

Across the Fence

Our Favorite Recipes – January 2014

Lyn Jarvis' Recipes:

Lemon Icebox Pie from the Loveless Café, Nashville, TN.

1 graham cracker crust (9 inch)	2 lemons, juiced
2 pkgs. (8 oz. each) cream cheese, softened	2 tsp. lemon zest
1 can (14 oz.) sweetened condensed milk	Whipped cream or whipped topping

In a medium mixing bowl, beat cream cheese until fluffy. Add condensed milk, lemon juice, and lemon rind. Mix until smooth. Pour mixture into crust. Refrigerate at least 2 hours before serving. Garnish with whipped cream and mint leaves if desired.

Vegetable Ham Stew

4 cups water	½ cup chopped green pepper
2 cans (14½ oz. each) diced tomatoes, undrained	1 Tbsp. sugar
3 cups shredded cabbage	2 tsp. dried basil
2 cups diced fully cooked lean ham	½ tsp. pepper
3 large carrots, cut into 1-inch pieces	¼ tsp. garlic powder
1½ cups chopped celery	2 bay leaves
¾ cup chopped onion	¼ cup cornstarch
	¼ cup cold water

In a Dutch oven or soup kettle, combine the first 13 ingredients; bring to a boil. Reduce heat; cover and simmer for 1 hour or until cabbage is tender, stirring occasionally. Combine cornstarch and cold water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened. Discard bay leaves. Yield: 11 servings. 95 calories per 1 cup serving.

Slow-cooker Mustard Barbecued Pork

⅓ cup firmly packed light brown sugar	1 slow cooker pork pot roast (4 lbs.)
2½ tsp. salt	1 cup yellow mustard
1½ tsp. garlic powder	⅓ cup honey
1½ tsp. paprika	¼ cup apple cider vinegar
1 tsp. onion powder	1½ tsp. Worcestershire sauce
½ tsp. ground red pepper	

Stir together first 6 ingredients. Rub brown sugar mixture over roast; place roast in a lightly greased 3 to 4 qt. slow cooker. Whisk together mustard and next 3 ingredients. Pour mustard mixture over top of roast. Cover and cook on LOW for 8 to 10 hours (or on HIGH 4 to 6 hours) or until meat shreds easily with a fork. Let stand 15 minutes. remove to a large bowl and shred with 2 forks and stir. All pork cooks differently, so more mustard can be added, if desired. Yield: 10 to 12 servings.

Chicken & Cornbread Bake

2 pkgs. (6 oz. each) cornbread mix	1 can (10¾ oz.) cream of celery soup
1 onion, diced	1 can (10½ oz.) can chicken broth
2 Tbsp. butter	2 tsp. salt
2 boneless, skinless chicken breasts, cooked and cubed	3 hard-boiled eggs, peeled and sliced
1 can (10¾ oz.) cream of chicken soup	

Prepare cornbread according to package directions; crumble and set aside. Sauté onion in butter until tender; add cornbread, mixing well. Remove from heat; spread half the cornbread mixture in an ungreased 13x9x2-inch baking pan. Set aside. Combine chicken, soups, broth, and salt; pour over cornbread mixture. Arrange egg slices on top; spread remaining cornbread mixture over the top. Bake at 325°F until heated through, about 20 to 30 minutes. Yield: 8 to 10 servings.

Carolyn Peake's Recipes:

Chicken Broccoli Casserole

3 - 4 cups broccoli florets, cooked and drained	1 cup shredded cheddar cheese
4 cups cooked chicken or turkey, cut into bite-sized pieces	1 tsp. lemon juice
2 cans cream of chicken soup	½ cup chopped onion (optional)
⅔ cup mayonnaise	Crushed corn flakes, potato chips or All-Bran® cereal for topping

Place the broccoli in the bottom of a 9x13x2-inch baking dish. Layer the chicken over that. In a bowl, mix the soup, mayonnaise, cheese, lemon juice and onion (optional). Pour mixture over the chicken and level out. Top with corn flakes or other crispy topping. Bake at 350°F for a half hour or until bubbly.

Any-Day Salad

1 box (6-oz.) orange gelatin	2 cans (11-oz. each) mandarin oranges, drained
2 cups boiling water	
1 pint vanilla ice cream	

Dissolve gelatin in boiling water. Add ice cream and stir until melted. Refrigerate until thickened, but not set. When thickened, whip with an electric mixer until fluffy. Mix in the oranges and pour into a dish or mold that has been sprayed with non-stick cooking spray. Refrigerate until completely set. To serve, unmold onto plate and garnish with mint leaves or extra orange slices. Note: This can be made with any canned fruit and a gelatin that matches it. It can also be done with two different flavors, allowing one flavor to set before making the next layer. This can be served as a salad or a dessert. Special colors can be used for holidays.

Orange Rolls

1 pkg. dry yeast	1 tsp. salt
¼ cup warm water (105°F to 115°F)	3½ cups flour, divided
½ cup sour cream	2 Tbsp. butter, melted
¼ cup plus 2 Tbsp. butter, melted	¾ cup sugar
2 eggs	2 Tbsp. grated orange rind
¼ cup sugar	

Dissolve yeast in warm water in a large mixing bowl and let stand for 5 minutes. Add next five ingredients and mix well. Add 2 cups of flour, mixing well. Gradually stir in enough remaining flour to make a soft dough. Turn dough onto a lightly floured surface and knead 8 to 10 times or until smooth and elastic. Place in a well-greased bowl, turning to grease top. Cover and let rise in a warm, draft-free place 2 hours or until doubled in bulk. Punch dough down and turn onto a lightly floured surface and knead 10 to 15 times.

Divide dough in half; roll half of dough into 12-inch circle. Brush circle with 2 Tbsp. melted butter and cut into 12 wedges. Combine ¾ cup sugar and orange rind and sprinkle half the mixture over the 12 wedges. Roll up each wedge, starting at the wide end. Place on a greased baking sheet, point side down. Repeat procedure with second half of dough, butter and sugar mixture. Cover and let rise in a warm, draft-free place for one hour or until rolls are doubled in bulk. Bake at 325°F for 16 to 18 minutes. Yield: 2 dozen rolls.

Ice Box Roll

1 - 2 pkgs. of Nabisco Famous Chocolate Wafer Cookies*	1 tsp. vanilla per pint of whipping cream
1 pt. whipping cream per box of cookies	Maraschino cherries
	Walnut or pecan halves

Pour whipping cream in bowl with vanilla and whip until very firm. Take a chocolate wafer cookie in your hand and spread a dollop of whipped cream on it. Put another cookie on top of the whipped cream and proceed in that manner until you have five cookies in the stack. Stand the stack on edge on the serving plate and repeat for another stack. Once the two stacks are on the plate, apply whipped cream on a cookie and apply to one stack and then do another for the other stack. Proceed until all the cookies are used. Spread the remaining whipped cream over the entire "cake" until no cookies are showing. You can decorate the cake with cherries and nuts. You can also take the cookie crumbs in the package and sprinkle it over the cake. Place in the refrigerator, uncovered, for 2 to 4 hrs.

*Note: be sure that there are no or few broken cookies in the package.

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Glazed Root Vegetable Medley

2 medium parsnips	1 tsp. salt
4 medium carrots	3 Tbsp. butter
1 turnip (about 4½-inches around)	½ cup sugar
½ cup water	½ tsp. salt

Clean and peel the vegetables. Cut into 1-inch pieces. Dissolve salt in water in saucepan. Add vegetables and boil for 10 minutes. Drain, reserving ½ cup liquid. Place vegetables in slow cooker. Add liquid. Stir in butter, sugar and salt. Cover. Cook on LOW for 3 hours.

Deb Plumley's Recipes:

Crunchy Bacon Coleslaw

For the dressing:

½ Tbsp. red wine vinegar
½ Tbsp. cider vinegar
¾ cup mayonnaise
1½ tsp. prepared Dijon mustard
1 Tbsp. vegetable oil
1½ tsp. sugar
1 tsp. salt
1 tsp. ground black pepper

For the slaw:

4 cups shredded green cabbage*
1 cup shredded red cabbage*
⅔ cup chopped peanuts
6 slices bacon, crisply cooked, crumbled
Lettuce for garnish

Mix dressing in a medium bowl and refrigerate until ready to use. Just before serving, add remaining ingredients to dressing. Turn into lettuce lined bowl.

**Note:* Use an 8 oz. coleslaw blend in place of the shredded cabbage for a quick and easy substitution.

Caramel Corn

1½ cups unpopped popcorn	2 cups light brown sugar	1 tsp. vanilla
1¾ sticks butter	½ cup corn syrup	½ tsp. soda
	1 tsp. salt	

Pop corn. A hot air popper works best. Empty into a large bowl remove any unpopped kernels. Melt butter, stir in brown sugar, corn syrup and salt. Bring to a boil and allow to boil on medium heat 5 minutes without stirring. Remove from heat and add vanilla and soda. Stir until foamy. Pour over popcorn and immediately shake until well coated. Pour into a greased pan and bake at 250°F for 15 to 20 minutes. Pour out on a wax paper lined sheet and separate clumps. Allow to cool. Note: A large pan with a lid such as a canner is handy to use to coat the popcorn.

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Thai Chicken and Sesame Noodles

1 cup prepared Oriental Sesame Salad dressing, divided*
1 lb. boneless skinless chicken breast, cut into cubes
2 Tbsp. each honey and peanut butter
½ tsp. crushed red pepper

8 oz. pasta cooked and drained. Use thin spaghetti, bow ties or penne
1 cup thinly sliced carrot sticks
1 cup thinly sliced celery
Parsley for garnish

Pour ⅓ cup of the dressing over chicken in medium bowl; toss to coat. Cover and refrigerate at least 1 hour to marinate. Mix remaining ⅔ cup dressing, peanut butter, honey and pepper. Set aside. Drain chicken from marinade, place in skillet; discard marinade. Add carrots and celery to chicken in skillet. Cook on medium high heat about 8 minutes or until chicken is cooked through. Add cooked pasta and peanut butter mixture. Stir to combine in skillet; heat through. Garnish with parsley. Serve immediately.

**Note:* If unable to locate Oriental Sesame Salad dressing, the following may be substituted: 1 cup prepared Italian salad dressing, 2 Tbsp. soy sauce, 1 Tbsp. sesame seeds, and ½ tsp. ginger. Mix all ingredients well.

Viewer's Recipes:

Apple Pound Cake - Mary Burns, Rutland

2 lbs. apples, thinly sliced	3 cups all-purpose flour	¼ cup orange juice
5 Tbsp. sugar	2½ cups sugar	1 Tbsp. baking powder
2 Tbsp. cinnamon	1 cup vegetable oil	2½ tsp. vanilla
	4 eggs	½ tsp. salt

Preheat oven to 350°F. Spray 10-inch tube pan. Combine apples, 5 Tbsp. sugar, and cinnamon. Set aside. In a bowl, combine flour, sugar, oil, eggs, juice, baking powder, vanilla, and salt. Beat until blended. (Batter will be heavy.) Spoon half of the batter into pan. Top with half the apples. Repeat with remaining batter and apples. Bake until top of cake is brown and firm, about 1 hour and 45 minutes. Cool on rack for 1½ hours. Remove from pan. A confectioner's sugar glaze works well on cake.

Fruity Oatmeal Cookies - Mary Nisoff, Peru, NY.

½ cup butter	⅔ tsp. baking soda	1 cup finely chopped apple, peeled and cored
1 cup sugar	½ tsp. cinnamon	½ cup chopped nuts
2 eggs	½ tsp. allspice	½ cup quick-cooking oats
1¾ cups flour, sifted	¼ tsp. nutmeg	
½ tsp. salt	1 cup raisins	

In a bowl, cream the butter thoroughly and gradually beat in the sugar until light and fluffy. Add eggs, blending well. Beat in flour sifted with salt, soda, and spices, beating well. Add raisins, apple, nuts, and oats. Beat well. Drop by rounded teaspoonfuls onto greased baking sheets, two inches apart. Bake at 375°F for about 10 to 12 minutes, until brown around edges. Remove to rack and let cool thoroughly before storing in air-tight container. Yield: Approximately 3 dozen cookies.

Dutch Sand Cookies - Jolanda Bos, Enkhuizen, Holland

3½ cup cake flour	Pinch of salt
2 eggs	1 cup pecans, chopped
1 heaped cup powdered sugar	¾ cup butter
2 tsp. vanilla	Berry preserves or jam (optional)

Sieve the flour into a large bowl. Make a well in the center and break an egg into the well. Add the yolk of a second egg and keep back the egg white for later. Now add the powdered sugar, vanilla, salt and pecans. Chop the butter into small pieces and add to the dry mix. Working quickly, knead the ingredients together until it forms a dough ball (you can also use a mixer with a dough hook attachment). Add a few drops of milk if the mixture is too crumbly. Wrap the dough ball in plastic wrap and allow to rest in the fridge for an hour. Preheat the oven to 350°F. When your dough has rested, open up the plastic wrap flat on the counter, cover the dough ball with another large layer of plastic and press flat with your hands and flatten the dough between the two plastic sheets. The dough should be about ¼-inch thick. Using a heart or circle shaped cookie cutter, cut out your cookies (and decorate, if desired). Place the cookies on a greased cookie sheet, brush with egg white and bake for 15 to 20 minutes or until golden brown. Allow to cool on a wire cooling rack and store in a cookie jar or airtight container. For the berry jam version: Just before serving, smear the underside of the cookies with some berry jam and press two cookies together. Yield: 20 double cookies.

Dutch Apple Cake with Maple Sauce - Judy Morgan, Berlin, Vt.

7 cups sliced apples	3 Tbsp. sugar	<u>Mix:</u>
2½ cups biscuit mix	2 Tbsp. butter, melted	½ cup sugar
½ cup milk		1 tsp. cinnamon

Cook apples in microwave until slightly soft. Toss once or twice during cooking. Watch closely (don't make applesauce). Heat oven to 400°F. Stir biscuit mix, milk, sugar, and butter until soft dough forms. Pat into bottom of ungreased 13x9x2-inch pan. Spread partially cooked apples over batter. Sprinkle mixture of sugar and cinnamon over apples. Bake approximately 25 minutes or until biscuit and apples are cooked.

Maple Sauce:

2 cups Vermont maple syrup	¼ cup plus 2 Tbsp. cornstarch	2 Tbsp. butter
2 cups water	¼ cup water	Dash of salt
		1 tsp. vanilla

In a saucepan, mix maple syrup and 2 cups water. Bring to a boil. In a bowl, dissolve cornstarch in ¼ cup water. Add cornstarch mixture to boiling syrup mixture gradually, stirring constantly. Boil and stir until mixture thickens. If too thick, add a little water. Remove from heat and stir in butter, salt, and vanilla. Serve sauce warm over warm apple biscuit cake. Delicious!

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