



(Sam Giamarvo's picture)



RECIPES

Updated September 30, 2018



Jeanine Colburn #97

“USE A SPOON” CHOPPED SALAD

When Paul Newman and Michel Nischan opened their Westport, Connecticut, restaurant Dressing Room, Paul's request was that the menu always include a chopped salad that you could eat with a spoon. This chopped salad recipe is full of great flavors, colors and textures, featuring celery, carrots, red pepper, apple, cucumber, greens, cabbage, goat cheese and almonds. This is great for any holiday meal: you can let it stand and it stays crisp.

Ingredients

- 1/4 cup white-wine vinegar
- 1/4 cup extra-virgin olive oil
- 1 teaspoon honey
- 1/2 teaspoon sea salt
- 1/4 teaspoon freshly ground pepper
- 3 medium stalks celery
- 2 medium carrots
- 1 large red bell pepper
- 1 medium apple
- 1/2 large cucumber
- 1 cup sliced Treviso
- 1 cup sliced arugula
- 1 cup thinly sliced napa, Savoy or other soft cabbage
- 1 cup crumbled goat cheese
- 1/2 cup toasted slivered almonds

Preparation

1. Whisk vinegar, oil, honey, salt and pepper in a large salad bowl until well combined.
2. Add celery, carrots and bell pepper to the vinaigrette. Let marinate for at least 10 minutes and up to 1 hour.
3. Add apple, cucumber, Treviso (or radicchio), arugula and cabbage to the bowl; toss to coat. Add goat cheese and almonds and toss to combine.

Nutrition

Per serving: 200 calories; 9 g carbohydrates; 16 g fat (5 g sat, 9 g mono); 7 g protein; 15 mg cholesterol; 3 g dietary fiber; 273 mg potassium; 147 mg sodium. Nutrition bonus: Vitamin A (73% daily value), Vitamin C (55% dv), Calcium (17% dv).



HOA CHEESE SPREAD

Sally Metzger #61

- 1 6-oz. jar Cheez Whiz (yikes !!)
- 1 8-oz. package cream cheese, softened
- 1/2 cup mayonnaise (Best Foods or else !)
- 1/2 cup butter, softened (don't even think about margarine !)
- 1 teaspoon. garlic powder

Place all ingredients in a small mixing bowl. Mix well with a mixer for about 3 minutes, scraping down the sides of the bowl, until completely combined. Store in a glass or plastic container with a snap-on lid in the refrigerator. Serve at room temperature and spread on Ritz crackers, celery sticks, crusty French bread or baked potatoes. Enjoy !

PARMESAN PARTY DIP

Sally Metzger #61

- 1 cup Best Food mayonnaise
- 1/2 cup sour cream
- 1/4 cup grated Parmesan (the green container is fine)
- 1 teaspoon mustard (or to taste)

Combine a few hours before serving and refrigerate. Surround with ham rolls, mushroom caps, cherry tomatoes, artichoke hearts, cauliflower, cucumber spears, etc.

CANAPES

Sally Metzger #61

- 24 phyllo cups (frozen)
- 8 ounce garlic-herb cream cheese
- 1 small can lump crab meat, broken up
- sliced scallions

Arrange phyllo cups on large serving tray. Top each with a small dollop of the garlic-herb cream cheese. Press small clump of crab meat into cheese and garnish with a sprinkle of scallions.

CREAM ROLL-UPS

Sally Metzger #61

- 2 - 8 ounce packages cream cheese
- 4 ounce jarred salsa (mild or hot)
- 4 green onions, finely diced
- 4 LARGE flour tortillas
- 10 slices bacon, diced and cooked until crisp
- 16 slices thin deli ham

Mix first three ingredients until combined. Spread tortillas with mixture, leaving ½" edge. Top each with bacon and ham. Then roll into TIGHT cylinders and wrap tightly in plastic wrap. Refrigerate for AT LEAST 1 hour. Remove from fridge and slice into 1" pieces, discarding uneven ends (or snitch a bite!). Each roll should yield 8 pieces.

(Before cutting and to make serving easier, stick toothpicks in each roll at 1" intervals.)

LAYERED SEAFOOD APPETIZER

Sally Metzger #61

- 8 ounce cream cheese, softened
- 1 tablespoon mayonnaise
- 1/2 tablespoon Old Bay Seasoning
- 1/4 cup sliced green onions
- 3/8 cup dices, seeded tomatoes
- 8 ounce lump crab meat
- 1/4 cup shredded Cheddar cheese

Cream the first three ingredients together. Spread evenly on small plate or tray. Sprinkle green onions and tomatoes over the spread. Top it with the crab meat and shredded cheese. Sprinkle with Old Bay if desired. Chill. Serve with crackers or tortilla chips.





SALMON BALL

Connie Giamarvo #91

- 16 ounce canned salmon
- 8 ounce cream cheese
- 1 tablespoon grated onions
- 1 teaspoon horseradish
- 1/4 teaspoon liquid smoke
- 3 teaspoon parsley
- 1/2 cups chopped pecans

Drain and flake salmon remove bone and skin. Combine all ingredients except nuts and parsley. Mix and chill. Several hours later shape in ball and roll in nuts and parsley. Serves 8

JALAPENO POPPERS

Connie Giamarvo #91

- 8 ounce softened cream cheese
- 16 ounces of shredded Monterey Jack-Colby cheese
- 6 slices cooked and crumbled bacon
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon chili powder
- 1 pound fresh jalapeno chilies
- 1/2 cup bread crumbs

Cut peppers in half lengthwise and remove all seeds and veins before stuffing. Mix cream cheese, colby/jack cheese, bacon, garlic powder, salt and chili powder. Spoon 1 tablespoon of mixture into each pepper half. Roll in bread crumbs if desired. Place in a well greased 15 inch baking pan. Bake uncovered at 300 for 30 to 40 minutes. Yields 2 dozen.

LEMON RICOTTA COOKIES WITH LEMON GLAZE

Connie Giamarvo #91

2 ½ cups flour
1 teaspoon baking powder
1 stick butter (or 8 tablespoons), softened
2 cups sugar
2 eggs
15 ounces of whole milk ricotta cheese
Zest of 1 lemon
3 tablespoons freshly squeezed lemon juice

Glaze

1 ½ cup confectioner's sugar
Zest of 1 lemon
3 tablespoons fresh lemon juice

Preheat oven to 350 F.

In medium bowl combine flour and baking powder. In large bowl beat butter and sugar until light and fluffy (about 3 min.). Add eggs, one at a time, beating until incorporated. Add the ricotta cheese, lemon zest, and lemon juice and beat to combine. Stir in dry ingredients.

Line baking sheet with parchment paper. Spoon 1 teaspoon of dough onto baking sheet. Bake 11 minutes or until golden at the edges. Remove from oven and cool.

Mix glaze ingredients together and dip cookies in glaze.

CHICKEN ENCHILADA DIP

Connie Giamarvo #91

3 cups boneless skinless chicken breast
2 - 8 ounce cream cheese, softened
2 cups mayonnaise
2 – 8 ounce packages shredded sharp cheddar cheese
2 – 4 ounce cans diced green chilies
1 fresh diced jalapeno
1/4 teaspoon cayenne pepper

Preheat oven to 375 F.

Place chicken breasts in skillet with about 1" of water and cook until breasts are very tender, about 30 minutes. (Can use rotisserie chicken.) Cool chicken and shred into fairly small pieces. The chicken will continue to break up as it is mixed with other ingredients.

In large bowl, combine chicken, cream cheese, and mayonnaise, and mix well. Add cheese and mix. Add green chilies, jalapeno, and cayenne. Add more jalapeno or cayenne for more heat as desired. Pour into 9 x 13 glass casserole and bake about 30 minutes. Serve with warm tortilla chips.

SPICY JAMAICAN MEAT PATTIES WITH ISLAND SALSA*Connie Giamarvo #91*

1 pound lean ground sausage
 1/2 cup chopped onion
 1 jalapeno chili, minced
 2 tablespoons garlic, minced
 1 1/3 tablespoons curry powder
 1/2 teaspoon dried thyme leaves
 1/2 teaspoon turmeric
 1/4 teaspoon freshly ground black pepper
 1/8 teaspoon ground red pepper (cayenne)
 Salt to taste
 1/4 cup unseasoned dry bread crumbs
 1/4 cup water
 1 package refrigerated crescent rolls

Heat oven to 375°F. In large skillet, combine ground sausage, onion, chili and garlic; cook over medium-high heat until thoroughly cooked, stirring frequently. Drain. Add curry powder, thyme, turmeric, pepper, ground red pepper and salt; mix well. Add bread crumbs and water; stir until thickened.

Separate dough into 8 rectangles; firmly press perforations to seal. Place 2 heaping tablespoons meat mixture on long half of each rectangle. Fold dough over filling; press edges to seal. Place on ungreased cookie sheet.

Bake at 375°F for 15 to 20 minutes or until golden brown. Meanwhile, in medium bowl, combine all salsa ingredients; mix well. Serve with meat pies.

SALSA

1 cup chunky-style salsa
 15.250 ounces tropical mixed fruits, coarsely chopped and drained
 1/4 teaspoon nutmeg

For appetizers make smaller pockets and put a teaspoon of salsa in with meat mixture. Baking time may be somewhat less so watch closely.

ARTICHOKE DIP*Connie Giamarvo #91*

1 can artichoke hearts
 1 cup mayonnaise
 1 cup sour cream
 1 cup parmesan cheese
 1 large can green chilies
 1 teaspoon red pepper flakes (if you want more or less heat adjust as necessary)
 Bake at 350°F for 20 minutes



CORNBEEF SPREAD

Betty Marshall #54

- 12 ounce can corn beef
- 1 tablespoon horseradish
- 1 cup chopped celery
- 1 medium onion, chopped
- 1 cup Miracle Whip (with dash of Worcestershire sauce)
- 3 hard-boiled eggs, chopped
- 1 package lemon jello, dissolved in 1 cup boiling water with 1 teaspoon beef bouillon

Mix all ingredients and chill in mold.
Serve with Triskets or crackers.

MOLDED GUACAMOLE

Betty Marshall #54

- 3 ounce package lemon flavored gelatin
- 1 ½ cup boiling water
- 1 ½ cup mashed avocado
- 1/2 cup sour cream
- 1/2 cup Miracle Whip
- 1 tablespoon finely chopped onion
- 1/2 teaspoon salt
- Dash of Tabasco sauce
- Lettuce

Dissolve lemon gelatin in boiling water. Let cool.
Combine all other ingredients, but lettuce. Mix until well blended. Stir in gelatin. Pour into 1 qt. mold and chill. Unmold on plate and surround with lettuce. Garnish with sweet cherry peppers if desired. Serves 6 to 8.



STRAWBERRY CAPRESE SALAD

Mary Alice Alleger #26

3 tablespoons white balsamic vinegar
1 small garlic, minced
1 tablespoon light brown sugar
1/4 teaspoon salt
1/4 teaspoon freshly ground pepper
3 tablespoon olive oil
1/3 cup chopped fresh basil
8 ounce tub fresh small mozzarella cheese balls
4 cups halved fresh strawberries
Fresh basil for garnish

Whisk together white balsamic vinegar, minced garlic, brown sugar, salt, and pepper in a large bowl until sugar is dissolved. Add olive oil in a slow, steady stream, whisking constantly until smooth. Add the 1/3 cup basil and mozzarella balls. Toss to coat. Cover and chill for 2 hours. Stir in strawberries and let stand at room temperature for 30 minutes, stirring occasionally. Serve over fresh arugula or as an appetizer with toasted French bread slices. Garnish with basil if desired.

GOAT CHEESE AND FIG JAM DIP

Mary Alice Alleger #26

Goat cheese
Fig jam or preserves

Mix both ingredients to taste. I used mild goat cheese, but choose to taste. Serve with crackers, tortilla chips or toasted French bread slices.



VIDALIA ONION DIP

Jean Aplin #34

3 cups grated Vidalia onion
3 cups grated Swiss cheese
2 cups mayonnaise

Preheat oven at 300 F.

Mix all ingredients together. Pour into 11 x 8" pan and bake for 30 minutes.

Serve with crackers.



FRESH PEACH SALSA

Marilyn Bruning #17

4 medium peaches, peeled and pitted
2 large tomatoes, cut into wedges and seeded
1/2 sweet onion, cut into wedges
1/2 cup fresh cilantro leaves
2 garlic cloves, peeled and sliced
2 - 4 ounce cans chopped green chilies
4 teaspoon cider vinegar
1 teaspoon lime juice
1/4 teaspoon pepper
Baked tortilla chips (scoops)

In food processor, combine 5 first ingredients. Pulse until coarsely chopped. Add chilies, vinegar, lime juice, and pepper. Pulse until just blended.

Transfer to serving bowl and chill.

Serve with chips.



GREEN CHILI CORN DIP

Carol Murphy # 69

- 1/2 cup +2 tablespoons drained canned whole kernel corn, divided
- 1 cup non-fat cottage cheese
- 2 tablespoons picante sauce
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground cumin
- 1 can [4 1/2 oz.] chopped green chilies
- 4 tablespoons diced sweet red pepper, divided
- Tortilla chips to serve

Process 1/2 cup corn, cottage cheese, picante sauce, garlic powder and cumin in food processor until pureed. Transfer to a medium bowl. Stir in chilies, 2 tablespoons red pepper and remaining 2 tablespoons corn. Garnish with remaining red pepper. Cover and chill. Yields about 2 1/3 cups dip.

BACON WRAPPED JALAPENOS

Carol Murphy #69

- 1/4 cup cream cheese softened
- 1/2 cup or more shredded cheddar cheese
- 8 jalapeno peppers, halved and seeded
- 8 slices bacon cut in half

Preheat oven to 400F. Line a jelly roll pan with aluminum foil. Put cream cheese and cheddar cheese in a small resealable bag and knead until well combined. Cut off a corner and pipe a generous portion into each half of jalapenos. Wrap a piece of bacon around each half. Place peppers cheese side up on a jelly roll pan. Bake 20 minutes or until bacon is crisp. May be grilled. If so, use a toothpick to hold bacon in place. Serves 4 to 6.



CARAMEL PEACH GALETTE

Brigitte Foss #30

- 2 1/2 cups sliced peeled peaches (4 medium)
- 1/3 cup toffee bits
- 5 tablespoons (3 + 2) sugar
- 1 1/2 cups Bisquick mix (or any other)
- 1/3 cup milk
- 1 tablespoon sour cream
- 1 egg, beaten
- 1 tablespoon turbinado sugar (raw sugar)
- 1/3 cup chopped pecans
- 1/4 cup caramel topping (optional)

Preheat oven to 425 F. Line cookie sheet with parchment paper.

Mix peaches, toffee and 3 tablespoons sugar in bowl. Set aside.

Stir Bisquick mix, milk, sour cream and remaining 2 tablespoons sugar until soft dough forms. On surface sprinkled with additional Bisquick, knead dough 5 times. On cookie sheet, roll dough into 11-inch round.

Spoon peach mixture onto center of dough to within 2 inches of edge. Fold edges over peaches, pleating as needed. Brush dough with egg. Sprinkle with turbinado sugar and pecans.

Bake for 20-25 minutes or until filling is bubbly and edge



SQUASH CASSEROLE

Brigitte Foss #30

1 1/2 pounds zucchini, 1/4 inch slices
1 1/2 pound yellow summer squash, 1/4 inch slices
2 tablespoons butter
1 cup diced onions
2 garlic cloves, minced 1 1/2 cup corn kernels
3/4 cup sharp white cheddar cheese, shredded
1/4 cup sour cream
1/4 cup mayonnaise
1 teaspoon pepper
1 teaspoon salt
1/2 cup bread crumbs (divided 2 x 1/4)
1/2 cup Asiago cheese, shredded

Bring enough water to a boil in a large pot and add zucchini and squash. Blanch until crisp, 5 minutes. Drain and press between paper towels.

Melt butter and sauté onion until soft. Add garlic for 2 minutes. Stir in zucchini and squash and the next ingredients through the seasonings. Add 1/4 bread crumbs and place in a 9 x 13 oven dish.

Stir Asiago cheese with remaining 1/4 cup of bread crumbs. Sprinkle on top of casserole. Red pepper flakes or a can of green diced chilies are optional.
Bake at 350 for an hour. Serves 8

