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Grapevine Garden Club Recipe Book 2003

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OUT OF THE GARDEN . . .

AND INTO THE KITCHEN

**ADDITIONAL RECIPES FROM YOUR
GARDENING FRIENDS**

APPETIZERS & BEVERAGES

SOUPS AND SALADS

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

EASY CASSEROLES & SIDE DISHES

HERBS

December, 2003

APPETIZERS & BEVERAGES

CREAM CHEESE SPREAD

Barbara Williams

1 8-oz. container whipped cream cheese
1 tsp. parsley flakes
½ tsp. garlic powder
½ tsp. Onion powder
1 tsp. onion flakes
Mix together and chill

VEGETABLE PIZZA

Judy Smith

Crust:

2 pkgs. Refrigerated crescent rolls, pressed on cookies sheet and baked as directed. I use 1 pkg. and put in 9 x 13 pan, if I want a smaller amount and cut the rest of the recipe in half.)
Cool.

Combine and spread on the crust:

1 8-oz. pkg. cream cheese, softened
1 cup Hellman's mayonnaise
1 pkg. Hidden Valley original or with bacon dressing mix

Top with any or all of the following:

Shredded carrots, diced green pepper, diced onion, diced celery, and small pieces of cauliflower and broccoli and/or sliced ripe olives. Sprinkle with lots of cheddar cheese and bacon bits, if you like. Keep refrigerated and cut in squares to serve.

TEXAS TRASH

Barb Munn

2 cups corn chex
2 cups rice chex
2 cups wheat chex
2 cups Cheerios
2 cups Chinese noodles
2 cups crunchy cheese puffs
1 cup salted peanuts
1 8-10 oz. can mixed nuts
2 cups pecans
1 box pretzel sticks, small thin ones
1 ½ cup butter
6 T Worcestershire sauce
2 T Lawry's seasoning salt
1 T Tabasco
½ tsp. garlic powder

Combine first 10 ingredients. Heat butter and remaining ingredients until melted. Pour over the cereal mixture and stir carefully until well coated. Place on large cookie sheets and bake at 250° for about 1 hour (stirring every 15 min.) until crisp and slightly golden.

ITALIAN CREAM CHEESE SPREAD

Tammy Nicodemus

Mix 2 8-Oz. packages cream cheese (softened)
Add 3 cups shredded parmesan cheese and 1 small bag frozen diced onions, defrosted.
Bake in 13 x 9 pan @ 350° for 15 minutes. Stir, then bake for 15 minutes more.
Can mix and refrigerate day before. Bake right before use.
Serve hot.
Good with Fritos, melba toast and cocktail toast, veggies, and other breads.

SOUPS AND SALADS

HAWAIIAN SALAD

Joan Pierce

1 box lemon Jello (or orange pineapple)
1 cup grated Colby cheese
1 cup crushed pineapple
2/3 cup chopped pecans
1/2 pt. Whipped cream

Add 1 cup hot water to Jello—then add drained pineapple juice (2/3 cup). Let Jello set in refrigerator until slightly thick. Then add remaining ingredients. Be sure you have whipped the whipping cream with a little sugar added to it.

Set until firm in the refrigerator. Serve squares on a lettuce leaf.

NAPPA CABBAGE SALAD

Joan Pierce

2 pkgs. Ramen noodles (with spice pkg.) crushed
1 pkg. Sliced almonds
1 4-oz. jar sesame seeds
1/4 cup water, if too dry
1 head Nappa cabbage chopped
1 bunch green onions—chopped, greens and all

Sauté in olive oil the ramen noodles, almonds and sesame seed, just until slightly browned. Add to cabbage and onions.

Dressing:

1/3 cup rice vinegar
1/2 cup white sugar
1/2 cup canola oil
3 T soy sauce
Bring to boil. Then cool. Add to cabbage—mix well.

CHICKEN SALAD SUPREME

Peggy Jean Reyher

2 1/2 cups diced cold chicken
1 cup celery, chopped fine
1 cup sliced white grapes
1/2 cup shredded browned almonds
2 T minced parsley
1 tsp. salt
1 cup mayonnaise
1/2 cup whipping cream, whipped

Combine and serve in lettuce cups with thin slices of chicken on top, garnished with stuffed olives, sliced thin, or chopped ripe olives.

This same mixture can be made into a mold that is delicious. Use the same eight ingredients, plus:

1 1/2 T gelatin
4 T water
1/2 cup chicken stock

Mix the chicken, celery, grapes, almonds, parsley, and salt. Soak gelatin in the cold water for 5 minutes and dissolve in hot chicken stock. When cold, add mayonnaise and whipped cream. Stir until thick and fold in the chicken mixture. Pack in individual molds or a large ring. Serve garnished with your favorites—artichoke hearts, for instance.

CABBAGE-RAMEN SALAD

Barbara Atkins

1 medium head cabbage
green onion as desired
1 2-oz. pkg. sliced almonds
1 4-oz. pkg. sunflower seeds
2 pkg. Ramen noodles (chicken flavored)
1 small can water chestnuts, sliced

Dressing:

2 seasoning packets from noodles
3/4 cup oil
3 T vinegar
6 T sugar
1/4 cup water
garlic powder as desired

Chop cabbage and onions. Add almonds and sunflower seeds. Break up noodles into cabbage mixture. Mix together the dressing ingredients and mix well with the cabbage mixture.

Hope you like salad, because this recipe makes a bunch!

SAVORY GREEN BEAN SALAD

Beth Patterson

1 ½ lbs. Fresh green beans, cut in half with ends trimmed
¼ cup bouquet garni vinegar
3 T fresh lemon juice
1 tsp. dried mustard
½ tsp. brown sugar
1 T minced red onion
1 T finely chopped fresh savory
¼ tsp. freshly ground white pepper
salt to taste
½ cup best quality olive oil
2 6-oz. jars marinated artichoke hearts, drained
½ medium-size red onion, sliced into thin rings, plus 2 T
minced red onion
2 T chopped fresh parsley
2 T chopped fresh savory
Optional garnishes: cherry tomato halves, crumbled mild feta
cheese, toasted pine nuts or walnuts
Steam green beans with a few springs of savory until crisp-
tender (do not overcook); immediately plunge into ice water.
Drain and pat dry.

Mix vinegar, lemon juice, mustard, sugar;, 1 T minced onion,
1 T chopped savory, salt and pepper; slowly drizzle in the
olive oil. Gently toss the green beans in the vinaigrette,
adding the other ingredients. Sprinkle with freshly grated
white pepper and salt if desired. Serves 6. Note: Green
beans may be cooked several hours in advance and chilled;
vinaigrette may be mixed ahead and chilled also. Dress the
salad just before serving.

CHEDDAR AND CHIVE CORN CHOWDER

Barb Munn

With a lineage more than three thousand years old, chives in
some form have always been part of our culinary heritage.
The herb's name comes from the Latin word meaning "Unity."
The slender, dark green leaves of chives were pictured in the
monuments of ancient Egyptians. In Shakespeare's play, "A
Midsummer's Night Dream," King Oberon's elfin troupe puffed
on tiny pipes made of hollow chive leaves. Like a game of
pick-up-sticks, Rumanian gypsies used the stems to tell
fortunes.

4 slices bacon, chopped
1 ½ c. milk
1 medium onion, chopped
½ c. evaporated milk or half and half
2 cups diced potatoes
2 cups water
1 T butter
1 cups cream-style corn
Salt and pepper to taste
Sharp cheddar cheese, cubed
Chives and chive blossoms as garnish

Saute' bacon and onion and set aside. Boil potatoes in water
about 15 minutes or until tender. Add remaining ingredients
except cheese and chives. Simmer until heated through. Do
not boil. Put cubed cheese in bowls. Ladle hot soup over
cheese, garnish with finely snipped chives and blossoms
before serving.

DESSERTS—BREADS, CAKES, COOKIES, PIES

FRESH STRAWBERRY COBBLER

Serves 8

¼ cup butter or margarine, softened
¾ cup sugar
1 large egg
1 tsp. vanilla extract
1 ¼ cups flour
1 ¼ tsp. baking powder
½ tsp. salt
½ cup milk
3 cups fresh strawberries, cut in half lengthwise
¼ cup flour
¼ cup sugar
¼ cup butter or margarine, chilled

Beat ¼ cup softened butter at medium speed with electric mixer; gradually add ¾ cup sugar, beating well. Add egg and vanilla extract, mixing well.

Combine 1 ¼ cups flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Spoon into a greased 8-inch square baking dish. Arrange berries on top, cut side down.

Combine ¼ cup flour and ¼ cup sugar; cut in ¼ cup butter until crumbly. Sprinkle over strawberries. Bake at 350° for 1 hour or until tests done with wooden pick. Serve warm with ice cream or whipped topping.

MARILYN'S CORN BREAD

Barbara Atkins

1 box Jiffy Corn Muffin mix
1 small can creamed corn
1 small can green chilies chopped
Follow directions for muffin mix on box. Add corn and chilies. Bake in greased 8" square pan for 25 minutes.

ECLAIR DELIGHT

Judy Smith

Oven @ 400°, Serves 12-16

Cream Puff Batter:

Heat 1 cup water and ½ cup margarine to rolling boil in a saucepan. Add 1 cup flour and stir vigorously over low heat until mixture forms a ball (about 1 minutes. Remove from heat.

Beat in thoroughly 4 eggs—one egg at a time—mixture should be very thick.

Grease large cookie sheet and spoon mixture into an oval ring.

Bake for 40 min. or until golden brown. Cook on a wire rack. Cut crosswise and scoop out center to fill.

Filling:

2 small pkgs. Instant French Vanilla Pudding and 2 cups milk. Mix as directed on package. Fold in 1 8-oz. carton Cool Whip and 1 tsp. vanilla. Put in refrigerator a short time to stiffen. Fill éclair shells.

Frosting:

Melt in double boiler 4 oz. of 8 oz. Hershey bar, 3 T margarine, and 3 T milk. Remove from heat and add 1 cup sifted powdered sugar with electric mixer or whisk plus 1 tsp. vanilla. Cool slightly and frost. Frosting will drip over sides. Keep in refrigerator until ready to eat. Slice with sharp knife.

KEY LIME PIE

(Weight Watchers)

Barbara Atkins

1 box 3 oz. sugar-free lime flavor gelatin
1/3 cup boiling water
2 8-oz. key lime fat-free yogurt
1 8-oz frozen fat-free whipped topping
1 prepared 9" reduced-fat graham cracker pie crust

In large bowl, dissolve gelatin in boiling water; with wire whisk, stir in yogurt; fold in topping. Put in prepared crust; refrigerate overnight or at least 2 hours.

GREAT CHEESECAKE

Have all ingredients at room temperature

Serves 12 to 16 - 375°

1 ½ cups Graham Cracker Crumbs
½ cup brown sugar
½ cup butter or margarine, melted
combine and press into bottom of 10" Springform pan (not up the sides)

MIX

3 large packages cream cheese

4 whole eggs

1 cup white sugar

1 T vanilla

1 T lemon juice

(2 T if you like lemon)

Cream together, pour over crust. Bake at 375 for 20 min.

STIR ¼ cup sugar into 1 pint sour cream. After baking cheesecake for 20 min., remove from oven and pour sour cream over the top, leaving a ½-dollar-sized hole in the middle. Turn oven to 400°, and bake 10 minutes more. Chill overnight. It will drop in the middle to create a slight depression. Fill with fruit sauce.

FRUIT SAUCE (or use your own favorite)

Mix 2 T cornstarch with 2 T sugar. Drain juice from 2 cans fruit, such as pitted Bing cherries or blueberries. Mix juice with sugar. Cook over medium heat until syrup turns clear and starts to bubble. Cook 1-2 minutes, but don't let get too thick. Stir in 2-3 T lemon juice or brandy. Fold in fruit.

Put cheesecake on serving plate and pour fruit on top. I like to dribble a bit of the juice down the sides to decorate it. Chill to gel the sauce.

This travels well for parties. Should stand at room temperature for about an hour before serving—makes the flavors really come out.

FLAKY PIE CRUST

Barb Munn

Makes 3 9-inch crusts

3 cups flour, sifted

1 tsp. salt

1 ¼ cup Crisco

5 T water, ice cold

1 T vinegar

1 egg

Mix flour and salt. Cut shortening into flour and salt mixture. Mix egg, water, and vinegar. Stir the two mixtures together until dough begins to form a ball. Separate into 3 balls, wrap with plastic wrap and chill for a few hours, if desired. Roll into crusts. Dough can be made up a day or more ahead of time.

APPLE CRANBERRY PIE

Serves 8

Barb Munn

One 9-inch unbaked pie crust

2 Granny Smith apples, peeled, cored, and sliced

1 T flour

1 T sugar

1 T brown sugar

1/8 tsp. cinnamon

1 ½ cup fresh cranberries, rinsed

½ cup sugar, divided

¾ cup flour

½ cup butter

1 ½ cup mincemeat

Mix together apples, 2 T flour, 2 sugars, and cinnamon until apples are coated. Set aside.

Cook fresh cranberries and ¼ cup sugar in a saucepan over medium high heat. Stir constantly and cook 5 minutes.

Remove from heat and drain.

Combine remaining ¼ cup sugar and ¾ cup flour in a bowl. Cut in butter until mixture is crumbly.

Spoon mincemeat into pie crust and top with apple mixture. Add cranberry mixture over apples. Top with crumb mixture. Bake at 375° for 40-50 minutes until lightly browned and bubbly on the edges.

FRENCH LEMON PIE

Makes 2 pies
Barb Munn

2 unbaked pie crusts
Juice of 3 lemons
6 eggs
2 cups sugar
3 T flour
2 cups Karo syrup
½ cup butter, melted

Mix together all ingredients. Stir or whisk together. Pour into pie crusts. Bake at 350° for 1 hour or until set and lightly brown. Cool.

SAVORY CHEESE BISCUITS

Beth Patterson
(In the English tradition, these resemble cookies rather than American biscuits)

½ pound salted butter (2 sticks), room temperature
1 lb. double Gloucester or sharp Cheddar, grated and room temp.
4 cloves garlic, minced
1 T chopped fresh chives
3 T chopped fresh savory
1 tsp. cayenne or dried crushed red chili pepper (or less)
2 ½ cups white flour
2 cups walnut or pecan pieces (optional)

Blend the butter and cheese together. A food processor or hand mixer works well. Add the garlic, chives, savory, pepper and nuts; mix thoroughly. Slowly add the flour until you have a stiff dough.

Divide the dough into portions, and roll it out one portion at a time to ¼-inch thickness on a lightly floured board. Cut into rounds, or use decorative cookie cutters; with a fork, make a criss-cross pattern on each. Place on baking sheet in a preheated 375° oven for approximately 10-12 minutes until slightly golden. Cool; store in airtight tin in refrigerator for several weeks, or freeze. Makes approximately 5 dozen biscuits.

BABY ROUTH'S ROSEMARY MUFFINS WITH GOAT CHEESE

Beth Patterson

¾ cup milk
¾ cup golden raisins
1 T chopped fresh rosemary leaves
¼ cup (2 oz.) unsalted butter
1 ½ cups all-purpose flour
½ cup sugar
2 tsp. baking powder
¼ tsp. salt

1 large egg
8 T goat cheese

Simmer milk, raisins, and rosemary in a small saucepan for 2 minutes. Remove from heat; add butter and stir until melted. Let cool.

Mix dry ingredients in a large bowl. Beat egg into cooked milk mixture. Add to dry ingredients and mix lightly just until dry ingredients are moistened. Spoon 1/3 of the batter into 12 greased muffin cups. Place 2 tsp. of goat cheese in center of batter in each cup. Cover cheese with remaining batter, divided among each of the muffins. Bake approximately 20 minutes in a preheated 350° oven, or until brown and springy in the center.

Serve muffins hot or cool. If desired, a ¾-inch cube of cream cheese may be substituted for goat cheese. Without cheese, muffins are still delicious!

EASY CASSEROLES & SIDE DISHES

BEEF LOMBARDI

Rene' Herndon

Really good comfort food!

1 lb. Lean ground beef
1 (14 ½-oz.) can chopped tomatoes
1 (10-oz) can diced tomatoes and green chilies
2 tsp. sugar
2 tsp. salt
¼ tsp. pepper
1 (6-oz) can tomato paste
1 bay leaf
1 (6-0z) pkg. medium egg noodles
6 green onions, chopped (about ½ cup)
1 cup sour cream
1 cup (4-oz) shredded sharp Cheddar cheese
1 cup shredded Parmesan cheese
1 cup (4 oz) shredded mozzarella cheese
Garnish: fresh parsley springs

Cook ground beef in a large skillet over medium heat 5 to 6 minutes, stirring until it crumbles and is no longer pink. Drain. Stir in chopped tomatoes and next 4 ingredients; cook 5 minutes. Add tomato paste and bay leaf, and simmer 30 minutes.

Cook egg noodles according to package directions; drain. Stir together cooked egg noodles, chopped green onions, and sour cream until blended.

Place noodle mixture in bottom of a lightly greased 13 x 9 inch baking dish. Top with beef mixture; sprinkle even with cheeses.

Bake, covered with aluminum foil, at 350° for 35 minutes. Uncover casserole, and bake 5 more minutes. Garnish, if desired.

Note: Freeze casserole up to 1 month, if desired. Thaw in refrigerator overnight. Bake as directed.

To lighten: Substitute low-fat or fat-free sour cream and 2% reduced-fat Cheddar cheese. Reduce amount of cheeses on top to ½ cup each.

Makes 6 servings.

EASY CORN CASSEROLE

Barbara Atkins

1 can whole kernel corn
1 can creamed corn
8 oz. sour cream
½ tsp. salt
1/8 tsp. pepper
1 stick butter or margarine
1 egg (slightly beaten)
1 box Jiffy Corn Meal Mix

Drain whole corn. Mix all ingredients together; place in greased 9 x 9 casserole; bake uncovered at 350° for 1 hour. Use toothpick to check for doneness.

CHICKEN DIVAN

Serves 4-6

Oven 350°

1 whole chicken or 2-3 chicken breasts, cooked and boned (approximately 2 cups total)
1 lb. fresh broccoli or 2 pkgs. Frozen broccoli. Steam until tender—drain.
1 can cream of chicken soup
1 cup mayonnaise
1 tsp. curry powder
1 T lemon juice
½ cup each grated cheddar cheese and bread crumbs.

Layer broccoli on bottom of casserole. Top with chicken pieces. Combine next 4 ingredients, then spread over chicken. Top with bread crumbs and cheese. Bake ½ hour until warmed through and lightly browned on top.

ZUCCHINI SQUASH DRESSING

Barbara Munn

Serves 8-10

1 pan sweet cornbread, crumbled
2 lbs. Zucchini squash, sliced
2 cups water
½ cup butter
1 ½ cup green onion, chopped
1 cup celery, chopped
1 can cream of mushroom soup
2 cups milk
½ tsp. salt
¼ tsp. pepper
1 T sage
1 T thyme

Combine squash and water in a saucepan and bring to a boil. Cover and simmer about 8 min. or until tender. Drain and set aside.

Melt butter in a heavy skillet over medium high heat. Add onion and celery. Cook until tender.

Combine crumbled cornbread, squash, onion mixture, soup, milk, salt, pepper, sage and thyme. Spoon into a lightly greased baking dish. Bake at 350° for 40 minutes or until heated through. Serve with a poultry entrée.

TURNAROUND TURKEY AND RICE

Barb Munn

2 T butter
2 stalks celery, chopped
1 small onion, chopped
1 cup cooked turkey, cut in cubes
1 ½ cups water
1 pkg. (1.25oz.) McCormick Turkey Gravy Mix
¼ cup milk
2 T flour

1 tsp. McCormick Season-All Seasoned Salt
In a saucepan, melt butter over medium heat. Add celery and onion and cook for 5 minutes or until tender, stirring occasionally. Add cooked turkey.

Blend water, gravy mix, milk, flour, and season-all; pour over turkey mixture. Stir. Bring to a boil. Reduce heat and simmer 5 minutes. Serve over rice. Side dishes: Hot buttered rolls and steamed broccoli.

LEMON-THYME ROASTED CHICKEN

Suzi Guckel

1 lemon, halved
½ medium onion
1 5-lb. Chicken
¼ cup butter or margarine, softened
3 cloves garlic, minced
2 tsp. chopped fresh thyme
1 tsp. coarse-grain salt
1 tsp. coarsely ground pepper
1 cup chicken broth
½ cup dry white wine
1 T all-purpose flour

Place 1 lemon half and onion half into chicken cavity.

Squeeze remaining lemon half into chicken cavity

Stir together butter, garlic, and thyme. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers and gently pushing between skin and meat (do not totally detach skin). Rub half of butter mixture evenly under skin.

Tie ends of legs together with string; tuck wingtips under.

Spread remaining half of butter mixture over chicken. Sprinkle evenly with salt and pepper. Place chicken breast side up, on a lightly greased rack in a lightly greased shallow roasting pan.

Bake at 450° for 30 minutes.

Reduce heat to 400°, and bake for 55 to 60 minutes or until meat thermometer inserted into thigh registers 180°. Cover loosely with aluminum foil to prevent excessive browning, if necessary. Remove to a serving platter, reserving drippings to pan. Cover with foil and let stand 10 minutes before slicing.

Add broth to reserved drippings in pan, stirring to loosen browned bits from bottom.

Whisk together pan drippings mixture, wine, and flour in a small saucepan. Cook, stirring often, over medium heat for 5 minutes or until thickened. Serve with chicken.

SKILLET CHICKEN & FENNEL

(Weight Watchers recipe)

Suzi Guckel

1 T plus 1 ½ tsp. all-purpose flour
dash pepper
¼ lb. Skinned & boned chicken breast, sliced
1 tsp. olive or vegetable oil, divided
½ oz. pine nuts
1 cup sliced fennel (the root)
1 cup sliced onions
½ cup canned ready-to-serve low-sodium broth
2 T dry white table wine
½ of medium tomato, seeded & sliced
fennel sprigs for garnish

Dredge chicken slices in 1 T flour and pepper

In 9-inch nonstick skillet, heat 1 ½ tsp. oil, add chicken & cook over medium-high heat, turning occasionally, until browned, about 1 minute. Transfer chicken to plate; set aside.

In same skillet cook pine nuts over low heat, stirring constantly, until lightly browned, about 1 minute. Transfer to plate with chicken.

In same skillet, heat remaining oil; add fennel & onions and cook over medium-high heat, stirring occasionally, until onions are translucent, about 2 minutes. Sprinkle the remaining flour and stir quickly to combine; continuing to stir, gradually add broth & white wine and cook until mixtures come to a boil.

Reduce heat to low; return chicken and pine nuts to skillet.

Let simmer until mixture thickens and flavors blend, about 4 minutes. Stir in tomatoes; cook 1 minute longer. Garnish with fennel sprigs.

LEMON-HERB GREEN BEANS

Barb Munn

1 ½ lbs. Fresh green beans
2 T butter
1 tsp. Basil leaves
½ tsp. Oregano leaves
½ tsp. grated lemon peel

Rinse and trim green beans. Add beans to boiling salted water. Cook, uncovered, on medium-high heat 7 minutes. Drain. Return beans to saucepan. Stir in remaining ingredients. Let stand 5 minutes. Makes 8- 10 servings.

DICK'S RED BEANS AND RICE

Sue Brooker

1 lb. Red beans (preferably Camellia brand)
4-6 cups flavored water (1 beef bouillon cube per cup warm water)
¼ cup Paul Prudhomme's Poultry Magic
1 medium onion, chopped
1 lb. Andouille sausage
1 lb. Boudin (optional, but adds to taste and dissolves during cooking)
Pickled pork (found in Louisiana—substitute 3 pork hocks)
2 T oil

In a large pot, add oil and sauté onion approximately 5 minutes. Add Paul's seasoning, pork and sausage (and boudin), and sauté another 5 minutes. Add beans (you may soak these overnight if you wish) and flavored water. Bring to a boil and then lower to simmer.

Cook approximately 6 hours, stirring often, until beans are cooked.

Serve with cornbread and steamed rice. Enjoy, and laissez les bons temps rouler!!

HERB-BAKED CHICKEN WITH RED WINE BALSAMIC SAUCE

Suzi Guckel

2 garlic heads
2 onions, cut into wedges
2 T chopped fresh rosemary
1 ½ tsp. chopped fresh thyme
1 ½ tsp. chopped fresh oregano
1 3-lb. Chicken
1 tsp. salt
1 tsp. pepper
2 sprigs fresh rosemary
1 cup chicken broth
½ cup dry red wine
½ cup Balsamic Vinegar
Fresh herbs to garnish

Separate garlic heads into cloves; peel cloves. Place garlic and onion in a lightly greased 13 x 9 inch pan. Combine rosemary, thyme and oregano; sprinkle 1 T over onion mixture. Set aside remaining 1 T herb mixture.

Sprinkle chicken cavity with ½ tsp. salt and ½ tsp. pepper. Insert rosemary sprigs into cavity; tie ends of legs together with string. Place chicken, breast side up, over onion mixture; sprinkle with remaining 1 T herb mixture, remaining ½ tsp. salt and remaining ½ tsp. pepper. Add chicken broth.

Bake at 450 degrees for 1 hour or until meat thermometer inserted in thigh reaches 180 degrees, basting every 15 minutes. Remove chicken, garlic, and onion to a serving dish; pour drippings into a saucepan.

Stir wine and vinegar into drippings. Bring to a boil over medium-high, and boil, stirring occasionally, 10 minutes or until mixture is reduced by half. Pour over chicken, and serve immediately. Garnish, if desired.

HERBS

(from Beth Patterson)

BASIL PESTO

Process 4 cups loosely packed basil leaves, 6 garlic cloves, ¼ tsp. salt, and 1 cup each of shredded Parmesan cheese, toasted pine nuts, and olive oil in a food processor until smooth, stopping to scrape down sides. Spoon mixture into ice-cube trays, and freeze. Store cubes in freezer bags up to 6 months. Makes 2 cups or 16 cubes.

Pesto is great to have on hand for last minute hors d'oeuvres. It can stand alone as a dip and also works as a spread for pizzas and sandwiches.

BASIL-GARLIC BUTTER

Process 1 cup softened butter and 2 garlic cloves in a food processor until smooth. Add ½ cup firmly packed basil leaves, and pulse 3 to 4 times or until basil is finely chopped. Store in the refrigerator up to 1 week, or freeze in airtight containers up to 4 months. Makes 1 cup. If desired, shape butter into a log; wrap in wax paper, and chill. When firm, slice into smaller rounds, and freeze.

Serve with hot crusty French bread or baked potatoes. Toss with hot, cooked pasta and Parmesan cheese or steamed vegetables. Try it on a grilled cheese with mozzarella, sliced tomatoes, and crumbled bacon.

LEMON-BASIL MAYONNAISE

Process 2 cups mayonnaise and 1 garlic clove in the food processor until smooth. Add ½ cup firmly packed basil leaves and 1 T grated lemon rind; pulse 3 to 4 times or until basil is finely chopped. Store in refrigerator up to 1 week. Makes 2 cups.

Even though this won't freeze, it's unbelievably delicious with a bowl of grape tomatoes or on a turkey sandwich. Use it in place of plain mayonnaise in deviled eggs or main dish salads; it's also great with chicken, shrimp, or tuna. Try this flavorful mayonnaise instead of tartar sauce the next time you serve your favorite fish.