

**OUT OF THE GARDEN
AND INTO THE KITCHEN**

**GREAT RECIPES
FROM THE MEMBERS
OF
GRAPEVINE GARDEN CLUB, INC.**

May, 2012

APPETIZERS & BEVERAGES

SOUPS AND SALADS

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

**EASY CASSEROLES, MEATS & SIDE
DISHES**

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CILANTRO CORN

APPETIZERS & BEVERAGES

TOMATO, OLIVE, PEPPER CHUNKY TAPENADE

Elayne Vick

Mix together:

3 large chopped tomatoes

3 sliced green onions with tops

Green and red pepper, chopped

1 4-oz. can chopped green chilis

1 4-oz. can chopped ripe olives

3 T olive oil

1 T vinegar

sprinkle of garlic salt

sprinkle of lemon pepper

Optional: *Cut up avocado*

Use as dip with chips or crackers or as a sauce on veggies or baked potato.

SOUTHWESTERN DIP MIX

Barbara Atkins

1/2 cup dried parsley flakes

1/3 cup dried minced onion

1/3 cup chili powder

1/4 cup ground cumin

2 T dried minced chives

1 T salt (seems like too much!)

2 tsp. paprika

1/2 tsp. crushed red pepper flakes

Combine all ingredients. Store mix in an air-tight container in a cool dry place up to 6 months. Yield: 12 batches (1 1/2 cups total)

To prepare a batch of dip:

Add 2 T of mix to 1 cup mayonnaise and 1 cup sour cream; stir until blended. Serve with chips or vegetables.

CLASSIC TEXAS CAVIAR

Susan Stanek

2 15.8-oz. cans black-eyed peas, drained

1 14.5-oz. can petite diced tomatoes, drained

2 fresh medium jalapeños, stemmed, seeded and minced

1 small onion, cut into small dices

1/2 yellow bell pepper, stemmed, seeded and cut into small dices

1/4 cup chopped fresh cilantro

6 T red wine vinegar

6 T olive oil (not extra virgin)

1/2 tsp. salt

1/2 tsp. ground black pepper

1/2 tsp. garlic powder

1 tsp. dried oregano

1 1/2 tsp. ground cumin

Mix all ingredients in a medium bowl; cover and refrigerate 2 hours or up to 2 days. Before serving, adjust seasonings to taste, adding extra vinegar, salt and pepper. Transfer to a serving bowl.

Optional: *Substituted 1 can of white corn for 1 can of black-eyed peas. (As served.)*

SOUPS AND SALADS

For any new member who may have missed this beautiful salad in other recipe books, here 'tis again!

RAINBOW LAYERED JELL-O

Peggy Harris

3 oz. packages of Jell-O one each of the following flavors:

This is for the regular Jell-O – if you use the no sugar kind the volume for each box is less.

Black Cherry, Strawberry, Raspberry, Cherry, Orange, Lemon,

Lime

16 oz. sour cream plus 1/3 cup – total – the lite works well.

1 cup boiling water per 1 box of Jell-O

Select a bowl big enough, as it will require almost 10 cups volume once it is finished.

A large straight side truffle bowl works well. (You can use a

9" x 13" glass pan, but the layers will be very thin which looks more like ribbon and I have had trouble keeping the pan level.)

Put the bowl in the fridge. Put it on the shelf with head room to be able to pour each layer of Jell-O into the bowl. Pouring the Jell-O will cause a splash onto the sides of the bowl, which spoils the effect. Also try to avoid causing bubbles while dissolving the Jell-O – stir very gently, or remove the bubbles with a spoon before you pour the Jell-O into the bowl.

Prepare one box of Jell-O. Start with the darkest or lightest color.

Put one box of Jell-O in a small cup. Add 1 cup of boiling water. Stir thoroughly.

Pour ½ of the Jell-O into another cup. It will be about 2/3 cup in each cup.

In one cup add 1/3 cup sour cream and mix well. This is the cloudy mix.

In the other cup add 3 Tablespoons of cold water. This is the clear mix.

Pour one layer (cloudy or clear) in the bowl in the fridge.

Let it gel. It will take at least 60 minutes. You want this first layer to be very firm before you do the next layer.

Leave the other cup (cloudy or clear) on the counter.

After the first layer is firm, pour the second layer in the bowl in the fridge. Let it set 30 minutes, or more, until firm.

Then prepare the next box of Jell-O.

Pour in the first layer in the bowl in the fridge. Use either the cloudy or clear, depending on which you did with the first box. Let it set until firm.

Pour in the second layer gently into the bowl. Let it set until firm.

It doesn't take quite as long to get firm with the second box.

Then prepare each of the rest of the boxes of Jell-O. At this point you can prepare 2 boxes at the same time (4 cups on the counter) and leave them on the counter until the current layer is firm. This will be about 15 minutes each or so. If you pour too early it will 'dig' up the prior layer and it spoils the look, but it will still taste good!

You can decorate the top of the bowl with gel cake decoration or fresh organic flowers.

FENNEL & CABBAGE SLAW

Suzi Guckel

Serves: 4

1 fennel bulb core removed, quarter, slice thinly, reserve fronds

1 cup thinly sliced purple cabbage

2 chopped scallions

2 slices bacon cooked crisp & chopped

1/4 cup mayonnaise

3 T red wine vinegar

3 T chopped fennel fronds

1 tsp. sugar

Salt & pepper to taste

Toss the fennel, cabbage, scallions, and bacon together in a medium bowl.

Whisk the mayonnaise, vinegar, fennel fronds, sugar, salt and pepper in a small bowl.

Add the dressing to the slaw and toss to coat. Serve chilled.

MARINATED THREE-BEAN SALAD

1 8.5-oz. can lima beans

1 8-oz. can cut green beans

1 8-oz. can red kidney beans

1 medium onion, thinly sliced and separated into rings

1/2 cup chopped green pepper

2/3 cup vinegar

1/2 cup salad oil

1/4 cup sugar

1 tsp. celery seed

Drain the canned beans. In a large bowl combine the lima beans, green beans, red kidney beans, onion rings, and green pepper.

In a screw-top jar combine vinegar, salad oil, sugar and celery seed; cover and shake well. Pour vinegar mixture over vegetables and stir lightly. Cover and chill at least 6 hours or overnight, stirring occasionally. Drain before serving. Makes 6 to 8 servings.

Quick Three-Bean Salad: *Prepare salad as above, except substitute one 8-oz. bottle Italian salad dressing for the vinegar, salad oil, sugar and celery seed. Continue as directed; marinate in refrigerator for 1 to 1 1/2 hours. Drain before serving.*

ORANGE SALAD

Paula Jones

- 1 3-oz. orange Jell-O mix*
- 2 11-oz. cans mandarin oranges (drained, reserve juice)*
- 1 16-oz. cottage cheese, small curd*
- 1 8-oz. crushed pineapple (drained, reserve juice)*
- 1 8-oz. Cool Whip*

Drain oranges and pineapple juice into saucepan. Heat to dissolve Jell-O in the juices. Stir well to be sure all powder is dissolved. Cool a little—can place in refrigerator to do this (not too much as you don't want the Jell-O to start to set up).

Mix cottage cheese and Cool Whip. Add fruit. Mix well. Add Jell-O mixture. Mix well. Pour in container (will fill an 8" x 11" pan to the top). Place in fridge to firm up.

BEAN SALAD

Jimmie Nell Cook

- 1 16-oz. can red beans, drained*
- 1 16-oz. can cut wax beans, drained*
- 1 16-oz. can cut green beans, drained*
- 1 cup celery, diced*
- 1 cup white onion, chopped*
- 1 cup bell pepper, diced*
- 1 cup pimento, diced*
- 1 tsp. salt*
- 1/2 tsp. white pepper*
- 1/2 cup sugar*
- 1/2 cup corn oil*
- 1/2 cup red wine vinegar*

Combine all ingredients, stirring carefully so beans won't be mashed. Cover and refrigerate for 12-24 hours. Salad will keep for a week in refrigerator. Yield: 20-24 servings.

MARINATED VEGETABLE SALAD

Catherine LaCroix

- 1 can cut green beans, drained*
- 1 can sweet peas, drained*
- 1 can corn, drained*
- 1 jar chopped pimentos*
- 1 cup chopped celery*
- 1 cup chopped red onion*
- 1 green bell pepper, chopped (Optional)*

Dressing:

- 1 cup sugar*
- 1 tsp. salt*
- 1/2 cup oil*
- 1 tsp. black pepper*
- 1/2 cup vinegar*

Mix all ingredients and refrigerate overnight. Makes 10-12 servings.

Note: *I also added 1 can red kidney beans and 1 can yellow wax beans.*

OLIVE GARDEN PASTA SALAD

Sharon Fisher

12 oz. tri-color spiral pasta, cooked according to directions

1 cup green pepper, medium diced

1 cup red bell pepper, medium diced

2 Italian plum tomatoes, seeds removed, diced

1 T fresh garlic, chopped

3 T sun-dried tomatoes

1/2 cup fresh basil, chopped

1/2 lb. salami, julienne cut

1/2 cup sliced black olives

2 thinly sliced carrots

1/2 cup diced red onion

1/4 cup parmesan cheese

1/4 cup Romano cheese

1 20-oz. bottle Olive Garden Italian dressing

Combine all pasta salad ingredients in a large mixing bowl. Mix evenly and chill until ready to serve.

JOYCE'S SPINACH SALAD

Joyce Wuetig

1 bag fresh spinach

4 oz. Bleu cheese, crumbled

1 2.8-oz. can French-fried onion rings, if desired

Dressing:

3/4 cup granulated sugar

1/2 tsp. salt

1 tsp. dry mustard

1/4 tsp. paprika

1 10 3/4-oz. can tomato soup

3/4 cup vegetable oil

3/4 cup vinegar

1 onion, peeled and quartered

Wash spinach, remove stems and tear into bite-sized pieces.

Add Blue cheese; add onion rings, if using; toss gently.

To make the dressing:

Mix sugar, salt, mustard and paprika in a tall bottle or jar with a tight-fitting lid.

Add tomato soup, oil and vinegar.

Add onion for flavor, but remove before serving.

Shake well to mix ingredients.

Refrigerate and use within a few days.

Makes 6 servings and enough dressing for two bags of spinach. Often I make this salad using lettuce, tomatoes, bell peppers and cucumbers. The salad dressing is what makes the salad special.

VERSATILE CORN SALAD

Barbara Williams

*The variation is a Martha Stewart Hors d'oeuvres
Makes approximately 40 stuffed cherry tomatoes*

*1 cup cooked corn kernels
2 T chopped fresh basil or 1 tsp. dried basil
1/4 cup chopped onion or 2 scallions, minced
2 T finely chopped red or green bell pepper
1/4 cup olive oil
1 T hot chili oil (optional)
1 cup chopped tomatoes, if using as a salad, or
approximately 40 scooped-out cherry tomatoes, if using
as an hors d'oeuvres
Salt and pepper to taste and mix well.*

*Hollow cherry tomatoes with a melon ball scoop or small
spoon. A grapefruit spoon works well.
Fill tomatoes with the mixture.*

SUNFLOWER STRAWBERRY SALAD

Carolyn and Paul Ernst

*2 cups sliced, fresh strawberries
1 cup seedless green grapes, halved
1 medium apple, diced
1/2 cup thinly sliced celery
1/4 cup raisins
1/2 cup strawberry yogurt
2 tsp. sunflower seeds (I used much more--2 T)*

*In a large bowl, combine strawberries, apple, grapes,
celery and raisins. Stir in the yogurt.*

*Cover and refrigerate for at least 1 hour. Add sunflower
seeds and toss.*

GRAPE SALAD SURPRISE

Miriam Ward

*2 1/2 - 3 1/2 lbs. red and green seedless grapes,
washed and dried
1 8-oz. cream cheese, softened
1 8-oz. carton sour cream
1/2 cup sugar
1 tsp. vanilla*

Topping:

*6 T brown sugar
2 cups finely chopped pecans*

*Mix cream cheese, sour cream, sugar, and vanilla.
Gently stir in grapes. Pour into a 9" x 13"-inch dish. Mix
topping ingredients and sprinkle over grape mixture.
Chill.*

INTO THE GARDEN SALAD

Michele Burger

*Romaine lettuce
Yellow squash
Cucumber
Orange peppers
5 small potatoes, cooked with skins, sliced, chilled
5 slices of bacon, cooked and crumbled
1/2 cup walnuts, chopped
1/2 cup yellow cherry tomatoes
1/2 cup honey mustard salad dressing.*

Toss ingredients with dressing. Chill. Serves 8

GREEK ROTINI SALAD

Babs Sidorowicz

8 oz. rotini (garden style twirls or corkscrew pasta)
1/4 lb. feta cheese crumbled
1 medium cucumber, coarsely chopped
1/2 cup ripe pitted olives, halved
1/2 cup sliced green onions
2-3 tomatoes cut in wedges for garnish

1/4 cup oil
1/4 cup vinegar
1 T parsley flakes
1 T oregano leaves
1 clove garlic minced
1/2 tsp. salt
1/4 tsp. pepper

Cook rotini. Drain and rinse with cold water. Drain thoroughly. Combine rotini, cucumber, feta cheese, olives and onion.

Blend together oil, vinegar, parsley, garlic, oregano, salt and pepper. Pour over rotini and toss gently to blend. Garnish with tomato wedges.

Chill several hours before serving. Makes about 5 cups.

CHICKEN, AVOCADO, BLACK BEAN SALAD

*Adapted from South Beach Diet by
Sally Hart*

2 grilled large chicken breasts, diced
3 T lime juice
4 1/2 T olive oil
3 cans black beans, drained & rinsed
1 garlic clove, minced
1 1/2 tsp. salt
1/2 tsp. ground black pepper
Red pepper flakes to taste
1 bunch cilantro, chopped
3 avocados, cut into pieces

Whisk lime and oil together. Stir in rest of ingredients. Correct seasonings. Serves 12.

CORNBREAD SALAD

Dee Gates

1 6-oz. pkg. Mexican cornbread mix
1 1-oz. pkg. Buttermilk Ranch dressing mix
1 small head Romaine lettuce, shredded
2 large tomatoes, chopped
1 15-oz. can black beans, rinsed and drained
1 15-oz. can whole kernel corn with red and green pepper, drained
1 8-oz. pkg. shredded Mexican cheese blend
6 bacon slices, cooked and crumbled
5 green onions, chopped

Prepare cornbread to package directions; cool and crumble. Set aside.

Prepare dressing mix to package directions.

Layer in large bowl with half of the cornbread, lettuce, and next 6 ingredients; spoon half of the dressing evenly over top. Repeat layers; cover and chill at least 2 hours. Serves 10-12. Enjoy!

WATERMELON SALAD WITH FETA AND MINT

Natasha Loeblich (foodandwine.com)

*1/3 cup extra-virgin olive oil
3 T fresh lemon juice
2 tsp. kosher salt
1 tsp. Tabasco
1/2 tsp. freshly ground pepper
One 8-lb. seedless watermelon, scooped into balls with melon baller or cut into 1 1/2-inch chunks (10 cups) chilled.
1/2 lb. feta cheese, crumbled (2 cups)
1 1/4 cup pitted Kalamata olives, coarsely chopped, (optional)
1 small sweet onion, cut into 1/2 inch dices
1 cup coarsely chopped mint leaves*

In a large bowl, whisk the oil, lemon juice, salt, Tabasco and pepper. Add the watermelon, feta, olives and onion and toss gently. Garnish with the mint and serve.

HOT CHICKEN SALAD

Helen Russell

*1 can cream of mushroom soup, undiluted
2 cups cooked, diced chicken (breasts & thighs work well)
1 T lemon juice
2 T minced onion
1 cup diced celery
1 7-oz. can whole pimento, diced
3 hard boiled eggs, cut up
1 10-oz. pkg. potato chips
3/4 cup Miracle Whip or mayonnaise
1/2 cup sliced almonds*

Line large casserole with one-half bag crushed potato chips.

Mix other ingredients and place over layer of chips.

Cover with remaining chips.

Bake 15 minutes at 450°. Serves 12.

WILD RICE--GRAPE SALAD

Margaret Hutchins

Cook 1 pkg. long grain and wild rice with 1 cup chicken broth and water.

Toss with:

*1/4 cup curry vinaigrette
1/4 cup white wine vinegar
2 T olive oil
2 T lemon juice
1 tsp. curry powder
1/2 tsp. salt
1/2 tsp. sugar
1/4 tsp. minced garlic
1/4 tsp. dill weed
1/8 tsp. black pepper
Dash hot pepper seasoning*

Combine ingredients. Cool rice.

Toss with:

*2 cups red seedless grapes
1/2 cup sliced celery
1/4-1/2 cup chopped parsley
2 T minced scallions*

Serve chilled.

BLACK-EYED PEA SALAD

*First-Place BEP Festival, 1983
Michele Burger*

*2 cans Black-Eyed Peas (BEP), drained/rinsed
1 can sliced black olives
1 bunch green onion, sliced
Black cracked pepper to taste
1 bottle of Paul Newman's Italian Dressing*

Chill. Serves 8

SOUTH AFRICAN COUSCOUS SALAD

Lindle O'Neil

1 pkg. couscous (original/plain) cooked in chicken broth and spread on a sheet pan to cool
1 cup diced zucchini
1 cup diced carrot
1 cup asparagus, cut on the bias, blanched for 2 minutes in salted water, flash cooled in ice, drain and chill
1 cup or can chick peas (garbanzo beans) drained and rinsed
1 cup of snipped fresh parsley
1/2 cup of golden raisins
1/2 cup chopped dried apricots
Vinaigrette to dress 4 hours or overnight

Add last:

1 cup of toasted slivered almonds. Brown with 1 T butter in non-stick skillet on low heat, stir often

Optional:

2 broasted (baked/roasted) chicken breasts slivered

BRUSCHETTA CHICKEN PASTA SALAD

Tina Boserup

2 cups diced cooked chicken
4 cups cooked shell noodles
2 cups diced Roma tomatoes
1 thinly sliced large red onion
1/2 cup olive oil
1/4 cup balsamic vinegar
1 cup chopped fresh basil
1 cup crumbled feta cheese
Kosher salt to taste
Fresh ground pepper to taste

Toss all ingredients, except feta cheese, in a large bowl; cover and refrigerate at least 1 hour—longer is better. Before serving, add the feta cheese.

WHEATBERRY SALAD

Debbie Monahan

Barefoot Contessa recipe

1 cup hard winter wheatberries
Kosher salt
1 cup finely diced red onion
6 T good olive oil, divided
2 T balsamic vinegar
3 scallions, minced, white and green parts
1/2 red bell pepper, small diced
1 carrot, small diced
1/2 tsp. freshly ground black pepper

Place the wheatberries and 3 cups of boiling salted water in a saucepan and cook, uncovered, over low heat for approx. 45 minutes, or until they are soft. Drain.

Saute' the red onion in 2 T olive oil over medium-low heat until translucent, approx. 5 min. Turn off heat and add the remaining 4 T (1/4 cup) oil and the balsamic vinegar. In a large bowl, combine warm wheatberries, sautéed onions, scallions, red bell pepper, carrot, 1/2 tsp. salt, and pepper. Allow the salad to sit at least 30 min. for the wheatberries to absorb the sauce. Season to taste and serve at room temperature.

I also add:

1 cup dried cranberries
1 cup edamame
2 stalks celery, finely chopped
Feta cheese and walnuts to taste.

DESSERTS—BREADS, CAKES, COOKIES, PIES

ZUCCHINI CORN CAKES

Ella Barber

*1 cup grated zucchini
1/2 cup frozen corn, thawed
1/4 cup chopped onion
1 egg
1 cup Bisquick mix
1 T milk
3/4 tsp. salt
1/2 tsp. pepper
vegetable oil for cooking
1/3 cup sour cream
1 cup cherry tomatoes, quartered
fresh basil*

- 1. In large bowl, stir together zucchini, corn, onion, egg, Bisquick mix, milk, salt and pepper.*
- 2. Grease griddle or skillet with oil; heat over medium heat (350°). For each corn cake, pour 1/4 cup batter onto hot griddle. Cook until golden brown on both sides.*
- 3. Serve corn cakes topped with sour cream and tomatoes. Garnish with basil.*

CHOCOLATE DELIGHT

(My Sin)

Marci Junge

*2 sticks butter, softened
2 cups flour
3/4 cup chopped pecans
Mix together and press into a 13" x 9" x 2" pan. Bake 20 minutes at 350° and cool.*

*1 8-oz. pkg. cream cheese, softened
1 cup powdered sugar
1 9-oz. Cool Whip, thawed
Mix together and spread over cooled crust.*

*1 small package instant chocolate pudding
1 small package instant vanilla pudding
3 cups milk
Beat together with electric mixer and pour over cream cheese mixture.*

Top with another container of Cool Whip. Chill.

Garnish with shaved chocolate and pecans.

IRISH CREAM CAKE

Sandy Kancavicus

*1/2 cup finely chopped pecans
1/2 cup finely shredded coconut
1 18.25-oz. package yellow cake mix
1 3.4-oz. package instant vanilla pudding mix
4 eggs
1/4 cup water
1/2 cup vegetable oil
3/4 cup Irish Cream liqueur*

Glaze:

*1/2 cup butter
1/4 cup water
1 cup white sugar
1/4 cup Irish Cream liqueur*

- 1. Preheat oven to 325°F. Grease and flour a 10-inch bundt pan. Sprinkle chopped nuts and coconut evenly over bottom of pan.*
- 2. In a large bowl, combine cake mix and pudding mix. Mix in eggs, 1/4 cup water, 1/2 cup oil and 3/4 cup Irish Cream liqueur. Beat for 5 minutes at high speed. Pour batter over nuts in pan.*
- 3. Bake for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan while you prepare the glaze.*
- 4. To make the glaze, combine butter, 1/4 cup water and 1 cup sugar in a small saucepan. Bring to a boil and continue boiling for 5 minutes, stirring constantly with a whisk. Remove from heat and whisk in 1/4 cup Irish Cream.*
- 5. Invert the cooled cake onto a serving platter. Prick top and side of cake. Spoon glaze over top and brush onto sides of cake, until the glaze is absorbed.*

STRAWBERRY JELL-O SALAD WITH PRETZEL CRUST

Kathy Stone (Cooks.com)

*2 cups pretzels, crushed
4 T sugar
1/2 – 3/4 cups butter, melted
1 8-oz. pkg. cream cheese, softened
1/2 cup sugar
1 8-oz. carton Cool Whip
1 large box strawberry Jell-O
2 cups boiling water
2 pkgs. strawberries (frozen), thawed and drained*

Mix pretzels, 4 T sugar, and butter together; press into bottom of 9" x 13" pan. Bake at 400° for 6 minutes; cool.

In mixing bowl, fold Cool Whip into cream cheese and 1/2 cup sugar. Spread over cooled crust. Dissolve Jell-o into boiling water. Add strawberries to Jell-O and pour over cream cheese.

Chill and let set. Cut into squares to serve. Serves 12.

FRESH STRAWBERRY YOGURT CAKE

Sheri Jones

recipe from A Spicy Perspective

*1 cup (2 sticks) butter, softened
2 cups sugar
3 eggs
3 T lemon juice, divided
Zest of 1 lemon
2 1/2 cups all-purpose flour, divided
1/2 tsp. baking soda
1/2 tsp. salt
1 8-oz. plain or vanilla Greek yogurt
12 oz. fresh strawberries, diced
1 cup powdered sugar*

Preheat oven to 325°. Grease and flour a 10-inch Bundt pan (10-15 cup pan.) Sift together the 2 1/4 cups of flour, baking soda and salt. Mix in the lemon zest and set aside.

With an electric mixer, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 T lemon juice. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated.

Toss the strawberries with the remaining 1/4 cup of flour. Gently mix them into the batter.

Pour the batter into the Bundt pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled, whisk together the remaining 2 T of lemon juice and the powdered sugar. Drizzle over the top of the cake.

CRANBERRY PECAN CLUSTERS

(Recipe from Lavrenova Svetlana)

Prepared by Joetta King

*Served at the TGC 'Hats off to Texas Gardeners'
Garden Party 3/23/12*

*1 lb. chopped pecans
1 lb. dried cranberries
1 lb. bar of almond bark--24-oz. pkg. I used all but three of the squares (just cut the bark minus 3 squares) of the Plymouth Pantry white almond bark brand (found at Wal-Mart) .*

Toasted whole pecans in 350° F. oven for 10 minutes. If you started with whole pecans, chop.

Melt almond bark in glass bowl in microwave about 2 minutes on 70% power. Check and stir after about a minute. The bark will not look like it has melted, but it will have melted a little. Stir until smooth. [I kind of ignored these instructions and simply followed the instructions on the package and didn't bother reducing power to 70%.]

Mix cranberries and nuts and stir both into almond bark.

Drop on wax paper like drop cookies. [Will appear to be rather a crumbly mass, but when it cools it will be solid]

Let set about 20-30 minutes.

Makes 36-44 cookies.

You can freeze the cookies.

According to Janis Wilbur of Dallas, you can half the recipe using 6 squares of white almond bark, 1 cup of pecans and 1 cup of dried cranberries.

3, 2, 1 CAKE

Barbara Atkins

These individual little cakes are amazing and ready to eat in one minute! They are perfect for whenever you feel like a treat without all the fat and calories that cake can have. Genius idea! Wish I'd thought of it!

INGREDIENTS:

1 box Angel Food Cake Mix
1 box Cake Mix--Any Flavor

DIRECTIONS:

In a Ziploc bag, combine the two cake mixes together and mix well. For each individual cake serving, take out 3 Tablespoons of the cake mix combination and mix it with 2 Tablespoons of water in a small microwave-safe container. Microwave on high for 1 minute, and you have your own instant little cake! KEEP remaining cake mixture stored in the Ziploc bag and use whenever you feel like a treat! You can top each cake with a dollop of fat-free whipped topping or some fresh fruit.

Helpful Tips: *This recipe is called 3, 2, 1 Cake because all you need to remember is: "3 tablespoons mix, 2 tablespoons water, 1 minute in the microwave!" Try various flavors of cake mix like carrot, red velvet, pineapple, lemon, orange, etc. Just remember that one of the mixes has to be the angel food mix.*

NOTES: *Always remember, that one of the cake mixes MUST be Angel Food. The other can be any flavor. The Angel Food is the cake mix that has the eggs whites in it. So, if, anyone is allergic to egg whites, you can **NOT** serve this recipe.*

If you use a carrot cake and angel food combination, it does work; but when you mix it with the water, let it sit a minute before you put it in the microwave so the water can soften the carrots and raisins. HINT: Be sure to label the Ziploc bag with the mix in it!!

LOW-CAL DESSERT

Barb Morrell

169 calories per 1/24 serving

1 Angel food cake
2 containers of low-calorie strawberry yogurt
2 pkgs. Dream Whip—Mix according to directions
Fresh strawberries, cut into slices
4-6 kiwi, cut into slices

Cut cake in half and tear into bite-sized pieces. Place in bottom of glass bowl. Spread one container of yogurt over cake pieces, then spread 1/3 Dream Whip over yogurt. Add one layer of strawberries, and one layer of kiwi slices. Repeat layers. Top with remaining Dream Whip.

Best to make 8 hours or more before serving.

APRICOT BARS

Sandy Cavanaugh

*1 cup real butter
1 cup sugar
2 cups flour
1 cup finely chopped pecans
1 18-oz jar Smucker's Apricot preserves*

*Cream butter and sugar
Mix in flour 1 cup at a time
Add pecans.*

*Spread 3/4 of dough out on jelly roll pan (~15" x 11")
almost to edges (between 1/8" and 1/4" thick).*

*Bake 350° for 15 to 20 minutes, until just starting to get
golden around edges.*

*Remove from oven, spread with preserves, crumble and
sprinkle remaining dough over.*

*Bake 20 to 30 minutes more to desired crispness; bubbly
and golden, but not too brown.*

*Cut into squares while still very warm, leave on pan to
cool.*

*Baking time is the tricky part. I've been tempted to try a
lower temp. I was told that this recipe came from the
Denton Presbyterian Women's Cookbook, and that it is
not as good unless you use real butter and Smucker's
jam. I have made it with other fruit flavors (i.e.,
Smucker's strawberry preserves).*

BAILEY'S IRISH CREAM CAKE

Marge Carpenter (Cooks.com)

*1 cup nuts
1 pkg. yellow cake mix
1 3-oz. pkg. Jell-O instant vanilla pudding
4 eggs
1/2 cup cold water
1/2 cup oil
1/2 cup Bailey's Irish Cream*

*Preheat oven to 325°. Grease and flour a tube or bundt
pan. Sprinkle nuts on the bottom of pan. Combine the
rest of the ingredients. Pour over nuts. Bake 1 hour.
Cool cake completely. Prick cake and pour glaze over
top and sides.*

GLAZE:

*1 stick butter
1/4 cup water
1 cup sugar
1/2 cup Bailey's Irish Cream*

*Melt butter. Stir in water and sugar. Boil for 5 minutes,
stirring constantly. REMOVE from heat. Stir in Bailey's
Irish Cream.*

*NOTE: If using cake mix which includes pudding, omit
pudding from recipe, decrease eggs to 3 and decrease
oil to 1/3 cup.*

*NOTE: The cake can be decorated with a sugar frosting
or whipped cream.*

*I like to make this in a 9" x 13" pan. Bake at 350° for
about 35 minutes.*

PEACH FLUFF

Nancy Carlson

*1 16-oz. can peaches, drained and cut into small pieces
(save juice)
2 small pkg. peach Jell-O
2 cups buttermilk
1 8-oz. Cool Whip*

Dissolve Jell-O in juice. Cook over heat until thick. Let cool. Mix all ingredients together and put in 9" x 13" pan. Chill.

ORGANIC HUMMINGBIRD CAKE

*1 tsp. soda
1 tsp. salt
3 cups unbleached white flour
1 8 1/4-oz. can crushed pineapple
1 cup chopped pecans or walnuts
1 1/2 cups buttery flavored oil (vegetable)*

OR

*1 1/2 cups vegetable oil and 1 tsp. butter flavoring
1 tsp. cinnamon
2 cups raw sugar
3 eggs
2-3 bananas, chopped*

Mix flour, soda, salt, cinnamon, sugar, oil, eggs, and pineapple. Mix only by hand. Add bananas, nuts and mix again by hand.

Pour mixture into bundt pan that has been greased and floured. Bake at 350° for 1 hour and 5 minutes. Let cool in pan 1 hour before removing.

EASY CASSEROLES, MEATS & SIDE DISHES

CILANTRO CORN

Ella Barber

*2 T butter or margarine
3 serrano chilis, seeded, finely chopped
1/2 cup finely chopped onion
2 tsp. finely chopped garlic
1 bag (12-oz.) frozen corn, thawed
1 cup water
1/4 cup chopped fresh cilantro
or 3 T dried epazote or 1 T fresh epazote
1/2 tsp. salt
2 T fresh cilantro leaves
2 to 3 tsp. fresh lime juice*

In 2-quart saucepan, heat butter over medium heat until melted. Stir in chilis, onion and garlic; cook and stir until onion is transparent.

Stir in corn, water, epazote and salt. Cover and cook over low heat until corn is tender; drain. Serve hot with cilantro and lime juice.