

Bay Hide Away RV Park 2010-2011 Cookbook

This is a collection of recipes gathered over the winter of 2010 - 2011

Bay Hide Away Campers



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Appetizers and Drinks



Diamond

Bacon Wrapped Water Chestnuts

1/2 cup brown sugar
1/4 cup Miracle Whip
1/4 cup ketchup

1 lb bacon
3 cans water chestnuts

Procedure

- 1 Mix: brown sugar, Miracle Whip, and ketchup.
- 2 Cut bacon in half and length-wise.
- 3 Wrap bacon around water chestnuts. Hold in place with toothpicks.
- 4 Dip bacon wrapped water chestnuts in the mixed sauce and then bake for 25 minutes, until bacon is cooked.

Servings: 32

Degree of Difficulty: Easy

Oven Temperature: 350°F

Source

Source: Pam DeRooy

Black Bean Dip

This recipe is perfect for Super Bowl Sunday or anytime you've got a crowd around.

8 ounces	sour cream	1 can	corn, drained
16 ounces	cream cheese, softened	1 can	Rotel tomatoes with cilantro
1 package	dry ranch dressing	1 cup	sharp cheddar cheese, shredded
1 can	black beans, rinsed		large Fritos dip chips

Procedure

- 1 Soften cream cheese.
- 2 Mix in ranch dressing mix til well mixed.
- 3 Add remaining ingredients. Mix well.
- 4 Chill 2 hours then serve with chips.

Servings: 20

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Inactive Time: 2 hours

Source

Source: Vicki and Steve from Topeka, Kansas

BLT Dip

Everyone wanted to take this recipe home when it was put in the recipe box.

1 lb	bacon	1 cup	sour cream
1 medium	tomato, diced	1 loaf	white bread
1 cup	Mayonnaise		

Procedure

- 1 Fry bacon until crisp, then crumble. Mix with tomato, mayo, and sour cream. Make early to let flavors marry.
- 2 Toast one loaf of white bread and cut slices into triangles.
- 3 Serve dip with toasted white bread points.

Servings: 24

Yield: 3 cups of dip (approximate)

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Inactive Time: 2 hours

Source

Source: Compliments of Ursula and Joe Bolden from Pennsylvania, New Orleans, South Carolina, and too many other places to list!, Full-timers for the past 5 years!

Braunsweiger Ball

1 lb braunsweiger
8 ounces cream cheese, softened

1 small onion chopped
1 cup chopped pecans

Procedure

- 1 Mix together braunsweiger, cream cheese, and chopped onions.
- 2 Shape into a ball or log.
- 3 Roll in chopped pecans.
- 4 Serve with crackers of choice.

Yield: two balls or logs

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Source

Source: Pat, Charlie, and Precious from Illinois

Easy Egg Nog

This would be good with the Egg Nog Bread Pudding recipe

6 eggs
3 cups milk
8 Tbs sugar

3 tsp vanilla
1/2 tsp ground nutmeg

Procedure

- 1 In a large bowl beat eggs with an electric beater.
- 2 By turn, add milk and sugar.
- 3 Continue beating until slightly thickened
- 4 Add vanilla and nutmeg
- 5 Cover with plastic wrap and refrigerate for at least 3 hours.
- 6 Tip: If you don't like the idea of using uncooked eggs for drinking, use 1 1/2 cup Egg Beaters or other pasteurized egg substitute

Servings: 8

Degree of Difficulty: Very easy

Preparation Time: 5 minutes

Total Time: 3 hours

Source

Source: just julie

Breads, Muffins, and Breakfast-type Stuff



Taz and JoJo

"Classic" Cream Scones

These are soooo easy and sooo-soooo good!

2 cups	all-purpose flour	1/2 cup	heavy (whipping) cream
1/8 cup	sugar	1	large egg
2 tsp	baking powder	1 1/2 tsp	vanilla extract
1/8 tsp	salt	1/2 cup	currants or raisins or chips
1/3 cup	unsalted butter, chilled	1	egg, mixed with 1 tsp water for glaze

Procedure

- 1 Preheat oven to 425°.
- 2 In a large bowl, stir together the flour, sugar, baking powder, and salt. Cut the butter into 1/2-inch cubes and distribute them over the flour mixture. With a pastry blender, cut in the butter until the mixture resemble coarse crumbs. In a small bowl, stir together the cream, egg, and vanilla. Add the cream mixture to the flour mixture and knead until combined. Stir in the currants if desired.
- 3 You can either drop these onto an ungreased cookie sheet in 1/3 cups or make 2 "loaves".
- 4 You can brush the tops of the scones or loaves with an egg wash before you bake them for about 20 - 30 minutes or until golden brown on the bottom if not the top!

Servings: 14

Degree of Difficulty: Easy

Cooking Time: 28 minutes

Recipe Tips

1. To make "loaves," divide the dough into two equal balls. press each ball onto the cookie sheet, flattening it to a circle about 1/2 to 1 inch high and about 6 inches wide. With a damp bread knife cut each loaf into six or eight wedges, leaving the wedges close to each other, but slightly separated so the sides of the wedges will cook and dry.
2. I like to add mini chocolate, cinnamon, or cappuccino chips to them.

Source

Author: From Simply Scones by Leslie Weiner & Barbara Albright, published by St. Martin's Press in NYC in the year 1988. I bought this book in the Industrial Arts Museum in the Smithsonian.

Source: Julie & Jeff, Rochester, NY

Apple Pancake Sam

This is incredibly simple and incredibly good. I like it best with blueberries and, of course, Vermont Maple Syrup. Jeff likes it with powdered sugar. Enjoy!

2 Tbs	butter	1/2 cup	flour
1	lemon, juiced	1/2 cup	skim milk
1	medium apple, cut into wedges	3	eggs
2 Tbs	brown sugar		ground cloves

Procedure

- 1 Put the butter into an 8 or 9 inch round baking dish and heat in the oven at 400° for 10 minutes. Do not brown.
- 2 Meanwhile, squeeze the lemon juice over the apples and toss with the brown sugar.
- 3 In a mixing bowl, combine the flour, milk, and eggs. Whisk briefly until barely together. Batter will be lumpy.
- 4 Remove the baking dish from the oven and pour in the batter. Arrange the apples in a circle around the dish, putting 2 or 3 in the center. Top with remaining lemon juice-brown sugar mixture.
- 5 Bake for 25 minutes until firm and puffy. Dust with a sprinkling of ground cloves and serve with warmed pure maple syrup.

Servings: 2

Degree of Difficulty: Very easy

Oven Temperature: 400°F

Recipe Tips

1. In the summer use fresh blueberries in place of the apples.
2. To serve 4 or more, this recipe may be doubled and baked in a 15- to 16-inch dish.

Source

Author: From the Tassajara Bread Book, the revised and updated edition, by Edward Espe Brown and published by Shambala in 1986

Source: Julie Castle, Rochester, NY

Blueberry Best Coffee Cake

Betty Crocker strikes again! Given a choice between this coffee cake and Julie's super duper blueberry muffins, Jeff will choose this cake 2 times out of 3!

1/2 cup	granulated sugar	1	egg
1/3 cup	all-purpose flour	2 1/2 tsp	baking powder
1/2 cup	ground cinnamon	3/4 tsp	salt
2 cups	all-purpose flour	2 cups	fresh or frozen blueberries (thawed and drained if frozen)
3/4 cup	granulated sugar	1/2 cup	powdered sugar
1/4 cup	shortening	1/4 tsp	vanilla
3/4 cup	milk	1 tsp	hot water

Procedure

- 1 Heat oven. Grease bottom and sides of 9 x 3 inch springform pan or 9-inch square pan with shortening or cooking spray. In small bowl, mix 1/2 cup sugar, 1/3 cup flour, and the cinnamon. Cut in butter with a fork until crumbly. Set aside.
- 2 In large bowl, stir together all coffee cake ingredients except blueberries; beat with a spoon 30 seconds. Fold in blueberries. Spread batter in pan. Sprinkle with topping.
- 3 Bake 45 to 50 minutes, or until toothpick inserted in center of cake comes out clean. Cool 10 minutes, remove side of pan (if using springform pan).
- 4 In small bowl, mix all glaze ingredients until smooth and thin enough to drizzle. You may need another 1/2 teaspoon or so of hot water. Drizzle over warm coffee cake.

Servings: 9

Yield: One 9 inch pan

Degree of Difficulty: Very easy

Oven Temperature: 375°F

Preparation Time: 25 minutes

Cooking Time: 1 hour

Source

Source: Julie Castle

Web Page: www.bettycrocker.com

Bread

This bread was always a big hit at dinners. It's rated easy and it is. Time consuming--a bit, if done by hand.

1 cup warm water	1/4 cup butter
1/2 cup sugar	3 1/4 cup flour
1 egg	1 Tbs yeast

Procedure

- 1 Mix all together. Work into a ball.
- 2 Let it rise, then work it down, punching/pressing the air out.
- 3 Split in half, put each in bread pan.
- 4 Let it rise again.
- 5 Bake.
- 6 You can use a bread machine. Put all in the bread machine to mix up. Put on dough setting then split and place in bread pan, let raise and bake in oven until done. (Sounds hollow when tapped,)

Servings: 24

Yield: two loaves

Degree of Difficulty: Easy

Source

Source: Of course it was made by Betty & Ray Meehl (and Diamond) from Nixa, Missouri.

Doughnut Muffins

This recipe is from the King Arthur Flour website. And they really do taste like the old fashion doughnuts with cinnamon sugar doughnuts that your grandmother used to make. Or at least like my grandmother's! Maybe that's because, like King Arthur Flour, she was from the beautiful state of Vermont.

1/4 cup	butter	3/4 tsp	salt
1/4 cup	vegetable oil	1 tsp	vanilla extract
1/4 cup	granulated sugar	2 2/3 cup	all-purpose flour
1/3 cup	brown sugar	1 cup	milk
2	lg eggs		Topping:
1 1/2 tsp	baking powder		3 Tbs melted butter
1/4 tsp	baking soda		3 Tbs cinnamon sugar
1 1/4 tsp	ground nutmeg, to taste		

Procedure

- 1 Preheat oven and lightly grease standard muffin tin or line with paper or silicone muffin cups. If using paper or silicon liners, spray with non-stick vegetable oil spray.
- 2 In a medium-sized mixing bowl, cream together the butter, sugars, and vegetable oil until smooth.
- 3 Add the eggs, beating to combine.
- 4 Stir in the baking powder, baking soda, nutmeg, salt, and vanilla.
- 5 Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined.
- 6 Spoon the batter evenly into the prepared pan, filling the cups nearly full.
- 7 Bake the muffins for 15 to 17 minutes, or until they're a pale golden brown and a cake tester inserted into the middle of one of the center muffins comes out clean.
- 8 Remove them from the oven, and let them cool for a couple of minutes, or until you can handle them. While they're cooling, melt the butter for the topping.
- 9 Use a pastry brush to paint the top of each muffin with the butter, then sprinkle with the cinnamon-sugar. Or simply dip the tops of muffins into the melted butter, then roll in the cinnamon-sugar.
- 10 Serve warm, or cool on a rack and wrap airtight. Store for a day or so at room temperature.

Servings: 12

Yield: 12 muffins

Degree of Difficulty: Very easy

Oven Temperature: 425°F

Preparation Time: 10 minutes

Cooking Time: 32 minutes

Source

Source: Julie & Jeff, Rochester, NY

Web Page: www.kingarthurfLOUR.com

Heath Coffee Cake

2	cups	brown sugar	1		egg beaten
2	cups	flour	1	cup	milk
1/2	cup	butter	1/2	tsp	salt
6		Heath Bars	1	tsp	baking soda
			1	tsp	vanilla

Procedure

For the Crumble:

1 Mix brown sugar, flour and butter together. Set aside 1 cup of this mixture.

For the Cake:

- 1 Beat the egg, then add the milk and other ingredients. Mix well. Add to the larger portion of the crumble mixture.
- 2 Pour into a greased and floured 9 in. x 12 in. pan.
- 3 Sprinkle the 1 cup of crumble mixture that you set aside.
- 4 Cuit the 6 Heath Bars and sprinkle them on top of all.
- 5 Bake for 35 minutes.

Servings: 24

Yield: One 9 in x 12 in pan

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 20 minutes

Cooking Time: 35 minutes

Source

Source: More yummy stuff from Sharon and John Chitty! (Iowa)

Irish Soda Bread

From Gourmet Magazine, the March 1994 edition, Jeanne Lemlin writes: "The following bread, found throughout Ireland, is chock-full of raisins and caraway seeds." (p. 175) it has become a tradition in my house on St.Patrick's Day and is easy and delicious enough to enjoy all year round! Enjoy.....Julie

2 cups	all-purpose flour, plus more for kneading	1/4 cup	unsalted butter, cut into small pieces
1 cup	whole wheat flour	1 cup	raisins
1/2 cup	sugar	2 tsp	caraway seeds
2 tsp	baking soda	1 1/2 cup	buttermilk (or nonfat yogurt, if desired)
1 tsp	salt		milk for brushing top of bread before baking

Procedure

- 1 Preheat oven and butter a 1 1/2 quart round baking dish (about 8 inches in diameter)
- 2 In a large bowl whisk together flours, sugar, baking soda, and salt.
- 3 Add butter and toss to coat with flour., With fingertips rub in butter until mixture resembles coarse meal. (You can also use a pastry blender or two knives to cut in butter.)
- 4 Add raisins and caraway seeds and toss until coated.
- 5 Add buttermilk or plain nonfat yogurt and stir until dough is moistened evenly. Do not overwork dough.
- 6 On a floured surface knead dough 1 minute, sprinkling lightly with addition flour to prevent sticking. (Work it until the dough does not stick to your hands, may be a but tacky, but mostly dry.) Shape dough into a ball and put in baking dish.
- 7 With a sharp knife cut a shallow X (or cross) in top of loaf and brush loaf with milk.
- 8 Bake bread in middle of oven 55 to 60 minutes, or until golden brown. (Cake tester will be dry and thumping the top with a finger flick will sound hollow rather than dense.)
- 9 Turn bread out onto a rack and cool completely before slicing.

NOTE:

- 1 I use 3 cups of all purpose if I don't have whole wheat flour (which is most of the time!)
- 2 You can use dried currants instead of raisins if your store carries them.

Servings: 16

Yield: 1 eight inch round

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 55 minutes

Source

Source: Julie Castle

Omelet in a Bag

2	eggs	1 ounces	chopped onion
1 ounces	diced ham	1 ounces	chopped mushrooms
1 ounces	bacon, cooked and crumbled	1 ounces	diced tomato
1 ounces	sausage, cooked and crumbled	1 ounces	salsa
1 ounces	shredded cheese	1 ounces	olives
1 ounces	chopped green bell papper		

Procedure

- 1 Place 2 (or 3) eggs in a zip-lock freezer bag with whatever omelet fixings you prefer. Squeeze out air.
- 2 Place bag in boiling water for 17 minutes.

Servings: 1

Degree of Difficulty: Very easy

Preparation Time: 5 minutes

Cooking Time: 17 minutes

Source

Source: Yet another unusual recipe from Sharon and John Chitty. (IA)

Desserts



Buster

Caramel Apple Upside-Down Cake

Julie Castle and Jeff Elmore submit the recipe for this super rich dessert. While they come from Rochester, New York, the recipe was found in Vermont's King Arthur Flour catalogue.

4	tbsp	butter	1	cup	sugar
1/2	cup	heavy cream	1 1/2	tsp	baking soda
1 1/4	cup	brown sugar	1	tsp	vanilla
1/4	tsp	salt	1/2	tsp	salt
2	tsp	vanilla	1	tsp	cinnamon
3	large	firm cooking apples (about 1 lb.), peeled, cored, and sliced	1/8	tsp	nutmeg
			3	large	eggs
			1 3/4	cup	unbleached all-purpose flour
3/4	cup	butter			

Procedure

Topping:

- 1 Place all but apples into a deep 9- to 10-inch wide oven-safe saucepan or stovetop-safe baking dish. Stir over medium heat until the sugar is dissolved.
- 2 Remove from heat while you add the apples, layering them in concentric circles to cover the bottom of the pan. Place back on heat and bring to a boil over medium-high heat.
- 3 Continue cooking for 16 to 18 minutes, until the apples are tender and the liquid turns a light caramel color and is thickened slightly--it should coat the back of a spoon in a thick, sticky layer.
- 4 While the apples are cooking prepare the batter.

Batter:

- 1 Beat the butter, sugar, baking powder, vanilla, salt, and spices together until fluffy.
- 2 Add the eggs one at a time, scraping the bottom and sides of the bowl after each addition.
- 3 Whisk in the flour.
- 4 Use an ice cream scoop or spatula to drop mounds of batter over the hot apple mixture. Smooth slightly--there may be spaces but they will disappear as the batter bakes.
- 5 Bake the cake in a pre-heated oven for 40 to 45 minutes, until the caramel bubbles up around the edges and the top is browned and firm. A cake tester inserted into the center of the cake (but not down into the caramel) should come out clean.
- 6 Remove the cake from the oven, and let it stand for 10 minutes to set up.
- 7 Run a dull knife around the edges of the pan and turn the cake out onto a serving platter. Be careful, the gooey caramel topping is very hot.
- 8 Serve with whipped cream or ice cream; it's best eaten slightly warm.
- 9 May be made ahead and reheated in a 350° oven--just be sure that the serving platter is oven-safe (or leave in pan until serving time and turn out after reheated.)

Servings: 16

Yield: one cake

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 15 minutes

Cooking Time: 1 hour and 5 minutes

Source

Web Page: www.kingarthurfour.com

Cherry and Angel Food Dessert

1	Baked Angel Food Cake	16 ounces	sour cream
2 cans	cherry pie filling	1 cup	milk (more if needed)
1 large (6 oz)	instant vanilla pudding	1 cup	whipped cream
1 small (3 oz)	instant vanilla pudding		

Procedure

In a 9 inch by 13 inch pan layer as follows:

- 1/2 cake torn in pieces
- all but a few cherries which will decorate the top
- 1/2 cake torn in pieces
- Mixture of: sour cream, milk, and pudding
- whipped cream
- Drizzle reserved pie filling over top.
- Chill for several hours.

Servings: 15

Yield: 9 in. x 13 in confection

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Inactive Time: 3 hours

Total Time: 3 hours

Source

Source: This recipe was included courtesy of Joan and Joe Smith from the land of 10,000 Lakes.

Chocolate Cherry-Berry Fruitcake or "Not-chur-mamas-fruitcake"

This recipe came from King Arthur's Flour website, however I have changed it very significantly to decrease the sugar and increase the protein contents. Enjoy!

2	cups	dried cherries, chopped if very large	1	cup	almond flour
1/3	cup	water	1 1/2	cup	all-purpose flour
3/4	cup	butter	3/4	cup	milk, at room temp
1 1/2	tsp	baking powder	2 1/2	cup	mixed dried berries
1	tsp	salt	2	cups	chocolate chips
1	tsp	vanilla	2 1/2	cup	chopped walnuts or pecans
1/4	tsp	almond extract or rum extract, optional	3/4	cup	simple syrup
3		eggs, large			

Procedure

- 1 Combine dried cherries with water. Cover and microwave for 1 to 2 minutes, stir, then set aside to cool.
- 2 Preheat the oven. Lightly grease the pans of your choice.
- 3 In a large (really large) bowl, beat together the butter, baking powder, salt, and extracts.
- 4 Beat in the eggs, one at a time. Stir in the flour alternately with the milk.
- 5 Combine the dried cherries and their liquid, the berries, chips, and nuts. Stir into the cake batter.
- 6 Spoon the batter into the pans, filling them about 3/4 full. Bake for 50 to 100 minutes, the smaller the pan, the shorter the baking time. When done, the cakes will be a light golden brown all over and a cake tester inserted into the center will come out clean.
- 7 Remove the cakes from the oven. If you're removing them from the pan, wait about 10 minutes, then turn them out onto a rack. If you've baked them in paper pans, they can stay right in the pan.
- 8 If you're using a simple syrup, brush the warm cakes all over, continuing to brush until you've used it all.
- 9 When completely cooled, wrap well and let rest at least 24 hours (or for up to a month), brushing with liquor or syrup weekly), before serving.

Servings: 18

Yield: 1 large cake or multiple smaller cakes -- 12 cups

Degree of Difficulty: Easy

Oven Temperature: 325°F

Preparation Time: 45 minutes

Cooking Time: 1 hour and 50 minutes

Inactive Time: 24 hours

Source

Source: Julie Castle, Rochester, NY

Web Page: www.kingarthurflour.com

Pineapple Sheet Cake with Frosting

Be careful when you play BINGO with Bob!

2	eggs beaten	1/2	cup	nuts
2 cups	sugar	8	ounces	cream cheese
2 cups	flour	1/2	cup	margarine
2 tsp	baking soda	1 3/4	cup	powdered sugar
1 dash	salt	1	tsp	vanilla
1 tsp	vanilla	1/2	cup	nuts (optional)
1 can (15 oz)	crushed pineapple			

Procedure

For the Cake:

1 Mix all cake ingredients. Bake in large cookie sheet pan for 25 minutes. Cool before frosting.

For the Frosting:

1 Mix all ingredients with electric beater. Stir in nuts (optional).

Servings: 24

Yield: One large sheet cake

Degree of Difficulty: Easy

Oven Temperature: 350°F

Cooking Time: 25 minutes

Source

Source: This recipe is contributed by Bob and Carleen Reeder from Illinois.

Hello Dolly Bars

1 cup graham crackers, crushed (about 16 crackers)	6 oz chocolate chips
1/4 cup melted butter	15 oz sweetened condensed milk
1 cup shredded coconut	1 cup nuts, chopped

Procedure

- 1 In a 9 inch by 9 inch pan, layer the ingredients in the order given (crackers, butter, coconut, etc.) , pressing the nuts slightly into milk.
- 2 Let set for 5 minutes before baking.
- 3 Bake for 30 minutes.
- 4 Cool and cut into squares.

Servings: 12

Yield: one 9 in x 9 in pan

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 30 minutes

Inactive Time: 5 minutes

Source

Source: This bar cookie is one of Joan and Joe Smith's recipes from Minnesota. Almost forgot Maggie and Clayton

Lime Meltaways

This recipe comes from Martha Stewart's cookie cookbook. You can play around with the flavors and use lemon or orange instead of lime if you prefer. I have made a similar cookie in the past using lemon and fresh thyme leaves that was very tasty and different. A cup of tea REALLY enhances the delightfulness of these treats.

3/4 cup	unsalted butter, room temperature	1 3/4 cup	all-purpose flour
1 cup	confectioners sugar	2 Tbs	all-purpose flour
	zest from 2 limes	2 Tbs	cornstarch
2 Tbs	fresh lime juice	1/4 tsp	coarse salt
1 Tbs	pure vanilla extract		

Procedure

- 1 Preheat oven.
- 2 Put butter and 1/2 cup confectioners' sugar in the bowl of an electric mixer fitted with a whisk attachment, and mix on medium speed until pale and fluffy. Add the lime zest and juice and the vanilla, and mix until fluffy.
- 3 Whisk together flour, cornstarch, and salt in a bowl. Add to butter mixture, and mix on low speed until just combined.
- 4 Divide dough in half. Place each into a log shape on an 8 by 12-inch sheet of parchment (or wax) paper. Roll in parchment to form a log 1 1/4 inches in diameter, pressing a ruler along edge of parchment at each turn to narrow the log. Refrigerate logs until cold and firm, at least 1 hour.
- 5 Remove parchment from logs; cut into 1/4-inch-thick rounds. Space rounds 1 inch apart on baking sheets lined with parchment paper. Bake cookies until barely golden, about 13 minutes, rotating sheets halfway through. Transfer cookies to wire racks to cool slightly, 8 to 10 minutes. While still warm, toss cookies in a resealable plastic bag. Cookies can be stored in airtight containers at room temperature up to 2 weeks.

Servings: 15

Yield: 5 dozen 1-inch cookies

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 13 minutes

Inactive Time: 1 hour

Source

Author: Martha Stewart's Cookie Cookbook

Source: Julie & Jeff & Jojo & Taz--Rochester NY

Oatmeal Cookies

A must have with your St Patrick's Day fare! julie

2 1/2	cup	oatmeal	1 1/2	tsp	baking power
1 1/4	cup	sugar	1	cup	butter
3/4 to 1	cup	flour	1	cup	raisins

Procedure

1. Preheat oven to 385 degrees. 2. Stir together the oatmeal, sugar, flour, and baking powder. 3. Beat in the butter until smooth. 4. Add raisins and knead into a dough. 5. Form into small, round balls, about 1-2 inches thick. 6. Bake for 12 minutes

Degree of Difficulty: Very easy

Recipe Tips

I like McCain's Quick Oatmeal best. It is a better cut of oats and makes a smooth "porritch." At Rouses it's in with other oatmeals, but most stores will have it in the ethnic section, if they have it at all.

Tiramisu Cheesecake Bars

Yet another Betty Crocker recipe. That ol' girl sure does cook!

1	package	Betty Crocker sugar cookie mix (1 lb 1.5 oz)	1	Tbs	instant coffee granules
2	Tbs	all purpose-flour	2	tsp	vanilla
1/3	cup	butter or margarine, softened	2		eggs
1		egg, slightly beaten	1	cup	miniature semisweet chocolate chips
16	ounces	cream cheese, softened	6	ounces	cream cheese, softened
14	ounces	sweetened condensed milk	1/2	cup	whipping cream
					chocolate curls, optional

Procedure

- 1 Heat oven. Spray bottom and sides of 13 x 9 inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Press dough in bottom of pan. Bake 15 to 18 minutes or until light golden brown. Cool 15 minutes.
- 2 Meanwhile, in another large bowl, beat 2 packages (8 oz each) cream cheese with electric mixer on medium speed until smooth. Add milk; beat until well blended. Add coffee, vanilla and eggs; beat until well blended. Stir in chocolate chips. Pour over cooled cookie base.
- 3 Bake 35 to 40 minutes or until set. Cool at room temperature 30 minutes. Refrigerate 30 minutes to cool completely.
- 4 In small bowl, beat 6 oz cream cheese on medium speed until smooth. Gradually beat in whipping cream; beat about 2 minutes longer or until fluffy. Spread mixture over cooled bars. Sprinkle chocolate curls (or chips) over topping.
- 5 Refrigerate about 2 hours or until chilled. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

Servings: 36

Yield: 1 13 x 9 inch pan

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 40 minutes

Cooking Time: 1 hour

Inactive Time: 2 hours

Recipe Tips

If you want to punch up the coffee flavor, use cappuccino chips instead of chocolate curls/chips for decorating the top. These chips and other terrific making stuff can be found at www.kingarthurfLOUR.com

Source

Source: Julie & Jeff, Rochester NY

Web Page: www.bettycrocker.com

Cherry Dessert

1 1/2	cup	graham cracker crumbs (or about 20 graham crackers)	1	cup	chopped pecans
1/2	cup	butter	2	cups	Whipped topping
8	ounces	cream cheese, softened	2	cans	cherry pie filling
1	cup	powdered sugar			

Procedure

- 1st Layer: Roll out 20 graham crackers. Mix with 1 stick of butter. Press into dish. Refrigerate. (If you use packaged cracker crumbs, use 1 1/2 cup.)
- 2nd Layer: Mix large package of cream cheese with powdered sugar until creamy. Spread over prepared, chilled graham cracker crumbs.
- 3rd Layer: Press nuts into cheese layer.
- 4th Layer: Whip your cream or Dream Whip or measure out your cool whip, etc.; spread over nuts.
- 5th Layer: Pour pie filling over whipped cream.
- 6 Chill.

Servings: 16

Yield: either a 9 in x 9 in or 9 in x 13 in pan

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Inactive Time: 2 hours

Source

Source: This luscious layer dessert recipe comes from Pat and Charlie Vinyard of Illinois.

Cornstarch Frosting

1 cup milk

1/4 cup cornstarch

1/2 cup butter, softened

1/2 cup Crisco

1 cup granulated sugar

1/2 tsp salt

Procedure

- 1 Cook and cool the milk and cornstarch.
- 2 Beat together softened butter, Crisco, sugar, and salt.
- 3 Mix all ingredients together and beat on high speed until fluffy.

Servings: 12

Yield: enough to frost a cake!

Degree of Difficulty: Easy

Source

Source: Donna Jensen from Michigan

Cream Cheese Frosting

8 ounces cream cheese
1/2 cup softened margarine

1 tsp vanilla
2 cups powdered sugar

Procedure

1 Mix everything together and eat--er, spread on cake or cupcakes!

Servings: 12

Degree of Difficulty: Very easy

Source

Source: Don Jensen--remember the stained glass? That's who!

Egg Nog Bread Pudding

A delicious holiday dessert!

2 cups	Egg Nog	1	tsp	vanilla
1 cup	sugar	8	slices	bread
2	eggs	1/2	cup	raisins
1 tsp	nutmeg			powdered sugar

Procedure

- 1 Use French bread or day old cinnamon rolls. Break into cubes.
- 2 Mix the rest of the ingredients together. Pour over bread cubes and moisten well.
- 3 Pour into a 6 inch x 9 inch pan.
- 4 Bake 40 to 45 minutes.
- 5 Dust with powdered sugar.

Servings: 8

Yield: one 9 in. x 6 in pan

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 45 minutes

Source

Source: From Vicki and Steve in Topeka, Kansas

Fudge

Amazing how many recipes there are for this treat.

1	cup	evaporated milk	11.5	ounces	milk chocolate morsels
2	cups	sugar	4	ounces	semisweet chocolate morsels
1/4	cup	butter			

Procedure

- 1 Bring milk, sugar, salt, and butter to a boil over moderate heat.
- 2 Boil 8 minutes stirring constantly.
- 3 Stir in all morsels, stirring until melted.
- 4 Spread in foil lined 9 x 9 inch pan.
- 5 Chill.

Servings: 81

Yield: one 9 inch x 9 inch pan

Degree of Difficulty: Easy

Source

Source: Pam DeRooy from Michigan

Irish Potato Candy

These contain no potatoes, nor are they Irish, instead they are a confection originating in the Philadelphia area. They are VERY sweet

1/4 cup	unsalted butter, room temperature	1	Tbsp	honey
4 ounces	cream cheese, softened	2	tsp	pure vanilla extract
4 cups	powdered sugar, plus more for rolling	2	Tbsp	cocoa powder
1 pinch	salt	1 1/2	Tbsp	ground cinnamon
8 ounces	unsweetened or sweetened coconut, toasted	1/4	cup	macadamia nut pieces

Procedure

To Toast the Coconut:

1 Preheat the oven. Place the coconut on an ungreased baking sheet and place the coconut in the oven,. Toast for about 4 to 6 minutes. Coconut toasts quickly, so keep an eye on it. Remove from oven and allow to cool.

Now, on to the candy:

- 1 In a large bowl, use a wooden spoon to combine the softened (or melted) butter and cream cheese.
- 2 Blend in the honey, salt, and vanilla.
- 3 Stir in the powdered sugar, one cup at a time, stirring slowly so the powdered sugar doesn't fly all over the counter. The mixture will be thick.
- 4 Fold in the toasted coconut. The mixture will still be thick. Work it together. It will take a few minutes!
- 5 In a small bowl, portion out about 1/3 cup powdered sugar. In another small bowl, whisk together cocoa and cinnamon. Dust hands lightly with powdered sugar. Roll about 2 teaspoons of candy dough into a small potato-shaped ball. Toss in cocoa and cinnamon mixture and place on a cookie sheet. Repeat until all the candy dough is rolled and tossed. Refrigerate for an hour, or until hardened enough to pack into little gift bags.
- 6 Candies will last, in the frig, for up to one week. Good luck keeping them around that long.

Note:

- 1 I found rolling all the candies before tossing in the cocoa mixture worked better for me.
- 2 You can push in a piece of nut here and there for potato eyes as meets your fancy. (Or not) I did it after I tossed them in cocoa, next time I'm going to add them before tossing in cocoa.

Servings: 36

Yield: 36 tiny potatoes

Degree of Difficulty: Very easy

Preparation Time: 30 minutes

Inactive Time: 2 hours

Source

Source: Recipe found by Julie Castle at:

Web Page: www.joythebaker.com

Kit Kat Bars

You will gain 5 pounds just reading the recipe!

1 cup oleo

1/3 cup sugar

1 cup brown sugar

2 cups graham cracker crumbs

1/2 cup milk

Waverly Crackers

1/2 cup semi-sweet chocolate chips

1/2 cup butterscotch chips

2/3 cup peanut butter

Procedure

- 1 Bring margarine, sugar, brown sugar, milk, and graham crackers to a boil for 5 minutes.
- 2 Line a 9 x 13 inch pan with Waverly crackers.
- 3 Spoon half the cooked mixture over the crackers.
- 4 Repeat layering, ending with 3rd layer of crackers.
- 5 Melt chips and peanut butter.
- 6 Pour over top of crackers.

Servings: 36

Degree of Difficulty: Easy

Source

Source: Pam DeRooy from Michigan

Layered Pudding Delight

Easy to fix and NO baking--Delightful! Enjoy.

14	whole graham crackers	2 cups	cold milk
1	package JELL-O Brand Vanilla Instant Pudding and Pie filling (6 servings)	1 cup	thawed Cool Whip
		1 can (28 oz)	cherry pie filling

Procedure

- 1 Line a 9-inch square pan with whole graham crackers, breaking crackers if necessary.
- 2 Prepare pudding mix with milk as directed on package for pudding. Let stand for 5 minutes, then blend in whipped topping.
- 3 Spread half the pudding mixture over the crackers. Add another layer of crackers.
- 4 Top with remaining pudding mixture and crackers.
- 5 Spread cherry pie filling over top layer or crackers.
- 6 Chill 3 hours.

Servings: 9

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Total Time: 3 hours

Source

Source: Lenna & Bob Garlits of Waverly, Ohio

Mexican Wedding Cake

Hey, my aunt makes this cake, but she's in Vermont and never been to Michigan!

1 large can	crushed pineapple	2 tsp	baking soda
2 cups	flour	1 cup	walnuts
2 cups	sugar		
2	eggs		

Procedure

- 1 Put cake batter in greased pan and bake for 30 minutes.
- 2 Top with Cream Cheese Frosting. (Recipe provided)

Servings: 36

Yield: 9 x 13 inch sheet cake

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 30 minutes

Source

Source: Don Jensen, the other part of the Jensen Cooking Couple

Pig Pickin Cake

1	yellow cake mix		
4	eggs	1	package instant vanilla pudding, small
1	cup oil	1	small can crushed pineapple in own juice, with juice
1/2	cup margarine, softened	1/2	cup powdered sugar
1	small can mandarin oranges, drained	1	small container of Cool Whip, thawed

Procedure

For Cake:

- 1 Beat the oranges, then add the remaining ingredients.
- 2 Pour batter into greased 9 x 13 inch pan.
- 3 Bake for 30 minutes.

For Frosting:

- 1 Mix pudding mix, pineapple, and powdered sugar.
- 2 Chill 30 minutes.
- 3 Add cool whip.
- 4 Spread on cake.
- 5 Refrigerate frosted cake.

Servings: 36

Degree of Difficulty: Easy

Oven Temperature: 350°F

Cooking Time: 30 minutes

Source

Source: Pam DeRooy

Punch Bowl Cake

This dessert was very well received at BINGO

1	yellow cake mix	1.5	can (15 oz)	cherry pie filling	
1	large can	crushed pineapple in own juice, with juice	12	ounces	Cool Whip
1	large	package of instant vanilla pudding (prepared per pkg. directions)			pecans and almonds

Procedure

- 1 Bake cake per directions and cool. (Betty uses Duncan Hines 3 egg cake mix.)
- 2 Crumble 1/3 of the cake in a punch bowl.
- 3 Add pineapple, then crumble the next 1/3 of the cake on this.
- 4 Add the pudding (as prepared per package directions) then the rest of the cake, crumbled.
- 5 Top with cherry pie filling. Cover with Cool Whip and nuts.

Servings: 20

Degree of Difficulty: Easy

Preparation Time: 30 minutes

Cooking Time: 40 minutes

Source

Source: Prepared by Betty (& Ray & Diamond) Meehl of Nixa, Missouri.

Rock & Roll Ice Cream

This recipe may seem incredible, but if you know Sharon and John from Iowa, you'll know it's incredibly fun!

1 cup whole milk
1/4 cup sugar
1 tsp vanilla

4 cups ice cubes
1/4 cup rock salt

Procedure

- 1 Put milk, sugar, and vanilla in a quart freezer bag. Squeeze the air out of the bag.
- 2 Put the quart bag inside a gallon freezer bag with the ice and rock salt.
- 3 Wrap in newspaper and duct tape.
- 4 Shake for the length of two rock & roll songs.
- 5 Enjoy!

Servings: 4

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Source

Source: Yet another unusual recipe from Sharon and John Chitty. (IA)

Snicker Salad

So simple. So decadent! Thank you, Pam De Rooy!

- 6 Granny Smith apple diced
- 6 Snickers Candy Bars, diced
- 1 container Cool Whip Lite whipped topping - (8 oz), thawed
- 1 package instant vanilla pudding

Procedure

- 1 Mix all ingredients together and chill.

Servings: 12

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Inactive Time: 2 hours

Source

Source: Pam DeRooy

Strawberry Fruit Dip

8 oz strawberry cream cheese

2 Tbs strawberry preserves

8 ounces thawed Cool Whip

7 ounces marshmallow creme

Procedure

1 Mix all ingredients. Serve with assorted fruit, i.e., strawberries, kiwi, etc.

Degree of Difficulty: Very easy

Source

Source: Pam DeRooy of DeRooy and DeRooy from Michigan

Main Course



Sugar and Lily Mae

Chicken Rice Casserole

Jan, Harold, and Snickers Smits from Townsend, Wisconsin like this as an easy "go to" pot luck supper contribution.

1 can	cream of chicken soup	1 package	Lipton Onion Soup mix
1 can	cream of celery soup	1 cup	instant rice, uncooked
5	chicken breasts		

Procedure

- 1 Spread onion soup on bottom of pan.
- 2 Add dry rice.
- 3 Top with seasoned chicken pieces.
- 4 Mix soup with milk or water and pour over all.
- 5 Cover and bake for 2 hours.
- 6 NOTE: Add frozen or fresh vegetables to taste to make this a one pot meal!

Servings: 5

Degree of Difficulty: Easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 2 hours

Source

Source: Jan, Harold, Snickers--the Cheeseheads!

Nebraska Beef Rolls

2	eggs beaten	2	Tbs	grated Parmesan cheese	
1/4	cup	ketchup	1	tsp	salt
2	Tbs	Worcestershire sauce	1/4	tsp	pepper
1	cup	shredded cheddar cheese	2	lbs	ground beef
1/4	cup	finely chopped onion	12	strips	bacon

Procedure

- 1 Combine all but beef and bacon in a bowl. Add the beef and mix well. Shape into two 6 inch rolls.
- 2 Place bacon strips side by side on a large sheet of wax paper. Place beef rolls on top of the bacon. Wrap the rolls with bacon, securing the bacon with tooth picks. Place in ungreased 9 in. x 13 in. pan.
- 3 Bake 45 to 60 minutes, until a meat thermometer reads 160°.

Servings: 15

Yield: two 6 inch rolls

Degree of Difficulty: Easy

Oven Temperature: 375°F

Preparation Time: 15 minutes

Cooking Time: 45 minutes

Source

Source: An easy, but impressive main course from Sharon and John Chitty from Iowa

Regional Goodies



Bun-Bun

Bay Hide Away Chili

15 Gallon kettle to hold ingredients is required! Feel free to make less!

5 lbs	ground pork	1.12 ounces	bottle ground cumin (McCormick)
3 lbs	chirizo sausage, slice into 3/8-inch thick		oregano, fill the empty cumin bottle and use it all
3 lbs	Chef Jeux Pull Pork, finely chopped		
3 lbs	yellow onion, diced	2.5 ounces	bottle chili powder (McCormick)
1 stalk	celery, split and chopped	1/2 cup	Tony's Creole Seasoning
4 lar	green pepper, diced	20 cloves	garlic, crushed and finely chopped
2 package	fresh green onion, chopped		Also needed: Basil, thyme leaves, sweet corn, black beans, and corn oil for frying meats.
16 ounces	tomato paste		
4 16 oz	cans tomatoes, chopped		

Procedure

Make a ROUX:

- 1 In one cup of corn oil, mix 1 1/2 cup all purpose flour, over medium heat, stirring continuously to brown to a brick red/brown color, darker than a shopping bag. Remove from heat and add garlic and tomato paste, continue stirring until garlic stops cooking. Set aside.
- 2 In 1/4 cup of corn oil fry pork until litely browned, add Chirizo sausage and pull pork, brown all together.
- 3 Mix well: chili powder, cumin, thyme, oregano, basil, and Tony's seasoning
- 4 Add prepared seasoning, onion, pepper, and celery; sauté until transparent
- 5 Add tomato and bring to a boil.
- 6 Add ROUX mixture prepared earlier, stir until thickening begins, do not allow ROUX to settle to bottom of kettle, lower heat to simmer covered.
- 7 Simmer on low heat 1 hour covered. Stir occasionally, check sticking
- 8 Add Sweet corn and Black Beans stir until well mixed
- 9 Remove from heat, keep covered until beans and corn are warmed through

Degree of Difficulty: Moderately difficult

Recipe Tips

If you can't get or make Chef Jeux's pulled pork, this is a decent pulled pork recipe:

http://www.pauladeen.com/article_view/slow_cooker_pulled_pork_sandwiches_with_buttermilk_coleslaw/

Source

Source: A Chef Jeux Creation

Bay Hide Away Fried Cabbage

This obviously makes a lot, but once you start eating you won't want to stop.

4 heads green cabbage

12 ounces smoked bacon

1 large yellow onion, peeled and chopped

Procedure

- 1 Core cabbage and dice heads into 1 inch squares.
- 2 Cut onion in half and slice into 1/8-inch thick rings
- 3 Cut Bacon in 3/4-inch strips
- 4 Heat large kettle to high temp--350 degrees or so.
- 5 Add 1/4 cup corn oil.
- 6 Add bacon pieces and fry to crunchy texture
- 7 Add cabbage and onion
- 8 Allow cabbage to fry in hot mixture until colored then turn
- 9 Allowing each turn to color without stirring

Degree of Difficulty: Easy

Source

Source: A Chef Jeux Creation--Délicieux

Bay Hide Away Gumbalaya

Requires 15 gallon kettle to hold cooked ingredients

5 lbs	boneless/skinless chicken breast (diced to 1/2" pieces)	1	49 oz can	water
3 lbs	Chef Jeux Pull Pork, finely chopped	1.12	ounces	bottle ground thyme (McCormick)
2 lbs	Smoked beef sausage (split lengthwise and sliced to 1/4 to 1/2" wheels)			oregano-fill thyme bottle twice
3 lb	yellow onion, diced	1/2	cup	basil-fill thyme bottle once
2 stalks	celery, split and chopped	20	cl	Tony's Creole Seasoning
4 lg	green pepper, diced	5	lbs	garlic, crushed and finely chopped
2 package	fresh green onion, chopped			Uncle Ben's Converted Rice
4 49 oz cans	chicken broth			

Procedure

Make ROUX:

- 1 In 1 cup of corn oil mix 1 1/2 cup all purpose flour, over medium heat, stirring continuously brown to a brick red/brown color darker than a shopping bag, remove from heat and add garlic, continue stirring until garlic stops cooking. Set aside.
- 2 In 1/4 cup of corn oil fry chicken until it is separate pieces, add smoked sausage and pulled pork, brown all together.
- 3 Add 1/2 of prepared onion and all prepared celery, sauté until transparent.
- 4 Add thyme, oregano, basil, and Tony's seasoning; mix well
- 5 Add liquids and remainder of chopped vegetables, bring to a boil
- 6 Add ROUX mixture prepared earlier, stir until thickening begins, do not allow ROUX to settle to bottom of kettle.
- 7 At a rolling boil add 5 pounds of rice, when mixture returns to a boil, lower heat to simmer covered
- 8 Stir to make rice mix with other ingredients
- 9 Simmer on low heat 40 minutes covered
- 10 Stir and make sure rice is not sticking to pot, check rice texture
- 11 If desired, add olives, no juice, and fold into mixture
- 12 Remove from heat, keep covered

Degree of Difficulty: Moderately difficult

Recipe Tips

If you don't have Chef Jeux's pulled pork recipe or a good one of your own, this is my favorite:
http://www.pauladeen.com/article_view/slow_cooker_pulled_pork_sandwiches_with_buttermilk_coleslaw/

Source

Source: Yet another Chef Jeux creation.

Bay Hide Away Gumbeaux

Requires 15 gallon kettle to hold cooked ingredients. Chef Jeux's Pulled Pork is also required. You'll have to visit Bay Hide Away Again to get that recipe, unless we can twist his leg! In the meanwhile, try your own hand at pulled pork. This one is tasty and very, very easy:

http://www.pauladeen.com/article_view/slow_cooker_pulled_pork_sandwiches_with_buttermilk_coleslaw/

5 lbs	boneless/skinless chicken breast (diced to 1/2- in pieces)	1	49 oz can	water
3 lbs	Jacobs Andouille (quarter lengths then slice to 1/8-in thick)	1.12	ounces	bottle ground thyme (McCormick) oregano--fill thyme bottle twice basil-fill thyme bottle once
2 lbs	smoked beef sausage (split lengthwise and slice to 1/4 to 1/2" whjeels)	1/2	cup	Tony's Creole Seasoning
3 lbs	yellow onions, diced	20	cloves	garlic, crushed and finely chopped
2 stalks	celery (split and chopped)	5	cups	uncooked Uncle Henry's Converted rice pulled pork
4 lg	green pepper chopped			
2 bunches	fresh green onion, chopped			
4	49 oz can			chicken broth

Procedure

Make ROUX:

- 1 In 1 cup of corn oil, mix 1 1/2 cup of all purpose flour, over medium heat, stirring continuously brown to a brick red/brown color darker than a shopping bag. Remove from heat and add garlic, continue stirring until garlic stops cooking. Set aside.
- 2 In 1/4 cup of corn oil, fry chicken until it is separate pieces, add smoked sausage and pulled pork, brown all together.
- 3 Add 1/2 of prepared onion and all prepared celery, sauté until transparent
- 4 Add thyme, oregano, basil, and Tony's seasoning. Mix well.
- 5 Add liquids and remainder of chopped vegetables, bring to a boil
- 6 Add ROUX mixture prepared earlier, stir until thickening begins. Do not allow ROUX to settle to bottom of kettle, lower to simmer covered
- 7 Simmer on low heat 1 hour covered. Stir occasionally check sticking
- 8 Remove from heat keep covered
- 9 Cook rice separately.
- 10 Serve over rice

Degree of Difficulty: Moderately difficult

Source

Source: Another Chef Jeux Creation

Bay Hide Away Red Potato Salad

10 lbs small red potatoes, quartered

1 large red onion

16 ounces sour cream

1/2 cup Hellmann's mayonnaise

Procedure

- 1 Boil potatoes al dente
- 2 Chop onion in rings about 1/8-inch thick, quarter cut rings
- 3 When potatoes are al dente, remove from water and spread on tray to place in frig to stop cooking
- 4 In a large bowl mix 1/2 tablespoon of salt, 1/4 tablespoon black pepper with potatoes
- 5 Mix sour cream and mayonnaise before mixing into potatoes
- 6 Combine potatoes, red onions, and sour cream mixture; coat all potatoes well
- 7 Refrigerate; serve cold

Degree of Difficulty: Easy

Source

Source: Another Chef Jeux Creation but he says the inspiration is a salad from a biker bar with good food

Muffuletta Olive Salad Recipe

You can use this with your Muffuletta Sandwich or on slices of baguette for appetizers. Look for the olives in your groceries olive or salad bar or in the gourmet or ethnic sections of the store. I typically find the Gardiniera in the Italian condiment section.

1 1/2 cup	green olives (Sicilian), pitted	1	Tbs	Fresh oregano or 2 tsp dried
1/2 cup	Calamata Olives (or black), pitted	1	tsp	crushed red pepper flakes
1 cup	Gardiniera (pickled cauliflower, carrots, celery, pepperoncini)	3	Tbs	red wine vinegar
1 Tbs	capers drained	1/4	cup	roasted red peppers
3	fresh garlic cloves, thinly sliced	1	Tbs	green onions thinly sliced
1/8 cup	celery, thinly sliced			Kosher salt and freshly ground pepper to taste, salt may not be necessary.
1 Tbs	Italian parsley, finely chopped	1 1/2	cup	extra-virgin olive oil

Procedure

- 1 Crush each olive on a cutting board with your hand.
- 2 Combine all ingredients except extra-virgin olive oil.
- 3 Cover with extra-virgin olive oil. 1 to 1 1/2 cups should do.
- 4 Put into a bowl or jar, cover and let the flavors marry for about one week.

TO ROAST PEPPERS:

- 1 Preheat oven to 425°
- 2 Place 2 peppers (in this case red ones) that have been washed, de-stickered, and dried on a baking sheet. Place in oven for about 15 to 20 minutes.
- 3 Turn the peppers over. Back in the oven for another 15 to 20 minutes.
- 4 Remove from the oven and cover with plastic wrap. Let stand for about 15 minutes. This makes the skin come off more easily.
- 5 Uncover and remove all the skin, stem and seeds. They will still be hot. Refrigerate.
- 6 You can also put them on the grill and cook until the skin is black all around. Watch closely and turn as frequently as needed so only the skin blackens. Remove once the whole pepper is charred and rub the skin off with a towel. I usually do a bunch at a time and use them in any and everything, eggs, with pasta sauce, as a sandwich topping along with lettuce and cheese, etc.

FOR OLIVE SALAD BRUCHETTA:

- 1 Slice a baguette in 3/4 inch slices on the bias. Toast the slices under the broiler until golden brown. Break a garlic clove in half and rub onto the slices. Top with generous heaps of Olive Salad with plenty of oil and liquid. Serve immediately.

Degree of Difficulty: Easy

Source

Web Page: www.nolacuisine.com

Muffuletta Sandwich

Assembling the sandwich is very easy. Eating it is a little more difficult. A recipe for Olive Salad is provided elsewhere in this chapter. If you really want to make the bread, too, check out the Nola Cuisine Blog online! This can be ready as soon as you throw it together or you can wait a bit and let the cheeses melt under the broiler once the sammie is assembled! I got this recipe from www.nolacuisine.com, a blog that specializes on New Orleans food! The blogger says this will feed "4 light eaters, 2 hungry hangovers, or one bad to the bone eating machine!"

1	10 inch round loaf Italian Bread with sesame seeds	1/4 lb	Mortadella (Try San Danielle)
1	recipe Olive Salad	1/8 lb	sliced Mozzarella cheese
1/4 lb	Genoa Salami (Try Oldani)	1/8 lb	sliced Provolone cheese
1/4 lb	Hot Capicola (Or regular deli ham)		

Procedure

- 1 Cut the bread in half length-wise
- 2 Brush both sides with the oil from your 1 week old Olive Salad, go a little heavier on the bottom.
- 3 Layer half the Salami on the bottom half of the bread. Then the Mortadella. Then the Mozzarella, the the Capicola, Provolone, and the remainder of the Salami.
- 4 Top this with the Olive Salad. Put the lid on and press it down without mashing the bread. Quarter it. You've just created pure heaven/.

Servings: 4

Yield: One Big Easy sandwich.

Degree of Difficulty: Very easy

Preparation Time: 5 minutes

Source

Web Page: www.nolacuisine.com

New Orleans Pecan Pie Bread Pudding

Though the flavor says New Orleans or the Deep South, the recipe comes from Vermont -- www.kingarthurflour.com to be specific. You can get the Pecan Pie in a Jar from them or look for pecan pie filling at your local market. I have also included an alternative in the event you wish to simply pull from your pantry!

11 - 12 cup bread, 3/4 inch cubes, tough crust removed 6 large eggs
1 jar Pecan Pie in a Jar 3/4 cup half-and-half or cream
1/4 cup butter melted

Procedure

- 1 Butter a 2-qt baking dish
- 2 Microwave Pecan Pie in a Jar for 1 minute; carefully remove it from the microwave.
- 3 In a large mixing bowl, whisk together the melted butter, eggs, and half & half or cream.
- 4 Whisk in the pecan mixture. Scoop off most of the pecans, and set them aside.
- 5 Add the bread cubes to the milk/egg, and mix lightly.
- 6 Pour the mixture into the dish; it may mound slightly.
- 7 Spoon the pecans over the top of the pudding.
- 8 Let the mixture sit for an hour or so at room temperature, or overnight in the refrigerator, covered.
- 9 Just before baking, preheat the oven to 350° F.
- 10 Bake the pudding for 45 to 55 minutes, uncovered until the top is browned and the middle springs back when lightly pressed.
- 11 Remove the pudding from the oven, and serve warm, topped with ice cream or whipped cream. Or, as they do in New Orleans, whiskey sauce.

Servings: 10

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Preparation Time: 20 minutes

Cooking Time: 45 minutes

Total Time: 3 hours

Recipe Tips

1. How much bread does it take to make 11 to 12 cups of bread cubes? A 1 1/2 pound loaf, with its crusts removed should be just about right.
2. Don't have Pecan Pie in a Jar? Try using this in it's place: Mix the following and use as instructed to use the Pecan Pie in a Jar--6 Eggs, Slightly Beaten 1 Cup Light Corn Syrup 1/4 Cup Sugar 2 Tablespoons Flour 1/4 Teaspoon Salt 1 Teaspoon Vanilla 1-1/4 Cups Broken Texas native pecans

Source

Web Page: www.kingarthurflour.com

Bay Hide Away Black Eyed Peas

2 lb	Camellia Dried Black Eyed Peas	1 Tbs	oregano
1 lg	yellow onion	1/2 lb	Andouille (sausage)
1 bunch	green onion	1 49 oz can	chicken broth
4 cups	Uncle Ben's Converted Rice	2 Tbs	Tony's Creole Seasoning
1 Tbs	thyme		

Procedure

- 1 Chop onion coarsely 1/4-inch
- 2 Quarter Andouille stick and slice to 1/8-inch thick
- 3 Chop green onion
- 4 Rinse and pick bugs from peas
- 5 Cover peas with 1 can chicken broth and 1 can water and Tony's seasoning
- 6 Bring peas to rolling boil
- 7 Turn heat off for 2 hours; let cool
- 8 Add spices and Andouille to pot
- 9 Bring ingredients back to a rolling boil, stir and reduce heat to simmer
- 10 Simmer mixture until peas begin to lose their shape
- 11 Cook rice separately and do not season
- 12 Serve peas over rice with chopped green onions as garnish

Degree of Difficulty: Easy

Source

Source: A Chef Jeux Creation

Sadie's Gnat Repellent

Everything seems bigger in the South, including the "no-see-ems"--you can actually see 'em! Sydney came up with this preparation and I found it worked for me. Give it a try! Worse comes to worse, you'll have super soft skin that smells really good!

2 ounces unscented hand cream
10 drops tea tree oil

10 drops grapefruit oil or orange oil or both

Procedure

- 1 Mix all together.
- 2 Slather the mixed cream wherever you are exposed to the wee beasties!
- 3 Repeat every four hours or as you like!

Yield: 2 ounces

Degree of Difficulty: Very easy

Preparation Time: 5 minutes

Total Time: 5 minutes

Source

Source: Sydney, Bill, and sweet little Sadie Oakley from Ohio



Whiskey Sauce (For Bread Pudding)

1 1/2	cup	heavy (whipping) cream	a few	drops	vanilla extract
2	tsp	cornstarch	1/3	cup	Bourbon
2	Tbs	water	1/3	cup	sugar

Procedure

- 1 Mix together the water and cornstarch.
- 2 Bring the cream to a boil in a small saucepan.
- 3 While the cream is boiling, slowly whisk in the cornstarch slurry, when the sauce is thickened remove from the heat and add the vanilla, bourbon and sugar.
- 4 Set aside to cool to room temperature.

Yield: Enough for one Bread Pudding Recipe

Degree of Difficulty: Very easy

Preparation Time: 5 minutes

Cooking Time: 10 minutes

Source

Source: www.nolacuisine.com

Salads and Sides



Precious

Bannock

Another Irish treat of sorts.

1 lb fine oatmeal
1/2 ounces baking powder

1 ounces butter
1 tsp salt

Procedure

1. Mix together the oatmeal and baking powder, rub in the butter, and make into a stiff dough with water. 2. Roll out as thin as possible; cut into rounds with a tumbler. 3. Butter a frying-pan, and cook a few at a time; when done on one side, turn carefully. 4. Serve with butter or syrup. 5. If more convenient they may be cooked on a well heated soapstone griddle and turned with a cake lifter.

Degree of Difficulty: Easy

Recipe Tips

You can use a pastry cutter or the scissored knife method of working fat into flour if you're not like my "mither" and sister who have the fastest, coolest hands west of the Atlantic.

Bow Tie Pasta Salad

1	lb	bow-tie pasta cooked according to package directions and drained		
1/2	cup	oil	1 1/2	cup white vinegar
1		cucumber peeled, and diced	1 1/2	cup sugar
1	can	sliced black olives	2	tsp garlic powder
1		green pepper chopped	2	tsp dry mustard
1	medium	Onion, diced	2	tsp salt
			2	tsp pepper
			2	tsp parsley flakes

Procedure

- 1 Mix the cooked pasta with oil and let pasta cool.
- 2 Then add the chopped vegetables.
- 3 Mix dressing ingredients well. Pour over all ingredients.
- 4 Mix before serving.

Servings: 12

Yield: A lot of salad!

Degree of Difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Inactive Time: 2 hours

Source

Source: Another Pat and Charlie Vinyard creation!

Boxty

In Ulster County, Ireland they have a catchy little rhyme about Boxty: Boxty on the griddle, Boxty in the pan, If you can't make Boxty, You'll never get a man.

1	1 lb	russet potato	2	Tbs	butter
3/4	cup	all-purpose flour	1/4	cup	milk
1/2	cup	buttermilk or whole milk			salt to taste
1		egg, beaten			vegetable oil
1/2	tsp	salt			

Procedure

1. Peel the potato and cut in half. 2. Place one half of the potato in a bowl of cold water and reserve in the refrigerator. 3. Cut remaining half of the potato into quarters and boil in salted water until soft. 4. Drain the boiled potatoes and place in a bowl with the 2 tablespoons of butter and 1/4 cup of milk. 5. Mash until smooth, taste for salt. 6. Grate the remaining potato, squeeze out excess water, and add the grated potato to the mashed potato. 7. Add the flour, beaten egg, and 1/2 teaspoon of salt and mix well. 8. Add milk to make a slightly thick batter. 9. The batter should have the texture of very firm mashed potatoes. 10. Heat your largest skillet over a medium high heat until very hot. 11. Add a few tablespoons of oil to the skillet to barely coat the pan. 12. Drop the batter by tablespoon into the skillet and then flatten until about 2 inches across. 13. Repeat until you have three or four dollops in the pan. 14. Fry until golden brown on the bottom, 2-3 minutes. 15. Turn over and cook for another 3 minutes. 16. Repeat with remaining batter until all the batter has been used, adding more oil as needed.

Degree of Difficulty: Easy

Source

Source: Julie Castle, Rochester, NY

Broccoli and Rice Casserole

1/3 cup margarine	1 can (11 oz) mushroom soup
1/2 cup celery chopped	1 cup water
1/2 cup onion chopped	1 cup shredded cheese
1 cup minute rice	broccoli (optional)

Procedure

- 1 Sauteé celery and onion in margarine. Place in a 9 x 9 inch pan.
- 2 Add remaining ingredients.
- 3 Bake for 40 minutes (or until broccoli is done if you are using it.)

Servings: 4

Yield: one 9 x 9 inch pan

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 40 minutes

Source

Source: Pam and Jim DeRooy from Michigan

Cucumber Salad

Compliments of Sharon and John Chitty, not to mention Sugar and the dog who would be a cat(Lily May)!

5	cucumbers, sliced			salt and pepper to taste
1	onion sliced	1	cup	sugar
1	green pepper chopped	3/4	cup	vinegar

Procedure

- 1 Mix together sliced cucumber, onion, and chopped green pepper. Add salt and pepper to taste, then refrigerate for at least 2 hours.
- 2 Drain the vegetables.
- 3 Mix together sugar and vinegar and toss with vegetables.

Servings: 15

Yield: a lot!

Degree of Difficulty: Very easy

Preparation Time: 15 minutes

Inactive Time: 2 hours

Source

Source: Sharon & John Chitty, Iowa

Fried Cabbage

Unbelievably good!

1 lb	bacon, diced	12 ounces	beer
2	onion finely chopped		salt and pepper to taste
1	cabbage, chopped		

Procedure

- 1 Cut bacon and onions into small pieces. Season with salt and pepper.
- 2 Fry bacon onions until bacon is almost completely cooked. Add chopped cabbage and beer.
- 3 Cover with foil and let simmer, stirring occasionally.
- 4 You may add more chopped cabbage as the mixture cooks down. Cook to desired flavor and consistency.

Servings: 18

Yield: A lot!

Degree of Difficulty: Easy

Source

Source: Jim DeRooy from Michigan along with his wife Pam!

Frozen Fruit Salad

A delicious fruit dish (or drink) any time of the year.

1	cup	sugar	1	large can	fruit cocktail with juice
12	ounces	frozen orange juice concentrate, thawed	6		bananas, sliced
12	ounces	water	10	ounces	maraschino cherries with juice
1	large can	pineapple tidbits with juice			

Procedure

- 1 Boil sugar and water until the sugar dissolves, then cool.
- 2 Add remaining ingredients. Freeze.
- 3 Allow 30 minutes to thaw before serving.

Servings: 24

Degree of Difficulty: Very easy

Preparation Time: 15 minutes

Inactive Time: 3 hours

Recipe Tips

1. This recipe can be divided into ice cube trays or cups or small freezer bags for individual servings. If you freeze it this way, you will need less time to thaw before serving.
2. For those who imbibe, this is also nice when served with rum, a fruit liqueur, etc. If you add the alcohol before freezing, the concoction will not freeze completely and thaw time is 0 minutes!

Source

Source: Sharon, John, Sugar, and Lily May City of Iowa

Scalloped Corn

Sharon might not really enjoy beading, but she sure knows how to prepare delicious dishes from pantry staples!

1	can	whole kernel corn with juice			salt and pepper to taste
1	can	cream style corn	2		eggs, beaten
8	ounces	sour cream	1		box Jiffy corn bread mix
1/2	cup	margarine	1	cup	cheese, shredded

Procedure

- 1 Mix all ingredients except cheese in a 9 in. x 13 in. baking dish. Bake for 45 minutes.
- 2 Sprinkle cheese on top and bake an additional 10 to 15 minutes.
- 3 Enjoy!

Servings: 16

Yield: one 9 in. x 13 in dish

Degree of Difficulty: Very easy

Oven Temperature: 350°F

Preparation Time: 10 minutes

Cooking Time: 1 hour

Source

Source: Sharon, John, Sugar, & Lily Mae Chitty from Iowa

Tossed Broccoli Salad

I was wrong! This is the salad that was "off the hook." Okay, the other one was good, too!

2	lbs	broccoli florets, cut into small pieces		
1/2	lb	bacon, cooked and crumbled	1	cup mayonnaise
2	cups	shredded mozzarella cheese	1/2	cup sugar
1/2	medium	red onion, chopped	2	Tbs cider vinegar

Procedure

- 1 Mix all salad ingredients.
- 2 Mix dressing ingredients. Toss in with salad.
- 3 Chill.

Degree of Difficulty: Easy

Source

Source: Pam DeRooy

Vegetable Salad

Everyone was asking about this salad which was served during Don's Swedish Meatball Dinner.

1 head	cauliflower florets	1/2 lb	bacon, cooked and crumbled
1 head	broccoli florets	2 tsp	chopped green onion tops
1 cup	Celery, sliced on the diagonal	8 ounces	water chestnuts, sliced and drained
1 cup	frozen peas		Ranch Dressing

Procedure

1 Mix all these ingredients together and refrigerate for at least one hour before serving.

Degree of Difficulty: Very easy

Preparation Time: 15 minutes

Total Time: 1 hour

Source

Source: Pam DeRooy from Michigan

Soups and Stews



Meatloaf Minestrone Soup

Julie Castle of Rochester, New York found this recipe on the "Eat Well, Living Thin" blog. She and Jeff tested it and found it to be a nice way to use leftover meatloaf or meatballs. Suitable for a healthy meal plan, too!

2	Tbsp	olive oil			salt to taste
1	cup	diced onion	1	can (28 oz)	diced tomatoes with juice
1/2	cup	diced celery	1	can (6 oz)	tomato paste
2	cloves	garlic minced	2	cups	chunks of leftover meatloaf OR 24 regular sized prepared meatballs
1 1/2	cups	shredded cabbage	1	can (15 oz)	cannellini beans, drained and rinsed
1	medium	zucchini, unpeeled, and cut in 1/2" slices	1	can (15 oz)	Italian-style green beans
6	cups	low-sodium beef broth	1/2	cup	small shells, Ditalini or Stars, uncooked
1	Tbs	Italian seasoning			
1/4	tsp	black pepper			

Procedure

- 1 In large saucepan, over medium-low heat, saute onion, garlic, carrots, celery, and zucchini in olive oil until onions are soft and transparent.
- 2 Add cabbage, broth, seasonings, tomatoes, and tomato paste. (If using meatballs instead of meatloaf, add them here.) Allow to simmer over medium-low heat until vegetables are tender.
- 3 Add cannellini beans, green beans, and pasta. Cook until pasta is tender.
- 4 Carefully stir in meatloaf and gently heat through.
- 5 Serve with shredded parmesan cheese sprinkled on top.

Servings: 8

Yield: 8 cups

Degree of Difficulty: Very easy

Preparation Time: 15 minutes

Cooking Time: 45 minutes

Source

Source: Eating Well, Living Thin blog

Tortellini Soup

This soup prepared by Joe Bolden of New Orleans and too many other places to name was a favorite at the 2011 chili cook-off.

3	cloves	garlic	2	can (15 oz)	stewed tomatoes, with juice, cut into pieces
1	Tbs	butter or margarine	1/2	tsp	Italian seasoning, to taste
48	ounces	chicken broth	1	cup	portobello mushrooms, sliced
19	ounces	cheese tortellini			Grated Parmesan cheese (optional)
10	ounces	frozen chopped spinach			

Procedure

- 1 In a large saucepan, over medium-high heat, cook garlic in butter for 1 to 2 minutes.
- 2 Add broth and tortellini. Heat to a boil, reduce and simmer 10 minutes.
- 3 Add spinach and tomatoes. Simmer another 10 minutes.
- 4 Sprinkle each serving with grated cheese.

Servings: 10

Yield: about 11 cups

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Cooking Time: 25 minutes

Jeff's Crejun Stew

One of the favorite's at the chili cook off.

1/2 lb	Thick Cut Bacon
1 lb	Hot Italian Sausage Links
1 lb	Andouille Sausage Links (or 1/2 lb ea Andouille & Chorizo)
2 lb	Boneless, Skinless Chicken (Breasts & Thighs)
1-2 lb	Cleaned, De-veined, & Peeled Med-Large Shrimp
2 lg	Yellow Onions
2 lg	Green Peppers
3	Jalapeno Peppers
3 lg	Stalks Celery
1	15 oz Can Diced Tomatoes
2	15 oz Can Diced Tomatoes w/ Green Chiles
2 Tbs	Minced Garlic
1-1/2 Qts	Chicken Stock
1/2 tsp	Multi-pepper blend seasoning
12 cups	Rice or Pasta

Procedure

Food Preparation (Complete Steps 1 to 5 before starting to cook):

- 1 Cut the bacon into 1/2" Wide pieces.
- 2 Cut the Italian Sausage into 3/8" rounds (best done frozen as the sausage tends to fall apart).
- 3 Cut the Andouille Sausage into 1/4" rounds.
- 4 Cut the chicken into small cubes.
- 5 Put the onions, peppers, and celery through a food processor. (DO NOT LIQUIFY!)
- 6 Cook the bacon in a large Dutch Oven until about half cooked making sure all the pieces are separate.
- 7 Add the sausage and thoroughly cook all.
- 8 Remove the meat from the pot and pour off the excess grease.
- 9 Add the chicken, seasoning with the multi-pepper blend seasoning and cook thoroughly.
- 10 Remove the chicken from the pot. Add the onions, peppers, and celery to the pot and cook until the onions are somewhat translucent.
- 11 Add the garlic about half way through cooking the vegetables.
- 12 Add the cooked meat back to the pot. Add the canned tomatoes and chicken stock. Bring to a boil and then reduce to a simmer. Simmer for about 45 minutes, stirring occasionally.
- 13 About 10 minutes prior to serving, add the shrimp stirring until it is thoroughly mixed into the stew.
- 14 Turn off the heat, cover the pot, and carry to the clubhouse.
- 15 Serve over rice or pasta.

Servings: 8

Yield: 24 cups

Degree of Difficulty: Easy

Preparation Time: 30-60 minutes

Cooking Time: 90 minutes

Source

Source: Jeff Elmore, Rochester, NY