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**2009**

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

**GREAT RECIPES  
FROM THE MEMBERS OF**

**THE GRAPEVINE GARDEN  
CLUB, INC.**

**APPETIZERS & BEVERAGES**

**SOUPS AND SALADS**

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

**EASY CASSEROLES, MEATS & SIDE  
DISHERS**

**December, 2009**

## APPETIZERS & BEVERAGES

### MANGO, BLACK BEAN SALSA

Barbara Atkins

1 can black beans, rinsed and drained  
3 plum tomatoes, chopped  
4 T fresh cilantro, chopped  
1 ripe mango, peeled and chopped  
¼ cup red onion, chopped  
¼ cup green pepper chopped  
2 T lime juice  
1 tsp. chili powder  
½ tsp. garlic salt  
½ cup Italian dressing  
Dash of Tabasco

Mix well and refrigerate. Serve with tortilla chips, or spoon onto a slice of turkey, or eat it with a spoon!

*"During the Middle Ages, violets were eaten raw in salads and cooked in stews and soups, but the earlier Greeks believed that eating violets would overcome the effects of too much wine." Excerpt from "Garden Gimmicks" Copyright 1953.*

### JALAPEÑO JELLY

Barbara Munn

2 medium green peppers  
3 medium red peppers  
10 large jalapeño peppers

Protect hands with rubber gloves while preparing jalapeño peppers. Stem and halve all peppers; discard seeds. Finely chop all peppers (I use my food chopper).

Measure 4 cups prepared peppers;

Add:

1 cup cider vinegar  
1 box Sure Jell  
(Add ½ tsp. butter to reduce foaming)  
Optional: add a few drops of green food coloring).

Put all in large pot and bring to full rolling boil. Boil for 1 minute. Add:

6 cups sugar, (all at once).

Stir until dissolved. Return to full rolling boil and boil exactly one (1) minute, stirring constantly. Remove from heat, skim off any foam and fill clean, sterilized jars and seal. (This recipe is also inside the Sure Jell box).

This jelly is good on crackers, biscuits, Zucchini bread, and/or tea sandwiches.

**Tea Sandwich:** Large container of soft cream cheese, and ½ cup jelly. Mix well and place with a thin slice of ham on bread for sandwich.

## **LEE HIRSH'S MOM'S CHEESE SPREAD**

Suzi Guckel

Serves: 20

This is from Lee Hirsh's Mother, Zelda Tolep. Lee is from da Bronx, NY and sails on Bead Game in Maine. Lee always brings this cheese spread to the SSCA Gams in Broad Cove, Islesboro, Maine

1 8-oz package cream cheese softened  
1/4 pound butter softened  
Chunk blue cheese softened, more is better  
1/2 tsp. paprika

Get everything real soft and mix together with a STRONG FORK, then chill in a small crock and serve on crackers.

## **ROCKLAND YACHT CLUB CHEESE DIP**

Suzi Guckel

Serves: 20

This is from the Rockland Yacht Club, Rockland, Maine from a member named MJ

8 oz. cream cheese  
1 cup mayonnaise  
9 oz. shredded Swiss cheese  
1 slice bacon, cooked until crisp

Put all in a microwaveable or oven-safe bowl.  
Cut up bacon to cover top and heat until all is melted.  
You can also top it with crushed Ritz Crackers.

## **SOUPS AND SALADS**

### **PEGGY'S PASTA SALAD**

Peggy Jean Reyher

2 cups cork screw pasta cooked and drained.  
1 1/2 cups chopped green pepper  
1 cup cubed cheese  
2 T mayonnaise  
1 T chopped fresh basil  
Combine green pepper, cheese, mayo, pasta, basil. Mix lightly, then chill.  
Six servings

### **SPINACH-APPLE-BACON SALAD**

4 T water  
3 T red-wine vinegar  
2 T olive oil  
2 T honey  
4 tsp. Dijon mustard  
1/2 tsp. freshly ground black pepper  
1 Royal Gala or Granny Smith apple cut lengthwise into 15 slices  
8 cups baby spinach  
Sliced red onion  
Sliced button mushrooms  
2 slices crispy center cut bacon

Combine first 6 ingredients (water through pepper) in a small bowl, stirring with a whisk.  
Place the apple slices in a large bowl. Spoon 2 T dressing over apples; toss to coat. Add spinach, onions, mushroom and remaining dressing; toss to coat.  
Crumble the bacon and sprinkle over the top of salad.  
Refrigerate any leftovers.  
4 servings

## **CORN SALAD**

Al and Jenny Capone

1 jar pimiento, drained  
½ cup chopped onion  
½ cup chopped green pepper  
2 16 oz. cans Shoe Peg Corn, drained  
2 ribs celery, chopped  
1 can small English peas, drained

### ***DRESSING:***

½ cup sugar  
½ cup apple cider vinegar  
½ cup vegetable oil  
1 tsp. salt  
½ tsp. pepper

Combine vegetables, tossing lightly. Combine remaining ingredients and mix well. Pour over vegetables and toss lightly. Cover and chill overnight. Drain well before serving.

## **BROCCOLI SALAD**

Al and Jenny Capone

1 pkg. broccoli slaw mix  
1 bunch green onions, chopped  
2 pkgs. Roast Beef Ramen Noodles, crumbled, uncooked with seasoning packet  
Mix above in large bowl. Chill until ready to eat.

### **Dressing:**

½ - ¾ cup vegetable oil  
½ cup sugar  
1/3 cup vinegar

Mix and add to salad just before serving.

**NOTE:** Can double first 3 ingredients, using 1 recipe of dressing.

## **PINEAPPLE, PECAN SALAD**

Moira Brunken

2 cups hot cooked rice  
¼ cup creamy French dressing  
1 lb. can pineapple tidbits, drained  
½ cup chopped pecan nuts  
1 cup chopped green bell pepper  
¼ cup chopped cherries

Mix together hot rice, French salad dressing and pineapple. Cool. Cover and store in refrigerator. Just before serving, add nuts, peppers and cherries.

## **RUSTIC BREAD SALAD**

Barbara Williams

½ lb. day-old Italian bread, torn into chunks  
3 cups ripe tomato chunks  
¾ cup thinly diced red onion rings, cut in half  
¾ cup Italian dressing  
½ cup (2 oz.) DiGiorno shredded parmesan cheese  
1/3 cup pitted rip olives, cut in half lengthwise

Toss ingredients just before serving  
Makes 6-8 servings

## CHICKEN SALAD

Gloria Land

### *Dressing:*

½ cup salad oil  
3 T wine vinegar  
1 T lemon juice  
2 T sugar  
½ tsp. salt  
½ tsp. dry mustard  
½ tsp. grated onion

### *Salad:*

Cooked chicken (2 boneless chicken breasts)  
1 can (11 oz) mandarin oranges  
Bunch romaine or leaf lettuce, torn  
½ red onion, sliced  
¼ cup slivered almonds

Shake dressing ingredients together and refrigerate 1 hour before serving.  
Combine salad ingredients; pour dressing over and toss.

*"Phlox, a native of America, has been grown in English gardens for hundreds of years. It was long thought to keep witches away from any locality in which it was planted." Except from **Garden Gimmicks**, circa 1953.*

(no witches in my garden!!)

## MEXICAN LAYERED SALAD

4 cups torn romaine lettuce  
1 large cucumber, peeled, halved and sliced  
3 medium tomatoes, chopped  
2 medium ripe avocados, peeled and sliced  
2 large green peppers, chopped  
1 ½ cups mayonnaise  
¼ cup canned chopped green chilies  
2 tsp. chili powder  
½ tsp. onion powder  
¼ tsp. salt  
¼ tsp. garlic powder  
1 cup crushed tortilla chips  
½ cup shredded Cheddar cheese

In a 2-quart trifle bowl or glass serving bowl, layer the first five ingredients. Combine the mayonnaise, chilies and seasonings; spread over the top. Sprinkle with chips and cheese. Serve immediately.

*"Bay leaves, five of them, were considered to be the most effective means of determining one's future mate, when used on St. Valentine's eve. A leaf was pinned to each corner of one's bed pillow. The fifth leaf was pinned in the middle of the pillow. If the sleeper dreamed of her sweetheart that night, she would be married before the year was out." From **Garden Gimmicks**, circa 1953.*

## SHADY OAK CHICKEN SALAD

Lindle O'Neil

### *Marinate:*

4 cups cooked and cut up chicken  
2 T of salad oil  
2 T of orange juice concentrate  
2 T rice vinegar  
1 tsp. salt

Mix together with chicken and chill overnight

### *Salad:*

1 cup mandarin oranges, drained  
1 cup pineapple chunks, drained  
1 cup seedless green or purple grapes  
1 cup celery chopped  
Combine all with 1 cup of Miracle Whip and top with  
toasted almonds

## ORANGE SALAD

Paula Jones

3-oz orange Jell-o  
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 saucepan. Heat  
up-dissolve Jell-o in it. 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 into container (will fill  
an 11x7 to the top). Place in fridge to firm up.

## NO RUSH APRICOT NECTAR BLUE CHEESE PEAR SALAD

Suzi Guckel

Serves: 12

Beautiful when plated with cubes of blue cheese and  
slices of red pear

1/2 cup apricot nectar  
1/3 cup extra virgin olive oil  
1/3 cup white wine vinegar  
1 T Dijon style mustard  
1/2 tsp. salt  
3 green onions finely chopped  
1/2 cup dried apricots snipped  
6 ripe red pears &/or Bartlett pears cored &  
wedged  
8 - 10 ounces blue cheese to be sliced  
3/4 cup almonds coarsely chopped &  
toasted

**DRESSING:** Whisk first 5 ingredients,  
Stir in green onions and apricots, add pears to coat,  
cover & refrigerate up to 3 hours.  
Put drained pears over field greens, place blue cheese,  
sprinkle with almonds, drizzle dressing.

*"Pansies are known as "Heartsease" and also by many  
romantic names such as "Johnny-kiss-me-quick" and  
"Cuddle-me-to-you." Bouquets of the flower were given  
on St. Valentine's Day and there was an old superstition  
that if a pansy were placed on the eyelids of a sleeping  
girl, she would fall in love with the first person she saw  
when she awakened." Excerpt from **Garden Gimmicks.***

## RED CABBAGE, CRANBERRY, AND APPLE SLAW

Carolyn and Paul Ernst

2 ½ cups red cabbage, thinly sliced  
¼ cup raisins (dried cranberries)  
2 2/3 T rice vinegar  
2 2/3 T sugar  
1 T white wine vinegar  
1 tsp. olive oil  
3/8 tsp. salt  
¼ tsp. pepper  
1 1/8 cups Granny Smith apple, thinly sliced  
2 T pecans, toasted and chopped

Combine cabbage and cranberries in a bowl. Combine vinegars, sugar, oil, salt and pepper in a container and shake or stir until thoroughly mixed; drizzle over cabbage mixture, tossing gently to coat. Cover and chill 2 hours. Add apple and toss well. Sprinkle with pecans. Serves 4

131 calories per 1 cup serving

*"The ancestor of the tomato was cultivated by the Aztecs and the Mayas and was known as "tomatl." For years tomatoes were grown in European and American gardens as a decorative plant only. Because it belonged to the Nightshade family, it was considered poisonous and was known as a "Love Apple" or a "Raging Love Apple." No one knows who was brave enough to eat the first tomato, but between 1840 and 1850 tomatoes began to appear in markets in the United States and before long became one of our most important and popular vegetables." From **Garden Gimmicks**, circa 1953*

## BIG ROCK COLESLAW

Lou Milner

### **Dressing:**

½ cup oil (can use part sesame for added oriental flavor)  
¼ cup vinegar  
½ cup sugar  
1 tsp. salt  
1 tsp. pepper

1 16-oz slaw mix  
1 green bell pepper, chopped  
1 red/yellow bell pepper, chopped  
5 green onions, sliced  
1 small pkg. almonds (chopped)  
1 can sliced water chestnuts, chopped  
Toss with dressing  
1 can chow mein noodles (add when ready to serve)

## BROCCOLI SALAD SUPREME

Joyce Wuetig

Serves 10-12

3 bunches broccoli, broken into flowerettes  
6 green onions, chopped  
1 to 1 ½ cup sunflower seeds, salted and peeled  
1 cup raisins  
1 cup bacon bits

### **DRESSING:**

¾ cup sugar  
3 T white vinegar  
1 1/3 cup mayonnaise (Lite can be used, but not Salad dressing)  
Mix and chill. Bacon bits can be added before serving, so they stay crisp, if desired.

## HERBED LENTIL SALAD

Kathy Dohrer

2 cups cooked green lentils  
1 cup cooked brown rice  
Handful of calamata olives, chopped  
½ red onion, diced  
1 red pepper, diced  
1 cucumber, diced  
1 jalapeño, diced. Seeds and ribs removed  
2 ribs celery, diced  
2 T fresh chopped parsley  
2 T fresh chopped mint  
2 T fresh oregano  
2 T fresh chopped basil  
1 T fresh chopped cilantro  
(Use any combination of fresh herbs. Just be sure to include mint.)

### ***Dressing:***

¾ cup olive oil  
¼ cup red wine vinegar  
1 T lemon juice  
1 clove garlic, minced  
1 tsp. Dijon mustard  
Pinch of sugar  
Salt and fresh ground pepper

## CHICKEN SALAD

Harriet Perrello

Makes 4 to 6 servings.

4 cups cubed (1/2 inch) cooked chicken (about 1 3/4 lb)  
1 cup walnuts, toasted and chopped  
1 celery rib, cut into 1/4-inch-thick slices (1 cup)  
2 T finely chopped shallot  
2 cups halved seedless red grapes  
mayonnaise to taste  
3 T tarragon vinegar  
2 T finely chopped fresh tarragon  
1/2 tsp. salt  
1/2 tsp. black pepper

Toss together all ingredients in a large bowl until combined well

## BASIL-TOMATO-PINE NUT SALAD with Lemon Vinaigrette Dressing

Chris George

2 T Olive Oil  
1 small head green leaf lettuce, torn (6 cups)  
3 cups fresh basil, torn  
2 cups grape tomatoes, halved  
1/2 cup pine nuts, toasted  
2 oz. Parmesan cheese, shaved

In a large bowl, combine lettuce & basil. Using a large glass bowl or container, layer greens, tomatoes, pine nuts, & shaved cheese. Serve with Lemon Vinaigrette (recipe below). (continued on next page)

(**BASIL-TOMATO SALAD** continued)

**Lemon Vinaigrette Dressing**

1/2 cup olive oil

1 tsp. finely shredded lemon peel

1/3 lemon juice

1 clove minced garlic

1 tsp. sugar

1/4 tsp. ground pepper

Combine all ingredients in dressing bottle, shake & cover.

*"Cannas were found in South America by the Spanish and taken by them to Spain and Portugal. They were admired for their flowers and the roots were used to make Rosary beads.*

*"Field daisies were introduced into America in fodder that came from Central Germany to supply food for the English horses of Burgoyne's men.*

*"Dahlias are natives of Mexico and were used by the Aztecs in sacrificial ceremonies. They were introduced into Europe by the Spaniards and hundreds of years later were named after the famous Swedish botanist, Dahl.*

*"The English called Carnations "Sops-in-Wine," "Coronations" and "Gillyflowers." During Elizabeth's reign, wine was spiced with Carnations and that is how the term "Sops-in-Wine" came into use.*

*"The Iris, originally a native of Japan and China, has spread to almost all parts of the world. Louis VII took the golden Iris as his symbol when he took the French Crusaders to the Holy Land. The flower became known as the "flower of Louis" and was later changed to fleur-de-lis." Excerpts from **Garden Gimmicks**.*

**STUFFED LETTUCE ROLLS**

Patty Hofer

To creamed cottage cheese add some or all of the following:

- sprinkling of chives or grated onion
- chopped boiled ham
- raisins
- chopped celery
- chopped green peppers
- chopped nut meats

Spread a thick layer of mixture on large lettuce leaves. Roll and secure with toothpicks. Chill. Allow 2-3 picks per person. When set, remove the picks and serve with dressing.

***DRESSING:***

In the bottom of a jar place:

1/2 tsp. salt

1/8 tsp. freshly ground black pepper

1/4 cup vinegar or lemon juice

1/4 to 1/2 tsp. prepared mustard

one clove garlic, halved lengthwise

Lid and shake until blended. Gradually add 3/4 c olive oil, shaking between additions.

Add cream, sweet or sour. Remove the garlic clove after 24 hours.

## DESSERTS—BREADS, CAKES, COOKIES, PIES

### STRAWBERRY PIE

Jimmie Nell Cook

2 cups sugar  
1 pkg. (6 oz.) strawberry Jell-o  
2 cups cold water  
2 pts. Sliced strawberries  
12 oz. container Cool Whip  
6 T (level) cornstarch  
2 baked pie shells

Mix sugar, Jell-o and cornstarch well. Add water. Bring to boil. Let cool. Stir in strawberries. Place mixture in baked pie crusts. Top with Cool Whip. Garnish with strawberries and enjoy!

### OATMEAL BASE COOKIES

Suz

1 ½ cup chunky peanut butter  
½ cup butter  
3 eggs  
¼ tsp. vanilla  
1 cup brown sugar  
1 cup white sugar  
2 tsp. baking soda  
4 ½ cups oatmeal  
1 6-oz. semi-sweet chocolate chips

Mix peanut butter, oleo and eggs. Add remaining ingredients to mixture. Drop by teaspoons full onto greased cookie sheet. Bake at 350° for 10 minutes.

### LEMON BUTTERMILK SHEET CAKE

Cynthia Keeton

2 ½ cups cake flour  
1 tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
¾ cup buttermilk at room temperature + 2 t for glaze  
¼ cup fresh lemon juice (3 lemons) + 3 T for glaze  
1 tsp. vanilla extract  
1 ¾ cup granulated sugar  
3 T grated lemon zest  
12 T unsalted butter, softened (1 ½ sticks)  
3 large eggs and room temperature  
1 egg yolk at room temperature

Adjust the oven rack to middle position and heat oven to 325°. Grease and flour a 13 x 9 inch baking pan. Combine flour, baking powder, baking soda and salt in medium bowl. Combine buttermilk, lemon juice and vanilla in liquid measuring cup.

With electric mixer on medium speed, mix granulated sugar and lemon zest until moist and fragrant, about 1 minute. Transfer ¼ cup of the sugar mixture to small bowl, cover and reserve for glaze. Add butter to remaining sugar mixture and beat until light and fluffy, about 2 minutes. Beat in eggs and yolk, one at a time, until incorporated. Reduce speed to low. Add flour mixture in three additions, alternating with two additions of buttermilk mixture and mix until smooth, about 30 seconds. Scrape batter into prepared pan and smooth top.

(continued next page)

### **Lemon Buttermilk Cake** (continued)

Bake until cake is golden brown and toothpick inserted into center comes out clean, 25-35 minutes. Transfer cake to wire rack, and let cool 10 minutes. Spread glaze over warm cake, and sprinkle with reserved sugar mixture. Cool completely, at least 2 hours. Makes 16 servings.

**GLAZE:** Whisk 3 cups of powdered sugar, 3 T lemon juice and 2T buttermilk until smooth. This might need to be thinned more with liquid.

### **COCONUT OATMEAL COOKIES**

Nancy Bunson

1 cup sugar  
1 cup brown sugar  
1 cup shortening  
2 eggs  
1 tsp. vanilla  
½ teas. Salt  
1 cut flour  
1 tsp. baking soda  
1 tsp. baking powder  
2 cups coconut  
2 cups raw oatmeal  
1 cup chopped almonds

Mix in order listed. Bake 350° for 10-12 minutes.

### **BERRY FOOL**

Dave Buhr

2 quarts strawberries (2 lb.) washed, dried, stemmed  
1 pint raspberries (12 oz.) washed and dried  
½ cup plus 4 T sugar  
2 tsp. unflavored powdered gelatin  
1 cup heavy cream  
¼ cup sour cream  
½ tsp. vanilla extract  
4 Carr's Whole Wheat Crackers, finely crushed (¼ cup)  
Graham crackers or gingersnaps will also work  
6 springs fresh mint leaves (optional)

Process 1 quart strawberries, ½ pint raspberries, and ½ cup sugar in food processor until mixture is completely smooth, about 1 minute. Strain berry puree through fine mesh strainer into 4-cup liquid measuring cup (you should have 2 ½ cups puree; reserve any excess for another use). Transfer ½ cup puree to small bowl and sprinkle gelatin over top; stir until gelatin is incorporated and let stand at least 5 minutes. Heat remaining 2 cups puree in small saucepan over medium heat until it begins to bubble, 4 to 6 minutes. Remove pan from heat and stir in gelatin mixture until dissolved. Transfer gelatin-puree mixture to medium bowl, cover with plastic wrap and refrigerate until cold, about 2 hours.

Meanwhile, chop remaining 1 quart strawberries into rough ¼-inch pieces. Toss strawberries, remaining ½ pint raspberries and 2 T sugar together in medium bowl. Set aside for 1 hour.

(continued on next page)

## **Berry Fool** (continued)

Place cream, sour cream, vanilla, and remaining 2 T sugar in chilled bowl of stand mixer. Beat on low speed until bubbles form, about 30 seconds. Increase speed to medium and continue beating until beaters leave trail, about 30 seconds. Increase speed to high; continue beating until mixture has nearly doubled in volume and holds stiff peaks, about 30 seconds. Transfer 1/3 cup whipped-cream mixture to small bowl and set aside.

Remove thickened berry puree from refrigerator and whisk until smooth. With mixer running at medium speed, slowly add two-thirds of puree to whipped-cream mixture; mix until incorporated, about 15 seconds. Using spatula, gently fold in remaining thickened puree, leaving streaks of puree.

Transfer uncooked berries to fine-mesh strainer; shake gently to remove any excess juice. Divide two-thirds of berries evenly among 6 tall parfait or sundae glasses. Divide creamy berry mixture evenly among glasses, followed by remaining uncooked berries. Top each glass with reserved plain whipped-cream mixture. Sprinkle with crushed crackers and garnish with mint springs, if using.

*"Rose petals and violets can be crystallized and used as decorations on cakes. Make a syrup of one pound of sugar and one cup of water. Boil until it forms a soft ball in cold water. Remove from fire. Drop in flowers. Press down but do not stir. Return to fire, bring to boil. Remove from fire and pour in bowl. Set aside until next day. Carefully strain flowers using fine sieve. Add a fourth of a pound of sugar to syrup and boil again to ball stage. Put in flowers, bring to boil, remove from fire and set away. Next day, repeat the same process. When flowers have been added and syrup has come to a boil, stir gently with a silver fork, allowing sugar to form granulations on petals. Pour out on cookie sheets lined with wax paper. Separate petals carefully with silver fork." From Garden Gimmicks, circa 1953.*

## **AWESOME BANANA MUFFINS**

Paula Wilbanks

4 large ripe bananas  
3/4 cup white sugar  
1 slightly beaten egg  
1/3 cup melted butter  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cup flour

Mix the mashed bananas, sugar, egg and butter together. Set aside. In a separate bowl, mix together baking soda, baking powder, salt and flour. Mix wet and dry ingredients all together, being careful not to over-stir. Pour into greased muffin tins, and bake in 350° oven for approximately 20 minutes. Enjoy!

## **GREAT PUMPKIN DESSERT**

Barbara Munn

1 can pumpkin (15 oz.)  
1 can condensed milk (Eagle Brand-best)  
3 eggs  
3 tsp. pumpkin pie spice  
1 yellow cake mix  
3/4 cup chopped nuts  
1 stick butter, melted

In a medium mixing bowl, combine pumpkin, condensed milk, eggs, and spice until smooth. Pour into a 9 x 13 dish, sprayed with PAM. Dump yellow cake mix (dry) on top of the pumpkin mixture, evenly. Pour butter as evenly as possible over the top, and sprinkle nuts over butter. Bake at 350° for one hour, or until knife inserted into center comes out clean.

## TORTA DELLA NONNA

Suzi Guckel

Serves: 8

This is from the book *Under the Tuscan Sun* and is a thick Italian custard

### **Custard ingredients:**

2 egg yolks  
1/3 cup flour  
2 cups milk  
1/2 cup sugar

### **Dough ingredients**

1-1/2 cups polenta  
1-1/2 cups flour  
1/3 cup sugar  
1-1/2 tsp. baking powder  
4 ounces butter cut into dry ingredients  
1 egg plus one yolk stirred in Custard

Combine ingredients and cook in double boiler, placing pan OVER THE WATER, NOT TOUCHING, BOILING WATER; stir constantly. When custard coats metal spoon, remove from heat. Cool immediately by placing pan in cold water.

While custard is cooling combine dry ingredients; cut in butter; combine egg(s)

Spread 1/2 of dough in pie pan, cover with custard, roll out remaining half of the dough, cover custard and crimp edges. Sprinkle with toasted pine nuts and bake at 350° for 25 minutes.

## SYMPHONY BARS

Sandy Kancavicus

1 Duncan Hines Dark Chocolate Brownie Mix (9 x 13 pan size)  
2 Eggs  
1/4 cup water  
1/2 cup vegetable oil (optional canola oil)  
1 tsp vanilla  
1 tsp almond extract  
Symphony Bars (candy), 3 1/2 bars

Prepare brownie mix by directions (2 eggs, 1/4 cup water, and 1/2 cup vegetable oil - I use canola) adding 1 tsp. vanilla and 1 tsp. almond extract. Pour half of the batter in a 9 x 13 pan sprayed with PAM. Lay 3 and one half Symphony Bars with toffee on top of batter. Pour the rest of the batter over Symphony Bars, Top with 1 cup chopped pecans (optional). Bake at 350° 28 to 30 minutes.

When the brownies are done, lightly press around edges of the pan with the bottom of a glass to make the top level.

*"The Nasturtium is a native of Peru. When it was introduced into England it was called "Indian Cress" and was used in salads and the seeds were pickled. Sailing vessels carried quantities of the pickled seeds for they were thought to prevent scurvy." Except from **Garden Gimmicks**, circa 1953*

## HUMMINGBIRD BARS

Barbara Oldani

Makes 48 bars

### Bars:

3 cups flour, sifted  
2 cups granulated sugar  
3 eggs, slightly beaten  
1 cup neutral vegetable oil, such as canola  
1 tsp. baking soda  
½ tsp. salt  
2 tsp. cinnamon  
2 tsp. vanilla  
1 cup halved maraschino cherries  
1 cup chopped bananas  
8 ounce can crushed pineapple, with juice  
1 cup chopped walnuts or pecans

### Glaze:

1 ½ cups powdered sugar  
¼ cup butter or margarine, softened  
2 tablespoons milk

### Bars:

Preheat oven to 350°. Grease and flour a jellyroll pan. In a large bowl, mix together all bar ingredients in order listed, ending with nuts. Transfer to pan; smooth to distribute evenly and bake about 25 minutes. (I used a 9 x 13 and baked about 40 min.)

### Glaze:

With an electric mixer, beat all glaze ingredients together until smooth. Spread glaze over warm cake. Let cool and cut into bars.

## WHITE CHOCOLATE CHIP CRANBERRY OATMEAL COOKIES

Carolyn and Paul Ernst

¾ cup sugar  
¼ cup packed brown sugar  
½ cup butter, softened  
1 large egg  
½ tsp. vanilla extract  
½ tsp. cinnamon  
½ tsp. baking soda  
¼ tsp. salt  
1 cup all-purpose flour  
1 ½ cups quick-cooking oats (not instant)  
¾ cup dried cranberries  
6 ounces white chocolate chips

1. Preheat oven to 375 °F.
2. In a large bowl using an electric mixer combine the sugar, brown sugar and butter; mix well to cream together.
3. Add egg and vanilla extract and mix until combined.
4. Add the cinnamon, baking soda, salt and flour and mix well.
5. Fold in the oatmeal, dried cranberries and white chocolate chips—making sure all ingredients are uniformly distributed.
6. Roll dough into 1-inch balls and place 3 inches apart onto a greased cookie sheet and bake at 375° F for 10-12 minutes, just until the edges are lightly golden.
7. Remove from oven and let cool for 2-3 minutes on the cookie sheet, then transfer cookies to a cooling rack.

Makes approximately 36 cookies.

## SLICE AND BAKE CELEBRATION COOKIES

Ella Barber

1 ¼ cup sugar  
½ cup butter, softened  
½ cup butter-flavor shortening  
1 egg  
2 T milk  
2 tsp. vanilla  
3 ¼ cups all purpose flour  
½ tsp. baking soda  
1/8 tsp. salt  
food coloring  
top with candy sprinkles

1. Heat oven to 375°. Line bottom of 9 x 5 inch loaf pan with plastic wrap. In large bowl, beat sugar, butter and shortening with electric mixer on medium speed until well blended. Beat in egg, milk, and vanilla. Stir in flour, baking soda and salt until dough forms.

2. Divide dough into 3 parts. Knead 1 food color into each part of dough. Press one of the colored dough in bottom of pan. Top with remaining colored dough, pressing each layer firmly to seal. (works best if you chill for at least one hour)

3. Turn pan upside down; remove plastic wrap from dough. Cut dough lengthwise into thirds. Cut each third crosswise into 16 slices. On ungreased stone or metal pan. place slices about 2 inches apart. Sprinkle with candy sprinkles.

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## CELEBRATION COOKIES (continued)

4. Bake 9 to 11 minutes or until bottoms are light golden brown. Cool 1 minute; remove from pan to cooling rack.

You can make the cookie dough ahead and cover and refrigerator up to 24 hours before baking or can be frozen in airtight container for up to 9 months.

Make cookies for all the holidays:

valentines: red/white/pink

Spring: yellow/green/pink

4th of July: red/white/blue

Halloween: yellow/orange/white (candy corn-cut in triangles)

Christmas: red/green/white

*"Zinnias, natives of Mexico, were discovered in 1750 by Professor Zinn.*

*"Rosemary was always strewed in the bride's path on her wedding day. It was also said to preserve youth if used with bathing water.*

*"Verbena, or Vervain, as it was once called, has always been thought to have magic powers. The Romans and Greeks regarded the plant as sacred and used it on their altars and in religious festivals. In later years, it became one of the most important medicinal herbs and was said to ward off fever and measles and to cure bites of all kinds.*

*"Jesuit Fathers brought many of the first Lilac bushes to America. Lilacs were a great favorite in Colonial gardens and were planted by George Washington, Thomas Jefferson, and James Madison." **Garden Gimmincks***

## EASY CASSEROLES, MEATS & SIDE DISHES

### AMISH BREAKFAST CASSEROLE

Toni Moorehead

1 pound sliced bacon, diced  
1 medium sweet onion, chopped  
6 eggs, lightly beaten  
4 cups frozen shredded has brown potatoes, thawed  
2 cups shredded Cheddar cheese  
1 ½ cups small curd cottage cheese  
1 ¼ cups shredded Swiss cheese

In a large skillet, cook bacon and onion until bacon is crisp; drain. In a bowl, combine the remaining ingredients; stir in bacon mixture. Transfer to a greased 13 x 9 x 2" baking dish. Bake uncovered at 350° for 35-40 minutes or until set and bubbly. Let stand for 10 minutes before cutting.

*"The Greeks and Romans used large masses of roses at wedding and funeral ceremonies. Luther used a rose for his seal; Frederick the Great was a lover of roses, and the same flower has figured in English history for centuries. At one time the rose was an emblem of secrecy and it is said that when Elizabeth held a conference with her nobles, she would wear a rose on her person to indicate that nothing was to be repeated." Excerpt from **Garden Gimmicks**, circa 1953*

### MAKE- AHEAD GRAVY

Lou Milner

Make up to 3 months ahead and freeze in an airtight container. Takes 2 days to thaw in refrig. Reheat in saucepan, whisking often.

4 turkey wings (about 3 lb.)  
2 med onions, peeled and quartered  
1 cup water  
8 cups chicken broth (reserve 2 cups)  
¾ cup chopped carrot or celery  
½ tsp dried thyme or sage  
¾ cup all-purpose flour  
2 T butter/marg  
½ tsp freshly ground pepper

- Heat oven to 400°. Have ready a large roasting pan.
- Arrange wings in a single layer in pan; scatter onions over top. Roast for 1¼ hrs. until wings are brown
- Put wings and onions in a 5-6 qt pot. Add the water to roasting pan and stir scrape up any brown bits on bottom. Add to pot. Add 6 cups broth (refrig. remaining 2 cups), the celery/carrot, and thyme/sage. Bring to a boil, reduce heat and simmer, uncovered, 1 ½ hours
- Remove wings to cutting board. When cool, pull off skin and meat. Discard skin and save meat for another use.
- Strain broth into a 3 qt. saucepan, pressing vegetables to extract as much liquid as possible. Discard vegetables; skim fat off broth and discard. (If time permits, refrig. broth overnight to make fat-skimming easier)

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## **GRAVY** (continued)

- Whisk flour into remaining 2 cups broth until blended and smooth.
- Bring broth in pot to a gentle boil. Whisk in broth/flour mixture and boil 3-4min to thicken gravy and remove floury taste. Stir in butter and pepper. Serve, or pour into containers and refrigerate up to 1 week or freeze up to 6 mo.

## **HAM AND CHEESE LOAF**

Peggy Harris

Makes 1 loaf

6 eggs

$\frac{3}{4}$  cup milk

1  $\frac{1}{2}$  cups all-purpose flour

2  $\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  tsp. salt

6 slices bacon, fried crisp, drained and crumbled

1 cup diced cooked ham

1 cup shredded Monterey Jack cheese

1 cup shredded Swiss cheese

1 cup shredded sharp Cheddar cheese

In large bowl, beat eggs until foamy.

Add milk, flour, baking powder and salt, stirring until well blended.

Add bacon, ham and cheeses and mix well.

Bake in greased and floured 9x5 inch loaf pan at 350° for 55-65 minutes or until wooden pick inserted in center comes out clean.

## **SPINACH AND CHEESE SQUARES**

Peggy Harris

Makes 40 squares

4 ounces butter

3 eggs

1 cup flour

1 cup milk

1 tsp. salt

1 sp. baking powder

1 pound Monterey Jack cheese, grated

4 cups chopped, fresh spinach

Melt butter in a 9 x 13 inch pan.

Beat eggs.

Add flour, milk, salt, and baking powder.

Add cheese and spinach, mixing well.

Spread into pan and bake at 350° for 35 minutes.

Cool 30 minutes before serving.

Cut into squares.

Note: These freeze well in plastic bags.

I used frozen spinach, 4 boxes, instead of fresh.

I used the Kraft grated cheese using 4 total cups of cheese. Substituted 1 cup of Swiss cheese, grated, and 3 cups of the Monterey Jack cheese.

## **CORN CASSEROLE**

Linda Krimm

1 (15 ¼ oz.) can whole kernel corn, drained  
1 (14 ¾ oz.) can cream-style corn  
1 (8-oz) package corn muffin mix (recommend Jiffy)  
1 cup sour cream  
½ cup (1 stick) butter, melted  
1 to 1 ½ cups shredded Cheddar cheese

Preheat oven to 350°. In large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 x 13" casserole. Bake for 45 minutes or until golden brown. Remove from oven and top with Cheddar cheese. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes and then serve warm.

## **TIANNA'S GREEN CHILE EGG BAKE**

Thierrie Mazur

2 cups frozen hash browns  
1 cup croutons  
1 1/2 cups grated cheddar cheese  
1 cup crispy bacon, crumbled  
10 eggs  
2 cups milk  
1-1 1/2 cups chopped green chiles

On the night before, spray 9" x 13" baking pan. Layer dry ingredients in order of hash browns, croutons, cheddar cheese, then bacon. Separately, beat the eggs with the milk and the green chiles. Pour this mixture evenly over the layers. Refrigerate. In the morning, preheat oven to 350° and bake for 1 hour. Let cool a little before cutting and serving.

## **BEZY'S WONDERFUL SALMON**

Suzi Guckel

Serves: 6

Wonderful - best I've ever had

3 pounds fresh salmon or enough for the group  
3 tsp. old bay spices  
3 T olive oil  
1/2 jar Classico pesto  
Big bunch spinach--takes a lot of spinach

Wash salmon and pat dry

Place salmon on foil-covered cookie sheet

Drizzle olive oil over the salmon, then sprinkle with Old Bay Spice. Bake at 350° for 10 - 15 minutes

In the meantime, heat pesto in non-stick skillet on medium heat. When hot, saute' spinach until wilted. When salmon is ready, serve with the spinach placed on top of the salmon

### **MRS. ADDIE GENNON'S HADDOCK BAKE**

Suzi Guckel

Serves: 6

From cruising friend Carole Wojcik, Norwell, Mass

2 pounds haddock filets  
1 can Campbell's cream of shrimp soup  
1/4 cup melted butter  
30 Ritz Crackers crushed to crumbs  
1/2 tsp Worcestershire sauce  
1/4 tsp garlic salt  
1/2 tsp dried minced onion

Preheat oven to 375°. Arrange haddock filets in buttered baking dish (13X 9 X 2). Pour cream of shrimp soup over fish and bake for 20 minutes. While filets are baking, combine all other ingredients in a bowl.

Remove baking dish from oven and spread crumb mixture evenly over filets and return dish to oven for 10 more minutes. Garnish with lemon wedge and serve.

### **IZZY'S CHILE EGG PUFF**

Suzi Guckel

Serves: 10

Got this from Izzy 1/31/09

10 eggs  
1/2 cup flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 pint creamed cottage cheese  
1 pound shredded pepper jack cheese  
2 cans chopped green chilies 4.5 oz  
1/2 cup melted margarine or butter

Beat eggs until fluffy. Add flour, baking powder, salt, cottage cheese, Jack cheese and melted butter. Blend until smooth, then stir in chiles.

Pour into well greased 9 x 13 baking pan. Bake 350° for 35 minutes or until center is firm.

Could also put in cooked bacon, sausage before baking.

## **CHICKEN WITH HERBS FROM PROVENCE**

Suzi Guckel

Serves: 6

use marjoram, thyme, summer savory, basil, rosemary, fennel seeds, and lavender herbs

2 pounds boneless chicken breasts

1/4 cup flour

1/2 tsp. paprika

3 T olive oil

3 cloves minced garlic

2 cups wine

1 T total of fresh herbs of Provence

Fresh rosemary, basil, optional parsley

Salt and pepper

Mix the flour and paprika and dust chicken breasts .

Heat olive oil in large oven-safe pot and add chicken.

Brown chicken in small batches to make sure the meat browns nicely. Remove meat, saute' garlic.

Add the wine and scrape the brown bits from the bottom of the pot, stir and cook on high until a sauce forms.

Turn down heat to a low simmer; add the chicken back to the pot.

Sprinkle with the Herbes de Provence, salt, pepper, and minced fresh herbs.

Bake at 300° for 2-1/4 hours or until the chicken is tender.

Serve with a rice or potato dish.