

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

2025

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SOUPS AND SALADS

TARRAGON CHICKEN SALAD

Dinah Chancellor

Serves 6 (1 cup serving)

(THANKS, Linda Krimm, for the recipe!)

1 lb. cooked boneless skinless chicken breasts,
shredded

Or you can use a rotisserie chicken and pick off the
meat--Or Costco sells shredded chicken in 32-oz. (2
lbs.) containers if you make a double recipe

1/2 cup chopped celery

1 cup red grapes, halved

1/4 cup finely diced onions

1/4 cup chopped toasted pecans

1/2 T parsley

Dressing:

1/2 cup mayonnaise or plain Greek yogurt

1/2 cup sour cream

1 T lemon juice

1/2 tsp. salt

1/2 tsp. pepper

1 T fresh tarragon

Mix together the chicken, celery, grapes, onions,
pecans and parsley.

In a small bowl or measuring cup, whisk together
the mayonnaise, sour cream, lemon juice, salt and
pepper.

Add to the chicken and grape mixture and stir to
combine. Fold in the fresh tarragon.

Nutritional Information (1 cup servings)

Calories	109.9
Fat (g)	6.25
Cholesterol (mg)	15.95
Sodium (mg)	233.12
Potassium (mg)	224.15
Total carbs (g)	9.21
Fiber (g)	1.01
Sugar (g)	6.31
Protein (g)	5.24

ITALIAN BROCCOLI SALAD

Tina Bruns

1 small shallot, thinly sliced
2 medium heads broccoli
1/2 cup roasted, salted almonds, coarsely chopped
1/4 cup roasted peppers, diced
1/3 cup extra virgin olive oil
1/3 cup red wine vinegar
Three slices provolone cheese, cut into cubes

- . Rinse sliced shallot under cold water and transfer to large bowl.
- . Cut stalks away from the broccoli heads. Using a knife or vegetable peeler, remove fibrous outer layer of stalks so the light green insides emerge. . .
- . Thinly slice stalks crosswise, then thinly slice the heads into bite-sized pieces. Transfer to large bowl.
- . Season broccoli with salt and pepper, olive oil, vinegar and provolone.
- . Toss and adjust seasoning, oil and vinegar as needed.
- . Let rest 10 minutes before serving. Salad flavor improves with time and may be refrigerated up to 4 days.
- . Serve at room temperature.
- *1/4 cup sliced Kalamata olives may be added.

ITALIAN VEGETABLE SALAD

Marianne Paulus

1 large head fresh broccoli, chopped
1 8-oz. can sliced water chestnuts, drained
1 6-oz. can ripe olives, drained, sliced
1/2 lb. fresh mushrooms, sliced
1 pint cherry tomatoes, halved
1 medium green pepper, thinly sliced
1 medium onion, coarsely chopped
2 cups celery, sliced
1 8-oz. bottle Italian salad dressing

Combine all ingredients, tossing gently. Cover and chill at least 4 hours before serving. Serves 12.

SLOW COOKER MEXICAN CHICKEN SOUP

1 1/2 lbs. boneless, skinless chicken breasts
1 can (15 oz.) black beans, drained and rinsed
1 can (15 oz.) corn, drained
1 can (14.5 oz.) fire-roasted diced tomatoes
1 small onion, diced
3 cloves garlic, minced
4 cups chicken broth
1 T chili powder
2 tsp. ground cumin
1 tsp. smoked paprika
1 tsp. oregano
1/2 tsp. ground black pepper
1/2 tsp. salt (adjust to taste)
1 T lime juice*
Fresh cilantro, chopped (for garnish)
Optional toppings: avocado, sour cream, shredded cheese, tortilla chips

Place the chicken breasts in the bottom of your slow cooker.

Top with black beans, corn, diced tomatoes, onion, and garlic. Pour the chicken broth over the ingredients.

Add chili powder, cumin, smoked paprika, oregano, salt, and pepper. Stir lightly to combine the seasonings with the broth. *Add lime juice before serving.

Cover and cook on low for 6-8 hours or on high for 3-4 hours, until the chicken is fully cooked and easily shredded.

Remove the chicken breasts from the slow cooker, shred them with two forks, and return the shredded chicken to the soup.

Stir in the lime juice just before serving.

Ladle the soup into bowls and garnish with chopped cilantro.

Add any optional toppings like avocado, sour cream, or tortilla chips.

SHOE PEG CORN SALAD

Grace Groesbeck

3/4 cup sugar
1/2 cup salad oil (not olive oil)
1/2 cup white vinegar

Cook together above ingredients until the sugar is dissolved. Pour over vegetables listed below while still hot.

Veggies: Drain and combine in large bowl:

1 can white shoe peg corn
1 can small green peas
1 can French-style green beans

Also add:

1 cup chopped celery
1 cup chopped green onion
1 4-oz. jar pimiento (optional)

Chill in refrigerator overnight.

Great to use several days.

STRAWBERRY PRETZEL SALAD

Shari Stanfield

"A Jello salad we all liked"

Preheat oven to 400°.

For the crust:

Mix 2 cups crushed pretzels
3 T sugar
3/4 cup melted butter
Press into bottom of 13 x 9-inch pan.
Bake 6 minutes. Cool.

Beat together:

1 (8-oz.) cream cheese, softened
1 cup sugar
1 8-oz. carton Cool Whip (2 cups)
Pour over pretzel crust and place in refrigerator until well chilled.

In a large bowl dissolve:

6 oz. strawberry Jello in 2 cups boiling water. Add large frozen strawberries. Pour over cream cheese mixture and refrigerate.

Serve cut in squares on lettuce.

NOTE: The frozen strawberries should be sliced and sweetened—hard to find!

DESSERTS—BREADS, CAKES, COOKIES, PIES

BLACK FOREST TRIFLE

Ella Barber

1 pkg. (one layer*) devil's food cake mix (plus ingredients to make cake)
2 bars (1.55 oz each) milk chocolate candy, divided
1 can (30 oz) cherry pie filling
1 tsp. almond extract
1/2 cup cranberry cherry juice
2 cups cold milk
2 pkgs. (3.3 oz) white chocolate instant pudding & pie filling
One container (8 oz.) frozen whipped topping thawed

1. Preheat oven to 350°. Cut an 8 1/2-inch square of parchment paper and lay on bottom of square baker. Prepare cake mix per package, spread over bottom of baker. Bake 25 minutes or until cake tester inserted in center comes out clean. cool completely.
 2. Loosen cake from sides of baker and invert cake onto cutting board. Cut cake into 1-inch cubes, set aside. Chop 1 half of chocolate bars using food chopper. Reserve remaining chocolate for garnishing.
 3. Combine cherry pie filling and almond extract in small batter bowl, remove 1/2 cup for garnishing and set aside. Stir juice in cherry pie filling in classic batter bowl.
 4. Pour milk into classic batter bowl, whisk in pudding mixes until mixture begins to thicken. Fold in whipped topping.
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5. To assemble trifle, place half of the cake in bottom of Trifle Bowl. Layer half of the cherry pie filling mixture evenly over cake cubes. Sprinkle with half of the chopped chocolate; top with half of the pudding mixture, pressing lightly. Repeat Layers.
6. Garnish top of trifle with reserved cherry pie filling and chocolate curls made with reserved chocolate. Refrigerate at least 30 minutes before serving.
10 servings

*if you use a regular size cake mix you will have some cake left over.

"OAT" RAGEOUS CHOCOLATE CHIP COOKIES

Barbara Atkins (via friend Sue!)

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup sugar
1/3 cup packed brown sugar
1 egg
1/2 tsp. vanilla
1 cup flour
1/2 cup oatmeal
1 tsp. baking soda
1/4 tsp. salt
1 cup chocolate chips

Cream butter, peanut butter and sugars, add egg and vanilla. Combine flour, oatmeal, baking soda and salt. Add to creamed mixture. Stir in chocolate chips.

Bake 10-12 minutes 350°. ENJOY!

MAGIC COOKIE BARS

Pam Klich

1/2 cup margarine—melted
2 cups Graham cracker crumbs
14-oz. can Eagle Brand condensed milk
1 6-oz. package semi-sweet chocolate chips
1 cup flaked coconut
1 cup chopped nuts

Preheat oven to 350°.

Combined melted butter and Graham cracker crumbs.

Press crumb mix into 13 x 9-inch pan.

Pour milk evenly over top.

Top with remaining ingredients.

Bake 25-30 minutes or until lightly browned.

Cool thoroughly before cutting.
Store loosely covered at room temperature.

GERMAN CHOCOLATE PECAN PIE BARS

3 cups pecan halves
1 3/4 cups all-purpose flour
3/4 cup confectioner's sugar
3/4 cup cold butter, cubed
1/4 cup unsweetened cocoa powder
1 1/2 cups semi-sweet chocolate chips
3 large eggs
3/4 cup firmly packed light brown sugar
3/4 cup light corn syrup
1/4 cup unsalted butter, melted
1 cup sweetened flaked coconut

- . Preheat oven to 350°.
 - . Toast pecans in shallow pan for 8-10 minutes.
 - . Line 9 x 13 x 2-inch baking pan with aluminum foil. Let foil hang over edge of the pan.
 - . Whisk together flour, sugar, and cocoa. Add butter and combine until resembles coarse meal. Press into bottom and up 3/4 inch on sides of pan.
 - . Bake 15 minutes. Remove and sprinkle with chocolate chips. Cool 30 minutes on wire rack.
 - . Whisk eggs in large bowl. Add brown sugar, corn syrup and melted butter. Whisk until smooth. Pour over crust.
 - . Bake 28 to 34 minutes or until brown and set. Cool completely on wire rack. Refrigerate 1 hour.
- Use foil to lift from pan, cut on board with sharp knife.

Yield: 24 2-inch bars

CINNAMON ROLLUPS

1 (8-oz.) pkg. crescent rolls
1/4 cup butter, softened
1/4 cup light brown sugar
2 tsps. ground cinnamon

Glaze:

1/2 cup powdered sugar
1 T milk
1/2 tsp. vanilla extract

Preheat oven to 375°. Line baking sheet with parchment paper.

Unroll the crescent triangles and place them on the prepared baking sheet.

In a medium bowl, add the butter, the brown sugar and the cinnamon and mix to combine.

Use a spoon to spread the cinnamon mixture over the top of the crescent rolls.

Roll up the crescent rolls and place them seam down on the prepared baking sheet.

Bake the roll-ups until they are lightly golden around the edges, about 9-12 minutes.

Allow the roll-ups to cool slightly.

In a small bowl, add the powdered sugar, milk and vanilla and whisk to combine.

Drizzle the glaze over the roll-ups. Serve warm.

BERRY PIE

Miriam Ward

1 box Pillsbury pie Crusts (two pie crusts)—red box
3 to 4 cups berries
1/2 stick of butter
1 cup sugar (divided)
4 T flour

Put one crust into oblong pan; cut to fit 8 x 11-inch.

Rinse berries and put on top of crust.
Sprinkle sugar on berries (leaving 3 T for top).
Sprinkle flour over berries.
Slice butter into thin pieces and put on top of berries

Roll out other crust between waxed paper making
thin—cut into 8 strips.
Make lattice on top of pie.

Sprinkle remaining sugar on pie crust.

Bake at 400° for 40-50 minutes.

Use other fruits: apples, blueberries, etc.
Enjoy!

RAISIN BREAD PUDDING

Mary Lou Brieger

Place in a large bowl:

1 cup sugar
2 quarts (8 cups) milk
5 eggs, beaten
1 tsp. salt
2 tsp. vanilla
1 tsp. cinnamon
1 tsp. Allspice
1 stick butter, melted but cooled
1 cup raisins

Whip together until egg is fully incorporated.

Add:

4 cups oven-dried French bread loaf, cubed.
Mix thoroughly, pour into 9 x 13-inch buttered
baking dish; cover, and store overnight in the
refrigerator.

Bake the next morning at 325° for one hour or until
liquid sets and pudding is lightly browned.

LINZER TORTE

Note: This recipe was written in German! And amounts were in grams. Converted the best I could!!

Preheat oven to 350°.

1 2/3 cups flour (200g)

1 tsp. baking powder

3/4 cup sugar (125g)

1 packet vanilla sugar (??)

4 drops Almond extract

Knife tip ground cloves

1 tsp. cinnamon (maybe a bit more)

Pinch of salt

1/2 egg yolk

One egg white

3/4 cup butter, (cold, sliced) (125g)

3/4 cup almonds, coarsely chopped (125g)

3/4 to 1 cup Raspberry jam (150g-175g) (I imagine more is better!)

Egg wash:

1/2 egg yolk

1 tsp. milk (apply as egg wash)

Mix everything together by hand, kneed well. Press 2/3rds of dough in the bottom of a spring form pan with baking paper. Put jam on top; roll out the rest of dough to decorate top (the picture shows lattice strips); brush with egg wash and bake for 25-30 minutes at 350°.

EASY CASSEROLE AND MEAT DISHES

CREAMY CHICKEN ENCHILADAS

2 cups cooked, shredded chicken
1 cup sour cream
1 can (10 oz) green enchilada sauce
1 can (4 oz) diced green chilies
1 cup shredded Monterey Jack cheese
1 cup shredded cheddar cheese
8 small flour tortillas
1/2 cup chopped green onions (optional)
1/2 cup chopped fresh cilantro (optional)
Salt and pepper to taste

Instructions:

Preheat oven to 350°. Lightly grease a 9×13-inch baking dish.

Creamy sauce: In a medium mixing bowl, combine the sour cream, green enchilada sauce, and diced green chilies. Stir until well mixed and set aside.

Assemble: Lay a tortilla flat on a clean surface. Add about 1/4 cup of shredded chicken down the center of the tortilla. Sprinkle a small amount of Monterey Jack cheese over the chicken. Roll the tortilla tightly and place it seam-side down in the prepared baking dish. Repeat with the remaining tortillas and chicken.

Top with sauce and cheese: Pour the creamy sauce over the enchiladas, making sure each one is well covered. Sprinkle the remaining Monterey Jack and cheddar cheese evenly over the top.

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the cheese is melted and bubbly and the edges of the tortillas are slightly golden.

Remove from the oven and let the enchiladas cool for a few minutes. Garnish with chopped green onions and cilantro if desired.

Serve hot with your favorite sides like Spanish rice or a fresh salad.

EASY MEXICAN CASSEROLE

1 pound of lean ground beef
2 cups salsa
1 (16-ounce) can chili beans, drained
3 cups tortilla chips, crushed
2 cups sour cream
1 (2-ounce) can sliced black olives, drained
1/2 cup green onion, chopped
1/2 cup fresh tomato, chopped
2 cups cheddar cheese, shredded

Preheat the oven to 350°

- . Spray a 9x13-inch baking dish with cooking spray. In a large skillet over medium-high heat, cook the ground beef until it is no longer pink, about 8-10 minutes. Drain excess fat.
- . Stir in the salsa to the cooked beef. Reduce the heat to low and simmer the beef mixture until the liquid is absorbed, about 20 minutes.
- . Stir the beans into the beef mixture and cook until heated through.
- . Spread the crushed tortilla chips in the prepared baking dish. Spoon the beef mixture on top of the crushed chips.
- . Spread the sour cream over the beef mixture.
- . Sprinkle the olives, the green onions, and the tomato on top of the sour cream.
- . Cover everything with the cheddar cheese. Bake until hot and bubbly, about 30 minutes.

SWEET AND SPICY SALMON

4 salmon fillets (6 ounces each)
3 tablespoons honey
2 tablespoons soy sauce
1 tablespoon sriracha (adjust to taste)
2 cloves garlic, minced
1 tablespoon olive oil
1 teaspoon lime juice (optional, for added brightness)
Salt and pepper to taste
Fresh cilantro or green onions, for garnish (optional)

Marinade: In a small bowl, whisk together honey, soy sauce, sriracha, minced garlic, and olive oil. Add lime juice, if using, for a zesty kick.

Pat the salmon fillets dry with a paper towel, then season them lightly with salt and pepper.

Place the salmon in a shallow dish or resealable plastic bag, then pour the marinade over the fillets, making sure they are well coated. Marinate for 15-30 minutes in the refrigerator.

Preheat the oven to 400° or heat a skillet over medium-high heat, if pan-searing.

If baking, place the salmon on a lined baking sheet and bake for 12-15 minutes or until the salmon flakes easily with a fork.

For pan-searing, cook each fillet skin-side down for about 4-5 minutes, then flip and cook another 3-4 minutes or until done to your liking. Serve the salmon hot, drizzled with any extra sauce from the pan, and garnish with fresh cilantro or green onions if desired. Enjoy with your favorite side dishes.