Moment-Us: Exploring and Embracing Our Diversity
First Annual Cookbook

September 5, 2008
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Tomato Salad

For most of their lives, my Italian grandparents lived on a farm in rural New Jersey. Every year they had a large garden and grew the best tomatoes I’ve ever had. One of my fondest food memories is eating juicy, sun-kissed tomatoes plucked ripe from the vine. Tomatoes are an important ingredient in Italian cooking and they appear in many dishes. This recipe is based on one prepared by my grandfather whose cooking was rustic and always delicious. It was served near the end of the meal, following the tradition of Italian cuisine. When making this dish, don’t forget to accompany it with slices of crusty bread. You’ll find yourself sopping up the juiciness in the empty platter, just like my family did.

1 pound of firm, ripe tomatoes, thinly sliced with the seeds removed
1 red onion, thinly sliced and soaked in cold water
1 cucumber, peeled and thinly sliced
A handful of basil leaves, torn into small pieces
¼ yellow pepper, cut into thin strips
1/3 cup of extra virgin olive oil
2 tablespoons good quality red wine vinegar

Dry the onions and put them in a large platter
Add the tomatoes, cucumber, and basil.
Dress the salad when you’re ready to serve it. Add the oil, salt, and vinegar separately.
Toss thoroughly.
Taste and correct the dressing.

Buon appetito!
Lori Ricigliano
Salad Nicoise with Mint-Lemon Dressing

I enjoy this recipe because it is a healthy light salad that I have enjoyed with many friends and family. It holds memories of celebration and togetherness.

6 ounces slender green beans, trimmed, halved
5 6-ounce cans solid white tuna packed in oil, drained, 1/4 cup plus 2 tablespoons oil reserved
1 pint cherry tomatoes, halved
1/2 cup Niçois olives or pitted Kalamata olives
7 tablespoons thinly sliced fresh mint
1/2 cup olive oil
4 tablespoons fresh lemon juice
1 garlic clove, peeled
3/4 teaspoon ground cumin
1 5-ounce bag mesclun salad mix
Lemon wedges

Place green beans in processor. Using on/off turns, coarsely chop. Place in large bowl. Mix in tuna, tomatoes, olives, and 4 tablespoons mint. Season with salt and pepper.

Place olive oil, 2 tablespoons lemon juice, garlic, cumin and remaining 3 tablespoons mint in processor. Process until well blended. With machine running, slowly add 1/4 cup drained tuna oil. Process until smooth. Transfer to medium bowl. Season dressing to taste with salt and pepper.

Place mesclun in another bowl. Drizzle with 2 tablespoons tuna oil and 2 tablespoons lemon juice; toss. Transfer to platter. Arrange tuna salad over mesclun. Drizzle dressing over. Garnish with lemon wedges.

Kim Bobby
Lemon Tahini Dressing

I used to work as a janitor at a "collectively owned" grocery store in San Francisco many years ago. This was a recipe from the deli. A healthy dollop served over a cup of brown rice always hit the spot. In an obtuse way, the grocery store was ran like a large dysfunctional family. The store itself was born from a culture and time when ideals were put into action.

1 or 2 cloves of peeled garlic
1/2 cup of tahini
1/2 cup of filtered water
1 tablespoon of lemon juice
1/4 teaspoon of salt

Add all ingredients to food processor and blend until mixture is creamy in consistency.

A great salad dressing or dip for veggies.

Adding more tahini and less water will stiffen the mixture, which can be used as a sandwich spread.

Justin Gorman
Berta Bobek’s Pineapple-Cheese Salad

Having grown up in a small farming community in the Midwest, I think that a Jell-O salad recipe is just the ticket for my submission to the Moment-Us recipe solicitation! This one comes from a recipe book with a full range of Berta Bobek’s personal-favorite recipes. Mrs. Bobek (Ms. wasn’t yet in usage), a wonderful woman who was our cross-the-alley neighbor, typed (long before computers) all the recipes and gave the recipe book to Terry and me as a wedding gift. Try Berta Bobek’s Pineapple-Cheese Salad for your next “covered-dish supper”!

Soak 5 min.:
1 pkg. Lemon Jell-O
½ c. water

Bring to a good boil:
¾ c. sugar
½ c water
Juice of 1 lemon

Mix these together and allow to congeal

Add:
1 small can crushed pineapple
1 c. grated cheese
½ pt. cream, whipped

Rosa Beth Gibson
Limoncello (li mon CHELLo)

A recipe that just came my way, but has been in our extended family for a long, long time.

One needs 1 kg of lemons (about 8 large, more is smaller, Italian if possible)
1 liter of your favorite libation
1 liter of water
500g to 1 kg of sugar (to taste)

Put sliced lemon peels into the libation of your choice and cover for 4 days. Stirring or mixing is good once or twice a day.

Add sugar to water and heat to make a thin syrup. After the four days of steeping the lemon peels, strain the peels off, add the sugar water/syrup, cover and set for 1 week.

Stephen Philbrook
Angel Punch

1 cup sugar syrup
1 pint lemon juice
1 quart strong green tea
2 quarts white grape juice
1 block ice
2 quarts chilled club soda

Combine all ingredients except soda, and refrigerate for an hour or two. Pour over ice in a punch bowl and add the soda. Serve in 4-ounce punch glasses.

Kim Bobby
Soy Milk

1 cup organic soybeans
3 cups water
Blender
Cheesecloth

Soak 1 cup of soybeans in water over night- make sure the water covers the beans as they will expand about 3X. Drain the beans and use a cloth to rub the skins off. It's ok to leave a few skins on. Pour beans and water in a blender and blend for 3 minutes. Strain the mixture through cheesecloth. Keep the pulp to use for extra soy protein, but make sure you cook it before you consume it! Boil the soymilk but watch carefully because it will foam really high. You must boil the milk before you drink it or it will be indigestible. Let it cool and use in recipes or drink. Add agave nectar or another sweetener if you would like! Keep refrigerated in a glass container for up to 4 days.

Almond Milk

1 cup raw almonds
3 cups water
Cheesecloth

Soak almonds over night, make sure they are completely submerged in water (keep in mind they will expand quite a bit). Blend the almonds with water for about 3 minutes. Strain liquid through a cheesecloth and save almond pulp. Enjoy your almond milk plain, use in recipes, or add agave nectar to sweeten.

Allegra Oxborough
Mom’s Homemade Pierogis

2 c. flour
1/4 c. Crisco
6 to 8 potatoes
3/4 lbs. Longhorn cheese
2 or 3 onions
1 tsp. salt
2 eggs, beaten
2 sticks butter

Mix flour, Crisco, salt, and eggs well. Add small amount of water (less than 1/2 cup) to make a stiff dough. Knead 5 to 10 minutes on unfloured surface. Cover with a bowl.

Cook potatoes until fork-tender. Shred cheese. Drain potatoes well. Mash potatoes, adding cheese until cheese is melted and mixed well. Let cool.

Divide dough into three parts. Cover two parts with a bowl and roll the third part to 1/4-inch thick on clean surface. Using a large glass or empty tuna can, cut circles from the dough. Place 1 teaspoon of mixture on half of the circle. Fold dough over mixture and pinch ends together, making certain dough is sealed well. These can be placed on a cookie sheet and frozen. Then place in plastic bags for future use.

Boil 4 to 6 quarts of water with a pinch of salt and 1 tablespoon of oil. Meanwhile sauté 2 or 3 onions (sliced) in 2 sticks of butter in a large frying pan. Cook Pierogi in boiling water. When Pierogi rises to the top, remove and rinse with cold water. Place Pierogi in onions and butter. Fry until lightly brown. Serve with sour cream.

Sarah Stall
Hawaiian Banana Bread

This is my mom’s Hawaiian Banana Bread. As far as I know it has nothing to do with Hawaii. We were living near Detroit in the 1960s, my transplanted Tacoma mom, my dad from the Motor City whom she met at Ft. Lewis after the war, my two brothers, three sisters, and me. We were Roman Catholic and that was weird in our subdivision. Plus my mom had had polio so she had to use a wheelchair all the time. Didn’t seem weird to us, that’s just the way things were. My mom was the smartest, funniest and most capable person I have ever known. She did the crossword puzzle in ink and always won at Scrabble, and bridge and poker --or if she lost she liked that too. She could knit. She could fix anything. She drove us on great road trips. She was a fabulous cook. Here is one of her recipes. I hope you like it. Make sure the bananas are really ripe, and remember to bang the pan on the table.

1 1/4 cup sifted flour
1/2 tsp salt
1 cup sugar
1 tsp baking soda
1/2 cup vegetable shortening
3 small ripe bananas, mashed
2 eggs, well beaten

Sift flour, salt, sugar and soda into bowl; blend in shortening with fingers.

Add pureed bananas and eggs and fold in very quickly; do not over-mix.
(Batter should appear lumpy.)

Spoon mixture into greased and lightly floured 9x9x2-inch pan; smooth the surface with back of spoon, then remove large air spaces by bringing the pan down onto the table sharply a few times.

Bake at 350 degrees 40-45 minutes or until it tests done with a wire tester; take from oven and let stand five minutes before removing from pan; cool thoroughly on wire rack then cut into 16 squares.

Liz Collins
“Mrs. Kerrigan’s Matzo Brie”
from *The Molly Goldberg Cookbook* (1955)

Here is an old Jewish recipe usually eaten during Passover. Passover is an eight-day festival commemorating the ancient Hebrews’ liberation from slavery under the Pharaoh in Egypt. Because Hebrews left in haste, they did not have time to let their bread rise, and so had to eat unleavened bread. Jews remember this time of Exodus by refraining from eating any foods that “rise,” for example, no yeasted bread or rolls, no oatmeal or beans that “swell” when cooked, no cakes with leavening in them, no flour (since that might have captured some live yeast from the air), and no breakfast cereals. The question presses itself: What to eat for eight days?

Matzah! Matzah is flat, hard, unleavened bread. Fortunately, we live in the age of mass food production. Manischewitz makes boxes of matzos, so a simple trip to the store (if the store carries it) is all that is needed.

The miracle breakfast during Passover is Matzo Brie: My Favorite!

4 matzos
4 eggs
1-1/2 teaspoons salt
3 tablespoons shortening [traditionally, rendered chicken fat, but oil or butter will do]

Soak the matzos in cold water for 2 minutes. Drain and break into smallish pieces. Beat the eggs and salt together in a bowl. Add the matzos, mixing until well coated. Heat the shortening in a large skillet. Pour the mixture into it. Fry until browned on all sides. Serve with a little cinnamon, nutmeg, sugar, or jam on top.

Molly Goldberg explains why she calls this “Mrs. Kerrigan’s Matzo Brie.”

“Mrs. Kerrigan dropped in one day for lunch and I was having matzo brie. She thought it was a wonderful dish and when she found out it was nothing but matzo and eggs she said it sounded wonderful for her to serve for Lent. She tried it out on Mr. Kerrigan, and he said to send the recipe to Ireland so his folks would have it for the Lenten season. So she sent the recipe, but they couldn’t’ find matzo over there and so after she sent them some matzo and they tried the recipe they loved it. So every year for Lent, Mrs. Kerrigan sends matzos to Mr. Kerrigan’s family in County Sligo and every year they get a letter saying how much they enjoyed the matzo brie” (p. 271).

Judith Kay
Red Beans and Rice

As a kid growing up in New Orleans, we had this often. I think I make the best red beans and rice in Washington State, at least. I know this is an atypical format for a recipe, but this is the way I do it.

You can probably get 4-6 servings per pound. I usually cook two pounds, as they freeze well. Get the freshest red kidney beans you can. I used to buy bulk beans from the Metropolitan. If you can find Camellia brand, they are very good. Older beans are more dried out and take longer to cook. Soak the beans in water overnight in a large pot with a couple good-sized bay leaves. You can give them low heat for an hour or so while soaking them. Put about five inches of water over them, as they will swell considerably. Store in frig. overnight. Next day, usually in the early afternoon (fresh beans should cook in 5-6 hours on low), put beans on low heat. I like my bean sauce thick, so I don’t add much water. I then dice up a couple medium sized onions and a lot of elephant garlic and brown in olive oil in two large iron skillets. While they are SLOWLY cooking I cut up a couple green peppers, maybe a couple sweet red or yellow peppers, and eight stalks of diced celery. Add these to the onions and garlic and cook SLOWLY until they start to get tender. Then I add a can of tomato sauce to each frying pan, and continue heating until the sauce starts to bubble or thicken up. Then I combine all with the beans in a huge pot, add Cajun seasoning (Cajun’s Choice best, also at the Metropolitan and Safeway), basil, oregano, tarragon, some crushed red pepper (very hot) and a bit of salt. I don’t measure spices. Can say be a bit careful with the Cajun spice and red pepper - go with taste testing. I always use Italian spices in an approximately 5 basil:3 oregano:1 tarragon ratio. I don’t use much salt. You can add cut up sausage at this point if you want some meat in there. Nowadays I use way low fat chicken/turkey Andouille sausage (Bourbon Street brand, also check out Cajungrocer.com for the real stuff) or nothing at all. One weird secret ingredient. Right towards the end, I usually add a cup or so of ketchup to thicken up and sweeten the sauce. Cook white rice and serve beans on top of rice. Hope this all makes sense, as I don’t really follow a written recipe.

Wayne Rickoll
Tofu

About 3 cups soymilk
Lemon juice or apple cider vinegar (coagulate)
Tupperware with small holes poked in sides and bottom (use a nail to poke holes)
Regular Tupperware or dish with shape similar to your modified tupperware
Cheesecloth

Mix a half cup of soymilk with a tablespoon of lemon juice or apple cider vinegar. Boil soymilk but watch carefully because it will foam high and bubble over. If it begins to foam over, sprinkle some cold water over it. Turn off the heat and add the soymilk/coagulate mixture a little bit at a time, stirring in one direction slowly. Cover the mixture and set it aside for 15 minutes. If the mixture looks like curds floating in an oily-looking fluid, you are ready to make tofu. If not, add more coagulate slowly until you start seeing curds form and set aside for another 15 minutes.

To make tofu, line the Tupperware with cheesecloth. Drain as much of the yellow liquid off as you can and pour the curds in the Tupperware. Fold the excess cheesecloth over the top of the curds. Take another Tupperware and fill it partially with some water to add weight. Put this on top of the curds as a weight to help press out the excess liquid. You can press down gently, or just give it time. Wait about 30-45 minutes and check your tofu. It should be pressed into a firm block now. You can rinse it in cold water and then store it in a container submerged in water. Refrigerate for about an hour before eating. Keep refrigerated (preferably in a glass container) for up to 4 days.

Soy Patties

1 cup Soybean pulp from making soymilk
1 cup Tomato pasta sauce
Wheat flour or gluten-free flour
Fresh or dried seasonings

Mix your soybean pulp with the tomato sauce and heat in a pan until the mixture simmers. Remove from heat and let cool. Slowly add flour until the mixture is firm enough to form patties. Add any seasonings you like then form small patties onto a greased baking sheet. Bake in a 300 degree oven until firm enough to eat. Eat warm immediately, or freeze for later use. Can be grilled or heated up and broken into pieces with more tomato sauce to make a “meaty” sauce for pasta.

Allegra Oxborough
Grandma Maudie Mable’s Chicken Divan

This is my Grandmother’s recipe for Chicken Divan. I have many fond memories of her teaching me how to cook this, but no “official” recipe card from her. I hesitated to submit it because I don't know the precise measurements for all of the ingredients, but the more I thought about it I realized that this is a very fitting reflection of how our family works!

* A note on the absence of measurements: This recipe has been handed down by hands-on instruction. Our family never provides exact measurements for recipes—each time we make this we tweak it a bit or add different things to suit our own tastes. So, here’s the gist of it, but you’ll need to play with it a bit to make it work for you!

Cook some white rice
Thaw one small box frozen chopped spinach when thawed put in colander and squeeze out all water
Or use broccoli

Chicken breast strips. I use frozen ones. Just thaw and pre cook. A few minutes in a fry pan or oven

Sauce:

Mayonnaise
Cream of Celery or Cream of Chicken soup
Half and Half
lemon juice
salt/pepper
dash of nutmeg
dash of Lea & Perrins
flour
butter

In a pot melt some butter add a couple of tablespoons of flour to make paste. Add half and half, soup, mayonnaise, lemon juice, salt, pepper, Lea & Perrins sauce.

Spray a casserole dish with Pam or butter. Put in a layer of rice, spinach (or broccoli), and chicken sauce. Top off with Bread Crumbs, Parmesan Cheese, and a few dabs of butter. Can make a couple of layers if you wish.

Bake 350 until warmed through.

Sarah Stall
Butte Pasties (pronounced pass-tees)

Originating in Cornwall, these dense savory pies were brought to the early mining town of Butte, Montana by Cornish housewives who prepared them for their families and miners' lunches. They are basically a simple, tasty, compact meal sometimes served with brown gravy, eaten at any time of day, and easily modified to suit different tastes or shrunk down for appetizers. Pasties can be found in numerous little shops and convenience stores around Butte today, and they are very much a working class cultural icon for my once politically tumultuous, ever proud and rowdy original hometown.

Dough

1 1/2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/3 to 1/2 c. shortening
1/4 c. water (about)

Chill and shape dough into two 8 in. round crusts, about ¼ in. thick

_Dough should be sturdy and saltier than sweet pie crusts, not too flaky, and thick enough to hold together and eat like a self-contained burrito._

Filling

1/2 lb. raw steak, diced  
_For vegetarian pasties, replace with equal part mushroom or broccoli_
1 c. chopped onions
1 lg. tbsp. butter
1 lg. potato, diced

Preheat oven to 425 degrees F

Combine meat (or veg. option), potatoes, onions, chopped parsley, dash salt, and pepper to taste. Mix well.

Divide evenly between crusts and place to one side on each about one inch from side of pastry

Place 1 TBSP. butter, cut into small sections, evenly on top of filling
Bring remaining portion of pastry round over the tip of the filling to form a large turnover. Prevent edges of filling from puncturing dough.
Folded over pastry should meet the bottom part of the pastry just within outside edge.
Crimp lower side of pastry up around edge of top to form the turnover, making a tight envelope for the filling.
Make 3-4 small slits in the top to allow steam to escape.
Transfer pasties to lightly greased baking sheet.
Bake at 425 for ten minutes, turn oven down to 325 and bake 50 minutes longer

_As every oven is different, it is more important to bake slowly at relatively high heat until pasties are golden brown and not overly crispy_

Remove pasties and serve, let cool, or store for future tastiness.

Morgan Dreesbach
Hungarian Chicken Paprika and Dumplings

2 chopped onions
7 to 8 pieces of chicken
2 Tbsp. oil
2 eggs, beaten
1 ½ c. flour
1 tsp. salt
1 pt. sour cream
2 Tbsp. flour
paprika

Sautee onions in oil. Add chicken and fry until very lightly browned. Add water to cover. Cook 20 minutes.

In a large pan, boil two quarts of water. Beat eggs, 1 ½ c. flour, and salt together. Drop mixture by teaspoon into boiling water. As dumplings rise to the top of the water, remove and drain. Add dumplings to chicken. Cook 10 to 15 minutes until dumplings are tender. Combine sour cream mixed with 2 tablespoons of flour. Pour over chicken. Add paprika for color.

Sarah Stall
Tofu Pot Pie

Tofu pot pie is the coming-together of two significant aspects of my life: the American South, where I was born and raised and where my family still lives, and veganism, an herbivorous lifestyle which I adopted several years ago and which is more at home here in the Pacific Northwest. This recipe translates a traditional country dish into vegan-friendly comfort food.

DOUBLE PIE CRUST
3 cups flour
1/2 tsp. salt
1/2 cup canola oil
1/2 cup cold water (you may need to use a little more)

FILLING
1 tbsp olive oil
1/2 small yellow onion, chopped
3 stalks celery, chopped
2 small carrots, chopped
1/3 can green peas
1 small head broccoli, chopped
1/2 package extra firm tofu, drained (I use Tacoma Tofu brand)
1 potato, cooked and cubed
1 clove garlic, minced
1/2 tbsp basil
1/2 tbsp oregano
1 tsp onion powder
salt, pepper, paprika to taste
2 tbsp flour
1/2 cup plain soymilk
1 cup veggie broth (or water)

Preheat oven to 375. To make crust: Mix flour and salt. Add oil and stir with a fork until small crumbs form. Stir in cold water. Form into ball and divide in two. Roll out each into an eight inch crust. Put one crust in an oiled pie plate. Prick several times with a fork. Bake for 10-15 minutes. Set aside. To make filling: Sautée onion and garlic in oil. Stir in flour and cook 1-2 minutes, stirring constantly. Whisk in milk. Stir in broth. Cook until thick and bubbly. Add carrot and broccoli. Cook 2 minutes. Add remaining vegetables, tofu, and spices. Heat. Pour into baked pie crust. The filling will be mounded. Top with other crust. Press edges together lightly but don't seal. Place pie on top of a cookie sheet to catch spills. Bake for 25 minutes or until golden. This recipe is excellent reheated the next day.

Leah Coakley
Chicken and Veggie Pasta Medley

Ingredients:
½ pound angel hair pasta (any pasta of your choice works)
1 medium sized zucchini
10 white or crimini mushrooms
Half a medium sized broccoli crown
7-10 oil packed sun dried tomatoes (more if you like them)
¼ small onion
2 gloves of garlic
salt
pepper
red pepper flakes
onion powder
garlic powder
3 Tbs. olive oil
½ cup of fresh shredded parmesan

Directions:
To get started take some time to dice the chicken and all of your vegetables. I am a fan of cutting the chicken into small cubes, the zucchini into 1”x ¼” pieces, slicing the mushrooms so that they are about a ⅛ of an inch thick and cutting the broccoli (steam included) into small florets and pieces. In addition, slice the sun dried tomatoes.

Heat a large skillet or wok to med-high heat. Following package instructions begin to bring pasta water to a boil.
Lightly season the chicken breast with salt, pepper, red pepper flakes, onion powder, and garlic powder. Add the olive oil to the skillet and cook the chicken for about 5 minutes or until it is about a minute from done; stir occasionally. Remove the chicken from the pan and place in a bowl that you can quickly cover to keep the chicken moist.

Add all of your vegetables to the hot skillet with a bit more oil if the skillet is dry. At medium-high heat, sauté the zucchini, mushrooms, and broccoli until they are roughly one minute away from being done. At that point add the chicken back to the pan along with the sliced sundried tomatoes, and al dente pasta. Season the entire dish with a bit more with salt, pepper, red pepper flakes, onion powder, and garlic powder and cook for another 5 minutes. To finish the dish off sprinkle fresh shredded parmesan cheese throughout the dish and as a garnish for each serving.

Bon Appétit!

Andrea Cobb
Lucia Buns

I learned this recipe from my grandmother, whose family came to Minnesota from Sweden. In Sweden, there is a holiday called “Santa Lucia Day” that is celebrated on December 13. Traditionally, the eldest daughter of each family dresses up in a white gown with a red sash and a crown of candles on her head, and brings a tray of Lucia Buns and hot coffee to her parents and family at dawn. Nowadays, in modern Sweden, the boys of each family takes these buns to their teachers, but my family still follows the traditional “eldest daughter” delivery of the buns, though we use battery-powered candles, and usually wait well past dawn, since not all of us are early risers. My freshman year at UPS, one of the guys in a room down the hall from mine was coincidently also part Swedish, and quite an adept cook, so we made a batch of Lucia Buns for our housemates over reading period (though we did NOT wake them up at dawn- that would have been far too cruel!).

2 packages active dry yeast [=4.5 tsp. bulk?]  
1/2 cup warm water (about 110°)  
1 1/2 cups warm milk (about 110°)  
1 cup sugar  
3/4 cup (3/8 lb.) soft butter or margarine, cut in pieces  
1 egg  
3/4 teaspoon salt  
1/4 teaspoon ground saffron (or use 1 1/2 teaspoons ground cardamom and 1 teaspoon grated orange peel)  
About 7 1/2 cups all-purpose flour, unsifted  
About 1/2 cup dark raisins  
2 egg yolks mixed with 1 1/2 tablespoons water

In a mixing bowl combine the yeast and water; let stand 5 minutes to soften. Blend in the milk, sugar, butter, egg, salt, and saffron. Stir in enough of the flour (about 6 1/2 cups) to form a very stiff dough. Turn dough out onto a lightly floured board and knead until smooth and elastic (about 10 minutes). Add balance of flour as needed to prevent dough from sticking. Place dough in a greased bowl, turn over to grease top, cover, and let rise in a warm place until double (about 1 hour).

Punch down dough, turn out onto a lightly floured board, and knead lightly to expel air bubbles. Pinch off balls of dough 1 1/2-inch diameter and roll each into a smooth rope about 12 inches long. Place the rope on a lightly greased baking sheet.

For single S buns, coil ends of each of each rope in opposite directions; then stick a raisin in the center of each coil (or you can stick a raisin on each end of the rope before coiling). For double S buns, form two S ropes as above, laying one across the other to form a cross. For triple S buns, overlap three S ropes.

Cover buns lightly with plastic film and let rise in a warm place until almost double (about 25 minutes). Brush evenly with the yolk-water mixture.

Bake in a 350° oven until golden brown (about 20 minutes). Transfer to a wire rack. Serve warm; or cool completely, wrap and freeze. Thaw frozen buns unwrapped. To reheat, wrap in foil and place in a 350° oven for about 20 minutes. Makes about 5 dozen.

Brianna Richardson
Chocolate Mayo Cake

My family has been making this recipe, which we received from a friend, for birthdays for years.

2 C flour
1 1/2 C sugar
1 1/2 t baking powder
1 1/2 t baking soda
4 T cocoa (semi-sweet)
1 C cold water
1 C mayo
2 t vanilla

Mix everything together, then cook at 350 degrees for 35 min. Very easy and VERY good!

To make frosting for this cake:

1/2 C butter
1/2 C cocoa
1 pound powdered sugar
1/2 C minus 1 tsp. milk
1 t vanilla
1 T crushed peppermint (optional)

Melt butter, add cocoa, heat until it boils. Stir constantly. Pour into small bowl, alternately add sugar and milk. Blend in vanilla. Spread while warm.

Kyla Burnet
Poteca

This is one of two recipes my Slovenian grandmother frequently made (the other being blood sausage!). Poteca is a Slovenian sweet bread typically served at Easter. She actually modified the recipe over the years to be more healthy (less eggs, sour cream instead of milk etc.) but I'm submitting what I think is closest to its original form.

DOUGH:
1 pkg active dry yeast
2 tablespoons warm water (110-115 degrees F)
3 eggs (lightly beaten)
½ cup butter
3½ cups all-purpose flour
½ cup milk
3 tablespoons sugar
1 teaspoon salt

In a mixing bowl, dissolve yeast in water. Add milk, sugar, salt, eggs, butter and 1 1/2 cups flour; beat until smooth. Continue adding remaining flour until a soft dough forms.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl. Cover and let rise in a warm place for about 1 hour.

FILLING:
1 cup brown sugar, packed
1/2 cup butter, softened
2 eggs (lightly beaten)
1 teaspoon vanilla extract
4 cups ground walnuts
about 1/2 cup milk (as needed)

Combine brown sugar, butter, eggs and vanilla. Stir in nuts. Add small amounts of milk just until mixture is of spreading consistency; set aside.

ROLL AND BAKE:
Roll dough into a 30x20-inch rectangle. Spread filling within 1-inch of edges. Roll up from one long side; pinch seams and ends to seal. Place on a greased baking sheet, cover and let rise for about 1 hour.

Bake in a preheated oven at 350 degrees F for 35 minutes or until golden brown. Cool on a wire rack.

Leslie Saucedo
Oreo Cheesecake

This recipe was a favorite for my son and his friends during high school and college. They continue to make these for their own parties. They are simple to make and delicious.

3 - 8 oz. packages of cream cheese (softened)
3/4 Cups Sugar
3 Eggs
24 Oreo Cookies
1 tsp Vanilla
1/4 Cup Chocolate Chips (optional)
1 tsp. Butter (optional)

1. Preheat over to 350 degrees. Line 24 cupcake tins with cupcake paper wrappers. Place an Oreo on bottom of each wrapper.

2. Beat softened cream cheese until smooth. Add sugar and mix well until blended.

3. Beat eggs in a separate bowl until mixed. Add 1/3 of this egg mixture at a time to the cream cheese and blend well. Add the vanilla.

4. Spoon a few tablespoons of this mixture over each Oreo cookie. This recipe is for 24 Oreo cheesecakes. Use all this mixture for the full 24 cheesecakes.

5. Bake 350 degree oven for 15 - 20 minutes. Take out when a dull sheen appears across the top....approximately at 17 minutes.

6. Refrigerate two hours or overnight.

7. Optional topping: Melt chocolate chips with 1 tsp. butter and mix till smooth. Drizzle this over each muffin.

That's it. They are delicious.

Sharon Styer
Kay Bristow’s Berry Pie

I grew up in Portland, Oregon, where blackberries grow like weeds. In the summer, we had a great deal with my mom. Anytime we were willing to go out and pick a bucket of berries, she would bake them into a pie for us. Needless to say, we did a lot of picking, and her pies were always wonderful. As I grew older, I learned to bake the pie, and this is still the dessert I bake for my mom on her birthday in late August.

Mix together:
7/8 to 1 cup sugar
5 tbsp. flour
½ tsp. cinnamon
Butter

Mix lightly with 4 cups fresh berries. (blackberries, marionberries or boysenberries work best)
Pour into pie shell, and dot with butter. Cover with top pie crust.
Bake until crust is nicely browned and juice begins to bubble through slits in the crust.
425 degree oven, 35-45 minutes. (Actually, I usually set the oven lower, and cook longer. Easier to get the pretty crust that way!)

Pie Crust
2 and ¼ cups flour
1 tsp. salt
1 cup Crisco shortening
¼ cup water
Mix flour and salt in bowl. Remove 1/3 cup flour. Cut Crisco into remaining flour, to size of peas. Make paste of 1/3 cup flour and ¼ cup water and add to Crisco/ flour mixture. Mix and shape into ball. Makes one two-crust pie. This is off the Crisco can from about 1951. It is a Bristow family standard, and the one recipe that never goes wrong.

Nancy Bristow