

Liberty Branch Recipe Swap



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JOYCE'S CHOCOLATE CHIP CUPCAKES

Ingredients:

- 8 oz cream cheese
- 1 egg, unbeaten
- 1/8 tsp salt
- 1/3 cup sugar
- 1 cup semisweet
chocolate chips
- 1 1/2 cup flour
- 1 cup sugar
- 1/4 cup baking cocoa

Ingredients cont.:

- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 tbsp white vinegar
- 1 tsp vanilla

This recipe was given to us by Kathi Boles

JOYCE'S CHOCOLATE CHIP CUPCAKES CONT.

Instructions:

1. Combine cream cheese, egg, salt and sugar in small mixing bowl. Beat well and stir in chocolate chips. Set aside.
2. Sift together flour, 1 cup sugar, cocoa, baking soda, and 1/2 tsp salt.
3. Add water, oil, vinegar and vanilla to sifted ingredients. Beat mixture well.
4. Put baking cups in muffin tins. Fill muffin cups 1/3 full with cocoa mixture. Top with cheese mixture. Sprinkle tops with remaining sugar.
5. Bake preheated 350 oven for 30-35 minutes.

MY GRANDMOTHER'S EGG SALAD

Ingredients:

- Sliced green olives with pimento (about 1 - 2 per egg)
- 1 tsp. minced onion or shallot
- 1 tsp. chopped fresh parsley
- 1/2 tsp. dry mustard
- Salt and pepper to taste

Ingredients:

- Mayonnaise

This recipe was given to us by H. Bulwinkle

MY GRANDMOTHER'S EGG SALAD CONT.

Instructions:

1. Hard boil eggs.
2. Cool.
3. Peel.
4. Chop into bowl, into which the following have been mixed: sliced green olives with pimento, minced onion or shallot, chopped fresh parsley, dry mustard, salt and pepper
5. Add enough mayonnaise to bind, more if you wish.
6. Chill until served.

Notes: No (eggs, mayo.)

CHICKEN AND GNOCCHI SOUP

Ingredients:

- 4 tablespoons butter
- 1 small yellow onion, diced
- 1 stick of celery, diced
- 1/2 cup carrots, julienned
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour

Ingredients cont.:

- 2 cups half-and-half
- 4 cups chicken broth
- 1/2 teaspoon thyme
- 1/2 teaspoon mustard powder
- 1 lb. boneless skinless chicken breasts, or 2 cups diced cooked chicken

Ingredients cont.:

- 16 oz. potato gnocchi
- 1 cup fresh spinach, roughly chopped
- 1 pinch red pepper flakes, optional
- Salt and pepper, to taste

This recipe was given to us by Olivia.

CHICKEN AND GNOCCHI SOUP CONT.

Instructions:

1. Melt the butter in a large pot over medium heat. Add the diced onions, celery, and carrots and cook until softened, about 5 minutes. Add the garlic and cook for 1 more minute.
2. Add the flour and stir to combine. Cook for 2 minutes, until the flour begins to turn a golden color.
3. Add the chicken broth and half and half in splashes, stirring to incorporate. Don't add it too quickly or you will break the roux.
4. Add the thyme and mustard powder.

Instructions cont.:

1. Remove the chicken and let it rest for 5 minutes, then dice it and add it back to the soup. Let the soup simmer until desired consistency is obtained, it will continue to thicken.
2. Add the gnocchi and simmer for about 5 minutes, refer to package instructions for exact amount of time.
3. Reduce heat to low and add the spinach, red pepper flakes, and any salt/pepper to taste. Simmer until spinach is wilted, about 1 minute. Serve!

Notes: If you boil too rapidly, the chicken will become tough. The amount of time it takes for the chicken to be cooked through depends on the thickness of the chicken. If using uncooked chicken, add it to the broth. Bring it to a gentle boil. Simmer until the chicken is cooked through, about 10 minutes.

SWEET AND SPICY KOREAN MEATBALLS

Ingredients:

For Meatballs

- 1 1/2 lb lean ground beef
- 4 green onions chopped
- 1/2 cup Panko breadcrumbs
- 3 cloves garlic minced
- 1 egg
- 2 tbsp Sriracha sauce
- 1 tsp ground ginger
- 1 tsp salt
- 1/2 tsp pepper

Ingredients cont.:

For Spicy Apricot Glaze (double if you want to dip the meatballs in a sauce)

- 1/2 cup apricot jam
- 1 tbsp soy sauce
- 2 tbsp Sriracha sauce

Notes: This is Dairy-Free

SWEET AND SPICY KOREAN MEATBALLS CONT.

Instructions:

1. Preheat oven to 400 F degrees. Line a baking sheet with parchment paper, set aside.
2. In a large bowl, add all the meatball ingredients and mix with your hands to combine. Form the meatballs into small 1 inch balls. Place the meatballs on the prepared baking sheet and bake for about 20 to 25 minutes or until done to your liking.
3. Meanwhile, in a medium bowl whisk together all the glaze ingredients. Add the meatballs and toss well until all the meatballs are glazed.

Instructions cont.:

1. Garnish with chopped chives if preferred and serve immediately over cooked rice or as an appetizer.

Notes: You can use ground chicken, turkey, or pork instead of beef. You can use orange marmalade instead of apricot jam if that's more convenient for you. You can use gochujang instead of sriracha. Nutritional information is calculated at 2 meatballs per serving. Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.

MUMBAI NOODLE TWISTS

Ingredients:

- Hakka noodles - veg chowmein - and masala (Indian Stores)
- 1 onion, 1 green/ red bell pepper
- 1 zucchini, 5-7 carrot sticks
- 1/2 cilantro, jeera seeds
- 1/2 ginger, sesame oil and olive oil
- 1 tsp soy sauce
- 1 tsp chili sauce
- Salt

Notes: This recipe was given to us by Vanita

MUMBAI NOODLE TWISTS

Instructions:

1. Chop all veggies - straight thin slim cuts
2. Shallow fry onions
3. Fry all other veggies
4. Add sauces with 1/2 tsp sesame oil
5. Add Ching's Hakka Noodles and veg chowmein and masala and salt
6. 1 tsp and toss to cook for 10 mins
7. Turn off enjoy
8. Tasty Yumms!

Notes: It's a healthy kids meal , add some sesame seeds and chia seeds for added nutrition.

W E N D Y ' S C H I L I

Ingredients:

- 2 lbs. fresh ground beef
- 1 qt tomato juice
- 1 (29-ounce) can tomato puree
- 1(15 ounce) can red kidney beans, drained
- 1(15 ounce) can pinto beans, drained

Ingredients cont.:

- 1 medium-large onion, chopped (about 1 1/2 cups)
- 1/2 cup diced celery
- 1/4 cup diced green pepper
- 1/4 cup chilli powder (less for milder chili)
- 1 teaspoon ground cumin

Ingredients cont.:

- 1 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon sugar
- 1/8 teaspoon cayenne pepper

This is gluten-free, and dairy-free and was given to us by CopyKat Recipes.

W E N D Y ' S C H I L I C O N T .

Instructions:

1. In a large skillet brown the ground beef.
2. Drain off fat.
3. Put the beef and the remaining ingredients in a 6 quart pot.
4. Cover the pot and let the chili simmer for 1 to 1 1/2 hours, stirring every 15 minutes.
5. If using slow cooker, use low for 3-4 hours.