

# HAGS

High Altitude Gardening Society

# Cookbook

Potluck Recipes



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# Appetizers

## Fruit Dip

cook: Germaine potluck: June 17, 2009

4 oz. cream cheese  
3 Tbsp butter  
1 Tbsp plain yogurt  
1/2 tsp orange zest  
2 1/2 Tbsp powdered sugar (add gradually)

Mix the first four ingredients until smooth, add the powdered sugar gradually until all is mixed well.

Serve as a dip for various (in season) fruits.

P.S. I doubled this recipe to serve 10 - 12 people, still plenty of dip

## Guacamole

cook: Vickie potluck: July 28, 2010

4 avocados, peeled and seeded	1 minced garlic clove
3 Tbs. lemon juice	1/2 tsp salt
8 dashes Tabasco	1/2 tsp pepper
1/2 cup diced red onion	1 small tomato, seeded and diced

Add all ingredients (except the tomato) and mix. Use a sharp knife to slice through the avocados until they are finely diced. Remove seeds from the tomatoes, dice and add to the mixture.



## Hot Artichoke Dip

cook: Sherry

2 cups mozzarella cheese  
1 cup parmesan cheese  
1 large can artichoke hearts, chopped  
1 cup miracle whip  
dash garlic salt

Mix all ingredients together. Pour into grease dish. Bake at 350°F for 20 minutes.

note from Jane: I have a similar recipe:

1-14 oz.can artichoke hearts  
1 cup mayonnaise  
1 cup parmesan cheese  
garlic powder

## **Mary Grist's Hors D'oeuvres**

cook: Sherry

Monterey Jack cheese, broken into pieces  
green chilies  
2 eggs

Place cheese into pyrex dish. Top with green chilies. Beat eggs and pour over cheese and chilies. Back at 350°F till golden. Serve with Triscuits.

## **Mexican Taco Dip**

cook: Sherry

1-8 oz. package cream cheese, softened  
1 cup sour cream  
1 package taco mix  
Shredded lettuce  
grated cheddar cheese sliced black  
olives  
plain tostado chips  
1 can green chilies, chopped (optional)  
chopped seeded tomatoes (optional)

Mix cream cheese, sour cream, and taco mix. Spread on dish.

Layer with remaining ingredients. Serve with plain tostado chips.

# Breads and Muffins

## Chocolate Zucchini Bread

cook: Arlene

2 1/2 cups flour	2 cups sugar
1/2 cup cocoa	3 eggs
2 1/2 tsp baking powder	2 tsp grated orange peel
1 1/2 tsp baking soda	2 cups shredded zucchini
1 tsp salt	1 cup chopped nuts
1 tsp cinnamon	1/2 cup milk
3/4 cup butter or margarine	

Combine dry ingredients

Beat butter and sugar until fluffy. Add eggs, one at a time beating well after each

Stir in dry ingredients alternately with milk. Add nuts last.

Bake in 10 inch tub or Bundt pan at 350°F for 1 hour. Use 375°F at high altitude.

Frost with whatever, or dust with powdered sugar.

## Muffins/Doughnuts

cook: Nell potluck: January 12, 2011

1 1/2 cup plus 2 tbsp flour  
3/4 cup sugar  
2 tsp baking powder  
1/4 tsp salt  
1/4 tsp nutmeg  
1/2 cup milk  
1 egg, beaten  
1/3 cup melted butter

Combine first 5 ingredients.

Add milk, egg, and melted butter. Mix thoroughly.

Grease and flour small muffin tins. Fill tins 1/2 full. Bake at 400°f for 20 minutes or until lightly brown. Remove from pan immediately and dip in:

1/3 cup melted butter  
1/2 tsp vanilla

And right after dipping in butter, roll each muffin in:

1/2 cup sugar  
1 tsp ground cinnamon

## **My Mother's Date and Nut Bread in Cans**

cook: Arlene

1 cup chopped dates	2 eggs
2 cups boiling water	2 tsp vanilla
2 tsp baking soda	1 cup chopped pecans or walnuts
1 tsp salt	
2 Tbsp oil	
2 cups sugar	

Pour water over dates and add baking soda. Cool.

Add all other ingredients and pour into 5 greased med sized cans. Will rise a lot.

Bake at 350°F for 60 minutes. Probably 375°F at high altitude

Serve with cream cheese or fruited whipped cream cheese spread.

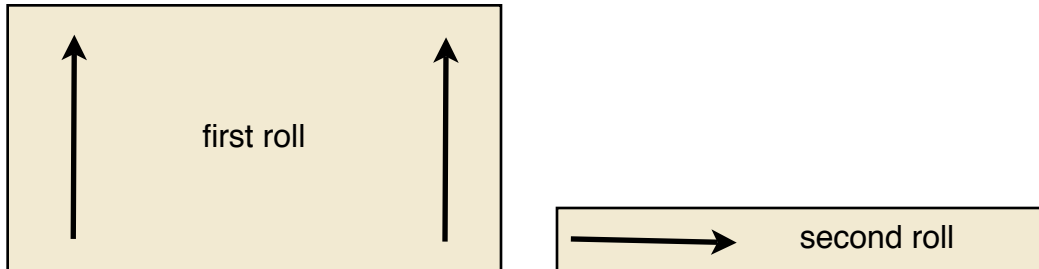
# Pepperoni Bread

cook: Sherry

1 loaf Rhodes frozen bread dough	garlic salt
4-6 oz. sliced pepperoni	pepper
1-8 oz. package mozzarella cheese, shredded	parsley flakes
1/2 cup Parmesan cheese, grated	italian seasoning
2 eggs	

Let dough defrost to room temperature. Roll to an 8 x 18 inch rectangle. Do not make too thin or it will break when rolled up.

Mix 1 beaten egg mixed with Parmesan cheese and 2 Tbsp parsley flakes and brush on dough. Layer pepperoni then mozzarella cheese onto dough. Sprinkle with garlic salt, pepper, and Italian seasoning. Roll first like a jelly roll then in the other direction, using water to help secure crimped edges.



Put in greased 8 inch round pan. Brush top with mixture of 1 beaten egg and 2 Tbsp water. sprinkle top with additional Italian seasoning. Bake at 375°F for 1/2 hour. Serve piping hot.

note: you can use ham and swiss cheese or sausage and cheddar or any combination for the filling that you want/like.

note: after baking and cooling, these loaves may be frozen. Reheat at 350°F for 20 minutes.

note: we usually make 5 to 10 loaves at one time, using assembly line tactics. Get one loaf ready and in the oven, second loaf usually ready to pop in oven about 15 minutes later, etc. etc.

## Rhubarb Bread

cook: Kathy

**Bread:**

1 1/2 cups brown. sugar  
1 egg  
2/3 cup cooking oil  
1 cup sour milk  
1 tsp salt  
1 tsp. baking soda  
2 1/2 cups flour  
1 tsp vanilla  
1 cup finely diced rhubarb  
1/2 cup chopped nuts

**Topping:**

1/2 cup sugar  
1 Tbsp melted butter  
1/2 tsp cinnamon

Combined all bread ingredients and pour into 2 8x4 inch greased loaf pans.

Mix together topping ingredients and sprinkle over bread mix.

Bake at 325°F for 50 minutes. Cool in pan 10 minutes before removing.



*new!* **Summer Squash Bread**

cook: Jane potluck: September 2012

**Bread:**

3 cup Flour  
1 tsp Salt  
1 tsp Baking Soda  
1 tsp Baking Powder  
3 cups sliced Summer Squash\*  
3/4 cup Sugar  
3/4 cup packed Brown Sugar  
1 tbsp Cinnamon, ground  
3 large Eggs  
3/4 cup Canola Oil  
1 tbsp Vanilla Extract  
1 cup, chopped Walnuts

**Topping:**

1/2 cup Oat Meal - rolled  
1/4 cup Flour, wheat, unbleached  
1/2 cup packed Brown Sugar  
1/4 tsp Cinnamon, ground  
1/4 cup Butter

1. Grease and flour two 9 x 5 inch pans. Preheat oven to 325 degrees F (165 degrees C).
2. Sift flour, salt, baking powder, soda, and cinnamon together and set aside.
3. Add topping ingredients to food processor and process. Set aside.
4. Put summer squash pieces in food processor and grate.
5. Add eggs, oil, vanilla, and sugars to food processor and process until smooth. Add sifted ingredients and nuts to the food processor and process until wet.
6. Pour batter into prepared pans. Spread topping over batter.
7. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

# Breakfast, Brunch, and Lunch

## Breakfast Pizza

cook: Sherry

1 (8 oz.) can reduced-fat refrigerated crescent dinner roll dough	1/2 cup fat-free milk
Cooking spray	1/2 tsp salt
12 oz. turkey breakfast sausage	1/8 tsp black pepper
1 cup frozen shredded hash brown potatoes, thawed	1-8 oz. carton egg substitute
1 cup (4 oz.) shredded fat-free cheddar cheese	2 Tbsp grated fresh Parmesan cheese

Preheat oven to 375°F.

Separate dough into triangles. Press triangles together to form a single round crust on a 12 inch pizza pan coated with cooking spray. Crimp edges of dough with fingers to form a rim (rim up good).

Cook sausage in a large nonstick skillet over medium heat until browned, stirring to crumble. Drain.

Top prepared dough with sausage, potatoes, and cheese. Combine milk, salt, pepper, and egg substitute, stirring with a whisk. Carefully pour milk mixture over sausage mixture. Sprinkle with Parmesan. Bake at 375°F for 25 minutes or until crust is browned. Yield: 8 servings.

## Easy French Toast Casserole

cook: Sherry

2/3 cup packed dark brown sugar	1/8 tsp grated orange rind
2 Tbsp butter	2 large eggs
2 Tbsp dark corn syrup	6 (1 1/2 inch thick) slices French bread
Cooking spray	6 Tbsp frozen fat-free whipped toping, thawed
1 1/2 cups 1% low-fat milk	1 - 2 tsp Grand Marnier (orange flavored liqueur)
1/2 cup egg substitute	2 Tbsp finely chopped pecans, toasted
1 tsp vanilla extract	
1/4 tsp salt	

Combine first 3 ingredients in a small, heavy saucepan over medium heat. Cook 5 minutes or until bubbly and sugar dissolves, stirring constantly. Pour sugar mixture into bottom of a 13x9 inch baking dish coated with cooking spray. Spread mixture evenly over bottom of of dish. Set aside; cool completely.

Combine milk and next 5 ingredients (through eggs) in a large shallow bowl. Stir with a whisk. Dip 1 bread slice into milk mixture; arrange bread slices over sugar mixture in dish. Repeat with remaining 5 bread slices. Pour remaining egg mixture over bread slices. Cover and refrigerate overnight.

Preheat oven to 350°F.

Bake for 30 minutes or until lightly browned.

While casserole bakes, combine whipped topping and Grand Marnier.

Place a bread slice, caramel side up, on each of 6 plates. Tope each serving with 1 Tbsp topping and 1 tsp pecans. Yield 6 servings.

Note: French bread with a soft crust works best because it is easier to cut. Omit the liqueur in the whipped topping, if you prefer. Garnish with a fresh strawberry or orange slice.

## **John Wayne's Cheese Dish**

cook: Lois

1 lb Monterey Jack or Velveeta Cheese  
1 lb Cheddar Cheese  
2 small cans chopped green chilies  
4 eggs, separated  
1 tbsp flour  
1 5 oz can evaporated milk

Grate cheeses, mix together, and pack into well greased 13"x9" baking dish. Chop chilies and sprinkle on top.

Beat egg whites until stiff. Mix beaten egg yolks with milk and flour and fold into beaten egg whites.

Bake at 350°f for 50 minutes. If only making half, cook 35-40 minutes.

## **Stoffers Welsh Rarebit**

cook: Arlene

2 Tbsp butter  
2 Tbsp flour  
1/4 tsp mustard  
1/2 tsp salt  
Few grains cayenne  
1 cup thin cream  
1 1/2 cups grated cheese  
(Your choice - Stouffers uses cheddar)  
1 egg  
toast

Melt butter. Add flour, mustard, salt, and cayenne, mix well. Add cream slowly and bring to the boiling point, stirring constantly. Add cheese and stir until melted. Remove from stove. Beat the egg well and pour into hot sauce and whisk quickly. Serve with toast for dipping.

# Soups and Salads

## 3 Nut Salad

cook: Sherry    potluck: July 28, 2010

1/2 cup of any 3 nuts (honey  
peanuts, walnuts, pecans,  
almonds, cashews, macadamia  
nuts)

1/2 cup any 3 cheeses (cheddar,  
feta, swiss, etc.)

Mix with 1 bag of Romaine lettuce and Kraft poppy seed dressing.

## Broccoli Salad

cook: Nell potluck: June 17, 2009

2-4 heads of broccoli, cut into  
bite size pieces  
1/2 cup raisins  
3/4 cup chopped nuts  
1 red onion, chopped  
12 slices of crumbled bacon

Dressing:  
1 cup Miracle Whip  
1/2 cup sugar  
2 tsp vinegar

Combine broccoli, raisins, nuts, onion, and bacon.

Whisk dressing ingredients together. Then coat broccoli mixture with the dressing and let the mixture set overnight.

Substitutes: dried cranberries, sunflower seeds, currants, golden raisins, Bacos or some type of pre-made bacon.

*new!* **Broccoli Cauliflower Salad**

cook: Susie    potluck: June 2012

1 small head cauliflower  
3 bunches broccoli  
1 small onion  
6 strips bacon

**Dressing**  
1/2 cup mayonnaise  
1/2 cup sour cream  
2 tbsp vinegar  
2 to 4 tbsp sugar  
5 dashes hot pepper sauce  
salt and pepper to taste

Cut flowerettes off the broccoli and cauliflower. Cut the flowerettes into bite-sized pieces. Finely chop onion. Fry bacon until crisp. Drain on paper towels; crumble.

Dressing: combine all ingredients and mix thoroughly.

Combine vegetables and bacon. Toss thoroughly with dressing. Cover and refrigerate several hours or overnight.



## **Corn and Crab Soup**

cook: Lois

12 oz chicken stock  
16 oz can cream style corn  
2 1/2 oz cooked or canned crab  
1 tbsp sherry or white wine  
salt, pepper  
1 tsp cornstarch  
1 tbsp water  
2 eggs

Bring chicken stock and corn to a boil. Add crab, sherry, and salt and pepper to taste. Mix cornstarch with water and add to soup. Beat eggs in separate dish and stir into soup as they shred.

## **Cottage Cheese Tropical Salad**

cook: Norma    potluck: July 28, 2010

2 cups cottage cheese  
1 cup cool whip  
1 package orange jello (do not mix with water)  
1 small can crushed pineapple  
1 can mandarin oranges

Mix cottage chess and jello. Add the rest of the ingredients. Chill and serve.

## **Cream of Chicken Soup**

cook: Lois

1 cooked whole chicken, save broth  
6 tbsp melted butter  
1 onion, chopped fine  
equal amount chopped celery  
salt, pepper  
garlic powder  
3 cups heavy sweet cream  
1 can sliced mushrooms

Place whole chicken or 3 chicken breasts in large pot and cover with water. Cook until tender, reserve broth. Remove skin and bones. Chop into bite sized pieces. Set aside.

In heavy skillet, melt butter. Saute onion and celery until tender and clear but not brown. Place 6 cups broth back into soup pot and add butter, onions, and celery. Cook for 20 minutes. Add chicken to broth and cook for 5 minutes more. Add salt, pepper, and garlic powder to test.

Just before serving, add 3 cups heavy cream and sliced mushrooms.

This makes a very rich soup. To make it not so high in calories, use skim milk for cream and margarine for butter. Using milk, you may find you have to use some thickening.

This can be made ahead and frozen or canned but do not add cream until just before serving.

The original recipe called for chopped green olives instead of mushrooms. Try it, you might like it.

## Foo Young Toss

cook: Sherry

**Salad:**

1 head romaine lettuce, torn into bite-sized pieces  
1-16 oz. can bean sprouts, drained  
1-5 oz. can water chestnuts, sliced (2/3 cup)  
5 slices bacon, crisp cooked, drained, and crumbled  
2 hard cooked eggs sliced  
salt  
pepper

**Dressing:**

1 cup salad oil  
1/2 cup sugar  
1/3 cup catsup  
1/4 cup vinegar  
2 tsp grated onion  
2 tsp Worcestershire sauce

**Salad:**

In salad bowl, combine romaine lettuce, bean sprouts, water chestnuts, bacon, and eggs. Sprinkle lightly with salt and pepper.

**Dressing:**

Combine remaining ingredients. Blend in an electric blender or shake well in a screw-top jar till well unified.

Add to salad, toss lightly.

## French Onion Soup

cook: Lois

6 tbsp butter  
6 large onions, sliced and separated into rings  
6 bouillon cubes  
6 cups water  
1 can sliced mushrooms  
pepper

Melt butter in large heavy skillet and saute onions until soft and clear. Meanwhile, dissolve the bouillon cubes in boiling water. Add onions and mushrooms and cook another 1/2 to 1 hour until the onions are tender and falling apart. Add pepper to taste.

Serve with Parmesan cheese sprinkled on top. Swen likes to add A-1 Worcestershire sauce to his.

*new!* **Fresh Pumpkin Soup**

cook: Norma potluck: October 2012

8 cups chopped fresh pumpkin (about 3 pounds)  
4 cups chicken broth  
3 small tart apples, peeled and chopped  
1 medium onion, chopped  
2 tablespoons lemon juice  
½ teaspoon ground ginger **or**  
2 tablespoons minced fresh ginger root  
2 garlic cloves, minced  
½ teaspoon salt  
½ cup sugar, or to taste  
Toasted Pumpkin Seeds

In a slow cooker, combine the first 8 ingredients and mix well. Cover and cook on low for 8-10 hours or until pumpkin and apples are tender. Cool pumpkin mixture slightly; process in batches in a blender or food processor. Transfer to a large saucepan and add sugar to taste. Heat through. Garnish with toasted pumpkin seeds. Serves 9.

## **Fruit Salad**

cook: Sherry

1 small can mandarin oranges with juice  
1 large can crushed pineapple in own juice  
1 large can fruit cocktail in own juice  
1 large box lemon or vanilla pudding  
1 banana  
lemon juice  
whipped topping

### Salad:

In salad bowl, combine romaine lettuce, bean sprouts, water chestnuts, bacon, and eggs. Sprinkle lightly with salt and pepper.

### Dressing:

Combine remaining ingredients. Blend in an electric blender or shake well in a screw-top jar till well unified.

Add to salad, toss lightly.

## Italian Chicken Soup

cook: Sherry

1 Tbsp olive oil	6 cups canned low-salt chicken broth
1 green bell pepper, diced	2 medium zucchini, diced
1 small onion, chopped	1 carrot, diced
3 large garlic cloves, chopped	1-9 oz. package fresh cheese ravioli
1 Tbsp dried basil	1 1/2 cups diced cooked chicken or turkey
2 tsp fennel seeds	grated Parmesan cheese
1/4 tsp dried crushed red pepper	

Heat oil in a large heavy saucepan over medium heat. Add bell pepper, onion, garlic, basil, fennel seeds and crushed red pepper and saute until vegetables are just tender, about 10 minutes.

Add broth. Cover pot and simmer 10 minutes. Add zucchini and carrot. Cover and simmer until carrot is almost tender, about 5 minutes.

Increase heat to high and bring soup to boil. Add ravioli and boil until tender, about 5 minutes. Add chicken and cook just until heated through, about 1 minute. Season soup to taste with salt and pepper.

Ladle soup into bowls. Serve, passing Parmesan cheese separately.



## **Italian Tomato and Basil Salad**

cook: Norma

6 large ripe tomatoes, diced  
2 tablespoons FRESH basil  
2 tablespoons FRESH parsley  
2 tablespoons capers  
1/4 cup green onions, chopped fine  
Prosciutto (Optional)  
Olive oil

Sprinkle tomatoes with salt and let stand for 1/2 hour. Pour off juice. Chop basil and parsley very fine and add with capers and tomatoes. Add onion and prosciutto. Toss with olive oil and serve immediately.

## **Luncheon Salad**

cook: Arlene

1 pkg. orange jello  
1 pkg. lime jello  
1/2 cup mayonnaise  
1 cup small marshmallows  
1 8 oz. pkg. cream cheese  
1 small can crushed pineapple  
2 cups whipped cream or cool whip

Make orange jello and cool slightly.

Add marshmallows and whipped cream. Fold in pineapple. Pour in large flat dish. Cool until firm.

Make lime jello and cool. Pour over orange salad and chill.

## **Marton's Caesar Salad**

cook: Sherry

3/4 cup salad oil	1 Tbsp Dijon mustard
1/4 cup red wine vinegar	1 tsp white pepper
6 anchovy fillets, minced	1 cup freshly grated parmesan cheese
4 tsp minced garlic	Romaine lettuce, broken into pieces
1 Tbsp fresh lemon juice	

Mix all ingredients, except romaine, together. Pour over romaine and toss.

*new!* **Minestrone Soup**

cook: Jackie

Soak overnight or by quick method:

**8 oz. pea or navy beans**

Cover and cook 1 1/2 hours. Drain, reserving liquid.  
Place in large heavy pan:

**8 oz. salt pork, skinned and diced or other diced pork**

Cover and saute in its own fat until brown. Drain off some fat. Add:

**1 onion, chopped**  
**2 cloves garlic, minced**

Saute until soft. Add:

**10 cups liquid (reserved bean liquid plus water)**  
**4 beef bouillon cubes**  
**2 carrots, thinly sliced**  
**2 stalks celery, chopped**  
**1/4 cabbage, thinly shredded**  
**2 tomatoes, peeled and chopped (or 3/4 cup cooked tomatoes)**  
**salt and pepper**

Cover, bring to boil, reduce heat and simmer soup for 1 1/2 hours. Add:

**2 cups frozen peas or green beans**  
**1/2 cup elbow macaroni**

Simmer for another 20 minutes. Just before serving, stir in:

**3 tbsp chopped parsley.**

Serve hot, sprinkled with **Parmesan cheese**. Serves 8.

*new!* **Quick Black Bean Soup**

cook: Jackie potluck: August 2012

1 tablespoon olive oil	8 cups vegetable stock or broth
1 onion, chopped	2 cans (15 or 16 ounces each) black
3 garlic cloves, sliced	beans, rinse and drained
1 carrot, chopped	1 teaspoon ground coriander
2 stalks celery, chopped	1/4 teaspoon cayenne pepper
	1 tablespoon balsamic vinegar

Heat oil in large saucepan over medium-high heat, Add onion: cook 5 minutes, stirring occasionally. Add garlic, carrot, and celery: cook until soft, about 5 minutes. Add stock, beans, coriander, and cayenne pepper; simmer uncovered 10 minutes. Stir in vinegar. Transfer to blender or food processor: process to desired consistency. reheat if necessary. Ladle into shallow bowls; and garnish with cilantro.

\*I use half the broth, and I used beef broth. Like I would have vegetable broth!!!

## Sherry's Bok Choy Salad

cook: Sherry

**Greens:**

1 bunch green onions  
2 bunches Bok Choy (use all green  
and whites)

**Dressing:**

1/3 cup vinegar  
2/3 cup sugar  
1 tsp dry mustard  
1 tsp salt  
1 small onion, grated  
1 cup salad oil

**Seed and Nut Mixture:**

2 Tbsp margarine or butter  
1/2 cup slivered almonds  
1/2 cup sesame seeds (can use  
sunflower)  
1 cup cashews

**Topping:**

2 packages Ramen noodles (don't  
use seasonings)

**Topping:**

2 packages Ramen noodles (don't use seasonings)

**Greens:**

Wash Bok Choy and dry completely. Cut into bite sized pieces. Chop green onions and mix with Bok Choy.

**Dressing:**

Mix all dressing ingredients together.

**Seed and Nut Mixture:**

Saute nuts and seeds in margarine or butter until browned. Cool.

**Final steps:**

Blend the the seed and nut mixture with the greens. Add dressing to greens and nuts. Toss well. Chill.

Crush Ramen noodles and add just before you serve.

## Sparkling Surprise Salad Mold

cook: Arlene

1 (3 oz.) package lime jello  
1 cup small marshmallows  
1 (12 oz) can 7up

3/4 cup shredded cabbage  
(angle hair)  
1/2 cup shredded carrot  
1 can crushed pineapple  
(drained)  
1 cup mayonnaise  
1 cup whipping cream

Heat to 7up to boiling. Dissolve jello and marshmallows in boiling 7up.

Chill mixture until slightly thickened.

Add rest of ingredients folding in whipped cream last.

Place in mold or pan and chill.

## Spinach Salad

cook: Freda

1 bag baby spinach	Dressing:
1 cup bean sprouts, chopped	1 cup vegetable oil
1 cup seedless grapes, cut in half	3/4 cup sugar
1 cup strawberries, sliced	1/3 cup white vinegar
	1 small onion, minced
	1 tsp salt
	1 tsp Worcestershire sauce

Place spinach, bean sprouts, grapes, and strawberries in a bowl. Mix together dressing ingredients and pour over vegetables. Mix and refrigerate.

Note: I use 1/2 the dressing amount.



## **Spinach Salad II**

cook: Jackie

Mix and cook over moderate heat until thick and boiling:

1 egg, beaten  
3/4 cup sugar  
1/2 cup vinegar  
1 tsp salt

Add:

1 chopped onion  
1/4 tsp Worcestershire sauce  
18 tsp dry mustard

Cool mixture. Pour over:

spinach  
bean sprouts  
sliced mushrooms  
hard boiled eggs  
water chestnuts  
crumbled bacon  
sunflower seeds

*new!* **Spinach Salad with Apple and Red Onion**

cook: Donna

1 pound triple-washed spinach, de-stemmed  
1 small Golden Delicious apple, quartered, cored, and sliced  
1/4 small red onion, thinly sliced  
1/4 cup olive oil  
1 1/2 tablespoons (a couple of splashes) apple cider vinegar  
1 teaspoon grain mustard  
1 tablespoon (a good drizzle) honey  
Coarse salt and black pepper

Place spinach, apple, and onion in a salad bowl. Place oil, vinegar, mustard and honey in a small plastic container and fit lid on container. Shake dressing to combine, 1 minute. Pour dressing over salad, toss, and season with salt and pepper, to taste.

## **Strawberry Salad with Romaine**

cook: Sherry

1/2 cup sliced almonds  
1/4 cup sugar  
Romaine lettuce  
1 pint strawberries, cleaned and sliced  
red onions to taste, chopped

Dressing:  
1/4 cup milk  
3/4 mayonnaise  
1/3 cup sugar  
2 Tbsp red wine vinegar  
2 tsp poppy seeds

Toast almonds with sugar until browned. Cool.

Tear romaine lettuce into bite sized pieces. Mix in strawberries, red onion, and almonds.

Combine all dressing ingredients and toss with greens. Serve.

## Sweet and Tangy Four-Bean Salad

cook: Freda

8 oz. fresh green beans, trimmed	1 - 12 oz. package frozen shelled sweet soybeans (edamame) thawed
3/4 cup cider vinegar	
2/3 cup tomato juice	
1/4 cup vegetable oil	1 - 14.5 oz. can cut wax beans, rinsed and drained
3 Tbsp dry red wine or apple juice	1 - 15 oz. can red kidney beans, rinsed and drained
1/2 cup sugar	1 bunch green onions, finely chopped
2 tsp Worcestershire sauce	4 large carrots, coarsely shredded
2 tsp Dijon-style mustard	
1 clove garlic, minced (1/2 tsp)	

In large saucepan, cook green beans in boiling lightly salted water for 10 minutes or just until tender; drain and rinse with cold water. Set aside.

In extra-large bowl, combine vinegar, tomato juice, oil, wine, sugar, Worcestershire, mustard and garlic. Stir in beans, green onion, and carrot. Refrigerate. Makes 12 (about 1 cup) servings

Note: The longer the beans are in the dressing, the more flavorful they'll be. The green beans will lose some of their color as they chill; for bright green color, toss them in just before serving.

## **Taco Salad**

cook: Freda potluck: July 28, 2010

Layer in order:

Lettuce  
Tomatoes  
Onion, Avocado  
Beans (marinated)\*  
Chips (crumpled)  
Cheese (shredded)

\*Marinate 1 can of Ranch Style beans (drained) in 1/2 cup western dressing (add a little Italian dressing if not tangy enough) for 24 hours. You can do this faster if you wish.

## **Tortellini Soup**

cook: Norma potluck: February 13, 2011

1 lb sweet Italian sausage	½ teaspoon basil leaves
1 cup chopped onion	½ teaspoon oregano leaves
2 cloves garlic, minced	8 oz. tomato sauce
5 cups beef broth	1 ½ cups zucchini, chopped
½ cup water	8 oz. cheese tortellini
½ cup red wine	1 medium green pepper, chopped
2 cups chopped tomatoes	Grated Parmesan cheese
1 cup sliced carrots	

Remove sausage casing. In a large soup kettle, sauté onions and garlic. Add sausage and brown. Drain off oil. Add broth, water, wine, tomatoes, carrots, seasonings, tomato sauce and sausage. Boil. Reduce heat and simmer for 30 minutes, uncovered. Stir in zucchini, tortellini, and green pepper. Simmer 40 minutes. Sprinkle Parmesan cheese on top as desired.

## Watergate Salad

cook: Jane potluck: January 25, 2012

1 (3.4 oz) pkg instant pistachio pudding	Optional Ingredients:
1 (20 oz.) can crushed pineapple	2nd pkg of instant pistachio pudding
1/2 cup finely chopped nuts	1/2 cup sliced maraschino cherries
2 cups miniature marshmallows	1 can mandarin oranges
1 (8 oz) container cool whip, thawed	1/2 cup coconut

Mix the pineapple and nuts together in a large bowl. Add the pistachio pudding and mix well. Fold in the marshmallows. Then fold in the cool whip. Mix well. Pour into a serving dish and refrigerate. Make at least one day in advance.

If using the cherries, mandarin oranges, and/or coconut, add with the pineapple and nuts. I used the extra pkg of instant pudding for the potluck to give it more pistachio flavor.

# Main Dishes

## Baked Ziti with Shrimp and Scallops

cook: Sherry

8 oz. uncooked ziti	8 oz. large shrimp, peeled, deveined, and chopped
1/3 cup hot water	8 oz. bay scallops
1-12 oz. bottle roasted red bell peppers, drained	4 garlic cloves, minced
1-8 oz. block fat-free cream cheese, softened	1 Tbsp fresh parsley
1 Tbsp olive oil	Cooking spray
1/4 tsp salt	provolone cheese

Preheat oven to 400°F.

Cook ziti according to the package directions, omitting salt and fat. Drain well.

Combine hot water, roasted red bell peppers, and cream cheese in a food processor; process until smooth, scraping sides.

Heat the oil in a Dutch oven over medium-high heat. Add salt, shrimp, scallops, and garlic. Saute 2 minutes or until shrimp and scallops are almost done. Add pepper sauce to pan; bring to a simmer. Reduce heat; cook 2 minutes, stirring frequently. Add ziti and parsley to shrimp mixture, tossing well to combine. Spoon ziti mixture into an 9 inch square baking dish lightly coated with cooking spray and sprinkle evenly with cheese. Bake at 400°F for 20 minutes or until cheese melts. Remove from oven.

Preheat broiler.

Return dish to oven; broil 2 minutes or until cheese begins to brown. Remove from heat; let stand 10 minutes.

Yield: 4 servings.

note: ziti is a tube-shaped pasta.



## **Barbecued Brisket**

cook: Vickie potluck: January 25, 2012

Take one 4 lb to 6 lb brisket. Remove most of the thick fat and sprinkle both sides with onion salt, garlic salt, and either celery seed or celery salt. Place in a baking dish and pour 1/2 bottle of liquid smoke over meat, making sure it gets on both sides. Cover with aluminum foil and marinate overnight in the refrigerator

Prior to baking, pour off the liquid smoke and recover with the foil. Bake at least 5 hours at 300 degrees or longer at 275 degrees. (I actually baked the brisket I had for 7 hours at 275. The secret seems to be the long, slow bake. Check it after the 5 hours and see how it's doing -- take longer or turn up the heat to 300 degrees if needed, it doesn't seem to dry it out if you keep it covered.

Before serving, discard all the liquid in the pan, slice and add barbecue sauce. Reheat and it's done!

## **Bavarian Bratwurst Supper**

cook: Norma

6 bacon strips, diced	½ teaspoon salt
6 fresh bratwurst, cut into 2 inch pieces	1/8 teaspoon pepper
1 medium tart apple, chopped	4 cups frozen cubed hash brown potatoes, thawed
1 medium onion, chopped	1 can (14 oz) Bavarian style sauerkraut, drained
½ cup cider vinegar	
3 tablespoons brown sugar	
1 tablespoon spicy brown mustard	

In a skillet over medium heat, cook bacon till crisp. Remove with a slotted spoon to paper towels. In the drippings, cook and stir bratwurst for 10-12 minutes. Remove with a slotted spoon. Drain, reserving 2 tablespoons of drippings. Saute apple and onion in drippings until lightly browned. Add vinegar, brown sugar, mustard, salt, pepper and bratwurst. Cover and cook for 12 minutes or until bratwurst are no longer pink and a meat thermometer reads 160, stirring frequently. Add potatoes and sauerkraut, cook and stir 12 minutes longer or until heated through. Sprinkle with bacon.

## **Chicken Cordon Bleu**

cook: Sherry

4 chicken breasts  
4 slices ham  
4 slices swiss cheese  
1 box stuffing prepared according to package directions  
1 can cream of chicken soup  
1/4 cup water

Layer chicken breasts, ham, and swiss cheese in a baking dish. Top with soup combined with water. Add stuffing over top of all. Bake at 350°F for 1 1/2 hour.

# Chipotle-Marinated Flatiron Steak With Avocado-Corn Relish

cook: Sherry

1 1/2-pound flatiron steak, about 3/4 inch thick	1/2 cup fresh corn kernels (cut from 1 ear)
1/4 cup orange juice	1/4 cup minced red onion
1 canned chipotle chili in adobo sauce, plus 1 tablespoon adobo sauce from the can	1 small jalapeño pepper, seeded and minced
1 large clove garlic	1 tablespoon lime juice
2 tablespoons extra-virgin olive oil, divided	Kosher salt and ground black pepper, to taste
2 Hass avocados, cut into 1/2-inch dice	

Set the steak on a flat surface. Using a sharp knife, carefully cut through the meat, parallel to the work surface, leaving 1/2 inch of the meat attached at the side so it can be opened like a book. Set the butterflied steak in a medium bowl or baking dish.

In a blender, combine the orange juice, chipotle chili, adobo sauce, garlic and 1 tablespoon of the olive oil. Puree until smooth. Pour the mixture over the steak and marinate for 10 minutes or up to 6 hours.

Meanwhile, in a medium bowl, gently mix the avocados, corn, red onion, jalapeño, lime juice and the remaining tablespoon of olive oil. Season with salt and pepper.

Remove the steak from the marinade, letting the excess drip back into the bowl; do not wipe off the marinade. Season the steak with salt and pepper. Grill the steak, turning once, until medium, about 6 minutes per side.

Transfer the steak to a cutting board, cover with foil and let rest for 5 minutes. Thinly slice steak across the grain and serve with the avocado-corn relish.

Makes 4 servings.

- Serve with tortillas or black beans and lime wedges.

From the associated press: "The flatiron steak, often referred to as a top blade steak, is a marbled cut of beef from the shoulder. It does well in braises such as goulash or Swiss steak but can also be butterflied and cooked quickly on the grill. Here it gets a smoky Southwestern-style marinade, and is accompanied by a relish that would work well with almost any type of grilled beef, pork or fish."

## Colorado Pie

cook: Jackie potluck: December 14, 2011

pastry for 2 crust 9" pie, made with 1  
tsp onion salt, if desired.

1 lb. ground beef  
1/2 cup chopped onion  
1 tbs sugar  
1/4 tsp pepper  
1/2 tsp salt  
1/8 tsp oregano  
2 cups cooked green beans, drained  
1 (10 oz) can tomato soup

Prepare pie pastry. Line 9" pie pan with half the pastry.

Brown ground beef and onion in skillet. Stir in remaining ingredients. Pour into pstry-lined pan. Add top crust and cut slits in it.

Bake at 400°F for 25 minutes.

## **Frenchie Chicken**

cook: Sherry

8 - 10 chicken breasts  
1 jar bottled French dressing  
1 cup celery, chopped  
1 cup mayonnaise  
chopped almonds (optional)  
1 lb. shredded cheddar cheese  
1 can dried onion rings

Bake chicken breasts until done. Cool. Cut into chunks. Put into glass bowl and add French dressing. Mix well. Marinate 24 hours in refrigerator.

Pour off excess French dressing. Add celery, mayonnaise and almonds. Put into baking pan. Top with cheddar cheese. Bake at 350°F for 1/2 hour. Top with dried onion rings. Bake 10 more minutes.

*new!* **Hungarian Pumpkin-Turkey Goulash**

cook: Jane potluck: October 2012

3 pounds leftover boneless, skinless white and dark (or white meat only) cooked turkey meat, cut into 1-inch pieces  
1/2 cup Hungarian paprika (hot or sweet)  
2 teaspoons salt  
1 teaspoon pepper  
3 tablespoons vegetable oil  
2 large chopped onions  
4 peeled carrots, cut into 1/2-inch rounds

2 large russet potatoes, peeled and cut into 1-inch pieces  
4 cups chicken broth  
2 cups fresh pumpkin, cut into 1/2-inch pieces or 1 (14 1/2-ounce) can pureed pumpkin (not pumpkin pie mix)  
4 chopped garlic cloves  
1 bay leaf  
1 fresh sage leaf, chopped  
1 recipe prepared bow tie noodles  
5 tablespoons butter  
1 tablespoon caraway seeds  
Sour cream for garnish (optional)

1. In a large bowl, mix salt, pepper and paprika. Dredge onions, carrots and potatoes in the spice mixture. Heat oil in a Dutch oven or other heavy-bottomed pan over medium heat. Lift veggies out of spice mixture and cook in hot oil until vegetables collapse and onions become translucent, about 5 minutes.
2. Add broth, pumpkin, garlic, bay leaf and sage. Bring to a boil. Reduce heat and simmer covered until potatoes begin to fall apart, about 45 minutes to 1 hour.
3. Remove the bay leaf and add cooked turkey, warming throughout. Adjust the seasonings with salt and pepper, and a pinch of sugar.
4. While the cooked bow tie noodles are still hot, mix them with butter and caraway seeds. Place the bow tie noodles on a large platter and top with the hot goulash. Pass sour cream at the table.

Notes: I used 1 tsp dried sage in place of the fresh sage and added a couple of turnips added with the potatoes, and a delicata squash added with the pumpkin. I also mixed in some sour cream at home instead of as a garnish.

## Italian Pasta Florentine

cook: Jane potluck: April 2010

1 tbsp olive oil	2 cups frozen chopped spinach (or one bag), thawed
1 small onion, finely chopped	1 tsp Italian seasoning
1 tsp garlic, minced	1/2 cup grated Parmesan cheese
1 pound Italian sausage, cut into ¼ inch dice	1/2 cup chicken broth
1 (8 ounce) package wide egg noodles, bow ties, ziti, or any pasta	1/2 cup half and half
	Salt and pepper to taste

Heat the olive oil in heavy saucepan or Dutch oven and add the onions, garlic and sausage. Cook over med heat until the sausage starts to brown and the onions are tender, about 5 minutes.

In a large pot, bring 4 quarts of water to a slow boiling point. Add noodles and cook according to package directions. Add thawed spinach during last 2-3 minutes of cooking time. Drain noodles and spinach in colander.

Put spinach and noodles into a large serving bowl. Mix cooked sausage mixture, italian seasoning, Parmesan cheese, chicken broth and half and half. Add to noodles/ spinach and gently toss. Serve immediately.



## Kielbasa Stew

cook: Jane potluck: June 17, 2009

6 bacon strips	2 (4 oz.) cans chopped green
1 medium onion, chopped	chillies
1 pound kielbasa sausage, cut into	1/2 tsp Italian seasoning
1/2 inch slices	1/4 tsp dried thyme
3 1/2 cups cooked Great Northern	1/8 tsp pepper
beans	2 cup corn, frozen or canned
1 (8 oz.) can tomato sauce	

In 12 inch skillet, cook bacon until crisp. Remove to paper towel to drain.

In the drippings, cook onion until tender. Add sausage and cook until browned. Stir in beans. Stir in tomato sauce, chillies, and seasonings. Add corn and cook on low for 20 minutes.

Crumble cooked bacon and sprinkle on top. Serve.

## King Ranch Chicken

cook: Karen potluck: October 2008 (Kenosa Pass)

1 - 3 lb chicken	1 1/3 cup chicken broth (reserved from cooking chicken)
1 medium onion	1 dozen corn or flour tortillas (cut into 1/2 inch strips)
1 rib celery	2 cups grated cheese (I like to use Mexican mix)
2 1/2 tsp salt	1 cup chopped onion
1 can cream of chicken soup	
1 can Rotel tomatoes and green chillies	

Cook until tender: chicken covered with water, onion, celery and 2 tsp salt. Bone chicken and cut into small pieces. Reserve 1 1/3 cup chicken broth.

Combine soup, tomatoes and green chilies, reserved broth and 1/2 tsp salt in saucepan and heat.

Layer chicken pieces, cut up tortillas, cheese, chopped onion and heated sauce in a casserole dish. Repeat layers ending with cheese. Bake 250°F for 20 minutes and 200°F for 40 minutes,

Karen's note: Recipe originally called for corn tortillas but I use flour and we like it that way.

## Meal in a Pumpkin

cook: Jackie

Medium sized pumpkin (4-5 pounds)	2 tbsp brown sugar
1 1/2 pound lean ground beef	1 4 oz. can mushrooms
1/3 cup chopped green pepper	1 can cream of chicken soup
3/4 cup chopped celery	2 cups rice, cooked
3/4 cup chopped onion	
1 tsp salt	black olives
1/4 tsp pepper	steamed carrot
1/4 cup soy sauce	whole cloves

Using a sharp knife, cut lid from pumpkin and scoop out pumpkin seeds and excess membrane with a scraping tool.

In large skillet, combine ground beef, chopped green peppers, chopped celery, and chopped onion; cook over medium heat until ground beef is browned. Add next seven ingredients to skillet. Mix well and place mixture into the pumpkin cavity. Place lid on pumpkin. Place pumpkin on a foil-lined cookie sheet and bake at 350°F for 1 1/2 hours.

Just before serving embellish pumpkin by placing (with toothpick) black olives to make eyes, and steamed carrot to make nose, and whole cloves to make mouth. Use fresh parsley leaves to make hair around lid opening. To serve, scoop out part of the baked pumpkin, along with meat mixture, onto each plate.

## **Mya's Chicken Salad**

cook: Sherry

4 Tbsp pine nuts	3 cloves garlic
2 pounds chicken breast, boneless	3 green onions
salt	1 rib celery
red pepper	1 carrot, grated
garlic powder	1/2 red pepper
poultry seasoning	1 tsp cumin
1/2 cup mayonnaise	1/2 cup parsley
1/2 cup yogurt (plain)	1/2 cup cilantro

Toast pine nuts in 250°F oven or in a pan. Let cool.

Rub chicken breasts with olive oil. Season with salt, red pepper, garlic powder, and poultry seasoning. Bake at 425°F for 30-40 minutes. Turn once during baking. Cool.

Mix together remaining ingredients. Chop chicken into bite sized pieces. Add to mayonnaise mixture and stir together. Chill.

## Old Settlers Barbecued Beans

cook: Jackie    potluck: July 28, 2010

1 pound ground beef	1/4 cup barbecue sauce
10 slices bacon, cooked and chopped	2 tbsp molasses
1 large onion	1/4 cup brown sugar
1 16 oz. can pork and beans	1/4 cup white sugar
1 16 oz. can great northern beans	1/2 tsp salt
1 16 oz. can kidney beans, drained	1/2 tsp pepper
1/4 cup ketchup	1/2 tsp chili powder
	2 tbsp prepared mustard

Brown meat and bacon, drain, and add onions. Cook until tender.

Mix together beef mixture and beans.

Mix together all remaining ingredients, add to meat and bean mixture, and pour into 3 quart casserole.

Bake at 350°F for 1 hour.

Note: can use any combination of beans.

## Traditional Lasagna

cook: Sherry

1/2 lb. dry lasagna noodles	1/2 lb. ground pork	Bechamel Sauce
	1/3 cup red wine	3 Tbsp butter
Bolognese Sauce:	1/3 cup heavy cream	1/4 cup flour
1 onion	1/8 tsp grated nutmeg	2 cups milk
1/2 carrot	6 Italian plum tomatoes OR	salt and pepper
1/2 rib celery	1 cup canned	
1 clove garlic	salt and pepper	3 oz. grated Parmesan cheese
2 Tbsp butter		(about 3/4 cup grated)

For the Bolognese Sauce:

Dice the onion, carrot, and celery. Mince the garlic. Melt butter in a saucepan over medium heat. Add the pork and cook just until it loses its pink color. Add the onion, carrot, and celery and cook until tender, about 5 minutes. Add the garlic and cook 1 minute. Add wine, stirring with a wooden spoon to deglaze bottom of pan, and simmer until reduced by 1/2, about 15 minutes. Add heavy cream and nutmeg and simmer until thickened. Stir in tomatoes, including their juice, breaking them up with the spoon. Cover and simmer over low heat for 2 hours, stirring occasionally. Season with salt and pepper.

For the Bechamel Sauce:

Melt butter in a saucepan over low heat. Whisk in the flour and cook for 1 minute. Gradually whisk in the milk and bring to a boil, stirring constantly. Reduce heat and season with salt and pepper. Simmer for 20 minutes.

Grate the Parmesan cheese.

Cook pasta in a large pot of boiling, salted water until tender. Drain and refresh under cold water.

Pour a thin layer of Bolognese Sauce into bottom of baking dish. Arrange a layer of pasta on top. Pout 1/3 of Bolognese and then 1/3 of the Bechamel over pasta. Sprinkle 1/4 cup Parmesan cheese over all. Make 2 more layers.

Lasagna can be made to this point a day ahead.

Cooking and Serving:

Heat oven to 400°F. Loosely cover lasagna with foil and bake until warmed through, about 20 minutes. Remove foil and put lasagna under broiler until golden brown, about 5 minutes. Let sit 10 minutes before serving. Yield: 4 servings.

*new!* **Pasta with Pumpkin and Sausage**

cook: Donna potluck: October 2012

1 tablespoon extra-virgin olive oil, plus 1  
tablespoon  
1 pound bulk sweet Italian sausage  
4 cloves garlic, cracked and chopped  
1 medium onion, finely chopped  
1 bay leaf, fresh or dried  
4 to 6 sprigs sage leaves, cut into  
chiffonade, about 2 tablespoons  
1 cup dry white wine  
1 cup chicken stock, canned or paper  
container

1 cup canned pumpkin  
1/2 cup (3 turns around the pan) heavy  
cream  
1/8 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg, ground or  
freshly grated  
Coarse salt and black pepper  
1 pound penne rigate, cooked to al dente  
Romano or Parmigiano, for grating  
Pumpernickel or whole grain bread, as an  
accompaniment

Heat a large, deep nonstick skillet over medium high heat. Add 1 tablespoon of olive oil to the pan and brown the sausage in it. Transfer sausage to paper towel lined plate. Drain fat from skillet and return pan to the stove. Add the remaining tablespoon oil, and then the garlic and onion. Saute 3 to 5 minutes until the onions are tender. Add bay leaf, sage, and wine to the pan. Reduce wine by half, about 2 minutes. Add stock and pumpkin and stir to combine, stirring sauce until it comes to a bubble. Return sausage to pan, reduce heat, and stir in cream. Season the sauce with the cinnamon and nutmeg, and salt and pepper, to taste. Simmer mixture 5 to 10 minutes to thicken sauce. Return drained pasta to the pot you cooked it in. Remove the bay leaf from sauce and pour the sausage pumpkin sauce over pasta. Combine sauce and pasta and toss over low heat for 1 minute. Garnish the pasta with lots of shaved cheese and sage leaves.

Recommendation: Spinach Salad with Apple and Red Onion, as an accompaniment

## Reuban Chicken or Pork Chops

cook: Sherry

boneless chicken breasts\*  
sauerkraut\*\*  
swiss cheese - deli thin slices  
thousand island dressing\*\*\*

Remove all fat and loose meat, etc. from chicken breasts.

Put the chicken breasts into a buttered baking dish. Cover with well drained sauerkraut. Put a slice of swiss cheese on top of each chicken breast. Cover with thousand island dressing.

Bake at 350°F, covered, for 45 minutes to 1 hour.

\*boneless pork chops may be used in place of the chicken breasts

\*\* the sauerkraut should not be the jar or canned type, use fresh sauerkraut found in the cheese/cottage cheese section of the grocery store

\*\*\* the thousand island dressing should not be the jar type, use Maries or LiteHouse from the salad section of the grocery store.



## Seafood Lasagna

cook: Sherry

2 teaspoons olive oil	1 cup 2% reduced-fat cottage cheese
5 cups finely chopped mushrooms (about 1 pound)	1/4 cup finely chopped fresh basil
1 1/2 cups chopped onion	1 tablespoon fresh lemon juice
2 tablespoons chopped fresh thyme	1 garlic clove, minced
2 garlic cloves, minced	1/4 cup all-purpose flour
1/4 cup dry white wine	1 cup 1% low-fat milk
2 (6.5-ounce) cans lump crabmeat	1/4 cup (1 ounce) grated fresh Parmesan cheese
1 pound uncooked large shrimp	Cooking spray
2 cups water	1 (8-ounce) package precooked lasagna noodles
1 1/2 teaspoons celery salt	2 cups (8 ounces) shredded part-skim mozzarella cheese
1 teaspoon fennel seeds	1/4 cup chopped fresh flat-leaf parsley
1 1/4 cups (5 ounces) crumbled goat or feta cheese	

Preheat oven to 375°F.

Heat oil in a large nonstick skillet over medium heat. Add mushrooms, onion, thyme, and 2 garlic cloves; cook 10 minutes, stirring occasionally. Add wine. Bring to a boil; cook 1 1/2 minutes or until liquid almost evaporates. Remove from heat; stir in crabmeat. Set aside.

Peel and devein shrimp, reserving shells. Cut each shrimp in half lengthwise; cover and refrigerate. Combine reserved shrimp shells, 2 cups water, celery salt, and fennel seeds in a small saucepan. Bring to a boil; cook until reduced to 1 1/2 cups shrimp stock (about 15 minutes). Strain stock through a sieve into a bowl; discard solids. Set stock aside.

Combine goat cheese, cottage cheese, basil, juice, and 1 garlic clove; set aside. Lightly spoon flour into a dry measuring cup, and level with a knife. Place flour in a small saucepan; gradually add milk, stirring with a whisk. Stir in shrimp stock; bring to a boil. Reduce heat; simmer 5 minutes or until thick. Remove from heat; stir in Parmesan cheese.

Spread 1/2 cup sauce in bottom of a 13 x 9-inch baking dish coated with cooking spray. Arrange 4 noodles, slightly overlapping, over sauce; top with one-third goat cheese mixture, one-third crab mixture, one-third shrimp, 2/3 cup sauce, and 2/3 cup mozzarella. Repeat layers twice, ending with mozzarella. Bake at 375° for 40 minutes or until golden. Let stand 15 minutes. Sprinkle with parsley.  
note: may use scallops in place of crabmeat.

## Spicy Chipotle Grilled Chicken

cook: Sherry

1/4 cup chipotle chilies in adobo	1 tsp ground cumin
3 Tbsp olive oil	1 tsp chili powder
2 garlic cloves, pressed	1 tsp salt
12 onion, coarsely chopped	1-3 1/2 pound chicken, cut into 8 pieces
2 Tbsp chopped fresh cilantro	
1 Tbsp paprika	

Combine chipotles in adobo, olive oil, and garlic cloves in processor; puree until paste forms. Add chopped onion, chopped cilantro, paprika, ground cumin, chili powder, and salt. Process until onion is finely chopped. transfer 1/4 cup chipotle mixture to small bowl, cover and refrigerate.

Arrange chicken pieces in 11x7x2 inch glass baking dish. Spread remaining chipotle mixture all over chicken pieces. Cover and refrigerate overnight.

Spray grill rack with nonstick spray. Prepare barbecue (medium heat). Grill chicken until cooked through, moving to cooler part of grill as needed to prevent burning and brushing with reserved marinade during the last 5 minutes of grilling, about 30 minutes. Transfer chicken to a platter and serve.

# Vegetables and Side Dishes

## Avocado Salsa

cook: Sherry

1-16 oz. pkg frozen corn, thawed	1/3 cup olive or veg. oil
2-2 1/4 oz. cans sliced ripe olives, drained	1/4 cup lemon juice
1 medium sweet red pepper, chopped	3 Tbsp cider or white vinegar
1 small onion, chopped	1 tsp dried oregano
5 garlic cloves, minced	1/2 tsp salt
	1/2 tsp pepper
	4 medium ripe avocados

In a large bowl, combine corn, olives, red pepper and onion. In small bowl combine garlic, oil, lemon juice, vinegar, oregano, salt and pepper. Mix well. Pour over corn mixture and toss to coat.

Cover and refrigerate overnight. Just before serving, chop avocados and stir into salsa. Serve with tortilla chips.

Yield: about 7 cups

## Cauliflower Casserole

cook: Lois

1 medium head cauliflower	1/2 cup flour
boiling salted water	2 cups milk
1 can sliced mushrooms	1 tsp salt
1/2 cup dices green pepper	6 slices cheese -
1/3 cup butter	enough to have 3/4 cup grated
dash paprika	

Separate cauliflower into medium pieces. Cook, covered in boiling salted water until just tender. Drain.

Brown mushrooms and green pepper lightly in butter. Blend in flour and cheese. Gradually stir in milk and cook, stirring, until thick. Add salt.

Place half of the cauliflower in 1 1/2 quart casserole; cover with half the cheese sauce. Repeat layers with cheese sauce on top.

Sprinkle lightly with paprika. Cook at 350°f until brown and bubbly, about 15 minutes.

## **California Zucchini Casserole**

cook: Arlene

3 cups grated zucchini  
3 eggs  
6 crumbled Ritz crackers  
1/4 cup oil  
1 clove garlic or garlic powder  
2 cups grated parmesan cheese  
(any cheese will do)

Mix all together and sprinkle Parmesan cheese on top. Bake at 350°F with lid on about 45 minutes.

I use 375°F here at high altitude.

## **Cranberry Relish**

cook: Norma

4 cups fresh cranberries, chopped  
(1 full package)  
4 teaspoons grated ginger  
2 jalapeños (optional)  
1/2 cup red onion, finely chopped  
2 tablespoons fresh lime juice  
4 seedless oranges, sectioned  
4 stalks celery, finely chopped  
1 cup sugar

Combine all ingredients and chill. Make a day in advance so flavors can blend.

## **Deviled Salmon Eggs**

cook: Sherry

6 eggs  
3 Tbsp mayonnaise  
1/2 cup smoked salmon  
1/2 tsp lemon juice  
1 tsp prepared mustard  
1 tsp Worcestershire sauce  
1/2 tsp salt  
dash pepper

Hard boil eggs. Cool. Peel, cut in half, and separate white and yolks.

Mix all remaining ingredients with yolks. Fill white halves.

## Fauxatatoes

cook: Jane

1 large head cauliflower **or**  
2 (16 oz.) packages frozen  
cauliflower  
2 garlic cloves

4 oz. cream cheese  
1 Tbsp butter  
2 Tbsp sour cream  
1/2 tsp salt  
1 dash black pepper

Steam cauliflower and garlic until the cauliflower is very tender. Drain well.

Put all ingredients into a food processor and process until well blended. Pour into a buttered bowl and reheat.

Additional ingredients ideas: Top with cheese and broil until bubbly. Mix in bacon bits, chives, scallions, etc.

Note: My husband hates cauliflower but loves these fauxatatoes. You cannot tell that there's cauliflower in the dish. This makes at least 8 servings with 94 calories per serving so it's a good substitute for mashed potatoes or a good side dish with most any meat that you normally serve potatoes with. And surprisingly, these go well with sauerkraut so, for example, we like fauxatatoes with hot dogs cooked in sauerkraut.



## Golden Corn Pudding

cook: Lois

2 cans whole kernel corn  
1 tsp salt  
1 tsp sugar  
1/4 tsp pepper  
garlic salt

onion flakes  
2 eggs, well beaten  
1 cup milk  
1 tbsp butter  
2 tbsp cracker or bread crumbs

Mix butter and crumbs. Set aside.

Mix remaining ingredients together and pour into well greased 1 quart baking dish. Set dish in pan of water, about 1 inch. Put buttered crumbs on top.

Bake at 350°f for 60 minutes. Done when knife inserted comes out clean.

## Honey Chipotle Baked Beans

cook: Sherry

Cooking spray	1/4 cup cider vinegar
1/2 cup minced shallots (about 5 oz.)	2 Tbsp molasses
1 Tbsp ground cumin	1 Tbsp Worcestershire sauce
1 Tbsp minced garlic	1/4 tsp salt
1/2 cup tomato puree	2 chipotle chiles canned in adobo sauce, seeded and chopped
1 Tbsp canola oil	2 (28 oz.) cans baked beans
1/4 cup honey	

Preheat oven to 300°F.

Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Add shallots; saute 4 minutes or until golden. Add cumin and garlic; saute for 1 minute. Add tomato puree and oil and cook for 2 minutes or until thick, stirring constantly. Add honey and the next 5 ingredients (through chilies). Reduce heat; simmer for 10 minutes, stirring constantly.

Combine beans and shallot mixture in a 2 quart baking dish. Bake at 300°F for 1 hour or until thick and bubbly. Yield 8 servings.

## **Raspberry Applesauce**

cook: Norma potluck: June 17, 2009

- 1 package frozen raspberries
- 1 can applesauce
- 1 small package raspberry Jello

Mix all ingredients together using the dry jello just as it comes out of the package. Chill and serve.

## Skillet Corn

cook: Lois

4 slices bacon or oil  
1 can whole kernel corn  
chopped onion  
chopped green pepper  
chopped ham

salt  
pepper  
A-1 sauce  
Worcestershire sauce  
garlic powder

Brown bacon. Cook onions and green pepper in bacon grease or oil.

Add corn, chopped ham, and other ingredients.

Cook until well mixed and warm.

## Squash Casserole with Crunchy Pecan Topping

cook: Jane

3 acorn squash, halved and seeded	2 eggs
5 Tbsp butter, softened	1/2 cup white sugar
1/2 cup brown sugar	1/4 cup half-and-half
1/2 cup all-purpose flour	1 tsp vanilla extract
1/2 cup chopped pecans	1/2 tsp salt

Preheat oven to 400 degrees F (200 degrees C).

Roast the squash cut side up on a baking sheet in preheated oven until the flesh is soft, about 50 minutes. Remove squash from oven and cool, then scoop out the flesh into a mixing bowl, or bowl of a food processor.

Meanwhile, prepare the topping by mixing 2 1/2 tablespoons butter in a bowl with the brown sugar and flour until crumbly. Stir in the pecans. Set aside until needed.

Lower oven temperature to 350 degrees F (175 degrees C). Lightly grease 11x7 inch baking dish.

Beat or process the squash until smooth. Add the eggs, white sugar, half and half, vanilla, salt, and 2 1/2 tablespoons butter; process until well blended. Spoon the mixture into the prepared baking dish. Sprinkle the brown sugar topping mixture over the squash.

Bake squash in preheated oven until topping is lightly brown, about 40 minutes.

note: may substitute walnuts or any other type nut in the topping

note: As a shortcut, use frozen cooked squash for this recipe. You will need 4 cups of squash. Thaw the squash before combining with other ingredients.

# Cakes, Cookies, and Desserts

## Brownies

cook: Lois

1 cup shortening  
2 cups sugar  
1 1/3 cup flour  
4 eggs  
1 tsp vanilla  
1 1/3 cup chopped nuts  
(walnuts or pecans)  
4 squares melted chocolate

Cream together shortening, sugar, eggs and vanilla.

Add chocolate, flour, and nuts.

Bake at 325°F for 25 minutes. Do not overbake.

May substitute 3/4 cup cocoa and 4 tbsp butter for chocolate squares.

*new!* **Burnt Grapes**

cook: Norma potluck: August 2012

**½ cup sugar**  
**2 cups sour cream**  
**1 teaspoon vanilla**  
**Grapes**

Mix well until all the grapes are evenly covered.

**1 cup brown sugar**  
**½ cup butter**

Bring to a boil and spread over the grapes.

## Caramelized Butter Tarts

cook: Jackie potluck: September 14, 2011

### Tart Dough:

2 1/2 cup flour  
1 1/2 teaspoons salt  
1 1/2 teaspoons sugar  
1 1/2 teaspoons lemon zest  
4 drops vanilla extract  
9 ounces butter (2 1/4 sticks)  
2 large eggs  
4 teaspoons water

### Filling:

1/3 cup butter  
1 cup brown sugar  
2 tablespoons milk  
1 egg  
1/2 cup raisins  
Few drops vanilla extract

Combine the flour, salt, and sugar in a mixing bowl. Add the lemon zest and vanilla. Cut in the butter and mix until the butter is in pea-sized pieces. Add the eggs and water and mix until combined. Divide the dough into 18 pieces and roll each into a circle. Press the dough into tart pans.

Preheat the oven to 350°F. Bake the tart crusts for 12 minutes.

### Filling:

Melt the butter, brown sugar and milk in saucepan and stir until the sugar starts to dissolve.

Take the pan off the heat and whisk in the egg, vanilla, and raisins.

Divide the filling among the tarts and bake until bubbly, about 5 minutes.



## Chocolate Sheet Cake

cook: Sherry

**Cake:**

2 cups sugar  
2 cups flour  
1 cup margarine  
1 cup water  
4 Tbsp cocoa  
1/2 cup buttermilk OR  
1/2 cup milk and 1 tsp vinegar or lemon juice  
2 eggs, beaten  
1 tsp baking soda  
1 tsp cinnamon  
1 tsp vanilla extract

**Frosting:**

1/2 cup margarine  
4 Tbsp cocoa  
1/3 cup milk  
1 lb. powdered sugar  
1 tsp vanilla  
1/2 to 1 cup nuts (optional)

**Cake:**

Mix flour and sugar together.

Melt margarine with water and coca. Bring to a boil and pour over the flour and sugar mixture. Blend well. Add remaining cake ingredients and mix well.

Bake at 400°F for 25 minutes.

**Frosting:**

Melt margarine with cocoa. Add milk, sugar, vanilla, and optionally, nuts. Spread over cake while the cake is hot.

## **Creme De Fromage**

cook: Sherry

1 can Eagle Brand sweetened  
condensed milk  
1 (8 oz.) cream cheese  
1/2 c. powdered sugar  
6 eggs  
2 c. heavy cream  
2 tsp. vanilla (optional)  
1/2 c. sugar  
2 Tbsp water

Place the unopened can of sweetened condensed milk in a pan and add boiling water to within 1/3 of the top of the can. Simmer for 1 1/2 hours. Cool completely.

Soften the cream cheese to room temperature. Beat until fluffy. Add powdered sugar, mix well. Add eggs, one at a time, beating well after each. Add cooked milk and cream and optionally vanilla.

Cook sugar and water together until light brown. Coat bottom and sides of a 2 quart charlotte mold, large Pyrex pie pan or casserole with caramel.

Pour cheese mixture into mold, place in a shallow pan of hot water and bake at 350 degrees for 1 1/2 hours or until a knife comes out clean. Cool and refrigerate 12 hours. Unmold on plate Serves: 5 to 6.

## Dutch Apple Pie

cook: Lois potluck: January 25, 2012

One unbaked 10 "pie crust.

### Filling

6 apples thinly sliced

1/2 C sugar

1tsp cinnamon

2Tbsp flour

### Topping

1 cup flour

3/4 cup sugar

1/2 soft butter

Combine sugar, cinnamon, flour and apples in a bowl. Mix well.

I usually beat one egg for a wash and brush on the crust. That and spraying the dish before you put the crust in helps keep the bottom from soaking up the juice and getting soggy.

Arrange the apple mixture on crust.

For topping, combine flour, sugar and butter. Use pastry blender or a fork to blend until crumbs form. You can also use your hands to rub the butter into the flour and sugar. Messy but it works.

Sprinkle crumbs over top.

Bake at 400°F for about 50 min. Until top is nicely browned and apples are done.

If you let this cool a bit before cutting the top will stay crunchy.

When I brought this to the HAGS, it went right from the oven and when I covered it the steam made of top softer. I used Granny Smiths apples for the potluck. And brought vanilla ice to serve over the warm pie.

## **Eclair Cake**

cook: Norma    potluck: January 12, 2011

3 1/2 packages graham crackers  
2 small packages vanilla pudding  
4 cups milk  
1 8 oz. tub cool whip  
1 can chocolate frosting

Put graham crackers on bottom of 2 8"x11" pans.

Beat pudding mix with milk for 2 minutes. Fold in cool whip.

Pour 1/2 pudding mix over graham crackers. that add another layer of crackers and another layer of the remaining pudding mix. Cover top layer completely with graham crackers. Frost with chocolate frosting.

## Illinois Party Cookies

cook: Arlene

1 1/2 pound butter or margarine  
( I always use butter)  
1 cup brown sugar  
1 egg yolk  
2 cups flour  
1 tsp. vanilla  
1 cup chopped nuts, if desired  
chocolate chips  
(either semi sweet or milk  
chocolate)

Beat butter and sugar well. Add egg yolk and beat. Add flour and vanilla.

Spread on greased 11" x 16" cookie sheet. Bake at 350°F until golden brown. About 20 minutes.

While still hot, pour chocolate chips over baked cookies, let them melt and then spread with spatula. Can sprinkle with nuts, colored sprinkles for holidays.

note 1: I use a lot of chocolate. One bag per sheet at least.

note 2: I always double recipe and use one whole egg.

note 3: I prefer a little smaller pan for a little thicker cookie.

## Many Use Butter Cookies (Muerbes)

cook: Arlene

1 cup butter  
2/3 cup granulated sugar  
1 egg  
1 tsp vanilla  
2 1/2 cups all purpose flour  
(about this amount)

note: I make 5 or 6 recipes for all different cookies.

Cream butter and sugar well until fluffy. Add egg and vanilla. Lastly, add flour and mix gently (do not beat flour or you will produce gluten) using enough flour to make a dough soft enough to go through a cookie press or tube.

Can use cookie press or spread on greased cookie sheet. Use waxed paper and rolling pin over the dough to spread evenly.

A multitude of ways to decorate. Colored sugar, sprinkles, carmel-melted chocolate-pecans for mock turtles, brush with egg white and sprinkle white sugar and sliced almonds, red cherries in middle of each square, use your imagination.

This dough is too soft for rolling and cut outs. But you can add flour to a portion and make stiff enough to roll.

Bake at 350°F about 20 minutes. Cut in squares while warm.

## **Not Your Momma's Banana Pudding**

cook: Sherry

2 bags Pepperidge Farm Chessman Cookies*	Milk for pudding
6-8 bananas	1 (8 oz.) package cream cheese, softened
1 (5 oz.) box French vanilla instant pudding mix**	1 (14 oz.) can sweetened condensed mild
	1 (12 oz.) container Cool Whip

Line bottom of 13x9 inch pan with cookies and cover with sliced bananas.

Blend milk with pudding mix - make as directed on the box.

Beat cream cheese and condensed mild with electric mixer until smooth; fold in Cool Whip.

Add cream cheese mixture to pudding, stirring until well blended (use electric mixer on low speed).

Pour mixture over cookies and bananas; cover with remaining cookies.

Refrigerate.

You may need 2 1/2 bags if your 13x9 inch pan is generous

\* If you cannot find the 5 oz. pudding use two small boxes

note: best made ahead so pudding mixture firms up.

## Oatmeal Cookies

cook: Vickie potluck: March 2010

3/4 Cup margarine or butter

1 Cup brown sugar

1 large egg

1 tsp vanilla

3/4 Cup flour

1/2 tsp baking soda

1/2 tsp salt

1/2 tsp ground cinnamon

3 Cups old-fashioned rolled oats

1 Cup raisins

1 Cup walnuts

Preheat oven to 350. Mix all ingredients and drop by teaspoonfuls onto ungreased baking sheet. Bake for 12-15 minutes. Makes 2 dozen cookies.



## Oatmeal Cookies II

cook: Norma potluck: January 25, 2012

3 eggs, well beaten  
1 cup raisins  
1 teaspoon vanilla  
1 cup shortening  
1 cup brown sugar

1 cup white sugar  
2 ½ cups flour  
1 teaspoon salt  
2 teaspoons soda  
1 teaspoon cinnamon

Combine eggs, raisins and vanilla and let mixture stand for one hour. Cream shortening, brown and white sugars. Sift flour, salt, soda, cinnamon, nutmeg and cloves into sugar mixture. Mix well. Blend in eggs, raisins, oatmeal, coconut and nuts. Dough will be stiff. Drop dough by heaping teaspoonfuls onto ungreased cookie sheet or roll into small balls. Flatten between hands and place on cookie sheet. Bake 9 minutes at 350 till lightly brown. Do not over bake.

## **Old Fashioned Sugar Cookies**

cook: Norma

2 cups butter, softened  
1 1/2 cups sugar  
2 tablespoons white vinegar  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
2 teaspoons baking soda  
Colored sugar (optional)

Cream butter and sugar. Beat in vinegar and vanilla. Combine flour and baking soda; gradually add to creamed mixture and mix well. Roll into 1-inch balls. Place 2 inches apart on greased baking sheets. Flatten to 1/4 inch thickness and sprinkle with colored sugar. Bake at 350°F for 8-10 minutes or until edges are lightly browned.

## Orange Oatmeal Chocolate Bars

cook: Lois

1/2 cup shortening  
2/3 cup brown sugar  
1 cup flour  
1/4 tsp salt  
1/4 tsp baking soda

1/2 cup milk  
1 egg  
1 1/4 cup oatmeal  
1 6 oz package chocolate chips

Cream together egg, sugar, milk, shortening and dry ingredients. Add chocolate chips.

Pour into 9"x9" greased pan. Bake at 375°f for 35-40 minutes.

Boil and pour over hot cake:

1/2 cup sugar  
3 tbsp orange juice  
1 tsp grated orange rind

## **Pie Crust with Tips and Tricks**

cook: Lois potluck: January 25, 2012

Good Old Fashioned Baking

Pie Crust

My sister-in-law Marilyn makes the best pie crust

This formula can be added to or subtracted from to make as many crusts you need.

It's simple

For 2 crust pie

1 cup Crisco cool [not cold]. Add 2 cups flour

Using a fork smash it up as best you can

Add 3 to 4 Tbsp COLD water, [she floats ice cubes in it before she starts]

Continue mixing until flour is moist and starting to come together

Now in go the hands. Divide into 2 balls. Roll out the crust on floured surface. Don't over handle.

Be sure to make enough for a DOG TAIL

My Grandma Travis always rolled out what was left and spread butter and cinnamon and rolled it up. Bake it with the pie. She would let us eat that and leave the pie until dinner.

If Grandma wanted 1 already baked crust, she turned the pie plate over and molded the crust to it using a fork to prick some holes. That way it didn't shrink or get bubbles in it.

Another trick of hers was to slice the apples or whatever fruit she wanted into the pie plate she was going to use. That way there was always just the right amount. Then put the fruit into a bowl and add the sugar, flour etc. Wash and dry the pie plate, put in the crust and filling.

Especially with fruit make an egg wash, [beat one egg] and brush it on the bottom to help keep the fruit juice.

note: I do almost the same thing as the "dog tail" but I slice the roll into 3/4 inch pieces and put each piece cut side down in a pie plate and bake them. Jane

## *new!* Pumpkin-Chocolate Cheesecake Bars

cook: Donna potluck: October 2012

1 ¼ cups graham cracker crumbs	½ tsp vanilla
¼ cup sugar	¼ tsp salt
1/3 cup butter, melted	6 oz semisweet chocolate, cut up, or 1 cup semisweet chocolate pieces
2 - 8 ounce packages cream cheese, softened	2 T butter
1 ¾ cup sugar	1 ¼ cups sour cream
3 eggs	¼ cup sugar
1 cup canned pumpkin	Grated fresh nutmeg - Milk chocolate or semisweet chocolate curls
½ tsp pumpkin pie spice	

**1.** Preheat oven to 325 degrees F. Lightly grease a 13x9x2-inch baking pan; set aside. In a medium bowl, combine graham cracker crumbs and 1/4 cup sugar. Stir in the 1/3 cup melted butter. Press mixture evenly into bottom of the prepared baking pan; set aside.

**2.** In a large bowl, combine cream cheese and the 1-3/4 cups sugar. Beat with an electric mixer on medium speed until smooth. Add eggs, one at a time, beating on low speed after each addition just until combined. Beat in pumpkin, pumpkin pie spice, vanilla, and salt on low speed just until combined. Remove 1-1/4 cups of the mixture.

**3.** In a small heavy saucepan, combine the 6 ounces chocolate and the 2 tablespoons butter. Cook and stir over low heat until melted. Whisk chocolate mixture into the 1-1/4 cups pumpkin mixture. Pour over crust, spreading evenly. Bake for 15 minutes.

**4.** Carefully pour the remaining pumpkin mixture over baked chocolate layer, spreading evenly. Bake for 40 to 45 minutes more or until filling is puffed and center is set. Cool on a wire rack for 30 minutes.

**5.** In a small bowl, combine sour cream and 1/4 cup sugar. Gently spread over cookies. Cool completely. Cover and chill for at least 3 hours. Cut into bars.\* Before serving, sprinkle with nutmeg and/or chocolate curls. Makes 24 to 36 bars.

**Make Ahead Tip** Bake and chill cookies; cut into bars. Place in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days. Do not freeze.

## *new!* **Pumpkin Spiced and Iced Cookies**

cook: Sue potluck: October 2012

### **Cookies**

2 1/4 cups all purpose flour  
1 1/2 tsp pumpkin pie spice  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup butter or margarine, softened  
1 cup granulated sugar  
1 15 oz. can pureed pumpkin

2 large eggs  
1 tsp vanilla extract  
2 12 oz pkg chocolate morsels  
1 cup chopped walnuts

### **Vanilla Glaze**

1 cup powdered sugar  
1 to 1 1/2 tsp milk  
1/2 tsp vanilla extract

Preheat oven to 375°F. Grease baking sheets.

Combine flour, pumpkin pie spice, baking powder, baking soda, and salt in medium bowl. Beat butter and sugar in large mixer bowl until creamy. Beat in pumpkin, eggs, and vanilla. Gradually beat in flour mixture. Stir in chocolate morsels and walnuts. Drop by rounded teaspoons onto greased baking sheets.

Bake for 15 to 20 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.

Make vanilla glaze by mixing all ingredients well. Drizzle or spread on cooled cookies.

## Raspberry Cream Pie

cook: Freda

**Crust:**

1 1/2 cups crushed vanilla wafers (about 45 wafers)  
1/3 cup chopped pecans  
1/4 cup butter, melted

**Filling:**

1 (8 oz.) cream cheese, softened  
2/3 cup confectioners sugar  
2 Tbsp orange liqueur  
1 tsp vanilla extract  
1 cup heavy whipping cream, whipped

**Topping:**

1 cup sugar  
3 Tbsp cornstarch  
3 Tbsp water  
2 1/2 cups fresh or frozen raspberries, divided

Combine the wafer crumbs, pecans, and butter. Press onto the bottom and up the sides of a greased 9 inch pie plate.

In a large bowl, beat the cream cheese, confectioners' sugar, liqueur and vanilla until light and fluffy. Fold in whipped cream. Spread into crust. Chill until serving.

In a small saucepan, combine sugar and cornstarch; stir in water and 1 1/2 cups raspberries. Bring to a boil. Cook and stir for 2 minutes or until thickened. Transfer to a bowl; refrigerate until chilled.

Spread topping over filling. Garnish with remaining raspberries.

Yield: 8 servings

## Rhubarb Crunch

cook: Kathy

Filling:

5 cups diced rhubarb

3 Tbsp flour

1 cup sugar

Topping:

1 cup brown sugar

1 cup rolled oats

1 1/2 cup flour

1/2 cup butter

1/4 cup shortening

Combine the filling ingredients. Put into greased 13x9 inch pan.

Mix brown sugar, rolled oats, 1 1/2 cup flour, butter, and shortening. Sprinkle over top of rhubarb mixture.

Bake at 375°F for 40 minutes.

Kathy's serving suggestion: serve with whipped cream or ice cream.



## Rhubarb Pie

cook: Freda

2 shallow graham cracker crusts  
1 egg yolk  
4 cups Rhubarb  
1 cup sugar  
3 oz. package strawberry jello  
1 Tbsp lemon juice  
16 oz. Cool Whip

Spread egg yolk over graham cracker crusts and bake at 325°F for 5 minutes.

Mix the Rhubarb and the sugar. Cook over low heat until soft. Add the strawberry jello. Let cool.

Add the lemon juice and fold in the Cool Whip.

Put in pie shells and place in refrigerator for at least one hour before serving.

## Sopapilla Cheesecake Dessert

cook: Jane potluck: July 28, 2010

3 (8 ounce) packages cream cheese, softened*	1/2 cup softened butter
1 1/4 cups white sugar*	1/4 cup white sugar
1 1/2 tsp vanilla extract	1 1/2 tsp ground cinnamon
2 (8 ounce) cans crescent roll dough	1/4 cup honey, warmed

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Beat the cream cheese with 1 1/4 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough.

Stir together 3/4 cup of sugar, cinnamon, and butter. Spread the mixture over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey.

Cool completely in the pan before cutting into 12 squares.

\*can use 2 (8 oz. packages) cream cheese and 1 cup white sugar

## Swiss Chocolate Cake

cook: Sherry

**Cake:**

1 package Duncan  
Hines Swiss Chocolate  
cake mix\*  
1 small box vanilla  
instant pudding  
3 eggs  
1 1/2 cups milk  
3/4 cup oil

**Icing:**

1 cup powdered sugar  
1 cup granulated sugar  
1-8 oz. cream cheese,  
softened  
12 oz. Cool Whip\*\*  
6 Hersey bars with  
almonds, crushed

**Cake:**

Preheat oven to 325°F. Mix cake ingredients for about 2 1/2 minutes. Pour into 3 greased and floured 9" round cake pans. Bake for 20-25 minutes or until cakes test done with toothpick. Cool and remove from pans.

**Icing:**

Cream sugars and cream cheese until mixture is no longer granular. Add about 10 oz. Cool Whip and chocolate bars (reserving some for the top of the cake).

Assemble the 3 layers, using 1/3 of the icing between each layer. Spread remaining icing on top of cake. Sprinkle top with reserved chocolate bars. Chill for several hours.

\* If you can't find Swiss Chocolate, use Chocolate

\*\* 8 oz. Cool Whip is too little but 12 oz. is too much

note: I like to make this a couple of days ahead so it gets really moist and fudgy.

## Ultimate High Altitude Chocolate Chip Cookies

cook: Vickie potluck: March 2010

1 Cup butter or margarine	1 tsp baking soda
1 Cup white sugar	3 1/2 Cups flour
1 Cup packed brown sugar	1 Cup semi-sweet chocolate chips
3 eggs	
1 tsp vanilla	
1/2 tsp salt	

Preheat oven to 350. Mix together butter and sugars until smooth. Mix in eggs one at a time, and then add vanilla. Combine flour, baking soda, and salt -- stir into batter. Add in chocolate chips. Drop cookies by heaping teaspoonfuls onto ungreased cookie sheet. Bake for 12-15 minutes, until edges turn golden. Allow cookies to cool on baking sheet a few minutes before removing.

(from [allrecipes.com](http://allrecipes.com)) -- These really work at our altitude!

# Potpourri

## Dog Biscuits

cook: Sherry

1 1/2 cup water	1 1/2 cups whole wheat flour
1/2 cup canola oil	1/2 cup white flour
2 medium eggs	1/2 cup corn meal
3 Tbsp crunchy peanut butter	1/2 cup oat meal
2 Tbsp vanilla	

Combine all the liquids. Add peanut butter and mix very well.

Add all the dry ingredients and mix well with an electric mixer till well combined.

Roll out on a flour covered surface. Place on a greased cookie sheet. Cut into biscuit sized pieces.

Bake at 400°F for 20 minutes. Turn oven off and let cool completely before removing.

## Dog Biscuits II

cook: Lois

3 1/2 cup all purpose flour	t tbsp salt (or garlic salt or garlic powder)
1 cup rye flour	1 pkg dry yeast
2 cups cracked wheat or wheat germ	2 cups chicken stock
2 cups whole wheat flour	1 tbsp milk
1 1/2 cup cornmeal	1 egg
1/3 cup non-fat dry milk	

Combine all dry ingredients except the yeast. Dissolve yeast in 1/4 cup warm water. Add liquid.

Add dry ingredients and knead for about 3 minutes. Dough will be quite stiff. If too stiff, add more liquid or an egg.

Roll dough on floured surface to 1/4 inch thickness and immediately cut into shapes with cookie cutter. Place on ungreased cookie sheet. Brush tops with a wash of egg and milk. Place in preheated oven at 300°F for 45 minutes.

Turn off heat and leave in oven overnight to get bone hard. Makes about 8 dozen.

## Granola Bars

cook: Jane potluck: May 2009

2 1/2 cup rolled oats	1 cup seedless raisins
1 cup coconut, shredded	1/4 cup butter
1/2 cup wheat bran	3 Tbsp unpacked brown sugar
1 1/4 cup almond flour	1/2 cup honey
1/2 cup whole flaxseed	1 Tbsp vanilla extract
1/2 cup wheat germ	

Preheat oven to 300°F. Place rolled oats, coconut, wheat bran, and almond flour in 9 1/2 x 14 inch pan. Place in oven for 10 minutes.

In another bowl, mix flax seed, wheat germ, and raisins.

In a small pot, melt butter. Add honey and brown sugar. Simmer slowly.

Mix heated dry ingredients with other dry ingredients.

Place wax paper in the bottom of the pan and grease the sides.

Add vanilla to butter mixtures. Mix this into the dry ingredients. Pour into prepared pan. Spread with a spoon and then tamp down with a flat object (like a measuring cup).

Bake at 300°F for 10 minutes. Cool for 10 minutes. Invert onto cutting board and cut into 24 squares. Wet knife while cutting to prevent sticking.

Cool completely than break into separate squares.

Jane's note: Almond flour is simply almonds processed in a food processor until they are finely ground.