

50 Years
Friends
of
Calligraphy



that Gets
it Write



Friends of Calligraphy is pleased to share member recipes,
some of which were enjoyed during our
50 years hosting workshops, holiday parties, annual
general meetings, and other events.

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Baked Feta Pasta

- | | |
|------------------------------------------|-------------------------------------|
| 2 cups uncooked pasta | Fresh basil |
| 1 6 to 8 ounce block of feta cheese | 1 tsp oregano |
| 24 ounce cherry tomatoes | Crushed red pepper flakes, to taste |
| 2 cloves fresh garlic, minced or chopped | Salt |
| Olive oil | Pepper |



First, preheat your oven to 400 degrees. Fill a large pot with 4–6 quarts of water and bring to a boil. Drizzle olive oil in a baking dish and add the cherry tomatoes. Add some salt and pepper and stir the tomatoes until they are coated well with the oil.

In the center of the tomatoes, add your block of feta cheese. It's ok if your tomatoes are touching each other – you want everything snug while it's baking. Drizzle everything with more olive oil and add the oregano and some more black pepper to the top of your feta cheese. Bake in the oven at 400 degrees for 30 minutes.

While the feta cheese and tomatoes are baking, make your pasta. Once the water is boiling, salt it generously. Add about 2 cups of dried pasta, or half of a 1lb box, to the boiling water and stir. Cook according to directions. Before draining, reserve about ½ cup of your starchy pasta water – you may need this later.

Peel and chop/mince your fresh garlic cloves. Use fresh or dried basil leaf for garnish.

After 30 minutes of baking, turn your oven up to 450 and bake another 10 minutes so the cheese and tomatoes brown nicely. You just want them slightly browned, baked and bubbling. Then remove the baked cheese and tomatoes from the oven.

Mix in the fresh minced garlic and red pepper flakes so the garlic cooks in the hot cheese and tomato mixture. Then stir in the pasta. Top with the fresh basil pieces. If your pasta mixture seems too dry, add in a little of the reserved pasta water until it has a creamy, saucy consistency. Enjoy this cheesy, fresh and easy pasta dish!

NANCY THOMPSON

Chicken Wing -marinade

ANISE SEEDS · lightly ground
FENIGEL · lightly ground

lemon juice

CRUSHED GARLIC

CLOVES,
LIGHTLY
GROUND

powdered
cinnamon

sesame
OR peanut

oil
pepper

minced ginger

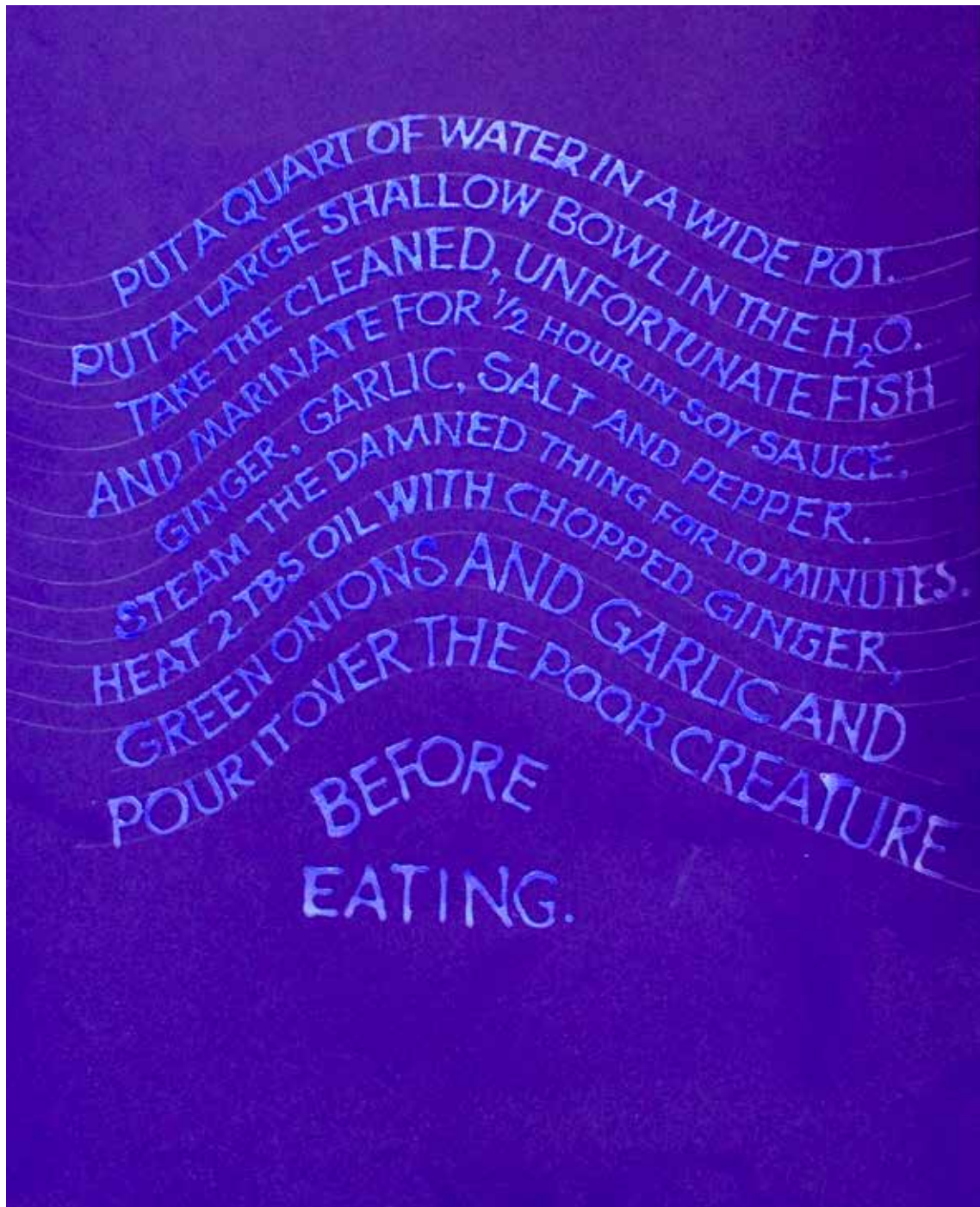
VODKA
soy sauce



ADD WATER TO COVER CHICKEN
& REFRIGERATE OVERNIGHT

C A MILLNER

Chinese Steamed Whole Fish



DEANNA JAY CHU NIM



CHRISTMAS MOM'S FOAMY SAUCE

4 EGG YOLKS
1 CUP POWDERED SUGAR
1/2 CUP SHERRY OR BRANDY
1 CUP CREAM, WHIPPED
1/2 TSP. VANILLA

BEAT EGG YOLKS TO
LEMON COLOR, ADD
SUGAR & COOK IN
A DOUBLE BOILER FOR
ABOUT 5 MINUTES
STIRRING CONSTANTLY.
REMOVE FROM HEAT
& PLACE THE PAN
OVER ICE AND BEAT
UNTIL COOL. ADD
LIQUOR AND FOLD
IN WHIPPED CREAM.
SERVE OVER PUDDING.

MERRY CHRISTMAS~ JAC & BEN
WITH LOVE FROM JERRY AND BOB

JERRY LEHMAN

Cranberry Walnut Pie

Filling

- 2 cups whole cranberries
- 1/2 cup white sugar
- 1/2 cup chopped walnuts



Topping

- 2 cups whole cranberries
- 2 eggs
- 1 cup sugar
- 1 cup flour
- 1/2 cup melted butter
- 1/4 cup melted shortening (or vegetable oil)

Grease pie plate and spread cranberries. Sprinkle with sugar and nuts.

In separate bowl, beat eggs well. Add sugar gradually. Add flour, butter, and shortening. Pour over top of berries.

Bake in preheated 325-degree oven for approx. 1 hour 15 minutes or until topping is golden brown.

SUE ROSENOF

DEAVER COOKIES

2 cups nuts, toasted (walnuts, pecans, almonds, or macadamia nuts)

1/2 lb. butter (2 sticks), at room temperature

1 cup light brown sugar, firmly packed

3/4 cup granulated sugar

1 tsp. vanilla

2 eggs, at room temperature

2 1/2 cups flour

3/4 tsp. baking soda

14 oz. bittersweet chocolate, roughly chopped into 1/2 to 1 inch chunks (about 3 cups)



Coarsely chop the nuts. Cream butter with the brown and granulated sugars and vanilla. If using an electric mixer, it takes about a minute. Stop mixer once during beating to scrape down sides of bowl with rubber spatula, so butter gets incorporated.

Add eggs, one at a time; continue beating until thoroughly mixed.

Mix together flour and baking soda and stir into creamed butter and sugar. Stir in nuts and chocolate chunks.

Transfer the cookie dough to a lightly floured surface, divide into fourths, and use your hands to roll each piece into a log 9-12 inches long. Wrap logs in plastic wrap and refrigerate until firm, about one hour. (It can also be frozen at this point for up to two months.)

To bake cookies, position oven racks in the center and upper part of oven. Preheat oven to 350° F.

GEORGIA DEAVER

CALLIGRAPHY BY MEREDITH KLEIN

DEAVER COOKIES

continued

Slice each log into 3/4-inch thick slices and place the cookies on parchment-covered baking sheets, 3 inches apart. If cookie dough separates, push cookies back together with your hands on the baking sheet. Bake for 10 minutes, rotating the baking sheets and switching racks mid-way through baking. When done, the cookies should be very lightly colored in the center, and just barely baked - if you like the cookies chewy. Cool on cookie racks. Store in an airtight container.

Yield: About 50-60 cookies.



Meredith Klein's notes:

Georgia Deaver used to bring these cookies to FOC functions. A Deaver family favorite, I got the recipe from Georgia's sister Bev. I've made them for many FOC events, in honor of Georgia, and because they're delicious! I've used all walnuts or a mixture of walnuts and pecans. I cut the chocolate chunks smaller than the recipe says - about 1/4-1/2". My rolls are closer to 12" long and I usually get 60 cookies. They seem plenty large. I use a very sharp knife to cut the rolls - the chocolate chunks are hard to cut through in some places. Also, I bake the cookies one sheet at a time, on an upper rack, first for 10 minutes, then I turn the sheet around and bake for 2 more minutes. I usually end up using less than 14 oz. chocolate. The recipe cautions against substituting chocolate chips. I've used expensive chocolate, but it takes longer to cool than semi-sweet bakers chocolate.

Dot's Trifle

Purchase one pound cake, cut into $\frac{3}{4}$ " chunks (When I do not have the pound cake, I just put the mixed fruit and cream mix in a dish and add a wafer, lace or a sugar cookie on the side... The cream mix is good for a few days in the refrigerator, ready to eat but the mixed fruit needs to be eaten within the day.)



Combine: 8 ounces softened cream cheese

2 tablespoons of lemon juice

2 teaspoons of lemon zest

1 cup of sugar

Fold in: 1 cup of heavy cream, whipped

Prepare fruits: strawberries, blackberries, raspberries... *save a few for top decoration*

1 small can of drained pineapple chunks

1 can of drained mandarin oranges

Add the prepared fruit to 3 tablespoons of cooled, melted currant jelly in 2 tablespoons of water, kirsch or triple sec

Arrange one layer of fruit chunks in the bottom of a glass bowl, add a layer of mixed fruits in jelly, and then a layer of the whipped cream with cream cheese. Repeat and continue layering until you have a layer of cream on top. Decorate with saved fresh fruit pieces. (Be aware of the fruits that can be seen on the outside of the glass bowl.)

DOROTHY YUKI

THIS RECIPE IS FROM 1980s – I TOOK IT TO A FEW FOC HOLIDAY PARTY EVENTS

Fresh Berries with Orange Cream



- 1/2 cup sugar
- 2 teaspoons grated orange rind
- 1/2 cup orange juice
- 1 cup heavy cream (whipping cream)
- Strawberries

Combine the sugar, orange rind and orange juice in a small saucepan. Bring to a boil, stirring only until the sugar dissolves. Simmer 10 minutes without stirring. Cool completely. (I usually do this part in the morning and leave the syrup on the stove until ready to do the whipped cream.)

Whip cream until hard peaks form. Gently fold in the orange syrup. This makes enough for at least 8 servings. Keep in fridge until ready to serve. (Note, some of the syrup may go to the bottom of the bowl. Just refold it into the whipped cream before serving.)

Cut up strawberries and add a bit of sugar.

Serve cream over strawberries.

NANCY THOMPSON

GRAN'S Chocolate cake

PREHEAT OVEN 350°

COAT PAN W/ BUTTER
& LIGHTLY FLOUR

1 cup sugar
1 tbsp butter
1 egg

} Cream together
in large bowl

1 cup flour
1 tsp baking soda
1 tsp baking powder

} Combine & mix
Lightly mix w/
sugar, egg & flour

1/4 cup cocoa - put in measuring
cup & fill cup w/ boiling water.
Mix & pour into the rest of the
cake ingredients. Beat until
well mixed. Add 1 tsp vanilla
& beat again.

The batter will be runny. Gently
bang the cake pan on the counter
to remove air. Bake 30 mins @ 350°
Test with toothpick. Doubles well

THEA LYNN PAUL

Helen's Scones

RECIPE MAKES: 10 HUGE SCONES

Preheat oven to 415°F

Pulse in food processor:

2 CUPS WHOLE GRAIN FLOURS—MIX OF HALF GRAHAM FLOUR, & THE REST: OAT, PUMPERNICKEL, BARLEY, KAMUT &/OR CORNMEAL.
1/2 TSP. BAKING SODA
1 TBSP. BAKING POWDER
1/2 TSP. KOSHER SALT
1/2 CUP BUTTER

Pulse in:

2 TBSP. RAW SUGAR
DASH CINNAMON

Pulse in:

3/4 CUP DRIED CRANBERRIES (PLUMPED 45 SEC. IN MICROWAVE)
3/4 CUP CANDIED GINGER

Then, pulse in, 2-3 times only, mixture of:

1 CUP HEAVY CREAM OR BUTTERMILK

Make 10 to 11 rough clumps. Dip each in coarse cornmeal on bottoms, to keep from sticking to pan.

Paint with:

1/4 CUP CREAM OR BUTTERMILK

Bake 22 minutes.



HELEN FUNG

CALLIGRAPHY BY MEREDITH KLEIN

Improvising With What You Have



A couple of days ago, I tried a new recipe, a pasta dish without meat, but with caramelized onions and mushrooms added to penne pasta and broth. It sounded good. When I put in the ingredients in the amount shown in the recipe, my mind nudged me that there was too much broth. Those little nudges I get occasionally that tell me "watch out, stop, go back, think again," are important to me and something I often ignore. That nudge was right. Too much broth left the meal pretty bland.

I didn't want to waste all the food I had prepared so I thought of ways to change the recipe. I remembered a recipe for Mostaccioli, another pasta dish similar to lasagna. I poured off most of the broth and stirred sauteed crumbled hamburger and my homemade tomato sauce into the remaining broth, pasta, caramelized mushrooms, and onions. I placed half of the pasta and meat sauce in a greased pan. I combined ricotta cheese with an egg, parmesan cheese, oregano, salt, and pepper and topped the pasta mixture with the cheese. I added another layer of pasta, meat sauce, and ricotta. I topped it all with shredded mozzarella, covered the dish with foil, and baked the dish for about 20 minutes at 350 degrees. I removed the foil and baked for another 5 to 10 minutes until the sauce bubbled on the edges. I ran it under the broiler to brown the tops a little.

This recipe was written as part of a post for my blog, Postcards in the Air. I didn't turn this recipe into a traditional one with portion sizes because the whole thing was improvised. <https://marthaslavin.blogspot.com>

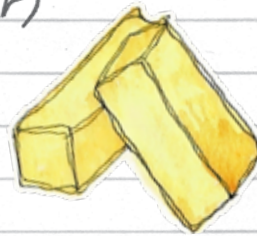
MARTHA SLAVIN

Lemon Sugar Cookies

Oven temp. 350°



- 1 C granulated sugar
- 1 C unsalted butter (room temperature)
- 2 large eggs (room temperature)
- 1 tsp. lemon extract (I use King Arthur 1oz. bottle Boyajian lemon oil)
- 1 tsp. vanilla (I use Nielsen Massey Vanilla bean paste from King Arthur)
- 3 C All-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt



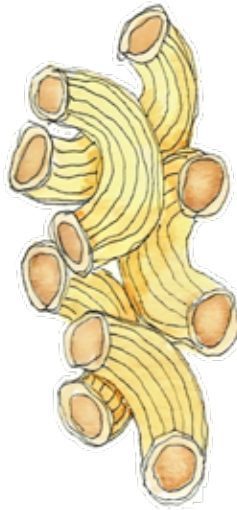
I double recipe to use a stand mixer. Beat sugar and butter together. Beat in eggs and lemon oil. Beat in baking powder, salt and 3 C flour (1 C at a time). Beat until all comes together and form a soft dough. Divide dough into 5" flat (1/2") circles and cover with plastic wrap. Recipe says: Chill for 2 hours. I chill over night. Unwrap one disc of dough at a time. Keep other discs in refrigerator. Place disc on floured surface. Roll out dough. You can buy SPACERS that you put on each end of your rolling pin to get same thickness. Use cookie cutters for shaped cookies. Place on ungreased cookie sheet. I use parchment paper. Press cookie dough trimmings together and re-roll out. If dough too soft (sticky) make a disc and put back in refrigerator. I bake 12 minutes. (Check cookies at 10 minutes.)

LAURA BERNABEI

Mac & Cheese Crisp Bundt

Ingredients

3½ ounces cheese Doritos,
crushed to a fine crumb
17¾ ounces macaroni
1½ ounces butter
1½ ounces plain flour
20¼ fluid ounces milk



8¾ ounces cheddar, grated
7 ounces fontina
2 whole eggs
8¾ ounces mozzarella, sliced
1¾ ounces mozzarella, grated

Directions

Grease a bundt pan with a generous amount of butter and then add most of the crushed Doritos, reserving a handful for later. Move the pan around so that they stick to the butter and coat the whole inside of the pan. Set aside.

Cook the macaroni in a large saucepan of boiling salted water for 8–10 minutes. Drain well and set aside.

Preheat the oven to 355°F.

Melt the butter over a medium heat in a large saucepan. Add the flour and stir to form a roux, cooking for a few minutes.

Gradually whisk in the milk, a little at a time. Cook for 10–15 minutes to a thickened and smooth sauce.

Remove the sauce from the heat, add the cheddar and the fontina and stir until it is well combined and melted. Add the eggs and stir to combine.

Add the macaroni to the sauce and mix well. Transfer half to the bundt pan and press down well.

Add slices of the mozzarella around the whole of the bundt pan and then top with the remaining pasta and sauce.

Pack down and flatten with a spatula or the back of a spoon then sprinkle over the mozzarella and Doritos and place the dish in the oven for 25–30 minutes.

Cook until the cheese is browned and bubbling. Leave to cool for 10–15 minutes then turn the pan over to remove from pan and serve in slices.

EVELYN ELDRIDGE

FROM TASTEMADE: WWW.TASTEMADE.COM/RECIPES/MAC-CHEESE-CRISP-BUNDT.

Dad's MARGARITAS

Ingredients:

6 ounces frozen limeade concentrate
12 ounces cold water
6 ounces tequila
3 ounces triplesec
1/4 teaspoon sugar

In a pitcher, stir together the limeade, water, tequila, triplesec, and sugar.

Pour some coarse salt onto a plate. Wipe rim of glass with lime wedge. Invert glass into salt. Fill glass with ice and pour margarita mix over ice.

SUE GREENSETH



marinara sauce

In a large saucepan over medium heat, heat 2 tablespoons extra virgin olive oil. Add 2 minced garlic cloves and a pinch of red pepper flakes. Sauté until garlic is fragrant. Add 1 (28-ounce) can crushed tomatoes and ½ teaspoon salt. Bring to a boil. Lower heat and let sauce simmer uncovered for 30 minutes, stirring occasionally. (I use a spatter guard for this step.) During the last 5 minutes of cooking, add a sprig of fresh basil and let it mingle with the sauce. Remove basil and stir in 1 tablespoon salted butter.

SUE GREENSETH

Marinated Bleu Cheese

- 1/2 pound crumbled bleu cheese
- 1/2 medium red onion, chopped
- 1/2 cup finely chopped parsley
- 1/3 cup olive oil
- 1 tablespoon lemon juice
- 1 tablespoon red wine vinegar
- 2 cloves garlic, minced
- 1/2 teaspoon dry mustard
- 1/4 teaspoon fresh cracked pepper
- water crackers



Layer the first three ingredients in an 8 or 9-inch dish. Combine remaining ingredients and pour over the layered ones. Cover and refrigerate 2 – 3 hours or overnight. I often double this recipe.



JANE EWING

もち MOCHI

PEANUT BUTTER

2 CUPS MOCHI FLOUR
 1 CUP SUGAR
 2 CUPS WATER
 DROP OF RED FOOD COLORING
 CORN STARCH
 PEANUT BUTTER
 CUP CAKE LINERS DUST W/ CORN STARCH

• IN A FLAT BOTTOM PYREX CASSEROLE W/ LID BOWL
 MIX SUGAR AND FLOUR • MIX THOROUGHLY • ADD
 THE MIXTURE OF FOOD COLOR AND WATER • MIX IT
 SO THERE ARE NO LUMPS FOR 7 MINUTES • LET IT
 STEAM FOR ABOUT SEVEN TO 10 MINUTES •
 CAREFULLY REMOVE LID • WET A WOODEN SPOON AND
 TRY TO STIR MIXTURE (SORT OF MIMIC POUNDING - THIS
 INCREASES THE STICKYNESS) • COVER SURFACE WITH
 CORN STARCH SPRINKLED THROUGH A SIEVE • USE
 LOTS TO PREVENT STICKING TO YOUR WORK
 SURFACE • (SPRINKLE CUP CAKE LINERS TOO WITH
 LIGHT DUSTING) • TURN MOCHI ONTO SURFACE AND
 TRY TO CREATE A LOG ABOUT 1 1/2 - 2" AROUND
 AND ABOUT 14" OR SO LONG • PINCH OFF A BALL
 ABOUT 1 1/2" • USING THE CORN STARCH ON COUNTER
 FLATTEN INTO A DISC ABOUT 3" • USING A SPOON OR
 (I USE A DOUBLE LAYER OF SANDWICH BAGS AND PUT
 ABOUT A CUP OR SO INTO THE CORNER - THEN CUT
 A BIT OF CORNER OFF TO BE ABLE TO PIPE THE
 PEANUT BUTTER INTO THE CENTER OF DISC) •
 PINCH UP EDGES TO SEAL • TURN SEAM SIDE
 DOWN. ENJOY.

NOTE: COOL A BIT AND PUT ICE CREAM IN CENTER
 • USING JAPANESE BEAN PASTE WRAPPED
 AROUND A STRAWBERRY TASTES GREAT TOO.

モチ

JANET GLESSNER

my salad DRESSING

2 RAW EGGS
4 TBS APPLE CIDER VINEGAR
1 TBS DILL WEED
1 TBS GRAY POUPON MUSTARD
1 TSP PAPRIKA
1 TSP FRESH GARLIC-CHOPPED
½ TSP SALT
¼ TSP WHITE PEPPER
1½ CUPS OLIVE OIL



- BLEND ALL INGREDIENTS, EXCEPT OIL, IN THE BLENDER - THOROUGHLY
- SLOWLY ADD THE OIL, A LITTLE @ A TIME
- REFRIGERATE FOR UP TO TWO WEEKS



NANCY NOBLE

Painter's Delight with Hijiki Sea Weed • Recipe by Kaz Tanahashi

10-15 SERVINGS

HIIKI SEA WEED: 1/2 CUP

GOGO (BURDOCK) ROOT: 1 MED. SIZE

CARROTS: 2 LARGE ONES

RED BELL PEPPER: MED. SIZE

YELLOW BELL PEPPER OR ZUCCHINI: MED. SIZE

GREEN BELL PEPPER OR ZUCCHINI: MED. SIZE

TOFU, MEDIUM FIRM: 2 BLOCKS

SOY SAUCE: 2 - 4 TABLESPOONS

MIRIN (COOKING SAKE): 1 TABLESPOON

CANOLA OR OTHER MILD VEGETABLE

OIL: 2 TABLESPOONS

ROASTED SESAME OIL: 1 TABLESPOON

PREPARATION

Soak hijiki in 4 cups of water for 2 hours; then strain it, making sure no sand remains.

Remove black spots of the gobo surface but keep the skin. Shred or slice it to spaghetti thickness, 2" long or less. Soak it in water and strain. 1 cup.

Shred or slice carrots twice as thick as gobo. 2 cups.

Cut bell peppers (and zucchinis) into 1/2" squares. 1 cup each.

COOKING

Sauté gobo with canola oil in a wok for a few minutes.

Add carrots and bell peppers (and zucchinis) and keep sautéing for a few more minutes.

Add hijiki, hand-crushed tofu, and roasted sesame oil while sautéing for a few minutes.

Add soy sauce and mirin, stir, put a lid on the wok and boil for several minutes.



KAZ TANAHASHI

CALLIGRAPHY BY MEREDITH KLEIN

Robert's 7 layer cookies



layer in 9x9 glass baking dish.
 bake 350° 30 minutes.
 cut in squares before
 completely cooled (at
 least half hour after
 removal from oven).
 Wait at least another half
 hour before removing
 cookies from pan.



DEAN ROBINO

THIS IS A RECIPE FROM A FRIEND BACK IN MY WORK DAYS, SAVED BECAUSE IT'S BOTH DELICIOUS AND EASY.

Savory Noodle Kugel

- 2 medium onions, chopped
- oil and/or butter to sauté onions
- 1 lb wide egg noodles
- 3/4 stick of butter, cut into chunks
- 4 eggs, beaten
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup sour cream or plain yoghurt
- 3/4 lb cottage cheese or ricotta
- 1 bunch parsley, finely chopped
- 2 bunches scallions, chopped (whites and greens)
- 1/2 cup grated parmesan cheese (or 1 full cup, divided, if adding to noodles as well as to topping)



Preheat oven to 350 degrees. Boil water for noodles. Butter or oil a 9" x 13" baking dish.

Chop and slowly sauté the onions until very soft and sweet.

Cook and drain the egg noodles. Transfer them to a large mixing bowl, add the butter and stir to melt.

Mix together the eggs, salt, pepper, sour cream (or yoghurt), and cottage cheese (or ricotta) into the noodles. Add the sautéed onions, parsley, and scallions (and the extra 1/2 cup parmesan if desired).

Spread in the greased baking dish. Sprinkle 1/2 cup parmesan cheese on top and bake at 350 degrees, 30 – 45 minutes until lightly brown on top.

"Share with good friends and family"
– Zoë Ostrow

MICHAEL STARKMAN

MODIFIED FROM A RECIPE FROM ZOË OSTROW, WORCESTER MASSACHUSETTS

Shrewsbury Biscuits

- 3.5 OZ. BUTTER
- 8 OZ. PLAIN FLOUR
- 4 OZ. CASTER SUGAR
- PINCH OF SALT
- ½ TEASPOON EACH GROUND CINNAMON & NUTMEG
- 2 TEASPOONS CARAWAY SEEDS
- 1 EGG
- 1 TEASPOON ROSE WATER



Rub the butter into the flour, sugar and spices (except the caraway) until the mixture resembles breadcrumbs. Now add the caraway seeds. Beat the egg and a few drops of the rose water and use to bind the dry ingredients to form a dough. Water may be added if too dry. Roll out until about ¼ inch thick (or slightly less.) Cut out the cakes using a 4-inch cutter. Bake on a greased baking tray at 350° for about 20 minutes or until golden golden brown. Dredge with sugar while still warm.

Soba Noodle Salad



Makes 12 lunch sized portions—1 to 1½ cups each of the following

Sugar snap peas sliced on the diagonal (about ½ inch)

Red bellpepper thinly sliced

Shredded carrot

English or Persian cucumber, quartered and sliced

Fresh shitake (or use dried and reconstituted),
thinly sliced

2 to 3 bundles of soba noodles* (Japanese buckwheat noodles), cooked according to the package and rinse until cool, *romaine can be substituted if you want to omit noodles

2 cups thinly shredded green cabbage

Kewpie deeply roasted sesame dressing (or Kraft or Girard's Asian toasted sesame dressing)

Toss all in large bowl then top with

1 cup chopped cilantro

½ cup green onion sliced thinly on the diagonal

Honey roasted cashews or almonds (whole, pieces, slivered or chopped, however you prefer)

Toasted wonton strips (found next to croutons at grocery stores)

Add-on protein options

Shredded rotisserie chicken (breasts or thighs)

Grilled salmon

MIYA CARPENTER

DOROTHY YUKI'S DAUGHTER, TRIVIAL PURSUITS CHEF FOR MANY YEARS

Spiced Pecans

- 1/2 cup (1 stick) butter
- 2 large egg whites
- 1/4 tsp. salt (optional)
- 3/4 cup sugar
- 1 1/4 tsp. ground cinnamon
- generous grating of nutmeg
- 4 cups pecan halves



Preheat oven to 325 degrees F.

Melt butter in large heavy rimmed baking sheet, spread evenly.

Beat egg whites (and salt) until just foamy. Gradually add sugar, cinnamon, and nutmeg, beating just until blended – do not overbeat, mixture should be runny. Add pecans and stir to coat.

Spread pecans in baking sheet, as close to a single layer as possible. Stir and turn over with spatula every 10 minutes until pecans are crisp and butter is absorbed, about 30 – 40 minutes. Slide spatula under pecans to loosen in pan, and then cool on baking sheet until crisp, about 2 hours.

Store airtight for as long as you can hide them.

MIMI MUELLER

RECIPE BASED ON ONE FROM *SOUTHERN LIVING MAGAZINE*

Spinach Lasagna

Prep Time: 20 mins

Cook Time: 1 hr 15 mins

Additional Time: 15 mins

Total Time: 1 hr 50 mins

Servings: 12

Yield: 1 9x13-inch lasagna



Ingredients

9	lasagna noodles	10	garlic cloves, minced
1	teaspoon salt	16 oz	grated mozzarella cheese
2	tablespoons olive oil	16 oz	frozen chopped spinach
1	tablespoon dried oregano	3 cups	tomato pasta sauce
2	cups fresh mushrooms, chopped	16 oz	ricotta cheese
1/2	bunch fresh basil leaves, chopped	2 cups	grated Parmesan cheese
1	onion, chopped	1	egg
1/2	teaspoon ground black pepper		

Directions

Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Place a steamer basket over it and steam the spinach for 20 minutes. Squeeze out any excess liquid, allowing it to drain into the pot.

Heat olive oil in a skillet over medium-high heat. Add mushrooms, onions, and garlic and cook until onions are tender; drain excess liquid into the water in which the spinach was steamed.

Remove the steamer basket from the pot, replacing it with a pasta basket. If necessary, add more water. Add lasagna noodles and cook for 12 minutes; drain.

Combine ricotta, mozzarella, egg, salt, oregano, basil, pepper and 1 cup of parmesan in a large bowl. Add cooled mushroom mixture and spinach; mix by hand or with an electric mixer.

Oil a 9x13-inch baking dish. Spread 1 cup of pasta sauce in the bottom of the dish. Lay 3 lasagna noodles on the pasta sauce. Spread 1/3 of the cheese-spinach mixture over noodles. Repeat layers two more times, sprinkle with remaining parmesan, then cover with aluminum foil.

Bake in the preheated oven for 1 hour. Cool 15 minutes before serving.

RAOUL MARTINEZ

THIS RECIPE WAS ADAPTED FROM ALLRECIPES' SPINACH LASAGNA RECIPE

1/3 C BROWN SUGAR
1/2 C BUTTER
1 EGG, SEPARATED
1/2 TSP VANILLA

1 C FLOUR
1/4 TSP SALT
3/4 C WALNUTS
CHERRIES & MINT JELLY

THUMBPRINT COOKIES



CREAM TOGETHER SUGAR, BUTTER, EGG YOLK, & VANILLA. STIR IN FLOUR & SALT. ROLL INTO 1" BALLS, DIP INTO BEATEN EGG & ROLL IN NUTS. BAKE IN 375 OVEN 5 MINUTES. REMOVE & QUICKLY INDENT EACH COOKIE CENTER WITH THUMB. BAKE 8 MINUTES LONGER. COOL. FILL THUMBPRINT WITH CHERRY OR JELLY. MAKES ABOUT 2 DOZEN COOKIES.

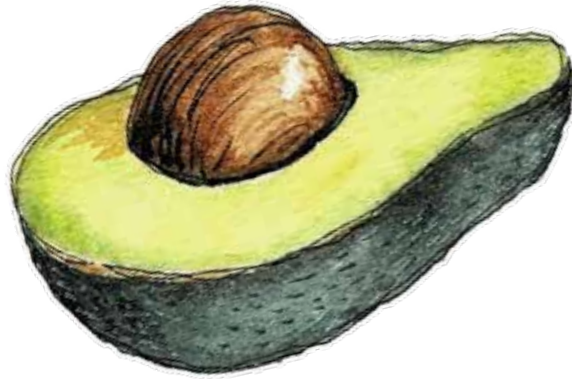
JEAN ROBINSON 1921-1987

CAROL DUBOSCH

Tofu Avocado Salad

Ingredients

- 11 ounces silken tofu, cut into cubes
- 1 large avocado
- 1 teaspoon lemon juice
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon sesame seeds
- 2 teaspoons sesame oil
- 1 scallion minced
- handful of cilantro



Directions

1. Put the cubed tofu in a sieve or colander over a bowl to allow excess water to drain for at least 1 hour. This keeps the salad from getting watery.
2. Cut the avocado in half, remove the pit, then peel and cube the avocado. Put the avocado in a nonreactive bowl and toss with the lemon juice to prevent it from changing color.
3. Add the drained tofu, salt, sesame seeds, sesame oil, and scallions. Gently toss to distribute all the ingredients evenly. Top with cilantro and serve.

Yield: 4 servings

EVELYN ELDRIDGE

Triples Ginger Cake



Wet Ingredients

1 cup (2 sticks) of room temp. butter
(unsalted preferred) Have a little
extra to coat bundt pan (1/2 cup)
1 cup cane sugar
3/4 cup dark brown sugar
2T unsulfured molasses
2/3 cup candied ginger minced
1/4 cup Candied orange peel
2 large eggs
2" knob of fresh ginger - grated,
Strain, reserve juice, add to batter

Dry Ingredients

3 cup all purpose flour
1 T ground ginger
2 t ground cinnamon
1 t salt
1/4 t ground cloves
1/2 t baking powder
1 C boiling water
+ 1 1/2 t baking soda dissolved

Instructions

Preheat oven to 325°

1. With an electric mixer cream butter with sugars (white & brown), molasses, candied ginger and candied orange peel, if using. Add eggs, one at a time.
2. In a separate bowl, whisk together flour, ground ginger, cinnamon, salt, and clove.
3. Combine dry ingredients into wet.
4. Dissolve baking soda in hot water. Add to mixture and beat.
5. Pour into well-prepared pan.
6. Bake 50-55 minutes. Cool on rack.
7. Ice or dust with powdered sugar.

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DINNER
AT

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