

Recipes by Susan Boyes

These are just a few of Susan's best recipes, things that were requested over and over.

Enjoy!

Sweet, Spicy Nut Mix

Two Cups Mixed Nuts – Almonds, Cashews, Pecans, Pumpkin Seeds, raisins or dried cherries

1-1/2 Tbs Butter

1-1/2 Tbs Brown Sugar

2 Tbs Sugar

½ tsp cayenne pepper

1 tsp salt and 1 tsp pepper

In a 12" skillet melt the butter and then add and sauté the nuts for 2 minutes. Sprinkle the dry spices over the nuts and continue to cook, stirring continuously for 6-8 minutes until sugar caramelizes. Turn out on to a foil sheet to cool.

Candied Pecans

1 LB Pecan halves

1 egg white

1 TBS cold water

½ C brown Sugar

½ C Sugar

1 tsp cinnamon

¼ tsp nutmeg

Mix sugars and cinnamon and nutmeg. Combine egg white and water and beat well. Coat nuts with egg white and water mixture. Sprinkle coated nuts with sugar, cinnamon nutmeg mixture. Bake on a lightly greased (or foil lined) baking sheet at 250 degrees for 1 hour, stirring gently a couple of times.

Double Recipe Vegetable Lasagne (2 9 by 13 pans)

1 Qt jar of favorite spaghetti sauce or make from scratch

2 – 10 oz pkg frozen spinach

¾ cup parsley flakes

6 oz cream cheese

24 oz cottage cheese

1 lb tofu drained

2 eggs

1 lb mozzarella cheese

1 C bread crumbs soaked in milk

½ C Parmesan Cheese

18 cooked Lasagna noodles

Mix spinach and parsley and saute for with ½ stick of butter for 15 minutes, stirring frequently. Allow to cool.

Mix cream cheese, cottage cheese, tofu, parmesan cheese and soaked bread crumbs until mixture is smooth. Add eggs and spinach/parsley mixture to cheese mixture and season to taste with salt pepper and garlic.

Spread a layer of sauce, then cooked Lasagna noodles, cheese filling, noodles, cheese filling, noodles, cheese filling, mozzarella and sauce until pan is full. Repeat with second pan.

Bake 45 minutes to 1 hour in a 350 oven.

This freezes well.

Susan's Matzo Ball Soup

Chicken Soup

2-3 # chicken cut up or chicken backs if preferred

1 large yellow onion

2 carrots

2 parsnips

3 ribs of celery with leaves

12 peppercorns

1 TBS dill

Cut the celery into 4" pieces and remove the root end (but not the skin) from the onion.

In a 12 qt stockpot, add chicken, onion, carrot, parsnip and celery, along with spices. Bring to a boil and slow to a simmer. Simmer for 2-3 hours until stock is a golden brown.

Allow soup to cool, strain the solids out and refrigerate the stock for 24 hours. Remove from refrigerator and defat the top of the soup. Strain the soup through cheesecloth. May be frozen.

Matzo Balls

½ C Matzo Meal

2 Eggs beaten

2 Tbs oil

4 Tbs Chicken Soup

½ tsp salt

Dash each of nutmeg and pepper

Mix all ingredients and drop into rapidly boiling salted water for 20 minutes

Susan's Pizzelles

Note that a pizzelle maker is required for this recipe.

2 sticks margarine (melted and cooled to warm)

6 Eggs

1-1/2 cups of sugar

3-1/2 cups flour

4 tsp baking powder

2 Tbs anise extract

2 Tbs Anise seeds

Sift together dry ingredients. Beat eggs and sugar and add the margarine a little at a time. Add in the dry ingredients a little at a time.

Follow pizzelle maker instructions for perfect results.

Biscochitos

1 Cup butter or shortening

½ Cup boiling water

1 tsp baking powder

1-1/4 Cups of sugar

4 Cups flour

½ tsp salt

¼ Cup whiskey or brandy

1 tsp anise seed

Melt the butter or shortening in the hot water, add the whiskey sugar and anise seed.

Sift together 2 cups flour with salt and baking powder. Stir all together and add enough additional flour to make a soft dough. Roll on a floured board to about 1/8" thick, brush with melted butter, sprinkle with cinnamon sugar. Use a juice glass to cut out perfect circles and bake at 375 for 10-15 minutes.