



Reference and Adult Services Division



WHAT RECIPE EQUALS SUCCESS?

How about 334 members, a mission to serve patrons frequently and handle Electronic Resources; Long Island History; Health Concerns; Outreach Activities, Resources and Services (OARS); Reader's Advisory; Career and Resource Exchange (C.A.R.E.); and Media. Add the inception of Public Relations Committee and voila!

REFERENCE AND ADULT SERVICES DIVISION

*These are recipes for you and yours to enjoy.
Happy Referencing!*



Almond Pastry Squares

Submitted by O.A.R.S.

Ingredients:

1 1/4 cups sifted flour
1/2 cup of sugar
6 tabs of butter

Filling:

1/2 cup of almond filling
2 tabs of sugar
1/2 stick of butter
1 egg
2 tsp. of lemon rind
1 tbsp of flour

Directions:

For the Crust:

Combine flour and 1/2 cup sugar. Cut in 6 tabs of butter and press half of this mixture into 8" or 9" sq. pan. Bake for 10 minutes at 350°.

For the Filling:

Beat almond with 2 tabs of sugar and 1/2 stick of butter. Beat in egg, lemon rind and flour. Spread over crust. Sprinkle remaining crust over top and press gently in. Bake for 30 minutes at 350°.

ENJOY!



Beef & Asparagus Pasta

Submitted by Grace O'Connor

Ingredients:

3 cups of bow-tie pasta
1 pound of fresh asparagus,
cut into 1-inch pieces
1 pound of ground beef
3 teaspoons of beef broth
1/4 cup of minced shallots
(about 2 large)
Salt and pepper

Directions:

Cook pasta in boiling salted water until just short of tender for 8-10 minutes. Add asparagus; cook until both are tender for 3-4 minutes. Drain well.

Meanwhile, brown beef until no longer pink. Break up into 3/4 inch crumbles. Remove from skillet with slotted spoon. Pour off drippings.

Combine shallots and oil in same skillet over medium heat and cook, stirring until shallots are tender. Remove from heat. Add beef and mix. Toss well in large bowl with pasta and asparagus. Season to taste.

Makes 4 servings.



Caraway Rye Bread

Submitted by Rona Dressler



Ingredients:

2 cups of warm water
2 packages of active dry yeast
1 tbsp of salt
1/4 cup of light molasses
2 tbsp of soft butter
1-2 tbsp of caraway seed
3-3 1/2 cups all purpose flour
Cornmeal
1 egg white, beaten
Coarse salt

Directions:

Sprinkle yeast over water in large bowl. Sift together flour and salt. Add to yeast and knead. Place in greased large bowl and turn dough, buttered side up. Cover with towel and let rise 1 hour.

Grease a large cookie sheet and sprinkle with cornmeal. Punch dough down on floured board, knead. Invert bowl over and rest 10 minutes. Divide in half, knead, shape into 2 loaves. Let rise 45 minutes. Brush tops with egg white.

Bake in pre-heated 400° oven 35 minutes or until browned. Cool.

Chocolate Coconut Bars

Submitted by Rose Marut

Ingredients:

1 c. sugar
½ c. soft butter
3 ½ cans flaked coconut
2 eggs, slightly beaten.
1 ½ cups flour (sifted)
3 t. baking powder
1 t. cinnamon
¾ t. salt
½ t. nutmeg
1 6 ½ oz. pkg chocolate chips
(semi-sweet)

Directions:

In a large bowl, beat sugar and butter together until creamy. Add eggs and flaked coconut.

Sift together the flour, baking powder, cinnamon, salt and nutmeg in a separate bowl. Add to wet ingredients. Stir in chocolate chips.

Spread evenly into greased 13 x 9 x 2 pan. Bake at 375 degrees for about 20 to 22 minutes or until done. Let cool and then cut into 2"x1" bars.

Makes about 3 dozen.



Coconut Macaroons

Submitted by Sally Rein



Ingredients:

3 cups of shredded coconut
1 1/2 tbsp of cornstarch
3/4 cup sugar
3 egg whites
1/2 teaspoon vanilla extract
4 ounces bittersweet
chocolate, broken up



Directions:

Heat oven to 350°. Mix coconut, cornstarch, sugar, egg whites and vanilla extract in heat-proof bowl . Set bowl over a pot of boiling water (or use a double boiler). Heat and stir until the mixture thickens for about 4 minutes. Remove from heat and set aside.

Spoon out macaroons about a scant tablespoon each and place on ungreased baking sheet. Bake at 350° for 10 to 15 minutes or until lightly golden but still soft and chewy. Remove to a wire rack to cool. Place chocolate in a small microwave-safe bowl and heat on HIGH power for 1 minute. Stir until smooth, microwave more if needed. Dip bottoms of cookies in chocolate, allowing excess to drip back into bowl. Place on a waxed-paper-lined baking sheet in refrigerator to set.

Coffee Cake

Submitted by O.A.R.S.



Ingredients:

2 tbsp canola oil
4 cups of all purpose flour
1/2 cup of sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
1 large egg
1/2 cup of milk
2 tsp. of vanilla extract
1 cup light-brown sugar
1 1/2 tsp. cinnamon
1 cup (two sticks) unsalted butter, melted and cooled

Directions:

Preheat oven to 325°. Spray a 9x13 pan with cooking spray. In a medium bowl, sift together 1 1/2 cups of flour, sugar, baking powder and salt; set aside. In a second bowl, whisk together egg, milk, canola oil, and vanilla. Using a rubber spatula, fold dry ingredients into wet.

Spread batter evenly in prepared pan and set aside (note: smooth evenly, it will seem like there is not enough but there is). In a medium bowl, combine remaining 2 1/2 cups of flour, brown sugar, and cinnamon. Pour melted butter over flour mixture and toss with rubber spatula until large crumbs form. Sprinkle crumbs over batter.

Bake, rotating pan every 10 minutes, for 20-30 minutes depending on oven. Cool on a wire rack, when completely cooled dust with confectioner's sugar. Can be stored in an airtight container for up to 3 days or frozen.

Crumb Cake

Submitted by O.A.R.S



Ingredients:

- 1 box Cake Mix *
- 1 package of Dream Whip
- 4 eggs
- 1 cup of water
- 2 teaspoons of vanilla

Crumbs:

- 1 1/2 cup of sugar
- 3 teaspoons of sugar
- 3 teaspoons of vanilla
- 1 pinch of salt
- 1 lbs margarine

Directions:

Beat cake mix, Dream Whip, eggs, water and vanilla together and bake for 20-25 minutes until yellow.

For crumbs, melt 1 pound of margarine and pour over sugar, vanilla and salt.

Knead and crumble on top of cake. Bake again for 20-25 minutes. Shut off oven and leave cake in oven for an additional 15 minutes. Cool and sprinkle confectioners' sugar.

* Duncan Hines Deluxe Cake Mix works best.

Curried Zucchini Soup

Submitted by Grace O'Connor

Ingredients:

2 lbs. young green zucchini

4 tbsps. of butter

4 tbsps. of shallots-chopped
(scallions can be substituted)

2 tbsps. curry powder

1 tsp. salt

1 cup milk

3 to 3 1/2 cups of chicken broth

Chives-optional for sprinkling
on soup

Directions:

Wash zucchini (do not peel). Slice. Melt butter and add zucchini and shallots. Cover and simmer for 10 minutes. Do not brown. Add curry, salt, milk and broth. Bring to a boil. Simmer until zucchini is tender, approximately 15 minutes.

When soup has cooled sufficiently, blend small amounts at a time for 1 minute at high speed.

Serve hot or cold. Serves 8.



Hummus

Submitted by Carmella from O.A.R.S.

Ingredients:

2 cans chick peas (15oz.)
rinsed and drained
1/2 cup Tahini (sesame paste)
1/4 cup extra virgin olive oil
1-2 peeled garlic cloves
One lemon for juice
1 tsp chopped cilantro
1/2 tsp paprika
1/2 tsp cumin
1/2 tsp black pepper
1/2 tsp salt

Directions:

Puree all the ingredients in a food processor until almost smooth. If it's too thick, add a little more water or olive oil. Adjust seasoning to your taste.

Serve with pita bread, vegetables, or chips. It's also great for a sandwich spread!

Add a pinch of crushed red pepper for zing



Lemon Pound Cake

Submitted by O.A.R.S.

Ingredients:

- 3 sticks softened butter
- 1 full ounce of cream cheese
- 2 2/3 cups of sugar
- 5-6 eggs
- 2 2/3 cups of flour
- 1 tsp. of vanilla
- 2 tsp. of lemon extract

Directions:

Preheat oven to 285°. Butter or spray baking pan. After that, bring butter and cream cheese to room temperature.

With hands mix cream, butter and sugar and add cream cheese. Continue beating while adding eggs one at a time. Add flour and beat in lemon and vanilla extract. Pour batter into Bundt pan.

Baking time ranges from 105 minutes to 2 hours, depending on when the cake is finished. Remove and let cool.



Orange Curry Chicken

Submitted by O.A.R.S.

Ingredients:

8 pieces of chicken
1/2 lemon juiced
1 garlic clove chopped
1 tsp salt and pepper
1/2 cup of orange juice
1/2 cup orange marmalade
1 tbsp. curry powder
2 tbsp. dijon mustard

Directions:

Marinate chicken in lemon, orange juice and marmalade, garlic, salt and pepper overnight. Preheat oven to 350°. Drain chicken.

Arrange chicken in roasting pan skin side up. Bake uncovered for 1 hour basting frequently. Pour off liquid and bake 5 minutes longer.



Penne Alla Vodka

Submitted by Steve “Dino Carboni” Spataro

Ingredients:

- 1 pint of heavy cream
- 3 cups of diced tomatoes
- 1 shot of vodka
- 1 box of penne pasta

Spices:

- Basil
- Oregano

Sauce:

- Marinara with plum tomato and some paste

Directions:

- 1.) Layer pan with extra virgin olive oil, then heat pan with olive oil.
- 2.) Boil penne in separate pan
- 3.) Have marinara previously made, by using plum tomato and some paste, add oregano and basil if you like. You can chop all this in a food processor.
- 4.) Pour your marinara into the pan of olive oil.
- 5.) Add heavy cream, and shot of vodka.
- 6.) Stir and let simmer
- 7.) Remove penne when boiled.
- 8.) Add sauce to penne and enjoy.



Pepper Cookies

Submitted by Mr. Janoski's Grandmother

Ingredients:

4 eggs
1 cup of Crisco
1 1/2 cup of sugar
1 tsp vinegar
1 cup of milk
4 cups of flour
5 tsp of baking powder
1 cup of cocoa
1 tsp of pepper
1 tsp of nutmeg
Cinnamon spice cloves

Directions:

Combine flour, baking powder, cocoa, pepper, nutmeg and cloves in a separate bowl and set aside.

Beat together eggs, Crisco and sugar. Add vinegar, and milk. Add dry ingredients and mix well. Add nuts or raisins if you wish.

Drop dough onto cookie sheet. Bake for 10 minutes at 375°
Enjoy!



Raspberry Tart

Submitted by O.A.R.S.

Ingredients:

3 cups of flour

3/4 cup of sugar

2 sticks of softened butter

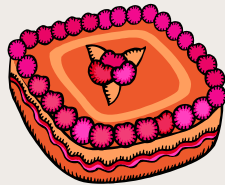
1/2 tsp. baking soda

1 jar of raspberry jam

Directions:

Mix all ingredients and press out into pan. Spread raspberry jam over the top and bake at 350° for 40-45 minutes.

Cool completely and sprinkle with confectionary sugar.



Snow Day Vegetable Soup

Submitted by O.A.R.S.

Ingredients:

1 large can crushed tomatoes
1 can of beef bouillon
1 tbsp minced garlic
Pinch of Basil
3-4 small potatoes diced
2-3 carrots diced
1 onion chopped
Pinch of salt and pepper

Optional:

1 small can kidney beans
Leftover chicken sausage/beef

Directions:

Add all ingredients to the crock pot. Cook on low for 8 hours or high for 3-4 hours.



Whole Grain Pancake Mix

Submitted by Jennifer Bollerman

Ingredients:

2 cups all purpose flour
1 ½ cups whole wheat flour
½ cup ground flax seed/bran
½ cup corn meal
1/3 cup sugar
2 tbsp baking powder
1 tsp baking soda
3 tsp salt
1 large egg
2 tbsp vegetable oil
1 1/2 cup milk

Directions:

Combine dry ingredients together to create the mix.

To make the pancakes, combine the egg, vegetable oil and milk with 1 ½ cups of mix.

Makes 3 batches of 10-12 pancakes.



Zucchini Pie

Submitted by O.A.R.S.

Ingredients:

3 cups of zucchini (slice thin & quarter)

or 2 boxes of frozen broccoli (cooked and drained well)

1 cup Bisquick

4 eggs

1 small onion diced

3/4 cup Pecorino Romano grated cheese

1/2 cup corn oil or Crisco oil

1 tsp. dried parsley

Directions:

In a large bowl, combine zucchini and onion. In another bowl, mix together eggs, cheese, oil parsley, salt and pepper. Add Bisquick to mixture.

Pour the Bisquick mixture into the bowl with the zucchini and onion. Mix well to coat the zucchini and onion.

Pour into a buttered baking dish or pie plate. Bake 40-45 minutes in a 350° oven.

