

The Appoggiatura

All the Chorale News that will fit

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Let's make a holiday cookbook

We have over 100 members in the Chorale including active and those on leave. I guess we are all "on leave" at the moment. The thought crossed my mind that if most of us submitted one or two of our favorite recipes we could have quite a collection. So I hereby invite you to submit something you think might be very appealing for the **holiday season**. If this is successful we will have a summer edition as well. This is for men, too.

Suggestions:

1. It should be easy
2. It should have a limited number of ingredients (not counting herbs, spices, salt, pepper, etc.)
3. The procedure should be easy enough that a novice cook can make it.
4. It can be anything - appetizer, side dish, entree, desert, drink, etc.
5. It should be such a favorite you can make it without looking at a recipe. (just a suggestion)
6. You can forget all of the above suggestions and do whatever you want...just do something.
7. Submissions must reach me by midnight November 30. Just put the recipe in an email and send it to johndrotleff@gmail.com....if you want to be really creative, you can attach a photo or if you want to be really, really creative you can make a video of you making it and I will put it in a YouTube link...I'll put this together and send a digital copy to everyone...you can also share it with friends.

Example:

John's crabmeat appetizer (I've made this for more than 50 years and it's so easy even I can do it). 1) Combine a 4.25 oz can of crab meat (like Bumblebee) and about 3 to 4 oz of Philadelphia cream cheese...2) mix well and put in fridge - 3) when you want to serve it you dump chili sauce (like Heinz) over it (just cover the mound of crab and cheese) and serve with crackers...it is so simple yet people really love this....you might have to add more chili sauce as people eat this...

OK folks, it's up to you. The sooner you send me recipes the easier it will be for me to put this together, so do it now!! - jd