**CREAM PUFFS**

*Recipe contributed by Rose Staley, from [attribution]. Rose recommends being creative with the fillings, which can be sweet or savory. For the potluck, she filled the puffs with chicken salad decorated with blue sugar crystals.*

½ cup shortening (Rose recommends butter)

1/8 teaspoon salt

1 cup boiling water

1 cup sifted flour

3 eggs, unbeaten

Add shortening and salt to boiling water and stir over medium heat until mixture boils. Lower heat, add flour all at once and stir vigorously until mixture leaves the sides of the pan. Remove from heat and add 1 egg at a time, beating thoroughly after each addition. Shape on an ungreased cookie sheet using 1 teaspoon or 1 tablespoon of paste for one puff (depending upon size desired). A pastry bag may be used. Bake in hot oven (450°F) 20 minutes; reduce temperature to moderate (350°F) and bake about 20 minutes longer. Remove from oven and place on rack to cool. When cold, make slit on one side of each puff with sharp knife and fill with whipped cream, ice cream, or cream pie filling. Makes 12 large or 48 small puffs.

**APPLE CRISP**

*Recipe contributed by the McClintick family, adapted from* Recipes from the Heart of MOPS.

½ cup quick-cook rolled oats

¼ cup brown sugar

¼ cup flour

½ tsp cinnamon

¼ cup softened butter (can substitute vegan butter)

6 medium apples

Mix dry ingredients. Cut in butter until mixture resembles coarse crumbs. Peel, core, and slice apples to make 5 to 6 cups. Place fruit in 8x8 baking dish. Sprinkle topping over apples. Bake at 350°F for 40 to 45 minutes. Great served with ice cream.

**GRILLED BRUSSELS SPROUTS**

*Recipe contributed by Eric Staley.*

Clean Brussels sprouts and halve (leave small ones whole). Toss in a large Ziploc bag with enough olive oil to coat and a dash of salt. Grill, turning as needed, until sprouts are tender and lightly charred in spots.

**GOULASH**

*Recipe contributed by Karen Roth****.***

2 lbs. ground beef

4 Tbsp. butter

2 medium onions, chopped

2 cloves garlic, mashed or ½ tsp. garlic powder

28 oz. can tomatoes

2 cans condensed tomato soup

2 green peppers, chopped (about 1 cup)

spaghetti (enough for 4 servings)

water, if needed

Brown ground beef in a Dutch oven.

Take meat out; drain fat.

Put butter in the Dutch oven. Sauté chopped onions over low heat until tender, but not brown.

Add mashed garlic or garlic powder.

Put meat back in.

Add canned tomatoes, juice and all; tomato soup; and chopped peppers.

Simmer until green peppers are tender. May need to add water.

Add dry spaghetti. Put lid on. Let simmer. Stir occasionally.

Add water, if needed, to make juicy but not thin.

**BOSTON BAKED BEANS**

*Recipe contributed by Gail Hintze*, f*rom Claiborne:* New York Times Cook Book

Wash & sort: 4 cups navy beans

Soak the beans overnight.

Drain the beans, cover with fresh water and cook slowly until skins wrinkle when a few on a spoon are blown on. Rinse the beans with cold water and place in a 4-quart bean pot.

Pour boiling water over: 8 oz. piece salt pork

Scrape the rind until white & score in ½” strips without cutting through the skin. Press the pork gently into the top of the beans (note: I used natural-cured bacon instead).

Mix: ½ cup molasses

 2 tbsp sugar

 ½ tsp salt

 1 tsp dry mustard

 ¼ tsp dry ginger

 1 ½ cups boiling water

Pour over beans. Cover pot. Bake at 250° for about 9 hours, adding a little boiling water every hour or when needed. Water should never cover the beans, but should appear as tiny bubbles above them.

**CASHEW CHILI**

*Recipe contributed by Catherine Barnett, from Eileen Greenham’s recipe in* 1994 Barnett Family Cookbook: Reunion Edition. *This chili is exciting, a little hot, with lots of surprises – especially raisins and cashews. Serve with grated Colby or Monterey Jack cheese, and with steamy warm cornbread or cooked brown rice. (See the Cooking around the World archive at cpldcooking.weebly.com for the complete “detailed soup instructions,” as they appear in the family cookbook, plus an illustration drawn by my uncle.)*

*Serves 6-8*

2-3 c cooked kidney or pinto beans (1 c dry)

4 medium onions, chopped

2 green peppers, chopped

2 stalks celery, finely chopped

3 or more garlic cloves, mashed

1 tsp dried basil

1 tsp oregano

1 Tbsp chili or ½ tsp chili powder

1 tsp ground cumin

1 quart home-canned tomatoes

freshly ground black pepper

1 bay leaf

½ to 1 cup cashews

1 handful raisins or 1 Tbsp molasses

1 tsp sea salt

¼ c red wine vinegar or cider vinegar

1. On the night before you want soup, if you don’t have beans already cooked up, start soaking them. Then cook them on the day you’re going to make soup.
2. In a large heavy pot with a lid, pour a little unrefined oil and stir fry the celery, onions, green pepper, and garlic. Add the basil, oregano, chili and/or chili powder, cumin, and any other dried herbs or spices you’d like to use.
3. Stir in 1 qt of tomatoes, juice and all, breaking up the tomatoes with a big wooden spoon. (If you’re using fresh tomatoes, chop up about 6-8 medium sized ones, and cook them in the onion mixture over low heat so they juice.)
4. Grind in lots of pepper. Add a bay leaf and stir in nuts and raisins. Add 1 tsp salt (or 2 tsp if you’re using fresh tomatoes).
5. Cover the pot and start to simmer the soup. Stir it every now and then, and if it starts getting too thick, stir in a little water, or the water you cooked the beans in.
6. Add your cooked beans, along with any extra water you’ve cooked them in. The water has a lot of flavor, and also contains some of the water-soluble vitamins of the beans. Continue cooking until the beans are heated through.
7. Add the vinegar a little at a time, tasting between additions, when the chili is almost ready to serve.
8. Sample soup. Tasting is essential. You will almost always want to reseason it – a pinch more salt, a few grinds more of black pepper, a dash more vinegar.
9. Right before you want to eat, snip fresh basil, parsley, scallions, or chives into the soup for their bright color and freshness.