

**Easy Chicken in Salsa** (Serves 20)

(Sue Snider - Given to her by a friend)

We have made this for a community meal, frequently for family (in smaller quantities) and for family reunions and gatherings – it is very simple to make and always very well received.

5 Tblsp Olive oil  
1 ¼ cups almonds – coarsely chopped  
10 garlic cloves, minced  
40 chicken thighs, skin removed  
5 cups garden-pepper or chunky salsa  
1 ¼ cups water  
10 Tblsp golden raisins  
5 Tblsp honey  
3 ¾ tsp cumin  
2 ½ tsp cinnamon

Heat oil in large skillet over medium-high heat until hot. Add almonds; cook 1-2 minutes or until golden brown. Remove almonds from skillet with slotted spoon; set aside.

Add garlic to skillet; cook and stir 30 seconds. Add chicken; cook 4-5 minutes or until browned, turning once.

In medium bowl, combine salsa and all remaining ingredients – add to chicken – mix well.

Reduce heat to medium; cover and cook 20 minutes or until chicken is fork-tender and juices run clear. Stir in almonds.

Serve chicken mixture with rice or couscous (rice is easier in large quantities)

## **GREEK PASTITSIO (20 servings)**

(Carmelita Karhoff)

This hearty dish can be used as a main course or served as a side dish. It can be converted into vegetarian by using meat substitute for the ground beef. Recipe is easy to double or halve. Recipe looks complicated but it's worth the challenge!

### Meat sauce

10 tbsp. olive oil, divided  
2 large onions, chopped  
4 large garlic cloves, chopped  
2 pounds lean ground beef  
2 tsp. dried oregano  
1 ½ tsp. salt  
1 tsp. ground black pepper  
2 (14 ½ ounce) cans petite-diced tomatoes  
1 cup beef broth (vegetable broth if vegetarian)  
6 tbsp. tomato paste  
1 ½ tsp. ground cinnamon  
1 tsp. ground allspice  
½ tsp. ground nutmeg  
¼ tsp. ground cloves  
3 large eggs, beaten to blend

1 ½ pounds long hollow Greek pasta, long hollow Italian pasta, or regular macaroni  
3 ½ cups grated Casseri (goat cheese) or Parmesan cheese (about 10 ounces), divided

Prepare the meat sauce: Heat 4 tbsp oil in heavy large pot over medium heat. Add onions and garlic; sauté about 6 minutes. Add beef and sauté until beef begins to brown about 8 minutes, breaking up with back of fork. Mix in oregano, salt and pepper, tomatoes with juice, broth or water, and tomato paste; blend well. Reduce heat to medium-low; cover pot, and simmer 20 minutes. Mix in cinnamon, allspice, nutmeg, and cloves; simmer 1 minute longer. Season with salt and pepper. Cool to room temperature. Stir in beaten eggs.

### Prepare Béchamel Sauce (Makes about 5 cups)

4 cups whole milk, divided  
4 large egg yolks  
½ cup (1 stick) unsalted butter  
½ cup all purpose flour  
1 ¼ teaspoon salt  
½ teaspoon ground black pepper  
1/8 teaspoon each ground nutmeg & allspice  
1 ½ cups grated Casseri or Parmesan cheese

Whisk ½ cup milk and egg yolks in small bowl. Melt butter in large saucepan over medium heat. Add flour; whisk until smooth and bubbling, about 1 minute. Gradually whisk in 3 ½ cups milk, salt, pepper, nutmeg, and allspice. Bring sauce to simmer, whisking often. Reduce heat to low; simmer until sauce is thick, whisking often, about 8 minutes. Whisk yolk mixture and cheese into sauce. Continue to simmer 2 minutes, whisking constantly. Season to taste with salt and pepper. *(Can be made 1 day ahead. Press plastic wrap directly onto surface and chill. Reheat to lukewarm over low heat, whisking.)*

Prepare the pasta. Cook pasta in pot of boiling salted water until tender but still firm to bite, stirring often. Drain pasta, return to pot. Add 3 tablespoon of olive oil and 1 cup cheese; toss

Assemble the dish: Brush each of two 13x9x2 inch glass baking dishes with 1 ½ tbsp. olive oil. In each dish, layer half of pasta, half of meat sauce, ½ cup cheese, and half of lukewarm béchamel; sprinkle each with ¾ cup cheese (Can be assembled 1 day ahead, covered with plastic wrap and chilled. Remove plastic wrap before continuing))

Preheat oven to 375<sup>0</sup> F. Cover each baking dish with foil. Bake, covered, 25 minutes. Uncover; bake until heated through and golden on top, about 25 minutes longer. Let stand 15 minutes before serving.

## **Nana Molly's Chicken Soup for a Crowd**

(Sam Grossinger)

2 Chickens  
2 bunches celery  
2 lb carrots  
2 onions  
1 rutabaga or 2 big parsnips  
1 bunch parsley  
Salt and pepper  
4 packets chicken bullion, preferably MSG free  
2 home size stock pots or one restaurant size pot

Rinse birds and clean out insides. Put in pot with (If you have them) feet, neck, cleaned gizzard. Do not include liver, heart etc. Clean celery, cut into 2 inch chunks, scrape carrots, cut into 2 to 3 inch chunks, chop onions, clean, peel and cut parsnips or rutabaga into ½ inch cubes, tie parsley into bunch with cotton thread. Add everything to the pot, cover with water and bring to a boil, skim froth a couple of times after soup boils, reduce heat and simmer 2 to 3 hours, add salt and pepper to taste. Strain solids from soup, discard parsley, discard chicken skin and bones, pull skin into bite sized pieces. Return carrots, onions, meat, rutabaga, and celery to soup. (Sometimes the celery gets too mushy, if so, discard.) Optional; cool soup in refrigerator overnight and skim off fat. Reheat to serve, noodles optional, may be simmered in soup prior to serving. Serves about 20.

## **Nana Molly's Brisket**

(Sam Grossinger)

Figure about 1/3 lb. per person, get the best quality brisket available, it's worth the price difference.

Sauce, for each brisket:

1 cup black coffee

½ jar Heinz Chili Sauce (or your favorite mild to moderate chili sauce brand)

1 onion chopped fine

sweet paprika

garlic powder or minced garlic

3 tbl brown sugar

Rub brisket with sweet paprika and garlic powder or minced garlic. Put in baking pan and spread onion on top. Mix coffee, chili sauce, brown sugar and pour over meat. The meat doesn't need to be completely submerged, but there should be a generous depth of sauce around the edges. Cover tightly with foil and bake at 350 for 2 hours or until tender. Let cool partway before slicing thin on the bias, across the grain. Can be made the day before, store meat separate from the sauce. Refrigerate overnight. Skim fat from sauce then reheat sliced meat in the sauce.

## **Chicken/ Bean Burrito Night**

(Sam Grossinger)

For each carnivorous person, figure 1 chicken leg or breast quarter, 2 to 3 tortillas, 1/8 to 1/4 head lettuce, 1/8 onion and 1/2 to 1 tomato.

Grill chicken with skin on, use medium high heat, basting each side with vidalia onion salad dressing or Italian dressing. When chicken is done, strip meat from bones, discard skin and chop into 1-inch pieces. Serve in large bowl, buffet style with chopped lettuce, chopped tomatoes, grated cheese, minced onions, salsa from a jar, burritos warmed in the oven wrapped in a towel, and refried beans. Cook some rice to go with.

Two ways to make refried beans; Sauté minced onions until translucent (1/2 onion per can, each can serves 3 or 4 carnivores, or 1 1/2 to 2 vegetarians), add beans from the can and saute and mash to desired consistency. Alternative; use the refried bean mix from your local healthy food store.

## **Chicken Portobello**

(Sam Grossinger)

For each 4 people:

4 chicken breast halves, boned and skinned (you could substitute chicken tenderloins, fresh or frozen, about 1/3 lb per person)

1 large Portobello mushroom, sliced about ½ inch thick (should be several slices about the size of a finger).

1 onion, sliced

1 orange bell pepper, sliced and seeded

1 cup snow peas

3 garlic cloves, minced

3 strands saffron (in scaling up, add just 1 strand for each additional 4 people.)

tarragon, preferably fresh

white wine

olive oil

Brown chicken in skillet with garlic and tarragon, remove before fully cooked. In same pan, saute onion and saffron until softened, add rest of the veggies, when heated through but not yet fully cooked, add chicken, cook until just done. As soon as chicken is done, remove to covered dish, deglaze pan with white wine and reduce by ½ to 1/3. Thicken with arrowroot if desired. Put chicken and veggies on a bed of wild rice, top with sauce.

## **Lentil Soup**

(Sam Grossinger)

2 lbs lentils, rinsed and picked over  
3 onions, chopped fine but not minced  
6 stalks celery, cut into ¼ inch slices  
6 carrots, cut in ¼ inch slices  
1 bay leaf  
4 cloves garlic, minced,  
thyme, salt, pepper  
1 small can tomato paste

Simmer lentils and garlic in enough water to cover to a depth of 3 to 4 inches. You will need to add more liquid as the lentils cook. Use vegetable stock if you have it on hand. Simmer until lentils are tender, about 1/2 to 1 hour. Meantime saute the veggies and the rest of the seasonings about 5 minutes. Add to lentils and simmer about 15 minutes longer.

Seasonings are very flexible, experiments tend to work well. Root vegetables may be added too, cut into cubes, add for last ½ hour of cooking.

## **Pea Soup**

(Sam Grossinger)

2 lbs. Split peas.

3 or 4 onions

3 to 6 stalks celery

8 to 10 carrots,

3 tablespoons caraway seeds

Soy sauce to taste

Six to eight potatoes

Marjoram or your favorite herb

Rinse peas, pick out stones, etc. Finely chop onions, slice carrots and celery into 1/2 inch pieces, scrub and cube potatoes. Put it all in a pot with water or stock, simmer until everything is tender, add soy sauce to adjust seasonings. Stir often, pea soup is notorious for sticking and burning. You will need to add more liquid as the peas cook.

## **Roast Asparagus**

(Sam Grossinger)

Fresh asparagus, about ¼ lb per person

Minced garlic

Salt

Olive oil, preferably in some sort of spray device. It pays to use good quality oil, not the aerosol supermarket stuff.

Rinse asparagus and trim woody ends. Spread in single layer on baking pan or cookie sheet. Spray lightly with olive oil, sprinkle sparingly with garlic and just a bit of salt. Bake at 400F about 15 minutes or until just tender. Serve hot.

## **English Pea Soup**

(Gabrielle Charbonnet)

1 ½ sticks unsalted butter (next time I would use less) (in the vegan version I used canola oil)

3 leeks, white part and a little of the green, sliced into rounds and broken up

½ sweet yellow onion

4-5 tablespoons unbleached all-purpose flour

8 cups low-sodium chicken broth (in the vegan version I used vegetable broth)

4 lbs. frozen peas (4 16 oz. packages)

1 medium head of Boston lettuce, pulled apart

1 ½ cups heavy cream (not in the vegan version)

1) Heat butter in saucepan until foaming. Add leeks and onion and cook until softened and translucent, maybe 8-10 minutes, stirring so they don't get brown. Sprinkle flour in a little at a time, stirring. Let cook for about a minute, then gradually add in the stock. Increase heat to high and bring to a boil; reduce heat to medium-low and simmer about 3-5 minutes.

2) One package at a time, process the frozen peas in a food processor until coarsely chopped. Add peas and lettuce to simmering broth and let cook about 5-6 minutes.

3) Turn off the heat and let cool a few minutes. I used my hand blender to puree it, or you could put it in a blender or food processor a little at a time. Chill. Right before serving, stir in the cream until blended.

**Mandarin Rice Salad** (serves 10)

(Doug Merrill)

From Simcha Services, Sandy and Jim Fangmeier, 489-0433,  
simchaservices@earthlink.net  
Kosher and non-kosher catering

2 boxes Near East brand Sesame Ginger Rice (Whole foods)  
4 oz Iron Chef Orange Sauce Glaze with Ginger (Kroger, Asian food section)  
2 green onions, chopped  
1/2 cup raisins  
1 or 2 carrots, shredded  
1 can Mandarin oranges  
1/2 package snow peas  
1/2 cup corn  
1/2 cup chopped almonds

Make rice according to directions on the box. Chill. Mix in the other ingredients.

For Eno Commons, I multiplied this by 4 and had lots of leftovers.

## **Hatten's Black Beans and Rice**

(Lori Bernstein)

Rinse and soak 2 16 oz. packages of black beans overnight in enough water to cover beans. (Or use 4 cans of black beans.)

To cook, add more water to about 2 inches over beans, plus

3 t. salt

2 T. sugar

2 T. olive oil.

Cook beans until almost done. Do not drain.

In 2 T. olive oil, sauté:

2 large onions, chopped

2 bell peppers

1 T. cumin

2 cloves garlic, peeled and speared with a toothpick

2 T. vinegar

1 bay leaf

Salt to taste

Cook these ingredients over low heat until vegetables are done. Add this mixture to the black beans and cook slowly until the beans are done. Remove bay leaf and garlic.

Serve in bowls over rice (3/4 raw rice makes enough).

Garnish with chopped scallions and tomatoes and a dash of olive oil and vinegar.

Serves 8-10.

## **Brown Basmati Rice Salad**

(Lori Ebert)

### Salad:

4 ½ cups vegetable broth  
3 cups brown basmati rice  
2 cups thinly sliced green onions  
2 ¼ cups thinly sliced celery  
1 ⅛ cups minced fresh parsley  
1 ½ cups chopped roasted pecans  
1 cups pistachios  
½ cups currants  
½ cups dried cranberries

### Dressing:

5 tablespoons olive oil  
6 tablespoons lemon juice  
3 tablespoons soy sauce  
1 tablespoon rice wine vinegar  
½ to 1 teaspoon garam masala

Combine vegetable broth and rice in large saucepan. Bring to boil. Cover; reduce heat and simmer until tender. Drain if necessary. Transfer rice to a large bowl. Fluff with fork. Cool.

Whisk olive oil, lemon juice, soy sauce, rice wine vinegar and garam masala in small bowl to blend. Pour over rice; toss to coat. Season to taste with salt and pepper.

Just before serving mix in green onions, celery, parsley, pecans, pistachios, currants and cranberries.

Serves 15-20 as a side dish.

## **Sweet Potato Fries**

(Ber Kadens)

These sweet potato fries are delicious and nutritious, are enjoyed by everybody, and are easy to make for a whole community. Serving them will make you popular for a night!

The recipe can be very flexible, the ingredients are sweet potatoes, oil, eggs and salt. But here are some recommendations. Use yellow-skinned sweet potatoes. The red-skinned garnet yams don't seem to work as well. Use high quality oils, it makes a big difference in the taste. I use mostly first cold pressed extra virgin olive oil and a little unrefined peanut oil.

Cut the yams into julienne strips, about 1/2 inch thick. Coat these with whipped egg whites. Oil jelly roll pans. Don't skimp! Don't just lightly grease the pans, glug the oil in so that there's some standing oil. If people get indigestion from eating too many greasy fries, well, that's their own responsibility. Serve something tasty!

Bake at 400 degrees. Once the sweet potatoes start to get soft, flip them and switch the trays' locations in the oven. I also sprinkle salt on at this point. The dish is done (in my opinion) when the sweet potatoes start to get charred in places.

We have a warm tradition of having an introduction and reading at the start of community meals. When I get in front of the community and do this, I inevitably say something moronic. At least the food I've cooked is good and I can feel somewhat redeemed.

## Vegan Lasagna

(Mia Genis)

This recipe never makes me miss cheese. It is delicious and you don't walk away with that HEAVY feeling afterwards. This was the first recipe I made for Eno-commons, and I served it with a salad made from fresh corn (cut from the cob), slices of avocado, sliced italian peppers or red sweet peppers, and steamed cut green beans. It did not need any dressing because it was so creamy.

This recipe could serve 12-18 people.

Olive oil

16-24 lasagna sheets

2 large spanish onions (chopped or sliced)

4-6 garlic cloves crushed

1lb of mushrooms

2 lbs of spinach

2 lbs of firm tofu

2 tbsp white miso

4 tsp umeboshi vinegar

2 tbsp tahini (sesame paste)

6 cups of pasta sauce

Vegan parmesan

Boil the lasagna till al dente. Rinse the sheets under cold water and lay it out on plastic wrap or parchment paper or hang over a pot.

Saute onion and garlic in olive oil.

Add the mushrooms and saute until tender.

Add the spinach and stir till wilted.

Add tamari.

In a blender add tofu, miso, umeboshi vinegar and the tahini and 3 tbsp olive oil. Adjust the seasoning.

To assemble the lasagna, spread the tomato sauce over the bottom of two 12x8 inch baking dishes. Layer the pasta on the bottom, followed by the veggies and then the tofu. Repeat two more times. Top the lasagna off with sauce and sprinkle with bread crumbs, or vegan parmesan, or even pine nuts.

Bake for 45 minutes at 375 F (190C)

## **Escarole and Bean Soup**

(Lori Bernstein)

2 heads escarole (torn into pieces) ... or spinach or Swiss chard

2 cans Great Northern beans

6 cups vegetable stock

3 T. olive oil

4 cloves fresh garlic, minced

½ t. red pepper flakes (optional)

Salt and pepper to taste

Any type of small pasta

Preheat sauce pan on high. Lower to medium, add oil and sauté garlic until light brown.

Add greens and cover. Cook until wilted and tender.

Rinse beans and add to pot.

Add vegetable stock.

Add pepper and red pepper flakes.

Cook 15 minutes on low.

Add cooked pasta when ready to serve

## **Robert's VeganLoaf, a meat loaf alternative that non-vegetarians will enjoy**

(Robert Heinich)

Prep Time: 20 Minutes

Cook Time: 1 Hour 15 Minutes

Ready In: 1 Hour 50 Minutes

Servings: 9

Allergy Alert: soy

### INGREDIENTS:

- \* ½ (14 ounce) package vegetarian ground beef (e.g., Gimme Lean TM)
- \* 1 ½ cups rolled oats
- \* 1 onion, chopped
- \* 2 eggs equivalent of Ener-G Egg Replacer
- \* 2 tablespoons Bragg liquid aminos
- \* 1 teaspoon salt
- \* 1/3 teaspoon pepper
- \* 1 teaspoon ground sage
- \* ½ teaspoon garlic powder
- \* 2 teaspoons prepared mustard
- \* 1 tablespoon vegetable oil
- \* 1 cup bread crumbs
- \* ½ cup soy milk
- \* 1 (8 ounce) can tomato sauce
- \* 1 cooking spray (optional)

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spray 9 x 13 inch baking dish (or coat with olive oil)
3. In a large bowl combine vegetarian ground beef, oatmeal, onion, Ener-G Egg Replacer mixture, Bragg liquid aminos, salt, pepper, sage, garlic powder, mustard, oil, bread crumbs and milk.

Transfer to the 9 x 13 inch baking dish and form into a loaf. Pour tomato sauce on top.

4. Bake 75 minutes. Let stand 15 minutes before slicing.

### Alternatives:

- Instead of Bragg. use vegetarian Worcestershire sauce
- Instead of rolled oats, use vegetarian burger crumbles
- Instead of Ener-G Egg Replacer, use eggs
- Instead of soy milk, use milk

Original recipe: <http://vegetarian.allrecipes.com/az/VgtrinMtlfwithVgtbls.asp>

## **Vegan Mixed Vegetable & Chickpea Stew** (Serves 12)

(Carmelita Karhoff)

This is a very simple dish to make and can be made in advance. Change any vegetables with what you have on hand.

3 tablespoons olive oil  
2 garlic cloves, crushed  
2 medium red onions, chopped  
2 inches fresh ginger, peeled and finely chopped  
1 tablespoon curry powder  
2 teaspoons ground coriander  
½ teaspoon fenugreek (optional)  
½ teaspoon hot red pepper flakes (optional)  
15 oz. canned chopped tomatoes  
1 ½ pound sweet potatoes, cut into 1 inch pieces  
1 cauliflower, cut into florets  
8 ounces okra, thawed if frozen, cut in half lengthwise  
2 (14 Oz) cans chickpeas, drained and rinsed  
1 pound spinach, about 4 cups, chopped

Heat the oil in a large saucepan, add the garlic, onion and ginger, and cook over low heat for 8 minutes until softened. Add curry powder, coriander, fenugreek and pepper flakes, if using. Mix well and cook for another 2 minutes.

Add the tomatoes and ½ cup water, then add the potatoes and cauliflower. Mix well. Cover and simmer for 15 minutes, stirring frequently.

Add the okra and chickpeas, mix well and simmer for about 8 minutes. You may need to add a little extra water at this point. Add spinach, mix, and cook until wilted.

## **Guacamole Soup (serves 20)**

(Suzanne Edwards)

3 12 oz. packages of guacamole (Costco)

6 C grapefruit juice

1 1/2 t. salt

3/4 t. allspice

3/4 t. cinnamon

3 1/2 C water

1 C apricot juice

Mix all together and serve cold. Super easy and vegan

## **Soba Noodle Salad**

(Wendy Kadens)

2 8oz package soba noodles  
1/2 cup toasted sesame seeds  
1/2 cup chopped cilantro (optional)

### Dressing

4 TBSP toasted sesame oil  
6 TBSP tamari or shoyu  
6 TBSP balsamic vinegar (I often mix in some rice wine vinegar)  
2 TBSP pure maple syrup (I use less)  
2 TBSP hot pepper oil (or to taste)

Cook the noodles according to package directions.

**Makes sure to rinse them after cooking or they will congeal when the dressing is added.**

Whisk dressing ingredients together.

Toss noodles with seeds, dressing, optional cilantro and whatever else strikes your fancy (tofu, broccoli, etc.)

Serve hot or cold. The noodles will quickly absorb all the dressing, so toss just before serving.

## **Roasted Chick Pease**

(Wendy Kadens)

Spread cooked chickpeas in a single layer on a baking sheet

Add olive oil to coat and your favorite spices (Garam Masala and Cayenne work nicely)

Bake at 325 until brown and slightly crispy

Add salt to taste

Yummy additions: Add any or all of the following after the chickpease have begun to brown – shredded carrots, corn kernels, slivered almonds, sesame seeds, currants.

## **Tofu Cookies**

(Cribbed & adapted from Dr. Weil by Wendy Kadens)

### Ingredients

1.5 cup whole-wheat pastry flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
1/4 cup sesame seeds, toasted  
3/4 cup raw almonds, coarsely chopped  
4 ounces silken tofu  
1/2 cup light olive oil  
1/4 - 1/2 cup light brown sugar  
1 teaspoon vanilla extract

### Instructions

1. Preheat oven to 350°F.
2. In a bowl, stir together the flour, baking powder and salt. Mix in the sesame seeds and chopped almonds.
3. In another bowl, mash the tofu and combine with the olive oil, sugar and almond extract. Mix well.
4. Using a rubber spatula, fold the wet ingredients into the flour mixture. Roll the mixture into 1-inch balls, flatten between your palms, and place them on ungreased baking sheets. Bake the cookies about 10 minutes, until the edges begin to brown. Remove from the cookie sheet and cool on a rack.

## **PUMPKIN MUFFINS**

(Lori Ebert)

Makes approximately two and one half dozen muffins

3 cups unbleached all-purpose flour  
1 cups whole wheat flour  
2 cups light brown sugar  
1 tablespoon cinnamon  
2 teaspoons baking soda  
1 ½ teaspoons salt  
1 teaspoon baking powder  
2 cups canned or fresh pumpkin  
1 cup butter melted  
4 eggs  
1 tablespoon vanilla  
2 cups chopped walnuts or pecans  
Muffin tins and liners

Line tins with muffin liners. Preheat oven to 350 F. In large mixing bowl, blend the flours, brown sugar, cinnamon, baking soda, salt, and baking powder. In smaller bowl, blend the pumpkin, butter, eggs, and vanilla. Pour liquid ingredients over dry ingredients and stir just until dry ingredients are moistened. Add nuts. Turn batter into liners. Bake until muffin tops are no longer moist and toothpick inserted in the center comes out clean—20 to 30 minutes. Cool 5-10 minutes in pan; remove from pan and serve or cool on a wire rack.

## **Blue Ribbon Carrot Cake**

(Wynn Cherry)

2 cups all purpose flour  
2 t. baking soda  
1/2 t. salt  
2 t. ground cinnamon  
3 eggs, well beaten  
3/4 cup vegetable oil  
3/4 cup buttermilk  
2 cups sugar  
2 t. vanilla  
1 8-oz. can crushed pineapple, drained  
2 cups grated carrots  
1 cup chopped nuts (pecans or walnuts)

Combine flour, soda, salt and cinnamon and set aside.

Combine eggs, oil, buttermilk, sugar, and vanilla and beat until smooth.

Stir in flour mixture, pineapple, carrots, and nuts. Pour batter into 3 greased and floured 8 inch round cake pans. Bake at 350 for 40 minutes or until done. Immediately pour buttermilk glaze over layers. Cool in pans at least 15 minutes, remove and cool completely. Frost and store in refrigerator.

Buttermilk Glaze:

1 cup sugar  
1/2 t. soda  
1/2 cup buttermilk  
1/2 cup butter or margarine  
1 tblsp. corn syrup  
1 t. vanilla

Combine all except vanilla in small pot and bring to a boil. Cook for 4 minutes stirring often. Remove from heat and stir in vanilla

Frosting:

1/2 cup butter, softened  
1 8 oz. package cream cheese, softened  
1 t. vanilla  
1 lb. box confectioners sugar  
1 cup (or more) chopped nuts (pecans)

Combine butter and cream cheese, beating until light and fluffy. Add vanilla and powdered sugar; beat until smooth. Add nuts and mix.