

Across the Fence

Sail into Summer Recipes –June 2011

Carolyn Peake's Recipes

Pizza Snacks (Cold)

1 pkg. (8 oz.) refrigerated crescent
roll dough
8 oz. cream cheese

8 oz. sour cream
1 envelope Ranch-style dressing mix
mozzarella cheese, shredded

Finely chopped vegetables of choice such as:

broccoli
cucumber
radishes
tomatoes

red sweet pepper
scallions, chives
or any other favorites

Line pan with crescent dough and bake according to package directions. Mix the cream cheese, sour cream and Ranch-style dressing mix; spread on top of cooked pastry. Top with your choice of vegetables. Top with mozzarella cheese, shredded. Serve as is or put under the broiler just long enough to melt the cheese. Cut into appetizer-sized pieces and serve.

Jell-O® Salad or Dessert (from Joanne Bowles of Barre, Vt.)

2 pkgs. (3 oz.) red gelatin
(or 1 large pkg.)
1 cup boiling water
2 small pkgs. frozen strawberries

1 cup crushed pineapple, drained
2 bananas, cut up in small pieces
1 cup chopped walnuts (optional)
1 pint sour cream

Dissolve gelatin in water. Add next four ingredients and mix well. Pour half the mixture in bowl and refrigerate. Let the other half of the mixture remain at room temperature. When the refrigerated portion is firm, cover with 1 pint sour cream. Pour remaining gelatin mix over sour cream layer and refrigerate until served.

Zucchini Casserole (from Ellen Dunkling of Barre, Vt.)

6 cups zucchini, sliced
¼ cup onion, chopped
1 can cream of chicken soup
1 cup sour cream

1 cup carrots, shredded
18 oz. pkg. stuffing mix
½ cup butter, melted

Cook zucchini and onion for 5 minutes. Drain. Combine with soup and sour cream. Stir in carrots. Mix stuffing with melted butter and put half in the bottom of a greased casserole dish. Pour in the zucchini and onion mixture, then top with remaining stuffing mix. Bake at 350°F for 30 to 35 minutes.

Breadsticks

1½ cups shredded Monterey Jack cheese
¼ cup poppy seeds

2 Tbsp. dry onion soup mix
2 cans (11 oz.) breadstick dough

Spread cheese evenly in a 9x13-inch baking dish. Sprinkle poppy seeds and soup mix evenly over cheese. Separate breadstick dough into sticks, stretching strips slightly to about 12-inches long. One at a time roll the dough in the mixture in dish. Cut into 3 or 4-inch strips. Place on baking sheet that has been sprayed with non-stick cooking spray. Bake at 375°F for about 12 minutes.

Lemonade Chicken

6 boneless, skinless chicken
breast halves
1 can (6 oz.) frozen lemonade, thawed

½ cup soy sauce
1 tsp. garlic powder

Place chicken in a greased 9x13-inch baking dish. Combine rest of ingredients and pour over chicken. Cover with foil and bake at 350°F for 45 minutes. Uncover and baste chicken with juices in the pan. Cook uncovered for another 10 minutes.

Diane Imrie's Recipes

Minted Currant Tart with Gingersnap Crust

Crust:

Butter for pan
1½ cups gingersnaps, ground
3 Tbsp. butter, melted
1 Tbsp. maple sugar

Filling:

1 whole egg plus 1 egg yolk
1 Tbsp. all-purpose flour
¾ cup mascarpone cheese
2 tsp. fresh mint, finely chopped
1 Tbsp. honey
2 cups fresh red currants (or frozen)

Preheat the oven to 350°F. Lightly grease a 10-inch round springform pan. In a medium bowl mix together the ground gingersnaps, butter and maple sugar. Spread the mixture evenly in the pan, pressing down firmly. Bake in the oven for 10 minutes, then let cool completely. In a medium bowl add the egg, egg yolk and flour, and whisk together. Add the cheese, mint and honey, and whisk together until smooth. Spread the currants out evenly in the pan, on top of the crust. Slowly pour the cheese mixture evenly over the currants. Bake for approximately 45 minutes, until the edges begin to lightly brown, and the filling is firm. Let cool, remove the outside of the pan, and slice as you would a pie.

Harvest Hint: Mint is so much more than a green leafy garnish. Mint leaves have a very strong, distinct mint aroma. There are many varieties of mint, with some of the more popular types being spearmint, peppermint, chocolate, and sage mint. Mint is a hardy perennial plant that is quick and easy to grow; just snip off what you need. You can dry the leaves to brew your own tea or use them to infuse mint flavor into many different types of foods, including salads, meats or desserts. Yield: 8 servings.

Creamy Asparagus Brie Soup

1 tsp. olive oil
½ medium white onion, chopped
2 tsp. fresh garlic, chopped
2 cups fresh asparagus, chopped into
¼-inch slices

1 cup potato, peeled and chopped
4 cups chicken stock
6 oz. Brie cheese
¼ tsp. salt
¼ tsp. fresh ground black pepper

Heat a soup pot over medium-high heat. Add the olive oil, onion and garlic, and sauté for 1 minute. Add the asparagus and potato and sauté for 2 more minutes, stirring continuously so as not to burn the vegetables. Add the stock and bring to a boil. Reduce heat and simmer for about 20 minutes, or until the potatoes are tender. Remove from heat. Using an immersion blender (or countertop blender) blend soup ingredients until smooth. Add the Brie cheese, salt and pepper and continue to blend until smooth and creamy. Yield: 4 servings.

Harvest Hint: This is a rich, creamy soup that is thickened with the potatoes. Early spring is a good time to use up any potatoes that might be left from winter storage.

Lyn Jarvis' Recipes

Rhubarb Muffins

1 generous cup sliced rhubarb
¼ cup sugar
½ cup unsalted butter
1 cup unbleached flour*
1 cup whole wheat flour*
⅓ cup cornmeal*
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt

¼ tsp. nutmeg
¾ cup light brown sugar
½ cup toasted pecans, coarsely chopped
⅓ cup sun-dried cherries, coarsely
chopped
2 extra-large eggs
1 cup buttermilk
1 tsp. vanilla
about 1 Tbsp. light brown sugar
nutmeg to taste

Heat oven to 400°F Combine rhubarb and sugar in small, heavy-bottomed saucepan and place over medium heat. Stir and cook for 2 minutes, until sugar dissolves; cover and cook for 2 minutes more. Uncover, stir and cook for 1 minute more. Rhubarb should be tender, but not overcooked, and there will be some liquid in pan. Set aside to cool. Melt butter, and using pastry brush, brush muffin tins with butter. Reserve remaining melted butter. Sift flours, cornmeal, baking powder, baking soda, salt, and nutmeg together into medium bowl. Stir brown sugar, pecans and cherries into flour mixture and toss well. Lightly beat eggs in separate bowl. Stir in buttermilk, remaining melted butter and rhubarb with its juice. Add vanilla and fold into flour mixture. Spoon evenly into tins, almost filling them. Sprinkle a little brown sugar and a dash of nutmeg on top of each muffin. Bake about 20 minutes, until golden brown. Let stand 5 to 10 minutes before removing from tin. I gently grab the top of the muffin to loosen it and then turn it gently back and forth in the tin; once loose, just lift them out. Yields 12 muffins.

***Note:** If you don't have one of the flours, substitute.

Rhubarb Pork Chop Casserole

4 bone-in pork loin chops (7 oz. each)	3 cups sliced fresh or frozen rhubarb (1-inch pieces)
3 tsp. canola oil	½ cup packed brown sugar
¼ tsp. salt	4 Tbsp. all-purpose flour
¼ tsp. pepper	1 tsp. ground cinnamon
2½ cups soft bread crumbs	

In a large skillet, brown pork chops in oil; sprinkle with salt and pepper. Remove and keep warm. Mix pan drippings with bread crumbs. Reserve ¼ cup; sprinkle remaining crumbs into an 8-inch square baking dish. Combine the rhubarb, brown sugar, flour and cinnamon; spoon half over the bread crumbs. Arrange pork chops on top. Spoon remaining rhubarb mixture over chops. Cover and bake at 350°F for 30 minutes. Uncover; sprinkle with reserved bread crumbs. Bake 10 to 15 minutes longer or until pork reaches 160°F. Yield: 4 servings. **Note:** Add ½ cup water to create more moisture, if desired.

Rhubarb Raisin Crisp

5 cups sliced fresh or frozen rhubarb	¼ tsp. salt
½ cup plus 2 Tbsp. all-purpose flour, divided	¾ cup packed brown sugar
½ cup raisins	⅓ cup quick-cooking oats
¾ cup sugar	⅓ cup cold butter
1 tsp. ground cinnamon	Vanilla ice cream, optional

Combine rhubarb and 2 Tbsp. of flour; place in a greased 8-inch square baking dish. Sprinkle with raisins. Combine sugar, cinnamon and salt; sprinkle over the raisins. Combine brown sugar, oats and remaining flour; cut in butter until crumbly. Sprinkle evenly over top. Bake at 375°F for 40 to 45 minutes or until topping is golden brown. Serve warm with ice cream, if desired. Yield: 6 to 8 servings.

Asparagus Au Gratin

1½ lbs. fresh asparagus	1¼ cup biscuit mix, divided
1 cup low-fat milk	½ cup chopped walnuts
1 cup shredded reduced-fat Cheddar cheese	¼ cup firm butter

Prepare asparagus by breaking off the tough ends as far down as stalks snap easily. Wash, cut into 1-inch pieces, and place in ungreased 9x9x2-inch pan. Cover with foil and bake at 350°F for 25 minutes (or until tender) or microwave for 3 to 4 minutes on high (do not cover with foil). Increase oven temperature to 400°F. Mix ¼ cup biscuit mix and milk until smooth. Mix in cheese and pour over the asparagus. Mix the remaining ingredients until crumbly; sprinkle over the cheese and bake until the top is golden brown. Yield: 6 to 8 servings. To reheat, place uncovered in a 400°F oven, for 15-20 minutes.

Classic Macaroni Salad

1 lb. salad macaroni or other fancy-shaped pasta
12 green onions, including tops, thinly sliced
4 hard-cooked eggs, chopped
1 cup thinly sliced celery
12 strips bacon, crisply cooked and crumbled

1 jar (4 oz.) sliced pimento, drained
1 cup chopped dill pickle
1½ cups mayonnaise
1 Tbsp. prepared horseradish
2 tsp. prepared mustard
1 Tbsp. dill pickle juice
Salt and pepper

Following package directions, cook macaroni in a large kettle of boiling salted water until al dente. Drain, rinse with cold water, and drain again. Turn into a large bowl and add onion (reserving some green tops for garnish), eggs, celery, bacon, pimento, and pickle. Combine mayonnaise, horseradish, mustard, and pickle juice; blend well. Stir into pasta mixture; season to taste with salt and pepper and garnish with reserved onion tops. Cover and chill for at least 4 to 6 hours or until next day. Makes 12 to 14 servings.

Viewer's Recipes

Strawberry Chiffon Pie

Dan Franks, Stowe, Vt.

1 baked pie crust (9-inch)
1½ cups strawberries
¼ cup sugar
1 Tbsp. lemon juice

1 envelope plain gelatin
¼ cup cranberry juice
2 cups heavy cream
Extra berries for garnish

Mash strawberries in a small bowl and stir in sugar and lemon juice. Set aside for 15 minutes until the sugar dissolves and the mixture is very juicy. Dissolve the gelatin in the cranberry juice over boiling water. Stir it into the strawberry mixture. Whip one cup of cream and stir it into mixture. Pour into pie shell and chill until firm, at least an hour. Top with additional whipped cream and a ring of strawberries. Delicious!

Easy Rhubarb Dessert

Sandra Chesley, Wheelock, Vt.

1 pkg. (18½ oz.) yellow cake mix
5 cups peeled and diced rhubarb

1 cup heavy cream
1 cup sugar

Mix cake as directed on box. Pour batter into greased glass 9x13x2-inch pan. Spread rhubarb over batter. Sprinkle with the sugar. Pour cream over top. **Do not mix.** Bake at 350°F for 40 to 45 minutes or until cake tests done. Serve warm.

Strawberry Supreme

Arthur Hooper, Johnson

1 lb. strawberries, fresh or frozen
1 container (16 oz.) low-fat cottage cheese
1 can (20 oz.) crushed pineapple

2 boxes (3 oz. each) low-cal strawberry gelatin
1 container (8 oz.) whipped topping
1 pint blueberries, optional

Wash and slice strawberries and mix with remainder of ingredients. Pour into mold and freeze for at least 90 minutes. Can be made ahead and brought out shortly before serving. Garnish with fresh berries and whipped topping. Enjoy!

Pasta Salad

Mary Plouffe, Bridport, Vt.

1 pkg. spiral colored macaroni
1 can pitted black olives
Peppers (green, red or yellow), chopped
½ lb. hard salami, cut into thin strips
(or pepperoni)

1 red onion, chopped
Carrots, sliced or diced, cooked for about 3
minutes
1 cup Cheddar cheese, shredded
1 bottle Italian dressing

Cook macaroni according to package directions. Drain. In a large bowl, mix macaroni, olives, peppers (to taste) salami, onion, carrots (to taste), and cheese. Add dressing and toss to coat.

Strawberry-Lemon Shortbread Bars

Marco Ayala, South Hero, Vt.

2 cups all-purpose flour
½ cup powdered sugar
¾ tsp. lemon zest, divided
¾ cup cold butter
2 pkgs. (8 oz. each) cream cheese,
softened

¾ cup granulated sugar
2 large eggs
1 Tbsp. fresh lemon juice
1 cup strawberry preserves
Sweetened whipped cream (optional)
Fresh strawberry slices (optional)

Preheat oven to 350°F. Stir together flour, powdered sugar, and ½ tsp. lemon zest in a medium bowl; cut in butter with a pastry blender until crumbly. Press mixture onto bottom of a lightly greased 13x9-inch pan. Bake at 350°F for 20 to 22 minutes or until lightly browned. Meanwhile, beat cream cheese and granulated sugar with an electric mixer until smooth. Add eggs, one at a time, and beat just until blended after each addition. Stir in fresh lemon juice and remaining ¼ tsp. lemon zest, beating well. Spread preserves over shortbread. Pour cream cheese mixture over preserves, spreading to edges. Bake for 28 to 32 more minutes or until set. Let cool 1 hour on a wire rack. Cover and chill 4 to 8 hours. Cut into bars; garnish with whipped cream and strawberry slices, if desired. Yield: 4 dozen small bars.

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