

# Culinary Arts

Instructor: Mr. James Lalonde

## Master Recipes

Section I – Sauces & Dressing

Section II – Savory Items

Section III – Baking and Pastries

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**4. Balsamic Vinaigrette**

- 1 C. Pasteurized Eggs (egg beaters)
- 2 Qt. Vegetable Oil
- 1 Qt. Olive Oil
- 2 C. Balsamic Vinegar
- 1 t. Black Pepper
- 1 T. Basil
- 1 T. Oregano
- 1 T. Thyme
- 1 T. Parsley
- 1 T. Granulated Garlic
- 1 T. Dry Mustard
- 1 T. Sugar
- 1 T. Salt

Contain all ingredients in a mixing bowl and mix with a wire whip. Label, Date, and Refrigerate.

**Makes 1 gallon.**

**5. Barbecue Sauce**

- 2 T. Fat
- 2½ c. Onions
- 1½ c. Brown Sugar
- 5 T. prepared Mustard
- 1 tsp. Salt
- 5 T. Worcestershire Sauce
- 5 c. Catsup
- 3 ½ c. Celery
- ½ c. Vinegar
- 3 pt. Water

Sautee onion and celery until soft. Combine all ingredients and simmer 30 minutes. Makes 3 qts.  
Label, date, and refrigerate.

**5. Honey BBQ Sauce**

- 1 ½ Cup Ketchup
- 1/3 Cup White Vinegar
- ¼ Cup Molasses
- ¼ Cup Honey
- 1 t. Liquid Smoke flavoring
- ½ t. Salt
- 1 T. grated fresh Onion
- ¼ t. chili powder

Combine all ingredients and simmer 15 minutes.

## 6. Blue Cheese Dressing

8 Cups Mayonnaise  
8 Cups Sour Cream  
1 lb. Blue Cheese Crumbled  
1 Cup Vinegar  
1 t. Garlic Powder  
1 T. Grated Onion  
2 t. Dry Mustard  
2 t. Salt  
1 t. sugar  
1 t. Tabasco Sauce  
2 T. Worcestershire Sauce

Crumble Blue Cheese. Combine with all other ingredients and mix well. Makes 1 gallon. Label, Date, and Refrigerate.

## 7. Brine for Poultry and Pork

1 Gallon Water  
1½ cup Salt  
½ cup White Vinegar  
3 T. Brown Sugar  
1 t. Black Pepper  
1 t. Basil  
1 t. Granulated Garlic  
1 t. Thyme  
1 t. Pickling Spice

Place all ingredients in a stockpot and bring to a boil. Cool in an ice bath. Place meat in liquid and marinate overnight. Roast meat the following day. The brine will make meat moist by osmosis, created with saline solution absorbed into the cells of the meat.

## 8. Caesar Salad Dressing

8 Cups Mayonnaise  
2 Cups Egg Substitute (Egg Beaters)  
2 Cups Parmesan Cheese  
1 Cup Water  
1 Cup Olive Oil  
¾ Cup Lemon Juice  
8 T. Anchovy Paste  
1 T Granulated Garlic  
½ C. Sugar  
4 t. Ground Pepper  
2 t. Salt  
2 t. Dried Parsley Flakes

Combine all ingredients in a bowl. Mix for 1 minute with a wire whip. Makes 1 gallon. Label, Date and Refrigerate.

## 9. Classic Italian Dressing

5 Cups Vegetable Oil  
3 Cups Vinegar  
2 Cups Warm Water  
1 t. unflavored Gelatin  
4 T. Granulated Garlic  
4 T. Salt  
4 T. Sugar  
2 T. Dried Parsley  
2 T. Onion Powder  
2 T. Basil  
2 T. Paprika  
2 T. Oregano  
1 T. Black Pepper

Dissolve Gelatin in warm water. Mix all ingredients in mixer with whip for 3 minutes on speed 2. Makes 1 gallon. Label, Date and Refrigerate.

## 10. Cole Slaw Dressing

4 Qt. Mayonnaise  
4 Cups Sugar  
2 Cups Vinegar  
2 T. Black Pepper

Combine all ingredients; mix with a wire whip in a stainless steel bowl. Makes 1 gallon. Label, Date and Refrigerate.

To make Cole Slaw, shred Cabbage and Carrots. Lightly coat with Dressing.

## 11. Cream Sauce

### THIN

8 oz. Butter or Shortening  
2 oz. Flour  
2 Qts. Milk  
2 t. Salt

### MEDIUM

8 oz. Butter or Shortening  
4 oz. Flour  
2 Qts. Milk  
2 t. Salt

### THICK

4 oz. Butter or Shortening  
8 oz. Flour  
2 Qts. Milk  
2 t. Salt

Heat Milk till simmering. Wisk in Roux. Simmer 10 minutes until thick. (Scorches easily)

## 12. Cream Soup Base

2 Gallons Stock (1/2 cup base plus 2 gallons water)  
2 Onions (finely chopped)  
2 Cups Fine Diced Celery  
2 1/2 Pounds Roux (20 ounces flour-20 ounces margarine)  
2 Quarts Flavoring (vegetable finely chopped)  
2 Quarts Milk

Bring stock to boil with Vegetables. Melt Butter and add to Flour to make Roux. Whip Roux into boiling Stock. Finish with 2 Quarts Milk or Cream. Season to taste. Makes 3 gallons.

## 13. Cocktail Sauce

1 qt. Ketchup  
3/4 Cup Horseradish  
1 T. Worcestershire Sauce  
1 t. Lemon Juice  
1/2 t. Hot Sauce

Combine all ingredients in bowl and mix with a whip. Label, Date and Refrigerate. Serve with Seafood.

### 14. Gravy

1 Gallon of Water  
12 oz. Fat  
12 oz. Flour  
¼ Cup Base

Boil water and base, melt fat and add flour to make a roux. Wisk roux (12 oz. Butter – 12 oz. Flour) in to boiling stock. Simmer 10 minutes. Makes 1 Gallon.

### 15. Lemonade

2 Cups Lemon Juice  
4 Cups Granulated Sugar  
12 Cups Water

Mix well and serve over a full glass of ice. Makes 1 Gallon.

### Iced Tea

Place 1 large Tea bag or 12 small Tea bags. In a stockpot. Pour 1 Qt. Boiling water over the Tea bag and let steep for 15 minutes. Add 3 Qts. Cold water and refrigerate. Serve over ice with Lemon wedges.

### 16. Meat Sauce

3 #10 Cans Crushed Tomatoes  
2 Qts. Chicken Stock (2 Qts. Water and 1/3 Cup Chicken base)  
10lbs. Cooked and Drained Ground Beef  
4 Lg. Onions, Diced and Sautéed  
2 T. Granulated Garlic  
1 T. each of the following:  
Sugar  
Basil  
Oregano  
Thyme  
Salt  
6 Dashes Tabasco Sauce

Cook meat and drain, Sauté onions. Combine all other ingredients and heat thoroughly.

\*\*\*If making Marinara Sauce, leave out Ground Beef.

### 17. Michigan Sauce for Hot Dogs

5Lbs. Ground Beef  
1 #10 can Tomato Puree  
4 Cups Onion (fined diced)  
1 T. Granulated Garlic  
1 t. each of the following:  
-Salt  
-Black Pepper  
-Oregano  
-Basil  
-Thyme  
-Sugar  
-Tabasco or Hot Sauce

Brown ground beef with diced onions, remove excess fat. Add remaining ingredients and heat thoroughly. Keep hot for service or Label, Date and Refrigerate.

### **18. Mustard Sauce for Pork**

½ Cup Water  
½ Cup Corn Syrup  
1/3 Cup Plus 1 T. White Vinegar  
2 T. Ground Mustard Seed  
4 t. Cornstarch  
1 T. Granulated sugar  
1 T. Vegetable Oil  
½ t. Turmeric  
½ t. Salt  
10-14 drops Hot Sauce

Whisk together all ingredients in a small saucepan. Bring to a boil over medium heat, stirring often. Boil for 3 minutes, then remove from heat. Store covered, Label, Date and Refrigerate.

### **19. Ranch Dressing**

2 Quarts Mayonnaise  
2 Quarts Buttermilk  
2 T. Salt  
1 ½ T. Black Pepper  
½ Fresh Onion Grated  
3 T. Parsley Flakes

Mix all ingredients well in stainless bowl with a whip. Makes 1 Gallon. Label, Date and Refrigerate.

### **20. Remoulade Sauce or Tartar Sauce**

2 cups Mayonnaise  
2 T. chopped Sweet Pickles  
2 T. chopped Capers  
1 T. Grated Onions  
1 t. Parsley Flaked  
½ t. Tarragon  
½ t. Chervil  
2 dashes Tabasco Sauce

Combine all ingredients in a stainless steel bowl and mix until smooth with a whip. Label, Date and Refrigerate

### **21. Sesame Chicken Sauce**

1 Gallon Water  
12 Cups Brown Sugar  
1 Cup Soy Sauce  
2 t. Sesame Oil  
1 T. Granulated Garlic  
1 T. Onion Powder  
½ Cup Hot Sauce  
2 Cups Toasted Sesame Seeds

Boil all ingredients and thicken with a slurry to desired consistency. Add Toasted Sesame Seeds.

## 22. Sweet and Sour Sauce

1 Qt. Water  
1 Pt. Sugar  
1 Cup Cider Vinegar  
1 T. Soy Sauce  
1 Cup Sweet Pickle Relish  
¼ Cup Cornstarch  
1 t. Red Food Color

Place the Vinegar, Sugar, and all but one cup of the water in a saucepan and bring to a boil. Dissolve the Cornstarch in the remaining cup of water in a small bowl then whisk rapidly into the boiling mixture. Cook until smooth and fairly thick.  
Add the sweet relish and soy sauce. Color with red food coloring. Makes 1 Quart. Label, Date and Refrigerate.

## 23. 1000 Island Dressing

3 Quarts Mayonnaise  
1 Quart Catsup  
1 Cup Fine Diced Pickle  
1 t. Granulate Garlic  
1 t. Black Pepper  
1 t. Dried Parsley

Combine all ingredients in a large bowl. Mix with wire whip until all ingredients are incorporated. Makes 1 Gallon. Label, Date and Refrigerate.

\*Originally invented by Sophia Lalonde in Clayton NY.

## 24. Tomato French Dressing

1 Large Can Tomato Soup (No. 5 can)  
2 Cups Granulated Sugar  
4 Cups Vegetable Oil  
4 T. Salt  
4 t. Paprika  
6 Cups Vinegar  
2 Large Grated Onions  
4 t. Worcestershire Sauce  
1 T. Black Pepper

Combine all ingredients in large mixer until smooth with whip. Makes 1 Gallon. Label, Date and Refrigerate.

## 25. Baked Stuffed Potatoes

25 baking Potatoes  
4 oz. Butter  
8 oz. Bacon, minced  
8 oz. Minced Onions  
4 oz. Minced Pimientos  
1 Cup warm light Cream or Milk  
Shredded Cheese  
Salt and Pepper to taste

Bake Potatoes till soft. Scoop out Potato from skin. Mash until smooth with Butter, Milk, Salt and Pepper. Add cooked Bacon, Peppers, Onions, etc. Pipe into split Potato Skins. Top with Cheese, reheat till warm.

## 26. Basic Quiche

½ Cup Sautéed Onions  
1 Cup Shredded Cheese  
1 Cup flavoring ingredients (Broccoli, Ham, Seafood, Cooked Chopped Bacon, etc.)  
1 ½ Cups Milk  
2 T. Mayonnaise  
3 Eggs  
¼ t. Salt  
2 Dashes Hot Sauce  
1 uncooked Pie Shell

Place piecrust in a 9" pie pan and crimp the edge of the crust. Sautee vegetables and place in pie pan. Place cooked flavoring ingredients in pan. Top with Shredded Cheese. Beat Eggs, Mayo, and Spices. Pour over vegetable mixture. Bake until custard is set when pan is wiggled.

## 27. Braised Red Cabbage Sweet and Sour

4 heads Red Cabbage  
1 Cup Margarine  
5 Cups Brown Sugar  
1 ½ Cups Vinegar  
1 t. salt  
1 t. pepper

Julienne 4 heads Red Cabbage  
Cook in fat slowly until tender. (It takes about 1 hour to completely cook.)  
Add 5 Cups Brown Sugar and 1 ½ cups Vinegar.  
Season with Salt and Pepper. Keep warm until service.

## 28. Chili

2 Gallons Meat Sauce  
2 #10 cans Kidney Beans  
1 Cup Chili Powder  
1 T. Granulated Garlic  
1 T. Salt  
2 T. Beef Base  
1 T. Cumin  
10 dashes Tabasco Sauce

Mix well and refrigerate in a hotel pan or stockpot.

## 29. Coating for Pork or Chicken

12 Cups Ground Corn Flakes  
2 Cups Flour  
1 Cup Ground Sesame Seeds  
4 T. Parsley Flakes  
2 T. Salt  
1 T. Dry Mustard  
2 T. Onion Powder  
1 T. Black Pepper

Combine all ingredients and mix well. Bag, label and date. Use for breading.

### 30. Egg Roll Filling

3 Heads Cabbage Shredded  
1 T. Sesame Oil  
1 T. Soy Sauce  
1 t. Ginger  
1 t. Garlic

Sauté Cabbage with Sesame Oil and seasonings until Cabbage is wilted down in pot. Fill and seal Eggrolls following directions on package. Deep fry on 350 F until golden brown. Drain on absorbent paper, serve or freeze for later use.

### 31. Breaded Wings

20 Chicken Wing pieces  
1 Egg, beaten  
1 Cup Milk  
2 Cups all-purpose Flour  
2 ½ t. Salt  
¾ t. pepper

Mix Milk and Egg in bowl. Combine dry ingredients in separate bowl. Bread by dipping in Milk then Flour 3 times. Fry at 350 until done.

### 32. Hungarian Cabbage Noodles

1 lb. Cooked Egg Noodles  
1 lb. Bacon  
1 small head Green Cabbage  
1 large Onion (diced fine)  
1 t. Salt  
1 t. Hungarian Paprika  
1 t. Black Pepper  
3 cloves chopped Garlic

Chop Bacon and Onion fine. Sauté until bacon is rendered. Drain off ½ of the Bacon fat and discard. Add Cabbage and seasonings. Cook until Cabbage is tender. Stir in cooked and drained Egg Noodles. Serve warm.

### 33. Jim's Spicy Black Beans

1 lb. Dried Black Beans  
2 Qts. Water  
1 Green Pepper  
1 Carrot  
1 Onion  
½ Cup Salsa  
1 teaspoon each of the following:  
Garlic  
Oregano  
Basil  
Oregano  
Cumin  
Chili Powder  
Salt  
Chicken or Beef Base (bouillon cubes)  
4 dashes Tabasco Sauce

Place all ingredients in a saucepan and heat to a slow boil. Simmer about 2 hours until beans have absorbed liquid and are tender. Serve over rice or on a green salad. This is fat free, high fiber, and a complete protein.

### 34. Macaroni and Cheese

1 ½ gallons medium Cream Sauce  
6 lbs. Cooked Macaroni  
5 lbs. Shredded Cheddar  
¼ cup prepared Mustard  
¼ cup Worcestershire Sauce  
1 T. granulated Garlic  
1 T. Salt  
10 dashes Hot Sauce

Combine all ingredients and bake until hot. Makes 50 large portions.

### 35. Macaroni Salad

3 lbs. Cooked Macaroni  
1 lb. Fine diced Celery  
½ lb. Fine diced Onion  
½ lb. Shredded Cheese  
6 Cups Mayonnaise  
10 chopped Hard-boiled Eggs (chopped)  
½ Cup Vinegar  
1 t. each:  
Salt  
Pepper  
Garlic  
Basil

Combine all ingredients. Garnish with Parsley or chopped Red Pepper. Makes 30 - 4 oz. Servings

### 36. Meatballs

2 lbs. Ground meat (beef, poultry, pork or combination)  
1 Cup fine diced Onion  
4 Eggs  
½ Cup Milk or Stock  
2 Cups Bread Crumbs or Oatmeal  
1 t. each:  
Salt  
Garlic  
Oregano  
Thyme  
3 dashed Hot Pepper

Combine ingredients. Mix until smooth. Shape. Bake until done. (155° F. minimum internal temperature)

### 37. Pizza Dough

3 lbs. High Gluten Flour (this must be used for the dough to stretch properly)  
1 oz. Salt  
4 oz. Olive Oil  
¾ oz. Dry Yeast  
1 Qt. Warm Water (110 degrees F.)

Dissolve yeast in warm water. Add remaining ingredients into mixer. Mix with dough hook for 10 minutes on low speed. Allow dough to rise. Shape into round balls (about 6 ounces for a large pizza.) Allow dough to rest, then stretch out and prepare pizza with desired toppings. Bake on parchment covered sheet pan with cornmeal dusted on it until desired doneness.

### 37. Pizza Sauce

1 #10 can Crushed Tomatoes  
1 Teaspoon each:  
Granulated Garlic, Basil, Oregano  
Thyme, Salt and Hot Sauce

Combine all ingredients and Refrigerate overnight for flavors to develop.

### 38. Potato Salad

4 lbs. Cooked diced Potatoes  
2 Cups fine diced Celery  
5 chopped Hard-Boiled Eggs  
16 oz. Sour Cream  
1t. Parsley  
1t. Garlic  
1t. Salt  
1t. Pepper  
1 ½ T. Chicken Base (4 crushed bullion cubes may be used for base)  
¾ Cup Cheddar Cheese  
Mix Sour Cream, spices, Chicken Base together.  
Combine Potatoes, Eggs and Cheese. Add to Cream mixture. Makes 15 portions.

### 39. Rice Pilaf

2 Gallons Stock (usually chicken, ½ cup base plus 2 gallons Water.)  
1 lb. Margarine  
4 Cups small diced Onion  
1 T. Granulated Garlic  
1 T. Basil  
1 T. Salt  
1 t. Oregano  
1 t. Thyme  
1 t. Black Pepper

Place all ingredients except rice in a stockpot. Bring to a boil on the stove (Cover pot with a lid or sheet pan to boil faster.) Place rice in as full size hotel pan. When the liquid is boiling, pour over rice. Mix thoroughly, cover and bake in a 300 F oven for 30 minutes. Stir before serving.

- Any liquid may be used to achieve a different flavor.
- Ingredients can be added for variety. (Chicken, vegetable, etc.)

### 40. Slaw Dog Kraut

1 head finely chopped Cabbage (chop in Robot Coup)  
½ Cup Mayonnaise  
½ Cup Vinegar  
½ Cup Milk  
1 Cup Sugar  
1 ½ t. Salt  
1 ½ t. Pepper

Mix all ingredients together. Makes enough for 25 hot dogs.

### 41. Stuffing/Bread Dressing

1 Cup fine chopped Onion  
1 Cup fine chopped Celery  
2 T. Margarine  
1 t. Parsley  
1 t. Thyme  
1 t. Oregano  
1 t. Black Pepper  
1 t. Salt  
1 t. Sage  
8 Cups Dried Bread Cubes  
3 Cups Chicken Stock

Sauté Onions and Celery in Butter, add Spices. Add Bread Crumbs and moisten with Chicken Stock. Stuff bird or bake in pan.

\*You can add ½ lb. of cooked ground Sausage or Fruits. Makes 10 portions.

### 42. Won Ton Filling

2 lb. Ground Meat  
2 T. Sesame Oil  
½ t. Ginger  
½ t. Soy Sauce  
3 Eggs

Combine all ingredients and mix until smooth. Fill won Tons as directed on package. Poach in simmering water. Place on a sheet pan and refrigerate. If more than two days before service, freeze on a sheet pan.

### 43. Almond Cookies

4 lbs. Flour  
2 lbs. Sugar  
1 oz. Baking Soda  
1 oz. Baking Powder  
2 lbs. Shortening  
2 lbs. Eggs  
2 T. Almond Extract

Mix all ingredients together. Scoop and Bake.

### 44. Apple Cake

2 lbs. 8oz. Granulated Sugar  
12 oz. Shortening  
½ oz. Salt  
1/8 oz. Cinnamon  
8 oz. Eggs  
1 lb. Milk  
1 oz. Baking Soda  
2 lb. 10 oz. Flour  
1 Oz. Baking Powder  
3 lbs. Peeled and Chopped Apples

Cream Sugars and Shortening in mixer with paddle. Add Eggs and mix. Incorporate remaining ingredients and mix until smooth. Sprinkle with cinnamon sugar or frost with French Buttercream Frosting when finished.

\*Be sure to grease and flour your pans.

### 45. Australian Chocolate Balls

2 oz. Unsweetened Chocolate (1 oz. Cocoa powder and 1 oz. Butter)  
1/3 cup Butter  
1 Cup Sugar  
1 Egg  
1 Egg Yolk  
1 t. Almond Extract  
1/2 Cup Nuts

Melt Chocolate and Butter on stove, add Sugar. Add remaining ingredients off stove and mix until combined. Bake at 300 in convection 8-10 minutes.

#### Glaze

1 oz. Chocolate  
1 t. Butter  
1/4 t. Almond Extract  
1 Cup Confectionery Sugar  
2-3 T. Sugar

Melt Chocolate and Butter, add remaining ingredients and mix. Drizzle warm glaze over cookies.

### 46. Biscuits

8 lbs. Flour  
4 oz. Salt  
8 oz. Baking powder  
1 lb. 8 oz. Margarine or Butter  
1 lbs 8 oz. Shortening  
5 lbs. Milk or Buttermilk

Mix dry ingredients together. Rub in Shortening and Butter. Add Milk and mix smooth. Bake at 400. Makes 60 large Biscuits.

### 47. Butter Cream Frosting

8 oz. Eggs (4 whole)  
6 oz. Egg Yolks (8)  
4 lbs. Sugar  
1 lb. Water (1 pint)  
3 lbs. Margarine  
1 lb. Shortening  
Vanilla to taste

Whip Eggs and Yolks in 20qt. mixer with whip until light. Cook sugar and water to 238 F. (soft ball) Place in pitcher and pour slowly into beating Eggs. Continue mixing until cool to the touch on side of mixing bowl. Add Butter and Shortening. Add Vanilla to taste and mix until smooth and fluffy.

### 48. Canadian Maple Pie

4 Eggs  
1 Cup Maple Syrup  
1 1/2 Cup Heavy Cream  
1 1/2 lb. Brown Sugar  
2 Unbaked Single Crust Pie Shells

Beat Eggs, whip in remaining ingredients. Our into unbaked pie shell. Bake at 300 F. for 40 minutes or until a knife comes out clean when inserted.

## 49. Carrot Cake

2 Cups Flour  
2 Cups Granulated Sugar  
2 t. Baking Soda  
2 t/ Ground Cinnamon  
1 Cup Vegetable Oil  
3 Eggs (beaten slightly)  
2 t. Vanilla  
1 ½ Cups Shredded Carrots

Optional:

1 Cup Chopped Walnuts  
2 Cup Shredded Coconut  
¾ Cup Canned Crushed pineapple

Grease 2 nine-inch cake pans. Mix Flour, Sugar, Baking Soda and Cinnamon together in a large bowl. Add the Oil, Eggs and Vanilla. Fold in optional ingredients. Divide the batter evenly in the pans and bake until the edges have pulled away from the sides of the pan and a toothpick inserted in the center comes out clean. Cool the layers 10 minutes then invert on a cooling rack until completely cool.

## 50. Cheesecake

### **Crust**

1 t. Vanilla  
1 Cup Flour  
¼ Cup Sugar  
1 large Egg Yolk  
½ Cup Butter  
¼ t. Salt

### **Filling**

2 ½ lb. Cream Cheese, softened  
1 ¾ Cup Sugar  
3 T. Flour  
½ t. Vanilla  
5 Eggs  
2 Egg Yolks  
¼ Cup Heavy Cream

For the crust mix Vanilla, Flour and Sugar. Add the Egg Yolk, Butter and Salt. Knead the mixture until it just forms a ball. Oil the bottom of appropriate size baking pan and press the dough 1/8in. thick onto the bottom. For the filling beat the Cream Cheese with the Sugar, Flour, and Vanilla until the mixture is smooth. Beat in the Eggs and Egg Yolks, one at a time, beating lightly after each addition and stir in the Cream. Pour the filling into the prepared crust and bake at 325F until firm. Let cool overnight and remove from pan.

## 51. Cherry Wink Cookies

1 ½ Cup Shortening  
2 Cups Granulated Sugar  
4 Eggs  
¼ Cup Milk  
2 t. Vanilla  
5 Cups Flour  
2 t. Baking Powder  
1 t. Baking Soda  
1 t. Salt  
4 Cups Chopped Fruit and Nuts (trail mix)  
2/3 Cup Chopped Maraschino Cherries  
5 Cups Crushed Corn Flakes  
20 Maraschino Cherries quartered  
Cream shortening and Sugar in 20-qt. Mixing bowl.  
Add Eggs, Vanilla and Milk and mix to incorporate.  
Add Flour, Baking Powder, Baking Soda and Salt to the mixer and mix to smooth. Stir in chopped Trail Mix and chopped Cherries.  
Scoop (red handled scoop) into balls. Roll each into crushed Corn Flakes. Press a thumbprint into cookie. Top each with quartered Cherry. Bake for about 10 minutes in convection oven.

## 52. Jim's Chocolate Chip Cookies

2 ½ Cups Ground Rolled Oats (use food processor)  
11 ¼ Cups Flour  
2 T. Baking Soda  
5 t. Salt  
1 ¼ t. Cinnamon  
5 Cups Margarine (softened, but not melted)  
3 ¾ Cups Packed Brown Sugar  
3 ¾ Cups Granulated Sugar  
2 T. Vanilla  
2 ½ t. Lemon Juice  
10 Eggs  
15 Cups Chocolate Chips  
Optional – 6 ¼ Cups Chopped Nuts

Combine ground Oats with Flour, Baking Soda, Salt and Cinnamon in a large bowl. Cream together Margarine, Sugars, Vanilla and Lemon Juice in the 20-qt. mixer with the paddle. Add Eggs and mix until smooth. Add dry mixture and mix until ingredients are incorporated (do not overmix), stir in chocolate chips by hand. Scoop with red handled scoop on to sheet pan with parchment paper and bake about 12 minutes. Makes about 60 cookies.

## 53. Chocolate Cookies

2 lb Sugar  
1 lb. 8 oz. Shortening  
¾ oz Salt  
2lb. 4 oz. Flour  
6 oz. Cocoa  
1 ½ oz. Baking Powder  
8 oz. Eggs  
8 oz. Milk

Straight Dough Method.

## 54. Chocolate Frosting

1 lb. Cocoa Powder  
8 oz. each Shortening and Butter  
1lb. 8oz. Corn Syrup  
1 oz. Salt  
1T. Vanilla  
1lb. Hot Water  
5lbs. Powdered Sugar

Place all ingredients in mixer. Mix on low speed until smooth.

\*This makes excellent fudge glaze when warmed and poured over brownies or cupcakes.

### 55. Coconut Macaroons

2 lbs Sugar  
1 Cup Water  
1 lb. Egg Whites  
1 lb. Granulated Sugar  
½oz. Salt  
Vanilla to taste  
2 lbs. Coconut

Whip whites with 8oz. Sugar to peaks. Keep whippings. Boil 1<sup>st</sup> Sugar and Water to soft ball.(242F) Pour hot Sugar slowly to whipping whites and add Salt and Vanilla. Fold in Coconut. Scoop and bake until golden brown.

\*No yolks can be in whites. The recipe will not work if yolks are present.

### 56. Coffee Cake

1 ½ Cup Sugar  
1 Cup Margarine, softened  
2 Eggs  
1 Cup Milk  
3 Cups Flour  
4 t. Baking Powder  
1 t. Salt

Mix Sugar, Margarine and Eggs together. Stir in Milk. Mix together, then stir into liquid sugar. Top with Streusel mixture. Bake at 300 degrees for 25 to 35 minutes in 2 round 9-inch cake pans.

#### Streusel Topping for cake

1 Cup Brown Sugar  
2 T. Flour  
4 t. Cinnamon  
4 T. Butter  
1 Cup Nuts/Fruit (optional)

### 57. Cream Puff and Éclair Paste

1 Quart Water  
1 lb. Shortening or Margarine  
1 ½ lbs. (24oz.) Flour  
20 Eggs

Combine water and fat in a heavy bottom saucepan. Bring to a boil. Add flour to boiling liquid, stirring vigorously until smooth and thick. Place hot Flour mixture in the 20-qt. mixing bowl with a paddle. Mix on speed 2 slowly adding one Egg at a time until all are absorbed in the mixture. Pipe on parchment paper and bake in a hot oven (360 degrees) until golden brown and dry.

### 58. Danish Dough

4lb. 8 oz. Flour  
12oz. Margarine  
120z Sugar  
8 Eggs  
4oz. Dry Milk  
1 ½ oz. Salt  
4oz. Dry Yeast  
1Qt. Water (75 degrees F.)

Dissolve yeast in water. Place all ingredients in 20 Qt. mixing bowl. Mix with dough hook for 10 minutes. Label, date and refrigerate.

The following day, roll in 2 ½ lbs. Margarine. Roll 4 ft. by 2 ½ ft. Place sliced cold Margarine on 2/3 of dough. Fold into thirds the long way. Repeat folding and rolling 3 times. \* You will need plenty of flour on the table to prevent sticking. If the dough starts to stick, dust with more flour.

Cut dough in 1" strips and twist into Danish shapes. Place 1 T. of desired filling in center. Allow dough to rise and bake until golden brown in a 300 F. oven.

Glaze.

### 59. Dog Biscuits

2 ½ Cups Flour  
½ Cup Dry Milk  
1 t. Sugar  
1 t. Salt  
1/3 Cup Margarine  
1 Egg  
2 T. Beef Base  
½ Cup Water

Combine all ingredients and mix until smooth dough.  
Roll ½" thick and cut into shapes. Bake at 300F. until dry, about 1 hour.

### 60. Fruit Crisp Topping

2 Qt. Streusel Topping  
6 Cups Oatmeal  
3 Cups White Granulated Sugar  
3 Cups Brown Sugar  
2 T. Vanilla

Combine all ingredients. Place on top of fruit filling.  
Bake until crisp. Serve with honey glaze and whipped cream.

### 61. Fruit and Yogurt Parfait (fat free-sugar free)

2 Qt. Unsweetened Plain Yogurt  
2 T. Vanilla  
24 Packets Nutrasweet® artificial Sweetener or 1 Cup Splenda® Sugar Substitute  
Fresh Fruit

Layer Fruit and Yogurt in parfait glasses. Chill before serving.

### 62. Fudge

½ Cup Margarine  
5 Cups Sugar  
1 ½ Cups Milk  
24 ounces Chocolate (cut in small pieces)  
1 t. flavoring  
13 ounces Marshmallows

1 - 9 by 13 greased pan.

Mix Margarine, Sugar and Milk in a 5-6 quart heavy saucepan. Bring to a full rolling boil on high heat. Boil, stirring constantly, for 5 minutes. Remove from heat and slowly stir in chocolate until it is all melted. Add flavoring. Add marshmallows and mix well. Pour fudge into pan and cool at room temperature until set. Cut and store in an airtight container.

### 63. Ganache Truffle Filling

2 lbs. Heavy Cream (1Qt.)  
2 oz. Sugar  
2 oz. Butter  
4 lbs. Chocolate Chips

Boil the Cream, Sugar, and Butter. Pour hot Cream mix over Chocolate until smooth Chill. Scoop then dip into melted tempered Chocolate.

\*Any Type of chocolate may be used.

### 64. German Chocolate Frosting (Creamy Nut Filling)

2 Cups Granulated Sugar  
½ Cup Flour  
2 Cups Cream  
½ Cup Margarine  
2 Cups Chopped Nuts  
1 t. Salt  
1 T. Vanilla

Combine Sugar, Flour, Cream and Margarine in saucepan. Cook on stove until thickened stirring constantly. Add Nuts, Salt and Vanilla. Mix well. Makes 1 quart. Label, Date, and Refrigerate.

\*For German Chocolate frosting use 1 Cup Nuts and 1 Cup Toasted Coconut.

### 65. Homemade Graham Crackers

5 Cups Flour  
6 ¼ Cups Wheat Flour  
2 ½ Cups Sugar  
2 T. Baking Powder  
2 ½ t. Baking Soda  
2 ¼ t. Salt  
1 ¼ t. Cinnamon  
2 ½ Cups Margarine  
¾ Cup Honey  
¾ Cup Molasses  
1 ¼ Cup Water  
2 T. Vanilla

Combine all ingredients in a 20 Qt. mixer. Mix with paddle until smooth. Divide in ½ and press on 2 sheet pans with parchment paper. Bake at 300 until crisp.

### 66. Homemade Ice Cream

4 Eggs  
2 ½ Cups Sugar  
1 T. Vanilla  
2 ½ Cups Milk  
1 Cup Heavy Cream

Beat all ingredients until smooth. Freeze in ice cream machine about 25 minutes.

Variations:

Chocolate – add ½ cup Cocoa Powder  
Brownies – 2 cups fine dice Brownies  
Fruit – 1 ½ cups drained

### 67. Honey Glaze

10 lbs. Confectioners Sugar  
4 oz. Corn Syrup  
4 oz. Honey  
½ oz. Salt  
1 T. Vanilla  
4 ½ Cups Water  
¾ oz. Unflavored Gelatin

Heat water and Gelatin until dissolved. Place all ingredients in mixer and mix on 1 until smooth. Use for cookies, cakes or donuts

### 68. Italian Bread Dough

10 lbs. Bread Flour  
4 oz. Salt  
4 oz. Sugar  
4 oz. Fat  
4 oz. Egg Whites  
3 Qt. Water  
3 oz. Dry Yeast

Dissolve Yeast in warm water to 110 F. Measure remaining ingredients in 20 Qt. mixer, add Water Yeast mixture. Mix 10 minutes with dough hook on speed 1. Allow to rise. Scale, shape, proof and bake.

### 69. Key Lime Pie

#### Filling:

1 can Sweetened Condensed Milk  
4 Egg Yolks  
½ Cup Lime Juice  
1 T. Zest

#### Crust:

1 ½ Cups fine ground Graham Cracker Crumbs  
6 T. Sugar  
3 T. melted Butter

Mix crust and press in pan. Bake in a 325 F. convection for 12 minutes.  
Mix filling and pour in shell. Bake 275 F for 15-17 minutes until set. Top with Whipped Cream. Freeze 10 minutes before cutting.

### 70. Lemon Bars

#### Crust:

5 Cups Margarine  
2 ½ Cups Confectionery Sugar  
1 t. Salt  
10 Cups AP Flour

Mix crust ingredients and press in 18 by 26 (sheet pan.) Bake crust 10 minutes at 300 F. in the convection oven.

#### Filling:

20 Eggs  
10 Cups Sugar  
1 ¼ Cups Flour  
2 Cups Lemon Juice

Combine filling ingredients in mixing bowl and mix until smooth with a whip. Pour over baked crust. Bake for 20 minutes on 300 F. until set. Cool then sprinkle with Confectionery Sugar. Cut into squares.

### **71. Lemon Pie Filling**

1 Qt. Water  
12 oz. Sugar  
½ oz. Salt  
1 oz. Margarine  
3 oz. Egg Yolks  
3 oz. Cornstarch  
4 oz. Lemon Juice

Boil Water, Sugar and Butter. Mix starch, Yolks and Lemon until Smooth. Wisk rapidly into boiling water. Bring back to boil, add yellow food color to desired color. Can be used for pies or filled cookies.

### **72. Magic Squares**

3 Cups Margarine  
9 Cups Graham Crackers Crumbs  
12 Cups Flaked Coconut  
6 Can sweetened Condensed Milk  
5 Pounds Chocolate Chips

Optional: Marshmallows, Maraschino Cherries, Nuts, and White Chocolate.

Melt Margarine in cake pan. Sprinkle crumbs over butter and press in pan. Sprinkle a layer of Coconut, Chocolate Chips, and then drizzle evenly with Condensed Milk. Bake at 300 F in convection oven for 25-30 minutes.

### **73. Mayonnaise Donuts**

4 Cups Sugar  
1 Cup Mayonnaise  
4 Cups Sour Milk  
6 Eggs  
1 T. Vanilla  
2 t. Salt  
8 t. Baking Powder  
2 T. Nutmeg  
2 t. Cinnamon  
Flour (about 10 cups)

Beat Eggs and Sugar in large stainless steel bowl. Stir in Milk, Mayonnaise, and Vanilla. Add salt, Baking Powder, Nutmeg, and Cinnamon. Add enough Flour so the mixture will not stick to hands. Roll out to ½ inch thick. Cut with medium donut cutter. Fry each side at 350 F. in deep fryer until golden brown. Place on paper towels to absorb excess fat. Do not place in plastic bags until completely cooled.

### **74. No Bake Cookies**

1/3 Cup Cocoa Powder  
2 Cups Sugar  
4 oz. Margarine  
½ Cup Milk

Bring mixture to a full rolling boil.  
Boil for 5 minutes in a saucepan.

Add:

2-3 Cups Oatmeal  
¼ Cup Peanut Butter

- Scoop on parchment paper and let cool.

### 75. Oatmeal Cookies

3 lbs. Flour  
2 lbs. Granulated Sugar  
1 lb. 8 oz. Brown Sugar  
1 lb. 8 oz. Shortening (use Lard for 0 Trans Fat)  
8 oz. Ground Raisins ( Grind with 1 C. Water)  
1 oz. Salt  
1 oz. Baking Soda  
1 t. Cinnamon  
1 t. Vanilla  
5 Eggs  
1 lb. 8 oz. Oats

Mix together using the creaming method. Scoop onto parchment paper and bake.

\*More fruit may be used if desired.

### 76. Old Fashioned Molasses Cookies

1 Cup packed Dark Brown Sugar  
¾ Cup Sugar  
¼ Cup Molasses  
¼ Cup Shortening  
1 T. Butter, softened  
1 Egg  
½ t. Vanilla  
2 ½ Cups flour  
2 t. Baking Soda  
2 T. Ground Ginger  
1 t. Salt  
1 t. Ground Cinnamon  
½ t. Ground Cloves  
¼ Cup Water  
Cream together the Sugars, Molasses, Shortening, Butter, Egg, and vanilla in a large bowl. Beat until smooth. In another bowl, combine Flour, Baking Soda, Ginger, Salt, Cinnamon, and Cloves. Pour the dry ingredients into the wet mixture and beat while adding the water. Continue to mix until ingredients are incorporated. Measure a heaping teaspoon of dough at a time. Roll the dough into a sphere between the palms of your hands, and then press the dough onto the cookie. Flatten to about 1/8 inch thick. Bake for 10-14 min.

### 77. Pancakes

3 Cups Flour  
2 T. Baking Powder  
2 t. Salt  
2 T. Sugar  
2 ½ Cups Milk  
2 Eggs  
1/3 Cup Melted Butter

Mix all ingredients until smooth. Cook on 325 F. lightly oiled grill. Use ¼ cup batter for each pancake. Make 16

### 78. Peanut Butter Fudge

2 Cups Sugar  
¾ Cup Milk  
2 T. Margarine  
1 T. Vanilla  
¾ Cup Peanut Butter

Mix Sugar, Butter, and Milk. Bring to a boil for 5 minutes. Remove from heat. Add Vanilla and Peanut Butter. Stir until fudge is no longer glossy in color. Pour into buttered pan to cool.

## 79. Pennsylvania Dutch Shoofly Pie

### Crumbs:

3 Cups Flour  
1 Cup Brown Sugar  
½ Cup softened Butter or Margarine

### Filling:

2 Cups Brown Sugar  
2 Cups boiling Water  
1 Cup Molasses  
1 Egg  
1 T. Baking Soda  
3 Unbaked pie shells

Mix ingredients for crumb mixture together with hands until it forms fine crumbs, set aside.

Mix together Molasses, Brown Sugar and Egg with a whip until smooth. Mix Baking Soda and boiling water together. Gradually mix with the Molasses mixture. Pour mixture equally into the pie shells. Top with crumb mixture. Bake 40 minutes until set. Top with Whipped Cream when cooled.

\*Be sure to bake these on a sheet pan as they will bake over the pans.

## 80. Pie Dough

5 lbs. All-Purpose Flour  
4 lb. 8 oz. Shortening  
2 1/2 oz. Salt

Place first 3 ingredients in a large bowl. Break shortening into chunks the size of peas by rubbing together with your hands. The mixture will look like chunky oatmeal when mixed properly.

1 lb. Flour  
1 lb. 8 oz. Cold Water

Mix flour and cold water into a paste in a mixing bowl with a whip. Pour mixture over Flour and Shortening mixture and combine with your hands until smooth, but do not over-mix. Label, Date and Refrigerate.

\*8 ounces for regular 9" pan and 6 ounces for disposable pan.

## 81. Pie Fillings

**Apple Pie:** (can be 2 crust or single crust with streusel topping)

4 Cups Peeled and cored thin sliced apples  
1 Cup Sugar  
½ t. Cinnamon  
Pinch of Nutmeg

### **Raspberry and Blackberry Pie:**

3 Cups Fruit  
1 Cup Sugar  
1 ½ T. Corn Starch

### **Blueberry Pie:**

3 Cups Berries  
1 Cup Sugar  
¼ t. Cinnamon  
1 ½ T. Corn Starch

### **Peach Pie:**

3 Cups Peaches  
1 Cup Sugar  
1 ½ T. Corn Starch  
Pinch of Nutmeg

### **Pumpkin Pie/Sweet Potato Pie:**

1 Cup Sugar  
1 t. Cinnamon  
½ t. Ginger  
½ t. Nutmeg  
1/8 t. Ground Cloves  
½ t. Salt  
2 Eggs  
1 (15oz) Can Solid Pack Pumpkin or mashed Sweet Potatoes  
1 ½ Cups Milk  
Mix all ingredients until smooth. Pour into unbaked pie shell. Bake until filling is set.(will not wiggle in the middle)

## 82. Raspberry (or Fruit) Filling

4 Cups Raspberries (or other Fruits)  
1 ½ Cups Sugar  
1 Cup Water  
2 T. Corn Starch  
½ Cup Water

Boil first 3 ingredients. Combine Corn Starch and second water. Wisk into boiling fruit.

\*This may be strained for sauce

### 83. Rice Pudding

1 Gallon Milk  
1 lb. 4 oz Rice  
1 t. Salt  
1 lb. 8 oz. Sugar  
6 Eggs  
1 T. Vanilla  
2 Cups Cream

Mix liquid ingredients until smooth, add all other ingredients. Bake covered until rice is tender. Top with Cinnamon Sugar.

### 84. Soft Roll Dough

10 lb. Flour  
4 oz. Salt  
1 lb. Sugar  
1 lb. Shortening  
8 oz. Dry Milk Solids  
3 Qts. Warm Water (110 F)  
4 oz. Dry Yeast

Dissolve Yeast in the warm water. Combine all other ingredients in a 20 qt. mixer bowl. Add Yeast and water mixture. Mix with a dough hook on speed 1 for 10 minutes. Store in a greased bowl covered with a clean bag.

If the dough is made in the morning it should be left covered on the counter to rise.

If dough is make in the afternoon it needs to be refrigerated and shaped in the morning.

\*When making Wheat bread, substitute 5 lbs. Wheat Flour for White Flour.

This will make 8 dozen 3-ounce rolls

### 85. Streusel Topping

2 lbs. Flour  
1 lb. Sugar  
8 oz. Butter  
8 oz. Shortening  
Cinnamon flavor (to taste)

Rub together until crumbly as desired.

### 86. Sugar Cookies

2 lb 12 oz. Flour  
2 lbs. Sugar  
1 lb. 8 oz. Shortening  
8 oz. Eggs  
8 oz. Milk  
1 ½ oz. Baking Powder  
1 T. Vanilla  
1 t. Cinnamon  
¾ oz. Salt

Mix together using the straight dough method. Scoop and bake.

### **87. Vanilla Pudding and Pie Filling**

4 Qts. Milk  
1 lb. Granulated Sugar  
8 oz. Egg Yolks  
8 oz. Cornstarch (use 12 oz. for pies)  
4 oz. Margarine  
Vanilla to taste

Combine all ingredients in a double boiler. Mix until smooth. Cook slowly until thickened stirring frequently.

### **88. White Bread**

10 lbs. Bread Flour  
6 lbs. 4 oz. Water  
8 oz. Dry Milk  
6 oz. Fat  
6 oz. Sugar  
4 oz. Dry Yeast  
4 oz. Salt

Dissolve Yeast in Water. Use straight dough method.