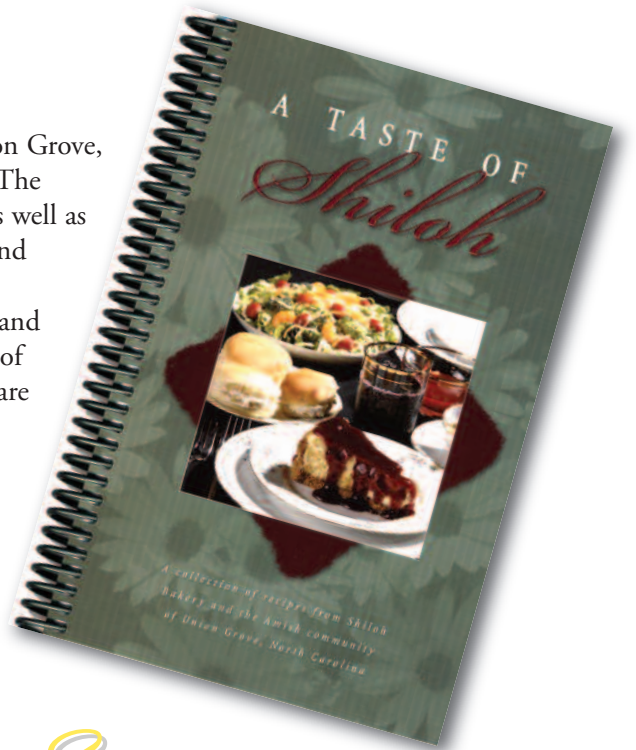


Featured Cookbook

This issue's featured cookbook comes to us from Union Grove, North Carolina, home of the Shiloh General Store. The Thomas Coletti family owns and operates this unique store as well as an in-store bakery known as the Shiloh Home Bakery. Tom and Sandy's three daughters collected recipes from their church community, and also many of the recipes used in the bakery, and compiled them all in *A Taste of Shiloh*. A wonderful selection of yeast breads and rolls, and since the Colettis are Italian there are numerous Italian recipes as well. It was very difficult to select only a few recipes to share with our readers; they all sound great. This will be a good addition to your cookbook collection.

252 pages. Price \$12.95 plus \$2.00 shipping. Order your cookbooks from Margaret Luthy, 5916 Windsor Road, Union Grove, NC 28689 Ph: 336-468-6597



Recipes for Spring

STRAWBERRY SPINACH SALAD

12 oz. fresh spinach
1 qt. strawberries

Dressing:

½ c. oil	¼ c. vinegar
½ c. sugar	¼ tsp. paprika
1½ tsp. grated onion	
¼ tsp. Worcestershire sauce	

Wash and drain spinach. Tear into bite-sized pieces in serving bowl. Add strawberries and toss. Toss with dressing. Serve immediately.

ITALIAN STUFFED APPETIZER BREAD

1 lb. sausage
1 lb. bread dough
4 oz. cream cheese, softened
2 garlic cloves, minced
½ c. sliced red pepper, sautéed
1/3 c. pitted, sliced olives, (opt.)
2 c. shredded Swiss cheese
1 T. water
1 tsp. poppy seeds

Brown sausage in skillet; drain. On lightly floured surface, roll bread dough to a 16" by 12" rectangle. Combine cream cheese and garlic; spread lengthwise over center third of dough. Top with sausage, peppers, olives, and cheese. Fold dough over filling, pinching seams to seal. Make slits across top of dough, every 2 inches. Brush lightly with water and sprinkle with poppy seeds. Bake at 400 degrees for 20-25 minutes or until golden brown. Let stand 10 minutes before slicing.

GERMAN CHOCOLATE PIE

½ c. cocoa	4 c. sugar
3 T. flour	½ c. butter
6 eggs	1 can evaporated milk
2 tsp. vanilla	3 (9") pie shells

Mix together cocoa, sugar, and flour. Add melted butter. Beat in six eggs, one at a time. Add evaporated milk and vanilla. Put ½ c. pecans, chopped, and ½ c. coconut in each pie shell. Bake at 350 degrees for approximately 40 minutes or until set.

HOMEMADE BAGELS

1 tsp. yeast
¼ c. butter
1 tsp. salt
3½ - 4¼ c. all-purpose flour or 3 - 3½ c. whole wheat flour

1¼ c. warm milk
2 T. honey
1 egg yolk



In a mixing bowl dissolve yeast in warm milk. Add the butter, honey, salt, and egg yolk; mix well. Stir in enough flour to form a soft dough; knead until smooth and elastic. Place in a greased bowl; cover and let rise about 1 hour until doubled. Shape dough into balls—8 balls if using white flour and 6 balls if using wheat. Push thumb through center to form a 1" hole. Place on floured surface, cover and let rest for 15 minutes. In a large saucepan bring water to a boil. Drop bagels into boiling water. Boil approx. 1-2 minutes, turning once. Remove with a slotted spoon and place on greased baking sheet. Bake at 400 degrees for 20-25 minutes.

For cinnamon/raisin bagels add:

1 c. raisins and 1½ tsp. cinnamon

CHICKEN ASPARAGUS CAKE

10 oz. asparagus, chopped
8 oz. egg noodles
2 tsp. butter or vegetable oil
1 c. chopped bell pepper
½ c. chopped onion
2 cloves garlic, minced
1 (10¾ oz.) can condensed cream of asparagus soup
2 large eggs
8 oz. ricotta cheese
2 c. Cheddar cheese
1½ c. chopped chicken, cooked



Preheat oven to 350 degrees. Lightly grease 9" by 13" baking dish and set aside. Drain asparagus if using canned; set aside. Cook egg noodles until tender. Drain and set aside. Heat oil in skillet over medium heat. Add bell pepper, onion, and garlic; cook and stir until crisp tender. Mix soup, eggs, ricotta, and 1 cup Cheddar cheese in large bowl until well blended. Add onion mixture, chicken,

asparagus, and noodles; mix well. Spread mixture in baking dish. Sprinkle with remaining Cheddar. Bake casserole approx. 30 minutes, until center is set and cheese is bubbly. Let stand 5 minutes. Garnish with red bell pepper strips and fresh Italian parsley. Serves 12 people.

ITALIAN MEATBALLS

1 c. bread crumbs
¾ c. Parmesan cheese
½ c. chopped fresh parsley
2 T. dried oregano
1 T. salt
2 tsp. dried basil
pinch of nutmeg
2 lbs. ground beef

½ c. milk
1/2 c. beef broth
3 eggs, beaten
1 T. minced garlic
1 T. pepper
1 tsp. crushed red pepper flakes

Stir together all ingredients (except hamburger) in a large mixing bowl. Add hamburger and mix thoroughly. Shape into balls whatever size you prefer. Space meatballs on cookie sheet so they're not touching. Cover bottom of pan with 1 cup beef broth (this keeps them juicy). Bake for 25 minutes at 350 degrees or until meatballs are just cooked through. Makes approximately 30 meatballs (2 inch).

RHUBARB CREAM DELIGHT

Crust:

1½ c. flour
3 T. sugar

¾ c. butter

Cream Filling:

2 c. sugar
4 c. chopped rhubarb
3 T. flour

2/3 c. cream
4 egg yolks, beaten

Meringue:

4 egg whites, beaten
¼ c. sugar

Make crust and press into 9" by 13" pan and bake for 20 minutes. Combine all filling ingredients and cook until thick. Stir often so it won't scorch. Pour hot filling onto crust. Top with meringue and brown in oven.