

## 2013 QUILTING RETREAT HOT CHICKEN SALAD

### Ingredients

4 cups - chicken / cooked & chopped  
1 cup - celery / diced  
1 can - water chestnuts / drained and diced  
1 can (10 & 3/4 oz.) condensed cream of chicken soup / undiluted  
1 cup (8 oz.) - sour cream  
1 cup - mayonnaise  
1/2 cup - onion / sweet & chopped / optional  
1/2 tsp. - salt  
1/2 tsp. - pepper  
2 cups (8 oz.) - cheddar cheese / shredded  
2 tbl. - butter

### Topping Choices

crushed Ritz crackers  
shoestring potato sticks  
French-fried dried onion rings

### Directions

Preheat oven to 350 degrees.

Mix together all the ingredients except butter and topping choice. Save some cheese for topping and pour evenly into a 13" X 9" baking dish that has been pan-sprayed with non-stick cooking spray.

Sprinkle cheese and crushed Ritz crackers, top with butter pats.

Place in oven and bake approximately 30minutes until browned and blubbly!

\* Compliments to Karen True.

"This dish can be made ahead of time and refrigerated until ready to bake. Add the topping just before baking."



## ‘ANOTHER’ ANGEL FOOD DESSERT

### Ingredients

- 1 – Angel Food Cake
- 2 – 8 oz. cream cheese (softened)
- 1 – 12 oz. Cool Whip
- 1 tsp. – vanilla
- 2 cans – Cherry Pie Filling



### Directions

Break up Angel Food Cake in a 9 “ X 13” greased and floured cake pan.

Mix cream cheese, Cool Whip, and vanilla. Pour and spread over cake in pan.

Top with cherry pie filling.

Chill at least 4 hours.

\*\* Compliments to Dianne Moore.

## APPLE CAKE

### Ingredients

5 - jumbo eggs  
1 cup - oil  
1 & 3/4 cup - sugar  
1 tsp. baking soda  
1 tsp. - cinnamon  
1/4 tsp. - salt  
2 cups - flour  
3/4 cup - walnuts / chopped  
10-12 - Macintosh apples / peeled & sliced



### Directions

Preheat oven 350 degrees. Butter/flour spray an 8" X 11" pyrex dish.

Beat eggs well. Add remaining ingredients. When mixture is well blended, fold in nuts and apple slices.

Bake one hour or until toothpick comes out clean. Cool & refrigerate.

Before serving, sprinkle with powdered sugar.

Best when left to sit a while so that apples keep the cake moist.

\* Compliments to Eve Laidman.

"Other than the time needed to peel and slice the apples, this is an easy and tasty dish. I've used other apples, but Macintosh is the apple of choice."

## APPLE DUMPLINGS

### **Ingredients:**

2 sticks – salted butter  
2 – Granny Smith or honey crisp apples  
(peeled & thinly sliced)  
1 ½ - 2 tbl. – flour  
2 – 8 oz. – refrigerated crescent rolls  
1 ½ cup – light brown sugar  
1 ½ tsp. – cinnamon  
1 tsp. – vanilla  
1 cup – Sprite (or 7 Up)



### **Directions:**

Preheat oven to 350 degrees. Generously grease 9” X 11” baking dish.

Core and thinly slice apples. Toss in cinnamon, sugar, and flour.

Pat individual crescents so they are a little bigger. Place several apple slices in the middle of the crescents, roll, and place in baking dish.

Melt the remainder of the butter. Stir in brown sugar, and vanilla. Pour over dumplings.

Pour the soda in the middle and sides/edges of baking dish (not on top of the dumplings).

Bake 30-35 minutes until golden brown.

Serve warm with ice cream.

**\*\* Compliments to Coti Voegtler.**

**“ This has always been a favorite for those of us on Berlin retreats.**

## APPLE MACAROON

### **Ingredients:**

4 – apples (cored, peeled, sliced)  
½ cup – sugar  
½ tsp. – cinnamon  
½ cup – nuts (chopped)  
2 – eggs  
½ cup sugar  
1 cup – flour  
1 stick – margarine (melted)



### **Directions:**

Fill pie pan with 4 medium apples. Sprinkle with sugar, cinnamon, and nuts.

Beat eggs, then add sugar, flour and melted margarine. Mix together and pour dough over apples.

Bake 300 degrees for 1 ½ hours.

**\*\* Compliments to Dianne Moore who got this recipe from a cookbook called "A Family Raised on Sunshine" written by Bevberly Nye in 1977.**

# APPLE SQUARES

## INGREDIENTS

1 cup – flour  
1 tsp. – baking powder  
¼ tsp. – salt  
¼ tsp – cinnamon  
¼ cup = butter / melted  
½ cup – brown sugar  
½ cup – sugar  
1 – egg  
1 tsp. vanilla  
½ cup pared & chopped apples

## Topping

1 tbl. – cinnamon  
1 tbl. sugar

## Directions

Mix together first 4 ingredients. Mix into melted butter the brown sugar, sugar, egg, vanilla, and flour mixture. Mix until smooth. Fold in apple pieces.

Spread in a greased 8” X 8” pyrex dish. Sprinkle with cinnamon and sugar mixture.

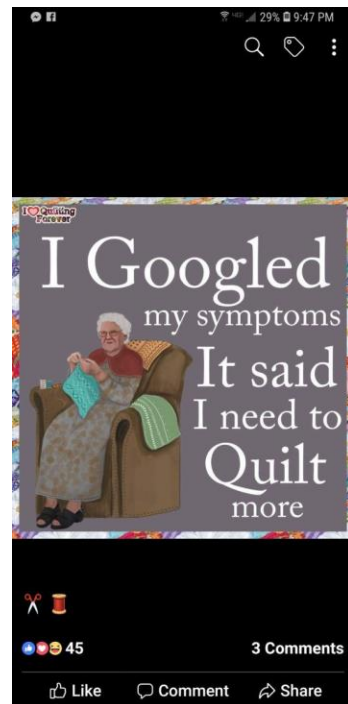
Bake at 350 degrees for 30 minutes.

## Alternative

This recipe can easily be doubled and baked in a 9” X 13” dish.

**\*\* Compliments to Carole Jones.**

## **BAKED GOAT CHEESE SPREAD**



### **Ingredients:**

10 oz. log - goat cheese  
4 oz. – cream cheese  
¼ - parmesan cheese  
¼ cup – EVOO (divided)  
8 small – cocktail tomatoes (quartered)  
2 tbl. – fresh chives (chopped)  
2 tsp. – balsamic vinegar  
1 clove – garlic (minced)  
½ tsp. - salt  
baguette slices for serving (toasted)

### **Directions:**

Preheat oven to 400 degrees. Brush 1 quart oval or square baking dish with EVOO.

Combine cheeses and 2 Tbl. EVOO in food processor. Season with pepper. Puree till smooth. Spread cheese mixture into baking dish mounding slightly higher around the edges than in the middle. Bake for about 15 minutes until golden and heated through – about 15 minutes.

While the cheese is baking, combine tomatoes, chives, vinegar, and garlic with 2 Tbl. EVOO and ½ tsp. salt in a medium bowl. Spoon the tomato mixture on top of the cheese.

Serve with baguette slices.

### **\*\* Compliments to Bernice Mullins.**

An aside...the tomatoes on top were so good. I would double those ingredients to have enough for all the cheese spread. Everybody scooped them on their baguettes with the cheese.

## **Banana-Pecan Bread**



## **Ingredients**

1 ¾ cups - flour  
2/3 cups - sugar  
1 tsp. - baking powder  
¼ tsp. - salt  
¼ tsp. - baking soda  
½ cup - butter  
1 cup - mashed bananas (about 2 large)  
½ cup - pecans / chopped  
1 tsp. - grated lemon or orange peel  
2 - eggs / beaten



## **Directions**

Preheat oven to 350 degrees.

Mix flour, sugar, baking powder, salt, baking soda. Cut in butter. Add nuts, bananas, grated peel, and eggs. Mix until just moist.

Spoon into greased loaf pan.

Bake 55 minutes.

\*\* Compliments to Lynn Buckley.



## BAKED MANDARIN ORANGE COBBLER

### Ingredients

2 - 11 oz. cans - mandarin oranges  
2 tbl. - sugar  
1 tbl. - minute tapioca  
1 cup - Bisquick  
2 tbl. - sugar  
1/3-1/2 cup - milk  
1 tbl. - sugar  
1 tsp. - cinnamon



### Directions

Preheat oven 350 degrees.

Combine oranges, juice, 2 tbl. sugar and tapioca and place in greased 9" X 13" baking dish. Bake for 10-12 minutes, stirring occasionally.

Combine Bisquick, 2 tbl. sugar, and milk until moistened. Drop with tablespoon onto hot mixture. Combine 1 tbl. sugar and 1 tsp. cinnamon and sprinkle over dough mixture. Bake for 12-15 minutes.

Serve warm or cold with whipped cream or ice cream.

Serves 6.

\* Compliments to Carole Jones.

## BEAN SALSA

### Ingredients

1 can - black beans  
1 can - blackeyed peas  
1 can - small white beans  
1 can - shoepeg or white corn  
1 cup - chopped onion  
1 cup - red peppers / chopped  
1 cup - green peppers / chopped  
1/2 cup - olive oil  
1/2 cup - sugar  
1/2 cup - rice vinegar  
3 Tbl. - Tiger Sauce



### Directions

Rinse and drain the beans, peas, corn and combine with onions and peppers in a large bowl. Dissolve sugar with the olive oil, rice vinegar, and Tiger Sauce and pour over the other ingredients in the bowl. Refrigerate.

Serve as an appetizer with tortilla scoopable chips.

"Thank you to our friend Bernice for sharing this awesome recipe with our guild! Our "Maine" quilter is a dear friend of Grace who shared Bernice with us. We love them both!" as quoted by Dianne Moore.

\*\* Compliments to Bernice Mullins.

# BEST CARROT CAKE EVER

(thank you Janenne's Dad)

**WARNING:** The reason this cake is so good is that if you cut it into 24 pieces, **EACH PIECE** has:

**643 calories, 41 fat gram, and 67 carbs**

**Yes, EACH PIECE !!!!!!!!!!!**

## **CAKE**

2 cups - all purpose flour  
1 tbl. - baking soda  
1 tbl. - cinnamon  
2 cups - sugar  
¼ tsp. - salt  
3 - large eggs  
¾ cup - canola oil, plus more to grease the pan  
¾ cup - buttermilk  
2 tsp. - vanilla extract  
1 (8 oz) can crushed pineapple /  
drained (press out the moisture)  
2 cups - grated carrots (pack them down somewhat)  
3 oz. - shredded coconut  
(about 1 cup)  
1 cup - pecan pieces

Preheat over 325 degrees.

Generously grease a 9" X 13" glass pyrex baking dish.

Mix flour, baking soda, cinnamon, sugar, and salt in a large mixing bowl. Mix everything else together in a separate bowl. Then, combine the two, mixing well

"Of course I'm working!..."



It's a POWER TOOL  
with thread."

(you don't need an electric mixer, it mixes easily by hand.). Also, don't forget the pineapple, which is probably still draining in the sink!!!!

Transfer to the pyrex baking dish. Bake 40 minutes or until a toothpick comes out clean. While the cake is still hot, poke holes all over the top with a large fork.

### **SYRUP:**

1 cup - sugar

½ cup - buttermilk

1 ½ sticks (6 oz.) - unsalted butter / room temperature

1 tsp. - vanilla extract

Combine over medium heat (I used a double boiler just to make sure I didn't burn it, but the original recipe just says a saucepan). Cook until the sugar is dissolved, stirring as needed. Makes about 2 ¼ cups.

While the cake is still hot, pour the cake syrup evenly over the top. It's going to look very weird and you are going to be convinced you're doing something wrong because it is almost going to pool on top. But that's what's supposed to happen. Chill until completely cool (I let mine chill overnight), then frost.

### **CREAM CHEESE FROSTING**

1 ½ sticks (6 oz.) sticks - unsalted butter, room temperature

8 oz. - cream cheese / room temperature

2 cups - confectioner's sugar

The original directions say to combine in an electric mixture using a paddle attachment. I don't have those and the regular beaters seemed to work just fine. Mix until smooth and free of lumps. Ice the cake once it's completely chilled.

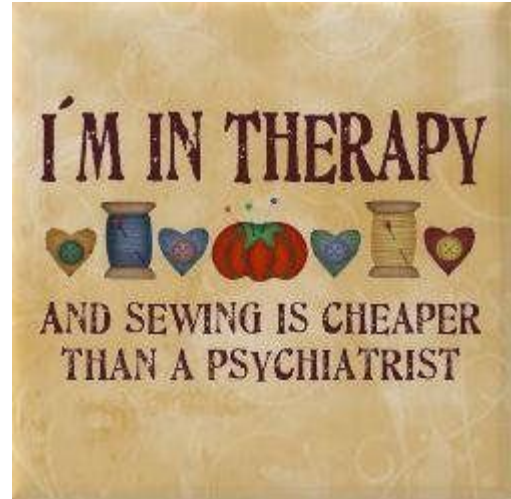
**\*\* Compliments to Coti Voegtler.**

**And, .....truth be told....it is the Best Carrot Cake Ever !!!!!!!!!!!!!!! Simply marvvvvy !!!!!**

## BEEF BARLEY STEW

### Ingredients

- 1 lb. - ground beef / extra lean
- 1 onion / medium & chopped
- 2 cups - beef broth
- 2/3 cup - barley / uncooked
- 2 tsp. - oregano
- salt & pepper to taste
- 1 - 14 oz. can - whole tomatoes
- 1 - 8 oz. can - water chestnuts
- 1 - 10 oz. pkg. - mixed vegetables



### Directions

Heat oven to 350 degrees.

Spray 10" nonstick skillet with cooking spray. Fry onion on medium heat stirring occasionally until translucent. Then scramble beef until brown, drain.

Mix beef mixture and remaining ingredients except frozen vegetables in ungreased 3 quart casserole. Break up tomatoes.

Cover and bake 30 minutes. Stir in frozen vegetables. Cover and bake 30 to 40 minutes longer or until barley is tender.

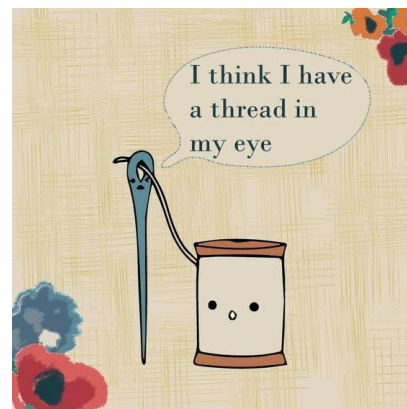
This recipe calls for a can of whole tomatoes that should be diced, but tomatoes already come diced and probably an easier choice.

And, for those of you who cook heartily, this recipe can be doubled or tripled!

# BUFFALO CHICKEN DIP

## Ingredients

- 1 stick – butter
- ½ cup – hot sauce
- 8 oz – cream cheese
- 2-3 cups – chicken  
/ cooked, pulled/chopped
- 1 small bottle  
– Ken’s (or your favorite) Blue Cheese Dressing



## Directions

Melt butter with care not to burn. Add the hot sauce and heat/blend together. Cut cream cheese into small chunks and add to the hot mixture. Stir constantly until cheese is melted. Add chicken and continue to heat. Stir until chicken is hot.

Remove from the heat and add the blue cheese dressing.

Open a bag of corn chips or crackers and Enjoy !!!!

**\*\* Compliments to Bernice Mullins.**

# BOGGLES

## Ingredients

2 cups (4 sticks) - butter  
2 cups - brown sugar  
2 cups - white sugar  
1 tsp. - baking powder  
1 tsp. baking soda  
1 tsp. - salt  
4 - eggs / beaten  
2 tsp. - vanilla  
1/2 tsp. - cinnamon  
1/4 tsp. - nutmeg  
4 cups - flour  
3 cups - cranberries  
3 cups - oats



## Directions

Preheat oven 350 degrees. Spray cookie sheet.

Melt butter. Add sugars and let cool a bit. Add eggs, baking powder, baking soda, salt, vanilla, and spices. Add flour. Add cranberries and oats.

Drop by teaspoons onto cookie sheet.

Bake 12-15 minutes.

\*Compliments to Coti Voegtler.

## CARAMEL CORN

### Ingredients

2 sticks - butter

1 cup - brown sugar

1/2 cup - white Karo syrup

1 tsp. - baking soda

1 pkg. - Puffed Corn

(Grandma Shearers or Michael Sells)



### Directions

Preheat oven 250 degrees.

Place butter, brown sugar, and Karo syrup in large pan. Bring to a boil for 2 minutes - stirring constantly. Add 1 tsp. baking soda which will make the mixture foam up.

Pour in Puffed Corn and mix well.

Bake for 45 minutes. Stir every 15 minutes.

Remove and cool on cookie sheet.

Break apart.

\*Compliments to Dianne Moore.

"Truly, can this not taste good !!!"



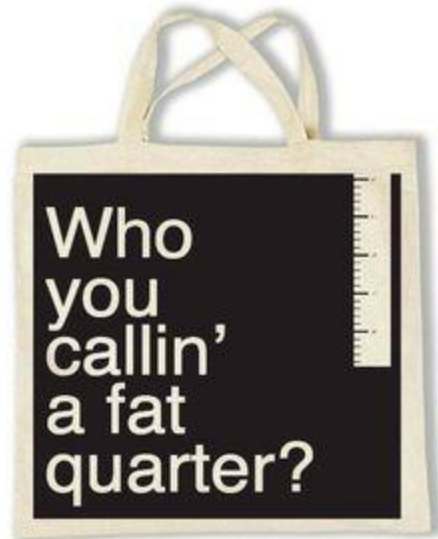
## CANNOLI POKE CAKE

### **Ingredients:**

1 box – Duncan Hines white cake  
1 – 14 oz. - sweetened condensed milk  
1 ½ cups – ricotta cheese  
1 ½ cup – mascarpone cheese  
1 tsp. – vanilla  
1 cup – powdered sugar

### **Directions:**

Preheat oven to 350 degrees.



Generously grease and flour or spray 9” X 11” baking dish. Bake cake according to directions. Let cool for 10-15 minutes and then poke holes in top of cake with a toothpick or something a little larger that can create similar holes.

Pour half the can of sweetened condensed milk over the cake and allow the milk to sink into the holes. Put in the refrigerator for one hour.

Combine ricotta, mascarpone, vanilla, and remaining half of the sweetened condensed milk in a mixing bowl. Gently mix and then spread evenly over the cake.

Top with mini chocolate chips and sprinkle with powdered sugar.

Let set for 2-3 hours in the refrig.

**\*\* Compliments to Eve Laidman.**

**“ And yet, another recipe from my daughter, who in turn, tasted it, liked (actually LOVED it !!) and begged her sister-in-law for the recipe !!!!! Yummmmmmmmmmmmmmmmmmmmm!!!!**

**CAROL'S POTATOES**

## **Ingredients**

2 bags - hash browns / thaw for one hour  
1 cup - onion / diced  
1 can - Cream of chicken soup  
1 pt - sour cream  
1 stick - butter/margarine / melted  
8 oz. - sharp grated cheddar cheese  
salt  
pepper  
1 cup - potato chips / lightly crushed

## **Directions**

Preheat over 350 degrees.

Spray 9" X 13" pyrex baking dish.

Combine all ingredients and pour into baking dish. Top with crushed potato chips.

Bake approximately one hour. Take out and let sit for about 15 minutes to set up.

\* Compliments to Dianne Moore.

"This recipe is always requested for all family functions. It has been shared with friends and family for years. But..... no one knows who Carol was !!!!!"



# CHEESY POTATOES

## Ingredients

2 bags - Idaho O'Brien hash browns  
2 cans - cream of chicken soup  
16 oz. - sour cream  
2 - 16 oz. - shredded cheddar  
1 small box - cornflakes / placed  
in plastic bag & slightly crushed  
2 sticks - butter

## Directions

Preheat oven 350 degrees.

Spray 9" X 13" pyrex baking dish.

Mix the potatoes, soup, sour cream, and one-half of the cheese. Slice two sticks of butter across the top, sprinkle the rest of the cheese, and cover with corn flakes.

Bake for 45 minutes.

\* Compliments to Coti Voegtler.

"When you need a lot of potatoes for undiscerning people !!"



## CINNABON CAKE

### Ingredients

3 cups – flour  
¼ tsp. – salt  
1 cup – sugar  
4 tsp. baking powder  
1 ½ cup – milk  
2 – eggs  
1 tsp. – vanilla  
½ cup – butter (melted)



### Topping:

1 cup – butter (softened)  
1 cup – brown sugar  
2 tbl. – flour  
1 tbl. - cinnamon

### Glaze:

2 cups – powdered sugar  
5 Tbl. – milk  
1 tsp. – vanilla

### Directions:

Mix all base ingredients together except the butter. Add melted butter last, then pour into prepared 9” X 13” pan. Mix all topping ingredients together in separate bowl. Mix well. Drop by tablespoons over the base. Swirl into base.

Bake 28-35 minutes at 350 degrees.

Prepare glaze. Glaze when cake is still warm.

**\*\* Compliments to Dianne Moore !!**

# CHOCOLATE CHIP COOKIE DELIGHT

## Ingredients

1 tube (16 & 1/2 oz) - refrigerated  
chocolate chip cookie dough  
1 - 8 oz. pkg. - cream cheese / softened  
1 cup - confectioners' sugar  
1 carton (12 oz.) - frozen  
whipped topping / thawed & divided  
3 cups - cold milk  
1 - 3.9 oz. pkg. - instant  
chocolate pudding mix  
1 - 3.4 oz. pkg. - instant vanilla  
pudding mix  
nuts - chopped (optional)  
chocolate curls (optional)



## Directions

Preheat oven 350 degrees

.

Let cookie dough stand at room temperature for 5-10 minutes to soften. Press into an ungreased 13" X 9" baking pan. Bake 14-16 minutes or until golden brown. Cool on a wire rack.

In a large bowl, beat cream cheese and confectioners' sugar until smooth. Fold in 1 & 3/4 cups whipped topping. Spread over crust.

In a large bowl, whisk milk and pudding mixes for 2 minutes. let stand for 2 minutes or until soft-set. Spread over cream cheese layer.

Top with remaining whipped topping.

Sprinkle with nuts and chocolate curls, if desired.

Cover and refrigerate for 8 hours or overnight until firm.

\* Compliments to Judy McKay.

## COCONUT BARS

### Ingredients

1 box - white cake mix  
1/2 cup - Hershey cocoa  
1 cup - water  
1/2 cups - sugar  
1/2 lb. - coconut



### Directions

Make cake according to directions in a greased 9" X 13" pyrex baking dish. Cool, then tightly cover with seran wrap and freeze.

Dissolve water, coco, and sugar in a small pot over low heat for a minute or two. Cool.

Cut frozen cake into approximately 2" X 4" or into squares (your preference), very quickly dip into chocolate mixture, then roll into coconut. Place on a cookie sheet lined with tin foil.

Once all the squares have been made, place back into freezer or refrigerator until ready to be used. The squares defrost within a half hour or so and always better when served fresh.

### Alternatives

For those of you who are chocolate lovers, you can make this using any choice of chocolate cake, but it is chocolatey !!! I prefer the white cake/chocolate covering.

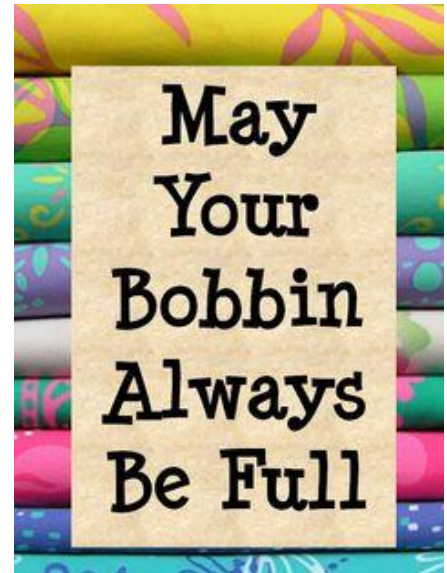
I always buy my coconut from Alesci's as it is somewhat finer.

\* Compliments to Eve Laidman.

## **COLD BUFFALO CHICKEN DIP**

### **Ingredients:**

¾ to 1 lb. – chicken (cooked & shredded)  
6 oz. – cream cheese  
1/3 cup – hot sauce (cayenne pepper-vinegar based)  
¼ tsp. – garlic powder  
¼ tsp. – onion powder  
Dash – cayenne pepper  
½ cup – sour cream



### **Directions:**

Trim any fat from chicken and shred. Add the cream cheese, hot sauce, garlic and onion powders, and cayenne pepper to sauce pan. Place the pan over low heat and stir for about 5 minutes or until the cream cheese is completely melted and combined with the chicken. Take the pan off the heat and let the chicken cool for a few minutes.

Place chicken mixture in a bowl or container, then stir in the sour cream. Cover with a lid or plastic wrap and refrigerate the Buffalo chicken dip until ready to serve. Give it a good stir before serving.

**\*\* Compliments to Bernice Mullins.**

**“I love this dip as it has no butter and tastes the same, if not better, than the butter one !!**



# CORN CHOWDER

## Ingredients

2 tbl. – butter  
½ c – ham / cooked and chopped  
1 medium – onion  
2 stalks – celery  
½ tsp. – dried thyme  
2-3 - medium potatoes / cubed  
1 can – chicken broth  
16 oz. – creamed corn  
2 cups – milk  
3 tbl. - butter / softened  
3 tbl. - flour  
Parsley & pepper to taste



Quilters' Poker

## Directions

In a 4 quart saucepan, melt butter. Add ham, onions, and celery. Cook about 10 minutes. Add thyme and potatoes and cook, stirring for a few minutes. Add chicken broth and bring to a boil. Lower heat and simmer until potatoes are almost done. Add corn and milk and heat until it simmers.

In a small bowl, stir softened butter and flour to make a smooth paste. Add hot soup to paste. Beat until smooth. Stir mixture into soup. Simmer until it thickens to desired consistency.

\*\* Compliments to Eve.

## COUNTRY APPLE FRITTER BREAD

### Ingredients:

2/3 cup - sugar  
1/2 cup – butter (softened)  
2 – eggs  
1 1/2 cups – all purpose flour  
1 3/4 tsp. – baking powder  
1/2 cup – milk  
1 1/2 tsp. – vanilla extract  
2 cups – apples (any variety / peeled and chopped)



### Middle Layer:

1/3 cup – light brown sugar  
1 tsp. - cinnamon

### Glaze:

1/2 cup – sugar  
2 tbl. – milk or cream

### Directions:

Preheat oven to 350 degrees. Line a 9" X 5" loaf pan or use non-stick spray.

In a bowl combine brown sugar and cinnamon and set aside.

Using electric mixer, cream butter and sugar. Add eggs, dry ingredients, milk, and vanilla. Pour one-half batter in prepared pan, top with half the apples and one-brown sugar and cinnamon. Repeat with remaining batter, apples, and cinnamon mixture.

Bake until toothpick inserted in center comes out clean, approximately 50-60 minutes. Let cool 15 minutes. Invert and drizzle with glaze.

**\*\* Compliments to Bernice Mullins.** This recipe is a favorite of mine and quite quick!!!

# COWBOY CAVIAR

## Salsa Ingredients:

- 3 - Roma tomatoes /  
seeds removed & diced
- 2 - avocados / ripe and diced
- 1 - 15 oz. can - black beans  
/ rinsed & drained
- 1 - 15 oz. can - black-eyed peas  
/ rinsed and drained
- 1&1/2 cups - frozen sweet corn / thawed  
( I usually toss in the salad frozen unless  
I plan on eating it immediately as it thaws quickly  
)
- 1 - bell pepper / diced (I use half a green and half a red, but color doesn't matter)
- 1/3 cup - red onion / diced
- 1 - Jalapeno pepper / seeds removed & diced into very small pieces
- 1/3 cup - Cilantro / finely chopped

## Dressing:

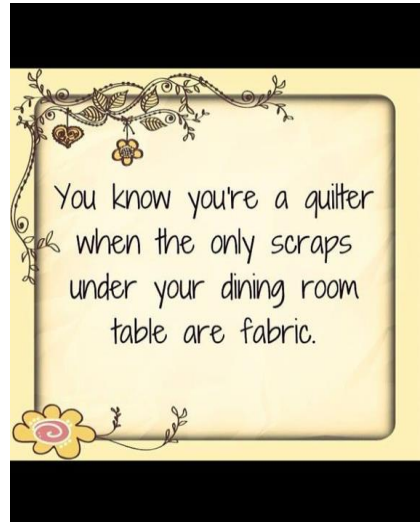
- 1/3 cup - olive oil
- 2 tbl. - red wine vinegar
- 2 tbl. - lime juice (fresh preferred)
- 1 tsp. - sugar
- 1/2 tsp. - salt
- 1/2 tsp. - pepper
- 1/4 tsp. - garlic powder

## Serving:

Tortilla chips

\*\*With thanks to Bernice Mullins \*\*

"And...if'n this is anywhere as good as her bean salsa, then this is really good !!!"



# CRACK

## Ingredients

35-40 - saltine crackers  
2 sticks - butter  
1 cup - light brown sugar  
8 oz. - semisweet chocolate chips  
crushed nuts (optional)  
Bits O Brickle chips (optional)  
seasalt (optional)

## Directions

Preheat oven 425 degrees.

Line cookie sheet with foil, spray with nonstick spray, and arrange the saltine salt-side down in a single layer.

In a medium saucepan, melt the butter and brown sugar together and boil a few minutes until it turns a caramel color. Remove from heat and pour over the crackers, covering them evenly.

Bake for 3 to 5 minutes, or until just bubbly. Remove from the oven, then pour the chocolate chips over the crackers. When the chips melt a bit, spread them over the crackers with a butter knife. Add optional topping according to your liking.

Cool and break into squares as best as possible.

## Alternative Toppings

The original recipe doesn't call for any additional topping however crushed nuts, Bits O Brickle chips, or seasalt add a tasty topping.

\* Compliments to Sandy Bell.



## CRANBERRY CREAM CHEESE ROLL-UPS

### Ingredients

4-6 - corn flour or whole wheat tortillas  
8 oz. - cream cheese  
2 -3 - green onions / chopped  
1 cup - dried craisins  
1/2 cup - pecans or walnuts / chopped

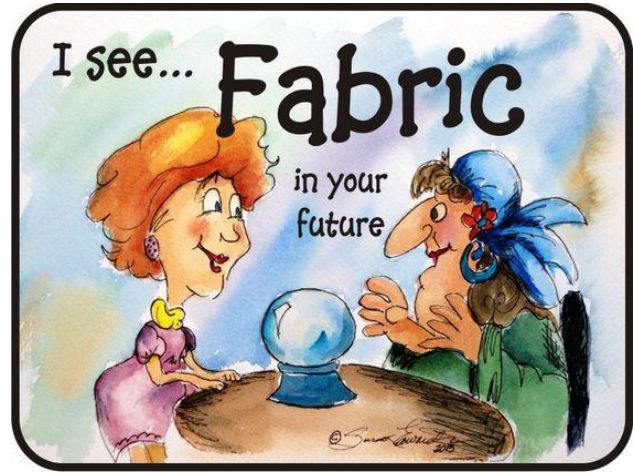
### Directions

Mix ingredients. Spread onto tortillas leaving an easy unused border. Roll tightly.

Refrigerate 2 hours to firm up.

Slice and serve!!

\* Compliments to Dianne Moore.



©WidmarStudios.com 2015 PO Box 8041 Paducah, KY 42002

## DANISH PUFFS

### Ingredients

1 cup - flour  
1/2 cup - margarine  
1 tbl. - water  
1/2 cup margarine  
1 cup - water  
1 tsp. almond flavoring  
1 cup - flour  
3 - eggs

### Directions

Preheat oven 350 degrees.

Mix flour, margarine, and water like a pie crust. Make two strips and place on cookie sheet lined with pastry paper. Pat out dough with floured hands.

Bring margarine, water to a boil in sauce pan. Add almond flavoring. Remove from heat. Add 1 cup flour all at once and stir until smooth. Then add eggs, one egg at a time and beat until smooth. Divide in half and spread over strips of pastry.

Bake 60 minutes.

Frost with confectioner's sugar flavored with almond extract. Decorate with maraschino cherries and walnuts.

\* Compliments to Sheryl Ditillo.





## DIANNE'S WHITE CHICKEN CHILI

### Ingredients

3 tbl. - olive oil  
1 - medium onion / finely chopped  
1 - 4 oz. can - green chillies /  
drained and chopped  
3 tbl. - flour  
2 tsp. - ground cumin  
2 - 16 oz. cans - Bush's Best  
Great Northern Beans  
1- 14.5 oz. can - chicken broth  
1 & 1/2 cups - chicken breast /  
cooked and finely chopped  
Shredded Monterey Jack cheese (optional)  
Sour cream (optional)  
Salsa (optional)



### Directions

In large skillet, cook onion in oil for 4 minutes or until transparent. Add flour, chilies, and cumin. Cook and stir for 2 minutes. Add beans and chicken broth. Bring to a boil. Reduce heat and simmer for 10 minutes or until thickened. Add chicken. Cook until hot.

Garnish with cheese, sour cream and salsa, if desired.

\* Compliments to Dianne - no need to ask Dianne who !!! This is truly one of our longstanding favorites for our quilting retreats. Dianne simply is not permitted to attend any retreats without this hearty, tasty, and well-eaten recipe.

## DOWN-IN-THE-DUMPS PUDDING

### Ingredients:

2 cups – flour  
1 ½ cups – sugar  
4 tsp. – baking powder  
½ tsp. – salt  
4 tbl. – cocoa  
1 cup – milk  
4 tbl. - vegetable oil  
2 cups – nuts (chopped)

### Toppings:

2 cups – brown sugar (packed)  
½ cup – cocoa  
-  
3 ½ cups – hot water



### Directions:

Beat together flour, sugar, baking powder, salt and cocoa. Stir in milk, oil, and nuts. Spread mixture in ungreased 9” X 13” pan.

In small bowl, blend the brown sugar and cocoa. Sprinkle on top of batter. Then, pour the hot water over that layer.

Bake for 45 minutes in 350 degree oven.

**\*\* Compliments to Dianne Moore !!**

**“This recipe isn’t mine. It’s from a cookbook called “A Family Raised on Sunshine” written by Beverly Nye in 1977. Love her books!!!**



## EASY AWESOME OVEN BEEF STEW

### Ingredients

1 tbl. - flour  
1/4 tsp. - salt  
dash pepper  
3/4-1 lb. - beef stew meat / cut in cubes  
1 tbl. - shortening/oil  
1 can - beef broth or beef gravy  
1 soup can - water  
1 cube - beef bouillon  
3/4 cup - onion / chopped  
1/4 tsp. - dried basil / crushed  
2 -3 - medium potatoes / peeled and cubed  
2 3 - carrots / cut into 1 inch pieces  
1/4 to 1/2 cup - dry red wine



### Directions

Combine flour, salt, and pepper. Coat meat cubes in seasoned flour. Brown in hot shortening in roasting pan or Dutch oven. Add broth, water, bouillon cube, onion, and basil. Cover and bake in 375 degree oven for 1 hour. Add potatoes, carrots, and wine. Cover and bake for 1 hour longer or until tender.

\* Compliments to Ginger Posar.

"This recipe makes approximately 3 servings. We love it, so I triple it and add more wine than it calls for. Depending on the flavor of the beef, I sometime add more bouillon cubes for a rich flavor. It is very simple and comes out great every time! It can be thickened with cornstarch mixed with broth. Add to stew when you add the potatoes and carrots.

I hope you enjoy it!!!"

## FRENCH LEMON SQUARES

### Crust

3/4 cup - butter / softened

1/3 cup - powdered sugar

1 & 1/2 cups - flour

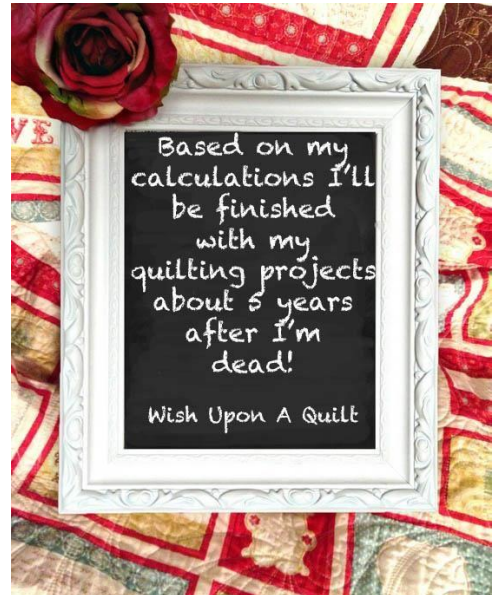
### Filling

3 - jumbo eggs

1 & 1/2 cups - sugar

1 tbl. - flour

5-6 tbl. - fresh lemon juice



### Directions

Preheat oven 350 degrees.

Cream butter and powdered sugar. Add flour and mix until crumbly. Pat into a 9" X 13" greased pyrex baking dish. Bake 20 minutes.

Beat eggs, sugar, lemon juice, and flour until well-blended. Pour over hot baked crust. Bake another 20 minutes.

Removed from oven. Cool, cut into 1" square, and dust with powdered sugar.

Use fresh lemon for better taste. If quantity lacking by a tablespoon or two, regular lemon juice can be substituted.

\* Compliments to Eve Laidman.

## FRESH CRANBERRY SALAD

### Ingredients

2 cups - fresh cranberries /  
put through food chopper  
3/4 cup - sugar  
2 cups - mini marshmallows  
1/2 cup - walnuts / toasted  
1 cup - green apples / chopped  
1 cup - grapes  
1 & 1/2 cups - Cool Whip



### Directions

Mix cranberries, sugar and marshmallows together. Let sit in refrigerator for 2 hours.

Gently fold in remaining ingredients and serve on lettuce.

## FRUIT & POUNDCAKE TORTE

### Ingredients

1 box - pound cake  
1 large pkg. - vanilla pudding /  
    cooked not instant  
2 & 1/4 - 2 & 1/2 cups - milk  
1 pint - fresh strawberries  
1 pint - fresh blueberries  
1 pint - fresh raspberries  
1 pint - fresh blackberries



### Directions

Mix pound cake according to directions. Bake and cool.

Slice and arrange a layer in a deep glass bowl. Place slightly sugared berries on the pound cake. Cook the vanilla pudding using a bit more milk and pour one-half of the mixture on top of the berries. It will streamline down through the berries and settle into the pound cake.

Once these three layers are in place, repeat.

Caution - do not use frozen berries as they become too fragile and watery. This is a summer recipe due to availability of using fresh berries.

Make the night before you wish to serve, cover with wax paper, and refrigerate.

When serving, place a layer of whipping cream on top or place at the side so that everyone can take a scoop as desired.

## **Alternatives**

For those chocolate lovers, chocolate pudding can be used in place of vanilla. Bananas can be used along with banana pudding. Other selections might be kiwi or mandarin oranges.

"This recipe is just a delight when having company. I found that because of using a deep glass bowl and abundance of berries, I doubled the vanilla pudding and the milk. So much better, but your choice."

\* Compliments to Sandy Bell.



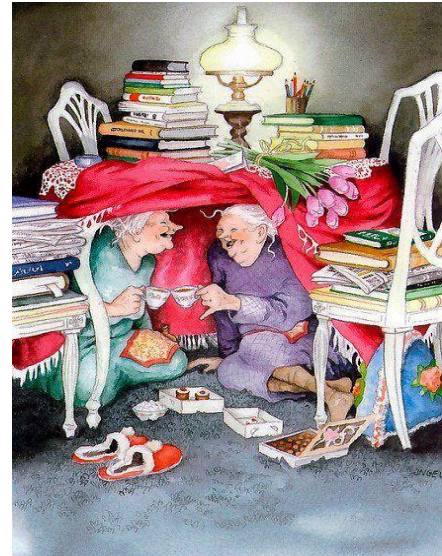
# GARLIKKKKKKKKKKKY OVEN ROASTED REDS

## Ingredients

red potatoes / small sized  
garlic / fresh and diced  
garlic & onion powder  
paprika  
steak seasoning / salt / pepper  
corn oil

## Directions

This recipe just doesn't require measurements. It's all according to your likes.



Select red potatoes about the size of 1 & 1/2" to 2 & 1/2", wash, and throw in a pot of water and boil until a toothpick inserted in the middle of one goes in easily. Drain water, let cool, then slice in half.

In a gallon size baggie, add oil using enough to generously cover all the potatoes, plus some. To the oil, add all the seasonings along with any you favor. Then add the potatoes and garlic. Shake the bag so that all the potatoes are covered.

Place on a cookie sheet that has been covered with tin foil. This eliminates the need to scour the pan after cooking. Place the contents of the baggie on the tin foil and bake for about an hour. When done, the potatoes become crusty. There's no stopping you, however, from taking a fork and trying one at various intervals of baking !!!

Once the ingredients have been combined and placed in the baggie, it can be refrigerated overnight and just ready ready to pop in the oven before your company arrives.

As for the garlic, I do over-indulge, but that's the way I like it !!!!

\* Compliments to Eve Laidman.

## GELATIN POKE CAKE

### Ingredients

1 pkg. (2 layer size) - white cake mix  
1 cup boiling water  
1 - 6 oz. pkg. - strawberry jello  
1/2 cup - cold water  
1 - 1.5 lb. container - frozen/sliced  
strawberries / defrosted  
1 tub 8 oz. - Cool Whip whipped  
topping / thawed

### Directions

Preheat over 350 degrees.

Spray 8" X 11" pyrex baking dish.

Prepare and bake cake batter as directed on package.

Cool for 15 minutes, then generously pierce with large fork at 1/2 inch intervals.

Add boiling water to gelatin and mix until completely dissolved. Add remaining water, then defrosted container of strawberries along with juice. Pour over cake.

Refrigerate.

Frost cake with Cool Whip.

Options: raspberry jello along with frozen raspberries.

\* Compliments to Eve Laidman.

"A really really nice summer fare as it's just so refreshing."



## **GERMAN CHOCOLATE CAKE**

### **Ingredients:**

1 (4 oz.) pkg. - Baker's German Sweet Chocolate  
1/2 cup - water  
1 cup (2 sticks) - sweet butter, softened  
1 cups - sugar  
1 tsp. - vanilla  
5 - jumbo eggs / separated  
2 & 1/2 cups - flour  
1 tsp. - baking soda  
1 cup - buttermilk

### **Directions**

Heat oven to 350 degrees. Line bottoms and sides of three 8" round cake pans by placing wax paper on top of one pan and placing another pan inside the one with paper. Cut off excess paper.

Boil water in small saucepan and place cubed chocolate in water over low flame. Stir until chocolate is melted. Cool.

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolks, one at a time, beating well after adding each. Stir in the chocolate mixture and vanilla. Mix well.

Mix flour and baking soda and alternately add small portions of flour mixture and buttermilk to batter, beating after each addition until smooth.

Beat egg whites in another large bowl with electric mixer on high speed until stiff peaks form. Gently stir into batter. Pour into prepared pans.

Bake 30 minutes or until cake springs back when lightly touched in the center. Don't over bake to avoid cake being dry. Cool.



## COCONUT-PECAN FROSTING

### **Ingredients:**

1 can (12 oz.) - evaporated milk  
1 & 1/2 cups - sugar  
3/4 cup (1 & 1/2 sticks) - sweet butter  
4 - egg yolks / slightly beaten  
1 & 1/2 tsp. - vanilla  
1 pkg. (7 oz.) - Baker's Angel Flake Coconut (about 1 & 2/3 cups)  
1 & 1/2 cups - chopped pecans

### **Directions:**

Mix milk, sugar, butter, egg yolks and vanilla in large saucepan. Cook and stir on medium heat about 12 minutes or until thickening and golden brown. Remove from heat.

Stir in coconut and pecans. Cool somewhat.

Spread frosting between layers and over top of German Chocolate Cake.

Refrigerate.

"This cake is a stunner and oh, so so good. I find once made, I can hardly wait to over-indulge and so start cutting slices in place of breakfast, lunch, and dinner. The only thing that stops me is when the cake has totally disappeared!!"

\*\* Compliments to Baker's German Sweet Chocolate where this recipe and the frosting can be found."

# GERMAN POTATO SALAD

## Ingredients

5 strips - bacon  
3/4 cup - onion / chopped  
2 tbl. - flour  
2/5 cup - cider vinegar  
1/5 cup - water  
1/4 cup - sugar  
1 tsp. - salt  
1/8 tsp. - pepper  
6 cups - potatoes / cooked - peeled - sliced



## Directions

In a large skillet, fry bacon until crisp. Remove and set aside. Drain all but 2-3 tablespoons of drippings.

Cook onion until tender. Stir in flour, blend well. Add vinegar and water. Cook and stir until it dissolves. Then, add crumbled bacon and potato slices.

Serve warm.

Yields: 6 - 8 servings

## GLUTON-FREE PEANUT BUTTER COOKIES

### Ingredients:

1 cup – peanut butter (creamy)  
1 cup – brown sugar  
1 – egg  
1 tsp. – baking soda  
4tr¾ cup – chocolate chips



### Directions:

Mix all ingredients together. Add chocolate chips last. Put on lightly greased cookie sheet. Flatten a little.

Baker 350 degrees for 8 to 10 minutes.

**\*\* Compliments to Ginger Posar.**

**\*\*\* Loved to make these for my friend Ginger whenever we went to a get-together so I was sure she had a “cookie goody”!! It was her recipe so I knew she would love them !!! Dianne Moore**

## GLUTON-FREE PEANUT BUTTER COOKIES

### Ingredients:

1 cup – peanut butter (creamy)  
1 cup – brown sugar  
1 – egg  
1 tsp. – baking soda  
4tr<sup>3</sup>/<sub>4</sub> cup – chocolate chips



### Directions:

Mix all ingredients together. Add chocolate chips last. Put on lightly greased cookie sheet. Flatten a little.

Baker 350 degrees for 8 to 10 minutes.

**\*\* Compliments to Ginger Posar.**

**\*\*\* Loved to make these for my friend Ginger whenever we went to a get-together so I was sure she had a “cookie goody”!! It was her recipe so I knew she would love them !!! Dianne Moore**

# GOURMET HEIRLOON BEAN SOUP

(Beans, Peas, & Lentils)

## Ingredients

2 tbl. - olive oil  
1 - large onion / diced  
2 - red bell peppers / diced  
4 - garlic cloves / minced  
1 (14 oz.) can - diced tomatoes  
1 (8 oz.) can - tomato sauce  
¼ tsp. - red chili flakes  
2 - bay leaves  
¼ tsp. - ground black pepper  
3 cups - Heirloom Bean Blend  
8 cups -organic vegetable stock  
grated parmesan cheese



## Directions

Cook onion in oil until almost soft. Add garlic and peppers, sauté 2 more minutes.

Add remaining ingredients, except cheese. Bring to a boil, skimming off foam. Reduce heat and simmer, stirring occasionally for 1 ½ hours or until beans are tender and soup is thick.

Taste for seasoning and serve with grated Parmesan cheese.

**\*\*Compliments to Lynn Buckley.**

## GREAT GRAPE SALAD

### Ingredients

4 lbs - red & green grapes

8 oz. - sour cream

8 oz - cream cheese

1/2 cup - sugar

### Directions

Wash grapes and dry. Blend sour cream, cream cheese, and sugar. Mix in the grapes and put in 9" X 13" pan.

For topping, combine brown sugar and nuts and press on top of grape mixture.

You can let sit over night or for a few hours in refrigerator.

\* Compliments to Dianne Moore.



# HOMEMADE GRANOLA

## Ingredients

8 cups - uncooked oats  
½ cup - sunflower seeds  
1 cup - sliced almonds  
½ - 1 cup - sesame seeds  
1 ½ cups - wheat germ  
2 cups - coconut  
2 cups - honey (can substitute 1 cup  
with maple syrup)  
2/3 cup - vegetable oil  
4 tbl. - water



## Directions

Preheat oven to 225 degrees.

Combine all ingredients and pour into large roasting pan.

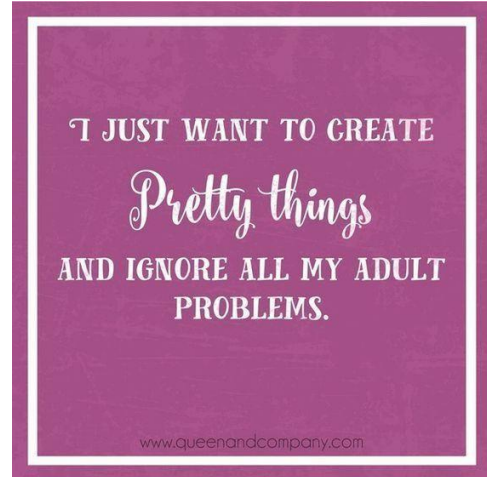
Bake, stirring every 30 minutes until golden brown (about 3 – 3 ½ hours).

\*\* Compliments to Lynn Buckley.

## HONEY LIME CHICKEN WINGS

### Ingredients

18-24 – chicken wings / split  
¼ cup – honey  
2 tbl. – fresh lime juice  
1 tbl. - lime zest / grated  
1 clove – garlic / minced  
¼ tsp. – salt  
¼ tsp. – ground black pepper  
½ cup - all-purpose flour  
2 quarts - vegetable oil for frying



### Directions

In a large bowl, mix together the honey, lime juice, lime zest, garlic, salt and pepper. Set aside.

Place flour in a plastic bag. Rinse chicken wings and shake in the bag with flour. Deep fry until golden, drain, then place in bowl with honey mixture and mix.

It's then ready to serve for company and I promise you that you'll wish you make a double batch!!!

Fortunately, I have a deep fryer from years gone by as my main ingredients for the kids and friends while growing up was French fries. The wings can easily be fried in a frying pan as well. No matter, they're delish!!

\*\* Compliments to Eve to stole it from somewhere !!!!!



# ICE CREAM SANDWICH CAKE

## Ingredients

12 - ice cream sandwiches / softened  
(18 if smaller sandwiches)  
1 large -Cool Whip  
1 small - Cool Whip  
caramel syrup  
chocolate syrup  
Heath or any kind of candy bars / crushed  
(Bits O' Brickle, Butterfinger or M&M's)  
nuts (optional)

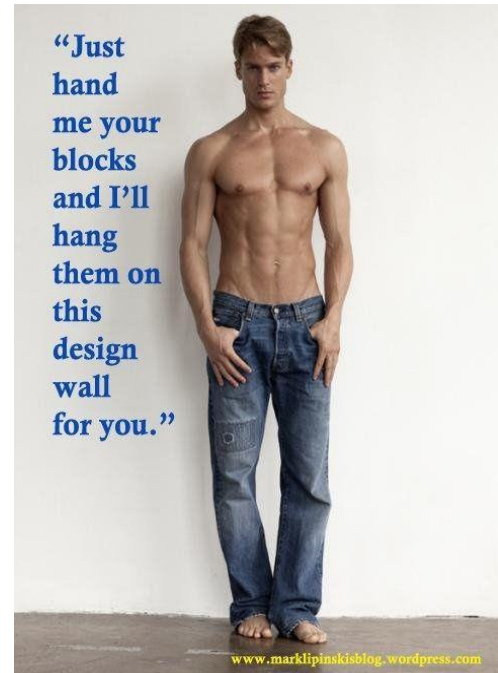
## Directions

Layer six sandwiches in an 8" X 11" pryex dish, pressing down a little, then the small container of Cool Whip. Drizzle chocolate and caramel syrup on top. Sprinkle crushed candy bar (and nuts, if desired) on top.

Repeat layers. Freeze until ready to serve.

"A different way to eat ice cream sandwiches !!! It's melty and yummy !!!"

\* Compliments to Dianne Moore.



## ITALIAN WEDDING SOUP

### Ingredients

2 tsp. - extra virgin olive oil  
1/2 cup - celery / chopped  
1/2 cup - onions / chopped  
1 lb. - turkey, beef, or vegetarian  
meatballs / frozen & fully cooked  
4 cups - chicken broth  
1 cup - water  
1 & 1/4 cup or 3 oz. - whole wheat medium shell or other small pasta  
1 pkg. (5 oz.) - baby spinach (fresh or frozen)  
1/2 cup - Parmesan / finely grated  
red pepper flakes (optional)

**Fabriholic**

n: One who  
can't control  
the urge to buy  
fabric they don't have  
a project for. Again.

### Directions

Heat 1 tsp. of the oil in large saucepan over medium heat. Add celery and onions and cook, stirring until softened - approximately 4 minutes. Add remaining 1 tsp. oil to pan and increase heat to medium high. Add meatballs and cook until golden - about 4 minutes.

Add broth and 1 cup water and bring to a boil. Stir in pasta and cook, stirring occasionally, until just tender - 6 to 7 minutes. Gradually stir in spinach and cook until just wilted - about 2 minutes. Stir in 1/4 cup of the cheese until just combined. Season with salt and pepper. Makes 8 cups.

Ladle soup into bowls and top evenly with remaining 1/4 cup cheese. Season to taste with red pepper flakes.

\* Compliments to Dianne Moore.

# JAMAICAN CAKE

## Ingredients

- 2 cups - sugar
- 1 & 1/2 cups - vegetable oil
- 3 - eggs / slightly beaten
- 3 cups - flour
- 1 tsp. - vanilla extract
- 1 tsp. - salt
- 1 tsp. - baking soda
- 1 (20 oz.) can - crushed pineapple with juice
- 1 & 1/2 cups - chopped pecans
- 2 - bananas / peeled & diced



## Directions

Preheat oven 350 degrees.

Mix together sugar, vegetable oil, pecans, flour, and bananas in a buttered/sprayed 9" x 13" pyrex dish. Stir in the eggs, vanilla, salt, baking soda along with pineapple (with juice). Mix well. Do not mash the bananas.

Bake for 60 minutes or until cake tests done.

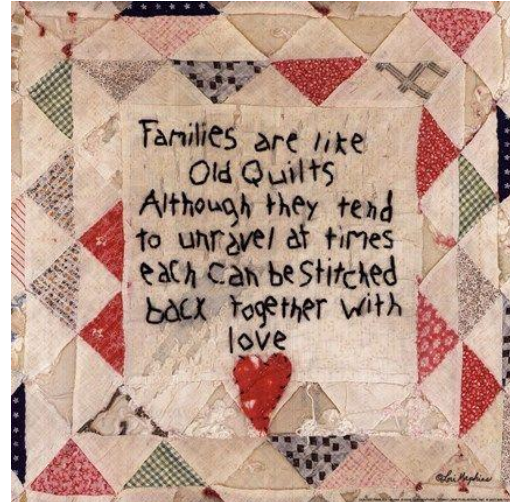
\* Compliments to Eve Laidman.

"This is really a tasty dessert and has an interesting concept in that it's basically a one bowl dish."

## **JULIE'S ENGLISH MUFFIN BREAD**

### **Ingredients**

2 pkg. – yeast  
6 cups – flour / unsifted  
1 tbl. – sugar  
2 tsp. – salt  
¼ tsp. – baking soda  
2 cups – milk  
½ cup – water  
cornmeal  
baking spray



### **Directions**

Combine 3 cups flour, yeast, sugar, salt and baking soda in stand-mixer bowl.

Heat liquids until very warm. Add to dry mixture, beating well. Stir in the rest of the flour to make a stiff batter.

Divide dough in half and place into 2 loaf pans that have been sprayed and coated with cornmeal. Cover with tea towel and let rise in warm place for 45 minutes.

Bake at 400 degrees for 25 minutes. Remove from pans immediately and let cool on rack.

Slice, toast, and enjoy !!!

**\*\* Compliments to Lynn Buckley.**

# LEMONADE JELLO

## Ingredients

2 small/1 large - lemon jello  
6 oz. - frozen lemonade / thawed  
1/4 cup - sugar  
2 & 1/4 cups - boiling water  
8 oz. - Cool Whip

## Directions

Dissolve jello and sugar in boil water. Add lemonade.

Place in refrigerator until jello begins to thicken. Gently beat in Cool Whip.

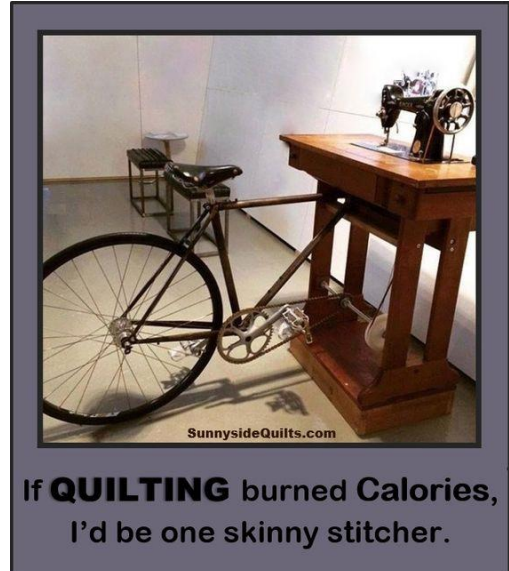
Pour into 6 cup greased jello mold.

## Alternatives

Lime jello with limeade.

Orange Jello with orange juice.

\* Compliments to Eve Laidman.



# MANDARIN MELT-AWAY COOKIES

## **Ingredients:**

2 sticks – unsalted butter (softened)  
½ cup – confectioner’s sugar  
zest of two clementines or mandarins  
1 tsp. – vanilla  
1 ½ cups – sugar  
½ cup – cornstarch  
½ tsp. – kosher salt

## **Glaze:**

1 cup – confectioner’s sugar  
2 tbl. – clementine or mandarin juice  
1 tbl. – milk

## **Directions:**

Cream butter until creamy, about one minute. Add the sugar and mix until well combined. Add the zest and vanilla. Add the dry ingredients and mix until a dough forms.

Divide the dough in half and transfer to wax paper and roll into a ¼ inch thick rectangle. Refrigerate until firm, approximately one-half hour.

Preheat oven to 350 degrees and line baking sheet with parchment paper.

Cut the dough into small rectangles (about 1” X 1 1/2 “) and transfer to baking sheet.

Bake cookies until just golden at the edges, about 10 to 12 minutes. Cool.

Make the glaze by mixing the sugar, juice, and milk until you have a smooth consistency. Use a pastry brush to glaze the cookies and sprinkle with small amount of zest. Allow time for the glaze to harden before layering the cookies in a container.

Makes about 50 small cookies.

YUM!!!

**Compliments to Debbie!!**

## MAPLE LANE FARM PUDDING CAKE

### Ingredients

1 box – yellow cake mix  
1 small pkg. – vanilla & butterscotch pudding  
4 – eggs  
1 cup – water  
1 cup – oil

### Struesel

2 tsp. – cinnamon  
1 cup – light brown sugar

### Directions

Preheat oven 350 degrees.

Mix ingredients and pour  $\frac{1}{2}$  mixture into 9" X 13" pyrex that has been greased and floured. Sprinkle  $\frac{1}{2}$  streusel on this layer, then the remainder on the top layer.

Bake for 35 minutes.

It's a great treat for breakfast and really really moist.

\*\* Compliments to Maple Lane Farm in Berlin, Ohio where some of us stayed for our Somewhere Sewing Retreat in Spring of 2018.

## MARY ELLEN'S SCONES

### Ingredients

2 cups – flour  
1/4 cup – sugar  
1 tbl. – baking powder  
1/2 tsp. – salt  
1/2 cup – white chocolate chips  
1/4 cup – dried cranberries  
or 1/2 cup blueberries  
1 1/4 cup to 1 1/3 cup – whipping cream  
or heavy cream



### Topping

1/4 cup – butter / melted  
1/4 cup – sugar

### Directions

Heat oven to 425 degrees.

Mix dry ingredients together. Add cream and form into a ball. Knead a couple of times on floured board. On cookie sheet, press ball into rectangle (about 1/4" thick).

Score (deep cuts) with knife into square or wedges. Brush with melted butter and sprinkle on sugar.

Bake at 425 degrees for 15-17 minutes.

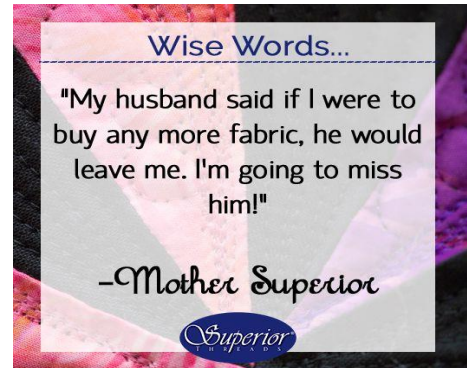
**\*\* Compliments to Lynn Buckley.**



## MINI CHEESECAKES

### Ingredients

3 – 8 oz. pkg. – cream cheese  
/ softened  
¾ cups – sugar  
3 – jumbo eggs  
1 tbl. – lemon juice  
1 tsp. – vanilla  
20 – Archway vanilla wafers  
(optional – lemon snaps / cinnamon snaps/chocolate)



### Directions

Preheat oven 350 degrees. Mix ingredients well so that the cream cheese mixture is well-blended. Line muffin/cupcake pans with foil cupcake papers. Place wafers in the bottom of each. Fill 2/3 full with cheese mixture. Bake 17 minutes.

### Glaze

1 pint – sour cream  
3 tbl. – sugar  
1 tsp. – vanilla

Mix ingredients well and spoon onto each of the hot cheesecakes. Bake 10 minutes.

### Additional/Optional Toppings

21 oz. can - dark cherry or blueberry pie filling  
When cool, top with a spoonful of the pie filling, Refrigerate.

### Variation

Add 1 cup chocolate chips to batter or use chocolate chip cookies in place of the wafers. Adorn with shaved chocolate curls.

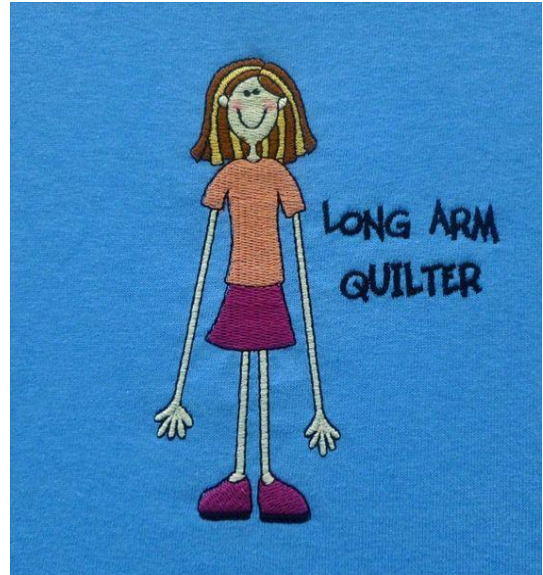
\*\* Compliments to Eve.

**MISS**

**ISS**

**IPPI**

**MUD**



**Crust**

- 3/4 cup - pecans / chopped
- 1 & 1/2 sticks - margarine /  
not butter / softened
- 1 & 1/2 cups - flour

Preheat oven 350 degrees. Mash ingredients in bottom of large pyrex dish. Bake 15 minutes and let cool.

**1st Layer**

- 8 oz. block - cream cheese (not whipped)
- 1 cup - Cool Whip (buy the large size)
- 1 cup - confectioner's sugar

Mix cream cheese, then add remaining ingredients together. Put on top of base. This is tricky and somewhat difficult because of the first layer. Gently press. Fingers work best!!

**2nd Layer**

- 2 -1 oz. boxes - instant chocolate puddings
- 2 cups - milk

Follow the directions on the box, then pour over the first layer. Let sit for a couple minutes to set, then cover with Cool Whip. Chill.

\* Compliments to Coti Voegtler.

"One of our quilting retreats favorites!!"

## MOM'S RAISIN BARS

### 1st Layer

1 cup - butter  
1 & 3/4 cup - oatmeal  
1 tsp. - soda  
1 cup - brown sugar / light or dark  
1 & 3/4 cups - flour  
1/2 tsp. - salt



### Directions

Preheat oven 350 degrees and spray 9" X 13" pyrex baking dish.

Mix ingredients and pat half of mixture into baking dish.

### 2nd Layer

3 tbl. - flour  
2 cups - raisins / chopped  
3/4 cup - sugar  
1 & 1/4 cup - hot water  
juice of 1/2 lemon

### Directions

Cook about 5 minutes until thick and then pour over mixture in baking dish. Lightly pat rest of dry ingredients on top of raisin mixture.

Bake for 40 minutes.

\* Compliments to Dianne Moore.

## MOM'S SOUR CREAM COFFEE CAKE

### Cake Batter

2 sticks - butter/margarine  
2 cups - sugar  
4 - eggs  
4 cups - flour  
2 tsp. - baking soda  
2 tsp. - baking powder  
2 tsp. - vanilla  
1 pint - sour cream

### Topping

1/2 cup - sugar  
1 tsp. - cinnamon  
1 tsp. - cocoa  
1 cup - nuts / chopped

### Directions

Cream butter and sugar. Add eggs and vanilla and mix well. Combine flour, baking powder, and baking soda, then add to wet ingredients. Mix. Add sour cream, mix but don't over mix. Combine topping ingredients.

Grease tube pan. Pour 3/4 of the batter into pan. Sprinkle 1/2 of the topping on batter, then add remaining batter. Run knife through batter. Sprinkle remaining topping on batter.

Bake 350 degrees for about 1 hour / until cake tester comes out clean.



\*\* Submitted by Lynn Buckley and we all know who "MOM" refers to !!

## MOSCATO STRAWBERRY LEMONADE

### Ingredients

1 bottle - pink moscato  
6 cups - lemonade  
1/4 cup - strawberry vodka  
frozen strawberry slices  
sliced lemon

### Directions

Mix in large pitcher.



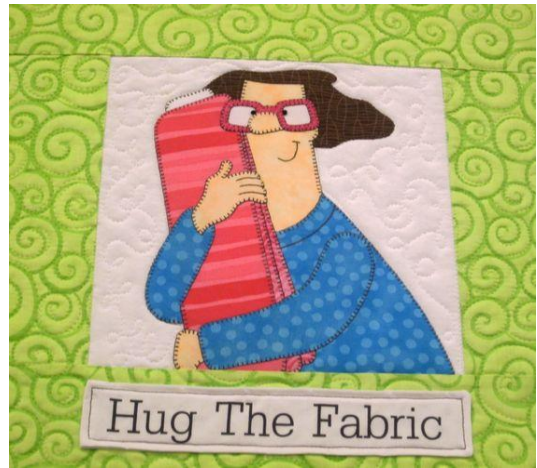
\* Compliments to Dianne Moore.

"It's tradition that Dianne make this refreshing and delightful drink. Undoubtedly, one of our favorites at our Dublin quilting retreat. But, word of caution.....one must be careful not to imbibe heartily, lest their quilting lines that traditionally are straight no doubt show evidence of doing the zig-zag!!!"

# ONE BOWL APPLE CAKE

## Ingredients

- 2 - eggs
- 1 & 3/4 cup - sugar
- 2 tsp. - cinnamon
- 1/2 cup - oil
- 2 tsp. - baking soda
- 2 cups - flour
- 6 - apples, medium sized, peeled & cored



## Directions

Preheat oven to 350 degrees.

Using a fork and large bowl, mix eggs, sugar, cinnamon, oil, baking soda, then flour. Add apples.

Pour into greased and floured 9" X 13" pyrex baking dish.

Bake 55 minutes. Test with toothpick for doneness.

"Great for a Brushwood Saturday retreat!"



# PARMESAN CRUSTED ZUCCHINI

## Ingredients

3 -4 - medium zucchini  
1/2 cup - grated Parmesan cheese  
olive oil  
salt & pepper

## Directions

Preheat oven 350 degrees.

Cut zucchinis in quarters, lengthwise. Set aside

Line a baking sheet with foil and place zucchinis on the baking sheet. Drizzle with olive oil. Sprinkle on grated Parmesan cheese and any other seasoning preferred.

Top with a little bit of salt and pepper.

Bake for 12-14 minutes.

Broil for the last 2 minutes until the cheese is brown.





# PASTA FAGIOLI

## Ingredients

2 tbs. – olive oil  
1 lb. ground beef/mild sausage  
1 ½ cups – onions / chopped  
1 cup – carrots / diced  
1 cup celery / diced  
3 cloves – garlic / minced  
3 – 8 oz. cans – tomato sauces  
2 cans – chicken or beef broth  
15 oz. can – diced tomato  
2 tsp. sugar  
1 ½ tsp. dried basil  
1 tsp. - dried oregano  
¾ tsp. - dried thyme  
½ tsp. - dried marjoram  
Salt & black pepper to taste  
1 cup – ditalini pasta  
15 oz. can – dark red kidney beans / drained and rinsed  
15 oz can – great northern beans / drained and rinsed  
finely shredded romano/parmesan cheese for serving

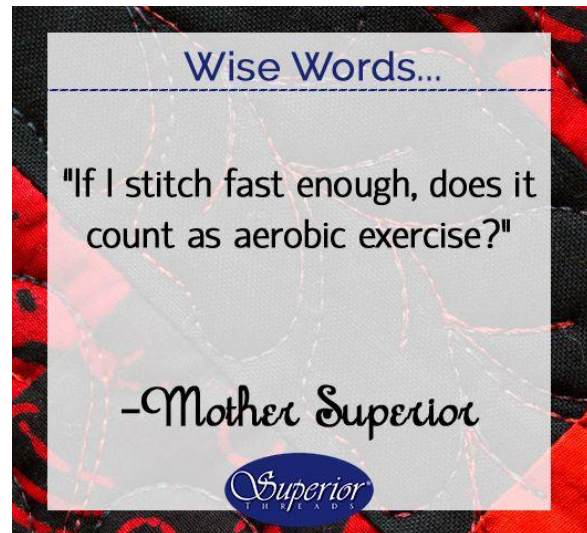
## Directions

Heat 1 tbl. olive oil in a large pot over medium heat. Crumble in ground beef or sausage and cook, stirring occasionally. Drain fat and transfer beef to a bowl. Heat remaining 1 tbl. olive oil in same pot. Add onions, carrots, and celery and sauté over medium heat until tender – about 5 minutes. Add garlic and sauté 1 minute longer.

Add chicken broth, tomato sauce, water, canned tomatoes, sugar, basil, oregano, thyme, marjoram and cooked beef. Season with salt and pepper to taste. Bring to a boil, then reduce heat to medium-low, cover with lid and allow to simmer, stirring occasionally, until veggies are soft, about 15-20 minutes.

Prepare ditalini pasta according to directions on package, cooking to al dente. Add cooked and drained pasta to soup along with kidney beans and great northern beans. Thin with a little more broth or water if desired. Allow to cook a minute or so longer. You may wish to hold off adding the ditalini if not eating immediately as the pasta may become somewhat overcooked. Serve warm with grated Romano or Parmesan cheese.

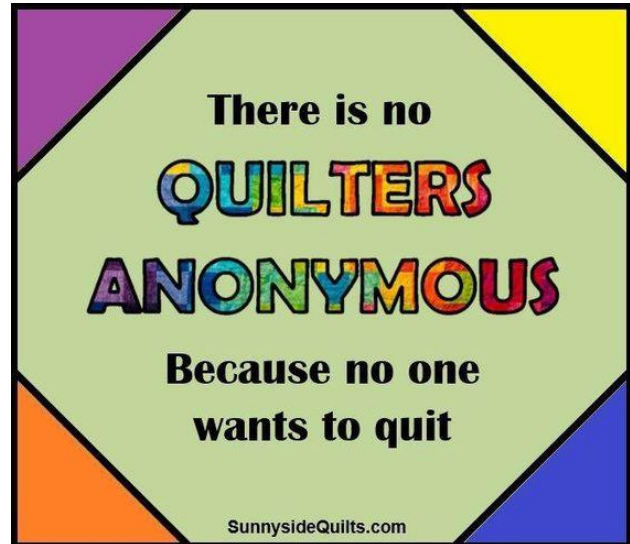
**\*\* Compliments to Eve.**



## PASTA WITH CLAM SAUCE

### Ingredients

4 cloves - garlic / minced  
1/4 cup - butter or margarine  
1/4 cup - olive oil  
1/4 cup - fresh parsley / chopped  
3 tbl. - grated Parmesan  
1 tbl. - dried oregano  
1 tbl. - finely chopped green pepper  
pinch - red pepper  
2 - 6 & 1/2 oz. cans - chopped clams  
1 - 8 oz. can - tomato sauce  
thin spaghetti - al dente



### Directions

Saute garlic in butter and oil for 1 minute. Reduce heat and add next 5 ingredients. Heat until bubbly. Then, add clams and tomato sauce.

Simmer 1 hour. Stir occasionally.

Serve over hot pasta.

\* Compliments to Sheryl Ditillo.

## PIZZA CHICKEN ROLL-UPS

### Ingredients

4 - chicken tenderloins / boneless & skinless  
12 slices - pepperoni  
8 slices - mozzarella cheese or  
shredded pizza cheese  
15 oz. can - pizza sauce  
McCormick all-purpose salt-free  
seasoning pepper



### Directions

Preheat oven to 350 degrees.

Pound chicken to 1/4" thickness. Sprinkle chicken with McCormick all-purpose salt-free seasoning and pepper. Place pepperoni and cheese on chicken. Roll up tightly, secure with toothpicks. Place in a greased baking dish. Spread sauce over chicken.

Cover and bake at 350 degrees for 35-40 minutes.

Uncover and top with additional cheese.

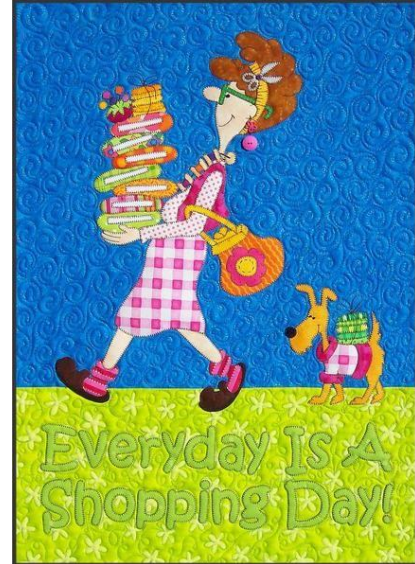
Bake additional 5 minutes until cheese is melted.

\* Compliments to Carole Jones.

## POT ROAST WITH RED WINE & CRANBERRIES

### Ingredients

- ¼ cup – flour
- 1 tsp. - salt
- 1 tsp. – pepper
- 1 Tbl. – dried onion flakes
- 2 lb. - top or bottom round roast
- ½ cup – red wine
- 2 tbl. – Worcestershire sauce
- ¼ cup – soy sauce
- 3 tbl. - maple syrup
- ½ cup – dried cranberries



### Directions

Make a dredge with the flour, salt, pepper, and onion flakes. Rub the dry mixture over the meat discarding any remaining rub. Place the meat in crock pot. Blend all the liquids and pour over the meat. Sprinkle with cranberries.

Cover and cook on low 8-10 hours or on high 4-6 hours.

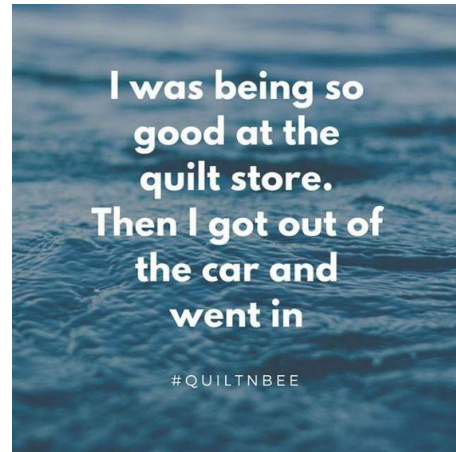
Note. Use a 4 quart slow cooker or, if using a 6 quart slow cooker, place a piece of foil over the meat.

**\*\* Compliments to Carole Jones.**

## PRETZEL SNACK

### Ingredients

8 cups – small pretzels  
¼ cup – brown sugar  
¼ cup – butter  
¼ cup – light corn syrup  
1 tsp. – vanilla  
½ tsp. baking soda



### Directions

Preheat oven to 200 degrees.

Place pretzels in large mixing bowl.

Combine sugar, butter, and corn syrup in a pan. Stir constantly over low/medium heat until the sugar dissolves. Increase temperature to medium and bring to a boil. Cook without stirring for 5 minutes. Remove from heat.

Stir in extract and baking soda. The mixture will become foamy. Pour over pretzels and mix well. Place on parchment paper lined baking sheet and bake for 1 hour. Stir the pretzels every 15 minutes. Spread on wax paper to cool.

I promise you, you won't be able to stop your hand from darting into the plate holding the pretzels. You'll try to slap your hand, but your hand will have a mind of it's own. Delightful recipe for company.

And, the kidlets enjoyed the pretzels even more when warm and goopy than when they cooled. Either way, this recipe is a winner !!!!

\*\* Compliments to Bernice Mullins.

# PUMPKIN PIE DUMP CAKE

## Ingredients

- 1 - 15 oz. can - pumpkin puree
- 1 - 12 oz. can - evaporated milk
- 3 - eggs / large
- 1 cup - sugar
- 1 tsp. cinnamon
- 1 box - spice cake mix
- 1 cup - butter / melted

## Directions

Preheat oven 350 degrees. Spray 9" X 13" baking dish with nonstick cooking spray.

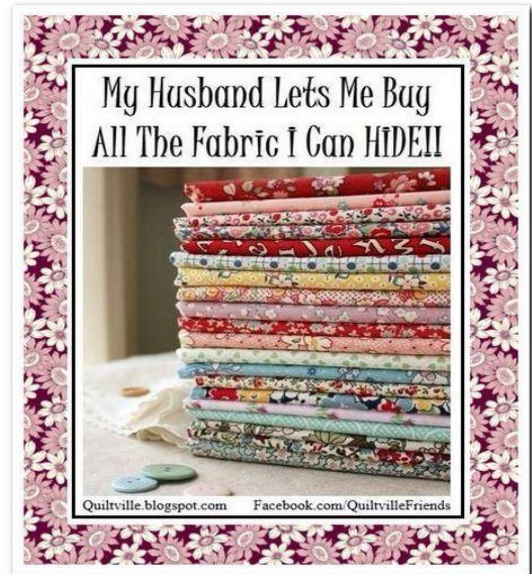
In a medium bowl, combine pumpkin puree, evaporated milk, eggs, sugar, cinnamon until well combined. It will be very liquidy. Pour mixture into baking dish.

Sprinkle dry cake mix on top of pumpkin mixture.

Now take melted butter and drizzle all over the top.

Bake for 55-60 minutes. It might still be just a bit jiggly in the middle when done. It will continue to set up as it cools. Let it cool for at least 30 minutes before slicing and serving. Top with a dollop of whipped topping.

Be sure to refrigerate any leftovers.





## PUMPKIN PUDDING CAKE

### 1st Layer

1 box - yellow cake mix  
(reserve 1cup after you open it)  
1/2 cup - butter/margarine  
1 - egg

### 2nd Layer

1 - 30 oz. can Pumpkin Pie Mix  
(not just pumpkin!)  
2/3 cup - milk  
2 - eggs

### 3rd Layer

1 cup - dry yellow cake mix  
1/4 cup - sugar  
1/4 cup - butter/margarine  
1 tsp - cinnamon

### Directions

Preheat oven 350 degrees & Grease 9" X 13" pyrex baking dish.

Mix first layer ingredients until crumbly and pour in the bottom of the baking dish. Barely mix the ingredients for the second layer and pour over the first layer. Mix the third layer ingredients until crumbly and sprinkle on top.

Bake for 55 minutes. Top with Cool Whip and a dash of cinnamon.

\* Compliments to Cathy Latza !

"This is one of my all time favorite pumpkin recipes. The cake is so easy to make and I love the layers! It's perfectly sweet, buttery, and just so delicious."





## RASPBERRY CHEESECAKE

### Crust

- 1 & 1/2 cups - graham crackers /  
crushed
- 1/4 cup - sugar
- 6 tbl. - butter / melted

Add melted butter to graham crackers and sugar.

Mix. Press into bottom and slightly around the edge of a 9" or 10" springform pan.

### Filling

- 3 pkg. (12 oz) - cream cheese / softened
- 3/4 cup - sugar
- 3 - jumbo eggs / slightly beaten
- 1 & 1/2 tsp. - vanilla
- 2 cups - sour cream

Beat cream cheese at medium speed for 2 minutes. Then, add the sugar and cream together. Add beaten eggs gradually followed by vanilla and sour cream. Allow ample time for ingredients to be blended well. Pour mixture over crust.

Bake 350 degrees for one hour.

### Topping

- 2 pints - raspberries
- 1/2 cup - water
- 1 cup - sugar
- 3 tbl. - cornstarch

Allow cheesecake to cool for a half hour as it will settle. Arrange one pint fresh berries on top of the cream cheese layer. Frozen berries are too mushy and watery.



Bring water and 1 pint frozen berries to a boil. Fresh berries can be used, but usually too expensive. Press through food mill to get 1 1/2 cups juice. Add extra water if necessary. Bring just to a boil once again. Stir in sugar and diluted cornstarch with a small amount of water. Cook over low heat until mixture becomes clear - perhaps 5 to 10 minutes, stirring constantly. Cool slightly. Pour over berries.

Refrigerate.

\* Compliments to Eve Laidman.

"Festive, delicious, memorable and feeds a multitude."

## REAL CHEESE “CRACKERS”

### Ingredients

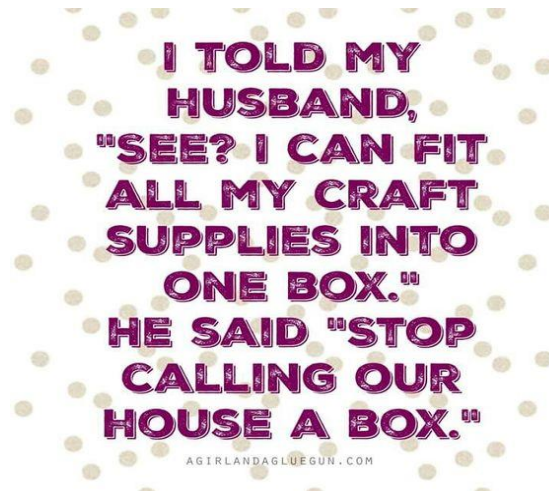
Ultra Thin Sargento Cheese  
or assortment pack of cheese

### Directions

Cut cheese into small squares. Place on parchment paper.

Bake 250 degrees for about 35 minutes.

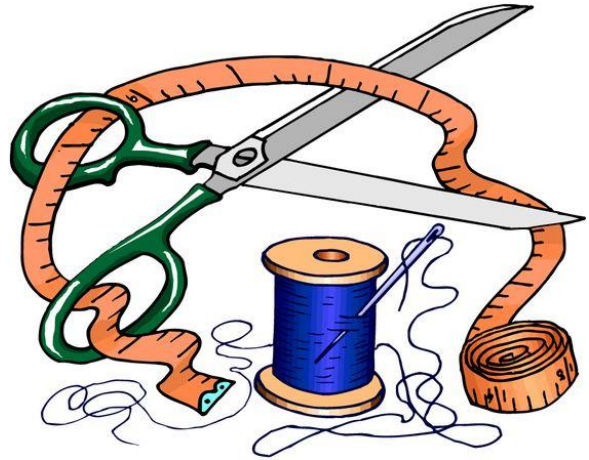
**\*\* Compliments to Dianne Moore**



# SNOWBALLS

## Ingredients

1 cup - butter  
3/4 cup - confectioner's sugar / sifted  
1 tsp. - vanilla  
2 cups - flour  
1 cup - nuts / finely chopped  
Confectioner's sugar to roll cookies in



## Directions

Cream butter and sugar together. Add vanilla. Blend in flour, then add nuts.

Shape batter into small balls. Bake on ungreased cookie sheet for 20 to 30 minutes at 300 degrees. Let cool till just warm.

Roll in confections sugar.

Makes 3 1/2 dozen.

\*\*Compliments to Grace Reindhart or Lynn Buckley !!!!

## SOUR CREAM CHICKEN ENCHILADAS

### Ingredients:

16 oz. (pint) – sour cream  
2 – 10 ½ oz. cans – cream of chicken soup  
10 – 8” to 10” - flour tortillas  
8 oz (2 cups) – shredded cheddar cheese  
2 cups – chicken (cooked and shredded)  
¼ cup – green onions (chopped)  
¼ cup – ripe olives (pitted & sliced)  
4 oz. can – green chilles



### Directions:

Mix chicken, sour cream, green onions, and soup. Lay some mixture on the tortillas. Sprinkle with cheese. Roll up and place in a 9” X 11” baking dish. Place additional mixture on top of the tortillas along with remaining cheese.

Cover with foil.

Bake 20-30 minutes at 350 degrees.

\*\* Compliments to Judy McKay.

This has been a favorite for the past years at our retreats and always always favored.

## SPINACH DIP

### Ingredients

1pkg. - frozen spinach / thawed & drained  
1 - small onion / chopped fine  
1 can - water chestnuts / grated coarsely  
1 pkg. - Knorr vegetable soup mix  
1 pint - sour cream  
1 cup - Hellman's mayo

### Directions

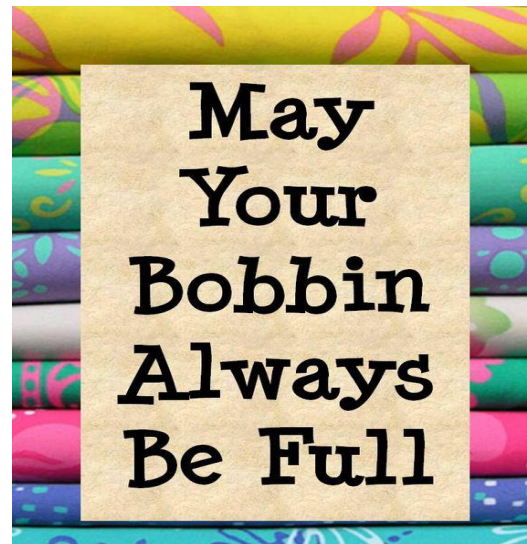
Press thawed spinach between hands so that all the moisture is drained. Add onion and water chestnuts. Mix soup mix, sour cream and Hellman's and then combine with spinach mixture.

Refrigerate. Made at least two hours prior to using or night before.

### Servings Directions

May be served in a bowl with raw vegetables (cucumber, cherry tomatoes, carrots, celery, cauliflower, green/red bell peppers, cauliflower) on a platter. Or, by slicing the top off a 1 lb. round loaf of pumpernickel, scooping out the inside of the bread so that only the crust/shell remains, and placing the dip inside the loaf of bread. Slice the bread from the center of the loaf and serve alongside the shell with the dip.

\* Compliments to Sharron Bysura.



## STRAWBERRY ANGEL DESSERT

### Ingredients

- 1 & 1/2 cups - sugar
- 5 tbl. - cornstarch
- 1 - 3 oz. pkg. - strawberry jello
- 2 cups - water
- 2 lbs. - strawberries / fresh -  
    hulled & divided
- 1 - 8 oz. pkg. - cream cheese /  
    room temperature
- 1 - 14 oz. can - sweetened condensed milk
- 1 - 12-14 oz. container - Cool Whip / thawed
- 1 - Angel food cake / prepared & cut into 1 inch cubes



### Directions

To make glaze, combine sugar, cornstarch, and jello in a large sauce pan. Stir dry ingredients to blend. Add water and stir until mixture is smooth. Cook and stir over medium high heat until mixture begins to boil. Cook and stir for 1-2 minutes longer or until thickened. Removed from heat. Cool completely. (I cover hot mixture with wax paper as it is cooling to avoid "skin" on surface. Cut half of the strawberries into quarters and fold into cooled glaze.

In a small bowl, beat cream cheese until smooth. Beat in sweetened condensed milk until well blended. Fold in Cool Whip.

In a 4 quart clear glass bowl, layer half of the cake cubes, then half of the strawberries in glaze, then half of the cream mixture. Repeat layers. Cut remaining strawberries in half and arrange over the top.

Cover and refrigerate for at least two hours or overnight.

Yield: 12-16 servings

\* Compliments to Ginger Posar.



## STUFFED CABBAGE / PORCUPINE BALLS

### Ingredients:

4-5 lbs. - ground chuck  
(more is you wish)  
1 - jumbo egg  
1 - onion / diced  
1/4 cup - ketchup  
garlic powder  
salt  
pepper  
seasoning as desired  
1 cup - cooked rice  
2 to 3 - 14 1/2 oz. cans - tomato sauce  
(depending on quantity of ground chuck)  
1 - 14 1/2 oz. can - water  
1/2 - 3/4 cup - dark brown sugar  
1/4 - 1/2 cup - lemon juice  
1 super large - cabbage



### Directions:

Mix ground chuck with egg, onion, ketchup, rice, and seasonings.

Cut into core of a large cabbage so that it disengages the leaves. Place in a large soup pot of boiling water until the outer leaves start coming off. You will need to prod them off with a fork. By placing in hot water, it allows the leaves to become pliant.

Place a leaf of cabbage on a large plate and cut a "V" into the top of the leaf so that you cut off the heavy vein. Place about 1/8-1/4 cup of the ground chuck mixture (more or less depending on the size of the cabbage leaf). Flip both sides of the cabbage leaf towards the middle and then roll. Place a toothpick on the edge to secure its closure. Place the balls into a roaster.

Mix the tomato sauce, brown sugar and lemon juice and pour over the cabbage rolls in the roaster. Cook in the oven at 350 degrees for about an hour and one-half.

After cooking for a while, taste the sauce as you may have to play with the sugar/lemon juice amounts / according to taste.

I like make a large quantity and then freeze / up to a year maybe more. So nice to take out a container when I'm tired and don't wish to make a big fancy meal. Mashed potatoes and voila !!!

### **Alternative:**

Should you not wish to make stuffed cabbage, but porcupine balls instead, just roll the ground chuck into balls and place in the roaster. Everything is the same except omitting the cabbage.

"I usually wait until that time of year when the cabbage is umungous. So much easier to roll when the leave are large, rather than using several smaller cabbages."

"Somehow, either the stuffed cabbage or porcupine balls are always better the day after making as it has a chance to marinate in the sauce which is somewhat sweet and sour due to the sugar and lemon juice mixture."

\*\*Compliments to Eve Laidman.\*\*

## SWEET & SOUR MEATBALLS

### Ingredients:

- 2 lbs. – ground meat  
(prepared frozen meatballs can be used)
- 2 – eggs
- 1 small – onion (diced)
- ¼ cup – seasoned bread crumbs
- salt, pepper, garlic powder (to taste)
- 1 can – cranberry sauce  
(either jelled or with cranberries)
- 2 bottles – chili sauce



### Directions:

Make sauce by mixing the cranberry sauce and chili and place in a 9” X 11” baking dish or roaster should you wish to double recipe.

Combine meat, eggs, crumbs, and seasoning. Make small balls and drop into sauce.

Bake 350 degrees for an hour.

Add water to sauce if needed while baking so that it doesn't become too thick.

### Options:

Other varieties are using 1 cup grape jelly which is somewhat sweet and 1 jar apricot preserves.

**\*\* Compliments to Eve Laidman.**

**“ This is a wonderful appetizer and can be made several days or the day before should you wish. Serve with toothpicks or fork and small plate.**

## TURKEY MEATBALL SPINACH TORTELLINI SOUP

### Ingredients / meatballs

10 oz. 93% - ground turkey  
1 tbl. - seasoned whole wheat  
    breadcrumbs  
2 tbl. - grated parmesan cheese  
    (Parmigiano Reggiano)  
2 tbl. - parsley / finely chopped  
1 - egg / large  
1 clove - garlic / minced  
1/8 tsp. - kosher salt

### Ingredients / soup

1/2 tbl. - butter / unsalted  
2 stalks - celery / chopped  
1 - carrot / large - peeled - chopped  
2 cloves - garlic / minced  
4 - 14.5 oz. cans - reduced sodium chicken broth  
1 - Parmigiano Reggiano rind / small (optional)  
9 oz. - spinach cheese tortellini / refrigerated (Buiton)  
to taste - ground black pepper  
3 cups - baby spinach / loosely packed  
freshly grated - Parmigiano Reggiano for topping

### Directions

Combine the ground turkey, breadcrumbs, egg, parsley, garlic, salt and parmesan cheese. Using your (clean!!) hands, gently mix all the ingredients until everything is combined. Form small meatballs, about 1 tbl. each. You'll get about 20 to 22.



In a large nonstick pot or Dutch oven, melt the butter over medium-low heat. When melted, add the celery, onion, carrot, and garlic. Cover and reduce heat to low and cook for approximately 8 to 10 minutes until vegetables begin to soften.

Add the chicken broth and parmesan rind and increase heat to medium-high and bring to a boil. When broth boils, season with black pepper to taste. Reduce heat to medium and gently drop in the meatballs. Cook about 4 minutes.

Add the tortellini and simmer until cooked according to package directions - about 7 minutes.

Once cooked, removed the rind, and add the baby spinach. Stir to combine and serve topped with freshly grated Parmigiano Reggiano.

"This easy, kid-friendly soup is a great way to warm up on a cold winter night. One large bowl is under 300 calories and is very satisfying. My family loves it. I hope yours does too !!!"

# TURKEY WILD RICE SOUP

## Ingredients

- 1 – medium onion
- 3 stalks – celery / diced
- 2 – carrots / diced
- ½ cup – butter
- ½ cup – flour
- 4 cups – chicken broth
- 2 cups – cream or milk
- 1 tsp. - parsley flakes
- ½ tsp. – salt
- ¼ tsp. pepper
- ¼ - ½ cups – sherry
- Slivered almonds / optional
- 1/3 cup – frozen peas
- 2 ½ cups – turkey / diced

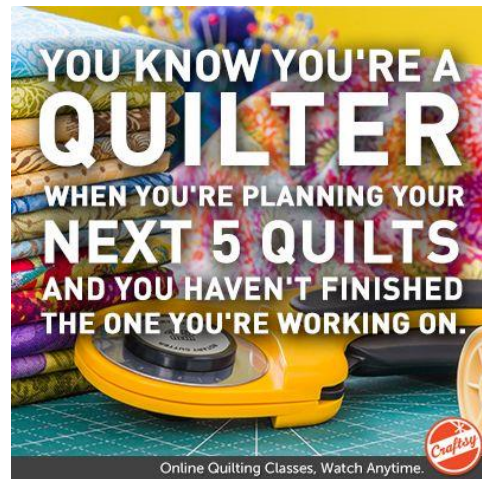
## Directions

In large kettle, sauté onions, celery, and carrots in butter for 10 minutes. Reduce heat and blend in flour until bubbly. Gradually add chicken broth while stirring constantly. Bring to a boil for 1 minute. Reduce heat. Add sherry, rice, cream turkey, parsley, corn, peas, etc.

Simmer 20-30 minutes uncovered.

Great treat with the leftover turkey bits from Thanksgiving.

**\*\* Compliments to Eve.**



# TURTLE BROWNIES

## Ingredients

1/3 cup - butter  
(2) 1 oz. squares - unsweetened  
chocolate  
2 - eggs  
1 cup - sugar  
1/2 tsp. salt  
3/4 cup - flour / sifted  
1 tsp. - vanilla  
1 & 1/2 cups - broken pecans  
12 oz. - caramel  
1/3 cup - heavy whipping cream  
1 cup - Nestles morsels

## Directions

Preheat oven 350 degrees.

Melt the butter and chocolate. I use the microwave. Set aside.

I've never found the caramel in a block so you can purchase individual caramels and unwrap each individually. I usually do it while watching television and having a glass of wine !!! Majorly annoying !!!!

Put the caramels and whipping cream in a double boiler and stir continually.

Break the eggs and whisk slightly. Add sugar, salt, and vanilla, then the chocolate mixture. Add the flour. Do not beat. I mix all of this by hand.





Place 2/3 of the mixture in a greased 9" pan and bake 18 minutes . Take the rest of the mixture and mix it with the broken pecans pieces. Bring the pan out of the oven and pour the morsels over the top. Pour the caramel/cream mixture over the top.

Now for the worst part .... Dab the brownie pecan mixture over the top. There's no good way to do this! I usually just use my fingers. Use small dabs and you will eventually get all of the surface covered. Bake another 20-25 minutes.

I usually put in the frig overnight to chill before cutting into squares. Once out of the frig, I let the pan sit for about 20 minutes before cutting. You will get better results with a metal pan than a glass one.

\*\* Compliments to Codi Voegter who says they are the best brownies ever!! And, truly, yes they are!! One of the guild's absolutely/positively favorites...especially Grace's !!

# WALDORF SALAD

## Ingredients

3 cups - Washington State  
red delicious apples  
2 cups - celery / diced  
2 cups - red grapes / seedless and halved  
1 cup - walnuts / coarsely chopped

## Dressing

1/2 cup - plain non-fat yogurt  
1/2 cup - light mayonnaise  
1 cup - light sour cream  
2 tbl - honey

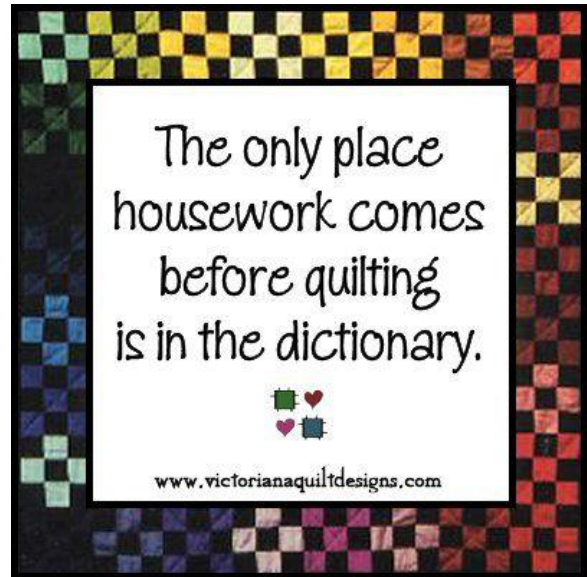
## Directions

Combine salad ingredients. Then mix dressing ingredients.

Mix dressing with salad ingredients.

Refrigerate.

Serves 8 - 10.



## WHITE TRASH

### Ingredients

2 lbs. (5 cups) - white chocolate wafers  
3 tbl. - vegetable oil  
1 cup - Crispex cereal  
2 & 1/2 cups- popcorn (or Cheerios cereal)  
3 & 1/2 cups - pretzels / broken into small pieces  
nuts - optional



### Directions

Melt white chocolate wafers and oil in a double boiler, stirring often. In a large bowl, mix dry ingredients. Add melted white chocolate mixture, mix quickly. Spread onto cookie sheet that has been lined with wax paper. Let cool. Break into pieces.

"Somewhat of a holiday fare, but festive for any occasion."

\*Compliments to Grace Reindhart.