



*Cooking with Denysé Bridger  
and Friends*

*Recipes from November 18<sup>th</sup> Holiday Party at Denysé Bridger's Newsgroup*

## *Pecan Pie*

- 4 cup chopped pecans
- 3 tablespoons bourbon
- 1/4 cup melted butter
- 1 cup sugar
- 3 eggs
- 3/4 cup maple syrup
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3/4 cup chocolate chips
- 1 (9-inch) prepared piecrust

### ***Directions***

*Preheat oven to 375 degrees F. Soak pecans in the bourbon. Set aside.*

*In a mixing bowl, beat melted butter, sugar, and eggs until fluffy. Blend in syrup, vanilla, and salt. Stir in chocolate chips until evenly distributed. Pour mixture into piecrust. Sprinkle bourbon-soaked pecans over top of filling.*

*Bake for 45 to 55 minutes. Check at 45 minutes, it may brown quickly*

## *Baked Beans*

*4 slices bacon or 2 tbsp bacon grease*

*3 cans pork & beans*

*2 tbsp minced onion or 1 small onion*

*1/3 cup ketchup*

*1/2 tsp Kara syrup or 4 tbsp maple syrup*

*6. 1 cup to 1 1/2 cup brown sugar*

*Bake at 350 degrees for 30 mins to 1 hr stirring occasionally*

### *Super sauce*

*6 large or 12 small cans of tomato paste*

*16 cans water*

*1 large bell pepper*

*1 large onion*

*2/3 cup sugar*

*8 tbsp garlic powder*

*4 tbsp oregano*

*3 tbsp salt*

*2/3 cup Parmesan cheese*

*Put everything in pot(except cheese), bring to boil, stir well, turn down to simmer, let simmer until reduced by 1/2*

### *Apple Pie in a Goblet*

*3 lg Granny Smith apples, peeled, cored and coarsely chopped*

*1/4 cup sugar*

*1/4 cup water*

*3/4 teaspoon ground cinnamon*

*3/4 teaspoon ground nutmet*

*12 shortbread cookies - crushed*

*2 cups vanilla ice cream*

*whipped cream*

*In saucepan combine apples, sugar, water, cinnamon, and nutmeg. Bring to boil, reduce heat and cover. Simmer for 10 minutes or until apples are tender. Uncover, cook 10 more minutes or until most of liquid has evaporated. Remove from heat.*

*In 4 clear goblets - layer 1 tablespoon cookie crumbs, 1/2 cup ice cream, and 1/4 of apple mixture. Top with remaining cookie crumbs and whipped cream. serve immediately.*

## *Fudge Cake*

*1 1/2 cups self rising flour*

*1 1/2 cups sugar*

*1 1/2 sticks margarine*

*3 eggs*

*1 t vanilla*

*4 T cocoa*

*Bake at 300 degrees for 45 minutes*

## *Fudge Frosting*

*4 T cocoa*

*2 t vanilla*

*1 box powdered sugar*

*2 T hot water*

*5 T milk*

*1 stick margarine*

*add milk to spreading consistency*

## *Gingerbread Waffles*

### *Directions*

*3 cups all-purpose flour*

*4 teaspoons baking powder*

*2 teaspoons ground cinnamon*

*2 teaspoons ground ginger*

*1/2 teaspoon freshly grated nutmeg, eyeball it*

*1/2 teaspoon salt*

*4 large eggs*

*2/3 cup packed dark brown sugar*

*1 cup canned pumpkin puree*

*1 1/4 cups milk*

*1/2 cup molasses*

*1/2 cup (1 stick) melted butter, plus some to butter the iron*

*Syrup, whipped cream or fresh fruits for topping, to pass at table*

*Preheat waffles iron.*

*In a large bowl combine flour, baking powder, cinnamon, ginger, nutmeg and salt. In a medium bowl, beat eggs and brown sugar until fluffy, then beat in pumpkin, milk, molasses and melted butter. Stir the wet into dry until just moist. Do not overstir the waffle batter. Brush the iron with a little melted butter and cook 4 waffles, 4 sections each. Serve with toppings of choice.*

## *Caramel Apple Dip*

*1/2 cup of butter (yes butter!)*

*1 1/2 cups packed brown sugar*

*3/4 cup light corn syrup*

*1 can 14 oz sweetened condensed milk*

*1 tsp vanilla*

*1/4 tsp cinnamon (optional, I always do it without this)*

*pinch of salt*

*apples*

*combine butter, sugar, corn syrup and milk in sauce pan. Heat over medium heat, stirring to dissolve sugar, 5 minutes. Stir in vanilla, cinnamon and salt. Pour into dipping bowl. Cube apples and dive in. Refrigerate and reheat if there is any left!*

## *Peppermint Fudge*

*3 cups sugar*

*½ cup butter*

*1 (5 ounce) can of evaporated milk*

*1 package (2 cups) of small pink and green marshmallows (or just pink or just green if you can't find the mixed)*

*8 ounces of white chocolate*

*½ cup of crushed peppermint candy (for garnish)*

*Line a 9" square pan with foil and then butter or spray the foil.*

*In a large saucepan combine sugar, butter and milk.*

*Bring to a boil stirring constantly.*

*Boil for 7-9 minutes over medium heat, stirring constantly, don't let it brown. (Remove immediately if that happens).*

*Remove from heat, stir in marshmallows and chocolate.*

*Stir until smooth, pour into pan, let sit 30 min.*

*Sprinkle crushed peppermint over the top and then refrigerate until set.*

*Cut up and serve!*

*Mint Chocolate Martini.*

*1 oz vodka*

*1/2 oz white creme de menthe*

*1/2 oz white creme de cacao*

*Pour ingredients into shaker filled with ice, then pour into chilled martini glass.*

*warm apple cider.*

*2 gallons Fresh Apple Cider  
Orange peels (from 2 oranges)  
10 whole Cloves  
4 Cinnamon sticks*

*Put apple cider in crockpot on warm.*

*Wrap orange peels, cloves and cinnamon in cheesecloth and tie with string.  
Put in crockpot with apple cider.*

*scone receipe I promised:*

|                              |                          |
|------------------------------|--------------------------|
| <i>4 c. flour</i>            | <i>1 3/4 - 2 c. milk</i> |
| <i>5 tsps. baking powder</i> | <i>1/2 box raisins</i>   |
| <i>1/2 tsp. salt</i>         | <i>4 tblsp. butter</i>   |
| <i>2 eggs</i>                | <i>1/2 c. sugar</i>      |

*Sift dry ingredients. Add sugar. Cut butter into dry ingredients. Beat 2 eggs slightly. Add 1/2 c. milk to eggs. Soak raisins in water about 10 min. Drain. Add to flour mixture gradually. Then add egg mix and 1 1/2 c. more of milk. Preheat oven to 350, grease and flour pan. Bake for 1 hr.*

## *Toffee Hot Chocolate*

### *Directions*

*4 cups whole milk*

*1/2 cup water*

*1/2 cup sugar*

*6 ounces bittersweet chocolate, chopped*

*2 ounces butterscotch chips*

*1 canister whipped cream, available on dairy aisle*

*1 toffee bar, crushed (recommended: Heath bars)*

*Heat milk, water, sugar to a boil, remove from heat and stir in chocolate and butterscotch chips until they melt into milk. Pour into small mugs or cups and top with whipped cream swirls and crushed toffee.*

*These cookies melt in your mouth!*

*Butter Cookies*

*1 lb butter*

*1 cup sugar (cream these together)*

*one egg unbeaten*

*1 t vanilla*

*4 cups plain sifted flour*

*Put the dough in the fridge for about 20 minutes*

*Then take a Tablespoon of the dough at a time and roll into a ball with your hands. Press a fork into some flour, then press down into the ball on an ungreased cookie sheet - it presses the ball out, and leaves cookie ridges in the middle*

*350 degrees for approx 15 minutes until edges begin to turn brown*

*You can roll them out and cut with cookie cutters and decorate with iceing - but it's a lot more work :-)*

## *Baked Cinnamon Apples*

*8 red baking apples - cored them and peel them leaving 1 inch of peeling around the bottom*

*1 pkg red hot cinnamon beads*

*2 cups hot water*

*red food coloring*

*1 cup sugar*

*Dissolve cinnamon beads, 10 drops of red food coloring, and sugar in hot water*

*place peeled apples in a baking dish - lined with aluminum foil - this will stain your pan!*

*Pour red sugar water over the apples. Using bulb baster - baste apples - getting red coloring into apples.*

*Cover and bake at 325 degrees*

*Baste with bulb baster every 15 minutes until done - approximately 1-1 1/2 hours depending on thickness of apples - should be tender to fork.*

*Serve hot*

*Makes the apples bright red, and the cinnamon smell is so Christmassy - people love them*

## *Ice Cream Pie*

*1 1/4 cup boiling water*

*1 pkg jello (lemon)*

*1 pint vanilla ice cream*

*1 t lemon juice*

*8" graham cracker crust*

*Let cool 2 hours*

## *GARLIC POTATO/LEEK SOUP*

*Heat 3 T olive oil in pot*

*Add:*

*2 bunches of leeks*

*3 med. red onions*

*3 potatoes, cubed*

*5 heads of garlic*

*2 T thyme*

*6 cups chicken stock*

*To give it a special "zing" I added a couple of tablespoons of "Bam" which you can get a recipe for online*

*Simmer for 30 minutes*

*Stir in:*

*1 cup heavy cream*

*1/4 cup chopped parsley*

*1/4 cup chopped chives*

*add salt and pepper to taste*

*I chopped bacon into bite size pieces and fried - then garnished the tops of individual bowls with them for serving.*

### *Turkey Tetrazini*

*2 oz uncooked spaghetti broken in half*

*1 cup cubed cooked turkey breast*

*2/3 cup condensed cream of chicken soup, undiluted*

*1/2 cup shredded cheddar cheese*

*1/3 cup chopped onion*

*1 tablespoon diced pimientos*

*1 teaspoon Worcestershire sauce*

*1 tablespoon grated Parmesan cheese*

*Cook spaghetti according to package, drain, stir in the turkey, soup, cheese, onion, pimientos, Worcestershire sauce and salt if desired*

*Transfer to 1 qt baking dish coated with nonstick cooking spray. Sprinkle with Parmesan cheese.*

*Bake, uncovered at 350 degrees for 25-30 minutes or until bubbly - makes 2 servings*

## *Raspberry Cheese Spread*

*4 oz cream cheese softened  
1 cup mayonnaise  
2 cups shredded mozzarella cheese  
2 cups shredded cheddar cheese  
3 green onions finely chopped  
1 cup chopped pecans  
1/4 cup seedless raspberry preserves  
assorted crackers*

*In a small mixing bowl, beat the cream cheese and mayonnaise until blended. Beat in the cheeses and onions. Stir in pecans. Spread into a plastic wrap-lined 9" round dish. Refrigerate until set - about 1 hour*

*Invert onto a serving plate - spread with preserves on top*

*Serve with crackers*

*Makes about 3 1/2 cups*

## *Lemon Meringue Pie*

*1 1/2 cup sugar  
3 T cornstarch  
3 T plain flour  
dash salt  
1 1/2 cup hot water  
3 beaten egg yolks  
2 T margarine  
1/3 cup lemon juice*

*cook in double boiler - when thick, add egg yolks, butter, and lemon juice.  
Add meringue and bake*

## *Meringue*

*3 egg whites  
1 t lemon juice  
6 T sugar*

*Bake at 350 degrees until top is golden brown*

## *Hungarian Goulash*

*2 cups onion - thinly chopped*

*3 T margarine*

*1 t salt*

*3 T paprika*

*2 lbs beef stew meat*

*1 can condensed beef broth*

*2-4 T flour*

*1/4 cup water*

*cook in slow cooker for 10 - 12 hours*

*serve over wide noodles*

## *Coconut-Pecan Frosting*

*Combine:*

*1 cup evaporated milk*

*1 cup sugar*

*3 egg yolks slightly beaten*

*1/2 cup butter*

*1 t vanilla*

*cook & stir over medium heat until thickened, about 12 minutes:*

*add*

*1 1/3 Baker's Angel Coconut*

*1 cup chopped pecans*

*1 8 oz (drained) crushed pineapple*

*cook until thick enough to spread, beat occasionally*

*Use this for German Chocolate Cake Frosting*

### *Buttercream Icing*

*1 stick margarine (softened)*

*1/2 t vanilla*

*1 bx powdered sugar*

*3 T milk (enough to make spreading easy)*

*Add color if desired*

*Can be made chocolate by adding 4 tablespoons of cocoa*

*1 2 3 4 Cake*

*1 Cup Crisco*

*2 Cups Sugar*

*3 Cups Flour - self rising*

*4 Eggs*

*1 teaspoon vanilla*

*1 1/2 cups milk*

*Beat 3 min*

*350 degrees for 30 minutes*

*makes 3 layers*

## *rench Silk Pie*

*1 sheet refrigerated pie pastry*

*2/3 cup sugar*

*2 eggs*

*2 squares - 1 oz ea - unsweetened chocolate, melted*

*1 teaspoon vanilla extract*

*1/3 cups butter, softened*

*2/3 cup heavy whipping cream*

*2 teaspoons confectioners' sugar*

*Whipped Cream*

*Chocolate Curls*

*Line a 7" pie plate with pastry -trim and flute edges. Prick pastry with a fork. Line shell with a double thickness of heavy-duty foil. Bake at 450 degrees for 4 minutes or until crust is golden brown. Cool on a wire rack.*

*In a small saucepan combine sugar and eggs until well blended. Cook over low heat, stirring constantly, until mixture coats the back of a metal spoon and reaches 160 degrees. Remove from heat. Stir in chocolate and vanilla until smooth. Cool to lukewarm - about 90 degrees - stirring occasionally.*

*In a small mixing bowl, cream butter until light and fluffy. Add cooled egg mixture, beat on high speed for 5 minutes. In another mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar, beat until stiff peaks form. Fold into chocolate mixture. Pour into crust.*

*Chill for at least 6 hours before serving. Garnish with whipped cream and chocolate curls if desired.*

*Makes 6 servings*

## *Roast Beef Hash*

### *Beef Hash*

*6 boiled potatoes*

*Roast Beef chopped*

*3 T Crisco oil*

*1 Onion chopped*

*1 t black pepper*

*salt to taste*

*1/2 to 1 cup milk*

*heat fat in skillet, add potatoes, beef, onions, and milk. Cook on low for 30 minutes stirring occasionally*

*Serve with green salad or green vegetable*

## *Pasta*

*1 can tomatoes (whatever kind) plus 1 can of that can of water*

*2 cups uncooked pasta*

*1 cup pesto sauce or homemade pesto if you want to work that much. (My pesto is basil, parmesan, garlic and olive oil plus a little salt and pepper put together in a food processor)*

*Put it all together in a big skillet and cook until pasta is done. (might have to add a little extra water to get the pasta cooked how you like it.)*

*Top with cheese if you like when you plate it.*

*Easy, yummy, cheap!*

## Colleen's Chocolate Chip Cookies

*3/4 cup firmly packed brown sugar  
1/2 cup sugar  
1/2 cup butter (softened)  
1/2 cup shortning  
1 1/2 tsp vanilla  
1 egg  
2 cups flour  
1 tsp baking soda  
1/2 tsp salt  
1 cup milk chocolate chips (semi-sweet are fine too)  
1/2 cup chopped nuts (optional)*

*Heat oven to 375 F. Combine sugars and butter, beat well until light and fluffy. Add Vanilla and egg, blend well. Mix in dry ingredients until well blended. Add chocolate chips and nuts (if used). Drop dough by teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 8-10 minutes of until light golden brown. Cool 1 minute. Remove from cookie sheets.*

*White Chocolate Creme Brulee*

*3 Egg Yolks*

*6 Tablespoons Sugar*

*1 cup heavy whipping cream*

*2 squares - 1 oz ea - white baking chocolate finely chopped*

*1/4 teaspoon vanilla extract*

*In small bowl whisk egg yolks and 2 tablespoons sugar - set aside*

*In saucepan combine cream, chocolate, 2 tablespoons of sugar - heat over med/low until chocolate is melted, and mixture is smooth and creamy*

*Remove from heat and stir in vanilla*

## *RENCH LENTIL SOUP*

*3 tablespoons extra-virgin olive oil  
2 cups chopped onions  
1 cup chopped celery stalks plus chopped celery  
leaves for garnish  
1 cup chopped carrots  
2 garlic cloves, chopped  
4 cups (or more) vegetable broth  
1 1/4 cups lentils, rinsed, drained  
1 14 1/2-ounce can diced tomatoes in juice*

*Balsamic vinegar (optional)*

*Heat oil in heavy large saucepan over medium-high heat. Add onions, celery, carrots, and garlic; sauté until vegetables begin to brown, about 15 minutes. Add 4 cups broth, lentils, and tomatoes with juice and bring to boil. Reduce heat to medium-low, cover, and simmer until lentils are tender, about 35 minutes.*

*Transfer 2 cups soup (mostly solids) to blender and puree until smooth. Return puree to soup in pan; thin soup with more broth by 1/4 cupfuls, if too thick. Season with salt, pepper, and a splash of vinegar, if desired. Ladle soup into bowls. Garnish with celery leaves.*

*Makes 6 servings.*

## *ANGEL CAKE*

*Preheat oven to 375°F.*

*Select a 9" tube pan and make sure that it is free of any grease.*

*Blend or sift together:*

*1 cup all-purpose Flour*

*3 cup fine sugar*

*(OR Sugar Twin cooking/baking sugar substitute)*

*Set aside.*

*Beat until frothy*

*13 cups Egg Whites*

*Sprinkle with*

*3 teaspoon Salt*

*13 teaspoons Cream of Tartar*

*Continue beating until just stiff, but not dry.*

*Sift, 2 tablespoons at a time, over the egg whites*

*1 cup fine sugar (or Sugar Twin substitute)*

*Fold in very carefully after each addition.*

*Then fold in*

*: teaspoon Vanilla*

*3 teaspoon Almond Extract*

*Sift or sprinkle the dry ingredients over the egg mixture, a little at a time. Fold in gently after each addition. Turn batter into the pan. Cut through batter with a knife to eliminate air bubbles.*

*Bake in preheated 375°F. oven for 45-50 minutes.*

*As soon as the cake is baked, invert it and allow to hang suspended until cold. To remove from the pan, loosen with a knife or spatula and shake carefully from the pan.*

## *DEVIL'S FOOD CAKE*

*Preheat oven to 350°F.*

*Grease two 8-inch or 9-inch round layer cake pans. Line bottoms with wax paper OR grease and dust lightly with flour.*

*Sift together:*

*12 cups Flour*

*12 teaspoons Baking Powder*

*2 teaspoon Baking Soda*

*: teaspoon Salt*

*2 cup Cocoa*

*Cream:*

*2 cup shortening (or margarine)*

*Beat in:*

*1½ cups Sugar*

*(OR Sugar Twin cooking/baking substitute)*

*Blend in, beating until light and fluffy.*

*Add:*

*3 Eggs*

*2 teaspoon vanilla*

*Add sifted dry ingredients to creamed mixture, alternately with*

*13 cups Milk*

*Make 3 dry and 2 liquid additions, combining lightly after each.*

*Turn into prepared pans.*

*Bake in preheated 350° oven for 30 to 35 minutes, or until cake springs back when lightly touched.*

*Cool 5 minutes, then remove from pans.*

## *OLD-FASHIONED BIRTHDAY CAKE*

*Preheat oven to 350°F.*

*Grease and flour baking pan. One large cake pan, tube pan, or two layer cake pans.*

*2 cups Sugar*

*(OR Sugar Twin cooking/baking substitute)*

*1 cup Butter or Margarine (or shortening)*

*3 cups Flour*

*4 Eggs*

*3 teaspoons Baking Powder*

*1 teaspoon Salt*

*1 teaspoon vanilla (or favourite flavouring)*

*1 cup Milk*

*Cream together margarine and sugar until light and fluffy.*

*Blend in eggs and vanilla until smooth.*

*Add sifted together dry ingredients, alternating with milk, until batter is smooth.*

*Pour batter into one tube pan, or two layer cake pans.*

*Bake at 350° for one hour.*

*For CHOCOLATE CAKE, substitute 2 cup Cocoa for 2 cup flour.*

## *DARK FRUIT CAKE*

*1 cup butter* **OPTIONAL INGREDIENTS:**

*2 cups white sugar*

*2 eggs, well beaten 1 tsp. grated lemon rind*

*1 cup seedless raisins, chopped 2 cup currants*

*2 cup nuts, chopped 2 cup mixed peel, chopped*

*1 tsp. baking soda 2 cup strawberry jam*

*1 cup molasses 1 - 12 cups dried apricots, chopped*

*2 cups red cherries, chopped\* 1-2 oz. Brandy or Rum*

*2 cups green cherries, chopped\**

*1 cup pineapple rings, chopped\**

*(\*OR, 4-5 cups deluxe fruit mix)*

*42 cups flour*

*1 tsp. baking powder*

*2 tsp. salt*

*1 tsp. cinnamon*

*1 tsp. cloves*

*1 tsp. nutmeg*

*1 cup milk*

*Cream together butter and sugar, beat until light. Add lemon rind and well beaten eggs, beat until smooth. Stir soda into molasses, add to mixture, add sifted dry ingredients alternately with milk. Add fruit, peel, jam, and nuts. The raisins and currants should be plumped in hot water, and drained before use.*

*Bake in two 8x8x32" pans which have been lined with greased, heavy brown paper. To prevent cake from drying out cover with sheet of heavy, greased paper, remove for last half hour of baking.*

*Bake at 300°F for 2 hours.*

*When cakes are done, let cool in pans, remove, wrap in waxed paper and store in crock, or cake tin. It is best to allow cakes to "cool" for several days before wrapping and storing.*

*Yield: 6-8 pounds of cake.*

## *LIGHT FRUIT CAKE*

*2 cups white sugar*

*1 cup butter or shortening*

*4 eggs*

*3 cups flour*

*3 teaspoons baking powder*

*1 teaspoon salt*

*1 teaspoon vanilla, or favourite flavouring*

*1 cup of milk*

### **FRUIT:**

*2 cups red cherries, chopped \**

*2 cups green cherries, chopped \**

*1 cup pineapple rings, chopped \**

*(\*OR, 4-5 cups deluxe fruit mix)*

*1 cup seedless raisins, chopped*

*2 cup currants*

*2 cup mixed peel, chopped*

*1 - 12 cups dried apricots, chopped*

*2 cup nuts, chopped*

*Cream together butter and sugar, beat until light. Add well beaten eggs, beat until smooth. Add sifted dry ingredients alternately with milk. Add fruit, peel, jam, and nuts. The raisins and currants should be plumped in hot water.*

*Bake in two 8x8x32" pans which have been lined with greased, heavy brown paper. To prevent cake from drying out cover with sheet of heavy, greased paper, remove for last half hour of baking.*

*Bake at 300°F for 2 hours.*

*When cakes are done, let cool in pans, remove, wrap in waxed paper and store in crock, or cake tin. It is best to allow cakes to "cool" for several days before wrapping and storing.*

*Yield: 6 pounds of cake.*

## *Shortbread Midnight Mints*

*First layer:*

*1 cup butter or margarine*

*2 cups all-purpose flour*

*½ cup white or brown sugar*

*Crumble butter, flour and sugar mixture together well. Pat mixture into ungreased 9x9 pan. Bake at 350° F, until golden brown. Set aside to cool.*

*Second layer:*

*¼ cup butter or margarine*

*3 tablespoons milk*

*Peppermint flavoring to taste*

*2 cups icing sugar*

*Green food coloring*

*Combine all ingredients in a bowl. Mix well, adding a few drops more liquid if needed for easy spreading. Tint a pretty green, and spread over cooled*

*bottom layer.*

*Third layer:*

*½ - ¾ cup pure chocolate chips*

*2 tablespoons butter*

*1 tablespoon milk*

*Melt chips and butter in saucepan over low heat or over hot water. If needed for pouring, add milk until smooth. Spread over second layer.*

*Chill and store in refrigerator. This will keep well, and will also freeze well.*

*Cut into squares.*