



HAPPY NEW YEAR 2015!

I wish you all a new year filled with good health, good finances, good humor and a voracious appetite for new cooking adventures!



"Hope smiles from the threshold of the year to come,
Whispering 'it will be happier'..."

— [Alfred, Lord Tennyson](#)

I know you have all been waiting with baited breath for this year's theme, so here it is..... (wait for it).....



We will be exploring food that is brought to mind by some of the greatest films of all time as well as films that wouldn't be caught dead on an Oscar red carpet, but that are amusing or otherwise meaningful to me. And since I am DEBBIE (of Dishin' with Debbie fame- you see how this works...?), I get to pick. MWAHAHA....

And since I am just now getting around to choosing the theme, you get a pass on not sending me any recipes. HOWEVER, I respectfully request that you survey your recipe rolodexes and queue up some tasty recipes to be featured in future episodes of DWD.

Now for the movies- there are SO many great movies and it is difficult to pick just 11 for the honor of DWD's BEST MOVIES OF ALL TIME, but here goes:

February must be a love story, of course, so we're going to start out our DWD year with a bang (and maybe a sob) with one that is soaring in scope with beautiful scenery and lovely, memorable music... **Dr Zhivago**. This epic film is based on the novel written by Boris Pasternak and is set in Russia. Who can forget the soulful Omar Sharif as Yuri or the beautiful and tragic Julie Christie as Lara? The theme from this movie- Lara's Theme- gives me goose bumps every time I hear it! I'll expect to see lots of Russian recipes for this one!



And then for the rest of the year...

- March- **Gone with the Wind** (I know we did this one last year, but I have to go with it again because it was not only a great book, but a spectacular movie. Besides, I love Southern cuisine)
- April- **Monty Python's The Holy Grail** (OK- so this isn't an Oscar contender, by any stretch of the imagination, but it made me laugh and laugh and laugh! Be thankful I didn't pick **Rocky Horror Picture Show!**)
- May- **Amadeus**
- June- **Moonstruck**
- July- **True Grit** (either the original with John Wayne or the remake with Jeff Bridges- they were both great).
- August- **Forest Gump**
- September -**The Green Mile**
- October - **The Exorcist**
- November - **The Pianist**
- December - **A Christmas Story**

And just because I know you all miss DWD recipes here's my grandmother's recipe for a delicious thick and cakey cookie.. Yummy!

Sugar Cakes

Ingredients:

- 6 1/2 cups all-purpose flour, sift before measuring
- 2 teaspoons baking soda
- 2 teaspoons cream of tartar
- 1 teaspoon salt
- 1 cup butter, room temperature
- 2 cups granulated sugar
- 3 eggs, room temperature
- 3 teaspoons REAL vanilla
- 1 cup sour cream
- Large crystal sugar (for sprinkling on top of cookies. I use Sugar in the Raw) *(Editor's note: other garnishes such as chocolate chips, sprinkles and buttercream frosting can be used, but trust me, these cookies are just fine all on their own!)*



Directions:

- 1.) Into a bowl, sift together the sifted flour, baking soda, and salt. *(Editor's note: Normally I wouldn't engage in all of the fussiness of sifting and resifting, but it does result in a lighter cookie.)*
- 2.) In a mixing bowl, cream butter, sugar, eggs and vanilla with an electric mixer.
- 3.) Beat for two minutes.
- 4.) Add sour cream and half of the sifted dry ingredients.
- 5.) Beat for one minute.
- 6.) Stir in remaining dry ingredients with a wooden spoon.
- 7.) Drop by tablespoonfuls onto baking sheet.
- 8.) Sprinkle with sugar.
- 9.) Bake at 350° for 8 to 10 minutes until just starting to lightly brown.



Enjoy!

Send me those recipes as soon as you can! I will be forever grateful to you to not have to come up with them all on my own. Please send recipes to

dereihart@pa.gov. Hurry up and do it now so you



! -Debbie

UNTIL NEXT MONTH- KEEP ON DISHIN'!

