

CDEAD: THE CUISINE DEAD COOKBOOK
2005 EDITION



Minglewood Mussels

2 Tbsp olive oil
¼ c chopped leeks
2 shallots, chopped
2 cloves garlic, chopped
2 lb mussels
1/3 c white wine
½ lemon, peeled and diced
Salt and freshly ground black pepper
2 Tbsp butter
2 tomatoes, chopped
1 tsp fresh thyme, minced
1 Tbsp fresh parsley, minced

In a large saucepan, heat olive oil over medium heat. Add leeks, shallots, garlic, mussels, white wine, and lemon and saute over until the mussels open. Season with salt and pepper, and then add butter and tomatoes. Continue cooking until the butter is melted, carefully tossing to combine. Sprinkle with thyme and parsley, adding more, to taste, if desired. Serve immediately.

Henry Fisher

*Fabulous! We made them last night over a bed of linguini and a bottle of your favorite white or red.
Yummmm...*

Scarlet Fire Salsa

10 vine-ripe tomatoes
8-12 ripe tomatillos (not the end of the world if
you can't find these)
1 large white onion
2 heads fresh cilantro (no coriander powder crap:
real cilantro is a key ingredient)
5 cloves garlic
6-8 fresh juicy limes
2 Tbsp red wine vinegar
1 Tbsp lemon pepper
Salt to taste
1-4 fresh jalapeño peppers
1-2 fresh serrano peppers
1 habanero pepper (careful with these bad boys...
they are optional. They are hot)

Chop the tomatoes, tomatillos, cilantro, and
onion and mix in a large bowl. Mince and add
the garlic. (Stir often as you add ingredients.)

Juice the limes and add the juice to the mix.
Add the red wine vinegar, lemon pepper, and
salt.

Chop the peppers and add according to taste.
To reduce heat, remove the seeds and veins
before chopping.

Hugh

*Scarlet Fire always means good things to follow!
The seeds are where the fire is and they may
make your face turn a bright scarlet color!*

*Often referred to as Pico de Gallo, or Salsa Fresca,
this is my take on the classic Mexican dip salsa.
It is a combination of several recipes taught to me
by friends in Chihuahua and West Texas. It goes
great as a chip dip, or even better as the counter
part to beef fajitas. It is simple to make if you live
where the ingredients are easily found.*

One in Ten Thousand Guacamole

1 slice red onion, diced
1 slice ripe tomato, diced
1 ripe avocado
Juice of ¼ lime
¼ tsp garlic powder
½ tsp chili powder
salt
black pepper, freshly ground
cayenne

Combine the onion and tomato in a small bowl. Halve and pit the avocado and scoop into the bowl.

Squeeze the lime, discarding pulp, and add to bowl, along with garlic powder and chili powder. Add about six shakes of salt, about the same amount of black pepper, and a very small pinch of cayenne.

Mash with fork until only small chunks of avocado remain.

Peter Braverman

There are at least 10,000 ways to make guacamole. This one, which is not very spicy, is my favorite, emphasizing the mild spice and tanginess of the chili powder and the red onion, as well as the combination of all ingredients with a healthy squeeze of lime juice.

For different tastes, experiment with minced jalapeño, chopped cilantro, extra garlic, etc.

Pizza Rounds

1 lb ground beef

1 lb sausage

1 lb velveeta

salt/pepper to taste

Tabasco to taste

Oregano to taste

Sage to taste

Pepperidge Farm party rye bread

Brown and degrease beef and sausage. Mix ingredients. Spoon onto ryes. Flash freeze for 1 hour and cook at 400 degrees for 8 minutes.

Dan Blank

God bless my best friend's mom who passed away a few years ago. She always kept a bunch of these in the freezer.

Doug's Bruschetta

6 medium Roma tomatoes, cored and diced

1 bunch fresh basil (chiffinade)

½ c extra virgin olive oil

10 petals fresh garlic, minced

2 Tbsp kosher salt

2 tsp black pepper

¼ tsp white pepper

1 thin baguette, sliced (I prefer sourdough, if you can find it)

Combine all ingredients except bread in a large glass or plastic bowl (do not use metal), taking care to incorporate ingredients well. Cover with plastic wrap or lid and chill for at least 4 hours to allow flavors time to develop.

Lightly toast sliced bread in oven on sheet tray. Remove bread (still warm) and spoon Bruschetta mix onto individual slices or let guests do it themselves.

Doug Nawrocki

Makes enough and tastes fanfreakintastic..

Doug's Mexican Dip

- 1 (16 oz) can refried beans
- 1 c salsa
- 1 tsp ground cumin
- ½ tsp garlic powder
- 1 pint sour cream
- 1 (1.25 oz) package taco seasoning mix
- 1 bunch green onions, chopped
- ½ bunch fresh cilantro, chopped
- 2 tomatoes, chopped
- 2 c shredded cheddar cheese
- 1 c shredded Monterey Jack cheese

First (bottom) layer: Mix together beans, salsa, cumin, and garlic powder, and spread on large, flat serving dish as a thin layer, approximately ½ inch thick.

Second (middle) layer: Mix together sour cream and taco seasoning, and spread over bean layer.

Third (top) layer: Sprinkle cheese, then top with tomatoes, green onions and cilantro.

Cover with plastic wrap, and chill for about an hour. Serve cold with tortilla chips.

Doug Nawrocki

Hot Anchovy Dip

2 fennels (*finocchi*, aka anise in some parts of the US)

2 celery hearts

2 large red or green sweet peppers

1 or 2 bunches radishes, trimmed

½ lb small asparagus

¼ c butter

¾ c olive oil

6 garlic cloves, finely chopped

8 flat anchovy fillets, chopped

salt and freshly ground pepper

Cut off long stalks and bruised leaves from fennels. Slice ends off the bulbous bases. Wash and dry fennels. Cut into quarters, then horizontally into thick slices. Wash and dry celery hearts, peppers, radishes and asparagus. Slice celery hearts in half lengthwise. Slice peppers into quarters and remove seeds. Cut off tough asparagus ends. Using a sharp knife or potato peeler, peel outer skin. Arrange vegetables on a large platter.

Melt butter with oil in a small earthenware pot or small saucepan. When the butter foams, add garlic, and sauté over medium heat. When garlic begins to color, reduce heat to very low and add anchovies. Stir until anchovies have almost dissolved. Season sparingly with salt and pepper, if desired. Keep dip warm at the table over a burner or on a warming tray. Serve with prepared vegetables.

Serves 4.

Variation: Vegetables with Olive Oil Dip (*Verdure in Pinzimonio*): Prepare fresh vegetables as above. Combine 1 cup olive oil, 2 tablespoons of salt, and pepper to taste in a small bowl. Spoon dressing into four small bowls and place at each table setting.

Antonio Toscano

Bagna Caoda, or anchovy dip, is a classic dish from Piemonte, typical of the region's robust cuisine.

Piggy Back Crackers

1 lb bacon

1 sleeve saltines

Wrap each saltine with a ½ slice of bacon. Place in single layer on cookie sheet. Cook in oven for 2-½ hours on 200 degrees. Eat.

Colin

Yeggos

Peanut butter and chocolate chips, all hot and
gooey

Yubah

I invented the snack, Clarkie named them.

Buffalo Wings

Vegetable oil

1 lb chicken wings

Frank & Theresa's Original Anchor Bar Wing

Sauce (A must, no substitutes!) to taste

1/3 stick butter

Salt (optional)

Celery

Ranch or blue cheese dressing

To grill wings

Preheat grill.

Pat wings dry. In a bowl rub 2 tablespoons oil onto wings and season with salt. Grill wings on an oiled rack set 5 to 6 inches over glowing coals until cooked through and golden brown, 8–10 minutes each side.

To deep-fry wings

In a large (5- to 6-quart) deep heavy kettle, heat 6 cups oil until a deep-fat thermometer registers 380°.

Just before oil reaches 380°, pat dry 6 or 7 wings. Carefully lower wings into oil and fry, stirring occasionally, until cooked through, golden, and crisp, 5–8 minutes. With a slotted spoon transfer wings to paper towels to drain. Pat dry and fry remaining wings in same manner, returning oil to 380° between batches.

To bake wings

Bake wings on cookie sheet at 425° for about 40 minutes, then broil last 5 minutes or until crispy.

Wings can be cooked in this manner even when frozen. No need to thaw if you have the frozen ones.

Sauce

In a large skillet, melt butter over moderately low heat and stir in hot sauce and salt to taste. Add grilled, baked, or fried wings and toss to coat.

Serving

Serve chicken wings warm or at room temperature with blue cheese or ranch dressing and celery sticks.

Chris Gilliland

The key here is the sauce. Don't use Durkee or the plain "Franks" sauce. Get the Anchor Bar sauce. It is available in most stores, or at buffalowings.com. The sauce is the key! We are wing freaks, and I can personally guarantee this is the best sauce around!

Lefty's Sausage Bread

1 lg yellow onion,
2 lb Italian sausage, removed from casing
1 lb mozzarella cheese, cubed
1 c fresh Asiago cheese, grated
2 lb pizza dough (either made in bread machine
or bought in supermarket)
3 lg eggs
fresh Italian parsley
oregano
salt and pepper

Preheat oven to 350°

Cook sausage and chopped onion in frying pan. Drain. In large bowl, combine sausage, mozzarella, asiago, 2 eggs and 1 egg white. Reserve the remaining yolk for egg wash. Add parsley, oregano, salt and pepper. Mix well.

Roll dough into pizza circle. Spread sausage mixture on top to within about one inch of the edge.

Roll up dough toward you like a jelly roll. After the first turn, fold the sides in so the filling does not fall out. (Dad brushes the dough with a little olive oil as he is rolling it up.)

Place on cookie sheet, or parchment paper on top of cookie sheet. Brush top of bread with the beaten egg yolk and cut a few slits in the top.

Bake in oven for 45 minutes until golden brown.

Joe Rizzo

If you have any questions, let me know. Enjoy!

Hell in a Bucket Beef Jerky

3-5 lbs butt roast

15 oz soy sauce

1 lg bottle of hot sauce (16 oz)

4 oz liquid smoke

2-4 Tbsp of dried crushed hot pepper (such as
cayenne)

Freeze the roast for 1 hour, to make it easier to cut. Remove meat and slice in strips, removing fat as you slice. Marinate in soy, smoke, hot sauce and dried peppers for at least 2 days, longer for spicier jerky. Remove and put on a dehydrator or an open oven at low heat until dried.

Wally

*Use any kind of hot peppers. Ive used habanero
before and WOOHOO.*

Crunchy French Toast

8 slices bread
2 med eggs
2 c milk
1 tsp vanilla extract
2 cups corn flake crumbs
Butter

In a medium bowl, beat eggs, milk, and vanilla until blended. Melt butter in a large skillet over medium high heat. Place corn flake crumbs in a shallow dish or bowl.

Dip each bread slice into egg mixture and then dip into corn flake crumbs. Cook in buttered skillet until both sides are golden brown.

Cut French toast into diagonals and serve with your favorite syrup.

Variation: Overnight Crunchy French Toast

3 med eggs
1 cup milk
2 tablespoons sugar
1 teaspoon vanilla extract
3 cups corn flake crumbs
8 slices French bread, about 3/4-inch thick

In shallow bowl, combine eggs, milk, sugar, vanilla and salt. Mix well.

In separate bowl, place crushed cereal. Dip bread into egg mixture, then into crushed cereal. Place on greased 10x15" baking sheet. Cover. Refrigerate overnight.

Bake at 425° for 15–20 minutes or until golden brown, turning once. Serve with favorite fruit syrup or fresh fruit.

Hakuna Majata,

Steve Oliver

Dr. Healy's Prize-winning Chili

2-½–3 lbs beef sirloin tips, ¼" cube
 1.5 lb hot Italian sausage, ground
 1.5 lb deer sausage, ground
 ½ c olive oil
 2 lg onions, chopped
 4 cloves garlic, chopped
 6 jalapeño peppers, seeded and chopped
 2 green pepper, chopped
 6 long hot peppers, chopped
 2 cubella, chopped
 2 red peppers, chopped
 2 yellow peppers, chopped
 3 zucchini, cubed
 3 yellow squash, cubed
 35 oz can whole tomatoes
 12 oz can tomato paste
 12 oz can pizza sauce
 1 Tbsp Maszerena flour
 1 Tbsp Brown sugar
 1 bay leaf
 1 Tbsp crushed oregano
 1 Tbsp salt
 3 Tbsp cumin
 1 Tbsp Red wine vinegar
 1 Tbsp Freshly ground black pepper
 4 Tbsp chili powder
 1.5 tsp dry mustard
 ½ can beef broth
 ½ can beer
 3 oz Bourbon
 ½ oz Tequila

Brown sirloin cubes in 1 tbsp. olive oil with half of chopped garlic. Take meat from skillet, reserving the cooking juices. Brown the ground sausage, stirring and breaking it up as it cooks. Mix cooked sausage with cooked beef in a large pot.

In another skillet, sauté until tender in remaining olive oil: onions, jalapeño, green peppers, long hot peppers, cubella, red and yellow peppers, zucchini and yellow squash. Add to the pot of meat.

Place pot on low burner and add Italian tomatoes, crushing some of them in your hand as they come from the can. Mix the flour with a little tomato sauce, tomato paste, bay leaf, salt, cumin, oregano, beef broth, tequila, bourbon, and beer, and add to the pot.

Cook slowly for 4–5 hours depending on desired thickness, stirring frequently and thoroughly. Sample often. Add beer to adjust consistency and correct seasoning constantly.

Yield 1.5 gallons.

John Senger

This is most often served piping hot with cold beer and corn bread. Try grated cheese on the top for a variation.

Chicken Chili With Pesto

2 tsp vegetable oil
3/4 c finely chopped onion
3/4 pound skinless, boneless chicken breast, cut
into bite-sized pieces
1-½ c finely chopped carrot
3/4 c finely chopped red bell pepper
3/4 c finely chopped celery
¼ c canned chopped green chilies
3/4 c tsp dried oregano
½ tsp ground cumin
¼ tsp salt
1/8 tsp black pepper
1 (16-ounce) can canelli beans or other white
beans, rinsed and drained
1 (14 ½-ounce) can fat-free low sodium chicken
broth
3 Tbsp classic pesto (recipe follows)

Heat oil in a Dutch oven over medium-high heat. Add onion and chicken, sauté 5 minutes.

Add carrot, bell pepper, and celery; sauté 4 minutes. Add chilis and the herbs and spices, beans and broth; bring to a boil.

Cover, reduce heat, and simmer 25 minutes. Stir in pesto.

Makes 4 servings.

Joe Yoder

We love this stuff, it is best in the summer when you can make fresh pesto, but I make it in the winter with pesto that I have frozen from the summer ... mmm!

Texas Chili

2½ lb cubes beef stew meat (square cut brisket
also works)

Beer (enough to marinate the beef)

½ c shortening

1 c chopped green peppers

1 c chopped onions

4 c chopped fresh tomatoes

1¾ cups tomato sauce

5½ cups cooked pinto beans, drained (may be
reduced if you like a meatier chili)

2 Tbsp chili powder

4 tsp salt

1-½ tsp garlic salt

¼ c jalapeño pepper, chopped (for medium hot
chili; may be adjusted)

4 tsp cumin

1 tsp oregano

5 tsp Tabasco sauce (may be adjusted)

Marinate beef in beer at least 8 hours. Drain
beef, pat dry on paper towels. Brown in hot
shortening in large kettle.

Add peppers, onions, tomatoes, tomato sauce,
and beans; cook on medium heat for an hour.

Add spices, Tabasco, and jalapeño peppers;
cook for two more hours.

Yield: about 4 quarts.

Dan Blank

*Got this from a magazine. I changed the recipe a
bit since some of the ingredients were redundant
or unnecessary.*

Tim's Dip Chili

3 lb tri-tip beef, cut into cubes
1 lg onion chopped fine
4-5 cloves of garlic chopped fine
3 Tbsp chili powder
1 Tbsp chipotle chili powder
1 Tbsp ancho chili powder
1 tsp crushed red pepper flakes
1 tsp cayenne pepper
1 Tbsp (heaping) cumin powder
2 Bay leaves
1 Tbsp dry cilantro
2 Tbsp paprika
1 Tbsp dry oregano
1 Tbsp dry basil
½ tsp curry powder
½ tsp cinnamon
3 Tbsp sugar
¼ c chocolate chips
1 12 oz bottle of beer
¼ c brewed coffee
6 oz can tomato paste
Enough water to cover all of the ingredients
– this gives the meat the extra liquid it needs to tenderize.

In a large soup pan, sauté onions and garlic with cubed meat, salt and pepper, until onions are lightly caramelized.

Combine all spices in a bowl. Add spices to the pot of meat, garlic, and onion, and bring to a boil. Cover partially and reduce heat to a simmer for about 2-½ hours (until desired thickness).

Tim Oconnell

Serve with a big basket of tortilla chips for dipping. (Hence, the name: Tim's Dip Chili!) You may also add condiments of your choice, i.e., shredded cheese, chopped scallions, a dollop of sour cream, even beans.

Watermelon Martinis

2 oz Absolut vodka, fruit-infused

3/4 oz Watermelon Schnapps

splash of pineapple juice

splash of grenadine

Rim martini glass with green sugar, squeeze

“seeds” into glass with magic shell...

Willy Munder

Looks straight out of the Cat in the Hat!

*It's been about ten years since I bartended but I
still make some concoctions a casa.*

Watermelon Martinis

Large watermelon

Lots of vodka

Watermelon Pucker (sold in most liquor stores)

One night before serving, cut three circular holes (about the size of a quarter) in a large watermelon and pull the pieces of watermelon out so that you can pour into these holes Absolut, or your choice of vodka. Pour vodka into all three holes, then repeat the process until the watermelon is saturated.

When ready to serve, prepare by filling a blender with ice. Cut top off of the watermelon. (Be careful, as there will be copious liquid inside!) Scoop out a quarter to a third of the watermelon and some liquid and add watermelon pucker to taste, beginning with about a quarter cup. Engage blender's frappe button, pour in a martini glass, and enjoy!

Lisa (Cassidy)

Mexicali Margarita

2 parts tequila
1 part Triple Sec
2 parts fresh lime juice
2 parts water
1 Tbsp sugar per lime

Fill glass with ice. Combine ingredients.
Rim glass with salt if you must. No garnish
necessary.

Peter Braverman

*This recipe was perfected over many long years
(and long nights). It is not as sweet as any
restaurant margarita you've had, but
after two of them, I promise you will never do
them any other way. There are three
keys to a great margarita, in this order:*

*1. Fresh lime juice. Unadorned by corn syrup,
acids, and other lowbrow additives, the purity of
fresh juice is nonpareil and the most important
ingredient. The water is added because straight
lime juice is highly concentrated. (I like some of
the pulp as well, though others may not.)*

*2. Triple Sec. Many "fancy" recipes call for other
orange liqueurs, like Grand Marnier or Cointreau,
mostly because they're expensive and therefore
perceived as "better." However, expensive
liqueurs all impart their own strong flavor, which
interferes with the tequila. You want a hint of
orange flavor without the personality.*

*3. Good tequila. The best tequila is "100% agave"
— look for it on the label, but don't sweat it. The
other two caveats are much more important in
this fine beverage!*

“Steal Your Face” Margaritas

Big ass bottle o’ Te-Kill-Ya

Plenty of bottles of Cuervo Mix

Hiram Walker Triple Sec

Light beer (any light beer will do!)

Fill a 1.25 liter blender with ice cubes. Add five shots tequila (six if you are bold!), two shots of Triple Sec, and one shot of beer. Fill the rest of the blender with Cuervo mix. Blend until ice is smooth.

Hoppy

OK, I saw someone posting recipes for drinks. Well, my best drink is the Margarita. Most people think Margaritas are easy to make, but to make a REALLY good one, you have to get the mix just right. In fact people watched me make these and say that’s going to be horrible, why triple sec, why beer? I’ve perfected it in my own blender, but have trouble in other blenders. Must have to do with the capacity of the blender. The taste is the proof.

The beer will help neutralize the acidity from the mix. Somebody showed me that last summer and now I don’t get heartburn the morning after.

Now, there’s a few people who can back this up.

Ask Dan Bitondo about the three pitchers we drank after he broke his leg. Gee, the pain was gone in no time. In fact, we couldn’t feel much after that, hence the name “Steal Your Face” Margaritas. Enjoy.

My Favorite Margarita

1.5 oz tequila

0.5 oz Cointreau

0.5 oz Grand Marnier (optional but all the ex
bartenders out there, like me, are gonna want
a heated Gramma later anyway so might as
well...)

1 lime, freshly squeezed

Sugar (to taste)

Combine it all in a mixing tin with ice and
shake well. Strain into salt rimmed glass over
ice or straight.

Doug Nawrocki

Kaca

Shot of vodka

add Fresca to taste

twist of lime optional

*I invented a new drink (I think). I'm calling it a
Kaca!*

Kevin Boland

Salsa alla Putanesca

3/4 c virgin olive oil
15 (approx) black Gaeta (or Kalamata) olives
2 tsp capers
1 lb spaghetti
2–3 cloves garlic
Fresh Italian (not curly) parsley
Fresh basil leaves
2 fresh plum tomatoes

Prepare a large pot of water, add salt (or not), bring to a boil, and wait to cook the spaghetti. Prepare the putanesca first. Otherwise the pasta will turn to rubber – a SIN!

Chop garlic, parsley, tomatoes, and pit the olives.

Sauté the garlic in a large skillet, using a medium flame, in the olive oil. When the garlic begins to turn golden, after about 10 minutes, add the tomatoes, capers, and olives. Do not let the garlic burn!

Boil the spaghetti, making sure not to overcook, about 7–8 minutes. Drain spaghetti, and add to the skillet with the sauce. Cook for about a minute, stirring throughout.

Garnish with basil leaves and parsley. Adjust seasoning with salt and pepper.

Serve individual portions, or eat it all yourself. (Plates optional.) Buon appetito!

serves 4

Antonio Toscano

(I suggest a nice strong red wine with this dish)

By the way, do not add any cheese of any kind, or the polizia Italiana culinaria (Italian food cops) will come to your house straight from Roma, and force you to eat “English cuisine.” Got it?

Alla santé!

Dungeness Crab Cakes

½ loaf supermarket white bread (about 10 slices)
¾ c chopped parsley
1 egg yolk
2 tsp lemon juice
2 tsp Worcestershire sauce
1-½ tsp Tabasco sauce
2 Tbsp plus 1 tsp Dijon mustard
½ tsp paprika
½ tsp dried thyme
½ tsp celery seed
½ tsp black pepper
5 Tbsp olive oil
1 lb fresh Dungeness crab meat, carefully picked over, with claw meat and other large pieces left intact
¼ c chopped onion
¼ c chopped red bell pepper
¼ c chopped green bell pepper
6 Tbsp butter (approx, for pan frying)

Tear up bread and pulse the pieces in a food processor to make bread crumbs (about six cups). Remove to flat, shallow container, mix with ½ cup parsley and set aside. Reserve remaining parsley.

In the work bowl of the processor, combine the egg yolk, lemon juice, Worcestershire, Tabasco, mustard, paprika, thyme, celery seed and black pepper. Pulse to combine.

With motor running, slowly add oil until mixture emulsifies and forms a mayonnaise. Remove mayonnaise and refrigerate.

Place crab meat in cheesecloth and squeeze out as much juice as possible. Place chopped onion and red and green pepper in a sieve set over a bowl and with your hands squeeze out as much moisture as possible.

In a large bowl, combine the remaining ¼ cup parsley, chopped onion and chopped red and green peppers. Add the chilled mayonnaise and the crabmeat. Mix everything together, lightly but well, trying not to break up the big pieces of crab. Add one cup of the bread crumb-parsley mixture and combine everything lightly. (Do not overwork the mixture or the crab cakes will get “gummy.”)

Gently form seven patties and roll them gently in the remaining bread crumbs. Place patties in the shallow bread-crumbs pan, cover with plastic wrap and refrigerate. (Note: The patties will be a little less fragile if allowed to rest in the bread crumbs overnight.)

When ready to cook, preheat oven to 425 degrees. Place a very large, nonstick oven-proof sauté pan over medium heat and melt six tablespoons of butter. Shake excess crumbs from the patties and gently place them in the pan. (You could divide the butter and crab cakes between two 10-inch sauté pans.)

As soon as the bottoms of the crab cakes are moistened with butter, gently turn them over with a spatula and place the pan in a hot oven. When a hazelnut-brown crust has formed on the bottoms of the patties (9–10 minutes), remove pan from oven and turn crab cakes over. Return pan to oven and brown the other side (about 5 minutes).

Peter Gallagher

This is best crab cake recipe I've come across. It's a bit of work, but worth the effort.

Crab Cakes

1 lb crabmeat; picked over
½ cup fresh bread crumbs
1/3 cup butter; melted and cooled
¼ cup onion; minced
¼ cup celery; minced
1 egg; beaten
2 tablespoon mayonnaise
1 teaspoon Worcestershire sauce
¼ teaspoon cayenne

In a bowl combine all ingredients, plus salt to taste. Form the mixture into 2 ½ inch cakes about 2-½ inches across and about ½ inch thick. Chill the cakes, covered loosely, for 30 minutes.

In a large skillet heat 2 Tbsp butter and cook the crab cakes for 5 minutes on a side, or until they are golden brown.

Makes about 7.

Chuck Frolio

Smoked Trout

4–6 trout (It is essential that the trout be
extremely fresh)
chips or chunks of seasoning wood (such as apple
or hickory)
pinch kosher salt
pinch pepper
juice from 1 lemon
1 bay leaf
1 tsp Old Bay seasoning

Clean (and if necessary gut) trout with clean water (no soap!). Leave scales and head on for flavor and moisture.

Making brine: Fill a large bowl or pot with fresh water. Squeeze in juice from a whole lemon in it and add a pinch of pepper and salt. Add bay leaf and Old Bay seasoning. Stir well and place trout in brine mixture. Cover and refrigerate for 12–24 hours.

Soak wood chips/chunks in water for at least an hour. Place the soaked woodchips on top of the coals (charcoal) or flavor bars (gas). Start the smoker or grill on very low heat. (For charcoal, use only a couple of handfuls of coals. For gas, use the lowest setting.) Place the trout on the grate and away from direct heat so that the smoke cooks them. Smoke 4–12 hours, checking occasionally to be sure wood chips don't catch fire.

Tim Wiley

This sounds like a pain but if you've never tried trout smoked this way you don't understand! If you do try it, you will know why I will only eat trout prepared this way.

Crispy Tangy Baked Chicken

Cut up chicken pieces (as much as you want to make, plus leftovers!)

Catalina-style French Dressing (the dark reddish-orange stuff), one bottle per 8 large pieces of chicken

Bread Crumbs (I like Progresso Italian style)

Seasoning (garlic powder, oregano, salt, pepper)

Broiler pan (the kind with the slats is preferable)

Preheat oven to 325 degrees.

Wash chicken and pat dry. Place chicken in pan, skin side up, and coat top of chicken liberally with dressing. Sprinkle on seasonings to taste

Coat with bread crumbs (an nice even layer across the top of the chicken---don't overdo it)

Bake for approx. 75 minutes, until skin gets dark and almost looks a little burnt. It's good if it gets slightly blackish in the middle: it's just the dressing changing color.

Joe Olin

This one is really easy to make. An old family recipe that I modified to add crispiness. Hard to believe French dressing works here, but it is mighty tasty. I don't normally eat chicken skin, but I can never pass it up in this recipe.

Saffron Fennel Tomato Broth

Vegetable oil
 1 onion
 1 clove garlic
 1–2 heads of fennel
 1 shallot
 saffron (very little is necessary)
 1 bay leaf
 12 peppercorns
 1–2 shots Pernod
 4 oz white wine or vermouth
 2 cans peeled plum tomatoes OR 1 can peeled
 plum tomatoes plus 1 can tomato juice, such as
 Sacramento
 1 Tbsp butter
 optional: shrimp, lobster bodies or shells, clam
 juice

Sauté in oil onion, garlic clove, fennel, and shallot until about half-tender, about 3 minutes. Add a pinch or two of saffron, bay leaf, and black peppercorns, and sauté another few minutes, until onions show caramelized brown color. (Do not worry about onions or other ingredients sticking to the pan, but take not to burn or the sauté will become bitter.)

Add Pernod, and wine or dry vermouth. (Don't let it catch fire like people like to do on TV.) Let the liquid reduce until it's almost syrupy, but not too thick.

Add peeled plum tomatoes and tomato juice. Bring mixture to boil, then reduce heat and simmer for an hour.

Transfer mixture to blender or food processor and purée. Strain the mixture, and add butter. (Once you add the butter, do not boil it again.) Adjust seasoning with salt and pepper.

Chef Brian

This is a nice saffron fennel tomato broth, excellent for any seafood, especially shrimp. I like to fry shrimp shells or lobster bodies in the beginning with the onions and fennel. Then I add a little clam juice with the tomato juice. If I'm not using the sauce for seafood, then I leave out the shrimp shells and clam juice. The consistency is a little thinner than tomato juice. If you think it's too thick add a little water or stock or clam juice.

A squeeze of lemon is nice too. It will be red, of course, but with the right amount of saffron it'll be more of an orange red.

You can save some of the green "hair" from the top of the fennel and rough chop it and add it to the broth after you strain it — it adds a little sweetness and gives a bright green "garnish." If you like it spicy, add some dried chili peppers or cayenne.

Sausage and Cornbread Stuffing

1 (12 oz) package cornbread mix
1 lb bulk sausage, spicy to taste
1 Tbsp olive oil
1 small red onion, diced
3 stalks celery, diced
1 petal fresh garlic, minced
*1 tsp dried thyme
*2 tsp ground sage
*1 tsp cajun seasoning, or to taste (I tend to use
a bunch)
*¼ tsp salt
*¼ tsp ground black pepper
1 c chicken broth

One day ahead, prepare cornbread according to the box instructions. Let it sit overnight (do not cover or refrigerate) to form a firm (almost hard) crust.

Preheat oven to 350°.

Crumble sausage well (do not leave large chunks). Place sausage in skillet and cook over medium heat until brown. Remove from heat, drain, rinse excess fat and set aside.

In a sauté pan, cook onion and celery in olive oil over medium heat until they lose their crispness. Reduce heat to medium-low, add garlic and stir, about 1 minute. Do not allow garlic to burn. Remove from heat.

Crumble cornbread and place in a large bowl. Add sausage, onion, celery and garlic mixture, thyme, and next four ingredients. Toss well to distribute the spices evenly.

Slowly add chicken broth to stuffing while tossing mixture. Continue to toss gently until evenly moist. Transfer to casserole dish and bake at 350° for 30 minutes.

Yield: Enough for a party.

Doug Nawrocki

This stuffing rules...

Spaghetti Carbonara

2 Tbsp butter
1 Tbsp olive oil
½ lb pancetta, diced*
4 egg yolks
1/3 c fresh whipping cream
1/3 c freshly grated Parmiggiano Reggiano
Salt and pepper to taste
1 lb spaghetti
Additional Parmiggiano!

**Pancetta is a cured Italian bacon available at butchers and specialty stores. You can substitute regular bacon as well. (Ask Obie.)*

Melt butter with oil in a small saucepan, taking care not to burn the butter. When butter foams, add pancetta. Sauté over medium heat until lightly colored. Keep warm.

Beat egg yolks in a large, shallow serving dish. Mix in egg yolks, and add Parmiggiano, along with the salt and pepper. Carbonara is traditionally heavy with of black pepper, so don't skimp!

In a large saucepan boil salted water, and add spaghetti. Bring water back to a boil and cook the spaghetti al dente (as usual!), 8-10 minutes maximum. Drain spaghetti and immediately place in the dish with the egg yolk mixture. Toss quickly. Add sautéed pancetta and toss gently until everything is nicely mixed.

Serve immediately, with additional Parmiggiano.

Makes 4-6 servings.

Antonio Toscano

This is a classic Roman dish, and there are numerous variations, but this is the one my grandmother taught me.

You can go hog wild with the cheese, you cheese freaks. No Italian Food Cops this time.

Buon appetito e buona pasqua.

Seth's Turkey Rub

1 c Mesquite chips, soaked in water

1 Tbsp paprika

3 cloves garlic (or powder)

½ stick (4 Tbsp) butter

Make a paste with the above 3 ingredients. Mix sugar, salt, and pepper, and add to olive oil to sprinkle on to keep moist.

Joe Rizzo

Sautéed Scallops on Lemon Fettuccine

¼ c all-purpose flour
½ tsp salt
½ tsp black pepper, cracked
1 lb scallops
2 tsp olive oil
1/3 c vodka
1 tsp lemon rind, grated
3 Tbsp lemon juice
1 garlic clove, minced
12 oz fettuccine
¼ c nonfat Parmesan cheese
¼ c cilantro, finely chopped

Cook fettuccine according to package directions.

Combine first 3 ingredients in a large plastic bag. Add scallops to bag and shake to coat.

Heat oil in a large nonstick skillet over high heat. Add scallops, and cook 2 minutes or until lightly browned. Remove scallops from pan; keep warm. Reduce heat to medium, and add vodka, lemon rind, lemon juice, and garlic. Cook 3 minutes, stirring occasionally. Remove from heat, add pasta and toss gently to coat. Divide pasta mixture evenly among 4 individual plates, top with scallops, sprinkle each serving with 1 tablespoon cheese and 1 tablespoon parsley.

Yield 4 servings.

Jim Parzych

Crêpes Suzette douce (Sweet Susie)

Crêpe batter (Palatschinken)

In stainless steel bowl, combine:

1 c milk

½ c heavy cream

3 eggs

1 Tbsp sugar

2 Tbsp oil

Mix with hand mixer until smooth and add:

6 oz bread flour

salt to taste (very important)

vanilla to taste

Cook in skillet until golden brown, both sides...
thin to win!

Fill with your favorite filling and place in a
buttered and sugared porcelain dish. Pour
custard, bake 10 minutes at 400°, and served
with powdered sugar or jam.

Cheese filling

3 oz butter

1.5 oz 10x confectioners sugar

13 oz farmers cheese

4 eggs, separated

pinch salt

juice of 2 lemons

zest of 1 lemon

8 oz whipping cream

4 oz raisins

3 oz sugar

Cream butter and confectioners sugar until
light. Blend in farmers cheese. Add yolks, salt,
lemon juice, zest, and vanilla and blend well.
Fold in whipping cream. Make meringue by
beating egg whites and sugar to stiff peaks.
Fold meringue into cheese mixture. Add rai-
sins if you like. Fill the crêpes and roll 'em up.

Chef Brian

Very important editor's note: "Crêpes" is
pronounced "crepps," not "craypes."
Have a little class, for Chrissakes!

Jamaican Jerk Chicken

2 Tbsp ground allspice
4 hot green chilies, such as jalapeños, serranos,
Scotch bonnies, etc., chopped coarsely
3 scallions, chopped coarsely
¼ c light soy sauce
1 Tbsp fresh ginger, peeled and chopped coarsely
¼ tsp cinnamon
¼ tsp ground cloves
½ tsp salt
½ tsp black pepper
12 chicken thighs, skin on

Place all ingredients (except chicken) and ½ c water in a food processor and whirl until a smooth sauce forms (about a minute).

Place chicken in a large glass or ceramic pan or casserole dish. Pour the sauce over the chicken, coating the thighs thoroughly, and let marinate at least an hour at room temperature or overnight in the refrigerator.

The most authentic way to make jerk chicken is to cook it over a slow smoky fire outdoors. Build a charcoal or wood fire in a hooded grill. When the coals are grey, move them to one side, and place the chicken as far from the coals as possible. Cover the grill, close all the vents, and let the meat roast for about 40 minutes.

If you are cooking in an oven, preheat to 325°, drain the marinade of residual liquid, and place the thighs in a roasting pan. Cover with foil and roast for an hour.

(Slow-cooked chicken will have some pink color inside, but will fall away from the bone with little effort. If it does this, it's perfect. If it doesn't, it's not cooked!)

Serves 4.

Peter Braverman

This not-quite-authentic but very tasty chicken can be made more or less spicy by adjusting the pepper types, and by seeding them judiciously. (The seeds and veins contain most of the spice.) Wash your hands quickly after working with hot peppers!

Asian Shrimp with Snow Peas Stir Fry

*½ c chicken stock
1 Tbsp soy sauce
1 Tbsp white wine vinegar
½ tsp sesame oil
2 tsp sugar
2 tsp corn starch
1 Tbsp vegetable oil
3 cloves garlic, peeled and minced
1 Tbsp ginger root, chopped and peeled
1 lb medium shrimp, peeled and deveined
1/8 tsp salt
1/8 tsp black pepper
½ lb snow peas, ends trimmed
1 can (8 oz) water chestnuts, rinsed and drained
2 Tbsp lemon juice*

Combine chicken stock, soy sauce, vinegar, sesame oil, sugar, and cornstarch in small bowl; mix well and set aside.

In large skillet or wok, heat oil over medium-high heat. Add garlic and ginger and sauté until fragrant, about 2 minutes. Add shrimp and sauté until pink, about 3 more minutes. Season with salt and pepper to taste.

Add snow peas and water chestnuts; sauté 3 minutes. Add stock mixture. Bring to a boil, reduce heat to a simmer and cook until liquid has thickened and is no longer cloudy, about 3 more minutes. Sprinkle with lemon juice.

Jim Parzych

Garbage Turkey

Turkey

Metal garbage can

Stick a long stick in the turkey, and plant it in the yard.

Place a new metal trash can over the turkey. Place hot coals around and on top of the can, but do not let any coals get under the can (or you'll have a smoked turkey).

Cook for 3–4 hours

The trash can works just like an oven. Your friends will rag you, but once they taste it they will be surprised!

Colin

I live in Neptune Beach, Florida. I did this in my back yard, and no one was hurt. Everyone looked at me like I was nuts, but by the time it was done and everyone a little drunk, they ate the hell out of the turkey!

Drunk Chicken

Can of beer
Whole chicken
garlic cloves
fresh rosemary
black peppercorns
garlic powder

Drink half the beer. Crumble the rosemary branch and put it inside the beer can along with two or more garlic cloves and some peppercorns. (Any spices you prefer can be substituted; wine or another liquid can also be used in the can instead of beer.) Rub chicken inside and out with salt, pepper, and garlic powder. Insert the beer can into chicken's cavity. (The chicken should be able to sit upright at this point using the base of the beer can as support.)

Set grill or oven to medium heat. Place the chicken on the grill or in an oven with a shallow pan underneath to catch the fat. When the skin gets dark brown and legs and wings get loose, chicken is done. (Use caution when taking can out of chicken; the liquid and steam are very hot!)

Rick Bernotas

Along the coast of SC this is called a drunk chicken: tender and moist inside with spices permeating the bird. They also sell a stainless steel beer can holder here at the some of the local stores specifically for this purpose. I first saw this one on the Food Channel — bikers were grilling chicken using cans of Bud.

Doris

I've heard of this recipe before, but only tried it for the first time last night. I grilled red bell peppers and halved oiled red potatoes along with the chicken. It is delicious and really easy to do...

(Editor's note: This came, as noted, from Rick, but a nearly identical recipe was submitted, with smiles, by Doris. I didn't see any point in publishing both, though I've included her comments above.)

Chicken Chili with Pesto

2 tsp olive oil
3/4 c finely chopped onion
3/4 lb skinless, boneless chicken breast, cut into
bite-sized pieces
1-½ c finely chopped carrot
3/4 c finely chopped red bell pepper
3/4 c finely chopped celery
¼ c canned chopped green chilies
3/4 c tsp dried oregano
½ tsp ground cumin
¼ tsp salt
1/8 tsp black pepper
1 (16-ounce) can canelli beans or other white
beans, rinsed and drained
1 (14 ½-ounce) can fat-free less sodium chicken
broth
3 Tbsp classic pesto (recipe on following page)

Heat oil in a Dutch oven over medium high heat. Add onion and chicken, sauté 5 minutes. Add carrot, bell pepper and celery; sauté 4 minutes. Add chilies and the herbs and spices, beans and broth; bring to a boil. Cover, reduce heat, and simmer 25 minutes. Stir in pesto. Makes 4 servings.

Joe Yoder

Classic Pesto

2 Tbsp coarsely chopped walnuts or pine nuts

2 garlic cloves, peeled

3 Tbsp extra-virgin olive oil

4 c basil leaves (about 4 ounces)

½ c (2 ounces) fresh Parmesan cheese, grated

¼ tsp salt

Drop nuts and garlic through food chute with food processor on, process until minced. Add oil, pulse 3 times. Add basil, cheese and salt; process until finely minced, scraping sides of bowl once.

Makes ¾ cup.

Joe Yoder

Mediterranean Pasta

¼ c good-quality olive oil
1–3 cloves garlic (to taste)
¼ tsp red pepper flakes
1 can good tuna in water, drained
1 c artichoke hearts in oil, drained
2 Tbsp capers
½ c Kalamata olives
1 lb pasta

Boil water for pasta.

While the water is heating, combine olive oil, garlic cloves, and red pepper flakes in another pot and heat at medium, stirring until the garlic is lightly browned all over. As soon as the garlic cloves are browned, remove from heat, discard the garlic cloves and add the tuna, artichoke hearts, olives, and capers. (I keep a pot lid handy for this step as this will make a great noise and can spit a film of oil on the stove.)

After the pasta is cooked, toss it with the sauce and serve. I like to sprinkle some Parmegano Reggiano on top. This make 4 good sized servings; there is usually none left over when I make this dish!

Tom Prowda

Jack Denton Scott's Spaghettoni Estivi

2 lb ripe tomatoes, peeled and chopped
1 Tbsp chopped flat-leaf Italian parsley
5 fresh basil leaves, chopped
Juice of 1 lemon
3 Tbsp olive oil
1 clove garlic, finely chopped
Salt and freshly ground pepper to taste
1 lb spaghettoni
Grated Asiago or Parmesan cheese

Place a colander over a bowl (or sink) and drain the tomatoes. Turn the tomatoes into a mixing bowl and add parsley, basil lemon juice, olive oil, garlic, salt and pepper.

Do not cook the sauce but set it aside. The sauce is served at room temperature.

Preheat 4 to 6 soup bowls and a bowl for tossing the spagettini. Keep them hot.

Cook the spaghettoni. Use a pasta fork to remove pasta directly from its pot, shaking the water back into the pot as the pasta is forked out. Or failing this, quickly turn the pasta into a colander and immediately pour the pasta into the hot bowl. Spoon a little more than half the sauce over the spaghettoni and toss quickly. Divide the mixture evenly into the hot soup bowls and divide the remaining sauce over the servings.

Serve with grated cheese (optional).

Yield: 4 to 6 servings.

Bart Hutchinson

This sauce is perfect for summer and fresh tomatoes. My mom's been making this for 20 years or so and we've always called it "cold spaghetti" because the sauce is not cooked. It's just chopped tomatoes and herbs and spices served on warm spaghetti.

I copied the recipe word for word, but we do a couple things differently: We use angel hair pasta. We use more garlic and herbs than the recipe calls for, and we rarely pre-heat the bowls. Also, to peel the tomatoes, you just blanch them (plunge the tomato into boiling water until the skin cracks (less than a minute) and remove them and put them under cold running water and remove the core with a knife. The skin should easily peel, or fall off.)

Pizza with Sage Pesto and Grilled Chicken

½ c olive oil
¾ c fresh sage leaves, rinsed, drained and loosely packed
4 oz slivered almonds
2 garlic cloves
¼ c Parmesan cheese, grated
salt and black pepper to taste
2 skinless, boneless chicken breast halves
extra virgin olive oil
2 personal-size pizza crusts (such as Boboli)
1 apple, cored and thinly sliced
½ c thinly sliced baby portobella or button mushrooms
dash red pepper flakes
1 c shredded mozzarella cheese (or combination of provolone and mozzarella)

Preheat oven to 400°.

Combine olive oil, sage, almonds, garlic cloves, Parmesan cheese, salt and pepper in food processor or blender and pulse several time to combine. The pesto should have a slightly coarse texture; do not process until smooth.

Brush the chicken breasts with olive oil. Grill them in a covered gas or charcoal grill over medium-high heat for 3 to 4 minutes each side. Cover chicken with aluminum foil and let rest for about 5 minutes. Slice the chicken into thin slices.

Heat the oven to 400 degrees. Spread a layer of Sage Pesto (about ¼ cup) on each pizza. Arrange sliced chicken breasts on each pizza. Top with apple and mushrooms slices. Sprinkle with red pepper flakes. Top with cheese. Bake the pizzas for about 15 minutes, or until the cheese is melted and bubbly.

Serves 2.

Tip: The pesto can be made one day ahead. Cover and refrigerate until ready to use.

Joe Yoder

Here is another whacky recipe from Kansas for the Cdead cookbook. It is really good.

Stoney's Cuban Style Pork Roast

1 huge Boston butt shoulder roast, or better, a large loin

Pineapple juice

Juice from 2 limes

1 Tbsp minced garlic

Cumin

Salt

Black pepper

White pepper

Garlic salt

Onion powder

¼ c soy sauce

¼ Worcester sauce

Aromatic grill chips (such as oak or hickory)

In a large non-reactive container, cover the pork with pineapple juice. Squeeze lime juice on top, and add garlic and a few healthy dashes of the next six ingredients Add soy and Worcestershire sauces. Whisk mixture and store in refrigerator for at least 5 days, turning once.

Soak wood chips in water for at least one hour.

Light a charcoal grill with heavy coals on one side. Wait until coals are completely ash-covered, and then sear meat on each side over coals (to seal in goodness). After searing, place meat on cold side of grill.

Dump nicely soaked oak or hickory chips onto coals and close grill.

Jay James

*A temperature gauge or grill thermometer is a good thing — maintaining the grill at 225° yields happy happy things. I've cooked the Boston butts for over 10 hours at this temp. When done, they have thick pink smoke rings all the way around, and can be cut with a fork. The loins dont take as long. This sh*t is seriously good. The leftovers make kick-ass pulled pork BBQ. Try this on ribs too! Enjoy!*

Mussels with White Wine and Garlic

4 lb mussels, rinsed and scrubbed well under cold running water
2 c dry white wine
4 shallots, very finely chopped
4 garlic cloves, peeled and very finely chopped
½ tsp salt
1/3 c mixed fresh herbs (could include parsley, chervil, basil)
6 Tbsp butter, cut into pieces

Remove the beards from the mussel shells and discard.

Combine wine, shallots, garlic and salt in a large stockpot and simmer for 5 minutes.

Add the mussels. Cover the pot and increase heat to high. Cook about 5 minutes or until all the mussels have opened. Stir in the herbs and the butter. Remove from heat.

To serve: Divide the mussels among 4 shallow soup bowls. Pour the broth over the mussels and serve immediately with some crusty bread for sopping up the juice.

Brian Badger

Red Snapper with Rosemary Honey Glaze

4 whole red snapper (1.25 to 1.5 lbs ea), scaled
and gutted
4 lg garlic cloves
4 sm sprigs rosemary
½ c olive oil
¼ c seasoned salt (“Emeril’s Essence” works great
here)
1 c virgin olive oil
2 Tbsp garlic, chopped
1 tsp serrano chili, chopped
1 tsp white pepper
½ c honey
¼ c lemon juice
2 Tbsp rosemary, chopped fine
4 tsp Thai fish sauce

Prepare barbecue grill or preheat oven to 400°.

Using poultry shears, trim fins from fish. Rinse fish with cold water and pat dry. Place garlic and rosemary sprigs inside each fish, dividing evenly. Coat fish with olive oil and seasoned salt. Grill just until cooked through, about 7 to 9 minutes on each side, or bake 15 minutes. (To test for doneness, carefully cut into the center of the fish with a small, thin knife. It should be cooked through but still very moist inside. Take care not to tear the fish when testing.)

Meanwhile, heat virgin olive oil in a medium skillet over medium heat. Add garlic and stir until lightly browned. Add serrano chili and white pepper and stir 1 minute. Add honey, lemon juice, vinegar, rosemary, and fish sauce and bring to a boil, stirring constantly. Cook until sauce is thickened to a glaze consistency, about 3 minutes.

Arrange fish on a platter and pour rosemary honey glaze over it. Garnish as you please and enjoy!

Jeff Saulters

This recipe comes from one of my favorite cookbooks, Tommy Tang’s Modern Thai Cuisine. When the smell of the garlic, rosemary, and olive oil starts wafting through your house, you will swear you’re in heaven!

Sausage with Broccoli Rabe and Orecchiette

$\frac{1}{4}$ c olive oil
 $\frac{3}{4}$ lb hot Italian sausage
 $\frac{3}{4}$ lb sweet fennel sausage
1 celery stem, cut into $\frac{1}{4}$ -inch pieces
1 carrot cut into $\frac{1}{4}$ -inch pieces
3-4 cloves of garlic, sliced fine
 $\frac{3}{4}$ - 1 cup of dry white cooking wine (not
chardonnay, use a cheap dry wine with no oak)
1 lb broccoli rabe
 $\frac{1}{2}$ - $\frac{3}{4}$ lb Orecchiette pasta

Remove and discard the casing from the sausage. Cut sausage into bite-size pieces and set aside.

Remove most of the bitter broccoli rabe stems, leaving the tops. Steam the broccoli rabe in a large pot with about an inch of water for 2-4 minutes. Remove the broccoli rabe, reserving the water, and chill quickly in very cold water so that the broccoli rabe stops cooking and doesn't become soggy.

Put the olive oil in a large pot. Sauté the carrots and celery over medium-high heat until soft, about 7-10 minutes. Add the garlic, and sauté for 30-60 seconds, taking care not to burn the garlic. Add sausage and sauté until cooked through, about 7-10 minutes. Add the wine and reduce by simmering uncovered, about 5-7 minutes.

Mix the pasta with the sausage mix and broccoli rabe, pouring some of the broccoli rabe liquid over the mixture. Heat over medium heat for a few minutes.

Serve with parmesan and a nice bottle of red wine.

Pelle Holmberg

If you live in NYC, you owe it to yourself to buy your sausage from Faicco's on Bleecker Street, in the West Village.

Macaroni with Shrimp à la Biasi

4 Tbsp butter

Fresh garlic, *chopped*, to taste (I use about 4–5
cloves)

2 lb shrimp

1 lb pasta (your choice, I use perciatelli)

Parsley and grated parmesan to garnish

Melt the butter in a sauté pan over medium heat. Add garlic to melted butter, and cook for at least 5 minutes without browning, stirring frequently. Add the shrimp and stir thoroughly.

In a separate pot boil the macaroni. Drain and add to the shrimp pan and mix well. Reduce to low until ready to serve.

Serve in your best pasta bowl. Garnish with parsley for decoration, and parmesan to taste.

Lisa (Cassidy)

Real easy one, guys, but it tastes great.

Baked Stuffed Turkey

Turkey, 16–22 lb

1 c melted butter

1 c stuffing (Pepperidge Farm is good.)

2 c uncooked popcorn (Orville Redenbacher's Low Fat)

Salt/pepper to taste.

Preheat oven to 350°.

Brush turkey well with melted butter, salt, and pepper. Fill cavity with stuffing and popcorn.

Place in baking pan with the neck end toward the back of the oven. Listen for the popping sounds.

When the turkey's ass blows the oven door open and the bird flies across the room, it's done.

Dan U

And you thought I couldn't cook.

Red Rice and Shrimp

1 lb peeled shrimp
1 roll of Polish or smoked sausage
1 Tbsp olive oil
1-½ cups white rice (uncooked)
½ onion, diced
½ bell pepper, diced
¼ stalk celery, diced
1 can (14.5 oz) diced tomatoes
1 small can tomato sauce
1 tsp minced garlic
pinch of black pepper
pinch of salt
pinch of parsley
¼ tsp sugar
Texas Pete hot sauce or hot sauce of choice

Cut smoked sausage into half-inch slices, then quarter the slices. Put cubed sausage and olive oil into a large lidded pot, uncovered, over medium heat.

After sausage begins to brown, add onion, bell pepper, and celery. Cook for about two minutes, until vegetables are partly cooked through. Add spices, sugar, can of tomatoes, and tomato sauce.

Increase heat to medium-high and stir occasionally until tomatoes are cooked and begin to fall apart. Add rice and 3 cups water, stir and cover. Check frequently and stir often, as rice will begin to stick to the bottom of the pan.

As rice begins to cook and stick, turn heat to low and continue to stir in additional water a little at a time as needed. Sample rice from time to time until hardness is gone and rice is fully cooked.

When rice is cooked, spread shrimp inside pan on top of rice and replace cover. After the shrimp turn pink, stir them into the rice mixture and heat for a few more minutes.

Serve with hot sauce on table, allowing each person to add sauce to taste.

Serves 4-5.

Rick B

Cottage Potatoes

3 large Idaho potatoes

¼ cup (½ stick) butter

1 cup cottage cheese

½ onion, diced

Salt and pepper

Paprika

Preheat the oven to 350°.

Scrub potatoes, slice, and put in a pot with water to cover. Boil until potatoes are tender, then drain and mash them with 2 tablespoons the butter.

Add cottage cheese, onion, and salt and pepper to taste. Stir gently, and put the mixture in a greased casserole. Dot with the remaining 2 tablespoons of butter and sprinkle with paprika. Bake, uncovered, for 30 minutes.

Chuck Frolio

Seth's Oven Roasted Potatoes

Potatoes, peeled and cut into one-inch cubes

2 Tbsp butter

2 Tbsp olive oil

salt and pepper

rosemary (optional)

garlic (optional)

Coat taters with butter and olive oil, and sprinkle with rosemary and garlic. Bake at 425° for 45 minutes or until crispy.

Joe Rizzo

Mom's Salad Dressing

¼–½ c olive oil
½ c balsamic vinegar
1 Tbsp Dijon mustard
1 tsp fresh dill
¼ tsp oregano
¼ tsp thyme
¼ tsp dry basil
1 Tbsp lemon juice

Whisk ingredients.

Do not refrigerate! Dressing will keep about 5 days.

Dan Blank

I'm sure Mom didn't make this up herself, but it's great.

Bourbon Barbecue Sauce

1 Tbsp butter
1 Tbsp olive oil
2 c onions, finely chopped
2 cloves garlic, crushed
½ c molasses
1 c ketchup
¼ c red wine vinegar
1-½ tsp dry mustard
1 tsp black pepper, freshly ground
2 Tbsp lemon juice
1-½ tsp grated lemon zest
1 Tbsp soy sauce
1 Tbsp Hungarian paprika
1/3 c bourbon whisky

In large heavy saucepan melt butter with olive oil. Saute onions till just tender. Add garlic and cook 2 minutes longer.

Combine molasses, ketchup, vinegar, mustard, pepper, lemon juice, zest, soy sauce, paprika. and bourbon. Stir into onion mixture.

Bring to boil, reduce heat, and simmer for 30 minutes, stirring occasionally. Cool and refrigerate in covered container.

Makes 2-½ cups.

Ron Broman

An old family favorite

Blair's Zucchini Loaves

3 lg eggs
 1-½ c granulated sugar
 3 c shredded zucchini (about 1½ pounds)
 ¾ c vegetable oil
 2 tsp vanilla extract

 2 c all-purpose flour
 1 c whole wheat flour
 ½ c wheat germ
 ¼ c nonfat dry milk powder
 1 tsp salt
 1 tsp baking soda
 1 tsp baking powder
 2 tsp ground cinnamon
 ½ tsp ground nutmeg
 ¼ tsp ground cloves

1 c sifted powdered sugar
 ½ tsp vanilla extract
 2 Tbsp milk
 ¼ c chopped pecans, toasted

Preheat oven to 350°.

Lightly beat eggs, and add next four ingredients, stirring well. In a large bowl, combine flours and next 8 ingredients, stirring well. Add egg and zucchini mixture, stirring just until blended.

Spoon batter evenly into 2 greased and floured 8 x 4 x 2 ½" loaf pans. Bake for 45 to 50 minutes or until a wooden pick inserted in center comes out clean.

Cool pans on wire rack 10 minutes; remove from pans and cool completely on wire rack.

Combine powdered sugar, ½ teaspoon vanilla, and milk, stirring until smooth. Drizzle evenly over loaves; sprinkle with pecans.

Yield: 2 loaves.

Chef Brian

***These loaves may be frozen up to one month; drizzle with glaze after thawing.*

The “Jeffyjo” Sandwich

2 slices Wonder bread
Wasabi mayonnaise
1 slice havarti cheese
1 slice Canadian maple ham
1 slice peppered turkey
2 slices turkey pastrami (cut into bacon-sized strips)
1 slice chicken bologna
Cayenne pepper
Italian seasoning, powdered
Sri racha (a Thai chili pepper sauce)

On each slice of Wonder Bread, spread a liberal but not overwhelming amount of wasabi mayonnaise. On the bottom slice of the sandwich, place in this order: the Havarti cheese, Canadian maple ham, peppered turkey, turkey pastrami (criss-crossing them into an X), chicken bologna.

Spice to taste with cayenne pepper, Italian seasoning, and sri racha.

Place top slice of bread on the sandwich, pour yourself a glass of half grape soda, half ginger ale... and sink your teeth!

Jeff C

(this is really how I make my “Jeffyjo” sandwich.)

I don't cook, I eat out

1 lb ground beef (cooked with chopped onions)

1 box ronzoni shells (number 22)

*1 jar Ragu thick and hearty garden vegetable
sauce*

After cooking, mix together, then cover with
shredded mozzarella cheese

It makes great leftovers.

Charlie Miller

Cream Puffs

Pastry Cream

1 qt milk
3 oz butter
8 oz sugar
half a vanilla bean
3 eggs
2 egg yolks
3 oz corn starch

Insert 4/6/82 second set soundboard.

Bring to a boil milk, butter, and 4 oz sugar.

Mix the other 4 oz sugar, corn starch, and eggs in a bowl until smooth.

Take a moment to drool over the sick-ass Jerry Shakedown jam.

Add milk mixture to egg mixture and bring to a second boil. Remove from heat. Strain the mixture if lumps remain.

Cream Puffs No War (Pâté au Chou)

1 qt water or milk, or a mixture
1 lb butter
24 oz bread flour (use AP flour if you don't have bread flour, but it won't be the same)
1 qt eggs

Hit the skip button twice to skip the Sailor> Saint, then hold the reverse button and rewind the last part of Saint of Circumstance to catch the energy as the compass points to Terrapin.

Bring liquid and butter to boil in stainless steel pot. Add flour and cook until mixtures rolls freely from the sides of the pot

Allow to cool slightly, then add eggs slowly, while stirring, to form a medium-stiff paste.

When cool enough (which really you can only tell from experience) use a pastry bag to pipe out the cream puffs onto a cookie tray or sheet pan. (It's not necessary to butter it.) Make them your favorite size, but keep them bite-sized. Think "truffles."

Bake at 425° until light golden brown, about 10–12 minutes. (You have to watch them; use the length of the stellar "Morning Dew" as a guide.

When the puffs are done, poke them with a sharp point of some kind to allow the steam to escape, or they will collapse. I use the tip of a thermometer.

Let them cool. If you're up for a challenge, use a pastry bag with a semi-fine tip to pipe the pastry cream into the puffs, or, if you're jonesin' to try 'em, cut the tops off, basically cutting them in half, and pipe the cream onto the bottom. Then replace the top.

Dust the tops with powdered sugar sifted or sprinkled through a strainer.

Chef Brian

You can drizzle chocolate over the cream puffs as well. That's a whole 'nother step; if you want you can e-mail me for chocolate sauce.

Sometimes I skip the pastry cream and use different flavor ice creams, but please, if you do, use good ice cream, like Breyer's or Ben & Jerry's.

420 Triple-Chocolate Brownies

5 oz semisweet or bittersweet chocolate, chopped
 2 oz unsweetened chocolate, chopped
 8 Tbsp (1 stick) unsalted butter, cut into quarters
 (marijuana butter optional)
 3 Tbsp cocoa powder
 3 lg eggs
 1- $\frac{1}{4}$ c (8- $\frac{3}{4}$ ounces) sugar
 2 tsp vanilla extract
 $\frac{1}{2}$ tsp salt
 1 c (5 oz) unbleached all-purpose flour

Adjust an oven rack to the lower-middle position and heat the oven to 350°.

Spray an 8-inch square baking pan with nonstick cooking spray. Fold two 16-inch pieces of foil or parchment paper lengthwise to measure 8 inches wide. Fit 1 sheet in the bottom of the greased pan, pushing it into the corners and up the sides of the pan. (Overhang will help in removal of baked brownies.) Fit the second sheet in the pan in the same manner, perpendicular to the first sheet. Spray the sheets with nonstick cooking spray.

In a medium heatproof bowl set over a pan of almost-simmering water, melt the chocolates and butter, stirring occasionally until smooth. (To melt the chocolate and butter in a microwave oven, microwave the chocolate alone at 50 percent power for 2 minutes. Stir the chocolate; add the butter; and continue microwaving at 50 percent power for another 2 minutes, stopping to stir the mixture after

1 minute. If the chocolate is not entirely melted, microwave an additional 30 seconds at 50 percent power.) Whisk in the cocoa until smooth. Set aside to cool.

Whisk together the eggs, sugar, vanilla, and salt in a medium bowl until combined, about 15 seconds. Whisk the warm chocolate mixture into the egg mixture; then stir in the flour with a wooden spoon until just combined. Pour the mixture into the prepared pan, spread into the corners, and level the surface with a rubber spatula. Bake until slightly puffed and a toothpick inserted in the center comes out with a few sticky crumbs clinging to it, 35 to 40 minutes. Cool on a wire rack to room temperature, about 2 hours.

Remove the brownies from the pan using the foil or parchment handles and transfer to a cutting board. Cut into 1-inch squares. (Do not cut brownies until ready to serve; uncut brownies can be wrapped in plastic and refrigerated up to 5 days.)

John Lysen

Deadhead Bread Pudding

4 eggs, beaten lightly

1 c sugar

3 c milk

6 slices bread (or a few more)

½ c raisins (optional)

1 tsp vanilla

nutmeg

Tear bread into pieces. Combine all ingredients except nutmeg. Pour into a greased 2-quart glass baking dish. Sprinkle with nutmeg. Bake at 350° for 1 hour or until knife inserted in center comes out clean.

John Lysen

Philly Brownies

½ lb of keefe or kick-ass hash/ganja!

1 box of yer favorite brownie mix

2 eggs

1 lb butter

Preparing you ganja.

Clean a plate, mirror, glass table, or similar smooth surface well. Put ganja in a stocking and shake onto surface. Everything that drops is pretty much THC crystals. You will be using the crystals for the brownies.

Preheat oven as directed by brownie mix.

Melt butter in a pan. Add the ½ lb of keefe/hash/ganja and sauté for 20–30 mintues. Meanwhile add 2 eggs to mixing bowl and box of brownie mix. At this point you can take a puff or two if you feel so inclined. After the butter/THC solution has sautéed for 20-30 mintues you add to the eggs and brownie mix. Mix until its all mixed. Pre grease a 9x13 inch pan or whatever you have and place mixture into the pan. Place in oven for whatever mintues the brownie box says. Let stand for 30 mintues and ONLY EAT ½!!!

Tim Wiley

The Philly TOO Recipe is these measurements. If you feel like you don't want to over do it you can cut the butter and Keefe amount by half.

(Ex-) Bachelor's Holiday Tort

*2 envelopes Koolaid (flavor/color combination
should reflect current holiday!)*

1 small jar apple sauce

1 sealed pkg graham crackers (about 10)

1 sm tub whipped cream cheese, softened

Divide the apple sauce and add the Koolaid to each bowl. Stir until mixture is uniform in color. Place a single graham cracker on a suitable serving plate and cover with one color applesauce. Top with another graham cracker and alternate color. Repeat until all crackers are used. Immediately "ice" the block with cream cheese. (If you wait at all it will be too soft to ice). Place in refrigerator overnight.

The graham crackers will absorb the applesauce and soften to a cake-like consistency. Slice and serve. You can substitute whipped topping for the cream cheese, if you wish.

Jim Skinner

Banana Bread

½ tsp salt

1¾ c flour

2 tsp baking powder

½ tsp baking soda

¾ c sugar

½ c oil

2 eggs

1 c mashed bananas

Preheat oven to 325°.

Combine salt, flour, baking powder and baking soda. In a second bowl, combine sugar, oil, and eggs, and beat vigorously until frothy. Add bananas and blend thoroughly.

Fold into flour mixture and blend. Pour into a greased bread pan. Bake at 325° for 1 hour.

Glenn Gillis

From the wife of a friend

Almond Cherry Cheesecake

Crust

2/3 c graham cracker crumbs (about 14 squares)

¼ cup butter or margarine, melted

½ cup slivered almonds, broken

¼ cup sugar

Filling

8 oz cream cheese, softened

¼ cup sugar

2 eggs

1 cup cherries

Topping

1 pint sour cream

5 tbsp sugar

½ tsp almond extract

Garnish

Slivered almonds

Maraschino cherries (or regular cherries for that matter)

Preheat oven to 375°.

Mix crust ingredients and press into bottom and sides of pie pan.

Beat cream cheese and sugar until fluffy; mix in eggs and beat until creamy and smooth. Stir in cherries.*

Pour into crust and bake at 375° for 20 minutes. Let pie cool for 10 minutes.

Mix topping ingredients except almonds, and pour over pie. Bake for an additional 5 minutes. Cool for 8 hours.**

Top or garnish with almonds or cherries if desired.

Glenn Gillis

*I have left this step out and it seems to be better.

This never happened in my house. :^).

Refrigerator Cakes

2 c best-quality chocolate

2 c (4 sticks) butter (quantity may be reduced by
as much as 50%)

Raisins

Light molasses

1 lb tea crackers*

**Tea crackers are lightly sweetened wafers,
somewhere between a cookie and a cracker.
Sometimes called a “digestive,” the most
popular brand in Britain is St. Vities. In the US,
Nabisco makes a product called “Social Tea
Crackers.”*

Heat butter and chocolate until liquified. Stir in
raisins to taste (a couple of handfuls is about
right) and a couple of spoons of light molasses.

Crush tea crackers into very small pieces, and
add to chocolate mixture. Stir until thoroughly
mixed. (The light-colored biscuit will become
soaked in chocolate).

Empty out onto a paper-lined baking tray, and
flatten. Use a knife to cut squares a couple of
inches across. (The mixture will be much easier
to cut at this stage.)

Leave to cool. (You can leave in the refrigerator
to cool, but I prefer to eat them after storing in
a place that's cool but not as cold a fridge.)

Alasdair Macdonald

*Lots of names for this: refrigerator cake, broken
biscuit cake and others...*

Blackberry Pie

Crust

2-1/8 c all-purpose flour

2 tsp salt

3/4 c vegetable shortening (butter or margarine can be substituted, but will produce lesser quality crust)

Slightly more than 1/3 c refrigerated water

Filling

1 kilo (2.2 lb) blackberries (frozen is acceptable, but use fresh picked in-season)

1 c Splenda (substitute 3/4 cup sugar if preferred)

2 Tbsp tapioca (the secret to non-runny filling)

Mix flour and salt well (dry mix) in a large bowl. Add the vegetable shortening to the dry mix and work through with hands for at least 10 minutes until the dry mix is completely saturated and crumbles apart easily.

Add cold water slowly over two minutes while continuing to mix by hand. When all the water has been added, work with hands for another 5 minutes, throwing mixture down into the bowl firmly. Once the dough has a smooth feel to it, form into a ball. Wrap the ball in cellophane and refrigerate for 30 minutes.

Preheat oven to 425°.

Remove from refrigerator. Cut the ball in half and roll each half with a rolling pin on a flour-dusted board until approximately 1/16 inch thick and as round as possible. Dust the inside and roll completely. Unroll one crust over a large glass pie dish and gently maneuver into place.

Mix blackberries, tapioca, and Splenda in a bowl and pour into pie dish. Unroll second half of dough over the pie dish and seat the edges with a fork. Cut the dough overhanging the pie dish, leaving 1/8" beyond the edge of pie dish.

With a sharp knife, cut 8 short slits in the top the pie dough, representing 8 equal slices of pie (this also allows the pressure that builds up during baking to release). Place in oven for 40 minutes or until nicely brown on top. Remove from oven, allow to cool and set for at least 2 hours, and enjoy with a scoop of vanilla ice cream... mmmmm!

Jay Ashley

My favorite pie!