

Across the Fence

Outdoor Eating - June 2015 Recipes

Lyn Jarvis' Recipes

Strawberries and Cream Salad

1 pkg. (6 oz.) strawberry gelatin
20 oz. frozen strawberries, thawed
3 bananas, sliced
1 carton (8 oz.) sour cream

Dissolve gelatin in 1¼ cups boiling water and mix well. Add strawberries and bananas. Pour half mixture in 8x8x2-inch dish and leave bananas in bottom layer. Chill until firm. Spread sour cream over firm gelatin. Add remaining gelatin over sour cream and chill until firm.

Beef and Bean Round-Up

1½ lbs. ground beef	1 can (16 oz.) baked style beans
¼ cup chopped onion	1 can (10 oz.) refrigerated flaky biscuits
1 cup barbecue sauce	½ cup shredded Cheddar cheese
1 Tbsp. brown sugar	

Heat oven to 375°F. In skillet, brown ground beef and onion; drain. Stir in barbecue sauce, brown sugar and beans. Heat until bubbly. Pour into 2 quart casserole. Separate dough into 10 biscuits. Cut each in half crosswise. Place biscuits cut-side down over hot meat mixture in spoke fashion around edge of casserole. Sprinkle cheese over biscuits. Bake for 22 to 27 minutes or until biscuits are golden brown. **Yield:** 6 servings.

Carolyn Peake's Recipes

Pineapple Pepper Chicken

4 cups unsweetened pineapple juice	2 tsp. chicken bouillon granules
2½ cups sugar	¾ tsp. ground ginger
2 cups vinegar	3 Tbsp. vegetable oil
1½ cups water	6 boneless, skinless chicken breasts, cut in quarters, then cut quarters in half
1 cup packed brown sugar	1 can (8 oz.) pineapple chunks, drained
⅔ cup cornstarch	1 medium green pepper
½ cup ketchup	
6 Tbsp. soy sauce	

In saucepan, combine the first 10 ingredients, stirring until smooth. Bring to a boil and cook, stirring, for 2 minutes or until thickened. Set aside. Heat oil in a large skillet over medium-high heat. Add the chicken and brown on all sides. Place chicken in slow cooker and pour the sauce over it. Cook over HIGH heat for 1 hour, then turn to LOW for 2 hours. Add the pineapple chunks and peppers and continue to cook until those are heated through. **Yield:** 12 servings.

Coleslaw In a Bag

2 large carrots, shredded
1 small head of cabbage,
shredded
1 medium green pepper,
chopped
1 small onion, chopped

Dressing:
1 cup (8oz.) sour cream
½ cup mayonnaise or salad
dressing
2 Tbsp. vinegar
2 Tbsp. sugar

2 tsp. celery seed
½ to 1 tsp. lemon juice
¼ to ½ tsp. grated lemon peel
Salt and pepper to taste

In a large plastic bag, toss the carrots, cabbage green pepper and onion, Combine dressing ingredients in a bowl and stir completely. Pour into the bag and toss. Chill until serving. **Note:** This can be prepared several days in advance to save time. **Yield:** 15 to 20 servings.

Picnic Macaroni Salad

1 pkg. (16 oz.) elbow macaroni, cooked
and drained
4 medium carrots, chopped
1 medium tart green apple, chopped
1 medium green pepper, chopped
1 small onion, chopped

1½ cup mayonnaise or salad dressing
2 Tbsp. prepared mustard
1½ Tbsp. cider vinegar
1½ Tbsp. sugar
1 tsp. garlic salt
6 hard-cooked eggs, sliced

In large bowl, combine first five ingredients. In a small bowl, combine the mayonnaise, mustard, vinegar, sugar, and garlic salt. Mix well and pour over macaroni mixture and toss to coat. Top with egg slices. Cover and refrigerate for at least three hours. **Yield:** 15 servings.

Rhubarb Meringue Dessert

2 cups all-purpose flour
2 Tbsp. sugar
1 cup cold butter

Filling:
2 cups sugar
½ cup all-purpose flour
6 egg yolks, beaten
1 cup whipping cream
5 cups sliced fresh or
frozen rhubarb, thawed

Meringue:
6 egg whites
½ tsp. cream of tartar
¾ cup sugar
1 tsp. vanilla

In a bowl, combine flour and sugar; using two knives or a pastry blender, cut the butter in until crumbly. Press into a greased 13x9x2-inch baking dish. Bake at 350°F for 20 minutes. Cool on a wire rack while preparing the filling. **Filling:** In a bowl, combine sugar and flour. Stir in egg yolks and cream. Add rhubarb and pour over crust. Bake at 350°F for 50 to 60 minutes or until set. **Meringue:** In a mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, a tablespoon at a time, until stiff peaks form. Beat in vanilla. Spread over hot filling and bake for 12 to 15 minutes or until golden. Cool on wire rack and refrigerate for 1 to 2 hours before serving. Refrigerate leftovers. **Yield:** 12 to 15 servings.

Deb Plumley's Recipes

German Potato Salad

2 lbs. Yukon gold potatoes	¼ cup sugar
½ lb. thick-cut bacon	1 Tbsp. Dijon mustard
¾ cup onion, finely chopped	1 tsp. salt
⅓ cup cider vinegar	2 Tbsp. minced parsley, for garnish

Place the potatoes in a medium-size pot and cover them with enough water to extend 2 inches above the surface of the potatoes. Salt the water and bring to a boil over medium-high heat. Continue cooking until potatoes are tender when pierced with a fork, about 15 to 20 minutes. Drain and slice into ¼-inch rounds. Cook the bacon in a large skillet over medium-high heat. Once crisp, place on a paper towel-lined plate and crumble into small pieces. Pour off the rendered fat, reserving 2 tablespoons in the pan. Turn the heat to medium and add the onion. Cook until translucent and just beginning to brown, about 4 to 5 minutes. Whisk in the vinegar, sugar, mustard, and salt and stir until thick and bubbly. Add the sliced, cooked potatoes and toss to coat. Top with the crumbled bacon and garnish with the parsley. Serve warm. **Note:** My family prefers a little less sugar. I remove 2 teaspoons from the ¼ cup.

Honey Bear Brownies

⅓ cup butter	½ cup all-purpose flour
¾ cup sugar	⅓ cup Hershey's® cocoa
½ cup honey or ¼ cup light corn syrup	½ tsp. salt
2 tsp. vanilla	1 cup chopped nuts
2 eggs	

Cream butter and sugar in small mixer bowl; blend in honey or corn syrup 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 greased 9x9x2-inch pan. Bake at 350°F for 25 to 30 minutes or until brownies begin to pull away from edge of pan. Cool. Frost with your favorite chocolate frosting. **Yield:** 16 brownies.

Mini BBT's

1 loaf white bread, sliced	8 to 10 Roma tomatoes
1 cup mayonnaise	6 strips bacon, cooked and crumbled
2 tsp. basil pesto sauce	Chopped basil, to garnish

Mix mayonnaise and pesto sauce. Slice Roma tomatoes (you should get approximately six slices per tomato). Blot with paper towel to remove excess water. Cut rounds from bread slices using 2-inch round biscuit cutter. **Begin assembling open-face sandwiches:** Spread bread rounds with thin layer of basil mayonnaise. Top with tomato slice, then crumbled bacon. Garnish with chopped basil.

Pink Blueberry Lemonade

1/3 cup sugar	1 1/4 cups fresh blueberries, divided
1/3 cup lemon juice	4 cups water, divided

In a 1 quart glass measuring cup, combine sugar, 2 tablespoons of the blueberries and 1/2 cup water. Microwave on HIGH until hot, about 1 minute. Stir until sugar dissolves. Add lemon juice and enough water to make 1 quart. Chill. Fill tall glasses with ice cubes, add chilled blueberry mixture and remaining berries, dividing equally. Garnish with lemon slices if desired.

Pecan Pie

"From Elvis' Kitchen to Yours, Authentic Recipes From Graceland®" Cookbook

4 eggs
2 Tbsp. flour
1 cup Karo® syrup
1 1/2 cups chopped pecans
1 tsp. salt
1 cup sugar
1 stick (1/2 cup) butter
1 cup water

Melt butter and blend in all other ingredients and mix together well. Pour into a 9-inch unbaked pie shell and bake about 1 hour in a 325°F oven. **Yield:** 6 to 8 servings.

Viewer's Recipes

Strawberry Rhubarb Bars - Liz Pecor, Monkton, Vt.

1 1/2 cups all-purpose flour	1 cup sugar
1 1/2 cups old fashioned oats	3 Tbsp. cornstarch
1 cup packed brown sugar	1 tsp. vanilla
1/4 tsp. baking soda	
3/4 cup cold butter	Optional items:
3 cups sliced rhubarb	1/2 tsp. red food coloring
1 cup chopped strawberries	1/2 cup chopped nuts
1 cup cold water	1/4 tsp. salt
1/4 cup cold water	

In a large mixing bowl combine the flour, oats, brown sugar, baking soda, nuts, and salt. Cut in butter until crumbly. Press three cups into an ungreased 13x9x2-inch baking dish and set aside. Soak rhubarb in 1 cup cold water for 3 minutes; drain. In a saucepan combine sugar and cornstarch. Stir in 1/4 cup cold water until smooth. Add rhubarb, vanilla and food coloring, if desired. Bring to a boil; cook and stir for 5 minutes or until thickened. Add strawberries. Spoon over crust; sprinkle with remaining crumb mixture. Bake at 350°F for 23 to 25 minutes or until golden brown. **Yield:** 12 servings.

Cornbread Salad - Carolyn Borgeois, Vergennes, VT

1 pan (9-inch) cornbread, crumbled	10 slices bacon, cooked and crumbled
1 can (15 oz.) pinto beans, drained	2 cans (11 oz.) whole kernel sweet corn, drained
1 can (15.5 oz.) black beans, drained	2 cups romaine lettuce, chopped
3 tomatoes, chopped	1 cup frozen peas, thawed
1 cup green onions, chopped	24 oz. bottle light ranch dressing
2 cups shredded Cheddar cheese	

Place half of the crumbled corn bread in the bottom of a large bowl (very large). Top with half the pinto beans, half the black beans and half of the remaining ingredients, ending with ranch dressing. Repeat layering again starting with cornbread and ending with dressing. Cover and chill 2 to 3 hours before serving.

Note: You can also add bell pepper and use different kinds of beans. **Yield:** 20 servings. Recipe can be halved.

Creamy Watermelon Pie - Virginia Longe, Sheldon, Vt.

1 can (14 oz.) sweetened condensed milk	2 cups cubed seeded watermelon
¼ cup lime juice	1 graham cracker crust (9-inch)
1⅔ cups whipped topping	

In a bowl combine condensed milk and lime juice; fold in whipped topping and cubed watermelon. Pour into crust. Refrigerate for at least 2 hours before slicing. Garnish with watermelon balls and fresh mint, if desired.

Yield: 6 to 8 servings.

Peanut Butter & Banana Bread - Alwilda Stowe, Colchester, Vt.

3 large ripe bananas	1½ cups flour
¾ cup peanut butter	1 Tbsp. baking soda
4 Tbsp. butter, softened	½ tsp. salt
2 tsp. vanilla	½ tsp. cinnamon
¼ cup brown sugar	¼ tsp. nutmeg
½ cup sugar	¼ cup buttermilk
2 eggs	½ cup peanuts, chopped

Preheat oven to 350°F. Spray 2 pans (7½ x 4½-inch) with cooking spray. Combine first 4 ingredients in a large bowl; beat with mixer until smooth. Add both sugars and beat until blended. Add eggs and mix. Combine flour, baking soda, salt, cinnamon, and nutmeg in a small bowl. Add flour mixture to banana mixture until blended. Add buttermilk and mix to combine. Divide batter evenly between loaf pans and sprinkle top with chopped nuts. Bake at 350°F for 45 to 55 minutes or until pick inserted in center comes out clean. Set timer for 20 minutes and if bread is darkening too quickly, cover with aluminum foil for remainder of time.

Strawberry Yogurt Popsicles - James and Misty Chase, Montpelier, Vt.

20 oz. frozen strawberries	12 paper cups (3 oz.)
1 envelope unflavored gelatin	12 wooden sticks
16 oz. plain yogurt	

Drain strawberries and reserve liquid. Place reserved liquid in a saucepan and sprinkle with gelatin. Cook over low heat stirring constantly until gelatin dissolves. Mix strawberries, yogurt and gelatin mixture in a blender. Place 12 cups on a tray or baking pan. Fill cups with blended mixture and cover with aluminum foil or plastic wrap. Insert a stick in each cup through foil or wrap. Freeze until firm. Remove from cups, run under water if necessary. **Yield:** 12 popsicles.

Rhubarb Pudding - Helen B. Davis, Waterbury, Vt.

½ cup sugar	2 tsp. butter
2 Tbsp. butter	1 cup sugar
1 cup milk	¼ cup water
1 cup flour	1 Tbsp. brown sugar
2 tsp. baking powder	1 tsp. sugar
½ tsp. salt	2 shakes cinamon
1 qt. rhubarb, cut into ½-inch pieces	

Cream the sugar and butter. Add the milk. In a bowl, sift the flour, baking powder and salt. Blend into the creamed mixture. In a sauce pan, combine the cut up rhubarb, butter, sugar and water; cook over moderate heat for 7 minutes. Cool a bit. Pour into a greased casserole. Pour batter over the rhubarb. Sprinkle with the brown sugar, 1 tsp. sugar and 2 shakes cinamon. Bake in a 350°F oven and for 30 minutes. **Yield:** 6 servings.

Potatoes in Foil Packets - Liz Pecor, Monkton, Vt.

Pre-cooked or raw potatoes, cubed	Aluminum foil for 2 packets
1 small onion, cut in small pieces	Salt and pepper to taste
1 Tbsp. butter, cut in small pieces	Garlic powder

If using raw potatoes, cook cubes in bowl in microwave until almost done. Or warm up cold potatoes in microwave. Use two pieces of foil, about a 2 foot in length each. Fold each in half and spray top with non-stick spray. Place potatoes in center of greased side of foil. Add cut up onion and salt and pepper to taste. Place butter pats over potatoes. Sprinkle with garlic powder. Bring the two short edges of foil together and fold down 2 to 3 times and lay flat. Roll other two sides up to form packet. Make one slit in packet with sharp knife to let steam escape. Place directly on grill to cook, approximately 20 minutes, turning over once or twice. **Note:** You can add any other vegetables you would like.

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