

GREAT LAKES CRUISING CLUB



ORGANIZED 1994



*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 Gagyí, Port Captain

gagyí@gmail.com

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

TABLE OF CONTENTS

• Breakfast	3
• Lunch	8
• Appetizers	12
• Soups & Salads	25
• Side Dishes	34
• Main Dishes	48
• Desserts	82

**Acknowledgements: Many thanks to Joann Mead for
getting the *Cooking and Cruising on the Great Lakes*
cookbook on the GLCC website.**



A background map of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The map is in a light yellowish-tan color with blue lines representing water and black lines for land. A large yellow shape with a black border is overlaid on the map, containing text.

Breakfast

***Cooking and Cruising
on the Great Lakes***

Cooking and Cruising on the Great Lakes

Boil-in-a-Bag Omelet --- From the galley of the *Just Fuelin' Around*

- 2 eggs
- ½ c. shredded Cheddar cheese
- Options:
 - 2 slices of deli ham chopped
 - 1 tbsp chopped onion
 - 1 tbsp chopped green bell pepper
 - 1 tbsp chopped fresh mushroom
 - 2 tbsp chopped fresh tomato
 - 1 tbsp chunky salsa
- Crack eggs into a quart sized *Ziploc* freezer bag
- Press out the air and then squeeze or shake to beat the eggs
- Add the cheese and optional ingredients, but be careful not to exceed portion sizes
- Press out the air, seal the bag and shake to mix
- Bring a large pot of water to boil, add up to 8 bags and cook exactly 13 minutes
- When you open the bag the omelet should roll out easily

Yvonne Murray, New Baltimore, MI

Cooking and Cruising on the Great Lakes

Crab Cakes ala Ashtabula --- From the galley of the *Wind Rider*, Ashtabula OH 2019

1 c. seasoned Panko crumbs
2 6 oz. cans of crabmeat, drained very well
¼ c. mayonnaise
1 egg lightly beaten
2 green onions finely chopped
¼ c. finely chopped red pepper
1 tbsp lemon juice
½ tsp garlic powder
⅛ tsp cayenne pepper

- Combine 1/3 c Panko crumbs, onions, peppers, egg, mayonnaise, lemon juice, garlic powder and cayenne pepper
- Fold in crab meat, then let sit in the refrigerator for 1 hour
- Form crab cakes and cook in butter or olive oil until golden brown

Mark Gagy, Vermilion OH

Make this a breakfast:

- Top with a fried egg, and
- *Cheater's Remoulade Sauce*
(Mayonnaise, stone ground or Dijon mustard, garlic powder, horseradish, lemon juice, pepper sauce)

A detailed nautical chart of the Great Lakes region, showing water depths, navigational aids, and landmasses. The chart is overlaid with a white text box containing the title and recipe information.

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 then gently press in peach slices
- Let pancakes cook until brown and then flip

Nancy Mayer, Huron OH

Cooking and Cruising on the Great Lakes

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 c of brown sugar
- 6 oz package of vanilla pudding (not instant)
- 2 tbsp 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 half for extra sticky

Joyce Rogers, Columbus OH



Lunch

***Cooking and Cruising
on the Great Lakes***

A nautical chart of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The chart includes depth soundings, navigational markers, and a grid of latitude and longitude lines. The text is overlaid on the chart.

Cooking and Cruising on the Great Lakes

B-E-L-T Sandwich --- Pelee Island ON 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



Cooking and Cruising on the Great Lakes

Grilled Bologna Sandwich

Using a large pan...

- Butter and toast bread slices
- Sauté thick slices of bologna until slightly browned
- Sauté sliced onions and peppers
- Add and melt sliced cheese (Swiss, cheddar, or ...)

Assemble the sandwich adding a tomato slice and hamburger dills.

A detailed nautical chart of the Great Lakes region, showing water depths, navigational aids, and landmasses. The map is the background of the entire slide.

Cooking and Cruising on the Great Lakes

Grilled Chicken Salad --- From the galley of the *Wind Rider*, Pelee Island ON 2016

- Grill a heavily seasoned chicken breast
- Let cool, split and then cube
- Dice a ½ stalk of celery
- Dice a ¼ of an onion
- Chop one hard boiled egg
- Mix together with ½ c of mayo, juice from a ½ a squeezed lemon, 1 tbsp of Dijon mustard, 1 tbsp dry parsley, ¼ tbsp crushed dill seeds
- Can be served as a salad or a wrap with lettuce, tomato and avocado slices

Mark Gagyi, Vermilion OH

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. The chart is the background of the entire slide.

**Appetizers
& Snacks**

***Cooking and Cruising
on the Great Lakes***

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 markers, and various geographical features. A blue rectangular box is overlaid on the upper left portion of the map, containing the title text.

Cooking and Cruising on the Great Lakes

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

Cooking and Cruising on the Great Lakes

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

- ½ c chopped dried apricots
 - 2 tbsp brown sugar
 - 2 tbsp 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

A background map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map is in a light yellow and blue color scheme with black lines for coastlines and water bodies.

Cooking and Cruising on the Great Lakes

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
- Cook butter until it foams
- Stir in brown sugar and water
- Toss with popcorn and serve

Elaine Carlin, Vermilion, OH

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

Cooking and Cruising on the Great Lakes

Bruschetta Dip --- – From the galley of the *Wind Rider*, Put-In-Bay OH 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

Mark Gagy, Vermilion OH

A nautical chart of the Great Lakes region, showing various islands, channels, and depth soundings. The chart is overlaid with text boxes.

Cooking and Cruising on the Great Lakes

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



***Cooking and Cruising on the
Great Lakes***

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

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 markers, and various geographical features. The text is overlaid on this map.

Cooking and Cruising on the Great Lakes

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

Cooking and Cruising on the Great Lakes

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

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

Chief's Note: Purchase good quality skinned and boneless salmon. Use either canned or bagged.

Mix all ingredients together, chill, then serve with crackers

Bill and Judy Rohde, New Brighton MN

Cooking and Cruising on the Great Lakes

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 spreadable
- Refrigerate overnight, then serve with crackers

Tom Falck, Burr Ridge IL



Cooking and Cruising on the Great Lakes

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

- 1 pound of smoked fish shredded
- 6 oz softened cream cheese
- 3 heaping tbsp sour cream
- ½ red onion diced

- Mix together and then season with Tabasco Sauce, Old Bay, Horseradish, Dijon mustard and lemon juice
- Adjust the amount of cream cheese and sour cream to make the mixture more “spreadable” or more “dippable”

Mark Gagyí , Vermilion OH

A nautical chart of the Great Lakes region, showing water depths, navigational aids, and landmasses. The chart is overlaid with a grid of latitude and longitude lines. The text is contained within white boxes with blue borders.

Cooking and Cruising on the Great Lakes

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 tbsp agave nectar (more or less to taste)
- 1 tbsp chopped fresh parsley

Chill and serve with cinnamon pita chips

Brenda Horn, Algonac MI

Cooking and Cruising on the Great Lakes

Texas Caviar --- – From the galley of the *Turning Point*, Herl's Harbor OH 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 tbsp fresh or dried cilantro

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

Chief's Note:

- Will keep for 2-3 weeks
- You can cut the recipe in half but still use 1 can of corn

Sharon Dutcher, Springboro OH



Soups & Salads

***Cooking and Cruising
on the Great Lakes***

Cooking and Cruising on the Great Lakes

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

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

- Gently fold all but the strawberries together
- Top with the berries for color

Sharon Bromm, Sandusky OH

A nautical chart of the Great Lakes region, showing various islands, water depths, and navigational markers. The chart is the background of the entire slide.

Cooking and Cruising on the Great Lakes

Cruiser's Caprese Salad --- From the galley of the Wind Rider, Kelleys Island OH 2018

- 2-3 fresh red and yellow tomatoes
- 8 oz package of shredded mozzarella cheese
- ½ c chopped fresh basil
- Balsamic vinaigrette salad dressing

- Cut tomatoes into thin wedges
- Add cheese and basil
- Add vinaigrette to taste

Mark Gagy, Vermilion OH

A background map of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The map is in a light yellow and blue color scheme.

Cooking and Cruising on the Great Lakes

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

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

- Peel and chop the cucumber
- Blend all of the ingredients in a food processor or blender until everything is thoroughly chopped and mixed
- Chill and serve

Ken Kabb & Phyllis Goodman, Edgewater Yacht Club
Cleveland OH

A detailed nautical chart of the Great Lakes region, showing water depths, shorelines, and various navigational markers. The map is the background of the entire slide.

Cooking and Cruising on the Great Lakes

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

- In a one gallon Ziploc bag mix one lemon (zest & juice), 1 tbsp 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 (fresh or canned if drained well), and chopped basil

Cleveland *Plain Dealer*

A detailed nautical chart of the Great Lakes region, showing water depths, navigational markers, and landmasses. The map is the background of the entire slide.

Cooking and Cruising on the Great Lakes

Grilled Watermelon Salad – From the galley of the *Wind Rider*, Kellys Island OH 2018

- Cut melon into 1” slices and then sear on a very hot grill
- Cool the melon slices
- Cut the melon slices into small bite size pieces
- Toss with chopped arugula, chopped mint, feta cheese, toasted almond slivers and the juice of one lemon
- Salt and pepper to taste
- Chill and serve

Chef's Note: To make this a dinner salad add canned crab meat or grilled shrimp.

Krista Gagyi, Cleveland OH

Cooking and Cruising on the Great Lakes

Louie's Authentic Hungarian Cucumber Salad – Eger, Hungary

2 cucumbers (select thin ones to minimize seed size)

¼ c. sour cream

¼ c. white vinegar

1 tbsp minced garlic

1 tbsp paprika

2 tbsp olive oil

salt and pepper to taste.

Thinly slice cucumber. Place in a bowl, salt generously and then toss. Let sit for ½ hour, drain off water, arrange on paper towels and pat dry. In a separate bowl mix together sour cream, garlic, paprika and olive oil. Add vinegar a little at a time until you reach the taste you like. Toss cucumbers and dressing together and add salt and/or pepper to taste. Chill and garnish with a sprinkle of paprika. Option: Add thin onion slices.

Louis Gagyí, Dayton OH

A background map of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The map is in a light yellow and blue color scheme.

Cooking and Cruising on the Great Lakes

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

- 3 c (23 oz) V-8 juice
- Cut into chunks, run through a food processor and then add to the V-8 juice:
 - 1 pealed cucumber
 - 1 seeded bell pepper
 - 2 cans diced tomatoes
 - 1 red onion
- Add 3 tbsp 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



Cooking and Cruising on the Great Lakes

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



Side Dishes

***Cooking and Cruising
on the Great Lakes***

Cooking and Cruising on the Great Lakes

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)
 - ½ c diced pancetta
 - 2 tsp minced garlic
 - 3-4 tbsp fresh lemon juice
 - 2 tsp EVOO
 - ½ tsp kosher salt
 - ¼ tsp ground black pepper
 - ¼ c grated Parmigiano-Reggiano cheese
 - 3-5 tbsp 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

A background map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario, along with the Detroit River and St. Lawrence River. The map is in a light yellow and blue color scheme.

Cooking and Cruising on the Great Lakes

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; drain and cool
- Grill or roast asparagus; cut into 3/4" pieces
- 3 chopped boiled eggs
- 1/2 c chopped sweet onions
- Aioli:
Mix together 1c of real mayo, 2 tbsp lemon juice, 2 tbsp chopped fresh thyme (3/4 tbsp dry), 1 tbsp minced garlic, salt and pepper as needed.
- Combine all ingredients and chill 2 hours or more

Mark Gagyi, Vermilion OH

A background map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and surrounding landmasses. The map is in a light yellow and blue color scheme with black lines for coastlines and water bodies.

Cooking and Cruising on the Great Lakes

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

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

- With a sheet of heavy duty aluminum foil make a bag large enough to hold the beans.
- Start by folding ends of foil to seal but leaving top open
- Add all ingredients and then seal top
- Throw your bag on the grill for about 10-15 minutes

Mark Gagy, Vermilion OH



Cooking and Cruising on the Great Lakes

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

- Potatoes cubed, cooked & cooled
- 2 eggs boiled, cooled & chopped
- ½ c each of chopped celery & onions
- A squirt of yellow mustard, a pinch of caraway seeds, a dash of hot sauce and assorted seasonings to taste
- Mayo & blue cheese salad dressing

Combine all ingredients with enough dressing and mayo to bind together.

Mark Gagyi, Vermilion OH

A background map of the Great Lakes region, showing the five lakes (Superior, Michigan, Huron, Erie, and Ontario) and surrounding landmasses. The map is a nautical chart with various depth soundings and navigational markers.

Cooking and Cruising on the Great Lakes

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 Gagyi, Vermilion OH

Cooking and Cruising on the Great Lakes

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 bacon
- 6 tbsp sugar
- 6 tbsp vinegar
- ½ c slivered almonds

- After draining put beans in a 1 ½ qt casserole
- Cook bacon, cut in half, and retain the drippings
- Layer the onions, bacon, and almonds over the beans
- Add to the bacon drippings sugar and vinegar; 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



***Cooking and Cruising on the
Great Lakes***

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

- Toss asparagus in olive oil, salt, and pepper
- Skewer asparagus for easy turning
- Grill until grill marks begin to appear

A background map of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The map is in a light yellow and blue color scheme.

Cooking and Cruising on the Great Lakes

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

- Cut potatoes in half or quarter
- Boil until partially done
- Drain, dry and then toss in olive oil, salt, pepper, and smoked paprika
- Grill for 10-15 minutes until potatoes are tender

Mark Gagy, Vermilion OH

Parmesan Option:

- When almost done return potatoes to mixing bowl and toss with a generous portion of parmesan cheese
- Return to grill to finish



Cooking and Cruising on the Great Lakes

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

- Pit and quarter ½ pound of fresh cherries
- Put cherries in a sauce pan or skillet
- Add 2 tbsp of butter and sugar
- Add ¼ c of water and ¼ c Irish Whiskey (Bourbon will also work)
- Cook the cherries down until the sauce thickens and coats the back of your spoon
- Leave or remove the cherry skins to your liking
- Can be served over a grilled steak or a dish of vanilla ice cream

Krista Gagy, Vermilion OH

A background map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map includes various navigational details such as depth soundings, coastlines, and island names like "DUMFRIES ISLAND" and "SANDUSKY ISLAND".

Cooking and Cruising on the Great Lakes

Ramen Green Beans – – From the galley of the *Wind Rider* Put-In-Bay OH 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 Gagyi, Vermilion OH

Cooking and Cruising on the Great Lakes

Sweet Corn in the Cooler

- Husk and silk the corn
- Put the corn in a small sealable cooler
- Add 2-3 qt boiling water
- Cover corn with aluminum foil and lock the lid down
- After a half an hour add another 2-3 qt of boiling water
- 15-20 min later your corn is ready to eat



Jack and Stephanie Larimer, Clyde OH

A nautical chart of the Great Lakes region, showing water depths, coastlines, and various navigational markers. The chart is the background of the entire slide.

Cooking and Cruising on the Great Lakes

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

- Trim and quarter Brussels sprouts
- Dice enough onions and bacon to match
- Sauté with 3 tbsp of butter, 2 tbsp white vinegar, salt and pepper
- When onions and sprouts start to caramelize, add ¼ c chicken stock, cover and simmer for about 10 minutes

Mark Gagy, Vermilion OH

Cooking and Cruising on the Great Lakes

Ultimate Slow-Cooker Mashed Potatoes – – From the galley of the *Lucky Bird*

- 5 lbs baking potatoes, peeled , cut into 1”
- 1 ½ c chicken broth
- ¼ c butter or margarine, cut into chunks
- 1c sour cream
- 1 tsp garlic powder
- 1 tsp onion powder
- ¼ tsp salt
- ¼ black pepper
- ½ to 1 c milk, warmed

Directions

- In a 4-5 qt slow cooker place potatoes, broth and butter
- Cover and cook on high heat until potatoes are tender
- Add remaining ingredients except milk. Mash or beat until blended
- Stir in enough milk for desired creamy consistency
- Cover and keep on warm setting until serving

Alice Smith, Addison IL



Main Dishes

***Cooking and Cruising
on the Great Lakes***



*Cooking and Cruising on
the Great Lakes*

**Butcher's Dinner --- – From the galley of 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

A detailed nautical chart of the Great Lakes region, showing the outlines of the lakes, surrounding landmasses, and various navigational markers like depth soundings and buoys. The map is overlaid with a grid of latitude and longitude lines.

Cooking and Cruising on the Great Lakes

Chicken Chili --- – From the galley of the *Phantom Lion's Head* ON 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 ON 2012

- Chicken breast cut with a stuffing pocket
(consider brining chicken in very salty water for 15-30 minutes)
- 6 oz package of crumpled feta cheese
(substitute shredded or thinly sliced goat cheese)
- ¼ c chopped precooked bacon
- ¼ c chopped fresh basil
- 2 tbsp minced garlic
- Salt & pepper
- Paprika

Tip: To firm up goat cheese put it in the freezer until hard. Also consider coating the shredder with a cooking spray or oil.

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

Mark Gagy, Vermilion OH

A background map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map is in a light yellow and blue color scheme with a grid overlay.

Cooking and Cruising on the Great Lakes

“Cooking 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 blend together
- If you can plan for some leftover mashed potatoes
- Place a sheet of aluminum foil over sausage and kraut and top with leftover mashed potatoes
- Cover until potatoes are heated

Mark Gagy, Vermilion OH

Chef's Note: This a recipe easy to make while underway.



Cooking and Cruising on the Great Lakes

“Cooking At Sea” One Pot Pasta

- Sauté ¼ c chopped onion, 2 tbsp minced garlic and 1 link of sliced smoked sausage
- Add 3 oz package of sun-dried tomatoes, 6 oz of pasta, 1½ c chicken broth, ½ c milk
- Bring to a boil then simmer for 12 minutes
- Add parmesan cheese

Chef's Note: This a recipe easy to make while underway.



Cooking and Cruising on the Great Lakes

Corn Bread Crab Cakes

- 1 box *Stove Top* cornbread stuffing
- 1 c boiling water
- 3 eggs beaten
- 2 6 oz cans of crabmeat, drained and flaked
- ¼ c of butter

- Add water to stuffing, stir and let sit 5 minutes
- Mix eggs and crabmeat, add to stuffing
- Shape into 6 patties
- Melt butter over medium heat
- Cook patties 5 min. per side until heated through and lightly browned

Cooking and Cruising on the Great Lakes

Crab Cakes ala Ashtabula --- From the galley of the *Wind Rider*, Ashtabula OH 2019

1 c. seasoned Panko crumbs
2 6 oz. cans of crabmeat, drained very well
¼ c. mayonnaise
1 egg lightly beaten
2 green onions finely chopped
¼ c. finely chopped red pepper
1 tbsp lemon juice
½ tsp garlic powder
1/8 tsp cayenne pepper

Serve with *Cheater's Remoulade Sauce*
(Mayonnaise, stoneground or Dijon mustard, garlic powder, horseradish, lemon juice, pepper sauce)

- Combine 1/3 c Panko crumbs, onions, peppers, egg, mayonnaise, lemon juice, garlic powder and cayenne pepper
- Fold in crab meat, then let sit in the refrigerator for 1 hour
- Divide mixture, lightly coat with remained Panko crumbs, form crab cakes and cook in butter or olive oil until golden brown

Mark Gagy, Vermilion OH

A detailed nautical chart of the Great Lakes region, showing water depths, navigational aids, and landmasses. The map is the background of the entire slide.

Cooking and Cruising on the Great Lakes

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

- Cook tortellini as per package directions
- Chop up zucchini (or other veggie that keeps well)
- Add pieces of deli lunch meat
- Toss with Italian dressing
- Top with parmesan cheese

Cheryl Kibbey, Columbus 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 various geographical features. A blue box with a white background and a blue border is overlaid on the top left, containing the title. A white box with a blue border is overlaid on the right side, containing the recipe and author information.

Cooking and Cruising on the Great Lakes

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

- Dust the fish filets in flour seasoned to taste
- Shake the filet to remove excess flour
- In a skillet add 2 tbsp of olive oil and 2 tbsp of butter
- When the butter has melted add the filets and sauté until the fish flakes with a fork

Mark Gagyi, Vermilion OH

A background map of the Great Lakes region, showing the outlines of Lake Superior, Lake Michigan, Lake Huron, Lake Erie, and Lake Ontario. The map is in a light yellow and blue color scheme with black lines for shorelines and depth contours.

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

A background 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 and various navigational lines. A blue-bordered box is positioned in the upper left, and a larger white-bordered box with a blue border is in the center-right, containing text.

Cooking and Cruising on the Great Lakes

Erie Yacht Club Tortellini --- From the galley of the *Champaign*, Erie PA 1994

- One package of cheese tortellini
- 4-6 links of fresh Italian sausage
- One jar of pasta sauce

- Cook tortellini according to package directions; drain
- Simmer sausage in water for 15-20 minutes; cut into rounds
- Toss tortellini and sausage
- Add pasta sauce and heat

Mark Gagy, Vermilion OH

Cooking and Cruising on the Great Lakes

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

- Several hours before dinner make and chill:
 - Coleslaw: Shred cabbage and carrots, add salt and pepper, lightly toss with a slaw dressing
 - Guacamole: Scoop out 2-3 avocados and mash with a fork, add 1-2 tbsp mayo, chopped tomatoes and onions, salt, black pepper, cayenne pepper
- Season fish filets with a blackening seasoning, then sauté or grill. Cut into chunks or strips when finished
- Warm soft taco shells
- Spread taco shells with guacamole, add fish and coleslaw

Mark Gagy, Vermilion OH

Cooking and Cruising on the Great Lakes

Grilled Salmon --- – From the galley of the *Meretricious*

- 1 large onion sliced into rings
- 4 (6 oz) salmon filets with skin removed
- 1 bottle of *McCormick Grill Mates Brown Sugar Seasoning*
- Dash of salt

- Warm grill to medium heat
- Lightly sprinkle both side of filets from the *McCormick* seasoning
- Place onion rings on the grill (Option: Use a sheet on heavy duty aluminum foil)
- Grill until salmon flakes

Larry Timm, Bay City MI

Cooking and Cruising on the Great Lakes

Grilled Pork Tenderloin with Mustard Sauce --- From the galley of the *Wind Rider*, Middle Bass Island OH 2019

Marinade:

1 tbsp olive oil
2 tbsp Dijon Mustard
½ tsp oregano
¼ tsp salt
¼ tsp pepper

Mix dry ingredients, add mustard and olive oil. Rub mixture on the loin and cover with plastic wrap. Chill for one hour or more. Grill to 145°.

Mustard Sauce:

2 tsp garlic powder
1 c. heavy cream
¼ c. grated Parmesan cheese
1 tbsp Dijon mustard
1 tbsp stone ground mustard
3 tsp horseradish
¼ tsp salt
¼ pepper
2 tbsp butter

Mix all ingredient except the butter, bring to a low boil, reduce heat and simmer ten minutes. Add butter and melt.

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 Jenson, 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 tbsp butter
5 tbsp hot sauce
1 tbsp white vinegar

Garlic/Parmesan Wing Sauce Option

1 measure of grated parmesan cheese
1 measure of melted butter
Garlic powder to taste
Salt & pepper

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

Todd Gagy, Saint Louis MO

A detailed nautical chart of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The chart includes depth soundings, navigational markers, and various geographical features. The title box is overlaid on the upper left portion of the map.

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 ¼ 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 ½ 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

Isolation Shrimp Pasta * – – From the galley of the *Wind Rider*, Middle Bass Island, OH 2020

8 oz. Farfalle pasta (or whatever pasta is on your boat)

1 lb. frozen uncooked shrimp

¼ c diced onions

¾ c chopped tomatoes (OK to use canned if drained)

¾ c chopped asparagus

½ lemon

minced garlic

olive oil

Salt/pepper

Butter

Parmesan cheese

Old Bay Seasoning

- Marinate shrimp in lemon juice, minced garlic, olive oil, salt, pepper for 30-60 minutes.
- Meanwhile cook pasta al dente (make sure you salt the water well).
- Drain and reserve ½ c of pasta water just in case.
- Sauté shrimp, when it starts to turn pink add diced onions, tomatoes, asparagus. Then season with old bay and a bit more lemon juice.
- Let the liquid reduce, finish with a few pats of butter and parmesan cheese.
- Add pasta, toss and garnish with some lemon zest.

Krista Gagy, Cleveland OH

* I call this *Isolation Shrimp Pasta* because I pulled it together while on a three day Lake Erie Island outing, keeping our COVID social distance all the while.

A nautical chart of the Great Lakes region, showing water depths, navigational aids, and landmasses. The chart is overlaid with a grid of latitude and longitude lines. A blue box with a red border is positioned in the upper left quadrant, containing the title. A white box with a blue border is positioned in the lower right quadrant, containing the recipe and author information.

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 nautical chart of the Great Lakes region, showing Lake Erie, Lake St. Clair, and Lake St. Lawrence. The map includes depth soundings, navigational markers, and labels for islands and peninsulas. A blue box with a red border is overlaid on the top left, containing the title. A larger white box with a blue border is overlaid on the right side, containing the recipe details.

Cooking and Cruising on the Great Lakes

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

- 1 can diced tomatoes
- Walleye or perch chunks
- Peeled uncooked shrimp
- 1 c fresh okra, chopped
- 1 chopped onion & bell pepper
- 2 tbsp minced garlic
- ¼ c red wine
- Taco seasoning mix (half a packet)
- Hot sauce

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

Poor Man's Lobster Pasta --- – From the galley of the *Wind Rider*, Rock& Dock, Cleveland Oh 2019

- Pasta of choice
- 1 pkg. imitation lobster meat
- 2 tbsp butter
- ¼ c. sundried tomatoes, drained and chopped
- 2 tbsp minced green onions
- Juice from ½ a lemon
- 1/3 c. white wine (substitute beer or chicken broth)
- Salt & pepper

1. Cook pasta in a large pot until al dente, drain and set aside.
2. In the same pot melt 1 tbsp of butter. Sauté tomatoes and onions. Add lobster, salt & pepper and continue sautéing for another minute or two.
3. Add wine, lemon juice, 1 tbsp of butter then stir until warm and well blended.
4. Return pasta, toss and heat until thoroughly warmed.
5. Serve with grated Parmesan Cheese

Mark Gagy, Vermilion OH

A background map of the Great Lakes region, showing the outlines of the lakes and surrounding landmasses. The map is in a light yellow and blue color scheme.

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 package 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

Cooking and Cruising on the Great Lakes

Mexican Cornbread Casserole--- From the galley of the *Gaviidae*

(Blog site: <http://www.gaviidaesails.com/>)

- Vegetable oil
- 1pkg cornbread or muffin mix
- 1 egg
- 1/3 c. milk
- 3/4 c. frozen whole kernel corn (will be divided)
- 1/2 # lean ground beef
- 1/2 c. Spanish onion coarsely chopped
- Salt and pepper to taste
- 1 tbsp chili powder or TexMex spice blend
- 1/2 tsp ground cumin
- 8oz. enchilada or tomato sauce or one 16 oz. can of either
- 10 oz. diced tomatoes & green chilies, drained
- 2 tsp dried oregano (Mexican oregano if available)
- 1/4 c. black olives, drained, sliced & divided
- 1 c. shredded Mexican cheese blend
- Sour cream
- Fresh cilantro

Daniel DeWeese, Edina MN

1. Preheat oven to 375°F. Grease 10-in. cast iron frying pan with vegetable oil; set aside.
 2. Stir together corn muffin mix, egg, milk and half of corn in bowl. Pour into prepared dish.
 3. Meanwhile, cook beef in medium skillet over medium-high heat until crumbled and no longer pink, stirring occasionally; add salt, pepper, cumin and Tex-Mex or chili seasoning and sauté a couple minutes longer. Drain if needed.
 4. Stir in drained tomatoes/green chilis, tomato/enchilada sauce and remaining corn.
 5. Pour corn bread into cast iron pan, then pour meat mixture over top of the batter. Allow 1-2 inch edge of batter around pan. Top meat mixture with cheese. Spread additional sliced olives over cheese.
 6. Bake 20 minutes or until edges are lightly browned and cornbread base is done.
- Serve hot, cut into wedges and top with sour cream and cilantro. Provide hot sauce on the side.

Chef's Notes:

1. You can substitute the beef with same amount of precooked chicken or canned chicken.
2. You can also add precooked black beans or refried beans to the meat mix.

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 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

Pasta Alla Carbonara --- From the galley of the *Zephyr*

- 6 slices of bacon cut into 1/4" pieces
- 1 c grated Parmesan cheese
- 4 eggs
- 1 pound pasta (preferably spaghetti)
- 1/4 c pasta water
- Parsley, salt and pepper

- Cook pasta, drain and reserve 1/4 c of pasta water
- In a bowl beat the eggs and then add half of the Parmesan cheese
- Cook bacon in a 12" skillet, pour off the grease
- Add pasta water to the bacon and reheat
- Add and toss the pasta
- Add egg mixture mixing constantly until the eggs are firm and clinging to the pasta
- Add the remaining cheese and then toss
- Add salt and pepper and garnish with parsley

Phillip May, Chicago II



Cooking and Cruising on the Great Lakes

Pollo de Santana --- From the galley of the *Mon Amie* Leamington ON 2005

- Chicken breasts whole or cut into chicken fingers
- Marinade --- In a Ziploc bag add $\frac{1}{4}$ c tequila & EVOO, the zest and juice of one lime, one package of taco seasoning, 1 tbsp minced garlic, hot sauce
- Marinate chicken in fridge for an hour; sauté or grill.
- During preparation be sure play a favorite *Carlos Santana CD*.

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 markers, and various geographical features. The text is overlaid on this map.

Cooking and Cruising on the Great Lakes

Rich's Rum Kabobs --- From the galley of the *Morning Star*, Blind River ON 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
- With a chicken breast flat on the cutting board, make a “c” shaped cut creating a cullet (a fishing filet knife works real well)
- Spread the breast with Dijon mustard and then add the mushroom/garlic mixture
- Roll up chicken breast and either tie or skewer
- Season with salt, pepper, and paprika
- Grill until chicken is done



Mark Gagy, Vermilion OH

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 tbsp curry powder
- ¼ c cilantro, chopped
- 2 tbsp 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)
- Sauté 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



Desserts

***Cooking and Cruising
on the Great Lakes***

Cooking and Cruising on the Great Lakes

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

- In a large bowl combine 2 c of white flour, ½ tsp salt, 1 tsp baking soda, 1 tsp baking powder
- In a separate bowl cream together 1½ c of sugar, ½ c butter
- Add 2 beaten eggs, 1 tsp vanilla, ¾ c 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 OH

- 1 banana
 - 2 c milk, cream, or fat free coffee creamer
 - $\frac{3}{4}$ c Kahlua
 - $\frac{1}{2}$ c vodka (optional)
 - 2 c 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

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 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
- 1½ 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 OH 2014

- 8 oz Cool Whip
- 1 can sweetened condensed milk
- 1 package Philadelphia cream cheese
- 1/3 c lemon or lime juice
- A box of graham crackers

- Crush enough graham cracker to form a 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.
- Cool

Walter & Barbara Moore, Catawba Moorings OH

Cooking and Cruising on the Great Lakes

Windigo Chocolate Cake --- From the galley of the *Hola*, Isle Royale MN

- 1 c sugar
- 1 c flour
- ½ c unsweetened cocoa
- 1 egg
- ½ c milk
- ¼ c vegetable oil
- 1 tsp vanilla
- ½ c boiling water

Chief's Note: These ingredients can be mixed ahead and carried onboard in a one gallon Ziploc freezer bag.

- Mix the first three dry ingredients in a bowl
- Add the remaining wet ingredients and then mix thoroughly
- Pour mixture into a greased cake pan
- Bake 30 minutes in the center of the oven

Angele Passe, Minnesota MN