

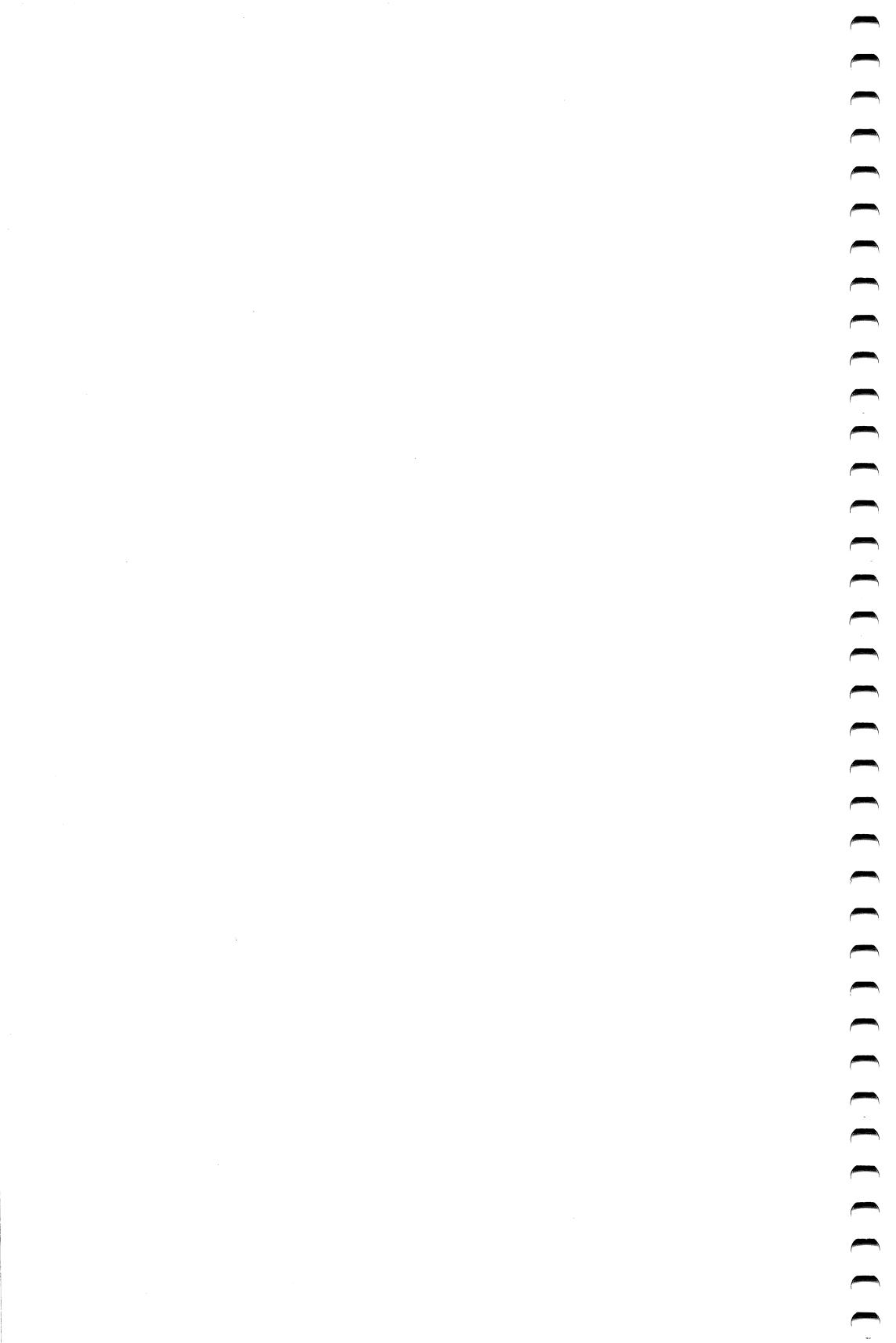
CHICKEN SOUP FOR THE ERRICO SOUL



MARIA GIOVANNA & VINCENZO

OUR FAMILY HERITAGE

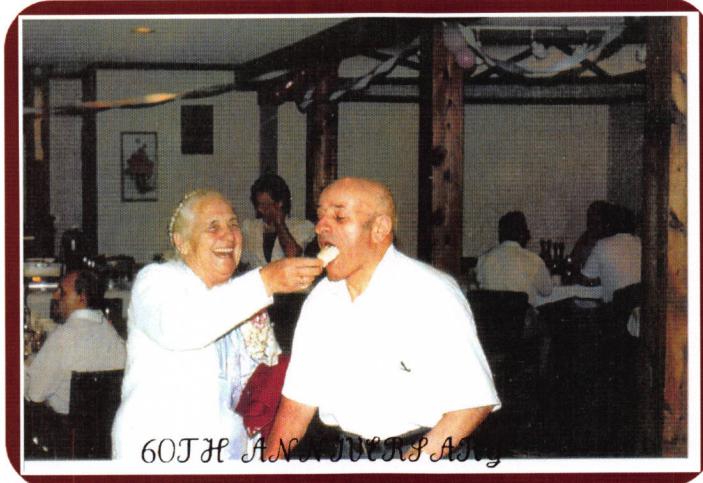




Dedication

This book is dedicated to Maria Giovanna & Vincenzo. Maria Giovanna Salinardi was born on April 28, 1910. Vencenzo Errico was born on November 16, 1910. They were married in Ruoti, Italy on July 8, 1929. They began to raise a family in Ruoti and had 9 children, Giovanni, Rocco, Angela, Giovanni, Francesco, Filomena, Felice, Rosa and Gennarino. Vincenzo decided to move his family to the United States and immigrated on May 26, 1956 bringing each family member over one by one. Maria immigrated on June 12, 1958. They continued raising their family in Naugatuck, Connecticut. This family grew to 22 grandchildren and 16 great grandchildren. They were married 69 years before Vincenzo passed away on December 16, 1998.

Maria will be celebrating her 100th birthday in April, 2010 with her family.



Notes

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About the Book & Some Fun

About the book

This is a very special cook book. Everyone contributed in one way or another. There were those who sent in their recipes that we all love. There were those who sent in pictures that make us smile. We had our proof readers to minimize spelling disasters. And there were those computer experts to help fit everything on one page nicely. It is truly a family book. It is unlike most cook books. For one, it spans over three generations. The sections are not divided by food category. They are sectioned off by families. Within each section you will find each family's favorite recipes. The first section, however, is called "Shared Recipes". In the "Shared Recipes" section you will find recipes that were submitted by more than one family. You will also find recipes that were Nonnie's. Finally you will find recipes that were favorites around the holidays over Nonnie and Grandpa's house.

This book is our heritage. Hopefully you will smile when looking at and it will spark up good memories.

Family Word Game

There is no doubt in our minds, the Errico children are one smart bunch.

There are many reports that state anyone who knows more than one language is very intelligent. They all speak Italian and English. Some would argue, however, there is a third language. A dictionary has not been developed for this language yet, but we all know some of these words very well. The first bunch need not be defined. Do you remember some?

Chooch
Stu Nod
Sta da jeet
Bockhouse
Hass Ole
Freakin
Ok Bye Bye
Appy East
Sha Maneen
Bot en gool

Some of our favorites are:

Lincome Tax- Income tax
WalMark-Wal Mart
Underwears-underwear
Hun yun-Onion
Nappagain-Napkin
Succa time- soccer time
La gake- cake
Soft a soft
Eh Mommy!- when Grandpa would call he would say this.
Son of a Jack-Uncle Rocco's favorite
Fridg a dear-refrigerator
Tings-things
Cinqka bets - \$5, everthing cost \$5
Crack-cracker
Bush-brush
Goo z ama
Hair head- air head
Lou jake ace-jack ass

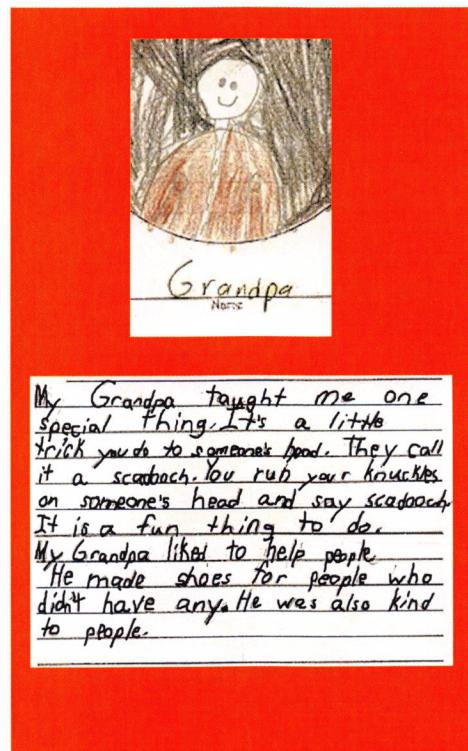
Ats a my boyfriend- What Nonnie would say when the phone would ring

Knife wit teets- a knife with teeth

And Finally Nonnie's favorite:

Tutta La Famiglia-When everyone was at her house.

Favorite Word "Scaruz"



My Grandpa taught me one special thing. It's a little trick you do to someone's head. They call it a scarbooch. You rub your knuckles on someone's head and say scarbooch. It is a fun thing to do. My Grandpa liked to help people. He made shoes for people who didn't have any. He was also kind to people.

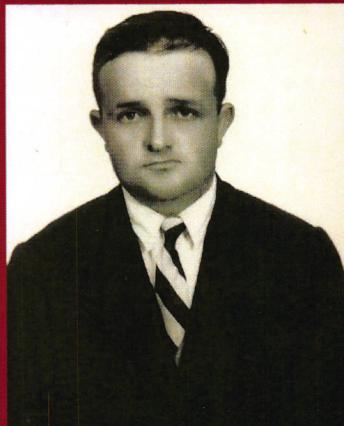
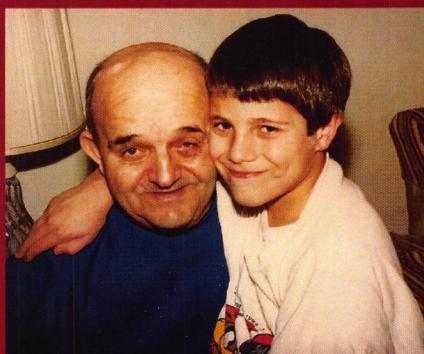
When Kenny Compton was 8 years old and in third grade he had to write a report about a special person in his life. At this time, Grandpa had been gone for over 2 years. Kenny never stopped thinking about him. Although he was young his memories were strong. This was his take on one of our most favorite made up words. You may find yourself holding your head as you remember this being done to you.

Map of Home



Routi, the home town of the Errico family. It is located in Southern Italy. It is in the region of Basilicata and province of Potenza. Today it's population is 3,687. The Patron Saint is San Rocco.

Rocco



The Grandchildren



The Grandchildren

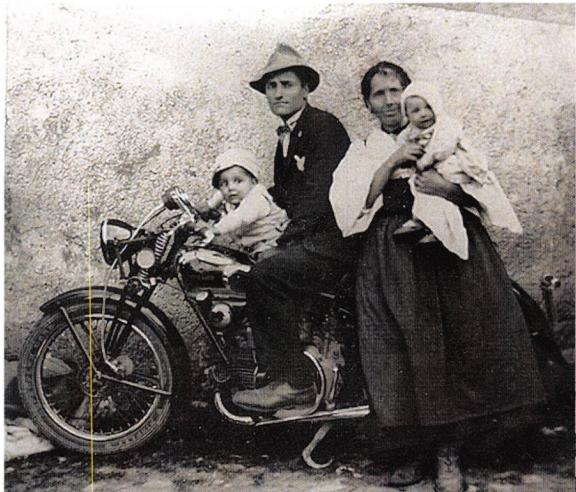


The Great Grandkids



The Great Grandkids





SHARED RECIPES





This is one of the most cherished family traditions in this book. Every year on Holy Saturday, who ever could get together early over Nonnie's house would and help make the pizzas. At 12 sharp people would start coming in for the feast. Once we were done eating and stealing leftovers for those who could not make it, we had an Easter egg hunt.

This recipe is with the intention of the whole family coming to eat, about 24 to 30 people. The ingredients are very large portions. We have tried to write it down many times, and each time portions are different. These are approximates.

EASTER PIZZA

Homemade dough to make about 9 to 11 loaves of bread or pizza.

9 lbs of whole milk ricotta cheese. (don't forget to sit in a cloth overnight and drain to soak out moisture and sit in a colander to drain)
6 lbs of lean ground beef fried until no longer pink and drained.

1 lb of prosciutto sliced and chopped

5 eggs or enough to make cheese texture soft

Grated Parmesan cheese or Romano cheese-3 large handfuls,
approximately 1 1/2 cups.

Dried mint a little less than 1/4 cup

Mozzarella-again about 3 large hand fulls- 2 1/2 cups.

Salt and pepper to taste

Mix all ingredients together with hands until completely blended.

Roll out one loaf of dough in a rectangle on a floured board to about 3/4 inches thick.

Fill half of pizza with cheese mixture, spreading out to a layer about 1/2 inch thick. Fold over dough to cover filling. Seal on all ends.

Place on large greased baking sheet. Cover with a towel. Once all are filled, cover all trays with a blanket to keep warm and allow them to rise.

Bake in 350 oven for about 20 to 30 minutes, until golden brown.

JEWISH COOKIES

3 cups flour	Nut Mixture:
3 egg yolks	1 1/4 cup sugar
1/2 lb or 1 cup Crisco shortening	1/2 cup chopped nuts
1/2 lb or 1 cup sour cream	1/4 tsp cinnamon
1 pk of dry yeast-not quick rising	2 Tbsp cocoa

Preheat oven to 350
Combine all ingredients of nut mixture in a small bowl. Set aside.
Mix flour and dry yeast together. Add Crisco with a pastry cutter. Next mix in with sour cream. Lastly add in egg yolks.
Make into 2" balls. Sprinkle nut mixture evenly on a clean dry surface. Roll each ball into nut mixture making sure to evenly coat. Roll the dough out like a pie crust. Make sure dough is covered on the top and bottom with the nut mixture. Cut them into 2" squares. Roll each piece, starting with the wide end, like a crescent roll. Place cookies 2 inches apart on greased cookie sheet. Bake for 15 to 20 minutes.

ALMOND PIGNOLI NUT COOKIES

1 lb almond paste
2 cups sugar
3 egg whites
3 Tbsp flour
1 lb pignoli nuts/pine nuts

Line cookie trays with parchment paper.
Break up almond paste and blend sugar and with it until very fine.
Beat egg whites until stiff and fold into paste.
Add flour and mix well.
Form 1 1/2 inch balls.
Place nuts in a bowl. Roll each ball into nuts and flatten slightly
pressing nuts into dough.
Place onto parchment lined tray.
Bake at 350 for 20 minutes or until lightly brown.

CAVATELLI

1 cup of flour per person (4 adults = 4 cups flour)
1 egg to every 4 cups of flour
cold water

Place flour on board or in center of table. Make a well in the center.
Add beaten egg (s). Add about 1/4 cup water to start. Mix/knead
dough. Add water to make dough soft but not too moist. (making this
with your favorite experienced Aunt first helps to know the feel of the
dough)
Using a pasta machine, put dough through machine on #1 about 3
times. Cut 1 inch strips to feed into cavatelli machine to cut cavatellis.
Place in big pot of boiling water. Boil until they all float to the top of
water, about 3 minutes.
Serve with your favorite sauce and meatballs.

MANICOTTI FILLING

3 lbs of ricotta cheese (use whole milk ricotta)	1/4 cup dried mint
3 eggs	salt to taste
1/4 cup grated parmesan cheese	dash or two of cinnamon
2 lbs of mozzarella cheese	(optional)

The night before preparing manicotti put ricotta in a thin sheet like towel. Place in a colander so that it will drain any liquid inside a bowl. Combine all ingredients in a large bowl, leaving some mozzarella aside for topping of shells.

Fill each shell with about 2 Tbsp of filling. Roll up. Place in baking pan seem side down. Cover with sauce and mozzarella cheese.

Bake in oven at 350 for about 30 to 40 minutes.

Once sauce is bubbly then manicotti is done.

MANICOTTI SHELLS

4 eggs
2 cups flour
1 1/4 cup water
1/4 tsp salt

Mix all ingredients together to make a very thin or watery consistency like pancake mix.

Use a 8 inch Teflon frying pan. Heat on medium high heat. Spray with cooking spray. Pour a thin layer of batter into pan and swish around the pan. Fry one side only until it is barely tan, about 1 minute. Slide out of pan onto board for filling.

Put about 2Tbsp of filling on the dough side of shell, not the fried side.

27 shells

NONNIE'S FRESH ORANGE SALAD

1 head of romaine lettuce cut into bite size pieces
1 cucumber thinly sliced
1 can black olives
1/2 small red onion thinly sliced
2-3 large navel oranges, peeled, seeded and diced
equal parts of red wine vinegar and olive oil mixed together to make
dressing for salad
salt and fresh ground pepper to taste

In a large bowl combine first 5 ingredients. Toss with oil and vinegar
drizzled over mix. Season with salt and pepper.

NONNIE'S FRIED PEPPERS

As many long Italian peppers as you would like

Salt to taste

Olive oil for frying

String up peppers to hang in cellar. Hang them until they dry out and
turn red. This will take a few days.

Wipe them off.

Cut in half and scoop out seeds

Heat olive oil in frying pan, about 1/4 cup to start.

Add peppers to oil, fry and quickly turning. Removing once they crisp
up.

Cool and salt to taste

NONNIE'S SPECIAL CAKE

This is no special receipe, rather than a special memory. Nonnie always had a chocolate cake made for company on Sundays. If you looked under her cabinet or went to the cellar you would find boxes of Duncan Hines chocolate cake mix. She was always prepared with cake or cookies to serve to her company.

1 Box chocolate cake mix

powdered sugar

bunt pan

Prepare cake as explained on box.

Pour into bunt pan and cook as directed.

Once cool, remove to plate.

Dust with powdered sugar.

TOMATOE SALAD

4 tomatoes (preferably fresh from a garden)

2 Tbsp olive oil

oregano to taste

salt & pepper to taste

Cut up tomatoes into chucks. Drizzle olive oil over tomatoes. Sprinkle oregano to cover tomatoes. Add salt & pepper to your taste. Let sit at least 20 minutes to create juices.

This is best to have with your favorite Italian bread for dipping in juice.

ITALIAN COOKIES & FROSTING



COOKIES:

6 jumbo eggs
1/2 cup vegetable oil
1 cup sugar
1 tsp anisette
1 Tbsp vanilla
4 cups flour
2 Tbsp baking powder
1/2 tsp salt

In one bowl mix eggs oil, vanilla and sugar.
Then add anisette, flour, salt and baking powder to make a soft dough.
Form 1 inch balls and place on ungreased cookie sheet. Bake at 350 for 10 to 12 minutes.
Let cool on wire rack.
Dip each cookie into frosting then quickly cover with sprinkles. Let dry.

FROSTING:

1 box confectioners sugar
1 Tbsp melted butter
1 tsp of extract of choice- lemon, orange or almond
milk as needed
colored sprinkles

Mix sugar, butter and extract together.

Add milk one Tbsp at a time until you reach the thickness for frosting.
Careful not to add too much milk. If so, just add more sugar to thicken up.

MAKING DOUGH



Felix helping to make dough for bread with his Mom.

13 lbs of flour

20 cups of warm water- on the hot side

1/4 cup salt

1 lb cubed yeast purchased at a bakery. Use what is equivalent to about 3 tbsp of butter.

Melt yeast in 1 cup of warm water, not hot, and add to flour and salt.

Add 1 cup of water at a time. Create a whole in the center of the flour.

Pour melted yeast into center. Knead as you add water for about 1/2 hour. You may not use all 20 cups of water. Once consistency feels right, cover with a blanket or two. Let sit for about an hour. Then knead again. You may add a little more water to help you in the pounding. Cover again with blankets for a second rise. Then break up into loafs of bread or pizza.

THE MAESTRO

THE MAESTRO

*A man of work,
From times of deprivation,
Away from his homeland,
Building the roads in a new nation,*

*A life left behind,
Of tending and raising,
The land of opportunity,
The lady of liberty amazing,*

*A life of very hard work,
It started with one son,
Then slowly over many years,
The rest of the family would come,*

*Never losing sight of his goal,
To provide for his family,
Maintain morals and values,
His views were put simply*

*A stick of discipline,
To enforce all the rules,
A maker of many things,
A maker of tools*

*And these tools he used,
To mend all things broken,
To build houses, to build relationships
All an expression, all a token,*

*The teller of stories
So that we may learn,
His teachings passed on,
So our kids could have their turn,*

*One of those stories,
The value of saving told,
Save money, save memories,
These things we must hold,*

*Grandpa led by example,
This is the way,
A blueprint for each of us,
To live from day to day,*

*His tradition on Sundays,
That keeps his family close and strong,
The maestro at the head of the table,
Conducting a song,*

*And his song went like this,
I built these roads,
For you my family and friends,
Use them to instill morals and values,
And to visit me at your journey's end.*

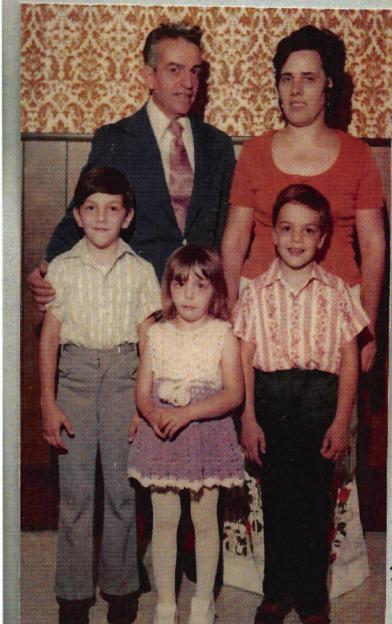
VMM 12/19/98

ANGELA's FAMILY



Angela & Ferdinand
Married
April 16, 1966

Vinnie, Angie, Brett,
Anna & Ernie



Vinnie, Vicky, Brett, Angie,
Ernie, Lucy & Anna



Freddie, Angie
Ernie, Anna & Vinnie

CHOMBOUT-CIAPOTA

6 hot Italian sausages	4 medium potatoes cut into 2 inch
2 onions sliced	chunks
2 red peppers cut into 2 inch	1 can crushed tomatoes
chunks	3 to 4 cups water
1 large zucchini cut into 2 inch	fresh celery leaves or dried
chunks	oregano
	olive oil for frying

Cut each piece of sausage into 3 pieces.

Using a medium frying pan, add olive oil (don't forget your bread to remove oil smell). Fry bread until brown. Add sausage to pan and fry them until brown on all sides.

In a large pot, transfer some of the oil from the sausage to it. Heat on medium high and add peppers. Fry about 2 minutes. Add onions and fry about 3 minutes, stirring often.

Remove peppers and onions to a plate. Add more oil from sausage to fry up zucchini. Fry zucchini for about 2 minutes and then remove to plate.

Add 3/4 can of crushed tomatoes to large pot. Cook on medium for about 2 minutes. Add sausage to tomatoes and add 1 1/2 cups water and bring to a boil. Add potatoes and cook until they are tender.

Add celery leaves or oregano to taste and more water. Boiling, add water to keep from drying out and keeping it liquid.

Add back in zucchini and cook for about 5 minutes. Add back in peppers and onions. Bring all to a boil on medium heat for about 5 minutes.

Serves 4 to 6 people

WEDDING SOUP

1 1/4 lb beef bone marrow
1 1/4 lb beef shank center cut
1 medium onion chopped
15 ounce can of crushed tomatoes or 1 small can of tomato paste
1/4 cup fresh cut parsley
ground black pepper
3 large carrots peeled and cut up in bite sizes
2 medium potatoes peeled and cut up in bite sizes
1 bag of spinach, washed and trimmed off stems
meatball mix from meatball recipe about 1 to 2 lbs
1/2 cup uncooked pasta, pastina preferred.

Trim fat off marrow and shank and rinse bones.

Put them into a large pot and fill pot 3/4 way with water. Bring to a boil. Add some salt to the water.

As fat and sediment float to the top, skim it out with a screen or paper towel. Continue to boil for about 1 hour. (This process can be done a day before. The broth can be refrigerated. This will allow the fat to separate to the top and can be removed before using broth for soup.)

After boiling for an hour add onion, parsley and crushed tomatoes. Add ground pepper to cover the top of the broth. Boil for 1 hour again.

Form meatballs into mini sized meatballs, about 1 inch in diameter.

Add carrots, potatoes and meatballs to broth and boil for 10 to 20 minutes.

Pre cook pastina half way in a pot on the side.

Just before you are ready to eat soup, add spinach and precooked pastina without the liquid. Let cook for about 5 minutes.

Serve with grated cheese and your favorite crusty Italian bread.

4 to 6 servings

ANTIPASTO

1 Head of cauliflower
3 cups water
1 cup white vinegar
1 jar marinated peppers

1 can black olives pitted
1/2 lb prosciutto
1/4 lb provolone
3 Tbsp olive oil

Bring water and vinegar to a boil in a medium pot.
Cut up cauliflower into chunks. Add to boiling water. Boil for 7 minutes. Drain but do not rinse. Put in a bowl and cool in refrigerator.
Cut up prosciutto into strips. Cut provolone into small chunks.
On a serving platter, layer the cauliflower, add peppers without juice. Then add prosciutto, olives and provolone. Sprinkle olive oil over entire plate.
Best to let sit for a few hours.
Can be served cold or at room temperature.

ANTIPASTO-RED PEPPERS

4 to 6 red peppers sliced in strips
3 cups water
1 1/4 cup white vinegar
1 tsp sugar
1 tsp salt
1 canning jar

Put water and vinegar in pot and bring to a boil.
In a canning jar place sliced peppers, sugar and salt.
Pour boiling water and vinegar over peppers to fill jar. Cover jar with canning rings instantly to seal. Place a blanket over jar to keep hot and ring will seal.
Let cool and use when ready to make antipasto.

BROCCOLI RABE

1 lb Italian sausage

Broccoli Rabe

1 clove garlic

Fry up sausage with garlic in a deep pot until not pink.

Wash broccoli rabe. Add to sausage and cover. Cook on medium low for 20 to 30 minutes. Add water if needed.

ITALIAN GREEN BEANS

1 lb or 2 cups of fresh green beans

5 cloves garlic

sprinkle of hot pepper

1 tsp salt

1/4 can crushed tomatoes (15
ounce)

Fresh cut celery leaves

olive oil for frying

1 cup water

Clean and cut ends off green beans

Heat oil in pot. (Don't forget the bread to remove oil smell. Place a piece of bread in oil and cook until brown, then remove.)

Add garlic in whole and cook about 1 minute.

Add crushed tomatoes. Cook on high.

Add fresh celery leaves. Bring to a boil.

Add water, salt and green beans. Boil and reduce heat to medium.

Sprinkle in hot pepper.

Cook until beans are tender.

LIMONCELLO

11 peeled lemons

1 liter of 190 proof grain alcohol

2 lbs white sugar

1 1/4 liter of water

Place peeled lemons in a very large bowl or pot.

Add grain alcohol to cover lemons. Let sit for about 30 hours stirring often.

In a large cooking pot, put sugar and water. Bring to a boil. Let cool completely. Pour over lemons and mix.

Squeeze out each lemon completely in bowl.

Once all lemons are fully juiced stir mixture.

Pour mixture thru a sift/strainer into a bottle for storing.

Chill. Drink lemoncello over ice and enjoy.

ANGIE'S FAMOUS MEATBALLS



At every family event Angie will bring her meatballs in a very large pot with sauce. They never last. You can find some of the great grandchildren offer to help her carry them in just so they can steal one before everyone else gets to them.

6 3/4 lbs of hamburger-lean
1/2 loaf of stale Italian bread soaked in milk
3 eggs
2 hand full of grated parmesan cheese, about 1/2 cup
ground black pepper
Parsley, basil and onions sauteed in olive oil. Cooled and frozen into small golf sized balls. You will need two of these.
1/4 cup salt

Put meat in a large bowl. Squeeze out milk from bread and remove any hard pieces. Mix into meat. Mix in eggs, cheese and seasoning. Add pepper, to cover the top of meat. Mix well completely.

In a large frying pan put enough olive oil into it to bring it about half way up pan. Place a piece of Italian bread in the oil. This is to remove the bitter smell of the oil. Heat on medium high. Once bread is brown but not burnt, remove it.

Shape meatballs about 2 to 3 inches in diameter. Or as you feel is the right size. Place each meatball in oil and brown lightly on all sides. Do not fully cook them. Just lightly brown them. Remove to a paper towel to soak up some of the oil.

Finish cooking meatballs in your favorite sauce for about another 30 minutes.

ESPRESSO



Vinnie & Ernie love that Espresso.

Use:

Coffee labeled for espresso makers like Pilon

Water

Espresso pot made for the top of the stove

Anisette

Fill the bottom half of the pot with water.

Place a filter in pot

Add about 4 Tbsp of coffee into basket.

Place onto burner at high. Bring to a boil.

Once the water moves to the top of pot the coffee is complete.

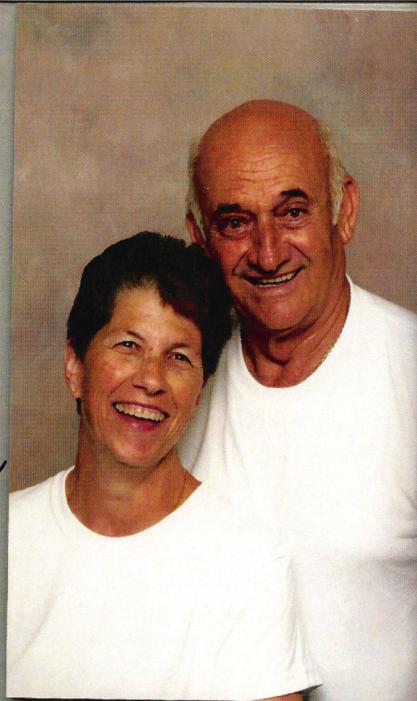
Pour into espresso cup. Add anisette to taste

JOHN (GIOVANNI)'S FAMILY

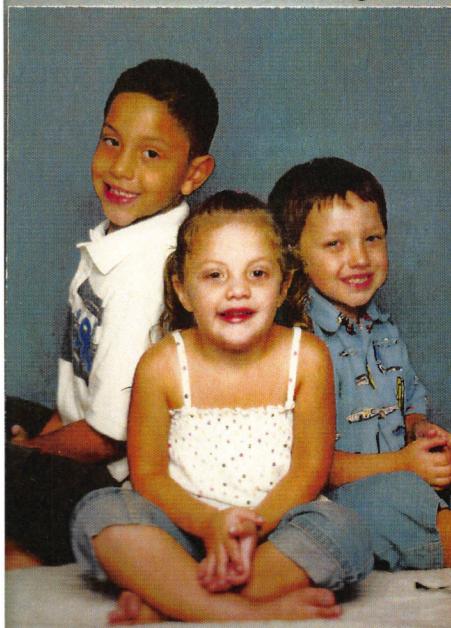


Married
July 27,
1963

John &
Carol



Eddie,
Giovanna & JT



Vinne, Laurie,
Melissa, John,
Carol &
Alexandra

John, John,
Carol, Laurie,
Melissa, Vinnie,
& Alexandra



CHILE RELLENOS CASSEROLE

1 1/2 cup milk
4 large eggs
1 1/2 cup buttermilk baking mix
2-4oz cans diced green chilies-drained
1-8 oz pkg grated mild cheddar cheese
1-8 oz pkg grated pepper jack cheese
1-8 oz can tomato sauce
1/3 bunch green onions chopped

Preheat oven to 375. In a large bowl combine milk, eggs and baking mix. Blend until smooth. In a greased 9 x 13 pan alternate layers of batter, chilies and cheese. Ending with batter. Gently pour tomato sauce evenly over all. Bake for about one hour or until lightly brown and cooked through. Remove from oven and sprinkle evenly with green onions.

Return to oven. Bake for an additional 10 minutes.

RATATOUILLE

6 boneless chicken breasts- about 2 lbs	2 green peppers cut into strips 1 small eggplant diced
1/2 cup flour	1/2 tsp granulated garlic
1/2 tsp salt	1 tsp salt
1/4 tsp black pepper	1 tsp ground thyme
olive oil	1/2 tsp black pepper or to taste
2 large zucchini sliced	
2 large tomatoes cut into 12ths	

Pound chicken breasts until 1/2 inch thick and flat. Set aside. Combine flour, 1/2 tsp salt, and pepper. Dredge chicken pieces with flour mixture coating well. Shake off excess flour. Heat oil over medium high heat in an extra large deep skillet. Cook chicken until well browned on both sides. Remove chicken from pan. Drain on paper towels. Repeat until all chicken is cooked. Adding additional oil as needed. Set chicken aside. Add vegetables to pan. Stir in garlic, salt, thyme and black pepper. Cover pan. Cook until vegetable are tender about 20 minutes. Top with chicken. Heat through.

3 to 6 servings

ENGLISH BUTTER TOFFEE

1 cup granulated sugar	1/2 tsp vanilla
2 sticks real butter	4 oz milk chocolate chips
(no substitutes)	4 oz semi sweet chocolate chips
1/4 cup water	1/2 cup chopped nuts
dash of salt	

Butter a large cookie sheet. Set cookie sheet aside. In a medium nonstick saucepan melt butter over medium heat. Stir in sugar, water and salt. Bring mixture to a boil stirring constantly. Cook mixture until the temperature reaches 305 degrees on a candy thermometer. Remove pan from heat. Stir in vanilla. Pour mixture onto cookie sheet and spread out as much as possible. Cool

Melt chocolate chips. Spread evenly over top of cooled toffee.

Sprinkle with nuts.

Break into pieces to serve.

HOTDOG, POTATO & PEPPER SURPRISE

3 green peppers, cut into sixths & thinly sliced
1 large thinly sliced onion
olive oil
1 1/2 lbs hot dogs, cut into chucks
3 lbs potatoes, cooked, peeled and cut into chucks
a dash of garlic, basil and oregano
salt and pepper to taste

In a large skillet, cook peppers and onions in olive oil until barely tender. Add a little more olive oil, potatoes, garlic, herbs, hot dogs, salt and pepper. Cook until potatoes are browned and hot dogs are heated through.

Serve Hot.

PEACHES IN WINE

6 - 8 large ripe juicy peaches
sugar to taste (optional)
1 bottle of your favorite wine

Wash peaches. Peel if desired then slice.
Sweeten to taste with sugar, if desired.
Divide peaches evenly between 4 to 6 wine glasses.
Pour wine over peaches to cover.
Refrigerate for a few hours.
Serve chilled.
This is a great dessert to serve after an Italian pasta dinner. (Of Course!)
John uses a hearty red wine.
Nectarines can be substituted for peaches.

4 to 6 Person

PICO DE GALLO

6 large tomatoes , finely diced
1 medium onion, finely diced
1 bunch fresh cilantro, finely chopped
3 jalapeno peppers, minced
1 8-ounce can tomato sauce
salt to taste

Combine all ingredients in a medium sized bowl.
Mix well. Chill
Serve chilled with your favorite tortilla chips and
MARGARITAS!!

RED VELVET CAKE

1/2 cup butter-no substitutes	1 cup butter milk (or 1 cup milk &
1 1/2 cup sugar	1 tsp vinegar)
2 large eggs	2 oz red food coloring
1 Tbsp cocoa	1 tsp salt
1 tsp vanilla	2 1/2 cups flour
1/2 tsp baking soda	1 tsp white vinegar

Preheat oven to 350

In a large glass bowl cream butter and sugar. Add eggs, cocoa and vanilla. Stir well. In another glass bowl combine buttermilk, red food coloring and salt. Mix alternately with flour. Stir well after each addition. In a measuring cup combine vinegar and baking soda. Stir to mix. Fold mixture into batter. Combine thoroughly. Pour batter into 2-9 inch or heart shaped greased and floured cake pans. Bake for 25 to 35 minutes. Cool thoroughly before frosting.

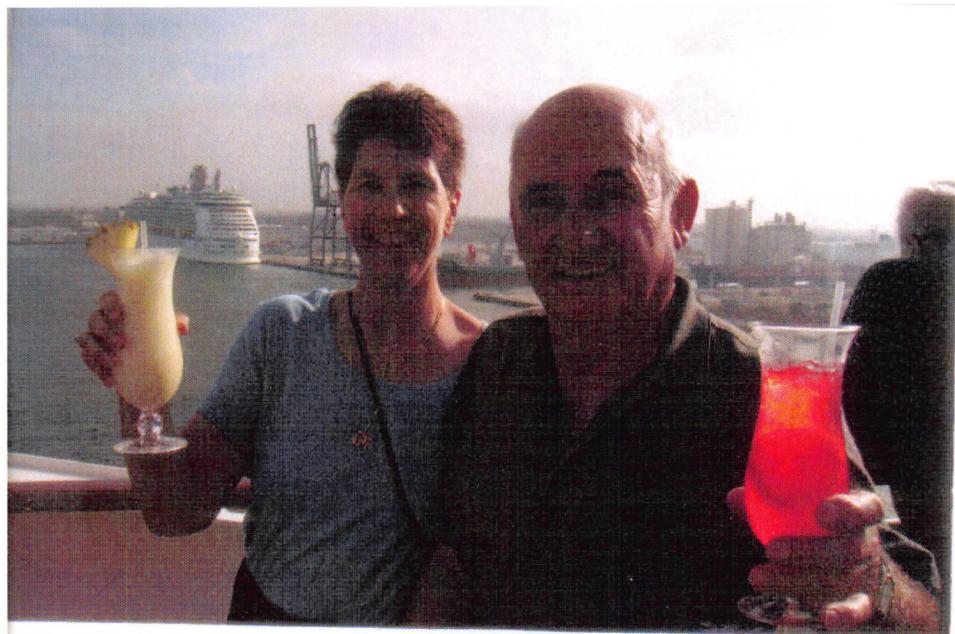
RED VELVET CAKE FROSTING

1 cup milk	1 cup sugar
2 Tbsp all purpose flour	1 cup real softened butter-no substitutes
	1 tsp vanilla

In a medium non stick saucepan over medium heat combine milk and flour. Mix well. Cook stirring constantly until thick and very creamy. Remove from heat. Cool completely.

In a large glass bowl whip softened butter until very light and fluffy. Add sugar and vanilla. Mix well. Add cooled flour and milk mixture. Beat on medium speed until thick enough to spread. This frosting should be light and very fluffy and taste like real whipped cream.

MAGARITAS

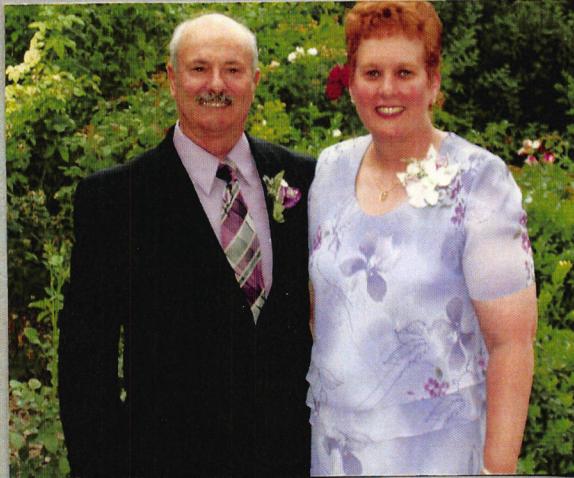


Tequila
Triple sec
Sweet & Sour Mix
Ice Cubes
Lime
Margarita Salt

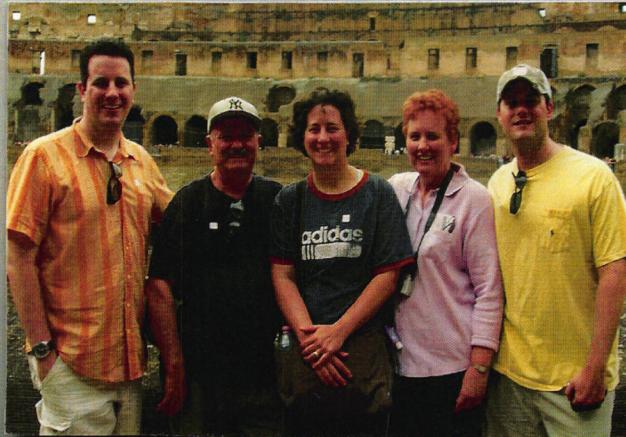
In a blender, combine equal parts of tequila, triple sec and sweet & sour mix. Blend on high speed slowly adding a few ice cubes at a time to concoct a slushy frozen drink. Serve in your best glasses. Before serving, if desired, dip glass rims in lime juice and then roll in margarita salt. Garnish with a slice of lime.

FRANK'S (FRANCESCO) FAMILY

Frank & Vickie
Married
April 18, 1973



Jaymonde,
Frank,
Courtney,
Vickie &
Frankie



Hope,
Courtney,
Brendan

BEEF FAJITAS

1 1/2 lbs beef flank steak cut into strips
2 yellow onions, thinly sliced into strips
1-2 green bell peppers, thinly sliced into strips
1-2 red bell peppers, thinly sliced into strips
1/2 lb mushrooms, sliced
6 (8 inch) flour tortillas
vegetable oil
Salsa
shredded cheddar cheese
shredded lettuce
sour cream
salt, pepper, granulated garlic

Ideally this recipe tastes better if you use a cast iron skillet. In the skillet cook the vegetable in oil. Season with salt, pepper and granulated garlic. When almost done, push the vegetables to one side. Cook the meat in the same skillet. When finished cooking, mix the veggies and meat together. Use a slotted spoon, place the mixture into a warm tortilla. Top with lettuce, cheese, salsa and sour cream.

LASAGNA

28 oz can of Contadina or Progresso crushed tomatoes.

6 oz can of Contadina tomato paste

1 1/2 lbs of super lean ground beef

1/2 box of lasagna noodles

1 lb of shredded mozzarella cheese

1 16 oz container of ricotta cheese

2 large eggs

Parmesan cheese

dried parsley

Simmer the crushed tomatoes and tomato paste for about 1 1/2 hours.

Season as you like.

Cook noodles according to the package.

Cook the ground beef and drain.

Put the ricotta cheese into a bowl. Mix in the 2 eggs, Parmesan cheese, parsley, salt and pepper.

Use a 13 x 9 baking pan. Spray with cooking spray.

Spread sauce on the bottom of the pan. Add one layer of noodles and one layer of ground beef. Layer one half of the ricotta cheese. Layer the mozzarella cheese. Layer with some more sauce. Repeat the layering process one more time. Cover the last layer with some more noodles and them more sauce. Sprinkle with the remaining mozzarella.

Cover with foil and bake for 30 minutes at 350. Remove the cover and bake another 5 minutes to brown.

SHREDDED BEEF CHIMICHANGAS

4-5 lbs lean beef cubes

1 1/2 dz 12 inch tortillas

2 medium size jars of salsa or
picante sauce

vegetable oil

shredded cheddar cheese

shredded lettuce

sour cream

salsa

Place beef in a large pot of water over low heat. Cook 2-3 hours partially covered until done. May need to add more water during this process. Drain the pot. Shred the beef with a fork. Remove any excess fat. Put beef back into the same pot. Pour the salsa into the pot. On low heat saute the mixture until well blended.

Spoon shredded beef filling into the center of the tortilla that is at room temperature. Fold ends over filling, then fold sides to center.

Fry the Chimichangas in a frying pan with vegetable oil at low to medium heat. At least 4 should be able to fit into a pan at the same time. Fry until golden brown then turn over. When finished, absorb in paper towels.

Serve topped with shredded lettuce, cheddar cheese, sour cream and salsa.

SNICKERDOODLES

3/4 cup sugar	1/4 tsp salt
1/2 cup butter	1/4 tsp baking soda
1 egg	1/4 tsp cream of tartar
1/2 tsp vanilla	2 Tbsp sugar
1 1/2 cups flour	2 tsp. ground cinnamon

In a large mixing bowl, cream sugar and butter. Beat in eggs and vanilla.

In a small mixing bowl, mix together flour, salt, baking soda and cream of tartar. Stir into butter mixture.

In another small bowl, combine sugar and cinnamon.

Turn oven to 375. Grease cookie sheets.

Shape dough into 1 inch balls. Roll each ball in sugar and cinnamon mixture. Put balls 2 inches apart on cookie sheet.

Bake for 8 - 10 minutes. Makes 36

ARTICHOKE and SPINACH DIP

garlic powder-flavor to your liking
onion powder-flavor to your liking
1-10 oz pkg frozen chopped spinach, thawed & drain
1-14 oz can artichoke hearts, drained & chopped
1-10 oz container Alfredo-style pasta sauce
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1-8 oz pkg cream cheese, softened

Preheat oven to 350

In bowl combine garlic powder, onion powder, spinach artichoke hearts, Alfredo sauce, mozzarella, Parmesan and cream cheeses.

Spread in 8x8 inch baking dish.

Cover and bake for 30 minutes or until cheeses are melted and bubbly.

CHEESE SPREAD

2 lbs grated cheddar cheese
1 1/2 lbs softened cream cheese
8 oz sour cream
2 oz milk
chicken broth to moisten
2-3 stalks green onion finely chopped
1/2 onion finely chopped
1/2 bell pepper finely chopped
1/2 red pepper finely chopped

Beat all to blend. Let stand 24 hours in refrigerator before serving.
Serve with your favorite cracker. Makes about 4 lbs.

INDIAN FRIED BREAD

3 cups flour
2 tsp baking powder
1 1/2 cups of warm water
1 tsp salt
1 cup shortening for frying

Knead all together all but shortening until soft. Break into small balls and pat flat. Fry in heavy frying pan in shortening until brown and bubbly.

POPPY CHICKEN SALAD SURPRISE

1 lb chicken	1/2 cup sliced almonds
1 cup light mayonnaise	1 cup sliced red grapes
1 tsp canola oil	1 Tbsp poppy seeds
1 Tbsp rice wine	1/2 tsp sea salt
1 Tbsp honey	1 tsp pepper
1 cup chopped celery	

Broil chicken until pink is no longer present when chicken is cut in the middle. Shred chicken into bowl.

Dressing: combine - mayo, canola oil, rice wine, honey poppy seeds, sea salt and pepper. Add a little more rice wine and/or honey if dressing is not sweet.

Pour dressing into shredded chicken and stir. Add celery, almonds and red grapes to chicken mixture.

ORANGE JULIUS



Proud Frank with his Mom

1 can of frozen orange juice
1 cup of water
1 cup of milk
1/2 cup of sugar
1 Tbsp of vanilla
5 to 6 ice cubes

Place all in blender and blend for 30 seconds.

FILOMENA'S FAMILY



Married
Sept. 8,
1962

Ernie &
Phyllis



Rick, Jim,
Denise, Aurora,
Alan, Lisa
Joan, Ernie,
& Greg

Ernie, Phyllis
& Tina



Justin, Andre,
Brian, Tanner,
Jake, Kenny,
Jimmy,
Samantha,
& Aurora

JELLY FILLED COOKIES

DOUGH:

3 cups flour
3 tsp baking powder
1 pinch salt
4 eggs
1/2 cup oil
1/2 cup sugar
1 tsp vanilla

FILLING:

strawberry preserves
crushed walnuts
chopped raisins

Beat eggs, oil, sugar and vanilla. Sift in dry ingredients in separate bowl. Pour liquid mixture into dry mixture. Work into a dough. Split to make 2 balls. Roll out each ball flat as though you were rolling out a pie shell. Spread a very thin layer of preserves on ball. Sprinkle with crushed nuts. Then sprinkle with raisins. Roll up like a log.

Place on baking sheet

Bake in 325 oven for 10 to 15 minutes until light brown. Once completely cooled, cut into 1/2 inches pieces.

STUFFED PEPPERS

4 to 5 sweet red peppers	1/2 cup water divided
1 lb ground top round beef or lean	1/4 cup ketchup
ground beef	salt and pepper to taste
1 small onion	oil for frying
1 tsp flour	

Preheat oven to 350

Wash peppers. Cut out stems. Cut off about 1/2 inch of top and keep.
Clean out seeds

In a large skillet saute onion for about 1 minute. Add beef and fry until
beef is no longer pink. Add 1/4 cup water and flour to thicken meat.

Add salt & pepper.

Fill each pepper with meat until full. Top with pepper tops. Place in
deep baking dish. Mix together ketchup and 1/4 cup water. Pour on
top of center of each pepper to soak into meat.

Cover lightly with foil and bake for 1 hour.

BAKED BEANS

1 lb dried navy beans
1/2 cup molasses plus 3 Tbsp

1 whole peeled onion
1/4 lb salt pork
salt and pepper to taste

This is best baked in a ceramic baking pot.
The night before put beans in a deep bowl, cover in water and soak.
Next morning rinse beans and place in baking pot.
Stir in molasses. Add onion and salt pork whole.
Cover with black pepper to your taste and salt to your taste.
Place in oven and bake at 350 for 6 to 7 hours.
Do not cover the pot or stir the beans during baking.
Check after 6 hours for tenderness. Once tender it is done.

6 to 8

BEEF STEW

3 lbs beef stew meat
1/4 cup vegetable oil
1 large onion
7 lbs potatoes

2 bags baby carrots
1 full stalk of celery
celery leaves
salt & pepper to taste

Cut up onion and saute in oil.
Fry meat 1lb at a time, draining as you go.
Place meat in deep pot, cover with water and let brown, do not stir meat.
Once browned, remove to a roasting pan for the oven.
Cook meat in oven uncovered at 350 for 2 hours.
Cut up potatoes in 3 inch pieces and add to pan. Add carrots as is. Cut up celery and add to pan.
Bake on in oven about another hour until tender.

CHILI

1 lb lean ground beef	2 Tbsp chili powder
3 cans red kidney beans	1 Tbsp red pepper flakes
1 medium onion	1/4 cup vegetable oil
1 can whole peeled tomatoes	1 cup water
	salt & pepper to taste

Chop up onion. Saute in oil in a deep pol for about 2 minutes. Add meat and brown until no longer pink. Add salt, pepper, red pepper and chili powder.

Rinse 2 cans of beans and add to pot.

Rinse 3rd can and put through a food processor and add to pot. Add tomatoes with juice. Add water.

Bring to a boil, stirring often, and boil until it becomes thick.

6 servings

PEA SOUP

1 lb dried whole green peas
ham bone left over from ham with a little ham on it
1 small peeled onion
2 Tbsp Crisco shortening

Place peas in a deep bowl, cover in water and soak over night. Next morning drain and rinse.

Place ham bone in a deep large pot. Add peas and enough water to cover peas. On high heat bring to a boil. Reduce to medium high heat. Add onion in whole. Add Crisco and salt and pepper to taste. Continue boiling, adding water if it starts to dry up. Boil until peas are tender, about 30 to 40 minutes.

RICE SOUP

1 1/2 to 2 cups extra long grain rice
1 can (15 ounces) diced tomatoes
2 packages Lipton noodle soup
Water-lots of water

In a 6 quart pot put rice and fill about 3/4 way up with water.
Bring to a boil and boil for about 10 minutes.
Dump out water and refill with fresh water this time 1/2 way up pot.
Bring to a second boil.
Add tomatoes and boil.
Add Lipton soup. Boil 5 more minutes.
Serve with oyster crackers and grated cheese optional.

SHEPARD'S PIE/CHINA PIE

5 lbs potatoes peeled	2 cans cream corn
1 stick butter	1 1/2 lbs extra lean ground beef
1/2 cup milk	
salt & pepper to taste	

Peel potatoes, cut in half and place in a deep pot to boil until tender.
Drain and mash potatoes, add butter, milk and salt and pepper to taste
to make mashed potatoes.

Brown ground beef in frying pan until it is no longer pink, drain any
liquid.

In a deep baking dish, spread out half of the mashed potatoes. On top
of potatoes spread out all of ground beef. Add cream corn over ground
beef. Top with remaining mashed potatoes.

Bake in oven at 350 for 30 to 40 minutes until top of potatoes turn
slightly brown.

BISCOTTI



01/07/2007

1/2 cup unsalted butter room temperature
1 tsp baking powder
1/2 cup packed brown sugar
1/2 cup sugar
3 eggs room temperature
1 tsp almond extract
2 1/2 cups flour
1/2 tsp baking soda
pinch of salt
1 cup semi sweet chocolate chips
1 cup coarse ground toasted almonds

Preheat oven to 375

To roast almonds: Use whole almonds, bake for about 10 minutes. After roasting place in food processor and chop.

In a large bowl cream together butter and sugars until fluffy. Add eggs and almond extract and beat until smooth.

In a medium bowl mix together flour, baking powder, baking soda and salt.

Add dry ingredients to wet and mix until creamy; mix dough until firm but don't over mix.

Add almonds and chocolate chips

Divide dough in half and form into two loafs or rolls. When forming rolls use water on hands to smooth out rolls and avoid dough sticking to hands.

Place rolls on baking sheet and bake for 20 minutes. Let cool completely about 15 minutes. Using a serrated knife, cut rolls into 1/4 to 1/2 inch pieces. Place back on cookie sheet and bake for 10 minutes or until brown.

Makes about 3 dozens cookies.

FELIX (FELICE)'S FAMILY



FELIX & ANA
Married
July, 28
1979

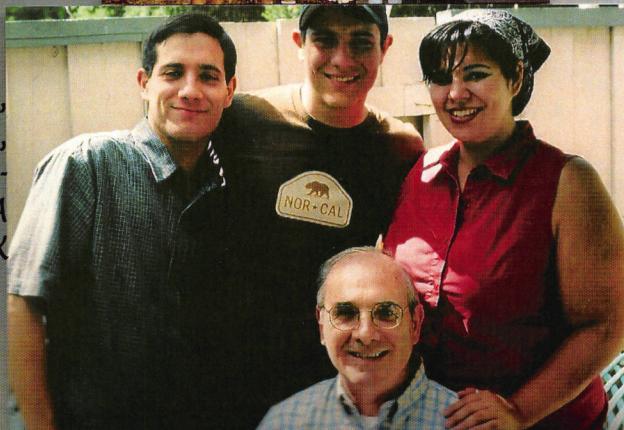
GIANCARLO,
MARIA GIOVANNA,
ANA & FRANCO



FRANCO,
GIANCARLO,
MARIA-
GIOVANNA
& FELIX



YVONNE, GIANCARLO,
MARIA GIOVANNA
ANGELO,
FRANCO,
& FELIX



RUM FLAN

1 3/4 cup sugar
4 eggs
4 egg yolks
2 cup (1 pint) half & half cream
2 cup milk
2 Tbsp dark rum
pinch of salt

To Caramelize Sugar:

In small skillet place 1 cup sugar. Melt sugar over medium-low heat. Don't stir until sugar begins to form a syrup. Reduce heat to low and stir frequently with wooden spoon until all sugar is melted. Continue cooking, stirring constantly, until smooth and a light amber color (just a shade darker than honey). Run hot water over outside of the deep 2 quart casserole or souffle dish is warm. Pour hot caramelized syrup into dish and rotate until inside is covered. Set aside to cool. Preheat oven to 350
In large mixing bowl, beat eggs, egg yolks and remaining 3/4 cup sugar for 5 minutes until sugar dissolves. Add cream, milk, rum and salt. Stir until blended. Pour through a fine sieve into prepared casserole dish. Place dish into a large baking pan and place into oven. Pour hot, not boiling, water into pan up to one inch from top of baking pan. (Creating a bath for the casserole dish). Lightly cover casserole with foil. Reduce oven temp. to 325. Bake for 2 hours or until knife inserts and comes out clean. Remove dish from water, cool on wire rack, refrigerate covered at least 6 hours.

8 servings

SHRIMP SCAMPI

3/4 lb med size raw shrimp, shelled and deveined
6 Tbsp butter
1 Tbsp green onions minced
1 Tbsp olive oil
4 to 5 cloves garlic, minced or pressed
2 tsp lemon juice
1/4 tsp salt
2 Tbsp parsley minced
1/4 tsp grated lemon peel
Dash liquid hot pepper seasoning, like Tabasco

Pat shrimp dry with paper towels.

Melt butter in a wide frying pan over medium heat. Stir in green onions, oil garlic, lemon juice and salt, cook until bubbly. Add shrimp to pan and cook. Stirring occasionally, until shrimp turn pink, 4 to 5 minutes. Stir in parsley, lemon peel and hot sauce.

Serve with steamed white rice.

2 servings

CABBAGE SALAD

1/2 tsp garlic, finely chopped or crushed
1/2 tsp salt
3 Tbsp fresh lemon juice
3 Tbsp olive oil
2 cups white cabbage, shredded
2 Tbsp mint, finely chopped
1/4 cup pine nuts, lightly toasted
1/4 cup pomegranate seeds (optional)

When selecting cabbage it should be small, heavy to the feel and white looking.

Mix all ingredients in a salad bowl and serve.

CATALAN PORK CHOPS

2 to 3 lb pork chops- center cut or rib
2 (8 oz) cans tomato sauce or crushed tomatoes
salt and pepper to taste
1 cup Italian parsley, finely chopped
1 cup yellow onion chopped
1/2 tbsp vegetable oil

Brown pork chops with oil in large skillet. Add onion and parsley to skillet and cook until onions are translucent. Add tomato sauce/crushed tomatoes and simmer for 45 minutes, stirring occasionally until pork chops are very tender.

4 to 6 servings

CEASAR SALAD

2 heads of Romain lettuce washed and torn into bit size pieces

1 box of croutons

Grated Parmesan cheese

Caesar dressing

Combine all ingredients in a salad bowl and serve chilled.

CEASAR SALAD DRESSING

2 lg. garlic cloves, chopped

6 flat anchovies, rinsed, patted dry and chopped

2 Tbsp fresh lemon juice

2 Tbsp mayonnaise

1/4 tsp salt

1/3 cup extra virgin olive oil

2 Tbsp water

In a blender, blend together at high speed garlic, anchovies, lemon juice, mayonnaise and salt until smooth. With motor running add oil in a slow stream and blend until emulsified. Add water and blend dressing well.

MEXICAN POTATO SALAD

3 slices of bacon, cut into small strips
3 medium to large potatoes, peeled and cubed
5 cups water, or more
1 cup tomato sauce
1/4 cup chopped onion
1 1/2 tsp salt
10 oz. canned whole or chopped green chilies
1/2 lb sharp cheddar cheese, grated

Brown bacon in a large kettle. Add potato cubes and stir until they are coated with drippings. Add the water, tomato sauce, onion and salt. Reduce heat to a simmer and cook for one hour. Place the green chilies and grated cheese in six soup bowls, spoon hot soup over each of them.

MEXICAN WEDDING CAKE

2 cups flour, sifted
1/4 cup sugar
1/2 lb butter
2 tsp vanilla extract
2 cup pecans, finely chopped
powdered sugar

Preheat oven to 325.

Sift together flour, sugar and salt.

Mix butter into the dry ingredients in a large bowl by hand. Add the vanilla and nuts and mix well.

Shape dough into 1/2 inch balls.

Place 1 inch apart on a lightly greased baking sheet, and bake for about 20 minutes or until lightly brown. While still warm, roll in powdered sugar. Makes 4 dozen.

POPOVERS



2 eggs
1 cup milk
1 cup flour
1/4 tsp salt
1 tsp butter, melted

Preheat oven to 375

Beat eggs, slightly in a medium sized mixing bowl.

Beat milk, flour and salt until mixture is smooth, stir in butter. Pour into 4 well greased custard cups, filling each half full. Place them in a large shallow baking pan. Bake 50 minutes or until puffed and golden. Serve hot. Makes 4 servings

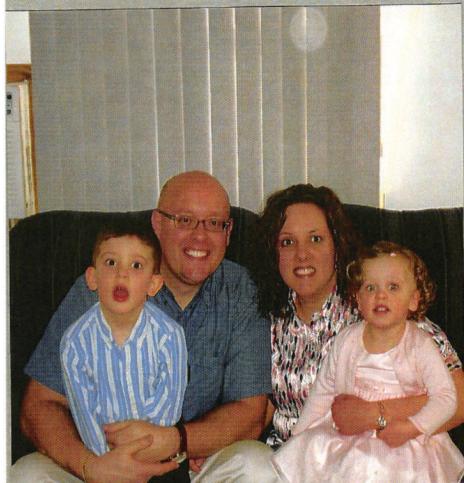
ROSE's FAMILY



MARRIED
AUGUST 12, 1972



Rose and Tony



Jake, Chris, LeaAnn & Kelsey



LeaAnn, Tony,
Danielle, Rose
& Anthony

CANNOLI-CINNAMON SHELLS & FILLING

1 3/4 cups sifted flour	3 Tbsp white vinegar
1 Tbsp sugar	3 Tbsp water
1/4 tsp salt	2 Tbsp butter softened
1 tsp ground cinnamon	1 egg white
cannoli tubes	vegetable oil for frying

- 1) Combine 1 cup of flour sugar, salt and cinnamon in medium bowl. Make a well in center; pour in vinegar and water until well blended. Beat in egg whites and butter.
- 2) Add in remaining flour 1/4 cup at a time, until dough becomes a solid mass that can easily be lifted out of the bowl.
- 3) Knead dough on a lightly floured surface until it is soft and smooth, about 8 minutes. Adding a small amount of flour if necessary to prevent dough from sticking.
- 4) Wrap dough in plastic wrap and chill in refrigerator for at least one hour.
- 5) Roll each piece on a lightly floured surface to about 1/16 inch thick. If dough pulls back, allow it to relax for 2 minutes, then roll again.
- 6) Cut 4 1/2 inch diameter circles from each piece using a glass. When circles are rolled, roll again before placing on cannoli tubes to give a more oval shape, about 5 inches long and 4 1/2 wide.
- 7) Brush edges of dough with egg whites then press firmly to seal. Heat vegetable oil to 375 and fry 2 to 3 shells at a time until golden brown. remove with tongs or slotted spoon to paper towel. Cool, remove shells from forms.

FILLING (Make this the night before)

2 cups ricotta cheese
2 cups cool whip or 1 cup heavy cream whipped
3 tbsp sugar
Mix all together and chill overnight.
1 bag (12 oz.) mini chocolate chips.
Place chips in a deep bowl. Fill cannoli and dip the end in chips.
Serve fresh as shells tend to get soggy.

SPINACH BREAD

1 bag of spinach
1 lb Italian sausage
1 cup grated Parmesan cheese
4 lbs pizza dough

Remove sausage from casings and crumble in a frying pan. Fry until no longer pink, drain.

Wash spinach and squeeze out water.

Remove sausage to bowl. Add spinach to frying pan and fry until wilted. Drain spinach. Add to sausage and mix.

Roll out 2 lbs of dough at a time into a rectangle shape. Add 1/2 filling to one half of dough. Sprinkle over a 1/2 cup grated cheese. Fold over dough to cover filling. Seal all sides. Set aside and cover with a towel to let rise. About 30 to 45 minutes.

Preheat oven to 375. Bake breads for about 25 to 30 minutes until golden brown.

Slice and serve warm. Makes 2 loaves.

ZUCCHINI LOAF BREAD

1 cup chopped walnuts
4 eggs
2 cups sugar
1 cup vegetable oil
3 1/2 cups unsifted flour
1 1/2 tsp baking soda
1 1/2 tsp salt
1 tsp cinnamon
3/4 tsp baking powder
2 cups grated zucchini (not peeled)
1 cup raisins
1 tsp vanilla

Mix and beat the following together: eggs, sugar, oil and vanilla.
Combine dry ingredients in a bowl. Add to dry to wet. Add zucchini, nuts and raisins.

Put into 2 greased and floured loaf pans.
Bake at 350 for 55 minutes.

APPLE CRISP

10 to 12 apples, empire and Macintosh work well

1/2 cup white sugar

2 Tbsp lemon juice

1 cup sifted flour

1/2 cup margarine

1/2 cup packed brown sugar

Peel, core and cut apples into slices.

Mix apples, white sugar and lemon juice together.

Place in a baking dish

Cut margarine into flour and brown sugar with a pastry cutter until crumbly. Sprinkle mix over apples.

Bake at 350 for 35 to 45 minutes until golden brown.

Serve warm with vanilla ice cream.

APPLE PIE

6 to 7 tart apples

dash nutmeg

3/4 to 1 cup sugar

dash salt

2 Tbsp flour

Pastry for 2-crust 9 inch pie

1/2 to 1 tsp cinnamon

2 Tbsp butter

Peel apples and slice thin. Combine sugar, flour, spices and salt. Mix with apples. Line 9 inch pie plate with pastry. Fill with apples. Dot with butter. Adjust top crust and sprinkle with sugar. Bake in 400 oven for 50 minutes.

DEVILED EGGS

6 hard boiled eggs
1/2 cup mayo
1 tsp white vinegar
1 tsp prepared mustard
dash of pepper and salt

Cut each egg in half.
Scoop out yolks into a mixing bowl.
Mix yolks, mayo, vinegar, mustard and pepper until smooth. Use a hand mixer.
Refill each half of egg with mixture.
Chill until ready to serve.

12 servings

TURKEY STUFFING

2 10 oz pckg of white mushrooms chopped
1 medium onion chopped
8 to 10 eggs
1 loaf of Italian bread
1 1/2 cup margarine
1/4 cup olive oil
1/2 tsp salt

Saute onion in margarine and oil. Cook for about 3 minutes. Add mushrooms and saute for about 10 minutes. Cool
Remove crust from bread. Tear white part of bread into small pieces.
Add this to mushrooms and moisten with eggs. Stir together with a fork, breaking the bread as you go.
Add salt to taste.
Stuff turkey.

PECAN TARTS



DOUGH:

1 stick butter

1-8 oz package cream cheese

2 cups flour

Mix ingredients together with hands to make a ball. Then make 48 mini balls and refrigerate until hard.

FILLING:

2 cups chopped pecan

2 eggs

1 tsp vanilla

1 1/2 cup dark brown sugar

Mix all ingredients together until blended.

Use a pan to make mini muffins. Take small ball of dough and press into each mini hole using your thumb. Add a tsp of filling to each mold.

Bake at 350 for 15 minutes.

SQUASH FLOWERS



12 flowers from squash plant-also know as zucchini blossoms

3 eggs

3 1/2 Tbsp flour

1/8 tsp baking soda

2 pinches salt

1 tsp dried mint, optionals

Olive oil for frying

Salt for taste

Wash flowers. Break off stems and break open end to reveal any bugs. Break off any hard leaves or stems on outside of flower. Fully opening up each flower.

In a deep dish, beat eggs. Add flour, salt and baking soda and mint.

Beating together with wire whisk to make a pancake like batter.

Heat oil about 1/2 inch up pan on medium high heat.

Dip each flower in batter until covered. Place in heated oil. Fry on each side until golden brown.

Remove to paper towel to absorb oil.

Sprinkle with salt to taste.

Serve warm.

Cooking Measurements

FAMILY MEASUREMENTS

hand full - 1/3 cup

large hand full - 1/2 cup

pinch - 1/2 teaspoon

a can - 15 ounces

large can - 28 ounces

dash - 1/8 teaspoon

some olive oil - 1/4 cup

sprinkle - 1 teaspoon

lots of water - 4 to 5 cups

SUBSTITUTIONS

IF YOU DON'T HAVE: TRY USING THIS

Buttermilk: 1 tbsp vinegar plus enough milk to make 1 cup

Sour cream: plain yogurt

Light cream for 1 cup: 2 tbsp butter plus enough milk to equal 1 cup

Ricotta cheese: NO SUBSTITUTE

Shortening: butter or margarine

Butter or margarine: shortening or vegetable oil

Baking mix: 1 cup flour plus 1 1/2 tsp baking powder plus 1/2 tsp salt
plus 3 tbsp solid shortening

Cornstarch (1tbsp) : 2 tbsp all purpose flour

Sugar: honey and reduce liquid by 1/2 cup

Powdered sugar (1 cup): 1 cup white sugar plus 1 cup cornstarch mixed
in food processor

Light brown sugar (1 cup): 1 cup granulated sugar plus 2 tbsp molasses

Dark brown sugar (1 cup): 3/4 cup granulated sugar plus 1/4 cup
molasses

Honey (1 cup): 1 1/4 cups sugar plus 1/4 cup water

Molasses: honey

Corn syrup (1 cup): 2/3 cup sugar plus 1/3 cup hot water and cool to
room temp.

Vinegar (1 tsp): 2 tsp lemon juice

Oil (1 cup) 1/2 lb butter, or 1 cup melted shortening

Lemon,1 fresh: 2 to 3 tbsp bottled lemon juice

Bread crumbs: cracker crumbs

Fresh herbs 1 tbsp: 1 tsp dried herbs

Amaretto, 2 tbsp: 1/4 to 1/2 tsp almond extract

White wine: white grape juice or apple juice

Red Wine 1/4 cup: 1 tbsp balsamic or red wine vinegar

Tomato sauce 2 cups: 3/4 cup tomato paste plus 1 cup water

STANDARD MEASUREMENTS

cup = C

ounce = oz

quart = qt

gallon = gal

ounce = oz

pint = pt

pound = lb

quart = qt

tablespoon = Tbsp

teaspoon = tsp

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