

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

**COMFORT FOOD DURING THE 2020
LOCKDOWN
AKA: HOMEMADE—TRY IT AND LIKE
IT!**

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

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FOR THE BIRDS

SOUPS AND SALADS

SLOW COOKER, HEARTY SHRIMP GUMBO

Suzi Guckel

This spicy gumbo recipe is highly adaptable according to your taste. Instead of shrimp, try crawfish or chicken, or swap the shrimp and sausage for some okra and cooked rice for a vegetarian gumbo!

4 cups chicken broth
1 pound Andouille sausage, sliced
1 cup chopped (can be frozen) onion
1/2 cup flour
2 pounds cooked shrimp (frozen) that has been thawed

SEASONINGS:

1 T Creole seasoning
1 T garlic powder
3 dried bay leaves

COMBINE everything (**except the shrimp**) in your slow cooker. Give everything a quick stir to ensure the seasoning and flour are dissolved in the broth.

Slow cook for 6 hours. Add shrimp at the end and cook until warmed through. Garnish with a few chopped green onions. I served it over rice and with cornbread.

ZUPPA TOSCANA

Joyce Quam

Saute':

1 lb. Italian sausage, ground, mild or spicy
1/4 tsp. red pepper, crushed
1 large onion, diced
3 strips bacon, chopped
2 garlic cloves, minced

Add and simmer:

10 cups water
5 cubes chicken bouillon
3 large potatoes, diced

Add and heat:

1/4 bunch kale, chopped
1 cup 1/2 & 1/2

WHITE CHICKEN CHILI

Ella Barber

1 lb. Great Northern White Beans
2 lbs. boneless Chicken Breast
1 T olive oil
1 medium onion, chopped
4 cloves garlic, minced
8 oz. canned chopped green chilies
2 tsps. Cumin
1 1/2 tsp. dried Oregano
1/4 tsp. Cayenne Pepper
1/2 tsp. Creole seasoning
6 cups Chicken Broth
3 cups grated Pepper Jack Cheese
Sour Cream
Salsa

Soak beans overnight and drain.

Bake chicken, cool and shred. Heat oil in skillet over medium heat. Add onion, sauté until translucent.

Stir in garlic, chilies, cumin, oregano, cayenne pepper, and creole and sauté about 2 minutes.

Add beans and chicken stock to the slow cooker, stir in onion mixture. Cook on high for about 4 hours. Add the chicken and cook until the beans are tender, about 3 more hours.

When almost ready to serve, add 1 cup of cheese and stir until blended. Season to taste with salt, pepper or additional creole seasoning.

DUSTY'S CHICKEN SALAD

Barbara Atkins

NOTE: Years ago, I begged the chef at a Litchfield Park, AZ, restaurant for his delicious chicken salad recipe. He made this in huge bulk (5 pounds of chicken breasts at a time). So, the amounts are purposely left out of this recipe! Judge for yourself how much chicken salad you want on hand and cook the number chicken breasts accordingly!

Chicken breasts skinned and boneless. (I usually start with two!)

Cook chicken on stovetop in a pot of water until tender. Shred cooked chicken in a bowl using two forks.

Add:

Dried cranberries

Diced celery

Tarragon seasoning to taste

Mayonnaise (not salad dressing) to blend

Roasted pecan halves (baked in 350° oven for 4-5 minutes)

Stir all ingredients together and serve over a bed of lettuce, or just spread it on crackers for a snack!

*SANTA FE SALAD

1 T olive oil (for cooking chicken)
1 pound chicken tenders or boneless chicken
1 tsp. taco seasoning mix
1 6-oz. package baby spinach
1 15-oz. can of black beans, rinsed and drained
2 avocados, peeled, pitted and chopped
1 cup tomatoes, chopped
1 cup fire-roasted corn kernels, thawed
1 cup Mexican blend shredded cheese
1/4 cup fresh cilantro, chopped
1 lime cut into wedges
1/4 cup olive oil (for dressing salad)
Optional: sour cream, salsa, ranch dressing

Cook chicken in 1 T olive oil along with taco seasoning.
Mix well until fully cooked through.

Distribute spinach among 4 plates or large salad bowls.
Evenly divide beans, avocado, tomatoes, corn and
cheese on top of the four plates or salad bowls.

When chicken has cooked, remove it to a cutting board
and cut into bite-sized pieces. Distribute the chicken
evenly among the salads. Give each salad a fresh
squeeze of lime and drizzle with olive oil. You can also
serve with a side of salsa, sour cream or ranch dressing,
if preferred.

DESSERTS—BREADS, CAKES, COOKIES, PIES

PINEAPPLE PECAN CAKE

Miriam Ward

Ingredients:

1 cup chopped pecans
2 cups all-purpose flour
1 1/2 cups sugar
2 eggs
1 tsp. baking soda
1 tsp. vanilla
pinch salt
1 – 20-oz. can crushed pineapple (undrained) in its own juice – not syrup

CREAM CHEESE FROSTING

1/2 cup butter or 1 stick
1 – 8-oz. cream cheese, softened
1 tsp. vanilla
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350° F. Mix all of the cake ingredients together in a bowl. Pour into a greased 9 X 13-inch pan and bake at 350 for 35 – 40 minutes (until top is golden brown).

Frosting:

Beat butter, cream cheese and vanilla together until creamy. Gradually mix in powdered sugar. Frost cake with cream cheese frosting while still warm. Sprinkle with chopped nuts, if desired. Enjoy!

BROWN SUGAR OATMEAL COOKIES

Ella Barber

1 cup salted Butter, Softened
2 cup Packed Dark Brown Sugar
2 tsp. Vanilla Extract
2 whole Eggs
1 1/2 cups all-purpose Flour
1 tsp. Salt
1/2 tsp. Baking Soda
3 cups Old Fashioned Oats

Optional: 1/2 cup finely chopped nuts to the flour mixture if you would like a nutty flavor and crunch or 1 cup raisins

Preheat the oven to 350° F.

In the bowl of an electric mixer (or using a hand mixer) beat together the butter and brown sugar until fluffy. Beat in vanilla. Add eggs, one at a time, scraping the bowl after each one.

Mix the flour, salt, and baking soda in a medium sized bowl. Add it into the creamed mixture in 2 to 3 batches, mixing it until just combined.

Mix in the oats until just combined.

Use your preferred size cookie scoop (or a regular spoon) to drop portions of dough onto a lightly greased cookie sheet, spacing them a couple inches apart.

Bake for 12-13 minutes or until dark and chewy. If you would like a crispier cookie, just cook a little longer!

Let them cool slightly on the pan after removing from the oven, then transfer the cookies onto a plate for serving.

Maxine (the Pioneer Women)

DATE CAKE SUPREME

Debbie Smith

CAKE INGREDIENTS:

1 cup dates chopped
1 cup water
1/2 cup butter
1 cup white sugar
1 tsp. baking soda
1 egg beaten
1 tsp. vanilla extract
1 1/2 cups flour
1 cup walnuts chopped

WARM SAUCE INGREDIENTS:

1/4 cup butter
1/3 cup heavy cream
1/2 cup brown sugar

Preheat oven 350°F.

Butter and flour loaf pan (I use a 10 X 5).

In sauce pan, heat on medium heat 1 cup water and dates until boiling; stir in 1/2 cup butter and 1 cup sugar until melted.

Remove from heat, add baking soda, cool 10 min.

Place dates in large bowl, add beaten egg and vanilla and stir; blend in flour, stir in walnuts, pour into prepared loaf pan.

Bake 50-60 minutes; cool in pan 10 minutes then turn onto wire rack.

WARM SAUCE

In a sauce pan over medium heat, blend 1/4 cup butter, cream and brown sugar. Heat, stirring constantly until mixture boils and sugar is dissolved.

AMARETTO COOL WHIP

1 cup heavy cream
1 tsp. vanilla
1/4 – 1/2 cup powdered sugar
1 T amaretto liqueur

Whip heavy cream till stiff, add vanilla, amaretto; add powdered sugar to personal taste.
Store in refrigerator.

Serve cake with warm sauce and a dollop of cool whip

Store leftovers separately. Slice and warm as needed

BLUEBERRY STREUSEL SKILLET COFFEE CAKE

Sheri Jones

In small bowl:

1/2 cup brown sugar, packed
1/4 cup flour
1 pinch Kosher salt
3 T butter, melted
Pecans, chopped

In medium bowl:

2 cups flour
1-1/2 tsp. baking powder
1 tsp. salt

Directions:

In large bowl:

1/2 cup butter, softened
1-1/2 cups sugar
2 large eggs
1 large egg yolk
1 T vanilla extract
1/2 cup buttermilk
2 T lemon zest
1 T lemon juice
2-1/2 cups blueberries, fresh. (If frozen, toss with 2 T flour)

Preheat oven to 350°. Spray a 9-inch cast iron skillet with cooking spray.

In a small bowl, whisk together brown sugar, flour and kosher salt. Add melted butter. Stir until crumbly with large pieces still intact. Set aside.

In a medium bowl, whisk together the 2 cups flour, baking powder, and salt.

In a large mixing bowl, beat the softened butter 1 minute or until smooth. Add sugar; beat 2 minutes until fluffy, stopping to scrape sides as needed. Beat in eggs and egg yolk and vanilla

In 2 additions, beat in buttermilk and the flour mixture, alternating between each. Gently fold in the lemon zest, lemon juice, and blueberries. Add chopped pecans.

Scrape mixture into prepared skillet. Sprinkle top with brown sugar mixture.

Bake 50 min. or until toothpick in center comes out clean and top is golden brown.

Transfer skillet to wire rack; cool 15 minutes.

Meanwhile, in a small bowl combine the powdered sugar and lemon juice, stir until smooth. Drizzle over cake.

ICING

1 cup powdered sugar
2 T lemon juice

EASY CASSEROLES, MEATS & SIDE DISHES

*CHICKEN ENCHILADAS

2 T olive oil
1 small onion, peeled and diced
1 1/2 pounds boneless skinless chicken breasts cut into small 1/2-inch pieces
1 4-oz. can diced green chiles
Salt/pepper to taste
1 15-oz. can black beans, rinsed and drained
8 large flour or corn tortillas
3 cups Mexican blend shredded cheese
1 jar or can enchilada sauce

Optional toppings:

Chopped cilantro, red onions, diced avocado, jalapeno, sour cream
Preheat oven to 350°.

In a large skillet, heat oil over medium heat; saute' onion until soft; add diced chicken and green chiles; add salt/pepper. Cook mixture 6 to 8 minutes until chicken is completely cooked. Add beans. Remove pan from heat and set aside.

Grease 9 x 13-inch casserole.

To assemble tortillas, spread 2 T enchilada sauce evenly over tortilla; add a large scoop of chicken filling. Add 1/3 cup cheese and roll up tortilla. Place rolled tortillas in a single layer. Cover all with remaining sauce and cheese.

Bake uncovered 25-35 minutes until cheese is bubbly. Sprinkle with your choice of toppings.

*BEEF TACO PIE

1 8-oz. pkg. refrigerated crescent rolls
1 pound ground beef
1 pkg. taco seasoning mix
8 oz. shredded Mexican-style cheese blend

Optional toppings: sour cream, shredded lettuce, diced tomatoes, green onions, avocado, black olives.

Preheat oven to 350°.

Cover round or square cake pan with crescent dough flat on the bottom. Bake according to package instructions.

While the crust is baking, cook beef over medium heat until browned and no longer pink. Add taco seasoning and combine.

Remove baked crust from oven and add the beef mixture and layer with cheese. Place back in the oven and bake another 10 minutes until cheese is melted.

Top with your toppings of choice and serve.

***EASY LEMON SALMON IN FOIL**

2 pounds salmon
1/2 cup melted butter
1/4 cup freshly squeezed lemon juice
Zest of 1 lemon
3 cloves garlic, minced
1 tsp. dried dill or more to taste
Salt/pepper
2 T chopped fresh dill

Preheat oven to 375°. Prepare baking dish by lining with aluminum foil enough to cover salmon completely.

Mix melted butter, lemon juice, zest, garlic, dill, salt/pepper in a small mixing bowl.

Place salmon over the aluminum foil. Fold up all four sides. Drizzle the butter mixture over the salmon and seal foil packet closed.

Bake for 15-25 minutes. Remove from oven. If salmon flakes easily with a fork, it is fully cooked (still a bit pink inside!) Garnish with dill and serve.

Not only is the salmon delicious, but the clean-up is quick!

****LEMON CHICKEN ROMANO**

2 boneless, skinless chicken breasts, halved and pounded to 1/2-inch thick
1/2 cup shredded Mozzarella cheese
1/2 cup Provolone cheese, shredded
1 large egg
1 T flour
3/4 cup Italian bread crumbs
1/3 cup finely shredded Romano cheese
1 T minced fresh oregano plus 1 tsp. for garnish
2 tsp. lemon zest
1/2 tsp. garlic powder
Salt/pepper
1/3 cup olive oil
4 lemon wedges for spritzing each serving
2 tsp. finely chopped green onion for garnish

Preheat oven to 350°. Season chicken all sides with salt. In a mixing bowl, mix flour, egg to combine. In a second bowl combine bread crumbs, Romano cheese, oregano, lemon zest, garlic powder and 3/4 tsp. pepper.

Assembly line: submerge one chicken cutlet at a time in egg mixture, then coat both sides in bread crumb mixture. Press firmly to ensure coating sticks to the chicken. Repeat for all chicken pieces.

Heat olive oil in a non-stick skillet over medium heat. Fry two cutlets at a time until golden brown on both sides.

Spray baking dish or line with parchment paper. Add fried chicken. Top chicken with mozzarella and provolone cheeses. Bake for 8 to 10 minutes until cheese is melted and internal temperature is 165°.

Garnish chicken with bits of green onion and serve.

DEBBIE'S MAC AND CHEESE CASSEROLE

Always great comfort food!

1 box elbow macaroni noodles, cooked according to package directions al dente
2 cups heavy cream
1 1/2 cups milk plus 1 can evaporated milk and add milk to make 1 1/2 cups for a total of 3 cups liquid
1 egg
4 cups shredded cheddar cheese
Salt/pepper
Bread crumbs and several butter pats on top

Preheat oven to 375°.

Bake uncovered in a 9 x 13-inch dish for 45 minutes

GRILLED VEGGIES

Barbara Atkins

Veggies that grill well: Small carrots, broccoli florettes, mushrooms, zucchini, yellow squash

Cut all veggies in 1/2-inch strips or chunks.
Drizzle with olive oil, teriyaki sauce and season with salt/pepper. Stir to coat all. Place on heavy-duty aluminum foil or a grilling grate. Turn often to avoid burning.

NOTE: Most veggies grill well in ten or fifteen minutes on medium heat. To assure they are cooked thoroughly on the grill, I pre-cook them in the microwave for two minutes (except mushrooms), then drizzle with oil, season and then place on foil or grilling grate.

SPANISH GARLIC ZUCCHINI

Calabacin al Ajillo

Barbara Munn

4 Servings

3 T olive oil
2 zucchini
6 cloves garlic
1/4 cup fresh parsley
Sea salt/pepper

Wash and pat dry zucchini. Cut zucchini into 1/2-inch rounds. Season both sides with salt/pepper. Place in a colander and let rest for 30 minutes.

Chop garlic and add to a mortar; chop parsley and add to mortar. Season with sea salt and using pestle, pound down until well combined.

After 30 minutes, pat dry zucchini rounds with paper towels. Season with pepper on one side.

Heat fry pan on medium-high heat. Add 2 T olive oil and start adding single layer of zucchini. After 2 minutes, flip slices over and cook a total of 5 minutes. Transfer zucchini to a dish lined with paper towels.

Once all zucchini is cooked, using the same fry pan, lower heat and add 1 T oil and garlic/parsley mix. Cook 25-30 seconds and then spread the garlic paste over the zucchini. Serve and enjoy.

*CROCKPOT ASIAN MEATBALLS

2 pounds ground pork
1/2 cup green onions, chopped (about 6)
4 cloves garlic, minced
1 T sesame oil
2 tsp. ginger, freshly grated
2 eggs
1/2 tsp. salt to taste
1/2 tsp. pepper to taste
Optional garnish: chopped parsley

Sauce:

2/3 cup Hoisin sauce
1/4 cup soy sauce
1/4 cup rice vinegar
5 cloves garlic, minced
2 tsp. ginger, freshly grated
1 T Sriracha sauce
1/4 tsp. pepper
Garnish optional: 2 T sesame seeds; 2 green onions
chopped

Preheat oven 400°. Line a baking tray with parchment paper.
Add all meatball ingredients together in a large mixing bowl. Shape meatballs into 1-inch rounds and place on baking tray. Bake for 25 minutes until slightly brown and no longer pink inside.

Add all sauce ingredients together in another mixing bowl.

Mix the baked meatballs together in the sauce and then pour into your crockpot. Cook on low for approximately 2 hours. The sauce should reduce and thicken a bit.
Garnish with additional chopped green onion or sesame seeds.

SOUR CREAM CHICKEN ENCHILADAS

Ella Barber

1/3 cup Onion, chopped
2 T Butter
3 T Flour
2 T cream cheese (jalapeño flavor)
1 cup Sour Cream
1 small can chopped Green Chilies
1 can Chicken Broth (14 oz)
1 1/2 cup Monterrey Jack Cheese, grated (divided)
1/2 cup cheddar cheese, grated
1 1/2 cups shredded Chicken (baked or rotisserie)
8 – 10 soft white corn tortillas

In a large skillet melt butter and sauté onions. Slowly add flour (one spoon at a time) to the butter, stir until thickened.

Add cream cheese, stir over low heat until melted. Stir in Sour Cream, low heat so it will not curdle. Slowly stir in Chicken Broth until well blended. Add 1 cup Monterrey Jack cheese, stir until blended.

In another bowl stir a half a cup of the sauce mixture with the shredded chicken. Add 1/2 cup cheddar cheese and 1/2 cup Monterrey Jack Cheese.

Spray bottom of 9 x 13 inch pan or rub with a little butter. Roll each tortilla with chicken mixture, seam side down. Once all are rolled pour sauce on top.

Bake on 350° for 25 – 30. You may top with additional cheese before serving.

CHEATER'S MAC AND CHEESE

Ella Barber

4 oz. short pasta, like penne
1 1/2 cups fresh or frozen broccoli florets
2 1/2 oz. cream cheese (1/3 cup)
1 T unsalted butter
1/2 oz. Parmigiano-Reggiano cheese – Finely grated
(1/3 cup) plus more for serving

Directions

Step 1

Cook Pasta in a pot of generously salted boiling water, two minutes less than the package instructions. Reserve 1 cup of pasta water and cover to keep warm. Add broccoli to the pasta pot; continue boiling until pasta is al dente and broccoli is bright green, 1 to 2 minutes more. Drain.

Step 2

Return pot to medium heat; add cream cheese, butter and 2/3 cup reserved pasta water. Cook, stirring, until mixture is smooth and simmering. Remove from heat; stir in pasta, broccoli and Parmigiano-Reggiano. Toss with more pasta water as needed until sauce clings to pasta. Serve with more Parmigiano and black pepper.

You can substitute other veggies, fresh or frozen.

**Recipes from "Command Cooking.com"

*Recipes from "Cooking Professionally.com"—great ideas for quick meals!

AVOCADO EGG TOAST

Sheri Jones

2 large eggs
2 slices bread, toasted – any kind
1 avocado, peeled, sliced
2 tsp. olive oil
1/4 tsp. red pepper flakes
Kosher salt
Pepper
1 T fresh parsley, optional garnish
1 T sesame seeds, optional garnish

Directions:

In a small saucepan, bring 3 cups water to a simmer over medium-high heat.

Working one at a time, crack an egg into a small bowl, and slide it gently into the water; repeat with the remaining egg, keeping distance between the 2 eggs.

Turn off the heat, and cover for 3-4 min., or until the whites are cooked and yolks are still soft. Using a slotted spoon, remove the eggs, draining them well.

Top the toasted bread with the avocado slices, drizzle with olive oil; sprinkle with red pepper flakes. Season with S/P to taste.

Serve the avocado toast immediately, topped with the poached eggs and garnish, if desired.

NOTE: During the 2021 freeze on Valentine's Day, Sheri said she prepared this tasty recipe for their special date since they couldn't go out to dinner!

GRILLIN' AND CHILLIN'

WE ALL DID LOTS OF THIS DURING 2020-2021!

GRILLED SALMON

Joe Krimm

I really like to grill. I get my beverage of choice and head to my Big Green Egg.

I buy fresh salmon from Kroger-- whatever variety is on sale and looks the freshest. The process is pretty easy:

1. Load grill with charcoal and lite. (I only use lump charcoal - no additives or chemicals & use an electric lighter so no fuel smell or taste)
2. Rinse the salmon and pat dry with a paper towel. Leave the skin on, then season the top of salmon with William Sonoma Potlatch classic seasoning. No salt or pepper or anything else.
3. When the fire is ready, I put the salmon skin side down directly on the grill grate. The temperature gauge on the grill should read around 250° to 300°.

I close the lid and check it in about 8 minutes. When the fat of the salmon surfaces on the top, it's done - about 10 to 12 minutes on my grill. The salmon should be fork tender, flakey and a little moist.

Serve it with 90 second microwave rice, and steamed veggies. Also, some folks like the Caper Sauce:

CAPER SAUCE, from Kristin Schulze:

8 T butter, melted
3 T lemon juice
1 T Capers + 1/2 T caper juice
pepper to taste
Simmer 5 minutes

GRILLED PORK ROUNDS

Joe Krimm

I buy a 6 to 8 pound pork loin on sale at Costco or Kroger and slice it into 1 1/2 inch rounds.

Wrap the outside edge with a slice of bacon and hold in place with a toothpick. Then wrap each pork round separately and place them in the freezer.

When ready to cook, I thaw the appropriate number of pork rounds (usually 1 per person), season with Lawry's seasoning, salt, pepper, & John Henry's Honey Rib Rub Seasoning.

Grill the pork rounds to 165°, flipping them as required,

Serve with Potato salad and Joe's Beans (recipes follow)

GRILLED MEATLOAF (wrapped in bacon lattice weave)*

From Jeff Phillips and slightly modified by Joe Krimm

2 lbs. ground beef (80/20)
1 lb. Jimmy Dean pork sausage, I use the regular variety
1 lb. thin-sliced smoked bacon
1 cup diced onion
1/2 cup quick oats
1/4 cup Worcestershire sauce
2 T A-1 Sauce
2 eggs
Lightly salt & pepper
1 T Lawry's seasoned salt
Wax or parchment paper

Mix ground beef, Jimmy Dean sausage, 2 eggs, 1 cup diced onions, 1/2 cup quick oats, 1/4 cup Worcestershire sauce, 2 T A-1 sauce, salt, pepper and 1T Lawry's seasoned salt in a large bowl until combined.

Divide the mixture evenly to form 2 balls and form each ball into a log about 3 inches in diameter and 10 inches long.

On a large piece of wax paper or parchment paper, take strips of bacon and make a lattice weave about 10 inches long and 8 inches wide.*

Place 1 log on the bacon weave, then with the help of the paper, rollup the bacon to cover the log. Use a few toothpicks to hold the bacon in place. Repeat this process with the second log on the same bacon weave.

***NOTE:** For information on how to make a bacon lattice weave, go to Jeff Phillips' web site "www.Smoking-Meat.com" and view his video on the process. We could never explain it here! You MUST watch the video!!

Place the meatloaf logs on the grill (indirect heat) and smoke at 250° - 280° until internal temperature is 165°. (about 2.5 hours).

I add a handful of smoke pellets to the charcoal when I put the logs on. Since it is indirect heat, there is no need to turn the meat.

To serve, slice meatloaf about 1 to 2 inches thick and serve with Ketchup or BBQ sauce and sides dishes. I like mac & cheese or steamed veggies. Also makes a great sandwich.

GREAT POTATO SALAD

Joe Krimm (from Mark and Julie Croft)

4 cups boiled red potatoes, cubed
1 tsp. celery salt
Pepper
3 boiled eggs
diced Pickles, either diced hamburger chips or dill relish
2/3 cup Hellmann's Mayonnaise

Mix in a bowl, cover and chill. Serve chilled.

JOE'S BEANS

Joe Krimm (From How to Grill by Steven Raichlen and modified by Joe)

6 oz. bacon, cut into 1/4-inch cubes
1 large onion, finely chopped
3 cans Great Northern beans (I use Bush's beans)
3 T brown sugar
3 T molasses
3 T A-1 Sauce
3 T maple syrup
3 T BBQ sauce
1 1/2 T dry mustard
1 1/2 T Worcestershire sauce
1 1/2 T apple cider vinegar
Salt & pepper to taste

In a large nonreactive pot, (I use a 9-qt. lodge Dutch oven) fry bacon until it renders then add onions and fry until golden brown.

Stir in beans, brown sugar, molasses, A-1 Sauce, maple syrup, BBQ sauce, mustard, Worcestershire sauce, & apple cider vinegar.

Gently simmer and stir for about 10 minutes adding a few tablespoons water, if mixture gets a little dry. Add salt and pepper during the last 5 minutes as desired. Serve hot or cold.

ADULT ROOT BEER FLOAT

from Anonymous

Tall glass
3 - 4 scoops of vanilla ice cream
1 shot Kahlua
1 shot vodka
Cold root beer

Fill glass with the ingredients and enjoy!

GRILLING VEGGIES AND MEATS:

Barbara Munn

Shake 2 tsp. seasoning per pound of chicken on meat before grilling or boiling.

INGREDIENTS: Salt, onion, spices and herbs, including Paprika, roasted garlic, citric acid, dill seed oil, and extract of Coriander.

SHRIMP AND SEA SCOLLOP KABOBS

Barbara Munn

Special enough for company yet quick and easy enough for a weekend meal. Nicole Shoemaker from "Cooking for Keeps". Makes 8 servings

6 T butter, melted
4 tsp. McCormick's Grill Mates Roasted Garlic and Herb Seasoning
1 lb. large shrimp, peeled and deveined
1 lb. sea scallops

Mix butter in seasoning in a small bowl. Set aside.

Alternately thread shrimp and scallops onto skewers. Brush shrimp and scallops with seasoned butter mixture.

Grill over medium heat 6 – 8 minutes until shrimp turn light pink and scallops are opaque, turning occasionally and brushing with seasoned butter mixture.

BEER CAN CHICKEN—GRILLED

Barbara Munn

There are several Beer Can Chicken recipes. All agreed on the preparation and grilling. The basting sauces and rubs were slightly different and are explained below.

First, prepare kettle grill with charcoal off to one side for indirect grilling. Wood chips should be soaked for 1 hour before grilling--add soaked apple wood or mesquite wood chips over coals.

Remove neck and giblets and pat chicken dry with paper towel. Brush chicken all over with oil and sprinkle with salt/pepper and other seasonings. Set chicken aside.

Open a 12-oz. can of beer; drink half of it or pour out half. Poke additional holes in top of beer can.

All recipes called for a 3 to 4 lb. broiler/fryer whole chicken. Prepare the chicken with your favorite rub and seasonings. Tuck wing tips behind the back.

Holding the chicken with legs pointed down for support, lower the chicken over the beer can so it fills the body cavity.

Place the chicken over a disposable drip pan; grill, covered, over indirect medium heat until golden brown and a thermometer reads 160° in the breast area and 175° in thigh area--approximately 1 to 1 1/2 hours.

Remove chicken from grill and cover with foil. Let stand for 10 minutes before removing chicken from can.

NOTE: The liquid in the can will be very hot! Use a pair of locking tongs to remove the can from the chicken cavity.

Place chicken on a platter or cutting board to rest and cool. Carve and serve.

MORE BEER CAN CHICKEN INFO:

VARIOUS SUGGESTIONS FOR SEASONINGS:

All recipes suggested rubbing chicken with oil and then choose the rub you prefer:

(1) From www.foodnetwork.com/recipes/bobby-flay/beer-can-chicken-recipe

Rub 3 T of dry rub (recipe below) over chicken.

3 T olive oil

1 T brown sugar, packed

1 T tarragon—dried

1 tsp. salt

1 tsp. black pepper

1 T smoked Paprika

1 tsp. garlic powder

1/2 tsp. chili powder

Kosher salt and freshly ground pepper

Place in chicken cavity: 2 cloves garlic, crushed

And 2 sprigs fresh rosemary

(2) www.Allrecipes.com says bottled Ranch Dressing is a great basting sauce, saying it makes a very moist chicken.

(3) McCormick.com/beer-can-chicken rub

4 tsp. McCormick's Montreal Chicken seasoning

2 tsp. sugar

2 tsp. chili powder

1 1/2 tsp. paprika

1 1/4 tsp. dried basil

1/4 tsp. black pepper

1 T canola oil

2 lemon slices

Suggestions: gently loosen the skin from the chicken and brush with oil; sprinkle 1 tsp. spice mix into cavity.

Place lemon slices in neck cavity. Rub remaining spice mixture over and under skin.

GRILLED SALMON (3 different seasonings)

Barbara Munn

1 to 1 1/2 lbs. salmon fillet

1 tsp. garlic powder

1 tsp. ground ginger

1 green onion

1/4 cup honey

1/3 cup soy sauce

1/3 cup orange juice

Mix and brush on salmon and grill on medium heat for 3-4 minutes, until meat flakes easily apart.

OR

4 salmon fillets

4 T brown sugar

2 tsp. Cajun seasoning

Kosher salt

OR

2 T fresh dill

4 garlic cloves, mashed

1 stick butter

1 tsp. salt/pepper

Mix together and brush on salmon and grill at 350° for 3 minutes skin up; turn, (remove skin) brush again with butter mixture and cook to 140°. Brush again with butter mixture and serve.

PECAN ENCRUSTED GRILLED SALMON

Barbara Atkins

Salmon fillets

Pecans, chopped

Olive oil

Heavy Duty Aluminum foil or grilling grate

Seasonings: Lemon Salt

Wash and pat dry salmon fillets. Place fillets skin side down on large sheet of heavy-duty aluminum foil or greased grilling grate.

Drizzle olive oil over both sides of the salmon and season lightly; sprinkle chopped pecans on top of salmon.

Your grill should be on medium heat. Place foil with salmon on the heated grill and cook approximately 3-4 minutes. Flip salmon over and carefully remove and discard the skin. Grill approximately another 3-4 minutes or until the meat is easily pulled apart with a fork. Serve with grilled veggies and a salad.

FOR THE BIRDS

RECIPE FOR SUET

Ella Barber

2 cups lard
1 cup crunchy peanut butter
2 cups quick cooking oats
2 cups cornmeal
1 cup flour
1/3 cup sugar
1 cup raisins (or other dried fruit)
1 cup wild bird food

Melt lard and peanut butter together over low heat.

Remove from pan and stir in remaining ingredients.

Pour into plastic molds or containers.

Cover and store in the freezer until ready to use.