

My mother only submitted 5 or 6 of the total recipes and 4 of them are stolen from my wife! The Blueberry Pecan French Toast is one that I find particularly interesting to be in here, it is one I know she has never made and constantly requests my wife to make.

Brogan Family Cookbook



From left to right in back: Lynn, Larry, Kathy; from left to right in front: Kevin, Tommy, Maribeth

Some New – Some Old

First edition: November, 2000

Revised edition: December, 2012

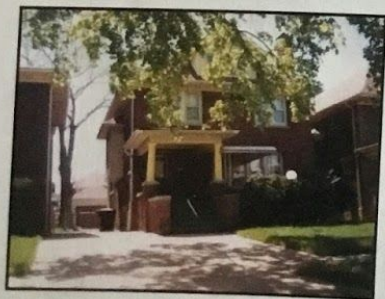
Edited by Mom and Lynn in 2000

Revised Version Edited by Lynn and Rick in 2012

Why is vegetables a header in the table of contents? Can one make a vegetable? Is a carrot something you need a recipe for?

Table of Contents

Appetizers	5
Beverages	13
Breakfast Dishes	17
Breads and Rolls	21
Canning	31
Desserts	35
Kids Corner	53
Main Dishes	57
Salads	75
Soups	81
Vegetables	87
Addendum	95



4897 Spokane, Detroit



17301 Stahelin, Detroit

The preface is what I find most damning to my mothers side of the argument. It mentions that each recipe represents a moment or memory. The only memory some of the recipes represent is the time my mother met my wife so she could steal recipes. Thief!

Preface

This book is a unique collection of our family's favorite recipes blended with memorable photos from years gone by. All the recipes have a history. Each one seems to recall some memory of a good meal, a fun time, or a special event. For example, baking was a favorite pastime growing up in a house full of six kids where food was everything! Rather than being bogged down with mundane chores, it was always more fun to bake cookies, cakes, or breads. After the six of us married, we expanded our repertoire to include many more favorites to share. Whatever the recipe, the focus was not on uniqueness, high quality flavor, or aroma or looks. No – for the most part - the focus was on cheap and easy! That became our specialty – cheap, easy or just plain fun!

These recipes and snapshots document a little piece of our family's history. We took pleasure in putting them together. Our hope is that you find pleasure in reading these pages!



Mom & Lynn

Note: This is the revised edition of our 2000 version of the *Brogan Family Cookbook*. Since then, we have had many new additions to the Brogan clan. So, there has been a variety of many many new recipes waiting to be shared! With corrections made from the first family cookbook and new favorites added, this becomes the new, improved version!

Deviled Eggs

- 6 Hard cooked eggs
- ¼ c Mayonnaise or salad dressing
- 1 t Prepared mustard
- 1 t Vinegar
- Paprika or parsley sprigs (optional)

Halve hard-cooked eggs lengthwise and remove yolks. Place yolks in bowl; mash with fork. Add mayonnaise, mustard and vinegar – mix well. Season with salt and pepper, if desired. Stuff egg white halves with yolk mixture. Garnish with paprika or parsley, if desired. 12 servings.

Famous Lipton Onion Soup Dip

- 1 Envelope Lipton's Onion Soup Mix
- 1 16 oz Container regular or light sour cream

In medium bowl, blend both ingredients; chill at least two hours. Serve with favorite dippers.

Tip: for variety, add 1 cup finely chopped crabmeat or shrimp, ¼ cup chili sauce and 1 tablespoon horseradish.

Farm Stand Salsa

- 2 Avocados, halved, scoop out and cut in chunks
- 1 Container of cherry tomatoes, halved
- 3 Ears of corn (cut off cob, uncooked)
- 1 bunch Green onions, white and green parts
- ½ Red onion, diced
- 1 Lemon
- 1 Lime
- Sea salt
- Freshly ground black pepper
- Olive oil



Tom, Kevin, Maribeth

Combine all ingredients except the lemon, lime, sea salt, and olive oil. Squeeze the lemon and lime over ingredients. Sprinkle sea salt and black pepper to taste. Lightly drizzle olive oil over ingredients. Stir well. Can add more sea salt or olive oil if desired. Can add fresh cilantro as well.

Note: This recipe is best served shortly after combining the ingredients, although, it's not bad the next day either.

Baked Blueberry-Pecan French Toast

1 (24 inch)	Baguette (a long thin loaf of French bread)
6	Eggs
3 c	Milk
1/2 t	Grated nutmeg
1 t	Vanilla
1 c	Light brown sugar, packed
1/4 + 1 t	Butter, unsalted
1 c	Pecans
1/4 t	Salt
2 c	Blueberries or apples



For syrup:

1 c	Blueberries or apples
1/2 c	Pure maple syrup (or regular syrup)
1 T	Fresh lemon juice

Butter a 13 x 9 inch baking dish. Cut twenty 1 inch slices, on the bias, from baguette and arrange in one layer in baking dish. In a large bowl whisk together eggs, milk, nutmeg, vanilla, and 3/4 cup brown sugar and pour evenly over bread. Cover mixture and chill until all liquid is absorbed by bread (about 8 hours, and up to one day).

Preheat oven at 350 degrees. In a shallow baking pan spread pecans evenly and toast in middle of oven until fragrant, about 8 minutes. Toss pecans in pan with 1 tsp. butter and salt. Increase temperature to 400 degrees. Sprinkle pecans and blueberries/apples evenly over bread mixture.

Cut 1/2 stick butter into pieces and in a small saucepan heat with remaining 1/4 cup brown sugar until butter is melted. Drizzle butter mixture over bread and bake mixture 20 minutes, or until liquid from blueberries/apples is bubbling.

Syrup:

In a small saucepan, cook blueberries/apples and maple syrup over moderate heat until blueberries burst or apples are soft (about 3 minutes). Pour mixture through a sieve into a heat-proof pitcher/bowl, pressing on solids. Stir in lemon juice. Syrup can be made the day before and chilled, covered. Reheat syrup before serving.



Katie, Kerry, Tim, Erin

Apple Snicker Salad

- 4-5 Granny Smith apples
- 8 oz. Cool Whip
- 4 Snicker bars (broken or cut into small pieces)
- 1 Can crushed pineapple, drained
- Walnuts or peanuts (optional)

Core, skin and dice apples. Combine all ingredients. Cutting or breaking up the Snicker bars will be the hardest part! Chill. Should be made the same day you plan on serving it. If you have any compliments or problems, call Katie.

Chicken Salad

- 2 c Cubed chicken, cooked
- 2 c Celery
- 1 sm Green pepper
- 2 T Onion
- 1 Small jar pimento
- 10 oz. Frozen peas, cooked
- 1 c Hellman's mayonnaise
- 1 sm can Chinese noodles

Mix all ingredients together. Chill.

Chinese Cole Slaw

- ½ head Red cabbage
- ½ head Green cabbage
- 2 pkg Ramen noodles (beef)
- 1 bunch Scallions
- 2 c Sunflower seeds
- 1 c Slivered almonds
- ½ c Toasted sesame seeds

Dressing ingredients:

- 1 c Oil
- ½ c Sugar
- 1/3 c Apple cider vinegar
- Spice packets from the ramen noodles



Michael Philippart (1983)

Chop onions and crush noodles (Ziploc bag works well for this). Mix all ingredients together. Add dressing and stir. Chill. If you have compliments or problems, call Emily.

Herb Crusted Pork Tenderloin

- 1 4 lb Boneless pork loin with fat left on (can also use roast with the bone)
- 1 T Salt
- 3 T Extra virgin olive oil
- 4 cloves Garlic, diced (you can use more!)
- 1 t Each of thyme, basil, and rosemary

Preheat oven 475 degrees. Place the pork loin roast on a rack on a roasting pan. Combine the remaining ingredients in a small bowl. With your fingers, massage the mixture onto the pork loin roast, covering all of the meat and fat.

Roast the pork for 30 minutes at 475 degrees, THEN reduce the heat to 425 degrees and roast for an additional hour or LESS. When the internal temperature reaches 155 degrees, remove the roast. Allow to sit for about 20 minutes before carving. It will continue to cook while it rests. Sometimes I throw in potatoes quartered into the pan for the last 30 or 40 min. Or, during the last 10-15 min. throw in fresh mushrooms. The potatoes and mushrooms take on the flavor of the rub and taste great.

Note: Also great on beef roast too! Also note, if the roast is not 4 pounds, it is important to decrease that additional hour at 425 degrees to 35 to 40 min. or less)

Hawaiian Baked Chicken

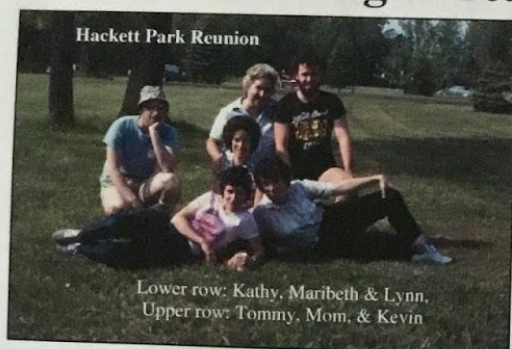
- 1 can (8 - 8 1/2 oz) Sliced pineapple
- 1/3 c Heinz 57 Sauce
- 2 T Honey
- 3 or 4 Chicken breasts
- Salt and pepper

Drain pineapple, reserving 2 T liquid. Combine reserved liquid with 57 Sauce and honey. Season chicken with salt and pepper; place in baking dish; pour on sauce.

Bake in 350 oven for 1 hour or until tender, basting occasionally. Arrange pineapple slices on top of chicken for the last 10 minutes of baking.

Pg. 26 A family cookbook with a recipe for Olga Bread from the chain of Olga's restaurants... Hmmm, maybe I could include a Little Ceaser's pizza in my family cookbook since I love me a Hot and Ready.

Olga Bread



1 c	Milk
¼ c	Honey
1/3 c	Margarine
1 t	Salt
1 pkg.	Active dry yeast
¼ c	Warm water
1 t	Sugar
4 c	Flour, divided
1	Egg

Scald milk and remove to large bowl. Add honey, margarine and salt to milk and stir until margarine is melted. Set aside to cool until lukewarm.

In small cup or bowl, combine yeast, warm water and sugar; stir until sugar is dissolved and set aside until milk mixture is cooled.

Add 1 ½ cups of the flour to lukewarm milk mixture and beat well. Beat in egg and yeast mixture until thoroughly combined. Add remaining 2 ½ cups flour, a little at a time, until a sticky dough is formed. Turn out on a floured surface and knead about 2 minutes. The dough still will be sticky, but don't add more flour. Place dough in oiled bowl, turning once to oil whole surface of dough. Cover with plastic wrap and let stand in warm place until doubled in bulk.

Punch down dough and remove to working surface, divide into 15 equal pieces. Roll out each piece to a rough circle about 8-10 inches in diameter. Don't worry if the circles aren't perfect, but they must be no thicker than 1/8 inch. Heat a large dry skillet over medium heat; do not use any oil or grease. Bake each circle 15 seconds, flip and bake about 10 second on other side, until mottled brown spots appear. Do not overcook. Bread should be flexible. Remove with spatula, cool slightly and place in plastic bag. Continue rolling and baking until all dough is used. Seal bag tightly to retain moisture and use at once, refrigerate or freeze. Bread may be reheated in a cookie sheet in a hot oven for a few minutes. Makes 16.

Parmesan Knots

1	Tube refrigerated buttermilk biscuits
¼ cup	Canola oil
3 T	Grated Parmesan cheese
1 t	Garlic powder, dried oregano, dried parsley flakes

Cut each biscuit into thirds. Roll each piece into a 3-inch rope and tie into a knot; tuck ends under. Place 2 in. apart on greased baking sheet. Bake 400 degrees for 8 to 10 minutes or until golden brown. In a large bowl, combine the remaining ingredients; add the warm knots and gently toss to coat.

Blueberry Jam

2 pints	Frozen blueberries
2 T	Lemon juice
1 packet	100% fruit pectin
5 1/4 cups	Sugar

Thaw and drain the blueberries. Crush blueberries one layer at a time. Combine 3 cups crushed blueberries and lemon juice in a large saucepan. Stir in fruit jell Pectin. Bring mixture to a boil, stirring constantly. Add sugar, stirring to dissolve. Return mixture to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat.

Skim foam off the top if necessary. Ladle hot jam into hot sterilized jelly jars to 1/4 inch below rim. Wipe jar clean. Place lid on jar and tighten band – not super tight. If not for immediate use, process for 10 minutes in a pan with boiling water on bottom. Cool for 12 to 24 hours. Yield: about 6 half pints.

Chili Sauce

(From Mrs. Cully, a neighbor – Marysville, 1928)

24	Tomatoes, peeled
8 lg	Onions, diced
4	Green peppers, diced
2 1/2 T	Salt
1 T	Cinnamon
1/2 T	Cloves
1/4 t	Allspice
2 1/2 c	Brown sugar
1 1/2 pts	Vinegar



Cook all and seal hot!



Bernice, Tara, Brandon, Tommy, Lynn

Oreo Balls

8 oz	Softened cream cheese or whipped cream cheese
18 oz pkg	Oreo cookies, crushed (crush the entire cookie- don't remove the filling!)
2 c	Semi-sweet or milk chocolate chips
1 T	Shortening

Mix cream cheese with electric mixer until fluffy. Add the crushed Oreos and beat on high until well mixed. Chill for at least 2 hours in the freezer. Then roll Oreo cookie mix into one inch Oreo Balls (1 roll them first then freeze them).

Next, melt the chocolate chips and shortening with a double boiler or in the microwave. Dip the Oreo balls completely into the melted chocolate using tongs or a toothpick.

Put on wax paper. After the Oreo balls harden, keep them in the refrigerator. Makes about 3 or 4 dozen Oreo Balls, depending on the size.

Paul's Pumpkin Bars

3	Eggs
1 2/3 c	White sugar
1 c	Vegetable oil
1 can	Pumpkin puree (29 oz can)
2 c	Flour
3/4 t	Baking powder
3/4 t	Baking soda
1 t	Ginger
1/2 t	Ground cloves
2 t	Cinnamon
1 t	Salt
1 pkg	Cream cheese, softened
1/2 c	Butter, softened
1 t	Vanilla extract
2 c	Sifted confectioner's sugar



Maribeth, Kevin, Kathy, Tommy

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix the eggs, sugar, oil, and pumpkin with an electric mixer until light and fluffy. Sift together the flour, baking powder, baking soda, cinnamon and salt. Stir into the pumpkin mixture until thoroughly combined.

Spread the batter evenly into an ungreased 9 x 13 glass pan. Bake for 25 to 30 minutes in preheated oven check, (may need a few more minutes). Cool before frosting.

To make the frosting, cream together the cream cheese and butter. Stir in vanilla. Add confectioner's sugar a little at a time, beating until mixture is smooth. Spread evenly on top of the cooled bars. Cut into squares.

Pg. 33 Is a recipe for Frozen Corn really necessary. Aren't instructions built into the title?

Dill Pickles

In quart jars, put - - -

1	Bay leaf
3-5	Peppercorns
1 clove	Garlic
1 fresh	Dill head

Fill jars with pickling cucumbers - sliced.
Repeat above seasoning ingredients.

Fill jars with boiling water (put knife in jar
before putting in water).

ADD:
2 T Salt
2 T Vinegar
1 t Sugar



Kathy & Lynn

Frozen Corn

35 ears	Fresh corn (sounds like a lot, but you can half the recipe)
1 pt	Half n half
1 lb	Butter

Cut the corn off the cob. Put in a roasting pan and add 1 pint of half n half and 1 pound of butter.
Bake uncovered at 300 degrees for 1 hour; stir 2 to 3 times. Cool as quickly as possible, and then
put in containers and freeze. Delicious!!!

Note: compliments of Myleen Smith, a good friend from Harrisville, MI.



Larry, Lynn

Pg. 55 Play dough and an ornament recipe... I think this is a liberal use of the word cookbook. I would love to know which one of my relatives is eating either one of these. It could be my Uncle Kevin, I often wonder about him.

Play Dough

1/2 c	Salt (a little less)
2 c	Flour
4 T	Oil
3/4 c	Warm water
	Few drops of food coloring if desired

Combine salt and flour; mix. Add coloring (if using coloring) to warm water. Add oil to water and blend into flour mixture. Mix well and knead. Note: If doubling recipe, make 2 separate batches. If you have any compliments or problems with this recipe, call Maribeth.

Roasted Pumpkin Seeds

1 T	Butter for each cup of seeds
	Pumpkin seeds
	Salt

Wash the pumpkin seeds and let them dry. Heat oven to 200 degrees. Melt the butter in saucepan, add seeds and mix. Spread seeds on cookie sheet. Sprinkle with salt. Bake until crisp and slightly brown.

Salt Dough Ornaments

4 c	Flour
1 c	Salt
1 1/2 c	Water

Combine ingredients and knead dough for 15 to 20 minutes. Roll dough out and use cookie cutters for different shapes, or use dough to make a child's hand or footprint. Remember to put a small hole at the top of the ornament for a hook. You can use a toothpick.

Quaker oat cookies are in the family cookbook! This recipe was copied off the side of the Quaker oats can... For Shame!

Prize Winning Sugar Cookies

1/2 lb	Butter
2 1/2 cups	Flour
2 t	Baking powder
1 cup	Sugar
1/2 t	Vanilla
1 t	Almond extract
1 small	Egg
1 T	Cream
1/4 t	Salt

Mix all ingredients together by hand (dough will be very soft). Roll out small amounts into balls about one inch across. Roll each ball in more sugar. Place balls of dough on cookie sheet and flatter each ball with the bottom of a drinking glass dipped in sugar.

Bake 5 minutes at 450 degrees. Bake until just done, but not browned. Cool on wire rack.

Quaker Oats Famous Oatmeal Cookies

3/4 c	Brown sugar, firmly packed
3/4 c	Butter flavored Crisco <u>or</u> butter
1/2 c	Granulated sugar
1	Egg
1/4 c	Water
1 t	Vanilla
3 c	Quaker Oats, uncooked
1 c	Flour
1 t	Salt (optional)
1/2 t	Baking soda

Heat oven to 375 degrees. In a large bowl, beat brown sugar, shortening and granulated sugar on medium speed of electric mixer until creamy. Add egg, water and vanilla; beat well. Add combined oats, flour, salt and baking soda; mix well.

Drop by teaspoonfuls onto ungreased cookie sheet (or onto parchment paper on a baking sheet). Bake 9 to 11 minutes or until edges are golden brown. Remove to wire rack. Cool completely. Variation: add 1 cup of raisins, chopped nuts, chocolate chips or coconut. Yields: 5 dozen. If you have any compliments or problems with this recipe, call Kelly.