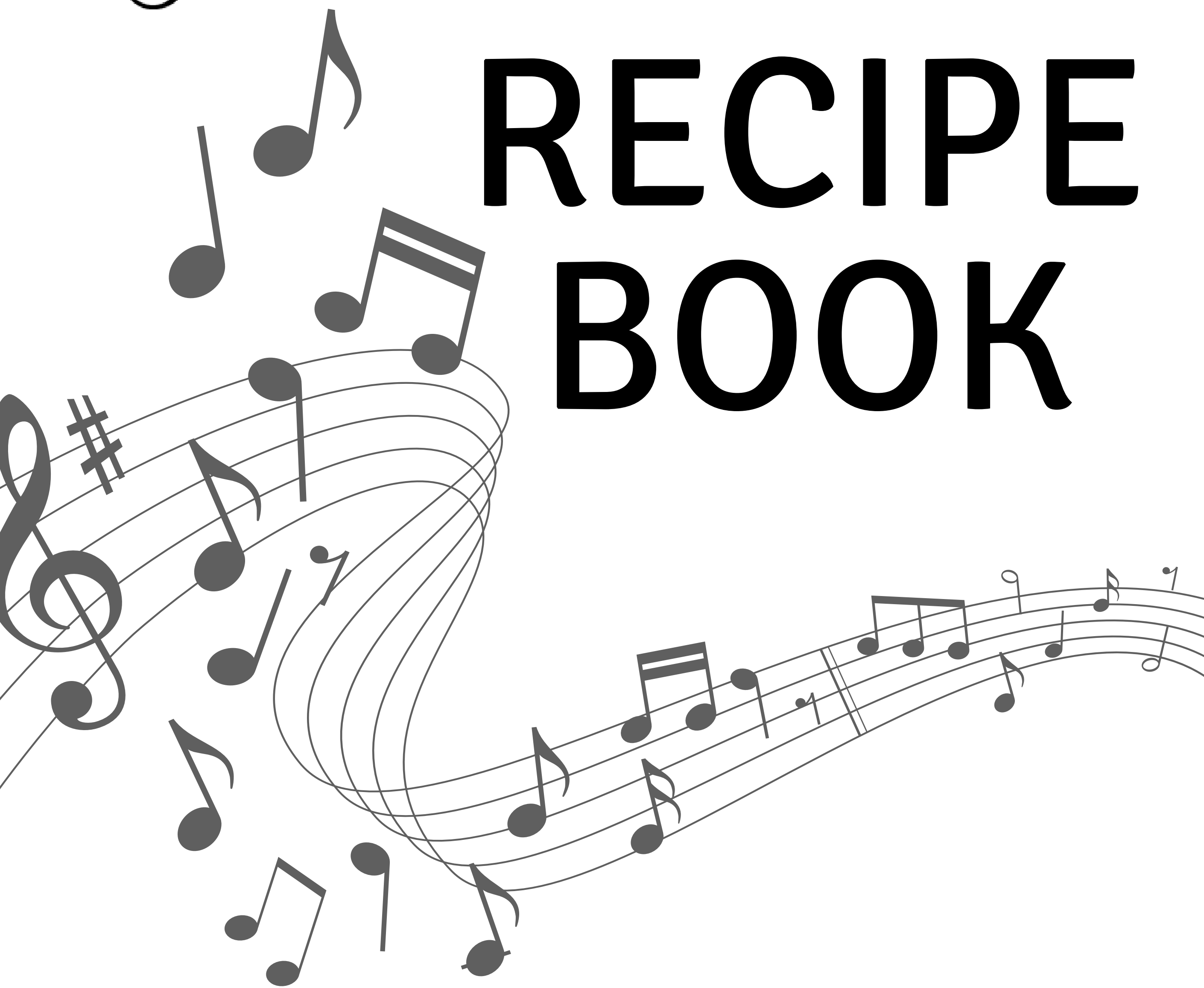


THE
Susquehanna
SYMPHONY ORCHESTRA
SHELDON BAIR, FOUNDER AND MUSIC DIRECTOR

RECIPE BOOK



A collection of Susquehanna
Symphony Orchestra member's
favorite recipes for you to enjoy!

December 2020

Dear SSO Patrons, Friends, and Musicians,
Welcome to our 2nd Susquehanna Symphony Orchestra cookbook in 20 years! Our first cookbook was an actual spiralbound book, but this cookbook is a Covid Cookbook, meaning it will only be available online, at least for the foreseeable future.

The SSO is hoping to present concerts as a 75-piece orchestra later in 2021, but for now we must all remain safe. Please follow our website to keep up to date on our plans.

www.ssorchestra.org

We are pleased to present this Cookbook at this time. Thanks to our daughter, Morgan, for putting the cookbook together, and thanks to all who have contributed recipes!

Happy Cooking and Happier Eating!

Sincerely

Sheldon Bair

Founder and Music Director



THE
Susquehanna
SYMPHONY ORCHESTRA
SHELDON BAIR, FOUNDER AND MUSIC DIRECTOR

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BREAKFAST EGG CASSEROLE

COURTESY OF TRACY WETTIG

- 4 eggs
- 1 1/2 cups egg substitute
- 1/2 cup all purpose flour
- 1 tsp baking powder
- 2 cups (16 oz) 2% cottage cheese
- 2 cups (8 oz) pepper jack (or cheddar, or taco blend) cheese, shredded
- 4 oz can chopped green chillies

Ready in 55 minutes.

1. Large bowl: beat eggs & substitute until light and lemon colored (about 3min).
2. Small bowl: combine dry ingredients gradually mix into the eggs.
3. Stir in cottage cheese, shredded cheese, and chilies.
4. Greased 13x9 pan: bake at 350 degrees F uncovered 35-40 min until a knife test comes out clean.

WELSH RAREBIT SAVORY MUFFINS

COURTESY OF MARIAN LUBBERT



- 2 1/4 cups plain all purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp mustard powder
- 2 1/2 tbsp unsalted butter, melted
- 1 egg, beaten
- 1 cup light ale/beer
- 1 tbsp Worcestershire sauce
- 1 heaped cup mature cheddar, grated
- Chutney (optional - on the side)

- Makes 12, ready in 35 minutes.
1. Preheat oven to 350 degrees F and line a 12 hole muffin tin with paper cases.
 2. Sift together the flour, baking powder, baking soda, mustard, and a pinch of salt and pepper.
 3. Stir together the butter, egg, beer and Worcestershire Sauce. Make a well in the center of the dry ingredients and pour in the wet ingredients, along with most of the cheese. Gradually stir, until combined, but don't overtax. Spoon into muffin cases.
 4. Sprinkle over remaining cheese and bake for 20 minutes. Allow to cool slightly, and serve with your favorite chutney.



BAIR BBQ SAUCES

THICK & STICKY

- 2 heaping cups ketchup
- 1 cup dark molasses
- 1 teaspoon or less chili powder
- 1 teaspoon paprika (I use smoked paprika)
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon Colman’s Mustard (powder)
- 1/2 teaspoon ground allspice
- 1/2 heaping teaspoon ground cinnamon
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground pepper (freshly ground is good)
- 1/4 teaspoon liquid smoke (optional)
- Pinch of Penzey’s BarBQ 3000 and/or Penzey’s Barbecue of the Americas (optional)
- Splash of Balsamic Vinegar

Ready in about 2 hours.

1. Combine all ingredients in a large pot. I simmer for about 2 hours over low heat.
2. Add a large splash of Balsamic Vinegar to taste (and to get rid of some of the sweetness).

BAIR BBQ SAUCES

HONEY MUSTARD

- 1 tablespoon minced onion
- 1 teaspoon ground garlic
- 1 cup cider vinegar
- 3/4 cup prepared mustard (I use plain yellow)
- 1/4-1/2 cup firmly packed brown sugar
- 1/4-1/2 cup honey
- 1 teaspoon black pepper
- 1/2 - 1 teaspoon Worcestershire sauce
- Pinch of Penzey’s BarBQ 3001
- 2 tablespoons butter

Ready in about 1 hour.

1. Combine and heat on low simmer until thick.

BAIR BBQ SAUCES

WHITE BBQ - AKA ALABAMA SAUCE (FOR CHICKEN)

- 1 1/2 cup mayonnaise (I use Dukes)
- 1/4 cup water
- 1/3 cup white wine vinegar
- 1 tablespoon coarsely ground black pepper
- (or less to taste)
- 1 tablespoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon white sugar (or more to taste)
- 1 teaspoon creamy horseradish
- 1 teaspoon or more garlic powder
- Splash Worcestershire sauce

Ready in about 15 minutes.

1. Whisk together and store in fridge. Don't cook.

FIRE CRACKERS

COURTESY OF TRACY WETTIG

- 1 3/4 cups canola oil
 - 2 envelopes of Ranch Dip powder mix
 - 1 box Saltine crackers (4 sleeves total)
 - 2 tbsp crushed red pepper (adjust for preference)
 - 2 one-gallon ziplock bags
- Ready in about 1 hour.

 1. Medium bowl: use whisk to combine oil, ranch envelopes, and red pepper.
 2. Empty two sleeves of saltines into each 1-gallon ziplock bag. Give the oil mixture another good stir before pouring half into each ziplock bag with crackers. (Trust me!)
 3. Shake/toss the bags every 5 min for an hour to completely dress all crackers with the seasoning mixture. Serve and enjoy!

TACO DIP

COURTESY OF MARY FOLUS



- 1 package taco seasoning mix
 - 8 oz sour cream
 - 8 oz cream cheese
 - Picante/Salsa
 - Tomatoes, diced
 - 4 oz cheddar cheese
 - 8-10 oz monterey jack cheese
 - Black olives, sliced
1. Blend taco seasoning mix with sour cream. Add cream cheese and mix together. Spread on the bottom of a 9x12 glass dish.
 - 2.Layer and combination/spiciness of picante/salsa.
 - 3.Layer diced tomatoes.
 - 4.Layer a mixture of cheddar and monterey jack cheese, or any combination of cheeses
 - 5.Top with sliced black olives



CRAB DIP

COURTESY OF WENDY BOHDEL

- 1 tbsp butter, melted
 - 1/3 cup minced onion, cook until soft
 - 16 oz Neufchatel Cheese (2 pks, room temperature cheese will reduce heating time)
 - 1/2 cup skim milk
 - 1 tsp dry mustard
 - 1 tbsp fresh squeezed lemon juice, or more to taste
 - 2 tsp Worcestershire sauce
 - 1 tbsp Old Bay Seafood Seasoning, to taste
 - 2 lbs lump crabmeat, folded
 - Crackers
1. Melt butter and cook onions in a large pot on low heat until soft.
 2. After onions are soft, add cream cheese and milk on low hear. Let cream cheese soften and stir. Add mustard, lemon juice and Worcestershire. Stir or whisk until smooth.
 3. Add Old Bay to taste. Gently fold in crab meat. Try to keep the lumps in the crab. Add to a round, glass baking dish. Sprinkle Old Bay on top for color.
 4. Cover and cook at 350 degrees F for 1 hour, or until heated through. Remove cover 15 mins before done if desired. Serve immediately in a lighted chaffing dish and serve with crackers for dipping.
- This dish may be made a day ahead of time.

FRENCH ONION SOUP

COURTESY OF ZACH BAIR

- 2 large white or vidalia onions
- 2 cloves garlic (adjust for preference)
- 2 cup gruyere cheese
- 8 1/2 cups beef stock
- 2 oz brandy
- 1 cup dry red wine
- 1 cup unsalted butter
- 1 tbsp olive oil
- 2 bay leaves
- 3 sprigs of thyme
- 4 slices of day old baguette cut 1 inch thick

Serves 4 and ready in about 1 hour and 50 minutes.

1. If you don't have day old baguette, only a fresh one, then place the slices in your oven on the lowest heat possible for 10 min but don't allow them to brown. This helps harden the bread so it doesn't become too soggy when placed over the soup.
2. Chop onions into thin strips or half rings and add to a large pan on the stove with olive oil on medium heat.
3. Smash garlic and add immediately, along with the unsalted butter. Stir occasionally allowing the onions to become translucent and then caramelize, about 20-30 minutes depending on cookware and stove but be patient, this is where a lot of the flavour comes from so don't rush it.
4. Add brandy and stir up the fond on the bottom of the pan.
5. Add beef stock slowly while stirring as well as the dry red wine, bay leaves, and sprigs of thyme. Let this sit and reduce for 30 minutes uncovered over medium heat. Don't try and rush this part, don't turn up the heat, the flavours need to meld together slowly.
6. After your soup had reduced add it to your oven-safe bowls about 3/4 full. Cover the soup with a handful of cheese, a slice of baguette, and another handful of cheese. Place the bowls under a broiler for about 5 minutes, or until the cheese has melted and begins to brown.
7. Let cool for 5 minutes before enjoying.



GARDEN GAZPACHO

COURTESY OF WENDY BOHDEL



- 28 oz Plum Tomatoes (or equivalent of fresh, skinned romas or other preferred tomato. If using a Vita Mix or other professional blender, skins do not need to be removed.)
 - 1 large cucumber
 - 1 large onion
 - 1 large green pepper
 - 2 celery stalks
 - 4 garlic cloves
 - 1 large jalepeno pepper, seeds removed (optional, per your taste)
 - 8 oz tomato juice
 - 1 tbsp olive oil
 - 1/3 cup red wine vinegar
 - 1 tsp tabasco
 - 1 tsp salt
 - 1/8 tsp pepper
- Process all vegetables together, except tomato juice. Mix in seasonings and taste.
 - If more tomato flavor is desired, slowly add tomato juice until desired liquid level or taste is reached.
 - Adjust salt, pepper, and Tabasco as needed. Place gazpacho into a refrigerator and let sit overnight to allow flavors to fully mix.
 - Feel free to experiment with flavors and amounts as seasonal vegetables allow. Organic produce is preferred for soft skinned vegetables.
 - Serves 8.



SPINACH BALLS

COURTESY OF MARY FOLUS



- 2-10 oz pkgs frozen chopped spinach
- 6 eggs, beaten
- 2 cups herb stuffing mix
- 2 onions, chopped
- 1 tsp pepper
- 1 tsp B&G Accent, or a mix of salt, chilli powder and paprika
- 1/2 tsp thyme
- 1 tsp garlic powder
- 3/4 cup butter, softened or melted
- 1/2 cup parmesan cheese

- 1. Cook and drain spinach. Squeeze out excess water.
- 2. Add all ingredients to the spinach and mix thoroughly.
- 3. Shape into walnut size balls and bake at 305 degrees F for 20 minutes.

May be frozen before or after baking.



POSH SQUASH

COURTESY OF ALLAN & BETSY ANDREYCAK

- 4 cups cut up squash (use mixture of yellow and zucchini squash)
- 1 chopped onion
- 1/2 cup chopped bell pepper
- 1 cup parmesan cheese
- 1 cup mayonnaise
- 1 eggs, beaten

Ready in about 1 hour.

1. Cook and drain the squash.
2. Mix all ingredients and place in a greased 1 1/2 quart casserole dish. cover with breadcrumbs or crushed stuffing mix and dot with butter.
3. Bake at 350 degrees F for 45 minutes.

LEMON RED POTATOES

COURTESY OF TRACY WETTIG

- 2 lbs small red potatoes, halved or quartered
- 1/4 cup butter, melted
- 1 tbsp lemon juice
- 3 tbsp fresh parsley, snipped
- 1 tbsp fresh chives, snipped
- 1/2 tsp salt

- Ready in 20 minutes.
1. Boil large pot of salted water: toss in potatoes for 7-8 min or until barely firm.
 2. In serving bowl, combine butter, herbs, lemon juice and salt.
 3. Add cooked potatoes, toss, and serve. Taste, and add more salt if desired.

CORN PUDDING

COURTESY OF WENDY NESBITT

- 2 cans creamed corn
 - 1/4 cup sugar
 - 4 eggs
 - 1 tbsp mined onion
 - 1 1/2 sleeves Ritz crackers, crushed
 - 1/2 cup butter
- Ready in 1 hour and 15 minutes.

 1. Heat oven to 350 degrees F.
 2. Melt butter in a square dish.
 3. Mix corn, sugar, eggs, onion and 1 cup crushed crackers.
 4. Pour corn mixture in the dish with the butter and mix.
 5. Sprinkle remaining crackers on top. Crush more if needed.
 6. Bake 1 hour, or until puffy and a toothpick comes out clean.

EASY SHRIMP BISQUE

COURTESY OF DON RAFF

- 1 can Campbell Cream of Shrimp soup
- 1 can Campbell Tomato Bisque soup
- 1 (12 oz) can Evaporated Milk, or 1 Pint of Half & Half
- Optional - 1 small can of "cocktail/salad shrimp" or shelled, cut up shrimp
 - If using canned shrimp, rinse thoroughly in cold water to eliminate smelliness.

"This recipe was found in Chesapeake Bay Magazine as one that boaters without refrigeration could use onboard. This assumes using Evaporated Milk onboard and Half & Half at home. The slight difference in ounces between the two doesn't make much difference."

1. Mix soups with an empty soup can worth of half & half or the complete can of evaporated milk.
2. Add the shrimp if desires, only after the soups and milk are warm, but not boiling. Remove from the heat once the shrimp turn pink.
3. Serve warm and enjoy.

FLOUNDER ALMONDINE

COURTESY OF CAROL SCANLAN



- 12 oz Flounder fillets
- 1 cup milk
- 1 egg
- 1/4 cup flour
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/2 cup olive oil
- 1 1/2 cup fresh sliced mushrooms
- 1/2 cup hickory smoked almonds, chopped or slivered
- 3 tbsp butter
- 3 tbsp desired fish seasoning (such as old bay or Chef Paul Prudhomme's Seafood Magic)

1. Combine milk and egg.
2. Mix flour, salt, and pepper.
3. Dip fish into egg mixture, and then coat with flour mixture.
4. Saute fish in oil and a medium high heat.
5. Combine remaining ingredients in a saucepan and saute over medium heat for 5-7 minutes.
6. Transfer cooked fish to a platter and cover with the mushroom mixture and serve.



CRAB CAKES

COURTESY OF MARY FOLUS

- 2 lbs crab meat (I use 2 Phillips vacuum packed Jumbo Lump 1 lb cans)
 - 2 beaten eggs
 - 4 tbsp mayo
 - 2 tbsp spicy mustard
 - 2 tbsp melted butter
 - 2 tsp dry mustard
 - 4 tsp lemon juice (I use real lemon)
 - 2 tsp parsley
 - 3 tsp old bay
 - 1/4 tsp pepper
 - 4 tsp Worcestershire sauce
 - 2 slices bread - remove crust, cut into small cubes and slightly moisten
1. Mix all ingredients together. Shape into cakes and bake/broil (I bake at 350 degrees F) until browned
 2. Cool on tray 1 min before serving. Makes approximately 10 large crab cakes.

MEXICAN CHICKEN CHILLI

COURTESY OF TRACY WETTIG



- 1 lbs boneless, skinless chicken breasts, cubed
- 1 tbsp canola oil
- Two 14.5 oz cans of diced tomatoes, undrained
- 2 cups frozen corn
- Two 15 oz cans black beans, rinsed and drained
- 14.5 oz can of chicken broth
- 4 oz can chopped green chillies
- 2 tbsp chilli powder
- 1 tbsp ground cumin
- 1/2 tsp salt
- 1 tbsp cayenne pepper (adjust for preference)

- Slow cooker, ready in 5-6 hours.
- 1. Medium skillet on med-high heat: brown chicken in oil (do not cook completely).
- 2. Combine all ingredients in slow cooker, low, and allow to cook 5-6 hours.



CLASSICO TWO SAUCE LASAGNA

COURTESY OF CAROLYN + DON RAFF



- 12 lasagna noodles, cooked and drained
- 1 (15oz) container ricotta cheese
- 2 cups shredded mozzarella cheese (8 oz)
- 1/4 cup shredded parmesan cheese
- 2 eggs
- 1 (26 oz) jar Classico Sweet Basil Marinara pasta sauce
- 1 (10 oz) package frozen chopped spinach, thawed and thoroughly drained
- 1 pound Italian sausage or ground beef, cooked and drained
- 1 (17 oz) jar Classico Alfredo or Sun-dried Tomato Alfredo pasta sauce

- Ready in 1 hour and 15 minutes.
- 1. In a large bowl, combine ricotta, mozzarella, 2 tbs parmesan, and eggs; mix well.
- 2. In 13x9 in baking pan, spread 1 cup marinara sauce. Layer 4 lasagna noodles over sauce.
- 3. Top noodles with half each, cheese mixture, spinach, marinara, and sausage/beef. Repeat layers.
- 4. Top with 4 remaining lasagna noodles and spread Alfredo sauce evenly on top. Sprinkle with remaining Parmesan.
- 5. Cover and bake at 350 degrees F for 40 minutes. Uncover and continue baking for 15 minutes, or until bubbly.
- 6. Let stand 10 minutes before serving with salad and garlic bread.



MAESTRO BAIR'S FRESH BERRY JAM

- 7 1/4 cup sugar
- 1 cup blackberries
- 1 cup raspberries
- 2 1/2 cup strawberries
- 2 1/2 blueberries
- 1 tsp cinnamon (adjust to taste)
- Zest and juice of 1 lemon
- 1 packet of Sure-Jell Pectin
- 1/2 tsp butter (optional)

About 12 cups of jam total, ready in about 1 hour.

1. Blackberry and Raspberry juice (to avoid seeds): Combine the raspberries and blackberries in a small saucepan with a little water so the water comes to about 1 inch below the berries. Sprinkle about 1 tbsp of sugar over the berries and brought the mixture it to a simmer. Simmer about 8 minutes and use a potato masher to mash some of the fruit, sugar, and water together. Let this mixture cool just a few minutes and then strain it through a fine mesh strainer. The result is about 1 cup of juice.
2. In a large saucepan, add the juice, strawberries, blueberries, cinnamon, lemon juice/zest, sure-jell pectin, and butter and mash to desired texture.
3. Bring mixture to a full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.
4. Add the sugar to the fruit mixture in the saucepan. Return to the full, rolling boil; boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with a metal spoon.
5. Ladle immediately into whichever containers you prefer, filling to within 1/4 inch of the top. Let the jars with hot jam cool on a counter. Later refrigerate the jam.

BANANA BREAD

COURTESY OF BERNADETTE SOLOUNIAS

- 1/2 cup oil, such as canola
 - 1/2 cup sugar, white or brown
 - 2 eggs
 - 3 ripe bananas, mashed
 - 1/2 cup orange juice
 - 2 cups flour
 - 1/2 tsp baking soda
 - 1 tbsp baking powder
 - 1 cup oatmeal (quick)
 - 1/2 cup nuts, raisins, or coconut (optional)
1. Mix together oil and sugar. Beat in eggs and bananas, and then add the OJ.
 2. Mix in flour, baking soda and baking powder.
 3. When mixture is well blended, stir in the oatmeal, followed by additional ingredients (nuts, raisins, coconut) if desired.
 4. Pour in a greased standard loaf pan and place in a preheated 350 degrees F oven for 50-60 minutes. Cool and enjoy.
 5. This batter may also be used for muffins.

MAMIE EISENHOWER'S PUMPKIN PIE

COURTESY OF BERNADETTE SOLOUNIAS

- 3 cups canned pumpkin (plain, not pie filling)
- 1 1/2 cups brown sugar
- 1 cup granulated sugar
- 5 eggs, slightly beaten
- 1 cup cream
- 1/2 cup milk
- 3 tbsp molasses
- 1/2 tsp ginger
- 3 tsp cinnamon
- 1 tsp salt
- 1 1/2 tsp nutmeg
- 2 (9 inch) unbaked pie shells

1. Combine pumpkin, brown and granulated sugars, eggs, cream, milk and molasses.
2. Add cinnamon, ginger, salt and nutmeg. Beat with a rotary beater or hand held mixer until fluffy.
3. Pour the mixture into the pie shells and bake in a preheated 425 degrees F oven for 20 minutes.
4. Then reduce the heat to 325 degrees F and continue to bake for about 35 minutes or until the pie is set in the center. Cool before serving.

PEANUT BUTTER TANDY CAKES

COURTESY OF ALLAN & BETSY ANDREYCAK

- 4 eggs, beaten until yellow and smooth
 - 1 tsp vanilla
 - 2 tbsp vegetable oil
 - 1 cup whole milk
 - 2 cups sugar
 - 2 cups flour
 - 2 tsp baking powder
 - 1 1/2 cup peanut butter
 - 12 oz milk chocolate chips
1. Mix eggs, vanilla, oil, milk, sugar, flour, and baking powder in mixer until smooth; batter will be thin.
 2. Pour into greased cookie sheet that has sides (17 1/2" x 12 1/2") and spread.
 3. Bake at 350 degrees F for 15-30 minutes, until toothpick comes out clean.
 4. Spread with layer of peanut butter upon removing the cake from the oven.
 5. Refrigerate until cool.
 6. Melt chocolate chips and spread over the peanut butter.
 7. Refrigerate until chocolate hardens, and enjoy.

RAISIN FILLED COOKIES

COURTESY OF ALLAN & BETSY ANDREYCAK



Raisin Filling:

- 3 cups ground raisins
- 1 1/2 cup water
- 1 1/2 cup sugar
- 3 tbsp flour

Cookie Dough:

- 1 1/2 cup sugar
- 1 cup shortening
- 2 eggs
- 1/4 tsp salt
- 2 tsp vanilla
- 1 cup sour milk (1 cup whole milk + 1 tbsp lemon juice)
- 6 cups all purpose flour
- 1 tsp baking soda
- 1 tsp baking powder

- Makes 5-6 dozen cookies
- 1. Grind raisins in food processor or blender along with water (may not need all water while grinding)
- 2. Pour ground up raisins in saucepan with the rest of the water. Add sugar and flour.
- 3. Bring to a boil and allow to boil for about 1 minute. Set aside and allow to cool while making the cookie dough.
- 4. Mix sugar, shortening, eggs, salt, and vanilla in mixer until well blended.
- 5. Add sour milk alternating with dry ingredients (flour, baking soda, and baking powder) to the wet mixture.
- 6. Divide dough and wrap in wax paper to cool in the refrigerator for one hour.
- 7. Roll out the dough on a well-floured board, adding additional flour as needed, to about 1/8" thick.
- 8. Cut with 2" circle cookie cutter.
- 9. Place about 1 tsp raisin filling in center of circle then top with another circle of cookie dough.
- 10. (Optional) Sprinkle with granulated sugar before placing in the oven.
- 11. Bake cookies in 400 degree F oven for 6 minutes on lower rack and 6 minutes on upper rack.
- 12. Allow cookies to cool, and enjoy.



OATMEAL BOURBON RAISIN COOKIES

COURTESY OF THE SCHUELER FAMILY



- 1 cup raisins
- 1 cup chopped pecans
- Maker's Mark bouron
- 3/4 cup butter
- 1 1/2 cups sugar
- 1 tsp vanilla
- 2 large eggs
- 1/2 cup whole milk
- 2 1/2 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 1/2 tsp baking powder
- 1/2 tsp allspice
- 1/8 tsp nutmeg (optional)
- 2 slightly rounded cups old-fashioned oatmeal

- Ready in about 20 minutes.
- 1. Place raisins and chopped pecans in saucepan, add just enough Maker's Mark to cover.
- 2. Stir, bring to a boil, stir, cover, and reduce heat to a simmer until raisins are plumped and bourbon is absorbed.
- 3. Turn off the heat and allow to cool to room temp.
- 4. Cream butter and sugar together.
- 5. Beat in vanilla, eggs, and milk.
- 6. Sift together flour, baking soda, salt, cinnamon, baking powder, allspice and nutmeg.
- 7. Blend dry ingredients into wet ingredients. Add oatmeal, raisins, pecans, and remaining bourbon. Mix well, batter should be thick and bread-dough like.
- 8. Using a 1 1/2 inch cookie scoop, scoop batter and place on parchment paper covered cookie sheets. Shoudl get 12 scoops per sheet.
- 9. Bake in 350 degrees F oven for 15-18 minutes, or until lightly browned.
- 10. Cool on cookie rack and enjoy!



OLD FASHIONED WINE DROPS (MOLASSES COOKIES)

COURTESY OF THE SCHUELER FAMILY

- 3/4 cup butter (or shortening)
- 1/2 cup packed light brown sugar
- 1 large egg - room temp
- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1/2 tsp ground cloves
- 1/2 cup whole milk
- 1/2 cup black strap molasses

- Ready in about 20 minutes.
1. Cream butter, light brown sugar, and egg
 2. Sift flour, baking soda, salt, cinnamon, nutmeg, ground cloves into creamed mixture.
 3. Add milk and molasses.
 4. Mix well, batter should be thick like peanut butter.
 5. Scoop and drop from 1 1/2 inch cookie scoop onto parchment lined cookie sheets. Should get 12 cookies per sheet.
 6. Bake in 350 degrees F oven for 15-18 minutes until lightly browned or top springs back after light touch. Keep an eye on bottoms, as they can over brown.
 7. Cool on cookie racks and enjoy!

CRANBERRY CHRISTMAS CAKE

COURTESY OF CATHY ZINK

- 3 eggs
- 2 cups sugar
- 3/4 cup butter, softened
- 1 tsp vanilla
- 2 cups all purpose flour
- 12 oz fresh cranberries (or thawed frozen cranberries)

Makes 16, ready in 1 hour.

1. Preheat oven to 350 degrees F.
2. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl.
3. Add the butter and vanilla; mix two more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout.
4. Spread in a buttered 9x13 pan. Bake for 40-50 minutes, or until very lightly browned and a toothpick inserted comes out clean. Let cool completely before cutting into small slices.



CORA LEE'S BOMB CAKE

COURTESY OF MARTHA SCHMIDT



- 1 Duncan Hines yellow butter cake mix
- 4 eggs
- 1/2 cup oil
- 1 can mandarin oranges, drained and chopped
- 1 instant vanilla pudding large box
- 1 can crushed pineapple (juice and all)
- 13 oz carton of cool whip

1. Mix cake mix, eggs, oil, and mandarin oranges well.
2. Pour into 8 or 9 inch greased and floured cake pans.
3. Bake for 30 minutes at 350 degrees F (test cake with toothpick) and allow to cool before frosting.
4. Whip pudding, pineapple, and pineapple juice together.
5. Fold cool whip into the pudding.
6. Ice cake with this mixture when cake is completely cooled.



BERRY DELICIOUS TART

COURTESY OF TRACY WETTIG



- 1 cup all purpose flour
- 1/3 cup and 1/4 cup sugar, divided
- 1/2 cup cold butter
- 1/2 cup seedless strawberry jam
- 8 oz cream cheese, softened
- 1 egg, lightly beaten
- 1 tsp vanilla extract
- 2 cups frozen mixed berries, thawed and drained

Topping

- 3/4 cup brown sugar
- 1/3 cup old fashioned oats
- 1/2 cup flour
- 1/4 cup cold butter

- Ready in about 1 hour.
- 1. Small bowl: combine flour and 1/3 cup sugar; cut in butter until crumbly. Press into bottom and 1" up sides of a greased 9 inch pie pan. Bake 375 degrees F for 8-10 min (until lightly brown). Cool on wire rack.
- 2. Spread jam over cooled crust.
- 3. Small bowl: beat cream cheese and remaining 1/4 cup sugar until smooth. Beat in egg and vanilla until just combined. Pour over jam. Sprinkle with thawed berries.
- 4. Small bowl: combine all topping ingredients and cut in butter until crumbly. Sprinkle on tart.
- 5. Bake at 375 degrees F 30-35 min. Cool on wire rack.



BAKED RICE PUDDING/CUSTARD

COURTESY OF ALLAN & BETSY ANDREYCAK

- 2 cups cooked rice
 - 1/2 cup water
 - 2 cups whole milk
 - 2 beaten eggs (or up to 6 eggs for a more custard-like consistency)
 - 1/2 cup sugar
 - pinch of salt
 - 1 tsp vanilla
 - 1 tsp nutmeg
1. Place rice in saucepan, add water and simmer, covered, 2-3 minutes. Add milk when water is absorbed and boil gently until creamy.
 2. Remove from heat.
 3. Beat eggs, sugar, salt, vanilla, and nutmeg.
 4. Slowly add milk/rice mixture to egg mixture until blended.
 5. Pour into greased 1 1/2 quart casserole dish.
 6. Add 1/4 raisins if desires, and sprinkle with cinnamon.
 7. Place casserole dish in a baking pan with 1 inch hot water.
 8. Bake at 350 degrees F for approximately 45 minutes - 1 hour. Done when a knife inserted in the center comes out clean.

DOUBLE SOFT BATCH CHOCOLATE CHIP COOKIES

COURTESY OF MARY FOLUS

- 1 lb. (4 sticks) unsalted or sweet cream butter, softened
- 1 cup granulated sugar
- 1 1/2 cups loosely packed brown sugar
- 2 1/2 tsp. pure vanilla extract
- 4 brown eggs
- 4 1/2 cups white flour
- 2 tsp baking soda
- 1 1/2 tsp salt
- 4 cups Nestle semi-sweet morsels

1. Beat the butter, sugars, and vanilla extract with a mixer until creamy. Add eggs and beat well.
2. Gradually stir in the dry ingredients. Stir in morsels. Separate into desired size on ungreased baking trays.
3. Baking:
 - a. Regular oven, 375 degrees F - Bake one tray at a time until edges of the cookies and brown and the tops are very slightly brown (approx. 11 min)
 - b. Convection oven, 350 degrees F - Bake two trays at a time, side by side, until edges of the cookies and brown and the tops are very slightly brown (approx. 7 min)
4. Remove trays from the oven and cool 2 minutes before removing the counter top to cool.

PEANUT KISS COOKIES

COURTESY OF ROB STOREY

- 1 3/4 cups all purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 tsp baking soda
- 1/2 cup butter/margarine
- 1/2 cup peanut butter
- 1 egg
- 2 tbsp milk
- 1 tsp vanilla extract
- 1 bag of milk chocolate candy kisses
- Additional granulated sugar

Makes 60 cookies. This recipe may be made with a food processor or regular mixer.

1. Preheat oven to 375 degrees F
2. Combine flour, 1/2 cup granulated sugar, brown sugar, baking soda, butter, peanut butter, egg, milk and vanilla in a large bowl. Mix well.
3. Use a teaspoon to scoop dough into balls.
4. Roll dough balls in additional granulated sugar and place on ungreased baking sheets and bake for 10 minutes.
5. While cookies are baking, remove foil from candy kisses.
6. Remove cookies from oven and immediately press an unwrapped chocolate kiss into the center of each cookie. Cookies will flatten slightly.
7. Let sit on cookie sheet for 1-2 minutes before removing onto wax paper.
8. Store in an airtight container and enjoy.

TIRAMISU

COURTESY OF MARY FOLUS

- 1 2/3 cups hot coffee
- 1/3 cup DiSarono Amaretto
- 1 package (48 ct) Ldy fingers
- 16 oz Marscapone cheese
- 1/4 cup sifted cocoa
- 6 eggs, separated
- 1 cup sugar
- 1 tsp pure vanilla extract
- additional cocoa powder (for dusting)

1. Beat egg yolks, sugar, vanilla extract, and Marscapone cheese until creamy.
2. Beat egg whites until stiff and fold into previous mixture.
3. Separate mixture into approximately 1/3 and 2/3.
4. Mix cocoa powder into 1/3 mixture.
5. Dip ladyfingers into coffee and line bottom of a 9x13 pan, breaking pieces to fit. Layer on cocoa mixture.
6. Add amaretto to remaining coffee and dip and lay another layer of lady fingers. Then layer remaining cheese mixture.
7. Sift additional cocoa powder on top.
8. Refrigerate overnight before serving.

MAESTRO BAIR'S

CAPPUCCINO MIX

- 2 cups hot chocolate mix
- 1 1/2 cup confectioner's sugar
- 1 1/2 cup powdered creamer (regular or flavored)
- 1 1/4 cup instant coffee (regular or decaf - I use Tasters Choice)
- 2 tbsp good quality cinnamon
- Dash of nutmeg (preferably fresh)

Ready in 10 minutes.

1. Mix all of the ingredients together until it is a cohesive powder mixture.
2. Use about 2-3 tbsp of the mix per mug, to taste, and fill mug with hot water.
3. Keep in a sealed container for use all winter!

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We look forward to making music
with you, and for you, in the future.





Recipes collected and edited by Morgan Bair, 2020.