

Across the Fence

Favorite Recipes – January 2016

Carolyn Peake's Recipes

Chicken Broccoli Bake

2 medium heads of broccoli, cut in florets and cooked
6 cups cooked chicken or turkey cut in bite-sized pieces

Sauce:

2 cans (10.75 oz.) cream soup (chicken, broccoli, mushroom, etc.)
 $\frac{2}{3}$ cup evaporated milk
1 tsp. lemon juice
1 cup mayonnaise
1 cup strong cheese, grated
Crushed bran cereal

Spray a 9x13x2-inch baking dish with non-stick cooking spray. Spread broccoli in pan and layer chicken over broccoli. **Sauce:** Mix all ingredients and pour over chicken. Sprinkle with crushed bran cereal and bake at 350°F for about 45 minutes or until hot and bubbly. This also freezes very nicely for baking later. You can even make two 8-inch casseroles, bake one now and freeze the other for later baking.

Devil's Food Cookies

1 pkg. devil's food cake mix
 $\frac{1}{2}$ cup oil

2 eggs
 $\frac{3}{4}$ cup chopped nuts*

Combine cake mix, oil, and eggs in bowl and mix well. Add nuts, chocolate chips or other favorites if desired. Drop by teaspoonfuls onto non-stick cookie sheets. Bake at 350°F for 10 to 12 minutes. Cool for two minutes on pan, then remove to rack to finish cooking. ***Note:** Other additions can be used such as: chocolate chips, crushed candy canes, etc. These can be made with other flavors of cake mix such as adding raisins to spice cake, or colored sprinkles to white or yellow cake mix.

Jell-O® Ice Cream Salad

1 large pkg. favorite gelatin flavor (I've used orange for this recipe)
2 cups boiling water

2 cups vanilla ice cream
2 cans (11 oz. each) mandarin oranges, drained

Mix gelatin with boiling water and stir until gelatin is dissolved. Add ice cream and stir until it has melted completely. Place in refrigerator until just beginning to thicken. Beat with electric mixer until foamy. Add fruit. Pour into mold sprayed with non-stick cooking spray. Return to refrigerator until firm. This can be made with different gelatin flavors and corresponding fruits. If you want a two colored result, make the first layer with one small gelatin package, 1 cup boiling water and 1 cup ice cream. Follow rest of directions. Once it is set, make second layer as the first and when it starts to set, pour it over the first layer. Chill and serve once gelatin is set.

Refrigerator Rolls (Recipe from Lynette Miller, my grandmother)

1 cup shortening	2 eggs, beaten
1 cup sugar	2 pkgs. yeast
1½ tsp. salt	1 cup cold water
1 cup boiling water	6 cups unsifted flour*

Pour boiling water over shortening, sugar and salt. Blend and cool. Add eggs. Let yeast stand in cold water for five minutes then stir and add to mixture. Add flour and blend well. Cover and place in the refrigerator for at least four hours. It must be in a large bowl as the dough will rise in the refrigerator. It will keep for a week to ten days and may be used as needed. About three hours before rolls are needed, roll dough into desired shapes, using enough extra flour to make them easy to handle. Place in greased pan and allow to rise at room temperature, about two hours or until double in size. Bake in hot oven at 425 degrees for 12 - 15 minutes. If harder crust is desired, bake in moderate oven (350 degrees to 375 degrees) for 20 minutes. Brush with butter after they are baked. *Note: white whole wheat flour or a mix of half whole wheat and white flour can be used. **Yield:** about 3 dozen.

Deb Plumley's Recipes

Maple Mulled Cider

2 quarts apple cider
¼ cup Vermont maple syrup
¼ tsp freshly grated nutmeg
1 cinnamon stick
6 whole cloves

Combine all ingredients in a medium saucepan and simmer for 30 minutes, stirring occasionally. Pour into mugs and serve. Leave the cinnamon stick and cloves in the pot.

Mac and Cheese with Jalapenos and Bacon

2 roasted peppers*	2 cups milk
3 to 4 slices bacon, diced	2 Tbsp. butter
¾ cup panko bread crumbs	2 Tbsp. flour
3 cups penne pasta	3 cups shredded sharp cheese

Dice roasted peppers and set aside. In pan, cook diced bacon until crisp. Remove from pan with slotted spoon and mix together with bread crumbs along with a small amount of bacon fat to moisten. Set aside. Bring large pot of water to a boil. Add pasta and cook until slightly firm. Drain pasta in a colander, rinse under cold water and set aside. In same pot, melt butter and whisk in flour until smooth. Gradually whisk in milk and cook until mixture is thick and bubbly. Remove sauce from heat and whisk in cheese. Stir in pasta and reserved peppers. Transfer to a buttered 2 quart casserole. Top with panko mixture. Bake at 350°F for 25 to 30 minutes.

*Note: You can roast fresh peppers or use 2 whole canned peppers.

Brer Rabbit Hermits

1 cup sugar	3 cups flour
¼ cup shortening	1 tsp. cloves
¼ cup butter	1 tsp. cinnamon
½ cup molasses	½ tsp. salt
1 tsp. baking soda	1 cup chopped raisins
½ cup lukewarm water	1 egg

Cream sugar with shortening and butter. Add molasses, then soda dissolved in water. Add flour sifted with spices and salt. Add raisins and beaten egg. Pat into a greased jelly roll pan. Cook at 350°F about 20 minutes or until edges pull away from pan. Cool and cut into squares. **Note:** Special thanks to Steve Minor from South Hero, Vt. for sharing one of his mother's cookbooks.

Pulled Chicken Barbecue

8 lbs. skinless chicken thighs	2 Tbsp. Worcestershire sauce
1 diced onion	1 Tbsp. soy sauce
2 minced garlic cloves	1 Tbsp. chili powder
1½ cup ketchup	1 tsp. liquid smoke
⅓ cup cider vinegar	½ tsp. black pepper
⅓ cup packed brown sugar	

Arrange chicken pieces in a single layer in a large roasting pan. Scatter onions and garlic on top. Combine remainder of ingredients and stir until blended. Pour over chicken. Cover pan tightly with foil and bake at 300°F for about 3 hours. Remove from oven and let cool slightly. When chicken is cool enough to handle, pull apart and transfer to a saucepan. Pour cooking sauce into a tall container to allow fat to rise. Skim off fat and pour liquid over the chicken. Reheat stirring frequently, chicken will break apart into shreds. Serve hot, spooned over buns. **Note:** Recipe may be halved.

Lyn Jarvis' Recipes

Broccoli Coleslaw with Bacon and Raisins

6 slices of bacon (4 oz.)	1 large head of broccoli (1¼ lbs.), cut into bitesize florets and thinly sliced lengthwise
½ cup mayonnaise	½ cup raisins
3 Tbsp. apple cider vinegar	½ small red onion, finely chopped
1 tsp. sugar	
Salt and pepper	

Preheat the oven to 375°F. Set a rack over a baking sheet. Arrange the bacon slices on the rack in a single layer. Bake for about 25 minutes, until browned and crisp. Drain on paper towels, then coarsely chop. In a large bowl, whisk the mayonnaise with the vinegar and sugar; season with salt and pepper. Add the broccoli, raisins, onion, and bacon and toss to coat evenly. Transfer the coleslaw to a serving bowl. **Note:** The slaw can be made and refrigerated 1 day ahead (without the bacon). Bring to room temperature and add the bacon right before serving.

Bananas Foster Upside-Down Cake

1 cup packed dark brown sugar
¾ cup unsalted butter, cut up, softened,
divided
½ tsp. cinnamon
2 Tbsp. dark rum, or ½ tsp. rum extract
mixed with 2 Tbsp. water
3 large ripe but firm yellow bananas with
green tips, sliced diagonally (¼-inch)

¾ cup sugar
2 eggs
1 tsp. vanilla extract
1½ cups all-purpose flour
¾ tsp. baking powder
¼ tsp. baking soda
¼ tsp. salt
½ cup sour cream

Place brown sugar, ¼ cup of the butter and cinnamon in small saucepan. Heat over medium-low heat until butter is melted and mixture is smooth, stirring occasionally. Stir in rum. Pour into 9x2-inch round cake pan. Arrange banana slices in concentric circles over brown sugar mixture. Heat oven to 350°F. Place remaining ½ cup butter and sugar in large bowl; beat at medium speed for 5 minutes or until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. In medium bowl, stir together flour, baking powder, baking soda and salt. At low speed, beat in flour mixture in 3 parts alternately with sour cream, beginning and ending with flour mixture. Spoon and gently spread batter over bananas. Bake 45 to 55 minutes or until cake is golden brown and toothpick inserted in center comes out clean. Cool in pan on wire rack 15 minutes. Run small knife around edge of cake; carefully invert cake onto serving plate. Serve warm. **Yield:** 8 servings

Lindsey Vonn's Cranberry Upside-Down Cake

For the Cake:

1½ cups fresh cranberries
2 Tbsp. chopped walnuts
1 tsp. grated orange rind
½ cup butter, softened and divided
½ cup packed dark-brown sugar
2 Tbsp. freshly squeezed orange juice
¼ tsp. cinnamon
1½ cup all-purpose flour
½ tsp. salt

1 tsp. baking powder
1 cup granulated sugar
1 tsp. vanilla
1 egg
½ cup buttermilk

For the Glaze:

1 cup confectioners' sugar
1 tsp. melted butter
2 Tbsp. freshly squeezed orange juice

Preheat oven to 350°F. Coat a 9-inch square or round baking pan with cooking spray (10-inch baking pan can be used) and dust with flour. In a small bowl, combine cranberries, walnuts, and orange rind. In a small saucepan, melt 2 tablespoons butter over medium heat. Stir in brown sugar, orange juice, and cinnamon. Cook for 3 minutes, stirring constantly. Pour into pan. Sprinkle with cranberry mixture. Whisk flour, salt, and baking powder in a medium bowl. In a large mixing bowl, with an electric mixer set on medium, beat granulated sugar and remaining butter until creamy. Add vanilla, egg, buttermilk, and flour mixture. Spoon over cranberries. Bake 40 minutes or until a toothpick inserted in center of cake comes out clean. Cool in pan for 5 minutes. Invert onto a rack to finish cooling. Beat glaze ingredients. Drizzle over cake. Slice.

Cheddar Biscuits

4 cups all-purpose flour, plus more
for surface
8 tsp. baking powder
2 tsp. salt
2 tsp. pepper

1½ sticks unsalted butter, cold and cut
into small pieces
2 cups buttermilk
1 cup grated cheddar cheese (about 4 oz.)

Preheat oven to 450°F. Meanwhile, in a large bowl, combine flour, baking powder, salt, and pepper. Using a pastry cutter or your fingers, cut in butter until mixture resembles coarse crumbs. Add buttermilk and cheddar, and stir until dough just comes together. Turn out dough onto a lightly floured surface; divide dough into halves and pat each into a rectangle. Set aside one rectangle and cover with a clean dish towel. Working with the other rectangle and using your hands, fold, flatten, and repeat until the dough has been folded over 4 times. Pat out until 1-inch thick. Cut out biscuits using a 2-inch round cutter. Repeat with reserved dough rectangle. Reroll scrap dough and repeat until all dough is used. Transfer biscuits to two baking sheets and bake until golden on top, 14 to 18 minutes. **Yield:** 24 biscuits.

Bacon Cheeseburger Chowder

1 lb. ground beef
1 medium onion, chopped
1 medium sweet red pepper, chopped
1 garlic clove, minced
3 Tbsp. all-purpose flour
2½ cups milk
1 lb. potatoes (about 2 medium), peeled
and chopped

1½ cups water
1 Tbsp. reduced-sodium beef bouillon
granules
12 oz. process cheese (Velveeta®), cubed
(about 2¼ cups)
3 bacon strips, cooked and crumbled

In a 6-quart stockpot, cook beef, onion and pepper over medium heat for 6 to 8 minutes or until beef is no longer pink, breaking up beef into crumbles; drain. Add garlic; cook 1 minute. Stir in flour until blended. Gradually stir in milk. Add potatoes, water and bouillon; bring to a boil. Reduce heat; simmer, covered, 15 to 20 minutes or until potatoes are tender. Add cheese; stir until melted. Sprinkle servings with bacon.

Viewer's Recipes

Apple Nut Coffee Cake, Addie Moulton, North Stratford, N.H.

½ cup shortening
1 cup sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking powder

1 tsp. baking soda
½ tsp. salt
1 cup sour cream
2 cups finely chopped
apples

Topping:

½ cup chopped nuts
½ cup brown sugar
1 tsp. cinnamon
2 Tbsp. melted butter

Cream together shortening and sugar. Add eggs and vanilla; beat well. In a separate bowl sift together flour, baking powder, baking soda, and salt. Add flour mixture to cream mixture alternately with sour cream. Fold in chopped apples. Spread batter in greased 13x9x2-inch baking dish or two greased 9-inch round pans. Topping: Combine nuts, sugar, cinnamon and melted butter. Sprinkle over batter and bake at 350°F for 35 to 40 minutes or at 325°F for glass dish.

Blackberry Jam Bars

Joanne Raymond, Burlington, Vt.

Base mix:

1¼ cups flour	4 Tbsp. cream cheese, softened (for ease use whipped cream cheese in carton)
1 cup quick cooking oats	
¼ tsp. salt	½ cup brown sugar, packed
1½ sticks butter (unsalted)	1 Tbsp. orange zest
	1 tsp. vanilla

Jam topping:

¾ cup seedless blackberry jam	1 Tbsp. orange juice
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In small bowl mix flour, oats and salt. In a separate bowl, using a mixer (electric hand mixer works fine), mix butter, cream cheese and brown sugar until light and fluffy. Add zest and vanilla. Add in the flour mix and combine well. Remove ½ cup of dough and set it aside. Press dough into a 9x9x2-inch pan and bake for 15 minutes at 350°F. Mix orange juice and jam together and spread it over the hot base. Drop the reserved dough on top and return to the oven for 25 min. Let cool before cutting in to 16 pieces. **Yield:** 16 servings

Chocolate Crème Cakes

Elizabeth Small, Rouses Point, N.Y.

1½ cups flour	1 tsp. baking soda
1 cup sugar	½ tsp. salt
¼ cup cocoa	

Sift above together and add:

1 cup medium warm water	1 tsp. vanilla
½ cup oil	1 tsp. cider vinegar

Mix well and fill cupcake liners ½ full of batter.

Topping:

8 oz. cream cheese	⅓ cup sugar
1 egg	1 tsp. salt

Cream together and drop 1 teaspoon topping on each cupcake and add a chocolate chip on top of each. Bake at 350°F for 15 to 20 minutes or until pick inserted in center shows done.

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