

# COOKING WITH CHERYL

By Cheryl Radkiewicz

It wasn't that long ago that the age of newlyweds ranged from late teens to early twenties. Not so today. However, at any age, the main focus is on learning to adjust to each others likes and dislikes. Whether it be experiencing favorite television shows, a preference for a particular brand of paper towels, running the vacuum at certain times of the day, picking out patterns for your tableware and dishes, or cooking meals that both of you will enjoy, remember that most things in life aren't worth arguing over and flexibility is an important key to any marriage.

With these thoughts in mind, I've picked three recipes from my private collection that are sure to please anyone at any age.

The first is our favorite breakfast, suitable for a Sunday morning or for entertaining at brunch. I usually "throw it together" the evening before and pop it in the oven in the morning.

## CREME BRULEE FRENCH TOAST

1 1/2 sticks butter  
1 cup packed brown sugar  
3 Tblsp. maple syrup  
1/2 tsp. rum  
1 country-style bread, challah or brioche  
6 eggs  
1 3/4 cups Half and Half  
1 tsp. vanilla extract  
1/4 tsp. salt  
Powdered sugar  
Cinnamon, to taste (optional)

Butter a 13x9x2" baking dish. In a small saucepan over low heat, melt butter with sugar, maple syrup and rum. Pour mixture into dish. Cut 6- 1 1/2" thick slices from the center of the bread. Arrange bread in one layer in the baking dish squeezing them slightly so they fit. In a bowl, whisk eggs, half and half, vanilla and salt. Pour mixture evenly over bread. Cover with plastic wrap and chill at least 8 hours and up to one day. When ready to cook, remove dish from refrigerator and let it come to room temperature, about 30 minutes. Bake, uncovered, about 30-45 minutes or until puffed and golden brown in a 350 degree preheated oven. Sprinkle with powdered sugar and serve immediately with warm maple syrup.

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The next dish is a family favorite, can be served either for lunch or dinner with a salad, and is quite inexpensive.

### **JAMESETTI**

**1 1/2 lbs. ground beef**  
**1/2 lb. ground pork**  
**1 tsp. chili powder**  
**1-29 to 32 oz. can whole peeled tomatoes with juice**  
**2 cloves garlic, crushed**  
**2 large onions, sliced thinly**  
**1-10 oz. pkg. wide egg noodles, cooked (or No Yolks)**  
**1-8 to 10 oz. pkg. sharp Cheddar cheese, grated**  
**1 tsp. Worcestershire sauce**  
**2 tsp. horseradish**  
**1 Tbsp. vinegar**

Brown beef and pork in large frying pan over low heat. Pour off grease. Add rest of ingredients and mix well. Place in 3 quart greased (or sprayed) casserole and bake, covered, in 350 degree oven for 1 hour. Note: At times I have used all ground beef or a meatloaf mix which includes ground beef, pork and veal.

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Vanilla ice cream should be a staple in everyone's freezer as it is so versatile. It's great on cake, pie, brownies, just by itself in a fancy goblet, or with this fabulous sauce. This will impress any husband, wife or dinner guest.

### **BRANDY WALNUT SAUCE**

**2 cups light brown sugar, packed**  
**1/4 cup brandy**  
**1 cup walnut halves (can also use pecans if you prefer)**

In a medium saucepan, combine brown sugar with 1 cup water. Cook, stirring occasionally, over medium heat 15-20 minutes. Add the brandy and walnut or pecan halves. Let cool.

To store: Turn into glass jar or plastic refrigerator container. Store, tightly covered, in refrigerator for several weeks. Sauce improves in flavor as it mellows. To serve, heat and pour over ice cream.