

## Across the Fence Recipes – May 2022

### Tasty Frankfurts – Lyn Jarvis

1 lb. mini frankfurts  
2 Tbsp. butter, melted

1 Tbsp. soy sauce  
2 Tbsp. Vermont maple syrup

Combine butter, soy sauce and maple syrup in frying pan. Score frankfurts, or cut into pieces and add to simmering sauce. Stir until meat is coated and simmer until sauce is dark and slightly thick. The longer these are heated, the better they are. (Originally printed in “Across the Fence Après Ski Recipes,” late 1980’s.)

### Next-Day Noodle Bake – Mona Jarvis

¼ cup butter  
4 oz. can sliced mushrooms (drain and reserve liquid), or 8 oz. fresh mushrooms  
½ cup chopped onion  
3 Tbsp. flour  
½ tsp salt  
Dash of pepper

Dash of Cayenne pepper  
3 cups milk  
2 cups cubed cooked pork or ham  
8 oz. wide egg noodles  
Grated Parmesan cheese or Cheddar  
Paprika to taste

Melt butter in a 2-qt. saucepan and sauté onion and mushrooms until tender. Blend in flour and seasonings, and then add milk and liquid from mushrooms. Cook over medium-high heat, stirring constantly, until sauce thickens. Add cooked meat and remove from the heat. Preheat oven to 400°F and butter a 2-qt. casserole. Cook noodles as directed on package. Drain noodles and combine with sauce. Transfer to buttered casserole dish. Top with cheese and paprika. Bake for 20 to 25 minutes or until bubbly and browned. **Yield:** 4 to 6 servings. (Originally printed in “Across the Fence Pork Recipes,” 1995.)

### Sinful Chocolate-Berry Pie – Carolyn Peake

½ cup plus 2 Tbsp. semi-sweet chocolate chips  
8 oz. cream cheese, softened  
¼ cup firmly packed brown sugar  
½ tsp. vanilla

1 cup whipping cream, whipped, or 1 tub whipped topping  
1 chocolate cookie pie crust (9-inch)  
1 pint fresh strawberries, hulled  
1 tsp. butter

Place ½ cup chocolate chips in a double boiler and bring water to a boil. Reduce heat to LOW and cook until chocolate melts, stirring occasionally. Remove from heat and cool to lukewarm. Beat cream cheese with electric mixer at medium speed until smooth. Add brown sugar and vanilla, beating well. Add melted chocolate and beat well. Fold in whipped cream (or whipped topping) into chocolate mixture. Spoon chocolate filling into pie crust. Reserve 1 whole strawberry for center and cut remaining strawberries in half, and arrange them over the pie. Place reserved strawberry in center. Combine remaining two tablespoons chocolate chips and butter. Cook over LOW heat until mixture melts, stirring constantly. Remove from heat and cool slightly. Drizzle melted chocolate over strawberries. **Yield:** 6 to 8 servings. (Originally printed in “Across the Fence Pork Recipes,” 1996.)

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended. University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. 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.