

Across the Fence

Family Favorite Recipes – July 2018

Lyn Jarvis' Recipes **Tomato Stroganoff**

1½ lbs. hamburger
1 medium onion
8 oz. pkg. mushrooms
1 can (10 ¾ oz.) tomato soup

1 can (15 oz.) whole tomatoes drained
1 container (8 oz.) sour cream
1 tsp. garlic powder
salt and pepper to taste

In large skillet brown hamburger, drain liquid. In another skillet cook onion and mushrooms, in oil, until tender. Add to cooked hamburger. To this mixture add tomato soup, tomatoes, sour cream, and spices (I like to substitute cut up fresh tomatoes for canned). Stir all together and simmer to let flavors mix and match. Serve over noodles, rice, toast, mashed or baked potato, or Chow Mein noodles. **Yield:** 6 servings.

Dog Team Sticky Buns

1 cup hot sieved potatoes or leftover mashed potatoes
½ cup sugar
1½ tsp. salt
½ cup butter

1 cake or package of yeast
2 eggs
1½ cups warm potato water
about 7 cups flour

Add sugar, salt, and butter to hot potatoes. When lukewarm, add yeast, eggs, and potato water. Then stir in flour to make a stiff dough. Knead well until smooth. Put in greased bowl, cover and let rise until double in bulk. Punch down, cover and put in refrigerator. This will keep for several days. Do not use dough until thoroughly chilled. Then use as directed. Butter four 8 or 9-inch round pans well. Cover bottoms with about ⅓-inch of brown sugar. Add just enough water to make sugar good and wet. Sprinkle with chopped nuts. Roll dough about ½-inch thick. Brush with melted butter. Sprinkle with a mixture of cinnamon and sugar. Roll dough like a jelly roll and cut in ½-inch circles. Place these side by side in pans. Let rise until double. Bake at 350°F for about 25 minutes. Invert pan on a plate while hot or it will stick. **Yield:** about 4 pans (8 or 9-inch).

Bacon Cheddar Deviled Eggs

12 hard-boiled large eggs
½ cup mayonnaise
4 bacon strips, cooked and crumbled

2 Tbsp. finely shredded cheddar cheese
1 Tbsp. honey mustard
¼ tsp. pepper

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks. Stir in the mayonnaise, bacon, cheese, mustard and pepper. Stuff or pipe into egg whites. Refrigerate until serving. Recipe may be halved. **Yield:** 12 servings.

Cherry Dump Cake (from Dianne Belden, Rutland, Vt.)

1 pkg. (15 oz.) yellow or white cake mix	½ cup (1 stick) butter, melted
1 can (21 oz.) cherry pie filling	½ cup chopped pecans (optional)
1 can (20 oz.) crushed pineapple, undrained	

Preheat oven to 350°F. Spray a 13x9x2-inch baking pan with nonstick cooking spray. Spread cherry pie filling in bottom of prepared pan. Add pineapple with juice. Mix with cherries and spread evenly. Top with dry cake mix, carefully spread over fruit layer with fork. Do not mix. Drizzle butter over cake mix, covering as much as possible. Sprinkle with pecans, if desired. Bake for 40 to 45 minutes or until golden brown. Cool for 15 to 30 minutes. Serve warm. **Yield:** 12 servings.

Carolyn Peake's Recipes

Chocolate Marshmallow Bars (from Jo-Anne White, Prince Edward Island)

24 marshmallows cut up	2 squares baking chocolate
1 can condensed milk	1 cup chopped nuts
¼ cup red and ¼ cup green cherries	1 tsp. butter
2½ cups graham cracker crumbs, divided	

Melt the chocolate and the butter and add milk. Blend. In a large bowl, combine this mixture with the marshmallows, nuts and cherries, then add the graham cracker crumbs. Pat mixture into a shallow pan and sprinkle additional crumbs over the top. Cut into squares.

Pineapple Delight

2 cups crushed vanilla wafers or graham cracker crumbs, divided	1½ cups confectioners' sugar
½ cup melted butter	2 unbeaten eggs (best to use pasteurized eggs)
½ cup soft butter	½ pint whipping cream
	1 can (15 oz.) crushed pineapple

Mix crushed crumbs and melted butter together. Reserve ½ cup. Press remaining crumbs in an 8-inch square pan. Chill. Beat soft butter, confectioners' sugar and eggs together until very light and fluffy. Spread over crumb mixture. Whip cream until stiff and fold in well-drained pineapple. Spread over sugar mixture. Sprinkle with reserved crumbs and refrigerate overnight. Cut into squares. Store refrigerated.

Simple Sweet and Sour Meatballs (from Louise Peters, Prince Edward Island)

2 lbs. hamburger	1 cup ketchup
1½ cups brown sugar	2 Tbsp. cornstarch
¾ cup vinegar	salt, pepper and garlic powder to taste
¾ cup water	

Form hamburger into small balls. Layer meatballs in a baking dish. Combine rest of ingredients and cover meatballs with it. Place lid on a dish and bake at 350°F for about an hour or until meatballs are done.

Fillet Bubbly Bake (From Louise Peters, Prince Edward Island)

1 lb. white fish	2 Tbsp. chopped onion
10 oz. can cream of mushroom soup	1 Tbsp. lemon juice
½ cup milk	½ cup shredded cheddar cheese

Put fish in a greased shallow baking dish. Combine next four ingredients. Pour over fish and top with cheese. Bake in a 450°F oven for 15 to 20 minutes.

Deb Plumley's Recipes

Wild Rice Salad with Apples and Walnuts

1 cup wild rice	salt and ground pepper to taste
¼ cup olive oil	1 apple, cored and finely diced
2 Tbsp. red wine vinegar	½ cup celery, thinly sliced
1 tsp. Dijon mustard	½ cup walnuts, chopped

In a medium saucepan, cook rice per package instructions. Once cooked, set aside to cool slightly. In a large bowl combine oil, vinegar and mustard with a good pinch each of salt and pepper. Stir with a fork until well-blended. Add the warm (but not hot) wild rice and gently toss to evenly coat with the dressing. Let sit for 30 minutes to fully cool and allow the flavors to meld. Add apple, celery and walnuts; toss to mix. Taste for seasoning, adding more salt or pepper if needed. Serve right away or cover and refrigerate for up to 4 hours. The walnuts will be at their crispiest if held aside and stirred into the salad just before serving. **Note:** Use a Cortland apple in this recipe if you wish the apple pieces to stay white.

Fresh Tomato Soup (From Bonnie Machia, So. Burlington Vt.)

3 Tbsp. butter	2½ cups chicken stock
1 small onion, chopped	1 tsp. dried basil
1 stalk celery, chopped	4 tsp. tomato paste
1½ lbs. tomatoes (qt. jar home canned)	salt and pepper
2 Tbsp. flour	

Heat butter in a pot and cook onion and celery until translucent. Add tomatoes and cook for a few minutes. Using a sieve gradually shake the flour in, while stirring (this will avoid creating lumps). Add stock, basil, seasoning and tomato paste and slowly bring to a boil (if you don't have stock handy, use 2 bouillon cubes and water to make the 2½ cups but don't add any additional salt). Reduce heat and simmer for 30 minutes. Puree in a blender. **Optional:** Additional step; put through a sieve, this will make it creamy. You will need to use a spoon to help it all go through the sieve, as there are so many seeds). Return all to the pot, reheat, taste and adjust seasonings. May serve with chopped parsley. Also may add a teaspoon of medium dry sherry. Cooking time: About 40 minutes. **Yield:** About 1½ quarts of soup. **Note:** This recipe is quite forgiving. I have been known to use more or less of most of the listed ingredients depending on what I have and the soup is still well received.

Triple Decker Grilled Cheese (From Lila Hanfeld)

For each serving:

3 slices sourdough bread	2 oz. Provolone cheese
2 Tbsp. salted butter, softened	2 oz. sharp cheddar
2 oz. Colby Jack cheese	2 oz. fresh Mozzarella

Line a baking sheet with parchment paper, set aside. Spread 1 tablespoon softened butter on a piece of bread. Place 2 oz. Colby Jack cheese on the other side. Heat a cast-iron skillet over medium-high heat. Place the bread, butter side down, in the pan. While the bread toasts, sprinkle 2 oz. sharp cheddar on top of the Provolone cheese and then top with another piece of bread. Place 2 oz. fresh Mozzarella on top of the second slice of bread. Spread 1 tablespoon butter on a third slice of bread, then place it, butter side up, on top of the Mozzarella. When the first piece of bread is golden brown, flip the sandwich over and toast until the other side is golden brown. Transfer the sandwich to the prepared baking sheet. When the sandwich is assembled on the baking sheet, transfer the sandwich to the oven and bake at 350° until heated through, about 5 minutes. Cool slightly before eating.

Viewer's Recipes

Zucchini Pie

Roberta Maltese – Rutland, Vt.

9 inch double pie crust	1¼ cups sugar
3 cups zucchini, peeled and shredded	¼ cup flour
1½ tsp. cinnamon	1 Tbsp. butter
1 Tbsp. lemon juice	pinch of salt
½ tsp. all-spice	

Preheat oven to 375°F. In large bowl combine zucchini, cinnamon, lemon juice, and all-spice. Stir until zucchini is evenly coated. Add sugar, flour, butter, and salt. Spoon into prepared crust. Cover with top crust. Bake 40 to 45 minutes until golden brown. Cool until firm.

Black Bean, Orange and Cucumber Salad

Karin Gottlieb – Stowe, Vt.

¼ cup vegetable oil	2 cucumbers (about 8 oz. each)
2 Tbsp. fresh lemon juice	4 navel oranges (or a 16 oz. can mandarin oranges)
½ tsp. salt	⅓ cup chopped red onion or scallions
2 cans (15 oz. black beans, drained and rinsed)	

In a medium bowl, whisk oil, lemon juice and salt until blended. Drain beans, rinse well and drain again. Add to the bowl. Peel, seed and dice cucumbers, add to the bowl. If using fresh oranges, peel, remove white pith, separate into sections, then dice. Add to bowl. If using mandarin oranges, drain and add to bowl. Add onion. Toss gently to mix and coat (you don't want the beans to burst and discolor the oranges and cucumbers). Cover and refrigerate if not serving within an hour. Let salad warm up to room temperature before serving. Recipe may be halved.

Rhubarb Cake

Greta Crandall – Peru, Vt.

½ cup sugar	1 tsp. cinnamon
2 cups rhubarb, finely chopped	1 tsp. baking soda
½ cup butter	½ tsp. salt
1½ cups sugar	1 cup buttermilk
1 egg	½ cup coconut
1 tsp. vanilla	½ cup raisins
2 cups, plus 2 Tbsp. flour	½ cup chopped walnuts

Mix together ½ cup sugar and rhubarb, set aside. Blend together butter, 1½ cups sugar, egg and vanilla. In separate bowl mix together flour, cinnamon, baking soda, and salt. Add to the egg mixture. Add and mix 1 cup buttermilk or sour milk. Add rhubarb mixture, along with coconut, raisins and walnuts and stir well. Bake at 350°F for 45 minutes in a greased and floured 9x13x2-inch baking pan. **Yield:** 24 servings. **Note:** Leftovers may be frozen. To make buttermilk; add 1 Tbsp. vinegar to 1 cup milk and let sit for 5 minutes.

Strawberry Butterscotch Squares, Eileen Wadleigh – Danville, QC.

Crust:

1 cup flour
¼ cup sugar
½ cup cold butter, cubed

Filling:

2 eggs
1 cup packed brown sugar
2 Tbsp. butter, melted
2 Tbsp. flour
½ tsp. baking powder
1 cup chopped fresh strawberries

Crust: In food processor, combine flour, sugar and cubed butter. Process until crumbly. Press into a 9-inch square metal baking pan. Bake in 350°F oven for 15 minutes or until edges are just starting to brown. Cool on wire rack for 10 minutes. **Filling:** In medium bowl whisk eggs, brown sugar, and butter. Add flour and baking powder, whisking until smooth. Fold in strawberries. Spread evenly over cooled crust. Bake until set and golden brown, 25 to 30 minutes. Let cool in pan on wire rack before cutting into squares. **Note:** Crust can also be prepared without a food processor. In medium bowl combine flour and sugar. Using pastry blender or 2 knives, cut in butter until crumbly. **Yield:** 12 servings

Rhubarb Bread, Lise Charron – Berkshire, Vt.

⅔ cup brown sugar	1 tsp. baking soda
1 egg	¼ tsp. salt
⅔ cup salad or vegetable oil	2½ cups flour
1½ cups finely chopped rhubarb (fresh or frozen)	½ cup chopped nuts
1 tsp. vanilla	Topping:
1 cup milk	¼ cup brown sugar
	2 Tbsp. orange juice, hot

Combine brown sugar, egg and oil. Stir in rhubarb, vanilla and milk. Add to dry mixture, stir until moistened. Pour into greased bread pan. Bake at 350°F for 1 hour or until a toothpick inserted in center comes out clean. Dissolve brown sugar into hot orange juice. Pour mixture over hot bread. When juice is well absorbed, remove from pan.

Postre de Limón, Marco Ayala – South Hero, Vt.

1 cup lime juice (from about 8 limes)
1 can (12 oz.) evaporated milk
1 can (14 oz.) sweetened condensed milk
2 rolls/pkgs. Maria cookies*

Juice the limes. Place the juice with the evaporated and condensed milks in a blender. Blend until smooth. In a 9x13-inch dish, arrange cookies in a single layer. Pour enough of the lime-milk mixture over the cookies and spread to cover them. Repeat until lime-mixture is gone (about four layers of cookies) ending with milk-lime mixture. Cover with plastic wrap and refrigerate for at least three hours or overnight to allow the cookies to soften, the lime-milk mixture to solidify and the flavors to develop. Cut into squares. Garnish with limes (optional).
Yield: 24 servings.

***Note:** Maria cookies can be found in the international aisle at your favorite grocery store.

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