

Across the Fence Favorite Recipes – May 2009

Judy Simpson's Recipe **Nippy Carrots**

1 bunch fresh carrots, peeled	½ cup mayonnaise
½ cup chicken broth	Ground pepper (to taste)
1½ tsp. horseradish	¼ cup bread crumbs

Slice carrots into ¼-inch pieces. Cook in chicken broth until crisp tender, drain and save ¼ cup of broth. Grease ovenproof dish, put carrots in dish. Mix broth, horseradish, mayonnaise, and pepper. Spread over carrots. Top with bread crumbs. Bake at 375 for 15 minutes.

Carolyn Peake's Recipes **Chicken Broccoli Bake**

2 heads broccoli, cut into florets and cooked	6 cups cooked chicken, cubed
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Spread broccoli in a 9x13x2-inch pan and layer the chicken over the broccoli.

Combine:

2 cans (10.4 oz.) cream soup (celery, mushroom, etc.)	1 tsp. lemon juice
⅔ cup evaporated milk	1 cup mayonnaise
	1 cup strong cheese, grated

Mix well. Pour over chicken. Sprinkle with buttered crumbs or crushed bran cereal. Bake at 350°F about 45 minutes or until hot and bubbly. This can also be frozen for later use (allow to thaw or cook longer), and the recipe can also be divided into two 8 or 9-inch square dishes using one for a meal then and freezing the other for later use.

Whatever-You-Have Soup

2 cans beef broth or chicken broth*	1 can beans, drained and rinsed (white beans, red beans or even string beans)
1 lb. stew beef, hamburger, or cut up chicken or turkey*	1 medium onion, chopped
1 large can diced tomatoes	2 ribs celery, chopped
2 cups diced carrots	2 medium potatoes, diced
	½ cup barley

Combine all ingredients except barley in a slow cooker and mix well. Add more water or broth if necessary to make cooker nearly full. Cook on medium to high heat for 8 hours or until done. About 1 hour before done, add barley if desired. * This can be made with either beef or poultry to suit your family's taste.

Choco-Dot Pumpkin Cake

2 cups all-purpose flour	2 cups sugar
2 tsp. baking powder	4 eggs
1 tsp. baking soda	2 cups canned pumpkin
1½ tsp. ground cinnamon	1 cup vegetable oil
½ tsp. ground cloves	2 cups All-Bran® or Bran Buds® cereal
¼ tsp. ground allspice	1 pkg. (12oz.) semisweet chocolate morsels
¼ tsp. ginger	1 cup coarsely chopped nuts

Stir together flour, baking powder, soda, spices, and sugar. Set aside. In large mixing bowl, beat eggs until foamy. Add pumpkin, oil, and cereal. Mix well. Add flour mixture, mixing only until combined. Stir in chocolate morsels and nuts. Spread evenly in ungreased 10x4-inch tube pan. Bake at 350°F about 70 minutes or until wooden pick inserted near center comes out clean. Cool completely before removing from pan. Drizzle with confectioner's sugar glaze if desired.

Walnut Raspberry Muffins

⅔ cup cream cheese, softened	1 tsp. baking powder
⅓ cup butter, softened	¼ tsp. baking soda
1½ cups sugar	½ cup buttermilk
2 egg whites	2 cups fresh or frozen raspberries (if frozen do not thaw)
1 egg	¼ cup chopped walnuts
1½ tsp. vanilla extract	
2 cups all-purpose flour	

In large mixing bowl, beat cream cheese, butter, and sugar until light and fluffy. Add the egg whites, egg, and vanilla; beat well. Combine the flour, baking powder, and soda and add to creamed mixture alternately with buttermilk. Fold in raspberries and nuts. Fill paper-lined muffin cups ¾ full. Bake at 350°F for 20 to 24 minutes, or until toothpick comes out clean. Cool for 5 minutes before removing from pan to wire rack. Serve warm. Yield: 1½ dozen.

Viewer's Recipes

Aunt Maggie's Spice Cake - Ted Baker, Marlboro, N.Y.

½ cup raisins	½ tsp. salt
1 cup water	1 tsp. cinnamon
1 cup sugar	½ tsp. cloves
½ cup shortening	½ tsp. nutmeg
1 egg, well beaten	1 tsp. baking soda
½ cup walnuts, chopped	1½ cups flour

Boil water, raisins, sugar, shortening, and spices. When cool, add egg, salt, soda dissolved in ¼ cup water, flour, and walnuts. Can all be combined in saucepan. Transfer to greased 8x8-inch baking pan and bake at 350° for about 30 to 40 minutes till pick inserted in center comes out clean. Can be dusted with confectioners' sugar, if desired.

Apple-smothered Pork Chops - Edith Ackerman, Fairlee, Vt.
Winner of 12th Annual Caledonian-Record Recipe Contest

6 bone-in pork loin chops (¾-inch thick)	3 Tbsp. molasses
¾ tsp. salt	3 Tbsp. flour
¼ tsp. sage	2 cups water
1 Tbsp. vegetable oil	1 Tbsp. white vinegar
3 med. tart apples, peeled and sliced	⅓ cup golden raisins

Sprinkle chops with salt and sage, In a large skillet brown chops on both sides in oil. Transfer to a greased, shallow 3-quart baking dish. Layer apples over meat; drizzle with molasses. Add flour to pan drippings in skillet; stir until blended. Gradually stir in water and bring to a boil. Cook and stir for 2 minutes, until thickened and remove from heat. Stir in the vinegar and raisins. Pour over apples and chops. Bake at 350°F uncovered for 1 hour.

Tanya's "Snowed In" Casserole - Tanya Clark, Hyde Park, Vt.

¾ to 1 lb. pasta	Barbecue Sauce:
1 lb. ground beef, chicken, or sausage	1 cup barbecue sauce
1 large onion, sliced	1 cup milk
1 can (4 oz.) green chilies	1 can (14 oz.) stewed tomatoes
1 cup grated mozzarella cheese	4 slices cheese
1 cup grated cheddar cheese	

Cook pasta "al dente" and drain. Sauté meat and onion, drain fat. Then mix next 5 ingredients and combine with pasta; pour into buttered casserole dish. Prepare barbecue sauce and combine with pasta mixture. When all is combined, place slices of cheese on top, cover tightly, and bake at 300°F for 30 minutes or until bubbling in center.

Rhuberry Ice Cream Pie - Maureen Arooth, Belmont, Vt.

1⅓ cups vanilla wafer crumbs	½ cup sugar
¼ cup butter, melted	1 Tbsp. cornstarch
1 quart vanilla ice cream	1 Tbsp. water
1½ cups rhubarb, cut in 1-inch pieces	¾ cup sliced fresh strawberries
¾ to 1 cup water	

Combine crumbs and butter. Press mixture firmly against bottom and sides of a 9-inch pie plate. Freeze. Place ice cream in refrigerator 10 to 20 minutes to soften slightly and spoon into crust. Return to freezer. Heat rhubarb, sugar, and ¾ to 1 cup water in a saucepan over medium-low heat, stirring occasionally until sugar dissolves and mixture comes to full rolling boil. Meanwhile blend cornstarch and 1 tablespoon water and stir into rhubarb. Cook, stirring constantly until thickened. Cook two additional minutes. Cool. Fold in strawberries. Chill thoroughly. Spread strawberry-rhubarb glaze over ice cream and serve immediately.

Sour Cream Meat Loaf - Nina Pelkey, Alburgh, Vt.

2 lbs. ground beef	¼ tsp. pepper
1½ cups bread pieces	1 cup sour cream
2 eggs, beaten	4 tsp. parsley flakes
½ cup onions, finely chopped	¼ to ½ cup green pepper, finely chopped (optional)
1 can (10 ¾ oz.) tomato soup	
2 tsp. salt	

Heat oven to 350°F. Mix all ingredients and shape in large loaf pan (or two small loaf pans). Bake 1 ½ hours, or until done.

Gramma Coolidge's Honey Cookies - Ruth Clough, Dorset, Vt

Cream together:	Add and beat till fluffy:	Sift together and add:
⅓ cup shortening	1 tsp. vanilla	1 ¼ cups flour
½ cup honey	1 egg	½ tsp. soda
		½ tsp. salt

To above mixture add 1 pkg. (7 oz.) chocolate chips and ½ chopped walnuts. Drop by spoonfuls onto greased baking sheet. Bake at 375°F for 10 to 12 minutes.

Hash Quiche - Joanne Collins, Wilder, Vt.

2 cans (15 oz.) roast or corned beef hash	4 eggs, beaten, divided
1 cup shredded Cheddar or Swiss cheese	1 cup milk
1 cup celery, chopped	½ cup Bisquick®
¼ cup green onion, sliced, divided	

Combine hash and one egg and press into lightly greased 9-inch deep dish pie plate to form crust. Sprinkle cheese, celery, and ½ the onion over hash crust. Mix remaining 3 eggs and Bisquick® until smooth. Blend in milk and pour over all. Sprinkle with remaining onion. Bake at 375°F for 35 to 40 minutes or until center is firm. Let stand 5 minutes before cutting. Serves 6. This recipe freezes well. Wrap individual slices for easy defrost.

Double Berry Layer Cake - Lulubelle Terrill, Ludlow, Vt.

1 pkg. moist deluxe strawberry cake mix	1 container (8 oz.) whipped topping, divided
⅔ cup strawberry jam, divided	
2½ cup fresh blueberries, divided	Fresh strawberry slices, for garnish

Preheat oven to 350°F. Grease and flour two 9-inch round cake pans. Bake cake according to package directions and cool. Place one cake layer on serving plate. Spread with ⅓ cup strawberry jam. Arrange 1 cup blueberries on jam. Spread half the whipped topping to within ½-inch of cake edge. Place second cake layer on top. Repeat with remaining ⅓ cup strawberry jam, 1 cup blueberries, and remaining whipped topping. Garnish serving plate with strawberry slices and remaining ½ cup blueberries. Refrigerate until ready to serve.

Apple Bars - Virginia Iannacome, No. Hudson, N.Y.

4 cups flour, sifted	1 can (21 oz.) sliced apples
2 cups sugar	2 tsp. cinnamon
1 cup butter	

Mix flour, sugar, and butter with pastry blender. Place half the mixture in a 5x9-inch baking dish and bake at 350°F for 30 minutes until browned. Mix cinnamon with apples and place on top of crust. Cover with remainder of crumb mixture. Bake at 350°F for 30 to 45 minutes until bubbling in center.

Lemon Pound Cake, Gyneth Fortin - Sheldon Springs, Vt.

1 pkg. lemon cake mix	Frosting:
1 pkg. (3 oz.) vanilla instant pudding	1 pkg. (8 oz.) cream cheese
½ cup oil	1 pkg. (3 oz.) lemon Jell-O®
1 cup water	1 container (8 oz.) whipped topping
4 eggs	Filling:
	1 pkg. (3 oz.) lemon pudding

Butter and flour tube pan. Mix above cake ingredients and bake according to package directions. While cake is cooking, prepare 1 pkg. (3 oz) lemon pudding mix, cool. When cake is done, cool and remove from pan. Slice cake into two layers making the top ⅓ of the height. Hollow the center out of the bottom cake. Spoon the lemon filling into the tunnel then cover with top layer and frost.

Welsh Cookies - Barbara Townsend, Randolph, Vt.

3½ cups flour	1 tsp. nutmeg
1 cup sugar	1 cup shortening
1½ tsp. baking powder	1 egg, beaten
1 tsp. salt	½ cup milk
½ tsp. baking soda	1¼ cups raisins

Sift dry ingredients in bowl. Cut in shortening until mealy. Add raisins, then milk, and egg. Mix until moist and holds together. Roll on floured board, ¼-inch thick. Cut into 3 inch circles. Bake on moderately hot griddle, lightly oiled. Turn when top is puffy.

Lemon Sponge Pudding - Fran Walker, Jonesville, Vt.

Cream together:	Add and stir:	Fold in:
2½ Tbsp. flour	2 egg yolks, beaten	2 egg whites, stiffly beaten
½ cup sugar	¼ cup lemon juice	
1 Tbsp. butter	1 cup milk	

Bake in 8x8-inch unbuttered dish standing in a pan of water for 35 minutes at 375°F. Will separate into cake and custard. Delicious!

Cherry-Citron Bread - Ruth Nash, Andover, Vt

8 oz. candied cherries	2 cups sugar	4 cups all-purpose flour
8 oz. candied citron	1 tsp. almond extract	1½ tsp. baking powder
1 cup butter, softened	8 eggs	½ tsp. soda

Spray 10-inch tube pan or 2 loaf pans with non-stick cooking spray. Cream butter, sugar, and extract until fluffy. Add eggs one at a time beating well after each addition. Gradually add flour, baking powder, and soda. Add candied fruit, lightly dusted with flour, and pour into prepared pans. Bake 2 hours and 20 minutes in tube pan or 1½ hours in loaf pans. Bread is done when toothpick inserted in middle of bread comes out clean. Cool in pan.

Marshmallow Pie - Christine Angelillo, Northfield, Vt.

35 marshmallows (6. oz.)	1 carton (8 oz.) whipped topping
½ cup milk	1 prepared graham cracker crust
1 pkg. (10 oz.) frozen raspberries, partially drained	

Combine marshmallows and milk in microwave safe bowl and cook on high about 2 minutes, until smooth. Cool and blend in remaining ingredients. Pour into prepared pie shell. Can substitute strawberries. Sweet, but good.

Easy Baked Macaroni & Cheese - Mary Piontek, W. Rutland, Vt.

1¼ cups elbow macaroni	4 cups water
1 Tbsp salt	1 Tbsp. butter
2 cups sharp cheese, shredded	¼ tsp pepper

Put macaroni in boiling water with salt and cook until tender, then add butter and pepper. Do not drain water from macaroni. Add cheese and put in casserole. Place bread crumbs, dipped in melted butter, on top and bake at 350°F for 1 hour.

Lyn Jarvis' Recipes
Parmesan Pork Chops

¼ cup Bisquick®	2 tsp. fresh rosemary, minced
1 egg, beaten	4 boneless pork loin chops (½-inch thick and 6 oz. each)
1 cup Parmesan cheese, shredded	2 Tbsp. vegetable oil
¼ cup dry bread crumbs	

Place biscuit mix and egg in separate shallow bowls. In another shallow bowl, combine the Parmesan cheese, bread crumbs and rosemary. Coat pork chops with biscuit mix, dip in egg, then coat with Parmesan mixture. In a large skillet, brown pork chops on both sides in oil. Cook, uncovered, over medium heat for 10-15 minutes or until juices run clear, turning once. Yield: 4 servings.

Zucchini Levini

4 to 5 cup zucchini, thinly sliced	1 cup Bisquick®
1 large onion, chopped	½ cup oil
5 eggs, whisked	Oregano, basil, thyme, salt and pepper to taste
1 cup Parmesan cheese	

Mix all ingredients and place in buttered lightly floured dish. Bake at 350°F for 45 minutes.

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