

Across the Fence

Comfort Food Recipes – November 2017

Lyn Jarvis' Recipes

Apricot Cranberry Cake

3 cups biscuit/baking mix
¾ cup sugar
2 eggs, beaten
1 cup (8 oz.) plain yogurt
¼ cup orange juice
¼ cup vegetable oil
1½ tsp. almond extract

2 cups chopped fresh or frozen cranberries
¾ cup chopped dried apricots
½ cup chopped nuts

Glaze:

1 cup confectioners' sugar
4 tsp. orange juice
½ tsp. vanilla

In a bowl, combine the biscuit mix and sugar. In another bowl, combine the eggs, yogurt, orange juice, oil and almond extract. Stir into biscuit mixture just until combined. Fold in the cranberries, apricots and nuts. Transfer to a greased and floured 10-inch fluted tube pan. Bake at 350°F for 50 to 55 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing to wire rack to cool completely. In a bowl, combine the glaze ingredients until smooth. Drizzle over cooled cake. **Yield:** 12 to 16 servings.

Cookie Turkeys

40 fudge-striped cookies
¼ cup chocolate frosting
2 pkgs. (5 oz. each) chocolate-covered cherries
20 pieces candy corn

Place 20 cookies on a flat surface, solid chocolate side down. With frosting attach a chocolate-covered cherry to the top of each base cookie. Position another cookie perpendicular to each base cookie; attach with frosting. With a dab of frosting, attach one piece of candy corn to the front of each cherry for the head. Let stand until set. **Yield:** 20 servings. Recipe may be halved.

Quick Cran-Apple Cobbler

1 can (21 oz.) apple pie filling
½ cup dried cranberries
1 pkg. (7¾ oz.) cinnamon swirl biscuit mix*
½ cup water

In an ungreased 9-inch pie plate, combine the pie filling and cranberries. In a bowl, combine biscuit mix and water; drop by tablespoonfuls over filling. Bake at 450°F for 10 to 12 minutes or until lightly browned. Cover and bake 10 to 12 minutes longer or until topping is golden brown and a toothpick inserted in a biscuit comes out clean. Serve warm. **Yield:** 6 servings.

***Note:** You may substitute a package of Bisquick Complete Buttermilk Mix®. Just before baking, combine 1 tablespoon sugar and ½ teaspoon ground cinnamon; sprinkle over top.

Au Gratin Turkey Skillet

2½ cups water	½ tsp. poultry seasoning
1 pkg. (4.9 oz.) au gratin potatoes	¼ tsp. dried rosemary, crushed
½ cup chopped onion	2 cups cubed cooked turkey
½ cup milk	2 cups frozen peas, thawed
2 Tbsp. butter	

In a large skillet, combine the water, potatoes with contents of sauce mix, onion, milk, butter, poultry seasoning and rosemary. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until potatoes are tender. Gently stir in turkey and peas; heat through. **Yield:** 4 to 6 servings.

Carolyn Peake's Recipes

Strawberry Pretzel Salad

3 cups finely crushed pretzels	2 pkgs. (10 oz. each) frozen strawberries in syrup, thawed
½ cup sugar	2 pkgs. (3 oz. each) strawberry gelatin
¾ cup butter, melted	2 cups boiling water
1 pkg. (8 oz.) cream cheese, softened	
1 cup sugar	
1 tub (8 oz.) frozen whipped dessert topping, thawed	

Preheat oven to 350°F. **To make crust:** Combine crushed pretzels, and ½ cup sugar in a medium-sized bowl. Add melted butter, stirring well to combine. Press the mixture into an ungreased 9x13x2-inch baking dish. Bake for 10 minutes. Allow to cool on a wire rack. In a large bowl, mix the cream cheese and 1 cup sugar, beating with an electric mixer until well mixed. Slowly beat in the dessert topping. Spread over cooled crust. In another large bowl, combine the strawberries and gelatin. Stir in the boiling water. Stir for about two minutes or until the gelatin is dissolved. Carefully pour this mixture over the cream cheese layer. Cover and chill for at least four hours or until set. **Yield:** 24 servings.

Peanut Butter and Jelly Muffins

2 cups all-purpose flour	2 eggs, lightly beaten
½ cup sugar	¾ cup milk
2½ tsp. baking powder	¼ cup favorite jam
¾ cup peanut butter	

Combine flour, sugar and baking powder in a large bowl. Cut in peanut butter with a pastry blender until mixture resembles coarse meal. Make a well in the center of mixture. Combine the eggs and milk. Add to the dry ingredients, stirring just until moistened. Spoon half of batter into greased muffin pans, filling each ½ full. Top each muffin with ¾ tsp. of the jam. Spoon remaining batter into muffin pans, making them ⅔ full. Bake at 400°F for 15 to 17 minutes, or until lightly browned. Remove from pans immediately. **Yield:** 16 muffins.

Fudge Sauce

½ cup butter	1½ cups sifted confectioner's sugar
1 pkg. (6 oz.) semisweet chocolate chips	1 tsp. vanilla
1 can (13 oz.) evaporated milk	

Combine butter and chocolate chips in top part of a double boiler, bringing water to a boil. Reduce heat to low and cook until chocolate is melted, stirring occasionally. Add evaporated milk and confectioner's sugar to the chocolate mixture, stirring well. Cook, stirring constantly, until sauce is smooth and thickened. Remove from heat and stir in the vanilla. Serve warm or cold over ice cream or other desserts. **Yield:** 2¾ cups.

Cheeseburger Casserole (from Charlene Calcagni – Barre, Vt.)

1 lb. ground beef	¼ cup ketchup
¼ cup green pepper, chopped	⅛ tsp. pepper
¼ cup onion, chopped	½ lb. American (or other) cheese
1 can (8 oz.) tomato sauce	1 can refrigerated biscuits

Brown ground beef with onion and green pepper; drain fat. Add tomato sauce, ketchup, and pepper; place over medium heat until heated through. Alternately spoon meat mixture with cheese slices in an ungreased 1½-quart casserole. Arrange biscuits around the edge. Bake at 400°F for 20 to 25 minutes.

Deb Plumley's Recipes

Cheesy Broccoli Soup in a Bread Bowl

¼ cup butter, cubed	½ tsp. salt
½ cup chopped onion	¼ tsp. nutmeg
2 garlic cloves, minced	¼ tsp. pepper
4 cups fresh broccoli florets (about 8 oz.)	¼ cup cornstarch
1 large carrot, finely chopped	¼ cup water or additional chicken stock
3 cups chicken stock	2½ cups shredded cheddar cheese
2 cups half-and-half cream	6 small round bread loaves (about 8 oz. each)
2 bay leaves	

In a 6-qt. stockpot, heat butter over medium heat; sauté onion and garlic until tender, 6-8 minutes. Stir in broccoli, carrot, stock, cream and seasonings; bring to a boil. Simmer, uncovered, until vegetables are tender, 10-12 minutes. Mix cornstarch and water until smooth; stir into soup. Bring to a boil, stirring occasionally; cook and stir until thickened, 1-2 minutes. Remove bay leaves. Stir in cheese until melted. Cut a slice off the top of each bread loaf; hollow out bottoms, leaving ¼-in.-thick shells (save removed bread for another use). Fill with soup just before serving. **Yield:** 6 servings. **Bread bowl recipe on next page.**

Quick and Easy Bread Bowls

2 Tbsp. active dry yeast

3 cups warm water (110°F to 115°F)

2 Tbsp. sugar

2 tsp. salt

6½ to 7½ cups bread flour

In a small bowl, dissolve yeast in warm water. In a large bowl, combine sugar, salt, yeast mixture and 3 cups flour; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let rise in a warm place until doubled, about 30 minutes. Preheat oven to 500°F. Punch dough down. Divide and shape into six balls. Place 3-inches apart on two greased baking sheets. Cover with a kitchen towel; let rise in a warm place until doubled, about 15 minutes. Using a sharp knife, score surface with shallow cuts in an X pattern. Bake 2 minutes. Reduce oven setting to 425°F. Bake 16 to 18 minutes longer or until golden brown. Remove from pans to wire racks to cool. Cut a thin slice off the top of bread. Hollow out bottom half, leaving a ¼-inch shell (discard removed bread or save for another use). **Yield:** 6 servings.

Homemade Oatmeal Cream Pies

Cookies:

1 cup unsalted butter, softened

¾ cup firmly packed light brown sugar

½ cup granulated sugar

2 large eggs

1 tsp. vanilla

1½ cups all-purpose flour

1 tsp. baking soda

1 tsp. ground cinnamon

½ tsp. salt

3 cups quick or old fashioned oatmeal

Cream filling:

¾ cup (1½ sticks) unsalted butter, softened

2½ cups confectioners' sugar, sifted

1 tsp. vanilla

1 Tbsp. milk or half & half

Preheat oven to 350°F. Line cookie sheets with parchment paper. In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl with an electric mixer, cream together butter and sugars until light and fluffy, about 3 minutes. Add in eggs and vanilla and mix until combined. In a medium bowl, whisk together the flour, baking soda, cinnamon and salt. Slowly add the flour mixture to the wet ingredients, mixing until just combined. Add in oats and mix until incorporated. **To make large cookies:** Use a large cookie scoop (about 3 tablespoons) to drop dough onto prepared cookie sheets. Bake in preheated oven for 13 to 15 minutes or until golden brown. Allow cookies to sit on cookie sheets for about 5 minutes before removing them to a wire rack to cool completely. To make small cookies, use a medium cookie scoop (about 1.5 tablespoons) of dough per cookie and bake for 10 to 12 minutes. Once cookies have cooled completely, prepare the cream filling. **Prepare the Cream Filling:** In the bowl of a stand mixer fitted with the paddle attachment, beat butter on medium-high speed for about 5 minutes. This process will lighten the color of the butter and ensure your buttercream is extra fluffy. Turn the speed down to low and gradually add in the powdered sugar. Continue mixing on low speed until the powdered sugar is completely incorporated. Add in vanilla and milk and mix until combined. Turn mixer back up to medium-high speed and beat the mixture for an additional 3 to 5 minutes. If needed, add in a little more cream 1 teaspoon at a time until you reach the consistency you desire. To assemble the cookies, pipe or spread the cream filling on the flat side of half of the cookies and put the remaining cookies on top. Notes: Homemade Oatmeal Cream Pies can be stored in an airtight container within the refrigerator for up to 3 days. Allow Homemade Oatmeal Cream Pies to sit at room temperature for one hour before serving. **Yield:** 9 large sandwich cookies or 18 small sandwich cookies.

Loaded Cornbread

1 cup sour cream	1 cup all-purpose flour	6 oz. sharp cheddar, cubed
½ cup unsalted butter, melted	1 cup yellow cornmeal	6 slices bacon, cooked and crumbled
¼ cup honey	2 tsp. baking powder	3 scallions, sliced
2 large eggs	¼ tsp. salt	

Preheat oven to 375°F. Combine sour cream, butter, honey and eggs in a medium bowl. Whisk to evenly combine. In a separate large bowl, whisk together flour, cornmeal, baking powder and salt. Pour wet ingredients into the dry ingredients and stir until just combined. Grease a medium ovenproof skillet. Spread half of the cornbread batter into the pan. Sprinkle cheese, bacon and green onions on top to create an even layer. Pour remaining batter and spread to cover the cheese. Bake for 25-30 minutes, until the cornbread is golden and cooked through. Let cool for 5 minutes in pan. Slice and serve warm. **Yield:** 8 servings.

Viewer's Recipes

Mrs. Tyler's Dutch Apple Pie

Georda Paulini – Longueuil, Quebec

4 to 6 apples	2 cups all-purpose flour	¾ cup milk
2 Tbsp. butter	2 tsp. baking powder	½ cup cream
1 cup sugar	1 tsp. salt	extra sugar, cinnamon & butter
1 egg, beaten	¼ tsp. nutmeg	

Cream butter and sugar; mix in beaten egg. Sift flour, baking powder, salt, and nutmeg. Add alternately with milk to creamed mixture. Pour into a greased 9x9x2-inch pan. Peel and slice the apples in thin even sections and arrange on top of batter to completely cover. Sprinkle with sugar, cinnamon and dot with butter. Bake at 350°F for 35 to 40 minutes. When cake is half-done, cover with the ½ cup of cream. Serve with whipped cream. Great warm or cold. **Yield:** 6 to 8 servings.

Spaghetti Pie

Cathy Yandow – Williston, Vt.

Crust:	3 garlic cloves, minced
8 oz. cooked spaghetti	1 can (15 oz.) crushed tomatoes or
½ cup Parmesan cheese	1 jar (15 oz.) thick spaghetti sauce
1 Tbsp. butter	1 Tbsp. sugar
1 egg, beaten	½ tsp. pepper
	1 tsp. basil
Filling:	1 tsp. oregano
½ lb. hamburger	1 cup cottage cheese
½ cup chopped onion	½ cup Mozzarella cheese, shredded

Mix cooked spaghetti, Parmesan cheese, butter, and egg in large bowl. Turn into 9x13x2-inch dish, pressing bottom and sides to form a crust. Sauté ground meat, onion, and minced garlic in oil in large skillet until meat is brown; drain. Stir in tomatoes (or spaghetti sauce), sugar, and spices. Spread cottage cheese over spaghetti layer and top with sauce mixture. Bake at 350°F for 30 minutes. Sprinkle mozzarella cheese over top and bake for an additional 10 minutes or until cheese is melted and just beginning to brown. Let stand 15 minutes before cutting. **Yield:** 6 to 8 servings. **Options:** Sausage, green peppers, sautéed mushrooms.

Swiss Tuna Grill

Lynn Bourgeois – Addison, Vt.

1 can (6 or 7 oz.) tuna fish, drained and flaked	¼ cup sour cream
½ cup (2 oz.) Swiss cheese, shredded	dash pepper
½ cup chopped celery	16 slices rye bread
2 Tbsp. onion, chopped	dash curry (optional)
¼ cup mayonnaise	butter (to butter bread before grilling)

Combine tuna cheese, celery, onion, mayonnaise, sour cream, and pepper. Spread filling on 8 bread slices, top with remaining bread. Spread butter outside of sandwiches. Cook on hot griddle over medium heat, 3 minutes on each side or until toasted and heated through.

SPAM® Casserole

Myrna Whaples & Wendy Whaples-Scully – Winooski, Vt.

2 ½ cups cooked macaroni	1 can old fashioned vegetable condensed soup
1 can SPAM®, diced	4 to 5 slices American cheese

Mix together over medium heat until cheese melts. Serve warm.

Cheese-Sausage Casserole

Lorinda Dezotell – Northfield, Vt.

1 jar (8 oz.) Cheese Whiz®	1 Tbsp. parsley flakes
1 cup sour cream	1 lb. pkg. Italian sausage pre-cooked links
2 Tbsp. chopped onions	6 medium potatoes, cooked and sliced

In a saucepan, combine processed cheese, sour cream, onions and parsley flakes. Cook sausage in sauce until smooth and bubbly. Add potatoes and mix. Place mixture in an 8x8x2-inch greased baking dish. Bake at 350°F for 30 minutes or until top is brown. Serve warm.

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