

HOLIDAY GREETINGS FROM LIPSTICK LOGIC

Last year at this time few were aware of the new coronavirus that would threaten world stability. But in early 2020, our world changed forever with a pandemic of disease and death. Lives were lost and for some of those who survived infection, their lives were forever changed.

The prospect of effective vaccines brings hope for a brighter future. In the meantime, we have followed science but stayed close to those we care about through Zoom, Skype, Facetime, social media, emails, and plain old phone calls.

Being less mobile meant more time at home to focus on projects we'd put off for years. Indoor and outdoor home improvements occurred, along with lots of cooking with our favorite restaurants closed. We won't be gathering with family or friends and sharing food this holiday but are sharing with donations to food banks and charities and will share some of our easy tasty recipes with you.

COVID COMFORT RECIPES

Chocolate Chip Cookies

Preheat oven 350 degrees F. Bake 8-9 minutes Use a silicone or parchment paper lined sheet

1 stick butter	¾ cup packed brown sugar
2 large eggs	¾ cup granulated sugar
2 tsp vanilla	2 ¼ cups flour
12-oz bag chocolate chips	¾ teaspoon baking soda
	1 teaspoon salt

Melt butter in microwave. Cool. Then whisk in sugars, eggs & vanilla until smooth.

Stir in dry ingredients. Add chips last. (Can substitute raisins.)

Form heaping teaspoon of dough into balls. Space 2 inches apart.

Bake 8-9 minutes until golden and soft in center. Cool on pan 5 minutes then transfer to rack.

Store in airtight container or zip lock plastic bag.

Bundt Cake – Fruit of choice

Preheat oven 350 F. Bake 45-50 minutes. Bundt pan brushed inside with butter

¼ cup soft butter	3 cups flour
1 cup sugar	1 ½ teaspoon baking powder
4 eggs	¼ teaspoon baking soda
1 cup buttermilk	2 cups fruit of choice (ex. blueberries, huckleberries)
¼ teaspoon salt	2 teaspoons vanilla

Whisk dry ingredients together.

Cream butter, sugar, eggs, flavoring. Then add dry ingredients in thirds, alternating with buttermilk. Beat for 2 minutes, then fold in fruit.

Kuffel Kakes (Tom's recipe)

Description: Small light crepe-like pancakes - 12 – 3-inch cakes

Mix dry ingredients:

1 C Flour
2 Tablespoons Baking Powder
2 Tablespoons Sugar
½ teaspoon salt

Mix wet ingredients:

2 Tablespoons oil
1 egg
1 1/3 milk

Whisk wet ingredients

Whisk dry ingredients into wet ingredients to form a smooth batter.

Use at once.

Hot griddle. Wipe griddle and cake-turner with oil.

Pour enough batter to form a 3-inch diameter cake.

Turn when bubbly and slightly dry on edges. Done when golden brown.

Serve 3-4 at a time with butter and sugar or syrup.

Biscotti – Janet Lombard's recipe

Preheat oven 325 degrees F.

2 large eggs, beat 3 minutes	1 cup granulated sugar
1 teaspoon vanilla extract	4 tablespoons soft butter
1 teaspoon almond extract	1 ¾ cup flour
¼ cup ground almonds (use coffee grinder)	2 teaspoons baking powder
½ to 1 cup chopped almonds	2-3 tablespoon anise seed

Form into three oblong flattened logs on a cookie sheet lined with silicone or parchment paper. Bake 325 degrees F. for 20-30 minutes. Cool 15 minutes. Cut into one inch wide cookies and turn onto side. Bake again for 20 minutes. Should be slightly browned.

Muffins

Preheat oven: 350 degrees F.

Sift together:

2 cups flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon salt

Add:

1/3 cup soft butter
1 egg
1 cup Milk

Beat 2 minutes

Stir in seasonal fruit of choice, 1 Cup.

Bake:

Pour into either greased 9-inch square pan or large muffin tins. In pan, bake at 350 degrees for 35 minutes.

OR - For mini muffins: 350 degrees for 30 minutes makes 36.

For crunchy topping: Mix with fork, 2 Tbsp butter, ¼ Cup brown sugar, 2 Tbsp flour, 1 tsp cinnamon, ½ Cup coconut or chopped nuts.

PORK LOIN WITH PEANUT BUTTER SAUCE

2 teaspoons salt
½ teaspoon pepper
½ teaspoon sage
¼ teaspoon ginger
¼ teaspoon nutmeg
1 ½ pounds pork loin
2 teaspoons peanut oil for browning
1 cup chicken broth
3 tablespoons Peanut Butter
½ cup red wine

Mix spices together and sprinkle onto a sheet of waxed paper or foil.

Roll pork loin in the spices, covering it completely.

In a 10-inch skillet heat the peanut oil and brown the loin.

Place loin in baking dish. Bake uncovered at 350 degrees for about 30 minutes
(until 160 degrees in center)

Remove from oven and cover for about 10 minutes before serving.

In pan used to brown loin, add broth, red wine and scrape brownings into mixture and reduce to about ½ cup. Add peanut butter and stir. Slice loin and drizzle sauce over the top.

Tiny Meatballs in Sauce (MJ Gabiou favorite)

If you have ever tried to make healthy lean meatballs and had them disintegrate, you will love this recipe. These are tasty and easy. They can be made ahead and then served in a crock pot for an easy meal with side dishes of your choice.

Blend: ½ C. sweet white onion, 1 small peeled raw potato, 1 egg, 1 tsp salt

Add blended mixture to 2 pounds lean beef (or ground pork or turkey) and mix thoroughly. Scoop into small melon ball-sized portions.

Place: Two layers of paper towel in a flat glass microwave-safe dish. Place one layer of meatballs on the paper towel and cover with two layers of paper towel.

Microwave: 5 minutes and place meatballs in sauce. Change paper towels frequently to absorb moisture and any fat.

Sauce: Sauté ½ cup chopped sweet white onion in small amount of olive oil. **Add to onions:** 4 tsp Worcestershire sauce, 4 drops Tabasco, 4Tbsp brown sugar, 1 ½ tsp salt, 1 ½ tsp paprika, ¼ tsp pepper, ¾ cup Ketchup, ¾ cup Water, 1/3 cup apple cider vinegar

Basmati Savory Rice Yellow & Delicious

3 cups Basmati rice
2 tablespoons butter
2 cloves garlic -- chopped
1 onion -- medium, chopped
1 red pepper -- remove seeds and chop
1 yellow pepper -- remove seeds and chop
½ teaspoon turmeric
1 cup chicken broth
1 stick cinnamon
1 teaspoon salt

Soak rice in cold water and cover for 30 minutes.

In a large skillet, melt butter over medium heat. Add garlic, onion, peppers, turmeric. Cook until vegetables are soft.

Drain rice. Rinse well then add rice, 3 cups water, chicken broth, cinnamon stick, salt to skillet.

Bring to a boil. Reduce heat to low. Cover.

Cook for 20 minutes until tender and liquid is absorbed.

Remove from heat. Discard cinnamon stick.

Serve warm.

Wild Rice Ham Chowder Soup

1 ½ cups water
¾ cup uncooked wild rice (rinsed)
½ cup all-purpose flour
½ cup chopped onion
¼ cup butter
4 cups water
4 chicken flavored bouillon cubes of 4 teaspoons chicken flavor- bouillon
1 ½ cups peeled, cubed potatoes (2 medium potatoes)
½ cup chopped carrots
½ tsp thyme leaves
½ tsp nutmeg
¼ -½ tsp pepper
1 bay leaf
17 oz can Green Giant whole kernel corn/undrained

2 cups half & half
1 lb. (3 cups) cubed cooked ham
2 tablespoons chopped fresh parsley

In medium saucepan combine wild rice and 1.5 cups water. Bring to boil. Reduce heat, cover and simmer for 40 minutes or until tender. Don't overcook

In large stovetop pan, sauté onion and garlic in butter until transparent. Stir in ½ cup flour. Cook one minute, stirring constantly. Gradually add 4 cups water and bouillon. Add potatoes, carrots, thyme, nutmeg, pepper and bay leaf. Bring to boil, then reduce heat. Cover and simmer 20 to 30 minutes or until slightly thickened. Add corn (undrained). Cover and simmer additional 15 minutes or until vegetables are tender. Stir in half & half, ham and rice. Cook until heated through. Do not boil. Remove bay leaf. Ladle into bowls and garnish with fresh parsley sprig. Makes 8 (1.5 cup) servings.

For an easy interesting meal to serve on a cool fall day, place the small (cleaned out) topless sugar pumpkins in a baking pan with a bit of water in the bottom. Bake at 350-degrees for 30 minutes. Serve wild rice soup or another favorite in your holiday edible bowl

Tomato Soup

Serves 4

Ingredients

1 Tbsp. extra virgin olive oil
1 medium yellow onion, finely chopped
2 medium ribs celery, finely chopped
1 large carrot, finely chopped
6 medium fresh basil leaves, torn into pieces
Salt
3 cloves garlic, finely chopped
1/4 cup tomato paste
6 large ripe tomatoes, peeled and chopped
3 cups chicken stock
Freshly ground black pepper

Optional garnishes:

Fresh basil leaves, cut into thin ribbons
Grated Parmesan cheese

Directions:

Heat the oil in a large saucepan over medium-low heat. Add the onion, celery, carrot, and basil. Season with salt, cover, and cook, stirring occasionally, until softened but not colored, 5 to 7 minutes. Add the garlic and cook for about 1 minute, until aromatic. Stir in the tomato paste and cook for 2 minutes, then add the tomatoes and chicken stock and season with salt and pepper. Increase the heat to high and bring to a simmer, then reduce the heat and simmer for 20 minutes to break down the tomatoes and blend the flavors.

Working in batches, pour the soup into a blender and blend until smooth (or leave part of it chunky for one of the variations), returning the soup to a new pan. Spoon into bowls and serve with your choice of garnish.

Oatmeal Molasses Bread (Betty's favorite)

Bake at 350 degrees for 45 minutes Makes 2 loaves

½ C warm water, one tsp sugar, 2 packets of rapid-rise yeast

1 ½ C water, place in microwave for 4 minutes, add 1/3 cup butter, ½ cup dark molasses, 1 Tbsp salt and 1 C. rolled oats to the hot water, stir

Measure 6 1/2 cups white flour, set aside

Cool ingredients till warm, then pour into mixing bowl and using regular beater add 2 cups of flour, one at a time. Add yeast and 2 cups flour. Switch to a bread hook and add the rest of the flour.

Dough will be sticky. Spread about ½ cup flour on a board, turning dough onto board and kneading adding a little flour until elastic and minimally sticky.

-Round up in a buttered bowl, swirling it in the bowl to cover lightly with butter.

-Cover to prevent drying (plastic wrap draped over bowl or moist towel) and place in a warm place until double in size.

-Divide in half and punch down.

-Round into 2 loaves and place in buttered 9x5x3 inch pans.

Let rise until about double.

Bake 45 minutes.

SCONES

2 Cups Flour

1 Tbsp Baking Powder

¾ tsp Salt

¼ Cup White sugar

2Tbsp Brown sugar

½ Cup (one stick) Cold or frozen butter

Stir dry ingredients to mix, then grate butter into mixture and toss with hands.

Add 1 tsp Vanilla and ¾ Cup milk

Add 1 Cup fruit of choice and mix

Dump onto floured board, mix, fold a few times, then pat into rectangle about 1 inch thick.

Cut into squares, then triangles.

Bake 400 degrees F for about 15 minutes, till light brown.