

**OUT OF THE GARDEN
AND INTO THE KITCHEN**
**GREAT RECIPES
FROM THE MEMBERS OF**
**THE GRAPEVINE GARDEN
CLUB, INC.**

SOUPS AND SALADS

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

**EASY CASSEROLES, MEATS & SIDE
DISHES**

MAY, 2010

INDEX

MAY, 2010 RECIPES

SOUPS AND SALADS

SHRIMP PASTA SALAD
CORN SALAD
VEGETABLE SALAD
FRITO CORN SALAD
WILD RICE CONFETTI SALAD
SALLY'S MARINATED VEGETABLE SALAD
CORN SALAD (2)
SAUERKRAUT POTATO SALAD
CRANBERRY SALAD
SCANDINAVIAN SALAD
CUCUMBER, RADISH AND MINT SALAD
BLACK BEAN, CORN AND QUINOA SALAD
BERMUDA SALAD BOWL
STRAWBERRY VINEGAR
SHRIMP SALAD
MACARONI, TOMATO, CORN AND BASIL
SALAD
SPINACH SALAD WITH SWEET & SOUR
DRESSING

DESSERTS—BREADS, CAKES, COOKIES, PIES

LOW-CAL DESSERT
MERINGUES
ZUCCHINI BREAD

DESSERTS—BREADS, CAKES, COOKIES, PIES (CONTINUED)

TURTLE CAKE
ROSEMARY AND LEMON POUND CAKE
OATMEAL PIE
BLUEBERRY POPPY SEED BRUNCH CAKE
EASY APPLE TURNOVERS
APPLE PIE COFFEE CAKE
PEACHY PIE SUPREME
RASPBERRY BROWNIE INDULGENCE
ALMOND BUTTER CRUNCH
FRESH APPLE CAKE

EASY CASSEROLES, MEATS & SIDE DISHES

ZUCCHINI CASSEROLE
HOLIDAY MORNING FRENCH TOAST
PRALINE FRENCH TOAST CASSEROLE
CRABBIES
ROASTED VEGETABLES
SOURDOUGH 'N CHEESE STRATA

SOUPS AND SALADS

SHRIMP PASTA SALAD

Mona Levingston

1 lb. small pasta – cooked drained
Cherry tomatoes
Shredded carrots
Chopped celery
Red onions, chopped
Small can sliced black olives
1 lb. small shrimp, cooked, chilled
½ - ¾ cup dressing—Vinegar & oil or Caesar

CORN SALAD

Margaret Collins

8 small ears of corn, boiled and cooled
2 large tomatoes, cubed
1 small red onion, diced
½ cup chopped cilantro
Salt & pepper to taste
Juice of one lime
Juice of one lemon

Cut kernels off cobs. Combine with remaining ingredients. Chill.

VEGETABLE SALAD

1 can sliced green or yellow beans, drained
1 can drained peas
½ cup green pepper, chopped
¾ cup celery, chopped
3 small onions, chopped
1 small jar pimientos, drained, for color
½ cup olive oil
1 cup white vinegar
1 cup sugar
1 or 2 cloves garlic, chopped
Salt to taste

Pour dressing over vegetables. Let set for 24 hours in refrigerator before serving.

FRITO CORN SALAD (1)

Barbara Atkins

3 cans yellow corn
1 can white corn
1 jar pimientos
1 bunch green onions
1 green pepper
1 ½ cups mayonnaise
2 cups shredded cheese
1 bag chili Fritos

Drain cans and chop all veggies fine. Mix all together. Chill. Add Fritos right before serving.

WILD RICE CONFETTI SALAD

Nancy Braden

No mayo, no dairy, but lots of fresh, colorful flavors

Cook 1 pound of wild and brown rice mixed in lots of water until wild rice bursts. Drain off any excess water.

Mix up the dressing:

2 3/8 T toasted sesame oil

1/4 cup canola oil

1/2 cup lemon juice

1 cup orange juice

1 1/2 tsp. chopped garlic (I use more)

1/2 tsp. crushed red pepper flakes

1/4 cup Tamari or Braggs Liquid Aminos

2 T good maple syrup

Then add:

6 scallions

4 stalks sliced celery

1 cup currants

1 cup toasted chopped cashews

1/2 cup toasted sesame seeds

2 cups red and green peppers (but I dislike green, so mine's all red)

Shredded carrots

Toss it all together, chill, it takes several hours to chill.

Is awesome the next day and keeps for several days.

SALLY'S MARINATED VEGETABLE SALAD

Joyce Wuetig

Serves 6 to 8

14 oz. can artichoke hearts, drained, sliced in half

16 oz. can whole green beans, drained

6 oz. can whole pitted black olives, drained

1/2 to 1 lb. mushrooms, whole or sliced

1 purple onion, sliced

Coarse pepper to taste.

Dressing:

1 cup sugar

1 tsp. salt

1 cup white vinegar

3 T Italian dressing

Bring dressing ingredients to boil. COOL, then pour over vegetables. Best if made 24 hours in advance. Keep in refrigerator. I usually double the recipe.

CORN SALAD (2)

(A little different than one above)

Rachel Clark

- 3 cans of corn (use a good brand), drained
- 1/2 can black beans, drained and rinsed (optional)
- 1 c. chopped green pepper
(a little red pepper also if you want)
- 1/2 c. chopped red onion (optional)
- 2 c. shredded mild cheddar cheese
- 1 c. mayonnaise (NOT Miracle Whip)
- 1/2 c. sour cream
- salt and pepper to taste
- 2 Tablespoons dry ranch dressing mix

- 1 package Frito Chili Cheese Chips, crushed

Mix all (except the chips) together, chill several hours.

Just before serving, crush and add chips. Mix and serve.

SAUERKRAUT POTATO SALAD

Original From March 09 Texas Co-op Power Magazine (modified by Karen Rice)

- 4 medium potatoes, cut into 1/2-inch slices (red potatoes, unpeeled)
- 1/3 cup apple cider vinegar
- 2 tablespoons vegetable oil
- 1/4 teaspoon pepper
- 1/3 cup sugar
- 1 cup diced tart apples (unpeeled)
- 1 pound smoked sausage, cut into 1/2-inch slices
- 1 can (10 ounces) sauerkraut, drained and rinsed
- 1/4 cup sliced green onions
- 1/4 cup chopped parsley
- Salt to taste

Boil potatoes until tender. Drain and keep warm.

Combine sugar and vinegar. Heat in microwave until sugar dissolves. Brown sausage in skillet over medium high heat about 10 minutes. Drain on paper towel if needed. Add oil to skillet and sauté onions to wilt. Add apples to skillet for a couple of minutes to heat, then add the sugar / vinegar mixture, pepper, 2 Tblsp water and sauerkraut.

Add potatoes and parsley and toss gently. Season with salt. Serves 12.

Serving size: 1 cup. Per serving: 226 calories, 6.3 g protein, 11.4 g fat, 21.2 g carbohydrates, 1.5 g fiber, 353 mg sodium, 23 mg cholesterol.

CRANBERRY SALAD

Elayne Vick

1 package of fresh or frozen cranberries, picked over and washed
1 whole orange
1 whole Gala or Jazz apple (don't use a Granny Smith – not sweet enough)
1 large can of pineapple tidbits, including juice
Half of a jar of Smucker's No-Sugar Red Raspberry preserves
1 large package of sugarless cherry or raspberry
Jell-o
1/2 cup walnuts
1-1/2 cup of miniature marshmallows

Cut the whole orange into fourths, examining for seeds and removing core and navel. Leave peel on. Cut the apple in four pieces, removing stem, core, and seeds. Put all chunks into a food processor and process very briefly – don't puree. The orange should be in small pieces. Remove to a large mixing bowl.

Empty the cranberries into the processor. Process a few seconds or until all berries are broken up. Remove to mixing bowl.

If you're using a can of crushed pineapple, don't process it. Just empty into mixing bowl. If you're using tidbits or rings, empty into processor and run a few seconds. The nuts need to be chopped some if the pieces are large, so you can add to the pineapple and process a few seconds. Or you can process the nuts only for a few seconds if needed.

Cranberry Salad (continued)

Stir all the fruit, then add the jam and Jell-o and stir well. Finally, stir in the marshmallows. Taste. If not sweet enough, add some Splenda to taste.

Chill. This mixture can keep 10 days in refrigerator.

SCANDINAVIAN SALAD

Paula Wilson

2 cup canned crab meat
2 diced hard boiled eggs
2 diced apples
2 cup cold diced boiled potatoes
1 T minced onion
1/2 cup chopped celery
1/4 cup chopped green bell pepper
1 cup raisins

Mix all ingredients together. For the dressing, use 1 cup mayonnaise with 1/2 cup whipped cream, dash of pepper, salt to taste, and the juice of 1 lemon. Pour dressing over the salad and toss lightly. Serve very cold.

CUCUMBER, RADISH AND MINT SALAD

Barbara Oldani

Prep: 30 minutes

8 small servings

8 Kirby or 3 English cucumbers (seedless)
2 bunches radishes
2 bunches scallions
1/2 cup white wine, raspberry or champagne vinegar
3/4 cup olive oil or sunflower seed oil
Coarse sea salt and freshly ground pepper, to taste
1 cup chopped fresh mint leaves

1. Peel the cucumbers, and slice them thin. Cut the radishes in thin slices. Slice the scallions (white and light green parts) on the diagonal, and toss them in a bowl with the cucumber and radishes.
2. Combine the vinegar and oil. Taste for balance; the dressing should be tart. Toss the vegetables in the dressing.
3. Just before serving, season with salt and pepper, and sprinkle with mint leaves. Toss again. Do not season the salad earlier, or the salt will draw moisture from the cucumbers and make it watery.

BLACK BEAN, CORN AND QUINOA SALAD

Joyce Quam

In a saucepan, bring to a boil and simmer until water is absorbed (10 to 15 min.), cool:

1 cup water or vegetable broth

½ cup quinoa, well rinsed

Dressing:

¼ cup olive oil

2 T lime juice

1 tsp. ground cumin

¼ tsp. cayenne or chili powder

¼ tsp. salt

Combine the following, add dressing to taste, then toss gently:

4 chopped green onions

2 T chopped cilantro

1 15 oz. can no-salt black beans, rinsed, drained

1 15 oz. can no-salt corn, rinsed, drained

1 small tomato, chopped

1 chopped red pepper

1 chopped green pepper

2 T canned diced green chiles

1 chopped fresh mango

Chill and serve.

BERMUDA SALAD BOWL

Nanc Baku

(Adjust proportions according to number of servings necessary.)

Small head of cauliflower – broken into bite-sized florets

Small red onion, thinly sliced

Cup of pimento-stuffed green olives, sliced

Blue cheese crumbles

Bottle of Fat Free French dressing

Romaine lettuce, coarsely chopped

Marinate onion and olives in dressing in refrigerator at least one hour.

In large wooden or ceramic salad bowl, layer lettuce, dressing with onions and olives, cauliflower bits and generous handful of blue cheese crumbles. Sprinkle black pepper to taste and toss.

STRAWBERRY VINEGAR

Barbara Atkins

(Great recipe! I tried it and it tastes awesome. Great over salad greens. A fun one to make when strawberries are at a great price!)

1 lb. strawberries, washed, dried, hulled and sliced

3 cups apple cider vinegar

1/4 cup granulated sugar

Place the strawberries in a large heatproof bowl. Place the vinegar and sugar in a non-reactive (not aluminum) pot, bring to a boil, and then immediately pour over the strawberries. When cooled to room temperature, cover and allow the strawberries to steep at room temperature for 2 days.

After 2 days, place a sieve over a bowl and line it with cheesecloth. Strain the strawberry-vinegar mixture through the sieve. Transfer to a sterilized bottle with a tight-fitting lid. Label, date and store the vinegar in a dark, cool place for up to 6 months.

SHRIMP SALAD

Harriet Perrello

Serves: 8 servings

3 T plus 1 tsp. kosher salt
1 lemon cut into quarters
2 pounds shrimp in the shell
1 cup mayonnaise
½ tsp. Dijon mustard
1 T white wine
½ tsp. freshly ground black pepper
3 T minced fresh dill
½ cup minced red onion
1½ cups minced celery

Bring 5 quarts of water, 3 tablespoons salt, and the lemon to a boil in a large saucepan. Add half the shrimp and reduce the heat to medium. Cook the shrimp uncovered for only 3 minutes or until the shrimp are barely cooked through. Remove with a slotted spoon to a bowl of cold water. Bring the water back to a boil and repeat with the remaining shrimp. Let cool; then peel, and devein the shrimp.

In a separate bowl, whisk together the mayonnaise, mustard, wine, ½ teaspoon salt, pepper, and dill. Combine with the peeled shrimp. Add the red onion and celery and check the seasonings. Serve or cover and refrigerate for a few hours.

MACARONI, TOMATO, CORN AND BASIL SALAD

Lindle O'Neil

Ripe tomatoes, basil and fresh corn enhance a terrific side dish

For the Dressing:

1 cup (packed) fresh basil leaves
1/3 cup plain nonfat yogurt
3 T low-fat mayonnaise
1 ½ T fresh lime juice
2 garlic cloves, peeled

For the Salad:

¾ cup uncooked elbow macaroni (about 3 ½ ounces)
4 medium tomatoes, cut into thin wedges
5 green onions, thinly sliced
1 cup thinly sliced halved English cucumber
1 cup fresh corn kernels or frozen thawed

- Cook macaroni in medium saucepan of boiling salted water until just tender but still firm to the bite. Rinse under cold water. Drain well. Transfer macaroni to large bowl.
- Add Tomatoes, green onions, cucumber and corn.
- Blend basil, yogurt, mayonnaise, lime juice and garlic in processor until basil is finely chopped.
- Add basil dressing to macaroni mixture and toss to blend.
- Season salad with salt and pepper
- Cover and refrigerate

SPINACH SALAD WITH SWEET & SOUR DRESSING

Karen Rice

Layer in a clear glass bowl:

Spinach

Sliced mushrooms

Cherry tomatoes or sliced Roma tomatoes

Sliced red pepper

Clementine orange segments or canned mandarin oranges

Toasted walnut pieces – to toast, place on aluminum foil, toast in toaster oven – watch very closely as they go from slightly toasted to burned very quickly!

Red onion slices - optional

Use above ingredients in amounts to suit your tastes and number of servings desired.

Toss with Sweet & Sour Dressing just before serving. Alternative – use bottled Catalina, French, or Raspberry Vinaigrette

Sweet & Sour Dressing

1/4 cup sugar

1/4 cup vinegar

1/2 cup oil

1/2 tsp paprika

1/2 tsp dry mustard

1/2 tsp celery seed

1/4 tsp salt

Mix dressing and let stand at least 30 minutes to ensure that the sugar dissolves.

DESSERTS—BREADS, CAKES, COOKIES, PIES

LOW-CAL DESSERT

1 Angel Food Cake
2 low-cal strawberry yogurts
2 pkgs. Dream Whip, made according to package directions
Fresh strawberries – 1 qt. or more, sliced
4 – 6 kiwi fruit, peeled and sliced

- Tear angel food cake into bite-sized pieces.
- Put half of cake pieces in bottom of a glass bowl.
- Spread 1 yogurt over cake pieces.
- Next, spread 1/3 of the Dream Whip over the yogurt.
- Add 1 layer of strawberries and 1 layer of kiwi fruit.
- Repeat layer and top with Dream Whip.
- Garnish with fruit.

This dessert should be made 8 hours or more before serving.

169 calories for 1/24th serving.

MERINGUES

Beverly Ray

2 egg whites
Pinch of salt
2/3 cup sugar
4 drops vanilla
1 cup pecans, chopped
1 cup chocolate chips
Aluminum foil (for pan)
I use 11" x 17" pan
Heat oven to 350°

Beat egg whites and salt until stiff. Gradually add sugar and vanilla. Fold in pecans and chocolate chips. Drop by teaspoonfuls onto foil.

TURN OFF OVEN!

Put meringues in oven and leave overnight.

NOTE: May add other ingredients you like, i.e., raisins, dates, etc.

ZUCCHINI BREAD

3 cups flour
1 ¼ tsp. baking powder
1 tsp. salt
3 eggs, beaten
1 cup vegetable oil
¾ cup chopped walnuts
3 tsp. cinnamon
1 tsp. soda
2 cups sugar
2 cups grated zucchini
2 tsp. vanilla

Mix thoroughly. Pour bread mix into two greased loaf pans. Bake at 350° for 1 hour.

TURTLE CAKE

Sharon Fisher

1 box chocolate cake mix*
14 oz. Kraft caramels
1 can Eagle Brand milk
1 stick butter or margarine
6 oz. semi-sweet chocolate bits
1 cup pecan pieces

Mix cake mix according to directions on box.

Pour half of cake mix in long pan.

Bake at 350° for 15 minutes. Cool.

Melt the caramels with the Eagle Brand milk and butter over low heat. Pour over cooled cake.

Spread 6 oz. package chocolate pieces over caramel layer, then 1 cup of pecan pieces.

Pour remaining cake mix on top and bake 20 minutes at 350°.

When cooled, sprinkle with confectioners' sugar.

* I use Betty Crocker German chocolate cake mix.

ROSEMARY AND LEMON POUND CAKE

Lindle O'Neil

- 2-½ cups sugar
- 1 ½ cups butter, softened
- 6 eggs
- 3 cups flour
- ¾ tsp. salt
- ½ tsp. baking powder
- 1-cup sour cream
- ¼ cup finely-snipped fresh lemon balm
- 4 teaspoons finely snipped fresh rosemary
 - Lemon glaze
 - Vanilla ice cream
 - Fresh blueberries
 - Rosemary and lemon balm sprigs

In large mixer bowl, beat sugar and butter until light and fluffy. Add eggs, one at a time, beating after each addition until well blended. Stir together flour, salt and baking powder; add alternately with sour cream, beating on low speed after each addition until just blended. Fold in lemon balm and rosemary. Pour into 2 greased and floured 9 ¼ x 5 ¼ inch loaf pans. Bake in a preheated 325 °F. oven until a wooden pick inserted in center comes out clean (70-75 minutes). Pour half of glaze over loaves. Cool 10 minutes in pans; remove from pans to wire racks to cool. Drizzle with remaining glaze.

To Serve: Slice each loaf into 9 slices; cut slices in half diagonally. Overlap 2 halves on each dessert plate. Accompany with a small scoop of ice cream and top with a spoonful of blueberries. Garnish with rosemary and lemon balm sprigs.

Lemon Glaze:

In small bowl combine 1 cup powdered sugar and 2 tablespoons lemon juice until well blended.

OATMEAL PIE

Gloria Land

- 2 eggs, beaten
- 2/3 cup margarine, melted
- 2/3 cup sugar
- 2/3 cup corn syrup
- 2/3 cup oatmeal
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 unbaked 8 inch pie shell

Mix all ingredients and pour in pie shell.

Bake at 350° for one hour.

BLUEBERRY POPPY SEED BRUNCH CAKE

Linda Hurley

Cake:

2/3 cup sugar
1/2 cup butter, softened
2 tsp. grated lemon peel
1 egg
1 1/2 cups all-purpose flour
2 T poppy seed
1/2 tsp. baking soda
1/4 tsp. salt
3/4 cup sour cream (light ok)

Filling:

2 cups fresh or frozen blueberries, thawed and drained on paper towel
1/3 cup sugar
2 tsp. flour
1/4 tsp. nutmeg

Glaze:

1/3 cup powdered sugar
1-2 tsp. milk

Heat oven to 350°.

Grease and flour bottom and sides of a 9- or 10-inch springform pan (I line pan with waxed paper). In large bowl, beat 2/3 cup sugar and butter until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed.

In medium bowl, combine 1 1/2 cups flour, poppy seed, baking soda, and salt; add to butter mixture

Blueberry Poppy Seed Brunch Cake (continued)

alternately with sour cream. Spread batter over bottom and 1 inch up sides of prepared pan, making sure batter on sides is 1/4 inch thick.

In medium bowl, combine all filling ingredients; spoon over batter.

Bake at 350° for 40-50 minutes, or until crust is golden brown. Cool slightly.

Remove sides of pan.

In small bowl, combine powdered sugar and enough milk until glaze is of desired drizzling consistency; blend until smooth. Drizzle over top of warm cake. Serve warm or cool.

Nutritional information per serving (based on 8 servings): 390 calories, 17 grams fat, 270 milligrams sodium.

EASY APPLE TURNOVERS

Joan Kowalski

2 packages crescent rolls (8 each)
2 Granny Smith apples - peeled and cut into eight slices - an apple slicer works great!
1 stick melted butter
1 cup sugar
1 tsp. cinnamon
1 can gingerale

- Cut each peeled apple into eight slices. (16 total).
- Wrap each piece of apple in a triangular crescent roll piece and pinch ends shut.
- Place into 9x13 pan - I sprayed mine first with Pam.
- Mix melted butter, sugar and cinnamon. Put a spoonful on each roll bundle.
- Pour gingerale in between rolls.
- Bake 35 - 45 minutes at 350°.

Great served for breakfast or as a dinner dessert with ice cream or whipped topping.

You can wrap the apples in the rolls the night before and follow the other steps in the morning. I used Gala apples. I think that any kind would be fine.

APPLE PIE COFFEE CAKE

Angela Ozymy

1 package spice cake mix
1 can apple pie filling (*see my personal note below)
3 eggs
3/4 cup fat free sour cream
1/4 cup water
2 T oil
1 tsp. almond extract
2 T brown sugar
1 1/2 tsp. ground cinnamon

Glaze

2/4 cup powdered sugar
2 tsp. milk

Set aside 1 T. cake mix. Set aside 1 1/2 cups pie filling. Combine eggs, sour cream, water, oil, extract, remaining pie filling and cake mix. Beat on medium speed for 2 minutes. Pour 1/2 into greased tube or bundt pan.

Combine brown sugar, cinnamon and cake mix; sprinkle over batter. spoon reserved *pie filling over batter to within 3/4 inch of pan edge. Top with remaining batter. Bake at 350° for 40-45 minutes. Cool 10 minutes before removing from pan. Top cooled cake with glaze.

Options: chocolate cake mix with cherry pie filling or yellow with apple or peach
*NOTE: I cut the apple pie pieces to be used in the middle of the cake batter into smaller pieces before adding.

PEACHY PIE SUPREME

Suzi Guckel>

Serves: 8

This came from ole IBM buddy of Dick's, Diane Kubiczek from Buffalo, NY

3/4 cup flour
1 tsp. baking powder
3-1/2 ounces package instant vanilla pudding
3 T softened butter or margarine
1 egg
1/2 cup milk
15 ounces can peaches drained. Save juice.
8 ounces cream cheese softened
1/2 cup sugar plus 3 tablespoons
3 T of the peach's juice
1 tsp. cinnamon

Combine first six (6) ingredients; beat for 2 minutes at medium speed. Pour into 9' greased pie pan and spread on bottom of pie pan, but **DO NOT SPREAD TO THE EDGE.**

Put peaches on top of the batter in the pie pan.

Combine cream cheese, sugar, and juice in small bowl and beat for 2 minutes at medium speed. Spoon over peaches one inch from the edge of pie pan.

Combine 3 tablespoons of sugar and 1 teaspoon of cinnamon and sprinkle on top of cream cheese.

Bake 350° for 30 - 35 minutes.

RASPBERRY BROWNIE INDULGENCE

Suzi Guckel

Serves: 12

From *Star Telegram*, December 3, 2009

Non-stick cooking spray
1 package Pillsbury Chocolate Fudge Family-Size brownie mix
1/2 cup vegetable oil
1/4 cup water
2 large eggs
3/4 cup red raspberry preserves
13.5 ounces package chocolate fudge frosting mix

Preheat oven to 350°

Coat bottom of 8-inch round cake pan

Make brownie mix as directed on the packing, using oil, water and eggs.

Bake until done - as stated on the package. Let it cool for 10 minutes.

Remove from pan and let cool completely.

Spread preserves over the top, within 1/2 inch from the edge.

Put frosting into plastic zip bag (or pastry bag), cut point off and cover the top with a lattice of frosting, starting in the middle, turn 1/4 and finish. Then run frosting all around the outside edge. You could put one fresh raspberry in each formed square, but it is not necessary.

Very, very rich.

ALMOND BUTTER CRUNCH

Lou Milner

Makes 1 pound

1 2 cups (12 oz) whole or slivered blanched almonds, toasted and chopped.

(I use the slivered almonds, toast them about 10 min. on a cookie sheet, stirring a couple of times, then put them through food processor blade - careful not to make almond butter!)

1 cup (2 sticks) butter (margarine does not work as well - and DO NOT use unsalted.)

3 T Light corn syrup

3 T Water

1 or 2 large Hershey bars (7oz.) (Depends on how thick you want the chocolate on both sides)

Combine butter, sugar, corn syrup and water in a medium-sized heavy saucepan. Cook over medium heat stirring constantly to 300°F on candy thermometer. (A teaspoon dropped in cold water will separate into brittle threads). Remove from heat; stir in 1 cup of the toasted almonds. Pour into a buttered 13 x 9 x 2" pan. (I spray Pam on a cookie sheet and spread it out, as it is better not so thick.) Work quickly. And it is hard to get out of the two-inch deep pan. Another trick I learned this year-- instead of spraying with Pam, parchment paper works better.

Melt chocolate in top of double boiler (I put in large Pyrex cup and melt in microwave....be careful as it can scorch easily.... takes about 1 min....stir and then about 30 seconds more. Spread half of the chocolate over candy and sprinkle with 1/4 cup nuts; let set for about 20 min; turn candy over and

Almond Butter Crunch (continued)

spread with remaining chocolate and sprinkle with remaining nuts. Let stand until set. Break into pieces.

FRESH APPLE CAKE

Lou Milner

Mix together well - do not beat
3 cups diced apples (I don't peel)
2 cups sugar
3 eggs
1 tsp. vanilla
3/4 cup oil
1/2 cup nuts (optional)

Add:

3 cups sifted flour
1 tsp. salt
1 tsp. soda
Mix, pour into greased 13 x 9 x 2" pan. Bake 325°
for about 1 hour.

ICING:

1 stick BUTTER (does not taste the same with
margarine & different consistency)
1 cup brown sugar
1/2 cup evaporated milk
1 tsp. vanilla (add after icing has cooled)

Bring to boil for 2-3 min. Cool, pour over cold cake.
*I poke holes in the cake and pour over while cake is
still hot - if you like a very moist cake..*

EASY CASSEROLES, MEATS & SIDE DISHES

ZUCCHINI CASSEROLE

Lou Milner

Chop 3 or 4 slices of bacon and fry crisp.
Keep about 1-2 tablespoons of the fat in the skillet (I use my cast iron skillet).

Add:

1 cup of sliced or chopped onions
1 cup of sliced or chopped green bell pepper
2 +- chopped garlic cloves
3-4 cups of unpeeled zucchini squash (I have mixed the green and yellow squash sometimes).
Cook until almost tender.
Add 2 cans of diced or chopped Italian tomatoes (basil, garlic.)

Cook on top of the stove until heated through.
Add some fresh basil if you have it ...but not crucial.

NOTE: If the pan you have cooked this in is not oven-proof, now is the time to move the zucchini mixture to a pyrex dish. Then,

Sprinkle about 1 cup of grated sharp cheddar cheese on top, and 1/2 cup (or to taste) parmesan cheese. Bake in a 375 ° oven until bubbly and cheese is beginning to get brown and crispy. This can be a bit on the juicy side, so if you want to you can cook it a bit longer before you put it in the oven

Zucchini Casserole (continued)

to cook some of the juice down. Sometimes the squash has more water in it...just have to judge.

I sometimes put in a bay leaf, fresh oregano from the garden, and parsley. Just depends on my mood. :) You can also use more bacon for a hearty main dish with crusty bread and a salad.

HOLIDAY MORNING FRENCH TOAST

Valerie Reed

1 cup brown sugar

½ c butter, melted

3 tsp. cinnamon, divided (I just dump cinnamon in)

3 tart apples (Granny Smith) peeled, cored and
thinly sliced

½ cup dried cranberries or raisins

1 loaf Italian or French bread cut into 1 inch slices

6 large eggs

1 ½ cup milk

1 T vanilla extract

Combine brown sugar, butter, and cinnamon in 13 x
9 pan. Mix apples and cranberries together and
spread mixture evenly over brown sugar mixture.

Arrange bread slices on top. Mix eggs, milk, vanilla
and remaining cinnamon until blended. Pour over
bread and cover completely. Refrigerate 4-24 hrs.

Bake covered 375° for 40 min. Uncover and bake
10 minutes longer.

PRALINE FRENCH TOAST CASSEROLE

Joetta King

Everyone will love this! It's very rich, so it goes a long way.

8 eggs
1 1/2 cups half-and-half
1/3 cup maple syrup
1/3 cup packed light brown sugar
10 to 12 slices soft bread, 1 inch thick
(I used 2 layers of (Costco) Kirkland Multi-Grain 100% Whole wheat with crust cut off. A slice is 1/2 inch thick, thus the 2 layers.)

TOPPING:

1/2 cup (1 stick) butter
1/2 cup packed light brown sugar
2/3 cup maple syrup (used Cary's sugar free)
2 cups chopped pecans

Generously butter a 13-by-9-inch casserole dish.
(I used a 10"x15" casserole dish - measurements taken on top rim)

Mix the eggs, half-and-half, maple syrup, and sugar in a large bowl.

Place the bread slices in the pre-pared casserole dish and cover with the egg mixture.

Cover with plastic wrap and let soak overnight in the refrigerator.

Praline French Toast Casserole (continued)

Preheat the oven to 350°F. Remove the casserole from the refrigerator.

Make the topping:

1. Melt the butter in a saucepan.
 2. Add the sugar and maple syrup and cook for 1 to 2 minutes.
 3. Stir in the chopped pecans.
 4. Pour the mixture over the bread and bake for 45 to 55 minutes.
 5. Allow to sit for 10 minutes before serving.
- Serves 8*

Source:

*Paula Deen & Friends Cookbook via Catherine LaCroix
via Joetta King (GGC Board Meeting April 2010)*

CRABBIES

Suzi Guckel

Serves: 10

From Carole Wojcik; a favorite of her family's for many years

1 stick margarine softened
1 jar Old English cheddar cheese Kraft pasturized
1 can crabmeat
1-1/2 tsp. mayonnaise
1/2 tsp. garlic salt
1 package English muffins cut into wedges

Mash margarine and Kraft Old English cheese together, add crabmeat, mayo, garlic salt to the mix.

Spread on English Muffin wedges and boil for 5 - 10 minutes, using a cookie sheet.

These can be frozen and then bake the frozen pieces at 375° for 10 minutes.

ROASTED VEGETABLES

Karen Rice

Basics:

Potatoes – russet or red skinned, unpeeled and cut into wedges or chunks

Spring onion – cut into 1 inch pieces

Drizzle with olive oil

Add chopped rosemary, pepper, sea salt

Mix in pan and bake 45 - 60 minutes at 350

degrees, or until done, stirring every 15 minutes

Variations:

Add any of the following – make your own combination:

Sweet potato – unpeeled and cut into wedges or chunks

Red (or other color) bell pepper, cut in strips

Zucchini - unpeeled and cut into wedges or chunks

Cauliflower florets

Carrot pieces

Brussel sprouts – halved

Mushrooms – small whole, or large halved – put in for the last 15 minutes

Other herbs such as thyme, lemon verbena, basil (if using fresh basil, add the last 15 minutes), curry leaves (or curry powder)

Tomato – 1 Roma cut in small pieces – add last 15 minutes

Sprinkle with cooked sausage (Tom Thumb mild Italian – from the meat case is my favorite)

A good combination is potatoes, onion, zucchini, mushroom, tomato, basil. Sprinkle with feta cheese and a few Greek olives the last 5 minutes

Roasted Vegetables (continued)

Or a combination of white & sweet potatoes, onion, bell pepper. Add cooked sausage and it makes a good brunch addition.

Or a combination of potatoes, onion, carrot, brussel sprouts. Sprinkle with a little balsamic vinegar to finish.

One more – potatoes, onion, sweet potato, cauliflower, curry herb or powder, Roma tomato (last 15 minutes).

Garlic – If you want to use garlic, add later in the cooking cycle – it gets too brown and tastes bitter – I prefer only using onions to give a better overall sweeter roasted flavor in this dish.

When combining vegetables, you have to experiment with the size of pieces to get them to cook at the same time. If you are ready to serve this dish, and it is not done, just put it in the microwave for a few minutes (make sure to put it in a covered glass dish) to finish cooking!

SOURDOUGH 'N CHEESE STRATA

Recipe given to Joetta King via Melody

Assemble ahead & refrigerate:

8 thin sliced smoked ham
1/4c up chopped onion
2-3 T butter
1 (16 ounce) loaf sourdough bread, sliced
2 (8 ounce) pkg. shredded Monterey Jack Cheese
(4 cups)
1 cup freshly grated Parmesan cheese
6 eggs
1 quart milk
1/4 cup snipped parsley
4 tsp. Dijon mustard
1/2 tsp. salt
1/2 tsp. white pepper
1/8 tsp. nutmeg

Saute' onion in butter

Cut bread slices into 1" strips

Arrange 1/4 to 1/2 of the bread strips in greased 10
1/4 x 15" baking dish which has been sprayed with
Pam

Sprinkle 1 pkg. Monterey Jack cheese, 1/2 c
Parmesan cheese & half of the onion over bread.
Add half of the ham.

Combine eggs, milk, parsley, mustard, salt, pepper
& nutmeg

Sourdough 'N Cheese Strata (continued)

Pour half the mixture over bread. Layer with more
bread & use all mixture, ham & cheese.

Refrigerate, covered overnight

Bake covered in a 325° oven for 30 minutes.
Uncover bake 25-30 minutes longer until brown.
Use your judgment about total cooking time.
Let stand 10 minutes. Cut into squares

Comments: Joetta used more ham (sandwich slice
thickness). Handwritten recipe was provided by a
'prime timer' who has probably made it so many
times that a recipe seemed superfluous...no
mention in the recipe of when to add the ham, so
above is my method..