

Across the Fence
‘Sail into Summer’ Recipes – July 2014

Lyn Jarvis' Recipes

Hot Dog-Cheese Sandwich Filling

¾ cup American cheese, grated
3 Tbsp. milk
3 hot dogs, chopped
1 Tbsp. mustard
1 Tbsp. pickle relish

Combine cheese and milk on top of a double boiler (or for about 1 minute in the microwave); when cheese has melted, add chopped hot dogs, mustard and relish. Mix well. **Yield:** 1 cup or filling for 2 sandwiches.

Baked Lasagna in a Bun

8 submarine or hoagie buns (8-inch)	¼ cup grated Parmesan cheese
1 lb. ground beef	1 cup (4 oz.) shredded cheddar cheese, divided
1 cup spaghetti sauce	1 cup (4 oz.) shredded part-skim mozzarella cheese, divided
1 Tbsp. garlic powder	
1 Tbsp. Italian seasoning	
1 cup ricotta cheese	

Preheat oven to 350°F. Make a 2-inch wide V-shaped cut in the center of each bun to within 1 inch of bottom. Remove cut portion and save for another use. Place buns on an ungreased baking sheet. In a large skillet, cook beef over medium heat 6 to 8 minutes or until no longer pink, breaking into crumbles; drain. Stir in spaghetti sauce, garlic powder and Italian seasoning; heat through. Meanwhile, in a small bowl, mix ricotta cheese, Parmesan cheese and half of the cheddar and mozzarella cheeses. Spoon meat sauce into buns; top with ricotta mixture. Cover loosely with foil. Bake 20 minutes. Sprinkle tops with remaining cheddar and mozzarella cheeses; bake, uncovered, 3 to 5 minutes or until cheese is melted.

Yield: 8 servings

American Berry No Bake Cheesecake

2 pkgs. (8 oz. each) cream cheese	1 graham cracker crumb crust
⅓ cup sugar	2 cups fresh strawberries, halved
2 Tbsp. lemon juice (optional)	⅓ cup blueberries
1 tub whipped topping, thawed, divided	

Place completely unwrapped packages of cream cheese on microwaveable plate. Microwave on HIGH 15 to 20 seconds or until slightly softened. Beat cream cheese and sugar in large bowl with mixer until well blended. Whisk in 2 cups whipped topping. Spoon into crust. Refrigerate for 3 hours or until set. Spread with remaining whipped topping. Arrange berries on cheesecake to resemble flag.

Yield: 6 to 8 servings.

Carolyn Peake's Recipes
Fresh Macaroni Salad

4 cups dry elbow macaroni, cooked, rinsed and drained	1 cup mayonnaise
2/3 cup diced celery	1 1/2 tsp. dry mustard
1/2 cup minced red onion, soaked in cold water for 5 minutes, drained	3 tsp. sugar
1 Tbsp. parsley	3 Tbsp. cider vinegar
1 cup diced tomato	6 Tbsp. sour cream
	Salt and pepper to taste

In a large bowl combine the first five ingredients. In a small bowl, stir together the next six ingredients until smooth. Pour the dressing over the salad and stir to combine. Add salt and pepper to taste. Can be stored for three days in the refrigerator.

Yield: 12 servings.

Bread Machine Whole Wheat Dinner Rolls

1 cup water	1/4 cup sugar
2 Tbsp. butter, softened	1 tsp. salt
1 egg	3 tsp. yeast
2 cups white flour or bread flour	Additional butter, melted (optional)
1 1/4 cups whole wheat flour	

Measure carefully, adding all ingredients except melted butter into the bread machine in the order recommended by the manufacturer. Select Dough/Manual cycle (do not use Delay cycle). When cycle is ended, remove dough from pan and place on a lightly floured surface. Cover it and let it rest for 10 minutes. Grease bottom and sides of 9x13x2-inch pan with shortening or cooking spray. Divide dough into 15 equal pieces. Shape each piece into a ball and place in the pan. If desired you can brush the rolls with the melted butter. Cover lightly with plastic wrap and let rise in a warm place for about 30 minutes, or until doubled in size. Heat oven to 375°F. Uncover rolls and bake 12 to 15 minutes or until golden brown. Can be served warm or cool.

Slow-Cooker Sweet Cornbread Blackberry Cobbler

1 bag (16 oz.) frozen blackberries	1 pouch (6.5 oz.) cornbread & muffin mix
1 Tbsp. all-purpose flour	1 tsp. ground cinnamon
1/2 cup sugar, divided	Ice cream or whipped cream, as desired
1/2 cup butter, melted	

Spray 4 1/2 quart slow cooker with baking spray and flour. Pour blackberries into cooker, sprinkle on the flour and 3 Tbsp. of the sugar. Stir gently to coat. In a small bowl, mix remaining sugar, melted butter, cornbread mix and cinnamon. Spread dough on top of blackberries. Cover and cook on HIGH setting for 2 to 3 hours or until dough on top is set and berries are saucy. Serve cobbler with ice cream or whipped cream.

Slow-Cooker Barbecued Beans And Polish Sausage

2 cans (15.5 oz. each) great northern beans, drained and rinsed
2 cans (15 oz. each) black beans, drained, rinsed
1 cup chopped onion
1 cup barbecue sauce
¼ cup packed brown sugar
1 Tbsp. ground mustard
1 Tbsp. Worcestershire sauce
2 tsp. chili powder
1 ring (1 to 1¼ lb.) fully cooked smoked Polish sausage

Spray 3 to 4 quart slow cooker with cooking spray. Mix all ingredients except sausage in cooker. Cut the sausage into large chunks and place on top of bean mixture. Cover and cook on low heat setting for 5 to 6 hours.

Deb Plumley's Recipes

Brownie S'mores Trifle Dessert

1 box brownie mix
1 box (5.1 oz.) instant chocolate pudding
2 sleeves of graham crackers, broken
(about 15 crackers)
1 tub whipped topping
1 small jar of marshmallow crème

Optional Topping:

1 cup mini marshmallows
1 chocolate bar
2 to 3 graham crackers

Start by baking a 9x13x2-inch pan of brownies according to the package directions. Once done, allow to cool and cut up into chunks. While brownies bake and cool, mix up the pudding and chop up the graham crackers. In a trifle dish add a layer of brownie pieces then, top the brownie pieces with about half of the pudding. On top of the chocolate pudding, add a layer of broken graham crackers. Make sure the chocolate pudding is covered well with the graham crackers. Take half of the whipped topping from the tub and mix it in a bowl with half of the marshmallow crème. It will probably be lumpy. Spread that mixture over the graham cracker layer. Repeat all the layers again ending with the whipped topping mixture. **Note:** it is easier to mix the marshmallow fluff and whipped topping by half rather than trying to mix it all at once. **Optional topping:** Carefully broil the mini marshmallows until slightly golden. Let cool and sprinkle on the top of the trifle. Add some additional graham cracker pieces and a broken chocolate bar over the top of the whipped layer. Let cool in the refrigerator for about 2 hours.

Yield: 10 to 12 servings

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Swedish Rhubarb Dessert (From Eloise Hedbor, South Hero, Vt.)

Preheat oven to 375°F. Butter a 2½ inch deep x 10 inch glass pie plate.

Prepare: 2 to 2½ cups fresh young tender rhubarb, cut into ⅓ inch pieces.

For syrup:

1 cup water
1 cup sugar
¼ tsp. baking soda

Bring to a boil and stir until sugar is completely dissolved.

For batter:

2 Tbsp. softened butter	¼ tsp. salt
1 cup sugar	1¼ cup flour
1 egg	½ cup milk
2 tsp. baking powder	½ tsp. vanilla

Cream together butter and sugar. Beat egg and mix into butter-sugar mixture. Blend in with flour, salt and baking powder and stir in milk and vanilla. Spread in pie dish. Cover with cut rhubarb. Pour hot syrup over rhubarb. Bake for 45 minutes. Serve warm or chilled. **Yield:** 8 servings.

BLT Pizza with Cheese

¾ cup grape tomatoes, halved	1 cup (about 4 oz.) crumbled goat cheese
¼ cup red onion, thinly sliced	½ cup (about 2 oz.) shredded cheddar cheese
2 cloves garlic, finely chopped	1 romaine heart, thinly sliced
2 Tbsp. extra virgin olive oil	1 pkg. cooked bacon, crumbled
Salt and pepper	
1 hearty loaf of bread, French or Italian Style, sliced in half lengthwise.	

In a large bowl, toss together the tomatoes, onion, garlic, and 1 tbsp. extra virgin olive oil; season with salt and pepper. Drizzle the remaining 1 tbsp. olive oil on the bottom of each bread half. Place on cookie sheet and broil until lightly toasted. Flip bread over and top with the goat cheese and shredded cheese. Return to broiler and broil until cheese melts. Add romaine to the tomato mixture and toss to dress. Top the pizzas with the salad. Add crumbled bacon.

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Grilled Ratatouille Boats

2 zucchinis, halved lengthwise	2 tomatoes, chopped
3 Tbsp. olive oil	¼ cup chopped parsley
1 onion, chopped	Salt and pepper
2 cloves garlic, grated	⅓ cup shredded cheddar cheese
1 eggplant, cubed	2 oz. goat or feta cheese

Scoop balls of flesh from the center of the zucchini* to create boats; reserve the flesh balls. Rub the inside of the zucchini with a small amount of olive oil, season with salt and pepper. Grill or broil until softened. Remove and let cool while filling is cooking. Heat 1 Tbsp. olive oil in a large skillet over medium heat; add the onion and cook for 5 minutes. Stir in the garlic and cook for 1 minute. Add the remaining 2 Tbsp. oil, the eggplant and zucchini balls; cover and cook for 8 minutes. Add the tomatoes and cook, stirring, until the mixture is thick, about 5 minutes. Stir in the parsley; season with salt and pepper. Fill the zucchini shells with the ratatouille, sprinkle with the cheese and bake at 325°F, covered, until the cheese is melted and the shells are slightly softened. ***Note:** Make zucchini boats in a flash by using a melon baller to scoop out the seeds and a bit of flesh from the center for a hollowed-out shell that can be stuffed and grilled or baked in the oven.

Viewer's Recipes

Fluffy Fruit Salad

Alice Perry, Bellows Falls, Vt.

2 cans (20 oz. each) pineapple tidbits, drained
1 can (16 oz.) whole cranberry sauce
2 cans (11 oz. each) mandarin oranges, drained
½ cup chopped walnuts
1 carton (8 oz.) low-fat topping

In bowl, combine first 4 ingredients. Fold in whipped topping. Put in pretty crystal bowl, chill and serve.

Tomato-Accordion and Tuna Salad

Shirley Mercia, Williston, Vt.

6 firm tomatoes	½ cup celery, diced
6 hard-boiled eggs, sliced	Mayonnaise, to taste
1 can (7 oz.) tuna fish	Lettuce leaves

Cut a thin slice off the stem end of each tomato. Stand tomatoes upright on cut ends. Cut 5 deep slits in each tomato with sharp knife. Fill slits with egg slices. Line plate with lettuce leaves and arrange tomatoes on top. Mix tuna with mayonnaise and celery and mound in center of platter. A nice summer treat. **Yield:** 6 servings.

Coleslaw with Maple-Cider Dressing

Donna Barcomb, Colchester, Vt.

1 small head (about 1 lb.) green cabbage, shredded	3 Tbsp. apple-cider vinegar
3 carrots, peeled, thinly grated	3 Tbsp. Vermont maple syrup
½ red bell pepper, seeded and diced	1 tsp. celery seeds
1 Tbsp. freshly minced onion	½ tsp. kosher or sea salt
4 Tbsp. extra-virgin olive oil	Freshly ground pepper to taste

Toss cabbage, carrots, and red pepper in a large bowl. In a small bowl, whisk together onion, olive oil, vinegar, maple syrup, celery seeds, salt, and pepper. Pour dressing over salad and toss well. Serve immediately. Refrigerated, slaw will stay fresh up to 3 days. **Yield:** 6 to 8 servings.

Note: For KFC® style slaw, run vegetables through food processor.

Bacon Deviled Eggs

Ken Lick, Jericho, Vt.

6 hard-boiled eggs
Paprika
3 Tbsp. Hidden Valley Ranch Bacon® salad dressing
½ tsp. coarse ground black pepper
½ tsp. grated horseradish (or mustard)
3 slices bacon, cooked and crumbled

Hard boil and halve the eggs. Remove the yolks and set aside in a bowl. Sprinkle paprika on white egg halves. Mix remaining ingredients with egg yolks until smooth. Fill white egg halves.

Yield: 12 servings

Sweet and Sour Hot Dogs and Kielbasa

Liz Pecor, Monkton, Vt.

1 can (8 oz.) tomato sauce	1 tsp. garlic powder
½ cup barbeque sauce	½ tsp. dry mustard
1 Tbsp. ketchup	½ tsp. Worcestershire sauce
1 Tbsp. cider vinegar	2 lbs. hot dogs
½ to ¾ cup brown sugar	1 pkg. kielbasa
1 small onion, diced or 1 tsp. onion powder	

Cut kielbasa in 4 pieces, then slice each piece in half and brown in fry pan. Combine all ingredients except meat in slow cooker. Slice kielbasa and hot dogs in rounds and put in sauce. Start on HIGH until sauce is hot, stirring occasionally. Turn down to LOW and let simmer until hot dogs have puffed a little, about 20 to 30 minutes.

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