

Cooking With Your Neighbors

Recipes from Community of the Bradley Beach Public Library



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Contributors

Bradley Beach Community

Spinach Salad

Ingredients

- 1 tbsp butter
- ¾ cup almonds, blanched and slivered
- 1 lb spinach
- 1 cup dried cranberries
- 2 tbsp toasted sesame seeds
- 1 tbsp poppy seeds
- ½ cup sugar (I use less and it still tastes good)
- 2 tsp finely minced onion
- ¼ tsp paprika
- ¼ cup white wine vinegar
- ¼ cup apple cider vinegar
- ½ cup olive oil

Directions

1. Toast sesame seeds. (I do this in a dry cast iron pan.)
2. Melt butter in saucepan over medium heat, reduce to medium-low heat, add almonds and stir occasionally until almonds are toasted.
3. When almonds have cooled, combine with cranberries and spinach in a large bowl.
4. To make dressing, whisk together sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, apple cider vinegar and olive oil in a small bowl. This can be done in a blender.
5. Toss salad and enjoy!

Recipe Submitted by Ines Altemose

"From a co-worker many years ago after a Thanksgiving feast. At one of the companies where I worked, we had a potluck Thanksgiving lunch every year. We also shared our recipes."

Coconut Shrimp with Spicy Orange Dipping Sauce

Ingredients

Batter & Shrimp

- 2 lbs. cleaned and deveined shrimp – under 15 count per pound (this means they should be large). Tails left on.
- 2 cups shredded coconut or as needed
- Batter:
 - ½ cup all purpose flour
 - ¼ tsp. salt
 - 1 Tbs. melted butter
 - 1 egg beaten
 - ½ cup flat beer
 - 1 egg white, stiffly beaten

Spicy Orange Dipping Sauce

- 1 cup orange marmalade
- 1 tbsp grated horseradish (or to taste)
- 1 pinch cayenne pepper (or to taste)
- 2 tbsp orange juice

Directions

Batter & Shrimp

1. In a bowl, combine flour and salt. Add butter, egg and mix to form a paste. Gradually work in beer until mixture is smooth. DO NOT OVERWORK.
2. Let stand covered on the counter for 2 hours. Fold in egg white and use immediately.
3. Dip dry shrimp in batter. Roll shrimp in shredded coconut, lay a single file on a pan.
4. Refrigerate for 30 minutes or more to set coconut. (Recipe can be made a day ahead to this point.)
5. Fry in deep oil, medium hot. If oil is too hot, coconut will burn and the shrimp won't cook.
6. Drain well on paper towels. Serve immediately with Spicy Orange Dipping Sauce (next page).

Spicy Orange Dipping Sauce

1. Combine marmalade and orange juice in a heavy bottomed saucepan, heat on low until melted.
2. Remove from heat, add horseradish, and cayenne pepper. Sauce can be served warm (how I like it) or cold. ENJOY!

Recipe Submitted by Ines Altemose

"I cut it out of a newspaper or magazine many years ago...A favorite for dinner parties."

Lentil Soup with Frankfurters

Ingredients

- 1 small bag of lentils (approx. 2 cups)
- 1 onion, finely chopped (or onion flakes)
- 2 celery stalks, chopped
- 1-2 carrots, chopped
- 1-2 boxes chicken broth (have reserve chicken broth, vegetable broth, or water available in case)
- 1 bay leaf
- Salt, pepper to taste
- 1 package hot dogs, fully cooked or prepared ahead of time, quartered and sliced
- 1-2 tbsp Oil (I prefer olive oil, or you can use vegetable oil or slightly neutral-flavored oil)



Directions

1. Rinse lentils well, set aside.
2. Heat oil in a pot, then add onion, celery, and carrots. Stir and pan-fry until ready, so that it still has a “crunch.”
3. Add lentils and broth, enough to cover significantly, as well as bay leaf, salt, and pepper.
4. Bring to a boil, then simmer for approximately 45-50 minutes. You may need to add more water or broth if no liquid remains.
5. Look for lentils to be tender.
6. Remove bay leaf.
7. Add hot dogs, and heat for several minutes.
8. Adjust seasoning if needed (more salt, pepper, etc.).
9. Enjoy!

Recipe Submitted by Rachel Weitzenkorn

“My grandmother (“Nanny”) made this recipe as I was growing up. It is the ultimate comfort food, with roots in our heritage. As I make this recipe, I feel connected to our family traditions and her.”

Pierre's Crab Cakes

Ingredients

Sauce (homemade Mayonnaise):

- 1 egg
- Mustard
- ½ - 1 liter canola oil
- Shallots
- 2-3 tbsp of white balsamic vinegar
- Sugar
- Lime juice
- 1 pinch of cayenne
- 1 pinch of salt
- 1 pinch of pepper

Crab cakes

- A box (can) or 2 of good quality crabmeat
- 3 eggs (use only 2 if you use only 1 can)
- A little bit of fresh cream or milk (sometimes you don't need this)
- 3 slices of bread made into bread crumbs

Directions

Sauce

1. Start out with an egg yolk in a curved bowl. Add about the same quantity of mustard and mix with a whisk.
2. Add canola oil slowly with a whisk. It is important to add very slowly and beat thoroughly after each addition so that the mixture does not separate.
3. Use ½ - 1 liter of canola oil until you get the volume you need. It should be thick. You can always thin later with a spoonful of water (I have never had to do this). Put into the refrigerator to cool.
4. Chop 1-2 shallots very fine.
5. Take about 2-3 tablespoons of white balsamic vinegar and mix with a little sugar in the microwave to dissolve sugar. Cool. (This can be done earlier so it is cooled down by this stage.)
6. Whip into the mayonnaise mixture.
7. Add a little lime juice. Add a pinch of cayenne, salt and pepper to taste.

(Crab cake directions on the next page.)

Crab cakes

1. Mix everything. It should stick together.
2. Broil until cooked.
3. Serve with sauce.

Recipe Submitted by Ines Altemose

“Pierre, my friend and co-worker originally from Belgium came to visit us and made these for us. It is now part of my repertoire.”

Challah/Brioche Stuffing

Ingredients

- 1 challah or several brioche rolls, cut into chunks
- 1 package sausage of your choice (pork, turkey, chicken, soy, etc.)
- 1-2 packages of broth of your choice (chicken, turkey, vegetable)
- 2-3 stalks celery, diced
- 1 onion, diced
- 1-2 garlic cloves, diced
- 3 tbsp olive oil
- 1-2 tsp tarragon
- 1-2 tsp sage
- Pepper, Salt to taste

Directions

1. Preheat oven to 350 degrees.
2. Chop challah/brioche into chunks, put aside.
3. Dice onions, celery, and garlic, put aside.
4. Cut sausage into bite size pieces.
5. Warm up frying pan, then add oil, then cook sausage in frying pan and remove when done.
6. Cook onions, celery, and garlic in frying pan, adding spices (tarragon, sage, and pepper).
7. Put challah, sausage, onions, celery, and garlic into baking dish.
8. Add broth (just enough so challah/brioche won't stick, but not too much to make it too soggy).
9. Bake in oven at 350 degrees for about 30 minutes, uncovered, but checking periodically to avoid burning.

Adapted from Alton Brown's Turkey with Stuffing Recipe many years ago.

Recipe Submitted by Rachel Weitzenkorn

Momma's "Icy Cold" Chili

Ingredients

- 1 tbsp olive oil
- 1 large onion, chopped
- 1 tbsp minced garlic
- 1 tbsp chili powder
- 1 tbsp ground cumin
- 1 tsp oregano
- 2 yellow peppers, diced
- 2 orange peppers, diced
- 1 cup water
- 8 oz can tomato sauce
- 1 can corn, drained
- 1 can low sodium black beans, drained

Directions

1. In a large pot, heat oil medium high. Add onion and garlic. Cook for 5 minutes until translucent.
2. Add chili powder, cumin, and oregano. Stir for one minute.
3. Stir in tomato sauce, black beans, peppers, and one cup of water. Bring to boil, then reduce heat, cover, and simmer for 20 minutes.
4. Stir in corn. Cook for 5 minutes.
5. Serve warm (or cold).
6. Top with shredded cheddar and fresh cilantro.

I always double or triple the recipe and freeze the leftovers.
Also I usually put in more peppers if I have them.

Adapted from a GOYA recipe

Recipe Submitted by Melissa Butler

"My 4 year old and 2 year old LOVE this chili, asking for refills in their bowls every time we have it. The first time I served it to the boys, I gave them a little to try, nervous they wouldn't like the flavors. They asked for more, I filled their bowls, they ate it up and Milo, my oldest, said, 'Mmmm....icy cold chili'.....I FORGOT to heat it up!!!!"

Turkey Chili (*with leftover Turkey*)

Ingredients

- 2 tbsp olive oil
- 2 cups chopped onion
- 1 cup chopped green pepper
- 2 tbsp chili powder (or more to taste)
- 4 cloves garlic chopped, fine
- 1 tbsp ground cumin
- 3 15 oz cans fire roasted tomatoes (or regular chopped tomatoes)
- 1 tbsp tomato paste
- 1 cup chicken stock
- 2 cans kidney beans, drained
- 1 tsp dried oregano
- 1 tbsp salt or to taste
- ½ tsp black pepper
- 3 to 4 cups cooked shredded Turkey meat (or vegan substitute)
- For optional garnish: shredded cheddar cheese (or vegan substitute), chopped onion, sour cream

Directions

1. In a large pot, sauté onions, peppers in olive oil on med-high heat for about 5-6 minutes.
2. Add the garlic, chili powder and cumin and mix for a minute or so.
3. Add tomatoes, tomato paste, stock, kidney beans, oregano, salt, pepper and cooked Turkey meat.
4. Bring mixture to a simmer and reduce heat to low.
5. Simmer, PARTIALLY covered for 1 hour.
6. Add salt and adjust seasonings. (I sometimes add a teaspoon of sugar here to balance the acidity of the tomatoes.)
7. Serve alone or with toppings, or over rice, or with cornbread. ENJOY!

Recipe Submitted by Marianne Dahab

Chicken Kiev

8 servings

Ingredients

- 4 chicken breasts
- ½ lb of butter
- 2 tbsp minced chives
- 2 tbsp minced parsley
- 1-2 minced garlic cloves
- ½ tsp salt (I use freshly ground)
- ¼ tsp pepper (I use freshly ground)
- 2 eggs beaten in a bowl
- Dry bread crumbs (I use Panko)
- Cooking oil of your choice (I use Canola)



Directions

1. Cut four chicken breasts in half and pound well until about ¼-inch thick.
2. Soften ½ pound of butter and mix with the minced chives, parsley, garlic, salt, and pepper.
3. Make 8 oblong rolls of butter and place each in the center of each breast piece. Roll so that the butter is completely enclosed and secure with toothpicks.
4. Roll each piece in flour to completely coat. Use hands to pat the flour in and around the toothpicks.
5. Dip each piece in egg and then roll in dry bread crumbs. Roll in egg with one hand and in bread crumbs with the other so that it is less sticky and messy.
6. Put the chicken pieces on a plate and refrigerate for several hours.
7. Fry in a deep fat fryer or a wok filled about ½ way with oil for about 5-7 minutes.
8. Place the cooked pieces on a cookie sheet in a warm (not hot) oven until ready to serve.

Adapted from The Joy of Cooking by Irma S. Rombauer

Recipe Submitted by Ines Altemose

“Had it in a restaurant for the first time in the late 70's. Was totally impressed. My husband's favorite - he requests it for every birthday.”

Gluten Free Chocolate-Peanut Butter Cookies

2 dozen

Ingredients

- 1 cup peanut butter
- 1 cup brown sugar
- 1 egg
- 1 tsp baking soda
- 3/4 cup chocolate chips

Directions

1. Blend all ingredients in one bowl until it forms a big ball.
2. Roll each cookie into 1 inch balls.
3. Bake 350 degrees F for 19 minutes

Adapted from a Rachel Ray recipe

Recipe Submitted by Kathleen Printon

"My daughter is gluten free so I tend to use lots of almond flour but this recipe is SOOO easy and doesn't require almond flour and is quick to make and it's always a hit, super easy!"

Brazil Nut Chocolate Pudding

Ingredients

Pudding

- 1 cup sifted flour
- 2 tsp baking powder
- ½ tsp salt
- ½ cup sugar
- 2 tbsp Melted fat
- ¼ cup cocoa
- ¾ cup chopped Brazil nuts
- ½ cup milk
- 1 tsp vanilla extract

Topping

- 1/3 cup cocoa
- ¾ cup firmly packed brown sugar
- 1 ½ cups hot water

Directions

1. To make the pudding, first sift flour, baking powder, salt, sugar, and cocoa into a mixing bowl.
2. Mix in Brazil nuts.
3. Add milk, vanilla and melted fat; blend well.
4. Spread evenly in a greased 10 inch pie plate.
5. For the topping, mix cocoa and brown sugar in a bowl. Stir in hot water. Pour over pudding batter.
6. Bake 350 degrees F for about 40 minutes.
7. As the pudding bakes, a soft chocolate sauce forms underneath the pudding.
8. Serve warm or cold. If served warm, omit the whipped cream. If served cold garnish with whipped cream and chopped Brazil nuts.

Recipe Submitted by Ines Altemose

"This was a favorite dessert my mother made for company. It brings back memories every time I make it!"

Lebkuchen

4 dozen

Ingredients

Lebkuchen

- ¾ cup honey
- 1 ¼ cups sugar
- 2 Tbl. water
- ¼ cup orange juice
- 2 eggs, well beaten
- 1 cup finely chopped nuts (I use almonds)
- ¼ cup candied fruit
- 2 cups semi-sweet chocolate morsels
- 2 ¾ cup sifted flour
- 2 tsp cinnamon
- 1 tsp cloves
- 1 tsp cardamom
- 1 tsp baking soda
- 1 tsp baking powder

Glaze

- 1 cup sifted confectioner's sugar
- 2 tbsp orange juice
- 2 tbsp water
- ½ tsp vanilla extract

Directions

1. In a saucepan combine honey, sugar and water. Place over moderate heat and bring to a boil. Take from heat and let cool.
2. Stir in orange juice, eggs, nuts, candied fruits, and chocolate.
3. Sift flour with spices, baking soda and baking powder and mix into the honey mixture.
4. Cover the bowl tightly and store for 3 days.
5. Put the dough on oblaten (wafers) or in a baking pan.

You don't need to use oblaten as they aren't very easy to get in the States. My sister and I often make them like brownies in a baking pan and then cut into squares.

6. Bake at 325 degrees F for 35-40 minutes (watch carefully if done in a baking pan as time may be less).

7. For the glaze, combine all ingredients. Blend by beating until smooth. Spread with glaze while still warm.

Recipe Submitted by Ines Altemose

"I was born in Germany. My mother brought this recipe over with her and made these cookies every Christmas. She obtained it from my Dad's mom."