

*Across the Fence*  
**Quick and Easy Recipes – June 2012**

**“Open a Box or Can--1, 2, 3 Recipes”**

**Carolyn Peake's Recipes**

**Raspberry-Cheese Balls**

2 pkgs. (8 oz. each) cream cheese,  
softened

4 Tbsp. raspberry preserves  
1 cup finely chopped pecans

Beat cream cheese until creamy. Beat in the raspberry preserves and blend well. Shape into a ball and roll in chopped pecans. Serve with crackers.

**Quick Pumpkin Bread**

1 pkg. (16 oz.) pound cake mix  
1 cup canned pumpkin  
2 eggs

1/3 cup milk  
1 tsp. allspice

With mixer, combine all ingredients and blend well. Pour into a greased and floured 9x5-inch loaf pan. Bake at 350°F for 1 hour, checking with a toothpick for when it is done. Cool and turn out onto a rack to finish cooling.

**Broccoli Salad**

5 cups cut broccoli florets  
1 sweet red bell pepper, julienned

1 cup chopped celery  
8 to 12 oz. Monterey Jack cheese, cubed

Combine all ingredients and mix well. Toss with Italian or your favorite dressing. Chill.

**Miracle Cake**

1 pkg. (18 oz.) lemon cake mix  
3 eggs  
1/3 cup oil

1 can (20 oz.) crushed pineapple  
with juice

In a mixing bowl, combine all ingredients, blending on low speed then beat on medium for 2 minutes. Pour batter into greased and floured 9x13x2-inch pan. Bake at 350°F for 30 to 35 minutes until cake tests done with toothpick.

**Miracle Cake Topping:**

1 can (14 oz.) sweetened condensed milk  
1/4 cup lemon juice  
1 container (8 oz.) whipped topping

Blend all ingredients and mix well. Spread over cake and refrigerate.

## One-Dish Chicken Bake

1 pkg. (6 oz.) chicken stuffing mix  
1 $\frac{2}{3}$  cups water  
4 boneless, skinless chicken breast halves

1 can (10 oz.) cream of mushroom soup  
 $\frac{1}{3}$  cup sour cream

Toss together the stuffing mix, the flavor packet included, and the water. Place the chicken in a greased 9x13x2-inch baking dish. In a saucepan mix together the soup and sour cream over low heat until heated through, then pour over the chicken. Spoon the stuffing mixture evenly over the top and bake uncovered at 375°F for 40 minutes.

## Lyn Jarvis' Recipes

### Barbecued Baked Beans

2 cups yellow eye beans  
6 cups tomato juice, divided  
 $\frac{1}{2}$  lb. salt pork  
 $\frac{1}{2}$  cup firmly packed light brown sugar  
1 tsp. dry mustard

$\frac{1}{2}$  tsp. black pepper  
1 Tbsp. Worcestershire sauce  
 $\frac{3}{4}$  cup finely chopped onion  
3 tsp. salt  
1 Tbsp. red or cider vinegar (optional)

Wash beans and soak overnight in 5 cups tomato juice. Simmer beans and juice, covered, over medium heat for 1 $\frac{1}{2}$  hours, or until beans are tender. Do not boil. Heat oven to 300°F. Turn beans into 2-quart bean pot or baking dish. Wash and score salt pork by cutting slashes  $\frac{1}{2}$ -inch apart just to the rim; press into top of beans. Mix remaining tomato juice with brown sugar, mustard, pepper, Worcestershire sauce, and onion. Pour over beans. Cover and bake for 2 hours. Remove cover. Stir in salt and vinegar. Lift salt pork to return to top of beans. Bake, uncovered, for an additional 30 to 40 minutes, or until beans are brown, but not burnt. Yield: about 10 servings. **Note:** The 5 cups tomato juice can be replaced with 5 cups water to soak the beans overnight. This will make beans taste less acidic and more like regular baked beans.

### Macaroni Bacon Salad

2 cups uncooked macaroni  
4 sweet pickles, chopped  
3 onions, finely chopped  
2 boiled eggs, chopped

6 slices bacon, crumbled  
3 Tbsp. mayonnaise  
1 tsp. salt  
pepper, to taste

Cook macaroni in salted water until tender; drain well and allow to cool. Mix together macaroni, pickles, onions, eggs, bacon, and mayonnaise; season with salt and pepper. Place salad in jar and chill thoroughly. **For picnic:** Wrap jar in damp cloth and brown paper. **Note:** For variation, add chopped olives, sweet green pepper and tomatoes.

### **BLT Deviled Eggs**

8 hard cooked eggs  
1/3 cup mayonnaise  
2 Tbsp. ranch dressing  
3 slices bacon, crumbled  
4 cherry tomatoes, chopped  
2 Tbsp. shredded lettuce

Cut eggs lengthwise in half. Remove yolks; place in medium bowl. Mash with fork. Add mayonnaise and dressing; mix well. Stir in bacon and tomatoes. Fill egg whites with yolk mixture. Top with lettuce just before serving.

### **Festive Holiday Poke Cake**

1 pkg. (18 1/4 oz.) white cake mix  
1 1/4 cups water

2 eggs  
1/4 cup oil

#### **Strawberry gelatin**

1 1/2 cups fresh strawberries, sliced  
1/2 cup water

1 cup plus 2 Tbsp. sugar  
1 Tbsp. strawberry gelatin

#### **Blueberry gelatin**

1 cup fresh blueberries  
3/4 cup water

2 Tbsp. sugar  
2 Tbsp. berry blue gelatin

#### **Frosting and filling**

2 1/2 cups heavy whipping cream

1/3 cup confectioners' sugar

In a large bowl, combine the cake mix, water, eggs, and oil; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 8-inch round baking pans. Bake at 350°F for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool completely in pans on wire racks.

**For strawberry gelatin:** In a small saucepan, combine the strawberries, water and sugar; bring to a boil. Reduce heat; simmer, uncovered, for 2 to 3 minutes or until berries are soft. Beat lightly until berries are mostly dissolved. Strain into a small bowl; discard pulp. Dissolve gelatin in syrup; cool to room temperature. **Repeat steps to make blueberry gelatin.** Use a skewer to poke holes in the top of each cake layer. Pour cooled strawberry mixture over one cake. Pour cooled blueberry mixture over remaining cake. Cover cakes with plastic wrap; refrigerate until gelatin is set, about 2 hours. In a large bowl, beat cream until it begins to thicken. Add confectioners' sugar; beat until soft peaks form. Run a knife around edge of pans. Remove strawberry cake to a serving plate; spread with 1 cup whipped cream. Top with blueberry cake. Frost cake with remaining whipped cream. Chill 1 hour before serving. Yield: 12 servings.

## **Orange Soda Pop Cake**

1 box (18¼ oz.) white cake mix	½ cup oil
1 box (3 oz.) lemon instant pudding mix	1 can (10 oz.) orange soda
4 eggs	3 tsp. orange extract

### **Icing:**

1 can (8 oz.) crushed pineapple and juice	2 eggs, well-beaten
1 stick butter	2 Tbsp. flour
1 cup sugar	1 cup coconut

For the cake, put all ingredients in mixer bowl and mix well. Bake in 3 well-greased and floured cake pans at 325°F for 30 minutes. For the icing, combine all ingredients except coconut and cook until thick. When cool, add coconut and mix well. Spread icing between cake layers and on the top and sides.

## **KFC®-Style Coleslaw**

⅓ cup sugar	¼ cup buttermilk
½ tsp. salt	1½ Tbsp. white vinegar
⅛ tsp. pepper	2½ Tbsp. lemon juice
¼ cup milk	8 cups finely chopped cabbage
½ cup mayonnaise	¼ cup finely shredded carrot

In bowl, combine sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice. Beat until smooth. Add cabbage and carrot. Mix well. Cover and refrigerate for at least 2 hours before serving. Yield: 6 to 8 servings. **Note:** if using less cabbage, reduce liquid.

## **Viewer's Recipes**

### **Strawberry Brownie Torte**

#### **Marge McBride, Burlington, Vt.**

1 pkg. (21.5 oz.) brownie mix	1 container (4 oz.) whipped topping, thawed
1 can (14 oz.) sweetened condensed milk	1 qt. fresh strawberries, hulled and sliced
½ cup cold water	
1 pkg. (4 servings) instant vanilla pudding mix	

Grease two 9-inch round layer cake pans. Line with wax paper, extending up sides of pans; grease wax paper. Prepare brownie mix as package directs for cake-like brownies; pour into prepared pans. Bake at 350°F for 20 minutes or until top springs back when touched. Cool. In large bowl, mix condensed milk and water. Beat in pudding mix. Chill 10 minutes. Fold in whipped topping. Place 1 brownie layer on serving plate. Top with half each of pudding mixture and strawberries. Repeat. Refrigerate leftovers. Yield: 8 to 10 servings.

**Quick Chicken Dinner**  
**Carol Nau, Monroe, NH**

cooked rice or mashed potato  
4 chicken breasts cut into strips  
1 bottle (8 oz.) French dressing  
1 can (14 oz.) whole cranberry sauce  
1 pkg. onion soup mix

Place chicken in 8x8x2-inch baking dish. Combine French dressing, cranberry sauce and onion soup mix. Pour mixture over chicken. Bake at 350°F for approximately 60 minutes or until done. Serve over rice or mashed potato. This is an old family recipe that is easy and delicious.

**Strawberry Rhubarb Bread**  
**Janet Messier, Randolph Center, Vt.**

2 cups flour	1 large egg
1 cup brown sugar, packed	1 cup buttermilk
½ cup whole wheat flour	¼ cup vegetable oil
1 tsp. baking soda	1 cup fresh sliced strawberries
½ tsp. salt	1 cup fresh sliced rhubarb

**Topping:**

½ tsp. cinnamon	½ cup brown sugar, packed
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Combine first 5 ingredients, blend and make a well. Combine next three ingredients and add to well. add strawberries and rhubarb and stir until moist. Spoon into a 8½x4 ½-inch loaf pan. Combine topping ingredients and sprinkle on top. Bake at 375°F for 35 to 45 minutes until toothpick inserted near center comes out clean. Cool and remove from pan.

**Tex-Mex Beef Barbecue**  
**Mark and Donna Wiley, Swanton, Vt.**

3½ lb. beef brisket (not corned beef)	1 Tbsp. Worcestershire sauce
18 oz. hickory smoke barbecue sauce	1 tsp. minced garlic
½ cup finely chopped onion	1 tsp. lemon juice
1 envelope chili seasoning	14 hamburger buns

Cut one 3½ lb. beef brisket in half; place in a 5-quart slow cooker. In a small bowl combine hickory smoke barbecue sauce, finely chopped onion, chili seasoning, Worcestershire sauce, minced garlic, and lemon juice. Pour mixture over beef. Cover and cook on high for 5 to 6 hours or until tender. Remove beef; cool slightly, shred and return to slow cooker. Heat through. Serve on hamburger buns. Yield: 14 servings.

## **Denver Pudding**

**Karin Gottlieb, Stowe, Vt.**

¾ cup sugar  
1 cup flour  
2 tsp. baking powder  
⅛ tsp. salt

3 Tbsp. cocoa powder (unsweetened)  
2 Tbsp. butter  
½ cup milk  
½ tsp. vanilla

### **Topping:**

½ cup light brown sugar  
½ cup sugar

4 Tbsp. cocoa powder  
1 ½ cup cold water or coffee

Sift sugar, flour, baking powder, and salt. Melt butter and combine with cocoa. Add to dry ingredients. Add milk and vanilla. Pour into buttered 9x9x2-inch baking dish. Combine the topping ingredients and sprinkle over the top of mixture without mixing. Pour water (or coffee, if desired) over all. Bake for 40 minutes at 350°F (don't over bake or you will lose the pudding). Serve at room temperature with whipped cream or vanilla ice cream. Yield: 6 servings.

## **Chocolate Banana Cookies**

**Awilda Stowe, Colchester, Vt.**

### **Cream together:**

1 cup sugar

¾ cup butter

### **Beat in:**

1 egg

1 tsp. almond extract

1 tsp. vanilla

### **In a separate bowl combine and mix:**

2 cups flour

1 tsp. soda

1½ tsp. cinnamon

pinch of salt

### **Add creamed mixture to dry ingredients alternately with:**

1 cup cocoa powder

1 cup mashed banana

### **Stir in:**

1 cup raisins

1½ cup walnuts

Drop on cookie sheet by spoonfuls and bake at 375°F for 8 to 10 minutes. I use 2 eggs.

## **Wine Cake**

**Elnora Smith, Ellensburg Center, NY**

1 pkg. (18¼ oz.) yellow cake mix

4 eggs

1 pkg. (3 oz.) instant vanilla pudding

1 tsp. nutmeg

¾ cup oil

¾ cup sherry wine

Mix dry ingredients, then add oil, wine and eggs. Place in a tube pan and bake at 350°F for 50 to 60 minutes until cake tests done. Cool cake on wire rack. Sprinkle with confectioners' sugar.

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