

---

# *Joan's Recipes*



*FROM THE RECIPE LIBRARY OF JOAN STURM*



*AMARETTO APPLES*

½ cup sugar  
¼ cup Amaretto  
4 large firm apples  
Grated rind and juice of 1 orange

Combine sugar, Amaretto, orange rind and juice in heavy saucepan. Heat slowly to bubbling. Meanwhile, peel, core and thickly slice apples. As they are sliced, add them to pan. Simmer until apples are tender and all of liquid has evaporated. Chill and serve plain or with whipped cream.

Serves 4.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*APPLE HILL CAKE*

COMBINE                    2 cups sugar, ½ cup oil and 2 eggs

ADD                            4 cups diced apples

SIFT TOGETHER            2 cups flour, 1 teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon  
Nutmeg and 2 teaspoons baking soda.

cake                            Add sifted dry ingredients to apple mixture. Pour into 9"x13" greased  
pan and bake for 1 hour in a preheated 350° F. oven.

## *FROM THE RECIPE LIBRARY OF JOAN STURM*



### *APPLE TART/GALETTE*

2¼ lbs. Golden Delicious, Granny Smith or Pink Lady apples (5 to 6 medium)  
½ cup dried currants  
½ cup ½" pieces dried apricots  
1 teaspoon cinnamon  
¼ cup sugar

#### **Glaze**

1 cup apricot jam  
2 tablespoons Calvados, Cognac, Sherry or Grand Marnier

Peel and core apples, slice in half cut into ½" pieces. Toss pieces in mixing bowl with currants, dried apricots, cinnamon, ¼ cup sugar and bits from jam if strained.

Heat jam to smooth it, add Cognac if desired or an equal amount water. Strain if you wish or leave lumps in.

Roll dough into large oval – turning it over and rotating. Keep both sides well floured. Roll until dough is ¾ inch thick and oval is 18 x 15 inches. Put on rimless cookie sheet or turn cookie sheet over and use bottom.

Brush center of dough with thin layer of glaze. Leaving a 2 inch margin all around.

Spill apple mixtures on top of glazed area and spread evenly to within 2 inches of edge.

Lift pastry all around and press it over apples, making pleats in the dough. Dot top of fruit with 2 tablespoons butter and sprinkle sugar on pastry border to give it more color.

Place Tart in 400° oven or less for 1 hour until dough is nicely browned and apples are soft. (Check to see if oven is too hot. For apricots and currants will if too hot).

Transfer Tart to serving board when cool. Spoon Glaze over apple chunks – brush a thin coat on pastry if you like.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*APRICOT PRESERVES*

1 lb. dried apricots  
4 1/2 cups water  
1 tbsp. sugar

Simmer until soft - about 10 minutes - remove apricots with slotted spoon. Process until smooth. Return to pot. Stir in sugar. Cook and stir 40 minutes over medium low heat until thick. Pour into clean hot jars and seal.

Makes 5 - 8 oz. jars.



## *BAKED APPLE TART*

### **Dough**

¾ cup all-purpose flour  
3 tablespoons unsalted butter, cold  
½ teaspoon granulated sugar  
2 tablespoons water, ice cold

### **Filling**

2 large golden delicious apples (1 lb.)  
2 tablespoons apricot jam  
1 tablespoon granulated sugar  
½ tablespoon unsalted butter.

### **For Dough:**

Preheat oven to 400°.

In the bowl of a food processor, place the flour, butter (cut into ½ pieces) and sugar. Process for 5 seconds, and then add the water and process for another 5 seconds. Remove the dough, even if not compactly mixed, and press it between two layers of plastic wrap. Roll it out to form a circle about 10 inches in diameter. Transfer to a cookie sheet and refrigerate.

### **For Filling:**

Meanwhile, peel the apples and cut them in half. Remove the cores and hollow them out a little with a measuring spoon. Chop the trimmings obtained from hollowing out the fruit (you should have about ¾ cup). Place ½ tablespoon jam in the hollow of each apple half and arrange the halves, cut side down, in the center of the circle of dough. Sprinkle the chopped apple around the halves.

Bring the edge of the dough up over the apples to create a border, 1 to 2 inches high, around the edge. (This will create a receptacle that will hold the cooking juices inside.)

Sprinkle the top of the tart with sugar and dot with butter. Bake in the preheated oven for 45 minutes to 1 hour, until well browned and crusty. Serve warm or at room temperature.

Yields 4 servings.



*BOOZIE'S APPLE CAKE*

4 cups apples, unpeeled, cored and cut into ½-inch cubes  
2 cups flour  
2 tsp. baking soda  
¾ tsp. salt  
2 tsp. cinnamon  
2 eggs, beaten  
¼ cup white sugar  
2 cups brown sugar + ¼ cup water  
1 tsp pure vanilla extract  
½ cup corn oil  
1 cup coarsely chopped walnuts

Bake walnut meats at 325° for 10 to 15 minutes. Check them by eating one, and seeing it tastes toasty. To remove the brown skin, put baked meats in a sieve or strainer and agitate them. Alternatively, you can rub them in a towel.

Sift together flour, baking soda, salt, and cinnamon, and set aside. Beat eggs, white sugar, brown sugar + water, vanilla and corn oil, then add flour mixture and toasted nuts. When thoroughly blended, add apples, and stir.

Pour into a greased 9 x 13 x 2-inch pan and bake at 325° for 65 to 75 minutes. The cake will appear moist but not wet.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*BRANDIED APRICOTS AND RAISINS*

1 pkg. (8oz.) dried apricots  
½ cups golden raisins  
1 ½ cups water  
1 cup sugar  
1 3-inch piece stick cinnamon  
½ cup brandy  
Vanilla ice cream

Combine apricots, raisins and water in a medium-size saucepan; let stand 10 minutes for fruit to soften.

Stir in sugar, add cinnamon. Bring to boil over medium heat; simmer 5 minutes, or until apricots are soft but not mushy. Add brandy.

Pack into decorative containers. Store in refrigerator for at least a week. (Mixture will thicken on standing.)



*FROM THE RECIPE LIBRARY OF JOAN STURM*



***BREAD AND BUTTER PICKLES***

1 lb. Pickling cucumbers or unwaxed hothouse cucumbers  
1 sm. Onion, sliced  
1 tbs. Mustard seeds  
1 ½ tsp. Celery seeds  
1/4 tsp. Red pepper flakes  
1/4 tsp. Turmeric  
1/4 tsp. Allspice  
1 cup Sugar  
1 cup White vinegar or cider vinegar

Wash cucumbers, cut off ends, and slice crosswise into thin cartwheels. Mix with sliced onion.

Mix together spices and sugar.

Fill 1 quart canning jar or plastic tub with vegetables, sprinkling with sugar/spice mixture as you go. Pour vinegar to cover. Cover container and shake to dissolve sugar. Refrigerate for 5 to 6 days before using.

Note: An assortment of vegetables may be packed together, such as onions, carrots, cucumber or zucchini.

Yields 1 quart.



## *Brown Vegetable Stock*

2 yellow onions, cut in quarters  
1 red onion, cut in quarters  
5 carrots, cut in chunks  
3 leeks, cut in chunks  
1 head garlic, cut in half  
1 bay leaf  
1 gallon water

Preheat oven to 450\*.

Put the cut vegetables in a heavy baking pan. Roast, uncovered, stirring occasionally, for about 1 hour. Transfer vegetables to a stock pot. Add bay leaf and water. Bring to a boil, reduce heat and simmer, covered, for 1 hour. Strain. Chill. This may be made ahead and frozen.

Yields 1 gallon.



## *CAPONATA*

1/2 cup good quality olive oil  
1 lg. eggplant, about 2 lbs. peeled and diced  
1 1/2 cups diced celery  
1 cup diced onion  
2 lg. garlic cloves. pressed  
2 cups peeled, seeded, chopped tomatoes  
1/2 cup red wine vinegar  
1/2 to 2/3 cup water  
1/2 cup sliced pimento-stuffed olives  
1/2 cup sliced ripe black olives  
1/2 cup minced Italian parsley  
1 tbs. capers  
Salt to taste

Heat oil in a large, nonstick frying pan, add eggplant, celery, onions and garlic and saute over medium heat until vegetables are soft. Stir in tomatoes. Add enough water to make a mushy but not soupy mixture, (1/2 to 2/3 cup, depending on the water content of the tomatoes). Add olives, parsley and capers. Cook, uncovered, about 20 minutes, stirring occasionally. Season with salt. Cool, then refrigerate. Bring to room temperature before serving.

Makes about 4 cups.



***CARROT CAKE  
(OR APPLE)***

¾ cup corn oil  
1 cup brown sugar  
⅔ cup white sugar  
4 eggs  
1 cup white flour  
¾ cup + 2 tbsp. whole wheat flour  
1 tsp. salt  
2 tsp. baking soda  
2 tsp. baking powder  
1 tbsp. cinnamon  
½ tsp nutmeg  
1 tsp. ground ginger  
3 cups finely shredded carrots or grated apples  
1 8 ½ -oz. can crushed, drained pineapple  
⅔ cup chopped toasted walnuts  
2 tsp. powdered sugar

Place oil, brown and white sugars, and eggs in bowl of an electric mixer, and blend. In another bowl, sift together both flours, salt, baking soda, baking powder, cinnamon, nutmeg, and ginger. Add flour mixture slowly to oil mixture. Add carrots (or apples), pineapple, and nuts. Pour into greased, floured 9 x 13-inch pan.

Bake at 325° for 55 minutes. Let cool, then sift powdered sugar on top before serving.



## *Carrot Ginger Soup*

3 - 4 large carrots - cut up  
2 - 3 potatoes - cut up  
1/4 inch piece ginger - cut fine  
1 onion - chopped  
25 oz. (or so) chicken broth  
1 tablespoon oil or butter  
salt and pepper

Sweat onion and ginger in butter or olive oil until they begin to soften. Approximately 7 minutes.

Add carrots, potatoes and chicken broth.

Bring to boil, cover and simmer until potatoes are very soft.

Allow to cool and process to smooth consistency.

Season as desired.

## *FROM THE RECIPE LIBRARY OF JOAN STURM*



### *CHALLAH*

Makes 2 loaves

2 tbs. Yeast  
¼ cup sugar  
¾ cup very warm water  
½ cube butter  
1 ½ tsp. salt  
4 cups flour  
2 eggs

In mixer bowl add yeast and sugar to water. Proof until bubbly. Add 2 cups flour, salt and butter. Mix thoroughly. Add rest of flour and 2 eggs.

Knead until dough cleans side of bowl, about 10 minutes.

Remove from bowl to floured board. Knead until a round is formed. Place in oiled bowl and cover and let rise, about 1 hour. Punch down and let rest for a few minutes.

Divide into 6 pieces. Roll each piece into rope. Braid 3 pieces for each loaf.

Place loaf on oiled sheet and cover and let rise until doubled, about 45 minutes.

Mix 1 egg with a little water and brush on loaves.

Bake at 400°, about 20 minutes. Cool on rack.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *CHICKEN BROCCOLI CASSEROLE*

2 pkgs. frozen broccoli spears  
1 chicken (cooked, boned and in pieces)  
2 cans cream of chicken soup  
½ cup mayonnaise  
1 tbs. lemon juice  
¼ - 1 tsp. curry powder (depending on taste)

Stir together cream of chicken soup, mayonnaise, lemon juice and curry powder.

Layer broccoli, chicken and sauce, repeat. Top with buttered crumbs and Parmesan cheese.

Bake at 350° for 30 minutes.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## ***Baked Chili Relleno***

2 - 4 oz. cans green chili peppers  
1 ½ cups cheddar cheese, grated  
4 eggs  
1 cup milk  
¼ cup flour  
1 tsp. salt

Place peppers (flatten out) in oblong Pyrex dish (side by side). Cover with grated cheese. Beat eggs. Add flour, milk and salt. Pour over cheese. Bake for 45 minutes at 350° or until puffed up and golden brown.

Serve right away.



*FROM THE RECIPE LIBRARY OF JOAN STURM*



*GREEN APPLE AND TOMATO CHUTNEY*

1 lb tart apples (preferably Gravensteins), peeled and chopped  
1 lb. green tomatoes, chopped  
1/4 lb. chopped onions  
1/2 lb. raisins  
1 1/2 cups light brown sugar  
1 garlic clove  
1 tsp. crushed black peppercorns  
1 tsp. ground ginger  
1 tbs. kosher salt  
1/4 tsp cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. ground cloves  
1/4 tsp allspice  
1 1/2 cups red wine vinegar

Mix together all the ingredients except the vinegar in a stainless or porcelain saucepan. Add 1/2 cup of the vinegar and cook over low heat, stirring frequently. Add remaining vinegar gradually, cooking over low heat for 45 minutes to 1 hour, or until mixture becomes a thick sauce.

Yields about 4 pints.



## *Chocolate Zucchini Cake*

1 cup brown sugar  
½ cup white sugar  
½ cup butter  
½ cup oil  
3 eggs  
1 tsp. vanilla  
½ cup buttermilk  
2 ½ cups flour  
½ tsp. allspice  
½ tsp. cinnamon  
½ tsp. salt  
2 tsps. baking soda  
4 tbsp. cocoa  
3 zucchini, about 6 inches long  
½ to 1 cup chocolate chips

Cream sugars, butter, and oil together in large bowl. Add eggs, vanilla, and buttermilk and mix well. Measure dry ingredients into sifter and sift into bowl. Mix well, then add zucchini, grating it into the bowl. Stir until well blended.

Pour into greased, floured 9 x 13 inch pan. Sprinkle chocolate chips on top and bake at 325 degrees for 45 minutes.



## *CRUNCH CAKE*

1 ½ Cup sifted flour  
¾ Cup sugar  
8 Egg yolks  
¼ Cup cold water  
1 Tablespoon lemon or orange juice  
1 Teaspoon vanilla  
8 Egg whites  
1 Teaspoon cream of tartar  
½ Teaspoon salt  
¾ Cup sugar

Sift flour and ¾ cup sugar into bowl. Make well in center and add egg yolks, water, lemon juice, vanilla. Beat till smooth. Beat egg whites with cream of tartar and salt just till very soft peaks form, add remaining sugar gradually, 2 tablespoons at a time. Continue to beat till stiff meringue forms. Fold first mixture gently into meringue. Pour batter into ungreased 10-inch tube pan. Carefully cut through batter, going around tube 5 or 6 times with knife to break large air bubbles. Bake in moderate oven (350°) 50 to 55 minutes or till top springs back when lightly touched. Invert pan 1 hour, or until cool.

## *CRUNCH TOPPING*

1 ½ Cups sugar  
¼ Teaspoon instant coffee  
¼ Cup light corn syrup  
¼ Cup hot water  
1 Tablespoon sifted soda  
2 Cups heavy cream  
2 Tablespoon Sugar  
2 Teaspoon Vanilla

In saucepan, combine 1 ½ cups sugar, the coffee, corn syrup, and water; stir well. Cook to hard-crack stage (290°). Remove from heat and immediately add the soda. Stir vigorously, but only till mixture blends and pulls away from sides of pan. Then quickly pour foamy mixture into ungreased shallow metal pan (9 inches square). Do not spread or stir; let stand till cool. Knock out of pan; with rolling pin, crush candy into coarse crumbs between layers of waxed paper. When cake is thoroughly cool, whip cream and fold in sugar and vanilla. Spread half of cream between layers and remainder over top and sides. Cover top and sides with the candy.



*CUCUMBER SALAD*

4 tbs. sugar  
2 tbs. vinegar  
1/2 tsp. salt  
4 tbs. hot water  
1 tsp. chopped fresh garlic  
2 cups peeled and sliced cucumbers  
1 onion, sliced  
Paprika

Mix sugar, vinegar, salt, water and garlic. Stir until sugar is dissolved. Let cool.

Pour dressing over cucumber and onion. Sprinkle a bit of paprika on top before serving.

Serves 8.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*FRESH CHOPPED APPLE CAKE*

1 cup oil  
2 cups sugar  
2 eggs  
2 ½ cups flour  
2 tsp. baking powder  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. vanilla  
3 cups chopped apples

Preheat oven to 350°. Mix the oil and sugar together, add the eggs and beat well. Sift the dry ingredients together and stir into the egg mixture, add vanilla and chopped apples. Pour into 9 x 13 greased cake pan and bake for 45 minutes.

Serve warm with cream.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*GRANDMA'S APPLESAUCE CAKE*

½ cup shortening  
1 ½ cup sugar  
1 cup thick unsweetened applesauce  
2 cups flour  
1 egg  
¼ teaspoon salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
1 cup chopped raisins  
(Add 2 tablespoons cocoa to dry mix if desired)

Cream shortening and sugar until light and fluffy. Add egg and beat until well mixed. Mix all dry ingredients together. Add dry ingredients to first mixture alternating with applesauce, start with dry mixture and ending with dry mixture. Add raisins.

Bake at 350°, in preheated oven, 45 – 60 minutes depending on pan size, 13 x 9 x 2, 2- 8 inch pans or 9 inch square.



## *HARVEST MOON SQUASH PIE*

2 ½ cups baked squash  
¾ cup firmly packed brown sugar  
½ cup whipping cream  
3 large eggs  
1 tablespoon grated tangerine peel  
2 teaspoons finely chopped crystallized ginger  
1 teaspoon vanilla  
Pastry shell  
Finely shredded tangerine peel

Whirl squash in a food processor or blender until very smoothly pureed. Add sugar, cream, eggs, grated tangerine peel, ginger, and vanilla; whirl to mix.

Pour filling into unbaked pastry. Bake pie on center rack of a 350° oven until filling is set in center when pan is gently shaken, 50 to 60 minutes. If crust browns too rapidly, lightly cover crust rim with a narrow strip of foil.

Before serving, let pie cool at room temperature at least 30 minutes; or cool completely, then cover and chill up to 2 days. Garnish pie with pastry decorations or shredded tangerine peel. Cut in wedges.

**Makes 8 or 9 servings.**

### **Spiced Harvest Moon Squash Pie**

Follow directions for **harvest moon squash pie** but omit grated tangerine peel, crystallized ginger, vanilla and shredded tangerine peel. Add 1 teaspoon *each* **ground cinnamon** and **ground ginger**, ½ teaspoon **ground nutmeg**, and ¼ teaspoon **ground allspice**.



## *Irish Soda Bread*

2 cups unsifted flour  
1 ½ teaspoons baking powder  
¾ teaspoons baking soda  
1 teaspoon salt  
4 tablespoons sugar  
3 tablespoons butter or margarine  
1 cup buttermilk  
1 cup raisins

Heat oven to 375°. Mix together flour, soda, baking powder, salt and sugar. Cut in shortening and pour in buttermilk. Add raisins. Mix lightly and turn onto floured board. Knead gently. Form into traditional round loaf and place on buttered pan or cookie sheet. With a sharp knife cut a cross on the top of the loaf which will spread open while baking. Bake 45 minutes.

Optional: Brush top with melted butter to glaze and crisp.





## *Leek and Potato Soup*

3 tbs. butter  
6 leeks, sliced very thin  
3 celery stalks with leaves, sliced very thin  
3 cups water  
2 medium potatoes, peeled and diced  
3 cups milk  
Salt and pepper

Melt the butter in a large pot. Add leeks and celery; cook about 10 minutes over moderate heat, stirring often. Stir in 1 cup of the water, cover, and cook 10 minutes longer.

Add the potatoes and remaining water, cover and cook 10 minutes. Stir in the milk, cover, and cook the potatoes until just tender, about 10 minutes. Add salt and pepper to taste, stir, cook another minute or two, remove and serve.

Makes 8 cups.



## *LEMON BREAD*

½ cup shortening  
1 cup sugar  
2 eggs - slightly beaten  
1 ¼ cups all-purpose flour (sift before measuring)  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup milk  
¼ cup sugar  
Grated peel of 1 lemon  
Juice of 1 lemon

Cream shortening with sugar; mix in eggs. Sift flour again with baking powder and salt. Alternately add the flour mixture and the milk to shortening mixture, stirring constantly. Mix in 1 lemon peel.

Bake in a greased 5 by 9 inch loaf pan in a moderate oven (350°) for 1 hour.

Combine the ¼ cup sugar with the lemon juice and pour over the top of the loaf when it comes from the oven. (You can poke a few holes in the top before pouring over the juice if you wish).

Makes 1 loaf.



## *LEMON CRUMB CAKE*

2 cups all purpose flour  
1 cup sugar  
½ cup packed golden brown sugar  
4 teaspoons grated lemon peel  
¾ teaspoon ground cinnamon  
⅓ cup vegetable oil  
2 tablespoons fresh lemon juice  
1 cup sour cream  
1 large egg  
1 teaspoon vanilla extract  
1 teaspoon baking powder  
1 teaspoon baking soda  
Powdered sugar

Position rack in center of oven and preheat to 325°. Lightly butter and flour 8-inch square glass baking dish. Stir flour, 1 cup sugar, brown sugar, lemon peel and cinnamon in large bowl to blend. Add oil and lemon juice and mix until flour is evenly moistened and mixture forms clumps. Set aside 1 cup of mixture for topping.

Whisk sour cream, egg, vanilla, baking powder and baking soda in small bowl until well blended. Using electric mixer, add sour cream mixture to crumb mixture and beat until batter is smooth. Spread batter in prepared pan. Sprinkle reserved crumb mixture over top.

Bake until tester inserted into center of cake comes out clean, about 40 minutes. Transfer pan to rack and cool. (*Can be made 1 day ahead. Cover with foil; store at room temperature.*)

Sift powdered sugar over top of cake. Cut into squares and serve.

*The crumb topping and cake are prepared from one simple mixture, so this dessert comes together in no time.*



## *LEMON MERINGUE PIE*

9-inch baked pie shell  
1  $\frac{1}{4}$  cups sugar  
 $\frac{1}{3}$  cup plus 1 tablespoon cornstarch  
1  $\frac{1}{2}$  cups water  
3 egg yolks, slightly beaten  
3 tablespoons butter or margarine  
2 teaspoons grated lemon peel  
 $\frac{1}{2}$  cup lemon juice  
Meringue

Mix sugar and cornstarch in medium saucepan. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half the hot mixture into egg yolks. Blend into hot mixture in pan. Boil and stir 1 minute. Remove from heat, stir in butter, lemon peel, lemon juice. Pour into baked pie shell.

Heap meringue onto hot pie filling, spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.

## *MERINGUE FOR PIE*

2 egg whites  
 $\frac{1}{4}$  teaspoon cream of tartar  
6 tablespoons sugar  
 $\frac{1}{2}$  teaspoon vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time, continue beating until stiff and glossy. ***Do not under beat.*** Beat in vanilla.



## ***Lemon or Orange Curd***

1 cup sugar  
¾ stick (6 tbsp.) unsalted butter  
⅓ cup fresh lemon juice or orange juice  
1 tbsp. finely grated lemon rind or orange rind  
3 eggs plus 1 egg yolk

In the top of a double boiler, combine the sugar, butter, juice and rind. Stir over moderate direct heat until the sugar melts.

Beat together the eggs and the egg yolk and strain into the hot mixture, stirring constantly. Cook over barely simmering water for 15 to 20 minutes, stirring often, or until the mixture has thickened a good deal; it will become thicker when cool.

Pour into a jar or bowl, cover tightly with buttered waxed paper tied with a string, and chill immediately. The curd will keep for up to 3 weeks.



## *ORANGE RING CAKE*

1 cup chopped pitted dates  
1 tsp. baking soda  
½ cup boiling water  
½ cup (1 stick) butter or margarine  
1 cup sugar  
1 egg  
2 cups sifted all-purpose flour  
1 cup milk  
½ cup chopped walnuts  
Granted rind of 1 large orange  
Orange syrup (recipe below)

Preheat oven to moderate (350\*). Spray 6-cup bundt pan or other decorative 6-cup pan with non-stick vegetable cooking spray.

Combine dates, baking soda and boiling water in small bowl; mix well.

Beat butter and sugar in large bowl with electric mixer at high speed until light and fluffy. Beat in egg until blended.

Add sifted flour alternately with milk to butter mixture, beginning and ending with flour. Stir in orange rind, walnuts and date mixture. Pour into prepared pan.

Bake in preheated moderate oven (350\*) for 55 minutes or until a wooden pick inserted in cake comes out clean. If cake rises unevenly, trim even with sides of pan with serrated knife. Let cake cool in pan on wire rack 10 minutes. Invert cake onto serving plate.

Slowly pour Orange Syrup over the cake while still warm, allowing the syrup to soak in.

**Orange Syrup:** Combine ¼ cup sugar and ½ cup orange juice in small pan. Boil gently for 5 minutes.



## *Oven-Dried Tomatoes*

5 lbs. Roma (Italian-style) tomatoes  
Salt  
Olive Oil

Select firm tomatoes. Cut a 1/4 inch slice from the stem end of each tomato. Cut each tomato nearly in half lengthwise, leaving it attached at the opposite end, and opening flat so the cut sides are exposed.

Place on cake racks, cut side up, not quite touching each other, and place the racks on baking sheets. Sprinkle the cut surfaces of tomatoes with salt, then place in a 200 degree oven, and dry for about 8 hours if you have a gas oven. Using an electric oven, you can bake the tomatoes for 6 hours in the afternoon, turn off the oven, and leave them in overnight. In the morning, turn the oven to 200 degrees and bake for one more hour. (They are ready when they have shriveled, and feel dry. (They should be slightly flexible, not brittle.)

Pack in a jar (or jars), and cover completely with an excellent-quality olive oil. Put a lid on the jar, and store in a dark place for 4 weeks before using.

Yield: about 1/2 cup of dried tomatoes from each pound of fresh ones.



## *Oven Fries*

2 lg. baking potatoes  
1 lg. sweet potato  
1 egg white  
1 tbls. chili powder  
1/2 tsp. ground red pepper (optional)

Cut unpeeled baking and sweet potatoes into thin fries. Beat the egg white in a large bowl until foamy. Stir in chili powder and pepper. Add potatoes and toss to coat well.

Spread potatoes in a single layer on a non-stick cookie sheet coated with no-stick spray.

Bake at 450\* for 30 to 35 minutes, or until potatoes are crisp and brown.

Serves 4.



*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *OVEN POTATOES*

2 lbs. Potatoes, grated  
1 Med. Onion  
or 2 Leeks, chopped and sauted in 2 tbs. butter  
4 Eggs, beaten until fluffy

Mix all ingredients together; add salt and pepper

Bake in flat dish 50 minutes at 400\*.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*PEACH CHUTNEY WITH PISTACHIOS*

2 cups sugar  
1/2 cup distilled vinegar  
1 tsp. mustard seeds, lightly crushed  
1 tsp. wholees  
1/2 tsp. ground cumin  
1 tsp. crushed hot pepper flakes  
3/4 cup dried black currants  
1/2 tsp. salt  
4 lbs. peaches, peeled, pitted and sliced into 1/4-inch wedges  
1/4 cup lemon juice  
1 cup slivered pistachios

Combine sugar, vinegar, mustard seeds, cloves, cumin, pepper flakes, currants and salt in a large, heavy, non-aluminum saucepan. Bring to a boil, stirring constantly. Reduce heat, cover, and simmer until thick, about 12 minutes.

Meanwhile, toss peaches with lemon juice. When spice mixture is thick, add peaches, stir gently and cook, uncovered, for 10 minutes. Peaches should retain their shape. Remove from heat. Stir in the pistachios.

Spoon chutney into hot, sterilized jars. Heat seal or cover, cool and refrigerate.

Yields 8 cups.]

**Note:** The chutney keeps well in the refrigerator for 2 months without processing in water bath.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



*PEPPER RELISH*

12 red peppers, seeded and ground

1 tbs. salt - let stand and drain

3 cups sugar

1 pint white vinegar

Simmer 1 hour.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



***PERE'S APPLE CAKE  
(PASTEL DE POMA)***

½ cup sugar  
¾ cup flour  
½ cube butter, softened  
1 egg  
1 tsp. baking powder

Mix together thoroughly and pat into a 9" pie pan. Be sure batter comes up on sides of pan.

Add slices of apple (approximately 2 apples) on top - arrange overlapping slightly.

Bake 25 minutes in 350° oven.

Remove from oven and pour a shot glass (or more, if desired) of brandy over cake.

Sprinkle top with sugar.

Return to oven and bake approximately 20-30 minutes until golden.

Cool before serving.



## *POACHED APRICOT PIE*

(Sweet yeast dough recipe follows)

3 cups (about 1 lb.) dried apricots  
½ cup granulated sugar  
1 ½ cups water  
Powdered sugar

Let dough rise in a warm place until about doubled, 1 to 1 ¼ hours.

Meanwhile, combine apricots, granulated sugar and water in a 2 to 3 quart pan; bring to a boil over high heat. Reduce heat and simmer uncovered, occasionally stirring gently, until apricots are tender when pierced, 5 to 10 minutes.

With a slotted spoon, transfer apricots to a bowl to cool. Boil syrup, uncovered over high heat until reduced to ½ cup, about 5 minutes (watch closely); set aside.

Heavily butter a 10 to 11 inch diameter plain or fluted tart pan with a removable rim. Punch down dough in bowl to expel air. On a lightly floured board, pat dough into an 8 inch round. Lift dough into center of pan then pat out evenly over bottom and up ¾ inch on pan rim.

Arrange apricots (slightly overlapping) in dough-lined pan. Evenly pour syrup over fruit. Gently press dough edge to flatten flush with fruit. Bake on lowest rack of a 375° oven until the crust is deep brown, about 40 minutes.

Loosen pie from pan side with a knife. Protecting hands remove pan rim. Serve warm, or if made ahead, let cool, cover and store up until next day. Just before, sift powdered sugar over top of pie or just around rim.

**Sweet Yeast Dough.** In a bowl, soften 1 package active dry yeast in ½ cup warm water (110°). Stir in ⅓ cup butter or margarine (at room temperature), ¼ teaspoon salt and ¼ cup sugar. Stir in 1 cup all-purpose flour and beat until dough is stretchy. Stir in another ¾ cup all-purpose flour.

Scrape dough onto a lightly floured board; knead until smooth and elastic, 8 to 10 minutes, adding just enough flour to prevent dough from sticking. Place dough in a greased bowl, turn over and cover with plastic wrap.



***POTATO-EGGPLANT GRATIN***  
***MEDITERRANEAN ISLAND STYLE***

1 onion, thinly sliced  
1 red pepper, cut into strips  
3 tbs. olive oil (more if needed)  
1 cup diced, drained tomatoes (canned OK)  
3 garlic cloves, chopped  
Pinch sugar if tomatoes are too acidic  
Large pinch thyme  
1 medium sized eggplant, cut into  $\frac{1}{8}$  to  $\frac{1}{4}$  inch slices  
2 to 3 lbs. peeled, thinly sliced potatoes  
Salt and pepper

**THE SAUCE**

Sauté onion and red pepper in 2 tbs. of the olive oil. Add tomatoes and 2 garlic cloves, the sugar and thyme. Cook a few minutes, then set aside.

Brown eggplant slices in remaining oil, adding more oil if needed (try to be a bit miserly with the oil, because eggplant absorbs a lot and will turn the dish into a sodden oil slick if left unchecked).

**ASSEMBLY**

Layer a third of the potatoes in the bottom of a casserole, sprinkle with salt and layer in half the eggplant. Repeat with a third of the potatoes, then the rest of the eggplant. Top with the sauce, then mix remaining potatoes with remaining garlic and make the final layer. Sprinkle with salt and pepper, drizzle a tiny bit of oil over the top.

Bake in a 375° oven for 1 hour, or until the top is golden and the potatoes are cooked through. Serve either hot or at room temperature.

Serves 4 as main course, 6 as side dish

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *PUMPKIN BREAD*

1 ½ cups sugar  
½ cup oil  
2 eggs  
1 cup pumpkin  
1 ¾ cups flour  
1 teaspoon baking soda  
¼ teaspoon salt  
¼ teaspoon baking powder  
1 teaspoon cloves  
1 teaspoon cinnamon  
½ teaspoon allspice  
⅓ cup water  
½ cup nuts  
½ cup raisins  
½ cup dates

Beat together sugar, oil and eggs. Stir in pumpkin. Sift flour and all dry ingredients. Add to wet mix. Add water and rest of ingredients. Mix well. Bake at 350° about 1 hour.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



***PUMPKIN PIE***  
***(MAKES TWO 9-INCH PIES)***

4 eggs lightly beaten  
3 cups pureed pumpkin  
1 ½ cups granulated sugar  
1 tsp. salt  
2 tsps. ground cinnamon  
1 tsp. ground ginger  
½ tsp. ground cloves  
3 cups undiluted evaporated milk  
2 - 9inch pie crusts

Combine filling ingredients in order given; pour into pie crusts. Bake in preheated 425° oven for 15 minutes. Reduce temperature to 350°. Bake an additional 40-50 minutes or until knife inserted near center comes out clean. Cool; garnish, if desired, with whipped cream.



*FROM THE RECIPE LIBRARY OF JOAN STURM*



*RASPBERRY AND BLUEBERRY GRATIN*

1 tablespoon butter, cut into small pieces + 1 teaspoon butter  
5 tablespoons sugar  
1 egg  
¼ cup milk  
⅛ teaspoon salt  
¼ cup flour  
1 cup blueberries  
1 cup raspberries  
2 tablespoons coarsely chopped almonds or walnuts

Preheat oven to 425°.

Grease a 8 or 9 inch gratin dish or other shallow baking dish with the 1 teaspoon butter, then sprinkle with 1 tablespoon of the sugar.

Whisk together the egg, milk, 1 tablespoon sugar and the salt. Gradually whisk in the flour.

Pour this creamlike batter into the gratin dish and top with the fruit. Sprinkle the remaining 2 tablespoons sugar, the butter bits and the nuts over the top.

Bake for 12 to 15 minutes, or until the batter is set, the butter melted and the fruit cooked through.

Serves 4 to 6.



***RASPBERRY MERINGUE PIE***

3 egg whites  
¼ tsp. salt  
¼ tsp. cream of tartar  
¾ cup sugar  
1 pkg. Danish Dessert  
1 cup raspberries  
1 cup whipping cream

Beat egg whites until frothy. Sprinkle with salt and cream of tartar and beat until stiff but not dry. Gradually beat in sugar 2 tablespoons at a time.

Spread in greased 9 inch tin having mixture higher on edge.

Make Danish Dessert. When cool, fold in 1 cup sweetened berries and pour into meringue shell. Chill in refrigerator overnight. Before serving, whip cream until stiff. Pile on pie in a ring. Trim with extra berries.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *RED CABBAGE AND APPLES*

In deep saucepot combine  $\frac{1}{3}$  cup sugar, 1 teaspoon salt,  $\frac{1}{4}$  cup Heinz Apple Cider Vinegar, 1 cup water,  $\frac{1}{2}$  cup butter; heat to boiling. Stir in 4 quarts shredded red cabbage (3 to 3  $\frac{1}{2}$  pound head), 5 tart apples (peeled and grated). Cover; simmer 2 to 2  $\frac{1}{2}$  hours, stirring occasionally.

Makes 6 to 8 servings



## *Roasted Potato Salad*

2 1/2 lbs. small potatoes  
1 clove garlic, chopped  
5 tbs. olive oil  
1 1/2 tbs. red wine vinegar  
1 tbs. grainy mustard  
2 tsps. minced chives  
1 tsp. fresh rosemary  
Salt and freshly ground pepper

Preheat oven to 425\*.

Clean potatoes and cut into quarters or eighths. Place in single layer in pan.

Scatter garlic, 3 tablespoons olive oil and salt and pepper over potatoes and toss. Toast 30 - 40 minutes tossing gently every 10 minutes.

Beat vinegar and mustard in large bowl. Whisk in rest of olive oil. Add potatoes and mix gently. Add more salt and pepper if desired and cool to room temperature. Before serving, fold in chives and rosemary.



## *Squash-Leek Soup*

6 med. leeks (6 oz. each)  
3 lbs. squash (butternut, kabocha, etc.)  
3 tbs. butter  
3 cups chicken broth  
2 1/2 cups low fat milk  
1/2 tsp. cayenne pepper  
Salt to taste

Cook squash until done, remove skin, dice and set aside. Trim leeks to point where greens separate. Cut to fit feed tube in food processor. Slice into discs and transfer to colander to rinse with cold running water; drain. Melt butter in sauce pot over low heat. Cook leeks until soft. Add leeks and squash to pot with broth. Bring to boil, reduce heat and simmer about 12 minutes. Stir in milk and heat through. Remove about 1/4 the vegetable mixture and puree. Stir back into pot; add seasonings and heat through.

Delicious on cold days.



## *Sweet and Sour Cucumbers*

6 to 8 cucumbers, peeled  
1 tsp. salt  
1 cup white vinegar  
3/4 cup sugar  
2 tsps. rice wine

Halve cucumbers lengthwise and scrape out seeds. Slice cucumbers 1/8 inch thick. Transfer to colander set over bowl. Sprinkle cucumbers with salt. Refrigerate.

Combine vinegar, sugar and wine in small saucepan. Bring to boil, shaking pan gently to dissolve sugar. Remove from heat. Cool to room temperature. Transfer to serving bowl and chill thoroughly. Add cucumbers and toss lightly. Cover and refrigerate at least 8 hours or overnight.

6 to 8 servings.



## *TOMATO-BASIL BREAD*

1 package active dry yeast  
1 1/4 cups warm (110°) water  
1 tablespoon dried basil leaves  
2 tablespoons olive oil  
1 1/2 teaspoons salt  
1 cup whole-wheat flour (regular or bread flour)  
2 1/2 to 2 3/4 cups all-purpose flour or white bread flour  
1/3 cup chopped or snipped dried tomatoes (not oil packed)

**1. Mixing.** In a large bowl, sprinkle yeast over water and let stand until dissolved, 4 to 5 minutes. Stir in basil, dried tomatoes, oil, salt, and whole wheat flour, then gradually mix in 1 1/2 cups all-purpose flour. Beat with a spoon until stretchy, about 5 minutes. Add 3/4 cup more all-purpose flour and stir until dough pulls away from side of bowl. Knead about 10 minutes.

**2. First rise.** Lightly oil bowl, place dough inside, and turn dough over to oil top. Cover airtight; let rise in a warm (75 to 85°) draft-free place until dough is doubled, 1 to 1 1/4 hours. Knead on unfloured board to expel air; about 15 turns.

**3. Shaping.** Divide dough in half. For each loaf, gather dough into a smooth ball by pulling dough to underside to stretch surface; pinch a seam on bottom. On an unfloured board, place ball seam-down and roll with hands into a very smooth 2-inch wide log; if necessary to smooth, gently stretch it from underside to top along its length, pinching into a long seam. Place loaves seam-down about 4 inches apart on an oiled 12 by 15-inch baking sheet.

**4. Second rise.** Cover lightly with plastic wrap. Let rise until dough is puffy and holds a faint impression when lightly pressed (test with a fingertip in an inconspicuous spot, 15 to 20 minutes).

**5. Slashing.** Holding a razor blade or very sharp knife at 45° angle, cut into each loaf a 3/4 -inch deep slash spaced about 1/2 inch toward center from 1 long edge, extending to within 2 inches of each end.

**6. Baking.** Bake in a 425° oven until bread is deep golden, about 18 minutes. Lift loaves to a rack to cool.



## *TOMATO TART*

### **PASTRY:**

2 1/2 tbsp. cold unsalted butter  
1/4 lb. (1 cup) unbleached all-purpose flour  
Pinch salt  
5 tbsp. ice water

### **FILLING:**

1 tbsp. unsalted butter  
3 leeks (1/2 pound), white part only, diced  
1/3 cup water  
Salt  
Flour  
Fresh basil leaves, torn in pieces  
2 1/2 oz. medium sharp cheddar cheese, grated  
2 lg. ripe tomatoes, cored, cut in 1/8 inch rounds  
Freshly ground pepper

### **The Pastry:**

Cut the butter into 1/4 inch cubes. Combine the flour, butter and salt in a mixing bowl. Mix ingredients well until butter cubes are coated with flour mixture. Add half of the water. Using 2 knives, cut through the mixture to disperse the water and reduce the size of the butter cubes. Add the remaining water, pouring it over the dry portions of the dough and continue to cut until all the flour is damp. Gather the dough into a rough ball, then knead it very briefly to make certain the butter is well coated with flour. Form dough into a ball and dust with flour. Wrap in plastic and refrigerate for at least 1 1/2 hours before rolling.

Roll the dough on a well floured board into a 12 inch diameter circle. Place the dough on a cookie sheet and refrigerate until well chilled (or place in the freezer).

### **The Filling:**

Preheat the oven to 400\*.

Melt the butter in a saute pan; add the leeks and water. Bring to a boil, reduce heat, cover, and simmer for approximately 10 minutes, or until leeks are tender and the water has completely evaporated. Season with 1/2 teaspoon salt and let cool to room temperature.



*FROM THE RECIPE LIBRARY OF JOAN STURM*



**TOMATO TART**

Remove the pastry from the refrigerator (or freezer) and, leaving it on the pan, dust the surface with flour. Sprinkle the leeks over the pastry leaving a 1 1/2 inch border. Scatter the basil over the leeks. Sprinkle the cheese evenly over the leeks and follow with more basil. Arrange the tomato slices over the top, forming a concentric circular pattern. Season lightly with salt and pepper. Fold the border of the pastry up over the edges of the tomatoes.

Bake about 50 minutes, or until the pastry is golden brown. Serve warm.

Serves 6.

## *FROM THE RECIPE LIBRARY OF JOAN STURM*



### *EASY WINTER APRICOT PIE*

Soak 2 cups of dried apricots in 1 cup of orange juice for 2 hours. Then prepare pastry for a 2 crust pie, using your favorite pastry recipe. Line an 8" pie plate with pastry and let it chill while the apricots soak.

In 2 hours, drain the fruit, saving  $\frac{2}{3}$  cup of the liquid. (Note: Add additional orange juice to make  $\frac{2}{3}$  cup, if necessary). Put 1 tablespoon corn starch,  $\frac{1}{2}$  cup firmly packed light brown sugar and  $\frac{1}{4}$  teaspoon salt into a saucepan and gradually stir in the reserved orange juice. Cook mixture over moderate heat until slightly thickened, stirring constantly. Now spread the apricots around in the chilled pie shell, pour the syrup over them and dot with 1 tablespoon butter. Cover with a lattice pastry top or a plain top slit plentifully for the juice to bubble through and bake in hot oven (400°) for 12 minutes. Reduce oven temperature to 325° and bake another 20 minutes, or until the pastry is a delicate golden brown.



## *ZUCCHINI APPETIZERS*

3 cups thinly sliced unpared zucchini (about 4 small)  
1 cup Bisquick baking mix  
1/2 cup finely chopped onion  
1/2 cup grated Parmesan cheese  
2 tbs. snipped parsley  
1/2 tsp. salt  
1/2 tsp. seasoned salt  
1/2 tsp. dried marjoram or oregano leaves  
Dash of pepper  
1 clove garlic, finely chopped  
1/2 cup vegetable oil  
4 eggs, slightly beaten

Heat oven to 350\*. Grease oblong pan, 13 x 9 x 2 inches. Mix all ingredients; spread in pan. Bake until golden brown, about 25 minutes. Cut into pieces, about 2 x 1 inch.

Makes 4 dozen appetizers.



## *Zucchini Bread*

2 eggs  
1 cup oil  
2 tsps. Vanilla  
2 cups sugar  
3 cups flour  
1 tsp. Baking soda  
1 tsp. Cinnamon  
¼ tsp. Baking powder  
1 tsp. Salt  
3 cups grated zucchini  
½ cup nuts (optional)  
¼ tsp. Nutmeg (optional)  
½ cup raisins (optional)

Preheat oven to 350°F.

Mix the eggs, oil and vanilla together, then add the sugar, flour soda, cinnamon, baking powder and salt. Mix well and add the zucchini, nuts, nutmeg and raisins.

Pour the batter into 2 greased loaf pans and bake for one hour.



## *ZUCCHINI GRATIN*

2 tbs. Butter  
6 Medium zucchini, sliced  
2 tbs. chopped fresh tarragon or 2 tsp. dried  
1 ¼ cups grated Parmesan cheese  
½ cup milk  
½ cup whipping cream  
2 eggs

Preheat oven to 350°. Butter 9-inch deep-dish glass pie plate. Melt butter in heavy large skillet over med - high heat. Add zucchini, sauté until golden, about 5 minutes. Season with salt and pepper. Layer ½ of zucchini in dish. Sprinkle ½ of tarragon and ½ cup cheese over. Repeat layering with zucchini, tarragon and ½ cup cheese. Combine milk, cream and eggs in small bowl. Season with salt and pepper. Pour custard over zucchini. Sprinkle ½ cup cheese over. Bake until Gratin is set in center. About 35 minutes.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *ZUCCHINI PANCAKES*

Mix together shredded or grated zucchini - egg - Parmesan cheese - bread crumbs - onion - and garlic. Salt and pepper.

Form into patties and fry in oil.



*ZUCCHINI RELISH*

- 10 cups finely chopped zucchini
- 4 cups finely chopped onions
- 2 cups finely chopped carrots
- 2 cups finely chopped red and green peppers
- 1/4 cup kosher salt
- 2 cups cider vinegar
- 4 cups sugar
- 2 tbs. cornstarch (make paste with water)
- 2 tsps. celery seed
- 1 tsp. tumeric
- 1 tsp. nutmeg

Combine vegetables and salt in large glass bowl and let stand for 24 hours. Drain. Mix rest of ingredients, add vegetables. Bring to boil, stirring constantly. Remove at once. Pour into sterile jars.

Makes 8 - 10 pints.

*FROM THE RECIPE LIBRARY OF JOAN STURM*



## *ZUCCHINI SQUARES*

3 cups grated zucchini  
1 cup chopped onion  
1/2 cup fresh chopped parsley  
1 clove mashed garlic  
1 cup Bisquick  
1/2 cup Parmesan cheese  
1/2 tsp. seasoned salt  
1/2 tsp marjoram  
1/4 cup melted butter or oil  
4 eggs, slightly beaten  
Salt and pepper to taste.

Mix all ingredients together. Bake in 9 x 12 inch greased pan at 350\* for approximately 30 minutes.