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2024

BICENTENNIAL

COMMUNITY

COOKBOOK

*Celebrating 200 Years of Leon County's
Tastiest Traditions*



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Tastiest Traditions*



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Sharing our history through food

If you look in most anyone's kitchen, you'll probably find they have at least a few family recipes tucked away somewhere. These could be index cards in a little file box or handwritten instructions on an ordinary piece of paper, stuck into a drawer.



Amy Rogers,
cookbook author

But what all of those recipes represent are stories. Stories of milestones and memories. Of celebrations, holidays, and ordinary days, too.

And when it comes to preserving and sharing stories, we can always look to the LeRoy Collins Leon County Public Library System. Offering print materials, digital resources, musical instruments, tablets, and more, the library is a vital resource for the entire community that is accessible to all.

That brings us to the sampler of recipes you're holding in your hands or reading online.

As part of the Tallahassee-Leon County Bicentennial in 2024, the County asked members of the community to submit their favorite recipes, along with the stories of what makes them memorable.

From simple to sumptuous, you delivered. You sent recipes handed down lovingly from older generations to young cooks just learning their way around a kitchen. You shared recollections of family gatherings. A few of you even showed us ways to change up traditional recipes in new and creative ways.

Most of all, you revealed what inspires you, and why sharing sustenance with others is important to you. Whether you've lived here for decades or just arrived recently, you are part of this story.

As we celebrate our Bicentennial, we hope you enjoy this commemorative collection of recipes and stories. We hope it whets your appetite to share some of your own mouth-watering favorites with family, friends, and neighbors in the days and years to come.



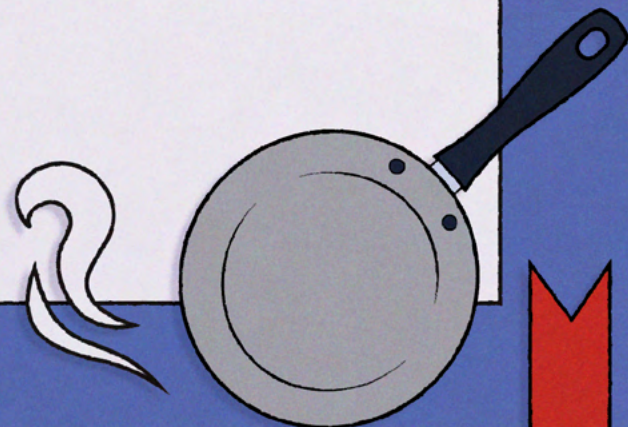
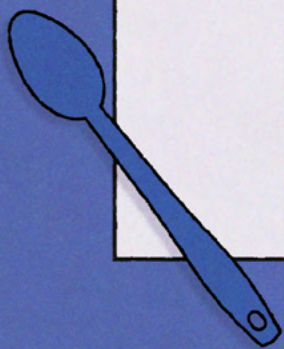
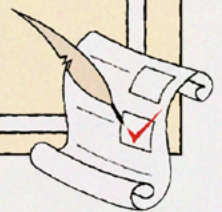
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These recipes have been provided by members of the community who are home cooks. No warranties are intended and results may vary when readers prepare the recipes in their own kitchens.

Bicentennial Community Cookbook

Appetizers



Shrimp Riviera

Contributor: Rick Oppenheim

Ingredients

- 2 tablespoons salted butter
- 1 medium shallot, peeled and finely chopped
- 2 cloves garlic, peeled and finely chopped
- 4 tablespoons Kerrygold Garlic and Herb Butter
- 1 pound jumbo shrimp, peeled and deveined
- 1/2 cup cognac or brandy
- 1/4 cup orange liqueur (Cointreau, Patron Citrónge, or Grand Marnier)
- 1 cup heavy cream
- 1/4 teaspoon kosher or sea salt
- 1/8 teaspoon white pepper, ground
- 1/2 cup panko bread crumbs
- 1 baguette or other crusty bread

Instructions

1. Heat oven broiler.
2. On stovetop, melt butter in large frying pan.
3. On medium heat, sauté shallot and garlic for two minutes.
4. Add Kerrygold Garlic and Herb Butter, stir until melted and incorporated.
5. Add shrimp, cook two minutes. Turn and cook two more minutes, stir.
6. Add cognac and orange liqueur, stir to deglaze pan, cook two minutes (to cook off alcohol).
7. Add cream, salt and pepper, stir together, cook one minute.
8. Pour everything into a 9x9 baking dish, sprinkle with panko, and place on top rack under broiler. Cook two minutes, watching carefully and rotating, if necessary, until panko turns golden brown (be careful not to burn!).
9. Remove and serve immediately with slices of warm bread.
10. Serves two for dinner or four as an appetizer. To serve as a dinner, this is terrific over pasta. I like to use squid-ink linguini for a visually appealing contrast.

Our Story

This recipe was inspired by a favorite dish served at Albert's Provence (later renamed A La Provence), a popular and iconic French restaurant located at Market Square that closed in 2019 after 30 years and was an important part of Tallahassee's culinary history. It is dedicated to the memory of Chef Albert Ughetto.





Vegetable Dip

Contributor: Debbie Satterwhite

Ingredients

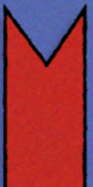
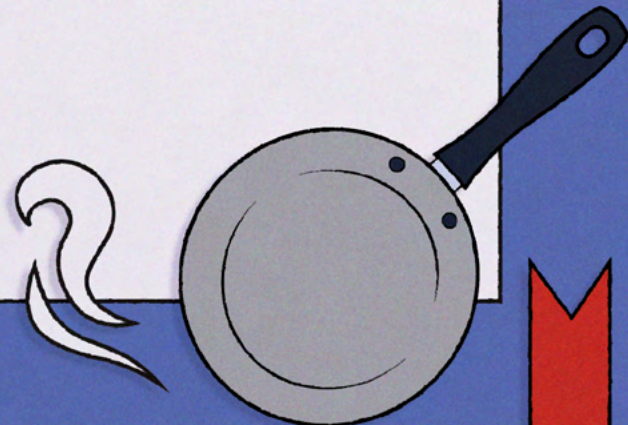
- 1 cup Hellmann's Real Mayonnaise
- 1 cup sour cream
- 1 tablespoon parsley flakes
- 1 teaspoon dill weed or rosemary
- 1 teaspoon Lawry's Seasoned Salt
- 1 teaspoon minced dry onion
- A variety of your favorite raw vegetables (such as broccoli, cauliflower, celery, carrots, cucumbers, squash, radishes, bell peppers, cherry tomatoes, etc.)

Instructions

1. In a medium bowl, thoroughly mix together the mayonnaise, sour cream, parsley flakes, dill weed or rosemary, Lawry's Seasoned Salt, and minced dry onion until well combined.
2. Cover the bowl and refrigerate the dip for several hours to allow the flavors to meld together. This step is crucial for developing the best taste.
3. Once chilled, place the dip in a serving bowl surrounded by an assortment of raw vegetables arranged for dipping.

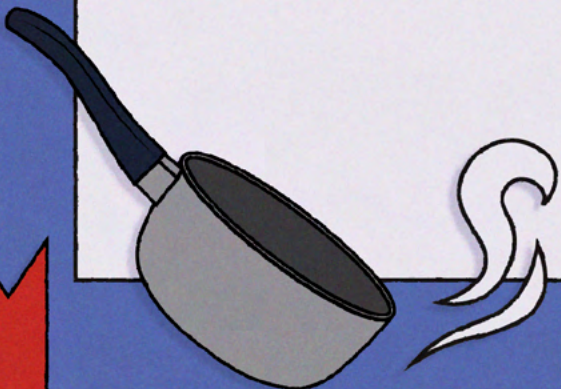
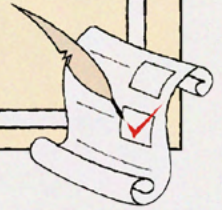
Our Story

This dip is easy to fix ahead, keeps well, and is great for tailgating or parties.



Bicentennial Community Cookbook

Beverages



Lazy Girl Margarita

Contributor: Rebecca Briggs-Placier

Ingredients

- 1/4 cup tequila (silver, preferably)
- 1/4 cup lime juice
- 1/8 cup triple sec
- 1 tablespoon agave syrup
- 1 pinch salt
- 1 1/2 cups ice

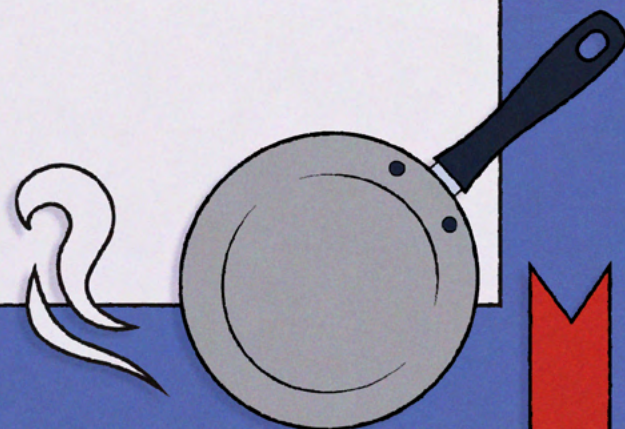
Note: This recipe requires a blender.

Instructions

1. Combine all ingredients in a blender. Note: If you are planning on not being lazy and putting your drink in a glass with a salted rim (so fancy!), you can skip the pinch of salt. Unless you just really like salt, that is.
2. Blend until ice is crushed to small pieces.
3. Pour into a large glass and optionally add a straw.
4. Lazy Pro Tip: Rinse out your blender immediately. Blenders are 200 times harder to clean when you've let them sit for hours (days? weeks? No judgment here.) than if you rinse them right away. Take it from someone who knows.
5. Bonus Tip: The recipe can easily be scaled up by doubling or quadrupling the ingredients. The only exception is the agave syrup, which I recommend increasing by a half tablespoon for a doubled recipe or a tablespoon for a quadrupled recipe.

Our Story

This recipe brings back memories of relaxing at home after a hard day or enjoying a sunset on the beach with family. I recommend against consuming too much or you won't have any memories of consuming the margarita!



Vegan Kale Smoothie

Contributor: Everett Earp

Ingredients

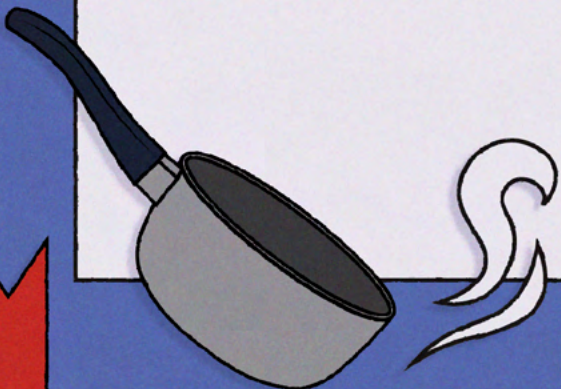
- 2 cups kale
- 1 cup orange slices with peel and seeds removed (or 1 whole orange)
- 1 cup sliced peaches, fresh or frozen (or 1 whole peach)
- 1 cup banana slices (1-2 whole bananas)
- 2 cups soy milk

Instructions

1. Combine all ingredients in a blender.
2. Blend to preferred consistency.
3. Pour into a glass and enjoy.

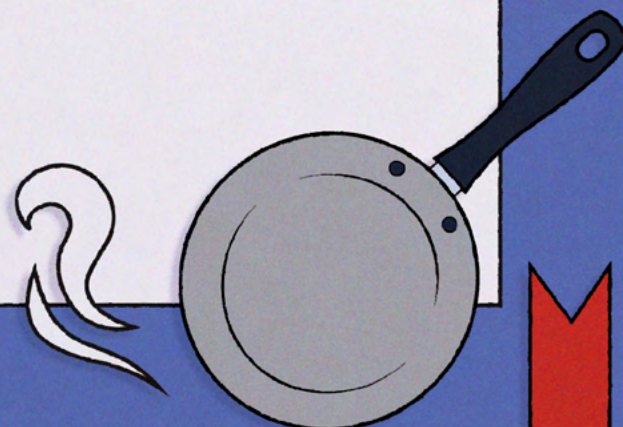
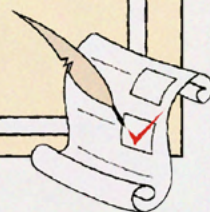
Our Story

This recipe includes three parts fruit, two parts leafy greens, and two parts water/milk. You can get creative and use what you have on hand.



Bicentennial Community Cookbook

Casseroles



Angela Revell's Sweet Sweet Potato Casserole

Contributor: Created by Angela Revell and shared by Samantha May

Ingredients

FOR THE CASSEROLE

- 6 cups sweet potatoes (42-ounce can)
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup milk
- 2 sticks butter, softened

FOR THE TOPPING

- 2 cups brown sugar
- 1 cup plain flour
- 1 stick butter, softened
- 2 cups finely chopped pecans

Instructions

1. Preheat oven to 350 degrees F.
2. Mix together the casserole ingredients and pour into a greased pan.
3. Blend together the topping mixture and sprinkle over the casserole.
4. Bake for 35 minutes.

Our Story

It's true that the sweet potato casserole is a popular Southern dish and there are countless variations. Angela, a retired school lunch lady, embraced straightforward and delicious recipes that could feed a crowd. Give this recipe a try and you're guaranteed to be invited to the next cookout!



Willodean May's Easy Forgotten Chicken Casserole

Contributor: Created by Willodean May and shared by Samantha May

Ingredients

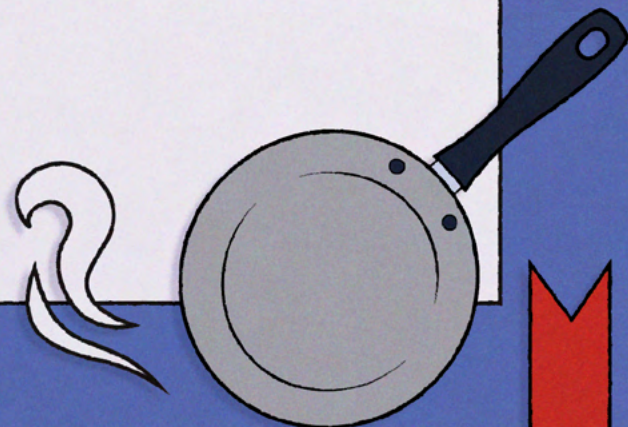
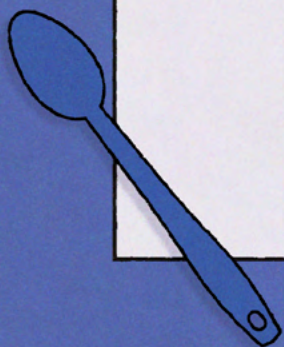
- 1 can (10 3/4 ounces) cream of celery soup
- 1 can (10 3/4 ounces) cream of mushroom soup
- 1 cup milk
- Tony Chachere's seasoning, to taste
- Paprika, to taste
- 1 1/4 cup + 2 tablespoons uncooked rice
- 3 pounds boneless skinless chicken, cubed
- 1 envelope dry onion soup mix

Instructions

1. Preheat oven to 350 degrees F.
2. Lightly grease 3-quart casserole dish.
3. In medium saucepan, combine soups, milk, Tony Chachere's seasoning, and paprika with uncooked rice. Heat this mixture until barely warm.
4. Pour rice mixture into lightly greased casserole dish.
5. Coat chicken evenly with onion soup mix.
6. Place chicken over rice mixture.
7. Cover with tinfoil and bake 1 1/2 hours or until chicken is tender.

Our Story

Willodean was very involved with her family and church family. She would whip up this delicious casserole for families in the community who needed something satisfying and easy.



Southern Squash Casserole

Contributor: MaLinda Allen

Ingredients

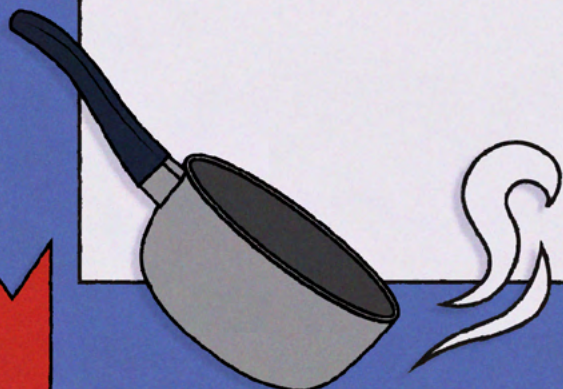
- PAM cooking spray
- 4 cups of yellow squash, sliced
- 1/2 cup of cold water
- 1 cup chopped Vidalia onion
- 1 stick of butter, sliced
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 sleeves of Ritz crackers, crushed
- 2 large eggs
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese
- Paprika, to taste
- 3 slices of bacon

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 13x9 baking dish with PAM.
3. In a large mixing bowl, add the sliced squash and cold water.
4. Cover with microwave-safe plastic wrap, then steam in microwave for 10 minutes.
5. Remove the plastic wrap, then add the chopped onion.
6. Add the sliced butter and stir until the butter has completely melted.
7. Add the salt, pepper, and crushed crackers, and mix.
8. Add the eggs, sour cream, and shredded cheese.
9. Mix well and pour mixture into the baking dish.
10. Sprinkle with paprika.
11. Place the three slices of bacon across the top of the casserole. The drippings of the bacon will add extra flavor to the casserole.
12. Bake for 30-40 minutes, or until the top is lightly browned.

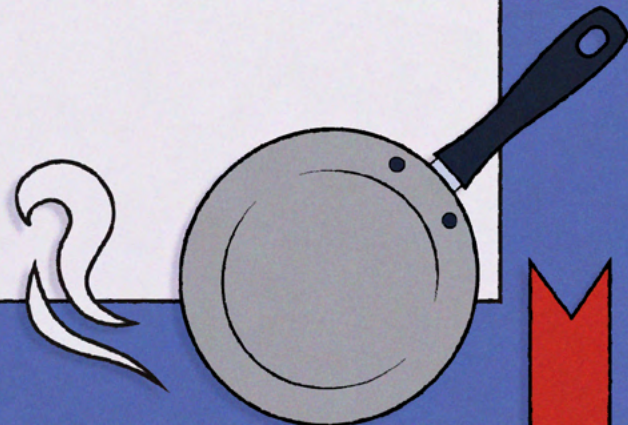
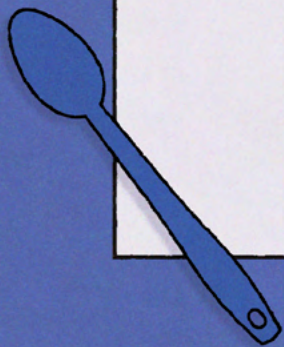
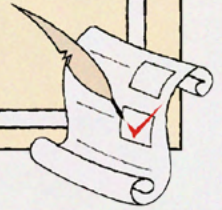
Our Story

This casserole has always been a family favorite. If you want to make it a little spicy, you can add pepper jack cheese or a splash of hot sauce to the mixture before putting it in the casserole pan. But I assure you, you don't want to skip the bacon. There is so much flavor from the bacon drippings.



Bicentennial Community Cookbook

Desserts



Aunt Danett's Southern Red Velvet Cake with Cream Cheese Frosting

Contributor: Danie Griffin-Turner

Ingredients

FOR THE CAKE

- 2 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon fine salt
- 1 teaspoon cocoa powder
- 1 cup vegetable oil
- 1 cup buttermilk, at room temperature
- 2 large eggs, at room temperature
- 2 tablespoons red food coloring
- 1 teaspoon white distilled vinegar
- 1 1/2 teaspoons vanilla bean paste

FOR THE FROSTING

- 1 pound cream cheese, softened
- 4 cups confectioners' sugar, sifted
- 2 sticks unsalted butter, softened
- 1 teaspoon clear vanilla extract
- 1/2 cup pecans, lightly roasted

Instructions

FOR THE CAKE

1. Preheat oven to 350 degrees F.
2. Lightly grease and flour three 8-inch round cake pans.
3. In a large bowl, sift together flour, sugar, baking soda, salt, and cocoa powder.
4. In another large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla.
5. Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.
6. Evenly divide the cake batter in the cake pans and place them in the oven evenly spaced apart.
7. Bake until a toothpick inserted in the center of the cake comes out clean, about 15-30 minutes.
8. Remove cakes from the oven and run a knife around the edges to loosen them from the pans.
9. Cool about 5 minutes, then invert the cakes onto a plate and re-invert them onto a cooling rack.
10. Let cakes cool completely before frosting.

FOR THE FROSTING

1. In a bowl, mix cream cheese, confectioners' sugar, and butter until fluffy.
2. Add the vanilla and mix until fluffy.
3. Store in the refrigerator until somewhat stiff before using.
4. Frost the cake and sprinkle the top with the pecans.

Our Story

Every Christmas, our home is filled with the rich, sweet aroma of red velvet cake, a cherished tradition in our family. As I lovingly prepare this festive dessert, I'm reminded of the joy and laughter it brings to my husband, Tim, and our three precious daughters. This recipe is more than just a dish; it's a memory of togetherness, a celebration of love, and a symbol of the warmth that fills our hearts during the holiday season. May this red velvet cake bring as much happiness to your family as it does to ours.



Alda Chambers' Okeechobee Chews

Contributor: Created by Alda Chambers and shared by Samantha May

Ingredients

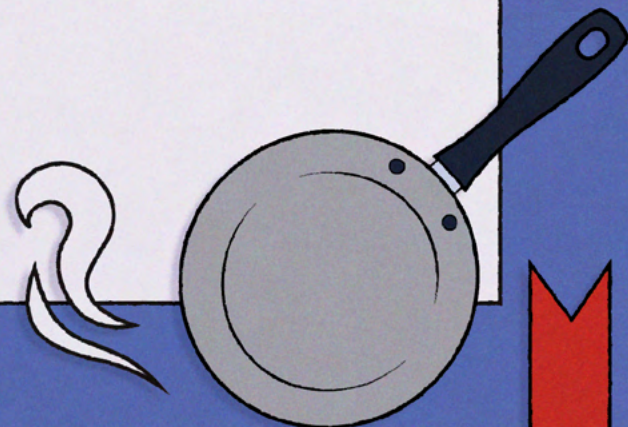
- PAM cooking spray
- 1 stick margarine, room temperature
- 1 box (16 ounces) light brown sugar
- 2 cups self-rising flour
- 3 medium or large eggs
- 1 teaspoon vanilla extract
- 1 cup walnuts, finely chopped

Instructions

1. Preheat oven to 350 degrees F.
2. Spray 9x13 pan with PAM.
3. Mix all ingredients except the walnuts. Once well mixed, fold in the nuts.
4. Bake 20-25 minutes or until golden brown around the edges. They may seem soft in the middle, but that's ok! You don't want to overcook as this will change the texture of the chews.
5. Cool completely before cutting into squares and enjoying.

Our Story

Alda had a great love for people and was passionate about making sure that everyone was fed. These Okeechobee Chews have comforted generations of family and friends across the community, and it would please her to no end if you would share it with your family and friends, too.



Caramel Cake

Contributor: Created by Betty Arnold and Cynthia Shaw and shared by Sarah Shaw

Ingredients

FOR THE CAKE

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 3 cups sifted cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla

FOR THE FROSTING AND FILLING

- 1 cup butter
- 2 cups brown sugar
- 1/2 cup milk
- 3 1/2 to 4 cups sifted confectioners' sugar
- 2 20-ounce cans of sliced pineapple

Our Story

My Grandmother ("Grangran"), Betty Arnold, figured out quickly that this was my favorite cake growing up. It was sweet and the pineapple had the right amount of zing. She kept the recipe pretty close to the chest until my mother guessed what it was but never wrote it down. Upon my grandmother's death, we received all of her recipe cards and were able to combine the appropriate ones to refer to in the future. I will always fondly remember having a sweet tooth when I was young and my Grangran allowed my brother and I to have a spoonful of frosting if I "quit running around the kitchen and go outside until dinner."

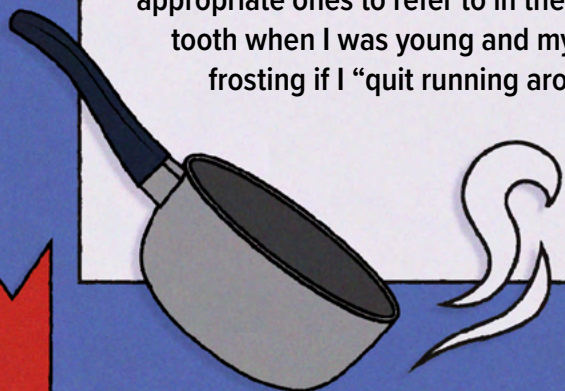
Instructions


FOR THE CAKE

1. Preheat oven to 350 degrees F.
2. Cream the butter and slowly add sugar. Add eggs one at a time, and then add sifted cake flour, baking powder, and salt.
3. Alternate slowly adding some of the milk and almond extract, beat until smooth. Add more milk and then add vanilla flavorings. Beat until smooth.
4. Pour batter into three greased and floured 9-inch pans. Bake for 25-30 minutes.
5. Cool in the pans for 10 minutes. Remove and finish cooling on racks.

FOR THE FROSTING AND FILLING

1. Melt butter and add brown sugar. Boil over low heat for 2-3 minutes, stirring constantly.
2. Slowly pour the milk into the mixture while stirring and bring back to a boil. Remove from heat and cool to lukewarm.
3. Stir in confectioners' sugar. Beat until thick enough to spread. If too thick, add a little hot water.
4. Drain the pineapple and dice the slices to spread evenly between the layers.
5. Dry pineapple with a paper towel to remove excess moisture.
6. Spread a thin layer of frosting on the first layer of cake and add a layer of pineapple. Repeat with remaining layers.
7. Add the top layer of cake over the cake in the frosting.





Special K Squares

Contributor: Created by Opal Tankersley and shared by Tim Tankersley

Ingredients

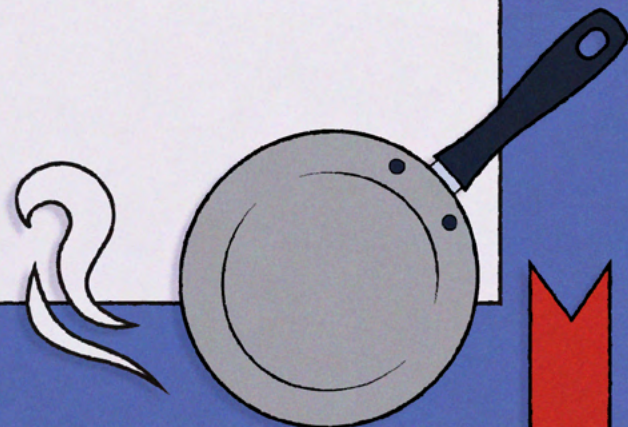
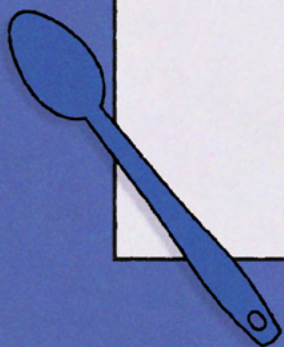
- 1 cup sugar
- 1 cup white Karo syrup
- 4 tablespoons butter
- 1 1/2 cup creamy peanut butter
- 6 cups (7 ounces) Special K cereal, crushed
- 1 12-ounce package semi-sweet chocolate chips
- 1 12-ounce package butterscotch chips
- 2 squares bitter baking chocolate

Instructions

1. Place sugar, syrup, and butter in a large pan. Bring to a boil and boil for one minute. Remove from heat and add peanut butter and cereal, mixing well.
2. Grease a 12x18 baking sheet pan and add cooked ingredients, spreading in an even layer.
3. Melt the chocolate chips, butterscotch chips, and bitter chocolate squares in a double boiler and stir until melted and smooth.
4. Spread the hot mixture over cereal/peanut layer and let it set until firm before cutting.
5. Makes over 90 squares.

Our Story

My mother always made these for Christmas and I now make them to share with friends and family. My grandkids are the ones that really look forward to having them.



Brownie Cookies

Contributor: Linda Schelin

Ingredients

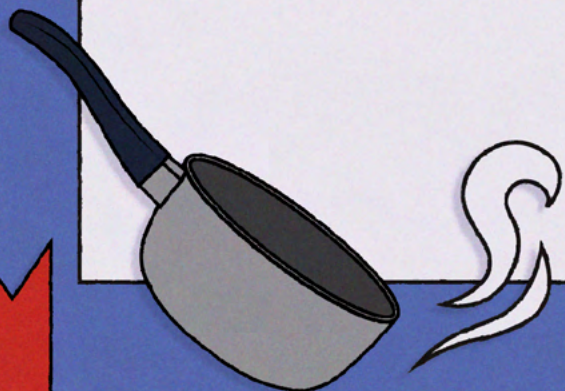
- 1/2 cup Hershey's Special Dark Chocolate 10% cacao unsweetened cocoa
- 1 cup sugar
- 1/2 cup (1 stick) unsalted butter, melted
- 3 tablespoons vegetable oil
- 1 egg
- 2 teaspoons vanilla
- 1 1/3 cups flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/3 cup Ghirardelli 60% cacao chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Line two cookie sheets with parchment paper.
3. In a medium bowl, combine cocoa, sugar, melted butter, and oil.
4. Beat in eggs and vanilla until fully incorporated.
5. In separate bowl, mix flour, salt, and baking powder.
6. Add to wet ingredients until a dough is formed. Do not overbeat.
7. Fold in chocolate chips.
8. Scoop out cookie and place on cookie sheets and flatten to your desired thickness.
9. Bake 10 minutes.
10. Allow to cool on cookie sheet 10 minutes before placing on cooling racks.

Our Story

Everyone wants this recipe after they taste these cookies.



Chocolate Chip Banana Snack Cake

Contributor: MaLinda Allen

Ingredients

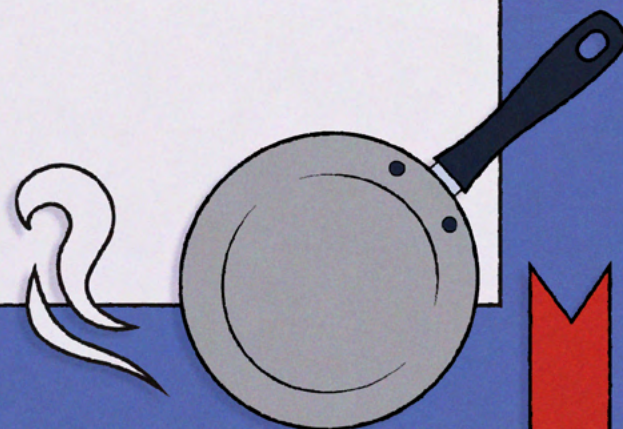
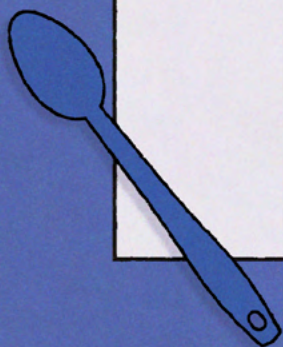
- 1 1/4 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 very ripe bananas, mashed
- 1/2 cup vegetable oil
- 2 large eggs
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F.
2. Coat a 9-inch square baking pan with cooking spray and set aside.
3. Combine flour, sugar, baking soda, and salt, then set aside.
4. In a mixing bowl, combine the mashed bananas, oil, and eggs until well mixed.
5. Combine the flour mixture, chocolate chips, and pecans with the banana mixture until well mixed.
6. Pour the batter into the prepared pan.
7. Bake for 40 minutes or until a toothpick inserted into the center comes out clean.
8. Cool in pan for 15 minutes and then serve it.
9. Serve warm or at room temperature. Serve it as is or with a spoonful of whipped cream.

Our Story

This snack cake is just another wonderful way to use up overripe bananas, and it's very moist. It is one of my family and friends' favorite cakes that I make.



Grandma Stoutamire's Cushaw Pie

Contributor: Created by Kathleen Bennett Barrinaeu and shared by Karen Strange

Ingredients

- 1 1/2 cups of cooked cushaw squash
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 3 large eggs, beaten

Instructions

1. Preheat oven to 375 degrees F.
2. In a mixing bowl, combine the cooked cushaw, sugar, salt, nutmeg, and beaten eggs. Beat the mixture lightly with an electric mixer until well combined.
3. Pour the mixture into a 9-inch-deep dish pie crust. Bake for 20 minutes. After 20 minutes, reduce the oven temperature to 350 degrees F and continue baking for an additional 30-40 minutes, or until a toothpick inserted into the center of the pie comes out clean. Let the pie cool on a rack before serving.

Our Story

My great-grandmother, Daisy Gatlin Stoutamire, always made this delicious pie. Unfortunately, she never wrote down the recipe. My aunt, Kathleen Bennett Barrineau, experimented with different ingredients until we decided this was the closest to the original.



Classic Banana Bread

Contributor: Kari Headings

Ingredients

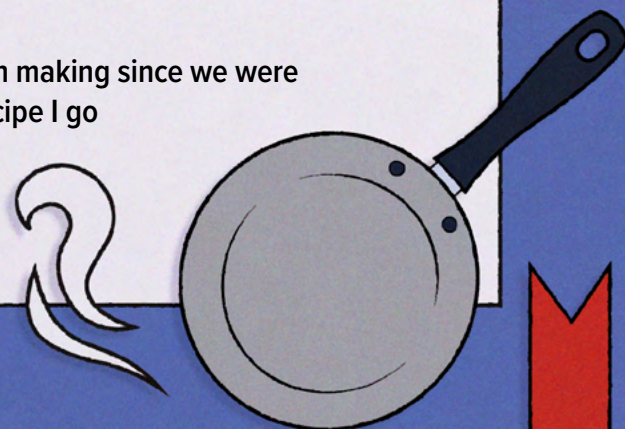
- 1 1/2 cups (205 g) all-purpose flour
- 2 tablespoons (14 g) peanut butter powder or powdered milk
- 1 teaspoon (3.7 g) baking powder
- 1/2 teaspoon (2.2 g) kosher salt
- 1/2 cup or 1 stick (113.5 g) unsalted, softened butter
- 1 cup (220 g) granulated sugar
- 2 large eggs
- 1 cup (210 g) very ripe banana (2 bananas)
- 1/2 tablespoon (7.5 ml) pure vanilla extract
- 1 teaspoon (3.8 g) baking soda
- 2 tablespoons (30 ml) bottled orange juice

Instructions

1. Preheat oven to 350 degrees F (176 degrees C). Prepare a 9x5x2.5-inch (22.86x12.7x6.35 cm) metal loaf pan with butter and flour, or cooking spray.
2. In a medium bowl, whisk together flour, peanut butter powder or powdered milk, baking powder, and salt.
3. Using a stand or hand mixer, beat the softened butter until fluffy and lighter in color, about two minutes.
4. Gradually add the sugar and beat until well blended, another three to five minutes.
5. Scrape down the sides of the bowl, then beat in the eggs one at a time, ensuring the mixture is uniform.
6. Peel and mix in the bananas. If the bananas aren't very ripe, mash them before adding.
7. Stir in the vanilla extract.
8. In a separate small container, whisk together the baking soda and orange juice; it should froth. Add this to your batter.
9. Gradually mix in the flour mixture until just combined and no dry flour is visible.
10. Pour the batter into the prepared loaf pan and bake until a tester comes out clean, about one hour and five minutes.
11. Allow the bread to sit in the pan for five to 10 minutes, then turn it out onto a rack to cool.
12. Note: For a classic domed top, add an extra 1/4 cup (30 g) all-purpose flour to the mix. This will slightly alter the texture but still result in delicious banana bread.

Our Story

This banana bread is a family recipe my sister and I have been making since we were allowed to use the oven by ourselves. This is always the recipe I go back to when I'm feeling nostalgic. There's just nothing like biting into a warm slice of fresh baked banana bread.



Date Bread

Contributor: Debbie Satterwhite

Ingredients

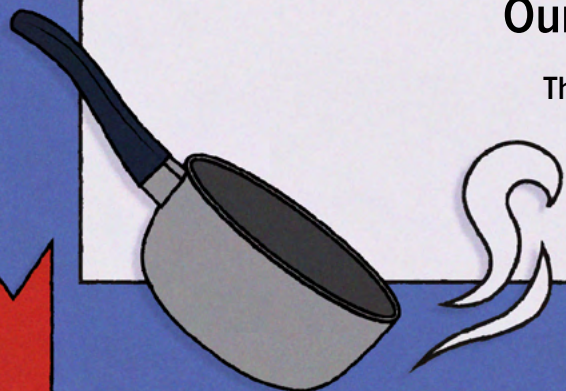
- 8 ounces dates, pitted
- 8 ounces candied cherries
- 1 teaspoon soda
- 1 cup water, boiling
- 2 tablespoons margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 cup nuts, chopped (your choice)

Instructions

1. Preheat oven to 350 degrees F.
2. Chop fine pitted dates and candied cherries finely and place them in a small bowl. Sprinkle with soda, then cover with boiling water. This process will soften them. Set the bowl aside for the mixture to cool slightly.
3. In a mixing bowl, cream together the margarine and sugar until smooth and well combined.
4. Beat in the egg and vanilla to the margarine mixture until everything is well incorporated.
5. In another bowl, sift together the flour and baking powder.
6. Alternating, add the dry ingredients and the date-cherry mixture to the creamed mixture, starting and ending with the dry ingredients. Stir in the chopped nuts.
7. Pour the batter into a greased and floured medium-sized loaf pan. Place in the preheated oven and bake for about 60 minutes, or until a toothpick inserted into the center comes out clean.
8. For a unique twist, while the bread is still warm, lay a Hershey's chocolate bar on top to melt, then spread evenly for a simple chocolate frosting. This bread is also delicious when served with a dollop of Cool Whip.
9. This date bread keeps well in both the refrigerator and freezer, ensuring you can enjoy it for days to come.

Our Story

This recipe is based on cherished memories of my grandmother's date cake, a recipe that was unfortunately lost.



Spiced Cranberry Bing Cherry Jell-O Salad

Contributor: Debbie Satterwhite

Ingredients

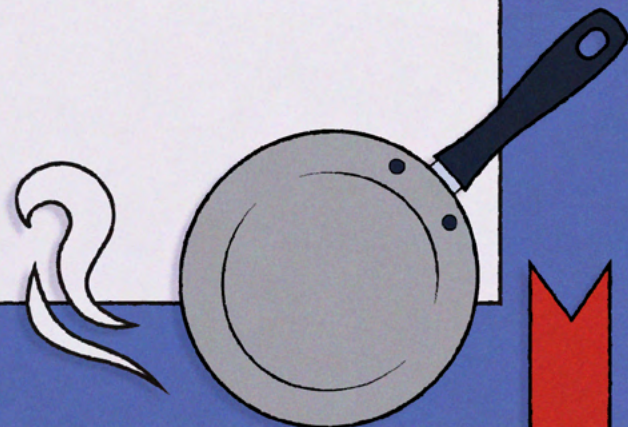
- 1 1/2 cups boiling water
- 1 package (4-serving size) sugar-free dark cherry Jell-O
- 1 package (4-serving size) sugar-free raspberry Jell-O
- 1 (16-ounce) can jellied cranberry sauce
- 3/4 cup cold water
- 1 tablespoon lemon juice
- 1/4 teaspoon cinnamon
- 1/8 teaspoon cloves
- 1 (16-ounce) can Bing cherries, drained (you may substitute part of the juice for cold water)
- 1 (8-ounce) can crushed pineapple, undrained
- 1/2 cup nuts, chopped (optional)
- 1 cup Cool Whip
- 1 tablespoon Miracle Whip or mayonnaise

Instructions

1. In a large bowl, mix the boiling water with the packets of sugar-free dark cherry and raspberry Jell-O until fully dissolved.
2. Stir in the jellied cranberry sauce, breaking it up until the mixture is somewhat smooth.
3. Add the cold water, lemon juice, cinnamon, and cloves to the Jell-O mixture. Then fold in the drained Bing cherries, crushed pineapple (with its juice), and if you like, the chopped nuts. Stir until everything is well mixed.
4. Pour the mixture into a large serving bowl. Place it in the refrigerator and chill until the salad is fully set.
5. In a small bowl, blend together the Cool Whip and Miracle Whip (or mayonnaise) until smooth.
6. Once the Jell-O salad has set, garnish the outer edge of the salad with the Cool Whip mixture before serving.

Our Story

This is a favorite recipe for Thanksgiving and Christmas.



Microwave Peanut Brittle

Contributor: Debbie Satterwhite

Ingredients

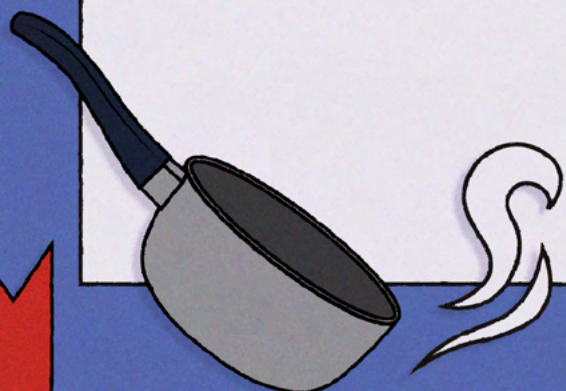
- 1 cup raw peanuts
- 1 cup sugar
- 1/2 cup light corn syrup
- 1/4 teaspoon salt
- 1 tablespoon butter
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Instructions

1. Grease a cookie sheet and set it aside.
2. In a large microwaveable dish (such as a 2 1/2-3-quart Corningware casserole dish), combine the raw peanuts, sugar, light corn syrup, and salt.
3. Microwave uncovered on high for four minutes.
4. Remove from the microwave and stir.
5. Microwave for an additional three to four minutes, until the mixture turns light brown.
6. Add the butter and vanilla to the mixture.
7. Microwave for two more minutes.
8. Remove from the microwave and quickly stir in the baking soda; the mixture will foam.
9. Immediately pour the mixture onto the greased cookie sheet and allow it to cool for several hours.
10. Once cooled, break the brittle into pieces and store them in a tightly covered tin.

Our Story

My husband has a friend who loves this and looks forward to a batch every Christmas.



Old Fashioned Pound Cake

Contributor: Donald R. Morgan

Ingredients

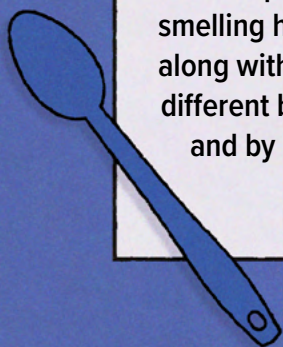
- 1/2 cup Crisco butter-flavored shortening, plus extra for greasing pan
- PAM Baking Spray with flour
- 1 cup Kerrygold butter
- 1/2 cup Plugrà butter
- 6 large brown eggs
- 1 cup of whole milk or half and half
- 3 cups and 6 tablespoons of Swans Down Cake Flour, sifted
- 3 1/2 cups of granulated sugar
- 2 tablespoons pure vanilla extract
- 1 tablespoon pure lemon extract
- 1/4 teaspoon pure almond extract (optional)
- 9-inch bundt or tube (Angel Food) pound cake pan

Instructions

1. Grease the cake pan generously with shortening, then spray with PAM. Dust the pan with all-purpose flour to ensure easy release. Set aside.
2. Allow the butter, eggs, and milk or half and half to come to room temperature for about 30 minutes to an hour, ensuring that the butter is softened.
3. Sift the cake flour at least once and set aside.
4. In a mixing bowl, cream together the Kerrygold butter, Plugrà butter, and 1/2 cup of Crisco shortening on medium speed until smooth.
5. Gradually add the granulated sugar to the butter mixture, blending well for about three to five minutes until fully incorporated and smooth.
6. Add the eggs one at a time, blending well after each addition.
7. Alternate adding the sifted cake flour and the milk mixture, beginning and ending with the flour.
8. Stir in the vanilla and lemon extracts. If using almond extract, add it at this point as well.
9. Pour the batter into the prepared cake pan and bake for about 1.5 hours, or until a toothpick inserted into the center comes out clean.
10. Do not preheat the oven before baking. After baking, allow the cake to cool in the pan for about 10 minutes before transferring it to a wire rack or flat surface to cool completely.
11. Let the cake stand for an hour or more before storing.

Our Story

This recipe is an adaptation of my maternal grandmother's original pound cake recipe. I grew up smelling her delicious pound cakes bake year-round. As I grew older, I baked these along with her and soon made the recipe my own by using more/ different butters and extracts and less eggs than she used; and by not preheating my oven.



Nannie's Orange Coconut Cake

Contributor: Created by Estelle Greene Stripling and shared by Jane Ohlin

Ingredients

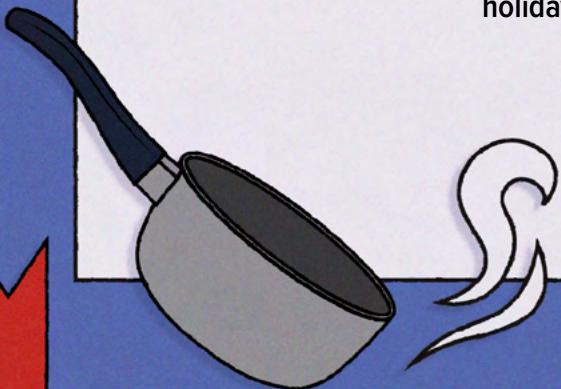
- 1 box of orange or butter flavor commercial cake mix
- 4 eggs
- 1/3 cup vegetable oil
- 1/2 stick butter
- 2 teaspoons flour
- 3/4 cup sugar
- 1/2 cup orange juice freshly squeezed from oranges, including pulp
- 2/3 cup chopped pecans
- 1 teaspoon vanilla
- 1/4 cup coconut plus extra to decorate cake
- 2 eggs
- Cream cheese frosting

Instructions

1. Preheat oven to 350 degrees F. Grease and flour two cake pans.
2. In a mixing bowl, combine the commercial cake mix, four eggs, and 1/3 cup vegetable oil. Mix well. Pour the batter evenly into the two cake pans and bake according to the package directions.
3. In a pan, melt the butter and flour together. Add 3/4 cup sugar and the orange juice with pulp. Cook over high heat, stirring constantly. Once the mixture is hot, pour in the pecans, vanilla, coconut, and two eggs to thicken. Cook until it reaches a gooey, sticky consistency, being careful not to burn it.
4. Once the cakes are finished baking and cooled, turn each cake over and frost the bottoms using commercial cream cheese frosting. Spread the orange filling over the bottom layer of the cake, making sure not to let it drip over the sides. Frost the top and sides of the cake with commercial cream cheese frosting and sprinkle coconut on the top and sides for decoration.

Our Story

My grandmother, Estelle Greene Stripling, was the mother of my mom, Ann Boyd. We called my grandmother "Nannie." This recipe was created by Nannie and has been cherished at all family holiday meals for as long as we remember, so at least 70 years.



Mini Pecan Pie Muffins

Contributor: Angela Miller

Ingredients

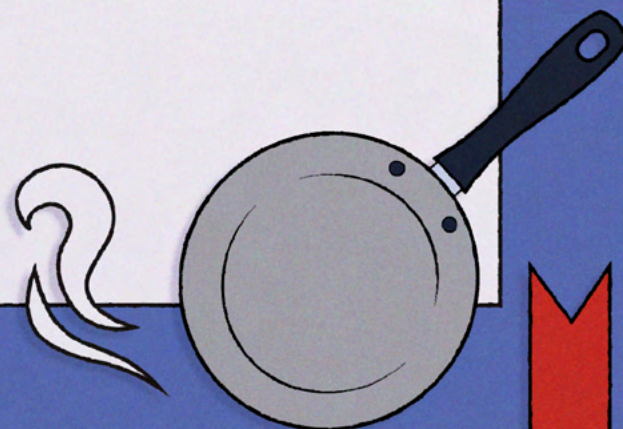
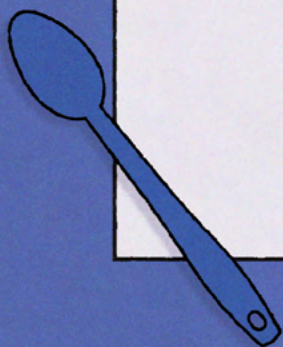
- 1/2 cup pecans
- White rice
- Mini muffin pan liners
- 1/2 cup plain flour
- 1 cup brown sugar
- 1 stick butter
- 2 eggs
- 1 teaspoon vanilla

Instructions

1. Preheat oven to 350 degrees F.
2. Process pecans in a food chopper or use a mallet to completely crush them.
3. Add a teaspoon of rice into each muffin cup.
4. Place a muffin liner onto the rice (this keeps the bottoms from burning).
5. In a mixing bowl, combine flour, brown sugar, pecans, butter, eggs, and vanilla. Stir until all ingredients are incorporated.
6. Fill each muffin cup halfway with batter.
7. Bake for 23-26 minutes.
8. Makes 36 mini muffins.

Our Story

These muffins were inspired by my daughter, Sarah. They were created after experimenting with ingredients following a bake sale where Sarah bought three small muffins.



Christmas Mud Pie

Contributor: Brittany Dransfield

Ingredients

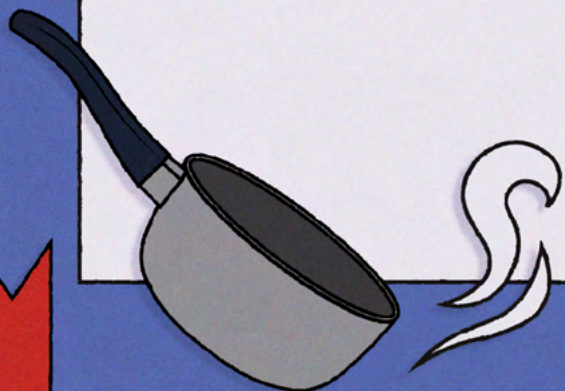
- Oreo cookie pie crust
- Chocolate syrup
- 1/2 gallon vanilla ice cream
- 12 crushed peppermint candy canes
- Thawed whipped topping

Instructions

1. Drizzle some chocolate syrup into the bottom of an Oreo cookie pie crust. Set aside.
2. Allow the ice cream and whipped topping to thaw on the counter.
3. Unwrap peppermints or candy canes and place them in a food processor until crushed into small pieces or place them in a Ziplock bag and use a rolling pin or flat part of a meat tenderizer to smash them into very small pieces.
4. Once the ice cream is thawed to a soft serve consistency, transfer it to a large bowl. Mix in the crushed candy cane with a large spoon until incorporated.
5. Pour the ice cream mixture into the cookie pie crust and spread it evenly. Drizzle with chocolate sauce.
6. Set the pie in the freezer for at least 30 minutes.
7. Remove the pie from the freezer and spread the thawed whipped topping on top. Drizzle with more chocolate sauce and sprinkle with crushed candy cane.
8. Freeze the pie for at least another 30 minutes before serving.

Our Story

This Christmas Mud Pie is a favorite in my family and is very easy to put together. It can easily be made with non-dairy ice cream and whipped topping, if desired.



The World's Best Chocolate Chip Cookies

Contributor: Created by Vanessa Unglaub and shared by Candi Unglaub Aubin

Ingredients

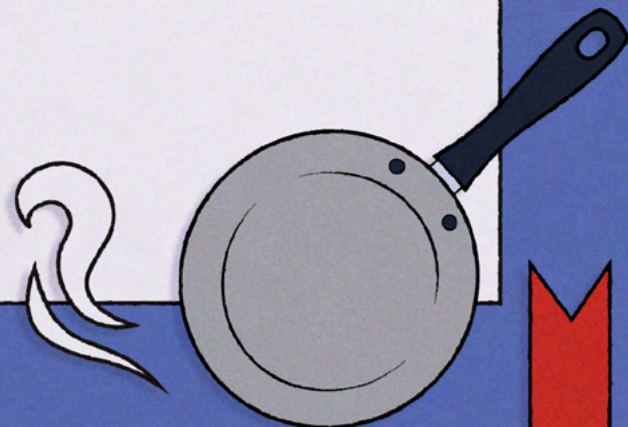
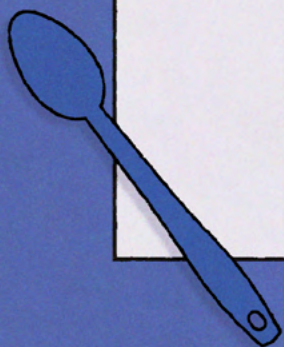
- 1 cup butter (or 1/2 cup margarine and 1/2 cup butter)
- 3/4 cup sugar
- 3/4 cup brown sugar (packed)
- 1 egg
- 2 1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups semi-sweet chocolate chips

Instructions

1. Preheat oven to 375 degrees F.
2. Combine and cream together the butter and sugars.
3. Stir in the egg.
4. Combine the flour, salt, and baking soda, then stir them into the butter mixture.
5. Stir in the chocolate chips.
6. Place rounded teaspoonfuls of dough onto a cookie sheet.
7. Bake for 10-12 minutes.

Our Story

This recipe was given to me by Vanessa Unglaub, my dad's wife, and it's her mother's recipe. I always thought I made good chocolate chip cookies until I tried this one. The difference between this recipe and the Toll House recipe is that Toll House has two eggs and a teaspoon of vanilla, while this one has one egg and no vanilla. I was surprised by how much difference that could make. Everyone will ask for more!



Oatmeal Pudding

Contributor: Carolyn Cohen

Ingredients

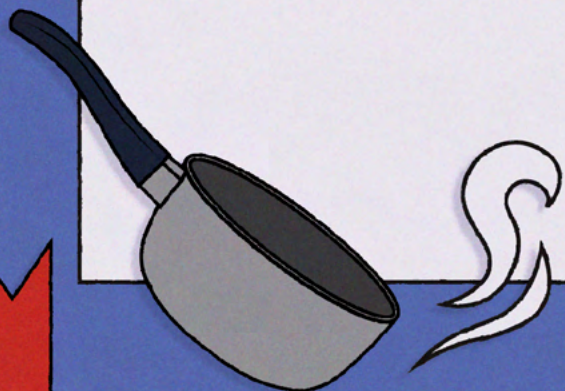
- 1/2 to 3/4 cup rolled oats (not instant or quick oats)
- 2 cups milk
- 2 eggs
- 1/4 cup honey
- 1 teaspoon nutmeg (adjust to taste)
- 1/4 to 3/4 cup chopped dates (or as desired)
- 1/4 to 3/4 cup chopped walnuts (or as desired), or any other dried fruit and/or nut/seed combo
- 1 or 2 pears or apples, cut small (optional)

Instructions

1. Mix all the ingredients together in an oven safe dish.
2. Let the mixture sit for 15 minutes to allow the oats to soften.
3. Bake at 325 degrees F for approximately one hour, or until firm, stirring once or twice at the start to prevent the oats from sinking.
4. Alternatively, for the microwave method: Microwave on high for three minutes, stir, microwave for another three minutes on high, stir again. Then microwave on 80% power for eight minutes, or until firm.
5. Place the pudding in the oven to brown the top, if desired.
6. Variation: Instead of or in addition to dried fruit, you can add two peeled, cut up pears or apples.

Our Story

This oatmeal pudding is similar to rice pudding and was devised after a discussion with a British friend who mentioned his mom used to make an oatmeal pudding. In the U.K., “pudding” refers to dessert rather than the U.S. definition of a sweet, milk-based dessert similar in consistency to egg-based custard.



Fresh Strawberry Cake

Contributor: Connie Gurley

Ingredients

FOR THE CAKE

- Nonstick cooking spray (or butter and flour)
- 3 cups cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 sticks unsalted butter
- 2 cups sugar
- 4 eggs
- 1 cup whole milk
- 2 teaspoons vanilla extract

FOR THE FROSTING

- 1 box powdered sugar
- 1 stick butter, room temperature
- 1 8-ounce block of cream cheese
- 1 teaspoon vanilla extract
- 1 pint of fresh strawberries, washed, blotted dry, and sliced (reserve at least 5 strawberries for decorating)

Instructions

FOR THE CAKE

1. Preheat oven to 350 degrees F. Coat three 9-inch cake pans with nonstick cooking spray.
2. Sift flour into a bowl. Add baking powder and salt to the sifted flour and sift again.
3. In a mixer, cream butter, then gradually add sugar until light and fluffy.
4. Add eggs one at a time, mixing after each addition.
5. Decrease mixer speed to low and gently add flour mixture alternately with milk and vanilla extract, beginning and ending with flour. Avoid overbeating.
6. Divide batter into pans and bake for 20 minutes. Cool for 10 minutes then transfer to cooling rack.

FOR THE FROSTING

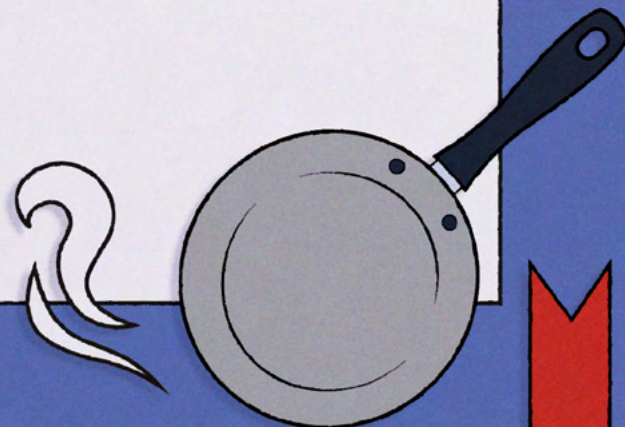
1. Sift two cups of powdered sugar into a bowl and set aside.
2. In a mixer at high speed, cream the butter and cream cheese until well blended.
3. At low speed, gradually add vanilla extract and powdered sugar to taste.

ASSEMBLY

1. Frost the top of one layer, then add sliced strawberries on top, leaving a 1/2-inch border.
2. Place the next layer on top and repeat the frosting and strawberry layer.
3. Top with the final layer and frost the entire cake with the remaining icing. Decorate with berries.

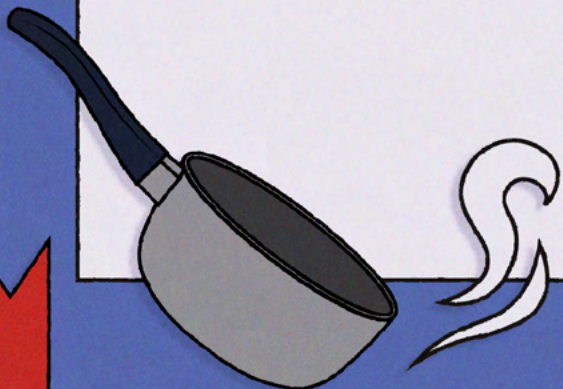
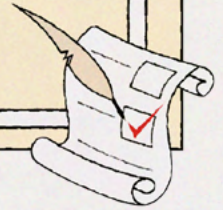
Our Story

This cake is a favorite at family gatherings and was often requested by my husband for United Way employee campaigns.



Bicentennial Community Cookbook

Main Courses



Shrimp and Grits

Contributor: Tim Tankersley

Ingredients

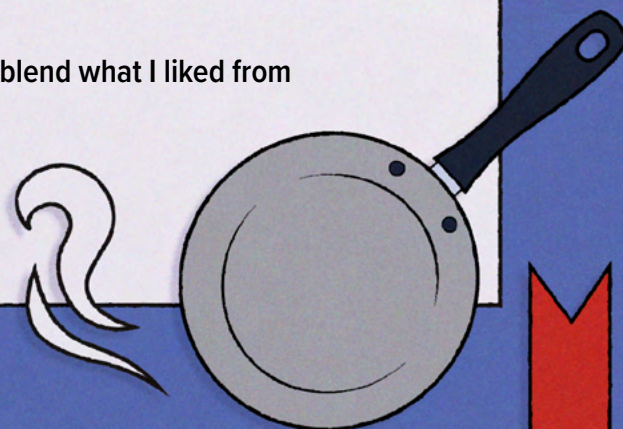
- 2 cups water
- 2 cups milk
- 1 cup Bumpy Road Farm stone-ground white grits
- 1/2 teaspoon salt
- 3 tablespoons unsalted butter
- 2 cups (approximately 8 ounces) smoked gouda cheese, shredded
- 1 pound shrimp, peeled and deveined
- 6 slices bacon, chopped
- 1 cup thinly sliced scallions
- 2 tablespoons parsley, chopped
- 2 large cloves garlic, minced
- 1/2 cup bell pepper, chopped
- 4 tablespoons lemon juice
- 1 cup chicken stock
- 1/2 cup crushed canned tomatoes
- 1 teaspoons Cajun seasoning

Instructions

1. Bring water and milk to a boil. Add grits and salt, reducing heat to a simmer. Cook until liquid is absorbed and grits are done, about 30-45 minutes.
2. Remove from heat and stir in butter and cheese.
3. Rinse shrimp and pat dry.
4. Fry bacon in a large skillet until brown. Remove bacon from pan, leaving bacon grease. Add shrimp and cook until done.
5. Remove shrimp and sauté scallions, parsley, garlic, and bell pepper until just softened.
6. Add lemon juice and chicken stock to deglaze the pan.
7. Stir in tomatoes, shrimp, Cajun seasoning, and bacon and sauté for about two minutes.
8. Spoon grits into a serving bowl and top with shrimp mixture. Serve immediately.

Our Story

I have eaten shrimp and grits across the South and decided to blend what I liked from these experiences into my own version.



Sesame Chicken

Contributor: Linda McCarthy

Ingredients

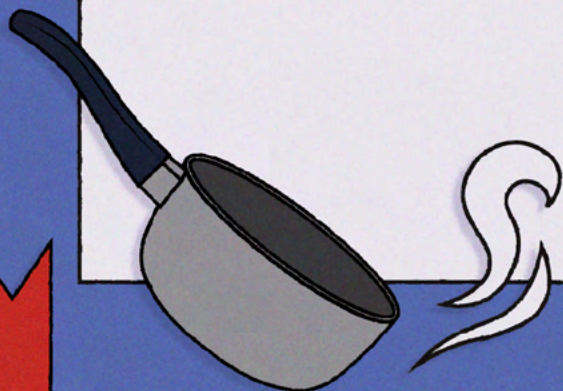
- 1/3 cup melted butter
- 1/3 cup white wine
- 1/3 cup tamari or soy sauce
- 2 chicken breasts
- Sesame seeds

Instructions

1. Mix butter, wine, and tamari in a shallow cooking pan. I use a Pyrex pie pan.
2. Marinate chicken breasts for about 30 minutes flipping over midway.
3. Broil breasts in marinade for about five minutes per side about six inches below heat.
4. For the last minute, sprinkle with sesame seeds. Watch carefully so they don't burn.
5. Serve chicken with rice, pouring cooked marinade over it.

Our Story

My husband introduced me to this recipe when we first met. We make it a lot and serve with brown rice and steamed broccoli.



Nana Dort's Cheese Grits: Gnocchi à la Romaine

Contributor: Created by Arthur Talbert's Nana Dort and shared by Liz Talbert

Ingredients

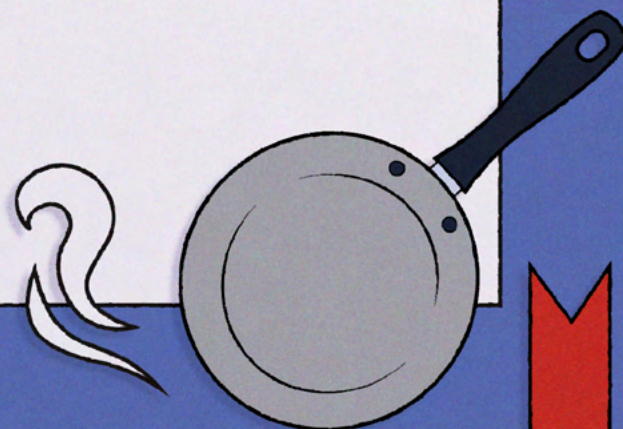
- 1 quart milk
- 1 cup butter, divided in half
- 1 cup hominy grits (NOT instant)
- Salt and pepper, to taste
- 1/2 to 1 cup shredded Gruyère cheese
- 1/3 cup grated Parmesan cheese

Instructions

1. Bring milk to boil.
2. Add 1/2 cup butter, stir until melted.
3. Gradually stir in grits.
4. Resume boil and cook, stirring continuously until thickened.
5. Remove from heat, season with salt and pepper, to taste.
6. Beat with electric beater for five minutes until creamy.
7. Pour into a 13x9 dish and allow to cool.
8. Cut into rectangles, then lay the rectangles one over the other, slightly overlapping (like dominoes), in a buttered, shallow casserole dish.
9. Sprinkle with shredded cheeses and pour 1/2 cup of melted butter over the top.
10. Bake at 400 degrees F for 35-40 minutes for a light brown crust.

Our Story

This recipe was handed down from my husband's grandmother to his mother and then to him. We make it every Thanksgiving and Christmas, plus any other occasion that deserves a pile of butter and cheese! The leftovers make a quick and delicious breakfast.



Dad's Hot Sausage Quiche

Contributor: Created by Carol Miller and shared by Mary LaBatt

Ingredients

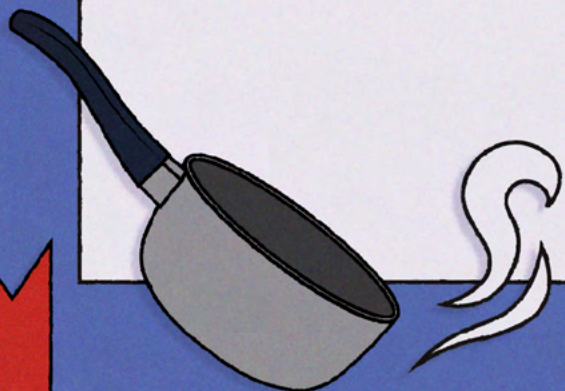
- 8 ounces hot bulk sausage
- 1/2 cup chopped green bell pepper
- 1/4 cup chopped onion
- 3 eggs
- 3/4 cup half and half
- 1 1/2 cups grated sharp cheddar cheese
- 1 9-inch baked pie shell
- Paprika, to taste

Instructions

1. Crumble sausage into a hard plastic colander and set into a 1-quart casserole dish.
2. Sprinkle bell pepper and onion over top.
3. Microwave on high for three minutes, stirring midway through cooking.
4. Discard grease, but do not wipe casserole dish clean.
5. In the casserole, beat together eggs and half and half.
6. Stir in cheese and cooked sausage mixture.
7. Pour mixture into the baked pie shell.
8. Sprinkle with paprika.
9. Rotating quiche every three minutes, microwave on 70% power until center is set, approximately 15 minutes.
10. Let stand at least 10 minutes before cutting.

Our Story

My father taught school and my mother worked until 5 p.m. each night. Thus, my father cooked dinner for our family of six every night. This is one of his recipes that I use again and again.



Tallahassee Wild Golden Chanterelle Omelet

Contributor: Mary Z. Cox

Ingredients

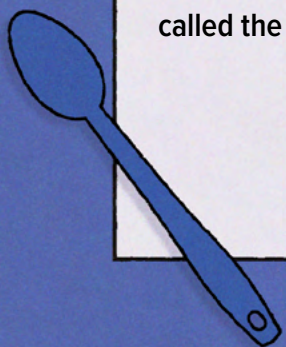
- Cooking oil spray
- 4 local farm fresh eggs (from a farmers market, local farm, or your own yard)
- Salt and pepper, to taste
- 2 tablespoons fresh garden chives, chopped
- 1 tablespoon fresh parsley, chopped
- 6-8 small, clean wild chanterelle mushrooms
- 1/4 cup of grated Double Gloucester cheese

Instructions

1. Gather chanterelle mushrooms yourself during the summer in or near Tallahassee in the hot, rainy season. They prefer an oak or pine hammock.
2. Use a medium-large stainless steel or copper skillet with a tight-fitting glass lid. Spray with cooking oil to prevent sticking.
3. Beat eggs with a hand whisk until frothy.
4. Add salt, pepper, chives, and parsley to eggs, then stir.
5. Heat skillet to medium low and pour in eggs and herbs.
6. Put on glass lid and watch your eggs and heat.
7. When it looks like the omelet is about 1/2 set, sprinkle the chanterelles and cheese evenly over the omelet.
8. Put the skillet lid back on and watch the omelet.
9. When it looks done, use a spatula to loosen the edges, fold over omelet, and remove from pan.

Our Story

Chanterelle mushrooms grow wild in the hot, rainy summer in wooded yards and sections of Tallahassee. My husband, Bob Cox, and I have gotten up for years in the mornings after a rain to gather chanterelles and use them in homemade meals in the summertime. If you brush off any dirt on the chanterelles with a mushroom brush, you will preserve their buttery flavor, which washing reduces. Don't substitute with any other wild mushrooms, especially the big white ones. Those are called the Angel of Death. Don't pick those!



Carrot Soufflé

Contributor: Patsy Bates

Ingredients

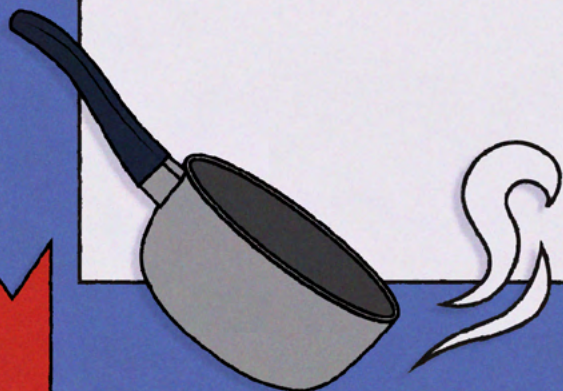
- 1 pound of carrots, peeled and sliced
- 1 stick of butter, melted
- 3 eggs
- 1 cup sugar
- 3 tablespoons flour
- 1 teaspoon baking powder
- 1 teaspoon Mexican vanilla extract

Instructions

1. Cook carrots until tender in small amount of salted boiling water.
2. After carrots are tender, drain.
3. Combine carrots and butter in blender, and blend until smooth.
4. Add remaining ingredients and blend well.
5. Pour into a greased 1-quart casserole dish.
6. Bake at 350 degrees F for 45 minutes or until firm.

Our Story

Most people think it's sweet potato! Carrot Soufflé is a favorite in our family!



Panamanian Empanadas

Contributor: Jillyann Sanchez-Herman

Ingredients

FOR THE DOUGH

- 2 cups all-purpose flour
- 1 tablespoon of sugar
- 1 teaspoon kosher salt
- 1 stick unsalted butter, cut into small pieces and chilled
- 2 large eggs, lightly beaten
- 1/4 cup dry white wine
- 1 teaspoon white vinegar

FOR THE FILLING

- 1 tablespoon vegetable oil, plus more for frying
- 1/2 teaspoon achiote seeds (also called annatto seeds)
- 1/4 pound ground beef
- 1 garlic clove, minced
- 1 small onion, finely diced
- 1/4 cup red bell pepper, finely chopped
- 1/4 cup tomato, seeded and chopped
- 1/2 tablespoon tomato paste
- 1/4 cup chicken stock or low-sodium broth
- 2 tablespoons cilantro, chopped
- Kosher salt, to taste
- Freshly ground black pepper, to taste

Our Story

When I was a little girl living in Panama, my grandma used to make these for me and my mom for breakfast. When I was around 11 years old, my grandma taught me how to make the empanadas. I now have shown my 10-year-old how to make them.

Instructions

FOR THE DOUGH

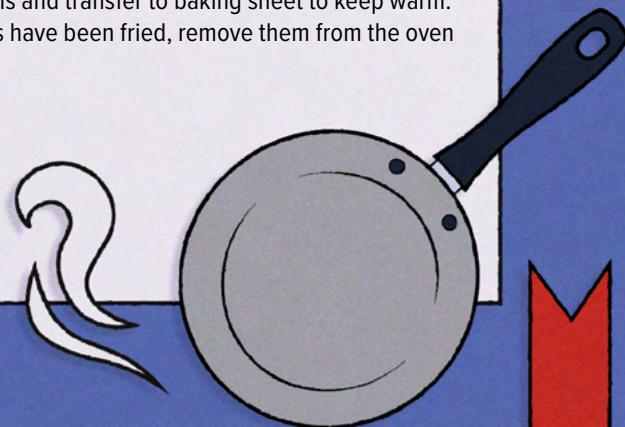
1. In a food processor, pulse flour with sugar and salt to combine, about five pulses.
2. Add butter and pulse until mixture resembles coarse meal, eight to 10 pulses.
3. Beat eggs with wine and vinegar and drizzle over flour mixture.
4. Pulse until the dough just comes together.
5. On a lightly floured work surface, gently form dough into a smooth 1-inch-thick disk.
6. Wrap dough in plastic and refrigerate until firm, about 1 hour.

FOR THE FILLING

1. Heat oil in a medium skillet.
2. Add achiote seeds and cook over moderately high heat until seeds darken and oil is orange, about one minute. Discard seeds.
3. Add ground beef to skillet and cook, breaking up meat with a wooden spoon, until no pink remains, about three minutes.
4. Add garlic, onion, and bell pepper and cook over moderate heat until onion is softened, about five minutes.
5. Add tomato, tomato paste, and chicken stock and simmer over moderate heat until liquid has nearly evaporated, about three minutes.
6. Stir in cilantro and season with salt and pepper. Let cool.

FORM THE EMPANADAS

1. Roll out the dough to 1/8-inch thickness on a generously floured work surface.
2. Using a five-inch round biscuit cutter, stamp out as many rounds as possible (you should have about 20).
3. Reroll dough scraps and stamp out additional rounds, if possible.
4. Brush excess flour off rounds.
5. Working with one round at a time and keeping remaining rounds covered with plastic wrap, spoon two teaspoons of the filling on one side of dough round.
6. Fold dough over to enclose filling and crimp edges with a fork to seal.
7. Cover empanadas with plastic wrap while you form remaining empanadas.
8. Heat oven to 350 degrees F and place a baking sheet on the middle rack of oven.
9. Heat 1/2 inch of oil in a deep skillet to 350 degrees F.
10. Fry four empanadas at a time, turning once, until browned and crisp, about two minutes.
11. Drain on paper towels and transfer to baking sheet to keep warm.
12. When all empanadas have been fried, remove them from the oven and serve.



American Chop Suey

Contributor: Joanie Batten

Ingredients

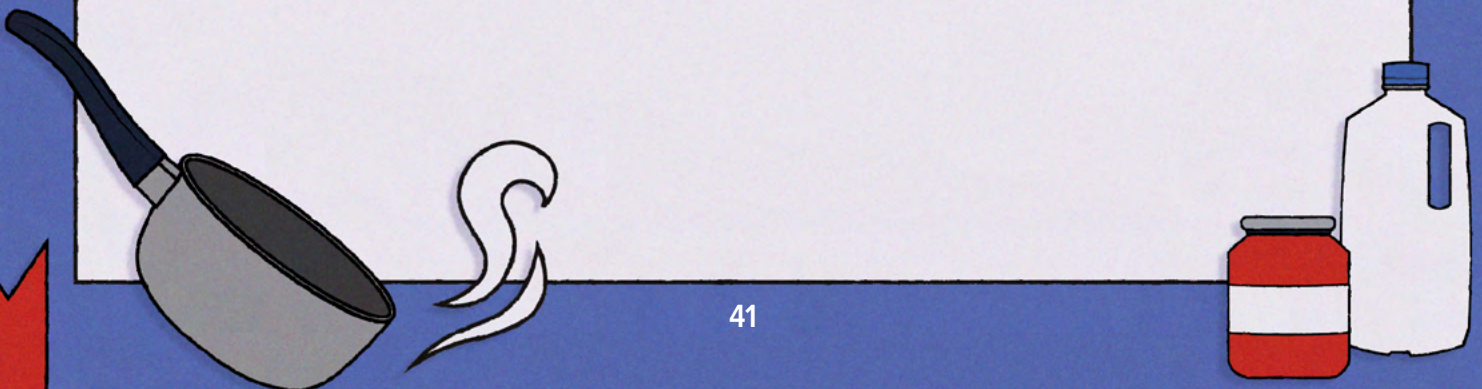
- 1 teaspoon oil or butter
- 1 pound ground beef
- 1/2 cup onion, chopped
- 1/2 cup corn
- 1/2 green beans
- 12 ounce can or fresh chopped tomatoes
- 1/4 cup dry basil
- 1/4 cup dry oregano
- 1/2 teaspoon ground pepper
- Salt to taste
- 6 ounces tomato paste
- 2-3 cups of cooked and drained pasta (elbows or small shells works best)

Instructions

1. Sauté the onion in a small amount of butter or oil until translucent.
2. Brown the ground beef and drain.
3. Combine beef, onion, and other vegetables in a large sauté pan or Dutch oven over medium heat.
4. Once combined, add dried herbs and seasonings then tomato paste, blending well.
5. Simmer covered for about 15 minutes then add cooked pasta to mixture.
6. Simmer covered for another 10-15 minutes, then serve.

Our Story

Growing up in Massachusetts, I recall making this with my mother. Over the years, I have adapted this recipe to include my favorite vegetables, herbs, and spices. This is adaptable to any flavors you desire.



Bobby B's Goulash

Contributor: John R. Bradley (Bobby)

Ingredients

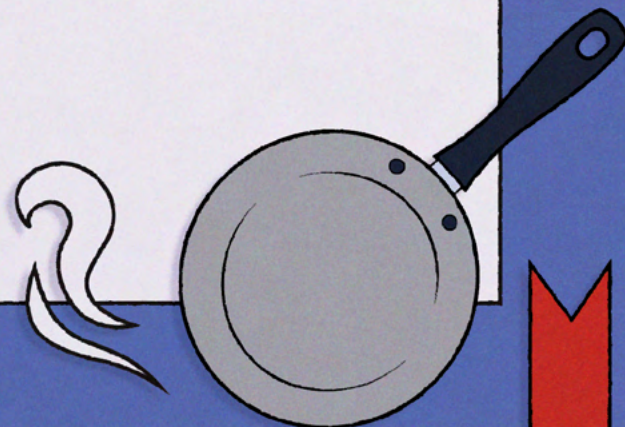
- 1 pound ground beef
- 1 pound Italian sausage
- 1 medium onion, chopped
- 1 green pepper, chopped
- 3 cloves garlic, minced
- 2 1/2 cups chicken broth
- 15-ounce can of tomato sauce
- 2 14.5-ounce cans fire roasted tomatoes
- 15-ounce can whole corn, drained
- 2 teaspoons Italian seasoning
- 3/4 teaspoon paprika
- 3/4 teaspoon sugar
- 1 tablespoon Worcestershire sauce
- Salt and pepper, to taste
- 1 pound uncooked elbow macaroni
- 8 ounces sliced mushrooms
- 1 cup sharp grated cheddar cheese
- 1/2 cup grated Parmesan cheese
- 2 to 3 dashes of hot sauce

Instructions

1. In a five-quart pan, brown ground beef over medium-high heat until broken up and no longer pink.
2. Add onion and green pepper and cook until tender, about three to five minutes. Drain fat if necessary.
3. Add garlic, cook one minute.
4. Add chicken broth, tomato sauce, roasted tomatoes, corn, and all seasonings.
5. Add Worcestershire sauce, salt, and pepper.
6. Bring to a boil and cover and reduce heat to medium-low. Simmer for 15 minutes.
7. Add the macaroni and mushrooms and cook until macaroni is done, about 18 minutes.
8. Taste pasta to test for doneness.
9. Remove from heat, stir in cheese and hot sauce, and allow to sit covered for five to 10 minutes.
10. Mix well and serve.

Our Story

This recipe is one of the favorites of my seven grandchildren and one of the first that I taught two of my granddaughters how to make and now make on their own.



Bobby B's Chicken and Rice

Contributor: John R. Bradley (Bobby)

Ingredients

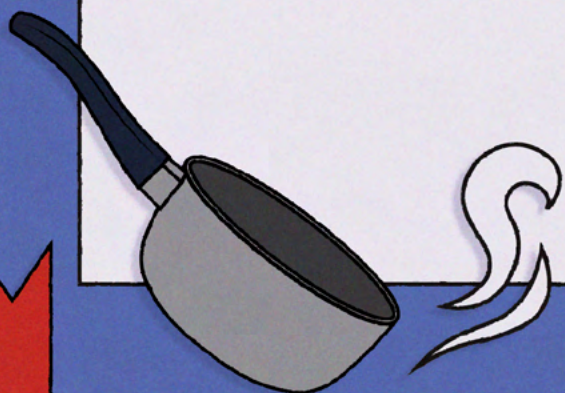
- 1 tablespoon olive oil
- 2 tablespoons butter
- 4 ounces salt pork, chopped
- 1 medium onion, chopped
- 1 red pepper, chopped
- 1 clove garlic, minced
- 1 head of cabbage, chopped
- 1 teaspoon Cajun seasoning
- 1/2 teaspoon red pepper flakes
- 1/2 cup chicken broth

Instructions

1. Heat olive oil and butter in large skillet.
2. Add salt pork and brown.
3. Add onion and red pepper and cook until soft.
4. Stir in garlic.
5. Add cabbage and cook for 2-3 minutes, stirring constantly.
6. Sprinkle in Cajun seasoning and red pepper flakes and stir.
7. Pour in chicken broth, and cook partially covered for about 15 minutes, or until desired tenderness.

Our Story

This dish is a family favorite, passed down through generations. One of my granddaughters now carries on the tradition by making it for family dinners.



Bobby B's Spaghetti Meat Sauce

Contributor: John R. Bradley (Bobby)

Ingredients

FOR ROASTED TOMATOES

- 1 tablespoon olive oil
- 1 28-ounce can whole peeled tomatoes (San Marzano)
- 1/2 onion, sliced
- 5 cloves garlic, minced
- Pinch of red pepper flakes
- Pinch of oregano

FOR MEAT SAUCE

- 1 pound ground beef
- 1 pound Italian sausage

- 1/2 large onion, diced
- 2 cloves garlic, minced
- 2 teaspoons oregano
- 1 teaspoon Italian seasoning
- 2 15-ounce cans tomato sauce
- 1 6-ounce can tomato paste
- 8 ounces mushrooms, sliced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons sugar (optional)

Instructions

FOR ROASTED TOMATOES

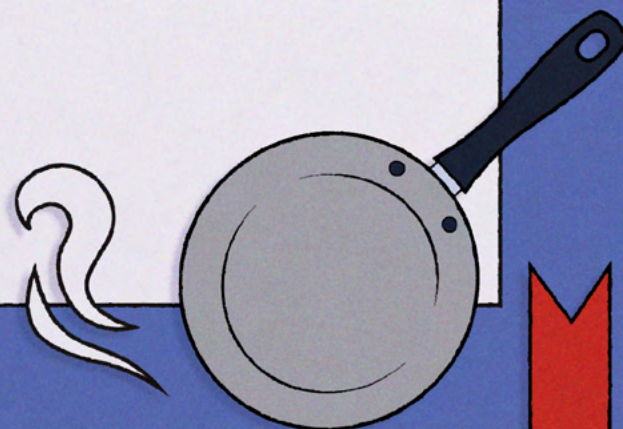
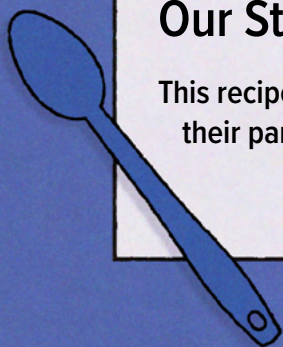
1. Preheat oven to 425 degrees F.
2. Drizzle olive oil in greased 9x13 baking dish.
3. Cut each tomato into three pieces and add to the dish.
4. Add onion, garlic, pepper flakes, and oregano, and mix well.
5. Put in oven and roast 50 minutes.
6. Stir mixture and roast for an additional 10 minutes.

FOR MEAT SAUCE

1. Brown the ground beef and Italian sausage until no longer pink, then drain grease.
2. Add diced onion, minced garlic, oregano, and Italian seasoning, and mix well.
3. Stir in tomato sauce, tomato paste, and sliced mushrooms.
4. Add the roasted tomatoes and stir to combine.
5. Cook covered on low heat for one and a half hours, stirring often.
6. If desired, add sugar and cook for another 30 minutes.
7. Season with salt and pepper to taste.

Our Story

This recipe is a favorite of my seven grandchildren, as well as their parents.



Bobby B's Fried Chicken

Contributor: John R. Bradley (Bobby)

Ingredients

FOR BRINE

- 6 cups cold water
- 2 tablespoons salt
- 4 tablespoons sugar

FOR CHICKEN

- 2 1/4 cups all-purpose flour
- 1/4 cup cornstarch
- 2 1/2 teaspoons season salt
- 1 teaspoon ground black pepper

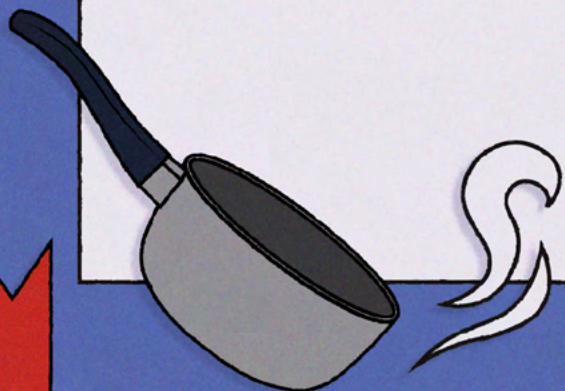
- 1 tablespoon poultry seasoning
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon cayenne pepper
- 1 whole chicken cut into 10 pieces (cut breast in half crosswise)
- 1/2 cup mild hot sauce (Crystal)
- Oil for frying (enough oil to halfway cover chicken when frying)

Instructions

1. In a Ziploc bag, combine first eight ingredients of chicken recipe and set aside.
2. In a large bowl, combine brine ingredients and stir to dissolve salt and sugar. Add chicken pieces.
3. Cover and refrigerate for four hours or overnight.
4. One hour and 15 minutes before frying, drain brine and let chicken sit at room temperature for 50 minutes.
5. After 50 minutes, add hot sauce to chicken and let sit for 15 minutes.
6. After 15 minutes, add chicken to flour mixture in batches and set on wire rack for 10 minutes.
7. Heat oil in 10-inch frying pan to 350 degrees F (use a cooking thermometer).
8. Add chicken to hot oil and fry in batches until fully cooked, about four and a half to five and a half minutes per side. *I fry dark meat first, then white meat, then wings for four and a half minutes per side.
9. Optional: Mix 1/4 cup honey and two tablespoons water, then brush mixture on cooked chicken.

Our Story

My mother was known for making great fried chicken, but I didn't have her recipe, so I came up with my own. This is the first food recipe I made with my two teen granddaughters. Since then, they have developed a love for cooking and make my dishes very well on their own.



Green Chili Pie

Contributor: Linda Gillespie

Ingredients

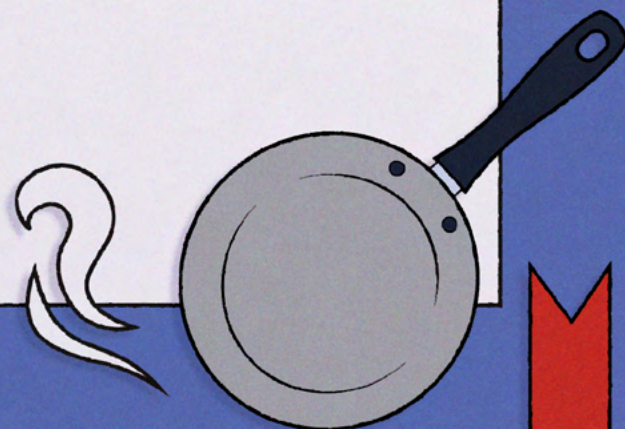
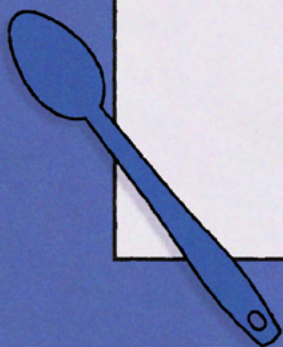
- 1 6-ounce box of chicken or butter and herb flavored rice
- 1 1/2 cups shredded pepper jack cheese
- 1 cup shredded cheddar cheese (sharp preferred)
- 1 4-ounce can of green chilies, drained
- 1 cup heavy cream
- 3 eggs, lightly beaten
- 1/8 teaspoon cumin
- Dash of salt

Instructions

1. Preheat oven to 350 degrees F. Follow the instructions on the box to prepare the rice. Once cooked, let it cool slightly.
2. Press the cooked rice into the bottom of a lightly greased 10-inch pie plate (glass preferred) to form a crust. Bake crust for five minutes, then allow it to cool.
3. Over the rice crust, evenly sprinkle all the pepper jack cheese and half the cheddar cheese.
4. Distribute the drained green chilies over the cheese layer.
5. In a bowl, beat the heavy cream with the eggs, cumin, and dash of salt. Pour this mixture over the chilies and cheese in the pie plate.
6. Top with the remaining cheddar cheese.
7. Adjust the oven temperature to 325 degrees and bake the pie for 40 minutes, or until the mixture is set and the top is lightly golden.
8. Let the pie cool for a few minutes before slicing into wedges and serving.

Our Story

I've read thousands of cookbooks and like to tweak several recipes to make a recipe of my own.



Meat Marinade

Contributor: Debbie Satterwhite

Ingredients

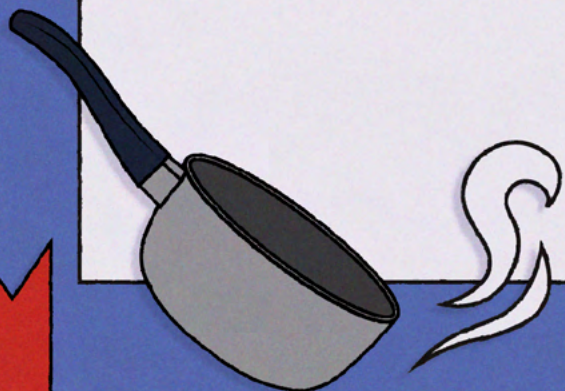
- 1/4 cup salad oil
- 1/8 cup soy sauce
- 1/8 cup Worcestershire sauce
- 1 tablespoon instant beef bouillon
- 1/2 teaspoon Lawry's Seasoned Salt
- 1/2 teaspoon seasoned pepper
- 1/4 teaspoon garlic powder or garlic salt
- Sprinkle of thyme
- 1/4 cup chili sauce

Instructions

1. In a mixing bowl, combine the salad oil, soy sauce, Worcestershire sauce, instant beef bouillon, seasoned salt, seasoned pepper, garlic powder (or garlic salt), thyme, and chili sauce.
2. Pour the marinade mixture over the meat.
3. Allow the meat to marinate at room temperature for the entire day.
4. For best results, use this marinade with a beef roast prepared on the grill.
5. To minimize mess and flare-ups, cook the marinated meat in a large foil pan.

Our Story

This marinade pairs excellently with a thick chuck roast, approximately two inches thick.



Picadillo Cubano

Contributor: Fernando Senra-James

Ingredients

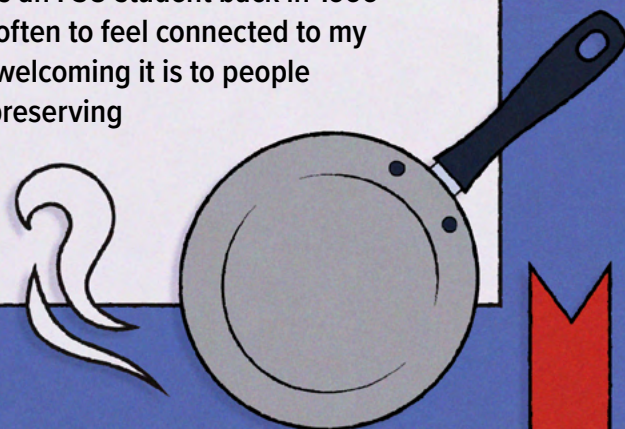
- 1/2 white onion, diced
- 1/4 green bell pepper, diced
- 2 garlic cloves, minced
- 3 tablespoons extra virgin olive oil, divided
- 1 pound ground sirloin
- 1 small can of tomato sauce
- 1 tablespoon tomato paste
- 1/2 cup white cooking wine
- 1/4 cup small green olives, sliced
- 1 teaspoon olive brine
- 1 small jar roasted red peppers, diced or sliced, and its liquid
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1 bay leaf
- 3 small red potatoes, diced
- Salt and pepper, to taste

Instructions

1. Preheat oven to 350 degrees F.
2. In a five-quart Dutch oven or similar shallow pot, sauté the diced onion, green bell pepper, and minced garlic in one tablespoon of olive oil over medium heat until onions are slightly translucent.
3. Add the ground beef to the pot and cook until browned, breaking it into small pieces as it cooks.
4. Once beef is browned, add tomato sauce, tomato paste, white cooking wine, sliced olives, olive brine, diced roasted red peppers with liquid, ground cumin, paprika, and bay leaf. Stir to combine.
5. Cover the pot securely with a lid and simmer over low heat for 15 minutes.
6. While the picadillo is cooking, coat the diced potatoes in one tablespoon of olive oil and bake (or air fry at 300 degrees F) for 15 minutes or until cooked through. Set aside.
7. Uncover and stir the picadillo. Taste and adjust seasoning with salt and pepper if necessary.
8. Cover and continue simmering on low for another 15 minutes.
9. Serve the picadillo over white rice, drizzle with the remaining olive oil, and top with a handful of diced potatoes. Serve with a side of plantain chips.

Our Story

Picadillo is often the first dish a Cuban-American college student who is away from home will attempt to cook because it's relatively simple yet brings up all the memories and smells of the family kitchen back home. It certainly was something I made as an FSU student back in 1999 when I moved here from Miami and it's something I still make often to feel connected to my heritage. One of the greatest things about Tallahassee is how welcoming it is to people from other places, and how you can embrace its charm while preserving your own traditions and culture to make your experience here uniquely and authentically yours.



Angie's Pork Chops

Contributor: Angela Miller

Ingredients

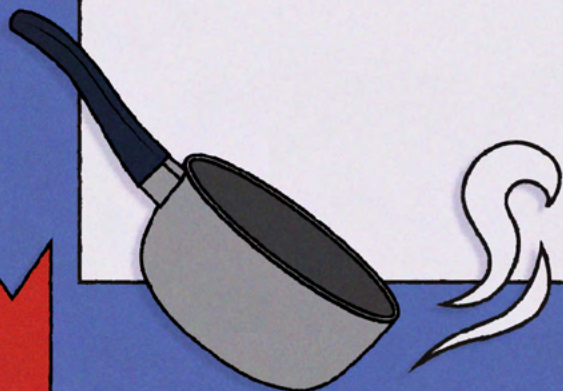
- 1 medium onion, chopped
- 2 or 3 tablespoons olive oil
- 6 to 8 pork chops
- 1 can (16 ounces) tomato sauce
- 5 tablespoons vinegar
- 3 tablespoons brown sugar
- 3 tablespoons lime or lemon juice
- 1/2 teaspoon chili powder
- 1/2 teaspoon cinnamon powder

Instructions

1. Sauté onion in olive oil and cook pork chops on each side for about one minute (just long enough for them to change color).
2. Transfer pork chops and the rest of the ingredients to a crockpot.
3. Cook on low for six hours.
4. Note: Alternatively, it can be cooked in the oven by adding a can of water, covering the pan, and cooking at 350 degrees F for two hours. Remove cover for the last 30 minutes of cooking time.
5. Serve with mashed potatoes or white rice.

Our Story

This is one of my family's favorites.



Uppuma

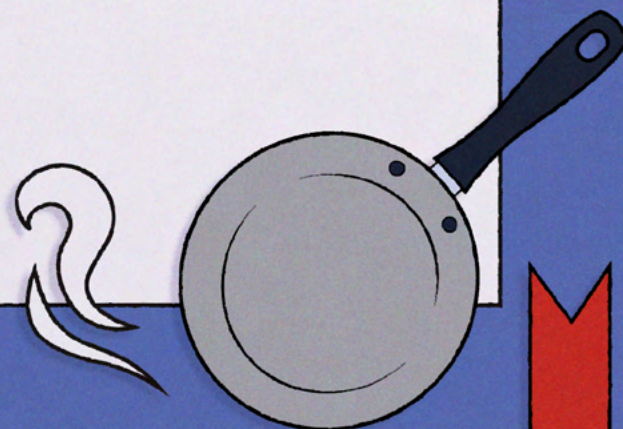
Contributor: Brinda Sethuraman

Ingredients

- 2 tablespoons olive (or vegetable) oil
- 2 tablespoons butter
- 1/2 tablespoon black mustard seeds
- 1/2 tablespoon cumin seeds
- 1 cup of sooji (semolina) or cream of wheat
- 2 1/2 cups water
- Salt, to taste
- 1 cup frozen or fresh mixed veggies (peas, sliced carrots, potatoes, etc.)
- 2 green chilies
- 1/4 cup cashew nuts (optional)

Instructions

1. In a medium saucepan, heat the oil and butter. Add the mustard seeds. When the mustard seeds begin to pop, add the cumin seeds.
2. After about a minute, add the cream of wheat and roast all the ingredients. Set the saucepan aside.
3. In another medium saucepan, add two and a half cups of water and salt. Turn on medium heat and bring it to a boil.
4. Stir in the vegetables, green chilies, and cashew nuts until half cooked.
5. Add the contents of the other saucepan to the boiling water, stirring constantly to avoid lumping. If necessary, add more water until the cream of wheat is cooked.
6. Sautéed onions can be added before adding the vegetables.
7. Turn off the heat.
8. This can be served as a main dish or side dish.
9. Makes two to four servings.



Crème Brûlée French Toast

Contributor: Candi Unglaub Aubin

Ingredients

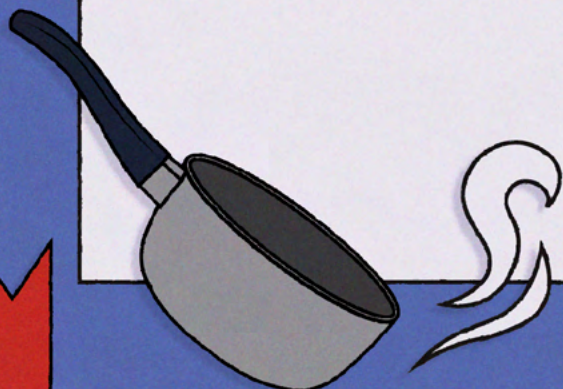
- 1 stick unsalted butter
- 1 cup packed brown sugar
- 2 tablespoons corn syrup
- 1/2 loaf French bread, sliced
- 7 large eggs
- 1 1/2 cups half and half or heavy whipping cream
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 1 teaspoon cinnamon

Instructions

1. In a small saucepan, melt the butter, brown sugar, and corn syrup over medium heat until blended.
2. Pour this mixture into the bottom of a 13x9 baking dish.
3. Arrange the bread slices, laying flat, on top of the mixture.
4. Whisk together the eggs, half and half, vanilla, and salt until well combined, then pour over the bread.
5. Cover the baking dish with aluminum foil and refrigerate for at least six hours or up to 24 hours.
6. Before baking, shake the teaspoon of cinnamon over the dish.
7. Bake uncovered at 350 degrees F for 35 minutes, or until the bread is slightly browned.
8. Tip: Ensure the bread is well saturated with the egg mixture; you may need to increase the egg mixture by 25 percent.

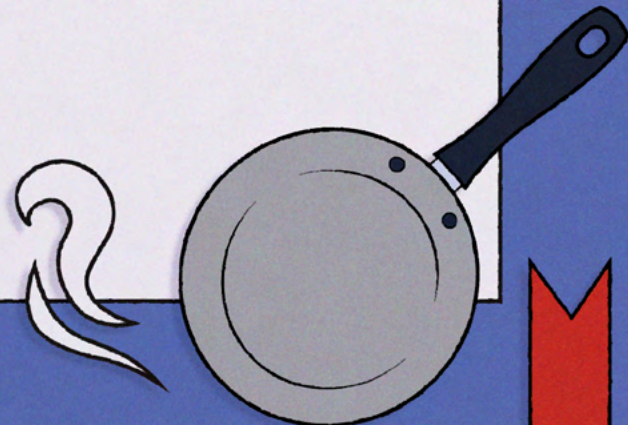
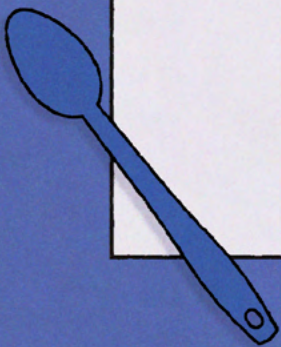
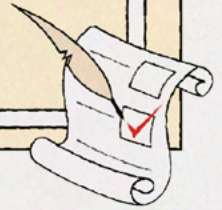
Our Story

This recipe is a family holiday tradition on Christmas and Easter mornings.



Bicentennial Community Cookbook

Salads



Mayor Dailey's Favorite Bean Salad

Contributor: Sarah Ann Dailey

Ingredients

FOR SALAD

- 1 1-pound can cut green beans
- 1 1-pound can wax beans
- 1 1-pound can light red kidney beans
- 1 1-pound can black-eyed peas
- 1 1-pound can whole kernel white corn
- 2 4-ounce jars sliced mushrooms
- 1 large onion, chopped
- 1 large green pepper, chopped

FOR DRESSING

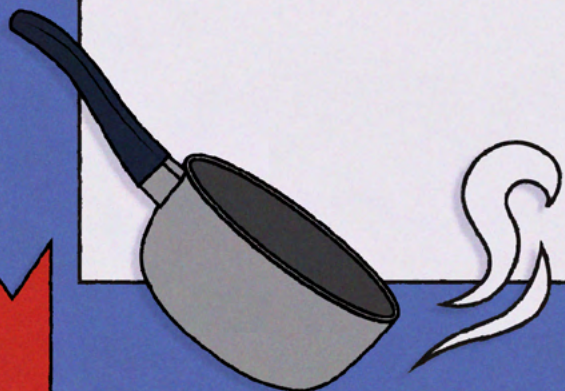
- 1/2 cup sugar
- 1 cup red wine vinegar
- 1/2 cup oil
- 1/2 teaspoon dry mustard
- Salt, to taste


Instructions

1. Drain and combine the vegetables.
2. Prepare the dressing and pour over that combination.
3. Cover and chill.
4. Stir several times.
5. This lasts for weeks in the refrigerator... and doubled can feed a LOT of people.

Our Story

My son, John, our Mayor Dailey, fell in love with this salad in 8th grade. It has been part of our family for many years.





Cornbread Salad

Contributor: Created by Opal Tankersley and shared by Tim Tankersley

Ingredients

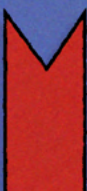
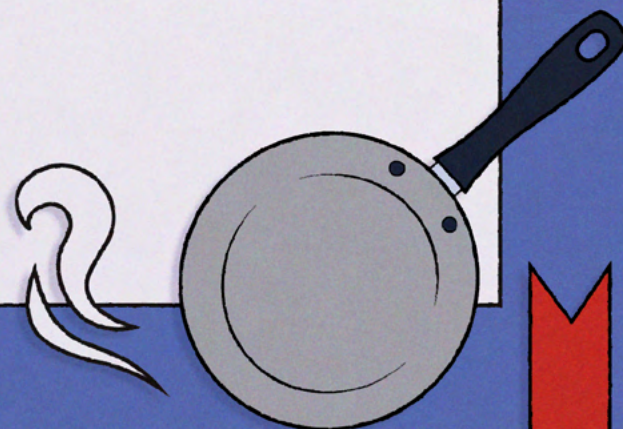
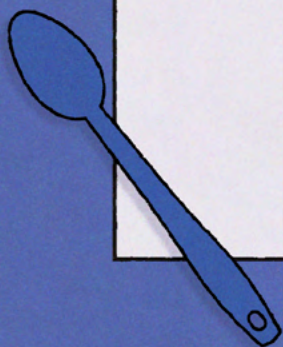
- 1 batch cornbread using Bumpy Road Farm cornmeal
- 1 pound bacon, cooked and crumbled
- 1 bunch green onions, sliced
- 1 large tomato, chopped
- 3-4 ribs celery, chopped
- 3-4 boiled eggs, mashed with a fork (optional)
- 1 pint Duke's Mayo

Instructions

1. Make cornbread. When cooled, crumble cornbread into large bowl.
2. Add remaining ingredients, except mayo.
3. Add mayo, a few tablespoons at a time, and stir. Adjust amount of mayo to taste and consistency.

Our Story

This was my mother's favorite and is now my favorite.



Jo's Pasta Salad & Dressing

Contributor: Created by Joanne LaBatt and shared by Mary LaBatt

Ingredients

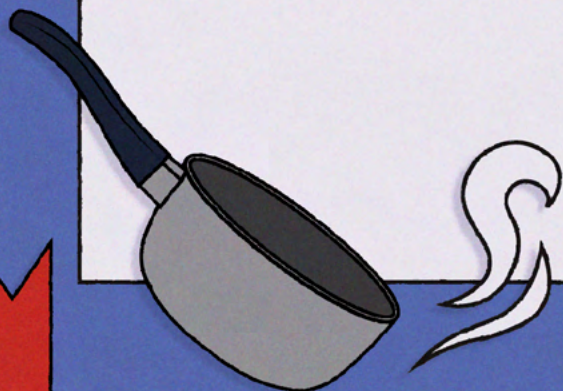
- 3 ounces reduced fat cream cheese
- 3 tablespoons fresh lemon juice
- 3 tablespoons skim milk
- 1 tablespoon olive oil
- 1 teaspoon freshly grated lemon zest
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 2 tablespoons water
- 2 tablespoons freshly grated Parmesan
- 2 cups uncooked bow tie pasta
- 1/2 15-ounce can black beans
- 1 4-ounce can chopped green chili
- 1/4 cup chopped fresh tomato
- 1/4 cup chopped fresh cilantro, parsley, and oregano, with proportions to taste
- 1 can Mexicorn
- 1 green onion, chopped

Instructions

1. For dressing, combine cream cheese, lemon juice, milk, olive oil, lemon zest, cumin, salt, and garlic powder.
2. In a microwave safe cup, heat on high for one minute or until cream cheese is soft.
3. Stir to blend.
4. Add water to thin.
5. Next, add Parmesan and set aside.
6. For salad, cook pasta according to directions and drain.
7. Transfer to a large mixing bowl.
8. Add the dressing and toss gently.
9. Add beans, chili, tomato, cilantro, parsley, oregano, and Mexicorn.
10. Toss gently.
11. Sprinkle with green onion.
12. Serve at room temperature or warm.

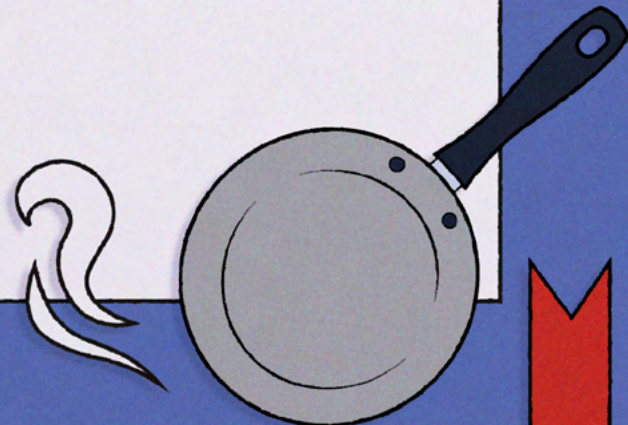
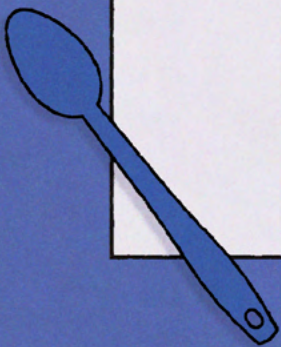
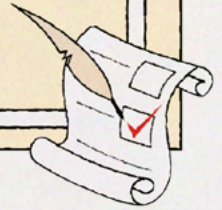
Our Story

My mother-in-law makes this wonderful, lemon-based pasta salad. It is a great side dish for just about anything.



Bicentennial Community Cookbook

Sauces



Orange BBQ Sauce

Contributor: Angela Miller

Ingredients

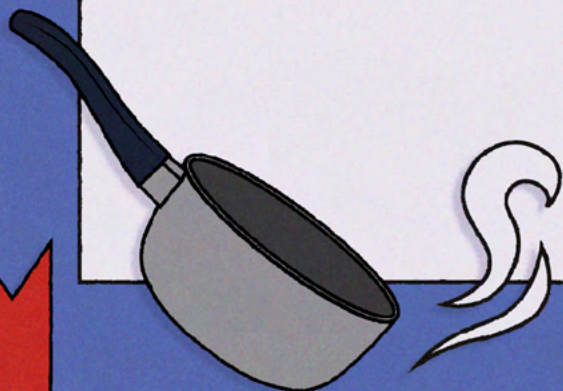
- 1 medium onion, chopped
- Juice from 1 large orange
- 3 tablespoons olive oil
- 1/2 cup ketchup
- 1/2 teaspoon mustard
- 2 or 3 teaspoons brown sugar
- 1/4 cup water

Instructions

1. Sauté chopped onion in olive oil in a small saucepan for two to four minutes.
2. Add remaining ingredients and cook on low heat.
3. Add water to achieve desired consistency.
4. Do a taste test and adjust seasoning if necessary.
5. Makes one cup of sauce.

Our Story

My daughter, Sarah, always requests this sauce when we have ribs.



Easy Whipped Cream

Contributor: Elizabeth Loeffelman

Ingredients

- 1 cup heavy whipping cream
- 1 tablespoon white sugar

Instructions

BY HAND

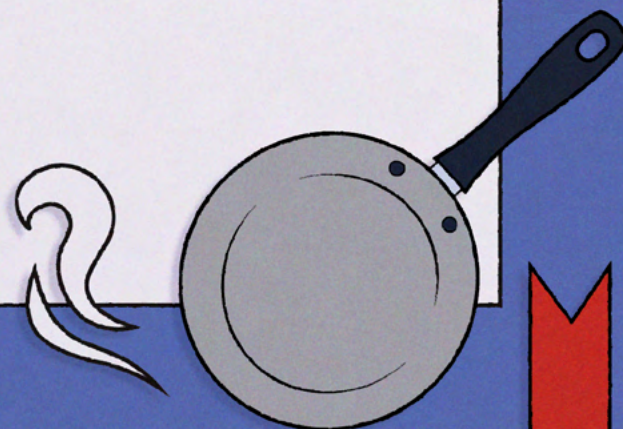
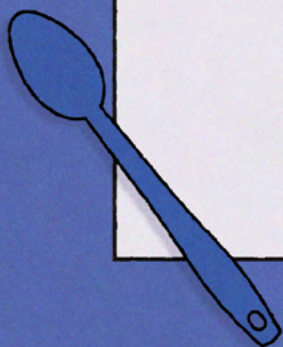
1. Place a metal bowl and whisk in the freezer for 20 minutes.
2. Remove from freezer, add ingredients to bowl, and whisk consistently for 20-25 minutes or until small peaks form.

WITH STAND MIXER

1. Place a metal bowl and whisk in the freezer for 20 minutes.
2. Remove from freezer, add ingredients to bowl, and whisk on high for 12-15 minutes or until small peaks form.

Our Story

This is my go-to for fruit and pies. It's easy to make and can be stored for a day or two in the fridge.



Grandma's Chocolate Gravy

Contributor: Created by Mae Smallwood and shared by Michael Blain

Ingredients

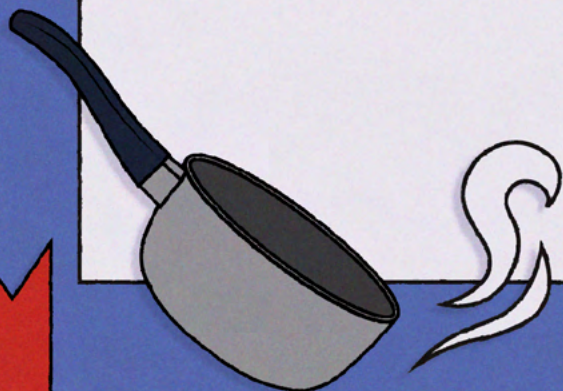
- 2/3 cup flour
- 1 cup sugar
- Dash of salt
- 1/3 cup cocoa powder
- 2 1/2 cups milk
- 1 teaspoon vanilla
- 1/2 stick butter

Instructions

1. Mix flour, sugar, salt, and cocoa powder in a heavy pan.
2. Add milk and stir over medium heat until it becomes thick.
3. If it gets too thick, add a little more milk.
4. Add vanilla and butter.
5. Serve over buttered biscuits or waffles.

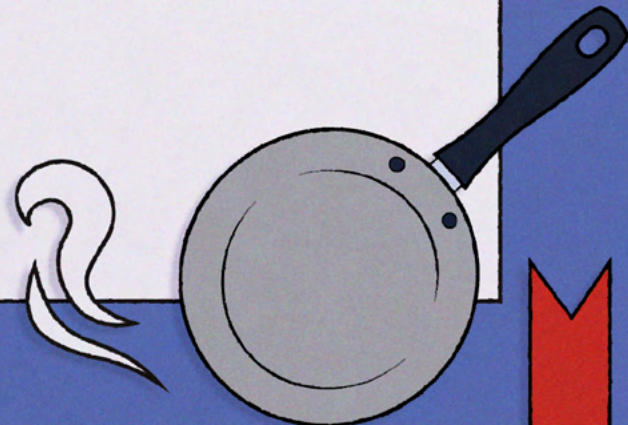
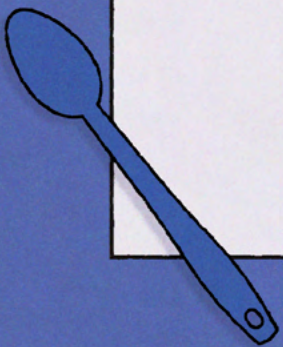
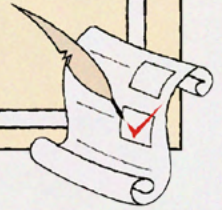
Our Story

When we used to visit my grandmother on their cotton farm in Arkansas, one of the highlights was her making Chocolate Gravy over hot buttered biscuits for breakfast. Without a doubt, that was the culinary highlight of the day.



Bicentennial Community Cookbook

Side Dishes



Rod's Macaroni and Cheese

Contributor: Rod Parris

Ingredients

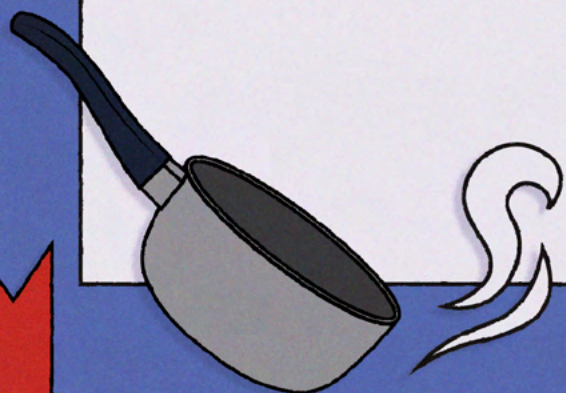
- One 12-ounce box macaroni
- A pinch of salt
- 1/2 stick butter
- Cooking spray
- 1 cup milk
- 1 pound cheddar cheese, grated
- 3 eggs
- 1/2 cup ranch dressing

Instructions

1. Preheat oven to 375 degrees F.
2. Put a big pot of water on the stove.
3. Add macaroni, salt, and butter. Bring to a boil. Cook according to package directions.
4. When cooked, drain pot in colander.
5. Grease casserole dish with cooking spray.
6. Put cooked macaroni, milk, grated cheese, eggs, and ranch dressing in casserole dish. Mix well.
7. Bake in the oven for about 25 minutes or until nicely browned.

Our Story

This is my favorite comfort food, but with a zesty twist of ranch dressing. I bring it to all the potlucks.



Liz's Candied Sweet Potatoes

Contributor: Created by Elizabeth Woods Ohlin and shared by John Ohlin

Ingredients

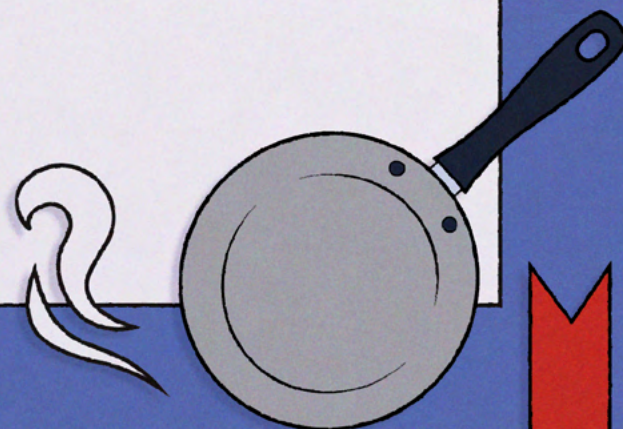
- 1 sweet potato per two people
- 3/4 cup stick butter
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon apple pie spice
- Zest of an orange
- Juice of an orange
- 1 teaspoon vanilla extract
- Pinch salt
- Pinch white pepper

Instructions

1. Peel the sweet potatoes.
2. Partially cook sweet potatoes by boiling for 10 minutes.
3. Quarter each sweet potato lengthwise.
4. In an electric skillet, melt butter then add sugar, cinnamon, and apple pie spice.
5. Add zest of an orange and the juice of an orange. Melt and dissolve.
6. Once it is liquid, add vanilla extract, a pinch of salt, and a pinch of white pepper.
7. Cook on low heat (200 degrees) until sugar reaches a soft candy stage, turning the sweet potatoes every half hour.
8. Cook for 2 to 2 1/2 hours.

Our Story

This dish is a family favorite as it makes the house smell wonderful. The recipe was created by Liz Ohlin, John Ohlin's mother, at least 70 years ago. No family holiday is complete without this popular dish.



Bobby B's Scalloped Potatoes

Contributor: John R. Bradley (Bobby)

Ingredients

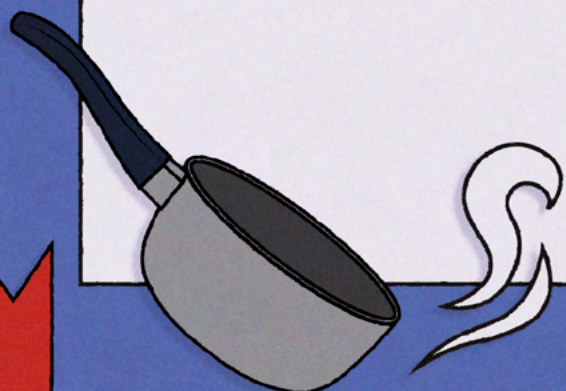
- 2 tablespoons butter
- 1/4 cup onion, chopped
- 2 cloves garlic, chopped
- 2 tablespoons flour
- 3 cups half and half
- 1 sprig of thyme
- 1/2 teaspoon ground nutmeg
- 2 cups cheddar cheese
- Enough sliced potatoes for 3 layers
- 1/2 cup Parmesan cheese

Instructions

1. Preheat oven to 375 degrees F.
2. In a saucepan, cook onions and garlic in butter until soft.
3. Add flour and whisk for two minutes.
4. Pour in half and half, and add thyme sprig and nutmeg. Heat until bubbly.
5. Stir in cheddar cheese, salt, and pepper until cheese is melted.
6. Layer sliced potatoes in a baking dish, seasoning with salt and pepper.
7. Pour a third of the cheese mixture over the potatoes.
8. Repeat layering potatoes and cheese mixture until all ingredients are used.
9. Bake uncovered for 45 minutes.
10. Sprinkle with Parmesan cheese and bake for an additional five minutes until golden brown.

Our Story

This is another family favorite.



Beer Bread

Contributor: Dennis Sittig

Ingredients

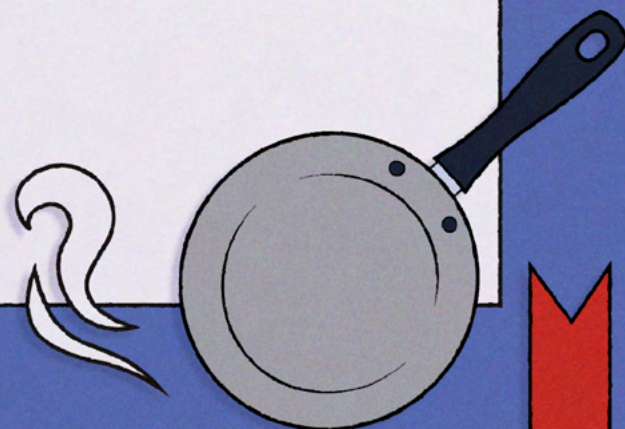
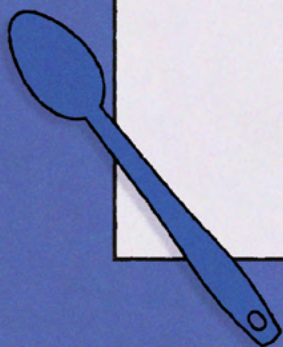
- 1 12-ounce bottle of beer
- 2 cups self-rising flour
- 3 tablespoons sugar

Instructions

1. Preheat oven to 375 degrees F.
2. In a mixing bowl, combine the beer, self-rising flour, and sugar using a wooden spoon. Small lumps in the batter are okay.
3. Pour the batter into a buttered metal loaf pan.
4. Bake for approximately 45 minutes, or until the bread is golden brown and a toothpick inserted into the center comes out clean.

Our Story

My grandmother made this when we ran out of store-bought bread. Sometimes, she used a soda instead of beer. I love it served as buttered toast.



Nannie's Macaroni and Cheese

Contributor: Created by Estelle Greene Stripling and shared by Jane Ohlin

Ingredients

- 1/2 stick butter
- 3 teaspoons flour
- 2 cups whole milk
- 1 teaspoon sugar
- Salt, to taste
- 2 sticks Cracker Barrel sharp cheddar cheese, cut into pieces
- 2 eggs
- Large box macaroni noodles
- 1 tablespoon vegetable oil

Instructions

1. Preheat oven to 350 degrees F.
2. In a pan, melt the butter over low heat.
3. Add the flour and stir, being careful not to let it brown.
4. Gradually add the milk, stirring continuously. Turn the heat up to high and keep stirring. Add sugar and salt to taste.
5. Add 1/2 stick of cheese, cut into small pieces. Continue stirring.
6. Once the mixture is thick and golden in color, add the eggs and stir until well combined. Be careful not to let it burn.
7. Cook the large-sized macaroni noodles in water with vegetable oil. Do not cover the pot while boiling. Add salt to the noodles only at the end of boiling to prevent toughening. Drain the noodles and mix with the cheese sauce.
8. In a casserole dish, place 1/2 stick of cheese, cut into pieces, at the bottom to enhance flavor as it cooks.
9. Pour the macaroni into the casserole dish, but don't fill it to the top.
10. Cover the top with remaining pieces of cheese.
11. Bake until the cheese on top is bubbly.

Our Story

This recipe comes from our grandmother, Estelle Greene Stripling, mother of Ann Boyd. It is the ultimate comfort food and is made often by all family members. No holiday would be complete without this recipe, which has been in our family at least 70 years.



Lemon Rice

Contributor: Brinda Sethuraman

Ingredients

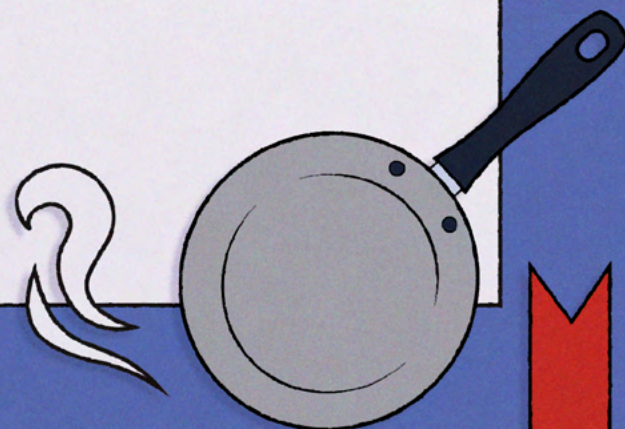
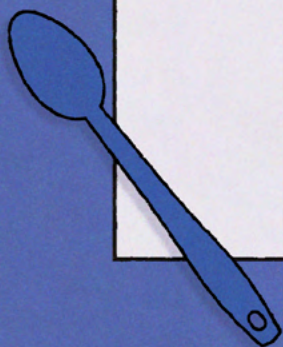
- 2 to 4 tablespoons olive oil (or vegetable oil)
- 1/2 tablespoon black mustard seeds (or white mustard seeds)
- 1/2 tablespoon cumin seeds
- 1/2 tablespoon turmeric powder
- 1/2 cup dried cranberry fruit
- 1 or 2 chopped green chilies (optional)
- 2 cups cooked Basmati rice (or regular long grain rice)
- 1 large lemon (cut and squeezed for juice)
- Salt, to taste
- 1/2 cup roasted cashew nuts (or peanuts)
- 1/2 cup chopped cilantro

Instructions

1. Heat two tablespoons of oil in a medium saucepan over medium heat.
2. Add mustard seeds. When some of the seeds start to pop, add cumin seeds and turmeric powder. Turn off the heat.
3. Mix in dried cranberries and green chilies.
4. Add cooked rice and the remaining oil. Turn on medium heat and stir all contents without mashing the rice.
5. Pour in lemon juice and add salt to taste.
6. Stir in roasted cashew nuts and chopped cilantro.
7. Turn off the heat.
8. Serve with stir-fried vegetables or salad. It can be the main dish or a side dish.
9. Makes four to six servings.
10. Note: Black mustard seeds (preferred) are available at Indian grocery stores.

Our Story

This is a standard item at our house.



German Potato Salad

Contributor: Candi Unglaub Aubin

Ingredients

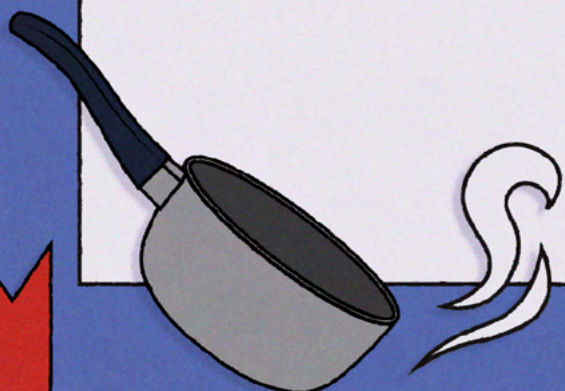
- 5 pounds red potatoes
- 1 pound bacon, chopped
- 1 large onion, chopped
- 2 cups celery, chopped
- 1 cup vinegar
- 1 cup sugar
- 1 tablespoon cornstarch

Instructions

1. Boil the potatoes in jackets in water until soft. Peel and slice the potatoes.
2. Chop the bacon and fry it in a pan until dark and crisp. Drain off the bacon grease and cool the bacon on a paper towel.
3. Put two tablespoons of bacon drippings in the sliced potatoes.
4. Sauté the onion and celery in one tablespoon of bacon drippings until tender. Place the celery and onions in the potatoes.
5. Combine vinegar, sugar, and cornstarch in a saucepan. Stir and boil until thick, being careful not to overcook.
6. Crumble the bacon into the potatoes, stir the salad, and add the vinegar mixture.
7. Serve warm.
8. Makes 12 servings.

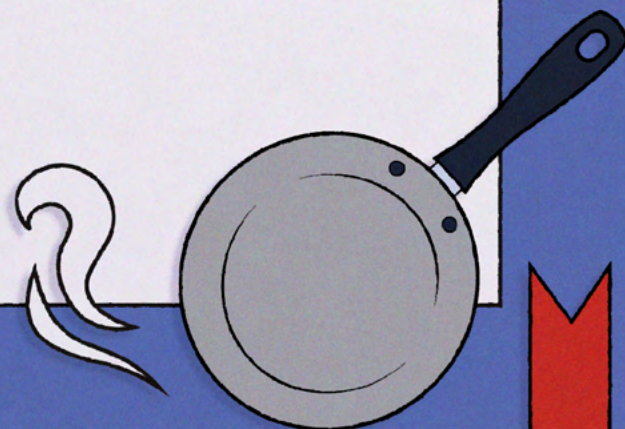
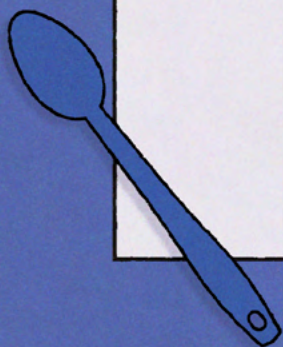
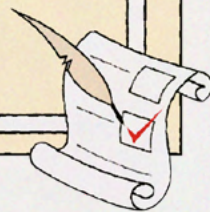
Our Story

This recipe is from my grandmother Evelyn Unglaub, who received it from her German grandmother. It pairs well with bratwurst and sauerkraut.



Bicentennial Community Cookbook

Soups



Mulligatawny Soup

Contributor: Linda Gillespie

Ingredients

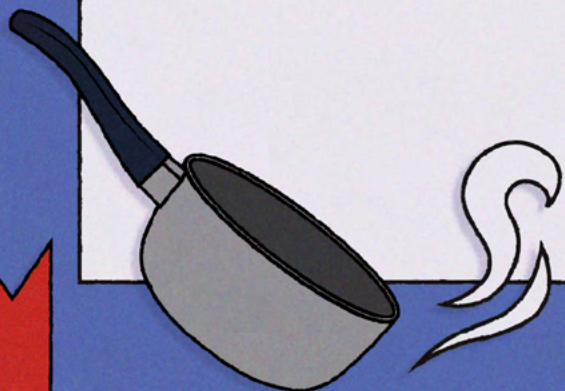
- 1 1/2 cups skinless chicken breast, diced
- 3/4 cup onion, diced
- 3/4 cup carrot, diced
- 3/4 cup celery, diced
- 1/2 green pepper, diced
- 1/2 cup turnip or rutabaga, peeled and diced
- 1 16-ounce can petite diced tomatoes
- Salt and pepper, to taste
- 3/4 cup tart apple, peeled and diced
- 1 tablespoon tomato paste
- 1 15-ounce can of black beans, rinsed and drained (optional)
- Two 32-ounce cartons of chicken broth
- 1/2 teaspoon crushed red pepper
- 2-3 teaspoons curry powder (I prefer Madras)


Instructions

1. Brown chicken and all vegetables including diced tomatoes in small amount of canola oil.
2. Salt and pepper them as they cook.
3. When done, add the apple, tomato paste, drained beans, broth, and spices.
4. Simmer on low until vegetables are tender or else prepare in slow cooker on low until tender.
5. This makes a very large batch.

Our Story

This is a conglomeration I have made up of various recipes I have read over the last 20 years.





Libby's Tomato Soup

Contributor: Created by Libby Dasher and shared by Nelle Corcoran

Ingredients

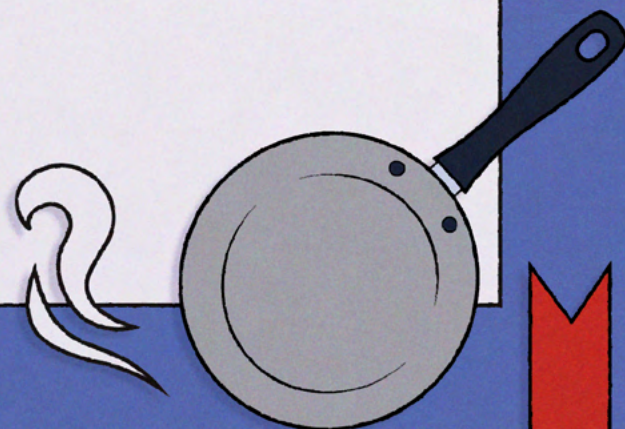
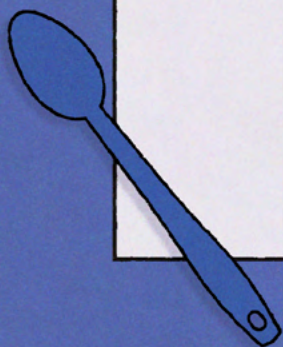
- 26-ounce can whole tomatoes, undrained
- 2 medium onions, roughly chopped
- 2 cloves garlic, chopped
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 2 teaspoons tomato paste
- 1 cup water
- 1 cup uncooked elbow macaroni (or other pasta)
- 2 cups chicken stock
- 12 ounces heavy cream

Instructions

1. Put everything except cream into large pot.
2. Bring to a boil and then simmer for 30 minutes.
3. Purée mixture with a hand-held immersion blender. Alternately, use a blender or food processor.
4. Add cream. This can be served hot or cold.

Our Story

This was one of my favorite recipes from my sister who was a French chef. She served it cold, but it's also just as delicious hot.



Gross Garbage Soup

Contributor: James B. Gross

Ingredients

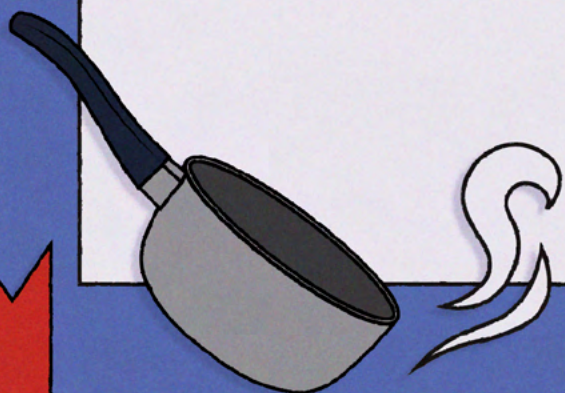
- Any leftover solid food from previous meals, diced into small pieces
- Any leftover liquid or rinsed-out containers of liquids

Instructions

1. Take any leftover food and liquid and throw it into a pot.
2. Add to the soup pot anytime there is something left over to add.
3. Whenever the mixture reaches the desired consistency or quantity, or whenever you feel hungry for some garbage soup, take the pot out of the refrigerator.
4. Place the pot on a burner of the stove and remove the lid.
5. Turn the stove to a medium setting. If the soup is too thick, add liquid (water or any other form of tasty liquid you have available). If it's too thin, add something more solid (raisins, chunks of carrots, apples, celery, potato, etc.).
6. If the soup seems bland, add spices such as soy sauce, Worcestershire sauce, oregano, paprika, curry powder, or whatever you have on hand.
7. Bring the soup to a full boil, stirring occasionally if you remember.

Our Story

There doesn't appear to be enough room in this small recipe space to put all the steps in preparing Gross Garbage Soup, but garbage soup is a great way to recycle, and Gross Garbage Soup is never boring. The recipe is provided by and has been tested by James B. Gross of Perry, Florida. Margaret Gross and the remainder of the Gross family wish to disclaim all responsibility.



South Indian Potato Stew

Contributor: Brinda Sethuraman

Ingredients

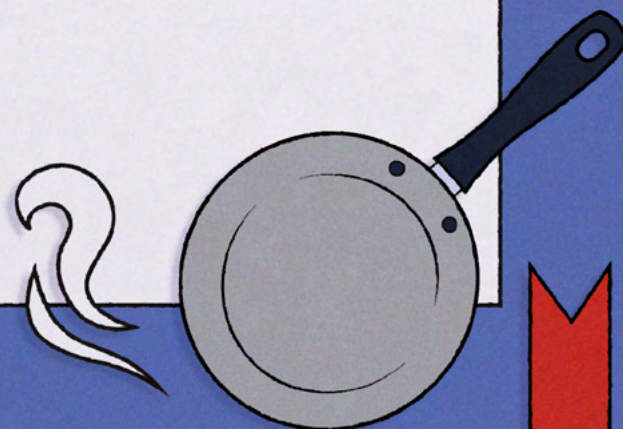
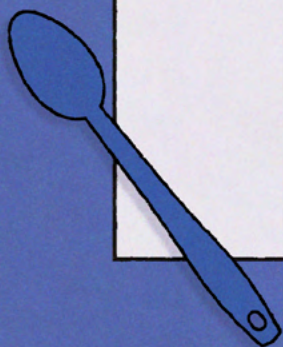
- 4 medium potatoes
- 2 medium bell peppers (any color)
- 2 medium tomatoes
- 2 green chilies
- 1/2 cup unsweetened shredded coconut
- 1/2 tablespoon cumin seeds
- 1/2 cup frozen peas
- 1/2 tablespoon black mustard seeds
- 1/2 cup chopped cilantro
- Salt, to taste

Instructions

1. Wash and cut the potatoes, peppers, and tomatoes into medium-sized cubes. Cook them with a small amount of water.
2. In the meantime, blend the green chilies, coconut, and cumin with some water to make a paste.
3. When the vegetables are cooked, add the peas and the paste to the pot along with some salt. Stir the stew and let it boil.
4. In a separate small saucepan, heat oil and pop the mustard seeds.
5. Turn off the heat on both saucepans and add the popped mustard seeds and cilantro to the stew.
6. This stew can be served with cooked rice, chapati, naan, etc. You can also use a can of black beans instead of frozen peas.
7. Makes four to six servings.

Our Story

This stew is on our menu at least once every month.



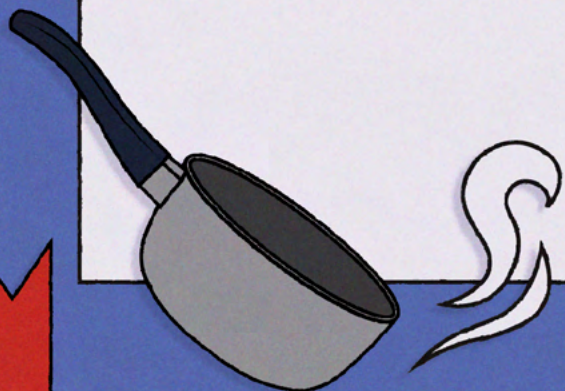


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