MEATLOAF

1 loaf	5 loaves	
1/2	2 1/2	stick of butter
1 1/4	6 1/4	cups finely chopped onion
1/4	1 1/4	cup sliced green onion
2	10	garlic cloves minced
2	10	eggs beaten
1 3/4	8 3/4	cup canned meat broth
1	5	tablespoon Worcestershire sauce
1	5	tablespoon soy sauce
1	5	pound ground beef
1	5	pound ground pork
1	5	pound veal
1	5	cup monterey Jack cheese, grated
3/4	3 3/4	cup saltine crackers
1/2	2 1/2	cup ketchup
5 slices		of thick cut bacon (halved cross-wise on each loaf)

1. In a large skillet, melt the butter over a medium heat. When it foams, add the onions, bell peppers, green onions and garlic. Cover and cook for 5 minutes. Uncover and cook, stirring often, for another 4 to 5 minutes or until the vegetables are lightly browned. Remove from the heat and cool to room temperature.

2. Position a rack in the middle of the oven and preheat the oven to 350 degrees F. In a medium bowl, whisk together the eggs, beef broth, Worcestershire sauce and soy sauce until well blended. In a large bowl, combine the ground beef, pork and veal with the onion mixture the egg mixture, cheese and cracker crumbs. Mix lightly but thoroughly. Transfer the meat mixture to a shallow baking dish and shape it into a loaf about 3 inches thick; smooth the top with the back of a spoon. Spread the ketchup evenly over the loaf. Arrange the bacon on top of the ketchup, overlapping them slightly if necessary.

MASHED POTATOES

Serves 6-8	Serves 46	
8 to 9	54	large russet baking potatoes, peeled and chunked
11/4	7 1/2	cups milk
2	10	teaspoons salt
1 cup	6	sour cream at room temperature
1 teaspoon	6	freshly ground pepper

1. Put potatoes in a large saucepan with cold, lightly salted water. Set over medium heat and bring to a boil. Lower the heat slightly and cook uncovered stirring once or twice, until the potatoes are very tender, about 25 minutes.

2. Meanwhile, in a small saucepan, combine the milk and the salt and bring just to a simmer over low heat. Drain the potatoes and force them through the medium disk of a food mill or through a ricer or mash them by hand, do not use a food processor. Return the potatoes to their pan and set over a low heat. Stir the potatoes constantly for 3 minutes. Slowly whisk in the hot milk, then beat in until they are fluffy. Stir in the pepper and serve hot.

VEGETABLE BEEF LASAGNA

Serves 8	Serves 25	
2 tablespoons	6	olive oil
1lb	3lb	ground beef round
5 cups	15	tomato sauce
4 tablespoons	12	chopped fresh Italian flat-leafed parsley
3 1/2 cups	10 1/2	ricotta cheese
1 cup	3	chopped cooked spinach, well drained
1/4 cup	3/4	freshly grated Parmesan cheese
1 tablespoon	3	dried oregano
3/4 teaspoon	2 1/4	ground nutmeg
ground pepper		to taste
8	24	lasagna noodles, cooked until not quite tender
3 cups	9	grated mozzarella cheese

1. Preheat the oven to 350 degrees

2. Heat the olive oil in a skillet over medium heat. Add the beef crumbling it into the skillet. Cook, stirring occasionally, until it is browned. drain, and set aside.

3. Place the tomato sauce in a saucepan. Add the beef and 6 tablespoons of the parsley, and cook over a medium heat for 5 minutes. Remove the pan from the heat.

4. In a mixing bowl combine the ricotta, spinach, Parmesan cheese remaining parsley, oregano nutmeg, and pepper. Stir well.

5. Place 6 cups of the tomato sauce in the bottom of a baking dish, Arrange lasagna noodles on top of the sauce. Spread half the ricotta mixture over the lasagna, and sprinkle with 3 cup of the mozzarella. Repeat the layers of sauce, noodles, ricotta, and mozzarella.

6. Top with the remaining cups of sauce and mozerella, sprinkled evenly over the top

7. Cover the dish loosley with aluminum foil place it on a baking sheet, and bake for 45 minutes. Then remove the foil and bake an additional 20 minutes. Remove from oven and allow to rest for 10-15 minutes before serving.

GINGER SNAPS

6 dozen	18 dozen	
4 sticks	12	sticks unsalted butter at at room temperature
2 1/2 cups	7 1/2	packed dark brown sugar
3	9	eggs
3/4	2 1/4	cups molasses
4 1/2	13 1/2	cups unbleached all-purpose flower
1/4	3/4	cups ground ginger
1 1/2	4 1/2	teaspoon ground cinnamon
1 1/2	4 1/2	teaspoon baking soda
1/2	1 1/2	teaspoon salt

1. Cream the butter and brown sugar together in a large mixing bowl until light. Beat in the eggs and then the molasses.

2. Sift the flour, ginger, cinnamon, baking soda and salt together in another bowl. Using a wooden spoon, stir into the butter-sugar mixture until completely incorporated.

3. Cover the bowl with plastic wrap and set it aside for 30 minutes. (The batter may be made ahead to this point and frozen for later use).

4. Preheat the oven to 325 degrees F. Line baking sheets with parchment paper

5. Place 3 to 4 large spoonfuls of batter into a pastry bag fitted with a plain large round tip, and pipe 1-inch drops, 2 inches apart, onto the prepared baking sheets. If you don’t have a pastry bag, drop the batter onto the baking sheets by the teaspoonful.

6. Dip your finger in warm water, and press the cookie drops down flat. Bake until browned, about 10 minutes

7. Carefully lift the parchment off the hot baking sheets and transfer it to a cool surface. When the cookies are firm, remove them from the parchment.

CHOCOLATE CHIP COOKIES

2 dozen	3 dozen	
4 cup + 2 tablespoons	12 + 6 tablespoons	unbleached flour
1/2 tspn	1 1/2	baking soda
pinch	or two	of salt
1	3	sticks of unsalted butter
6 tbspns	18	tablespoons granulated sugar
6 tblspns	18	tablespoons packed light brown sugar
1/2	1 1/2	teaspoon of vanilla extract
1	3	large eggs
1	3	cups semi sweet chocolate morsels

1. Preheat the oven to 375 degrees F. Lightly grease baking sheets.

2. Stir the flour, baking soda, and salt together in a bowl.

3. Combine the butter, both sugars, and vanilla in a mixing bowl, and beat until light. Beat in the egg. Slowly add the flour mixture, beating until smooth. Then stir in the chocolate chips.

4. Drop the batter by rounded dessert spoonfuls, 3 inches apart, onto the prepared baking sheets. Bake 5 minutes. Remove the baking sheets from the oven, rap them twice on the counter or stove top, and return them to the oven. bake until the cookies are dry on top and golden, about 4 minutes. transfer the cookies to a wire rack to cool.

BLUEBERRY CRISP

6 servings	48 servings	
4 cup	32 cups	fresh blueberrys
3/4 cup	6 cups	brown sugar
1/2 cup	4 cups	all purpose flour
1/2 cup	4 cups	old fashioned oats
1/3	2 2/3	sticks of unsalted butter
3/4	6	teaspoon ground cinnamon
3/4	6	tablespoons nutmeg

1. Preheat the oven to 375 degrees F. Lightly grease bottom and sides of a square pan

2. arrange the blueberries in the pan, mix the remaining ingredients and sprinkle over the fruit.

3. Bake about 30 minutes or until the topping is golden brown and the berries are tender.