

Stuffed Zucchini

L. Hoffman

To

1 med. zucchini (1 1/2 lbs), ends trimmed, scoop seeds
16 oz gr. chuck - made into meat loaf your favorite way
15 oz. crushed tomatoes

- Cut zucchini in half from stem to end.

Fill w/ meatloaf mixture. (If extra, make small meatballs). Put half of crushed

From

tomatoes in 9x11 pan. Bake ^{with zucchini uncovered} 20 min at 375°. Cover with remaining tomatoes and continue cooking 15-20 minutes.

over

Optional: surround with roasted veggies - brush w/ olive oil and roast 425° 12-15 minutes until lightly browned on heavy pan. Turn and roast 5-10 minutes more. Do tomatoes on a small foil lined cookie sheet. Great antipasti on bruschetta w/ drizzle of olive oil and herbs with mozzarella or parmesan.

Pear Cobbler

L. Hoffman

Topping:

1/2 c. fl. flour + sugar

1 egg

1/2 t. baking powder

2 T soft butter

1/4 t salt

Combine dry. Cut
in butter. Add
egg and stir
just to moisten.

Fruit: 6 pears (3-3 1/2 lbs) sliced

1/2 c brown sugar

2 T flour

1 t. vanilla

1 T. butter

1 t cinnamon

1/4 t. cardamom

1/2 t. coriander

dash salt

Toss pears with dry ingredients. Add vanilla.
Put in pan and dot with butter. Top with
8 or 9 scoops of batter in a

9x9 or 7x11 pan - buttered lightly.
Bake at

375° 35-40 min.

Sprinkle w/ powdered sugar or a
scoop of ice cream.

Cinnamon Waldorf Salad

3 gala apples, cored and sliced

2 handfuls of red seedless grapes, cut in half

4 ribs of celery, diced

½ cup walnuts or pecans

½ teaspoon cinnamon (or to taste)

¾ cup mayonnaise

Combine all ingredients in a large bowl. Refrigerate 1-2 hours or more. Enjoy!

Submitted by Sharla Cook

Pasta Primavera

Serves: 8 – 10 (2 quarts of sauce)

Submitted by Carl Ruetz

Notes: Serve over a sturdy pasta such as fusilli or farfalle. Use vegetable stock for a vegetarian dish. Try cooked rice for a lighter meal. If available, sub fresh, in season, tomatoes.

Sauce

2 + Tbls	Olive oil
¾ - 1 cup	Onion, diced
1	Carrot, diced
2 X 28 oz cans	Tomatoes, crushed (seasoned or roasted) (see notes)
14.5 oz can	Tomatoes, diced (seasoned or roasted) (see notes)
8 oz	Stock, chicken or vegetable (see notes)
4 – 6 oz	Wine, dry red (Merlot)
2 tsp	Garlic, minced (2 cloves)
1 Tbls	Oregano, dried
2 Tbls	Parsley, dried
1 Tbls	Salt
½ tsp	Pepper, black

8 – 10 servings Pasta (or rice) prepared per package instructions (see notes)

1. In a stock pot, sauté **onion and carrot in olive oil** until soft and with color, about 10 minutes.
2. Add **all remaining ingredients** (except pasta) to pot, bring to simmer, partially cover, and cook for 2 hours. Stir occasionally. Taste and adjust seasoning.
3. While sauce is cooking, cut fresh vegetables in large dice – **carrots, onions, cauliflower, yellow squash, bell pepper, pea pods, broccoli**, all or any combination. Saute' until just soft. Add to sauce just at serving time to preserve fresh taste. Serve over prepared **pasta (or rice)**

Confit Byaldi - *Ratatouille recipe from Disney movie*

By origamifreak



Prep Time: 1 hr 30 mins **Total Time:** 4 hrs **Servings:** 4

ABOUT THIS RECIPE

"Remy's Ratatouille, from the movie, (by Thomas Keller, via NYT 6/13/07)"



Photo by Scarlett516

INGREDIENTS

FOR PIPERADE

- 1/2 red pepper, seeds and ribs removed
- 1/2 yellow pepper, seeds and ribs removed
- 1/2 orange bell pepper, seeds and ribs removed
- 2 tablespoons extra virgin olive oil
- 1 teaspoon garlic, minced
- 1/2 cup yellow onion, finely diced
- 3 tomatoes, peeled seeded, and finely diced, juices reserved (about 12 ounces total weight)
- 1 sprig thyme
- 1 sprig flat leaf parsley
- 1/2 bay leaf
- kosher salt

FOR VEGETABLES

- 1 zucchini, sliced in 1/16-inch rounds (4 to 5 ounces)
- 1 Japanese eggplant, sliced into 1/16-inch rounds (4 to 5 ounces)
- 1 yellow squash, sliced into 1/16-inch rounds (4 to 5 ounces)
- 4 roma tomatoes, sliced into 1/16-inch rounds
- 1/2 teaspoon garlic, minced
- 2 teaspoons olive oil
- 1/8 teaspoon thyme leaves
- kosher salt & freshly ground black pepper

FOR VINAIGRETTE

- 1 tablespoon extra virgin olive oil
- 1 teaspoon balsamic vinegar
- assorted fresh herb (thyme flowers, chervil, thyme)
- kosher salt & freshly ground black pepper

DIRECTIONS

1. For piperade, heat oven to 450 degrees. Place pepper halves on a foil-lined sheet, cut side down. Roast until skin loosens, about 15 minutes. Remove from heat and let rest until cool enough to handle. Peel and chop finely.
2. Combine oil, garlic, and onion in medium skillet over low heat until very soft but not browned, about 8 minutes. Add tomatoes, their juices, thyme, parsley, and bay leaf. Simmer over low heat until very soft and very little liquid remains, about 10 minutes, do not brown; add peppers and simmer to soften them. Season to taste with salt, and discard herbs. Reserve tablespoon of mixture and spread remainder in bottom of an 8-inch skillet.
3. For vegetables, heat oven to 275 degrees. Down center of pan, arrange a strip of 8 alternating slices of vegetables over piperade, overlapping so that only 1/4 inch of each slice is exposed. Around the center strip, overlap vegetables in a close spiral that lets slices mound slightly toward center. Repeat until pan is filled; all vegetables may not be needed.
4. Mix garlic, oil, and thyme leaves in bowl and season with salt and pepper to taste. Sprinkle over vegetables. Cover pan with foil and crimp edges to seal well. Bake until vegetables are tender when tested with a paring knife, about 2 hours. Uncover and bake for 30 minutes more. (Lightly cover with foil if it starts to brown.) If there is excess liquid in pan, place over medium heat on stove until reduced. (At this point it may be cooled, covered and refrigerated for up to 2 days. Serve cold or reheat in 350-degree oven until warm.)
5. For vinaigrette, combine reserved piperade, oil, vinegar, herbs, and salt and pepper to taste in a bowl.
6. To serve, heat broiler and place byaldi underneath until lightly browned (about 5 minutes on low). Slice in quarters and very carefully lift onto plate with offset spatula. Turn spatula 90 degrees, guiding byaldi into fan shape. Drizzle vinaigrette around plate. Serve hot.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (477 g)		Total Fat 13.2g	20%
Servings Per Recipe: 4		Saturated Fat 1.8g	9%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 209.8		Sugars 11.0 g	
Calories from Fat 119	57%	Sodium 22.4mg	0%
		Total Carbohydrate 22.8g	7%
		Dietary Fiber 8.7g	34%
		Sugars 11.0 g	44%
		Protein 4.7g	9%

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From the website The Kitchen

9/2017

Leek, Potato, & Fennel Soup

2tbl olive oil
4 leeks, thinly sliced
1 fennel bulb

2 cloves of garlic

2 large potatoes, diced small

3 cups stock

Salt to taste

1/2 cup cream (opt.)

Fresh chives

1. Heat oil. Add ^{salt} leeks, fennel, & garlic; don't brown - saute until

2. turn heat to med high & add potatoes & stir. Add stock. Return to boil & then simmer 30 min.

3. let cool a bit. Blend. Season with salt & pepper. Add cream.

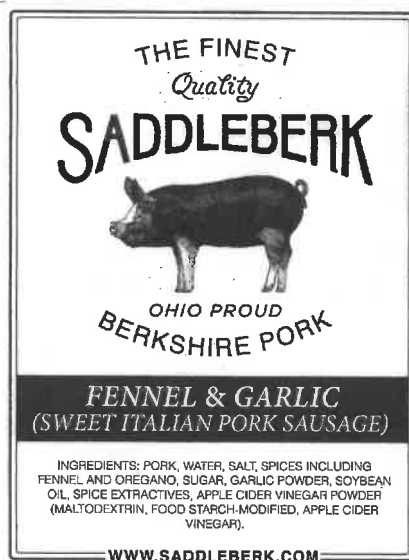
★ I usually make this vegan & do not peel the potatoes



Italian Sausage with peppers

- 1 pound "SaddleBerk" Sweet Italian pork Sausage
- 4 bell peppers
- Salt

Slice peppers into strips. Coat a large baking dish with PAM. Make one layer of peppers in dish. Slice Sausage and layer it on top of peppers. Bake at 425° until peppers are tender and Sausage is browned. About



The fruit pizza recipe is as follows:

Ingredients:

1 tube (16-1/2 oz) refrigerated sugar cookie dough

"Pizza Sauce"

1 pkg (8-oz) cream cheese, thoroughly softened

1/4 cup confectioner's sugar

1- 8 ounce container of frozen whipped cream

Fruit: Your choice of fruit toppings*--

blackberries

kiwi

raspberries

apples

strawberrie

mandarian oranges (drained)

peaches

green or red seedless grapes

bananas

*Tip: careful about selecting other kinds of "juicy" fruits due to the possibility of their respective juices running freely over "pizza sauce".)

Glaze topping:

1/4 cup sugar (possibly less sugar depending upon your sweet tooth)

1/4 cup orange juice

2 tablespoons water

1 tablespoon lemon juice
1-1/2 teaspoon cornstarch
pinch of salt (optional)

Preparation:

1. Pat cookie dough into uncreased 14-inch pizza pan. Bake at 350 degrees (follow cookie dough instructions for baking). Completely cool--or to touch--the cookie crust before spreading "pizza sauce." (Cooling cookie dough takes approximately 45 minutes to 1 hour.)
2. In a bowl, beat cream cheese and confectioner's sugar until smooth.
3. Fold in whipped topping. (Tip: Whipped topping should be somewhat soft to easily fold it into the cream cheese and confectioner's sugar.)
4. Spread "pizza sauce over the baked cookie dough crust.
3. Place choice of fruit toppings on pizza.
4. In a saucepan, bring the sugar, orange juice, water, lemon juice, cornstarch and--optional--salt. Bring these ingredients to boil, stirring constantly for two (2) minutes or until thickened. Cool glaze a bit; then, brush glaze over fruit (maybe a bit more glaze for those fruits that easily/quickly turn brown, like apples or bananas).

Please let me know if you have questions.

Sincerely,

Bernice

The recipe we're bringing tonight I got out of the Toledo Blade: Tuesday, August 29, 2017: "Feed the Fans"

Vinaigrette **Scarlet and Grey Tomato Salad w/Mustard**
 Dick & Marty Oakley

4 # tomatoes assorted colors either sliced, quartered or chunked

Arrange tomatoes on a serving dish, then sprinkle w/Kosher salt & fresh ground pepper

Whisk together dressing:

2 tbsp EV olive oil,

3/4 cup freshly squeezed lemon juice

1 tbsp Grey Poupon mustard

Drizzle over tomatoes just before serving

sprinkle w/fresh minced basil & grated Parmesan cheese.

Peggy

BOSTON LETTUCE STACKS WITH APPLES, FETA + WALNUTS

Start to Finish: 20 minutes

- 2 Tbsp. olive oil
 - 2 Tbsp. apple juice
 - 1 Tbsp. white balsamic vinegar or white wine vinegar
 - 2 tsp. honey
 - 1 tsp. finely snipped fresh chives or green onion
 - 2 medium apples, cored and thinly sliced
- 16. Boston or Bibb lettuce leaves (about 2 heads)
 - 1/3 cup purchased glazed walnuts or pecans
 - 1/3 cup dried cranberries, cherries, and/or golden raisins
 - 1/3 cup crumbled feta cheese
 - Freshly ground black pepper (optional)

FOR DRESSING, in a screw-top jar combine oil, apple juice, vinegar, honey, and chives. Cover and shake well. Brush apples with some of the dressing.

TO ASSEMBLE SALADS, alternately stack lettuce leaves, apple slices, walnuts, cranberries, and feta. Drizzle with the remaining dressing. If desired, sprinkle with pepper.

Makes 4 servings

