

Recipes Shared

from

COBBLESTONE



C. Craft
3-2020

Appetizers



Chryll's Chunky Pimento Cheese Spread

1-pound sharp cheddar cheese, grated

3/4-cup mayonnaise, use Dukes

1 brick of cream cheese.... I freeze it a bit and grate it

1 (4 ounce) bottle pimentos, drained and chopped into 1/4" bits

1/2 red onion, diced

1 tablespoon chopped medium jalapenos

3 cloves garlic, finely minced

2 pinches table black pepper

1 pinch table salt

Combine all and chill overnight. Do not over mix...I use a fork.

*Chryll (pronounced Cheryl) Sallow
4233 Sourwood Court*

Sausage Dip

1-8 oz. package cream cheese

1 can mild Rotel tomatoes

1 can white shoe peg corn, drained

1 lb. breakfast sausage, browned and drained

Microwave the cream cheese and tomatoes. Stir in the corn and sausage and mix well. Keep dip warm in a small crock-pot.

Sausage Pinwheels

2 cans crescent rolls

1 lb. breakfast sausage

2 cups grated cheddar cheese

Roll out the crescent rolls into two rectangles, pinching seams together. Spread half of the sausage (raw) over each. Divide the cheese and sprinkle over the sausage. Working with the long side of the rectangle, roll dough into a tight roll. Slice through making each slice approximately ½ inch thick. Bake at 350 degrees until golden.

*Sharon Fox
3032 Streamhaven Drive*

Crab Casserole

Serves 4

1/3-cup margarine
1 small onion, chopped
1/3-cup flour
1 teaspoon Worcestershire sauce
2 cups milk
2 egg yolks, beaten
1-teaspoon chives
1 teaspoon dry mustard
1 pound crab meat, chopped

Sauté onion in margarine.

Blend in flour, Worcestershire, dry mustard and salt.

Add milk and cook until thick and smooth.

Remove from heat and add egg yolks. Blend.

Add chives and crabmeat.

Put in baking shells. Top with mustard, breadcrumbs and dot with butter.

Bake at 350 degrees for 15 to 20 minutes.

*Dorothy Buffone
3077 Streamhaven Drive*

Jarlsberg Dip (like Kroger's)

Ingredients:

4 ounces freshly grated Jarlsberg or Swiss cheese
2 tablespoons real mayonnaise
1 tablespoon finely chopped red onion

Instructions:

In a medium sized bowl combine all ingredients and mix well. Store in a covered container for at least 2 hours for flavors to mingle. Serve with crackers. Will stay fresh in the refrigerator for about a week.

Cindy Bellefeuil
1139 Crown Vista

Black Bean Salsa

1 can shoe peg corn, drained well
1 can black-eyed peas, rinsed and drained well
1 can black beans, rinsed and drained well
1 jalapeno, chopped
1 red pepper, chopped
1 Cup celery, chopped
1 Cup red onion, chopped
½ Cup cilantro, chopped

Combine all ingredients in a medium bowl.

Dressing:

½ Cup sugar
1/3-cup apple cider vinegar
½ cup olive oil

Cook over low heat until sugar dissolves. Set aside to cool. Add cooled dressing to veggies. Best served at room temperature. I dress the salsa an hour before serving.

Linda Anthony
2545 Chasewater Drive

Corn Salsa

2 cans Mexican corn, drained
1-cup mayonnaise
1-cup sour cream
2 cups shredded Mexican cheese
1 cluster green onions, diced
1 can chopped green chilis
a few jalapeno peppers, chopped

Best if made the day before serving. Keeps in the fridge for 1 week. I make ½ batch and that is enough for two of us for a week. Serve with Frito's Scoops.

This is really good!

This goes well with Tortilla soup. (recipe included in this cookbook).

June Blockinger
3096 Streamhaven Drive

Dilled Carrots

Cut carrots into long strips and place in a glass pint jar.

Add 3 or 4 slices of onion.

Add 1/2-teaspoon salt and 2 tablespoons dried dill weed.

Bring to a boil 2/3-cup water and 2/3 cup apple cider vinegar.

Pour over carrots and seal. Place into refrigerator to chill.

Sharon Fox
3032 Streamhaven Drive

Chinese Style Chicken Wings with Sauce

Soak chicken wings in pot with:

5 ounces soy sauce

¼ cup sugar

2 tablespoons minced garlic

1-tablespoon honey

Marinate at least 5 hours (up to 12) in covered pot – refrigerated.

Boil the covered wings until mixture is thick and covers the wings.

Bake for 45 minutes to one hour at 350 degrees on a covered cookie sheet. Keep turning.

Gail Levesque (Levek)
5007 Ridgeline Lane

Cheerwine Punch

Yields: 36 servings

When you need a simple, fizzy and festive punch, this is your go-to version.

2 – 2 liter bottles Cheerwine, chilled
1 – 2 liter bottle ginger ale, chilled
1 – 46 ounce can unsweetened pineapple juice, chilled
Ice ring or ice for serving.

Combine all the ingredients in a punch bowl. Add an ice ring or serve in small cups over ice.

Cheerwine is a North Carolina thing!

L.D. Peeler created Cheerwine in 1917 in Salisbury, North Carolina amid a sugar shortage. His drive to start his own soft drink led him to a salesman from St. Louis who sold him a wild cherry flavor that blended well with other flavors. With the perfect taste secured, he needed a name. With a burgundy-red color and cheery disposition, the name "Cheerwine" simply made sense. The taste sensation known as Cheerwine was born. The soft drink with a bubbly effervescence and cherry goodness became an instant hit.

*Karen Bailey
1107 Crown Vista Drive*

Chef BoBo's Crabby-Puppies (Page 1 of 2)

Yield: 15 Servings

Keep something on hand to dip small pieces out from pan to keep them from burning.

4 ounces Special or Back fin crabmeat
2 tablespoons bell pepper, diced
2 ounces chopped pimento peppers, diced
1/8-teaspoon onion powder
1-cup buttermilk, ROOM TEMPERATURE
1-teaspoon garlic, diced
8 ounces beer, ROOM TEMPERATURE
(Pabst Blue Ribbon or Budweiser (do NOT use Light beer))
1 1/2 teaspoon butter
1/2-teaspoon kosher salt
1 lb. white self rising cornmeal
1/4-cup sugar
1 lb. self-rising flour
12 cups peanut oil to fill pan 5-6 inches deep
1/2 egg
1/2 cup sweet onion, chopped
1 cup *(always have some extra) cornmeal, flour
2 tablespoon red/purple onion, diced

Step 1 - Do this well before mixing batter.

Heat non-stick skillet to medium heat. Add butter and let it melt but not brown. Add red onion, garlic, and bell pepper to pan and sweat until onion is somewhat tender. DO NOT ADD SALT as this will make the mixture too wet. Add crabmeat and cook until meat is hot throughout. Place in container and allow to cool completely before adding to wet mix.

See next page for remainder of recipe.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Chef BoBo's Crabby-Puppies (Page 2 of 2)

Step 2 -

Place flour, corn meal, sugar, and salt in large bowl and mix. Add egg, sweet onion, and buttermilk and mix. Batter should now be somewhat thick and sticky. Add beer until batter comes to the consistency of thick mashed potatoes. Add crab mixture to the batter and mix well, if consistency is too thin, add more flour and meal and if too thick add more beer (all a little at a time). ** Go with your taste, more or less onion or any other item as long as the meal/flour ratio is 50/50 and the batter is the correct consistency.

Taste the batter; it should taste sweet with a little hint of saltiness. If not, add sugar and/or salt to taste. Set mixture aside (in fridge) until ready to make puppies, the longer the mix sits the better the flavors will mix with the batter.

Step 3 -

Heat oil to 350 degrees.

Using two metal dinnerware spoons (teaspoons) get some batter on half of one spoon. Hold the spoon close to the oil and use the second spoon to slip the batter off into the oil. Repeat the above motion about 5-10 times depending on the size of the pan and the size of the puppies you are dropping. DO NOT CROWD THE PAN....

If you have everything right, the puppies should sink to the bottom then come to the top and roll over (sometimes with a little help) when the first underside is light brown. Watch them and turn until both side are a deep golden brown.

Remove from oil and drain. You will need to test the first batch or two to check the inside of the puppy. If the inside is not done, either make them smaller or cook them longer but do not let the oil get burnt flavor from a burnt puppy. This is also a good time to make any last minute additions of salt and/or sugar if needed.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Marinated Artichoke Hearts & Mushrooms

2 - 9 oz. pkg. frozen artichoke hearts
¾ cup salad oil
½ cup lemon juice
1 tablespoons sugar
2 teaspoons salt
1 teaspoon dry mustard
1/2 teaspoons pepper
1 small garlic clove, crushed
1 lb. mushrooms, sliced
1 tablespoon diced pimento

1. Prepare artichoke hearts & drain.
2. In large bowl, mix oil, juice, sugar, salt, mustard, pepper, basil & garlic until well blended.
3. Stir in artichoke hearts, mushrooms and pimento. Cover with plastic wrap and refrigerate, tossing mixture occasionally.

Nancy Fulmer
5018 Ridgeline Lane

Christmas Meatballs

2 eggs
1 envelope onion soup mix
½ cup seasoned breadcrumbs
¼ cup chopped dried cranberries
2 tablespoons minced fresh parsley
1-½ pounds lean ground beef

Sauce:

1 can (16 ounces) whole-berry cranberry sauce
¾ cup ketchup
½ cup beef broth
3 tablespoons finely chopped onion
2-teaspoons cider vinegar

Combine eggs, soup mix, breadcrumbs, cranberries and parsley. Crumble beef over mixture and mix well. Shape into 1-inch balls. Place 12-14 balls on a microwave-safe plate. Cover with waxed paper. Microwave on high for 3 -4 minutes or until no longer pink. Remove to paper towels to drain. Repeat with remaining meatballs.

In a 2-quarter microwave-safe dish, combine sauce ingredients. Cover and microwave on high for 3-4 minutes or until heated through.

I drown the meatballs with sauce and put in a crockpot with sauce over them.

*Karen Bailey
1107 Crown Vista Drive*

Bread



Sandwiches

Olive Cheesy Bread

1 loaf Italian bread (can use a French baguette as well)
6 oz. pimiento stuffed green olives
6 oz. black olives
2 stalks green onions sliced thin
1 stick butter, room temp.
½ cup mayo
¾ lbs. Monterey jack cheese grated

Slice the bread length wise and cut into 4 pieces.

Rough chop both olives.

Combine butter, mayo, olives and green onions in a mixing bowl. Stir together until combined. Spread mixture onto bread. Bake at 350 degrees for 25 minutes or until cheese is melted. Pop under the broiler for a minute to brown the top. Watch so it doesn't burn. Let set 10 minutes and cut into 1" slices.

This recipe does great frozen. Make up the loaves, wrap in plastic wrap, then wrap in foil and freeze until ready to use.

Linda Anthony
2545 Chasewater Drive

Shawarma Spiced Chicken Pita with Tahini Yogurt Sauce – (page 1 of 2):

1/2 teaspoon ground cumin
1/4 teaspoon ground coriander
1/4 teaspoon paprika
1/8-teaspoon cayenne pepper
1/8-teaspoon cinnamon
4 tablespoon. olive oil divided
1 1/2 teaspoon kosher salt divided
3/4 tablespoon fresh ground pepper
1 1/2 lbs. boneless, skinless chicken thighs, trimmed
4 pitas
1-cup plain yogurt
1 tablespoon plus 1 teaspoon tahini
1/4 teaspoon minced garlic
1/4 teaspoon finely grated lemon zest
4 tablespoons fresh lemon juice divided
2 tablespoons coarsely chopped parsley or dill
2 tablespoons coarsely chopped mint
1/2 large English cucumber halved lengthwise then cut into 1/4" thick half moons (about 1 cup)
2 cups shredded romaine lettuce
3/4 cup grape tomatoes halved (about 5 oz.)
1/3 cup thinly sliced red onion

See next page for directions.

*Linda Anthony
2545 Chasewater Drive*

Shawarma Spiced Chicken Pita with Tahini Yogurt Sauce – (page 2 of 2):

Preheat oven to 425 degrees. Combine cumin, coriander paprika, cayenne, cinnamon, 2 Tablespoons oil, $\frac{3}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper in large bowl. Add chicken and toss to coat. Spread on a baking sheet and roast to 165 degrees (22-24 minutes). Wrap pita in foil and warm in oven during last 5 minutes of cooking.

Meanwhile, mix yogurt, tahini, garlic, lemon zest, 2 tablespoons lemon juice, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in a medium bowl until incorporated. Fold in 2 tablespoons dill or parsley and 2 tablespoons mint.

Toss cucumber, lettuce, tomatoes, onion, remaining 2 tablespoons lemon juice, 2 tablespoons oil, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper in another medium bowl.

Thinly slice the chicken. Place each pita on a plate and top evenly with the chicken and tomato-cucumber salad. Drizzle each pita with 2 tablespoons tahini-yogurt sauce. Top with dill and mint. Serve remaining tahini-yogurt sauce alongside.

*Linda Anthony
2545 Chasewater Drive*

Fruit Bread

½ cup butter
1-cup sugar
2 eggs
2 cups flour
1-teaspoon baking soda
1 cup mashed bananas
¼ cup chopped Maraschino cherries
2/4 cup chocolate chips
¼ cup nuts

Cream butter, sugar. Add eggs and beat well. Sift flour and baking soda. Add alternately with bananas to egg mixture. Mix in remaining ingredients. Pour into oiled loaf pan. Bake at 350 degrees for an hour. While still warm, drizzle with powdered sugar icing. Makes 1 loaf.

While chocolate morsels are unusual bread ingredients, don't try to make this better by leaving them out. They "make" the loaf!

Powdered sugar icing:

1 cup powdered sugar
½ teaspoon vanilla
1 - 2 tablespoons of milk

Mix until spreadable and slightly thickened.

*Karen Bailey
1107 Crown Vista Drive*

Banana Bread (first of two recipes – see next page)

Beat until fluffy:

1 stick butter, softened (not melted!)

1 cup sugar

Add and beat well:

2 teaspoons vanilla

2 eggs

5 ripe bananas

Add:

2 cups self-rising flour

$\frac{3}{4}$ cup chopped nuts (I use walnuts)

Pour into greased (Baker's Joy) pans.

Makes 4 small loaves.

Bake at 350 degrees until golden.

*Sharon Fox
3032 Streamhaven Drive*

Quick Banana Bread (second of two recipes)

1 – 8 ounce package cream cheese, softened
1-cup sugar
1 cup mashed ripe banana
2 eggs
2 cups packaged biscuit mix
½ cup chopped pecans

Cream together cheese and sugar till light; beat in banana and eggs. Stir in biscuit mix and nuts, just until moistened. Turn into greased 9 x 5 x 3 inch loaf pan.

Bake at 350 degrees for 60 – 65 minutes. Cover with foil the last 15 minutes if the bread browns too quickly. Cool in pan 10 minutes; remove from pan. Cool thoroughly.

So easy and good, and it freezes well.

Teresa Tujetsch
4244 Sourwood Court

Pumpkin Bread

1 1/2 cups sugar
1-teaspoon cinnamon
1 cup canned pumpkin
3/4-teaspoon salt
1/2-cup vegetable oil
1/2-cup water
2 eggs
1 2/3 cups flour
1-teaspoon baking soda
1/2-teaspoon baking powder
1/2-teaspoon nutmeg
1/4-teaspoon ground cloves
1/2 cup chopped walnuts

Combine sugar, pumpkin, oil, water and eggs....beat well.

Combine all dry ingredients.

Add to pumpkin mix and blend well.

Add in nuts.

Bake in 350 ° oven 65 to 70 minutes.

*Barb Dobson
2526 Chasewater Drive*

Broccoli Cornbread

2 packages Jiffy corn muffin mix

2 tablespoons butter

1 medium onion, finely chopped

4 eggs

2 cups chopped broccoli (fresh or frozen)

1-cup cottage cheese

¼ cup milk

Melt butter in skillet. Add onion and sauté until tender, but do NOT brown. In a separate bowl, combine the onions with the other ingredients. Blend well. Pour into a greased, 9 x 13 pan. Bake at 350 degrees until golden (approximately 40-45 minutes)

*Sharon Fox
3032 Streamhaven Drive*

Ooey Gooley Best Ever Grilled Cheese Sandwich

Excellent with the Best Ever included in this cookbook.
4 servings

6 tablespoons softened butter, divided
8 slices sourdough bread
3 tablespoons mayonnaise
3 tablespoons finely shredded Manchego or Parmesan cheese
1/8-teaspoon onion powder
½ cup shredded sharp white cheddar cheese
½ cup shredded Monterey Jack cheese
½ cup shredded Gruyere cheese
4 ounces Brie cheese, rind removed and sliced

1. Spread 3 tablespoons butter on one side of bread slices. Toast bread, butter side down in a large skillet over medium-low heat until golden brown, 2 – 3 minutes. Remove. Combine mayonnaise, Manchego cheese, onion powder and remaining 3 tablespoons butter. In another bowl, combine cheddar, Monterey Jack and Gruyere.
2. To assemble sandwiches, top toasted side of four bread slices with sliced Brie. Sprinkle cheddar cheese mixture evenly over Brie. Top with remaining bread slices, toasted side facing inward. Spread mayonnaise mixture on outsides of each sandwich. Please in same skillet and cook until golden brown and cheese is melted, 5 – 60 minutes on each side.

Verdict: 1 sandwich = 659 calories. Just go for it – it is so worth it!

Linda Klein
3083 Streamhaven Drive

Turkey Sloppy Joes

Serves 4.

1-pound ground turkey
¼ cup chopped onion
½ cup ketchup
3 tablespoons barbeque sauce
1 tablespoon prepared mustard
1-tablespoon vinegar
1 ½ teaspoons Worcestershire sauce
1/2-teaspoon celery seed

Cook turkey and onion for 5 minutes.

Add next 7 ingredients and simmer for 10 minutes.

Stir occasionally.

*Dorothy Buffone
3077 Streamhaven Drive*

Hot Brown Sandwich (Hot Dorsey Sandwich)

6 Servings

- 3 tablespoons butter
- 3 tablespoons flour
- 2/3 teaspoon salt
- 1 ½ cups milk
- ½ cup New York State Cheddar, grated
- 6 slices of toast, cut in half
- 6 slices baked chicken or turkey
- 12 strips crisp bacon
- 4 tablespoons grated Parmesan cheese
- Cayenne pepper, optional
- Worcestershire sauce, optional

Make medium sauce of butter, flour, salt and milk. Blend in cheddar cheese. Place 2 pieces of toast in an ovenproof casserole. Cover with a slice of chicken or turkey and cheese sauce. Place two slices cooked bacon over cheese sauce. Sprinkle lightly with Parmesan cheese and run under broiler until cheese is brown and bubbly. Season the cheese sauce with a little cayenne and Worcestershire sauce if you prefer.

Hint: Try making a little more sauce and putting a layer in the bottom of the baking dish or on the toast before adding the rest of the ingredients.

Nancy Fulmer
5018 Ridgeline Lane

SOUP



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Tortilla Soup

1 ½ - 2 cooked chicken breasts, shredded
2 cans chicken broth
1 can diced tomatoes
1-16 ounces jar salsa
1-teaspoon chili powder
½ onion, chopped

Cook 30 minutes. Top with Tortilla chips, crumpled and shredded cheddar cheese. You can also add a dollop of sour cream if desired.

This is a great complement with the Corn Salsa recipe in this cookbook.

June Blockinger
3096 Streamhaven Drive

White Chicken Chili

Ingredients:

1-15 ounce can black beans
1-15.25 ounce can corn, undrained
1-10 ounce can Rotel tomatoes, undrained
1 package Ranch dressing mix
1-teaspoon cumin
1-tablespoon chili powder
1-teaspoon onion powder
1-8 ounce package light cream cheese
2 chicken breasts

Instructions:

1. Drain and rinse the black beans. Place chicken at the bottom of the crock pot, then pour out the whole can of undrained corn, Rotel tomatoes and black beans on top of the chicken.
2. Top with seasonings and Ranch dressing mix. Stir together.
3. Place cream cheese block on top. Cover with lid and cook on low for 6-8 hours.
4. After the cooking time is over, take the chicken breasts from the crock-pot and shred and then add back to the chili. Stir together and enjoy!

Here's a fantastic recipe that my daughter Nicole found. Last year at work/FOX, we had a chili cook off. There were about 25 contestants with all kinds of amazing chili recipes, but mine won!! It's very easy and even my sister-in-law who does not like chili or beans loves it!

Hope all enjoy! :)

*Lorrie, Nicole and Kristen Hobler
5041 Ridgeline Lane*

The Best Ever Tomato Soup

Creamy, rich and bursting with flavor - this soup is the ultimate sidekick to a grilled cheese sandwich. (The Ooey-Gooey Grilled Cheese Recipe is included in this cookbook)

Prep: 20 minutes; Cook: 30 minutes
Makes 16 servings (4 quarts)

3 tablespoons olive oil
3 tablespoons butter
¼ to ½ teaspoons crushed red pepper
3 large carrots, peeled and chopped
1 large onion, chopped
2 garlic cloves, minced
2 teaspoons dried basil
3 cans (28 ounces each) whole peeled tomatoes
1 container (32 ounces) chicken stock
2 tablespoons tomato paste
3 teaspoons sugar
1-teaspoon salt
½ teaspoon pepper
1-cup heavy whipping cream (optional)
Fresh basil leaves, thinly sliced (optional)

1. In a large stockpot or Dutch oven, heat oil, butter and pepper flakes over medium heat until butter is melted. Add carrots and onion; cook and stir until softened, 8 to 10 minutes. Add garlic and dried basil; cook and stir 1 minute longer. Stir in tomatoes, chicken stock, tomato paste, sugar, salt and pepper; bring to a boil. Reduce heat; simmer until flavors have blended, 20-25 minutes.
2. Remove from heat. Using a blender, puree soup in batches until smooth. If desired, return to heat and slowly stir in cream; cook until heated through but not boiling. If desired, top with fresh basil (high recommended!)

*Linda Klein
3083 Streamhaven Drive*

Three Sisters Soup

The Iroquois Indians cultivated and used the Three Sisters (corn, squash and beans) in their diet. This is a recipe passed down by their relatives. You may use regular corn instead of hominy, but hominy is more traditional. I had this soup in Glacier Park, Montana at a friend's house – it is amazing!

Ingredients

2 cups canned white or yellow hominy, drained

2 cups fresh green beans, trimmed and snapped

2 cups peeled and cubed butternut squash

1 1/2 cups diced peeled potatoes 5 cups water

1 1/2 tablespoons chicken bouillon granules

2 tablespoons butter, melted

2 tablespoons all-purpose flour

1/4-teaspoon pepper

Directions

Place the hominy, green beans, squash, and potatoes into a pot, and pour in water and chicken bouillon. Bring to a boil, and then reduce heat to low, and simmer until vegetables are soft, about 10 minutes. Blend flour into the butter, then stir into the soup. Increase heat to medium, and cook for 5 more minutes, or until soup thickens. Season with pepper, and serve. This is so great in the fall – comfort food!

*Linda Klein
3083 Streamhaven Drive*

Oyster Bisque with Wild Rice

2 celery stalks, chopped
2 carrots, chopped
1 onion, chopped
4 cups chicken broth
¼ cup butter
½ cup wild rice
3 cups light cream
2 pints oysters with liquor
Salt and pepper to taste
Hot sauce to taste

Combine celery, carrots, onion, chicken broth, butter and wild rice in a saucepan and simmer until vegetables are tender (about 40 minutes). Add cream, oysters, salt and pepper and hot sauce and continue cooking until oysters start to curl around the edges. Serve immediately. For those of you who may not know, the liquor we refer to with the oysters in the ingredients is the juice that the oysters come packed in. There is nothing like going to a cookout on a cold night and eating hot oyster bisque outside by a blazing fire.

The Skinny: Use light chicken broth and low fat milk instead of cream.

Nancy Fulmer
5018 Ridgeline Lane

Cioppino - (page 1 of 2)

San Francisco Style Seafood Stew

Yield: 6 servings

Ingredients:

4 large garlic cloves, minced
2 medium onions, finely chopped
1 Turkish bay leaf or ½ California bay leaf
1 teaspoon dried oregano, crumbled
1 teaspoon dried hot red pepper flakes
1 ½ teaspoons salt
½ teaspoon black pepper
¼ cup olive oil
1 green bell pepper, cut into ¼" diced pieces
2 tablespoons tomato paste
1 ½ cups dry red wine
1-(28 to 32 ounces) can diced whole plum tomatoes, drained, reserving juice (I put these in a food processor for 1 minute) or you can use 1 (28 to 32 ounces) can of tomato sauce
1 cup bottled clam juice
1-cup chicken broth
1-(1 pound) king crab legs, thawed if frozen
18 small (2") hard-shelled clams (1 ½ pound) such as littlenecks, scrubbed
1-pound skinless red snapper or halibut fillets, cut into 1-½ pieces
1-pound large shrimp (16-20) shelled, deveined
¾ Pound Sea scallops, tough muscle removed from side if necessary
¼ cup finely chopped fresh, flat-leaf parsley
3 tablespoons finely chopped basil
I add 2 tablespoons of sugar to cut acid of tomatoes

See next page for preparation.

Cioppino - (page 2 of 2)

Preparation:

Cook garlic, onions, bay leaf, oregano and red pepper flakes with salt and pepper in oil in an 8-quart heavy pot over moderate heat, stirring until onions are softened, about 5 minutes. Stir in bell pepper and tomato paste and cook, stirring 1 minute. Add wine and boil until reduced by about half, 5-6 minutes. Add tomatoes with their juice, clam juice and broth and simmer, covered, 30 minutes. Season with salt and pepper.

While stew is simmering, hack crab leg through shell into 2 - 3" pieces with a large heavy knife. Add crab pieces and clams to stew and simmer, covered, until clams just open, 5 - 10 minutes, checking every minute after 5 minutes and transferring opened clams to a bowl with tongs or a slotted spoon. (Discard any unopened clams after 10 minutes). Lightly season fish fillets, shrimp and scallops with salt and add to the stew, then simmer, covered, until just cooked through, about 15 minutes. Discard bay leaf, then return clams to pot and gently stir in parsley and basil.

Serve in large bowls.

Garnish: shredded basil leaves or small whole leaves

Accompaniment: focaccia or sourdough bread

You can make the tomato base stew the day before (without the fish); cool uncovered, then chill covered. Bring to a simmer before adding seafood. This can be frozen as well.

*Joan Ledford
3068 Streamhaven Drive*

One Pot Sausage and Barley

6 servings

4 cups chicken broth

1-cup quick-cook barley

1-teaspoon paprika

1/2-teaspoon onion salt

2 cans (19 oz. each) cannellini beans, rinsed and drained

1 package (12 oz.) fully cooked Italian seasoned chicken sausage or kielbasa cut into 1/4-inch coins

1 10-ounce package frozen mixed vegetables

1 medium tomato, chopped or small can of diced tomatoes

In a large saucepan, mix broth, water, barley, paprika and onion salt. Cover and bring to a boil. Reduce heat and simmer, covered, 10 mins. Stir occasionally.

Mash 1 can of the beans and add to the saucepan. Add the other can unmashed. Add the sausage, veggies, and tomato. Cook covered 3 to 4 mins, stirring occasionally until ingredients are heated through. Serve.

Barb Dobson

2526 Chasewater Drive

Tortellini Soup

1-pound Italian sausage, browned
1-cup onion
2 garlic cloves, peeled and sliced
3 cans beef broth
½ cup red wine or water
1 large can whole peeled tomatoes, chopped with liquid
1-cup carrots
½ teaspoon basil
½ teaspoon oregano
8 ounces tomato sauce
1 ½ up zucchini
1-pound tortellini
3 tablespoons parsley chopped
1 medium green pepper

Cook for 30 minutes all ingredients above except green pepper and tortellini.

Then, add green pepper and tortellini and cook another 30 minutes.

Sprinkle Parmesan cheese over each serving.

*Carolyn Croft
4238 Sourwood Court*

Split Pea with Ham Soup

1 cup dried split peas
1 cup diced ham
½ cup finely diced onion
¼ cup diced carrot
1 cup diced potato
6 cups vegetable stock
½ teaspoon pepper
2 tablespoons butter

Add peas to 3 cups of vegetable stock and bring to boil. Simmer for 25 minutes. While peas simmer, in a stockpot melt butter and sauté onion until just tender. (about 3 minutes) Add carrots and ham. Sauté for about 5 more minutes. Mix in the remaining vegetable stock and the diced potato. Simmer for about 20 minutes, then mix in the peas and vegetable stock that the peas were in. Let simmer for about 40 minutes or until the soup thickens.

Makes about 1 quart of soup

Rodger Reynolds
3084 Streamhaven Drive

Pasta e Fagioli Soup

1 lb. ground beef
2 small onions, diced (1 cup)
1 large carrot, julienned (1 cup)
2 stalks celery, chopped (1 cup)
2 cloves garlic, minced
2 (14.5 ounce) cans diced tomatoes
1 (15 ounce) can red kidney beans with liquid
1 (15 ounce) can great northern beans with liquid
1 (15 ounce) can tomato sauce
1 (12 ounce) can V-8 juice
1 tablespoon white vinegar
1 ½ teaspoon salt
1-teaspoon oregano
1-teaspoon basil
½ teaspoon pepper
½ teaspoon thyme
½ lb. Ditalini pasta

Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat. Add onion, carrot, celery and garlic, sauté for 10 minutes. Add remaining ingredients, except pasta and simmer for 1 hour. About 50 minutes into simmer time, I cook the pasta in a 1 ½ to 2 quarts of boiling water. Then drain. Add the pasta to the large pot of soup. Simmer for 5 to 10 minutes. Serves 8.

Tip: I do not add the pasta to the soup until I am ready to serve. By doing so, the pasta stays “al dente” – this is a personal preference. Serve with a fresh tossed salad and bread sticks.

Yummy! This is an Olive Garden clone. Trust me – it’s worth trying.

Linda Walters
5014 Ridgeline Drive

Salads



Simple Salad

1 heaping tablespoon mayonnaise
2 teaspoons red wine vinegar, (an optional)
1/2-teaspoon milk (preferably whole or 2%)
pinch of salt and pepper in a large bowl.
1 large peeled and thinly sliced cucumber
1 large (or 2 small) ripe, chopped tomato

Toss to coat. Let the salad sit at least 30 minutes.

Rebecca Grier Cook
3016 Streamhaven Drive

Cucumbers in Sour Cream

3 cucumbers (about 10 oz. each)
2½-teaspoon salt
1-cup sour cream
2 green onions with tops, thinly sliced
2-teaspoon capers, drained
1½ teaspoon snipped dill
1-teaspoon sugar
½ teaspoon pepper
½ teaspoon snipped fresh dill if desired for garnish

Pare cucumbers thin. Mix remaining ingredients. Pour over cucumbers and mix. Let chill.

Yield: 3 cups.

Nancy Fulmer
5018 Ridgeline Lane

Marinated Tomatoes

Makes 6 – 8 servings

Prep: 10 minutes; Chill: 4 hours; Let stand: 30 minutes

$\frac{3}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup red wine vinegar
3 tablespoons chopped fresh parsley
1-tablespoon sugar
1- $\frac{1}{2}$ teaspoons garlic salt
1- $\frac{1}{2}$ teaspoons seasoned salt
 $\frac{3}{4}$ teaspoon dried oregano
 $\frac{1}{2}$ teaspoon black pepper
10 plum tomatoes (about 1 $\frac{1}{2}$ pounds)

Combine vegetable oil and next 7 ingredients in a large zip-top plastic freezer bag.

Core and cut each tomato into 4 wedges. Add to marinade in the sealed plastic bag. Seal and shake to coat tomato wedges. Chill 4 hours.

Let stand 30 minutes at room temperature before serving.

Serve with slotted spoon.

Nancy Fulmer
5018 Ridgeline Lane

Pennsylvania Dutch Coleslaw

Total time: Prep: 15 minutes + chilling

Yield: 16 servings

Ingredients:

1 medium head green cabbage, shredded (about 8 cups)

1 cup shredded red cabbage

4 to 5 carrots, shredded

1-cup mayonnaise

2 tablespoons cider vinegar

½ cup sugar

1-teaspoon salt

¼ teaspoon pepper

Directions:

In a large bowl, combine cabbage and carrots; set aside. In a small bowl, combine oil and remaining ingredients; pour over cabbage mixture. Toss well and refrigerate overnight.

*Sharon Fox
3032 Streamhaven Drive*

Deli Cole Slaw

Avon Active Woman's Cookbook (1980)

3 lbs. shredded cabbage
2 chopped onions
1 chopped or finely sliced green pepper
1-cup vinegar
1-cup safflower or vegetable oil
1-tablespoon celery seed
1-teaspoon salt
1-cup sugar

In a saucepan, combine vinegar, oil, celery seed and salt. Bring to a boil.
Add sugar.

Combine cabbage, onion and green pepper in bowl. Pour the dressing over – stir and refrigerate up to 3 weeks if necessary.

Serves 8 to 10.

This is a refreshing side to any dish.

*Linda Klein
3083 Streamhaven Drive*

Tuna, White Bean & Green Salad

Serves 2

¼ cup olive oil
3 tablespoons wine vinegar
1 clove garlic, crushed
2 - 6 ounce cans tuna, drained
1 can White beans, drained
¼ teaspoon salt
¼ teaspoon pepper
2 tablespoons parsley, chopped
10 cups lettuce
½ cup croutons

Whisk olive oil, vinegar, garlic, salt and pepper to make dressing.
Place tuna in large bowl. Break into chunks.
Add beans, parsley & 3 tablespoons dressing. Mix well.
Add greens and remaining dressing. Toss.
Add optional: croutons, tomatoes and Kalamata olives).
Top with feta cheese.

Dorothy Buffone
3077 Streamhaven Drive

Greek Zoodle Salad

(A great alternative to a high carb pasta salad).

Ingredients:

2 zucchinis, raw
1/3 cucumber, with peel raw
10 each cherry tomatoes
10 each Kalamata olives, pitted
¼ cup red onion
2 ounces Feta Cheese – you may use Reduced fat 1” cubed
2 tablespoons Extra Virgin Olive Oil
2 tablespoons lemon juice, raw
1 teaspoon oregano, ground
1 pinch salt, table

Directions:

1. Cut zucchini into noodle-shaped strands using a spiraling tool. Place “zoodles” in a large bowl and top with cucumber, tomatoes, olives, red onion and feta cheese.
2. Whisk olive oil, lemon juice, oregano, salt and pepper together in a bowl until dressing is smooth; pour over “zoodle” mixture and toss to coat. Marinate salad in refrigerator for 10 to 15 minutes.

Cook's Note:

You may wish to cut noodles in half to make them more manageable. After putting zucchini through spiralizer, pile on top of a cutting board and cut down center of pile with a large knife. You can also spiral cut cucumber instead of chopping.

*Cindy Bellefeuil
1139 Crown Vista*

Buddy's House Salad Dressing

If you know about Buddy's Pizza in Michigan then you know the house salad dressing is to die for!

So, after my last take out of salad dressing, I kept some aside and tried to duplicate it. I came up with a recipe that tastes just like it to me.

Blend some fresh onion (I used Vidalia onion) in blender with a little vegetable oil. You only want to add just enough oil to the onion so it will puree in the blender. Strain. Use strained onion juice/oil for the recipe.

¼ cup + 1 teaspoon red wine vinegar
¼ cup + 1 teaspoon apple cider vinegar
¼ cup regular vinegar
½ cup vegetable oil
1-teaspoon salt
3 teaspoons strained onion juice/oil
14 teaspoon (give or take) of dried mixed Italian spices

Mix all of the above and enjoy on your next salad.

Cindy Bellefeuil
1139 Crown Vista

West Indies Salad

1 lb. crabmeat
1 large onion, chopped
4 oz. salad oil
4 oz. white vinegar
4 oz. ice water

Dice onion and place $\frac{1}{2}$ onion in bottom of a bowl.
Place crabmeat in the bowl.
Place other $\frac{1}{2}$ onion on top of crabmeat.
Pour on salad oil.
Pour on vinegar.
Pour on ice water (be sure ice water is added last!)
Do NOT stir.
Place in refrigerator to marinate a minimum of 3 to 4 hours.
Remove and stir.
Serve with saltine crackers.

Nancy Fulmer
5018 Ridgeline Lane

Caesar Pasta Salad

1-pound box of shaped pasta (spirals, penne, any other fun shapes you may find)

8.5 oz. jar sundried tomatoes in oil, minced

1 package crumbled feta

1 small Vidalia onion chopped

$\frac{3}{4}$ cup minced fresh cilantro

1 bottle of your favorite Caesar salad dressing

1 lb. cooked extra-large shrimp (no tails) (I prefer to cook raw shrimp at home vs. buying already cooked)

Salt and pepper to taste.

Cook pasta according to directions. Cool. Add remaining ingredients and chill 2 hours.

*Linda Anthony
2545 Chasewater Drive*

Mediterranean Orzo Salad

Ingredients:

14 oz. chicken broth
¾ cup uncooked Orzo Pasta (can also use Rizo or Couscous)
1 cup cubed Roma tomatoes (3 medium or*fresh summer tomatoes)
1 cup peeled cucumber, chopped
½ cup chopped red onion
½ cup halved pitted Kalamata olives
¼ cup sliced ripe (black) olives
¼ cup chopped green/spring onions
¼ cup chopped fresh or teaspoon dried dill weed

*optional capers and edamame – we LOVE both!

2 tablespoons lemon juice
2 tablespoons olive (or vegetable) oil
1/8-teaspoon salt
2 tablespoons crumbled feta cheese

1. In 2 Qt saucepan, heat broth to boiling. Stir in Orzo, then remove from heat. Cover and let stand for 5 minutes.
2. In large bowl, place tomatoes, cucumber, onions, olives, capers, edamame, and dill weed. Lightly toss and stir in the Orzo.
3. In a small bowl, beat lemon juice, oil, and salt with wire whisk until well blended. Pour over vegetable/orzo mix and toss.
4. Cover and refrigerate 1 hour to blend flavors.
5. Just before serving, sprinkle with the cheese.

Makes 8 half-cup servings.
Bon Appetit!

Debbie Lewis
3065 Streamhaven Drive

Southern Cornbread Salad

Ingredients

- half a batch of cornbread (2 to 3 cups when chopped)
- 1 (0.4-ounce) packet buttermilk ranch dressing mix
- 1 cup mayonnaise
- 1/2 cup buttermilk
- 1 (14.5-ounce) can of pinto beans, drained and rinsed
- 1 (16-ounce) can of whole kernel corn, drained
- 1 small green bell pepper, finely chopped
- 1 small sweet onion, finely chopped
- 2 ripe tomatoes, seeded and chopped
- 2 cups shredded sharp cheddar cheese

Instructions

- In a small bowl, combine ranch dressing mix, mayo, and milk. Mix well and refrigerate.
- Cut cornbread into 1-inch cubes and place in the bottom of a large bowl or trifle bowl.
- Top cornbread layer with rinsed pinto beans.
- Next, layer drained corn.
- Top with chopped green bell pepper.
- Add chopped sweet onion.
- Next, add chopped tomatoes.
- Add shredded cheddar.
- Pour ranch-dressing mixture on top; refrigerate for several hours to allow the flavors to develop.

Rebecca Grier Cook
3016 Streamhaven Drive

Chicken Salad

PREP: 30 MIN., COOK: 40 MIN., STAND: 15 MIN., CHILL: 4 HRS.

- 3 lbs. skinned and boneless chicken breasts
- 1 - (49 ½ ounce) can chicken broth
- 1 cup finely chopped celery
- ½ cup finely chopped water chestnuts, rinsed and drained
- ½ cup finely chopped red bell pepper
- ½ cup finely chopped yellow bell pepper
- ½ cup finely chopped red onion
- 3 cups mayonnaise
- 1 teaspoon ground red pepper
- ½ teaspoon salt
- ½ teaspoon white pepper

Place chicken breasts in a large skillet; add chicken broth. Cover and bring to a boil over high heat. Reduce heat to medium low and simmer, covered, 30 minutes or until chicken is done. Remove chicken from skillet and let stand 15 minutes or until cool to touch. Shred the chicken.

Combine shredded chicken, celery, water chestnuts, peppers and onion in a large bowl. Stir together mayonnaise, ground red pepper, salt and white pepper until blended. Spoon over shredded chicken mixture, stirring to coat. Cover and chill at least 4 hours.

Shrimp salad: Substitute 3 pounds of cooked, chopped shrimp instead of chicken breasts and broth. Do NOT cook. Reduce mayonnaise to 2 cups and salt to ¼ teaspoon. Proceed with recipe as directed.

Southern Living - April 2005

*Nancy Fulmer
5018 Ridgeline Lane*

Main Course



Slow Cooker Sweet and Sour Kielbasa

16 servings

Kielbasa sausage is slowly simmered with a sauce that's not too sweet, not too sour.

INGREDIENTS:

½ cup butter	2 lbs. sauerkraut
4 large onions, sliced	¼ cup and 2 tablespoons cider vinegar
2 cups packed brown sugar	1 tablespoon spicy brown mustard
1 (28 ounce) bottle ketchup	2 tablespoons Worcestershire sauce
1 can crushed pineapple drained	3 pounds kielbasa sausage, cut into 1 inch pieces

DIRECTIONS:

1. Melt butter in a large skillet over medium heat. Sauté onions until tender. Stir in brown sugar, ketchup, vinegar, mustard, and Worcestershire sauce. Simmer, stirring occasionally, for 20 minutes.
2. Place sausage in a slow cooker with the sauce and onions. Add pineapple and sauerkraut. Be sure everything is mixed together really well. Cook on low for 4 to 5 hours. The longer it simmers, the better!

I take this recipe to our senior potluck. There is not a morsel left. It is an inexpensive dish if you get the kielbasa at Sam's Club in the 3 lb. bundle.

*Paula Margies
5011 Ridgeline*

Chef BoBo's BBQ Rib Sauce #1

Yield: 1 Quart

A variation taken from Apple City Barbecue Sauce as published in Peace Love and Barbecue by Mike Mills and Amy Mills Tunncliffe. Published by Holtzbrinck publishers.

- 1 1/2 Cups Ketchup, Hunts
- 2 Teaspoon Yellow Mustard
- 1/2 Cups Brown Sugar, Firmly Packed
- 1/4 Cups Soy Sauce
- 1/4 Teaspoon White Pepper
- 2/3 Cups Rice Vinegar (seasoned)
- 1/4 Teaspoon Cayenne
- 1/2 Cups Apple Butter
- 1/4 Cups Apple Cider Vinegar
- 1/8 Teaspoon Garlic Powder
- 1/2 Cups Apple Juice

Put ingredients together in a saucepan over low heat and bring to a simmer. DO NOT BOIL. Let cool and put into jar. Will keep for about 2 weeks in fridge.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Chef BoBo's Cherry BBQ Sauce

Just an experiment. Sweet cherry sauce with a little bite at the end.

- 10-ounce Maraschino cherries with juice
 - 1 teaspoon white pepper
 - 1 teaspoon Red Pepper Flakes
 - 12 ounce Red Plum Jam, save the jar for measurement later
 - 2 Chipotle Peppers, In Adobo Sauce, chopped and seeded
 - 24 ounces apple juice
 - 1 Teaspoon black pepper
 - ½ ounce rice vinegar, original
 - 1/4 cup water
 - 2 tablespoons cornstarch
 - 6 Semi-Sweet Chocolate Bits
 - 3 tablespoons Corn Syrup, White (clear)
 - 1 pinch Instant Coffee Powder
- Combine all except water and cornstarch in a saucepan. Bring to a simmer for 15 minutes. Run through blender to grind up solids as much as possible. Let stand for 30 more minutes off heat. Strain into another container, then pour strained liquid back into original pan.
 - Using the jam's jar, mix water and cornstarch and shake well, put about 2 tablespoons of this mixture into the sauce and slowly bring to a slow boil. Thickness should coat the back of a spoon well, if needed add more of the cornstarch mixture 1 teaspoon at a time,.
 - Remove from heat, cool and store in fridge for several days.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Fire House BBQ Sauce

Yield: 45 Cups

DO NOT LET BOIL

128 ounces Ketchup
128 ounces White Vinegar
2 cups margarine/butter
84 ounces apple butter
2 ounces black pepper, finely ground
2 ounces red pepper, finely ground
2 ounces dry mustard, finely ground
1 cups Texas Pete hot sauce

Place margarine/butter in large pot and let melt over medium-low heat. When butter is melted, add ketchup and vinegar then heat until blended stirring constantly.

Add apple butter, dry mustard, black and red pepper and mix well. Heat until all is incorporated well. Continue to stir and do not boil.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Hayward's BBQ Sauce

Yield: 6 Cups

1 cup prepared Yellow mustard
½ Teaspoon garlic powder
2 cups Ketchup
1 Teaspoon black pepper
1 1/2 Cup sugar
2 Teaspoon Ground cinnamon
1 1/2 grated onion
2 Teaspoon ground red pepper (optional)
4 Teaspoon salt
4 Tablespoons Worcestershire sauce
4 Tablespoons lemon juice
1 1/2 cups Cider Vinegar
1-Tablespoon Vegetable Oil

Mix and stir well. Bring to a slow boil and simmer for 30 min. Refrigerate when cool, and warm before serving.

Submitter's Note: This originally came via Haywood Ashley. Haywood said he got it from a York Co-Op Power magazine years ago. Anyway, it's good stuff and we (POB – Pork-O-Butts - the name of our competition BBQ team) have won several awards using this sauce. Original recipe makes 1 1/2 quarts (6 cups) (1 gallon would be 16 cups)

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Carole's Chicken Casserole

6 chicken breasts (you can use thighs or legs if you prefer)
1 package onion soup mix
1 bottle Catalina or western salad dressing
1 small jar of apricot or peach jam ...or orange marmalade

Place the chicken in a 9" x 13" dish

Mix the onion soup, dressing, and jam and pour over the chicken

Put in a preheated 350-degree oven for 1 hour.

Serve over rice or noodles.

This is great with a green vegetable and a salad on the side.

Carole Wolfe
2529 Chasewater Drive

Baked Butter Chicken

Ingredients

- 4 chicken breasts (I use boneless skinless)
- 1 can evaporated milk (12 oz.)
- 1 cup flour
- 1 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup butter
- 1 can Cream of Chicken soup
- 1/4 cup water
- Preheat oven to 425 degrees

Directions

First, pour a little of the evaporated milk in a small dish...just enough to dip your chicken in. After you dip each piece of chicken in the milk, roll it in the flour seasoned with salt and pepper. Melt butter in 13" x 9" pan and cook the chicken in the melted butter for 30 minutes at 425 degrees.

Mix water, can of soup, and 1/4 cup left over evaporated milk together. Turn chicken over after 30 minutes of baking and pour soup mixture on top. Bake for 30 more minutes until nice and golden brown.

*Rebecca Grier Cook
3016 Streamhaven Drive*

Chicken Parmesan (Skinny)

Yield: 4 servings

3 pounds bone-in, skin-on chicken parts (breasts, drumsticks thighs or a mix)

Kosher salt

2 tablespoons extra virgin olive oil, plus more for drizzling

1 ½ tablespoons apple cider vinegar, plus more for serving

2 garlic cloves, finely grated

1-tablespoon sweet paprika

1-teaspoon Espelette pepper or smoked hot paprika (pimento)

1 teaspoon dried oregano

1-pint cherry tomatoes (preferably different colors), halved

1 poblano chile or 1 small green bell pepper, thinly sliced

1 cup thinly sliced sweet bell peppers (red, yellow or orange)

½ cup grated Parmesan

½ cup chopped fresh parsley, for serving

Freshly ground black pepper

Heat oven to 425 degrees. Season chicken all over with salt, and place it on a rimmed baking sheet. In a small bowl, stir together olive oil, vinegar, garlic, and paprika. Espelette and oregano. Pour over chicken, tossing to coat. Add tomatoes, poblano and sweet peppers to baking sheet, spreading vegetables around the chicken. Season vegetables lightly with salt and drizzle with a little olive oil. Sprinkle Parmesan all over.

Roast until chicken is golden and cooked through 25 to 35 minutes. Stir the vegetables halfway through but don't disturb the chicken. If white meat is done before dark meat, remove and let the dark meat finish cooking.

Transfer chicken to plates. Stir vegetables around in pan, scraping up all the browned bits from the bottom and sides and stir in the parsley and black pepper to taste. Salt if needed and add a drizzle of vinegar if you like. Spoon vegetables over the chicken.

Linda Walters

5014 Ridgeline Lane

Chicken Enchiladas

1 chicken – boiled – 2 to 3 pounds
1-package large flour tortillas
1-8 ounce sour cream
2 cans cream of chicken soup
3 cups grated cheddar cheese
½ cup chopped onions
1 small can diced green chiles

Shred chicken.

Add cheese and onion – mix.

Heat sour cream, soup and chiles together in a pan. Mix well.

Pour over tortillas and bake at 350 degrees until well heated and bubbly. (approximately 30-45 minutes)

Teresa Tujetsch
4244 Sourwood

Chicken & Wild Rice

1 - 8 ounce container sour cream
2/3 cup Italian dressing
1 package fast cooking wild rice
1 can chicken broth
1 package fresh mushrooms, chopped
1 can chopped chicken

Cook wild rice using the chicken broth.
Combine all ingredients.
Place in a greased casserole dish.
Bake at 325 degrees for 30 minutes.

Dorothy Buffone
3077 Streamhaven Drive

Baked Chicken with Sherry

4-5 chicken breasts
1-can Cream of Chicken soup
1-can Cream of Mushroom soup
1-16 ounce container of sour cream
1 cup Sherry
Sliced mushrooms

Stir above ingredients together. Pour over chicken breasts. Bake at 350 degrees for about 70 minutes (give or take).

This is so great served over rice.

This is my favorite taste in the world!

*Rodger Reynolds
3084 Streamhaven Drive*

Chicken Cooked in Milk

Ingredients

- 3.3 pounds free-range chicken
- olive oil
- ½ cup butter
- 1/2 stick of cinnamon
- A handful of fresh sage leaves
- Zest peeled from 2 lemons with a vegetable peeler
- 10 cloves of garlic (skin on)
- 2 ½ cups milk

Instructions

1. Preheat the oven to 375°F
2. Put a generous splash of olive oil in a deep-sided cast iron lidded pot and fry the well-seasoned chicken on all sides until golden. Use long tongs to flip the bird around and allow it to balance against the sides of the pot.
3. Remove the chicken from the pan and set aside. Discard the oil from the pan.
4. Add the butter to the pot, and once bubbling toss in the zest, garlic cloves, sage and cinnamon stick. Cook this for a couple of minutes until the aromatics are released and the sage just starts turning crispy.
5. Add the milk to the pot and place the chicken back in breast side down. Cover and cook for 45 minutes.
6. Remove the lid, flip the bird over to breast side up and finish cooking it until golden brown for the remaining 45 minutes.

*Rebecca Grier Cook
3016 Streamhaven Drive*

Don't Peek Chicken

Ingredients:

1 pkg. dry onion soup mix
1 can cream of chicken soup
1 can cream of mushroom soup
1 1/2 c. milk
1-1 1/2 c. rice
4-6 boneless breasts of chicken

Directions:

Blend soups, dry onion mix, and milk. Add uncooked rice and mix thoroughly.

Place mixture in greased 9" x 13" baking dish and lay chicken on top. Cover tightly with foil or close fitting lid.

Bake 325 degrees for 2 hours without lifting cover.

*Christine Bizik
3123 Streamhaven Drive*

Maple Roasted Chicken with Sweet Potatoes

4 servings.

3 1/2 to 4 pounds chicken, cut into 8 pieces
1 yellow onion, cut into 1" wedges
2 small sweet potatoes, peeled and cut into 1" chunks
2 tablespoons olive oil
1-teaspoon kosher salt
1/4-teaspoon black pepper
3 tablespoons maple syrup
6 sprigs fresh thyme

Heat oven to 400 degrees. Rinse the chicken and pat it dry. Arrange the chicken, onion and sweet potatoes in a 9" x 13" baking dish. Drizzle the oil over the chicken and vegetables and season with the salt and pepper. Toss to coat. Drizzle with the maple syrup and top with the springs of thyme. Roast, stirring the vegetables once, until the chicken is cooked through, about 1 hour, 15 minutes. Let rest for 10 minutes before serving.

Carolyn Croft
4238 Sourwood Court

Italian Crock Pot Chicken

Ingredients:

- 4 – 6 boneless/skinless chicken breasts
- 1 – 8 ounce package cream cheese, softened (can use light)
- 1 packet Italian dressing mix, such as Good Seasons
- 1 – 10.75 ounce can Cream of Chicken soup

Instructions:

Place the chicken in the bottom of the slow cooker. Combine cream cheese, dressing mix and Cream of Chicken soup and pour over the chicken in the slow cooker.

Cook on LOW for 4 – 6 hours. Serve over rice or noodles.

Enjoy!

*Rebecca Grier Cook
3016 Streamhaven Drive*

Cheerwine Barbeque Chicken - (page 1 of 2)

Yields: 4 to 6 servings.

Ingredients:

1-tablespoon butter
¼ cup minced onion
2 cloves garlic, peeled and minced
1-cup ketchup
1 cup Cheerwine
12 cup packed light brown sugar
¼ teaspoon cayenne pepper
½ teaspoon ground black pepper
½ teaspoon dry mustard
2 tablespoons apple cider vinegar
Juice of ½ lemon
2 teaspoons Texas Pete sauce
3 to 4 pounds of cut-up chicken (or just use thighs and legs)

Melt the butter over medium heat in a medium saucepan. Add the onion and cook 3 to 5 minutes, until just softened but not browned. Add the garlic and stir, cooking about 30 seconds. Add the ketchup, Cheerwine, brown sugar, cayenne, black pepper, dry mustard, vinegar, lemon juice and Texas Pete sauce. Bring to a boil, then reduce heat and simmer gently for 10 to 15 minutes. Remove from heat cool to room temperature. Set aside ½ cup of sauce.

Place the chicken parts in a 2-gallon resealable bag or a large bowl. Pour the remaining sauce over the chicken, turning to coat. Cover or seal bag and refrigerate 1 hour or up to overnight.

Turn to next page for remainder of recipe.

Cheerwine Barbeque Chicken - (page 2 of 2)

Light coals in charcoal grill and pile on one side of the cooking area, or light gas jets on the side away from the heat. Cover and cook 20 minutes. Turn the pieces, cover and cook 20 minutes longer.

Brush pieces with the reserved sauce and move closer to the direct heat. Cover and continue to cook about 20 minutes longer or until the pieces reach 165 degrees, turning and brushing with glaze every 5 - 10 minutes. Watch carefully and move pieces away from the heat if the sauce begins to burn.

*Karen Bailey
1107 Crown Vista Drive*

Chicken Pot Pie

Ingredients:

1-pound chicken, broilers or fryers, breast meat only, raw
1-cup carrots, raw
1 cup peas, green, frozen and unprepared
½ cup celery, raw
1/3-cup butter, with salt
1/3-cup onions, raw
½ cup wheat flour, white, all-purpose, enriched, bleached
½ teaspoon salt, table
¼ teaspoon black pepper
¼ teaspoon celery seed
1-3/4 cup Swanson Clear Chicken Broth
2/3 cup milk, reduced fat, 2% milk-fat with added Vitamin A
2 – 9” piecrusts, standard-type, prepared from recipe, unbaked

Directions:

1. Preheat oven to 425 degrees.
2. In a saucepan, combined chicken, carrots, peas and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside. **(Chop or shred chicken).**
3. In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
4. Place the chicken mixture in bottom of piecrust. Pour hot liquid mixture over. Cover with top crust, seal edges and cut away excess dough. Make several slits in the top to allow steam to escape.
5. Bake in the preheated oven for 30 to 35 minutes or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

Tip: Aluminum foil can be used to keep food moist, cook it evenly and make cleanup easier.

Cindy Bellefeuil
1139 Crown Vista

Chicken Thighs with Garlic & Thyme -

(Page 1 of 2)

Ingredients

- 2 tablespoons olive oil
- 4 chicken thighs bone-in, skin-on
- Salt and freshly-ground black pepper
- 20 cloves garlic (2 full heads, separated and peeled)
- 2 tablespoons flour (for gluten free, use gluten free multi-purpose flour)
- 1 cup chicken broth
- 10 sprigs of fresh thyme leaves

Instructions

1. Heat the oven to 400° F.

Brown chicken thighs to golden crust

1. In an oven-safe braiser pan or big, oven-safe skillet with a lid, heat olive oil over medium high heat. Season the chicken thighs generously with salt and pepper. Cook the chicken thighs skin side down on medium-high heat until well browned, for about 5 minutes, then flip the chicken thighs skin side up and cook for another 3 minutes. Remove the chicken thighs to a plate.

Cook garlic

1. Reduce the heat to medium, add the garlic to the same skillet, and cook, occasionally turning, until garlic starts to brown, 3 or 4 minutes.

See next page for the rest of the recipe.

*Rebecca Grier Cook
3016 Streamhaven Drive*

Chicken Thighs with Garlic & Thyme -

(Page 2 of 2)

Bake chicken thighs

1. Return the chicken to the braiser pan, cover with the lid or aluminum foil, and bake for 15 minutes in the pre-heated oven at 400 F.

Make the gravy

1. Remove the pan from the oven and put it on a stove top - the pan will be very hot, be sure not to touch it, including the lid.
2. Remove the chicken thighs and garlic from the pan to a plate.
3. Remove all but 2 tablespoons of oil from the pan.
4. Over medium heat, whisk in the 2 tablespoons of flour in the 2 tablespoons of oil in the pan.
5. Over medium-high heat, gradually whisk in the chicken broth and fresh thyme leaves for 1 or 2 minutes, until the sauce thickens.
6. Remove the pan from the heat, and season the sauce with salt and pepper.
7. Add the roasted garlic and chicken thighs back to the pan to reheat the chicken

Rebecca Grier Cook
3016 Streamhaven Drive

Fabulous Ham and Cheese Soufflé

16 slices white bread, crusts trimmed, cubed
1 lb. ham, cubed (I use Honey baked or other good ham. Not the pre packaged type)
4 cups cubed sharp cheddar cheese
1 1/2 cups cubed Swiss cheese
3 cups milk
6 eggs
1/2-teaspoon onion salt
1/2-teaspoon dry mustard
3 cups crushed cornflakes and 1/4 cups butter, melted (optional)

I have never done this, as I don't want to buy a whole box of cornflakes!

Arrange half the bread cubes over the bottom of a 9"x13" Pyrex or 9 x 13 pan.

Layer with the ham, cheddar cheese and Swiss cheese. Top with remaining bread cubes.

Whisk the milk, eggs, and onion salt and dry mustard in a bowl until blended.

Pour over the prepared layers. Chill, covered, for 8-10 hrs.
(Sprinkle with the cornflake mix. If you want to)

Bake at 375 degrees for 40 minutes or until set.
Yields: 8-10 servings

Maggie Frantz
4227 Sourwood Court

Ham & Broccoli Pot Pie

Serves 6

Prep time 20 minutes; Bake 35 minutes

- 1 – 10 ounce package frozen, chopped broccoli, thawed
- 1 – 11 ounce can sweet whole kernel corn, drained
- 1 – 1- $\frac{3}{4}$ ounce can cream of mushroom soup undiluted
- 2 cups diced cooked ham
- 2 cups shredded Colby-Jack cheese blend
- 1 - 8 ounce container sour cream
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon dried mustard
- $\frac{1}{2}$ (15 ounce) package refrigerated piecrusts

Arrange chopped broccoli in a lightly greased 11 x 7 inch baking dish.

Stir together corn and next 6 ingredients. Spoon over broccoli.

Unfold piecrust; pat or roll into an 11 x 7-inch rectangle, and place over ham mixture. Crimp edges and cut 4 slits for steam to escape.

Bake at 400 degrees for 30 – 35 minutes or until golden.

*Dorothy Buffone
3077 Streamhaven Drive*

Salmon Patties With Dill Sauce

2 Servings

Salmon Patties:

1 – 5 ounce can salmon, drained and flaked (remove any bones)
½ cup breadcrumbs, dry, grated, plain
2 tablespoons minced onion
1 tablespoon Dijon mustard
1 egg, slightly beaten
1 teaspoon lemon juice
1 pinch sea salt and ground black pepper to taste
1 tablespoon olive oil, or as needed

Dill Sauce:

¼ cup light sour cream
1-teaspoon dill weed
¼ teaspoon garlic powder
1 pinch sea salt to taste

Mix salmon, breadcrumbs, onion, Dijon mustard, egg and lemon juice together in a bowl; form into 2 patties.

Heat olive oil in skillet over medium-high heat. Cook patties in the hot oil until lightly browned and cooked through, 4 minutes per side; season with sea salt and black pepper.

Mix sour cream, dill, garlic powder and sea salt together in a bowl; serve alongside salmon patties.

*Linda Klein
3083 Streamhaven Drive*

Broiled Salmon with Herb Mustard Glaze

2 garlic cloves
¾ teaspoon finely chopped rosemary leaves and thyme leaves
1 Tablespoon white wine
1 Tablespoon olive oil
2 Tablespoons Dijon mustard
2 Tablespoons whole grain mustard
Nonstick cooking spray
6 (6 to 8 oz.) salmon filets
Salt and Pepper to taste
6 lemon wedges

In a mini food processor, combine garlic, herbs, wine, oil, Dijon mustard and 1 tablespoon of whole grain mustard. Grind the sauce for 30 seconds. Transfer to a small bowl. Add remaining whole grain mustard and stir to combine. Set aside.

Preheat the broiler. Line a baking sheet with foil and spray with nonstick spray. Arrange filets on the baking sheet and sprinkle with salt and pepper. Broil for 2 minutes. Spoon sauce over the filets. Continue broiling until salmon are just cooked through, about 5 minutes longer.

Serve with lemon wedges.

Linda Anthony
2545 Chasewater Drive

The Best Classic Meatloaf

It's special because of a sweet and tangy glaze topping – try it – I threw out my old meatloaf recipe after eating this.

Meatloaf:

1 pound 90% lean ground beef
1 cup dried breadcrumbs
½ diced yellow onion
½ cup milk
1 large egg, beaten
2 tablespoons ketchup
1 tablespoons Worcestershire sauce
1 teaspoon dried parsley leaves
¾ teaspoon salt
½ teaspoon garlic powder
¼ teaspoon ground black pepper

For the Topping:

¼ cup ketchup
2 tablespoons packed light brown sugar
1 tablespoon red wine vinegar

1. Preheat oven to 350 degrees.
2. In a large bowl, add the beef, breadcrumbs, onion, milk, egg and TWO tablespoons of ketchup, Worcestershire sauce, parsley, salt, garlic powder and pepper. Use your hands to mix ingredients together until well combined.
3. Add the meat mixture to a loaf pan. Pat the meat down into an even layer.
4. In a small bowl, add ¼ cup ketchup, brown sugar and vinegar. Stir to combine. Pour the sauce on top of the meatloaf and spread it into an even layer.
5. Bake uncovered for 55 minutes.
6. Let the meatloaf rest for 8 to 10 minutes before serving else it may fall apart.

*Linda Klein
3083 Streamhaven Drive*

Crazy Crust Mexican Dinner

Crazy Crust:

½ cup flour
½ teaspoon salt
½ teaspoon baking powder
¼ cup solid shortening
½ cup sour cream
1 egg

Mix the above crust ingredients and put into a lightly greased and floured pan or glass dish. Spread the batter thinly on the bottom and sides.

Filling:

1 pound ground chuck – cooked, fat drained off
½ cup chopped onion
1-teaspoon salt
2 teaspoons chili powder
¼ to ½ teaspoon taco salad seasoning mix
1-16 ounce can kidney beans (do not drain)
1- 6 ounce can tomato paste

Mix the above filling ingredients and place on top of the crust. Bake at 425 degrees for 20-30 minutes.

Topping:

½ cup shredded lettuce
½ cup tomatoes, diced
½ to 1 cup Monterey Jack or cheddar cheese

Put the topping ingredients on top the baked dinner before serving.

*June Blockinger
3096 Streamhaven Drive*

Skillet Zucchini Lasagna

Ingredients:

1-tablespoon olive oil
2 lbs. medium zucchini, halved lengthwise and cut into ½ inch slices
(about 6 cups)
¼ teaspoon salt
¼ teaspoon pepper
1-1/2 cups chopped cooked chicken
1-1/2 cups Muir Glen organic roasted garlic pasta sauce
1-cup whole milk ricotta cheese
¼ cup grated Parmesan cheese
¼ cup chopped fresh basil leaves (separated into 2 tablespoon. each)
2 cups shredded mozzarella cheese (8 oz.)

Steps:

1. In a 12-inch nonstick skillet, heat oil over a medium-high heat. Add zucchini, salt and pepper. Cook 8 minutes, stirring frequently. Stir in chicken, reduce heat to medium. Continue cooking 3 to 5 minutes or until vegetables are crisp-tender. Stir in pasta sauce.
2. In a small bowl, mix ricotta cheese, Parmesan cheese and 2 tablespoons of the chopped basil until mixed well. Drop the ricotta mixture by spoonful on top of vegetable and chicken mixture. Top with mozzarella cheese.
3. Cover and cook over medium heat 5 to 10 minutes or until heated through and cheese is melted. Let stand 5 minutes before serving. Garnish with remaining 2 tablespoons chopped basil.

*Barb Dobson
2526 Chasewater Drive*

Lori's Lasagna – (page 1 of 2)

Yield: 24 Servings

Normal recipe makes two 9" x 12" pans (24 servings). If you need to freeze, do so before baking then thaw and bake when needed.

3 pounds Ground Beef, 85% lean
2 jars Pasta Sauce, Paul Newman's - DO NOT USE LOW OR NON-FAT!!
16 ounces Tomato Sauce, plain
1 medium Yellow Onion, Diced
1 tub Cottage Cheese, Large Tub
2 Eggs, Large
1 Tablespoon salt for pasta water
2 Boxes Lasagna Noodles
2 1/2 pounds mozzarella
1 can Parmesan, grated
1 Non-Stick Spray, For Baking Pans

Make meat sauce (below)

In a large skillet, sauté' onions until translucent. Remove and set aside. Add beef to skillet and brown. Drain off fat, add onion, sauté' and return to stove. Mix in pasta sauce and tomato sauce and simmer for about 1 hour on low heat, covered and stirring often.

Boil noodles (below)

In one pot start salted water for noodles. Add noodles and cook as directed on box (do not let them over cook), drain and hold.

Make cottage cheese mixture (below)

Mix eggs and cottage cheese together and stir well until egg is completely mixed into the cottage cheese.

Arrange ingredients for building (below)

- Place meat sauce in assembly area.
- Place noodles in assembly area.
- Place mozzarella cheese in assembly area.
- Place Parmesan cheese in assembly area.

See next page for remainder of recipe.

Lori's Lasagna – (page 2 of 2)

Assemble.....

** NOTE there are five layers off items and noodles so you will have to experiment on getting equal amounts of sauce, cottage cheese mixture, and mozzarella cheese in the appropriate layers for each pan. **

Spray pans with non-stick spray.

Add layer of meat sauce (sparingly).

Add layer of noodles.

Add layer of meat sauce (sparingly).

Add layer of noodles.

Add cottage cheese mixture

Add layer of mozzarella cheese

Add layer of noodles.

Add layer of meat sauce (sparingly).

Add layer of noodles.

Add cottage cheese mixture

Add layer of mozzarella cheese

Add layer of noodles.

Add layer of meat sauce (sparingly).

Top off with mozzarella cheese and Parmesan cheese

Bake:

Cover each pan with foil.

Bake at 325 degrees for 1 hour.

Remove foil and bake for an additional 15 minutes. (do not let cheese brown)

Remove from oven and cut each 9" x 12" pan into 12 pieces (3 long cuts and 4 short cuts).

Serve while hot.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Spaghetti with Garlic and Oil

This is Eileen's Mother's recipe!

1-pound spaghetti
1/2-cup olive oil
1/4 cup minced garlic
1 tablespoon chopped fresh parsley or Chives
3/4 cup grated cheese
1-cup Italian bread crumbs (seasoned)
Salt & pepper to taste.

Bring a large pot of water to a boil Add the spaghetti and cook al dente.
Rinse and drain.

In skillet, heat the oil and lightly sauté the garlic until golden. Place the pasta in a large pasta bowl and add the garlic oil and herbs.

Depending on your tastes, you may want to sprinkle in some extra olive oil.

Toss the pasta with the freshly grated cheese.
Season with salt and pepper, Serve immediately.

Enjoy!
Mangia! Mangia!

Eileen Tedone
4224 Sourwood Court

One Pot Caprese Pasta

- 8 ounces dry linguine
 - 1 pint cherry tomatoes, halved
 - 1 cup baby spinach leaves
 - ¼ cup fresh basil, chopped
 - 3 garlic cloves, thinly sliced
 - ½ teaspoon oregano
 - ½ teaspoon red pepper flakes
 - 2 tablespoons extra virgin olive oil
 - 4 cups vegetable, chicken broth or water
 - ½ cup fresh mozzarella bocconcini
 - 2 tablespoons balsamic vinegar
 - Kosher salt and fresh ground pepper, to taste
1. In a large pot or deep pan, arrange linguine, tomatoes, spinach, garlic and basil. Sprinkle with salt, pepper, oregano, and red pepper flakes and drizzle with olive oil.
 2. Pour 4 cups of broth or water into the pot and bring to a boil. Reduce heat to medium and cook, stirring occasionally, until liquid is nearly evaporated and pasta is al dente, 8 - 10 minutes.
 3. Remove from heat and stir in mozzarella and more basil, if desired. Adjust seasons as needed. Drizzle with balsamic vinegar and enjoy!

Nancy Fulmer
5018 Ridgeline Lane

Manicotti Italian Casserole

1-pound rigatoni pasta
1-pound ground beef
1-pound Italian sausage
1 – 8 ounce can mushrooms, drained
2 (32 ounce) jars spaghetti sauce (I happen to like Brooklyn style)
1-½ pounds shredded mozzarella cheese
1 – 3 ounce package thinly sliced pepperoni

Preheat oven to 350 degrees.

Bring large pot of lightly salted water to a boil. Pour in rigatoni and cook until al dente – about 8 to 10 minutes. Drain and set aside.

Meanwhile, brown ground beef and Italian sausage in a large skillet over medium heat. With a slotted spoon, removed beef and sausage to a baking dish. Stir mushrooms, spaghetti sauce and cooked pasta into the baking dish. Sprinkle cheese and pepperoni over the top.

This is a hit! So good with garlic bread and a crunchy salad.

Linda Klein
3083 Streamhaven Drive

Linguine with Clam Sauce

4 to 6 servings.

Prep time: 10 minutes; Cooking time: 10 minutes

8 ounces uncooked linguine

3 garlic cloves, minced

2 tablespoons olive oil

½ teaspoon dried crushed red pepper

6-7- 6.5-ounce cans of chopped clams with the juice (can reduce #)

½ cup of white wine

½ cup chopped fresh parsley

¼ cup chopped fresh basil

2 tablespoons fresh lemon juice or more to taste

1 tablespoon of butter

Prepare the linguine according to package directions; drain when ready to add sauce.

Sauté garlic in oil in a large skillet over medium - high heat. Heat 1 – 2 minutes.

Add clam juice from the cans and add crushed red pepper. Bring to a boil. Reduce heat and simmer 5 minutes.

Stir in the clams and all other ingredients (except butter).

Simmer for 3 minutes.

Toss with the pasta; if desired, add 1 tablespoon butter.

Carole Wolfe

2529 Chasewater Drive

Fork Tender Steak

(Secret to tender steak, use the mallet)

TOTAL TIME: Prep: 30 min. Bake: 2 hours YIELD: 8 servings.

Ingredients

- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds beef top round steak, cut into serving-size pieces
- 2 tablespoons canola oil
- 1 medium onion, thinly sliced
- 2 cups water
- 2 tablespoons Worcestershire sauce
- GRAVY:
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1-1/4 cups beef broth or water
- Hot cooked noodles or mashed potatoes, optional

Directions

1. Preheat oven to 325°. In a large resealable plastic bag, combine flour, salt and pepper. Add steak, a few pieces at a time, and shake to coat. Remove meat from bag and pound with a mallet to tenderize.

2. In an ovenproof Dutch oven, brown steak in oil on both sides. Arrange onion slices between layers of meat. Add water and Worcestershire sauce.

3. Cover and bake 2 to 2-1/2 hours or until meat is very tender. Remove to a serving platter and keep warm.

4. In a small bowl, combine flour, salt, pepper and broth until smooth; stir into pan juices. Bring to a boil over medium heat; cook and stir 2 minutes or until thickened. Serve steak and gravy with noodles or mashed potatoes, if desired.

Freeze option: Freeze cooled beef mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a covered saucepan, gently stirring and adding a little broth or water if necessary.

*Rebecca Grier Cook
3016 Streamhaven Drive*

Filet Mignon with Bleu Cheese Glaze

Makes 4 servings

¼ pound blue cheese, preferably Clemson Blue

¼ cup buttermilk

Freshly ground black pepper

1 teaspoon Worcestershire sauce

1-teaspoon hot sauce, such as Tabasco

4 filet mignons (about 6 ounces each)

2 tablespoons vegetable oil

Preheat oven to 400 degrees. Put the cheese, buttermilk, 1/8-teaspoon black pepper, Worcestershire and hot sauce in a food processor or blender. Process until smooth. Set aside.

Heat the vegetable oil in a large ovenproof skillet over medium-high heat. Add the filets and sear for about 4 minutes on each side.

Spread 1 tablespoon of the blue cheese mixture on top of each filet and put skillet into the oven. Roast for 8 minutes medium rare (130 to 140 degrees), 10 minutes for medium (145 to 150 degrees), or 12 minutes for well done (155 to 160 degrees). Serve with pan juices.

Nancy Fulmer

5018 Ridgeline Lane

Chef BoBo's Steak With A Red Wine Reduction Sauce - (Page 1 of 2)

Yield: 4 Servings

Based on a recipe by Mr. Payne, one of the heads of Jewel Foods. I like to serve by slicing meat thinly after about 10 minute rest and serving with mashed potatoes.

Ingredients:

Meats & Rubs:

2 tablespoons Kosher Salt
2 tablespoon coarse Black Pepper
3 tablespoons Extra Virgin Olive Oil
2-4 filets or rib eye steaks, rub with olive oil, salt & pepper

For wine reduction:

1 cup red wine
1 small carrot, peeled and chopped finely – about 2 Tablespoon.
1/2 stalk of celery, peeled and chopped finely (yes, peeled!)
1 medium shallot, minced finely – about 2 Tablespoons of sherry
3 white mushrooms, minced finely- about 3 Tablespoon.
1 bay leaf
3 sprigs fresh parsley

Second group for juices:

1 medium shallot, minced
1/2 cup low sodium chicken broth
1/2 cup low sodium beef broth
3 tablespoons unsalted butter cut into 6 pieces
1/2-teaspoon fresh thyme
Salt
Black pepper, to taste

See next page for instructions:

Chef BoBo's Steak With A Red Wine Reduction Sauce - (Page 2 of 2)

Instructions:

For the wine reduction: Heat the carrot, shallot, mushrooms, bay leaf, parsley, and wine in a 12" skillet over low heat so that the mixture steams but does not boil for about 20 minutes or so until it is reduced about one half. Strain through a fine mesh strainer to a small bowl.

Meats:

Heat your oven to 450. Rub the steaks with olive oil, salt and pepper. Heat skillet over high heat and cook steaks for about 3 minutes on each side. Transfer to hot baking sheet in the oven and continue cooking 6-8 minutes for medium rare, or 8-10 minutes for medium.

Juices:

Using the same skillet as used above without cleaning it, add (from the second group of ingredients) the shallots and cook over low heat until soft. Turn up the heat and add the chicken and beef broths. Bring to boil and scrape up all bits in the bottom of the pan. Continue to simmer until the contents are reduced to about 1/4 cup.

Turn down heat to medium-low and whisk in the reserved wine reduction and any accumulated juices from the warm steaks. Whisk in the butter one piece at a time until the sauce is thick and glossy.

Rest meat for at least 5 minutes wrapped in foil.

*Raymond & Lori Griffin
3132 Streamhaven Drive*

Crockpot Beef Stroganoff

Ingredients:

3 pounds boneless sirloin or beef round steak, cut into thin strips
½ cup flour
2 teaspoons salt
1 teaspoon freshly ground pepper
2 medium onions, thinly sliced into rings
20 fresh button mushrooms
1-½ cups beef broth
¼ dry, white wine
1 teaspoon Worcestershire sauce
1 ½ cups sour cream
1/3-cup flour
4 cups egg noodles, cooked and drained
2 tablespoons fresh parsley, minced

Directions:

Dredge the beef strips in the flour, salt and pepper. Place the coated beef strips in the Crock-Pot Slow Cooker. Add the onions, mushrooms, beef broth, wine and Worcestershire sauce.

Cover; cook on low 8 to 10 hours (or on high for 4 – 5 hours).

Before serving, combine the sour cream and flour thoroughly and add to the crockpot contents. Mix well and let cook for an additional 10 minutes. Serve over the egg noodles. Garnish with parsley.

*Rodger Reynolds
3084 Streamhaven Drive*

Beef Brisket

3 – 4 pounds beef brisket

1 onion

1 can beef stock

Cut onion into thick slices and place in bottom of a crockpot.

Place the brisket on the onion slices.

Pour stock over brisket.

Set crockpot for 6 hours on high or 8 hours on low temperature.

Pull beef into shreds and serve on hamburger bun.

*Mike Frantz – son of Henry & Maggie Frantz
4227 Sourwood Court*

Reuben Casserole

Ingredients:

1-15 ounce jar sauerkraut, well drained
2 large tomatoes, sliced
4 tablespoons French dressing
4 tablespoons butter
3 to 4 (4 ounce) packages sliced corned beef (shredded)
2 cups Swiss cheese (shredded)
2 cans refrigerated "flaky" biscuits
3 rye crisp crackers
1/4-teaspoon caraway seeds

Directions:

Preheat oven to 425 degrees.

Spread sauerkraut in bottom of 9" x 13" pan

Top with tomato slices and dot with dressing and butter.

Cover with corned beef and sprinkle with Swiss cheese.

Bake at 425 for 15 minutes.

Remove from oven. Separate biscuits and lay side by side to cover the top. Dot each one with a little butter and sprinkle with caraway seeds and crushed rye crackers.

Bake at 425 degrees for 15 minutes or until golden brown.

*Nancy Fulmer
5018 Ridgeline Lane*

CROCK POT PORK BUTT ROAST

Ingredients:

- 3 – 4 lbs. boneless pork butt (shoulder)
- ¼ cup soy sauce
- 1 large yellow onion
- Salt & pepper
- Any other dry seasoning your family prefers (seasoned salt, lemon pepper, garlic powder, onion powder, cayenne pepper)
- ½ cup water

Directions:

1. Season both sides of pork roast with your choice of dry seasonings.
2. In a shallow roasting pan, brown the roast under the broiler about 5 minutes on each side or you can brown on the top of the stove in a cast iron skillet with a touch of oil. This step enhances the flavor and seals the juices in the meat and renders any excess fat from the roast.
3. While the roast is browning, slice large onion into thick slices and separate into rings.
4. Place ½ of the rings in the bottom of the crockpot.
5. Take the browned pork roast and place on top of the onion rings in the crockpot.
6. Pour the ¼ cup of soy sauce over the top of the roast, then pour the ½ cup water on the sides of the roast.
7. Cook for 8-10 hours on low OR 5 hours on high. The meat should be falling apart.

*Nancy Fulmer
5018 Ridgeline Lane*



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Swiss Baked Potatoes

This homey gratin partners nicely with pork or other grilled meats. Dot the top with butter to add richness.

6 baking potatoes, peeled and thinly sliced (about 3 ½ pounds)

Cooking spray

1 ¼ cups thinly sliced onion (about 1 medium)

1-½ teaspoons freshly ground black pepper (divided)

¾ teaspoon salt, divided

½ cup Swiss or Gruyere cheese (I used ONE cup or more)

2 tablespoons butter, chilled and cut into small pieces.

¾ cup fat-free, less sodium beef broth

Preheat oven to 375 degrees.

Arrange one third of potato slices in the bottom of a shallow 2-quarter baking dish coated with cooking spray. Top with one third of onion slices. Sprinkle with 12-teaspoon pepper and ¼ teaspoon salt. Sprinkle with one third of cheese. Repeat layers twice, ending with the cheese. Dot with butter. Pour broth over potato mixture. Coat top layer with cooking spray. Cover with foil and bake at 375 degrees for 30 minutes. Uncover and bake an additional 30 minutes or until tender.

Karen Bailey

1107 Crown Vista Drive

Green Tomato Bake

(from *Dining on the Victorian Veranda* by Gene Westbrook)

- 5 large green tomatoes, unpeeled and sliced thin
- Salt
- 12 cup margarine, sliced
- 2 cups grated sharp Cheddar cheese
- Ritz crackers, crumbled
- Paprika

Prepare a 9" x 13"-inch casserole with spray-oil. Make a layer of ½ tomatoes; then salt tomatoes. Place ½ the margarine slices on tomatoes; sprinkle with ½ the cheese and ½ the cracker crumbs. Repeat layers. Sprinkle with paprika. Cover casserole with aluminum foil, and bake at 350 degrees for 45 minutes; uncover and bake an additional 10 minutes.

NOTE:

To save on fat & calories, I cut the margarine & cheese in half – it is hardly noticeable.

Nancy Fulmer
5018 Ridgeline Lane

Mushroom Casserole

1 pound button mushrooms, sliced
1 clove garlic (I use at least 2)
1 small onion chopped
1-tablespoon parsley
3 tablespoons butter
3 tablespoons grated cheese
4 tablespoons olive oil
2 cups Pepperidge Farm's stuffing
Salt and pepper to taste

Sauté mushrooms, garlic and onion in the butter. Combine cheese, stuffing and parsley in a bowl and then add the contents of the fry pan and toss with the olive oil until moistened. Add salt & pepper to taste.

Layer the mixture and bake in an 8x8 pan @350 degrees for about 25-30 minutes. This makes a very yummy side dish.

Paula Margies
5011 Ridgeline Lane

Zucchini Quiche

3 cups grated or chopped zucchini
1 cup Bisquick
1/2 cup grated cheese
1/2-cup vegetable oil
1/2-teaspoon chives or parsley (chopped)
1/2teaspoon salt
1clove garlic (crushed)
4 eggs
1/2-cup onions (chopped)

Combine all ingredients together and bake in ruffled, deep pie dish at 350 degrees for 20 to 25 minutes.

Enjoy! :)

*Eileen Tedone
4224 Sourwood Court*

Zucchini Casserole

3 cups sliced onions
4 cups sliced zucchini
1/4 cup butter
2 eggs beaten
1/4 cup milk
1-teaspoon salt
1/8-teaspoon pepper
1-teaspoon mustard
1 cup shredded Swiss cheese

Sauté zucchini and onions in the butter.

Arrange in a 10" pie dish

Mix the eggs, milk, mustard, salt, pepper, and half of the cheese and pour over the zucchini mix.

Sprinkle rest of cheese on top.

Bake at 375 for 25 min or until set and lightly brown.

Barb Dobson

2526 Chasewater Drive

Twice Baked Red Potatoes

Ingredients:

- 6 large red potatoes (about 10 ounces each)
 - 1/2 cup 1% milk
 - 1/2 cup fat-free plain yogurt (you can use sour cream)
 - 3 tablespoons butter, softened
 - 1-1/2 teaspoons dried parsley flakes
 - 1-1/2 teaspoons garlic-herb seasoning blend
 - 1 teaspoon salt
 - 1/4 teaspoon coarsely ground pepper
 - 1 cup shredded Monterey Jack cheese
-

Directions:

- **1.** Preheat oven to 350°. Scrub potatoes; pierce each several times with a fork. Microwave, uncovered, on high until just tender, 10-12 minutes, turning once.
 - **2.** When potatoes are cool enough to handle, cut each lengthwise in half. Scoop out pulp, leaving 1/4-in.-thick shells. Mash pulp with all ingredients except cheese.
 - **3.** Spoon into potato shells. Top with cheese. Bake until heated through, 25-30 minutes. If desired, broil 2-3 minutes until cheese is light golden brown.
-

*Linda Klein
3083 Streamhaven Drive*

Bourbon Sweet Potatoes

Makes 6 to 8 servings. If you prefer not to use the bourbon, skip it or add 1 to 2 teaspoons vanilla extract.

4 sweet potatoes
¼ cup butter
¼ to ½ cup orange juice
¼ to ½ cup packed light brown sugar
2 tablespoons bourbon (or vanilla extract)
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon freshly ground nutmeg
Nonstick cooking spray
1 cup chopped pecans

Pierce each sweet potato with a fork. Bake in a 350-degree oven for 45 minutes to 1 hour, until soft when squeezed. Set-aside until cool enough to handle then peel off the skin. Cut sweet potatoes into chunks and place in the bowl of an electric mixer. Add butter, orange juice, brown sugar, bourbon (or vanilla), salt, cinnamon and nutmeg. Beat until smooth, adding additional orange juice and brown sugar to taste if necessary.

Spray a baking dish with nonstick spray. Spread sweet potato mixture into a dish. Sprinkle with pecans. Can be made ahead to this point and refrigerated for 24 hours.

Bake at 350 degrees until hot, 20 to 30 minutes. Cover if the pecans get too dark, and finish baking.

From *Charlotte Observer* (11/16/04)

Nancy Fulmer
5018 Ridgeline Lane

Deep Fried Lentils

Ingredients:

1 lb. lentils
1 onion, chopped
3 cloves garlic, chopped
1 bunch cilantro, chopped
Salt to taste
Cumin to taste
1-teaspoon baking powder
Vegetable oil

Directions:

Grind all the ingredients together in the blender and mix together until soft.

After that, add some salt, some cumin, 1-teaspoon baking powder and mix all these together.

Form into balls. Drop into deep, hot oil. Ladle to make sure all sides are cooked.

Deep fry until the fried lentil turn brown; remove from the oil.

Put lentil balls on absorbent paper to remove excess oil if necessary.

Serve hot.

Enjoy.

Samah Kettis
2560 Chasewater Drive

Dulac Dirty Rice

- 1 package Zatarain's Dirty Rice Mix
- 1 lb. ground beef
- 2 Tablespoon. butter or margarine
- 1/4 cup pecan pieces
- 1/4 cup red bell pepper, chopped
- 1/4 cup yellow bell pepper, chopped
- 1/2 cup raisins
- 1/2 cup crisp cooked bacon, crumbled
- Chopped green onion for garnish

Prepare Zatarain's Dirty Rice Mix according to package directions using ground beef. Note: whole hog sausage may be used in place of ground beef. In separate skillet add 1-tablespoon butter or margarine and pecan pieces. Toast over medium heat until browned and remove from heat. Add remaining butter, bell peppers, and raisins and sauté until tender. Add toasted pecans, chopped bell pepper and raisins to rice mixture and toss thoroughly. Garnish with crisp bacon and chopped green onions.

Dulac means “Bayou Island” (Dark Waters). Also, Dulac is traditionally described as: a Southern (Gulf) territory at the edges of Terrebonne parish, Louisiana. You know, down there in the marshes, wetlands and swamps where they speak Creole. 😊 (comment by Linda Klein). Ask Nancy for her take on what Dulac means! She’d know best.

Nancy Fulmer
5018 Ridgeline Lane

Saffron Steamed Rice – (page 1 of 2)

3 cups white basmati rice
8 cups water
2 tablespoons sea salt
½ cup olive oil or butter
2 tablespoons plain yogurt
½ teaspoon ground saffron dissolved in 4 tablespoons of hot water

Wash the rice and put it in a large container and cover it with water. Agitate gently with your hand, then pour off the water. Repeat three times until the water is no longer cloudy. Drain, using a fine-mesh colander, and set aside.

Fill a large non-stick pan with 8 cups of water, add the salt and bring to a boil. Add the rice and boil briskly for 6 to 10 minutes gently stirring twice with a wooden spoon to loosen any grains that stick to the bottom. Once the rice rises to the top of the pan, it is done.

Drain the rice in a large, fine-mesh strainer and rinse with water.

In the same pot, combine 3 full spatulas of the cooked rice (about 4 cups) with 1/4th cup of the oil, the yogurt, ¼ cup of the water and 1 tablespoon of the saffron water. Stir well, using a rubber spatula until the mixture is smooth and no longer lumpy, then spread out evenly in a pot. This will form the golden crust – or the *tah dig*. *(Linda Klein's comment: let me tell you – you have to try tah dig – I have an Iranian friend who let me try this and it's better than potato chips!!!!)*

Gently heap the remaining rice, one spatula at a time onto the *tah dig* layer. Shape the rice into a pyramid to allow it to expand.

Cover the pot and cook the rice for 10 minutes over medium heat.

See next page for further instructions.

Saffron Steamed Rice – (page 2 of 2)

Mix $\frac{1}{4}$ cup water with $\frac{1}{4}$ cup oil and pour over the rice. Sprinkle over the remaining saffron water. Wrap the lid in a clean towel to absorb condensation and place it on the pot to prevent any steam from escaping. Reduce heat to low and cook for 70 minutes longer.

Remove the pot from the heat and leave it to cool, still covered, on a damp surface (a damp towel on a rimmed sheet pan) for 5 minutes to loosen the crust.

There are two ways to serve the rice. The first is to hold the serving platter tightly over the uncovered pot and invert the two together unmolding the entire mound onto the platter. The rice will emerge as a golden-crust cake, traditionally served in wedges. Or, serve the rice straight from the pot and the *tah dig* separately. (Expect your guests to fight over the *tah dig*).

Sima Vedadi
1119 Crown Vista Drive

Cobblestone

Breakfast



Cooking
with
Friends

Blueberry Bran Wheat Germ Muffins

400* oven 20-25 min.

- 3 eggs
- 1-cup brown sugar
- 1/2-cup oil
- *2 cups of milk
- 1-teaspoon vanilla
- 1-cup raw wheat germ
- 1 cup any bran

COMBINE THESE INGREDIENTS, THEN ADD

- 2 Cups Flour
- 2 Teaspoon baking soda
- 2 Teaspoon baking powder

Mix altogether and then stir in gently the blueberries

**2 cups of blueberries (fresh or frozen)

Fill greased cup cake pan 3/4 full

*Use any kind of milk

**In season I use a pt. of fresh blueberries. I roll them in some flour before I add them to the mixture so they don't all sink to the bottom.

This is a great recipe to prepare ahead of time. Cover and refrigerate. When you are ready to bake add blueberries.

These are also very good as plain bran/wheat germ muffins

Makes 12 large muffins or 16 regular size.

Very delicious

*Paula Margies
5011 Ridgeline Lane*

Banana Chocolate Chip Muffins

2 extra-ripe, medium bananas, peeled
2 eggs
1 cup packed brown sugar
½ cup butter or margarine, melted
1-teaspoon vanilla
½ cup chopped walnuts
2-¼ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon ground cinnamon
½ teaspoon salt
1 cup chocolate chips

Puree bananas in blender (1 cup). In medium bowl, beat pureed bananas, eggs, sugar, butter and vanilla until well blended. In large bowl, combine flour, baking powder, cinnamon and salt. Stir in chocolate chips and nuts. Make a well in the center of dry ingredients. Pour in the banana mixture. Mix until just blended. Spoon into well greased 2 ½ inch muffin cups. Bake in 350-degree oven for 25 – 30 minutes. Remove from pan. Makes 12 large or 18 small muffins.

*Karen Bailey
1107 Crown Vista Drive*

Holiday Brunch Casserole

Ingredients:

- 4 cups frozen shredded hash brown potatoes, thawed
 - 1 pound bulk pork sausage, cooked and drained
 - 1/2 pound bacon strips, cooked and crumbled
 - 1 medium green pepper, chopped
 - 1 green onion, chopped
 - 2 cups shredded cheddar cheese, divided
 - 4 large eggs
 - 3 cups 2% milk
 - 1 cup reduced-fat biscuit/baking mix
 - 1/2 teaspoon salt
-

Directions:

- **1.** In a large bowl, combine the first 5 ingredients; stir in 1-cup cheese. Transfer to a greased 13x9-in. baking dish.
 - **2.** In another bowl, whisk eggs, milk, baking mix and salt until blended; pour over top. Sprinkle with remaining cheese. Refrigerate, covered, overnight.
 - **3.** Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Bake, uncovered, 30-35 minutes or until a knife inserted in the center comes out clean. Let stand 10 minutes before cutting.
-

*Linda Klein
3083 Streamhaven Drive*

Angel Hair Frittata

- 4 tablespoons olive oil
- 2 small zucchini, sliced
- 1 tomato, seeded, chopped
- 2 large mushrooms, sliced
- 1 green onion, sliced
- 4 garlic cloves, minced
- 2 tablespoons chopped black olives
- 1/4 teaspoon dried basil, crumbled
- 1/8 teaspoon dried oregano, crumbled
- 4 eggs
- 1 1/2 cups grated Romano cheese
- 6 ounces angel hair pasta, freshly cooked
- Additional grated Romano cheese
- 2 tomatoes, chopped

Heat 2 tablespoons oil in heavy medium skillet over medium-high heat. Add zucchini, 1 tomato, mushrooms, onion and garlic and sauté until tender, about 3 minutes. Add olives and herbs. Cool.

Preheat broiler. Beat eggs and 1 1/2 cups cheese in large bowl. Season with salt and pepper. Mix in vegetables and pasta. Heat remaining 2 tablespoons oil in heavy large broiler-proof skillet over medium heat. Add egg mixture to skillet. Press mixture with back of spatula to even thickness. Cook until frittata is set and golden brown on bottom. Transfer skillet to broiler and cook until top of frittata is set, about 2 minutes. Run small knife around edge of frittata to loosen. Invert skillet onto large plate. Remove skillet. Cut frittata into wedges. Serve, passing additional cheese and chopped tomatoes separately if you prefer.

You can bake this if you prefer – 350 degrees until eggs mixture is cooked through. Brio Restaurant used to serve something very similar!

Linda Klein
3083 Streamhaven Drive

DESSERTS



Paula's Cheesecake

1-½ cups crushed graham crackers

¼ cup softened butter

Mix crackers and butter and pat in bottom of 9" spring form pan

4 eggs	4 tablespoon. flour
2 lbs. cream cheese	1 cup sour cream
1 teaspoon Lemon juice	2 teaspoon Vanilla
1 cup sugar	

1. Beat eggs and cream cheese till smooth.
2. Add sugar, lemon juice and flour and continue beating
3. Add sour cream and vanilla and mix well.

Pour into spring form pan and bake in a water bath* approximately 45 minutes at 350 until outer edges are lightly browned.

Refrigerate overnight in pan. Add cherries or blueberries for topping then remove from pan.

If you are using a 12" pan, double the recipe.

* Wrap outside of pan in a double layer of foil, covering the underside and extending all the way to the top. Although a good crust keeps filling from leaking out, foil helps protect against water leaking in. Set wrapped pan in a large roasting pan, and pour hot water into roasting pan—to a depth of 2 inches or about halfway up the sides of cheesecake pan. Carefully transfer to a preheated oven and bake according to your recipe, until center jiggles when you bump the pan from the side. The outer 2 to 3 inches should not move, and the middle should wobble ever so slightly, like Jell-O.

*Paula Margies
5011 Ridgeline Lane*

Five Flavor Pound Cake

The Pound Cake:

2 sticks butter
½ cup Crisco
3 cups sugar
5 eggs, well beaten
3 cups plain flour
½ teaspoon baking powder
1-cup milk
1 teaspoon each of the following extracts: lemon, rum, almond, vanilla, and coconut

Cream butter, Crisco and sugar until light and fluffy. Add eggs and beat. Alternately, add flour/baking powder and milk. Add extracts. Pour into a greased tube pan and bake until 325 degrees until golden. (approximately 1-½ hours). Cool 5 minutes and remove from pan.

The Glaze:

1-cup sugar
½ cup water
1 teaspoon each of the above extracts

Stir all ingredients together and bring to a boil, just until the sugar is dissolved. Pour over cake.

Note from a neighbor: This is exceptional! Sharon delivered this as a welcome gift to some of us and we all rave about it!

*Sharon Fox
3032 Streamhaven Drive*

Buckeyes

2 sticks softened butter
1-cup smooth peanut butter
1 box powdered sugar
3 small bags of chocolate chips

Mix butter, peanut butter, powdered sugar.

Form balls about 1" to 1 ½" rounds.

Put on cookie sheet lined with wax paper.

Chill 1 to 2 hours.

Then dip 1/3 of the peanut butter ball in melted chocolate chips.

Put Buckeyes on a cookie sheet lined with wax paper and chill for 1 – 2 hours.

I usually store the Buckeyes in the fridge.

Enjoy,

Joanne Eisel
1143 Crown Vista Drive

Fresh Apple Cake

Stir together with whisk and set aside.

1 ½ cups all-purpose flour

1-cup sugar

½ teaspoon baking soda

½ teaspoon salt

½ teaspoon cinnamon

In a separate bowl:

2 eggs – beat with mixer until light and fluffy

Add and beat well:

½ cup canola oil

1-teaspoon vanilla

Stir in with a spoon:

Flour mixture – continue stirring until all flour disappears

1 ½ cup finely chopped apples

½ cup chopped pecans or walnuts

Pour into a greased 8” round or square pan (I use a spring form pan).

Bake at 350 degrees until golden and a toothpick inserted into the center comes out clean. Remove from oven and set aside.

Glaze:

½ cup packed light brown sugar

3 tablespoons butter

½ teaspoon vanilla

1-tablespoon heavy cream.

Bring all glaze ingredients to a boil, stirring constantly. Boil for about 2 minutes and pour over the warm cake. Enjoy.

Sharon Fox

3032 Streamhaven Drive

Easy Coconut Cake

1 box butter cake mix (I use Pillsbury Moist White mix)
2 packages frozen coconut (7oz size)
2 cups sour cream
2 cups sugar
1(9oz.) cool whip, thawed

Mix cake mix according to package directions. Bake 2 layers.

When cool, split layers to make 4 layers.

Mix together coconut, sour cream, and sugar. (chill this mixture for several hrs.)

Reserve 1 cup of this mixture for top of the cake; spread remainder over cake layers.

Mix the reserved 1-cup of coconut mixture with whipped topping and spread over the cake top and around the sides.

Refrigerate covered for a few days before cutting.

Keeps in refrigerator and will freeze well.

Note: the longer it sets the better it is, because it gets very moist.

Maggie Frantz
4227 Sourwood Court

Black Russian Cake

(a serious chocolate cake)

Cake:

1 package dark – chocolate cake mix
1- cup vegetable oil
1 – 3 ounce package instant chocolate pudding
4 eggs
 $\frac{3}{4}$ cup strong coffee
 $\frac{1}{2}$ cup crème de cacao
 $\frac{1}{4}$ cup Kahlua

Topping:

1 cup confectioner's sugar, sifted
2 tablespoons strong coffee
2 tablespoons Kahlua
2 tablespoons crème de cacao

For the cake, combine the cake mix, oil, pudding mix, eggs, coffee, crème de cacao, and Kahlua in a large bowl. Beat for 4 minutes until quite smooth. Pour into a greased 10-inch tube pan until three-fourths full. (Save any remaining batter cupcakes or to simply eat on the spot.) Bake 45 – 50 minutes at 350 degrees. Remove from the pan and invert onto a serving plate. Punch holes throughout the cake with a skewer or ice pick. Prepare the topping by combining the confectioners sugar, coffee, Kahlua and crème de cacao. Mix well and spoon over the warm cake.

*June Blockinger
3096 Streamhaven Drive*

Pig Pickin' Cake

Cake:

1 yellow Duncan Hines cake mix
4 eggs
½ cup oil
1-11 ounce can mandarin oranges, juice and fruit

Topping:

1 – 16 ounce package Cool Whip, thawed
1 – 15 ounce can crushed pineapple, drained
1 – 3.5 ounce package instant vanilla pudding

Step 1:

Mix together cake mix, canned oranges with juice, eggs, and oil. Pour batter into three greased and floured 8 inch round pans. Layers will be thin.

Step 2:

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake tests done. Cool layers on wire racks.

Step 3:

Mix together whipped topping, drained pineapple, and instant pudding mix. Fill and frost the cooled cake. Refrigerate until ready to eat.

*June Blockinger
3096 Streamhaven Drive*

Banana Split Cake

1 stick of butter, melted
1 box graham cracker crumbs
1 8oz. cream cheese, softened
2 cups powdered sugar
4 bananas, sliced
1 20oz. can crushed pineapple (drained)
1 16oz. container cool whip, or 1 ½ cups heavy cream
1 -4oz. jar maraschino cherries stemmed
1-cup walnuts or pecans
Hot fudge sauce slightly warmed

- In a medium bowl, combine cracker crumbs and melted butter.
- Firmly press into a crust in the bottom of 9x13 glass dish, let it chill in freezer about 10 min.
- In medium bowl, mix together the cream cheese, ¼ cups butter, and the powdered sugar. About 5 min.
- Don't be tempted to add milk, it will take a few minutes, but the mixture will blend up perfectly.
- Spread the cream cheese mixture over the cooled graham cracker crust.
- Add a layer of sliced bananas over the cream cheese mixture.
- Spread pineapple over the bananas evenly.
- Spread cool whip over pineapple layer.
- Garnish with the walnuts or pecans and maraschino cherries.
- Drizzle the chocolate fudge over the dessert.
- Chill for at least 4 hours or longer to allow the layers to set, before serving.

June Blockinger
3096 Streamhaven Drive

Chocolate Chip Zucchini Bread

3 cups flour
1/2-teaspoon baking powder
1-teaspoon salt
1/2-teaspoon cinnamon
1/2-teaspoon ground nutmeg
1 teaspoon be soda
3 eggs
2 c sugar
1 c vegetable oil
2-teaspoon vanilla extract
2 cups grated zucchini
1 cup chopped walnuts
1-cup semi sweet chocolate chips
1 tablespoon. orange zest

Preheat oven to 350 degrees.

Grease 2 - 8 x 5 loaf pans

Sift flour, baking powder, salt, spices and baking soda.

In large bowl beat eggs until light and fluffy.

Add sugar and beat till well blended.

Stir in oil, vanilla, zucchini, walnuts, chocolate chips, and orange zest. Stir in the flour mixture.

Pour into prepared pans. (baking spray will do)

Bake 50 minutes or until skewer inserted in middle comes clean.

Cool and remove from pans.

Barbara Dobson
2526 Chasewater Drive

Two Step Fresh Peach Pound Cake

Yield: Makes 10-12 servings

Ingredients:

4 cups all-purpose flour
3 cups sugar
2 cups butter, softened
½ cup milk
½ cup peach schnapps
6 large eggs
2 teaspoons vanilla extract
2 ½ cups diced fresh peaches

Preparation:

Preheat oven to 325 degrees. Place flour, sugar, butter, milk, peach schnapps, eggs and vanilla (in that order) in a 4 quart bowl of a heavy-duty electric mixer. Beat at low speed 1 minute, stopping to scrape down sides. Beat at medium speed 2 minutes. Stir in peaches. Pour into a greased and floured 10" (16 cup) tube pan.

Bake at 325 for 1 hour and 30 minutes (perhaps 35 minutes) or until a wooden pick inserted in the center comes out clean. Cool in the pan on a wire rack for 20 minutes. Remove from the pan to a wire rack. Cool completely (about 1 hour).

*Joan Ledford
3068 Streamhaven Drive*

Super Easy Peach Cobbler

This is super easy, simple and cost effective! Don't believe me? Try it.

½ cup butter, melted

1-cup flour

1-cup sugar

1-cup milk

1-teaspoon baking powder

1-15 ounce can of sliced peaches, drained (save the juice for breakfast)

Preheat oven to 350 degrees.

Pour melted butter into an 8 x 8 baking dish.

Mix flour, sugar, baking powder and milk to combine, then pour the batter over the melted butter. **DO NOT STIR!**

Place the peaches on top of the batter and bake for about 30 minutes until golden brown. It's great by itself or with some ice cream on top.

Linda Klein

3083 Streamhaven Drive

German Apple Cake

2 eggs
1-cup vegetable oil
2 cups sugar
2 cups flour
1-teaspoon baking soda
2 teaspoons cinnamon
1-teaspoon salt
1-teaspoon vanilla
4 cups apples (approximately 5 apples, chopped)
½ cup walnuts (optional)

Preheat oven to 350 degrees.
Grease a 9" x 13" baking dish.
Mix flour, baking soda, cinnamon and salt. Set aside.

Combine eggs, oil and sugar and beat until foamy. Add flour mixture and beat well. Add vanilla and stir in apples and walnuts. Pour into baking dish.

Bake for 45 to 50 minutes or until toothpick comes out clean. Allow cake to cool and sprinkle with powdered sugar.

Linda Walters
5014 Ridgeline Lane

Strawberry Cheesecake Fluff

Ingredients:

- 2 – 8 ounce packages cream cheese, room temperature
- 1 ½ cps powdered sugar
- 2 teaspoons vanilla extract
- 2 – 8 ounce containers frozen whipped topping, thawed
- 2 – 16 ounce containers fresh strawberries, washed, hulled and sliced
- 1 ½ cups miniature white marshmallows
- 3 full sheets of graham crackers, coarsely crushed
- Additional whipped topping garnish, optional

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with an electric mixer, beat the cream cheese for 3 minutes. Scrape down the sides of the bowl. Add in the powdered sugar and vanilla and beat an additional 3 minutes.
2. Fold in whipped topping until completely incorporated.
3. Fold in the strawberries and marshmallows.
4. Cover and refrigerate for at least 2 hours.
5. If desired, top with additional whipped topping and crushed graham crackers just before serving.

*Nancy Fulmer
5018 Ridgeline Lane*

Rugelach

1/2 pound unsalted butter, softened
8 ounces cream cheese, softened
2 cups flour
1/2 cup raisins
1-teaspoon cinnamon
1 cup finely chopped walnuts
1/2-cup sugar
1/2-cup strawberry or apricot jam

Cream the butter and cream cheese together. Mix in the flour a little at a time to make dough. Knead it a little. Firm a ball and cut in half. Flatten to a disc. Wrap in plastic wrap and refrigerate 1 hour.

Keep 1/2 in the fridge. Roll out on floured area, the other half into a circle about 1/4th inch thick, and about 9 inches wide. Spread with half the jam.

Mix the sugar, raisins, cinnamon and nuts in a bowl. Spread half over the circle and cut into 16 tiny pie wedges.(I use a pizza cutter)

Roll up each wedge from the edge of the circle.

Make a light egg wash with 1 egg and a little water.
Put the cookies on a parchment covered cookie sheet and brush lightly with the egg.

Sprinkle the tops with some sugar mixed with cinnamon.
Bake at 350 for 15 to 18 minutes until lightly brown.
Repeat the process with the other 1/2 of the dough.

*Barb Dobson
2526 Chasewater Drive*

Pineapple Ice Cream Dessert

4 Ingredients:

2 cups Pineapple chunks, frozen

3 tablespoons honey or 2 tablespoons sugar

8 ounces topping, frozen whipped

6 ounces pineapple juice

Blend. Enjoy!

*Linda Klein
3083 Streamhaven Drive*

Pineapple Cream Cake

The cake:

1 box yellow cake mix

1 small box instant vanilla pudding (must be instant)

4 eggs

½ cup oil

1-cup milk

Mix above ingredients with a mixer until smooth. Pour into a greased/floured 10" x 15" pan.

Bake for 20 minutes at 350 degrees (or until done in the middle – use the toothpick test).

Cool the cake to room temperature.

Second layer - Mix:

1 large box instant vanilla pudding (must be instant) – you can use French Vanilla flavor.

1 – 8 oz. package of softened Philadelphia Cream Cheese

1 ½ cup of milk

Beat the above ingredients for two minutes.

Add 1 large can of crushed pineapple (must be drained)

Spread the above mixture on top of the cooled cake.

The finale:

Spread one large container of room temperature Cool Whip on top of the cake topping.

Sprinkle with coconut and pecans to your liking.

Refrigerate the cake before serving.

It is always a hit! Enjoy!

Linda Klein

3083 Streamhaven Drive

Easy Oreo Truffles

1 package – 8 ounces Philadelphia Cream Cheese, softened

1 package – 15.5 ounces OREO cookies, finely crushed, (makes about 4 ½ cups – divide it – 3 cups, 1 ¼ cups)

1 package – 8 squares each – BAKER'S semi-sweet chocolate, melted

Mix cream cheese and 3 cups cookie crumbs until well blended.

Shape into 48 (1-inch) balls. Dip into melted chocolate. (use a fork).

Place on wax paper covered baking sheet. Sprinkle with remaining cookie crumbs.

Refrigerate 1 hour or until firm. Store in tightly covered container.

How to melt chocolate:

Place unwrapped chocolate squares in microwaveable bowl. Microwave on high 2 ½ minutes or until chocolate is melted, stirring every 30 seconds.

*Carolyn Croft
4238 Sourwood Court*

Nut Goodie Bars

17x11 pan

- 1 - 12oz pkg Butterscotch Chips
- 1 - 12oz pkg Chocolate Chips
- 2 cups of peanut butter (smooth no nuts)

Melt in Microwave med - low until smooth
then add

2 teaspoon maple flavoring

Spread 1/2 of mixture in greased jelly roll pan and chill. *
Stir following ingredients and bring to a boil

2 sticks of butter

4 Tablespoons Vanilla Pudding (NOT instant use regular)

1-teaspoon salt

1/2-cup evaporated milk

Remove from heat and Add

2 lbs. of powdered sugar and spread on chilled mixture.

Rewarm chip mixture and add

1/2 lb. of Spanish peanuts and spread on top.

*I found that I do not spread the 1/2 of mixture, all the way to edge of pan I shortened it by 15" x 11" and had a much better bottom. Great if you have a 15" x 11" pan!

Penny Rickhoff
5026 Ridgeline Lane

White Chocolate Fudge

13" x 9" pan

3 1/2 cups of miniature marshmallows

2 cups sugar

1-cup heavy cream

6 Tablespoons butter

1/2-teaspoon salt

3 cups white chocolate morsels - (2 oz. bags)

1-teaspoon vanilla extract

1 cup chopped macadamia nuts (I used walnuts or you can omit)

Directions

1. Line 13x9 baking pan with 2 sheets of waxed paper in a crisscross manner, allowing waxed paper to extend over the sides of pan. Spray with nonstick cooking spray.
2. In a large saucepan over medium heat, add first FIVE ingredients. Cook for 5 to 6 minutes, stirring constantly, until marshmallows and butter are almost melted. Bring mixture to a boil and cook stirring occasionally, for 5 minutes.
3. Remove from heat. ADD the chocolate morsels and vanilla, stir until melted. Stir in nuts.
4. Pour mixture into the pan, cool on wire rack for 3 hours, remove fudge using edges of paper out of pan, cut into bars.

Penny Rickhoff
5026 Ridgeline Lane

Espresso Brownies

1 cup salted butter, melted
2 cups granulated sugar
1/3 cup DeLallo espresso powder
4 eggs
1 ½ cups all-purpose flour
1 cup unsweetened cocoa powder
½ teaspoon baking powder

Preheat oven to 350 degrees.

Combine butter, sugar and eggs thoroughly. Separately mix dry ingredients and add to wet ingredients. Do not over mix. I do all of this with a spoon or a heavy whisk. Transfer to a parchment lined 9" x 13" baking pan. Bake for 30 minutes or until set in the middle.

I think you could substitute additional cocoa powder for the volume of espresso. This recipe has a very dense chocolate flavor, but it is not bitter.

*Rodger Reynolds
3084 Streamhaven Drive*

Cheerwine Brownies

Yields 8 brownies

1 box brownie mix (everyone says Ghirardelli is the best)

1 cup Cheerwine

1 teaspoon almond extract

Cheerwine Frosting:

1 cup Cheerwine

4 ounces cream cheese

4 tablespoons butter, room temperature

1 teaspoon almond extract

3 to 4 cups confectioner's sugar

Cherries (optional garnish)

Brownies:

Preheat oven to 350 degrees. Beat brownie mix, Cheerwine and almond extract with an electric mixer until smooth. Spray an 8" square baking pan with nonstick cooking spray. Spread the batter evenly in the pan. Bake about 35 minutes, until the center is set but a toothpick inserted in the center still has fudgy chocolate clinging to it. Remove from oven and cool on a rack, then refrigerate until well chilled.

Cheerwine Frosting:

Place 1 cup Cheerwine in a small saucepan over high heat and bring to a boil. Boil 10 to 15 minutes until reduced to $\frac{1}{4}$ cup. Remove from heat and cool to room temperature. It will get more syrupy as it cooks.

Beat the cream cheese and butter with an electric mixer until smooth and fluffy. Beat in the Cheerwine syrup and almond extract, stopping to scrape down the sides of the bowl. With the mixer on low, beat in the confectioner's sugar a little at a time, until fluffy. Spread on the chilled brownies and refrigerate to firm up the frosting (it will stay a little soft). Cut into squares and garnish with a half or whole cherry if desired.

Karen Bailey

1107 Crown Vista Drive

CARMEL PECAN ROLLS

Ingredients:

- 1 cup pecan pieces
- Rhodes frozen dinner rolls
- 1 stick butter
- 1 cup brown sugar
- 1-4.75 ounce box of cook & serve vanilla pudding
- Cinnamon
- Small amount of shortening

Directions:

- Grease a 9 " X 13" baking dish with a little shortening
- Sprinkle pecans on the bottom of the baking dish
- Place frozen dinner rolls in the pan - 3 across and 5 down - total of 15.
- Pour the box of dry pudding mix evenly over the frozen rolls.
- In a small saucepan, melt butter and add brown sugar. Bring to a boil while stirring constantly. Remove from heat and pour over rolls evenly.
- Sprinkle cinnamon on top.
- Spray a piece of plastic wrap with cooking spray and cover rolls.
- Then, cover with a clean kitchen towel.
- Let sit on the counter overnight.
- In the morning, preheat oven to 350 degrees.
- Remove towel and plastic and bake about 20 minutes or until golden brown. (I found out it takes about 10 more minutes).

*Nancy Fulmer
5018 Ridgeline Lane*

Cherry Coconut Bars

1-cup flour
½ cup butter
3 tablespoons powdered sugar
2 eggs, beaten
¼ cup flour
½ cup Maraschino cherries, chopped
½ teaspoon baking powder
¼ teaspoon salt
1-teaspoon vanilla
1/3 cup chopped nuts
½ cup coconut
1-cup sugar

Mix 1 cup flour, butter and powdered sugar together well. Pat into an 11" x 8" pan. Bake at 350 degrees for 15 to 20 minutes. Mix remaining ingredients together and pour over crust. Bake 25 minutes. When about half cool, cover with a glaze made of powdered sugar and juice from the Maraschino cherries.

*Karen Bailey
1107 Crown Vista Drive*

CHEERS



JF

Black Raspberry Cosmopolitan

1 ½ ounces citron vodka

½ ounces raspberry schnapps

½ ounce cranberry juice

½ ounce lime juice

½ ounce simple syrup

Combine the vodka, schnapps, cranberry juice, lime juice and simple syrup and ice in a cocktail shaker. Shake, and then pour into a martini glass. Garnish with a black raspberry.

And if you know what's good for you, give yourself (or your friend) the "dirty ice" – the leftover ice in the shaker in a separate glass.

*Gail Levesque (Levek)
5007 Ridgeline Lane*

Raspberry Cosmopolitan

Ingredients:

1 ½ ounces vodka
1 ½ ounces cranberry juice (even better with Torani raspberry flavor)
½ ounce orange liqueur
½ ounce raspberry liqueur
½ ounce fresh lime juice
4 to 5 ice cubes

Raspberry, for garnish

Directions:

Combine the vodka, cranberry juice, orange liqueur, raspberry liqueur, lime juice and ice in a cocktail shaker. Shake, then pour into a martini glass. Garnish with a raspberry.

Carole Wolfe
2529 Chasewater Drive

Margarita

FOR A SINGLE MARGARITA:

- 1 1/2 ounces silver tequila
- 1 ounce orange liqueur (Cointreau, Grand Marnier or Triple Sec)
- 3/4 ounce freshly-squeezed lime juice
- optional sweetener: agave nectar or simple syrup, to taste
- ice
- optional: lime wedge and coarse salt coarse for rimming the glass

FOR A PITCHER OF MARGARITAS (16 SERVINGS):

- 3 cups silver tequila
 - 2 cups orange liqueur (Cointreau, Grand Marnier or Triple Sec)
 - 1 1/2 cups freshly-squeezed lime juice
 - optional sweetener: agave nectar or simple syrup, to taste
 - ice
 - optional: lime wedges and coarse salt for rimming the glasses
-
- **Agave:** if you would like a sweeter margarita, feel free to mix in some agave syrup to taste

*Carole Wolfe
2529 Chasewater Drive*

Nancy's Favorite:

One part Whiskey to three parts Cola is a pretty standard ratio, but feel free to dial the mixer up or down to adjust the strength and flavor.

"My favorite is (Ezra Brooks) Bourbon & Coke - pretty self-explanatory...my Daddy always said I was ruining good bourbon and good Coke!"

*Nancy Fulmer
5018 Ridgeline Lane*

Sparkling Peach Punch

Ingredients:

- 1-29 oz. can peaches in syrup, not drained
- 3 cups water
- 1 1/2 cups sugar
- 1 3 oz. package peach flavor gelatin (Jell-0)
- 5 cups peach juice blend (I use peach-mango)
- 1/2 cup lemon juice
- 2 liters ginger ale, chilled

Instructions:

1. Add peaches to your blender and puree until smooth. Set aside.
2. Add water, sugar and gelatin to a large saucepan and bring to a boil, stirring until sugar and gelatin dissolve. Add to an extra large bowl along with pureed peaches, peach juice blend and lemon juice. Stir to combine.
3. Divide mixture between 2 large freezer bags and freeze for 8 hours or until firm. May freeze for up to 1 month.
4. When ready to serve, remove 1-2 freezer bags from freezer and let stand 1 hour. Add to punch bowl(s) or pitcher(s) and break into chunks with a fork. For each container of frozen peach mixture, stir in 1 liter ginger ale. Stir until slushy and serve immediately.
5. Optional: Garnish with sliced peaches lemons and mint.

Cheers to the warm South Carolina summers!

*Linda Klein
3083 Streamhaven Drive*

Organic Garden Mixers



Speaking of South Carolina summers... Carole Wolfe provided these spray mixes:

Organic Bug Spray Recipe

(not to be ingested by anything but bugs).

- 1 teaspoon liquid dish washing liquid
- 1 cup olive oil
- 1 quart of tap water

Mix the soap and oil. Shake well. Add water. Put it in a spray bottle.

Use in 10-day intervals to ward off aphids, spider mites, white flies, Burmese pythons, etc. ☺



Liquid Detergent Alcohol Spray

(for plant-infesting mealy-bugs and stinkbugs)

- 1 teaspoon liquid dish washing liquid
- 1 cup rubbing alcohol
- ¼ cup of water

Mix all above and put in a spray bottle.



Organic Weed Killer

- 1 teaspoon of liquid dish washing liquid
- Add to a spray bottle nearly filled with white vinegar.

Carole Wolfe
2529 Chasewater Drive



With a
dash of
love



When someone asked me, "Whose your favorite child?" I didn't realize I was supposed to say one of my own.

Henry Frantz

"It a new button I've never used before." I thought to myself, "I wonder what this does?" (Turns out I deleted something by mistake on my computer). *Name Withheld upon Request*

"The best recipes have schmutz all over them." (For you Southerners: the Yiddish word schmutz means stains, dirt, grime).

Carolyn Croft

"You're only as old as you feel the morning after you try to prove you're as young as you think you are."

Nancy Fulmer (her dad's quote)

"If you aren't part of the solution then you're part of the problem."

Nancy Fulmer

"Everyone has a happy ending. If you're not happy it's not the end."

Sima Vedadi

"Chocolate is God's way of letting us know he likes us a little bit chubby."

Sharon Fox

"I'd give up chocolate, but I'm not a quitter."

Sharon Fox.

"I followed my heart; it led me straight to the frig."

Sharon Fox

"Wine gets better with age. The older I get, the better I like it."

Sharon Fox

"Always order soup when dining with new friends - nobody looks good chewing."

Linda Klein

"M&M's are my favorite fruit."

Linda Klein

"Who has really gotten salmonella from eating the batter? Name 3 people!"

Linda Klein

It amazes me how exercise and extra fries sound alike.

Anonymous

Unless you are a pizza, then, yes, the answer is "I can live without you."

Anonymous

I bake; what is your superpower?

Anonymous

Every pizza is a personal pizza if you try hard enough and believe in yourself.

Anonymous

Sometimes I drink water just to surprise my liver.

Anonymous

Every day thousands of innocent plants are killed by vegetarians. Stop the violence. Eat bacon.

Anonymous

If you met my family, you'd understand.

Anonymous

The first 40 years of childhood are the hardest.

Anonymous

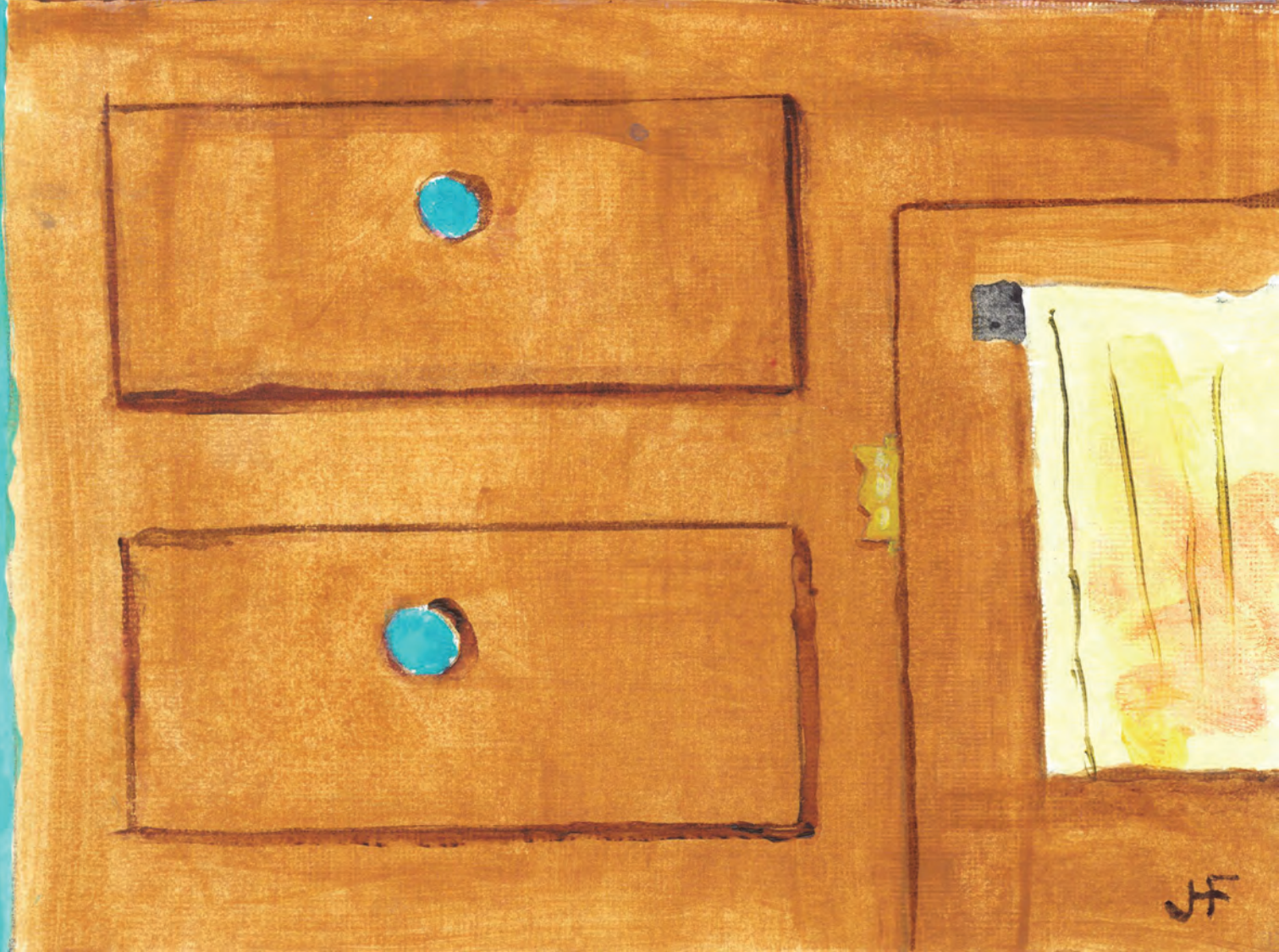
With my pasty white skin, ample curves and hate of manual labor, I would have dominated the 16th century.

Anonymous

My heart says cheese dip; but, my jeans say, "For the love of God, woman, eat some celery."

Anonymous

THE
END



5