At Holiday Retirement, we are proud to celebrate the heritage of home cooking with our first cookbook release, “Home Cooking, From Our Family to Yours — Featuring Resident & Chef Recipes From Holiday Retirement.”

We collected more than 400 recipes from our senior living communities across the country in an effort to bring people together around the dining table. At Holiday Retirement, each day we celebrate great food and memories passed down through generations. Visit holidaytouch.com/homecooking for more Holiday Retirement recipes and nutritional resources for seniors.
Hangtown Fry

Recipe submitted by Reg Huggins
Bridgecreek, West Covina, CA

Serves: 2

INSTRUCTIONS

Preheat oven to 200 F.

Cook bacon until crisp, reserving a small amount of grease. When bacon cools, break into ¼-inch pieces.

Pour flour or bread crumbs into a small bowl and season with pepper.

Beat one egg in a small bowl. Rinse oysters well with water and dip each into the egg batter. Transfer oysters to the bowl with flour or bread crumbs. Toss ingredients in bowl until oysters are evenly coated, then remove and shake off excess coating.

In a skillet over medium heat, melt butter, then add oysters and fry for about 1 ½–2 minutes per side, turning several times, for a total of about 6–8 minutes, or until golden brown.

Remove oysters from skillet, place in an aluminum pan and allow to rest in warmed oven.

Over low heat, melt the reserved bacon grease in a pan.

In a mixing bowl, lightly beat remaining eggs with Tabasco sauce, black pepper and green onions, if desired, then add to the hot pan.

When eggs have just begun to set, add the oysters to the pan, arranging evenly for easy serving.

Continue to cook eggs, lifting edges with a rubber spatula and allowing raw eggs to run underneath. Once eggs are finished cooking, divide in half.

Place on warm plates, top with bacon pieces and serve immediately.

Buttered toast or a biscuit is a great addition.

Thanks to the Tadich Grill in San Francisco for introducing me to their version of this great dish.

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 slices</td>
<td>bacon</td>
</tr>
<tr>
<td>½ cup</td>
<td>flour or toasted bread</td>
</tr>
<tr>
<td>crumbs</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>eggs, lightly beaten</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon butter</td>
</tr>
<tr>
<td>6</td>
<td>oysters, shucked</td>
</tr>
<tr>
<td>3–4</td>
<td>shakes Tabasco sauce</td>
</tr>
<tr>
<td></td>
<td>Salt and black pepper</td>
</tr>
<tr>
<td>3</td>
<td>green onions, chopped</td>
</tr>
<tr>
<td>(optional)</td>
<td></td>
</tr>
</tbody>
</table>
Preheat oven to 350 F.

Drain asparagus and arrange in the bottom of a shallow baking dish.

Peel and slice hard-boiled eggs, spread on top of asparagus and sprinkle lightly with salt, pepper and Tabasco, if desired.

In a small bowl, combine milk and cream of chicken soup, then pour over eggs and asparagus. Top with crushed cheese crackers and dot with butter.

Bake 20–25 minutes, or until bubbly.

Serve immediately.
INGREDIENTS

6 eggs
Salt and white pepper
Vegetable cooking spray
1/2 cup spinach, torn
1/2 cup mushrooms, sliced
1 green onion, sliced

INSTRUCTIONS

In a medium-size bowl, add egg whites, discarding yolks. Season with salt and pepper.

In a medium skillet over medium heat, add cooking spray and vegetables, and cook until tender. Remove from pan and keep warm.

Add egg whites and cook to desired doneness, lifting edges with rubber spatula to allow raw eggs to run underneath.

Spoon cooked vegetables on top of eggs, fold over and place on plate.

Return skillet to heat and spray with cooking oil.

Serve immediately.
Whole Wheat Banana Pancakes

Recipe submitted by Chef Jeremy Williams
Senior Director of Culinary Innovation, Holiday Retirement

Serves: 4–6

INGREDIENTS

<table>
<thead>
<tr>
<th>All-Purpose Flour</th>
<th>Whole Wheat Flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Granulated Sugar</td>
<td>Baking Powder</td>
</tr>
<tr>
<td>1 1/2 teaspoons</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Granulated Sugar</td>
<td>Baking Soda</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Table Salt</td>
<td>Ground Cinnamon</td>
</tr>
<tr>
<td>1/4 teaspoon</td>
<td>1/4 teaspoon</td>
</tr>
</tbody>
</table>

Buttermilk

1 1/2 cups

Egg

1 large

Banana, Mashed

1/4 cup

Butter, Melted

1/4 cup

Vanilla Extract

1/2 teaspoon

Walnuts, Chopped

1 cup

Banana, Sliced

1 banana

INSTRUCTIONS

In a large bowl, whisk together all-purpose and whole wheat flours, sugar, baking powder, baking soda, salt and cinnamon.

In a separate bowl, whisk together buttermilk, egg, mashed banana, 1 tablespoon melted butter and vanilla extract.

Add the wet ingredients to the dry ingredients, whisking until a few streaks of the dry ingredients remain.

Stir in 1/2 cup walnuts.

In a large skillet over medium heat, butter and add 2–4 ounces of pancake batter. Cook about 3 minutes, or until edges appear dry and bubbles form. Flip and cook for an additional 2 minutes, or until golden brown.

Serve immediately. Garnish with sliced banana and chopped walnuts.
Blueberry Muffins

Recipe submitted by Joyce Perry
Genesee Gardens, Flint Township, MI

Serves: 8

INGREDIENTS

| 1/4 cup butter | 1 1/4 cups flour |
| 1 egg | 3 teaspoons baking powder |
| 1 teaspoon lemon extract | 1 cup blueberries, fresh or frozen |
| 1/2 cup milk | Cooking spray |
| 1/4 cup sugar |

INSTRUCTIONS

Preheat oven to 350 F.

In the bowl of an electric mixer set to medium, beat butter, egg, lemon extract and milk. In a separate bowl, mix sugar, flour and baking powder. Mix dry ingredients into wet ingredients, then fold in blueberries. Line muffin pan with cooking spray or muffin papers and pour in batter. Bake 8–10 minutes. Muffins are done when a toothpick comes out clean. Allow to cool before serving.

“I eat a muffin every morning with my coffee.”
Recipe submitted by Nora Brooks
The Worthington, Gahanna, OH

INGREDIENTS

- 3 cups milk
- 6 eggs
- 6 slices of bread, buttered and cut into pieces
- 1 ½ teaspoons mustard powder
- 1 pound salami, chopped into ¼-inch pieces
- ¾ pound cheddar cheese, shredded
- Sour cream (optional)
- Parmesan cheese (optional)
- Maple syrup (optional)

Serves: 8–12

INSTRUCTIONS

In a medium-size bowl, mix together milk and eggs.
Grease a 13- by 9-inch baking dish. Layer bread, mustard powder, salami and cheese.
Top with milk and egg mixture, and refrigerate overnight.
Preheat oven to 350 F.
Bake casserole for 45 minutes–1 hour.
Remove from oven and serve. Optional: add a dash of sour cream and parmesan, or top with maple syrup.

“

It’s a family favorite and it’s delicious!”

“
Cheddar Cheese Cones

Recipe submitted by Nancy Matthews
Maple Suites, Dover, NH

Serves: 8–10

INGREDIENTS

- 1 pound sharp cheddar cheese, shredded
- 2/3 cup mayonnaise
- 2 tablespoons horseradish sauce
- Salt
- 1 cup pecans

INSTRUCTIONS

In a large mixing bowl, combine cheddar, mayonnaise, horseradish sauce and salt.
Shape mixture into pine cones.
Roll cheese cones in pecans and set aside.
Chill for at least 1 hour before serving.

“My mother used to make these every Christmas.”
Pumpkin Soup
Recipe submitted by Isabel Metcalfe
Highland Trail, Broomfield, CO

Serves: 8–10

INGREDIENTS

1 large yellow onion, diced
1 can of pumpkin
4 cups chicken broth
1 ½ cups milk or soy milk
½ cup apple juice
1 tablespoon butter
1 bay leaf
1 teaspoon curry powder
½ teaspoon brown sugar
½ teaspoon parsley
½ teaspoon nutmeg
Salt and black pepper

INSTRUCTIONS

Sauté onions in butter until golden brown.
Stir remaining ingredients into sauce pot.
Bring mixture to a boil, stirring regularly.
Reduce heat and allow to simmer for 20 minutes.
Remove from heat and serve.

“This is my favorite meal around Thanksgiving time.”
INGREDIENTS

bacon jam
1 pound thick-cut bacon, cut into ¼-inch strips
1 large yellow onion, finely chopped
1 clove garlic, finely chopped
¾ cup granulated sugar
¼ cup sherry vinegar
¼ cup water
3 sprigs rosemary
1 sprig thyme
Kosher salt
Black pepper

brussels sprouts
16 medium brussels sprouts, trimmed and halved
2 tablespoons olive oil
2 cloves garlic, smashed
4 sprigs thyme
32 small skewers or toothpicks

INSTRUCTIONS

bacon jam
In a medium skillet over medium-low heat, cook bacon about 15 minutes, or until brown and crispy.
Add onion and cook until lightly browned, stirring frequently.
Add chopped garlic and cook one minute, continuing to stir.
Add sugar, apricots, sherry vinegar and ¼ cup water and bring to a boil, stirring regularly.
Add rosemary, 1 sprig thyme and bay leaf. Simmer 8–10 minutes, or until liquid is syrupy.
Remove herbs and allow mixture to cool.
Transfer to food processor and pulse to a chunky purée.
Season with salt and pepper, and set aside.
Note: can be made up to five days ahead and stored in refrigerator. Return to room temperature before serving.

brussels sprouts
Set up a medium-size bowl of ice water.
In a small pot, bring salted water to a boil. Add brussels sprouts to boiling water and blanch for 1 minute, or until bright green. Drain and transfer to ice water. Once cool, drain well and pat dry with paper towels.
In a large skillet, heat olive oil over high heat. When oil is hot, add brussels sprouts, crushed garlic and thyme. Stirring occasionally, cook about 5 minutes, until brussels sprouts are crisp but tender, with some browning.
Remove skillet from heat and discard garlic and thyme.
Arrange brussels sprouts cut-side up on a serving tray, spoon about 1 teaspoon of bacon jam onto each and spear each with a skewer or toothpick.
Serve immediately.
I made this for 11 years for our monthly church dinners.

**Barb’s Creamy Coleslaw**

**Recipe submitted by Barbara Reinhardt**
Lighthouse Pointe, Chesapeake, VA

**INGREDIENTS**

<table>
<thead>
<tr>
<th>dressing</th>
<th>salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup mayonnaise</td>
<td>2 pounds of cabbage</td>
</tr>
<tr>
<td>¼ cup sugar</td>
<td>1 large green pepper</td>
</tr>
<tr>
<td>2 tablespoons sour cream</td>
<td>1 medium yellow onion</td>
</tr>
<tr>
<td>½ tablespoon tarragon vinegar</td>
<td>1 large carrot</td>
</tr>
<tr>
<td>½ tablespoon yellow mustard</td>
<td></td>
</tr>
</tbody>
</table>

**INSTRUCTIONS**

**dressing**

In a large bowl, combine mayonnaise, sugar, sour cream, tarragon vinegar and mustard.

Set aside.

**salad**

Using a food processor, chop all vegetables fine and mix well.

In a large bowl, add the dressing a little at a time and mix well.

Serve immediately, adding more dressing as needed.

**Note:** if using purple cabbage, soak the shredded cabbage in cold water for 15 minutes before mixing into salad. This will remove excess food coloring and prevent the cabbage from turning the rest of the slaw purple.
**Hot Seafood Spread**

Recipe submitted by Olga Rosenthal
Montgomery Park, East Amherst, NY

**INGREDIENTS**

- 8 ounces cream cheese
- 2 tablespoons dry sherry
- 1 teaspoon lemon juice
- 1 dash Tabasco
- 8 ounces real or artificial crab meat
- 1/3 cup almonds, sliced

**INSTRUCTIONS**

Remove cream cheese from refrigerator to soften.
Preheat oven to 350 F.
In a large bowl, combine cream cheese, sherry, lemon juice and Tabasco sauce.
Using clean hands or two forks, shred crab meat, then mix into cream cheese mixture.
Spoon mixture into a small baking dish, top with almonds and bake for 15-20 minutes, or until fluffy.
Serve immediately with crackers.

Note: Recipe may also be microwaved.
Stuffed Green Peppers

Recipe submitted by Dee Holland
Sheldon Oaks, Eugene, OR
Serves: 6 - 8

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>6 medium green peppers</td>
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</tr>
<tr>
<td>1 pound ground beef</td>
<td></td>
</tr>
<tr>
<td>1 medium yellow onion, chopped</td>
<td></td>
</tr>
<tr>
<td>2 cups white rice, cooked</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons garlic salt</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon chili powder</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon table salt</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon black pepper</td>
<td></td>
</tr>
<tr>
<td>¾ cup ketchup</td>
<td></td>
</tr>
<tr>
<td>2 28-ounce cans of tomato sauce</td>
<td></td>
</tr>
<tr>
<td>1 14 ½-ounce can of tomato sauce</td>
<td></td>
</tr>
<tr>
<td>1 28-ounce can of Italian chopped tomatoes</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons sugar</td>
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</tbody>
</table>

INSTRUCTIONS

Core and clean green peppers, then boil in water until slightly softened.

In a large bowl, mix ground beef, onion, rice, garlic salt, chili powder, table salt, pepper, ¾ cup ketchup and small can of tomato sauce.

Form ground beef mixture into balls and stuff green peppers (careful not to tear pepper).

Empty ketchup and remaining cans of tomato sauce and Italian tomatoes into a low casserole pot or sauce pot.

Carefully set stuffed peppers in the sauce. Sauce should almost reach the tops of the peppers. Sprinkle the top of each pepper with sugar, cover pot with lid and cook on medium high for 1–1 ½ hours, occasionally ladling sauce over peppers.

Serve immediately. Pairs nicely with mashed potatoes.
Waldorf Salad

Recipe submitted by Isabel Metcalfe
Highland Trail, Broomfield, CO

Serves: 5–8

INGREDIENTS

<table>
<thead>
<tr>
<th>dressing</th>
<th>salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 eggs</td>
<td>2 cups celery, diced</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>2 cups apple, diced</td>
</tr>
<tr>
<td>½ cup lemon juice</td>
<td>1 small jar maraschino cherries, chopped</td>
</tr>
<tr>
<td>2 tablespoons flour</td>
<td>½ cup walnuts, chopped</td>
</tr>
</tbody>
</table>

INSTRUCTIONS

<table>
<thead>
<tr>
<th>dressing</th>
<th>salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Using a double boiler, mix eggs, sugar, lemon juice and flour, and simmer until very thick. Set aside.</td>
<td>In a large bowl, combine celery, apples, maraschino cherries and walnuts. Add dressing and mix to desired consistency. Chilli in refrigerator for at least 4 hours. Serve chilled.</td>
</tr>
</tbody>
</table>

“It goes with just about everything!”
Perfection Salad

Recipe submitted by Pat Laube
Copley Place, Copley, OH

Serve: 6 - 8

INGREDIENTS

- 3 ounces lemon or lime Jell-O
- 2 tablespoons cider or other mild vinegar
- 1 cup cold water
- 1 cup cabbage, finely shredded

- 1 cup celery, finely diced
- 1 cup carrots, shredded
- ½ cup Spanish olives, sliced
- Mayonnaise (optional)

INSTRUCTIONS

Make Jell-O, per instructions on packet.
Combine vinegar and cold water.
Remove Jell-O mixture from heat and stir in water and vinegar mixture.
Add remaining ingredients and stir well to combine.
Pour mixture into decorative mold and refrigerate 4 hours, or until firm.

When firm, run small spatula around edges of salad, invert over a serving platter, place a hot washcloth on top of the mold and shake until salad is released.
Refrigerate until ready to serve. May be served with a scoop of mayonnaise.
**Baked Potato Salad**

*Recipe submitted by Irene Robinson*

*Copley Place, Copley, OH*

**Serves: 12–18**

**INGREDIENTS**

- 4 1/2 pounds potatoes, peeled and cut into 1/4-inch pieces
- 1/4 cup olive oil
- 2 envelopes Italian salad dressing mix
- 1/2 cup mayonnaise
- 1 tablespoon lemon juice
- 2 teaspoons dried basil
- 1 teaspoon table salt
- 1/2 teaspoon black pepper
- 5 strips bacon, cooked and crumbled
- 1 tablespoon red wine vinegar
- 2 large tomatoes, chopped
- 4 hard-boiled eggs, chopped
- 1 medium green pepper, chopped
- 1 medium sweet red pepper, chopped
- 1 bunch green onions, chopped
- 1/4 teaspoon garlic powder

**INSTRUCTIONS**

Preheat oven to 400 F.

In a large bowl, toss potatoes with oil and Italian dressing mix. Pour into two greased 13- by 9-inch baking dishes and bake uncovered for 45 minutes, or until tender.

In a medium bowl, combine mayonnaise, lemon juice, basil, salt, pepper and crumbled bacon.

Once potatoes have finished cooking, remove from oven, toss with vinegar and allow to cool.

In a large bowl, combine potatoes and vegetables, then mix in dressing a little at a time until salad is coated. Potatoes will continue to absorb liquid, so reserve dressing to add later as needed.

Refrigerate until ready to serve.
Watermelon, Feta & Arugula Salad with Balsamic Glaze

Recipe submitted by Chef Jeremy Williams
Senior Director of Culinary Innovation, Holiday Retirement

Serves: 8

INGREDIENTS

5 ounces baby arugula
8 cups seedless watermelon, cut into ¾-inch cubes
7 ounces feta cheese, crumbled
¾ cup balsamic vinegar
½ teaspoon black pepper

INSTRUCTIONS

In a small sauce pot, boil balsamic vinegar until reduced to 3 tablespoons.
Spread crumbled feta on top.
Arrange arugula over large serving platter.
Drizzle balsamic vinegar reduction over salad and season with pepper.
Scatter watermelon cubes on top of arugula.
Serve immediately.

5 ounces baby arugula
8 cups seedless watermelon, cut into ¾-inch cubes
7 ounces feta cheese, crumbled
¾ cup balsamic vinegar
½ teaspoon black pepper
**Egg & Avocado Salad**

Recipe submitted by Isabel Metcalfe
Highland Trail, Broomfield, CO

**INGREDIENTS**

- 1 ½ teaspoons yellow mustard
- ⅓ cup mayonnaise
- 1 large avocado, cubed
- ½ cup celery, chopped
- 6 hard-boiled eggs, cubed
- ¼ teaspoon salt
- 1 tablespoon green onions, sliced

**INSTRUCTIONS**

In a medium bowl, mix mustard and mayonnaise until smooth. Add avocado, celery, green onion and eggs. Mix until avocado and eggs are coated in dressing. Refrigerate until ready to serve.

“This is a great recipe for Easter get-togethers.”
Ramen Cabbage Salad
Recipe submitted by Dick McMillen
The Atrium of Grand Valley, Grand Junction, CO
Serves: 2 - 4

INGREDIENTS
- 2 tablespoons sesame seeds
- ¾ cup almonds, sliced
- ½ cup olive oil
- 3 tablespoons rice vinegar
- 2 tablespoons sugar
- 1 package chicken-flavored ramen noodles (uncooked), crushed
- 8 ounces cabbage, shredded
- 3-4 green onions, sliced
- ¼ cup sunflower seeds

INSTRUCTIONS

In a heavy-bottomed skillet over medium heat, toast sesame seeds and almonds until lightly browned. Allow to cool.

In a large bowl, mix oil, vinegar, sugar and ramen flavoring packet. Add the cabbage, green onion, almonds and seeds, tossing to coat.

Pour mixture into serving bowl and top with crushed noodles.
Serve immediately.
**INSTRUCTIONS**

Preheat oven to 350 F.

In a large pan, brown beef and onions and drain off grease. Add evaporated milk, soup and green chilies, and mix well.

In a large casserole dish, layer Doritos and meat mixture, alternating layers and finishing with meat on top.

Bake for 30 minutes, then top with cheddar and return to the oven to melt.

Top with green onions and serve immediately.

**INGREDIENTS**

1 pound ground beef
1/2 cup yellow onion, chopped
1 large can evaporated milk
1 can cream of mushroom soup
1 can cream of chicken soup

1 small can chopped green chilies, drained
1 cup cheddar cheese, shredded
1 bag Doritos

**Recipe submitted by Peggy Deer**

Fox Run Estates, Arlington, TX

Serves: 6–10

“*It’s special because my mom used to make it for me.*”
Mexican Meatloaf

Recipe submitted by Patricia Rice
Maple Suites, Dover, NH

Serves: 6–10

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>1 egg, beaten</td>
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<tr>
<td>1 cup tomato juice</td>
<td></td>
</tr>
<tr>
<td>1 package taco seasoning</td>
<td></td>
</tr>
<tr>
<td>Salt and black pepper</td>
<td></td>
</tr>
<tr>
<td>½ cup celery, chopped</td>
<td></td>
</tr>
<tr>
<td>½ cup onion, chopped</td>
<td></td>
</tr>
<tr>
<td>½ cup green pepper, chopped</td>
<td></td>
</tr>
<tr>
<td>1 ½ pounds ground beef</td>
<td></td>
</tr>
<tr>
<td>1 cup white rice, cooked</td>
<td></td>
</tr>
<tr>
<td>1 cup refried beans</td>
<td></td>
</tr>
<tr>
<td>½ cup colby cheese, shredded</td>
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</tr>
</tbody>
</table>

INSTRUCTIONS

Preheat oven to 350 F.

In a large bowl, mix egg, tomato juice, seasoning packet, salt and pepper.

Add vegetables, ground beef, rice and beans. Using clean hands, mix thoroughly.

Spread half of mixture into a greased loaf pan, top with cheese, then cover with remaining meat mixture.

Bake for 1 hour, or until done.

Serve immediately with your favorite salsa.

“One of my husband’s favorites!”
INSTRUCTIONS

Peel and devein shrimp, and set aside.

Make a dark roux: In a heavy-bottomed skillet, combine flour and 2 tablespoons of oil, and mix over medium-high heat, stirring constantly. Cook until the color of peanut butter.

Add shrimp to roux for a few minutes, continuing to stir, then remove from heat and set aside.

In a large pot, combine remaining oil, onions and okra (if not using okra, substitute filet at finish). When onion is softened, add tomatoes and stir. Add water, bay leaf, garlic, salt, pepper, shrimp and roux.

Simmer for 30 minutes, then remove from heat (if file is used in place of okra, add now). Serve immediately over rice.
## Chicken Divan
*Recipe submitted by Mary Alice Sargent*
Maple Suites, Dover, NH

### INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>6 chicken breasts</td>
<td></td>
</tr>
<tr>
<td>1 large head broccoli</td>
<td></td>
</tr>
<tr>
<td>3 cans cream of chicken soup</td>
<td></td>
</tr>
<tr>
<td>1 cup mayonnaise</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon curry powder</td>
<td></td>
</tr>
<tr>
<td>½ cup cheddar cheese, grated</td>
<td></td>
</tr>
</tbody>
</table>

### INSTRUCTIONS

1. Preheat oven to 350 F.
2. Bake or broil chicken breasts until done.
3. Cut broccoli into spears and blanch until al dente.
4. In a medium-size bowl, mix soup, mayonnaise, curry powder and cheese.
5. In a greased casserole dish, layer broccoli and top with chicken breasts. Smooth sauce on top.
6. Bake for 30 minutes.
7. Serve immediately.

*Mary Alice Sargent is a well-traveled resident who lived a portion of her life in Mexico. We make this dish often in her honor.*
Roasted Salmon with Orange Lentil Salad

Recipe submitted by Chef Jeremy Williams
Senior Director of Culinary Innovation, Holiday Retirement

Serves: 6 – 10

INGREDIENTS

- 1/4 cup orange juice
- 1 tablespoon orange zest, finely grated
- 5 teaspoons olive oil, divided
- 1 tablespoon balsamic vinegar
- 3/4 teaspoon kosher salt, divided
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon black pepper, divided
- 3 cups steamed lentils, rinsed and drained
- 1/4 cup fresh mint, chopped
- 2 tablespoons red onion, finely chopped
- 4 salmon fillets, 5 ounces each
- Orange slices and mint sprigs for garnish

INSTRUCTIONS

Preheat oven to 400 F.

In a small bowl, whisk together orange juice, zest, 4 teaspoons of olive oil, balsamic vinegar, 1/2 teaspoon of salt, Dijon mustard and 1/4 teaspoon of black pepper.

Gently stir in lentils, mint and red onion, and set aside.

Arrange salmon fillets on a foil-lined baking sheet.

Brush with remaining olive oil, and season with remaining salt and pepper.

Bake fish for about 10 minutes, or until opaque and just cooked through.

Spoon lentil salad onto plates, top with fish and garnish with orange and mint.

Serve immediately.
### Skillet Barbecue Chicken

*Recipe submitted by Mary Lou Sanderson*

**Jackson Oaks, Paducah, KY**

**Serves: 4 – 6**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>Serves: 4 – 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 chicken leg quarters</td>
<td></td>
</tr>
<tr>
<td>1 large yellow onion, chopped</td>
<td></td>
</tr>
<tr>
<td>1 cup ketchup</td>
<td></td>
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<tr>
<td>½ cup brown sugar</td>
<td></td>
</tr>
<tr>
<td>¼ cup cider vinegar</td>
<td></td>
</tr>
<tr>
<td>¼ cup vegetable oil</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon chili powder</td>
<td></td>
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<tr>
<td>½ teaspoon celery seed</td>
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</tbody>
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### INSTRUCTIONS

In a large skillet, brown chicken pieces in oil. Drain well.

In a medium sauce pot, mix together remaining ingredients, heating until blended.

Pour sauce over chicken and cover. Simmer for one hour.

Serve immediately.

*My family loved it and asked for it often.*
# Pretzel Salad

**Recipe submitted by Clara Jean Chittenden**  
Royal Palm Retirement Centre, Port Charlotte, FL  
Serves: 4–6

## INGREDIENTS

<table>
<thead>
<tr>
<th>Pretzel Salad Ingredients</th>
<th>Jell-O Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups pretzels, crushed</td>
<td>2 cups Cool Whip</td>
</tr>
<tr>
<td>¾ cup margarine</td>
<td>1 ¼ pounds strawberries, fresh or frozen</td>
</tr>
<tr>
<td>1 cup and 3 tablespoons sugar, divided</td>
<td>2 3-ounce packages strawberry Jell-O</td>
</tr>
<tr>
<td>8 ounces cream cheese</td>
<td></td>
</tr>
</tbody>
</table>

## INSTRUCTIONS

1. **Preheat oven to 375 F.**
2. In a small bowl, mix crushed pretzels, margarine, and 3 tablespoons sugar. Pack into a 13- by 9-inch baking pan.
3. Bake crust for 10 minutes, remove from oven and let cool.
4. In a medium-size mixing bowl, combine cream cheese, 1 cup sugar, and Cool Whip, beating until fluffy. Pour over cooled pretzel crust and refrigerate.
5. Slice strawberries into ¼-inch pieces. Follow instructions on Jell-O packets. Stir in strawberries (if using frozen, continue to stir until thawed).
6. When Jell-O begins to stiffen, pour over cream cheese layer and return to the refrigerator until serving time. Cut into quarters.

“This is very good when served cold.”
**Chocolate Mayonnaise Cake**
*Recipe submitted by Marilou Harmeyer  
The Worthington, Gahanna, OH*

**Serves: 8–10**

### INGREDIENTS

<table>
<thead>
<tr>
<th>cake</th>
<th>icing</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups cake flour</td>
<td>1 box confectioner’s sugar</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>½ cup butter</td>
</tr>
<tr>
<td>½ cup cocoa powder</td>
<td>3 tablespoons milk</td>
</tr>
<tr>
<td>2 teaspoons baking soda</td>
<td>1 teaspoon vanilla extract</td>
</tr>
<tr>
<td>1 cup mayonnaise</td>
<td>2 tablespoons cocoa powder</td>
</tr>
<tr>
<td>1 cup water</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla extract</td>
<td></td>
</tr>
</tbody>
</table>

### INSTRUCTIONS

**cake**

- Preheat oven to 350 F.
- In a large bowl, mix flour, sugar, ½ cup cocoa powder and baking soda.
- In a medium bowl, mix mayonnaise, water and vanilla extract.
- Add wet ingredients to dry ingredients and beat until smooth.
- Pour into a greased 13- by 9-inch baking pan.
- Bake for 30–35 minutes, or until a toothpick comes out clean.

**icing**

- In a small sauce pot, heat and mix butter, milk and remaining vanilla extract.
- In a medium-size bowl, combine confectioner’s sugar and cocoa, then add liquid and mix well.
- Spread over mayonnaise cake and serve.

*It’s my mom’s favorite. It’s so moist!*
Anniversary Lemon Pie

Recipe submitted by Glenda Miller
Dogwood Estates, Denton, TX

Serves: 8–10

INGREDIENTS

**crust**

1 ¾ cups flour
1/3 cup vegetable shortening
2 tablespoons ice water

**filling**

1 ¼ cups sugar
6 tablespoons cornstarch
1/8 teaspoon salt
1/4 teaspoon lemon rind, grated
2 tablespoons butter
2 cups hot water
1/2 cup lemon juice
4 egg yolks, reserving whites for meringue
1 egg white

**meringue**

1 cup flour
4 egg whites
1/2 teaspoon cream of tartar
1/4 cup sugar

“

I made my husband, Roy, a lemon meringue pie on the 15th of each month for 50 years. Roy passed away three months before our 50th anniversary, so I made the last three for family and friends. I made a grand total of 600 lemon pies!

“

**INSTRUCTIONS**

**crust**

Using a food processor, blend 1 ¼ cups flour and vegetable shortening. Add 2 tablespoons of ice water, a little bit at a time, until integrated. If necessary, add more water until workable dough is formed.

Dust dough lightly with flour, wrap in wax paper and refrigerate 30 minutes.

Lightly flour a clean surface and, using a floured rolling pin, roll out the pie dough until about 1/8 inches thick. Fit into a 9-inch pie plate, and trim and crimp edges. Prick bottom of shell to keep from bubbling up.

Preheat oven to 400 F.

**filling**

Reduce oven temperature to 325 F.

In a heavy-bottomed sauce pot over low heat, combine sugar, cornstarch, salt, grated lemon rind and hot water (from faucet), stirring constantly.

Cook until clear and thick.

In a medium-size mixing bowl, whisk together lemon juice, egg yolks and egg white.

Remove custard from heat and slowly add egg mixture and mix in butter, stirring constantly.

Return to stove top and continue cooking until thick and sheets from a spoon.

Preheat oven to 400 F.

Line inside of crust with wax paper and fill with uncooked rice or pie weights, then place in center of oven rack and bake for 10 minutes. Remove paper and rice or weights and continue baking for 12 minutes, or until golden brown. Remove and allow to cool.

Pour into baked pie crust and cover with meringue.

**meringue**

In a medium-size mixing bowl, combine remaining flour, egg whites and cream of tartar, mixing until firm.

Gradually add sugar, continuing to mix. Beat until very stiff.

Cover pie with meringue and place in the oven for 15 minutes, or until browned.

Chill before serving.
Italian Ricotta Cheesecake

Recipe submitted by Jean Meadows
Copley Place, Copley, OH

Serves: 6–8

INGREDIENTS

- 30 ounces ricotta cheese
- 4 eggs
- 1 cup and 2 teaspoons sugar, divided
- 1 teaspoon vanilla
- 1 box yellow cake mix
- 1 teaspoon cinnamon

INSTRUCTIONS

Preheat oven to 350 F.

In a large bowl, mix cheese, eggs, 1 cup sugar and vanilla (mix with a spoon, not an electric mixer).

Follow directions to make packaged cake. Pour into a greased 13- by 9-inch pan and top with ricotta mixture. (Be careful to keep ricotta mixture from touching sides of baking pan.)

Bake 50 minutes.

Remove from oven and top with a mixture of 1 teaspoon cinnamon and 2 teaspoons sugar. Return to oven and continue baking for 15 minutes, or until center is no longer soft.

Remove from oven and allow to cool before serving.
INSTRUCTIONS

Preheat oven to 350 F.
Cut peaches into ½-inch pieces and sprinkle with cinnamon. (If using canned peaches, drain first and use juice in glaze.)
Melt margarine and set aside in a 13- by 9-inch baking dish.
In a medium-size sauce pot, heat water and sugar over medium-low heat until sugar dissolves. Remove from heat and set aside.
In a medium bowl, cut shortening into flour. Add milk and mix well.
Turn dough out onto lightly floured pastry cloth and knead well, until smooth.
Using floured rolling pin, roll dough out into large, ¼-inch thick triangle.
Spread fruit evenly over dough.
Roll up dough, as you would for a jelly roll, and dampen and seal edges.
Cut into slices about ½-inch thick and place in pan with melted margarine.
Carefully top rolls with sugar syrup. (Liquid will appear excessive, but crust will absorb it.)
Bake 55 to 60 minutes.
Serve hot.

INGREDIENTS

2 cups peaches, fresh or canned
1 teaspoon cinnamon
½ cup margarine
2 cups water
2 cups sugar
½ cup shortening
1 ¼ cups self-rising flour
½ cup milk

Mom’s Peach Cobbler
Recipe submitted by Dorothy Hunnicutt
Arlington Plaza, Arlington, TX
Serves: 4–6
**Chocolate Beet Cake**

Recipe submitted by Chef Jeremy Williams
Senior Director of Culinary Innovation, Holiday Retirement

**Serves: 8**

**INGREDIENTS**

**cake**
- 4 medium beets, trimmed, peeled and cut into 2-inch chunks
- 2 cups all-purpose flour
- 1 ½ cups sugar
- ½ cup unsweetened cocoa powder
- 1 ½ teaspoons baking soda
- ¼ teaspoon salt
- 2 large eggs
- ⅛ cup warm water
- ¼ cup vegetable oil
- 1 teaspoon vanilla extract
- Cooking spray

**glaze**
- ¼ teaspoon light corn syrup
- ⅛ cup heavy cream
- 3 ounces bittersweet chocolate, chopped

**INSTRUCTIONS**

**cake**

Preheat oven to 350 F.

In a medium-size pot, cover beets with water and bring to boil. Reduce heat and simmer about 30 minutes, or until very tender and easily pierced with a knife. Remove from heat and drain.

In a food processor, puree beets until smooth.

In a large bowl, whisk together flour, sugar, cocoa powder, baking soda and salt.

In a small bowl, whisk together eggs, water, oil, vanilla and 1 ¼ cups beet puree. (Save remaining beet puree for another use or discard.)

Grease bundt pan with cooking spray and pour in cake batter.

Bake about 45 minutes, or until a toothpick comes out clean.

Allow to cool. Turn out and trim top to create level surface. Transfer, cut-side down, to a platter and set aside.

**glaze**

In a small sauce pot, bring corn syrup and heavy cream to a boil.

In a medium bowl, place chopped bittersweet chocolate and top with hot-corn-syrup-and-cream mixture. Let stand for one minute.

Stir mixture until chocolate melts and mixture is smooth and shiny.

Let cool 10 minutes, then pour over cake.

Let cake set 30 minutes, then serve.
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