



HOME COOKIN' w/VERSAILLES I

MAY 24TH, 2006

**RECIPES "MULTIPLIED" BY CHEF PAUL
TO SERVE 80 – 100 GUESTS**

PUNCH



Recipe submitted by Dortha Verbrugge

Ingredients:

- 1 gallon granulated sugar
- 1 quart fresh lemon juice
- 2 quarts fresh orange juice
- 2 quarts pineapple juice
- 5 gallons water (1 gallon boiling and 4 gallons cold)

Preparation:

Dissolve sugar in 1 gallon of boiling water. Mix in juice from lemons and oranges. Add 4 gallons water and pineapple juice. Stir thoroughly. Serve chilled.

Optional – add rum, gin, vodka or bourbon if you choose

HOT CRAB DIP



Recipe submitted by Kathy Brantner

Ingredients:

5 lb fresh crab meat (imitation crab meat works just as well and is much less expensive)
1 quart + 1 pint sour cream
_ cup garlic powder
_ cup worcestershire Sauce
1 _ pounds shredded cheddar cheese
_ cup mayonnaise, good quality
2 _ pounds cream cheese, softened
3 tablespoons Old Bay seasoning

Preparation:

Combine all ingredients well, adding the crab meat last to keep nice size pieces of meat. Bake at 300 degrees 40 to 60 minutes. Garnish with parsley. I always use club crackers but any cracker will suffice for dipping.

GRANDMA BARTZ'S KIDS IN THE COUNTRY SOUP



Recipe submitted by Suzy White

Ingredients:

5 pounds lean ground beef
Salt to taste
2 cans tomato soup
2 #10 cans of diced tomatoes
2 #10 cans kidney beans
3 large onions, chopped
10 stalks of celery, chopped
_ cup sugar

Preparation:

Brown the meat. Drain the grease. Add salt. Add chopped onions. Add chopped stalks of celery. Briefly sweat until softened. Add tomato soup along with 2 cans of water. Add diced tomatoes. Simmer on low heat for about an hour or longer. About 1/2 hour before the soup is done, add kidney beans. Also add about 1 teaspoon of sugar. Note-better when prepared ahead of time. Can be refrigerated and reheated.

SHRIMP MANGO/PAPAYA SALAD



Recipe submitted by Nancy Willett

Ingredients:

Mixed greens
240 cold, cooked, peeled & de-veined shrimp
Dressing – raspberry vinaigrette based, honey-mustard or yogurt-dill
Cucumber slices
Grape tomatoes
Chopped Mangoes and papayas

Preparation:

Per serving – on bed of greens arrange shrimp. Add dressing to taste. Dress with cucumber slices, grape tomatoes. Decorate the plate with chopped mangoes and papayas.

HONEY MUSTARD DRESSING



Recipe submitted by Dorothy Anderson

Ingredients:

Equal parts;
Orange juice
Miracle Whip
Honey
Dijon mustard

Preparation:

Whip together.

CHICKEN BREAST CASSEROLE



Recipe submitted by Barbara Murphy

Ingredients:

- 80 boneless chicken breast halves
(cut thinner if chicken is too thick)
- 2 cans cream of chicken soup + mix w/ 2 3/4 cans of milk
- 80 slices of thin Swiss cheese
- 2 packages of stuffing mixed with 1/4 cup of melted butter
- 10 pounds medium noodles

Preparation:

In a #200 baking pan layer the:

- 1) chicken breasts
- 2) Swiss cheese
- 3) pour 1 1/2 cans of cream of chicken soup mixed w/milk (reserve the extra soup/milk mix for the cooked noodles)
- 4) cover with stuffing mix

Cover with foil & bake at 375 degrees for 30-40 minutes. When chicken is cooked and bubbling, remove cover and brown for 10 minutes,

WOODY'S PASTA SAUCE



Recipe submitted by Bill Wood

Ingredients:

- 2 pounds Italian hot sausage
- 2 large onions, medium dice
- 2 large green peppers, medium dice
- 10 large garlic cloves, finely chopped
- 2 #10 cans diced tomatoes
- 2 #10 cans tomato sauce
- 1 16 ounce tomato paste
- 2 cups dry red wine
- 1 tablespoon sugar
- 3 Tbsp olive oil
- 3 Tbsp dried oregano
- 3 Tbsp dried basil
- 4 bay leaves
- freshly grated Parmesan
- freshly grated Romano
- 10 lb linguini pasta
- salt and pepper to taste

Preparation:

In a large pan heat the olive oil over high heat and add the hot sausage (casing removed) and brown on both sides. Begin to chop the sausage up into small pieces. Add the onions and peppers and sauté continuing to cook and break up the sausage. Sauté mixture for about five minutes or until the onions and peppers are to preferred texture. Add the garlic and mix together for one minute. Add the red wine and deglaze the pan for about 2 minutes. Add the tomatoes, tomato sauce, tomato paste, oregano, basil, bay leaf and sugar. Mix together well and cook over medium heat until sauce reaches desired thickness. Cooking time will vary depending on the moisture content of the ingredients. Serve over cooked linguini and garnish with Parmesan and Romano cheese. Bon Appetit!!!

SQUASH CASSEROLE



Recipe submitted by Diann Hegley

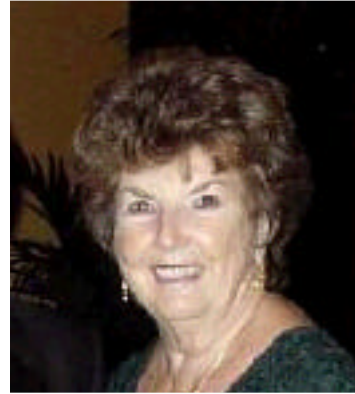
Ingredients:

20 pounds summer (yellow) squash chopped into large chunks
_ pound butter (or margarine)
1 cup flour
4 chopped onions
4 bell peppers (also chopped)
_ cup brown sugar
1 #10 Can stewed tomatoes
2 cups water
Salt & Pepper
Parmesan cheese
Bread crumbs

Preparation:

- (1) Cook squash chunks in salted, boiling water until tender. Drain & place into casserole dish.
- (2) Sauté onion & bell pepper in butter until tender. Then, add stewed tomatoes, water, brown sugar, flour & salt and pepper. Mix well and pour entire mixture over squash.
- (3) Top with grated Parmesan cheese and bread crumbs.
- (4) Bake at 350 degree (uncovered) for 45 minutes

POTATO BUNUELOS



Recipe submitted by Norma Mordell

Ingredients:

60 large potatoes
15 beaten eggs
_ cup butter

Preparation:

Cook potatoes in simmering salted water until done, but firm. Drain.
Rub potatoes through a sieve or beat with wooden spoon – should be lumpy.
Add 2 beaten eggs and 2 tablespoons butter.
Drop teaspoon at a time into 375 degree oil. Remove when golden brown,
drain on absorbent paper and serve very hot.

MANGO COBBLER



Recipe submitted by Nancy Willett

Ingredients:

Filling:

30 mangoes, peeled and sliced

4 cups sugar

Note – mix together and set aside

Batter:

10 cup sugar

7 _ cups flour

2 tablespoons baking powder

Pinch of salt

Other:

1 stick butter

7 _ cups milk

ice cream or whipped cream

Preparation:

Melt butter in glass pan. Pour batter over butter but do not stir. Spoon the mango filling on top of batter. Bake 1 hour at 350 degrees. Batter will rise to top and be crispy and brown. Serve warm with ice cream (home-made mango ice cream works well) or whipped cream.

Recipe History – Nancy indicated that they discovered this recipe when her daughter arrived from her home in Pompano Beach 3 years ago with a trunk full of mangoes. Her mango tree sustained severe hurricane damage during Wilma, but they are hoping that it will survive.

AUNT DORA'S TOFFEE BARS



Recipe submitted by Donna Pierce

Ingredients:

- 4 cups margarine
- 4 cups brown sugar
- 2 tablespoons vanilla
- 8 cups flour
- 4 cups chocolate chips
- 4 cups chopped pecans or walnuts

Preparation:

Combine all ingredients and spread onto a baking pan. (Mixture will be stiff.) Bake at 350 degrees for 20/25 minutes. Cut into squares.