

Across the Fence

Harvest Recipes – November 2010

Chocolate Pecan Pie, Deb Schonberg, Essex Jct.

1st Place Winner Karo® Perfect Pie Competition at Champlain Valley Fair 2010

Crust:

1½ cup all-purpose flour	1 tsp. salt	2 Tbsp. milk
1½ tsp. sugar	½ cup vegetable oil	

Filling:

½ cup 2% evaporated milk	2 tsp. espresso coffee powder	¼ tsp. salt
2 Tbsp. margarine	1 cup Karo® dark corn syrup	1 tsp. pure vanilla
1 cup semi-sweet mini chocolate chips		3 eggs
		2 Tbsp. all-purpose flour

Topping:

1 cup chopped pecans	½ cup finely chopped semi-sweet mini chocolate chips
¼ cup coconut	

Preheat oven to 350°F. Mix flour, sugar and salt. In a separate bowl, mix vegetable oil and milk. Combine milk/vegetable oil mixture with dry ingredients. Press into a 9-inch glass pie pan. Prepare filling. Combine evaporated milk, margarine, semi-sweet chocolate chips, and espresso coffee powder in a small saucepan. Place over low heat stirring constantly until chocolate melts, then take off heat. Add Karo® dark corn syrup, salt and pure vanilla to chocolate mixture and stir with whisk. Beat together 3 eggs with flour. (Place mixture in a strainer if the flour has formed clumps.) Add egg mixture to chocolate mixture and stir again with whisk. Pour filling into unbaked pie crust. Mix chopped pecans, coconut and finely chopped semi-sweet chocolate chips; gently sprinkle over filling. Bake in preheated 350°F oven for 40 minutes.

Lyn Jarvis' Recipes

Butternut Turkey Bake

1 medium butternut squash (about 2½ lbs.)	½ tsp. poultry seasoning
¾ cup finely chopped onion	½ tsp. pepper
2 Tbsp. butter	2 cups cubed cooked turkey
2 cups seasoned salad croutons	1 cup chicken broth
½ tsp. salt	½ cup shredded cheddar cheese

Cut squash in half; discard seeds. Place cut side down in a 15x10x2-inch baking pan; add ½-inch of hot water. Bake, uncovered, at 350°F for 45 minutes. Drain water from pan; turn squash cut side up. Bake 10 to 15 minutes longer or until tender. Scoop out pulp; mash and set aside. In a large skillet, sauté onion in butter until tender. Stir in the croutons, salt, poultry seasoning, and pepper. Cook 2 to 3 minutes longer or until croutons are toasted. Stir in the squash, turkey and broth, heat through. Transfer to a greased 1½-qt. baking dish. Bake, uncovered, at 350°F for 20 minutes. Sprinkle with cheese. Bake 5 to 10 minutes longer or until edges are bubbly and cheese is melted. Yield: 4 to 6 servings.

Pumpkin Pound Cake

1 cup granulated sugar	¼ tsp. salt
1 cup packed brown sugar	1 can (15 oz.) pumpkin
¾ cup shortening	1 cup raisins
2 large eggs	1 cup chopped pecans or other nuts
2½ cups all-purpose flour	1 cup chopped maraschino cherries
2 tsp. baking soda	2 - 3 Tbsp. orange juice (optional)
2 tsp. ground cinnamon	1 - 2 tsp. coarse sugar (optional)
1 tsp. ground cloves	6 - 8 small maraschino cherries (optional)
1 tsp. ground nutmeg	

In a large mixing bowl beat granulated sugar, brown sugar, shortening, and eggs with an electric mixer on medium speed for 2 minutes, scraping bowl occasionally. In a medium mixing bowl stir together flour, baking soda, cinnamon, cloves, nutmeg, and salt. Add flour mixture and pumpkin alternately to shortening mixture, beating on low speed after each addition until combined. Stir in raisins, nuts, and cherries. Turn batter into a greased and floured 10-inch fluted tube pan. Bake in a 350°F oven about 1 hour or until a toothpick inserted near center comes out clean. Cool on a wire rack for 10 minutes. Remove from pan. Cool completely on wire rack. Brush with orange juice and sprinkle with coarse sugar, if desired. Garnish with maraschino cherries, if desired.

Yield: 14 to 16 servings.

Impossible Pumpkin Pie

¾ cup sugar	2 eggs
½ cup biscuit mix	1 can (15 oz.) pumpkin
2 Tbsp. butter	2½ tsp. pumpkin pie spice
1 can (12 oz.) evaporated milk	2 tsp. vanilla

Heat oven to 350°F. Grease a 9 or 10-inch pie plate. Beat all ingredients until smooth, about 1 minute with blender on high or 2 minutes with hand beater. Pour into pie plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes. Garnish with whipped cream, if desired.

Yield: 6 to 7 servings.

Blueberry Cake

3 Tbsp. shortening	1¾ cup flour
1 cup sugar	2 tsp. baking powder
1 egg	1½ cups floured blueberries
¾ cup milk	

Cream shortening, sugar, and egg; beat in the milk. Add flour and baking powder. Stir in the blueberries. Pour the mixture into a shallow 8x11-inch greased pan, and sprinkle top with sugar. Bake at 350°F for 20 to 30 minutes. Yield: 8 to 10 servings.

Carolyn Peake's Recipes

Apple-Spiced Sweet Potatoes

3½ to 4 lbs. sweet potatoes, peeled and
cut into 2-inch chunks
1 can (20-oz.) apple pie filling
⅔ cup golden raisins

3 Tbsp. butter, cut up
1½ tsp. apple pie spice
Candied Pecans (below)

Lightly coat 4-qt. slow cooker with nonstick cooking spray. Add sweet potato chunks, apple pie filling, raisins, butter, and apple pie spice. Mix well. Cover and cook on low heat setting for 6 to 8 hours or high heat for 3 to 4 hours. Prepare candied pecans. Top each serving of the potatoes with some of the pecans. Yield: 10 servings.

Candied Pecans:

1 cup coarsely chopped pecans
⅓ cup sugar

2 Tbsp. butter

In a large, heavy skillet, combine all ingredients. Cook and stir over medium heat for 8 to 10 minutes or until sugar mixture clings to nuts, turns golden and starts to melt. Pour mixture onto large piece of foil and cool completely. When cool, crush coarsely.

Beef Stew Pie

6 Tbsp. all-purpose flour, divided
½ tsp. pepper
1 lb. boneless beef round steak, cut
into 1-inch pieces
2 Tbsp. vegetable oil
½ cup chopped onion
2 garlic cloves, minced
1¼ cups water, divided

1 Tbsp. tomato paste
½ tsp. Italian seasoning
½ tsp. dried basil
1 bay leaf
2 cups cubed cooked potatoes
1½ cups sliced cooked carrots
2 Tbsp. minced fresh parsley
pastry for single-crust pie (9 inches)

Combine 3 Tbsp. flour and pepper in a large resealable plastic bag. Add beef in batches and shake to coat. In large skillet cook beef in oil until browned. Add onion and garlic; cook and stir until onion is tender. Add ¼ cup water and stir to scrape browned bits from skillet. Combine 1½ cups water, tomato paste, Italian seasoning, and basil and gradually stir into skillet. Add bay leaf. Bring to a boil. Reduce heat, cover and simmer for 1¼ to 1½ hours or until meat is tender. Combine the remaining water and flour until smooth, gradually stirring into skillet. Bring to a boil and cook and stir until thickened and bubbly. Discard bay leaf. Stir in potatoes, carrots and parsley. Place in greased 2-quart baking dish. On a floured surface, roll out pastry to fit dish. Place over filling, flute edges and cut slits in top. Bake at 425°F for 25 to 30 minutes or until crust is golden brown. Let stand for 10 minutes before serving. Yield: 4 to 6 servings.

Marinated Cauliflower Salad

¼ cup red wine vinegar

¼ cup olive oil

2 Tbsp. water

1 bay leaf

1 garlic clove, minced

¼ tsp. coarsely ground pepper

5 cups fresh cauliflower florets

½ cup shredded carrot

¼ cup chopped red onion

¼ cup minced fresh parsley

¼ tsp. dried basil

In small saucepan, bring vinegar, oil, and water just to a boil. Place bay leaf, garlic, pepper, and cauliflower in large heat-proof bowl. Add hot oil mixture and toss to combine. Cover and refrigerate for at least six hours or overnight, stirring occasionally. Add the carrot, onion, parsley, and basil tossing to coat. Cover and refrigerate for two hours. Discard bay leaf. Serve with a slotted spoon. Yield: 12 to 16 servings.

Herb Potato Rolls

5 to 5½ cups all-purpose flour

1 cup mashed potato flakes

2 pkgs. (¼ oz. each) active dry yeast

1 Tbsp. sugar

1 Tbsp. minced chives

2 tsp. minced fresh parsley

2 cups milk

½ cup sour cream

2 eggs

In large mixing bowl, combine 3 cups flour, potato flakes, yeast, sugar, chives, and parsley. In saucepan, heat milk and sour cream to 120°F - 130°F. Add to dry ingredients. Beat just until moistened. Add the eggs, beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch down the dough. Place on a lightly floured surface and divide into 24 pieces. Shape each into a roll and place them into a greased 13x9-inch baking pan. Cover and let rise until doubled, about 35 minutes. Bake at 375°F for 30 to 35 minutes or until golden brown. Remove to wire rack. Yield: 2 dozen.

Cranberry-Walnut Cabbage Slaw

Creamy Honey Mustard Dressing (next page)

5 cups coarsely shredded cabbage

⅓ cup chopped walnuts

¼ cup finely chopped celery

¼ cup finely chopped onion

¼ cup finely chopped red sweet pepper

¼ cup dried cranberries

Prepare dressing. In a large bowl, combine cabbage, walnuts, celery, onion, sweet pepper, and cranberries. Add dressing to cabbage mixture and toss to coat. Cover and chill for at least an hour or up to 6 hours. Yield: 8 to 10 servings.

Creamy Honey Mustard Dressing:

¼ cup mayonnaise or salad dressing	1 Tbsp. honey
1 Tbsp. sweet pickle relish	¼ tsp white or black pepper
1 Tbsp. honey mustard	⅛ tsp. celery seed

In a small bowl, combine all ingredients. Pour over cabbage mixture.

Viewer's Recipes

English Mincemeat

Douglas Underwood, St. Albans, Vt.

¼ lb. roast beef (pot roast or cooked beef stew)	1 Tbsp. apple cider vinegar
3 medium cooking apples, peeled and coarsely chopped	1½ tsp. grated orange zest
¾ cup brown sugar	1½ tsp. cinnamon
½ cup dark raisins	½ tsp. ground cloves
½ cup cider (or apple juice)	¾ tsp. salt
	¼ cup brandy or dark rum

Bring all ingredients (except brandy or rum) to a boil in a 3-qt. saucepan over medium heat. Stir occasionally to prevent scorching. Reduce heat, cover and simmer for 30 minutes. Cool slightly and stir in brandy or rum. Yield: enough filling for a 9-inch pie.

Mincemeat Nut Bars

Donna Barcomb, Colchester, Vt.

2½ cups flour	1 can (14 oz.) sweetened condensed milk
1 tsp. baking soda	1 cup chopped nuts
2 eggs	confectioners' sugar (optional)
1 jar of mincemeat	

In a bowl, sift flour and baking soda together, set aside. In a large bowl combine eggs, mincemeat, condensed milk, and chopped nuts. Add dry ingredients and mix well. Spread in a greased and floured 9x12-inch pan. Bake at 350°F for 25 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool and sprinkle with confectioners' sugar. Cut into bars.

Swedish Apple Pie

Robert "Dan" Franks, Stowe, Vt.

5 apples, peeled and sliced thin	1½ sticks unsalted butter	½ cup walnuts, chopped
1 Tbsp. sugar	1 cup flour	
1 tsp. cinnamon	1 cup sugar	

Mix apples with 1 Tbsp. sugar and 1 teaspoon cinnamon and pour into an 8 or 9-inch pie plate. Set aside. Mix butter, flour, and sugar until it resembles coarse crumbs. Add walnuts and spoon over apples. Bake at 350°F for 45 minutes. **Note:** Macintosh apples work well with this recipe. You can also add ¼ cup raisins and cinnamon applesauce to taste.

Broccoli Casserole

Carolyn Bourgeois, Vergennes, Vt.

2 pkgs. frozen broccoli	1 can (10.75 oz.) cream of mushroom soup
1 cup mayonnaise	2 Tbsp minced onion
1 cup sharp cheddar cheese, grated	1½ cups cracker or bread crumbs
2 eggs, slightly beaten	2 Tbsp. butter

Cook and drain broccoli. Fold in next 5 combined ingredients. Spread in 8x8x2-in. baking dish. Cover with cracker or bread crumbs. Dot with butter. Bake at 350°F for 45 minutes. Serves 6 to 8. **Note:** String beans also work well.

Holiday Blueberry Pumpkin Bread

Shirley Hale, Andover, Vt.

1 cup fresh or frozen blueberries (not thawed)	2 cups all-purpose flour
1 cup (14 oz.) canned pumpkin	2 tsp. baking powder
¾ cup sugar	¼ cup vegetable oil
¼ cup orange juice	½ tsp. salt
2 large eggs	1 tsp. pumpkin pie spice

In a large bowl, with an electric mixer, beat sugar, pumpkin, orange juice, eggs, and oil until smooth. In a medium bowl mix together the dry ingredients and add to wet mixture, until just combined. Spoon half of batter evenly into 2 greased small loaf pans (or 1 large loaf pan). Stir blueberries into remaining batter. Spoon over batter in pans (or pan). Spread evenly. Bake at 350°F for 60 to 65 minutes or until toothpick comes out clean. Cool in pan for 10 minutes, then turn onto rack. If desired drizzle with white icing.

Easy Breezy Blackberry Cobbler

Lauren Jarvis, Los Angeles, CA.

1st Place Winner Bake-Off Competition at Los Angeles County Fair 2010

4 cups blackberries	1 can (14 oz.) sweetened condensed milk
½ cup butter	1 cup water
2½ cups sugar, divided	2 eggs, beaten until frothy
2 cups self-rising flour, sifted	

Preheat oven to 350°F. Heat berries with butter and ½ cup sugar until butter melts and sugar is dissolved. Set aside. In bowl, mix remaining 2 cups of sugar and flour, stir in eggs, milk, and water until just blended. Pour batter into a 13x9x2-inch loaf pan. Pour blackberry mix on top, covering the batter entirely. Bake for approximately 40 minutes or until toothpick comes out clean. Cool on wire rack. Serve warm or cold with whipped cream or ice cream. Yield: 12 servings. **Note:** Use all-purpose flour by adding 1½ teaspoon baking powder and ½ teaspoon salt per cup of flour.

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