

November
2019

holiday RECIPES



Tiffany Remington
Norfolk

1st Place

Bea Reynolds
Massena

2nd Place

Nancy Wilson
Rensselaer Falls

3rd Place

Presented By

The Malone Telegram

Watertown Daily Times
St. Lawrence County Edition

ENTREES

Parmesan Chicken

1 cup all-purpose flour
2 tsp salt
2 tsp paprika
¼ tsp pepper
2 eggs
3 tbsp milk
2/3 cup grated parmesan
1/3 cup dry bread crumbs
1 broiler/ fryer chicken (cut up)

In a shallow bowl, combine the flour, salt, paprika, and pepper. In another shallow bowl, beat the eggs and milk. In a third bowl, combine the parmesan cheese and bread crumbs. Coat the chicken pieces with flour mixture; dip in egg mixture, then roll in crumb mixture. Place in a well greased 15in x 10in x 1in baking pan. Bake at 400 degrees for 50-55 minutes or until chicken juice runs clear.

Taste of Home Magazine
Bea Reynolds
Massena

Turkey Strata

2 tbsp butter or margarine
½ cup chopped onion
1 ½ cups left over chicken or turkey gravy or 1 can (10.5oz)
6 eggs slightly beaten
½ cup milk
½ cup parmesan cheese, divided
1/2 tsp paprika
¼ tsp crushed rosemary
10 slices bread
2 cups cooked chicken or turkey
1pkg (10oz) frozen chopped broccoli; cooked and drained

In a medium saucepan, melt butter, saute onion until tender. Stir in gravy, eggs, milk, ¼ cup parmesan cheese, paprika and rosemary; blend well. Cut bread slices into four triangles; reserve 4 triangles. In a buttered 12x8in baking dish arrange remaining bread. Sprinkle turkey and broccoli over bread. Top with reserved triangle. Pour egg mixture over bread. Sprinkle

with remaining cheese. Cover and refrigerate overnight. Bake at 350 degrees for 45 minutes or until eggs are set.

Bea Reynolds
Massena

Italian Turkey Burgers

¼ cup canned crushed tomatoes
2 tbsp grated parmesan cheese
½ tsp garlic powder
½ tsp dried oregano
¼ tsp salt
¼ tsp pepper
1 pound ground turkey
8 slices Italian bread, toasted

½ cup meatless spaghetti sauce, warmed

In a bowl, combine the first six ingredients.

Crumble turkey over mixture and mix well.

Shape into 4- 3/4in thick oval – shaped patties. Grill patties, uncovered over medium heat 6-8 minutes on each side or until meat is no longer pink. Place each patty on a slice of bread; Top with spaghetti sauce and another slice of bread.

From Taste of Home Magazine
Sue Stratton
Massena

Lemon Garlic Pasta with Salmon

1 package (8oz) whole – wheat pasta
5 tbsp extra virgin olive oil
5 chopped garlic cloves
1 tsp anchovy paste
¼ tsp crushed red pepper
1 lemon (zest and juice)
3 tbsp chopped fresh parsley or dried
1 ½ cups flaked cooked salmon
¼ tsp salt
2 tbsp toasted whole-wheat breadcrumbs

Combine 5 tbsp extra virgin olive oil, chopped garlic cloves, 1 tsp anchovy paste; ¼ tsp crushed red pepper and lemon juice and zest in a large skillet. Heat over medium high heat until sizzling (about

Holiday Recipe

"A recipe of love"

1 ounce of laughter
3 cups of smiles
1 pound of a kick in thee behind
Several years of respect
A tad of tears
6 big pinches of joy
So many years of love

"That's Mel's recipe of love" this is the way the world rolls.

Melody White
North Bangor

3 minutes). Add the reserved water from pasta, parsley, salmon and salt. Cook, stirring until the sauce coats the pasta (about 2 minutes). Serve, topped with breadcrumbs.

Better Homes and Garden Magazine
Sue Stratton
Massena

Pear – Topped Ham Steak

1 can (15.1/4 ounces) sliced pears
1 fully cooked ham steak
1tbsp olive or vegetable oil
2 tsp cornstarch
1 tsp ground ginger

1 tbsp cold water
1 to 3 tsp snipped fresh mint

Drain pears, reserving the juice; set pears and juice aside. In a skillet brown ham steak on both sides in oil; remove and keep warm. Drain the skillet. Combine cornstarch, ginger and water until smooth; stir in reserved pear juice, add to the skillet. Bring to a boil. Reduce heat; simmer uncooked for 1 to 2 minutes or until thickened. Add ham and reserved pears. Heat through. Sprinkle with mint.

Taste of Home Magazine
Sue Stratton
Massena

See RECIPES 3

Month of November

No Sales Tax

On Furniture & Bedding To Honor Our Veterans



LAZBOY

350 In stock

Made in the USA



England Sectional



ENGLANDER Since 1894

2 Sided Mattress

BETTER SLEEP, BY DESIGN™



AMERICAN QUALITY. MADE WITH PRIDE.

Promotional 10 YEAR WARRANTY

25% Ends 12/31/19

Made in the USA

We offer only the highest quality appliances like

Speed Queen®

325 Cedar St. • Ogdensburg • 315-393-6488

GARDNER'S

Flooring & Furniture, Inc.

www.gardnersflooringandfurniture.com • M-Th 8-5, Fri 8-7, Sat. 9-3

Recipes

From 2

Slow-Cooker Salsa Chicken

Ingredients
2 lbs. (32 oz.) chicken breasts, boneless and skinless
1 cup salsa, homemade or purchased
1 cup petite diced canned tomatoes (choose low-sodium)
2 tbsp. taco seasoning
1 cup onions, diced fine
1/2 cup celery diced fine
1/2 cup carrots, shredded
3 tbsp. sour cream, reduced fat

Directions
Place the chicken in a slow cooker. Sprinkle the taco seasoning over the meat then layer the vegetables and salsa on top. Pour a half cup water over the mixture, set on low and cook for 6-8 hours. The meat is cooked when it shreds or reaches an internal temperature of 165°F. When ready to serve, break up the chicken with two forks then stir in the sour cream.

Makes eight 1 cup servings.

Nutrition Info: Calories: 164.9; Fat: 2.5g; Carbohydrates: 7.3g; Protein: 27.6g

Spicy Macaroni and Cheese

1 (8oz) Pkg macaroni
4 c. (160s) shredded Mexican Cheese blend
1/2 cup milk
2 eggs
1/4 tsp. black pepper
Green Chilies drained
Preheat oven to 350 degrees. Coat 2 qt. casserole with nonstick cooking spray. Cook macaroni, drain and place in large bowl add remaining ingredients. Mix well then pour into casserole dish. Bake 30 to 35 minutes until hot and bubbly and top is golden.

Mary Primeau
DeKalb, Jct.

Easy Chicken Pot Pie

Simmer 4 to 5 chicken breast till tender, debone

and cut into chunks;
Add to bowl:
2 cans of cream of chicken soup, 2 cans of potato soup or 1 can potato and 1 can of cream of celery soup 1 can peas and carrots or use frozen ones but thaw them first or sauce will be too watery. Add celery salt and black pepper to taste. Prepare to deep dish pie pan by lining with a pie shell; Spoon in the mixture cover with another pie crust and slit top crust. Bake at 375 degrees till golden brown. This makes 2 pot pies.

Mary Primeau
DeKalb Junction

Pumpkin Bread

Doesn't turn out greasy; can add chocolate chips or nuts for texture; very forgiving: can decrease or increase spices to taste, can use canned pumpkin or butter-nut squash, etc.

Get a Medium and Large Bowl

In Medium bowl, mix the following ingredients
1/3 c white sugar
1/4 t b powder
1/2 t ground cloves
1/2 t nutmeg
1/4 t salt
1/2 t cinnamon
1/3 c brown sugar
1 2/3 c flour

In Large bowl, mix
1/2 c vegetable oil
2 eggs, large and beaten
1 c pumpkin

Combine dry to wet. Mix. Pour into one greased loaf pan for one loaf or two smaller pans.

Bake 350 pre-heated oven for 55 minutes, or until inserted knife comes out clean.

Gail Latreille
Fort Covington

Cranberry Salad Side Dish

1 - 3oz box pineapple gelatin

1 1/2 cups hot orange juice
1 - 3oz pkg cream cheese
1 - 16oz can jellied cranberry sauce

In a medium sauce pan, heat orange juice, but do not let it simmer. Add gelatin. Remove from heat and stir to blend thoroughly (about two minutes). Cut softened cream cheese into cubes and blend it. Gelatin (by hand or mixer) until cream cheese appears as white dots. Spoon the mixture and blend thoroughly until mixed. Pour mixture into old fashioned ice cube with divider removed or a glass baking dish. Chill several hours before serving.

Bea Reynolds
Massena

Pumpkin Nut Loaf

1 cup shortening
2 3/4 cup sugar
3 eggs
3 cups all-purpose flour
1 tbsp pumpkin spice mix
1 tsp baking powder
1 tsp soda
1/2 tsp salt
1 can (11lb) pumpkin
1 tsp vanilla extract
1 cup chopped nuts
Beat shortening until light and fluffy; add sugar gradually. Beat in eggs. Blend together flour, pumpkin pie spice, baking powder, soda, and salt. Stir into sugar mixture. Add pumpkin and vanilla; mix until well blended, fold in nuts. Pour into 2 greased 9 x 5 x 2 1/2 in loaf pans. Bake at 350 degrees for one hour. Makes 2 loaves.

R.T. French Co.
Bea Reynolds
Massena

Cashew Turkey Pasta Salad

2 Bone-in Turkey breast halves, skin removed
3 cups uncooked tricolor spiral pasta
2 celery ribs, diced
6 green onions, chopped
1/2 cup diced green pepper
1 1/2 cups mayonnaise

3/4 cup packed brown sugar
1 tbsp cider vinegar
1 1/2 tsp salt
1 1/2 tsp lemon juice
2 cups cashew halves

Cook turkey over medium heat for 20-30 minutes on each side or until juices run clear. Cool slightly. Cover and refrigerate until cool. Meanwhile cook pasta according to package directions; drain and rinse in cold water. Chop turkey; place in large bowl. Add the pasta celery, onions, and green pepper. In a small bowl combine the mayonnaise, brown sugar, vinegar, and lemon juice. Pour over pasta mixture and toss to coat. Cover and refrigerate for 2 hours. Stir in cashews.

From The Taste of Home Magazine
Sue Stratton
Massena

Cranberry Cherry Salad

1 can (14 1/2 ounces) pitted tart red cherries 1 pkg (3 ounces) cherry gelatin
1 can (8 ounces) jellied cranberry sauce
1pkg (3 ounces) lemon gelatin
1 cup boiling water
1 pkg (3 ounces) cream cheese, softened
1/3 cup mayonnaise
1 can (8 ounces) crushed pineapple undrained
1/2 cup whipping cream, whipped
1 cup miniature marshmallows
Drain cherries, reserving juice; set cherries aside, Add water to juice to measure 1 cup; Transfer to a saucepan. Bring to a boil. Add cherry gelatin; stir until dissolved. Whisk in cranberry sauce until smooth, Add cherries.

Pour into a 11in x 7in dish. Refrigerate until firm. In a bowl, dissolve lemon gelatin in boiling water. In a small mixing bowl, beat the cream cheese and mayonnaise. Gradually beat in the lemon gelatin until smooth. Stir in pineapple. Refrigerate until almost set. Fold in whipped cream and marshmallows. Spoon over cherry layer. Refrigerate until firm.

From Taste of Home Magazine
Sue Stratton
Massena

Cranberry Red Wine Sauce

Ingredients:
1 tbsp extra virgin olive oil
1/4 cup minced shallot
1 1/2 cups dry red wine
1/4 cup dried or fresh cranberries
1 tbsp sugar
1 1/2 tsp chopped fresh sage or dried
1/4 tsp salt and ground pep-

See RECIPE 4



SPICE UP THE HOLIDAYS!
Wide Variety of Herbs & Spices
Dip & Dressing Mixes Rubs
Teas Oils & Extracts
Salt Free Blends

COOKIE CUTTERS!

518-483-0030
Booth # 42 at
The Market Barn
US Route 11, Malone

'Tis the season...for venison!



Wildlife Seasonings has a variety of mixes to make venison taste great!

- Sloppy Joe • Chili • Sausage
- Soup • Meatloaf • Marinades
- "Original" Jerky Mix
- Meat Grinders • Sausage Stuffers • Canning Supplies

Enter the Holiday Giveaway here!
Corner of Raymond & Elm Streets
Malone • 518-483-8072
malonefarmandhome.com

Recipes

From 3

per

Heat extra virgin olive oil in a small saucepan over medium high heat. Add minced shallots. Cook, stirring until softened (about 1 minute) Add dry red wine.

Mash cranberries gently with back of spoon. Whisk in cornstarch into the pan with cranberries. Cook, stirring until thickened (about 1 minute) Remove from heat and stir in 1 tbsp butter.

Better Homes and Garden Magazine

*Sue Stratton
Massena*

Chocolate Marble Bread

7 to 7 ½ cups All-purpose Flour

1 package (¼ oz) active dry yeast

2 cups milk

½ cup sugar

¼ cup butter or margarine

1 tsp. salt

2 eggs

¼ cup baking cocoa

Glaze:

1 cup confectioners' sugar

1 tbsp. milk

¼ cup chopped walnuts

In mixing bowl, combine 3 cups flour and yeast. In sauce pan heat milk, Sugar, butter and salt to 120-130 degrees, stirring constantly. Add to flour mixture, mix well. Beat in eggs on low speed for 30 seconds, beat on high for 3 minutes. Add enough remaining flour to form soft dough. Turn onto floured surface,, knead until smooth and elastic, about 6 to 8 minutes. Divide dough into thirds; knead cocoa into 1/3 of the dough. Shape into ball. Shape remaining 2/3 dough into one ball. Place each ball into a lightly greased bowl turning once to grease top cover and let rise until doubled, about 1 ¼ hours. Punch dough down, cover and let rest for 10 minutes. On lightly floured surface, roll white dough into a 20 inch x 10 inch rectangle, repeat with chocolate dough. Place chocolate layer on top of white layer. Starting with long side, roll



up jelly-roll style, press edges to seal seam. Cut into 20 slices and place in greased 10 inch tube pan in about 3 layers. Cover and let rise until nearly doubled, about 30-40 minutes. Bake at 350 degrees for 40-45 minutes or until lightly browned. Remove from pan immediately, cool on wire rack. Combine sugar and milk, drizzle over bread. Sprinkle with nuts.

Makes 1 loaf

*Kathy Besaw
Potsdam*

Waikiki Meatballs

1 lb. ground beef

¼ cup chopped onions

½ tsp. salt

½ cup diagonally sliced celery

1 tbsp. shortening

1 can (10 ¾) beef or mushroom gravy

½ cup drained pineapple tidbits

1 tbsp. pineapple juice

Cooked rice

Combine beef, onion and salt , shape into 20 meatballs. In skillet , brown meatballs and cook celery in shortening until tender, pour off fat. Add gravy, pineapple and juice, cover, cook over low heat for 10 minute. Serve over rice. Makes 4 servings.

*Kathy Besaw
Potsdam*

Eggnog Bread

Yield 2 Regular loaves or 4 mini loaves

4 ¾ cups all purpose flour

¾ cup sugar

4 tsp. baking powder

½ tsp. salt

½ tsp. ground nutmeg

2 ¾ cups eggnog

2 eggs

½ cup vegetable oil

¾ cup chopped dried apricots

¾ cup chopped pecans

Icing:

2/3 cup confectioners' sugar

1 tbsp. eggnog

In large bowl, combine flour, sugar, baking pow-

der, salt and nutmeg. In small bowl combine eggnog , eggs and oil, add to dry ingredients , stirring just until moistened. Fold in apricots and pecans. Pour into 8in x 4in x 2 in or four 5 ¾ in x 3in x 2in greased loaf pans. Bake at 350 degrees for 50 to 60 minutes or until toothpick comes out clean. Cool in pan for 10 minutes; remove to wire rack to cool completely. Combine icing ingredients until smooth, spread over bread.

*Kathy Besaw
Potsdam*

Cranberry Sweet Potato Bake

1 ½ pounds sweet potatoes
1 ½ cups fresh or frozen cranberries

2/3 cup sugar

1/3 cup orange juice

1 tsp. salt

1 tbsp. butter or margarine

1 ½ cups granola cereal

In large saucepan, cover sweet potatoes with water, bring to a boil. Reduce heat cover and simmer for 30 minutes or until tender. Drain and cool. Peel potatoes

See RECIPES 15

Silver Leaf Diner

HAPPY Thanksgiving

Stop In And Taste Our Homemade Pies

3231 US Hwy. 11 • Dekalb Junction, NY • 315-347-1058

Good Food, Good Fellowship

Recipes

From 4

, cut into 1-inch pieces. Combine cranberries, sugar, orange juice and salt, place half in a greased 11in x 7in x 2in baking dish. Top with half of the sweet potatoes. Repeat layers. Dot with butter. Cover and bake at 350 degrees for 25 minutes or until cranberries are tender. Uncover and sprinkle with granola, return to oven for 10 minutes. Makes 6 to 8 servings

*Kathy Besaw
Potsdam*

Mom's Dilly Casserole

Bread

Yields one loaf

This has been a tradition in our family for years and so loved that my sister, Nancy has taken over for Mom since her passing in making a loaf for us all for Christmas. Amazing Toasted.

Preheat oven to 350*

Ingredients:

1 package dry yeast
¼ cup lukewarm water
1 cup large curd cottage cheese
2 tbsp. sugar
1 tbsp. minced onion or onion powder
1 tbsp. butter
2 tsp dill seeds
1 tsp salt
¼ baking soda
1 egg
2 ¼ to 2 ½ cups flour.

Directions:

Stir yeast into warm water to dissolve, heat cottage cheese until lukewarm and combine all ingredients but flour in casserole bowl. Add flour, a little at a time until it makes a stiff batter, beating well after each addition. Knead dough on lightly floured board. After greasing cleaned casserole bowl, replace batter, and cover, letting rise in warm place until doubled in size.

Bake at 350* for 40 to 50 minutes until golden brown. Cover last 15 minutes so doesn't get too dark. Enjoy with warm butter.

*Elizabeth "BJ" Noreault
Malone*

BJ's Apple/butternut soup

Ingredients:

1 large butternut squash
1 can chicken broth
1 can evaporated milk
1 onion chopped
2 large apples, peeled and cored
1 tbs butter
Season salt, basil, salt, pepper to taste

Directions: Cut squash in half, scoop out seeds, and turn over in a large baking dish with about an inch of water in bottom of pan. (I use a large class cake pan). Bake for an hour until fork tender.

Melt butter in frying pan and fry chopped apples and onions until translucent.

When squash is tender and done, put in blender or pan, and add evaporated milk. Blend until smooth or use immersion blender in pan. Pour in crock pot or large pot on stove on low heat. Blend onions and apples until smooth and add.

Add chicken broth and seasonings.

Let cook on low for a few hours, stirring well if on stove.

Dollop on a small scoop of sour cream when serving and season to taste with salt and pepper..and maybe even some chopped bacon...serve with crusty rolls...mmmmm, fall comfort soup.

*Elizabeth "BJ" Noreault
Malone*

Ranch vegetable Bruschetta

1/2 cup Ranch veg dip
1 loaf French bread , sliced diagonally into 1 in slices
1/3 cup olive oil
salt to taste
1/2 English cucumber diced
2 medium tomatoes diced
1/4 cup chopped red onion (optional)
dill sprinkles

preparations:
preheat oven to 350f
arrange bread slices on a tray and brush with olive oil and sprinkle with salt, toast bread 4 to 5 minutes or until lightly browned, cool completely
spread each slice of toast with the ranch dip.
in a medium bowl combine the diced cucumbers and tomatoes and onion if using. spoon this mixture



on the on to the bread slices, garnish with dill

this is a very easy appetizer and everyone loves it!

Jean Davis

Jalapeno popper spread

2- (8 ounce pkg.) crème cheese softened
1 cup mayo
1 4 ounce can chopped green chilies (dained)
2 ounces canned diced jalapeno peppers drained
1 cup grated parm cheese

Directions: stir together crème cheese and mayo in a lage bowl. stir in green cgilies and jalapeno peppers pour in a microwave safeserving dishand sprinkle with parmesan cheese. Microwave on high for 3 min or until hot. serve with buttery crackers or toasted bread slicesor crackers of choice

Jean Davis

Zucchini Onion Pie

3 Eggs
1 cup grated parmesan
½ cup canola oil

See RECIPES 6



1 Gouverneur St. • Canton, NY

315-386-5400

www.countyseatrealty.com

www.slcmls.com

e-mail: Office@countyseatrealty.com

Happy Thanksgiving

From Our Family to Yours

Debbie Gilson • Karen McAuliffe • Carol Smilgin
Tammy Gary • Joe Siematkowski • Doreen Radway
Brittany Matott • Ariane Palmer • Tricia Jacob



Recipes

From 5

1 tbsp. minced fresh parsley
1 garlic clove, minced
¼ tsp salt
1/8 tsp pepper
3 cups zucchini
1 cup biscuit/baking mix
1 small onion, chopped
Directions:

In large bowl, whisk the first 7 ingredients. Stir in zucchini, baking mix and onion. Pour into greased 9in deep dish pie plate. Bake at 350 degree oven for 35-35 minutes or until lightly browned. 6 Servings

Doris Castor

DeKalb Jct (Taste of Home)

Papageno's Red Lobster Shrimp Scampi

1 lb. medium shrimp, peeled and deveined
1 tablespoon pure olive oil
2 tablespoons garlic, finely chopped
1 1/2 cups white wine, I use chardonnay
1/2 fresh lemon, Juice only
1 teaspoon Italian seasoning
1/2 cup softened butter
1 tablespoon parsley
1/2 cup grated parmesan cheese

Directions:

Heat cast iron skillet and add olive oil.

Add shrimp and cook until tender and no longer translucent, reduce heat. Remove Shrimp and set aside.

Add garlic and cook 2-3 minutes. Do not allow garlic to brown - it will make it bitter.

Add white wine, and lemon juice.

Cook until wine is reduced by half. After it is reduced, add Italian seasoning.

Reduce heat to low, and add butter. If pan is too hot, the butter will separate.

Add shrimp back into sauce, add parsley, and season to taste with salt and pepper.

Sprinkle with grated Parmesan Cheese.



Creamy zucchini soup

Serves 6

1 ½ cups boiling water with 2 beef or chicken bouillon cubes
2 cups boiling water
3 cups zucchini sliced and peeled
½ cup chopped onion
1/8 teaspoon garlic powder

Salt and pepper to taste
2 tablespoons chopped chives
2 tablespoons chopped parsley
3 cups milk, skim is fine

Cook zucchini, onion and herbs in boiling water and bullion until tender. Add garlic powder, salt and pepper. Let cool slightly. Puree in food processor, blender of food mill. Return to saucepan and add milk, heat until hot, without boiling. Garnish with more parsley or chives if desired. To freeze this soup, prepare recipe up to puree point. Puree and let cool completely, Freeze, add the milk after the soup thawed to serve. I have tried this recipe with the chicken bouillon and the taste is a pleasant surprise, not like squash at all.

*Ms. Carol Vancour
Malone*

Winter Salad

Prep 20 minutes – 4 serving
4 slices frozen garlic texas toast

¾ cup sun dried tomato vinaigrette dressing, divided
4 cups tightly packed stemmed kale (about 1 small

bunch)

1/2 cup water
1 can (15.5oz) cannellini beans rinsed
1 small red onion, cut into thin slices
2 ½ cups small broccoli florets

½ cup shredded cheese
Bake texas toast as directed on package

Meanwhile pour 1/4 cup dressing over kale in a large bowl

Massage with your hands for 2 minutes or until kale is slightly softened

Combine water and remaining dressing

Add beans, onions and broccoli

Cover sauce pan and cook on high until mixture comes to a boil

Reduce heat to medium – low and simmer for 2 minutes

Remove from heat and uncover

Cut toast pieces into 1 inch pieces

Add kale along with bean mixture

Mix lightly

Top with cheese

*Nancy Wilson
Rensselaer Falls*

Cream Cheese Tree

Mix 1 softened 8oz pkg cream cheese with ½ cup shredded Italian 5 cheese

See RECIPES 7

Up To

50%

OFF

APPLIANCE DOORBUSTERS

■ DeWalt Power Tools ■ Craftsman Tools ■ Kayaks
■ Treadmills ■ Exercise Bikes ■ Snow Blowers
■ Appliances ■ Vacuum Cleaners

POTSDAM
sears
HOMETOWN STORE

6582 St. Hwy 56, Potsdam
315-268-0909
searshometownstores.com

BRANDS | KNOWLEDGE | SERVICE | PRICE
AMERICA'S APPLIANCE EXPERTS
LOCALLY OWNED AND OPERATED

f

Recipes

From 6

blend and 2 tbsp pesto until blended

Refrigerate for 1 hour

Meanwhile toast ¼ cup sliced almonds

Shape chilled cream cheese mixture into 1 inch high Christmas tree shape on serving plate

Reserve 5 almonds

Press remaining almonds onto sides of the tree Decorate with reserved almonds

1 tbsp chopped red peppers and fresh parsley

Serve with crackers

20 minutes- 10 servings

*Nancy Wilson
Rensselaer Falls*

Swiss Chard Salad with Chick-Peas

½ lb Rainbow Swiss Chard
2 C tightly packed Baby Spinach

2 C shredded Purple Cabbage

1 C Shredded Carrots
1 16 oz can of Chick-Peas (rinsed)

½ C Zesty Lime Vinaigrette Dressing

½ C pecan halves toasted
Stack chard leaves folded lengthwise in half. Cut leaves, cross wise into thin slices, then steam. Place in large bowl- add all remaining ingredients except dressing and nuts. Mix, lightly toss with dressing just before serving. Top with nuts.

*Nancey Wilson
Rensselaer Falls*

Italian Stuffing

1 Tbsp Butter
1 each of Red and Green Pepper

1 Onion chopped
2 Eggs

2 C Fat Free Chicken Broth
2 Pkgs Stove Top Chicken Stuffing

1 ½ C Shredded Mozzarella Cheese

Heat oven to 350 degrees
Butter medium Skillet on medium heat, add onions and peppers and cook for 5 to 7 minutes or until crisp tender, stirring often. Remove from

heat. Whisk eggs and chicken broth in large bowl until blended, add stuffing mixes, cheese and cooked vegetables. Mix lightly. Spoon into a 9x13 pan (spray pan) bake for 30 minutes or until heated through.

*Nancey Wilson
Rensselaer Falls*

Cappuccino Mousse Pie

Crust:

1 ½ cups chocolate cookie crumbs (about 30 chocolate wafers)

¼ cup sugar

6 tbsp (¾ stick) butter melted

Filling:

¾ cup double strength brewed coffee, cooled

1 envelope unflavored gelatin

1 tsp instant espresso powder or 2 tsp instant coffee powder

½ cup sugar

2 eggs yolks

1/3 cup coffee liqueur

¼ cup egg white powder

¼ cup cold water

1 ½ cups heavy cream

Chocolate cover espresso beans and unsweetened cocoa powder for garnish

Heat oven to 350 degrees, Coat 9 inch pan with non-stick spray. In small bowl combine crumbs and sugar. Stir in melted butter until blended.

Scrape into pie plate, pat in even layer over bottom and up sides of plate.

Bake in 350 degree oven for 7 minutes, transfer to wire rack to cool.

Prepare filling, combine ¼ cup of coffee and gelatin in small bowl to soften, about 5 minutes. Heat remaining coffee, espresso powder and sugar in small sauce pan to bare simmer. Stir in gelatin mixture to dissolve. Remove from heat. Whisk in yolks over low heat just until thickened, do not let boil. Remove from heat, stir in liqueur , cool over ice water, stirring occasionally, until consistency of raw egg white.

Meanwhile, beat egg white powder and water in small bowl until peaks form. Beat cream in second bowl until stiff peaks form. Fold beaten eggs white mixture into coffee mixture. Fold in one cup of whipped cream, reserve remaining whipped cream for garnish. Scrape egg white mixture into pie plate, spreading evenly. Chill at least 3 hours or overnight. To serve garnish with remaining whipped cream and espresso beans, dust with cocoa powder. Make 8 servings.

*Tiffany Remington
Norfolk*

"Mel's Cereal Cookies"

Preheat oven at 350*

1 cup butter

2 cups brown sugar

1 teaspoon vanilla,

2 eggs

Mix above ingredients together and beat well.

Sift together 2 cups flour

See RECIPES 8

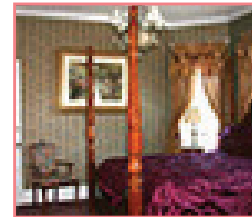
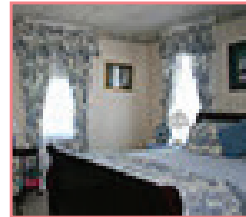


Lawrence Manor

Bed & Breakfast & Motel

We invite you to experience the Affordable luxury of the Manor.

Each room has its own personality.



• Long-Term Suites Available

• Professional

• Customized Elegant Rooms

"Where Strangers Become Friends"

214 East Main Street • Gouverneur, NY 13642 • 315.287.1640

www.LawrenceManor.com • donna@LawrenceManor.com

Recipes

From 7

1 tsp baking powder
½ tsp baking soda
½ tsp salt

Add above ingredients with mixture and mix well. Add 1 cup coconut, 1 cup chopped nuts (optional) ½ cup raisins, chopped cherries, 4 cups rice krispies.

Drop by small spoon onto cookie sheet. Bake for 10 to 15 minutes. Cool and enjoy.

*Melody White
North Bangor,*

Almond thumb print cookies

makes 3 dozen

Preheat oven at 350*

1/4 cup butter softened

¼ cup shortening

¼ cup brown sugar

½ teaspoon vanilla,

1 egg yolk

Mix above ingredients together and beat well.

Sift together 1 cup flour

1/4 tsp salt

Chopped almonds

1 egg white (for dipping shaped cookies)

Add above ingredients with mixture and mix well.

Shape into ¾ inch ball, beat egg white slightly with fork, dip each ball into egg white, roll in almonds, place about 1 inch apart on ungreased cookie sheet, press thumb in center of cookie to make indentation, but don't push all the way to the cookie sheet.

Bake for 10 to 12 minutes or until light brown, quickly remake indentations with tip of spoon if necessary. Immediately remove from cookie sheet to wire rack or on a sheet of wax paper. Fill each thumbprint with ½ tsp. of jam of preference.

*Melody White
North Bangor*

Macaroon cookies

makes 4 dozen

Preheat oven at 350*

1/3 cup butter softened

3 ounces cream cheese (softened)

¾ cup sugar

2 teaspoons almond ex-

tract

1 egg yolk

2 tsp orange juice

2 tsps. baking powder

Sift together 1 ¼ cup flour

1/4 tsp salt

5 cups sweetened coconut.

Hershey kisses, optional

1 egg white (for dipping shaped cookies)

Beat butter, cream cheese, sugar until well mixed, add egg yolk, almond extract and orange juice, and mix well. Stir together flour, baking powder and salt, gradually add to butter mixture, beating until well mixed, and stir in 3 cups coconut. Cover and refrigerate for 1 hour until firm enough to handle. Shape dough into 1 inch balls; roll in remaining coconut put on ungreased cookie sheet.

Bake for 10 to 12 minutes or until light brown, insert Hershey kiss into each cookie. Carefully remove from cookie sheet to a wire rack on on a piece of wax paper.

*Melody White
North Bangor*

Mel's holiday oatmeal raisin cookies

makes 3 dozen

Preheat oven at 350*

¾ cup butter or margarine (softened)

½ cup sugar

1 cup packed brown sugar

1 tsp vanilla extract

1 egg

½ tsp baking soda

Sift together 1 cup flour

1/4 tsp salt

3 cups oats, ¾ cup raisins, ¾ cups chopped walnuts, ½ cup of red and green m&m's.

Beat butter, sugars, egg, and vanilla then add flour, baking soda and salt, Mix well, stir in oats, raisins, walnuts and candy pieces until

Holiday Recipe

well mixed. Drop by tablespoons onto lightly greased cookie sheets.

Bake for 10 to 15 minutes. These are very colorful for the holidays. From "Mel's kitchen to yours".

*Melody White
North Bangor,*

French bread pudding with orange sauce

Preheat oven at 350*

2 tablespoons butter or margarine (melted)

3 eggs (beaten)

6 cups cubed French bread

¾ cup raisins

1 (14 ounce) can sweetened condensed milk.

2 tsp. vanilla extract

1 tablespoon grated orange rind

1 tsp. cinnamon

Place bread cubes and raisins in buttered baking dish, mix together eggs, sweetened condensed milk, 2 ½ cups hot water, butter, orange rind, vanilla, cinnamon. Pour evenly over bread, moistening completely. Bake 40 minutes or until knife inserted in center comes out clean.

Orange Sauce

In sauce pan combine 1 cup orange juice, ½ cup sugar, and 1 tablespoon cornstarch over medium heat, cook and stir until thickened and bubbly, serve with warm bread pudding.

*Melody White
North Bangor,*

Ginger Ale Salad

1 pkg 3oz lime jello

1 cup boiling water

1 cup cold ginger ale

½ cup celery, finely chopped

½ cup peaches, finely chopped

½ cup walnuts, finely

chopped

Dissolve gelatin in 1 cup boiling water. Add 1 cup of ginger ale to gelatin. Chill until slightly thickened. Fold in celery, peaches and walnuts. Chill until firm. Unmold and serve on salad greens if desired.

*Bea Reynolds
Massena, NY*

Chocolate Drizzled Cherry Bars

Crumb Mixture:

2 cups all-purpose flour

2 cups quick cooking oats

1 ½ cups sugar

1 ¼ cups butter, softened

Filling:

1 (21oz) cherry pie filling

1 tsp almond extract

Drizzle:

½ cup semi-sweet chocolate chips

1 tbsp shortening

Heat oven to 350 degrees. In a large mixing bowl, combine all crumb mixture ingredients. Beat at low speed until crumbly. Reserve 1 ½ cups crumb mixture; set aside. Press remaining crumb mixture on bottom of 13x9in baking pan. Bake for 15 to 20 minutes or until edges are

very lightly browned. Meanwhile, in same bowl, stir together all filling ingredients. Spread filling over hot crust; sprinkle with reserved crumb mixture. Continue baking for 27 to 32 minutes or until lightly browned. In a 1 quart saucepan, melt chocolate chips and shortening over low heat; stirring often, until smooth (2 to 3 minutes). Drizzle over bars. Cool completely, cut into squares, rectangles or diamonds.

Land O' Lakes, Inc.

Bea Reynolds

Massena

Chocolate Chip Pumpkin Cookies

4 cups all-purpose flour

2 cups sugar

2 tsp. ground cinnamon

2 tsp. baking soda

1 tsp. salt

1 can (16oz) solid packed pumpkin

1 cup vegetable oil

2 eggs

2 tbsp. milk

2 tsp. vanilla extract

2 cups (12 oz) semi-sweet chocolate chips

See RECIPES 9



Come to Our
Holiday
TASTING

**Sat., Dec. 7th
1-4 PM**

*Wines & Spirits of
All Kinds to Sample!*

- Holiday Specialty Items
- Variety of Gift Packs
- Case Discounts

T&R *Wines & Liquors*

Potsdam's Largest Selection
of Wines & Champagne



**145 Market St. • SeaComm Plaza
Potsdam • 315.268.1302**

Wood's Maple Products

• Syrup • Cream • Sugar • Candy
• Our own Maple Jelly & Granulated Sugar!

Burke County Road, Chateaugay
497-6956 • 497-6387
woodsmapple.com
We'll ship your gifts anywhere in the US

Since 1924

Recipes

From 8

1 cup chopped walnuts
In large mixing bowl, combine flour, sugar, cinnamon, baking powder and salt. Add pumpkin, oil, milk and vanilla. Beat on medium speed until well mixed. Stir in chocolate chips and nuts. Drop by tablespoonful's onto greased baking sheets. Bake at 375 degrees for 12 to 14 minutes or until edges just begin to brown. Cool for 2 minutes; remove to wire rack to cool completely. Makes 7 dozen.

*Kathy Besaw
Potsdam NY*

Gingerbread Cookies with Buttercream Icing

2/3 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 tsp. each of ground cinnamon, cloves and ginger
Icing:
3 cups confectioner sugar
1/3 cup butter, softened
1 tsp. vanilla extract
1/4 tsp. lemon extract
1/4 tsp. butter flavoring
3 to 4 tbsp. milk
In mixing bowl, cream shortening and sugar. Beat in eggs and molasses. Combine flour, baking soda, salt and spices gradually

to the creamed mixture and mix well. Refrigerate for 2 hour. On lightly floured surface, roll dough to 1/4 thickness. Cut into desired shapes, place on ungreased baking sheets. Bake at 350 degrees for 8 to 10 mins. Cool . Combine ingredients for frosting (icing) and frost cookies. Makes about 3 1/2 dozen

*Kathy Besaw
Potsdam*

Mom's Cream Cheese Brownies

Making spirit's bright by sharing her delicious brownie recipe

Ingredients:
1/4 cup margarine



2 eggs
1 tsp. pure vanilla
1/4 tsp salt
2 tbs. hot water
1 cup semi-sweet morsels
3/4 cup flour
1/4 tsp baking powder
Directions:

Preheat oven to 350 *

Grease 13x9 baking dish

Melt chocolate and butter in medium bowl until smooth. Add rest of ingredients and spread 1/2 batter in greased baking dish. Set aside other batter.

Filling:
8 ounces cream cheese
1/2 cup sugar
1 egg

1 tsp vanilla

Directions:

Blend filling until smooth. Spread carefully on top of brownie mixture and top

with remaining brownie mix that was set aside. With butter knife, cut through all batter layers to make a swirl/marble effect. Bake for 35-40 minutes at 350*. Serve warm or cold.

*Elizabeth "BJ" Noreault
Malone*

Spice & Molasses Christmas Cookies

4 1/2 Cups of sifted flour
1/4 tsp baking soda
1/4 tsp salt
1 tsp ground cinnamon
1/2 tsp cloves
1/4 tsp ground ginger
1 cup firmly packed light brown sugar
1 cup butter
1 1/2 light molasses
1/2 tsp cider vinegar
Sift the first six ingredients

together then add the sugar and mix well. Cut in the butter with pastry blender or two knives. Add molasses and vinegar gradually mixing thoroughly. Chill the dough several hours. Using a small amount of dough on floured surface. Cut with fancy Christmas cookie cutters, transfer to greased cookie sheet. Bake 350 degrees for about 10 min. Makes about 6 dozen cookies.

*Doris Castor
DeKalb Jct*

See RECIPES 10

**Award
winning
artisan
cheese for
your holiday
gatherings!**



Discover our unique flavors for cooking or serving ~
Halloumi · Alpola (for raclette!) · Whiteface Cheddar · Mount Titus Gruyere · St. Regis (great mac 'n cheese!) · Curds & more!



Open 7 days...get warm & squeaky curds,
fresh every Thursday at 3:30PM!

3231 St. Rt. 37, Fort Covington, NY

518-572-1873

meiersartisancheese.com



ST . REGIS RIVERFRONT APARTMENTS Senior Housing

• Non-Smoking • Modern • Convenient • Safe • Affordable

1 Bedroom Apartments

Include: heat, carpeting, appliances, laundry facility, spacious community room, parking, snow removal, handicapped accessible, dumpster.

Scenic View of St. Regis River!

Applications are now being accepted. All interested persons 62 years of age or older are encouraged to apply.

Applications Available at:

Riverfront Apartments
32 North River Road
St. Regis Falls, NY 12980

To receive applications by mail,

call **518-856-9574**

TDD# 711



Recipes

From 9

Bourbon Balls

1 (12oz) package vanilla wafers finely crushed
1 cup chopped pecans or walnuts

$\frac{3}{4}$ cup powdered sugar
2 tbsp. cocoa
2 $\frac{1}{2}$ tbsp. light corn syrup
 $\frac{1}{2}$ cup bourbon
Powdered sugar

Preparation:

1. Combine vanilla wafers, pecans, powdered sugar, and cocoa in large bowl.

2. Combine corn syrup and bourbon, stirring well. Pour bourbon mixture of wafer mixture; stir until blended. Shape into 1-inch balls; roll in additional powdered sugar. Store in air tight container up to 2 weeks.

*Doris Castor
DeKalb Junction*

Carrot-Raisin Drops

1 cup butter or margarine, softened

1 cup packed brown sugar
1 tsp baking soda
1 tsp ground cinnamon
1 tsp finely shredded orange peel

$\frac{1}{2}$ tsp ground ginger
1/3 tsp nutmeg

2 eggs
1 tsp vanilla
1 $\frac{1}{2}$ cups shredded carrot
1 cup rolled oats
1 cup raisins

$\frac{1}{2}$ cup chopped walnuts or pecans

Directions:

In mixing bowl beat butter or margarine with electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking soda, cinnamon, orange peel, ginger and nutmeg; beat till combined. Beat in the eggs and vanilla. Beat in as much flour as you can with the mixer. Stir in any remaining flour with wooden spoon. Stir in carrots, oats, raisins and nuts.

Drop dough by rounded tps. 2 inches apart onto ungreased cookie sheets. Bake in a preheated 375

degree oven for 6-8 mins, or till golden brown. Remove



cookies and cool on wire racks.

*Doris Castor
DeKalb Junction*

Maple-Walnut Shortbread Cookies

INGREDIENTS:

1 cup butter, softened
1/3 cup sugar
 $\frac{1}{2}$ cup finely chopped toasted walnuts

1 egg yolk
2 cups all-purposed flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon maple flavor
1 cup semisweet chocolate chips

1 cup finely chopped toasted walnuts

DIRECTIONS:

In large bowl, beat butter and sugar with electric mixer on medium speed about 30 seconds or until smooth. Add $\frac{1}{2}$ cup walnuts and the egg yolk; beat until blended. Add flour, baking powder, salt and maple flavor. On low speed, beat until stiff cookie dough forms. Shape dough into a ball. Wrap in plastic

wrap; refrigerate 45 minutes.

Heat oven to 350 degree. Divide dough into 8 equal parts. On lightly floured surface, shape each part into a rope 12 inches long and $\frac{3}{4}$ inch thick. Cut into 2-inch lengths; place about 2 inches apart on ungreased cookie sheets. Flatten cookies slightly.

Bake 15 to 17 minutes or until edges begin to brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

In small microwavable bowl, microwave chocolate chips uncovered on High 1 minute 30 seconds, stirring every 30 seconds, until chips can be stirred smooth. In another small bowl, place 1 cup walnuts.

For each cookie, dip $\frac{1}{2}$ inch of 1 long side into chocolate, then coat chocolate edge with walnuts. Place on sheets of waxed paper; let stand about 2 hours until chocolate is set.

*Doris Castor
DeKalb Junction*

Chocolate-Dipped Macaroons

Ingredients:

1 (14 ounce) cans sweetened condensed milk (not evaporated milk)

1 (14 ounce) bags sweetened flaked coconut

1 tablespoon freshly grated orange peel

1 teaspoon vanilla extract

2 large egg whites

1 (12 ounce) bags semi-sweet chocolate chips

Directions

1. Heat oven 325 degrees
2. Line baking sheet(s) with foil.

3. Coat with nonstick spray and dust with flour.

4. Mix first 4 ingredients in

large bowl.

5. Beat egg whites in a small to medium bowl with mixer on high speed until stiff peaks form when beaters are lifted.

6. Fold into coconut mixture.

7. Drop level measuring tablespoons about 1" apart on baking sheet(s).

8. Bake 14 to 16 minutes until lightly toasted

9. Slide foil onto a wire rack and let cool completely.

10. Peel off foil and save.

11. Melt chocolate chips as package directs.

12. Dip bottoms of macaroons in chocolate and replace on foil.

13. Slide foil back onto baking sheets and refrigerate until chocolate sets; peel macaroons off foil.

14. Refrigerate tightly covered with wax paper between layers up to 1 week.

*Doris Castor
DeKalb Junction*

Cherry Dump Cake

1-21oz. can cherry filling
18oz. can crushed pineapple

1 pkg. 2 layer yellow cake

$\frac{1}{2}$ cup melted butter

$\frac{1}{2}$ cup coconut

$\frac{1}{2}$ cup chopped pecans

Lay pie filling, undrained pineapple, mix and dry mix

See RECIPES 11

LEONARD'S CHERRY KNOLL

Homestyle Meals or Pizza & Wings

Order Your Homemade
Pies & Rolls For
The Holidays!

Gift Certificate

BRING THE FAMILY

Gift Certificates Are
Always Appreciated

5676 State Rt. 11 Burke
518-483-6688

Open 7 days a week 6:30am-8pm



Like us on
facebook &
check out our
daily specials

AllenCare Medical Transport

AMBULETTE SERVICE

Medical Appointments
Hospital Discharges • Dialysis
Family/Special Events



CALL FOR PRICING
& SERVICE



Accepting Medicaid, Fidelis, VNA
Barry & Melodye Russell, Brushton, NY

518-651-9983

Recipes

From 10

in a 9x13in pan
Drizzle butter over layers
Sprinkle coconut and pecans over top
Bake at 325 degrees for 1 hour

*Corinne Crump
Brasher Falls,*

Crow's Nest

1 cup sugar
1 cup shortening
1 cup milk
Flour like batter of cake
1-1/2tsp baking powder
Stir up like cake
Put apples in pan, sprinkle with sugar
Add cake mix
Cook in 375 degrees over sauce
1 cup sugar
Pinch of salt
1tsp butter
2 tbsps flour
Stir up
1 cup of water (more if thick)
Put cinnamon over sauce , put on cake

*Corinne Crump
Brasher Falls*

Rhubarb Butter Crunch

3 cups sliced rhubarb
1 cup sugar
1 tbsp flour
Mix up
Place in greased 8x10 baking dish
Combine
1 cup brown sugar
1 cup rolled oats
1-1/4 cup flour
1/2 cup butter
1/4 cup shortening
Sprinkle over mixture
Bake 350 degrees
Serve warm

*Corinne Crump
Brasher Falls,*

Ginger Cookies

1 cup white sugar
2 eggs well beaten
1 cup butter
1 tsp salt
1-1/2 cup flour
3/4 cup sour milk
1 tsp ginger
1 tsp vanilla
2 tsp baking soda



Let chill one hour or over night
Roll out
Bake at 350 degrees

*Corinne Crump
Brasher Falls*

Truffle Topped Chocolate Cake

1 1/2 cups boiling water
3/4 cup Dutch Processed unsweetened cocoa powder
4 eggs
1 1/2 tsp vanilla
3 1/4 cups sifted flour cake
2 cups sugar
2 tbsps baking powder
1 1/2 tsp salt
1 cup (2 sticks) unsalted butter
Fudge Frosting:
1 lb semi-sweet chocolate
2 cups heavy cream
Truffle topping:
1/2 cup heavy cream
8 oz bitter sweet chocolate, chopped
1 tbsp unsalted butter
1/2 tsp vanilla
1 cup coarsely chopped walnut

Fresh raspberries, for garnish
confectioners' sugar
Heat oven to 350 degrees. Grease 3, 9 inch round cake pans. Line with waxed paper rounds, grease and flour waxed paper rounds. In a bowl, whisk boiling water and cocoa until smooth. Cool to room temperature. In small bowl, combine eggs with vanilla lightly whisk in one quarter of cooled cocoa mixture. In large bowl, combine flour sugar, baking powder and salt, beat with electric mixer at low speed for 1 minute or until blended. Add

remaining cocoa mixture and butter to flour mixture. Raise speed to medium to high , beat for 1 1/2 minutes, scrape sides of bowl. Add egg mixture in thirds beating at medium-high for 20 seconds after each addition. Pour batter into prepared pans. Bake layers in 350 degree oven for 20 to 30 minutes or until toothpick comes out clean. (Layers should not shrink from pan sides) Cool layers in pans on wire racks for 10 minutes. Loosen sides of layers, and invert them onto lightly greased wire racks.

Remove waxed paper.

Prepare fudge frosting :
In food processor chop chocolate very finely. Heat heavy cream in sauce pan until bubbles appear around edges. With processor running, add hot cream to chocolate in steady stream. Process until mixture is smooth. Transfer frosting to bowl. Let frosting cool at room temperature until good spreading constancy, DO NOT STIR.

Prepare Truffle Topping:
In small saucepan, heat cream until simmering. Remove from heat, stir in choc-

olate, butter and vanilla. Stir until smooth, scrape into foil-lined 11x7 inch baking pan. Place topping in freezer until firm. Spread frosting between 3 layers, sprinkling each layer with 1/4 cup of chopped walnuts. Frost top and sides of cake. Cut chilled truffle topping into 3/4 inch cubes, scatter on top of cake. Garnish with raspberries and remaining chopped walnuts, sprinkle with confectioners' sugar. Makes 12 servings

*Tiffany Remington
Norfolk*

Cranberry Nut Cheesecake

Crust
1/2 cup sifted all-purpose flour
1/4 teaspoon ground cinnamon
1/4 cup (1/2 stick) butter, chilled
1 teaspoon water
3/4 cup finely ground walnuts
Cheese Filling
5 packages (8 ounces each) Neufchatel (low fat cream

See RECIPES 12

THE 26TH ANNUAL OGDENSBURG KNIGHT OF COLUMBUS

Thanksgiving Dinner

Provided By Local Volunteers

All Are Welcome, Come Socialize And Be Valued

Thursday, November 28th • Noon

721 Hasbrouck St. Ogdensburg

Deliveries will made to Shut-Ins, Homeless, Elderly & Towers

We encourage everyone to come to the hall and share this festive day with friends and neighbors"

Please call the clubhouse for reservations or takeouts

315-393-7990

Monetary donation and dessert are appreciated

Recipes

From 11

cheese)

1 ¾ cups sugar
3 tablespoons all-purpose flour
12 ounces reduced -cholesterol liquid whole eggs
1 teaspoon grated lime zest
2 tablespoons fresh lime juice
1 teaspoon vanilla

Cranberry topping (at the end of the recipe)

Heat oven to 400 degrees. Prepare crust. Combine flour and cinnamon in a medium - size bowl. Cut in butter with pastry blender or 2 knives until mixture resembles course crumbs. Add water and vanilla, mix until dough holds together. Mix in ½ cup walnuts. (You can prepare crust in a food processor) Grind ¾ cup walnuts in processor. Remove and reserve ¼ cup for topping. Add flour, cinnamon, butter, water and vanilla. Press crust mixture evenly with sheet of waxed paper into bottom of 9x3 inch Springform pan.

Prepare Cheese filling

Beat Neufchatel cheese in large bowl until smooth. Combine sugar and flour in small bowl. Gradually beat into cheese. Beat in liquid eggs stir in lime zest and juice and vanilla.(All the filling ingredients can be combined in a food processor and whirled together)

Place springform pan on foil - lined jelly roll pan. Pour in cheese mixture.

Bake in 475 degree oven 10 minutes. Reduce oven temperature to 200 degrees. Bake 1 ½ hours more. Remove cake from oven, run thin knife around edge of cake. Return cake to oven, let sit in oven with door ajar for 30 minutes.

Transfer to wire rack to cool in pan completely. Cover and refrigerate until thoroughly chilled.

Remove sides of springform pan. Spread top of cheesecake with cranberry topping. Chill at least 30 minutes before serving for topping to set.

Sprinkle top with remain-

ing ground walnuts in the lattice pattern.

Cranberry Topping

Combine 2 cups fresh or frozen cranberries, ¾ cups

sugar, ¼ teaspoon ground cinnamon, 1/8 teaspoon salt, and 2/3 cup water in saucepan. Bring to boiling over medium heat, stirring

until berries pop and mixture thickens, 8 to 10 minutes. Force mixture through strainer over bowl. Stir in 1 TBSP fresh lime juice. Cool

slightly before spreading on cheesecake.

Makes 16 servings

Kathy Besaw
Potsdam

