

**GRAPEVINE GARDEN CLUB  
RECIPES FOR 1991  
INDEX**

**SOUPS AND SALADS**

Apricot Salad  
Cranberry Salad

**DESSERTS—BREADS, CAKES, COOKIES, PIES**

Pumpkin-Mincemeat Pie  
Cream Cheese/Pecan Pie (Mystery Pecan Pie)  
Baker's Chocolate and Fruit Ambrosia Mold  
Cranberry Pecan Bars  
Sweet Puffs  
Florentine Triangles  
North Carolina Sourdough Bread  
German Fruit Cake

**EASY CASSEROLES & SIDE DISHES**

Chicken and Wild Rice Casserole  
English Walnut Broccoli  
Barb Gunderson's Chicken and Wild Rice  
Mother's American Chop Suey  
Carbonnade of Beef

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**EASY CASSEROLES & SIDE DISHES**

## SOUPS AND SALADS

### APRICOT SALAD

Martha Turner

2 17-oz. cans apricots (cut), drained, save juice  
1 small can crushed pineapple, drained, save juice  
2 cups hot water  
2 cups juice saved from apricots and pineapple  
2 pkg. 3-oz. orange Jell-o grand gelatin  
1 ½ cups small marshmallows

Mix Jell-o in 2 cups hot water; add marshmallows while warm enough to melt. Add one cup of reserved juice, cut apricots, and pineapple. Pour into 9" x 13" Pyrex dish and chill. When firm enough, spread with the following topping:

#### ***Topping:***

½ cup sugar  
1 egg, beaten  
2 T butter  
2 T flour  
1 cup remaining fruit juice

Cook until thick. Cool. Add 1 pkg. Dream Whip (cool whip?) topping, whipped. Spread on jelled salad and sprinkle with 1 cup grated cheddar cheese. Decorate with drained cherries.

### CRANBERRY SALAD

Joan Stewart

1 pkg. cranberries, chopped  
2 large apples, diced  
2 large oranges, diced  
1 ½ cups pecans, chopped  
1 ½ cups sugar, or to taste

Mix together . . . best if left to set overnight. Can add whipping cream. (From "The Family Recipes" cookbook, of the Minton Family)

## DESSERTS—BREADS, CAKES, COOKIES, PIES

### PUMPKIN-MINCEMEAT PIE

Althea Collins

**Prepared pumpkin custard:** Use the **Libby's Famous Pumpkin Pie Recipe** on the can of Libby's Solid Pack Pumpkin. You can substitute 1 tsp. Pumpkin Pie Spice for the spices in the recipe. I also add 2 T molasses.

Prepare 1 9-oz. box **None-Such Mincemeat** with 1 ½ cups water. Boil 1 minute and cool. Put into bottom of unbaked crust. Pour prepared pumpkin custard over mincemeat and bake in pre-heated 425° oven for 12 minutes; then reduce heat to 350° and bake for 40 minutes, or until knife inserted near middle comes out clean. Cool. Garnish with whipped topping or ice cream.

### CREAM CHEESE/PECAN PIE (MYSTERY PECAN PIE)

Marion Brekken

1 9-inch deep dish frozen pie shell

#### **Base:**

8 oz. cream cheese (I used light Neufchatel)  
1/3 cup sugar  
¼ tsp. salt  
1 tsp. vanilla  
1 egg

#### **Middle:**

1 ¼ cups chopped pecans

#### **Topping:**

3 eggs  
¼ cup sugar  
1 cup light corn syrup  
1 tsp. vanilla

Combine cream cheese, sugar, salt and vanilla. Add egg. Blend well at medium speed. Spread in bottom of pie shell. Sprinkle with pecans. Combine all topping ingredients at medium speed. Pour over pecans. Bake at 375° for 45 to 50 minutes or until firm in center.

## **BAKER'S COCONUT AND FRUIT AMBROSIA MOLD**

Bettie Simmons

1 3-oz. pkg. Jell-o gelatin, orange-pineapple or orange flavor  
1 T sugar  
1 cup boiling water  
¾ cup cold water  
1 cup whipped cream or prepared Dream Whip Dessert Topping (Cool Whip?)  
2 oranges, sectioned and diced  
1 ¼ cups seeded, halved red grapes or 1 banana, sliced and quartered  
2/3 cup tender, moist Baker's Angel Flake Coconut

Dissolve Jell-o gelatin and sugar in boiling water. Add cold water. Chill until slightly thickened. Fold in whipped cream; then fold in remaining ingredients. Spoon into 1 ½ quart mold or 8 individual molds. Chill until firm. Unmold. Garnish with additional whipped cream, coconut and fruit, if desired.

*Thanks to General Foods Kitchens, General Foods Corporation, distributors of Baker's Angel Flake Coconut for this recipe.*

## **CRANBERRY PECAN BARS**

Libby Buuck

1 cup all-purpose flour  
2 T sugar  
1/3 cup margarine  
1 cup pecans, finely chopped  
1 ¼ cups sugar  
2 T all-purpose flour  
2 eggs, beaten  
2 T milk  
1 T orange peel, finely shredded  
1 tsp. vanilla  
1 cup cranberries, chopped  
½ cup coconut

In a medium mixing bowl, combine 1 cup flour and 2 T sugar. Cut margarine into the flour and sugar mixture until it resembles coarse crumbs. Stir in ½ cup of the pecans. Press flour mixture into the bottom of an ungreased 13" x 9" x 2" baking pan. Bake at 350° for 15 minutes.

Combine 1 ¼ cups sugar and 2 T flour. Stir in eggs, milk, orange peel, and vanilla. Fold in cranberries, coconut, and remaining chopped pecans. Spread over partially-baked crust. Bake for 25-30 minutes until top is golden. Cool in the pan on a wire rack. Cut into bars while warm. Cool completely. Makes 36 bars.

## **SWEET PUFFS**

Judy Scheel

2 cups all-purpose flour  
1 cup butter or margarine  
½ cup commercial sour cream  
1 egg yolk  
Cheese filling (see below)  
Powdered sugar

Position knife blade in food processor bowl. Add flour and butter; pulse 4 or 5 times until mixture resembles coarse meal. Add sour cream and egg yolk; process until dough forms a ball leaving sides of bowl. Divide in half; cover and chill 8 hours.

Roll pastry on a lightly-floured surface to 1/8-inch thickness. Cut pastry into three-inch squares. Gently press each square into a 1 ¾-inch muffin pan, leaving corners extending beyond edge. Spoon 1 tsp. filling into each prepared shell. Fold and seal corners over filling. Chill 30 minutes.

Bake at 375° for 20 to 25 minutes. Remove from pan and cool on wire rack. Sprinkle with powdered sugar. Yields 3 ½ dozen.

### ***Cheese Filling:***

1 8-oz. pkg. cream cheese, softened  
1 egg  
½ cup sugar  
1 tsp. vanilla extract  
1 tsp. grated lemon rind

Combine all ingredients; beat at medium speed of an electric mixer until smooth and fluffy. Yields 1 ½ cups.

*Thanks to Molly Hughes, Irmo, South Carolina, for this recipe.*

## **FLORENTINE TRIANGLES**

Barbara Jensen

### ***Crust:***

1 ½ cups flour  
½ cup sifted powdered sugar  
½ cup butter  
2 T whipping cream  
2 tsp. vanilla

### ***Topping:***

¾ cup butter  
½ cup sugar  
¼ cup whipping cream  
½ cup chopped red candied cherries  
½ cup chopped green candied cherries  
½ cup chopped yellow candied pineapple  
1 cup sliced blanched almonds  
2 squares semi-sweet chocolate, melted

Combine flour and sugar in bowl. Cut in butter until mixture is crumbly. Stir in cream and vanilla, mixing until dough clings together.

Press dough evenly into greased 10" x 15" pan. Chill.

Combine butter, sugar, and cream in medium saucepan. Bring to a boil, stirring often, then boil 1 to 2 minutes, stirring constantly until thickened. Remove from heat. Stir in remaining ingredients, except chocolate, and spread over chilled crust.

Bake at 375° for 15-20 minutes, or until golden.

Drizzle melted chocolate over cookies. Allow to set.

Cut into strips, then cut strips into triangles.

Store in refrigerator, if desired.

Makes about six dozen.

## **NORTH CAROLINA SOURDOUGH BREAD**

Ed and Edith Pewitt

### ***To make starter:***

3 pkgs. yeast

1 cup warm water

Caution: Do **NOT** use metal bowls or spoons.

Combine and refrigerate, covered, for 3-5 days; then take out and feed with the following starter feed.

### ***Feed starter with:***

$\frac{3}{4}$  cups sugar

3 T dry potato flakes

1 cup warm water

Mix well and add to starter. Let stand out a day (8-12 hours). Take 1 cup of starter to make bread. Place remaining starter back in refrigerator. Punch a few holes in plastic lid to place over starter. Keep in refrigerator.

You may make bread every 3-4 days, but at least once a week. Feed starter every 5-7 days. When you feed starter but do not make bread, throw away 1 cup of starter.

### ***Make a stiff batter:***

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  cup oil

1 T salt

1 cup starter

1  $\frac{1}{2}$  cups warm water

6 cups flour

Grease bowl; put dough in and turn over to grease both sides of dough. Cover lightly with dish towel and let rise overnight or all day (8-12 hours). Divide dough into 3 parts. Knead each piece on floured board a few minutes. Put into pans and brush with butter. Cover lightly and let rise 8 hours. Bake at 350° for 15 minutes; turn oven off and leave bread in the oven for another 15 minutes. Leave bread in pans cooling for an additional 15 minutes before removing from pans to cooling rack. Store in refrigerator, since there are no preservatives.

## **GERMAN FRUIT CAKE**

Diana Laske

$\frac{3}{4}$  cup softened butter

2 cups sugar

4 eggs, room temperature

3 cups flour

$\frac{1}{2}$  tsp. allspice, nutmeg, and cinnamon

1 cup buttermilk

1 tsp. Baking soda

$\frac{2}{3}$  cup cherry preserves

$\frac{2}{3}$  cup apricot preserves

$\frac{2}{3}$  cup pineapple preserves

1 cup chopped pecans

$\frac{1}{2}$  tsp. vanilla

Preheat oven to 325°. Cream butter and sugar until fluffy; beat in eggs one at a time.

In another bowl, combine dry ingredients. In a measuring cup, combine buttermilk and soda. Add dry mixture to creamed mixture, alternately with buttermilk, beginning and ending with the dry mixture.

Fold in preserves, nuts, and vanilla. Pour into greased and floured tube or "bundt" pan. Bake 1  $\frac{1}{2}$  hours or until it tests done.

## EASY CASSEROLES & SIDE DISHES

### CHICKEN AND WILD RICE CASSEROLE

Virginia Linson

4 cups cooked, bite-sized chicken  
2 T lemon juice  
1 pkg. Uncle Ben's wild rice/herbs (original) cooking according to package directions  
1 can cream of celery soup  
1 4-oz. jar sliced pimientos  
½ cup sliced mushrooms  
1 cup mayonnaise  
1 can sliced water chestnuts  
4 green onions, chopped

Pour lemon juice over chicken. Combine all other ingredients and mix well. Season to taste with salt and pepper. Add chicken to other ingredients. Pour into 9 x 13" casserole dish. Sprinkle with paprika. Bake at 350° for 30 minutes or until bubbly. Best to freeze and then reheat.

Serves 8 to 10.

*Thanks to Dorothy McCarty, an African Violet friend, for this recipe.*

### ENGLISH WALNUT BROCCOLI

Joetta King

2 10-oz. pkg. frozen broccoli florets, cooked  
½ cup plus 6 T butter  
4 T flour  
1 ½ T powdered chicken stock base or 4 chicken bouillon cubes, crushed  
2 cups milk  
2/3 cup water  
2/3 8-oz. pkg. herb stuffing mix  
2/3 cup coarsely chopped walnuts

Drain broccoli; turn into greased 1 ½-quart casserole. Melt ½ cup butter; blend in flour and chicken stock base or bouillon. Gradually add milk; cook until thickened, stirring constantly. Pour over broccoli. Heat water and remaining butter; blend with stuffing mix. Add nuts; sprinkle over casserole just before ready to bake. Bake at 350° for 30 minutes.

Yields 8 servings.

*From Favorite Recipes of Home Economics Teachers:  
Vegetables*



## **BARB GUNDERSEN'S CHICKEN AND WILD RICE**

Gail Petersen

### ***Dry ingredients:***

2 cups cooked, cubed chicken  
3 cups cooked wild rice  
8 oz. sliced water chestnuts  
1/3 cup chopped green onions  
1/2 tsp. salt  
1/8 tsp. pepper

### ***Dressing:***

2/3 cup mayonnaise  
1/3 cup milk  
2 T lemon juice  
1/2 tsp. tarragon

Toss dry ingredients; add dressing and mix well. Chill for several hours or overnight. Before serving, add

1/2 pound sliced (halved) green grapes  
1 cup cashews or pecans

## **MOTHER'S AMERICAN CHOP SUEY**

Elaine W. Cary

1 lb. ground beef  
1 large onion, chopped  
1 green pepper, chopped  
Brown ground beef in skillet. Add onion and green pepper. Continue cooking until onions are clear.

### **Add:**

1 can whole tomatoes (1 lb. 12 oz.), crushed  
1 can tomato paste (6 oz.)  
1 can Campbell tomato soup  
1/2 tsp. sweet basil, crushed  
Salt and pepper to taste

Stir together. Cook over low heat one hour.

Cook separately, 2 cups dry macaroni

Add macaroni and heat through. If dry, add a little water.

## **CARBONNADE OF BEEF**

(TRADITIONAL FLEMISH DISH)

From *Country Living*, January, 1989

1 T butter or margarine  
1 T olive or vegetable oil  
3 pounds boneless beef chuck or rump, cut into 1 ½-inch cubes  
1 lb. small white onions, peeled  
½ lb. small mushrooms, halved  
4 cloves, garlic, sliced  
2 T all-purpose flour  
1 12-oz. bottle stout or Park Beer  
1 tsp. salt  
½ tsp. dried thyme leaves  
¼ tsp. ground black pepper  
1/8 tsp. ground allspice  
Fresh thyme (optional)

In 5-quart Dutch oven, heat butter and olive oil. Add beef cubes, one third at a time, and saute' until well browned. Remove cubes to a platter or baking pan as they are browned.

Add onions, mushrooms, and garlic to Dutch oven. Saute' stirring until golden brown. In cup, stir flour into ½ cup stout; set aside. Stir remaining stout, salt, thyme, pepper and allspice into onion mixture.

Return beef and its juices to Dutch oven. Heat to boiling on high heat. Cover; reduce heat to low and simmer, stirring occasionally, 1 ½-2 hours or until beef is tender. Stir reserved flour mixture into stew. Cook, stirring occasionally, until broth is thickened. Garnish with fresh thyme, if desired, and serve immediately.  
Makes 6 servings.