

This beautiful piece of artwork was painted by Lucy Roehm. Lucy's work is well known on Chincoteague Island and her art has also been exhibited in galleries in old city Philadelphia. Fortunately for us Lucy is also one of our neighbors in Grand Bay Court

GRAND BAY COURT

HOA COOKBOOK - 2022

The Grand Bay Court HOA Board sincerely thanks our neighbors who shared their recipes with all of us. It is once again a reminder that although Grand Bay Court is on an island each of us is not an island unto ourselves. We share a piece of our beloved Chincoteague with each other, as neighbors and as friends in a community that reflects this beautiful part of creation.

Contents

Appetizers	2
Spinach and Artichoke Dip – Karen Duffy.....	2
Party Cheese Ball – Gina Bissett.....	3
Russian Peasant Dip – Gina Bissett	3
Marinated Lemon Shrimp and Artichokes – Joyce Giuliani.....	4
Main Course	5
Linguine with Brie – Marcia Esposito	5
Warm Tuna Niçoise Salad – Joyce Giuliani	6
Broccoli and Mushroom Tart – Penny Jones.....	7
Easy Meat Loaf Recipe – Lucy Roehm.....	8
Spanish Chicken Recipe – Lucy Roehm.....	8
Portuguese Soup (Caldo Verde) – Lucy Roehm	9
Carl’s Pork Loin – Karen Duffy	10
Seafood Dream – Kathy Rowe	10
Slow Cooker Chicken Enchilada Soup – Gina Bissett.....	11
Cheesy Turkey Meatball Skillet – Gina Bissett	12
Sides	14
Roasted Cauliflower and Spinach Salad – Penny Jones.....	14
Grandma’s Polish Mushrooms – Alicia Krape.....	15
Jack in the Mac Bake – Kathy Jenkins	15
Corn Casserole – Kathy Jenkins	16
Yellow Squash Muffins – Kathy Jenkins	16
Zucchini Carpaccio – Gina Bissett.....	17
Broccoli Salad – Gina Bissett	18
Desserts.....	19
Reggie’s Soft Sugar Cookies – Tracy Minor	19
Keepsake Brownies – Betty Minor	19
Dream Cookies – Lucy Roehm	20
Christmas Bread – Patty Enders	20
Coconut Macaroons – Gina Bissett	21

Appetizers

Spinach and Artichoke Dip – Karen Duffy

INGREDIENTS

2 cups Parmesan cheese
1 (10 oz) box of frozen chopped spinach, thawed
1 (14 oz) can marinated artichoke hearts, drained and chopped
2/3 cup sour cream
1 cup cream cheese softened
1/3 cup mayonnaise
2 tsp. minced garlic

DIRECTIONS

Preheat oven to 375°

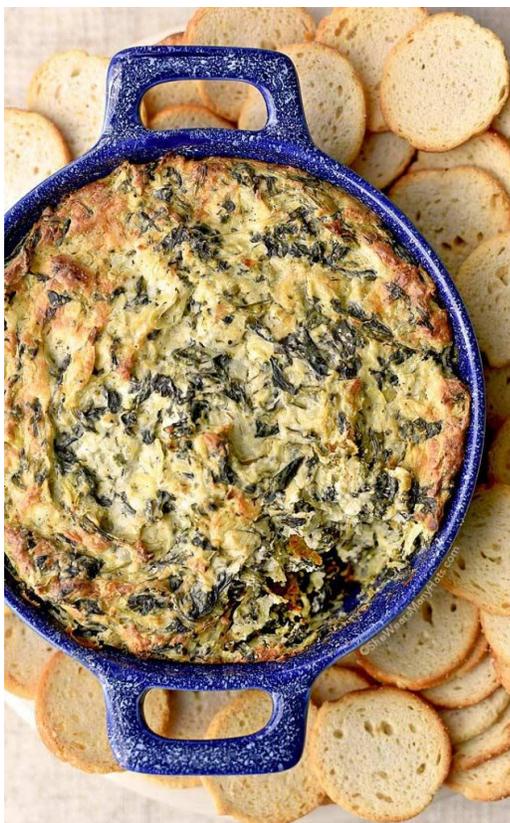
Mix together parmesan cheese, spinach, and artichoke hearts

Combine with remaining ingredients and mix with spinach mixture

Place in a greased baking dish

Bake for 20-30 minutes until edges are golden brown

Serve with tortilla chips, toasted bread or crackers. Can be frozen in freezable container prior to baking.



Party Cheese Ball – Gina Bissett

- 2 – 8oz packages of cream cheese softened
- 1 – 8oz package of shredded Cracker Barrel Sharp Cheddar Cheese
- 1 TBSP chopped pimento
- 1 TBSP chopped green pepper
- 1 TBSP chopped onion
- 2 tsp Worcestershire Sauce
- 1 tsp fresh lemon juice
- Dash of salt and pepper
- Finely chopped pecans



Combine softened cream cheese and shredded cheddar cheese (I miss this by hand). Mix in the rest of the ingredients. Shape into 1 large ball or 2 small balls or logs. Chill until hardened.

Roll the cheese ball in nuts. Alternatively, you can roll the cheese ball in chopped parsley or dried beef.

Note from Gina:

This recipe goes back to the 1970s! It was in the Philadelphia Cream Cheese cookbook. It's always gotten very good reviews 😊

Russian Peasant Dip – Gina Bissett

- 1 loaf of round rye/Bohemian rye
- 16 oz sour cream
- 16 oz mayonnaise
- 2 TBSP dill weed
- 1 TBSP celery salt
- 1 TBSP dry minced onion
- 1 TBSP parsley flakes
- 1 TBSP onion salt



Cut off the top of the bread and scoop out the center of the bread. Use this bread to cut into cubes for dipping.

Mix the rest of the ingredients and place in the center of the bread. Chill. Place cubes of bread around the loaf for dipping.

Marinated Lemon Shrimp and Artichokes – Joyce Giuliani

Recipe from Southern Living, August 2008

Steamed shrimp are delicious and readily available in Chincoteague. This recipe dresses up the shrimp for an extra tasty appetizer.

Prep time 25 minutes

Cook time 5 minutes

Chill time 4 hours

Makes 4 servings

Ingredients

1 pound unpeeled, large raw shrimp (31/40 count)

1 (14 oz.) can whole artichoke hearts, drained

$\frac{3}{4}$ cup white vinegar

$\frac{1}{2}$ cup fresh lemon juice

$\frac{1}{2}$ cup olive oil

$\frac{1}{4}$ cup honey

1 teaspoon hot sauce

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon freshly ground pepper

1 small red onion, cut in half and sliced

1 lemon, sliced

Garnish: chopped fresh basil

Directions:

1. Bring 2 qt, water to a boil in a Dutch oven; add shrimp and cook 3 to 5 minutes or just until shrimp turn pink. Drain and rinse with cold water. Peel shrimp, leaving tails on, devein if desired. Cut artichoke hearts in half.

2. Whisk together vinegar and next 6 ingredients in a large bowl. Pour mixture in a large zip top plastic freezer bag; add shrimp, artichoke hearts, onion and lemon turning to coat. Seal and chill 4 hours, turning occasionally. Drain mixture, discarding marinate. Place in serving bowls. Garnish if desired.

3. If you are in a hurry use marinated artichoke hearts and use the marinade in the jar to marinate the shrimp adding some lemon juice and hot sauce to the mixture. Marinate 4 hours.

Main Course

Linguine with Brie – Marcia Esposito

4 ripe large tomatoes cut in small cubes (or more if you like!)
1 lb. brie – rind off – torn into small pieces
1-cup basil leaves, cut into strips
3 garlic cloves, peeled, and finely minced

1 cup & 1 TBSP olive oil
2-1/2 tsp salt
1/2 t black pepper
1 1/2 lb. linguine

Combine tomatoes, brie, basil, garlic, 1-cup oil, 1/2 tsp salt, & pepper into large bowl.

Cover and let sit at room temp for 2 hours. (Can leave for up to 4 hours)

Boil pasta in water with
1 TBSP olive oil and 2 tsp salt.

Drain pasta and toss with tomatoes.

Serve & Enjoy!



Note from Marcia:

This is my go-to summer recipe. It is PERFECT for when guests are visiting and you want to spend the afternoon at the beach... just prep and go!!

Warm Tuna Niçoise Salad – Joyce Giuliani

Adapted from Sheet Pan Suppers by Molly Gilbert

1 small shallot, finely diced
 1 tablespoon Dijon mustard
 ½ teaspoon anchovy paste
 ½ cup apple cider vinegar
 ½ cup extra virgin olive oil
 ½ teaspoon freshly ground black pepper
 2 tablespoons chopped fresh tarragon leaves
 1 pound of green beans, ends trimmed
 1 pound baby potatoes cut in ½ inch wedges
 (multicolored ones add a nice touch of color)
 2 cups cherry or grape tomatoes
 ½ cup niçoise or kalamata olives, pitted
 2 tuna steaks
 Olive oil as needed
 4 hard-boiled eggs quartered or sliced
 Romaine lettuce – leaves torn
 Kosher salt



1. Start the hard boiled eggs while preparing the rest of the recipe.
2. Preheat the oven to 425°F with a rack in the center position. Line a sheet pan with aluminum foil or parchment paper.
3. In a small container with a tight-fitting lid, combine the shallot, mustard, anchovy paste, vinegar, olive oil, pepper, and tarragon. Seal the container and shake it vigorously to combine and emulsify the dressing. Set aside.
4. Evenly spread the green beans, potatoes, tomatoes and olives in a single layer on the prepared pan. Drizzle the veggies with 1/3 cup of the dressing and toss to combine. Bake the vegetables, rotating the pan halfway through, until everything is browned and puckery and the potatoes are knife tender, 20-30 minutes.
5. Meanwhile heat (medium-high) frying pan treated with a slight coating of olive oil to prevent sticking. Pat the tuna steaks dry and brush both sides with a coating of the dressing. Place in heated pan and brown 3 minutes on each side brushing with more dressing if needed. This will produce a med-rare tuna steak so time doneness of the tuna to your taste. Let the tuna rest when cooking is completed. (Note – If you prefer to grill the tuna steak that works well too)
6. Place torn romaine lettuce leaves on each of 4 plates.
7. When the vegetables are done, remove them from the oven and place a portion on top of the lettuce on each plate. Arrange the tuna and hard-boiled eggs on top. Sprinkle the eggs with a pinch of salt (optional) and drizzle the tuna and veggies with 2-3

tablespoons of dressing. Bring reserve dressing to the table for people to add as desired.

Note from Joyce:

I've found this is a great way to use the delicious tuna steaks available for purchase at the fish markets on the Island. This recipe serves 4 but works well if reduced by half for two servings.

Broccoli and Mushroom Tart – Penny Jones

1 sheet (half of 17 oz package) frozen puff pastry
1 tablespoon olive oil
3 cups thinly sliced mushrooms (8 oz)
3 ½--4 cups very tiny broccoli florets (size of shelled peanut; no stalks)
¼ cup water
3 large eggs
¼ cup milk
½ teaspoon salt
1 cup grated Monterey Jack cheese with jalapeno peppers (or just plain Monterey Jack)

Directions

Let puff pastry thaw at room temperature for about 30 minutes.

While pastry thaws, heat oil in large skillet over medium heat and sauté mushrooms until browned.

Add broccoli and water to pan. Cover and cook 5 minutes. Remove cover and cook another minute or so until any remaining liquid evaporates. Remove pan from the heat and let vegetables cool.

Butter a 9 inch tart pan with removable bottom or regular pie plate.

On a lightly floured surface, lightly roll out the pastry large enough to fit the bottom and sides of the pan. Fit dough into the pan and trim any overhanging dough. Refrigerate the dough for 15 minutes.

Heat the oven to 425°.

Beat the eggs in a bowl. Add the milk, vegetables, salt, and cheese. Spoon mixture into the refrigerated dough.

Bake 25-30 minutes until knife inserted into the center of the tart comes out clean.

Remove the outer rim of the tart pan, if you are using one, and let tart cool 15 minutes before serving.

A note from Penny:

This recipe and the Roasted Cauliflower and Spinach Salad (Page 17) work well whether I'm cooking for myself or taking food to a potluck gathering.



Easy Meat Loaf Recipe – Lucy Roehm

1 1/2 pounds of extra lean ground beef

1 can of Campbell's Cream of Mushroom Soup (I prefer to use the Golden Mushroom Soup)

1 egg

3/4 cup of Pepperidge Farm Herb seasoned bread crumbs

1/4 teaspoon nutmeg

1/2 cup of sour cream (or plain yogurt)

In a large bowl, mix beef with 1/2 cup of soup, bread crumbs, egg and nutmeg. Mix well, and place meat into a loaf pan. Bake at 350 for 1 hour.

Take remaining soup and mix with sour cream in small sauce pan and heat until hot. Let meat loaf sit a few minutes before removing to a platter. After meat loaf is cooked and sliced, pour the hot sour cream soup mixture over sliced beef on platter. Sprinkle more nutmeg on top.

Serves four. Enjoy!

Note from Lucy:

I usually cook this a little longer than 1 hour, about 10 to 15 minutes.

I also add close to 1/2 tsp nutmeg to meat mixture. The flavor of this meat loaf reminds me of Swedish meatballs. It really is delicious. I like serving it with a long grain wild rice mixture and fresh green vegetable and side salad. Any kind of potato dish would go well too. This is one of Ron's favorites!

Spanish Chicken Recipe – Lucy Roehm

Fry 3 strips of bacon in large frying pan. Set bacon aside.

Save some of the grease and add one medium diced onion and fry until soft.

Add 3 cans (15oz) of Hunts Tomato Sauce.

Add 1 1/2 teaspoons of oregano

Add 2 tablespoons of apple cider vinegar

Add 3 cloves of crushed garlic (I used 6 cloves). Or use 1 tsp garlic powder.

Add crumbled fried bacon, salt and pepper to taste.

Add 1 to 1 1/2 tsp of capers

Add 1 cup of green olives (if stuffed with pimentos, leave them in).

Heat the sauce for 15 to 20 minutes on low to medium heat.

In a large lasagna pan, add a little of the sauce. Take about 9 pieces of both boneless and skinless chicken thighs and breast halves (may cut breast halves in half if large).

Place chicken in pan and add remaining sauce.

Cover pan with foil and bake at 350 for 1 hour and 10 minutes.

Remove foil after first half of baking and finish baking. Serve over rice.

Note from Lucy: Good with a side salad and crusty Italian or French bread. Easily serves six people. This is a delicious dish for guests.

Portuguese Soup (Caldo Verde) – Lucy Roehm

Ingredients

12oz chorizo sausage (or kielbasa or Italian sausage) cut into 1/4 inch rounds
1 medium onion diced
4 cloves garlic minced
4 tablespoons olive oil
4 large potatoes peeled and cut into 1/2 inch cubes
6 to 7 cups of low sodium chicken broth
1 large bunch of kale (or spinach) washed and tough stems removed, cut up and coarsely chopped
15 oz can white cannelloni beans drained and rinsed
Salt and pepper to taste
Cherry tomatoes cut in half (optional)

In a large frying pan (I used non stick pan), add two tablespoons olive oil, heat to medium heat, add sausage and cook until toasted around the edges. Remove from pan and drain on paper towels. Pat with paper towels to absorb extra grease. Set sausage aside.

Wipe sausage grease from pan, add 2 tablespoons olive oil. Add onions, cook over medium heat for 3 to 5 minutes until they wilt slightly. Add potatoes and cook around 5 minutes or so until slightly browned. Add garlic and sauté mixture for 2 to 3 minutes adding more oil if needed.

In a large Dutch oven or stainless steel pot, heat up chicken broth, add the potato onion mixture. Heat to boiling, then reduce heat to simmer. Cook until potatoes are tender and done (about 20 minutes). Remove half the potatoes from soup and mash them well and then return to soup. Add chopped greens and sausage and white beans. Add cherry tomatoes (optional). Allow to simmer covered for 10 to 15 minutes. Salt and pepper to taste.

Serve with a crusty bread. A small side salad would go well too and a nice glass of wine.

Note from Lucy:

This is a delicious and nutritious soup especially good in the cold weather. It is a Portuguese soup and there are several variations on this recipe. Enjoy!

Carl's Pork Loin – Karen Duffy

RUB

1 Medium size pork loin
 3-4 pieces of uncooked bacon
 Rub 1 tsp. of chili powder
 1 ½ tsp. of salt
 2 ½ tsp of cinnamon
 ½ tsp. paprika
 ½ tsp. pepper

GLAZE

1 cup brown sugar
 2 TBSP cider vinegar
 2 TBSP flour
 ½ tsp. dry mustard



Mix all of the ingredients for the RUB and rub onto the pork loin. Wrap pork loin with bacon slices. Bake pork loin for 1 ½ hours until meat thermometer reaches 150°. Mix GLAZE ingredients in a saucepan on top of stove on low heat. Pour over pork loin the last 15 minutes.

Seafood Dream – Kathy Rowe

1-2 lbs. scallops
 1 lb. crabmeat
 1-2 lbs. shrimp
 2 (8 oz) packages of Mozzarella cheese
 1 stick of butter
 1 teaspoon salt
 1 teaspoon pepper
 1 teaspoon garlic salt

Put butter in the bottom of a deep casserole dish and place in the oven too melt. Start with shrimp on the bottom of the casserole, then cover with crabmeat and layer scallops on top. Add salt, pepper, and garlic salt. Sprinkle Mozzarella cheese on top and bake at 350° for 45 minutes. When Dream has browned lightly sprinkle with Paprika for garnish.

Slow Cooker Chicken Enchilada Soup – Gina Bissett

Ingredients

- 2 tsp olive oil
- 1/2 cup onion, chopped
- 3 cloves garlic, minced
- 3 cups less sodium chicken broth
- 8 oz can tomato sauce
- 1-2 tsp chipotle chili in adobo sauce, or more to taste
- 1/4 cup chopped cilantro, plus more for garnish
- 15 oz can black beans, rinsed and drained
- 14.5 oz can petite diced tomatoes
- 2 cups frozen corn
- 1 tsp cumin
- 1/2 tsp dried oregano
- 2 skinless chicken breasts, 16 oz total

For topping:

- 3/4 cup shredded part skim cheddar cheese
- 1/4 cup chopped scallions
- 1/4 cup chopped cilantro
- 4 oz 1 small Haas avocado, diced
- 6 tbsp reduced fat sour cream, optional



Heat oil in a saucepan over medium-low heat. Add onion and garlic and sauté until soft, 3-4 minutes. Slowly add the chicken broth, tomato sauce and chipotle adobo sauce and bring to a boil. Add cilantro and remove from heat. Pour into crock pot.

Add the drained beans, diced tomatoes, corn, cumin, oregano and stir. Add the chicken breasts; cover and cook on low heat for 4-6 hours.

Remove chicken and shred with two forks. Add chicken back into the soup, adjust salt and cumin to taste. Serve in bowls and top with cheese, avocado, scallions and cilantro. Also great with sour cream or crushed tortilla chips.

Nutrition Information: Serving: 1 1/2 cups, Calories: 333kcal, Carbohydrates: 35g, Protein: 30g, Fat: 10g, Saturated Fat: 2.5g, Cholesterol: 65.5mg, Sodium: 812.5mg, Fiber: 9.5g, Sugar: 6g

Chicken Enchilada Soup has everything you love about chicken enchiladas... in one big bowl of soup!

Cheesy Turkey Meatball Skillet – Gina Bissett

Meatball Ingredients

- 2 tablespoons skim milk, or water
- 1/3 cup seasoned breadcrumbs
- 1/3 cup grated Pecorino Romano cheese
- 2 small cloves crushed garlic, or 1 large
- 1 large egg
- 1 tablespoon tomato paste
- 1/4 cup chopped parsley, plus more for garnish
- 1/4 teaspoon kosher salt
- 1 1/2 pounds 93% ground turkey
- cooking spray

Sauce – *You may also use your own homemade marinara or a jar of RAO Basil Marinara*

- 2 cloves garlic, smashed with the side of a knife
- 28 ounce can crushed tomatoes, I prefer Tuttorosso (per the author)
- kosher salt and black pepper, to taste
- 1 1/2 cups shredded part-skim mozzarella cheese, I like thicker shredded Polly-O
- parsley or basil for garnish
- In a large bowl combine the milk, breadcrumbs, Pecorino, garlic, egg, tomato paste, parsley and salt and mix well to combine.
- Add the turkey and mix using a fork to fully mix everything together, careful not to overwork and form into 18 meatballs.
- Heat a large nonstick skillet over medium heat, when hot spray with oil and brown the meatballs about 5 to 6 minutes on each side. Set aside on a dish.
- Reduce heat to medium-low, add the oil and garlic and cook until golden, about 1 to 2 minutes.
- Add the tomatoes, salt and pepper to taste and return the meatballs to the skillet. Partially cover and simmer medium-low until cooked through, about 5 minutes.
- Uncover, top with mozzarella cheese, cover and cook until melted, about 2 minutes. If your skillet doesn't have a cover, you can put it under the broiler 2 to 3" minutes, until melted.



Nutrition Information: Serving:3 meatballs and sauce, Calories: 356kcal, Carbohydrates: 16g, Protein: 31.5g, Fat: 18g, Saturated Fat: 6.5g, Cholesterol: 134.5mg, Sodium: 809mg, Fiber: 0.5g, Sugar: 5.5g

Cheesy Turkey Meatballs covered in sauce and cheese, made all in one skillet, serve this with a green salad and a little bread on the side for dipping!

This recipe was copied from The Skinnytaste Cookbook. The author, Gina Homolka, wrote the following comment with this recipe:

“To make these turkey meatballs taste great, I did a few simple things. Added umami ingredients like good quality Locatelli Pecorino Romano (don’t use the cheap powdered cheese from shelf, it’s awful), and a little tomato paste to the mix. Also, I browned them right in the skillet, I do think browning them really adds flavor. No need to add a lot of oil, I just sprayed the skillet with a little olive oil spray.”

For other healthy recipes that are free visit her web site:

<https://www.skinnytaste.com>

Sides

Roasted Cauliflower and Spinach Salad – Penny Jones

1 medium head of cauliflower, divided into florets

¼ c olive oil

½ teaspoon turmeric

½ teaspoon cumin

Vinaigrette

¼ c olive oil

1 tablespoon capers, drained

1 ½ teaspoons coarse whole grain French mustard

1 clove garlic, crushed

1 tablespoons cider vinegar

1 tablespoon chopped dill

Salad

1 ½ cups baby spinach (or as much as you want)

2 green onions, white and part of green, thinly sliced

Salt and pepper

Directions

Roast vegetables: Heat oven to 450 degrees. Line a baking sheet with parchment paper. Toss cauliflower with oil, turmeric, cumin and salt and pepper. Spread on the baking sheet and roast about 20 minutes until tender and caramelized in parts.

Make vinaigrette: Combine capers, mustard, garlic and vinegar. Pour in olive oil and whisk vigorously until creamy.

Assemble salad: Combine the roasted cauliflower with dressing in a bowl. Put spinach in a serving dish and top with the cauliflower and green onions. Season with salt and pepper to taste. Serve.

Grandma's Polish Mushrooms – Alicia Krape

2 large onions chopped fine
 1/2 stick butter
 2 pounds mushrooms quartered
 2 tablespoons all-purpose flour
 1/4 teaspoon pepper
 1 teaspoon salt
 1 cup heavy cream
 8 ounces sour cream
 1/2 cup shredded cheddar cheese

In a large pan sauté butter and onions till soft add the mushrooms and sauté for about five minutes then sprinkle the flour salt and pepper over the mushrooms and stir until well blended. Add the heavy cream and sour cream cook slowly stirring just until the mixture bubbles. Pour into an 8-cup shallow casserole and sprinkle with the cheddar cheese. Preheat oven to 350° and bake for 30 minutes or until the mixture bubbles.

Note from Alicia:

I like to prepare mine the day before doing everything except the cheese. I cover it with plastic wrap and put it in the refrigerator until I'm ready to bake it. I bring it to room temperature for about 20 minutes, this is when I sprinkle it with the cheese and bake it.

Jack in the Mac Bake – Kathy Jenkins

1 8 oz box elbow macaroni
 2 TBS Butter or Margarine (melted)
 1/4 cup chopped onion
 1/4 cup chopped sweet red pepper
 2 cups (8oz) Monterey Jack cheese with peppers
 1 10 1/2 oz can cream of celery soup (undiluted)
 1/2 cup sour cream
 chili pepper (as desired)
 garnish with celery leaves

Boil elbow macaroni in 2 qts. boiling water with 1 tsp salt for 8 to 10 mins. Drain well and rinse with cold water.

Cook onion and red pepper in melted butter until crisp and tender. Remove from heat and stir in cheese, soup and sour cream. Stir in macaroni and spoon into shallow 2 qt casserole dish. Sprinkle with chili powder. Bake at 350 degrees for 30 min.

Makes 6 servings

Corn Casserole – Kathy Jenkins

1 can cream style corn
1 can whole kernel corn
1 8 oz container sour cream
1/2 cup butter, melted
1 egg
1 box Jiffy corn muffin mix

Mix corn, sour cream, egg, melted butter and muffin mix in baking dish.

Bake at 350 degrees for 1 hour

Yellow Squash Muffins – Kathy Jenkins

2 lbs. yellow squash (about 8 medium)
2 eggs
1 cup butter or Margarine, melted
1 cup sugar
3 cups all-purpose flour
1 TBS plus 2 TSP baking powder
1 TSP salt

Wash squash thoroughly; trim off ends. Cut squash into 1-inch pieces. Cook in small amount of boiling water 15 to 20 mins or until tender. Drain well and mash. Measure enough of the mashed squash to equal 2 cups.

Combine squash, eggs and butter, stir well, set aside

Combine remaining ingredients in a large bowl; make a well in center of mixture. Add squash mixture to dry ingredients stirring just until moistened. Spoon into greased muffin pans, filling 3/4 full. Bake at 375 degrees for 20 mins or until wooden pick inserted in center of muffin comes out clean.

Makes 1 ½ dozen

Zucchini Carpaccio – Gina Bissett

Ingredients

- 2 medium zucchinis, ends cut off and sliced 1/16th with mandolin
- 1/2 lemon
- 4 tsp extra virgin olive oil
- kosher salt, to taste and fresh black pepper
- 1 cup baby arugula
- 1/4 cup shaved Parmesan

Combine oil and lemon juice. Place a layer of zucchini to cover the bottom of a platter. Season with salt and pepper and drizzle with a little olive oil and lemon juice.

Repeat layering zucchini, salt, pepper, olive oil and lemon juice until all zucchini is used up. Let marinade for at least 10 minutes.

Right before serving, top with fresh arugula, shaved Parmesan and serve.

Nutrition Information: Serving: 1/2 zucchini, 1/4 cup arugula, 2 tbsp shaved parm, Calories: 81kcal, Carbohydrates: 5g, Protein: 3g, Fat: 6g, Saturated Fat: 2g, Cholesterol: 5mg, Sodium: 90mg, Fiber: 2g, Sugar: 2g

Note from Gina:

This light 5-ingredient zucchini carpaccio salad is this perfect summer side dish. You can serve this as an appetizer, side dish or even as a light lunch for 2.



Broccoli Salad – Gina Bissett

Ingredients

- 1 head of broccoli
- 6 to 8 slices cooked bacon – crumbled
- ½ cup chopped red onion
- ½ cup raisins (optional)
- 8 oz sharp cheddar cheese, cut into very small chunks
- 1 cup mayonnaise
- 2 TBSP white vinegar
- ¼ cup sugar
- ½ cup halved cherry tomatoes
- Salt and freshly ground black pepper

Trim off the large leaves from the broccoli stem. Remove the tough stalk at the end and wash broccoli head thoroughly. Cut the head into flowerets and the stem into bite size pieces. Place in a large bowl. Add the crumbled bacon, onion, raisins if using, and cheese.

Combine the remaining ingredients, stirring well.

Add to the broccoli mixture and toss gently.

Cover and chill.



Desserts

Reggie's Soft Sugar Cookies – Tracy Minor

1 1/2 cups sifted confectioners' sugar
1 cup butter or margarine
1 egg
1 tsp. vanilla
1/2 tsp. almond flavoring
2 1/2 cups flour
1 tsp. baking soda
1 tsp. cream of tartar

Cream sugar and butter. Mix in eggs and flavorings. Blend dry ingredients, stir in. Refrigerate 2-3 hours. Heat oven to 375 degrees. Roll out half of the dough at a time on lightly floured surface to 3/16" thick. Cut with cookie cutters. Place on lightly greased baking sheet. Bake 7-8 minutes. Ice when cool. Makes 5 dozen.

This wonderful recipe was contributed by Tracy Minor. Tracy remembers what fun it was making these cookies with some of her nieces!

Keepsake Brownies – Betty Minor

4 squares unsweetened chocolate
1 cup butter or margarine
2 cups sugar
3 eggs, beaten
1 tsp. vanilla
1 cup broken walnuts (optional)
1 cup sifted all-purpose flour
1/4 tsp. salt

Melt chocolate and butter over hot water. Remove from heat. Add sugar, eggs and vanilla. Mix well. Stir in walnuts. Mix and sift flour and salt; add gradually, mixing well. Pour into greased and floured 9" square pan. Bake at 350 degrees for 45 to 50 minutes. Cool thoroughly before cutting into squares.

This is another gem from the Minor kitchen. These were always a hit at parties and at home!

Dream Cookies – Lucy Roehm**Ingredients:**

1 cup butter 2 cups sifted flour
 1 cup sugar Dash of salt
 1 tsp. Vanilla 1 tsp. Baking Powder

Preheat oven to 325°

Cream together butter (softened) and sugar. Add vanilla. Mix together dry ingredients and gradually add to creamed mixture using mixer. Mix well.

Shape into small balls (about the size of a large olive).

Place on cookie sheet and make impression with thumb. Space cookies about 2 inches apart.

Fill the center with fruit preserves, maraschino cherries, or Hersey Kiss.

Bake at 325° for 20 to 22 minutes. Remove and place on rack to cool. Enjoy!
 Makes 6 dozen*

Note from Lucy:

* I only get 3 ½ to 4 dozen cookies.

Christmas Bread – Patty Enders

8.5 OZ BOX YELLOW CAKE MIX
 3.5 OZ PACKAGE INSTANT PISTACHIO PUDDING MIX
 4 EGGS
 ½ CUP OIL
 ¼ CUP WATER
 1 CUP SOUR CREAM
 ¼ CUP SUGAR
 1 TEASPOON CINNAMON

COMBINE DRY CAKE MIX, PUDDING MIX, EGGS, OIL, WATER AND SOUR CREAM. POUR INTO 2 GREASED 9 X 5 LOAF PANS

IN SMALL BOWL MIX TOGETHER SUGAR AND CINNAMON. SPRINKLE ON TOP OF BREAD MIXTURE. WORK DOWN INTO BREAD BEFORE BAKING. I JUST USE A KNIFE AND SWIRL IT DOWN INTO THE MIXTURE.

BAKE @ 350 FOR 50-55 MINUTES OR UNTIL CENTER TESTS DONE. GREAT TO EAT YOURSELVES OR GIVE AS GIFTS. BEAUTIFUL LIGHT GREEN COLOR WHEN SLICED. A VERY MOIST BREAD AND ONE OF MY FAVORITES AROUND THE HOLIDAYS OR ANY TIME.

ENJOY!

Coconut Macaroons – Gina Bissett

All macaroons used to be based on almonds, but the coconut version has been very popular for many decades.

Position a rack in the upper third of the oven. Preheat the oven to 325°F. Cover cookie sheets with parchment paper or well-greased aluminum foil.

Stir together until well combined:

2/3 cup sweetened condensed milk

1 large egg white

1 ½ teaspoons vanilla

1/8 teaspoon salt

Stir in until well blended:

¾ cups flaked or shredded sweetened coconut.

Drop the dough by scant measuring tablespoonfuls onto the sheets, spacing about 2 inches apart. Bake 1 sheet at a time, until the cookies are nicely browned, 20 to 25 minutes. Remove the sheet to a rack and let stand until the cookies are completely cool. Carefully peel the cookies from the paper or foil.

Note from Gina:

I like to dip some of the bottoms of the cookies into melted dark chocolate and set them on waxed paper until the chocolate dries. We like to keep these in the refrigerator.

Your Recipes Here

