

GARLIC BREAD

2 cloves garlic, Grated
4 tbsp. butter
1 loaf French bread, sliced in half lengthwise

Saute garlic in melted butter about 1 minute or microwave garlic and butter for about 30 seconds. Spread butter on bread with pastry brush. Put halves back together or heat buttered side up. Heat in microwave about 30 seconds, or toast under broiler until browned

SCALLOPED POTATOES

4 medium potatoes
milk
shredded cheddar
1 large onion
1 clove of grated garlic
Grated Nutmeg
oregano

Scallop potatoes by slicing width-wise to create very thin circles. Thinly slice onion and separate into thin strips. Layer alternately: potatoes, onion, cheddar, dash of spices; repeat until casserole dish is 3/4 full. Top with cheddar. Pour into milk, Grated Garlic and a dash of Grated Nutmeg into casserole until it's about 1/2 filled up the sides. Bake at 350°F for about 1 1/2 hours until potatoes are tender (sometimes longer for thicker-cut potatoes). Test with fork, let sit for 10 minutes before serving

SUMMER GINGER CAKE

1 1/2 cups flour
1/2 cup sugar
1/2 cup molasses
1/2 cup shortening (butter/Crisco)
1 egg, beaten
1 teaspoon cinnamon
1 teaspoon rum
1 teaspoon grated nutmeg
2 teaspoons grated ginger
1 teaspoon baking soda
3/4 cup boiling water

Preheat oven to 350°F.

Use any combination of butter and Crisco to equal 1/2 cup in total. In a large mixing bowl, cream together shortening and sugar.

Beat egg until foamy and add to mixture. Beat in spices. Mix together baking soda and flour, then stir in. Add molasses and rum.

Just before you are ready to bake the cake, stir in boiling water. Pour into a pan lined with buttered wax or parchment paper.

Bake for 25-30 minutes or until toothpick inserted in center comes out clean.

The Carrot Ginger Soup

1 lg. yellow onion, chopped
1/4 c. finely Grated ginger root
3 cloves garlic, Grated
7 c. chicken stock
1 c. dry white wine
1 1/2 lb. carrots, peeled, cut into 1/2" pieces
2 tbsp. fresh lemon juice
Pinch curry powder
Salt & ground pepper
Snipped fresh chives or parsley

- 1. Melt butter in large stock pot over medium heat. Add onion, ginger and garlic; saute for 15-20 minuts.**
- 2. Add the stock, wine and carrots. Heat to boiling. Reduce heat and simmer uncovered over medium heat until the carrots are very tender, about 45 minutes.**
- 3. Puree the soup in a blender or processor (fitted with steel blade). Season with lemon juice, curry powder, salt and pepper to taste. Sprinkle with chives or parsley. Serve hot or cold**

REMEMBER:

ALWAYS MOISTEN FOR MOIST FOOD
ALWAYS DRY FOR DRY FOOD