

**The**  
**MICHIGAN**  
**MUNCHIE**  
**MAFIA**  
**COOKBOOK**



**Edited by Tara Edwards  
& Ruth Simmons**

The WHAT?

We have been cleaning house. Not the dust the shelves, and give the carpet a quick vacuum, but delve into every nook and corner with a whip and chair type cleaning.

--CLEANING--

You get the idea.

Well in going through the Kitchen cook book shelf, my Dear Wife Susan comes across the **Michigan Munchie Mafia Cookbook**, dated 1984. We are talking local fan Paleolithic here. As a spot of humor I posted the cover where it could be seen, and offered to PDF the thing if Tara and Ruth were good with that. Well, at least Tara has reported in and SHE wants a copy too.

Be careful what you offer people. You too could spend the day slaving over a hot scanner.

So, offer made here it is, in spiffy modern PDF format. Why? Frankly less work than typing the whole thing back in.

If it looks a little rough it is because I had to scan it in 2 bit. Tara and Ruth used a funky peach colored paper, and it was the easiest way to get rid of the color. Second, it was done on one of those typewriter thingys we used back in the day. (Why? Because we're OLD.) Third, the original format was half this size. PDF didn't like half sized format, at least not Adobe Distiller. If anyone knows the right setting to get digest sized output, let me know.

Enjoy this blast from the fannish past.

Garry Stahl

Scanned, image massaged, collated and postscript file created on the Amiga 4000 computer. Almost as old as this book.

The Michigan Munchie  
Mafia Cookbook

Compiled by Tara Edwards and Ruth Simmons.

Our grateful thanks to our contributors, Glenda Andre, Tom Barber, Marg Baskin, Ruth Edwards, Joanne Hall, Terry Harris, Connie Juntunen, Laurie Mann, Chip and Janice Morningstar, and Denise Stahl.

Our very, VERY grateful thanks to the artists who did the beautiful artwork for us, frequently on a moment's notice. They are Randy Asplund, Tom Barber, Amy Owsley, and Melody Wade.

All proceeds from this cookbook go to the Southern Michigan Organization of Fans, a group of fans drawn from many clubs throughout the mid-western area and Canada. The aim of SMOOFF is to promote better understanding, cooperation, and friendship among fans of all persuasions and affiliations.

Membership in SMOOFF is \$5 a quarter or \$20 a year. This confers voting status and entitles you to receive minutes of the meetings. Come to our parties at cons and meet our people. We're fun, and we'll keep you well fed. Usually.

All spelling errors contained herein are the property of Tara Edwards and are not to be blamed on anyone but her, as she has been working on her round-kicks and is more than able to defend herself.

Illos: Cover, Randy; pg.2, Randy; pg.3, Tom; pg.4, Amy; pg.5, Amy; pg.8, Tom; pg.9, Melody; pg.10, Amy; pg.12, Tom.

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MICHIGAN MULLIGAN from Tom Barber.

How do you compete with Texas chili? You don't; most fans will happily eat both/either/anything. But we had a lot of fun serving it up at SMOOFF parties, and lots of people told us it helped prevent morning-after hang-overs. Tom claims no miracle properties, but he can live off a pot of this stuff for a week at a time.

2 lbs. lean beef-fat removed.  
4 medium onions, chopped  
1 T. garlic powder                    1 t. pepper  
1 t. thyme                                1 bay leaf  
1-2 bottles dark beer or porter  
1 t. basil                                 7 stalks celery, sliced  
1 lb. carrots, sliced                 6 med. potatoes, diced

Cut the meat into 1" chucks and sear in the largest pot you have. Add the onions, garlic, pepper, and thyme, and let meld together. Add the beer, then refill the bottles with water and add that. Add the bay leaf and basil. Add the celery and carrots and let cook half an hour. Add the potatoes and let cook another half hour. You shouldn't let this do more than ubble gently, or it will catch on the bottom. You can thicken it with a little corn starch in water, if you aren't a purist about such things. Otherwise, just let it cook down. It's better the next day. Makes roughly 1 gallon. Feel free to add more water as you need as it cooks.



NEW ENGLAND CORN CHOWDER from Ruth Edwards.

This is a great chowder to feed to ungrateful children who don't like clams, which is why my mom came up with it. It's good the same day it's made, and even better the next.

4-5 slices bacon, diced  
4-5 medium onions, chopped  
2 cans whole kernel corn  
1 can cream style corn  
1 can evaporated milk  
2-3 C. whole milk

Saute the bacon, then the onions in a big, heavy pot, then add the cans of corn and evaporated milk. Simmer awhile, then add the whole milk and salt to taste. Simmer, but **DON'T LET BOIL!** Do not add potatoes, parsley, or other herbs, or my mother will hunt you down and beat you to death with a quahog.



ZUCCHINI BREAD from Tara Edwards.

Please, please DON'T peel the zucchini!! I gave this recipe to some friends who made it and then accused me of leaving something out. It turned out they had peeled the zucchini. Aside from removing the color, flavor, vitamins, and fiber, this makes no difference at all.

1 C. salad oil	2 C. sugar
3 eggs, slightly beaten	2 C. grated zucchini
2 t. vanilla	3 C. flour
1 t. soda	1/4 t. baking powder
1 t. salt	3 t. cinnamon
1 C. chopped walnuts or pecans.	

Combine oil, eggs, sugar, zucchini and vanilla. Blend well. Stir in dry ingredients. DO NOT BEAT! Stir in nuts. Spoon batter into two well greased loaf pans. Bake at 325 deg. for 1 1/2 hours.

BOURBON BREAD from Janice Morningstar

1 egg	1/4 C. oil
1/2 C. bourbon	1 C. sour cream
1 C. sugar	1/2 t. baking soda
2 1/2 t. baking powder	1/2 t. salt (op.)
1 1/2 t. mace or nutmeg	2 C. flour
1 C. chopped nuts (op.)	

Beat egg well, and mix in sour cream, oil, and bourbon. Add dry ingredients, mixing well after each addition. Pour batter into greased and floured loaf pan. Bake at 350 deg. for 1 hour, or until bread tests done.



SEVEN LAYER SALAD from Denice Stahl

1/2 head lettuce, chopped  
1 C. celery or carrots, chopped  
1 red onion, in rings  
1 can water chestnuts, drained  
1 pkg. frozen peas  
Miracle Whip or mayonaise, aprox. 3 globs  
2 C. grated cheddar cheese  
Refrigerate all ingredients over night. The next day you fix:  
4 chopped hard-boiled eggs  
4 slices crumbled bacon  
2 tomatoes, chopped

Layer all ingredients in the order given, lettuce on the bottom, then working up. DO NOT toss or mix together. Looks prettiest when served in a glass bowl.

Connie's Mayonaise from Elessar's friend.

If you are tired of paying an arm and a leg for store-bought mayo, this is a great recipe. It takes 5 minutes, start to finish, and makes roughly 1 1/2 cups. You need a food processor or blender with a removable top insert.

1 egg  
1 T. vinegar  
1/2 t. salt  
1/4 t. pepper  
1 1/2 C. oil

Mix the first four ingredients together for 2-3 seconds. Then, with the processor running, slowly dribble in the oil. A thin stream is best. This can be varied by using olive oil, or changing the spices. I like 1/4 t. paprika, Elessar like to add dill weed. Experiment. This will set up a bit in the refrig. Don't panic; just stir it up and it's creamy again. I've never figured the exact cost, but it has to be cheaper than Kraft:



TACO SALAD from Joanne Hall.

Joanne says this is one of her favorite recipes, and will serve 2 or 4 people.

1/2 lb. ground beef                      1/2 t. seasoned salt  
1/2 t. ground cumin                      1 t. chili powder  
2 T. taco sauce                              dash garlic powder  
1/2 C. chopped onion  
1/2 med. head lettuce, shredded  
1 medium avocado, chopped (op.)  
1/2 of 8 oz. bag tortilla chips, broken to bits  
1 C. shredded cheddar cheese  
sour cream (optional)  
taco sauce

Brown the meat with salt, cumin, chili powder, garlic powder, and onion. When cooked, add taco sauce, then drain fat.

Layer meat mixture and remaining ingredients on serving plates. Serve immediately with taco sauce and/or sour cream.

SLOPPY JOES from Ruth Simmons.

Piccallilli is one of those odd things you find in fancy food shops and party stores and go "what in the hell...?" It's common in England, and quite good, depending on who's making it. But if you're not up to tracking some down, use hamburger relish.

1 lb. ground beef                      1 C. chopped onion  
1 C. green pepper, chopped  
1/2 C. piccallilli                      1 C. catsup

Brown meat in a little fat. Drain, then add onions, green pepper, piccallilli, and catsup. Season to taste with pepper or seasoned salt, or whatever. Simmer for 20 minutes.

LASAGNA from Chip Morningstar.

The story goes that Janice left Chip to make dinner one day, and, not knowing the difference, he added a whole bulb of garlic, thinking that was a clove. They liked the results so well, they've made it that way ever since.

Meat Sauce:

3 lbs. ground chuck	1 t. oregano
1 <u>bulb</u> garlic, minced	1 1/2 t. salt
1+ t. Italian spice	2-15 oz or 1-29 oz. can
2-6 oz. cans tomato	tomato sauce.
paste.	

Brown meat slowly, draining off fat as you go. When it is greaseless, add other ingredients. Simmer 1/2 hour uncovered. Cook 8 oz. lasagna noodles as directed on package.

Cheese filling:

1 lb. carton ricotta cheese	
1/2 C. grated parmesan or romano cheese	
2 T. parsley flakes	2 beaten eggs
1/2 t. salt	1/4 t. pepper

Mix. Slice 1 lb. mozzarella very thin, or grate. Put half of the noodles in 13"x9"x2" pan. Spread with 1/2 of the cheese filling. Cover with 1/2 of the mozzarella and 1/2 of the meat sauce. Repeat layers. Bake at 375 deg. for 30 minutes. Let stand 10 minutes before cutting. This is so the filling can set slightly and you stand less chance of unexpectedly getting a boiling-hot lapful.

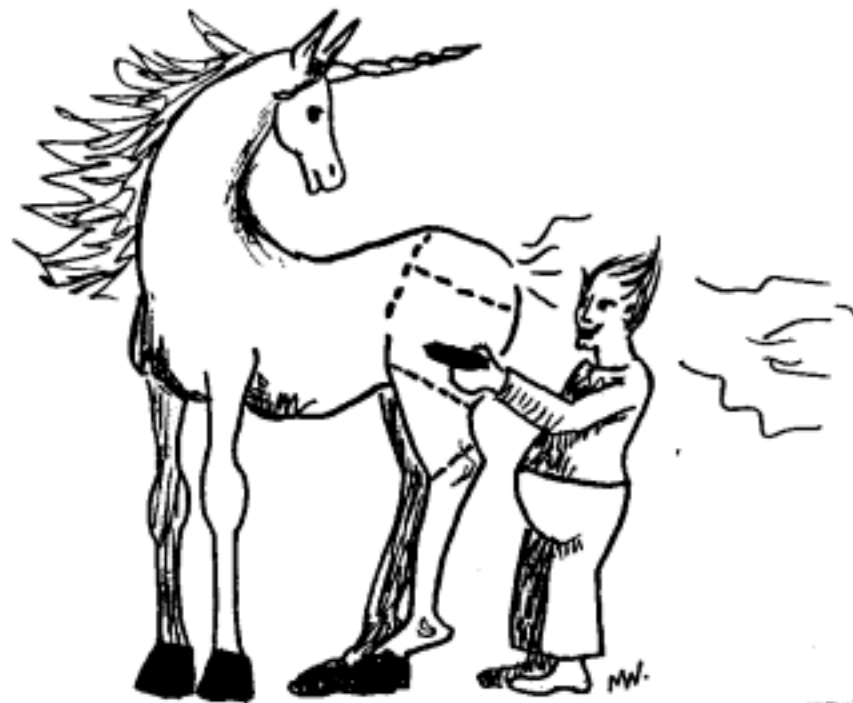


PEANUT BUTTER PORK CHOPS from Tara Edwards.

Now, don't look at me that way! These are very good. They have a nice sutle flavor that is somewhat Indonesian, and the pork comes out very tender.

4 pork chops	1 med. onion
1/4 C. peanut butter	1/2 of 10 oz. can of
1/2 C milk	mushroom soup
1 t. worcestershire sauce	
1 t. salt	1/4 t. pepper

Brown the chops quickly on both sides in a small amount of fat. Drain off the fat. Slice the onion into 4 good-sized slices. Top each chop with an onion slice. Mix peanut better with the remaining ingredients and pour over the chops. Cover and cook over very low heat for 45 minutes or until tender. Personaly, I like to bone the chops first; it saves having to extract them while you're eatting and they are all covered with sauce. This can be served over rice or noodles.

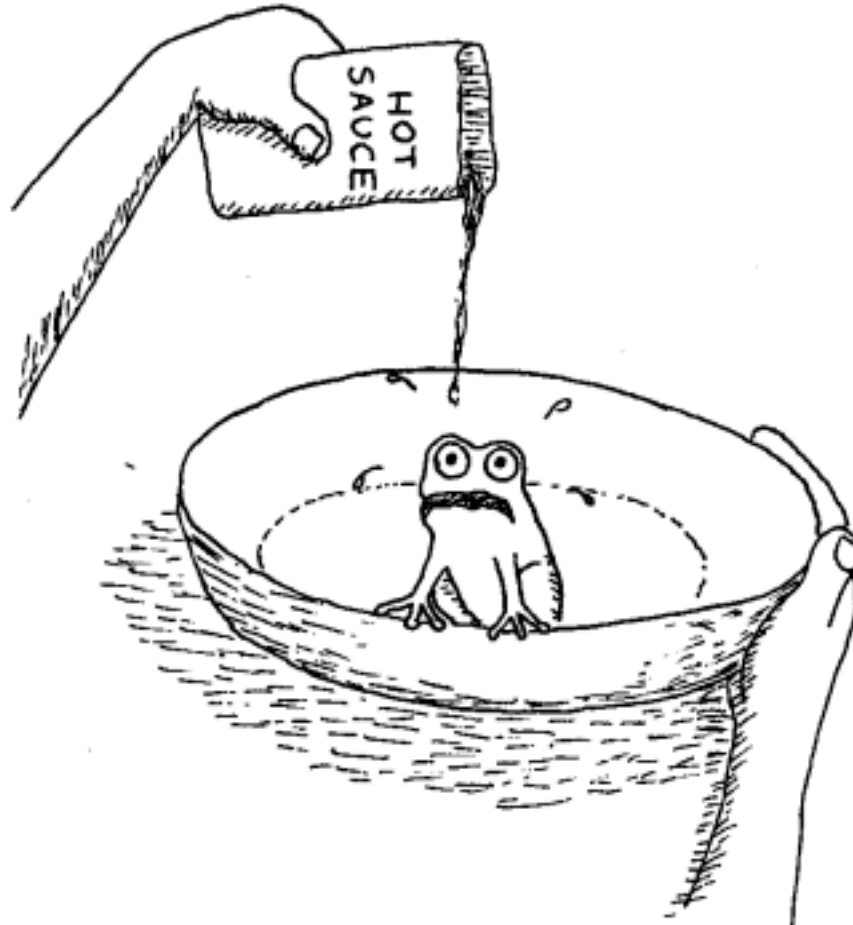


NEW ENGLAND CHICKEN PIE from Laurie Mann.

This serves 4 or 8 people.

3-4 lbs. chicken	4 chicken boullion cubes
milk (about 1/2 C.)	flour (about 1/4 C.)
paprika, garlic powder	4 carrots
4 celery stalks	1 large onion
1/2 of 10 oz. pkg. frozen peas	
1/2 of 10 oz. pkg. frozen corn	

Put chicken parts in a large pot. Boil until cooked; about 1 hour. Remove chicken, reserve about 1 quart of the stock. Add the boullion cubes to the stock. Add about 1/2 C. milk and 1/4 C. flour so the chicken sauce is slightly thickened. Remove chicken from the bones, cut into bite-size pieces and add to the sauce. Chop veggies, add to the sauce, and cook for an hour. Serve over biscuits, mashed potatoes, or rice.



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FUDGE BROWNIES from Terry Harris.

These are particularly good and rich. Unfortunately they are full of calories and antigens. If a large enough saucepan is used, there isn't much clean-up as all you dirty is one pan, whatever you use to mix with, and the baking pan.

2 sticks butter  
4 squares unsweetened chocolate  
2 C. sugar  
4 eggs  
1 1/2 C. unsifted flour  
1/2 t. salt  
1 1/2 t. vanilla  
roughly 1 C. coarsely chopped walnuts or pecans

Preheat oven to 375 deg. In heavy pan large enough to hold all ingredients, melt butter and chocolate over very low heat. When melted, turn off heat and add remaining ingredients in order listed, mixing well after each addition. Pour batter into well buttered 9"x9"x2" pan (12"x8" works too). Bake 40 minutes until brownies begin to pull away from the sides. Cool and cut.

SEDUCTION COOKIES from Glenda Andre.

You eat one and say "eyah..." You eat the second and say "well..." and by that point you realize you're on your sixth.

2 C. sugar  
1/2 C. milk  
1-2 t. vanilla  
3 C. quick rolled oats  
1/2 C. butter or Marg.  
1/2 C. cocoa  
1/2 C. peanut butter

In a large saucepan, bring to a boil. Boil for 2 minutes. Immediately add the vanilla, peanut butter, and rolled oats. Drop by spoonfuls on waxed paper or plastic wrap. You can vary this by eliminating the cocoa and upping the peanut butter to a full cup.

AMARETTO CHEESECAKE from Marg Baskin.

This sounds sufficiently delicious to make me wish I wasn't allergic to alcohol.

Crust:

1 1/4 C. chocolate wafer crumbs, or 1 C. graham cracker crumbs and 1/4 C. cocoa.

2T. sugar

1/4 C. melter butter

Filling:

1 lb. cream cheese

1/2 C. sugar

2 Large eggs

6 oz. semi-sweet

1/2 t. almond flavoring

chocolate, melted.

1 t. vanilla

1/3 C. amaretto

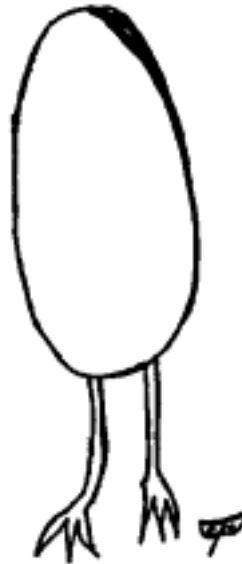
2/3 C. sour cream

Combine crumbs, sugar and melted butter. Press into bottom and sides of a 7-8" springform pan. Chill.

Beat cream cheese well until smooth. Beat in sugar gradually. Beat in eggs one at a time, at low speed. Add cooled chocolate, flavorings, amaretto, and sour cream. Beat at low speed until blended. Pour into pan.

Bake at 300 deg. for 1 hour. Turn off the heat and leave cake in the oven 1 hour longer.

Cool in the pan at room temperature, then chill at least 24 hours.



Bon appetite