

Claude's Recipes

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Title		Category	Serving
▶ Baked Brie with Figs And Port Sauce	<input type="checkbox"/>	Appetizers	Serves 2 1/4
▶ Cauliflower Dip	<input type="checkbox"/>	Appetizers	
▶ Cheese Ball	<input type="checkbox"/>	Appetizers	Makes about 2
▶ Cheese Stuff Mushrooms	<input type="checkbox"/>	Appetizers	
▶ Chex Party Mix	<input type="checkbox"/>	Appetizers	
▶ Chex Party Mix #2	<input type="checkbox"/>	Appetizers	Makes 4 cups
▶ Chex Party Mix #3	<input type="checkbox"/>	Appetizers	
▶ Cocoa Mix	<input type="checkbox"/>	Appetizers	
▶ Diet Hot Mocha Cocoa Mix	<input type="checkbox"/>	Appetizers	
▶ Fruited Punch	<input type="checkbox"/>	Appetizers	
▶ Hot Tomato Bouillon	<input type="checkbox"/>	Appetizers	Two servings
▶ Jalapeno Cheese Fudge	<input type="checkbox"/>	Appetizers	
▶ Layered Dip	<input type="checkbox"/>	Appetizers	
▶ Mexican Cheese Fudge	<input type="checkbox"/>	Appetizers	
▶ Nachos	<input type="checkbox"/>	Appetizers	
▶ Pakora or Bhajia	<input type="checkbox"/>	Appetizers	serves 12
▶ Pot-Stickers Fast	<input type="checkbox"/>	Appetizers	4 main-course or
▶ Quick Fix Asparagus Pesto	<input type="checkbox"/>	Appetizers	Makes about 1 1/2
▶ Sage Guacamole	<input type="checkbox"/>	Appetizers	1 1/3 cup
▶ South Of The Border Dip	<input type="checkbox"/>	Appetizers	
▶ Spinach Dip	<input type="checkbox"/>	Appetizers	
▶ Sushi Dipping Sauce	<input type="checkbox"/>	Appetizers	
▶ Swiss Mocha Mix	<input type="checkbox"/>	Appetizers	
▶ Thai Egg-Roll (spring rolls)	<input type="checkbox"/>	Appetizers	40 large egg-rolls
▶ Tzatzik	<input type="checkbox"/>	Appetizers	Makes about 750
▶ Eggnog Recipe	<input type="checkbox"/>	Beverages	Serves 6 1/2

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Title		Category	Servings
▶ Bagels Montreal Style	<input type="checkbox"/>	Breads	
▶ Banana Nut Bread	<input type="checkbox"/>	Breads	
▶ Basic Corn Muffins	<input type="checkbox"/>	Breads	
▶ Brain Muffins (Bran)	<input type="checkbox"/>	Breads	
▶ Brötchen (German Crusty Buns)	<input type="checkbox"/>	Breads	makes 20 24 buns
▶ Butter Buns (bread Maker)	<input type="checkbox"/>	Breads	
▶ Buttered Horns	<input type="checkbox"/>	Breads	
▶ Caramel Pecan Rolls	<input type="checkbox"/>	Breads	
▶ Challah (Egg Bread)	<input type="checkbox"/>	Breads	
▶ Ciabatta Bread (no knead)	<input type="checkbox"/>	Breads	Makes 1 large loaf
▶ Cinnamon Sticky Buns	<input type="checkbox"/>	Breads	
▶ Crepes	<input type="checkbox"/>	Breads	Makes 5 large crepes
▶ Cuban Bread	<input type="checkbox"/>	Breads	1 loaf
▶ Focaccia Dough	<input type="checkbox"/>	Breads	Makes 2 thick or 4
▶ Garlic Parathas	<input type="checkbox"/>	Breads	5 large parathas
▶ Make-ahead Pancake And Waffle Bat	<input type="checkbox"/>	Breads	
▶ Mango Butterhorns	<input type="checkbox"/>	Breads	Yield: 8 large dips
▶ Marbled Cranberry Bread	<input type="checkbox"/>	Breads	Serves 8 to 10
▶ Matnakash Soviet Bread	<input type="checkbox"/>	Breads	1 [or 2] loaves 1/2
▶ Nan Bread	<input type="checkbox"/>	Breads	Makes 8 to 10 flat loaves
▶ Newfie Biscuits	<input type="checkbox"/>	Breads	Makes 1 pan of
▶ Oatmeal-Bulgur Wheat Bread	<input type="checkbox"/>	Breads	1 large round loaf
▶ Olive Oil Matzo	<input type="checkbox"/>	Breads	Yield: 12 servings
▶ Palak Poori	<input type="checkbox"/>	Breads	
▶ Pan Buns deluxe (bread Machine)	<input type="checkbox"/>	Breads	
▶ Pecan Caramel Oatmeal Rolls	<input type="checkbox"/>	Breads	

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Title		Category	Servings
<input type="checkbox"/> Pizza Dough	<input type="checkbox"/>	Breads	
<input type="checkbox"/> Plum Bread	<input type="checkbox"/>	Breads	Serves 3 regular
<input type="checkbox"/> Popovers	<input type="checkbox"/>	Breads	Yield: 12 popovers
<input type="checkbox"/> Pumpernickel	<input type="checkbox"/>	Breads	Makes 2 round loaves
<input type="checkbox"/> Pumpkin Bread	<input type="checkbox"/>	Breads	
<input type="checkbox"/> Southern Corn Bread	<input type="checkbox"/>	Breads	
<input type="checkbox"/> Waffles	<input type="checkbox"/>	Breads	
<input type="checkbox"/> Zucchini Bread	<input type="checkbox"/>	Breads	
<input type="checkbox"/> Apple or Cherry Tort	<input type="checkbox"/>	Cakes	12 servings
<input type="checkbox"/> Banana Cake (Mom's)	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Blueberry Buckle	<input type="checkbox"/>	Cakes	8-12 servings
<input type="checkbox"/> Carrot Cake with Pineapple & Pecans	<input type="checkbox"/>	Cakes	Serves 8
<input type="checkbox"/> CHOCOLATE AVOCADO CAKE	<input type="checkbox"/>	Cakes	12 - 16 servings
<input type="checkbox"/> CHOCOLATE LAVA CAKE	<input type="checkbox"/>	Cakes	4-8
<input type="checkbox"/> Chocolate Mayonnaise Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Chocolate Upside Down Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Cranberry Nut Loaf	<input type="checkbox"/>	Cakes	1 Loaf
<input type="checkbox"/> Cream Cheese Frosting	<input type="checkbox"/>	Cakes	covers 1 large cake
<input type="checkbox"/> German Apple Cake	<input type="checkbox"/>	Cakes	8
<input type="checkbox"/> Green Tomato Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Green Tomato Cake	<input type="checkbox"/>	Cakes	8-10
<input type="checkbox"/> Kaethe's Egg Liqueur Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> One Bowl Apple Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Pound Cake	<input type="checkbox"/>	Cakes	
<input type="checkbox"/> Sous Vide Cheesecake	<input type="checkbox"/>	Cakes	8 - 10
<input type="checkbox"/> Splenda Chiffon Cake	<input type="checkbox"/>	Cakes	Serves: 1

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Title		Category	Servings
▶ Stollen (Quark)	<input type="checkbox"/>	Cakes	One large Stollen
▶ Yo's Coffee Cake	<input type="checkbox"/>	Cakes	8-12
▶ Caramel Corn	<input type="checkbox"/>	Candy	
▶ Walnut Toffee	<input type="checkbox"/>	Candy	
▶ Basil-Swiss Shortbread Bites	<input type="checkbox"/>	Cookies	
▶ Biscotti	<input type="checkbox"/>	Cookies	20-28 pieces
▶ Chewy Chocolate Cookies	<input type="checkbox"/>	Cookies	
▶ Coffee Lace Cookies	<input type="checkbox"/>	Cookies	
▶ Doubly Chocolate Chip Brownies	<input type="checkbox"/>	Cookies	
▶ Doubly Chocolate Cookies	<input type="checkbox"/>	Cookies	Makes about
▶ Hermit Cookies	<input type="checkbox"/>	Cookies	
▶ Lace Cookies	<input type="checkbox"/>	Cookies	
▶ Lemon Oat Lacies Cookies	<input type="checkbox"/>	Cookies	Makes 4 or 1/2 dozen
▶ Macrone	<input type="checkbox"/>	Cookies	
▶ Pumpkin Cookies	<input type="checkbox"/>	Cookies	
▶ Shortbread	<input type="checkbox"/>	Cookies	
▶ Spritzgebäck	<input type="checkbox"/>	Cookies	3-4 small cookie trays
▶ Super Ginger Snaps	<input type="checkbox"/>	Cookies	
▶ Thimble Cookies	<input type="checkbox"/>	Cookies	
▶ Wespennester	<input type="checkbox"/>	Cookies	
▶ Almond Date Squares	<input type="checkbox"/>	Desserts	
▶ Ambrosia Dessert	<input type="checkbox"/>	Desserts	Serves 8
▶ Apple Crumble Pudding	<input type="checkbox"/>	Desserts	Serves 6
▶ Apple Strudel	<input type="checkbox"/>	Desserts	
▶ Brazilian Chocolate Fudge Flan cake	<input type="checkbox"/>	Desserts	6-8
▶ Carrot and Pineapple Muffins	<input type="checkbox"/>	Desserts	Makes 1 dozen fairly

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Title		Category	Servings
Cheese Blintzes	<input type="checkbox"/>	Desserts	8-9 blintzes
Cherry Bread Pudding	<input type="checkbox"/>	Desserts	
Cherry Cobbler	<input type="checkbox"/>	Desserts	6 to 8
Cinnamon Buns	<input type="checkbox"/>	Desserts	
Creamy Rice Pudding	<input type="checkbox"/>	Desserts	12 servings
Custard Egg Yolk (Horners)	<input type="checkbox"/>	Desserts	Makes about 2
Domino Stones	<input type="checkbox"/>	Desserts	Makes about 12
Dutch Babies	<input type="checkbox"/>	Desserts	2-4
Flan Tort Shells	<input type="checkbox"/>	Desserts	Serves 8
French Market Beignets	<input type="checkbox"/>	Desserts	Makes about 40
Gingerbread	<input type="checkbox"/>	Desserts	16 servings
Hazelnut Squares	<input type="checkbox"/>	Desserts	32 x 24 ci
Hobo Pudding	<input type="checkbox"/>	Desserts	4 servings
Lemon Cheesecake	<input type="checkbox"/>	Desserts	
Lemon Cheesecake with Shortbread Crust	<input type="checkbox"/>	Desserts	6-8
Mexican 'hot' Chocolate Tofu	<input type="checkbox"/>	Desserts	4-6 servings
One Bowl Brownies	<input type="checkbox"/>	Desserts	
Pan-Baked Lemon-Almond Tart	<input type="checkbox"/>	Desserts	4 servings
Peaches and Cream Cobbler	<input type="checkbox"/>	Desserts	8 to 10
Pecan Pie	<input type="checkbox"/>	Desserts	
Pressure Cooker Easy Lemon Curd	<input type="checkbox"/>	Desserts	
PUMPKIN HERMIT COOKIES	<input type="checkbox"/>	Desserts	
Rhubarb Pear Crisp	<input type="checkbox"/>	Desserts	
Ricotta Ice Cream	<input type="checkbox"/>	Desserts	make 2 cups
Rum Sauce	<input type="checkbox"/>	Desserts	
Steamed Pudding	<input type="checkbox"/>	Desserts	

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Title		Category	Servings
<input type="checkbox"/> Tiramisu	<input type="checkbox"/>	Desserts	10 - 12 servings
<input type="checkbox"/> Quiche with Eggplant	<input type="checkbox"/>	Eggs	6 to 8
<input type="checkbox"/> Lemon Rice (Lime)	<input type="checkbox"/>	Grains	Serves 8
<input type="checkbox"/> Malaysian Yellow Rice	<input type="checkbox"/>	Grains	Serves 4-
<input type="checkbox"/> Sushi Rice	<input type="checkbox"/>	Grains	
<input type="checkbox"/> Barbecue Brisket	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Barbecue Chuck Wagon Steak	<input type="checkbox"/>	Meat	serves 4 -
<input type="checkbox"/> Beef Vindaloo	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Cajun Muffuletta	<input type="checkbox"/>	Meat	SERVES: 4
<input type="checkbox"/> Canadian Pork & Apple Tourtiere	<input type="checkbox"/>	Meat	Serves: 6 8
<input type="checkbox"/> Chili	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Claude's German Meat loaf	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Cretons	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Fleischkäse Deli Meatloaf homemade	<input type="checkbox"/>	Meat	2 large loaves 1
<input type="checkbox"/> German Rouladen	<input type="checkbox"/>	Meat	6
<input type="checkbox"/> German Sauerbraten	<input type="checkbox"/>	Meat	8 - 10 servings
<input type="checkbox"/> Klopsen	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Lion's Head Meatballs with Vermicelli	<input type="checkbox"/>	Meat	serves 6
<input type="checkbox"/> Meatballs (Italian)	<input type="checkbox"/>	Meat	Makes 20 1" meat
<input type="checkbox"/> Mexican Steak 'N Beans	<input type="checkbox"/>	Meat	Serves 2
<input type="checkbox"/> Nasi Goering	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Pork and Pineapple Kabobs	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Rendangdoon	<input type="checkbox"/>	Meat	Serves 6
<input type="checkbox"/> Sloppy Jo	<input type="checkbox"/>	Meat	
<input type="checkbox"/> Slow-Roast with Boulangère Potatoes	<input type="checkbox"/>	Meat	6-8
<input type="checkbox"/> Spicy Pork Rollups	<input type="checkbox"/>	Meat	Makes 20

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Title		Category	Servings
▶ Sweet-and-Sour Meat Balls	<input type="checkbox"/>	Meat	serves 4
▶ Tofu Ma Po	<input type="checkbox"/>	Meat	serves 4-6
▶ Turkish Meat Pies	<input type="checkbox"/>	Meat	12 meat pies
▶ Yo's Swiss Steak	<input type="checkbox"/>	Meat	
▶ Baked Lasagna	<input type="checkbox"/>	Pasta	
▶ Bavarian Spaetzle	<input type="checkbox"/>	Pasta	6 - 8
▶ Cantonese Chow Mein	<input type="checkbox"/>	Pasta	serves 6
▶ Corn and Barley Salad	<input type="checkbox"/>	Pasta	Serves 8
▶ Mac and Cheese	<input type="checkbox"/>	Pasta	8 very large servings
▶ Perogy Dough	<input type="checkbox"/>	Pasta	
▶ Potato Dumplings (Czech Style)	<input type="checkbox"/>	Pasta	serves 2-3
▶ Ramen Noodles	<input type="checkbox"/>	Pasta	6 - 8
▶ Semolina Pasta	<input type="checkbox"/>	Pasta	8 Servings
▶ Shanghai Chow Mein	<input type="checkbox"/>	Pasta	serves 6
▶ Spaetzle	<input type="checkbox"/>	Pasta	6-8
▶ Udon Noodles	<input type="checkbox"/>	Pasta	Serves 4 - 6
▶ Blueberry Pie	<input type="checkbox"/>	Pies	6-8 servings
▶ Brie-Cranberry Tarts	<input type="checkbox"/>	Pies	12 servings
▶ Coconut Cream Custard Pies	<input type="checkbox"/>	Pies	Makes 1 large pie
▶ Empanada Dough Recipe	<input type="checkbox"/>	Pies	Makes 10 six inch
▶ Empanada with Apple & Dulce de Leche	<input type="checkbox"/>	Pies	Makes filling for 10
▶ Fruit Patchwork Bake	<input type="checkbox"/>	Pies	6 to 8 servings
▶ Samosa Beef	<input type="checkbox"/>	Pies	18 small servings
▶ Spinach Pies	<input type="checkbox"/>	Pies	8 small pies
▶ Vidalia Onion Tart	<input type="checkbox"/>	Pies	Serves 6
▶ Butter Chicken No.1	<input type="checkbox"/>	Poultry	Serves 4

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Title		Category	Servings
▶ Butter Chicken No.3	<input type="checkbox"/>	Poultry	Serves 4 6
▶ Chicken and Bows	<input type="checkbox"/>	Poultry	serves 8
▶ Chicken And Chickpea Tagine	<input type="checkbox"/>	Poultry	4 large servings
▶ Chicken In White Wine	<input type="checkbox"/>	Poultry	
▶ Chicken Mole	<input type="checkbox"/>	Poultry	
▶ Chicken with Orange, Chilies and Anise	<input type="checkbox"/>	Poultry	serves 4-6 adults
▶ Claude's Boneless Chicken Wings	<input type="checkbox"/>	Poultry	serves 4 to 6
▶ Coq au Vin	<input type="checkbox"/>	Poultry	4 to 6 servings
▶ Enchiladas a la Greg	<input type="checkbox"/>	Poultry	Yield: 6 servings
▶ Honey Spiced Roasted Chicken	<input type="checkbox"/>	Poultry	
▶ Hyderabad Chicken Biryani	<input type="checkbox"/>	Poultry	serves 10
▶ Jerk Chicken (mild)	<input type="checkbox"/>	Poultry	
▶ Man-Pleasing Chicken	<input type="checkbox"/>	Poultry	
▶ Minimalist Chicken Pot Pie	<input type="checkbox"/>	Poultry	4 to 6 servings
▶ Tex-Mex Chicken	<input type="checkbox"/>	Poultry	Serves 4
▶ Basic French Dressing	<input type="checkbox"/>	Salads	
▶ Blue Cheese Dressing	<input type="checkbox"/>	Salads	
▶ Broccoli Raisin Salad	<input type="checkbox"/>	Salads	
▶ Buttermilk Dressing	<input type="checkbox"/>	Salads	
▶ Caesar Salad	<input type="checkbox"/>	Salads	1-2 servin
▶ Caribbean Salad	<input type="checkbox"/>	Salads	Serves 4 large
▶ Cheddar Cheese Dressing	<input type="checkbox"/>	Salads	
▶ Claude's Hot Mustard	<input type="checkbox"/>	Salads	
▶ Corn and Barley Salad	<input type="checkbox"/>	Salads	Serves 8
▶ Crab (Surimi) and Avocado Salad	<input type="checkbox"/>	Salads	Serves 4
▶ Cucumber Raita	<input type="checkbox"/>	Salads	6 to 8

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Title		Category	Servings
▶ Dijon Honey Dressing	<input type="checkbox"/>	Salads	
▶ Great Canadian Potato Salad	<input type="checkbox"/>	Salads	
▶ Poppy Seed Dressing	<input type="checkbox"/>	Salads	
▶ Quinoa Salad	<input type="checkbox"/>	Salads	6 servings
▶ Rio Grande Pineapple & Cucumber Salsa	<input type="checkbox"/>	Salads	6-8
▶ Spicy Fruit Salsa for Mex-Tex ...	<input type="checkbox"/>	Salads	Serves 4
▶ Tangy Broccoli Salad	<input type="checkbox"/>	Salads	
▶ Thai Coleslaw	<input type="checkbox"/>	Salads	
▶ Alfredo Sauce	<input type="checkbox"/>	Sauces	6
▶ Claude's O.M.G. Hot Sauce	<input type="checkbox"/>	Sauces	Makes 2 liters / 8
▶ Cranberry Sauce (Filling)	<input type="checkbox"/>	Sauces	
▶ Dulce de Leche	<input type="checkbox"/>	Sauces	
▶ Ketchup- Home Made Low Sugar	<input type="checkbox"/>	Sauces	makes 62 ml
▶ Lebanese Garlic Sauce	<input type="checkbox"/>	Sauces	20
▶ Mint Yogurt Chutney	<input type="checkbox"/>	Sauces	serves 12
▶ Mom's Green Tomato Ketchup	<input type="checkbox"/>	Sauces	
▶ Sweet-and-Sour Sauce	<input type="checkbox"/>	Sauces	
▶ Fish Marinade	<input type="checkbox"/>	Seafood	Serves 4
▶ Gnocchi Al Salmone	<input type="checkbox"/>	Seafood	serves 4
▶ Maple Baked Salmon with Chopped Pecans	<input type="checkbox"/>	Seafood	
▶ Salmon Quiche	<input type="checkbox"/>	Seafood	
▶ Shrimp and Cilantro Shu Mai	<input type="checkbox"/>	Seafood	10 to 12 dumplings
▶ Shrimp Gumbo	<input type="checkbox"/>	Seafood	Serves 6
▶ Shrimp Pilau	<input type="checkbox"/>	Seafood	Serves for to six
▶ Shrimp Stock	<input type="checkbox"/>	Seafood	
▶ Smoked Salmon Sushi	<input type="checkbox"/>	Seafood	

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Title		Category	Servings
▶ Swordfish	<input type="checkbox"/>	Seafood	
▶ Tuna Casserole	<input type="checkbox"/>	Seafood	
▶ Broccoli Soup	<input type="checkbox"/>	Soup	
▶ Congee (Instant Pot)	<input type="checkbox"/>	Soup	8
▶ Curried Zucchini Soup	<input type="checkbox"/>	Soup	
▶ French Onion Soup	<input type="checkbox"/>	Soup	4 servings
▶ Gazpacho De Madrid	<input type="checkbox"/>	Soup	Makes 4 to 6 servings
▶ Lentil Soup	<input type="checkbox"/>	Soup	4 portions
▶ Matza Ball Soup	<input type="checkbox"/>	Soup	4-6
▶ Mushroom Soup, alternate to canned	<input type="checkbox"/>	Soup	6-8 small bowls
▶ Perfect Butternut Squash Soup & Variations	<input type="checkbox"/>	Soup	
▶ Quick Miso Soup	<input type="checkbox"/>	Soup	2 servings
▶ West African Peanut Soup	<input type="checkbox"/>	Soup	
▶ Baked Stuffed Portobello Caps	<input type="checkbox"/>	Vegetables	6 servings
▶ Curried Cauliflower	<input type="checkbox"/>	Vegetables	
▶ Eggplant with Mint and Lemon	<input type="checkbox"/>	Vegetables	
▶ Fried Green Plantains (Tostones)	<input type="checkbox"/>	Vegetables	
▶ Garam Masala	<input type="checkbox"/>	Vegetables	
▶ German Potato Dumpling	<input type="checkbox"/>	Vegetables	
▶ Guatemalan Frijoles	<input type="checkbox"/>	Vegetables	
▶ Jackie Kennedy's Rice W/mushrooms	<input type="checkbox"/>	Vegetables	
▶ Maple Baked Beans	<input type="checkbox"/>	Vegetables	serves 18
▶ Minted Peas	<input type="checkbox"/>	Vegetables	Serves 6.
▶ Mushrooms with Garlic and Wine	<input type="checkbox"/>	Vegetables	6-8
▶ Okra and Tomato Curry	<input type="checkbox"/>	Vegetables	6 to 8
▶ Old-Fashioned Baked Beans	<input type="checkbox"/>	Vegetables	

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Title		Category	Servings
▶ Potatoes in Yoghurt	<input type="checkbox"/>	Vegetables	
▶ Rice & Beans	<input type="checkbox"/>	Vegetables	
▶ Sauerkraut & Apple	<input type="checkbox"/>	Vegetables	4-6
▶ Scalloped Potatoes	<input type="checkbox"/>	Vegetables	8 - 10
▶ Spanish Rice	<input type="checkbox"/>	Vegetables	Yield: 6 to 8 servings
▶ Spicy Black-eyed Peas	<input type="checkbox"/>	Vegetables	Yield: 1 serving
▶ Spicy Chorizo with Potatoes and Cubanelles	<input type="checkbox"/>	Vegetables	
▶ Spinach and Paneer	<input type="checkbox"/>	Vegetables	4 to 6
▶ Twice Baked Potatoes	<input type="checkbox"/>	Vegetables	8 servings
▶ Vegetable Biryani	<input type="checkbox"/>	Vegetables	Yield: 4 servings
▶ White Maple Baked Beans	<input type="checkbox"/>	Vegetables	serves 4-6

Claude's Recipes

Recipe Baked Brie with Figs And Port Sauce		Source CEL
Ingredients 1 round (8 oz/250 g) Brie cheese 2 sheets philo pastry 2 Tbs butter, melted 12 ripe black Mission figs, sliced 1 cup ruby Port (or more) 1 bay leaf 2 tsp chopped chives 12 Crostini* (baguette, diagonal thin slices)	Category Appetizers	Servings Serves 2 to 4
	Notes *Crostini: Definition: This Italian word means 'little toasts'. The thin slices of bread are toasted, drizzled with olive oil, and served warm. Pronunciation: kros TEE nee• (noun)	
	Instructions <p>Place figs, Port, and 1 bay leaf in medium bowl. Cover and let figs marinate at room temperature overnight.</p> <p>Transfer Port (fig marinade) to a small saucepan. Stirring often, reduce port by boiling softly until slightly thickened, Remove from heat and add figs; cover and set aside.</p> <p>Brush each layer of philo with butter and wrap one layer around the Brie. Place Brie on foil-lined pie plate or in small cake pan. Bake in 350°F (180°C) oven until cheese is softened, and philo starts to brown. Let stand for 5 minutes. Spoon on figs and port reduction and sprinkle with chives. Add Crostini and serve hot.</p>	

Claude's Recipes

Recipe Cauliflower Dip		Source n/a
Ingredients 1 pint mayonnaise 1 hard boiled egg - (chopped fine) 1 tsp Beau Monde 1/4 jar caper (add little of the juice) 1 Tbs grated onion 1 Tbs lemon juice 1 Tbs ketchup 2 Tbs chopped parsley	Category Appetizers	
	Servings	
	Notes	
Instructions Mix all ingredients. Serve with raw vegetables - cauliflower, celery, carrots, radishes, cucumbers and etc.		

Claude's Recipes

Recipe Cheese Ball		Source
Ingredients 1 8oz. container extra sharp cheddar cheese food 1 8oz. pkg cream cheese, softened. 2 T. chopped pimento 1 T. chopped green pepper 1 tsp grated onion 1 tsp Worcestershire sauce 1/2 tsp. lemon juice Chopped parsley Chopped nuts.	Category Appetizers	
	Servings Makes about 2 cups.	
	Notes VARIATIONS: Substitute any one of the following for the 1 T. pimento, green pepper, onion, Worcestershire sauce and lemon juice: <ul style="list-style-type: none">• 2 T. chopped green chilies• 1/4 tsp hot pepper sauce• 1/4 tsp chili powder• 1/2 C. chopped pecans• 1 T. sherry• 2 1/2 oz pkg smoked sliced beef - chopped• 2 T. chopped green onion• 1 T. mustard (Prepared kind)• 2 T. chopped chives, dash of garlic powder	
Instructions 1) Combine cheese food and cream cheese, mix until well blended. 2) Add 1 T. pimento, green pepper, onion, Worcestershire sauce and juice; mix well. 3) Chill. 4) Form into ball (or can be molded into tree shape). 5) Top with parsley, nuts and remaining pimento. 6) Serve with crackers.		

Claude's Recipes

Recipe Cheese Stuff Mushrooms		Source www
Ingredients 1 lb med mushrooms 1/4 cup finely chopped green onions 1 clove garlic, finely chopped 1/4 cup butter or olive oil 1/2 cup bread crumbs 1/4 cup grated Parmesan cheese salt to taste	Category Appetizers	Servings
	Notes	
	Instructions DIRECTIONS: Cut ends from mushroom stems. Remove stems from mushrooms, chop stem finely. Cook and stir mushroom stems, green onions, garlic in butter over medium heat until tender (approx. 5 min.) Remove from heat and stir in remaining ingredients. Fill mushroom caps with mixture. Place mushrooms filled sides up in greased baking dish. Bake at 350 degrees for 15 minutes then Broil for 3 more minutes. Serve hot!	

Claude's Recipes

Recipe Chex Party Mix		Source
Ingredients 1/2 C. margarine 1 1/4 tsp seasoned salt 4 1/2 tsp Worcestershire sauce 2 C. Corn Chex 2 C. Rice Chex 2 C. Bran Chex 2 C. Wheat Chex 1 C. salted mixed nuts	Category Appetizers	
	Servings	
	Notes	
Instructions Preheat oven to 250 degrees. Heat margarine in large shallow roasting pan. (about 15x10x2) in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool. Makes about 9 C. (Party mix may be frozen and thawed at room temperature in container in which it was stored.)		

Claude's Recipes

Recipe Chex Party Mix #2		Source
Ingredients 2 T. (1/4 stick)margarine 3/4 tsp. seasoned salt 2 1/4 tsp. Worcestershire sauce 4 C. Chex 1/2 C. mixed nuts 1/2 C. pretzels	Category Appetizers	
	Servings Makes 4 cups.	
	Notes Things you will need: Large resealable plastic bag. small microwave bowl large microwave bowl paper towels	
Instructions In small bowl melt margarine on high for 300-45 seconds. Add seasoned salt and Worcestershire sauce to melted margarine; mix well. Pour cereals, nuts and pretzels into large bag. Pour margarine mixture over cereal mixture. Seal tightly. Shake bag until pieces are evenly coated. Pour contents of bag into large bowl. Microwave on high 3 to 3 1/2 minutes. Stop to stir every minute. Spread on paper towels to cool. Store in plastic bag		

Claude's Recipes

Recipe Chex Party Mix #3		Source
Ingredients 2 tsp onion powder 2 tsp garlic powder 2 tsp chili powder 2 tsp salt 1/4 C. sugar 1 C. oleo 4 C, of each of the Chex cereals salted nuts pretzels	Category Appetizers	
	Servings	
	Notes	
Instructions Melt oleo and mix with the ingredients above oleo. Mix all ingredients below oleo together in large bowl, pour seasoning over and mix together. Pour into a large cookie sheet and heat in a cool (200 degrees) oven for 1 to 2 hours or until crisp. Pour on paper towels and let cool. Store in airtight container.		

Claude's Recipes

Recipe Cocoa Mix		Source
Ingredients 1 1/2 C. sugar 3/4 C. cocoa 1/2 tsp salt 16 oz. dry milk (4 cups)	Category Appetizers	
	Servings	
	Notes	
Instructions Blend - Store in air tight jar. 2 T. to 5 oz hot water (may want 3); 4 T. to 8 oz hot water; 1 C. to 1 qt. hot water; 1 recipe to 1 gal hot water.		

Claude's Recipes

Recipe Diet Hot Mocha Cocoa Mix		Source
Ingredients 1 1/2 C. instant non fat dry milk 1/2 C. Xyla or Splenda 1/2 C. cocoa 1/4 C. instant coffee powder 1/2 tsp. cinnamon 1/2 tsp. nutmeg 1/2 tsp cloves	Category Appetizers	
	Servings	
	Notes	
Instructions Combine all ingredients in large bowl and mix well. Store in airtight container. For each serving, place 2 T. mix in cup and add 1 C. boiling water. Stir well. Makes 22 servings with 41 calories each (with Splenda).		

Claude's Recipes

Recipe Fruited Punch		Source
Ingredients 6 C of chilled Orange Juice 1 C water 1 Sliced Orange 1 pint of halfed strawberries 1 bottle of Hawaiian guava drink chilled 48 oz 1 bottle of dry ginger ale (750 ml) fresh mint	Category Appetizers	
	Servings	
	Notes	
Instructions 1 Day Before Combine 2 C of OJ with the water. Pour 2 cups of orange mixture into ring mold. Reserve remaining OJ. Freeze mold until firm. Arrange fruit on top of mold. Fill with reserved OJ mixture and freeze. The Day 6 qt punch bowl combine remaining four cups of OJ and guava drink. Just before serving stir in ginger ale. Unmold ice ring and float on punch - fruit side up. Garnish with mint rings.		

Claude's Recipes

Recipe Hot Tomato Bouillon		Source
Ingredients 3/4 cup tomato juice 1/4 cup water 1 beef bouillon cube	Category Appetizers	
	Servings Two servings	
	Notes	
Instructions Heat all ingredients over medium-high heat to boiling, stirring occasionally. Serve hot.		

Claude's Recipes

Recipe Jalapeno Cheese Fudge		Source
Ingredients 3 to 4 jalapeno peppers, chopped 1 package (10 oz.) sharp Cheddar cheese, grated.	Category Appetizers	
	Servings	
	Notes	
Instructions Mix all ingredients together. Pour into buttered 8 to 9 inch baking dish. Bake 20 to 25 minutes at 400 degrees. Cut into squares and serve.		

Claude's Recipes

Recipe Layered Dip		Source
Ingredients <ul style="list-style-type: none">• Large Can refried beansSalsa or Picante sause• 3/4 cup mayonnaise1 cup sour cream (can use half sour cream half plain yogurt)1/2 to 1 pkg taco seasoning• 4 avocadossaltlemon juicegarlic to taste• can of sliced black olives• diced green onions• diced tomatoes•shredded Monterey jack• shredded cheddar cheese• serve with chips	Category Appetizers	
	Servings	
	Notes	
Instructions <ol style="list-style-type: none">1) Mix beans and sauce together. (Purchased bean dip can be substituted) Put them as the bottom layer in your bowl.2) Mix mayonnaise, sour cream, and taco seasoning, then layer over the bean dip.3) Mix avocados, salt, lemon juice, & garlic. Then layer this over the other two layers.4) sliced black olives5) diced green onions6) diced tomatoes7)shredded Monterey jack <p>cook 25 min 350° (optional) serve</p> <p>with chips</p>		

Claude's Recipes

Recipe Mexican Cheese Fudge		Source
Ingredients 1 lb. grated Cheddar cheese, 1/2 C. picante sauce or green sauce. 3 eggs, beaten.	Category Appetizers	
	Servings	
	Notes	
Instructions Spread half of cheese in 11x7 inch baking dish. Combine sauce and eggs. Spread over cheese. Bake 30 minutes at 350 degrees. Cut into 1 inch squares and serve hot on tortilla chips.		

Claude's Recipes

Recipe Nachos		Source
Ingredients 1/2 lb Mexican Jack cheese, cubed 1/3 C. chopped onion 2 T. milk Tortilla chips 2 C. shredded lettuce 1 C. chopped tomato 1/2 C. pitted ripe olive slices	Category Appetizers	Servings
	Notes	
	Instructions Combine cheese, onion and milk in sauce pan; stir over low heat until cheese is melted. Cover serving platter with chips; top with lettuce, tomato, olives and cheese spread mixture. (Sour Cream may be added) MICROWAVE DIRECTIONS: Combine cheese, onion, and milk in 1 1/2 qt casserole. Microwave on medium 6 minutes or until thoroughly heated, stirring every 2 minutes. Continue as directed.	

Claude's Recipes

Recipe Pakora or Bhajia	Source Flavours of India & C.E.L.
Ingredients 2 cups besan (chick-pea flour) 3/4 cup flour 1 cup water (or more) 1 teaspoon coriander powder 1 teaspoon cumin powder 1/2 teaspoon garlic powder (or 1 clove crushed) 1/2 teaspoon turmeric powder 1/2 teaspoon cayenne 1/2 teaspoons salt 1/8 teaspoon baking soda 1 fresh lemon Fresh vegetables that can be used: 1 small eggplant 1 potato, peeled * 1 carrot, scraped 1 large onion * 1 plantain 1 sweet potato * (any of the vegetables may be omitted or others substituted) 2 cups peanut or vegetable oil * my favorites	Category Appetizers Servings serves 12 Notes In some parts of India this snack is called pakora while in other regions it is known as bhaila (ba-gea). Almost any vegetable can be used, including cauliflower buds, broccoli pieces or even such non-Indian ones as mushrooms or asparagus. Basically bhajias are diced vegetables coated with besan (chick-pea flour) batter and then deep fried in oil. Bhajias go well with any type of chutney, raita or plain yogurt. If there is some leftover batter, it can be saved for a day or two when covered and refrigerated. If this is the case, a few tablespoons of water may be added to the batter before reusing to restore any of the water that might have evaporated. * Increase the amount of the used vegetables if omitting others. *
Instructions <p>To prepare the batter place chick-pea flour, flour and all the spices including the salt and the baking soda in a large mixing bowl. Gradually add the water, mixing it with the flour by hand. Make sure that you break up all the lumps of flour and add a little extra water if necessary to form a batter that has a consistency a little thicker than pancake batter. Next, squeeze the lemon juice into the batter and mix again. Taste, correct the seasoning if necessary, cover and put aside. The vegetables should be julienned or diced or thinly sliced. Those that take a long time to cook, such as potatoes and carrots, should be cut into smaller pieces than the rapid-cooking vegetables such as plantains or zucchini. Cut all the vegetables to be used before you begin to heat the oil.</p> <p>Pour the oil into a wok or a shallow saucepan. Place the oil over a moderate flame until a small drop of batter, when placed in the oil, bubbles and rises to the surface. Place the diced vegetables into the batter and mix until each piece is completely covered with batter. Remove the coated vegetables, one heaping tablespoon at a time, from the batter and gently lower into the hot oil, being careful of any hot oil spatter. About 5 or 6 bhajias can be cooked at one time without over crowding the wok. Deep fry the bhajias until they turn a reddish brown. Remove from the oil with a slotted spoon allowing the excess oil to drain back into the heated oil. Before serving place the bhajias between layers of paper towels to further remove lto any oil residue. Serve the bhajias hot as an appetizer, side dish or by themselves as a snack.</p>	

Claude's Recipes

Recipe Pot-Stickers Fast		Source Mark Bittman, in the NYTimes
Ingredients 3/4 pound ground pork or other meat 1 cup minced cabbage 2 tablespoons minced ginger 1 tablespoons minced garlic 6 scallions, the white and green parts separated, both minced 1/2 cup plus 2 tablespoons good soy sauce 48 dumpling wrappers 1 egg, lightly beaten in a bowl 4 tablespoons peanut oil or vegetable oil, more or less 1/4 cup rice vinegar or white vinegar	Category Appetizers	Servings 4 main-course or 8 appetizer servings
	Notes VARIATIONS: Vegetarian Pot-Stickers: Make a filling of 2 cups minced cabbage, 1 cup minced shiitake caps, 1/2 cup minced scallions or chives, and ginger, garlic and soy as above (omit water). Shrimp Pot-Stickers: Make a filling of 2 cups peeled and minced shrimp (about 1 pound unpeeled), 1/2 cup minced snow peas, 1/2 cup minced shallots, and ginger, garlic and soy as above. Add 1 tablespoon sesame oil (or 1 tablespoon minced bacon).	
	Instructions <ol style="list-style-type: none">1. Combine meat, cabbage, ginger, garlic, scallion whites and 2 tablespoons soy sauce in a bowl with 1/4 cup water. Lay a wrapper on a clean, dry surface, and using your finger or a brush, spread a bit of egg along half of its circumference. Place a rounded teaspoon of filling in center, fold over and seal by pinching edges together. (Do not overfill.) Place dumplings on a plate; if you want to wait a few hours before cooking, cover plate with plastic wrap and refrigerate. Or freeze, for up to two weeks.2. To cook, put about 2 tablespoons oil in a large nonstick skillet and turn heat to medium-high. A minute later, add dumplings, one at a time; they can touch one another, but should still sit flat in one layer. Cook about 2 minutes, or until bottoms are lightly browned. Add 1/4 cup water per dozen dumplings to pan, and cover. Lower heat to medium, and let simmer about 3 minutes.3. To make the dipping sauce, combine remaining soy sauce, green parts of scallions and vinegar.4. Uncover dumplings, return heat to medium-high and cook another minute or two, until bottoms are dark brown and crisp and water evaporates. (Use more oil if necessary.) Serve hot, with sauce.	

Claude's Recipes

Recipe Quick Fix Asparagus Pesto		Source Sue Riedl (via Lynn)
Ingredients 500 g of asparagus ¾ cup of fresh Parmigiano-Reggiano clove (or two) of garlic ¼ cup pine nuts 2 tsp fresh lemon juice ¼ tsp salt few grinds of fresh pepper	Category Appetizers	Servings Makes about 1 1/2 cups
	Notes Asparagus pesto! This highlights the bright flavours of the asparagus, plus it's versatile: Use it as a sauce for pasta or to top chicken and fish, serve it as a dip or spread it on sandwiches. Best of all you can whip through bundles of asparagus with the simple pulse of the food processor.	
	Instructions <ul style="list-style-type: none">·Trim the woody ends off 500 g of asparagus and discard.·Cut the rest of the stalks into smaller segments and place into a pot of boiling, well-salted water. Cook until tender, drain and set aside to cool.·Meanwhile, grate ¾ cup of fresh Parmigiano-Reggiano.·Place the asparagus, the cheese, a clove (or two) of garlic, ¼ cup pine nuts, 2 tsp fresh lemon juice, ¼ tsp salt and a few grinds of fresh pepper into a food processor·Measure out 1/3 cup olive oil and drizzle in about a tablespoon to moisten.·Pulse until smooth.·Serve and enjoy.·Scrape down the sides and drizzle in the rest of the oil while pulsing the mixture until the oil is completely incorporated.·Makes about 1 1/2 cups.	

Claude's Recipes

Recipe Sage Guacamole		Source http://www.alanskitchen .
Ingredients 1 cup mashed ripe avocado 1 Tablespoon lemon juice 1 teaspoon salt 1/4 teaspoon paprika [chili] powder 1/2 cup mayonnaise [low fat] Corn chips (blue if you can find them)	Category Appetizers	Servings 1 1/3 cups
	Notes Add garlic if you must!	
	Instructions 1) In a medium bowl, you want to combine avocado, lemon juice, salt, and paprika powder. 2) Blend in the mayonnaise. 3) Serve with corn chips.	

Claude's Recipes

Recipe South Of The Border Dip		Source
Ingredients 1/2 C. chopped onion 2 T. margarine 1 lb Mexican Jack, cubed 1 16 oz. can tomatoes, chopped, drained.	Category Appetizers	
	Servings	
	Notes	
Instructions Sauté onion in margarine. Add cheese and tomatoes; stir until cheese is melted. Simmer 10 minutes. Serve hot with tortilla chips. MICROWAVE INSTRUCTIONS: Microwave onion and margarine in 1 1/2 qt casserole or bowl on high 2 minutes or until onion is tender. Add cheese and tomatoes; mix well. Microwave on medium 9 minutes or until thoroughly heated, stirring every 3 minutes.		

Claude's Recipes

Recipe Spinach Dip		Source
Ingredients 1 10 oz. pkg frozen spinach 1 8 oz.. can water chestnuts (chopped) 1 pkg vegetable soup mix 1 C. sour cream 1 C. mayonnaise	Category Appetizers	
	Servings	
	Notes	
Instructions Thaw spinach and squeeze out wall excess moisture; mix with all other ingredients. Serve with vegetables, chips or pumpernickel bread.		

Claude's Recipes

Recipe Sushi Dipping Sauce		Source Claude Lacelle
Ingredients 1/2 cup Light Soya sauce 1/2 cup water 2 Tbsp mirin (sweet rice wine sauce) 2 Tbsp rice wine vinegar 1 Tbsp sugar 1/4 cup slivered ginger 4 cloves minced garlic	Category Appetizers	Servings
	Notes	
	Instructions Combine ingredients in a bowl and let sit for at least 24 hours before using. This sauce can be stored in the refrigerator for up to one year.	

Claude's Recipes

Recipe Swiss Mocha Mix		Source
Ingredients 1/3 C. Cocoa 3/4 C. sugar or Xyla 1/2 C. instant coffee 1 C. instant non-dairy creamer	Category Appetizers	
	Servings	
	Notes	
Instructions Blend - Store in air tight jar. Mix 4 tsp to 5 oz hot water. 2 T. to 8 oz. hot water. 1/2 C. to 4 C. makes a qt. Full recipe makes 1 gal.		

Claude's Recipes

Recipe		Source
Thai Egg-Roll (spring rolls)		CEL, Kia's: http://www.youtube.com/watch?v=6je_H67kUOo
Ingredients		Category
400 g shrimp 1 kg pork, cubed 20 g garlic cloves 80 g shitaki mushrooms, dried 40 g bread 6 green onions 200 g mung bean vermicelli, dry 300 g carrot, finely shredded 1.2 kg cabbage/napa, sliced thin 1 tsp pepper, black 2-3 tsp Chinese five 1 tsp powdered ginger 1 tsp sweetener or Mirin 2+2* eggs 5 Tbsp soy sauce 1 Tbsp chicken extract 2 Tbsp sesame oil oil for deep frying 2 pkg spring roll wrappers		Appetizers Servings 40 large egg-rolls, 60 small
		Notes
		I took my inspiration for this video recipe from Kia's: http://www.youtube.com/watch?v=6je_H67kUOo Fresh cilantro may also be added to the grind. I would suggest that you cut the vermicelli into shorter lengths before trying to mix them into the final mixture. Shrimp weight is cleaned/deveined, 500 g if not. Spring roll wrappers package is 30 count 10"x10" (25cm ²) Deep fry in a wok/pan with a thermometer.
Instructions		
<p>Soak mung bean vermicelli in warm water. With a medium disc, grind the first four ingredients. Use the bread last to extract the remaining mixture. In a large bowl add the ground mixture and the next 12 ingredients including drained vermicelli, mix well.</p> <p>With a spring-roll wrapper in a diamond orientation, moisten top 2 edges with *beaten egg, then place about 3-4 Tbsp of the mixture near the bottom of the diamond. Roll up half way and fold in left and right corners, continue to roll until done.</p> <p>Place a wok or wide frying pan over medium-high heat until hot (350°F). Carefully add egg-rolls into hot oil and fry for about 8 minutes or until golden brown. Drain and serve with your favorite sauce.</p>		

Claude's Recipes

Recipe Tzatzik		Source C.E.L. (adapted from WEB)
Ingredients 5 Garlic cloves, crushed 2 tablespoons olive oil 1 tablespoon lemon juice 5 cucumbers, Lebanese, pureed 500 g Lebneh (yogurt cheese) salt & pepper to taste	Category Appetizers	Servings Makes about 750 mL of Tzatzik
	Notes Optional: Try adding some cilantro leaves, mint leaves, black olives, green onions, chives, chopped sun dried tomatoes ...	
	Instructions Crush garlic, add to olive oil in a small glass bowl and then microwave mixture on high setting for 1 - 2 minutes. Peel cucumbers, remove seeds if large, mince in mini chopper and strain minced cucumbers reserving liquid. In a mixing bowl, add the garlic and oil mixture, the pureed cucumbers, lemon juice and lebneh. Mix well. If mixture is too stiff add a little of the cucumber juice. Salt and pepper to taste. See notes: for optional ingredients.	

Claude's Recipes

Recipe Eggnog Recipe		Source http://www.laurainthekitchen.
Ingredients 4 Egg Yolks 2/3 cup of Granulated sugar 2 1/2 cups of Whole Milk 1 1/4 cup of Heavy Cream 1 tsp of Freshly Grated Nutmeg 1 tsp of Vanilla Extract 1 tsp Rum Extract 1/4 tsp of Ground Cloves 1/4 tsp of Cinnamon {1/2 cup of Bourbon} {1/4 cup of Rum}	Category Beverages	Servings Serves 6 to 8
	Notes Ok to use 18% cream. Diabetic version: No alcohol, use 1/3 cup of XylaSweet and 1/3 cup of maltitol syrup.	
	Instructions 1) In a large bowl, using a hand held electric mixer, beat the egg yolks and sugar until the mixture doubles in volume and it's a nice pale color. 2) Meanwhile, add the cream, milk, cinnamon, clove and nutmeg in a saucepan and bring it to a gentle simmer. 3) Add about 1 cup of the hot milk mixture into the egg yolk mixture, making sure to constantly whisk. 4) Add the egg yolk mixture into the saucepan with the remaining liquid and cook stirring constantly until the mixture reaches 160 degrees. 5) Strain the mixture through a fine sieve, add the rum, bourbon and vanilla and place it in the fridge to cool completely! 6) Serve it nicely chilled with a dollop of either whipped cream or stir in some whipped egg whites.	

Claude's Recipes

Recipe Bagels Montreal Style		Source CEL
Ingredients 1.5 cup Water plus 4 Tbsp pinch Salt 2 Tbsp grape seed Oil 4 tsp Malt 5 cups all-purpose Flour 4 Tbsp gluten 1/8 tsp ascorbic acid (Vit C) 4 tsp fast acting dry Yeast 1/4 tsp Lye per liter of water [1/2 tsp Malt per liter of water] pinch of salt water		Category Breads Servings Notes Toppings: sesame seeds, poppy seeds, egg wash, onion flakes, garlic flakes ... Malt in the boiling water bath is optional. Personally I don't like it.
Instructions <p>In an bread making machine, add liquid ingredients followed by the dry ingredients. Select "Pizza" or "Dough" setting and press start. Divide into 32 and roll into balls. Shape into Bagels and let stand for 10 to 20 minutes. Preheat oven to > 450 °F/230 °C. Gently drop bagels into boiling lye water and simmer for 2-3 minutes turning once, drain well and dip into toppings. Bake 8 - 16 minutes, turning once, until crust is a pretzel brown.</p> <p>Enjoy!</p>		

Claude's Recipes

Recipe Banana Nut Bread		Source Gami
Ingredients 1/2 C. shortening 1/2 C. sugar 2 eggs 1 3/4 C. flour 1 tsp baking powder 1/2 tsp soda 1/2 tsp. salt 1 C. mashed bananas 1/2 C. chopped walnuts	Category Breads	Servings
	Notes	
	Instructions Mix together and pour into greased loaf pan. Bake 350 degrees, 30 - 40 minutes (or more).	

Claude's Recipes

Recipe Basic Corn Muffins		Source Yo B.
Ingredients 1 cup cornmeal 1 cup all-purpose flour 1/3 cup white sugar 2 tsp baking powder 1/2 tsp salt 1 egg, beaten 1/4 cup veggie oil 1 cup milk		Category Breads
		Servings
		Notes Preheat oven to 400° F (200°C). Muffin pan or line with paper muffin liners
Instructions Preheat oven to 400°F (200°C). Grease muffin pan or line with paper muffin liners. In a large bowl, mix together corn meal, flour, sugar, baking powder and salt. Add egg, oil and milk; stir gently to combine. Spoon batter into prepared muffin cups. Bake in preheated oven for 15 to 20 minutes, or until a toothpick comes out clean.		

Claude's Recipes

Recipe Brain Muffins (Bran)		Source
Ingredients 1 1/4 C. flour 1 T. baking powder 1/4 tsp salt 2 T. sugar 1 C. All Bran or Bran Buds 1 C. Milk 1 egg 3 T. vegetable oil or shortening	Category Breads	
	Servings	
	Notes	
Instructions Stir together flour, baking powder, salt and sugar. Set aside. Combine in large mixing bowl: cereal and milk. Let stand a few minutes until cereal is softened. Add egg and oil. Beat well. Add flour mixture; stir only until combined. Spoon into 12 muffin cups. Bake 400 degrees for 25 minutes or until lightly browned. 115 calories per muffin.		

Claude's Recipes

Recipe Brötchen (German Crusty Buns)		Source C.E.L. (adapted from many sources)
Ingredients 1 Tbsp olive oil 1 1/2 cups hot water 370 g 3/4 cups white wine 180 g 1 tsp salt 1 Tbsp sugar 5 1/2 cups white unbleached flour* 850 g 3 to 4 Tbsp gluten flour 1 Tbsp instant rapid yeast 1 crushed Vitamin C tablet (unflavored).	Category Breads	Servings makes 20 to 24 buns
	Notes Preheat oven to 450°F, and insert cooking stone. This recipe is for large bread machines 2.5 lb loaves or larger. Wine can be any kind of white wine including old champagne. German white wines like medium dry Riesling (Magnotta) works well. Try apple cider or other clear light colored fruit wines. I have yet to try beer, Crystal wheat beer comes to mind. * Add more flour or wine/water if required at mixing stage.	
	Instructions Place the ingredients in a bread-machine bowl, in the list order, set for dough or artisan bread dough. Should take 1.5 to 2.25 hours to mix, rise and semi-proof. Multiple rises should be selected. Preheat oven to 450°F, and insert cooking stone. On a floured surface, gently place dough down and gently pat (do not kneed nor punch down) the dough into a 16x12 inch rectangle, cut into to 4 equal long strips. One strip will yield 5-6 buns (or one long loaf). Cut diagonally to roughly form diamond shapes and gently nudge into oval shaped bun. Dust lightly with flour and place buns/loaf on parchment with the cut side up, cover with another sheet of parchment and towel, let rise 20-25 minutes. Score tops of loaves (not required for buns) with sharp serrated knife, 1/4 inch, and with a peel place parchment & dough onto hot oven stone, mist with water, for a crustier bun/loaf, After 5 minutes reduce oven temperature to 400°F and bake 20 to 25 minutes or untill golden brown. Cool on rack or serve hot. Enjoy.	

Claude's Recipes

Recipe Butter Buns (bread Maker)		Source Claude Lacelle
Ingredients 3/4 cup Milk 1/4 tsp Salt 1/4 cup Water 1/4 cup Butter 1 Egg 2 3/4 cups Bread Flour 2 Tbsp Sugar 2 tsp Yeast (quick)	Category Breads	Servings
	Notes	
	Instructions Pour in liquid ingredients then add flour ... as per the list. Set machine to "dough" setting and start. When done cut and shape into 16 balls and place in greased 9 inch pan. Proof until doubled and place into a 350°F oven for 15-20 minutes. Brush with melted butter.	

Claude's Recipes

Recipe Buttered Horns		Source Claude Lacelle
Ingredients Scald and let cool: 1 C. milk 1/2 C. margarine 1/2 C. sugar Dissolve: 2 pks dry yeast 1/4 C. warm water 1 tsp salt 3 eggs, well beaten 5 C. flour	Category Breads	Servings
	Notes	
	Instructions When cool and dissolved, combine and add eggs. Gradually add flour. Put into a greased bowl and let stand until doubled in size. Divide dough into 2 or 3 parts and roll out like pie crust. Brush with melted butter and cut into pie wedges. Roll up and let rise again and bake at 375 degrees until light brown.	

Claude's Recipes

Recipe Caramel Pecan Rolls		Source
Ingredients Butter Buns (bread Maker) or use 1 loaf frozen bread dough, thawed or (or 1 pkg frozen roll dough, thawed) 1/4 C. margarine 1/4 C. brown sugar 3 oz pkg vanilla pudding (not instant) 1 T. milk 1/2 C. chopped pecans 1/4 sugar mixed with 1 tsp. cinnamon.	Category Breads	
	Servings	
	Notes Butterscotch or caramel puddings are also very good.	
Instructions Grease sides and bottom of a 9 inch square baking pan and sprinkle with part of the pecans. Cut or pull 1/2 of the bread dough into little pieces, roll each in cinnamon mixture before placing in bottom of pan. Melt margarine in small saucepan and remove from heat. Stir in brown sugar, then dry pudding mix, then milk. Pour half of this over bread pieces; top with pecans. Break rest of the dough, rolling in cinnamon and adding to pan. Pour rest of sauce over all, cover. At this point, rolls can be covered with plastic wrap and refrigerated overnight or left at room temperature to rise for about 3 hours. Sprinkle any remaining cinnamon over top and spray with Pam vegetable coating. Bake in preheated 350 degree oven for 30 minutes, covering with foil the last 10 minutes if rolls are becoming too brown. Invert on serving plate		

Claude's Recipes

Recipe Challah (Egg Bread)		Source Claude Lacelle											
Ingredients 1 cup warm water 255 g 1 1/2 Tbsp grapeseed oil (light vegie) 2 eggs and 1 yolk (slightly beaten) [Pinch of Saffron] 3 1/2 cup flour 615 g 1 1/2 Tbsp sugar 1 1/2 tsp quick Yeast 1/2 tsp salt sesame oil and sesame or poppy seeds egg white (from above) [water] <i>[optional item]</i>	Category Breads												
	Servings												
	Notes For bread maker, Six braid below ... Left 1 2 3 4 5 6 Right <table border="0"> <thead> <tr> <th><u>Braid #</u></th> <th><u>Move To</u></th> </tr> </thead> <tbody> <tr> <td>6</td> <td>-> Left</td> </tr> <tr> <td>2</td> <td>-> Right</td> </tr> <tr> <td>1</td> <td>-> Center</td> </tr> <tr> <td>5</td> <td>-> Left</td> </tr> <tr> <td>6</td> <td>-> Center</td> </tr> </tbody> </table> Repeat 2,1,5,6 till end & tuck Tip: Proof (rise) dough in an empty dish washer that has <u>just</u> finished a "rinse only" cycle.		<u>Braid #</u>	<u>Move To</u>	6	-> Left	2	-> Right	1	-> Center	5	-> Left	6
<u>Braid #</u>	<u>Move To</u>												
6	-> Left												
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Instructions Place wet ingredients and saffron into bread maker, add flour, sugar, salt and yeast. Divide into 3-6 portions, stretch and roll then braid, tuck end under. Place on parchment papered cookie sheet. Brush with sesame oil/egg white or wash bread with water and cover with sesame seeds / poppy seeds. Proof until twice the size (see Tip: in Notes:) Bake in 350 - 375 °F (175 - 190 °C) until chestnut brown and crusty. About 40 minutes +/- 5 minutes.													

Claude's Recipes

Recipe Ciabatta Bread (no knead)		Source http://foodwishes.blogspot
Ingredients 4 cups bread flour [2/3 cup bran + 1/4 cup water] 2 tablespoons olive oil 1/4 tsp yeast 2 cups water, warm 1 tsp salt	Category Breads	Servings Makes 1 large loaf
	Notes You can used 3 1/2 cup white and 1/2 cup whole wheat or use All-purpose flour if you want. Optional [bran & extra water] is a nice addition. This bread is best the day it is baked.	
	Instructions <p>In a large bowl, stir together the flour, yeast, salt and warm water. This will produce a very sticky dough. Cover and let rise for 18 hours at room temperature.</p> <p>With a spatula, turn the dough over on to a large piece of parchment paper sprinkled with flour. Sprinkle the top of the dough with more flour. Work dough gently by stretching, pushing and shaping edges to a "slipper" sized loaf. Cover with dry towel and let rise 2 hours. Pre heat oven (with stone) to 425-450°F.</p> <p>Slide bread on to hot stone (or cookie sheet) and bake for 35-45 minutes. When done remove from oven and place on a wire rack to cool.</p>	

Claude's Recipes

Recipe Cinnamon Sticky Buns		Source C.E.L. (adapted from WEB)
Ingredients Butter Buns (bread Maker) or use 1 loaf frozen bread dough, thawed or (or 1 pkg frozen roll dough, thawed) 1/2 cup butter 3/4 cup brown sugar 3 oz pkg Butterscotch pudding (not instant) 1 Tbsp milk 1/2 cup chopped pecans 1 Tbsp cinnamon.	Category Breads	Servings
	Notes Vanilla or caramel puddings are also very good. Try using walnuts, almonds etc.	
	Instructions Grease sides and bottom of a 9 inch square baking pan and sprinkle with part of the pecans. Make dough into balls (16), roll each in cinnamon mixture before placing in bottom of pan with 1/2 pecans on the bottom. Sprinkle dry pudding mix on top of buns. Melt butter in small saucepan on low/med heat. Stir in brown sugar, remaining cinamon, then milk. Pour sauce over all, cover. At this point, rolls can be covered with plastic wrap and refrigerated overnight or left at room temperature to rise for about 3 hours. Bake in preheated 350 degree oven for 30 minutes, covering with foil the last 10 minutes if rolls become too brown. Invert on wire rack and plate.	

Claude's Recipes

Recipe Crepes	Source C.E.L. (adapted from WEB)
Ingredients 250 g Flour (sifted) 300 mL water 300 mL evaporated Milk 2 eggs pat of Butter	Category Breads
	Servings Makes 5 large crepes
	Notes Use parchment paper in between crepes to store until eaten. Fill crepes with prepared meats, vegetables, fold once radially, wrap in parchment paper and heat in a griddle press. Remove when heated through and fold once more radially. Optional: Serve crepes covered with white sauce. Or fill with fruits, sauces, ice cream and/or whipping cream and/or chocolate sauce.
Instructions <p>Mix the water and evaporated Milk in a large measuring cup. Weigh out the Flour (sifted) in a large mixing bowl. Make a well in the Flour and add the two opened Eggs. Mix Eggs into the Flour with a whisk. Slowly add the Milk mixture and whisk until smooth trying not to incorporate air. Resulting mixture should be thin and runny.</p> <p>Heat a very large non-stick fry pan (14 inch or larger) (medium heat). Melt pat of Butter in pan and mop-up with a paper towel, reserve towel. Pour about a cup of the mixture into the hot pan and immediately tilt the pan to coat the bottom evenly. When crepe sets and is starting to brown carefully loosen the crepe and flip with a large spatula. Remove from pan when both sides are lightly browned, do not over cook.</p>	

Claude's Recipes

Recipe Cuban Bread		Source EMC newspaper
Ingredients 1 Tbsp oil or butter or fat (or more) 1 1/3 cup water 1/4 tsp salt 2 tsp sugar 3 cups flour 2 tsp yeast	Category Breads	Servings 1 loaf
	Notes Bread for Dummies! Easy, easy, easy and it tastes great. If you have never tried making bread yourself (ok, the machine does the work) you should try this recipe. Cooks best on a (pizza) stone with a narrow piece of parchment paper, a little bit bigger than you finished loaf. If you don't have a stone use a single ply baking sheet. Take care not to set the bread maker to a mode that cooks the loaf, use dough (not D'oh!) modes only.	
	Instructions Place all ingredients in the bread maker and mix on dough setting. Shape into French style loaf, do not knead. Score top with diagonal slices, place on parchment paper and into a cold oven (on a sheet or stone) and a small bowl of water. Spray dough with a fine mist of water and bake at 400°F for 40 minutes. Cool on rack, slice, butter and enjoy!	

Claude's Recipes

Recipe		Source
Focaccia Dough		CEL
Ingredients		Category
60 g	Olive Oil	Breads
500 g	Warm Water	
7 g	Salt	
		Servings
		Makes 2 thick or 4 thin Focaccia
		Notes
850 g	all-purpose Flour	Thick is better. 250 to 300 °C in a wood or charcoal oven on a baking stone. Toppings:(go easy) Halved olives, sun dried tomatoes, onion slices, thin potato slices, capers and basil, rosemary, thyme, oregano ground black pepper and sea salt. Grated hard cheese, lightly sprinkled. Chili peppers for the brave, and don't forget garlic and butter as a topping.
22 g	sugar	
20 g	fast acting dry Yeast	
	[Gluten]	
2 Pinches	Vitamin C	
Instructions		
<p>In an bread making machine, add liquid ingredients followed by the dry ingredients. Select "Pizza" or "Dough" setting and press start. Roll/press dough into a flat circular shape. Let stand for 20 minutes. With fingers make deep dimples on the top repeatedly. Preheat oven to > 400 ° F/200 °C. top with olive oil and a few toppings. Bake 15 - 20 minutes or until Crust is golden brown</p> <p>Enjoy!</p>		

Claude's Recipes

Recipe Garlic Parathas		Source Vah Chef
Ingredients 2 Cups Wheat flour 1 Tablespoon Oil Water (to make soft dough) Salt To Taste 2 Tablespoons Ghee * 1 Tablespoon Rice flour 1 Teaspoon Pepper crushed 1 Teaspoon Cumin powder 1 Teaspoon Dry mango powder (amchur) 8 cloves Garlic crushed Salt To Taste	Category Breads	Servings 5 large parathas
	Notes Serve this hot with curd and onions. *Ghee is clarified butter. Cook parathas in hot cast iron pan or in a Roti Tawa/Tava (Flat Cooking Plate)	
	Instructions Take a bowl add whole wheat flour, salt, oil, water make this in to soft dough, keep it aside. Take a bowl add ghee, salt, rice flour, mix this well in this add cumin powder, crushed pepper powder, amchur powder, garlic crushed (put it in to the blender) mix it well. Divide the dough in to equal portions, Roll out each portion into thin round roti. Spread garlic mixture over the roti and fan roll the paratha and roll into a spiral, tuck loose end under roll, press with hand, using rolling pin, roll the paratha thin flat round. Cook the paratha till brown spots appears on both the sides.	

Claude's Recipes

Recipe Make-ahead Pancake And Waffle Bat		Source
Ingredients 4 1/2 c. flour 1/4 c. sugar 1 1/2 t. salt 1 package dry yeast 4 c. milk 1/2 c. marg (can use less) 6 eggs	Category Breads	
	Servings	
	Notes	
Instructions Combine dry ingredients. Warm the milk, marg, and eggs to 120 or 130 degrees F. Add to dry ingredients. Beat until smooth. Refrigerate up to four days. (you must refrigerate it for at least 12 hours.) Add 2 T. sugar after 2nd day. Very nice texture.		

Claude's Recipes

Recipe Mango Butterhorns		Source Claude Lacelle & Beth Hensperger
Ingredients 1/2 cup yoghurt 1/2 cup mangoes puree 1 egg beaten 2 Tbs evaporated milk 1/4 cup (1/2 stick) soft unsalted butter 1/2 tsp salt 3 1/4 cups unbleached all-purpose or bread flour 1 Tbs gluten add to all-purpose only 1/2 Tbs active dry yeast	Category Breads	Servings Yield: 8 large dinner rolls
	Notes Mangoes are known for their apricot-coloured fibrous flesh and fragrant perfume. The oval fruit, related to the cashew, hails from Southeast Asia and is a staple in tropical countries. Mango puree is a silky smooth, lusciously sweet, and unusual ingredient in these tender dinner rolls, losing none of its uniqueness in the cooking process. Select a mango by smelling the stem end; it should be sweet and perfumery. Mango puree freezes perfectly for 6 months.	
	Instructions <p>Method: Place the first three liquid ingredients in to a measuring cup (2 cup) and add the evaporated milk to bring the measure to 1 1/2 cup measure. Pour the liquid mix into the bread machine canister. Add the butter and then the remaining dry ingredients. Set the bread machine to "DOUGH" and start.</p> <p>When finished remove dough and knead lightly on floured board. Divide into 8 equal portions and roll each flat. Sprinkle with flour and spread soften butter on each flat. Pull one end to a point and roll from the wider base to the point. Tie in a knot or horn and place in greased sheet. Cover and let rise until doubled.</p> <p>Place in preheated oven at 375 °F oven and bake for 18 minutes or until golden. Cool on racks and then enjoy!</p> <p>Modified for bread making machine adapted from BAKING BREAD, Old and New Traditions by Beth Hensperger.</p>	

Claude's Recipes

Recipe Marbled Cranberry Bread		Source http://www.laurainthekitchen .
Ingredients Ingredients: For the Dough: 1.5 to 2 tsp Dry Yeast 1/2 cup of Whole Milk 1/4 cup of Granulated Sugar 1/2 cup of Water, warmed up to 115°F 1 tsp of Salt 1/4 cup of Unsalted Butter, melted 3 1/2 cups of All Purpose Flour Topping: 2 Tbsp of Flour 2 Tbsp of Brown Sugar 1 1/2 Tbsp of Cold Butter, diced 1 Tbsp of Melted Butter Cranberry Sauce filling	Category Breads	Servings Serves 8 to 10
	Notes For filling see Cranberry Sauce (Filling) Diabetic version: use 1 Tbsp of XylaSweet, 1 Tbsp brown sugar for topping only. Bread requires sugar to proof.	
	Instructions 1) to a bread maker/mixer, add the water, yeast and 1 tsp of the sugar. Add the melted butter, milk and then add the flour, remaining sugar and salt. 2) Set Sweet Bread mixer to Sweet Bread knead and rise. 3) When Bread machine is done you should have a smooth dough. Dump it on a floured surface, punch it down lightly and shape/roll it out to about a 20x10 inch rectangle. 4) Spread the Cranberry filling mixture all over the top, leaving a 1/2 boarder on all sides, roll it like a jelly roll starting from the long side and pinch the seams to seal. 5) Place in a zigzag pattern in a greased 9x5 inch loaf pan, brush the top with the 1 Tbsp of melted butter and set aside for just a few minutes. 6) In a small bowl, using a fork mix together all the ingredients for the topping, scatter it over the top of the bread, cover with a kitchen towel and place it in a warm spot once again and let it rise until it's doubled nicely. 7) Preheat your oven to 350 degrees and let the bread bake for about 40 minutes or until the bread sounds a bit hallow when tapped. Let it cool for about 10 minutes in the pan, and then carefully remove it to a rack to cool completely.	

Claude's Recipes

Recipe Matnakash Soviet Bread		Source C.E.L. and samelder.hubpages.
Ingredients 30 g oil 350ml water [300ml water & 50ml wine] 0.5 teaspoon of salt 1.5 teaspoon of sugar 500g Flour [2/3 cup pre-soaked Cracked Green Wheat (Freekeh or Bulgar) plus 50 g flour] 1.0 teaspoon of yeast 1.5 Tbsp gluten * pinch Vit C * [sesame seeds, niger seeds] [1 egg beaten for wash] [30g flour and 150g water for wash]	Category Breads	Servings 1 [or 2] loaves, 14-18 slices total
	Notes * Adding Gluten to "all purpose" flour improves the bread's elasticity as does Vitamin C. White wines like medium dry Riesling works well. Also try coating the surface of the loaves with sweetened tea essence before baking instead of beaten egg wash. OR cooked (thickened) flour (30g) and water (150g) wash can also be used as a traditional wash. Sprinkle Sesame seeds and/or Niger seeds. Matnakash is a traditional soft Armenian bread. Also a Soviet staple.	
	Instructions If using Freekeh, presoak over-night in 2 cups of water and stain before using. Place first 5 +2* ingredients, in that order into the bread-maker mixing container. Set bread-maker to artisan dough setting (no bake) and start. This should take about 2 to 2.5 hours. Gently place dough on low stick surface. if necessary you can use a bit of flour, to prevent sticking. Shape into a rounded ball with a deep fist sized inner indent, then allow 20 or more minutes for dough to rise. Pre-heat the oven, with baking stone, to 250°C (450°F), a steam pan or water mister will help. Apply your wash to the top of the loaves. Bake on very hot stone for 15-18 minutes, near the end of cooking, you may place loaf under broiler to get a very brown crust. Eat and enjoy with lamb kabobs.	

Claude's Recipes

Recipe Nan Bread	Source Claude Lacelle
Ingredients 1 egg 1/2 cup yoghurt add water (to the above to make a total of 1 1/4 cups of fluid) Add to bread maker in this order: Fluid from above 4 Tbsp melted butter 1/4 tsp salt 3 1/4 cups flour 1/8 tsp vitamin C 2 tsp gluten (optional)* 1/2 tsp of nigella (a type of black onion seed) 1 1/2 Tbsp of sugar 2 tsp of yeast (fast acting) oil / ghee	Category Breads
	Servings Makes 8 to 9 flat loaves
	Notes * optional, this will make the Nan harder to stretch but gives the nans more chew!
Instructions Set bread maker to dough setting and start. When dough is ready (about 1.5 hours) knead on floured board and divide into 8-9 balls. cover and let rest for 10 minutes. Pre-heat up the BBQ [or outdoor wood oven] (very hot), when ready dip dough into a small bowl with oil/ghee and coat well. Stretch the dough with your hands to produce a long flat loaf and place on hot grill. Flip loaf when well browned and cook other side the same way. Cooking nans is very fast so watch them very carefully. Brush with melted butter and serve. Enjoy! Ride, Eat, Sleep & Repeat!	

Claude's Recipes

Recipe Newfie Biscuits		Source Chef at Large, Michael Smith
Ingredients 2 cups all-purpose flour 1 Tbsp baking powder 1/4 tsp salt 1/4 cup butter, frozen stick, grated. 7/8 cup milk	Category Breads	Servings Makes 1 pan of Biscuits
	Notes Preheat oven to 400° F. 1/4 - cup butter = 1/2 stick butter Serve hot with butter.	
	Instructions <p>Mix first 3 dry ingredients. Grate frozen butter and add to dry ingredients, mix softly to coat butter with flour. Add milk and mix lightly with handle of wooden spoon, form into lumpy ball and flatten on well floured surface.</p> <p>Fold and flatten a few times but do not kneed. Flatten to 1/2 inch thick and cut into triangles (3x3x4.25 inches).</p> <p>Place on ungreased pan and cook at 400°F for 10 - 12 minutes. Leave in longer if tops are not golden brown.</p>	

Claude's Recipes

Recipe Oatmeal-Bulgur Wheat Bread		Source Baking Bread & C.E.L.
Ingredients Sponge: 1.5+ tsp dry active instant yeast 1 Tbsp brown sugar 1/3 cup bulgur wheat #2 or #3 1 & 1/8 cup warm water 1 cup unbleached flour Dough: 1.5 Tbsp grape seed oil 2/3 cup rolled oats 2 Tbsp wheat bran 2 Tbsp brown sugar 1/2 Tbsp. salt 1.5 cups all purpose flour (or more)	Category Breads	Servings 1 large round bread
	Notes use artesian bead dough setting on bread machine	
	Instructions Prepare sponge in Bread Machine with preheat and custom mode 20 minutes. (or cover in bowl and let stand at room temps for 1 hour) Add the remaining 6 ingredients to the bread mixer and set on custom mix or artisan loaf setting minus the bake phase. Preheat oven to 375°F. Form into round loaf on a floured surface. Paint top with cool water and roll top of loaf onto a surface of rolled oats, coat lightly. Let rise covered on on parchment until double in size near or on warm oven. Slide loaf/parchment onto oven-stone and bake for 35 to 45 minutes. Remove parchment and allow to cool on baking rack.	

Claude's Recipes

Recipe Olive Oil Matzo		Source Mark Bittman, in the NYTimes
Ingredients 2 cups flour 1/2 teaspoon salt 1/3 cup olive oil Sea salt, optional.	Category Breads	Servings Yield: 12 servings.
	Notes	
	Instructions <ol style="list-style-type: none">1. Heat oven to 500 degrees. Put flour, salt and olive oil in a food processor. Once machine is on, add 1/2 cup water. Continue to run machine until dough forms a firm ball, rides around on blade and is not at all sticky. (If you prefer, whisk together the water and oil and add this to machine all at once.)2. Cut dough into 12 small balls — this is easiest if you cut the ball in half, then half again, then into thirds — and flatten each into a 3- to 4-inch patty. On a well-floured surface, use a rolling pin to roll each patty into a 6- to 8-inch circle. The shapes can be irregular, but dough should be so thin you can almost see through it.3. Put dough on ungreased cookie sheets, sprinkle with sea salt if you like, and bake for about 2 to 3 minutes, keeping a very close eye on breads — they can burn very quickly. Once they begin to puff up and brown, flip and cook for another minute or so on second side. Repeat with all the dough and let cool completely.	

Claude's Recipes

Recipe Palak Poori		Source http://www.youtube.com/watch?
Ingredients 1/2 cup Maida (all-purpose flour) 1 Tbs Oil Oil for deep frying Salt to taste 1 Tbs Sooji/ Semolina 1/2 cup Spinach puree 2 Tbs Water 1 cup Wheat flour (atta)	Category Breads	Servings
	Notes	
	Instructions <ol style="list-style-type: none">1. Wash and chop palak. Grind palak in a blender and turn it into a fine paste.2. In a bowl, add sooji, little water, oil, salt and mix well.3. Add wheat flour (atta), maida, and spinach puree, mix all of these together to make a tight/tough dough, add water only if needed.4. Divide the dough into lemon sized balls and roll each of them by dusting some flour or with oil into small puris with a rolling pin.5. Heat oil in a kadai. When the oil is hot enough, fry all the puris one by one from both the sides until they turn slightly brown in colour and get puffy.	

Claude's Recipes

Recipe Pan Buns deluxe (bread Machine)		Source Claude Lacelle
Ingredients 1+ cup Milk 1/4 tsp Salt 1 1/2 Tbsp Butter 3 1/4 cups Bread Flour 1 1/2 Tbsp Sugar 1 3/4 tsp Yeast (quick)	Category Breads	Servings
	Notes	
	Instructions Pour in liquid ingredients then add flour ... as per the list. Set machine to "dough" setting and start. When done cut into 2 loaves and place in greased pan. Proof until doubled and place into a 350°F oven for 15-20 minutes. Brush with melted butter.	

Claude's Recipes

Recipe Pecan Caramel Oatmeal Rolls		Source
Ingredients 1 C. boiling water 1/2 C. margarine 1/2 C. sugar 2 tsp. salt 2 pks. dry yeast 1 C. warm water 2 eggs, beaten 4 C. flour 1 1/2 C. oatmeal (dry) Caramel Sauce 1/2 C. margarine 2/3 C. brown. sugar, packed 2 T. corn syrup 1 tsp. water 1 C. whole pecans.	Category Breads	Servings
	Notes	
	Instructions <p>In large bowl combine boiling water, margarine, sugar and salt; cool to lukewarm. Dissolve yeast in warm water and add to mixture. Add beaten eggs and mix well. In small bowl stir together flour and oats. Add oat mixture gradually to the liquid mixture; mix well. You may need to add more flour to prevent dough from sticking. Knead dough until smooth. Place in oiled bowl and cover; let rise until doubled in size. Punch dough down and form into desired shape. Let rise until doubled.</p> <p>In medium sauce pan heat ingredients for caramel sauce (except pecans); bring to a boil stirring constantly. Remove from heat; pour into greased 13x9x2 inch baking pan. Place pecans evenly in pan on top of sauce and place shaped rolls on top of pecans. Bake in 350 degree oven for 20-25 minutes or until rolls are golden brown. Makes 1 1/2 dozen rolls.</p>	

Claude's Recipes

Recipe Pizza Dough		Source
Ingredients 30 ml Olive Oil 200 ml Water warm 1/4 tsp Salt 2 1/2 cups all-purpose Flour 2 tsp sugar 2 tsp fast acting dry Yeast	Category Breads	
	Servings	
	Notes	
Instructions In an bread making machine, add liquid ingredients followed by the dry ingredients. Select "Pizza" or "Dough" setting and press start. Pat dough into a lightly greased pan. Let stand for 10 minutes. Preheat oven to > 400 °F /200 °C. Add toppings. Bake 15 - 20 minutes or until crust is golden brown Enjoy!		

Claude's Recipes

Recipe Plum Bread		Source
Ingredients 3c sugar 2 c oil 6 eggs ----- 4 c flour 2 tsp of cinnamon 1/2 tsp allspice 1/2 tsp nutmeg 1 tsp salt 1 tsp vanilla 2 tsp soda 2 c nuts (optional) 4 lg jars of strained baby plums Glaze 5t marg 1/4 c milk 1/2 c powder sugar 1/4 tsp salt 1/2 tsp vanilla -- Blend until smooth.	Category Breads	
	Servings Serves 3 regular loaves	
	Notes	
Instructions Mix the sugar, oil, and eggs in a small bowl Mix the rest of the ingredients together and add to above. Put in 4 5x7 pans. Bake 1 hour at 350 degrees.		

Claude's Recipes

Recipe Popovers		Source Mark Bittman, in the NYTimes
Ingredients 4 tablespoons melted butter 2 eggs 1 cup milk 1 tablespoons melted butter 1 teaspoon sugar 1 teaspoon salt [1/4-1/2 teaspoon baking powder] 1 cup all-purpose flour 1 teaspoon fresh thyme (or 1/2 teaspoon dried), optional.	Category Breads	Servings Yield: 12 popovers.
	Notes After baking, cut a slit in the side of the popover to let the steam escape. This helps them stay crisp and prevents deflation. Baking powder is optional.	
	Instructions <ol style="list-style-type: none">1. Preheat oven to 425 degrees. Drizzle a teaspoon or so of melted butter in each cup of a 12-cup muffin pan or a popover tin and put it in oven while you make batter.2. Beat together the eggs, milk, 1 tablespoon butter, sugar and salt. Beat in the flour a little bit at a time and add thyme if using; mixture should be smooth.3. Carefully remove muffin tin from oven and fill each cup about halfway. Bake for 15 to 20 minutes, then reduce heat to 350 degrees and continue baking for 15 minutes more, or until popovers are puffed and browned. Do not check popovers until they have baked for a total of 30 minutes. Remove from pan immediately and serve hot.	

Claude's Recipes

Recipe Pumpnickel		Source From: Anne O.
Ingredients 1.25 cup warm water 1.5 Tbsp vinegar 1.5 Tbsp veggie oil 1.5 Tbsp molasses 2 Tbsp packed brown sugar 2.5 tsp cocoa 2.5 tsp instant coffee or 2 shots espresso 1.5 tsp caraway seeds 1.5 tsp dried minced onion 1.5 tsp gluten 1.25 tsp salt 2.4 cup bread flour 1.6 cup rye flour 2.5 tsp yeast	Category Breads	Servings Makes 2 pound loaf
	Notes	
	Instructions Put in wet ingredients followed by the dry with the yeast last. Use basic white cycle or as indicated by manufacturer of the bread maker. Bake at 400°F oven until done. Tapped loaf should sound very hollow when done.	

Claude's Recipes

Recipe Pumpkin Bread		Source
Ingredients (SIFT TOGETHER INTO BOWL) 3 1/3 cups flour 1 1/2 teaspoons salt 1 teaspoon cinnamon 1 teaspoons nutmeg 2 teaspoons soda (ADD) 1 cup cooking oil 4 eggs 2 cups cooked pumpkin 2/3 cup water 3 cups white sugar 1 cup chopped pecans	Category Breads	
	Servings	
	Notes	
Instructions Mix well then divide batter evenly into 3 - one pound coffee cans that have been greased and floured. Bake one hour at 350 degrees.		

Claude's Recipes

Recipe Southern Corn Bread		Source
Ingredients 1 c corn meal 1/4 tsp. baking soda 1 egg 1/4 c cooking oil 1 Tbs. baking powder 1/4 tsp. salt 1 1/3 c. buttermilk	Category Breads	
	Servings	
	Notes	
Instructions Mix thoroughly, pour into hot, greased skillet and bake.		

Claude's Recipes

Recipe Waffles		Source Claude Lacelle
Ingredients In a bowl measure and mix the dry ingredients ..: 1 cup Flour 1/2 tsp Salt 2 tsp Baking Powder 1 Tbsp Sugar In another bowl combine ... 1 1/2 cups of milk 3 egg yolks 1/2 cup Veggie Oil In another bowl whip 3 egg whites until fluffy	Category Breads	Servings
	Notes	
	Instructions Add wet to dry ingredients then fold in egg whites. Pour 2/3 cup of mixture (in an X pattern) on to greased waffle iron, close and bake until crust is golden brown and comes away easily. Enjoy!	

Claude's Recipes

Recipe Zucchini Bread		Source
Ingredients 1 c. oil 3 eggs 2 c sugar 2 c zucchini 2 t vanilla 3 c flour 1 t soda 1/4 t baking powder 1 t salt 2 t. cinnamon 1/2 nutmeg, ground 1/2 cup chopped Nuts	Category Breads	
	Servings	
	Notes	
Instructions Combine oil, eggs, sugar, zucc & vanilla in bowl. Stir in dry ingred. with out beating. Greased pan 325° for 1 - 1.5 hr		

Claude's Recipes

Recipe Apple or Cherry Tort		Source Ingeborg Blohm / Dr Oetker
Ingredients 100-125 g. butter 125 g. sugar 2-3 eggs pinch of salt some lemon zest 200 gm all purpose flour 2 tsp. Baking Powder 1-4 Tbsp milk or yougurt 4 apples, quartered and sliced	Category Cakes	
	Servings 12 servings	
	Notes This recipe would also work with other fruit such as prune plums.	
Instructions Mix (blend) 2 first ingredients, add eggs beat, add the rest of dry ingredients. Add a little milk to moisten. Pour into greased spring form and place quatered/sliced apple/cherries on top. 40 -50 min @ 350°C oven		

Claude's Recipes

Recipe Banana Cake (Mom's)		Source Gami, great, great grandfather
Ingredients 1/2 cup butter 1 cup sugar 2 eggs 4 Tbsp sour milk or yogurt 2 mashed bananas 1 tsp vanilla 1 3/4 cup flour 2 tsp baking powder 1/4 tsp salt [1/2 C. chopped walnuts]		Category Cakes
		Servings
		Notes My mom tells me that this recipe is very old, apparently from my great, great, Irish grandfather Doran. Where he got his bananas from I do not know. Nuts are optional in this recipe.
Instructions Mix together first 4 ingredients, add mashed bananas and vanilla. Mix dry ingredients and add to above without over mixing. Pour into greased 8"x8" loaf pan. Bake 350°F degrees for 30 - 40 minutes.		

Claude's Recipes

Recipe Blueberry Buckle		Source http://www.foodnetwork.com
Ingredients Cake: 9 ounces cake flour, ~ 2 cups 1 teaspoon baking powder 1/2 teaspoon kosher salt 1/2 teaspoon ground ginger 2 ounces unsalted butter, 21 °C 5 1/4 ounces sugar, ~ 3/4 cup 1 large egg 1/2 cup whole milk 15 ounces fresh whole blueberries, ~ 3 cups Topping: 3 1/2 ounces sugar, ~ 1/2 cup 1 1/2 ounces cake flour, ~ 1/3 cup 1/2 teaspoon freshly ground nutmeg 2 ounces unsalted butter, chilled and cubed	Category Cakes	Servings 8-12 servings
	Notes	
	Instructions <p>For the cake: Preheat the oven to 375 °F.</p> <p>Spray a 9 by 9-inch glass baking dish with nonstick spray and set aside.</p> <p>In a medium mixing bowl whisk together the flour, baking powder, salt and ground ginger. Set aside.</p> <p>In the bowl of a stand mixer, with the paddle attachment, beat together the butter and sugar on medium speed until light and fluffy, approximately 1 minute. Add the egg and beat until well incorporated, approximately 30 seconds. Add 1/3 of the flour mixture and beat on low speed just until incorporated and then add 1/3 of the milk and beat until incorporated. Repeat, alternating flour and milk until everything has combined. Gently stir in the blueberries and pour the mixture into the prepared baking dish.</p> <p>For the topping: In a small bowl combine the sugar, flour and nutmeg. Add the butter and work into the dry ingredients using a fork to combine. Continue until the mixture has a crumb-like texture. Sprinkle the mixture on top of the cake. Bake on the middle rack of the oven for 35 minutes or until golden in color. Cool for at least 10 minutes before serving.</p>	

Claude's Recipes

Recipe		Source
Carrot Cake with Pineapple & Pecans		Yo B.
Ingredients		Category
2 cups	all purpose flour	Cakes
2 tsp	baking powder	
2 tsp	cinnamon	Servings
1 tsp	baking soda	Serves 8
3/4 tsp	salt	
1/2 tsp	nutmeg	Notes
3/4 cup	granulated sugar	See "Cream Cheese Frosting" recipe for icing.
3/4 cup	packed brown sugar	Reduce the sugars for a less sweet cake try 1/2 cup of each sugar.
3	eggs	Make-ahead: Cover with plastic wrap and store at room temperature for up to 2 days. Or oven-wrap with heavy duty foil and freeze for up to 2 weeks: let thaw before continuing.
3/4 cup	vegetable oil	
1 tsp	vanilla	
2 cups	grated carrots	
1 cup	drained canned crushed pineapple	
1/2 cup	chopped pecans	
Instructions		
Preparation: Grease and flour 13- x 9-inch (3.5L) metal cake pan; set aside.		
In large bowl, whisk together flour, baking powder, cinnamon, baking soda, salt and nutmeg. In separate bowl. beat together granulated and brown sugars, eggs, oil and vanilla until smooth; pour liquids over flour mixture and stir just until moistened. Stir in carrots, pineapple and pecans. Spread in a prepared pan (above).		
Bake in center of 350°F (180°C) oven for 40 minutes or until cake tester inserted into the center of the cake comes out clean. Let cool in pan on rack.		
Spread Cream Cheese Frosting over the top of cake. Enjoy!		

Claude's Recipes

Recipe CHOCOLATE AVOCADO CAKE		Source http://www.craftycookingmama .
Ingredients 3 cup all-purpose flour 6 tablespoon cocoa powder 2 teaspoon baking powder 2 teaspoon baking soda ½ teaspoon salt ¼ cup vegetable oil 1 ripe avocado, mashed smooth 2 cups water 2 tablespoon white vinegar 2 teaspoon vanilla extract 1 cup granulated sugar/xyla	Category Cakes	Servings 12 - 16 servings
	Notes Preheat oven to 350°F Two large mixing bowls Tube pan. or Try using a muffin tray with parchment paper liners. Optional: Chopped nuts, dry fruit and chocolate bits may be added to the dry mix.	
	Instructions Grease and flour a tube pan. In a large mixing bowl, whisk together flour, cocoa powder, baking powder, baking soda and salt. Set aside. In a separate bowl, whisk together the vegetable oil, avocado, water, vinegar and vanilla. Whisk until well combined. Whisk sugar into the wet mix. Add the wet mixture to the flour mixture all at once. Beat with a whisk (by hand) until smooth. Pour batter into a greased tube pan. Bake for 45 to 55 minutes (@ 350°F) or until a toothpick inserted comes out clean. Let cake cool in pan for 15 - 20 minutes on a cooling rack. Turn cake out onto cooling rack to cool completely before frosting.	

Claude's Recipes

Recipe CHOCOLATE LAVA CAKE		Source WEB
Ingredients 1 stick butter 3 eggs 1 egg yolk 1 cup semi sweet chocolate chips 1 tbs Vanilla 6 tbs flour 1 cup powdered sugar	Category Cakes	
	Servings 4-8	
	Notes For topping: Ice cream, Caramel drizzle, chocolate ice cream topping. Pressure Cooker 4 Pyrex 6oz bowls	
Instructions Place chocolate chips and butter in a large bowl and microwave for 2 minutes mix until well combine. ~Mix in powdered sugar until smooth. ~Add 3 eggs and egg yolk until well combined. ~Add Vanilla and flour and stir until well combine. ~Spray each Pyrex Bowl with pam cooking spray. ~Pour batter into each bowl filling to the top. ~Place your trivet in your instant pot with one cup of water. ~Place your bowls on the trivet. ~Try to fit 3 on the bottom and one on the top. ~Place your pot on MANUAL HIGH PRESSURE for 9 minutes. ~Do a quick release. ~Remove from the Instant pot and place upside down on a plate Top with ice cream, caramel, and magic shell. ~For Peanut butter Lava Cake: Same directions as above but mix together 4 tbs peanut butter, 1 tbs butter, 2 tbs powdered sugar. Pour batter half way in each cup and Place Peanut butter mixture in the center. Cover with more chocolate batter. Cook as directed above.		

Claude's Recipes

Recipe Chocolate Mayonnaise Cake		Source Yo B.
Ingredients 2 cups flour 1/2 cup cocoa 1 1/2 tsp baking soda 1/4 tsp salt 1 cup sugar 3/4 cup mayonnaise 1 cup water 1 tsp vanilla		Category Cakes
		Servings
		Notes Preheat oven to 350° F. 9 x 13 pan
Instructions Sift together the flour, cocoa, soda and salt. Cream together the sugar, mayonnaise, water and vanilla. Add dry ingredients to the creamed mixture; stir until well blended. Pour batter into greased and floured layer cake pans (or a 9 x 13 pan). Bake at 350°F for about 25 minutes.		

Claude's Recipes

Recipe Chocolate Upside Down Cake		Source
Ingredients 3/4 C. SUGAR 2 TBSP. SHORTENING 1/2 C. MILK 1 tsp. VANILLA 1 C. FLOUR 2 tsp. BAKING POWDER 1/2 tsp. SALT ----- 1/2 C. SUGAR 1/2 C. BROWN SUGAR 1/4 C. COCOA 3/4 C. CHOPPED NUTS	Category Cakes	Servings
	Notes	
	Instructions MIX TOP INGREDIENTS AND POUR INTO 9 INCH PAN AND COVER WITH BOTTOM INGREDIENTS POUR 1 CUP BOILING WATER OVER THE ABOVE. BAKE 30 - 35 MINUTES AT 350°.	

Claude's Recipes

Recipe Cranberry Nut Loaf		Source Breadmaker cookbook
Ingredients 120 ml Orange Juice 1/4 cup Butter or Margarine 1 large Egg 2 cups All Purpose Flour 3/4 cups Sugar 1 Tbsp Grated Orange Peel 1 1/2 tsp Baking Powder 1/2 tsp Salt 1/2 tsp Baking Soda 3/4 cups Whole Cranberries 1/2 cups Chopped Walnuts		Category Cakes Servings 1 Loaf Notes I would suggest strongly to mix this batter in the bread maker but remove batter from maker before the cooking process starts. Pour batter into a greased pan and bake at 350°F for 30 -40 minutes, until inserted stick comes out clean.
Instructions Measure orange juice, butter and egg into the bread pan set aside. In medium mixing bowl, combine remaining ingredients except cranberries and nuts. Stir. Add mixture to bread pan. When the "add fruit/nut" beep sounds add cranberries and nuts. Press Stop to clear display. Press Select until number appears on the display for the "Quick Bread" setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.		

Claude's Recipes

Recipe Cream Cheese Frosting		Source Yo B.
Ingredients 8 oz pkg cream cheese (soft) 1/4 cup butter softened 1/2 tsp vanilla 1 cup icing sugar	Category Cakes	Servings covers 1 large cake
	Notes	
	Instructions In a bowl. beat cream cheese with butter until smooth. Beat in vanilla. Beat in icing sugar, one-third at a time, until smooth. Spread over top of cake, cookies or squares. Enjoy!	

Claude's Recipes

Recipe Green Tomato Cake		Source Yo B.
Ingredients 1 cup sugar or Xyla 3 eggs 1 tbsp vanilla ½ cup oil or margarine ½ cup applesauce/crushed pineapple ½ cup plain yogurt 3 cups green tomatoes, mashed 3.5 cups flour (1½ white, 1½ whole wheat) 2 tsp baking powder 1¼ tsp baking soda 1 tsp salt 1 cup walnuts or pecans 1 cup cranberries, if desired		Category Cakes
		Servings
		Notes Preheat oven to 350° F.
Instructions Beat the sugar and the eggs. Add oil, vanilla, applesauce, yogurt and green tomatoes. Blend in dry ingredients, walnuts and cranberries. Bake at 350°F for 12 minutes. Reduce heat to 325°F and bake for 50 minutes.		

Claude's Recipes

Recipe Green Tomato Cake		Source Yolande B.
Ingredients 2 cups Green Tomato 2 Eggs 1 cup Oil 1 tbsp Vanilla 2 1/2 cups all-purpose Flour 3/4 cup Sugar 1 1/2 Tbsp Baking Powder 1 cup each Nuts and/or dried Fruit* [Nutmeg or Pumpkin spice or Pandan]		Category Cakes Servings 8-10 Notes Danish Dough Whisk http://www.leevalley.com works well. *Chopped Dried Fruit: Dates, Prunes, figs, dried apricots, apples, peaches etc. Nuts: Chopped almonds, pecans, walnuts, filberts etc. Optional: To Make Pumpkin spice: 4 Tsp Ground Cinnamon, 2 Tsp Ground, Ginger, 1 Tsp Cloves or Allspice, 1 Tsp Nutmeg or Mace
Instructions Pre-heat oven to 325°F . Grease a large Bundt Pan. In a blender, blend the liquid ingredients well. Combine dry ingredients in a large mixing bowl. Add liquid to dry and mix into a pancake like batter. Do not over mix. Pour batter into Bundt Pan, sprinkle top with coarse sugar and place at the bottom rack in the oven. Bake for 35-40 minutes		

Claude's Recipes

Recipe Kaethe's Egg Liqueur Cake		Source Kaethe
Ingredients 250 gm butter 250 gm sugar 5 Eggs 1 pkg of vanilla sugar 200 gm all purpose flour 1 envelope baking powder (1.5 to 2 tsp of powder) 250 gm walnut pieces 100 gm baking chocolate shredded. 250 mL of egg liqueur	Category Cakes	Servings
	Notes Don't even start to count the calories in this cake, just enjoy the texture and taste, mmmmmm good.	
	Instructions Cream butter and sugar, add the eggs one at a time, then add baking powder, flour and nuts etc. Pour cake dough in to a well buttered and crumbed fluted baking pan. Bake 225 °C (200 °C convection) 60 to 65 minutes	

Claude's Recipes

Recipe One Bowl Apple Cake		Source Yo B.
Ingredients 2 eggs 1 ³ / ₄ cups sugar 2 tsp cinnamon ½ cup oil 6 crisp apples 2 cups flour 2 tsp baking soda	Category Cakes	Servings
	Notes Preheat oven to 350° F. Greased one 9x13 or two 9" round pans.	
	Instructions <p>Preheat oven to 350°. In a large bowl, mix the eggs, sugar, cinnamon and oil. Peel and slice the apples and add to mixture in bowl (coating as you go to keep apples from turning brown.)</p> <p>Mix together the baking soda and flour and add to the ingredients in the bowl. Mix well (best with a fork) until all of the flour is absorbed by the wet ingredients.</p> <p>Pour mixture into a greased one 9x13 or two 9" round pans. Bake for approximately 55 minutes.</p>	

Claude's Recipes

Recipe Pound Cake		Source
Ingredients 1/2 lb. butter 1/2 cup shortening 3 cup sugar 1 cup milk 6 eggs 2 tsp vanilla 1 tsp lemon flavor 1 tsp baking powder 1/2 tsp salt 3 cup flour	Category Cakes	
	Servings	
	Notes	
Instructions Cream butter and shortening then add sugar. Cream together. Add eggs one at a time. Mix flavoring with milk. Shift baking powder and salt in with flour, at least one time. Add milk and flour alternately with other ingredients. Bake at 325 degrees for 1 1/2 hours.		

Claude's Recipes

Recipe Sous Vide Cheesecake		Source Sous Vide Everything
Ingredients CRUST: * 1 Package Nilla Cookies or 300 g of graham cracker * 1/4 Cup Of Granulated Sugar (adjust To Taste) * 1/3 Cup Butter, For Softer Consistency Add An Extra Teaspoon BATTER: * 4 (8 Ounce) Packages Cream Cheese * 1 1/2 Cups White Sugar * 3/4 Cup Milk * 4 Eggs * 1 Cup Sour Cream * 1 Tablespoon Vanilla Extract * 1/4 Cup All-purpose Flour	Category Cakes	Servings 8 -10
	Notes Cook sous vide for 1.5 hours (90 minute) @ 85°C. Butter inside mason jars to help release the cheese cakes if needed.	
	Instructions <p>Crust: In a bowl, mix all ingredients by hands until you have a crumble like mixture.</p> <p>Batter: In A blender at low speed blend the cream cheese, then the milk, eggs, one at a time, sour cream, Vanilla, and finally add the flour. Mix well into a smooth batter but avoid over mixing.</p> <p>Cake: Place some of the crust crumble into the bottom of a small mason jar and pack down well. Fill to top with the batter. Cook sous vide for 1.5 hours (90 minute) @ 85°C.</p> <p>Refrigerate overnight, Top with your favourite toppings and serve right in the jars.</p>	

Claude's Recipes

Recipe Splenda Chiffon Cake		Source Claude Lacelle
Ingredients 2 1/4 cups white cake flour, sifted 1 1/2 cups SPLENDA. Granular 1 Tbsp. baking powder 1 tsp. salt 1/2 cup canola oil 2 large egg yolks 3/4 cup water 1 tsp. vanilla extract 1 tsp. cream of tartar 8 large egg whites	Category Cakes	Servings Serves: 12
	Notes Cooking and Baking Tips Preparation Time: 20 minutes Serving Size: 1/12 cake	
	Instructions <ol style="list-style-type: none">1. Preheat oven to 325 F. Sift together cake flour, SPLENDA, baking powder and salt into a very large mixing bowl.2. Make a well in the dry ingredients and add egg yolks, water, vanilla and oil into the well. With an electric mixer beat on high speed for 30 seconds or until smooth.3. In a separate bowl, combine egg whites and cream of tartar. Beat with mixer until stiff peaks form, approximately 3 minutes.4. Gently fold in 1/5 of the egg whites to the batter. Repeat this step, adding a small portion of the egg whites at a time and folding after each addition. The batter should be uniform and light textured in appearance, clumps of egg whites should not be visible in the mix.5. Pour the mixture into a 10" tube pan and bake for 60 minutes.6. Remove cake from the oven. Invert cake in pan and place center tube of cake over a narrow bottle neck or inverted funnel. Cool for 45 minutes. Gently loosen cake from sides and tube before turning out of tube pan.	

Claude's Recipes

Recipe Stollen (Quark)		Source Mammi / Dr. Oetker 1976
Ingredients 500g all purpose flour 200g sugar 3.75 tsp baking powder dash salt (salted butter then omit salt) 175g unsalted butter, room temp. 250g shredded quark/unsweetened ricotta, dry. 2 eggs 1.5 tsp vanilla extract 1/4 tsp rum or rum extract 1/4 tsp almond extract 4 drops lemon oil or 1/2 tsp lemon rind 1/32 tsp cardamon (a pinch) 1/4 tsp nutmeg 1/4 tsp cinnamon 1/8 tsp allspice 90g walnuts and/or pecans 125g dried raisins * 125g blanched, roasted almonds and/or hazelnuts, ground 150g cut mixed fruit, dusted in flour Topping: 50g melted butter 50g icing sugar	Category Cakes	Servings One large Stollen
	Notes Preheat oven to 400°F. *Soak dried raisins in enough cognac/brandy to cover raisins, soak overnight or until plump. Dust with flour before adding to dough	
	Instructions <p>Sift flour and baking powder together in a bowl. Form depression in center, add sugar, eggs & spices. Mix by hand into a thick dough. Add butter, quark/cheese, raisins, nuts and mixed fruit. Mix by hand. Flatten into an oval, approx. 25cm x 50cm. Mark 50cm length into thirds. Fold left third over center third, then right third over left. Crimp down top edge. Reduce oven to 325°F, bake for 75 min.</p> <p>Immediately after removing from oven, coat with butter, then sift a layer of icing sugar over top surface - icing sugar will soak into butter. Allow to cool fully. Wrap in several layers of plastic cling film completely. Must be sealed. Wrap in several layers of aluminum foil. Let sit for at least five to six weeks in a cool dry place. Do not refrigerate. Before serving, sift a thin topping of fresh icing sugar over top surface. Slice and enjoy.</p>	

Claude's Recipes

Recipe Yo's Coffee Cake		Source Yo B.
Ingredients 1/2 cup butter 2/3 cup sugar (3/4 cups for sweeter) 2 eggs 1 cup sour cream 1 tsp. vanilla 2 cups flour 1 tsp. baking soda (or baking powder) pinch of salt Mix an additional 1/4 to 1/3 cup sugar 2 tsp. cinnamon	Category Cakes	Servings 8-12
	Notes Yo says: Original recipe had 1 cup of sugar for this coffee cake! I started using 2/3 to 3/4 cup sugar instaed... and use the remaining 1/3 (or 1/4) cup with the cinnamon for the additional sugar (original recipe used 1/4 cup of sugar). Claude says: Substitute Xyla for sugar 1:1 for diabetic diets. (note: Xyla has 60% of the calories of regular granulated sugar and has great prebiotic properties but it may cause bowel upset. Continued use of Xyla causes these effects to diminish. Also be aware that Xyla is toxic to dogs.)	
	Instructions Cream the butter with the sugar; add eggs (one at a time) and mix well. Blend in sour cream and vanilla. Add dry ingredients and mix. In a well greased tube pan, spread half the batter; sprinkle with half of the cinnamon/sugar mixture. Spread remainder of batter over the first layer and sprinkle with the rest of the cinnamon mixture. Swirl a chopstick to the bottom of the pan. Bake at 350-F for approx. 25 to 30 minutes or until toothpick comes out clean. Enjoy!	

Claude's Recipes

Recipe Caramel Corn		Source
Ingredients 3 -4 quarts popped corn 1/4 C. margarine 1/2 C. brown sugar 1 T. dark syrup 1 T. light corn syrup 1/8 tsp soda 1/4 C. salted peanuts	Category Candy	
	Servings	
	Notes	
Instructions Combine margarine and brown sugar, corn syrup and salt. Heat, stirring constantly until margarine is melted and sugar is dissolved. Continue cooking, stirring occasionally for 3 minutes. Add soda add stir until mixture is evenly colored, light and foamy. Add popped corn and peanuts, stirring to evenly coat with caramel sauce. Pour on to wax paper and separate kernels. Let set a few minutes.		

Claude's Recipes

Recipe Walnut Toffee		Source
Ingredients 1 cup butter 1 cup white sugar 1 Tbs. corn syrup 3 Tbs. water 1 cup chopped nuts 12-16 oz. chocolate chips 1/2 cup nut meal	Category Candy	
	Servings	
	Notes	
Instructions Melt butter, gradually stir in sugar. Add syrup & water. Cook over med. heat - stirring constantly to 290 degrees. Add walnuts cook 3 minutes and keep stirring. Pour on a butter pan. Allow to cool then cover one side with half of the melted chips and sprinkle with nut meal. Allow that side to become hard then turn over and cover the other side with melted chips & nut meal. This recipe is best done in cold weather.		

Claude's Recipes

Recipe Basil-Swiss Shortbread Bites		Source Yo B.
Ingredients ½ cup butter, softened 1 tsp. sugar 1 cup shredded Kraft Swiss Cheese 1 cup flour 2 tsp. dried basil leaves, crushed ½ tsp paprika	Category Cookies	Servings
	Notes Preheat oven to 350° F. Parchment paper-covered baking sheet and wire cooling racks.	
	Instructions <p>HEAT oven to 350°F. Beat butter and sugar until well blended. Add cheese; mix well. Mix flour and seasonings and add to cheese mixture; stir until well blended.</p> <p>DIVIDE dough in half. Roll each half into 9-inch log on lightly floured surface; cut into ½ inch-thick slices. Place in single layer on parchment paper-covered baking sheet.</p> <p>BAKE 14 to 16 min. or until golden brown. Transfer to wire racks; cool completely.</p>	

Claude's Recipes

Recipe Biscotti		Source Yo's Friend
Ingredients 1.5 cups all purpose flour, sifted 1 cup sugar 1 Tbsp baking powder 1 cup nuts and/or dried fruit* zest from two limes or one lemon or one orange 2 eggs 1/2 cup extra virgin olive oil		Category Cookies
		Servings 20-28 pieces
		Notes *roasted and salt-free almonds, pistachios or hazelnuts, and/or dried cranberries or blueberries (or other dried fruit)
Instructions <p>In a large bowl, combine the flour, sugar, baking powder, nuts/fruit & zest. In a small bowl, lightly beat the eggs and oil together. Combine the wet and dry ingredients by hand; if the dough is too sticky, add a bit of flour. The final dough should be somewhat sticky; do not over-mix. Divide the dough in three and place on a cookie sheet lined with parchment paper. Shape into loaves approximately one inch high, six inches long and 2.5 inches wide. Ensure that they are well spaced, as the loaves will expand during cooking; cook immediately. Cook at 350°F for 20 minutes or until lightly golden but still soft. Remove from oven and transfer the loaves carefully to a cutting board as they will be fragile. Slice each loaf diagonally into 3/4 inch pieces. Discard the parchment paper and lay the slices down on the baking tray. Do not re-bake the ends, they will burn. Bake again at 350°F for ten minutes or until golden brown; do not leave unattended.</p>		

Claude's Recipes

Recipe Chewy Chocolate Cookies		Source
Ingredients 1 1/4 c butter or marg., softened 2 c sugar 2 eggs 2 t vanilla 3/4 c cocoa 2 c unshifted all-purpose flour 1 t baking soda 1 t salt 1 c chopped nuts (optional)	Category Cookies	Servings
	Notes	
	Instructions Cream butter and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine cocoa, flour, baking soda and salt; blend into creamed mixture. Stir in nuts (if using nuts). Drop teaspoon amounts onto ungreased cookie sheet. Bake at 350° for 7 1/2 minutes. DO NOT OVER BAKE. COOKIES SHOULD BE SOFT. THEY WILL PUFF DURING BAKING, AND FLATTEN UPON COOLING. Cool on cookie sheet until set (about 1 minute); remove to wire rack to cool completely. Makes about 4 1/2 dozen. For best chewy results, keep batter and cookie drops refrigerated until immediately before baking.	

Claude's Recipes

Recipe Coffee Lace Cookies		Source
Ingredients 6 T butter or margarine 1/3 C of sugar 1 T flour 2 T milk 2 t instant coffee powder 1/2 C ground almonds 2 - 1 oz squares of semisweet chocolate, chopped	Category Cookies	
	Servings	
	Notes	
Instructions Preheat oven to 325 degrees. Grease and flour 2 baking sheets. In medium sauce pan combine everything but chocolate. <ul style="list-style-type: none">• Cook slowly over low heat stirring until butter melts. (2-3 min)• Drop by heaping teaspoon full 3 inches apart. Bake only about 4 min or until golden brown.• Let cool 1 minute. Loosen lace cookies with a metal spatula and roll them around the handle of a wooden spoon. If they become too crisp - return them to the oven for a minute to soften. Cool on rack. Melt chocolate and dip end of cookies in chocolate - cool on wax paper. Makes 24 cookies.		

Claude's Recipes

Recipe Doubly Chocolate Chip Brownies		Source
Ingredients 1 c sugar 2/3 c (1 stick plus 3 T) margarine or butter, softened 2 eggs 1 t vanilla 2 c (One 12 ounce package) of semisweet Chocolate chips 1 1/4 c all purpose flour 1 c Quaker® Oats 1 t baking powder 1/2 c chopped nuts (optional) Powdered sugar	Category Cookies	Servings
	Notes	
	Instructions 1) heat oven to 350°F 2) Lightly grease 13 x 9 inch baking pan 3) Beat sugar, margarine, eggs and vanilla until smooth 4) Add 1 c morsels, melted, mix well. (To melt place in dry glass measuring cup. Microwave at High 1 to 2 minutes, stirring every 30 seconds until smooth. Or, place in top part of dry double boiler over hot, not boiling water, stir occasionally until smooth.) 5) Add flour, oats, baking powder, remaining 1 cup morsels and nuts, mixing well. 6) Spread into prepared pan. 7) Bake 25 - 30 minutes or until brownies pull away from sides of pan. 8) Cool completely and sprinkle with powdered sugar. 9) Cut into bars.	

Claude's Recipes

Recipe Doubly Chocolate Cookies		Source
Ingredients 1 c (2 sticks) butter or margarine, softened 1&1/2 c sugar 2 eggs 2 t vanilla extract 2 c all-purpose flour 2/3 c HERSHEY'S® Cocoa 3/4 t baking soda 1/4 t salt 2 c (12-oz pkg.) HERSHEY'S® semi sweet Chocolate Chips 1/2 c coarsely chopped nuts (optional)	Category Cookies	
	Servings Makes about 4&1/2 dozen cookies.	
	Notes	
Instructions 1) Heat oven to 350*. 2) In large mixer bowl, beat butter, sugar, eggs and vanilla until light and fluffy. 3) Stir together flour, cocoa, baking soda and salt; add to butter mixture. 4) Stir in chocolate chips and nuts, if desired. 5) Drop by rounded teaspoonfuls onto ungreased cookie sheet. 6) Bake 8 to 10 minutes or just until set. 7) Cool slightly; remove from cookie sheet to wire rack. Cool completely.		

Claude's Recipes

Recipe Hermit Cookies		Source Mom, Sept. 1979
Ingredients 1 cup shortening 2 cups brown sugar 2 eggs 1/2 cup water 3 1/2 cup flour 1 tsp baking soda 1 tsp salt 1 tsp nutmeg 1 tsp cinnamon 1 tsp instant coffee 1 cup of nuts (pecans,walnuts etc.) 1 cup raisins (Crasins, dried fruit)	Category Cookies	Servings
	Notes	
	Instructions In a mixing bowl, cream the first 3 ingredients then add the water. In another bowl mix the next 6 ingredients and fold into the creamed ingredients. finally stir in the nuts and dried fruit. Chill cookie dough for 1 hour. Drop with teaspoon on dry cookie sheet and bake @ 400 °F for 8 -10 minutes .	

Claude's Recipes

Recipe Lace Cookies		Source Gammi, 1977
Ingredients 1/2 cup flour 1/2 cup coconut shredded & chopped 1/4 cup margarine or butter 1/4 cup brown sugar 1/4 cup corn syrup [honey] 1/2 tsp vanilla		Category Cookies
		Servings
		Notes If the wafers are difficult to remove, return to the oven a few minutes longer to soften.
Instructions Mix first 2 dry ingredients. In a sauce pan over medium. heat the next three ingredients, stirring constantly until mixture boils. Remove from heat and gradually add the dry ingredients. Add the vanilla. Drop mixture by scant teaspoon on a ungreased baking sheet about 3 inch apart. Bake at 325°F for 8-10 minutes, allow cookies to set for several minutes, remove and place on paper towel covered racks.		

Claude's Recipes

Recipe Lemon Oat Lacies Cookies		Source
Ingredients 2 c (4 sticks) margarine softened 1 c sugar 2 c all-purpose flour 3 c Quaker® Oats (quick or old fashioned, uncooked) 1 tablespoon grated lemon peel 1 teaspoon vanilla Powdered sugar	Category Cookies	
	Servings Makes 4 & 1/2 dozen.	
	Notes	
Instructions <ul style="list-style-type: none">• Beat margarine and sugar until creamy.• Add remaining ingredients except powdered sugar; mix well.• Cover & chill for 30 minutes• Heat oven to 350°F• Shape dough into 1-inch balls; place on ungreased cookie sheet• Flatten with bottom of glass dipped in powdered sugar.• Bake 12 to 15 minutes or until edges are light golden brown.• Cool 1 minute on cookie sheet; remove to wire rack.• Cool completely and then sprinkle with powdered sugar.		

Claude's Recipes

Recipe Macrone		Source Uschi's mom, Mammi 1982
Ingredients 2 eggs 200 g icing sugar 1/4 tsp cinnamon 3-4 cloves ground 4 tsp cocoa 200 g almonds ground 80 g fruit dried chopped fine		Category Cookies
		Servings
		Notes These cookies are fantastic, light and flavourful and easy to make.
Instructions Beat the eggs with sugar, until creamy and frothy. Add the rest of the ingredients, folding under. Drop by rounded teaspoon (2 teaspoons) onto greased cookie sheet. Bake at 170°C (325-350° F) degrees for 15 minutes.		

Claude's Recipes

Recipe Pumpkin Cookies		Source
Ingredients 2 1/2 cups flour 1 teaspoon soda 1 t. baking powder 1 t. ground cinnamon 1/2 t. nutmeg 1/2 t. salt 1/2 cup butter 1 1/2 cup sugar 1 cup canned pumpkin 1 egg 1 t. vanilla extract	Category Cookies	
	Servings	
	Notes	
Instructions Combine flour, soda, powder, cinnamon, nutmeg, salt in a medium bowl. Cream butter and sugar in mixer. Add pumpkin, egg, and vanilla. Beat until light and creamy. Mix dry ingredients. Drop by rounded teaspoon onto greased cookie sheet. Bake at 350 degrees for 15 -20 minutes. Glaze if desired		

Claude's Recipes

Recipe Shortbread		Source The Institute Food, 1976
Ingredients 2 cup flour, all-purpose 1 cup butter (softened) 1/2 cup sugar [or Xylosweet] 1/2 tsp vanilla 1/4 tsp salt	Category Cookies	Servings
	Notes This dough can be made up to two weeks in advance and refrigerated until baked. For sugar reduced cookies substitute XyloSweet for sugar.	
	Instructions Mix all ingredients at low speed in a large bowl until well blended. Use a spatula to ensure mixing. Bag and refrigerate for 1 1/2 hours. Cut dough in half and roll to 1/4 inch on flat sheets or cutting boards, keep all dough cool. Cut dough into shapes (diamonds) and return to refrigerator for 1 hour. With spatula remove and place cookies on baking sheets. Bake at 350°F for 15 to 20 minutes until firm and a light brown colour. Remove cookies from sheets and cool on racks.	

Claude's Recipes

Recipe Spritzgebäck		Source Mammi 1978.01.27
Ingredients 120g margarine (or butter) 230g unsalted butter 150 icing sugar 430g flour, all purpose 325g blanched, roasted almonds 80g sugar 1+tsp vanilla extract 1+tsp almond extract 1+tsp lemon rind and/or lemon extract	Category Cookies	Servings 3-4 small cookie trays
	Notes Preheat oven to 325°F "1+tsp" = start with 1 tsp of flavoring add more to taste.	
	Instructions <p>When cool, grind the roasted almonds. Beat butter. Add sugar, flour, almonds, extracts and lemon rind. Freeze dough until hard. Shape with meat grinder and cookie adapter. Extrude and cut cookies directly onto parchment paper lined cookie sheets. Bake at 325°F for 14-15 minutes, or until bottoms are golden but tops are still pale. Do not overcook.</p> <p>When cool, store in non-airtight container, age for at least three weeks.</p>	

Claude's Recipes

Recipe Super Ginger Snaps		Source Claude Lacelle
Ingredients 2 cups sugar 1 1/2 butter/margarine 2 eggs 1/2 cup molasses 4 cups flour 1 tsp cloves 2 tsp cinnamon 1 tsp ginger 4 tsp baking soda (2) 1/2 tsp salt	Category Cookies	Servings
	Notes	
	Instructions Standard mixing, cream butter and sugar, add eggs one at a time, cream at high speed add molasses and beat again. Add in flour/spice mixture with slow K beater. Chill and form into long rolls. Cut and roll to form 1" balls and roll in sugar. Bake in non grease sheet oven @ 350 °F for 6 minutes.	

Claude's Recipes

Recipe Thimble Cookies		Source Gammi, 1977
Ingredients 2 cups flour 1 1/2 tsp baking powder 1/2 tsp salt 3/4 cup shorting [margarine or butter] 2/3 cup brown sugar 1/3 cup corn syrup [honey] 2 eggs (one separated) 1/2 tsp vanilla 3 Tbsp milk 2 Tbsp water 1 1/2 cup chopped nuts jam or cherries		Category Cookies Servings Notes
Instructions <p>Mix first 3 dry ingredients. In another bowl cream shortening then add brown sugar gradually and continue creaming until light and fluffy. Add syrup, blend and then add egg and 1 yolk (reserve 1 white). stir in vanilla. Add dry ingredients alternately with milk.</p> <p>Chill dough then roll into 1" balls. Dip each into beaten egg white/water and roll in chopped nuts. Place on a baking sheet about 1 inch apart.</p> <p>Bake at 375°F for 5 minutes, remove from oven, make a depression with a thimble and dot with jam, jelly or cherries. Return to oven and bake 10 more minutes.</p>		

Claude's Recipes

Recipe Wespennester		Source Ingeborg Blohm
Ingredients 3 egg whites until fluffy 250 gm sugar 1 pkg of vanilla sugar 30 gm cocoa 250 gm almonds & hazelnuts chopped	Category Cookies	
	Servings	
	Notes These cookies are fantastic, light and flavourful and easy to make. Wespennester is german for "wasp nests" and that is what they should look like when done.	
Instructions Beat the eggs whites very stiff, slowly add sugar, fold in stiff, slowly. Add sugar, fold in sifted cocoa & nuts. Drop by rounded teaspoon onto greased cookie sheet. Bake at 325° F degrees for 25 -30 minutes.		

Claude's Recipes

Recipe Almond Date Squares		Source Yolande B.
Ingredients <u>Bottom Layer</u> ½ cup cold butter ½ cup brown sugar 1½ cup flour 2 egg yolks 1 tsp vanilla <u>Filling</u> 2 cups pitted dates 1 cup water <u>Top Layer</u> 2 egg whites 1 cup brown sugar Slivered almonds	Category Desserts	Servings
	Notes Preheat oven to 350° F. Requires a 9" x 9" pan	
	Instructions <u>Bottom Layer</u> Mix together the top ingredients. Press into the bottom of a 9 x 9 square pan. <u>Filling</u> Put dates and water in a saucepan and cook for about 5 minutes. If the mixture is too thick to spread easily, add a bit more water. Spread carefully over bottom layer. <u>Top Layer</u> Beat egg whites until frothy; add brown sugar, gradually as you continue beating, until stiff; spread over dates. Sprinkle with almonds and bake at 350°F for 30 minutes. Cool... and cover to store.	

Claude's Recipes

Recipe Ambrosia Dessert		Source Claude Lacelle
Ingredients 1 small can mandarin oranges. (175g) 1 can fruit cocktail, large. (480g) 1/2 pkg. mini marshmallows (150g) 1 small can pineapple chunks (260g) [1/2 pkg. shredded coconut (100g) [or coconut cream]] 250 ml sour cream 250 ml crushed nuts 250 ml whipped cream (and vanilla sugar)	Category Desserts	Servings Serves 8
	Notes This dessert was made my late German mother-in-law, unfortunately the original recipe was lost. I have tried to recreate the flavours and textures as described by my Father-in-law. He says that this recipes comes very close except for the coconut. Very yummy and not as sweet as the ingredients might indicate. As for calories, hey, this is a dessert! Love, Claude & Uschi.	
	Instructions Drain all canned fruit, mashmallows, coconut and mix together in large bowl. Refrigerate for a few hours, longer is better. Top with whipped cream and sprinkle with nuts before serving. Enjoy!	

Claude's Recipes

Recipe Apple Crumble Pudding		Source Claude Lacelle 1979/09/30 Passed
Ingredients 6 medium to large cooking apples peeled and cut into chunks/slices 6 tsp sugar, white 1 tsp cinnamon [2 cloves, 2 allspice] 1/2 lemon. juice of 2 tsp flour 1/4 cup sugar, brown 1/2 cup flour 1/2 cup rolled oats [more if required] 1/4 tsp salt 4 Tbsp soft butter or margarine 2 Tbsp soft butter or margarine for topping [table cream, whipping cream, ice cream]	Category Desserts	Servings Serves 6
	Notes Macintosh Apples are great in this dish but also try Cortland or any other firm cooking apple. Also try adding a bit of crushed clove and/or allspice. Butter is better!	
	Instructions Filling: Place cut apples into greased deep dish pan. Sprinkle with white sugar and cinnamon. Add a little white flour and lemon juice, mix with fingers. Topping: Mix and knead the next 5 ingredients with your hands, making sure that all of the butter/margarine is well incorporated. The resulting mixture should be crumbly and clump when squeezed. Spread/crumble on filling. Dab on the last of the butter / margarine and press lightly. Bake at 350°F for approx. 25 to 30 minutes uncovered. Serve while hot, (table cream, whipped cream, ice cream are optional but very nice).	

Claude's Recipes

Recipe Apple Strudel		Source C.E.L. adapted from Joy of Cooking
Ingredients 6-8 cups chopped tart apples 1 Tbsp cinnamon 4-6 Tbsp toasted bread crumbs 1 Tbsp lemon rind grated 1 cup sugar 3/4 cups raisins/currents/craisins 1/2 cup almonds shredded 6 Tbsp melted butter flour for dusting lemon juice Phyllo pastry	Category Desserts	
	Servings	
	Notes Serve warm or cold. Warm strudel goes well with ice cream, whipped cream and/or sour cherry sauce. Try soaking dried fruit in brandy and/or almond extract for extra flavour!	
Instructions Sprinkle apple slices with a bit of lemon juice to prevent browning. Grate lemon rind into sugar, mix cinnamon with toasted bread crumbs. Combine above with apples, raisins, and almonds and mix well. Place one layer of phyllo on a floured dusted board [or parchment paper] and baste with melted butter, add more layers and baste to make about 6-8 layers. Place apple mixture at one end of the pastry spread to the 1/2 mark then roll from the mixture end to the free end lightly. Tuck in the ends and brush with melted butter [and sprinkle lightly with water], dust with cinnamon and sugar crystals. Score the top of the strudel with diagonal cuts. Pan and carefully slide strudel into a 400°F oven and bake for 20 minutes and then lower heat to 350°F for 10 more minutes until golden brown. Cut in wide diagonal slices and serve.		

Claude's Recipes

Recipe Brazilian Chocolate Fudge Flan cake	Source Sous Vide Everything
Ingredients <ul style="list-style-type: none">- 300 ml sweetened condensed milk- 225 ml table cream- 3 Eggs- 1/4 cup Butter- 1/2 to 2/3 cup cocoa powder- 1 tablespoon (15 ml) vanilla extract* 1/3 cup sugar (optional)- Chocolate Sprinkles- Optional strawberries	Category Desserts
	Servings 6-8
	Notes <p>Set sous vide to @ 85°C uses Buttered mason jars (6-9 ounces) each with lids and caps.</p> <p>sweetened condensed milk = condensed milk + 220 g of sugar</p>
Instructions <p>In a blender mix all of the ingredients until smooth and frothy.</p> <p>Pour mixture into a buttered mason jars (6-9 ounces) and place in sous vide water @ 85°C for 2 hours (120 min.). Remove from bath cool and place in refrigerator for 2 hours or more.</p> <p>Eat straight out of the jars or de-mold and place on plate. Serve with sprinkles and fresh fruit.</p>	

Claude's Recipes

Recipe Carrot and Pineapple Muffins		Source Yo B.
Ingredients ¼ cup honey ½ cup oil 2 large eggs, beaten 1½ cups whole wheat flour 2 tsp baking powder 1 tsp baking soda 1 tsp cinnamon 1 tsp vanilla 1 cup grated carrots 1 cup unsweetened crushed pineapple, drained ¼ cup chopped walnuts	Category Desserts	Servings Makes 1 dozen fairly large muffins.
	Notes Preheat oven to 375°F. Muffin pan with 12 cups with paper liners.	
	Instructions <p>Combine the honey, oil and beaten eggs in a medium bowl and stir to mix well.</p> <p>Combine the flour, baking soda, baking powder and cinnamon in a separate bowl and mix together well.</p> <p>Add the dry ingredients to the liquid ingredients and stir just until blended. Add vanilla, grated carrots, pineapple and walnuts. Stir until just blended. Line muffin cups with paper liners and fill 2/3 full.</p> <p>Bake for 15 - 20 minutes @ 375°F.</p>	

Claude's Recipes

Recipe Cheese Blintzes		Source http://theshiksa .
Ingredients Wrapper: 4 eggs 1 cup flour 1/3 cup sugar 3/4 cup milk 1/4 cup water 1 tsp vanilla - Pinch of salt - rapeseed or peanut oil works best Filling: 1 cup lowfat ricotta cheese 1 package (8 oz.) cream cheese 1/4 cup sugar 1 egg yolk 2 tsp fresh lemon juice 1 tsp vanilla - Pinch of salt	Category Desserts	Servings 8-9 blintzes
	Notes You will also need: Nonstick skillet Serve blintzes warm. They can be served as-is or topped with fruit topping, sour cream, applesauce, whipped cream or maple syrup.	
	Instructions <p>Blend all of the blintz ingredients together using a food processor. Consistency of the batter should be smooth (no lumps).</p> <p>Warm up a nonstick skillet on medium heat until hot. Grease the entire surface of the hot pan with oil and paper towel.</p> <p>Pour the blintz batter by 1/3 cupfuls into the pan, then tilt the pan in a circular motion till the batter coats the entire bottom of the pan in a large, thin circular shape.</p> <p>Let each blintz cook for 60-75 seconds until the edges of the blintz brown and the bottom of the blintz is lightly golden. Keep the blintzes separated by pieces of parchment paper.</p> <p>Put all of the filling ingredients into a mixing bowl, mix them well. Filling should be well blended but slightly lumpy.</p> <p>Put 3 tbsp of filling on the lower part of the blintz, about an inch from the edge. Fold the lower edge of the blintz up over the filling, then fold up like an envelope. Refry blintzes in 1/4 cup oil until brown and crispy. (1.5 to 2 minutes both sides)</p>	

Claude's Recipes

Recipe Cherry Bread Pudding		Source
Ingredients 3 Eggs or equivalent egg Substitute 1/4 c Dark honey (or 3x this if you want it sweet) 1 1/2 c plain yogurt (approx.) x Micro dash of salt 8 slice Cracked wheat bread 1 c Dried pitted cherries 1/2 c Organic red flame raisins Spice (optional)	Category Desserts	
	Servings	
	Notes Notes: This is just right in terms of sweetness for me. In order to try to placate the sugar gods, I tried it out with caramel sauce, and it ruined it for me. Optionally mix some spices in with the eggs before baking, such as 1/4 - 1/2 t of cinnamon, mace, allspice, or cardamon powder.	
Instructions Boil some water, pour over cherries and raisins to soak, set aside. Beat the eggs and honey with a fork until well blended. Stir in yogurt and salt. Break up about 8 slices of cracked wheat bread, or crumble it up, and stir in. Add in plumped up cherries and raisins, drain the water off first. Pour into a greased 5" x 7" pan, or a large pie tin. Bake 400 F until the aroma of bread pudding hits your nose, about 40 minutes. Serve with a little cinnamon sprinkled on top.		

Claude's Recipes

Recipe Cherry Cobbler		Source http://www.cupcakesandcrablegs.com
Ingredients 3 cups of cherries (or fruit) 1 Tbs. tapioca starch [sugar to taste] 1/2 cup butter, melted 1 cup flour 1/2 to 1 cup sugar [to taste] 1 1/2 tsp. baking powder 3/4 cup milk	Category Desserts	Servings 6 to 8
	Notes You can use any fruit in this. I used cherries...one of my favorite fruits of summer. Personally, I would like to see a little less white sugar so I'm going to experiment with this one	
	Instructions Melt butter in a baking dish. Make a batter of the flour, sugar, baking powder and milk. Pour over the melted butter. (Do not stir) If fruit is unsweetened, sprinkle with sugar. Add starch to 3 cups of fruit and pour into the center. (Do not stir) Bake at 325 °F for 45 minutes (or more), until the crust turns golden brown. Let cool for about 10 minutes before serving. Bon Appetit!	

Claude's Recipes

Recipe Cinnamon Buns		Source Internet
Ingredients Dough: 2.5 tsp Active Dry Yeast 1 cup of warm milk 2 eggs 1/3 cup of melted butter 1/3 cup of sugar 1/2 tsp of salt 4 cups of flour Filling: 1/4 cup brown sugar 1/2 cup sugar [or Xylosweet] 1/2 cup soft butter 2/3 cup walnuts 3 tbsp cinnamon Frosting: 16 oz. cream cheese 1/2 cup butter 1.5 cup powdered sugar 1 teaspoon vanilla extract	Category Desserts	Servings
	Notes Pre heat oven to 400°F (200°C) Add more powdered sugar (more if you prefer sweet over the cream cheese flavor)	
	Instructions Place dough ingredients in Bread Maker select dough setting ... Roll to 16 X 21 inches flat. In a blender mix/grind filling until creamy. Spread Mixture onto dough Roll dough into cylinder and cut 1.5 inch wheels. Place on a greased pan and Bake in oven at 400°F (200°C) for 15 minutes and 10 minutes more @ 350°F Cover with frosting and serve warm!	

Claude's Recipes

Recipe Creamy Rice Pudding		Source CEL adapted from Joy of Cooking
Ingredients 1 cup short grain rice 1 cinnamon stick (broken in two) 5 green cardamon pods 5-6 cups whole milk 1/4 tsp salt 2 - 4 Tbsp melted butter, unsalted 1 Tbsp vanilla 4 - 6 Tbsp sugar (or Xyla®) [dried berries or fruit soaked in brandy] 1 tsp cinnamon and sugar	Category Desserts	Servings 12 servings
	Notes This is a new cooking method, steam only. Try short grained Italian rice like Arborio even Sushi rice will work for this pudding. The amount of milk is some what dependent on the type of rice, I used 5 cups of milk for the Arborio rice and I like my pudding thick, for creamy pudding use more milk. Add extra butter if not using whole milk. Top rice pudding with fruit sauces, jams, jellies, fresh fruit, cream, whipped cream, ice cream and/or roasted nuts. Use Xyla® (Xylitol) 1:1 for sugar reduced diabetic diets.	
	Instructions Wash rice and place in a large steamer tray with the next four ingredients. Stir the mixture well and place in steamer oven for 10 minutes, stir out any clumps with a large metal whisk. return to steamer for about another 15 minutes and repeat the stirring procedure. Again, return to steamer for another 35 minutes, stir again. if the pudding has not set return to steamer for another 10-20 minutes. Once pudding has setup, fold in the next four ingredients and adjust for sweetness. Scoop into ramekins and sprinkle with cinnamon and sugar, then send them off to the refrigerator.	

Claude's Recipes

Recipe Custard Egg Yolk (Horners)		Source Horners
Ingredients 3 Tbsp Horners custard powder 3 Tbsp Sugar 2 1/2 cups Milk 3 egg Yolks 1 tsp vanilla	Category Desserts	
	Servings Makes about 3 cups	
	Notes	
Instructions Heat milk in a sauce pan until boiling, adding the sugar as you stir. Mix the custard powder in some of the cold milk reserved and add this to the boiling mixture, Cook for another minute, beat in egg yolks, then add vanilla. Place into serving bowls and cool.		

Claude's Recipes

Recipe Domino Stones		Source CEL
Ingredients 500 g Chocolate, dark 500 g Marzipan (almond) 1.1 kg fruit gummies 1/4 cup water 1 lime, juice of 1 lime, rind of 2 ginger bread, 8"x8"x1/2" Powdered sugar		Category Desserts
		Servings Makes about 128 squares
		Notes This is my take on the traditional German Domino stones. Use powdered sugar to roll Marzipan between to sheets of parchment paper. warm Marzipan in microwave power 2 for 2 minutes. Wet Marzipan before placing on jelly to help it stick. See Gingerbread recipe. Cut the tops off of each gingerbread to leave 1/2 inch thick of flat gingerbread.
Instructions <p>Remove gingerbread from 8"x8" pans and cover. Over low heat melt the fruit gummies with water, juice and rind. When melted, mix well. Pour melted mixture equally into the 2 pans and allow to cool for a few minutes. Carefully place the ginger bread on the gummies, cover and store in a cool place for 24 hours.</p> <p>Melt chocolate and roll the marzipan to 2 8"x8" patties using parchment paper. Lay the gingerbread on the gummies and flip the pans onto parchment paper on a board. Using a hot air blower release the gummies from the pan onto the gingerbread (on parchment paper and board). Place the marzipan on the gummies. Return to a cool place. Mark and cut into 1"x1" squares using a narrow, wet sharp knife. (dip knife into hot water between cuts, keep knife clean). Let cool again.</p> <p>Dip each square into the melted chocolate with bamboo skewers, drip and place on parchment paper/board. Remove skewers when set and repair hole with a dab of melted chocolate.</p> <p>Cool and place Domino Stones in containers.</p>		

Claude's Recipes

Recipe Dutch Babies		Source http://foodwishes.blogspot.ca
Ingredients 3 large eggs room temp 2/3 cup milk room temp 1/2 cup flour packed 1/4 tsp vanilla extract 1/4 tsp salt 3 tbsp clarified butter * see right for more ingredients ->	Category Desserts	Servings 2-4
	Notes * garnish with more melted butter, fresh lemon juice (Meyer if you can find it), powdered sugar and [cinnamon and/or nutmeg]. Try adding apples bits and cinnamon to the batter before cooking for a real Dutch treat.	
	Instructions Pre-heat the oven to 250°C (450°F), and heat a large cast iron pan in the oven. Blended (first five ingredients) and when pan is very hot, add clarified butter into the pan and pour the mixture into the pan, let it sizzle and partially set, then place back into hot oven. Bake at 425 F. 15-20 min until brown and bubbly with a crispy crust and soft custard like center. Garnish with melted butter, fresh lemon juice, and powdered sugar right in the cast iron pan. Cut pie sections and plate. Please feel free to add more melted butter, fresh lemon juice, powdered sugar and cinnamon, fresh fruit, jams, jellies or sweet sauces.	

Claude's Recipes

Recipe Flan Tort Shells		Source Kaethe's version 2014
Ingredients 150 ml oil 150 ml sugar 5 eggs 150 ml flour 1 pkg baking powder 1 tsp vanilla	Category Desserts	Servings Serves 8
	Notes	
	Instructions Blend the first 3 ingredients. Mix dry ingredients and fold into wet mixture, then add vanilla. Grease two small or one large flan pan(s) and pour in batter equally. Bake in 180°C oven for about 15 minutes.	

Claude's Recipes

Recipe French Market Beignets		Source Claude Lacelle
Ingredients 1 3/4 tsp quick dry yeast 1/4 cup very warm water (110 to 115 degrees) 1/4 cup sugar 1/2 tsp salt 1/2 tsp nutmeg 1 large egg, beaten 3/4 cup evaporated milk 2 Tbsp vegetable oil or melted shortening 3 1/2 cups all-purpose flour, divided Oil for frying Confectioners' sugar	Category Desserts	Servings Makes about 40.
	Notes I like to proof (rise) my beignets in the dish washer. Run an empty dishwasher in rinse mode, pop in the beignets, on a sheet, and let rise for 10-20 minutes or until doubled.	
	Instructions <p>In a bread maker, add the liquid ingredients first then toss in the sugar, salt, nutmeg, and 3 1/2 cups of the flour. Add the yeast last. Set Bread Maker to "dough" mode and start. Bread Maker may take about 1.5 hours to make the dough.</p> <p>Punch down the dough and knead on a floured surface 4 or 5 times to remove air bubbles. Divide in half. Roll one half of the dough on a lightly floured surface into a rectangle about 12 by 15 inches and 1/8 inch thick. With a sharp knife, trim the edges. Making 5 slices one way and 4 the other way, cut the dough into 20 roughly 2-by-2-inch rectangles. While the oil heats, allow the squares to rise for about 20 minutes.</p> <p>Add oil to a wok, heavy skillet or deep fryer to a depth of about 2 inches. Heat to 365 degrees F. Fry 2 or 3 beignets at a time until beignets puff and turn golden brown on both sides. Drain on paper towels. Shower with confectioners' sugar from a sieve, or drop beignets into a paper bag one-fifth filled with confectioners' sugar and shake until coated. Serve hot.</p>	

Claude's Recipes

Recipe Gingerbread		Source J of C
Ingredients 1/2 cup butter 1/2 cup sugar 1 egg 2.5 cups flour 1.5 tsp baking soda 1 tsp cinnamon & ginger (each) 1/2 tsp salt 1/2 cup molasses* 1/2 cup honey 1 cup hot water 1 Tbsp orange rind grated		Category Desserts
		Servings 16 servings
		Notes This recipe makes a dense cake like ginger bread *Black strap molasses will intensify the flavour. Try using coconut oil to grease pans for a better release.
Instructions Preheat oven to 350°F Melt butter, beat in sugar, then egg. beat well. Sift together the next 4 ingredients. Combine last 4 ingredients. Add the sifted and liquid ingredients alternately to the butter mixture until blended. Bake in 2 8"x8"x2" pans at 350°F about 1 hour .		

Claude's Recipes

Recipe		Source
Hazelnut Squares		Dr, Oetke 1977, amended 2008
Ingredients		Category
<u>Base</u> 150 g Flour, all purpose 1/2 tsp Baking powder 65 g Sugar 1 egg 65 g Butter, cold 1 tsp Vanilla <u>Coating</u> 3/4 cups Apricot jam (enough to cover Base) <u>Filling</u> 100 g Butter and/or margarine 100 g Sugar 250 g Nuts, mixed ground* 1 tsp Vanilla 2 Tbsp Water		Desserts Servings 32 x 24 cm Notes *Nuts were originally all hazelnuts, but we prefer a 50/50 mix of hazelnut and almonds but walnuts and pecans can be substituted, I'm sure that other nuts such as pistachios and macadamia nuts would also work. Smooth jam use 1/4 cup, chunky jam use 1/2.
Instructions		
<p><u>Base</u>: Sift together the first 2 ingredients in a bowl. In a hollow of flour, add sugar, vanilla, egg and mix to a thick dough. Add butter, mixing to make a smooth dough. (if sticky, cool the dough) Spread evenly over 32x24 cm pan and spread the jam Coating.</p> <p><u>Filling</u>: in a sauce pan, bring to a boil water, sugar, vanilla and butter mixture. Add nuts (ground), mix thoroughly and cool. Sprinkle nut mixture over jam coating, evenly, do not press down!</p> <p><u>Bake</u>: in 350 °F (175 °C) until brown and crusty. (Lower temp slightly when using a convection oven) Bake for about 20 minutes.</p> <p>For extra calories coat with icing or string with melted chocolate.</p>		

Claude's Recipes

Recipe Hobo Pudding		Source Mom, Jan 1979
Ingredients 1 cup Flour 3/8 cup of Sugar 1/2 cup Milk 2 Tbsp Butter 2 tsp Baking Powder 1/4 tsp Salt 1/2 tsp Vanilla 1 cup Brown Sugar 1 cup Water 1/2 Tbsp Flour 1/2 Tbsp Butter 1/2 tsp Vanilla	Category Desserts	Servings 4 servings
	Notes This is a 1/2 recipe, double everything to make Mom's original batch, remember she was feeding 8 people and we all wanted seconds!	
	Instructions In a medium sized cooking bowl, mix the first 7 ingredients and set aside. In a sauce pot, mix the next 5 ingredients and bring to a boil for 7 - 8 minutes. Pour mixture over the the first (7) mixed ingredients and bake @ 350 °F for 35 minutes .	

Claude's Recipes

Recipe Lemon Cheesecake		Source Yo B.
Ingredients 2 cups Graham Crumbs 6 tbsp butter, melted 4 pkg (250 g each) cream cheese, softened 1 cup sugar 1 cup sour cream 4 eggs Zest and juice from 1 lemon	Category Desserts	Servings
	Notes Preheat oven to 325° F 13 x 9-inch pan.	
	Instructions <p>MIX graham crumbs and butter. Reserve ¼ cup crumb mixture; press remaining onto bottom of 13 x 9-inch pan.</p> <p>BEAT cream cheese and sugar in large bowl with mixer until well blended. Add sour cream, zest and juice; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust; sprinkle with reserved crumb mixture.</p> <p>BAKE 40 min. or until centre is almost set; cool completely. Refrigerate 4 hours.</p>	

Claude's Recipes

Recipe Lemon Cheesecake with Shortbread Crust		Source Flo Lum
Ingredients Shortbread: 1/2 cup butter, room temperature 1/4 cup sugar 1 cup flour Cheesecake Filling: 1 pkg cream cheese, 10oz, Room temp 1/2 c sugar, 1 cup sour cream, half at a time or yougurt 1 egg & 1 yolk zest of 1 lemon 2 tbsp lemon juice 1 tsp vanilla 1 cup water for Pressure Cooker	Category Desserts	Servings 6-8
	Notes Preheat oven to 400°F. Requires a 7 inch spring-form pan or a size that fits in your Pressure Cooker. For the Cheesecake Filling only beat in each additional ingredient for 30 seconds, scraping sides before adding next ingredient. Tip: Make foil slings for trivet for easy removal of cheesecake after cooking.	
	Instructions <p>Cream together first two ingredients, Scrape sides and add flour and mix until crumbly. Press into 7 inch spring-form pan, refrigerate for 10 minutes, then bake in oven for 15 minutes at 400°F. Let Cool completely before adding cheesecake filling.</p> <p>Beat, in mixer, each additional ingredient for 30 seconds, scraping sides before adding next ingredient. Add liquids (sour cream, egg, juice, etc) in a steady stream as mixer mixes.</p> <p>Using a pressure cooker: Pour cheesecake batter into cooled crust. Tap pan to remove any air bubbles. Cover with foil or a silicone lid. Manual : 35 minutes- quick release (or 25 minutes slow release), It should be mostly set, with only the center slightly jiggly. Let set in the fridge overnight or for at least 4 hours. Cover pie slices with your favorite sweet sauce and enjoy.</p>	

Claude's Recipes

Recipe Mexican 'hot' Chocolate Tofu		Source Mark Bittman, in the NYTimes
Ingredients ¾ cup sugar ¾ cup water 1 pound □ silken tofu 8 ounces high-quality bittersweet or semisweet chocolate, melted 1 tsp vanilla extract 1½ tsp ground cinnamon ½ tsp chili powder, or more to taste (ancho/mild) chocolate shavings (optional)	Category Desserts	Servings 4-6 servings
	Notes Ramekins should be pre-greased with butter then lightly coated with sugar before filling.	
	Instructions <ol style="list-style-type: none">1. In a small pot, combine sugar with ¾ cup water; bring to a boil and cook until sugar is dissolved, stirring occasionally. Cool slightly.2. Put all ingredients except for chocolate shavings in a blender and purée until completely smooth, stopping machine to scrape down its sides if necessary. Divide among 4 to 6 ramekins and chill for at least 30 minutes. If you like, garnish with chocolate shavings before serving.	

Claude's Recipes

Recipe One Bowl Brownies		Source
Ingredients 4 squares BAKER'S unsweetened Chocolate 3/4 cup (1&1/2 sticks) margarine or butter 2 cups sugar 3 eggs teaspoon vanilla 1 cup all-purpose flour 1& 1/2 cups chopped Walnuts	Category Desserts	
	Servings	
	Notes Tips <ul style="list-style-type: none">• For cake-like brownies, stir in 1/2 cup milk with eggs and vanilla. Increase flour to 1&1/2 cups.• When using a glass baking dish, reduce oven temperature to 325°	
Instructions <p>HEAT oven to 350°F.</p> <p>MICROWAVE chocolate and margarine in large microwavable bowl on HIGH 2 minutes or until margarine is melted. Stir until chocolate is completely melted.</p> <p>STIR sugar into melted chocolate mixture, Mix in eggs and vanilla until well blended. Stir in flour and walnuts. Spread in greased 13x9-inch pan.</p> <p>BAKE for 30 to 35 minutes or until toothpick inserted into center comes out with fudge, v crumbs. Do not over bake. Cool in pan; cut into squares. Makes about 24 brownies</p>		

Claude's Recipes

Recipe Pan-Baked Lemon-Almond Tart		Source Mark Bittman, in the NYTimes
Ingredients 4 eggs 1/2 cup sugar Pinch of salt 1/2 cup ground almonds 1/2 cup cream 1/2 cup sliced almonds, more for garnish 1 lemon, zest and juice 2 tablespoons butter Powdered sugar, for garnish.	Category Desserts	Servings 4 servings
	Notes	
	Instructions <ol style="list-style-type: none">1. Heat oven to 400 degrees. In a bowl, combine eggs, sugar, salt, ground almonds, cream, sliced almonds, lemon zest and juice.2. Melt butter in an 8-inch ovenproof skillet over low heat; when foam has subsided, add almond mixture to pan, tilting pan to distribute batter evenly. Continue to cook tart on stovetop until edges just begin to set, then put pan in oven and finish cooking, about 10 to 15 minutes more.3. When tart is done, put it in broiler for about a minute or until just golden on top. Sprinkle with powdered sugar and sliced almonds. Serve.	

Claude's Recipes

Recipe Peaches and Cream Cobbler		Source
Ingredients 3/4 cups Flour 1 1/4 tsp Baking Powder 110 g Instant Pudding (1 Pkg.) 3 Tbsp Butter (softened) 1 Egg 1/2 cup Milk 6 large Peaches (skinned and sliced) 250 g Cream Cheese (softened) 1/2 cup Sugar 1/4 tsp Cinnamon 1 1/2 tsp Sugar		Category Desserts Servings 8 to 10 Notes Serve with whipped cream or vanilla ice cream.
Instructions Scald peaches and remove skins, then remove stone and slice peaches, place in a bowl and sprinkle with a bit of sugar [and lemon juice]. Reserve peach juice. Mix together first 6 ingredients. Spread in lightly greased (deep) pie plate or casserole. Arrange peach slices over the batter. Beat the cream cheese, sugar and 3 tablespoons peach juice for about 2 minutes. Spread over peaches, leaving a 1-inch border. Sprinkle cinnamon-sugar over cream cheese mixture. Bake for 35 to 45 minutes in 350 degree preheated oven. Cool and refrigerate. [...] optional		

Claude's Recipes

Recipe Pecan Pie		Source
Ingredients 1/2 c sugar 1 c corn Syrup (white) 3 eggs 1 t vanilla 1 t butter 1 c pecans 1 Pie shell	Category Desserts	
	Servings	
	Notes	
Instructions Mix all together everything but pecans. Then add pecans and stir. Bake at 350° for 45-50 min.		

Claude's Recipes

Recipe Pressure Cooker Easy Lemon Curd	Source https://thisoldgal.com/pressure-
Ingredients 85 grams (6 Tbsp) Unsalted Butter 200 grams (1 cup) Sugar 2 large Eggs 2 large Egg Yolks 150 grams (2/3 cup) Lemon Juice 1-2 tsp Lemon Zest grated 6 small Mason Jars	Category Desserts
	Servings
	Notes Be sure to use a Food Processor, Vitamix or Immersion blender and blend the mixture until it is completely smooth. Curd will keep in the refrigerator for a week or in the freezer for 2 months. Try using Oranges to make Orange Curd! This recipe can easily be doubled. You can also use one large vessel, instead of mason jars. Place foil tightly over the top. Overmixing the eggs will cause the Curd to overflow and seep out of the Mason Jars.
Instructions Instructions In the bowl of food processor (or with an Immersion Blender), mix the butter and sugar for about 2 minutes, or until completely smooth. Slowly add the eggs and yolks and mix for just 1 minute. Add the lemon juice and mix to combine. The mixture will look curdled, but it will smooth out as it cooks. Divide Mixture into Mason jars and place the lids, turning until the lid catches, but not super tight. Place 1.5 cups of water in the Pressure Cooker and place a trivet inside. Place Mason jars on top of trivet Lock on lid and close the Pressure Valve. Cook on high heat for 10 minutes. When Beep is heard, allow a 10 minute Natural Pressure Release. Remove jars from Pressure Cooker and carefully open. Add in the Lemon Zest and stir into the curd, until very smooth. Place lids on Curd and tighten just until the lid catches. Allow to cool for 25 minutes and then place in the refrigerator overnight. Curd will thicken as it cools.	

Claude's Recipes

Recipe PUMPKIN HERMIT COOKIES		Source Yo B.
Ingredients ¾ cup butter, softened ½ cup packed sweetener/sugar* 2 eggs 1 cup pumpkin purée 2 tbsp molasses 2 cups all-purpose flour 1 tsp baking powder 1 tsp cinnamon ½ tsp baking soda ½ tsp salt 1 cup pepitas (raw pumpkin seeds)	Category Desserts	Servings
	Notes SPLENDA® Brown Sugar, Xyla with a 1tbsp of molasses, or brown sugar. Preheat oven to 375°F. Greased or parchment paper lined baking sheets	
	Instructions <p>In large bowl, beat butter with sugar and blend until light; beat in eggs, pumpkin purée and molasses.</p> <p>Whisk together flour, baking powder, cinnamon, baking soda and salt; stir into sugar blend mixture. Stir in dates and pepitas.</p> <p>Drop by rounded 1 tbsp, about 1 inch apart, onto greased or parchment paper lined baking sheets. Bake in 375°F oven for 10 to 12 minutes or until firm to the touch.</p>	

Claude's Recipes

Recipe Rhubarb Pear Crisp		Source Yo B.
Ingredients 4 cups rhubarb, cut into bite sized pieces 5 cups pears, peeled and cut into bite sized pieces ½ cup granulated sugar 2 tsp vanilla 2 tbsp corn starch 3 cups flour 1 cup brown sugar 1½ cup butter	Category Desserts	Servings
	Notes Preheat oven to 375°F (180°C). 9x13 pyrex dish.	
	Instructions <p>Preheat oven to 375°F (180°C). Place first four (4) ingredients in a large bowl then sprinkle with the corn starch. Toss gently and set aside.</p> <p>Combine flour and brown sugar; cut in the butter until the mixture resembles coarse crumbs.</p> <p>Turn the fruit mixture into a greased a 9x13 pyrex dish; spread the dry mixture over top, pressing down only enough to adhere to the fruit.</p> <p>Bake for 40 to 50 minutes, or until the top is golden and the edges bubble. Remove from the oven and wait 5 minutes; serve with ice cream.</p>	

Claude's Recipes

Recipe Ricotta Ice Cream		Source CEL adapted
Ingredients 1 1/4 cup Ricotta cheese 1/2 cup xyla or sugar Pinch coarse salt 3/4 tsp vanilla Zest of one small lemon 1/2 cup strained Greek yogurt 1 cup of fresh fruit	Category Desserts	Servings make 2 cups
	Notes	
	Instructions Puree first 5 ingredients smooth and creamy. Mix in yogurt by hand. Place in ice cream maker and chill/mix until done. Remove bucket and blades, gently add in fresh fruit, place in freezing tray and freeze for a few hours until set (2 to 4 hours). Scoop into bowls and add more fresh fruit or collie. Enjoy.	

Claude's Recipes

Recipe Rum Sauce		Source Gami 1994
Ingredients 1/2 cup Sugar or XylaSweet 1 Tbsp Corn Starch pinch Nutmeg or Mace pinch Salt 2 Tbsp Butter 1 cup boiling Water Rum 1 tsp Vanilla	Category Desserts	Servings
	Notes Don't substitute the butter, Rum flavoring can be used instead of rum. Do not allow to boil after adding the butter and vanilla.	
	Instructions Mix sugar, corn starch and boiling water & salt. Boil until thick and clear; cook over hot water for 20 minutes. Add butter and nutmeg. Add vanilla and rum just before serving. Use this sauce to top Steamed Pudding or Ice cream.	

Claude's Recipes

Recipe Steamed Pudding		Source Gami, 1994, Claude Lacelle
Ingredients 1 1/4 cup Flour 3/4 tsp Baking Powder 1 tsp Pumpkin spice* 1/2 tsp Baking Soda 1/2 tsp Salt --Blend the above 5- 1/2 cup Butter/Margarine 1 Egg beaten 1/2 cup Brown Sugar 1 tsp Nutmeg --Blend 4 above- 1/2 cup chopped Nuts* 1 cup grated Carrots 2 tsp Orange Rind 1 Tbsp Water --Add to mixture (4 items above)- 1/2 cup chopped Dried Fruit*	Category Desserts	Servings
	Notes *Chopped Dried Fruit: Dates, Prunes, figs, dried apricots, apples, peaches etc. Nuts: Almonds, pecans, walnuts, filberts etc. Pumpkin spice: 4 Tsp Ground Cinnamon, 2 Tsp Ground, Ginger, 1 Tsp Cloves or Allspice, 1 Tsp Nutmeg or Mace	
	Instructions Mix as required. Mix 1/4 cup of the dry mixture with the chopped fruit. Slowly add dry ingredients and beat into batter gradually. Spread into greased mold and stem for 1 hour. Serve piping hot topped with Rum Sauce.	

Claude's Recipes

Recipe Tiramisu	Source CEL
Ingredients 400 g Lady Fingers (1 pkg) 600 g Muscarpone Cheese 3 Tbsp sugar 500 mL of 35% whipping Cream 3 cups of egg yolk custard 1 cup espresso or coffee (very strong) 2 oz coffee or chocolate liquor 3 Tbsp sugar 1 tsp vanilla Powdered chocolate/shredded dark	Category Desserts
	Servings 10 - 12 servings
	Notes
Instructions <p>Whip cheese and sugar, add milk if too thick, set aside. Whip cream lightly. Carefully fold in custard, cheese and whipped cream. Keep this mixture cool.</p> <p>Mix the coffee, liquor, sugar and vanilla in a flat bottomed bowl. Dip the Lady Fingers into this mixture and place in a serving pan. Cover the fingers with the creamed mixture then build a second layer. Top second layer with more cream mixture and sprinkle with chocolate. Place in refrigerator and serve much later.</p>	

Claude's Recipes

Recipe Quiche with Eggplant		Source C.E.L. adapted from Joy of Cooking
Ingredients 9 inch pie shell 1 white of egg 1/4 lb bacon or ham pieces 2 cups milk with cream/evap milk 3 eggs 1/4 tsp salt 1/8 tsp pepper 1 tsp fresh nutmeg (more to taste) 1 tsp chives or green onion, chopped 1/2 cup Swiss cheese, small cubes 5-6 slices eggplant (or more) Olive oil and brush.	Category Eggs	
	Servings 6 to 8	
	Notes Note: Lean ham does not need to be fried but frying will add to flavour. Other varieties of "Swiss" cheeses can be used like Emmentaler, Gruyère/Greyerzer, L'Etivaz, Berner Alpkäse, Schabziger or Leerdammer, Maasdam cheese, Norvegia and Jarlsburg. I use Jarlsburg.	
Instructions <p>Prebake pie shell brushed with egg white. Prick well before baking.</p> <p>Broil Eggplant pre-brushed with olive oil on both sides. Watch carefully and flip once when tops brown. Remove from oven when browned and set aside on paper towels to drain.</p> <p>Cook Bacon/ham in a skillet to render fat but not crispy. Drain.</p> <p>Scald milk cool slightly and beat together with eggs, salt, pepper, nutmeg and chives/green onions.</p> <p>Sprinkle bottom of pie shell with bacon, add cheese cubes and carefully pour in custard. Top with eggplant and bake at 350° to 375° F for about 35-40 minutes. Do not overcook. Serve slightly warm.</p>		

Claude's Recipes

Recipe		Source
Lemon Rice (Lime)		Claude Lacelle
Ingredients		Category
1 cup	Basmati rice	Grains
1 1/4 cup	water	
4 Tbsp	butter or margarine	Servings
1 tsp	mustard seed (black)	Serves 8
[pinch	cumin seeds]	
1/4 cup	pine nuts (whole)	Notes
1	bay leaf (crumbled)	Cumin is optional and cilantro leaves may be substituted with parsley. For a spicier dish add more cayenne. For a more intense lemon or lime flavour add some grated zest when frying the pine nuts.
1/4 cup	dried cranberries (chop)	
1/8 tsp	cayenne pepper	
3/4 tsp	turmeric	
2	lemons or 4 limes (juiced)	Try substituting other dried fruits for the dried cranberries. The black mustard seeds are for contrast only as the white mustard seeds will pop and taste the about the same. Do not substitute the Basmati rice!
1/4 c	cilantro leaves (chopped)	
1/4 c	green onions (chopped)	
	salt to taste	
Instructions		
Wash and cooked the basmati rice in water until 3/4 done.		
In a large skillet or wok (heat set at medium-high) melt and clarify the butter. Fry mustard seeds [and cumin] until they pop. Add pine nuts, bay leaf and cranberries, fry until nuts are light brown.		
Lower heat, add cayenne and turmeric, stir then add rice. While stir frying add a little of the juice and continue adding until absorbed by the rice. Raise the heat if required to hasten the evaporation of the juice.		
Remove from heat and add the cilantro leaves and green onions, then place in a covered serving bowl. Keep warm in oven or microwave before serving.		

Claude's Recipes

Recipe Malaysian Yellow Rice		Source Claude Lacelle
Ingredients 1 1/2 cup Basmati Rice (washed) 2 cups cool water 2 Tbsp butter or margarine 5 green cardamon pods 1 small stick of cinnamon 5 cloves 5 cassia buds 2 allspice buds 2 Tbsp dried onion flakes 1/2 tsp cumin seeds 1/4 tsp turmeric or large pinch of saffron		Category Grains Servings Serves 4-6 Notes Serve with Rendangdoon. Serves 4-6 people
Instructions Method: Place second group of ingredients into a microwave proof dish and cook covered at high for 2-4 minutes, Check often, stop when the dried onions have turned brown. Place remaining spice and top with rice. Carefully pour water onto rice. Cover and microwave at high until water boils then set microwave to low and simmer for 12-15 minutes (or set to "rice" and cook). Remove larger pieces of spice and mix well with two forks, recover and serve.		

Claude's Recipes

Recipe Sushi Rice		Source Claude Lacelle
Ingredients 2.5 cups short grain sushi rice 3 cups water Vinegar Mixture 1 Tbsp mirin (sweet rice wine sauce) 5 Tbsp rice wine vinegar 3 Tbsp sugar 1 tsp salt	Category Grains	Servings
	Notes Keep rice in bowl covered with a clean cloth until ready for use. Sushi rice last only one day and should not be served again. Source: The fine art of Japanese cooking, Hideo Dekura, Bay Books ISBN 1-8637-079-3	
	Instructions <p>Wash rice under tap until water runs clear. Drain in a fine strainer. Put the rice in a rice cooker or pot with a tight-fitting lid and add the water. Bring to a boil, reduce heat and boil for a further 5 minutes. lower the heat and steam for 12 to 15 minutes. Take off heat. Remove lid and cover pot with a tea towel. Replace lid and let stand for 15 minutes.</p> <p>While rice is cooking, combine vinegar mixture ingredients in a bowl and heat gently till the sugar has dissolved, stirring constantly. Remove from heat and let cool.</p> <p>Spread cooked rice over the bottom of a large nonmetallic bowl. Run spatula through the rice to separate the grains, slowly adding vinegar mixture at the same time. The rice should not be too moist.</p> <p>Cool the rice (with a hand fan) until rice reaches room temperature.</p>	

Claude's Recipes

Recipe Barbecue Brisket	Source
Ingredients 8 - 10 lb. beef brisket 1 tsp garlic powder 1 1/2 tsp salt 2 tsp pepper 1 tsp lemon juice 1 T. celery seed 1 tsp onion salt 2 T. Worcestershire sauce 2 T. liquid smoke BARBECUE SAUCE 1/2 C. tomato catsup 1 small jar plum baby food 1/2 medium onion, finely chopped 1 tsp black pepper 1/4 C. wine vinegar 1/2 C. brown sugar 2 T./ lemon juice	Category Meat Servings Notes
Instructions <p>Sauce: Combine ingredients and bring to a boil in saucepan, stirring constantly. After mixture boils, continue to simmer for 7 minutes.</p> <p>Brisket: Mix all other ingredients together; marinate brisket in tightly covered pan for 12 hours in refrigerator.</p> <p>Cook brisket in 275 degree oven in pan tightly covered with aluminum foil, for 8 hours. Remove from oven and pour off liquid. Cover brisket with 1/2 of the barbecue sauce. Return to oven for 30 minutes. Top serve: Slice brisket with sharp knife on the bias. Serve with remaining sauce.</p>	

Claude's Recipes

Recipe Barbecue Chuck Wagon Steak		Source
Ingredients 1 kg steaks, 2-1/2 inches thick 2 - Tablespoons paprika 2 - Tablespoons dry mustard 1/2 - teaspoon salt 1 - teaspoon pepper 1/4 - cup butter, softened 2 - Tablespoons olive oil 1 - Tablespoon Worcestershire sauce	Category Meat	
	Servings serves 4 - 6	
	Notes	
Instructions Prepare BBQ to 500° F plus. 1) Put steak on cutting board. 2) In a mixing bowl, add paprika, mustard, salt, pepper, butter, oil, and Worcestershire. 3) Rub into steak on both sides. 4) Place steak on heated grills (pre-oiled) 5) Broil 5 minutes, turn, brush with sauce, turn again and brush. 6) Continue until steak is seared. 7) place steaks in a 350° F oven and bake 15 minutes per pound for rare, 20 minutes for medium. 8) Baste with drippings in the pan. 9) Serve hot.		

Claude's Recipes

Recipe Beef Vindaloo		Source Claude Lacelle
Ingredients Grind together: 1 teaspoon cumin* 6 cloves* 1 tablespoon coriander* Add and blend together: 1 teaspoon turmeric 1 teaspoons salt 4 cloves garlic sliced 3 fresh or pickled green chilies 1 inch piece of ginger sliced 1/2 cup vinegar In a large pot: 3 tablespoons vegetable oil 2 large onions, thinly sliced 1 kilogram stewing beef 3 inch stick of cinnamon 2 cups hot water 4 medium potatoes, parboiled peeled and halved 4 hard-cooked eggs, halved * whole spice	Category Meat	Servings
	Notes Very good in a slow cooker!	
	Instructions In an electric blender, first whirl together the cumin, cloves, coriander; when the spices are well ground add and whirl the turmeric, garlic, ginger, green chilies, and vinegar. Heat oil and lightly brown 1 of the onions. Add beef, salt, stick of cinnamon, vinegar spice mixture, the remaining onion and hot water. Cover and simmer for about 1 hour. Add halved potatoes and hard cooked eggs and simmer on low heat in a slow-cooker for about 5 hours. Serve in a bowl with hot nann bread. Enjoy!	

Claude's Recipes

Recipe Cajun Muffuletta		Source Claude Lacelle
Ingredients 1/4 cup black olives 1/4 cup green olives 1/4 cup pimentos 1/4 cup capers 1/4 cup cocktail onions 1/4 cup chopped celery 1/2 cup artichoke hearts 1 tsps celery leaves [or seed] 1 tsps dried oregano 1 Tbsp chopped garlic 1/2 cup olive oil 2 Tbsp red wine vinegar ----- <ul style="list-style-type: none"> • 1 loaf round Italian bread • 2 Tbsp olive oil • 1/4 lb ham, thinly sliced • 1/4 lb Genoa salami, thinly sliced • 1/4 lb Provolone cheese, thinly sliced • 1/4 lb Mortadella (Italian Bologna), thinly sliced • 3 slices mozzarella cheese • 1 cup prepared olive salad (see above) 	Category Meat	
	Servings SERVES: 4	
	Notes TIME: 1 Hour. 1/4 pound = 115 grams Muffuletta is an Italian sandwich created in the late 1800's. The sandwich originated when Italian merchants working in the markets of New Orleans placed a mixture of broken green and black olives, found on the bottom of olive barrels, on a loaf of round Italian bread known as "muffs." Over this mixture, they layered slices of ham, salami and Provolone cheese. The most famous of all Muffuletta sandwiches are found at Central Grocery on Decatur Street in New Orleans.	
Instructions <p>In a food processor combine all above ingredients and chop coarsely, scrape into a bowl and set aside.</p> <p>Split the bread lengthwise and drizzle the olive oil on each side Spread 1/2 cup of the prepared olive salad on each side and arrange with layers of thinly sliced meats and cheeses. Cover with top layer of the bread, cut and serve.</p> <p>Like many of the foreign-influenced names found in New Orleans, the pronunciation of "muffuletta" has evolved from its phonetic forebear. Locals pronounce the word "muff-uh-LOT-uh." The proprietors of Central Grocery pronounce it "moo-foo-LET-ta."</p>		

Claude's Recipes

Recipe Canadian Pork & Apple Tourtiere		Source Anne O.
Ingredients 1 1/2 pounds ground pork and veal 1 medium onion, chopped 1 medium Granny Smith apple, peeled, cored, and sliced 1 medium russet potato, thinly sliced 1/2 cup beef broth 1 1/2 teaspoons savory 1 1/2 teaspoons salt 1 teaspoon sage and thyme 1/2 teaspoon pepper 0.5 kg flaky pastry dough 1/4 cup heavy cream 1 egg, beaten	Category Meat	Servings Serves: 6 to 8
	Notes Prep: 20 minutes Cook: 1 hour Tourtiera, a double-crust meat pastry, is a Christmas time tradition on the Canadian holiday buffet table.	
	Instructions <ol style="list-style-type: none">1. In a large skillet, cook ground pork, onion, apple, and potato over medium-high heat, stirring often to break up lumps of meat, until pork loses its pink color, about 5 minutes. Drain off excess fat.2. Add beef broth, savory, salt, sage, and pepper. Bring to a boil and cook, stirring often, until liquid is absorbed, about 3 minutes. Remove from heat and let filling cool completely.3. Preheat oven to 400°. On a lightly floured work surface, roll out two thirds of pastry to a 12-inch circle about 1/8 inch thick. Ease pastry circle into a 9-inch pie plate, letting excess hang over sides. Roll out remaining third of pastry to a 10-inch circle and set aside.4. Spoon cooled meat filling into pastry-lined pie plate. Cover with pastry circle. Press edges of pastry together to seal, fold over to form a seam, and as crimp. Cut a 1/2-inch hole in center of top crust. Pour heavy cream slowly into hole to moisten pie filling.5. Brush pastry with some of beaten egg. Place pie plate on a baking sheet and bake until golden brown, about 45 minutes. Let stand at least 10 minutes before cutting into wedges to serve. Serve warm or room temperature.	

Claude's Recipes

Recipe Chili		Source
Ingredients 1 kg hamburger or diced stewing beef 3 green peppers (chopped fine) minced fresh hot peppers 3 onions (chopped fine) 2 - 8 oz can tomatoes diced 1 lg can kidney beans 1 sm. can tomato paste garlic to taste chili powder to taste cumin powder to taste cinnamon sticks	Category Meat	
	Servings	
	Notes	
Instructions Brown hamburger. Add peppers and onions. Add rest of ingredients. Simmer for hours and enjoy		

Claude's Recipes

Recipe Claude's German Meat loaf	Source Claude Lacelle
Ingredients 1.5-2 lbs ground meat mixture (lean beef, lean pork, turkey, veal) 1/2 cup Ritz cracker crumb (more if required) 1 egg beaten (not required with ground turkey) 2 Tbsp Soya sauce 1/4 cup diced onions 2 Tbsp parsley 1/2 tsp paprika garlic to taste (more is best) ----- 1/4 cup dried onion Butter and/or oil ----- 1/2 cup warm water 1 Tbsp Soya sauce 1 tsp Beef extract 1/2 cup dry red wine ----- some flour some water	Category Meat Servings Notes This cooking method comes from my late German mother-in-law. It is unusual in that the meat loaf is cooked in liquid. This makes the meatloaf very moist and cooks it quickly. The dry red wine gives this dish a very fine finish. The gravy is excellent with potato dumplings or just plain old mashed potatoes. This is not low Cal diet food but what the hell, it tastes great! Love, Claude & Uschi.
Instructions <p>To prepare: In a large bowl mix the first set of ingredients and seasonings, do not over mix the meat loaf. Form into two small loaves and roll in flour. Heat some oil or butter in a fry pan (with cover), and brown all sides of the meat loaves. Add dried onions and cooked until dark brown. Add water, Soya, beef extract and wine to pan and bring to a boil, cover pan and turn heat to simmer. Meat loaf should be ready in about 20-30 minutes. Place meat loaves on a heated serving dish and keep warm. Make a thin rue of the flour and water. Bring the liquids to a boil and add rue slowly until gravy has thickened. Return meatloaf to pan and cover with gravy, cover and keep hot.</p> <p>To serve: Slice meatloaf diagonally and place on heated serving plate and surround with potato dumplings, pour a little gravy on the meatloaf and potato dumplings and place fresh parsley sprigs on outside edge of plate. Serve with lots of beer and double sour garlic pickles. Enjoy!</p>	

Claude's Recipes

Recipe Cretons		Source Adrienne Mc.Laughlin 1977, Claude
Ingredients 1 lb. Pork minced 1 c Bread crumbs 1 med. onion chopped (1/2 c) 1 clove garlic salt & pepper to taste Minced clove, allspice, cinnamon optional. 1 cup milk	Category Meat	
	Servings	
	Notes Sanitized jars / molds in dishwasher set to "Sanitize" or place jars / molds in boiling water for 10 minutes.	
Instructions Mix all ingredients in a pot, cook on medium heat for one hour, stirring once in a while. Remove from heat and place in sanitized jars / molds and place in fridge until jellied.		

Claude's Recipes

Recipe Fleischkäse Deli Meatloaf homemade	Source http://www.mybestgermanrecipes .
Ingredients 35 g coarse salt 10 g Prague #1 (NaCl + 6.25% nitrate) 9 g Pepper (ground) 2 g Cardamom (powder) 6 g Nutmeg powder 2 g Ginger powder 3 g Coriander Powder ** 2 g Paprika or Cayenne ** 90 g Starch (corn or other) 15 g Baking Powder (phosphate type) 5g Mushroom seasoning *** 1 Small Onion (or more) 1 Garlic clove (or more) 3 kg (Meat+Bacon)* 1000 ml crushed ice	Category Meat Servings 2 large loaves, 1.5 kg each Notes Oven set to 160°C (320°F) *1600 g pork, lean, low-fat / 750 g beef, lean, low-fat / 650 g extreme fatty bacon. ** Optional spices *** or Magi seasoning salts or chicken bouillon cube. Meat must be very cold before handling it (shortly before freezing temperature) and must not exceed 5° C at anytime before cooking. Total Nitrates 155 ppm, well within the recommended 120 to 200 ppm.
Instructions <ul style="list-style-type: none"> -Grease two loaf pans and set aside. -Mix the first dry ingredients well and set aside. -Cut up the meat, onion and garlic to small 2 cm³ cubes. In a large bowl, mix the cubed meat mixture with the dry mixture. Refrigerate the mixture. Pass the mix through a cold meat grinder with the fine grind plate while keeping the meat cold. -With a dough hook or K-beater at low speed blend while slowly adding ice bits. Keep blending until mixture is a fine paste, about 15-20 minutes. Keep cool at all times. -Mixture will be very sticky, wet hands to move, pack and shape loaves into the greased loaf pans. Try to avoid creating air spaces. Pans may be overfilled. Cut shallow crisscross pattern on the top of the loaves and place into oven for about 30-65 minutes or until loaf center exceeds 70°C. Remove from oven and let sit for 10-15 minutes. Pass a spatula around the loaf edges and invert on a plate. Fleischkäse can be eaten hot or cold. -Keep refrigerated once cooled. 	

Claude's Recipes

Recipe German Rouladen		Source CEL
Ingredients 1.5 pounds flank/round steak - Dijon mustard, to taste - black pepper coarse ground 1/2 pound sliced bacon [2 large onions, sliced] - dill pickle slices 2 tablespoons butter 1.5 cups red wine 1 cup beef bouillon - flour		Category Meat Servings 6 Notes
Instructions Cut the flank/round steak into thin filets; about 1/4 inch thick. Slice with the grain of the meat. you may find better results by pounding the meat flat with a meat hammer. Generously spread one side of each filet with mustard to taste. Place bacon, [onions] and pickle slices on each filet and form into a roll. Use string or toothpicks to hold the roll together. Heat a skillet over medium heat and melt butter. Place the rolls in the butter and sauté until browned. Pour in red wine and add the beef stock; Cover and simmer the rolls for about an hour. Remove roulades and thicken remaining liquid with a rue of broth and flour.		

Claude's Recipes

Recipe German Sauerbraten	Source http://www.quick-german-recipes .
Ingredients -2 kg beef (chuck, rump, or round) -salt, pepper -1 cup red wine vinegar -1 cup red wine *½ cup beef broth -4 bay leaves -2 onions, sliced -12 peppercorns -4 whole cloves -bacon fat, butter, or oil for browning -2 carrots, sliced -1 rib celery, sliced -2 Tbsp corn starch *1 cup sour cream (optional)	Category Meat
	Servings 8 - 10 servings.
	Notes Instant Pot set to manual, Hi pressure, 40 minutes. Do a 10 minutes natural pressure release and then a quick release at the end of cooking
Instructions Instructions: Wipe meat with damp cloth and sprinkle with salt and pepper. Place in ceramic or glass bowl (not metal) or into a Ziploc bag that's been placed into a bowl in case it should leak. Add vinegar, wine, bay leaves, peppercorns, cloves and one sliced onion. Add water to cover. Tightly cover bowl (or seal Ziploc bag) and refrigerate for 3 - 5 days, turning once or twice every day. Drain meat. Reserve marinade. Turn Instant Pot to Sauté mode and wait for "HOT". Add oil, bacon fat, or butter and brown meat on all sides. Remove meat and add diced onions, carrots, and celery and sauté for a few minutes until slightly softened. Return meat. Add reserved liquids, beef broth and bay leaves. Sprinkle with about ½ tsp salt and lots of freshly ground pepper. Seal Instant Pot lid and set to manual, Hi pressure, 40 minutes. Do a 10 minutes natural pressure release and then a quick release. Remove meat and let rest, covered, while you make the gravy. Use an immersion blender to blend the veggies into the cooking liquid. Season with additional salt, freshly ground pepper, and sugar (if using.) If desired, you can thicken further with a cornstarch slurry (1 Tbsp cornstarch mixed with 1 Tbsp cold water) Serve meat and gravy with potato dumplings and red cabbage!	

Claude's Recipes

Recipe		Source
Klopsen		Claude Lacelle
Ingredients		Category
48 frozen Meatballs 1 can of creamed soup 1 Onion 5 Garlic cloves 2 tsp olive Oil 3 Tbsp Flour 1/2 cup Water or Broth 1/2 cup German white Wine 1 tsp Fish sauce (or anchovies paste) 1 Lemon 1/4 cup evaporated Milk (or Cream) 1 egg yolk 2 tsp Capers Fresh pepper and cayenne to taste		Meat
		Servings
		Notes
		<p>A note about the recipe, I have tried to be as exact as I can about the quantities given but you may have to adjust the amounts to get good (tasty) results. Let's start cooking'.</p> <p>Background: This recipe was handed down to me via my wife and my German mother-in-law. I had only a description of the basic ingredients and methods which I then tested with my wife (as the final judge). It tastes great and is fairly fast to prepare. I don't think that it is exactly the same as the original but I hope my mother-in-law would have approved.</p> <p>Update 2008: Boil the meatballs in vegetable broth, use the liquid below or base for soup .</p>
Instructions		
<p>Place the frozen meatballs into a baking sheet lined with parchment paper and place into a preheated oven (190°C/400°F). Bake for 15 to 20 minutes or boil the meatballs in vegetable broth.</p> <p>I use a convection oven and the parchment paper, this is only to provide a quick cleanup. While waiting for the meatballs to thaw and cook, chop the onion fairly fine. Heat up the olive oil on high heat and wait until the oil is very hot.</p> <p>Add the onions and fry while stirring. Turn heat down to medium when onions start to turn light brown. Continue to cook until caramelized. Crush the garlic and add to the onion, Stir garlic and onion together. Do not allow the garlic to brown!</p> <p>Move the fried onions and garlic to the side and add the flour to hot oil (you may have to add a bit of oil). Cook/stir, over medium heat, the flour/oil mixture until blended. Stir in the onions and garlic, mixing the ingredients well.</p> <p>Add water (broth) and wine to mixture and stir until thick. Add soup. Add more wine or water if sauce is too thick. When meatballs are done remove them from the oven and add to the sauce.</p> <p>Stir in the meatballs and add juice from lemon. Add the evaporated milk or cream. Add the fish sauce (to taste). Note: fish sauce really stinks but gives this dish a real nice flavor, so be brave and put in a good teaspoon or more. Trust me!</p> <p>Add the egg yolk, pepper/cayenne and capers to the sauce and stir. Serve on rice or egg noodles. Enjoy !</p>		

Claude's Recipes

Recipe Lion's Head Meatballs with Vermicelli	Source Claude Lacelle
Ingredients 2 kg Pork 10 Shiitake Mushrooms (soaked) 1 cup green Onions chopped 2" of fresh Ginger, 5 cloves of Garlic 400 g Shrimp cleaned 1/4 tsp Szechuan Peppercorns ground 1/2 cup coriander leaves, fresh 2 tsp star Anise de-seeded ----- 1 cup water Chestnuts hand chopped 1 Tbsp light Soya Sauce 1 Tbsp sesame oil, 1 tsp Fish sauce 1 Tbsp Chicken Bovril, 4 Tbsp Tapioca Starch 2 Tbsp Mirin* or dry Sherry 2 Tbsp Hoisin sauce, Pinch Baking powder ----- 1/2 cup Plum sauce 1/4 cup Hoisin sauce 2 tbsp Oyster sauce Chicken broth as needed 1 pkg Mung Bean Vermicelli soaked	Category Meat Servings serves 6 Notes This is my take on the traditional Chinese Lion's Head Meatballs. Best served with stir fried shredded Nappa or Bok Choy. This can serve as a bed to serve the Meatballs on. One dish wonder. Use a slice of stale bread to clear the grinder.
Instructions <p>Soak the Mung Bean Vermicelli in warm water for 30 minutes. (Preheat oven to 325°F.)</p> <p>Then pass the first 9 ingredients through a grinder with the medium sized plate. In a large bowl mix the ground ingredients with the next 9 ingredients. Mix well. Shape into baseball sized meatballs. roll in flour and fry in a large fry pan with a little nut oil. Fry until all sides are well browned. Place fried meatballs on a pan and place in a 325°F oven to finish cooking. Reserve fry pan any drippings.</p> <p>Add the last three sauce ingredients to the fry pan drippings with medium heat, stir well and bring to a boil. add chicken broth to make a thin sauce. let simmer for 10 minutes. Add drained Mung Bean Vermicelli and mix well.</p> <p>On a large serving plate place about 1/4 of the Mung Bean Vermicelli/sauce on the plate, then place the cooked meatballs on top. place the remaining Mung Bean Vermicelli on top of the meatballs so that it looks like a lion's mane. Serve hot and enjoy.</p>	

Claude's Recipes

Recipe Meatballs (Italian)		Source CEL
Ingredients 1 kg Veal (ground) 1 kg Pork (ground) 2 kg Beef (ground) 1 bulb garlic (crushed) 2 Tbsp Oregano (minced) 2 Tbsp Basil (minced) 2 Tbsp Rosemary (rubbed) 1 Tbsp Thyme (minced) 2 Tbsp Paprika 2 tsp anise seeds (crushed) 2 cups Bread crumbs Chicken or Beef bouillon to taste Flour	Category Meat	
	Servings Makes 200+ 1" meat balls	
	Notes	
Instructions Mix meats, mix in the seasoning. Scoop mixture to form 1" to 1 1/4" balls. Dredge in flour and place in pan (parchment). Cook in oven @ 350°F until done. Add to sauce, simmer and serve.		

Claude's Recipes

Recipe Mexican Steak 'N Beans		Source
Ingredients 1/2 pound beef round steak (1/2 to 3/4 inch thick) 1 Tbs flour 1/2 to 1 teaspoon chili powder 1/4 teaspoon salt 1/8 teaspoon pepper 1/8 teaspoon ground cumin if desired 1 Tbs salad oil 1/2 c water 1/4 c chili sauce 3/4 c sliced celery 1 med onion chopped (1/2 c) 1 carrot, but diagonally into 1/2 inch slices 1 can (8 ounces) kidney beans	Category Meat	
	Servings Serves 2	
	Notes	
Instructions <p>Cut meat into 1 inch pieces. Mix flour, chili powder, salt, pepper, and cumin; coat meat with flour mixture.</p> <p>Heat oil in 8 inch skillet; brown meat over medium heat, about 10 minutes. Drain off fat. Stir in water, chili sauce, celery and onion; heat to boiling. Reduce heat; cover and simmer until meat is almost tender, 30-45 minutes. (Add small amount of water if necessary.)</p> <p>Add carrot; cover and simmer 20 minutes. Stir in green peppers and beans (with liquid); cover and simmer until green pepper is crisp-tender and beans are hot, about 10 minutes.</p>		

Claude's Recipes

Recipe Nasi Goering		Source Pat Brule
Ingredients <ul style="list-style-type: none">- 1 kg stewing beef- 1 kg stewing pork- 3 large bottles Heinz chilli sauce- 2 pkgs of Nasi Goering flakes (@ Dutch Kitchens, Clyde & Merivale)- 1/2 200g bottle of Sambal Olek- 1 cup of fresh pineapple- 2 tbsp of slivered almonds	Category Meat	
	Servings	
	Notes 3 large bottles Heinz chilli sauce can make this dish a little pricey, try using blended crushed tomatoes and fresh red chilies with a little sugar and vinegar.	
Instructions <ul style="list-style-type: none">- cube all meat _ in. and sear in Creuset or medium size pot- add all other ingredients and cook slow and long (1 hr min.)- Add Sambal Olek to preferred "heat" (usually half a bottle)- Serve on bed of non-sticky white rice		

Claude's Recipes

Recipe Pork and Pineapple Kabobs	Source Yo B.
Ingredients ½ cup Spicy BBQ Sauce 2 tbsp Dijon mustard 1 tbsp finely chopped fresh rosemary 1 lb boneless pork chops, cut into 1-inch pieces 1 cup fresh pineapple chunks (1 inch) 1 cup green pepper squares (1 inch) ½ cup red onion chunks (1 inch)	Category Meat
	Servings
	Notes Pre-heat BBQ to medium-high heat. 8 skewers
Instructions <p>MIX first 3 ingredients. Reserve ¼ cup of the sauce for later. Pour remaining sauce over chop cubes in shallow dish or re-sealable bag; turn chop cubes over to coat both sides of each. Refrigerate 15 min. to marinate.</p> <p>HEAT BBQ to medium-high heat. Remove meat from marinade; discard marinade. Thread meat onto 8 skewers alternately with pineapple, peppers and onions; grill 12 to 14 min. or until meat is done, turning occasionally and brushing with reserved sauce.</p>	

Claude's Recipes

Recipe Rendangdoon		Source Claude Lacelle
Ingredients 2 kg Beef (economy cuts) 10-15 hot red peppers 4 Tbsp dried onion flakes 2 Tbsp dried garlic flakes 1 slice galangal (dried and reconstituted) or ginger)) 10 slices sun dried tomato 1 tsp Malaysian curry powder 2 tsp paprika 3-5 Tbsp vegetable oil 1 bay leaf 3 brown cardamon pods 1/2 tsp turmeric powder 1/4 cup coconut cream		Category Meat Servings Serves 6 Notes Serve with Malaysian Yellow rice. Cooks nicely in a cast iron pot. Serves 4-6 people.
Instructions <p>Method: Trim fat and tissues from beef, cut beef into 1 inch chunks. In a food chopper mince/grind the next group of ingredients into a thick paste. Mix beef and spice mixture well. In an oven proof fry pan at high heat cook the beef mixture until beef chunks are well browned. Stir in the last three spices, remove from heat and place in a 300 °F oven uncovered. Stir occasionally and let mixture reduce to a thick paste that sticks to the beef, about 3 - 4 hours. Add some of the coconut cream to keep the sauce from thicken too much.</p> <p>This dish may also be cooked in a BBQ with the oven proof pan (or Wok) placed in the middle with the burners two each side set to Low-Med. Smoking (with BBQ) adds flavors to the dish.</p>		

Claude's Recipes

Recipe Sloppy Jo		Source
Ingredients 1 lb hamburger 1/2 cup chopped onion 1/4 cup chopped green pepper 1/2 cup chopped celery 1 - 8oz. tomato paste 1/4 cup catsup 1 Tbs. vinegar 1 tsp. salt 1/8 tsp. pepper 1 Tbs. brown sugar 1 1/2 tsp Worcestershire sauce 2 tbs. prepared mustard	Category Meat	
	Servings	
	Notes	
Instructions Brown hamburger. Add onion, green pepper and celery - brown lightly. Add the rest of the ingredients and simmer for a few minutes.		

Claude's Recipes

Recipe Slow-Roast with Boulangère Potatoes	Source http://www.telegraph.co
Ingredients 3 medium onions, thinly sliced 6 large waxy potatoes, peeled & thinly sliced 1 bunch thyme & rosemary, leaves picked salt and black pepper 1 whole meat shoulder ~2kg+ 1 garlic bulb, peeled & separated into cloves 600 ml pint chicken stock	Category Meat
	Servings 6-8
	Notes Meat should be a large butt roast of lamb, pork or beef. Serve with cooked French beans (or other green vegetables).
Instructions Preheat the oven to 130°C / 275°F. In a bowl combine the onions, potatoes, rosemary and thyme. Season with salt and pepper. Layer the potatoes and onions in a roasting tin and place the lamb on top skin-side up. Cut small incisions in the meat using a small knife and stick the whole garlic cloves in the holes, pushing them into the meat to prevent them burning while the meat cooks. Pour the chicken stock over and place in the oven for 4-5 hours, or until the potatoes are crisp on top and soft inside. When cooked, remove the meat from the oven, cover with aluminium foil and set aside to rest for 20 minutes.	

Claude's Recipes

Recipe Spicy Pork Rollups		Source Rose L.
Ingredients 1/2 lb pork tenderloin 6 or 7 green onions 1 garlic clove, crushed 1 tablespoon dark soy sauce 1 tablespoon honey 1 tablespoon vegetable oil 1 tablespoon hoisin sauce 1 teaspoon grated fresh ginger root	Category Meat	
	Servings Makes 20	
	Notes I tend to make these up and put them in the freezer. The flavor seems to really penetrate the meat. I also use more ginger than what they ask for. I also thought they were good after they cooled down as well.	
Instructions <p>Trim any excess fat from pork then cut crosswise in 20 slices.</p> <p>Flatten meat slices with a knife. Trim roots and any wilted leaves from green onions, then cut each onion in 3 or 4 pieces.</p> <p>Roll each meat slice around 1 green onion piece. (There's no need to fasten rolls closed - moisture in meat will keep them from coming open.) Preheat oven to 400F (200C). In a shallow baking dish, stir together garlic, soy sauce, honey, oil, hoisin sauce and ginger root. Place pork rolls in soy mixture and turn to coat. If preparing ahead, cover and refrigerate. Bake, uncovered, 10- to 15 minutes or until meat is no longer pink in center; cut to test. During baking, baste rolls frequently with sauce. Server hot or warm.</p>		

Claude's Recipes

Recipe Sweet-and-Sour Meat Balls		Source CEL
Ingredients 2 pounds lean ground beef/pork 1 egg, beaten 2 cups bread cubes (milk) 1/2 cup finely chopped onion 1/8 tsp dry ginger powder pinch mustard powder 1/2 cup ketchup 1/4 cup molasses 1/8 cup vinegar 1 Tbsp soy sauce 1 tsp Worcestershire sauce	Category Meat	Servings serves 4
	Notes Serve on egg noodles or home made Udon Noodles Pineapple chunks can be added to the sauce. See "Ketchup- Home made low sugar"	
	Instructions <p>Soak bread cubes in a little milk to dampen.</p> <p>In a large bowl, thoroughly mix the ground meat, egg, bread and onion. Sprinkle with seasoning and mix lightly. Keep cool.</p> <p>Shape into one inch balls. Place meatballs in a single layer on parchmented baking sheet. Bake in preheated oven for 10 to 15 minutes; set aside.</p> <p>To make the sauce, in a large nonstick sauce pan over medium heat, combine the ketchup, molasses, vinegar, soy sauce, and Worcestershire sauce. Stir until smooth and simmer until thickened.</p> <p>Add meatballs into the sauce and gently stir to coat the meatballs with the sauce. Simmer, uncovered, for about 20 minutes, or until meatballs are thoroughly cooked.</p>	

Claude's Recipes

Recipe Tofu Ma Po		Source http://thetrue Taste of China.blogspot.ca
Ingredients 1/2 lb. ground pork or beef 2 Tbsp chili oil 1/2 Tbsp ground Sichuan pepper 2 cloves of minced garlic 1 tsp minced ginger 2 1/2 Tbsp chili bean paste 1 Tbsp Shaoxing/hua tiau wine 2 tsp soy sauce 1 Tbsp Hoisin sauce 2 tsp sugar or Xyla 1 Tbsp cornstarch 2 Tbsp chicken stock 2 Tbsp fermented black beans 1 block soft (or medium) tofu 1" cubes 1 Tbsp sesame oil 3 scallions diced	Category Meat	
	Servings serves 4-6	
	Notes When thickening the sauce, mix the cornstarch with oil first to make a paste. This paste, called a roux will thicken the sauce, and alleviate lumps of cornstarch. Add the sesame at the end so that the flavor of the sesame doesn't burn off. Dark sesame oil (Asian) has a stronger flavor and is used in small quantities, generally only for flavoring foods. This once again another dish I find that is better the second day. This extra time allows the flavors to soak into the tofu. But the contrast of the strong sauce with the bland tofu is great as well on the first day. Serve with rice and enjoy!	
Instructions <ol style="list-style-type: none"> 1. Fry the ground beef or pork until it's cooked through. Remove from wok and set a side. 2. Put chili oil into wok and heat until it's extremely hot. 3. Once the oil is hot add the Sichuan pepper, garlic, and ginger until you smell the fragrance, then turn down the heat. 4. Add bean paste, and Shaoxing wine, soy sauce, sugar, boil until the sauce is thick. 5. Add the cooked meat to the sauce. 6. Mix cornstarch and oil, make a rue. 7. Turn heat up and add in the chicken stock. 8. Add the black beans to the mixture. 9. Add the tofu slowly to the mixture, and gently toss. Don't to crush the soft tofu. 10. Reduce heat and let it simmer until the sauce thickens. 11. Top off with sesame oil after you remove from the heat. Garnish with scallions. 		

Claude's Recipes

Recipe Turkish Meat Pies		Source http://www.jocooks.com/bakery/pies-
Ingredients 1 Tbsp olive oil 1 lb ground beef 2 Tbsp tomato paste 1/4 cup chopped tomatoes 1 onion finely chopped 2 cloves garlic finely diced 2 tsp sugar or Xyla 1/2 tsp salt 1/4 cup yogurt 1 Tbsp Arabic spice mix* 2 Tbsp chopped fresh mint 4 Tbsp pine nuts chopped	Category Meat	Servings 12 meat pies
	Notes *Arabic spice mix ... 2 tbsp ground black pepper 2 tbsp ground cumin 1 tbsp coriander 1 tbsp ground cloves 1 tsp nutmeg 1/2 tbsp cardamom 1/2 tbsp cinnamon	
	Instructions <p>Make Pizza dough. While the dough is rising, mix all the spices for the Arabic spice mix together. In a skillet heat the tablespoon of olive oil and add the ground beef and finely chopped onion and garlic. Stir well and cook for a couple minutes, after which add a tablespoon of the spice mix, the tomato paste, sugar and mix. Cook for a couple more minutes till the meat is cooked through.</p> <p>Add the mint and yogurt to the meat mixture and mix well. Let it cool.</p> <p>Preheat oven to 400 F degrees. Take the dough out of the bread machine and cut it into 12 pieces. Roll each piece into a ball. Take each ball and roll it out, do no use extra flour, use olive oil to stretch the dough as needed. The meat pies should be about 3 to 4 inches in diameter.</p> <p>If you use a cookie sheet you'll be able to fit about 6 pies on it. Spoon a couple tablespoonfuls of the meat mixture over the rolled out dough and spread it evenly. Sprinkle some pine nuts over the meat.</p> <p>Bake the pies for about 15 minutes. Sprinkle with some mint before serving.</p>	

Claude's Recipes

Recipe Yo's Swiss Steak		Source Yo B.
Ingredients 1 kg Flank or Sirloin steaks 1/2 cup flour 1 Tbsp butter (or Olive oil) 1 tsp Montreal Steak spice 1/2 large onion 1 cup mushrooms sliced 2 cup string beans whole 1 can crushed tomatoes large salt and pepper to taste	Category Meat	Servings
	Notes	
	Instructions <p>Mix about one scoop of flour with some Montreal steak spice and spread on a plate. Coat the meat with the flour mixture and brown in butter.</p> <p>Place the meat in the bottom of large casserole; cover with slices of onion and mushrooms. Spread green or yellow beans on top and add can of crushed tomatoes.</p> <p>Season with salt and pepper (none of the veggies have been salted... so you need to put in a bit more)</p> <p>Bake at 350°F for approximately 1 hour 30 minutes, or until the string beans are tender.</p>	

Claude's Recipes

Recipe Baked Lasagna		Source
Ingredients 1/4 cup oil, olive or salad 1 Teaspoon garlic juice 1 Tbs chopped Parsley 1 lb ground beef (or more) 2 - 6 oz cans tomato paste 3 - 1 lb cans of tomato sauce salt 1/4 teaspoon pepper 1/2 teaspoon crumbled basil 1/2 teaspoon dried oregano 1 lb Lasagna cooked according to package directions 1 lb ricotta cheese 1 lb mozzarella cheese, shredded 1/2 cup grated Parmesan cheese	Category Pasta	
	Servings	
	Notes	
Instructions Sauté beef in oil. Stir in tomato sauce, tomato paste, salt, pepper, basil, oregano, and garlic. Simmer for 30 minutes. Using a large rectangular baking dish, place in alternate layers, the sauce, lasagna, mozzarella, ricotta, and grated Parmesan cheese. Repeat layers ending with a layer of lasagna, and remaining sauce. Cover with aluminum foil and bake in a moderate oven over 350 degrees F for 35 minutes.		

Claude's Recipes

Recipe Bavarian Spaetzle	Source http://www.cookingwithnana
Ingredients 2 cups all-purpose Flour 1 tsp salt 2 eggs 3/4 cups of milk 1/2 cup fine dry bread crumbs 1/4 cup butter or margarine, melted	Category Pasta
	Servings 6 - 8
	Notes Children love Spaetzle with apple sauce. Leftovers are great fried or added to your favorite soup. Spaetzle also freeze well for later use.
Instructions Stir together flour and salt. Combine eggs and milk; stir into the flour mixture. Pour batter into a colander with large holes (at least 3/16 inch diameter) or Spaetzle board Hold colander over a kettle of boiling salted water. Press batter through the colander to form the Spaetzle Cook and stir 5 minutes. Drain well. Combine the bread crumbs and melted butter or sprinkle over Spaetzle. Make 4 cups. <u>WORKING PROCESS</u> Bring 8 cups (2 l) of water with 1 tsp. salt to a boil in a large pot. Reduce to simmer. Place the Spaetzle Board on top of the pot over the simmering water. Pour a portion of the dough on the board. Using the plastic scraper, press the dough back and forth through the board into the simmering water. Remove the board and bring the water to a short boil. Reduce the heat. The button size dumplings will then float to the top of the water. Remove them with a slotted ladle and pour them into a warm bowl. Repeat the above process until all the dough is used up. The consistency of the flour grinds vary, so start with 1/3 cup of water and gradually add the remaining water only as much as is needed. The batter must be thick and gooey. you can add fine chopped parsley and rosemary. Cleaning: Just rinse after use and throw in the dishwasher.	

Claude's Recipes

Recipe Cantonese Chow Mein	Source CEL
Ingredients 1 lb Chow-Mein noodles * ½ cup diced red peppers ¼ cup sliced water chestnuts ¼ cup diced onions 1 cup broccoli ½ cup mushrooms 2 tbsp ginger shredded 2 tbsp garlic cloves mashed ½ cup @ pork, beef, chicken, sliced 3-5 garlic cloves 2 tsp sesame oil 1 cup raw shrimp in brine ----- 1 tbsp hoisin sauce* 1 tbsp soya sauce 2 tbsp oyster sauce* 1 tbsp sugar 2 tbsp mirin* or dry sherry 2 tsp corn starch 1/4 cup chicken broth (or more) ----- vegetable oil as needed	Category Pasta Servings serves 6 Notes * Items can be found in Asian grocers and many larger supermarkets. Grape seed oil is very good for stirfrying. ¼ cup bamboo shoots can also be added.
Instructions <p>Mix meat with ginger, garlic, sesame oil and a bit of cornstarch and Soya sauce . Cook noodles in a pot of boiling water until half tender, cool, drain well and set aside.</p> <p>Place a wok or wide frying pan over high heat until hot. Add meat to the wok, Stirfry until almost done and set aside. Add firmer vegetables and stir fry until almost done. Add softer vegetables and stirfry until tender and set aside with cooked meat.</p> <p>Mix sauce ingredients well, bring to a boil in wok, add drained raw shrimp and cook to pink. Adjust thickness (broth) and then add in the chow mein noodles. Stir until coated.</p> <p>Stir in the cook items set aside earlier and gently toss all the ingredients together until heated through.</p> <p>Serve immediately.</p>	

Claude's Recipes

Recipe Corn and Barley Salad		Source Foodland Ontario 2006
Ingredients 1 cup pearl barley 1/4 cup olive oil 1/4 cup lemon juice 1 tsp Dijon mustard salt & pepper to taste 2 cups cooked Ontario corn kernels 1/2 red pepper, seeded & diced 1/2 sweet green pepper, seeded & diced 1/4 cup finely chopped red onion 1/3 cup finely chopped basil or parsley (or both)		Category Pasta Servings Serves 8 Notes 228 calories per serving
Instructions <p>Method: Cook barley in salted boiling water, cook uncovered until just tender, about 20 to 25 minutes. Drain well. Meanwhile in a small bowl or mixer/chopper whisk together the oil, lemon juice, Dijon, salt and pepper until blended; set aside.</p> <p>In a large bowl, stir together the barley, corn, onions red and green peppers. Toss with dressing (above) then add the basil. Taste to adjust seasonings, (lemon, pepper, and /or salt)</p> <p>You may also add: Diced sun-dried tomatoes, olives, celery, or cilantro.</p>		

Claude's Recipes

Recipe Mac and Cheese		Source http://modernistcuisine .
Ingredients 265 g Water or milk or blend 60 g Butter 11 g Sodium Citrate * 285 g Cheddar cheese grated 1/4 tsp paprika 1/4 tsp pepper or to taste 240 g Macaroni, dry Water for cooking pasta salt to taste	Category Pasta	Servings 8 very large servings
	Notes * To make 11 grams of Sodium Citrate combine 8 g of Citric Acid, 11 g of Sodium Bicarbonate then add 100 g of cold water. Solution is ready when the reaction (fizzing) is finished. Stock may be substituted for the water or milk.	
	Instructions Combine first 3 items and bring to a simmer over medium heat. Gradually add cheese to the simmering liquid blending each addition with an immersion blender until melted and smooth. Cook pasta until "al dente", drain. Do not rinse the pasta. Stir in the warm cheese sauce and fold in any accompaniments you wish to add. More Notes: This recipe works great with a variety of cheeses, so use whatever combination you like. Some of our favorites include using Jack and Stilton and folding in roasted bell peppers and wilted baby spinach; Gorgonzola and fontina with walnuts and sautéed mushrooms; Gruyère with roasted cauliflower and roasted tomatoes; sharp cheddar and Swiss with roasted apple and crispy bacon bits; and goat Gouda and cheddar with caramelized onions and black olives. The possible combinations are endless!	

Claude's Recipes

Recipe Perogy Dough		Source Yo B.
Ingredients 1 cup mashed potatoes ¼ cup canola oil 1 egg 2 cups flour 1 tsp salt 1 cup water		Category Pasta
		Servings
		Notes
Instructions In large bowl, combine well-mashed potato with the other ingredients. If the dough is dry, add a bit of water – 1 TBSP AT A TIME. If it's too moist, add flour - 1 TBSP AT A TIME, until smooth. On a floured surface, knead dough for about four minutes or until elastic. Cover with plastic wrap and refrigerate for 30 minutes. Once chilled, roll out on a floured surface, cut into rounds and stuff.		

Claude's Recipes

Recipe Potato Dumplings (Czech Style)		Source C.E.L. (adapted from online sources)
Ingredients 1 cup Potato cooked and riced 1 cup all-purpose flour 1 Tbsp cream 1 egg beaten optionals: 1/4 small onion finely chopped 1/4 tsp parsley 1 cloves garlic, minced 1 Tbsp bread crumbs salt and pepper to taste Butter and/or margarine	Category Pasta	Servings serves 2-3
	Notes 3 to 6 potatoes make lots of dumplings! Freeze the left overs. Great with stews, gravies, stroganoff, cream sauces and in soups. If you do not have a piping bag ,roll the dough into 1/4 to 1/2 inch long cylinders on a well floured surface and cut diagonally into 1 to 2 inch pieces.	
	Instructions Cooked cleaned potatoes in micro wave or boils until done. Let sit 10 minutes and then peel by scraping off the skin. Rice/mash or grind potatoes. Combine 4 first ingredients, blend well. Add optionals for improved flavour. Dough should be semi-soft and sticky. Fill a large piping bag fitted with a 1/4 to 1/2 inch plain round nozzle. Into a large pot of boiling salted water, pipe about 1 -2 inch pieces (cut with scissors). Boil another three minutes after the dumpling surface the water. Remove the dumplings to a bowl and immediately add a little butter to prevent sticking. Serve hot and enjoy!	

Claude's Recipes

Recipe Ramen Noodles		Source C.E.L. (adapted from online sources)
Ingredients 2 cups all purpose flour 2 Tbsp Gluten ----- 1/2 cup warm water 1 Tbsp Kansui*	Category Pasta	
	Servings 6 - 8	
	Notes *Kansui, a type of alkaline mineral water, containing sodium carbonate and usually potassium carbonate. You can purchase this item at most oriental grocers Served in a meat- or (occasionally) fish-based broth or pork bone broth, often flavored with soy sauce or miso, and uses toppings such as sliced pork, dried seaweed, kamaboko (imitation crab meat is one example), and green onions.	
Instructions Mix first two ingredients, in another bowl mix the last two ingredients. Mix with dough hook attachment, or mix in a bread machine on the "pasta" setting or mix by hand (very strenuous). Roll through a pasta rolling machine or pass through a pasta mill or roll out by hand (pin) until thin, dust with flour, roll into a scroll and make thin cuts. Uncurl and place into boiling water, cook for about 3-5 minutes. Serve immediately with your choice of broth and toppings.		

Claude's Recipes

Recipe Semolina Pasta		Source WWW
Ingredients 2 cups all-purpose flour 2 cups semolina flour 1 pinch salt 6 large eggs 2 tablespoons olive oil	Category Pasta	
	Servings 8 Servings	
	Notes	
Instructions <p>Thoroughly sift together all-purpose flour, semolina flour, and pinch of salt. On a clean surface, make a mountain out of flour mixture then make a deep well in center. Break the eggs into the well and add olive oil. Whisk eggs very gently with a fork, gradually incorporating flour from the sides of the well. When mixture becomes too thick to mix with a fork, begin kneading with your hands.</p> <p>Knead dough for 8 to 12 minutes, until it is smooth and supple. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic and allow it to rest at room temperature for 30 minutes.</p> <p>Roll out dough with a pasta machine or a rolling pin to desired thickness. Cut into your favorite style of noodle or stuff with your favorite filling to make ravioli. Bring water to a boil in a large pot, then add 4 teaspoons salt. Cook pasta until tender but not mushy, 1 to 8 minutes depending on thickness. Drain immediately and toss with your favorite sauce.</p>		

Claude's Recipes

Recipe Shanghai Chow Mein		Source Shanghai Restaurant, Ottawa
Ingredients 1 lb Shanghai noodles * ¼ cup diced green peppers ¼ cup sliced celery ¼ cup diced onions ½ cup bok choy * ¼ cup bamboo shoots * ¼ cup shredded Chinese radish * ½ cup BBQ pork, sliced in thin strips * ½ cup baby shrimp 1 tbsp chili sauce 1 tbsp soya sauce 2 tbsp oyster sauce 1 tbsp sugar 2 tbsp cooking wine or dry sherry 2 tbsp vegetable oil	Category Pasta	Servings serves 6
	Notes * Items can be found in Asian grocers and many larger supermarkets	
	Instructions Cook noodles in a pot of boiling water until tender, but firm to the bite; drain well and set aside. Place a wok or wide frying pan over high heat until hot. Add vegetable oil to the wok, add the shrimp and stir fry for one minute. Add vegetables, BBQ pork and Chinese radish. Stir fry for two minutes Add in the Shanghai noodles Stir in the chili sauce, soya sauce, oyster sauce, sugar and cooking wine. Gently toss all the ingredients together until heated through. Serve immediately.	

Claude's Recipes

Recipe Spaetzle		Source http://www.cookingwithnana.com
Ingredients 1 1/2 cups all-purpose Flour (375ml) 3 eggs 1/2 tsp. salt (2.5ml) 2/3 cup water (157ml)	Category Pasta	Servings 6-8
	Notes Children love Spaetzle with apple sauce. Leftovers are great fried or added to your favorite soup. Spaetzle also freeze well for later use.	
	Instructions In a large bowl combine flour, salt, and eggs. Pour water into flour mixture to make a soft dough and stir until smooth (the dough should never be watery). WORKING PROCESS Bring 8 cups (2 l) of water with 1 tsp. salt to a boil in a large pot. Reduce to simmer. Place the Spaetzle Board on top of the pot over the simmering water. Pour a portion of the dough on the board. Using the plastic scraper, press the dough back and forth through the board into the simmering water. Remove the board and bring the water to a short boil. Reduce the heat. The button size dumplings will then float to the top of the water. Remove them with a slotted ladle and pour them into a warm bowl. Repeat the above process until all the dough is used up. The consistency of the flour grinds vary, so start with 1/3 cup of water and gradually add the remaining water only as much as is needed. The batter must be thick and gooey. you can add fine chopped parsley and rosemary. Cleaning: Just rinse after use and throw in the dishwasher.	

Claude's Recipes

Recipe Udon Noodles		Source CEL
Ingredients 2.5 cups Flour 2/3 cup water 1 egg 1/2 t. salt	Category Pasta	
	Servings Serves 4 - 6	
	Notes These large Japanese noodles are often served in soup and stir-fries and can be substituted for egg noodles in just about any dish. goes well with Sweet-and-Sour Meat Balls	
Instructions <p>In a bread maker bucket, place the wet ingredients followed by the salt, with the flour last. Set bread machine to pizza dough (50 minutes) and start.</p> <p>Roll out dough on a well floured surface. Roll to 1/2 the thickness of the desired finished size of noodle.</p> <p>Flour dough well and roll into a tight scroll like shape. Cut across the spiral 1/2 of the desired finished noodle size.</p> <p>Shake loose, stretch and plunge noodles into boiling salted water. Cook until tender (a la dente, 5 minutes or more, depends on size)</p> <p>Enjoy!</p>		

Claude's Recipes

Recipe Blueberry Pie	Source http://www.foodnetwork.com
Ingredients 20 ounces blueberries, ~ 4 cups 4 ounces sugar, ~ 1/2 cup 1/8 teaspoon kosher salt 1 1/4 ounces tapioca flour, ~ 5 Tbsp 1 tablespoon fresh orange juice 1 teaspoon orange zest 2 (9-inch) store-bought pie dough 1 egg yolk whisked with 1 teaspoon water	Category Pies
	Servings 6-8 servings
	Notes To cut the dough strips use a ruler that is 1 1/8-inches wide, lay the ruler on the dough at 1 edge and roll across dough using the edge of the ruler as you go to cut through the dough. To weave the lattice dough topping: Lay 4 strips of dough across the top of the filling horizontally, leaving an even amount of space in between each strip. Fold back 2 alternating strips and lay down another strip in the middle of the pie, perpendicular to the other strips. Return the strips that are laid back to their original position. Next, fold back the other 2 strips and lay down a strip to the left of the center perpendicular strip. Return the strips that are laid back to their original position and repeat on the other side of the perpendicular strip, folding back the same 2 strips as you did on the other side.
Instructions <p>Wash the berries and pat dry. Mash up half of the blueberries in a small bowl.</p> <p>In a medium bowl, whisk together the sugar, salt and tapioca flour. Add the mashed blueberries, orange juice and orange zest and stir to combine. Let the mixture sit for 15 minutes. Fold in the whole berries.</p> <p>For baking: Preheat the oven to 325 °F.</p> <p>Unroll first piece of dough and place into a 9-inch pie pan, making sure the dough reaches to the lip of the pie pan. Trim excess, if necessary. Prick the bottom and sides with a fork and set aside. Unroll second piece of dough and cut into 1 1/8-inch wide strips that are at least 10-inches long.</p> <p>Place berry mixture into the prepared dough in the pan. Lightly brush the edge of the crust with the egg yolk. Place the strips as a 4X4 weaved pattern. Once you have a lattice, brush all the strips of dough with the egg yolk, trim excess dough and pinch strips and edge of crust in order to seal. Place on the bottom rack of the oven and bake for about 1 hour. The pie should be bubbling lightly around the edges. If the lattice is not browned enough in the center, place under the broiler for 1 to 2 minutes.</p> <p>Place the pie on a rack and allow to cool to room temperature before serving, approximately 2 hours.</p>	

Claude's Recipes

Recipe Brie-Cranberry Tarts		Source Yo B.
Ingredients 12 sweet tart shells ¾ cup dried cranberries ¼ cup pecans, in pieces* 2 tbsp maple syrup or honey ¼ cup cream cheese, softened ½ lb Brie, cut in pieces Icing sugar	Category Pies	Servings 12 servings
	Notes *You may use your choice of nuts. Preheat the oven to 375°F (190°C). Prep Time 25 minutes Cook Time 10 minutes	
	Instructions <p>Preheat the oven to 375°F (190°C). Place the tart shells on a cookie sheet covered in parchment paper. Bake on the middle oven rack for about 10 minutes or until the pastry is lightly golden.</p> <p>In a bowl, mix the cranberries with the nuts and cream cheese. Spoon 2 tbsp (30 mL) of the mixture into each tart shell and add a piece of Brie.</p> <p>Bake on the middle oven rack for 5 minutes or until the Brie is melted. Dust with icing sugar, if desired, before serving. Garnish with cranberries coated in maple syrup.</p>	

Claude's Recipes

Recipe Coconut Cream Custard Pies		Source Horners
Ingredients 3 Tbsp Horners custard powder 3 Tbsp Sugar 1 1/2 cups Coconut Milk 1 cup Milk 1/2 cup Coconut Powder 3 egg Yolks 1 tsp Vanilla 1 tablespoon Butter 1/3 cup Toasted Coconut Whipped cream	Category Pies	Servings Makes 1 large pie.
	Notes	
	Instructions Heat coconut milk and milk in a sauce pan until boiling, adding the sugar as you stir. Mix the custard powder in some of the cold milk reserved and add this to the boiling mixture, Cook for another minute, beat in egg yolks, then add vanilla, butter and coconut powder. Place into cooked pie shells, cover with plastic wrap and cool. To serve, top with toasted coconut and a scoop of whipped cream.	

Claude's Recipes

Recipe Empanada Dough Recipe	Source latinfood.about.com
Ingredients 3 cups flour (plus a little more for kneading) 1 teaspoon salt 1/2 cup cold water 1 egg 1 egg white 1 teaspoon vinegar 1/2 cup shortening	Category Pies
	Servings Makes 10 six inch emanadas
	Notes If you want to keep the dough longer than 24 hours, you can freeze it.
Instructions <ol style="list-style-type: none">1. In a bowl, beat the water, egg, egg white and vinegar together. Set aside.2. In a separate bowl, mix together the 3 cups of flour and salt.3. Cut the shortening into the flour mix with a pastry blender or two butter knives. Make a well in the center of the flour mix and pour the liquid ingredients from the first bowl into the center.4. Mix the wet and dry ingredients with a fork until it becomes stiff.5. Turn the dough out onto a lightly floured surface. Knead it just until all the flour is incorporated and the dough is smooth.6. Wrap the dough in plastic and refrigerate for at least 1 hour, but never more than 24 hours.	

Claude's Recipes

Recipe Empanada with Apple & Dulce de Leche	Source alchemistchef.blogspot.com
Ingredients 5 medium sized cooking apples 1 teaspoon cinnamon/allspice 1/2 lemon, juiced 1 tablespoon butter 1 tablespoon brown sugar 1 tablespoon flour 1/2 cup dulce de leche 1 egg yolk, beaten	Category Pies
	Servings Makes filling for 10 empanadas
	Notes
Instructions Preheat oven to 400. Slice apples into 8ths and then once again horizontally. Sprinkle 1/2 teaspoon cinnamon over apples, add 1 Tbsp. flour and lemon juice. Stir mixture. Melt butter in medium sauce pan over medium-high heat. Add apples and stir until softened, about 3-5 minutes. Remove from heat. Use a rolling pin roll out and cut 6 inch round empanada shells. Add about 1/2 of an apple to shell and a scoop of dulce de leche (a bit less than a tablespoon). Fold dough over and pinch shut. Use a fork to create ridges along edge of dough. Brush tops with egg yolk and sprinkle remaining cinnamon/allspice and brown sugar over the empanadas. Bake empanadas for about 20 minutes or until slightly golden brown.	

Claude's Recipes

Recipe Fruit Patchwork Bake	Source Mark Bittman, in the NYTimes
Ingredients 8 tablespoons (1 stick) cold unsalted butter, cut into about 8 pieces, more for dish. 1 1/2 cups all-purpose flour, more for rolling. 1/2 teaspoon salt 3/4 cup plus 2 tablespoons sugar 3 pounds peaches, seeded and sliced (about 5 large). 1 cup cherries, stones in or pitted 1 tablespoon freshly squeezed lemon juice.	Category Pies
	Servings 6 to 8 servings.
	Notes You can use any stone fruit or berries you like; just adjust the amount of sugar and lemon juice to get a mixture that's sweet but not cloying, and with enough acidity to taste a bit sharp. (Many plums and berries won't need any lemon juice.) You can make it in a baking dish, a pie plate or even a cast-iron skillet. In any case, the result will be a rustic but delicious pie-like dessert.
Instructions <ol style="list-style-type: none">1. Heat oven to 400 degrees and butter a 9-by-13-inch or similar-size baking dish; set aside. In a food processor, combine 1 cup plus 2 tablespoons flour, the salt and 1 tablespoon sugar; pulse once or twice. Add butter and turn on machine; process until butter and flour are blended and mixture looks like coarse cornmeal, about 15 to 20 seconds. Slowly add 1/4 cup ice water through feed tube and process until just combined. Form dough into a flat disk, wrap in plastic and freeze for 10 minutes or refrigerate for at least 30 minutes. (You can refrigerate dough for up to a couple of days, or freeze it, tightly wrapped, for up to a couple of weeks.)2. Meanwhile, in a large bowl toss fruit with remaining flour, 3/4 cup sugar and lemon juice; place in baking dish.3. Put dough on a floured board or countertop and sprinkle with more flour. Roll dough into a 12-inch round, adding flour and rotating and turning dough as needed. Cut dough into 3-inch-wide strips, then cut again crosswise into 4-inch-long pieces. Scatter pieces over fruit in an overlapping patchwork pattern.4. Brush top of dough lightly with water and sprinkle with remaining tablespoon sugar. Transfer to oven and bake until top is golden brown and juices bubble, 35 to 45 minutes. Transfer to a rack to cool; serve warm or at room temperature.	

Claude's Recipes

Recipe Samosa Beef	Source http://allrecipes.com/recipe/beef-
Ingredients 2 large potatoes, peeled 1 cup frozen peas, thawed 2 tablespoons vegetable oil 1/2 teaspoon cumin seeds 1 bay leaf, crushed 2 large onions, finely chopped 1 pound ground beef 4 cloves garlic, crushed 1 tablespoon minced fresh ginger root 1/2 teaspoon ground black pepper 1 1/2 teaspoons salt 1 teaspoon ground cumin 1 teaspoon ground coriander 1 teaspoon ground turmeric 1 teaspoon chili powder 1/2 teaspoon ground cinnamon 1/2 teaspoon ground cardamom 2 tablespoons chopped fresh cilantro 2 tablespoons chopped green chile peppers 1 quart oil for deep frying 1 (16 ounce) package phyllo dough	Category Pies
	Servings 18 small servings
	Notes Pie dough, Pratha dough, pizza dough all make interesting wrappers.
Instructions <p>Bring a medium saucepan of lightly salted water to a boil. Stir in potatoes and peas. Cook until potatoes are tender but still firm, about 15 minutes. Drain, mash together and set aside.</p> <p>In a large saucepan over medium high heat, heat the oil. Brown cumin seeds and bay leaf. Mix in onions and ground beef. Cook until beef is evenly brown and onions are soft, about 5 minutes. Mix in garlic, fresh ginger root. Season with black pepper, salt, cumin, coriander, turmeric, chili powder, cinnamon and cardamom. Stir in the mashed potato mixture. Remove from heat and chill in the refrigerator for 1 hour, or until cool.</p> <p>Heat oil in a large, heavy saucepan over high heat.</p> <p>Mix cilantro and green chile peppers into the potato and beef mixture. Place approximately 1 tablespoon of the mixture onto each phyllo sheet. Fold sheets into triangles, pressing edges together with moistened fingers.</p> <p>In small batches, fry until golden brown, about 3 minutes. Drain on paper towels and serve warm.</p>	

Claude's Recipes

Recipe Spinach Pies		Source http://www.dedemed.com/
Ingredients Pizza dough (see Breads) 8 cups spinach 1/2 tsp salt 1 cup chopped onion 1 cup chopped tomato 1/4 cup lemon juice 1/4 cup olive oil 1/2 tsp citric acid 1/4 tsp cayenne pepper 1/4 tsp sumac (optional) flour to roll out dough olive oil to finish pies (brush)	Category Pies	Servings 8 small pies
	Notes Use Pizza Dough for shells. Fatayer or Spinach Pie is a pizza-like foods eaten by the people of the Mediterranean. Fatayer is usually folded into triangles.	
	Instructions Combine the 8 cups of washed spinach with 1/2 tsp salt and let sit for 15 minutes, if using baby spinach do not chop, if using regular spinach then chop up first. Drain and squeeze out water from spinach and place in a bowl. Add next seven ingredients to spinach and combine. Roll out dough balls to 1/16 inch thickness and 6 inches in diameter, place 1 to 2 tbs of spinach mixture in middle and close dough like a triangle. Place parchment paper on baking sheet and place triangles on sheet. Pre-heat oven to 400 degrees, place pies in oven and cook for 8 minutes, then take them out and spray or brush them with olive oil, place back in oven for another 8 minutes. Serve warm or cold.	

Claude's Recipes

Recipe Vidalia Onion Tart		Source Julie, from cooking article
Ingredients 2 medium Vidalia Onions 1 Tbsp butter 1 tsp Thyme, chopped fresh 3/4 cup 18% Cream 3 Eggs 1/4 t Salt 1/4 teaspoon Pepper, freshly ground. 1/8 tsp freshly ground Nutmeg 1 cup grated Swiss Cheese 1/4 cup Chives, chopped Pastry or Phyllo	Category Pies	Servings Serves 6
	Notes	
	Instructions If using pastry, pre-bake. Mix ingredients and bake 20 minutes @ 350°F.	

Claude's Recipes

Recipe Butter Chicken No.1		Source Curries Book (1998 © Rebo)
Ingredients 125 g of butter 2 sticks of cinnamon 10 cardamoms 1 bay leaf 55 g of crushed garlic 55 g of crushed ginger 10 ml ginger juliennes [1/2 teaspoon of ground turmeric] [5 green chillies, slit & seeded] 1 tablespoon of fresh coriander 600 grams / 20 oz of skinless, boneless chicken thighs or breasts 900 gram skinless chopped tomatoes 1 tablespoon of tomato paste 150 ml of thick unsweetened yoghurt or double cream 5 ml paprika 15 ml honey salt to taste	Category Poultry	Servings Serves 4
	Notes Great introductory dish to Indian cuisine. For first timers use paprika instead of ground chili. The spices are fried first to release their maximum flavor and this really enhances the dish.	
	Instructions Trim and cut the chicken, mix with Tiki spices, cover and put aside to cook later. Heat a large saucepan or frying pan and melt half of butter until it is frothy. Add the cinnamon, cardamoms and bay leaf to the pan and fry lightly. Cook for 30 seconds. Stir in the crushed garlic and ginger, and cook until juices evaporate. Then add the turmeric, [chili] and coriander, and sauté over a medium heat. Pour in the tomatoes and salt, cook until tomatoes are pulped. Add 400 ml water, bring to a boil and set to simmer for 20 minutes. Strain juices, save. Melt remaining butter, add ginger [and chillies], fry for 1 minute. Add paprika, juices and heat to a boil. Add cooked tandoori chicken pieces and simmer 10 minutes. Stir in cream(yoghurt) and honey. Garnish with fresh coriander. Serve on rice with a cucumber salad and Indian nann bread if desired. Enjoy!	

Claude's Recipes

Recipe Butter Chicken No.3		Source
Ingredients 2 to 3 tablespoons of butter 1 onion 1/2 teaspoon of cinnamon 2 teaspoons of crushed garlic 2 teaspoons of crushed ginger 1/2 teaspoon of ground turmeric [1-2 teaspoons of ground chili] 1 tablespoon of coriander 400 grams / 14 oz of skinless, boneless chicken thighs or breasts 1/4 to 1/3 cup ground almonds 225 gram/8 oz can of puree tomatoes 1 tablespoon of tomato paste 1/2 cup of thick unsweetened yoghurt	Category Poultry	
	Servings Serves 4 to 6	
	Notes Great introductory dish to Indian cuisine. For first timers use paprika instead of ground chili. The spices are fried first to release their maximum flavor and this really enhances the dish.	
Instructions Trim and cut the chicken into small cubes, cover and put aside. With a clean knife and board slice the onions into thin wedges (lyonnaise). Heat a large saucepan or frying pan and melt 2 to 3 tablespoons of butter until it is frothy. Add the onions and the cinnamon to the pan and fry lightly. When the onions are soft stir in the crushed garlic and ginger. Then add the turmeric, chili and coriander, and sauté over a medium heat. Add the cubed chicken and sauté stirring constantly until the chicken has turned white. Pour in the ground almonds, tomatoes and tomato paste. Mix thoroughly. Cover and simmer for 20 to 30 minutes. Add the yoghurt and heat through. Serve on rice with a salad and Indian nann bread if desired. Enjoy!		

Claude's Recipes

Recipe Chicken and Bows		Source Mom, Meme
Ingredients 330 g of Pasta Bows 500 g Chicken cubed (cooked or raw) margarine & olive Oil 1 can chickpeas (small) 1 large onion, chopped 3 stalks celery diced 1 red Pepper, seeded & finely chopped 2 cloves garlic, chopped 3 pieces of sun-dried tomato chopped 1.5 liters Chicken broth 3 Tbsp tapioca starch 1 Tbsp corn starch 1/2 tsp summer savory 3 cloves 1 bay leaf 1 whole dried Chili pepper salt and pepper to taste boiling water	Category Poultry	Servings serves 8
	Notes Celery Pepper and sun-dried tomato can be substituted for re-hydrated vegetable mix. This recipe was inspired by my Mom's (and Mom's) dish. The original had cut-up chickens, skins, wing tips, pope's nose, necks and vegies were all boiled until almost falling of the bone. the broth was sieve off and the meat was separated from the skins but left on the bones. Pasta bows were then added to the broth, boiled with some more diced vegetables until cooked. The chicken was then returned to the mix, seasonings were adjusted and the whole greasy mess was served. Ummmm.	
	Instructions Cook pasta firm "al dente", drain and rinse the pasta. Set aside. Sauté onion in margarine/olive oil. Simmer until transparent, then add the peppers, celery and tomato. Cook until peppers are almost soft. Add garlic, cloves, savory, chili and bay leaf. Stir for 1 minute. Dissolve/mix starches in some chicken broth (250 ml) and reserve. Add 1.25 liters of broth to pan, turn up the heat to high and stir until boiling, add starch to boiling mixture and stir until thick. Turn down heat and add cooked pasta bows and chick peas, simmer. Add cooked chicken, stir until cooked through (if raw). Do not allow the mixture to boil, low simmer only. Serve hot in big bowls with chunks of home made bread.	

Claude's Recipes

Recipe Chicken And Chickpea Tagine		Source Mark Bittman, in the NYTimes
Ingredients 2 tablespoons olive oil 4 skinless chicken thighs 1 large onion, chopped 1 tablespoon minced garlic 1 teaspoon minced fresh ginger 1 1/2 teaspoons ground coriander 1 tablespoon ground cumin 1 1/2 teaspoons ground cinnamon 1/2 cup chopped dried apricots 1 cup chopped tomato (fresh or canned or boxed, with juice) 2 cups cooked or canned chickpeas, drained, with the liquid reserved 1 to 2 cups chicken stock, bean liquid or water, or more as needed 1/2 cup bulgur Salt and freshly ground black pepper 1/2 cup chopped fresh parsley, for garnish.	Category Poultry	Servings 4 large servings
	Notes When the bulgur is tender and the chicken is practically falling off the bone, the tagine is done. I garnish with parsley, but cilantro is another possibility. In fact, the possibilities are nearly endless.	
	Instructions <ol style="list-style-type: none">1. Put oil in a large, deep pot over medium-high heat. When oil is shimmering, add chicken and brown well on both sides; remove from pan and set aside. Reduce heat to medium, add onion to the pan and cook until soft, about 5 minutes; add garlic, ginger, coriander, cumin, cinnamon, dried apricots and tomato. Cook and stir just long enough to loosen any brown bits from bottom of pan.2. Add chickpeas and 1 cup of stock or bean liquid to the pan and turn heat back to medium-high. When mixture reaches a gentle bubble, return chicken to the pan. Cover pot, turn heat to low and cook, checking occasionally to make sure the mixture is bubbling gently, for about 15 minutes or until tomatoes break down and flavors begin to meld. Stir in bulgur, adding more stock if necessary so that the mixture is covered with about an inch of liquid. Season with salt and pepper.3. Cover and cook until the chicken and bulgur are both done, about 10 to 15 minutes. Taste, adjust the seasonings and serve in bowls garnished with parsley.	

Claude's Recipes

Recipe Chicken In White Wine		Source
Ingredients 4 chicken breast (1 lb), boneless, skinless 1/2 lb large mushrooms 1/2 stick of butter 2 cup dry white wine 1/2 tsp tarragon 1/2 tsp salt 1 Tbs flour 12 oz pkg wide noodles	Category Poultry	
	Servings	
	Notes	
Instructions Cook noodles as directed on package. Drain. Wash and slice mushrooms. Sauté mushrooms in hot butter. Cut chicken into cubes. In large heavy skillet, sauté chicken until brown on both sides. Add mushrooms to the chicken and sauté for 1 minutes. Add 1 1/2 cup of wine, tarragon and salt. Reduce heat, simmer and cover for 15 minutes or until tender. Stir flour into 1/2 cup wine until well combined. Stir into chicken mixture. Cook until thickened and smooth. Serve over noodles.		

Claude's Recipes

Recipe Chicken Mole		Source
Ingredients 8 chicken breasts 1/4 cup olive oil 1 4 oz. can chopped green chilies 1 onion, chopped 1 clove garlic, minced 1 8 oz. can tomato sauce 1 cup chicken broth 2 tsp. Chile powder 1 tsp. salt 2 Tbsp. sugar 1/4 tsp. Tabasco 2 whole cloves 1 oz. unsweetened baking chocolate 2 Tbsp. creamy peanut butter	Category Poultry	Servings
	Notes	
	Instructions Brown chicken in oil and remove. Sauté onion and garlic and add green chilies. Add remaining ingredients. Stir until chocolate is melted. Replace chicken and cook over low heat for 30 minutes. Serve over cooked rice.	

Claude's Recipes

Recipe		Source
Chicken with Orange, Chilies and Anise		Claude Lacelle
Ingredients		Category
1/4 cup	clementine peel dried	Poultry
1/2 cup	sugar	
1 Tbsp	honey	
1/4 cup	almonds	Servings
12-20	chilies, red, dried whole	serves 4-6 adults
12	star anise whole	
1 kg	Chicken meat cubed	Notes
2 tsp	Soya sauce	* optional, substitute with orange rind and anise powder if possible.
4 tsp	cornstarch	Please warn your guests that there may be "inedible" items in their dish, see below.
1 tsp	mirin or sherry	Number of chilies: The more the better as these chilies will be whole roasted almost to black and will not be as hot as you might think. <u>You are not expected to eat the star anise nor the chilies</u> , sucking on them greatly enhances this dish. Provide a "spit bowl" for your guests. If you really need more "heat" chew/eat the chilies!
1/8 tsp	orange extract *	
1/8 tsp	star anise extract *	Serve with "sticky" rice.
3-5 Tbsp	vegetable oil (grape seed)	
1 Tbsp	ginger	
5-8	green onions chopped	
4 Tbsp	sugar, white	
2 Tbsp	chicken stock	
6 Tbsp	Soya sauce	
2 Tbsp	honey	
Instructions		
<p>Peel zest from clementines (or mandarins or oranges) and cut into 3/4 inch pieces. Place peels in a 90°C (200°F) oven for about 2 hours or until they have dried (crispy). Remove from oven and store in a covered glass container.</p> <p>Cube chicken into 3/4 inch pieces. Combine chicken with the Soya sauce, cornstarch, mirin or sherry, orange extract, star anise extract. Mix well and then marinate for up to two hours.</p> <p>In a nonstick pot, melt the 1/2 cup sugar and 1 Tbsp honey over medium heat. Stirring the mixture until the boiling slows and the sugar starts to turn an amber colour (very hard tack). Reduce heat and stir in peel, stir to cover the peels completely. Remove peels to parchment paper or greased plate. Set aside until sugared peels have hardened.</p> <p>Combine sugar, chicken stock, Soya sauce and honey (last 4 ingredients) to make the finishing sauce.</p> <p>Heat a wok until hot, add some oil, wait for oil to heat then add chilies, stir-fry until dark brown, add star anise and stir-fry for another 30 seconds. Transfer chilies and anise to serving bowl. Stir-fry almonds until insides are golden, transfer to bowl. Stir-fry chicken in batches until golden crisp, transfer to bowl. Adding oil as required. Stir-fry the ginger until golden then add green onions for 30 seconds, transfer to bowl. Add sauce to hot wok and stir until the mixture starts to thicken (reduction) then add the cooked ingredients from bowl and mix well, sauce should stick to the chicken. Transfer back to the bowl and serve.</p>		

Claude's Recipes

Recipe Claude's Boneless Chicken Wings	Source CEL
Ingredients 2 pounds Chicken thighs or breast 2/3 cup Frank's RedHot sauce 2 cups all-purpose flour 1/2 cup tapioca flour 1 tsp garlic powder pinch Herbes de Provence Vegetable Oil as needed 1/4 - 1/2 cup Melted Margarine more RedHot	Category Poultry
	Servings serves 4 to 6
	Notes Don't wimp out on the RedHot, it's not that hot and will lose most of the heat whilst cooking. Be brave, there's a lot of flavour in that sauce! Freeze marinated chicken and thaw at a latter date. Take frozen chicken out the day before and thaw in refrigerator. Add cayenne powder to the dry dredge mixture to turn up the heat. You can also toss the cooked wings in the dipping sauce but this will make them lose their crunch.
Instructions Remove skins and fat from chicken, cut into pieces (along the grain) that resemble chicken wings. Place in a ziplock freezer bag and add the Frank's RedHot. Marinate for 8 hours. Mix the next four dry ingredients in a plastic bag or flour dredger. In a deep pot heat oil for deep frying to 325 °F . Drain the chicken reserving the marinade. Place a few pieces of chicken into the flour mixture and coat well. Shake off any loose flour, a dry mesh sieve works well. Carefully place chicken pieces into the hot oil and cook until golden brown. Place cook pieces on absorbent paper towels and serve hot. To make the dipping sauce, in a large nonstick sauce pan over medium heat, combine the reserved marinading liquid, margarine and more RedHot to taste. Stir until smooth and simmer (200°F) until cooked through. Serve with wings.	

Claude's Recipes

Recipe Coq au Vin	Source C.E.L. (adapted from WEB)
Ingredients 4 slices bacon 2 chicken breasts (chopped) 2 thighs 2 legs 1/2 cup flour Salt and pepper 2 cloves garlic, chopped 2 cups pearl onions, peeled 2 cups mushrooms (mixed) 2 carrots, cut in 2-inch pieces 1/4 cup cognac or brandy 1 bottle Burgundy wine (dry) 2 cups chicken broth 5 sprigs fresh thyme 2 teaspoons herbs de Provence 3 bay leaves Fresh parsley, chopped, for garnish	Category Poultry
	Servings 4 to 6 servings
	Notes Please leave the bones in the chicken as this adds more flavour. Chop the chicken into good sized chunks. If you can not find pearl onions use shallots cut into quarters. You can place the covered Dutch oven into a 300°F to 325°F oven for the 1 hour or more required to cook.
Instructions <p>In a large, heavy skillet or Dutch oven, fry the bacon over medium heat until crisp. Transfer bacon to paper towels to drain. Coat chicken pieces in flour, salt and pepper. Brown chicken pieces in hot bacon fat. Remove browned chicken and set aside.</p> <p>Add garlic, onions, mushrooms and carrots. Saute 2 minutes to soften. Pour cognac into a small glass. Return chicken to pan and remove from heat, pour in cognac, put pan back on the flame. Flambé by lighting a <u>long</u> stick or match and holding it just above the pot to light the vapours. The brandy's alcohol will catch fire and the flames will burn out within 1 minute. When the flames subside, gradually stir in the wine and broth. When the wine is well blended, add the herbs. Cover and simmer for 1 hour or more.</p> <p>Remove cover and continue to simmer for 15 minutes to allow the sauce to reduce a bit. You may want to add 1 tablespoon of browned flour premixed in broth to aid in the thickening process.</p> <p>To serve, top the chicken and vegetables with reserved crumbled bacon and fresh parsley.</p>	

Claude's Recipes

Recipe Enchiladas a la Greg		Source Greg H.
Ingredients 1 Garlic clove; crushed 16 oz Tomato sauce 12 oz chicken, plus about 4 oz salsa 1/4 tsp Salt 1/4 tsp Sugar 1 Whole jalapeno pepper; canned 3 c Heavy cream 1 500 ml whipping cream 3 Chicken bouillon cubes 1/3 c Olive oil 12 Corn tortillas 3/4 - 1 c Monterey Jack; grated plus 2 - 3 c cheddar, plus about 3 Tbs fresh grated parmesan 1 lg Onion; chopped	Category Poultry	Servings Yield: 6 servings
	Notes	
	Instructions Seed and chop the jalapeno pepper. Sauté onion in oil until translucent. Stir in garlic, tomato sauce, salt, sugar, chicken and peppers. Cover and simmer 5 minutes. In a large saucepan, heat cream and dissolve bouillon cubes in it. Set aside. In a small skillet, heat about 1/3 cup of oil and dip each tortilla in hot oil, turning once, for a few second to soften. Drain on paper towels. Assemble Enchiladas: Dip a tortilla in the cream mixture. Place on a flat surface and put 2-3 Tbsp. chicken mixture in the center and roll up. Place rolled tortilla, seam-side down in 13x9" baking dish. Continue with remaining tortillas. Pour all remaining cream mixture over enchiladas and cover with grated cheese. Bake in a preheated 350~ oven for 25-30 minutes, until cheese is melted and browned.	

Claude's Recipes

Recipe Honey Spiced Roasted Chicken		Source
Ingredients 1/2 cup honey 1/4 cup mustard 1 tsp salt 1 tsp pepper 10 chicken breast - skinned	Category Poultry	
	Servings	
	Notes	
Instructions Mix honey, mustard, salt and pepper. Put chicken (breast side down) in pan. Pour mixture over chicken. Sit for 1 hour and turn chicken over and sit for another hour. Bake at 375 degrees with chicken (breast side down) for 30 minutes. Turn the chicken and bake for another 30 minutes or until done.		

Claude's Recipes

Recipe Hyderabadi Chicken Biryani		Source VahRahVah
Ingredients 6 Piece Pepper Corns 1 Tablespoons Lime Juice 1/2 Teaspoons Cumin And Coriander 2 Each Cloves And Green Cardamoms 2 Each Green Chilli Onion Fried 2 Large Oil Or (ghee) 2 Tablespoons Medium Sized Onions Sliced 4 Each --- To Taste Salt 2 Each Black Cardamom 2 Tbs Chopped Coriander & Mint Leaves each 2 Tablespoons Chopped Ginger And Garlic each 2 Sticks Cinnamon 2 cups Basmati Rice (soaked) 1 tsp Mace 800 Grams Chicken Medium Pieces 2 Cups Yoghurt --- To Taste Turmeric 1/2 Teaspoons Saffron Color --- As needed Water	Category Poultry	Servings serves 10
	Notes Traditionally this recipe is cooked in an earthen pot for many hours on very low indirect flame.	
	Instructions Method: In a bowl take chicken, ginger/garlic paste, mint, yoghurt, green chillies, coriander leaves, pepper corns, cumin, chilli powder turmeric, salt, cumin, coriander powder and whole garamasala dry, fried onion and add oil, mix all very nicely. In a bowl add water,salt and bring to boil to cook rice, once the rice is half cooked drain the water. Now in a biryani bowl add marinated chicken spread at the bottom and then add half cooked rice, mint leaves, onion fried, saffron color and close it with the lid and cook for 30 min in 3stages from High to Low heat.	

Claude's Recipes

Recipe Jerk Chicken (mild)		Source C.E.L. (adapted from WEB)
Ingredients 1 tbs. Ground Allspice 1 tbs. Dried Thyme 1 1/2 tsp. Paprika 1 1/2 tsp. Freshly ground black Pepper 1 1/2 tsp. Ground Sage 3/4 tsp. Ground Nutmeg 3/4 tsp. Ground Cinnamon 1 tbs. Salt 2 tbs. Garlic powder 1 tbs. Sugar/Fructose 1/4 cup Olive Oil 1/4 cup Soy Sauce 1/2 cup White Vinegar 1/2 cup Orange juice Juice of 2 Limes 1 red Pepper, seeded and finely chopped 1/2 cup of Cilantro 1 cup chopped white/red Onion 3 Green Onions, finely chopped	Category Poultry	Servings
	Notes	
	Instructions In a blender, combine the first 10 ingredients with the olive oil, soy sauce, vinegar, orange juice, and lime juice. Blend well, then pulse in the red pepper, onion, cilantro and green onions and mix well. In a tray or bag add the marinade to the chicken pieces, seal/cover and marinate for at least 1 hour in the refrigerator , longer if possible. Preheat an outdoor grill. Remove the chicken from the marinade and grill for 6 minutes on each side or until fully cooked. While grilling, baste with remaining marinade, which has been previously boiled.	

Claude's Recipes

Recipe Man-Pleasing Chicken		Source Yo B.
Ingredients ½ cup dijon mustard ¼ cup maple syrup 1 tbsp rice wine vinegar 6 chicken thighs (1½ lbs) salt and pepper	Category Poultry	Servings
	Notes Preheat oven to 450°F.	
	Instructions Preheat oven to 450°F. Mix mustard, maple syrup and rice wine vinegar together in a bowl. Salt & pepper the chicken and toss in the mixture making sure to coat well. Place chicken pieces in an oven proof greased dish and bake for 40 minutes or until a meat thermometer reads 155°F. Let the chicken rest for 5 minutes before serving. Plate the chicken , making sure to spoon some sauce over the top. Sprinkle with sliced green onions, or rosemary or other fresh herbs of your choice.	

Claude's Recipes

Recipe Minimalist Chicken Pot Pie	Source Mark Bittman, in the NYTimes
Ingredients 3 tablespoons olive oil 1 leek, well washed and chopped Salt and black pepper 2 cups quartered button mushrooms 1 1/2 cups chicken stock 1 sprig fresh rosemary 2 medium carrots, cut into coins 2 boneless chicken thighs, diced 1 cup peas, frozen or fresh 2 tablespoons cornstarch 1 cup flour 3/4 teaspoon baking powder 1/8 teaspoon baking soda 1/4 teaspoon salt 2 to 3 tablespoons unsalted butter, cut into bits 1/2 cup buttermilk (see note) 1 egg.	Category Poultry
	Servings 4 to 6 servings.
	Notes Note: If you don't have buttermilk, gently warm milk until it's about 100 degrees; stir in a couple of teaspoons of vinegar and let sit for 5 minutes.
Instructions <ol style="list-style-type: none">1. Heat oven to 400 degrees. Put oil in a large skillet over medium heat. When oil is hot, add the leek, sprinkle with salt and pepper, and cook, stirring occasionally, until softened, about 5 minutes. Add mushrooms and cook until liquid has released and evaporated, about 8 to 10 minutes.2. Add stock and rosemary; bring to a boil, and let bubble for a minute or two, then add carrots and chicken and reduce heat so the liquid simmers. Cook until carrots are almost tender and chicken is cooked through, 8 to 10 minutes. Add peas and cook, stirring occasionally, until vegetables are brightly colored and just tender, another minute or so; fish out rosemary stem and discard.3. Whisk cornstarch with a few tablespoons of broth to make a slurry. Add slurry to pot and stir until liquid thickens slightly. Transfer everything to an ovenproof dish and set aside.4. Put flour in a food processor with baking powder, soda and salt. Add butter and process until mixture resembles small peas, no more than 30 seconds. (You can also do this by hand, using two knives, a fork, your fingers, or a pastry cutter). Transfer mixture to a bowl and mix in buttermilk and egg until it just comes together; it should be sticky.5. Drop spoonfuls of batter on top of vegetables and chicken and smooth with a knife, covering as much surface area as possible but leaving a few gaps for steam to escape. Bake for 35 to 45 minutes until golden on top and bubbly underneath. Scoop into bowls and serve immediately.	

Claude's Recipes

Recipe Tex-Mex Chicken		Source Foodland Ontario 2007
Ingredients 1 tsp dried oregano, chili powder 1 tsp ground cumin 1/2 t garlic powder 1/4 t salt 1/4 t cinnamon pinch cayenne pepper 4 boneless skinless chicken olive oil	Category Poultry	Servings Serves 4
	Notes Serve with Spicy Fruit Salsa <input type="checkbox"/> Protein 28 g Fat 4 g Carbs 14 g Calories 204 Try smoking chicken while on the grill with mesquite or hickory chips.	
	Instructions In small bowl, stir together first seven (7) ingredients. Cover Chicken with olive oil, sprinkle and pat spice mixture on both sides of chicken. Place on grill over medium heat, grill until chicken feels springy when touched and juices run clear when chicken is pierced. 5 to 6 minutes per side. Serve with Spicy Fruit Salsa spooned over chicken. <input type="checkbox"/>	

Claude's Recipes

Recipe Basic French Dressing		Source
Ingredients 3/4 C. salad oil 1/4 C. vinegar 1 tsp. salt 1 tsp. sugar 1/2 tsp. paprika 1/4 dry mustard Dash of pepper	Category Salads	
	Servings	
	Notes	
Instructions Combine all the ingredients in glass jar with tight-fitting cover. Shake until thoroughly blended. Chill. Shake well each time before using. Makes 1 cup dressing		

Claude's Recipes

Recipe Blue Cheese Dressing		Source
Ingredients 3 pks blue cheese 1 pt. mayonnaise 2 cartons sour cream Dash of sugar Dash of ketchup Dash Worcestershire sauce.	Category Salads	
	Servings	
	Notes	
Instructions Combine ingredients. Store in refrigerator.		

Claude's Recipes

Recipe Broccoli Raisin Salad		Source Greg Henderson
Ingredients 2 bunches chopped broccoli 1 cup cheddar cheese -- grated 1/2 cup red onion - cut into small piece 1/2 pound bacon -- fried broken 1 cup raisins 1/4 cup sugar 1 cup mayonnaise 2 Tbsp apple cider vinegar	Category Salads	Servings
	Notes Preparation Time 00:15:00	
	Instructions Combine first 5 ingredients in bowl. Mix up dressing ingredients and pour over salad. Refrigerate until time to serve. -----	

Claude's Recipes

Recipe Buttermilk Dressing		Source
Ingredients 1 C. mayonnaise 1 C. buttermilk 1/2 tsp garlic powder 2 tsp onion powder 2 to 3 drops hot pepper sauce 1/2 tsp salt Worcestershire sauce or other seasoned sauce 1/4 tsp pepper 2 tsp sugar	Category Salads	
	Servings	
	Notes	
Instructions Mix all ingredients thoroughly. Store in refrigerator. Snipped parsley or crumbled Roquefort or blue cheese may be added.		

Claude's Recipes

Recipe Caesar Salad		Source CEL
Ingredients 1/4 cup grated Parmesan cheese 1 head Romaine lettuce 1 Tbs capers 1-2 cloves garlic 2-3 anchovies 1/2 cup olive oil pinch salt fresh black pepper good dash Worcestershire sauce dash Tobasco sauce some fresh lemon juice 1/2 tsp. Dijon mustard 1 egg yolk 4-5 slices bacon 4 slices bread some butter	Category Salads	Servings 1-2 servings
	Notes	
	Instructions	
	<p>Cook bacon crispy, reserving bacon fat for croutons. Cube bread for croutons, bake in oven (325° C) until crispy then saute with bacon fat and butter.</p> <p>In a large wooden salad board add pepper and salt, crush capers, garlic and anchovies in bowl, then while beating add egg yolk, Dijon, Worestershire, Tobasco sauce and lemon juice. While beating briskly add olive oil <u>slowly</u> until thick and milky.</p> <p>Just before serving, add lettuce and toss until covered with dressing, add grated Parmesan cheese, bacon and croutons, toss lightly and serve.</p> <p>Enjoy!</p>	

Claude's Recipes

Recipe Caribbean Salad		Source C.E.L. (adapted from WEB)
Ingredients 1 small package of Baby Spinach 1 package baby Tomatoes 1 fresh Mango sliced thin 1 fresh Papaya or Pineapple cubed 2 Tbsp Balsamic Vinegar 5 Tbsp fine Olive Oil 1 tsp Dijon Mustard ----- 1 cup Pecans 1/4 cups Brown Sugar 1 Tbsp Balsamic Vinegar 1 Tbsp fine Olive Oil	Category Salads	Servings Serves 4 large
	Notes This recipe makes more candied pecans than you might be able to use. Store the remaining candied pecans in a well sealed jar for next time. Try adding Avocado.	
	Instructions Make the candied Pecans first as they need time to cool down. In a fry pan on medium heat cook the Brown Sugar, Vinegar, and Oil. Cook until bubbly and thick (about 3 minutes). Add Pecans and cook/coat with sugar mixture(about 4-5 minutes). Place on parchment paper and space each Pecan. Wash Spinach, peel and cut the fruit and place in salad serving bowl. Mix the Balsamic Vinegar, Olive Oil and Dijon. Just before serving, toss the salad, dressing and Pecans.	

Claude's Recipes

Recipe Cheddar Cheese Dressing		Source
Ingredients 1 1/2 C. mayonnaise 1/2 C. buttermilk 1/2 C. finely shredded Cheddar cheese Dash of Worcestershire sauce Dash red wine vinegar Pinch of salt, pepper, red pepper.	Category Salads	
	Servings	
	Notes	
Instructions Combine all ingredients and blend thoroughly. Store in tightly covered container in refrigerator.		

Claude's Recipes

Recipe Claude's Hot Mustard		Source Claude Lacelle
Ingredients 12 tsp Powdered Mustard 6 tsp Ground White Mustard 6 tsp Ground Black Mustard 1/8 tsp allspice 1/8 tsp black pepper 1/8 tsp Red pepper 1/8 tsp turmeric 16-18 tsp Water 1/2 tsp vinegar 1-2 tsp lemon juice	Category Salads	Servings
	Notes	
	Instructions Mix all ingredients together and store refrigerated in small glass jars. Gets better as it ages. White wine can be exchanged for water. Goes well with ham and beef. Enjoy	

Claude's Recipes

Recipe Corn and Barley Salad		Source Foodland Ontario 2006
Ingredients 1 cup pearl barley 1/4 cup olive oil 1/4 cup lemon juice 1 tsp Dijon mustard salt & pepper to taste 2 cups cooked Ontario corn kernels 1/2 red pepper, seeded & diced 1/2 sweet green pepper, seeded & diced 1/4 cup finely chopped red onion 1/3 cup finely chopped basil or parsley (or both)		Category Salads Servings Serves 8 Notes 228 calories per serving
Instructions <p>Method: Cook barley in salted boiling water, cook uncovered until just tender, about 20 to 25 minutes. Drain well. Meanwhile in a small bowl or mixer/chopper whisk together the oil, lemon juice, Dijon, salt and pepper until blended; set aside.</p> <p>In a large bowl, stir together the barley, corn, onions red and green peppers. Toss with dressing (above) then add the basil. Taste to adjust seasonings, (lemon, pepper, and /or salt)</p> <p>You may also add: Diced sun-dried tomatoes, olives, celery, or cilantro.</p>		

Claude's Recipes

Recipe Crab (Surimi) and Avocado Salad		Source http://www.food.com/recipe/imitation-
Ingredients 4 avocados 16 ounces surimi (Crab flavor) 1 medium tomato, chopped 1 red Pepper, coarsely chopped 2 - 4 tablespoons chopped cilantro 1/2 onion, sliced 1 lime, juice of (or more) salt & freshly ground black pepper	Category Salads	Servings Serves 4
	Notes Surimi is usually imitation crab meat and made from white fleshed fish and flavoured. Substitute the surimi with other kinds of sea food. Try salmon, shrimp, crab, lobster ... Try adding hot peppers, cucumbers, mango ...	
	Instructions Shred surimi and place in bowl. Add onion slivers. Add chopped pepper. Add cilantro. Slice avocado in half and twist to open. Remove nut. Score avocado into 1 by 1 inch sections and spoon into bowl. Add tomato and squeeze lime over the mixture. Salt and pepper to taste. Stir well and serve.	

Claude's Recipes

Recipe Cucumber Raita		Source C.E.L. (adapted from WEB)
Ingredients 2 green cucumbers 2 finely chopped spring onions 2 cups yogurt lemon juice to taste 1/2 tsp cumin seeds(optional) 1/2 tsp mustard seed (black) 1 Tbsp chopped coriander or mint 2 Tbsp butter [Salt and black pepper to taste]	Category Salads	
	Servings 6 to 8	
	Notes Puts the Chili fires out, great with HOT Indian food!	
Instructions Peel the cucumbers, halve them length ways and remove the seeds. Julienne and crosscut the cucumbers , sprinkle with salt and leave for 15 minutes, then drain away liquid and rinse the cucumbers quickly in cold water. Drain well. Combine with onion, yogurt, and lemon juice, then taste to see if more salt is required. Roast the cumin and mustard seeds in a hot buttered pan, shaking pan or stirring constantly, until popped and brown, then sprinkle over yogurt mixture. Serve chilled. Garnish with mint or coriander.		

Claude's Recipes

Recipe Dijon Honey Dressing		Source
Ingredients 1 C. mayonnaise 1/4 C. Dijon mustard 1/4 C. grape seed (olive) oil 1/4 C. honey Small pinch of cayenne 1/8 tsp onion salt 3/4 tsp cider vinegar	Category Salads	
	Servings	
	Notes	
Instructions Blend all ingredients together well. Refrigerate. Dressing will keep about 3 weeks; discard when oil starts to separate. (Minced garlic may be added.)		

Claude's Recipes

Recipe Great Canadian Potato Salad		Source Yo B.
Ingredients ¾ cup low-fat mayonnaise 1 tsp yellow mustard ½ tsp celery seed ½ tsp salt ¼ tsp pepper 4 cups chopped cooked red-skinned potatoes 2 hard-cooked eggs, chopped 1 onion, finely chopped or 1 bunch green onions 2 stalks celery, sliced ½ cup chopped sweet pickles	Category Salads	Servings
	Notes 100 calories per ½ cup serving.	
	Instructions Mix first five ingredients in mixing bowl. Add remaining ingredients and mix lightly. Refrigerate for at least 3 hours.	

Claude's Recipes

Recipe Poppy Seed Dressing		Source
Ingredients 1 C. vegetable oil 1/3 C. sugar 1 tsp. salt 1 tsp. dry mustard 1/3 tsp grated onion 1/2 C. vinegar 1 T. poppy seeds	Category Salads	
	Servings	
	Notes	
Instructions Combine all ingredients in jar and shake. Store in refrigerator. Serve over sliced fresh fruit.		

Claude's Recipes

Recipe Quinoa Salad		Source Quinte Journal Magazine
Ingredients 1 cup Quinoa 2 cup Chicken stock 1 cup snow peas 1/2 pint grape tomatoes, halved 1/2 field cucumber, peeled and chopped 1/6 cup Pine Nuts 1/6 cup Parsley, chopped 1 1/3 Tbsp Olive Oil 1 Tbsp Lemon juice 1/2 Tbsp vinegar, Apple cider 1 Tbsp Basil, chopped 1 tsp Dijon mustard pinch salt pinch black pepper 1 Tbsp Mint, chopped	Category Salads	Servings 6 servings
	Notes Cover and refrigerate for up to 2 days.	
	Instructions Place Quinoa in a fine meshed sieve. Rinse and drain Quinoa well. Place Quinoa in a large nonstick skillet over medium heat. Toast quinoa, stirring frequently, for about 6 minutes or until fragrant and beginning to pop. Add stock and cook as you would rice. Remove from heat and add snow peas. Cover and let stand for 5 minutes. Fluff quinoa with a fork into a large bowl and let cool. Add grape tomatoes, cucumber, nuts and parsley. Lemon Vinaigrette: In a small bowl whisk together oil, lemon juice, vinegar, basil, mustard, salt and pepper. Pour over salad and add mint. Stir!	

Claude's Recipes

Recipe Rio Grande Pineapple & Cucumber Salsa		Source http://www.alanskitchen .
Ingredients 1 cup pineapple, diced (fresh or canned) 1 cup cucumber, peeled & diced 2 teaspoons garlic, minced 2 teaspoons fresh ginger, minced 8 mint leaves, shredded 4 teaspoon fresh cilantro, chopped 2 lemons, juiced 1/2 fresh red [chile] pepper, minced 1/2 medium Vidalia onion or any sweet onion, minced	Category Salads	Servings 6-8
	Notes	
	Instructions In a large glass bowl, mix pineapple and cucumbers. Add the garlic and ginger, then fold in gently. Now, add the mint leaves, cilantro, lemon juice, chile pepper, and onion. Carefully fold in the ingredients and serve.	

Claude's Recipes

Recipe Spicy Fruit Salsa for Mex-Tex ...		Source Foodland Ontario 2007
Ingredients 2 peaches 2 plums 2 plum tomatoes, [seeded] 2 green onions, sliced diagonally 1 jalapeno pepper, minced 1 clove garlic, minced 2 Tbs lime juice 1/4 c chopped fresh mint / coriander salt to taste	Category Salads	Servings Serves 4
	Notes Serve with Tex-Mex Chicken <input type="checkbox"/> Protein 28 g Fat 4 g Carbs 14 g Calories 204 Try adding mango or other firm tree fruit. For more heat try adding some habanero peppers. Caution is advised!	
	Instructions Peel peaches and dice into 1/2 inch (1 cm) pieces and place in a medium sized bowl. Dice plums and tomatoes into same size pieces as peaches. Stir in green onions, jalapeño pepper, garlic and lime juice. Stir in mint / coriander and salt to taste. Set aside.	

Claude's Recipes

Recipe Tangy Broccoli Salad		Source
Ingredients ¾ cup light mayonnaise 1½ tbsp sugar or Xyla 2 tbsp white vinegar 6 cups fresh broccoli florets 6 slices bacon, cooked, crumbled 1 small red onion, thinly sliced ¼ cup raisins or dried cranberries	Category Salads	Servings
	Notes Large Bowl	
	Instructions Mix dressing, sugar and vinegar in large bowl. Add remaining ingredients; mix lightly. Refrigerate 1 hour.	

Claude's Recipes

Recipe Thai Coleslaw		Source n/a
Ingredients 3 Tbsp orange juice 2 Tbsp Soya sauce 2 Tbsp rice wine vinegar 2 tsp ginger (fresh, grated) 1 1/2 tsp sugar 1/2 tsp orange zest 1/2 cup red onion 1/2 tsp hot sauce 1 Tbsp sesame oil 1/2 tsp fish sauce ----- 4 cups nappa cabbage 1 cup carrots julienne 1 cup snow peas 1 cup mango (small cubes) 1/2 cup bean sprouts	Category Salads	Servings
	Notes Cooked shrimp or calamari can be added to this salad.	
	Instructions Blend all first 9 ingredients together well. Refrigerate. (Minced garlic may be added.) Toss vegetables and add dressing, from above, before serving. Enjoy!	

Claude's Recipes

Recipe Alfredo Sauce		Source C.E.L. (adapted from many sources)
Ingredients 90 g butter 350 ml heavy cream 2 cloves garlic, crushed 180 g freshly grated Parmesan cheese Pinch of nutmeg 20 g chopped fresh parsley 20 g chopped fresh basil	Category Sauces	
	Servings 6	
	Notes This sauce is excellent served on Semolina Pasta formed as Fettuccine. Serve with roasted red peppers, grilled onions, sliced grilled chicken, Steamed or grilled sea food, and/or steamed shellfish.	
Instructions Melt butter in a medium saucepan over medium low heat. Sauté garlic lightly. Add cream and simmer for 5 minutes, reduce heat then add parmesan cheese, nutmeg and whisk quickly, heating through. Do not boil. Stir in parsley and serve with basil on top.		

Claude's Recipes

Recipe Claude's O.M.G. Hot Sauce		Source Claude Lacelle
Ingredients 1 ripe sweet papaya 2 cloves garlic 8 pods of allspice 1/2 inch of ginger 3 Tbsp coarse salt 2 yellow bell peppers, de-seeded 1 orange bell pepper, de-seeded 3/4 cups white vinegar 1/4 tsp citric acid 8 dried apricots 15 habaneros, stems removed 1 very red plum tomato, chopped 1 cherry bomb pepper, de-seeded Jars/Bags to hold the finished product	Category Sauces	Servings Makes 2 liters / 8 cups
	Notes Be very careful! This makes a very HOT sauce! Be warned you should wear nitrile gloves when working with habaneros! Burping blender gases will irritate! Do not get into eyes or "other" sensitive areas! Use it with meat, as papaya contains papain, which is useful in tenderizing tough cuts. Do not over marinate, 30 minutes should do it! Keep refrigerated or freeze! I use an industrial grade blender to make this sauce, you may have to make this sauce in two or more batches with a domestic blender.	
	Instructions Remove seeds from papaya and scoop flesh into a large 10 cup blender. Add the next 9 ingredients and blend at high speed until pureed. Stop blender, taste and adjust for seasonings. Add whole habaneros to the puree. Again blend at high speed until habaneros have been blended. Stop the blender and carefully open, then add the tomato and cherry bomb pepper. Blend at medium speed to produce little red flakes in the sauce. Taste if you dare, then pour carefully into jars, label and refrigerate or freeze in small bags. Enjoy with Caribbean dishes!	

Claude's Recipes

Recipe Cranberry Sauce (Filling)		Source http://www.laurainthekitchen .
Ingredients 1 cup of Fresh cranberries ½ cup of Sugar Zest of Half of an Orange Juice from 1 Orange 1 Tbsp of Butter	Category Sauces	Servings
	Notes Filling for Marbled Cranberry Bread. Can also be used as cranberry sauce. Diabetic version: use 1/8 cup of XylaSweet, 1/8 cup of Stevia and 1/4 cup of maltitol syrup.	
	Instructions in a small saucepan, add all the ingredients for the filling and cook it for about 15 minutes or until the cranberries have all popped. Place the filling in a small bowl and pop it in the fridge to cool completely. Use for fillings once cooled.	

Claude's Recipes

Recipe Dulce de Leche		Source
Ingredients Sweetened condensed milk in cans Pressure cooker	Category Sauces	
	Servings	
	Notes You can do several at a time and store extras in your cupboard	
Instructions Pressure cooker method, fast and safe. 1. Put a liter of water in the pressure cooker with a can of sweetened condensed milk. Don't punch any holes in the can, but remove the label. 2. Bring the cooker to boil and wait for between 40 and 50 minutes after it begins to steam. Shorter time = lighter/softer doce. Longer time = darker/firmer doce. 3. Turn off the heat and wait until it cools down completely. While the cooker is pressurized by the steam, its pressure will counter balance the pressure build up inside the can, and prevent it from exploding. Let everything cool down before opening the pressure cooker. If you attempt to open a hot, or even warm can, an extremely hot jet of doce may explode out and result in severe burns. Wait until it is cool; then it will be perfectly safe to open the can and enjoy this great dessert.		

Claude's Recipes

Recipe Ketchup- Home Made Low Sugar		Source
Ingredients 3/4 cup Xyla sweet 3/4 cup Vinegar 2 cans tomato paste 12 each cloves, crushed 4 pkg Stevia		Category Sauces
		Servings makes 625 ml
		Notes Pepper can also be added to taste.
Instructions Blend all 5 ingredients at high until smooth.		

Claude's Recipes

Recipe Lebanese Garlic Sauce		Source Esperance Sammour
Ingredients 1 cup garlic, peeled 475 ml of vegetable oil (canola/sunflower/peanut etc...) 1/3 cup lemon, freshly juiced 1/2 teaspoon of salt (or to taste) * citric acid powder	Category Sauces	Servings 20
	Notes "All-Famous Lebanese Garlic Sauce" - aka toum. If your recipe calls for fried garlic just add to pan when called for. Don't use heavy oils like Olive Oil or Avocado Oil or Sesame Seed Oil as they give a strong and bitter taste to the garlic. Use lighter oil such as safflower/sunflower/canola/vegetable oils. If the resulting garlic paste is too biting/strong, you could either mix it with a mashed medium size baked (or boiled) potatoe, or you can increase the amount of oil. You could also add a small pinch of citric acid in the beginning with the garlic and salt to make the paste more tangy.	
	Instructions Before you start, ensure that all ingredients are at room temperature for a more reliable outcome. Also if you are using a large food processor make sure you use at least 1 cup of garlic otherwise smaller quantities of garlic may not be reached by the blades. Add the garlic and salt in the food processor and run for 10-20 seconds. Stop processor, scrap garlic down the sides, then run processor again for another 10-20 seconds. Repeat process 3-4 times until garlic starts to turn pasty, looks crushed and well blended. This is very important to reach this point before proceeding. Turn the processor back on (med-high) and keep it on until the end. Start adding the oil to the processor at a very slow rate, in a very thin stream, a small bit at a time. After adding the first half cup you will start seeing the garlic further emulsify and turn into a white paste. Add ½ teaspoon of lemon juice very slowly, in a thin stream. Wait on it a few seconds until the lemon juice is well absorbed. Then go back to repeating the same process of adding oil slowly, waiting a few seconds, then adding ½ teaspoon of lemon juice until you've used all ingredients. This process should take 8-10 minutes. If at any point you see that the paste is turning liquid, it may be an indication that you've added either too much lemon juice, or oil, or you may have added them at too fast. In this case your options may be limited especially if the paste completely breaks. Sometimes adding a cube of ice may help.	

Claude's Recipes

Recipe Mint Yogurt Chutney		Source Flavours of India & C.E.L.
Ingredients 1/2 cup mint leaves, fresh 1/2 cup coriander leaves, fresh 1/2 cup green onions, chopped 2 tablespoons ginger, finely chopped 1 clove garlic, crushed 2 green chili peppers, de-seeded. 1 lemon, juiced 1/4 teaspoon cumin seeds (optional) 1/4 teaspoon salt 1 cup yogurt (the thicker the better)	Category Sauces	Servings serves 12
	Notes If you find that this chutney is too hot (spicy), substitute sweet green pepper for the chili peppers. If you like it hotter don't remove the green chili pepper seeds. If you find the flavour to strong, add more yogurt. Cumin seeds are best if roasted and ground before using in this chutney. If you can find Chaat Masala, it is nice sprinkled on top of this chutney just before serving. Be warned real Chaat Masala is an acquired taste.	
	Instructions Place all of the ingredients, except the yogurt, in a small food chopper and blend to a fine paste. Add a little yogurt if the mixture is to dry and sticks to the sides of the food chopper. Remove from food chopper and place in a mixing bowl. Gently stir in yogurt, do not over mix as this will cause the chutney to be watery. Taste and adjust seasonings and transfer to a serving bowl.	

Claude's Recipes

Recipe Mom's Green Tomato Ketchup		Source Mom
Ingredients 12 green Tomateos (chopped) 4 Apples (quartered and sliced) 4 big Onions (diced) 4 cups cabbage (shredded) 2 Tbsp Salt 4 cups Celery 2 cups Sugar 2.5 cups Vinegar 1/2 cup Pickling Spice in a cheese cloth.	Category Sauces	Servings
	Notes	
	Instructions Mix first 4 ingredients and sprinkle with salt, cover and let stand 5 hours. Place pickling spice in a cheese cloth bag and add to all ingredients to a stainless steel pot. Cook all of the ingredients until tender. Remove pickling spice bag and ladle hot mixture into pasteurized mason jars.	

Claude's Recipes

Recipe Sweet-and-Sour Sauce		Source Claude Lacelle
Ingredients 1/4 cup brown sugar (packed) 2 tablespoons cornstarch 1 can (8 1/4 ounces) pineapple chunks, drained (reserve syrup) 1/4 cup vinegar 2 tablespoons catsup	Category Sauces	Servings
	Notes	
	Instructions In 2 quart saucepan, mix sugar and cornstarch. Add enough water to reserved pineapple syrup to measure 1 cup. Stir syrup mixture, vinegar, and catsup into cornstarch mixture. Cook, stirring constantly, until mixture thickens and boils. Stir in pineapple. Keep warm over very low heat.	

Claude's Recipes

Recipe Fish Marinade		Source Yo B.
Ingredients 2 lbs. fish steaks 3/4" to 1" in thickness (cut into 4 steaks of 1/2 lb. each) 1/2 cup ketchup 1/4 cup oil (Virgin olive preferred) 3 Tbsp. lemon juice 2 Tbsp. wine vinegar 1 tsp. Worcestershire sauce 1 tsp. salt 1/2 tsp chives 1/2 tsp. dry mustard 1/4 tsp. paprika 2 cloves garlic, chopped 3 drops Tabasco sauce	Category Seafood	Servings Serves 4
	Notes	
	Instructions Whisk together all ingredients, except fish. In marinating dish, pour mixture over the fish steaks. Refrigerate for 3-4 hours, turning every hour or so. Remove from sauce and reserve sauce for basting. Place fish steaks on the BBQ (high heat) and cook for approx. 7 minutes on each side, basting once or twice. Do not overcook or the fish will be dry.	

Claude's Recipes

Recipe Gnocchi Al Salmone		Source www.osterianonnarosa.it
Ingredients 100 g Butter (and/or margarine) 1/2 Onion, chopped 150 g Smoked Salmon, chopped 100 ml Cognac or Brandy 150 ml Heavy Cream 1 Pkg Italian Gnocchi, cooked Black Pepper, in a Mill	Category Seafood	Servings serves 4
	Notes Try adding capers or thin slices of sun dried tomatoes or fresh dill to the sauce when you add the gnocchi.	
	Instructions Melt butter in a medium saucepan over medium heat and cook onion until transparent. Add smoked Salmon and stir slowly at medium heat. Add cognac or brandy, then stir in cream at low heat until it thickens. Cook gnocchi in boiling salted water, strain off when the gnocchi float to the top and add to the sauce. Serve immediately with a good grind of black pepper.	

Claude's Recipes

Recipe Maple Baked Salmon with Chopped Pecans		Source Yo B.
Ingredients 4 skinless salmon fillets (3 oz ea.) ½ cup pecans, chopped coarsely ¼ cup maple syrup ¼ cup orange juice 2 tbsp fresh lemon juice 2 tbsp light soy sauce 2 cloves garlic, crushed	Category Seafood	Servings
	Notes Preheat oven to 425° F. 8-inch square baking pan with parchment paper	
	Instructions <p>Preheat the oven to 425°F. Line an 8-inch square baking pan with parchment paper. Place the four salmon fillets in pan, leaving ½" between pieces. Spread the pecans evenly on top of the fillets.</p> <p>In a small bowl, mix together the maple syrup, orange juice, lemon juice, soy sauce and crushed garlic. Use a spoon to gently baste the marinade over top of each fillet.</p> <p>Bake salmon for about 15 to 20 minutes or until fish is just done. While the fish is baking, baste top with marinade at least once or twice. Removing fish from the pan and discard marinade.</p>	

Claude's Recipes

Recipe Salmon Quiche		Source Anne O.
Ingredients 1 pizza dough plus 1 egg 1 container of Egg Beaters® 2-3 Tbsp capers 1/4 cup <input type="checkbox"/> grated Ramano cheese 1/2 Spanish onion (browned lightly) 1/8 tsp dried dill (more to taste up to 1/4 tsp) 6 oz BC smoked salmon salt & pepper to taste	Category Seafood	Servings
	Notes	
	Instructions Roll out dough and place in deep dish baking pan. Add above mixture and bake in 170°C (350°F) oven for 30 minutes	

Claude's Recipes

Recipe Shrimp and Cilantro Shu Mai		Source Mark Bittman, in the NYTimes
Ingredients 1/2 cup soy sauce 1 tablespoon rice wine 1 tablespoon sesame oil 1 tablespoon minced fresh ginger 1/2 pound shrimp, peeled and deveined 1/2 to 3/4 cup fresh cilantro leaves 1/4 cup roughly chopped scallions, white parts only 10 to 12 round dumpling skins Juice of 1 lime.	Category Seafood	Servings 10 to 12 dumplings.
	Notes With some fresh lime juice added to the remaining soy seasoning mixture, you have a bright dipping sauce. Grab your chopsticks.	
	Instructions <ol style="list-style-type: none">1. Combine the soy sauce, rice wine, sesame oil and ginger in a bowl. Put half the shrimp, half the cilantro and all the scallions in a food processor and pulse; add just enough of the soy mixture to create a smooth paste, about 1 to 2 tablespoons. Transfer to a bowl. Roughly chop the remaining shrimp and cilantro, add them to the bowl and stir to combine.2. Place a dumpling skin on a work surface, moisten the edges with water, and put 1 teaspoon of the filling in the center. Gather the edges of the wrapper up around the filling, squeezing gently, to pleat the sides; some of the filling should remain exposed. Repeat with the remaining dumpling skins and filling, keeping the dumpling wrappers and dumplings covered with damp towels while you work.3. Rig a steamer in a large pot over an inch of water; bring to a boil and reduce to a simmer. Meanwhile, add the lime juice to the remaining soy mixture to make a dipping sauce.4. Put as many dumplings in the steamer as you can fit in a single layer and cover the pot. Cook until the exposed filling turns pink and the wrappers are tender, 4 to 6 minutes, then transfer the dumplings to a serving platter. Repeat with the remaining dumplings. Serve with the dipping sauce.	

Claude's Recipes

Recipe Shrimp Gumbo		Source
Ingredients 1 1/2 cups chopped celery 1/4 cup chopped parsley 2 cups sliced okra 1 cup chopped scallions 1/2 cup chopped bell pepper 1/2 cup butter 1/2 cup water 1 (1 pound, 4 ounces) can whole tomatoes, broken up 8 ounces tomato juice 24 ounces cream of mushroom soup 4 ounces mushrooms, sliced 2 cups cooked rice 1 teaspoon black pepper 1 teaspoon salt 1 cup cooked shrimp 1/2 teaspoon red pepper 1 teaspoon gumbo file (available in spice sections)	Category Seafood	
	Servings Serves 6	
	Notes	
Instructions Sauté first 5 ingredients in butter and water until tender. Add tomatoes, tomato juice, soup, mushrooms, rice and shrimp. Stir and simmer until well blended. Add spices and stir. Simmer 5 more minutes. Freezes well.		

Claude's Recipes

Recipe Shrimp Pilau		Source
Ingredients 4 thick slices of bacon 1 large onion, peeled and chopped (about 1 1/2 cups) 4 ripe red tomatoes, peeled, seeded and chopped (about 1 1/2 pounds before preparation) 1/2 teaspoon hot red pepper flakes, to taste 3 tablespoons chopped parsley, plus some for garnish 1 teaspoon salt 2 cups long-grain white rice 3 cups shrimp stock (recipe below; use the heads and shells of shrimp called for here) 1 1/2 pounds shrimp or bodies from 2 pounds heads-on shrimp, peeled	Category Seafood	
	Servings Serves four to six.	
	Notes Serve with a tossed salad and corn bread. Note: This dish freezes well and is delightful chilled and served as a salad or picnic item. If you are to use it later as a salad, you might stir in a cup of fresh English peas, since their season coincides with shrimp's, as you toss in the shrimp.	
Instructions In a Dutch oven with a tight-fitting lid, cook the bacon on top of the stove until crisp. Remove bacon, set aside to drain, and pour off all the grease except about 3 tablespoons, or enough to cover the bottom of the pan. Add the onion and cook over medium-low heat for 5 to 10 minutes, until transparent. Add the tomatoes, red pepper flakes and parsley and cook for another 5 minutes. Add the salt, rice and stock(see <i>Shrimp Stock</i>), raise the heat for a moment or two, and bring to a simmer. Lower the heat again, cover the pot and simmer for 20 minutes without raising the lid. After 20 minutes, lift the lid and fluff the rice with a big fork while tossing in the shrimp. Cover the pot again and turn off the heat. The pilau will be ready in 5 to 10 minutes and the shrimp will not overcook. Crumble the reserved bacon and garnish the pilau with it and some parsley.		

Claude's Recipes

Recipe Shrimp Stock		Source
Ingredients 2 pounds fresh heads-on shrimp 1 large or two small carrots 2 celery ribs Handful of fresh herbs, such as thyme, parsley, basil, oregano and savory 1 medium unpeeled onion, quartered 3 quarts water	Category Seafood	
	Servings	
	Notes Needed for Shrimp Pilau .	
Instructions <p>Remove the heads and shells from the shrimp, dropping the heads and shells into an enameled or stainless-steel stock pot. Cover the shrimp bodies with plastic wrap and store in the refrigerator to use later.</p> <p>Add the rest of the ingredients to the stock pot and cook, uncovered, at a low boil until the onions are transparent and the stock is pleasantly infused with the shrimp flavor -- about 45 minutes. The liquid will be reduced to 2 quarts. Strain out the solids. Cool, then freeze what you don't plan to use immediately. Makes about 2 quarts.</p>		

Claude's Recipes

Recipe Smoked Salmon Sushi		Source Claude Lacelle
Ingredients 6 slices Atlantic smoked salmon 1 cup sushi rice cooked 2 sheets toasted dried seaweed (moto moto yama) 1 tsp toasted sesame seeds (optional) slivered avocado slivered cucumber slivered green onions slivered red peppers	Category Seafood	Servings
	Notes	
	Instructions Spread a piece of seaweed with 1/2 cup of sushi rice, then sprinkle with 1/2 tsp of sesame seeds. Place 3 slices (or more) the salmon and then cover with a few slivers the avocado, cucumber, green onions, and red peppers. Using both hands roll snugly but not too tight. With a wetted very sharp knife cut the roll into 1 inch (2.5 cm) pieces. Place upright in a serving plate with Wasabi horseradish, pickled ginger slices and Sushi dipping sauces.	

Claude's Recipes

Recipe Swordfish		Source
Ingredients 2 lbs. Swordfish (1" thick)6 scallions - finely chopped 4 Tbs. butter 1 lbs. fresh mushroom 1/3 cup dry white wine 1 pt. sour cream salt & pepper	Category Seafood	
	Servings	
	Notes	
Instructions Sauté onions & mushrooms in butter. Remove onions & mushrooms from liquid and set aside. Add wine to mushroom liquid. Add swordfish. Cook on medium high heat for 10 minutes per inch and turning once. You might want to add more butter. Right before done (approx. 2 minutes) add sour cream, mushroom & onions. Cook on low heat for few minutes. Can substitute swordfish with other mild fish.		

Claude's Recipes

Recipe Tuna Casserole		Source
Ingredients 6 oz med noodles 1 -6 1/2 oz can spring water tuna 1/2 cup mayonnaise 1 cup chopped celery 1/3 cup chopped onions 1/4 cup chopped green peppers 1/4 cup chopped pimento 1 tsp salt 1 can cream of celery soup 1/2 cup milk 1 cup shredded sharp cheese 1/2 cup almonds	Category Seafood	Servings
	Notes	
	Instructions 1) Preheat oven to 425 degrees. 2) Cook noodles according to package directions. Drain. 3) Mix tuna, mayonnaise, celery, onions, green peppers, pimento, salt, soup, milk, cheese and almonds. Add noodles and mix. Put the mixture into a 9 X 12 pan. 4) Bake for 20 minutes.	

Claude's Recipes

Recipe Broccoli Soup		Source
Ingredients 1 lg bunch of fresh broccoli 2 can chicken broth 3 cup milk 2 1/2 cup chopped ham 2 tsp salt 1/4 tsp pepper 2 cup light cream 1 lb Swiss cheese - grated 1/4 cup butter	Category Soup	
	Servings	
	Notes	
Instructions Cook broccoli covered in 1 can of chicken broth for about 6 minutes (do not add water). Remove broccoli from broth. Cool & chop coarsely. Add remaining broth, milk, ham, salt & pepper. Bring to a boil over medium heat. Stir in remaining ingredients & broccoli. Simmer for 10 to 15 minutes or until served.		

Claude's Recipes

Recipe Congee (Instant Pot)		Source C.E.L. (adapted from many sources)
Ingredients 1/2 cup Glutinous rice (washed) 1/2 cup Arborio rice (washed) 10 dried Shrimp (washed) 8 cups Chicken, Vegie Broth or Water 1 1/2 cups cooked meat (chopped) 6 Shitake Mushrooms (rehyd & sliced) 1/2 cup Black Fungus (rehyd & sliced) 1/2 cup Seaweed (rehydrated, sliced) 1 green Chili Pepper (seeds removed & finely chopped) 1 small Shallot (finely chopped) 4 Garlic cloves (finely chopped) 2 Tbsp Ginger (shredded) 3 pickled Eggs (quarter cut) [1/4 cup Pumpkin seeds] [1/4 cup Goji berries]	Category Soup	Servings 8
	Notes I cook this in an Instant Pot, a preprogramed pressure/slow cooker. Cooked meats: chicken, pork, beef, lamb. You can also use fish, shell fish, squid and octopus. You may be able to cook the congee in a slow cooker (high/4-6 hours) Try adding [1/4 tsp of lye water] before the cooking, or [1000 year eggs] to your congee before serving. [optional items]	
	Instructions <p>In the Instant Pot, place the rice, liquids, and shrimp. Close lid, set float to "sealing"/steam setting and press the "porridge" button and then press the "Adjust" button to select "More". 30 minutes should be displayed. In 10 seconds the program will start cooking the congee. When cooking is done, press the "cancel" button then you can do a slow or "natural" release of the pressure.</p> <p>Chop/cut the remaining ingredients to appropriate sizes. When the float valve drops, open the lid carefully and gently stir in all of the remaining ingredients. Press the "Keep Warm" button and cover with the glass lid.</p> <p>Serve hot in big bowls [with Chinese deep fried bread] and garnish with [chopped green Onions, Sesame oil, Chili oil, Soya sauce, chili/garlic sauce and/or crushed Black Pepper.]</p>	

Claude's Recipes

Recipe Curried Zucchini Soup		Source
Ingredients 3 lg Zucchini (700 g) 1 lg onion chopped 1 tsp curry powder 1/2 tsp ground ginger 3 cup water [3 cups broth, no boullion] 3 chicken bouillon cubes 3 Tbs uncooked rice 1 1/2 coconut cup milk Salt & pepper	Category Soup	
	Servings	
	Notes	
Instructions Combine all except for coconut milk. Simmer about 45 minutes. Puree in blender. Add coconut milk. Salt & pepper to taste. Serve hot or cold.		

Claude's Recipes

Recipe French Onion Soup		Source Claude Lacelle
Ingredients 2 large onions chopped fine 1 Tbsp butter (or Olive oil) 1 tsp dried French Herbs or oregano 2 bay leaves 1 tsp garlic minced 1/4 tsp pepper or to taste 8 slices of toasted French bread 1/3 cup grated cheese (Swiss/Parmesan) 1 liter beef stock Add water to taste (~1 cup) 1/3 cup white wine	Category Soup	Servings 4 servings
	Notes	
	Instructions <p>In a large pot caramelize onions in heated oil, add garlic and wine near end. Reduce wine. Add pepper and spices, stir. Add stock and bring to simmer, then keep on slow simmer.</p> <p>Set oven to broil. Remove bay leaves. In large soup bowls, divide soup and top each 2 toasts and cover with cheese.</p> <p>Place in near top of broiler and watch until cheese turns brown. Remove and serve hot!</p>	

Claude's Recipes

Recipe Gazpacho De Madrid		Source
Ingredients 4 c Crumbled French bread 1 med Green bell pepper, (crusts Trimmed) seeded and chopped 5 med Tomatoes, peeled, 1 sm. Clove garlic, minced, seeded And coarsely chopped 4 c Cold water 2 med Cucumbers, peeled, 1/4 c Red wine vinegar, seeded and Chopped 4 t Salt 1 lg Onion, chopped 1/4 c Olive oil 1 T Tomato paste GARNISH: 1 c Dried French bread cubes 1/2 c Peeled and finely (crusts Trimmed) x Chopped cucumber 1/2 c Finely chopped onion 1/2 c Seeded and finely x Chopped green bell pepper	Category Soup	Servings Makes 4 to 6 servings.
	Notes	
	Instructions Combine crumbled bread, tomatoes, cucumbers, onion, bell pepper and garlic in a large bowl. Stir in water, vinegar and salt. Puree in 2 batches in blender on high speed 1 minute. Transfer to another bowl. Whisk in olive oil and tomato paste. Cover bowl with plastic wrap. Refrigerate at least 2 hours or overnight. Ladle soup into bowls. Garnish with bread cubes, onion, cucumber and bell pepper and serve. Makes 4 to 6 servings.	

Claude's Recipes

Recipe Lentil Soup	Source Claude Lacelle
Ingredients 1 can small lentils (MC or Equity) 1/4 c lean ham (chopped) 1/2 medium onion, diced 1/4 c green peppers chopped (Hot) 1/4 c red peppers chopped 2 green scallions chopped 1 medium tomato , chopped 2 T oil 1 t Malaysian curry powder 1/2 t cumin seeds (ground) 1/2 t minced garlic 1 bay leaf 1/4 t green cardamon seeds (ground) 1 black cardamon pod (whole) 1/8 t hing (Indian spice) 1 t Garam Masala (Indian spice) 16 oz chicken stock 1/4 c coriander (chopped) pepper and lemon juice to taste water	Category Soup <hr/> Servings 4 portions <hr/> Notes Try serving Nans with this soup, makes a complete meal. Garam Masala - A mixture of spices used in Indian cooking, with the name literally meaning 'hot mix'. Hing - Asafoetida gets its name from the Persian aza, for mastic or resin, and the Latin foetidus, for stinking. Use only a very little at a time.
Instructions <p>Heat oil in 10 inch soup pot; lightly brown onions over medium-low heat, about 10 minutes. Add ham, curry powder, cumin, bay leaf and cardamons and cook until fragrant. Add peppers, cook until soft.</p> <p>Stir in stock, add undrained lentils,heat to boiling. Reduce heat and mash; then add tomatoes, scallions, hing, garam masala, pepper, lemon juice, coriander and extra water if needed.</p> <p>Cover and simmer 10-45 minutes. (Add small amount of water if necessary.) Serve in small bowls with fresh coriander leaves and lime wedges on the side.</p>	

Claude's Recipes

Recipe Matza Ball Soup		Source Dr. Oetker 1976
Ingredients 125 ml milk (~1/3 cup) 30 ml butter or margarine (~2T) pinch salt pinch nutmeg 50 g wheat hearts (~65 ml)* 1 egg beaten 1 L soup stock (broth) parsely [garlic]		Category Soup Servings 4-6 Notes Try these matza balls with other spices such as allspice, fennel, coriander, mace, and/or other herbs. *If using large eggs you may have to add extra wheat to obtain a thick mixture.
Instructions While bringing milk to a boil, add butter, salt and garlic if desired. when boiling add the wheat hearts. turn off heat and continue to stir until mixture is thick. Mix in egg and parsely, when well mixed refrigerate for 1 hour. Drop small spoonfuls of the mixture into boiling broth, then cover until done (about 5-10 minutes).		

Claude's Recipes

Recipe Mushroom Soup, alternate to canned		Source C.E.L.
Ingredients 300 mL chicken stock 200 mL evaporated milk 1/2 cup dried mushroom 1 tsp Provincial herbs 1/2 tsp fresh ground pepper 1/4 cup dried onions (fried or plain) 300 mL chicken stock (or more) cream or butter to taste Pepper to taste	Category Soup	Servings 6-8 small bowls
	Notes See Scalloped Potatoes recipe	
	Instructions Blend all first 6 ingredients at high until smooth. This will make the equivalent of 1 can of condensed cream of mushroom soup. Add more chicken stock and cream to reconstitute. Serve hot with Brötchen (German Crusty Buns).	

Claude's Recipes

Recipe Perfect Butternut Squash Soup & Variations	Source
Ingredients 2 large butternut squash (about 4 1/2 lbs.) or 4 lbs. peeled and cubed butternut squash 2 medium onions 3 cloves garlic (optional) 3 Tbsp. butter or olive oil [1/2 tsp. salt plus more to taste] 8 cups chicken or vegetable broth	Category Soup
	Servings
	Notes Classic garnishes for Butternut Squash Soup include a dollop of sour cream, plain yogurt, or creme fraiche. A sprinkle of minced cilantro or thyme is also tasty.
Instructions <p>Halve, seed, peel, and cube butternut squash. Set aside. Halve, peel, and chop onion. Mince garlic, if you like. Heat a large pot over medium-high heat. Add butter or oil and onion. Sprinkle with 1/2 tsp. salt. Cook, stirring occasionally, until onion is soft, about 3 minutes. Add garlic and cook until fragrant, about 1 minute. Add squash and broth. Bring to a boil. Cover, reduce heat to a simmer, and cook until squash is very tender, about 20 minutes. Transfer small batches to a blender. Hold a kitchen towel over the top (to prevent burns) and whirl until completely and utterly smooth, 2 to 3 minutes per batch. Return soup to pot and add salt to taste.</p> <p>Variations: Spicy Add 1 chopped jalapeno chile and 1/4 tsp. cayenne with the garlic. If you like, cream is also a nice addition to this version.</p> <p>Roasted Roasting concentrates the flavor of the vegetables. You can use this method with any of the other flavor combinations you like. Put halved and seeded squash cut-side-down in a large pan. Arrange halved, peeled onions and garlic around squash. Pour in 1 cup broth and roast in a 375 oven until very tender, about 30 minutes. Let cool slightly. Scoop out squash flesh and put in blender, along with onions and garlic and remaining broth.</p> <p>Gingery Add 1 Tbsp. grated fresh ginger and 1 tsp. ground ginger along with the garlic. Make it even gingery-er by melting 4 Tbsp. butter in a small frying pan. Cook until it turns light brown and add 1 Tbsp. grated fresh ginger. Swirl the ginger butter on top of each serving.</p> <p>Warm Spices Add a combination of 1/4 tsp. each ground cloves, cardamon, nutmeg, ground ginger, cinnamon, and/or black pepper along with the garlic.</p> <p>Many Squash! Switch out up to 2 lbs. of the butternut squash with sugar pumpkin or acorn squash.</p>	

Claude's Recipes

Recipe Quick Miso Soup		Source
Ingredients 2 c Water 1 Carrot 1 c Red cabbage 1 Serving Chinese egg noodles 1/2 c Cooked kernels of corn x Miso paste to taste	Category Soup	
	Servings 2 servings	
	Notes	
Instructions Put the water on to boil. Chop up the carrot and cabbage. Throw in. When the water boils, throw in the noodles. Add miso to taste. Stir. Throw in the corn. Eat.		

Claude's Recipes

Recipe West African Peanut Soup		Source Yo B.
Ingredients 1 tbsp vegetable oil 2 cups onion, chopped 1 cup carrots - chopped 2 cups sweet potatoes - chopped 1 clove garlic, chopped 1 tsp peeled, grated ginger ½ tsp cayenne 3 cups chicken stock 2 cups tomato juice 1 cup smooth peanut butter 1 tbsp sugar (optional) chopped scallions chopped roasted peanuts	Category Soup	Servings
	Notes medium sized pot	
	Instructions <p>Heat oil in a medium pot set over medium heat. Add onion and cook until it is translucent. Add garlic and stir in cayenne and ginger.</p> <p>Add carrots and sauté a few more minutes. Mix in potatoes and stock; bring to a boil then simmer 15 minutes until the vegetables are tender.</p> <p>Purée the vegetables with tomato juice; add some of the liquid if necessary. Return the purée to the pot and stir in the peanut butter until smooth. Check sweetness and add sugar if necessary.</p> <p>Adjust liquid if the soup is too thick (add stock or water). Serve topped with chopped scallions and peanuts.</p>	

Claude's Recipes

Recipe Baked Stuffed Portobello Caps		Source WWW
Ingredients 2 tablespoons olive oil 1/2 teaspoon minced garlic 1/4 teaspoon red pepper flakes 6 portobello mushroom, about 4" in diameter 1/2 teaspoon coarse salt 1/2 cup red bell pepper, finely diced 1 tablespoon Italian parsley, finely diced 1 teaspoon fresh thyme, finely chopped 1/4 teaspoon freshly ground black pepper Optional: Cilantro leaves for garnish and lime juice.	Category Vegetables	
	Servings 6 servings	
	Notes Nutrition Facts Amount Per Serving: Calories 58 - Calories from Fat 48 Percent Total Calories From: Fat 82%, Protein 5%, Carbohydrate 13% Totals and Percent Daily Values (2000 calories): Fat 5g, Saturated Fat 1g, Cholesterol 0mg, Sodium 197mg, Total Carbohydrate 2g, Dietary Fiber 0g, Sugars 0g, Protein 1g, Vitamin A 1143 units, Vitamin C 24 units, Calcium 0 units, Iron 1 units	
Instructions <p>Combine oil and garlic in a small skillet. Cook over very low heat until soft and aromatic, not browned. Add red pepper flakes and remove from heat.</p> <p>Hold mushroom upright and tap to dislodge dirt. Clean with a soft brush. Gently cut the stem flush with the cap, reserving the stem. Paint the caps sparingly with about 1/2 the oil mixture outside then inside. Set gill-side up on a baking sheet. Sprinkle with 1/4 tsp. of the salt.</p> <p>With a paring knife, peel reserved mushroom stems, cut into fine dice and place in a bowl. Stir in diced red pepper, parsley and thyme. Add remaining oil mixture and remaining 1/4 tsp. salt and pepper. Let stand until somewhat juicy, about 1 hour, tossing occasionally.</p> <p>Set rack in upper third of oven and preheat to 450 degrees. Divide the stuffing among the caps, spreading evenly. Bake until tender throughout, 10 to 15 minutes. Transfer to a warm platter and garnish.</p> <p>Serve hot</p>		

Claude's Recipes

Recipe Curried Cauliflower		Source
Ingredients 1 lg. head of cauliflower 4 1/2 Tbs. oil 3/4 tsp mustard seed 1 1/2 tsp. turmeric 1 1/2 tsp salt 1/2 tsp curry powder 1 1/2 Tbs. honey 1/2 cup water salt & pepper	Category Vegetables	
	Servings	
	Notes	
Instructions Cut cauliflower into small pieces. Heat oil and add mustard seed. When seeds begin to pop. Add turmeric, curry, salt & honey. Stir together. Add the cauliflower & water. Cover and cook until tender (approx. 15 minutes). Makes about 6 cups.		

Claude's Recipes

Recipe Eggplant with Mint and Lemon		Source Chef Howard Dubrovsky
Ingredients 10-12 baby eggplants juice and zest of half a lemon 5-6 mint leaves ¼ cup + a few tbsp olive oil salt and pepper	Category Vegetables	
	Servings	
	Notes	
Instructions Cut the eggplants in half and place in a casserole dish drizzle with olive oil, salt and pepper, then cover with tinfoil roast the eggplant at 400 degrees for 45-55 minutes remove the foil and broil the eggplant for 10 minutes on each side (or until the skin turns black). Scoop out the eggplant from the skin and puree with the oil, mint, lemon, salt and pepper until smooth (use the pulse setting on the food processor if a coarser texture is desired).		

Claude's Recipes

Recipe Fried Green Plantains (Tostones)		Source C.E.L. (adapted from WEB)
Ingredients 2 Green Plantains veggie oil salt	Category Vegetables	
	Servings	
	Notes	
Instructions Heat your veggie oil – you want enough to almost cover the plantains. Peel plantains and cut into slices, about 1 inch thick. Fry your cut plantains once for about 2-3 minutes. Drain on paper towels. Smash with a mallet and then fry again for another 1 1/2 to 2 minutes. Drain and season with some salt.		

Claude's Recipes

Recipe Garam Masala		Source C.E.L. (adapted from WEB)
Ingredients 4 Tbsps coriander seeds 1 Tbsp cumin seeds 1 Tbsp black peppercorns 1 ½ Tbsp black cumin seeds 1 ½ Tbsp dry ginger ¾ tsp black cardamom (3-4 large pods approx) ¾ tsp cloves ¾ tsp cinnamon (2 X 1" pieces) ¾ tsp crushed bay leaves	Category Vegetables	
	Servings	
	Notes This easy-to-make spice blend is the heart of most Indian dishes. A combination of different spices, it probably has as many recipes as there are families in India! Here is a basic one. Once you get a feel for the taste it gives your cooking, experiment and alter it to suit your needs. Garam masala is best made fresh just before you begin cooking, but if you haven't got the patience, make a batch ahead and store for several months in an air-tight container in a cool, dark place.	
Instructions Heat a heavy skillet on a medium flame and gently roast all ingredients (leave cardamom in its pods till later) except the dry ginger, till they turn a few shades darker. Stir occasionally. Do not be tempted to speed up the process by turning up the heat as the spices will burn on the outside and remain raw on the inside. When the spices are roasted turn off the heat and allow them to cool. Once cooled, remove the cardamom seeds from their skins and mix them back with all the other roasted spices. Grind them all together, to a fine powder in a clean, dry grinder. Store in an air-tight container in a cool, dark place or bag it and freeze.		

Claude's Recipes

Recipe German Potato Dumpling		Source http://www.quick-german-recipes .
Ingredients ~1½ lbs cooked, cold potatoes (starchy variety) ~½ cup flour ~½ cup potato flour ~a bit of milk ~1 egg ~salt ~4 slices day-old bread ~2 Tbsp butter	Category Vegetables	
	Servings	
	Notes Test cook one dumpling to make sure it stays together, before you cook the rest.	
Instructions Make croutons by cutting bread into cubes and browning them in the butter. Rice or mash the cold potatoes. Mix into potatoes, the flour, potato flour, egg, and just enough milk to make a dough that holds together when formed into dumplings. Form dumplings, approximately 2 inches in diameter, enclosing 1 or 2 croutons in the center. Wet hands to make it easier to form the dumplings. Drop gently into pot of boiling, salted water. Simmer gently, uncovered, about 15 - 20 minutes. Remove with slotted spoon and serve immediately.		

Claude's Recipes

Recipe Guatemalan Frijoles		Source Pat Brule
Ingredients <ul style="list-style-type: none">- 1 large can of black beans- 6 cloves of garlic- 1 vidalia onion- 2 tbsp olive oil- 1/2 tbsp cumin- 1/2 tbsp oregano- 1 tsp sea salt- 1 tsp fresh ground pepper- 1 1/2 tsp fresh ground coriander seeds	Category Vegetables	
	Servings	
	Notes Green chilli sauce optional, for the chilli-heads but not part of the original recipe	
Instructions <ul style="list-style-type: none">- wash/sieve beans until water runs clear- finely dice onions, mince garlic- add onions to medium size pot(on medium, stovetop) with oil and cook until onions are translucent- add garlic and spices, cook for one min.- add beans, mix, and add water so that beans are covered by an inch- bring to a slow rolling boil for 10 min. and reduce heat to med/low and reduce until water has evaporated- add water and reduce again, do this one more time and they are ready- Great on white rice again!		

Claude's Recipes

Recipe Jackie Kennedy's Rice W/mushrooms		Source
Ingredients 1 C. uncooked rice 1 C. chopped tomato 1 lb. mushrooms, sliced 1/2 C. chopped onion 1/2 C. butter or margarine 3 C. chicken broth 1/2 C. red wine 2 teas. salt 1/8 teas. pepper 1 C. cooked peas 1/4 C. grated Parmesan cheese	Category Vegetables	
	Servings	
	Notes	
Instructions In large skillet, sauté rice, tomatoes, mushrooms and onion in butter for 10 minutes, stirring occasionally. Add broth, wine and seasonings; mix well. Cover. Simmer for 45 minutes or until rice is tender and liquid is absorbed. Stir in peas. Heat. Sprinkle with cheese and serve.		

Claude's Recipes

Recipe Maple Baked Beans		Source The Canadian Cookbook by Jennifer
Ingredients 1.35 Kg dry white navy beans 6 T olive oil 3 cloves garlic, minced 9 bay leaves 3 cups thinly sliced onion 3/4 cup molasses 3 cups maple syrup 350 g bacon strips 3/4 cup ketchup 3 T cider vinegar or balsamic 3 T Dijon mustard 3 T Soya sauce 3/4 cup dark rum 9 cups hot water, more if needed.	Category Vegetables	Servings serves 18+
	Notes This version gives beans a kick with maple and rum. Large slow cooker works well at high 6-hours followed by a few more hours at low or keep warm.	
	Instructions <p>Wash and pick though beans. Place beans in a large pot of boiling water over high heat. Once boiling returns, turn off heat and let stand for 1 our.</p> <p>Preheat oven to 275° F (140° C). Drain beans and place in large mixing bowl. Add remaining ingredients, except hot water, and mix well.</p> <p>Brush 6-8 liter dutch oven or other water proof bean pot with olive oil. Add bean mixture and pour hot water over top to cover beans. Bake covered 5-7 hours, or until beans are tender. Stir in additional hot water as liquid is absorbed by the beans.</p>	

Claude's Recipes

Recipe Minted Peas		Source
Ingredients 3 T Clarified butter 1 T Chopped fresh mint 1 Cup (approximately) whole Mint leaves 4 c Shelled fresh peas (or Thawed frozen petite peas) 1/4 c Chopped scallions x Salt + pepper to taste	Category Vegetables	
	Servings Serves 6.	
	Notes	
Instructions Heat butter in medium-sized pan over low heat. When melted, remove from heat and add chopped mint. Steep for about 15 minutes, keeping warm. Place peas in top half of steamer. Cover with scallions and whole mint leaves. Place over rapidly boiling water and steam for 4 minutes or until peas are just tender. Remove from heat and discard whole mint leaves. Toss peas with mint butter, add salt and pepper, and serve immediately.		

Claude's Recipes

Recipe Mushrooms with Garlic and Wine		Source Chef Howard Dubrovsky modified by
Ingredients Butter and/or oil 6 cups mixed mushrooms, thick slices 1 tsp coriander 4 cloves garlic, finely diced ½ cup white wine salt and pepper	Category Vegetables	
	Servings 6-8	
	Notes Substitute parsley for fresh coriander; fresh coriander or coriander seeds can be used; vermouth, brandy or sherry can be used as well.	
Instructions Heat the coriander in oil for 1 minute (if using coriander seeds) add the mushrooms and cook until the water in the mushrooms comes out (approx 2 minutes) add the garlic, cover and cook the mushrooms until done, remove mushrooms. Add the spirits, and season with salt and pepper (add coriander if using fresh) reduce until most the liquid has evaporated. Return mushrooms and cook until the mushrooms become caramelized.		

Claude's Recipes

Recipe Okra and Tomato Curry	Source CEL
Ingredients 1 yellow Onion 2 red or yellow Peppers 4 stalks of Celery 3 Tbsp Butter or light Oil 1 tsp Coriander (fine grind) 1 tsp Cumin (fine grind) 5 Cloves 5 green Cardamom pods 1 black Cardamom pod 1 stick Cinnamon 5 dried red Chilies 1/2 tsp Turmeric powder 1/2 tsp Paprika 1 cup vegetable or chicken Stock 1 small package of cherry Tomatoes 1 small package of baby Spinach Coriander leaves [Garam Masala]	Category Vegetables
	Servings 6 to 8
	Notes Garam Masala can be found in ethnic Indian grocery stores and some larger food chains. Traditionally used in northern Indian cuisine, garam masala means literally "warm spice blend" because its spices are supposed to heat the body. There are many variations of garam masala and it can contain up to twelve spices. Some of the spices can be cardamon, coriander, cumin, black pepper, cloves, cinnamon, and nutmeg.
Instructions Coarsely chop the Onion, Peppers and Celery. Heat oil in 10 inch soup pot; Fry Coriander, Cumin, Cloves, Cinnamon, Cardamoms, and Chilies and cook until fragrant. Add Onions, lightly cook over medium-low heat, about 5-10 minutes. Add Peppers and Celery and cook until the Peppers are soft. Reduce heat and add the washed Spinach. Cook until Spinach is just going limp. Remove from heat, <u>set aside the Cinnamon Cardamoms and Chilies.</u> Place the remaining cooked Vegetables and Spices into a blender with the Stock, blend on high until pureed. Return everything including the Paprika and Turmeric back to the pot along with the Tomatoes and simmer until the the Tomatoes are heated through. Garish with Coriander leaves, Garam Masala and serve hot.	

Claude's Recipes

Recipe Old-Fashioned Baked Beans		Source Thompsons & Claude Lacelle
Ingredients 6 cups (3 lb or 1.36 kg) White Pea Beans 15 cups cold water 3 onion sliced 1/2 Tbsp. salt 1/2 lb (250 gm) salt pork or bacon, sliced 3/4 cup molasses 1.5 cup tomato ketchup 1 Tbsp Dijon mustard 2 Tbsp cider vinegar 3 Tbsp brown sugar pinch black pepper	Category Vegetables	
	Servings	
	Notes Please see "Ketchup- Home made low sugar"	
Instructions Add water as needed. Soak beans overnight in cold water. Drain Pick and rinse beans. Add 5 cups cold water, cover, heat to boiling, simmer 15 minutes. Drain. Arrange pork slices on sides and place onion slices on the bottom of large slow-cooker casserole. Mix seasonings with beans and turn into pot. Add water to cover. Cover and bake in slow-cooker (high or 120°C or 250°F) for 6 to 8 hours. Uncover and continue to bake. Add water as needed to keep beans just covered. One hour before serving stir beans. Enjoy!		

Claude's Recipes

Recipe Potatoes in Yoghurt		Source Claude Lacelle
Ingredients 2 medium onions 2 Tbsp veggie oil 1/2 tsp freshly ground cumin 2 tsp freshly ground coriander 1/4 tsp turmeric 3 medium cubed cooked potatoes (skins removed) 2/3 cup yoghurt 1/2 tsp dried red chilies (ground fine) 1/2 tsp salt		Category Vegetables
		Servings
		Notes
Instructions Heat veggie oil and lightly brown the onions. Add the cumin, turmeric, and coriander; fry for another minute. Combine the yoghurt, chilies and salt; add to the fried onions. Put in the potatoes and stir / simmer slowly for 10 minutes. Do not boil as the yoghurt will separate. You can add cooked green peas or chickpeas to this dish. Try these Potatoes in a Nan Bread or rolled up in a pita. Enjoy!		

Claude's Recipes

Recipe Rice & Beans		Source C.E.L. (adapted from WEB)
Ingredients 1/2 C onion, chopped 1/2 C celery, chopped 1 clove garlic 2 T. margarine 1 (16 oz.) can black beans 1/4 tsp. salt 1/8 tsp. pepper 1 C rice {cooked} 1 T. parsley, chopped 4 stalks green onions	Category Vegetables	
	Servings	
	Notes Variations: Add a ham bone or pieces of cooked pork sausage and simmer 30 to 40 minutes. Try using chicken stock instead of water to cook rice.	
Instructions <p>Cook onion, celery and garlic in margarine until tender. Add your rice, salt ,pepper and beans. Add water to cover well and stir all together. Cook as you would cook rice. When rice is done add parsley and green onions, stir and serve.</p> <p>Alternate method: Cook rice first, pan fry first 4 ingredients as above, add cooked rice, continue to stir fry, add next 3 ingredients, stir fry until heated through then add parsley and green onions, remove from heat, stir and serve.</p>		

Claude's Recipes

Recipe Sauerkraut & Apple		Source CEL
Ingredients 2 cups sauerkraut (drained & rinsed) 1/4 cup melted butter / margarine 1/4 cup water or white wine 2 apples, sliced thin 1 large onion, sliced thin 1/4 cups bacon bits [1 tablespoon sugar] [1/4 teaspoon salt] 1/2 teaspoon caraway seeds	Category Vegetables	
	Servings 4-6	
	Notes Whole juniper berries, black pepper berries can be added.	
Instructions Fry caraway seeds in butter, add onions and cook until slightly transparent. Add apples and cook slightly. Add wine, sauerkraut, bacon bits and [salt & sugar]. Stir, then bake in a covered baking pan @ 350°F oven 1 to 2 hours.		

Claude's Recipes

Recipe Scalloped Potatoes		Source C.E.L. (adapted from many sources)
Ingredients 1 medium onion, finely diced 4 Tbs butter 500 ml can cream of mushroom soup (or see notes) 1/4 cup evaporated milk or cream pepper to taste 1/2 tsp dried garlic paprika 4 Tbs flour Ham or bacon bits (optional) 8 potatoes, medium, peeled & sliced Cheese for topping	Category Vegetables	Servings 8 - 10
	Notes My daughter and I have worked on and off this recipe for over a year. It is a work in progress, we are looking for great taste not quick and easy. Try different cheeses and other spices/ingredients. Use Mushroom soup alternate to canned recipe for the soup. See "Mushroom Soup, alternate to canned"	
	Instructions Fry the onion with butter in a medium skillet or fry pan until well browned. Save the melted butter. Mix all of the next 7 ingredients in a large bowl and add the onions and leftover butter once cooled and mix again. Add the potatoes and mix/coat well with mixture. Place in a greased casserole baking dish and place in 350°F oven for 2 hours or place covered in a microwave oven set to "sensor cook", "Casserole 1" and press "start". (Panasonic microwave ovens) Once the potatoes are well cooked sprinkle with cheese and place under the broiler until cheese is bubbly and brown. Serve hot and enjoy	

Claude's Recipes

Recipe Spanish Rice		Source
Ingredients 2 c Long grain white rice 4 c Veg. stock -OR- 4 c Water and 2 veg. bullion Cubes 1 6-ounce can tomato paste 3 Cloves garlic, minced 2 Onions, chopped 2 Stalks celery, chopped 1 Bell pepper, seeded, Stemmed, and chopped 2 t Paprika 3 T Margarine 1 t Salt 1/2 t Basil 1/2 t Oregano 1/2 t Chili powder	Category Vegetables	
	Servings Yield: 6 to 8 servings	
	Notes	
Instructions In a large pot, melt margarine over medium heat. Add onions, garlic, and rice. Stir for about 5 minutes. Add stock, celery, green pepper, tomato paste, and spices. Stir, reduce heat to medium-low, cover, and let cook for 45 minutes to one hour. Stir occasionally, and add some water if needed. Ready when rice is tender.		

Claude's Recipes

Recipe Spicy Black-eyed Peas		Source
Ingredients x Oil 1 c Chopped onion 1 lg Clove garlic, chopped 1 Tsp cumin 1 t Dry mustard 1/2 t Chili powder (I use more) 1 16 oz. can black-eyed peas (drained) 1 16 oz. can whole peeled Tomatoes (undrained) x Few drops Tabasco 1 t White vinegar x Salt, pepper	Category Vegetables	
	Servings Yield: 1 servings	
	Notes I use more garlic. I rinse the black-eyed peas thoroughly. I think it helps with gas. I chop the tomatoes before adding rather than breaking up during cooking. I don't put on salt and pepper. I think I use less adding it at the table. I sometimes add Louisiana hot sauce at the table. It goes well with couscous also. He doesn't say, but this probably servers four. For me, adding a lettuce salad, bread, and a glass of wine makes it a complete meal. Delicious.	
Instructions Sauté onion, garlic, and spices in a little oil until the onions are soft. Add the (black-eyed) peas and tomatoes. Simmer for 20 minutes or so, breaking up the tomatoes. Add Tabasco, vinegar, salt, and pepper. Turn off heat and stir. Serve over rice or with grits.		

Claude's Recipes

Recipe Spicy Chorizo with Potatoes and Cubanelles		Source Chef Howard Dubrovsky
Ingredients 2 pounds boiling potatoes (approx 3 medium potatoes), cut into 1 inch pieces 1 cubanelle pepper, roughly chopped 2-3 hot Thai peppers (if the cubannelle peppers are mild) 1 cup of crushed tomatoes ¾ cup chorizo, finely chopped (casing discarded if desired) Few tbsp of olive oil	Category Vegetables	
	Servings	
	Notes	
Instructions Boil the potatoes in salted water for 12 minutes or until tender sauté the chorizo and peppers (both varieties) for 5 minutes in a little oil add the tomatoes, salt and pepper, and cook another 2 minutes add the potatoes and cook another 3 minutes drizzle with olive oil.		

Claude's Recipes

Recipe Spinach and Paneer		Source
Ingredients 1 bunch of spinach trimmed, washed, steamed and blended 1 red onion, boiled in 4 tbsp. water and pureed/blended [1 green chillies chopped] 2 cup paneer cubes fried 2 Tbsp ghee 1 tsp cumin seeds 1 tsp garlic minced 1 tsp ginger minced salt to taste 1 tsp lemon juice 1 tsp Garam Masala 2 Tbsp cream or 1 tbsp. butter	Category Vegetables	
	Servings 4 to 6	
	Notes	
Instructions Heat the ghee in a heavy-based pan. Add the cumin seeds and let them crackle. Add the garlic and ginger and [green chili]. Add onion and cook till the onion starts browning. Add the chopped spinach puree, salt and mix well. Add 4 tbsp. water to 1/2 cup water or more and bring to a boil. Add the deep fried cheese cubes and stir to mix gently. Mix in the lemon juice and garam masala. Simmer on low for 20 minutes. Put off the heat and mix in the cream or 1 tbsp butter.		

Claude's Recipes

Recipe Twice Baked Potatoes	Source
Ingredients 4 large baking potatoes, scrubbed 1 head of garlic 1/2 cup chicken broth 1/2 cup sour cream or butter/milk salt and pepper to taste 1/4 cup parmesan cheese Bacon bits Chives	Category Vegetables
	Servings 8 servings
	Notes Other options for stuffed potatoes are grilled onions; chopped, crisply cooked bacon; cheddar cheese; sweet corn kernels; chopped cooked bits of broccoli, seafood or beans
Instructions <p>Pierce the potatoes several times and place on baking sheet. Wrap garlic in foil and place along side the potatoes.</p> <p>Bake in a preheated 400°F (200°C) oven for 50 to 60 minutes or until potatoes are tender and garlic is browned and softened. Let potatoes and garlic cool for about 15 minutes or until you are able to handle them.</p> <p>Halve potatoes lengthwise and scoop the pulp into a large bowl, leaving the skins intact and a bit of potato lining the skin. Cut the garlic head in half, squeeze out the pulp and add to the potato. Add the broth, salt and pepper and sour cream. Mash/whip until you achieve the desired texture. Spoon or pipe the stuffing back into the potato skins and sprinkle the tops with cheese.</p> <p>Return the potatoes to the baking sheet and bake about 15 minutes or until heated through and lightly brown.</p> <p>You can add a bit of chopped green onion/chives or pieces of steamed broccoli for color and extra flavor before serving.</p>	

Claude's Recipes

Recipe Vegetable Biryani		Source
Ingredients 2 c Basmati rice 1 c Vegetables steamed(green Peas,beans, carrots,caulifwr Etc.) 2 med Size onions chopped 2 T Raisins 2 T Cashew nuts or slivered Almonds 2 t Salt 1 t Turmeric powder 1 t Cinnamon powder 1/4 t Clove powder 1/4 t Nutmeg powder 1/4 t Chili powder 1/4 t Coriander powder 3 T Butter	Category Vegetables	
	Servings Yield: 4 servings	
	Notes	
Instructions Soak the Basmati rice in water for 30 min and drain well. Melt 1 1/2 T butter in a skillet and sauté' the onions and raisins and cashew nuts till they turn golden brown. Keep aside. Melt rest of the butter in the skillet and add Basmati rice and fry till they don't stick together. Add all the spices and mix well. Preheat the oven to 375F. Empty the Basmati rice into a baking pan. Add salt and 1 1/2 cup of water. Cook for 20 min or until the rice is done. Add the vegetables, onions, raisins and cashew nuts to rice and mix well.		

Claude's Recipes

Recipe White Maple Baked Beans	Source Chef at Home
Ingredients 2 cups dry white navy beans, Soaked in lots of cold water overnight 2 cups water 1 cup maple flavored syrup, sugar free 6 slices thick-cut fried bacon 2 large thinly sliced onion 1 tbsp powdered ginger 2 tbsp Dijon mustard (or dry mustard) 1-2 dashes of Worcestershire sauce 3 T any vinegar or balsamic, cider etc. Sea Salt to taste	Category Vegetables
	Servings serves 4-6
	Notes This is a no-sugar added recipe, use real maple sugar if you wish.
Instructions <p>Wash and pick though beans. Place beans in a large pot of cold water over night. Change water often and rinse before using.</p> <p>Again place beans in a large pot of cold water over high heat. Once boiling starts, turn down heat and let beans simmer until the beans are tender, about 45 plus minutes or so.</p> <p>Preheat oven to 300° F (150° C). Drain beans and place in large Dutch oven or other water proof bean pot. Add beans and all of the remaining ingredients (hold the vinegar) You may add bacon fat rendered bacon fat as well. pour hot water over top to cover beans. Bake covered 1 hour, or until beans are tender. [Stir in a little additional water if required]</p> <p>Stir in vinegar just before serving</p>	