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# **Massa Family Cookbook**



Best Loved Recipes  
of the  
Massa Family

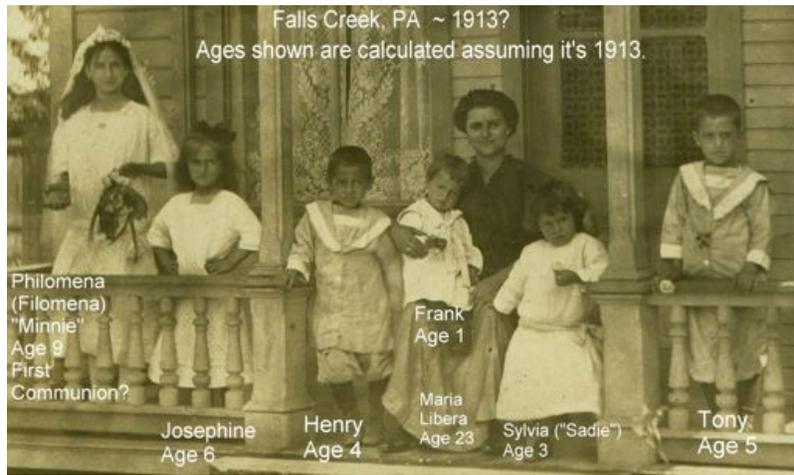
Published in 2012

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This is dedicated to our grandparents, parents, aunts, uncles, cousins, and all those that provided us with a family based in love, and good Italian food.







(1943) Left to right: Vincent, Manfred, Frank, Mama Massa, John, Tony, Henry, Rudy



(1940) Left to right: Sylvia, Erma, Mama Massa, Minnie, Josephine. Front: Margaret



MOTHER  
MARIA LIBERA FUSCO MASSA  
MAY 3, 1889-OCTOBER 13, 1953

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**APPETIZERS,  
SNACKS, &  
FIRST COURSES**

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**Dievole Vineyards  
Siena, Italy 2009  
Photograph by Marie Segal**

# **APPETIZERS, SNACKS, and FIRST COURSES**

## **CAPRESE SALAD (INSALATA CAPRESE)**

2-3 LARGE TOMATOES, SLICED  
1-POUND MOZARELLA CHEESE, SLICED  
FRESH BASIL LEAVES  
OLIVE OIL  
PEPPER, SALT, OREGANO

SLICE TOMATOES AND MOZARELLA. ON A FLAT PLATE, ROTATE THE TOMATOES AND THE MOZARELLA. ADD BASIL LEAVES AND SEASONING. POUR DESIRED AMOUNT OF OLIVE OIL. OPTIONAL: YOU MAY PUT THE CAPRESE SALAD ON TOP OF LETTUCE LEAVES. MANGIA!

## **HOT DIP**

CONTRIBUTED BY: PATTY SKVARLA (DAUGHTER OF SYLVIA & JOE LEOPARDO)

2 CUPS SHREDDED SWISS CHEESE  
½ CUP HELLMANN'S MAYONNAISE  
8OZ. CREAM CHEESE  
¼ TSP ONION, BLACK PEPPER, & NUTMEG

HEAT AT 350 DEGREES FOR 20 MINUTES WITH LID. SERVE ON RYE CRACKERS.



## **PASTA FAGIOLI A LA MASSA**

ITALIAN SOUP

(CONTRIBUTED BY: FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) I THINK MY DAD NAMED THIS SOUP - HIS VERSION OR MY MOTHER'S. I THINK IT MIGHT BE MY MOTHER'S VERSION. BUT, I WENT OVER TO MY MOTHER AND DAD'S A LOT AND THIS IS HOW THEY TOLD ME TO MAKE PASTA FAGIOLI A LA MASSA. I'M SURE THAT THERE MUST BE LOTS OF VERSIONS OF THIS.

INGREDIENTS:

4 TBSP OF OIL  
1 - 1-1/2" DIAMETER ONION, FINELY CHOPPED  
2 - 8 OZ CANS HUNT'S TOMATO SAUCE  
4- 8 OZ. CANS WATER  
PINCH OF SALT, BLACK PEPPER & SUGAR  
1/3 LB. DITALLINI MACARONI  
20 OZ. CAN PROGRESSO MEXICAN CHICK PEAS (CECI'S)

DIRECTIONS:

HEAT OIL IN PAN, ADD ONIONS AND COOK UNTIL SOFT (NOT BROWN). ADD TOMATO SAUCE, WATER, SALT, PEPPER AND SUGAR. BRING TO BOIL AND THEN TURN DOWN TO MEDIUM HEAT. BOIL WATER IN A SEPARATE POT, AND ADD A PINCH OF SALT, COOK DITALLINI A LITTLE ON HARD SIDE. DRAIN WATER; PUT IN SAUCE. DRAIN WATER FROM CAN OF CHICK PEAS AND PUT INTO SAUCE. COOK ON SLOW HEAT FOR ABOUT 10 MINUTES. SERVES 4 PEOPLE.

## **WEDDING SOUP**

CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA. THIS ALWAYS MADE ME SMILE. WHEN I MADE THIS RECIPE IT WAS OUR MEAL, BUT WHEN MOTHER MADE IT, IT WAS AN APPETIZER.

CHICKEN SOUP

CUT-UP CHICKEN  
COOKED ENDIVE OR FROZEN LEAF SPINACH  
TINY MEATBALLS

CUT UP FRYING CHICKEN AND BOIL UNTIL TENDER. WHEN IT FIRST STARTS TO BOIL, A SCUM FORMS ON TOP. SKIM IT OFF, AND THEN ADD A PIECE OF ONION, AND SOME CELERY LEAVES. SIMMER SLOWLY. WHEN IT IS DONE, TAKE THE CHICKEN OFF THE BONES, AND STRAIN THE SOUP. USE 2 BOXES OF FROZEN SPINACH OR 2# FRESH ENDIVE. SPRINKLE SOME ITALIAN CHEESE AFTER YOU HAVE IT MIXED. SIMMER FOR A FEW MINUTES. MAKE RECIPE FOR MEATBALLS AND MAKE THEM TINY. YOU MAY FRY OR BAKE THE MEATBALLS. ADD ALL AND ENJOY.

## **YOGURT DIP FOR VEGETABLES**

(AUNT MARGARET MARINUCCI)

1/2 CUP WEIGHT WATCHER MAYONNAISE  
1/2 CUP PLAIN YOGURT  
1 TBSP DEHYDRATED ONION FLAKES  
1 TSP HIDDEN VALLEY RANCH DRESSING (THE ONE WITH BUTTERMILK & MAYONNAISE)  
COOL IN REFRIGERATOR FOR 4 HOURS. SERVE WITH RAW VEGETABLES.



# BREADS



Assisi, Italy 2009  
Photograph by Marie Segal

## **BREADS**

### **BANANA BREAD**

(CONTRIBUTED BY: MARIE SEGAL, DAUGHTER OF MARGARET AND RICHARD MARINUCCI) MY MOTHER MADE THIS RECIPE FREQUENTLY.

2 EGGS  
½ CUP BUTTER  
1 CUP SUGAR  
1 ½ TEASPOONS BANANA EXTRACT  
3 SMALL RIPE BANANAS  
1 ½ CUP FLOUR  
1 TEASPOON BAKING SODA  
½ TEASPOON SALT

CREAM SUGAR, BUTTER, EGGS, & BANANA EXTRACT TOGETHER. THEN ADD BANANAS. MIX DRY INGREDIENTS, FLOUR, SALT, AND BAKING SODA. ADD TO OTHER MIXTURE. GREASE PANS. BAKE AT 325 DEGREES, FOR 30 -40 MINUTES, OR UNTIL DONE. MAKES 3 SMALL LOAVES (5"X3").

(TO MAKE 3 LARGE LOAF PANS (4 1/2 " X 8" ), DOUBLE THE RECIPE, AND BAKE 40-50 MINUTES AT 325 DEGREES.)

### **EASTER BREAD**

(CONTRIBUTED BY: PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 BOX LEMON SUPREMEM CAKE MIX  
3 PACKAGES DRY YEAST  
3 TABLESPOONS POWDERED SUGAR  
2 EGGS  
2 ½ CUPS WARM WATER  
1 TABLESPOON LEMON JUICE  
6-6 ½ CUPS FLOUR

MIX CAKE MIX, YEAST, POWDERED SUGAR, EGGS, WARM WATER, AND LEMON JUICE. ADD FLOUR. LET RISE UNTIL DOUBLE. FORM INTO THREE OR FOUR LOAVES. LET RISE AGAIN. BAKE AT 300 DEGREES FOR 300 DEGREES.

### **GRANDPA'S BREAD**

UNCLE MANFRED'S RECIPE

(CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) DAD LOVED MAKING BREAD BUT DIDN'T LIKE CLEANING UP AFTER HIMSELF!! HE EVEN HAD A KITCHEN SET UP IN THE BASEMENT JUST FOR HIS BREADMAKING. IT WAS QUITE ELABORATE AND HE LOVED BEING THERE.

*INGREDIENTS:*

5# FLOUR  
3 PKGS DRY YEAST

1/3 CUP CRISCO  
4 TBLSP SUGAR      2 TBLSP SALT

**DIRECTIONS:**

TO PROOF YEAST PLACE 3 PKGS YEAST IN 3/4 CUP WATER AT 115 DEGREES WITH 1 TBLSP SUGAR. LET MIXTURE SET FOR 10 MINUTES OR UNTIL FOAMY. PLACE 5 LBS. FLOUR IN POT – STIR IN 3 TBLSP SUGAR, 1 TBLSP SALT AND 1/3 CUP CRISCO. ADD FOAMED YEAST TO FLOUR MIXTURE. ADD WATER AT 115 DEGREES UNTIL MIXTURE IS A LITTLE STICKY. MIX FOR 8-10 MINUTES BY HAND. GREASE PAN WITH CRISCO AND PLACE DOUGH IN PAN. PUT CRISCO ON TOP LIGHTLY. PUT DOUGH IN OVEN TO RISE, DOUBLE IN BULK (1 1/2 HOURS). PUNCH DOWN AND LET DOUGH RISE DOUBLE AGAIN. PUT DOUGH IN BREAD PANS TO RAISE DOUBLE. BAKE 1/2 HR AT 375. DON'T BURN!

## **ITALIAN PANETTONE**

(CHRISTMAS BREAD)

CONTRIBUTED BY: FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA. I FOUND THIS RECIPE IN MY MCCALLS COOK BOOK AND IT WAS FUN TO MAKE. MAKES 2 LOAVES.

*INGREDIENTS:*

1 CUP WARM WATER (105 TO 115F)  
2 PKG. ACTIVE DRY YEAST  
1/2 CUP SUGAR  
2 TSP. SALT  
1/2 CUP SOFT BUTTER OR MARGARINE (I USE BUTTER)  
3 EGGS  
1 EGG, SEPARATED  
5 1/2 - 6 CUPS SIFTED ALL-PURPOSE FLOUR  
1 1/2 CUPS SEEDLESS RAISINS (THE FRUIT)  
1 CUP CHOPPED DICED CITRON (IS  
1/2 CUP SLICED CANDIED CHERRIES (OPTIONAL)  
2 TBLSP BUTTER OR MARGARINE, MELTED (I USE BUTTER)  
2 TBLSP SUGAR

**DIRECTIONS:** PREHEAT OVEN TO 350F.

1. IF POSSIBLE, CHECK TEMPERATURE OF WARM WATER WITH THERMOMETER. SPRINKLE YEAST OVER WATER IN LARGE BOWL, STIRRING UNTIL DISSOLVED.
2. ADD 1/2 CUP SUGAR, SALT, 1/2 CUP BUTTER, 3 EGGS, EGG YOLK, AND 3 CUPS FLOUR; BEAT WITH WOODEN SPOON, UNTIL SMOOTH - ABOUT 2 MINUTES.
3. STIR IN FRUIT. GRADUALLY ADD REMAINING FLOUR; MIX IN LAST OF IT WITH HAND UNTIL DOUGH LEAVES SIDE OF BOWL.
4. TURN ONTO LIGHTLY FLOURED BOARD; ROLL TO COAT WITH FLOUR, KNEAD UNTIL SMOOTH - 5 MINUTES.
5. PLACE IN LIGHTLY GREASED LARGE BOWL; TURN TO BRING UP GREASED SIDE. COVER WITH TOWEL; LET RISE IN WARM PLACE (85F), FREE FROM DRAFTS, UNTIL DOUBLE IN BULK - ABOUT 1 1/2 TO 2 HOURS. (FRUITED DOUGH REQUIRES LONGER RISING TIME.)
6. MEANWHILE, GREASE TWO 8- OR 9-INCH LAYER CAKE PANS OR 2 LARGE COOKIE SHEETS.
7. PUNCH DOWN DOUGH; TURN OUT ONTO LIGHTLY FLOURED PASTRY CLOTH. DIVIDE IN HALF; SHAPE EACH INTO A ROUND LOAF.
8. PLACE IN PREPARED PANS. BRUSH TOPS WITH 2 TABLESPOONS MELTED BUTTER. COVER WITH TOWEL; LET RISE IN WARM PLACE (85F), FREE FROM DRAFTS, UNTIL DOUBLE IN BULK - 1 1/2 TO 2 HOURS.
9. WITH SHARP KNIFE, CUT A DEEP CROSS IN TOP OF EACH LOAF.

COMBINE EGG WHITE WITH 2 TABLESPOONS WATER; BRUSH OVER LOAVES. SPRINKLE EACH WITH 1 TABLESPOON SUGAR. BAKE 40 TO 50 MINUTES, OR UNTIL GOLDEN. REMOVE FROM PANS IMMEDIATELY; COOL WELL ON WIRE RACK, AWAY FROM DRAFTS. LET THIS RISE FOR 2 HOURS AND 15 MINUTES. BAKE FOR 40 MINUTES.

### **ITALIAN WANDA**

(CONTRIBUTED BY PATTY SKVARLA. THIS WAS A NEIGHBOR'S RECIPE- TRIVOLINO'S RECIPE).

1 DOZEN EGGS	½ TEASPOON SALT
2 CUPS SUGAR	12- TEASPOONS BAKING POWDER
1 CUP CRISCO	8 CUPS FLOUR, PLUS OR MINUS
JUICE OF 2 ORANGES	1 SMALL BOTTLE OF BEER
2 TEASPOONS VANILLA	

MIX. ROLL OUT AS YOU WOULD FOR COOKIES. CUT AND FRY.

### **SWEET BREAD**

AUNT ERMA BEATRICE'S RECIPE

INGREDIENTS:

2 LARGE CAKES YEAST (DISSOLVE IN ¾ CUP WARM WATER)  
4 EGGS  
1 CUP SUGAR  
1 CUP OLEO (MELTED)  
1 TSP SALT  
4 CUPS MILK (1 CAN MILK & ADD REMAINING WATER)  
4 TO 5 LBS. FLOUR (ABOUT 13 CUPS FLOUR)

DIRECTIONS: LET RISE ONE TIME TO TOP OF ROUND TUPPERWARE. BAKE AT 350 DEGREES.

### **SWEET BREAD**

AUNT JOSEPHINE'S SWEET BREAD  
(CONTRIBUTED BY PATTY SKVARLA)

INGREDIENTS:

1 DOZEN EGGS  
2 CUPS SUGAR  
1 TEASPOON SALT  
1 CUP OIL OR MARGARINE  
1 CUP MILK (LUKEWARM)  
1 LARGE CAKE OF FRESH YEAST  
FLAVOR—LEMON JUICE & RIND, VANILLA, ORANGE JUICE AND RIND.  
ADD ABOUT 10 OR 11 CUPS OF FLOUR.

SCALD MILK AND COOL. MELT YEAST IN ½ CUP OF WARM WATER. IF YOU ARE IN A HURRY, YOU CAN ADD 1 OR TWO PACKAGES OF DRY YEAST. MAKE A SOFT DOUGH. LET RISE. BAKE AT 275 OR 300 DEGREES FOR ABOUT 30-35 MINUTES. DO NOT OVER BAKE.



# **SIDE DISHES**



**Photograph by Marie Segal**

## **SIDE DISHES**

### **BAKED MUSHROOMS**

(RECIPE BY MARGARET MARINUCCI) WE HAD THIS FOR EVERY FAMILY GET TOGETHER.

5- 4 OZ. CAN STEM & PIECES CANNED MUSHROOMS  
½ CUP MACARONI CHEESE  
¾ CUP BREAD CRUMBS  
1 TSP. GARLIC SALT  
DASH OF PEPPER  
DASH OF PARSLEY

MIX ALL INGREDIENTS WITH MUSHROOMS. OIL PAN. PLACE MIXTURE IN PAN/PIE DISH. TOP WITH A FEW BREAD CRUMBS, & GARLIC SALT. SPOON 2 TBSP. OLIVE OIL OVER TOP. POUR A LITTLE WINE OVER TOP OF MUSHROOMS. BAKE 325 DEGREES FOR 40 MINUTES.

### **BAKED PINEAPPLE**

(RECIPE BY JANIS LEIPER, DAUGHTER OF PATTY AND BILL SKVARLA, GRANDDAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 (20 OZ.) CAN CRUSHED PINEAPPLE  
1 EGG  
2 TBSP CORNSTARCH  
¼ CUP MILK  
½ CUP SUGAR  
CINNAMON

MIX EGGS AND SUGAR TOGETHER. MIX CORNSTARCH WITH MILK AD THEN ADD TO EGG MIXTURE. ADD PINEAPPLE AND MIX TOGETHER. PLACE MIXTURE IN A GLASS 10" SQUARE BAKING DISH. DOT WITH FLOUR AND 4 (1 INCH) SLICES OF BUTTER. SPRINKLE WITH CINNAMON. BAKE AT 350 DEGREES FOR 1 HOUR.

### **BAKED PINEAPPLE**

(CONTRIBUTED BY: MARIE SEGAL, DAUGHTER OF MARGARET MARINUCCI) THIS IS A FAMILY FAVORITE AND MOM MADE IT FOR EVERY HOLIDAY MEAL.

1 CAN CRUSHED PINEAPPLE WITH JUICE (1 LB. 4 OZ. CAN)  
2 EGGS  
1 TABLESPOON CORNSTARCH  
¼ CUP SUGAR

COMBINE ¼ CUP SUGAR AND 1 TABLESPOON CORNSTARCH. ADD TWO EGGS AND STIR. ADD CRUSHED PINEAPPLE AND JUICE TO THE ABOVE.  
PLACE IN BUTTERED CASSEROLE. ADD PIECES OF BUTTER OR MARGARINE ON THE TOP AND SPRINKLE WITH CINNAMON. BAKE IN OVEN AT 325 DEGREES FOR ABOUT 45 MINUTES.

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## **CALICO BEANS**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 CAN BAKED BEANS  
1 CAN BAY LIMA BEANS  
1 CAN KIDNEY BEANS  
1 LB. LOOSE SAUSAGE, BROWNED  
(OR ½ LB. LOOSE SAUSAGE & ½ LB. GROUND CHUCK)  
½ LB. BACON, FRIED, AND DRAINED FROM GREASE  
PUT IN A LARGE BOWL

ADD: 1 CUP BROWN SUGAR      1 CUP KETCHUP  
      1 TBSP. MUSTARD          1 TBSP. VINEGAR  
MIX ALL TOGETHER. BAKE AT 350 DEGREES FOR 40 MINUTES.

## **CAVATELLI**

(MARY'S CAVATELLI) MARY ? I FOUND THIS AMONG MY MOTHER'S COLLECTION OF SPECIAL FAMILY RECIPES.

10 CUPS FLOUR            1 ½ LBS. RICOTTA  
3 EGGS                    1 CUP COLD WATER  
1 TSP. SALT

MIX RICOTTA, FLOUR, AND SALT. MAKE A WELL FOR EGGS. MIX AND ADD WATER. FORM THE CAVATELLI.

## **CORN PUDDING**

(CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) THIS IS RECIPE THAT WE ALWAYS HAVE ON MAJOR HOLIDAYS.

1 LB. CAN CREAM STYLE CORN  
2 EGGS  
1 TEASPOON MILK  
¼ # SALTINE CRACKERS (1 SLEEVE) CRUMBLED  
2 TEASPOONS BUTTER

BEAT EGGS. STIR IN CORN AND THE REST. BUTTER AN 8" X 8" BAKING DISH. SPRINKLE CRACKERS AND BITS OF BUTTER ON TOP. BAKE AT 350 DEGREES FOR 30 MINUTES.

## **CRANBERRY MOUSSE**

CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO.

1 CAN (20 OUNCES) CRUSHED PINEAPPLE IN JUICE  
1 PACKAGE (6 OUNCES) STRAWBERRY GELATIN  
1 CUP WATER  
1 CAN (1 POUND) WHOLE CRANBERRY SAUCE  
3 TABLESPOONS FRESH LEMON JUICE  
1 TEASPOON GRATED LEMON PEEL

¼ TEASPOON GROUND NUTMEG  
2 CUPS DAIRY SOUR CREAM  
½ CUP CHOPPED NUTS

DRAIN PINEAPPLE, RESERVE JUICE. ADD JUICE TO GELATIN IN 2-QUART SAUCEPAN. STIR IN WATER. HEAT TO BOILING, STIRRING TO DISSOLVE GELATIN. REMOVE FROM HEAT. BLEND IN CRANBERRY SAUCE. ADD LEMON JUICE, PEEL, AND NUTMEG. CHILL UNTIL SLIGHTLY THICKENED. BLEND IN SOUR CREAM, PINEAPPLE, AND PECANS. POUR INTO 2 QUART MOLD. CHILL UNTIL FIRM. SERVES 8.

## **GERMAN POTATO SALAD**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

2 POUNDS POTATOES  
SALT TO TASTE (ABOUT 1 TEASPOON)  
1/8 TEASPOON PEPPER  
1 TEASPOON DRY MUSTARD  
1 TEASPOON SUGAR  
1 TEASPOON FLOUR  
½ CUP WATER  
½ CUP VINEGAR  
¼ POUND BACON

1 MEDIUM ONION, FINELY CHOPPED

COOK POTATOES IN BOILING, SALTED WATER UNTIL TENDER. DRAIN, PEEL, AND WHILE HOT, CUT INTO 1/8 INCH SLICES. SPRINKLE WITH SALT, PEPPER, MUSTARD, FLOUR, AND SUGAR. HEAT WATER AND VINEGAR TO BOILING POINT. PLACE BACON OR BEEF, SLICED AND CHOPPED FINE IN A SKILLET, AND FRY UNTIL LIGHT BROWN; ADD ONIONS, AND BROWN SLIGHTLY. ADD POTATOES, AND HOT VINEGAR. HEAT THOROUGHLY TO ABSORB THE VINEGAR AND WATER. SERVE WARM.

## **LENTIL SOUP**

1/2# LENTILS (PICK OVER FOR LITTLE STONES, ETC.) WASH & DRAIN  
1 MED POTATOE CUBED  
3 LG CARROTS CUBED  
CELERY LEAVES & CUT UP 2 PIECES OF STALK  
SMALL ONION CHOPPED  
1 SMALL CAN TOMATO SAUCE OR CANNED TOMATOES  
LITTLE SUGAR IF TOMATOES ARE TART  
SALT & PEPPER  
3 TBSLP OIL

BOIL LENTILS A FEW MINUTES, DRAIN OFF DARK WATER THEN COVER WITH FRESH WATER. COOK SLOWLY IN OIL UNTIL SOFT POTATOES, CARROTS, CELERY, ONION, WHEN VEGGIES ARE SOFT ADD THEM TO THE LENTILS & WATER AND ADD TOMATO SAUCE, SALT, PEPPER. COOK SLOWLY UNTIL ALL ARE SOFT. I ALWAYS LOVED THIS RECIPE AND COULD EAT IT FOR DAYS ON END WITHOUT GETTING TIRED OF IT.

## **MEATBALLS**

(CONTRIBUTED BY MARIE SEGAL, DAUGHTER OF MARGARET AND RICHARD MARINUCCI)

1 ½ POUNDS GROUND CHUCK  
1 CUP ITALIAN BREAD CRUMBS  
¾ CUP GRATED ITALIAN CHEESE  
1 TEASPOON GARLIC SALT  
¼ TEASPOON BLACK PEPPER  
2 TABLESPOONS PARSLEY FLAKES  
1 TABLESPOON FLOUR

MIX TOGETHER ALL THE LISTED INGREDIENTS. SHAPE INTO BALL AND DUST WITH FLOUR. PUT ON COOKIE SHEET GREASED WITH A LITTLE OIL. BAKE AT 350 DEGREES FOR 15-20 MINUTES. TURN OVER ONCE. MAKES ABOUT 28-30 MEATBALLS.

## **MEATBALLS**

CONNIE MASSA'S MEATBALL RECIPE, CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF MANFRED AND CONNIE MASSA. THIS IS MY MOTHER'S RECIPE FOR MEATBALLS THAT SHE USED TO MAKE. IT WAS ALWAYS HER MEATBALL RECIPE WHEN WE LIVED IN SEVERAL PLACES INCLUDING CLEVELAND, OHIO, IN CHIPPEWA AND IN VIENNA, VA. SHE ALWAYS MADE HER MEATBALLS THIS WAY. OF COURSE, MY DAD HELPED HER MAKE THE MEATBALLS TOO. THIS IS A SPECIAL MEMORY.

### INGREDIENTS:

2 POUNDS GROUND BEEF                      SALT (ABOUT 1½ TSP)  
PEPPER (ABOUT ¼ TEASP.)  
4 TABLESPOONS GRATED PARMESAN OR ROMANO CHEESE  
3 CLOVES GARLIC, CHOPPED FINE  
FRESH PARSLEY, CHOPPED (USE GENEROUS AMOUNT)  
6 SLICES STALE BREAD (IT SHOULD NOT BE HARD, JUST FIRM. MOISTEN WITH WATER AND CRUMBLE)  
2 TABLESPOONS OF MILK  
4 EGGS

DIRECTIONS: MIX ABOVE WITH FORK THEN MIX THOROUGHLY WITH FINGERS. SHAPE INTO 24 MEATBALLS. BROWN AND COOK SLOWLY IN FRYING PAN WITH SOME OIL. THEN PUT MEATBALLS IN THE SAUCE AND LET THEM COOK IN IT FOR ABOUT 4 HOURS - VERY SLOWLY AT A VERY LOW HEAT. SKIM OFF EXCESS FAT FLOATING ON SAUCE AFTER IT HAS FINISHED COOKING. LATER ON SHE WOULD BAKE THE MEATBALLS IN THE OVEN AT 350 DEGREES FOR MAYBE ½ HOUR OR UNTIL BROWNEED, INSTEAD OF FRYING THEM. CONTINUE AS ABOVE.



## **OVEN FRIES**

CONTRIBUTED BY JOANN PINETTE

4 MEDIUM POTATOES  
1 TBLSP OIL

PEEL POTATOES AND CUT INTO LONG STRIPS ABOUT 1/2" WIDE. DRY STRIPS THOROUGHLY ON PAPER TOWELS. TOSS IN A BOWL WITH OIL AS IF MAKING A SALAD. WHEN STRIPS ARE THOROUGHLY COATED WITH THE OIL, USE MONTREAL STEAK SEASONINGS ABOUT 1 TSP OR TO YOUR TASTE AND MIX THOROUGHLY. SPREAD THEM ON A SINGLE LAYER ON A COOKIE SHEET AND PLACE IN 475 DEGREE OVEN FOR 35 MINUTES OR TO YOUR TASTE AND COLOR. TURN STRIPS PERIODICALLY TO BROWN ON ALL SIDES. IF A CRISPIER BROWNER POTATO IS DESIRED, PUT UNDER BROILER FOR A MINUTE OR TWO. THIS RECIPE CAME FROM THE HEART ASSOCIATION COOK BOOK. MY DAD (MANFRED) LOVED THIS RECIPE AND I MADE IT EVERY TIME HE CAME TO VISIT. YOU CAN USE SWEET POTATOES TOO AND THIS IS MARVELOUS TASTING – YOU CAN CUT THE POTATOES ANY SIZE OR WAY YOU WANT THEM.

## **PIZZA DOUGH**

RECIPE FROM MARGARET MARINUCCI.

1 LG YEAST  
1/2 CUP LUKEWARM WATER  
1 3/4 CUPS MILK, SCALDED  
4 TBSP SUGAR  
2 TSP SALT  
6-7 CUPS OF FLOUR  
2 TBSP MAZOLA OIL

DISSOLVE YEAST IN LUKEWARM WATER, AND LET STAND. SCALD MILK. POUR INTO LARGE BOWL, ADD SUGAR, SALT, AND BLEND. COOK TO LUKEWARM. STIR YEAST MIXTURE WELL AND POUR INTO BOWL. ADD OIL AND FLOUR, MIX ALTOGETHER UNTIL DOUGH IS STIFF, AND CLEANS SIDE OF BOWL. TURN OUT INTO LIGHTLY FLOUR SURFACE. KNEAD 50 TIMES UNTIL SMOOTH. PLACE DOUGH IN A SLIGHTLY GREASED BOWL, TURNING ONCE, THEN COVER. LET RISE IN A WARM PLACE FOR 35 TO 45 MINUTES OR UNTIL DENT REMAINS WHEN FINGER IS PRESSED DEEP INTO SIDE OF DOUGH. DOUGH SHOULD BE MORE THAN DOUBLE.

DIVIDE DOUGH INTO TWO AND PLACE ON GREASED COOKIE SHEETS. PRESS DOUGH TO EDGE OF PANS. LET DOUGH RISE FOR ABOUT 20 MINUTES IN PIZZA PANS. PUT PIZZA SAUCE ON TOP. SEASON WITH CHEESE, SALT, PEPPER, OREGANO, PARSLEY FLAKES, AND YOUR FAVORITE TOPPINGS. BAKE IN OVEN AT 350 DEGREES FOR ABOUT 20 MINUTES OR UNTIL DONE. AS MOM SAID, "MAKE SURE YOU DON'T BURN IT."

## **PIZZA SAUCE**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

4 GALLONS TOMATO SAUCE  
1 GALLON PIZZA SAUCE  
2 GALLONS TOMATO PUREE  
1 GALLON CRUSHED TOMATOES  
1/2 GALLON OF OIL  
1 HEAD OF GARLIC  
15 # MOZZARELLA CHEESE  
2 1/2 LBS. GRATED MACARONI CHEESE (ROMANO & PARMESAN)  
MIX TOGETHER AND REFRIGERATE. THE SAUCE WILL COOK ON PIZZA SHELL. PUT 3/4 CUP SAUCE ON OBLONG PIZZA SHELL. COOK AT 400 DEGREES FOR 7-10 MINUTES.

## **SWEET POTATO CASSEROLE**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 CUP YAMS #2	<u>TOPPING:</u> ½ CUP CHOPPED NUTS
A CUP SUGAR	½ CUP BROWN SUGAR
½ CUP EVAPORATED MILK	½ STICK BUTTER
2 EGGS	1 CUP CRUSHED CORN
1 TEASPOON VANILLA	FLAKES, OR
DASH CINNAMON	SHREDDED WHEAT
2 TABLESPOONS BUTTER	

CREAM SUGAR AND BUTTER. ADD EGGS, VANILLA, CINNAMON, MILK. MASH DRAINED YAMS. ADD TO CREAMED SUGAR MIXTURE. PUT IN A CASSEROLE DISH. BAKE AT 350 DEGREES FOR 10-15 MINUTES. ADD TOPPING AND BAKE 15-20 MINUTES, OR UNTIL SOLID.

## **TOMATO SAUCE**

CONNIE MASSA'S TOMATO SAUCE WAS CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF MANFRED AND CONNIE MASSA. THIS IS MY MOTHER'S RECIPE FOR TOMATO SAUCE THAT SHE USED TO MAKE. I REMEMBER IN CLEVELAND, OHIO, IN CHIPPEWA AND IN VIENNA, VA. SHE WOULD COOK HER SAUCE ALL DAY LONG. THIS IS A SPECIAL MEMORY.

### INGREDIENTS:

1 LARGE ONION  
4 TABLESPOONS SALAD OIL  
2 LARGE CANS TOMATOES (CONTADINA OR PROGRESSO)  
2 SMALL CANS TOMATO PASTE

### DIRECTIONS:

CHOP ONIONS FINE AND FRY IN OIL UNTIL LIGHTLY BROWNED AND SOFT. ADD TOMATOES (BREAK UP WITH FORK) AND TOMATO PASTE. SALT AND PEPPER TO TASTE - IF TOMATOES ARE A LITTLE SOUR ADD A LITTLE SUGAR. SIMMER ABOVE AT VERY LOW HEAT. WHILE SAUCE IS COOKING, PREPARE THE MEATBALLS.

## **WEDDING SOUP**

CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA. THIS ALWAYS MADE ME SMILE. WHEN I MADE THIS RECIPE IT WAS OUR MEAL, BUT WHEN MOTHER MADE IT, IT WAS AN APPETIZER.

CHICKEN SOUP  
CUT-UP CHICKEN  
COOKED ENDIVE OR FROZEN LEAF SPINACH  
TINY MEATBALLS

CUT UP FRYING CHICKEN AND BOIL UNTIL TENDER. WHEN IT FIRST STARTS TO BOIL, A SCUM FORMS ON TOP. SKIM IT OFF, AND THEN ADD A PIECE OF ONION, AND SOME CELERY LEAVES. SIMMER SLOWLY. WHEN IT IS DONE, TAKE THE CHICKEN OFF THE BONES, AND STRAIN THE SOUP. USE 2 BOXES OF FROZEN SPINACH OR 2# FRESH ENDIVE. SPRINKLE SOME ITALIAN CHEESE AFTER YOU HAVE IT MIXED. SIMMER FOR A FEW MINUTES. MAKE RECIPE FOR MEATBALLS AND MAKE THEM TINY. YOU MAY FRY OR BAKE THE MEATBALLS. ADD ALL AND ENJOY.

## **ZUCCHINI CASSEROLE**

(CONTRIBUTED BY PATTY SKVARLA)

A CAN CREAM OF CHICKEN

1 JAR PIMENTOES

1 SMALL ONION

3 CARROTS SHREDDED

1 CUP SOUR CREAM

8 OUNCES PEPPERIDGE FARM STUFFING MIX

1 PT. BUTTER

MIX. POUR INTO A GREASED CASSEROLE. BAKE AT 350 DEGREES FOR 45 MINUTES.





# MAIN

# DISHES



Connie and Manfred Massa, with turkey.

## MAIN DISHES

### **BEEF FOR FRANKIE**

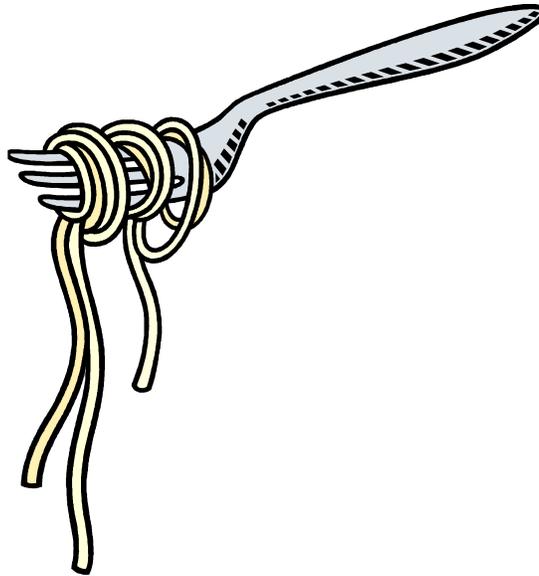
AUNT SHERRY MASSA'S BEEF FOR FRANKIE  
CONTRIBUTED BY JAYNEE MASSA KONEVAL, DAUGHTER OF RUDY & SHERRY MASSA. THIS WAS MY BROTHER FRANKIE'S ABSOLUTE FAVORITE MEAL. EVERY TIME HE WOULD COME HOME, NO MATTER WHERE HE WAS LIVING, MY MOM BETTER HAVE THIS AS THE DINNER FOR HIS FIRST NIGHT HOME. WE ALL KNEW WHEN FRANKIE WAS COMING HOME, THE BEEF WAS IN THE GUARDIAN CASSEROLE AND THE HOUSE SMELLED FANTASTIC! THANKS BROTHER FOR A GREAT PICK!!! WE LOVE & MISS YOU!

#### INGREDIENTS:

2 LB. BEEF CUBED (SIRLOIN TIP OR RUMP)  
1 ENVELOPE MRS. GRASS ONION SOUP  
2 CANS BUTTON MUSHROOMS (JUICE & ALL)  
1 CAN CREAM OF MUSHROOM SOUP  
1 CUP RED WINE

#### DIRECTIONS:

PUT ALL INGREDIENTS IN A CASSEROLE WITH A LID (WE ALWAYS USED A GUARDIAN CASSEROLE, BUT YOU CAN USE ANY), MIX, COVER WITH LID AND BAKE...."DO NOT LIFT THE LID DURING COOKING TIME". SERVE OVER NOODLES OR RICE, OR EVEN WITH MASHED POTATOES. COOK AT 325 DEGREES FOR 3 HOURS. (*NOTE: THIS RECIPE CAN ALSO BE MADE WITH CHICKEN, JUST MAKE SURE TO SUBSTITUTE THE RED WINE FOR WHITE WINE.*)



### **CHICKENETTI**

CONTRIBUTED BY JOANN MASSA PINETTE. THIS RECIPE IS FROM HER DAUGHTER, MICHELLE.

1- 12 OZ PKG ANGEL HAIR  
1 CAN CREAM OF MUSHROOM SOUP  
1 CUP CHICKEN BROTH

3 CUPS DICED COOKED CHICKEN  
1 CAN CREAM OF CHICKEN SOUP  
1/2 TSP PEPPER

1 SMALL ONION CHOPPED

1/2# SHREDDED CHEESE

COMBINE SOUPS AND BROTH IN LARGE BOWL, WHISKING TOGETHER TO BLEND. ADD COOKED SPAGHETTI, CHICKEN, ONION & PEPPER. MIX WELL. POUR INTO GREASED 9X12 PAN OR BAKING DISH. COVER WITH CHEESE. BAKE AT 350 DEGREES FOR 30 MINUTES, IF DESIRED, PLACE UNDER THE BROILER FOR A FEW MINUTES TO LIGHTLY BROWN CHEESE. I LOVE MAKING THIS DISH, IT'S A MEAL IN ITSELF. YOU CAN ADD FROZEN BROCCOLI (1 CUP OR SO) OR WHATEVER VEGETABLE YOU WANT. YOU CAN USE OTHER CREAM OF SOUPS IF YOU DON'T LIKE THESE. YOU CAN USE ANY KIND OF PASTA YOU WANT TO CHANGE IT UP A BIT. IT'S A ONE DISH MEAL AND KIDS USUALLY LIKE IT.

## **CITY CHICKEN**

CONTRIBUTED BY: FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA. WE MADE THIS AFTER WE LEFT BEAVER FALLS BECAUSE WE COULDN'T GET THE "CITY CHICKEN" AT THE STORES IN VIRGINIA LIKE WE COULD DO IN PENNSYLVANIA.

2# BONELESS VEAL SHOULDER, CUT IN 1 1/2" CUBES

1/2 CUP FINE CRACKER CRUMBS

1/2 CUP CORNFLAKE CRUMBS

1 TSP SALT

1 TSP PAPRIKA

3/4 TSP POULTRY SEASONING

1/2 TSP MONOSODIUM GLUTAMATE

DASH PEPPER

1 SLIGHTLY BEATEN EGG

2 TBSP MILK

2-3 TBLSP FAT

1 CHICKEN BOULLION CUBE

PUSH VEAL CUBES ONTO 6 SKEWERS. COMBINE CRACKERS, CORNFLAKE CRUMBS, AND SEASONINGS. COMBINE EGG AND MILK. DIP MEAT INTO EGG MIXTURE, THEN IN CRUMBS. BROWN SLOWLY ON ALL SIDES IN HOT FAT. DISSOLVE BOULLION CUBE IN 3/4 CUP HOT WATER, ADD TO MEAT AND COVER TIGHTLY. SIMMER FOR 1 HOUR OR UNTIL TENDER. INSTEAD OF COOKING ON THE STOVE, YOU CAN ALSO COVER AND BAKE AT 350 DEGREES FOR 1 HOUR OR UNTIL TENDER. SERVE MEAT LIQUID AS GRAVY. MAKES 6 SERVINGS.

## **HAM LOAF**

CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO.

1 POUND GROUND HAM

2 EGGS

1 1/2 POUNDS GROUND PORK

1 CUP MILK (USE LESS)

1 CUP BREAD CRUMBS

PEPPER

COMBINE ABOVE IN A BOWL. THEN MIX SAUCE INGREDIENTS.

SAUCE:

1/2 CUP VINEGAR

1 TABLESPOON DRY MUSTARD

1/2 CUP WATER

1 CUP OF BROWN SUGAR

SHAPE INTO LOAF AND POUR SAUCE OVER IT. BAKE ABOUT 2 HOURS AT 350 DEGREES UNCOVERED.

## **HOT CHICKEN SALAD**

CONTRIBUTED BY MARIE SEGAL

MIX TOGETHER:

1 CUP MAYO  
1 CUP MIRACLE WHIP  
4 TBSP LEMON JUICE  
2 SMALL PACKAGES TOASTED ALMONDS

ADD TO THE MIXTURE ABOVE:

4 CUPS OF COOKED, CHOPPED CHICKEN  
1 CUP CHOPPED CELERY  
½ CUP CHOPPED ONIONS

SPREAD IN A LARGE, GREASED CASSEROLE OR A 13X9 PAN. TOP WITH SHREDDED CHEDDAR CHEESE, AND 6 CRUSHED POTATO CHIPS. BAKE AT 350 DEGREES FOR 35 MINUTES.

## **HOT DOG CHILI**

CONTRIBUTED BY PHYLLIS PALAGALLO, DAUGHTER OF SYLVIA AND JOE LEOPARDO.

COOK 2 ONIONS IN 4 TABLESPOON LARD (DO NOT BROWN). ADD 2 LBS. GROUND MEAT, BREAK UP FINE WITH A FORK AND BROWN.

MIX IN A SEPARATE BOWL:

¾ CUP CORNMEAL

¾ TABLESPOON OF EACH OF THE FOLLOWING:

ALL SPICE  
CAYENNE PEPPER  
GROUND SAGE  
CUMIN SEED  
PAPRIKA  
THYME  
GARLIC  
SALT  
BLACK PEPPER.  
2 SMALL CANS CHILI POWDER

COMBINE WITH BROWNED MEAT MIXTURE AND TURN OFF GAS. BRING TWO QUARTS OF WATER TO A BOIL, ADD MIXTURE GRADUALLY AND COOK ABOUT 2 MINUTES. IF IT IS TOO THICK, ADD MORE BOILING WATER. ENJOY!

## **KIELBASA**

CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO

1-12 OZ. CHILI SAUCE                      ½ CUP BROWN SUGAR  
1-20 OZ. CRUSHED PINEAPPLE

MIX TOGETHER, ADD KIELBASA, AND HEAT.

## **KIELBASA WITH BOURBON**

CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO

1 CUP KETCUP                      1 CUP BOURBON  
1 CUP BROWN SUGAR

MIX TOGETHER, ADD KIELBASA, HEAT, AND EAT.

## **LASAGNA**

CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF MANFRED AND CONNIE MASSA. THIS IS MY MOTHER'S RECIPE THAT SHE'S USED FOR MANY YEARS. I REMEMBER HER MAKING LASAGNE WHEN WE LIVED IN CHIPPEWA - IN PA AND IN VIENNA, VA. JUST WONDERFUL MEMORIES.

### *INGREDIENTS:*

1 BOX SAN GIORGIO LASAGNE NOODLES  
MIX:  
1 LB. CARTON ITALIAN RICOTTA CHEESE  
2 EGGS  
2 TABLESPOONS CHOPPED FRESH PARSLEY  
2 TABLESPOONS GRATED PARMESAN OR ROMANO CHEESE  
LITTLE SALT AND PEPPER  
8 OZ. MOZZARELLA CHEESE (GRATE IN SLIVERS ON CHEESE GRATER).

BOIL LASAGNE ACCORDING TO DIRECTIONS ON PACKAGE (SAN GIORGIO). COOK ABOUT 14 STRIPS FOR 1 BAKING DISH (SOMETIMES ONE STRIP DOESN'T FIT THE LENGTH OF THE DISH SO I CUT OFF A PIECE FROM ANOTHER ONE).

USE 1 LARGE PYREX BAKING DISH (9X13). PLACE A LAYER OF SAUCE IN BOTTOM OF DISH, THEN LASAGNE, RICOTTA MIXTURE, LAYER OF MEATBALLS SLICED THIN, THEN MOZZARELLA SLIVERS, THEN SAUCE AND GRATED CHEESE. MAKE 3 LAYERS, AND END UP WITH LAST LAYER OF LASAGNE, SAUCE, GRATED CHEESE AND MOZZARELLA SLIVERS.

BAKE ½ HOUR AT 350 DEGREES. AFTER BAKED, LET STAND OUT OF OVEN 10 MINUTES BEFORE CUTTING. SERVE WITH ADDITIONAL SAUCE, GRATED CHEESE AND MEATBALLS.

## **RAVIOLI**

(CONTRIBUTED BY MARIE SEGAL. THIS IS MY MOM'S RECIPE AND SHE MADE IT OFTEN.) THIS IS AN EASY RAVIOLI MAIN DISH.

USE A RECTANGULAR GLASS BAKING DISH. PLACE SOME TOMATO SAUCE IN THE BOTTOM OF THE BAKING DISH. OPEN A BAG OF PRE-MADE, FROZEN RAVIOLIS. PLACE ½ OF THE RAVIOLIS EVENLY IN THE DISH ON THE SAUCE. TOP WITH MORE SAUCE AND CHEESE. USE THE REMAINING HALF OF THE RAVIOLIS AND SPREAD EVENLY ON THE PREVIOUS LAYER. TOP WITH MORE SAUCE AND CHEESE. COVER WITH FOIL AND BAKE AT 375 DEGREES FOR 45-60 MINUTES. IF YOU DESIRE, YOU MAY ADD MEATBALLS TO THE TOP OF THE RAVIOLI.

## **SPAGHETTI PIE (MAKES 2 – 10” PIES)**

CONTRIBUTED BY JOANN MASSA PINETTE, DAUGHTER OF CONNIE AND MANFRED MASSA.

12 OZ ANGEL HAIR OR SPAGHETTI COOKED & DRAINED  
2 TBLSP OLIVE OIL  
2 LARGE EGGS, WELL BEATEN  
3/4 CUP PARMESAN CHEESE  
15 OZ RICOTTA CHEESE  
32 OZ SPAGHETTI SAUCE  
3/4 CUP SHREDDED MOZZARELLA

PREHEAT OVEN TO 350 & GREASE 2-10” PIE PANS. DIVIDE ALL INGREDIENTS INTO THE 2 PIE PANS. TOSS SPAGHETTI W/OLIVE OIL. COMBINE EGGS & 1/2 CUP PARMESAN. STIR INTO NOODLES AND POUR INTO PIE PLATES AND FORM A CRUST. TOP WITH RICOTTA CHEESE. POUR SPAGHETTI SAUCE ON TOP. BAKE 25 MINUTES. TOP W/MOZZARELLA AND BAKE 8 MORE MINUTES UNTIL CHEESE MELTS. REMOVE, SPRINKLE W/REMAINING PARMESAN. COOL, CUT INTO WEDGES TO SERVE.

## **TUNA WITH RICE**

CONTRIBUTED BY FRANCES MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA

1 CUP COOKED RICE  
1 CAN CREAM OF MUSHROOM SOUP  
1/2 CAN WATER  
1 TABLESPOON MAYONNAISE  
6 OZ. DRAINED TUNA

COOK RICE AND POUR MIXTURE OVER IT. PUT IN OVEN UNTIL HOT. MY MOM WOULD PUT THIS MIXTURE INTO LARGE FLAT SHELLS AND THEN PUT GRATED SHARP CHEESE OVER EACH SHELL. IT WAS FUN TO EAT OUT OF THESE DISHES.





**COOKIES**

**&**

**DESSERTS**



**Gelato  
Florence, Italy 2009  
Photograph by Marie Segal**

## COOKIES & DESSERTS

### ALMOND BARS

CONTRIBUTED BY JOANN PINETTE

1 TBLSP ALMOND EXTRACT  
1 1/2 CUP SUGAR  
1 1/2 CUP FLOUR  
SLIVERED ALMONDS (YOU CHOOSE HOW MANY)

3/4 CUP BUTTER  
2 EGGS  
PINCH SALT

MELT BUTTER, ADD SUGAR; BEAT IN EGGS. ALL REST OF INGREDIENTS EXCEPT ALMONDS. PUT IN PIE PAN AND SPRINKLE W/SUGAR AND ALMONDS. 350 DEGREES FOR 30 MINUTES. MY NEIGHBOR FROM HOLLAND GAVE ME THIS RECIPE YEARS AGO AND IF YOU LOVE ALMOND FLAVOR YOU WILL ABSOLUTELY LOVE THIS RECIPE. IT GOES TOGETHER VERY FAST AND TASTES SCRUMPTIOUS.

### APPLE FRITTERS

MARGARET MARINUCCI'S RECIPE. CONTRIBUTED BY MARIE SEGAL, HER DAUGHTER.

5 MEDIUM TART APPLES  
2 CUPS FLOUR  
1 CUP SUGAR

1 TABLESPOON CINNAMON  
1 PINT BEER, AT ROOM TEMPERATURE  
VEGETABLE OIL FOR FRYING

PEEL, CORE, AND SLICE APPLES INTO RINGS. ROLL APPLE RINGS IN SUGAR AND CINNAMON MIXTURE, THEN ROLL APPLE RINGS IN FLOUR INTO BEER MIXTURE. FRY IN HOT OIL.

### APRICOT COOKIES

GROWING UP THESE WERE ALL OF OUR FAVORITES. MOTHER MADE THEM FOR CHRISTMASTIME AND AFTER SHE MADE THEM SHE HID THEM WELL. IF SHE DIDN'T THERE WOULDN'T BE ANY LEFT FOR THE HOLIDAYS. WE ALWAYS MANAGED TO FIND HER HIDING PLACE, BUT LEFT PLENTY FOR THE HOLIDAYS. THERE ARE LOTS OF MEMORIES FOR THIS COOKIE.

1/2 CUP SHORTENING  
1 EGG  
1/2 CUP MILK  
3 TSP BAKING POWDER

1 CUP SUGAR  
1 TSP VANILLA  
3 1/2 CUPS FLOUR  
1/2 TSP SALT

MIX BAKING POWDER, FLOUR, SALT TOGETHER. MIX SHORTENING, EGG, SUGAR, VANILLA AND MILK TOGETHER ADD DRY INGREDIENTS AND MAKE SURE ALL MIXED TOGETHER. DOUGH MAYBE STICKY, IF SO, ADD MORE FLOUR. CHILL DOUGH FOR 1 1/2 HOURS. ROLL OUT DOUGH – MAKE 2 ROUND COOKIES (USE SMALL BISCUIT CUTTER) PUT ONE COOKIE ON COOKY SHEET ADD SMALL AMOUNT OF APRICOT AND THEN PUT OTHER COOKIE ON TOP (USE LID OF MCCORMICK VANILLA OR SIMILAR LID) TO MAKE TOP SO APRICOT IS SHOWING. USE 2 BAGS OF DRIED APRICOTS (NOT TURKISH) MOM ALWAYS SAID. CHOP APRICOTS AND COOK UNTIL THEY ARE COOKED DOWN AND ONE BIG LUMP. YOU'LL HAVE LEFTOVER APRICOT. 1 RECIPE EQUALS 7 DOZEN COOKIES. WHEN ROLLED THIN YOU'LL GET 12 DOZEN. USE REGULAR BAKING SHEETS NOT AIR BAKED, 350 DEGREES 15 MINUTE (PUT ON 2<sup>ND</sup> HIGHEST RACK. ADJUST TIME ACCORDING TO HOW BROWNEED YOU WANT THE COOKIES.

## **BISCOTTI**

MARY (FUSCO) DESISTO'S SWEET BISCOTTI  
(CONTRIBUTED BY MARILYN DESISTO WARNER) THIS RECIPE WAS GIVEN TO MARY BY HER MOTHER, MINNIE FUSCO.

6 EGGS  
3 HEAPING TABLESPOONS OF SUGAR  
3 TABLESPOONS OF OIL  
A PINCH OF SALT  
1 TEASPOON OF VANILLA

ADD ENOUGH FLOUR TO MAKE A SOFT DOUGH SO IT WON'T STICK. KNEAD IT AND KEEP IT UNDER A BOWL FOR 20 MINUTES. KNEAD IT AGAIN AND ROLL IT INTO SIZE YOU LIKE. BOIL IN BOILING WATER FOR A FEW MINUTES. DRAIN. SLIT AROUND WITH A KNIFE. PUT IN A HOT OVEN OF 350 DEGREES. BAKE FOR 20 MINUTES OR UNTIL IT LOOKS DONE (IT DEPENDS ON ITS SIZE). BAKE UNTIL DONE AND GOLDEN BROWN. COOL, THEN ICE WITH POWDERED SUGAR AND WATER, A DROP OF ANISE OIL, OR ANISE IF YOU LIKE THE FLAVOR. WATCH THE ANISE OIL, AND USE JUST A DROP, BECAUSE IT IS STRONG.

## **BISCOTTI**

CHERRY NUT BISCOTTI  
(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

BEAT: 4 EGGS  
1 CUP SUGAR  
PINCH SALT  
2 TEASPOONS ANISE EXTRACT

ADD: 3½ TO 4½ CUPS FLOUR  
1½ TEASPOONS BAKING POWDER  
1 CUP CHOPPED NUTS  
1 CUP CANDIED CHERRIES

MAKE 4 LOAVES AND PUT INTO 2 COOKIE SHEETS. BAKE AT 350 DEGREES FOR 20 MINUTES. CUT INTO SLICES AND BAKE 10 MINUES ON EACH SIDE.

## **BISCOTTI**

(FLORENCE VALENTINO'S RECIPE)  
(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

½ CUP BUTTER OR MARGARINE  
1 ¼ CUPS SUGAR, DIVIDED  
3 EGGS  
1 TEASPOON FLAVORING (ANISE, ALMOND, OR VANILLA)  
2 CUPS ALL PURPOSE FLOUR  
2 TEASPOONS BAKING SODA  
DASH SALT  
½ CUP CHOPPED CHERRIES, ALMONDS, OR WALNUTS  
2 TEASPOONS MILK – TO BRUSH ON DOUGH

IN A MIXING BOWL, CREAM BUTTER AND 1 CUP BUTTER. ADD EGGS AND BEAT WELL. STIR IN FLAVORING. COMBINE DRY INGREDIENTS AND ADD TO CREAMED MIXTURE. STIR IN NUTS.

DIVIDE DOUGH IN HALF. MAKE TWO 12 X 3 LOAVES. BRUSH TOPS WITH MILK AND SPRINKLE WITH SUGAR. BAKE AT 375 DEGREES FOR 20 MINUTES. SLICE DIAGONALLY ½ INCH THICK AND BAKE 10 MINUTES EACH SIDE AT 300 DEGREES.

## **BLUEBERRY PIE**

JOSEPHINE'S BLUEBERRY PIE (SUBMITTED BY AUNT SHERRY MASSA) RECIPE BY HER SISTER-IN-LAW, JOSEPHINE HOUK

THERE IS A STORY BEHIND THIS RECIPE – DURING MASSA CLUB, JOSEPHINE WOULD ALWAYS BRING THIS DELICIOUS PIE, AND I WANTED THE RECIPE IN THE WORST WAY. IT WAS MY FAVORITE PIE AND IT WAS THE MOST WONDERFUL BLUEBERRY PIE I HAVE EVER EATEN. WHEN SHE WOULD MAKE THIS AND BRING IT TO MASSA CLUB, BEFORE EVERYONE GOT THERE, JOSEPHINE WOULD CUT A PIECE OF THE PIE, PUT IT IN THE FRIDGE AND WHEN CLUB WAS OVER, SHE WOULD GIVE ME MY SLICE OF HEAVEN TO TAKE HOME, EVERY TIME SHE MADE IT. AND THEN ONE DAY, JOSEPHINE FINALLY BROKE DOWN AND GAVE ME THE RECIPE....AND I'VE BEEN MAKING IT EVER SINCE....THANKS SO MUCH, JOSEPHINE!!!

### *INGREDIENTS:*

1 CAN BLUEBERRY PIE FILLING	1 TSP. VANILLA
1 CUP WHIPPING CREAM	1 LGE. PHILADELPHIA CREAM CHEESE
½ CUP BROWN SUGAR	10" PIE CRUST (HOMEMADE OR STORE BOUGHT. COOKED & COOLED)

### DIRECTIONS:

BLEND CREAM CHEESE WITH BROWN SUGAR AND SET ASIDE. BEAT WHIPPING CREAM AND VANILLA UNTIL STIFF PEAKS FORM. BLEND TOGETHER THE CREAM CHEESE MIXTURE WITH THE WHIPPING CREAM MIXTURE. BLEND WELL. FILL THE PIE CRUST WITH THIS MIX, AND TOP WITH BLUEBERRY PIE FILLING ALL OVER. PUT PIE IN THE REFRIGERATOR AND CHILL WELL. THERE IS NO COOKING REQUIRED EXCEPT FOR THE UNFILLED PIE CRUST.

## **BOIL AND BAKE COOKIES -MADELYN'S**

(ERMA BEATRICE)

6 EGGS ABOUT	4 CUPS OF FLOUR OR MORE.
½ CUP SUGAR	ABOUT 4 CUPS OF FLOUR OR MORE.
½ CUP OIL	1 TEASPOON VANILLA
DASH OF SALT	

BOIL IN WATER FOR A FEW MINUTES, THEN BAKE UNTIL LIGHT BROWN ABOUT 25 TO 30 MINUTES IN 350 DEGREE OVEN.

## **BUTTERMILK PIE**

CONTRIBUTED BY JOANN MASSA PINETTE

1/2 CUP BUTTERMILK  
1 STICK BUTTER  
2 TBLSP VANILLA  
2 TBLSP SELF RISING FLOUR  
3 EGGS  
2 CUPS WHITE SUGAR  
2 TBLSP SELF RISING CORN MEAL  
2 – 9" UNBAKED PIE CRUSTS (DEEP DISH)

MIX ALL INGREDIENTS TOGETHER AND DIVIDE INTO PIE CRUSTS. BAKE 325 FOR 10 MINUTES; 350 FOR 35 MINUTES. LET COOL BEFORE YOU CUT – IT'S HARD TO DO BUT IT'S A BETTER PIE IF YOU DO THIS. VERY SWEET BUT VERY GOOD AND CUSTARDY.

## **CANDY CANE COOKIES**

CONTRIBUTED BY JOANN MASSA PINETTE

3 CUPS FLOUR  
1 TSP BAKING POWDER  
3/4 TSP SALT  
2 EGGS  
1 TBLSP MILK  
1/2 CUP SHORTENING  
1 1/2 CUP SUGAR  
1 1/2 TSP VANILLA

SIFT FLOUR, MEASURE, ADD BAKING POWDER, AND SALT, SIFT AGAIN. CREAM SHORTENING & SUGAR TOGETHER UNTIL LIGHT & FLUFFY. ADD EGGS ONE AT A TIME, STIR IN VANILLA & MILK. ADD DRY INGREDIENTS AND MIX UNTIL WELL BLENDED. WRAP DOUGH IN WAXED PAPER AND CHILL ABOUT 2 HOURS. BEFORE CHILLING, DIVIDE & ADD ABOUT 1/2 TSP RED FOOD COLORING TO HALF OF IT. WHEN CHILLED, 1 OZ OF DOUGH, ROLL OUT INTO LOG AND MEASURE EACH 4" AND CUT PROBABLY 5 OF THEM; DO SAME WITH OTHER COLOR. LAY A RED & WHITE STRIP NEXT TO EACH OTHER AND TWIST TOGETHER & BEND ONE END TO RESEMBLE A CANE. 375 DEGREES FOR 7 MINUTES – DON'T COOK ON INSULATED COOKY SHEETS BECAUSE THEY WON'T BROWN. WATCH THEM BECAUSE THEY WILL BROWN QUICKLY, THEY NEED TO BE UNBROWN ON TOP AND A LITTLE BROWN UNDERNEATH. MY GRANDCHILDREN LOVE THESE COOKIES AND I MAKE THEM EVERY CHRISTMAS – THEIR FAVORITES BY FAR AND MY GRANDCHILDREN RANGE FROM 5-17!!

## **CANNOLI**

MARY FUSCO DESISTO'S RECIPE FROM HER MOTHER, MINNIE MASSA FUSCO. CONTRIBUTED BY MARILYN DESISTO WARNER, DAUGHTER OF MARY FUSCO DESISTO, AND GRANDDAUGHTER OF MINNIE MASSA FUSCO

4 CUPS FLOUR  
2 TBLSP SUGAR  
CREAM TOGETHER  
2 LBS RICOTTA  
1 LB XXX SUGAR  
2 TBLSP CRISCO  
COFFEE  
CHOCOLATE BITS & DRIED FRUIT

MAKE DOUGH HARD. DRY RICOTTA OVERNIGHT. FRY DOUGH ON CANNOLI TUBES/PIPES, COOK AND ADD FILLING.

## CHEESE SQUARES

CONNIE MASSA'S CHEESE SQUARES

THIS WAS ONE OF MY MOM'S FAVORITE RECIPES TO MAKE. IT'S A CHEESECAKE BUT YOU CUT IT INTO SQUARES SO THE PIECES ARE NOT SUCH A COMMITMENT. WE ALWAYS LOVED THIS RECIPE AND I MADE IT AS ONE OF MY CHRISTMAS RECIPES FOR YEARS – VERY YUMMY.....

CRUST:

20 GRAHAM CRACKERS (10 DOUBLE) ROLLED FINE = 1 1/2 CUPS  
1/4 CUP SOFT BUTTER  
1/4 CUP GRANULATED SUGAR

MIX ABOVE THOROUGHLY. LIGHTLY BUTTER SIDES OF LARGE GLASS PYREX BAKING DISH (9X13) AND LINE DISH WITH THE ABOVE MIXTURE. RESERVE A FEW CRUMBS TO SPRINKLE OVER BAKED MIXTURE.

FILLING:

CRÈAM TOGETHER: 3 – 8 OZ CREAM CHEESE (SOFTENED);  
1 1/4 CUP GRANULATED SUGAR.

THEN ADD: 6 EGGS (ONE AT A TIME & MIX EACH ONE IN THOROUGHLY) 1 TSP VANILLA. POUR INTO PREPARED BAKING DISH. BAKE APPROXIMATELY 40 MINUTES AT 350 DEGREES. WHEN BAKED TAKE OUT OF OVEN – PLACE ON WIRE RACK WHILE YOU PREPARE THE FOLLOWING:

*TOPPING:*

1 PINT SOUR CREAM                      6 TBLSP GRANULATED SUGAR  
1 TSP VANILLA

POUR TOPPING ON THE BAKED MIXTURE. THERE WILL BE A GROOVE ALL AROUND (AS IT COOLS) FOR THE TOPPING TO GO INTO. BAKE 5 MINUTES AT 425 DEGREES. WHEN PARTIALLY COOLED, SPRINKLE THE RESERVED CRUMBS ON TOP.

## CHOCOLATE CHEESE TOPPERS

MOTHER MADE THESE MANY TIMES AND MY FAMILY ALWAYS LOVED EATING THEM. MY GIRLS MAKE THEM TOO SO THEY REALLY LOVE MAKING AND EATING THESE.

1 CUP SUGAR                                      1 CUP WATER  
1/4 CUP COCOA                                      1 TLSP VINEGAR  
1 TSP BAKING SODA                                      1/3 CUP OIL  
1/2 TSP SALT    1 1/2 TSP VANILLA

SIFT 1 1/2 CUPS FLOUR IN LARGE BOWL, AS WELL AS THE ABOVE INGREDIENT. LINE TINS W/PAPER CUPS (USE MINI CUPS). FILL EACH CUP A LITTLE MORE THAN 1/2 WITH CHOCOLATE BATTER. ADD 1 SPOONFUL OF CREAM CHEESE MIXTURE AND PLACE ONTO CHOCOLATE BATTER.

COMBINE THE FOLLOWING INGREDIENTS: TOPPING 8 OZ. CREAM CHEESE WITH 1 EGG, 1/3 CUP SUGAR AND PINCH OF SALT.

BEAT IN MIXING BOWL UNTIL CHEESE IS SMOOTH. STIR IN SMALL PACKAGE (6 OZ) CHOCOLATE CHIPS. SET ASIDE.

PREHEAT OVEN TO 350 DEGREES FOR 15-20 MINUTES BEFORE BAKING. BAKE IN CUPCAKE TINS WITH CUPCAKE LINERS 2" FOR 15-18 MINUTES.

## CHRISTMAS CHOCOLATE RUM BALLS

(CONTRIBUTED BY: FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) A FRIEND OF MINE GAVE THIS RECIPE TO ME AND I'VE BEEN MAKING IT FOR SEVERAL YEARS NOW. I DON'T MAKE THEM JUST AT CHRISTMAS, BUT THROUGHOUT THE YEAR TOO.

### INGREDIENTS:

¼ CUP RUM (I USE BACARDI GOLD RUM)  
¼ CUP MAPLE SYRUP OR CARO SYRUP  
1 PACKAGE OF FAMOUS CHOCOLATE WAFER COOKIES (YELLOW BOX) NABISCO

PUT WAFERS IN FOOD PROCESSOR AND GRIND THEM UP FINE.

1 CUP CHOPPED WALNUTS (OPTIONAL)

1 CUP POWDERED SUGAR

### DIRECTIONS:

MIX EVERYTHING TOGETHER. ROLL INTO BALLS AND ROLL AROUND IN REGULAR GRANULATED SUGAR.

PLEASE NOTE: MAKE SURE THAT YOU HAVE ALL OF THE INGREDIENTS READY TO MIX IN. IF MIXTURE BECOMES A LITTLE DRY, JUST ADD MORE MAPLE SYRUP.

COOKING TIME AND TEMPERATURE: YOU DO NOT COOK THESE.

LEAVE RUM BALLS OUT FOR A DAY TO SORT OF 'CURE,' THEN PUT THEM INTO A TIN OR PLASTIC CONTAINER AND PUT THE LID ON. THEY WILL LAST FOR QUITE A WHILE, SO YOU DON'T HAVE TO EAT THEM ALL AT ONCE. IT IS RECOMMENDED THAT YOU DOUBLE THE RECIPE IF YOU WANT TO MAKE WHOLE TIN FULL OF RUM BALLS FOR A SPECIAL OCCASION.

## CINNAMON BISCOTTI

(CONTRIBUTED BY: FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) THIS RECIPE CAME FROM MY "CREATIVE COOKS" COOKBOOK THAT I USED TO HAVE. I SAVED THIS RECIPE, BECAUSE I KNEW THAT I'D CONTINUE MAKING IT. I'VE MADE THIS RECIPE MANY, MANY TIMES. EVERYONE JUST LOVES THEM.

### INGREDIENTS:

¾ CUP + 1 TABLESPOON SUGAR, DIVIDED

½ CUP (1 STICK) BUTTER, SOFTENED

3 EGGS

2 TEASPOON VANILLA EXTRACT

2 ¾ CUP ALL-PURPOSE FLOUR

1 TBSP + ½ T CINNAMON, DIVIDED

2 T BAKING POWDER

½ TEASPOON SALT

1 CUP CHOPPED PECANS (OPTIONAL)

3 SQUARES (3 OUNCES) SEMISWEET CHOCOLATE, MELTED

A RULER

#### DIRECTIONS:

GREASE A LARGE BAKING SHEET. IN A MEDIUM BOWL, USING AN ELECTRIC MIXER SET ON MEDIUM SPEED, BEAT  $\frac{3}{4}$  CUP SUGAR AND BUTTER UNTIL CREAMY, ABOUT 3 MINUTES. STIR IN EGGS AND VANILLA UNTIL SMOOTH. IN A SMALL BOWL, COMBINE FLOUR, 1 TABLESPOON CINNAMON, BAKING POWDER AND SALT. USING AN ELECTRIC MIXER SET ON LOW SPEED, BEAT FLOUR MIXTURE INTO BUTTER MIXTURE UNTIL A DOUGH FORMS, ABOUT 1 MINUTE. STIR IN PECANS HERE (IF DESIRED).

DIVIDE THE DOUGH IN HALF. ON THE PREPARED BAKING SHEET, SHAPE EACH HALF OF THE DOUGH INTO A 9X2-INCH LOG. FLATTEN THE TOPS OF THE LOGS SLIGHTLY. IN A SMALL BOWL, COMBINE REMAINING SUGAR AND CINNAMON; SPRINKLE MIXTURE OVER THE LOGS.

COOKING TIME AND TEMPERATURE: PREHEAT OVEN TO 350 DEGREES. BAKE THE LOGS FOR 20 MINUTES. COOL FOR 10 MINUTES. CUT THE LOGS DIAGONALLY INTO  $\frac{1}{2}$  INCH-THICK SLICES.

REDUCE HEAT TO 325 DEGREES. ARRANGE BISCOTTE SLICES FLAT ON 2 BAKING SHEETS; BAKE UNTIL DRY, ABOUT 20 MINUTES LONGER. SOMETIMES I FLIP THEM OVER AFTER 10 MINUTES. COOL COMPLETELY. AT THIS POINT, MELT CHOCOLATE IN BOWL. I MICROWAVE IT. I DUNK A DINNER FORK INTO THE CHOCOLATE AND JUST DRIZZLE IT ON EACH INDIVIDUAL BISCOTTE. I THINK IT'S EASIER TO USE THE FORK. LET STAND UNTIL SET, ABOUT 15 MINUTES. OF COURSE, MAKE SURE THAT THE CHOCOLATE IS HARD ON THE BISCOTTE BEFORE YOU PUT THEM AWAY. IT MAKES ABOUT 3 DOZEN.

## COCONUT CREAM PIE WITH MERINGUE

(\*MAKE CRUST ACCORDING TO DIRECTIONS ABOVE.)

GOOD LUCK" ON MY MOM'S RECIPE. MY DAD (MANFRED) LOVED TO SAY THAT HE LOVED THIS PIE BUT SHE ONLY MADE IT WHEN COMPANY CAME SO HE WAS GLAD TO SEE COMPANY COME! ALL OF THIS COCONUT CREAM PIE RECIPE CAME FROM MY MOM – I'M SO GLAD I ASKED HER FOR THIS BECAUSE NOW I CAN HAND IT DOWN TO MY KIDS AND GRANDKIDS AND ALL THE MASSA FAMILY TOO.

MAKE FILLING: MIX IN SAUCEPAN:  $\frac{1}{2}$  CUP SUGAR; 2 TBLSP CORNSTARCH;  $\frac{1}{2}$  TSP SALT- STIR IN GRADUALLY: 2 CUPS MILK. COOK OVER MED HEAT, STIRRING CONSTANTLY, UNTIL MIXTURE THICKENS & BOILS. BOIL 1 MINUTE. REMOVE FROM HEAT, GRADUALLY STIR AT LEAST HALF OF HOT MIXTURE INTO 2 EGGS YOLKS SLIGHTLY BEATEN. THEN BLEND INTO HOT MIXTURE IN SAUCEPAN. BOIL 1 MINUTE MORE, STIRRING CONSTANTLY. REMOVE FROM HEAT. BLEND IN 2 TSP BUTTER & 1 TSP VANILLA. FOLD IN  $\frac{3}{4}$  CUP MOIST SHREDDED COCONUT JUST BEFORE FILLING BAKED PIE SHELL. SAVE THE 2 EGG WHITES FOR THE MERINGUE.

#### MERINGUE:

2 EGG WHITES;  $\frac{1}{4}$  TSP CREAM OF TARTAR;  $\frac{1}{4}$  CUP SUGAR;  $\frac{1}{4}$  TSP FLAVORING (YOU CHOOSE). BEAT EGG WHITES W/CREAM OF TARTAR UNTIL FROTHY. GRADUALLY BEAT IN SUGAR A LITTLE AT A TIME. CONTINUE BEATING UNTIL STIFF & GLOSSY. DON'T UNDERBEAT. BEAT UNTIL SUGAR IS DISSOLVED. BEAT IN FLAVORING. PILE MERINGUE ONTO HOT PIE FILLING, BEING CAREFUL TO SEAL THE MERINGUE ONTO EDGE OF CRUST TO PREVENT SHRINKING & WEEPING. SWIRL OR PULL UP POINTS FOR DECORATIVE TOP. BAKE UNTIL DELICATELY BROWNED. 400 DEGREES FOR 8-10 MINUTES. "I TRIED THE FILLING & MERINGUE IN THE BETTY CROCKER COOK BOOK & IT TURNED OUT FINE. FOLLOW DIRECTIONS FOR THE CRUST, FILLING & MERINGUE.

## **COCONUT CREAM PIE WITH WHIPPED CREAM**

CRUST:

1 CUP FLOUR  
1/2 TSP SALT  
1/4 TSP BAKING POWDER  
1/3 CUP CRISCO  
1 TBLSP COLD WATER

LINE YOUR SMALL 8" PIE PLATE WITH ABOVE PASTRY – PUT IN LOOSELY – DON'T TRY AND STRETCH IT. PRICK HOLES IN PASTRY. BAKE AT 450 DEGREES UNTIL LIGHTLY BROWN. I USE A PACKAGE OF ROYAL VANILLA PUDDING – FOLLOW DIRECTIONS BUT ADD AN EGG TO MIXTURE BEFORE YOU COOK IT. STIR CONSTANTLY UNTIL IT BUBBLES & THICKENS. ADD ABOUT 1/2 CAN OF ANGEL FLAKE COCONUT. LET CRUST AND FILLING COOL. WHEN COOLED POUR FILLING INTO CRUST, BEAT A 1/2 PINT OF WHIPPING CREAM & PUT ON TOP OF FILLING. TOAST SOME COCONUT UNDER BROILER – COOL & SPRINKLE ON WHIPPING CREAM. REFRIGERATE. (NEVER FAILS)

## **CREAM CHEESE-BOURBON-PECAN CAKE**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

THE BOURBON GIVES THIS CAKE A WONDERFUL AROMA AND FLAVOR, BUT YOU MAY SUBSTITUTE AN EQUAL AMOUNT OF MILD INSTEAD, IF DESIRED. MAKES 10-12 SERVINGS. PREP TIME: 20 MINUTES.

BAKE 1 HOURS AND 35 MINUTES.

1 ½ CUPS BUTTER, SOFTENED  
  
1 (8OZ) PACKAGE CREAM CHEESE, SOFTENED  
3 CUPS SUGAR  
6 LARGE EGGS  
3 CUPS ALL-PURPOSE FLOUR  
½ TEASPOON SALT  
¼ CUP BOURBON  
1 ½ TEASPOONS VANILLA EXTRACT  
1 ½ CUPS PECANS, TOASTED

BEAT BUTTER AND CREAM CHEESE AT MEDIUM SPEED WITH AN ELECTRIC MIXER UNTIL CREAMY. GRADUALLY ADD SUGAR, BEATING

AT MEDIUM SPEED UNTIL FLUFFY. ADD EGGS, ONE AT A TIME, BEATING JUST UNTIL THE YELLOW YOLK DISAPPEARS. SIFT TOGETHER FLOUR AND SALT; ADD TO BUTTER MIXTURE, ALTERNATELY WITH BOURBON, BEGINNING AND ENDING WITH FLOUR MIXTURE. BEAT BATTER AT LOW SPEED JUST UNTIL BLENDED AFTER EACH ADDITION. STIR IN VANILLA AND PECANS. POUR BATTER INTO A GREASED AND FLOURED 12-CUP TUBE PAN.

BAKE AT 325 DEGREES FOR 1 HOUR AND 35 MINUTES OR UNTIL A LONG WOODEN PICK INSERTED IN CENTER OF CAKE COMES OUT CLEAN. COOL IN PAN ON A WIRE RACK 10-15 MINUTES. REMOVE FROM PAN, COOL COMPLETELY ON WIRE RACK.

POWDERED SUGAR GLAZE: STIR TOGETHER 2 CUPS POWDERED SUGAR, 3 TABLESPOONS MILK, AND 1 TEASPOON VANILLA EXTRACT UNTIL SMOOTH, ADDING ANOTHER 1 TABLESPOON OF MILK, IF NECESSARY, FOR DESIRED CONSISTENCY. MAKES ABOUT 1 CUP.

(ALTERNATE RECIPE) TO MAKE A CREAM CHEESE-COCONUT-PECAN POUND CAKE: SUBSTITUTE 1 CUP CHOPPED TOASTED PECANS AND ½ CUP SHREDDED COCONUT FOR 1 ½ CUPS CHOPPED TOASTED PECANS. PROCEED WITH RECIPE AS DESIRED.

## COFFEE CAKE

CONTRIBUTED BY JOANN MASSA PINETTE

(MICHELLE ALWAYS LOVED THIS ONE SINCE A LITTLE GIRL)

1/2# BUTTER	2 CUPS SUGAR
4 EGGS	2 TSP VANILLA
2 CUPS SOUR CREAM	4 CUPS CAKE FLOUR(OR 3 1/2 CUPS ALL PURPOSE
1 1/2 TSP BAKING SODA	2 TSP BAKING POWDER

CREAM BUTTER & SUGAR; ADD EGGS, VANILLA AND SOUR CREAM. SIFT AND ADD FLOUR, SODA, POWDER. GREASE & FLOUR BUNDT PAN OR ANGEL FOOD CAKE PAN. POUR HALF OF BATTER IN PAN AND SPRINKLE WITH CINNAMON, SUGAR & CHOPPED WALNUTS. SWIRL WITH KNIFE. ADD REST OF BATTER AND SPRINKLE WITH MORE CINNAMON, SUGAR & CHOPPED WALNUTS. BAKE 350 FOR 69 MINUTES OR LONGER CHECK OFTEN. (1 CUP SUGAR; 3 TSP CINNAMON; 1 CUP NUTS). THIS IS A VERY GOOD COFFEE CAKE OR WHATEVER OR WHENEVER YOU WANT TO SERVE IT – YUMMY!!

## CUTOUT COOKIES

JUNE'S CUTOUT COOKIES (CONTRIBUTED BY PATTY SKAVARLA)

1 CUP MARGARINE	4 ½ CUPS FLOUR
3 EGGS	1 TSP BAKING SODA
2 TSP VANILLA	½ TSP SALT
1 ½ CUP SUGAR	

CREAM TOGETHER MARGARINE, EGGS, SUGAR, AND VANILLA. IN A SEPARATE BOWL, STIR TOGETHER THE DRY INGREDIENTS. ADD TO THE FIRST MIXTURE. STIR UNTIL FIRM BEFORE WORKING DOUGH BY HAND. ROLL OUT ¼ INCH THICK ON A LIGHTLY FLOURED SURFACE. DON'T ROLL THESE TOO THIN. CUT INTO DESIRED SHAPES. PLACE ON AN UNGREASED COOKIE SHEET. SPRINKLE WITH SUGAR, IF DESIRED. BAKE IN A 350 DEGREE OVEN FOR 8-10 MINUTES OR UNTIL FIRM. DON'T WAIT FOR THEM TO BROWN; THEY WILL BE TOO DONE. COOL COOKIES ON A RACK. FROST OR DECORATE AS DESIRED.

*FROSTING FOR SUGAR COOKIES:*

2 LBS. POWDERED SUGAR    1 ½ CUPS SHORTENING  
1 TSP. VANILLA (WHITE)

MILK----A LITTLE AT A TIME FOR CONSISTENCY TO SPREAD.

BEAT UNTIL FLUFFY. YOU CAN ADD BUTTER FLAVORING FOR BUTTER FLAVORED FROSTING.

## **DATE AND NUT BARS**

I MAKE THIS EVERY YEAR FOR CHRISTMAS AND EVERYONE ENJOYS HAVING A LITTLE BIT OF GRANDMA MASSA'S CHRISTMAS COOKIES.

2 CUPS BROWN SUGAR  
1 1/2 CUP FLOUR  
1 CUP CHOPPED NUTS  
1 TSP SALT

4 EGGS  
1 TSP BAKING POWDER  
2 CUPS SLICED DATES

MIX AND SIFT FLOUR, BAKING POWDER & SALT. MIX DATES & NUTS THROUGH FLOUR WITH FINGER TIPS. BEAT EGGS UNTIL LIGHT, BEAT IN SUGAR GRADUALLY. STIR IN DRY INGREDIENTS, NUTS & DATES. SPRED MIXTURE EVENLY IN SHALLOW COOKIE SHEET (17" X 11") WHICH HAS BEEN SPRAYED WITH PAM & DUSTED WITH FLOUR. BAKE AT 350 DEGREES FOR 30 MINUTES (I FIND 23 MINUTES IS PERFECT FOR ME BUT YOU HAVE TO JUDGE FOR YOURSELF) OR UNTIL THE SURFACE WILL SPRING BACK WHEN PRESSED LIGHTLY WITH FORE FINGERS. CUT WHEN COOK & ROLL IN POWDERED SUGAR.

## **DATE BALLS**

2 EGGS  
1 CUP BROWN SUGAR  
1 CUP DATES CHOPPED (1/2 #)  
COCONUT (ROLL BALLS IN IT)

2 CUPS RICE KRISPIES  
1 CUP BROKEN NUTS, FINELY CHOPPED

2 TBLSP MELTED BUTTER

MIX TOGETHER EGGS AND BROWN SUGAR UNTIL LIGHT. ADD DATES AND MELTED BUTTER FOR 10 MINUTES ON LOW HEAT UNTIL MELTED. TAKE IT OFF THE HEAT ADD RICE KRISPIES, AND NUTS. WHEN COOL ENOUGH TO HANDLE, MAKE BALLS (I USE A SMALL SCOOPER), AND THEN ROLL IN COCONUT. I MADE THIS RECIPE FOR CHRISTMAS FOR MANY YEARS AND HAVEN'T MADE IT IN AWHILE. I THINK IT'S ABOUT TIME AGAIN.

## **DATE ROLL**

CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO. MOM (SYLVIA) USED TO HAVE US GIRLS MIX THIS WITH OUR HANDS. WE MIXED IT AND MIXED IT UNTIL IT STUCK TOGETHER. I THINK IT IS VERY GOOD.

1 POUND MARSHMALLOWS  
1 POUND WALNUTS  
1 POUND GRAHAM CRACKERS  
1 POUND DATES

CUT MARSHMALLOWS, CRUSH GRAHAM CRACKERS, AND MIX WITH CHOPPED NUTS, AND DATES, ADDING A LITTLE MILK. FORM INTO A ROLL, THEN ROLL IN CRUSHED GRAHAM CRACKERS WHICH HAVE BEEN RESERVED (1/2 CUP). CHILL ROLLS. CUT INTO SLICES WHEN SERVED.

## **FROSTED COFFEE BARS**

1/4 CUP SHORTENING  
1 CUP BROWN SUGAR  
1 EGG  
1/2 CUP HOT COFFEE  
1 1/2 CUP FLOUR  
DASH SALT

1/2 TSP BAKING SODA  
1/2 TSP BAKING POWDER  
1/4 TSP NUTMEG  
1/4 TSP CINNAMON  
1/3 CUP RAISINS  
1/4 CUP CHOPPED NUTS

CREAM SHORTENING, ADD SUGAR GRADUALLY, CREAMING AFTER EACH ADDITION. ADD EGG AND BEAT WELL. ADD HOT COFFEE GRADUALLY AND MIX THOROUGHLY. SIFT TOGETHER FLOUR, SALT, BAKING SODA, BAKING POWDER, AND SPICES. ADD TO COFFEE MIXTURE. ADD RAISINS AND NUTS. POUR INTO A 9X12 PAN THAT HAS BEEN WELL-GREASED WITH BUTTER OR PAM. BAKE FOR 20 MINUTES AT 350F. WHEN COOL, USE WHITE FROSTING AND SPRINKLE WITH CHOPPED NUTS OR JUST SPRINKLE POWDERED SUGAR WITH SIEVE TO MAKE IT SIMPLE. MY MOM LOVED MAKING THIS RECIPE. THE DAY AFTER SHE DIED, I HONORED HER BY MAKING THIS RECIPE WITH A FRIEND. IT WAS TRULY THERAPEUTIC TO ME IN MORE WAYS THAN ONE.

## **FUDGE**

DOROTHY'S FUDGE

THIS FUDGE RECIPE BELONGS TO DOROTHY CARROZZA, AND IT WAS CONTRIBUTED BY PATTY SKVARLA.

4 CUPS SUGAR    5-6 TBSP COCOA  
2 CUPS MILK    DASH OF SALT

COOK UNTIL IT FORMS INTO A SOFT BALL. WHEN DONE, ADD A TEASPOON OF VANILLA, 1 STICK OF BUTTER, AND 3 HEAPING SPOONS OF PEANUT BUTTER. BEAT WELL AND PUT IN A BUTTERED PAN. REFRIGERATE.

## **GINGER CRINKLES**

MARGARET MARINUCCI'S GINGER CRINKLES. SUBMITTED BY MARIE SEGAL, DAUGHTER OF MARGARET AND RICHARD MARINUCCI. RICHARD AND I CALLED THESE EARTHQUAKE COOKIES BECAUSE OF THE CRACKS ON THE TOP.

2/3 CUP WESSON OIL  
1 CUP SUGAR  
1 EGG  
4 TABLESPOONS MOLASSES  
1/4 CUP GRANULATED SUGAR FOR TOPPING  
2 CUPS FLOUR  
2 TEASPOONS BAKING SODA  
1/2 TEASPOON SALT  
1 TEASPOON CINNAMON  
1 TEASPOON GINGER

PREHEAT OVEN 350 DEGREES

MIX OIL AND SUGAR AND EGG AND BEAT WELL. STIR IN MOLASSES. SIFT DRY INGREDIENTS AND ADD TO MIXTURE. DROP BY TEASPOONFUL INTO SUGAR AND FORM INTO BALLS. PLACE ON UNGREASED COOKIE SHEET 3 INCHES APART. BAKE 15 MINUTES. COOKIES WILL FLATTEN AND CRINKLE.

## **HAWAIIAN DESSERT**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 PACKAGE OF YELLOW CAKE MIX. MIX AND PUT INTO COOKIE SHEET. BAKE.

MIX: 3 PACKAGES OF INSTANT VANILLA PUDDING

4 CUPS COLD MILK

1 ½ TEASPOONS COCONUT EXTRACT

1 PACKAGE OF CREAM CHEESE

BEAT 2 MINUTES.

ADD 1 CAN (20 OZ.) CRUSHED PINEAPPLE, WELL DRAINED.

PUT ON TOP OF CAKE AND TOP WITH COOL WHIP.

SPRINKLE WITH TOASTED COCONUT AND CHILL FOR 2 HOURS.

## **ITALIAN CREAM**

MOTHER'S ITALIAN CREAM- RECIPE BY CONNIE MASSA. THIS WAS CONTRIBUTED BY HER DAUGHTER, FRANCES MASSA

8 EGG YOLKS

1 QT MILK

¾ CUP SUGAR

3 TBLSP HEAPING FLOUR

3 TBLSP HEAPING COCOA

PUT FLOUR AND COCOA IN SHAKER WITH A LITTLE OF THE MILK FROM THE QUART. MIX THIS INTO THE REST OF THE QUART OF MILK. MIX IN SUGAR LAST; STRAIN AND COOK SLOWLY UNTIL IT BOILS. THIS WAS ONE OF MY GRANDFATHER BOTTE'S FAVORITE DESSERTS.

## **ITALIAN RICOTTA CHEESECAKE PIE**

MOM'S ITALIAN RICOTTA CHEESECAKE PIE

SUBMITTED BY AUNT SHERRY MASSA (RECIPE BY HER MOTHER, LARA CIOFFI) MY MOTHER "LAURA" NEVER CALLED IT RICOTTA PIE BECAUSE MY BROTHER SAM HATED RICOTTA CHEESE, BUT THE ENTIRE FAMILY LOVED THIS PIE. MOM NAMED IT "ITALIAN CHEESECAKE PIE" SO THAT SAMMY WOULD EAT IT....AND THAT HE DID! A FAVORITE FAMILY DESSERT WAS BORN. THIS ALSO CAN BE SERVED WITH FRESH BERRIES. DELICIOUS!

INGREDIENTS:

2 LB. RICOTTA CHEESE

1 CUP SUGAR

3 EGGS

1 TSP. VANILLA

2 TBSP. FLOUR

10" ROUND PIE CRUST OF YOUR CHOICE (HOMEMADE OR STORE BOUGHT—NOT COOKED, RAW)  
DIRECTIONS: PLACE RICOTTA INTO A MIXER AND WHIP FOR APPROXIMATELY 3 MINUTES. ADD SUGAR, VANILLA, AND EGGS. WHEN IT IS ALL MIXED, GRADUALLY ADD IN FLOUR. PUT THIS MIX INTO YOUR PIE CRUST AND BAKE. COOK AT 350 DEGREES FOR 20 MINUTES.

## **JELLO DESSERT**

WE ALWAYS HAD THIS FOR ALL MAJOR HOLIDAYS AND EVERYONE LOVED IT.  
OUR FAMILY HAS ALWAYS LOVED THIS.

1 PKG OF ORANGE JELLO  
1/2 PINT WHIPPING CREAM  
8 MARSHMALLOWS CUT UP  
SOME CHOPPED NUTS

1 SMALL CAN CRUSHED PINEAPPLE  
ANGEL FOOD CAKE (SMALL ONE)  
3 MARASCHINO CHERRIES

DISSOLVE JELLO IN 1 CUP BOILING WATER – DRAIN PINEAPPLE, USE JUICE PLUS ENOUGH WATER TO MAKE 1 CUP & ADD TO JELLO MIXTURE. ALSO ADD THE CRUSHED PINEAPPLE & LET JELLO SET UNTIL ALMOST FIRM. THEN ADD MARSHMALLOWS. BEAT KUP JELLO. WHIP CREAM & FOLD INTO THE JELLO MIXTURE. TAKE GLASS BAKING DISH (9 1/2 X 6 X 2) PUT SOME JELLO MIXTURE IN BOTTOM OF THE DISH, TAKE SOME ANGEL FOOD CAKE BROKEN INTO PIECES, PLACE SOME ON THE JELLO MIXTURE, THEN REPEAT AND END UP WITH THE JELLO MIXTURE ON TOP. CUT UP CHERRIES AND CHOPPED NUTS, SPRINKLE OVER THE TOP TO DECORATE. CHILL.

## **KOSHER KIFFEL (CRESCENTS)**

CONNIE MASSA'S KOSHER KIFFEL. CONTRIBUTED BY FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA.

MY MOTHER MADE THESE COOKIES FOR MANY YEARS. THE RECIPE CAME FROM A FRIEND OF OURS THAT LIVED IN CLEVELAND. I MADE THEM FOR THE FIRST TIME FOR CHRISTMAS 2011 AND THEY TASTED JUST LIKE WHEN MY MOTHER MADE THEM. IT WAS FUN TO MAKE SOMETHING THAT MY MOTHER USED TO MAKE.

### **INGREDIENTS:**

½ LB BUTTER - 2 STICKS OF BUTTER (I USE SALTED BUTTER)  
1 ½ C SUGAR  
1 T OF VANILLA  
1 T LEMON JUICE  
6 EGGS SEPARATED  
2 ¼ C FLOUR

### **DIRECTIONS:**

CREAM BUTTER AND SUGAR. ADD VANILLA AND LEMON JUICE TO THE BUTTER AND SUGAR MIXTURE. SEPARATE EGGS, ADD YOLKS TO BUTTER AND SUGAR MIXTURE, BEAT FLOUR IN SLOWLY. BEAT WHITES AND FOLD IN TO THE ABOVE MIXTURE. SPREAD IN A LARGE UNGREASED COOKIE SHEET. PREPARE A MIXTURE OF 1/3 C SUGAR AND ½ C GROUND NUTS. SPRINKLE OVER MIXTURE IN COOKIE SHEET. BAKE AT 350 DEGREES FOR ½ HOUR. CUT WITH GLASS OR COOKIE CUTTER TO MAKE CRESCENT SHAPE.

## **LEMON ICE**

RECIPE BY MARGARET MASSA MARINUCCI

3 CUPS WATER 2 CUPS SUGAR

PUT THE WATER AND SUGAR IN A POT ON THE STOVE AND HEAT UNTIL THE SUGAR DISSOLVES. DO NOT BOIL.

ADD THE ZEST OF TWO LEMONS

1 ½ CUPS LEMON JUICE

1 TSP VANILLA

COOL THE MIXTURE IN THE REFRIGERATOR, THEN FREEZE.

## **LOVERS' KNOTS**

MINNIE'S LOVERS' KNOTS

12 EGGS

2 CUPS OIL

PINCH OF SALT

2 CUPS SUGAR

1 BOTTLE LEMON EXTRACT

8 TO 10 CUPS FLOUR

6 TBSP BAKING POWDER

TEXTURE SHOULD BE SOFT.

FORM INTO INDIVIDUAL KNOTS. BAKE AT 375 DEGREES FOR 10-12 MINUTES.

## **MARBLED CHOCOLATE BARS**

(CONTRIBUTED BY PATTY SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO)

1 PACKAGE (18 ½ OUNCES) GERMAN CHOCOLATE CAKE MIX

1 PACKAGE (8 OUNCES) CREAM CHEESE SOFTENED

½ CUPS SUGAR

¾ CUP MILK CHOCOLATE CHIPS, DIVIDED

PREPARE CAKE BATTER ACCORDING TO DIRECTIONS. POUR INTO A GREASED 15 IN. X 10 IN. X 1 IN. BAKING PAN. IN A SMALL MIXING BOWL, BEAT CREAM CHEESE AND SUGAR. STIR IN ¼ CUP CHOCOLATE CHIPS. DROP BY TABLESPOONFULS OVER BATTER. CUT THROUGH BATTER WITH A KNIFE TO SWIRL THE CREAM CHEESE MIXTURE. SPRINKLE WITH REMAINING CHOCOLATE CHIPS.

BAKE AT 350 DEGREES FOR 25-30 MINUTES OR UNTIL A TOOTHPICK INSERTED NEAR THE CENTER COMES OUT CLEAN. COOL ON A WIRE RACK. CUT INTO BARS. YIELDS 3 DOZEN.

## **MINI CHEESE CAKES**

### **MOM'S MINI CHEESE CAKES**

CONTRIBUTED BY LEONA SARAS, DAUGHTER OF JOSEPHINE MASSA HOUK. MY MOTHER AND I ALWAYS BAKED COOKIES TOGETHER, ESPECIALLY AROUND THE HOLIDAYS. WE ALWAYS HAD SUCH A GOOD TIME. SHE WAS SUCH A LOVING AND KIND PERSON.

#### **INGREDIENTS:**

1 BOX SUNSHINE VANILLA WAFERS  
1 BOX SILVER MINI CUPCAKE HOLDERS  
3 PHILADELPHIA CREAM CHEESE PACKAGES (8OZ. EACH)  
3 EGGS  
¾ CUP SUGAR  
1 TBSP FLOUR  
1 TBSP VANILLA  
1 CAN THANK YOU BRAND CHERRY PIE FILLING (OR WHATEVER YOU LIKE)

#### **DIRECTIONS:**

COMBINE CREAM CHEESE, EGGS, SUGAR, FLOUR, AND VANILLA, AND MIX THOROUGHLY. PUT 1 VANILLA WAFER IN EACH CUPCAKE HOLDER, AND FILL ABOUT ¾ FULL WITH BATTER. BAKE AT 15 TO 18 MINUTES AT 350 DEGREES. REMOVE FROM OVEN AND TOP EACH CUP WITH ONE CHERRY FROM THE PIE FILLING.

## **MINIATURE PECAN PIES**

(CONTRIBUTED BY FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA) MY MOTHER MADE THESE COOKIES FOR CHRISTMAS, AS LONG AS I CAN REMEMBER. THESE ARE VERY GOOD. THEY TASTE JUST LIKE PECAN PIE.

#### **INGREDIENTS:**

##### **PASTRY:**

½ C MARGARINE  
3 OZ. CREAM CHEESE  
1 C FLOUR

##### **FILLING:**

1 EGG  
¾ C BROWN SUGAR  
1 T SOFT BUTTER  
1 T VANILLA  
DASH SALT  
2/3 CUP CHOPPED PECANS

#### **DIRECTIONS:**

MIX TOGETHER PASTRY AND FORM INTO 24 BALLS. PRESS INTO UNGREASED SMALL SIZE, 2" DIAMETER, MUFFIN TIN. ADD FILLING. COOKING TIME AND TEMPERATURE: BAKE 25 MINUTES AT 325 DEGREES. WILL BE LIGHT BROWN IN APPEARANCE. COOL. REMOVE FROM TIN. IF DESIRED PLACE IN MINIATURE MUFFIN PAPER CUPS.

## **NO COOK CRYSTAL STRAWBERRIES**

AUNT MIMI'S NO COOK CRYSTAL STRAWBERRIES

(UNCLE FRANK MASSA'S WIFE MARY)

SUBMITTED BY: JAYNEE "MASSA" KONEVAL, DAUGHTER OF RUDY & SHERRY MASSA. BESIDES AUNT MIMI'S FAMOUS FUDGE RECIPE, THIS WAS ANOTHER OF HER GUARDED SECRET RECIPES, AND IT TOOK ME YEARS TO GET IT. FINALLY, AFTER I GOT MARRIED SHE DECIDED IT WAS TIME TO HAND OVER THE RECIPE. I CAN REMEMBER BEING AT THEIR HOUSE IN THE BASEMENT LIVING ROOM AT CHRISTMAS TIME WITH OUR ENTIRE FAMILY AND UNCLE FRANK & AUNT MIMI....AND ME, SITTING THERE WITH ONLY A PLATE OF FUDGE AND THESE DELICIOUS CRYSTAL STRAWBERRIES!

INGREDIENTS:

6 OZ. PKG. WILD STRAWBERRY OR STRAWBERRY JELLO

1 PKG. FINE SHREDDED COCONUT

1 CAN EAGLE BRAND MILK

PLASTIC STRAWBERRY STEMS (I USE TO BUY THESE AT A BAKING SUPPLY STORE, I DON'T KNOW IF THEY STILL MAKE THEM OR NOT), BUT A MINIATURE GREEN LEAF FROM A CRAFT STORE WILL DO JUST FINE, OR NOTHING)

CRYSTAL SUGAR:

RED FOOD COLORING

1/2 CUP SUGAR

DIRECTIONS:

MIX FIRST 3 INGREDIENTS TOGETHER IN A LARGE BOWL, COMBINE WELL, COVER WITH SARAN WRAP & REFRIGERATE OVER NIGHT. THE NEXT DAY, WHEN YOU ARE READY TO MAKE THE STRAWBERRIES, MAKE THE CRYSTAL SUGAR FIRST, COMBINE THE 1/2 CUP SUGAR WITH RED FOOD COLORING & STIR, USE A DROP AT A TIME UNTIL YOU GET THE DESIRED RED STRAWBERRY COLOR THAT YOU WANT. NEXT USE THE REFRIGERATED MIX AND MAKE YOUR STRAWBERRIES, I WOULD USE A TEASPOON TO MEASURE OUT EVEN AMOUNTS, THEN SHAPE BY HAND TO MAKE IT LOOK LIKE A STRAWBERRY, THEN ROLL IN CRYSTAL SUGAR, PUT THE LEAF ON THE TOP AND YOUR DONE!! THE MOST DELICIOUS NO BAKE COOKIE & WHAT A BEAUTIFUL ADDITION TO ANY CHRISTMAS COOKIE TRAY.

## **MOLASSES COOKIES**

CONTRIBUTED BY JOANN MASSA PINETTE

3 STICKS MARGARINE MELTED

1/2 CUP MOLASSES

4 CUPS FLOUR

2 TSP CINNAMON

1 TSP CLOVES

2 CUPS SUGAR

2 EGGS

4 TSP SODA

1 TSP GINGER

MIX MARGARINE, SUGAR, MOLASSES, EGGS AND BEAT WELL. SIFT TOGETHER FLOUR, SODA, CINNAMON, GINGER & CLOVES AND ADD TO THE OTHER MIXTURE. MIX WELL AND REFRIGERATE SEVERAL HOURS. PINCH OFF, MAKE INTO SMALL BALLS AND ROLL IN SUGAR. BAKE AT 350 DEGREES FOR 8-10 MINUTES. MY DAD WOULD TRY ALL DIFFERENT KINDS OF MOLASSES COOKIE RECIPES AND I WOULD TOO AND THIS ONE TURNED OUT TO BE THE BEST WE TRIED. IT IS QUITE GOOD.



## INGREDIENTS:

1 LB. CRISCO  
1 TBS. SUGAR + (EXTRA SUGAR TO SPRINKLE ON TOP OF COOKIES)  
1/2 C. LUKE WARM MILK  
6 CUPS FLOUR  
3 EGGS  
1 TSP. SALT  
1 PKG. CAKE YEAST  
\*\*THE COOKIE RECIPE HAS TO SIT IN THE FRIDGE FOR 4 HOURS BEFORE YOU CAN BAKE THEM.

## FILLING:

2 TBS. CORNSTARCH  
1/2 CUP SUGAR  
2 CANS CRUSHED PINEAPPLE (DRAINED WELL)

## DIRECTIONS:

MAKE FILLING FIRST:

\*\*I LIKE TO MAKE MY FILLING AHEAD OF TIME, SO THAT IT COOLS WELL AND THICKENS WHILE SITTING. IT IS EASIER TO USE WHEN FILLING THE COOKIES.

IN A PAN, MIX PINEAPPLE, SUGAR & CORNSTARCH. MIX WELL WITH A WHISK. COOK UNTIL THICK OVER MEDIUM HEAT. WATCH SO THAT IT DOESN'T BURN—STIR IT FREQUENTLY. WHEN THICKENED, PUT ASIDE AND START MAKING THE COOKIES.

## COOKIE RECIPE:

DISSOLVE CAKE YEAST INTO LUKE WARM MILK, SET ASIDE. IN A LARGE BOWL COMBINE CRISCO & SUGAR, ADD EGGS, SALT & YEAST/MILK, GRADUALLY ADD FLOUR AND MIX TOGETHER, KNEED WELL, KEEP IN BOWL, COVER WITH SARAN WRAP AND PUT INTO THE FRIDGE FOR 4 HRS. AFTER 4 HOURS, ON A VERY SUGAR COVERED SURFACE, ROLL OUT DOUGH ABOUT 1/8" TO 1/4" THICK, CUT OUT SQUARES 2" X 2" OR LARGER IF YOU LIKE, YOU CAN MAKE WHATEVER SIZE YOU WANT, BUT THE 2 BY 2 SEEMS TO WORK BEST. TURN THE CUT SQUARE COOKIE SO THAT IT LOOKS LIKE A DIAMOND, FILL THE CENTER WITH THE PINEAPPLE FILLING, TAKE THE RIGHT & LEFT SIDE TO THE CENTER AND PINCH TOGETHER, THIS KEEPS THE FILLING IN THE COOKIE, SPRINKLE A LITTLE SUGAR AND BAKE. COOK TEMP & TIME: 350 DEGREES FOR 12-13 MINUTES GREASED COOKIE SHEET (WATCH THE COOKIES, THEY WILL BURN IF LEFT IN TOO LONG).

## PIZZELLES

### SYLVIA'S PIZZELLES

CONTRIBUTED BY KAREN LEOPARDO STEWART, GRANDDAUGHTER OF SYLVIA MASSA LEOPARDO. IT ALWAYS SEEMED LIKE GRANDMA HAD PIZZELLES AT HER HOUSE WHEN WE WOULD VISIT, AND IF SHE DIDN'T HAVE COOKIES, SHE ALWAYS HAD SOME SORT OF SWEETS. HER CHOCOLATE CAKE WAS ONE OF THE BEST TOO. GRANDMA NEVER LET ANYONE IN HER HOUSE WITHOUT GETTING THEM SOMETHING TO EAT, NO MATTER HOW MUCH YOUR TRIED TO PROTEST. SHE DIDN'T HAVE TO GO THROUGH OUR STOMACHS TO GET TO OUR HEARTS--- WE LOVED HER ANYWAY.

**INGREDIENTS:**

1 CUP OF OLEO –MELTED  
1 ½ CUPS OF SUGAR  
6 EGGS  
4 CUPS FLOUR  
2 TSP VANILLA  
2 TSP BAKING POWDER  
1 TSP ANISE

**DIRECTIONS:**

BEAT EGGS WELL. ADD SUGAR AND OLEO AND MIX. ADD FLOUR AND BAKING POWDER A LITTLE AT A TIME. ADD VANILLA, AND ANISE.

COOKING TIME AND TEMPERATURE: DROP 1 TEASPOON ON HOT (WELL GREASED) PIZZELLE IRON FOR ABOUT 30 SECONDS. MAKES ABOUT 6 DOZEN.

**PIZZELLES**

MARY FUSCO DESISTO'S RECIPE FROM HER MOTHER, MINNIE MASSA FUSCO. CONTRIBUTED BY MARILYN DESISTO WARNER, DAUGHTER OF MARY FUSCO DESISTO, AND GRANDDAUGHTER OF MINNIE MASSA FUSCO

12 EGGS  
24 TABLESPOONS CRISCO OR OLEO  
24 TABLESPOONS SUGAR  
2 TABLESPOONS WHISKEY  
2 TABLESPOONS ANISETTE

MAKE INTO SMALL BALLS, DEPENDING ON WHAT SIZE PIZZELLE YOU WANT. COOK IN WAFFLE IRON. EACH WAFFLE IRON HEATS DIFFERENTLY, SO TEST YOURS TO SEE HOW LONG TO GET YOUR PERFECT PIZZELLE.

**PIZZELLES**

CONTRIBUTED BY FRANCES MASSA

6 EGGS (BEAT)  
2 CUPS SUGAR  
2 STICKS OF MARGARINE (MELTED)  
1 TSP VANILLA  
1/2 TSP SALT

MIX ALL INGREDIENTS. ADD FLOUR TO MAKE A SOFT DOUGH (ENOUGH FLOUR SO THAT THE DOUGH DOESN'T STICK TO HANDS). MAKE SMALL BALLS AND BAKE. MY GANDMOTHER BOTTE WOULD SAY A HAIL MARY AS SHE MADE EACH PIZZELLE ON HER ONE AT A TIME PIZZELLE IRON ON HER STOVE.

**PRESSED COOKIES**

CONNIE'S PRESSED COOKIES  
(MY DAD,MANFRED, WROTE OUT THIS RECIPE)

THESE ARE ANOTHER OF MY FAMILY'S FAVORITES AND I ALWAYS MAKE THEM AT CHRISTMASTIME. MORE MEMORIES OF MY MOM. SHE DECORATED THEM WITH LOTS OF SPRINKLES. I USE ONE KIND OF SPRINKLE FOR EACH COOKIE. DECORATE THEM HOWEVER YOU WANT.

1/2 CUP BUTTER  
1/2 CUP SUGAR  
1/2 CUP SUGAR  
1 1/2 CUPS FLOUR

1/2 TSP BAKING POWDER  
1/2 TSP VANILLA  
1/8 TSP SALT  
5 TSP MILK (I USE SKIM MILK)

MIX ALL INGREDIENTS TOGETHER. PUT INTO COOKY PRESS AND PUNCH OUT COOKIES ONTO COOKY SHEET. 400 DEGREES 8-10 MINUTES – I USE 5 MINUTES BECAUSE MY COOKIES ARE SMALLER THAN MY MOM'S SO JUDGE BY THAT. THESE ARE FOOLPROOF, AND WORK EVERY TIME.

## **PUMPKIN PIE**

CONNIE MASSA'S RECIPE

3 EGGS	1 TSP PUMPKIN PIE SPICE
1 –16 OZ CAN LIBBY'S PUMPKIN	DASH NUTMEG
3/4 CUP SUGAR	DASH CLOVES
1/2 TSP SALT	DASH MOLASSES
1 TSP CINNAMON	1-12 OZ CAN EVAPORATED MILK

MIX ALL INGREDIENTS TOGETHER AND PUT INTO DEEP DISH PIE CRUST. BAKE 425 FOR 15 MINUTES, LOWER HEAT TO 350 FOR 45 MINUTES OR UNTIL KNIFE/TOOTHPICK COMES OUT CLEAN. SHE ALWAYS SAID THAT IT'S THE RECIPE ON THE CAN BUT SHE CHANGED IT SLIGHTLY WITH HER ADDITIONS. GREAT RECIPE!!

## **RICE PIE**

(FRANCES FUSCO)

1 CUP COOKED RICE ADD  
2 TABLESPOONS BUTTER LET COOL ADD  
3 LBS. RICOTTA CHEESE  
10 EGG YOLKS  
2 1/2 CUPS SUGAR  
4 CUPS MILK  
LEMON FLAVOR AND RIND OF AN ORANGE  
8 OZ. CREAM CHEESE.  
BEAT EGG WHITES STIFF AND FOLD IN REGULAR PIE CRUST. ADD EGG MIXTURE WITH WATER.

BAKE 350 DEGREES FOR 45 MINUTES.

## **RICE PIE**

(FROM CONNIE MASSA'S SISTER, MARY LOU EBERSBERGER) AUNT MARY LOU ALWAYS MADE THIS RECIPE FOR HOLIDAYS AND BEFORE SHE DID IT MY GRANDMA BOTTE MADE IT. WE ALWAYS LOVED THE RICE PIES OR JUST THE RICE PUDDING. THEY WERE BOTH VERY GOOD.

1/2 CUP RICE                                3 CUPS MILK  
3/4 CUP SUGAR                                1/8 TSP CINNAMON  
2-3 TBLSP LEMON JUICE                1 TSP VANILLA  
1 TBLSP BUTTER                                4 EGGS  
SPRINKLE CINNAMON & SUGAR ON TOP    BAKE AT 325 DEGREES FOR 45 MINUTES

COOK RICE UNTIL TENDER. DRAIN. ADD 3 CUPS MILK AND COOK UNTIL MILK IS ABSORBED. ADD SUGAR, EGGS & BUTTER – COOK 5 MINUTES. ADD LEMON JUICE, CINNAMON, LEMON & VANILLA. GREASE PAN, IF NO CRUST IS USED 350 UNTIL SET.

CRUST:  
2 EGGS  
1/4 CUP SUGAR  
1/6 TSP CINNAMON  
1/4 CUP MELTED SHORTENING  
1 1/2 CUP FLOUR

## **RUM BALLS**

RECIPE BY MARY FUSCO DESISTO, FROM HER MOTHER, MINNIE MASSA FUSCO.  
CONTRIBUTED BY MARILYN DESISTO WARNER, DAUGHTER OF MARY FUSCO DESISTO, AND GRANDDAUGHTER OF MINNIE MASSA FUSCO.

1 CUP VANILLA WAFERS CRUSHED  
1 CUP XXX SUGAR  
1 1/2 CUP NUTS  
2 TABLESPOONS COCOA  
2 TABLESPOONS LIGHT CORN SYRUP  
1/4 CUP RUM  
1/2 CUP GRANULATED SUGAR

DIRECTIONS: SHAPE INTO BALLS AND ROLL IN SUGAR.

## **SHERRY CAKE**

CONTRIBUTED BY FRANNIE MASSA, DAUGHTER OF CONNIE AND MANFRED MASSA

INGREDIENTS:

1 PKG. YELLOW CAKE MIX  
1 SMALL PKG. VANILLA, BUTTERSCOTCH, OR COCONUT INSTANT PUDDING  
4 EGGS  
3/4 CUP OIL  
3/4 CUP SHERRY WINE  
1 TEASPOON NUTMEG  
CONFECTIONERS SUGAR

**DIRECTIONS:**

COMBINE ALL INGREDIENTS. BEAT WITH ELECTRIC BEATER, MEDIUM SPEED, FOR 5 MINUTES. POUR INTO GREASED BUNDT OR TUBE PAN. COOKING TIME AND TEMPERATURE: BAKE AT 350 DEGREES FOR APPROXIMATELY 50 MINUTES. COOL IN PAN FOR 5 MINUTES BEFORE TURNING OUT. SPRINKLE WITH CONFECTIONERS SUGAR.

## **STRUFFLI BALLS**

### **GRANDMA BOTTE'S STRUFFLI BALLS**

AS A KID, I ALWAYS LOVED THIS RECIPE AND MY GRANDMA ALWAYS MADE IT FOR ALL HOLIDAYS.

3 EGGS	3 TBLSP SUGAR
3 TBLSP OIL	1 TSP VANILLA
PINCH SALT	SPRINKLE LITTLE CINNAMON

ADD FLOUR UNTIL SOFT DOUGH – CUT INTO SMALL BALLS. BOIL IN 1 QT OF OIL. WHEN THE BALLS COME TO THE TOP & BROWN. PUT ON PAPER TOWELS TO DRAIN.

### **GLAZING HONEY:**

1 1/2 CUPS HONEY; 3 TBLSP SUGAR  
COOK FOR 5 MINUTES

GLAZE FLAT DISH WITH HONEY. ADD BALLS, POUR HONEY & SHAPE WITH WET HANDS. ARRANGE BALLS IN CIRCLE WITH HOLE IN CENTER. PUT BALLS ON TOP OF EACH OTHER OR HOWEVER YOU WISH. YOU CAN EAT EACH BALL INDIVIDUALLY OR CUT LIKE A CAKE - ANYWAY YOU EAT IT IS FINE.

## **SUGAR COOKIES**

CONNIE MASSA'S RECIPE. CONTRIBUTED BY JOANNE MASSA PINETTE, DAUGHTER OF CONNIE AND MANFRED MASSA.

CONNIE ALWAYS MADE THESE AT CHRISTMASTIME AND THEY WERE ALWAYS YUMMY. I CONTINUED THE TRADITION BUT CHANGED TO THE PRESS COOKIES BECAUSE MY FAMILY PREFERRED THEM – FINE WITH ME. THEY BOTH WERE MY MOM'S RECIPES AND THE TRADITION CONTINUES. NOW MY DAUGHTER MICHELLE HAS A SUGAR COOKIE BUSINESS AND MAKES SPECTACULAR COOKIES THAT PEOPLE FROM FAR AND WIDE REQUEST. AND THE TRADITION CONTINUES AGAIN.

1 1/2 CUPS FLOUR	1/2 TSP BAKING POWDER
1/2 TSP SALT	1/2 TSP BAKING SODA
1/2 CUP SUGAR	SPRINKLE NUTMEG
1/2 CUP SHORTENING (1/2 MARG/BUTTER)	1 EGG
2 TBSP MILK	1 TSP VANILLA

MIX FIRST 5 INGREDIENTS TOGETHER. MIX SHORTENING WITH THE DRY INGREDIENTS W/DOUGH BLENDER TIL MIXTURE LOOKS LIKE BEADS. ADD EGG AND 2 TBLSP MILK AND VANILLA. IF MIXTURE IS TOO THIN, ADD A LITTLE MORE FLOUR. CHILL DOUGH 2 OR MORE HOURS. ROLL OUT DOUGH AND USE COOKY CUTTERS TO MAKE VARIOIUS SHAPES. 400

DEGREES 6-8 MINUTES DEPENDING ON HOW BROWN YOU WANT THE COOKIES. CONNIE ALWAYS MADE THESE AT CHRISTMASTIME AND THEY WERE ALWAYS YUMMY. I CONTINUED THE TRADITION BUT CHANGED TO THE PRESS COOKIES BECAUSE MY FAMILY PREFERRED THEM – FINE WITH ME THEY BOTH WERE MY MOM'S RECIPE AND THE TRADITION CONTINUES. NOW MY DAUGHTER MICHELLE HAS A SUGAR COOKIE BUSINESS AND MAKES SPECTACULAR COOKIES THAT PEOPLE FROM FAR AND WIDE REQUEST. AND THE TRADITION CONTINUES AGAIN.

## **SWEETHEART SALAD**

2 CUPS CRUSHED PINEAPPLE	1/2 CUP SUGAR
1 1/2 TBLSP GELATIN	1/4 CUP COLD WATER
2 TBLSP LEMON JUICE	2 TBLSP CHERRY JUICE
6 OUNCES CREAM CHEESE	1/2 PINT DREAM WHIP
12 CHERRIES	

### **DIRECTIONS:**

HEAT PINEAPPLE WITH SUGAR, ADD GELATIN WHICH HAD BEEN SOFTENED IN 1/4 CUP COLD WATER. STIR UNTIL MELTED, ADD LEMON JUICE ADD CHERRY JUICE, MASH CREAM CHEESE. ADD CHERRIES WHICH HAVE BEEN CUT FINE. MIX WITH PINEAPPLE, ADDING SMALL AMOUNT OF PINEAPPLE TO CHERRIES ADD WHIPPED CREAM AND CHILL FOR FEW HOURS TIL SET (MAYBE OVERNIGHT) THIS IS A WONDERFUL HOLIDAY SALAD, A BIT SWEET BUT EVERYONE LOVES IT.

## **TIGER BUTTER (FUDGE)**

CONTRIBUTED BY JOANN MASSA PINETTE

1# MILK COATING  
1# WHITE COATING  
3/4 CUP PEANUT BUTTER (SMOOTH OR CRUNCHY)

IN SEPARATE CONTAINERS MELT BOTH COATINGS. ADD THE PEANUT BUTTER TO THE WHITE COATING AND BLEND. TAKE A 9 X 13 PAN AND SPRAY WITH PAM AND POUR THE WHITE COATING, PEANUT MIXTURE OVER THIS. WITH A SPOON BRING THE CHOCOLATE COATING FROM THE SIDES AND MARBLIZE. MIXTURE WILL SET UP AT ROOM TEMPERATURE. PROCESS MAYBE SPEEDED UP BY PLACING IN THE REFRIG FOR APPROXIMATELY 1 HOUR. CUT BEFORE COMPLETELY SET UP TO PREVENT CRUMBLING. MY FAMILY LOVES THIS RECIPE TOO – YOU CAN'T MAKE TOO MUCH OF IT. I FIND THE MIXTURE DOES BETTER SETTING UP AT ROOM TEMPERATURE. ANOTHER ONE THAT IS A CHRISTMAS FAVORITE.

## **TOOTSIE'S PEPPER COOKIES**

(RECIPE FROM ERMA MASSA BEATRICE)

1 PKG DRY YEAST  
1 CUP WARM WATER  
DISSOLVE YEAST IN WARM WATER. ADD THE FOLLOWING:  
TIP OF TSP SUGAR  
1/2 CUP OIL

1 TBSP COARSE BLACK PEPPER

¾ TBSP SALT

TIP OF TSP CRISCO

3 ½ CUPS FLOUR

MIX ALL INGREDIENTS TOGETHER. PLACE DOUGH UNDER A BOWL FOR 30 MINUTES. GREASE BALL OF DOUGH. PLACE PIECES OF DOUGH ON A GREASED COOKIE SHEET. COOK 30 -40 MINUTES AT 350 DEGREES.

## **WEARING O' THE GREEN CAKE**

CONTRIBUTED BY PATTY LEOPARDO SKVARLA, DAUGHTER OF SYLVIA AND JOE LEOPARDO.

1 PACKAGE (18 ¼ OZ.) WHITE CAKE MIX

2 PACKAGES (3 OZ. EACH) LIME GELATIN

1 CUP BOILING WATER

½ CUP COLD WATER

TOPPING:

1 CUP COLD MILK

1 PACKAGE (3.4 OZ.) INSTANT VANILLA PUDDING MIX

1 CARTON (8 OZ.) FROZEN WHIPPED TOPPING, THAWED.

BAKE FOR 30 MINUTES AND COOL BEFORE APPLYING TOPPING.



1976 REUNION



MASSA (Giuseppe Massa)  
ISLE OF CAPRI, ITALY  
PHOTOGRAPH BY MARIE SEGAL

NOTE: RECIPES WERE CONTRIBUTED BY MEMBERS OF THE MASSA FAMILY. I APOLOGIZE FOR ANY ERRORS OR OMISSIONS BECAUSE THEY WERE NOT INTENTIONAL.

THANK YOU FOR YOUR PARTICIPATION. ENJOY! --- *Marie*