



## LASAGNA

This recipe could serve approximately 24-28 guests (depending on what else you are serving and how much you want to serve each guest.) This recipe is for a large lasagna, either one or two pans. If you make smaller pans, like 9x13", adjust the quantities of ingredients. If you divide these ingredients by 3 times, it would fill one 9x13" pan. This recipe freezes well.



### Ingredients

- Pre-made marinara sauce will work great with this recipe. (If you want to add ground Italian sausage or ground beef to the marinara, that is easy enough to do – just brown the meat first, warm them together before assembling the lasagna. This is a large recipe of lasagna, using 6 pounds of meat and 3 x 28 oz. cans of tomatoes if you are making your own sauce.)
- Taste and adjust seasonings to your taste.
- 1 cup dried Parmesan cheese
- 3 pounds whole milk Ricotta cheese (Drain if the container shows too much liquid.)
- 3-4 Tablespoons fresh parsley chopped (or 1-2 T dried parsley)
- 4 jumbo eggs beaten to combine, or 3 large eggs
- 5 pounds grated Mozzarella cheese
- 1 pound grated fresh Parmesan cheese
- 2-3 boxes dried lasagna noodles

### White Sauce

- 2 Tablespoons butter
- 2 Tablespoons all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon white pepper, or black
- 2 cups half and half cream or milk
- Dash of nutmeg (optional)

### Instructions



1. To make the white sauce, melt the butter in a saucepan, add flour and stir to make a roux (thickener). Heat half and half or milk to just boiling, scalded. Add slowly to the butter/flour mixture, stirring or whisking constantly. Add salt and pepper and nutmeg. Continue stirring until thickened.

### **ASSEMBLY**

1. Cover the bottom of the lasagna pans lightly with a nonstick spray, then a thin layer of the sauce. Top with a layer of noodles (I prefer to use not cooked noodles, it helps absorb some of the juices of the sauce, but up to you.)
2. Next, top with mixture of the Ricotta cheese, eggs, and parsley. Combined well.
3. Then top with another thin layer of sauce, noodles, white sauce, cheeses, noodles, sauce, cheeses, noodles, meat sauce and cheese.
4. Repeat until pan is almost full. Cover with non-stick foil so it will come off easier after baking.
5. Bake at 350-375 degrees F for 45 minutes to 1 ½ hours. Check at 45 minutes and if cheeses are melted, remove foil and bake another 15-20 minutes to brown lasagna.
6. Let the lasagna rest while bread is heating. It needs to settle & combine after baking before slicing.
7. OPTIONAL: Garnish with fresh parsley.

### **EGGPLANT PARMESAN**

This recipe makes a 15"x10"x2" baking pan full.

#### **Ingredients**

- 2 medium eggplant (about 2 ¼ pounds)
- Kosher salt
- 5 cups fresh breadcrumbs (pre-made or make your own with dry bread)
- 1 Tablespoon dried oregano
- 1 Tablespoon dried thyme
- Freshly ground black pepper
- 3 cups Ricotta cheese
- 2 eggs
- Vegetable oil for frying
- All-purpose flour for dredging





- 6 large eggs, beaten
- 2 Tablespoons whole milk
- Olive oil as needed
- 7 cups marinara sauce, either canned or make your own
- 3 cups grated Parmesan cheese
- 1 ½ pounds grated mozzarella

### Instructions

1. Peel and cut eggplant lengthwise. Put on paper towels to absorb excess moisture while preparing the ingredients.
2. Sprinkle with kosher salt and let set for about an hour to let the bitter juices drain from the eggplant.
3. When ready to assemble, rinse eggplant in cold running water and let drain in a colander. Then transfer to clean dry paper towels and blot dry.
4. Whisk together 1 ½ t. salt, breadcrumbs, oregano, thyme, and season with pepper.
5. In another bowl, whisk together egg and milk.
6. In a medium bowl or pie plate put the flour.
7. Dredge an eggplant slice in the flour, then dip in the egg mixture, and dredge next in the breadcrumb mixture. Shake off excess breading and transfer to a baking sheet. Repeat until all of the eggplant is coated.
8. Heat vegetable oil in either a fryer or a deep pan to 400 deg F. Remember to only put oil half way up the pan or less to avoid spillage and fire! When eggplant is put into the pan, it will drop to 375 deg F – this prevents the eggplant from being oily. So make sure the starting temperature is 400 deg F.
9. Fry each eggplant slice until brown, turn only during the fry time. About 3 minutes each. Work in batches. Use tongs and transfer to paper towel and season with table salt immediately. Repeat until all eggplant has been fried.
10. Preheat oven to 400 degrees F. Lightly brush 15”x10”x2” baking pan with olive oil.
11. Put first layer of eggplant on top of oil, without sauce. Cover eggplant layer with marinara (about 1/3 of the sauce), arrange another layer of eggplant on the sauce and cover with more marinara. Sprinkle half the Parmesans and Mozzarella cheeses, repeat again. Finish with cheeses.
12. Bake at 400 degrees F oven about 30 minutes until hot and just beginning to brown. Garnish with fresh parsley. Serve immediately. If it gets too brown, cover with foil until dish is completely heated through and cheeses melted.

I like to serve Lasagna and Eggplant Parmesan dishes with Garlic Cheese Bread. For plain bread, you'll want to brush olive oil, parmesan cheese, and garlic, either roasted or garlic powder/salt



on, before heating. Heat at 375 degrees F until heated through. Don't leave it in the oven too long or it'll be very crunchy!

## **CHEESECAKE**

### **CRUST:**

#### **Ingredients**

- 1 cup shortbread cookie or graham cracker crumbs
- ¼ cup melted butter



#### **Instructions**

1. Mix together and press firmly in a 10" springform pan. Bake in 350 deg F oven for 5 minutes. Remove and let cool before filling. Reduce oven to 275 deg F.

### **FILLING:**

#### **Ingredients**

- 1 ½ pounds cream cheese
- 15-ounce can of sweetened condensed milk (NOT evaporated)
- 4 eggs, separated
- 1 cup sour cream
- 1 Tablespoon confectioners' sugar
- 1 Tablespoon vanilla
- 1 teaspoon lemon extract
- 1 Tablespoon grated lemon rind

#### **Instructions**

1. Beat cheese and milk together. Increase speed and add egg yolks, one at a time beating well after each addition until well combined.
2. Add sour cream, sugar, vanilla, lemon, and rind on low speed.
3. Beat egg whites and salt until stiff. Fold into cheese mixture. Pour into pan.
4. Bake at 275 deg F 1 hour. Turn off heat DO NOT OPEN OVEN DOOR! Let set in the oven for at least 45 minutes. Let cake cool completely in the oven (heat turned off). When cool, remove sides of springform pan.



## FRUIT:

Use whatever you enjoy and is accessible. I prefer strawberries, blueberries, and raspberries. No need to add sugar unless they are REALLY sour! This time of year, they should be perfect.

## VEGETARIAN TORTILLA PINWHEEL WRAPS

You can change out the ingredients to adapt to what you and your guests enjoy. These are easy, can be made a day ahead, kept cold, and are a quick two-bite treat!



### Ingredients

- 1 package of 10" flour tortillas
- ½ cup sour cream
- 8-ounce cream cheese, softened
- ¼ cup salsa or Picante sauce
- ¼ teaspoon granulated garlic
- 1 small can chopped green chilis
- 1 cup finely grated cheddar cheese – or Monterey jack
- ½ cup thinly sliced green onions
- 2 Tablespoons salad dressing mix
- OPTIONAL: spinach, shredded thin carrots

### Instructions

1. Combine all ingredients except the tortillas and mix.
2. Spread about ½ cup of the mixture on each tortilla. Roll up in jelly-roll style; make sure ends are 'sealed' so they don't come unwrapped.
3. Wrap in plastic wrap and refrigerate for at least 2 hours, a day ahead is fine. Slice in 1" slices and serve!



## SALMON CREAM CHEESE PINWHEELS/WRAPPS

### Ingredients

- 8-ounce cream cheese, softened
- 8-ounce smoked salmon, flaked – or you could use tuna
- 1 Tablespoon lemon juice
- 2 Tablespoons small capers (optional)
- 1 Tablespoon chopped dill
- 1 Tablespoon chopped pimento (optional)



### Instructions

1. Combine all ingredients except tortillas. Mix well. Spread ½ cup filling onto tortilla. Roll like jelly-roll style.
2. Wrap in plastic and refrigerate for 3 hours or overnight. Cut into 1-2" slices and serve.

## YAKITORI CHICKEN WINGS

### Ingredients

- 2 pounds chicken drumettes
- 1/3 cup low sodium soy sauce
- 1/3 cup water
- ½ cup packed brown sugar
- 1 teaspoon granulated garlic



### Instructions

1. Combine all of the ingredients except chicken in a bowl and zip lock bag. Once combined, add chicken and let it marinate for 3 hours or overnight.
2. Drain marinade. Place chicken on a foil-lined baking sheet (for easy clean up) and bake uncovered at 375 degrees F for 1 hour. Make sure the chicken is cooked.



## GERMAN CHOCOLATE BITES

Use the mini cupcake/muffin tins. Either use candy-sized papers or spray with a baking spray to get them out easily.

You could make these from scratch or make a cake mix. Make following the directions with oil, eggs, and water. Bake in the small pans – do not overbake. When you get them out of the pans and cooled, make this frosting!



### COCONUT-PECAN FROSTING:

#### Ingredients

- 1 cup evaporated milk (NOT sweetened condensed)
- 1 cup granulated sugar
- 3 slightly beaten egg yolks
- ½ cup butter, softened
- 1 teaspoon vanilla
- 1 1/3 cup angel flake coconut
- 1 cup chopped pecans

#### Instructions

1. Combine all in a saucepan. Cook and stir over medium heat until thickened. This may take 12-15 minutes.
2. Remove and add the coconut and pecans (or you could use walnuts).
3. Stir and cook enough to frost the small cakes.

## PECAN TARTS

Use the small cupcake/muffin pans and spray to make them easier to get out.

### CRUST:

#### Ingredients

- 3-ounce package cream cheese, softened
- 1 cup sifted flour





- ½ cup margarine, softened

### **Instructions**

1. Blend all the ingredients and let chill for about 1 hour.
2. Use the small pans, take a piece of dough about the size of a walnut, and put it in the pan.
3. Either use a tool for this purpose or use your fingers and mold it into the cup. Must go to the top of the cup because the filling rises before it sinks down.

### **FILLING:**

### **Ingredients**

- 1 egg
- ¾ cup brown sugar, packed
- Chopped pecans (or other nuts)

### **Instructions**

1. Combine the egg and brown sugar. Fill each of the cups on top of the molded dough.
2. Sprinkle with the chopped pecans (nuts). Do not overfill.
3. Bake at 325 degrees F. for 25 minutes.
4. Let cool before removing it from the pan. If they run over, it is more difficult to remove.

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