

# ST. OLIVER'S SPICE PEOPLE



*MANGIA E STAI PIÙ ZITTO*

*COOKING CLASSES FOR THE MASSES*

LESSON 12 - 02 International Soup Night 2012



January 21, 2011

## Prayers

Spice People is a ministry of St. Oliver Plunkett Catholic Church. It is designed to celebrate and enjoy the cultural diversity of the members of our parish by learning to cook and to enjoy the foods and customs from around the world. Each lesson begins with a prayer, and our traditional Catholic blessing is prayed before serving the foods. We hope that you will enjoy having these copies and praying with us.

### Prayer before the Spice People Sessions

We give You thanks from grateful hearts for this meal, for our fellowship, for Your love, for Your provision of food and those who prepared this meal. Help us to remember that You are with us around the table and may our hearts and words be a blessing to You in return.

Amen

### The Catholic Blessing of the Food

Bless us O Lord, and these Thy gifts, which we are about to receive from Thy bounty through Christ our Lord.

Amen.

**SPICE PEOPLE**

Sandy Walsh, BMCIC

**Crew:**

Barbara Aho

Adelaide Anderson

Teresa Barczak

Debbie Cliche

Nita Ellington

Louise Goodwin

Cathy Hedges

Candida Jimenez

Jean Ruder

Geri Spudich

Elena Porras Trejo

Vicki Ziegler

**2011 — 12 Guest Chefs:**

Cheryl Lenuza

Soup Night

Throwdown: Deb Cliche vs. Fr. Neil

Italian Sausage Soups

## **Menu**

### **Soups:**

America's Best Baked Potato Soup  
Avgolemono  
Chile Chicken Chowder  
Italian Sausage Soup (2 for throwdown)  
The King's Soup  
Mexican Creamy Corn Chowder  
Mom's Vegetable Beef Soup  
My Best Clam Chowder  
Nonnie's Italian Meatball Soup  
Pizza Fondue  
Shrimp Bisque  
Sopa Azteca  
Sweet Potato Bisque  
Taco Soup  
Wild Rice Soup

### **Green Salads:**

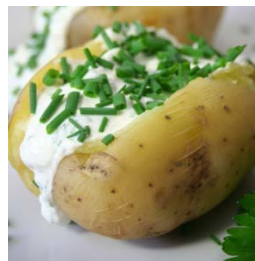
Tossed Salad

### **Breads:**

Beer Cheese Bread  
Corn Bread  
French Bread  
Dinner Rolls and Butter

### **Desserts:**

Black Forest Napoleons  
Chocolate Cream Ornament Cake  
Mexican Chocolate Pound Cake  
Plaza Park Squares  
Slice and Bake Cookies



## **America's Best Baked Potato Soup**

### **Ingredients:**

- 5 medium potatoes
- 8 slices bacon
- 1 cup sweet onions — chopped
- 2/3 cup all-purpose flour
- 6 cups chicken broth
- 2 cups half and half
- ¼ cup fresh parsley — chopped
- 1 ½ tsp. garlic — minced
- 1 ½ tsp. dried basil
- 1 tsp. salt
- 1 tsp. coarsely ground pepper
- ½ tsp. hot sauce
- 1 ¾ cups shredded cheddar cheese — divided
- 1 cup green onions, sliced — divided
- ¼ cup fresh parsley — chopped

### **Directions:**

Wash potatoes; prick several times with a fork. Bake at 400 degrees for 1 hour or until done; let cool. Peel potatoes, and slice crosswise. Cook bacon in a large skillet until crisp; remove bacon, reserving drippings in skillet. Crumble bacon, and set aside. Cook onion in drippings, stirring constantly, until tender; add flour, stirring well. Cook 1 minute, stirring constantly. Gradually add chicken broth; cook over medium, heat stirring constantly, until mixture is thickened and bubbly. Stir in potato, half and half, and next 6 ingredients. Bring to a simmer, and cook, uncovered; 10 minutes (do not boil). Stir in 1 cup cheese and ¼ cup green onions. Cook until cheese melts, stirring often.

Servings: 12

**Recipe By: America's Best Recipes**

Submitted by:

— *Nita Ellington*



## **AVGOLEMONO**

(Greek Chicken Soup)

- 2 tsp. olive oil
- 1/2 cup chopped onion
- 3 garlic cloves, minced
- 6 1/2 cups. water or chicken stock, or fat-free, lower-sodium chicken broth
- 1/2 cup uncooked long-grain rice
- 1/3 c. lemon juice
- 2 tsp. cornstarch
- 1/2 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1 large egg, lightly beaten
- 1 large chicken breast (about 8 ounces), or two cups cooked, shredded chicken
- 2 Tbsp. chopped fresh parsley, \*\* or 1-2 tsp. or dried\*\*\*
- 2 Tbsp. torn fresh basil, or 1 tsp. dried

Heat a Dutch oven over medium-high heat. Add oil to pan; swirl to coat. Add onion and garlic; sauté till soft and translucent. Add water and chicken or stock; bring to a boil. When chicken is cooked through, remove, cool and shred. Stir in rice; reduce heat, and simmer about 16 minutes. Combine juice, cornstarch, salt, pepper, and egg in a small bowl, stirring with a whisk. Slowly pour egg into broth mixture, stirring constantly with a whisk so that the egg thickens and does not scramble. Add chicken, \*\*\*parsley and basil to broth mixture; cook until mixture thickens and rice is done, (about 3 minutes). Serves 4 about 1 1/2 c. per serving. \*\*If you are using fresh parsley and basil add it at the end before serving.

— Vicki Ziegler



## Chile Chicken Chowder

Prep: 10 minutes    Cook: 3 to 4 hours (High)    Makes: 6 servings

- 1 1/4 pounds chicken tenders, cut into bite-size pieces
- 1 1/2 cups diced potato
- 1 1/2 cups reduced-sodium chicken broth
- 1 can (14.75-ounce) cream-style corn
- 1/2 can (10.75-ounce) condensed cream of chicken soup, *Campbell's*®
- 1 can (7-ounce) diced mild green Chiles
- 1/2 cup frozen chopped onions
- 2 teaspoons chopped garlic
- 1 teaspoon ground cumin
- 1/2 cup half and half
- Chopped fresh cilantro (optional)

1. In a 4-quart slow cooker, stir together chicken, potatoes, chicken broth, corn, chicken soup, chile peppers, onions, garlic, and cumin until combined.
2. Cover and cook on High heat setting for 3 to 4 hours.
3. Stir in half and half. Spoon into soup bowls. Sprinkle with cilantro (optional).

— *Barbara Aho*



## AN ONION SOUP CALL'D THE KING'S SOUP

2 large Bermuda onions, thinly sliced	1 1/2 teaspoons salt
1 quart milk	1 egg yolk
Chopped parsley	1/2 cup (1 stick) butter
Croutons	

Clarify the butter, then place onions, milk, butter, and salt in the saucepan. Bring to a boil, then reduce heat, and cook slowly for 30 to 40 minutes or until onions are very tender.

Beat egg yolks in a small bowl, then add a little of the hot soup, beating constantly. Pour egg mixture into soup and cook a minute or two to thicken slightly.

Sprinkle each serving with finely chopped parsley, and then add a few croutons. Serves 4.

To make toasted croutons: Toast old firm bread, and then cut into tiny squares.

— George Roach

*This is a very old recipe. George found it in a book of Martha Washington's recipes and made it as a surprise for his wife, Mary Ann. We thank them for sharing it with the Spice People.*



## **Mom's Vegetable Beef Soup**

2 lbs. beef chuck, cubed

2 Tbsp. oil

1 onion, diced

4 celery ribs, diced

2 bay leaves

1 can beef broth

6 cups boiling water

4 carrots, sliced

3 potatoes, cubed

1 can of peas, drained

2 cans of green beans, drained

1 can of whole kernel corn, drained

1 can of diced tomatoes

½ cup barley

Heat oil in a large stockpot, add beef. Cook on medium high until brown and beginning to caramelize. Stir occasionally. Add onions, bay leaves, and celery. Cook 2 minutes. Add boiling water and beef broth. Turn temperature to low and simmer an hour or until meat is tender.

Add barley and cook 10 minutes.

Add carrots and potatoes. Cook 5 minutes.

Add peas, green beans, corn, and tomatoes.

Cook till vegetables are tender. If you desire, you may serve with noodles.

— *Cathy Hedges*



## **My Best Clam Chowder**

Original Recipe Yield: 6 servings

### **Ingredients:**

3 (6.5-ounce) cans minced clams  
 1 cup minced onion  
 1 cup diced celery  
 2 cups cubes potatoes  
 1 cup diced carrots  
 $\frac{3}{4}$  cup butter  
 $\frac{3}{4}$  all-purpose flour  
 1 quart half-and-half cream  
 2 Tbsp. red wine vinegar  
 1  $\frac{1}{2}$  teaspoons salt  
 ground black pepper to taste

### **Directions:**

1. Drain juice from clams into a large skillet over the onions, celery, potatoes and carrots. Add water to cover, and cook over medium heat until tender.
2. Meanwhile, in a large, heavy saucepan, melt the butter over medium heat. Whisk in flour until smooth. Whisk in cream and stir constantly until thick and smooth. Stir in vegetables and clam juice. Heat through, but do not boil.
3. Stir in clams just before serving. If they cook too much, they get tough. When clams are heated through, stir in vinegar, and season with salt and pepper.

### **Nutritional Information:**

**Amount Per Serving**    **Calories 501**    **Total Fat 32.7 g**    **Cholesterol 137 mg**

— Louise Goodwin



## **Nonnie's Italian Meatball Soup**

(DiBattista-Bergau Soup)

2 lbs. stew meat cubed  
 3 soup bones  
 3 cups carrots chopped small  
 5 stalks of celery chopped small  
 1 medium onion chopped small  
 8 cups Water  
 salt and pepper to taste  
 2 bay leaves  
 3 Tbsp. parsley  
 3 Tbsp. oregano  
 3 Tbsp. basil  
 1 can of tomato soup

### **Meatballs**

1 lb. ground sirloin  
 1/4 cup parmesan cheese  
 1/4 cup breadcrumbs  
 2 eggs  
 Italian spices to taste  
 Salt and pepper

In a large soup kettle or pot, combine stew meat, soup bones onions, carrots, celery. Cover with cold water add your Italian seasonings and tomato soup bring to a boil. Season with salt and pepper and simmer.

### **Tiny Meatballs**

In a medium bowl combine ground sirloin, parmesan cheese, breadcrumbs eggs and seasonings mix thoroughly and form into tiny meatballs about the size of a large marble. Drop meatballs into the soup to cook. Simmer for 3 hours on low. Serve with orzo pasta and parmesan cheese.

## **Pizza Fondue**

2 jars pizza sauce  
1 lb. ground beef  
1 handful of mozzarella  
1 handful of cheddar

Easy: Brown the ground beef. Drain. Season. Stir in everything else and heat in your crockpot. Serve with torn, crusty French bread or Pita bread

— *Sandy Walsh*

## **SHRIMP BISQUE**



1/2 lb. shrimp, cooked, cleaned, chopped  
1 can cream of celery soup  
2 cup half and half  
1/2 cup whole milk  
2 Tbsp. dry sherry  
1 tsp. sweet paprika

Throw all into your blender (in batches if necessary) and blend until smooth. Warm gently over low heat avoiding a boil. Season with salt/pepper and garnish with fresh parsley or seasoned cracker crumbs.

— *Sandy Walsh*

## Sopa Azteca



- 1 quart chicken broth
- 2 tomatoes, roasted and peeled
- 2 large cloves garlic, peeled
- 1 small white onion, chopped
- 2 guajillo chiles, seeded and deveined, soaked in hot water until soft
- 1 epazote leaf
- 1 tablespoon corn oil, plus enough to fry tortillas
- 4 corn tortillas
- Crumbled queso fresco
- Sliced avocado
- Mexican crema
- Shredded cooked chicken
- Strips or rings of guajillo chile

In a large saucepan, bring the chicken broth to a simmer. Place the tomatoes, garlic, onion, chiles and epazote in the blender with just enough broth to allow the blades to turn, and puree.

In a separate saucepan, heat 1 Tablespoon corn oil, add the puree and cook over medium heat for 15 minutes. Add the simmering broth, cook another 15 minutes; add salt to taste.

Cut the tortillas into strips, fry in hot oil until crispy, and drain well.

Serve the soup with the tortilla strips in the broth and garnish with the cheese, avocado, crema, chile strips and chicken as desired.

— *Elena Porras Trejo*



## Jen's Sweet Potato Bisque

Recipe courtesy Janet Johnston



Prep Time:	35 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	45 min		

### Ingredients

1 tablespoon butter  
 1 tablespoon olive oil  
 1/2 small onion, diced  
 2 cloves garlic, minced  
 Salt and freshly ground black pepper, for seasoning, plus 1 1/2 teaspoons salt  
 1 cup frozen corn, thawed  
 1 1/2 pounds sweet potatoes, peeled and diced  
 2 cups chicken broth  
 2 cups apple juice  
 2 teaspoons poultry seasoning (recommended: Savory Spice Shop's Sage and Savory Stuffing Seasoning)  
 1/2 teaspoon finely ground white pepper  
 1/8 teaspoon ground allspice  
 1/8 teaspoon cayenne pepper  
 1/2 cup heavy cream  
 Sage and Savory Croutons, for serving, recipe follows

Special Equipment: Immersion Blender

### Directions

Add butter and oil to a large saucepan over medium-high heat. Once the butter foams, add the onion and garlic and saute until soft, about 3 to 4 minutes. Season with salt and pepper, to taste. Add the corn and cook for 1 more minute.

Add the sweet potatoes, chicken broth, apple juice, 2 teaspoons seasoning, white pepper, remaining 1 1/2 teaspoons of salt, allspice, and cayenne. Bring to a boil, then reduce the heat and simmer until the potatoes are cooked through and fork tender, about 20 minutes.

Use an immersion blender and puree the bisque until smooth. Taste for seasoning, then stir in the heavy cream. Rewarm over low heat. Transfer to serving bowls and garnish with Sage and Savory Croutons.

### Sage and Savory Croutons:

1 cup cubed French bread  
 2 tablespoons olive oil  
 1 teaspoon poultry seasoning (recommended: Savory Spice Shop's Sage and Savory Stuffing Seasoning)  
 Heat olive oil in saucepan over low heat. Carefully add the bread to the saucepan and toss until browned. While browning, sprinkle with poultry seasoning. Transfer to a bowl and set aside.

Submitted by: — Joan Warnecke

## **TACO SOUP**

1 1/2 pounds of ground round or sirloin  
1 chopped onion  
1 can of whole kernel corn with juice  
1 can pinto beans w/ juice  
1 can black beans w/ juice  
1 can red beans w/ juice  
1 can of Rotel (hot/mild is your choice)  
1 1/2 cups of water  
2 cans stewed tomatoes ("Mexican Recipe" if you can find it)  
1 package of dry Taco Seasoning mix  
1 package of dry "Hidden Valley Ranch Dressing Mix"- do not use the dip mix- it is too salty.

1. Cook the onion and meat. Drain off excess fat.
2. Add all other ingredients. Simmer for 1-1 1/2 hours. The taco mix and dressing mix add all of the flavor.

Serve with Cheddar Cheese (shredded) and Tostitos chips. I add sour cream also.

It makes a huge amount, so be prepared to freeze it. It tastes better on day 2.

— *Teresa Barczak*

## Wild Rice Soup



- 1 lb. bacon, cooked and crumbled
- 2 large onions, chopped
- 1 quart half and half
- 2 8 oz. cans mushrooms
- 6 cups cooked wild rice (1 cup wild rice = 3 cups cooked)
- 4 cans Cream of Potato soup
- 2 cups shredded Old English Cheese or Sharp Cheddar
- 4 cups water

Fry bacon, remove from pan. Sauté onions in bacon drippings, then drain. Combine all ingredients and heat slowly until hot. Thin a little, if necessary, with a little milk or water.

**Note:** Rinse wild rice well before cooking. Allow 45-50 minutes cooking time.

— Geri Spudich



## **Sicilian Sausage Soup**

This is Fr. Neil's prize winning Golden Ladle Soup!

Serves: 6

### INGREDIENTS:

1 teaspoon olive oil	1/4 cup chopped fresh parsley
1 pound Italian sausage	2 tablespoons chopped fresh basil
1 large onion, diced	4 cups chicken broth
1/8 teaspoon fennel seeds	1/2 cup ditalini pasta — orzo
3 carrots peeled and sliced	salt and pepper to taste
2 stalks celery, sliced	1/2 cup freshly grated Parmesan cheese
1 (28 ounce) can crushed tomatoes	

### DIRECTIONS:

1. In a large pot over medium heat, heat the olive oil. Stir in sausage, onion and fennel seeds and cook until sausage is brown, 10 minutes. Stir in carrots and celery and continue to cook and stir until vegetables begin to color, 5 minutes. Stir in tomatoes, parsley, basil and chicken broth. Bring to a boil, then reduce heat and simmer 20 minutes, until vegetables are tender.
2. Stir in pasta, salt and pepper, cook until pasta is tender, 10 minutes more. Serve topped with grated Parmesan.

— Fr. Neil Jones

## **Perfect Basil Sauce**

### Ingredients:

1 green onion, chopped  
 3 Tbsp. roughly chopped fresh basil  
 1 large clove garlic, minced  
 1/2 cup prepared mayonnaise  
 3 Tbsp. sour cream  
 1/2 tsp. Worcestershire sauce  
 Kosher salt and ground black pepper

Blend the green onion, basil, garlic, mayonnaise sour cream, and Worcestershire sauce in a blender until creamy and pale green. Taste the sauce and season with salt and pepper if needed.

This is the perfect basil sauce to float on top of the Italian Sausage Soup. No wonder it won the Golden Ladle award. Congratulations, Fr. Neil

## Italian Orzo Soup

### Ingredients:



1 lb. Sweet Italian Sausage w/:	1 can white kidney beans or Great Northern beans
¼ tsp. salt on Ital. Sg.	
¼ tsp. pepper on Ital. Sg.	2 med. tomatoes w/juice or 1 can w/juice
¼ tsp. Anise	1/2 tsp. sugar, sprinkled on tomatoes
1 medium onion, chopped	2 cans chicken broth
2-3 stalks celery w/leaves, chopped	1/3 bunch Italian parsley, chopped
2 toes garlic, minced	1 tsp. Italian Seasoning
2 large carrots, diced	1/3 cup orzo

### Directions:

Cook sausage with salt, pepper and anise in heavy pot. Remove meat. Drain most oil. Sauté onions and celery in same pot for 4-5 minutes. Add tomatoes with juice and sugar. Stir. Add garlic, carrots, broth, and the Italian Seasoning. Stir. Bring to a boil. Cook until carrots are tender, yet still crisp. Add beans and Italian sausage. Add orzo. Cook 8 minutes. Add parsley. If needed, add more salt and pepper.

Tip: Do not overcook the orzo.

Serves 6-8

— Debbie Cliche & Patti Ruiz

*This delicious original recipe came in second in the Soup Night 2012 throw down – no shame in that Debbie and Patti, there can only be one first place. This is wonderfully creative and extremely good.*

## **Geris Beer Cheese Bread**

### **Ingredients:**

4 Tbsp. sugar  
 2 Tbsp. yeast  
 1 cup warm beer or ale (105° - 115° F.)  
 5 cups flour  
 8 oz. extra sharp cheddar cheese, grated  
 2/3 cup non-fat instant dry milk powder  
 1 ½ tsp. salt  
 1 ½ tsp. dry mustard powder  
 2 eggs  
 1 egg white  
 1 Tbsp. sesame seeds

### **Makes 2 Large or 4 Small Loaves**

In a large bowl, dissolve sugar and yeast in warm beer, let stand for 5 minutes. Mix 4 ½ cups flour cheese, milk powder, salt and mustard powder in a separate bowl. Stir this into yeast mixture and keep mixing until you have soft dough. Turn dough out onto a floured surface and knead until smooth and elastic, about 10 minutes. Add remaining flour, as needed, to prevent dough from sticking.

Divide dough into desired number of portions (usually 2 large or 4 small), and shape each portion into a round loaf. Place loaves on greased baking sheets, about 4 - 5 inches apart. Brush tops of loaves with egg white and sprinkle with sesame seeds. Take a sharp knife and cut criss-cross cuts, 1/8 " deep, into the top of bread. Cover with a clean kitchen towel and let rise in a warm draft-free place until doubled, about 1 ½ hours. In the meantime, pre-heat oven to 375° F.

Bake for about 20 minutes or until golden brown and hollow sounding when thumped. Cool on wire racks.

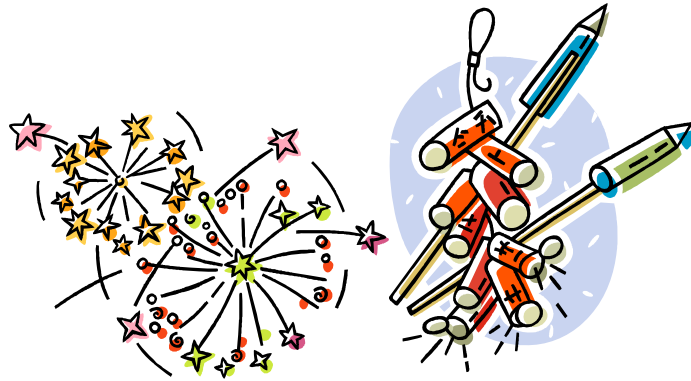


### *TIP:*

*The directions here are for mixing bread by hand, you can, (and if you have one, should) use a heavy duty mixer to mix the dough. However, I don't like using a food processor for this recipe, because I like the cheese to have its own texture and the food processor chops it too finely. I have used a bread machine to make the dough with good success. The one difference from the directions at left is, I add the shredded cheese later, at the time when you normally put in extra additions. Set the machine to dough only, and then bake in oven as directed in the directions to your left.*

— Geri Spudich

**HAPPY NEW YEAR!!!!!!!**



**I will be bringing Dinner Rolls (I Love Bread)**

**Butter and a Dessert (Maybe Chocolate Cake)**

**Love You,**



**Candida**



## **Black Forest Napoleons**

Prep: 20 minutes    Bake: 15 minutes    Stand: 3 minutes    Makes: 4 servings

- 1 sheet frozen puff pastry, thawed  
*Pepperidge Farm*®
- 1 box (3.8-ounce) instant devil's food pudding and pie filling, *Jell-O*®
- 1½ cups milk
- 1 jar (10-ounce) maraschino cherries (reserve ½ cup juice)  
*Mariana*®
- 1 container (8-ounce) whipped dessert topping, thawed  
*Cool Whip*®
- 2 tablespoons plus 1 teaspoon heavy cream
- 1½ cups powdered sugar, sifted,  
*Domino*®/*C&H*®
- Chocolate syrup, *Hershey's*®

1. Preheat oven to 400 degrees F.
2. Unroll pastry sheet on lightly floured surface. Cut sheet into thirds along existing folds. Cut each third in half and then again in half for 12 rectangles. Place 2 inches apart on an ungreased baking sheet. Bake in oven for 15 to 18 minutes or until golden. Remove from the baking sheet, put on wire rack.
3. In a large bowl, stir together pudding mix and milk for 2 minutes; let stand for 3 minutes to thicken. Refrigerate until ready to use.
4. Stir reserved cherry syrup into thawed whipped topping. Refrigerate until ready to use.
5. In a small bowl, stir heavy cream into powdered sugar until mixture is smooth. To assemble, split pastry rectangles in half horizontally. Place bottoms on dessert plates. Spoon pudding mixture over pastry bottoms. Top each with another piece of pastry. Spread whipped topping over each pastry. Top each with pastry top. Spread glaze over pastry. Drizzle each with chocolate syrup; top with a maraschino cherry.

— *Barbara Aho*



## chocolate cream ornament cake

### size-wise

You'll know it's a special occasion when you get to enjoy a serving of this festive cake.

### easy decorating idea

For fun and easy patterns, place cookie cutters on top of cake and fill in shape with colored sugar.

**prep:** 20 min.

**bake:** as directed.

**makes:** 16 servings, 1 slice each.

- 1 pkg. (2-layer size) chocolate cake mix
- 1 pkg. (4-serving size) **JELL-O** Chocolate Flavor Instant Pudding & Pie Filling
- 1 pkg. (8 oz.) **PHILADELPHIA** Cream Cheese, softened
- 1 cup powdered sugar
- 1½ cups thawed **COOL WHIP** Whipped Topping
- 1 **COMET** ice cream cone
- 1 piece red string licorice (2 inches)
- Decorating gel
- Colored sugar

**1** Preheat oven to 350°F. Lightly grease 2 (9-inch) round cake pans. Prepare cake batter as directed on package. Blend in dry pudding mix. Pour evenly into prepared pans.

**2** Bake as directed on package. Cool 10 min.; remove from pans to wire racks. Cool completely. Meanwhile, beat cream cheese and powdered sugar in small bowl with electric mixer on medium speed until well blended. Add whipped topping; stir until well blended.

**3** Place one of the cake layers on serving plate; spread with one-third of the cream cheese mixture. Cover with remaining cake layer. Spread top and side of cake with remaining cream cheese mixture. Poke two small holes in bottom of ice cream cone; insert ends of licorice into holes leaving small loop at top. Place cone next to cake to resemble ornament hanger. Decorate top of cake with decorating gel and colored sugar as desired. Store in refrigerator.

Submitted by:

— Louise Goodwin

## **Mexican Chocolate Pound Cake**

### **Ingredients:**

1 cup butter  
2 cups sugar  
1 cup brown sugar  
6 eggs  
1 tsp. vanilla  
1 tsp. cinnamon  
2 ½ cups sifted all-purpose flour  
½ cup cocoa  
½ tsp. salt  
¼ tsp. baking soda  
1 cup sour cream

Powdered sugar or chocolate glaze

Preheat oven to 325°

Cream butter and sugars well. Add eggs 1 at a time. Add vanilla. Stir soda into sour cream. Blend remaining dry ingredients and add alternately with sour cream mixture to the butter mixture. Place in a well-greased and floured 10" tube pan and bake for approximately 1 hour and 20 plus minutes. Cool 10 minutes and remove from pan. Place on a rack and completely cool. Dust with confectioner's sugar or glaze with a chocolate glaze or ganache of your choosing.

— *Sandy Walsh*

## Plaza Park Squares



Betty Crocker Super Moist Cake Mix

1 cup chopped nuts

1 egg

1 stick melted butter

Combine ingredients — you may have to mix with your hands. Grease large cookie sheet (with 1" sides). Press evenly into pan.

Topping:

8 oz. soft cream cheese

1 box powdered sugar

2 eggs

Beat on medium speed until creamy — Pour over mixture. Bake 45 minutes at 350°. Topping will be light brown. Cut into small squares — very rich.

— *Nita Ellington*