

Across the Fence
Harvest Recipes – November 2011

Lyn Jarvis' Recipes

Sticky-Bun Pumpkin Muffins

2 cups pecan halves and pieces	1 tsp. baking soda
½ cup butter, melted	1 tsp. salt
½ cup firmly packed light brown sugar	1 can (15 oz.) pumpkin
2 Tbsp. light corn syrup	1 cup canola oil
3½ cups all-purpose flour	4 large eggs
3 cups granulated sugar	2/3 cup water
1 Tbsp. pumpkin pie spice	

Preheat oven to 350°F. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Stir together melted butter and next 2 ingredients. Spoon 1 rounded teaspoonful butter mixture into each cup of 2 lightly greased 12-cup muffin pans, and top each with rounded tablespoonful of pecans. Stir together flour and next 4 ingredients in a large bowl, and make a well in center of mixture. Whisk together pumpkin, next 2 ingredients, and ⅔ cup water; add to dry ingredients, stirring until just moistened. Spoon batter into prepared muffin pans, filling, three fourths full. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Invert pan immediately to remove muffins, and arrange muffins on a wire rack. Spoon any topping remaining in muffin cups over muffins.

Orange Glazed Pumpkin Cake

Cake:

2 cups firmly packed brown sugar
¾ cup butter
1 can (15 oz.) pumpkin
4 eggs
¼ cup water
2 cups all-purpose flour
1⅓ cups quick-cooking or old fashioned
oats, uncooked
½ cup chopped nuts or raisins

4 tsp. baking powder
1 Tbsp. pumpkin pie spice
1½ tsp. baking soda
¾ tsp. salt (optional)

Glaze:

1 cup powdered sugar
4 tsp. orange juice
¾ tsp. grated orange peel

Heat oven to 350°F. Grease a 10-cup Bundt or tube pan. **For cake:** beat sugar and butter until fluffy. Mix in pumpkin, eggs and water. Combine remaining cake ingredients, mixing well: gradually add to pumpkin mixture; mix well. Spread into pan. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack. **For glaze:** mix all ingredients until smooth; drizzle over cake. Yield: 16 servings.

Cranberry Sauce with Cherry and Orange

1 pkg. (12-oz.) fresh cranberries	½ cup dried cherries
⅔ cup sugar	¼ tsp. salt
½ navel orange (with skin), cut into ½-inch pieces	

In a medium, heavy-bottomed saucepan over medium-low heat, combine all ingredients, stirring frequently, until sauce is thick, about 10 minutes. Let cool to room temperature before serving, or refrigerate for up to 2 weeks.

Carolyn Peake's Recipes

Colorful Vegetable Casserole

3 cups cauliflowerets	3 Tbsp. prepared horseradish
3 cups sliced carrots	salt and pepper to taste
3 cups broccoli florets	⅓ cup dry bread crumbs
1 cup mayonnaise	2 Tbsp. butter, melted
¼ cup finely chopped onion	⅛ tsp. paprika

Place cauliflower and carrots in large saucepan and add a small amount of water. Cover and cook for three minutes. Add broccoli and cook 4 to 6 minutes longer or until all the vegetables are tender-crisp. Drain. Combine mayonnaise, onion, horseradish, salt, and pepper; add vegetables and mix well. Pour into a greased, 2-qt. baking dish. Combine bread crumbs, butter and paprika; sprinkle over vegetables. Bake, uncovered at 350°F for 25 to 30 minutes or until heated through. Yield: 12 to 14 servings.

Cider Beef Stew

2 lbs. beef stew meat, cut into 1-inch cubes	3 medium potatoes, peeled (optional) and cubed
2 Tbsp. vegetable oil	4 medium carrots, cut into ¾-inch pieces
3 cups apple cider	3 celery ribs cut into ¾-inch pieces
2 Tbsp. cider vinegar	2 medium onions cut into wedges
¼ to ½ tsp. dried thyme	¼ cup all-purpose flour
Salt and pepper to taste	¼ cup water

In Dutch oven, brown beef in oil and drain. Add cider, vinegar, salt, if desired, pepper and thyme; bring to a boil. Reduce heat, cover and simmer for 1 hour and 15 minutes. Add potatoes, carrots, celery and onions and return to a boil. Reduce heat, cover and simmer for 30 to 35 minutes or until beef and vegetables are tender. Combine flour and water until smooth and stir into stew. Bring to a boil, cooking and stirring for 2 minutes. Yield: 8 servings.

Hot Cranberry Punch

2 qts. hot water	¼ cup lemon juice
1½ cups sugar	12 whole cloves (optional)
1 qt. cranberry juice	½ cup red hot candies (cinnamon candy)

Combine water, sugar, and juices. Stir until sugar is dissolved. Place cloves in double thickness of cheesecloth and tie with a string. Add to slow cooker. Add cinnamon candies. Cover and cook on low for 2 to 3 hours or until heated thoroughly. Remove spice bag before serving.

Carrot and Zucchini Bread

1 cup unsweetened applesauce	½ tsp. ground nutmeg
¾ cup shredded carrot	3 cups all-purpose flour
¾ cup shredded peeled zucchini	1 Tbsp. baking powder
½ cup sugar	½ tsp. baking soda
2 eggs or ½ cup egg substitute	½ tsp. salt
1½ tsp. pumpkin pie spice	¾ cup orange juice
1 tsp. ground cinnamon	

In a bowl, combine the first eight ingredients. Combine flour, baking powder, baking soda and salt, then add alternately with the orange juice to the carrot mixture. Pour into two greased and floured 8x4x2-inch loaf pans. Bake at 350°F for 45 minutes or until bread tests done. Cool for 10 minutes and remove bread from pans to a wire rack to cool completely. Yield: 2 loaves.

Butternut Cake

½ cup shortening	1 tsp. baking soda
1 cup sugar	½ tsp. salt
2 eggs	1 cup sour milk*
1 tsp. vanilla extract	1 cup chopped butternuts <i>or</i> walnuts
2 cups all-purpose flour	Frosting of your choice**
1 tsp. baking powder	

In a mixing bowl, cream shortening and sugar until fluffy. Beat in eggs and vanilla. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with milk. Stir in nuts. Pour into a greased 9x13x2-inch baking pan. Bake at 350°F for 30 - 35 minutes or until a toothpick inserted near center comes out clean. Cool on wire rack and frost as desired. Yield: 15 servings.

* To sour milk, place 1 tablespoon white vinegar in a measuring cup and add milk to equal 1 cup.

**For a fluffy maple frosting, bring 1¼ cups maple syrup to a full boil and boil for 1 minute. Meanwhile, beat 1 egg white until very stiff. Very slowly add the hot syrup to the egg white and continue to beat until frosting is stiff. Spread on cake.

Viewer's Recipes

Apple Cake with Caramel Sauce

Georgiana Chaffee, Glover, Vt.

2 cups all-purpose flour	2 cups sugar
1 tsp. baking powder	2 eggs
½ tsp. salt	6 cups chopped, unpeeled cooking apples
½ tsp. ground nutmeg	1 cup chopped walnuts
½ tsp. ground cinnamon	1 recipe Caramel Sauce
¼ tsp. baking soda	
½ cup butter, softened	

Preheat oven to 350°F. Grease a 13x9x2-inch baking pan; set pan aside. In a medium bowl stir together the flour, baking powder, salt, nutmeg, cinnamon, and baking soda; set aside. In a large mixing bowl beat butter with an electric mixer on medium speed for 30 seconds. Gradually add sugar, ¼ cup at a time, beating on medium speed until well combined. Scrape sides of bowl; beat for 2 minutes more. Add eggs, one at a time, beating after each addition. Add flour mixture to butter mixture, beating on low speed just until combined. Fold in apples and walnuts (batter will be thick). Spread batter into prepared pan. Bake for 45 to 50 minutes or until a toothpick inserted near center comes out clean. Cool in pan for 45 minutes. Serve with Caramel Sauce.

Caramel Sauce: In a small saucepan melt ⅓ cup butter over medium heat. Stir in ⅓ cup granulated sugar, ⅓ cup packed brown sugar, and ⅓ cup whipping cream. Bring to boiling, stirring constantly. Remove from heat; stir in ½ teaspoon vanilla. Serve warm. Yield: 16 servings.

Pumpkin Whoopie Pies

Liz Pecor, Monkton, Vt.

2 cups brown sugar
1 cup vegetable oil
1½ cup cooked mashed pumpkin
2 eggs
3 cups flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
Pinch of salt

1 Tbsp. cinnamon
½ tsp. ginger
½ tsp. cloves

Filling:

¾ cup shortening
¾ cup confectioner's sugar
6 Tbsp. Marshmallow Fluff®
1 tsp. vanilla

In a bowl, cream brown sugar and vegetable oil. Add pumpkin and eggs; mix well. Add 3 cups flour, dry ingredients and vanilla; mix well. Drop by teaspoonful onto greased cookie sheet. Bake at 350°F for 10 to 12 minutes. Filling: combine shortening, confectioner's sugar, Marshmallow Fluff® and vanilla. Turn the little cakes over on their backs. Spoon a dollop of filling onto half of the little cakes. Place the other half of the cakes on top of the filling to form sandwiches.

Turtle Pumpkin Pie

Carolyn Bourgeois, Vergennes, Vt.

¼ cup plus 2 Tbsp. caramel ice cream
topping, divided
1 (6 oz.) graham cracker pie crust
½ cup plus 2 Tbsp. chopped
pecans, divided
2 pkgs. (3.4 oz. each) vanilla instant
pudding

1 cup cold milk
1 can (15 oz.) pumpkin
1 tsp. ground cinnamon
½ tsp. ground nutmeg
1 container (8 oz.) whipped topping,
thawed, divided

Pour ¼ cup caramel topping into crust and sprinkle with ½ cup pecans. Beat pudding mixes, milk, pumpkin, and spices with whisk until blended. Stir in 1½ cups whipped topping. Spoon into crust. Refrigerate 1 hour. Top with remaining whipped topping, caramel topping and pecans just before serving.

Zucchini Stuffing Casserole
Virginia Hanker Essex Junction, Vt.

4 cups zucchini, unpeeled and sliced thin	½ cup grated carrots
2 medium onions, sliced thin	1 stick butter
1 carton (8 oz.) sour cream	1 pkg. (14 oz.) stuffing or 4 cups left-over stuffing
1 can (10.5 oz.) cream of chicken soup	
1 jar (3 oz.) pimentos	

Boil zucchini and onions until transparent, about 15 minutes. Melt butter and mix with stuffing, if using box. Put half (2 cups) in butter coated 11x7x2-inch baking dish. Drain zucchini and onions well and add sour cream, soup, and pimento. Mix well. Pour over stuffing and top with rest of stuffing. Bake at 350°F for 30 minutes or until brown. (I have used yellow squash.)

Charlotte's Baked Dish
Ruth Clough, Dorset, Vt.

4 cups cut-up turkey or chicken, cooked	2 Tbsp. lemon juice
2 cups cooked rice	1 cup mushrooms, sautéed in butter
2 Tbsp. chopped onion	
2 cups cut-up celery	Topping
2 cans (10.5 oz. each) cream of chicken soup	2 cups Rice Krispies® cereal
1½ cups mayonnaise	3 Tbsp. butter, melted
	½ cup slivered almonds

Mix ingredients and put in a 9x13x2-inch casserole. Bake at 350°F for 25 minutes. Mix together topping ingredients and add to casserole. Bake for 25 minutes longer. A store bought cooked chicken can be used to save time on this recipe. Recipe can be halved for 1½ qt. casserole baking dish.

Pumpkin Crunch
Katherine Kennedy, Wallingford, Vt.

1 can (29 oz.) pumpkin	1 cup chopped nuts
1 can (13 oz.) evaporated milk	1 box (18.25 oz) yellow cake mix with pudding
1 cup sugar	2 sticks butter, melted
3 eggs	
2½ tsp. pumpkin pie spice	

Mix pumpkin, milk, sugar, eggs, and pie spice. Line a 13x9x2-inch pan with waxed paper. Grease pan and waxed paper. Pour the pumpkin mixture into the lined pan and sprinkle dry cake mix onto pumpkin mixture. Sprinkle nuts and pat them into the cake. Pour melted butter over all. Bake at 350°F for 50 to 60 minutes. When cool, invert onto cookie sheet and take off waxed paper. Frost with whipped cream or whipped topping, if desired.

Cheesy Barbecued Potatoes
Helen Davis, Waterbury, Vt.

Butter 11x7x2-inch dish and set oven at 350°F.

2 cups (8 oz.) shredded cheddar cheese	¼ tsp. salt
1 can (10¾ oz.) cream of mushroom soup	⅛ tsp. pepper
⅓ cup milk	4 cups thinly sliced potatoes
2 Tbsp barbecue sauce	1 tsp. paprika
¼ tsp. oregano	

Combine 1½ cups cheese and next 6 ingredients and mix well. Stir in potatoes. Pour potato mixture into prepared baking dish. Cover with aluminum foil; bake in preheated oven for 60 minutes. Remove foil and bake 15 minutes longer. Sprinkle with remaining cheese and the paprika. Return to oven until cheese begins to melt. Yield: 6 to 8 servings.

Sausage Corn Chowder
Marco Ayala, South Hero, Vt.

½ lb. bulk sausage of your choice	2 medium red potatoes, cut into ½-inch cubes	3 Tbsp. butter
¼ cup chopped onion	2 tsp. chicken bouillon granules	¼ cup all-purpose flour
¼ cup chopped celery	1 cup frozen corn	⅛ tsp. pepper
3 cups water		1½ cups milk

In a large saucepan, cook the sausage, onion and celery over medium heat until meat is no longer pink; drain. Stir in the water, potatoes and bouillon. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Add corn; simmer 10 minutes longer or until potatoes are tender. Meanwhile, in a small saucepan, melt butter; stir in flour and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir into the sausage mixture. Yield: 4 servings.

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.

Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430
or visit us online at: www.uvm.edu/extension/atf

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.

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.