

# INDEX

## Grapevine Garden Club Recipe Book 2004

### Appetizers and Beverages

Lorie's Onion Dip  
Parmesan Asparagus Spears  
Spinach Balls  
Spicy Bean Salsa  
Tex-Mex Dip  
Party Mix  
Cucumber and Artichoke Salsa  
Blackberry Fizz  
Joetta's Mint Tea

### Soups and Salads

Special Session Senate Bean Soup  
Garlic Vinaigrette  
Antipasto Pasta Salad  
Black-eyed Pea Salad  
Broccoli Salad  
Indian Curry Couscous Salad  
Corn Bread Salad  
Chicken Salad  
Fruit Surprise  
Layered Jell-o  
Grandma Clara's Christmas Salad  
Mexican Five-Bean Salad  
South of the Border Salad  
Fresh Mozzarella-Tomato Basil Salad  
Michelle's Salad  
Summer Macaroni Salad  
Mozzarella & Tomato Salad  
Orange-Almond Salad  
Strawberry-Spinach Salad  
Salad Sandwich  
Wild Rice Salad  
Zesty Salad

### Desserts-Breads, Cakes, Cookies, Pies

Sausage Bread  
New England Biscuits w/Cranberries & Rosemary  
The Best Easy Brownies  
Angels in the Cloud  
Orange Rosemary Bars  
Neiman-Marcus Cookies  
Overnight Coffee Cake  
Italian Cream Cake  
Cranberry Lemon Cookies  
Death by Chocolate  
Oatmeal Cranberry Cookies w/Chocolate Chips  
Very Strawberry Bundt Cake  
Harriet Hilliard's Cheesecake  
Black Russian Bundt Cake  
Polynesian Sunshine Pie  
Carrot Cake  
Elliot's Chocolate Upside-Down Pudding Cake  
Raspberry Salad Dessert  
Lemon Verbena Peach Cobbler

### Easy Casseroles, Meats & Side Dishes

Grilled Salmon  
Grilled Flank Steak  
Bayou Bend Brunch Casserole  
Spaghetti Squash w/Cinnamon and Cranberries  
Hash Brown Bake  
Ancho Ketchup  
Pot Roast w/Yams and Ketchup

**OUT OF THE GARDEN . . .**

**AND INTO THE KITCHEN**

**MORE GREAT RECIPES FROM YOUR  
GARDENING FRIENDS**

**December, 2004**

**APPETIZERS & BEVERAGES**

**SOUPS AND SALADS**

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

**EASY CASSEROLES, MEATS & SIDE  
DISHERS**

## APPETIZERS & BEVERAGES

### LORIE'S ONION DIP

Tammy Nicodimus

*\*When I brought this to a fall meeting, the recipe was much requested!*

3 blocks/boxes cream cheese  
3 cups shredded parmesan cheese  
1 cup mayonnaise  
1 small bag frozen diced onions

Let cream cheese soften at room temperature.  
Defrost onions in microwave. Drain & set aside.  
Mix cream cheese & mayo until creamy.  
Add parmesan cheese & onions, and mix well.  
Spread in (approx. 9x12) casserole dish (a spray of Crisco helps with cleanup!).  
Bake at 350 degrees for 15 minutes, remove to stir, then return for 15 minutes more.  
Serve warm with Fritos, melba toast, raw veggies, or whatever you like.

### PARMESAN ASPARAGUS SPEARS

Shari Stanfield

1 T balsamic vinegar  
1 tsp. olive oil  
1 tsp. Dijon mustard  
2 1/2 lb. fresh asparagus spears (slice off lower stems)  
2 T grated or shaved parmesan cheese

Stir together vinegar, oil, and mustard in a large bowl.  
Set aside while cooking asparagus (in microwave)  
Whether you use the microwave or boiling water, **DON'T OVERCOOK**  
Toss gently until spears are evenly coated  
Place on serving plate and sprinkle evenly with cheese.  
*I like them hot or cold. Sometimes I don't use the cheese. It's better the second day cold and LOW CALORIE.*

### SPINACH BALLS

Jimmie Nell Cook

2 boxes chopped frozen spinach, thawed  
2 cups herb dressing stuffing  
1 stick melted butter  
1/2 cup parmesan cheese, finely grated  
1 onion chopped fine  
1 T garlic salt  
1 tsp. thyme  
1 tsp. black pepper  
6 eggs beaten until foamy

Drain spinach completely. Combine well-drained spinach and other ingredients in order given. Let stand and shape into 1-inch balls. Bake 15-20 min. at 375 on well-greased pan.

### SPICY BEAN SALSA

Serve with tortilla chips. Very addicting. Makes 4 cups

1 (15-oz.) can blackeye peas  
1 (15 oz.) can black beans, rinsed & drained  
1 (15-oz.) can white kernel corn, drained  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 (4-oz) can diced jalapeno peppers  
1 (14.5-oz.) can diced tomatoes, drained  
1 cup Italian-style salad dressing  
1/2 tsp. garlic salt

In a medium bowl, combine blackeye peas, black beans, corn, onion, green bell pepper, jalapeno peppers and tomatoes. Season with Italian-style salad dressing and garlic salt. Mix well. Cover and refrigerate overnight to blend flavors.

## TEX-MEX DIP

(Garden Tour - October 2004)

Joetta King

3 medium-sized ripe avocados  
2 T fresh lemon juice  
½ tsp. salt  
¼ tsp. pepper  
1 cup light sour cream  
½ cup Miracle Whip  
1 pkg. mild taco seasoning mix  
2 cans plain bean dip (Frito) (10 oz each)  
1 bunch green onions with tops (chopped) OPTIONAL: - not used Oct. '04  
3 medium-sized tomatoes chopped (about 2 cups)  
(May wish to remove seeds. Drain juice from chopped tomatoes)  
1 large can pitted ripe olives - drained and coarsely chopped  
Shred 8oz Kraft sharp cheddar cheese 2% milk  
Large tortilla chips

1. Peel, pit and mash avocados with lemon juice, salt & pepper.
2. Combine sour cream, miracle whip and taco seasoning
3. To assemble:
  - Spread bean dip on a large serving platter (14" round is a good size)
  - Top with seasoned avocado mixture
  - Spread layer of sour cream/miracle/taco mixture over avocado layer
  - Sprinkle with chopped onions (OPTIONAL) and chopped olives
  - Cover with shredded cheese
  - Add chopped tomatoes just before serving
  - Serve chilled

*Time flies, but remember—you are the navigator.*

## PARTY MIX

Val Reed

½ cup butter, melted  
2 tsp. Worcestershire sauce  
1 tsp. hot sauce  
1 ½ tsp. garlic salt  
6 cups corn and rice cereal  
2 cups toasted oat cereal  
1 cup mixed nuts  
1 cup pretzel sticks

Stir together first 4 ingredients in a roasting pan. Add cereals, nuts, and pretzels, stirring to coat. Bake mixture at 200 for 1 hour, stirring every 15 minutes. Cool. Yield: 10 cups

## CUCUMBER AND ARTICHOKE SALSA

Suzie Agnew

2 med cucumbers, peeled  
1/2 teaspoon salt  
2 teaspoons shallots, minced  
2-3 serrano peppers, chopped  
1/2 cup red onion, finely chopped  
1 1/2 teaspoon whole mustard seeds  
2 tablespoons white wine vinegar  
1/2 teaspoons sugar  
12 ounce jar marinated artichoke hearts, drained and chopped  
3 tablespoons fresh dill, chopped  
1 tablespoon fresh mint or salad burnett (I used salad burnett)  
2 teaspoons olive oil (optional)

Cut the cucumbers in half lengthwise and scoop out the seeds with a spoon. Chop cucumber halves into 1/4 inch cubes; sprinkle with salt. Place cubes in a colander and allow to drain for 10 minutes to remove any bitterness and excess moisture. Mix the shallots, serranos, red onions and artichoke hearts together in a bowl and add the cucumbers. Add mustard seeds, sugar, vinegar and oil. Toss with the fresh herbs and allow to chill for at least an hour before serving. Serve with tortilla chips or baked pita chips.

## **BLACKBERRY FIZZ**

Barb Munn

3 quarts fresh or frozen blackberries  
4 cups water  
3 cups sugar  
1 T whole cloves  
1 T whole allspice  
2 cinnamon sticks, broken  
2 bottles (2 liters) Sprite

Crush blackberries in large kettle. Add water and bring to a boil. Reduce heat to medium and cook for 10 minutes. Strain through a jelly bag (or colander) reserving juice and discarding pulp. Add water to juice, if necessary, to equal 2 quarts. Pour into large kettle. Slowly stir in sugar until dissolved. Place spices in a cheesecloth bag; add to juice. Simmer, uncovered, for 30 minutes. Bring to a boil; remove spice bag and discard. Let cool. To serve, mix two parts Sprite to one part concentrate.

Yield: 4 pints concentrate. See, wasn't that easy??

(PS: Several members requested this recipe after a meeting at my home. I forgot to tell them that they had to plant blackberry bushes three years in advance!)

## **JOETTA'S MINT TEA**

(Garden Tour - October, 2004)

Joetta King

2 Family-size Luzianne tea bags  
2 quarts water  
A few mint sprigs

Bring fresh, cold water to boil; drop in tea bags and fresh mint sprigs; steep 5 minutes; remove tea bags and mint sprigs. To sweeten, add 1 1/3 cups sugar (add to hot tea mixture). Stir until sugar is dissolved and let cool.

### Add:

2 cups fresh lemon juice  
3/4 cup Tropicana orange juice, some pulp  
2 cups ginger ale  
Juices tend to settle to bottom so stir before pouring.  
Makes about 3 quarts. (4x recipe makes 3 gallons of tea.)

## **SOUPS AND SALADS**

### **SPECIAL SESSION SENATE BEAN SOUP**

*(Known to generate a lot of gas)*

Barbara Atkins

8 oz. turkey smoked sausage, cut into 1/2-inch slices  
1 cup chopped onion  
1 cup minced celery  
2 tsp. minced garlic  
1 T vegetable oil  
1 1/2 quarts reduced-fat chicken broth (about 4 cans)  
(Omit the potatoes and be safe on low-carb diet)  
2 cups cubed sweet potatoes, peeled  
2 cups peeled, cubed baking potato  
1 can (15 oz) navy beans  
1 can (15 oz) black beans  
1 can stewed tomatoes (optional)  
3/4 tsp. dried thyme leaves  
1 bay leaf  
salt/pepper to taste

Saute' onion, garlic, celery and turkey sausage in oil 5 to 8 min. Add remaining ingredients and simmer at least one hour or until potatoes are tender.

### **GARLIC VINAIGRETTE**

Suzie Agnew

1/2 cup cider vinegar  
1/4 cup good grainy Dijon mustard  
4-6 cloves garlic, peeled  
1/2 teaspoon salt  
5-6 solid grinds of black pepper  
3-4 good-sized leaves fresh basil  
1 cup extra virgin cold-pressed olive oil

Combine the vinegar, mustard, garlic, salt and pepper in food processor. Start machine and, with motor still running, gradually drizzle in the oil.

## **ANTIPASTO PASTA SALAD**

Joetta King

3 cups (8 oz.) pasta sea shells, uncooked  
1 ½ cups cherry tomatoes, halved  
1 ¼ cups (1/2 lb.) cubed provolone cheese  
1 ¼ cups (1/2 lb.) cubed ham or salami  
¾ cup (6 oz.) pitted ripe olives, drained  
¾ cup green (and/or red/yellow) pepper strips  
¼ cup (2 oz. jar) sliced pimiento, drained  
1 cup (8 oz. bottle) Italian salad dressing  
May wish to add a few chopped green onions

Cook pasta according to package directions; drain.  
Rinse with cold water to cool quickly; drain well.  
In large bowl, toss cooled pasta with remaining ingredients until well blended.  
Cover, refrigerate to blend flavors, stirring occasionally.  
Makes 6 to 8 servings.

## **BLACK-EYED PEA SALAD**

Margaret Wood

2 cans black-eyed peas (with jalapenos), drained  
1/2 yellow bell pepper, chopped  
1/2 red bell pepper, chopped  
2 avocados, peeled, chunked, and stirred in lemon juice  
1 red medium onion, chopped  
1 medium tomato, chopped  
1/2 cup green onion stems, chopped

Fold all ingredients together in a large bowl and pour 1 small bottle of Catalina French Dressing (red) over all.  
Enjoy!

## **BROCCOLI SALAD**

Barbara Atkins

3 cups broccoli, cut in bite-sized pieces  
1 red onion, chopped (3/4 cup)  
6-8 slices bacon, fried and chopped  
½ cup raisins  
½ cup chopped pecans  
1 cup mayonnaise  
2 T red cider vinegar  
¼ cup sugar

Combine broccoli, onion, bacon, raisins and pecans. Set aside. Combine mayo, vinegar and sugar. Mix well and pour over salad. Mix well. Serve chilled.  
Additional ingredients (optional)  
1 cup grated cheddar cheese  
Roasted sunflower seeds or pecans or ½ cup slivered almonds toasted.  
Can substitute Splenda for sugar

## **INDIAN CURRY COUSCOUS SALAD**

Joyce Quam

1 cup water  
2/3 cup couscous  
¼ cup extra virgin olive oil  
3 T fresh lemon juice  
1 1/3 c. frozen veggies, thawed  
2 ½ T mild curry powder  
1 clove garlic, crushed  
1 can (15 oz.) black beans, drained, rinsed

Boil water, remove from heat, add couscous, cover; cool 10 min. at room temperature. Combine oil, lemon juice, curry, garlic (salt to taste) in small bowl. Let stand 10 minutes. Combine veggies, beans, and couscous. Pour dressing over. Toss to coat. Refrigerate 1 hour to blend flavors.

## CORN BREAD SALAD

Edie Williams

1 pkg. (8-1/2 oz) corn bread/muffin mix  
1 can (4oz) chopped green  
    chilies, undrained  
1/8 tsp. ground cumin  
1/8 tsp. dried oregano  
pinch rubbed sage  
1 cup (8 oz) sour cream  
1 envelope Ranch salad dressing mix  
2 cans (15 oz each) pinto beans, rinsed and drained  
2 cans (15-1/4 oz each) whole kernel corn, drained  
3 medium tomatoes, chopped  
1 cup chopped green pepper  
1 cup mayonnaise  
1 cup chopped green onions  
10 bacon strips, cooked and crumbled  
2 cups (8 oz) shredded cheddar cheese

Prepare corn bread batter according to package directions. Stir in chilies, cumin, oregano and sage. Spread in a greased 8-in. square pan. Bake at 400 degrees for 20 to 25 minutes or until a toothpick inserted near the center comes out clean. Cool. In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half the corn bread into a 13-in. x 9-in. x 2-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours. Yield: 12 servings.

## CHICKEN SALAD

2 12.5 oz. cans chicken, drained  
2 cups apples diced  
2 T lemon juice  
1 1/2 cups chopped celery  
1 1/2 cup white raisins  
1 cup mayonnaise  
1 cup chopped nuts

Toss apples with lemon juice. Combine all ingredients. Chill.

## FRUIT SURPRISE

Carol Milner

1 can peach pie filling (can use apricot)  
1 can pineapple chunks  
1 can mandarin oranges  
2 bananas  
1 pint strawberries

Soak sliced bananas in pineapple juice for 30 minutes; drain. Add strawberries, pie filling. I also add sliced kiwi for color.

**Bananas for Roses:** *Banana skins are a rich source of magnesium, sulphur, calcium, phosphates, silica and sodium—trace elements which plants need in order to grow healthier and which are often missing from soils. Laid just below the surface of the soil around rose bushes, they will ensure a magnificent display of blooms.*

## LAYERED JELLO

Peggy Harris

3 oz. packages Jello of the following flavors:  
Black Cherry, Strawberry, Raspberry, Cherry, Orange, Lemon, Lime  
16 oz. sour cream plus 1/3 cup—total  
1 cup boiling water per 1 box of Jello.

Dissolve each color and divide into two bowls—2/3 cup each. To First Bowl: Add 1/3 cup sour cream and mix well. (Cloudy) To Second Bowl: Add 3 T cold water. (Clear) Use a large “truffle” bowl with straight sides; or 9 x 13” glass dish.

**Hint:** Keep the dish in the refrigerator as you add and chill each layer of color. Carrying the Jello might cause a splash onto the sides of the bowl. Also, try to avoid causing bubbles while dissolving Jello—stir gently.

Place one layer at a time into the dish. Start with a cloudy layer of one color; allow it to set; then add the clear layer of that color, and so on. Let each layer set up before adding a new layer.

Decorate the top with gel icing.  
Use other color combinations for fun!

## GRANDMA CLARA'S CHRISTMAS SALAD

United Methodist Women 2004 Cookbook

Heat until melted:

1 pkg. orange Jello  
2 cups water  
14 big marshmallows  
1 package (3 oz.) mashed cream cheese  
Refrigerate until soft set. Then add:  
¼ cup mayonnaise  
½ cup whipped cream or whipped Milnot  
1 can crushed pineapple  
Chill.

## MEXICAN FIVE-BEAN SALAD

Barbara Atkins

From *Taste of Kansas City*—Serves 6 to 8

1 cup or can of the following—drained  
Pinto beans, black beans, garbanzos, green beans, wax beans  
1 small jar pimientos, minced  
½ cup roasted green chilies, chopped  
½ cup minced celery  
1 bell pepper, diced fine  
¼ cup minced parsley  
¼ cup minced cilantro

### **Dressing:**

6 T salad oil  
3 T vinegar  
½ tsp. salt  
¼ tsp. dry oregano  
2 garlic cloves, crushed  
3 T mayonnaise  
1 tomato, chopped  
Dash sugar  
Pepper to taste

Rinse all beans. Mix all salad ingredients together. Blend all the dressing ingredients, except the tomato—Use a blender, food processor or shake and stir. Add the tomato last. Dress the salad. Chill. Let sit several hours for the flavors to blend.

## SOUTH OF THE BORDER SALAD

Joan Pierce

2 cans corn, drained  
2 cans (15 oz. each) black beans, rinsed and drained  
1 can (10 oz.) Rotel tomatoes  
¾ cup thinly sliced green onions  
1/3 cup olive or salad oil  
1/3 cup lime juice  
¼ cup fresh cilantro, chopped  
1 tsp. salt  
1 tsp. ground cumin

Combine and refrigerate.  
Makes 8 to 10 servings.

## FRESH MOZZARELLA-TOMATO-BASIL SALAD

Judy McNeill

\*From the *Ultimate Southern Living Cookbook*, Oxmoor House

1/2 lb fresh mozzarella cheese  
2 large red tomatoes, sliced  
1 large yellow tomato, sliced  
1/2 teaspoon salt  
3 tablespoons extra-virgin olive oil  
Freshly ground pepper (multi-colored adds color to the presentation)  
Chiffonade of fresh sweet basil from your herb garden (about 1/2 cup)

Remove cheese from brine, and cut into 12 slices; sprinkle tomato slices evenly with salt. Alternate tomato and cheese slices on a platter; drizzle with olive oil. Cover and chill 4 hours. Just before serving, sprinkle with freshly ground pepper and basil. Yield: 6 servings.

## **MICHELLE'S SALAD**

Doris Hill  
Apple Tree Inn, Taos, NM

1 cup walnuts  
3 T butter  
¼ cup sugar  
8 cups mixed greens and spinach  
6 oz dried cranberries  
6 to 8 oz. crumbled feta cheese  
¼ tsp. coarse black pepper

### ***Dressing:***

2 tsp. sugar  
4 cloves garlic, pressed  
1 tsp. dried oregano  
¼ cup red onion, cut up  
¼ tsp. salt  
¼ tsp. black pepper  
¼ cup red wine vinegar  
1 cup fresh parsley, cut up  
½ cup virgin olive oil

Saute' walnuts in butter. Mix sugar and pepper in bowl. Add nuts. Mix dressing in blender. Mix all ingredients in bowl and toss well with chilled dressing.

## **SUMMER MACARONI SALAD**

Rene' Herndon

Elbow, shell or ring macaroni (7 or 8 oz. pkg.) cooked  
1 cup cubed cheddar cheese  
1 cup sliced gherkins  
½ cup minced onion  
½ cup mayonnaise  
1 pkg. (10 or 12 oz) frozen peas, cooked and drained

Drain macaroni and rinse with cold water. Add remaining ingredients. Season with salt and pepper. Chill.

## **MOZZARELLA & TOMATO SALAD**

Linda Whistler

3-4 large tomatoes, sliced  
1 16-oz. mozzarella cheese, sliced  
Italian dressing  
Lettuce

Line large plate with lettuce; place sliced cheese and tomatoes in a circle on plate; add Italian dressing just before serving.

## **ORANGE-ALMOND SALAD**

Barb Munn

6 cups torn greens (spinach, lettuce, butter lettuce, etc.)  
1 cup sliced fresh mushrooms  
1 can Mandarin orange slices  
1 cup thinly sliced celery  
1/3 cup toasted, slivered almonds

### ***Dressing:***

¼ cup salad oil  
2 T sugar (I use Sweet 'n Low)  
2 T malt vinegar  
¼ tsp. salt  
1/8 tsp. almond extract

*When you find your passion, don't test the waters . . . Dive right in!*

## **STRAWBERRY-SPINACH SALAD**

*Southern Food Guide*

½ tsp. toasted sesame seeds  
6 cups fresh spinach leaves, torn  
2 cups fresh strawberries, hulled, halved

### ***Dressing:***

¼ cup salad oil  
2 T red wine vinegar  
1 ½ T sugar  
½ tsp. dried dill weed  
1/8 tsp. onion powder  
1/8 tsp. garlic powder  
1/8 tsp. dry mustard

Sprinkle sesame seeds over spinach in large salad bowl. Add berries. Combine remaining ingredients and shake in screw-top jar; chill. Pour dressing over mixture in bowl and toss to distribute well. Dressing may be prepared several hours before serving.

## **SALAD SANDWICH**

Barbara Williams

12 rings of green pepper  
12 slices American cheese  
24 slices of crustless bread

Favorite salad dressing on bread (I used Miracle Whip).  
Cut each sandwich into 4 squares—48 finger sandwiches.  
Use any of your favorite veggie combinations with or without cheese.

## **WILD RICE SALAD**

Joan Kowalski

2/3 cups wild rice  
3 cups water  
Add rice to water and bring to a boil. Simmer covered for 30-45 minutes. Drain.  
4 chicken breasts baked, then cubed  
1 cup celery OR ½ cup celery and ½ cup water chestnuts  
1 ½ cups green or red seedless grapes, halved.  
Mix 1 cup mayonnaise  
1 ½ tsp. seasoned salt

Mix everything together. Top with cashews.

## **ZESTY SALAD**

Lou Milner

8 cups mixed greens  
1 medium onion, sliced in rings  
¼ lb. crisp bacon bits  
½ cup toasted chopped pecans  
½ cup celery, diced  
1 large can mandarin oranges, drained  
¾ cup orange flavored cran-raisins  
8 oz. diced cooked chicken breast  
8 boiled eggs, quartered  
Mix all together, except eggs. Decorate with the quartered eggs.

### ***Dressing:***

Raspberry pecan, fat free

## DESSERTS—BREADS, CAKES, COOKIES, PIES

### SAUSAGE BREAD

Marlena Dupre

1 lb. pork sausage  
½ cup chopped onion  
¼ cup grated parmesan cheese  
½ cup grated Swiss cheese  
1 egg beaten  
¼ tsp. Tabasco sauce  
1 tsp. salt  
2 T chopped parsley  
2 cups biscuit mix  
2/3 cup milk  
¼ cup mayonnaise

Preheat oven to 350 degrees. Cook sausage and onions until brown. Drain and set aside to cool. (I don't drain it too much so the bread will be moist.) In a mixing bowl, combine cheeses, egg, Tabasco, salt, and parsley and stir well. Add biscuit mix, milk, and mayonnaise and stir until just blended. Add the sausage and onions and blend well. Pour into a greased 9 x 5 loaf pan and bake 50-60 minutes or until brown on the top. I always use Jimmy Dean sausage; for spicy bread, use the hot sausage. I use Pioneer biscuit mix.

*This bread freezes well. Serve warm. Great with eggs in the morning!*

**Wintertime gardening hint:** Always leave a few logs, fallen leaves, pieces of tree limbs, small tree stumps, overturned pots, etc. and other places for bugs to hide in your garden. Butterfly larvae overwinter in leaf litter, and lightning bugs are trying to live in the suburbs again and their larvae like to hide in moist, dark places. Also in winter, ladybugs are hibernating under pots, vines and ground covers.

### NEW ENGLAND BISCUITS WITH CRANBERRIES AND ROSEMARY

Suzie Agnew

2 cups flour  
2 ½ teaspoons baking powder  
2 teaspoons sugar  
1 teaspoon salt  
5 tablespoons cold unsalted butter, cut into small pieces  
½ cup dried cranberries  
2 tablespoons minced fresh rosemary, finely chopped  
1 cup buttermilk  
1 egg, lightly beaten

Preheat oven to 400 degrees. Spray a baking sheet with cooking spray or line with parchment paper. In a food processor, combine the flour, baking powder, sugar and salt. Pulse to combine. Add the butter and process until the mixture resembles coarse cornmeal. Place the mixture in a large bowl. Stir in the cranberries, rosemary and buttermilk. Mix well. The dough will be sticky. Transfer to a floured work surface. Dust your hands with flour and knead the dough 10 times or until smooth. Pat into a round about ½ inch thick. Using a 2-inch round biscuit cutter or drinking glass, cut out biscuits and place on the prepared pan. Gather the scraps and repeat until all the dough is used. Brush the biscuit tops with the beaten egg. Bake until golden brown, about 15 minutes. Transfer to a wire rack and let cool slightly.

*Life is rarely a smooth, straight road, but the bumps, twists, and turns make the journey more interesting.*

## THE BEST EASY BROWNIES

Tammy Nicodemus

*\*These really are rich...even to my taste, but they are also dense, moist, and addictive! My husband and his mom, both dyed-in-the-wool "from scratch" cooks, say they are better than homemade. I wouldn't know how they keep, since they never make it past the "serve warm" stage at our house. Enjoy!*

Prepare 1 box Ghirardelli brownie mix according to directions EXCEPT: Cut oil to 2 Tablespoons & add 1 - 8 oz. container sour cream. Pour into a slightly larger casserole dish than suggested and watch closely for doneness. Frost with canned coconut pecan or fudge frosting. Serve warm.

## ANGELS IN THE CLOUD

Shari Stanfield

2 lb. white chocolate  
2 cups Rice Krispies  
1 cup creamy peanut butter  
2 cups miniature marshmallows (or more)  
2 cups salted (no husk) peanuts

Melt white chocolate in microwave; add peanut butter: stir. Then add all other ingredients and stir while adding. Drop individual serving amounts on wax paper and allow to cool. Easy and good!

## ORANGE ROSEMARY BARS

Donna Christ

Servings 24

Mix flour, sugar, salt, soda, and butter until crumbly. Mix in nuts, coconut, and rosemary. Press half of the mixture into a 9 x 13" buttered pan. Spread marmalade over this layer. Cover marmalade with rest of mixture and press down. Bake 30 minutes at 350. Cool and cut into bars.

2 cups flour  
1 cup sugar  
½ tsp. salt  
¾ cup butter  
½ tsp. baking soda  
1 cup walnuts, chopped, optional  
1 cup canned coconut flakes  
2 T fresh rosemary, chopped  
1 12-14 oz. jar orange marmalade

## NEIMAN-MARCUS COOKIES

(Recipe may be halved)

2 cups butter  
24 oz. package chocolate chips  
4 cups flour  
2 cups brown sugar  
2 tsp. soda  
1 tsp. salt  
2 cups sugar  
1 8-oz. Hershey Bar (grated)  
5 cups blended oatmeal  
4 eggs  
2 tsp. baking powder  
2 tsp. vanilla  
3 cups chopped nuts (your choice)

Measure oatmeal, and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, soda. Add chocolate chips, Hershey Bar, and nuts. Roll into balls, and place two inches apart on a greased cookie sheet. Bake for 10 min. at 375 degrees. Makes 112 cookies.

## OVERNIGHT COFFEE CAKE

Marlena Dupre

1 (24-count) frozen dinner rolls  
1/2 cup sugar  
1 1/2 tsp. cinnamon  
1/2 cup chopped nuts  
1/2 cup packed brown sugar  
1 (4-oz.) package butterscotch pudding & pie filling  
(NOT INSTANT)  
3/4 cup (1 1/2 sticks) margarine

Place the 24 frozen dinner rolls in layers in a lightly-greased bundt pan. Mix sugar and cinnamon in a small bowl and sprinkle over the rolls. Add layers of the nuts, brown sugar, and dry pudding mix. Slice margarine and arrange the slices on the top. Cover and let the rolls rise in a warm place overnight. Bake, uncovered, at 350 degrees for 35-40 minutes or until golden brown. Invert the pan onto a serving plate and remove pan carefully, allowing the syrup to cover the coffee cake.

**NOTE:** Do not use more than 24 rolls, as they will overflow the pan. I use Rhodes Brand Frozen Dinner Rolls.

## ITALIAN CREAM CAKE

Marilyn Bayer

1 cup butter  
2 cups sugar  
5 eggs  
2 tsp. vanilla  
1 cup buttermilk  
2 cups flour  
1 tsp. baking soda  
2/4 cup coconut  
3/4 cup pecans  
Preheat over to 350 degrees. Grease 3 8-inch round pans. Cream butter and sugar; add egg yolks and vanilla. Combine flour and soda. Add alternately with buttermilk to sugar mixture. Fold in coconut and 1/2 cup pecans. Beat egg whites until stiff. Fold gently into batter. Divide among pans and bake 45 minutes. Ice cake and garnish with remaining pecans.

### **icing:**

1/3 cup butter  
16 oz. cream cheese  
2 1/2 cups powdered sugar

## CRANBERRY LEMON COOKIES

Suzie Agnew

1/2 C butter  
1/2 C sugar  
1/3 C brown sugar  
1/2 tsp. lemon zest  
1 egg  
2 tsp. vanilla  
1 C flour  
1 tsp. baking powder  
1/2 tsp. cinnamon  
1-1/2 C chopped pecans (I use walnuts)  
1-1/2 C chopped fresh cranberries

Cream butter, sugars, and lemon zest. Beat in egg and vanilla. Combine flour, baking powder and cinnamon. Gradually beat into butter mixture. Stir in nuts and cranberries. Drop by teaspoonfuls 2 inches apart on greased baking sheets. Bake at 350° for 10 to 12 minutes, or until golden. Let cool slightly before removing to cooling racks. Frost when cool.

**ICING:** Whisk together 1 C confectioner's (powdered) sugar, 2 Tbsp milk, and 1/4 tsp. lemon zest.

## DEATH BY CHOCOLATE

Susan Cullen

1 pkg. dark chocolate cake mix  
1 cup Kahlua or 1 cup Bailey's Irish Cream (alcohol may be omitted)  
8 Heath bars, cut into chips  
1 16 oz. tub Cool Whip or whipped cream  
2 pkg. large chocolate instant pudding

Bake cake as directed in 13 x 9" pan. Cool. Poke holes in cake and pour Kahlua/Irish cream over. Cover and let stand 4 hours or overnight. Make pudding according to directions. Cut up candy into small pieces. Break up half of the cake into small chunks. In a large glass serving bowl, layer pieces of cake, a layer of pudding, a layer of half the Heath bar chips and a layer of Cool Whip. Repeat. Top layer should be Cool Whip. Chill at least 4 hours. Shave baking chocolate on top for decoration.

## OATMEAL CRANBERRY COOKIES WITH CHOCOLATE CHIPS

Suzie Agnew

1/2 cup unsalted butter, at room temp  
1 cup firmly packed brown sugar  
1 egg  
1/2 teaspoon vanilla  
1/4 teaspoon salt  
1 cup flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 cup quick-cooking rolled oats  
1/2 cup dried cranberries  
1/2 cup chocolate chips

Preheat oven to 350 degrees. In a large bowl, beat the butter and sugar together until light and fluffy. Add the egg and vanilla and beat to combine. In a medium bowl, combine the salt, flour, baking powder, baking soda and oats. Stir well to blend. Add the dry ingredients to the wet ingredients and stir to blend. Stir in the cranberries and chocolate chips. Drop by rounded tablespoonfuls onto an ungreased baking sheet. Bake 12-15 minutes or until golden. Let cool for one minute before transferring to wire rack.

## VERY STRAWBERRY BUNDT CAKE

Sherry Schultz

Cooking time 35-40 min. Serves 18  
Go to Williams Sonoma—Purchase the cake mix! Prepare!  
Enjoy!

## HARRIET HILLIARD'S CHEESECAKE

Tammy Nicodimus

Via my grandmother, Margaret McKinney  
*\*I still think this is the best cheesecake ever, one without need of fruity toppings. According to my Mimi, "This is a very rich dessert—small servings are fine." But I always find a fork over the pan to be the best, if guiltiest, portion advisor.*

### **Combine:**

20 graham crackers crushed (approx. 1-1/4 cup)  
1/4 cup sugar  
1/4 cup melted butter  
Press into buttered pan—either casserole or spring-form.  
Chill.

### **Cream:**

2 – 8 oz. packages cream cheese  
2/3 cup sugar

### **Add:**

3 eggs, one at a time, beating well after each addition.

### **Add:**

1/2 teaspoon almond extract.  
Pour into chilled crust.  
Bake at 300 degrees for 45 minutes.

### **Meanwhile, Beat:**

1/2 pint (8 oz.) sour cream  
3 T sugar  
1 tsp. vanilla extract.  
Pour over cake and return to oven for 10 minutes more. Cool and then chill, before cutting.

### **Gardening hint:**

*Some seeds will germinate more readily after a period of what some old gardeners called stratification—the practice of exposing the seed to frost. This is particularly effective with hard coated seeds of many hardy plants, trees and shrubs. Seeds can be artificially stratified by placing them in the refrigerator or deep freeze. Remove and replace the seeds once or twice a week to reproduce natural frost conditions.*

## BLACK RUSSIAN BUNDT CAKE

Barb Munn

1 pkg. yellow cake mix (without pudding)  
½ cup sugar  
1 large (6-oz.) package instant chocolate pudding mix  
1 cup vegetable oil  
4 eggs  
¾ cup water  
¼ cup vodka  
¼ cup Kahula

Grease and flour bundt pan. In large bowl, combine all ingredients, including liqueurs; mix at low speed about 1 minute. Beat at medium speed for 4 minutes. Bake at 350 degrees for 45-55 minutes.

Prepare glaze of ½ cup powdered sugar and ¼ cup Kahula. Blend until smooth.

When cake is done, cool in pan for 10 minutes; invert onto plate and poke holes in cake with toothpick. Slowly pour glaze over cake. Cool completely. Sprinkle with powdered sugar (optional).

## POLYNESIAN SUNSHINE PIE

Lynn Kugler

1 can, 15 oz. Dole mandarin oranges, drained  
1 Honeymaid Graham Cracker Crust (6 oz)  
1 banana, sliced  
6 oz. (¾ of 8 oz.) Philadelphia cream cheese  
1 tsp. vanilla extract  
1 tub Cool Whip thawed (8 oz)  
2/3 cup flake coconut, toasted, divided  
1 can 15 oz. tropical fruit salad, drained  
1/3 cup apricot jam, melted

Drain oranges, reserve 2 T syrup. Place half of the oranges in bottom of crust. Top with half of the banana slices. Set aside. Beat cream cheese, reserved syrup and vanilla until well blended. Gently stir in whipped topping. Stir in 1/3 cup coconut. Spread mixture over fruit in crust. Refrigerate at least 1 hour.

Arrange tropical fruit salad, banana slices and remaining mandarin oranges over filling. Drizzle jam over fruit. Sprinkle remaining coconut over pie.

## CARROT CAKE

Suzie Agnew

2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons cinnamon  
3/4 teaspoon ground ginger  
1/2 teaspoon ground allspice  
(Allspice substitute is equal amounts each of:  
ground cloves, cinnamon, nutmeg & pepper)  
1 cup vegetable oil  
4 eggs  
1 cup granulated sugar  
3/4 cup dark brown sugar  
1/2 cup orange juice  
1 teaspoon vanilla  
2 cups shredded or grated carrots  
1 cup chopped pecans

Pre-heat oven to 350°. Grease and flour two 9-inch cake pans. Sift flour, baking powder, soda, salt and spices together. Beat oil, eggs, sugar and brown sugar at medium speed for 2 minutes or until well blended. Stir in orange juice and vanilla. Beat in flour mixture on lowest speed, just until blended. Stir in carrots and nuts until combines. Bake 35 to 40 minutes or until wooden pick comes out clean. Cool completely before filling and frosting with 1 recipe Cream Cheese Frosting, if desired.

## CREAM CHEESE FROSTING

1 pound powdered sugar (4 cups)  
8 oz. Cream cheese; softened  
1 stick butter or margarine; softened  
2 teaspoons vanilla  
1 cup chopped pecans (optional)

Combine all ingredients and mix well with electric mixer.

**Notes:** I normally use only ½ cup granulated sugar and ½ cup brown sugar. It is still plenty sweet.

Makes 12 cupcakes; adjust baking time accordingly.

Equally good without frosting! Freezes well and makes a great quick snack.

## ELLIOT'S CHOCOLATE UPSIDE-DOWN PUDDING CAKE

Suzie Agnew

1 cup flour  
1 tablespoons baking powder  
¼ cup cocoa powder  
¼ teaspoon salt  
½ cup sugar  
½ cup margarine  
½ cup milk  
1 teaspoon vanilla extract

### **Sauce:**

¾ cup sugar  
¼ cup cocoa  
2 cups boiling water

Preheat oven to 350 degrees. In a large bowl, stir together the flour, baking powder, cocoa and salt. Add the sweetener, margarine, milk and vanilla and mix together until 'just mixed.' Spread in a lightly oiled casserole dish. Set aside.

In a medium bowl, mix together the sugar and cocoa. Sprinkle evenly on top of the cake mixture. Carefully pour the boiling water over top. **NOTE: DO NOT MIX THIS TOGETHER!** It will do its own thing in the oven. Bake for 40 minutes.

To serve, scoop out portions – the cake will be on top and the pudding will be on the bottom.

## RASPBERRY SALAD DESSERT

Debbie Satorius

### **First layer:**

2 cups crushed pretzels  
1 cup butter, melted  
½ cup sugar

Combine and spread on 9 x 13" dish. Bake at 350 for 10 min. & cool.

### **Second layer:**

2 8-oz. cream cheese  
1 cup sugar  
1 cup Cool Whip

Beat well, until fluffy and place on top of cooled pretzel base.

### **Third layer:**

1 large pkg. raspberry jello  
2 small pkgs. frozen raspberries (2 ½ to 3 cups)  
Make jello with 1 cup hot water and one cup cold water. Mix well and add frozen raspberries, juice and all. Let set slightly, then pour on top of the second layer; chill to let it finish thickening.

## LEMON VERBENA PEACH COBBLER

Suzie Agnew

4 to 6 cups sliced peaches  
1 cup flour  
1 cup sugar  
¾ cup sugar  
½ cup butter  
1 cup milk (I now use soy or rice milk)  
¼ cup sugar  
¼ teaspoon salt  
2 tablespoons lemon verbena  
2 teaspoons baking powder  
Zest of one lemon  
Cinnamon to taste

Mix peaches with 1 cup sugar in bowl; set aside. Melt butter in 9x13 inch glass baking dish. Mince ¼ cup sugar, lemon verbena and lemon zest in food processor. Combine flour, remaining ¾ cup sugar, milk, salt and baking powder in large bowl; mix well. Stir in lemon verbena mixture. Pour over melted butter in prepared baking dish. Spoon peaches over batter. Sprinkle with cinnamon. Bake at 350 degrees for 1 hour or until bubbly and lightly browned. Yields 10-12 servings.

## EASY CASSEROLES, MEATS & SIDE DISHES

### GRILLED SALMON

Ellen Bell

Fresh Salmon fillets or steaks

Equal parts Tequila and good quality olive oil (depends on amount of fish) 2-3 T/lb of fish

Juice of 1 lime (depending on amount of fish)

Freshly cracked pepper

Fresh dill to taste, chopped

Marinate salmon in Tequila, olive oil, lime juice, herbs and spices just 15 minutes --you don't want to cook the fish in the marinade.

Grill salmon--Baste fish during and after grilling to desired flakiness -- is that a word? *With the alcohol, I don't boil the marinade. But if you are worried, drink the tequila straight before eating the salmon.*

### GRILLED FLANK STEAK

Ellen Bell

Equal parts dark Rum and lower sodium Soy Sauce -- mix, pour over steak. Turn repeatedly for an hour at room temperature.

Grill rare, brush with marinade, slice thinly on the diagonal. *Follow the same precautions about the marinade as above, substituting the dark Rum!*

*This is great cold as an appetizer!!!!*

### BAYOU BEND BRUNCH CASSEROLE

Beth Ann Woodward

From ABC Winner of Emeril's Pie Contest

½ large loaf day-old French bread, torn into small pieces

3 T melted butter

1 lb. Monterey Jack cheese, shredded

¼ lb. Genoa salami, julienned (Beth uses more, usually 1/3 lb.)

10 eggs

1 ½ cut whole milk

1/3 cup white wine

3 large green onions, minced

2 tsp. Dijon mustard

1/8 tsp. coarse ground black pepper (or ¼ tsp. to taste)

1/8 tsp. red pepper flakes (or ¼ tsp. to taste)

1 cup sour cream

½ cup Parmesan cheese grated (Beth uses fresh)

- (1) In a well-greased 9 x 13 casserole dish, spread bread pieces over bottom and drizzle with butter. Sprinkle with Monterey jack cheese and salami pieces
- (2) Beat together eggs, milk, wine, green onions, mustard and black and red pepper until mixture is frothy. Pour mixture over bread mix. Cover casserole with foil and refrigerate overnight.
- (3) Remove from refrigerator 30 min. before baking. Bake covered @ 325 for 1 hour.
- (4) Uncover. Spread with sour cream and sprinkle with parmesan cheese. Bake uncovered an additional 10 minutes until lightly browned.

## **SPAGHETTI SQUASH WITH CINNAMON AND CRANBERRIES**

Suzie Agnew

½ spaghetti squash, seeded and strings removed  
1 cup water  
1 teaspoon kosher salt  
3 tablespoons firmly packed brown sugar  
½ teaspoon cinnamon  
2 tablespoons unsalted butter, cut into small pieces  
½ cup fresh or frozen cranberries  
1 tablespoon maple syrup

Preheat oven to 400 degrees. Place the squash, flesh side down, in a baking dish. Add one inch of water and bake 40 minutes or until soft and easily pierced with fork. Remove from oven and let cool to the touch. Scrape out the interior with a fork into a casserole dish. Stir in the salt, brown sugar, cinnamon, butter and cranberries. Cover and return to oven for 25 minutes. Remove from oven and drizzle with maple syrup; stir well. Serve warm.  
Serves 4

## **HASH BROWN BAKE**

Doris Beagles

2 packages 12-oz frozen hash brown (thawed)  
2 cups sour cream  
1 stick melted butter  
1 teaspoon salt  
1/4 teaspoon pepper  
1 can cream of chicken soup  
1 T. minced onion  
2 cups shredded cheddar cheese  
1 ½ cups corn flakes crushed with ½ cup butter

Place potatoes in colander and thaw completely. Combine soup, sour cream, butter, salt, pepper, onion and cheese. Mix well. Blend in potatoes. Put in a greased 9 x13 baking dish. Sprinkle buttered cornflakes on top. Bake uncovered at 350 degrees for 50 minutes until brown and bubbly.

## **ANCHO KETCHUP**

Suzie Agnew

Makes 5 cups

12 ancho chili peppers, stemmed and seeded  
½ white onion, diced  
5 cloves garlic, minced  
6 cups water  
5 teaspoons packed brown sugar  
2 tablespoons ground cumin  
2 cups tomato paste  
Kosher salt to taste  
freshly ground pepper to taste

Place the peppers, onion and garlic in a large saucepan and cover with the water. Bring to a boil over high heat, reduce heat and simmer for about 15 minutes or until the peppers have absorbed some liquid and have become soft. Remove the peppers, onion and garlic with a slotted spoon and transfer to a food processor. Add the brown sugar, cumin, tomato paste and 1 cup of the liquid the peppers were cooked in. Puree, adding more pepper liquid until you reach the desired thickness. Adjust seasonings with salt, pepper and more brown sugar, if desired. Spoon ketchup into glass container and store in the fridge until ready to use.

*What's an ancho chili pepper, you ask? Suzie says, "Anchos are dried poblano peppers; they are one of the sweetest dried peppers. In fact, they are said to give a "sweet plum-raisinlike flavor" to dishes. They score around 1,000-2,000 Scoville units - The Scoville units are measures of the capsaicin level or the oil that makes chili hot. For comparison, the bell pepper scores zero Scoville units, whereas a jalapeno has 2,500-5,000 Scoville units and a habanero has 300,000 Scoville units! Anchos give a sweet bite to sauces and can be used much like sun-dried tomatoes. It is advised to wash hands after handling and preparing chilis to prevent eye and skin irritation. Better yet, wear protective rubber gloves. Anchos can be bought at most local grocery stores, either in the produce department or in the Mexican food section."*

## POT ROAST WITH YAMS AND ANCHO KETCHUP

Suzie Agnew

6-8 servings

½ cup flour

1 teaspoon kosher salt

1 teaspoon cracked pepper

4-6 pound chuck roast

½ cup corn oil (I used olive oil)

¾ cup ancho ketchup

3 carrots, peeled and cut into 2 inch rounds

3 East Texas yams (sweet potatoes), cut into 2 inch pieces

1 onion, coarsely chopped

4 cloves garlic, minced

2 cups beef broth

Season the flour with salt and pepper and blend thoroughly.

Roll the roast in the flour mixture. Heat the oil in an ovenproof stew pot large enough to cover the pot roast. Sear the roast for four minutes on each side, or until well browned. Add the ketchup, carrots, sweet potato, onion and garlic. Cook the stew for five minutes. Add the beef stock, cover and bring to a boil. Place the pan in a 300 degree oven for 2 ½ to 3 hours or until the roast is very tender.

***Rotating herbs:*** *Old herbalists adhered religiously to certain rules when planting herbs. They would never plant the same herb, for example, in the same spot twice in succession.*