

Across the Fence

Potluck Recipes – September 2011

Lyn Jarvis' Recipes

Swedish Raspberry Almond Bars

¾ cup butter, softened	6 Tbsp. sugar
¾ cup confectioners' sugar	½ cup flaked coconut
1½ cups all-purpose flour	1 cup sliced almonds, divided
¾ cup seedless raspberry jam	Additional confectioners' sugar
3 egg whites	(optional)

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Gradually add flour and mix well. Press onto the bottom of a greased 13x9x2-inch baking pan. Bake at 350°F for 18 to 20 minutes or until lightly browned. Spread jam over crust. In a large bowl, beat egg whites until soft peaks form. Gradually beat in sugar, one tablespoon at a time, on high until stiff peaks form. Fold in coconut and ½ cup almonds. Spread over jam. Sprinkle with remaining almonds. Bake at 350°F for 18 to 22 minutes or until golden brown. Dust with confectioners' sugar if desired. Yield: 2 dozen bars.

Upside-Down Sunshine Cake

1 pkg. (15.25 oz.) yellow cake mix
1 pkg. (3 oz.) orange flavor gelatin
1 can (20 oz.) pineapple slices, in juice, drained
10 maraschino cherries
¾ cup thawed whipped topping

Preheat oven to 350°F. Prepare cake batter as directed on package. Spray 13x9x2-inch baking dish generously with cooking spray. Sprinkle dry gelatin mix onto bottom of dish. Top with pineapple; place cherry in center of each slice. Pour batter over fruit in dish. Bake for 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Loosen cake from sides of dish; invert onto platter. Gently remove dish; cool cake completely. Serve with whipped topping. Yield: 12 servings.

Date Apricot Bars

1 jar (12 oz.) apricot preserves	1¾ cups flour
1 cup cut-up dates	½ tsp. baking soda
¾ cup butter	1 tsp. salt
1 cup brown sugar	1½ cups rolled oats

In a saucepan, cook apricot preserves and dates on low heat until combined, set aside to cool. In a bowl, mix butter and sugar well. In another bowl, mix together flour, salt and soda, and then blend it in with the butter mixture. Add in rolled oats. Press and flatten half of the mixture over bottom of a greased 9x9x2-inch pan. Spread with cooled filling. Top with rest of crumb mix, patting lightly. Bake at 400°F for 25 to 30 minutes. Cut while warm and remove from pan. Yield: about 12 bars. Recipe can be doubled.

Peach Melba Shortbread Bars

2 cups all-purpose flour	1 cup peach preserves
½ cup granulated sugar	8 tsp. raspberry jam
¼ tsp. salt	½ cup sliced almonds
1 cup cold butter	Powdered sugar, for garnish

Preheat oven to 350°. Combine first 3 ingredients in a medium bowl. Cut in butter with a pastry blender until crumbly. Reserve 1 cup flour mixture. Lightly grease an 11x7-inch or 9-inch square pan. Press remaining flour mixture onto bottom of prepared pan. Bake at 350° for 25 to 30 minutes or until lightly browned. Spread peach preserves over crust in pan. Dollop raspberry jam by ½ teaspoonfuls over peach preserves. Sprinkle reserved 1 cup flour mixture over preserves. Sprinkle with almonds. Bake at 350° for 35 to 40 minutes or until golden brown. Let cool 1 hour on a wire rack. Cut into bars. Garnish, if desired. Yield: 1½ to 2 dozen bars.

Bacon-Swiss Penne

12 oz. uncooked penne pasta	
13 bacon strips	1½ cups shredded Swiss cheese
1½ lbs. boneless skinless chicken breasts, cut into 1-inch cubes	1½ cups frozen peas, thawed
3 Tbsp. butter	¾ tsp. pepper
1 onion, chopped	½ tsp. dried thyme
3 Tbsp. all-purpose flour	
4 cups milk	<u>Topping:</u>
3 cups (12 oz.) shredded cheddar cheese	1 cup dry bread crumbs
	2 Tbsp. butter, melted

Cook penne according to package directions. Meanwhile, in a very large skillet, cook bacon in batches over medium heat until crisp. Remove to paper towels; drain, reserving 4 tsp. drippings. Crumble bacon and set aside. Sauté chicken in butter and drippings until no longer pink. Add onion; cook 1 minute longer. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Stir in cheeses, peas, pepper, thyme and bacon. Drain penne; add to chicken mixture and toss to coat. Transfer to a greased 13x9x2-inch baking dish. In a small bowl, combine bread crumbs and butter; sprinkle over top. Bake, uncovered, at 350° for 30 to 35 minutes or until golden brown. Yield: 10 servings

Tips on cooking for a crowd: To Double or Not To Double?

Many standard recipes can be multiplied to feed larger crowds. However, not all ingredients need to be multiplied. For example, fat needed for sautéing need not be multiplied, as long as you have a proper amount to cover the bottom of the pan. Cooking times may not necessarily need to be multiplied by the same factor as the recipe ingredients. Some dishes may take less than double time and some may take even more, depending on the size of the dish. You may expect a recipe to serve 4 that you have quadrupled will serve 16, but it will most likely serve more.

Carolyn Peake's Recipes

Carrot Coin Casserole

12 medium carrots, sliced	2 Tbsp. all-purpose flour
1 large onion, cut into ¼-inch slices	¼ tsp. pepper
2 cups frozen peas	¼ tsp. ground nutmeg
1½ cups (6 oz.) shredded cheddar cheese	2½ cups milk
4 Tbsp. butter, divided	1 cup crushed butter-flavored crackers (about 25 crackers)

Place the carrots with a little water in a saucepan, cover and cook until the carrots are crisp-tender, about 6 minutes. Add onion and bring to a boil, reduce the heat, cover and cook for about 4 to 6 minutes. Drain, add peas and mix together. Place 4 cups in a greased shallow 3-qt. baking dish and sprinkle with cheese. Put remaining vegetables in the dish. In a saucepan over medium heat, melt 1 Tbsp. butter. Stir in flour, pepper and nutmeg until smooth. Gradually add milk, stirring constantly. Bring to a boil and cook and stir for 2 minutes. Pour over vegetables. In a small frying pan, combine cracker crumbs and remaining butter, cooking and stirring over medium heat until toasted. Sprinkle over casserole. Bake uncovered, at 350°F for 30 to 40 minutes or until bubbly. Yield: 12 servings.

Gingerbread with Amber Cream

½ cup shortening	Amber Cream:
½ cup sugar	1 cup whipping cream
2 eggs	⅓ cup packed brown sugar
1 cup molasses	¼ tsp. vanilla extract
1 cup water	
2⅓ cups all-purpose flour	
1 tsp. <i>each</i> baking powder, baking soda, cinnamon, and ginger	
½ tsp. ground cloves	

In mixing bowl, cream shortening and sugar until fluffy. Add the eggs one at a time and beat well after each addition. Combine molasses and water. Combine dry ingredients and add to creamed mixture alternately with molasses mixture, beating well after each addition. Pour into greased 13x9x2-inch baking pan and bake at 350°F for 30 to 35 minutes, or until toothpick inserted near the center comes out clean. In a small mixing bowl, combine cream, brown sugar and vanilla extract, then chill for at least an hour. Whip until stiff peaks form and serve with gingerbread. Yield: 12 to 16 servings. **Note:** This recipe has been cut in half, for larger groups double the ingredients and bake in two prepared 9x13x2-inch baking dishes.

Slow-Cooked Chicken and Stuffing

2½ cups chicken broth	1 tsp. poultry seasoning
1 cup butter	½ tsp. pepper
½ cup chopped onion	12 cups day-old bread cubes (½-inch pieces)
½ cup chopped celery	2 eggs
1 can (4 oz.) mushroom stems and pieces, drained	1 can (10¾ oz.) condensed cream of chicken soup, undiluted
¼ cup dried parsley flakes	5 to 6 cups cubed cooked chicken
1½ tsp. rubbed sage	

In a saucepan combine the first 9 ingredients. Simmer for 10 minutes and remove from heat. Put bread pieces in a large bowl. In small bowl, combine eggs and soup and stir into broth mixture until smooth. Pour over bread and toss well. In a 5-qt. slow cooker, layer half the stuffing and half the chicken, then repeat. Cover and cook on low for 4½ to 5 hours or until a meat thermometer inserted into stuffing reads 160°F. Yield: 14 to 16 servings.

Favorite Apple Salad

1 can (20 oz.) unsweetened pineapple chunks	2 Tbsp. cold water
¼ cup butter	1 cup mayonnaise
¼ cup sugar	8 cups chopped tart apples
1 Tbsp. lemon juice	2 cups green grapes, halved
2 Tbsp. cornstarch	2 tsp. poppy seeds
	¾ cup chopped pecans, toasted

Drain pineapple, reserving juice. Set the pineapple aside. Place pineapple juice in a saucepan, add butter, sugar and lemon juice and bring to a boil. Combine cornstarch and cold water, stirring until smooth and add to juice mixture in saucepan, stirring constantly. Return to a boil, cooking and stirring for 2 minutes. Chill. Stir in mayonnaise. In a large bowl, combine pineapple, apples, grapes, poppy seed and cooked dressing. Fold in pecans just before serving. Yield: 14 servings.

Ham and Cheese Puff

1 loaf (1 lb.) Italian bread, cut into 1-inch cubes	½ medium onion, chopped
3 cups of cubed fully cooked ham	⅛ cup butter
¾ lb. Monterey Jack or Muenster cheese, cubed	8 eggs
	3½ cups milk
	¼ cup prepared mustard

Mix together bread, ham and cheese and place in a greased 9x13x2-inch baking dish. In a skillet, sauté the onion in butter until tender and put in medium bowl. Add milk, eggs, and mustard and mix well. Pour over bread mixture, cover and refrigerate overnight. Remove from refrigerator at least a half hour before baking. Bake, uncovered, at 350°F for 55 to 65 minutes or until a knife inserted near the center comes out clean. Serve immediately. Yield: 12 to 15 servings. **Note:** This recipe has been cut in half, for a larger crowd double the ingredients and bake in two prepared 9x13x2-inch baking dishes.

Potluck Pan Rolls

1 pkg. (¼ oz.) active dry yeast	2 eggs
⅓ cup plus 1 tsp. sugar, divided	¼ cup instant non-fat dry milk powder
1½ cups warm water, divided	5½ to 6 cups all-purpose flour
½ cup butter, melted	

In large mixing bowl, dissolve yeast and 1 tsp. sugar in ½ cup water. Add butter, eggs, milk powder, 3 cups flour and remaining sugar and water. Beat at medium speed for 3 minutes or until smooth. Stir in enough of the flour that is left to form a soft dough. Put the dough on a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a large greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled or about 1½ hours. Punch the dough down, then divide into 27 pieces. Shape into balls. Place 18 of the balls into a greased 13x9x2-inch baking pan. Place remaining 9 balls in a greased 9-inch square pan. Cover the pans and let rise until about doubled, about 45 minutes. Bake at 375°F for 17 to 20 minutes or until golden brown. Cool on wire racks. Yield: 27 rolls.

Judy Simpson Recipe
Italian Baked Beans

Chop and cook several slices of pancetta (Italian bacon), brown in Dutch Oven. Add finely chopped yellow onion and cook until onions are soft. Add 2 cloves of sliced garlic and salt and pepper to taste. Then add:

3 cans of cannellini beans, drained and rinsed	1 cup tomato sauce
¼ cup balsamic vinegar	⅓ cup brown sugar
1½ bottles of dark beer	3 Tbsp. molasses
	3 Tbsp. mustard

Bake in 400°F oven for 40 minutes.

Viewer's Recipes

Hamburger Hot Dish

Marco Ayala, South Hero, Vt.

1 lb. ground beef	2 Tbsp. minced fresh parsley
1 small onion, chopped	1 tsp. chili powder, optional
5 medium potatoes, peeled and diced	¾ tsp. salt
1 can (16 oz.) kidney beans, rinsed and drained	¼ to ½ tsp. pepper
1 can (10¾ oz.) condensed tomato soup, undiluted	

In a large skillet, cook the beef and onion over medium heat until meat is no longer pink; drain. Stir in the potatoes, beans, soup, parsley, chili powder if desired, salt and pepper. Spoon into a greased 2-qt. baking dish. Cover and bake at 350°F for 45 minutes. Uncover; bake for 5 to 10 minutes longer or until potatoes are tender. Yield: 6 servings.

Perfect Tuna Casserole

Marion Rice, Strafford, Vt.

1 can (10¾ oz.) condensed cream of mushroom soup	1 can (8.5 oz.) drained cooked peas
1½ cup milk	3 hard boiled eggs, chopped
1 can (7 oz.) tuna, drained and flaked	½ tsp. onion powder
	¼ cups potato chips, crushed

Empty soup into a 2-quart casserole, add milk and mix well. Add tuna, peas, eggs, onion powder, and one cup potato chips to soup mixture. Stir well. Sprinkle top with the remaining potato chips. Bake in moderate oven (375°F) for 25 minutes.

Chocolate Chip Cookie Bars

Val Glover, Derby, Vt.

1 tube (18 oz.) refrigerated chocolate chip cookie dough
1 pkg. (8 oz.) cream cheese, softened
½ cup sugar
1 egg

Cut cookie dough in half. For crust, press half of the dough onto the bottom of a greased 8-inch square baking pan. In a mixing bowl, beat cream cheese, sugar, and egg until smooth. Spread over crust. Crumble remaining dough over top. Bake at 350°F for 35 to 40 minutes or until a toothpick inserted near center comes out clean. Cool on a wire rack. Refrigerate leftovers. Yield: 12 to 16 servings. For large crowds, double recipe.

Dried Beef Casserole

Ruth Nash, Andover, Vt.

2 cups macaroni
1 jar (5 oz.) dried beef
2 eggs, hard boiled
1 medium onion, chopped
1 can (10¾ oz.) condensed cream of mushroom, celery or chicken soup
1 cup milk
Salt and pepper to taste
½ cup mayonnaise, optional

Prepare macaroni according to package directions. Mix all ingredients in baking dish. Refrigerate overnight. Bake at 350°F for 1 hour or until done.

Potluck Tips: Hosting a Successful Potluck Party

- Be in communication with your guests early and tell them in advance what type of dishes to bring, as well as how many people are expected to attend to alleviate guesswork on serving amounts.
- Expect that not all guests will have your culinary expertise. Assure your cooking-challenged friends that store-bought items are welcomed.
- Remember as host, it is customary to provide the main dish, beverages, utensils, napkins, plates and cups.
- Have some inexpensive storage containers on hand for leftovers. Some guests may want to take their dishes home, but others will want to leave them with you.
- Find out if you have any guests with dietary restrictions or food allergies and plan accordingly.

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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.