

TWICE BAKED SAVORY SWEET POTATOES

I ENJOY SAVORY FOODS SO MUCH MORE THAN SWEET FOODS. I WAS ON A MISSION TO CREATE A SWEET POTATO DISH THAT I FELT PROPERLY BALANCED THE NATURAL SWEFTNESS OF THE POTATO.

- · SWEET POTATOES BUTTER
- BLUE CHEESE / GORGONZOLA / ROQUEFORT
- · THYME

THE BEAUTY OF THIS DISH IS THAT IT IS JUST SO SIMPLE. BAKE THE SWEET POTATOES AS YOU TYPICALLY WOULD (POKE WITH A FORK, THEN BAKE AT 425 FOR APPROX. 45 MINUTES, DEPENDING ON SIZE). WHILE THE POTATOES ARE BAKING, MAKE THE SAVORY SIGNET ATTHEFT TO PARTIES ARE DANIAN, MAKE THE SAVOKT
TOPPING - CRUMBLE YOUR FAVORITE TYPE OF BLUE CHEESE, ADD CHOPPED PECANS, AND THYME. GENTLY MIX TOGETHER. AFTER THE POTATOES ARE BAKED. SLICE THEM OPEN, ADD A PAD OF BUTTER AND MIX INTO THE SWEET POTATO, THEN ADD THE TOPPING, PUT THE TOPRED SWEET POTATOES BACK INTO THE OVEN AND BAKE FOR ANOTHER TO MINUTES OR JUST UNTIL THE CHEESE STARTS TO MELT.

THIS DISH CAN BE SERVED IN THE POTATO SKIN (AS DESCRIBED ABOVE) OR ALTERNATELY, YOU CAN SCOOP THE POTATOES INTO A CASSEROLE DISH AND ADD THE TOPPING TO THE ENTIRE DISH.

ASHLEY BROOKE MONROE ANGELICA TOUR, RESIDENT DIRECTOR

CHIPOTLE, SWEET POTATO, AND GOAT CHEESE STUFFED SHISHITO PEPPERS

L CREATED THIS RECIPE ONE SUMMER WHEN MY CSA HAD A BOUNTY OF SHISHITO PEPPERS AND I WASN'T SURE WHAT TO DO WITH THEM. AN EXCELLENT SIDE DISH FOR TACOS, QUESADILLAS OR A NACHO PARTY!

- · 1 LARGE SWEET POTATO
- ½ CUP GOAT CHEESE
 2 TABLESPOONS CHIPOTLE PEPPERS IN ADOBO SAUCE
- · 20 SHISHITO PEPPERS
- · 1 TABLESPOON OLIVE OIL
- 1 TABLESPO
- · SALT PEPPPER

BEGIN BY MICROWAVING OR ROASTING YOUR SWEET POTATO.
ADD THE GOAT CHEESE AND CHIPOTLE PEPPERS TO THE SWEET
POTATO AND MASH THEM ALL TOGETHER INTO A SMOOTH
MIXTURE. ADD SALT AND PEPPER TO TASTE.

CUT A SLIT DOWN THE LENGTH OF EACH SHISHITO PEPPER AND USE A SMALL SPOON OR BUTTER KNIFE TO STUFF THE PEPPER WITH THE SWEET POTATO MIXTURE. REPEAT WITH ALL PEPPERS.

HEAT OIL IN A SKILLET OVER MEDIUM-HIGH HEAT, PLACE PEPPERS IN THE FAN AND SAUTE FOR A FEW MINUTES ON EACH SIDE UNTIL THEY ARE CLISIVY, AND BLACKENED IN A FEW SPOTS. DO THIS IN TWO BATCHES IF NEEDED TO A YOLD OVERCROWDING THE FAN.

SLIDE THE PEPPERS ONTO A PLATE. TOP WITH A SQUEZZE OF LIME. SOME FLARY SALIT AND A FEW EXTRA CRUMBLES OF GOAT CHEESE. IF YOU CAN'T FIND SHISHITO PEPPERS YOU CAN ALSO ADD THIS MAXTURE TO SOME RICE AND STUFF BELL PEPPERS.



BRAD BROMAN PHILIP TOUR, ASSOCIATE COMPANY MANAGER

CHOCOLATE QUARANCRÈME PIE

THE HOLIDAYS IN MY HOMETOWN OF PITTSBURGH, PA ARE ALWAYS FILLED WITH FAMILY AND MUSIC, VISITS WITH BEST FRIENDS AND, NOW, THEIR INCREDIBLE CHILDREN, AND, OF COURSE, TREATS AT EVERY STOP ALONG THE WAY! EACH YEAR WE WOULD SPEND THE DAYS LEADING UP TO CHRISTMAS MAKING ALL OF THE LOCAL FAVORITES: PIZZELLES, THUMBPRINTS COOKIES, PEANUT BUTTER KISSES AND A SPECIAL CREATION TO LEAVE OUT AS A SNACK FOR SANTA & HIS ELVES (AND SOME CARROTS FOR THE HARDWORKING REINDEER!) THIS YEAR, WE'VE MADE THE BIG GUY A PITTSBURGH FAVORITE WE'RE CALLING THE CHOCOLATE QUARANCRÈME PIE!

CRÈME PIE (USING A 10" PIE TIN)

- · ¾ CUP SUGAR
- · 5 1/2 TABLESPOONS FLOUR · ½ TEASPOON (HEAPING)
- · 2 1/2 CUPS MILK
- 3 EGG YOLKS, ROOM TEMPERATURE, WELL BEATEN
- · 1 TABLESPOON BUTTER OR MARGARINE 1 TEASPOON VANILIA
- · 2 TO 2 ½ SQUARES OF MELTED CHOCOLATE
- · COMBINE DRY INGREDIENTS THEN ADD MILK SLOWLY WHILE STIRRING
- 'COOK IN SAUCEPAN, STIRRING WELL UNTIL THICKENED
- POUR THE LIQUID OVER THE EGG YOLKS WHILE STIRRING RAPIDLY ADD BUTTER/MARGARINE
- RETURN THE MIXTURE TO SAUCEPAN AND COOK UNTIL THE EGG YOLKS ARE THICKENED: ABOUT 2 MINUTES
- REMOVE FROM HEAT AND ADD VANILLA & MELTED CHOCOLATE POUR INTO A PREVIOUSLY BAKED PIE SHELL AND COVER WITH MERINGUE (SEE BELOW)
- BAKE AT 450 DEGREES FOR ABOUT 5 MINUTES, OR UNTIL THE MERINGUE IS LIGHTLY BROWNED



MERINGUE

- 3 EGG WHITES, ROOM TEMPERATURE
 - 1/8 TEASPOON SALT
- ' 6 TABLESPOONS SUGAR
- 1/2 TEASPOON VANILLA
- 14 TEASPOON CREAM OF TARTAR
 - * BEAT EGG WHITES WITH SALT AND CREAM OF TARTAR UNTIL THE MIXTURE IS WHITE AND FOAMY
 - $^{\prime}$ ADD SUGAR ONE TEASPOON AT A TIME, BEATING WELL AFTER EACH ADDITION OF SUGAR
 - · CONTINUE BEATING UNTIL STIFF, WHILE ADDING VANILLA

AND PEGGY TOUR, GEORGE WASHINGTON

CHOCOLATE AND CINNAMON BABKA WITH TOASTED HAZELNUTS AND CHOCOLATE STREUSEL

I WANTED TO MAKE A CHOCOLATE BABKA, BUT ALSO A CINNAMON BABKA, SO I JUST MADE BOTH! THERE ARE ALSO TOASTED HAZELNUTS AND I ADDED A CHOCOLATE MADE BUTTHE THERE ARE AGOUT MASSIEUT TRACELOUIS AND TRADESD AS HISAMOSTE STREUSEL ON TOP. THE AMOUNT OF STREUSEL AND HAZENUTS CAN BE REDUCED STRUME ON THE AMOUNT OF STRUME AND MAZELINES CAN BE REQUESTED ON OMITTED. THERE'S A HEAF OF CHOCOLATE CHIPS ADDED TO THE CHOCOLATE OCUMETED. THERE S A HEAP-OF CHOCURATE UNITS ADDED TO THE CHOCURATE FUDGE FOR EXTRA GOOFINESS. THE BREAD STAYED FRESH FOR A COUPLE OF DAYS. AND POCKETS OF CHOCOLATE STAYED MELTY THE ENTIRE TIME!

- DOUGH: 1/3 CUP OF WHOLE MILK
- · 2.5 TABLESPOONS OF SUGAR
- · 1 1/4 TEASPOON OF ACTIVE DRY YEAST
- · 3/4 TEASPOON OF SALT
- · 2 CUPS OF FLOUR
- 1/2 TEASPOON OF VANILLA EXTRACT
- 5 TABLESPOONS OF UNSALTED BUTTER AT ROOM TEMPERATURE · 1 LARGE EGG AND 1 LARGE EGG YOLK + MORE FOR GREASING THE PAN AND BOWLS

CHOCOLATE FILLING:

- 1 TABLESPOON OF DARK COCOA POWDER
- · 1/8 TEASPOON OF SALT · 3 TABLESPOONS OF BROWN SUGAR
- TRANSPURN OF UNUMB CENNAMON
 TABLESPOONS OF UNSALTED BUTTER, CUT INTO SMALL PIECES, AT ROOM · 1 TEASPOON OF GROUND CINNAMON
- 1/2 CUP OF SEMI-SWEET OR DARK CHOCOLATE CHIPS · 1/2 TEASPOON OF INSTANT ESPRESSO POWDER
- · 1/2 TEASPOON OF VANILIA EXTRACT

- 1/3 CUP SEMI SWEET CHOCOLATE CHIPS
- · 1/3 CUP OF FLOUR · 2 TABLESPOONS OF WHITE SUGAR
- · 2 TABLESPOONS OF BROWN SUGAR
- · 3 TABLESPOONS OF MELTED BUTTER · 1 TABLESPOON OF COCOA POWDER
- · 1 TEASPOON OF GROUND CINNAMON · 1/3 CUP OF GRANULATED WHITE SUGAR

· 1/3 CUP OF WATER OTHER FILLINGS: AND PEGGY TOUR, GEORGE WASHINGTON

CHOCOLATE AND CINNAMON BABKA WITH TOASTED HAZELNUTS AND CHOCOLATE STREUSEL

HEAT THE MILK IN A SMALL SAUCE PAN, JUST UNTIL IT BEGINS TO MAKE THE DOUGH: THEM THE MILK IN A SMALL SAUCE PAN, JUST UNTILE IT BEGINS STEAM, POUR THE MILK INTO A SMALL BOWL, AND CHECK THE STEAMS FOUR THE MIEN IN 10 A SMALE BUNNE, AND UTSECN THE TEMPERATURE WITH YOUR FINGER, IT SHOULD BE WARM, BUT NOT HOT. IF IT FEELS HOT, ALLOW IT TO SIT AND COOL DOWN FOR A MINUTE, CHECKING ONCE AGAIN, ADD THE YEAST AND ALLOW TO MINUTE. CHECKING ONCE AGAIN. AND THE TEAST AND ALLOW SIT FOR 5-10 MINUTES, OR UNTIL THE YEAST RECOME FOAMY. IN THE BOWL OF A STAND MIXER, WITH A DOUGH HOOK, PLACE FOLLOWING INGREDIENTS IN THE FOLLOWING ORDER FLOUR, SALT, SUGAR, EGGS AND YEAST MIXTURE. MIX THE INGREDIENTS ON MEDIUM SPEED UNTIL SHAGGY MASS FORMS (IT MAY NOT COME MEDIUM SPEELU UN HE STIANDI MASS TURMS LEI MATE NOT COME TOGETHER COMPLETELY). ADD THE BUTTER AND THE VANILLA AND MIX ON MEDIUM FOR 8-10 MINUTES, OR UNTIL THE DOUGH COMES TOGETHER IN A SMOOTH MASS, SCRAPING DOWN THE SIDES AS

NECESSARY. GREASE A FRESH BOWL GATHER THE DOUGH INTO A BALL, IT SHOULD FEEL SOFT AND SMOOTH, PLACE IT INTO THE BOWL COVER SHOULD FEEL SUFFAND SMOUTH, FORCE IT INTO THE BOOKE COVER.
IT LOOSELY WITH PLASTIC WRAP, AND SET IT IN A DRAFT FREE AREA.

UNCOVER THE DOUGH AND VERY GENTLY PUSH IT DOWN, PLACE THE PLASTIC WRAP BACK ON TOP OF THE DOUGH AND MOVE IT THE REFRIGERATION WAS BAUNUM TUP OF THE BAUNGH AND MONE IN THE REFRIGERATOR TO CHILL FOR 8–12 HOURS. THIS WILL HELP DEVELOP A DEEPER FLAVOR.

MAKE THE FILLING:

PLACE THE CHOCOLATE CHIPS IN A MEDIUM BOWL PLACE THE HEAVY WHIPPING CREAM AND SUGAR IN A SMALL SAUCE FAN AND BRING TO A SIMMER. STIRRING UNTIL THE SUGAR IS COMPLETELY DISSOLVED. REMOVE THE PAN FROM THE HEAT AND POUR THE HEAVY CREAM MIXTURE OVER THE CHOCOLATE CHIPS. STIR UNTIL

ADD THE CINNAMON, SALT, BROWN SUGAR, VANILLA, ESPRESSO POWDER AND RUTTER. STIR UNTIL COMPLETELY COMBINED. COVER THE MIXTURE AND PLACE IT IN THE REFRIGERATOR UNTIL YOU'RE READY TO USE IT.

MAKE THE STREUSEL:

COMBINE ALL OF THE INGREDIENTS IN A CLEAN BOWL AND MIX COMBINE ALL OF THE INDICEDENTS IN A CLEAN BUMERAND FUNTIL COMBINED, BREAK UP ANY VERY LARGE CLUMPS INTO MEDIUM OR SMALL CRUMBS.

AND PEGGY TOUR. GEORGE WASHINGTON

CHOCOLATE AND CINNAMON BABKA WITH TOASTED HAZELNUTS AND CHOCOLATE STREUSEL

MAKE THE BABKA:

CUTTING.

REMOVE THE FILLING FROM THE REFRIGERATOR AND LET IT COME TO ROOM TEMPERATURE. YOU CAN ALSO POP IT IN THE MICROWAVE FOR 15 SECONDS OR SO, BUT BE CARFFUL NOT TO HEAT IT TOO MUCH OR THE SECURIS URSO, BUT BE CAREFUL NOT TO HEAT IT TOO MUCH ONE THE FUDGE WILL BECOME TOO RUNNY, GREASE OR BUTTER ONE 9 INCH LOAF PAN AND LINE THE MIDDLE WITH PARCHMENT PAPER, LEAVING A BIT OF EXTRA HANGING OVER THE TOP TO LIFT THE LOAF OUT WITH WHEN IT'S

ON A LIGHTLY FLOURED SURFACE, ROLL THE DOUGH INTO A 9 BY 17 INCH TRIANGLE, YOU CAN USE A SHARP KNIFE TO TRIM THE DOUGH INCH TRIANGLE. TOU CAN USE A SHARF ROUSE LO TRIBY THE COLOUR. INTO A PERFECT TRIANGLE, BUT I JUST LEFT MY EDGES AS IS, LIFT THE

SPREAD THE PREPARED FILLING OVER THE DOUGH, GOING ALTHE WAY DOUGH AND ADD EXTRA FLOUR AS NEEDED. TO THE EDGES. SPRINKLE THE CHOCOLATE CHIPS AND HAZELNUTS IN AN

ROLL THE DOUGH, VERY TIGHTLY, STARTING FROM ONE END (LONG SIDE) TO THE OTHER, SLICE THE DOUGH (LENGTHWISE) IN HALF, CAREFULLY MAKE AN X WITH THE 2 HALVES AND THEN TWIST ONE END. FOLLOWED

GENTLY SQUISH THE DOUGH TO FIT THE SIZE OF YOUR FAN AND GENTLY LIFT IT ON, AND PLACE IT IN THE PREPARED PAN.

LOOSELY COVER THE DOUGH WITH PLASTIC WRAP AND ALLOW TO RISE FOR 1 TO 1 1/2 HOURS

WHEN THERE IS ROUGHLY 20 MINUTES OF RISING TIME LEFT, PREHEAT OVEN TO 350 DEGREES, BEFORE THE DOUGH GOES INTO THE OVEN. OVEN 10-330 DEURES DEFUNCTION OF CRUMBLE THE AMOUNT OF CRUMBLE. THE AMOUNT OF CRUMBLE USED IN THIS RECIPE IS ENOUGH TO MAKE A THICK CRUST ON TOP, BUT IF YOU WANT TO EXPOSE SOME OF THE TOP OF THE BABKA.

DIACE THE BABKA IN THE PREHEATED OVEN AND BAKE FOR ROUGHLY

WHILE THE BABA BAKES, MAKE THE SYRUP PLACE THE SUGAR AND WATER IN A SMALL SAUCEPAN AND SIMMER OVER MEDIUM LOW HEAT, STIRRING OFTEN UNTIL THE SUGAR IS DISSOLVED.

WHEN THE BABKA IS DONE, REMOVE IT FROM THE OVEN, AND USING A SKEWER, POKE HOLES ALL OVER THE BARKA, IMMEDIATELY POUR THE SKEWER, FORE HULLD ALLAYER, THE BARRACIAIMEDIATECT FOUR THE SYRUP ALL OVER THE BARKA. IT WILL SEEM LIKE A LOT, BUT IT MAKES THE TRANSFER THE BREAD TO A WIRE RACK AND ALLOW TO COOL BEFORE



CONROE BROOKS
PHILIP TOUR, PRINCIPAL STANDBY –
GEORGE WASHINGTON, KING GEORGE, &
MULLIGAN/MADISON

LEMON BUTTERCREAM & BLACKBERRY JAM SWISS ROLL CAKE

I WAS DISSESSED WITH THE GREAT BRITISH BAKING SHOW WHILE ON TOUR. I HAD NEVER BAKED BEFORE AND DECEDIED IT WAS TIME TO GIVE IT A TRY AFTER BEING INSPIRED BETHES ANALYTIC BAKERS, SOW WITNOTE BAKE A SWISS ROLL? SEEMED LASY. WELP, THE LIST FAILED, IT CRACED ALL OVER AND WAS A MESS. BUT TAKE 2 WHEN I FANTASTIC! AND THAT'S WHEN I. CREATED THIS!

THE CAKE

- · 4 FGGS
- · 4 1/2 OUNCES CASTER SUGAR (SUPERFINE)
- · 2 TABLESPOONS WARM WATER
- 1 TEASPOON VANILLA EXTRACT
 4 1/2 OUNCES ALL-PURPOSE FLOUR

THE BUTTERCREAM FILLING

- 1 CUP (2 STICKS) UNSALTED BUTTER, SOFTENED TO ROOM TEMP
- · 4 AND ½ CUPS CONFECTIONERS' SUGAR
- · 2 AND ½ TABLESPOONS FRESH LEMON JUICE · 2 TABLESPOONS HEAVY CREAM
- · 2 TABLESPOONS HEAVY CREA
 · 2 TEASPOONS LEMON ZEST
- · PINCH OF SALT

THE BLACKBERRY JAM (OR BUY IT TO SAVE TIME)

- · 5 CUPS BLACKBERRIES
- · 1 TO 2 CUPS SUGAR (SEE NOTE)
- · 1 TO 2 TBSP LEMON JUICE (OPTIONAL)



CONROE BROOKS
PHILIP TOUR, PRINCIPAL STANDBY –
GEORGE WASHINGTON, KING GEORGE, &
MULLIGAN/MADISON

LEMON BUTTERCREAM & BLACKBERRY JAM SWISS ROLL CAKE

1. DESPITE APPEARANCES. SWISS ROLLS ARE PRETTY EASY TO MAKE. USE ANY KIND OF JAM YOU LIKE, BUT I WANTED THE CONTRAST IN COLOR SO I WENT WITH BLACKBERRY.

2. PREHEAT THE OVEN TO 375 DEGREES F.

 BLACKBERRY JAM DIRECTIONS (RECOMMEND STARTING JAM FIRST): ADD BLACKBERRIES.
 SUGAR AND LEMON JUICE TO A SAUCERAN. BE SURE THERE ARE SEVERAL INCHES OF HEADSPACE TO ALLOW FOR FOAMING.

4. Turn, the heat to medium-low and simmer the Jam until It reaches gel STAGE, Stirring to get the bubbles down, in this low sugar bach expensed to strong the 20-30 minutes for a low sugar jam. (increasing the sugar will cause the Jam togel haster and result in A higher yelface).

5. STORE IN THE REFRIGERATOR TO LET COOL.

6. LINE THE BASE OF A 10 BY 15-INCHES SWISS ROLL OR JELLY ROLL PAN WITH GREASEPROOF OR PARCHMENT PAPER. BRUSH THE BASE AND SIDES OF THE PAN WITH MITTER AND DIST WITH E HOUR.

7. IN A LARGE BOWL OR IN AN ELECTRIC FOOD MIXER, WHISK THE EGGS, AND SUGAR TOGETHER, UNTIL LIGHT AND FLUFFY, AND THEN ADD THE WATER, AND VANILLA

8. SIFT IN THE FLOUR, ABOUT A THIRD ATA TIME, AND USING A LARGE METAL SPOON. FOLD IT INTO THE EGG MIXTURE, BONUS TOUCH: I SEPARATED A SMALL AMOUNT OF CAKE BATTER AND COLORED IT WITH BIACKBERRY JUICE TO MAKE THE FOLKA DOTS. FOUR DIFFERENT SIZE DOTS ON THE PREPARED BEFORE ADDING THE MAIN MIXTURE.

POWER THE MUTTIES GENTLY INTO THE REPARED BAY AND RAKE IN THE OWEN UNTIL.

9, POUR THE MIXTURE GENTLY INTO THE PREPARED FAN, AND BAKE IN THE OVER UNTIL THE CENTER OF THE CAKE IS SLIGHTLY SPRINGY AND THE EDGES HAVE SHRUNK A LITTLE FROM THE SIDES OF THE TIN, ABOUT 12 TO 15 MINUTES.

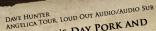
10. SPREAD OUT A PIECE OF PARCHMENT PAPER (SLIGHTLY LARGER THAN THE TIN IN SIZE) ON A WORK SURFACE AND SPRINKLE EVENLY WITH CASTER SUGAR (THIS STOPS THE ROLL FROM STICKING TO THE PAPER). TURN OR INVERT THE PAN ONTO THE SUGARED PARCHMENT PAPER AND THEN CAREFULLY REMOVE THE TIN AND PARCHMENT PAPER FROM THE BOTTOM OF THE CAKE.

11. PLACE A SLIGHTLY DAMP, CLEAN TEA OR KITCHEN TOWEL OVER THE CAKE AND PRE-ROLL IT WHILE IT'S WARM. SET ASIDE AND LET IT COOL. THIS WILL PREVENT IT FROM DRYING OUT AND CRACKING.

12. BUTTERCEAM DIRECTIONS WITH A HANDHELD OR STAND MIXER HITTED WITH A PADDLE OR WHICK STATEMENT ARE THE BUTTER ON MEDIUM SPEED UNTIL CERMAY ABOUT 2 MINUTES, ADD CONFECTIONES SUGAR, LEMON DUCE, HEAVY CREMA, AND ZEST WITH THE MEMER ANNING ON LOW INCREASE TO HIGH SPEED AND BEST FOR STATEMENT OF THE STATEMENT OF T

13. WHEN THE CAKE IS COOL SPREAD THE JAM SPARINGLY OVER THE CAKE LEAVING A 1-INCH BORDER. REPEAT WITH THE BUTTERCREAM. WITH THE LONGEST SIDE FACING YOU, ROLL UP THE SWISS ROLL AWAY FROM YOU, THEN TRANSFER TO A PLATE TO SERVE. USE A PIPPING WITH ANY EXTRA BUTTERCREAM FOR DECORATION.

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NEW YEAR'S DAY PORK AND SAUERKRAUT

WHERE I GREW UP IN CENTRAL PENNSYDIANIA FORK AND SAUERKRAUT ON NEW YEARS DAY WAS A DELICIOUS END-MARK OF THE HOLIDAY ON NEW YEARS DAY WAS A DELICIOUS END-MARK OF THE HOLIDAY SLASON. IT MEANT THAT THE END OF THE LONG WINTER CHRISTMAS SEASON. IT MEANT THAT THE END OF THE LONG WINTER CARDSTMAS BREAK WAS TAST APPROACHING AND IT WAS TIME TO THINK ABOUT OREAN PROJECT APPROXICATING AND IT WAS TIME TO THINKARDUT THINGS LIKE "HOMEWORK" AND "WHAT DAY OF THE WEEK IT IS "AGAIN.

CULTURALLY, IT'S THE PENNSYLVANIA DUTCH ANSWER TO SOUTHERN BIACK-EYED FEAS AND COLLARD GREENS, AND CARRIES SIMILAR BIACK-EFED TESS AND COLLARD GREENS, AND CARRIES SIMILAR DEEP ROOTED SUPERSTITIONS OR. "HEXEGLAMME" (LITERALLY, WITCH DEEP-ROOFED SUPERSTHEON ON. HEALDHAME LEFERGEE, WILLIAMS ROOFS TORWARD BEHIEFS), PORK BRINGS GOOD LUCK, AS THE PIG ALWAYS ROOTS TORWARD. SELECT TORK BRINGS DUDU LILL, AS THE FIG ADMATS ARMOUS CREW FOR FOOD WITH ITS SMOUT. THE GREN COLOR OF THE CABBAGE THAT FOR FOOD WELL IT'S SHOUL. THE GREEN COROR OF THE CABBAUT THE SAUERKRAUT IS MADE FROM ASSOCIATES THE DISH WITH FINANCIAL.

WHEN I MOVED TO BROOKLYN A DECADE AGO, I BROUGHT THE WHEN I MOVED TO BROOKLYN A DICADE AND, I BROUGHT THE TRADITION WITH ME, AND FOR YEARS IT'S BEIN THE CONNERSTONE DISH FORTUNE AND SECURITY. FRAUTEUN WITH ME, AND YOR YEARS LESS BEEN THE COUNTRISTENS. L OF A LAZY POTTUCK AT MY APARTMENT WHERE FRIENDS COME OVER OF A EAST POPULICA AT MY APARTMENT WHERE PRIENDS COME WHENEVER THEY VE RECOVERED FROM THEIR NEW YEARS EVE WHENEVER THEY VE INCOVERED FROM THEIR NEW TEAKS EVE CHEBRATIONS THERE'S NO FORMAL STRUCTURE BEYOND STOPPING BY AND GRABBING A PLATE.

- * 118 FRISH SAUERGRAUT (REFRIGERATED, RATHER THAN PASTEURIZED
- 1 LARGE GRANNY SMITH APPLE, DICED AND CANNED
- · 2 TB BROWN SUGAR · 2 TB MELTED BUTTER
- 1 TSP CARAWAY SEED
- 1 TSP COARSE GROUND BLACK PEPPER
- -DRESS PORK, REMOVE EXCESS EAT AND CUT INTO SLABS ACROSS GRAIN. MAKING ROUGHLY FIST-SIZED CUTS. PAT DRY WITH PAPER TOWELS. · SALT TO TASTE
- HEAT A CAST IRON SKILLET AND BROWN PORK OVER HIGH HEAT, 3-5
- -TRANSFER BROWNED FORK CUTS TO A LARGE DUTCH OVEN. -IN A SPARATE LARGE BOWL MIX TOGETHER SAUERRRAUT, DICED APPLE.
 - SPOON THIS MIXTURE OVER THE BROWNED MEAT, MAKING SURE THAT IT BROWN SUGAR, CARAWAY SEED AND PEPPER. -DRIZZLE MELTED BUTTER OVERTOF THE SAUERKRAUT AND PORK. IS WELL COATED.
 - COVER AND ROAST, ALLOWING APPROXIMATELY 45 MINUTES PER POUND OF ROAST. CHECK WITH A THERMOMETER FOR AN INTERNAL TEMPERATURE OF 170F.



DAVID THOMPSON
PHILIP TOUR, WARDROBE SUPERVISOR

RASPBERRY THUMBPRINT COOKIES (ALLRECIPES.COM)

THESE COOKIES WERE A CHRISTMAS STAPLE GROWING UP. MY MOTHER MADE THEM EVERY YEAR. I'VE TRIED TO CARRY ON THE TRADITION.

MAKES 3 DOZEN COOKIES

- 1 CUP BUTTER, SOFTENED
 2/3 CUP WHITE SUGAR
 - 1/2 TEASPOON ALMOND EXTRACT
- · 2 CUPS ALL-PURPOSE FLOUR
 · ½ CUP SEEDLESS RASPBERRY JAM

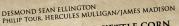
STEP 1 PREHEAT OVEN TO 350 DEGREES

STEP 2

IN A MEDIUM BOWL CREAM TOGETHER BUTTER AND WHITE SUGAR UTIL SMOOTH. MIX IN ½ TEASPOON ALMOND EXTRACT. MIX IN FLOUR UNTIL DOUGH COMES TOGETHER. ROLL DOUGH INTO 1 ½ INCH BALLS. AND PLACE ON IN GREASED COOKE SHEET ABOUT 2' APART. MAKE A SMALL INDENTATION IN THE CENTER OF EACH BALL. USING YOUR THUMB AND FINGER. FILL WITH RASPBERRY JAM.

STEP 3

BAKE FOR 14-18 MINUTES UNTIL LIGHTLY BROWNED. LET COOL 1 MINUTE ON



CINNAMON SUGAR KETTLE CORN

NOTHING SAYS THE HOLIDAYS LIKE SWEET AND SALTY SNACKS, AND MIXING THE SWEET AND THE SAVORY IS THE ULTIMATE TWO-FOR-ONE TREAT. ONE OF MY FAVORITE SNACKS IS POPCORN, AND AFTER AMPING IT UP WITH A FEW ADDED INGREDIENTS. THIS RECIPE IS SURE TO BECOME ONE YOUR FAVORITES AS WELL.

- · 1 CUP UNPOPPED POPCORN
- · 1/3 CUP BUTTER
- · 2/3 CUP WHITE SUGAR · 1/4 TEASPOON GROUND CINNAMON
- · 2 TEASPOON SALT
- · 1/2 TEASPOON VANILLA EXTRACT
- · 1 TABLESPOON MILK

· PREHEAT AN OVEN TO 250 DEGREES F (120 DEGREES C). POP THE POPCORN USING A CAST IRON DUTCH OVEN OR DEEP POT ON THE STOVE (FOLLOWING INSTRUCTIONS ON PACKAGE) OR AN AIR POPPER. PLACE POPCORN INTO A LARGE MIXING BOWL AND SET ASIDE.

· MELT THE BUTTER IN A SMALL SAUCEPAN OVER MEDIUM

STIR IN THE SUGAR, CINNAMON, SALT, AND VANILLA, MILK AND COOK UNTIL THICK AND BUBBLY. POUR OVER THE

AND STIR UNTIL THE POPCORN IS EVENLY COATED. SPREAD THE POPCORN INTO A LARGE ROASTING PAN.

· BAKE IN THE PREHEATED OVEN 10 MINUTES, THEN TURN THE HEAT OFF, AND ALLOW THE POPCORN TO STAY IN THE OVEN 20 MINUTES LONGER. REMOVE FROM OVEN, AND COOL COMPLETELY BEFORE SERVING.

GARRETT KERR PHILIP TOUR, STAGE MANAGER

COWBOY COOKIES

I HAVE NEVER KNOWN A LIFE WITHOUT THESE COOKIES, MY GRANDMOTHER HAS BEEN MAKING THEM SINCE MY MOTHER WAS A CHILD AND EVERYONE IN NANNIES ORBIT KNOWS ABOUT THESE COOKIES. THEY ARE THE ABSOLUTE BEST! YOU'LL SEE THE RECIPE MAKES A RIDICULOUS AMOUNT OF COOKIES, BUT WHEN YOU HAVE 5 KIDS AND 17 GRANDKIDS LIKE NANNIE DOES, YOU MAKE A LOT OF COOKIES FOR THEM, FEEL FREE TO DIVIDE IN HALF OR FREEZE SOME DOUGH FOR LATER. MY PERSONAL FAVORITE WAY TO EAT THEM? FROZEN. DUNKED IN MILK UNTIL THEY ARE JUST TO THE POINT OF FALLING APART. JUST PUT THE WHOLE THING IN, HOLD ON BY THE FINGERTIPS OR YOU'LL LOSE IT TO THE GLASS! THEY HOLD A CRAZY AMOUNT OF MILK SO DUNK FOR LONGER THAN SEEMS RIGHT.

- · 6 CUPS FLOUR
- · 2 1/2 TEASPOONS BAKING SODA
- · 1 1/2 TEASPOON SALT
- · 2 TEASPOON BAKING POWDER
- · 3 CUPS SHORTENING
- · 3 CUPS WHITE SUGAR
- · 3 CUPS BROWN SUGAR
- · 6 CUPS ROLLED OATS (OLD FASHIONED OR QUICK OATS)
- · 160Z SEMISWEET CHOCOLATE CHIPS

1) PREHEAT OVEN TO 350F. MIX TOGETHER FLOUR, BAKING SODA, SALT, AND BAKING POWDER. SET ASIDE.

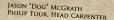
2) BEAT SHORTING, SUGAR, BROWN SUGAR, EGGS, AND VANILLA WITH ELECTRIC MIXER UNTIL FLUFFY, IF YOU'VE GOT A HUGE BOWL, USE IT.

3) ADD FLOUR MIXTURE TO WET INGREDIENTS AND COMBINE. IF YOU DON'T HAVE THAT HUGE BOWL I MENTIONED EARLIER, JUST BE CAREFUL OR YOU'LE HAVE FLOUR EVERYWHERE. THIS IS BEST DONE WITH A SPATULA, YOU MAY EVEN WANT TO USE YOUR HANDS TOWARDS THE END.

4) BEGIN TO MIX IN OATS AND CHOCOLATE CHIPS (TOTALLY USE YOUR HANDS), START WITH HALF OF EACH IN THE BOWL ONCE THAT'S IN YOU MAY WANT TO DUMP THE DOUGH OUT ONTO THE COUNTER. DO NOT HOWER THE COUNTER, MIX IN THE REST OF THE OATS AND CHOCOLATE CHIPS. THE DOUGH WILL BE STIFF AND YOU MAY LOOSE ONE OR TWO OATS AND CHIPS. THAT'S ALRIGHT, BUT TRY AND GET IT ALL TO STICK INTO THE DOUGH.

5) DROP ONTO UNGREASED COOKIE SHEETS OR ROLL INTO LARGE ROLL AND CUT WITH A KNIFE THE SIZE YOU WANT. THIS MAKES 16 DOZEN FAIRLY SMALL COOKIES OR ABOUT 12 DOZEN REGULAR COOKIES. SO YOU CAN USE THAT AS A GUIDE.

6) BAKE 12 TO 15 MINUTES.



ROUGH PUFF PASTRY

THIS IS FOR A ROUGH PUFF THAT IS VERY CLOSE TO FULL PUFF PASTRY. LUSE THIS IN SO MANY WAYS FROM BEEF WELLINGTON TO TART TARTIN. I WILL ALSO TO USE THIS WHEN I MAKE JOULOTORTTU, FINNISH CHRISTAS COOKIES, THIS DECEMBER.

- · 3 STICKS UNSALTED BUTTER · 2 TBSP FLOUR FOR BUTTER
- · 2 1/2 CUPS OF FLOUR
- 1 1/2 TSP KOSHER SALT
- 1 TBSP SUGAR · 1/3 CUP FULL FAT MILK
- · 1/3 CUP ICE WATER

· EVERYTHING AS COLD AS POSSIBLE INCLUDING

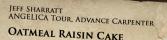
GRATE BUTTER AND PUT INTO METAL BOWL TOSS WITH FLOWER AND KEEP IN FREEZER.

· MIX TOGETHER DRY INGREDIENTS, ADD HALF THE GRATED BUTTER AND TOSS TO COAT. ADD LIQUIDS AND MIX WITH A FORK. IT SHOULD BARELY COME TOGETHER. POUR OUT ON SURFACE AND KNEAD FOR I MIN. USE A BIT OF ICE WATER TO BRING ANY TOTALLY DRY BITS INTO THE DOUGH. PRESS INTO A 1" THICK SQUARE, WRAP IN PLASTIC AND REFRIGERATE

· ROLL OUT SQUARE INTO 6" BY 18" RECTANGLE, OR SOMETHING THAT IS 3 TIMES AS LONG AS IT IS WIDE, YOU ARE LOOKING FOR A 16" THICKNESS, SPRINKLE 14 OF THE BUTTER IN THE MIDDLE 3RD OF THE DOUGH, BEST TO FOLD IT FIRST TO FIGURE OUT WHERE THAT IS AND MARK IT. FOLD THE BOTTOM OVER THE BUTTER AND ADD 1/4 OF THE BUTTER ON TOP OF IT, THEN FOLD OVER THE TIME. ROTATE THE DOUGH 90 DEGREES AND ROLL OUT AGAIN TO 6" BY 18" AND ADD THE REST OF THE BUTTER AS BEFORE. CHILL FOR 30 MIN.

· ROLL OUT THE DOUGH A 3RD TIME. IF YOU HAD LEFT OVER BUTTER ADD LT. IF NOT REPEAT THE FOLDING AND ROTATE AND RE ROLL OUT AS

· NOW YOUR DOUGH IS READY FOR USE.



ANNUAL BIRTHDAY CAKE SINCE 1970-ISH

MAKES ONE 9" ROUND CAKE

CAKE

- 1/2 CUP WATER
- . 34 CUP OLD-FASHIONED ROLLED OATS 4 TBS BUTTER
 - 1/2 CUP (100 G) DARK BROWN SUGAR
 - 75 G WHITE SUGAR 1 LARGE EGG
 - 80 G ALL-PURPOSE FLOUR
 - 14 TSP KOSHER SALT
 - 1/2 TSP BAKING SODA
- · ½ TSP CINNAMON

TOPPING:

· 1 CUP WALNUTS, TOASTED AND CHOPPED · ½ CUP SWEETENED SHREDDED COCONUT

- · 4 TBS BUTTER
- · ½ CUP (100 G) BROWN SUGAR (DARK OR LIGHT, BOTH WORK) · 1 1/2 TBS SWEETENED CONDENSED MILK

PREHEAT OVEN TO 350 DEGREES

GREASE A 9° ROUND CAKE PAN WITH REMOVABLE SIDES AND LINE WITH

MAKE CAKE: POUR HOT WATER OVER OATMEAL AND BUTTER AND SET ASIDE. LET SIT UNTIL OATMEAL IS SOFT, BUTTER IS MELTED AND WATER IS ABSORBED. ABOUT 10 MINUTES. STIR TO COMBINE (ANY BUTTER PIECES LEFT SHOULD

IN A MIXING BOWL WITH A PADDLE ATTACHMENT, BEAT BROWN SUGAR, WHITE SUGAR AND EGG UNTIL CREAMY AND THE COLOR HAS LIGHTENED. ICAN ALSO USE A WHISK. JUST BEAT A LITTLE LONGER.) ADD OATMEAL-BUTTER MIXTURE

IN A SEPARATE BOWL COMBINE DRY INGREDIENTS. ADD DRY MIX TO WET MIX AND BEAT ON LOW UNTIL JUST COMBINED. FOLD IN RAISINS, POUR CAKE

BAKE FOR 25-30 MINUTES, UNTIL THE TOP IS GOLDEN AND THE CAKE JUST STARTS TO COME AWAY SLIGHTLY FROM THE SIDES OF THE PAN. A TOOTHPICK INSERTED INTO THE CENTER SHOULD COME OUT CLEAN. REMOVE SIDES OF THE

MAKE TOPPING: WHILE CAKE IS BAKING, USE A FORK TO MASH TOGETHER BUTTER, BROWN SUGAR, AND SWEETENED CONDENSED MILK. STIR IN WALNUTS

SPREAD TOPPING ON CAKE - NO NEED TO COOL. CAN PUT TOPPING ON HOT OR WARM CAKE, BROIL IN THE OVEN (ABOUT 4-6 INCHES BENEATH THE BROILER) UNTIL GOLDEN AND BUBBLY, CRISP ON TOP BUT STILL GOOEY UNDERNEATH, WATCH CLOSELY AND TURN AS NECESSARY.



GRANDMA JANICE'S RUGELACH

THIS IS THE REASON I HAVE ANY FRIENDS AT ALL. MY GRANDMOTHER TAUGHT ME HOW TO MAKE HER VERSION OF RUGELACH WHEN I WAS VERY LITTLE, AND I'VE BEEN BAKING AND SHARING THEM EVER SINCE. WE CELEBRATE HANUKKAH, BUT THIS IS AS CLOSE AS WE GET TO A CHRISTMAS COOKIE. IT'S SIMPLE, HANDS-ON, AND DANGEROUS. :-)

DOUGH:

- · 1/2 LB. CREAM CHEESE
- · 1/2 LB. BUTTER OR MARGARINE · 2 C. FLOUR

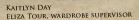
FILLING:

- · 1 C. SUGAR
- · 2 T. CINNAMON
- · 1 C. CHOPPED WALNUTS · APRICOT PRESERVES

DOUGH: BLEND CREAM CHEESE AND BUTTER; THEN ADD AND BLEND FLOUR DIVIDE DOUGH INTO 3 PARTS. REFRIGERATE. OVERNIGHT IF POSSIBLE. (EASILY FROZEN IF YOU WANT TO ROLL IT OUT LATER).

ON A CLEAN SURFACE, SPRINKLE SOME FLOUR AND/OR SOME OF THE FILLING. ROLL OUT EACH PART OF DOUGH INTO A 12-ISH INCH CIRCLE. BRUSH LIGHTLY WITH APRICOT PRESERVES (YOU CAN SLIGHTLY MELT IN MICROWAYE FOR EASIER SPREADING). CUT CIRCLE OF DOUGH INTO 16THS. SPRINKLE EVENLY WITH FILLING. ROLL UP EACH WEDGE FROM WIDEST EDGE TO POINT. SHAPE INTO CRESCENTS. DIP IN FILLING TO COVER. PLACE POINT DOWN ON A PARCHMENT PAPER-LINED COOKIE SHEET. BAKE IN A 350 F OVEN FOR 20-30 MINUTES OR UNTIL GOLDEN BROWN.

REMOVE AND COOL ON RACKS. RECIPE CAN BE DOUBLED OR TRIPLED. FREEZES WELL.



PECAN BITE SIZED TARTS

MY MON STARTED MAKING THESE FOR HER ANNUAL CHRISTMAN BARTY WHEN I WAS ALID AND SHE GOT THIS TART SHAPER DEVICE AND TEENIE MUFFIN TIMS. THESE ARE MY ARSOLUTE FAVORITES AND I WILL STILL GO INTO THE KITCHEN AND BAT THE FILLING WITH A SPOON. UNFORTUMATELY, WE'RE VERY BAD AT TAKING PICTURES OF THE ACTUAL TARTS SO HERES A PICTURE OF OUR CAT LUNA EMBRACING ALL OF THE CHRISTMAN BEFORM AND THE SNOW OUTSIDE.

SHELL:

- · ½ CUP BUTTER OR MARGARINE, SOFTENED
- · 1 PACKAGE (3OZ) CREAM CHEESE, SOFTENED
- · 1 CUP ALL PURPOSE FLOUR

FILLING:

- · 2 TABLESPOONS BUTTER OR MARGARINE, MELTED
- · ¾ CUP PACKED BROWN SUGAR
- · 1 EGG
- · 1 TSP VANILLA
- · 1 1/2 C CHOPPED PECANS

 TART SHELLS: BEAT BUTTER AND CREAM CHEESE IN A BOWL UNTIL SMOOTH. ADD FLOUR, MIX UNTIL DOUGH FORMS. COVER AND CHILL AT LEAST 1 HOUR OR OVERNIGHT

PREHEAT OVEN TO 350

· SHAPE DOUGH INTO TINCH BALLS. PLACE BALLS INTO MINI MUFERN PAN. DIP TART SHAPER IN FLOUR AND PRESS INTO DOUGH TO FORM TART SHELL FOR FILLING COMBINE ALL INGREDIENTS INTO A BOWL. MIX WELL. FILL TART SHELLS EVENLY WITH MIXTURE, BAKE FOR 20-25 MINUTES OR UNTIL LIGHT GOLDEN BROWN. REMOVE MUFFINS FROM TINS AND COOL ON A WIRE RACK. OR THE COUNTER, OR ATTEMPT TO EAT THEM STERGIFF MAYS (YOU RECOMMENDED).

KAT SHERRELL ELIZA TOUR, ASSOCIATE CONDUCTOR/KEYBOARD 2

TURKEY & GREEN CHILE ENCHILADA CASSEROLE

FUN FACT: NEW MEXICO HAS AN OFFICIAL STATE QUESTION = "RED OR GREEN? AS IN CHILE. THIS IS BASICALLY A CHEATER ENCHILADA RECIPE MY FAMILY USES THE DAY AFTER THANKSGIVING. WHEN I WAS A KID WE WOULD DRIVE UP TO MY AUNT & UNCLES IN THE BIG CITY OF ALBUQUERQUE FOR THANKSGIVING, AND THE NEXT EVENING WE WOULD HAVE THIS TO RECOVER AFTER AN AFTERNOON OF CROWDED BLACK FRIDAY SHOPPING. (ALSO IT'S NOT ONLY FASTER BUT ALSO HEALTHY BECAUSE YOU DON'T FRY THE TORTILLAS? SURE. TELL YOURSELF THAT.)

- · COOKED TURKEY—SEVERAL CUPS
- · 场 LB. GRATED CHEESE (YOU CAN ALWAYS USE MORE CHEESE...)
- · 12 CORN TORTILLAS, TORN INTO SMALL PIECES
- SAUCE: COMBINE THESE INGREDIENTS:
- · 1 CAN CREAM OF CHICKEN SOUP
- · 1 CAN CHEDDAR CHEESE SOUP
- · 1 CUP BUTTERMILK
- 6 TO 10 OUNCES DICED GREEN CHILES (CAN USE CANNED, OR FRESH CHILE THAT HAS BEEN ROASTED & CHOPPED)
- · OREGANO AND CUMIN, TO TASTE (OPTIONAL)
- TO ASSEMBLE:
- · LIGHTLY OIL BOTTOM AND SIDES OF OVENPROOF BAKING DISH (~9-INCH DEEP DISH PIE OR EQUIVALENT)
- LAYER AS FOLLOWS: TORTILLAS PIECES, TURKEY/CHICKEN, CHEESE

BAKE AT 375° FOR ABOUT 20 MINUTES OR TIL BUBBLING.



BLUEBERRY ORANGE PECAN SCONES

- · 2 CUPS FLOUR
- · 2 TSP BAKING POWDER
- . 1/2 TSP SALT
- · 14 CUP SUGAR (OR LESS) . 1/2 CUP (1 STICK) BUTTER (SOFTENED)
- . ½ CUP ORANGE CHUNKS (PEELED AND SKINNED)
- · 1/2 CUP CHOPPED PECANS
- · 2 EGGS
- · 2 TBSP ORANGE JUICE
- . 1 TBSP VANILLA
- · 1 EGG WHITE

PREHEAT OVEN TO 400 DEGREES. GREASE BAKING SHEET.

MIX: HOUR, BAKING POWDER, SUGAR, SALT. CUT IN BUTTER WITH A PASTRY CUTTER UNTIL MIXTURE IS COARSE CRUMBS. ADD: FRUIT AND NUTS. IN A SEPARATE BOWL WHISK TOGETHER EGGS, JUICE AND VANILLA. COMBINE WITH FLOUR MIXTURE, STIRRING

QUICKLY. MIXTURE WILL BE STICKY AND LUMPY. DROP IN SCONE-SIZE BALLS ON GREASED BAKING SHEET AND FEATTIN SLIGHTLY. BRUSH TOPS AND SIDES LIGHTLY WITH EGG WHITE MIXED WITH WATER, TRY NOT TO GET EGG WHITES ON THE

BAKE: 15 – 20 MINUTES OR UNTIL TOPS ARE GOLDEN BROWN. COOL AND ENIOY!

VARIATIONS: VIRTUALLY ANY FRESH OR DRIED FRUIT CAN BE USED. CANNED FRUIT DOESN'T WORK SO WELL ALSO, ANY NUTS, OR NO NUTS. IF ONLY DRIED FRUIT AND NUTS ARE BEING USED, YOU MAY HAVE TO ADD MORE OF OR SOME WATER TO KEEP THE DOUGH MOIST ENOUGH. AND IF YOU USE VERY SWEET FRUIT (IE-CRAISINS) YOU MAY WANT TO USE LESS SUGAR.

TIPS: YOU CAN USE A TOTAL OF 2 EGGS. SEPARATE THE WHITE FROM ONE AND SET IT ASIDE, AND JUST USE ONE WHOLE EGG AND ONE YOLK IN THE DOUGH. AISO, IT MAY BE EASIER TO MIX THE WEI INGREDIENTS INTO THE DRY BY HAND - MESSY, BUT FUN

ANGELICA TOUR, ENSEMBLE/CO-DANCE CAPTAIN

POTATO LATKE

• 2 LARGE RUSSET POTATOES, SCRUBBED AND PEELED 3 DOZEN

· 1 LARGE ONION, PEELED

· 2 LARGE EGGS

· 1/2 CUP ALL PURPOSE FLOUR

· 1 TABLESPOON SALT

· VEGETABLE OIL

SHEED THOSE POTATOES AND ONIONS ON A GRATER! TRANSFER THE MIXTURE TO A CLEAN DISH TOWELAND SQUEEZE ALL THE EXCESS LIQUID YOU CAN OUT INTO THE SINK.

TRANSFER THE MIXTURE INTO A LARGE BOWL AND ADD THE EGGS, FIOUR, SALT AND PEPPER, AND MIX UNTIL THE FLOUR IS

IN A MEDIUM FRYING PAN OVER MEDIUM-HIGH HEAT, POUR IN ABSORBED ABOUT 1/4 INCH OF OIL ONCE THE OIL IS HOT DROP THE BATTER INTO THE HOT PAN, USING ABOUT A TABLESPOON, USE YOUR SPATULA TO HATTEN INTO DISCS AND COOK IN BATCHES. SO AS NOT TO CROWD THE PAN. ONCE THE EDGES OF THE LATRE ARE BROWN AND CRISPY, ABOUT 5 MINUTES, FLIP AND COOK THE OTHER SIDE ABOUT 5 MINUTES.

TRANSFER THE LATKES TO A PAPER-TOWEL LINED PLATE TO DRAIN AND SPRINKLE WITH SALT. REPEAT WITH THE REMAINING BATTER.

THESE ARE TRADITIONALLY SERVED WITH SOUR CREAM OR APPLESAUCE OR BOTH, YOU DO YOU!

LUIS MIRANDA

PIÑON: PUERTO RICAN LASAGNA

PINON IS LIN-MANUEL AND LUIS'S FAVORITE DISH. FRIENDS AND FAMILY KNOW THIS, SO EVERY TIME THEY TRAVEL TO VEGA ALTA. LUIS'S HOMETOWN, SOMEONE WILL HAVE IT WAITING FOR THEM. AND KNOWING HIS KIDS' SOFT SPOT FOR THIS TREAT. LUIS MAKES IT WHEN HE HAS (OR WILL) UPSET ANY OF THEM, TO EXTEND AN OLIVE BRANCH AND SMOOTH RUFFLED FEELINGS. (FORGIVENESS IS MUCH EASIER TO GET THAN PERMISSION, AS THEY SAY: ESPECIALLY WHEN THE REQUEST IS ACCOMPANIED BY PIÑON!)

PINON IS PUERTO RICAN LASAGNA. TWO LAYERS OF FRIED RIPE PLANTAINS

- · 3 OR 4 RIPE/YELLOW PLANTAINS (DEPENDS ON SIZE)
- · 1 POUND OF ORGANIC GROUND MEAT
- · ½ CUP OF ANY VEGETABLES YOU WANT STRING BEANS, CARROTS, BROCCOLL
- · 2 TABLESPOONS OF "SOFRITO" (YOU CAN BUY "RECAÍTO") · 2 TABLESPOONS OF OLIVE OIL
- · 1/3 OF A CUP OF TOMATO SAUCE
- · 4 EGGS

· CUT PLANTAINS AT AN ANGLE SO THEY ARE AS LONG AS POSSIBLE AND FRIED THEM IN OIL GET THEM OUT WHEN THEY LOOK DONE - THEY WILL BE

ON A SEPARATE PAN PUT TOGETHER 2 TABLESPOON OF OIL OLIVE, WHEN HOT, ADD 2 TABLESPOONS OF "RECALTO" AND 1/3 CUP OF TOMATO SAUCE, LET FRIED FOR A COUPLE OF MINUTES, ADD ORGANIC GROUND MEAT, SEASONED WITH SALT AND PEPPER, AND LET IT SIMMER UNTIL COOK.

ON A SEPARATE PAN, BOIL WHICHEVER FRESH VEGETABLE YOU SELECTED. MAKE SURE YOU SEASONED WATER AND LEAVE THEM UNTIL TENDER. TAKE TWO EGGS AND BOIL THEM WITH THE VEGETABLES. (IF VEGETABLE IS CANNED YOU DON'T NEED TO DO THIS AND JUST NEED TO BOIL THE EGGS.)

· GET RID OF EXTRA LIQUID, CUT EGGS AND MIX THEM WITH MEAT AND

· AS IF YOU WERE DOING A LASAGNA. IN A GREASED BAKING PAD, PUT A LAYER OF THE FRIED RIPE PLANTAIN, AND ADD ONE BEATEN EGG AS IF YOU WERE

· ADD A LAYER OF THE GROUND BEEF WITH EGGS AND VEGETABLES,

· ADD ANOTHER LAYER OF FRIED RIPE PLANTAIN AND ADD ANOTHER BEATEN EGG THROUGHOUT. WE ARE USING THE BEATEN EGGS TO KEEP TOGETHER

BAKED FOR 30 MINUTES AT 350.

MARC DELACRUZ BROADWAY COMPANY, ENSEMBLE

ONE - STEP POUND CAKE

CAKE:

COMBINE THE FOLLOWING IN A LARGE BOWL AND BLEND AT LOW SPEED.

- · 3 EGGS
- · 2 C SUGAR
- · 1 C BUTTER · 1 8 OZ YOGURT (ANY FLAVOR)

MIX TOGETHER THE FOLLOWING AND ADD TO THE ABOVE MIXTURE:

- · 2 1/4 C FLOUR
- · 1/2 TSP SALT
- · 1/2 TSP BAKING SODA

BEAT COMBINED MIXTURE FOR 3 MINUTES AT MEDIUM SPEED.

MIX THE FOLLOWING INTO THE ABOVE:

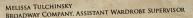
- · 1 TSP GRATED LEMON PEEL
- . 1 TSP VANILLA

POUR MIXTURE INTO A BUNDT, CAKE OR LOAF PAN AND BAKE AT 325 FOR 55-60 MINUTES, OR UNTIL THE TOP OF CAKE SPRINGS BACK WHEN TOUCHED LIGHTLY AT THE CENTER. COOL CAKE UPRIGHT IN PAN FOR 15 MINUTES.

REMOVE FROM PAN AND COOL COMPLETELY.

MIX TOGETHER TO MAKE MIXTURE OF DRIZZLING GLAZE: CONSISTENCY. GLAZE COOLED CAKE.

- · 1 C POWDERED SUGAR
- · 1-2 T LEMON JUICE



NOODLE KUGEL

THIS NOODLE RUGEL HAS FREQUENTED THE WARDROSE OFFICE AND GREEN ROOM OF THE RICHARD ROGERS FOR MANY A SUNDAY BRUNCH AND JEWISH HOLIDAY. THE RECIPE IS MY MOTHER'S- AND AS SHE IS PERHAPS ONE OF THE GREATEST HAM FANS OUT THERE, IT IS MY PLEASURE TO SHARE THIS WITH THE HAM FAM.

1 9x13 CASSEROLE DISH PIUS A LITTLE EXTRA (LUSUALLY MAKE 2 ADDITIONAL MINI LOAF PANS (5'X 3'). THIS WAY THE CASSEROLE COMES TO THE THE ROGERS AND 2 SMALL PORTIONS TO FRIENDS WORKING

ON OTHER SHOWS.

24 OZ WIDE NOODLES (I USUALLY USE EXTRA WIDE NO-YOLK NOODLES)

FOR SAUCE

- 1-80Z BRICK CREAM CHEESE
- 1 C. SUGAR
- 6 EXTRA LARGE EGGS
- 1 CARTON COTTAGE CHEESE
- 1 HEAPING C. SOUR CREAM
- 8 OZ, APPLE SAUCE (CINNAMON FLAVOR PREFERRED, USE NO SUGAR ADDED

FOR A LESS SWEET KUGEL)

- 1.5 TSP. CINNAMON
 - 1 TSP PUMPKIN PIE SPICE 1/4 C. RAISINS (OR TO TASTE, RECIPE CALLS FOR WHITE BUT I USE DARK IN

CASE FOLKS DON'T LIKE & WANT TO PICK OUT)

FOR BOTTOM OF PAN 1 STICK OF BUTTER - MELTED

1 1/2 C DARK BROWN SUGAR

PREPARE NOODLES -KEEP THEM A LITTLE UNDERCOOKED, THEY WILL KEEP COOKING IN THE OVEN. WITH A MIXER, CREAM SUGAR & CREAM CHEESE

BEAT IN EGGS A FEW AT A TIME

ADD SOUR CREAM, COTTAGE CHEESE, APPLESAUCE, AND SALT MIX WELL ADD CINNAMON AND PUMPKIN PIE SPICE LIBERALLY TO TASTE. MEASUREMENTS ARE ROUGH ESTIMATES. I JUST KEEP TASTING IT UNTIL I LIKE IT-WILL BE A BIT BROWN

STIR IN RAISINS BY HAND ADD COOKED NOODLES

MELT BUTTER IN SEPARATE PAN AND STIR IN BROWN SUGAR UNTIL IT'S LIKE THICK SOUP TRANSFER THIS MIXTURE TO BOTTOM OF PAN (S). IT DOESN'T HAVE TO BE SUPER EVEN AND IF THE BUTTER STARTS TO SEPARATE, JUST LEAVE THAT OUT. IF YOU DON'T USE ALL THIS MIXTURE IT IS OK. JUST SPREAD SO THERE IS A THIN LAYER IN BOTTOM OF PAN.

POUR NOODLE MIXTURE INTO PAN OVER THE BUTTER MIXTURE.

COVER WITH FOIL & BAKE 45 MIN AT 350. BUTTER MIXTURE WILL START TO BUBBLE INTO THE MIXTURE. IF THIS IS GETTING AGGRESSIVE, PLACE A COOKIE SHEET UNDER PANS TO CATCH ANY OVERFLOW. UNCOVER AND BAKE 15 MIN MORE TO BROWN TOP

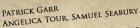
PAIGE SMALLWOOD ANGELICA TOUR, ENSEMBLE

LEEK AND POTATO SOUP

- · 3 RUSSET POTATOES (YELLOW)
- · 2 LEEKS
- · 3 CLOVES OF GARLIC
- · 2 CUBES OF VEGAN BOUILLON (EDWARD&SONS IS PREFERRED)
- · BADIA 'COMPLETE SEASONING' (OR ANY SEASONING BLEND WITH GARLIC, ONION, AND SALT AND OTHER HERBS AND SPICES.
- · PAPRIKA
- · COCONUT OIL
- · OLIVE OIL/FLAXSEED OIL (ANY NEUTRAL OIL)

STEPS

- · BOIL BOUILLON COMPLETELY IN WATER ~ 5 MINUTES.
- · CHOP POTATOES INTO SMALL CHUNKS THEN ADD THEM TO
- · BOIL -1/2-2/3 OF 1 POTATO IN A SMALL SEPARATE POT WITH
- · ADD BROTH AND LEEK (CHOPPED).
- · CHOP GARLIC AND ADD TO BROTH
- · LET BOIL FOR 2 MINUTES
- · ADD PAPRIKA & 'COMPLETE SEASONING' TO TASTE
- · ADD A DASH OF YOUR NEUTRAL OIL THEN DOUBLE THAT AMOUNT OF COCONUT OIL.
- · COOK/BOIL UNTIL POTATOES ARE SOFT.
- · BLEND SOUP (DO NOT TOUCH OTHER POTATOES YET!)
- PUT BLENDED SOUP BACK INTO POT AND ADD COOKED PLAIN POTATOES FOR TEXTURE.
- · SALT TO TASTE AND ENJOY!



NUTTY NOODLEY CLUSTERS

MY FAMILY WOULD ALWAYS MAKE OUR NUTTY NOODLE CLUSTERS AT THE HOLIDAYS EVERY SINGLE YEAR AS A QUICK TREAT TO HAVE. WE WOULD CHOOSE A HOLIDAY MOVIE AFTER DINNER AND MAKE THESE WHILE WATCHING THE MOVIE. IT WAS ONE OF MY FAVORITE FAMILY TRADITIONS. THE RECIPE HAS BEEN PASSED DOWN FROM GENERATION TO GENERATION. IT'S SIMPLE, BUT ALWAYS MAKES FOR A GREAT HOLIDAY TREAT.

- TWO (2) 6OZ PACKAGES OF CHOCOLATE CHIPS
- TWO (2) 6OZ PACKAGES OF BUTTERSCOTCH CHIPS
- TWO (2) 30Z CANS LA CHOY CHOW MEIN NOODLES
- · 1/2 CUP OF PEANUTS OF CASHEWS
- · MELT CHOCOLATE AND BUTTERSCOTCH CHIPS IN A HEAVY SAUCEPAN OVER LOW HEAT, STIRRING CONSTANTLY
- · REMOVE FROM HEAT AND QUICKLY STIR IN NOODLES AND NUTS SO THEY ARE EVENLY COATED
- DIP OUT BY TEASPOONFULS ONTO WAXED PAPER
- · CHILL AND REFRIGERATE
- · YIELD: 24 CLUSTERS



4. WHIP HEAVY CREAM TO STIFF PEAK CONSISTENCY. FOLD WHIPPED CREAM INTO PUMPKIN MIXTURE. 7. COVER WITH FOIL AND FREEZE UNTIL FIRM. (AT LEAST 6 HOURS)

POUR FILLING ON TOP OF ICE CREAM. CUT, SERVE AND ENJOY!

RIAN RASPRZAK AND PEGGY TOUR, DANCE SUPERVISOR RYAN KASPRZAK

COCKTAIL RECIPES

THERE IS A LONG-STANDING BROADWAY TRADITION THAT AFTER THE SATURDAY EVENING SHOW MANY OF THE CAST AND CREW WILL HANG OUT AT THE THEATER AND SHARE A DRINK AND QUITE A FEW LAUGHS. IN THE INDUSTRY, THIS IS COMMONLY KNOWN AS A SNOB (SATURDAY NIGHT ON BROADWAY), OUR AND PEGGY COMPANY WAS STATIONED AT THE ORPHEUM THEATRE IN SAN FRANCISCO SO WE WOULD CALL IT A SWOB (SATURDAY WEST OF BROADWAY). OFTEN TIMES I WOULD WHIP UP A COCKTAIL AND PAIR IT WITH A HAMILTON PUN OR SOME KIND OF CLEVER NAME I WOULD THEN CREATE A LITTLE MENU CARD USING FANART CREATED BY SOME OF OUR INCREDIBLE HAMILFANS, I'VE INCLUDED A FEW OF MY FAVORITE COCKTAILS BELOW, PLEASE ENJOY THEM AS WE "RAISE A GLASS TO FREEDOM!"

THE MAN IS NON-STOP

- · 1 MUG OF HOT COFFEE
- 20Z OF AMARUIA CREAM LIQUEUR (BAILEY'S WILL WORK TOO) · TOP WITH WHIPPED CREAM & A SPRINKLE OF THE COCOA POWDER

THERE'S NOTHING LIKE SUMMER IN THE CITY A MANHATTAN LEMONADE

- 20Z OF LEMONADE (SPARKLING CAN BE NICE IN THE SUMMER)
- · 10Z OF SWEET VERMOUTH · 2-3 DASHES OF CHOCOLATE BITTERS
- · GARNISH WITH CHERRIES OR A LEMON WEDGE

LABORS AND DANGERS CINNAMON ROLL BUCK SHOT

- · 10Z FIREBALL WHISKEY
- · TOP WITH WHIPPED CREAM AND A SPRINKLE OF CINNAMON · 10Z CREAM SODA

WE RISE AND WE FALL AN APPLE BUTTER OLD FASHIONED

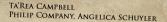
- · 20Z BOURBON
- · 1 TBSP APPLE BUTTER
- · 20Z APPLE CIDER
- · 20Z CLUB SODA · 2 DASHES OF BITTERS
- · SQUEEZE OF LEMON · GARNISH WITH AN APPLE SLICE



CHERRY WINKS

THIS RECIPE HAS BEEN A FAMILY FAVORITE FOR OVER 60 YEARS. MY GRANDMOTHER STARTED MAKING THESE COOKIES FOR CHRISTMAS AND NOT A YEAR HAS GONE BY WITHOUT THEM. TODAY I HAVE ACQUIRED THE RESPONSIBILITY OF BRINGING THESE MASTERPIECES TO CHRISTMAS MARRIVER THE PAMILY IS GATHERING. TRY THISE WITH A CUP OF TEAL YOU. · 2 1/4 CUP ALL PURPOSE FLOUR

- · 1 CUP SUGAR
- 2 TEASPOON BAKING POWDER · 1/2 TEASPOON SALT
- 3/4 CUP SHORTENING 2 TABLESPOON MILK
- I TEASPOON VANILLA EXTRACT
- · 1 CUP CHOPPED PECANS
- · 1 CUP CHOPPED DATES
- 1/3 CUP MARASCHINO CHERRIES DRAINED AND CHOPPED 1 CUP OR AS NEEDED PRE-CRUSHED CORNELAKES
- 15 MARASCHINO CHERRIES CUT INTO FOURTHS (FOR DECORATING TOPS) · PREHEAT OVEN 375
- · IN A LARGE BOWL COMBINE FLOUR BAKING FOWDER AND SALT SET ASIDE.
- . IN LARGE BOWL, BEAT SUGAR AND SHORTENING WITH ELECTRIC MIKER ON MEDIUM SPEED SCRAPING BOWL OCCASIONALLY UNTIL WELL BENDED, BAST IN MILK VANILLA AND EGGS. ON LOW SPEED, BEAT IN HOUR MIXTURE SCRAPING BOWL OCCASIONALLY, UNTIL DOUGH FORMS, STIR IN PREAMS. DATES AND 13 CUP CHOPPED CHERRIES BY HAND JE NECESSARY COVER WITH FLASTIC WEAF AND REPRIGERATE IS MINUTES FOR EASIER HANDLING.
- DROP DOUGH BY ROUNDED TEASPOONEUIS & ROLL INTO CRUSHED CERAL COAT THOROUGHLY, SHAPE INTO BALLS, PLACE 2 INCHES APART ON UNDREASED COOKE SHEETS. LIGHTLY PRESS MARASCHINO CHERRY QUARTER
- . BAKE 10 TO 15 MINUTES OR UNTIL LIGHT GOLDEN BROWN, 12 MINUTES IS OFTEN PERFECT
- COOL I MINUTE: REMOVE FROM COOKIE SHEETS TO COOLING RACKS.



7-UP POUND CAKE

- · 3 CUPS SUGAR
- · 3 STICKS BUTTER
- · 6 EGGS
- · 3 CUPS FLOUR
- ¾ CUPS 7UP SODA*
 3 TSP LEMON EXTRACT

CREAM SUGAR AND BUTTER UNTIL SMOOTH, ADD EGGS,

1 AT A TIME, ADD FLOUR AND STIR. COMBINE 7UP SODA AND
LEMON EXTRACT, MIX INTO BATTER UNTIL SMOOTH, BAKE IN
BUNDT PAN SPRAYED WITH COOKING SPRAY "(BAKER'S JOY) AT 325.
FOR 1 HOUR AND 20 MINUTES OR UNTIL CAKE KNIFE COMES OUT
CLEAN

*BAKER'S JOY COOKING SPRAY IS ALREADY COATED WITH FLOUR.
*YOU CAN ALSO SUBSTITUTE 7UP SODA WITH SPRITE.

SOUTHERN-FRIED CORN

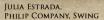
- · 6 EARS WHITE OR YELLOW CORN
 · 4 STRIPS BACON (DRIPPINGS)
- · 2 TBSP SUGAR
- · ½ CUP WATER (AS NEEDED)
- · SALT & PEPPER TO TASTE.

SHUCK CORN. REMOVE SILK AND WASH. CUT KERNELS COMPLETELY FROM COBS. FRY 4 PIECIS OF BACON AND REMOVE BACON WHEN COOKED. ADD CORN. SUGAR, SALF, PEPPER, AND WATER TO PAN. STIR FRY FOR 5-10 MINUTES. DO NOT LET CORN STICK TO PAN. COVER PAN AND LET SIMMER FOR 5 MINUTES.

PHILIP COMPANY, HEAD PROPSMASTER VERA PIZZARELLI

BREADED CHICKEN CUTLET RECIPE

- · CHICKEN BREASTS (THIN SLICED OR YOU CAN THIN SLICE)
- . ITALIAN FLAVORED BREAD CRUMB (I USE A MIX OF PANKO AND
- (YOU MAY ALSO SUBSTITUTE GLUTEN FREE BREADCRUMBS) REGULAR)
- · PARMESAN CHEESE
- · OREGANO
- · HIGH HEAT OIL (AVOCADO, SUNFLOWER, SAFFLOWER)
- · TRIM ANY FAT OFF OF BREASTS AND LIGHTLY POUND
- IN A MIXING BOWL WHISK 6 EGGS OR LESS DEPENDING ON HOW MUCH CHICKEN YOU'RE MAKING AND A LITTLE GRATED PARMESAN
- · IN ANOTHER BOWL, PUT BREAD CRUMB AND SPRINKLE A LITTLE
- . DIP CUTLETS INTO EGG AND THEN INTO BREADCRUMB, PUT ON
- . HEAT OIL IN FRYING PAN. ONCE HOT, ADD CUTLETS, KEEP TEMP
- · COOK APPROX 2 MIN EACH SIDE. EACH SIDE SHOULD BE A MED
- · USE A KNIFE TO CHECK THAT CUTLET IS COOKED ON INSIDE. CRISPY BROWN
- AFTER AWHILE YOU'LL BE ABLE TO TELL WHEN COOKED. USE ANOTHER OVEN PAN WITH PAPER TOWELS TO DRAIN THE OIL
- NOTE: YOU'LL WILL HAVE TO ADD OIL AS YOU COOK. ALSO, YOU OFF OF CUTLETS WILL HAVE TO SPOON OUT EXCESS GREASE



MIRRIAM SEDDIQ'S BORANI KADOO

MY ENVORTE MALE MAY LAWYS BEIN AT MY ANN'T TRINN'S MOUSE, AS A PROUD ARRONAL AREACON MOMAN, HER DIGHTS REIGH THE HADDITIONAL TRANGS OF ARGMANISTAN WITH THE FESSES, SEASONAL INCREDIENTS OF NORTHERS WIRGINIA, MY ENVORTED EISH MAG OFT DO BE HER ARDOO, A PUMPRIN DISH STREPED IN TOWARDS TRADITIONALLY SERVED WITH ANGHAN YOU'RE SAUCE. I HAVE NOT YET BEEN TRANSTED WITH HER RECIFE, NOR WOULD I PULSHE IT IT I HEAD. BUT THE ARGINAL TOOK AND FOOD ON THE RECIFE ON THE ARGINAL TOOK AND FOOD ON THE ARGINAL STANDARD ON THE ARGINAL TOOK AND FOOD ON THE ARGINAL STANDARD ON THE ARGINAL TOOK HER ARGINAL STANDARD ON THE ARGINAL TOOK HER ARGINAL TOOK HER ARGINAL TOOK HER TO REASON AND THE ARGINAL TOOK HER ARGINAL TOOK HER TOWARD ON THE ARGINAL TOOK HER TOWARD ON THE ARGINAL TOOK HER ARGINAL TOOK HER TO REASON AND THE MY ERROWING THE REAVER OF THE ARGINAL TOOK HER TOWARD ON THE ARGINAL TOOK HER TOOK HER TOWARD ON THE ARGINAL TOOK HER TOWAR

BORANI KADOO

- 1 WINTER SQUASH OR PUMPKIN, PEELED AND CUBED
- 2 TBSP OIL
 1 LARGE ONION CHOPPED
- 1 LARGE ONION, CHOPPED - 2 TOMATOES, CHOPPED
- 1 1/2 TBSP GINGER-GARLIC PASTE OF 4 CLOVES GARLIC, MINCED AND 2 TSP GINGER, MINCED
- 2 TBSP TOMATO PASTE
- ABOUT 1 TO 1 1/2 CUPS WATER
- SALT
- BLACK PEPPER
- 2 TSP TURMERIC - 1 TBSP CORIANDER
- 1 TBSP CORIANDER
- RED PEPPER FLAKES OR ALEPPO PEPPER

INSTRUCTIONS: - HEAT OIL IN A LARGE SAUCEPAN.

- WHEN OIL IS HOT, ADD ONIONS AND COOK OVER MEDIUM HEAT FOR ABOUT 5 MINUTES UNTIL THE ONIONS ARE TRANSLUCENT AND SOME START TO BROWN. STIR FREQUENTLY.
 ADD CHOPPED TOMATORS, TOMATO PASTE AND GINGER GARLIC PASTE. COOK AND STIR FOR
- ANOTHER 3 MINUTES UNTIL THE TOMATO PASTE GETS A DEEP RED COLOR.

 ADD THE TURMENIC, SALT, BLACK PEPPER, CUMIN AND CORIANDER. COOK FOR 1 MINUTE STIRRING REFOLIENTLY.
- ADD ABOUT 1/2 CUP WATER AND STIR TO COMBINE ALL INGREDIENTS, YOU WANT TO MAKE SURE THE TOMATO PASTE IS FULLY INCORPORATED AND THERE ARE NO LUMPS OF IT IN THE SAUCE.
- ADD ANOTHER 1/2 CUP TO 1 CUP OF WATER TO THE SAUCEPAN. THE CONSISTENCY OF THE SAUCE SHOULD BE SIMILAR TO HEAVY CREAM OR HALF AND HALF. IT SHOULD BE THICK BUT STILL EASILY POURABLE. COVER AND LET SIMMER OVER MEDIUM-LOW HEAT FOR ABOUT 15 MINUTES. CHECK AND STIR FREQUENTLY TO MAKE SURE THE SAUCE DOESN'T GET TOO
- THICK. IF IT DOES, ADD MORE WATER SO IT REMAINS THAT SAME CONSISTENCY.

 COOK UNTIL THE TOMATOES ARE COMPLETELY BROKEN DOWN.
- ADD SQUASH. STIR SO THAT ALL OF THE SQUASH IS COVERED IN THE SAUCE. SET ON
 MEDIUM HEAT, COVER AND COOK FOR ABOUT 25 MINUTES. STIR AND CHECK ON IT
 FREQUENTLY. THE SQUASH IS DONE WHEN IT IS FORK TENDER. YOU DO NOT WANT IT TO
 TURN INTO MUSH.