

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

**GREAT RECIPES
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APPETIZERS & BEVERAGES

SALMON SANDWICH

Susan Spori

1 loaf Angry Dave bread (thin slice)
3 small cans Sockeye (or red) salmon
1/2 cup plain yogurt **plus** 1/2 cup mayonnaise (about 1 cup total)
1 can sliced black olives, drained
Garlic salt/black pepper
Juice of one (1) large lemon
Spinach leaves placed on top of salmon

Cut each sandwich into 4 squares (leave the crust on)

RAISIN-CINNAMON BREAD SANDWICHES

Slice raisin bread and spread with either:

Cream cheese with strawberries OR
Honey nut cream cheese

Cut into 4 squares

BAUDUCCO CHOCOTTONE SANDWICHES

4 thin slices of Bauducco Chocottone, crust trimmed
1/4 cup hazelnut or chocolate spread
Butter for frying

Spread each slice with hazelnut or chocolate spread. Make sandwiches.

Melt butter in a cast iron pan. When hot, lay two of the sandwiches in the pan, frying both sides until brown for 2 minutes.

Dust with powdered sugar and serve with coffee, tea or milk.

SOUPS AND SALADS

ISRAELI COUSCOUS WITH APPLES, CRANBERRIES, HERBS

Kate Dohrer

Couscous:

2 tablespoons olive oil
2 cups Israeli couscous (or barley or orzo)
4 cups low-sodium chicken broth
1/4 cup chopped fresh flat-leaf parsley
1 1/2 tablespoons chopped fresh rosemary leaves
1 teaspoon chopped fresh thyme leaves
1 medium green apple, diced
1 cup dried cranberries
1/2 cup slivered almonds, toasted, see Cook's Note

Vinaigrette:

1/4 cup apple cider vinegar
2 tablespoons maple syrup
1 tablespoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 cup olive oil

For the couscous: In a medium saucepan, heat the olive oil on medium-high heat. Add the couscous and cook, stirring occasionally until slightly browned and aromatic, about 3 to 5 minutes. Add the chicken broth and bring to a boil. Simmer for 10 to 12 minutes or until the liquid has evaporated. Transfer the cooked couscous to a large bowl and set aside to cool. Add the parsley, rosemary, thyme, apple, dried cranberries, and almonds.

For the vinaigrette: In a small bowl, combine the vinegar, maple syrup, salt, and pepper. Whisk in the olive oil until

smooth. Pour the vinaigrette over the couscous and toss to coat evenly.

Cook's Note: To toast the almonds, preheat the oven to 350 degrees F. Arrange the almonds in a single layer on a baking sheet. Bake for 8 to 10 minutes or until golden brown. Cool completely before using.

Recipe courtesy Giada De Laurentiis

ORANGE SALAD

Paula Jones

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

Drain oranges and pineapple juice into a saucepan. Heat up—dissolve Jell-O in it. Stir well to be sure all powder dissolved.

Cool a little—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 into container (will fill an 11 x 7 dish to the top). Place in fridge to firm up.

EASY SUMMER FRUIT SALAD

Duff O'Dell

- 1 8 oz. container of Cool Whip
- 1 can sweetened condensed milk
- 1 can pineapple tidbits
- 1 can pie filling (blueberry, cherry, strawberry or peach)

Mix all ingredients together and chill for at least 2 hours.
My Grandkids love this!

ARUGULA SALAD WITH BERRIES

Joan Kowalski

- 5 oz. baby arugula
- 8 oz. strawberries hulled and sliced
- 6 oz. blueberries
- 4 oz. goat cheese crumbled
- 2 T balsamic glaze* or added to taste

Place arugula into a large salad bowl. Top with sliced strawberries, whole blueberries and crumbled goat cheese. Drizzle the top with balsamic glaze, adding it to taste and serve. Do not toss this salad. It serves beautifully just drizzled and left as is.

*Glaze: Nonna Pia's brand of balsamic glaze—classic or strawberry fig.

ARUGULA SALAD WITH TOMATO/AVOCADO

- Baby arugula
- Cherry tomatoes, sliced in half
- Hard boiled eggs, sliced
- Avocado, sliced

Dress with Raspberry Vinaigrette

CHICKEN AND RICE PILAF SALAD

Sheri Jones

- 1 lb. chicken breasts
- 1 box Rice-a-Roni pilaf
- 4 green onions
- 2 jars marinated artichoke hearts
- 1/2 green pepper, chopped
- 1 can black olives, chopped
- 1/3 cup mayonnaise

Boil chicken and chop in bite-sized pieces. Chop artichokes, saving liquid. Prepare Rice a Roni as instructed on box. Combine all ingredients. Mix artichoke liquid and mayo. Mix with other ingredients. Chill 3 hours before serving.

CRUNCHY POTATO SALAD

Miriam Ward

1 1/2 lbs. red potatoes, cooked with skin on
2 celery ribs, chopped
1/4 cup chopped sweet red pepper
1 medium carrot, shredded
1 or 2 green onions, chopped
1/4 cup light mayonnaise
1/4 cup fat-free plain yogurt
1 T sweet pickle relish
3/4 tsp. prepared mustard
1/2 tsp. salt
1/2 tsp. lemon pepper seasoning
1/2 tsp. dill weed
Lettuce leaves, optional

Place potatoes in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer about 20 minutes or until tender.

Drain and cool; cut into cubes. Add the celery, red pepper, carrot, and onion. In a small bowl, combine the mayonnaise, yogurt, pickle relish, mustard, salt, lemon pepper seasoning, and dill; pour over vegetables and toss to coat.

Cover and refrigerate for at least 1 hour. Serve in lettuce lined bowl, if desired.

PERFECT POTATO SALAD

(Pioneer Woman) Serves 4-6

5 lbs. Russet potatoes (about 8 medium)*
1 1/2 cups real mayonnaise, plus more, if needed (not Miracle Whip)
4 T yellow mustard, plus more, if needed
5 whole green onions, sliced up to the darkest green part
2 T fresh dill, chopped
1 tsp. Kosher salt, plus more, if needed
1/2 tsp. fresh ground black pepper
1/2 tsp. paprika
10 whole sweet pickles, sliced
2 T sweet pickle juice
6 whole hard-boiled eggs, peeled and sliced

Cut the potatoes in halves or thirds and boil until fork tender. Drain. Mash the potatoes or run them through a ricer or food mill to make them extra fluffy.

Fold the potatoes together with the mayonnaise, mustard, green onions, dill, salt, pepper, paprika and other seasonings you like. Fold in the pickles, pickle juice and eggs and taste for seasoning. Add more salt, mustard or mayo as needed.

*To peel or not to peel . . . This recipe calls for using a ricer to make the potatoes fluffy. A ricer apparently separates the cooked potato skins from the flesh of the potato. I'm sure there must be some residue, so if you don't like skins in your potato salad, I suggest you peel before you boil. Or, boil with skins on and peel while still warm.

SUMMER FETA PASTA SALAD

8 oz. mostaccioli or penne pasta
1/4 cup lemon juice (a large lemon)
1/4 cup olive oil (EVOO)
Salt/pepper/zest of half a lemon
4 oz. (half bat) baby spinach, stems removed
1/2 English cucumber, thinly sliced
1 pint cherry tomatoes, halved
1/4 cup Kalamata olives, chopped
8 oz. Feta cheese block, crumbled
1/2 cup parsley, chopped
1/3 cup sliced almonds

Cook pasta, al dente according to package instructions.
Drain.

Whisk together lemon juice, olive oil, zest of half lemon and season to taste with salt/pepper.

Toss pasta with dressing. Let sit for 10 minutes or so. Stir in remaining ingredients.

Chill at least an hour before serving. Good to eat all week!

Extras: Sprig of fresh dill; chopped avocado (on individual serving, as it's not pretty after a few hours in the refrigerator!)

Serve with sliced baked chicken breast on individual serving, if desired.

FRESH ASPARAGUS AND FRENCH BEAN SALAD

1 lb. French beans, stems removed
2 lbs. asparagus, woody ends trimmed
1 T finely chopped shallot
1 T finely chopped fresh chives
5 slices bacon, cooked and chopped
3 hard-cooked eggs, peeled and cut in quarters

Vinaigrette:

2 tsp. Dijon mustard
4 tsp. balsamic vinegar
3 T olive oil
Salt/pepper to taste

Fill large pot with water. Bring to a boil and add beans and asparagus. Return to boil, lower heat and simmer about 2-4 minutes until vegetables are tender but still crisp. Drain and refresh under cold water. Let cool completely.

In a small bowl, whisk together mustard, balsamic vinegar and olive oil until smooth. Season to taste. Set aside.

Chop cooled vegetables into 1-inch pieces and transfer to a salad bowl. Sprinkle with shallot, chives and bacon. Drizzle with vinaigrette and top with eggs. Makes 12 servings.

CAPRESE SKEWERS

Barbara Atkins

These skewers are a fun alternative to a classic Caprese salad.

18 bamboo party picks (skewers)

18 sweet grape tomatoes (1 per skewer)

1 tub BelGioioso Fresh Mozzarella mini cheese balls (1 per skewer)

1 T EVOO (olive oil)

Sea salt and pepper

2 oz. living basil leaves (one per skewer)

Wash a pat dry fresh basil leaves.

Place an equal number of tomatoes and mozzarella balls into a bowl and toss with EVOO, sea salt and pepper.

For each skewer, pierce a tomato first, then a basil leaf, followed by a ball of cheese. Makes 18 skewers

Drizzle balsamic vinegar of Modena glaze over each tomato

COLORFUL CONGEALED SALAD

Gloria Land

3 oz. Jell-O mix (sugar free)

(Raspberry for a pink salad) or (Lime for a green salad)

8 oz. crushed pineapple

16 oz. small curd cottage cheese

8 oz. whipped cream cheese

Drain crushed pineapple.

Boil 1 cup water and stir in Jell-O packet.

In a 11 x 7 casserole dish, add in pineapples and cottage cheese.

Spread dollops of the whipped cream cheese on top.

Add hot stirred Jell-O mix and use a fork to stir all ingredients together.

Refrigerate until congealed (at least 2 hours).

ENJOY!

DO NOT USE GRAPE JELL-O. I tried and, when combined with other ingredients, it turned GREY and tasted BLAND.

DESSERTS—BREADS, CAKES, COOKIES, PIES

BANANA-CARROT CAKE BREAD

1/2 cup melted butter
3/4 cup sugar
1/2 cup brown sugar
2 large eggs
1/4 cup whole milk
1 tsp. pure vanilla extract
2 cup all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/4 tsp. kosher salt
1/4 tsp. ground nutmeg
3 large ripe bananas, mashed
1/4 cup grated carrots
1/4 cup chopped pecans, plus more for garnish

Frosting:

8 oz. block cream cheese, softened
1 cup butter, softened
1 tsp. pure vanilla extract
1/4 tsp. kosher salt
1/2 cup powdered sugar

Preheat oven to 350°; grease a 9" x 5"-loaf pan with cooking spray and line with parchment paper.

In a large bowl, stir together butter and sugars until combined. Add eggs, milk, and vanilla and mix until combined. Slowly add in flour, baking powder, baking soda, cinnamon, salt, and nutmeg and stir until completely incorporated. Gently fold in bananas, carrots, and pecans and mix until fully combined.

Pour batter into prepared pan and smooth top with a spatula. Bake about 1 hour, until a toothpick comes out with moist crumbs, then let cool.

To make frosting: In a large bowl using a hand mixer, beat cream cheese and butter until smooth. Beat in vanilla, salt, and powdered sugar until fluffy.

Once cooled, frost bread and garnish with pecans.

MILLIONAIRE'S PIE

Krystyna Plut

14 oz. sweetened condensed milk
1/3 cup lemon or lime juice
1/3 cup crushed pineapple
1/2 cup chopped walnuts or pecans
1/2 -1 cup berries: blueberries or strawberries
8 oz. whipped topping
1/2 tsp. vanilla extract
1 Graham cracker crust

In a large bowl, combine first seven ingredients. Pour mixture into the crust. Chill for at least 1 hour. Decorate with nuts, berries, etc.

MANDARIN ORANGE CAKE

1 18.25 oz. package yellow cake mix
4 eggs
1 cup vegetable oil
1 11-oz. can mandarin orange segments, with juice
1 8-oz. container frozen whipped topping, thawed
1 20-oz. can crushed pineapple, with juice
1 3.5 oz. package instant vanilla pudding mix

Preheat oven to 350°. Grease and flour a 9 x 13-inch pan.

In a large bowl, combine cake mix, eggs, oil and mandarin oranges with juice. Beat until smooth. Pour batter into prepared pan.

Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the topping: In a large bowl, beat together whipped topping, pineapple with juice and dry pudding mix until blended. Spread on cake.

BUNNY'S CHOCOLATE CHIP BUNDT CAKE

Kathe Randall

1 package chocolate devil's food cake mix
1 package chocolate instant pudding
1 package mini chocolate chips
1 3/4 cup milk
2 eggs

Mix all together for 2 minutes by hand.
Grease and flour Bundt pan.
Bake 350° oven for 50-55 minutes.

CHOCOLATE FUDGE FROSTING

1/2 cup butter
3 (1-ounce) squares unsweetened chocolate
1 lb. confectioners' sugar
1/2 tsp. vanilla extract
3/4 cup milk

Melt chocolate and butter in microwave or in the top of a double boiler.

In a large bowl, combine confectioners' sugar, vanilla and 1/2 cup of the milk.

Blend in the melted chocolate mixture.

Add remaining milk, a little at a time, until desired consistency is achieved.

Let stand until spreadable (frosting will thicken as it cools).

FRUIT CRISP COBBLER

Joe Krimm

Use an 8-inch glass or aluminum pan. Double all ingredients for a 9 x 13-inch pan. Glass works best.

2 cans pitted tart cherries, drained. Reserve liquid.

NOTE: Cherries in liquid—not thick pie filling.

1 10-oz. bag frozen strawberries

1 T lemon juice

3/4 cup sugar

2 T Tapioca, quick-cooking variety

2 T cornstarch

1/4 tsp. salt

Crumb Topping:

2/3 cup brown sugar

1/2 cup flour

1/2 cup Quick Oats (not instant or old fashioned)

1/2 tsp. ground cinnamon

1/4 tsp. salt

1/3 cup butter-flavored Crisco

1 T milk

1 tsp. vanilla

Preheat oven to 400°.

In medium sauce pan, stir in reserve cherry liquid, 3/4 cup sugar, tapioca, cornstarch and salt. Mix well.

Cook on medium heat 5 to 10 minutes until mixture thickens and begins to boil, stirring constantly.

Stir in cherries, strawberries and lemon juice. Once combined, spoon mixture into pan. (do not grease pan)

Topping: Combine brown sugar, flour, oats, cinnamon and salt in a bowl. Cut in Crisco until coarse crumbs appear. Combine milk and vanilla and drizzle over crumbs while tossing with a fork. Sprinkle crumb mixture over fruit.

Bake at 400° for 30-35 minutes or until fruit is bubbly.

VANILLA CUSTARD ICE CREAM

Gloria Land

This is a smooth, custard-based ice cream. Makes approximately 20 servings.

Requires a 1 1/2-gallon ice cream freezer. May be ratioed for different size freezers.

10 cups whole milk

3 cups sugar

4 heaping Tablespoons flour

Egg Beaters® the equivalent of 10 medium whole eggs

2 tsp. salt

2 T vanilla

2 cartons (1 pint each) Coffee Rich non-dairy creamer or, if you can't find this, use half & half or, 1 carton whipping cream and finish with milk to make one pint.

In the top of a 3-quart double boiler, heat 10 cups of milk to scalding point.

In a separate bowl, sift the sugar, flour and salt together twice.

In another bowl, combine the Egg Beaters, sugar, flour and salt mixture.

Since the boiler will not be large enough to hold the entire milk and egg mixture, pour out about a quart of the scalded milk into a large jar or pitcher. Add the rest of the scalded milk, one cup at a time, to the egg mixture, stirring as you add. Pour this new custard mixture back into the boiler and stir the custard as it cooks. It will get thick and might appear to "curdle", but if it does, just beat it well with a wire whisk.

When the custard is thick, pour it in with the scalded milk which you had reserved and stir it all together. Add the vanilla. Then refrigerate. (You don't have to make it ahead and refrigerate, but it needs to be cooled before you freeze it.)

When you are ready to freeze the custard, add the Coffee Rich. Fill the freezer can leaving four (4) inches at the top, as it will "swell" as it freezes. (This may prevent you from using 2 full pints.)

EASY CASSEROLES, MEATS & SIDE DISHES

PRETZEL CRUSTED CHICKEN WITH DIPPING SAUCE

Barbara Atkins

1.5 lbs. chicken breasts cut into strips
2 eggs, beaten
1 T canola oil
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper
1 1/2 cups coarsely ground pretzels

Dipping Sauce:

2 T butter
1/2 cup milk
2 cups shredded cheese
2 T brown mustard

Preheat oven 350°; whisk egg, oil, onion powder, salt, pepper together. Dip chicken in egg, then coat with crushed pretzels. Place on greased (or parchment papered) cookie sheet; bake for 35 minutes.

Dipping sauce: In microwave bowl, mix butter, milk, cheese and mustard. Stir to blend, loosely cover and microwave for 2-3 minutes.

BAKED SUMMER SQUASH

2 lbs. summer squash (zucchini or yellow squash or combination of the two)
1/4 cup olive oil
1/2 cup Parmesan cheese
1/3 cup bread crumbs
1/2 tsp. salt
1/4 tsp. ground pepper

Preheat oven to 350°. Remove stem ends and slice squash into 1/4-inch rounds. Toss with olive oil

Combine bread crumbs, Parmesan cheese, salt and pepper. Arrange rounds in a lightly greased 9 x 12-inch baking dish or 10-inch pie plate. Sprinkle bread crumb mixture over squash. Cover baking dish with foil and bake 30 minutes. Remove foil and bake another 5 minutes until top is bubbling and crispy.

GREEN CHILE ENCHILADAS

Barbara Atkins

1 lb. chicken breast strips
1 8-oz. cream cheese cut into cubes
1 can 4.5 oz. chopped green chiles
12 flour tortillas
1 bottle Salsa Verde or 2 cans El Paso Chile Enchilada Sauce
3/4 cup shredded cheese (mixed Mexican cheeses or cheddar cheese)

In a large skillet, cook chicken over medium heat until no longer pink in center. (Add chopped onions and jalapeños at this point, if desired). Add cream cheese and green chiles. Cook over medium heat until cheese is well blended.

Spoon chicken mixture onto tortillas, roll up and place seam side down in lightly greased 13 x 9-inch baking dish.

Pour enchilada sauce (or Salsa Verde—my preference) over top of rolled enchiladas. Sprinkle with shredded cheese. Bake @ 400° for 15-20 minutes.

HUNGARIAN BEAN STEW

Gloria Land

Place in a large casserole dish with a cover:

1 can kidney beans, drained
1 can lima beans, drained
1 can butter beans, drained
1 can pork & beans, drained

Fry:

1/2 lb. bacon until crispy, then remove from pan and chop

To grease add:

2-4 medium onions, diced or sliced
2 cloves garlic, minced
1/4 tsp. dry mustard
3/4 cup brown sugar
1/2 cup vinegar

Simmer 20 minutes and pour over beans in casserole. Add the bacon and mix well and cover.

Bake at 350° for 50-60 minutes. Remove cover for last 15 minutes. Freezes well.

SRIRACHA DEVEILED EGGS

6 eggs, hard boiled and cut in half lengthwise
1/4 cup mayonnaise
1 1/2 tsp. Dijon mustard
2 1/2 tsp. Sriracha sauce, plus a bit for garnish
1 tsp. lime juice
1 tsp. freshly chopped cilantro, plus a bit for garnish
1/4 tsp. salt
1/2 tsp. black pepper

Gently remove the hard-boiled yolks and place them in a medium bowl. Smash the yolks with the back of a fork until smooth. Stir in mayonnaise, Dijon mustard, Sriracha, lime juice, cilantro, salt and pepper. Taste and season with additional salt and pepper to taste.

Place the hard-boiled egg white halves on a serving platter. Scoop approximately 1 to 1 1/2 T of yolk filing into each of the egg halves. For a nicer presentation, pipe the filling into the halves with a piping bag. Garnish with Sriracha and chopped cilantro as desired. Serve immediately or refrigerate until ready to serve.

AVOCADO RANCH DEVEILED EGGS

12 hard-cooked eggs, peeled
2 avocados, pitted, peeled and mashed
3 T prepared Ranch dressing
2 T fresh lime juice
1 T chopped green onion, plus more for garnish
1 1/2 tsp. garlic salt
1/4 cup crisp-cooked and crumbled bacon

Slice eggs in half lengthwise. Remove yolks to a medium bowl. Add mashed avocados, Ranch dressing, lime juice, 1 T chopped green onion and garlic salt. Mash until well blended.

Place egg halves, hollowed side up, on serving plate. Divide the yolk mixture evenly into the egg halves.

Sprinkle filled egg halves with bacon and additional chopped green onion before serving. Makes 12 servings.

HOW TO BOIL A PERFECT EGG

Compliments of the American Egg Board

Place eggs in a saucepan large enough to hold them in a single layer. Add cold water to cover the eggs by 1 inch. Heat over high heat just to boiling. Remove pan from burner, then cover the pan. Let the eggs stand in the hot water for about 15 minutes for large eggs, 12 minutes for medium eggs; 18 minutes for extra-large eggs. Place the eggs in a bowl of water filled with ice cubes. Cool 10 to 15 minutes. Peel eggs right after cooling. Gently tap the egg on a hard surface until the shell is finely crackled all over. Roll the egg between your hands to loosen the shell. Start peeling at the large end, holding the egg in cold water to help ease the shell off.