



Home Cooking with Friends



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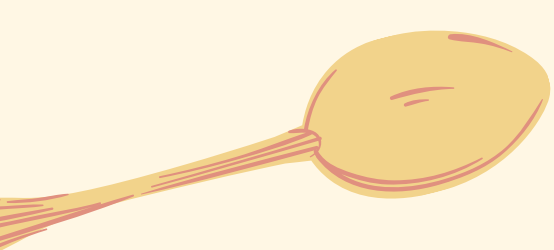


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THIS IS A COLLECTION OF REPRINTED
'TRIED & TRUE' COMFORT FOOD
RECIPES SUBMITTED BY THE FRIENDS
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OUR KITCHENS TO YOURS, WE HOPE
YOU WILL ENJOY IT.

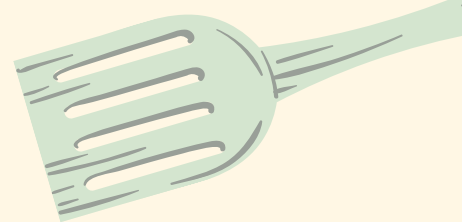
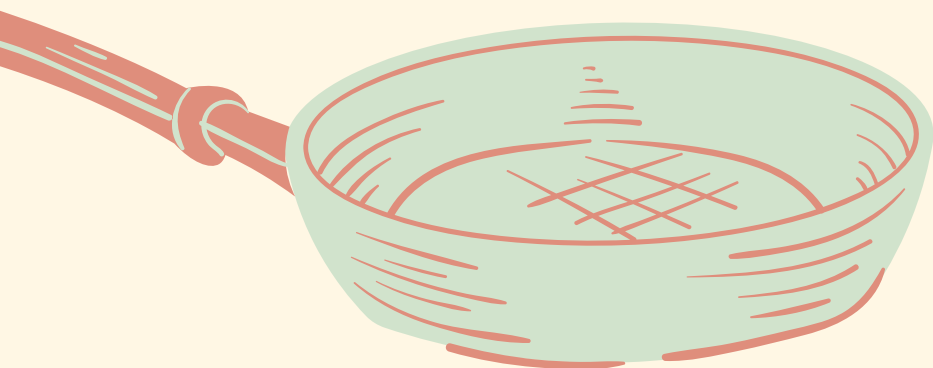
*Sincerely,
The Friends Board*





Safe Minimum Cooking Temperatures Charts

Type	Internal Temperature (°F)	Type	Internal Temperature (°F)
Ground beef, pork, veal, lamb	160	Eggs	Cook until yolk and white are firm
Ground turkey, chicken	165	Egg dishes (such as frittata, quiche)	160
Steaks, roasts, chops (fresh beef, veal, lamb)	145	Fish with fins	145 or cook until flesh is opaque and separates easily with a fork
Poultry	165	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
Fresh pork, including fresh ham	145	Clams, oysters, mussels	Cook until shells open during cooking
Precooked ham (to reheat)	165		





Shakshuka

A RECIPE BY PAM G

ingredients

- ¼ cup olive oil
- 1 chile pepper (stemmed, seeded, and finely chopped)
- 1 large yellow onion
- 5 clove garlic (crushed with the side of a large knife, then sliced)
- 1 teaspoon ground cumin
- 1 tablespoon smoked paprika
- 1 28-ounce can ground/crushed tomatoes
- Salt, to taste
- 6 eggs
- ½ cup feta cheese, crumbled
- Warm pitas or toasted bread, for serving

directions

Heat oil in a 12-inch skillet over medium-high heat. Add chiles and onions and cook, stirring occasionally, until soft and golden brown, about 6 minutes. Add garlic, cumin, and paprika, and cook, stirring frequently, until garlic is soft, about 2 more minutes.

Add crushed tomatoes and their liquid to skillet along with ½ cup water, reduce heat to medium, and simmer, stirring occasionally, until thickened slightly, about 15 minutes. Season sauce with salt.

Crack eggs over sauce so that eggs are evenly distributed across sauce's surface. Cover skillet and cook until yolks are just set, about 5 minutes. Using a spoon, baste the whites of the eggs with tomato mixture, being careful not to disturb the yolk.

Sprinkle shakshuka with feta and serve with pitas or bread, for dipping.

Pam's Note:

"This recipe was originally from Smitten Kitchen website with modifications. It can be made for either brunch or dinner. If you like your eggs cooked to a different level of doneness than another person in your household, you can scoop out some eggs as directed (will have a runny yolk) and leave the other to cook longer."



Brulee French Toast

A RECIPE BY DONNA J

ingredients

- ½ cup unsalted butter
- 1 cup brown sugar
- 2 tablespoon maple syrup
- 6 pieces of French, Italian or Challah bread 1" thick
- 5 eggs
- 1 ½ cups half and half cream
- 1 teaspoon vanilla extract
- 1 teaspoon brandy orange liqueur (such as Grand Marnier)
- ¼ teaspoon salt

directions

Melt butter in a small pan over medium heat. Mix in brown sugar and maple syrup, stirring until sugar is dissolved. Pour into 9 x 13 inch baking dish

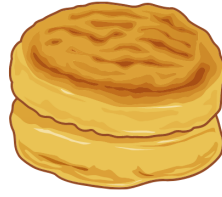
Arrange the bread in the baking dish in a single layer. In a small bowl whisk together eggs, half and half, vanilla, orange brandy and salt. Pour over the bread. Cover and chill at least 8 hours or overnight.

Preheat oven to 350 degrees F. Remove the dish from the refrigerator and bring to room temperature.

Bake uncovered 35 to 40 minutes in the preheated oven until puffed and lightly browned.

Donna's Note:

"I make this as a breakfast or brunch treat during the holidays."



Muffin Delights

A RECIPE BY RACHEL A

ingredients

- 1 package of Thomas' English Muffins
- 1 package of Finely Shredded Cheese (Mexican Blend or 4 cheese blend preferred)
- 2 or 3 heaping tablespoons of Hellman's mayonnaise (enough to make a paste)
- Several stalks of scallions, finely chopped

directions

Divide muffins in half by hand and then cut each half into quarters. One package of muffins yields 48 pieces. Place on a large cookie sheet which has been covered by non-stick foil.

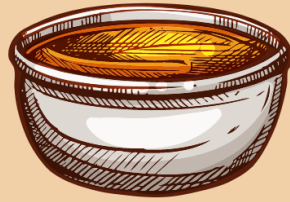
Mix cheese, diced scallions and mayo to make a paste than holds together but is not loose. By hand and using a teaspoon to assist, place an amount of mixture on each piece of muffin enough to almost cover but not hang over.

Bake in a preheated 350 degrees F oven for a few minutes until cheese begins to melt. Then switch the oven to Broil for a couple of minutes until golden brown.

Keep a sharp eye on this as the browning can happen rather quickly and you do NOT want the cheese to burn. Remove to a serving platter.

Rachel's Note:

"You may double this recipe by using a second bag of shredded cheese and more mayo and scallions. You may also substitute chives for the scallions. I do not recommend using low fat mayo as it is too watery and will not create a good result. You may also make in advance and cover the baking tray with plastic wrap, placing toothpicks around the tray to prevent sticking to the cheese. Works fine refrigerated overnight and placed in the oven after the plastic and toothpicks are removed."



Hot Clam Dip

A RECIPE BY CLAIRE S

ingredients

- 1 8-ounce package cream cheese, softened
- 2 generous tablespoons of sour cream
- 2 tablespoon real mayonnaise
- 1 teaspoon dried onion flakes (or finely chopped onion)
- 1 7-ounce can chopped clams, drained
- freshly grated Parmesan cheese
- fresh chopped parsley, if desired

directions

Use electric mixer to thoroughly blend first four ingredients, and then fold in chopped clams.

Spread mixture into a small baking pan and sprinkle heavily with Parmesan cheese. Lightly sprinkle with chopped parsley.

Bake in a preheated 325 degrees F oven for thirty minutes or until golden brown and bubbly.

Serve with plain crackers such as stoned wheat or Carr's water biscuits.

Claire's Note:

"Do not use "lite" cream cheese, sour cream or mayonnaise. It will result in a watery dip. Recipe may be successfully doubled, tripled or quadrupled as needed."



Three Fruit Noodle Pudding (Kugel)

A RECIPE BY RACHEL A

ingredients

- 1 stick unsalted butter or margarine
- 4 large eggs
- 1 pound package of broad noodles
- 1 can of apple pie filling
- 1 small can crushed pineapple
- 1 cup golden raisins, softened with a little boiling water, if necessary
- 1 teaspoon vanilla extract
- Cinnamon and nutmeg to taste

directions

Boil noodles 20 minutes until very soft. Drain.

Melt stick of butter in oven in a 13 inch Pyrex pan, coating bottom and sides; pour excess in with noodles and add beaten eggs.

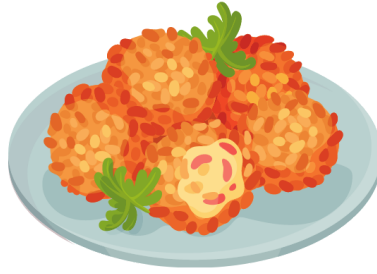
Mix with all other ingredients in a large bowl and transfer to Pyrex pan.

Bake uncovered at 325 degrees F until top is golden brown, about 45 minutes.

Cool before slicing into squares. May be served hot or cold.

Rachel's Note:

"To make a dairy kugel, you may add one small container of low fat pineapple cottage cheese to the mix. To make a non-dairy kugel, omit the cheese and use non-dairy margarine."



Claire's Classic Cheese Ball

A RECIPE BY CLAIRE S

ingredients

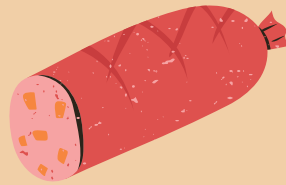
- 8 ounce cream cheese
- 8 ounce Wispride or Kaukauna spreadable sharp cheddar (in plastic container)
- 3½ ounce crumbled blue cheese
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon garlic powder

directions

Soften cheeses and mix with electric mixer until thoroughly blended.

Claire's Note:

"May be used as a cheese spread or shaped into one large or two or three smaller balls and rolled in chopped walnuts."



Frankfurter Goulash

A RECIPE BY SUSAN L

ingredients

- 1 pound beef knockwurst sliced into rounds
- 3 - 4 potatoes cut into bite size pieces
- 1 8-ounce can tomato sauce (not spaghetti sauce)
- 1 8-ounce can water
- 1 clove of garlic
- 1 medium onion
- 1 tablespoon oil

directions

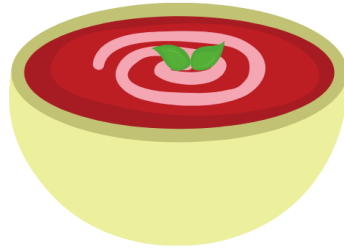
Mince the garlic and onion and sauté in the oil until transparent.

Add the knockwurst to the garlic and onions and cook until slightly brown.

Add the tomato sauce, water and potatoes and simmer until the potatoes are cooked through.

Susan's Note:

"Best made a day ahead of dinner so the flavors meld together. This is a great meal on a cold winter's night. Serve with good rye bread (optional). We never had a vegetable with it. Recipe doubles and freezes well."



Tomato Soup with Cognac

A RECIPE BY ANNIE D

ingredients

- 3 pounds canned diced tomatoes
- 1 large onion, chopped
- 3 ounces butter
- 1 teaspoon sweet basil leaves, chopped
- 1 pint light cream
- 1 teaspoon brown sugar
- 5 tablespoons of cognac (or brandy)

directions

Melt butter in large pot.

Add chopped onion.

Saute onion until brown, add tomatoes and basil. Simmer for one hour.

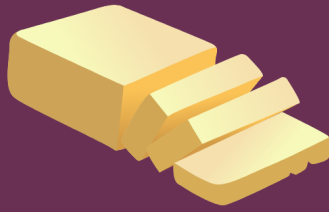
Heat cream in another pot with the sugar until it is ready to boil. Pour the cream into the tomatoes. Add cognac.

Make this ahead and reheat it.

Serves 6-8.

Annie's Note:

"This is the recipe I am asked for more than anything else I make. I usually double it."



Cheese Puffs

A RECIPE BY CLAIRE S

ingredients

Makes about 34 appetizers

- ½ cup water
- ¼ cup butter cut into small pieces
- ½ cup all-purpose flour
- ¼ teaspoon salt
- ⅛ teaspoon of coarse ground pepper
- 2 eggs
- ½ cup grated cheese (see notes below)

directions

Heat oven to 400 degrees F.

Line cookie sheet with parchment paper. In medium saucepan, combine water and butter and heat over medium heat until mixture comes to a boil and butter is melted.

Whisk in flour, salt and pepper and cook over medium heat for about one minute, stirring vigorously until mixture leaves sides of saucepan in smooth compact ball. Remove from heat.

Add eggs, one at a time, beating with spoon for one minute after each addition until mixture is smooth and glossy. Stir in grated cheese and mix well. Drop mixture by rounded spoonfuls or pipe from decorating bag, onto paper-lined cookie sheet to form one-inch puffs. Bake at 400 degrees F for 14 to 18 minutes or until puffed and golden brown.

Claire's Note:

"Almost any type of cheese can be used, from Stilton to extra sharp Cheddar. Cabot's makes a sharp Cheddar with bacon mixed in and this is particularly suited for this recipe. Recipe can be made a day ahead and cooked when ready."



Gazpacho

A RECIPE BY CAROL W

ingredients

- 1 28-ounce can San Marzano tomatoes (or 2 15-ounce cans)
- ½ red pepper
- ¼ medium size red onion
- 1 garlic clove
- 1 large cucumber
- ¼ cup olive oil
- 2 teaspoon balsamic vinegar
- 2 teaspoon Worcestershire sauce
- 1 lime
- ½ teaspoon salt (or to taste)
- ½ teaspoon pepper (or to taste)
- ¼ teaspoon cayenne pepper (or to taste)

directions

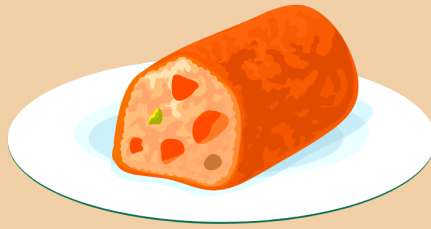
Cut pepper, cucumber, onion, and garlic in chunks and put in food processor and add the tomatoes.

Pulse until vegetables are finely chopped.

Add lime juice and seasonings and pulse again to mix in evenly.

Pour into a container and let it cool in the refrigerator.

Adjust seasonings as needed.



Salmon Loaf

A RECIPE BY RACHEL A

ingredients

- 1 large can pink salmon
- 1 8-ounce package of sour cream
- ½ cup melted butter or margarine
- 1 large egg, beaten
- 2 ½ cups of Corn Flakes

directions

Measure Corn Flakes, then crush into crumbs.

Drain ½ liquid from salmon; discard skin and bones.

Combine all ingredients and place in buttered loaf pan

Bake at 350 degrees F for 40-50 minutes.

Rachel's Note:

"If firmer textured loaf is desired, use less melted butter and one more beaten egg."



Baked Eggplant

A RECIPE BY CAROL W

ingredients

- 1 medium/large eggplant
- 1 large carrot
- 1 medium onion
- 2 garlic cloves
- 1 pound of ground beef (or turkey)
- ½ small can of tomato paste
- ½ cup of tomato sauce
- ½ teaspoon garlic powder (or to taste)
- ½ teaspoon pepper (or to taste)
- ½ teaspoon cayenne pepper (leave this out if you don't want the slight kick)
- Rice as a side

directions

Cut the eggplant in ½ length wise and scoop out the inside so that the shell remains intact.

Chop up the eggplant, carrot, onion, and garlic and saute until soft but not mushy.

Add the ground beef/turkey and brown the meat with the vegetables.

Add the tomato paste, tomato sauce and seasonings and mix well.

Line a baking pan with aluminum foil and put the eggplant shells in the pan.

Fill the shells with the mixture, cover, and bake at 350 degrees F for an hour.

Serve with rice.

Carol's Note:

"I use Trader Joe's tomato basil marinara sauce and I generally use a mixture of ground beef and ground turkey. It works well with any combination of ground meat. The original recipe did not call for carrots but I like the slight sweetness that it gives the dish."



Cranberry Marinated Chicken (aka Granny's Chicken)

A RECIPE BY SUSAN L

ingredients

- 1 whole chicken cut into pieces or any chicken parts you want to use
- 1 package onion soup mix (any brand)
- 1 bottle French salad dressing (regular, light, or fat-free works)
- 1 can whole cranberry sauce (any brand)

directions

Mix the onion soup, salad dressing, and cranberry sauce together.

Put the sauce in a baking dish and add the chicken coating all pieces.

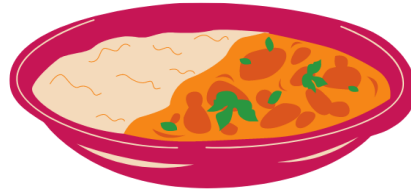
Cover and refrigerate for several hours.

Bake 1 - 1½ hours at 350 degrees F.

Serve with baked potatoes and a green vegetable.

Susan's Note:

"This is another dish for a cold, winter's night. So simple but so delicious."



Vegetarian Thai Red Curry

A RECIPE BY AMANDA C

ingredients

- 1 tablespoon of vegetable oil
- 14 ounces of medium firm or firm tofu, cubed
- Pinch of salt
- Pinch of black pepper
- 1 inch nub of ginger, grated
- 3 cloves garlic, chopped finely
- 1 red pepper, julienned
- 1 small sweet onion, julienned
- ½ cup of frozen peas
- 1 14-ounce can of full fat, unsweetened coconut milk
- 1 cup of vegetable stock or water
- 2 ½ tablespoons of red curry paste
- 2 tablespoons of brown sugar
- 1 tablespoon of lime juice
- 1 jalapeño pepper, seeded and diced (optional)
- Rice or rice noodles as a side

directions

Remove the tofu from the packaging, drain the water, and cut into cubes. Set aside on a plate. Rinse, dry and cut all other ingredients and set aside. Pour the oil on a pan and then add ginger and the garlic. Stir ingredients for a minute. Add the red pepper, onion, salt and jalapeño (if used) and stir fry the ingredients until the onions are translucent, about 5-7 minutes. Add the red curry paste to the pan and fold it into the vegetables until it's mixed in well. Shake the unopened can of coconut milk and then open the can. Pour it into the pan slowly.

Add the vegetable stock or water. Mix everything in the pan gently. Put a cover over the pan and bring the mixture to a gentle boil. Add the brown sugar, black pepper, peas and tofu and then let simmer for another 5-7 minutes. Add lime juice to the dish and mix before serving. Serve with cooked white or brown rice or rice noodles.

Amanda's Note:

"Add the jalapeño pepper if you prefer to add heat to the dish, but I don't always use it. I often add thinly slice chicken breast or shrimp and adjust cooking time accordingly. Thai red curry paste is sold in the International/Asian aisle and comes in a jar or package that can be stored in the refrigerator for reuse."



Paprika Chicken

A RECIPE BY JENNY C

ingredients

- 2 pounds skin-on chicken thighs
- 2 Yukon Gold potatoes
- 5 carrots
- Brussels sprouts cut in half (as many as you want)
- 3 cloves garlic split in half
- 1 teaspoon paprika
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon garlic salt or powder
- ½ teaspoon onion powder
- 1 teaspoon basil
- Olive oil

directions

Cut potatoes, carrots, sprouts and garlic and put in a large baking dish. Drizzle with a small amount of olive oil and a little salt and pepper.

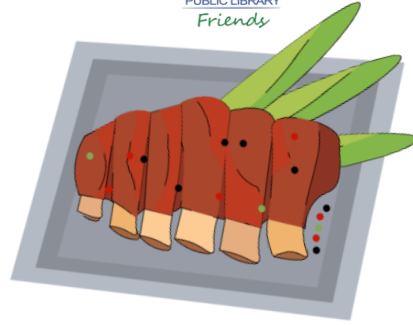
Move oven rack to a higher setting and preheat the oven at 400 degrees F.

Place the chicken on top of the vegetables. In a small bowl, mix the spices and sprinkle over the chicken. I usually rub it in after each piece is covered.

Bake uncovered at for 35 to 40 minutes.

Jenny's Note:

"Any skin-on chicken may be used. I've made it with chicken breasts and drumsticks. I find the thighs have more flavor. The skin crisps up as if it were fried."



Easy Oven-Baked Ribs

A RECIPE BY MIKE W

ingredients

- 2 - 3 pounds beef short ribs or 1 rack (about 2 - 3 pounds) baby back pork ribs
- 1 tablespoon garlic powder
- Pepper
- Barbecue sauce of your choice

directions

Preheat the oven to 275 degrees F.

If the ribs still have a thin membrane covering the back of the rack, remove it. This will make the ribs more tender. Rinse and pat dry with paper towel.

Add garlic powder and pepper generously as desired to the meat. If making short ribs, lay them into a roasting pan and cover tightly. If using baby back ribs, enclose ribs in foil and place the ribs meat-side up in rimmed baking sheet. Bake for about 3 ½ hours until ribs are fall off the bone tender.

Uncover, brush with barbecue sauce and bake for another 10 minutes or so.

Mike's Note:

"The original recipe called for baby back ribs and the sprinkling of salt on the ribs. I prefer short ribs and no added salt. I also line the pan with aluminum foil unless I am using an easy clean dutch oven like Le Creuset. I make this recipe with short ribs and my family loves them."



Apple Squares

A RECIPE BY MAURA M

ingredients

- 7 tablespoons melted butter
- 1 cup sugar
- 1 egg
- 2 apples, sliced thin
- 1 cup flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup nuts
- Confectioners' sugar (optional)

directions

Preheat oven at 350 degrees F.

Spray or butter 8 x 8 pan.

Combine melted butter and sugar. Beat in egg. Add apples and mix.

Combine flour, baking powder, baking soda, salt, cinnamon, add to apple mixture and mix well. Add nuts.

Bake at 350 degrees F for 40-45 minutes.

Can sprinkle with confectioners' sugar when cool.



Grandma M's After School Oatmeal Cookies

A RECIPE BY JENNY C

ingredients

- 1 ½ sticks of butter
- ½ cup sugar
- 1 ½ cups brown sugar
- 2 eggs, well beaten
- 1 teaspoon vanilla
- 1 ½ cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 cups quick-cooking oatmeal
- ½ cup chopped walnuts
- ½ cup raisins or chocolate chips

directions

Preheat oven at 350 degrees F.

Cream the butter and sugars.

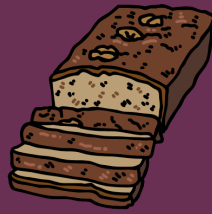
Add eggs and vanilla and beat well.

Stir in dry ingredients and then add the oatmeal, nuts and raisins or chocolate chips.

Mix well and drop by teaspoonfuls on an ungreased cookie sheet and bake for 9 to 12 minutes.

Jenny's Note:

"My kids love them with chocolate chips instead of raisins. I prefer raisins.
You can use gluten free flour in this recipe."



Banana Chocolate Chunk Bread

A RECIPE BY AMANDA C

ingredients

- $\frac{3}{4}$ cup of all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon of cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup dark brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 large eggs
- $\frac{1}{2}$ cup canola or vegetable oil
- 3 medium overripe bananas, mashed
- $\frac{1}{2}$ cup of dark chocolate chunks or chips (or more as desired)

directions

Preheat the oven to 350 degree F. Coat a 9-by-5-inch loaf pan with a light coat of oil or cooking spray.

In a mixing bowl, whisk the the flour, baking soda, cinnamon and salt. In another bowl, mix well sugar, eggs and oil until it is creamy and has no lumps. Then add it to flour mixture gradually until the ingredients are blended well. Mash the peeled bananas and blend with batter until smooth. Fold in the chocolate.

Pour the batter into the prepared pan. Bake for 60 minutes (insert a toothpick into the loaf and make sure it comes out cleanly). Let the loaf cool for 15 minutes before removing it from the pan to cool.

Amanda's Note:

"I have family members who cannot have butter so I like to make this no-butter version and serve it with tea and coffee."



Babci's Apple Pie

A RECIPE BY KAREN A

ingredients

For Crust:

- $\frac{3}{4}$ cup Crisco shortening
- 2 cups flour
- 2 tablespoons of sugar
- 1 teaspoon salt
- 1 egg yolk
- 2 tablespoons lemon juice
- $\frac{1}{4}$ cup milk

For Filling:

- 6-8 apples
- 1 cup sugar
- 2 teaspoons of cinnamon
- 2 tablespoons of butter
- Additional flour

directions

To make crust, beat egg yolk, lemon juice, & milk together. In separate bowl, knead Crisco, sugar, & salt together. Pour egg, juice, & milk mixture into flour mixture. Knead with hand or fork. Divide crust in half. Roll on board covered with flour. Place bottom crust onto pie pan. Sprinkle some flour onto bottom crust. (You may also use cornstarch or fine tapioca.)

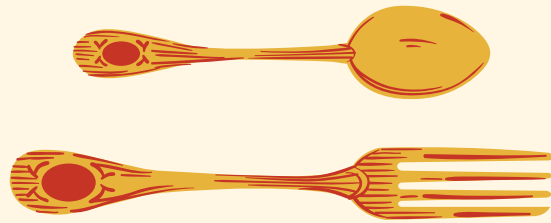
For filling, core and slice 6-8 apples depending on size of pan used and place them onto crust. Mix sugar and cinnamon together and pour over apples. Add more flour on top of apples. Dot with butter.

Roll out piecrust for top then place over pie. Flute edges to seal with bottom crust. Make sure you seal edges well to prevent juices from escaping. Brush lightly with a little more milk on top of crust. Pierce top of pie with fork all around. Use foil to create a circle to cover edges to prevent burning.

Bake in oven for 15 minutes at 425 degrees F, then lower temperature to 350 degrees F for about 30 minutes. Place foil under baking pan to prevent juices from spilling to bottom of oven.

Karen's Note:

"Babci is Polish for grandmother. This was a family recipe from my husband's mom. The crust is wonderful for all kinds of pie and we have used many kinds of apples over the years. You can cut down a bit on sugar if using a sweeter apple."



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