



the

PROPARK EMPLOYEE

cook
book

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Appetizers & Salads

Fruit Salad (Filipino Style)

Chitzky Montero

- 1 Can Fruit Cocktail
- 3 big ripe bananas
- 1 bottle Kaong
- 1 bottle Macapuno (Young Coconut)
- Whip Cream (Amount as desired)

Add as much fruits as you desire such as peaches, pineapples, apples etc.

Remove syrup from fruit cocktail and other fruits.

Mix all fruits in a big bowl.

Add as much whip cream as you desire.

Refrigerate until cold.

When cold, slice bananas and add to the fruit cocktail. (Note: if Bananas may turn black and taste different if added before this step.)

Serve Cold.



SPINACH ROLLS

Jenna Villaverde

- 2 packages (10 oz.) frozen chopped spinach (thawed out)
- 1 c. sour cream
- 1 c. mayonnaise
- 1/2 bottle of bacon bits
- 1 package (2 oz.) Ranch Style Salad Dressing Mix
- 6 green onions, chopped
- 1/4 c. chopped water chestnuts
- 1 package flour tortillas

1. Make sure spinach is completely drained.
2. In a bowl, combine all the ingredients.
3. Spread Mixture on tortillas, evenly and thinly.
4. Roll each tortilla like a burrito.
5. Chill overnight in the fridge.
6. Cut in to desired sized pieces and serve.



Imitation Crab Won Ton

Tiara Kaeha

- 1 Box cream cheese
- 1 Pack imitation crab or Real crab
- 1 Pack of won ton wrappers
- *Green Onion (optional)

You will need:

- | | | |
|--------------------|---------------------|------------------------|
| A bowl of water | A frying pan or pot | Vegetable oil |
| A medium size bowl | A spoon | A cutting board, Knife |

Soften your cream cheese if needed in a microwave for 10 to 15 seconds or until softened. Chop your crab to the desired size, Mix your crab and cream cheese at this time.* Also add your green onions at this time. Your mixture should look like this picture. A

Lay out your won ton wrappers. Use your spoon to scoop and place mixture on to your won ton wrappers. Try not to scoop too much. (Picture B).

Dip your finger into the bowl of water mark a 7 along the edges of the wrapper fold the other half of the wrapper making a triangle (Picture C).



A



B



C

Heat up your vegetable oil in your frying pan or pot. Frying the won tons only take about 45 seconds to a minute so you'll have to keep an eye on them.



You can also play with the shapes fold them any way you'd like. If frying is too much humbug you can settle for a dip Cream Cheese imitation crab with club house crackers are easy & fast.

COLD SOMEN SALAD

Wayne Murakami

Ingredients:

- 1 Pkg (902) Somen
- ¼ Cup Sugar
- 1 Cup Chicken Broth
- ¼ Cup Soy Sauce
- ¼ cup Rice Vinegar
- 2 Tablespoon Sesame Oil
- ½ Package (7oz size) Kamaboku Slivered
- ¼ lb. Char siu Slivered
- ¼ lb. ham slivered
- 2 cups shredded lettuce
- 1 small cucumber slivered



Cook noodles according to package directions; rinse and drain. Chill in a saucepan combine sugar, broth, soy sauce, vinegar and oil. Bring to a boil, lower heat and simmer for 5 minutes. Chill to serve place somen on a large platter. Garnish with remaining ingredients. Serve with broth mixture. Makes 6 to 8 servings.

Broccoli and Cabbage Slaw

David Paea

- | | | |
|---|-----------------------------|---------------------------------|
| 1 Medium sized Cabbage (Wht) | 2 Clusters of Broccoli | 1 Small Yellow Onion (Optional) |
| 3-4 Cups Mayonnaise | 1 large package Bacon Bits. | 1 oz can Parmesan Cheese |
| 1 Small can shredded or chopped Pineapple | 1 box yellow raisins | Salt and pepper. |

Blanch broccoli clusters in hot water, drain and strain.

Let cool.

Rough chop broccoli and set aside.

Thinly slice cabbage and yellow onion.

Assemble slaw as if you are making lasagna (Layers). Start with cabbage and alternate with broccoli. Don't forget the onion.

Add mayonnaise onto veggies and spread across container like frosting a cake. (DO NOT MIX).

Sprinkle top with bacon bits and cheese.

Refrigerate over night.

The next morning mix raisins, pineapple, salt and pepper (To Taste) with a little pineapple juice.

Mix to turn into slaw



Main Dishes

Pinakbet – Mixed Vegetables with Bagoong(Fish Sauce)

Ethel Gomez

Ingredients:

- ½ cup squash, cubed
- 5 pcs beans, cut 3 inches long
- 5 pcs okra, sliced lengthwise
- ¼ cup patani (optional)
- 6 pcs eggplant, halved
- 3 pcs tomatoes, quartered
- 1 tbsp. ginger strips
- 3 cloves garlic, crushed
- 1 tbsp. bagoong(fish sauce)
- ¼ kilo pork belly, fried until crispy
- 1 cup chicken broth



How to cook Pinakbet

In a saucepan, arrange the vegetables in the following order: squash, string beans, okra, patani, eggplant, tomatoes, ginger and garlic.

Top with bagoong(fish sauce) and fried pork belly.

Add chicken broth.

Cover and bring to a boil. Lower heat and simmer.

Slowly stir with a ladle to make sure that all portions are cooked. Simmer until almost all the liquid is conserve hot.

Serves 4.

Sweet and Sour Butterfish

Mario Lopez

4 Butterfish Steaks

Salt

Flour

Vegetable Oil

Sauce

1/2 Cup Sugar

1/2 Cup Shoyu

2 Tbs Chopped Green Onion

1 Clover Garlic Hopped

Salt and flour fish and fry in vegetable oil until golden brown.

Mix sauce ingredients and pour over fired fish.

Cover and simmer on low for another 5 minutes.



Kim Chee Fried Rice

Ida Inoue

2 eggs
1/4 lb. pork loin
1 tbsp. shoyu
1 tsp. sugar
3 tbsp. oil
3 cups rice (cooked)
2 green onions (chopped)
1 slab fishcake
1 1/2 cups kim chee



HEAT PAN

WHISK THE EGGS WITH A LITTLE BIT OF OIL, PUT IN PAN.... SCRAMBLE... REMOVE FROM PAN AND SET ASIDE
CUT PORK INTO SMALL STRIPS, SEASON WITH SHOYU AND SUGAR, STIR FRY UNTIL COOKED, REMOVE AND SET ASIDE

HEAT 3/4 TBSP OIL IN PAN AND ADD KIM CHEE. FRY UNTIL TRANSLUSCENT

ADD RICE TO PAN AND MIX WELL

LOWER HEAT AND ADD EGGS, PORK, GREEN ONIONS, AND FISH CAKE STRIPS
SEASON WITH SALT AND PEPPER TO TASTE

Garlic Chicken

Ida Inoue

2 1/2 LBS. CHICKEN WINGS/ DRUMMETTES
2 CUPS FLOUR
2 CUPS ALOHA SHOYU
1 WHOLE GARLIC
OIL FOR FRYING
SALT AND PEPPER

MIX 2 CUPS SHOYU AND 2 CUPS SUGAR, BLEND WELL

MINCE GARLIC AND ADD TO SAUCE

HEAT ENOUGH OIL IN FRYING PAN TO COVER HALF THE CHICKEN

SEASON CHICKEN WITH SALT AND PEPPER

DIP IN FLOUR AND FRY TILL CHICKEN IS GOLDEN BROWN AND SKIN IS CRISPY

IMMEDIATELY AFTER EACH CHICKEN IS FRIED, ADD TO SAUCE AND STIR

REMOVE CHICKEN FROM SAUCE AFTER 5 MINUTES

SERVE HOT AND CRISPY



I am not and have never been a cook. Thank goodness my daughter, Chelsea Wilson, learned to cook. These are two of the many dishes she has cooked for herself and roommates while away at college. Enjoy!!!

Lori Wilson

Chicken Enchiladas

12 Tortilla Wraps (package)
Chicken (breast)
(pint) Sour Cream
1 Can Cream of Mushroom
1 Can Cream of Chicken
Shredded Cheddar Cheese
1 (little can) Green Chillis



Preheat oven to 350 degrees.

Cut up chicken into little chunks. Season with red peppers (if you like it hot), salt and pepper.

Mix cream of mushroom, cream of chicken, green chillis and chicken on stove and let it simmer for a little bit (10 min. at most). Then apply 2-3 spoon full to tortilla wraps. You should have some extra and mix that with sour cream and lay it over all the tortillas in the pan. Lastly, apply shredded cheese over top.

Bake for 20 mine.

BBQ Spareribs

Sliced Onions (Make sure you sauté the onions first)

BBQ SAUCE:

2 Cup Ketchup
2 Cup Water
4 Teaspoon Salt
1/4 Cup Worcestershire Sauce
1/2 Cup White Vinegar
1/2 Cup Brown Sugar
4 Teaspoon Dry Mustard



Preheat oven to 350 degrees.

Season spareribs with salt, pepper, garlic salt, seasoning salt, place in pan and cook for roughly an hour to remove fat.

Drain excess fat. Pour BBQ sauce over spareribs with the sauté onions over and cook for another hour.
EASY!

Serve with baked potato's or whatever you like.

I always love to sit and watch Mom when she cook, when I was little, till I'm older, in fact all the food I know how to make now, was from my Mom. And now that I'm a Mom my kids loves to eat when I cook, Sometimes they can't wait for me to get a day off, so they can eat a home cook meal, Mom was a cook at the Lanakila Recreation Center for Old folks, until she was retired. - Paia Timu

Sapasui Long Rice (Samoan Dish)

Ingredients:

- 1 can Corn Beef
- 1 bag Long Rice (Thick Noodles)
- 1 bag mix vegetables
- 1/2 onion
- 1/2 cup oil
- 3 cups of Shoyu

Soak Noodles to at least to 1/2 hour to 1 hour (when soaking the long rice it has to be hot water) . After soaking then cut it up.

1. Heat up the pot and your oil.
2. put in your onions.
3. put in corn beef.
4. stir it up.
5. Add in the noodles.
6. Put in your bag vegetables.
7. Then add in the shoyu.
8. Mix it up.
9. Turn flame down to simmer.
10. When it's boiling, it's ready to eat.



Hill Billy Pot Roast Marlene Montihó

- 1 Medium of Large size Pot Roast
- 2 Cans Turkey Gravy
- 6 Large Potatoes
- A little olive oil mixed with water
- Salt & Pepper

In a large pot, fill half way with water. Bring to a boil.
Add 2 cans of Turkey Gravy.
Cut Pot Roast into 4 slices. Cover and cook for 2 hours.
Check Pot Roast, if soft, add potatoes, salt and pepper.
Cover and cook for 1 1/2 hour more.



Guava Chicken

John Kuewa

This recipe was given to me by my aunty in Maui and has been a family favorite.



Ingredients

1 can (12 ounces) frozen guava nectar, thawed (preferably Hawaiian Sun band)
1/2 cup ketchup
1/2 cup soys sauce
1/2 cup brown sugar
1/4 teaspoon Chinese 5 spice powder
2 cloves garlic, minced
5 pounds boneless, skinless chicken thighs

Instructions

In a large bowl, combine guava nectar, ketchup, soy sauce, brown sugar, Chinese 5 spice powder, and garlic. Add chicken and marinate overnight in the refrigerator longer the better. Broil or grill for 10 to 15 minutes on each side. Makes 10 servings.

Fried Pork Chops

John Kuewa

This is the original recipe of Side Street Inn's famous fried pork chops. Why pay the high prices when you can make it at home.

Ingredients

2 tablespoons garlic salt
2 tablespoons pepper
1-1/3 cup flour
2/3 cup cornstarch
4 7-ounce fresh island pork chops, about 1-1/2 inches thick
1 cup cottonseed oil

Instructions

Combine garlic salt, pepper, flour and cornstarch. Coat chops well in the mixture. Heat oil in a skillet. Fry chops about 10 minutes, turning frequently until browned.
Cut meat from the bones and slice the chops into bite-sized pieces. Serve over shredded cabbage with ketchup on the side. Include bones for gnawing. Serves 4.



OVEN ROASTED BEEF BRISKET

Kel Kanbe

Preparation Time: 15 minutes Inactive Preparation Time: 1 hour 45 minute

Cook Time: 4 Hours Total Time: 6 hours

Depending on size of brisket, serves 8 to 16 people

Ingredients:

4-7 lbs of Beef Brisket

1 15 ounce can of Beef Broth

2 tablespoons Hawaiian Salt

1 Cup of Dry Rub (you can use your favorite, if not I have one below)



Dry Rub

2 tablespoons Paprika

1 tablespoon chili powder (2 table spoons or more if you want it spicier, less if you want it less spicy)

2 tablespoon garlic powder

2 tablespoons onion powder

1 tablespoon ground black pepper

1 tablespoons Hawaiian salt

2 tablespoons sugar (white or brown)

1 tablespoon mustard powder

2 bay leafs (crushed/ground)

Preparation

Dry off brisket using paper towels

Take 1 tablespoon of Hawaiian Salt and sprinkle over the underside of the brisket. Press it into the meat to avoid it falling off.

Then take ½ of the dry rub and season the underside of brisket. Press this into the meat also to prevent it from falling off.

Turnover and sprinkle remaining Hawaiian Salt on the fat cap side. Press it into meat to prevent it from falling off.

Then take the remaining half of your dry rub and season the top fat cap side. Press it into meat to prevent it from falling off.

Make sure the entire brisket is covered in dry rub, to include the sides.

(Remaining dry rub can be saved in s zip lock bag in the refrigerator, also you can make a lot of the dry rub at one time and save it in the refrigerator for later use)

Inactive Preparation Time

Place in baking pan (fat cap side up) cover and let sit in refrigerator for 1 hour and 45 minutes (the longer the better, I have left some over night)

Cook Time

Place oven rack in middle of oven

Preheat oven to 350 degrees

Place brisket uncovered in oven (fat cap side up) for one hour

After one hour, remove from oven, reduce oven to 300 degrees

Add one can of beef broth to pan

Beef Brisket (Continued)

Cover pan tightly with aluminum foil

Return to 300 degree oven and bake for 3 hours

After three hours, remove from oven, remove foil, be careful, steam will be hot

Remove brisket from pan and place on a cooling rack for 5-10 minutes to rest

Resting the meat is vital to avoid it being dry after you slice it

After resting, slice against the grain

Arrange in serving dish

You may choose to add some of the liquid in the pan to the serving dish to keep meet moist and also add flavor.

Pork Tofu

Mario Lopez

1 lb Pork Chopped

Vegetable Oil

1/2 Cup Soy Sauce

1/4 Cup Water

1/4 Cup Sugar

1 Medium Onion, sliced and cubed. (1/2 In.)

1 Block Firm Tofu, Drained and cut in cubes.

10 Green Onions, Cut 1/2 inch.

Fry pork until golden brown.

Add soy sauce, water, sugar and onion.

Bring to a boil and simmer for 5 minutes, spooning sauce over tofu.

Just before serving, add green onion.



Aunty Mary's Salmon Pie

Mary Stowers

1 Small tin Salmon (Include Juice and bones)

6 crushed Sao's Biscuit (Premium Crackers)

Juice of 1 Lemon

3 Eggs

1 Cup Milk

Salt & Pepper

1 Small onion finely chopped.

4oz grated cheese.

Mix all together in a bowl.

Place in a pie dish.

Cook for 8 minutes on High.

Put in moderate oven at 350F to brown

Serve hot with salad or you can have it cold.



Kim Chee Fried Rice Version 2 Joe Fatuesi

1/2 cup Kim Chee	1/2 Cup Char Siu (chopped).	1/2 Cup Lup Chong (Sliced)
1/2 Cup Green Onions	1 tsp Garlic (Minced)	1 tsp Oyster Sauce
2 tbsp Shoyu	1 tbsp Sesame Oil	4 Cups Cooked white rice (Day old rice).

Add Cooking oil in a pan, heat oil.
Saute Char Siu, Lup Cheong and garlic for 2 min.
Add in Rice, Mix thoroughly.
Add Kim Chee and stir fry for a few minutes.
Add in Shoyu, Oyster Sauce and sesame oil, mix one last time.
Garnish with green onions and serve.



Bourbon Honey Glazed Ham Lance Santos

2/3	Cup	bourbon or whiskey
1	Cup	honey
1/2	Cup	molasses
1/2	Cup	orange marmelade
1/4	Cup	Dijon mustard
1	each	5 lbs. whole bone-in smoked ham, fully cooked, unsliced
1/8	Cup	whole cloves

Preheat oven to 350 degrees F.

In a medium saucepan, heat bourbon, honey, molasses, marmalade and mustard over low heat for 15 minutes or until reduced by half, stirring occasionally. Set aside.

With a sharp knife, cut a diamond pattern on the fatty part of the ham.

Stud whole cloves in each diamond, at points where lines cross.

Spread half of the bourbon glaze over the ham and roast for 30 minutes, uncovered.

Baste occasionally with remaining glaze and continue to roast for another 15 minutes.

Let ham stand for 20 minutes before slicing.



Baked Salmon Mary Baga

2 lb Salmon 3 pc Zucchini Slice 1 Tray Mushrooms, sliced. 3lb. Imitation Crab Meat, sliced.
1 Bottle Furikake 2 Cups Mayonnaise 1/2 Cup Teriyaki Sauce

In a large pan, add teriyaki sauce in pan, then 2 lb. salmon.
Spread Zucchini and mushrooms evenly over salmon.
Do the same with the fish cake and crab meat. Then furikake and mayonnaise.

Preheat oven to 350F and bake for 45 min. to 1 hour.
Allow to cool for 20 min and serve.



Beef or Chicken Stir –Fry Fajita Tote Atualevao

1 tbsp Olive oil 1 lb. Sirloin Steak or Chicken 1 Cup Red Bell Pepper
1 Cup Onion 1 tsp Garlic 1 tsp Fresh Oregano 1/2 tsp Chili Powder
1/2 tsp Salt 1/4 tsp Black Pepper 1 Cup Tortilla Chips

Cut Beef or Chicken thinly, chop onion, garlic and fresh oregano. Cut the red bell pepper into strips.

In a large non-stick skillet, heat oil over high.
Sear beef or chicken until rare.

Add 1 cup red bell pepper strips, 1 cup onion, and 2 tsp chopped garlic then stir fry until soft. About 3 min.
Season with 1 tsp chopped fresh oregano, 1/2 tsp each chili powder and salt, and 1/4 tsp black pepper.

Add 1 cup broken tortilla chips and crumbled queso fresco. Toss until the chips are well coated. Serve with salsa, fresh cilantro, sour cream and guacamole.

Pinakbet (Take 2) Pepito Seveses

Add a small portion water to 3 servings of boneless salted fish with pork chicharon. Simmer for 2 min.

2 lbs bitter melon fruit (Small) cut into 4 pieces.

2 lbs Egg plant cut into 3 pieces.

2 lbs Okra

1 bundle long string beans cut into 1 inch long. Add more Filipino vegetables to serve the whole family.

1 3/4 cherry tomatoes sliced.

Cook 12 to 15 minutes.



Desserts & Treats

BUTTER MOCHI

Jenna Villaverde

- 1 Box of Mochiko Flour
- 3 C. Sugar
- 1 1/2 tsp. Baking Powder
- 3 Eggs
- 2 1/2 C. Milk
- 1 1/2 tsp. Vanilla Extract
- 1 Block Butter or Margarine (Room Temperature for easy mixing)

Preheat oven to 350 degrees.

1. Cream the butter and sugar together.
2. Add vanilla extract and eggs, mix well.
3. In a separate bowl, combine mochiko flour and baking powder.
4. Slowly alternate between Milk and Flour/Baking Powder mixture and add them to the already mixed wet ingredients (Butter, eggs, etc.).
5. Make sure batter is mixed thoroughly.
6. Pour batter into 9 x 13 inch baking pan.
7. Bake for 45-60 minutes until top and sides are golden brown.



SPRITZ

Jeanne Posner

I came across this great cocktail while in Venice, Italy with my family. It was so pretty I had to try it.

Ingredients

- 2 oz. **Prosecco**
- 1 1/2 **Aperol Orange Liqueur**
- 1 dash(es) **Soda** or Seltz

Instructions

The perfect Spritz is prepared in a wine glass. Add ice, Prosecco, dash of seltz and top with Aperol. This is to avoid that the Aperol settles on the bottom. Garnish with a slice of orange and a green olive. Buon appetito!



Banana Bread

By Rachel Martin

Ingredients:

- | | | |
|---------------------|--------------------------|-------------------------|
| 1 Cup Butter | 2 Cups Sugar | 7 Ripe Bananas (Mashed) |
| 4 Eggs (Beaten) | 2 Cups All purpose flour | 1 tsp salt |
| 2 tsp baking powder | 2 tsp cinnamon | |
- Heat Oven 350 F Bake 35 – 40 minutes

Mix Butter, sugar, 4 eggs, add bananas. Stir flour, salt, baking powder and cinnamon. Add to the butter mix and mix well. Pour into pan and bake. (loaf pan).

APPLE CRISP (3 STEPS)

Jenna Villaverde

CRUST

2 blocks butter or margarine (Room Temperature for easy mixing)
1 1/4 C. Sugar
2 C. Flour

Preheat oven to 350 degrees.

1. Cream Butter and Sugar together.
2. Slowly add Flour and mix thoroughly.
3. Press dough evenly into greased 9 x 13 inch baking pan.

FILLING

2 Cans Comstock Country Filling or Topping - APPLE
Cinnamon (Portion depends on preference)

1. Pour Apple Filling over crust and spread evenly
2. Sprinkle Cinnamon over filling to desired liking.

CRUMBLE TOPPING

1 block butter or margarine (Room Temperature for easy mixing)
1/2 c. Sugar
1 1/4 c. Flour

1. Cream butter and sugar together.
 2. Slowly add flour and mix thoroughly. The dough should be crumbly.
 3. Sprinkle crumbled dough over the top of the filling, covering completely.
- *OPTIONAL: Sprinkle more cinnamon over the crumbly dough if desired.

BAKE UNTIL TOP LAYER (CRUMBLE) IS GOLDEN BROWN.



Pumpkin Crunch

Aundre Hale

1 lg. cans pumpkin 1 lg. can evaporated milk 1 c. sugar
1/2 tsp. cinnamon 3 eggs, beaten

Mix well and pour into a 9 x 12 inch pan lined with wax paper. Spread 1 box yellow cake mix on top. Press 1 cup chopped nuts over this. Melt 2 or 3 sticks butter and cool. Pour over nuts. Bake at 350 degrees for 1 hour. Cool well and add topping.

TOPPING:

8 oz. cream cheese
Mix with 1 cup Cool Whip. Spread on top of pumpkin crunch. Add chopped nuts, if desired.



Reese's Peanut Butter Cup Cookies

Koko Iosia

Preparation Time: approx. 15 minutes. Bake Time: approx. 10 minutes Makes 3 ½ dozen

About 40 Reese's Peanut Butter Cups Miniatures

1/3 cup(1stick) butter or margarine, softened

½ cup granulated sugar

½ cup packed lite brown sugar

½ cup Reese's Creamy Peanut butter

1 egg

½ tsp vanilla extract

1 ½ Cups all purpose flour

¾ tsp baking soda

½ tsp salt

1. Heat Oven to 375F. Remove wrappers from candies. Line small muffin cups (1-3/4" in diameter) with paper bake cups. 2. Beat butter, granulated sugar, brown sugar, peanut butter, egg and vanilla until fluffy in large bowl. Stir together flour, baking soda and salt and gradually add to butter mixture, beating until well blended. Shape dough into 1" balls; place 1 in each paper-lined. Do not flatten. 3. Bake 10 to 12 minutes until puffed and lightly browned; remove from oven. Immediately press peanut butter cup in center of each cookie. Cool completely in muffin pan.



Chocolate Mousse

Rachel Martin

Ingredients:

½ Heavy Whip Cream

3 Tablespoon sugar

1 ½ tsp vanilla extract

1/3 Cup cocoa syrup

4 egg whites

Mix Heavy Whip Cream on low speed first then increase speed to high until its fluffy. Add remaining ingredients and blend it well. Walaah!



Candied Walnuts

Kareem Barker

Ingredients:

- 1 pound walnut halves
- 1 cup white sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 6 tablespoons milk
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Spread nuts in a single layer over a baking sheet. Roast for approximately 8 to 10 minutes, or until the nuts start to turn brown and the smell of roasting nuts fills the kitchen.
2. Stir together sugar, cinnamon, salt, and milk in a medium saucepan. Cook over medium-high heat for 8 minutes, or until the mixture reaches the soft ball stage of 236 degrees F (113 degrees C). Remove from heat, and stir in vanilla immediately. .
3. Add walnuts to sugar syrup, and stir to coat well. Spoon nuts onto waxed paper, and immediately separate nuts with a fork.
Cool, and store in airtight containers.



“A few Christmas’s ago, I attended a party that had candied walnuts as an appetizer. They were so good I asked the host for the recipe, and began trying to make them on my own. Not only are walnuts healthy for you, but once candied they are super delicious. The other bonus is that they are easy to make. I hope you all enjoy.”

Blueberry Tart

Fofoa Tamiano

2 (8oz.) Cream Cheese.
Vanilla Wafers

1 can Blueberry Filling

1 Cup sugar

2 Eggs

Use Electric Mixer to mix cream cheese until soft and fluffy.

Add 1 cup sugar and 1 tsp vanilla extract. Mix.

Add eggs, one at a time.

Pre-heat oven to 350.

Put cupcake liners in pan and add 1 vanilla wafer in each cup, facing up.

Pour mixture over wafers and bake for 15-20 minutes.

Let cool for 10 minutes.

Put 1 tsp of filling on each tart.

Put in refrigerator for an hour.

Peppermint Squares

Leenah Byrd

My son has nut allergies (not severe) so my sister gave me this recipe so he can enjoy the holidays too.

6 squares (1 ounce each) white chocolate
1/2 cup unsalted butter, softened
2/3 cup sugar
1/2 teaspoon vanilla
3 egg whites
2 tablespoons milk
1 cup all-purpose flour
1/4 teaspoon salt
1/2 cup crushed candy cane (4 to 6)

Heat oven to 350 degrees. Line two 8 x 8 banking pans with non stick foil.

Melt 2 squares white baking chocolate in microwave for 1 minute. Stir until smooth. If needed, melt in 15 second increments until completely melted. Cool slightly.

Beat together butter and sugar about 1 minute. Add cooled chocolate and vanilla. Beat another minute. Add egg whites and milk, beating constantly. On low speed beat in flour and salt. Fold in 1/4 cup of the crushed candy. Spread dough evenly between pans. (About 1 ¼ cups dough per pan.) Smooth tops of dough.

Bake for 13 to 15 minutes or until the top is dry. Use the foil to lift bars from pans. Cool on wire racks.

Melt remaining white chocolate. Spread half onto 1 cookie squares. Top with second cookie square. Spread remaining chocolate on top. Sprinkle with remaining crushed candies. Cut into 1 inch squares. Refrigerate until firm. About 1 hour.

Promises Delight Genitra Ongory

1 Box Oreo Cookies
1 Bag Hersheys

3 Box Philadelphia Cream Cheese
1 Cup Sugar

1 Box Cool Whip

Crush Oreo Cookies in a bowl.

Mix 2 boxes of Cream Cheese into bowl at room temperature.

Roll it into a ball and set it on wax paper. Refrigerate for 20 minutes or until hard.

Melt 1 bag Hersheys into a bowl. Dip Oreo Balls into chocolate and refrigerate until it hardens.

Mix Cream cheese, Sugar and Cool Whip in a bowl. Use it as frosting.

Dump Cake

Todd Santos

Dump cake

Ingredients ;

1 box chocolate cake mix

2 boxes chocolate pudding mix

4-5 Heath bars

2 tubs Cool whip

Recipe:

Follow instructions on cake mix box and bake as directed let cake cool

Prepare 2 boxes of pudding mix and let chill in the fridge while waiting for cake to cool down

Place the Heath bars in a sealed zip lock bag using a rolling pin or a mallet crush health bars until coarsely chopped

Final assembly:

Using a clear deep bowl your going to layer the ingredients

1st layer:

Crumble the chocolate cake

2nd layer:

Layer the chocolate pudding over the chocolate cake

3rd layer :

Sprinkle the crumpled Heath bar

4th layer:

Spread a layer of cool whip over the Heath bar layer, continue to repeat the layer process until you run out of ingredients or you fill

Aunty Mary's Sponge Cake

Mary Stowers

3 Eggs

1 Cup sugar

Pinch of salt

4 oz. flour

1 tsp Baking powder

2 oz Butter

2 tbs boiling water

Beat Eggs and add a pinch of salt until thick.

Fold in sifted flour and baking powder.

Lightly, lastly add butter melted in boiling water.

Bake 25 to 30 minutes at 375F.



Holiday Cheese Cake

Ron Distilli

Ingredients

1-1/2 cups *graham cracker crumbs*
1/2 cup *pecans and finely chopped*
2 tablespoons *light brown sugar*
6 tablespoons *butter, melted*

FILLING:

4 packages (8 ounces each) *cream cheese, softened*
1 cup *sugar*
3 teaspoons *vanilla extract*
4 *eggs, lightly beaten*
1 cup (6 ounces) *miniature semisweet chocolate chips*

TOPPING:

2 cups (16 ounces) *sour cream*
1/4 cup *sugar*
Assorted candies



Directions

1. Place an ungreased 9-in. Spring form pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.
2. In a small bowl, combine the cracker crumbs, pecans and brown sugar; stir in butter. Press onto bottom and 1-1/2 in. up the sides of prepared pan. Place on a baking sheet. Bake at 350° for 5 minutes. Cool on a wire rack.
3. In a large bowl, beat the cream cheese, sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Fold in chocolate chips. Pour into crust. Place in a larger baking pan; add 1 in. of hot water to larger pan.
4. Bake at 325° for 1-1/2 hours or until center is just set and top appears dull. In a small bowl, combine sour cream and sugar until smooth; spoon over hot cheesecake and spread to cover. Bake for 5 minutes longer or until topping is just set. Remove Spring form pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around



Wishing you and yours a

Merry Christmas

and a

Happy New Year!



Coconut-Mango Pie Lynne Hooili

Look for mango puree in the health food section of your grocery store or make your own by blending fresh or frozen mango with a little water, then straining it through a fine mesh sieve.

12 Graham Cracker Sheets	3 tbsp Confectioners Sugar	1/2 cup sweetened shredded coconut
6 tbsp butter, melted	4 eggs separated	1 14oz can sweetened condensed milk
3/4 cup Pure Mango Puree	2 tbsp fresh lime juice	1 Cup granulated sugar.
Pinch of salt.		

Crust

Heat oven to 325 F.

Pulse crackers, confectioners sugar and coconut in a food processor until finely ground.

Add Butter and blend.

Press firmly into bottom and up sides of a 9-inch pie pan.

Bake until lightly browned, 12 to 15 minutes.

Crust can be stored for up to 1 day, loosely covered with foil.

Filling

Beat Egg yolks until thick and light in color, about 4 min.

Stir in sweetened condensed milk mixing another 2 min.

Stir in mango puree and lime juice.

Pour mixture into crust and bake at 325F until just set in the center when gently shaken.

Cool pie completely and refrigerate before topping.

Topping

Whisk together egg whites, granulated sugar and salt in a mixing bowl over a pan of simmering water.

When sugar is dissolved and mixture is hot to the touch, remove from heat and whip until firm peaks form, about 12 min.

Transfer mixture to a piping bag fitted with a #826 large open star tip and pipe onto chilled pie.

Set under a broiler until just toasted.

Top with extra coconut.



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