

Across the Fence Favorite Recipes – January 2018

Deb Plumley's Recipes

Mini Crustless Quiche Cups with Sausage and Cheese

8 eggs
6 Tbsp. milk
¼ tsp. onion powder
¼ tsp. kosher salt
4 links (about 8 oz. each) precooked turkey breakfast sausage, each cut into 16 thin slices
⅔ cup shredded, reduced-fat cheddar cheese
finely chopped parsley for garnish, if desired

Preheat oven to 375°F. Thoroughly spray a 12-cup muffin pan with nonstick cooking spray. In a medium bowl, whisk eggs, milk, onion powder, and salt until thoroughly combined. Place 5 to 6 slices of sausage in the bottom of each muffin cup and divide cheese evenly among the 12 cups. Rather than combining the cheese and sausage into the egg mixture before pouring it all into the baking cups, we find it's much easier to evenly distribute the sausage slices and cheese if you divide those ingredients between the muffin cups before pouring the egg mixture over top. Pour egg mixture on top of sausage and cheese, dividing evenly. Bake for about 15 minutes, until egg is set and the tops are just lightly browned. Serve immediately, garnished with parsley, if desired. **Yield:** 12 servings. **Make-ahead tips:** These crustless Quiche Cups refrigerate and freeze (tightly wrapped) surprisingly well, so they're a great make-ahead breakfast option. To reheat from refrigerated, our microwave needed only about 18 to 20 seconds on full power to perfectly reheat 1 quiche cup. If reheating from frozen, microwaving on 50% power yields slightly better results.

Three Cheese Penne Pasta Bake

1½ cups multi-grain penne pasta, uncooked	2 oz. cream cheese, cubed
1 pkg. (9 oz.) fresh spinach leaves	1 cup 2% milk shredded mozzarella cheese, divided
1 tsp. dried basil leaves	2 Tbsp. grated Parmesan cheese
1 can (14½ oz.) diced tomatoes, drained	
1¾ cups traditional pasta sauce	

Preheat oven to 375°F. Cook pasta in large saucepan as directed on package, omitting salt and adding spinach to the boiling water for the last minute. Meanwhile, in large nonstick skillet on medium-high heat, stir in tomatoes, pasta sauce and basil; bring to boil. Simmer on medium-low heat 3 minutes or until flavors are blended. Add cream cheese; cook and stir 1 to 2 minutes or until completely melted. Drain pasta mixture; return to pan. Stir in tomato mixture and ½ cup mozzarella; spoon into 2-quart casserole sprayed with cooking spray. Bake 20 minutes or until heated through; top with remaining cheeses. Bake 3 min. or until mozzarella is melted.

Carolyn Peake's Recipes
Hearty Potato Soup

6 medium potatoes, peeled and sliced
2 carrots, diced
6 celery ribs, diced
2 quarts water
1 onion, chopped

6 Tbsp. butter
6 Tbsp. all-purpose flour
salt and pepper to taste
1½ cups milk

In a large kettle, cook potatoes, carrots and celery in water until tender, about 20 minutes. Drain, reserving liquid; set vegetables aside. In the same kettle, sauté onion in butter until soft. Stir in flour and seasonings and gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 cup or more of reserved cooking liquid until soup is desired consistency. **Yield:** 8 to 10 servings.

Apple Pumpkin Muffins

2½ cups all-purpose flour
2 cups sugar
1 tsp. baking soda
1 tsp. cinnamon
½ tsp ginger

¼ tsp. nutmeg
2 eggs
1 cup canned pumpkin
½ cup vegetable oil
2 cups finely chopped peeled tart apples

In a large bowl, combine the first 6 ingredients. In a small bowl, combine eggs, pumpkin and oil, then stir into dry ingredients just until moistened. Fold in apples. Fill greased muffin cups ¾-full. Bake at 350°F for 30 to 35 minutes or until muffins test done. Cool for 10 minutes before removing from pan. **Yield:** 1½ dozen.

Chicken and Swiss Stuffing Bake

1 can (10¾ oz.) condensed cream of mushroom soup
1 cup whole milk
1 pkg. (6 oz.) stuffing mix

2 cups cubed chicken breast
2 cups fresh broccoli florets, cooked
2 celery ribs, finely chopped
1½ cups shredded Swiss cheese, divided

In a large bowl, combine soup and milk until blended. Add the stuffing with the contents of the seasoning packet, chicken, broccoli, celery and 1 cup of the cheese. Place in a greased 9x13-inch baking dish. Bake uncovered at 375°F for 20 minutes or until heated through. Sprinkle with the remaining cheese and bake five minutes longer or until cheese is melted. To freeze, sprinkle the remainder of the cheese over the unbaked casserole. Wrap tightly and freeze. To use, partially thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Preheat oven to 375°F and bake as directed, increasing time as needed to heat through to a temperature of 165°F in the center. **Yield:** 8 servings.

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Maple Sticky Buns (from Priscilla Rossi – East Barre, Vt.)

2 pkgs. (¼ oz. each) active dry yeast	6 Tbsp. butter, softened
2 cups warm water	¾ cup packed brown sugar
¼ cup shortening	1 Tbsp. cinnamon
½ cup sugar	¾ cup chopped walnuts
1 egg	1½ cup Vermont maple syrup
2 tsp. salt	additional brown sugar
6 to 6½ cups all-purpose flour	

In a mixing bowl, dissolve yeast in water. Add shortening, sugar, egg, salt and enough flour to form a soft dough. Cover and refrigerate for 24 hours. Punch dough down. Turn onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes, adding more flour if needed. Divide into thirds. Roll each portion into a 16x10-inch rectangle. On each rectangle, spread 2 Tbsp. butter and sprinkle with ¼ cup brown sugar, 1 tsp. cinnamon and ¼ cup walnuts. Pour syrup into three greased 9-inch baking pans. Can also use a 9x13x2-inch greased pan. Sprinkle with brown sugar. Tightly roll up each rectangle, jelly-roll style, starting with the short side. Slice each roll into 10 pieces and place over syrup. Cover and let rise until doubled, about 30 minutes. Bake at 350°F for 25 to 30 minutes or until golden brown. Cool in pans for 5 minutes, then invert onto a wire rack. **Yield:** 2½ dozen.

Lyn Jarvis' Recipes

Blueberry Pan-Cake with Maple Frosting

3 cups complete buttermilk pancake mix	Frosting:
1¾ cups water	2 cups confectioners' sugar
1½ cups fresh or frozen blueberries	⅓ cup Vermont maple syrup
2 tsp. all-purpose flour	¼ cup butter, softened

Preheat oven to 350°. Stir pancake mix and water just until moistened. In another bowl, toss blueberries with flour. Fold into batter. Transfer to a greased 13x9-in. baking pan. Bake until a toothpick inserted in center comes out clean, 15 to 18 minutes. Cool completely in pan on a wire rack. Beat frosting ingredients until smooth; spread over cooled cake. **Yield:** 12 servings.

Deviled Egg Macaroni Salad

2½ cups uncooked elbow macaroni	1 cup shredded cheddar cheese
1½ cups mayonnaise	6 hard-boiled large eggs, chopped
¼ cup sweet pickle juice	6 sweet pickles, chopped
½ tsp. salt	5 slices bacon, cooked and crumbled
¼ tsp. pepper	

Cook macaroni according to package directions. Drain macaroni; rinse with cold water and drain well. In a large bowl, combine mayonnaise, pickle juice, salt and pepper. Stir in cheese, eggs, pickles and crumbled bacon. Add macaroni; toss gently to coat. Refrigerate, covered, at least 2 hours or until chilled. **Yield:** 12 servings (¾ cup each).

Stuffed Corn Bread Muffins

1 jar (5 oz.) pimento cheese spread
¼ cup butter, melted
¼ cup sour cream

1 large egg
1 pkg. (8½ oz.) corn bread muffin mix
4 bacon strips, cooked and crumbled

Preheat oven to 400°F. Whisk together cheese spread, butter, sour cream and egg until blended. Add muffin mix; stir just until moistened. Fold in bacon. Fill 10 greased or paper lined muffin cups three-fourths full. Bake until toothpick comes out clean, 10 to 12 minutes. Cool 5 minutes before removing from pan to a wire rack. **Yield:** 10 muffins.

Viewer's Recipes

Apple Pie Dump Cake

Dianne Belden – Rutland, Vt.

1 can (21 oz.) apple pie filling
1 pkg. (15 oz.) white cake mix
3 eggs

½ cup vegetable or canola oil
⅓ cup pecans, chopped

Preheat oven to 350°F. Spray 13x9x2-inch baking pan with non-stick cooking spray. Place apple pie filling in large bowl. Cut apples slices into chunks with paring knife or scissors. Add cake mix, eggs, and oil. Beat 1 to 2 minutes until well blended. Spread batter in prepared pan. Sprinkle with pecans. Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pan at least 15 minutes before serving. **Yield:** 12 to 16 servings.

Mock Cherry Pie

Maxine Tyler – Benton, N.H.

1 cup sugar
1 Tbsp. flour (heaping)
½ cup boiling water
1 cup fresh cranberries, halved, seeds washed out

⅔ cup raisins
1 tsp. vanilla
1 Tbsp. butter
1 pastry for double crust pie

In pan, mix sugar, flour and boiling water, mix well. Over medium heat bring mixture to a boil and add cranberries and raisins; cook until thickened. Add vanilla and butter. Pour mixture into a prepared pie crust. Place top crust, seal and flute edges. Cut slits on top crust to allow steam to escape. Bake at 425°F for 30 to 40 minutes or until mixture is bubbly. **Yield:** 6 to 8 servings.

Slow Cooker Barbeque Pork

Virginia Longe – Sheldon, Vt.

1 boneless pork roast (3 lbs.), cut into thin strips
¾ cup chopped onion
¼ cup cornstarch
¼ cup packed brown sugar
2 tsp. mustard

¼ tsp. salt
¼ tsp. garlic powder
1½ cups ketchup
2 Tbsp. Worcestershire sauce
Hamburger buns

In 3½ to 4-quart slow cooker combine all ingredients except buns; mix well. Cover; cook on LOW setting for 6 to 8 hours or until pork is tender. Spoon about ⅓ cup pork mixture into each bun.

Fresh Tangerine Cake

Elsie Williams – West Dover, Vt.

2½ cups flour
1¾ cups sugar
1½ tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1 cup oil
1 Tbsp. tangerine zest
1 cup fresh tangerine juice
3 large eggs
1 container (8 oz.) sour cream

Frosting:

1 pkg. (8 oz.) cream cheese, softened
½ cup butter, softened
1 Tbsp. tangerine zest
3 Tbsp. fresh tangerine juice
5 to 6 cups confectioners' sugar

Preheat oven to 350°F. Grease two 9-inch round cake pans and dust with flour. In a large bowl, mix first 5 ingredients. Beat in oil, zest, juice and eggs at medium speed. Add sour cream, beat until smooth. Pour batter into pans. Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean. Let cakes set in pans for about 15 minutes. Remove from pans and cool completely on racks. **For the frosting:** Beat cream cheese and butter at medium speed until creamy. Beat in zest and juice. Gradually beat in confectioners' sugar until smooth and spread over cake. Spread tangerine cream frosting between layers and on top and side of cake.

Tips for using your slow cooker:

Choose the right cut: Chuck roasts, short ribs, pork shoulders and lamb shanks become meltingly tender with the moist, low heat of a slow cooker. Leaner cuts like pork tenderloin tend to dry out. Likewise, dark meat chicken thighs, drumsticks, etc. will remain juicier than white meat breasts.

Keep the lid closed: Opening the lid during the cooking process will add an additional 15 to 20 minutes of cooking time. And curb the urge to stir; it's usually not necessary and tends to slow down the cooking.

Care for your crock: The ceramic insert in a slow cooker can crack if exposed to abrupt temperature shifts. Don't place a hot ceramic insert directly on a cold counter; put down a dishtowel first.

Cherry Pie Cookies

Sandie Giles – A friend from Colorado Springs, Co.

1 cup butter, softened
2 cups flour
¾ cup confectioners' sugar

1 tsp. vanilla
1 can (20 oz.) cherry pie filling
½ cup white or milk chocolate chips

Preheat oven to 325°F. Mix butter until fluffy. Add flour, confectioners' sugar and vanilla. Stir until combined and soft dough forms. Roll into 2-inch balls. Line cookie sheets with parchment paper and arrange balls 1-inch apart from each other. Press thumb in center, spoon cherry pie filling on. Bake for 25 to 30 minutes or until light golden brown. Let cool in pan. Melt chocolate chips, drizzle over cookies.

Honeybear Brownies

Heidi Dunlop – Jamaica, Vt.

¼ cup butter
¾ cup sugar
½ cup honey
2 tsp. vanilla
2 eggs

½ cup flour
⅓ cup cocoa
½ tsp. salt
1 cup chopped walnuts

Cream butter and sugar in small mixing bowl. Blend in honey and vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, and salt; gradually add to creamed mixture. Stir in nuts. Pour into a 9x9x2-inch pan. Bake at 350°F for 25 to 30 minutes or until brownies begin to pull away from edge of pan. Cool. **Yield:** 16 brownies.

Apricot Pound Cake

Donna Barcomb – Milton, Vt.

3 cups all-purpose flour
3 cups sugar
1 cup butter, softened
1 cup sour cream
½ cup apricot nectar
1 tsp. lemon extract

1 tsp. almond extract
½ tsp. salt
¼ tsp. baking soda
6 eggs
1 jar (12 oz.) apricot preserves
3 Tbsp. lemon juice

Grease and flour a 12 cup Bundt cake pan. Preheat oven to 325°F. In a large bowl with a hand mixer at low, beat all ingredients except preserves and lemon juice for about 30 seconds. Scrape bowl frequently. Turn mixer to high and beat for about 2 minutes. Pour into pan. Bake at 325°F for about 1 hour and 20 minutes, or until a wooden toothpick comes out clean when inserted in the center. Cool on a rack for 20 minutes; remove from pan. Cool thoroughly. In a saucepan over medium heat, combine preserves and lemon juice. Cook stirring occasionally, until preserves have melted. Cool to lukewarm. Spoon half of the preserves mixture over the cake. Serve with remaining preserves and top with whipped cream, if desired. **Yield:** 12 to 15 servings.

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