

Susan's Soft Ginger Cookies

Submitted by: Susan Woolhiser

4 cups flour
1 cup sugar
2 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
1 cup dark molasses
1/2 solid vegetable shortening
1 large egg
1/2 cup boiling water
Additional sugar

Combine first 8 ingredients in a large bowl.
Add molasses, shortening and egg.
Beat in boiling water.
Chill 1 hour.

Preheat oven to 400.
Roll chilled dough by tablespoonful into balls.
Roll in additional sugar.
Space balls 2 inches apart on ungreased baking sheets.
Bake until cookies are puffed and cracked on top and centers still feel soft about 12. Inured.
Transfer to rake and cool

Rum Balls

Submitted by: Ilene Lewandowski

1 6 oz pkg semi Sweet chocolate
1/2 cup sugar
3tbsp. light corn syrup
1/3cup rum
2 1/2 cups finely crushed vanilla wafers
1 cup. Pecans broken bits

Melt morsels over hot water. Remove and stir in sugar and syrup. Blend rum, vanilla wafers and nuts. Mix well and form into balls. Roll in confectioners' sugar. Store in closed container. For several days. Makes 4 1/2 dozen.

NANAIMO BARS

Submitted by John Dahne

1/2 cup butter or margarine
1/3 cup granulated sugar
5 Tablespoons regular cocoa powder (not instant, Dutch-processed works fine)
1 teaspoon vanilla extract
1 egg

Combine in two-quart saucepan. Heat and then boil gently for 2 minutes over low heat, stirring constantly. It may look odd, but keep going.

2 cups graham cracker crumbs
1/2 cup coconut
1/2 cup chopped nuts

Add to above chocolate mixture, mixing well. Press firmly into lightly greased 9x13" pan. Chill.

1/4 cup margarine, softened
3 Tablespoons milk
2 Tablespoons *instant* vanilla pudding mix
2 cups confectioner's sugar

Combine with mixer in small bowl. Put dollops all around bottom layer, and then spread gently until smooth. Chill.

3 one-ounce squares semi-sweet chocolate --- or 1/2 cup semi-sweet chocolate chips
3 Tablespoons margarine
Melt together and spread on top of white layer. Chill until firm.

Cut into 1" squares. Store in refrigerator, in the back if you must hide them.

MANDEL KAGER

Submitted by Ann Dahne

1 cup soft shortening (half butter and half vegetable shortening such as Crisco)
½ cup granulated sugar
1 egg
1-2/3 cup flour
½ teaspoon baking powder
1 Tablespoon ground cinnamon
1-1/2 teaspoons ground cardamom
½ cup chopped toasted almonds
1 egg yolk
1 Tablespoon water
Halves of blanched almonds

Mix shortening, sugar, and egg together thoroughly.

Sift together the flour, baking powder, cinnamon, and cardamom. Stir into shortening mixture.

Mix in chopped almonds.

Chill dough. Roll into 1" balls.

Place on ungreased cookie sheet and flatten slightly. Brush with wash made by beating egg yolk and water together. Top each cookie with an almond half.

Bake cookies in preheated 375 degree oven for 10-12 minutes.

Makes approximately 3-1/2 dozen cookies.

Cranberry Sauce with Raspberry Vinegar

Submitted by Greg Jones

1 ¼ cups sugar
½ cup raspberry vinegar
¼ cup water
1 12-oz package cranberries
1 cinnamon stick
1 tbsp thin orange peel strips (orange part only)

Combine first three ingredients in heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick and orange peel. Reduce heat, cover partially and simmer until berries burst, about 10 minutes. Remove from heat. Cool completely (sauce will thicken as it cools). Discard cinnamon stick. Can be made up to 1 week ahead. Cover and chill.

Cranberry Cumberland Sauce

Submitted by Greg Jones

2 cups of cranberries (about 8 oz)
¾ Cup tawny Port
½ cup sugar
Pinch of Salt
2 ½ tbsp orange juice
¾ tsp cornstarch
½ tsp dry mustard
½ tsp fresh lemon juice
Pinch of cloves
Pinch of ground ginger
¼ cup golden raisins
1 tbsp grated orange peel
½ tsp grated lemon peel

Combine berries and Port in heavy large saucepan over medium-high heat. Cook until berries burst, stirring occasionally, about 10 minutes. Add ½ cup sugar and salt; stir one minute. Combine orange juice, cornstarch, dry mustard, lemon juice and spices in bowl; whisk until smooth. Stir into berry mixture. Add raisins, orange peel and lemon peel. Simmer until thickened, stirring occasionally, about 5 minutes. Season with more sugar, if desired. Cool. This can be made 3 days ahead, cover and chill, serve at room temperature.