

Across the Fence

Picnic & Potluck Recipes – August 2012

Lyn Jarvis' Recipes

Chicken Pot Pie with Bacon and Cheddar Biscuits

Chicken pie filling:

1/3 cup butter
1/3 cup all-purpose flour
1 1/2 cups chicken broth
1 1/2 cups milk
1 1/2 tsp. poultry seasoning
2 Tbsp. butter
1 large sweet onion, diced
1 pkg. (8 oz.) sliced fresh mushrooms
4 cups shredded cooked chicken
2 cups frozen cubed hash browns

1 cup matchstick carrots
1 cup frozen small sweet peas
1/3 cup chopped fresh parsley

Biscuits:

1/2 cup cold butter
2 cups self-rising flour *or* biscuit mix
3/4 cup shredded sharp Cheddar cheese
1/4 cup finely chopped cooked bacon
2 Tbsp. chopped fresh chives
1 cup whipping cream

Preheat oven to 425°F. Melt 1/3 cup butter in a large saucepan over medium heat; add all-purpose flour, and cook, whisking constantly, about 1 minute. Gradually add chicken broth and milk, and cook, whisking constantly for 6 to 7 minutes or until thickened and bubbly. Remove from heat, and stir in poultry seasoning. Melt 2 Tbsp. butter in a large Dutch oven over medium-high heat; add onion and mushrooms, and sauté 10 minutes or until tender. Stir in chicken, next 4 ingredients, and sauce. Spoon filling into a lightly greased 13x9x2-inch baking dish.

Prepare biscuits: Cut 1/2 cup cold butter into 1/2-inch cubes. Cut butter cubes into 2 cups self-rising flour (or biscuit mix) with a pastry blender or fork until crumbly and mixture resembles small peas. Add 3/4 cup shredded sharp Cheddar cheese, 1/4 cup finely chopped cooked bacon, 2 Tbsp. chopped fresh chives, and 1 cup whipping cream, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 3 or 4 times. Roll or pat dough to 3/4-inch thickness; cut with a 2 1/2-inch round cutter to form 15 biscuits. Bake chicken pie filling at 425° for 15 minutes. Remove from oven, and arrange biscuits on top of hot chicken mixture. Bake for 25 to 30 more minutes or until biscuits are golden brown and chicken mixture is bubbly. Remove from oven, and brush biscuits with 2 Tbsp. melted butter. **Yield:** 6 to 8 servings Note: A pre-roasted chicken can be used.

Rainbow Cookie Bars

1/2 cup butter
2 cups graham cracker crumbs
1 can (14 oz.) sweetened condensed milk

2/3 cup flaked coconut
1 cup chopped pecans
1 cup M&M® candies

In 9x13x2-inch baking pan, melt butter in oven. Sprinkle crumbs over butter and pour condensed milk over crumbs. Top with remaining ingredients and press down firmly. Bake at 350°F for 25 to 30 minutes or until light brown. Cool and cut into bars.

Corn Dog Muffins

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| 2 pkgs. (6.5 oz. each) corn bread muffin mix | 1 cup milk |
| 2 tablespoons brown sugar | 1 can (7 oz.) whole kernel corn, drained |
| 2 eggs | 5 hot dogs, chopped |

In bowl, combine corn bread mix and brown sugar. Combine eggs and milk and stir into dry ingredients. Stir in corn and hot dogs (batter will be thin). Fill greased muffin cups $\frac{3}{4}$ full. Bake at 400°F for 16 to 18 minutes or until golden brown.

Double Lemon Cake

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| 1 box (15.25) yellow cake mix | 4 eggs |
| 1 box (3 oz.) lemon gelatin | 2 cups confectioner's sugar |
| $\frac{3}{4}$ cup vegetable oil | Zest of 1 lemon |
| $\frac{3}{4}$ cup water | Juice of 3 lemons |

Heat oven to 350°F. Grease and flour 9x13x2-inch pan, set aside. Mix well the cake mix, gelatin, oil and water; add eggs one at a time and stir well. Pour into prepared pan. Bake your cake at 350°F for about 35 minutes. Check after 30 minutes. Poke the top; if it comes back, it's probably done. Use a toothpick to make sure the middle is done. While cake is baking, prepare the icing. Zest the lemon, add to sugar. Juice lemons and add to sugar mixture. Mix well. Remove cake from oven and poke holes, about half inch deep, all over the cake; as many holes as you can. I use a table fork, but you could use the small end of chopsticks for bigger holes. Pour icing over the cake right away. Let cake sit for some time. The sugar will set, and the cake will be easier to cut. Whipped cream goes well on top. Remember to always use confectioner's sugar when you whip cream. It melts better and holds its shape better.

Peachy Rolls

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| 2 cups fresh sliced peaches, chopped* | 1 tsp. vanilla |
| $\frac{1}{2}$ cup packed brown sugar | 2 pkgs. (13 oz. each) freezer-to-oven cinnamon rolls |
| $\frac{1}{2}$ cup orange juice | |
| 1 tsp. ground cinnamon | |

In a small saucepan, combine the first five ingredients. Bring to a boil; cook and stir for 2 minutes. Pour into a greased 13x9x2-inch baking dish; top with cinnamon rolls. Bake at 350°F for 35 to 40 minutes or until golden brown. Cool for 10 minutes before inverting onto a serving plate. If desired, drizzle with contents of frosting packets from the cinnamon rolls. Serve warm. Yield: 16 rolls. ***Note:** Can be substituted with 2 cups frozen unsweetened peaches.

Blueberry Pound Cake

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| 1 box (15.25 oz.) yellow or lemon cake mix | ½ cup oil |
| 8 oz. cream cheese, softened | 4 eggs |
| | 2 cups blueberries, floured* |

With mixer, combine first four ingredients and beat for 3 minutes, stir in floured blueberries. Pour into greased, floured Bundt or tube pan. Bake at 350°F for 50 minutes. Test with toothpick to be sure cake is done. Sprinkle powdered sugar over top of cake. ***Note:** Can be substituted for a 15 oz. can whole blueberries, drained and floured.

Carolyn Peake's Recipes **Cookies-and-Cream Cake Pops**

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| 1 box super-moist white cake mix (prepared) | 2 cups each candy melts or wafers, in your choice of three colors (melted) |
| 12 cream-filled chocolate sandwich cookies, crushed (1 cup) | ¾ cup white baking chips |
| 1 cup whipped cream cheese frosting | 2 Tbsp. coarse white sparkling sugar |
| 84 paper lollipop sticks | |

Make and bake cake mix as directed on box. Cool completely. Line 2 cookie sheets with waxed paper. Finely crumble cake into a large bowl. Add crushed cookies and frosting and mix well. Shape into 1-inch balls, place on cookie sheets and freeze about 15 minutes. When firm, transfer to refrigerator. Remove ⅓ cake balls from refrigerator. Dip tip of 1 lollipop stick ½-inch into one color of melted candy and insert stick into one cake ball, no more than half way. Dip cake ball into candy coating to cover and tap off excess. Poke opposite end of stick into foam block. Repeat with remaining cake balls, coating ⅓ into each color. Place white baking chips into a small plastic resealable freezer bag, seal bag and microwave on **high** about 1 minute or until softened. Gently squeeze bag until chips are smooth. Cut off tiny corner of bag. Squeeze bag to drizzle melted chips over cake pops. Immediately sprinkle with coarse sugar if desired. Yield: 84 pops.

Citrus Iced Tea

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| 3 quarts water | 2½ cups sugar |
| 8 whole cloves | Juice of 7 lemons (or bottled equivalent) |
| 10 individual tea bags | Juice of 6 oranges (or bottled equivalent) |
| 1 can (46 oz.) unsweetened pineapple juice | Ice cubes |

In large kettle, bring water and cloves to a boil. Reduce heat and simmer, uncovered, for 10 minutes. Remove from heat and add the tea bags. Steep for 5 minutes. Discard tea bags and cloves. Stir in sugar and juices. Serve over ice. Yield: 24 (¾ cup) servings.

Perfect Picnic Chicken

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| 1½ cups plain low-fat yogurt | 1½ cups flour |
| 2 Tbsp. cider vinegar | ⅔ cups cornmeal |
| 2 whole chickens (about 3½ lbs. each) cut into 10 pieces each | 1 tsp. black pepper |

In large bowl, mix together yogurt and vinegar, combine well. Add chicken, cover and refrigerate 1 hour or up to 4 hours. Preheat oven to 425°F. On plate or waxed paper combine flour, cornmeal and pepper. Dredge chicken in flour mixture, shaking off excess. Generously grease 2 cookie sheets or jelly roll pans. Place half of chicken on each pan. Bake for 20 minutes or until bottom crust is set. Turn pieces over and bake an additional 20 to 25 minutes or until cooked through. Cool to room temperature before wrapping or refrigerating. Serve warm or cold. Yield: 8 servings.

Carrot Cabbage Slaw

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| 4 cups shredded cabbage | ½ cup honey |
| 2 cups shredded carrots | 1 Tbsp. lemon juice |
| 2 medium Golden Delicious apples, diced | 1 cup (8 oz.) sour cream |
| 1 cup raisins | ⅛ tsp. pepper |
| ½ cup chopped walnuts | ⅛ to ¼ tsp. ground nutmeg, optional |

In a large serving bowl combine cabbage, carrots, apples, raisins, and walnuts. In small bowl, combine honey and lemon juice until smooth. Stir in the sour cream, pepper and nutmeg, if desired. Stir into cabbage mixture. Can be served chilled or at room temperature. Yield: 12 servings.

Chicken Salad-Stuffed Deviled Eggs

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| 6 large eggs | 1 cup finely chopped cooked chicken breasts |
| 3 Tbsp. olive oil | ¼ cup minced red pepper |
| 3 Tbsp. fresh lemon juice | ¼ cup minced onion |
| 1 Tbsp. Dijon mustard | |
| ¼ tsp. black pepper | |

Boil eggs in water for 2 minutes, then turn off heat and leave eggs in water for 17 minutes. Drain and run under cold water. Peel eggs, then slice in half lengthwise and scoop out the yolks into a large bowl. **To yolks:** Add oil, lemon juice, mustard, and pepper, then mix until smooth. Add chicken, pepper and onion and mix thoroughly. Mound chicken mixture into egg whites. Cover and refrigerate until serving time. Yield: 12 stuffed egg halves.

Judy Simpson's Recipe
Deep-Dish Tortilla Pie

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| 1 lb. ground beef, chicken or turkey | 2 cups Monterey Jack cheese or use a |
| 1 jar (12 oz.) salsa (or bigger, I like to use medium) | Mexican blend |
| ½ cup black olives, sliced | 8 flour tortillas (8-inch) |

Preheat oven to 425°F. In a large frying pan cook meat, then drain. Add salsa and olives. Spray a 9-inch diameter casserole with vegetable oil spray. Layer meat mixture, cheese and tortillas, beginning with meat mixture and ending with meat mixture topped with some of the cheese. Bake for 20 minutes until cheese is bubbly and brown. Cut in wedges and serve with sour cream and chopped chives.

Viewer's Recipes
Toffee Poke Cake, Mary Steadman, South Hero, Vt.

1 pkg. (18.25 oz.) chocolate cake mix
1 jar (17 oz.) butterscotch-caramel ice cream topping
1 carton (12 oz.) whipped topping, thawed
3 Heath[®] candy bars (1.4 oz. each), chopped

Prepare and bake cake according to package directions, using a greased 13x9-inch baking pan. Cool on a wire rack. Using the handle of a wooden spoon, poke holes in cake. Pour ¾ cup caramel topping into holes. Spoon remaining caramel over cake. Top with whipped topping. Sprinkle with candy. Refrigerate for at least 2 hours before serving.

Mix-In Muffins, Marge McBride, Burlington, Vt.

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| ¼ tsp. baking soda | 1 stick unsalted butter, melted |
| 1½ cups flour | 1 cup sour cream |
| ⅓ cup sugar | 1 large egg |
| 1½ tsp. baking powder | 1 tsp. vanilla |
| ¼ tsp. salt | 1 cup strawberries (chopped) or blueberries |

Preheat oven to 400°F and line muffin cups with muffin papers. In a bowl, sift together the first five ingredients. In a small bowl, whisk together butter, sour cream, egg and vanilla. Stir butter mixture into the flour mixture until just barely combined. Add fresh fruit. Divide batter among muffin cups and bake in center of oven until golden and a toothpick inserted in center of one muffin comes out clean, about 18 to 20 minutes. Yield: 10 to 12 muffins. **Note:** For variations use chopped bananas with ¾ cup chocolate chips or 1 can mandarin oranges or dried cranberries or raisins and sliced almonds.

Blueberry Filled Cookies, Edie Ackerman, Fairlee, Vt.

¾ cup butter, softened
½ cup sugar
1 egg
1 tsp. vanilla
2 cups flour
½ cup flaked coconut
1½ tsp. baking powder
¼ tsp. salt

Filling:
2 cups blueberries
¾ cup sugar
3 Tbsp. cornstarch
¼ cup water
1 Tbsp. butter
1 Tbsp. lemon juice

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, coconut, baking powder and salt; gradually add to the creamed mixture and mix well. Shape into 1-inch balls and place 1½-inch apart on ungreased baking sheets; flatten with a glass dipped in flour. Bake at 350°F for 12 to 14 minutes or until edges begin to brown. Cool on wire racks. **Filling:** In a medium pan, combine all filling ingredients, except butter and lemon juice and cook over medium heat, stirring constantly until mixture boils and thickens. Mixture will be quite thick with just a few berries still whole. Stir in butter and lemon juice, and let cool. Place 1 tsp. filling on the bottom of half of the cookies and top with additional cookies. Yield 15 to 18 cookies.

Banana Zucchini Bread, Connie Santor, Plattsburgh, NY.

4 eggs
2 cups sugar
1 cup vegetable oil
2 medium bananas, mashed (1 cup)
3 cups flour
1½ tsp. baking powder
1½ tsp. baking soda
1½ tsp. cinnamon
1½ cups shredded unpeeled zucchini
1 cup nuts, chopped

In a large bowl beat eggs. Beat in sugar and oil. Add bananas and mix well. Combine flour, baking powder, baking soda, and cinnamon. Stir into mixture. Stir in zucchini and nuts. Pour into 2 large greased and floured loaf pans. Bake at 350°F for 40 to 50 minutes. Freezes well, recipe can be halved.

Blueberry Custard, Awilda Stone, Colchester, Vt.

4 slices white bread, buttered on one side
1½ cups blueberries
1 tsp. cinnamon
2 cups low-fat milk
½ cup sugar
3 eggs, beaten
1 tsp. vanilla

Cut buttered bread slices in four squares each, and arrange in 4x4x2-inch baking dish, buttered side up. Arrange blueberries over bread and sprinkle cinnamon over berries. Heat milk and sugar until sugar is dissolved. Remove from heat and add eggs, vanilla and stir until combined. Pour mixture over berries. Set dish in large pan with one-inch of hot water. Bake at 350°F for 45 to 60 minutes or until knife inserted near center comes out clean. Remove pan from hot water and cool.

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