

Across the Fence
Recipes for Meals - November 2009

Lyn Jarvis' Recipes

Cranberry Pecan Muffins

1¾ cups yellow cornmeal	1 egg
¾ cup all-purpose flour	¼ cup canola oil
1¼ tsp. baking soda	¼ cup honey
½ tsp. salt	½ cup dried cranberries
1½ cups (12 oz.) fat-free plain yogurt	¼ cup chopped pecans or walnuts

In a large bowl, combine the cornmeal, flour, baking soda, and salt. In another bowl, combine the yogurt, egg, oil, and honey. Stir into dry ingredients just until moistened. Fold in cranberries and nuts. Coat muffin cups with cooking spray, fill three-fourths full with batter. Bake at 375°F for 18 to 20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire rack. Serve warm. Yield: 1 dozen muffins.

Bacon Tater Bake

2 cans (10¾ oz. each) cream of mushroom soup, undiluted	1 large onion, chopped
1 ⅓ cups sour cream	1 lb. sliced bacon, cooked and crumbled
	1 pkg. (32 oz.) frozen Tater Tots®

In a large bowl, combine the soup, sour cream, and onion. Add the bacon and the Tater Tots®; stir until combined. Transfer to a greased 13x9x2-inch baking dish. Cover and bake at 350°F for 50 minutes. Uncover and bake 8 to 10 minutes longer or until golden brown. Yield: 10 servings.

White Chocolate Chunk Cranberry Cookies

¾ cup butter, softened	1 tsp. baking soda
¾ cup brown sugar	½ tsp. salt
2 large eggs	1 pkg. (6 oz.) dried cranberries
1½ cups old fashioned oats	⅔ cup white chocolate chunks or chips
1½ cups flour	

Preheat oven to 375°F. Using an electric mixer, beat butter and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda, and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake for 10 to 20 minutes or until golden brown. Cool on wire rack. Yield: 2½ dozen cookies.

Baked Beans with Frankfurter Pennies

2 cans (16 oz.) pork and beans
¼ cup onions, chopped
½ cup brown sugar
¾ cup ketchup

1 tsp. mustard
3 Tbsp. maple syrup or brown sugar
4 all-beef frankfurters, cut into pennies

Combine pork and beans, onions, brown sugar, ketchup, mustard, maple syrup, and frankfurters in a frying pan and heat thoroughly, transfer to crock pot if desired, and serve. **Alternate cooking method:** combine all ingredients in an ovenproof baking dish. Bake at 350°F for 30 to 35 minutes.

Skillet Shepard's Pie

1½ lbs. ground beef
1 medium onion, chopped
2 garlic cloves, minced
½ cup water
1 envelope taco seasoning

2 cups (8 oz.) shredded cheddar
cheese, divided
3 cups leftover mashed potatoes,
warmed

In a large ovenproof skillet, cook the beef, onion, and garlic over medium heat until meat is no longer pink. Stir in water and taco seasoning; heat through. Stir in 1 cup cheese. Combine potatoes and remaining cheese; spread over beef. Broil 4 to 6-inches from the heat for 5 to 6 minutes or until golden brown.

Turkey Day Yesterday

4 cups prepared turkey stuffing
2 cups cooked, cut up or sliced turkey
1 cup frozen peas, unthawed

1¾ to 2 cups prepared turkey gravy
½ cup jellied or whole cranberry sauce

Butter bottom and sides of 2-quart baking dish. Arrange half the stuffing in bottom of dish. Add half of the turkey, then half the peas, and half of the gravy. Repeat layers. Top with cubes of cranberry sauce. Bake at 350°F for 30 minutes. Yield: 4 servings.

Carolyn Peake's Recipes

Easy Hot Dog Wraps

8 hot dogs
8 slices cheese
1 pkg. (8 oz.) refrigerated crescent rolls

Split hot dogs lengthwise and fill with folded cheese slice. Wrap in crescent dough; roll and bake at 375°F for about 12 minutes. Serve with favorite condiment.

Meat-And-Potato Quiche

3 Tbsp. vegetable oil	¼ cup chopped onion
3 cups coarsely grated raw potato	1 cup evaporated milk
1 cup grated cheddar or Swiss cheese	2 eggs
¾ cup cooked diced meat (ham, chicken, sausage)	Pepper to taste
	1 Tbsp. parsley flakes

Preheat oven to 425°F. Combine oil and grated potato. Press evenly into a 9-inch pie plate to form a pie crust. Bake for 15 minutes until it begins to brown. Remove from oven and cover crust with cheese, meat, and onion in layers. Mix together milk, eggs, and pepper. Pour over the ingredients in crust. Sprinkle with parsley. Bake 30 minutes until knife inserted in center comes out clean. Cool 5 minutes before cutting. Yield: 6 servings.

Pasta Salad Bowl

1 pkg. (16 oz.) bow-tie or other pasta	Dressing:
1 pkg. (16 oz.) frozen green peas	⅔ cup mayonnaise
½ cup sliced scallions or chopped onion	¼ cup cider vinegar
1 seedless cucumber, thinly sliced	2 Tbsp. sugar
2 cups leftover ham, cut in strips	2 tsp. dried dill

Cook pasta according to package directions. Drain and cool under cold running water and drain again. Put in serving bowl. Add peas, scallions, cucumber, and ham. In a small bowl, combine all dressing ingredients and spoon over salad. Toss to mix and coat well. Refrigerate.

Calico Corn

1 pkg. (16 oz.) frozen whole kernel corn	⅓ cup chopped celery
1 bell pepper, chopped	1 can (10 oz.) cheddar cheese soup

Cook corn in microwave according to package directions and drain well. Add bell pepper and celery. Stir in soup and mix well. Pour into buttered 2-quart baking dish and bake covered at 350°F for 30 minutes.

Devil's Food Cookies

1 pkg. (18 oz.) devil's food cake mix	¾ cup chopped nuts or mini-chocolate chips, (optional)
½ cup oil	
2 eggs	

Combine cake mix, oil and eggs in bowl and mix well. Add nuts or chocolate chips, if desired. Drop by teaspoons onto non-stick cookie sheet. Bake at 350°F for 10 to 12 minutes. Cool and remove to wire rack to finish cooling.

Viewer's Recipes

Blue Ribbon Winning Recipe at The Champlain Valley Fair

Bacon and (Deviled) Eggs, Ken Lick, Jericho, Vt.

6 eggs
3 Tbsp. Hidden Valley Ranch® bacon dressing
½ tsp. coarse ground black pepper
½ tsp. grated horse radish
Paprika (to taste)

Hard boil and halve the eggs. Remove yolks and set aside in a bowl. Sprinkle paprika on white egg halves. Mix remaining ingredients with yolks until smooth. Fill egg whites and serve. Yield: 12 appetizers.

Potato Leek Soup

Mark Reid, Cambridge, Vt.

6 cups chicken broth	1½ tsp. dill
6 cups potatoes, peeled and diced	1 tsp. salt
4 Tbsp. butter	Pepper to taste
2 cups leeks, thinly sliced	2 Tbsp. flour
1 cup celery, chopped	1 cup half & half
1 tsp. thyme	½ cup fresh parsley

In a large pot, bring broth to a boil and add diced potatoes. Cover and cook 20 to 25 minutes until tender. Remove ¾ of mixture and mash or puree. When smooth, return to pot. In a 10-inch frying pan sauté leeks, celery, thyme, and dill, until leeks are coated. Cover and cook 10 to 15 minutes until leeks are tender. When done, add to potato/broth mixture, along with salt and pepper. In 8-inch pan place 2 Tbsp. butter and melt. Add flour and brown for 1 minute. Whisk in half & half, a little at a time, to prevent clumping. When well mixed add to potato/broth mixture. Add parsley and simmer 10 to 15 minutes uncovered. Fresh herbs work well.

5 Minute Chocolate Cake

Johanne Gingras, Brossard, Quebec

4 Tbsp. flour	3 Tbsp. oil
4 Tbsp. sugar	3 Tbsp. chocolate chips (optional)
2 Tbsp. cocoa	1 tsp. vanilla extract
1 egg	1 large microwave safe coffee mug
3 Tbsp. milk	

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly. Pour in the milk and oil and mix well. Add chocolate chips, if desired, and vanilla extract and mix again. Place mug in microwave oven and cook for 3 minutes on high (1,000 watts). The cake will rise over the top of the mug (don't be alarmed). Allow to cool a little and turn out onto a plate if desired. Serve with whipped cream. Yield: 1 or 2 servings.

Mark's Baked Beans

Mark Wiley, Swanton, Vt.

1 lb. ground beef	1 can(16 oz.) pork and beans
½ lb. bacon	1 can (16 oz.) cannellini or white northern beans
1 cup ketchup	1 large onion, chopped
½ cup brown sugar or maple syrup	
1 can (16 oz.) kidney beans	

Brown onion and ground beef. Cook bacon and crumble. Add remaining ingredients and simmer for 2 hours.

Leftover Turkey Pie

Lisa Tremblay, Newport, Vt.

Leftover turkey, chopped into bite-size pieces
Leftover gravy
Leftover vegetables and squash
Leftover stuffing
Leftover mashed potatoes

The dish size will depend on how many leftovers you have. Layer the turkey in the bottom of the dish, add the gravy and the layer of vegetables. Buttercup squash can be cooked and layered over vegetables. Then layer the stuffing and mashed potatoes. Top with dabs of butter. Bake at 350°F. for 45 to 60 minutes. This is a good way to use leftovers and make them look like a new meal.

Thanksgiving Jellied Salad

Margaret Mace, Cornish, N.H.

1 can (9 oz.) pineapple tidbits	¾ cup sugar
2 (3 oz. box) cherry flavored gelatin	2 cups coarsely ground fresh cranberries
2 cups hot water	½ cup ground orange (with peel)
1 cup cold water	1 cup mandarin oranges, drained
2 Tbsp. lemon juice	¾ cup celery, sliced
Dash salt	⅓ cup walnuts, chopped

Drain pineapple reserving syrup. Dissolve gelatin in hot water, add cold water, pineapple juice, lemon juice, and salt. Chill until partially set. Meanwhile stir sugar into ground cranberries and orange. When gelatin is partially set stir in pineapple, celery, mandarin oranges, ground fruits, and walnuts. Pour into a 6 cup mold and refrigerate until ready to serve. Yield: 6 to 8 servings.

Crock Pot Venison Stew - Muriel Govette, Barre, Vt.

3 large onions, chopped	1 Tbsp. pickling spice
4 garlic cloves, chopped	¾ cup red wine
1 pint mushrooms, sliced	½ cup water
1 to 1½ lbs. venison, browned	½ tsp. cocoa
Chicken broth (as needed)	1 Tbsp. flour
Salt and pepper to taste	1 Tbsp. lemon juice
½ tsp. sage	

Cut venison into cubes and brown. When done, put in crock pot. In large frying pan cook onion and garlic in butter. When done, add mushrooms and cook one more minute. Place in crock pot and cover with chicken broth (amount will vary depending on size of crock pot). Add salt, pepper, sage, and pickling spice. Add red wine and cook on low for 4 to 5 hours. When meat is tender, mix in small bowl cup water, cocoa, and flour and blend into the stew. Sprinkle with lemon juice. Serve over polenta or noodles.

Bramble Bars - Marco Ayala, South Hero, Vt.

1 ½ cup raisins, figs, or dates	2 tsp. lemon juice
6 Tbsp. sugar	2 tsp. butter
5 Tbsp. boiling water	⅛ tsp. salt
½ tsp. grated lemon rind	1 (9-inch) prepared pie crust

Preheat oven to 400°F. Combine all ingredients, except pie crust, in a saucepan. Bring to a boil and stir until thick. Line a 8x8-inch pan with pie crust. Spread fruit mixture over crust and cover with remaining dough. Slit crust and bake for 20 to 25 minutes, until crust is browned. Yield: 12 bars. Can combine filling ingredients.

Orange Pan Rolls - Donna Barcomb, Colchester, Vt.

½ cup all-purpose flour	2 Tbsp. shortening
¾ tsp. baking powder	3 Tbsp. milk
⅛ tsp. cream of tartar	1 Tbsp. butter, melted
⅛ tsp. salt	1 Tbsp. sugar
½ tsp. grated orange peel	⅛ tsp. ground nutmeg

In a bowl, combine flour, baking powder, cream of tartar, and salt. Add orange peel; cut in shortening until the mixture resembles coarse crumbs. Stir in milk just until moistened. Divide dough into fourths. With floured hands, roll each piece of dough into a ball. Place butter in a small bowl. Combine sugar and nutmeg in another bowl. Dip balls in butter, then in sugar mixture. Evenly space in a greased 9-inch round baking pan. Bake at 450°F for 10 to 12 minutes or until golden brown. Yield: 4 rolls.

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Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.