

Diner Cookbooks in Evergreen

John and Michelle Morgan's Famous Dutch Kitchen Restaurant

Cookbook by Jane Stern

Adult Nonfiction 641.5 Ste

The American Diner Cookbook by Elizabeth McKeon

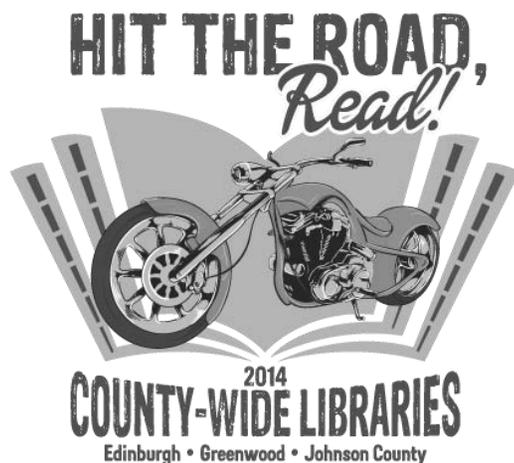
The New England Diner Cookbook by Mike Urban

The Chicago Diner Cookbook by Jo A. Kaucher

The Comfort Diner Cookbook by Ira Freehof

Blue Plate Specials by Gooseberry Patch

Off the Beaten Path by Morgan Murphy



Did you know GPL is on Pinterest? Follow us for recipes, craft projects, book suggestions and more! Find us at <http://pinterest.com/greenwoodpublib/> or scan the code below.



Diners, Drive-Ins, and Dives

August 26, 2014

PROJECT \$FOODIE



mixing things up in the kitchen with GPL



Greenwood Public Library
connect. experience. imagine.

310 S. Meridian St. Greenwood, IN 46143 | 317.885.5036

www.greenwoodlibrary.us

Anna's Recipes

Whoopie Pies

From: Chocolate! : Good Housekeeping Favorite Recipes
(641.6374 CHO)

Yields 12 pies

What you'll need:

Cookie Dough:

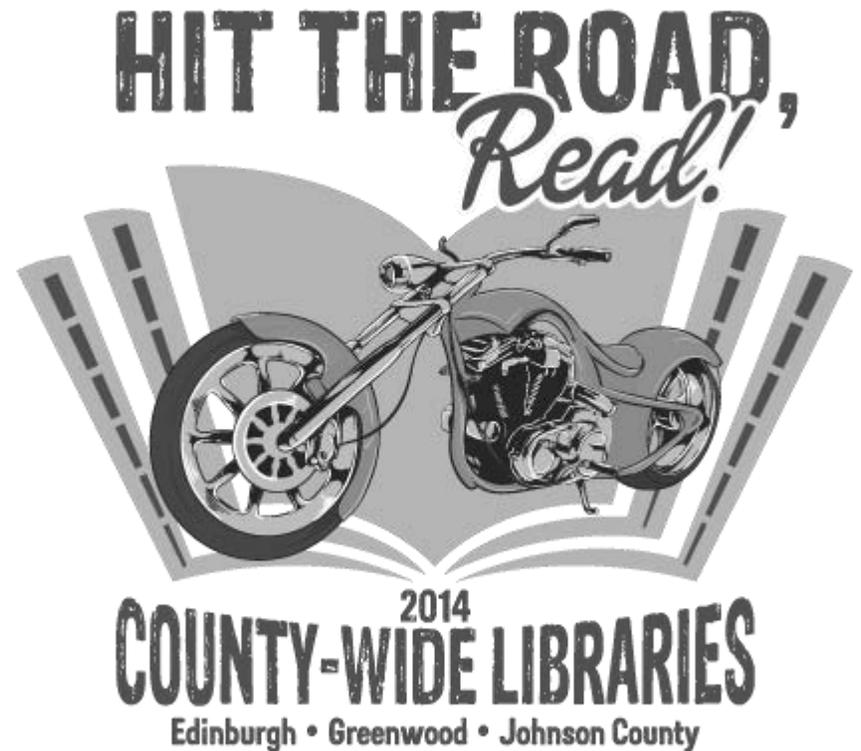
- 2 cup(s) all-purpose flour
- 1 cup(s) sugar
- 3/4 cup(s) milk
- 1/2 cup(s) unsweetened cocoa
- 6 tablespoon(s) butter or margarine, melted
- 1 teaspoon(s) baking soda
- 1 teaspoon(s) vanilla extract
- 1/4 teaspoon(s) salt
- 1 large egg

Marshmallow Creme Filling:

- 6 tablespoon(s) butter or margarine, slightly softened
- 1 cup(s) confectioners' sugar
- 1 jar(s) (7- to 7 1/2-ounce) marshmallow creme
- 1 teaspoon(s) vanilla extract

County Wide Read

For the first time in the history of Johnson County, Indiana, all three public library systems (Johnson County, Greenwood, and Edinburgh) in cooperation with ABATE (American Bikers Aimed Towards Education) and Southside Harley-Davidson, will work together to bring a County-Wide Community Read program to Johnson County citizens of all ages.



Diners, Drive-Ins, and Dives in Indiana



The Barking Dog Café

115 E 49th Street Indianapolis, IN 46205

Zydecos

11 E Main Street Mooresville, IN 46158

Zest

1134 E 54th Street Indianapolis, IN 46220

The Tamale Place

5242 Rockville Road Indianapolis, IN 46224

Steer-In Restaurant

5130 E 10th Street Indianapolis, IN 46219

Jersey Café

13710 N Meridian Street Carmel, IN 46302

Three Sisters Café

6360 Guilford Ave Indianapolis, IN 46220

South Side Soda Shop & Diner

1122 South Main Street Goshen, IN

Triple X Family Restaurant

2 North Salisbury Street West Lafayette, IN

Directions

1. Preheat oven to 350 degrees F. Grease 2 large cookie sheets.
2. Prepare Cookie Dough: In large bowl, with spoon, mix all dough ingredients until smooth.
3. Drop dough by heaping tablespoons, 2 inches apart, on each prepared cookie sheet. (There will be 12 rounds per sheet.)
4. Bake 12 to 14 minutes, rotating sheets between upper and lower racks halfway through baking, until puffy and toothpick inserted in center comes out clean. With wide spatula, transfer cookies to wire racks to cool completely.
5. Prepare Marshmallow Creme Filling: In large bowl, with mixer at medium speed, beat butter until smooth. Reduce speed to low; gradually beat in confectioners' sugar. Beat in marshmallow creme and vanilla until smooth.
6. Spread 1 rounded tablespoon filling on flat side of 12 cookies. Top with remaining cookies.



Anna's Recipes

Philly Cheesesteak

From: *Roadfood Sandwiches* by Jane & Michael Stern
(641.84 STE)

Yields 2 large sandwiches

What You'll Need:

- 8 ounces Cheez Whiz
- 2 Tablespoons butter
- Vegetable oil or butter for frying
- 1 large onion, thinly sliced
- 8 ounces thin-sliced beef*
- 2 12-inch-long Italian hero rolls, sliced in half lengthwise



What You'll Do:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a muffin tin with nonstick cooking spray. In a small bowl, stir together the bread crumbs, olive oil and salt; set aside.
2. Bring a large pot of lightly salted water to a boil. Add the macaroni and cook for about 8 minutes, it should still be a little bit firm.
3. Remove from the heat, drain and return to the pan; stir in the butter and egg until pasta is evenly coated.
4. Reserve 1/2 cup of sharp Cheddar cheese and stir the remaining Cheddar cheese, milk and mozzarella cheese into the pasta. S
5. Spoon into the prepared muffin tin. Sprinkle the reserved cheese and the bread crumb mixture over the tops.
6. Bake for 30 minutes in the preheated oven, or until the topping is nicely browned. Allow the muffins to cool for a few minutes before removing from the pan. This will allow the cheese to set and they will hold their muffin shape.

Aubrey's Recipe

From Diners, Drive-Ins, and Dives

www.foodnetwork.com

Mac and Cheese Muffins

What You'll Need:

- 2 cups uncooked elbow macaroni
- 1 tablespoon butter
- 1 egg, beaten
- 1 cup milk
- 1 1/2 cups shredded sharp Cheddar cheese
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup seasoned dry bread crumbs
- 2 teaspoons olive oil
- 1/2 teaspoon salt



Directions

1. Place Cheez Whiz and butter in a microwave-safe container and heat them in the microwave, stirring occasionally, until the mixture is hot (but not boiling).
2. Heat 2-4 tablespoons oil or butter in a skillet, and fry the onion until it is soft. Throw the beef into the skillet and hack the beef and onion together as the beef cooks, creating a rugged beef-onion hash.
3. Divide the hash between the bottoms of the hero rolls and top each with a dollop of the melted Cheez Whiz. Add hot pepper and/or hot sauce if desired. Cover with the tops of the rolls.

*While it is possible-and extremely easy-to use Frozen Steak-Ums to make cheesesteaks, your sandwiches will be much better if you get a rib-eye and put it in the freezer just long enough so it firms up and can be sliced paper thin.

Aubrey's Recipe

From Diners, Drive-Ins, and Dives

www.foodnetwork.com

Spaetzle

What You'll Need:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 3 eggs
- 3/8 cup 2 percent milk
- 2 cups shredded Swiss cheese
- 3 tablespoons butter
- 1 onion, chopped



What You'll Do:

1. Preheat the oven to 375 degrees F.
2. Sift the flour and salt and pepper together in a large bowl. Beat the eggs and milk in a medium bowl. Alternately mix the milk mixture into the flour until a smooth dough is formed.
3. Bring a large pot of salted water to a boil over medium heat. Press batter through a spaetzle maker into the water. When the spaetzle float to the top of the water, remove them with a slotted spoon to an oven safe dish. After first layer of spaetzle, add a layer of Swiss cheese. Continue layering until all of the spaetzle and cheese have been used.
4. Bake the spaetzle until the cheese is melted, about 30 minutes.
5. Melt the butter in a large skillet over low heat. Add the onions and cook until golden brown. Pour over melted spaetzle and serve.

