

Across the Fence

Outdoor Cooking and Picnic Recipes – June 2010

Judy Simpson's Recipe **Gas Grill Pizza**

Pizza dough:

1 pkt. active dry yeast	1½ tsp. salt
1⅓ cups lukewarm water, divided	1 Tbsp. olive oil
2 cups flour	

In large mixing bowl dissolve yeast in ½ cup of water. Let it proof for 10 minutes. Add flour, salt, olive oil, and remaining water. Mix well, by hand or electric mixer with dough hook. Add more flour, if necessary, to make a smooth dough. Put dough in oiled bowl covered with a cloth, and set aside until it doubles in bulk. Punch down dough and let it sit for another 10 minutes. When dough is ready, divide into three balls, roll them out nice and thin. Oil one side with more olive oil to coat surface. Preheat gas grill, then turn to medium low. Put oiled side of the dough down on the grill. Oil the up side now. Close grill top for a few moments, keep watching the crust, when nice and brown turn over. Keep an eye on the dough. When done take the crust off onto a cookie sheet. Repeat with two other dough balls. Now, you can make pizza right away with your favorite toppings and finish in the oven. Or save your crusts for the next day.

Lyn Jarvis' Recipes **Cheese and Bacon Deviled Eggs**

12 eggs	2 Tbsp. finely shredded Cheddar cheese
½ cup mayonnaise	1 Tbsp. mustard
4 slices bacon	

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water. Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside. Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon, and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving. Recipe can be halved.

Ice Cream Bar Delight

1 pkg. of 6 ice cream sandwich bars
1 container (12 oz.) whipped topping
1 cup Heath® English toffee bits
Chocolate syrup (to taste)

Layer bottom of dish with ice cream bars. Next layer with whipped topping. Top with English toffee bits. Freeze until time to serve. Drizzle with chocolate syrup before serving. Yield: 6 servings.

Peach Sticky Buns

3 cups chopped peaches
(fresh or canned)
¼ cup sugar
⅛ tsp. cinnamon

Syrup:
1 cup sugar
1½ cups water

Dough:
2 cups biscuit mix
⅔ cup milk
1 Tbsp. butter (spread
on dough)

In 9-inch square pan, place syrup and some peaches on bottom. Roll dough, spread with butter and peaches. Cover board with liberal amount of flour mix. Roll and cut into 9 pieces. Arrange 3 rows of 3 on syrup. Sprinkle with a little cinnamon. Bake at 450°F for 25 to 30 minutes. Serve warm, for breakfast or as a dessert. Serve plain or with ice cream or whipped topping. Note: I use a 24 oz. can of sliced peaches in syrup, so did not have to make sugar/water mixture.

Chocolate Chip Strawberry Shortcake

3½ cups flour
⅓ cup sugar
4 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
¾ cup (1.5 sticks) cold unsalted butter,
cut into pieces

1 pkg. (12 oz.) chocolate chips
1 ½ cups buttermilk*
1 container (12-oz.) whipped topping,
thawed
4 cups strawberries, sliced, plus sugar
to taste

Preheat oven to 400°F and grease 2 baking sheets. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Cut in butter with a pastry blender or two knives scissor-fashion until the mixture resembles coarse crumbs; mix in chocolate chips. With a fork, stir in the buttermilk until dough comes together and is just moistened. Turn dough onto a well floured surface and knead 2 or 3 times; pat into ¾-inch thickness. Cut dough into 16 diamonds (2½x2½-inch) or shape of choice, and place on prepared baking sheets. Bake shortcakes 12 to 14 minutes, or until lightly browned. Remove to wire racks to cool completely. To assemble: cut shortcakes in half horizontally. Spread the bottom halves with whipped topping; layer strawberries on top. Cover with the shortcake tops, then dollop with more whipped topping. Serve immediately. Recipe can be halved. *To make buttermilk, place 1 Tbsp. vinegar in cup and fill with milk, let stand for 5 minutes.

Picnic Pie

½ lb. ground beef
4 hot dogs, cut in half lengthwise and sliced
1 can (16 oz.) baked beans
½ cup ketchup
2 Tbsp. brown sugar

2 Tbsp. prepared mustard
2 oz. process cheese (Velveeta®), cubed
1 unbaked 9-inch deep-dish pastry shell
4 slices American cheese

In a large saucepan, cook beef over medium heat until no longer pink; drain. Add the hot dogs, beans, ketchup, brown sugar, mustard, and cheese cubes. Cook and stir until cheese is melted. Meanwhile, prick pastry shell with a fork. Bake at 400°F for 10 minutes. Fill with hot beef mixture. Cut each cheese slice into four strips; make a lattice topping over pie. Bake 5 to 10 minutes longer or until cheese is melted. Yield: 6 to 8 servings.

Gram's Maple Baked Beans

2 lbs. dried soldier beans	1 tsp. dry mustard
1 tsp. baking soda	½ tsp. ginger
1 medium onion, sliced	1 cup Vermont dark maple syrup
2 cups water	1 cup sugar
¼ lb. lean salt pork	

Soak beans overnight. Parboil (in fresh water) in morning until skins start to break, about 40 minutes. Add baking soda and cook for 1 more minute. Drain and rinse in a colander. Put onion in bottom of crock pot, add beans, water to cover, salt pork, dry mustard, ginger, maple syrup, and sugar. Cover. Cook on low heat for approximately 8 hours. Maintain enough water level in pot to keep beans moist. A bit more syrup on beans at serving time is an extra treat. Yield: 8 servings. Leftovers can be refrigerated and reheated for continued mouth watering flavor. Delicious with home-made rolls and garden salad.

Carolyn Peake's Recipes **Ultimate Oven-Fried Chicken**

1 cup buttermilk	1½ cups biscuit mix
12 boneless, skinless chicken breast halves	2 envelopes (1 oz. each) ranch dressing mix
1½ cups corn flakes cereal	Cooking spray

Heat oven to 400°F. Spray a cookie sheet with cooking spray and set aside. Pour buttermilk into a large baking dish. Put chicken into it and turn to coat, then let set for five minutes. Place ¾ cup cereal in each of two resealable plastic bags and crush with rolling pin. Add ¾ cup of biscuit mix and one packet ranch dressing mix to each bag. Remove chicken from milk and discard the buttermilk. Add a few pieces of chicken to a bag, shaking to coat completely. Place chicken pieces on the baking sheet and spray with cooking spray. Bake uncovered for 40 to 50 minutes or until juice of chicken is no longer pink when cut in the thickest part. This can be enjoyed hot or cold, so if you wish, refrigerate after cooking and take it to your picnic!

Sweet and Sour Beans

8 bacon strips, diced	1 can (28 oz.) baked beans
2 medium onions, halved and thinly sliced	1 can (16 oz.) kidney beans, drained and rinsed
1 cup packed brown sugar	1 can (15½ oz.) pinto beans, drained and rinsed
½ cup cider vinegar	1 can (15 oz.) lima beans, drained and rinsed
1 tsp. ground mustard	1 can (15½ oz.) black-eyed peas, drained and rinsed
½ tsp. garlic powder	

In large skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, sauté onions until tender. Add brown sugar, vinegar, mustard, and garlic powder. Bring to a boil. In a slow cooker, combine beans and peas. Add onion mixture and bacon, mix well. Cover and cook on high for 3 to 4 hours or until heated through.

Overnight Floret Salad

1 small head cauliflower, broken into small florets (6 cups)	½ cup sugar
1 bunch broccoli, broken into small florets (4 cups)	½ cup mayonnaise
1 bunch green onions, thinly sliced	⅓ cup cider vinegar
	½ cup sunflower kernels
	6 bacon strips, cooked and crumbled

In a bowl combine the cauliflower, broccoli, onions, sugar, mayonnaise, and vinegar. Cover and refrigerate overnight. Just before serving, stir in the sunflower kernels and bacon.

Triple-Chocolate Bars

1 bag (12-oz.) semi-sweet chocolate chips	½ cup baking chocolate
6 oz. cream cheese	¾ cup butter, softened
⅔ cup evaporated milk	1 cup white baking chips
2 cups biscuit mix	1 cup semi-sweet chocolate chips
¾ cup sugar	(for topping)

Heat 2 cups (12 oz. pkg.) chocolate chips, cream cheese, and milk in saucepan until chips are melted and mixture is smooth. Cool while making crust. Mix biscuit mix, sugar and baking chocolate in medium bowl. Cut in butter using a pastry blender until mixture is crumbly. Press half of mixture on bottom of ungreased (9x13x2-inch) baking dish. Sprinkle with white baking chips. Spoon chocolate mixture over crust mixture and white chips and spread evenly over it. Sprinkle with remaining crust mixture and top with remaining cup of chocolate chips. Press lightly with fork. Bake at 375°F for 30 to 35 minutes or until center is set. Cool completely, about an hour. Refrigerate 1 hour, or until chilled. Cut into bars. Store covered in refrigerator. Makes 4 dozen bars.

Rainbow Fruit Salad

2 large firm bananas	3 kiwi fruit, peeled and sliced
2 Tbsp. lemon juice	6 oz. cream cheese, softened
2 cups seeded cubed watermelon	⅓ cup confectioner's sugar
2 cups fresh or canned pineapple chunks	2 Tbsp. fresh lime juice
1 pint fresh strawberries, halved	½ tsp. grated lime peel
1 pint fresh blueberries	1 cup whipping cream, whipped

Toss bananas in lemon juice; place in bottom of 4-quart glass serving bowl. Add remaining fruits one at a time forming layers. In a mixing bowl, beat cream cheese until smooth. Gradually add sugar, lime juice, and peel. Stir in a small amount of whipped cream and mix well. Fold in remaining whipped cream and spread over fruit. Chill until serving.

Patio Potato Salad

⅓ cup sugar	¼ cup butter, cubed
1 Tbsp. cornstarch	¼ cup chopped onion
1 to 1½ tsp. ground mustard	¼ cup mayonnaise
½ tsp. celery seed	7 medium red potatoes, cubed and cooked
½ cup milk	3 hard-cooked eggs, chopped
¼ cup vinegar	Lettuce leaves and paprika (optional)
1 egg, beaten	

In saucepan, combine sugar, cornstarch, mustard, and celery seed. Stir in milk, vinegar, and egg until smooth. Add butter and bring to a boil; stir and cook for 2 minutes or until thickened and bubbly. Cool. Stir in onion and mayonnaise. In a large bowl, combine potato and hard-cooked eggs. Add dressing and gently toss to coat. Cover and refrigerate for at least an hour. If desired, serve on bed of lettuce and sprinkle with paprika.

Raspberry Chiffon Pie

1 baked, cooled pastry shell (9-inch)	3 egg whites
1 envelope unflavored gelatin	1/8 tsp. cream of tartar
1/2 cup sugar	1/4 cup sugar
10 oz. raspberries	1/2 cup heavy cream, whipped
2 tsp. lemon juice	

Lightly crush berries with a potato masher and let sit for about 5 minutes, then pour off juice and reserve. Add enough water to berry juice to make 1 cup of liquid. Combine gelatin and 1/2 cup sugar in saucepan. Add berry juice and lemon juice. Bring to a boil over medium heat, stirring constantly. Remove from heat and place in large bowl of ice water. Cool until the mixture is the consistency of unbeaten egg whites. In a separate bowl, beat egg whites with cream of tartar until soft peaks form. Add 1/4 cup sugar, 1 tablespoon at a time, beating well after each addition, until stiff peaks form. Fold gelatin mixture into egg whites. Fold in whipped cream and raspberries. Pour into pastry shell and chill until firm.

Viewer's Recipes

Baked Potato Salad

Ruth Nash, Andover, Vt.

10 - 12 medium potatoes, preferably red	1 box (8 oz.) Velveeta® cheese, diced
2 medium onions, diced	1 cup mayonnaise
1 lb. bacon	

Boil potatoes with skins on. When done, peel and dice. Add salt and pepper, to taste. Fry bacon till crisp and crumble. Peel and dice onions. Add bacon and onions to potatoes. Heat cheese and mayonnaise until mixture is smooth, or microwave at 30 second intervals, stirring after each until smooth. Pour cheese mixture over potato mixture. Put into ungreased 9x13x2-inch pan and bake at 350°F about 15 to 20 minutes until light brown. Serves 10 to 12.

French Strawberry Glacé Pie

Ruth Clough, Dorset, Vt.

1 baked 9-inch pie shell	1 cup sugar
1 qt. strawberries	3 Tbsp. cornstarch
1 cup water, divided	3 oz. cream cheese, room temperature

Wash, drain, and hull strawberries. Simmer 1 cup berries and 2/3 cup water for 3 to 5 minutes, then bring to a boil. Blend sugar, cornstarch, and remaining 1/3 cup water, add to boiling mixture. Boil for about 1 to 3 minutes stirring constantly. Cool. Spread cream cheese over the bottom of cooled pie crust. Save about 1/2 cup of choice berries, place remaining berries in pie shell and cover with cooked mixture. Garnish with 1/2 cup berries. Refrigerate until firm, about 2 hours. Serve with ice cream or whipped topping if desired. **Note:** Strawberries can be substituted with frozen raspberries for the cooked part and 1 qt. fresh raspberries for the pie shell.

Pecan Squares

Edith Ackernan, Fairlee, Vt.

Crust:

3 cups flour
½ cup sugar
1 cup butter, softened
½ tsp. salt

Filling:

4 eggs
1½ cups light or dark corn syrup
1 cup sugar
3 Tbsp. butter, softened
1½ tsp. vanilla
2½ cups chopped pecans

In a large mixing bowl, blend together crust ingredients until mixture resembles coarse crumbs. Press firmly and evenly into a greased 11x14x2-inch pan. Bake at 350°F for 20 minutes. Meanwhile, in another bowl combine the first five filling ingredients and stir in pecans. Spread evenly over hot crust. Bake at 350°F for 25 minutes or until set. Cool on wire rack and cut into squares. Yield: 4 dozen.

Rhubarb Crisp

Millie O'Leary, Dorset, Vt.

8 cups fresh rhubarb
1½ cups sugar
⅓ cup flour

Topping:

¾ cups quick cooking rolled oats
¾ cup brown sugar
¾ cup flour
6 Tbsp. butter

Mix rhubarb, sugar, and ⅓ cup flour and place in ungreased 9x13x2-inch baking dish. In a separate bowl, mix rolled oats, brown sugar, and ¾ cup flour. Cut in butter with pastry blender until mixture resembles coarse crumbs. Sprinkle over rhubarb mixture. Bake at 350°F for 35 minutes or until rhubarb is tender and topping is golden brown.

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Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.