

A few special recipes that I hope add
flavor to your own celebrations

Blonde Brownies

A family favorite passed down from my mother

INGREDIENTS

Note: This recipe calls for a 15" X 10" pan

- 2 $\frac{2}{3}$ cups sifted flour
- 2 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{2}{3}$ cup butter
- 2 $\frac{1}{4}$ cups light brown sugar
- 3 eggs
- 12 oz semi-sweet chocolate chips
- 1 cup walnuts

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt butter in saucepan. Cool slightly and add brown sugar. Remove from heat. Cool for about 10 minutes. Beat 3 eggs in a bowl and add to the sugar mixture.
3. Combine flour, baking power and salt. Add flour mixture to sugar mixture. Then add chocolate chips and nuts.
4. Spread on a greased pan. Bake for 25 to 30 minutes.
5. My mom would say to be careful not to overcook. :-)

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Stuffed Artichokes

INGREDIENTS

- 4 artichokes
- 2 cups Italian seasoned bread crumbs
- 1 ¼ cups Romano cheese
- ¾ cup finely chopped flat parsley

DIRECTIONS

1. Cut artichoke stems so they lie flat; then cut sharp tips from each leaf with kitchen scissors.
2. Mix Italian seasoned bread crumbs with Romano cheese.
3. Add parsley.
4. Add salt and pepper to taste.
5. Stuff artichokes leaf by leaf.
6. Drizzle the tops with olive oil.
7. Steam for 1 hour or until tender. (Keep adding water as it evaporates. Drizzle tops with water as they cook to keep the stuffing moist.)

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Potato Stuffing and Chicken

*The stuffing is a Sicilian recipe
(it's really a side dish) that I make every holiday.*

INGREDIENTS

- 5 lbs potato
- 5 onions chopped
- 1 large celery heart chopped
- 1 tsp Bell's seasonings
- 1 cup chopped flat parsley
- 3 eggs slightly beaten
- 1 cup Italian seasoned bread crumbs
- 2 cups Romano cheese (or more to taste)
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Boil potatoes until tender; drain but save the water; mash coarsely.
3. Sautee onions and celery in butter until tender.
4. Add onion mixture to potatoes.
5. Make a small well in potatoes and add eggs; mix well.
6. Add all remaining ingredients, alternatively with the potato water.
7. Place in buttered casserole dish and sprinkle top with more Romano cheese.
8. Bake at 350 degrees for about 30 minutes or until golden brown.

FOR THE CHICKEN

1. Stuff the cavity with onions, celery and Bell's seasoning, which help create flavorful drippings for the gravy.
2. Coat the chicken with olive oil and salt and pepper.
3. Place cheese cloth over the bird and baste often.