

HARLEY  
FAMILY  
COOK BOOK

FALLEN

# HARLEY FAMILY COOK BOOK



The traditions of independence and self-help run strong in the Harley philosophy. This cookbook, which is the product of the special effort of a few and the collaboration of many, symbolizes those traditions and illuminates the determination of the Harley family to sustain, on their own, a school of unsurpassed quality.

*Stephen Hinzars*

All illustrations in THE HARLEY FAMILY COOKBOOK were drawn by Harley students from kindergarten through eighth grade.



TABLE OF CONTENTS

CANAPES.....5

SOUPS AND SALADS .....17

VEGETABLES .....35

CASSEROLES..... 47

MAIN DISHES..... 69

BAKED GOODS..... 85

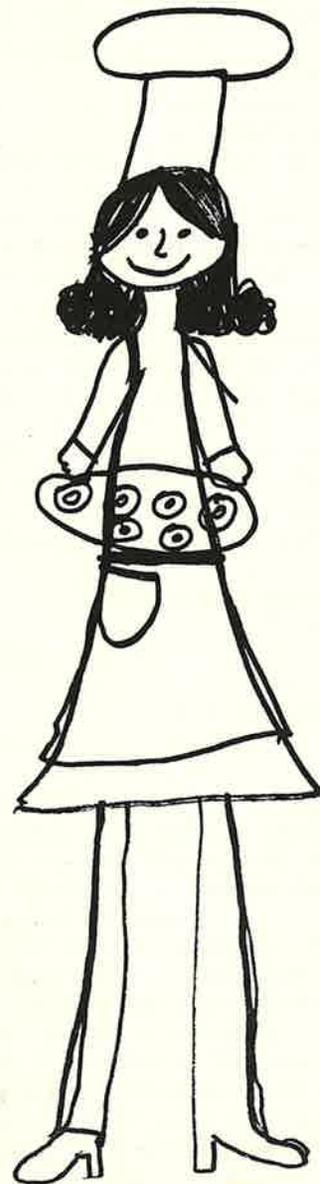
DESSERTS.....117

RECIPES THAT CHILDREN CAN MAKE.....131

MISCELLANEOUS..... 149



# CANAPES



### CEVICHE

3 pounds halibut  
1 cup lime juice, more if desired  
1 pound can tomatoes, canned or fresh, and peeled  
1 3oz. jar pimento-stuffed olives, drained  
1 large onion, chopped  
1/2 cup catsup  
1/2 cup olive oil  
2 teaspoons salt  
1 ripe avocado, optional

1 teaspoon leaf oregano,  
crumbled  
1 teaspoon bottled red pepper  
seasoning

Trim skin and bones from halibut, cut into 1/2 inch cubes. Place in a deep glass bowl, pour lime juice over it. The fish should be covered. Cover bowl and chill overnight. Drain halibut, rinse under cold water, place in bowl. Break up any large pieces of tomato into bite sizes. Add all ingredients to halibut, toss lightly to mix. Chill and let sit for one hour or more.

Before serving, pit, peel, and dice avocado and spread across top of bowl of fish. This can be served as a first course, cocktail canape, or as a light summer supper dish with bread and soup or salad.

Susan Rabe

### COCKTAIL PUFF SHELLS

1/2 cup water  
1/2 cup sifted flour  
1/8 teaspoon salt

1/4 cup butter or margarine  
2 eggs

Combine water, butter, and salt. Heat to boiling point. When boiling briskly, add flour, all at once, stirring vigorously, until mixture is smooth and forms a ball which leaves the sides of pan. Remove from heat and cool 1 minute. Add eggs, one at a time, beating thoroughly after each addition. Drop from a teaspoon onto an ungreased baking sheet, about 1 inch apart to allow for spreading. Bake in a very hot oven, 450, for 8 minutes. Reduce heat to a moderate oven, 350, and bake puff shells 10-12 minutes longer. Cool. Cut slit in side of each shell for filling. Fill with desired mixture such as chicken, fish, meat, cheese, or fruit spreads.

Jocelyn Notz

### CLAM CANAPES

2 tablespoons melted butter  
1 can minced clams (about 7½ ounces)  
2 tablespoons minced onions  
1 tablespoon butter or margarine  
1½ tablespoons flour  
¼ teaspoon garlic powder  
¼ teaspoon Worcestershire sauce  
12 slices white bread (fresh)

Drain clams, saving the liquid. Cook minced onion in one tablespoon butter until onion is transparent. Remove from heat. Blend in flour. Gradually stir in clam liquid. Add garlic powder, Worcestershire sauce, and clams. Cook mixture until it thickens. Cool. Remove crusts from bread. With rolling pin, roll bread thin. Brush bread with melted butter. Spread a tablespoon of clam mixture on each bread slice. Roll up. Put on wax paper on a cookie sheet. Brush each roll with melted butter. Cut in half. Bake at 425 for 8 to 10 minutes until golden.

Linda Fuhrman

### CHEDDAR-CHEESE ONION ROLLS

1 cup shredded Cheddar cheese  
3 tablespoons mayonnaise  
2 tablespoons minced onions  
1 package refrigerated Crescent rolls

Divide filling among rectangles and spread to cover. Roll up, starting at long side. Cut in 1 inch pieces and place cup-side up in midget individual baking cups. Bake in moderate oven (325) for 10-12 minutes. Makes 24.

Terry Wolfe

### BEST INFLATION HOMEMADE LOX

2 pounds salmon  
8 rounded teaspoons kosher salt  
2 rounded teaspoons sugar  
1 rounded teaspoon hickory-smoked salt

Mix the salts, sugar. In a glass dish, rub the paste on the salmon. Cover with foil. Refrigerate for 7 days. On nights 2 and 3 scoop up the marinade and rebaste. Turn each night.

Leah Watson

### SHIPPER'S DELIGHT

First layer:

2 8oz. packages cream cheese  
2 tablespoons Worcestershire sauce  
1 teaspoon lime juice  
2 teaspoons or more mayonnaise  
1 small onion, finely chopped  
Spread in a 9 inch round flat dish.

Second layer:

1/2 bottle, 6½ to 7 oz., chili sauce  
Spread over the cheese mixture.

Third layer:

1 6½ can crab meat or more if you like  
Drain well and sprinkle over the chili sauce.  
Refrigerate at least a few hours. Serve with rice crackers.

William Talpey

### CREAM BEEF HORS D'OEUVRES

4 tablespoons instant onion  
2-8oz. package soft cream cheese  
4 tablespoons milk  
1 cup sour cream  
4 tablespoons chopped green pepper  
1/2 teaspoon pepper  
1-5oz. jar chopped, chipped beef  
chopped walnuts  
party rye or pumpernickel

Put cheese, milk, cream, onions, green pepper and seasoning in bowl. Shred beef in small pieces and add to mixture. Mix with electric mixer. Put in a pie plate and top with chopped walnuts. Bake at 350 for 15-20 minutes. Serve with rye or pumpernickel.

Marge Kelley

### MARINATED SHRIMP

5 pounds unshelled raw shrimp  
1 small jar of capers  
5 cans, 4-4½ oz., button mushrooms  
2 jars, 4½ oz., artichokes (bottom and hearts)  
4 bottles, small, Wishbone Italian dressing

Bring to a boil a big pot of water and add 2 tablespoons salt, 1 box of pickling spice, a dash of nutmeg, 1 tablespoon celery seed, fresh ground pepper, and 2 teaspoons of paprika.

When water starts to boil, add shrimp. Cook 3 minutes, drain, clean and devein. Add to cleaned shrimp, capers, mushrooms, artichokes, plus 4-5 medium onions, sliced and separated. Mix Italian dressing with 2 tablespoons vinegar and marinate. Make at least 48 hours before serving. Serve with cocktail sauce. Ideal for a large party.

Janet Durachinski

### STUFFED MUSHROOMS

1/4 pound medium-sized fresh mushrooms  
3 teaspoons olive oil  
1 teaspoon minced onion  
1/4 cup finely chopped salami  
1/4 cup finely grated Parmesan cheese  
1 tablespoon ketchup  
2 tablespoons fine soft bread crumbs  
1 teaspoon butter

Rinse mushrooms under cold water and pat dry. Remove stems; chop enough stems to make 1/3 cup. Brush caps lightly with 2 teaspoons of the oil.

In an 8-inch skillet heat remaining oil; add chopped mushroom stems and onion; cook gently until golden. Stir in salami, Parmesan, and ketchup. Spoon mixture into mushroom cavities.

In the skillet melt the butter; mix in crumbs. Sprinkle over tops of mushrooms.

Arrange stuffed mushrooms in a shallow baking pan. Bake in a preheated 425 degree oven until hot throughout. This takes about 6-8 minutes. Serve at once. Makes 5-6 servings.

Doris Reidelbach

### PICNIC CANAPE

Cut the ends off a loaf of French bread. Hollow it out with a long knife.

Mix:

1 pound liver sausage, mashed, 1/2 cup chopped parsley, 1 tablespoon prepared mustard, 1/4 cup mayonnaise, or more to moisten.

Stuff mixture into the hollow loaf.

Refrigerate a whole day.

Serve in slices.

Virginia Gilman

### DIP FOR BEEF FONDUE

1 large package cream cheese  
1 pound fresh mushrooms, chopped very fine  
enough milk to soften mixture  
mix together  
add salt to taste

Spread with crackers or rye party bread or use with beef fondue.

Nancy Duffus

### HOT CRAB MEAT

1 can crab meat  
8 oz. package of cream cheese, softened to room temperature,  
salt and pepper  
1/2 teaspoon horseradish  
1 teaspoon minced onion

Mix together, top with slivered almonds.  
Bake 375 degree oven for 15 minutes, till bubbly.  
Serve on crackers.

Polly Parker

### MARINATED MUSHROOMS

1 pound small mushrooms  
1/4 cup oil  
3 tablespoons lemon juice  
1 clove garlic, cut up  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 bay leaves  
1 pinch of oregano

Wash and clean mushrooms. Mix remaining ingredients  
in large sealed container or jar and shake.  
Add mushrooms and shake. Refrigerate for 3 days.  
Shake occasionally. Drain and serve with tooth-  
picks.

Kay Joslyn

### CHEESE BALLS

2 cups grated sharp cheese    1/4 teaspoon Tabasco  
1/2 cup soft butter            1/2 teaspoon salt  
1 cup flour                      1 teaspoon paprika

Mix and roll into 1" balls. Bake at 400 degree oven  
for 15 minutes.

Lynn Kerbeshian

### MEAT-FILLED MUSHROOM CAPS

Remove stems from 2 dozen large mushrooms. Marinate  
caps for 1 hour in 1/2 cup soy sauce. Finely chop stems  
and mix with:

1/2 pound ground beef  
1/4 cup minced green pepper  
2 tablespoons bread crumbs  
1 egg yolk  
1 tablespoon minced onion  
1/2 clove garlic  
1/4 teaspoon salt  
1/4 teaspoon pepper

Drain caps. Stuff with meat mixture mounded high.  
Brush tops with soy sauce. Broil 8-10 minutes. Re-  
frigerate or freeze. When ready to serve, bring to  
room temperature and bake at 350 for 8-10 minutes.  
These can be prepared 1 day in advance or frozen.

Jane Hartline

### CRAB MEAT CANAPE

3 eight ounce packages cream cheese  
2 cans crab meat (or frozen equivalent)  
2 cloves garlic, crushed  
1/2 cup mayonnaise  
2 teaspoons Nance's mustard  
1/4 cup white wine  
2 teaspoons powdered sugar  
3/4 to 1 teaspoon onion juice  
1/4 teaspoon Lowry salt or more to taste

Combine in double boiler over boiling water just to  
blend well. Serve on Melba toast. May be kept warm dur-  
ing extended cocktail hour in small dish over low flame  
or on warming tray. May be frozen for short period.

Betty Remington

### CHEESE and BACON PUFFS

1 cup mayonnaise  
½ cup grated Cheddar cheese  
2 teaspoons drained horseradish  
1 tablespoon sherry  
½ cup cooked crumbled bacon

Combine ingredients, spread thickly on toast cut-outs or crackers and broil until bubbly and brown. Makes 30.

Bobby Rugg

### MUSHROOM TARTS

Pastry:

2/3 cup butter  
2½ cups flour  
1 egg, slightly beaten  
1/3 cup sour cream  
½ teaspoon salt

Cut flour and salt into butter. Blend well. Add sour cream and egg. Blend together well and then press into small muffin tin. Bake at 400, 12-15 minutes.

Filling:

½ pound chopped mushrooms  
¼ cup margarine  
2 tablespoons chopped onion  
¼ cup flour  
½ teaspoon salt  
1 cup heavy cream

Saute mushrooms, onions in butter or margarine. Add salt and flour. Add cream and stir until thick and smooth. Fill shells. Heat at 400 for 15 minutes. Makes 3 dozen.

Mary Goldman

### SALMON MOUSSE

1 envelope unflavored gelatin  
2 tablespoons lemon juice  
1 small sliced onion  
½ cup boiling water  
½ cup mayonnaise  
¼ teaspoon paprika  
1 teaspoon dill weed  
1 pound can red salmon: drain, skin, bone  
1 cup heavy cream

Put first four ingredients in blender on high speed. Add rest of ingredients, except cream. Blend on high until all ingredients are well mixed. Add cream 1/3 at a time. Blend well after each addition. Pour into oiled mold. Makes enough for 4-cup mold. Chill overnight. Just before serving, unmold on platter, garnish with parsley and surround with party rye slices or crackers.

Betty Oppenheimer

### \*CLAMS CASINO SPREAD

1 pound bacon, fried crisp and crumbled  
¾ to 1 cup finely chopped onion  
¾ cup finely chopped green pepper  
36 Ritz crackers, crushed  
3 cans minced clams including all juice from 2 cans and about ½ the juice from the third

Mix all ingredients together and place in pie plate or shallow pan. Bake at 350 until slightly browned on top, but not dry. Serve with crackers or Melba rounds.

Dixie McKelvey

### BROCCOLI-CHIPPED BEEF FONDUE

¼ cup chopped onions  
¼ cup green peppers  
½ pound fresh mushrooms  
1 can mushroom soup  
½ pound sharp Cheddar cheese  
1 package chipped beef, cut up  
1 package (cooked) frozen broccoli  
¼ cup margarine or butter

Saute onion, peppers, mushrooms in butter. Cook broccoli as directed. Drain. Dice cheese. Mix all ingredients except broccoli. Stir while heating until cheese melts. Add broccoli. Serve hot in chafing dish with crackers.

Mary Jane Peck

### HERB-CURRY DIP

1/2 pint of sour cream  
1 cup mayonnaise  
1 teaspoon crushed herbs  
1/4 teaspoon salt  
1/8 teaspoon curry  
1 tablespoon grated onion  
1 tablespoon parsley  
1½ teaspoons lemon juice  
2 teaspoons capers, drained.

Blend and chill. Excellent with raw vegetables.

Jane Galbraith

## SOUPS AND SALADS

