



GREAT LAKES CRUISING CLUB



*Cooking and Cruising on the
Great Lakes*

Cooking and Cruising on the Great Lakes

**Have a recipe to add to our cookbook?
Please send it to:**

Mark Gagy, Port Captain

mcgagy@centurytel.net

**(If possible, please include where and when
you were cruising when you first prepared this
in your galley.)**

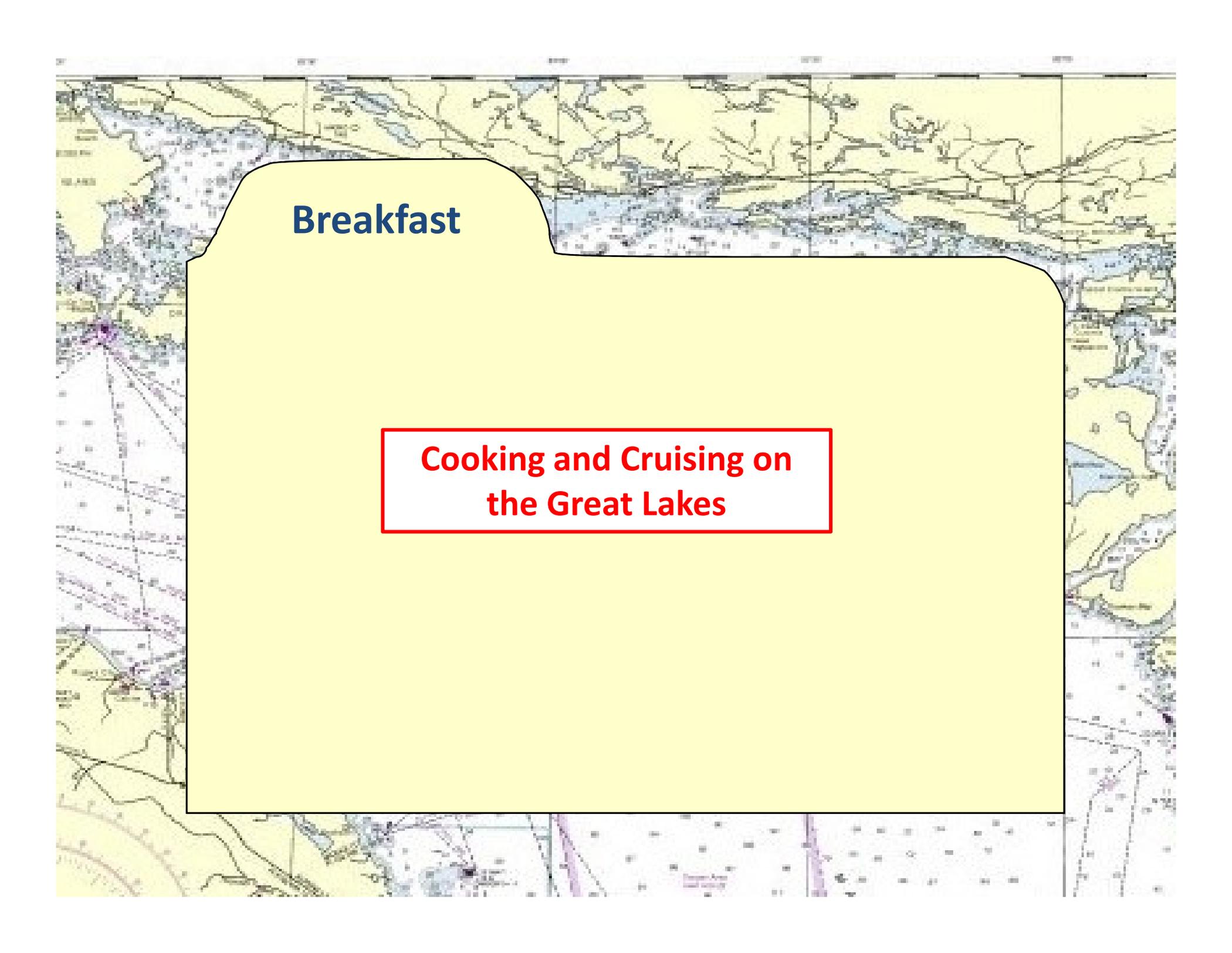
**Acknowledgements: Many thanks to Vice Commodore
Rich Barzyk and Allen Murphy for making the Cooking
and Cruising Webinar and Cookbook possible. And a
big thanks to Joann Mead for getting the Cookbook on
the GLCC website.**

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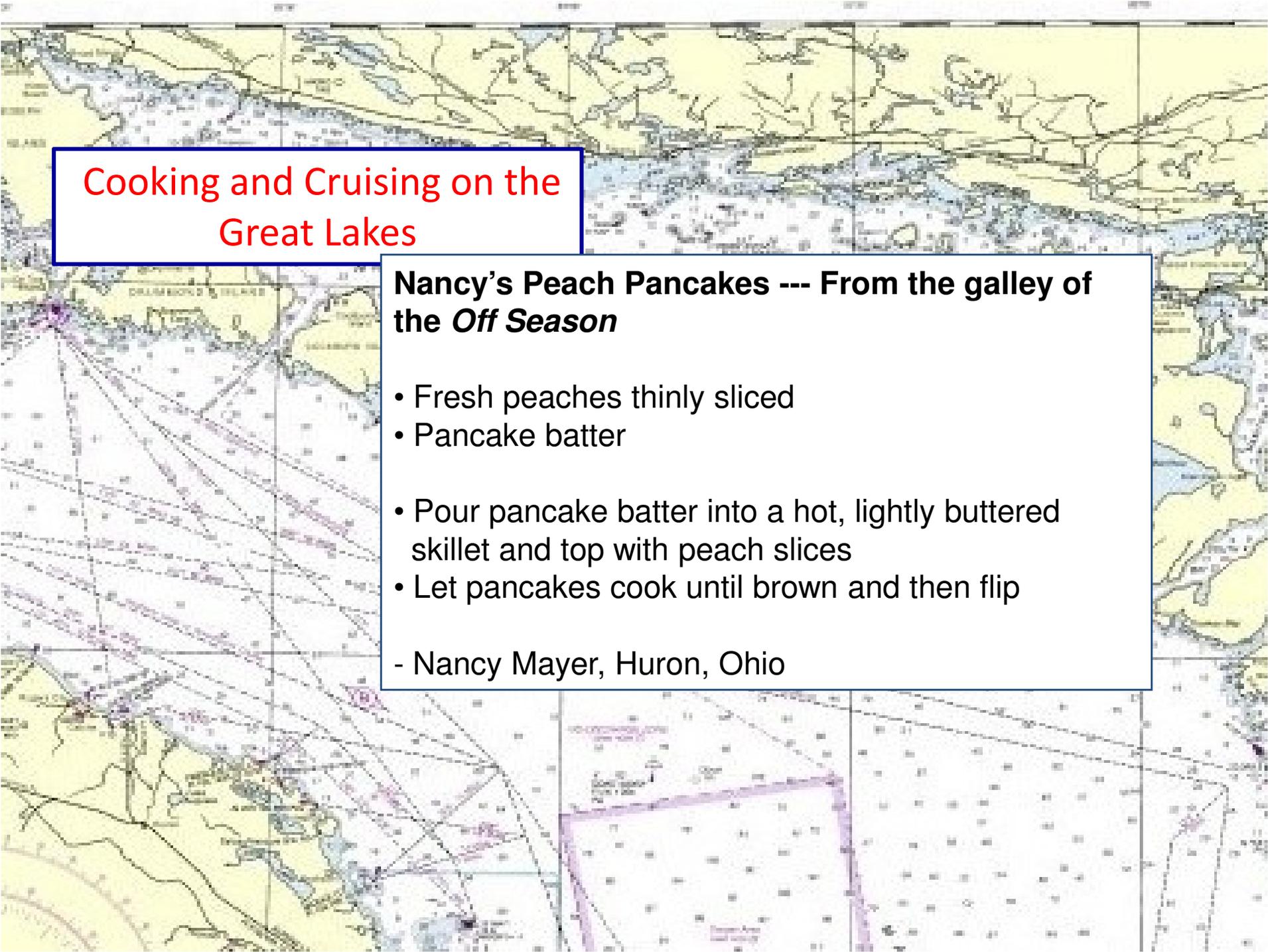
GREAT LAKES CRUISING CLUB



A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. A large yellow overlay with a black border is positioned over the chart. The word "Breakfast" is written in blue text in the upper left corner of the yellow area. In the center of the yellow area, there is a white rectangular box with a red border containing the text "Cooking and Cruising on the Great Lakes" in red.

Breakfast

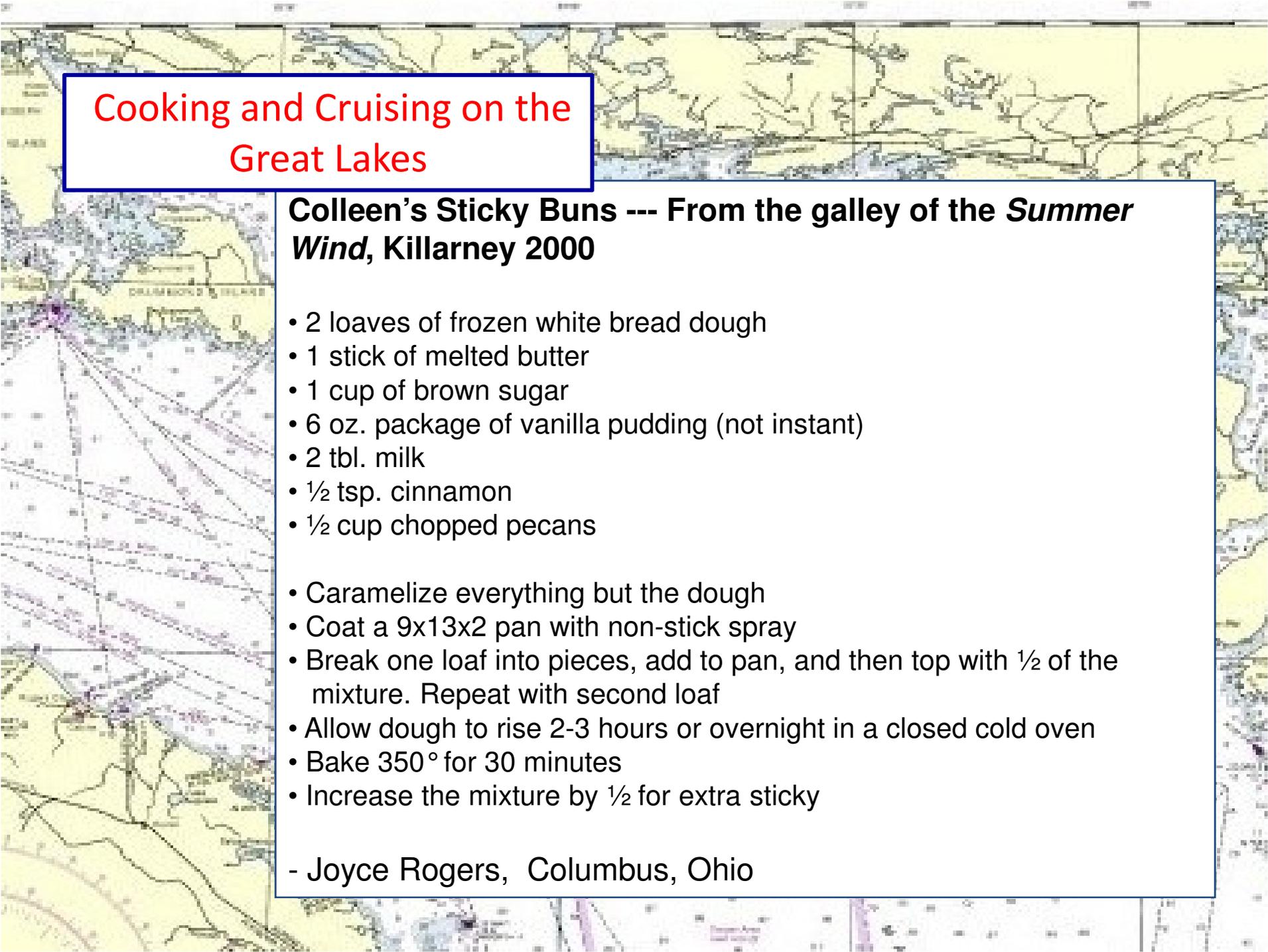
**Cooking and Cruising on
the Great Lakes**



Cooking and Cruising on the Great Lakes

Nancy's Peach Pancakes --- From the galley of the *Off Season*

- Fresh peaches thinly sliced
 - Pancake batter
 - Pour pancake batter into a hot, lightly buttered skillet and top with peach slices
 - Let pancakes cook until brown and then flip
- Nancy Mayer, Huron, Ohio

A detailed map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and the surrounding landmasses. The map includes a grid of latitude and longitude lines, and various geographical features like rivers and coastlines. The title 'Cooking and Cruising on the Great Lakes' is overlaid on the top left of the map.

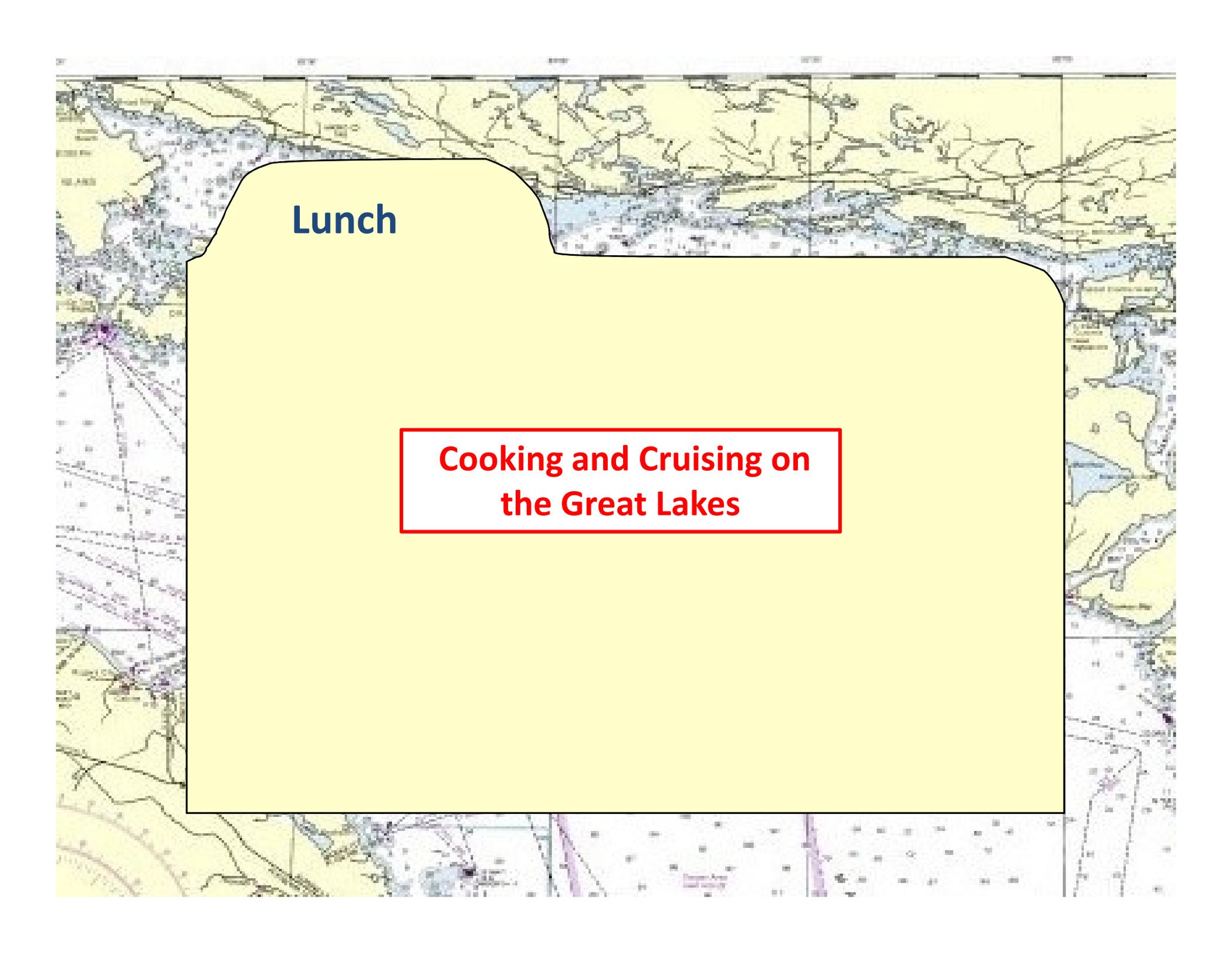
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Colleen's Sticky Buns --- From the galley of the *Summer Wind*, Killarney 2000

- 2 loaves of frozen white bread dough
- 1 stick of melted butter
- 1 cup of brown sugar
- 6 oz. package of vanilla pudding (not instant)
- 2 tbl. milk
- ½ tsp. cinnamon
- ½ cup chopped pecans

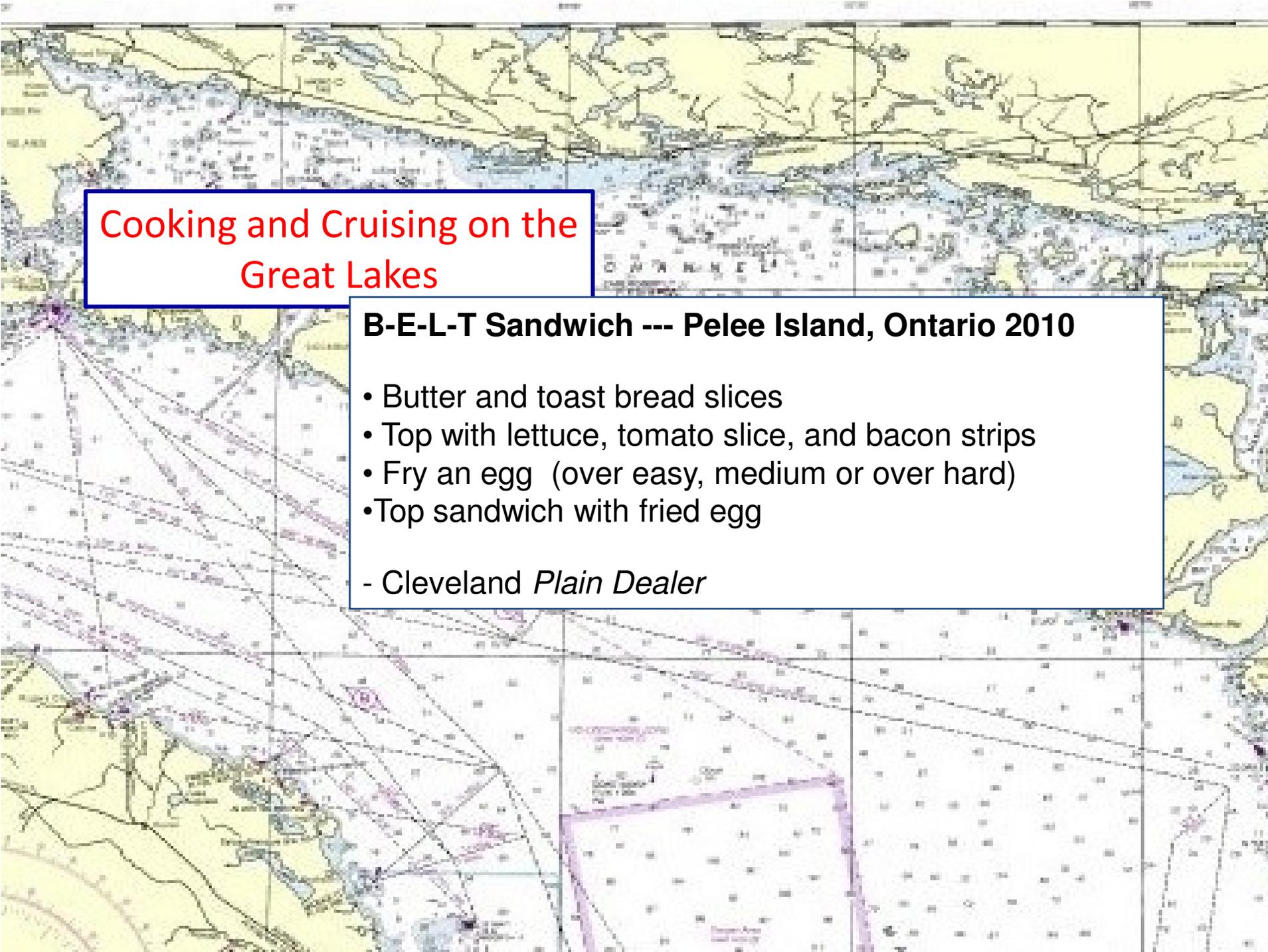
- Caramelize everything but the dough
- Coat a 9x13x2 pan with non-stick spray
- Break one loaf into pieces, add to pan, and then top with ½ of the mixture. Repeat with second loaf
- Allow dough to rise 2-3 hours or overnight in a closed cold oven
- Bake 350° for 30 minutes
- Increase the mixture by ½ for extra sticky

- Joyce Rogers, Columbus, Ohio

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. A large yellow overlay with a black border is positioned over the chart. The word "Lunch" is written in blue text in the upper left corner of the yellow area. In the center of the yellow area, there is a white rectangular box with a red border containing the text "Cooking and Cruising on the Great Lakes" in red.

Lunch

**Cooking and Cruising on
the Great Lakes**

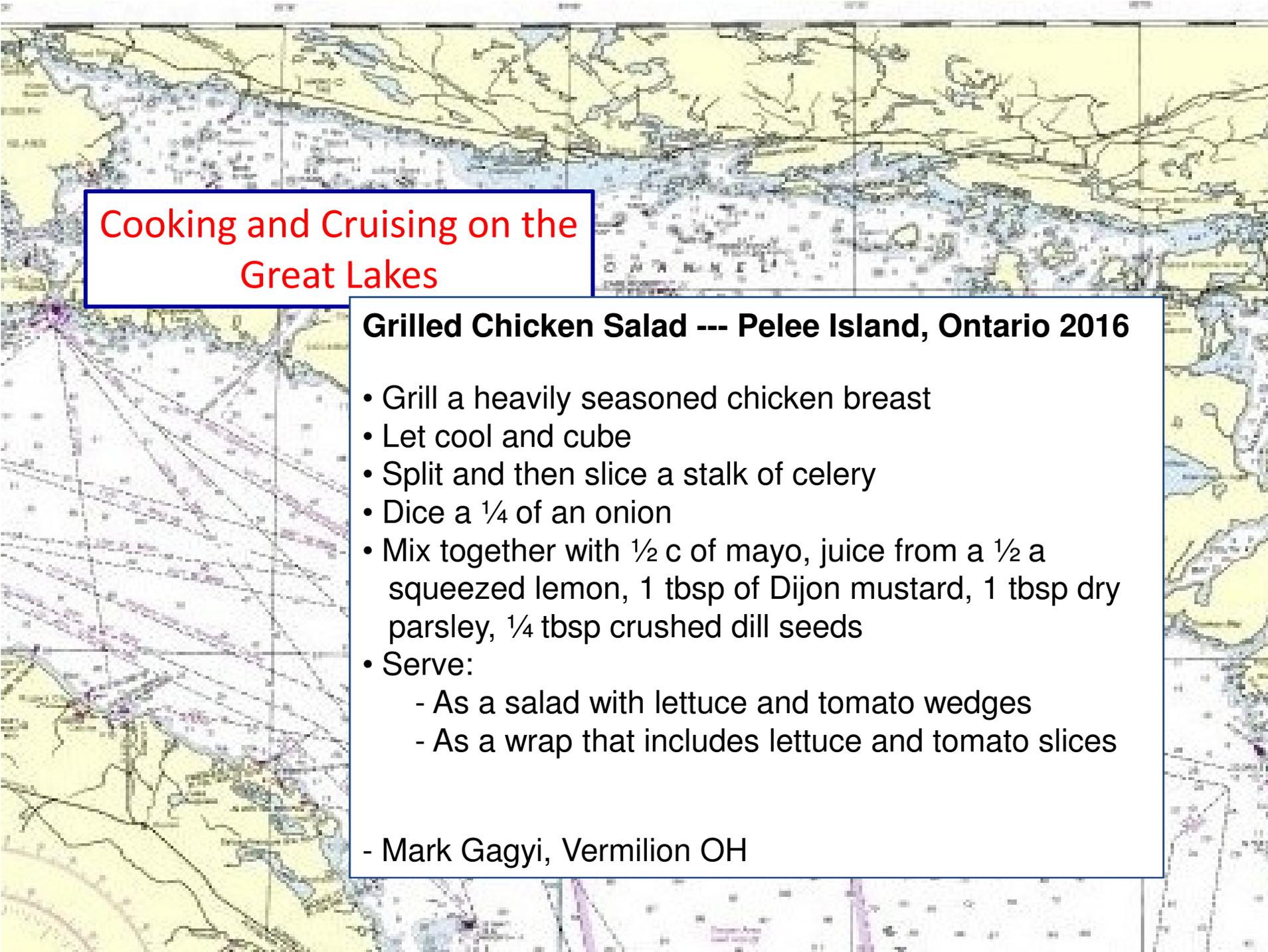


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B-E-L-T Sandwich --- Pelee Island, Ontario 2010

- Butter and toast bread slices
- Top with lettuce, tomato slice, and bacon strips
- Fry an egg (over easy, medium or over hard)
- Top sandwich with fried egg

- Cleveland *Plain Dealer*

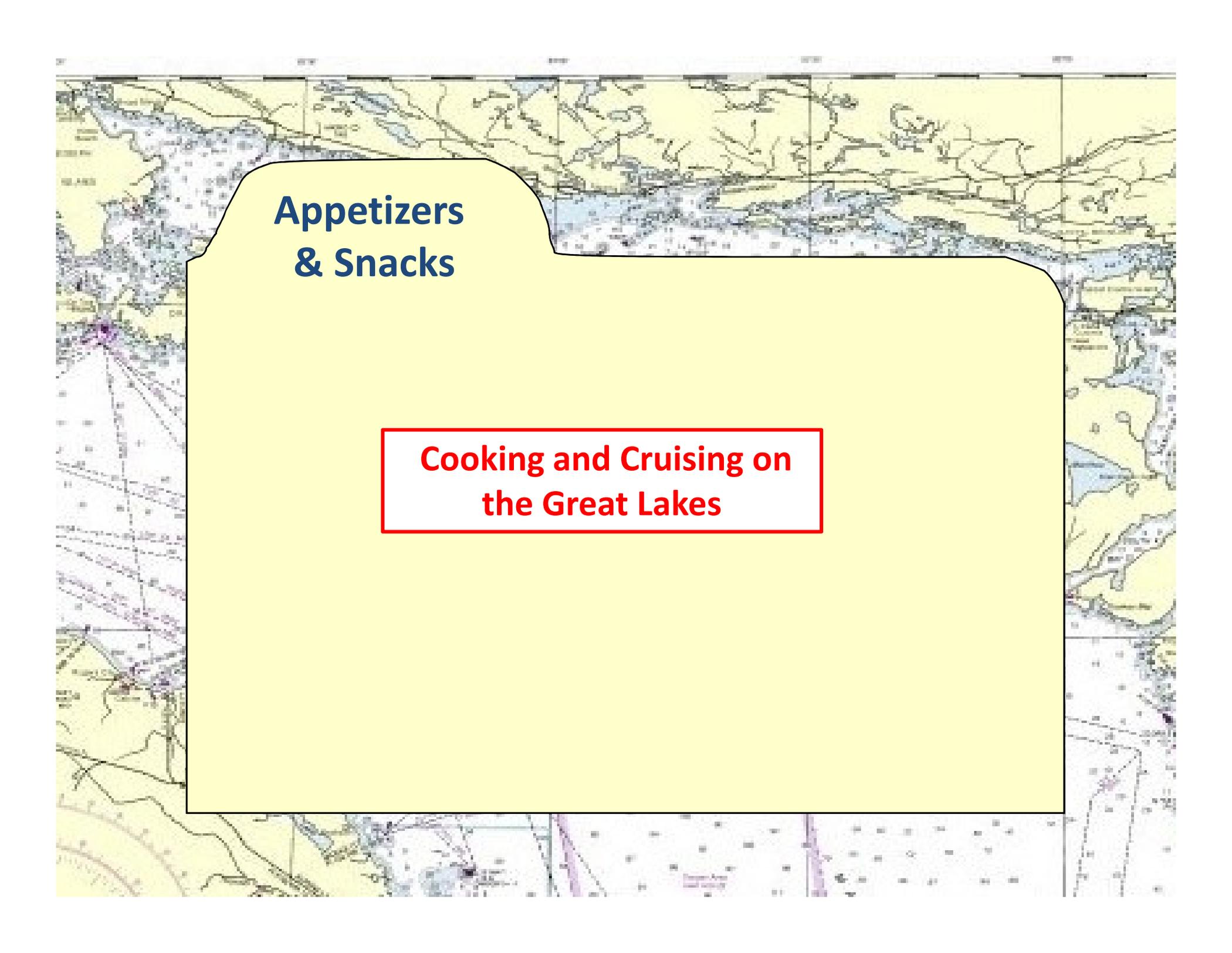


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Grilled Chicken Salad --- Pelee Island, Ontario 2016

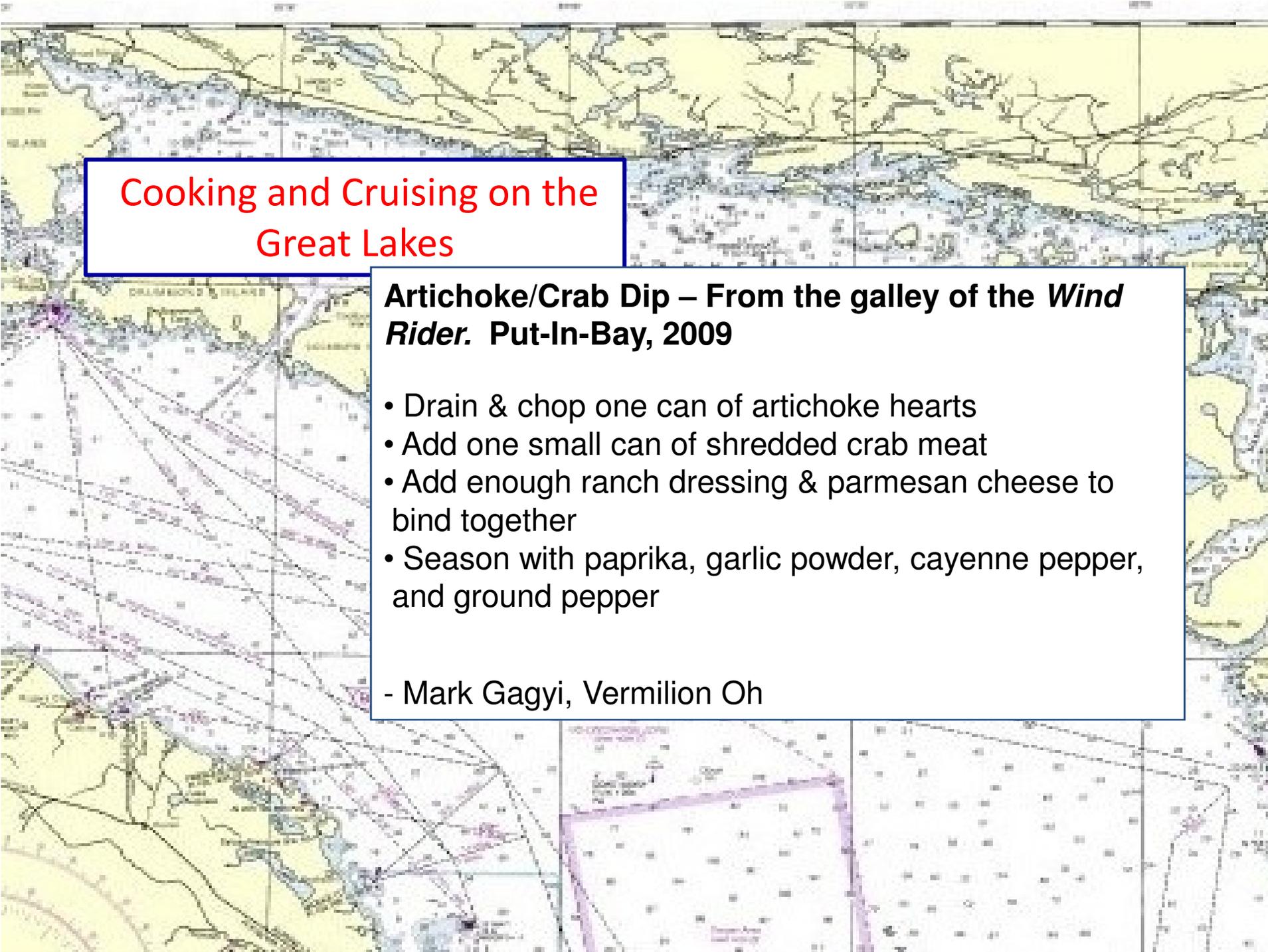
- Grill a heavily seasoned chicken breast
- Let cool and cube
- Split and then slice a stalk of celery
- Dice a $\frac{1}{4}$ of an onion
- Mix together with $\frac{1}{2}$ c of mayo, juice from a $\frac{1}{2}$ a squeezed lemon, 1 tbsp of Dijon mustard, 1 tbsp dry parsley, $\frac{1}{4}$ tbsp crushed dill seeds
- Serve:
 - As a salad with lettuce and tomato wedges
 - As a wrap that includes lettuce and tomato slices

- Mark Gagy, Vermilion OH

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. A large yellow overlay with a black border is positioned over the chart, containing text. The text is arranged in two main sections: a top section with blue text and a bottom section with red text inside a white box.

**Appetizers
& Snacks**

**Cooking and Cruising on
the Great Lakes**

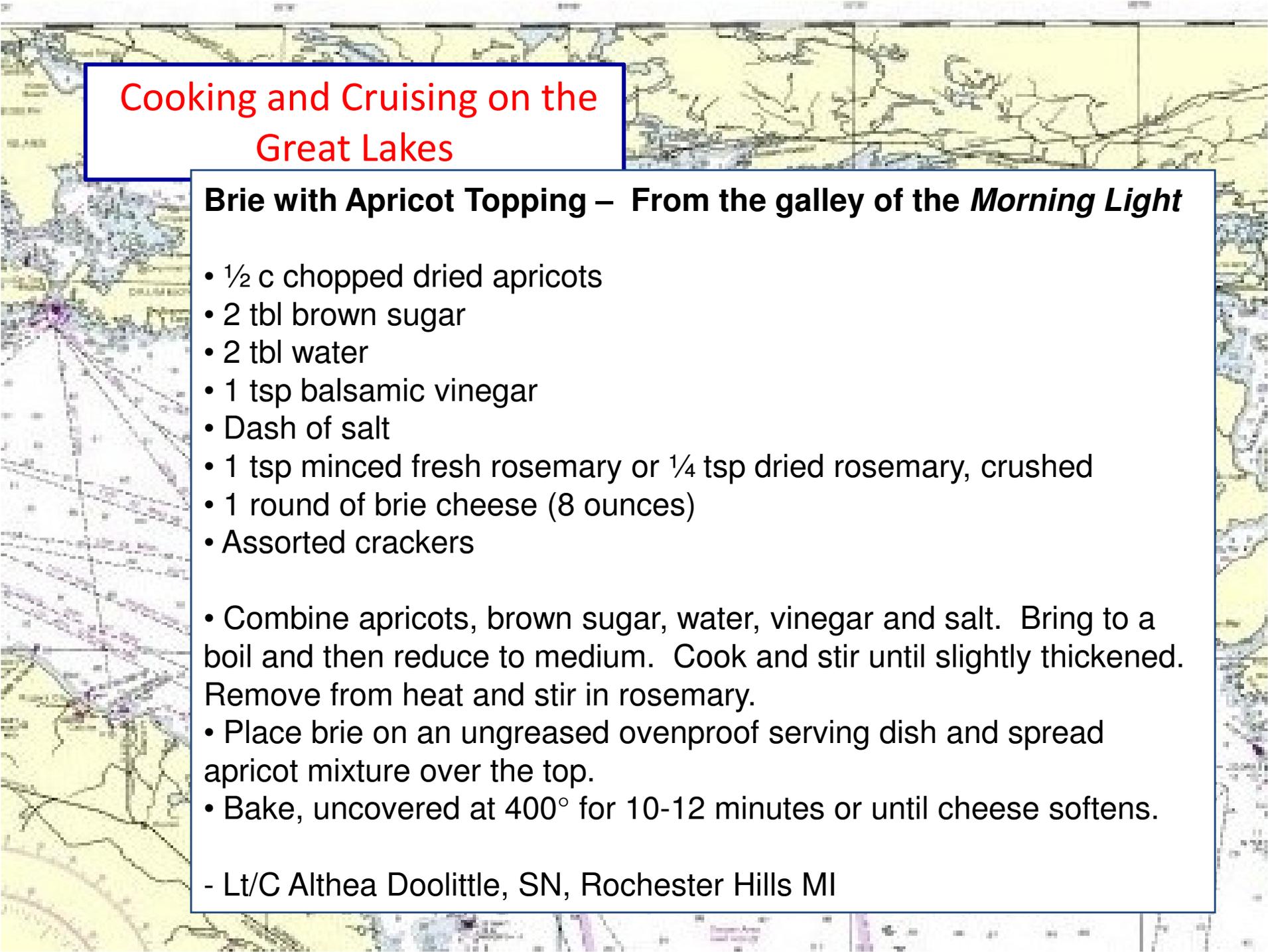


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Artichoke/Crab Dip – From the galley of the *Wind Rider*. Put-In-Bay, 2009

- Drain & chop one can of artichoke hearts
- Add one small can of shredded crab meat
- Add enough ranch dressing & parmesan cheese to bind together
- Season with paprika, garlic powder, cayenne pepper, and ground pepper

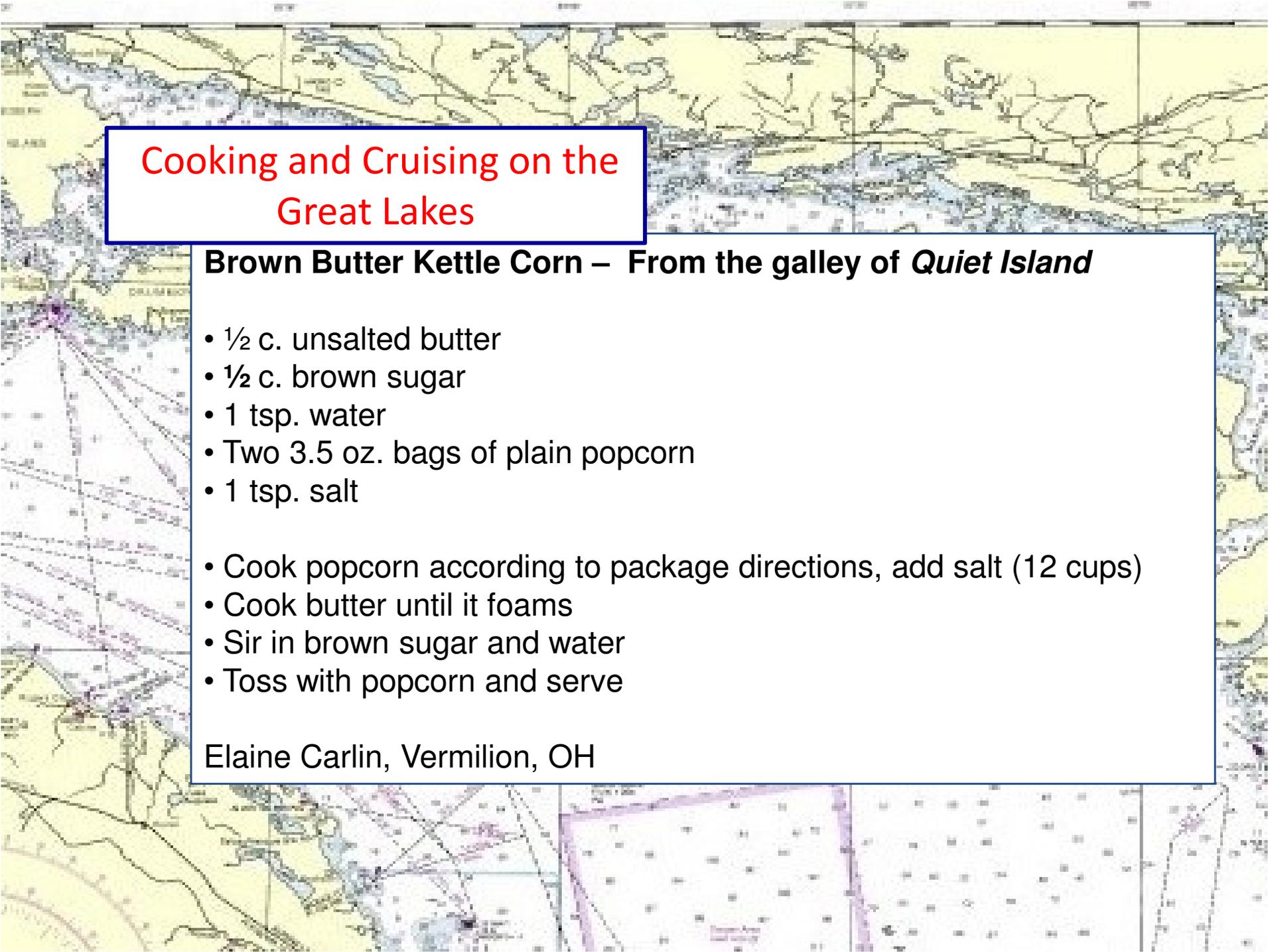
- Mark Gagy, Vermilion Oh

A map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and the surrounding landmasses. The map is overlaid with a grid of latitude and longitude lines. A blue-bordered box is superimposed on the map, containing text about a recipe.

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Brie with Apricot Topping – From the galley of the *Morning Light*

- ½ c chopped dried apricots
 - 2 tbl brown sugar
 - 2 tbl water
 - 1 tsp balsamic vinegar
 - Dash of salt
 - 1 tsp minced fresh rosemary or ¼ tsp dried rosemary, crushed
 - 1 round of brie cheese (8 ounces)
 - Assorted crackers
- Combine apricots, brown sugar, water, vinegar and salt. Bring to a boil and then reduce to medium. Cook and stir until slightly thickened. Remove from heat and stir in rosemary.
- Place brie on an ungreased ovenproof serving dish and spread apricot mixture over the top.
 - Bake, uncovered at 400° for 10-12 minutes or until cheese softens.
- Lt/C Althea Doolittle, SN, Rochester Hills MI



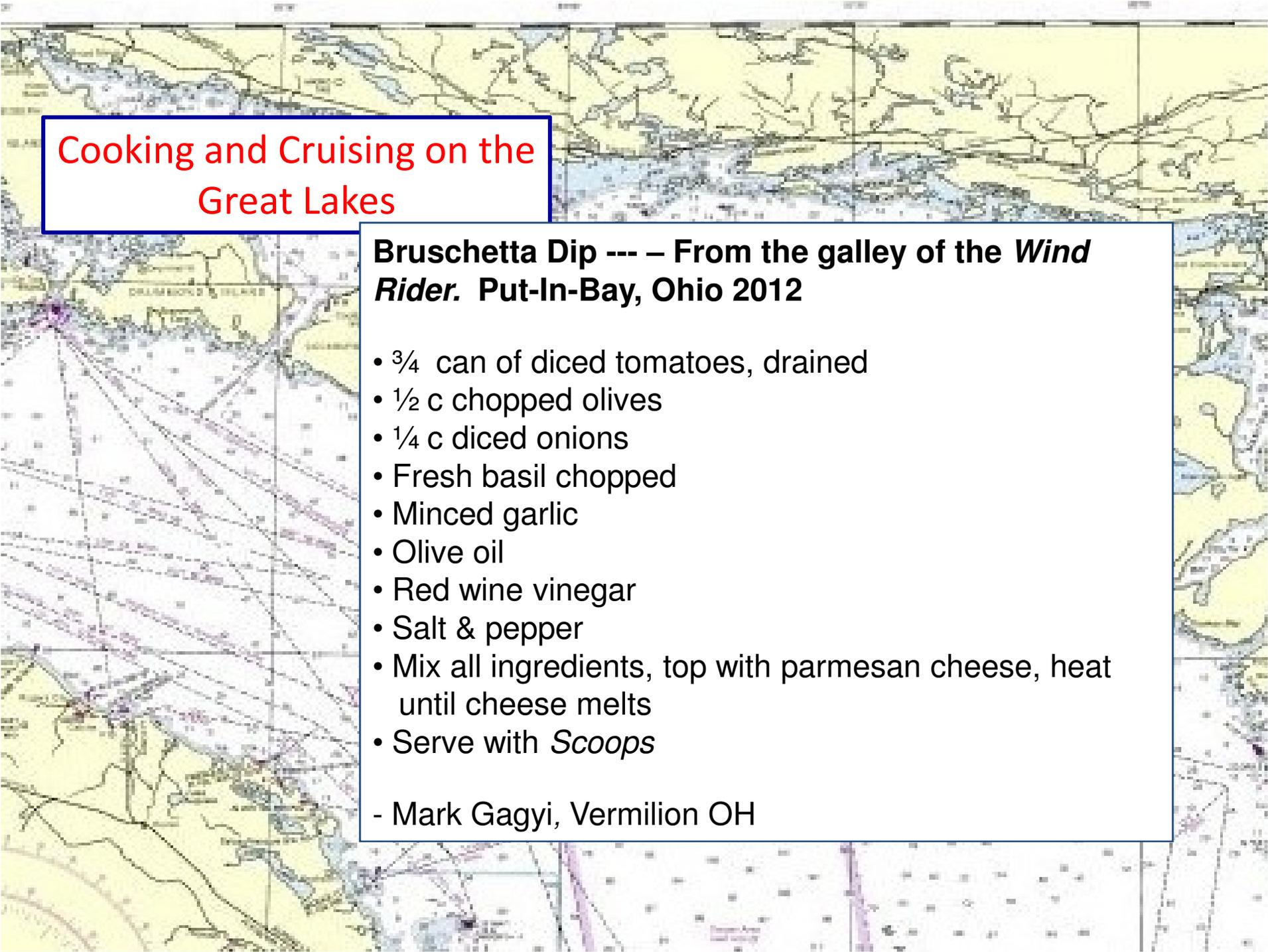
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Brown Butter Kettle Corn – From the galley of *Quiet Island*

- ½ c. unsalted butter
- ½ c. brown sugar
- 1 tsp. water
- Two 3.5 oz. bags of plain popcorn
- 1 tsp. salt

- Cook popcorn according to package directions, add salt (12 cups)
- Cook butter until it foams
- Stir in brown sugar and water
- Toss with popcorn and serve

Elaine Carlin, Vermilion, OH

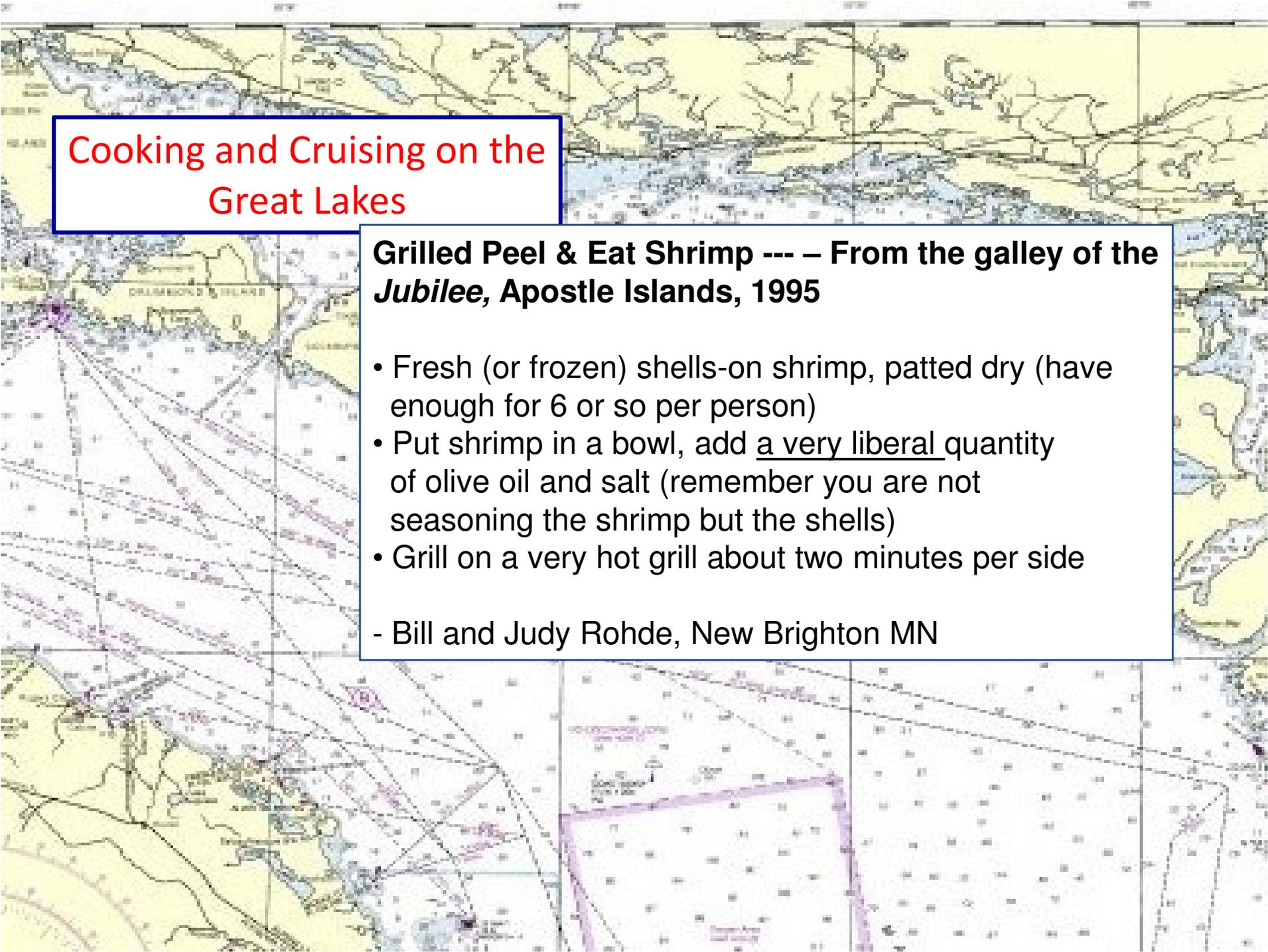


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Bruschetta Dip --- – From the galley of the *Wind Rider*. Put-In-Bay, Ohio 2012

- $\frac{3}{4}$ can of diced tomatoes, drained
- $\frac{1}{2}$ c chopped olives
- $\frac{1}{4}$ c diced onions
- Fresh basil chopped
- Minced garlic
- Olive oil
- Red wine vinegar
- Salt & pepper
- Mix all ingredients, top with parmesan cheese, heat until cheese melts
- Serve with *Scoops*

- Mark Gagyi, Vermilion OH

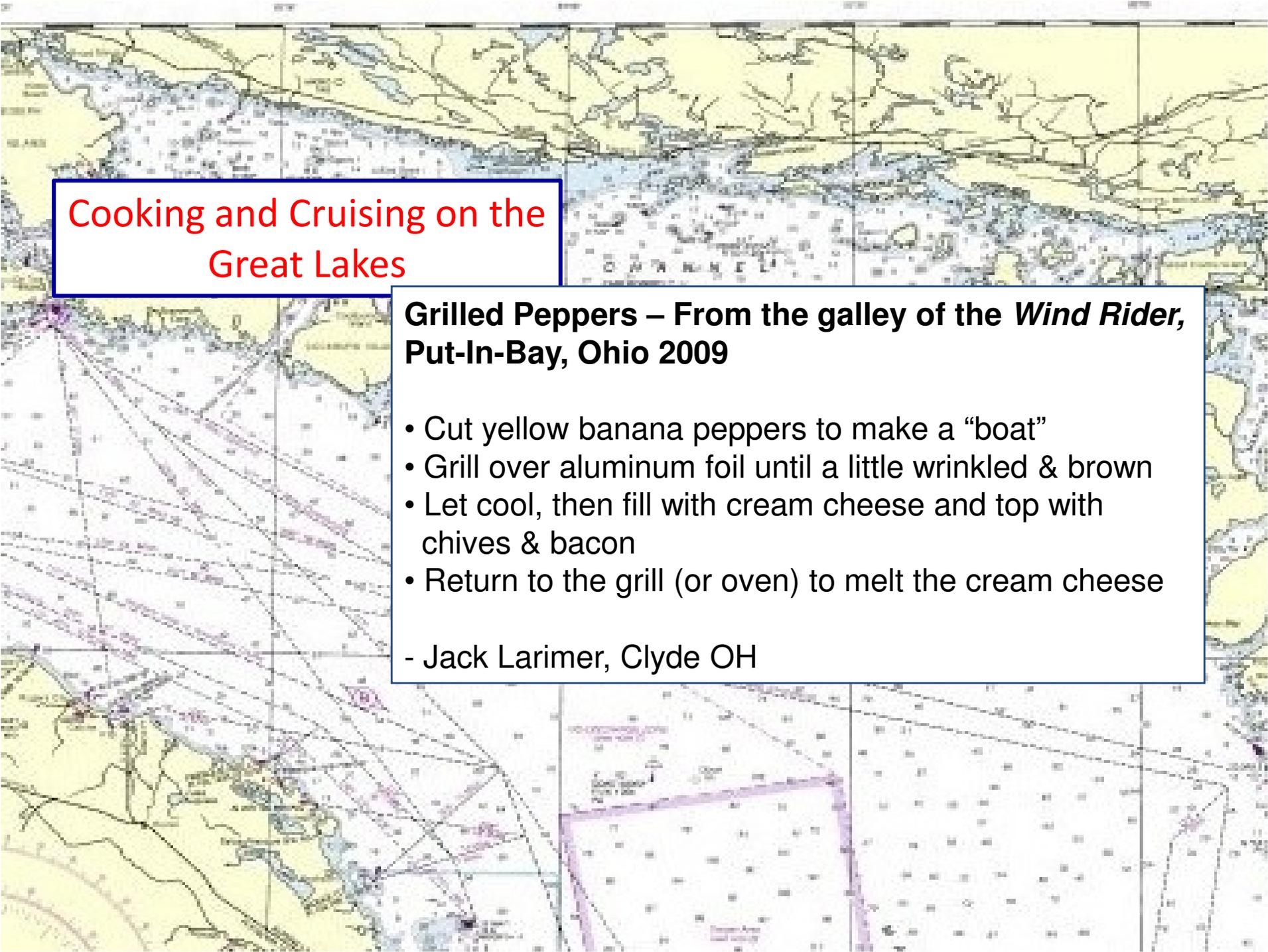


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Grilled Peel & Eat Shrimp --- – From the galley of the *Jubilee*, Apostle Islands, 1995

- Fresh (or frozen) shells-on shrimp, patted dry (have enough for 6 or so per person)
- Put shrimp in a bowl, add a very liberal quantity of olive oil and salt (remember you are not seasoning the shrimp but the shells)
- Grill on a very hot grill about two minutes per side

- Bill and Judy Rohde, New Brighton MN

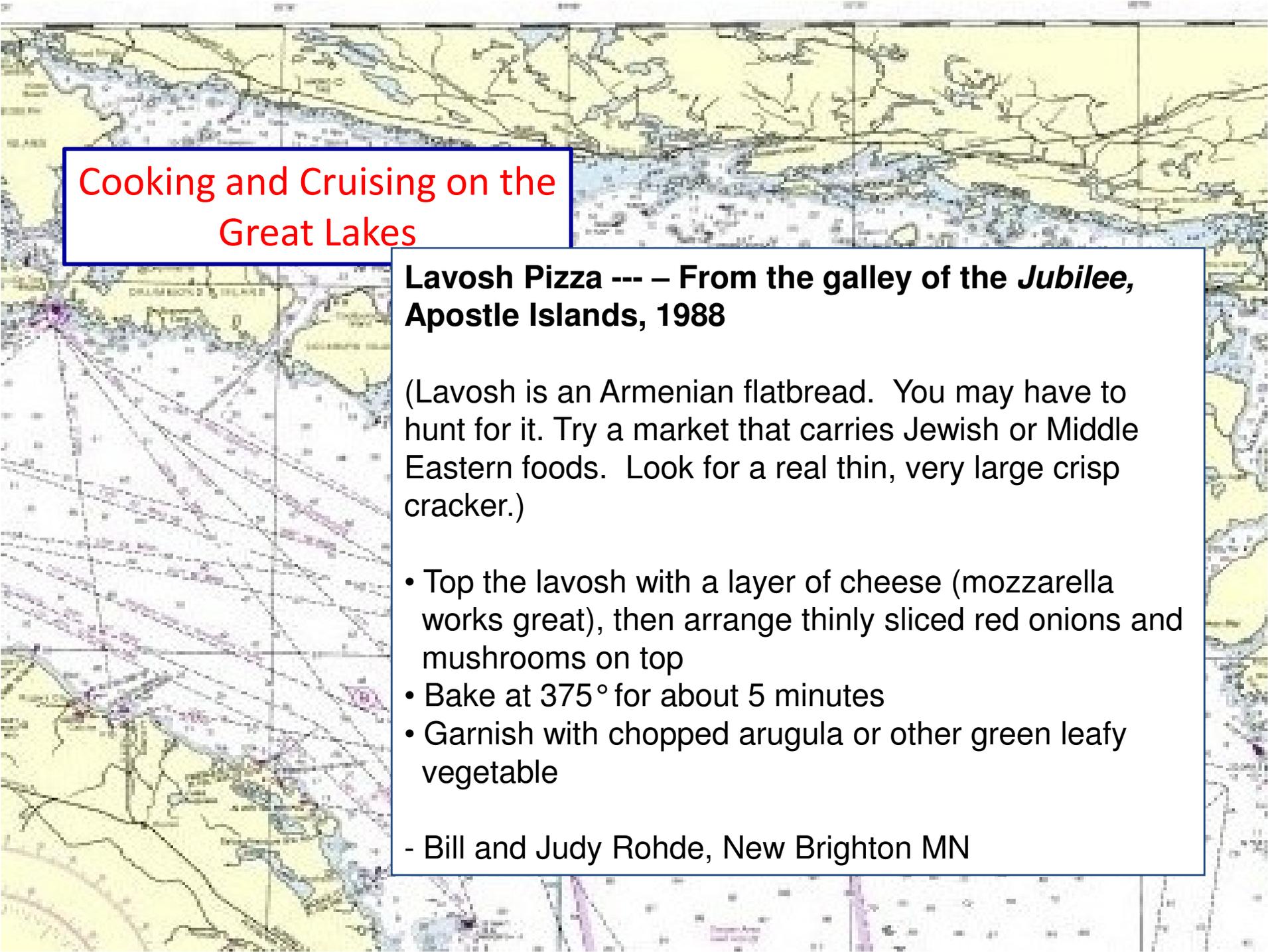


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Grilled Peppers – From the galley of the *Wind Rider*, Put-In-Bay, Ohio 2009

- Cut yellow banana peppers to make a “boat”
- Grill over aluminum foil until a little wrinkled & brown
- Let cool, then fill with cream cheese and top with chives & bacon
- Return to the grill (or oven) to melt the cream cheese

- Jack Larimer, Clyde OH



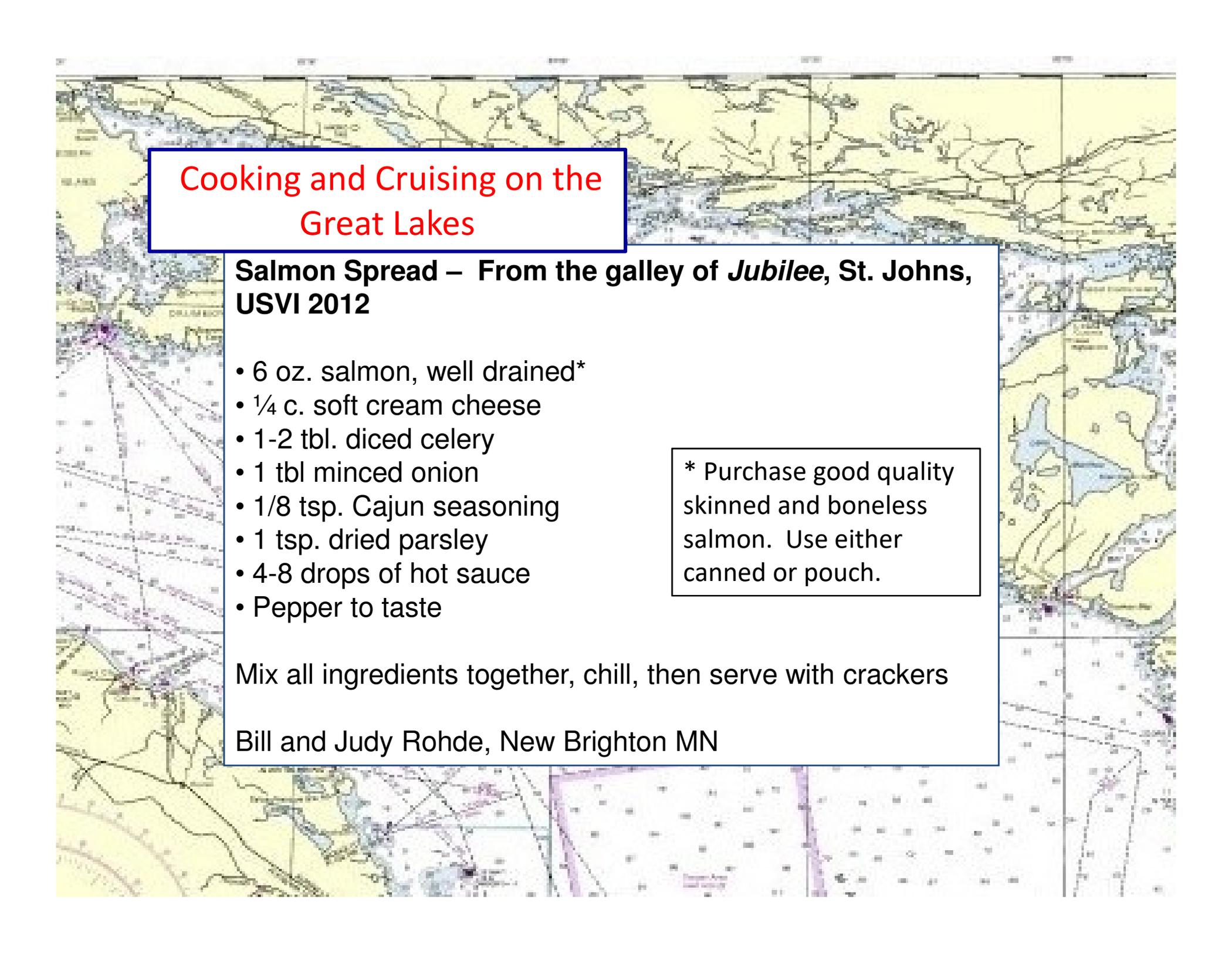
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Lavosh Pizza --- – From the galley of the *Jubilee*, Apostle Islands, 1988

(Lavosh is an Armenian flatbread. You may have to hunt for it. Try a market that carries Jewish or Middle Eastern foods. Look for a real thin, very large crisp cracker.)

- Top the lavosh with a layer of cheese (mozzarella works great), then arrange thinly sliced red onions and mushrooms on top
- Bake at 375° for about 5 minutes
- Garnish with chopped arugula or other green leafy vegetable

- Bill and Judy Rohde, New Brighton MN



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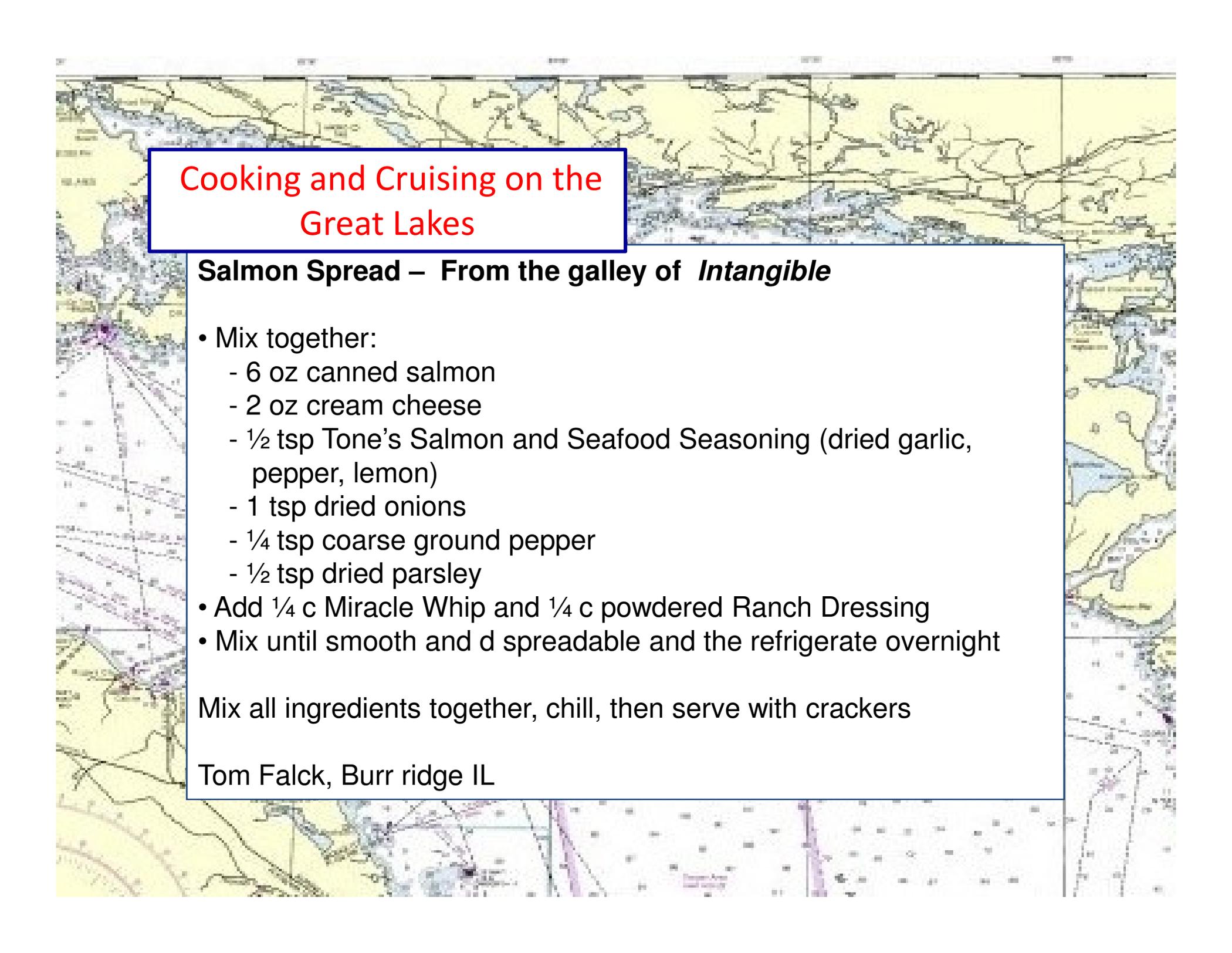
Salmon Spread – From the galley of *Jubilee*, St. Johns, USVI 2012

- 6 oz. salmon, well drained*
- ¼ c. soft cream cheese
- 1-2 tbl. diced celery
- 1 tbl minced onion
- 1/8 tsp. Cajun seasoning
- 1 tsp. dried parsley
- 4-8 drops of hot sauce
- Pepper to taste

* Purchase good quality skinned and boneless salmon. Use either canned or pouch.

Mix all ingredients together, chill, then serve with crackers

Bill and Judy Rohde, New Brighton MN



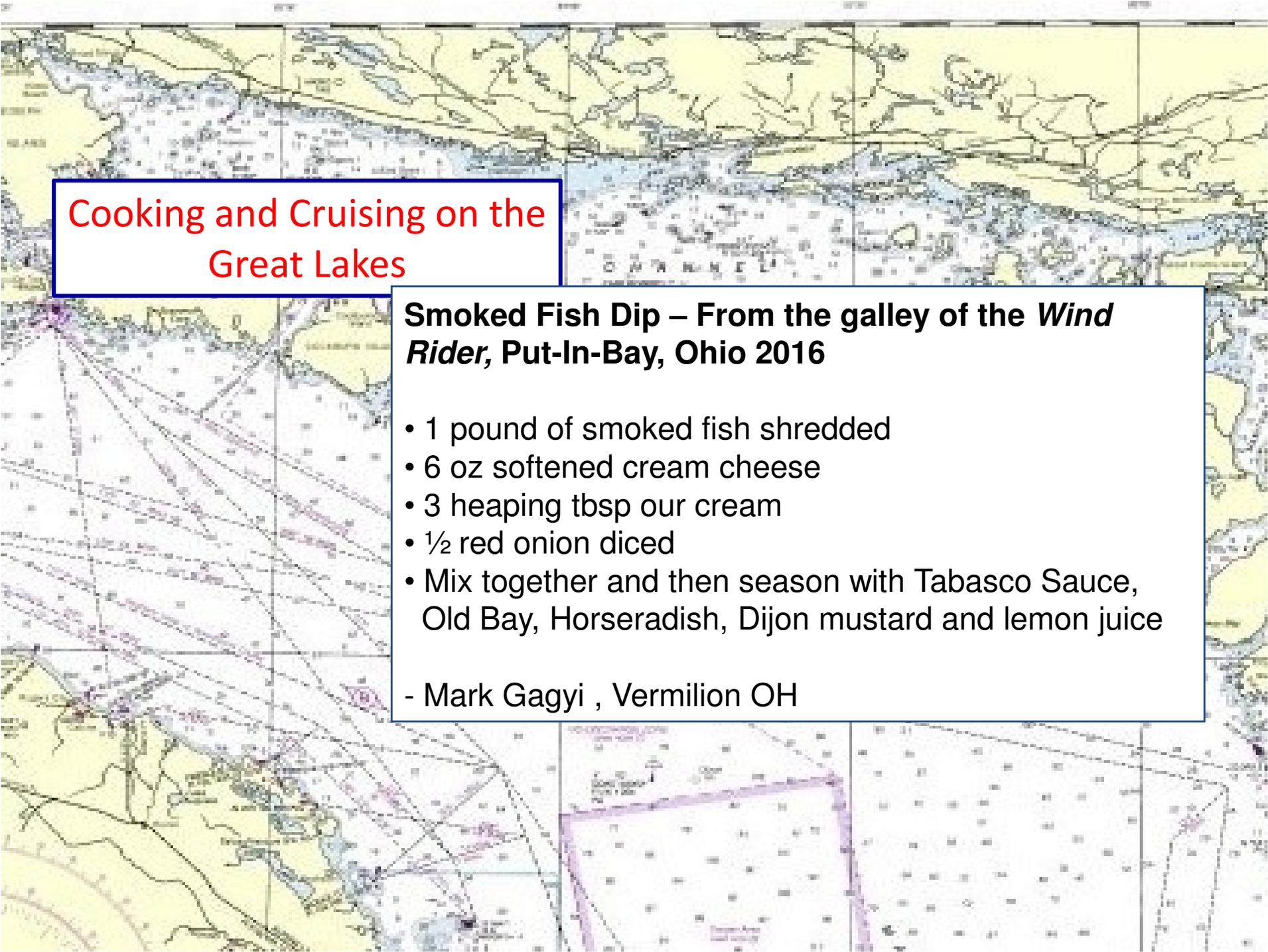
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Salmon Spread – From the galley of *Intangible*

- Mix together:
 - 6 oz canned salmon
 - 2 oz cream cheese
 - ½ tsp Tone's Salmon and Seafood Seasoning (dried garlic, pepper, lemon)
 - 1 tsp dried onions
 - ¼ tsp coarse ground pepper
 - ½ tsp dried parsley
- Add ¼ c Miracle Whip and ¼ c powdered Ranch Dressing
- Mix until smooth and d spreadable and the refrigerate overnight

Mix all ingredients together, chill, then serve with crackers

Tom Falck, Burr ridge IL

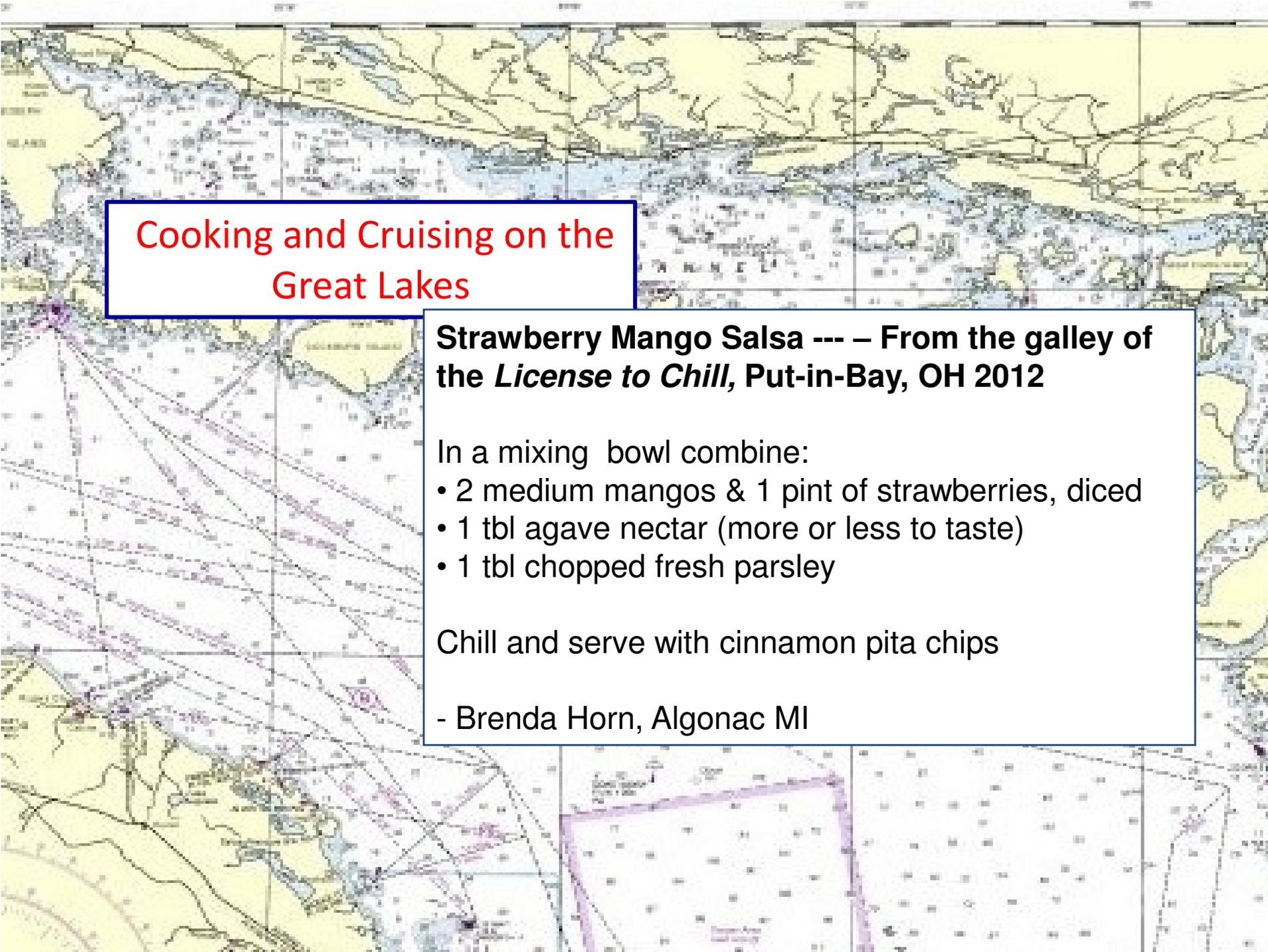


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Smoked Fish Dip – From the galley of the *Wind Rider*, Put-In-Bay, Ohio 2016

- 1 pound of smoked fish shredded
- 6 oz softened cream cheese
- 3 heaping tbsp our cream
- ½ red onion diced
- Mix together and then season with Tabasco Sauce, Old Bay, Horseradish, Dijon mustard and lemon juice

- Mark Gagyí , Vermilion OH



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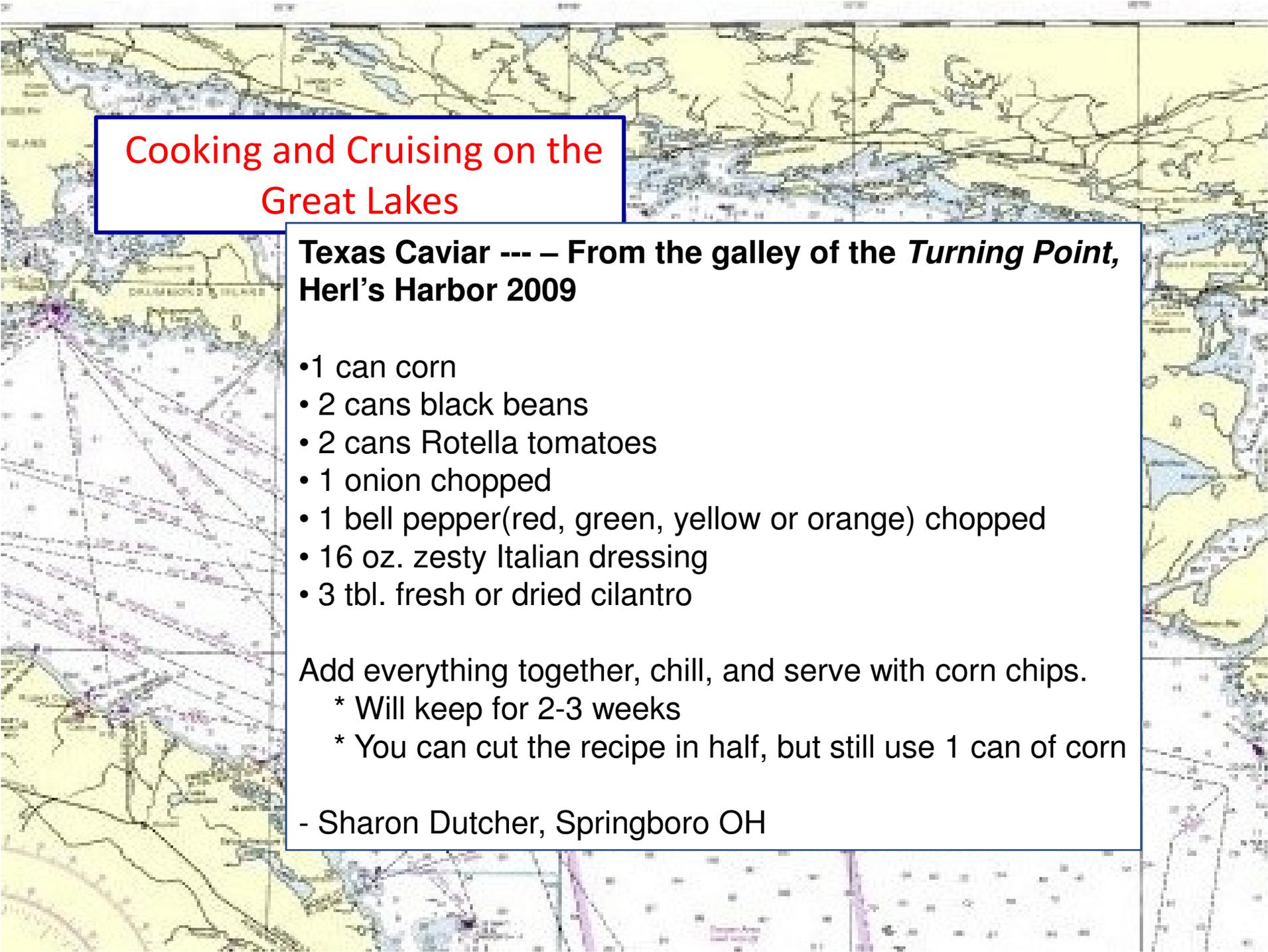
Strawberry Mango Salsa --- – From the galley of the *License to Chill*, Put-in-Bay, OH 2012

In a mixing bowl combine:

- 2 medium mangos & 1 pint of strawberries, diced
- 1 tbl agave nectar (more or less to taste)
- 1 tbl chopped fresh parsley

Chill and serve with cinnamon pita chips

- Brenda Horn, Algonac MI



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Texas Caviar --- – From the galley of the *Turning Point*, Herl's Harbor 2009

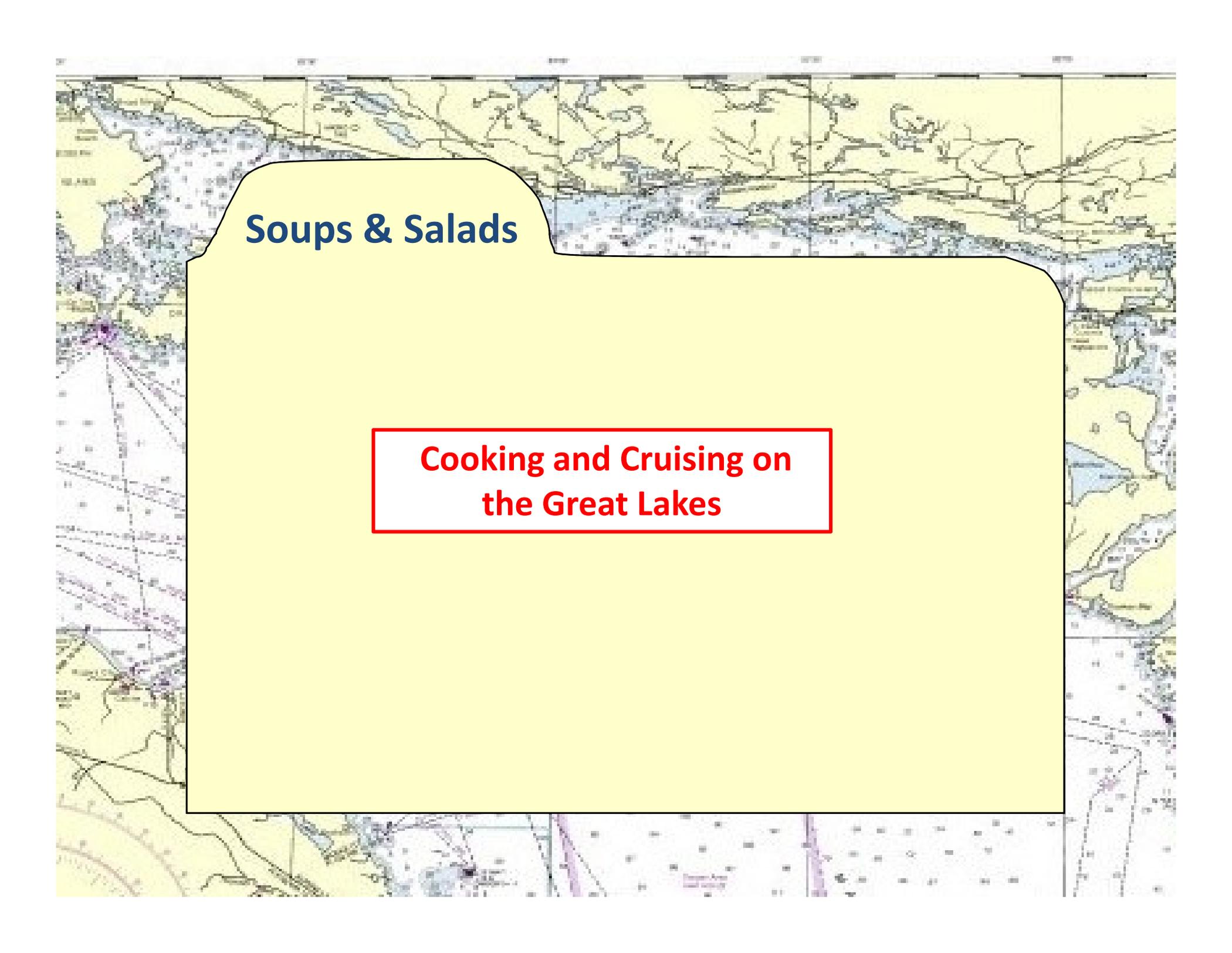
- 1 can corn
- 2 cans black beans
- 2 cans Rotella tomatoes
- 1 onion chopped
- 1 bell pepper (red, green, yellow or orange) chopped
- 16 oz. zesty Italian dressing
- 3 tbl. fresh or dried cilantro

Add everything together, chill, and serve with corn chips.

* Will keep for 2-3 weeks

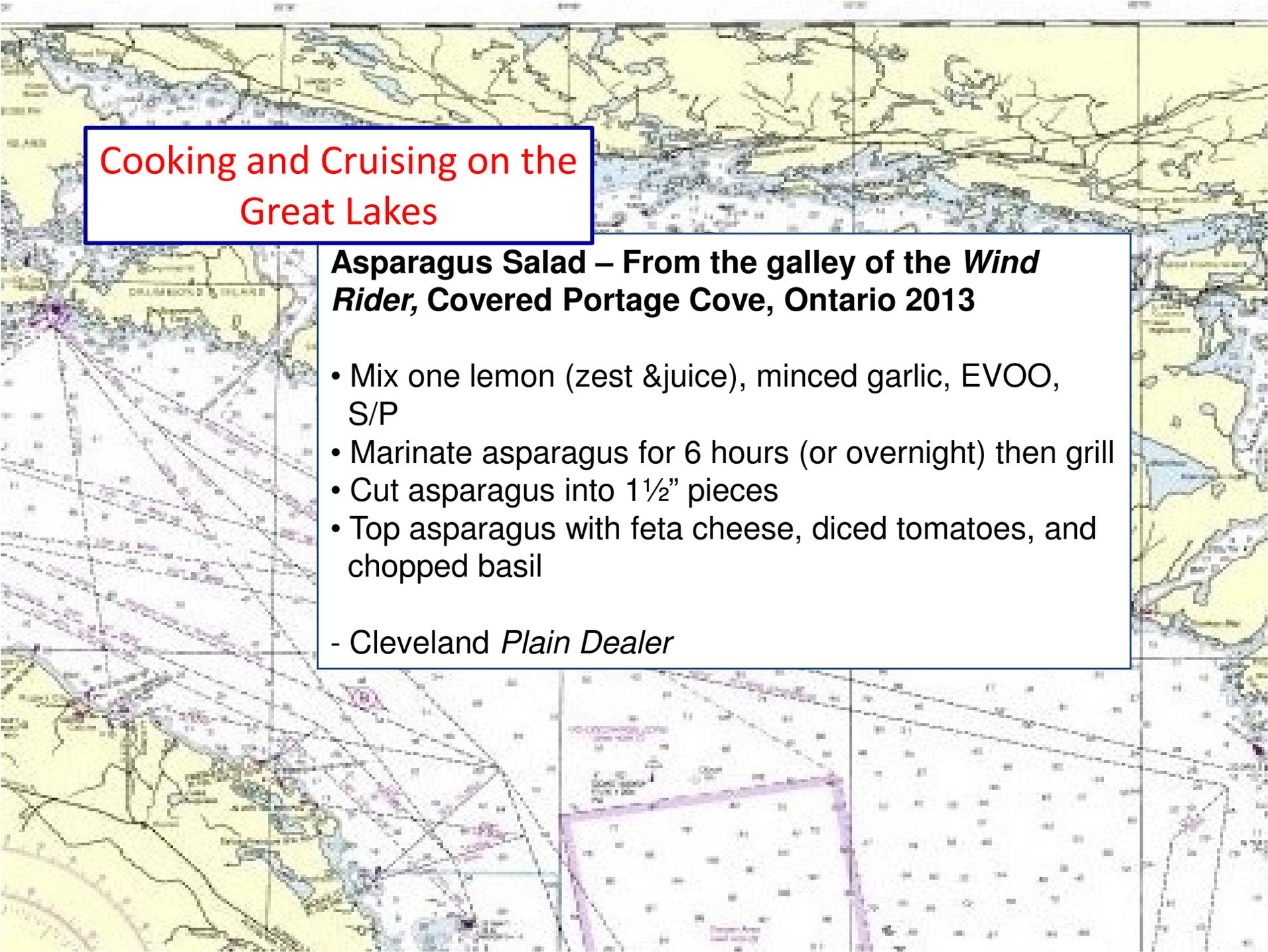
* You can cut the recipe in half, but still use 1 can of corn

- Sharon Dutcher, Springboro OH

A nautical chart of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. A large yellow rectangular area with rounded corners is overlaid on the chart, containing text. The text is arranged in two main sections: a top section with a blue header and a bottom section with a red-bordered box containing red text.

Soups & Salads

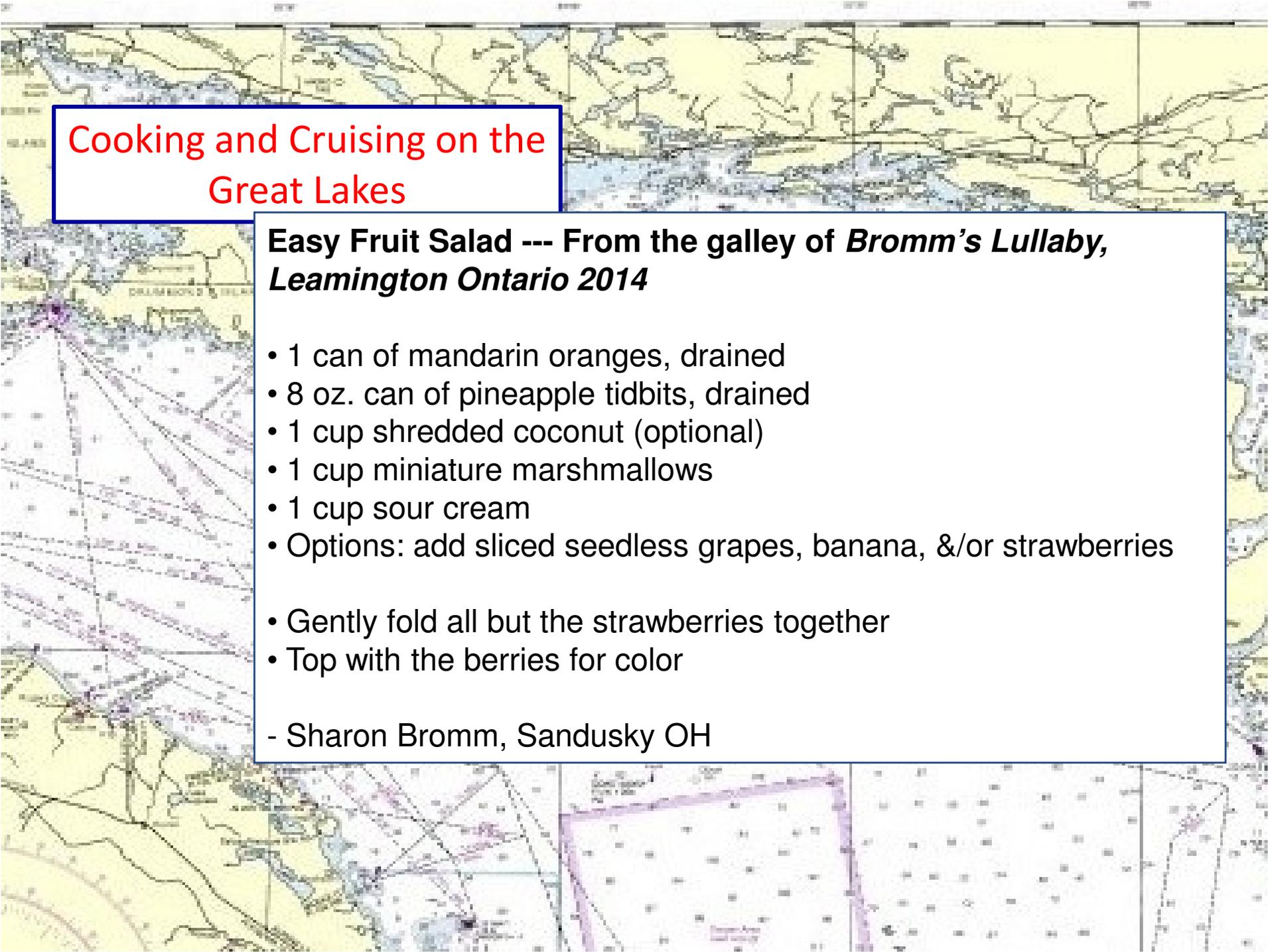
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A nautical chart of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The chart includes depth soundings, navigational lines, and various symbols. A blue box with a white background and a blue border is overlaid on the chart, containing text. Another white box with a blue border is also overlaid, containing a recipe and attribution.

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Asparagus Salad – From the galley of the *Wind Rider*, Covered Portage Cove, Ontario 2013

- Mix one lemon (zest & juice), minced garlic, EVOO, S/P
 - Marinate asparagus for 6 hours (or overnight) then grill
 - Cut asparagus into 1½” pieces
 - Top asparagus with feta cheese, diced tomatoes, and chopped basil
- Cleveland *Plain Dealer*

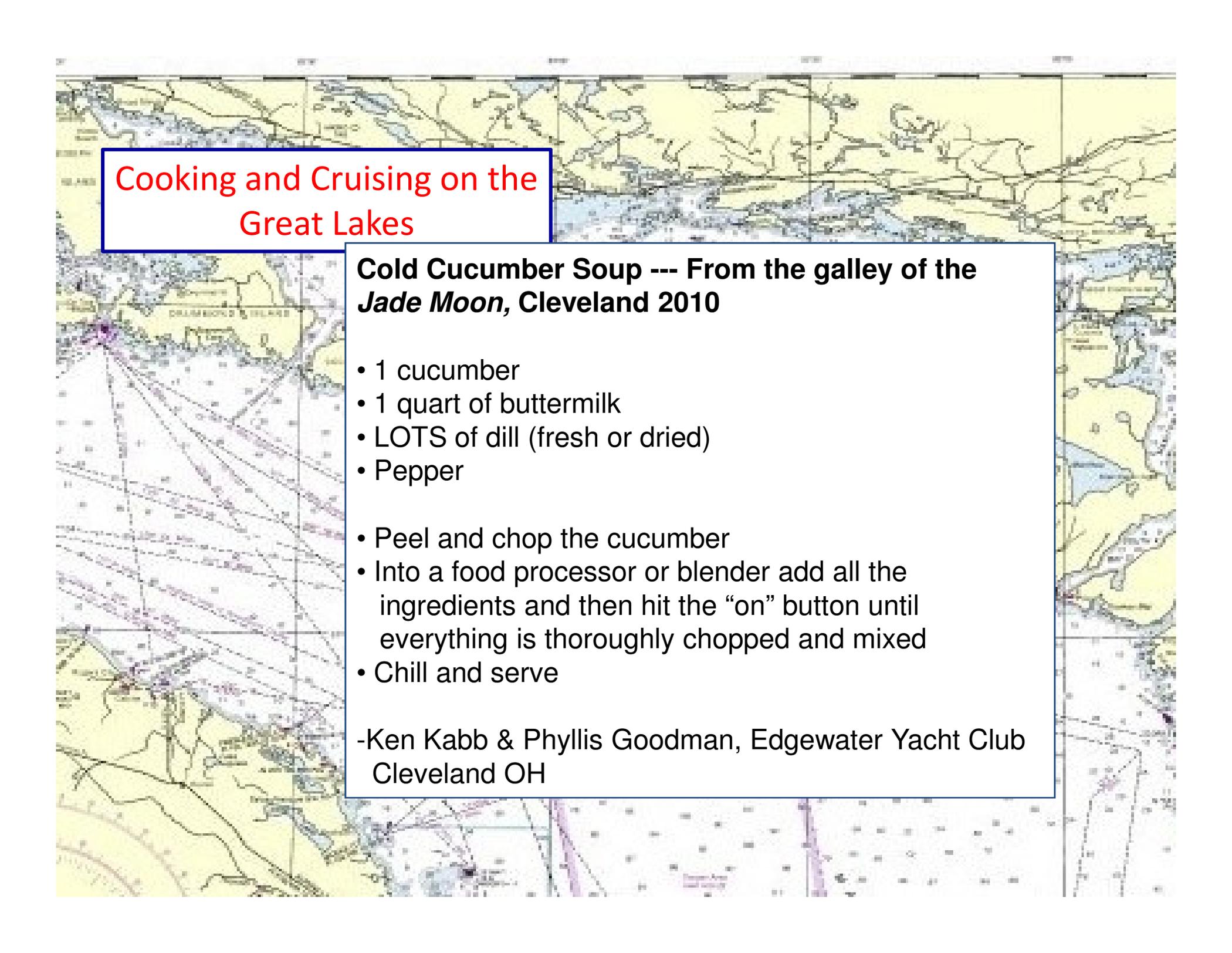


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Easy Fruit Salad --- From the galley of *Bromm's Lullaby*, Leamington Ontario 2014

- 1 can of mandarin oranges, drained
 - 8 oz. can of pineapple tidbits, drained
 - 1 cup shredded coconut (optional)
 - 1 cup miniature marshmallows
 - 1 cup sour cream
 - Options: add sliced seedless grapes, banana, &/or strawberries

 - Gently fold all but the strawberries together
 - Top with the berries for color
- Sharon Bromm, Sandusky OH

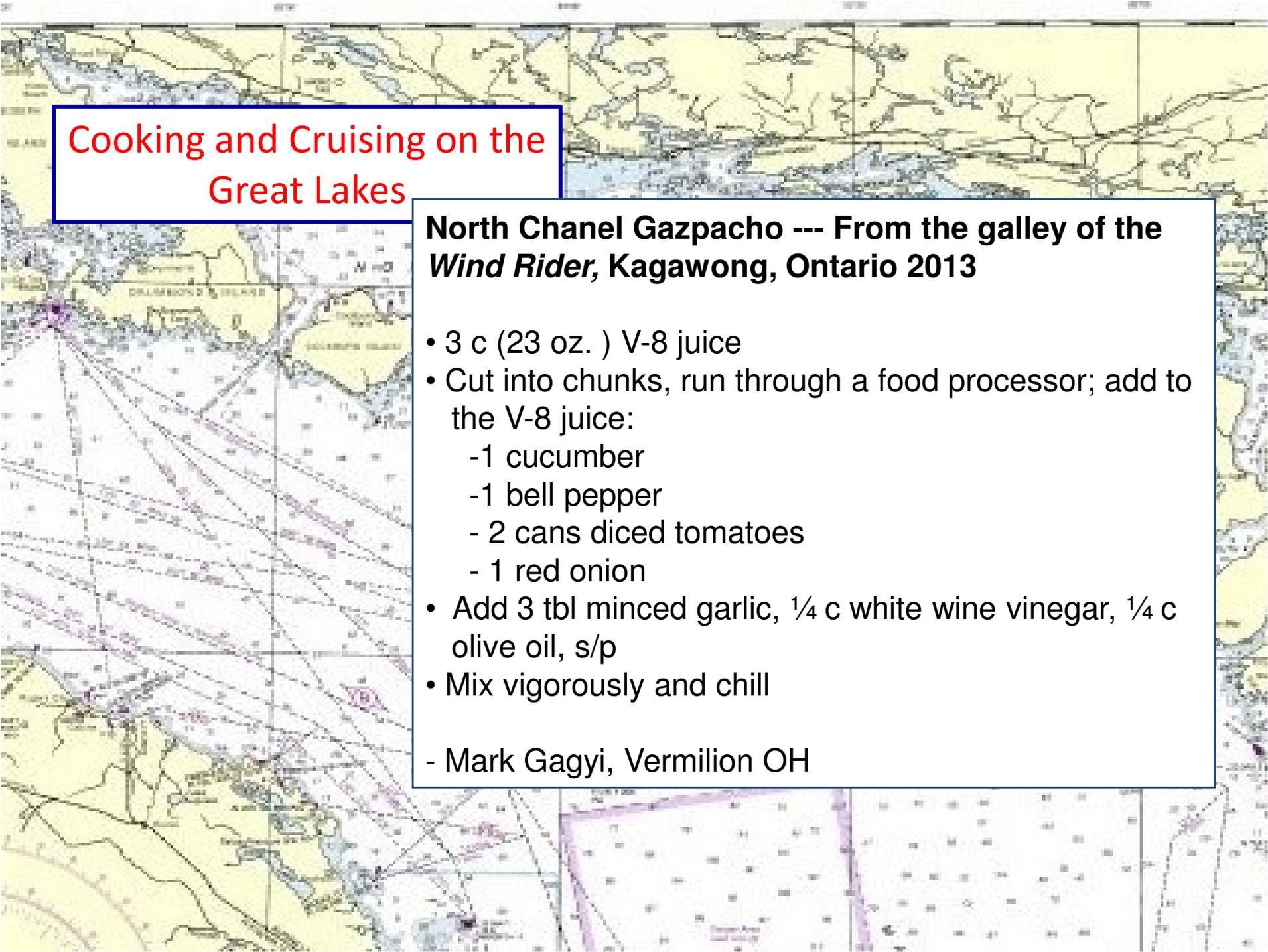


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Cold Cucumber Soup --- From the galley of the *Jade Moon*, Cleveland 2010

- 1 cucumber
 - 1 quart of buttermilk
 - LOTS of dill (fresh or dried)
 - Pepper

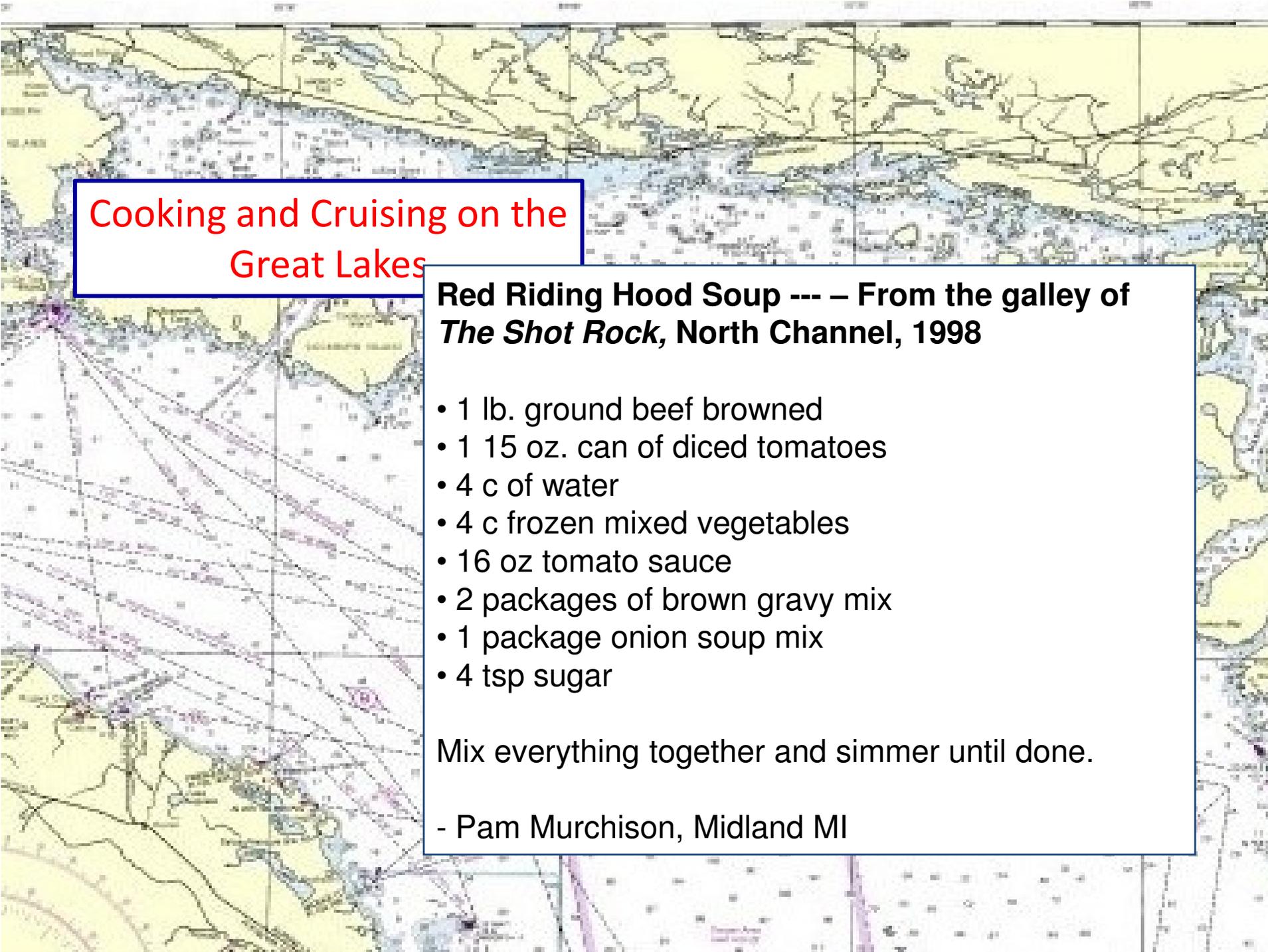
 - Peel and chop the cucumber
 - Into a food processor or blender add all the ingredients and then hit the “on” button until everything is thoroughly chopped and mixed
 - Chill and serve
- Ken Kabb & Phyllis Goodman, Edgewater Yacht Club
Cleveland OH



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North Chanel Gazpacho --- From the galley of the *Wind Rider*, Kagawong, Ontario 2013

- 3 c (23 oz.) V-8 juice
- Cut into chunks, run through a food processor; add to the V-8 juice:
 - 1 cucumber
 - 1 bell pepper
 - 2 cans diced tomatoes
 - 1 red onion
- Add 3 tbl minced garlic, $\frac{1}{4}$ c white wine vinegar, $\frac{1}{4}$ c olive oil, s/p
- Mix vigorously and chill
- Mark Gagy, Vermilion OH



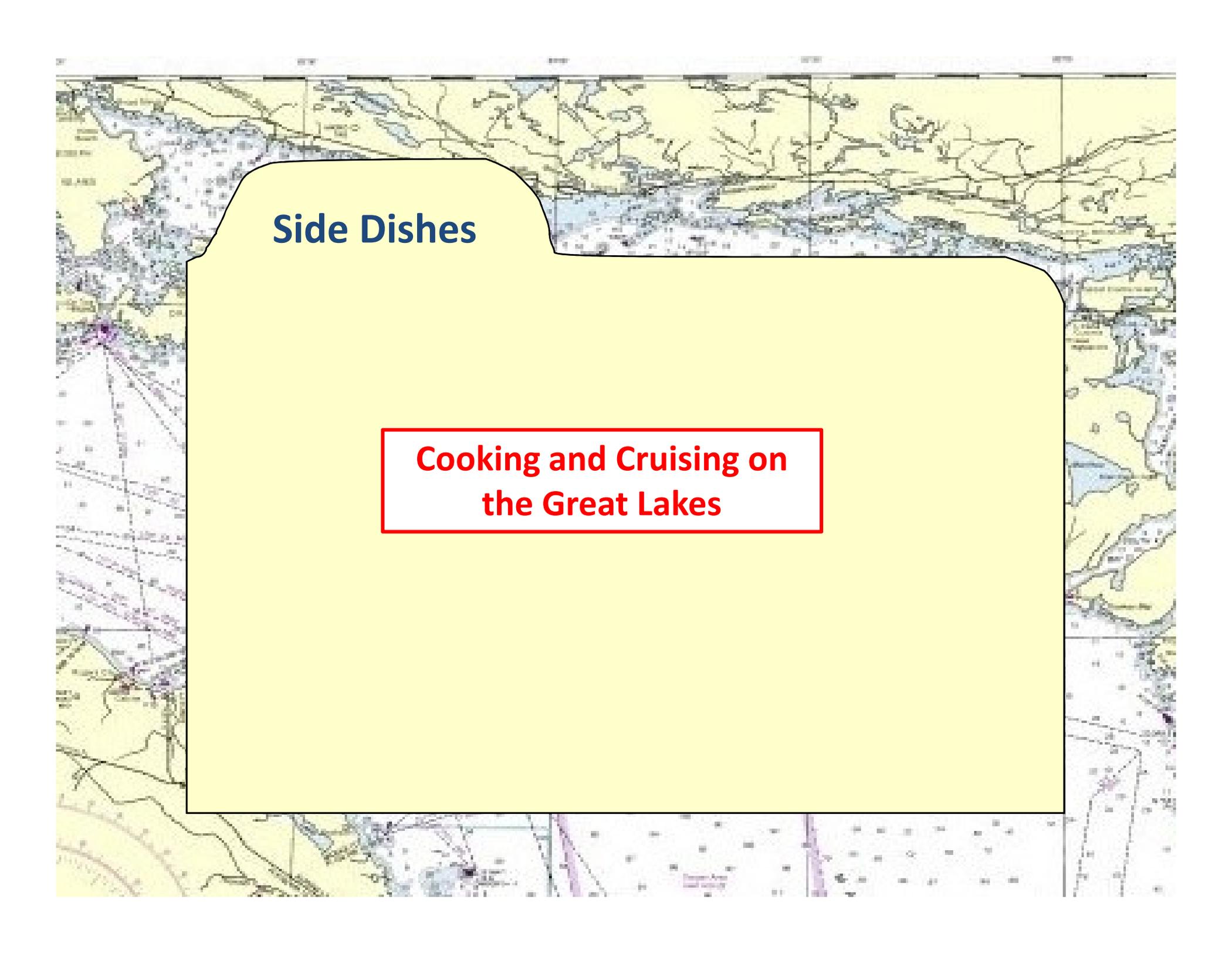
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**Red Riding Hood Soup --- – From the galley of
The Shot Rock, North Channel, 1998**

- 1 lb. ground beef browned
- 1 15 oz. can of diced tomatoes
- 4 c of water
- 4 c frozen mixed vegetables
- 16 oz tomato sauce
- 2 packages of brown gravy mix
- 1 package onion soup mix
- 4 tsp sugar

Mix everything together and simmer until done.

- Pam Murchison, Midland MI

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. A large yellow overlay with a black border is positioned over the chart. The text "Side Dishes" is written in blue at the top left of the overlay, and "Cooking and Cruising on the Great Lakes" is written in red inside a white box with a red border in the center of the overlay.

Side Dishes

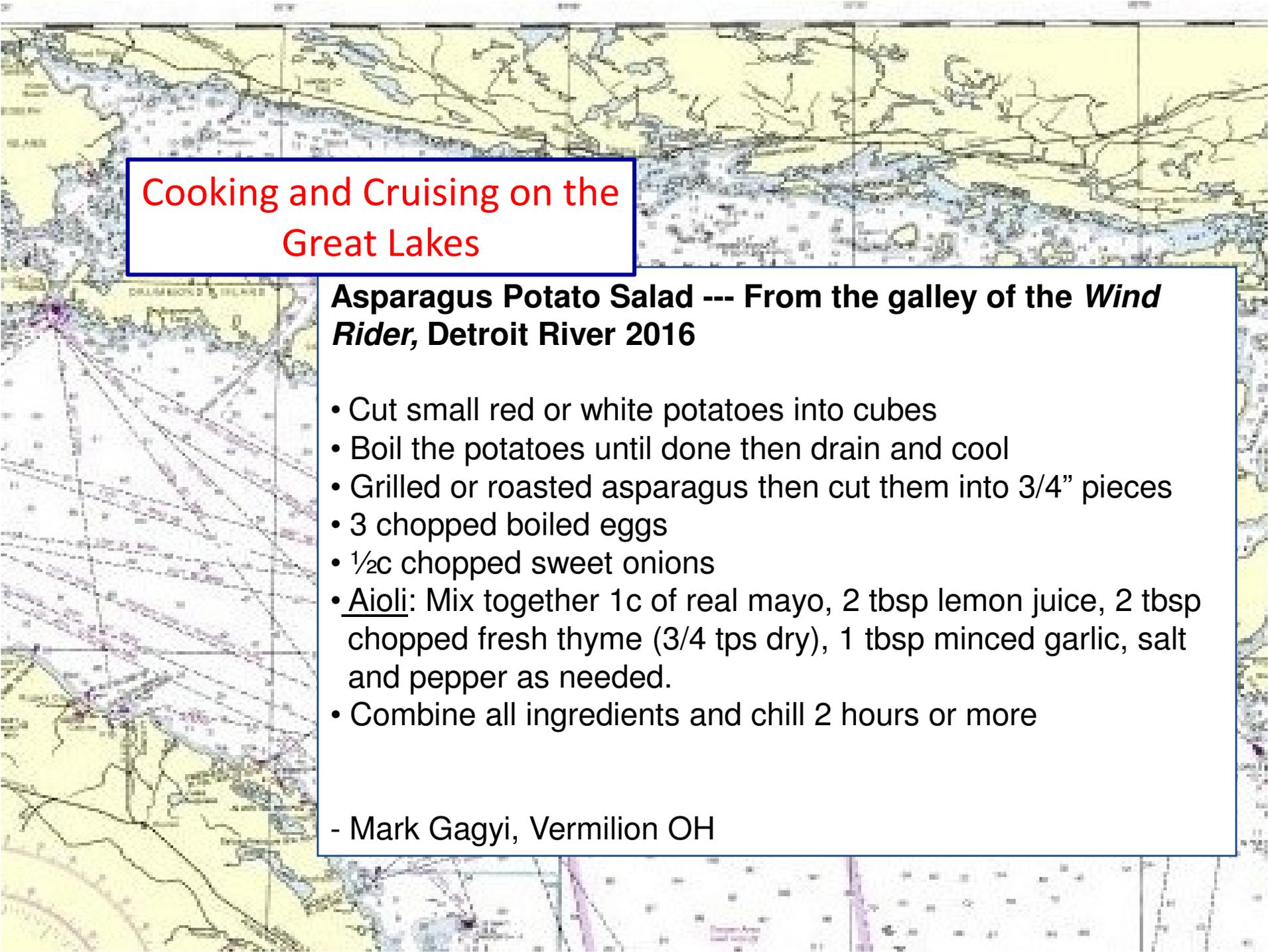
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Asparagus and Pasta with Pancetta and Pine Nuts --- From the galley of the *Baby Grand*, The Great Circle Loop 2009

- 8-12 oz, uncooked pasta
 - 1 lb. trimmed asparagus (can substitute broccoli or red peppers)
 - 2 tsp. minced garlic
 - 3-4 tbl. fresh lemon juice
 - 2 tsp. EVOO
 - ½ tsp. kosher salt
 - ¼ tsp. ground black pepper
 - ¼ cup grated Parmigiano-Reggiano cheese
 - 3-5 tbl. fresh herbs to taste
-
- Cook pasta according to directions
 - Cook pancetta over medium heat until crispy, then drain and crumble
 - In the same pan cook garlic and pine nuts until brown. Push to the side and then sauté asparagus in batches
 - Combine lemon juice, EVOO, salt, pepper, and herbs
 - Plate the pasta, asparagus, pine nuts, and garlic
 - Drizzle with lemon juice, then top with pancetta and cheese

- Peggy Olsen, Denver CO

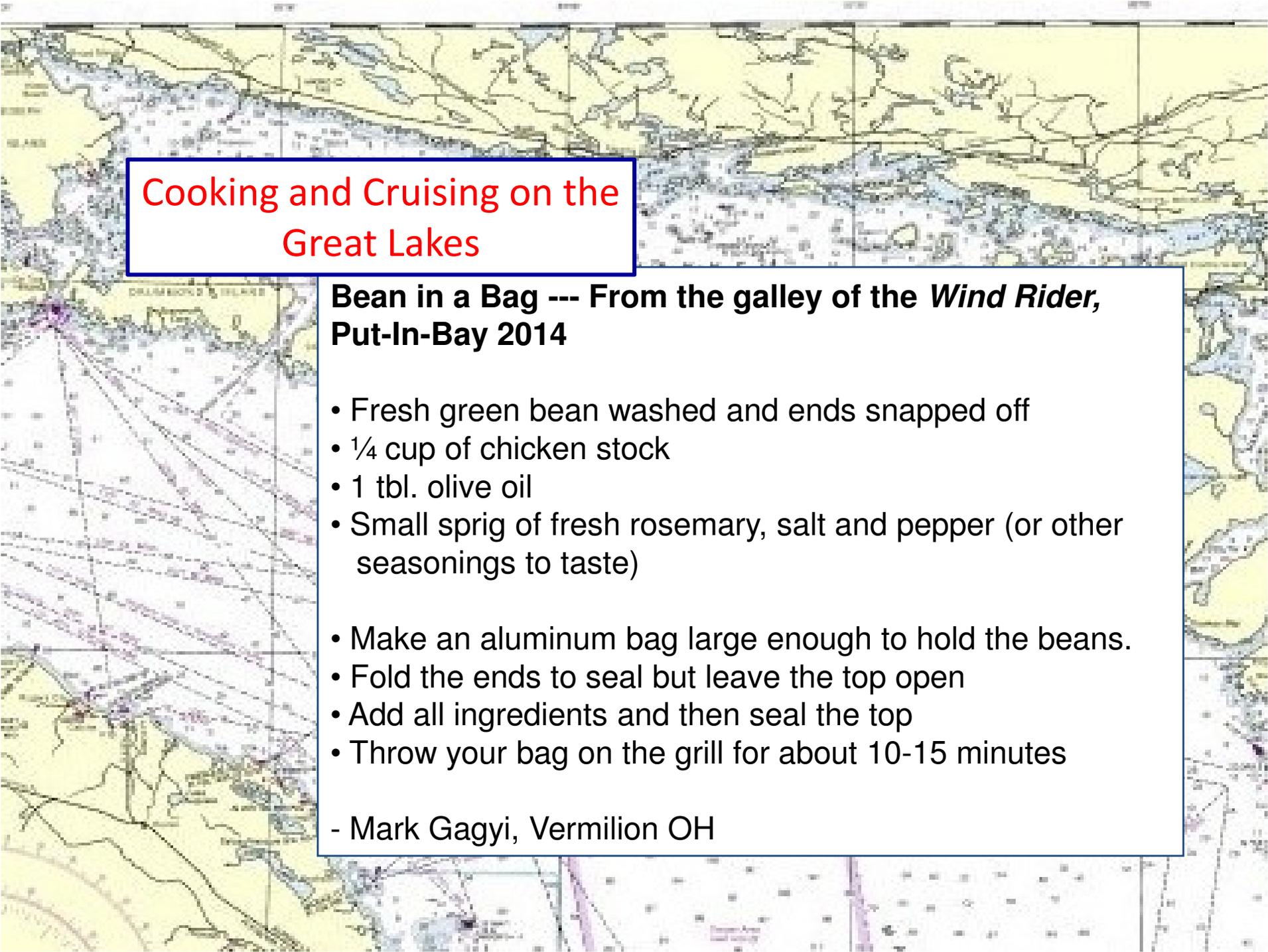


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Asparagus Potato Salad --- From the galley of the *Wind Rider*, Detroit River 2016

- Cut small red or white potatoes into cubes
- Boil the potatoes until done then drain and cool
- Grilled or roasted asparagus then cut them into 3/4" pieces
- 3 chopped boiled eggs
- 1/2c chopped sweet onions
- Aioli: Mix together 1c of real mayo, 2 tbsp lemon juice, 2 tbsp chopped fresh thyme (3/4 tps dry), 1 tbsp minced garlic, salt and pepper as needed.
- Combine all ingredients and chill 2 hours or more

- Mark Gagy, Vermilion OH

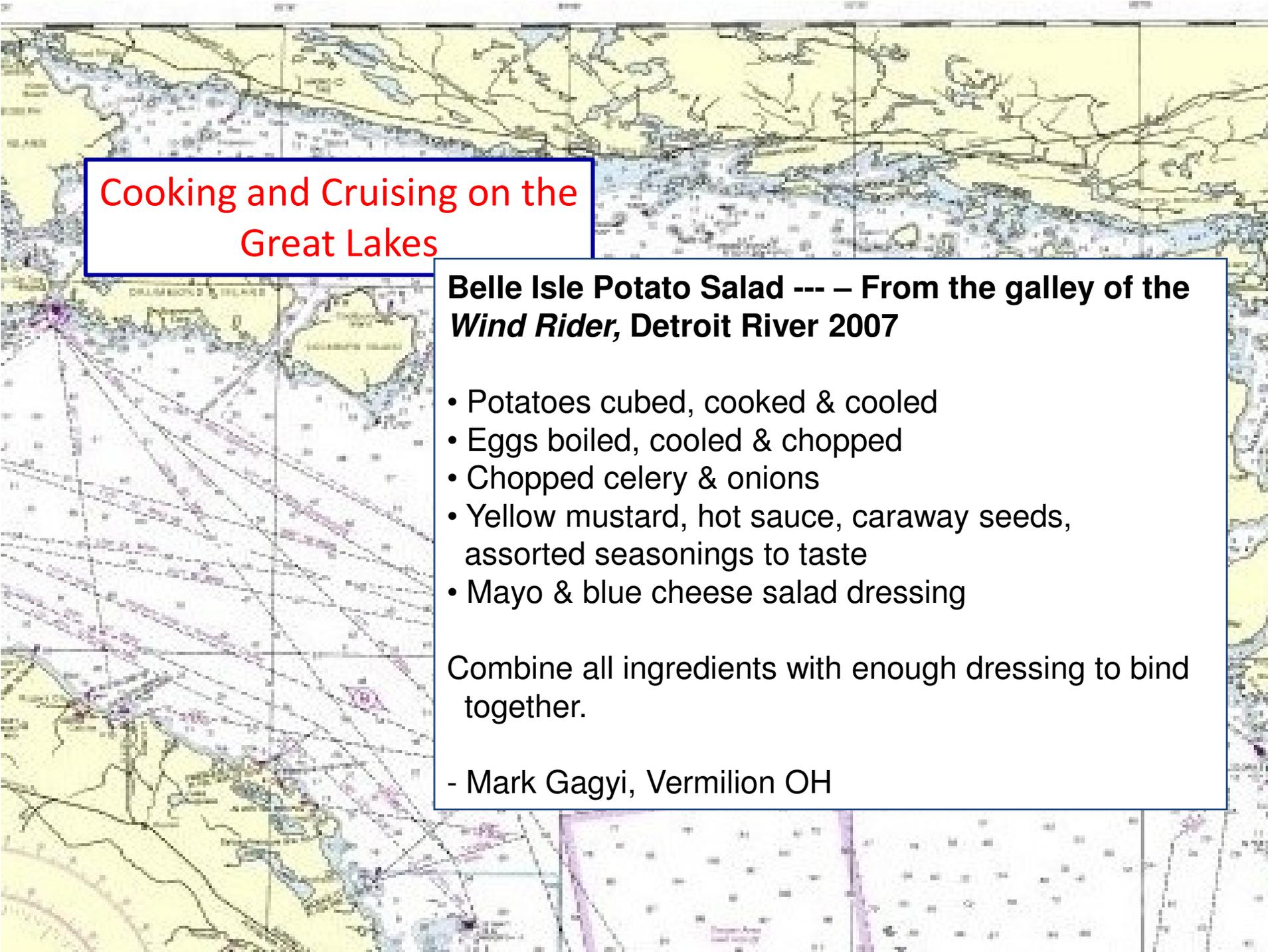


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Bean in a Bag --- From the galley of the *Wind Rider*, Put-In-Bay 2014

- Fresh green bean washed and ends snapped off
 - ¼ cup of chicken stock
 - 1 tbl. olive oil
 - Small sprig of fresh rosemary, salt and pepper (or other seasonings to taste)

 - Make an aluminum bag large enough to hold the beans.
 - Fold the ends to seal but leave the top open
 - Add all ingredients and then seal the top
 - Throw your bag on the grill for about 10-15 minutes
- Mark Gagy, Vermilion OH



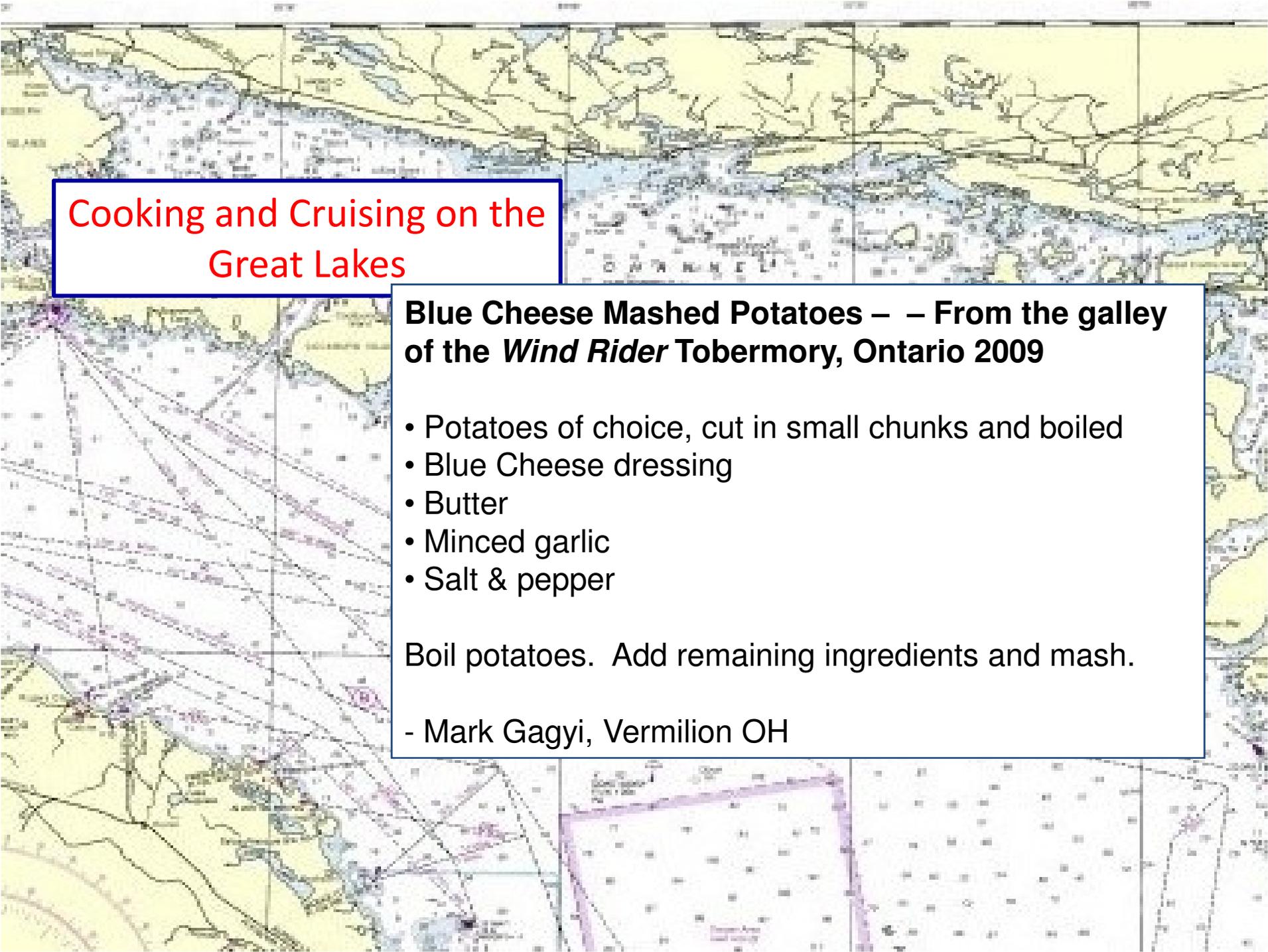
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Belle Isle Potato Salad --- – From the galley of the *Wind Rider*, Detroit River 2007

- Potatoes cubed, cooked & cooled
- Eggs boiled, cooled & chopped
- Chopped celery & onions
- Yellow mustard, hot sauce, caraway seeds, assorted seasonings to taste
- Mayo & blue cheese salad dressing

Combine all ingredients with enough dressing to bind together.

- Mark Gagy, Vermilion OH



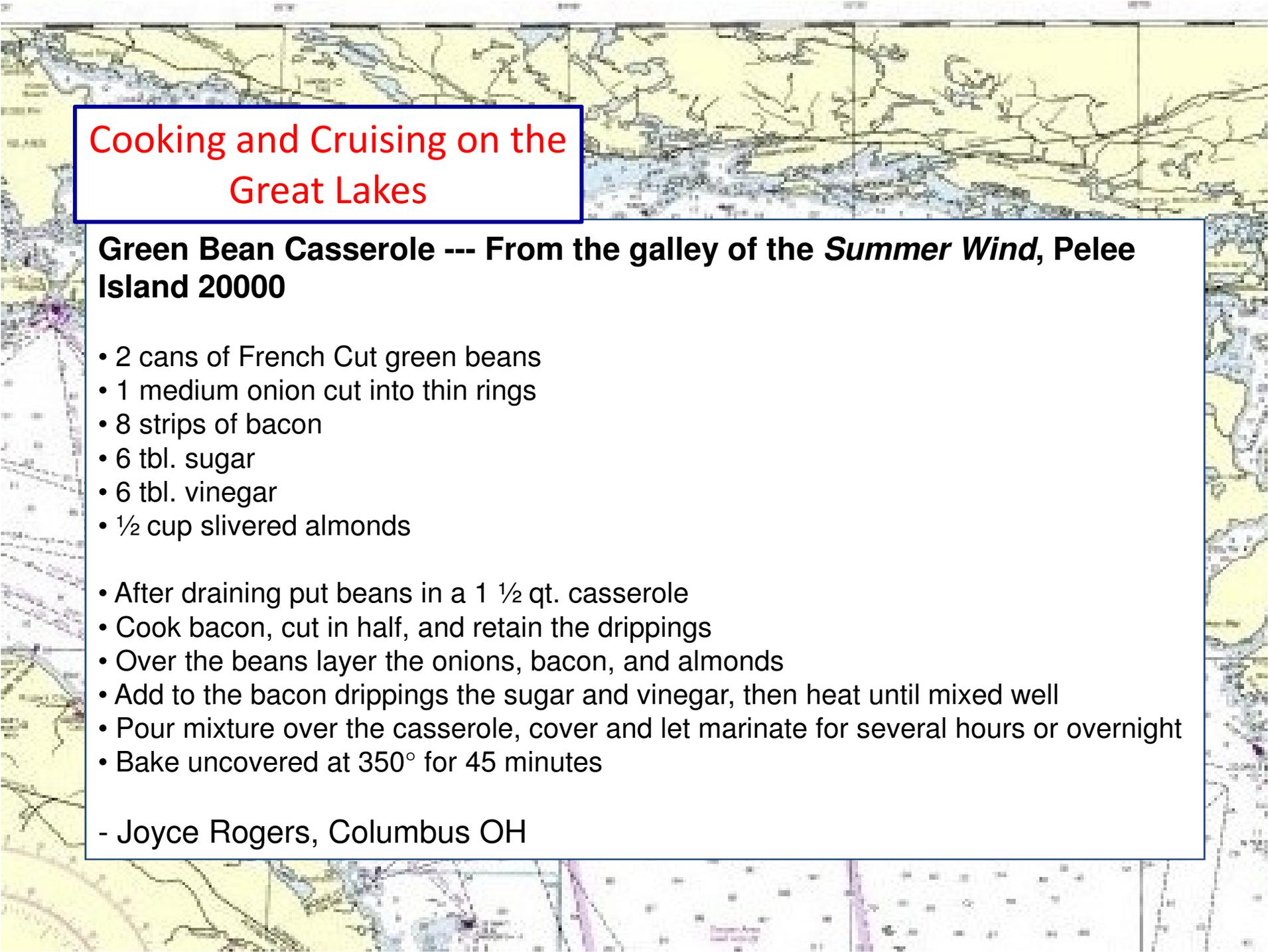
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Blue Cheese Mashed Potatoes – – From the galley of the *Wind Rider* Tobermory, Ontario 2009

- Potatoes of choice, cut in small chunks and boiled
- Blue Cheese dressing
- Butter
- Minced garlic
- Salt & pepper

Boil potatoes. Add remaining ingredients and mash.

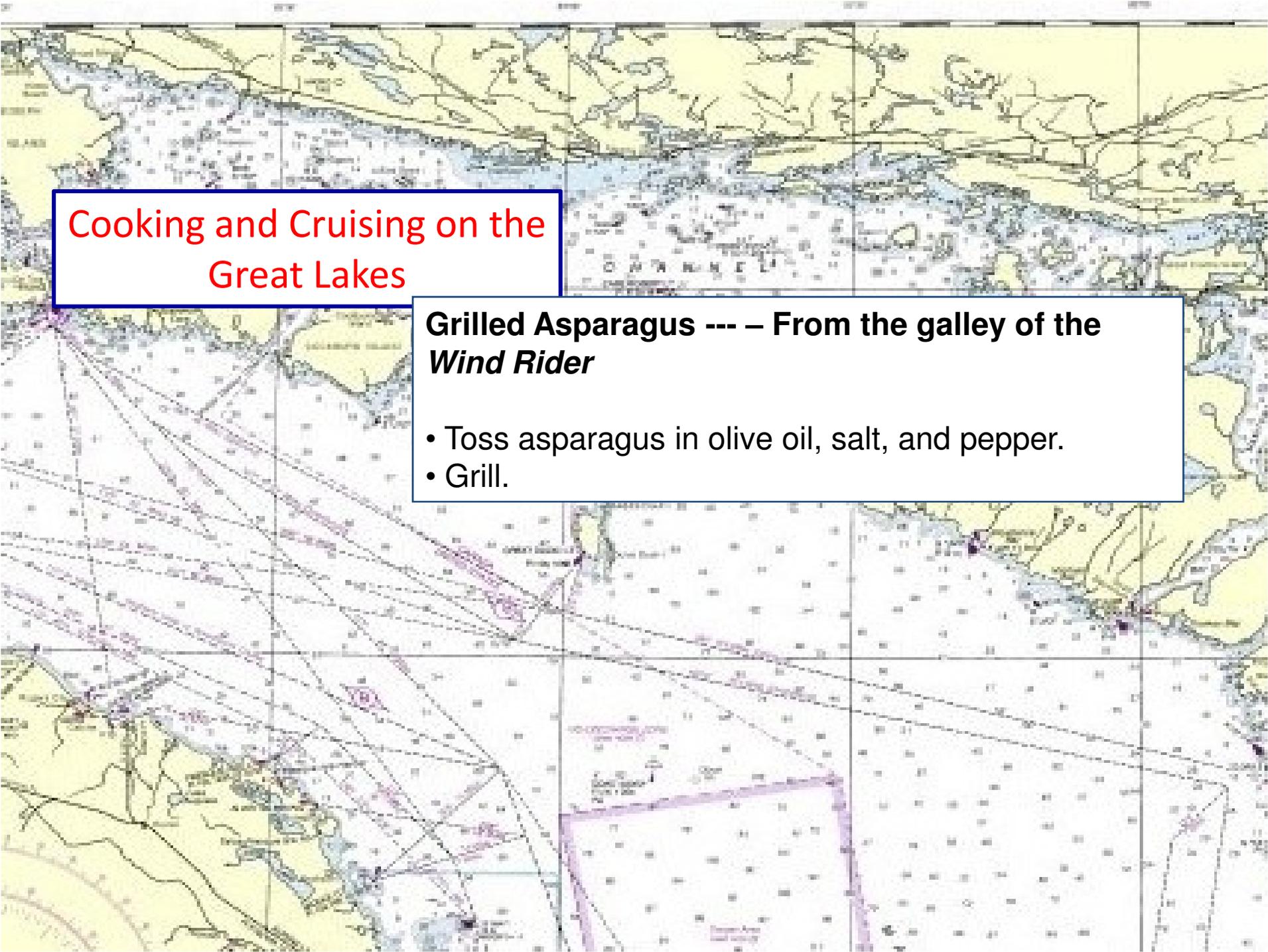
- Mark Gagy, Vermilion OH



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Green Bean Casserole --- From the galley of the *Summer Wind*, Pelee Island 20000

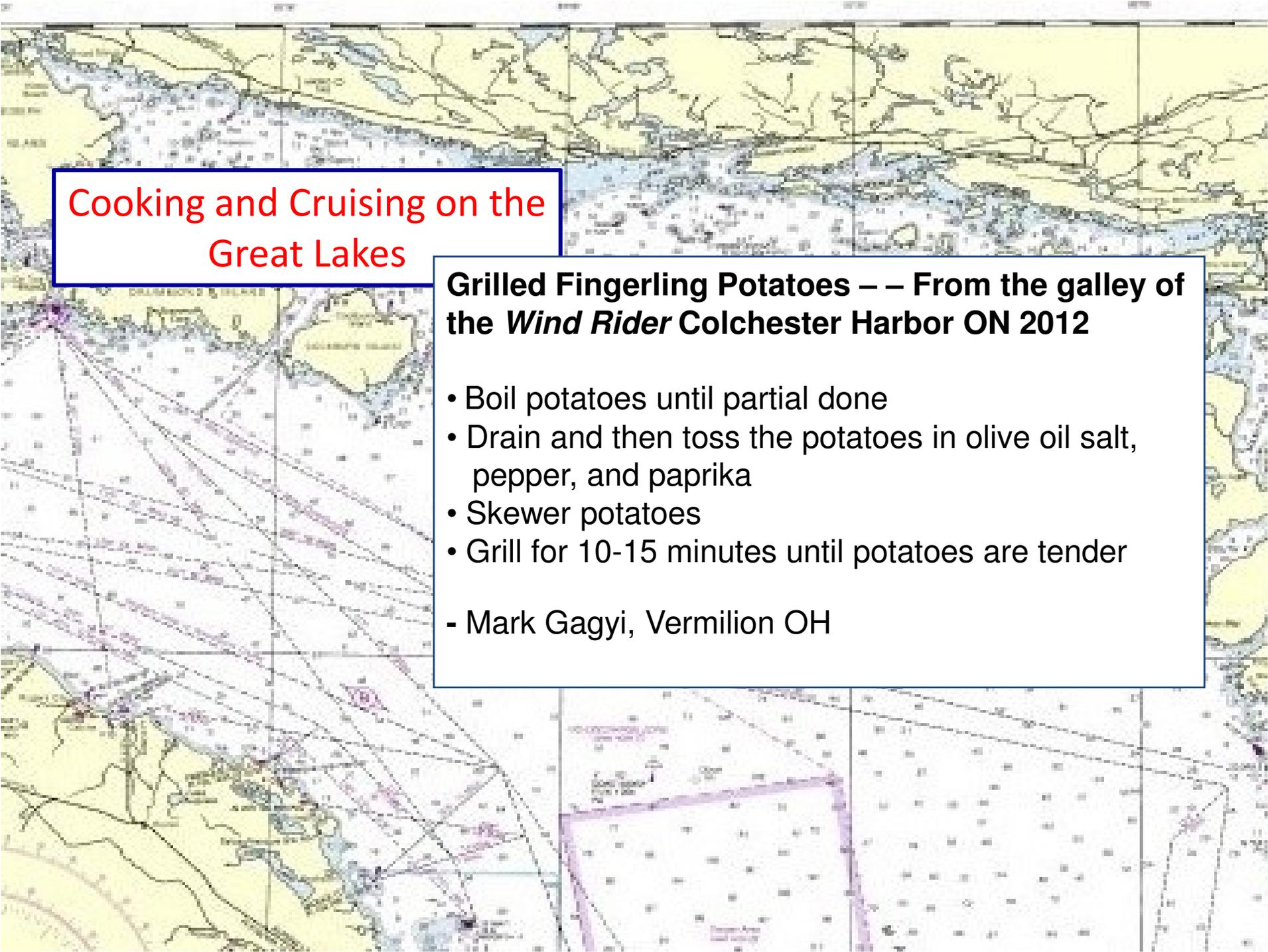
- 2 cans of French Cut green beans
 - 1 medium onion cut into thin rings
 - 8 strips of bacon
 - 6 tbl. sugar
 - 6 tbl. vinegar
 - ½ cup slivered almonds
-
- After draining put beans in a 1 ½ qt. casserole
 - Cook bacon, cut in half, and retain the drippings
 - Over the beans layer the onions, bacon, and almonds
 - Add to the bacon drippings the sugar and vinegar, then heat until mixed well
 - Pour mixture over the casserole, cover and let marinate for several hours or overnight
 - Bake uncovered at 350° for 45 minutes
- Joyce Rogers, Columbus OH



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**Grilled Asparagus --- – From the galley of the
*Wind Rider***

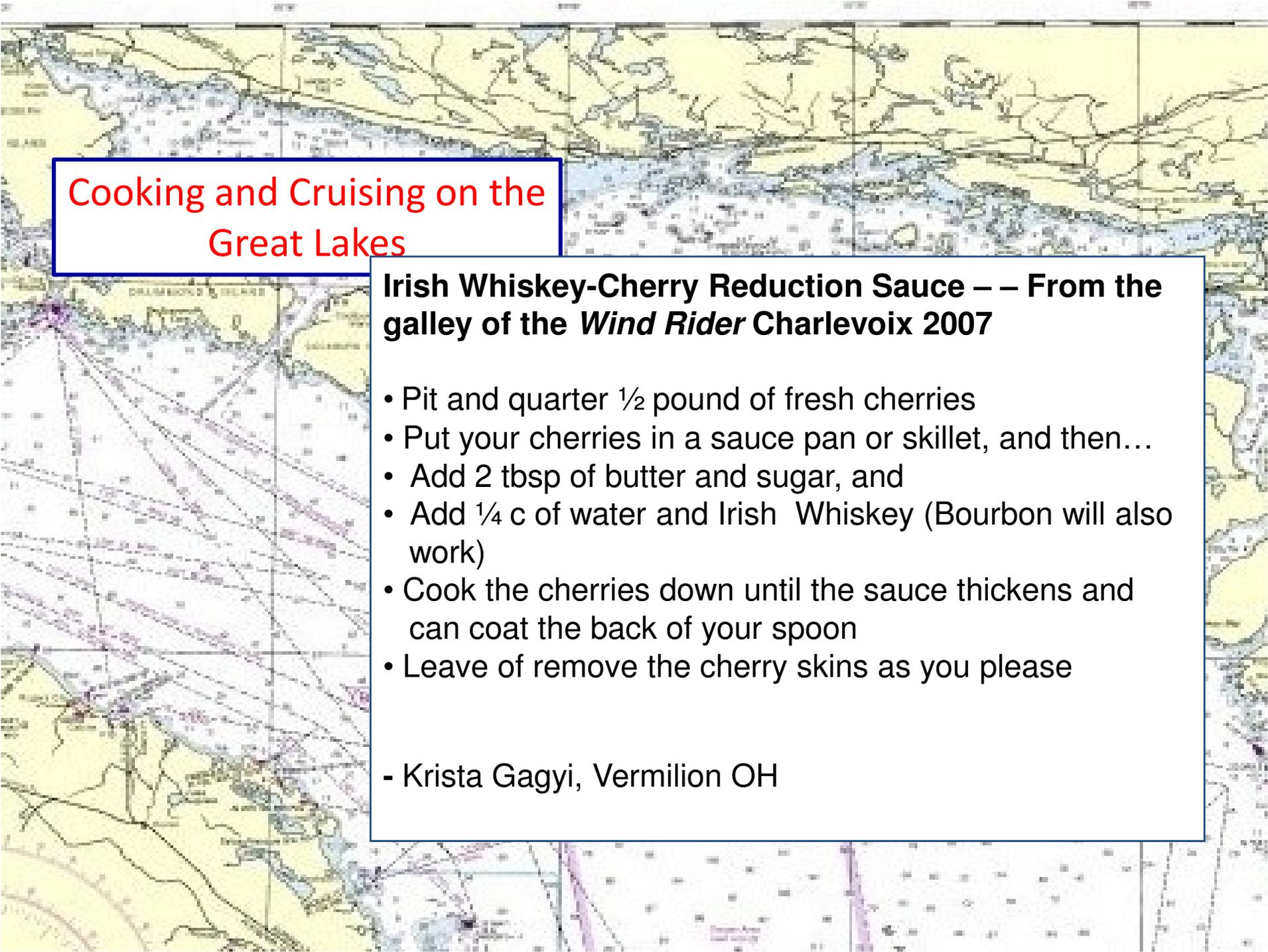
- Toss asparagus in olive oil, salt, and pepper.
- Grill.



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Grilled Fingerling Potatoes – – From the galley of the *Wind Rider* Colchester Harbor ON 2012

- Boil potatoes until partial done
 - Drain and then toss the potatoes in olive oil salt, pepper, and paprika
 - Skewer potatoes
 - Grill for 10-15 minutes until potatoes are tender
- Mark Gagy, Vermillion OH

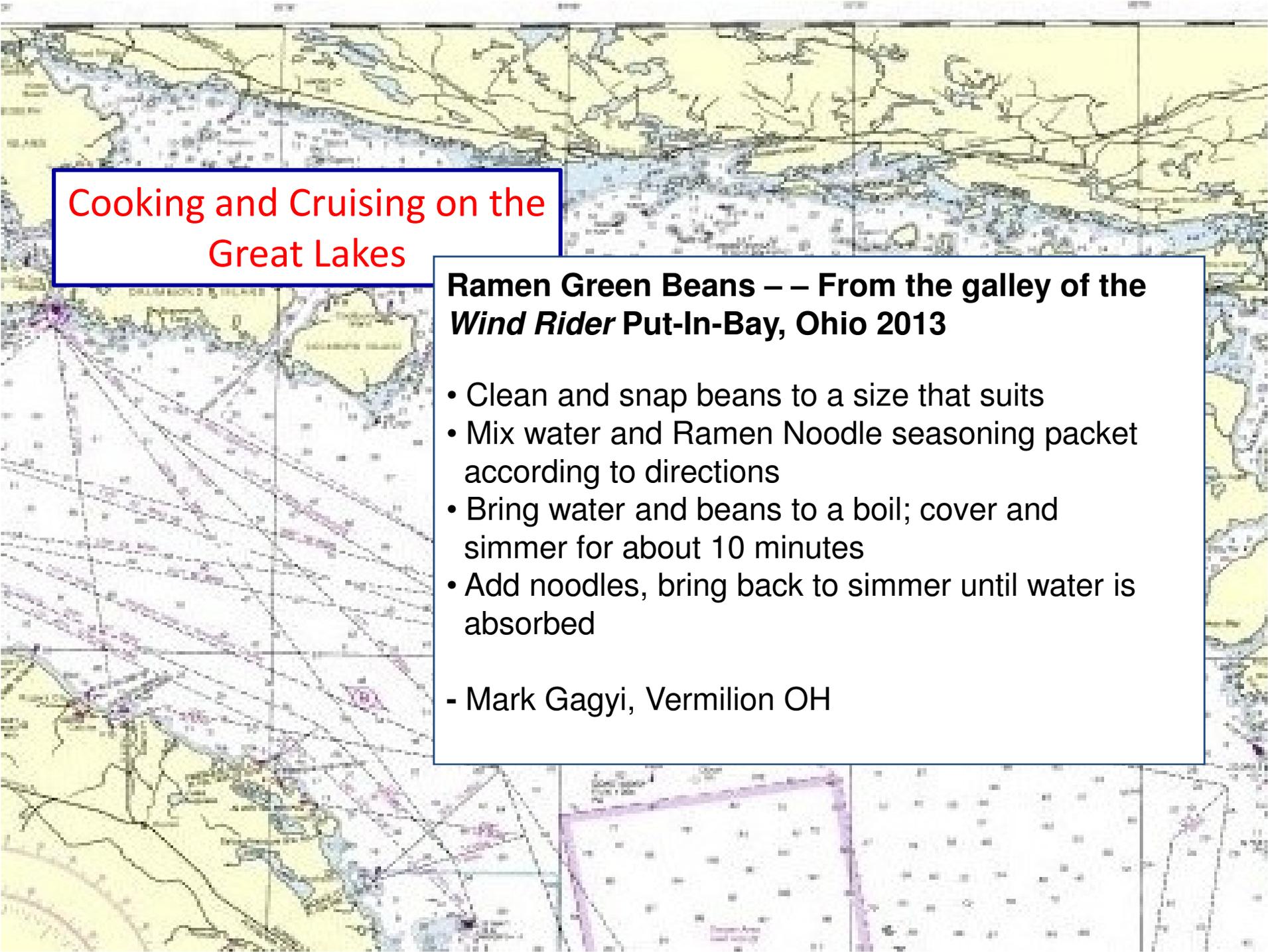


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Irish Whiskey-Cherry Reduction Sauce – – From the galley of the *Wind Rider* Charlevoix 2007

- Pit and quarter ½ pound of fresh cherries
- Put your cherries in a sauce pan or skillet, and then...
- Add 2 tbsp of butter and sugar, and
- Add ¼ c of water and Irish Whiskey (Bourbon will also work)
- Cook the cherries down until the sauce thickens and can coat the back of your spoon
- Leave or remove the cherry skins as you please

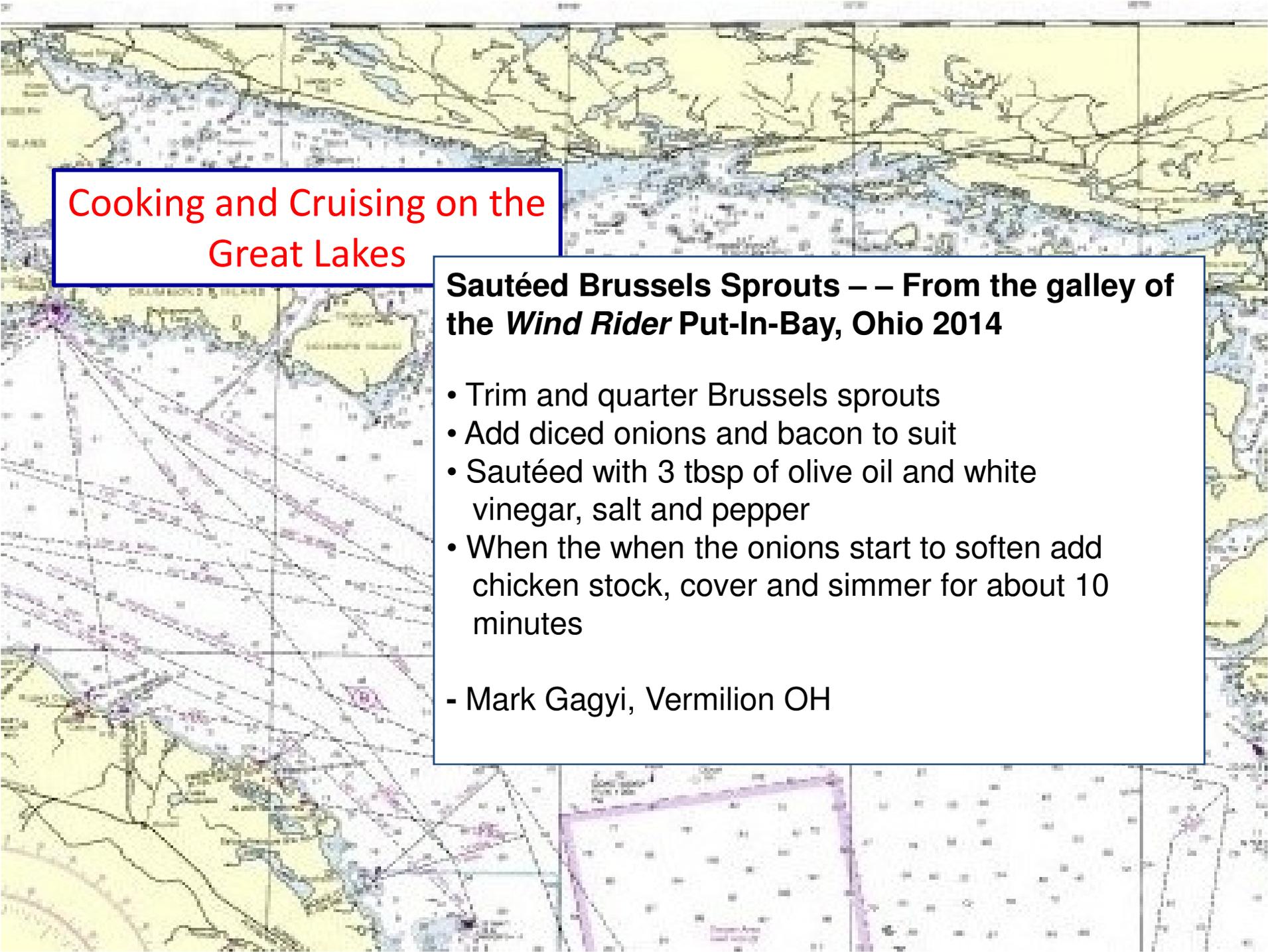
- Krista Gagy, Vermilion OH



Cooking and Cruising on the Great Lakes

Ramen Green Beans – – From the galley of the *Wind Rider* Put-In-Bay, Ohio 2013

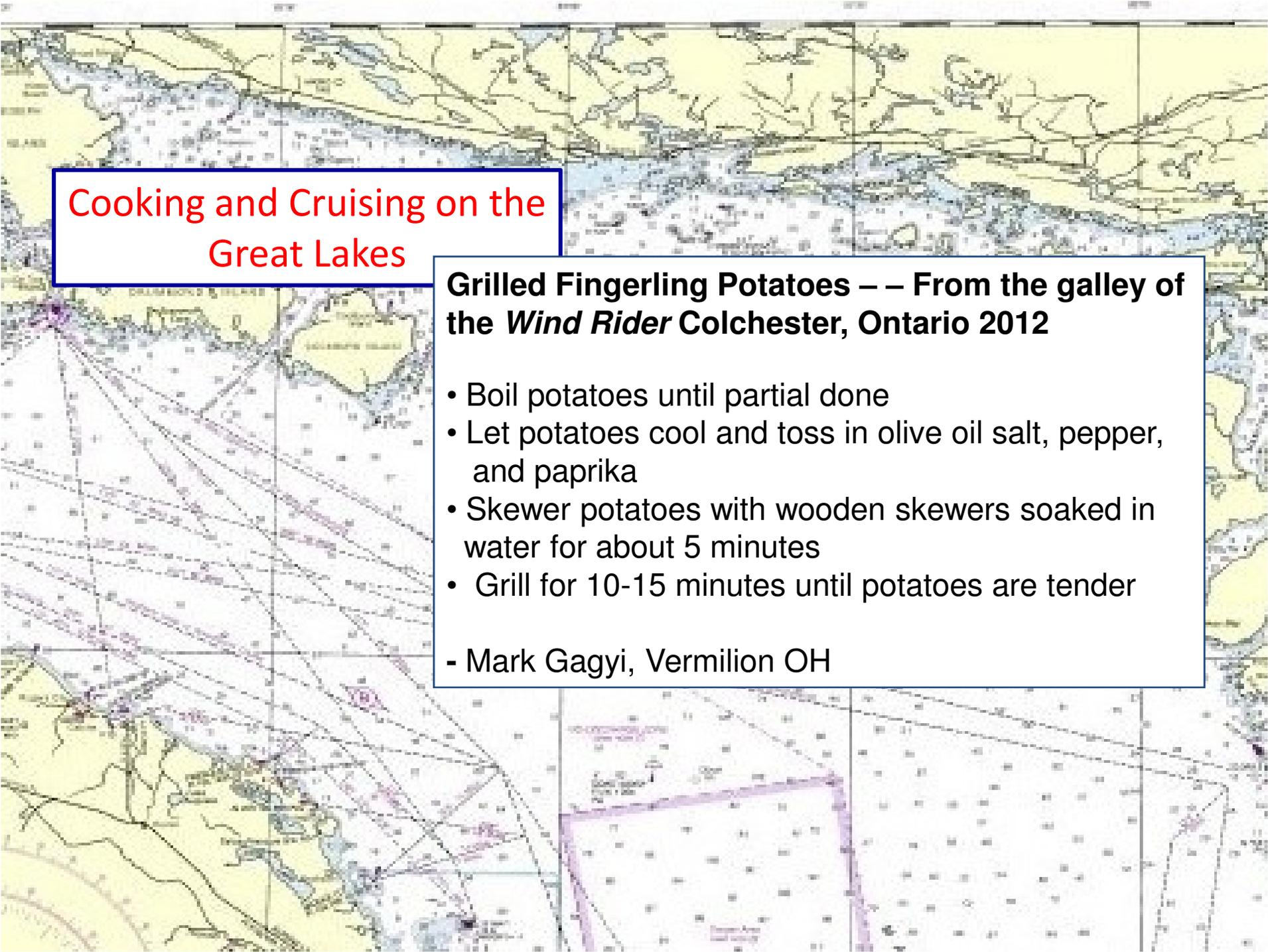
- Clean and snap beans to a size that suits
 - Mix water and Ramen Noodle seasoning packet according to directions
 - Bring water and beans to a boil; cover and simmer for about 10 minutes
 - Add noodles, bring back to simmer until water is absorbed
- Mark Gagy, Vermilion OH



Cooking and Cruising on the Great Lakes

Sautéed Brussels Sprouts – – From the galley of the *Wind Rider* Put-In-Bay, Ohio 2014

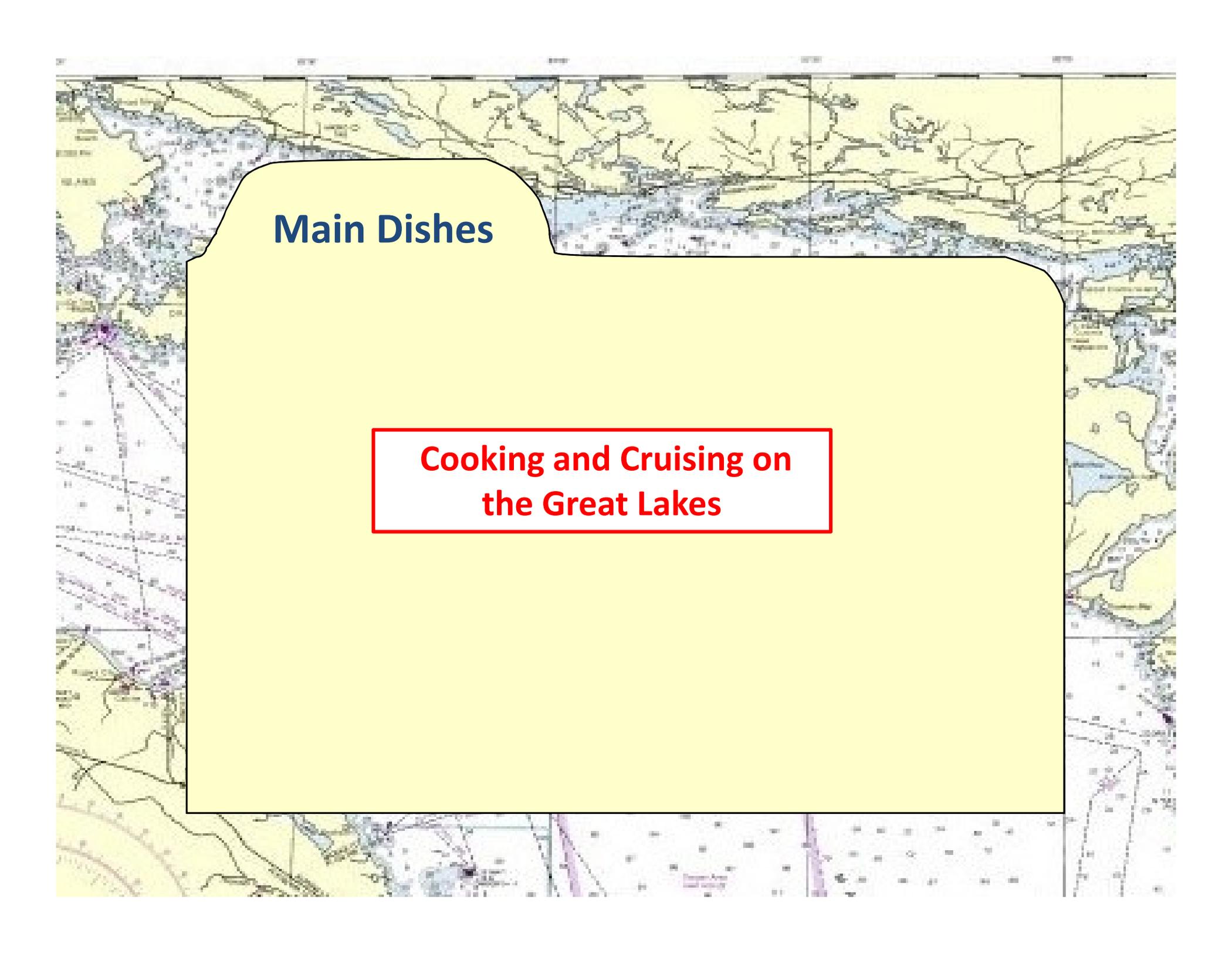
- Trim and quarter Brussels sprouts
 - Add diced onions and bacon to suit
 - Sautéed with 3 tbsp of olive oil and white vinegar, salt and pepper
 - When the when the onions start to soften add chicken stock, cover and simmer for about 10 minutes
- Mark Gagy, Vermilion OH



Cooking and Cruising on the Great Lakes

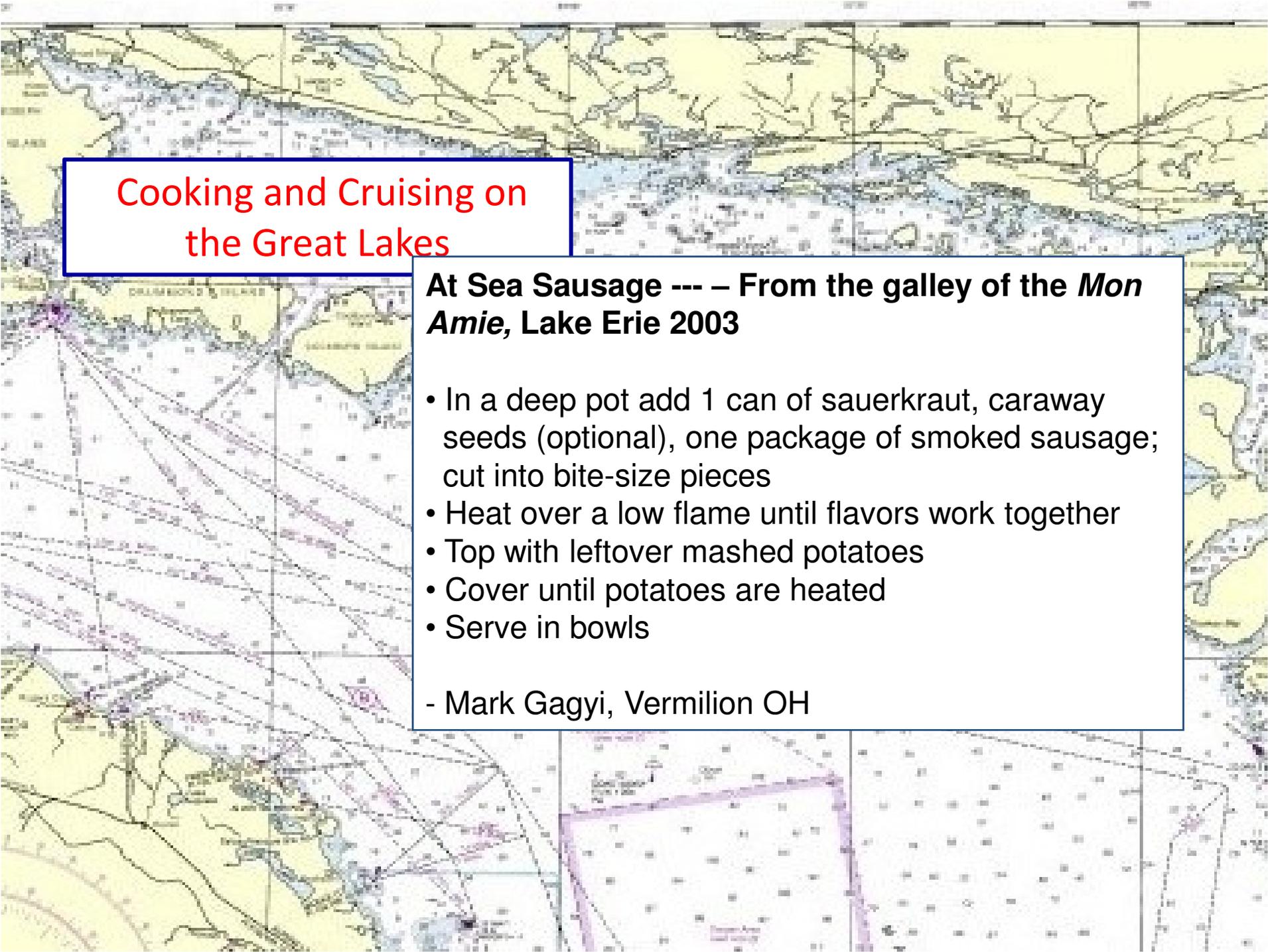
Grilled Fingerling Potatoes – – From the galley of the *Wind Rider* Colchester, Ontario 2012

- Boil potatoes until partial done
 - Let potatoes cool and toss in olive oil salt, pepper, and paprika
 - Skewer potatoes with wooden skewers soaked in water for about 5 minutes
 - Grill for 10-15 minutes until potatoes are tender
- Mark Gagy, Vermilion OH

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. A large yellow overlay with a black border is positioned over the chart. The text 'Main Dishes' is written in blue at the top left of the overlay, and 'Cooking and Cruising on the Great Lakes' is written in red inside a white box with a red border in the center of the overlay.

Main Dishes

**Cooking and Cruising on
the Great Lakes**

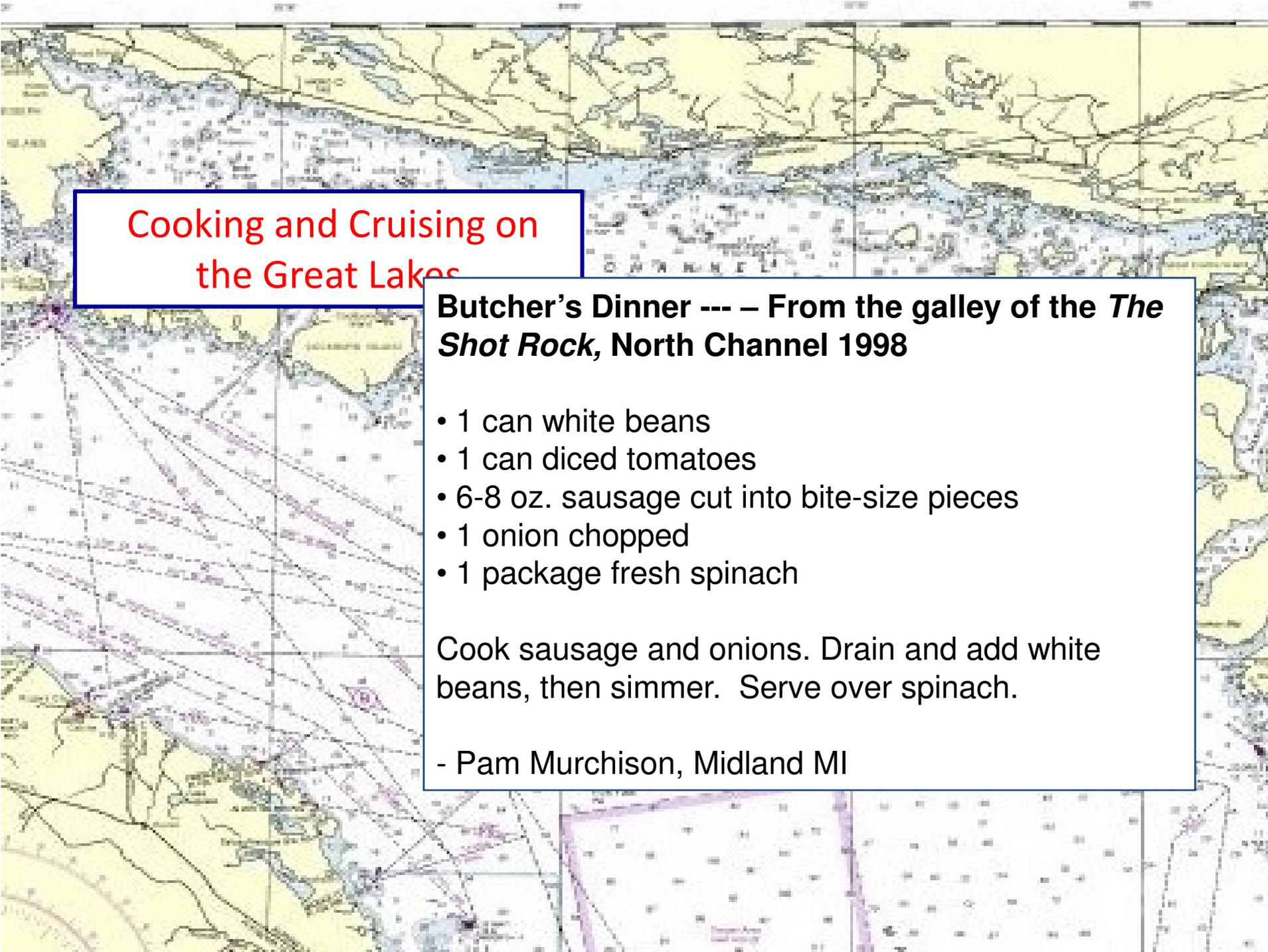


Cooking and Cruising on the Great Lakes

At Sea Sausage --- – From the galley of the *Mon Amie*, Lake Erie 2003

- In a deep pot add 1 can of sauerkraut, caraway seeds (optional), one package of smoked sausage; cut into bite-size pieces
- Heat over a low flame until flavors work together
- Top with leftover mashed potatoes
- Cover until potatoes are heated
- Serve in bowls

- Mark Gagy, Vermilion OH



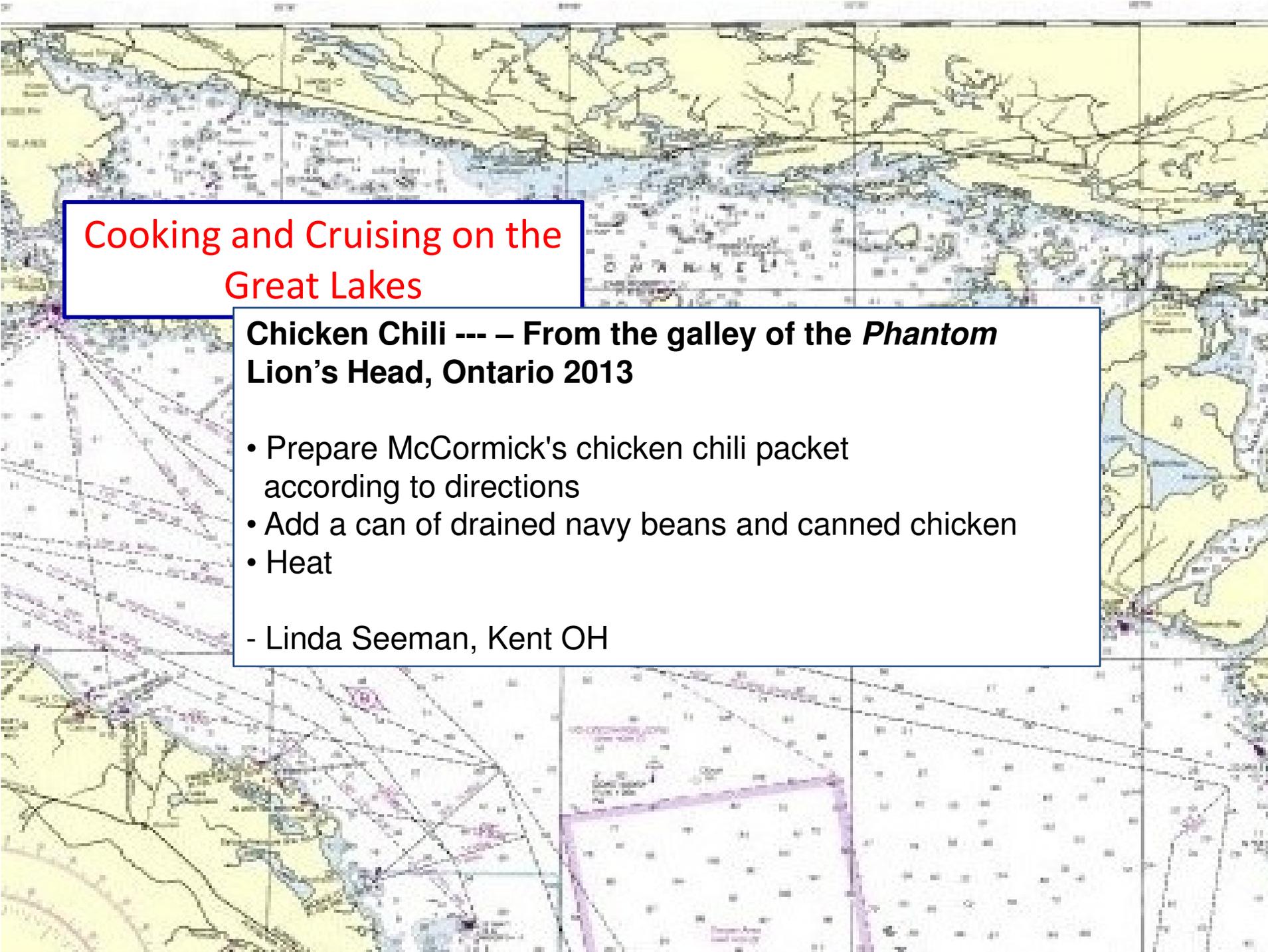
Cooking and Cruising on
the Great Lakes

Butcher's Dinner --- – From the galley of the *The Shot Rock*, North Channel 1998

- 1 can white beans
- 1 can diced tomatoes
- 6-8 oz. sausage cut into bite-size pieces
- 1 onion chopped
- 1 package fresh spinach

Cook sausage and onions. Drain and add white beans, then simmer. Serve over spinach.

- Pam Murchison, Midland MI

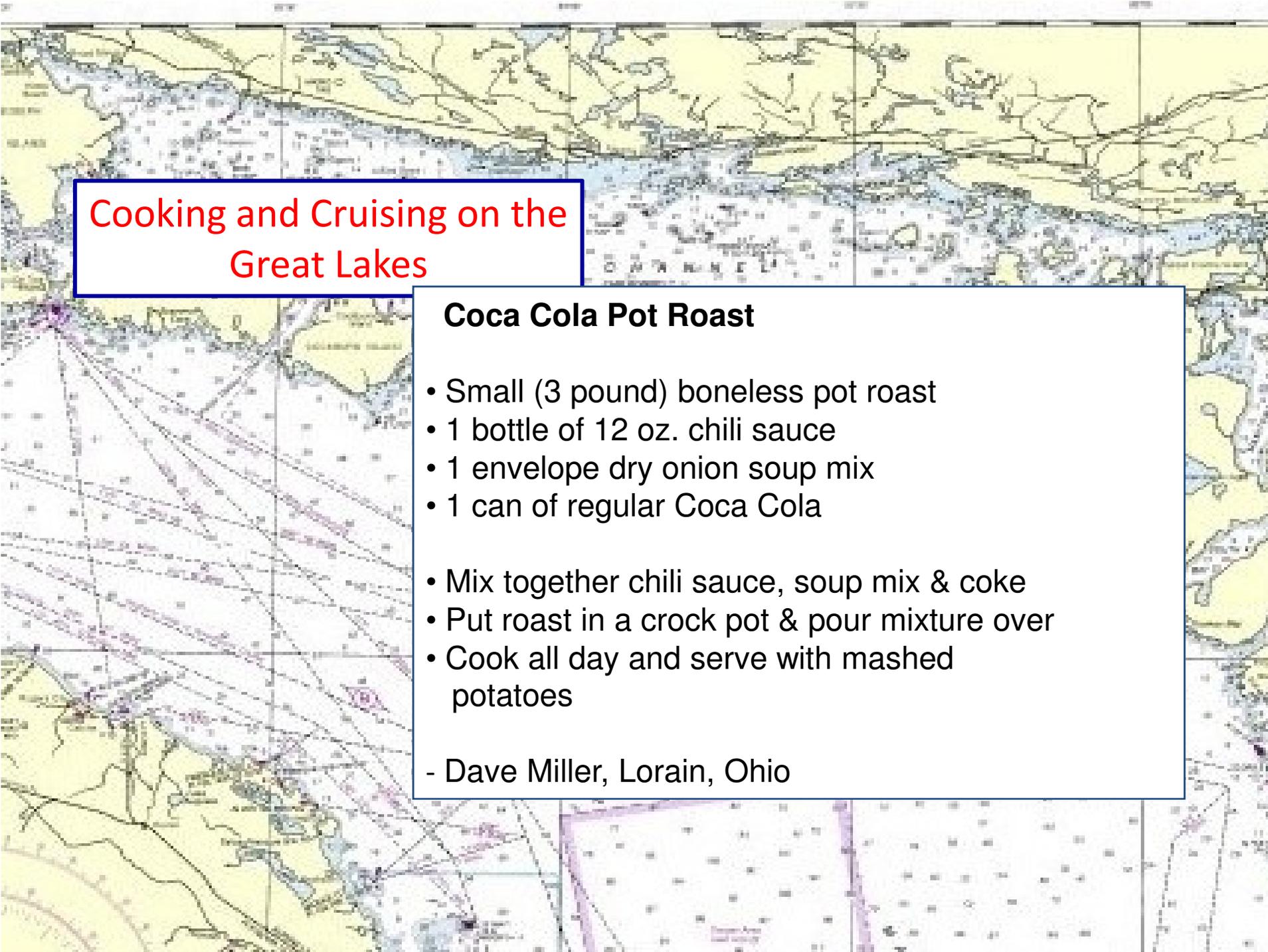


Cooking and Cruising on the Great Lakes

Chicken Chili --- – From the galley of the *Phantom* Lion's Head, Ontario 2013

- Prepare McCormick's chicken chili packet according to directions
- Add a can of drained navy beans and canned chicken
- Heat

- Linda Seeman, Kent OH

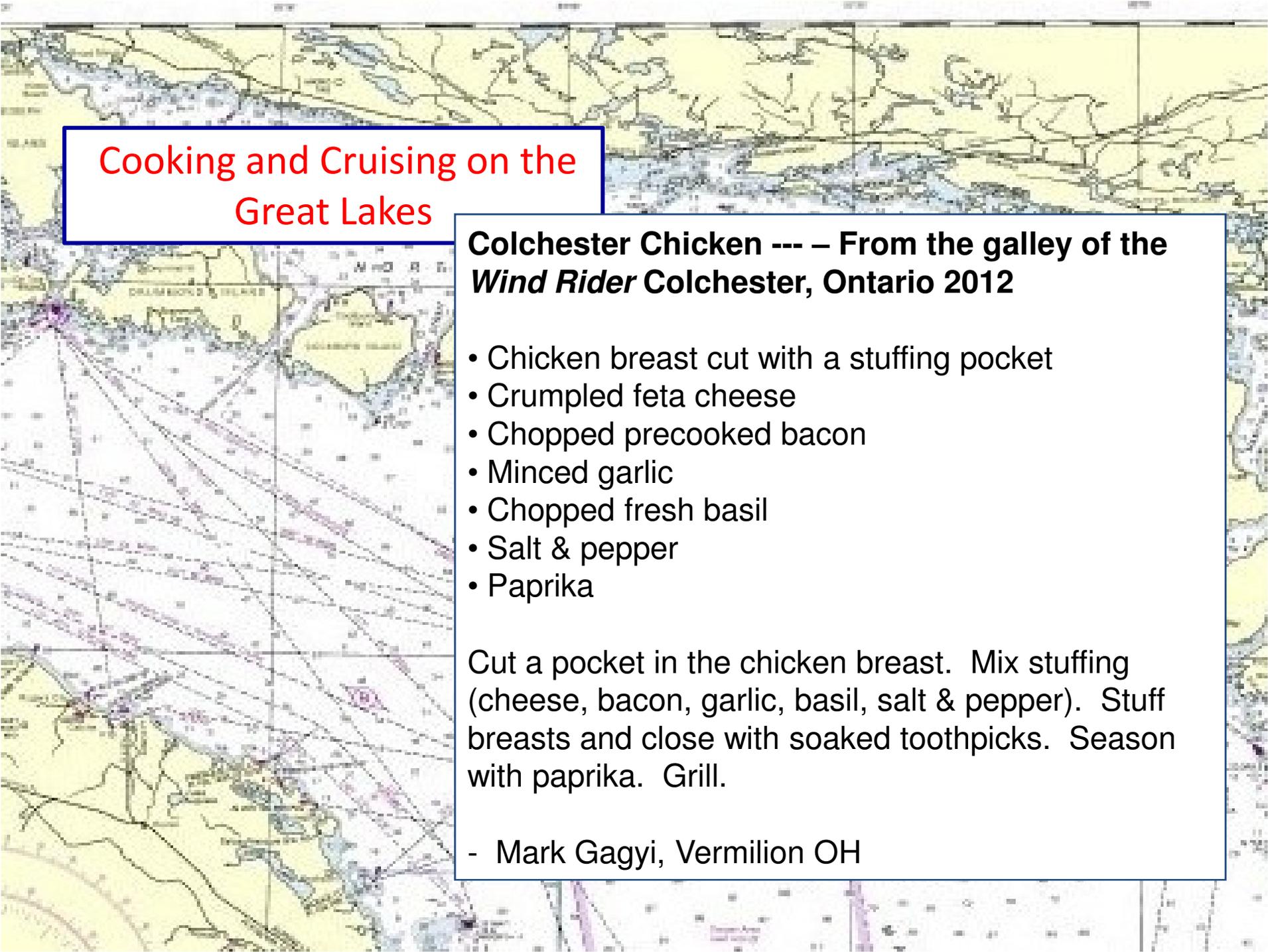


Cooking and Cruising on the Great Lakes

Coca Cola Pot Roast

- Small (3 pound) boneless pot roast
 - 1 bottle of 12 oz. chili sauce
 - 1 envelope dry onion soup mix
 - 1 can of regular Coca Cola

 - Mix together chili sauce, soup mix & coke
 - Put roast in a crock pot & pour mixture over
 - Cook all day and serve with mashed potatoes
- Dave Miller, Lorain, Ohio



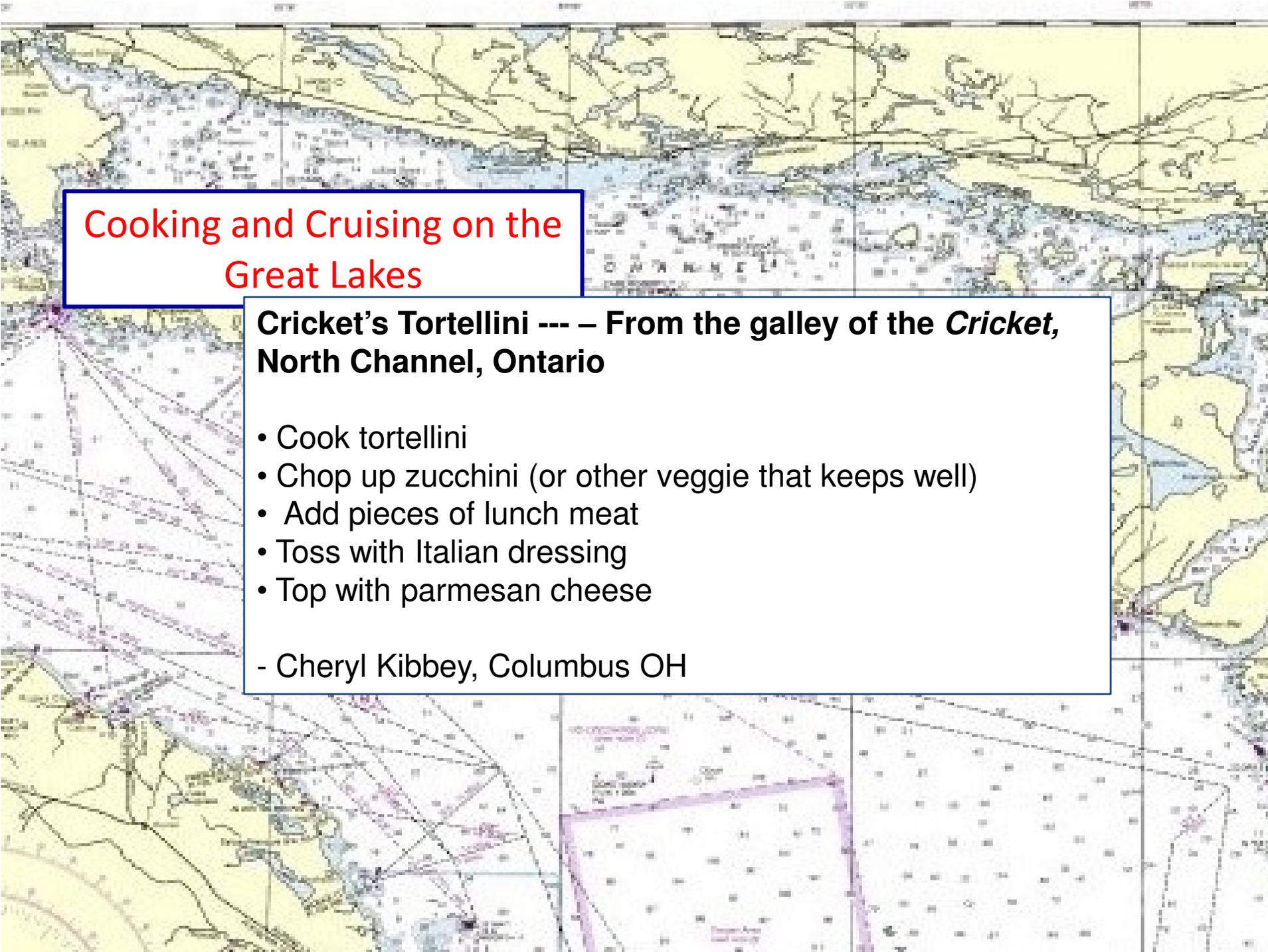
Cooking and Cruising on the Great Lakes

Colchester Chicken --- – From the galley of the *Wind Rider* Colchester, Ontario 2012

- Chicken breast cut with a stuffing pocket
- Crumpled feta cheese
- Chopped precooked bacon
- Minced garlic
- Chopped fresh basil
- Salt & pepper
- Paprika

Cut a pocket in the chicken breast. Mix stuffing (cheese, bacon, garlic, basil, salt & pepper). Stuff breasts and close with soaked toothpicks. Season with paprika. Grill.

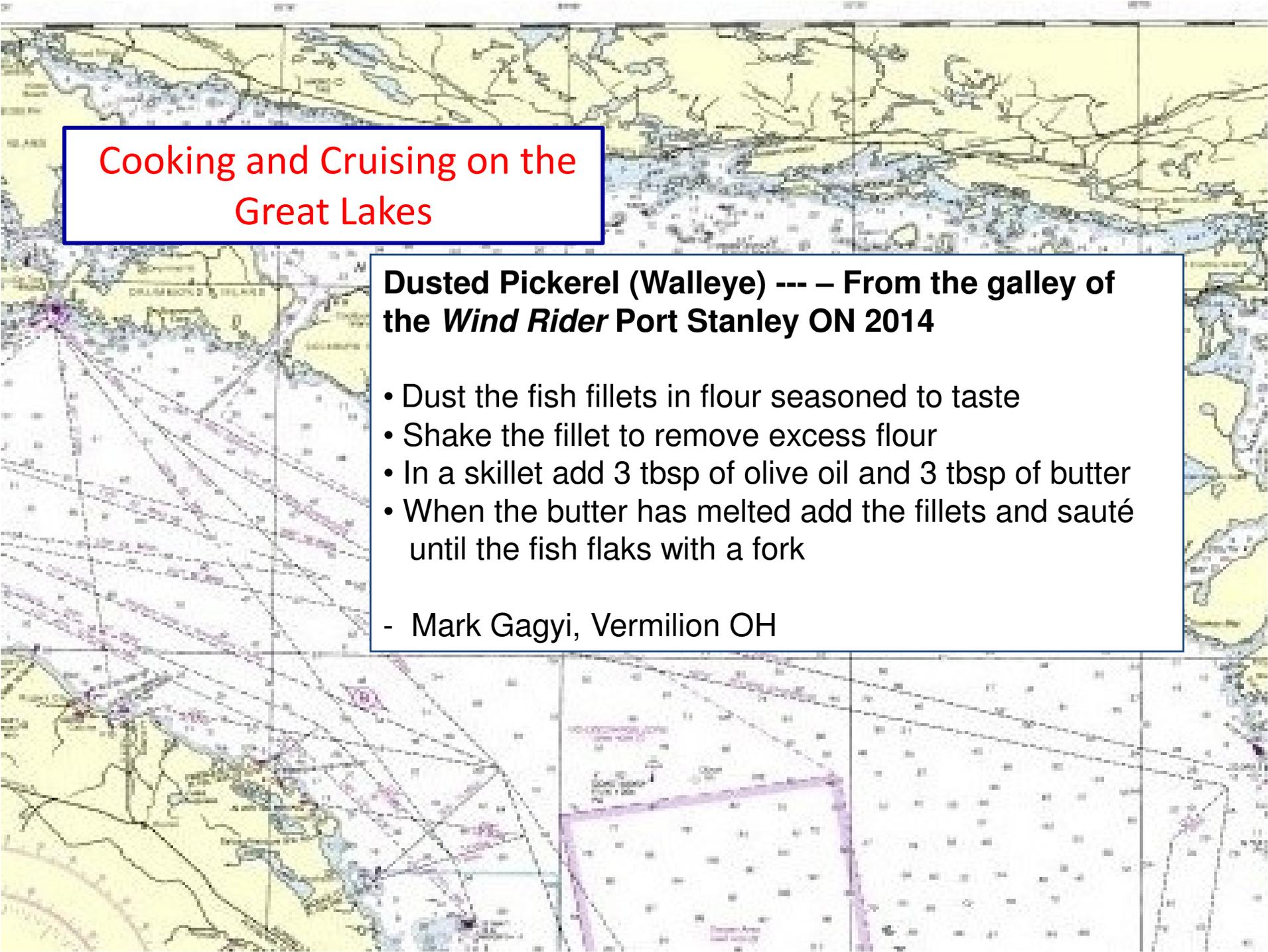
- Mark Gagy, Vermilion OH

A nautical chart of the Great Lakes region, showing the St. Lawrence River, Lake Ontario, and the western end of Lake Erie. The chart includes depth soundings, navigational markers, and a grid of latitude and longitude. A blue box with a white background is overlaid on the chart, containing text.

Cooking and Cruising on the Great Lakes

Cricket's Tortellini --- – From the galley of the *Cricket*, North Channel, Ontario

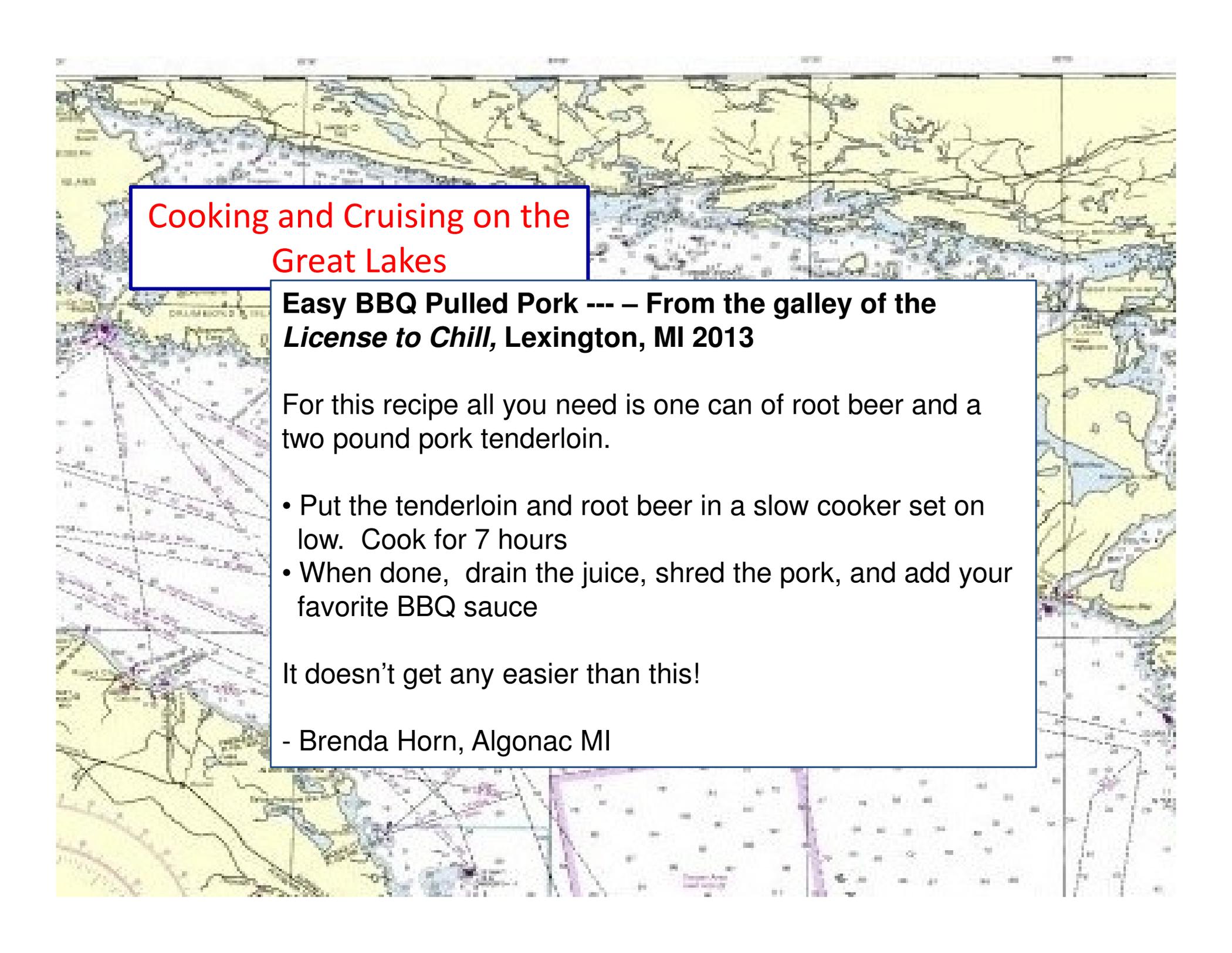
- Cook tortellini
 - Chop up zucchini (or other veggie that keeps well)
 - Add pieces of lunch meat
 - Toss with Italian dressing
 - Top with parmesan cheese
- Cheryl Kibbey, Columbus OH



Cooking and Cruising on the Great Lakes

Dusted Pickerel (Walleye) --- – From the galley of the *Wind Rider* Port Stanley ON 2014

- Dust the fish fillets in flour seasoned to taste
 - Shake the fillet to remove excess flour
 - In a skillet add 3 tbsp of olive oil and 3 tbsp of butter
 - When the butter has melted add the fillets and sauté until the fish flaks with a fork
- Mark Gagyi, Vermilion OH



Cooking and Cruising on the Great Lakes

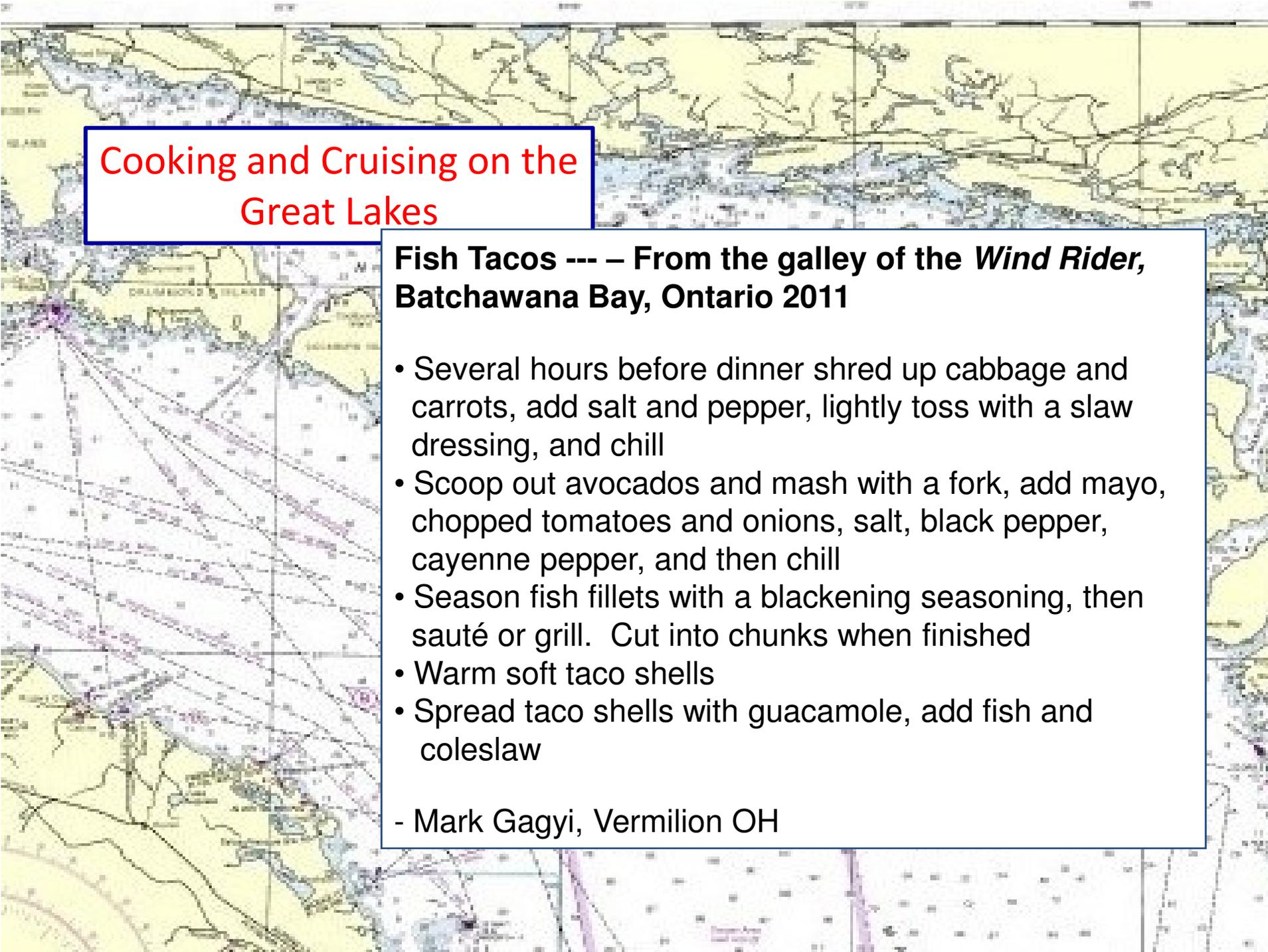
Easy BBQ Pulled Pork --- – From the galley of the *License to Chill*, Lexington, MI 2013

For this recipe all you need is one can of root beer and a two pound pork tenderloin.

- Put the tenderloin and root beer in a slow cooker set on low. Cook for 7 hours
- When done, drain the juice, shred the pork, and add your favorite BBQ sauce

It doesn't get any easier than this!

- Brenda Horn, Algonac MI

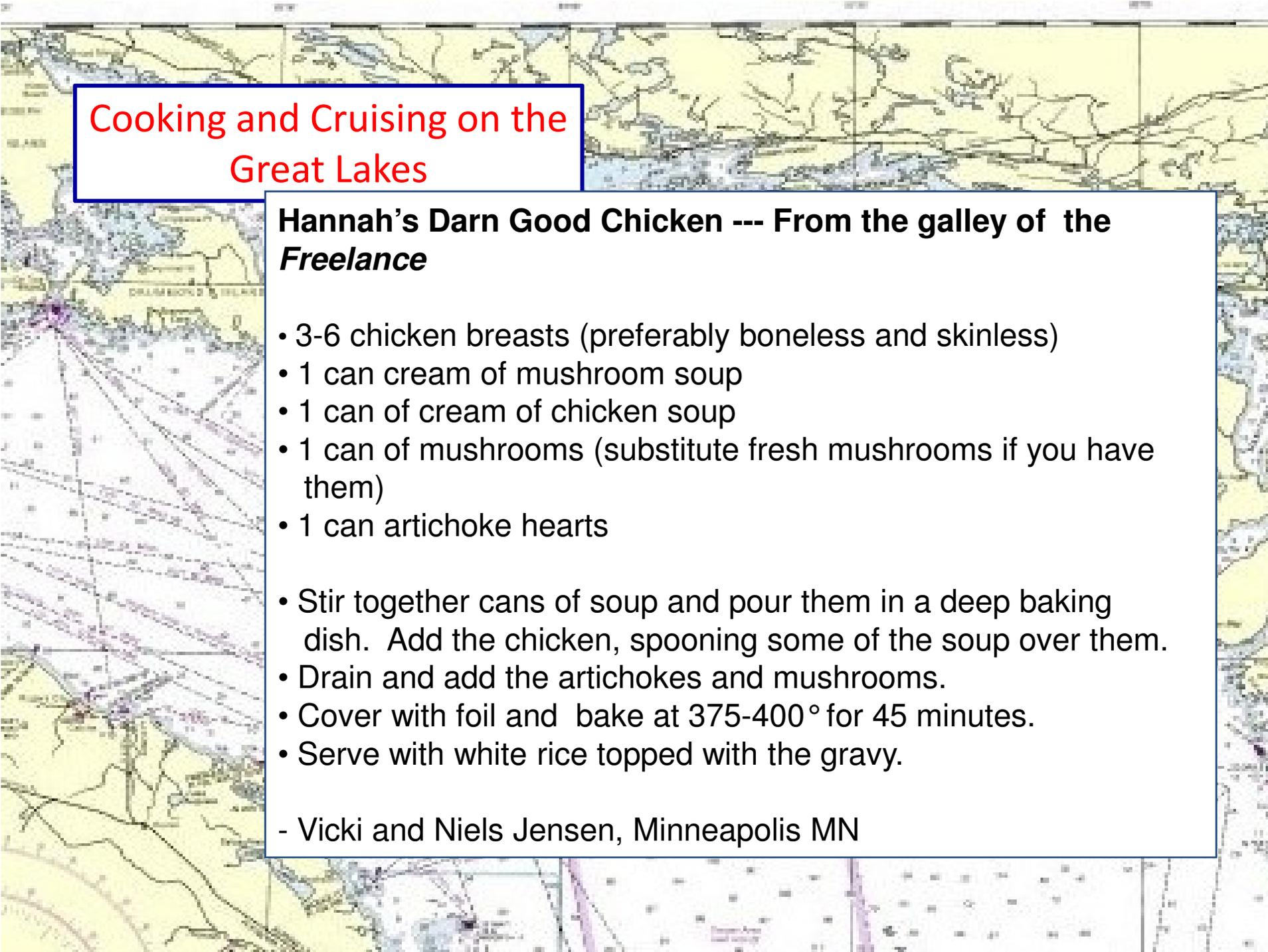


Cooking and Cruising on the Great Lakes

Fish Tacos --- – From the galley of the *Wind Rider*, Batchawana Bay, Ontario 2011

- Several hours before dinner shred up cabbage and carrots, add salt and pepper, lightly toss with a slaw dressing, and chill
- Scoop out avocados and mash with a fork, add mayo, chopped tomatoes and onions, salt, black pepper, cayenne pepper, and then chill
- Season fish fillets with a blackening seasoning, then sauté or grill. Cut into chunks when finished
- Warm soft taco shells
- Spread taco shells with guacamole, add fish and coleslaw

- Mark Gagyi, Vermilion OH

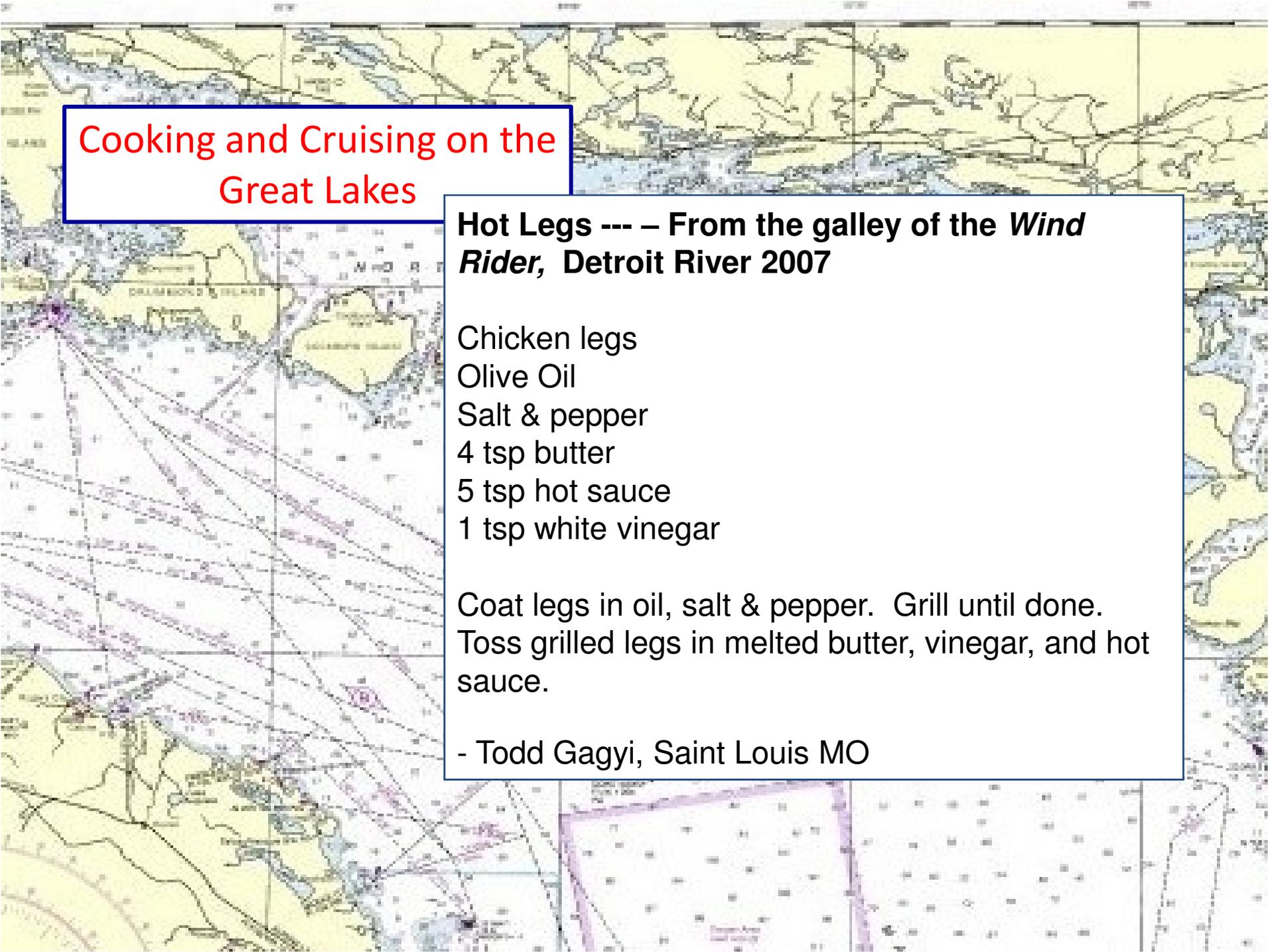


Cooking and Cruising on the Great Lakes

Hannah's Darn Good Chicken --- From the galley of the *Freelance*

- 3-6 chicken breasts (preferably boneless and skinless)
 - 1 can cream of mushroom soup
 - 1 can of cream of chicken soup
 - 1 can of mushrooms (substitute fresh mushrooms if you have them)
 - 1 can artichoke hearts

 - Stir together cans of soup and pour them in a deep baking dish. Add the chicken, spooning some of the soup over them.
 - Drain and add the artichokes and mushrooms.
 - Cover with foil and bake at 375-400° for 45 minutes.
 - Serve with white rice topped with the gravy.
- Vicki and Niels Jensen, Minneapolis MN



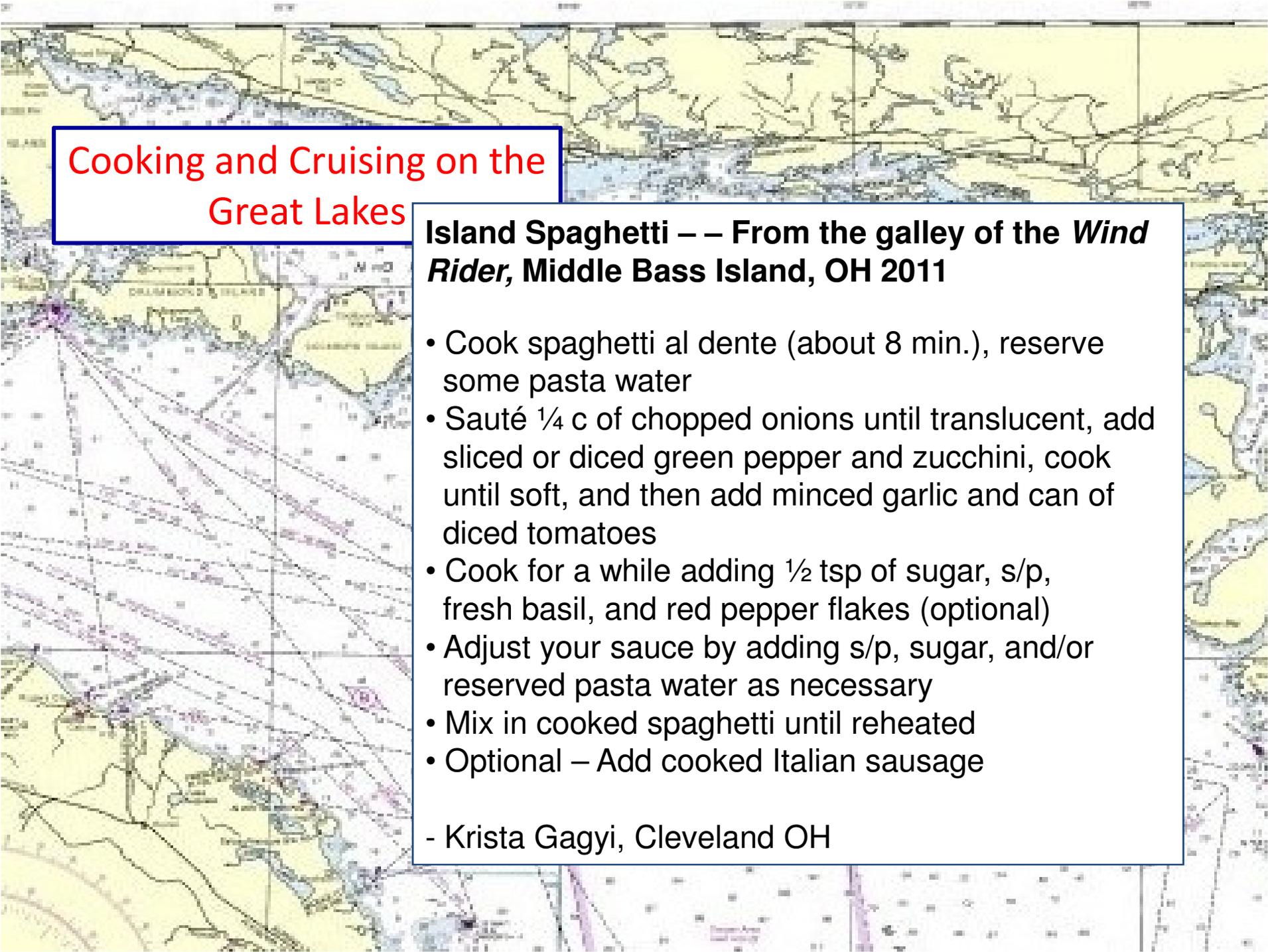
Cooking and Cruising on the Great Lakes

Hot Legs --- – From the galley of the *Wind Rider*, Detroit River 2007

Chicken legs
Olive Oil
Salt & pepper
4 tsp butter
5 tsp hot sauce
1 tsp white vinegar

Coat legs in oil, salt & pepper. Grill until done.
Toss grilled legs in melted butter, vinegar, and hot sauce.

- Todd Gagyi, Saint Louis MO

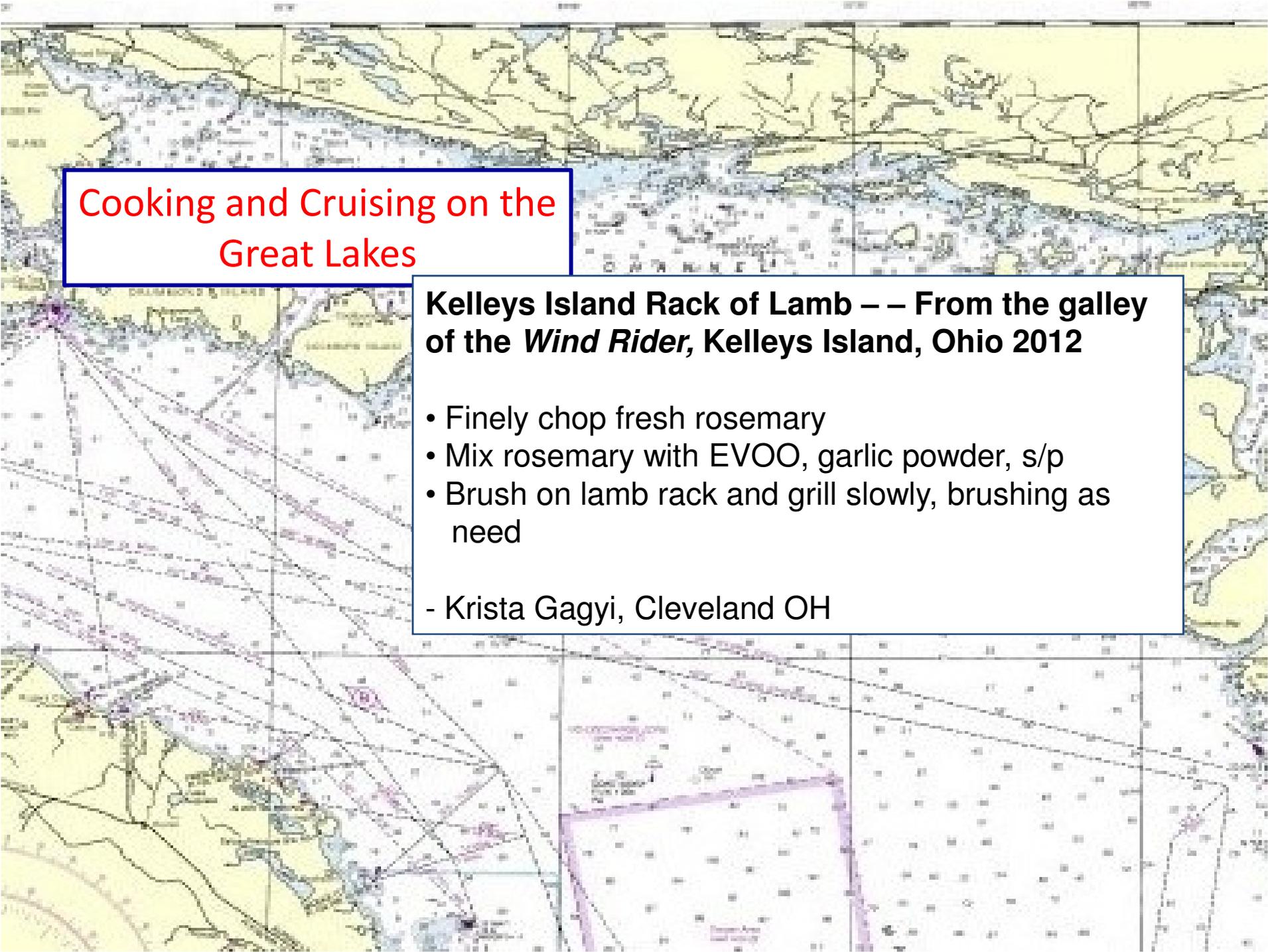


Cooking and Cruising on the Great Lakes

Island Spaghetti – – From the galley of the *Wind Rider*, Middle Bass Island, OH 2011

- Cook spaghetti al dente (about 8 min.), reserve some pasta water
- Sauté $\frac{1}{4}$ c of chopped onions until translucent, add sliced or diced green pepper and zucchini, cook until soft, and then add minced garlic and can of diced tomatoes
- Cook for a while adding $\frac{1}{2}$ tsp of sugar, s/p, fresh basil, and red pepper flakes (optional)
- Adjust your sauce by adding s/p, sugar, and/or reserved pasta water as necessary
- Mix in cooked spaghetti until reheated
- Optional – Add cooked Italian sausage

- Krista Gagy, Cleveland OH

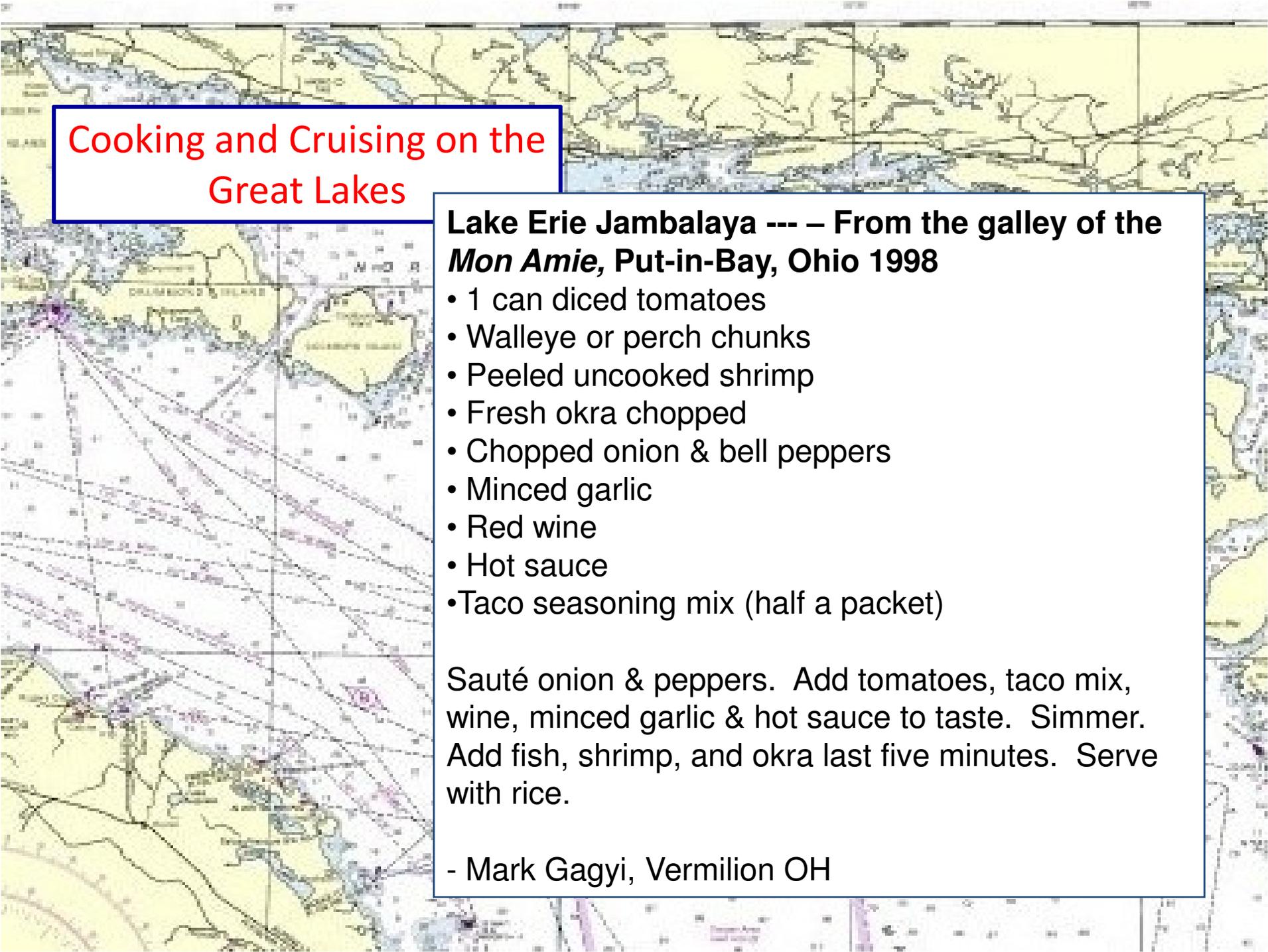


Cooking and Cruising on the
Great Lakes

**Kelleys Island Rack of Lamb – – From the galley
of the *Wind Rider*, Kelleys Island, Ohio 2012**

- Finely chop fresh rosemary
- Mix rosemary with EVOO, garlic powder, s/p
- Brush on lamb rack and grill slowly, brushing as
need

- Krista Gagy, Cleveland OH

A detailed nautical chart of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map includes depth soundings, navigational lines, and labels for various islands and coastal features. A blue box with a red border is overlaid on the top left, and a larger white box with a blue border is overlaid on the right side, containing text and a list of ingredients.

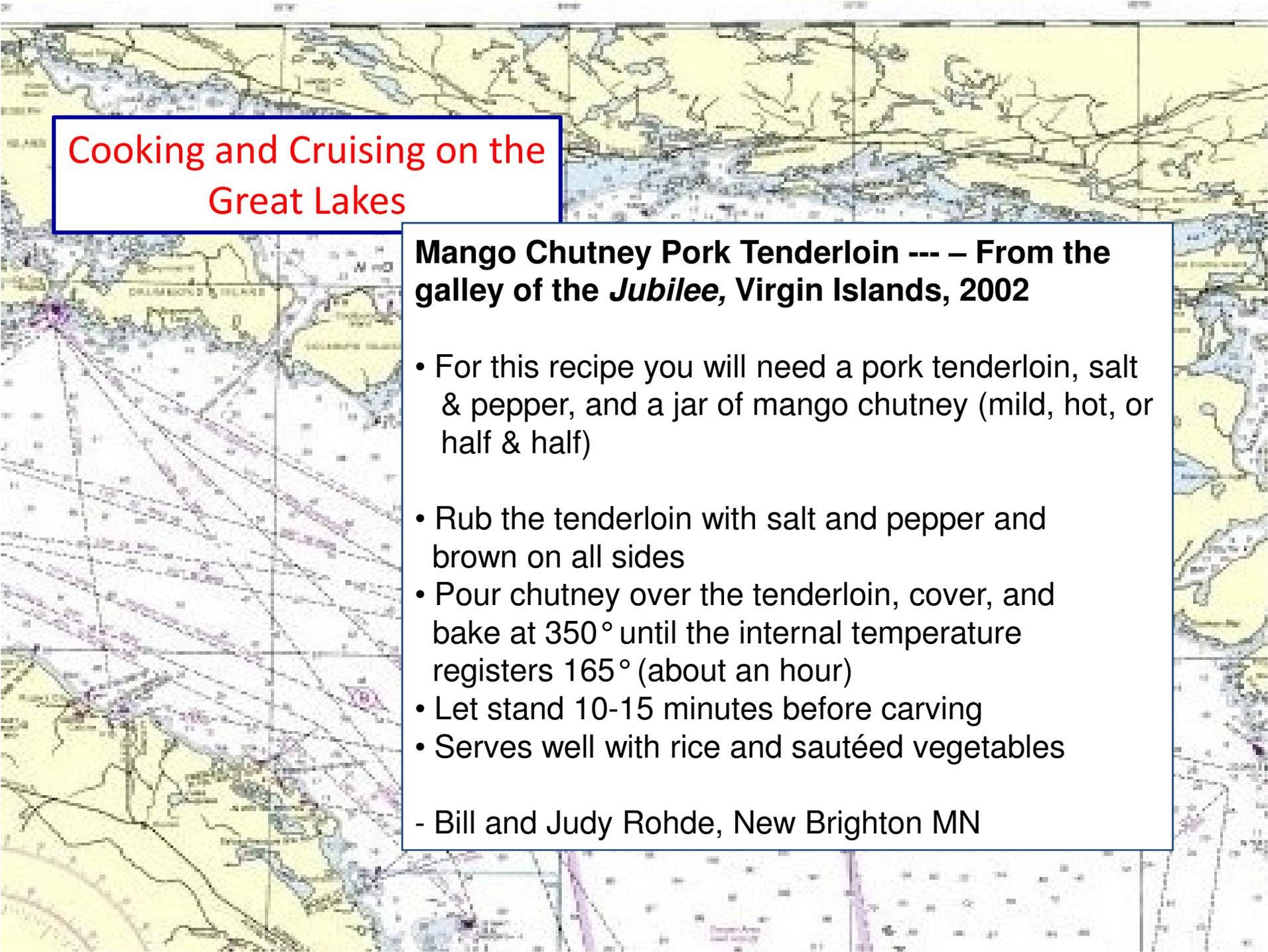
Cooking and Cruising on the Great Lakes

Lake Erie Jambalaya --- – From the galley of the *Mon Amie*, Put-in-Bay, Ohio 1998

- 1 can diced tomatoes
- Walleye or perch chunks
- Peeled uncooked shrimp
- Fresh okra chopped
- Chopped onion & bell peppers
- Minced garlic
- Red wine
- Hot sauce
- Taco seasoning mix (half a packet)

Sauté onion & peppers. Add tomatoes, taco mix, wine, minced garlic & hot sauce to taste. Simmer. Add fish, shrimp, and okra last five minutes. Serve with rice.

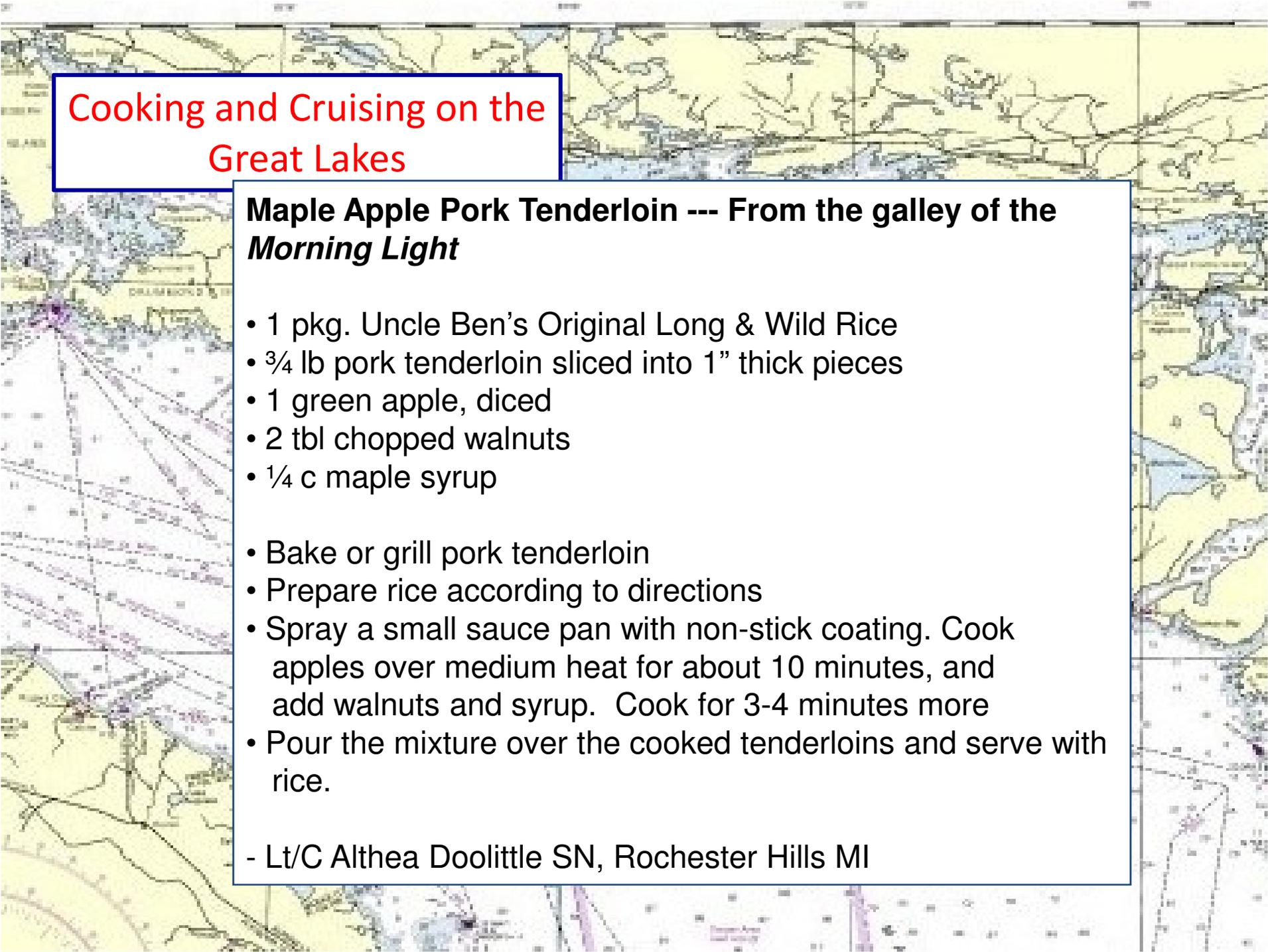
- Mark Gagy, Vermilion OH



Cooking and Cruising on the Great Lakes

Mango Chutney Pork Tenderloin --- – From the galley of the *Jubilee*, Virgin Islands, 2002

- For this recipe you will need a pork tenderloin, salt & pepper, and a jar of mango chutney (mild, hot, or half & half)
 - Rub the tenderloin with salt and pepper and brown on all sides
 - Pour chutney over the tenderloin, cover, and bake at 350° until the internal temperature registers 165° (about an hour)
 - Let stand 10-15 minutes before carving
 - Serves well with rice and sautéed vegetables
- Bill and Judy Rohde, New Brighton MN

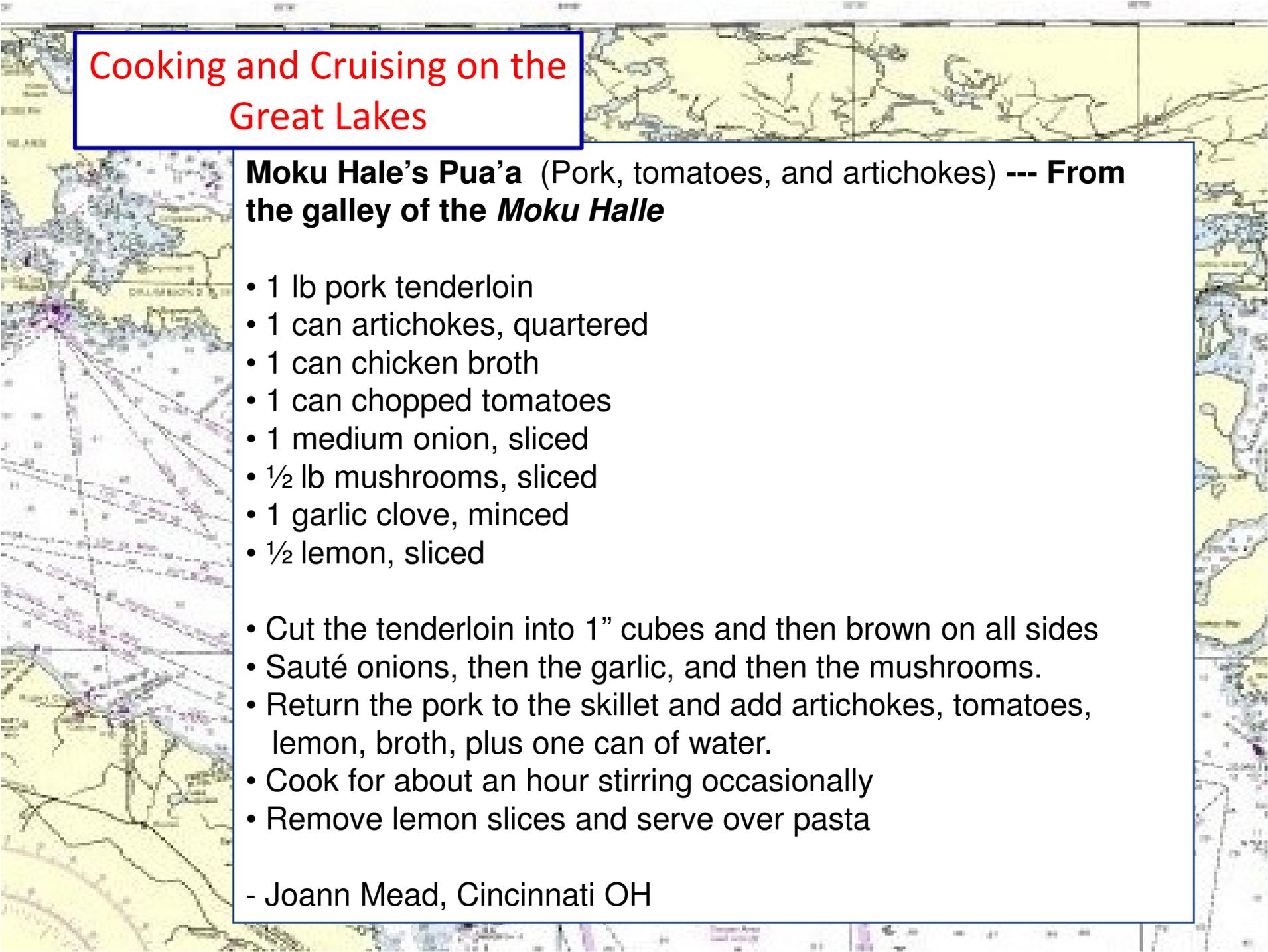


Cooking and Cruising on the Great Lakes

Maple Apple Pork Tenderloin --- From the galley of the *Morning Light*

- 1 pkg. Uncle Ben's Original Long & Wild Rice
 - ¾ lb pork tenderloin sliced into 1" thick pieces
 - 1 green apple, diced
 - 2 tbl chopped walnuts
 - ¼ c maple syrup

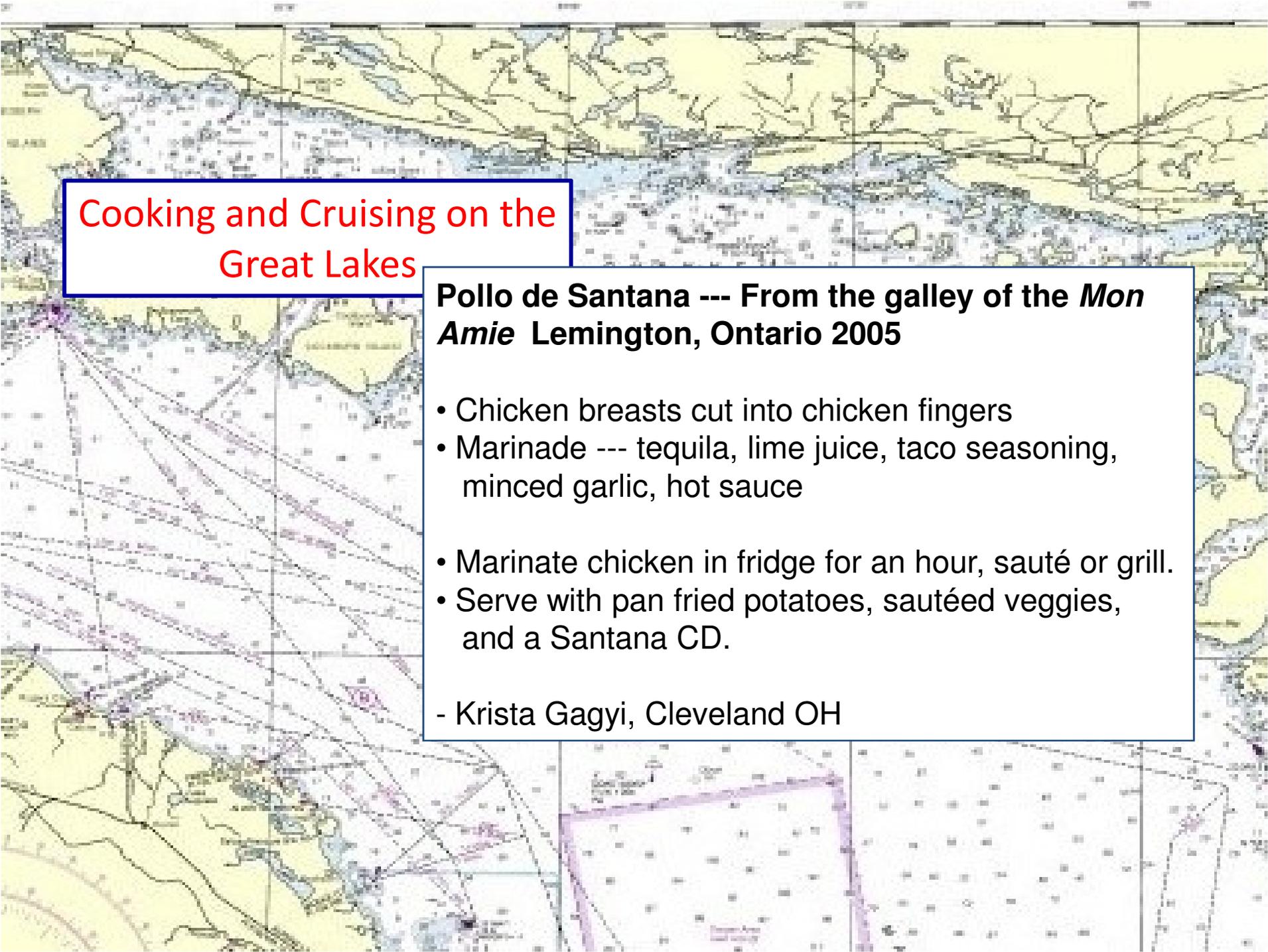
 - Bake or grill pork tenderloin
 - Prepare rice according to directions
 - Spray a small sauce pan with non-stick coating. Cook apples over medium heat for about 10 minutes, and add walnuts and syrup. Cook for 3-4 minutes more
 - Pour the mixture over the cooked tenderloins and serve with rice.
- Lt/C Althea Doolittle SN, Rochester Hills MI

A map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map is overlaid with a grid of latitude and longitude lines. A blue-bordered box is superimposed on the map, containing text about a recipe and its origin.

Cooking and Cruising on the Great Lakes

Moku Hale's Pua'a (Pork, tomatoes, and artichokes) --- From the galley of the *Moku Halle*

- 1 lb pork tenderloin
 - 1 can artichokes, quartered
 - 1 can chicken broth
 - 1 can chopped tomatoes
 - 1 medium onion, sliced
 - ½ lb mushrooms, sliced
 - 1 garlic clove, minced
 - ½ lemon, sliced
-
- Cut the tenderloin into 1" cubes and then brown on all sides
 - Sauté onions, then the garlic, and then the mushrooms.
 - Return the pork to the skillet and add artichokes, tomatoes, lemon, broth, plus one can of water.
 - Cook for about an hour stirring occasionally
 - Remove lemon slices and serve over pasta
- Joann Mead, Cincinnati OH

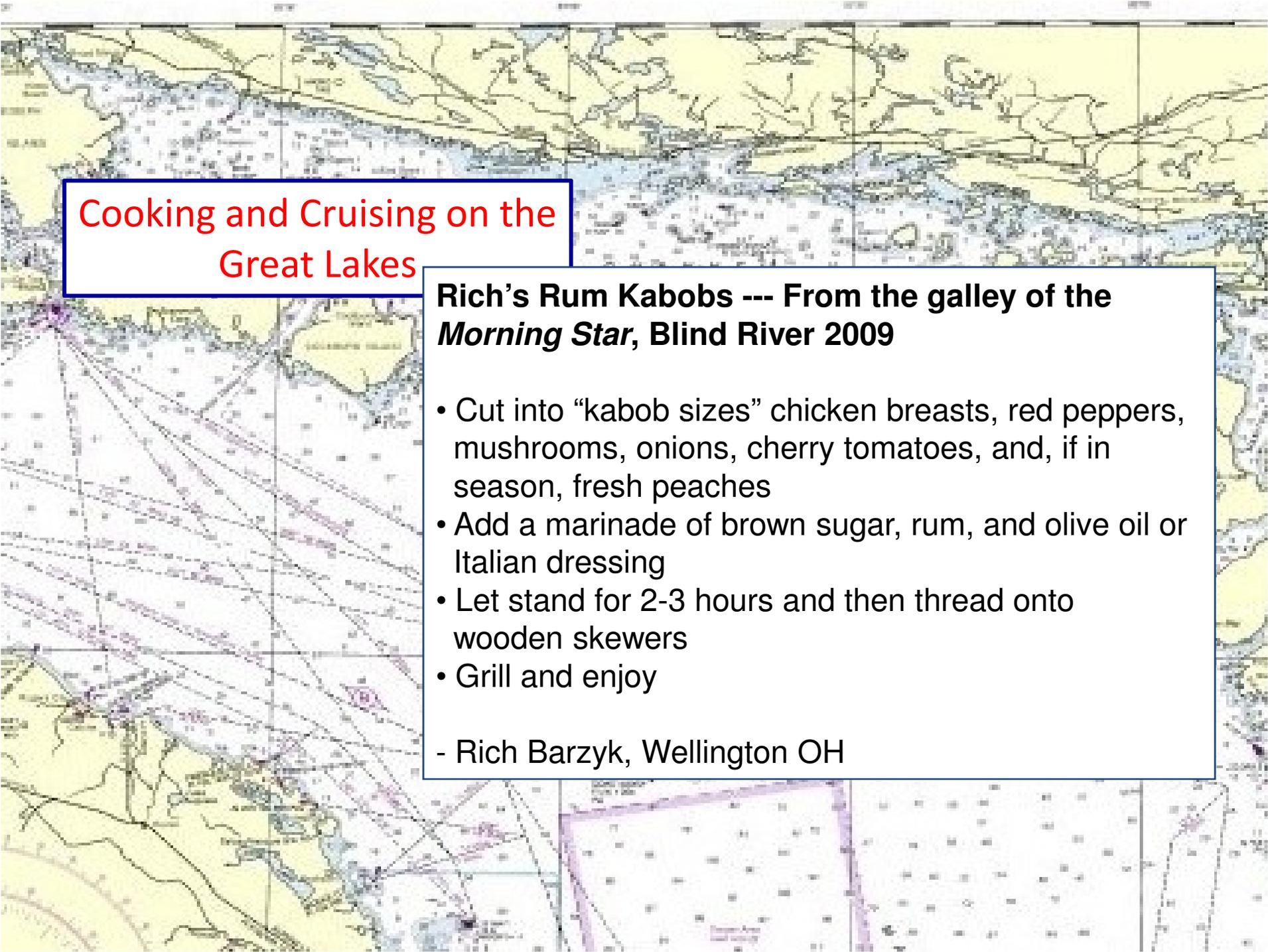


Cooking and Cruising on the Great Lakes

Pollo de Santana --- From the galley of the *Mon Amie* Lemington, Ontario 2005

- Chicken breasts cut into chicken fingers
- Marinade --- tequila, lime juice, taco seasoning, minced garlic, hot sauce
- Marinate chicken in fridge for an hour, sauté or grill.
- Serve with pan fried potatoes, sautéed veggies, and a Santana CD.

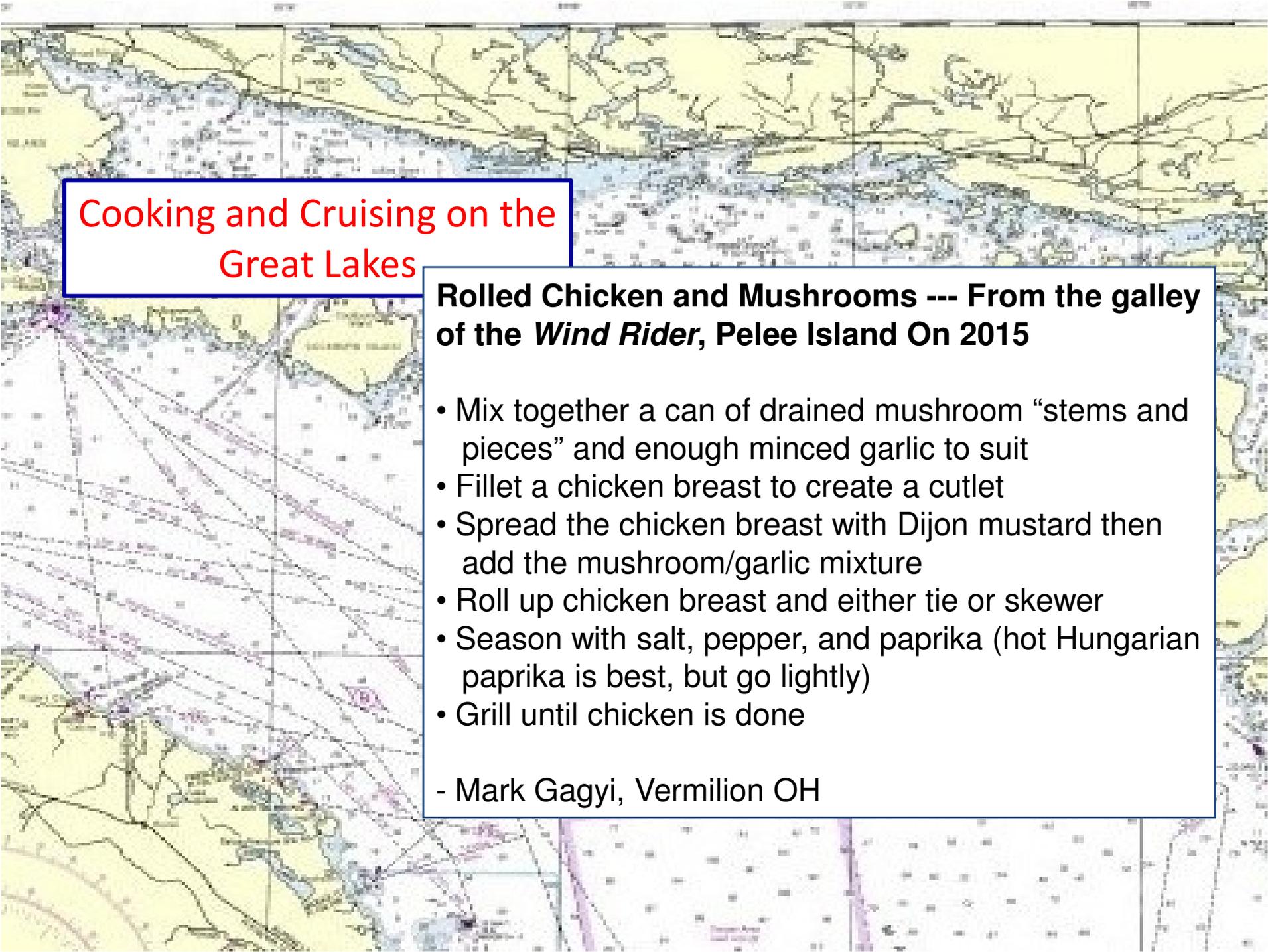
- Krista Gagy, Cleveland OH



Cooking and Cruising on the Great Lakes

Rich's Rum Kabobs --- From the galley of the *Morning Star*, Blind River 2009

- Cut into “kabob sizes” chicken breasts, red peppers, mushrooms, onions, cherry tomatoes, and, if in season, fresh peaches
 - Add a marinade of brown sugar, rum, and olive oil or Italian dressing
 - Let stand for 2-3 hours and then thread onto wooden skewers
 - Grill and enjoy
- Rich Barzyk, Wellington OH

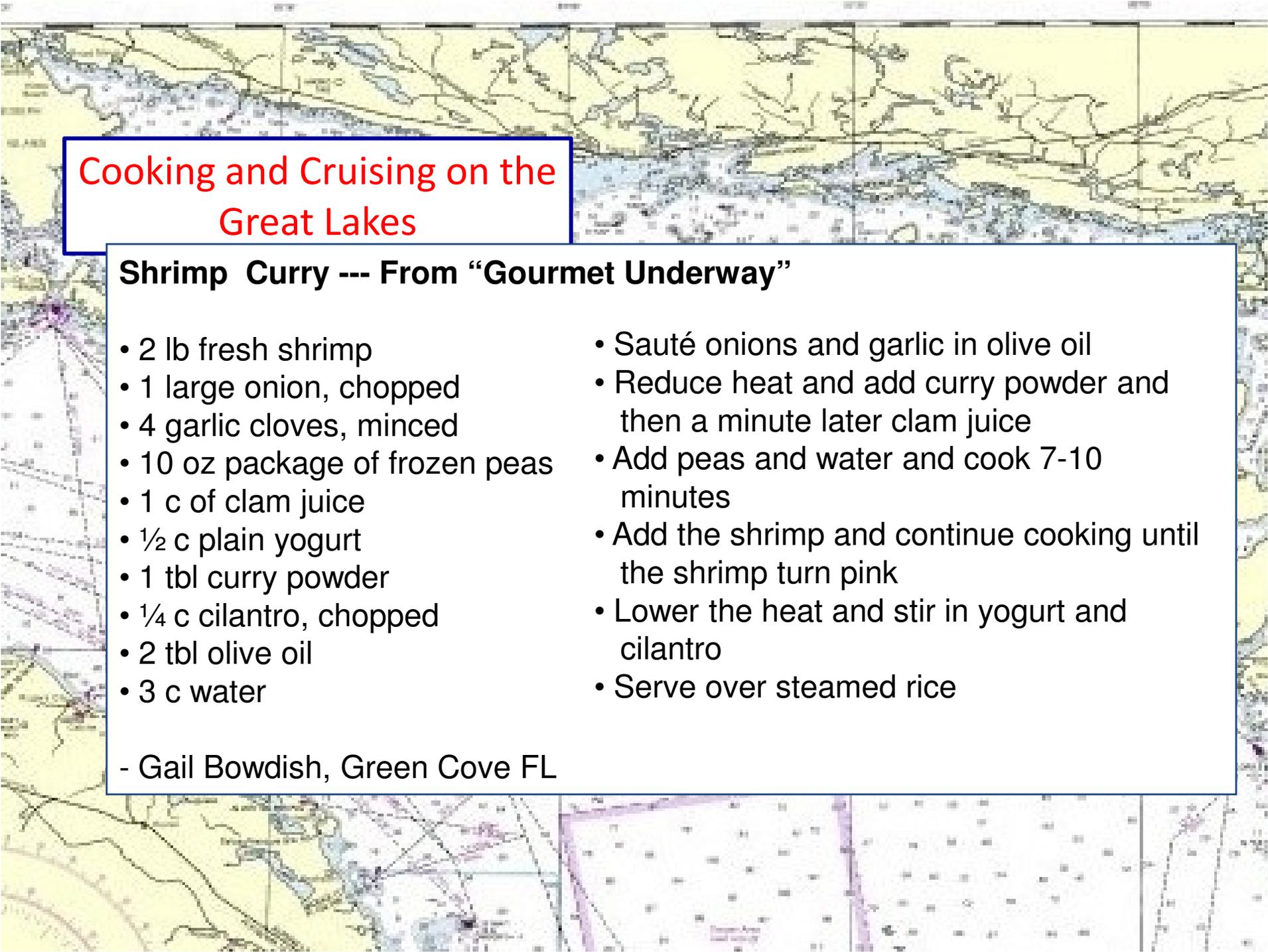


Cooking and Cruising on the Great Lakes

Rolled Chicken and Mushrooms --- From the galley of the *Wind Rider*, Pelee Island On 2015

- Mix together a can of drained mushroom “stems and pieces” and enough minced garlic to suit
- Fillet a chicken breast to create a cutlet
- Spread the chicken breast with Dijon mustard then add the mushroom/garlic mixture
- Roll up chicken breast and either tie or skewer
- Season with salt, pepper, and paprika (hot Hungarian paprika is best, but go lightly)
- Grill until chicken is done

- Mark Gagy, Vermilion OH

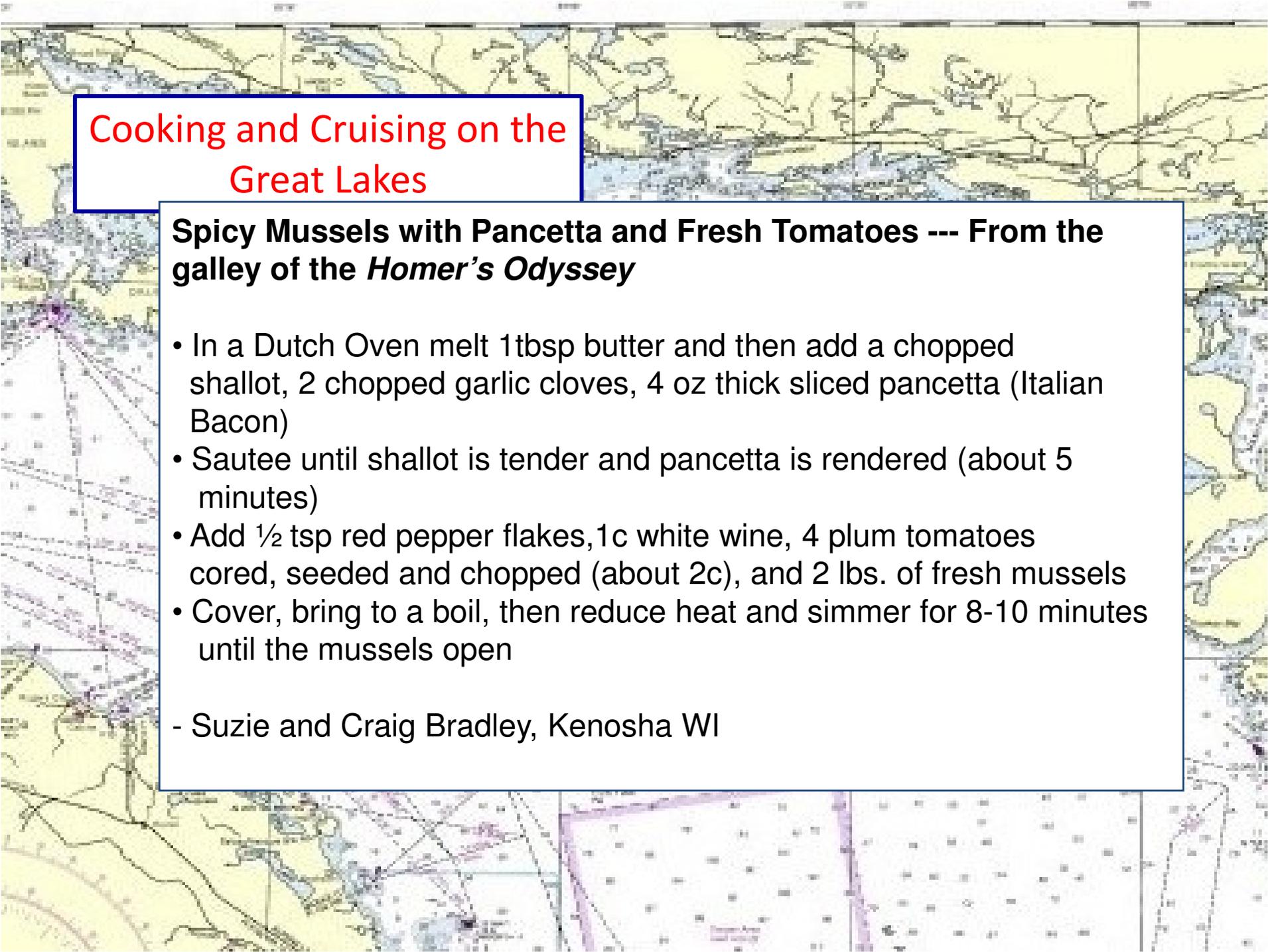
A map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and the surrounding landmasses. The map is overlaid with a grid of latitude and longitude lines. The title 'Cooking and Cruising on the Great Lakes' is written in red text within a blue-bordered box in the upper left quadrant of the map.

Cooking and Cruising on the Great Lakes

Shrimp Curry --- From "Gourmet Underway"

- 2 lb fresh shrimp
- 1 large onion, chopped
- 4 garlic cloves, minced
- 10 oz package of frozen peas
- 1 c of clam juice
- ½ c plain yogurt
- 1 tbl curry powder
- ¼ c cilantro, chopped
- 2 tbl olive oil
- 3 c water
- Sauté onions and garlic in olive oil
- Reduce heat and add curry powder and then a minute later clam juice
- Add peas and water and cook 7-10 minutes
- Add the shrimp and continue cooking until the shrimp turn pink
- Lower the heat and stir in yogurt and cilantro
- Serve over steamed rice

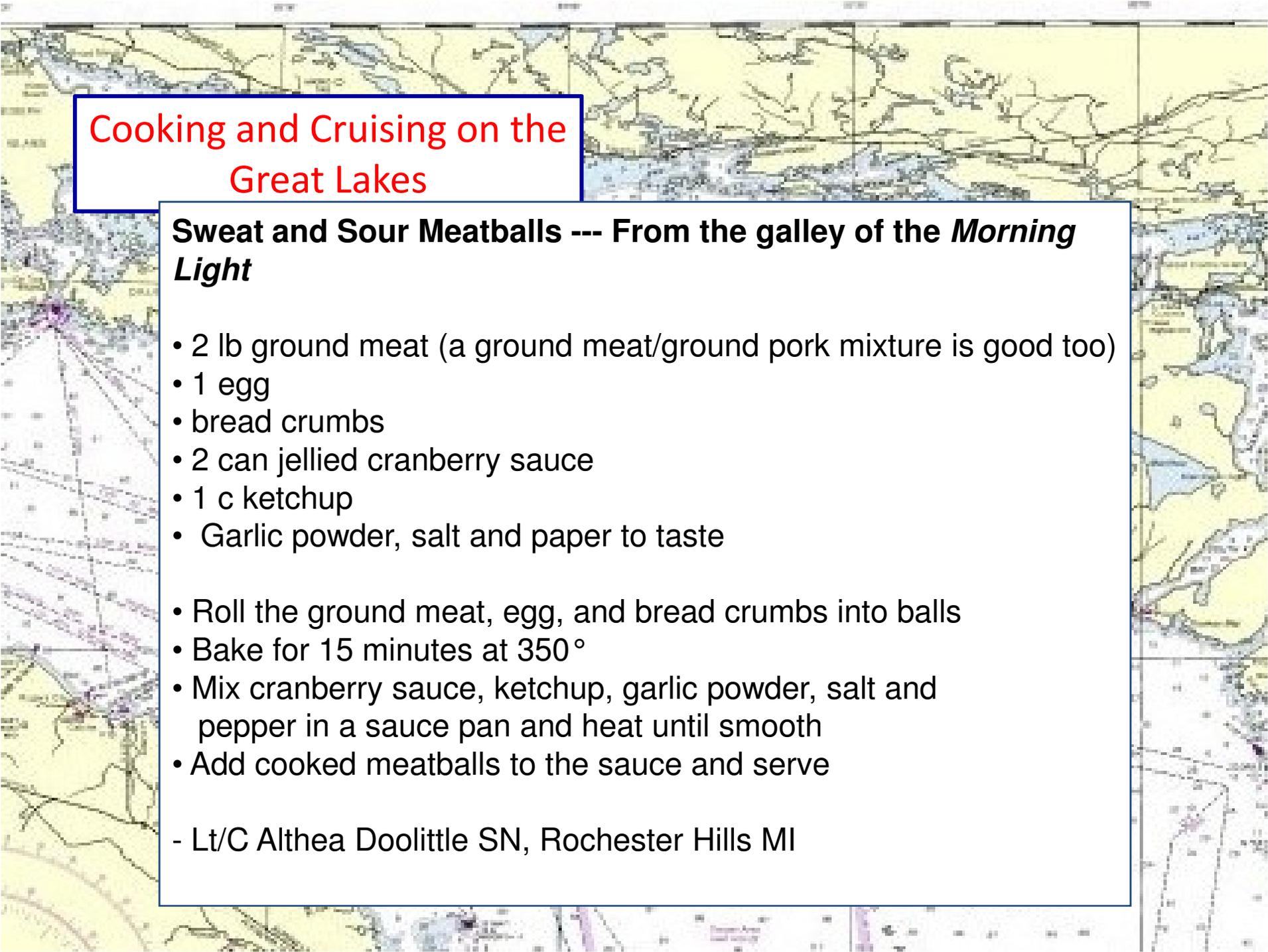
- Gail Bowdish, Green Cove FL



Cooking and Cruising on the Great Lakes

Spicy Mussels with Pancetta and Fresh Tomatoes --- From the galley of the *Homer's Odyssey*

- In a Dutch Oven melt 1tbsp butter and then add a chopped shallot, 2 chopped garlic cloves, 4 oz thick sliced pancetta (Italian Bacon)
 - Sautee until shallot is tender and pancetta is rendered (about 5 minutes)
 - Add ½ tsp red pepper flakes, 1c white wine, 4 plum tomatoes cored, seeded and chopped (about 2c), and 2 lbs. of fresh mussels
 - Cover, bring to a boil, then reduce heat and simmer for 8-10 minutes until the mussels open
- Suzie and Craig Bradley, Kenosha WI

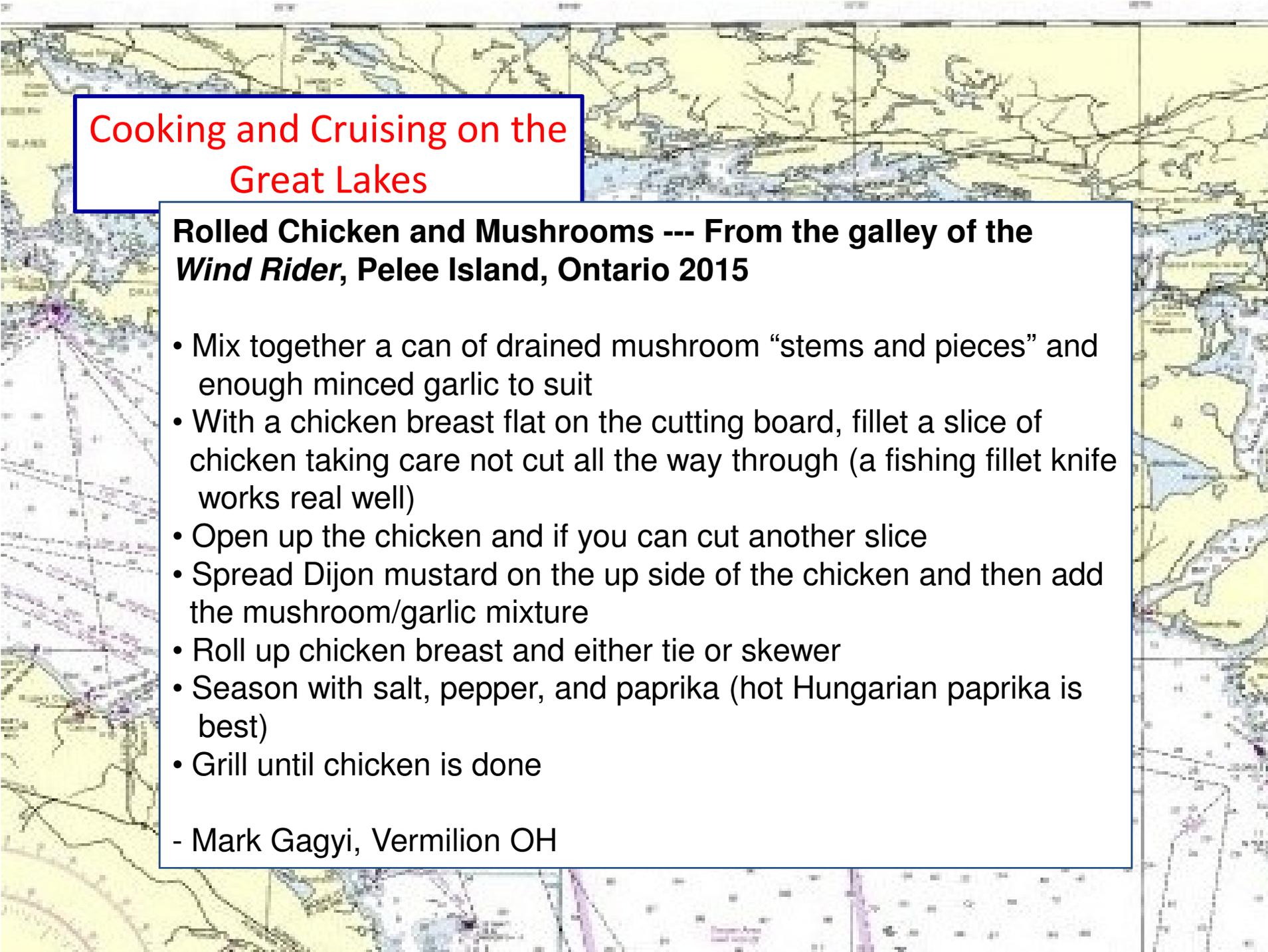


Cooking and Cruising on the Great Lakes

Sweat and Sour Meatballs --- From the galley of the *Morning Light*

- 2 lb ground meat (a ground meat/ground pork mixture is good too)
 - 1 egg
 - bread crumbs
 - 2 can jellied cranberry sauce
 - 1 c ketchup
 - Garlic powder, salt and paper to taste

 - Roll the ground meat, egg, and bread crumbs into balls
 - Bake for 15 minutes at 350°
 - Mix cranberry sauce, ketchup, garlic powder, salt and pepper in a sauce pan and heat until smooth
 - Add cooked meatballs to the sauce and serve
- Lt/C Althea Doolittle SN, Rochester Hills MI

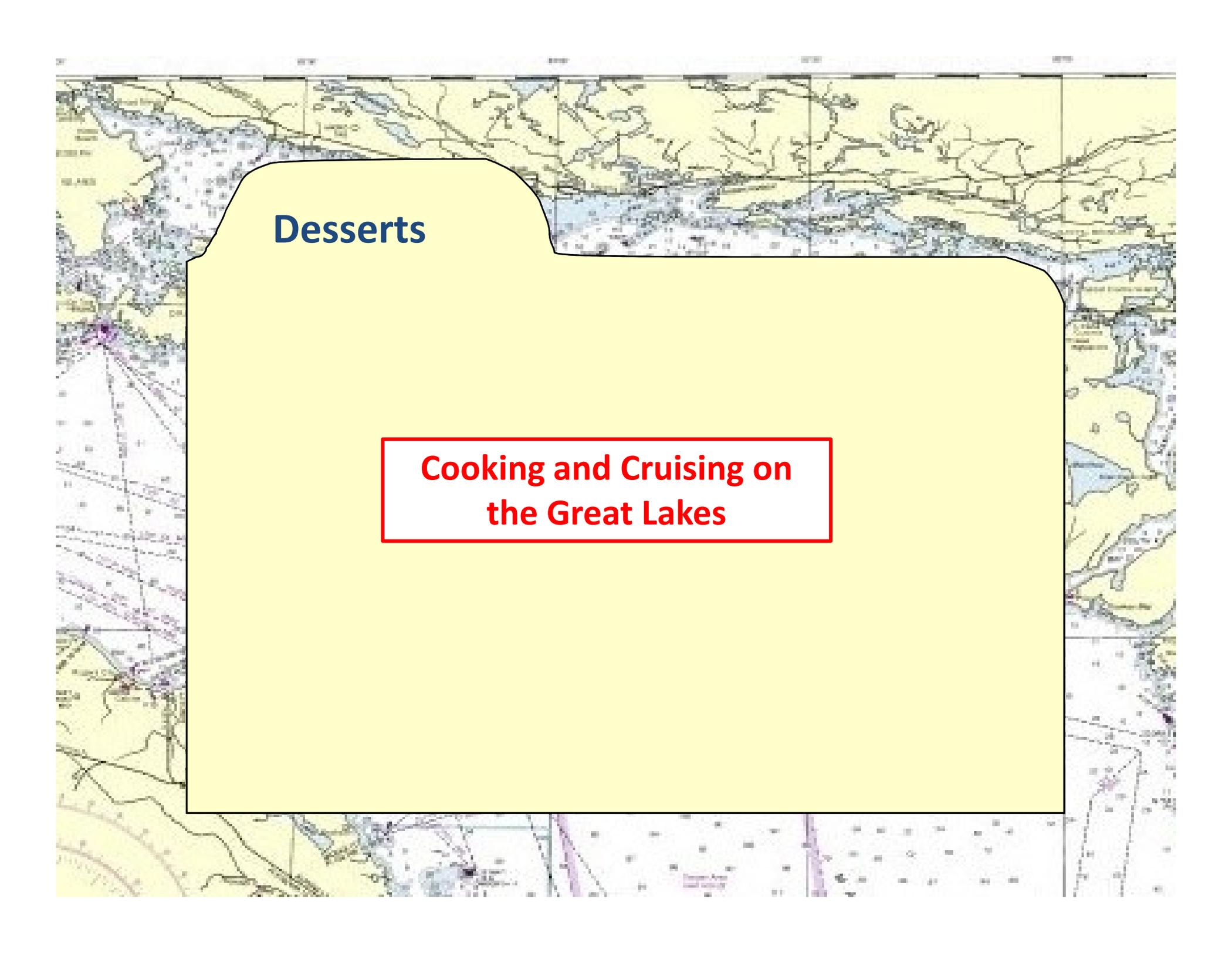


Cooking and Cruising on the Great Lakes

Rolled Chicken and Mushrooms --- From the galley of the *Wind Rider*, Pelee Island, Ontario 2015

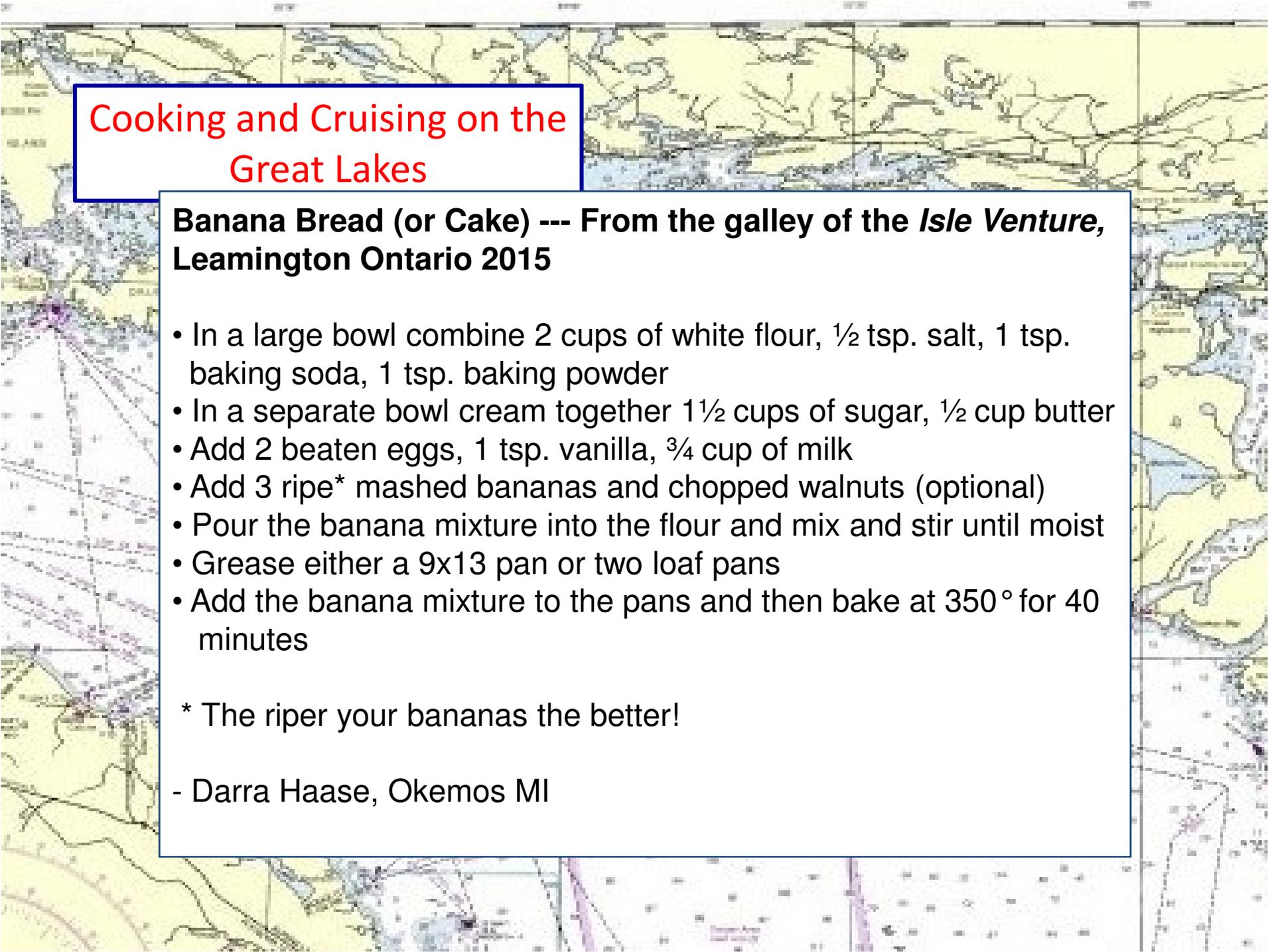
- Mix together a can of drained mushroom “stems and pieces” and enough minced garlic to suit
- With a chicken breast flat on the cutting board, fillet a slice of chicken taking care not cut all the way through (a fishing fillet knife works real well)
- Open up the chicken and if you can cut another slice
- Spread Dijon mustard on the up side of the chicken and then add the mushroom/garlic mixture
- Roll up chicken breast and either tie or skewer
- Season with salt, pepper, and paprika (hot Hungarian paprika is best)
- Grill until chicken is done

- Mark Gagy, Vermilion OH

A map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and the surrounding landmasses. A large yellow overlay with a black border is positioned over the central part of the map. The word "Desserts" is written in blue text in the upper left corner of the yellow area. In the center of the yellow area, there is a white rectangular box with a red border containing the text "Cooking and Cruising on the Great Lakes" in red.

Desserts

**Cooking and Cruising on
the Great Lakes**

A nautical chart of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The chart includes depth soundings, navigational markers, and a grid of latitude and longitude lines. The background is a light yellow color with blue lines representing the water and landmasses.

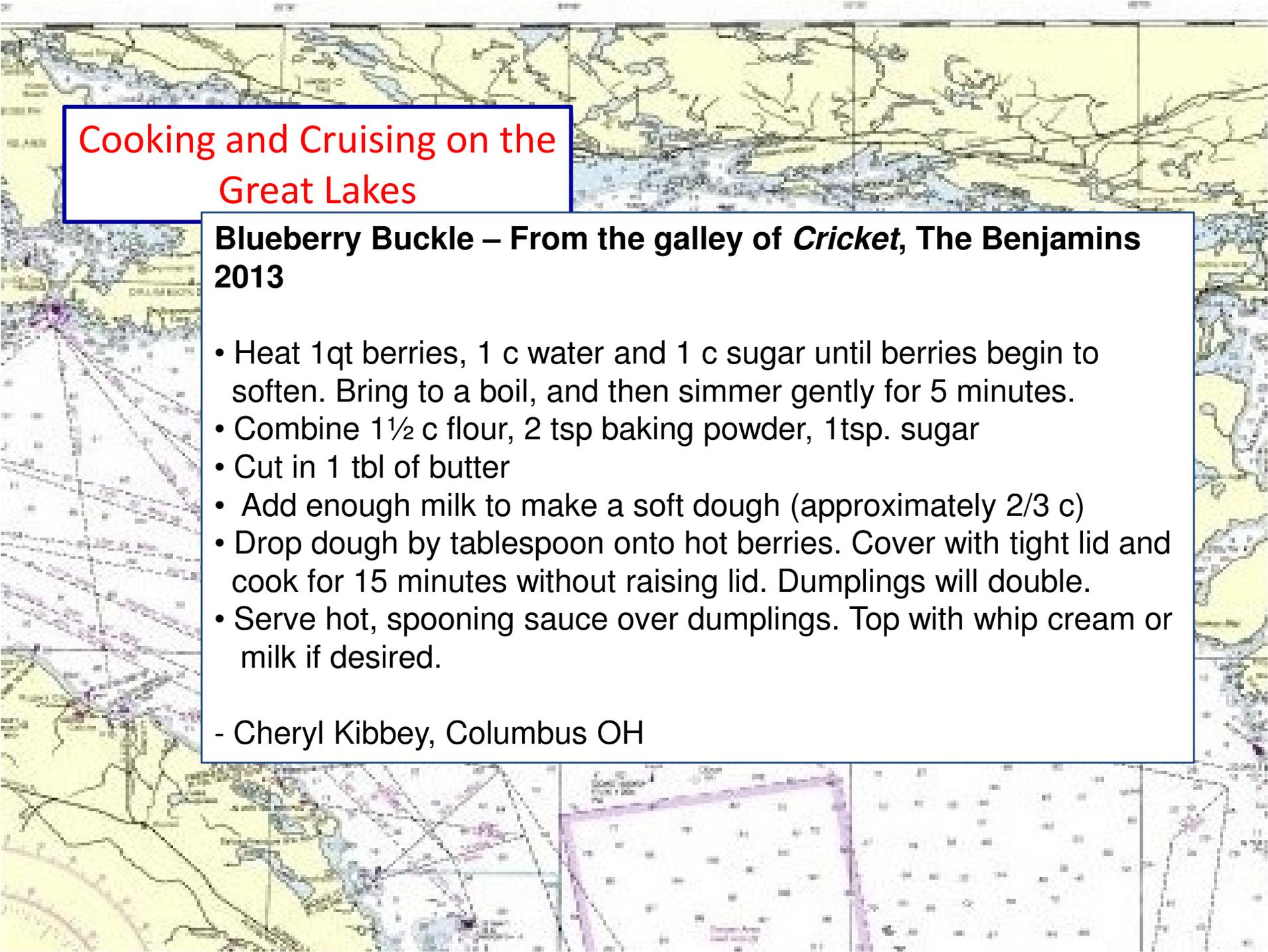
Cooking and Cruising on the Great Lakes

Banana Bread (or Cake) --- From the galley of the *Isle Venture*, Leamington Ontario 2015

- In a large bowl combine 2 cups of white flour, ½ tsp. salt, 1 tsp. baking soda, 1 tsp. baking powder
- In a separate bowl cream together 1½ cups of sugar, ½ cup butter
- Add 2 beaten eggs, 1 tsp. vanilla, ¾ cup of milk
- Add 3 ripe* mashed bananas and chopped walnuts (optional)
- Pour the banana mixture into the flour and mix and stir until moist
- Grease either a 9x13 pan or two loaf pans
- Add the banana mixture to the pans and then bake at 350° for 40 minutes

* The riper your bananas the better!

- Darra Haase, Okemos MI

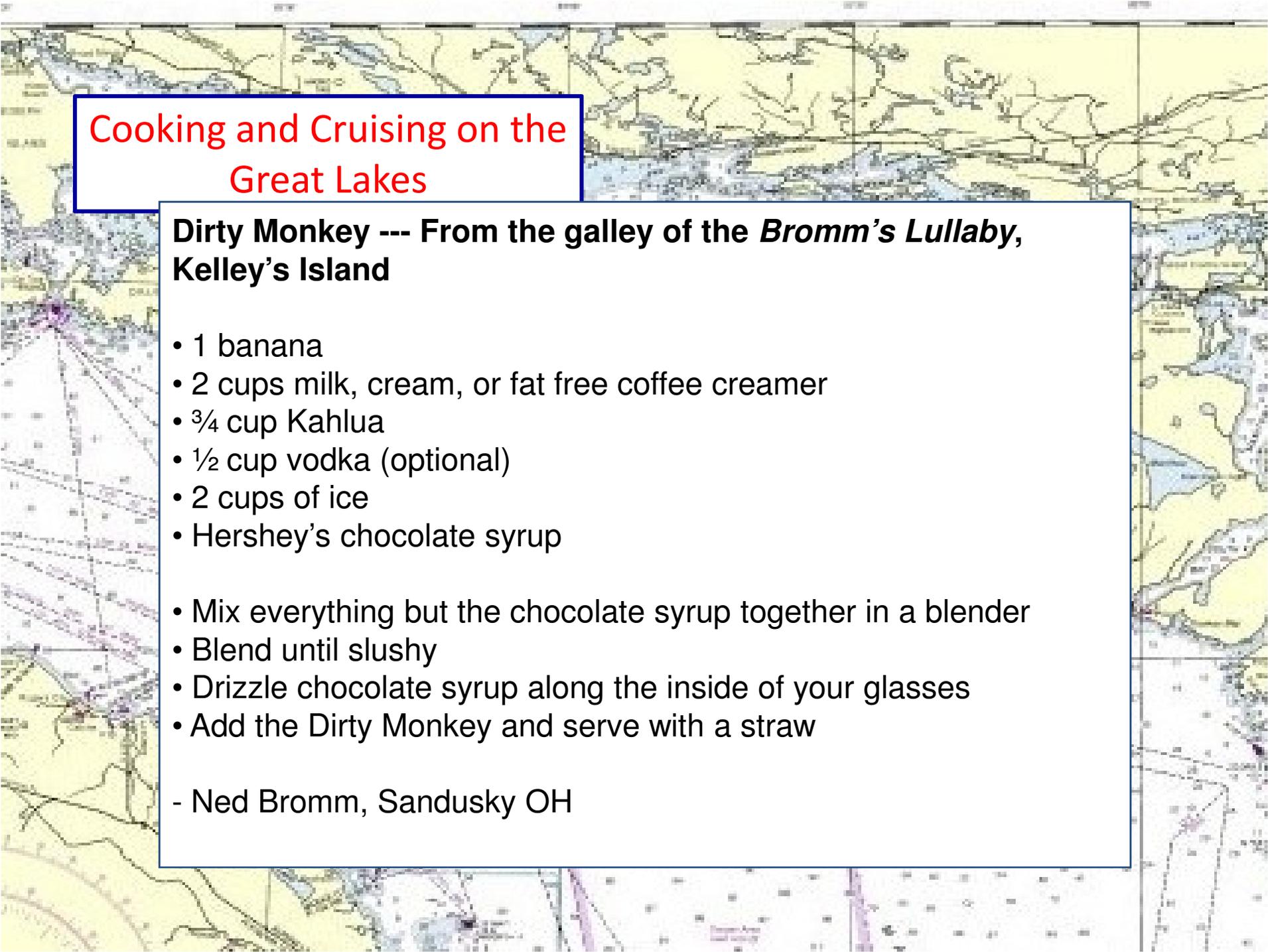


Cooking and Cruising on the Great Lakes

Blueberry Buckle – From the galley of *Cricket*, The Benjamins 2013

- Heat 1qt berries, 1 c water and 1 c sugar until berries begin to soften. Bring to a boil, and then simmer gently for 5 minutes.
- Combine 1½ c flour, 2 tsp baking powder, 1tsp. sugar
- Cut in 1 tbl of butter
- Add enough milk to make a soft dough (approximately 2/3 c)
- Drop dough by tablespoon onto hot berries. Cover with tight lid and cook for 15 minutes without raising lid. Dumplings will double.
- Serve hot, spooning sauce over dumplings. Top with whip cream or milk if desired.

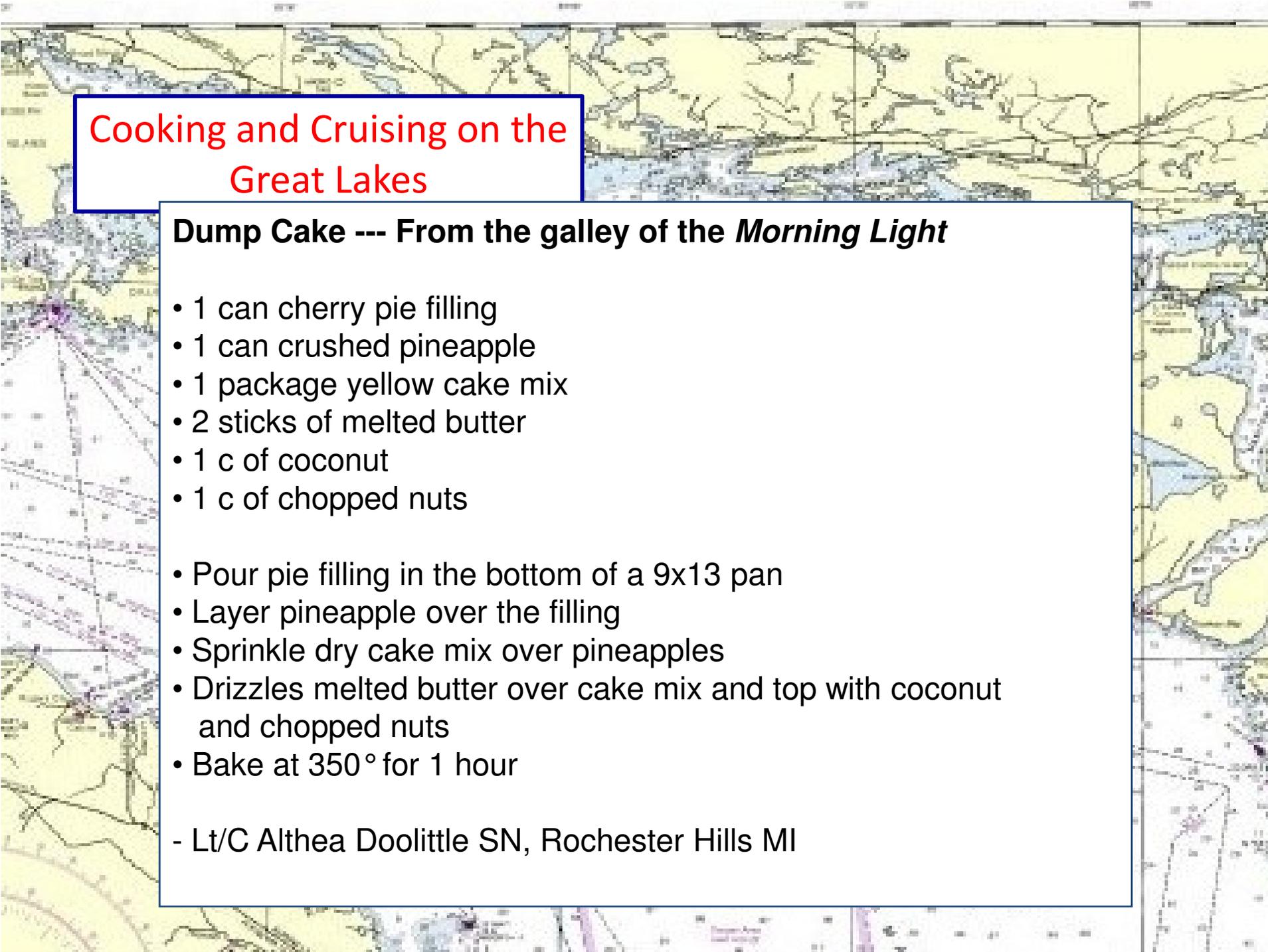
- Cheryl Kibbey, Columbus OH



Cooking and Cruising on the Great Lakes

Dirty Monkey --- From the galley of the *Bromm's Lullaby*, Kelley's Island

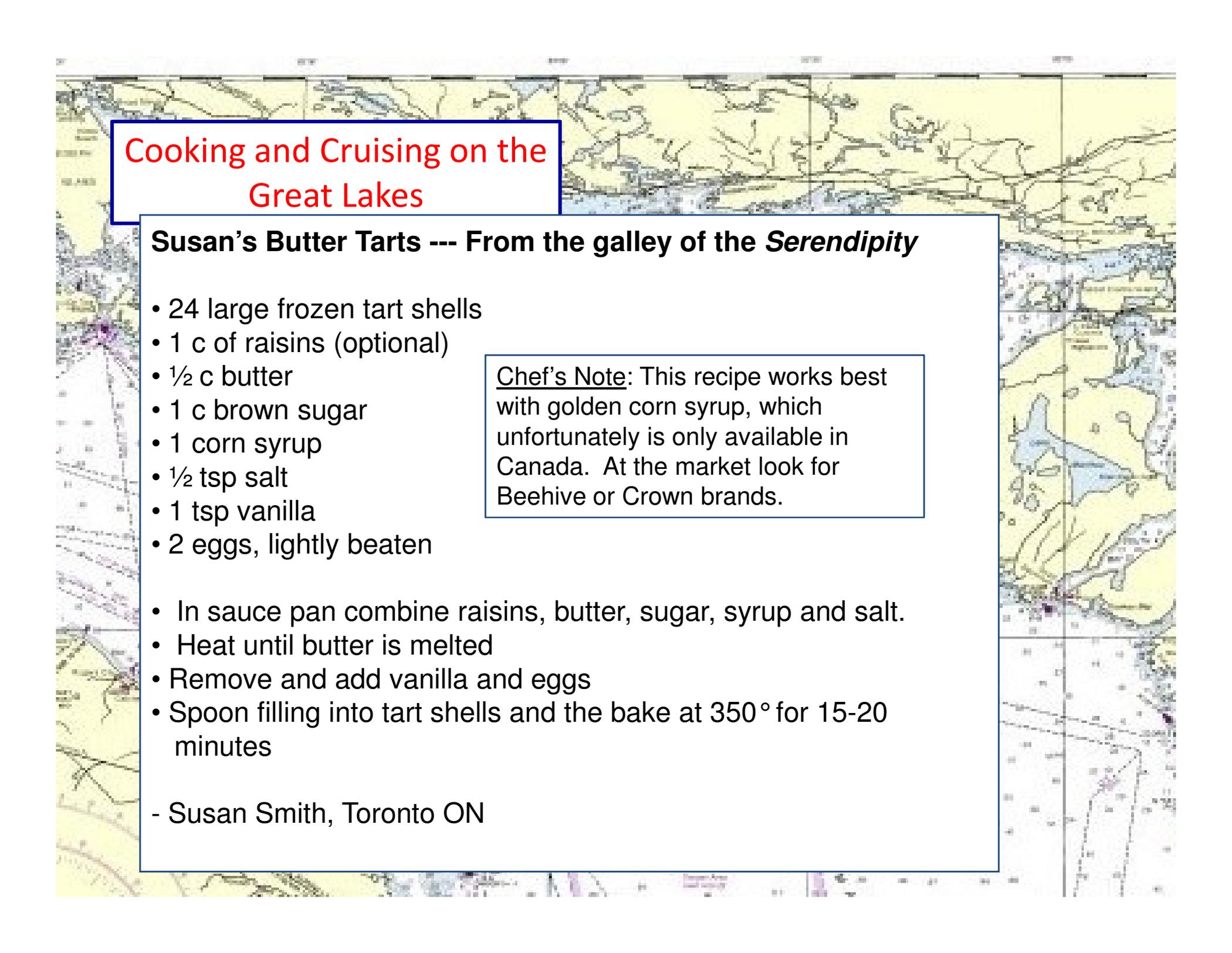
- 1 banana
 - 2 cups milk, cream, or fat free coffee creamer
 - $\frac{3}{4}$ cup Kahlua
 - $\frac{1}{2}$ cup vodka (optional)
 - 2 cups of ice
 - Hershey's chocolate syrup
-
- Mix everything but the chocolate syrup together in a blender
 - Blend until slushy
 - Drizzle chocolate syrup along the inside of your glasses
 - Add the Dirty Monkey and serve with a straw
- Ned Bromm, Sandusky OH



Cooking and Cruising on the Great Lakes

Dump Cake --- From the galley of the *Morning Light*

- 1 can cherry pie filling
 - 1 can crushed pineapple
 - 1 package yellow cake mix
 - 2 sticks of melted butter
 - 1 c of coconut
 - 1 c of chopped nuts
-
- Pour pie filling in the bottom of a 9x13 pan
 - Layer pineapple over the filling
 - Sprinkle dry cake mix over pineapples
 - Drizzles melted butter over cake mix and top with coconut and chopped nuts
 - Bake at 350° for 1 hour
- Lt/C Althea Doolittle SN, Rochester Hills MI

A background map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and the surrounding landmasses. The map is overlaid with a grid of latitude and longitude lines. The title 'Cooking and Cruising on the Great Lakes' is written in red text inside a blue-bordered box in the upper left quadrant.

Cooking and Cruising on the Great Lakes

Susan's Butter Tarts --- From the galley of the *Serendipity*

- 24 large frozen tart shells
- 1 c of raisins (optional)
- ½ c butter
- 1 c brown sugar
- 1 corn syrup
- ½ tsp salt
- 1 tsp vanilla
- 2 eggs, lightly beaten

Chef's Note: This recipe works best with golden corn syrup, which unfortunately is only available in Canada. At the market look for Beehive or Crown brands.

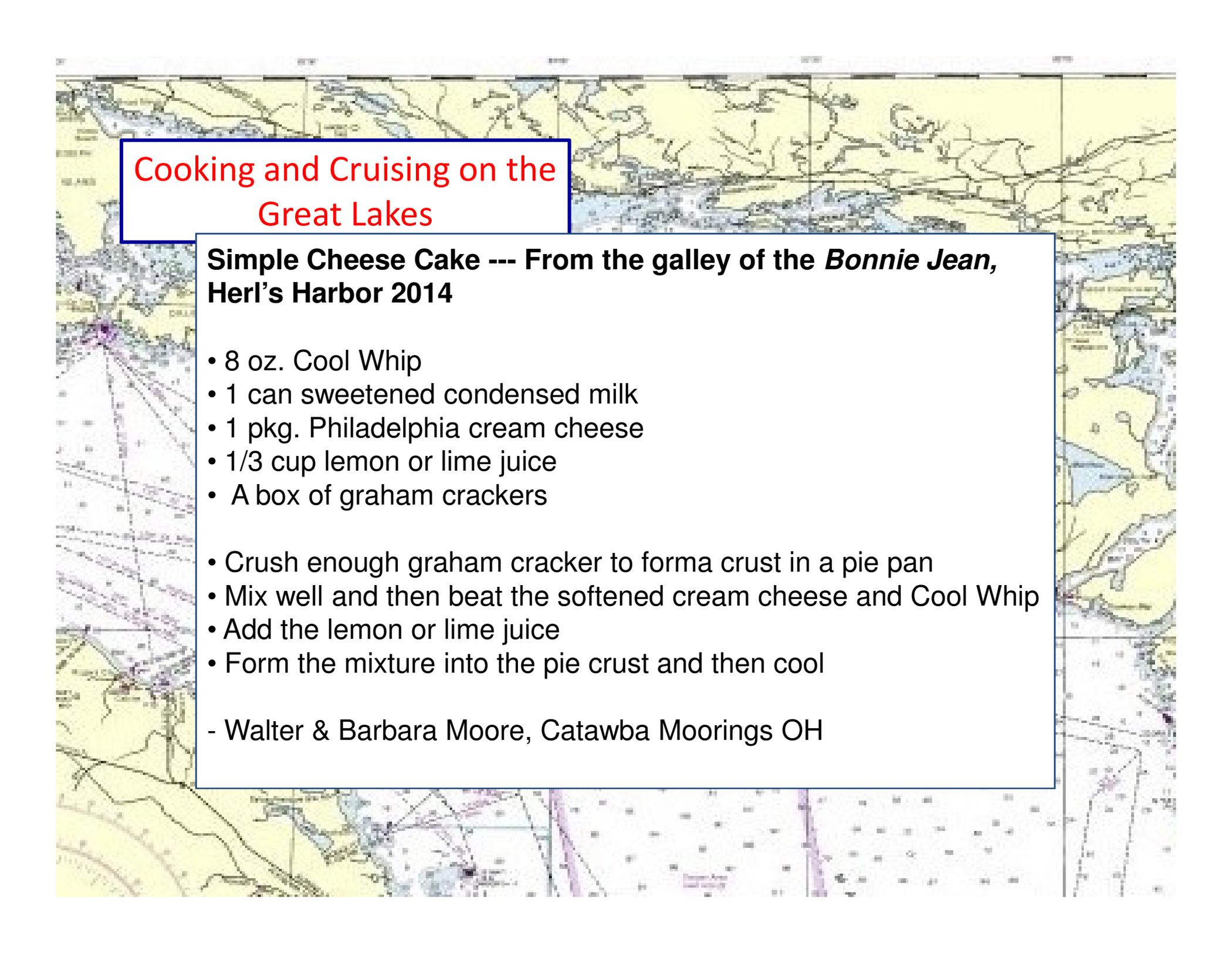
- In sauce pan combine raisins, butter, sugar, syrup and salt.
- Heat until butter is melted
- Remove and add vanilla and eggs
- Spoon filling into tart shells and the bake at 350° for 15-20 minutes

- Susan Smith, Toronto ON

Cooking and Cruising on the Great Lakes

Maple Pumpkin Pie --- From the galley of the *Serendipity*

- 3 eggs, lightly beaten
 - ½ c brown sugar
 - ½ c maple syrup
 - ½ tsp cinnamon
 - ½ tsp salt
 - 1 ½ cans of pumpkin (28 oz.)
 - ground cloves
 - 1 c light (10%) cream
-
- In a large bowl combine eggs, sugar, maple syrup, pumpkin, spices and light cream
 - Beat with a rotary mixer until smooth
 - Turn most of the filling into an unbaked pie shell and add the rest after placing the shell in the oven
 - Bake at 350° for 55-60 minutes until the center is set
 - Served topped with whipped cream and drizzled maple syrup
- Susan Smith, Toronto ON



Cooking and Cruising on the Great Lakes

Simple Cheese Cake --- From the galley of the *Bonnie Jean*, Herl's Harbor 2014

- 8 oz. Cool Whip
 - 1 can sweetened condensed milk
 - 1 pkg. Philadelphia cream cheese
 - 1/3 cup lemon or lime juice
 - A box of graham crackers
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- Crush enough graham cracker to forma crust in a pie pan
 - Mix well and then beat the softened cream cheese and Cool Whip
 - Add the lemon or lime juice
 - Form the mixture into the pie crust and then cool
- Walter & Barbara Moore, Catawba Moorings OH