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TRANSCRIPT

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EPISODE NAME:  In the Kitchen with Across the Fence: Quick & Easy Recipes

It is the first Thursday of the month and as usual we’re in the kitchen with Across the Fence. With some are almost here we know that you do not want to spend a lot of time in the kitchen so our theme today it is open a box or can 123. Our chefs will feature recipes like these that are quick and easy to prepare and delicious. Good afternoon and thanks for joining us I'm Judy Simpson alongside our guests Carolyn peak from Williamstown and of course Lyn Jarvis from south hero. Carolyn you're going to start with a viewer recipe that includes two of your favorite ingredients.

Carolyn.: Oh yes strawberries and chocolate.

Judy.: Take it easy.

Carolyn.: This is from Marge McBride of Burlington and she says with strawberry season just around the corner this has been a family favorite of theirs for a long time. It's really easy because it takes just a box of brownie mix and then you mix in Sweetened condensed milk water instant vanilla pudding mix. You mix it up put in some whipped topping and you have your two cakes of brownie. You put some of the topping onto it berries then another take more topping more berries and you're good to go. I have to see what it looks like because I've never. I had to put it in a dish like this because coming up in the car has a little afraid. Oh boy doesn't that looks good and we'll talk a couple of pieces of strawberries on top and there you go.

Judy.: That looks pretty good. I want to thank our viewers for sharing their favor recipes with us and now Lyn's recipe looks like you're getting ready for the 4th of July.

Lyn.: I am Judy. If you can believe if the next time we have our across the fence in the kitchen segment the 4th of July will be over. Where does the time go? With that in mind I made my festive holiday poke cake with the theme of the 4th of July to celebrate the occasion. Here it is it's very easy to make because you use a white cake mix. As well that's cooking you make a glaze of blueberries and a glaze of strawberries. When the cake is cooked and cooled you take a fork like this and poke holes into the cake is for the glaze over that and top it with your favorite frosting which I have here. A very versatile recipe Judy you could do red and green for Christmas you could do green for Saint Patrick’s Day or orange for Halloween. A versatile all around recipe.

Judy.: I like that. Now we have many more recipes for you but we want to announce the winner of the cookbooks from our may show. On our cooking with youth showed last month all of you who sent in for recipes were entered in to our drawing to win a copy of the baking with friends cookbook. Here you will see Sharon Mayer who picked the lucky winners they are Lori Randle from Greensboro Vermont and grace keast from Ticonderoga New York. We know you both will enjoy using the information and recipes in the book the next time you're in the kitchen with the children and grandchildren. This month to one of the lucky viewers who were the recipes from today show are in for a real treat. The winner will get lunch for two at the anchorage in south hero and a 1 hour bull ride around beautiful
paradise bay. We will have more on that later in the program so get your paper and pencil ready to take down the information to get entered into the drawing. That sounds like fun.

Carolyn.: Yes it does.

Judy.: I know you have a number of recipes so I'll let you get going.

Carolyn.: Yes I do. You know my feeling of life is uncertain eat dessert first that's why we started with a dessert but I do have another one for the end of the meal. My first thing is going to be four before the meal. This is a raspberry cheese ball and it's very simple because just two packages of cream cheese some raspberry preserves and finely chopped pecans. You mix it up put it into a ball shape. I put my name to a dish for easy transporting but it's a nice pink thing to put onto your cracker or what if you'd like to use. Just a really good way to start a meal and believe me it is good I've tried it so I know that it's yummy. To start the meal off we have one dish of chicken bake. This is very easy you can either leave your chicken breasts whole and I've cut them up so that they go a little further. Then you mix a mixture of cream of mushroom soup and sour cream. You pour that over the chicken in the pan and then you use are regular mixed stuffing mix. Put that on top and in the oven for about 40 minutes and you have a really nice chicken dinner sort of meal. To go with that I have a broccoli salad. Isn't this a nice bright colorful salad. It has broccoli red bell peppers Monterey jack cheese and some celery in it. Then you put your favorite Italian dressing or whenever onto it. This I know is very good because I had some for dinner the other day on Sunday. It didn't take long for it to be well eaten up. It's a good way to get nice colorful vegetables and your meal and you're all set with a good vegetable dish. To go along with that you want quickly this one is quick. Pumpkin bread. It's a pound cake mix a can of pumpkin eggs milk and allspice. You'll have this lovely quick pumpkin bread site you're all set for a nice meal. We will take a slice of that and put it on our plate along with our chicken and our vegetables. You have a really good meal right they're colorful bright and very quick. You can be out of the kitchen in an hour and 1/2 total that includes cooking time. My last one they call a miracle cake. I haven't figured why they call it a miracle cake but they do. It's just a lemon cake mix eggs oil and pineapple with the juice crushed pineapple. Once you've cooked the cake then you make your topping which is a can of Sweden condensed milk some lemon juice and a carton of whipped topping. We will get a piece of that out doesn't look good? I can't wait to try it. There is a nice easy cake again you can have this whole meal done in an hour and 1/2 everything will be ready to go on the table.

Lyn.: That's what we like. Don't go away Carolyn because we get a lot of nice letters from our viewers for the cooking we do. Here's one about you. This is from Ruth Smith of Orwell Vermont. She says Carolyn reminds me of the good old days when family's always got a lot of good food together for big family gatherings. And I think that's 100% right.

Carolyn.: Oh yes I think that's the way we do things in our family to.

Lyn.: She says keep up the good work and enjoy your summer across the fence is the best.

Carolyn.: Thank you Ruth. I've been getting a lot of good words from folks me in the grocery store.

Lyn.: Here's for your scrapbook.

Carolyn.: I do have one....

Lyn.: I have a lot of cooking to do.

Carolyn.: Okay I'll let you go.

Lyn.: We might have time to talk to carol and later but we have a lot a recipes to get to. With some are just around the corner I've chosen the theme of cooking for outdoor barbecue and picnics. Everybody likes baked beans at these outdoor gatherings. This is a baked bean recipe that I like its barbecued baked beans. You can use any kind of been you want I chose yellow eye. Also in there you cook them with tomato juice brown sugar chopped onions and
spices. All creating a delicious flavor that tastes like more. I find this recipe unique because you cook the beans and tomato juice and spices to get this a robust barbecue flavor. Not too long ago I was so happy to find a recipe from Kentucky fried chicken for their coleslaw. I love their coleslaw in sometimes I go there just to catch a serving of it. Here it is it's made with very finely chopped cabbage and carrots which you can see. Here's the surprise that they put in there buttermilk. I have not heard of that before. Some mayonnaise lemon juice and white vinegar. Put in the refrigerator and let it sit overnight and you're in for a real treat. I know your family and friends will want this recipe once they try it. The KFC coleslaw. I don't think any gathering is complete when you're outside for picnic or a barbecue without having deviled eggs. I see someone coming in because she was trying to get one before we started but I would let her. How do you like it?

Judy.: It's very good.

Lynn.: Okay you can see there's one missing but these are my BLT deviled eggs. Once the eggs are cooked you use the oaks and mix it with man A's and ran stressing bake in chopped up of course and their chops cherry tomatoes with shredded lettuce on top. These as you can see your big hit and you're going to want to make a double batch of these to have so you don't run out. Strawberry season is upon us as Carolyn said and rhubarb season is here as well. With that in mind Janet messier of Rand off center sent us a recipe for her rhubarb bread. I kind of adapted this to make a strawberry rhubarb red with a crumb topping. It's just delicious moist bread that keeps well and would be wonderful for outdoor gatherings barbecues church suppers and if you have friends that tell you they don't like rhubarb will big surprise you can't even taste and Cynthia stew this should be a big hit with everyone even those who say they do not like rhubarb. We had another viewer recipe from carol Nau from the Monroe New Hampshire. It's a quick dinner with just for ingredients. In here you'll find chicken that you've cooked and sliced and over that you put mixture of cranberry sauce. You can see cranberries. Onion soup mix and French dressing. This makes a delicious delicious flavor. It's good over rice mash potatoes with vegetables but it's good cold as a finger food because you can take it on your outdoor gatherings and your guests are going to love the chicken and how a tender it is with a mix of the soup cranberry sauce and delicious French dressing. A wonderful recipe and we thank carol for that. I think I have time now to mention a few more people that road and about how much they enjoyed up our cooking with the youth show. Marge Turner of Williamstown wrote that she's friends with Maria and Savannah who appeared on the show. Scott and Nancy Simmons of Essex junction some say their loyal viewers. Donna cook of white river junction remembers how much fun she had cooking with her children when they're young. Liz Pecor of Monkton. Betty Lockerbie of Isle LaMotte. Linda Walbridge up in Cabot and Darlene and Thomas worth of Westbrook said it was gray seen these young cooks. Finally a nice card from Salvagene Bagoon of Ellensburg Center you New York he thanks us for all our work to plan and prepare recipes for the show. She says I'm so glad you do it and so were we Salvagene. I like that name Silvgene. Here's my last recipe. All you dads have a big day coming up not too far from now. This is my orange soda pop bread. I've been wanting to make this recipe for a long time and I thought this was the perfect occasion. It's easy to make because you use cake mix put in some lemon pudding and a bottle of orange soda pop thus the name soda pop cake. It's frosted with coconut crushed pineapple all created a wonderful tropical flavor and any dad is going to feel honored to get this for their father's day. So get your quest in early so that you'll have them and plenty of time to make it for dad on his big day. Also those requests in for the ride on Lake Champlain and lunch at the anchorage.

Judy.: You both have outdone yourself today and as Lynn mentioned one of the viewers who gets recipes by mail will be the winner for the anchorage lunch and also a 1 hour bull ride on paradise bay.

Lynn.: With me.

Judy.: Are you going to make eggs?

Lynn.: I will. We'll invite you too.

Judy.: Great. If you don't wish to enter the drawing you can get these recipes plus a few extras we did have time to show by going online to the across the fence website goat two UV am.edu slash extension. Click on the link two
across the fence? And you'll find the recipes on the left hand side of the webpage. To get the recipes by mail and automatically be entered into the drawing please send $2.00 and a self-addressed business envelope two quick and easy recipes box 188 south hero VT 05486 that's $2.00 two quick and easy recipes box 188 in south hero. If you pay by check please make it out to Lyn Jarvis. Wall you're taking down that information I have just enough time to mention our next in the kitchen segment comes your way on July 5 and our theme will be summer for recipes. That's when we will announce the winner for lunch with two and the bull ride on paradise Bay. That's our program for today from all of us here on across the fence happy father's day to all of the dads coming up a June 17. I am Judy Simpson see you again next time on Across the Fence.

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