

*Across the Fence*  
**Quick & Easy Recipes – March 2013**

**Carolyn Peake's Recipes**

**Chicken and Stuffing**

2½ cups chicken broth	1 tsp. poultry seasoning
1 cup butter, melted	½ tsp. pepper
½ cup chopped onion	12 cups day-old bread cubes (½-inch pieces)
½ cup chopped celery	2 eggs
1 can (4 oz.) mushroom stems and pieces, drained	1 can (10 ¾ oz.) cream of chicken soup
¼ cup dried parsley flakes	5 - 6 cups cubed cooked chicken
1½ tsp. rubbed sage	

Combine all ingredients except bread, eggs, soup, and chicken in saucepan. Simmer for 10 minutes. Place bread cubes in large bowl. Combine eggs and soup. Stir into broth mixture until smooth. Pour over bread and toss well. Layer half of stuffing, then half of chicken into large slow cooker (or two medium-sized cookers). Repeat layers. Cover and cook on low for 4½ to 5 hours.

**Butter Rolls**

2 cups biscuit mix  
8 oz. sour cream  
½ cup (1 stick) butter, melted

Combine all ingredients and mix well. Spoon into sprayed muffin tins and fill only half full. Bake at 400°F for 12 to 14 minutes or until light brown.

**Lyn Jarvis' Recipes**

**Winter Shortcake**

2 cups biscuit mix	1 can (8 oz.) can whole cranberry sauce (1 cup)
2 tablespoons sugar	1 apple, cored, pared and chopped (½ cup)
1 beaten egg	1 cup whipped topping
4 Tbsp. butter, melted	
¾ cup light cream	
1 can (8½ oz.) crushed pineapple, partially drained	

With a fork, combine biscuit mix, sugar, egg, butter, and light cream. Beat hard for ½ minute. Spread in a greased 8x1½-inch round pan. Bake in 450°F oven 15 to 18 minutes. Remove from pan, cool 5 minutes on a rack. Meanwhile, combine your fruit. Spoon fruit over top. Garnish with whipped cream.

**Yield:** 8 servings. **Note:** Can use biscuits made with your favorite recipe.

### **Cheeseburger Muffins**

½ lb. ground beef	¾ cup ketchup
1 small onion, finely chopped	¾ cup milk
2½ cups all-purpose flour	½ cup butter, melted
1 Tbsp. sugar	2 eggs
2 tsp. baking powder	1 tsp. prepared mustard
1 tsp. salt	2 cups (8 oz.) shredded cheddar cheese

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. In a small bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the ketchup, milk, butter, eggs and mustard; stir into the dry ingredients just until moistened. Fold in the beef mixture and cheese. Fill greased muffin cups three-fourths full. Bake at 425° for 20 to 25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers. **Yield:** 2 dozen. **Note:** Muffins may be baked in miniature-size muffin cups for 15 to 18 minutes; recipe makes 5 dozen mini muffins. Muffins freeze well.

### **Shrimp Creole**

1 large sliced green pepper	4 tsp. lemon juice
1 large sliced onion	1 tsp. salt
1 small minced garlic clove	Dash of black pepper
2 Tbsp. cooking oil	2 cups cooked shrimp (2 cans 5 oz. each)
1 can (10.5 oz.) tomato soup	2 Tbsp. seafood cocktail sauce (optional)

In a skillet, cook green pepper, onion, garlic, and oil. Stir in tomato soup, lemon juice, salt, pepper and shrimp. Cook until well heated through. Serve over rice or pasta. **Yield:** 6 servings.

### **Key Lime Bread**

¾ cup butter, softened	3 tsp. baking powder
2 cups sugar	1 tsp. salt
4 eggs	1 cup milk
2 Tbsp. grated lime peel	1 cup chopped walnuts
2 Tbsp. key lime juice	<b>Glaze:</b>
1 tsp. vanilla extract	¾ cup confectioner's sugar
3 cups all-purpose flour	1 to 2 Tbsp. key lime juice

In a large mixing bowl, cream butter and sugar. Add eggs; mix well. Add lime peel, juice and vanilla; mix until combined. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in walnuts. Transfer to two greased 9x5x3-inch loaf pans previously lined with parchment paper. Bake at 350°F for 50 to 55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Combine glaze ingredients; drizzle over warm bread. Cool completely. **Yield:** 2 loaves.

## **Maple Cranberry Chicken**

1 cup Vermont maple syrup  
1 can (16 oz.) whole-berry cranberry sauce, divided  
6 boneless skinless chicken breast halves (4 oz. each)  
½ tsp. salt

In a small bowl, combine maple syrup and ¾ cup cranberry sauce; set aside. Sprinkle chicken with salt. If grilling the chicken, coat grill rack with nonstick cooking spray before starting the grill. Cook chicken, covered, over medium heat for 6 to 8 minutes on each side or until juices run clear, basting frequently with syrup mixture. Serve with remaining cranberry sauce. **Yield:** 6 servings.

## **Chicken Tortilla Soup**

1 cup chopped onion	2 Tbsp. cornstarch
1 tsp. minced garlic	¼ cup cold water
3 cups chicken broth	¼ cup shredded Mexican cheese blend
1 can (14½ oz.) diced tomatoes	1 Tbsp. minced fresh cilantro
½ tsp. chili powder	Tortilla chips
¼ tsp. ground cumin	
1 pre-cooked chicken, picked clean	

In a large saucepan, combine the first six ingredients; bring to a boil. Add chicken. Reduce heat; cover and simmer for 4 to 6 minutes. Combine cornstarch and water until smooth; gradually stir into soup. Bring to a boil; cook and stir for 1 minute or until thickened. Top servings with cheese and cilantro. Serve with tortilla chips. **Yield:** 6 servings.

## **BLT Salad**

1 lb. sliced bacon, cut into 1-inch pieces	2 Tbsp. red wine vinegar
¼ cup butter, cubed	½ tsp. pepper
4 slices white bread, crusts removed and cut into 1-inch cubes	½ tsp. minced garlic
½ cup mayonnaise	6 cups torn romaine lettuce
3 to 5 Tbsp. minced fresh basil	1½ cups grape tomatoes

In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings. Set bacon and drippings aside. In another large skillet, melt butter. Add bread cubes; cook over medium heat for 4 to 5 minutes or until golden brown, stirring frequently. Remove to paper towels; cool. **For dressing;** whisk the mayonnaise, basil, vinegar, pepper, garlic and reserved drippings. In a large bowl, combine romaine, tomatoes and bacon. Drizzle with dressing and toss to coat. Top with croutons. **Yield:** 8 servings.

## **Viewer's Recipes**

### **Graham Cracker Brownies**

**Catherine Marshall Waterbury, Vt.**

2 cups fine graham cracker crumbs  
½ cup chopped walnuts  
½ cup semi-sweet chocolate chips  
¼ cup sugar

⅓ tsp. salt  
1 cup skim milk  
1 Tbsp. confectioner's sugar

Mix all ingredients except confectioner's sugar. Turn into lightly greased 9x9-inch pan. Bake at 350°F for about 30 minutes. Cut into 36 squares while warm and sprinkle with confectioner's sugar. Makes 36 brownies about 52 calories each.

### **5 Ingredient Poultry Casserole**

**Mary Harris, Wolcott, Vt.**

2 cans (10.5 oz. each) cream of  
chicken soup  
2 cups cut-up pieces of chicken or turkey  
1 cup sliced celery

1 cup mayonnaise  
1 pkg. (6 oz. box) herb-seasoned  
stuffing mix

Heat soup in saucepan, but do not boil. Add mayonnaise, chicken or turkey and celery. Place in greased casserole dish. Prepare stuffing mix according to package directions and spread evenly over top. Bake at 350°F for 30 minutes. **Yield:** 4 servings.

### **Night Before Sticky Buns**

**Ramona Swenor, Addison, Vt.**

In a well-greased large Bundt pan (I used non-stick cooking spray), layer the following:

1 cup chopped walnuts  
1 bag frozen dinner roll dough balls  
(up to 18 balls)

1 box (3.5 oz.) butterscotch pudding  
(cook and serve, not instant)

Sprinkle over rolls:

1 stick of melted butter, pour on top  
¾ cup brown sugar, sprinkle over top

Cinnamon, to taste (optional)

Place filled Bundt pan in cold oven the night before. Rolls will rise overnight. In the morning turn the oven on to 325°F and bake for 30 minutes (this includes pre-heating). Take out and flip over immediately onto a large serving tray. All the sticky goodness will drip over the rolls.

**Impossible Custard-Coconut Pie**  
**Sandra Lovejoy, Morrisville, Vt.**

1 cup flaked or shredded coconut  
¾ cup sugar  
½ cup biscuit mix  
¼ cup butter, softened  
2 cups milk  
1½ tsp. vanilla  
4 eggs

Heat oven to 350°F. Grease a 9-inch pie plate with shortening or cooking spray. In medium bowl mix all ingredients until well blended. Pour into pie plate. Bake for 50 to 55 minutes or until golden brown and knife inserted in center comes out clean.

**Broccoli Puff**  
**Ruth Clough, Dorset, Vt.**

3 bunches fresh broccoli	1 cup shredded cheese, sharp
1 can (10.5 oz.) cream of mushroom soup	1 cup crushed cracker crumbs
2 eggs, beaten	2 Tbsp. butter, melted
1 cup mayonnaise	

Cook broccoli in small amount of water, drain. Mix soup, eggs, mayonnaise, and cheese together. Add drained broccoli. Mix together cracker crumbs and melted butter. sprinkle over broccoli mixture. Bake at 350° for about 40 minutes.

**Baked Potato Spears**  
**Gyneth Fortin, Sheldon Springs, Vt.**

3 baking potatoes	Salt and pepper to taste
¼ cup Miracle Whip® salad dressing or mayonnaise	Seasoned salt, to taste (optional)

Cut potatoes lengthwise into thick slices. Cut slices into strips. Brush with salad dressing (or mayonnaise) and sprinkle with salt and pepper to taste. Place on a greased baking sheet 15½x10½-inches. Bake at 375°F for 50 minutes or until tender and golden brown. **Yield:** 4 servings.

**Note:** For a variation, coat potatoes with 2 tsp. canola oil. Combine ½ cup parmesan cheese, 1 tsp. dried basil, 1 tsp. seasoned salt, ¼ tsp. garlic powder, and ¼ tsp. pepper; coat potatoes. Follow previous baking directions.

**Swedish Apple Pie**  
**Dan Franks, Stowe, Vt.**

Mix 5 chopped apples with 1 tsp. cinnamon and 1 Tbsp. sugar. Place in pie plate. Mix 1½ sticks melted butter, 1 egg, 1 cup flour, ½ cup walnuts, and ½ cup sugar. Spoon mixture over apples. Bake at 350°F for 45 minutes.

**Cherry Pudding (circa 1935)**  
**Celia Hackett, South Hero, Vt.**

2 cups all-purpose flour	2 Tbsp. vegetable oil
1 cup white sugar	3 cups pitted tart red cherries and juice
1 Tbsp. baking powder	$\frac{2}{3}$ cup white sugar
1 cup milk	$\frac{1}{4}$ tsp. almond extract

Preheat oven to 375°F. Grease a 7x11-inch baking dish. In a bowl, stir together the flour, 1 cup of sugar, baking powder, milk, and vegetable oil to make a smooth batter; scrape batter into the prepared baking dish. In a separate bowl, stir the cherries with  $\frac{2}{3}$  cup of sugar and the almond extract; spoon the cherry mixture over the batter. Bake in the preheated oven until the cake is lightly browned and a toothpick inserted into the center of the cake comes out clean, about 30 to 40 minutes. **Yield:** 8 servings.

**Banana Bread**  
**Mary Wirsing, Lake Clear, NY.**

1 cup butter	2 tsp. baking soda
2 cups brown sugar	1 cup raisins
4 eggs	$\frac{1}{2}$ cup chopped nuts
4 cups flour	6 large bananas, very ripe
4 tsp. salt	

Cream butter and brown sugar together. Add eggs and flour alternately. Add salt, baking soda and raisins. Mash bananas and add to flour mixture. Pour into 2 regular sized loaf pans. Bake at 350°F for 1 hour to 1 hour 20 minutes.

**Easy Fruit Salad**  
**Carol Nau, Munroe, N.H.**

1 can (8 oz.) pineapple chunks	1 can (14.8 oz.) fruit cocktail
1 can (14.5 oz.) sliced peaches, diced	1 pkg. (3.4 oz.) instant vanilla pudding
1 can (11 oz.) mandarin oranges	

Drain all juices into a bowl and put fruit into another bowl. Take  $\frac{3}{4}$  cup of juice and mix into vanilla pudding until it thickens; then mix into the fruit bowl and refrigerate for about an hour before serving. Add more juice, if desired. Can be made a day ahead. The extra juice is good for breakfast.

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