

Breakfast

German Apple Pancake

Tina Scheuerman
Gardiner Manor-Math Grades 3-5

Pancake:
3 large eggs
¾ c milk
¾ c flour
½ tsp salt
1 ½ TBS butter

Filling:
1 lb tart fresh apples
(Granny Smith are great!)
½ c melted butter
¼ c sugar
powdered cinnamon & nutmeg



Topping: powdered sugar

Preheat oven to 450. Beat eggs, milk, flour and salt until smooth using a whisk. In heavy 12" skillet, melt butter. When quite hot, pour in batter and put skillet in oven. After 15 minutes, lower temperature to 350 and bake another 10 minutes. Pancake should be light brown and crisp. During first 10-15 minutes of baking, pancake may puff up in large bubbles. If it does, pierce it through with a fork or skewer.

While pancake is baking, peel and thinly slice a pound of apples. Sauté in ¼ c butter and add ¼ c sugar. Season to taste with cinnamon and nutmeg. Apples should be tender, not too soft. 8-10 minutes over medium flame should be plenty. The filling can be prepared ahead of time and reheated just before serving.

When pancake is ready, slide it onto oval platter. Pour filling over ½ and fold other side over onto filling. A little melted butter can be poured over top if you choose and then top with sprinkling powdered sugar. Serve at once, slicing pieces off on a diagonal.

Makes a great breakfast for 2 or 3, a breakfast side dish for 4 or 5 people or a terrific warm dessert!

***This recipe is taken from [The Vegetarian Epicure](#). I really don't like pancakes but I love German Apple Pancakes and so does my family.

About the cook: I have been teaching 20 years. I am retiring in June. I have a daughter Heather who is graduating from Cornell University College of Veterinary Medicine in May.

Potato Pancakes

Katy Hahn
Brook Avenue-Physical Education Teacher

¼ lb bacon
2 potatoes
1 egg
1 TBS flour
½ c muenster cheese
2 cloves garlic (minced)
oil for frying



Cook bacon until crisp and crumbles. Mill with egg, flour, garlic. Grate cheese. Peel and grate potatoes. Combine ingredients and fry. Serve with applesauce.

Makes 10-12 potato pancakes.

About the cook: I am a second year teacher. I love all kinds of sports and all kinds of good food!

Potato Latkes (Pancakes)

Hanukkah – traditional dish
Penny Blyer
MGC – ESL K-2

3 large potatoes, peeled and grated
½ onion grated
11/2 tablespoons flour or matzo meal
½ teaspoon baking powder
1 egg beaten
Salt and pepper to taste
Dash of cinnamon
Olive oil



Mix together all ingredients except olive oil.

Heat oil in skillet until very hot.

Drop a heaping TBS. of mixture into oil and flatten into pancake shape. For each latke, fry on one side until crispy brown, turn over and fry on other until brown.

Drain latkes on paper towels for a few minutes.

Serve with applesauce or sour cream.

Serves 4-6

This recipe comes from the book:
[The Runaway Latkes](#), written by Leslie Kimmelman.
Illustrated by Paul Yalowitz.

About the cook: I have 2 adult children and I just started cooking again after a year hiatus. I love to sing and dance, go to the movies and eat out!

French Toast Dish

Nancy Brech
South Country-4th grade

1 loaf white bread
2-8 oz cream cheese
1 doz eggs
1/3 c maple syrup
2 c milk
vanilla & cinnamon to taste



Cut up bread into cubes. Cube cream cheese. Layer bread and cream cheese into a 9x13" pan. Pour beaten eggs, syrup, milk, vanilla, & cinnamon over all. Place in refrigerator overnight. Bake in morning at 375 for 45 minutes.

About the cook: After spending many years as a preschool teacher, I now teach 4th grade at South Country School-what a wonderful place to be! When I'm not teaching, I enjoy reading, playing guitar, and spending time with my daughter and son.

Breakfast

Banana Walnut Muffins

Phyllis Laudano
High School-Special Education 10th grade CWC



- 3 or 4 very ripe bananas chopped fine
- 1 ½ c flour
- 1 c sugar
- 1 egg or 2 egg whites
- ½ c milk-add more if dry
- ¼ c canola oil
- 1 tsp baking soda
- Crushed walnuts

Mix everything together in a bowl. Spoon into muffin tin.
Sprinkle small amount of walnuts on top.
Bake at 350 for 30 minutes.

About the cook: I have 2 children who love to eat these muffins for breakfast with a glass of milk.

Joann's Holiday Morning French Toast

Charlie Kavanagh
BSHS-Math/MST Teacher



- 1 cup brown sugar
- ½ cup butter, melted
- 3 teaspoons McCormick Ground Cinnamon (divided)
- 3 tart apples (such as Granny Smith), peeled cored, and thinly sliced
- ½ cup dried cranberries or raisins
- 1 loaf Italian or French bread cut into 1-inch slices
- 6 large eggs
- 1 ½ cups milk
- 1 tablespoon McCormick Pure Vanilla Extract

1. Combine brown sugar, butter and 1 teaspoon cinnamon in a 13X9 -inch baking dish. Add apples and cranberries; toss to coat well. Spread apple mixture evenly over bottom of baking dish. Arrange slices of bread on top.
2. Mix eggs, milk, vanilla and remaining 2 teaspoons cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hrs.
3. Bake, covered with aluminum foil, in a preheated 375 F oven for 40 minutes. Uncover and bake 5 minutes. Remove from oven; let stand 5 minutes. Serve warm.

Makes 12 servings. Prep Time: 20 minutes Cook Time: 45 minutes

Banana Bran Muffins

(Heartland recipe)
Mr. Nelson
High School – 10th/12th English



- 1 cup flour
- 1 cup oat bran
- 1 tsp. Baking soda
- ½ tsp. Salt
- ½ cup chopped walnuts or pecans
- 1 cup mashed ripe banana (2 large bananas)
- ½ cup unsalted butter (at room temp)
- ½ cup firmly packed brown sugar
- 1 egg

Preheat oven 375 deg. F. Butter standard muffin tins

In a medium bowl, stir and toss together flour, bran, baking soda, salt and nuts. Set aside. In another med. Bowl, beat together the banana and butter until mixed. Add brown sugar and egg and beat until completely mixed. Add the combined dry ingredients and stir just until blended. Spoon into the prepared muffin tins, filling each cup about three-fourths full. Bake until a toothpick inserted in the center of a muffin comes out clean, 15-20 minutes. Let cool in the tins for 5 minutes, then remove.
Makes about 12 standard muffins.

I found this recipe on the back of a Heartland Oat Bran box. It is the best recipe I have ever found on an ingredient box. It takes about 20 minutes to mix up the ingredients once you get used to it. I make it up about once a week, and my children eat them up as fast as I can make them.

About the cook: Mr. Nelson is in his tenth year of coaching boys' soccer. He began as a junior varsity coach for 6 years and then moved up to varsity soccer in 2000. Under his leadership, the boys soccer team has made three consecutive playoff appearances, most recently finishing in second place in league II and receiving a 6th seeding in the county playoff tournament.

Grandma (Nancy) Pancakes

Lorraine Mantello
MS



Makes 8-10 Thin crepe-like pancakes

- Mix together:**
- 2 eggs
- 2 cups flour
- 1 cup sugar
- 2 TBS salt
- 1 cup milk (or to desired "thinness")

Pour and grill in butter until desired tenderness. Be sure edges are golden at medium heat.
Best eaten with your favorite syrup. (My favorite is Karo, corn syrup)

This recipe has been passed down from Irma Hannon, my grandmother on my dad's (Joe) side of the family. My mother, Nancy Hannon, keeps these pancakes famous in our family. She still delights us every Tuesday and Wednesday morning with this delicious breakfast!

About the cook: Love teaching. 21 years in B.S. Middle School. Live in Sayville. Happily married (Matt). Adore 3 children: Alexandrie, 16, Zachary, 12, and Dylan, 11.

Enjoy power-walking and traveling. Passion for boating, beaches, and books.

Soups and Salads

Spaghetti Salad

Diane Russo
Fifth Avenue

1 lb spaghetti, #8 or larger, broken, cooked & drained
1 lg. bell pepper chopped or lg. pieces
1 lg. red onion chopped or lg. pieces
1 lg. bottle Italian salad dressing
¼ jar McCormicks Salad Supreme (green label)



Mix above and marinate overnight. Stirring frequently next day, add 2-3 tomatoes but into chunks and 1 large cucumber cut into chunks.

More Than Salad

Liz Galarza
South Country-5th grade

Salad:
Large bag of spring mix
½ c raisins
½ c toasted almonds (easily toasted in toaster oven)
small can mandarin oranges
diced granny smith apple



Dressing:
3-4 TBS olive oil
2 tsp raspberry vinegar
½ c orange juice
1 ½ tsp Dijon mustard

About the cook: I have been teaching for 20 years. I'm married with two teenage children. I love to read, do crossword puzzles and lay on the beach. This salad has accompanied to many summer barbeques.

Orange Salad

Margaret Schultz
High School-Art Teacher

2-3 medium sized oranges
1 TBS olive oil
2-3 TBS water
salt and pepper to taste



Peel oranges and chop slices into chunks about ½ inch thick. Place into a bowl, add oil, water, and salt and pepper to taste. Toss. Best served with fresh Italian bread.

***As my family can tell you, this is one of my favorites. It gives me something to look forward to during those cold winter days. This is a wonderful salad for those who like sweet and sour flavors together.

About the cook: I've taught at Bay Shore High School for 8 years. I, of course, enjoy making art myself. Some of my hobbies include cooking, running, and gardening. I think of cooking as a very creative process. My husband who is also an artist and art educator, didn't know that the vow "For better or for worse" was actually about being a taste tester!

Macaroni Salad

Debbie Gelabert
Brook Avenue-2nd grade Dual Language

1 lb elbow macaroni
1 medium chopped onion
¾ c green/red chopped pepper
6-7 hard boiled eggs
1 TBS olive oil
Adobo to taste
mayonnaise



Boil macaroni in salt water until tender. Boil eggs until hard (approx. 15 minutes after boil). Drain macaroni and add olive oil, onion, peppers, Adobo (about 1 tsp) and chopped eggs. Mix well. Add mayonnaise to liking. Enjoy!

It's quick and easy to compliment to any meal or BBQ. Takes about 30 minutes to make.

About the cook: I have been teaching 20 years. I am married with 3 children. I have worked in Bay Shore for 10 years and love the variety of parents and students I've met over the years in the Dual Language program. Bay Shore is a great place to teach!

Soups and Salads

“Easy” Cold Broccoli Salad

Mary Jane Dahringer
Middle School-Social Studies teacher grades 7&8

- 1 large broccoli cut into pieces**
(I use ½ bag of broccoli heads from Costco)
- ½ c red onion chopped fine**
- 10 strips of bacon fried and crumbled**
- 1 c raisins**



Mix ingredients together.

Dressing:

- 1 c Hellmann’s Mayonnaise**
- ¼ c sugar**
- 2 TBS cider vinegar**

Pour over broccoli mixture and serve.

Giuseppe Verdi’s Vinegarette

Christopher Bilella
Middle School-Music/Drama

- 1c chopped shallots OR**
- one large white onion (chopped)**
- chopped garlic-to taste**
- 1 c finely chopped fresh basil**
- 1 c virgin olive oil**
- 1 c balsamic vinegar**
- ½ c chopped sundried tomatoes**
- 3 TBS finely chopped fresh parsley**
- ½ c white wine**
- ½ c white vinegar**
- 3 TBS olive oil**
- 2 tsp ground pepper**
- 1 tsp garlic salt**
- 1 tsp garlic powder**
- 1 tsp onion salt**
- 1 tsp onion powder**



In a frying pan, sauté onions in 3 TBS of olive oil until lightly browned, then add garlic until lightly browned. Add white vinegar and cook on high until it evaporates. Add basil, sundried tomato, parsley, ground pepper, garlic salt, garlic powder, onion salt, and onion powder and simmer mixture in white wine until most of the wine has evaporated. Let the mixture cool to room temperature. Add the remaining cup of olive oil and cup of balsamic vinegar and mix well. Serve warm or at room temperature on top of your favorite salad.

***As an undergraduate student at the University of Hartford, Hartt School of Music, I had worked as the Chief Chef at the Listening Room Café, an upscale Hartford café. This was one of our most popular and requested salad dressings. Mangia, Mangia! And enjoy!

About the cook: I am a Bay Shore graduate, class of '87 and have been teaching chorus, drama club and general music for 13 years at the Bay Shore Middle School. I have been directing the high school drama club for the past 2 years.

Minestrone Soup

Marjorie Rogers
Middle School-Home & Career Skills-Grades 7 & 8

- 8 cups beef broth**
- 1 rib celery, diced**
- 3 cups cabbage, chopped**
- 2 medium potatoes, peeled and cubed**
- 2 medium carrots, diced**
- 1 medium onion, chopped**
- 1 clove garlic, minced**
- 1 medium zucchini, cut in half lengthwise, then sliced in half-moon shapes**
- 1-9 ounce package frozen Italian green beans**
- 1-16 ounce can great northern beans**
- 1-16 ounce can whole tomatoes, coarsely chopped**
- 1 tsp. dried basil, crushed**
- 1 cup tubettini pasta**
- Grated Parmesan cheese**



Heat beef broth (or water and beef bullion concentrate) in large kettle or Dutch oven. When broth comes to a boil add chopped celery, cabbage, potatoes, carrots, onions, garlic, green beans, zucchini, canned beans and tomatoes - including juice; add basil. Reduce heat, cover and simmer for 35 to 45 minutes or until vegetables are tender. While soup is simmering cook pasta according to package directions. Drain, add to soup. To-serve, ladle into bowl, then sprinkle with Parmesan cheese.

Yield: 8 main dish or 12 side dish servings.

***I got this recipe at a meeting of Family & Consumer Science teachers. It is a great teaching idea because each kitchen group can learn to prepare the vegetables for the soup. Students enjoy the preparation and super taste.

About the cook: Besides teaching in secondary schools, I also worked for almost 20 years for Cornell Cooperative Extension. Part of that job was working on a grant with the NYS Department of Health and school lunch programs.

Wild Rice Barley Salad

Kami Ward
Middle School-7th grade science

- 1 package (6) ounces long grain & wild rice mix**
- 1 cup cooked barley**
- ½ cup green pepper**
- ½ cup sliced ripe olives**
- ¼ cup dried cranberries**



Dressing

- ¼ cup balsamic vinegar or red wine vinegar**
- 2 tablespoons minced fresh basil**
- 1 tablespoon chopped green onion**
- 2 garlic cloves, minced**
- ½ teaspoon pepper**
- 1/3 cup olive or vegetable oil**

Cook rice and barley according to package directions. In a large bowl, combine rice, barley, green pepper, olives and cranberries. In blender combine vinegar, basil, green onion, garlic and black pepper. While processing, gradually add oil in steady stream. Drizzle over salad and toss to coat. Cover and refrigerate until chilled.

Yield: 4-6 servings.

***This is a recipe my grandmother makes for all of our holiday parties.

About the cook: This is my first year at Bay Shore as a teacher, but I'm not new to the district. I graduated in 1993!

Soups and Salads

Tortellini Soup

Loralynn Buono
Middle School

- 1 lb turkey or chicken sausage cut into bite sized pieces
- 1 lb tortellini
- 1 large can fat free chicken stock
- 1 can crushed tomatoes
- 1 red pepper
- 2 stalks celery
- 4 scallions
- 1 lb carrots cut into bite size pieces
- 1 bag baby spinach or 1 box frozen spinach
- Olive oil spray



Cut celery, red pepper, and scallions into small pieces and fry in olive oil spray until soft in a large soup pot. Add sausage and brown. Add chicken stock and tomatoes bring almost to a boil. Add carrots, simmer until carrots are soft. Add spinach and tortellini cook until tortellini are done. Put in big bowl and eat.

Potato Salad

Katy Hahn
Brook Avenue-Physical Education Teacher

- 10 potatoes
- 4-5 stalks celery
- 1/2 onion
- mayonnaise
- sour cream
- salt and pepper



Boil potatoes (skins on) 45 minutes. Peel and slice. Chop celery and onion. Mix with potatoes, add mayonnaise, sour cream, in equal proportions to taste. Salt and pepper to taste. Chill.

About the cook: I am a second year teacher. I love all kinds of sports and all kinds of good food!

Layered Salad

Katy Hahn
Brook Avenue-Physical Education Teacher

- Layer:
- 1/2 head chopped lettuce
- 1 c chopped celery
- 1 pkg frozen peas (cooked and cooled)
- 1 lg chopped green pepper OR
- 1 can sliced water chestnuts
- 1 lb bacon (cooked crisp & chopped)
- 1 c mayonnaise (spread over all)



Top with 1/2 c grated Parmesan cheese. Refrigerate over night.

About the cook: I am a second year teacher. I love all kinds of sports and all kinds of good food!

Strawberry Salad

Nancy Kavanagh
Fifth Avenue-K

- 1 pint strawberries, sliced
- 2 bags baby spinach

- Dressing:
- 1/2 c olive oil
- 1/4 c cider vinegar
- 2 TBS sesame seeds
- 1 TBS poppy seeds (optional)
- 1/2 tsp paprika
- 1/4 tsp Worcestershire
- 1 1/2 TBS minced onion
- 1/4 c sugar



Whisk dressing ingredients together. Pour over baby spinach and sliced strawberries. Toss.

***This salad is served regularly at family parties.

About the cook: I am a kindergarten teacher at Fifth Avenue School and have been in the district for 7 years.

Soups and Salads

Broccoli Salad

Nancy Kavanagh
Fifth Avenue-K

- 2 heads of broccoli (florets)
- 2 TBS sesame seeds
- 2 TBS raisins (or more)
- small onion, minced
- 1 c mayonnaise
- ¼ sugar



Stir onion, mayonnaise, and sugar together. Pour over broccoli. Top with sesame seeds and raisins.

About the cook: I am a kindergarten teacher at Fifth Avenue School and have been in the district for 7 years.

Boca Bok Choy Salad

Nancy Kavanagh
Fifth Avenue-K

- 2 big bunches Bok Choy
- 5 scallions
- 2 pkg Ramen Soup (oriental flavor)
- 1 pkg slivered almonds
- ½ c sesame seeds
- ½ c margarine or butter
- 2 TBS soy sauce
- 1 c vegetable oil
- ¼ c cider vinegar
- 2/3 c sugar
- 2 cans mandarin oranges



Cut up Bok Choy into bite-size pieces and add sliced scallions. Chill. Crush Ramen noodles in pkg. Put noodles, soup seasoning, almonds, sesame seeds and margarine/butter in a frying pan over medium/low heat until noodles are brown. Set aside and chill. In saucepan, put soy sauce, oil, vinegar & sugar-bring to a gentle boil until the sugar dissolves. Chill. Toss everything with the soy dressing. Add mandarin oranges.

About the cook: I am a kindergarten teacher at Fifth Avenue School and have been in the district for 7 years.

Spinach and Mushroom Salad

Allyson Scarpa
Mary G. Clarkson-K CWC Teacher

- 4 slices of bacon
- 2 eggs
- 2 tsp. cider vinegar
- 2 TBS water
- 1/2tsp salt
- 1 pound spinach
- 1/4 pound fresh mushrooms, sliced



Directions: Place bacon in a large skillet. Cook over medium high heat until evenly brown. Crumble and set aside. Reserve 2 TBS bacon fat. Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and cut into wedges. Return 2 TBS bacon fat to skillet, stir in sugar, vinegar, water and salt. Keep warm. Wash and remove stems from spinach, dry thoroughly and break into pieces in salad bowl. Pour warm dressing over and toss until coated. Top salad with mushrooms and bacon, garnish with egg.

About the cook: I was born and raised in Bay Shore and continue to reside in Bay Shore. I also went through the Bay Shore school system. I have two children. My daughter attends Gardiner Manor School and is in the 4th grade. My son attends Mary G. and is in the 1st grade. I have been a special education teacher at Mary G. for the past 17 years.

Barbara's Chicken Salad

Allyson Scarpa
Mary G. Clarkson-K CWC Teacher

Bake 1 package of chicken breast @ 350 on 2nd rack. Spray pan with Pam. Mix all of the following ingredients together: 1/2 cup scallion, 1/3 cup salad oil, 1/2 cup Chinese rice, vinegar, 1/4 cup sugar, 1/2 tsp. Accent, and 1/2 tsp salt. Pour over cooked chicken and refrigerate overnight. When ready to serve, mix in one bag of Chinese noodles and put over romaine lettuce.



About the cook: I was born and raised in Bay Shore and continue to reside in Bay Shore. I also went through the Bay Shore school system. I have two children. My daughter attends Gardiner Manor School and is in the 4th grade. My son attends Mary G. and is in the 1st grade. I have been a special education teacher at Mary G. for the past 17 years.

Soups and Salads

Clam and Shrimp Bisque

Elaine Costigan
Mary G. Clarkson-Kindergarten

- 1 ½ TBS chopped onion
- 1 can whole baby clams and juice
- 2 TBS butter
- 10 large cooked shrimp, cut up small
- 1 ½ TBS flour
- 1 pt. half and half
- 2 T. chopped parsley
- ½ pt. heavy cream
- 1 TBS tomato paste
- milk
- salt & pepper to taste



Sauté onion in butter, add flour to the mixture. Slowly add half and half and heavy cream. Cook until it comes to a boil. Boil for 1 minute. Add clams and the clam juice, shrimp, parsley, tomato paste and salt and pepper to taste. Enjoy!

About the cook: I teach kindergarten at Mary G. My three children, Dennis, Dale, and Doreen, all graduated from Bay Shore. My husband, Dennis, and I have ten grandchildren. Some are attending the junior high school, Gardiner Manor, South Country, and Mary G. Clarkson.

Crockery Cooker Minestrone Soup

Jonathon Nelson
HS-English 10th & 12th grade

- 1 zucchini quartered lengthwise and sliced onion
- 1 cup chopped cabbage
- 1 carrot, sliced
- 1/2 cup small pasta (ditali or ditalini)
- 3/4 cup cooked garbanzo beans (1/4c dry)
- 3/4 cup cooked kidney beans (1/4c dry)
- ¼ # diced salt pork
- 1/4 cup chopped
- 2 cloves chopped garlic
- 2 tsp oregano
- 2 tsp basil
- 1/4 tsp black pepper
- 1 can diced tomato (15 ½ ounces) 2 cans chicken broth (10 ½ ounces each)



Night Before

Cook the dry beans; bring 1 ½ cups water to a boil, add the garbanzo and kidney beans, simmer for 10 minutes. Drain and rinse. Chop onion and garlic in mini-processor or by hand. Dice salt pork. Refrigerate beans, garlic, onion and salt pork till morning.

Next Morning

Put first 10 items, (left hand column) into crockery cooker. Set cooker on low. Cook for 8 to 10 hours. *About an hour before mealtime, add the rest of the ingredients, (right hand column) turn pot to high and cook for 30 to 45 minutes or until vegetables are tender. Adjust seasoning and serve. Pass fresh grated Parmesan or Romano cheese at the table.*

Serves 4 to 6.

****My mother, a registered dietician, researched various minestrone recipes to develop this recipe to accompany an article on the health benefits of folate, which the soup has an abundance. If you don't want to use a crock-pot, you can substitute canned beans and cook it on the stove in about an hour. Serve with a hearty bread and you have a great meal on a winter night.*

About the cook: I was born in Ohio. I moved to Tampa, Florida when I was 12 and attended junior high and high school there. Recruited to play soccer, I came to New York City to attend Columbia University, where I graduated with a degree in English Literature in 1987.

Appetizers

Shrimp Creole

Gayle Bellafiore
H.S. – Special Education

- ½ c chopped red, green, and yellow peppers
- ¼- ½ c chopped onions to taste
- 3-4 cloves chopped garlic
- 1 can coarsely chopped plum tomatoes
- 1 lb peeled, deveined shrimp
(other fish can be added as well)
- 1 c uncooked rice
- For added spice, either red pepper, pepperacino, or chili



Start cooking rice first. Sauté on medium, onions, garlic, and peppers. Add can of plum tomatoes and simmer for 15 minutes. Five minutes before serving, add shrimp for 1-2 minutes until done. Sauce can be made in advance and reheated 5 minutes before serving. Add shrimp last.

****We make this dish every Christmas Eve because you can add whatever fish you like.*

About the cook: I hardly ever cook anymore, so I look for easy or "friendly" recipes. I have been published more than 10 times.

Hummus

Caterina Palmieri
Fifth Avenue-1st grade

- 1 (19 oz.) can chickpeas (rinse and drain)
- ¼ c water
- 3 TBS. lemon juice
- 2 cloves garlic
- ¼ c olive oil
- 1 tsp salt
- ½ c chopped parsley (dry it, no stems)



Mix all ingredients, except for olive oil, in a food processor. Add olive oil after all ingredients are blended.

Appetizers

Easy Coney Island Baked Clams

Caterina Palmieri
Fifth Avenue-1st grade

- ½ c. olive oil
- ½ TBS. basil
- 1 c. diced onion
- ½ TBS. oregano
- 4 cloves minced garlic
- 2 TBS. fresh lemon juice
- 1 ½ c. Italian flavored bread crumbs
- Dash of Tabasco sauce
- 2 (10 ½ oz) cans whole baby clams with liquid
- 1 TBS. parsley



Sauté first 3 ingredients. Add to remaining ingredients and turn into ungreased glass shallow baking dish. Sprinkle with paprika and parsley. Bake ½ hour at 375° or until golden brown. Serves 6.

Fantastic Spinach Dip

Elaine Rose
Brook Avenue-Special Education Grades K-2

- 1 pkg chopped frozen spinach-cooked and very well drained
- 2 c sour cream
- 1 c mayonnaise
- 1 pkg dried leek soup (Knorr)
- ½ c parsley



Mix all the ingredients together and serve with crackers, chips, and veggies.

Stuffed Mushrooms

Caterina Palmieri
Fifth Avenue-1st grade

- ½ lb. large mushrooms
- 1 can minced clams
(drain 1/2 of liquid out)
- 6 TBS. grated cheese
- 4 TBS. parsley
- ½ tsp. olive oil



Separate stems from caps. Wash caps and leave moist. Combine 3 tablespoons cheese and bread crumbs. Roll caps in crumb mixture. Spray shallow pan with oil. Arrange caps in pan. Chop stems. Add remaining cheese, parsley, oil, and clams; spread into caps. Bake at 400° for about 30 minutes.

Stuffed Mushrooms with Blue Cheese

First, select firm, white, rather large sized mushrooms. Pull stems out of mushrooms and clean off mushroom caps with a paper towel.

In a bowl, mix:

1 bar fat-free cream cheese

Crumbled Blue cheese (add as much as you like)

Mix until creamy Spoon some of the mixture into each cap. It is important not to overfill, since they have a tendency to bubble over. Bake in a 350° oven until they begin to bubble (approximately 20 minutes).

Oysters Capodanno

Beth Capodanno
High School-Arts & Humanities Grades 9-12

- 1 dozen oysters, shucked on the half shell
- 1 red or yellow pepper, roasted, peeled, seeded and cut into thin 1" strips
- 1/3 c seasoned Italian bread crumbs
- 3 TBS extra virgin olive oil
- 1/3-1/2 c crumbled Gorgonzola cheese
- 1/3 c pine nuts, toasted (for best results roast with butter in a frying pan)
- coarsely chopped fresh Italian flat leaf parsley



Preheat oven to 425. Place shucked oysters on baking sheet. Top each oyster with Gorgonzola cheese, strips of roasted pepper, and toasted pine nuts. Mix olive oil and bread crumbs. Sprinkle mixture over each oyster. Bake oysters at 425 for 6-8 minutes until golden brown. Remove from oven. Sprinkle with fresh parsley and serve warm with lemon wedges.

***The first time I ate oysters Capadanno, my husband prepared them for a New Year's Eve party at our home. He does most of the cooking because he's a retired restaurant chef. He loves cooking and does so every chance he gets.

About the cook: I am a second year art teacher at the High School. I enjoy being a taster of my husband's cooking. I also enjoy painting, drawing, hiking, and teaching.

Appetizers

Spinach & Artichoke Dip

Elizabeth Beatty
Middle School-Guidance Counselor

- 1 pkg frozen spinach, thawed**
- 1 can artichoke hearts, drained**
- 2 ½ c shredded Monterey Jack cheese**
- 1 c grated Parmesan cheese**
- 1 c mayonnaise**



In a food processor, chop the artichoke hearts finely. Combine and mix artichoke, spinach, mayonnaise, Parmesan cheese, and 2 cups (leaving ½ cup) of Monterey Jack cheese into mixing bowl. Spread mixture into a baking dish. Sprinkle the remaining Monterey Jack cheese on top. Bake at 350 for 10 minutes or until top layer of cheese has fully melted. Serve immediately.

***This is one of the first appetizers I have ever made and it has been a big hit ever since.

About the cook: Although Martha Stewart has not stopped calling me (seeking my culinary-not legal-advice), believe it or not, I am not published. While my husband mocks my spaghetti and ketchup dinners, I enjoy cooking more elaborate meals for friends and family.

Smoked Salmon Spread

Carol Forman
Gardiner Manor-4th grade

- 1 lb smoked salmon**
- 8 oz cream cheese**
- ½ cp sour cream**
- 1TBS Worcestershire Sauce**
- 1/2 cp mayonnaise**
- 3 TBS Horseradish Sauce**
- ½ TBS lemon juice**
- 1TBS onion (finely chopped)**



Remove skin and finely shred the smoked salmon. Add softened cream cheese in small chunks. Process all ingredients in a food processor (or with a mixer).

***This recipe was given to me as the personal favorite of Skipper Gordon Welk of the Shirley E in Ketchikan, Alaska. He served this delicious treat as we trolled through the waters hoping to catch "the big one". It was amazing to watch salmon leaping out of the water on both sides of the boat as we cruised along enthralled by the majestic scenery of Ketchikan, which is known as the "Salmon Capitol of the World". It was an unbelievable experience!

Artichoke Spinach Dip

Karen Carrier
Fifth Avenue-Physical Education Teacher Grades 1-3

- 13 oz. can artichoke hearts, drained & chopped fine**
- 10 oz. pkg frozen chopped spinach, thaw, squeeze dry, & chop fine**
- 1 c mayonnaise**
- 1 c freshly grated Parmesan cheese**
- 2 ¼ c coarsely grated Monterey Jack cheese**
- 1 TBS freshly grated Pecorino Romano cheese**



Accompaniment: assorted crackers

Preheat oven to 350. In bowl, combine artichoke hearts, spinach, mayonnaise, Parmesan, 1 ¾ cups Monterey Jack, and Pecorino Romano, stirring until combined well. Transfer artichoke mixture to a 1-quart baking dish and sprinkle with remaining ½ c Monterey Jack. Dish may be prepared up to this point 1 day ahead and chilled, covered. Bake dip in the middle of oven until cheese is melted, about 15 minutes. Serve dip with crackers. Makes about 3 cups.

***My niece was published in GOURMET magazine for this recipe.

About the cook: I have been teaching for 31 years in Bay Shore physical education at Fifth Avenue. Yes I am retiring!

Crazy Clams

Shannon Handley
H.S. – English teacher 9-12

- 1-10 oz can of minced clams (save juice)**
- 1 tsp lemon juice**
- 1 medium onion**
- 1 clove garlic**
- ½ green pepper**
- 1 tsp parsley**
- ¼ lb butter**
- 1 tsp oregano**
- dash Tabasco sauce**
- dash cayenne pepper**
- ½ c breadcrumbs**
- Parmesan cheese**



Combine clams with their own juice and lemon juice. Simmer for 15 minutes. In separate pan, combine onion, garlic, pepper, parsley, butter, oregano, Tabasco, and cayenne pepper. Simmer until soft. Combine the two mixtures. Add breadcrumbs. Place in a 10" baking dish. Sprinkle with Parmesan cheese. Bake for 15-20 minutes at 350.

***This recipe was my mom's. Now I bring it to almost every party I attend. It's a popular appetizer and has become my "signature dish."

About the cook: I have been an English teacher at BSHS for 5 years. My husband and I, John Grossman, live in Port Jefferson. I enjoy cooking, baking, reading, running, kayaking, and hiking.

Appetizers

Zucchini Squares

Marie DeSimone
High School—English teacher 11th grade

- 4 eggs-well beaten
- 1 c Bisquick
- 1 lg onion, chopped
- 2/3 c Parmesan cheese
- 1/8 tsp garlic powder
- ½ tsp Oregano
- 1 stick margarine or butter, melted
- 3 c thinly sliced quartered zucchini



Mix all ingredients together. Pour into a well-greased 9x11" pan. Bake at 350 for about 30 minutes. Cool. Cut into squares.

My mother found this recipe on the side of a Bisquick box and though "How good could this be?" Well, we ate the whole thing in one sitting!

About the cook: I am single and have been teaching for 17 years. My hobbies are dancing (or as Linda Finnegan knighted me "The Dancing Diva"), reading, shopping (even "window shopping" since I am usually broke!) This brings me to the point of this diatribe. This recipe is from the vaults of one of the finest gourmet cooks, my mother. We hope you enjoy!

Chili Dip

Darlene Darch
Gardiner Manor-Library Media Specialist

- 1 pkg cream cheese
- 2 cans chili (no beef)
- 8 oz Monterey Jack cheese



Mix cream cheese and chili. Top with shredded cheese. Bake or microwave until cheese is melted. Serve hot with tortilla chips.

About the cook: I have been the librarian at Gardiner Manor School for 15 years. I have 2 sons, Brian & Matthew. My favorite hobby is playing tennis.

Tomato and Artichoke Casserole

Erin Costello
GMS – 3/Reading Teacher

- 2 large or 4 small wedged tomatoes
- 1 ½ cans of artichokes
- 2 cups crumbled Pepperidge Farm Stuffing Mix
- 1/3 cup parmesan cheese
- 8 oz. Mozzarella cheese



Melt butter in glass pan in microwave. Toss in tomatoes and artichokes. Dot with cubed mozzarella. Combine stuffing mix and Parmesan cheese with melted butter. Sprinkle over top. Cook at 350 deg. for 35 minutes.

Mom just gave me this recipe, in an adorable recipe box as a gift for our new kitchen in our new home in Bay Shore!

Favorite local restaurant: Southside Hotel- 665-9596

About the cook: I have been teaching for three wonderful years in Gardiner Manor School. I recently became engaged to a Bay Shore Grad and we'll marry in the summer of 2005.

Cold Taco Dip

Katy Hahn
Brook Avenue-Physical Education Teacher

- 8 oz cream cheese
- 1 pt sour cream
- 1 can refried beans
- 8 oz jar salsa (mild or medium)
- 2 chopped green peppers
- 3 chopped tomatoes
- 3-4 chopped scallions
- 8 oz shredded cheddar



Spread refried beans on bottom of casserole dish. Blend sour cream and cream cheese and pour over beans. Next, layer salsa, peppers, tomato, and scallions. Top with cheese. Chill. Serve with tortilla chips.

Hot Taco Dip

- 16 oz pkg cream cheese
- 1 can beanless chili
- 8 oz jar salsa (mild or medium)
- 8 oz shredded cheddar

Spread cream cheese on bottom of casserole dish. Spread chili next, spread salsa next, and top with cheddar. Bake at 350 for 20 minutes and serve with tortilla chips.

About the cook: I am a second year teacher. I love all kinds of sports and all kinds of good food!

Appetizers

Layered Mexican Dip

Patty Boyle
Fifth Avenue-Resource Room K-3

Mix together:

- 1 can refried beans
- ½ c mayonnaise
- 1 c sour cream
- 1 pkg dry taco mix

- 8 oz shredded cheddar cheese
- 3 scallions, chopped
- 1 lg tomato, chopped
- 1 can pitted black olives, chopped

Layer ingredients in order in pie dishes (fills 2). Serve with tortilla chips.



Curry Vegetable Dip

Nancy Kavanagh
Fifth Avenue-K

- 1 ¾ c mayonnaise
- 2 TBS grated onion
- 3 TBS honey
- 3 TBS ketchup
- 3 tsp lemon juice
- 3 tsp curry powder
- 3 drops Tabasco sauce

Mix all together and serve with cut up veggies.

***This was passed on to me from my mom.

About the cook: I am a kindergarten teacher at Fifth Avenue School and have been in the district for 7 years.



Toasted Almond Dip

Nancy Kavanagh
Fifth Avenue-K

- 8 oz cream cheese
- 1 ½ c shredded Swiss cheese
- 1/3 c mayonnaise
- 2 TBS green onion
- 1/8 tsp nutmeg
- 1/8 tsp ground pepper
- 1/3 c sliced, toasted almonds

Preheat oven to 350. Combine all ingredients. Spread in pie plate. Bake 15 minutes or until golden brown.

***This recipe is a party favorite from my friend, Lisa.

About the cook: I am a kindergarten teacher at Fifth Avenue School and have been in the district for 7 years.



Sweet Potato Pie

Edie Hammond
Brook Avenue-K

- 3 medium sweet potatoes
- 1/3 c melted butter
- ¾ c sugar
- 2 eggs
- ¼ tsp nutmeg
- 1 tsp vanilla
- 1/3 c Carnation

Boil potatoes in skin until done. Peel while still hot under cold water. Mash all ingredients, using hand beater. Mix well-lifting beater with strings rinse off under cold water. Take out any lumps (they cause bitterness). Pour into crust. Bake at 450 for 10 minutes, lower heat to 350. Cook for 30 minutes. Pie will be puffy; will lower when done. For a brown crust on bottom, bake on a cookie sheet.

About the cook: After many years in the upper grades, I have returned to my first love; kindergarten. My son might be getting older, but I am getting younger.



Appetizers

Sweet Potato Pie

Bill Falconer

Gardiner Manor-4th grade



- 1 egg**
- 1 ¼ c. Sweet potato (mashed)**
- ½ cup evaporated milk**
- 2/3 c. sugar**
- 1 T. fresh lemon juice**
- ¾ t. cinnamon**
- ½ t. vanilla**
- ¼ t. nutmeg**
- a pinch of salt**

Heat oven to 425. Beat egg. Add egg to the rest of the ingredients, which have been mixed together in a large bowl. Fill pie shell. Bake for 15 minutes at 425. Reduce heat to 350. Bake an additional 30 minutes or until an inserted knife comes out clean. Cool and serve.

About the cook: I have been teaching at Gardiner Manor for 10 years. I have lived in this community for 18 years where all three of my children have gone through the Bay Shore School District. Of my many hobbies, golfing with my family is one of my favorites.

Spinach and Artichoke Dip

Nell Kalter

Bay Shore High School – 11/12 teacher



- 1 package frozen chopped spinach**
- 1 package fat free cream cheese**
- 2 cans artichokes (not in oil!)**
- ½ cup Parmesan cheese**
- 1 TBL red pepper flakes**
- 1 ½ tsp. Garlic powder**
- Salt and pepper to taste**

Cook and drain spinach
Heat cream cheese until softened
Mix cream cheese and spinach until well blended
Drain and chop artichokes and add them to spinach mixture
Add cheese, peppers, garlic, and salt
Serve dip hot with chips or vegetables
ENJOY!

This is my one staple recipe and a family favorite!

About the cook:

I've been teaching Film and English at B.S.H.S. for 5 years and I serve as the Film Club Advisor. Our Student Film Festival each May is a school and community highlight—Please check it out!

Italian Ham & Basil Pinwheels

Carol Bertolino

Fifth Avenue-Music Teachers Grades 1-3



- 6-10" flour tortillas**
(spinach or sundried tomato wraps work well also)
- 1-8 oz pkg cream cheese softened**
- 12 slices Italian ham (or other type)**
- 6 oz fresh basil**
- 1 oz dried oregano**
- 1 c grated pecorino Parmesan cheese**

Mix cream cheese, oregano, and grated Parmesan cheese in a bowl. Mix but do not whip. Spread each tortilla lightly with cream cheese mixture. Arrange 2 ham slices across the middle of each tortilla. Add a layer of fresh basil. Starting at one end, tightly roll up each tortilla. Refrigerate for 2 hours to chill. Slice each roll, creating pinwheels and serve on a platter.

About the cook: I have been teaching music for 6 years in Bay Shore. I am married and have a son. I enjoy playing the clarinet in the Nassau Pops Symphony Orchestra.

Black-Eyed Pea Dip

Carol Bertolino

Fifth Avenue-Music Teachers Grades 1-3



- 1 can black-eyed peas, drained**
- 2-3 scallions chopped**
- 1 small green bell pepper, chopped in small pieces**
- 1 small jar roasted red peppers (chop only a few)**
- 1 bottle zesty Italian salad dressing**

In a large bowl, mix together drained black-eyed peas, chopped scallions, chopped green peppers, and chopped roasted red peppers. Pour salad dressing over mixture and marinate overnight. Before serving, drain some of the dressing. Serve with Fritos brand corn chips called "Scoops" (the dip stays on these well & they don't break).

***This recipe was given to me by my husband's cousin. We went to her summer block party and ate this dip as an appetizer. It's easy and delicious!

About the cook: I have been teaching music for 6 years in Bay Shore. I am married and have a son. I enjoy playing the clarinet in the Nassau Pops Symphony Orchestra.

Appetizers

Chicken Tenders

Peggy Accettella & Laura Glynn
Fifth Avenue-3rd grade

6 chicken tender cutlets
½ c milk
2 eggs
Italian seasoned breadcrumbs
Flour
Salt & pepper
Lemon
Oil or Pam



- 1. Cut cutlets into thin strips.**
- 2. Dip chicken strips into flour.**
- 3. Mix eggs and milk.**
- 4. Dip chicken strips into egg/milk mixture.**
- 5. Roll chicken strips into breadcrumbs.**
- 6. Season chicken strips with salt, pepper, and lemon.**
- 7. Cook chicken in heated pan (approx. 7 minutes on each side).**
- 8. Take cooked chicken out of pan, season with lemon.**

May be served hot or cold.

***These are special recipes from our 3rd grade multi-cultural luncheon.

Carrot Casserole

Lynne Sypher
Brook Avenue-Kindergarten

8-10 carrots, cooked
½ stick butter
½ lb cheddar cheese
25 Ritz crackers



Cook carrots. Reserve 1 cup of liquid to mash carrots. Melt cheese and butter. Mix everything together with 15 crumbled Ritz crackers. Put into casserole dish and sprinkle 7-10 Ritz crackers on top. Bake covered at 350 for 30 minutes. To triple recipe-triple carrots, double the rest.

About the cook: I am a former Bay Shore High School graduate. I have taught at Brook Avenue for 20 years. I enjoy cross-stitching, scrap-booking, and spending time with my family.

Artichokes

Peggy Accettella & Laura Glynn
Fifth Avenue-3rd grade

Salt
Pepper
Butter
Olive oil
4 artichokes
2 c breadcrumbs
4 c grated cheese
garlic powder



- 1. Cut bottoms off artichokes and trim tips off outer leaves.**
- 2. Fill pan with water until artichokes are half way covered.**
- 3. Put 1 tablespoon of butter and 1 tablespoon of oil into each artichoke.**
- 4. Sprinkle each with salt and pepper and garlic powder.**
- 5. Cover pan and bring to a low boil. Cook for 45 minutes at medium heat. Occasionally baste.**
- 6. Stuff with mixture of grated cheese and breadcrumbs.**
- 7. Continue to cook another hour, occasionally basting.**

Artichokes are done when outer leaves are tender.

***These are special recipes from our 3rd grade multi-cultural luncheon.

Healthy Handful

Joanne Kent-Palumbo
High School-District Health

Take equal portions of the following and mix. Then store in an airtight container:

almonds
cashews
peanuts
chocolate chips
raisins
hulled sunflower seeds
golden raisins
Golden Graham cereal

***You can add & subtract any of your favorite nuts and dried fruits.**

***My kids always loved the store-bought trail mix but it is very expensive...

About the cook: As a nurse/educator and mother of five, grandmother of two, I am always looking for interesting tasty treats!

Appetizers

Sausage Bread

Andrea Duggan
South Country-5th grade

- 1 lb hot Italian sausage, cooked & sliced into thin pieces**
- 1 pkg pre-made pizza dough spread to a large rectangle**
- 8 oz mozzarella cheese shredded**
- 1 green pepper sliced**
- 1 onion sliced**
- 4 oz part skim ricotta cheese**



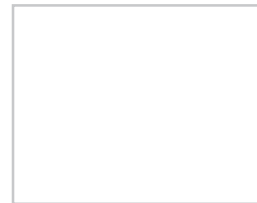
Preheat oven to 400. Lay dough on greased cookie sheet. Spread with ricotta cheese. Then layer all other ingredients in the center going lengthwise. Fold over each side to cover center. Poke holes to vent. Bake about 20 minutes until golden brown. Slice and enjoy!

About the cook: I have been teaching 17 years as an elementary teacher with Bay Shore. I live in Center Moriches. My son and daughter are both married and between them, I have 3 grandchildren. My husband and I are pond enthusiasts and worked to build the pond at South Country. We belong to the national Koi Club-MAKC- of which I am the secretary for the past 6 years and have a number of pond articles published in national magazines.

Guacamole Dip

Bill Herbst
H.S-Latin Teacher

- 5 lg avocados**
- juice of ½ lemon**
- 3 TBS salsa**
- 3 heaping TBS sour cream**



Peel and pit avocados and mix all ingredients in large bowl.

About the cook: I have been teaching Latin in Bay Shore for 5 years.

Spinach-and-Artichoke Dip

Adrienne Cirone
Gardiner Manor-Special Education

- 2 cups (8 ounces) shredded part-skim mozzarella cheese, divided**
- 1/2 cup fat-free sour cream**
- 1/4 cup (1 ounce) grated fresh Parmesan cheese, divided**
- 1/4 teaspoon black pepper**
- 3 garlic cloves, crushed**
- 1 (14-ounce) can artichoke hearts, drained and chopped**
- 1 (8-ounce) block 1/3-less-fat cream cheese, softened**
- 1 (8-ounce) block fat-free cream cheese, softened**
- 1/2 (10-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry**
- 1 (13.5-ounce) package baked tortilla chips (about 16 cups)**



Preheat oven to 350°. Combine 1 1/2 cups mozzarella, sour cream, 2 tablespoons Parmesan, and next 6 ingredients (2 tablespoons Parmesan through spinach) in a large bowl, and stir until well-blended. Spoon mixture into a 1 1/2-quart baking dish. Sprinkle with 1/2 cup mozzarella and 2 tablespoons Parmesan. Bake at 350° for 30 minutes or until bubbly and golden brown. Serve with tortilla chips.

Yield: 5 1/2 cups (serving size: 1/4 cup dip and about 6 chips)

About the Cook: I've been at Gardiner Manor for 4 years and teaching fourth grade for a total of 7 years. I have a passion to learn and I enjoy working with the children in Bay Shore. I enjoy entertaining and this recipe is my all time favorite appetizer. It's from Cooking Light Magazine (really great recipes) and people never know it's a healthier alternative. When I'm not at work or entertaining I love to read, travel, ski and watch Oprah! Bon Appetite!

SESAME CRAB CAKES

Elaine Costigan
Mary G. Clarkson-Kindergarten

- 4 eggs**
- 4 packs of Ritz crackers**
- 4 cans of crab meat**
- ¾ -1 c. plain bread crumbs**
- ½ c chopped onion**
- 2 TBS mayo**
- 1 TBS garlic**
- 1 c. sesame seeds**
- 1 c. yellow & red peppers, diced**
- dash of old bay seasoning**
- 2 TBS honey mustard**
- salt & pepper to taste**



Sauté vegetables until golden brown. Add mustard to pan and turn off flame. Add eggs to the mixture and heat rapidly. Take crabmeat and add to the vegetable-egg mixture. Add Ritz crackers until mixture is dry. Form mixture into crab cakes and roll in breadcrumbs and sesame seeds. Serve with cocktail sauce or home-made tartar sauce. Serves 8.

***I make mini crab cakes for my annual holiday cocktail party. I make large ones for Christmas Eve.

About the cook: I teach kindergarten at Mary G. My three children, Dennis, Dale, and Doreen, all graduated from Bay Shore. My husband, Dennis, and I have ten grandchildren. Some are attending the junior high school, Gardiner Manor, South Country, and Mary G. Clarkson.

Entrees

Turkey Wings and Rice

Ebonie Turner
Brook Avenue-1st grade

4-8 turkey wings
poultry seasoning (Bell's seasoning)
salt
pepper
celery
ground thyme
water
thyme leaves
flour
rice



Cut up 1-2 cups of celery depending on the number of turkey wings and place in a large pot of 6-8 cups of water. Check occasionally for taste. Boil on med-high heat until wings are very tender; approximately 1 ½ -2 hours. When the wings are done, place in a pan, along with half of the broth and place a little flour on top of each wing. Bake covered for 15 minutes and uncovered for 15 minutes. The remaining broth will be used for the rice. Add 2-2 ½ cups of rice to the broth and a little more ground thyme and thyme leaves. Cook until rice is ready and serve with turkey wings. Add some of the broth from baked turkey wings to rice for extra flavor and enjoy!

***This is my great grandmother's recipe. It's been passed down and enjoyed by all who eat it. It's my personal favorite to prepare and eat.

About the cook: I am currently in my 3rd year of teaching and enjoying it immensely. I have a wonderful class of 18 students. I'm recently married and have no kids of my own, just the children on loan and that's perfect for now! I love teaching in my hometown because it's a wonderful district to teach and reside in.

Chicken Marsala

Debra Dennis
Brook Avenue-K-1 Special Education

2 ½-3 lb boneless chicken breasts
2 pkg mushrooms
1 bottle marsala wine
(I usually get my wine from the liquor store)
flour



Slice mushrooms. Put in a frying pan and brown. Put mushrooms on the side. While mushrooms are browning, cut the chicken cutlets into thin strips. Dip the chicken strips in flour. Put the flour-covered strips into a frying pan with butter or olive oil. Cook just to brown chicken. In a big (deep) pan, put cooked chicken, mushrooms, and marsala wine together. Put enough wine to just cover the chicken and mushrooms. Cook on med-low setting uncovered for 10 minutes. If you desire a thicker sauce, stir flour and water in a cup and then add to the chicken marsala. The longer you leave the chicken in the wine sauce, the better it will taste. Best served on top of angel hair pasta.

***Every birthday, my mom would ask me what I wanted to eat for dinner. I would always ask for chicken marsala. It's my favorite dish she makes and I'm extremely lucky that she passed it down to me.

About the cook: I am a Bay Shore High School graduate and still reside in Bay Shore. I love the idea of giving back to my community! I am in my third year of teaching and love every minute of it. Bay Shore has touched my life with many wonderful people and long-lasting friendships. It is an honor to be a part of the Bay Shore community.

Chicken Parmesan

Debra Dennis
Brook Avenue-K-1 Special Education

2 ½-3 lb boneless chicken breasts
shredded mozzarella cheese
1 bottle of Ragu traditional sauce
(can supplement your own sauce)
Italian seasoned breadcrumbs
2-3 eggs



1. Preheat oven to 400°. Dip chicken in egg, then breadcrumbs, coating well.
2. In 13 x 9-inch glass baking dish, arrange chicken. Bake uncovered 20 minutes.
3. Pour pasta sauce over chicken, then top with cheese. Bake an additional 10 minutes or until chicken is no longer pink.

***While I was living on my own, I was always looking for quick and easy meals to cook. I found this on a website and I always get thumbs-up when I make it.

About the cook: I am a Bay Shore High School graduate and still reside in Bay Shore. I love the idea of giving back to my community! I am in my third year of teaching and love every minute of it. Bay Shore has touched my life with many wonderful people and long-lasting friendships. It is an honor to be a part of the Bay Shore community.

Gemelli's Bacon Cheeseburgers

Bryan Benevento
MGC – First Grade

Place patty on barbecue for 10-15 minutes on low heat.
Flip burger occasionally as needed.
Place burger on bun, add ketchup if desired and enjoy.
Great with Martino's Potato Rolls!



When my wife was pregnant, she was iron deficient. The doctor gave her two choices: Iron pills or bacon cheeseburgers from Gemelli's!

Entrees

Lipsmackin' Lasagne

Jean Musa
MGC – Grade 2 Reading

- 3 TBS Chopped garlic
- 11/2 jars Prego sauce
- 1 lb. Ricotta cheese
- 1 lb. Lean ground beef
- 1 lb. Mozzarella (grated)
- 1 large Spanish onion
- 2 green peppers
- 1 box lasagna noodles
- 1 can tomato paste



Preheat oven – 350 deg.

Brown meat in skillet, add onion and peppers and garlic.
Drain off any fat.
Add tomato paste and Prego. Simmer 1/2 hour.
Boil lasagna noodles.
Layer meat mixture on bottom of pan, then noodles, then cheese and repeat to top.
*On top layer of noodles, add sauce.
Bake for 45 minutes and serve.

This recipe was one given out when a group of teachers retired from Gardiner Manor. I loved it!
About the cook: I have been teaching 33 years and will retire in January '04. I am married and have two children and my hobbies include reading and swimming and traveling.

Cheesy Spinach Pie

Elaine Rose
Brook Avenue-Special Education Grades K-2

- 1-8 oz container ricotta cheese
- 12 oz pkg sliced muenster cheese
- 1 egg
- 1 pkg chopped frozen spinach
- salt & pepper (to taste)



Defrost the spinach and drain. Mix it in a bowl with the egg and the ricotta cheese. Line bottom of an 8" or 9" pie pan with muenster cheese. Spoon in mixture of spinach. Cover top with remainder of muenster cheese. Bake at 325 for 1 hour, or until it's brown and bubbling. It tastes great, even when it's cold.

Turkey Butternut Squash and Brown Rice

Margaret Schultz
High School-Art Teacher

- 1-2 butternut squash (2 lbs)
- olive oil
- short brown rice
- parsley
- 1 small onion chopped
- salt and pepper
- 2 stalks celery
- 1/2 c chicken broth
- 2 carrots
- 1/2 glass white wine (optional)
- 1 small apple
- 1 packet of turkey sausage
- 1 c peas
- (remove casing)



1. Split butternut squash and scoop seeds. Boil until soft. Drain and set aside until cool. Remove fleshy area and dice. Set aside.
2. Prepare brown rice according to directions. This will take about 50 minutes. (Other hearty rices or barley can be substituted.)
3. In a pan, over medium heat, cook sausage and drain. Set aside.
4. In a large Dutch oven pot, coat surface with olive oil and sauté onions. When golden, add celery, carrots, and apple. Cook for about 5-10 minutes then add broth and cook until items are softened.
5. Add sausage, squash and wine and cook for 15 minutes.
6. Finally, add rice, peas, parsley and salt and pepper to taste. Cook together for 10-15 minutes covered.

This is a light but hearty meal.

***These recipes are from a family cookbook I created a year ago. I asked every friend/family member to contribute three recipes along with photos and stories about the holidays. Copies went out to all as a gift.

About the cook: I've taught at Bay Shore High School for 8 years. I, of course, enjoy making art myself. Some of my hobbies include cooking, running, and gardening. I think of cooking as a very creative process. My husband, who is also an artist and art educator, didn't know that the vow "For better or for worse" was actually about being a taste tester!

Easy Tacos Ole

Catalina Otero
Brook Avenue-ESL Teacher

- 1 lb lean ground beef
- 12 taco shells
- 2 medium tomatoes, seeded & diced
- 1/2 head of lettuce, shredded
- 1 cup shredded cheddar cheese
- sour cream
- 8 oz jar taco sauce
- 1/2 salsa
- 1/2 cup ketchup
- 2 TBS olive oil
- 1/2 TBS salt



- 1/2 tsp ground cumin
- 1/4 tsp pepper

Prepare taco shells according to package directions. In a skillet, brown meat using oil and seasoning with cumin, salt, and pepper. When meat is no longer pink, add salsa and ketchup and cook through, stirring for additional 4 minutes.

To assemble tacos, layer meat, taco sauce, lettuce, sour cream, tomatoes, and cheddar cheese in shells. Enjoy!

Makes 12 tacos.

***Usually I prepared tacos using seasoning mix but one night I found I was all out. I started rummaging through the refrigerator and came across salsa and ketchup-and that made ALL the difference.

About the cook: I have been teaching for three years and I am not married and do not have any children. In fact, I still live at home. When it is my turn to fix dinner, I will do whatever it takes to make it quick and easy-and it usually works out well.

Entrees

Spinach and Artichoke Casserole

Mary Jane Dahringer
Middle School-Social Studies teacher grades 7&8

- 2 pkg of frozen chopped spinach thawed and squeezed dry**
- 1 can artichoke hearts, drained and chopped**
- ½ c heavy cream**
- 1/8 tsp salt**
- 1/8 tsp coarsely ground black pepper**
- 2/3 c grated parmesan cheese**
- 1 pkg cream cheese, softened**
- 1 c whole milk**



1. Preheat oven to 350. In bowl, combine spinach, artichokes, cream, salt, pepper, and 1/3 cup parmesan cheese.
2. In a small bowl, with a mixer at medium speed, beat cream cheese until fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to low, and gradually add milk mixing just until well blended.
3. Spoon spinach mixture into shallow ½ quart casserole or 8x8 inch baking dish. Pour cream cheese mixture evenly over spinach mixture. Sprinkle with remaining 1/3 cup parmesan cheese. Bake 25-30 minutes or until edges bubble and top is golden. Makes 8 servings.

Chicken Enchiladas

Heather Carino
Gardiner Manor-5th grade self-contained

- 4 skinless, boneless chicken breast halves**
- 1 onion, chopped**
- ½ pint sour cream**
- 1 c shredded cheddar cheese**
- 1 TBS dried parsley**
- ½ tsp dried oregano**
- ½ tsp ground black pepper**
- ½ tsp salt (optional)**
- 1 15 oz can tomato sauce**
- ½ c water**
- 1 TBS chili powder**
- 1/3 c chopped green bell pepper**
- 1 clove garlic, minced**
- 8 10" flour tortillas**
- 1 12 oz jar taco sauce**
- ¾ c shredded cheddar cheese**



Preheat oven to 350. In a medium, non-stick skillet over medium heat, cook chicken until no longer pink and juices run clear. Drain excess fat. Cube the chicken and return it to the skillet. Add the onion, sour cream, cheddar cheese, parsley, oregano, and ground black pepper. Heat until cheese melts. Stir in salt, tomato sauce, water, chili powder, green pepper, and garlic. Roll even amounts of the mixture in the tortillas. Arrange in a 9x13" baking dish. Cover with taco sauce and ¾ c of shredded cheddar cheese. Bake uncovered for 20 minutes. Cool 10 minutes before serving.

Makes 8 servings.

About the cook: I am a first year teacher in the Bay Shore School District.

Impossible Cheeseburger Pie

Bonnie Hardman
Middle School-Resource Room Grades 6-8

- 1 lb ground beef**
- 1 ½ c chopped onion**
- ½ tsp salt**
- ¼ pepper**
- 1 c shredded cheddar cheese**
- 1 ½ c milk**
- ¾ c Bisquick**
- 3 eggs**



Heat oven to 400. Lightly grease 10 inch pie plate. Cook and stir beef and onion until brown; drain. Stir in salt and pepper. Spread in pie plate. Sprinkle with cheese. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 5 minutes, garnish as desired.

***This was the most requested dish when my daughters had friends over, mother/daughter dinners, etc.

About the cook: I have 2 daughters, one of whom is now a teacher. I have been teaching forever and will be retiring this June. I look forward to relaxing, pursuing my interests, and spending more time with my family. I like to walk, swim, sing, read and write. An article that I wrote about a project in Bay Shore will be published in 2004.

Red, White & Green Lasagna

Karen Carrier
Fifth Avenue-Physical Education Teacher Grades 1-3

- 2 TBS olive oil**
- 3 lg red bell peppers, chopped**
- 15 oz. ricotta cheese**
- 2 c tomato sauce**
- 1 ½ lb broccoli floweret's cut into ¾" pieces, stems cut into ½" dice**
- lasagna pasta (no boil)**
- 10 oz mozzarella, grated**
- 1 ¼ c grated Parmesan**



In large, non-stick skillet, heat oil & sauté bell peppers (crisp tender). In bowl, stir together peppers and ricotta. In vegetable steamer set over simmering water, steam broccoli (3-5 minutes until crisp tender). Stir into cheese and mix with salt and pepper to taste.

Preheat oven to 375. Pour 1 cup of tomato sauce into 13x9x2 baking dish. Cover with 3 lasagna sheets, making sure they don't touch each other. Drop about 1 ½ cups ricotta mixture by spoonfuls onto pasta and gently spread with back of spoon. Sprinkle ¾ cup mozzarella and ½ cup Parmesan cheese over ricotta mixture. Make 2 more layers in same manner beginning and ending with pasta.

Spread remaining cup of tomato sauce over pasta, making sure pasta is completely covered. Sprinkle with remaining mozzarella and parmesan. Cover dish tightly with foil, tenting slightly to prevent foil from touching top layer, and bake in middle of oven for 30 minutes. Remove foil and bake 10 minutes more or until top is bubbling. Let lasagna stand 5 minutes before serving.

Serves 8 as a main course.

***Nice to serve at Christmas time for colors.

About the cook: I have been teaching for 31 years in Bay Shore physical education at Fifth Avenue. Yes I am retiring!

Entrees

Easy Baked Ziti

Kathryn Larkin
Brook Avenue-Speech

- 1 lb box ziti**
- 1 16 oz mozzarella cheese (or 16 oz shredded)**
- 1 16 oz ricotta cheese**
- 1 jar Ragu sauce (1 lb 10 oz)**

Cook ziti according to box. Shred mozzarella cheese, if not already shredded. Mix ziti, both cheese and sauce, and put in large baking pan. Bake at 325 until cheese is melted.

***This recipe was given to me by my mom. I think she started making it this way because I was so picky as a child. I only ate (and still do) Ragu tomato sauce and no spices.

About the cook: I have been a speech pathologist in Bay Shore for 5 years. I am married with a one-year-old son. I love scrapbooking and reading and hope to become involved in quilting.



Almond Chicken

Karen Carrier
Fifth Avenue-Physical Education Teacher Grades 1-3

- In a large bag:**
- 1 c flavored bread crumbs**
- ¼ c grated Parmesan cheese**
- ¼ c finely chopped almonds**
- 2 TBS minced parsley**
- 1 tsp salt**
- ¼ tsp dry thyme**



Preheat oven to 400. Cut chicken into small pieces. Dip into ½ cup melted butter with garlic then shake in bag (3-4 pieces at a time). Pour leftovers over chicken and bake for 45 minutes-1 hour.

***This recipe was developed by Dave Tager, a special education teacher at Fifth Avenue.

About the cook: I have been teaching for 31 years in Bay Shore physical education at Fifth Avenue. Yes I am retiring!

Sausage & Cheese Quiche

Debbie Gardner
Middle School-Home & Careers Skills Grades 7 & 8

- ¾ lb loose sweet sausage, browned and drained**
- 1 chopped onion, browned**
- 1 ½ c grated cheese (Swiss, Monterey Jack, cheddar)**
- 1 c whole milk**
- 2 x-large eggs**
- 1 TBS mustard**
- ground pepper to taste**
- 1-9" pie crust**

1. Pre-cook pie crust at 400 for 8 minutes. Cool (can do earlier in the day).
2. Line bottom of pie crust with ¾ cup grated cheese.
3. Spread cooked sausage and onions on top of the cheese in the crust, then add the rest of the grated cheese.
4. Beat together in a bowl, milk, eggs, mustard, and pepper.
5. Pour liquid mixture over cheese and sausage.
6. Bake in preheated oven at 425 for 15 minutes then lower temperature to 300 and continue to bake for 30 minutes.

***The 1st time this recipe was made, it was in the spring of '02 when Jen Kovarik's class organized a tea in honor of her 1st child.



Thyme Square

Gail Farrell
Middle School-6th grade Language Arts

- 4 oz (1 stick) unsalted butter, softened**
- 1/3 c super fine sugar**
- ly grated zest of 1 large lemon**
- 2 tsp finely chopped thyme leaves only plus 16 small sprigs for decoration**
- 1 c all purpose flour**
- granulated sugar for Fine sprinkling**



The fragrances of lemon and thyme permeate these sweet little shortbread squares. The fresh herb is finely chopped and mixed into the dough, along with grated lemon zest. Pinch tiny sprigs of thyme from the top of the stems and press them into the center of each square before they're baked. Other herbs, such as rosemary, lavender, or mint, can be substituted for the thyme.

Preheat oven to 325 degrees F. In a medium bowl, using an electric mixer or by hand using a rubber spatula or wooden spoon, beat the butter, superfine sugar, and lemon zest until well combined. Do not over mix; you don't want the batter to become fluffy. Scrape down the bowl using a rubber spatula and beat for a few more seconds. Add the chopped thyme. Sift the flour into the bowl and mix on low speed or by hand just until absorbed. Scrape the bowl with a rubber spatula and mix again for a few seconds. Turn the dough onto the table, gather it together, and knead gently into a smooth mass. Flatten the dough and pat it evenly into an ungreased 8-inch-square baking dish. (It helps to place plastic wrap directly on the dough as you pat to pre-vent your hand from sticking.) Using a sharp knife, score into 16 squares. Place a small sprig of thyme in the center of each square. Cover with plastic wrap and chill until firm, at least 1 hour or overnight. Bake for about 25 minutes, or until the squares turn golden. Immediately sprinkle generously with granulated sugar, then use a knife to cut all the way through along the scored lines. Transfer the baking dish to a wire rack to cool completely. When cool, remove the cookies using a small spatula.

Makes 16 2-inch squares

About the cook: I am a life-long Bay Shore resident. I have been teaching for 20+ years. I have 2 children. I enjoy gardening, hence the thyme recipe. I am not retiring because I'm still having fun! I don't go to work each day, I go to school!

Entrees

Susan's Three Foolproof Salmon Recipes

Susan Goldstein

Middle School

If possible purchase salmon in Costco as their salmon is consistently the best and reasonably priced as well!

(Ingredients needed for each recipe are underlined.)



I. Salmon with Montreal Steak Seasoning

1. Prepare pan by lightly spraying with Pam Spray.
2. Wash and pat the salmon dry. Place into pan.
3. Place salmon in the pan skin side down.
4. Generously season salmon with Montreal Steak Seasoning (available in Costco or BJ's). If needed use a small amount of Pam spray or olive oil to help the seasoning to adhere to fish.
5. Broil at 425 degrees for 30 to 40 minutes.

II. Broiled Salmon With Horseradish Sauce

1. Prepare pan by lightly spraying with Pam Spray.
2. Wash and pat the salmon dry. Place into pan.
3. Generously spread horseradish sauce on the salmon. Horseradish sauce is available in the deli department of most supermarkets. Gold's and Black Bear are the two brands I have used successfully.
4. Using the tip of a fork add Gold's horseradish in 5 or six different spots on top of the horseradish sauce. Use the fork to spread it around somewhat.
5. Sprinkle 2-3 Tablespoons of Kellogg's Cornflake Crumbs.
6. Sprinkle freshly chopped parsley generously. (Jarred type will also suffice.)

III. Grilled Salmon With Fat Free Italian Dressing

1. Prepare double layers of heavy duty aluminum foil by spraying with Pam Spray.
2. Wash and pat the salmon dry. Place in the center of the aluminum foil.
3. Generously spread Wishbone Fat-Free Italian Dressing onto salmon allowing it to form a pool of dressing on either side of the salmon.
4. Using the tip of a fork add spicy brown mustard in 5 or six different areas. Use the fork to mix the mustard in slightly.
5. Sprinkle freshly chopped dill generously. (It can be frozen in a Ziploc bag for future use.)
6. Crimp edges of aluminum foil to form a closed tent.
7. Place on a preheated gas grill at medium heat for 30-40 minutes.

Beef and Mushroom in Red Wine

Darlene Darch

Gardiner Manor-Library Media Specialist



- 6 TBS cooking oil
- 2 chopped onions
- 5 lb stewbeef (dredged in seasoned flour)
- 1/2 tsp thyme
- 1 can beef bouillon
- 1 cup red wine
- 1 TBS Worcestershire
- 1 lb mushrooms

In large frying pan, sauté onions and set aside. Mix beef well in flour mix. Brown beef, set in large oven pan. Pour bouillon, wine, & Worcestershire in pan with flour mix. Stir well. Pour all over beef. Add onions & mushrooms. Cover tightly. Cook at 350 for 2 hours.

About the cook: I have been the librarian at Gardiner Manor School for 15 years. I have 2 sons, Brian & Matthew. My favorite hobby is playing tennis.

Penne a la Vodka

Katy Hahn

Brook Avenue-Physical Education Teacher

- 1-1 1/2 lbs penne pasta
- 4 shallots
- 2 cloves garlic
- 2 TBS olive oil
- 2 TBS butter
- 1 sm chopped tomato
- 8 oz can tomato soup
- 1 c heavy cream
- 1/8-1/4 c vodka
- 1 c skim or 1% milk
- parsley & pepper to taste



In saucepan, heat oil and butter, add garlic and shallots and sauté. Add tomato and sauté. Add tomato sauce, cream, vodka, milk and simmer slowly at least 10 minutes. Add parsley and pepper, 1/2 to 1 cup grated Parmesan to thicken. Serve over pasta with lots of crusty bread.

***I cooked this recipe for all pasta parties before big games in high school and college.

About the cook: I am a second year teacher. I love all kinds of sports and all kinds of good food!

Clam Pie

Kathy Goodwin
South Country-4th grade



- 3 cans Doxee minced clams
- 3 tablespoons lemon juice
- 1 bar margarine
- 1 large onion
- 1 small green pepper
- 3 garlic cloves (crushed)
- 1 tablespoon parsley flakes
- 1 tablespoon oregano
- 1/4 teaspoon garlic powder
- dry plain bread crumbs
- paprika

Simmer clams (don't drain) and lemon juice for 15 minutes. Melt margarine and sauté onion, green pepper, garlic, parsley, oregano, and garlic powder until the onion and green pepper are soft. Add to clam mixture. Add dry bread crumbs until the mixture can hold its own shape (be careful not to make the mixture too dry). Place mixture in an ungreased pie plate. Sprinkle top with paprika. Bake for approximately 20 minutes at 325 degrees.

Serves 8.

About the cook: This is my 3rd year of teaching. My husband, Clint, and I enjoy sailing with our son, Matthew. I enjoy cooking, especially baking.

Entrees

Quick and Easy Pasta Fagioli

(approx. 10 minutes to prepare)

Darlene Surian

MGC – Elementary teacher

- 1 can red kidney beans**
- 1 can white cannelli beans**
- 2 cans pork and beans**
- Garlic**
- Oil**
- Pasta**



*Boil pasta.

In another pot, cover bottom with olive oil, place fresh garlic (pressed) in oil and cook for 2-3 minutes. Place all beans in pot with juice from cans.

Drain pasta and add to bean mixture.

When I first got married I had no idea how to cook. So my "Italian" mother-in-law passed this recipe on to me so her son would not starve.

About the cook: I have been a 2nd grade teacher at Mary G. for the past 7 years. I have been a B.S. resident for the past 31 years, attending B.S. Schools K-12. Now my daughter will enter Bay Shore Schools in 2006. I have a 2 ½ year old daughter and I am expecting a baby boy in March.

Spinach Phyllo Triangles-"Spanokopitakia"

Jean DeLucca

Brook Avenue-2nd grade

- 1-10 oz pkg frozen chopped spinach**
- ½ c chopped onion**
- 1 clove garlic, minced**
- 6 oz feta cheese, finely crumbled**
- ½ tsp dried oregano, crushed**
- 12 sheets phyllo dough (8 to 10 oz)**
- ½ c margarine/butter (melted) or olive oil**



For filling, cook spinach, onion, and garlic, according to spinach directions. Drain well in colander. Press back of spoon against mixture to force out excess moisture. Combine spinach mixture, feta cheese, and oregano.

Lightly brush 1 sheet phyllo with some melted butter or oil (oil lasts longer). Place another phyllo sheet on top; brush with some more margarine/butter or oil. Repeat with a 3rd sheet. (Cover the remaining phyllo with a damp cloth to prevent drying). Cut the stack of phyllo lengthwise into 6 strips.

For each triangle, spoon 1 tablespoon of the filling about 1 inch from one end of each strip. Fold the end over the filling at a 45-degree angle. Continue folding to form a triangle that encloses filling. Repeat with remaining phyllo, margarine/butter or oil and filling.

Place triangles on a baking sheet. Brush with margarine. Bake in a 375-degree oven for 18 to 20 minutes or until golden brown. Serve warm. Makes 24.

***Finding the right recipe for Spanokopitakia is not easy! Watching your mother helps! However, "Better Homes and Gardens New Cookbook" is the easiest one I ever found.

About the cook: I am a 2nd grade teacher for Brook Avenue School. I have been teaching for 14 years, 8 of which have been at Brook. I am a Bay Shore graduate and I enjoy giving back to the community that I grew up in. This is an ethnic appetizer that will be enjoyed by all. "Kalçç orksçç"-Bon appetite!

Cranberry Chicken

Linda Rilke

Fifth Avenue-2nd grade

- 1 can of cranberry sauce**
- 1 pkg onion soup mix**
- 4-6 chicken cutlets**



Spread cranberry sauce in bottom of 9x12" pan. Lay chicken pieces on top. Sprinkle dry onion soup mix (mix it first) over chicken. Spray lightly with water or olive oil. Bake at 350 for 30 minutes.

About the cook: I have been a teacher at Fifth Avenue for 17 years. I enjoy decorating, swimming, and crocheting.

Sesame Pork Tenderloin

Michelle Weilbacher

Middle School-7th grade math

- 1/3 c lemon juice**
- 2 tsp dark sesame oil**
- ½ tsp garlic powder**
- ½ tsp ground ginger**
- 1 ½ lb pork tenderloin**



Put ingredients in a Ziploc bag and marinate pork for 20 minutes. Broil pork 25 minutes or until meat thermometer registers 160 degrees. Baste occasionally, turning pork once. Sprinkle with sesame seeds and serve.

Entrees

Wine-Balsamic Glazed Steak

Patty Boyle
Fifth Avenue-Resource Room K-3



- 2 tsp cooking oil
- 1lb boneless top sirloin
- 3 cloves minced garlic
- 1/8 tsp crushed red pepper
- 3/4 c dry red wine
- 2 c sliced mushrooms
- 3 TBS balsamic vinegar
- 2 TBS soy sauce
- 4 tsp honey
- 2 TBS butter

Heat oil in large skillet on med-high heat. Add steak. Reduce heat, cook 10 minutes, turning meat occasionally. Remove meat and keep warm. Add garlic and pepper to skillet 10 seconds. Remove skillet from heat, carefully add red wine. Return to heat, boil uncovered 5 minutes or until most of the liquid is evaporated. Add mushrooms, vinegar, soy sauce, and honey. Return to simmer. Cook about 5 minutes until mushrooms are tender. Stir in butter until melted. Spoon over steak. Makes 4 servings.

Pepper Steak with Rice

Kathy Goodwin
South Country-4th grade



- 3 cups hot cooked rice
- 1 pound lean beef round steak, cut 1/2 inch thick
- 1 tablespoon paprika
- 2 tablespoons margarine
- 2 cloves garlic, crushed
- 1 1/2 cups beef broth
- 1 cup sliced green onions, including tops
- 2 green peppers, cut in strips (I use 1 green and 1 red)
- 2 tablespoons cornstarch (you might need a little more for a thicker gravy)
- 1/4 cup each water and soy sauce
- 2 large fresh tomatoes, cut into eighths

While rice is cooking, pound steak to 1/4 thickness. Cut into 1/4 inch wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients.

Using a large skillet, brown meat in margarine. Add garlic and broth. Cover and simmer for 30 minutes. Stir in onions and peppers. Cover and cook 5 minutes more. Blend cornstarch, water, and soy sauce. Stir into meat mixture. Cook, stirring, until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over beds of fluffy rice.

Serves 4.

About the cook: This is my 3rd year of teaching. My husband, Clint, and I enjoy sailing with our son, Matthew. I enjoy cooking, especially baking.

Chicken Pinwheels

Janine DiDonna
Brook Avenue-2nd grade



- 1 tsp basil leaved, dried
- 1/2 tsp seasoned salt
- 1/4 tsp seasoned pepper
- 1/4 tsp garlic powder
- 4 chicken breasts, skinned & boned
- 4 slices of deli ham
- 2 TBS lemon juice
- Paprika
- Lettuce
- Cherry tomatoes

Combine basil, seasoned salt and pepper, garlic powder; set aside. Place chicken between sheets of plastic wrap, pound to 1/4" thickness. Lightly sprinkle seasonings over each chicken breast, top with slice of ham. Roll up, beginning with longest side.

Place rolls seam side down in baking dish. Drizzle with lemon juice, sprinkle with paprika. Bake in preheated 350F oven 20-25 minutes. Chill. Slice into 1/4" rounds, arrange on lettuce leaf line platter, garnish with cherry tomatoes.

Chili

Noreen Brady
Mary G. Clarkson-Social Worker



- 1 TBS olive oil
- 1 can kidney beans
- 1 lb turkey chop meat
- salt and pepper to taste
- 1 red and green pepper
- 1 can hot chili sauce (optional)
- 1 onion chopped
- chili powder to taste
- 1 can stewed tomato
- Tabasco sauce to taste

Brown onion in olive oil, add meat, stir 5 minutes. Add peppers, cover and steam 5 more minutes. Add can of tomatoes, kidney beans, and chili sauce and powder. Let cook for 30-45 minutes.

Entrees

Creamy Spinach Enchiladas

Danielle Ridolfi
Gardiner Manor-3rd grade
PREP TIME: 40 minutes (Ready in 1 hour)

- 1 tablespoon margarine or butter
- 1/2 cup sliced green onions
- 1 (9-oz.) pkg. Green Giant®
- Frozen Spinach, thawed, well drained
- 1 cup small-curd cottage or ricotta cheese
- 1/2 cup sour cream
- 6 oz. (1 1/2 cups) shredded Monterey Jack cheese
- 12 (6-inch) corn tortillas, heated
- 1 (10-oz.) can Old El Paso® Mild Enchilada Sauce
- Sliced green onions, if desired



1. Heat oven to 375°F. Melt margarine in large skillet over medium-high heat. Add 1/2 cup onions; cook and stir 2 minutes or until crisp-tender. Add spinach; cook 1 minute or until spinach is thoroughly heated, stirring occasionally. Remove from heat. Stir in cottage cheese, sour cream and 1 cup of the cheese.
2. Spoon 1/4 cup filling down center of each tortilla; roll up. Place, seam side down, in ungreased 13x9-inch (3-quart) glass baking dish. Pour enchilada sauce evenly over tortillas; sprinkle with remaining cheese.
3. Bake at 375°F. for 15 to 20 minutes or until bubbly and thoroughly heated. Sprinkle with sliced green onions.

Makes 6 servings

About the cook: This is my fourth year teaching in Gardiner Manor. I enjoy reading, and dancing in my spare time. I also have a fun time chasing after my two-year-old daughter, Marina.

Spicy Fried Tofu

Brian Nava
HS-English 10th & 11th Grade

- Safflower oil for frying
- 2 lb. tofu
- 1 tsp. dill weed
- 1/2 tsp. turmeric
- 1/2 tsp. salt
- 1/2 tsp. sweet basil
- 1/2 tsp. powdered thyme
- 1/2 tsp. ground cumin
- 1/2 to 1/4 tsp. curry
- 2 cloves garlic, pressed or 1 tsp. garlic powder
- 2 to 3 TBS. soy sauce
- 1/4 to 1/3 c. nutritional yeast or Parmesan cheese



First, press tofu by cutting into 1/2 inch slices and firmly patting out the excess water with an absorbent towel. Cut into small cubes. Heat 3 tablespoons oil in a skillet or wok on high heat. Add tofu and sauté for 5 minutes, turning with a spatula. (If more water comes out while sautéing, tip pan and remove it with a baster or a spoon.)

Reduce heat to medium, add turmeric and stir until tofu is yellow all over. Add dill weed, basil, thyme, cumin, salt and curry stirring well between each. Add the garlic and 2 more tablespoons oil to prevent the tofu from sticking. Increase heat and add soy sauce, stirring constantly. Finally add nutritional yeast or Parmesan and mix well; sautéing until golden brown or until cheese melts. Add a bit more soy sauce while it browns, if desired. Good hot or cold.

Serves 4 to 8.

About the cook: I have been teaching for 2 years but I have not been cooking as long.

“Broccoli-Rabe and Gruel Again!”

Randall Kane
HS-Secondary Core

I enjoy the challenge and struggle of trying to get the recommended five vegetables per day into my two preteen girls. I'm sure you do too!

Here is a great way to get it done. I chop and grate a variety of heart-healthy vegetables into a thousand tiny pieces. Let's face it, our kids are right; some veggies really are hard to stomach and swallow—broccoli spears, huge chunks of cauliflower, and everybody's favorite, okra!

But if these and other healthy choices are blended and diced in the food processor and then added to chopped salmon or finely sliced cod or ground turkey and then fried up on the stove, the flavor can't be beat. I have the girls form the mixture into patties, add their own favorite seasonings, and we're ready to bring it to the table. If those vegetables are diced up into really tiny pieces - well, I figure what they don't know won't hurt them!

One day, I tried this chop-and-cut technique with a vegetable lasagna made from scratch. While the water was boiling for the pasta, I crammed garlic and parsley and dill, yellow and green squash, eggplant, onions, shallots, broccoli-rabe, chives, kale, mustard greens, leeks and an assortment of different-colored peppers into the kitchen processor. I even tried to create a white béchamel sauce.

"I'm brilliant," I thought, "surely they will never know they're ingesting vegetables.

It really was terrific...mouth-watering good, in fact. My daughters tasted it, and for a split-second, they sat in judgment like the "demanding one" in the old Columbian coffee TV commercials, "El exigente."

"This is great dad, I hate to admit it, but, you are becoming a good cook," said the older child. I thought I was home free when suddenly, the younger daughter started poking around the noodles and sauce with her fork. "Hold it...wait a minute," she yelled in warning to the other, "IT'S GRUEL! Dad did it again. Don't take another bite!"

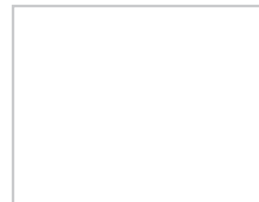
The deep red, green and yellow bits of vegetables were easily detectable against the white sauce.



Chicken And Broccoli

Kathy Fitzpatrick
Mary G. Clarkson-Kindergarten

- 1 TBS oil
- 1 can 10 3/4 oz. Campbell's Cream of Broccoli soup
- 1 lb. boneless skinless chicken thighs or breasts cut into strips
- 3 TBS water
- 1 small onion, chopped
- 1 TBS soy sauce
- 1 green and red pepper, chopped
- hot cooked rice



In a 10-inch skillet on medium-high, heat oil. Cook chicken 1/2 at a time until browned. Add onions and peppers. Cook 5 minutes or until vegetables are tender crisp. Stir in soup, water and soy sauce, heat to boiling. Reduce heat to low cover, simmer 5 minutes or until vegetables are tender. Serve over rice.

Desserts

Peanut Butter Cookies

Denise Yocca

MGC – Reading Teacher

Makes about 4 dozen

- 1 stick of unsalted butter**
- 1 cup of packed light brown sugar**
- 1 large egg**
- ½ tsp. of vanilla extract**
- 1 cup of peanut butter**
- 1 1/2 cups of sifted flour**
- ¼ tsp. salt**
- 1 tsp. baking soda**



Cream together butter and sugar, add egg and vanilla and beat.
Add peanut butter and dry ingredients and add butter mixture.
Beat until smooth.
Chill dough for several hours.
Heat oven to 350 degrees.
Form dough into 1 1/2" balls and press down.
Bake for 10 min. and remove to wire racks to cool.

This recipe was passed down from my mother's side and we make these cookies every Christmas.

About the cook: This is my first year teaching in the Bay Shore District. I enjoy reading and drawing. I hope to teach in Bay Shore for many more years to come.

Nana's Hot Fudge and Ice Cream

Mrs. Bussewitz
MGC - 2nd grade Reading



*Stir together 1 lb. Confectioners sugar
1 cup milk (half can be heavy cream)
*Heat over medium high flame stirring frequently.
When it comes to a rolling boil, add 2 TBS butter,
and reduce heat to a simmer, stirring often. Cook
for about 15 minutes and test to see if it's done
by dropping a spoonful of the chocolate mixture in a cup filled ½ way with an ice
cube and water. If it forms a soft ball at the bottom of the cup, remove pot from
heat.

Add 1 tsp. of vanilla and beat until it begins to get a little thick. You have beaten
it too much if you cannot pour by spoonful over "homemade" vanilla ice cream.
If it gets too stiff, add a little water and return to heat for a little amount of time.

My Grandmother learned to make fudge in France. Every Christmas she
made at least 30 lbs. of fudge for my Grandfather's clients. My son dubbed it
"Nana's Hot Ice Cream".

*About the cook: I have been teaching 23 years, raised a family of three,
traveled to France, Ukraine and the woods and mountains of Maine, N.H. and
Vermont. My family and I enjoy all sorts of music, camping, hiking, books and
movies...and we all treasure our newest member, my granddaughter Zoe
Elise.*

Millionaire's Pie

Julia Burley

MGC – First Grade

- 1 partially baked 10-inch pie shell**
- 1 cup coconut flakes**
- 1 cup semi sweet chocolate chips**
- 1 cup chopped pecans**
- ½ cup brown sugar**
- ¾ cup white sugar**
- Pinch of salt**
- 1 ½ Tbsp. margarine, melted**
- ½ cup light corn syrup**
- ¼ tsp. vanilla**
- 4 eggs, beaten**



1. Preheat oven to 325 deg.
2. Toss together the coconut flakes, chocolate chips, and chopped pecans. Place in pie shell.
3. Mix sugars, salt, and melted margarine.
4. Beat in corn syrup and vanilla to sugar mixture.
5. Gently fold eggs into this mixture.
6. Pour evenly over ingredients in prepared pie shell.
7. Bake 55-65 minutes, or until deep golden brown on top and nearly set in the center.
8. Cool to room temperature.

This pie is *deliciously* rich so you will want to serve small pieces. Enjoy!

About the cook: I started in Bay Shore as a reading teacher at Mary G. Clarkson, and for the past six years I have taught first grade. My husband, Ed, and I are Bay Shore residents, and alumni. We have two teenage daughters attending Bay Shore Schools, Megan (10th) and Amanda (8th). I love to cook and experiment with recipes! My hobbies are playing the flute, reading, and rug hooking. As a family, we enjoy skiing, camping, and hiking.

Cannoli

Peggy Accettella & Laura Glynn
Fifth Avenue-3rd grade

- Purchased cannoli shells**
- 2 c ricotta cheese**
- 3 TBS sugar**
- 1 c heavy cream-whipped**
- 1 ½ tsp pure vanilla extract**
- 2 TBS finely minced candied fruit**
- ½ c tiny semi-sweet chocolate bits**



In a mixing bowl, beat ricotta until light. Fold in sugar, whipped cream, vanilla,
and candied fruit until well blended. Using a narrow knife or spatula, fill cannoli
shells, one end at a time, making sure center is filled. Smooth off the ends and
dip each end into chocolate bits. Serve immediately.

Fill shells just before serving or they will get soggy.

***These are special recipes from our 3rd grade multi-cultural luncheon.

Desserts

Nut Cups

Catherine Peacock
Fifth Avenue-1st grade

To make these, you will need two 12-cup miniature tart pans.

Pastry

1 stick of butter (not margarine)
3 oz cream cheese
1 cup unsifted flour

Make like pie dough, and chill about one hour. When chilled, cut into 24 pieces and press each piece into miniature pastry tins. It should look like 24 tiny pies without filling. Don't pre-bake.

Filling

¾ c brown sugar **1 c pecans, chopped into tiny pieces**
1 egg **1 tsp vanilla**

Using a large spoon, mix ingredients together, then drop filling into each of the 24 pastry cups. Bake at 350 for 20-25 minutes. Remove from pan after cooling 10 minutes.

***Christmas was a magic time at our house in Laurelton, Queens. We faithfully followed the Advent Calendar and made something special on each of the days before Christmas. There were cards to mail, trees to decorate, wreaths to hang, gifts to shop for. Most of all, there were cookies to bake. At our house, Thanksgiving meant pies, lots and lots of them, but Christmas meant cookies. We baked cookies by the dozens, my mother, my four sisters and I, all during the Advent season, and froze them to await Christmas morning.

Our favorite cookie? Nut cups. These were complicated to bake. First you mix the pastry, then chill it at least one hour, then you mix the filling, and then you bake them. Because they took so long, we filled the time singing while we made them. We were serious carolers, my mother, my sisters and I. We sang the classics, *Silent Night*, *The First Noel*, *Carol of the Bells*, *Go Tell It On the Mountain*, *Angels We Have Heard on High*, *What Child is This?* but also more obscure ones. *Oh Sanctissima* (in English and in Latin), *Coventry Carol*, and *Dona Nobis Pacem*. We sang in multi-part harmony, we sang rounds. We are the only people I know of who actually went out in the streets on Christmas evening and went caroling from door to door. In our house we never believed in Santa Claus. Our holiday was too full of fun, of my father and two brothers sneaking cookies and getting caught, of happy secrets, and gifts wrapped in paper carefully saved from the year before, of laughter, and warmth, and good feelings and good smells. We simply had no room for Santa. No need for extras.

Christmas today is different now. My mother died some years ago, as has one of my sisters. My youngest sister is now a Benedictine nun. The rest of us are scattered up and down the eastern seaboard, from Maryland to Massachusetts. We get together for the holidays, but we are no longer close enough to share an activity for everyday of Advent. We are all on low fat, or low carb, or diabetic, or vegan diets. But still every year at Christmas I make nut cups. Just one or two batches is enough to bring back that magic, wonderful delicious Joy of the Season.

About the cook: I teach at Fifth Avenue School. I have two children, ages 16 & 17. Every holiday season, I make these cookies, but alas, no longer go caroling door to door.



Magic Cookie Bars

Carol Bertolino
Fifth Avenue-Music Teachers Grades 1-3

½ c margarine
1 ½ c graham cracker crumbs
1-14 oz can condensed milk
(not evaporated milk)
1-6 oz pkg chocolate chips
1-2 ½ oz pkg flaked coconut
1 c chopped walnuts



Preheat oven to 350. In 13x9 baking pan, melt margarine in oven. Sprinkle crumbs into melted margarine, mix together & press into pan. Pour condensed milk evenly over crumbs. Top with remaining ingredients and press down. Bake for 25-30 minutes until browned lightly. Cool before cutting into squares.

***These are great cookies to make with your children!

About the cook: I have been teaching music for 6 years in Bay Shore. I am married and have a son. I enjoy playing the clarinet in the Nassau Pops Symphony Orchestra.

Nanaimo Bars

Kristina Kluepfel
MGC – CWC 1st grade

Bottom layer:

½ cup butter
¼ cup sugar
1/3 cup cocoa powder (unsweetened)
1 egg beaten
1 ¾ cup graham wafer cracker crumbs
1 cup coconut (shredded)
½ cup walnuts (finely chopped)



Middle layer:

½ cup butter
3 TBS. Cream
2 TBS. Custard powder
2 cups icing sugar

Top layer:

4 oz. Semi sweet chocolate
2 TBS. Butter

Bottom layer:

In a double boiler, melt butter, sugar and cocoa, add egg and cook until thickened. Add crumbs, nuts and coconut. Press into ungreased 9-inch square pan.

Middle layer:

Beat together butter, cream, custard powder and sugar. Spread this over the base. Chill

Top layer:

Melt chocolate with butter, cool slightly. Pour over second layer and chill. When cool, cut into bars.

This is a famous Canadian treat, it comes from a small town named Nanaimo, which is on Vancouver Island in British Columbia. These are the "Black and white" cookies of Canada.

They are very tasty and addictive! Enjoy!

About the cook: This is my eighth year teaching, my fourth in Bay Shore. I have 2 children and another on the way. I am from Canada and thought I would share a tasty recipe with you all!

Spritz Cookies

Penny Klan
MGC Spec. Ed. – Grade 2

2 cups butter
2 cups sugar
2 eggs
2 tsp. Vanilla
5 cups flour



Cream butter and sugar well, add eggs, vanilla and flour. Shape by using a cookie press. Bake on an ungreased cookie sheet in a moderately hot oven, 375 degrees. for 10-12 minutes.

Recipe handed down from my mother Ann.

About the cook: I have been a Brightwaters resident for 25 years, and have been teaching in the Bay Shore Public Schools for the past 17 years. My hobbies are playing the piano, reading and gardening. My daughter attended Bay Shore schools.

Desserts

Almond Crinkles

Lorraine Moreland
MGC – 2nd Grade teacher

¾ cup margarine/butter **½ cup milk**
1 ¼ cup sugar **2 cups flour**
1 egg **1 tsp. Baking powder**
½ tsp. Vanilla **½ tsp. Salt**
½ tsp. Almond extract **¼ tsp. Baking soda**
1 cup shopped almonds



1. Beat margarine with sugar until fluffy.
 2. Beat in egg, vanilla, almond extract, milk
 3. Sift all dry ingredients. Add to creamed mixture a little at a time.
 4. Chill for several hours (2 or 3)
 5. Roll into balls and then roll into chopped almonds (use a regular tsp. for amount to roll)
 6. Place on greased baking sheet. Place 2" apart.
- Bake 350 degrees for 8-10 minutes.
Makes about 4 dozen cookies

This cookie recipe was given to me by my mother, Anna Rizzo. It first appeared in "Clarkson's First Cookie Exchange" back in 1973.

Restaurant suggestion: Mama's Italian Restaurant – opposite Oakdale Train Station on Montauk Highway. Try the 'Seafood Ala Frank Naples'. It is \$15.95 and enough for 2 people. It has calamari, scungilli, and mussels over linguine, white or red sauce. Split the salad. It comes with small Italian bread.

About the cook: Teaching 33 years at MGC. Retiring in June. Plan to see more of the world's peaceful locations.

Ice Box Cake

Heather Kirk
MGC – 2nd/Sp. Ed. Teacher

2 boxes of Nabisco Chocolate Wafer Cookies
1 quart of heavy cream
1 TBS. vanilla
Sugar to taste



- Whip with a blender, heavy cream, vanilla, and sugar until it forms peaks
- Cover top of cookie with cream and begin sticking cookies together (cookie, cream, cookie, cream, etc.)
- Form a log
- Cover the log with cream
- Crush a cookie and sprinkle it on top of the log
- Put log in freezer for 2-4 hours
- Before serving, put in refrigerator for about 15—30 minutes
- Serve – Slice on a diagonal

Maple Flavor Pumpkin Pie

Melissa Sengia
Middle School-8th grade math

Crust:
1 pkg Pie crust (15 oz)
1 t Flour

Filling:
½ c Sugar
1 t Cinnamon
½ t Salt
¼ c Raisins
¼ c Chopped pecans
2 cans Pumpkin filling (16 oz)
1 ½ c Evaporated milk
1 t Maple flavor
2 Eggs, slightly beaten

Topping:
1 c Whipping cream
2 T Powdered sugar
½ t Maple flavor
Pecan halves



Prepare pie crust, according to package directions, for one crust pie. Refrigerate remaining pie crust for later use. Heat oven to 425 degrees. Place prepared crust into a 10" tart pan with removable or a 9" pie pan. Press in bottom and up sides of pan. Trim edges, if necessary.

In a large bowl, combine all filling ingredients; blend well. Carefully, pour into pie crust lined pan. Bake for 40 to 50 minutes or until knife inserted in center comes out clean. Cool. In a small bowl, beat cream until soft peaks form. Blend in powdered sugar and maple flavor, -beat until stiff peaks form. Spoon or pipe over filling. Garnish with pecan halves. Store in refrigerator.

About the cook: I have been teaching for 3 years. I love to walk and run. I am slowly but surely trying to master cooking!

Peanut Butter Cookies

Peggy Accettella & Laura Glynn
Fifth Avenue-3rd grade

½ c margarine
½ c granulated sugar
½ brown sugar
½ c peanut butter
1 ¼ c flour
½ tsp baking powder
1 egg
¾ tsp baking soda



Preheat oven to 375.

1. Cream margarine and both sugars together in a large bowl.
2. Stir in egg and peanut butter.
3. Sift flour, baking powder, and baking soda together in a medium bowl.
4. Stir dry ingredients into moist mixture slowly.
5. Chill dough for 2 hours.
6. Roll dough into 1 ¼" dough balls.
7. Place 3" apart on ungreased cookie sheet.
8. Flatten crisscross style with fork dipped in flour.

Bake for 10-12 minutes. Makes at least 2 dozen.

***These are special recipes from our 3rd grade multi-cultural luncheon.

Desserts

Vanilla Balls

Donna D'Ambrosio
MGC – K

- 2 sticks butter**
- ½ cup sugar**
- 2 cups flour**
- 1 cup finely chopped nuts**

Mix butter and sugar, add flour and nuts (these must be chopped or ground into a powder). Roll dough into small balls. Bake in 325 deg. oven for about 10 minutes or until slightly brown. Shake cookies in a bag of confectioners sugar to coat.



Sour Cream Cake

Doreen Schultz
Mary G. Clarkson-Library Media Specialist

- ¼ lb margarine**
- 1 c sugar**
- 2 eggs**
- ½ pt sour cream**
- 1 tsp vanilla**
- 2 c flour**
- 1 tsp baking powder**
- 1 tsp baking soda**
- ¼ tsp salt**

Topping:

- ½ c walnuts**
- ¼ c chocolate chips**
- ¼ c sugar**
- 1 tsp cinnamon**

Mix in this order: margarine, sugar, eggs, sour cream, and vanilla. Add sifted flour, baking powder, baking soda, and salt. In separate bowl, mix nuts, chips, sugar, and cinnamon. Spoon half of batter into greased tube pan; cover with half nut mixture; repeat. Bake at 325-350 for 40-45 minutes.

***Even though it's really not a Christmas recipe, my family has always made this cake for the holiday season. It's wonderful for Christmas breakfast.

About the cook: I have been teaching in MGC for 7 years. I live in East Islip with my two children, 2 dogs, and 2 rabbits. I love to read in my spare time.



Irish Pound Cake

Rosemary Swank
M. G. Clarkson – Special Ed. 2nd. Grade

Ingredients:

- 3 cups of sugar**
- 3 cups of flour**
- 2 sticks of butter**
- 6 eggs**
- ½ pint of heavy cream**
- 1 tsp. Vanilla**

Cream sugar with butter. Add eggs one at a time. Mix in flour a small amount, alternating with heavy cream. Add flavorings. Pour in greased Bundt Pan. Bake 325 degrees for 1 – 1½ hours.



Ultimate Crumb Cake

Joseph Flick
Mary G. Clarkson/Brook Avenue-2nd grade Math

- 1 pkg yellow cake mix (plus ingredients on box)**
- 1 stick melted butter**
- 1 c flour**
- 1 1/3 c sugar**
- 3 TBS cinnamon**
- 3 TBS vanilla**
- powdered sugar**

Preheat oven to 350. Prepare yellow cake as directed on package. Put in a lasagna pan. Bake for 17 minutes. Mix other ingredients with your hands (be careful, melted butter will be hot). Crumble on cake with fingers. Be sure topping is spread evenly. Bake another 17 minutes or until done. Cool cake. Sprinkle with powdered sugar just before serving.

***Crumb cake is very easy to bake. It can be baked for any special occasion or just for enjoyment!

About the cook: I have been teaching in Bay Shore for 2 years and taught in Copiague for 1 year (6th grade). My hobbies are playing soccer, coaching soccer & lacrosse, and traveling (especially to see baseball stadiums).



Desserts

Sue's Fabulous Cookies

Marilyn LaPenta
Brook Avenue-1st grade

- 2 sticks unsalted butter**
- 1 c light brown sugar**
- 12 whole graham crackers**
- 1 c pecans coarsely chopped**
- 2 c chocolate chips**



Break up graham crackers into quarters. Place close together on ungreased cookie sheet. Melt butter in frying pan on stove. Add sugar. Boil for 3 minutes, stirring. Pour mixture over crackers. Sprinkle nuts on top. Bake at 350 for 10 minutes. Sprinkle chocolate chips on top. Wait 1-2 minutes, then spread like icing. Cool. Break into pieces. Tastes great at room temperature or right out of the freezer!

***These delicious candy cookies I first tasted at my sister's home on the Cape. One of her friends gave her the recipe and knowing how I like simple, fast, delicious cookies, she knew I'd love it!

About the cook: I have been teaching 20 years, 18 years in Bay Shore. I took 13 years from teaching to be home with my 3 children. During that time I created and wrote many teacher's resource kits for publishers in the city, my favorite being the Macmillan Sing and Learn Record program for grades N-2 which is now on CD. I am retiring this June and look forward to spending more time playing the cello and piano, playing tennis, skiing and enjoying my family.

Coffee Cake

Pat Zick
MGC – Art teacher

Preheat oven to 350 deg.

1 yellow cake mix (any kind)

Topping:

1 stick butter (softened)

1 cup flour

1 cup brown sugar (packed)



Grease and flour a 1" X 15" X 17" pan.

Mix cake mix ingredients in electric mixer as directed on box.

Place in 350 deg. oven for 7 minutes.

In a large bowl, cut together the butter, flour and brown sugar until crumbly.

After 7 minutes, remove batter from oven.

Sprinkle all topping over batter.

Place back in oven for 23 more minutes.

Cut into squares when cool.

About the cook: Pat is an art teacher at Mary G. Clarkson. She has 11 years in the Bay Shore District. Pat has 3 children, Michael – 23, Heather – 21, and Tommy – 17.

Kay's Cookies

Renee Calta
Brook Avenue-1st grade Dual Language

- 2 c flour**
- 2 sticks of butter**
- 1/2 c sugar**
- 2 egg yolks**



Hand mix. Roll into a small ball. Make thumbprint into cookie. Fill with jam. Bake at 350 for 25-30 minutes.

***These were my grandmother's favorite cookies.

About the cook: I am a 2nd year teacher who loves reading, sailing, boating, and making my grandmother's favorite cookies.

Banana Chocolate Pudding Cake

Janine DiDonna
Brook Avenue-2nd grade

3/4 c cake flour

1/3 c nonfat dry milk powder

1 envelope chocolate pudding mix

1 tsp baking powder

4 eggs, separated

1 TBS lemon juice

2 TBS sugar

1/2 c evaporated milk

1/2 tsp vanilla

1 dash salt

1/2 c thawed Cool Whip

2 medium bananas



1. Preheat oven to 350. Line bottom of 8x8x2 pan with wax paper; spray sides with Pam.
2. Onto wax paper, sift together flour, dry milk, pudding mix, and baking powder; set aside.
3. In large mixing bowl, combine egg yolks and sugar; using electric mixer, beat 2 minutes. Alternating ingredients, gradually beat in pudding mixture and milk; add vanilla. Beat a med-high until mixture is combined.
4. In separate bowl, using clean beaters, beat egg whites with salt until stiff peaks form. Gently stir 1/4 of beaten egg whites into batter; carefully fold in remaining egg whites.
5. Pour batter in baking pan. Bake 25-30 minutes until cake tester comes out clean.
6. Let cake cool 5 minutes. Remove from pan. Set on wire rack to cool.
7. Remove wax paper from cooled cake; transfer cake to serving platter and spread top with Cool Whip. Peel and slice bananas; transfer slices to small bowl, add lemon juice, and toss gently. Decoratively arrange banana slices over whipped topping. To serve, cut cake into 8 equal pieces.

Makes 6 servings.

About the cook: This is my 2nd year teaching! I love it! I love to read and dance!

Desserts

Godiva Ultimate Chocolate Layer Cake

Janine DiDonna
Brook Avenue-2nd grade

Buttercream:

- 1 c. unsalted butter-softened
- 2 c confectioner's sugar-sifted
- 1 c cocoa powder-sifted
- 1/3 c Godiva liqueur

Cake:

- 2 c flour-sifted
- 1 tsp baking soda
- ¼ tsp salt
- 6 oz unsalted butter
- 1 1/3 c sugar
- 3 large eggs
- 3 oz unsweetened baking chocolate-melted
- 1 c buttermilk
- 1 c Godiva liqueur-divided shaved chocolate



For the buttercream, cream the butter until smooth. Sift the sugar and cocoa powder over the butter, add 1/3 cup Godiva Liqueur, and slowly mix until smooth.

For the cake, sift together the flour, baking soda, and salt; set aside. Cream the butter and sugar and add the eggs one at a time, beating after each addition. On low speed, stir in the chocolate and gradually add the milk and 1/2 cup Godiva Liqueur; beat until smooth. Divide the batter among three greased and floured 9-inch cake pans. Bake in preheated 375-degree oven for 25 minutes until a toothpick inserted in the middle comes out clean. Remove from the oven and cool in the pans for 10 minutes, then invert onto a rack to completely cool. Chill the layers in the freezer for about 30 minutes, until firm. To assemble the cake, remove the cake layers from the freezer and brush with the remaining Godiva Liqueur before spreading 3/4 cup of buttercream between each layer. Spread the remaining buttercream over the top and sides of the cake, which has been placed on a serving plate. Serve immediately, or refrigerate if necessary. If refrigerating, remove 1 hour prior to serving. Garnish with shaved chocolate. Serves twelve.

About the cook: This is my 2nd year teaching! I love it! I love to read and dance!

Impossible Cheesecake

Kathleen Hulse
Brook Avenue-2nd grade

Combine in food processor or blender.

Mix 15 seconds on high.

- ¾ c milk
- 2 tsp vanilla
- 2 eggs
- 1 c sugar
- ½ c Bisquick



Add 16 oz. cream cheese, softened and cut into small cubes. Blend on high for 2 minutes. Pour into greased 9" deep dish pie plate. Bake at 350 until center is firm, about 40-45 minutes. Cool.

Make topping of 1 c sour cream, 2 TBS sugar, and 2 tsp vanilla. Spread topping carefully over top of cheesecake. Serve chilled, topped with fruit or plain.

About the cook: I am a second grade teacher at Brook Avenue School. I have been teaching for fourteen years. I love working here in Bay Shore. Besides teaching, I enjoy playing soccer, reading, gardening, and going to the beach. I have a cat named Midnight who loves to scamper around the back yard.

Chocolate Mousse

Kathleen Hulse
Brook Avenue-2nd grade

6 eggs-separate yolks and whites

- 1 bag chocolate chips
- 1 pt heavy cream
- 2 bags Milano cookies
- 1 stick margarine



Melt chocolate with margarine in a double boiler.

Remove from heat, beat in 1 yolk at a time 25 beat per yolk. Beat egg whites until stiff. Fold into mixture. Beat cream until really thick (like whipped cream). Fold into mixture. Put cookies in dish. Place in refrigerator for several hours.

About the cook: I am a second grade teacher at Brook Avenue School. I have been teaching for fourteen years. I love working here in Bay Shore. Besides teaching, I enjoy playing soccer, reading, gardening, and going to the beach. I have a cat named Midnight who loves to scamper around the back yard. I hope you enjoy this melt in your mouth recipe.

Apricot Angels (cookies)

Suzanne Callis
Brook Avenue-2nd grade

- 1 c butter, softened
- 1-8 oz pkg cream cheese
- 2 c sugar
- 2 c flour
- 1 c chopped dried apricots
- 1 c white chocolate chips



Heat oven to 325. In a large bowl, cream butter and cream cheese well. Add sugar and beat until fluffy (3 minutes). Slowly stir in flour and add apricots and chips. Drop by teaspoonfuls into ungreased pan. Bake 12-15 minutes.

About the cook: I have been teaching for 10 years. I have 2 children and I enjoy traveling, reading and the outdoors.

Desserts

Each year, at Thanksgiving, Gardiner Manor 4th graders take out their measuring cups and mixing bowls to prepare pies for St. Patrick's Food Pantry. With the help of the kitchen staff each pie is baked to perfection. Naturally, they also take the time to taste each of these delectable treats and insist they are the best ever! Recipes were adapted from the McCall's Cook Book and Thanksgiving Recipe.com.

PEAR PIE

2 piecrusts

Filling:

1 large can of pears (drained)

1 cup white sugar

1 cup brown sugar

2 tsp cinnamon

½ cup flour

2 TBS butter

1 small box raisins

DIRECTIONS:

1. Drain the juice from the pears and place them in a large mixing bowl
2. Add the remaining ingredients to the bowl
3. Stir gently
4. Pour the filling into one pie crust
5. Place the 2nd crust on top, crimp the edges of the crust together and sprinkle with sugar
6. Puncture the top crust to allow for venting
7. Bake 15 minutes at 450° F, reduce heat to 350° F and continue baking for 45 minutes more, until the crust is golden brown.
8. Cool on a wire rack and serve garnished with vanilla ice cream

APPLE PIE

Pastry for a double crust pie

FILLING:

2 pounds Macintosh or Granny Smith apples

1 cup white sugar

½ cup free flowing brown sugar

2 tsp ground cinnamon

½ cup all-purpose flour

2 TBS butter

Additional sugar for sprinkling

DIRECTIONS

1. Peel and slice apples. Toss with sugar, cinnamon, and flour. Set aside.
2. Pour the filling mixture into the piecrust and dot with butter.
3. Place the second crust on top and crimp the edges together
4. Sprinkle sugar on top of the crust and puncture with a fork so the pie will vent.
5. Bake 15 minutes at 450° F, reduce heat to 350° F and continue baking for 45 minutes more, until the crust is golden brown.
6. Cool on a wire rack and serve topped with ice cream

PEACH PIE

Pastry for a double crust pie

FILLING:

2 large cans peaches (29 oz.), drained

OR 6 cups thinly sliced, pared ripe peaches (approx. 2 ½ lbs)

1 tsp lemon juice

¾ cp light-brown sugar

2 TBS. flour

¼ tsp salt

¼ tsp cinnamon

DIRECTIONS:

1. Pour drained peaches into large mixing bowl and sprinkle with lemon juice
2. Combine the dry ingredients in a small mixing bowl
3. Sprinkle the dry ingredients over the peaches and mix gently
4. Turn the mixture into the pastry shell and cover with the 2nd crust
5. Crimp the edges together and puncture the top with a fork
6. Bake 15 minutes at 450° F, reduce heat to 350° F and continue baking for 45 minutes more, until the crust is golden brown.
7. Let cool and serve topped with vanilla ice cream.

PUMPKIN PIE

1 pastry shell

FILLING:

1 can (1lb) pumpkin pie filling

2 eggs slightly beaten

¾ cp sugar

1 ½ tsp cinnamon

½ tsp nutmeg

½ tsp ginger

¼ tsp allspice

¼ tsp cloves

½ tsp salt

2 cans (6oz) evaporated milk

DIRECTIONS

1. In a large bowl combine eggs, sugar, spices, salt, pumpkin and evaporated milk.
2. Stir with a wooden spoon until mixture is smooth
3. Pour into pie shell
4. Bake 55- 60 minutes at 440° F or until tip of sharp knife inserted in center comes out clear
5. Let cool on wire rack. Serve garnished with whipped cream.

Desserts

Impossible Pie (Coconut Custard)

Vicki Troise

Middle School-Reading Specialist/Mentor for 1st year teachers

- 4 eggs
- 2 c milk
- 1 tsp vanilla
- ½ c margarine
- ½ c sugar
- ½ c Bisquick mix
- ½ c coconut



Blend all ingredients together in blender for 2 minutes. Pour into buttered and floured pie plate. Bake at 350 for 45 minutes. Pie is done when knife inserted in the middle comes out clean. Chill 3 hours before serving.

***This recipe is very quick and easy and needs to be made ahead of time.

About the cook: I am a reading specialist at the Middle School and mentor for first year teachers. I have 4 children and 2 adorable granddaughters.

Snickerdoodles

Michelle Weilbacher

Middle School-7th grade math

- 1 c margarine
- 1 ½ c sugar
- 2 eggs
- 2 ¾ c flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 2 TBS sugar
- 1 ½ tsp cinnamon



Mix margarine, 1 ½ c sugar, eggs, flour, cream of tartar, and baking soda. Mix thoroughly. Chill dough, preferably overnight. Roll dough into balls (walnut size). Roll balls into mixture of: 2 TBS sugar and 1 ½ tsp cinnamon. Place balls about 2 inches apart on an ungreased cookie sheet. Bake at 400 for 8-10 minutes, until lightly browned, but soft.

**Snickerdoodles are a wonderfully light cookie. My grandmother, Flo Oman, made these cookies for years. These were her signature cookies. This recipe is in memory of her.

Grandma's Peach Cobbler

Phaeryn Phillips

Middle School-Science 6th grade

- 4 c peeled, sliced peaches
- 2 c sugar, divided
- ½ c water
- 8 TBS butter
- 1 ½ c self-rising flour
- 1 ½ c milk



Preheat oven to 350. Combine the peaches, 1 cup of sugar, and water in a saucepan and mix well. Bring to a boil and simmer for 10 minutes. Remove from heat.

Put the butter in a deep baking dish and place in oven to melt.

Mix remaining 1 cup sugar, flour, and milk slowly to prevent clumping. Pour mixture over melted butter. Do not stir. Spoon fruit on top, gently pouring in syrup. Batter will rise to top during baking. Bake for a total of 30 to 45 minutes.

For topping:

- 1 c all-purpose flour
- ½ c firmly packed brown sugar
- ¾ stick (6 TBS) unsalted butter, softened
- ¾ tsp cinnamon

Make the topping: In a food processor combine the flour, the brown sugar, the butter and the cinnamon and pulse the motor until the topping is combined well and crumbly.

To serve, scoop onto a plate and serve with your choice of whipped cream or vanilla ice cream.

***I used to visit my grandmother in California each summer. She I would pick the biggest fresh peaches off the tree in her backyard. I have yet to duplicate how great her cobbler used to be.

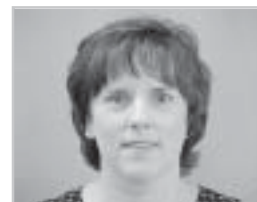
About the cook: I have been teaching in Bay Shore for 5 years. I grew up in Bay Shore and graduated from Bay Shore High School. I am happy to be working in such a great district!

Cinnamon Swirl Bread

Lori Anne Squillacioti

Middle School – 6th Grade CWC

- 6¾ – 7 ¼ cups all-purpose flour
- 2 packages active dry yeast
- 2 cups milk
- ¼ cup sugar
- ¼ cup butter or margarine
- 2 tsp. salt
- 2 eggs



In large mixer bowl combine 3 cups of the flour and the yeast. In saucepan heat milk, sugar, butter, and salt just till warm, and butter is almost melted; stir constantly. Add to flour mixture; add eggs.

Beat 3 minutes at high speed. Stir in 3 cups flour with a spoon. Turn out onto lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6-8 minutes total). Shape into a ball, place in lightly greased bowl; turn once to grease surface. Cover; let rise in warm place till double (about 1 ¼ hours). PUNCH DOWN; divide dough in half. Cover; let rest 10 minutes. Roll each half of dough into a 15x7 inch rectangle. Brush entire surface lightly with water.

Combine ½ cup sugar and 2 tsp. ground cinnamon; sprinkle half the sugar mixture over each rectangle. Beginning with narrow end, roll up jelly-roll-style; seal edge and ends. Place, sealed edges down, in greased loaf pans.

Cover; let rise till nearly double (35-40 minutes).

Bake in 375 degree oven for 35 – 40 minutes, or till done, covering with foil the last 15 minutes to prevent overbrowning.

Remove from pans; cool on wire rack.

Makes 2 loaves.

I have been making this bread for the holidays since getting married over 20 years ago. Many of my friends now make it. It is great plain, toasted with butter and as French Toast!

About the cook: This is my third year teaching. Previously, I taught in Brooklyn and Amityville. I love it here at Bay Shore! My three sons are 15, 16 and 19 years old. My favorite place to relax with my family is at Robert Moses Beach!

Desserts

Butterscotch Thins

Ranae Spinelle

Middle School-Home & Career Skills Teacher Grades 7 & 8

- 1 1/3 c sifted all-purpose flour**
- 3/4 tsp baking soda**
- 1 stick butter, cut into 4 or 5 pieces**
- 6 oz (1 cup) butterscotch morsels**
- 2/3 c light brown sugar, firmly packed**
- 3/4 tsp vanilla extract**
- 1 egg**
- 1/3 c pecans, finely cut**

Sift together the flour and baking soda and set aside. Place the butter and butterscotch morsels in top of a small double boiler over hot water on moderate heat. Cover and cook for a few minutes until partially melted. Then uncover and stir (on the heat) until completely melted. The mixture will not be amalgamated; the butter will be a layer over the morsels. However, both must be completely melted.

Transfer the butterscotch mixture to the small bowl of an electric mixer and beat until smooth. Add the sugar, egg, vanilla, and beat again until very smooth. On low speed gradually add the sifted dry ingredients and then the nuts, scraping the bowl with a rubber spatula and beating only until well incorporated.

The dough will be soft. Place it, in the mixing bowl, in the refrigerator only until it is firm enough to shape. It will probably take less than half an hour; do not leave it much longer than that or it will become too stiff.

Tear off a piece of wax paper about 16 inches long. Spoon the dough lengthwise down the center of the paper in a heavy strip about 10 to 11 inches long. Fold the long sides of the paper up against the dough, and with your hands, press against the paper to shape the dough into a long roll or an oblong 12 inches long. Wrap the dough in the wax paper. Slide a cookie sheet under it and transfer to the freezer or refrigerator until very firm.

Adjust two racks to divide the oven into thirds and preheat to 375. Cut aluminum foil to fit cookie sheets.

Unwrap the dough and replace it on the wax paper. With a sharp knife cut the dough into very thin slices-1/8 inch, no more. Place the cookies 1 1/2 inches apart on the cut aluminum foil.

Slide cookie sheets under the foil and bake the cookies for about 6 to 8 minutes, until they are well browned. Reverse the sheets top to bottom and front to back to insure even browning. Wait for the cookies to rise and flatten. You may want to under bake so cookies are soft and chewy. Cool for 1/2 hour.

***I make these cookies for the holidays every year. They are a hit.

About the cook: I have been teaching for 2 1/2 years. I have an AA in food and nutrition. I have a BA in Dietetics. I love to cook and bake. I enjoy traveling, biking, and hiking.

Smoke Salmon & Sour Cream Frittata

Chris Cowan

Middle School-Math

- 16 oz fat-free egg substitute**
- 1/2 cup fat-free sour cream**
- 1/4 tsp table salt**
- 1/4 tsp black pepper**
- 4 oz smoked salmon, diced**
- 2 TBS capers, drained**
- 2 TBS chives, fresh, chopped**
- 1 serving olive oil cooking spray**
- (5 one-second sprays per serving)**



1. Preheat broiler.
2. Whisk together egg substitute, sour cream, salt and pepper in a large bowl; stir in salmon, capers and chives.
3. Coat a large ovenproof skillet with cooking spray and set pan over medium heat. When pan is hot, add egg mixture and cook until mostly set but still runny on the surface, about 5 to 6 minutes. (Note: Using a spatula, frequently lift the mixture from the sides of pan to allow uncooked eggs to run to the bottom.)
4. Place skillet under broiler until golden on top, about 1 to 2 minutes. Slice into 4 pieces and serve. (Note: If you do not have an ovenproof skillet, cover the handle of your skillet with aluminum foil before broiling.)

Raspberry Squares

Karen Carrier

Fifth Avenue-Physical Education Teacher Grades 1-3

- 2 1/4 c flour**
- 2 sticks butter (melted)**
- 1 egg**
- 1 c sugar**
- 10 1/2 oz jar raspberry preserves**



Preheat oven to 350. Grease 13x9 pan.

Mix butter and sugar. Mix flour and egg well.

Put aside one cup of batter. Spread rest on bottom and partially up the sides of pan. Spread preserves evenly over bottom layer. Crumble remaining batter on top. Cook 25-40 minutes. Cool. Sprinkle with sugar and slice into bars.

About the cook: I have been teaching for 31 years in Bay Shore physical education at Fifth Avenue. Yes I am retiring!

Pumpkin Pie

Vicki Troise

Middle School-Reading Specialist/Mentor for 1st year teachers

- 3 c canned pumpkin**
- 1 c sugar**
- 1 tsp salt**
- 1 tsp nutmeg**
- 1 tsp cinnamon**
- 1 tsp ginger**
- 1/4 tsp ground cloves and allspice**



Mix well. Beat 4 eggs with 1/4 cup melted butter. Mix well and pour into a 10" pastry shell. Bake 10 minutes at 450 and decrease to 350 and bake for 40 minutes. Pie is set when knife is inserted in the middle and comes out clean.

***This recipe came from my sister. My children love it and enjoy it all through the year.

About the cook: I am a reading specialist at the Middle School and mentor for first year teachers. I have 4 children and 2 adorable granddaughters.

Desserts

White Brittle

Karen Carrier

Fifth Avenue-Physical Education Teacher Grades 1-3

Lg. box Rice Chex
Lg. bag pretzel sticks
Lg. jar dry roasted peanuts
3 lb white chocolate



Mix dry ingredients together in large (spaghetti) pot. Melt chocolate. Pour over mixture and stir until covered (coated). Spread mixture (in thin layer) on wax paper. Break up when it hardens and store tightly. M & M's make a nice garnish!

***Makes a lot...satisfies cravings!

About the cook: I have been teaching for 31 years in Bay Shore physical education at Fifth Avenue. Yes I am retiring!

Pretzels

Vicki Troise

Middle School-Reading Specialist/Mentor for 1st year teachers

2 pkg dry yeast
1 ½ c warm water

Mix in bowl with the water placed there first.

Add:
2 TBS sugar
1 tsp salt
4 c flour

Mix all together. Knead on floured surface, let rise 15 minutes. Cut and shape. Bake on cookie sheet at 425 for 15 minutes.

***My children enjoyed making pretzels in the shapes of their names. Now my granddaughter is learning the pretzel alphabet.

About the cook: I am a reading specialist at the Middle School and mentor for first year teachers. I have 4 children and 2 adorable granddaughters.



Norwegian Berlinerkranser

(Holiday Cookie)

Karen Bergendorff

GM – 5th grade classroom teacher

2¼ cups all purpose flour
1 cup cold butter (sweet) cut into pieces
2 hard boiled egg yolks
2 raw egg yolks
2/3 cup sugar



Heat oven to 350 degrees.

Place flour in bowl, cut in butter until mixture resembles coarse crumbs. Place hard boiled egg yolks and raw egg yolks in medium bowl. Beat at medium speed until well mixed (1-2 minutes). Add sugar, continue beating until mixture is thickened (3-4 minutes). Stir in flour mixture by hand until dough begins to form.

Turn dough out onto very lightly floured surface. Knead to form soft dough (30 seconds to 1 minute).

Divide dough into 8 equal pieces. Roll each piece into a 9 inch log using floured hands. Cut each log into 6 pieces; roll each piece into 5 inch length.

Shape each piece into a circle, overlapping ½ inch of each end. (Looks like wreath). Glaze with egg white.

Place each cookie 2 inches apart onto greased cookie sheet.

Bake for 9-12 minutes or until edges just begin to brown.

Cool 2 minutes before removing from cookie sheet.

This recipe was passed down to me from my paternal grandmother, who came through Ellis Island as an immigrant from Norway.

About the cook: I teach fifth grade at Gardiner Manor School. I have two sons in college and a daughter who will graduate from Bay Shore High School in June 2004. In my spare time I love to read and quilt blankets.

Chocolate Chip Cheesecake

Darlene Darch

Gardiner Manor-Library Media Specialist

1 ½ c finely chopped Oreo cookies
1 ¼ c butter, melted
3-8 oz pkgs cream cheese, softened
14 oz can of Eagle Brand Sweetened Condensed Milk (not evaporated)
3 eggs
2 tsp vanilla extract
1 c mini chocolate chips
1 tsp flour



Preheat oven to 300. Combine crumbs and butter. Pat firmly on bottom of 9" springform pan. In large mixing bowl, beat cheese until fluffy. Add Eagle Brand, beat until smooth. Add eggs and vanilla, mix well. In small bowl, toss together ½ c chips with flour to coat. Stir into cheese mixture. Pour into pan. Sprinkle remaining chips evenly over top. Bake 1 hour or until cake springs back when lightly touched. Cool to room temperature. Chill. Remove side of pan. Refrigerate leftovers.

About the cook: I have been the librarian at Gardiner Manor School for 15 years. I have 2 sons, Brian & Matthew. My favorite hobby is playing tennis.

Desserts

Cinnamon-Nut Squares

Kathy Goodwin
South Country-4th grade

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg, separated
- 2 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup finely chopped pecans, filberts or unblanched almonds (4 oz package)



Cream butter; gradually add sugar and continue creaming until light and fluffy. Add egg yolk, flour, cinnamon and salt and mix well. Spread in buttered 15 x 10 x 1-inch pan. Brush with lightly beaten egg whites and sprinkle with nuts, then press nuts into surface. Bake in preheated slow oven (300°F.) about 50 minutes. Cut in 48 squares while still hot. Store airtight in cool place.

About the cook: This is my 3rd year of teaching. My husband, Clint, and I enjoy sailing with our son, Matthew. I enjoy cooking, especially baking.

Lemonade Pie

Anne Boccio
Fifth Avenue-2nd grade

- 1 baked pie shell
- 1-6 oz can lemonade
- 1 large Cool Whip
- 1 small can sweetened condensed milk
- 1 tsp lemon extract
- 1 TBS lemon rind
- yellow food coloring



Mix all ingredients together using a gentle folding motion. Empty into baked pie shell. Refrigerate for 1 hour. Garnish with lemon rind.

***This recipe was given to me by my sister-in-law. My daughter won second place in a contest with it.

About the cook: I have been teaching for 15 years. I have 2 children and a beautiful grandson.

Mrs. "C's" Cheese Cake

Laura Glynn
Fifth Avenue

- 3 lbs ricotta cheese-strained
- 12 eggs
- 1/2 pint heavy cream
- 1 can evaporate milk
- 1 shot of whiskey
- 1 c sugar



Preheat oven to 350. Mix all ingredients. Use a 12" deep pan. Bake uncovered 1 1/2 to 2 hours until not liquid in center. Turn oven off and leave in oven for 1 hour. Chill & serve the next day (it's better after it sits).

Pineapple Angel Food

Linda Rilke
Fifth Avenue-2nd grade

- 1 pkg angel food (instant)
- 1-20 oz can crushed pineapple



Mix together. Spray a 9x12 pan with PAM. Pour into pan. Bake at 350 for 25 minutes on the lower rack.

***This is a great fat-free recipe! Quick and easy.

About the cook: I have been a teacher at Fifth Avenue for 17 years. I enjoy decorating, swimming, and crocheting.

Desserts

Diane's Walnut Balls

Diane Russo
Fifth Avenue

- 1 c butter
- 1/3 c sugar
- 2 c flour
- 1 TBS vanilla
- 1 c walnuts



Cream butter and sugar, add vanilla. Mix 1 c flour with nuts (well chopped). Add to mixture. Mix dough. Press dough together. Break off small pieces and roll into balls. Bake on ungreased cookie sheet 12-15 minutes or until slightly browned on bottom. Remove from pan and roll in sugar.

Brownies

Jon Nelson
High School – 10th and 12th grade English

- 2 eggs
- 1 cup sugar
- 1/2 cup melted butter
- 1 tsp. Vanilla
- 2 squares unsweetened chocolate, melted
- 3/4 cup flour
- 1/4 tsp. Baking powder
- Pinch of salt
- Chopped nuts, optional



1. Mix in order given
2. Bake at 350 deg. for 20 minutes

This recipe was passed down to us from my mother. Beyond that, I don't know its' history. The brownies are "fudgier" than the ones out of a box. Even better still, they are a breeze to make. (Unsweetened chocolate squares are available in the aisle with other baking goods.)

About the cook: Mr. Nelson is in his tenth year of teaching English. He teaches sophomore Humanities, AP Literature and composition, and creative nonfiction. In his spare time, which is rare these days, he enjoys reading novels, writing poetry, and, occasionally, reading his work at local open mic poetry events.

Mom's Raspberry Jello Mold

Lois Kenny
South Country-Special Education

- 2 boxes raspberry jello
- 1 can crushed pineapple (with juice)
- 1 container sour cream
- 1 can whole berry cranberries
- 1 3/4 c water



1. Dissolve jello and water in a pot on the stove.
2. Add pineapple and cranberries.
3. Mix and remove from heat.
4. Spoon 1/2 jello mixture into a pretty glass bowl.
5. Refrigerate until firm.
6. Spread sour cream on jello.
7. Spoon the rest of the jello on top
8. Refrigerate until firm.
9. Enjoy!

This is best when made the day before you need it.

***Mom was a wonderful baker and loved to entertain. Everyone always love this jello mold. Hope you do too!

About the cook: I have enjoyed working with special children for the last 31 years. As a I retire this June, I will always thinks about all the wonderful experiences I have had at my other home, South Country, and all the people I love there.

Dottie's Crumble Cake

Kathleen Goldin
SHS – CTE Teacher

- 1 cup sugar
- 1 cup flour
- 1 tsp. baking powder
- 1 egg, beaten
- Squirt of lemon juice
- 1 can blueberry filling
- 1 stick melted butter



Pour pie filling into a 9 inch square pan. Squirt with lemon juice. In a medium bowl, mix the dry ingredients and egg until crumbs form. Cover filling. Drizzle melted butter on top of crumbs and bake 350 deg. for 40-60 minutes until golden brown.

About the cook: Business teacher at BSHS for 15 years. Live in Brightwaters. Have 4 children who love to eat this warm out of the oven with vanilla ice cream on top. A family favorite!

Desserts

Brownies

Rose Cerniglia

HS – 11th Grade CWC/Teacher

½ cup unsalted butter (cut into 4 pieces)
3 oz. Unsweetened chocolate, finely chopped
1 cup sugar
Pinch of salt
2 eggs (room temp)
1 tsp. vanilla extract
¾ cup cake flour, sifted
¾ cup semisweet chocolate chips, peanut butter chips, or white chocolate chips

Preheat oven to 350 degrees

Lightly grease 8 inch square glass baking dish or metal pan.

In a saucepan over low heat, combine the butter and chopped unsweetened chocolate, heat, stirring often, until melted, about 4 minutes.

Remove from heat and, using a wooden spoon, stir in sugar and salt.

Add eggs and vanilla and stir until well blended.

Sprinkle the sifted flour over the mixture and stir until just blended.

Stir in chips if using.

Pour the batter into the prepared dish and spread evenly, smoothing the top. Bake the brownies until a toothpick inserted into the center comes out almost completely clean, about 30 minutes, or about 5 minutes longer if using a metal pan. Do not over bake.

Transfer the pan to a wire rack to cool completely before cutting into 2 ½ inch squares.

Makes 9 large bars.

Williams-Sonoma cookie cookbook!

About the cook: This is my third year of teaching. I am getting married in July.

Crème de Menthe Brownies

Laura Duncan

South Country-5th grade

First layer:

1 c sugar
4 eggs
1 c flour
½ tsp salt
½ c butter
16 oz can Hershey's chocolate syrup

Mix and bake 350 in a 9x13 pan for 30 minutes (grease bottom of pan).

Cool.

Second layer:

2 c powdered sugar
4 TBS green crème de menthes
½ c butter

Spread on cooled cake layer. Refrigerate.

Third layer:

1 c chocolate chips
6 TBS butter

Melt together. Spread over green layer. Can be frozen. Defrost in refrigerator.

About the cook: I have taught in Bay Shore for 29 years in 3rd, 4th, 5th and 6th grades at Gardiner Manor and South Country. My husband and I have 3 children, a son and twin daughters. Teaching has been a fabulous career for me. I love the students and the day to day challenges.



Lemon Yogurt Pound Cake

Kathy Goodwin

South Country-4th grade

2 ¼ c flour
2 c sugar
½ tsp. salt
½ tsp. baking soda
3 eggs
1 tsp. vanilla
1 c butter
1 (8oz.) container lemon yogurt
1 tsp. grated lemon peel

Cream butter and sugar. Add eggs and mix well. Add remainder of ingredients and blend at low speed. Beat three minutes on medium speed. Pour into well greased and floured tube pan. Bake at 325 degrees for 60-65 minutes. Cool 15 minutes before removing from pan. Cool completely and dust with powdered sugar. (Works equally well with vanilla yogurt. Omit grated lemon peel.)

Serves 12

About the cook: This is my 3rd year of teaching. My husband, Clint, and I enjoy sailing with our son, Matthew. I enjoy cooking, especially baking.



Apple Crisp

Christina Picardi

South Country/OIS-K-5 Instructional Technology Teacher

3 c apples (Granny Smith or Macintosh are best)

1/3 c flour
1 c oats
½ c brown sugar
½ tsp salt
1/3 c melted margarine

Peel and slice apples. Place in 9x9 pan.

Mix in next 5 ingredients. Put crumb mixture on top of apples. Bake for 30 minutes at 375.

About the cook: I have been teaching for 10 years. One of my favorite hobbies is baking. I enjoy experimenting with new or different recipes.



Desserts

Magic Bars

Christina Picardi

South Country/OIS-K-5 Instructional Technology Teacher

- ½ c (1 stick) margarine or butter
- 1 ½ c graham cracker crumbs
- 1-14 oz can of sweetened condensed milk
- 1 c butterscotch chips
- 1 c chocolate chips
- 1 1/3 c shredded coconut
- 1 c chopped nuts



1. Preheat oven to 350.
2. In 13x9 pan, melt butter in oven.
3. Sprinkle crumbs over butter.
Pour condensed milk evenly on top of crumbs.
4. Top with remaining ingredients in order listed.
5. Press down firmly with fork.
6. Bake 25 minutes or until lightly browned.
7. Cool, chill, and cut into bars.

About the cook: I have been teaching for 10 years. One of my favorite hobbies is baking. I enjoy experimenting with new or different recipes.

Key Lime Pie

Christina Picardi

South Country/OIS-K-5 Instructional Technology Teacher

This recipe produces a creamier filling than most recipes for key lime pie.

- 1 ½ oz cans sweetened condensed milk
- 8 oz cream cheese
- 2 TBS grated lime zest
- ½ tsp vanilla
- ½ c lime juice
- 1 graham cracker crust
- 1 c heavy cream



Peel and slice apples. Place in 9x9 pan. Mix in next 5 ingredients. Put crumb mixture on top of apples. Bake for 30 minutes at 375.

About the cook: I have been teaching for 10 years. One of my favorite hobbies is baking. I enjoy experimenting with new or different recipes.

Mexican Wedding Cake

Carol Ilott

South Country-Librarian

- 1-20 oz can of crushed pineapple (do not drain)
- 2 c flour
- 1 c chopped nuts
- 2 tsp baking soda
- 2 c sugar
- 2 eggs



Preheat oven to 350. Grease & flour a 9x13" pan. Place all ingredients into bowl and mix with a spoon. Pour mixture into prepared pan and bake for 35-45 minutes.

Frosting:

- 1-8oz pkg cream cheese
- 2 c confectioner's sugar
- 1 stick margarine (melted and cooled)
- 1 tsp vanilla

Beat all ingredients until creamy. Frost while still warm.

***Many years ago, I had tasted this cake at my cousin's home in Pennsylvania. I liked it so much, I knew I must get the recipe. My cousin graciously gave me her recipe and I've been making it ever since.

About the cook: After nearly 34 years as the librarian at South Country, I will be retiring. I have a 22-year-old daughter and a 13-year-old son. I enjoy working out at the gym, reading, and baking. I hope to do some traveling with my husband and son.

Pumpkin Cheesecake

Christina Picardi

South Country/OIS-K-5 Instructional Technology Teacher

Can be prepared up to 2 days ahead and refrigerated

Warning: Place cookie sheet under spring form pan while baking!

Crust:

- 1 ½ c graham cracker crumbs
- 6 TBS unsalted butter, melted (boxed crumbs or 20 single square crackers)
- ¼ granulated sugar
- ½ tsp ground cinnamon



Filling:

- 3 pkg cream cheese, softened
- ¾ c firmly packed light brown sugar
- ¾ c granulated sugar
- 5 eggs
- 1-16 oz can solid pack pumpkin puree (not pie filling)
- 1 ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger (you can substitute 2 teaspoons pumpkin pie spice in place of the 3 above spices)
- ¼ tsp salt

1-Prepare crust: Butter 9" spring form pan. Combine crumbs, sugar, butter and cinnamon in small bowl. Press mixture over bottom and halfway up sides of pan. Chill at least 1 hour.

2-Preheat oven to 350.

3. Prepare filling: Beat cream cheese in large bowl until smooth. Beat in brown and granulated sugars until combined. Add eggs one at a time, beating well after each addition. Beat in pumpkin puree, cinnamon, nutmeg, ginger, and salt. Pour mixture into prepared pan.

4. Bake in preheated oven for 75 minutes, until set in center. Tent with foil if over browning.

5. Gently rub thin knife around edge of pan. Cool cake in pan.

6. Remove sides of pan.

7. Enjoy!

About the cook: I have been teaching for 10 years. One of my favorite hobbies is baking. I enjoy experimenting with new or different recipes.

Desserts

Oreo Cheesecake

Allyson Scarpa
Mary G. Clarkson-K CWC Teacher

- 1 cup crushed OREO chocolate sandwich cookies (about 12 cookies)**
- 1 TBS butter or margarine, melted**
- 4 pkg. (8oz. each) Philadelphia cream cheese, softened**
- 1 cup sugar**
- 1 tsp vanilla**
- 20 Oreo cookies quartered**
- 4 eggs**



Mix crushed cookies and butter; press onto bottom of 9-inch springform pan. Bake at 350 for 10 minutes. Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, mixing on low speed until Wended. Gently stir in the quartered cookies. Pour over crust. Bake at 325 for 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Garnish with Cool Whip.

About the cook: I was born and raised in Bay Shore and continue to reside in Bay Shore. I also went through the Bay Shore school system. I have two children. My daughter attends Gardiner Manor School and is in the 4th grade. My son attends Mary G. and is in the 1st grade. I have been a special education teacher at Mary G. for the past 17 years.

Walnut Cups

Joanne Dineen
HS-English

375 degrees for 25-30 minutes (A mini muffin pan needed.)

- The shells:**
- 3 oz of cream cheese**
- 1 stick of sweet butter**
- 1 cup flour**
- Mix with a wooden spoon**
- (To mix well, you'll need to mix with your hands after using spoon.)**



From this dough, shape 24 1-inch balls. Refrigerate on wax paper for 1 hour, no longer. (Hint: to get 24 even balls, divide dough into 2 equal parts, then divide each part again. You now have 4 equal parts, each of which you can easily divide into 6 equal balls.) In the meantime, the filling!

- The Filling:**
- 1 cup light brown sugar**
- 1 TBS butter**
- 1 cup chopped walnuts (I measure before I chop)**
- 1 egg**
- 1 tsp vanilla**

Mix with hand mixer until blended. Set aside.

Do NOT grease pan. Shape shell $\frac{3}{4}$ up, no top. Fill bottom and sides with filling. 1 tsp of filling per cup.

Cool on rack. Remove from pan and add confectionary sugar on top when ready to serve.

About the cook: I am in my 3rd year of teaching freshman and sophomore English. I look forward to many more successful years in the classroom.

Gingerbread Cookies

Mary Ellen Kirchner
Mary G. Clarkson-Kindergarten

- 1 c BUTTER**
- 1 c SUGAR**
- 1 EGG**
- 1 c DARK MOLASSES**
- 2 TBS VINEGAR**
- 5 CUPS FLOUR**
- 1 1/2 tsp BAKING SODA**
- 1/2 tsp SALT**
- 2 tsp GINGER**
- 1 tsp CINNAMON**
- 1 tsp CLOVES**



CREAM BUTTER; ADD SUGAR GRADUALLY. BEAT IN EGG, MOLASSES AND VINEGAR. BLEND IN SIFTED DRY INGREDIENTS. CHILL ROLL $\frac{1}{8}$ TO $\frac{1}{4}$ INCH THICK ON FLOURED SURFACE; CUT INTO DESIRED SHAPES. PLACE ON GREASED COOKIE SHEETS. BAKE AT 375° FOR 5 TO 15 MINUTES DEPENDING ON SIZE AND THICKNESS OF COOKIE.

***I make this recipe with the children at Christmas time.

Thumb Print Cookies

Kathy Tapogna
Mary G. Clarkson-Kindergarten

- 1/2 pound butter**
- 2/3 cup sugar**
- 1 egg**
- 2 1/2 cups flour**
- 1/2 tsp baking powder**
- 1/8 tsp salt**
- 2 tsp vanilla**



- 1. Cream butter and sugar**
- 2. Add egg and vanilla.**
- 3. Mix dry ingredients and add in.**
- 4. Make into small balls.**
- 5. Place on ungreased cookie sheet and press thumb into each ball.**
- 6. Fill thumb print with jelly.**
- 7. Bake 10-12 minutes at 350.**
- 8. Enjoy! (For fun you can make the batter green so the cookies will look like wreaths.)**

***I started making these cookies 30 years ago when I taught 3 year-olds in preschool. I made them every Christmas with my own 3 children and I hope to make them with my grandson, Thomas when he is old enough. He's only 3 months now! Maybe next year! Enjoy! Thumb print cookies are very tasty!

About the cook: After 12 years of teaching kindergarten, I enjoy it as much as I always did! Five and six year-olds are very unique and fun individuals! They make me smile!

Desserts

Magic Cookie Bars

Elaine Gugler
Mary G. Clarkson-Kindergarten

- 1/2 c butter
- 1 1/2 cups graham cracker crumbs
- 1 (14oz) can sweetened condensed milk
- 1 (6oz) package chocolate chips
- 1 1/2 cups coconut
- 1 cup chopped nuts



1. Preheat oven to 350°
2. In a 13"x9" baking pan, melt butter in oven.
3. Sprinkle crumbs over butter; pour milk evenly over crumbs.
4. Top evenly with chips, coconut, and nuts.
5. Bake 25 to 30 minutes or until lightly browned...cool...chill thoroughly; cut into bars.
6. Store loosely covered at room temperature.

Makes about 36 bars.

***This is a recipe I've used with my kindergarten kids for about 15 years.

About the cook: I have been teaching for about 17 years. I'm married with 2 kids, Chris and Katie. My kids are my hobbies! One day I'll retire and play golf again.

Aunt Pat's Banana Bread

Julia Burley
MGC – First Grade

- 1 cup shortening
- 2 tsp. baking powder
- 1 1/2 cups sugar
- 2 tsp. baking soda
- 2 eggs
- 8-10 ripe bananas
- 4 cups flour
- 1 tsp. salt
- 1 1/2 - 2 cups nuts (chopped) optional



1. Cream shortening and sugar in a large bowl.
2. Add eggs and blend.
3. Sift flour, salt, baking soda, and baking powder. (Put on wax paper)
4. MASH bananas (Best if done with hands)
5. Start adding flour mixture to the shortening, then alternate with the bananas.
6. Stir in nuts.
7. Grease pans (2 large or 3 small)
8. Bake 350 deg. preheated oven for 45 minutes to 1 hour.
9. ENJOY!

This recipe comes from my husband's aunt in Florida. She would always make it for a gathering, and it was consistently delicious! When she sent me the recipe years ago, I remember her telling me, "Do not skimp on the bananas, and make sure they are very ripe." That was her secret. She would use 10 very large and very ripe bananas!

About the cook: I enjoy cooking, baking, and creating my own recipes. My daughters and I enjoy experimenting with recipes to make them healthier. It is fun to get the children at Mary G. interested in cooking through the after-school Culinary Club!

Other

Butternut Squash

Margaret Schultz
High School-Art Teacher

- 1 TBS olive oil
- 1/2 tsp ground sage
- 1 TBS butter
- 1/2 tsp thyme
- 1/2 c finely chopped onion
- 1/4 tsp majorium
- 1 butternut squash (2 lbs)
- dash of nutmeg
- 2 TBS parsley
- 3 cans of fat free chicken broth
- 1 c white wine
- salt and pepper



Preheat oven to 375. Cut butternut squash in half and scoop out seeds. Place squash face down on baking sheet sprayed with cooking spray. Bake for about 1 hour or until soft. Take out and cool.

Place a pot over medium heat on stovetop. Heat oil and sauté onions until golden. Clean squash of skin and cut into chunks and put into a food processor. Add 1/2 can of broth and pulse until blended. Add puree into onions over medium heat and add the rest of the broth. Cook until hot and add all ingredients except butter and parsley. Slow simmer for 30 minutes then add last ingredients and salt and pepper to taste.

***These recipes are from a family cookbook I created a year ago. I asked every friend/family member to contribute three recipes along with photos and stories about the holidays. Copies went out to all as a gift.

About the cook: I've taught at Bay Shore High School for 8 years. I, of course, enjoy making art myself. Some of my hobbies include cooking, running, and gardening. I think of cooking as a very creative process. My husband, who is also an artist and art educator, didn't know that the vow "For better or for worse" was actually about being a taste tester!

Play Doh

Vicki Troise
Middle School-Reading Specialist/Mentor for 1st year teachers

- 3 c flour
- 1 c salt
- 3 TBS vinegar
- optional-food coloring



Add between 1/2 c to 1 cup of water as needed. Mix and have fun! This stores well in a plastic bag.

***I used this recipe hundreds of times with my children and nursery school children. Now my granddaughter enjoys the same activity.

About the cook: I am a reading specialist at the Middle School and mentor for first year teachers. I have 4 children and 2 adorable granddaughters.

Other

Alfredo Sauce

Rosalyn Reid
H.S-Family and Consumer Science Teacher

- ¼ c. butter
- ¼ c. flour
- 2 c. milk
- 1 c. Half and half
- 1 c. Parmesan Cheese
- ¼ c. black or red pepper



In a large Sauce pan:

1. Melt butter; add flour- cook about 1 minute
2. Gradually add milk while stirring
3. Add cream all at once
4. Cook over medium heat stirring well until thickened
5. Remove from heat
6. Add Parmesan Cheese and pepper
7. Toss with cooked pasta

About the cook: I've worked as a test-kitchen home economist, specializing in recipe development and food photography.

Soothing Smoothie

Joseph Flick
Mary G. Clarkson/Brook Avenue-2nd grade Math

- Fruit of your choice
- Ice
- Non-fat yogurt
- 1 TBS wheat germ (honey roasted or regular) juice (your choice)
- (fill empty yogurt cup for measurement)



I prefer banana, pineapple, and strawberries for smoothie. Cut up and pour in blender the fruit of your choice along with one tray of ice, individual yogurt (flavor of your choice-I prefer strawberry/banana or banana crème), wheat germ (for a healthy heart), and juice (I prefer orange or another citrus juice mix like pineapple/tangerine). Blend until ice is firmly crushed. For a thicker smoothie, use less juice. For a thinner smoothie, use more juice.

***A smoothie is a great way to start or end the day. Many vitamins, fiber and calcium are in smoothies. I began making smoothies in college for quick snacks. I learned from my mom and adapted the recipe and tweaked it until I liked it. Thanks Mom!

About the cook: I have been teaching in Bay Shore for 2 years and taught in Copiague for 1 year (6th grade). My hobbies are playing soccer, coaching soccer & lacrosse, and traveling (especially to see baseball stadiums).

Zesty Carrots

Kathy Goodwin
South Country-4th grade

6-8 whole carrots halved and then quartered into lengths.

- Cook carrots until al dente; approx. 5 minutes.**
- Save 1/4 cup of liquid from cooking carrots.**
- Place the cooked carrots in a shallow, buttered casserole dish.**



Mix and pour the following over the carrots:

- 1/4 cup saved carrot juice
- 1 tablespoon horseradish
- ½ cup mayonnaise
- ¼ tsp. salt (I use 1/8)
- ¼ tsp. pepper (I use 1/8)

Sprinkle the top of casserole with cornflake crumbs. Bake at 375 degrees for 15 minutes.

You can make this dish ahead of time but don't pour the topping on the carrots until you are ready to bake the casserole, otherwise the carrots will absorb the liquid and your casserole will be dry.

Serves 6-8

About the cook: This is my 3rd year of teaching. My husband, Clint, and I enjoy sailing with our son, Matthew. I enjoy cooking, especially baking.

Chunky Applesauce

J. Konazeznski
H.S. – English teacher 10/12

- 8 cups sliced apples
- ½ cup sugar
- 2 TBS brown sugar
- 2 TBS lemon juice
- ½ stick butter



Combine apples, sugar, brown sugar, lemon juice and butter in big pot.

Do not add water.

Bring to a boil and simmer for 1 hour, stirring occasionally. Mix in cinnamon. Serve warm or cold. (Great with vanilla ice cream!)

It's the only dish I can make!

About the cook: I've been teaching for 6 years. I love to read, write poetry, and spend time with family and friends.

Other

Sunday Sauce

Maggie Cohen
H.S. - 9th Grade – CWC

¼ cup olive oil
1 small onion, chopped fine
1 can crushed tomato
(My family uses Redpack)
6-8 leaves of FRESH basil
(freeze summer basil in
Baggies for great winter sauce)
Salt – 1 tsp.
Pepper – ¼ tsp.



Sauté onion in oil on a low flame until translucent. (Do not brown or burn onion – it will make sauce bitter. Throw out and start over instead.)

Add tomato, basil, salt, and pepper and bring to a boil. Reduce heat and simmer for one hour, uncovered. Stir often.

For variety:

Add meatballs for last ½ hr. of cooking

Add sausage after onion is sautéed and brown it well, then add the rest of the ingredients.

People always ask for my sauce recipe and then can't believe how simple it is. I was very strictly taught about sauce making by my grandmother, Immacolata DiPalma.

This sauce is sweet from the onion and basil and goes well with ravioli, lasagna, pasta or parmigiana. We were not allowed to mix basil and oregano because the tastes contradicted each other.

About the cook: I've been teaching at B.S. for 18 years. I have 3 children and I do enjoy cooking when I have the time.

Marinara Sauce

Maggie Cohen
H.S. – 9th grade CWC

¼ cup olive oil
4 cloves garlic
(chopped fine, sliced, whole-your choice)
1 can crushed tomato
Several shakes of Oregano
Salt – 1 tsp.
Pepper – ¼ tsp.
***Red pepper flakes – makes it “fra diavolo”**



This sauce is perfect when you only have 15 minutes to cook. Put on a pot of water. Then, sauté garlic in olive oil-it may get slightly brown. (Nuttier flavor) Add tomatoes, salt, pepper, oregano and cook for only 10-15 minutes.

This sauce is delicious alone, but is also used as a base for many other seafood dishes. For example – add sautéed shrimp or seafood and you have a delicious seafood marinara or fra diavolo. Add chopped clams and clam juice and you have red-clam sauce. Dip mozzarella sticks in this sauce. Pour it over muscles and steam them open!

Apple Nut Bread

Joanne Dineen
HS-English

19x5 loaf pan
(350 for 50-60 minutes)

1 Cup Sugar
1/2 Cup Crisco
2 Eggs
1 Tsp. Vanilla
1 Tsp Baking Powder
1 Tsp Baking Soda
½ Tsp Salt
1 Tsp. Cinnamon
2 1/2 Cups Pared Apples
3/4 Cup Chopped Nuts
(Cinnamon Sugar For Top)



Mix sugar, crisco, eggs and vanilla. Bake @ 350 for 50-60 minutes or until toothpick comes out clean. Cool completely before slicing.

Store tightly.

About the cook: I am in my 3rd year of teaching freshman and sophomore english. I look forward to many more successful years in the classroom.

Other

Thanksgiving Turkey Basting

Linda Rauch
Middle School-6, 7, 8th grade ESL Teacher

- 1 TBS salt
- 1 TBS pepper
- 1 TBS rosemary
- ¼ c melted sweet butter
- 1 c maple syrup (pure)
- ¼ c Applejack (liqueur)



Melt butter. Add syrup and Applejack. Stir in rosemary and salt and pepper.

***My cousin had Thanksgiving at her home 15 years ago and her oven broke down. The turkey was terrible but the basting was outrageous! My entire family has been using the recipe ever since.

About the cook: I have been teaching ESL for 26 years and still enjoy it! I would one day love to write bilingual children's books. My husband and I keep very busy with our three children and three grandchildren.

Best Banana Bread

Dorothy Gailing
Brook Avenue-School Psychologist

- Sift together:**
- 2 ½ c flour
 - 1 2/3 c sugar
 - 1 ¼ tsp baking powder
 - 1 tsp salt
 - 1 tsp cinnamon
 - ½ tsp nutmeg



- Add:
- 2/3 c shortening
 - 2/3 c buttermilk
 - 1 tsp vanilla
 - 3-4 mashed, very ripe bananas

Beat all ingredients for 2 minutes. Add 2 large eggs. Beat 2 more minutes. Bake 45-50 minutes at 350.

Makes 2 small loaves.

***This recipe was given to me by my sister-in-law, Adriana. She is a phenomenal cook and baker. Her grandparents were the people who opened the original Balducci's in NYC

About the cook: I have 2 children. They both love to eat banana bread.

Zucchini Bread

Laurie Addeo
South Country-5th grade

- 1 c. flour
- ½ c. whole wheat flour
- ¼ tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 2 tsp. cinnamon
- 4 egg whites
- ½ c brown sugar, firmly packed
- ½ c sugar
- ¼ c. vegetable oil
- 1 ½ c. grated well drained zucchini (2 medium)
- ½ c chopped walnuts or ½ c raisins



Grate zucchini night before and squeeze water out. Sift together flour, whole wheat flour, baking powder, baking soda, salt, and cinnamon. In a large bowl, combine eggs, sugars, and oil. Add all dry ingredients and mix well. Fold in zucchini and nuts. Pour into a lightly oiled 9x5x3 inch loaf pan. Bake at 350° for 1 hour. Cool for 10 minutes before removing from pan. Continue to cool on wire rack. May be frozen. Keeps in refrigerator.

About the cook: Born and raised in Bay Shore, I feel at home. I am a Bay Shore graduate. I went back to college after marrying; having one child, Michael. I worked locally at the Peter Pan Diner and Samina Realty. I returned to college when my son was 3. I then began my teaching career in 1990. I love working with children. My son is currently enrolled at Bentley College in Massachusetts. I love to read and swim during my free time.

Adobo

Amanda Garcia-Davidson
Mary G. Clarkson-Speech Therapist

Adobo is a blend of ingredients rubbed into meat or poultry to impart a unique seasoning. (Basic seasoning for each pound of trimmed meat)

- A-1 peppercorn (whole black pepper)**
- ¼ tsp teaspoon dried whole oregano
- 1 clove of garlic, peeled
- (crush and mix in a mortar)



- B—1 teaspoon salt**
- ½ tsp olive oil
- ½ tsp vinegar or fresh lime juice

1— Mix crushed ingredients included in A with ingredients included in B
2— Rub seasoning into meat thoroughly and set in the refrigerator for several hours.

***In Puerto Rican cooking, there are 2 magical words that are the secret to many unique and characteristic dishes with a Caribbean flavor. These words are Adobo and Sofrito! I have decided to divulge these simple recipes that have been used by countless Garcia women before me. Perdoname, Abuela!

About the cook: I am a mother of 2 beautiful girls, Ara (5 years old) and Summer (2 years old). I received my BA from the State University of Albany in Speech Pathology. I received my MA from C.W. Post. I enjoy entertaining family and friends, reading voraciously, and anything beach. Amanda Garcia-Davidson

Other

Sofrito

Amanda Garcia

Mary G. Clarkson-Speech Therapist

Sofrito is the seasoning used in flavoring many native dishes. (Basic flavoring for recipes that serve 6 or 8)



A—1 ounce salt pork

2 ounces lean cured ham

All washed and diced

B—1 tablespoon lard or vegetable oil

¼ teaspoon whole dried oregano

C—1 onion, peeled

1 green pepper, seeded

3 sweet chili peppers, seeded

3 fresh culantro leaves

2 cloves garlic, peeled

All washed and finely chopped

1—In a small pan, brown rapidly ingredients included in A.

2—Reduce heat to *low*, add ingredients included in B and C and mix. Sauté about 10 minutes, stirring occasionally.

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Chocolate Zucchini Bread

Phyllis Young

High School & Middle School-French Teacher 7th-9th grade

3 eggs

1-3/4 cups sugar

1 cup vegetable oil

2 ounces unsweetened

chocolate, melted, cooled

1 teaspoon vanilla extract

2 cups finely shredded zucchini

3 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

1 tablespoon ground cinnamon

1 cup chopped nuts

Preheat oven to 350F (175C). Grease and flour 2 (9" x 5") loaf pans. In a large bowl, beat eggs until thick and lemon-colored, then beat in sugar and oil. Stir in chocolate, vanilla and zucchini. If zucchini is mature, drain grated zucchini before adding to batter. In a medium-size bowl, combine flour, salt, baking powder, baking soda and cinnamon. Stir dry ingredients into zucchini mixture just until well blended. Fold in nuts. Pour batter into prepared pans. Bake in preheated oven 50 to 60 minutes or until a wooden pick inserted into center comes out clean. Cool in pans 15 minutes. Remove from pans and cool completely on a wire rack before cutting. Wrap in foil and store in refrigerator or freeze. Serve at room temperature. Makes 2 loaves.

***I used to sell this bread when I did craft fairs. It was a favorite.

About the cook: I am a BSHS graduate and resident. My 2 daughters, Marci and Shari, graduated from BS and my son Gary attends the Middle School.

Candied Yams

Paulette Goodwin

Mary G. Clarkson-1st grade

5 lbs of yams

1 ½ sticks of butter

Dark Brown sugar

Cinnamon

Nutmeg

1 bag of Marshmallows



1. Boil yams in skin until soft not mushy.
2. Peel away skin.
3. Slice and layer into a lasagna pan.
4. On top of each layer:
 - Lay several pats of butter or margarine
 - Sprinkle about 2 tablespoons of sugar (or more), cinnamon, and nutmeg.
5. Layer yams again until complete.
6. On top layer cover with marshmallows.
7. Cover with foil and cook at 350 about 45 min to an hour (until bubbling or looks done).
8. Remove foil and bake for 15 min until marshmallows are brown.

ENJOY!!!!

Mexican Cornbread

Amy Jo Scoca

High School-English Teacher

1 cup each of cornbread and flour

1 tablespoon baking powder

1/2 teaspoon cumin

1/2 teaspoon salt

1 egg

¼ c cooking oil

1 cup diced avocado

1/3 cup onion, chopped

1/3 c tomato chopped

1/2 cup canned chilies, chopped

1/2 cup corn

1/2 cup sharp cheddar grated

3 tablespoons black olives, sliced



In a large bowl, mix cornmeal, flour, baking powder, salt, and cumin. Set aside. In another bowl beat egg lightly, then stir in milk, oil, avocado, onion, tomato, chilies, and cheese. Stir milk mixture into dry ingredients just until evenly moistened.

Pour batter into a greased 8-inch square baking pan. Sprinkle olives on top. Bake in a 400 degree oven until a wooden pick inserted in center comes out clean (about 35 minutes less at higher altitudes.) Let cool a little before cutting it into squares. Makes 9 servings.

***This is an authentic New Mexican recipe.

About the cook: I am a high school English teacher who taught for 3 years in New Mexico; 2 on the Eastern Navajo Reservation (a.k.a. -"The Land of Enchantment").



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