



❧ WRENWOOD SUBDIVISION COOKBOOK ❧

MAUMEE, OHIO

SPRING 2004

*"Cooking is like love. It should be entered into with abandon or not at all."
~ Harriet Van Horne*

APPETIZERS

Pizza Bread

1 loaf frozen bread dough, thawed
1 package pepperoni
1 package shredded Mozzarella
1 small can mushroom pieces
1/4 – 1/2 cup chopped black olives

Grease cookie sheet. Pat dough out length and width. Put pepperoni on bread dough, then layer cheese, mushrooms and olives. Fold dough over. Secure with toothpicks. Place seam side down on cookie sheet. Beat 1 egg. Brush on dough. Bake at 350 degrees for 20 minutes until golden brown. Slice to eat.

Dawn Cecil
Magnolia Circle

Artichoke Spinach Dip

13-oz can artichoke hearts, drained and chopped
10-oz package frozen chopped spinach
1 cup mayonnaise
1 cup freshly grated Parmesan cheese (4 oz)
2 1/4 cups coarsely grated Monterey Jack cheese
1 tablespoon freshly grated Pecorino Romano cheese

Preheat oven to 350°F.

In a bowl, combine artichoke hearts, spinach, mayonnaise, Parmesan, 1 3/4 cups Monterey Jack, and Romano, stirring until combined well. Transfer artichoke mixture to a baking dish and sprinkle with remaining 1/2 cup Monterey Jack. Dip may be prepared up to this point 1 day ahead. Bake dip in middle of oven until cheese is melted, about 15 min. Serve dip warm with crackers or French bread.

Margaret Hoff
Magnolia Circle

Crabbies

- 1 stick of butter
- 1 jar of old English cheese (found by Velveeta)
- 1 1/2 teaspoon mayonnaise
- 1/2 teaspoon seasoned salt
- 1 teaspoon garlic salt
- 1 can of crabmeat
- 6 English muffins

Soften butter and cheese to room temperature. Mix with mayonnaise, garlic salt, and seasoned salt. Add crabmeat. Spread on English muffin halves. Cut each muffin half into 8 pie-shaped wedges. Put on cookie sheet and freeze until hard. Then store them in a freezer bag in the freezer. Heat under broiler until bubbly. (Do not thaw first)

Makes 96 pieces

Brandon Dykstra
Magnolia Circle

Taco Dip

- 1 can refried beans
- 1 package taco seasoning
- 1 (8 oz.) container sour cream
- 2 green onions, chopped
- 1 tomato, diced
- 2 cups shredded cheddar
- salsa

Spread refried beans out onto large platter (best if platter has at least a small lip around the edges). Combine 1/2 packet taco seasoning with sour cream (add salsa, if desired). Pour mixture over beans. Spread chopped green onions and diced tomatoes over sour cream mixture. Spread shredded cheddar over top. Refrigerate for an hour before serving. Serve with taco chips.

Variations: Add guacamole, black olives, shredded lettuce or your favorite taco topping.

Holly Warner
Magnolia Circle

Olive Garden Hot Artichoke & Spinach Dip

Allow to sit in the refrigerator overnight before baking.

1 (8 oz) pkg.	Light cream cheese
1 can (14 oz)	Artichoke hearts, drained and coarsely chopped
½ cup	Spinach (if frozen, thawed and drained)
¼ cup	Mayonnaise (not Miracle Whip)
¼ cup	Parmesan cheese
¼ cup	Romano cheese (or I just use all parmesan)
1 clove	Garlic, finely minced
½ teaspoon	Basil (if fresh, use 1 tablespoon)
¼ cup	Mozzarella cheese – grated
¼ teaspoon	Garlic salt
	Salt & pepper to taste

Directions:

Allow cream cheese to come to room temperature. Cream together mayo, Parmesan, Romano, garlic, basil, and garlic salt. Mix well. Add the artichoke hearts and spinach (careful to drain well) and mix until blended. Store in a container until ready to use.

Spray pie pan with Pam, pour in dip and top with mozzarella. Bake at 350° for 25 minutes or until top is browned. Serve with toasted bread (I like pita chips or tortilla chips).

*Jennifer Puls
Wrens Nest*

Spinach Bread Dip

1 package Knorr vegetable soup mix
16 ounces sour cream
1 box frozen spinach, thawed
1 can water chestnuts
1 cup green onions
2 loaves round peasant bread

In a large bowl combine soup mix and sour cream. Strain excess water from spinach and add to dip mixture. Stir to combine. Cover with plastic wrap and chill for 2 hours. Slice a circle around top of bread and remove inside and cut into bite sized pieces. Fill hole with spinach dip. Cut other bread loaf into cubes and serve with dip.

*Margaret Hoff
Magnolia Circle*

Buttery Breadsticks

24 frozen rolls, thawed but still cold
1/2 cup butter or margarine, melted
1/2 cup parmesan cheese
garlic salt (optional) and parsley (optional)

Roll each roll into a rope and then roll in butter until completely coated. Place cheese in separate bowl and roll buttered breadstick in cheese. Place breadsticks on a greased or buttered baking sheet. Sprinkle with garlic salt and parsley, if desired. Cover with plastic wrap. Let rise until double in size (about 2 hours). Remove wrap and bake at 350 for 20 minutes or until golden brown. Serves 12

Barb Black
Crimson Circle

Savory Bagel Appetizers

1 package mini bagels, sliced in half
1/2 cup finely chopped red peppers
1/2 cup regular mayonnaise
1/2 cup grated Romano cheese

Drain any juice from peppers. Combine all ingredients and spread on bagels. Place bagels on cookie sheet. Broil until bubbly and lightly browned. Watch very carefully to prevent burning.

Ava Dustin
Magnolia Circle

Baked Pita Chips

6 pita breads
olive oil
garlic powder

Preheat oven to 375°F. With a sharp knife, cut each pita bread in half, then each half into 3 triangles. Gently pull apart each triangle to separate it into 2 pieces, getting 12 triangles per pita bread. Lay the triangles in a single layer on a large nonstick baking sheet. Lightly coat triangles with olive oil and sprinkle with garlic powder. Bake for about 7 minutes, until pita begins to color. Watch carefully to prevent burning. Store in airtight containers or self-sealing plastic bags.

Margaret Hoff
Magnolia Circle

Mushrooms Palmiers

5 tablespoons butter
1 pound fresh mushrooms, chopped
1-2 medium onions, finally chopped
3/4 teaspoon lemon juice
2 tablespoons flour
2 teaspoons dried thyme
Dash Worcestershire sauce
Salt to taste
Pepper to taste
2 sheets frozen puff pastry, thawed
1 egg, beaten with 2 teaspoons water

In large skillet, melt butter. Cook mushrooms and onions over medium heat until soft and all juices have evaporated, stirring occasionally. Blend in lemon juice, flour, thyme, and Worcestershire sauce. Cook 2 minutes, stirring constantly. Season to taste. Cool.

Spread half of mushroom mixture over each puff pastry sheet. Starting from short sides of pastry sheets, roll each short side toward center. Press together. Transfer to ungreased baking sheet. Cover. Refrigerate at least 1 hour until firm. (May be frozen at this point)

Slice pastry into 1/4 inch slices. Arrange on ungreased baking sheet. Brush with egg wash. Bake in preheated 350-degree oven 20 minutes or until golden.

Margaret Hoff
Magnolia Circle

Sausage Balls

1 pound sausage
1 pound shredded cheddar cheese
3 cups Bisquick

Mix all ingredients adding a few drops of water, if desired. Shape into quarter-sized balls. Bake at 375 degrees for 10 to 12 minutes.

Dawn Cecil
Magnolia Circle

Artichoke Mushroom Caps

1 package (3 ounces) cream cheese, softened
1/4 cup mayonnaise
1 jar (6 1/2 ounces) marinated artichoke hearts, drained and finely chopped
1/4 cup grated Parmesan cheese
2 tablespoons finely chopped green onion
20 to 25 large fresh mushrooms, stems removed
1/4 cup seasoned bread crumbs
2 teaspoons olive or vegetable oil

In a mixing bowl, beat cream cheese and mayonnaise until smooth. Beat in the artichokes, parmesan cheese, and onion. Lightly spray tops of mushrooms with nonstick cooking spray. Spoon cheese mixture into mushroom caps. Combine bread crumbs and oil; sprinkle over mushrooms. Grill, covered, over indirect medium heat for 8 – 10 minutes or until mushrooms are tender.

Dawn Cecil
Magnolia Circle

Pastry Wrapped Sausages

Nonstick vegetable oil spray
2 (8-ounce) tubes refrigerated crescent rolls
16 teaspoons honey mustard
16 tablespoons coarsely grated sharp cheddar cheese
4 fully cooked mild sausages (such as chicken and apple), quartered lengthwise

Spray heavy large baking sheet with nonstick spray. Unroll dough on work surface; separate along perforations into individual triangles. Spread each triangle with 1 teaspoon mustard; sprinkle each with 1 tablespoon cheese. Arrange 1 sausage quarter on triangle, parallel to short side, leaving 1/2-inch border. Fold short side of dough over sausage; continue to roll up. Arrange sausage roll, seam side down, on prepared sheet. Repeat with remaining triangles, mustard, cheese, and sausages.

(Can be made 8 hours ahead. Cover; chill.)

Preheat oven to 375°F. Bake sausages until dough is golden, about 20 minutes.

Makes 16.

Margaret Hoff
Magnolia Circle

Apple Dip

8-ounce cream cheese softened- (can use micro)

1 cup brown sugar

1 cup powdered sugar

1 cup crushed salted peanuts

1 teaspoon vanilla

4 granny smith apples- sliced

1. Cut apples into slices
2. Soak apple slices in lemon juice- (this keeps apples from turning brown)
3. Arrange apples around plate with bowl of dip in the middle

Jean Lovejoy
Magnolia Circle

Chex Caramel Corn

Servings: 9 ½ cups

4 1/2 cups Chex cereal (Corn, Rice or combination)

4 cups popped popcorn

1/2 cup honey-roasted peanuts, optional

1/4 cup margarine or butter

6 tablespoons packed brown sugar

2 tablespoons light corn syrup

1/4 teaspoon vanilla

Mix cereal, popcorn and peanuts in large microwavable bowl; set aside. Microwave margarine, sugar, corn syrup and vanilla in large microwavable bowl on High 2 minutes or until mixture is boiling, stirring after 1 minute. Pour over cereal mixture, stirring until evenly coated. Microwave 5 to 6 minutes, stirring and scraping bowl after every minute. Spread on waxed paper to cool, stirring occasionally to break up. Store in airtight container.

Dawn Cecil
Magnolia Circle

Munchies-For-Kids Snack Bags

6 cups animal crackers
3 cups salted peanuts
1 1/2 cups M&M's
1 1/2 cups mixed dried fruit or raisins

Combine crackers, peanuts, M&M's and dried fruit. Measure 1/2-cup servings into self-sealing plastic bags. A bow of curly ribbon makes it festive.

Dawn Cecil
Magnolia Circle

Mixed Nuts with Rosemary

3 tablespoons unsalted butter
1 tablespoon dried crumbled rosemary
1 1/2 teaspoons salt
1/2 teaspoon cayenne, or to taste
3 cups mixed nuts (pecans, cashews, and hazelnuts)

Preheat oven to 350 degrees F.

Melt butter with dried rosemary, salt, and cayenne. Pour this mixture over 3 cups mixed nuts, tossing to coat them. Bake the nuts on a cookie sheet for 10 minutes, stirring occasionally.

Margaret Hoff
Magnolia Circle

BREAKFAST AND BRUNCH

Eggs Benedict Brunch Casserole

12 slices Canadian Bacon
3 (4oz) pkgs. shredded Swiss cheese
12 large eggs
1 cup whipping cream
1/2 teaspoon salt
1/2 teaspoon pepper
1/3 cup parmesan cheese
1 teaspoon paprika
1/4 cup chopped parsley (optional)
12 toasted English muffin halves.

Lightly grease a 9x13 pan. Place single layer of Canadian bacon in bottom. Sprinkle with Swiss cheese. Break eggs over cheese spacing evenly over each piece of bacon. Pour whipping cream over eggs and sprinkle with salt and pepper. Bake at 425 for 10 minutes, then sprinkle with parmesan and paprika. Bake 8-10 minutes more or until set (white firm, not yolk) Remove from oven and sprinkle with parsley. Let stand 5-10 minutes before serving. Serve individual portions over a toasted English muffin. Serves 12 single portions. I served it with fruit and a raisin bran muffin.

Brandon Dykstra
Magnolia Circle

Great Breakfast Casserole

6 eggs
1 cup milk
6 oz cheddar cheese grated
1 lb bacon or sausage
1 package frozen hash browns, cubes, or other

Line 8 x 8 glass baking dish with frozen hash brown patties or cubed hash browns or slivered hash browns. Sprinkle hash browns with fried, drained and crumbled sausage or bacon. Mix together eggs and milk, pour over meat and hash browns. Top with grated cheddar cheese. Best if prepared night before and refrigerated. Cook at 350 degrees for 45 minutes to 1 hour. Makes 4 to 6 servings.

Margaret Hoff

Magnolia Circle

Texas Spicy Breakfast Bake

Captain's House on the Lake Historic B&B

- 1/3 cup half/half or whole milk
- 5 whole eggs
- 1 lb medium to hot sausage (I use Jimmy Dean's)
- 1 1/2 cups grated hard cheese (I prefer cheddar)
- 1 can Crescent breakfast/dinner rolls

Preheat oven to 325. Cook sausage until brown in microwave, breaking up with fork. Drain well to remove excess fat/oil. Can be done the night before and stored covered in refrigerator.

Beat together 5 whole eggs with 1/3 cup half/half or whole milk.

Spray bottom of baking dish (8 x 11) with non-stick cooking spray.

Place all of crescent rolls in bottom of baking dish, covering the entire bottom-sealing all the space by pressing together with fork or fingertips.

Place sausage evenly over the pastry base, then cover with egg/milk mixture and top with grated cheese as desired. Bake in hot oven 20-25 minutes or until brown and "settled".

Let set for a few minutes before cutting into squares. Serves 6.

Margaret Hoff
Magnolia Circle

Baked Breakfast

- 1 pound sausage, cooked and drained
- 1/2 pound grated cheddar cheese
- 6 slices bread – torn into pieces
- 6 eggs
- 2 cups milk
- 1 teaspoon dry mustard
- 1 teaspoon salt

Beat eggs, salt, mustard and milk. Add cheese and bread to mixture. Pour into greased glass dish (13 x 9 x 2). Cover and let stand overnight. Bake at 350 degrees for 1 hour.

Dawn Cecil
Magnolia Circle

Baked Egg and Cheese Strata

6 slices bread
6 thin pats butter
Dash salt
Dash pepper
Cheddar cheese
9 eggs
1 1/2 cups milk
Non-stick cooking spray

Spray bottom of glass pan with non-stick cooking spray. Line bottom of pan with slices of bread, put butter on each slice. Sprinkle with salt and pepper. Cover with cheese. Mix eggs and milk together and pour mixture over top. Cover with tin foil and put in refrigerator over night. Put in 350 degree oven for one hour.

Margaret Hoff
Magnolia Circle

Apple, Cheddar & Ham Strata

Whisk together the 6 custard ingredients:

12 large eggs
1 1/2 cups whole milk
1/2 cup heavy cream
3 tablespoons honey mustard
1 teaspoon salt and 1/4 teaspoon pepper

Peel, core and chop into 1/2" pieces 2 Golden Delicious apples. Sauté apple in 2T butter for 10 min., med high heat, until slightly soft.

1 1/2 cups diced smoked ham
2 1/2 cups sharp cheddar cheese, grated
1 loaf of country bread cut into 1" cubes

Butter a 9x13pan. Scatter 1/2 cup cheese on bottom of pan. Layer half the bread cubes, apples and ham. Sprinkle with 1 cup cheese. Layer rest of bread cubes, apples and ham. Sprinkle with last cup of cheese. Pour custard mix over top of strata and gently press down with large spoon to make sure top layer is moist. Drizzle 2 T melted butter over top. Cover with plastic wrap and refrigerate overnight. Bake 45-55 minutes in preheated 350 degree oven until golden brown, slightly puffed. Let stand 10 minutes before serving. Serves 9.

Margaret Hoff
Magnolia Circle

Quick Cheese Danish

2 pkgs. crescent rolls
2 - 8 oz pkgs. cream cheese
1 cup sugar
1 egg yolk
1 tsp vanilla
1 egg white

Topping

1/4 cup sugar
1/4 cup chopped nuts
1 tsp cinnamon

Beat cream cheese, sugar, egg yolk and vanilla. In an ungreased 9x13 pan, pat 1 pkg. of crescent rolls, patting dough to make one solid piece. Spread on cream cheese mixture. On wax paper, pat together the other package of crescent rolls to form top crust. Place on top of filling and peel off wax paper. Brush with egg white. Mix topping ingredients and sprinkle on top crust. Bake at 350 for 30 minutes

Jean Lovejoy
Magnolia Circle

Apple Brunch Biscuits

1/2 cup sugar
1 cup Ricotta cheese
1 egg
1/2 cup sliced almonds
1/2 teaspoon cinnamon
1 (17.3 oz.) can large buttermilk biscuits
1 small apple peeled and cut into 8 wedges

Heat oven to 375°F. Spray 8 jumbo muffin cups or custard cups with nonstick spray. In small bowl, combine sugar, cheese and egg. Beat at high speed for 1 minute. In another bowl, combine almonds and cinnamon and mix well. Separate dough into 8 biscuits. Press each biscuit evenly in the bottom and up sides of each muffin cup. Place one wedge of apple on top of each biscuit. Spoon two tablespoons of cheese mixture on top of apple wedges. Sprinkle each with cinnamon mixture. Bake at 375 for 20-25 minutes. Cool for 15min. Serve warm. Store in refrigerator.

Margaret Hoff
Magnolia Circle

Blueberry Custard

Golden Dreams B&B

6 eggs
1/2 teaspoon salt
1 cup fresh or frozen blueberries
1/4 cup honey
2 cups milk
1 teaspoon vanilla
2/3 cup flour
Powdered sugar
Hot jam or maple syrup
3 tablespoons butter

Melt 3 tablespoons of butter in a large baking dish or 9 X 13 pan.
Blend all ingredients, except blueberries, in blender.
Pour into preheated baking dish of melted butter and sprinkle with blueberries.
Bake at 425F for 20-25 minutes until puffed and golden.
Drizzle with hot jam or maple syrup. Sprinkle with nutmeg and powdered sugar.

Margaret Hoff
Magnolia Circle

Crepes

2 cups sifted flour
3 cups whole milk
4 eggs
2 tablespoons salad oil
1/2 teaspoon salt

Preheat oven on warm. Heat small fry pans on med heat and heat griddle on 300. Spray pans. Take pans OFF burner each time to fill. Place 1/8th cup batter in pan and rotate to cover bottom, place on burner. When lightly brown, flip on hot griddle to sear top. Remove and roll crepes (Original bottom side down) and place in baking dish and keep warm in oven.

Place 5 parallel on plate. Lightly drizzle chocolate syrup on crepes and dust with powdered sugar. Just before serving, place little shot whip cream in each open end and garnish with cut fruit across the center for a beautiful presentation that will make your guest feel very special.

Margaret Hoff
Magnolia Circle

COOKIES, CAKES AND DESSERTS

Turtle Brownies

- 1 (14 ounce) package Kraft caramels
- 1 package German chocolate cake mix
- 1 cup chopped nuts
- 2/3 cup evaporated milk
- 3/4 cup melted margarine
- 1 (12 ounce) bag chocolate chips

Combine caramels and 1/3 cup of evaporated milk in microwave or double boiler until smooth. Let cool. Combine cake mix, margarine, milk and nuts. Stir until dough holds shape. Press half of dough in 13 x 9 inch greased pan. Bake 6 to 8 minutes. Remove and sprinkle chocolate chips over dough. Spread caramel mixture over chips. Crumble reserved dough over mixture and bake 15 to 18 minutes at 350 degrees. Don't overbake!!!

Dawn Cecil
Magnolia Circle

Better Than Sex Cake

- 1 chocolate cake mix
- 1 jar butterscotch or caramel topping
- 1 jar hot fudge topping
- 1 can sweetened condensed milk
- Cool Whip

Make cake according to box. Let cool.
Poke holes in cake with a wooden spoon handle.
Mix toppings and milk and pour over cake. Top with cool whip and refrigerate.

Brandon Dykstra
Magnolia Circle

Lemonade Pie

- 1 can Eagle Brand milk
- 6 oz. can of lemonade concentrate (freezer section)
- 1/4 tsp. almond extract
- 8 oz cool whip
- 1 teaspoon vanilla
- 1 graham cracker crust (from box mix or pre-made -- best with box mix)

Whisk together all ingredients and pour into baked pie crust. Chill 4 hours or until set.
Can serve with additional cool whip.

Brandon Dykstra
Magnolia Circle

Surprise Carrot Cheesecake

- 1 (8-oz) package cream cheese
- 1/4 cup sugar
- 1 egg beaten
- * * *
- 2 cups flour
- 1 3/4 cups sugar
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 cup oil
- 3 eggs, beaten
- 3 cups shredded carrots
- 1/2 cup nuts

Combine cream cheese, sugar and egg, mixing until well blended. Set aside.

Combine dry ingredients. Add combined oil and eggs, mixing just until moistened. Fold in carrots and nuts. Reserve 2 cups batter; pour remaining batter into greased and floured 9-inch bundt pan. Pour cream cheese mixture over batter; carefully spoon reserved batter over cream cheese mixture, spreading to cover. Bake at 350° for 55 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly. Sprinkle with powdered sugar, if desired.

Margaret Hoff
Magnolia Circle

Cake Brownies

3/4 cup butter (melted)	4 eggs
2 cups sugar	2 tsp. vanilla
1 1/2 cup flour	1/2 cup cocoa
1/2 tsp. baking powder	1/4 tsp. salt
1 (12oz.) pkg. choc. chips	1/2 cups nuts

Mix butter and sugar. Add eggs and vanilla. Stir in flour, cocoa, baking powder, and salt until well blended. Add 1 1/2 cups choc. chips and nuts and stir. Spread into a greased 9X13 pan. Sprinkle with the remaining chips. Bake at 350 for 30 –35 minutes. Serves 24

Barb Black
Crimson Circle

Pistachio Bundt Cake

With its green color, I like to serve this cake around St. Patrick's Day!

Cake ingredients:

1 pkg.	Yellow cake mix
3 pkgs. (3,4 oz. ea.)	Instant pistachio pudding mix
1 cup	Water
1 cup	Vegetable oil
4	Eggs

Glaze ingredients:

1 cup	Powdered sugar
1 T	Butter or margarine, softened
2-3 T	Milk

Directions:

In a mixing bowl, combine dry cake and pudding mixes, water, oil, and eggs. Beat on low speed for 1 minute. Pour into a greased 9-inch fluted tube pan. Bake at 350° for 60-70 minutes or until at toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to cool completely. Combine the glaze ingredients; drizzle over cake. Serves: 10-12

Tip: Sifted powdered sugar is a nice alternative to the glaze.

Jennifer Puls
Wrens Nest

Ruby Pears

This is a quick and easy Fall side dish.

1 can (29 oz.) Pear halves, drained (or two 14 oz. cans)
1 can (16 oz.) Whole cranberry sauce
¼ cup Sugar
2 T Lemon juice
¼ tsp Cinnamon

Directions:

Place pears, cut side up, in a greased 8-inch baking dish. In a saucepan, combine remaining ingredients. Cook and stir until sugar is dissolved and mixture is heated through. Spoon over pears. Bake at 350°, uncovered, for 25-30 minutes. Serves: 5-6

Jennifer Puls
Wrens Nest

Mango Cream

3 mangos
1/2 cup heavy cream
1/4 cup honey

In a medium saucepan, bring to a boil enough water to cover mangos. Place whole, unpeeled mangos in boiling water and simmer until skin starts to come off. Remove mangos from water and let cool until cool enough to handle.

While the mangos are simmering, beat the cream and honey in a medium bowl until light and fluffy. Remove the skin from the mangos and remove the mangos from their pits. Place fruit in a blender and puree until smooth. Fold mango puree into cream mixture until well combined. Mixture should be thick and smooth. Pour into dessert bowls and chill 2 hours in refrigerator before serving. Makes 6 servings

Margaret Hoff
Magnolia Circle

The Ultimate Cheesecake

(Recipe courtesy Tyler Florence – Food Network)

Crust:

2 cups finely ground graham crackers
(about 30 squares)
1/2 teaspoon ground cinnamon
1 stick unsalted butter, melted

Filling:

1 pound cream cheese, 2 (8-ounce) blocks,
softened
3 eggs
1 cup sugar
1 pint sour cream
1 lemon, zested
1 dash vanilla extract

Optional Warm Lemon Blueberry Topping, recipe follows

For the Crust:

Preheat the oven to 325 degrees F.

In a mixing bowl, combine the ingredients with a fork until evenly moistened. Lightly coat the bottom and sides of an 8-inch spring-form pan with non-stick cooking spray. Pour the crumbs into the pan and, using the bottom of a measuring cup or the smooth bottom of a glass, press the crumbs down into the base and 1-inch up the sides. Refrigerate for 5 minutes.

For the Filling:

In the bowl of an electric mixer, beat the cream cheese on low speed for 1 minute until smooth and free of any lumps. Add the eggs, 1 at a time, and continue to beat slowly until combined. Gradually add sugar and beat until creamy, for 1 to 2 minutes.

Add sour cream, lemon zest, and vanilla. Periodically scrape down the sides of the bowl and the beaters. The batter should be well-mixed but not overbeaten. Pour the filling into the crust-lined pan and smooth the top with a spatula.

Set the cheesecake pan on a large piece of aluminum foil and fold up the sides around it. Place the cake pan in a large roasting pan. Pour boiling water into the roasting pan until the water is about halfway up the sides of the cheesecake pan; the foil will keep the water from seeping into the cheesecake. Bake for 1 hour to 1 hour 15 minutes. The cheesecake should still jiggle (it will firm up after chilling), so be careful not to overcook. Let cool in pan for 30 minutes. Chill in the refrigerator, loosely covered, for at least 4 hours. Loosen the cheesecake from the sides of the pan by running a thin metal spatula around the inside rim. Unmold and transfer to a cake plate. Using a spatula spread a layer of Warm Lemon Blueberry topping over the surface.

Slice the cheesecake with a thin, non-serrated knife that has been dipped in hot water. Wipe dry after each cut.

Continue >>>

Warm Lemon Blueberries:

- 1 pint blueberries
- 1 lemon, zested and juiced
- 2 tablespoons sugar

In a small saucepan add all the ingredients and simmer over medium heat for 5 minutes or so until the fruit begins to break down slightly. Leave to cool before spreading on cheesecake.

Yield: 6 servings

(Note: I have baked this without the water bath and instead just put pans of water alongside the baking cheesecake and it worked fine.)

Holly Warner
Magnolia Circle

Sour Cream Banana Bars

- 1 1/4 cups sugar
- 1 cup sour cream
- 1 stick butter
- 2 eggs
- 1 1/2 cups mashed bananas
- 2 teaspoons vanilla
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup chopped walnuts (optional)

Preheat oven to 375°. Grease and flour a jelly roll pan. Cream sugar, sour cream, butter and eggs. Add bananas and vanilla; beat. Add flour, salt and baking soda. Beat for 1 minute. Stir in nuts. Bake for 20 to 25 minutes. Cool before frosting.

Cream Cheese Frosting

- 4 oz light cream cheese, softened
- 1/4 cup butter, softened
- 1 teaspoon vanilla
- 4 cups powder sugar

Cream the butter and cream cheese. Add vanilla and powdered sugar; mix well.

Ava Dustin
Magnolia Circle

4 Stack Pudding

Crust:

2 sticks margarine, softened
2 1/4 c flour
3 oz walnuts

2nd Layer:

2 (8oz) packages cream cheese softened
2 c powdered sugar
2 c Cool Whip

3rd Layer:

2 small packages chocolate pudding
3 c milk

Topping:

1 c Cool Whip

Mix crust ingredients and pat in 9x12 pan. Bake 325° for 30 min. Let cool.
Mix 2nd layer ingredients and spread on top of crust. Mix 3rd layer ingredients and spread. Let sit for 5 min, then spread cool whip on top.

Debbie Bolduc
Wrens Nest

Light and Delicious Cherry Angel Food Cake

1 box angel food cake mix
1 can (15 oz) cherry pie filling
1 - 8 oz. fat free Cool Whip

Mix pie filling and cake mix in a bowl and pour into a 9x13 pan (not greased). Bake in a 350° oven for 30-35 minutes or until brown on top and toothpick comes out clean. Hang upside down to cool (put four cans of soup or vegetables at the four corners of the pan and set the pan – upside down – on top of the cans). After cool, spread with cool whip for “frosting”. Serve immediately, or refrigerate until ready to serve.

12 servings

Holly Warner
Magnolia Circle

Snickers Pie

1 (4 oz) package cream cheese, softened
1 3/4 cups plus 1 tablespoon milk
1 (12 oz.) Cool Whip, Thawed
8 - 10 Bite Size Snickers candy bars, chopped
1 (4 oz.) package Chocolate, Instant JELL-O Pudding
1 (6 oz.) Ready Chocolate Pie Crust

Mix cream cheese & 1 tablespoon milk in medium bowl.
Stir in 2 Cups Cool Whip and chopped candy bars.

Pour remaining 1 3/4 C milk into another medium bowl.
Add pudding mix and beat with a wire whisk 1 minute.
Stir in 1/2 cup Cool Whip.

Spread half of pudding mixture on bottom of crust.
Spread cream cheese mixture over pudding.
Top with remaining pudding.

Refrigerate 4 hours, or until set.
Garnish with Cool Whip & candy bars

Kathy Roeber
Chestnut Ridge

Derby Pie

1/2 cup flour
1 cup chocolate chips
1 cup pecans
2 eggs (beaten before added)
1 cup sugar
1 stick melted butter (cool before adding)
1 teaspoon vanilla

Cool butter. Add to remaining ingredients.
Pour in unbaked pie shell.
Bake at 350 degrees for 30 minutes.

Dawn Cecil
Magnolia Circle

Chocolate Chip Crater Cake

2 cups all-purpose baking mix
1/4 cup sugar
2/3 cup milk
1 egg
1 teaspoon vanilla extract
1 cup Semi-Sweet Chocolate Chips
TOPPING MIX (recipe follows)

1. Heat oven to 350°F. Grease 8-inch square baking pan.
2. Combine biscuit mix, sugar, milk, egg and vanilla in large bowl; beat on low speed of mixer until moistened. Increase speed to medium; beat 2 minutes until smooth. Pour half of batter into prepared pan. Sprinkle chocolate chips over batter. Top with remaining batter, completely covering chips. Sprinkle TOPPING MIX evenly over batter.
3. Bake 25 to 30 minutes or until top springs back when touched lightly. Cool completely in pan on wire rack. About 9 servings.

Topping Mix

1/4 cup granulated sugar
1/4 cup packed light brown sugar
1/4 cup all-purpose baking mix
1/4 cup (1/2 stick) butter or margarine, softened
1 teaspoon ground cinnamon

Stir together all ingredients in bowl until well blended.

Lisa Willford
Chestnut Ridge

MAIN DISHES

Lasagna

1 pound ground beef
2 tablespoons chopped onions
1 quart Ragu sauce
1 pound cottage cheese
2 eggs, beaten
8 ounces grated mozzarella
1 package cooked noodles
1/2 cup Parmesan cheese

Brown ground beef and onions in skillet, stirring until crumbly. Pour off drippings. Add Ragu sauce, mixing well and simmering. Combine cottage cheese, eggs and mozzarella cheese in bowl, mixing until smooth. Layer noodles, sauce and cheese mixture alternately in 9 x 13 inch baking dish until all ingredients are used. Top with Parmesan cheese. Bake covered at 325 degrees for 50 minutes. Uncover and bake for 10 minutes longer.

Dawn Cecil
Magnolia Circle

Hearty Mac 'N Cheese

The Crow's Nest at Buckeye Lake

Ready in 30 minutes or less.
1 pound ground beef
1 small onion, chopped
2 packages (7 1/4 ounces each) macaroni & cheese dinner
1 cup (4 ounces) shredded mozzarella cheese
6 bacon strips, cooked and crumbled

In a large skillet, cook beef and onion over medium heat until meat is no longer pink. Meanwhile, prepare macaroni and cheese according to package directions. Drain beef mixture; stir into macaroni and cheese. Transfer to a greased shallow 2 1/2 qt. baking dish. Sprinkle with mozzarella cheese and bacon. Broil until mozzarella is melted, about 2 minutes. Yield: 6 to 8 servings.

Margaret Hoff

Magnolia Circle

Fettuccine with Herbed Shrimp

12 ounces fresh or frozen peeled, deveined shrimp
6 ounces packaged dried fettuccine
2 cups sliced fresh mushrooms
1 large onion, chopped (1 cup)
2 cloves garlic, minced
1 tablespoon olive oil or cooking oil
1/4 cup dry white wine
1 tablespoon instant chicken bouillon granules
1 teaspoon dried basil, crushed
1/2 teaspoon dried oregano, crushed
1 teaspoon cornstarch
1/8 teaspoon pepper
2 medium tomatoes, peeled, seeded and chopped
1/4 cup grated Parmesan cheese
1/4 cup snipped parsley

Thaw shrimp, if frozen. Rinse shrimp, pat dry with paper towels. Cut shrimp in half lengthwise; set aside. Cook pasta according to package directions. Drain; keep warm. Meanwhile, in a large saucepan, cook mushrooms, onion and garlic in hot oil until onion is tender. In a small mixing bowl, stir together wine, bouillon granules, basil, oregano, cornstarch and pepper. Add to mushroom mixture. Cook and stir until thickened and bubbly. Add shrimp to mushroom mixture. Cover and simmer about 2 minutes or until shrimp turn pink. Stir in tomatoes; heat through. Spoon the shrimp mixture over pasta. Sprinkle with Parmesan cheese and parsley. Toss to coat.

Dawn Cecil
Magnolia Circle

Lasagna

1 lb. Lasagna noodles	1 lb. small curd cottage cheese or ricotta cheese
1 lb – 1½ lbs. ground sirloin	4 egg whites
1 1/2 teaspoon garlic powder	1 lb. shredded mozzarella cheese
1/2 teaspoon pepper	
1/2 teaspoon oregano	
12 oz. tomato paste	
3 cups water	

Brown meat, drain fat; add next five ingredients. Simmer covered 10-15 minutes; stirring occasionally.

Cook noodles in boiling water for 8-10 minutes. Rinse in cold water. Mix egg whites, cottage cheese or ricotta cheese & mozzarella cheese. Spray 10x15 pan with cooking spray (Pam).

Layer as follows:

- 2 layers of lasagna noodles
- ½ cheese mixture
- ½ meat sauce
- Repeat layers

Bake at 350° for approximately 30 minutes. Let stand 5 minutes before cutting/serving. (Can be made ahead of time and refrigerated. Add approx 10 minutes to cooking time).

Holly Warner
Magnolia Circle

Cincinnati Style Chili

- 1/2 lb ground beef
- 29 oz tomato sauce
- 14 1/2 oz diced tomatoes
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 clove garlic (crushed)
- 1 small onion, chopped
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1 1/2 tablespoon chili powder
- 1 tablespoon white vinegar

Brown onions with beef. Put all ingredients in crock pot. Cook on low For 4-6 hours. Serve over spaghetti and melt cheddar cheese on top before serving.

Lisa Willford
Chestnut Ridge

Pasta Rustica

8 ounces pasta (penne, rotini or fettuccini)
6 strips bacon, centercut, cut in ½ inch pieces
1 pound boneless chicken breasts, cut into bite-size pieces
Flour to coat chicken, about ¼ cup
1 medium-size Spanish onion, peeled and thinly slices
2 cloves garlic, peeled and minced
1/3 cup virgin olive oil
Salt and pepper to taste
1/4 cup Parmesan cheese
2 tablespoons Italian parsley, chopped

Cook pasta in a large pot of boiling, salted water, according to package instructions. Heat a large sauté pan on high heat. When hot, add bacon, stirring often. When bacon is browned, remove from pan and save some of the fat in the pan. Coat the chicken lightly with flour and sauté on medium heat in remaining bacon fat until cooked through. Add onions and garlic, and cook, stirring often, for 2 to 3 minutes. Add olive oil, salt and pepper to taste, and bacon. Drain pasta, but do not rinse. The starch clinging to the pasta will help bind the sauce. Add to the above ingredients. Stir in Parmesan and parsley.

Dawn Cecil
Magnolia Circle

Chicken Breast with Wild Rice

8 chicken breast halves (or 16 chicken tenders)
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
4 ounces mushroom pieces (optional)
1/4 cup melted butter or margarine
1/3 cup sherry
1 1/2 cup milk
1 cup wild rice
1/4 cup white rice
Salt & pepper
Slivered almonds (small bag)

Mix soups, mushrooms, butter, sherry and milk. Place raw rice in bottom of 9 x 13 greased casserole. Pour ½ of liquid over rice. Put chicken pieces on top and sprinkle with salt and pepper. Add remaining liquid. Top with a layer of Parmesan cheese and almonds. Bake 2 ½ hours at 275 F.

Brandon Dykstra
Magnolia Circle

Chicken Parmesan

1 1/2 - 2 lbs. Chicken breast	1/2 cup Italian bread crumbs (more or less)
1 egg beaten	1/2 cup grated Parmesan cheese (more or less)
2 T olive oil	1 (1 lb. 10 oz.) jar 3 cheese pasta sauce
8 oz. shredded Mozzarella cheese	

Trim fat from and cut the chicken breasts into pieces (I cut into 2 X 3 or 3 X 4 in pieces and the thick ones I slice in half to make them thinner.) Mix bread crumbs and Parmesan cheese on a plate. Dip chicken in beaten egg and then into bread crumb and Parmesan cheese mixture. Heat olive oil in a skillet and add coated chicken. Cook at a medium temperature for 5 – 7 minutes or until brown on both sides. Cover the bottom of a 10 X 13 baking dish with about ¼ of sauce. Place chicken in dish side by side. Cover with remaining sauce. Top with Mozzarella cheese. Bake at 350 for 25 minutes until chicken is tender and the cheese is a light brown. Serves 4 – 6 adults

Serve with an Italian salad and sweet corn.

Barb Black
Crimson Circle

Chicken Marsala

1 1/4 lbs chicken tenders
 1/2 cup flour
 1/2 teaspoon salt
 1/2 teaspoon pepper
 2 tablespoons olive oil
 2 tablespoons unsalted butter
 3/4 cup Marsala wine
 2 tablespoons freshly squeezed lemon juice

Place chicken between 2 sheets plastic wrap and pound to 1/8". Season chicken with flour, salt and pepper. Heat butter and oil in a skillet until very hot but not smoking. Brown chicken 30 seconds to 1 minute on each side. Remove chicken and keep warm. Pour wine and lemon juice into skillet and cook at medium-high heat. Scrape pan with wooden spoon to loosen browned bits. Cook until sauce thickens – 1 minute. Return chicken to skillet until heated through. Serve sauce over chicken. Serves 4.

Ava Dustin
Magnolia Circle

Chicken Piccata

4 – 4oz. skinned, boned Chicken Breast Halves
1/4 cup all – purpose Flour
1/4 teaspoon salt
1/4 teaspoon black Pepper
2 tablespoon butter
1 teaspoon olive oil
1 1/2 cup dry white wine
2 tablespoons Fresh Lemon Juice
2 – 3 tablespoons Capers
1/2 cups Chopped Fresh Flat-Leaf Parsley
4 cups Cooked Linguine (about 8 oz. Uncooked)

Place chicken breast half between 2 sheets of heavy-duty plastic wrap; flatten to 1/4” thickness using a meat mallet or rolling pin.

Combine flour, salt & pepper; dredge chicken in flour mixture.

Heat 1 tablespoon butter and oil in a large skillet over med-high heat. Add chicken; cook 3 minutes on each side, or until browned. Add 3/4 C. wine, juice and capers to pan, scraping pan to loosen brown bits, and cook 2 minutes. Remove chicken from pan and keep warm.

Stir in 3/4 C. wine and cook over high heat until reduced to 1/2 C (about 5 min.). Stir in 1 tablespoon butter and parsley. Serve chicken over linguine. Drizzle with sauce.

Enjoy the remainder of the bottle of wine with dinner. You might need another bottle!!
☺

Kathy Roeber
Chestnut Ridge

Chicken Pot Pie

Not only is this a pure COMFORT FOOD, it makes enough for two meals (or a large crowd). The pickiest of eaters really like this recipe.

2 cups	Peeled and diced potatoes
1-3/4 cups	Sliced carrots
2/3 cup	Chopped onion
1 cup	Butter or margarine
1 cup	Flour
1-3/4 tsp	Salt
1 tsp	Dried thyme
3/4 tsp	Pepper
3 cups	Chicken broth
1-1/2 cups	Milk
4 cups	Cubed, cooked chicken
1 cup	Frozen peas
1 cup	Frozen corn
	Pastry for 2 double-crust pies (9") (of course I use the refrigerated, store-bought kind!)

Directions:

Place potatoes and carrot in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain and set aside. In a large skillet, sauté onion in butter until tender. Stir in flour, salt, thyme, and pepper until blended. Gradually stir in broth and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the chicken, peas, corn, potatoes and carrots; remove from the heat.

Line two 9-in. pie plates with bottom pastry; trim even with edge of plate. Fill pastry shells with chicken mixture (they will be full). Roll out remaining pastry to fit top of pies. Cut slits or decorative cut outs in pastry. Place over filling; trim, seal and flute edges.

Bake one potpie at 425° for 35-40 minutes or until crust is lightly browned. Let stand for 15 minutes before cutting. Cover and freeze remaining potpie for up to 3 months.

Yield: 2 potpies (6-8 servings each)

To use frozen potpie: Shield frozen pie crust edges with foil; place on a baking sheet. Bake at 425 for 30 minutes. Reduce heat to 350; bake 70-80 minutes longer or until crust is golden brown.

Tip: For the chicken, I usually slow cook a young chicken and shred/cube the meat. I then freeze the chicken in 1-cup portions, so it is convenient to use for many recipes.

Jennifer Puls
Wrens Nest

Spicy Cumin-Crusted Chicken with Orange Chipotle Sauce

Recipe By :Cooking Light Magazine. June 2001. Page: 113.

1/3 cup cumin seeds
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
4 skinless, boneless chicken breast halves (4 ounces, each)
Cooking spray
Orange-Chipotle Sauce

Directions.

1. Prepare grill. 2. Combine the first 3 ingredients in a small bowl. Rub both sides of chicken with the spice mixture. Place chicken on grill rack coated with cooking spray; cover and grill 6 minutes. 3. Uncover the chicken, and brush with 1/2 cup Orange-Chipotle Sauce; cook for 6 minutes or until done, turning once. (*Slather on this smoky, citrus-infused sauce during the last half of the cooking time to avoid charring.*) Serve with remaining sauce. Yield: 4 servings (serving size: 3 ounces chicken and about 1/3 cup sauce).

Orange-Chipotle Sauce

2 tablespoons olive oil
1 cup chopped onion
1 cup chopped tomato
2 tablespoons minced garlic (about 6 cloves)
2 tablespoons chopped drained canned chipotle chile in adobo sauce
2 cups fresh orange juice (about 4 oranges)
1 cup white vinegar
1/2 cup ketchup
1/4 cup packed brown sugar
1/4 cup molasses
1/4 teaspoon kosher salt
1/4 teaspoon black pepper
1/4 cup fresh lime juice
1/2 cup chopped fresh cilantro

Directions.

1. Heat oil in a large nonstick skillet over medium-high heat. Add onion; sauté for 10 minutes or until browned, stirring frequently. Add tomato, garlic, and chile; cook 3 minutes. Add orange juice and vinegar; bring to a boil. Reduce heat; simmer until reduced to 1-1/3 cups (about 30 minutes). Stir in the ketchup, sugar, molasses, salt, and pepper; cook 5 minutes. Place mixture in a food processor; process until smooth. Stir in lime juice and cilantro. Yield: 2 cups (serving size: 1 tablespoon).

Kelly Digby
Azalea Circle

Crab Stuffed Chicken Breasts

4 Boneless Chicken Breasts
 1/2 cup chopped onions
 1/4 cup Chopped Celery
 3 tablespoons butter
 1 Can chunk white crab meat, drained, flaked, cartridge removed
 1/2 cup cubed bread (1/2 in)
 1/3 cup White Wine
 1 tablespoon flour
 1/2 teaspoon paprika
 1 cup Hollandaise sauce
 1 teaspoon Italian seasoning
 1/4 cup shredded Swiss cheese
 Fresh Parsley

Directions:

Pound chicken to flatten. Sprinkle with salt & pepper. Cook onion & celery in butter. Add crabmeat, cubed bread, Italian seasoning, and wine. Toss. Divide mixture among chicken Roll up & secure. Combine Flour & paprika. Roll stuffed chicken breast in flour mixture to coat chicken. Place in backing dish. Drizzle melted butter over chicken. Bake at 375 for one hour.

Blend Cheese w/ prepared Hollandaise sauce. Add splash of white wine. Blend together and serve over chicken. Sprinkle with fresh parsley.

Sharon Nanson
Chestnut Ridge

Cranberry Chicken Breasts

4-6 boneless,skinless, chicken breasts
 1 can whole cranberry sauce
 1/2 bottle light Italian dressing
 1 T cornstarch

1 pkg. Lipton onion soup mix

Place chicken in baking dish. Combine remaining ingredients and pour over chicken. Bake at 350 degrees for 50 minutes. Serve over Uncle Ben's long grain rice (orange box).

Brandon Dykstra
Magnolia Circle

Crescent Chicken Squares

3 ounces softened cream cheese
2 tablespoons margarine
2 cups cooked and cubed chicken
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons milk
1 tablespoon chopped onion
1 (8 ounce) package crescent dinner rolls
1 can cream of celery soup, undiluted, optional

Mix first 7 ingredients together. Separate crescent rolls into 4 rectangles; seal perforations. Spoon 1/2 cup chicken mixture onto center of each rectangle. Pull 4 corners of dough to center of mixture; seal. Bake at 350 degrees on ungreased cookie sheet for 20 to 25 minutes or until golden brown. Serve with heated celery soup spooned over top. Serves 4.

Dawn Cecil
Magnolia Circle

Meatballs

1 1/2 pound ground chuck
1/2 cup Parmesan cheese
1 cup bread crumbs
a little Parsley
1 clove minced garlic
1 cup milk
2 teaspoons salt
1 teaspoon pepper

Brown half-dollar size balls in small amount of oil in skillet or brown meatballs in oven at 350 degrees for 25-30 minutes. Drain and put into sauce or freeze for later use. I serve with Ragu meat flavored sauce.

Dawn Cecil
Magnolia Circle

Savory Sausage Rice

2 pounds sausage
1 cup finely chopped green pepper
3/4 cup chopped onion
2 1/2 cup coarsely chopped celery
2 (1 1/4 ounce) packages chicken noodle soup mix
4 1/2 cups boiling water
1 cup rice uncooked
1 teaspoon salt

Brown sausage in large skillet. Pour off excess fat. Add green peppers, onion and celery; sauté. Combine soup mix and boiling water in large saucepan. Stir in rice. Cover and simmer 20 minutes or until rice is tender. Add sausage mixture and salt. Stir well. Pour into a greased 12 x 8 x 2 inch baking dish. Bake at 375 degrees for 20 minutes or until golden brown.

Dawn Cecil
Magnolia Circle

Hoppin' John

8 ounces Andouille or other smoked pork sausage, diced
1 medium onion, sliced
3/4 cup white rice
1 (15 ounce) can black-eyed peas, rinsed & drained
1 (14 1/2 ounce) can chicken broth
Olive oil
Hot pepper sauce
2 garlic cloves, minced
Ground cayenne (red) pepper

Heat 1 teaspoon oil in heavy-bottomed saucepan over medium heat. Add sausage; cook 3 minutes. Add onion and garlic; cook 3 minutes more while stirring. Add rice, stir 1 minute. Add black-eyed peas, broth, 1/2 teaspoon salt and, if using, 1 teaspoon hot pepper sauce and 1/4 teaspoon cayenne. Bring to a boil over high heat, reduce heat to low, and simmer for 20 minutes until rice is tender and liquid absorbed. If desired, sprinkle with parsley.

Dawn Cecil
Magnolia Circle

Spicy Baby Back Ribs

6 lbs. baby back pork ribs

Combine:

1 tablespoon salt

1 tablespoon pepper

2 teaspoons crushed red pepper

Rub onto ribs. Let stand (room temp) for 1 hour.

Prepare sauce:

1 cup vinegar

1/2 cup real butter

4 tablespoons brown sugar

1 teaspoon red pepper flakes

Bring to boil. Simmer 5 minutes. Set aside

Preheat oven to 400 degrees. Bake ribs 15 minutes, turning once.

Reduce heat to 350 degrees turn and baste ribs with sauce. Bake at least 2 more hours, basting every so often.

Brandon Dykstra
Magnolia Circle

Pepper Steak

1 pound beef, cut into strips

3 tablespoons teriyaki sauce

1 tablespoon oil

2 teaspoons corn starch

2 bell peppers
6 green onions
1 tablespoon oil
Tomatoes (optional)

Marinate beef in teriyaki sauce, oil and corn starch for 30 minutes. Sauté the bell peppers, green onions and oil for 3 minutes and remove. Stir fry beef ½ at a time for 2-3 minutes. Return all ingredients and cook until hot. Add tomatoes, if desired. Serve over rice.

Dawn Cecil
Magnolia Circle

Beef Bourguignon

Copyright Ina Garten

1 tablespoon good olive oil
8 ounces dry cured center cut applewood smoked bacon, diced
2 1/2 pounds chuck beef cut into 1-inch cubes
Kosher salt and freshly ground black pepper
1 pound carrots, sliced diagonally into 1-inch chunks
2 yellow onions, sliced
2 teaspoons chopped garlic (2 cloves)
1/2 cup Cognac
1 (750 ml.) bottle good dry red wine such as Cote du Rhone or Pinot Noir
1 can (2 cups) beef broth
1 tablespoon tomato paste
1 teaspoon fresh thyme leaves (1/2 teaspoon dried)
4 tablespoons unsalted butter at room temperature, divided
3 tablespoons all-purpose flour
1 pound frozen whole onions
1 pound fresh mushrooms stems discarded, caps thickly sliced
Country bread or Sour Dough, toasted or grilled and rubbed with garlic clove
1/2 cup chopped fresh parsley, optional

Preheat the oven to 250 degrees F.

Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate. Dry the beef cubes with paper towels and then sprinkle them with salt and pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

Toss the carrots, and onions, 1 tablespoon of salt and 2 teaspoons of pepper in the fat in the pan and cook for 10 to 15 minutes, stirring occasionally, until the onions are lightly

browned. Add the garlic and cook for 1 more minute. Add the Cognac, stand back, and ignite with a match to burn off the alcohol. Put the meat and bacon back into the pot with the juices. Add the bottle of wine plus enough beef broth to almost cover the meat. Add the tomato paste and thyme. Bring to a simmer, cover the pot with a tight-fitting lid and place it in the oven for about 1 1/4 hours or until the meat and vegetables are very tender when pierced with a fork. Combine 2 tablespoons of butter and the flour with a fork and stir into the stew. Add the frozen onions. Sauté the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned and then add to the stew. Bring the stew to a boil on top of the stove, then lower the heat and simmer for 15 minutes. Season to taste.

To serve, toast the bread in the toaster or oven. Rub each slice on 1 side with a cut clove of garlic. For each serving, spoon the stew over a slice of bread and sprinkle with parsley. Serves 6.

Margaret Hoff
Magnolia Circle

Beef Stroganoff

1-1/2 lb	Beef tenderloin
1/2 lb	Mushrooms (I prefer portabella but you can use button)
1	Cooking onion
1/2 cup	Sour cream
1/4 cup	Flour
1/2 tsp	Salt
	Pepper to taste
1/4 cup	Crisco
10 oz	Beef broth
1/8 tsp	Garlic powder
1 Bag	Wide egg noodles (I use the “no yolk” brand)

Coat meat in 2 tablespoons of flour and salt and pepper. Melt Crisco and brown meat. Add beef broth to meat. Sauté onions and mushrooms in Crisco or butter until tender. Stir remaining flour into the onions and mushrooms then add to the broth and meat. Simmer until meat is tender. (I start this dish early in the day and place in oven at 200 until dinner time). Remove from heat and add sour cream and garlic powder. (If concerned about the fat in sour cream you can decrease the amount. I find 2 tablespoons is enough for my family instead of the 1/2 cup.) Reheat this dish slowly and do not boil after adding the sour cream. Serve over hot buttered noodles. Serves 4-6 persons.

Quick Tip: Call ahead and the House of Meats will trim and cube the tenderloin for you. Normal price is \$5.99/lb.

JenniferTekkey
Azalea Circle

Mushroom and Swiss Pork Chops

Ingredients:

6 pork chops (I prefer boneless)	2 cloves minced garlic
2/3 cup heavy cream	2 tablespoons dijon mustard
1/2 onion -- chopped	sliced swiss cheese (enough to cover the dish)
4 ounces mushroom -- fresh or canned	2 tablespoons butter

Melt butter in pan – sauté garlic and onions until onions are translucent. Add mushrooms and sauté 2 minutes (if using canned, you won't need to sauté). Add Dijon mustard and cream. Stir to mix. Pour this mixture over pork chops in a baking dish. Put sliced cheese over chops. Bake at 350 for 1 hour. 18 carbs total

Barb Black
Crimson Circle

SALADS

Cauliflower Salad

1 cauliflower, chopped
1/4 cup green onion (may substitute minced onion)
1 green bell pepper, chopped
1 cup shredded cheddar cheese
1/4 cup sugar
1 cup mayonnaise
1 pound crisp bacon, crumbled

Mix sugar and mayonnaise until creamy. Mix all ingredients and chill.

Dawn Cecil
Magnolia Circle

Mackus Red Fox Salad

Romaine lettuce (2 – 3 hearts)
Crumbled blue cheese (1 package)
Bacon, crumbled
Red onion slices
Pepper to taste

Dressing:

1/2 cup oil
2/3 cup vinegar
2/3 cup sugar
2 teaspoons salt

Brandon Dykstra
Magnolia Circle

Dana's Grilled Cherry Chicken Salad

Thanks to Dana Corp. This salad makes a tasty lunch or a light dinner. It is the most popular luncheon salad served at Dana's headquarters.

4	Skinless, boneless chicken breasts (6-8 oz. Each)
1 bottle (12 oz.)	Maraschino cherries
¼ cup	Lemon juice
¼ cup	Vegetable oil
½ tsp	Seasoned salt
½ tsp	Lemon pepper
1	Large head romaine lettuce
	Dried cherries
	Toasted pecans (toast at 350 for 10 min; toss with brown sugar, if desired)
	Crumbled bleu cheese
	Raspberry vinaigrette dressing

Directions:

Mix maraschino cherries with lemon juice and vegetable oil. Add seasonings and mix well. Marinade chicken breasts 4 to 6 hours or overnight in the above mixture. Grill chicken until done and cut into thin slices.

Divide romaine lettuce onto four plates. Top with chicken breasts and sprinkle dried cherries, pecans, and bleu cheese to taste. Serve with raspberry vinaigrette dressing.

Serves: 4

*Jennifer Puls
Wrens Nest*

Salad

Mixture of iceberg and romaine lettuce
Diced apple (Gala is what I use)
Walnuts (toasted in the oven first -sprayed with Pam)
Crumbled blue cheese

Dressing

Juice of 2 large limes (about ¾ cup - I sometimes use lime juice in a bottle)
1 cup oil (I use ½ olive oil and ½ veg oil.
1 cup sugar
1 tablespoon Dijon mustard
Put all ingredients in a blender to mix.

Brandon Dykstra
Magnolia Circle

Chinese Cabbage Salad

1 large head Chinese (Napa) Cabbage
(I use 1 package Angel Hair Shredded Cabbage and 1 small package shredded purple cabbage)
4-5 green onions
1/4 cup sesame seed
1 small package slivered almonds
2 packages of Ramen Noodles (any flavor as flavor packet not used)
Optional: Add cubed or shredded chicken breast

Dressing

1/2 cup salad oil
1/2 cup sugar
1 teaspoon soy sauce
1/2 cup red wine vinegar
salt & pepper to taste

Chop cabbage & onions together and refrigerate. Brown broken ramen noodles (no flavor packet), sesame seeds and almonds in 1/4 - 1/2 c. butter. Spread over paper towels to drain; chill for a couple of hours.

30 minutes before serving, add ramen noodle mixture to the cabbage & onions. Mix dressing and pour over salad. Dressing can be prepared ahead of time and refrigerated; shake well and pour over salad 30 minutes prior to serving.

Holly Warner
Magnolia Circle

Broccoli Salad

1 1/2 cup mayonnaise
3/4 cup sugar
3 tablespoons white vinegar
2 heads broccoli (I use one broccoli and one cauliflower)
1 lb. bacon
1/2 onion

Cook bacon until very crisp. When bacon is cool – crumble into pieces. Chop onion & broccoli (cauliflower). Mix onion, broccoli (cauliflower) and crumbled bacon in bowl. In separate bowl, mix mayo, sugar & white vinegar. Pour over salad; mix well & refrigerate at least for a couple of hours. It may not look like enough dressing when you first pour it on....but after sitting for a couple of hours – it is plenty! ☺

Holly Warner
Magnolia Circle

SIDE DISHES, VEGETABLES

Garlic Green Beans (from Somersize)

1 lb. Fresh green beans (steamed until crisp tender)
2-3 cloves of garlic (I use the garlic from a jar)
Juice from 1 lemon
Salt
Pepper 1/4 cup olive oil

Whisk olive oil into the rest of the ingredients. Toss with green beans.

Brandon Dykstra
Magnolia Circle

Quick and Easy Corn Casserole

1 can whole kernel corn, drained
1 can creamed corn
1 - 8 oz. Sour cream
1/4 cup – 1/2 cup butter
Jiffy corn muffin mix

Combine all ingredients in a casserole dish. Bake at 350° for 45 – 60 minutes.

Holly Warner
Magnolia Circle

Corn Soufflé

3 eggs, beaten
1 can creamed corn
1/4 cup melted butter
4 tablespoons flour
2 teaspoons sugar
1/3 cup milk
3 teaspoons baking powder

Beat all ingredients except corn. Add corn and mix well. Pour into ungreased soufflé dish or 1 1/2 quart casserole dish. Bake at 425° for 1/2 hour.

Ava Dustin

Magnolia Circle

Potato Casserole

2 pounds sliced potatoes
Salt & pepper
1 stick butter, melted
2 cups shredded sharp cheese
1 can cream of chicken soup
8 ounces sour cream
1/4 cup minced onions
2 cups crushed Ritz crackers

Spread potatoes in 13 x 9 x 2 inch dish; salt and pepper lightly. In bowl, mix cheese, soup, sour cream and onions. Pour mixture over potatoes. Spread crackers over top and pour butter over crackers. Bake at 350 degrees for 45 minutes.

Dawn Cecil
Magnolia Circle

Braised Red Cabbage

Burt Wolf's Local Flavors, Napa Valley

2 tablespoons salted butter
1 tablespoon olive oil
1 medium red onion, halved and thinly sliced
1 head red cabbage, cored and sliced
1/2 cup red wine or cider vinegar
1/3 cup brown sugar
3/4 teaspoon toasted, ground cumin seeds
Salt and freshly ground black pepper

In a large pot, over medium heat, heat the butter and olive oil and sauté the onion for 5 minutes, or until translucent. Add the cabbage and cook for 8 to 10 minutes more, until wilted. Add the vinegar, sugar and cumin seeds and braise for 12 to 15 minutes or until the cabbage is tender and glossy, and the liquid has reduced to a glaze. Season with the salt and pepper to taste.

Margaret Hoff
Magnolia Circle

Crock Pot Cheesy Potatoes

- 1 bag (2 lb) Ore Ida Hash Browns – Southern Style
- 1 bag Ore Ida Potatoes O’Brien
- 1/2 cup melted butter
- 1 can cream of celery soup
- 1 can cream of mushroom soup (can substitute one can cream of chicken soup)
- 1 - 8 oz. sour cream
- 3 cups shredded cheddar cheese

Pour potatoes into a large bowl. Stir melted butter into potato mixture. Add remaining ingredients and stir well. Pour into large crock-pot. Cook on high for 3-4 hours until potatoes are done. Service 10-12. (Can be cooked in a 350° oven for 45 –60 minutes).

Holly Warner
Magnolia Circle

Herbed Corn

- 12 cups frozen corn
- 1 cup water
- 1/2 cup butter or margarine, cubed
- 2 tablespoons minced fresh parsley
- 2 teaspoons salt
- 1 teaspoon dill weed
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon dried thyme

In a large saucepan, combine corn and water. Bring to a boil. Reduce heat; cover and simmer for 4-6 minutes or until corn is tender. Drain; stir in the remaining ingredients.

Dawn Cecil
Magnolia Circle

Creamy Zucchini Casserole

6 tablespoons margarine or butter
1 small onion, diced
3 medium zucchini (about 10 ounces each), cut into
1/4-inch-thick slices
2 medium carrots, peeled and shredded
1 can (10 3/4 ounces) cream of chicken soup
1/2 cup sour cream
1 bag (8 ounces) herb-seasoned stuffing mix, coarsely crushed

Preheat oven to 350 degrees F. Grease 13" by 9" glass baking dish. In 12-inch skillet, melt margarine or butter over medium heat. Add onion and cook until tender but not browned, about 5 minutes, stirring occasionally. Add zucchini and carrots and cook until zucchini is tender, about 8 minutes. Remove skillet from heat; stir in undiluted cream of chicken soup and sour cream until evenly mixed. Sprinkle half of stuffing mix in baking dish. Spoon zucchini mixture on top, then remaining stuffing mix. Bake 25 to 30 minutes until hot and bubbly.

Margaret Hoff
Magnolia Circle

Broccoli Casserole

1 roll or 1 1/2 cups Ritz crackers
2 packages frozen, chopped broccoli
1 can cream of mushroom soup
1 (8 ounce) jar Cheez Whiz or 2 1/2 cups grated Velveeta cheese

Preheat oven to 350 degrees. Boil broccoli with a dash of salt until barely tender. Melt cheese and mix with cream of mushroom soup. Fold broccoli into cheese mix. Pour 1/2 of mixture into greased baking dish. Top with 1/2 of crackers. Add the rest of mixture and top with rest of crackers. Bake uncovered at 350 degrees for 20 to 25 minutes.

Dawn Cecil
Magnolia Circle

TIPS

Food Safety Temperatures

DESCRIPTION	DEGREES F.
<u>Ground Meat & Meat Mixtures</u>	
Turkey, chicken	165° F
Veal, beef, lamb, pork	160° F
<u>Fresh Beef</u>	
Medium Rare	145° F
Medium	160° F
Well Done	170° F
<u>Fresh Veal</u>	
Medium Rare	145° F
Medium	160° F
Well Done	170° F
<u>Fresh Lamb</u>	
Medium Rare	145° F
Medium	160° F
Well Done	170° F
<u>Fresh Pork</u>	
Well Done	170° F
<u>Poultry</u>	
Chicken, Whole	180° F
Turkey, Whole	180° F
Poultry Breasts, Roasted	170° F
Poultry Thighs, Wings	180° F
Duck & Goose	180° F
<u>Seafood</u>	
Fin Fish	Cook until opaque and flakes easily with a fork
Shrimp, lobster, crab	Should turn red and flesh should become pearly opaque
Scallops	Should turn milky white or opaque and firm
Clams, mussels, oysters	Cook until shells open; discard any unopened

Source: United States Department of Agriculture, Food Safety and Inspection Service
August 1999

Measurements and Conversion Table

TEASPOONS	TABLESPOONS	CUPS	FLUID OZ	ML	OTHER
1/4 teaspoon				1 ml	
1/2 teaspoon				2 ml	
3/4 teaspoon	1/4 tablespoon			4 ml	
1 teaspoon	1/3 tablespoon			5 ml	
3 teaspoons	1 tablespoon	1/16 cup	1/2 oz	15 ml	
6 teaspoons	2 tablespoons	1/8 cup	1 oz	30 ml	
12 teaspoons	4 tablespoons	1/4 cup	2 oz	60 ml	
16 teaspoons	5 1/3 tablespoons	1/3 cup	2 1/2 oz	75 ml	
18 teaspoons	6 tablespoons	3/8 cup	3 oz	90 ml	
24 teaspoons	8 tablespoons	1/2 cup	4 oz	125 ml	1/4 pint
32 teaspoons	10 2/3 tablespoons	2/3 cup	5 oz	150 ml	
36 teaspoons	12 tablespoons	3/4 cup	6 oz	175 ml	
48 teaspoons	16 tablespoons	1 cup	8 oz	237 ml	1/2 pint

Note: A "dash" or a "pinch" are generally considered to be less than 1/8 teaspoon.

Firmly Packed

With a spatula, a spoon, or your hand, tightly press the ingredient into the measuring cup. You should measure as much of the ingredient as you can fit into the measure.

Lightly Packed

Press the ingredient into the measuring cup lightly. Make sure there are no air pockets, but do not compress it too much either.

Even / Level

Measure the amount precisely, discarding the entire ingredient that rises above the rim of the measuring cup. The back of a straight knife works well for this.

Rounded

Do not flatten out the ingredient to the top of the measuring cup. Instead allow it to pile up above the rim naturally, into a soft, rounded shape.

Heaping / Heaped

Pile as much of the ingredient on top of the measure as it can hold.

Sifted

Sift with a strainer or sifter before measuring to ensure ingredient is not compacted and

that there is no other foreign substance in it.

APPENDIX

APPETIZERS	1
<i>Pizza Bread.....</i>	<i>1</i>
<i>Artichoke Spinach Dip.....</i>	<i>1</i>
<i>Crabbies.....</i>	<i>2</i>
<i>Taco Dip.....</i>	<i>2</i>
<i>Olive Garden Hot Artichoke & Spinach Dip.....</i>	<i>3</i>
<i>Spinach Bread Dip.....</i>	<i>3</i>
<i>Buttery Breadsticks.....</i>	<i>4</i>
<i>Savory Bagel Appetizers.....</i>	<i>4</i>
<i>Baked Pita Chips.....</i>	<i>4</i>
<i>Mushrooms Palmiers.....</i>	<i>4</i>
<i>Sausage Balls.....</i>	<i>5</i>
<i>Artichoke Mushroom Caps.....</i>	<i>5</i>
<i>Pastry Wrapped Sausages.....</i>	<i>6</i>
<i>Apple Dip.....</i>	<i>6</i>
<i>Chex Caramel Corn.....</i>	<i>7</i>
<i>Munchies-For-Kids Snack Bags.....</i>	<i>7</i>
<i>Mixed Nuts with Rosemary.....</i>	<i>8</i>
BREAKFAST AND BRUNCH.....	9
<i>Eggs Benedict Brunch Casserole.....</i>	<i>9</i>
<i>Great Breakfast Casserole.....</i>	<i>9</i>
<i>Texas Spicy Breakfast Bake.....</i>	<i>10</i>
<i>Baked Breakfast.....</i>	<i>10</i>
<i>Baked Egg and Cheese Strata.....</i>	<i>11</i>
<i>Apple, Cheddar & Ham Strata.....</i>	<i>11</i>
<i>Quick Cheese Danish.....</i>	<i>12</i>
<i>Apple Brunch Biscuits.....</i>	<i>12</i>
<i>Blueberry Custard.....</i>	<i>13</i>
<i>Crepes.....</i>	<i>13</i>
COOKIES, CAKES AND DESSERTS.....	15
<i>Turtle Brownies.....</i>	<i>15</i>
<i>Better Than Sex Cake.....</i>	<i>15</i>
<i>Lemonade Pie.....</i>	<i>16</i>
<i>Surprise Carrot Cheesecake.....</i>	<i>16</i>
<i>Cake Brownies.....</i>	<i>17</i>
<i>Pistachio Bundt Cake.....</i>	<i>17</i>
<i>Ruby Pears.....</i>	<i>18</i>
<i>Mango Cream.....</i>	<i>18</i>
<i>The Ultimate Cheesecake.....</i>	<i>19</i>

<i>Sour Cream Banana Bars</i>	20
<i>4 Stack Pudding</i>	21
<i>Light and Delicious Cherry Angel Food Cake</i>	21
<i>Snickers Pie</i>	22
<i>Derby Pie</i>	22
<i>Chocolate Chip Crater Cake</i>	23
MAIN DISHES	24
<i>Lasagna</i>	24
<i>Hearty Mac 'N Cheese</i>	24
<i>Fettuccine with Herbed Shrimp</i>	25
<i>Lasagna</i>	26
<i>Cincinnati Style Chili</i>	26
<i>Pasta Rustica</i>	27
<i>Chicken Breast with Wild Rice</i>	27
<i>Chicken Parmesan</i>	28
<i>Chicken Marsala</i>	28
<i>Chicken Piccata</i>	29
<i>Chicken Pot Pie</i>	30
<i>Spicy Cumin-Crusted Chicken with Orange Chipotle Sauce</i>	31
<i>Crab Stuffed Chicken Breasts</i>	32
<i>Cranberry Chicken Breasts</i>	32
<i>Crescent Chicken Squares</i>	33
<i>Meatballs</i>	33
<i>Savory Sausage Rice</i>	34
<i>Hoppin' John</i>	34
<i>Spicy Baby Back Ribs</i>	35
<i>Pepper Steak</i>	35
<i>Beef Bourguignon</i>	36
<i>Beef Stroganoff</i>	37
<i>Mushroom and Swiss Pork Chops</i>	37
SALADS	39
<i>Cauliflower Salad</i>	39
<i>Mackus Red Fox Salad</i>	39
<i>Dana's Grilled Cherry Chicken Salad</i>	40
<i>Salad</i>	40
<i>Chinese Cabbage Salad</i>	41
<i>Broccoli Salad</i>	41
SIDE DISHES, VEGETABLES	43
<i>Garlic Green Beans (from Somersize)</i>	43
<i>Quick and Easy Corn Casserole</i>	43
<i>Corn Soufflé</i>	43
<i>Potato Casserole</i>	44
<i>Braised Red Cabbage</i>	44

<i>Crock Pot Cheesy Potatoes</i>	45
<i>Herbed Corn</i>	45
<i>Creamy Zucchini Casserole</i>	46
<i>Broccoli Casserole</i>	46
TIPS	47
<i>Food Safety Temperatures</i>	47
<i>Measurements and Conversion Table</i>	48
APPENDIX	50