



MacMillan Hall
2005 Holiday
Celebration
Recipe Book





Baked Eggplant & Mushroom Casserole from Italy

Slice and soak eggplant in salt water for a half hour or longer, drain.

Fry lightly on both sides, then place in ungreased baking dish. Cover with 3-4 cloves sauted garlic, a handful of chopped parsley, small amount of tomato sauce, and a small amount of homemade white sauce (milk or cream, margarine or butter, flour)

Top with mushrooms and cheese (Provolone or Mozzarella are good) Bake 1/2 hour at 350*

Cordelia Stroinigg



Vermont Spice Cake Continued

Preheat oven to 325°F. Grease and flour two 9 inch round cake pans.

For cake:

Combine flour, baking powder, pumpkin pie spice, baking soda, nutmeg and salt in small bowl. Beat sugar and butter in large mixer bowl until creamy. Add eggs; beat for 2 minutes. Beat in pumpkin, evaporated milk, water, and vanilla extract. Gradually beat in flour mixture. Spread evenly into prepared cake pan.

Bake for 35-40 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 15 minutes; remove to wire racks to cool completely.

For Maple Frosting

Beat Cream cheese, butter, and powdered sugar in large mixer bowl until fluffy. Add maple flavoring; mix well.

Dorothy Falke



Best Brownies

1/2 cup butter or margarine, melted
1 cup sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup all purpose flour
1/3 cup Hershey's cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup nuts (optional)

Heat oven to 350°F. Grease 9 inch square baking pan. Stir together butter, sugar, and vanilla in large bowl. Add eggs; beat well. Combine flour, cocoa, baking powder, and salt; gradually add to butter mixture, beating until well blended. Stir in nuts, if desired. Spread into prepared pan. Bake 20-25 minutes or until brownies begin to pull away from sides of pan. Cool: Cut into squares. Makes about 16 brownies.

Dorothy Falke



Candied Pecans

1 egg white
1 cup sugar
1 teaspoon salt
1 Tablespoon water
1 teaspoon cinnamon
1 lb. pecans (whole)

Place egg white and water in bowl and whisk until frothy. Pour in pecans and stir until pecans are coated.

Mix together in separate container sugar, salt, and cinnamon. Pour over pecans and stir until well mixed.

Spread out onto large cookie sheet and bake in 300°F oven for 45 minutes stirring every 15 minutes.

Spread nuts on wax paper until cool. Break apart.

Rene' McKinstry



Vermont Spice Cake

3 cups all purpose flour
3-1/2 teaspoons baking powder
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
3/4 teaspoon ground nutmeg
1/2 teaspoon salt
1-1/2 cups sugar
3/4 cup (1-1/2 sticks) butter, softened
3 large eggs
1-1/2 cups Libby's 100% Pure Pumpkin
1.2 cup Nestle Carnation evaporated milk
1/4 cup water
1-1/2 teaspoons vanilla extract

Maple Frosting

11 ounces cream cheese, softened
1/3 cup butter, softened
3-1/2 cups sifted powdered sugar
2-3 teaspoons Maple flavoring
Chopped pecans

Directions continued on next page:



Sombrero Dip

1 lb ground beef
4 oz cream cheese
1 pint sour cream
1 pkg dry onion soup
1 pkg taco seasoning mix
1-1/2 cups water

Sliced green or black olives (optional)
Grated cheddar cheese

Mix sour cream and cream cheese together in a bowl. Brown ground beef and drain. Add taco seasoning and onion soup mixture to ground beef. Add water, simmer 10-15 minutes.

Layer 1/2 of the beef mixture into a square dish. The layer 1/2 sour cream and cream cheese mixture. Put on olives (optional). Repeat once more. Top with grated cheese.

Bake at 350* degrees until cheese is melted. Serve with nacho chips. Works great in an electric skillet too.

Rhonda Jackson



Dessert Pizza

1 can (8 ounces) refrigerated crescent rolls
1 package (8 ounces) cream cheese,
softened
1/3 cup sugar
Assorted fruits: strawberries, blueberries,
kiwi, seedless grapes, mandarin oranges,
etc.

Preheat oven to 350°F. Spread crescent roll dough on 13 inch baking stone and pinch seams together. Bake for 10-15 minutes until brown. Remove from oven and let cool completely. Combine cream cheese, and sugar, mixing until blended. Spread over cooled crust. Arrange fruit on cream cheese mixture. Chill. Yields 8-10 servings

Billie Fields



Eggplant Dip (Mediterranean)

1 eggplant
1 onion
1 green pepper
2 cloves (or more) of garlic
Juice of 1 lemon
Olive oil
Feta Cheese
Sour cream or yogurt (optional)

Bake the eggplant until the flesh is soft and creamy. Cut the baked plant into chunks and put it into the food processor (remove skin if you like). Add a diced onion, diced green pepper (you can adjust the taste by adding 1/2 of a green pepper), and 2 cloves of garlic in to the food processor. Add olive oil and the juice of 1 freshly squeezed lemon to achieve the desired consistency, as you blend the mixture. Remove from food processor and place in serving bowl, Sprinkle feta cheese on top.

Mary Jane Berman



Roland's Pumpkin Soup (Luxembourg)

Sauté 2 onions and 2-3 cloves garlic in a bit of butter.
2-3 lbs pumpkin or acorn squash
2-3 medium potatoes
Parsley
1-2 bouillon cubes or (beef broth).

Cook until veggies are tender.
Add 1/2 cup sour cream before serving
(optional)

Cordelia Stroinigg



Myaamia miincipi nipoopi (Miami Corn Soup)

Myaamia miincipi (cracked Miami corn)
Koohkooša (pork)
Wiikhapaakani (salt)
Wiinhsihsia (onion)
Nipi (water)

Daryl Baldwin



Hummus (Mediterranean)

2 cans chick peas
Juice of one lemon
Olive oil
2 cloves garlic
Tahina
4 (or more) Kalameta olives

Put the 2 cans of chick peas, 2 teaspoons (more or less depending on your preferences) of tahina, the juice of 1 freshly squeezed lemon, and 2 (or more) cloves of garlic in to a food processor and blend. Add olive oil to achieve the desired consistency. Remove from food processor and place in a serving bowl. Sprinkle with olive oil on the top and decorate with olives. Serve with pita bread. Warm pita in the microwave for 10-15 seconds right before serving the dish.

Mary Jane Berman



Low Fat, Low Sugar, No Bake Cheesecake (French Style)

2 boxes Instant Jello Sugar Free
Cheesecake pudding
2 cups milk (skim milk for low fat)
1 8oz container of Cool Whip (regular)
1 8oz package of cream cheese
Graham cracker pie crust (ready made)

Warm up cream cheese and beat. Add 1/2 cup of milk and beat. Add 2 boxes of pudding mix and 1-1/2 cups milk and beat. Finally, beat in cool whip. Put ingredients into pie crust and done!

Erica Roach



Maria Mole

1 envelope of Maria Mole (unflavored gelatin might work)
1 can condensed milk
1 can coconut milk
1 can table cream
1 envelope dehydrated coconut

Mix together. This dessert is from Brazil. To achieve its consistency use Maria Mole, a coconut mix boxed similar to Jello.

Claudia López