

OUT OF THE GARDEN AND INTO THE KITCHEN

GREAT RECIPES
FROM THE MEMBERS
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SOUPS AND SALADS

STRAWBERRY, CUCUMBER, AND BASIL SALAD

Pam Braak

4 cups hulled strawberries, quartered (1 pound)
2 T thinly sliced fresh basil
2 tsp. balsamic vinegar
1 tsp. sugar
2 medium cucumbers, peeled, halved lengthwise,
seeded and thinly sliced (about 2 cups)
1 tsp. freshly squeezed lemon juice
1/4 tsp. salt
1/4 tsp. freshly ground black pepper

Combine first 4 ingredients in a large bowl and toss gently to coat. Cover and chill for 1 hour.

Combine cucumbers and juice; toss to coat. Add cucumber mixture, salt, and pepper to strawberry mixture; toss gently to combine. Serve immediately.

CAULIFLOWER, BROCCOLI & TOMATO SALAD

Carolyn & Paul Ernst

1 small head cauliflower, broken into flowerettes
1 head broccoli, cut into bite-sized pieces
1 small onion, diced
1/2 cup mayonnaise
1/2 cup sour cream
1 tsp. vinegar
1 T sugar
Dash of Worcestershire sauce
Dash of Tabasco
1-2 cups tomatoes, diced

Mix gently and chill before serving.

MIRIAM WARD'S GRAPE SALAD

Joetta King

2 lbs. green seedless grapes
2 lbs. red seedless grapes
8 o. sour cream
8 oz. cream cheese softened
1/2 cup sugar
1 tsp. vanilla
6 T brown sugar
2 cups finely chopped pecans

Wash and stem grapes. Set aside to dry.

Thoroughly mix sour cream, cream cheese, white sugar and vanilla until blended. Stir grapes into mixture and pour into 9" x 13" glass dish.

Combine brown sugar and chopped pecans.
Sprinkle over top of grapes to cover completely.

Chill.

CLASSIC MACARONI SALAD

Sue Eichelberger

8 oz. macaroni
2 eggs, hardboiled
1 cup diced red bell pepper
1 cup diced celery
1 cup diced carrots
2 T chopped parsley
1/4 cup diced red onion

Dressing:

1/2 cup mayonnaise
1/2 cup plain Greek yogurt
1 1/2 T white wine vinegar
2 tsp. Dijon mustard
2 tsp. honey
Salt/pepper

SHOE PEG CORN AND PEA SALAD

1 can shoe peg corn, drained
1 can French cut green beans, finely chopped
1 can LeSueur peas, drained
1 medium jar chopped pimientos
1 cup diced celery
1 cup green pepper, finely chopped
1 bunch diced green onions

Dressing:

3/4 cup vinegar
1 cup sugar
1 T water
1 tsp. salt
1/2 cup oil
1 tsp. pepper

Bring vinegar mixture to a boil. Let it cool.

OR use your favorite oil/vinegar ready-made dressing!

Mix veggies together, dress with vinegar/oil dressing; Chill

For variety, add one can drained garbanzo beans.

CELERY SALAD

Dinah Chancellor

This cool celery salad for two adds crunch and contrast to any meal. If you prefer, substitute dried cranberries and walnuts for the dried cherries and pecans. **Yield:** 2 servings

3/4 cup sliced celery
1/3 cup dried sweet cherries
1/3 cup frozen green peas, thawed
3 T chopped fresh parsley
1 1/2 T fat-free mayonnaise
1 1/2 T plain low-fat yogurt
1 T chopped pecans, toasted
1 1/2 tsp. fresh lemon juice
1/8 tsp. salt
1/8 tsp. black pepper

Combine all ingredients; chill.

Nutritional Information

Calories:	160 (21% from fat)
Fat:	3.7g (sat 0.4g, mono 1.7g, poly 1.3g)
Protein:	4.1g
Carbohydrate:	27.5g
Fiber:	4.5g
Cholesterol:	0.0mg
Iron:	1.3mg
Sodium:	332mg
Calcium:	71mg

ASPARAGUS, EGG AND BACON SALAD WITH DIJON VINAIGRETTE

Joan Kowalski

(multiplied by 8 for the luncheon)

This is a perfect, easy Spring salad made with just a few simple ingredients: asparagus, hard-boiled egg and bacon tossed with a Dijon vinaigrette.

- 1 large hard-boiled egg, peeled and sliced
- 1 2/3 cups chopped asparagus
- 2 slices cooked and crumbled center cut bacon

Vinaigrette:

- 1/2 cup Dijon mustard
- 1 tsp. extra virgin olive oil
- 1 tsp. red wine vinegar
- Pinch salt and pepper to taste

Bring a pot of water to a boil, add the asparagus and cook 2 to 3 minutes until tender yet firm. Drain and run under cold water to stop it from cooking further. Set aside.

In a small bowl, mix the Dijon, oil, vinegar and a pinch of salt and pepper.

Arrange the asparagus on a plate, top with egg and crumbled bacon and drizzle with vinaigrette.

PICO DE GALLO SALSA

Barbara Atkins

Yields about 6 cups

Finely chop the following:

- 1 green bell pepper, remove seeds
- 1 red bell pepper, remove seeds
- 6 Roma tomatoes; remove inner pulp and seeds
- 1 medium white onion
- 1 bunch cilantro (or more to taste)

Mix together in a large bowl and add:

- 1 can (11-oz.) White Shoepeg Corn—no liquid
- 1 can (15-oz.) Black Beans (Frijoles Negros), drained and rinsed.

Squeeze the juice of two limes over all and add a quick shake of salt. Stir to blend. Store in the refrigerator in a covered container.

Serve with Tostitos Scoops.

For an additional kick, add a can of Rotel and some chopped avocados. Add avocados only if all the salsa will be consumed at one sitting. Avocados get ugly overnight!!

BEST EVER STRAWBERRY SPINACH SALAD

From the *Slow Roasted Italian*

Serves 6

Candied Pecan Ingredients:

1 T butter
1 T packed light brown sugar
1/2 cup pecan halves
Pinch salt

Dressing:

2 T granulated sugar
1/4 cup extra light tasting olive oil
1/4 cup white wine vinegar
1 T Dijon mustard
2 garlic cloves, minced
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. paprika

10 oz. fresh baby spinach, rinsed, dried and torn into bite-sized pieces
1/4 small red onion sliced
1 quart fresh strawberries, hulled and quartered
1/2 cup fresh blueberries
1/2 avocado, cut into bite-sized pieces
1/2 (5 oz.) package blue cheese crumbles

Roasting the pecans:

In a small skillet over medium heat, melt butter. Add pecans, sugar and salt. Stir until pecans are well coated. Stir until the sugar caramelizes, about 3-5 minutes. Remove from heat. Spread onto parchment paper. Separate pecans and allow to cool.

In a pint mason jar, combine dressing ingredients. Seal and shake until well combined. Set aside.

In a large bowl, combine spinach, onions, strawberries and blueberries. Pour about half of the dressing over the salad and toss. Top with avocado, cheese and candied nuts. Serve the remaining dressing on the side.

Refrigerate for 15 minutes before serving.

If you are making the salad ahead, prepare the salad ingredients and refrigerate. Then dress the salad about 15 minutes before serving.

Mozzarella, feta or goat cheese are also amazing on this salad. AND, add sliced grilled chicken for a fabulous summer meal!

CRANBERRY BROCCOLI SALAD

Sharon Swagerty

1 1/4 cup dried cranberries
8 slices cooked bacon, crumbled
2 cups broccoli florets
4 cup shredded cabbage
1 cup coarsely chopped walnuts
1 cup raisins
1 sm. onion, finely minced
1/3 cup sugar
2 T cider vinegar
1 cup mayonnaise

In a large bowl, combine cranberries, broccoli, cabbage, walnuts, raisins, onion and bacon. Combine remaining ingredients and pour over cranberry mixture. Toss well. Cover and refrigerate for up to 24 hours.

Serves 6 to 8.

TANGY POPPY SEED FRUIT SALAD

Karen Pafford

A Taste of Home

10 servings

1 20-oz. can unsweetened pineapple chunks,
drained
1 lb. fresh strawberries, quartered
2 cups fresh blueberries
2 cups fresh raspberries
2 medium naval oranges peeled and sectioned
2 medium kiwifruit peeled, halved and sliced

Dressing:

2-4 T honey
1/2 tsp. grated lime peel
2 T lime juice
2 tsp. poppy seeds

Place fruit in a large bowl. Whisk dressing ingredients in a separate bowl to blend. Drizzle over fruit and gently toss to combine.

RED BERRY SPINACH SALAD

Penny Hardy

Serves 4

1 (6-oz.) pkg. prewashed fresh baby spinach (about
7 cups)
1/3 cup sliced fresh strawberries
1/3 cup fresh blueberries
1/3 cup fresh raspberries
1/4 cup sliced red onion, separated into rings

Dressing:

2 T sesame seeds
1 T poppy seeds
1/2 cup white sugar
1/2 cup olive oil
1/4 cup distilled white vinegar
1/4 teaspoon paprika
1/4 teaspoon Worcestershire sauce
1 T minced onion

In small bowl, combine all dressing ingredients; mix well.

In large serving bowl, combine all salad ingredients. Pour dressing over salad; toss gently to coat.

GREEK SALAD

Serves 4

Cooking Classy

Vegetarian and gluten free

1/2 - 1 cup chopped red onion
1 1/2 cucumbers, medium, sliced
1/2 tsp. dill, dried
1 clove garlic, chopped
10 1/2 oz. grape or cherry tomatoes, sliced
1 green bell pepper, sliced
1/2 tsp. oregano, dried
1 cup sliced black olives
2 T lemon juice, fresh
Salt/pepper
6 T olive oil
1 1/2 tsp. red wine vinegar
4 oz. Feta cheese

Combine vegetables in large bowl; blend olive oil and red wine vinegar. Pour over vegetables and top with Feta cheese. Chill.

DADDY JACK'S SALAD

Greg Braak

Mix of Romaine & Spring Mix lettuces
Hearts of Palm
Thinly sliced sun-dried tomatoes
Walnuts
Blue Cheese
Dressing

Dressing:

1 cup mayonnaise
1/4 cup cream or enough to thin the mayonnaise
1 tablespoon red wine or sherry vinegar
1/2 cup finely minced cucumber
1 T minced tarragon
Salt and pepper to taste

We just wrote down the ingredients at Daddy Jack's restaurant. You can mix them in whatever proportion seems right to you.

The dressing recipe is just a guess. Start with a bit of vinegar and add to taste.

CHICKEN TORTILLA SOUP

Barb Munn

15 oz. chicken broth
2 cups water
15 oz. can green enchilada sauce
15 oz. can diced tomatoes
15 oz. can corn, drained
15 oz. can pinto beans, rinsed, and drained
1 cup chopped onion
1/2 cup chopped bell pepper
2 chopped garlic cloves
1.5 lbs. cooked, shredded chicken
2 tsp. each: chili powder, cumin, salt
1 tsp. pepper

Combine all above ingredients in 4 qt. stock pot and simmer for 30 minutes or until vegetables are tender.

Serve with tortilla chips and shredded cheese of your choice. I recommend Monterey Jack Cheese. Garnish with avocado slices and cilantro.

PASTA SHRIMP SALAD

Carole Nadeau

4 cups uncooked small pasta shells
1 pound cooked small shrimp, peeled and deveined
1 1/2 cups frozen peas, thawed or canned
1/2 cup thinly sliced green onions
1/4 cup minced fresh parsley
1/2 cup mayonnaise
1/2 cup Miracle Whip
2 T lemon juice
1 T minced fresh dill
1/4 tsp. salt
1/4 tsp. pepper
1 red pepper diced
1 celery stick diced
4 boiled eggs--2 in the salad & 2 sliced on top
Sprinkle parsley and paprika on top

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the shrimp, peas, green onions, red pepper, celery and parsley. Stir in the pasta.

In a small bowl, combine the remaining ingredients. Pour over pasta mixture and toss to coat. Cover and refrigerate for at least 3 hours.

Yield: 6-8 servings.

ANTIPASTO PASTA SALAD

Babs Sidorowicz

All Recipes

1 lb. seashell pasta
1/4 lb. Genoa salami, chopped
1/4 lb. pepperoni sausage, chopped
1/2 lb. Asiago cheese, diced
1 6-oz. can black olives, drained and chopped
1 red bell pepper, diced
1 green bell pepper, chopped
3 tomatoes, chopped
1 7-oz. package dry Italian-style salad dressing mix
3/4 cup extra virgin olive oil
1/4 cup balsamic vinegar
2 T dried oregano
1 T dried parsley
1 T grated Parmesan cheese
Salt/ground pepper to taste

Cook pasta in a large pot of salted boiling water until al dente. Drain, and cool under cold water.

In a large bowl, combine the pasta, salami, pepperoni, Asiago cheese, black olives, red and green bell peppers and tomatoes. Stir in the envelope of dressing mix. Cover, and refrigerate for at least one hour.

To prepare the dressing, whisk together olive oil, balsamic vinegar, oregano, parsley, Parmesan cheese, salt/pepper. Just before serving, pour dressing over the salad, and mix well.

CREAMY COLE SLAW

Pam Braak

4 cups green cabbage – or a combination of green, red and Chinese

Dressing:

1/3 cup mayonnaise
2/3 cup sour cream
2 T cider or red wine vinegar
1 tsp. sugar
1 tsp. celery seed

Shred or finely chop the cabbage. Combine all the dressing ingredients. Toss with the dressing. If it seems dry, add a dollop each of mayonnaise and sour cream and a squirt of vinegar until the slaw is well dressed. The celery seed is traditional and really enhances the flavor.

Texture softens and the flavor improves if the slaw is allowed to marinate in its dressing for a couple hours or overnight.

From a *Fort Worth Star* article about 20 years ago and changed over time.

CAESAR CHICKEN PASTA SALAD

Pam Braak

4 servings

1 whole boneless chicken breasts - broiled
2 cups cooked bowtie pasta (or any other small pasta)
3-4 cups thinly sliced romaine lettuce
1 cup halved cherry tomatoes
1/4 cup chopped green onions
1/3 cup Caesar dressing
4 oz. crumbled feta cheese

Salt & pepper the breasts well and broil. Shred.
Cook pasta.

Combine all ingredients, toss well to coat.

You could use other cheese or other salad dressing
or add:

sliced fresh basil,
chopped fresh parsley or
1 garlic clove minced

BOSTON LETTUCE WITH QUICK CREAM DRESSING

Very easy and delicious—4 servings

Greg Braak

From Jacques Pepin: This was one of my mother's favorite ways to dress a salad of Boston lettuce or sometimes fresh haricots verts. The cream contains less than half the calories of the oil needed in a conventional dressing. For best results, make it at the last moment.

Boston lettuce – about 8 cups (loosely packed)
young Boston lettuce, washed and dried

1/4 cup heavy cream
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
1 1/2 tsp. red wine vinegar

For the dressing: Just before serving, put the cream, salt and pepper in a salad bowl and whip with a whisk for about 15 seconds, or just until frothy. Stir in the vinegar.

Add the lettuce, toss briefly and serve immediately.

Note: If overwhipped, the dressing will thicken quickly after the vinegar addition. If it thickens too much, dilute it with 1 tablespoon water before tossing it with the lettuce.

BISTRO SLAW

Kate Dohrer

Serves 4 to 6—Makes 6 cups

America's Test Kitchen

It's important to slice the fennel very thin. Use the slicing disk on a food processor or a sharp chef's knife. Sweet, crisp apples, such as a Fuji, Gala, or Braeburn, work best in this recipe. To prepare the apples, quarter and core them, then cut into 1/4-inch slices and, finally, into 1/4-inch strips.

1/2 cup mayonnaise

1/4 cup cider vinegar

1 T sugar

Table salt and ground black pepper

2 small fennel bulbs, sliced crosswise very thin (about 6 cups)

2 sweet apples, (cut into 1/4-inch strips)

2 T minced fresh tarragon

Whisk mayonnaise, vinegar, sugar, 1/4 teaspoon salt, and 1/8 teaspoon pepper together in large bowl until sugar has dissolved. Add fennel, apples, and tarragon and toss well to combine. Adjust seasonings with salt and pepper. Serve.

WATERMELON, CUCUMBER AND MOZZARELLA SALAD

Refreshing and different!

Original recipe from Health magazine 6/17

modified by

Karen Rice

2 T extra-virgin olive oil

2 T red wine vinegar

3/4 tsp. kosher salt

1/2 tsp. freshly ground black pepper

1 T sugar (KR addition)

Dash of blueberry balsamic vinegar (KR addition – or use regular balsamic)

1 medium shallot, thinly sliced (about 1/4 cup) or use red onion to taste

1 small English cucumber (about 8 oz.) – no need to peel if skin is tender

4 cups seedless watermelon cubes (about 1 1/2 lbs.)

6 oz. mozzarella torn (original recipe called for burrata cheese)

2 T sliced almonds toasted

Whisk together all ingredients through shallot. Thinly slice cucumber and arrange with watermelon and cheese on serving dish. Just before serving spoon shallot dressing over the top and sprinkle with toasted almonds.

CUCUMBER SALAD PAPRIKA FONÓ

Pam Braak

2 – 3 cucumbers
1 1/4 cup water
1 tsp. salt
Sour cream
1/4 cup sugar
1/3 cup white vinegar
1-2 cloves garlic
Paprika

Peel the cucumbers and slice thinly. Mix the water and salt in a small bowl. In another bowl mix sugar, vinegar & garlic and add water mixture. Let sit for 15 -30 minutes. Strain. Pour the mixture over the cucumbers.

Store in the refrigerator for at least one hour. Serve with a dollop of sour cream on top.

This recipe came from a wonderful Hungarian restaurant, Paprikas Fono, at Ghirardelli Square in San Francisco in the 70's. I asked the owner for the recipe and jotted it down as best as I could. I've made it many times since. Enjoy.

MARINATED VEGETABLE SALAD

Catherine LaCroix

1 cup chopped celery
1 can Shoepeg corn (no juice to drain!)
1 cup chopped red onion
1 can sliced green beans, rinse and drain
1 can LeSeur sweet peas, rinse and drain
1 jar chopped pimiento
1 chopped green bell pepper

Dressing:

1 cup sugar
1 tsp. salt
1/2 cup oil
1 tsp. pepper
1/2 cup vinegar

Toss vegetables well with dressing. Refrigerate overnight.

Note: I added a can of chick peas and a can of black beans, both rinsed and drained.

DESSERTS—BREADS, CAKES, COOKIES, PIES

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

RAINBOW LAYERED JELL-O

Peggy Harris

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

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

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

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

1 cup boiling water per 1 box of Jell-O

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

A large straight side truffle bowl works well. (You can use a 9" x 13" glass pan, but the layers will be very thin, which looks more like ribbon and I have had trouble keeping the pan level.)

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

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

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

Pour 1/2 of the Jell-O into another cup. It will be about 2/3 cup in each cup.

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

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

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

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

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

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

Then prepare the next box of Jell-O.

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

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

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

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

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

COCONUT OATMEAL COOKIE

Ella Barber

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
2 tsp. vanilla
1 tsp. almond extract
1 tsp. salt
1 tsp. baking powder
2 1/4 cups flour
2 cups oatmeal
1 cup coconut

Cream together butter and sugar. Add eggs and vanilla and almond. Set aside.

Mix all dry ingredients together in a separate bowl. Add dry ingredients to wet ingredients and mix well. Drop onto a baking stone or a well-greased metal baking sheet.

Bake for 9 – 11 minutes.

Optional add 1/2 cup chopped almonds and/or cranberries.

MEXICAN CORNBREAD

Elayne Vick

3 eggs
1 cup milk
1 large can cream corn
3 packages of Corn Kits cornbread mix
1 1/2 cups shredded sharp cheddar cheese
1 medium-sized can chopped green chilis

In a big bowl put 3 eggs and 1 cup milk. Whip well. Add 1 large can of creamed corn and 3 packages of **Corn Kits** cornbread mix (our favorite). Whip this well.

Then add 1-1/2 cups of shredded sharp cheese and 1 medium sized can of chopped green chilis.

I debated adding a small jar of chopped pimientos and now wish I had. Ah well, next year!

After mixing well, I poured the mixture into a greased sheet cake pan and baked at 425° until nicely browned.

CHOCOLATE CHIP BUNDT CAKE

Paula Jones

1 box (4 oz.) Jell-O Instant Chocolate Pudding
1 box 2-layer Devil's Food Cake Mix
1 12 oz. package chocolate chips
1 3/4 cups milk
2 eggs

Mix all by hand until well blended.
Put in greased and floured 12-cup Bundt pan.

Bake 350° oven - 50 minutes or until cake springs back when lightly touched with finger.
Dust with powdered sugar just before serving.

Makes a very rich "chocolatey" cake - great with vanilla ice cream.

STRAWBERRY PRETZEL DESSERT

Ella Barber

Yield: 12-16 servings

Crust:

2 cup crushed pretzels
3/4 cup butter, melted
3 T White Sugar

Filling:

1 (8 oz.) package cream cheese, softened (**low fat cannot** be substituted)
1 cup white sugar
1 (8 oz.) container frozen whipped topping, thawed

Topping:

1 6 oz. package, strawberry flavored Jell-O
2 cups boiling water
24 oz. frozen sliced strawberries

In a bowl, combine the pretzels, butter and sugar. Press into the bottom of an ungreased 13" x 9" baking dish. Bake at 375° for 8-10 minutes, until set. Set aside to cool.

Filling: In a large bowl, mix cream cheese and sugar until smooth. Fold in whipped topping. Spread mixture onto cooled pretzel crust. Make sure to spread the cream cheese mixture to the edge of the pan. This will seal the crust to keep it crunchy. Refrigerate until chilled.

Topping: Dissolve gelatin in boiling water in a large bowl. Stir in frozen sliced strawberries; and allow to briefly set. Mixture is about the consistency of egg whites. Carefully pour and spoon over filling. Chill for 4-6 hours or until firm. Cut into squares; serve with additional whipped topping if desired.

GERMAN CHOCOLATE POUND CAKE

Eddie Williams

1 18.25-oz. German Chocolate Cake Mix
1 15-oz. can Coconut-Pecan Frosting
4 eggs
1/2 cup oil
1 cup water
1/2 to 1 cup chopped Pecans

Preheat oven to 350°. Grease and flour a 12-cup tube or Bundt pan

Mix all ingredients (including the icing) in mixer at medium speed 2 minutes. Pour into prepared pan and bake 55-60 minutes.

Remove from oven to wire rack and allow cooling for 10 minutes. Invert onto serving plate and dust with powdered sugar.

This makes a large cake, so be sure to use a 12-cup pan.

ESTER'S EMERGENCY CHOCOLATE CHIP COOKIES

Rene' Herndon

Mix in order listed:

2 cups butter
2 cups white sugar
2 cups brown sugar
4 eggs
2 tsp. vanilla
4 cups flour
5 cups rolled oats (grind)
1 tsp. salt
2 tsp. baking powder
2 tsp. soda
24 oz. semisweet chocolate chip
6 oz. milk chocolate chips
(I add pecans or walnuts)

Using a cookie scoop, form balls and freeze.

Bake, frozen, at 350° for about 16 to 18 minutes. Do not overbake.

These are really good and are always ready for any emergency when you want to serve warm chocolate chip cookies.

CRANBERRY ORANGE SHORTBREAD COOKIES

Ella Barber

Yield: 2 1/2 dozen cookies

Ingredients:

1/2 cup dried cranberries (Craisins)
3/4 cup sugar, divided
2 1/2 cups all-purpose flour - *spooned and leveled, not scooped*
1 cup butter, cubed (and cold)
1 tsp. almond extract
zest of 1 orange
1 to 2 T of fresh orange juice (I juice one of the halves from the zested orange)
additional sugar to coat cookies

Instructions:

Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.

Combine flour and remaining sugar in a large bowl. Use a pastry cutter to cut in butter. You want very fine crumbs.

Stir in extract, cranberries and sugar mixture, orange zest and orange juice.

Use your hands to knead the dough until it comes together and forms a ball. Work the dough until it comes together.

Shape dough into a log about two inches in diameter and wrap in plastic wrap. Refrigerate for two hours or up to 72 hours.

Line a baking sheet with parchment paper and set aside.

Preheat oven to 325°F.

Cut slices of cookie dough about 1/4 inch thick.

Place about a half a cup of sugar in a bowl and coat all sides of the cookie slices with sugar.

Place cookies on baking sheet and bake for 12 to 15 minutes or just until cookies are set. Do not over bake. I pulled mine at 12 minutes.

Let cookies cool for several minutes on baking sheet before removing to cooling rack. Let cool completely.

Store in airtight container for 3 days or freeze for up to 3 months.

CHERRY PIE BARS

Robin Pond

Make and store these fruity desserts, wrapped in aluminum foil, for up to three days.

3 cups (12 oz.) all-purpose flour
3/4 cup granulated sugar
1/2 tsp. table salt
1 1/2 cups (12 oz.) cold butter, cubed
3 cups canned cherry pie filling, (about 1 1/2 - 2 oz. cans)
3/4 cup chopped pecans
1 cup powdered sugar
4 to 5 tsp. whole milk
1/4 tsp. almond extract

Preheat oven to 350°. Line bottom and sides of 13 x 9-inch pan with heavy duty aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil with cooking spray.

Pulse flour, granulated sugar, and salt in a food processor until combined. Add butter cubes, and pulse until mixture is crumbly. Reserve 1 cup flour mixture. Press remaining flour mixture onto bottom of prepared pan.

Bake in preheated oven until lightly browned, 25 to 30 minutes. Spread cherry pie filling over crust in pan. Toss together reserved 1 cup flour mixture and pecans. Sprinkle pecan mixture evenly over filling.

Bake in preheated oven until golden brown, 40-45 minutes. Cool completely in pan on a wire rack, about 1 hour. Left baked bars from pan, using foil sides as handles.

Stir together powdered sugar, 4 tsp. milk, and almond extract. Add additional milk, if needed, to reach desired consistency. Drizzle over pecan mixture. Cut into 48 bars.

Serves 24.

STRAWBERRY-BANANA NUT ICE CREAM

Barb Munn

6 eggs
2 cups sugar
1 can Eagle Brand milk
1 T vanilla
1 pint sliced (or mashed) strawberries
2 mashed bananas
1 cup finely chopped pecans
1 – 8 oz. Carton Cool Whip
red food coloring, optional

Beat eggs well, one at a time, add sugar slowly, then milk and vanilla. Add enough milk to make 1 gallon; then gently fold fruit and pecans into cool Whip, then fold entire mixture into milk/egg mixture. Pour into ice cream freezer and enjoy!

Makes 1 gallon

Note: Toasted coconut and toasted almonds can be substituted for fruit.

CROCK POT CANDY

Edie Williams

1 16-oz. jar unsalted dry roasted peanuts
1 16-oz. jar salted dry roasted peanuts
1 12-oz. package semi-sweet chocolate chips
1 German chocolate bar (broken in pieces)
3 lbs. (2 planks) white almond bark (broken in pieces)

Put nuts in crockpot. Add other ingredients in the order listed.

Cover and cook 3 hours on low.

DO NOT REMOVE THE LID DURING THE 3 HOURS.

When finished cooking, it looks like you have really made a mess, but not so!

Mix thoroughly. Drop by spoonful onto wax paper.

Let cool thoroughly. This freezes well.

It's a good thing it does freeze well!!!

CHEESECAKE BARS

Ginger Jones

For 8" x 8" square pan:

1 cup flour
1/3 cup soft butter
1/3 cup brown sugar
1/2 cup chopped nuts
1 8-oz. cream cheese, softened
1/4 cup sugar
1 egg, slightly beaten
2 T milk
2 T lemon juice
1/2 tsp. vanilla

Combine flour, butter, and brown sugar to make a crumb mixture. Add nuts. Reserve 1 cup and press the remainder into bottom of pan.

Bake 12 to 15 minutes at 350°.

Combine the remaining ingredients and spread over the slightly cooled crust. Sprinkle the reserved crumb mixture over the top and bake for 25 to 30 minutes at 350°. After cooling, cut into squares and store in the refrigerator.

CHEESECAKE BARS

Ginger Jones

For 9" x 13" pan

2 cups flour
2/3 cup soft butter
2/3 cup brown sugar
1 cup chopped nuts
2 8-oz. cream cheese, softened
1/2 cup sugar
2 eggs, slightly beaten
4 T milk
4 T lemon juice
1 tsp. vanilla

Combine flour, butter, and brown sugar to make a crumb mixture. Add nuts. Reserve 2 cups, and press the remainder into bottom of pan.

Bake 12 to 15 minutes at 350°.

Combine the remaining ingredients and spread over the slightly cooled crust. Sprinkle the reserved crumb mixture over the top and bake for 25 to 30 minutes at 350°. After cooling, cut into squares and store in the refrigerator.

LEMON-HERB MUFFINS

Phyllis Butts from *Betty Crocker*

2 eggs
2 cups Biquick mix
1/3 cup sugar
1 tsp. grated lemon peel
1/4 cup fresh lemon juice
1/4 cup water
2 T vegetable oil
1/2 tsp. dried rosemary or basil leaves, crumbled
1/4 cup white coarse sugar crystals, if desired

Heat oven to 400°. Place paper baking cups in 12-place muffin tin, or grease bottom only of tin cups.

Beat eggs in medium bowl; stir in remaining ingredients, except coarse sugar, until moistened. Divide batter evenly among cups; sprinkle with coarse sugar.

Bake 15-20 minutes until tops are golden brown.

LEMON SUGAR COOKIES WITH LEMON ICING

Kathy Lynn

2/3 cup shortening
3/4 cup sugar
1 egg
4 tsp. milk
1 T grated lemon peel (I use a Microplane for grating and zesting instead of a grater)
1 T fresh squeezed lemon juice
2 cups unbleached flour
1/2 tsp. baking powder
1/4 tsp. salt

Preheat oven to 375°; bake 8-10 minutes. Makes about 4 dozen.

Thoroughly cream shortening, sugar, lemon peel, and lemon juice. Add egg; beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture. Mix well.

Shape in roll 2 inches across. (I use saran wrap.) Chill for about 10 minutes. Slices 1/4 to 1/3 inch thick. Place on foiled cookie sheet or parchment paper. Bake in 375° oven for 8-10 minutes. Cool slightly before removing from pan.

(Lemon Icing continued on next page)

LEMON SUGAR COOKIES WITH LEMON ICING (continued)

Lemon Icing:

1/2 cups of shortening
1 T Wilton Meringue powder
1 T water
2 tsp. grated lemon peel

Cream first four ingredients

Add about a third at a time of the following
alternating to make of spreading consistency.

6-7 cups confectioner's sugar
3-4 T of fresh squeezed lemon juice
1-2 drops yellow food coloring

Put icing in piping bag (disposable decorating bag)
with a Wilton 2D tip and pipe onto cooled cookies.

SANDY'S BLUEBERRY SCONES

Sandy Guthery

2 cups Flour
1/2 cup sugar
2 tsp. baking powder
1/2 tsp. salt
1 cup fresh or frozen blueberries
1/2 cup butter (melted)
1/2 cup milk
1 egg

Stir together first 4 ingredients in a large bowl; stir in
blueberries.

Whisk together butter, 1/2 cup milk, and the egg;
add to flour mixture, stirring just until dry ingredients
are moistened and dough forms.

Drop dough by 1/3 cupsful onto a lightly greased
baking sheet. (May make smaller).

Brush tops of dough with milk and sprinkle with
sugar.

Bake at 400° for 20 minutes or until golden brown.

NOTE:

Sandy's Lemon Curd goes great with these
scones.

LEMON BARS

Ginger Jones

2 cups flour
1/2 cup powdered sugar
1 cup of butter
4 eggs, beaten
2 cups sugar
1/3 cup lemon juice
1/4 cup flour
1/2 tsp. baking powder
Extra powdered sugar for topping

Mix together 2 cups flour and powdered sugar. Cut in butter. Press into a 13" x9" x 2" inch pan.

Bake approximately 20 minutes at 350°.

Combine 1/4 cup flour, sugar, and baking powder. Add eggs and mix well. Stir in lemon juice.

Bake 20-25 minutes longer at 350°. Sift powdered sugar over top while still warm.

Chill and cut into bars.

SANDY'S LEMON CURD

Sandy Guthery

1/2 cup sugar
3 large eggs
2 T grated lemon rind
3/4 cup fresh lemon juice
2 T unsalted butter

Place sugar and eggs in a medium bowl; beat with a mixer at medium speed until blended. Gradually beat in rind and juice.

Spoon mixture into a heavy-duty saucepan over medium heat. Add butter to pan; cook 5 minutes or until thick, stirring constantly (do not boil).

Spoon mixture into a bowl. Cover surface with plastic wrap. Chill thoroughly. Yield: 2 Cups (serving size 1 Tablespoon).

KATHY'S SUGAR COOKIES

Kathy Lynn

2/3 cup shortening
3/4 cup sugar
1/2 tsp. almond extract
1 egg
4 tsp. milk
2 cups flour
1 1/2 tsp. baking powder
1/4 tsp. salt

Thoroughly cream shortening, sugar, almond extract. Add egg, beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture. Divide dough in half. Chill 1 hours.

On lightly-floured surface, roll to 1/8 inch. Cut in desired shapes with cutters. Bake on greased cookie sheet at 375° about 6 minutes. Cool slightly; remove from pan. Cool on rack. Decorate. Makes 3 dozen.

Variation: Spoon dough on long sheet of saran wrap. Shape into long log or make long square shape log. Place in freezer for 5 minutes only. Take out, unwrap and slice into 1/4 inch cookies. Decorate with colored sugar sprinkles. Bake as above. Makes about 50 cookies.

Christmas variation: Use the Spoon dough on long sheet of saran wrap. After baking at 375° for about 7 to 8 minutes and cooling, melt Almond Bark, Chocolate Flavored or any chocolate made for dipping in a deep bowl in the microwave using directions on package. Dip the end of each cookie into chocolate and place on waxed paper to dry

Decorate chocolate end with holly and berry shaped candy decorations.

After chocolate dries you can place cookies in container using waxed paper or saran between layers. They can be frozen for up to 2 months and taste like you just baked them; or keep in the refrigerator, if you are using within a few days.

SUGAR COOKIES DIPPED IN GHIRARDELLI CHOCOLATE

Kathy Lynn

2/3 cup shortening
3/4 cup sugar
1 tsp. pure Almond Extract
1 egg
4 tsp. milk
2 cups unbleached flour
1 1/2 tsp. baking powder
1/4 tsp. salt

Thoroughly cream shortening, sugar, almond extract. Add egg and beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture.

Spoon dough onto a length of saran wrap to make a roll. I make my roll into a square or rectangle. Chill for 10-15 minutes. Slice dough 1/4- to 1/3-inch thick. Bake on foiled, parchment paper or greased cookie sheet at 375° for 6-8 minutes. Cool slightly; remove from pan. Cool on rack. Decorate.

After cookies have cooled, you can dip in chocolate dipping bark.

Melt 2 cups of Ghirardelli Chocolate Dark Melting Wafers 30 seconds at a time in the microwave. Follow the directions on the package of the melting chocolate you buy. Dip half the cookie in the chocolate and lay on a piece of waxed paper to dry. Waxed paper works the best so won't stick. Let dry completely before you put in storage container. I lay a piece of saran or waxed paper between layers.

GREEN TOMATO CAKE

Barb Munn

AllRecipes.com

4 cups chopped green tomatoes
1 T salt
1/2 cup butter
2 cups white sugar
2 eggs
2 cups all-purpose flour
1 tsp. ground cinnamon
1 tsp. ground nutmeg
1 tsp. baking soda
1/4 tsp. salt
1/2 cup raisins
1/2 cup chopped nuts

Place tomatoes in a bowl and sprinkle with 1 T salt. Let stand 10 minutes. Place in a colander, rinse with cold water and drain. Set aside.

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

Cream butter and sugar. Add eggs; beat until creamy. In another bowl, sift together flour, cinnamon, nutmeg, soda and 1/4 tsp. salt. Add raisins and nuts to dry mixture. Add dry mixture to creamed mixture. Dough will be very stiff. Mix well. Add drained tomatoes and mix well. Pour into prepared pan.

Bake 40 to 45 minutes or until a toothpick inserted into center of cake comes out clean.

HERB de PROVENCE ORANGE BUTTER COOKIES

Ella Barber

These delicate, crisp, butter cookies are flavored with vanilla, orange, and herb de Provence. The transparent glaze encases additional Herb de Provence and finely grated orange zest. They are almost too pretty to eat.

Note: If you don't plan to glaze the cookies, increase the powdered sugar to 1 1/2 cups.

2 1/2 cups unbleached, all-purpose (12 ounces)
1/2 cup cornstarch (3 ounces)
1/2 tsp. fine sea salt
1 1/2 cups fresh unsalted butter, at cool room temperature (3 sticks)
1 cup powdered sugar
2 tsp. vanilla extract
2 tsp. dried Herb de Provence
finely grated zest of 1 large orange
1/2 tsp. orange oil (or 1 tsp. orange extract)
1-2 T fresh orange juice

Orange Glaze:

2 cups powdered sugar, sifted
2 T fresh orange juice
finely grated zest of 1 large orange
1 tsp. dried Herb de Provence (or more if you like)

In a large mixing bowl, sift the flour, cornstarch, and salt. Reserve.

In a stand mixer fitted with the paddle attachment, cream together the butter and powdered sugar. Add the vanilla, Herb de Provence, orange zest, and orange juice, and incorporate.

Add the flour mixture and mix very briefly on very slow speed, just until a dough forms.

Divide the dough in half and set each half over a long sheet of plastic wrap or waxed paper.

Bring the long edges of the wrap lightly over the dough and squeeze and shape the dough until you get a uniform 12" long x 2 1/4" wide x 1" deep inch rectangle of dough. Repeat with the other half of the dough, which may not extend to 12-inches long. Seal the plastic wrap around each portion of the dough and refrigerate for at least 2 hours, or overnight. (The sealed dough can be refrigerated for 2-3 days if necessary.)

Remove one of the dough bars from the refrigerator and cut crosswise into 1/4-inch thick slices. Arrange cookies slightly apart on cookie sheets that have been lightly coated with vegetable spray.

Bake at 350° for 11-13 minutes, rotating pans at the halfway point to ensure even browning. Remove from the oven, loosen each cookie with a thin spatula and let cool for 3-4 minutes on the pan. Remove cookies from the cookie sheet and place on a wire rack and cool completely.

(continued on next page)

HERB de PROVENCE ORANGE BUTTER COOKIES (continued)

Store airtight in layers, separated by wax paper rounds, in a cookie tin, in a cool, dry place. These cookies improve with age. They keep for 3-4 weeks. Cookies may also be frozen.

Shortly before serving (up to a couple days), in a small bowl, combine the powdered sugar, orange juice, orange zest, and Herb de Provence.

Dip the top of each cookie in the glaze and place on a wire rack to let the glaze set. (It is easier to pour the glaze over the top of each cookie since they are so soft. Or use a small spoon and spread it just to the edge). If the glaze is too thick, thin with orange juice, one drop at a time. If it is too thin, whisk in additional sifted powdered sugar, 1 tablespoon at a time.

Serve or again store in airtight container in layers, separated by wax paper rounds, in a cookie tin, in a cool, dry place.

Makes 6-7 dozen, 2 1/4" x 1" cookies.

PEANUT BUTTER OATMEAL MONSTER COOKIES

Debbie Smith

Yield: 3 doz.

1/2 cup (1 stick) butter slightly softened
1 1/2 cups creamy peanut butter
1 cup brown sugar
1/2 cup white sugar
3 eggs
1 T vanilla
2 tsp. baking soda
4 1/2 cups old-fashioned oats
1 cup mix-in's (M & M's, chocolate chips, nuts, raisins, etc.)

Preheat oven to 350°.

Line baking sheets with parchment paper

Cream butter, peanut butter, and both sugars. Beat in eggs and vanilla. Add baking soda and oatmeal. Blend well. Add mix-in's. Drop onto baking sheets with ice cream scooper and slightly flatten.

Bake 8-10 minutes. Do not over bake. Remove from oven when slightly golden. Cool slightly on baking sheet, then transfer to cooling racks.

TEXAS CAKE

Jamie Moser

In large bowl, measure:

2 cups sugar

2 cups flour

In saucepan, measure:

1 stick butter

3 1/2 T cocoa

1/2 cup Crisco shortening

1 cup water

Bring to a boil and pour over the flour and sugar mixture. Beat to mix.

Then add:

2 eggs

1 tsp. baking soda

1/2 cup buttermilk

1 tsp. vanilla

1 T cinnamon

Beat all ingredients and pour on a greased cookie sheet (with sides) (*maybe a jelly roll pan*). Bake at 350° F for 15 – 20 minutes or until cake begins to pull away from sides of pan.

TEXAS CAKE ICING

In saucepan, measure:

1 stick of butter

1/3 cup buttermilk

3 1/2 T cocoa

Bring to a boil, remove from stove, and add:

1 box sifted powdered sugar

1 tsp. vanilla

1 cup chopped pecans (optional, best if toasted)

Stir well or beat with mixer and pour on cake while cake is still warm.

BOURBON BACON BRITTLE

Thierry Mazur

Baking the Goods

This bourbon bacon brittle brings the three gifts of yum to the holidays, Bourbon Bacon Brittle.

6 strips thick cut smoky bacon
2-3 T maple bourbon (or regular bourbon)
3 T brown sugar

Brittle:

1 cup granulated sugar
1/2 cup light corn syrup
1/2 cup water
1 T unsalted butter
2 T maple bourbon (or regular bourbon)
1 tsp. pure vanilla extract
1 tsp. baking soda
1/2 cup chopped pecans
1 tsp. coarse sea salt for sprinkling

Candied Bacon:

Preheat oven to 400°.

Lay bacon strips on a foil-lined baking sheet. Gently brush the bacon strips with bourbon on both sides.

Sprinkle bacon strips with brown sugar on both sides.

Bake the bacon for about 12-16 minutes until it starts to caramelize and becomes crispy. Remove bacon from the baking sheets and allow to cool.

Using kitchen shears, chop the bacon strips into bite-sized pieces.

Brittle:

(NOTE: Read through all instructions before beginning the brittle. If you've never made it before, it can be tricky!!)

*Brittle is very temperamental, so a candy thermometer is highly recommended for this recipe.

Spread the pecans on a baking sheet and lightly toast them in the 400° oven for about 8 minutes.

Remove and allow to cool. Roughly chop the pecans and set aside.

Lightly grease a baking sheet or line with parchment paper or a silpat mat.

At this point, be sure to have all of the remaining ingredients measured and ready to rock, you'll need to move fast once the syrup comes to the candy stage.

I combined the bourbon and vanilla. And, I also combined the chopped pecans and bacon together. This helped me move faster later when I added everything to the hot sticky syrup.

In a heavy medium-sized saucepan, combine the sugar, corn syrup and water over medium heat. Stir until the sugar dissolves and the syrup comes to a boil. (This is where timing and temperature start to get tricky. Be sure to use a candy thermometer to keep track of the temperature.)

(continued on next page!)

BOURBON BACON BRITTLE (continued)

Increase the heat to high and cook, without stirring, until the syrup reaches 290°-300°, it should be a deep golden brown. Immediately remove from heat.

(*Brittle can be incredible temperamental, so bear in mind that you need to heat your syrup to 310°, Your stovetop, candy thermometer and the climate can all factor the process. You can drop a small amount of the mixture into very cold water to test, it should separate into hard and brittle threads when it is ready.)

Quickly stir in the butter, bourbon and vanilla, baking soda, pecans and bacon bites. Be careful as the mixture will start to foam. The foam should quickly subside. At this point you will pour the hot mixture into the prepared baking sheet as quickly and as thinly as possible. I used a wooden spoon to gently spread the mixture out because my pour wasn't too even. The mixture is a hot sticky mess at this point, but it's also a lot of fun to work with!

Sprinkle with sea salt and cool the brittle for at least 15 minutes. Once it seems to have set and hardened, you can start breaking it into pieces. I used a vintage meat tenderizer to break it up and it worked great.

Store in a container with a lid, I used mason jars. It should last at least 1 week in a sealed container.

POLISH WEDDING WHEEL CAKE

Thierrie Mazur

The Spruce

This recipe will make two large wheel cakes. Use two (12-inch) pans that are 3 inches deep.

Sponge:

3 1/2 tsp. active dry yeast

1 T sugar

1 3/4 cups warm milk

1 cup all-purpose flour

Dough:

4 large room-temperature eggs

1 cup confectioners' sugar

4 cups all-purpose flour

1 tsp. salt

8 ounces melted butter, cooled slightly

Cheese Filling:

2 pounds dry curd or farmer's cheese or ricotta cheese

4 large room-temperature eggs

2 cups granulated sugar

1 T vanilla sugar

1 cup light or dark raisins, plumped in water and drained (optional)

Crumb Topping:

4 oz. cold butter

6 T sugar

2 T vanilla sugar

1 cup all-purpose flour

Make the Sponge

In a medium bowl, mix yeast, 1 tablespoon sugar, milk and 1 cup flour. Set aside in a warm place to rise until light and foamy, about 15 minutes.

Dough

Using the paddle attachment in a stand mixer or large bowl, beat 4 eggs with 1 cup confectioners' sugar until light colored and slightly thickened, about 10 minutes.

Add flour, salt and sponge, and continue to beat the dough until well incorporated. The dough will be too loose for a dough hook, so continue to use the paddle.

Gradually add melted butter and continue to beat until the dough is smooth and starts to blister, about 10 minutes. Scrape down dough from sides of bowl, cover and let rise in the same bowl until doubled.

Grease two 12 x 3-inch round pans. Stir down dough (it will be very slack) and pour half into each pan. Cover and let rise until dough comes to within 1 inch of the top.

(continued on next page!)

POLISH WEDDING WHEEL CAKE (continued)

Crumb Topping

In a small bowl, mix together 4 ounces butter, 6 tablespoons sugar, 2 tablespoons vanilla sugar and 1 cup flour as for pie crust. Set aside.

Make the Filling and Bake the Cheesecake

In a large bowl, beat together farmer's cheese or ricotta, 4 eggs, 2 cups sugar, and 1 tablespoon vanilla sugar. Stir in drained raisins by hand, if using. Set aside.

Place rack in middle of oven and heat to 325°. When dough has risen to within 1 inch of the top of the pan, pour half of the cheese filling on top of each pan of dough and allow to sink in, pushing it down, if necessary.

Sprinkle half of the crumb topping on top of each cake. Bake about 50 minutes or until dough is golden brown. Let cool to room temperature before serving. Store leftovers in the refrigerator.

OLD-FASHIONED BANANA PUDDING WITH HOMEMADE VANILLA WAFERS

Thierrie Mazur

Vanilla Wafers:

7 ounces all-purpose flour
3/4 tsp. baking powder
1/2 tsp. salt
4 oz. butter, room temperature
3 1/2 oz. sugar
1 large egg
4 tsp. vanilla extract
1 T whole milk

Vanilla Pudding:

1/2 cup sugar
3 large egg yolks
3 T cornstarch
Pinch of salt
1 T corn syrup
1 1/2 cups whole milk
1 teaspoon vanilla extract
6 T unsalted butter, cold, cut in chunks

To assemble:

One banana
1 cup heavy cream
1 T sugar

To make wafers: Preheat oven to 350°. Sift flour, baking powder and salt into a small bowl. In a mixer, beat butter and sugar until fluffy, about 2 minutes, scraping down the sides after 1 minute. Add egg; beat 30 seconds. Add vanilla extract and milk; beat 15 seconds more. Add flour and mix just until incorporated.

Chill dough. Scoop teaspoon-size portions and roll them between palms to form balls. Arrange balls on a parchment-lined baking tray, and flatten slightly. Bake 15 to 20 minutes, until cookies are golden brown.

To make pudding: In a large mixing bowl, whisk together egg yolks and cornstarch until smooth. Add salt, corn syrup and half the sugar; whisk until smooth and free of lumps.

Heat milk with remaining sugar until hot but not boiling. Slowly pour milk into egg yolk mixture, stirring constantly. Once thickened and large bubbles begin to rise, cook 1 more minute, stirring vigorously. Remove from heat cool 5 to 10 minutes.

Pour pudding into a blender and on high, add the butter chunks one at a time. Strain pudding through a sieve.

To assemble: Line ramekins with homemade vanilla wafers and diced banana. Divide pudding into ramekins. Refrigerate 2 hours.

To serve, whip cream with sugar. Top puddings with the freshly whipped cream and serve.

LEMON CURD CHEESECAKE

Lindle O'Neil

Lemon is a fickle flavor, and pairing it with cream cheese requires a perfect balance of juice, zest and sugar

Cookie-Crumb Crunch Crust:

5 ounces Nabisco's Barnum's Animals Crackers or Social Tea Biscuits

(Note: 2 boxes was perfect)

3 T sugar

4 T unsalted butter, melted and kept warm

Filling:

1 1/4 cup (8 3/4 oz. sugar

1 T grated zest plus 1/4 cup of juice from 1 or 2 lemons

1 1/2 pounds (three 8-ounce packages) cream cheese, cut into rough 1-inch chunks and left to stand at room temperature 30 to 45 minutes.

4 large eggs, room temperature

2 tsp. vanilla

1/4 tsp. salt

1/4 cup heavy cream

Lemon Curd:

1/3 cup juice from 2 lemons

2 large eggs plus 1 large egg yolk

1/2 cup (3 1/2 ounces) sugar

2 T unsalted butter, cut into 1/2-inch cubes and chilled

1 T heavy cream

1 tsp. vanilla

Pinch salt

For the crust: Adjust oven rack to middle position and heat to 325°. In food processor, process cookies to fine, even crumbs. You should have about 1 cup. Add sugar and pulse 2 or 3 times.

Warm butter and pulse in until mixture is moist and resembles warm sand. Transfer to 9-inch spring form pan and use ramekin to press evenly into bottom of pan, keeping sides of the pan clean.

Bake until golden brown, about 15 minutes. Place on rack and cool for 30 minutes. When cool, wrap outside of spring form pan with heavy-duty foil to keep water out.

For the Filling: Process 1/4 cup of sugar and lemon zest in food processor until sugar is yellow and zest is broken down. Transfer lemon sugar to small bowl and stir in remaining cup of sugar.

In standing mixer, fitted with paddle, beat cream cheese until broken up and softened, about 5 seconds. With mixer running, add sugar in with slow steady stream, increase speed and continue to beat until smooth and creamy, scraping down bowl with rubber spatula after each addition. Add lemon juice, vanilla and salt, mixing until incorporated. Give batter final scrape, stir with spatula.

Pour into prepared spring form pan. Fill roasting pan with enough hot tap water to come half way up the spring form pan. Bake until the center jiggles slightly and sides start to puff. An instant read inserted in center of cake should read 150°. Turn off oven and prop door open, and allow cake to cool in water bath for 1 hour. Run paring knife around sides of cake and cool cake to room temperature about 2 hours. **(continued on next page)**

LEMON CURD CHEESECAKE (continued)

For the Lemon Curd: While the cake bakes, heat lemon juice until hot, not boiling. Whisk eggs and yolk in bowl, gradually whisk in sugar, whisking continuously while adding warm lemon juice.

Return mixture to pan and cook over medium heat, stirring constantly with wooden spoon until mixture registers 170° using instant read thermometer and thick enough to cling to spoon. Remove pan from heat and add butter, vanilla and salt. Cool curd covered with plastic wrap and refrigerate until needed.

Note: Lemon Curd can be purchased at Trader Joe's or the British Emporium in jars.

Finish the cake: When cheese cake is cool, spread lemon curd on top of the cheese cake still in the spring form pan using an icing spatula, spread evenly over top of cake. Cover tightly with plastic wrap and refrigerate for at least 4 hours and up to 24 hours. Remove from spring form pan and cut into wedges.

You can finish top of cake with firm whip cream puffs using pastry bag with tip and then placing lemon twists on top.

EASY CASSEROLES, MEATS & SIDE DISHES

QUICK EGGPLANT PARMESAN

Barbara Atkins

- 1 egg
- 1 T water
- 1 small eggplant cut into 3/4-inch slices
- 1 cup seasoned bread crumbs
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup spaghetti sauce
- 1/4 tsp. crushed red pepper flakes (adjust to your taste)
- 3 T grated Parmesan cheese

Beat egg and water in small dish. Place bread crumbs in a shallow dish. Dip eggplant slices in egg mixture, then in the crumbs. Coat thoroughly.

Heat oil in large skillet on high heat until hot. Add eggplant slices and reduce to medium heat. Cook 3 to 4 minutes per side or until slices are golden brown and tender. Sprinkle mozzarella cheese over eggplant during the last minute of cooking to melt cheese.

While eggplant is cooking combine spaghetti sauce and pepper flakes in microwave safe measuring cup. Cover cup with plastic wrap and cook on high power 2 minutes to heat through. Top eggplant with sauce and Parmesan cheese and serve.

OVEN BAKED SWEET POTATO FRIES

Scrub at least two sweet potatoes. Pat dry. Cut into 1-inch strips. Toss potato strips in 2 T vegetable oil to coat.

Place parchment paper on a cookie sheet. Put potato strips in a single layer onto the paper.

Sprinkle with salt/pepper, paprika, garlic powder.

In a 450° oven, bake 25-30 minutes, turning occasionally.

LAZY LASAGNA

Barb Munn

- 1 cup spaghetti sauce
- 1/2 cup cottage cheese
- 3/4 cup shredded mozzarella cheese
- 1-1/2 cups cooked wide noodles
- 2 tablespoons grated Parmesan cheese

Warm the spaghetti sauce; stir in cottage cheese and mozzarella. Fold in noodles. Pour into two greased 2-cup casseroles. Sprinkle with Parmesan cheese. Bake, uncovered, at 375° for 20 minutes or until bubbly. Yield: 2 servings.

DIRTY RICE

Barbara Atkins

1 lb. hamburger
1/4 lb. Jimmy Dean Sausage
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1 medium onion, chopped
1-2 cloves garlic, chopped
2 stalks celery, chopped
1/2 tsp. cayenne pepper
1/2 tsp. dry mustard
1/2 tsp. white pepper
1/2 tsp. black pepper
1 cup white or brown rice
2 cups beef broth

In a skillet, saute' onion, garlic and rice in 1 T oil to slightly brown the rice. Set aside.

In a large pot, brown hamburger and sausage. Drain fat (at least twice). When meat is browned and drained, add chopped peppers and celery. Stir. Add rice mixture and beef broth. Bring to boil; then simmer for 20-30 minutes.

Serve with Frank's hot sauce!

HAM, CHEESE & GREEN CHILI BREAKFAST CASSEROLE

Chris George

1 cup of diced ham
1 dozen eggs
2 cups grated cheese
1 small can of green chilis
1 cup of hash brown potatoes
1/4 cup of butter
1/4 cup milk
Add pepper, if desired

Grease a glass 9" x 11" glass casserole dish. Spread the cup of potatoes across the bottom of the casserole. Melt the 1/4 cup of butter & pour over the potatoes. Sprinkle the ham evenly across the potatoes. Next, sprinkle the green chilis across the ham. Follow with an even spreading of the grated cheese.

Break the dozen eggs into a bowl & mix vigorously with the 1/4 cup milk. Pour the egg & milk mixture evenly over the ingredients in the casserole dish.

Heat oven to 350 °. Cook the casserole for 1 hour (or until evenly browned on top which may occur at 50 minutes for some ovens).

EGG CASSEROLE WITH ITALIAN CHEESES

Debbie Boyle

Serves 6-8

10 large eggs
2 T half & half or milk
3 T chopped sun-dried tomatoes
2 T minced onion
2 T chopped fresh basil leaves
1 T fresh thyme leaves or 1/2 tsp. dried thyme
1/4 tsp. black pepper
8 oz. grated mixed Italian cheeses: mozzarella, provolone, asiago, etc. or use WW low-fat-four-cheese Italian blend
Cooking spray

Preheat oven to 375°. In large bowl whisk eggs and half & half until combined. Stir in tomatoes, onion, basil, thyme, pepper and cheeses.

Spray 9" x 13" casserole with cooking spray and pour in egg mixture.

Bake at 375° for 35 minutes. Let cool for few minutes and serve at room temperature, or let cool completely and refrigerate up to 3 days; when you're ready to serve, reheat in a low oven (300°) or microwave.

GREAT BAKED CHICKEN

Barbara Atkins

Oven at 400° - bake for 45 minutes

Marinate chicken breasts in a zip lock bag for at least one hour in oil, vinegar, garlic, and oregano OR Italian Salad Dressing to cover chicken.

Mix the following for breading the chicken breasts:

Combine 5 Italian shredded cheese with 1/4 cup Parmesan cheese and 1/4 cup Progresso Italian Style bread crumbs. The amount of breading mix depends on the number of chicken breasts needed.

Dip the marinated chicken breasts in the breading to completely coat them and place on parchment-covered baking sheet. Bake for 45 minutes—no need to turn them during the baking period.

MILLION DOLLAR SPAGHETTI CASSEROLE

6-8 servings

Submitted by Barbara Munn via

GonnaWantSeconds.com

This casserole can be made ahead and refrigerated or frozen. Make it in two 8 x 8" pans or one large casserole.

Use Italian sausage, as recipe suggests, or ground beef.

Use cottage cheese, as recipe suggests, or ricotta cheese.

Use spaghetti pasta or any other favorite pasta.

Lots of options!

16 oz. dried pasta

1 cup chopped onion (1 medium)

4 cloves garlic, minced

1 1/2 lbs. Sweet Italian Sausage, casings removed

2 24-oz. jars of your favorite spaghetti sauce, divided

8 oz. cottage cheese or ricotta cheese

8 oz. cream cheese

1/4 cup sour cream

3 tsp. dried Italian seasonings

3 cups shredded mozzarella cheese, divided

Salt/pepper

1/2 cup butter, cut into slices

Preheat oven to 350°. In large pot, cook pasta with 1 T salt according to directions; drain well; return to pot. Add 1 jar of prepared spaghetti sauce and combine. Set aside.

In large skillet, heat 2 T olive oil over medium heat. Add onion and garlic and cook until softened, about 5 minutes. Add sausage (or ground beef) to skillet and brown. Crumble with wooden spoon and cook until no longer pink. Drain well. Add 1 jar of prepared spaghetti sauce to meat in skillet. Set aside.

In medium bowl, combine cottage cheese, cream cheese, sour cream, 1 cup mozzarella cheese and Italian seasonings. Set aside.

Place half of sliced butter on bottom of casserole dish. Spread half of spaghetti in dish, then spread cheese mixture over spaghetti. Top with remaining butter.

Spread remaining spaghetti over cheese mixture. Pour tomato meat sauce evenly over top layer of spaghetti. Top with remaining mozzarella cheese and bake until heated through, approximately 35-45 minutes.

Serve with salad and garlic bread.

Make ahead and refrigerate covered. Bring to room temperature before baking. OR

Make ahead and wrap tightly first in plastic wrap, then aluminum foil and freeze. Thaw overnight in refrigerator, bring to room temperature and then bake.

MAPLE BACON BREAKFAST PIE

Ann Fuller

1 Pillsbury Refrigerated Pie Crust
2 cups whole milk
4 large eggs
3 green onions, sliced
1 cup shredded savory cheese (like Gouda or cheddar)
3 slices thick cut bacon, cooked and crumbled
2 cups cooked diced potatoes, drained, or frozen hash browns, thawed and drained
3/4 tsp. salt
1/4 tsp. freshly ground black pepper
10 slices thick-cut bacon
Maple syrup for brushing

Preheat the oven to 350°F. Whisk the eggs, milk, salt and pepper together in a large mixing bowl. Add the cheese, hash browns, green onions, and crumbled bacon and stir to combine.

Lay crust at the bottom of a 9-inch dish. Pour egg mixture into pie pan. Bake 35-40 minutes until quiche is firm enough to lay the bacon on. Remove the pie from the oven and increase oven temperature to 450°.

Weave the 10 bacon strips into a lattice on top of the pie. Brush each strip of bacon with maple syrup.

Cover the edges of the pie with aluminum foil to prevent burning. Note: The bacon will shrink a lot, so it's fine that the bacon is hanging over the sides of the pie.

Return the pie to the oven and bake 10-15 minutes or until bacon is done to desired crispness.

Carefully tip pie dish to drain any bacon grease.

(Ed. Note: Perhaps the pie plate should be on a baking sheet to prevent grease from escaping into the oven—just a thought).

If you like extra crispy bacon, you could put the pie under the broiler for a couple of minutes or until the bacon has reached your preferred doneness.

Let pie sit for 5 minutes before serving.

GREEN CHILI-PIMIENTO CHEESE

Barb Munn

2 - 8 oz. blocks extra sharp Cheddar cheese, shredded
1 - 8 oz. block Monterey Jack cheese with peppers, shredded
1 cup Miracle Whip, or mayonnaise
1 - 4.5 oz. can chopped green chilis
1 - 4 oz. jar diced pimiento, drained
1 medium Poblano chili pepper, seeded and minced
1/4 small sweet onion, minced
1 tsp. Worcestershire sauce

Stir together all ingredients in a large bowl.

Store in covered containers

Yield: about 6 cups

EASY SCALLOPED POTATOES

Barbara Atkins

350° oven – Bake 45 minutes with foil cover.

8 large potatoes, peeled and sliced
14 slices cheddar cheese or variety of cheeses
Salt/pepper
1 cup milk
1/2 cup flour
1/4 cup shredded cheddar cheese

Grease 9 x 13-inch casserole dish. Layer potatoes, cheese slices and a dusting of flour. Repeat layers. End layering with shredded cheddar cheese on top. Pour milk over all. Cover with foil. Bake 45 minutes until cheese bubbles.

CHICKEN SPAGHETTI

Barb Munn

3 lb. chicken, cooked & deboned, cut into chunks or shred

Saute:

1 green pepper, chopped
1 large onion, chopped
1 cup celery, chopped
1 stick margarine

Cook 10 oz. pkg. of spaghetti

Add:

1 can tomatoes
1 can tomato paste
1 can mushrooms
1 can black olives
Salt, pepper, rosemary, garlic salt and cumin
1 T chili powder
1 can mushroom soup

Grated cheddar cheese on top

Combine all and put in 10 x 13-inch casserole dish. Bake 350° for 30 min.