

Across the Fence Picnic & Potluck Recipes – June 2017

Carolyn Peake's Recipes

Lemon-Blueberry Pound Cake

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| 1/3 cup butter, softened | 2 tsp. vanilla | 1/2 tsp. baking soda |
| 4 oz. cream cheese, softened | 2 cups fresh or frozen unsweetened blueberries | 1 cup (8 oz.) lemon yogurt |
| 2 cups sugar | 3 cups all-purpose flour, divided | Glaze: |
| 3 large eggs | 1 tsp. baking powder | 1 1/4 cups confectioner's sugar |
| 1 large egg white | | 2 Tbsp. lemon juice |
| 1 Tbsp. grated lemon peel | | |

Preheat oven to 350°F. Grease and flour a 10-inch fluted tube pan. In a large bowl, cream the butter, sugar and cream cheese until blended. Add eggs and egg white, one at a time, beating well after each addition. Beat in lemon peel and vanilla. Toss blueberries with two tablespoons of flour. In another bowl mix the remaining flour with baking soda and baking powder. Add creamed mixture alternately with yogurt, beating after each addition just until combined. Fold in blueberry mixture. Transfer batter to prepared pan. Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan for ten minutes before removing to wire rack to cool completely. In a small bowl, mix confectioner's sugar and lemon juice until smooth and drizzle over cake. **Yield:** 12 servings.

Strawberry Angel Trifle

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| 1 pkg. (16 oz.) angel food cake mix | 5 cups fresh strawberries or frozen unsweetened strawberries, thawed and drained |
| 2 pkgs. (3 oz. each) strawberry gelatin | 2 cups heavy whipping cream |
| 3/4 cup plus 1/3 cup sugar, divided | |
| 2 cups boiling water | |

Prepare and bake cake mix according to package; cool completely. In a large bowl, dissolve gelatin and 3/4 cup sugar in boiling water. Mash half the berries and add to gelatin mixture. Refrigerate until slightly thickened, about 1 hour. Slice remaining berries and stir into gelatin. Cut cake into 1-inch cubes. Place half into 3-quart trifle or glass bowl. Top with half the gelatin mixture. Repeat. Cover and refrigerate until set, about 4 hours. In a bowl, beat cream until soft peaks form. Gradually add remaining sugar, beating until stiff peaks form. Spoon over gelatin. **Yield:** 12 to 16 servings.

Broccoli Salad Supreme

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| 10 cups broccoli florets (about 3 1/2 lbs.) | 2/3 cup sugar |
| 6 cups seedless red grapes (about 3 lbs.) | 2 Tbsp. cider vinegar |
| 1 cup sliced celery | 1 lb. sliced bacon, cooked and crumbled |
| 6 green onions, sliced | 1 1/3 cups slivered almonds, toasted |
| 2 cups mayonnaise | |

In large salad bowl, combine broccoli, grapes, celery and onions. In small bowl, combine the mayo, sugar and vinegar. Pour over broccoli mixture and toss to coat. Cover and refrigerate at least 4 hours or overnight. Just before serving, gently stir in bacon and almonds. **Yield:** 20 servings. **Note:** Recipe may be halved.

Sensational Slush

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| ½ cup sugar | 1 can (12 oz.) frozen limeade concentrate, thawed |
| 1 pkg. (3 oz.) strawberry gelatin | 2 cups cold water |
| 2 cups boiling water | 2 liters lemon-lime soda, chilled |
| 1 cup unsweetened pineapple juice | |
| 2 cups sliced fresh strawberries | |
| 1 can (12 oz.) frozen lemonade concentrate, thawed | |

In a large bowl, dissolve sugar and gelatin in boiling water. In blender, combine pineapple juice and strawberries, cover and process until blended. Add to gelatin mixture. Stir in concentrates and cold water. Cover and freeze for 8 hours or overnight. Remove from freezer 45 minutes before serving. For each serving, combine ½ cup slush mixture with ½ cup lemon-lime soda and stir well. **Yield:** 20 servings.

Lyn Jarvis' Recipes

Scalloped Potatoes 'n' Ham

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| ¾ cup powdered nondairy creamer | 1 tsp. salt |
| 1¾ cups water | ¾ tsp. paprika |
| 3 Tbsp. butter | 6 large potatoes, peeled and thinly sliced |
| 3 Tbsp. all-purpose flour | 2 cups diced fully cooked ham |
| 2 Tbsp. dried minced onion | 1 cup (4 oz.) shredded cheddar cheese |

Preheat oven to 350°F. In a small bowl, mix creamer and water until smooth. In a small saucepan, heat butter over medium heat. Stir in flour, onion, salt and paprika until smooth; gradually add creamer mixture. Bring to a boil; cook and stir 1 to 2 minutes or until thickened. In a greased 13x9x2-inch baking dish, layer potatoes and ham; pour sauce over top. Bake, covered, for 15 minutes. Uncover; bake 40 to 50 minutes longer or until potatoes are tender. Sprinkle with cheese; bake 5 to 10 minutes or until edges are bubbly and cheese is melted. **Yield:** 6 servings.

Deviled Egg Macaroni Salad

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| 1 lb. elbow macaroni | 1 tsp. salt |
| 6 hard-boiled eggs, chopped | ½ tsp. black pepper |
| 1 cup chopped celery | 4 slices bacon, cooked and crumbled, optional |
| ¾ cup sweet pickle relish, drained well | Paprika for sprinkling |
| 2 cups mayonnaise | |
| 2 tablespoons Dijon mustard | |

In a large pot of boiling water, cook macaroni for 7 to 9 minutes, or just until tender. Drain, rinse, and let cool. In a large bowl, combine macaroni with remaining ingredients except paprika; mix well. Sprinkle with paprika and cover. Refrigerate 1 hour or until ready to serve. **Note:** You may need to add a little more mayonnaise to moisten before serving. Recipe may be halved.

Rhubarb Berry Upside-Down Cake

2 Tbsp. butter
1¾ cups chopped fresh rhubarb
½ cup fresh blueberries
2 Tbsp. dried cranberries
2 Tbsp. brown sugar

Cake:

6 Tbsp. butter, softened
1 cup sugar

1 Tbsp. brown sugar
2 large eggs
1 Tbsp. seedless strawberry jam
1 tsp. vanilla
1¼ cups all-purpose flour
1½ tsp. baking powder
½ tsp. salt
½ cup 2% milk
¼ cup orange juice

Preheat oven to 350°F. Place butter in an 11x7-in. baking dish. Place in oven 5 to 6 minutes or until butter is melted; carefully swirl to coat evenly. Place rhubarb, blueberries and cranberries in a bowl; sprinkle with sugar and toss to combine. Transfer to baking dish. In a large bowl, beat butter and sugars until blended. Add eggs, one at a time, beating well after each addition. Beat in jam and vanilla. In a small bowl, whisk flour, baking powder and salt. Add to creamed mixture alternately with milk and orange juice, beating well after each addition. Pour over fruit, spreading evenly. Bake 35 to 45 minutes or until top is golden brown and a toothpick inserted in center comes out clean. Cool 10 minutes. Loosen edges of cake from pan with a knife; invert onto a serving plate. Serve warm or at room temperature.

Yield: 8 servings.

Beans & Franks in a Bun

1 can (16 oz.) barbeque baked beans
1 can (16 oz.) chili baked beans
1 lb. hot dogs cut into 1-inch pieces
½ cup ketchup
¼ cup finely chopped onion

½ tsp. mustard
½ tsp. Worcestershire sauce
8 hot dog buns
8 Tbsp. grated cheddar cheese

Combine first 7 ingredients in a 2-quart casserole dish. Bake covered at 350°F for 30 minutes. Uncover, stir and continue baking for 15 more minutes. While still warm, spoon mixture into buns and top with shredded cheese.

Iced Raspberry Tea

1¼ cups sugar
3½ quarts water
12 oz. unsweetened raspberries, fresh or frozen

10 tea bags
½ cup lemon juice
Lemon slices for garnish

In a Dutch oven over high heat, bring sugar and water to a boil. Remove from heat; stir until sugar is dissolved. Add raspberries, tea bags and lemon juice. Steep covered for 6 minutes. Mash berries and tea bags with spoon to bring out full flavors. Strain; discard berries and tea bags. Transfer tea to a large container or pitcher. Refrigerate until chilled. Serve over ice if desired and garnish with lemon slices. **Yield:** 14 servings.

Deb Plumley's Recipes

90 Minute Bread (From Eloise Hedbor- South Hero, Vt.)

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| 1½ cups warm water | 2 Tbsp. melted butter, cooled to lukewarm |
| 1 Tbsp. Vermont maple syrup | 4 cups bread flour |
| 2¼ tsp. yeast | 1½ tsp. salt |

In the bowl of a standard mixer put the water, maple syrup and yeast. Stir and let sit until the yeast starts foaming a bit, about 5 minutes. Add butter, salt and flour. Knead with dough hook about 10 minutes. Cover with a towel and let rise 30 minutes. Lightly flour a bread board, turn out dough and knead lightly until you have a smooth ball. Place the dough ball on a piece of parchment paper and let rise for 30 minutes. Meanwhile, preheat the oven with a pizza stone inside to 400°F. After the dough has risen for the 30 minutes, slip the dough still on the parchment paper onto the pizza stone. Bake 25 minutes. Loaf should sound hollow when tapped.

Herbed Butter

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| ½ cup butter, softened | 1 Tbsp. minced fresh parsley | Dash garlic powder |
| 1 Tbsp. minced chives | ½ tsp. dried thyme | Dash cayenne pepper |
| 1 Tbsp. minced fresh dill | ¼ tsp. salt | |

In a small bowl mix all ingredients. Refrigerate until ready to use.

No-Bake Trail Mix Bars

2⅔ cup of your favorite granola
¾ cup peanut butter
⅔ cup honey

Pour granola into a large bowl. With a spoon, break up any clumps. In a smaller microwave safe bowl, stir together the peanut butter and honey and warm gently (about 30 to 45 seconds) until softened and easy to stir. Pour over the granola and mix well. Press firmly into a greased 9-inch square pan. Score cutting lines with a knife and refrigerate until hardened. Remove squares from pan and wrap individual squares in waxed paper or plastic wrap. The bars will keep for up to 2 weeks in the refrigerator.

Tender and Tangy Ribs

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| ¾ cup cider vinegar | 1 tsp. paprika |
| ½ cup ketchup | ½ tsp. salt |
| 2 Tbsp. brown sugar | Dash freshly ground pepper |
| 2 Tbsp. Worcestershire sauce | 2 lbs. pork spareribs |
| 1 garlic clove, minced | 1 Tbsp. oil |
| 1 tsp. dry mustard | |

Brown ribs in oil in skillet. Transfer to slow cooker. Mix remaining ingredients and pour over ribs. Cover and cook on LOW 4 to 6 hours.

Cobb Salad in a Jar

The ingredients listed are for 1 serving:

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| 1 quart-sized mason jar with wide mouth | 1/3 cup diced cooked chicken |
| 3 Tbsp. ranch dressing | 1 hard-boiled egg, diced or sliced |
| 2 slices bacon, cooked and diced | 1/2 of an avocado, diced |
| 1/3 cup diced cucumber | 1/4 cup diced tomatoes |
| 2 Tbsp. crumbled blue cheese | 1 cup mixed greens |

Pour salad dressing in the bottom of the jar. Add bacon, diced cucumber and crumbled blue cheese. Top with the egg and avocado. Add the chicken, then tomatoes. Fill the remainder of the jar with salad greens until the jar is packed to the top. Screw on the lid and refrigerate until ready to serve (within 24 hours). When ready to eat, shake the jar to disperse the dressing and pour onto a plate or large bowl, or eat straight from the jar!

Viewer's Recipes

Sour Cream Rhubarb Squares

Edie Ackerman, Fairlee, Vt.

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| 1 cup brown sugar, packed | 2 cups flour |
| 1/2 cup butter | 1 tsp. baking soda |
| 1 egg | 2 cups rhubarb, cut fine |
| 1 cup sour cream | |

Cream together the butter and sugar. Add the egg and sour cream and mix well. Stir in the flour and baking soda. When well blended add the rhubarb. Put in a greased 9x13x2-inch pan.

Topping:

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| 1/2 cup sugar | 1 Tbsp. melted butter |
| 1/2 cup chopped walnuts | 1 tsp. cinnamon |

Mix well, mixture will be crumbly. Spread 1/2 of topping on batter. Bake at 350°F for 45 to 50 minutes. Remove from oven and sprinkle with the rest of the topping.

Milky Wonder Cake

Mary Plouffe, Bridport, Vt.

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| 4 Milky Way® bars (or 13 fun-size bars) | 1/2 tsp. baking soda |
| 1 cup butter, divided | 1 1/4 cups buttermilk |
| 1 1/2 cups sugar | 1 tsp. vanilla |
| 4 eggs | 1 cup chopped nuts |
| 2 1/2 cups sifted flour | |

Melt bars and 1/2 cup butter in sauce pan over low heat. Cream remaining butter and sugar until fluffy. Add eggs one at a time and beat well. Add flour and soda alternately with buttermilk, stirring until smooth. Add melted candy and mix well. Stir in vanilla and nuts. Bake in greased and floured 10-inch tube pan at 350°F for 1 hour and 20 minutes or until done when tested with toothpick inserted near center. Cool for a few minutes and remove from pan. Frost as desired.

Apricot Angel Brownies

Barbara Martin, St. Johnsbury, Vt.

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| 2 bars (2 oz. each) white baking chocolate | ½ tsp. baking powder |
| ⅓ cup butter | ¼ tsp. salt |
| ½ cup brown sugar | 1 cup firmly chopped dried apricots |
| 2 eggs, beaten | ¼ cup sliced almonds |
| ¼ tsp. vanilla | ¼ cup flaked coconut |
| ¾ cup all-purpose flour | |

In a saucepan, melt chocolate and butter over low heat, stirring constantly until all the chocolate is melted. Remove from heat, stir in brown sugar, eggs and vanilla until blended. Set aside. In a bowl, combine flour, baking powder and salt. Stir in chocolate mixture. Combine apricots, almonds and coconut and stir half into the batter. Pour into a greased 9-inch square baking pan. Sprinkle remaining apricot mixture on top. Bake at 350°F for 25 minutes or until golden brown. Cool. **Yield:** About a dozen.

Easy Orange Pound Cake

Lynn Bourgeois, Addison, Vt.

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| 2 cups (6 oz. each) orange crème yogurt | 1 cup butter, softened |
| 2¼ cups flour | 1 tsp. almond extract |
| 1½ cups sugar | 3 eggs |
| ½ tsp. salt | 2 tsp. freshly grated orange peel |
| ½ tsp. baking soda | |

Coat tube fluted pan or 10-inch tube pan with cooking spray and coat sides with flour, shaking off excess flour. Mix all ingredients with mixer and pour into prepared pan. Bake for 60 minutes or until toothpick inserted near center comes out clean. Cool in pan and invert onto dish. Drizzle with orange flavor confectionary sugar glaze.

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