

Resurrection Church

"Let's Break Bread Together"

Recipes from our Parish Family

THEY broke
bread IN THEIR
homes & ate
together
WITH glad &
sincere hearts

 ACTS 2:46 

November 2020

Table of Contents

Soups/Salads

“Cream of” Asparagus Soup

Grandma Mary Maurillo’s Broccoli & Shells (vegetarian/vegan)

Stuffed Cabbage Soup

Grandma Carmella DeLuca’s Pasta Faggirole (vegan)

Italian Sausage Soup

Patty’s Mushroom Salad

Spinach Salad with Dressing

Main Dishes

Chicken Cutlets with Artichokes & Lemon Dill Sauce

Chicken Dijon

Quick & Easy Chili Pie Casserole

Sweet Potatoes & Italian Sausage Chili

Parmesan Baked Fish

Shrimp Scampi with Orzo

Soba Noodle Bowls with Tofu (or leftover protein) and Peanut Sauce

Spiced Chickpea Wraps (Vegan)

Bread

Beer Bread

Fasting Bread from Mary (regular & gluten free)

Fasting Bread from Medjugorje

Desserts

Chocolate Kahlua Cake

Lemony Moravian Sugar Bread

Limoncello Bread Pudding

Other

Miso Butter

Submitted By:

Karen O’Neal

Donna-Renee Martin

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Carol Laflin

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Sue Punches

Claire Sommargren

Ted Belleza

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Karen Victorino

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2 ½ lbs. Asparagus, sliced 2" diagonally and cooked separately, until just done
1 Onion, chopped
1 Carrot, sliced
5 Celery ribs, sliced
2 baking Potatoes, sliced
2 cans Chicken Broth
Water (may add Chicken bouillon cubes
as needed)
Salt and Pepper to taste
¾ c. cooked Wild Rice
2 Tbsp. Sesame Seeds, toasted

Simmer/sauté onion, carrot, and celery in just enough water to cover and 1 tsp. Canola oil, until soft.

Add potatoes, chicken broth and water. Simmer 20 minutes until potatoes are soft. Let cool slightly. Add ¾ of the asparagus pieces and puree mixture in a blender. Return to pan and add remaining asparagus pieces. Salt and Pepper to taste.

Before serving, add wild rice and sesame seeds.

Notes from Karen:

- I got the idea for this soup from a cookbook, long, long gone, about 30 years ago. The only items recognizable in that book were the Potatoes and Chicken Broth - I changed everything else. You can substitute most vegetables for the Asparagus. Carrots are good, but Asparagus seems to be the best.
- How much water do you add? You don't want to dilute the broth too much - so "not any" to "a little" The potatoes are quite starchy, so just until it gets to a nice consistency as you can always add more. Start with a 1/8 cup to 1/4 cup. You do not want the potatoes to burn the pot. I use what used to be the 14 1/2 oz. cans of broth - if it gets too diluted, add a Chicken Bouillon cube or a teaspoon or two of "Better than Bouillon" from Costco.
- You'll never want milk or whipping cream in your soup again!!!

Grandma Mary Maurillo's Broccoli and Shells

submitted by Donna-Renee Martin

Makes 4-6 servings

(vegetarian - can be made vegan by omitting cheese or using vegan substitute)

About 3/4 lb. (12 oz.) dry conchiglie or conchigliette (shell or small shell pasta) or orecchiette

1 head broccoli

6 cups broth

2 Tbsp olive oil

1/2 c. fresh bread crumbs

1/4 c. parmesan cheese

3-4 cloves garlic, crushed

Prepare pasta according to the package directions. When cooked, drain off the water.

While the pasta is cooking, cut the broccoli into florets. Also, peel and chop the stems into 1-inch pieces if desired. Place in a saucepan with the 6 cups of broth. Cook until tender (about 3-5 minutes) When the broccoli has cooked, add the pasta.

In a frying pan, heat oil over medium. Sauté bread crumbs, garlic, and cheese about 1 minute. Stir quickly, and be careful not to let the cheese stick.

Serve the soup with some of the bread crumb mixture sprinkled over the top.

Ingredients

1 tablespoon olive or avocado oil
1 ½ pounds 85% ground beef (grass-fed, if possible)
1 onion, diced
1 green bell pepper, diced
1 medium head of cabbage, cored and coarsely chopped
1 28-ounce can crushed tomatoes
6 cups beef stock or broth
1 bay leaf
1 teaspoon dried dill weed
2 teaspoons paprika
Dash of Worcestershire sauce
½ cup uncooked rice
Salt and Pepper

Instructions

1. In a large stock pot or Dutch oven, heat oil over medium heat. Add ground beef, onion, and bell peppers. Season with a big pinch of salt and pepper. Cook until beef is browned and cooked through and vegetables are soft and slightly golden.
2. Add chopped cabbage, tomatoes, stock, bay leaf, dill, paprika and Worcestershire sauce. Bring to a boil, then reduce to a simmer. Simmer, uncovered for 45 minutes, or until cabbage is just tender.
3. Add rice and simmer for another 30 minutes.
4. Season to taste with salt and pepper.

YIELD: 6-8 SERVINGS

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<https://myhomemaderoots.com/stuffed-cabbage-soup/>

Notes from Kendra:

- We've made this with great success!

Grandma Carmella DeLuca's Pasta Faggiolo ("Pasta Fazool")

Submitted by Donna-Renee Martin

Makes 6 servings - (vegan)

12 oz. box ditalini, tubetini, or elbow macaroni

2 Tbsp olive oil

4-5 garlic cloves, peeled and left whole

1 onion, chopped

Two 6 oz cans tomato paste

3 cans cannellini beans (or garbanzo beans)

1 stalk celery, whole

coarsely ground black pepper (optional)

In a large saucepan, heat olive oil over medium. Add garlic and onion, cooking until the garlic just begins to brown. (Don't cook too long or the garlic turns bitter.)

Add the tomato paste, and stir while frying 1 or 2 more minutes. Add the beans, including the juice from the cans. Bring to a boil and add the celery. Cover and simmer at least 30 minutes to develop flavors - longer is even better!

Just before serving, cook the pasta according to the package instructions. When done, drain off the water until it just covers the pasta. Pour the pasta and remaining water into the tomato paste mixture. Remove the celery. If desired, add coarsely ground black pepper.

Italian Sausage Soup

Submitted by Barbara Sissom

1 pound Italian sausage
1 clove minced garlic
2 (14 ounce) cans beef broth
1 (14.5 ounce) can Italian-style stewed tomatoes
1 cup sliced carrots
1 (14.5 ounce) can great Northern Beans, undrained (or any white bean)
2 small zucchini, cubed
2 cups spinach - packed, rinsed and torn
1/4 teaspoon ground black pepper
1/4 teaspoon salt

In a stock pot or Dutch oven brown sausage with garlic. Stir in broth, tomatoes, carrots, and season with salt and pepper. Reduce heat, cover and simmer for 15 minutes

Stir in beans with liquid and zucchini. Cover and simmer another 15 minutes.

Remove from heat and add spinach. Replace lid and allow heat to cook the spinach. Top with grated Parmesan and serve with crusty French bread!

Notes from Barbara:

- It's a favorite recipe. Found it on All Recipes years ago.

Patty's Mushroom Salad

submitted by Karen Victorino

Dressing

½ C. red wine vinegar
½ C. olive oil
1 tsp. mustard
1 tsp. lemon juice
1 tsp. catsup
6-8 cloves garlic, chopped
1 can anchovies, chopped

Salad

1 lb. button mushrooms, washed & dried (or regular size, quartered, about 2 baskets)
1 basket cherry tomatoes, halved
1 bunch parsley, chopped
1 jar marinated artichoke hearts
1 can each green and black olives
1 bunch green onions, thinly sliced

Make dressing the night before so flavors can blend. Mix all together.

Notes from Karen:

- Don't skip putting the anchovies in. They melt into the dressing so you can't see them but they add a depth of flavor that makes the salad amazing.
- My mom has been making this salad for years and it is always a favorite.

Salad:

8-10 cups baby spinach or other greens

1 apple cored and finely chopped

1 pear cored and finely chopped (instead of 1 apple and 1 pear you could 2 apples or 2 pears)

1/2 cup candied pecans or walnuts, or other nuts

1/4 lb crumbled feta or goat cheese, or blue cheese

Dressing:

4 tablespoons olive oil

3 tablespoons apple cider vinegar

2 tablespoons honey

1/2 teaspoon dry mustard

1 garlic clove pressed

1/4 teaspoon salt

In a salad bowl, combine greens, fruit, nuts, and cheese.

In a separate bowl (or blender) combine all the salad dressing ingredients (olive oil, vinegar, honey, dry mustard, garlic and salt) and whisk to combine.

Pour dressing over salad and serve.

<https://sweetphi.com/spinach-salad-dressing-recipe/>

Notes from Karen:

- My sister-in-law has been making this salad for all our family holidays. It is very good and the garlic gives it a nice kick.

Chicken Cutlets with Artichokes and Lemon-Dill Sauce (Eating Well)

submitted by Carol Laflin

1 tablespoon olive oil
1 pound chicken cutlets
1/8 teaspoon each salt and pepper
1/4 cup heavy cream
3 tablespoons lemon juice
4 teaspoons cornstarch
1 cup unsalted chicken broth
1 14 ounce can artichoke hearts rinsed and chopped
1 tablespoon chopped fresh dill

Heat oil in large skillet over medium heat.

Sprinkle chicken with salt and pepper and add to the pan to cook flipping once halfway until cooked through. 6-8 minutes

Whisk cream, lemon juice and cornstarch in small bowl.

Transfer chicken to plate.

Add broth to skillet cook over high heat until reduced by half about 5 minutes

Whisk the cream mixture into the pan whisking until thickened about 2 minutes

Return chicken and any juice, artichokes and dill. Cook for 1 minute and serve.

Notes from Carol:

- I have served this over rice and or pasta and have used half and half just cook a little longer.

Chicken Dijon

Submitted by Cathe Race

4 halved chicken breasts
1 tsp onion salt
½ tsp Lemon Pepper
3 Tbsp butter
Chicken broth
½ cup cream or Half and Half
2 Tbsp flour
1 tbs Dijon Mustard
1 cup uncooked white rice.

Cook white rice - (two cups water to one cup rice, let boil and simmer on low for 15 min).
Season chicken with Lemon Pepper and Onion Salt and cook over medium heat with butter for 20 minutes or until tender.
Remove from platter and keep warm.
Measure pan juices with chicken broth to make one cup.
Mix cream with flour and add to broth mixture.
Cook 1-2 minutes until thick and add the mustard.
Pour over chicken and serve with rice.

Quick & Easy Chili Pie Casserole

submitted by Karen Victorino

- 3 c. corn chips (Frito's)
- 1 lg. onion, chopped
- 2 cans chili beans (I use Denison's Chili Con Carne)
- 1 c. cheddar cheese grated (sharp or mild)
- ½ c. pitted black olives

Place 2 c. corn chips in 2 quart baking dish.
Arrange onion & ½ c. grated cheese on chips.
Pour chili over.
Then top with remaining corn chips and ½ c. cheese
Place olives on top or garnish with olives after baking.

Bake 20 minutes in a 350 degree oven.

Sweet Potato & Italian Sausage Chili

Shared & Enjoyed by Dan & Linda Muhoberac

From DELISH – Super Easy Soups

Serves 6 – total time: 50 minutes

Ingredients:

2 Tbsp extra virgin olive oil
1 medium onion, chopped
1 bell pepper, chopped
3 cloves garlic, minced
1Tbsp tomato paste
1 lb Italian sausage
1 Tbsp chili powder
1 tsp dried oregano
½ tsp garlic powder
¼ tsp cayenne
Kosher salt
Freshly ground black pepper
4 large sweet potatoes, peeled and cut into 1” cubes
3 C. low-sodium chicken broth
1 (14.5 oz) can diced tomatoes
Freshly chopped parsley, for serving

Instructions:

1. In a large pot over medium heat, heat oil. Add onion and bell pepper until soft about 5 minutes. Add garlic and cook until fragrant, 1 minute more, then add tomato paste and stir until well coated. Add sausage and cook, breaking up meat with a wooden spoon until no longer pink, 7 minutes. Add chili powder, oregano, garlic powder and cayenne along with S & P.
2. Add sweet potatoes, broth and tomatoes and bring to a boil. Reduce heat and let simmer, covered, until sweet potatoes are tender, about 15 minutes.
3. Garnish with parsley before serving.

Parmesan Baked Fish

submitted by Sue Punches

Four – 4 ounce fresh or frozen fish fillets (We use fresh wild salmon, not farmed)

Non-stick spray coating

1/3 cup reduced calorie or regular mayonnaise

2 tablespoons grated parmesan cheese

2 tablespoons snipped fresh chives or sliced green onion

½ teaspoon white wine Worcestershire sauce

Thaw fish, if frozen. Rinse fish and pat dry with paper towels. Spray a 10x6x2 inch backing dish with nonstick spray coating and set aside. In a small bowl stir together mayo, Parmesan cheese, chives or green onions, and Worcestershire sauce. Spread mayonnaise mixture over the fish fillets.

Bake, uncovered in a 450 degree oven for 12 to 15 minutes or till fish flakes easily when tested with a fork.

Makes 4 servings

Enjoy!

Notes from Sue:

- Here is a wonderful recipe that I think my friend got from Weight Watchers. We don't use the reduced mayo. This also works on chicken and pork. The fun thing to mention is when my brother-in-law visited and his wife said he hated fish. We all died laughing when he asked for another portion.

Shrimp Scampi with Orzo

submitted by Claire Sommargren

1 lb large shrimp, peeled & deveined	2 tbsp unsalted butter
3 tbsp olive oil, divided	1 cup orzo
1 tbsp lemon zest	1/3 cup dry white wine
1 tsp salt, divided	2 cups boiling water or stock
¼ tsp pepper	1 tbsp lemon juice
½ tsp red pepper flakes (optional)	3 tbsp parsley, chopped
4 cloves minced garlic, divided	

- In a bowl, stir together shrimp, 1 tbsp olive oil, lemon zest, ½ tsp. salt, pepper, pepper flakes, and garlic. Set aside to marinate (< 1 hour).
- Add butter, 2 tbsp olive oil, and remaining garlic to a skillet over medium heat. When butter starts to bubble, add orzo and ½ tsp salt. Cook, stirring often, until orzo is toasted, about two minutes (don't let garlic burn).
- Carefully add wine (it will bubble). Stir until absorbed, about 1 minute. Stir in water or stock, reduce heat to low, cover, and cook until orzo is al dente.
- Add shrimp in a snug, even layer on top of the orzo, cover, and cook until shrimp is pink and cooked through (2-5 minutes). Sprinkle with parsley and lemon juice and serve immediately.

Notes from Claire:

- This is one of my favorite new recipes and is from the Sunday New York Times. They have been printing several new recipes every Sunday since the pandemic began, realizing that people are cooking more these days. Enjoy!

Soba Noodle Bowls with Tofu (or leftover protein) and Peanut Sauce
submitted by Ted Belleza

Ingredients

for the sauce

1/4 cup peanut butter (or more, depending on your taste!)
1/4 cup soy sauce
3 tbsp. rice wine vinegar
1 tbsp. honey
juice of 1/2 small lime
1/2 tsp. red pepper flakes

for the bowls

1 package firm tofu, drained of liquid and sliced (or leftover BBQ chicken, pork, beef, shrimp or fish)
8 oz. soba noodles
sliced cucumber
sliced bell pepper
chopped cilantro
sesame seeds
salt and pepper

Directions

In a small mason jar or in a small bowl, whisk together the peanut butter, soy sauce, vinegar, honey, lime, and red pepper flakes. Set aside.

Fill a large pot with water and bring to a boil. Add soba noodles and cook for 4 minutes. Drain and immediately toss with a bit of oil so noodles don't stick together. If you are eating your noodles cold, rinse with cold water first to cool them down.

Once the soba noodles are cooled a bit, toss with the peanut sauce, reserving a little bit for drizzling atop bowls if desired.

Heat a large cast iron pan over medium high heat and drizzle with sesame oil or canola oil. Add tofu to the hot pan, and sprinkle generously with salt and pepper. Let cook in the pan without disturbing for 5-7 minutes. Flip to the other side and cook an additional 4-5 minutes, without touching. This keeps the skin crispy and brown.

assemble your bowls

Divide noodles evenly between 2-3 bowls. Top with seared tofu, vegetables, cilantro, and a sprinkle of sesame seeds. Drizzle more peanut sauce atop if desired. Serves 2.

Notes from Ted:

- We have also used rice noodles like you use for Pad Thai. Because the recipe has sugar, I stay away from noodles that have some sweetness like egg noodles

Spiced Chickpea Wraps

submitted by Carol Presley

Spiced Chickpeas

1 tbsp olive oil
3 cups cooked chickpeas (can use Two-15 oz cans)
2 tbsp lemon juice
2 tsp maple syrup
1 tsp tamari or soy sauce
2 tsp ground cumin
1 tsp garlic powder
1/4-1/2 tsp cayenne

4 large tortilla wraps
spinach or lettuce
cucumber sticks

Tahini Dressing

1/4 cup tahini
3 tbsp warm water
2 tbsp lemon juice
1 tbsp rice vinegar
1 tbsp olive oil
1 tsp tamari or soy sauce
2 cloves garlic, minced

1) Make dressing by mixing all ingredients until smooth or place all in a jar and shake. Refrigerate until ready to use.

2) Chickpeas: Heat olive oil in a large skillet over medium high heat. Add chickpeas and fry until they start to turn golden and pop around. This will take 3-5 minutes. In a small bowl, mix the lemon juice, maple syrup, and soy sauce. When the chickpeas are ready, add this mixture to the skillet and stir to coat. Let the liquid evaporate for about 30 seconds then add the dry spices. Stir until well distributed.

3) Serve by placing 3/4 cup of beans in a warm (if desired) tortilla, with some spinach and a few cucumber sticks. Drizzle with the tahini sauce.

Notes from Carol:

- This is a very flavorful, somewhat spicy and atypical way to prepare garbanzo beans. The bonus is that it is also vegan! The flavor combination is similar to falafel but much less work.

Beer Bread

Submitted by Karen Victorino

- 3 c. self-rising flour (see note below if you do not have self-rising flour)
- 3 Tbsp. of sugar, heaping
- One 12 oz. bottle or can of any beer, preferably one that has not been refrigerated (if it has been refrigerated just let it sit out on the counter until it comes to room temperature)
- 2 Tbsp. milk (any kind will work fine)

Preheat the oven to 375 degrees. Grease loaf pan. In a bowl, combine flour, sugar, and beer. Stir the mix for five minutes or until it is smooth and bubble free. If the mix seems dry and hard to stir, splash a little water.

Pour the batter into the greased pan and place in the oven. Bake for an hour at 375 degrees. The key to getting a nice crusty loaf is to cover the pan lightly with foil (allowing space for the bread to rise without hitting the foil) for the first 45 minutes. Remove foil and brush the loaf with milk before you finish the baking. When a toothpick comes out clean it is ready.

Notes from Karen:

- If you do not have self-rising flour use 3 c. all-purpose flour and add 1 Tbsp. plus 1 ½ tsp. of baking powder & 1 ½ tsp. salt
- I found this recipe years ago from a Chicken Soup for the Soul cookbook. This is a very fast and quick bread to make.
- The flavor will change based on the type of beer you use. I like to use Blue Moon. I have used Harvest Pumpkin in the winter months which is a perfect side to Beef Stroganoff. The Mango Wheat is also a good choice for a lighter flavor.
- It is really good with butter and honey on the day you bake it. The next day it is great toasted with butter & honey as well.

What is fasting bread? Fasting bread is simply bread that is hearty, nutritious, and delicious.

Make 4 loaves

3 c. warm water (110 to 115 degrees)

1/3 c. olive oil

1/3 c. honey

2 pkts. Active dry yeast (2 ¼ tsps.)

1 Tbsp. pink salt

8 plus cups flour

Add water, oil, honey and yeast into a mixer bowl

Add 2 ½ c. flour and mix slowly for one minute

Turn oven on 170 for 15 minutes on timer to warm

Add salt, then continue to add flour and mix in

Keep adding flour until it comes away from the bowl

Mix bread for six minutes

Put a little oil on a board and shape dough into loaves

Put dough into pans and put in warm oven for 30 minutes

Bake at 350 degrees for 30 minutes on timer

Notes:

- Gluten free flour such as Bob Red Mill work well with this recipe.
- You can also add raisins or nuts or any other kind of dried fruit to make this more hearty.

What is fasting bread? Fasting bread is simply bread that is hearty, nutritious, and delicious.

3 cups white flour	2 Tablespoons Sugar or Honey
4 cups wheat flour	2 Tablespoons of Olive Oil
1 pkg dry yeast	1 teaspoon of butter, melted or very soft
1/2 cup of lukewarm water	1 cup Raisins (or fresh apple peeled and cut)
2 cups of very hot water	1 cup Almonds or Walnuts
1 beaten egg	1 cup Plain Oats
1 Tablespoon Salt	

In a medium-sized bowl, stir yeast in 1/2 cup lukewarm water (110°F-115°F) until completely dissolved. Cover with a plate and let mixture stand until yeast begins to foam vigorously (5 – 10 minutes).

In a large bowl, combine the flours. Make a well in the flour and add the yeast mixture. Mix a bit

Reusing the now empty medium bowl, combine Salt, Sugar, Butter, Oil, Raisins, Nuts, 1 beaten egg, and the two cups of very hot water. Pour this over the yeast mixture. Mix/knead the dough, adding flour and or water as needed.

You can do this manually or in a mixer with the dough hook attachment.

Knead the dough until it comes clean from the bowl. Cover with a plate or towel and let it rise ten minutes. The person who shared this recipe said they often skip this step and the bread still tastes fine, but I like to give it a rest.

Gently punch the dough down and knead it again a bit until it has spring to it.

Place in well-greased bowl and cover, letting it rise until doubled in size, 45 minutes to 1 hour, depending on room temperature.

Form into desired shapes. This will make two large or three medium loaves.

Place in greased pan. Brush the top with the remaining egg [that was left in the cup you beat it in before adding it to the recipe or go ahead and beat another egg if you don't have enough to cover the dough.] Sprinkle with sesame seeds, oats, or poppy seeds if desired.

Bake at 375 degrees for 35 minutes, until done.

Chocolate Kahlua Cake

submitted by Karen Victorino

1 pkg. Devil's Food or Chocolate Fudge cake mix
1 small pkg. instant vanilla pudding
One 16 oz tub of sour cream
2 eggs
½ C. vegetable oil
One 6 oz. pkg. chocolate chips
1/3 c. Kahlua

Mix all together and place in well-floured Bundt pan.

Bake in a 350-degree oven for 60 minutes or until knife inserted in cake comes out clean.

Can be dusted with powdered sugar right before serving.

Lemony Moravian Sugar Bread

Submitted by Carolyn Schmidt

1 cup Sourdough Starter
3 1/2 cups all-purpose flour
1 package active dry yeast
1/2 cup granulated sugar
1/2 cup milk
1/4 cup butter or margarine
1/2 teaspoon salt
2 lightly beaten eggs
2 teaspoons finely shredded lemon peel (set aside)
2 Tablespoons lemon juice
3/4 cup packed brown sugar
1/3 cup butter or margarine
1 teaspoon ground cinnamon

Let 1 cup Sourdough Starter stand at room temperature for at least 30 minutes. Lightly grease a 13X9X2 inch baking pan or 3-quart baking dish. Set aside.

In a large mixing bowl combine 1 1/2 cups flour and yeast. In a saucepan heat and stir granulated sugar, milk, 1/4 cup butter, and salt just until warm (120 to 130 degrees) and butter almost melts

Add milk mixture to dry mixture. Add Starter, eggs, and lemon juice. Beat with electric mixer on low to medium speed for 30 seconds, scraping bowl. Beat on high for 3 minutes. Stir in lemon peel and remaining flour.

Using floured hands, pat dough evenly into pan. Cover: let rise in a warm place till nearly double. (about 1 to 1 1/2 hours).

In a saucepan combine brown sugar, 1/3 cup butter, and cinnamon. Heat and stir until melted and smooth. Using a wooden spoon handle or the back of a chopstick, poke numerous holes in the dough (You want to get this mixture into the dough, not just on top, so holes should be made perhaps an inch or so apart all over the dough). Pour this brown sugar mixture over the dough. Place in a 375 degree oven for 20 to 25 minutes or until golden. Can be served warm or cold. Makes 12 generous servings. (326 calories per serving)

Notes from Carolyn:

- This recipe for Lemony Moravian Sugar Bread is from Better Homes and Gardens New Cookbook, copyright 1999. It does call for Sourdough starter, but since it also calls for additional yeast, I think it could be made without the starter. It is baked in a 13" X 9" pan, so it is sort of a cross between a bread and a coffee cake. The dough is not kneaded, so it is somewhat different than a traditional bread recipe. My son and I both love this recipe.

Limoncello Bread Pudding

submitted by Pat O'Brien

1 Italian panettone or other sweet bread
4 whole eggs
2/3 cups dried cherries, cranberries OR golden raisins
1/2 cup sugar
2 cups milk
2 1/2 cups whipping cream
1 teaspoon vanilla
1/2 cup limoncello

Layer bread in 9 x 13 pan sprayed with Pam or butter alternating with dried fruit.
Whisk eggs in medium bowl until golden. Mix in sugar.
Add liquid ingredients into the eggs and mix thoroughly
Pour over the bread. Cover and refrigerate at least 6 hrs. or overnight.

Bake at 325 for one hour, checking after about 45 minutes, until knife inserted in center comes out clean.

Serves 10--12

Notes from Pat:

- With the holidays coming, this is a great recipe for breakfast or an evening dessert. We often served it when we had the Blue Spruce Inn and guests loved it.

Miso Butter***submitted by Ted Belleza***

4 Tbsp. Unsalted butter (easier to mix if at room temperature)

2 Tbsp. Miso

1 Tbsp. chopped green onion

Notes from Ted:

- This is one of my favorite sauces, simple to make and usable on a lot.
- Great on anything grilled, seared, or steamed. I especially like it on steaks, baked sweet potatoes and steamed green beans. Perks up leftovers.