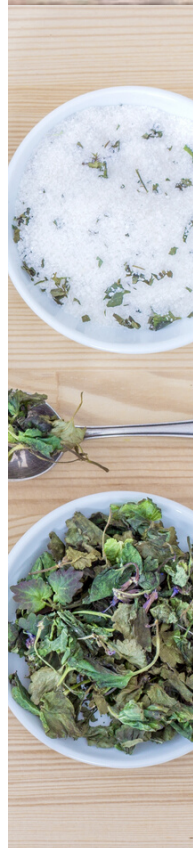




COMMUNITY GENERATED COOKBOOK



Instagram user @homeboundcooking contributed the following recipe: Fried Chicken.



Fried Chicken



This is one of our most popular recipes. Hope you enjoy it as much as we did!

for the sauce

Mix the following ingredients in a bowl:

- 4 tbsp mayonaise
- 1 tbsp ketchup
- 1 tsp lime juice
- 1/2 ts paprika
- 1/2 tsp mince garlic/garlic powder
- 1/4 tsp sugar
- 1/2 tsp sriracha
- pepper to taste
- salt to taste

chicken to marinate

Mix the following into a bowl:

- 2 chicken breasts or thighs cut into cubes
- 2 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1/2 tsp chili powder

instructions

- Beat two eggs in a bowl and prepare another bowl filled with flour
- Coat each chicken piece in flour, then the egg, and then the flour again
- Deep fry chicken pieces in oil until golden brown and crispy
- Take fried chicken pieces and coat in the sauce
- Garnish with thinly chopped onions and enjoy!



Magen Wilson contributed the following recipes: Brussels Sprouts and Sausage Soup and Char's Chili.



Brussels Sprouts and Sausage Soup

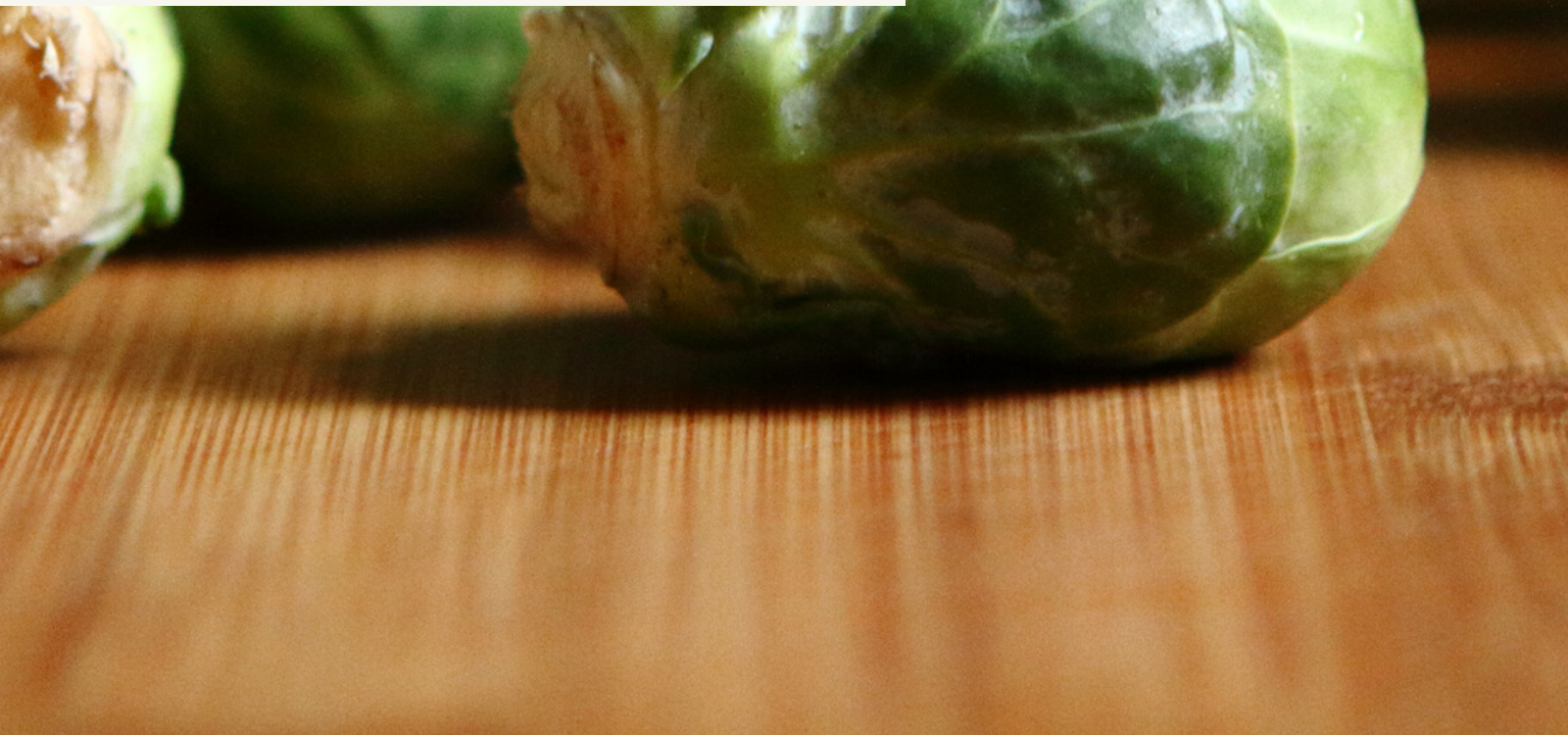


ingredients

- 1 lb Brussels Sprouts
- 1 lb Andouille Sausage or Italian Sausage (We use Publix Italian Hot Sausage but you can use what ever ground sausage you'd like)
- 1 tbs olive oil
- 3 large red potatoes (use any type of potatoes)
- 2 bay leaves
- 1 tsp caraway seeds
- 4 cups chicken broth (Swanson in the carton is what I use)

instructions

- Trim ends off Brussels sprouts, remove any damage external and cut in half lengthwise. Set aside
- Remove casing from sausage and cut into 1/4 in thick slices
- Put olive oil and sausage in a medium pot over medium heat and cook, stirring occasionally until sausage is well browned, about 7 minutes
- When sausage is browned, add bay leaves and caraway seeds to the pot
- Cook, stirring occasionally about 1 minute
- peel potatoes and cut into 1/2" pieces
- Add potatoes, broth and 1 cup of water
- Bring to a boil
- Add Brussels sprouts, partially cover pot and reduce heat to low or medium-low to maintain steady simmer
- Cook soup until Brussels sprouts are tender and potatoes are done. About 15 minutes
- Remove bay leaves and serve hot



Char's Chili



ingredients

- 2 lbs fresh ground beef
- 1 large can of tomato sauce
- 1 (29 oz.) can of diced tomatoes
- 1 large can of red beans, drained and rinsed
- 1 large onion (2c.) chopped
- 1/2 cup celery diced
- 1/2 cup green pepper, diced
- 1/4 cup chili powder
- 1 tsp cumin (if you like real flavor, add more)
- 1 1/2 tsp garlic powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp oregano
- 1/2 tsp sugar
- 1/8 tsp cayenne pepper
- 1/2 can of domestic beer

instructions

- In a frying pan, brown the ground beef; drain. Put the drained beef and the remaining ingredients into a 6 quart pot.
- Cover the pot; let simmer for 1 to 1 1/2 hours, stirring every 15 minutes



Jeanette Vigliotti contributed the following recipe: Pecan Crescent Cookies.





Pecan Crescent Cookies

Every year at Christmas time, my mother (Maura Johnson) started a tradition of making hundreds of Christmas cookies for friends, co-workers, and family members. I always help her (which also means the list of cookies to give away grows). It's a two-day long event of baking batch after batch of 5 or 6 different kinds of cookies, including struffoli. During the baking extravaganza, my mom always plays It's a Wonderful Life on repeat until we have finished. This is one of the cookie we make during the weekend long baking event.

ingredients

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 2 tsp vanilla
- 1 cup finely chopped pecans
- 1 1/3 cups flour
- about 1/2 cup granulated sugar

instructions

- Preheat oven to 300F
- cream butter, confectioners' sugar and vanilla until light and fluffy
- stir in pecans
- gradually stir in flour until well blended
- Cover; chill 1 hour or until firm enough to handle
- Divide dough into 8 equal pieces
- On lightly floured board, roll each in 1/2 inch wide ropes
- Cut in 1 3/4 inch lengths
- taper ends then shape into crescents
- place 1 inch apart on ungreased cookie sheets
- Bake for 18-20 minutes or until light golden and firm to touch
- While warm, roll in granulated sugar
- Place on racks to cool
- Share and enjoy!

G.S. Paaso contributed the following recipes: Shrimp Pilau, Spaghetti Sauce, Stuffed Squid, and Datil BLT.



Quick Spaghetti Sauce



My grandmother, Vincenzina Versaggi, delighted in having her grandchildren in her home for lunch and almost always served us her “quick spaghetti”. She always made the same amount of sauce. If more than the usual amount of grandchildren showed up for lunch, she would just add more olive oil (and sometimes water) to her sauce. There were times when the sauce was barely pink in color.

ingredients

- 2 Del Monte 14.5 ounce cans of diced tomatoes
- 1 Contadina 15 ounce can of tomato sauce
- 2-3 T Good quality olive oil (doesn't have to be EVOO)
- 2 Sweet basil sprigs of leaves (remove stems)
- 1 Pinch of sea salt
- 1 T Sugar (or 2 packets of Splenda)
- 1 lb pasta (rotini, shells, ziti w/lines, linguini, etc.)

instructions

- Cook pasta according to package directions. (Best to use a type of pasta that the sauce can cling to...e.g., macaroni rather than angel hair, etc.)
- While pasta is cooking, put the diced tomatoes, tomato sauce, olive oil, sea salt and sugar into a heavy bottomed sauce pan on medium heat. Add one-half of the basil leaves. Cook for the same amount of time as the pasta. Add the remaining sweet basil leaves at the end of the cooking process.
- Drain the pasta. Pour the sauce over the pasta.
- Enjoy!



Gina Spiller's Shrimp Pilau

This is my mother's recipe for shrimp pilau. She often shared this recipe, but when she shared it, she usually left out a few of the ingredients (generally the thyme, marjoram and saffron). When people said that when they made it, it did not taste as good as my mother's. She usually responded, "Well, I guess I just have the touch!" She made "a pot of pilau" to bring to so many wakes that when my father saw her making it, he would inquire, "Who died?"



ingredients

- ½ lb salt pork, diced small
- 2 onions, diced
- 1 green bell pepper, diced
- 1 (35 oz) can crushed pear tomatoes
- 10 whole cloves
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 1 pinch saffron threads
- 2-3 bay leaves
- salt, to taste
- pepper, to taste
- 1 datil pepper, chopped
- 4 cups water
- 2 pounds shrimp, shelled and deveined
- 3 cups long-grain rice, washed 3 times

instructions

- Render the salt pork in a heavy-bottomed pot and then add the onions and green pepper.
- Saute the onions and pepper until they are limp and then add the tomatoes, cloves, thyme, marjoram, saffron, bay leaves, salt, pepper and datil pepper. Cook a few minutes until thick.
- Add the water. Bring to a rolling boil. Add the shrimp and the rice. Stir, cover and lower heat to very low. Cook for 12 to 15 minutes.
- Stir and remove from heat. Allow to stand for an additional 30 minutes or until the rice is done.

Note: Chicken, pork or ham pilau is made the same way, except they should be browned before adding them to the tomato mixture. Squid (cut into bite-size pieces) may be used instead of shrimp.



Datil BLT



I like to deconstruct every-day recipes. This is my take on a BLT.

ingredients

- 12 Roma (pear) tomatoes
- 3 8oz Cream cheese blocks*
- 8oz Datil pepper jelly
- Bacon
- Iceberg lettuce

instructions

- Remove the cream cheese from the refrigerator.
- Halve the roma (pear) tomatoes from top to bottom. Scoop out the seeds, the seed membrane and the “goo”, leaving the shell of the tomato. Place the tomatoes, cut side down, on a wire rack to drain. (Hint: put paper towels under the rack to catch the liquid so clean-up will be easier)
- Put the cream cheese and datil pepper jelly in a bowl. Mix to combine. (Hint: this is easier with an electric hand mixer, especially if the cream cheese has not sufficiently softened while you are prepping the tomatoes.)
- Fry the bacon until crisp, drain and then crumble. (Hint: fry up more bacon than you think you will need since you will probably eat some while frying.)
- Slice the iceberg lettuce into short strips.
- If the tomatoes have not sufficiently drained, daub out the liquid with paper towels. Fill the tomato cavities with the cheese/jelly mixture. (You will probably have a little more cheese/jelly mixture than you will need so be generous filling the tomatoes.) This can be done with a teaspoon or pastry bag if you feel the urge to be fancy. Put the tomatoes on a deviled egg plate so they won't slide around and smear each other. Refrigerate the tomatoes uncovered so that the cheese mixture will firm up.
- Just before serving sprinkle the tomatoes with the bacon and the lettuce.

Note: Don't use pre-whipped cream cheese as it stays runny when the jelly is added to the mixture



Anna Provenza's Stuffed Squid

Anna Provenza taught us the way she makes stuffed squid. Her recipe is unusual since most of the stuffed squid recipes in our family have either ricotta or spinach (or both). She was 97 years old when she showed us her way of "doing" squid. I shared it with Brendan Burke, a marine archeologist at the St. Augustine Lighthouse, who declared it "the best meal I have eaten in my life!".

Note: The squid is stuffed with the same meat mixture that is used for Anna's meatballs and meatloaf. The stuffed squid recipe below uses approximately 1.5 pounds of this mixture.



for the meat stuffing

- 5 lbs of ground beef
- 1 lb of Italian mild sausage, removed from the casing
- 4 extra large whole eggs
- 5 oz grated Parmesan cheese
- 3 T salt
- 1 T ground pepper
- 5 T fresh parsley (snipped with scissors, include the stems)
- 3 or more heaping tablespoons of minced fresh garlic (nearly an entire head)
- 5 slices of stale white bread, soaked in milk and then squeezed nearly dry
- Mix all of the ingredients above lightly by hand. Do not over mix.

for the squid

- 5 lbs of dressed squid
- Rinse the bodies of the squid under a running faucet. Place them in a colander to drain. Do the same for the tentacles and set them aside.
- Using a spoon fill the squid cavities with the meat/sausage mixture. Do not over-fill them as they are likely to burst open when cooking. Secure the squid cavities with a wooden toothpick to insure that the stuffing remains inside the squid.
- In a cast iron frying pan, add enough olive oil to be about half way up the sides of the squid. Lightly fry the squid for about 4 minutes on each side. Remove the squid and place them into your home-made spaghetti sauce (include meatballs and loose meat, if you want to have a really large feast). Cook the squid for another 30 - 40 minutes.
- Enjoy!

Note: These squid are also good cooked in a lighter tomato and basil sauce.



Cathy Mann contributed the following recipe: Depression
Era Fudge



Depression Era Fudge

My maternal grandmother was a child during the 1930s (depression era). Her father was the town sheriff and her mother was a school teacher, but still, their family lost almost everything. My grandmother said those years of going hungry left an impact on her. She always kept at least two deep freezers full of food and a stocked pantry. She also became a nurse because of the pain and suffering she saw during that time. She sure taught me the importance of giving back to your community however you can, no matter how little you may have.



ingredients

- 6 cups sugar
- 1/2 cups cocoa
- pinch of salt
- 4 cups milk

instructions

- Mix in a large pot and heat to 238 degrees (soft ball stage), stirring often.
- Remove from the stove and stir in 2 teaspoons of vanilla and 2 tablespoons of butter.
- Mix with mixer until it thickens, then quickly pour into a buttered dish.
- Cool in the refrigerator for at least an hour.
- Cut into pieces.
- Enjoy and share!



Maria Manganiello Rubeo contributed the following recipe:
Cheesecake.





Cheesecake

This is my mom's recipe for cheesecake that I make all the time. When I was young, my mother worked at Glen Island Casino as a bookkeeper. One day she brought this cheesecake in for her coworkers and the chef there happened to try it. He then hired her to make the cheesecake for the catering hall for a number of years thereafter!

ingredients

- 2 1/2 - 3 packages of 8 oz cream cheese depending on how dense you like it
- 2 packages of lady fingers
- 6 extra large eggs
- 1 cup sugar
- 1 tsp vanilla
- 1 tsp lemon juice

instructions

- Prepare 10" spring form, spray with PAM then arrange Lady Fingers around sides and bottom. Bottom should be evenly covered. Put prepared spring form on a cookie sheet for easier handling.
- Cream the cheese for about 1 minute then add sugar and mix. Add sour cream and mix. Add 6 egg YOLKS (put aside 5 egg whites in a separate bowl). Add vanilla to cream cheese mixture, mix. Add lemon juice, mix.
- In a separate bowl, beat egg whites into cream cheese mixture with spatula carefully avoiding lumps.
- Pour batter into prepared spring form and bake at 325 for 1 hour and 15 minutes to 1 1/2 hours
- After this time turn oven off and leave cake in oven for another hour

Patti Page contributed the following recipe: Crab Au Gratin.



Crab Au Gratin

My maternal great-grandparents moved to Miami from Sussex, Delaware in 1929 and in 1928 from Continental, Ohio. Fishing was a way they provided for their families during the Great Depression. My great-grandmother told me stories and shared pictures with me of fishing, shrimping and crabbing in Key Biscayne. Her favorite was the Blue Crab, and this is a recipe she gave me when I was 12 years old. I'm 61 years old now and I have made this recipe hundreds of times. It's always been a hit.

Note: The picture below is my maternal great-grandmother in the trundle seat, 1930s. Miami, Florida

ingredients

- 1 stick of butter
- 1 pound of crab or shrimp (you can use imitation but it isn't as good as fresh)
- 3 tablespoons of white flour
- 7 oz chicken broth
- 8 oz heavy cream
- 1 white onion
- 1 pound of Harvarti cheese, grated

instructions

- Saute onion and butter.
- Add crab/shrimp, stirring frequently.
- Add flour until paste-like.
- Add chicken broth and cream, stirring until thickened.
- Pour into a buttered casserole dish.
- Bake at 350 degrees for 30 minutes.
- Top with Harvarti cheese. Place under broiler for 3 minutes or until cheese is melted and lightly browned.



Maura Johnson contributed the following recipe: Penne Ala Vodka.





Penne Ala Vodka

ingredients

- 6 thin slices of prosciutto finely chopped-one stick of butter-
- 1/2 cup finely chopped white onion
- 1 clove of finely chopped garlic
- 1 can (28oz) chopped tomatoes
- 1/2 cup of vodka
- 1 teaspoon red pepper flakes
- 1 cup heavy cream
- 1 lb penne pasta
- 1/2 cup Parmesan cheese
- fresh parsley for garnish

instructions

- In a LARGE pan: sauté onion, garlic and prosciutto in butter until soft (5-8) minutes
- add vodka and red pepper, bring to a quick boil and then back down to a simmer (8-10) minutes
- add tomatoes and simmer for (5 minutes)
- stir in heavy cream, simmer (10 minutes)
- in separate pot, boil salted water, add penne when boiling
- Strain pasta add to vodka sauce mix well together add Parmesan.
- Garnish with parsley.
- Enjoy!