

# Neugeberry Cookbook



*Recipes enjoyed and collected by  
Neugebauer Friends and Family*



*The Nengebauer Family  
Wishes you Peace and Joy*



*Matt, Roger, Blake, Alison, Aaron  
Amy, Radha, Riddhi, Adam  
Zachary, Bonnie, Schon, Caroline, Jonah*

# Italian Appetizer

Ron and Sarah and the entire D'Uva family love to cook, so we are gifted with another yummy recipe, Italian style.

*3 packages of crescent rolls*

*1 pound ham*

*1/2 pound salami, cooked*

*1/2 pound mortadella*

*1/2 pound provolone*

*1 jar of roasted peppers*

*8 eggs*

*1 cup milk*

Take 1-1/2 packages of crescent rolls and lay on bottom of a 9" x 13" pan. Layer ham, salami, mortadella, provolone and roasted peppers. Repeat this layering until all ham and peppers gone. Top with rest of crescent rolls. Beat eggs with milk and pour over top. Bake for 45 to 60 minutes on 340°F.

# Ms Jewel's Sour Cream Pound Cake

In 2010 Exchange magazine partnered with Nature Explore, Lakeshore Learning Materials, and Community Playthings to do a center makeover with Jewel's Learning Center in Houston, Texas. We all fell in love with the children and staff and Charlotte Watts and her family, including, of course, Ms Jewel, matriarch, founder and baker. The children at Jewel's have home cooked food every day!

*1 cup butter, softened*  
*3 cups sugar*  
*6 large eggs, room temperature*  
*3 cups all-purpose flour*

*1/4 tsp. baking soda*  
*1/4 tsp. salt*  
*1 cup sour cream*  
*2 tsp. vanilla extract*  
*confectioners' sugar (optional)*

In a bowl cream butter and sugar until light and fluffy, about 5 to 7 minutes. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt; add to creamed mixture alternately with sour cream and vanilla. Beat on low just until blended. Pour into a greased and floured 10-inch fluted tube pan. Bake at 325°F for 75 to 90 minutes or until a toothpick comes out clean. Cool in pan 15 minutes before removing to a wire rack to cool completely. Sprinkle with confectioners' sugar if desired.

# Ratatouille

Jean Dugan: I don't know where this recipe came from, but it tastes like a summer garden.

*1 medium or 2 small eggplant, cut into 1/2-inch dice*  
*4 tbsp. olive oil, divided, plus more to taste*  
*2 medium onions, cut into 1/2-inch dice*  
*4 to 6 garlic cloves, chopped*  
*1/2 bunch basil, tied in a bouquet with kitchen twine*  
*6 basil leaves, chopped*  
*1 pinch dried chili flakes*  
*2 sweet peppers, cut into 1/2-inch dice*  
*2 to 3 medium summer squash or zucchini, cut into 1/2-inch dice*  
*3 medium ripe tomatoes, cut into 1/2-inch dice*  
*salt to taste*

Toss the eggplant cubes with a teaspoon or so of salt. Set the cubes in a colander to drain for about 20 minutes.

Heat 2 tablespoons of olive oil in a heavy-bottomed pot. Pat the eggplant dry, add to the pan and cook over medium heat, stirring frequently until golden. Add a bit more oil if the eggplant absorbs all the oil and sticks to the bottom of the pan. Remove the eggplant when done and set aside.

In the same pot, pour in 2 more tablespoons olive oil. Add onions and cook for about 7 minutes, or until soft and translucent. Add the garlic, basil bouquet, dried chili flakes and a bit more salt.

Cook for 2 or 3 minutes, then stir in peppers. Cook for a few more minutes, then stir in squash. Cook for a few more minutes, then stir in tomatoes.

Cook for 10 minutes longer, then stir in eggplant and cook for 10 to 15 minutes more, until all the vegetables are soft. Remove the bouquet of basil, pressing on it to extract all its flavors, and adjust the seasoning with salt.

Stir in the chopped basil leaves and more extra virgin olive oil, to taste. Serve warm or cold.



# THE Kale Salad

Adam and Riddhi: Our friend Sebastian made this recipe for us once and we were instantly hooked. It continues to be the only form of kale allowed in our household. If only we had this for our three years in Boston when kale was the only fresh vegetable available for 5 months out of the year!

## *Salad:*

*1 bunch kale (preferably Lacinato/Tuscan kale)  
1/4 cup breadcrumbs  
1/4 cup pecorino or parmesan cheese, grated  
1/2 cup pistachios, shelled*

## *Dressing:*

*1 clove garlic  
1 lemon, juiced  
2 to 3 tbsp. olive oil  
1/8 tsp. chili flakes  
salt and pepper, to taste*

Remove hard stems from kale. Rinse leaves in cold water and massage by hand (approximately 30 seconds) to reduce toughness of kale. Don't over-massage, as some crispness is still desired. Stack several kale leaves on top of one another and slice crosswise into thin ribbons. Dry kale with towels or salad spinner and then put into a bowl.

Crush and mince garlic and put in a small bowl. Add olive oil, lemon juice, chili flakes, salt and black pepper; whisk to combine.

Add breadcrumbs, cheese and pistachios to kale. Prior to serving, top with dressing and toss thoroughly.

(Source: Adapted from Six Seasons by Joshua McFadden)

# Tortelli Verdi

Amelia Gambetti often mentions how much her husband likes to cook, so I asked if Sergio would share a special recipe this year: “Hello, this is the recipe for Tortelli Verdi. It is not very simple, but you can try to do Tortelli. Hope you enjoy them.” - Sergio

Yield: Serves 6

*Stuffing:*

*800 grams chard*  
*800 grams spinach or 500 grams frozen spinach/chard*  
*3 to 4 tbsp. minced lard*  
*garlic*  
*parsley*  
*300 grams parmigiano reggiano*  
*300 grams ricotta*  
*grated nutmeg (optional)*

Remove the hard stems from chards (which you can boil separately). Wash the chard leaves several times in water, then pour into a large saucepan with a little water on the bottom and cook for about 15 minutes or until the leaves are soft. Repeat the process for the spinach and cook until leaves are soft.

NOTE: If you use frozen spinach, defrost spinach and continue the recipe.

When the chard and spinach are cooked, drain and place in a plate; take some of the chard and squeeze it well, put it on a cutting board and chop it. Do the same with spinach. Put the bacon in a large frying pan, add a mixture of parsley and garlic and finally the chopped vegetables and allow to flavor well. When the vegetables cool, place in a salad bowl and add the

grated parmigiano reggiano cheese, ricotta and, if you like, grated nutmeg and mix well with your hands so that the filling is amalgamated well.

*Pastry:*

*600 grams flour*

*6 eggs*

Knead the flour with the eggs until you get a smooth dough, wrap it in plastic film and let it rest for half an hour. Take the dough and roll a thin (but not too much) dough with a rolling pin or pasta machine. Roll out the dough on the cutting board but cover the part not being used so the dough doesn't dry out. With the help of a spoon and a knife, put the stuffing of vegetables on the part of the dough facing you and then fold the sheet on itself so the filling is completely covered. Crush gently so that the air comes out well; cut with a wheel. Take a tortello at a time and crush the edges well with your fingers so that they do not open during cooking. Sprinkle the paper trays with flour and then place the tortelli. Put a large saucepan full of water on the stove (add the salt according to your taste), then pour the tortellis gently one by one into the boiling pot. When they start to emerge, check the pasta to check the cooking. When they are cooked, drain with a pierced ladle and pour into a container or directly into the serving dishes, combining the seasoning, butter or meat sauce. Sprinkle with plenty of grated parmigiano reggiano.



# Arugula Pesto Sauce

Nancy Rosenow: This arugula pesto recipe can be made any season of the year and served in a number of ways. Arugula is your new favorite, budget-friendly pesto sauce!

Prep Time: 5 minutes

Yield: 4 servings

*4 cups loosely packed arugula  
1 cup walnuts  
1/2 cup parmesan cheese  
1/4 cup extra virgin olive oil  
2 cloves garlic, chopped  
2 tbsp. lemon juice (optional)  
1/4 tsp. kosher salt  
black pepper*

Place arugula, cheese, walnuts, olive oil, garlic, lemon, salt and pepper in a food processor fitted with the dough/chopping blade attachment.

Blend on high speed until thoroughly combined.

Drizzle in more olive oil (or water, if desired) until texture reaches favorite consistency.

Store in airtight container, refrigerate up to 5 days. I like to separate the full amount of pesto into smaller mason jars and store until needed. This keeps them fresher since they aren't constantly being opened and exposed to air.

(Source: Traci Antonovich)

## Patéis de Nata de Macau — Macau Po Egg Tart

This recipe originates in Coloane, these sweet and delicious pastries are famous throughout Macao and Portugal. In honor of the 2019 World Forum in Macao in April, we invited our Cannon Beach Supper Club to create a Macanese dinner. Every couple made a dish, with these egg tarts being the finale.

*3 tbsp. cornstarch*  
*1/2 vanilla bean*  
*1 cup white sugar*  
*1 cup milk*  
*6 egg yolks*  
*1 (17.5 oz.) package frozen puff pastry, thawed*

Preheat oven to 375°F. Lightly grease 12 muffin cups and line bottom and sides with puff pastry.

In a saucepan, combine milk, cornstarch, sugar and vanilla. Cook, stirring constantly, until mixture thickens. Place egg yolks in a medium bowl. Slowly whisk 1/2 cup of hot milk mixture into egg yolks. Gradually add egg yolk mixture back to remaining milk mixture, whisking constantly. Cook, stirring constantly, for 5 minutes, or until thickened. Remove vanilla bean.

Fill pastry-lined muffin cups with mixture and bake in preheated oven for 20 minutes, or until crust is golden brown and filling is lightly browned on top.

# Dennis' Caramel Pie

Amy: In the midst of the Washington National's World Series run, Matt and I tore ourselves away from doing the baby shark to go to a dinner with some of Matt's association friends. It may have been baseball euphoria that altered our taste buds but the pie that was served was delicious. Turns out it is easy to make too!

Yield: Serves 6

*1 8-inch baked pie shell*  
*1 (14 oz.) can sweetened condensed milk*  
*1/2 cup shelled toasted pinon nuts*  
*1 cup whipping cream*

NOTE: It is important to follow directions exactly.

Put the unopened can of condensed milk in a pot of water to cover the can. The water **MUST** cover the can at all times. Bring to boil.

Simmer gently for 1 hour and 20 minutes. (This may take longer in higher altitudes). Leave can in water to cool for at least 30 minutes. Then, very carefully, cover can with a damp clean cloth as you open it (otherwise the warm caramel can squirt out and possibly burn you). Spread caramel in pie shell and sprinkle with chopped nuts. Chill. Whip the cream and spread over pie. This makes a very sweet gooey pie.

(Source: The Best from New Mexico Kitchens from New Mexico Magazine)

# Vista Bonita Pasta Salad

Bruce made this delicious pasta salad for our visit in October. He made quite a lot of it, so we were never hungry! Bruce and Stoli took good care of us.

*1 box small shell pasta, cooked*  
*6 hard-boiled eggs, cut into quarters*  
*6 stalks celery hearts, skinned to get rid of bitter taste and chopped*  
*1 pint cherub tomatoes*  
*2 (12.5 oz.) cans chicken breast, drained*  
*3 cups Kraft mayonnaise*  
*6 scallions, finely diced*  
*4 tbsp. yellow mustard*  
*1/3 cup sweet pickle relish*  
*3 dashes Worcester sauce*  
*1 tbsp. celery seed*  
*2 tbsp. salt*  
*2 tbsp. ground pepper*  
*1 dash vinegar*  
*2 (0.4 oz) envelopes Hidden Valley Ranch Buttermilk Salad Dressing and Seasoning Dry Mix*

Prepare salad 24 hours in advance and store in refrigerator to allow flavors to develop.

Make sure pasta, celery, scallions and chicken are well drained so excess liquids do not prevent adhesion of ingredients.

Prepare dressing first and mix well. Then gently fold in pasta with batter scraper. Take care not to break the shells. Then carefully fold in chicken and eggs so they do not break into pieces. Sprinkle cherub tomatoes on top.

Cover with plastic wrap and refrigerate.

*1 medium cucumber, skinned*  
*1 head iceberg lettuce*  
*2 avocados*  
*crackers*

Remove pasta from refrigerator.

Peel off whole lettuce leaves from the head and stuff with pasta mixture.

Use a potato peeler to shave thin slices of cucumber and place over the top of each stuffed lettuce leaf.

Add slices of avocado and assorted crackers to each plate.

# Murray's Girlfriend's Cincinnati Chili

Blake: Cincinnati Chili has a surprising set of fall flavors (cinnamon and allspice) that warm your tummy.

Yield: Serves 6

## *Chili:*

*2 tbsp. butter*  
*2 pound hamburger beef*  
*6 bay leaves*  
*1 large onion, finely chopped*  
*6 medium garlic cloves, finely chopped*  
*1 tsp. cinnamon*  
*2 tsp. allspice*  
*4 tsp. cider vinegar*  
*1 tsp. dried pepper flakes*  
*2 tsp. salt*  
*2 tbsp. ground red chili (cayenne or milder)*  
*1 tsp. cumin*  
*1 tsp. oregano*  
*1 (6 oz.) can tomato paste*  
*6 cups water*  
*1 (16 oz.) can kidney beans, drained*

## *Toppings:*

*1/2 pound vermicelli*  
*1/2 cup sharp cheddar, grated*  
*1 small onion, finely chopped*  
*Avocado, sliced*  
*Crackers*

Heat butter in large heavy skillet over medium-high heat. Add the meat to the skillet. Break up any lumps with a fork and cook, stirring occasionally, until meat is evenly browned.

Stir in all the remaining ingredients up through the water.

Taste and adjust seasonings. If the flavor is too sweet, add a small amount of vinegar; if not spicy enough, add a small amount of ground chili.

Bring the mixture to a boil, then lower the heat and simmer, uncovered, for 2 to 4 hours. Add the kidney beans to the mixture 30 minutes before serving.

Place a small amount of the cooked vermicelli in individual bowls. Spoon on a generous amount of chili. Top with grated cheese and raw onion. Add slices of avocado and assorted crackers to each plate.

# Spanish Fish

Aaron and Radha: This recipe is good for warming up on a cold winter night. It's Spanish, it's got fish - what more is there to say?

*2 tbsp. olive oil*  
*1 red onion, finely chopped*  
*1 red capsicum, chopped into small pieces*  
*2 cloves garlic, finely chopped*  
*2 tsp. smoked paprika*  
*pinch of dried chili flakes*  
*125 grams chorizo, sliced*  
*1/4 cup white wine*  
*2 (400-gram) cans chopped tomatoes*  
*1 (400-gram) can cannellini beans, drained and rinsed*  
*1/4 cup chopped fresh parsley*  
*600 grams white fish fillets, chopped into 6 cm chunks*  
*1/4 cup fresh coriander leaves*  
*salt and pepper*

Heat the oil in a large frying pan and gently cook the onion, capsicum and garlic for about 10 minutes until the onion softens. Add the smoked paprika, chili and chorizo and cook a further few minutes. Increase the heat and pour in the white wine, allowing it to bubble and reduce before adding the tomatoes. Bring to the boil and then simmer for 15 minutes, season to taste with salt and pepper. Add the cannellini beans, parsley and fish. Simmer just until the fish is cooked through, stirring gently, taking care not to break up the fish pieces. Serve sprinkled with coriander leaves.

## M.-A.'s Rolls

With a discussion about next steps in our journeys in mind, M.-A. and I invited several early childhood leaders to a What's Next? dinner. M.-A. offered her home and suggested we cook together. What grand fun it was to enter her fabulous kitchen with ingredients, recipes, and projects organized around the room and begin making quiches, salads, breads, appetizers, and desserts. And then her grandson played the Irish fiddle. What an evening it was.

*4 cups flour*  
*3 eggs, beaten*  
*1 tsp. salt*  
*1/2 cup + 1 tsp. sugar*  
*1/4 cup warm water*  
*1 stick margarine*  
*1 cup milk*  
*1 package yeast*

Scald milk, margarine and salt. Cool.

Mix yeast, teaspoon of sugar, warm water and eggs.

Mix all ingredients together to form dough, but do not knead.

Cover and let rise until double.

Roll and shape. Rise again. (Can be kept in refrigerator for 5 days.)

Bake 450°F for 10 minutes.

# Almond Coffee Cake

When Roger and I were married, cousin Dar gifted me some of her most precious recipes. Among them, most prized as “a secret recipe from a famous baker”, was Almond Coffee Cake. Fifty years later Linda Mayer from Cannon Beach, big fan of Penzeys Spices, gave me a copy of their cookbook, which includes a recipe for Peterson Danish Puff (see [www.grandmothersbeyond.org](http://www.grandmothersbeyond.org) for the background story) that is almost identical to Dar’s.

## *Pastry:*

*1 cup sifted flour*  
*1/2 cup butter*  
*1 tbsp. (Dar) or 2 tbsp. (Peterson) water*

Cut flour and butter as for a pastry, then sprinkle water and mix with a fork. Chill for a few minutes. Divide in half and pat each half on ungreased cookie sheet, pressing to 1/4 inch thickness (12-inch by 3-inch strips).

## *Filling:*

*1/2 cup butter*  
*1 cup water*  
*1/2 to 1 tsp. pure almond extract (Dar used 1/2 tsp.)*  
*1 tsp. pure vanilla extract (optional)*  
*1 cup sifted flour*  
*3 eggs*

Preheat oven to 400°F.

For the filling, melt butter and water and bring to a rolling boil over medium heat. Add the extracts and remove from heat. Immediately stir in the flour, stirring/whisking vigorously until smooth and thick. Add the eggs one at a time and stir rapidly. Divide the mixture in half and spread evenly over each strip of

pastry on the baking sheet. Bake at 400°F for 45 minutes (don't peek).

Drizzle with powdered sugar frosting.

---

## Schon's Vanilla Steamer

My friend Sophia give me this idea and I changed it a little. If you don't have a vanilla extract you can just make it without, and it still is good. I usually have one after school or at night when I'm cozy.

Fill up a mug with milk most of the way.

Then add a small squirt of honey.

Then add a drop or two of vanilla extract.

Mix well, then microwave for one to two minutes.

Add a sprinkle of cinnamon.

Enjoy!

# Moroccan Honey Cake

For our Supper Club's Moroccan dinner, Leslie and Mike created a menu based on their travels. For dessert Marty Harris made this delicious cake.

*4-1/2 sticks butter*  
*2-1/2 cups sugar*  
*8 eggs*  
*3-1/4 cups all-purpose flour*  
*2 tbsp. baking powder*  
*1 cup almond flour*  
*1 tsp. salt*  
*1/2 cup buttermilk*  
*1 cup honey*  
*1 tsp. orange blossom water (optional)*  
*2 cups sliced almonds, toasted*

Preheat oven to 350°F. Butter a 10-inch springform pan. In a large mixing bowl, cream butter and sugar together until pale and light, about 7 minutes. Beat in eggs, one at a time, until thoroughly incorporated.

In a second mixing bowl, combine flour, baking powder, almond flour and salt.

Fold dry ingredients into butter mixture. Pour in buttermilk and gently mix until thoroughly incorporated.

Pour batter into pan and bake until cake springs back when pressed, 45 minutes (Marty says it may take longer). Remove from oven. While cake is still warm and in pan, poke with toothpick to make holes to absorb honey, then slowly drizzle with honey. Allow honey to soak into cake. If using orange blossom water, sprinkle it on now. Then sprinkle on almonds

and gently press them into place. Allow cake to cook in pan until ready to serve.

To serve, remove sides of springform pan but leave cake on pan base. Best served at room temperature or slightly warm.

(Source: Adapted from “Rustic” by Jorge Fernandez and Rich Wells by Aleksandra Crapanzano)



# Roasted Pumpkin Swiss Chard Lasagna with Béchamel Sauce

It was a whole family Neugebauer Christmas, so Linda and Bob hosted everyone in Cannon Beach. Lots of delicious food was shared, including this delicious lasagna that Linda created. Her big advantage is that the pumpkin and squash come from her own garden.

## *Filling:*

*2 to 3 pounds winter squash (e.g., sugar pie pumpkin, acorn squash, delicata), peeled and cut into bite sized cubes, about 4*

*cups*

*About 1 tbsp. fresh rosemary*

*About 1 tbsp. fresh oregano*

*About 1 tbsp. dried sage*

*olive oil*

*About 1 pound spinach (I used frozen kale, though chard or a mix of all three will work as well), washed*

*butter*

*nutmeg*

*salt and pepper*

Put squash into large mixing bowl and add olive oil, rosemary, oregano and sage so all squash is coated. Roast in oven at 400°F on parchment-covered cookie tray. Cook until squash is soft but not mushy (about 40 minutes or so). Toss and check frequently.

Steam the spinach for a few minutes and squeeze as much water as possible out of it. Chop it and return to a pan on low heat with a little butter, salt, pepper and a few gratings of nutmeg. Toss and heat for a few minutes to incorporate. Stir and mix. Drain if necessary.

*Tomato Sauce:*

*2 to 2-1/2 cups plain sauce (canned is fine)  
1/2 to 1 cup either chopped roasted bell peppers or sundried  
tomatoes packed in oil, drained and chopped*

Heat to blend flavors and/or reconstitute the dried tomatoes.

*Béchamel Sauce:*

*3-3/4 cups milk, heated just under boiling  
6 tbsp. butter  
4-1/2 tbsp. white flour  
1/4 to 1/2 tsp. salt  
grated nutmeg*

You can use your favorite recipe for béchamel sauce, but this is mine:

Put the milk on to heat. In another pan with a heavy bottom, melt butter on low. Gradually add flour to butter, stir constantly, and after it makes a paste turn off and let it rest 2 minutes. Return to heat on low, (or not, if you cannot control the blending) and very, very slowly add the milk a tiny bit at a time, stirring to prevent lumps. After all milk is incorporated, cook on low heat for about 15 minutes, adding the salt and a big pinch of nutmeg during last 10 minutes of cooking. If saving for more than 30 minutes or so, lay a film of plastic wrap on top and slightly push into very top of sauce to prevent a film from forming.

*Lasagna:*

*Lasagna sheets or strips enough for about 4 layers  
3 to 4 oz. parmesan cheese*

Butter the bottom of a lasagna pan slightly larger and deeper than a 9" x 13". Layer ingredients as follows: squash, tomato

sauce, pasta, béchamel sauce, spinach, parmesan cheese (about 1 oz.), pasta.

Repeat this sequence until you run out of ingredients (but save some béchamel for the very top!). The top layer should be pasta. Pour the remaining béchamel over the top. Sprinkle with parmesan.

Bake at 350°F for at least 40 minutes, until bubbly and hot! Wait at least 15 minutes before serving.

*“If you really want to make a friend,  
go to someone’s house  
and eat with him...  
the people who give you their food  
give you their heart.”*

*—Cesar Chavez*

*Neugeberry Publishing  
PO Box 244  
Cannon Beach, OR 97110*

Cover photo by Schon featuring Alison selecting a freshly baked  
scone to enjoy.

