Bruschetta with Cheesy Tomatoes

1 loaf ciabatta bread
4 large tomatoes, diced fine
1 medium onion, diced & sautéed
1/2 c. mozzarella or Monterey Jack - cut in small cubes
1/2 c. grated parmesan
30 slices pepperoni or ham, sliced
3 t. olive oil + 1-2 t. Italian herbs
StP to taste

Brush bread on both sides with herb-oil mixture. Bake 375° 8-10 minutes per side on 4-1 slightly golden and crispy. Remove (can do ahead).

Mix cheese, diced tomatoes, sliced pepperoni, and onions. Drizzle with left over herb-oil mixture and enough additional olive oil to coat lightly. Heap over bread. Bake 375° 30-40 minutes until crisp and bubbly.
CHICKEN TETRAZZINI

-from Better Homes & Garden New Cookbook 2005

This classic favorite was named for an opera singer.

INGREDIENTS
8 ounces dried spaghetti or linguine
2 cups sliced fresh mushrooms
\(\frac{1}{2}\) cup sliced green onions (4)
2 Tablespoons butter or margarine
\(\frac{1}{4}\) cup all-purpose flour
\(\frac{1}{8}\) teaspoon black pepper
\(\frac{1}{8}\) teaspoon ground nutmeg
1 \(\frac{3}{4}\) cups chicken broth
1 \(\frac{1}{4}\) cups milk, half-and-half, or light cream
2 cups chopped cooked chicken or turkey
2 Tablespoons dry sherry (optional)
\(\frac{1}{4}\) cup grated Parmesan cheese
2 Tablespoons snipped fresh parsley (optional)

INSTRUCTIONS
1. Cook spaghetti or linguine according to package directions, drain.

2. Meanwhile, in a large saucepan cook mushrooms and green onions in hot butter until tender. Stir in flour, pepper, and nutmeg. Add broth and milk all at once. Cook and stir until thickened and bubbly. Stir in chicken, sherry (if using), and half of the Parmesan cheese. Add cooked spaghetti; stir gently to coat.

3. Transfer pasta mixture to a 1-quart rectangular baking dish. Sprinkle with the remaining Parmesan cheese. Bake in a 350° oven, uncovered for 15 minutes. If desired, sprinkle with parsley before serving.
Asparagus Soup

1 ½ c water
1 bunch Asparagus
1T. McKay’s Chicken Broth soup base
1 C. Milk
1T. corn starch
Grated Parmesan Cheese

1. Place water, asparagus and soup base in 2 quart pan on the stove and boil for 8-10 minutes.
2. Mix milk and corn starch.
3. Using an immersable blender, blend the asparagus; it may still have some chunks.
4. Add while stirring the milk and corn starch mixture to the asparagus.
5. Serve warm or cold and garnish with parmesan cheese +/- asparagus tips.

Sharla Cook
Meatballs, BBQ, Win Shuler's, Marshall, Michigan
Shuler's Fresh Recipes & Warm Memories

Meatballs

Makes: 60 +-

1 cup Bread crumbs, fresh
1 ½ cups Milk
2 Onions, medium, finely chopped
2 ½ # Beef, ground round
1 ½ # Pork, ground
1 Egg, large
2 ½ tsp Salt
¾ tsp Pepper, black, freshly ground
¼ cup Parsley, flat-leafed, fresh, minced

1. In a large bowl, soak the breadcrumbs in milk for 10 minutes. Add the remaining ingredients to breadcrumb mixture and combine by hand.

2. Form the mixture into walnut-size balls and arrange on a large baking sheet(s). Bake at 350° until brown – about 20-25 minutes.

3. To finish meatballs, place in a Dutch oven and cover with Shuler’s BBQ Sauce. Heat over medium-low heat until sauce and meatballs are heated throughout. Serve as an appetizer.

Shuler’s BBQ Sauce

Makes: Cooks down to about 2 cups

½ cup Sugar, granulated
¾ cup Sugar, brown
3 cups Beef stock, low salt, (homemade, if possible)
½ cup Prepared mustard
¼ cup Vinegar, white
2 Tbls Liquid smoke
½ cup Worcestershire sauce
1 cup Ketchup

1. Combine all ingredients and simmer in a heavy kettle for 2 hours, uncovered. Stir often so it does not burn.
Mango Guacamole
Guacamole de Mango

MAKES ABOUT 3 CUPS, SERVING 8 TO 10 AS A NIBBLE

3 medium-large (about 1¼ pounds) ripe avocados
½ small red onion, chopped into ¼-inch pieces
½ to 1 fresh serrano chile, stemmed, seeded and finely chopped
2 tablespoons (loosely packed) chopped fresh cilantro, plus a few leaves for garnish
1 tablespoon fresh lime juice
1 large ripe mango, peeled, flesh cut from the pit and cut into ¼-inch pieces
Salt

One of my summer favorites: two tropical flavors—creamy avocados and juicy, fragrant mangos—with the sweet crunch of red onion and just enough sparkly lime and cilantro. Other than procuring ripe avocados and mango, there’s almost nothing to this preparation.

Cut around each avocado from stem to blossom end and back up again, then twist the halves apart. Dislodge the pit. Scoop the avocado flesh into a large bowl. Coarsely mash the avocado with a large fork or potato masher. Scoop the onion into a small strainer and rinse under cold water. Shake off the excess water and mix into the avocado along with serrano, cilantro, lime juice and ⅔ of the diced mango. Taste and season with salt, usually about ¼ teaspoon. If not using immediately, cover with plastic wrap pressed directly on the surface of the guacamole and refrigerate—best if served within a couple of hours.

When you’re ready to serve, scoop the guacamole into a serving bowl and garnish with the remaining diced mango and a few cilantro leaves if you’re so inclined. Serve with tortilla chips or slices of cucumber or jicama.
Chicken Salad
Cut in small pieces:
- 2 1/2 cups cooked chicken
  (I used rotisserie chicken)
- 2 cups grapes
- 1 1/2 cups apples
- 1 1/2 cups celery
- Miracle Whip with olive oil

Mix all ingredients thoroughly.
Serve on a bed of lettuce.

You can also make your own mayonnaise.
Instead of using Miracle Whip.
I used the "yogurt" mayonnaise recipe from "Joy of Cooking".

Christine Cheski
Throughout another, as (use) or in butter (bol-
ill be the predominant e entirely with a robust ill suit equally full-fla-
romatic vegetables, for uc as poached fish, a en mayonnaise is to be ge it with mild-tasting or corn oil. For general l oils is most satisfying, part fruity oils is about n be half and half. The 1 of rancidity (common if), and the sauce is all ore you start. The eggs age, they lose their abil-
processor or blender or cally foolproof, and the a fluffier texture than nest and silkier texture.

rature emulsify more by covering the eggs in arm them briefly. If the som temperature. To be uising your own for-
yolk can emulsify up to half cup is even safer.
are simple to fix. If the place a fresh egg yolk in I the separated mayon-
ging it in as you first did dd more oil to compen-
mayonnaise is too thick e water or cream.

: in many ways. Add sgars, and dry mustard h lemon juice and wine s juices and most other you know you will be extra oil to make an b be kept, tightly covered wo, but it will lose some. Mayonnaise does not ema mayonnaise and c of the time it spends use raw egg contains tiping above 40°F, the

maximum time mayonnaise should be out of the refrigerator is 2 hours—and when the air temperature is 85°F or above, it is 1 hour. When salmonella from raw eggs is a concern, make the Sabayon-Style Mayonnaise, 74.

To perk up store-bought mayonnaise for a sauce in pinch, fold in an equal amount of sour cream or heat an equal amount of chilled heavy cream and fold it in.

**TRADITIONAL MAYONNAISE**

*About 1 cup*

This is our basic mayonnaise, from which all of our variations can be prepared. It will stand up best as Mayonnaise Collée, 76. It can be whisked to a lighter consistency by gradually adding an appropriately flavored stock, vegetable juice, or even spirits. Use a ceramic, glass, or stainless-steel bowl—aluminum or copper will react with the acid and affect the color and even the flavor of the sauce.

Whisk together in a medium bowl until smooth and light:

- 2 large egg yolks
- 1 to 2 tablespoons fresh lemon juice or white wine vinegar
- ¼ teaspoon salt
- Pinch of ground white pepper

Whisk in by drops until the mixture starts to thicken and stiffen:

1 cup vegetable oil, at room temperature

As the sauce begins to thicken—when about one-third has been added—whisk in the oil more steadily, making sure each addition is thoroughly blended before adding the next. Should the oil stop being absorbed, whisk vigorously before adding more. Stir in:

- Up to ¼ cup oil, at room temperature

Serve immediately or refrigerate in a covered jar for 1 to 2 days.

**BLENDED MAYONNAISE**

*About 1 cup*

If using a food processor, use the plastic blade if you have one, as it seems to make a slightly lighter sauce. Egg white is needed in machine-made mayonnaise. Beat 1 egg well with a fork to blend the yolk and white; let it settle a few seconds, then measure. This recipe can be doubled, in which case, just use 1 large egg.

Combine in a blender or food processor:

- 2 tablespoons well-beaten egg
- 1 large egg yolk
- ¼ teaspoon dry or Dijon mustard

Process on high speed until well blended, about 5 seconds in a blender, 15 seconds in a food processor fitted with the plastic blade, 30 seconds in a food processor fitted with the steel blade. Scrape down the sides, then sprinkle the mixture with:

- 1 teaspoon fresh lemon juice and/or white wine vinegar or rice vinegar
- ¼ teaspoon salt

Process for about 2 minutes in a blender, 15 seconds in a food processor fitted with the plastic blade, 7 to 8 seconds in a food processor fitted with the steel blade. Have ready in a small spouted measuring pitcher:

- ¼ cup oil, at room temperature

With the machine running, add the oil in the thinnest possible stream. After about one-third of the oil has been added—the mixture will have swollen and stiffened—add the oil in a slightly thicker stream. Stop the machine when all has been added and scrape down the sides and around the blade, mixing in any unabsorbed oil. If you want a thicker sauce, add as before:

- Up to ¼ cup oil, at room temperature

Serve immediately or refrigerate in a covered jar for 1 to 2 days.

**YOGURT MAYONNAISE**

A marvelously tangy light sauce to use in all the ways you would use mayonnaise.

Prepare Traditional Mayonnaise, above, or Blender Mayonnaise, above, and combine with ½ to 1 cup yogurt (nonfat is fine). Season to taste with salt and ground white pepper.

**CURRY MAYONNAISE**

Superb with cold vegetables, eggs, fish, poultry, and meats (everything!).

Prepare Traditional Mayonnaise, above, Blender Mayonnaise, above, or Yogurt Mayonnaise, above, and set aside. In a small skillet, stir 2 tablespoons best-quality curry powder in 2 tablespoons mild-tasting oil over low heat for 30 to 60 seconds—until you start to smell it. Let cool and whisk into the mayonnaise—Yogurt Mayonnaise, is especially good. Season to taste with salt and ground black pepper.

**RUSSIAN HORS**

Piquant and su
tongue, ham, gau
Prepare Traditio
Mayonnaise, abo
to 4 tablespoons
drained prepared
taste as you stir i and, if desired, a