



Community Recipes

Family Recipes of the Residents
of Stow and Munroe Falls, Ohio
and the surrounding area

2024



Stow • Munroe Falls
PublicLibrary
Celebrating 100 Years

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Celebrating Our Centennial with a Community Recipe Book

This year marks the centennial of our library, a milestone made possible by the unwavering support of the communities of Stow, Munroe Falls, and beyond. As we reflect on 100 years of connection, learning, and growth, I wanted to find a special way to honor the diverse talents, backgrounds, and traditions that make our community unique. What better way to do that than by creating a community recipe book?

Food has always been central to my family's holiday traditions. Pierogi (yes, that's plural—pieróg is singular!), kielbasa, kolaczki, and more have been staples at our Christmas dinners, lovingly passed down through generations. Preserving these recipes is important to me because it ensures these traditions can be shared and cherished by future generations. That same spirit of preservation inspired the idea for the SMFPL Community Recipe Book.

Sharing recipes has a way of bringing people together. I've experienced this firsthand in many ways. My elementary school once created a community recipe book that my family still uses to this day. It's not just a collection of recipes—it's a time capsule. My friends and I love flipping through it, seeing familiar names, reminiscing about our childhood, and wondering where those families are now.

Another memorable experience was during my time with the social media team at History Colorado. At the height of the pandemic, when many were isolating and holiday gatherings were put on hold, we wanted to spread some joy. We invited people from across the state to share their favorite recipes, compiling them into a free digital cookbook. It was heartwarming to see so many people excited to contribute, connecting through food—even if it was only virtually.

As we celebrate the centennial of SMFPL and look to the future, I hope this recipe book serves as a snapshot of the present—a reflection of the vibrant, diverse, and supportive community we are fortunate to be a part of. Inside, you'll find recipes that represent the heart and soul of Stow and Munroe Falls. From hearty dinners to light desserts, there's something for everyone to enjoy.

Thank you for being part of this journey and for helping us celebrate 100 years of community, connection, and tradition.

Bon Appétit! Smacznego! Enjoy!

– Allie Joyner, Local History Librarian, Stow-Munroe Falls Public Library

Disclaimer

The recipes included in this cookbook have been voluntarily submitted by members of our community and reflect a wide variety of culinary traditions and preferences. The library has not independently tested or verified these recipes for accuracy, safety, or suitability for dietary restrictions. Please use caution and follow proper food safety guidelines when preparing and consuming any dishes.

The library assumes no liability for adverse reactions, foodborne illnesses, or allergic reactions that may result from the preparation or consumption of these recipes. If you have specific dietary needs or allergies, please carefully review the ingredients and consult with a medical professional as necessary.

We hope you enjoy exploring the variety of recipes and traditions shared by our wonderful Stow and Munroe Falls communities!

Community Recipes

Stow-Munroe Falls, Ohio

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Amish Apple Fritter Bread

Veronica Miklavic

Ingredients:

- 1/3 cup brown sugar
- 1/2 cup unsalted butter, soft
- 2 eggs
- 1 1/2 cup flour
- 1/4 teaspoon salt
- 1 1/2 diced apples, mixed with a little cinnamon and sugar
- 1/2 teaspoon cinnamon
- 2/3 cup sugar
- 2 teaspoons vanilla
- 2 teaspoons baking powder
- 1/2 cup milk

For the powdered sugar glaze:

- 1/2 cup powdered sugar
- 2 Tablespoons milk
- 1/2 Tablespoon butter, soft
- 1/4 teaspoon vanilla

Directions:

1. Preheat oven to 350°.
2. Spray loaf pan.
3. Mix brown sugar and cinnamon in bowl and set aside.
4. In a large mixing bowl, beat together sugar and butter until smooth. Beat in eggs and vanilla until blended.
5. In a medium bowl, stir flour, baking powder, and salt. Add mix to the wet ingredients and stir until well blended. Pour milk into batter and blend until smooth.
6. Pour half the batter into the loaf pan. Add half chopped apples and pat them into batter. Top with rest of batter, then the rest of the apples. Sprinkle with the brown sugar mix.
7. Bake until the toothpick comes up clean, 60-70 minutes.
8. Blend all glaze ingredients together. Pour on after loaf has cooled for 30 minutes.

Aunt Ann's Nut Rolls

Mike Gardner (Stow, OH)

The nut rolls were always a very good holiday treat. My mother Elizabeth Gardner made these every Christmas.

Ingredients:

For the dough:

- 6 cups flour
- 1 lb margarine or shortening
- 3 eggs
- 1 cup milk
- 2 packs dry yeast
- 1 teaspoon vanilla
- 1 teaspoon salt

For the nut filling:

- 2 sticks margarine
- 8 cups walnuts (1 lb.)
- 2 eggs
- $\frac{3}{4}$ cup sugar

Directions:

For the dough:

1. Mix together dough ingredients.
2. Put dough in refrigerator overnight.
3. Dough does not need to raise.

For the nut filling:

1. Roll dough in rectangular shape on granulated sugar.
2. Mix together nut filling ingredients.
3. Spread on nut mixture.
4. Roll up.
5. Slice in triangular shapes.
6. Bake at 350° for 10-12 minutes, or until golden brown.

Cream Cheese Banana Bread

Dee Perego (Orrville, OH)

My son Dave found this recipe online and asked me to make it for him. He loves it.

Ingredients:

- ½ cup butter (softened)
- 1 8 oz package cream cheese (softened)
- 1 ¼ cup white sugar
- 2 eggs
- 1 cup mashed bananas
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1 ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¾ cups chopped pecans
- 2 Tablespoons brown sugar
- 2 teaspoons cinnamon

Directions:

1. Preheat oven 350°.
2. Grease and flour 2 8x4 inch loaf pans.
3. Cream the butter and cream cheese together.
4. Gradually add the sugar and continue beating till light and fluffy.
5. Add eggs, one at a time, beating well after each addition.
6. Stir in mashed bananas and vanilla.
7. Add flour, baking powder, and baking soda. Mix until batter is just moist.
8. In a small bowl, mix together chopped pecans, 2 Tablespoons brown sugar, and cinnamon.
9. Divide half the batter between the two loaf pans.
10. Sprinkle pecan mixture over the batter in the pans and top with remaining batter.
11. Bake in preheated oven until a toothpick comes out clean, about 45 minutes.

Finnish Kropsua

Sue Anderson (Stow, Ohio)

A family classic from my Finnish grandmother.

Ingredients:

- 3 eggs
- 2 cups milk
- 1 cup white flour
- 3 Tablespoons white sugar
- Pinch of salt
- 2 Tablespoons butter

Directions:

1. Preheat the oven to 425°.
2. While the oven heats, place a 9-inch round cake pan on the middle rack.
3. Whisk together all the ingredients, except butter.
4. When oven reaches temperature, remove pan and spray with cooking spray and melt the butter in the pan.
5. Immediately pour the batter into the pan.
6. Bake for 30 minutes.
7. The pancake will puff beautifully.
8. Serve with lingonberry preserves and maple syrup.

Finnish Pancake (Pannukakku)

Danielle Hooten (Stow, OH)

This recipe is special to me because I grew up eating this. My grandma and mom make this. My grandma is from Finland and this is a traditional Finnish recipe! This is just one of the many tasty Finnish recipes my family makes! My family often ate this as a dessert! But it can be served for breakfast.

Ingredients:

- 4 large eggs
- 2 ½ cups milk (can sub. lactose free)
- ¼ cup granulated sugar
- 1 cup all-purpose flour
- ¾ teaspoon salt
- 1 splash vanilla extract
- 4 Tablespoons butter (I use salted)
- Topping of choice: fresh fruit, powdered sugar and lemon juice, or syrup

Directions:

1. Preheat oven to 400°.
2. Place butter in a 9x13" glass baking dish and put into the oven while it's preheating.
3. First combine eggs, milk, sugar, and vanilla extract.
4. Then add flour and salt.
5. Whisk until frothy, then add into 9x13" baking dish by pouring over melted butter.
6. Bake for 28-30 minutes.
7. Wait until pancake has fallen, it puffs in the oven, then slice and serve with warm toppings.

Grandma's Coffee Cake

Maggie Kelling (Kent, OH)

My mother received this recipe from her best friend and made it for our family frequently. All the women in the family have adopted it and made it often. Our family likes to make Christmas gifts for each other – I started making small loaves for my family and friends each year. Each year my list grows! My niece-in-law entered the recipe at the Holmes County Fair in 2024, and it won a blue ribbon and \$5.00 which she passed on to me! I was so excited to win something for baking!

Ingredients:

For the Cake:

- 1 stick butter
- 1 cup sugar
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ pint (8 oz.) sour cream
- 1 teaspoon vanilla

For the Topping:

- 1 cup chopped walnuts or pecans
- 1 Tablespoon brown sugar
- ¼ cup sugar
- 1 teaspoon cinnamon

Directions:

1. Cream butter (softened) and sugar.
2. Add eggs.
3. Alternate adding dry ingredients and the sour cream.
4. Add the vanilla.
5. Mix the topping ingredients together.
6. Preheat the oven to 350°.
7. Grease a tube pan/angel food cake pan.
8. Place ½ the batter evenly around the pan.
9. Sprinkle ½ the topping mixture over the batter.
10. Repeat with remaining batter and topping.
11. Bake 30-40 minutes. Test for doughiness with cake tester. It should come out almost clean.

** *For gifts: Can make 2 loaf size pans and/or mini loaf size pans. Can reduce baking time 5-10 minutes for smaller pans.*

Grandma Garrett's Crumb Cake

Amy Garrett (Cuyahoga Falls, OH)

This is an OLD family recipe. The original calls for 1/2 cup lard or fat. The family has been making this for breakfast since way before I was born.

Ingredients:

- 1 ½ cups [granulated] sugar
- 2 ½ cups [all-purpose] flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- Cinnamon to taste
- ½ cup Crisco shortening
- ½ teaspoon salt
- 1 egg
- 1 cup buttermilk

Directions:

1. Mix sugar, flour, baking powder, baking soda, salt, and Crisco until crumbly.
2. Remove a heaping 1/2 cup of crumbs.
3. In a small bowl, beat egg, lightly with buttermilk, and add it to the mixture. Mix well.
4. Pour mixture into greased and floured 8-inch square pan. Sprinkle reserved crumbs on top (do not forget the corners). Shake cinnamon over top.
5. Bake @ 350° for 40-45 minutes, or until a toothpick comes out clean.
6. Remove from oven, and allow to cool. My family cuts the cake in half, and then cuts slices across. YUM!

Spiced Pineapple Zucchini Bread

Audrey K.

Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoons salt
- ½ teaspoon baking powder
- 1 ½ teaspoons ground cinnamon
- ¾ cups finely chopped walnuts (optional)
- 3 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 cups shredded zucchini
- 8 oz drained, crushed pineapple

Directions:

1. Combine flour, baking soda, salt, baking powder, and nuts.
2. In large mixing bowl, beat eggs lightly.
3. Add sugar, vegetable oil, and vanilla extract.
4. Beat until creamy.
5. Stir in zucchini and pineapple.
6. Add dry ingredients. Stir only until dry ingredients are moistened.
7. Grease and flour two 9x5x3" loaf pans or five small loaf pans.
8. Bake the loaves at 350° for 1 hour or until done. Smaller loaves take less time.
9. Cool 10 minutes then remove from pans.

Edna's Cheese Dip

Amy Sauriol

Ingredients:

- 1 8 oz block cream cheese (softened)
- 1 8 oz bag shredded cheddar cheese
- ½ cup mayo
- ¼ cup honey
- ½ cup parmesan cheese
- ¼ cup bacon bits

Directions:

1. In a large bowl or stand mixer, add cream cheese, shredded cheddar cheese, mayo, and honey.
2. Blend, then add parmesan cheese and bacon bits.
3. Blend then chill.
4. Serve with crackers. Enjoy!

Olive Spread Appetizer

Joanna Rocco (Stow, OH)

Easy and quick for any occasion.

Ingredients:

- 1 jar Spanish green olives with pimiento
- 1 can black olives
- 1 wedge soft Italian cheese such a Fontinella or Fontina, cut wedge across the middle and use the triangle piece diced in small squares
- 1 Tablespoon finely diced banana pepper or jalapeno pepper for spice.
- Olive oil

Directions:

1. In a food processor chop olives one batch at a time.
2. Mix together with peppers and cheese.
3. Add olive oil to spreading consistency.
4. Serve at room temperature with sliced crusty bread such as a baguette. May be stored in a refrigerator, but if so, may need to add additional olive oil for serving.

Broccoli Salad

Amy Garrett (Cuyahoga Falls, OH)

My mom taught me to make this, and it works great for potlucks & parties!

Ingredients:

- 1 head fresh broccoli, cut into small pieces
- 1 head fresh cauliflower, cut into small pieces
- 1 red onion, sliced thin
- 1 pkg. fresh mushrooms (any variety), sliced
- ¼ cup almonds, raisins, or dried cranberries
- 1 15 oz jar of Hellmann's Real Mayo
- 1/3 cup granulated sugar
- 3 Tablespoons Cider vinegar

Directions:

1. Place all cut vegetables and mushrooms in a large serving bowl.
2. In a small bowl, mix together the mayo, sugar, and vinegar until well-blended.
3. Pour this mixture over the vegetables.
4. Stir the salad.
5. Refrigerate overnight.
6. Sprinkle almonds, raisins, or cranberries over the top before serving.

German Potato Salad

Anna Hale (Stow, OH)

This recipe is a combination of recipes from grandmas on both sides of our family. It's so important to get those special recipes your family has enjoyed for generations!

Ingredients:

- 4 medium potatoes
- 8 slices bacon, diced
- ½ small onion, chopped
- 1/3 cup vinegar (cider or white)
- 1/3 cup hot water
- 2 Tablespoons sugar
- 1 ½ Tablespoons Dijon mustard
- Fresh ground pepper, to taste

Directions:

1. Cook potatoes in boiling water in a saucepan about 20 minutes until soft.
2. Drain and cool.
3. Peel and cube potatoes and set aside.
4. Cook bacon in large saute pan over medium heat until crisp.
5. Remove bacon to paper towel lined plate to drain.
6. Cook onion in bacon fat over medium until translucent and tender.
7. Add vinegar, water, sugar and Dijon to skillet and bring to boil.
8. Turn down heat, add potatoes and bacon and toss.
9. Season with pepper to taste.
10. Serve warm or at room temperature. Makes 4-6 servings

Kielbasa and Cabbage Soup

Anna Hale (Stow, OH)

I found this recipe years ago and first made it on a very blustery, snowy day. I wasn't sure if my kids would like it because of the cabbage. Turned out they loved it! Simple supper of the soup served with rye bread and butter. The delicious aroma of the soup filled the kitchen and I also remember it had been a snow day! That made it even more special!

Ingredients:

- 1 Tablespoon olive oil
- 1 lb. kielbasa or smoked sausage, sliced thinly
- 1 Tablespoon garlic, minced
- 1 onion, chopped
- 1 head cabbage, chopped
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried basil
- 4 cups (32 oz) canned tomato sauce
- 4 cups chicken (or beef) broth
- 1 Tablespoon freshly ground pepper

Optional:

- 1 Tablespoon brown sugar
- ¼ teaspoon crushed red pepper

Directions:

1. Saute step: In a large soup pot or Dutch Oven, heat oil over medium-high heat and cook sausage slices until lightly browned. Add all vegetables and lower heat to medium. Cook slowly, turning over every few minutes, until vegetables are wilted.
2. Simmering step: Add remaining ingredients and bring to a simmer. Turn heat to low and cook for 45 minutes. Discard bay leaves. Serve immediately. A good rye bread with butter is a great accompaniment. Makes 8 Servings.

My Mother's Potato Soup

Elinor Cooper (Stow, OH)

I grew up loving my mother's homemade soups and have passed the recipes down to my children as well, who love them also.

Ingredients:

For the Soup:

- 1 lb. smoked sausage
- 1 large or 2 medium onions, chopped
- ¼ cup vegetable oil
- 12 cups water
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- 2 Tablespoons instant beef bouillon
- 4 to 5 medium potatoes, chunked and peeled
- Salt to taste
- Dumplings (optional)

For the Dumplings:

- 1 cup flour
- 1 egg
- ½ cup milk or water
- 1/8 teaspoon salt

Directions:

For the Soup:

1. In a large soup pan, lightly brown the onions in oil with 8 to 10 medium thick (1/8 inch) cut slices of sausage.
2. Add water, garlic powder and paprika.
3. Bring to a rolling boil.
4. Add instant beef bouillon.
5. Add potatoes to water and cook for 10 minutes or until tender.
6. OPTIONAL: Add dumplings when potatoes are soft.

For the Dumplings:

1. In a bowl, mix together until smooth: flour, egg, milk (or water), and salt. It will be stiff at first but will smooth out and become pasty. If you use milk, the dumplings will break apart slightly, but this adds to the thickness of the soup. If you use water, they will stay together. Experiment with both for your preference.
2. Add to soup mixture and cook 10 minutes after all dumplings have floated to the top.

***The flavor of the soup improves if made a day ahead and refrigerated overnight.*

***To make a thicker soup, add 1 cup leftover mashed potatoes or 1 cup of instant mashed potato mix. Bring to a boil again and simmer an additional 10 or 15 minutes. Yield 6 to 8 servings.*

Russian Beet/Potato Salad (Vinigret)

Larisa Mavrides (Munroe Falls, OH)

I grew up eating this simple Russian salad. Our children and grandchildren "ask" for this salad for every holiday and family get together. Our son published his own version in the Riverview PTA Cookbook in the 80s.

Ingredients:

- 4 large potatoes (baked, peel when cool)
- 3-4 cooked beets (or use 1 15 oz can)
- 1 15 oz can of light red kidney beans (rinse well)
- 1 15 oz can of sauerkraut (rinse, drain well)
- 3-4 baby dill pickles
- 3 green onions (or ¼ cup red/white onions, fine diced)
- ¼ cup vegetable oil
- 2 Tablespoons white vinegar

Directions:

1. In a large bowl, dice cooked potatoes (1" dice) bigger than other ingredients.
2. Add sauerkraut, diced beets, beans (you may substitute beans of choice), pickles, and onions.
3. Toss mixture with oil and vinegar.
4. Add salt and pepper (adjust to your taste).
5. Chill for 2-3 hours.
6. Enjoy this odd mixture!!

** *Can make a day ahead, put in fridge, and dress it a couple of hours before serving.*

Chicken and Dumplings

Bethany W (Ravenna, OH)

My mom and grandma made this recipe often. It was so well-loved that they would often make two giant stock pots of it. My grandma would call me and say, "I'm making chicken and dumplings on Sunday; come over and bring Tupperware" and I would eat bowl after bowl, sitting at the table with her and my grandpa. They both passed away before I could ever get a full recipe out of them. My mom always told me it was an all-day affair, so I had only got bits and pieces from her on how to make it. Looking at recipe after recipe online, I finally tried to recreate it with my husband, and we made it just like I remembered.

Ingredients:

- Chicken thighs or quarters
- Celery
- Onion
- Carrots
- Chicken bouillon (L.B. Jamison soup base is best, in my opinion)
- Flour
- Milk
- Egg
- Baking powder

*** Amounts of each ingredient vary on the amount of chicken, and personal preferences for broth flavor and dumpling consistency.*

Directions:

1. Cut celery, carrots, onion. Can leave in bigger pieces if you want to take out later.
 2. Add vegetables and chicken quarters or thighs to large stockpot.
 3. Add water until chicken is covered and then a little bit more water.
 4. Bring to a boil, then simmer on low with lid on for 5-6 hours.
 5. Remove chicken and let cool. If desired, remove celery, carrots and onion.
 6. After chicken has cooled, discard skin, bones and cartilage.
 7. Add chicken bouillon to desired taste.
 8. In a separate bowl, mix flour, eggs, milk, and baking soda until it makes a thick mixture, somewhere between a cookie dough and biscuit dough.
 9. Bring the soup to a boil. You'll want to use mostly flour and just a few Tablespoons of baking soda, then adding an egg or two, and a few Tablespoons of milk.
 10. Add the ingredients as you need to get the consistency described previously.
- ** Note: the more baking soda, the more "bite" the dumpling will have, depending on your preferences.*
11. Use a spoon or very small cookie scoop to drop balls of dough into the pot. They will expand. They usually sink first and will float after a few minutes.
 12. After you've added enough dumplings (you just want the top covered), cover with a lid. The cook time will vary. Cook for about 15 minutes then take one out and cut in half to ensure it's cooked through and taste test it.

Recipe continues on the next page

Chicken and Dumplings (continued)

Tips: For the first time making it, I would try to make the dough and cook 1-2 dumplings first. After they're cooked through, taste test it to see if it's the consistency you want. Chicken bones can be very tiny if using quarters so be extra careful when eating it. The dumplings will continue to soak up broth! When the first batch of dumplings is done, I usually transfer to another container to make more dumplings. I usually need to make more broth as well because the dumplings soak up a lot of broth.

Chicken 'n' Rice

The Neff Family (Stow, OH)

This is a meal my grandma would cook and my mom later as well. I have a copy of the recipe in my grandma's handwriting.

Ingredients:

- 2 split chicken breasts (4 pieces)
- 1 can cream of mushroom soup
- 1 can milk
- 1 4oz can mushroom pieces, drained (optional)
- 1 envelope onion soup mix
- $\frac{3}{4}$ cup long grain rice

Directions:

1. Preheat oven to 350°.
2. In a bowl mix mushroom soup and 1 can milk.
3. Reserve $\frac{1}{2}$ cup.
4. To soup add 1 can mushrooms (drained), rice and $\frac{1}{2}$ envelope onion soup.
5. Mix this and pour in bottom of square casserole dish.
6. Add chicken, pour remaining mushroom soup over top.
7. Sprinkle the remaining onion soup over chicken.
8. Bake covered for 1 hour.
9. Remove cover, bake additional 15 minutes.

Chicken Paprikash

Anna Hale (Stow, OH)

This is an old Hungarian family favorite with each generation making it their own way but never writing it down until my father took notes watching my mother make it. Thankfully it is now written down for future generations.

Ingredients:

- 3 lb. chicken thighs & drumsticks
- 2 Tablespoons olive or vegetable oil
- 2 Tablespoons butter
- 3 Tablespoons sweet Hungarian paprika, divided
- Salt and pepper to taste
- 1 medium onion, sliced
- 1 Tablespoon butter
- 3 Tablespoons flour, divided
- 2 cups chicken broth
- 1 cup sour cream

For the Dumplings (optional):

- 4-5 eggs (1 per person)
- 1 ½ - 2 cups flour
- 2 Tablespoons water
- ½ teaspoon salt

Directions:

1. Season chicken with ½ Tbsp. paprika and salt and pepper.
2. Heat large skillet on medium high, add oil and sear chicken in batches until nicely browned about 6-7 minutes skin side down first and 4-5 minutes on the other side, turning down heat if browning too fast and don't over crowd the pan; work in batches.
3. Remove chicken to plate, turn down heat to medium, add butter then the sliced onions. Saute until translucent, about 5 minutes.
4. Add remaining 2 ½ Tbsp. paprika and cook 1 minute then add 2 Tbsp. flour and stir for 1 minute. Add chicken broth slowly while stirring well.
5. Place chicken back in skillet, cover and cook simmering for 35 - 45 minutes until fully cooked.
6. Remove chicken to platter to keep warm and finish gravy.
7. Combine 1 cup sour cream with 1 Tbsp. flour and splash of water in small bowl or 2 c. measuring cup.
8. Start gradually adding warm sauce from pan to temper it and prevent sour cream from curdling, using about ¼ cup total sauce.
9. Pour mixture back into pan and stir in well.
10. Add chicken to pan and serve immediately with optional dumplings or noodles. Serves 4-6.

Recipe continues on the next page

Chicken Paprikash (continued)

For the Dumplings (Optional):

1. Fill large pot with water and bring to a boil, salting to taste.
2. Whisk eggs in medium bowl with 2 Tbsp. water and ½ tsp. salt.
3. Add flour slowly while mixing until the dough is solid but still sticky.
4. Put dough on large plate and use a butter knife to cut small pieces (about 1 tsp.) into boiling water.
5. Cook until the dumplings float to the top.
6. Remove with slotted spoon to heated bowl and keep warm.
7. Serve with the chicken paprikash.

Crockpot Chicken and Dumplings

Veronica Miklavic

Ingredients:

- 1 onion, chopped
- 1 teaspoon oregano
- Ground pepper
- 2 cups low-sodium chicken broth
- 1 bay leaf
- 2 carrots, chopped
- 3 cloves garlic, minced
- ½ cup parmesan
- 1 ¼ lbs chicken breasts
- Kosher salt
- 2 cans cream of chicken soup
- 4 sprigs thyme
- 2 stalks celery, chopped
- 1 cup frozen peas, thawed
- 1 tube biscuit dough
- 2 Tablespoons chopped parsley

Directions:

1. To the bowl of a large slow cooker, add onion in an even layer in the bottom and place the chicken on top. Add oregano and season with salt and pepper.
2. Pour soup and broth on top, then add thyme and bay leaf.
3. Cover and cook for 3 hours, until chicken is cooked through.
4. Discard thyme and bay leaf, then shred the chicken with two forks.
5. Stir in celery, carrots, peas, and garlic.
6. Cut biscuits into small pieces.
7. Top the chicken mixture with the biscuits and cook on high for another hour, until the veggies are tender and the biscuits are cooked through and chicken reaches internal temperature of 170°.
8. Garnish with parmesan and parsley and serve.

Gran's Noodles

Tanner DeMita (Stow, OH)

For as long as I can remember, my late grandmother made this special side dish for just about every family meal, be it for Easter, Christmas, or Thanksgiving (to name a few). Acquiring and sharing this recipe is one way I hope to keep her memory alive.

Ingredients:

- 1 16 oz. bag of egg noodles
- ½ cup salted butter
- ¼ teaspoon garlic powder
- ½ cup grated parmesan cheese
- 2 cans condensed Cream of Chicken soup
- 1 cup milk, half and half, or heavy cream
- ¾ cup breadcrumbs
- Salt, to taste

Directions:

1. Preheat the oven to 350° Fahrenheit.
2. Cook the egg noodles (according to their instructions), drain, and put into a large mixing bowl.
3. Mix the butter, garlic powder, cheese, soup, milk, and salt into the noodles while they're still hot.
4. Pour mixture into a 9x13 (or equivalent) casserole dish. Top with the breadcrumbs.
5. Bake for 30 minutes to heat it through.
6. Serve right away. Enjoy!

Hostetter's Shipwreck

Amy Garrett (Cuyahoga Falls, OH)

A friend's mom made this anytime we went to visit. It's a good meal on a cold day.

Ingredients:

- 4-6 potatoes thinly sliced
- 1 lb ground beef, cooked & drained
- 1 medium onion diced
- 1 can kidney beans – drained & rinsed
- 1 can tomato soup
- Salt
- Pepper

Directions:

1. Layer ingredients in baking dish as listed.
2. Cover & bake at 375° for ½ hour.
3. Remove cover & bake an additional 1 hour.

Impossible Bacon Pie

Pam Konic (Munroe Falls, OH)

This was my very special late mother in law's recipe and it reminds me of her and all the great cooking she did for 8 kids and then in laws and then grandchildren! She was a very special lady with boundless love and affection and strength.

Ingredients:

- 12 slices bacon cooked and crumbled
 - 1 cup shredded Swiss cheese or your choice like sharp cheddar
 - 1/3 cup diced onion
 - 6 eggs
 - 1 cup milk
 - 1 cup Bisquick
 - salt & pepper to taste
- *NOTE: you can substitute crumbled sausage or ham for the bacon or add spinach or mushrooms or any combination*

Directions:

1. Heat oven to 350°.
2. Lightly grease quiche pan.
3. Add bacon, cheese, onion or whatever ingredients you have chosen to quiche dish.
4. Beat remaining ingredients until smooth.
5. Pour into pan.
6. Bake approximately 40 minutes or until knife inserted in middle comes out clean.
7. ENJOY!

Linguine al Ragù di Agnello (Linguine with Lamb Sauce)

Andy Doman (Stow, OH)

This is a recipe that my Sicilian grandmother (born 1913) made. It is a unique recipe, and I have never seen anything quite like it anywhere.

Ingredients:

- 4 Tablespoons (½ stick) unsalted butter
- ¼ cup extra-virgin olive oil
- 1 onion, peeled and thinly sliced
- 1 garlic clove, peeled and put through a garlic press
- 2 pounds boneless leg of lamb, cut into 1-inch cubes
- 2 sprigs fresh rosemary
- ½ cup white wine
- 1 10-ounce package frozen peas or 2 cups shelled fresh peas
- salt and freshly ground black pepper to taste
- 1 pound linguine
- Parmesan cheese
- sweet tomato sauce (optional)

Directions:

1. Melt the butter and extra-virgin olive oil together in a heavy-bottomed casserole.
2. Add the onion and garlic and slowly fry over moderate heat until the onion wilts.
3. Add the lamb and sauté over high heat until well seared on all sides.
4. Add the rosemary and white wine.
5. Adjust the heat to a simmer. Cover the casserole. Cook for 45 minutes or until the lamb is half cooked.
6. Add the peas, salt, and pepper. Cover and continue simmering until the lamb is so tender that it begins to fall apart. The peas should be well cooked.
7. Cook the linguine in abundant boiling salted water until al dente.
8. Heat sweet tomato sauce, if desired, and set aside.
9. Drain linguine and place in individual pasta dishes.
10. Pour a generous ladleful of lamb sauce over each serving.
11. Top with a ladleful of sweet tomato sauce, if desired. Top with Parmesan cheese.

Ohio Shredded Chicken Sandwiches

Tristan Bryant (Cuyahoga Falls, OH)

My family used to make this every week for Sunday dinner.

Ingredients:

- 3 lbs boneless chicken breasts
- 2 cans cream of chicken soup (10.75 oz each)
- 1 box chicken flavored stuffing (6 oz)
- Chicken broth (to thin mix as needed)
- Chef's choice of buns

Directions:

1. Add breasts and soup to slow cooker.
2. Cover and cook on low for 4 hours.
3. Using 2 forks, shred chicken to desired consistency. If having difficulty, remove breasts and shred on a glass plate before returning them to slow cooker.
4. Add stuffing and mix well.
5. Cover and cook for 15-20 minutes.
6. If mix is too thick, add broth to desired consistency.
7. Shredded chicken is ready to be added to buns and plated.

Skillet Chicken Tettrazini

Brie Gardner (Stow, OH)

This is one of my favorites my mom used to make! I would always ask for it for my birthday dinner because I loved it so much!

Ingredients:

- 3 Tablespoons butter
- 1 medium onion, chopped
- 1 stalk of celery, chopped
- 6 oz uncooked fine spaghetti
- 2 cups cooked chicken, cut into strips
- 1 can cream of chicken soup
- 2 ½ cups chicken broth
- 1 4 oz can sliced mushrooms
- 1 teaspoon salt
- ¼ teaspoon pepper
- Paprika
- ½ cup grated parmesan cheese

Directions:

1. Melt butter in skillet.
2. Add onion & celery; cook until clear.
3. Arrange chicken in a layer over this, then add spaghetti.
4. Mix salt, pepper, cream of chicken soup & broth.
5. Pour over spaghetti being careful to moisten all.
6. Place mushrooms over top.
7. Sprinkle with parmesan & paprika.
8. Cover & cook over full flame until steam escapes.
9. Turn immediately to simmer & cook for 30 minutes.

Three Sisters Stew (Zucchini, Corn, Green Beans)

Lydia Rose (Stow, OH)

My mom made this stew regularly when I was growing up all year long, so it is soul food for me. She would sometimes substitute zucchini with summer squash or banana squash, and sometimes she would add carrots. She would make this stew with add different kinds of meat depending on what was available. She typically used the tomatoes, zucchini, and cilantro from her garden. A few years ago when I was reading the book "Braiding Sweetgrass," I learned of the agricultural technique of Native Americans to plant corn, zucchini, and green beans together, calling it the "Three Sisters." I liked that that name because in my family growing up we were many times referred to as the three sisters, Teresa, Lydia, and Yvonne, and their brother Joey.

Ingredients:

- 8 oz steak cut into small pieces and seasoned with salt, pepper, and garlic powder
- 3 Tablespoons vegetable oil
- 1 medium size zucchini cut into small cubes
- 1 cup of frozen green beans
- 1 medium onion diced
- 1 can of corn (or frozen corn about 1 to 1 1/2 cups)
- 2 to 3 cups of water
- 1 Tablespoon white vinegar
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon cumin
- ½ cup chopped cilantro including stems
- ¼ cup of chopped cilantro leaves only (for garnish)

Directions:

1. In cast iron frying pan, brown/toast the meat with 1 Tbsp of vegetable oil. Meat should be seasoned before cooking.
2. As meat is cooked and browned, put in a stewing pot.
3. When all meat is cooked, add hot water, about 3/4 cup, to the frying pan and stir to lift up all the browned pieces in the bottom of the pan and pour into the stewing pot.
4. In same frying pan, heat empty until water is dried and add 1 Tbsp of vegetable oil and sauté onions until transparent.
5. Turn up heat a bit and add zucchini to toast. Stir so the onions and zucchini don't burn but the zucchini should get toasted; add to the stew.
6. Add 1/2 cup to 3/4 cup of hot water to frying pan to lift up any browned bits and add to the stew. Add enough water to have about 1/2 inches of water above ingredients.
7. Bring to a boil and then add corn and green beans.
8. Reduce heat to a slow boil for 8-10 minutes. Then reduce to a simmer and add chopped cilantro with stems.
9. Simmer on low for at least 20 to 30 minutes until ready to serve.
10. Serve with chopped fresh cilantro leaves.

Recipe continues on the next page

Three Sisters Stew (continued)

** *To make the stew more hearty, sometimes my mom would add a whole medium potato, peeled, to the stew to cook when she added the corn and green beans. Cook the stew for about 20 to 30 minutes until the potato is very soft. Then mash/rice potato into the stew and cook for about 10-15 minutes more. Other times, she would dice the potato into small cubes and add it to the stew when she added the corn. Other times, she would toast the potato with onions and zucchini. All variations were delicious! We ate this stew with buttered toasted tortillas (corn or flour) or with Italian bread.*

Tomato Sauce

Debbie Devitis (Stow, OH)

Love this sauce because I like anchovies! And it is a great dipping sauce!

Ingredients:

- 6 oz tuna in olive oil (don't drain)
- 2/3 cup mayo
- 1 Tablespoon capers in brine
- 8-10 anchovies
- 1 clove garlic (grated)
- Salt and pepper
- 3 Tablespoons lemon juice

Directions:

1. Combine tuna in oil, mayo, lemon juice, capers, anchovies, and garlic.
2. Blend in food processor till smooth.
3. If it is too thick, add 1-2 Tablespoons of water.
4. Chill and serve with veggies and crusty bread (very good with raw cabbage).

Venezuelan Arepas

Estefania Cortes Chamares (Stow, Ohio, but originally Caracas, Venezuela)

This recipe represents my country. It was created in precolonial times in the region between Panama, Colombia and Venezuela. It is an easy, nutritious, quick meal for all tastes. After moving to Ohio, it has become my comfort food. Cooking arepas transports me to the kitchen of my house and allows me to feel at home again for a little while. I hope you enjoy it!

Ingredients:

- 2 cups of Harina Pan (Corn Flower)
- 4 Tablespoons of sugar
- 1 pinch of salt
- 1/3 cup of milk
- 1 2/3 of water
- Canola oil spray
- Cast Iron Skillet

Directions:

1. Drizzle canola oil into the cast iron skillet and preheat it.
2. In a bowl, measure the two cups of Harina Pan, the 4 Tablespoons of sugar and the pinch of salt.
3. Mix until the sugar and salt are integrated into the flour.
4. Add 1/3 cup of milk to the dough. Mix again.
5. Start adding the water little by little until you obtain a smooth, unified consistency.
6. Let it rest for 10 minutes.
7. Add more water if the dough looks crumbly.
8. Shape it into flat circles.
9. Start cooking them in an iron skillet.
10. When it is golden on both sides, open the arepa in half. Fill it with cheese, ham, chicken, barbecue, or your favorite choice.

Apple Crisp

Dee Perego (Orrville, OH)

My mom taught me how to make this when I was about 9 years old. And it's a family favorite.

Ingredients:

- 4 Gala apples
- 3 Granny Smith apples
- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ sticks butter (softened)
- 1 $\frac{1}{2}$ cups white sugar
- $\frac{1}{2}$ cup brown sugar
- 2 teaspoons cinnamon
- Pinch of salt

Directions:

1. In a large bowl, mix flour, softened butter, and both sugars with a pastry blender.
2. Wash, peel, and core apples and put in a 13x9x2 inch baking dish.
3. Lightly sprinkle with salt and cinnamon.
4. Spread sugar mixture over apples.
5. Bake at 350° for 40 minutes.
6. Remove from oven and let cool on a wire rack.
7. Eat warm or cool.
8. Enjoy.

Caramels

Jenn Hale (Stow, OH)

My grandma always made caramels at Christmas time for family and friends. When she passed we didn't think we would get them again but I was going through her old recipe box a few years ago and found it! I surprised my family with them that year and now I am carrying on the tradition of making them for family and friends every December.

Ingredients:

- 1 cup butter
- 1 lb. light brown sugar (2 ¼ cup)
- 1 cup light corn syrup
- 1 can (14 oz) sweetened condensed milk
- 1 tsp. vanilla
- Candy thermometer

Directions:

1. Butter a 13 x 9 pan and set aside.
2. Butter the sides of a heavy 2 ½ or 3qt. pan.
3. In it combine brown sugar, butter, corn syrup, and sweetened condensed milk over moderate heat.
4. Clip the candy thermometer to the side of the pan.
5. Stirring constantly, bring mixture to a boil and continue to boil until you reach soft ball stage on the candy thermometer (240°).
6. Remove from heat, stir in vanilla, and pour into buttered pan.
7. Chill until firm and cut into squares.
8. Wrap the squares in wax paper.
9. Enjoy!

Cherry Pudding

Lisa Allanson (Tallmadge, OH)

My great aunt, Jennie McGuire, provided this heirloom recipe from the 1930's. Their family, including my dad, lived in the home on Darrow Rd in Stow next door to the famous Ohio restaurant called the Smorgasbord. That building was most recently the Parasson's restaurant. The restaurant's owner, Lillian Jae and the McGuire family were good friends. I am sure this was in her recipe box too!

Ingredients:

For the Batter:

- 1 cup sugar
- 1 cup flour
- 1 teaspoon baking soda
- 1 egg
- 2 cups canned sour cherries

Bottom of pan:

- 2 Tablespoons butter
- ½ cup chopped nuts
- ½ cup brown sugar

Directions:

1. Preheat oven to 350°.
2. Melt butter in 13 x 9 pan, tilting to coat the bottom and sides.
3. Sprinkle the brown sugar and nuts over the bottom of pan.
4. Combine the batter ingredients in a separate bowl just until well mixed.
5. Add the batter on top of the brown sugar mixture in pan spreading evenly.
6. Bake 40-50 minutes.

Holiday Toffee

Jonathon Prochnow (Stow, OH)

I have been making this at Christmas for at least 40 years to give to family & friends.

Ingredients:

For the candy:

- 1 lb. salted butter
- 1 cup brown sugar (packed)
- 1 ½ cups granulated sugar
- 1 Tablespoon light corn syrup

For the topping:

- 12 oz milk chocolate
- 1 cup chopped nuts

Directions:

1. Combine, butter, sugars, and corn syrup in heavy pan (at least 3 qts.).
2. Heat over medium heat, stirring often.
3. Chop nuts in food processor and set aside.
4. Chop chocolate in food processor and combine with the nuts.
5. When candy mixture reaches 300°, pour onto a cookie sheet or large sheet pan.
6. Evenly sprinkle nuts & chocolate over the hot mixture & spread evenly with a spoon or spatula.
7. Allow to cool completely.
8. Break into serving sized pieces.

Macaroon Pie

Debbie Devitis (Stow, OH)

*This recipe came from an old, dear friend. She had made this pie since her twenties.
She was 80 when she gave it to me.*

Ingredients:

- Crust for a 9" pie
- 1 large egg
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup soft butter
- 1 Tablespoon flour
- $\frac{1}{3}$ cup quick oats
- $\frac{2}{3}$ cup coconut flakes
- Dash of salt
- 1 teaspoon vanilla
- $\frac{1}{4}$ cup coconut – for topping

Directions:

1. Cream egg, sugar, butter.
2. Add remaining ingredients.
3. Mix well.
4. Pour into unbaked pie shell.
5. Sprinkle top with $\frac{1}{4}$ cup of coconut.
6. Bake 350° for 25-30 minutes until center is set.
7. This is a custard pie with a macaroon top.

Maine Blueberry Cake

Sheila Gardner (Stow, OH)

We grew blueberries on our 1-acre property in Stow. As I was a child growing up, my mother, Morna Wise, would bake this cake and we would take it on our road trips and eat it when we stopped at roadside rests for lunch.

Ingredients:

- 2 ½ cups sifted flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter or shortening
- 1 cup sugar
- 1 egg, unbeaten
- ½ cup milk
- 2 - 2 ½ cups blueberries

Directions:

1. Mix together flour, baking powder, and salt.
2. Cream butter thoroughly, add sugar gradually, and cream together well.
3. Add egg and beat very thoroughly.
4. Add flour, alternating with milk, a small amount at a time, beating after each addition until smooth. This makes a stiff batter.
5. Fold in blueberries.
6. Turn into greased 12x8x2 inch pan, spreading evenly.
7. Bake at 350° for 45 minutes.

** *Good with whipped cream on top. Also makes a nice white cake by omitting the blueberries and adding icing.*

Peach Puzzle

Lois Schlademan (Stow, OH)

Ingredients:

For the peaches and syrup:

- 7 medium peaches, peeled
- $\frac{3}{4}$ cup packed light brown sugar
- 6 Tablespoons water
- 2 Tablespoons unsalted butter
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt

For the dough:

- 1 $\frac{1}{4}$ cups all-purpose flour
- 2 Tablespoons granulated sugar
- 1 Tablespoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 5 Tablespoons unsalted butter, cut into $\frac{1}{4}$ -inch pieces and chilled
- 6 Tablespoons milk

Directions:

For the peaches and syrup:

1. Adjust oven rack to middle position and heat oven to 400°.
2. Place 6-ounce custard cup or ramekin upside down in center of 9-inch pie plate and arrange peaches around ramekin.
3. Combine brown sugar, water, butter, vanilla, and salt in medium saucepan and stir over medium heat until sugar dissolves and butter melts, about 5 minutes.
4. Pour syrup mixture over peaches.

For the dough:

1. Pulse flour, sugar, baking powder, and salt in food processor until blended.
2. Add butter and pulse until flour mixture is pale yellow and resembles coarse cornmeal, five to six 1-second pulses.
3. Turn mixture into medium bowl.
4. Using rubber spatula, fold milk into flour mixture, pressing mixture against sides of bowl to form dough. Squeeze dough together and flatten into disk.
5. On lightly floured work surface, roll dough into 9-inch circle.
6. Lay dough directly over peaches and press dough so that it fits snugly around peaches. The dough will stretch as you fit it around peaches, but do not attach dough to pie plate.
7. Bake until top is golden brown, 25 to 30 minutes. Cool on rack for 30 minutes.
8. Place large rimmed serving plate over top of pie plate and quickly invert puzzle onto plate.
9. Cut into wedges around each peach and serve, pouring syrup over each portion.

Pumpkin Cheesecake

Molly Enrick (Stow, OH)

I make this almost every Thanksgiving as our holiday dessert. My kids like to help by putting the graham crackers in a gallon bag and whacking them into crumbs, then squishing the crust ingredients together by hand to press into the pan (just wash hands before and after...).

Ingredients:

For the Crust:

- 1 sleeve cinnamon graham crackers, broken into crumbs (about 1.5 cups)
- 1 Tablespoon sugar
- 5 Tablespoons butter, melted

For the Filling:

- 3 packages (8 oz) cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 cup cooked or canned pumpkin
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice
- Whipped cream for garnish

Directions:

1. Pre-heat oven to 350° (conventional setting).
2. Prepare a springform pan and wrap the bottom of the outside with a piece of aluminum foil.
3. In a small bowl, combine graham cracker crumbs, sugar, and butter.
4. Press the mixture onto the bottom and slightly up the sides of the springform pan.
5. Bake the crust at 350° for 5 min, then set aside to cool on a wire rack.
6. In a mixing bowl, combine cream cheese, sugar, and vanilla until smooth.
7. Add eggs, pumpkin, and spices and beat until just combined.
8. Pour the filling into the crust.
9. Place the springform pan (still wrapped in foil to keep the water out) into a large rectangular baking pan or roasting pan filled with 1-2 inches of hot water. Carefully place in 350° oven and bake for 1 hour, until center is almost set.
10. Remove from oven and place springform pan on a wire rack to cool. After about 10 minutes, carefully run a knife around the edge of the pan to loosen.
11. After the cheesecake has cooled to room temperature (about an hour), refrigerate until serving. Remove the sides of the pan just before serving.
12. Slice and serve with whipped cream on top.

Susan's Buttery Cashew Brittle

Ray Bodnar (Stow, OH)

This is one of our traditional Christmas recipes. My niece, Susan, made it every year to pass out as gifts and to enjoy. She taught me to make it.

Ingredients:

- 2 cups of sugar
- 1 cup of light-colored corn syrup
- ½ cup of water
- 1 cup of butter (2 sticks)
- 3 cups (about 12 ounces) raw cashews
- 1 teaspoon baking soda, sifted

Directions:

1. Combine sugar, corn syrup, and water in a 3-quart saucepan.
2. Cook and stir until sugar dissolves.
3. Bring mixture to boil; add butter and stir until butter is melted.
4. Clip a candy thermometer to side of pan.
5. Reduce heat to medium-low, continue boiling at a moderate, steady rate, stirring occasionally, until thermometer registers 280°, the soft crack stage (about 35 minutes).
6. Pour in cashews slowly and stir (pouring in too quickly will cause them to clump), continue cooking over medium low heat, stirring frequently until thermometer registers 300°, the hard-crack stage (10 to 15 minutes more).
7. Remove pan from heat; remove thermometer. Quickly stir in the baking soda, mixing thoroughly.
8. Pour mixture onto 2 buttered baking sheets or 2 buttered 15x10x1 inch pans OR place parchment paper on cookie sheet and pour mixture onto the paper.
9. As the cashew brittle cools, stretch it out by lifting and pulling with 2 forks OR wooden spoon from the edges. Loosen from pans as soon as possible, pick up sections and break them into bite-sized pieces.
10. Store tightly covered.
11. Makes about 2 ½ pounds (72 servings).

Susan's Candied Pecans

Ray Bodnar (Stow, OH)

Ingredients:

- 1 egg white
- 1 Tablespoon pure vanilla extract
- 4-5 cups pecan halves
- 1 cup granulated sugar
- 1 teaspoon sea salt
- 2 teaspoons ground cinnamon
- 1 Tablespoon bourbon

Directions:

1. Preheat oven to 250°. Grease a large baking sheet. (Do not use parchment paper or foil. Bake directly on greased pan)!
2. In a small bowl, combine sugar, sea salt, and cinnamon. Set aside.
3. In a large mixing bowl, whip egg white and vanilla with a whisk until frothy (about 1 minute).
4. Add pecans to wet mixture 1 cup at a time, stirring to coat the nuts evenly. Depending on the size of your egg white you may use slightly more or less than 4 cups pecans. Just make sure all nuts are well coated before adding more.
5. Once pecans are completely coated, sprinkle the dry ingredients over the pecans and stir until evenly distributed. Make sure to scrape any extra cinnamon sugar mixture off the sides and bottom of the bowl and incorporate it into the pecan.
6. Spread the pecans evenly on the prepared baking sheet.
7. Bake at 250° for 1 hour. Stir every 15 minutes (you will stir 3 times before removing from the oven).
8. Let cool or enjoy them warm!
9. Store in an airtight container at room temperature if there are any left.

Susan's Caramel Corn

Ray Bodnar (Stow, OH)

Ingredients:

- 12 cups of popped popcorn
- 1 cup packed brown sugar
- ½ cup dark colored corn syrup (Karo)
- 1½ sticks butter
- 1 teaspoon baking soda, sifted

Directions:

1. Spray an aluminum roaster pan with PAM.
2. Pop popcorn to get 12 cups then put in the roaster pan.
3. Place roaster pan in a 300° oven to keep it warm.
4. Combine brown sugar, corn syrup, and butter in a 2-quart non-stick saucepan.
5. Bring mixture to boil for 10 -15 minutes.
6. Remove popcorn roaster from the oven and get ready to add mixture.
7. Quickly stir in the baking soda into the sugar mixture, mixing thoroughly.
8. Pour mixture onto the popcorn in the roaster pan and stir to cover the popcorn.
9. Place the roaster pan back into the 300° oven for 15 minutes.
10. Remove the roaster and stir to better cover the popcorn.
11. Place the roaster pan back into the 300° oven for another 6 minutes.
12. Place parchment paper on cookie sheet.
13. Remove the caramel corn from the oven and pour mixture onto the paper.
14. Let the caramel corn cool then place into containers breaking it up to suit.
15. Store tightly covered.

Theo's Favorite No Bake Cheesecake

Katie Dirne (Stow, OH)

*This is my four year old son's favorite dessert. You can pick any flavor Jello.
His favorite is lemon or lime!*

Ingredients:

- 2 Blocks of Cream Cheese, softened (8 oz. each)
- ½ cup granulated sugar
- 1 box flavored Jell-O (we've loved lemon, lime, peach, and pineapple)
- 1 cup of whipped cream (homemade is preferable, but Cool Whip is fine)
- 1 9-inch graham cracker crumb crust

Directions:

1. Place softened cream cheese in a large mixing bowl and mix until slightly whipped in texture.
2. Add sugar and Jello.
3. Continue to mix until sugar is dissolved and mixture is fluffy.
4. Fold in whipped cream.
5. Spread filling into the pie crust.
6. Cover and refrigerate for at least 2 hours.



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