sarah Clinton, Amilia, Ezri, and Gideon's Godmother



2 Cups All-purpose flour

2 Teaspoons Baking powder

1/4 Teaspoon Salt

1/2 Cup (1 stick) Unsalted butter, Softened

1 Cup Granulated sugar

2 Eggs

1 Teaspoon Vanilla extract

1 Teaspoon Almond extract

1 Bottle (10 ounces) Red maraschino cherries, Drained and chopped

1 Cup Packed light-brown sugar

1/2 Cup Chopped pecans

Heat oven to 350°F. Coat a 13 x 9 x 2-inch baking pan with butter or shortening.

In a small bowl, combine flour, baking powder and salt. Set aside. In a medium-size bowl, cream butter and granulated sugar about 2 minutes. Add 1 of the eggs and 1 egg yolk, reserving white. Mix well. Add vanilla and almond extracts. Blend in flour mixture until smooth.

Scatter dough into prepared pan. Pat down evenly with buttered fingers or a rubber spatula. Set aside.

Beat reserved egg white to stiff but moist peaks in a medium-size bowl. Pat cherries dry with a paper towel. Stir in cherries and light-brown sugar until combined. Spread over prepared crust in pan. Sprinkle with chopped pecans.

Bake at 350°F for 30 minutes. Cool cookie completely in pan on rack before cutting into bars and serving.

Cookies, Chocolate Chip - Nestle® Tollhouse®

2 1/4 Cups All-purpose flour
1 Teaspoon Baking soda
1 Teaspoon Salt
1 Cup (2 sticks) butter or margarine, Softened
3/4 Cup Granulated sugar
3/4 Cup Packed brown sugar
1 Teaspoon McCormick® Pure Vanilla Extract
2 Large Eggs
1 Package (12 ounces) Nestlé Toll House® Semi-Sweet Chocolate Morsels
1 Cup Nuts, Chopped

Preheat oven to 375°F.

Combine flour, baking soda and salt in small bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

Add eggs one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in morsels and nuts.

Drop by rounded tablespoons onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown.

Cool on baking sheet for 2 minutes; remove to wire rack to cool completely.

Yield: 5 Dozen

Difficulty - 5, Taste - 8

Cookies, Chocolate Chip - Vivian Hamil

Vivian Truesdale Hamil

Vivian Truesdale Hamil, Amilia & Ezri Galdiano's Maternal Great Grandmother

2 1/4 Cups Flour
1/2 Cup Sugar
1 Teaspoon Baking soda
2 Eggs
1 Teaspoon Salt
1 Cup Shortening
1 Cup Brown sugar
1 Teaspoon Vanilla
1 Cup Nuts (Optional)
1 Package (12 oz) Chocolate chips

Preheat oven to 350° F.

Mix all ingredients, bake for 10 minutes.

Difficulty - 5, Taste - 8

Cookies, Heart

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Tablespoons Cornstarch
6 Ounces Raspberry Jam
1 Cup Butter, Softened
1/2 Cup Sugar
1/2 Cup Powdered sugar
1 Egg
1 1/2 Teaspoons vanilla
3 Cups Flour
1/2 Teaspoon Baking soda

1/2 Teaspoon Cream of Tartar

Preheat oven to 350° F.

in a small saucepan, combine 2 tablespoons cornstarch with 1 tablespoon water and 6 ounces of raspberry jam. Heat over medium heat until it comes to a simmer, whisking almost constantly. Place in refrigerator to cool.

Combine 1 cup soft butter (Land of Lakes brand salter butter works best), 1/2 cup granulated sugar, and 1/2 cup powdered sugar with mixer until creamy.

Add 1 egg and 1 1/2 teaspoons of vanilla extract and beat until very creamy.

Measure 3 cups flour (I use White Lilly All Purpose Flour) into a large bowl and stir in 1/2 teaspoons baking soda and 1/2 teaspoon cream of tartar.

With mixer on low speed pour the flour mixture into the butter mixture and continue to mix until it is well blended.

Roll out 1/2 of the dough at a time on a well floured pastry cloth or board to a thickness of a little less than 1/4 inch.

Cut large hearts with a floured cookie cutter. Place six of the hearts on a cookie baking sheet. Spread the jam onto the hearts to within 1/2 inch of the edge. Use a heaping teaspoon for each cookie.

Cut a smaller heart from six of the remaining large hearts. Keep the small hearts and scraps of dough to reroll for more cookies.

Carefully place the heart outline over the cookies with the jam, lining up outer edge.

Bake the cookies for 11 minutes until just barely brown on the edges. Let them cool for a few minutes on the cookie sheet and then transfer them to a cooling rack.

Cookies, Pecan Pie

Excellent!

CRUST

1 Cup Flour

1 Stick Margarine

3 Tablespoons Powdered sugar

1/3 Cup Pecans, Chopped

FILLING

2 Eggs

1 Tablespoon Flour

1 1/2 Cups Brown sugar

2 Tablespoons White Karo® corn Syrup

1 Teaspoon Vanilla

1 Dash Salt

1 Cup Pecans, Chopped

CRUST:

Combine flour, margarine, powdered sugar, & pecans. Mix well & pat into 9" x 9" greased & floured pan. Bake @ 400 for 10 minutes. Remove from oven .

FILLING:

Combine filling ingredients. Pour over warm crust. Reduce oven heat to 350. Return pan to oven & bake for 20 minutes. Cool for at least 8 hours or overnight. Cut into squares.

Difficulty - 5, Taste - 9

Cookies, Sugar Roll-Out - Becky Cox Emperado

Becky Cox Emperado

Becky Cox Emperado, Galdiano Family Friend

1 1/2 Cups Powdered sugar, Sifted

1 Cup Margarine

1 Egg

1 Teaspoon Vanilla extract

1/2 Teaspoon Almond extract
2 1/2 Cups Flour
1 Teaspoon Baking soda
1 Teaspoon Cream of tartar

Cream sugar and margarine. Mix in egg, vanilla and almond extract.

In a separate bowl, mix remaining dry ingredients. Blend into sugar margarine mixture.

Refrigerate 2 to 3 hours. Roll out and cut into desired shapes.

Place on lightly greased cookie sheet and bake at 350° F for 10 to 12 minutes, or until lightly brown.

Difficulty - 5, Taste - 8

Cornbread Dressing, Mom C's

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Packages Martha White corn bread mix, Made in 9" glass pan

6 Slices Stale bread (6-8)

3 Stalks Celery (3-4)

1/2 Small onion

Chicken Broth

Turkey drippings

2 Eggs

1 Can Evaporated milk

Salt

Pepper

Poultry Seasoning

Make corn bread day in advance. Tear bread and cornbread into an ablong caserrole dish.

Chop 3-4 stalks celery and 1/2 of small onion and place in a small skillet with enough chicken broth to cover. Cook over low heat until clear.

In a small bowl, add eggs and just under one can of evaporated milk. Season with salt, pepper, and a dash of poultry seasoning. Mix with fork.

Add celery/onion mixture to corn bread mixture. Mix with fork until evenly blended. Add egg mixture and blend with fork again. Add chicken broth and drippings from turkey. Blend well. The mixture should be thin. If it is not, add more broth and drippings.

Cook at 350° F. for about 30 minutes, stirring half way through. **DO NOT OVER COOK OR IT WILL BE TOO DRY.** If it is too dry, add more chicken broth and turkey drippings.

Cornbread, 2-layer - Jack Cooper III

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather

The recipe is replicated as provided - George Galdiano

BOTTOM LAYER

1 Cup Cornmeal

1 Cup Flour

3 Teaspoons Baking powder

2 Eggs

2/3 Cup Milk (add 1/4 - 1/2 cup more if needed)

1 Teaspoon Salt

2 Tablespoons Sugar

1 Can Cream style corn

1/4 Cup Onions, Chopped

TOP LAYER

1 Pound Ground beef

1/4 Cup Onions

2 Tablespoons Jalapeno pepper, Chopped
2 Eggs
1 Can Cream style corn
2/3 Cup Milk
6 Ounces Cornbread mix

Cornbread, George's

George Galdiano
George Galdiano

Cornbread is the only reason you need to own a cast iron skillet.
George's Cornbread

1/2 Cup Yellow Corn Meal
1/2 Cup All-purpose Flour
1 Teaspoon Salt
1 Large Eggs, Lightly beaten
2 Tablespoons Butter (or Oil or Shortening), Plus More for Greasing Skillet, Melted
1 Teaspoon Baking Soda
1 Teaspoon Baking Powder
1 Tablespoon Sugar
1/2 Cup Buttermilk or Milk With 1 Tsp of Vinegar
1/2 Cup Cheddar Cheese, Grated or cubed
1/2 Can Corn (drained) or Creamed Corn

Preheat oven and 8" x 1 3/4" cast iron skillet to 425.

Mix dry ingredients in one bowl and mix wet ingredients in another. Place corn and cheese in dry ingredients and mix to coat well. Add wet to dry and mix to combine.

When oven is preheated, carefully remove cast iron skillet and grease well. Bake for about 20 minutes or until top springs back when lightly pressed.

Difficulty - 4, Taste - 8

Cornbread, Mexican - Julie Molinare

Julie Molinare
OJ "Jack" Copper III, Amilia & Ezri Galdiano's Maternal Grandfather. Julie is Jack's Significant Other.

No baking temperature is given, but I'm guessing 300° - G. Galdiano.

1 Cup Cornmeal
1 Cup Milk
1 Teaspoon Baking soda
1 Teaspoon Salt
1/2 Cup Cooking oil
2 Eggs
1 Cup Cheese, Grated
1 Can Cream corn
1 Can Mild mexican chilies, Chopped fine

Preheat oven to 300° F.

Mix all together and bake slowly in a greased pan for 20 - 30 minutes.

Creole Seasoning - Emril Lagasse

Emril Lagasse
2 1/2 Tablespoons Paprika
2 Tablespoons Salt
2 Tablespoons Garlic powder

1 Tablespoon Black pepper
1 Tablespoon Onion powder
1 Tablespoon Cayenne pepper
1 Tablespoon Oregano leaf, Dried
1 Tablespoon Thyme, Dried

Crepes, Banana

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

CREPES

1 Banana (One per person)

Brown sugar

Butter

Crepe (One per person)

Powdered sugar

Ice cream

BUTTERSCOTCH SAUCE

1/2 Cup Unsalted butter

1 Cup Firmly packed brown sugar

1/2 Cup Heavy cream

1/4 Teaspoon Salt

1/2 Teaspoon Vanilla extract

BUTTERSCOTCH SAUCE: In a small saucepan, melt butter over medium heat. Add brown sugar, cream, and bring to a boil, being sure to whisk constantly.

Remove from heat and stir in salt and vanilla.

Will keep for several days if refrigerated.

BANANA FILLING: Chop banana. In a frying pan, warm butter (2 to 4 tablespoons) over low to medium heat. Add chopped bananas and brown sugar to taste. Cook until bananas are soft. Add additional butter if necessary, being sure not to let bananas become mushy.

Warm crepes according to package instructions. Fill each crepe with bananas and wrap. Place on a small plate seam side down and drizzle with butterscotch sauce. Sprinkle with powdered sugar. Serve immediately. Great with ice-cream.

Cupcakes, Dark Chocolate - ATK

This recipe does not double very well. Cupcakes made from a doubled batch and baked side by side in the oven yield a slightly compromised rise. It's best to make two separate batches and bake each separately. Store leftover cupcakes (frosted or unfrosted) in the refrigerator, but let them come to room temperature before serving.

Try adding a teaspoon of instant espresso powder to the mix.

8 Tablespoons Unsalted butter, Cut into 4 pieces

2 Ounces Bittersweet chocolate, Chopped

1/2 Cup Dutch-processed cocoa (1 1/2 ounces)

3/4 Cup (3 3/4 ounces) Unbleached all-purpose flour

1/2 Teaspoon Baking soda

3/4 Teaspoon Baking powder

2 Large Eggs

3/4 Cup (5 1/4 ounces) Sugar

1 Teaspoon Vanilla extract

1/2 Teaspoon Table salt

1/2 Cup (4 ounces) Sour cream

Adjust oven rack to lower-middle position; heat oven to 350 degrees. Line standard-sized muffin pan (cups have 1/2-cup capacity) with baking-cup liners.

Combine butter, chocolate, and cocoa in medium heatproof bowl. Set bowl over saucepan containing barely simmering water; heat mixture until butter and chocolate are melted and whisk until smooth and combined. Set aside to cool until just warm to the touch.

Whisk flour, baking soda, and baking powder in small bowl to combine.

Whisk eggs in second medium bowl to combine; add sugar, vanilla, and salt and whisk until fully incorporated. Add cooled chocolate mixture and whisk until combined. Sift about one-third of flour mixture over chocolate mixture and whisk until combined; whisk in sour cream until combined, then sift remaining flour mixture over and whisk until batter is homogenous and thick.

Divide batter evenly among muffin pan cups. Bake until skewer inserted into center of cupcakes comes out clean, 18 to 20 minutes.

Cool cupcakes in muffin pan on wire rack until cool enough to handle, about 15 minutes. Carefully lift each cupcake from muffin pan and set on wire rack. Cool to room temperature before icing, about 30 minutes. (To frost: Mound about 2 tablespoons icing on center of each cupcake. Using small icing spatula or butter knife, spread icing to edge of cupcake, leaving slight mound in center.)

Difficulty - 5, Taste - 10

D

Dip, Queso - Fran Johnson

Fran Johnson

Favorite Recipes, Sunshine School, Prestoncrest Church of Christ

Fran Johnson's Queso (Cheese) Dip

1 Pound Ground Beef, Browned and drained

1 Dash Onion Powder

1 Dash Garlic Powder

1 Dash Cumin

1 Dash Pepper

1 Cup Sour Cream

1 Package Hidden Valley Buttermilk Ranch Powder Mix

1 Pound Velveeta Mexican Mild Cheese, Cubed

1 Can Rotel Diced Tomatoes and Chilies, Drained

Brown ground beef in a saucepan, drain well and add optional seasonings if desired. Combine sour cream and dressing mix in a small bowl.

Combine meat, sour cream mixture, cheese and drained Rotel in a crockpot. Heat on low until melted, stirring occasionally to combine well.

Serve with tortilla chips.

Difficulty - 3, Taste - 9

E

Egg Salad, ATK's Classic

Servings: 4

6 Large Eggs

1/4 Cup Mayonnaise

2 Tablespoons Red onion, Minced fine

1 Tablespoon Fresh parsley leaves, Minced fine

1/2 Medium Stalk celery, Chopped fine (about 3 tablespoons)

2 Teaspoons Dijon mustard

2 Teaspoons Lemon juice

1/4 Teaspoon Table salt

Ground black pepper

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let sit for 10 minutes. Meanwhile, fill a medium bowl with 1 quart water and 1 tray of ice cubes (or equivalent). Transfer

eggs to ice water bath with slotted spoon; let sit 5 minutes, peel and dice medium.

2. Mix all ingredients together in medium bowl, including pepper to taste. Serve. (Can be covered and refrigerated overnight.)

Difficulty - 3, Taste - 8

Enchiladas - Mary Galdiano

Mary Galdiano

George Galdiano, Amilia and Ezri Galdiano's Father. Mary is their Grandmother.

1 1/2 Pounds Ground Beef

1 Medium Onion, Chopped

1/2 Cup Chili powder

1/2 Teaspoon Cumin

1 Teaspoon Salt

1 Teaspoon Garlic powder

5 Cups Water

1/4 Cup Flour

16 Ounces Sharp cheddar cheese, Grated

Olive oil, As needed

In a large frying pan, brown beef over medium heat and drain off fat. Put beef back in pan and add 1 tablespoon olive oil. Add chili powder, cumin, salt, garlic powder, 1/4 cup of onion and 4 cups of water to pan.

Mix flour remaining cup of water until you have a smooth mixture free of lumps, then add water/flour mixture to the pan with beef and spices. Bring to light boil for about 5 minutes. Turn off heat, leaving pan on burner.

In a separate bowl, mix cheese and remaining onion. With slotted spoon, remove 3 cups of beef and mix with 1/4 cup of cheese/onion mixture. Reserve remaining sauce as enchilada gravy.

Warm a pan over medium heat. Put olive oil in a pan and rub each tortilla with olive oil on both sides of corn tortilla. Warm tortillas in the pan so they are pliable. They should bubble slightly and have a few slight brown freckles.

Grease a 9 x 13 casserole dish with olive oil. Add 1/2 cup of enchilada sauce to bottom of dish. Stack corn tortillas on one side of dish. Cover a tortilla in enchilada sauce. Add a tablespoon of beef filling to a tortilla, roll and place seam side down in dish. Repeat for each tortilla. Add more enchilada sauce to bottom of pan if needed.

A 9 x 13 casserole dish will hold about 18 enchiladas in one layer. When you have covered bottom of casserole dish, spoon about 2 cups of enchilada sauce over tortillas and sprinkle with about 2 cups of cheese. Start another layer or use another casserole dish for the remaining enchiladas. Add any remaining beef, enchilada sauce and cheese/onion mixture to top of enchiladas or use it to make more enchiladas.

For cheese enchiladas, use a tablespoons of cheese instead beef.

Yield: 2 Dozen

Copyright: Jan 2005

Difficulty - 5, Taste - 10

Enchiladas, Chicken Enchilada Ring

Recommended by Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Cups Chicken, Coarsely chopped

1/4 Cup Ripe olives, Chopped and pitted

1 Cup shredded Monterey Jack/Cheddar blend

1 Can (4 oz.) Green chilies, Undrained and chopped

1/2 Cup Mayonnaise

1 Tbsp Southwestern Seasoning Mix

2 Plum tomatoes

1 Lime

2/3 Cup Finely crushed tortilla chips, Divided

2 Packages Crescent rolls

1 Cup Salsa

1 Cup Sour cream

Preheat oven to 375 degrees. Mix chopped chicken, olives, cheese, green chilies, mayonnaise and seasoning mix in bowl. Seed and chop one tomato. Slice lime in half. Juice one half of lime to measure 1 t. of juice. Reserve remaining lime for garnish.

Add chopped tomato and lime juice to chicken mixture. Reserve 2 T. crushed chips and add remaining chips to chicken mixture. Mix well. Sprinkle reserved crushed chips over flat side of a large cutting board.

Place dough onto chips and press down so chips adhere to dough. Separate dough into triangles. Arrange triangles, chip side down, in a circle on a 13" baking stone. Wide ends should overlap in the center and points should be toward the outside. There should be a 5" diameter opening in the center. Scoop chicken mixture onto the wide ends of the triangles. Bring points of the triangles up over filling and tuck under wide ends. Do not cover filling completely. It should show in between each triangle.

Bake 20-25 minutes or until golden brown. For garnish, cut remaining tomato into 8 wedges. Cut remaining half of lime into 4 slices, cut in half. Arrange between openings of ring where filling is showing. Serve with salsa and sour cream.

Enchiladas, Easy

Carmen Lopez

Marilyn Galdiano Bryant, Amilia & Ezri Galdiano's Paternal Aunt. Carmen is a Childhood Friend of Marilyn's.

Servings: 6

1 Pound Ground beef or chicken , Cooked
3 Cans Old El Paso enchilada sauce (must be this brand)
2 Cans Cream of mushroom soup
1 Pound Pack of shredded cheese mexican blend
18 Corn tortillas

Brown the ground beef and drain the fat or use shredded cooked chicken. Mix the meat with the sauce and soup and heat for about 10 min. Heat corn tortillas in a little oil for just a few seconds until soft.

In a 9x13 casserole dish layer tortillas side by side using six per layer. Layer as follows: sauce, tortillas, meat mixture, cheese.

Heat in an oven at 350 until it is heated all the way through and all the cheese melts about 20 min. Serve with rice, beans and a salad.

Enchiladas, Nate's Chicken - Nate Bryant

Nate Bryant

Marilyn Galdiano Bryant. Nate is Marilyn's Husband.

Enchilada recipe Nate Bryant created

FILLING

1 Pound Chicken, Boneless and skinless
1 Teaspoon Onion Powder
1 Teaspoon Garlic Powder
1 Teaspoon Salt
1/2 Cup Onion, Chopped
1 Tablespoon Soy Sauce
1 Package Burrito Mix
3/4 Cup Water
16 Corn Tortillas

SAUCE

8 Ounces Tomato Sauce
1 Cup Chicken Broth
1/2 Cup Burrito Mix
1 Teaspoon Cumin
2 Tablespoons Chili Powder
1 Teaspoon Garlic Powder
Salt
1/2 Pound Velveeta

1/2 Pound Pepper Jack Cheese

FILLING: Boil chicken, onion powder, garlic powder and salt together until chicken is tender. Reserve 1 cup of broth. Let chicken cool and shred. (chicken can be skinned and deboned if it isn't already)

Fry onions until clear then add shredded chicken and soy sauce. Mix well. Combine water and burrito mix. Add 1/4 cup of burrito mixture to chicken saving 1/2 cup for sauce.

Rub oil on corn tortillas and heat in a pan until soft. Fill each tortilla with filling then roll. Place enchiladas seam side down in a 9" x 13" baking dish, lining them side by side.

SAUCE: Mix tomato sauce, chicken broth (reserved from boiled chicken or from can) cumin, chili powder, garlic powder. Mix well then add leftover 1/2 cup of burrito mix.

Bring sauce to a boil, add salt to taste. Pour over enchiladas. Sprinkle cheese over enchiladas.

Bake at 300° F until cheese melts.

Yield: 16 Enchiladas

Difficulty - 5, Taste - 9

Enchiladas, Sour Cream and Chicken

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1 Package Corn tortillas

2 Cans Cream of chicken soup

1 Carton Sour cream (8 ounces)

1 Pound Chicken breast tenders, Boneless and skinless

1 Can Chopped green chiles

1 Medium Onion, Chopped

1/2 Cup Cheddar cheese, Grated

Preheat oven to 300° F.

Grill chicken until done. Shred chicken. Saute onions and chilies over low heat for about 5 minutes until softened. Add soup and simmer 1 minute. Add cream and chicken.

Heat tortillas until soft. Fill with 1/2 cup of chicken mixture. Repeat with remaining tortillas. Pour remaining sauce over the top of the enchilada and top with cheese.

Bake for 20 minutes at 300° F.

F

Fajitas - OJ Cooper III

OJ "Jack" Cooper III

OJ "Jack" Cooper III, Amilia & Ezri Galdiano's Maternal Grandfather

Skirt Steak, Chicken, Deer, or any type of Steak

1 Bottle (small) of Italian salad dressing

1/3 Cup Coke OR Beer

1 Teaspoon soy sauce

2 Tablespoons Worcestershire sauce

1 Tablespoon A-1® Steak Sauce

1 Teaspoon Onion Salt

1 Teaspoon Morton's® Nature's Seasoning

1 1/2 Tablespoons Garlic Salt

2 Lemons, Juiced

4 Cloves Garlic

1 Large Onion, Chopped

1 Stick Butter, Cut up

Mushrooms, Whole

Remove fat from skirt steak if using. Add all ingredients except mushrooms in a large mixing bowl. Heat in microwave for 4 minutes or until butter is melted.

Add meat and let it marinate for 2 hours.

Remove meat and pour sauce into a grill proof pan with mushrooms. Place pan with sauce and mushrooms on grill.

Grill meat over hot fire. When ready, let meat rest for 10 minutes before cutting meat into 1/4" - 1/2" strips.

Serve with tortillas, grated cheese, mushrooms & sauce, onions, tomatoes, bell peppers, guacamole.

Filling, Almond Cream - Barbara Condron

Barbara Condron, Amilia and Ezri Galdiano's Maternal Grandmother

Almond Cream for Cocoa Cake

2 Tablespoons Flour

2 Tablespoons Butter

2 Cups Powdered Sugar

1/4 Cup Milk

1 Tablespoon Milk

1/2 Teaspoon Almond Extract

1/4 Cup Shortening

1/8 Teaspoon Salt

Combine flour and milk in sauce pan. Cook over low heat and stir constantly until thick (do not boil). Remove from heat and cool.

Beat shortening and butter until creamy. Add flour, extract and salt. Beat well. Gradually add sugar and beat 4 - 5 minutes until fluffy.

Fish, Halibut with Roasted Red Bell Pepper Sauce

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Large Red bell pepper

2 Medum Shallots

6 Ounces White wine

4 Tablespoons Heavy cream

10 Tablespoons Unsalted butter

Salt

4 Halibut steaks (Chicken can be used instead)

White pepper, Freshly ground

Olive oil for grilling

Roast bell peppers over open flame until skin is charred and blistered. Let sit off heat for 5 minutes then rinse away skin under cold water. Remove stem, core, and seeds. When cool, blend bell pepper in blender or food processor until smooth.

Finely mince shallots and place in a saucepan with wine and cream. Reduce until sauce thickens (approximately 30 minutes.) When only a few tablespoons of the sauce remain, remove from heat and swirl 10 tablespoons butter into sauce bit by bit. Add bell pepper. Keep warm.

season fish on both sides with salt and pepper. Brush both sides with oil. Grill fish 2 to 4 minutes on each side. Mirror sauce on 4 warm plates and top with grilled fish and serve.

Frosting, Buttercream Basic - George Galdiano

George Galdiano

George is Amilia & Ezri Galdiano's Father

Can use up to 4 sticks of butter, depending on tastes.

1 Stick (1/2 Cup) Butter, Softened to room temperature

16 Ounces 1 Package) Powdered Sugar

1 Teaspoon Vanilla Extract

4 Ounces Unsweetened Chocolate (OR 4 Tablespoons of Dutch Processed Cocoa (optional))

Beat softened (not melted) butter with sugar and vanilla until smooth and creamy.

Add a little milk (up to 1/2 cup) if desired.

Melt chocolate in sauce pan if using and beat into frosting.

Difficulty - 1, Taste - 9

Frosting, Chocolate - Barbara Condron

*Barbara Jean Hamil Cooper Condron, Amilia and Ezri Galdiano's Maternal Grandmother
Chocolate Frosting for Cocoa Layer Cake*

1/2 Cup Butter

3 Ounces Unsweetened Chocolate Squares, Melted

1/2 Cup Milk

1 Tablespoon Vanilla

16 Ounces Powdered Sugar

Beat butter and medium speed until creamy. Add chocolate, milk, vanilla. Beat well.

Gradually add sugar. Beat 5 minutes or until the frosting is at spreading consistency.

Frosting, Moist Chocolate Cake - Tammy Gray

Tammy Gray, Galdiano Family Friend

3 Ounces Unsweetened Chocolate Squares

1 Ounce Semi-sweet Chocolate Squares

1/2 Cup Butter

1 Pound powdered sugar

1/2 Cup Whipping Cream

2 Teaspoons vanilla

Combine the chocolate and butter in saucepan until melted.

Combine sugar, cream, vanilla and stir until smooth. Add chocolate mixture.

Set bowl in pan of ice water and beat with a wooden spoon until frosting is thick enough to spread.

Frosting, White Frosting from Great American Cookie Company

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

All clear vanilla extract is artificial since real vanilla extract is tan from the vanilla beans.

All ingredients should be fresh and frosting should be refrigerated overnight for best taste.

1 Cup Criso© shortening

1/8 Teaspoon Clear Vanilla extract

1 Pound Powdered sugar (4 cups), Sifted

1/4 Teaspoon Butter extract

1/2 Tablespoon Water

3 Tablespoons Heavy whipping cream

Mix shortening, vanilla extract, butter extract, and water. Add sugar. Blend until smooth, being careful not to overmix.

Prevent air bubbles by not over beating or using mixer on high.

Fruit Salad - Jesse Negrete

Jesse Negrete

Jesse Negrete, George Galdiano's Paternal Cousin

The cherry pie filling turns it a pretty pink color, so it is good for special occasions and holidays!!!!

*Jesse is George Galdiano's Cousin. Jesse's mother, Helen, is George's Father's sister.
Jesse Negrete's Famous Fruit Salad*

1 Tub Cool Whip
1 Can Cherry pie filling
1 Can Fruit cocktail
1 Can Crushed pineapple
1 Can Borden's sweetened condensed milk
1 Small Bag Coconut
1 Small Bag Chopped pecans
1 Bag Miniature marshmallows (the multi-colored ones)

Mix all these ingredients together and refrigerate for at least 1 hour, then serve.

Difficulty - 1

Fudge, Marshmallow Cream - Vivian Hamil

Vivian Truesdale Hamil

Vivian Truesdale Hamil, Amilia & Ezri Galdiano's Maternal Great Grandmother

Toast nuts for added flavo

6 Ounces Semisweet chocolate chips
3 Cups Sugar
3/4 Cup Margarine
2/3 Cup Evaporated milk
7 Ounces Marshmallow cream
1 Teaspoon Vanilla
1 Cup Nuts (optional), Toasted & chopped

Heat to sugar, margarine and milk to a boil, then cook 5 minutes more over medium heat.

Remove from heat, stir in chocolate, marshmallow cream, vanilla and nuts.

Cool until set.

Difficulty - 3, Taste - 9

G

Green Beans With Tomato, Onions, and Garlic - Mary Galdiano

George Galdiano

Mary Galdiano, Amilia and Ezri Galdiano's Paternal Grandmother

Servings: 6

Galdiano Family Favorite Green Beans

1 Can Green Beans, Drained
1 Can Green Beans, Undrained
1/4 Small Onion, Coarsely chopped
1 Teaspoon Olive Oil
4 Ounces Canned Skinless Whole Stewed Tomatoes
1 Teaspoon Salt

Over medium heat, brown onions in olive oil. Add tomatoes and salt. Heat until most of the liquid is evaporated.

Add green beans and heat until green beans are hot.

Difficulty - 2, Taste - 9

I

Ice Cream Cake, Peanut Buster Bar

A delicious icrecream pie with Chocolate Sauce

PIE

1/2 Pound (OR reg. pkg. Oreo's), Crushed

1/2 Cup Butter, Melted

1/2 Gallon Vanilla ice cream

1 Pound Salted Spanish peanuts

FROSTING

2 Cups Powdered sugar

1/2 Cup Butter

1 2/3 Cups (1 Can) Evaporated milk

2/3 Cup Chocolate chips

Crush cookies with melted butter. Put in bottom of 9x12 pan. Spread softened ice cream over Oreo's. Sprinkle peanuts over ice cream. Frost and freeze.

Frosting: Boil 8 minutes until slightly thick. Cool and pour over ice cream. Freeze.

Difficulty - 2, Taste - 9

Ice Cream, Dulce Leche - Courtney Cartwright

Courtney Cartwright

Courtney Cartwright, Galdiano Family Friend. Courtney's Daughter, Camryn, is one of Amilia's Best Friends.

**My boss would boil the condensed milk in the aluminum cans to caramelize the milk. It was an effective method, but it bothered me. So, I just cook it on the stove top." - Courtney*

6 1/2 Cups Milk

7 Ounces Light Brown Sugar

4 1/4 Cups Cream

4 Cans Caramelized Condensed Milk

Cook condensed milk on stove top until it carmalizes.

Bring to a boil. Chill in ice bath. Churn in machine.

Difficulty - 4, Taste - 10

Ice Cream, Vanilla

Alton Brown

GOOD EATS with Alton Brown - (Show # EA-1A06) - from the TV FOOD NETWORK

If you do not have a thermometer, bring the mixture just barely to a simmer. As soon as you see a bubble hit the surface, remove it from the heat. Do not let it boil.

Letting the mixture set overnight before making icecream gives the flavors time to develop.

All ice cream I make starts out with this vanilla ice cream recipe, then has other flavors added to it. - .George Galdiano

2 Cups Half-and-half, fat free

1 Cup Whipping cream

1 Cup Minus 2 tbsps sugar

2 Tablespoons Peach preserves (not jelly)

1 Vanilla bean, Split and scraped

Combine all ingredients (including the bean and its pulp) in a large saucepan and place over medium heat. Attach a frying or candy thermometer to inside of pan (see comments below). Stirring occasionally, bring the mixture to 170°. Remove from heat and allow to cool slightly. Remove the hull of the vanilla bean, pour mixture into lidded container and refrigerate mixture overnight to mellow flavors and texture.

Freeze mixture in ice cream freezer according to unit's instructions. The mixture will not freeze hard in the machine. Once the

volume has increased by 1/2 to 3/4 times, and reached a soft serve consistency, spoon the mixture back into a lidded container and harden in the freezer at least 1 hour before serving.

Yield: 1 quart

Difficulty - 4, Taste - 9

J

Jerky, Deer

Leonard Briden

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather

Deer Meat, Cut 1/4" - 1/2" thick

1 Gallon Water

1/2 Cup Salt

2 Teaspoons Cayan Red Pepper

Soak meat in brine for 24 - 36 hours, longer is ok.

Lay on meat on table and cover with coarse ground "seasoned" pepper.

Dry meat 2 to 3 days. Smoke 6 to 8 hours NO HEAT!!

Put in Jars or Baskin Robbins containers.

Best 2 days after all above is done.

L

Lasagna, Skillet - ATK

Servings: 4

Meatloaf mix is a combination of ground beef, pork, and veal, sold pre-packaged in many supermarkets. If it's unavailable, use ground beef. Use a 12-inch nonstick skillet with a tight-fitting lid for this recipe.

1 Can (28 Ounces) Diced tomatoes

Water

1 Tablespoon Olive oil

1 Medium Onion, Minced

Table salt

3 Medium Cloves garlic, Minced or pressed through a garlic press (about 1 tablespoon)

1/8 Teaspoon Red pepper flakes

1 Pound Meatloaf mix

10 Curly-edged lasagna noodles, Broken into 2-inch lengths

1 Can (8 Ounces) Tomato sauce

1/2 Cup Parmesan cheese plus 2 additional tablespoons, Grated

Ground black pepper

1 Cup Ricotta cheese

3 Tablespoons Fresh basil, Chopped

Pour tomatoes with their juices into 1-quart liquid measuring cup. Add water until mixture measures 1 quart.

Heat oil in large nonstick skillet over medium heat until shimmering. Add onion and 1/2 teaspoon salt and cook until onion begins to brown, about 5 minutes. Stir in garlic and pepper flakes and cook until fragrant, about 30 seconds. Add ground meat and cook, breaking apart meat, until no longer pink, about 4 minutes.

Scatter pasta over meat but do not stir. Pour diced tomatoes with juices and tomato sauce over pasta. Cover and bring to simmer. Reduce heat to medium-low and simmer, stirring occasionally, until pasta is tender, about 20 minutes.

Remove skillet from heat and stir in 1/2 cup Parmesan. Season with salt and pepper. Dot with heaping tablespoons ricotta, cover, and let stand off heat for 5 minutes. Sprinkle with basil and remaining 2 tablespoons Parmesan. Serve.

Difficulty - 5, Taste - 9

Lasanga - Debbie Sullivan

Debbie Sullivan. Lance and Debbie Sullivan are Galdiano Family Friends

2 1/2 Pounds Ground Beef, Browned & drained

3 Cans Tomato Sauce (15 oz)

Oregano Leaf to taste

Garlic Salt to taste

Lasanga Noodles

3 Cup Mozzarella Cheese, Grated

Parmasean Cheese

Brown and drain ground beef, then add following ingredients tomato sauce, oregano leaf, and garlic salt. Simmer about 30 minutes.

While simmering, boil your lasagna noodles as directed on package. In a 9x12 casserole dish, place a layer of noodles, then meat sauce, then 1 cup grated mozzarella cheese. Continue layering until there are three layers of noodles. On the last layer, sprinkle parmesan cheese on top.

Bake for 15 minutes at 350 degrees.

M

Macaroni and Cheese, Cheesy Chicken & Broccoli

Kraft© Foods

*I turn this into a side dish by leaving out the chicken. I also like using Bowtie pasta and using Swanson© Chicken Broth.
-George*

4 (About 1-1/2 Pounds) Boneless skinless chicken breast halves , Cut into chunks

1 Can (14-1/2 oz.) Chicken broth

2 Cups ((8 oz.) Elbow macaroni, , Uncooked

1/2 Pound (8 oz.) VELVEETA Pasteurized Prepared Cheese Product, Cut up

1 Package (10 oz.) Frozen chopped broccoli, Thawed

COOK chicken in large nonstick skillet on medium-high heat for 5 to 7 minutes or until chicken is cooked through, stirring occasionally.

STIR in broth. Bring to boil. Stir in macaroni; cover. Reduce heat to medium-low. Simmer 8 to 10 minutes or until macaroni is tender.

ADD VELVEETA and broccoli. Cook until VELVEETA is melted and broccoli is heated through; stirring frequently.

Difficulty - 3, Taste - 9

Manicotti

Servings: 6

American Beauty® Blue Ribbon Classic

14 Pieces (8 Ounces) American Beauty® Manicotti, Uncooked

1 3/4 Cups (15 ounces) Part-skim Ricotta Cheese

2 Cups (8 ounces) Shredded Mozzarella Cheese

1/4 Cup Parmesan Cheese, Grated

2 Tablespoons Fresh Parsley, Chopped

1/2 Teaspoon Salt

1/4 Teaspoon Ground Black Pepper

3 Cups (30 ounces) Spaghetti Sauce

Cook past according to package directions; drain. Cool in single layer on foil. Heat oven to 350° F. In large bowl, stir together cheeses, parsley, salt and pepper; spoon into cooled pasta tubes. Spread thin layer of sauce on bottom of 13 x 9 x 2 - inch glass baking dish; arrange filled pasta in single layer over sauce. Pour remaining sauce over pasta; cover with foil. Bake 40 minutes. Remove foil and bake 15 minutes longer or until hot and bubbly.

MAKE AHEAD DIRECTIONS: Do not bake. Cover dish tightly with plastic wrap; then foil. Freeze for up to 2 months. Remove foil and plastic wrap; replace foil. Bake at 350° for 1 hour and 30 minutes. Remove foil; bake at 15 minutes longer.

Difficulty - 7, Taste - 8

Meat Loaf - Ann Landers

Ann Landers

Servings: 6

2 Pounds Ground round steak

2 Eggs

1 1/2 Cups Bread crumbs

3/4 Cup Ketchup

1 Teaspoon Accent

1/2 Cup Warm water

1 Package Liptons onion soup mix

1 Can (8 Ounces) Tomato sauce

Pre-heat oven to 350° F.

Mix together all ingredients except bacon and tomato sauce.

Form into a loaf and put into a bread loaf pan.

Cover with bacon and pour tomato sauce over loaf.

Bake on the middle level of a preheated 350°F. oven for one hour.

Meat Loaf - Cooper Family

Cooper\Hamil Family Tradition

1 Pound Hamburger

1 Envelope Onion Soup Mix

1 Can Mushroom Soup

4 Ounces Mushroom Stems and Pieces

Line a loaf pan with aluminum foil, leaving enough extra to cover the top.

Mix meat, mushroom and 1/2 soup mix and form a loaf inside pan.

Mix mushroom soup and the rest of the onion soup. Pour on top of loaf and cove with the foil.

Bake at 350° F for 1 and 1/2 hours.

Menudo - Mary Galdiano

Mary Galdiano

Marilyn Galdiano Bryant, Amilia and Ezri Galdiano's Paternal Aunt.

Note Mom prefers to use honeycomb menudo because it is the most tender.

4 Pounds Menudo (Beef tripe) , Cleaned and diced in to bite size pieces

1/2 Teaspoon Garlic powder

2 Tablespoons Salt (or salt to taste)

1 1/2 Ounces Chili powder

1/2 Teaspoon Comino

1/2 Teaspoon Oregano

1 Large Can Hominy (OR 2 Small cans)

2 Pigs feet

1 Large Onion, Diced

2 Lemons , Cut into wedges

Corn tortillas

Bring menudo to a boil in a large stock pot then lower heat and simmer for one hour. In a separate pot boil the pigs feet. Then remove half the water from the menudo and add fresh water. This cuts down on the fat.

Remove the pigs feet from the water and add them to the menudo pot. Add the garlic, salt, chili powder, comino and oregano. Cook for another hour. Add hominy at the last ten minutes of cooking time. Garnish each bowl of menudo with diced onion and a wedge of lemon. Serve with warm corn tortillas.

Difficulty - 7, Taste - 8

Muffins, Chocolate Lava

Alton Brown

FoodTV - GOOD EATS with Alton Brown, Show # EA-1A13

More like a cupcake than a muffin, but I I guess "Chocolate Lava Cupcakes" didn't have the same ring? It's suppose to comeout with the Chocolate "Lava" contained within the muffin, which is released when you cut into it. I cannot get it to do that. The lava always remains visible in the center. Still delicious though. - G. Galdiano

8 Ounces Semisweet chocolate chips

1 Stick Butter

1/2 Teaspoon Vanilla extract

1/2 Cup Sugar

3 Tablespoons Flour

1/4 Teaspoon Salt

4 Eggs

Butter, to coat muffin tin

1 Tablespoon Cocoa powder

1 Cup Vanilla ice cream

1 Teaspoon Espresso powder

Preheat the oven to 375° F. Place a small metal bowl over a saucepan with simmering water. Melt the chocolate and butter in the bowl. Stir in vanilla.

In a large mixing bowl, combine sugar, flour and salt. Sift these into the chocolate and mix well with electric hand mixer. Add eggs one at a time, fully incorporating each egg before adding the next. Beat at high until batter is creamy and lightens in color, approximately 4 minutes. Chill mixture.

Coat the top and each cup of the muffin tin with butter. Dust with the cocoa powder and shake out excess. Spoon mixture into pan using a 4-ounce scoop or ladle.

Bake for 10 to 11 minutes. Outsides should be cake-like and centers should be gooey.

While muffins are in oven, melt the ice cream in a small saucepan. Stir in the espresso powder. Serve over warm muffins.

Difficulty - 6, Taste - 8



Oatmeal - Good Eats

Alton Brown

Good Eats

Very different, and better, than rolled oats. You can use different combinations of Dairy.

1 Tablespoon Butter

1 Cup Steel cut oats

3 Cups Boiling water

1/2 Cup Whole milk

1/2 Cup PLUS1 Tablespoon Low-fat Buttermilk (for when after oatmeal Is cooked)

1 tablespoon Brown sugar

1/4 teaspoon Cinnamon

In a large saucepot, melt the butter and add the oats. Stir for 2 minutes to toast. Add the boiling water and reduce heat to a simmer. Keep at a low simmer for 25 minutes, without stirring.

Combine the milk and half of the buttermilk with the oatmeal. Stir gently to combine and cook for an additional 10 minutes. Spoon into a serving bowl and top with remaining buttermilk, brown sugar, and cinnamon.

Difficulty - 3, Taste - 8



Pancit Cantou Guisado - Sybil Miranda

Traditional Filipino Dish

Sybil Miranda, Galdiano Family's Friend. Sybil was the mother of George's College Housemate, Vince Miranda.

Servings: 15

A Filipino dish

2 Cups Califlower

1/2 Head Cabbage, Sliced

2 Cups Snow Peas (aka Sitsaro)

2 Carrots, Cut into strips

1 Large Onion, Sliced

1 Head Garlic

3 Cups Pork, Sliced

2 Cups Shrimp, Shelled

1/2 Kilo Canton Noodles (birthday Brand)

6 Tablespoons Cooking Oil

1 Tablespoon Soy Sauce

2 Tablespoons Salt

1/2 Teaspoon Black Pepper

8 Cups Water

Saute garlic until brown then add onions. When onions are slightly browned, add pork and shrimp.

Add 8 cups water then let it boil until meat is tender. Add carrots, califlower and pea pods (sitsaro) and let it stay for 2 minutes.

Add salt, soy sauce and black pepper (add more if desired).

Add cabbage then add noodles, mixing thoroughly until cooked.

Pankcakes

4 Cups Flour

4 Cups Milk

4 Whole Eggs

4 Teaspoons Baking Powder

4 Tablespoons Oil or Melted Butter

4 Tablespoons Sugar

1 Teaspoon Salt

1 Tablespoon Vanilla (optional)

Mix flour and salt.

Cream butter and sugare. Mix milk, eggs, baking powder, oil, and sugar

Pour wet ingredients on top of dry. Mix until flour it wet. There will be lumps. Let sit for at least 5 minutes.

Cook each side on hot griddle until golden brown and delicious.

Pasta Primavera - Annette Cooper

Annette Cooper

Annette Cooper, Kimberly Annette Cooper Galdiano's Paternal Aunt

Servings: 4

4 Ounces Linguine

2 Tablespoons Butter

1 Cup Fresh Broccoli, Thinly sliced

1 Medium Carrot, Thinly sliced
1/2 Cup Green onion, Thinly sliced
1 Clove Garlic
1 Tablespoon Dried Basil, Crushed
1/2 Teaspoon Salt
1/4 Teaspoon Pepper
1 1/2 Cups Mushrooms, Sliced
6 Ounces Frozen Pea pods
1/4 Cup Dry White wine
Parmesan cheese, Grated

Cook linguine in boiling salted water until tender; drain & keep warm.

Meanwhile, melt butter in 10" skillet. Carrots, onion, garlic, basil, salt & pepper. Cook 6 to 7 minutes or until tender. Add mushrooms & broccoli; cook about 2 minutes or until tender. Add pea pods and wine. Cover and cook 2 minutes or until vegetables are crisp-tender.

Stir linguine into vegetables; toss. Turn mixture into serving bowl. Sprinkle parmesan cheese atop & toss.

Peanut Brittle - Hamil Family

Hamil Family Tradition

2 Cups Sugar
1 Cup Karo® Syrup
1/2 Cup Water
3 Cups Peanuts, Raw
1/4 Stick Butter
2 Teaspoons Baking Soda
1 Teaspoon Vanilla Extract (optional, not in original recipe)

Mix sugar, Karo® syrup, and water until mixture boils. Add peanuts and butter. Cook until 320° F.

Remove from heat, add baking soda. Pour on buttered slab. Stretch as thin as possible as fast as you can.

Difficulty - 8, Taste - 9

Pecan Snowballs - Ginger Black

Ginger Cooper Black, Kimberly Cooper Galdiano's Maternal Aunt

2 Cups Flour
3/4 Cup Sugar
1 Cup Margarine, Softened
1 Teaspoon Vanilla
2 Cups Chopped Pecans

Preheat oven to 325° F. Cream softened margarine. Add vanilla and sugar. Beat until fluggy. Add flour. Mix well and then add pecans.

Mix with hands and shape into 1" balls. Bake on foil lined cookie sheet at 325° F for 8 minutes.

Cool for 4 minutes and transfer to rack. Cool completely and roll in powdered sugar.

Yield: 6 Dozen

Picante Sauce

Helen Bryant, Galdiano Family Friend.

1/2 Cup Onion, Coarsely chopped
1/8 Cup Green Peppers, Chopped
1 Clove Garlic, Minced
1 Tablespoon Olive Oil
1/2 Cup Tomato, Chopped

1 Tablespoon Jalepeno Pepper, Finely chopped
1/4 Teaspoon Dried Whole Oregano
1/4 Teaspoon Dried Cumin
1/8 Teaspoon Salt
1 1/2 Tablespoons Vinegar
8 Ounces Tomato Sauce

Saute onion, green pepper, and garlic in hot oil. Combine vegetables and remaining ingredients except tomato sauce in container of electric blender. Process 2 to 3 seconds.

Combine vegetable mixture and tomato sauce, stirring well.

Yield: 1 3/4 Cups

Pico De Gallo - Jack Cooper III

Jack Cooper III

Jack Coope III, Amilia & Ezri Galdiano's Maternal Grandfather

1 Cup Yellow Onion, Chopped
1 Cup Tomatoes, Diced
1/4 Cup Green Onion, Chopped
Cilantro, To Taste
Lowry's Garlic Salt, To Taste
Morton's Nature Seasoning, To Taste

Mix all ingredients and let sit overnight if possible.

Pie Crust - Letha Hamil

Letha Hamil

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

Crisco® pie crust has been a Cooper family favorite for generations

1 1/3 Cups AP Flour, Sifted
1/2 Teaspoon Salt
1/2 Cup Crisco®
3 Tablespoons Cold water (Original Crisco Version calls for 3 TBLS, but some family versions call for 6 TBLS. Start with 3 and add more if needed.)

Measure sifted flour, combine flour & salt, then cut in Crisco. Sprinkle on water and form into a ball. Roll out to fit 9" pie pan.

For single baked pie shell, heat oven to 425°F. Thoroughly prick bottom and sides with fork (50 times) to prevent shrinking. Bake at 425°F for 10 to 15 minutes or until lightly browned.

For recipe calling for unbaked pie shell, follow baking directions given in that recipe.

Pie, Apricot Fried - Cooper Family

Cooper Family Tradition

OJ "Jack" Cooper III, Amilia and Ezri Galdiano's Maternal Grandfather

Whenever the Cooper clan get together, these seem to be made, especially at holiday time.

Rolling dough very thin is very important.

FILLING

1 Package California Dried Apricots, Soaked

CRUST

2 Cups Flour
3 Teaspoons Baking powder
1/2 Teaspoon Salt
1/2 Cup Shortening

3/4 Cup Milk

Soak apricots for several hours. Cook 30 to 45 minutes, until tender. Remove from heat and add 1 cup of sugar. Mix well.

For crust, mix dry ingredients, cut in shortening, add milk.

Roll out dough on floured board until real, real thin.

Cut dough into 5" circles. Place filling in center, fold over and seal edges.

Fry in 1/2 to 1 inch of oil. Drain on paper towels and sprinkle with sugar or cinnamon sugar.

Copyright: April 2004

Difficulty - 7, Taste - 8

Pie, Buttermilk - Betty Crawford

Betty Crawford, Kimberly Annette Cooper Galdiano's Paternal Aunt

1/2 Cup Buttermilk

1 2/3 Cups Sugar

1/2 Stick Butter

3 Eggs, Beaten

1 Teaspoon Vanilla

1/4 Teaspoon Cinnamon

1 9" Unbaked Pie Crust

Preheat oven to 350°F. Blend buttermilk, sugar and butter. Add eggs and mix well.

Blend in cinnamon & vanilla. Pour in unbaked pie shell.

Bake at 350° for 45 minutes or until golden brown.

Pie, Buttermilk - Susan Griffith

Susan Griffith, Galdiano Family Friend

"I made a double recipe and used a deep dish 10 inch pie shell for Thanksgiving. That takes longer to bake, of course, but I also put foil strips around the fluted edges to keep them from getting too dark/burning since I knew it would take longer to bake." - Susan Griffith

1 1/2 Cups Sugar

3 Eggs

3 Tablespoons Flour

1/2 Cup Buttermilk

1 Stick Butter (Very soft or melted and cooled to room temp.)

1/2 Teaspoon Vanilla

Beat eggs with hand beater. Combine sugar with flour and add to the eggs. Add buttermilk, butter and vanilla.

Pour into an unbaked 9 inch pie shell. Bake at 400 degrees for 10 min. Reduce heat to 325 degrees and bake for 35 min.

longer. If pie is very jiggly in the middle, bake for a few minutes longer. Be careful not to overbake. A little jiggle is okay as it will set when the pie cools.

Difficulty - 4, Taste - 10

Pie, Cherry Cheese

Eagle Brand®

Also Called "Cheerio Cream Cheese" Pie

1 9" pie crust or 9" cookie crust, Pre-baked

1 Package (8 oz) Cream cheese, Softened

14 Ounces Sweetened condensed milk

1/3 Cup Lemon juice

1 Teaspoon Vanilla

1 Can (1 lb, 5 ounces OR 21 ounces) Cherry pie filling, Chilled

In medium sized bowl, beat cream cheese until light and fluffy. Gradually add sweetened condensed milk and mix until well blended.

Stir in lemon juice and vanilla.. Turn into pie crust. Refrigerate 2 to 3 hours. Garnish with chilled cherry pie filling.

Difficulty - 2, Taste - 8

Pie, Chocolate - Letha Cooper

Letha Cooper

OJ "Jack" Cooper, Amila & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

FILLING

1/2 Pound Marshmallows

1 Cup Milk

1 Teaspoon Vanilla

1 Cup Heavy cream

2 Ounces Unsweetened chocolate, Grated

1 Cup Nuts

1 9" Pie shell

TOPPING

1 Cup Heavy cream

1 Ounce Semi-sweet chocolate

FILLING: warm milk over medium heat and melt marshmallows in milk. Add vanilla & cool.

Whip cream. When filling starts to congeal, fold in grated chocolate, nuts and whipped cream. Put in pie shell.

TOPPING: Whip cream and put on top of pie. Shave chocolate with potato peeler over topping. Add more if desired.

Pie, Custard - Sarah Clinton

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

Tastes better cold.

4 Whole Eggs

1/2 Cup Sugar

1/2 Teaspoon Salt

1/2 Teaspoon Vanilla extract

1/4 Teaspoon Almond extract

2 1/2 Cups Scaled milk

Nutmeg, To taste

Preheat oven to 400° F.

In a large bowl, blend eggs, sugar, salt, vanilla and almond extract. Gradually stir in scalded milk.

Pour into unbacked pie shell.

Bake at 400° for 10 minutes, then at 275-300° F. for about 50 minutes. Spinkle baked pie with nutmeg.

Pie, French Cream - Letha Cooper

Letha Cooper

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

CRUST

1/2 Cup Butter, Melted

1 1/2 Cups (About 108) Vanilla wafers, Crushed fine

FILLING

1 1/2 Cups Milk

2 Tablespoons Flour

2 Egg yolks

1/2 Cup Sugar
MERINGUE
2 Egg whites
1/2 Cup Sugar
1/8 Teaspoon Cream of tartar
1/2 Cup (About 36) Vanilla wafers

Preheat oven to 300° F.

CRUST: Mix butter and wafers together and press into pie pan. FILLING: Cook as custard. Put into crust. MERINGUE: Beat egg whites with 1/2 cup sugar until stiff peaks form & cover with 1/2 cup of vanilla wafer crumbs.

Bake 20 minutes at 300° F. When slightly cool, refrigerate until served.

Pie, Lemon - Letha Cooper

Letha Cooper

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

One of Kim's Favorites

FILLING

7 Tablespoons Cornstarch
1 1/2 Cups Sugar
1 1/2 Cups Hot water
1/4 Teaspoon Salt
3 Egg yolks
2 Tablespoons Butter
1/2 Cup Lemon juice, Freshly squeezed

MERINGUE

3 Egg whites
1/4 Teaspoon Cream of tartar
6 Tablespoons Sugar

FILLING: Combine cornstarch, sugar, hot water & salt and cook over medium heat until thick.

Add yolks, butter and cook 6 minutes more. At end of cooking, add lemon juice.

MERINGUE: Combine ingredients and whip until stiff peaks form. Add to top of pie, and bake until top slightly browns.

Difficulty - 3, Taste - 9

Pie, Lemon Meringue - OJ Cooper III

OJ "Jack" Cooper III

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather

Another of Kim's Favorites

FILLING

1 Cup Granulated sugar
1/4 Teaspoon Salt
1/4 Cup Flour
3 Tablespoons Cornstarch
2 Cups Water
3 Eggs, Separated
1 Tablespoon Butter
1/4 Cup Lemon juice

MERINGUE

3 Egg whites (left over from filling)
1/4 Teaspoon Salt
1/2 Cup Sugar

PIE CRUST

1 1/3 Cups All purpose flour, Sifted

1/2 Teaspoon Salt
1/2 Cup Crisco®
3 Tablespoons (3 -6 Tablespoons) Water

FILLING: Combine sugar, salt, flour and cornstarch. Gradually stir in water. Cook over medium heat until thickened and smooth.

Gradually stir hot mixture into beaten egg yolks & return to low heat for 2 minutes.

Stir in butter and lemon juice. Cool. Pour into shell

MERINGUE: Beat egg whites & salt. Add sugar slowly and continue beating until stiff peaks form.

PIE CRUST: Combine flour and salt and cut in Crisco. Add water and form into ball. Blind bake crusts before adding filling. Can divide dough in half to make 2 thin crusts. If you do this, use 6 tablespoons of water.

Taste - 9

Pie, Millionaire - Letha Cooper

Letha Cooper

OJ "Jack" Cooper, Amila & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

2 9" Pie crusts

2 Packages of Dream Whip (OR two 12 or 16 Ounce packages of frozen whipped topping), Thawed

8 Ounces Cream cheese, Softened

4 Tablespoons Milk

1 Can (Small) of crushed pineapple

3/4 Cup Pecans, Chopped

1 Box (16 ounces) Confectionaires sugar

Mix cream cheese and milk. Prepare dream whip as directed. Mix all ingredients and pour into pie shells. Chill & serve.

Yield: 2 pies

Pie, Pecan - Letha Cooper

Letha Cooper

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather. Letha is Jack's Mother.

1/2 Cup Oleo (margarine), Melted

1 Cup Sugar

1 Cup Corn syrup

4 eggs, Slightly beaten

1 Teaspoon Vanilla

1 9" pie crust

1 Cup Pecans, Chopped

Preheat oven to 325° F.

Combine oleo, sugar, syrup and cook over low heat, stirring constantly until sugar dissolves.

Cool and add eggs, vanilla & salt. Blend well and pour into crust. Top with pecans and bake at 325° F for 50 to 55 minutes.

Pie, Pecan - Oj "jack" Cooper III

OJ "Jack" Cooper III

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather

3 Eggs, Slightly beaten

1 cup Sugar

1/2 cup Light Karo® corn syrup

1/2 cup Butter, Melted

1 teaspoon Vanilla

1 cup Pecans

Preheat oven to 375° F. Mix all ingredients slightly and pour into unbaked pie crust. Bake at 375° for 35 to 45 minutes.

Pie, Pecan - Vivian Truesdell Hamil

Vivian Truesdell Hamil

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather. Vivian is Kimberly Annette Cooper Galdiano's Maternal Grandmother.

Variations: Substitute peanuts, macadamia nuts, cashews, or 3/4 cup of coconut AND 1/2 cup quick-cooking rolled oats.

1 Cup Sugar

1/2 Cup Water

2 Egg Yolks

1/2 Cup Milk

2 Tablespoons Flour, Rounded

1 Teaspoon Vanilla

1 Tablespoon Butter

1 Cup Pecans

1 Pie shell, Baked

Combine sugar and water, cook until syrup. Add a little milk to syrup to cool it (remove from heat). Mix remaining milk with flour and beat with egg yolks.

Add egg mixture to syrup and cook until thick. Add pecans, vanilla and butter. Pour into baked pie shell.

Serve with layer of whipped cream on top.

Pie, Pumpkin - Eagle Brand®

Servings: 8

Eagle Brand® Perfect Pumpkin Pie

1 9" Unbaked pie crust

1 Can (15 Ounce) Pumpkin puree

1 Can (14 ounce) Eagle Brand® Sweetened condensed milk

2 Eggs

1 Teaspoon Ground cinnamon

1/2 Teaspoon Ground ginger

1/2 Teaspoon Ground nutmeg

1/2 Teaspoon Salt

Preheat oven to 425° F.

With mixer beat pumpkin, Eagle® Brand , eggs, spices and salt. Pour into crust.

Bake 15 minutes. Reduce oven temperature to 350 ; bake 35 to 40 minutes longer. Cool. Garnish as desired. Refrigerate leftovers.

Difficulty - 3, Taste - 9

Pie, Pumpkin - Libby's®

Libby's®

Servings: 8

Libby's® Famous Pumpkin Pie

1 9" deep dish pie crust, Unbaked

3/4 Cup White sugar

1 Teaspoon Ground cinnamon

1/2 Teaspoon Salt

1/2 Teaspoon Ground ginger

1/4 Teaspoon Ground cloves

2 Eggs

1 Can (15 ounces) LIBBY'S® 100% Pure Pumpkin
1 Can (12 Fluid ounces) NESTLE® CARNATION® Evaporated Milk

Preheat oven to 425 F.

Combine sugar, salt, cinnamon, ginger and cloves in small bowl.

Beat eggs lightly in large bowl.

Stir in pumpkin and sugar-spice mixture.

Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean.

Cool on wire rack for 2 hours.

Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)

Difficulty - 5, Taste - 9

Popcorn, Carmel - Vivian Truesdell Hamil

Vivian Truesdell Hamil

Vivian Truesdale Hamil, Amilia and Ezri Galdiano's Maternal Great Grandmother

20 Cups Popcorn, Popped

2 Cups Brown sugar

2 Sticks Margarine

1/2 Cup White Karo® syrup

1/2 Teaspoon Baking soda

Preheat oven to 225° F.

Heat everything but popcorn for 15 minutes.

Pour over popcorn and put in oven.

Stir every 15 minutes for an hour, or until popcorn is dry enough.

Difficulty - 3, Taste - 8

Popcorn, Perfect

3 Tablespoons Peanut oil

3 Ounces (Approximately 1/2 cup) Popcorn kernels

1/2 Teaspoon Popcorn salt

3 Tablespoons Unsalted butter

Place the oil, popcorn and salt in a large, 6-quart, metal mixing bowl. Cover with heavy-duty aluminum foil and poke 10 slits in the top with a knife.

Place the bowl over medium heat and shake constantly using a pair of tongs to hold the bowl. Continue shaking until the popcorn finishes popping, approximately 3 minutes.

Remove the bowl from the heat and carefully remove the foil. Stir in any salt that is on the side of the bowl.

Melt the butter in the microwave. Slowly drizzle over the popcorn, while spinning the bowl. Serve immediately.

Difficulty - 2, Taste - 7

Pork, Jamaican Jerk

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Pounds Pork tenderloin

2 Habanero chiles (AKA Scotch Bonnets)

2 Bunches Scallion, Chopped in 1" lengths

1/2 Medium Onion, 1" Slices

1 Ginger, Sliced

3 Cloves Garlic, Crushed

2 Teaspoons Thyme

2 1/2 Teaspoons Allspice
1/2 Teaspoon Pepper
1/2 Teaspoon Nutmeg
1/4 Teaspoon Cinnamon
1/4 Cup White Vinegar
3 Tablespoons Soy sauce
2 Tablespoons Oil
3 Tablespoons Kosher salt
1 Teaspoon Sugar
Oil for basting

Butterfly loin to 1" thick slab and stab with knife.

Process peppers, scallions, onion, ginger, and garlic. Combine with spices and marinade meat in this mixture.

Grill with additions of wood chips.

Rest for 5 minutes and slice.

Pot Pie, Chicken - Leslie Carden

Leslie Carden, Galdiano Family Friend

2 Cans Cream of Potato Soup
1 Cup Frozen Mixed Vegetables
2 Cups Chicken, Cooked and diced
1/4 Cup Milk
1/4 Teaspoon Thyme
1/2 Teaspoon Pepper
2 9-inch Rolled Pastry Crusts

Preheat oven to 375° F. Place pie crust on bottom of pie dish.

Mix all ingredients and pour into pie dish.

Cover with other pie crust and cut slits in the crust.

Bake for 45 minutes or until crust is golden brown.

Pot Roast Tacos

David Garrido and Robb Walsh

Nuevo Tex-Mex

A delicious tex-mex pot roast

4 Pounds 7 Bone chuck roast
1 Teaspoon Salt
1 Teaspoon Pepper, Freshly ground
2 Cloves Garlic, Slivered
2 Tablespoons vegetable oil
2 Onions, Coarsely chopped
1 Cup Beef stock
1 Cup Tomato sauce
1 Teaspoon Dried oregano
1/2 Teaspoon Cumin
2 Ancho chiles, Stemmed and seeded
2 Pasilla chiles, Stemmed and seeded
12 Tortillas, Warmed

Season the pot roast with salt and pepper. Peier the meat with the knife in several places and intest the garlic slivers. In a large heavy pot, heat the oil over high heat. Brown the roast for about 3 minutes on each side, then add the onions. Cook, stirring occasionally, until the onions are tender, about 5 minutes. Add the stock, tomato sauce, oregano, and cumin. Reduce the heat to low.

Put the ancho and pasilla chiles in the braising liquid and allow to simmer for 10 minutes, or until soft. Remove the chiles and 1 cup of the braising liquid and transfer to a blender. Puree the mixture and return to the pot. Cover and simmer over low heat for 3 hours to 4 hours, or until the meat falls completely from the bone and shreds easily with a fork.

Transfer the meat to a cutting board. Trim away the gristle and the bones. Shred the meat and put it on a serving platter. Pour the braising liquid into a gravy boat. Serve with warm tortillas.

Difficulty - 8, Taste - 10

Pot Roast, Lipton

Lipton Onion Soup Mix Pot Roast

1 Pot Roast

2 Envelopes Lipton® Onion Soup Mix

2 Cups Water

Carrots

Onions

Celery

Bell Pepper

Place pot roast in crockpot and sprinkle with onion soup mix. Add aromatics.

Pour water over pot roast.

Cook on low 8-10 hours or until tender.

Potatoes, Mashed Buttermilk

Servings: 4

To achieve the proper texture, it is important to cook the potatoes thoroughly; they are done if they break apart when a knife is inserted and gently wiggled (see photo below). Buttermilk substitutes such as clabbered milk do not produce sufficiently tangy potatoes. To reduce the chance of curdling, the buttermilk must be at room temperature when mixed with cooled melted butter.

2 Pounds Yukon Gold potatoes, Peeled and cut into 1-inch chunks

Table salt, To taste

6 Tablespoons Unsalted butter (melted and cooled)

2/3 Cup Buttermilk, at room temperature

Ground black pepper, To taste

Place potatoes in large saucepan; add cold water to cover by 1 inch and 1 tablespoon salt. Bring to boil over high heat, then reduce heat to medium and simmer until potatoes break apart when paring knife is inserted, about 18 minutes. Drain potatoes and return to saucepan set on still-hot burner.

Using potato masher, mash potatoes until a few small lumps remain. Gently mix melted butter and buttermilk in small bowl until combined. Add butter/buttermilk mixture to potatoes; using rubber spatula, fold gently until just incorporated. Adjust seasoning with salt and pepper; serve immediately.

Potatoes, Skillet-Roasted - ATK

America's Test Kitchen

Servings: 4

1 1/2 Pounds Red Bliss potatoes small or medium sized, Scrubbed and unpeeled

2 Tablespoons Olive oil

3/4 Teaspoon Kosher salt (or sea salt)

1/4 Teaspoon Ground black pepper

If using small potatoes (1 1/2- to 2-inch diameter), halve each potato. If using medium potatoes (2- to 3-inch diameter), quarter each potato to create 3/4- to 1-inch chunks. Rinse potatoes in cold water and drain well; spread on clean kitchen towel and thoroughly pat dry.

Heat oil in heavy-bottomed 12-inch nonstick skillet over medium-high heat until shimmering. Add potatoes cut side down in single layer; cook, without stirring, until golden brown (oil should sizzle but not smoke), 5 to 7 minutes. Using tongs, turn potatoes skin side down if using halved small potatoes or second cut side down if using quartered medium potatoes; cook, without stirring, until deep golden brown, 5 to 6 minutes longer. Stir potatoes, then redistribute in single layer. Reduce heat to medium-low, cover, and cook until potatoes are tender (paring knife can be inserted into potatoes with no resistance), 6 to 9 minutes.

When potatoes are tender, sprinkle with salt and pepper and toss or stir gently to combine; serve immediately.

Potatoes, Smashed - ATK

America's Test Kitchen

White potatoes can be used instead of Red Bliss, but their skins lack the rosy color of Red Bliss skins. Try to get potatoes of equal size; if that's not possible, test the larger potatoes for doneness. If only larger potatoes are available, increase the cooking time by about 10 minutes. Check for doneness with a paring knife.

2 Pounds Red Bliss potatoes (about 2 inches in diameter), Unpeeled and scrubbed

Table salt

1 Bay leaf

4 Tablespoons Unsalted butter, Melted and warm

1/2 Cup (4 Ounces) Cream cheese, At room temperature

Ground black pepper

3 Tablespoons Fresh chives (optional), Chopped

Place potatoes in large saucepan and cover with 1 inch cold water; add 1 teaspoon salt and bay leaf. Bring to boil over high heat, then reduce heat to medium-low and simmer gently until paring knife can be inserted into potatoes with no resistance, 35 to 45 minutes. Reserve 1/2 cup cooking water, then drain potatoes. Return potatoes to pot, discard bay, and allow potatoes to stand in pot, uncovered, until surfaces are dry, about 5 minutes.

While potatoes dry, whisk melted butter and softened cream cheese in medium bowl until smooth and fully incorporated. Add 1/4 cup of reserved cooking water, 1/2 teaspoon pepper, chives (if using), and 1/2 teaspoon salt. Using rubber spatula or back of wooden spoon, smash potatoes just enough to break skins. Fold in butter/cream cheese mixture until most of liquid has been absorbed and chunks of potatoes remain. Add more cooking water 1 tablespoon at a time as needed, until potatoes are slightly looser than desired (potatoes will thicken slightly with standing). Adjust seasonings with salt and pepper; serve immediately.

Pudding, Banana - Courtney Cartwright

Courtney Cartwright, Galdiano Family Friend. Courtney's Daughter, Camryn, is one of Amilia's Best Friends.

2 Bags Chessman cookies

6 Bananas (6-8), Sliced

2 Cups Milk

1 Box Instant French Vanilla Pudding (5 Oz)

1 Package Cream Cheese (8 Ounces), Softened

1 Can Sweetened Condensed Milk (14 Ounces)

1 Tub Cool Whip (12 Ounces)

Line 13X9 pan with 1 bag of cookies. Layer bananas.

Combine milk and pudding. Combine cream cheese and condensed milk. Fold cool whip into cream cheese mixture.

Add cream cheese mix to pudding. Stir until well blended. Pour over bananas. Cover with cookies. Refrigerate.

Difficulty - 2, Taste - 9

Pudding, Banana - Sarah Clinton

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1 1/2 Cups Sugar

5 Tablespoons Flour

1 Dash Salt

6 Eggs

4 Cups Milk
1 Teaspoon Vanilla
4 (3-4) Bananas
1 Box Nabisco Nilla wafers

Heat water in the bottom half of a double boiler. Place 1/2 of milk (3/4 cup) in a blender with eggs and dry ingredients. Blend well and pour into top of double boiler with the other half of the milk.

Cook the pudding mixture over the double boiler, stirring constantly until mixture is thickened (will coat a the spoon), about 15-20 minutes. Take off the top part of the double boiler and add vanilla, stirring well.

While the pudding starts to cool, layer banana slices and cookies in a large dish, starting with the cookies. When finished with the layers, pour the pudding all over it.

Difficulty - 2, Taste - 9

Pudding, Banana - Susan Griffith

Susan Griffith

Servings: 8

Can use 1.5 Cups of Whole Milk and 1.5 cups of Half and Half. Use Mexican Vanilla

Susan Griffith's Banana Pudding

1/2 Cup Flour
1 Cup Sugar
2 Eggs, Beaten
2 Cups Whole Milk
1 Cup Half and Half
2 Teaspoons Butter
1 Teaspoon Mexican Vanilla
4 Bananas (4 to 6)
Vanilla Wafers

Mix flour and sugar in a saucepan. Add beaten eggs and mix well. Add milk and vanilla and stir until well mixed. Add butter and begin to cook, stirring continually until thick.

Let pudding cool before assembling or wafers will be mushy.

Layer wafers, sliced banana, 1/2 of pudding, then repeat.

Difficulty - 3, Taste - 9

Pudding, Bananna - Eagle Brand

Eagle Brand®

I was hesitant to use a pudding recipe that uses pudding mix and is so easy, but this is actually good. - G. Galdiano

Eagle Brand® Bananna Pudding

1 Can (14 Ounces) Eagle Brand® Sweetened Condensed Milk
1 1/2 Cups Cold water (OR Milk)
1 Package (4 Serving Size) Vanilla Pudding Mix
1 Tub (2 Cups) Cool Whip Topping
3 Bananas
1 Box Vanilla Wafers

Mix Eagle Brand® and water, add in pudding mix. Mix until done and refrigerate until sets.

Take out and fold in cool whip. Layer pudding into bowl with bananas and cookies. Re-refrigerate.

Difficulty - 3, Taste - 9

Pudding, Bread

*Commander's Palace restaurant in New Orleans
Jennifer Liebl, Galdiano Family Friend*

"I have substituted vanilla extract for the whiskey. I have also done both vanilla and whiskey, but I put the whiskey in during the boiling stage so the alcohol would burn off and just leave a hint of the flavor. Then I added the vanilla after removing from heat. Either way is good. Enjoy!!!!" - Jennifer Lieble

The BEST Bread Pudding Ever!

BREAD PUDDING

1 Stick Butter, Softened

1 Cup Sugar

5 Eggs, Beaten

1 Pint Heavy whipping cream

1 Tablespoon Vanilla

1 Dash Cinnamon

1/4 Cup White chocolate

12 slices French bread, Fresh or stale, sliced 1-inch thick

WHISKEY SAUCE

1/2 Teaspoon Cornstarch

1 Cup Heavy cream

1 Cup Sugar

1 Pinch Cinnamon

1 Tablespoon Butter

1 Tablespoon Whiskey OR Bourbon

BREAD PUDDING

Preheat oven to 350. Beat together butter and sugar until creamy. Add eggs, cream, vanilla and cinnamon until thoroughly combined. Stir in raisins, if desired.

Pour mixture into a 9-inch square pan. Place bread slices flat in pan, six on bottom and six on top layer. Squish down with a spatula, or just use your hands. Make sure all pieces get submerged. Soak for 5 minutes; flip pieces over, if necessary, to make sure all get soaked through. Continue to periodically push them down and soak for another 10 minutes. You do not need to break up the pieces of bread. I also add chunks of white chocolate to mine at this stage, in between the layers and on top. (A yummy alternative to raisins!)

Cover the 9x9 pan with foil and then place in a 9x13 pan. Fill the 9x13 pan with water until it comes within a 1/2-inch from the top. Put in oven and bake for 35 minutes. Remove foil and bake for another 10 minutes, until pudding is browned on top but still soft.

Spoon pudding onto plates and pass the whiskey sauce separately.

WHISKEY SAUCE

In a small bowl, dissolve cornstarch in 1/4 c. water.

In medium saucepan, combine cream, sugar, cinnamon and butter. Bring to boil over medium high heat and cook, stirring frequently, to dissolve sugar, about 3 minutes. Stir in cornstarch mixture and cook until sauce thickens slightly, about 3 minutes. Remove from heat and stir in whiskey. Serve slightly warm.

Difficulty - 0, Taste - 10

R

Rice Krispies Treats®, Kellogg's® Original

Kelloggs©

<http://www.kelloggs.com/cgi-bin/brandpages/recipe/recipe.pl?id=1605;skin=kelloggs>

For best results, use fresh marshmallows.

1 jar (7 oz.) marshmallow creme can be substituted for marshmallows.

Diet, reduced calorie or tub margarine is not recommended.

Store no more than two days in airtight container.

3 Tablespoons Margarine (OR butter)

1 Package (10 Ounces) About 40 regular marshmallows (OR 4 Cups Miniature Marshmallows)

6 Cups Kellogg's® Rice Krispies® cereal

1. Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.
3. Using buttered spatula or waxed paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray. Cut into 2-inch squares when cool. Best if served the same day.

Difficulty - 1, Taste - 8

Rice, Mexican "Arroz a La Mexicana" - Hamil Family

Hamil Family Traditon

Vivian Truesdale Hamil, Amilia Vivian's Maternal Great Grandmother

Servings: 4

1 Cup Uncooked rice

1 Tablespoon Vegetable oil

1/2 Cup Onion, Chopped

1 Clove Garlic, Minced

1 3/4 Cups Beef broth

1 Teaspoon Ground cumin

1 Tablespoon Tomato paste

1/2 Cup Frozen green peas, Thawed

1/2 Cup Cooked carrots, Diced

Cook rice in hot oil in 2- to 3-quart saucepan over medium heat, stirring constantly, about 2 minutes. Stir in onion and garlic; cook, stirring, about 1 minute. Add broth and cumin. Heat to boiling; stir once or twice. Lower heat to simmer; cover with tight-fitting lid. Cook 15 minutes or until rice is tender and liquid is absorbed.

Combine tomato paste and 1 tablespoon water. Stir tomato mixture, peas, and carrots into rice; fluff with fork.

Rice, Spanish - Mary Galdiano

Mary Galdiano

Mary Galdiano, Amilia & Ezri Galdiano's Paternal Grandmother. George's Mother.

Mary Galdiano's Spanish Rice

1 Cup Rice

1 Tablespoon Oil for Frying Rice

2 Cups water

2 Cloves Garlic (about 1 Tablespoon), Minced

1/4 Teaspoon Cumin

1/4 Onion, Chopped

1/4 Green Bell Pepper, Chopped

1 Tablespoon Tomato Paste

1 Teaspoon Salt (or to Taste)

1/4 Teaspoon Pepper (or to Taste)

Fry dry, uncooked rice in oil until golden brown, about 15 minutes.

Add all remaining ingredients.

Cook on low heat, covered for about 15 minutes or until rice is tender.

Difficulty - 4, Taste - 10

Rolls, All Bran - Vivian Truesdell Hamil

Vivian Truesdell Hamil

Vivian Truesdell Hamil, Amilia & Ezri Galdiano's Maternal Great Grandmother

1 Cup Water, Boiling
1 Cup All-Bran® Cereal
3/4 Cup Shortening, Melted
3/4 Cup Sugar
1 1/2 Packages Yeast
1 Cup Water
1 1/4 Teaspoons Salt
2 Eggs, Beaten
6 Cups Flour

Mix bran cereal with boiling water, shortening, sugar and set aside to cool.

Dissolve yeast in warm water, add salt and beaten eggs; mix.

When bran mix has cooled, add yeast mixture.

Gradually add flour until dough forms a ball.

Place dough in well greased bowl, cover and refrigerate overnight.

Next day, punch dough down and knead lightly. Roll out and cut into biscuit shape.

Cover and let rise at least 2 hours (fast acting yeast may take only 1 hour).

Preheat oven to 400° F. Bake 10 to 12 minutes.

Difficulty - 6, Taste - 9

S

Salad, Bakchoy Cabbage - Leslie Carden

Leslie Carden, Galdiano Family Friend

SALAD

1 Large Bokchoy cabbage
5 Green onions chopped
1/2 Cup Slivered almonds
1 Package Chicken ramen noodles
2 Teaspoons Sesame seeds

DRESSING

1/2 Cup Salad oil
3 Teaspoons Red wine vinegar
2 Teaspoons Sugar
1 Teaspoon Accent® seasoning mix
Ramen Noodle Seasoning
1 Teaspoon Soy sauce
1/2 Tablespoon Black pepper

Brown almonds, noodles, and sesame seeds in 1/2 tsp butter. Mix veggies and chill. Add dressing 1/2 hour before serving. Mix in almonds, noodles, and sesame seeds immediately before serving.

Salad, Cornbread - Barbara Condron

Barbara Jean Hamil Cooper Condron, Amilia and Ezri Galdiano's Maternal Grandmother

Servings: 6

1 Box Jiffy Corn Bread Mix
3/4 Whole Vidalia Onion, Chopped
1/2 Cup Sweet Pickles, Chopped
1/4 Cup Sweet Pickle Juice
1/2 Whole Bell Pepper, Chopped
1 1/2 Large Tomatoes, Chopped

1 Cup Mayonnaise

Cook cornbread according to directions on the package and let it cool. Crumble and set aside.

Mix the vegetables by chopping the onion, bell pepper, tomatoes and sweet pickles and mix in a separate bowl.

Make the dressing by mixing pickle juice and mayonnaise in a separate bowl.

Use a medium clear bowl and begin with a bottom layer of thin cornbread. Next add a layer of vegetables, then a layer of cornbread. Now spread about 3 tablespoons of the dressing over the cornbread. repeat and end with with a layer of dressing covered with a thin layer of cornbread.

Salad, Cranberry Apple - Barbara Condron

Barbara Jean Hamil Cooper Condron, Amilia & Ezri Galdiano's Maternal Grandmother

1 Package (3 Ounces) Raspberry Gelatin Powder

3/4 Cup Water, Boiling

1 Can (8 Ounces) Crushed Pineapple

1 Can (16 Ounces) Whole Berry Cranberry Sauce

1 Red Delicious Apple, Unpeeled and coarsely grated

1 Teaspoon Orange Rind, Grated

1/8 Teaspoon Salt

1/8 Teaspoon Cinnamon

1 Dash Ground Cloves

Sauce, Anglaise

Central Market Cooking School

A wonderful vanilla cream sauce that goes good with almost any dessert

2 Cups Heavy cream

1/2 Cup Sugar

1 Vanilla Bean, Split and scraped

5 Egg Yolks

In a sauce pan over high heat, whisk the cream together with the sugar and vanilla bean. Bring to a simmer and remove from the heat.

In a bowl, beat the egg yolks until thick and frothy. Temper the egg yolks by stirring just 1/4 cup of the sauce into the yolks until incorporated.

Turn the egg yolk mixture into the sauce and stir until blended. Return the saucepan to low heat and cook 2 to 4 minutes, stirring often to prevent scorching.

Remove from the heat. Strain through a fine mesh sieve.

Difficulty - 3, Taste - 10

Sausage Balls - Hamil Family

Hamil Family Tradition

Vivian Truesdale Hamil, Amilia and Ezri Galdiano's Maternal Great Grandmother

While you can use low-fat bisquick and sausage, it doesn't taste as good. - G. Galdiano

1 Pound Sausage

10 Ounces Cheddar cheese, Shredded

3 Cups Bisquick® Baking Mix

1 Egg

Milk (as needed)

Preheat oven to 300° F.

Cook sausage and drain grease. Cool.

Mix all ingredients together. Add milk as needed to make thick dough. Roll into balls.

Bake at 300° F for 15 to 20 minutes, or until golden brown.

Difficulty - 4, Taste - 9

Sloppy Joes - Jack Copper III

OJ "Jack" Cooper III, Amila & Ezri Galdiano's Maternal Grandfather

2 Pounds (2 -3 pounds) Ground beef
1 Large onion, Chopped
Salt
Pepper
Chili powder
Garlic
2 Tablespoons Brown sugar (2-3 tablespoons)
1 Bottle Ketchup
1 Jar (Small) Mustard
1 Tablespoon Liquid smoke flavoring (1-2 tablespoons)

Brown beef, drain off fat and combine remaining ingredients. Let simmer over low heat, the longer the better.

Can let it cook in a crockpot set on low - George Galdiano

Soup, Potato - Hamil Family

Hamil Family Tradition

Vivian Truesdale Hamil, Amilia & Ezri Galdiano's Maternal Grandmother

A Great Hearty Soup for Winter Days. DELICIOUS!

6 Cups Cubed red potatoes
2 Cups Water
1 Cup Celery, Chopped
1 Cup Carrots, Chopped
1/2 Cup Onions, Finely chopped
2 Teaspoons Parsley
2 Cubes Chicken bouillon
1 Teaspoon Salt
1/8 Teaspoon Pepper
3 Cups Milk
1/4 Cup Flour
3/4 Pound Velveeta, Cubed

Combine everything except milk, flour and cheese, and bring to a boil.
Cover, reduce heat and simmer 7 - 8 minutes or until vegetables are tender.

Gradually stir.

Mix 3/4 cup of milk into flour and mix well.

Add flour-milk mixture into soup.

Add remaining milk and cheese and cook over medium heat until potatoes are tender

Difficulty - 6, Taste - 9

Steak with Shallot Red Wine Sauce

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

Filet mignon (one fillet per person)
1/2 Teaspoon Salt
1 Teaspoon Pepper, Freshly ground
2 Teaspoons Fresh thyme, Minced (Optional)
4 Tablespoons unsalted butter
1/4 Cup minced shallot
1/3 Cup (1/3 to 1/2 cup) Dry red wine

Flat leaf parsley (Optional)

1 Tablespoon (1-2 Tablespoons) Heavy cream

1 Can Beer

Marinate steak in beer for up to 6 hours. Cook steaks in beer at 350 for 35 minutes. Remove immediately from beer.

Sprinkle steaks with salt, pepper, and thyme (optional.) Heat 2 tablespoons of butter in a heavy, nonstick skillet over medium high heat. Sear steaks for about 30 seconds on each side. Remove steaks and keep warm.

In pan used to sear steaks, add shallots, 2 tablespoons of butter, cream and wine to pan. Reduce slightly. Pour sauce over steaks, garnish with parsley, and serve.

(Remaining sauce is excellent on hamburgers.)

Strudel, Apple - Jack Cooper III

OJ "Jack" Cooper, Amilia & Ezri Galdiano's Maternal Grandfather

I don't know if this recipe is makeable as written, but I have included it here anyway. - George Galdiano

Cooper Family Apple Studel

1 1/2 Sticks Oleo, Melted

1 Cup Warm Water

2 Egg Yolks

3 Cups Flour

Mix together and chill for about 3 hours or more. Place large cloth on table and sprinkle with flour. Roll out as thin as possible. Brush with butter, apples, cornflake crumbs, cracker crumbs, pecans, coconut, raisins, cinnamon, sugar and sprinkle with more butter.

Roll as any other studle and brush top with butter and sprinkle with sugar. This dough keeps in the refrigerator for several days (roll as cold as possible).

Slice apples in thin even slices and lay side by side on rolled out dough. Place apples, crumbs, pecans, coconuts, raisins, cinnamon and sugar about 1 1/2 inch from edge and all around strudel dough that has been rolled out thin.

Butter bottom and sides of baking pan. Put rolled strudel in pan, then brush with butter top and sides of studle, Spinkle lightly with butter.

Bake on cookie sheet at 350° F. for 20 minutes or at 300° F for 30 minutes.

Sweet & Sour Pork

Kim Galdiano, Amilia and Ezri Galdiano's Mother

Kim Galdiano's Sweet and Sour Pork

2 Pounds Pork, Cut 1/2" cubes

1 Whole Egg, Beaten

1/4 Cup Water, Cold

1/4 Cup Cornstarch

1/4 Cup Flour

1 1/4 Cups Chicken Broth

1/2 Teaspoon Salt

2 Tabelapoons Corn Oil

1/4 Green Pepper, Diced

1/2 Cup Carrots, Chopped

1 Clove Garlic, Minced

1/2 Cup Sugar

1/3 Cup Vinegar

2 Teaspoons Soy Sauce

2 Tablespoons Corn Starch

Corn Oil, For frying

1 Can Pinnapple, Crushed

Trim excess fat from pork. Make batter by combining: egg, cornstarch, flour, salt and 1/4 cup of chicken broth. Beat smooth. Pour corn oil into skillet to depth of 1 inch. heat to 375° F/

Dip pork in batter and fry in hot oil for 8 - 10 minutes or until golden. Drain and keep warm.

In skillet, cook green pepper, carrot and garlic in 2 tablespoons of oil until tender. stir in 1 cup of broth, sugar, vinegar and soy sauce.

Bring to a boil and boil rapidly for 1 minute. blend in 1/4 cup of cold wter into cornstach then stir mixture into skillet.

Cook and stir until thickened and bubbly. Stir in pork and pinapple.

Difficulty - 8, Taste - 9

Sweetened Condensed Milk

Make your own Sweetened Condensed Milk

3/4 Cup Granulated Sugar

1/4 Cup Margarine

1/3 Cup Water

1 Cup Powdered milk

Bring sugar, water, and margarine to boil, stirring to dissolve all the sugar.

Remove from heat and pour into blender. Add the 1 c. powdered milk and blend until smooth.

Refrigerate any you don't use right away in candy, but as I recall, it only stores for a few weeks time nicely.

Syrup, Cocoa

Alton Brown

GOOD EATS with Alton Brown - (Show # EA-1E08) - from the TV FOOD NETWORK

Make your own Chocolate Syrup

1 1/2 Cups Water

3 Cups Sugar

1 1/2 Cups Dutch-processed cocoa

1 Tablespoon Vanilla extract

1/4 Teaspoon Kosher salt

2 Tablespoons Lght corn syrup

In a small pot, bring water and sugar to a boil and whisk in cocoa, vanilla, salt, and corn syrup. Whisk until all of the solids have dissolved.

Reduce sauce until slightly thickened. Strain and cool to room temperature. Pour into squeeze bottles. Squeeze into cold milk and stir for delicious chocolate milk or serve on your favorite ice cream. And, hey, it's fat free!

Difficulty - 4, Taste - 9

Syrup, Orange

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1/2 Cup Brown sugar, Packed

1/2 Cup Orange juice

2 Tablespoons Butter

Mix ingredients in a sauce pan. Cook over medium heat approximately 5 minutes, stirring occassionally, until mixture boils and becomes thick.

Syrup, Simple Sugar

5 Cups Sugar

5 Cups Cold water

For simple syrup, in a small non- reactive pot combine 5 cups of sugar and 3 cups of cold water. Slowly bring to a boil and add 6 sliced lemons and a few sprigs of fresh mint. Remove from heat. Allow to cool 10 minutes and strain.

T

Taco Seasoning Mix

Make-A-Mix

Increase mix and keep in an air-proof container until ready to use.

Kim Galdiano's Taco Seasoning Mix

2 Teaspoons Instant Minced Onion

1 Teaspoon Salt

1 Teaspoon Chili Powder

1/2 Teaspoon Ground Cumin

1/2 Teaspoon Crushed Dried Red Pepper

1/2 Teaspoon Instant Minced Garlic

1/2 Teaspoon Corn Starch

1/4 Teaspoon Dried Oregano

Brown 1 pound of ground beef and drain off fat. Add mix to ground beef (about 6 teaspoons), then add 1 can of peeled whole tomatoes.

Difficulty - 1, Taste - 9

Tacos - Mary Galdiano

Mary Galdiano

Mary Galdiano, Amilia and Ezri Galdiano's Paternal Grandmother

2 Pounds Ground Beef

1 Teaspoon Olive Oil

1 Tablespoon Chili Powder

3 Cloves Garlic, Minced

1/4 Small Onion (about 1 1/4 Ounces), Diced

4 Ounces Tomatoes (can Use Canned Whole Stewed Tomatoes)

1 Teaspoon Cumin

1 Tablespoon Salt

1/2 Ounce Red or Green Pepper, Diced

Over medium high heat, brown ground beef.

Drain fat from beef and leave in strainer.

In pan that browned the beef, add olive oil, and brown onion and redpeppers over medium-low heat. Add chili powder and heat for a minute or two. Add beef back to pan along with garlic, tomaotoes, cumin and salt.

Server in flour or corn tortillas.

Difficulty - 3, Taste - 10

Tamales - Mary Galdiano

Mary Galdiano

Mary Galdiano is Amilia and Ezri Galdiano's Paternal Grandmother

Special Hardware: Large covered stock pot; Large covered cooking pot with strainer (can be the same pot as stock pot if timed right); Tamale press; Plastic bags to cover tamale press top and bottom.

Mary Elizondo Galdiano is Amilia Galdiano's Grandmother and George Galdiano's mother. Mary worked in resturants and food preparation all her life and is one of the best cooks anywhere.

Traditonal Mexican tamales as only Mary Galdiano can make them

WRAPPING

12 Dozen Dry corn husks

Water (enough to cover corn husks), hot
1 Tablespoon Each of oil, chili powder, garlic, salt

FILLING

10 Pounds Chicken, boild, skinned, defatted and deboned

1 Tablespoon Salt

1/2 Cup Chicken broth (adjust amount as needed)

1 Tablespoon Salt

1 Teaspoon Chili powder

1 Teaspoon Garlic (or garlic powder)

1 Teaspoon Black pepper

1/4 Teaspoon Cumin

DOUGH

2 1/2 Pounds Tamale masa

20 Ounces Shortening (or corn oil or other fat)

2 Cups Chicken broth

1 Teaspoon Chili powder

1 Teaspoon Garlic

1 Teaspoon Black pepper

1 Teaspoon Salt

1/4 Teaspoon Cumin

4 Tablespoons Baking powder

WRAPPING: In a large bowl, mix oil and spices in a large bowl. Add enough hot water to completely cover corn husks. Add dry corn husks and let soak.

Skin and defat chicken. In a large stock pot, cover chicken with water, add 1 tablespoon of salt. Boil chicken until meat is just done. Reserve chicken broth. Cool, debone and shred chicken meat; put it in a large bowl and set aside.

DOUGH: In a large bowl, add 20 ounces of shortening (or other oil) to chicken broth with other spices and mix well.

Add 2.5 pounds of tamale mix to bowl. Mix by hand. Add 2 cups of chicken broth a little at a time and continue mixing by hand. Add cold water if dough is too hot to handle. Add baking powder. Knead dough until it is the consistency of a bread dough - it will look smooth and can be shaped. Add more chicken broth a little chicken broth at a little at a time if needed.

FILLING: Moisten shredded chicken with some about 1/4 cup of chicken broth, and add filling spices. Taste and adjust spices as needed. Remember masa will add some flavor also.

ASSMBLEY: Setup a steamer pan so that the water comes just to the bottom of the steamer insert. Before you put tamales inside of steamer insert, bring the water to a boil.

Put plastic on both sides of tamale press. Put masa mix on corn husk, place on bottom plate of tamale press between the plastic then press so dough is spread evenly on husk. Adjust dough amount as needed to get good coverage.

Put filling in dough mix and roll up. Tie with shreds of dried corn husks to hold in place. Set aside until you are done.

When you are done filling tamales, take the steamer insert out of the pan, and start the water in the pan to boil. In the meantime, set the tamales inside the steamer insert and line the steamer insert vertically with tamales so the top (open end) of the tamales are pointing up. Continue layering tamales in concentric circles in the steamer until the steamer is full. Do not add layers on top of each other.

Put steamer insert in pan with the water, and steam tamales 1 hour and 15 minutes to 2 hours, or until the dough is done, but not dry. Adjust temperature to water is just boiling and producing steam. Check water level occassionally and add more water if needed. Cooked dough will be very moist and tender.

Server tamales hot as the main dish or as a side dish at any meal.

Freeze left over tamales and reheat in microwave to warm them.

Yield: 12 dozen

Difficulty - 9, Taste - 10

Tart, Fruit

Red Forest Bed & Breakfast

Susanne Barton, Galdiano Family Friend

Wonderful even without the topping.

This is our special Sunday morning recipe for the fruit portion of our breakfast menu. Any type of fresh fruit in season can be used. I also use the fruit topping recipe over fresh fruit by itself.

Red Forest Bed and Breakfast fruit tart

CRUST

3/4 cup Butter or margarine

1/2 cup Confectioners sugar

1 1/2 cups Flour

FILLING

1 Package Lite cream cheese

1 Container Cool Whip

1 1/3 Cups Sugar

TOPPING

1 Lemon, Juiced

1 Orange, Juiced

1 Egg, Beaten

Fruit (cantaloupe, honey dew, grapes, or any fruit you choose)

CRUST: Preheat oven to 300°.

Beat butter and confectioners sugar until light and fluffy; blend in flour.

Press mixture onto bottom and up sides of round pizza pan, or jelly roll pan. Bake 20 to 25 minutes or until lightly browned and cool completely.

FILLING: Blend together cream cheese, Cool Whip, and 1/3 cup sugar. Spread on cooled crust.

TOPPING: Boil for 1 minute; the juice of 1 lemon, the juice of 1 orange, 1 cup sugar and 1 beaten egg. Allow topping to cool. Cut fruit in small pieces. Assemble tart with fresh fruit over filling and drizzle topping over fruit.

Toffee - Sarah Clinton

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

I added 1/2 teaspoon salt to the recipe. The hard crack candy stage for toffess is 300° F. -George

1 Cup Sugar

3 Tablespoons Water

2 Sticks Butter

1 Tablespoon Vanilla

1/2 Cup Pecans (or almonds), Chopped

1/2 Cup Chocolate Chips

1/2 Teaspoon Salt, Optional

Use a heavy pan and a wooden spoon to constant stir the sugar, water, and butter (and salt) until it boils. Boil until it turns tan (It will turn yellow, white, yellow, then tan.)

Remove from heat and add vanilla.

Pout into a foil lined cookie sheet and spread. Immediately sprinkle with chocolate chips and spread as they melt.

Sprinkle with finely chopped pecans or almonds, pressing nuts into chocolate.

Tortillas - Mary Galdiano

George Galdiano

Mary Galdiano, Amilia & Ezri's Paternal Grandmother

Variations: For Whole wheat tottiallas, substitute whole wheat flour for up to half of AP flour.

Skillet, comal, or griddle should have at least a 7" surface. Cast iron is best.

Mary Galdiano's Secret Recipe

4 Cups All Purpose Flour

4 Teaspoons Baking Powder

2 Teaspoons Salt
1/3 Cup Whipped Shortening
1 Cup Warm Water

Mix dry ingredients. Cut in shortening. Mix in water. Knead well like bread dough. Add water about 1 tablespoon at a time if dough is too dry. Cover and let rest for 5-15 minutes (can rest longer).

Pinch off 1.5 ounces of dough and roll into disks about 2.5" in diameter and 1/2" thick, place in holding bowl.

Preheat cast iron skillet, griddle, or comal on stove burner with med-high heat (7/10 on dial).

Dust counter or cutting board with a pinch of flour. Roll dough out to about 6" in diameter by rolling, turning 90°. and repeating until dough is correct diameter. Set disc aside to rest and continue until all dough is rolled out. Redust surface with flour as needed.

After all dough is rolled out, take oldest 6" dough disk and roll out again until 7" in diameter. Use the same method of rolling with pin, turning disk 90°, and repeating as needed until all dough is correct size.

Place one raw tortilla dough disc on preheated cast iron skillet or comal. Cook each side about 45 seconds, turning after 30 seconds. Tortilla will be flecked with brown on each side when done.

Cool and store in sealed plastic bags in refrigerator for up to a month.

Yield: 22 Tortillas

Difficulty - 6, Taste - 10

Turkey for a Crowd - ATK

Servings: 20

You can use any roasting pan to roast the turkey, even a disposable one, but make sure to use a V-rack to keep the bird elevated. Be careful to dry the skin thoroughly before brushing the bird with butter; otherwise it will have spotty brown skin. Rotating the bird helps produce moist, evenly cooked meat, but for the sake of ease, you may opt not to rotate it. In that case, skip the step of lining the V-rack with foil and roast the bird breast-side up for the entire cooking time. Because we do not brine the bird, we had the best results with a frozen Butterball (injected with salt and water) and a kosher bird (soaked in saltwater during processing).

Classic Roast Turkey

2 Medium Onions, Chopped coarse

2 Medium Carrots, Chopped coarse

2 Ribs Celery, Chopped coarse

1 Lemon, Quartered

2 Sprigs Fresh thyme leaves (3 to 4 inches each)

1 Frozen Turkey (Butterball or Kosher Turkey) (18 to 22 pounds gross weight), neck, heart, and gizzard reserved for gravy, turkey rinsed and thoroughly dried with paper towels

4 Tablespoons Unsalted butter, Melted

2 Teaspoons Kosher salt (OR 1 teaspoon table salt)

1 Teaspoon Ground black pepper

Adjust oven rack to lowest position; remove remaining racks. Heat oven to 425 degrees. Following illustration below, line large V-rack with heavy-duty foil and poke holes in foil; set V-rack in 15- by 12-inch roasting pan.

Toss onions, carrots, celery, lemon, and thyme in medium bowl; set aside. Brush turkey breast with 2 tablespoons butter, then sprinkle with half of salt and half of black pepper. Set turkey breast-side down on V-rack. Brush with remaining 2 tablespoons butter and sprinkle with remaining salt and black pepper. Fill cavity with half of onion mixture; scatter rest in roasting pan and pour 1 cup water into pan.

Roast turkey 1 hour; remove roasting pan with turkey from oven. Lower oven temperature to 325 degrees. Using clean dishtowel or 2 potholders, turn turkey breast-side up; return roasting pan with turkey to oven and continue to roast until legs move freely and instant-read thermometer inserted into thickest part of thigh registers 170 to 180 degrees, about 2 hours longer. Transfer turkey to carving board and let rest, uncovered, 35 to 40 minutes. Carve and serve.

Turtles

A teacher at Allen ISD makes these every year and they are George Galdiano's favorite candy.

Chocolate Carmel Turtles

2 Large Sheets of Wax Paper

2 Bags Guittard Milk Chocolate Melts

1 Bag Gittard Dark Chocolate Melts

1 Container Carmels

128 Pieces Pecan halves

Remove Bitters from Pecan Halves.

Cut pieces of carmel into quater sized pieces. Press 4 pecans into bottom of carmel pieces and set on wax paper.

Put chocolate melts in top of double boiler. Heat water on medium heat and stir until almost melted. Remove from heat and continue stirring until melted.

On second piece of wax paper, put teaspoon size drops of chocolate. Set pecan and carmel piece on top. Let set.

Melt more chocolate and spread about a teaspoon on top of turtle and let set.

Put dark chocolate melts in plastic page. Melt in microwave for about 20 seconds. Squeeze bag to mix chocolate well, then snip the bottom corner of bag to create a piping bag. Drizzle dark chocolate over turtles in patterns.

Let set and keep in plastic container.

Yield: 32 Turtles

Difficulty - 4, Taste - 10

V

Vanilla Extract

George Galdiano, Amilia and Ezri Galdiano's Father

You can use fewer or more beans.

Make your own vanilla extract

9 Vanilla Beans

1 Bottle Vodka

pour a little of the vodka out to make room for the vanilla beans.

Split beans down the middle and put in vodka jar.

Let sit in dark place (like a pantry) for about a year.

Use as you would any vanilla extract.

Difficulty - 1, Taste - 10

W

Waffles, Banana Pecan

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

1 Cup Flour

1/2 Cup Whole wheat or brn four

1/4 Cup Cornmeal

1/4 Cup Pecans, Chopped

1/2 Teaspoon Baking soda

1 Egg (or 2 egg whites), Beaten

Whipped Cream

1 1/2 Cups Low-fat Buttermilk

1/3 Cup Ripe banana, Mashed

2 Tablespoons Butter, Melted

2 Tablespoons Honey

2 Tablespoons Butter

2 Bananas, Sliced

Mix flour, cornmeal, chopped pecans and baking soda in large bowl. Set aside. Mix egg, buttermilk, mashed bananas, 2 tablespoons melted butter and honey. Stir into flour mixture until just moistened.

While waffles are cooking, (1/2 Cup= 1 Waffle), melt 2 tablespoons butter in skiller over medium heat. Cook sliced banans in butter, stirring occassionally until softened and golden.

Serve waffles with organge syrup, bananas, whipped cream and pecan halves.

Waffles, Light & Crispy - George Galdiano

George Galdiano

Adapted from a recipe by Pam Anderson

Servings: 4

VARIATIONS:

Whole-Grain Waffles

Add 1/4 cup wheat germ to the dry ingredients.

Chocolate Chip Waffles

Stir 1/2 cup coarsely chopped chocolate chips (or 1/2 cup mini chocolate chips) into the batter.

Cornmeal Waffles

Substitute 1/2 cup cornmeal for 1/2 cup of the flour (keep the cornstarch).

4 Ounces (3/4 cup) Bleached all-purpose flour

1 Ounce (1/4 cup) Cornstarch

1/2 Teaspoon Salt

1/2 Teaspoon Baking powder

1/4 Teaspoon Baking soda

3/4 Cup Buttermilk

1/4 Cup Milk

4 Tablespoons Vegetable Oil (1/4 Cup) or Butter

1 Large Egg, Separated

2 Tablespoons Sugar

1/2 Teaspoon Vanilla extract

If serving a crowd, pre-heat oven to 170-200°F to keep the waffles warm. Mix the flour, cornstarch, salt, baking powder, and baking soda in a medium bowl.

In another bowl, beat eggs. Then add mix buttermilk, milk, vegetable oil and vanilla. Mix well.

Pour the buttermilk mixture into the dry ingredients and whisk until just mixed. Preheat the waffle iron and let the mixture sit while the waffle iron heats.

Pour the batter onto the hot waffle iron (mine takes about 2/3 cup) and cook until the waffle is crisp and nutty brown (follow the manufacturer's instructions for timing at first and then adjust to your liking). Set the waffle directly on the oven rack to keep it warm and crisp. Repeat with the remaining batter, holding the waffles in the oven (don't stack them). When all the waffles are cooked, serve immediately.

Difficulty - 5, Taste - 9

Waffles, Light & Crispy Large Batch

Pam Anderson

Servings: 4

Make a large batch, let them cool to room tempature, put them in a plastic storage bag and feeze.

15 Ounces (3 cups) Bleached All-purpose Flour

4 Ounces (1 cup) Cornstarch

2 Teaspoons Salt

2 Teaspoons Baking Powder

1 Teaspoon Baking Soda
3 Cups Buttermilk
1 Cup Milk
1 Cup Vegetable Oil
4 Large Egg, Separated
1/2 Cup (8 Tablespoons) Sugar
2 Teaspoons Vanilla Extract

Heat the oven to 200°F and heat the waffle iron. Mix the flour, cornstarch, salt, baking powder, and baking soda in a medium bowl. Measure the buttermilk, milk, and vegetable oil in a Pyrex measuring cup; mix in the egg yolk and set aside.

In another bowl, beat the egg white almost to soft peaks. Sprinkle in the sugar and continue to beat until the peaks are firm and glossy. Beat in the vanilla.

Pour the buttermilk mixture into the dry ingredients and whisk until just mixed. Drop the whipped egg white onto the batter in dollops and fold in with a spatula until just incorporated.

Pour the batter onto the hot waffle iron (mine takes about 2/3 cup) and cook until the waffle is crisp and nutty brown (follow the manufacturer's instructions for timing at first and then adjust to your liking). Set the waffle directly on the oven rack to keep it warm and crisp. Repeat with the remaining batter, holding the waffles in the oven (don't stack them). When all the waffles are cooked, serve immediately.

Difficulty - 5, Taste - 9

Wafter, Cheese

Southern Living, 1999

Sarah Clinton, Amilia, Ezri, and Gideon's Godmother

2 Cups (8 ounces) Sharp cheddar cheese, Shredded
1 Cup Butter, Softened
2 1/2 Cups AP Flour
1/2 Teaspoon Red Pepper, Ground
1 Teaspoon Worcestershire sauce
1 Tablespoon Salt
2 Cups Crisp rice cereal (like rice krispies)

Beat everything except cereal together at medium speed with an electric mixer until blended. Knead in cereal.

Shape into 1" balls and arrange on baking sheet. Flatten each ball with a fork.

Bake at 350° F. for 10 minutes or until lightly browned.

Cool on a wire rack.

Yield: 4 Dozen

Y

Yogurt, Homemade - George Galdiano

George Galdiano

Adapter from a recipe by Alton Brown on Good Eats

If you do not have a yogurt maker, use a heating pad or other method to keep temperature at 115° F.

Reserve whey to make next batch of yogurt.

1 Quart 2-percent Milk (4 Cups), Scalded
1/2 Cup Powdered Milk
1/8 Cup Splenda\sucralose (16 Packets or 16 Grams)
1 Tablespoon Plain Yogurt With Active Cultures, Room temperature
1 Tablespoon Vanilla Extract
1/4 Teaspoon Salt

Pour milk into small saucepan and scald. Whisk in powdered milk, sucralose, and vanilla.

Mix in yogurt cultures after milk has cooled to 120° F or below.

Ferment in yogurt maker for 8 - 12 hours.

After fermentation is complete place into the refrigerator overnight before eating.

When you eat yogurt, the whey will collect in the container. Reserve it for your next batch of yogurt.

Difficulty - 2, Taste - 9

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