

Across the Fence

Favorite Recipes – January 2020

Marco Ayala's Recipes

Chocolate Amaretto Pie

1 pie crust	¼ cup amaretto or ¼ tsp. almond extract
⅔ cup granulated sugar plus 1 tablespoon, divided	4 oz. chopped bittersweet chocolate
¼ cup cornstarch	½ cup heavy cream
¼ tsp. salt	¼ tsp. vanilla
4 large egg yolks	¼ tsp. cinnamon
2 ½ cups milk	¼ cup sliced almonds, toasted

Preheat oven to 375°F. Roll dough between sheets of parchment paper into a 12-inch circle. Peel off the top sheet and invert the dough into a 9-inch pie pan. Press the dough into the bottom and up the sides of the pan. Remove the paper. Fold under the excess dough and flute, or trim with scissors and crimp. Prick the crust with a fork several times; line with parchment paper and cover with pie weights (or dry beans). Bake the crust for 15 minutes. Remove the weights and paper and bake until the crust is golden, 8 to 12 minutes more. Let cool completely on a wire rack, about 1 hour. Combine ⅔ cup sugar, cornstarch and salt in a large saucepan. Whisk egg yolks and milk in a medium bowl, then whisk into the sugar mixture. Cook over medium-low heat, whisking constantly, until steaming and thick enough to coat the back of a spoon, 16 to 18 minutes. Whisk in amaretto (or almond extract) and cook, whisking constantly, for 2 minutes more. Remove from heat. Add chocolate and stir until melted. Pour the filling into the cooled crust and let cool for 20 minutes. Press a piece of plastic wrap on the surface of the filling and refrigerate until set, about 4 hours. Beat cream, the remaining 1 tablespoon sugar, vanilla and cinnamon with an electric mixer until soft peaks form. Serve the pie topped with the whipped cream and almonds.

Chopped Thai Salad

3 cups finely shredded cabbage (purple or green)	Peanut dressing:
1 cup chopped cucumbers	⅓ cup creamy peanut butter
1 cup shelled edamame	1 Tbsp. soy sauce
1 cup shredded or julienned carrots	1 Tbsp. honey
1 cup chopped bell peppers	1 Tbsp. lime juice
½ cup chopped roasted peanuts	2 tsp. sesame oil
2 Tbsp. chopped cilantro	1 tsp. chili garlic sauce
	3 Tbsp. warm water

Place the cabbage in a large bowl. Arrange the cucumbers, edamame, carrots, bell peppers and peanuts on top. Sprinkle with cilantro. For the dressing: Whisk together the peanut butter, soy sauce, honey, lime juice, sesame oil, chili garlic sauce and warm water until smooth. Drizzle the peanut dressing over the vegetables, then serve immediately. **Yield:** 4 to 6 servings

Loaded Mashed Potato Bites

3 cups mashed potatoes	½ cup panko bread crumbs
1½ cups shredded sharp Cheddar cheese	½ cup grated Parmesan cheese
¾ cup crumbled cooked bacon	½ tsp. salt
½ cup chopped green onions	½ tsp. pepper
2 oz. Colby-Monterey Jack cheese, cut into 2 dozen ½-inch cubes	1 large egg, beaten
	Oil for deep-fat frying

In a large bowl, combine potatoes, shredded cheese, bacon and green onions. Divide into two dozen ¼-cup portions. Shape each portion around a cheese cube to cover completely, forming a ball. Refrigerate, covered, at least 30 minutes. In a shallow bowl, mix bread crumbs, Parmesan cheese, salt and pepper. Place eggs in a separate shallow bowl. Dip potato balls in egg, then in crumb mixture, patting to help coating adhere. Place potato balls in the freezer for 30 to 60 minutes. In an electric skillet or deep-fat fryer, heat oil to 375°F. Fry potato balls, a few at a time, until golden brown, for 2 minutes. Drain on paper towels.

Cream of Turkey & Wild Rice Soup

1 Tbsp. olive oil	¼ tsp pepper
2 cups sliced mushrooms (about 4 oz.)	4 cups reduced-sodium chicken broth
¾ cup chopped celery	1 cup quick-cooking or instant wild rice
¾ cup chopped carrots	3 cups shredded cooked chicken, or turkey
¼ cup chopped shallots	½ cup reduced-fat sour cream
¼ cup all-purpose flour	2 Tbsp. chopped fresh parsley
¼ tsp. salt	

Heat oil in a large saucepan over medium heat. Add mushrooms, celery, carrots and shallots and cook, stirring, until softened, about 5 minutes. Add flour, salt and pepper and cook, stirring, for 2 minutes more. Add broth and bring to a boil, scraping up any browned bits. Add rice and reduce heat to a simmer. Cover and cook until the rice is tender, 5 to 7 minutes. Stir in turkey (or chicken), sour cream and parsley and cook until heated through, about 2 minutes more.

Note: Quick-cooking or instant wild rice has been parboiled to reduce the cooking time. Conventional wild rice takes 40 to 50 minutes to cook. Be sure to check the cooking directions when selecting your rice; some brands labeled “quick” take about 30 minutes to cook. If you can't find the quick-cooking variety, just add cooked conventional wild rice along with the turkey at the end of step two.

Tip: To poach chicken breasts, place boneless, skinless chicken breasts in a medium skillet or saucepan. Add lightly salted water to cover and bring to a boil. Cover, reduce heat to low and simmer gently until chicken is cooked through and no longer pink in the middle, 10 to 12 minutes.

Steak Stir-Fry

1 tsp. beef bouillon granules	1 tsp. ground ginger
1 cup boiling water	¼ tsp. pepper
2 Tbsp. cornstarch	2 Tbsp. canola oil, divided
⅓ cup soy sauce	1 large green pepper, julienned
1 lb. beef top sirloin steak, cut into thin strips	1 cup julienned carrots or sliced celery
1 garlic clove, minced	5 green onions, cut into 1-inch pieces
	Hot cooked rice

Dissolve bouillon in water. Combine the cornstarch and soy sauce until smooth; add to bouillon. Set aside. Toss beef with garlic, ginger and pepper. In a large skillet or wok over medium-high heat, stir-fry beef in 1 tablespoon oil until meat is no longer pink; remove and keep warm. Heat remaining 1 tablespoon oil; stir-fry vegetables until crisp-tender. Stir soy sauce mixture and add to the skillet; bring to a boil. Cook and stir for 2 minutes. Return meat to pan and heat through. Serve with rice, pasta or mashed potatoes. **Yield:** 4 to 6 servings.

Pasta with Tomatoes, Garlic, Basil, and Brie

¾ lb. Brie cheese	½ cup plus 2 Tbsp. olive oil
4 medium ripe-as-can-be tomatoes	Salt and pepper to taste
2 medium cloves garlic	1 lb. curly pasta, such as rotini
½ cup loosely packed basil leaves, cleaned and dried	

Put the Brie in the freezer for about 20 minutes to firm up a little. This will make it easier to cut when the time comes. Roughly chop the tomatoes and put them in a large serving bowl. Finely chop the garlic and add it to the bowl. Chiffonade or roughly chop the basil and add that to the bowl too. Pour in the olive oil and add a generous amount of salt and pepper. Gently stir everything together. Cover the bowl and let it sit at room temperature. Once the Brie is firm enough, cut it into ½-inch cubes and add these to the bowl. Bring a large pot of heavily salted water to a boil and cook the pasta until just al dente. Strain it and tip it into the bowl with the tomatoes. Gently fold to combine the cheese with the rest of the ingredients. Fold everything together until it is well combined, the Brie has begun to melt, and the pasta is slicked with cheese and tomato. Serve immediately. **Yield:** 4 to 6 servings.

Easy Cake Mix Cookies

(from Cindy Coburn, Chelsea)

1 cake mix	2 eggs	Choice of add-ins
⅓ cup oil		(nuts, chips, etc.)

Combine all ingredients and mix completely. Scoop onto cookie sheet by 1 Tbsp. or larger scoops. Bake at 350°F for 10 to 12 minutes. Remove from pan to baking rack to cool. **Note:** These can also be made as bars using the cake mix; 2 eggs and 5 Tbsp. melted butter. Pour into a greased 9x13x2-inch pan and bake at 350°F for 20 minutes. This recipe can be made with various flavored mixes and various add-ins. Get creative!

Cobb Salad

1/3 cup red wine vinegar	12 oz. cooked chicken, diced
1 Tbsp. Dijon mustard	8 slices bacon, cooked and crumbled
2/3 cup extra-virgin olive oil	1 avocado, thinly sliced
Salt and pepper to taste	4 oz. crumbled blue cheese
1 head romaine lettuce, coarsely chopped	5 oz. cherry tomatoes, halved
4 hard-boiled eggs, peeled and quartered	2 Tbsp. finely chopped chives

In a jar, shake together vinegar, mustard, and oil and season with salt and pepper. On a large platter, spread out lettuce, then add rows of hard-boiled egg, chicken, bacon, avocado, blue cheese, and cherry tomatoes. Season with salt and pepper, drizzle with dressing, and garnish with chives.

Carolyn Peake's Recipes

Cinnamon Coffee Cake

(from Renee Flint of Northfield)

1 pkg. yellow cake mix	1 cup water
1 pkg. 3.4 oz. instant vanilla pudding mix	1 cup vegetable oil
1 pkg. 3.4 oz. instant butterscotch pudding mix	1 cup packed brown sugar
4 eggs	1 Tbsp. ground cinnamon
	1 cup chopped walnuts

Preheat oven to 350°F. Grease 9x13x2-inch pan or 10-inch Bundt pan. In medium bowl, stir together cake mix, vanilla and butterscotch puddings. Add eggs, oil and water and mix until well blended. In another bowl, stir together the brown sugar, cinnamon and nuts. Pour half the batter into the pan, spread evenly. Sprinkle with half the nut mixture. Cover with the rest of the batter and sprinkle with rest of the nut mixture. Bake for 20 minutes in preheated oven, then turn oven down to 325°F for additional 35 to 40 minutes.

Golden Potato Casserole

6 large potatoes, peeled and cut into 1/2 -inch cubes
4 cups (16 oz.) shredded Cheddar cheese
1 can condensed cream of chicken soup (undiluted)
1 cup sour cream
4 Tbsp. butter, melted
8 green onions, chopped
Seasoning as desired

In a large saucepan cook the potatoes 15 minutes or until tender. Drain. In a large bowl, combine the remaining ingredients, then gently stir in the potatoes. Pour mixture into a greased 9x13x2-inch greased pan (the dish will be full). Bake uncovered, at 350°F for 40 to 45 minutes or until bubbly. Let casserole stand for 10 minutes before serving. **Yield:** 12 to 14 servings.

Make-Ahead Chicken Bake

5 cups of cubed cooked chicken
2 cups chopped celery
5 hard-cooked eggs, sliced
1 can cream of chicken soup, undiluted
 $\frac{3}{4}$ cup mayonnaise
2 Tbsp. lemon juice
1 tsp. finely chopped onion
1 cup (4 oz.) shredded Cheddar cheese
1 can (3 oz.) chow mein noodles
 $\frac{1}{2}$ cup slivered almonds, toasted

In a large bowl, combine the chicken, celery, sliced eggs, can of cream of chicken soup, mayonnaise, lemon juice, and finely chopped onion. Transfer to a 9x13x2-inch greased baking dish. Sprinkle with cheese, noodles and almonds. Cover and refrigerate overnight. Remove casserole from refrigerator 30 minutes before baking. Bake, uncovered at 350°F for 30 to 35 minutes until lightly browned and cheese is bubbly. **Yield:** 12 servings.

Viewer Recipes

Apple Walnut Squares

Carolyn Borgeois – Vergennes, Vt.

$\frac{1}{2}$ cup butter, softened
1 cup sugar
1 egg
1 cup all-purpose flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. cinnamon
1 medium tart apple, peeled and chopped
 $\frac{3}{4}$ cup chopped walnuts

In a large bowl, cream the butter and sugar. Add the egg. Combine flour, baking powder baking soda and cinnamon. Gradually add to the creamed mixture beating just until combined. Stir in apple and walnuts. Pour mixture into a greased 8-inch square baking dish. Bake at 350°F for 35 to 40 minutes. Cool on a wire rack and serve.

Lemon Cake Top Pudding
Willie Stowe – Colchester, Vt.

3 Tbsp. butter	1 tsp. salt
1 cup sugar	3 Tbsp. flour
4 eggs, separated	½ cup milk
⅓ cup fresh lemon juice	¼ cup slivered almonds, toasted
2 tsp. grated lemon rind	

Cream butter, add sugar gradually and mix together until light and fluffy. Add egg yolks and beat well. Add flour, lemon juice, rind, and salt. Mix well. Stir in milk and toasted slivered almonds. Beat egg whites until stiff and fold into mixture. Pour into a 9x5-inch baking dish. Set in hot water and bake at 325°F for 40 minutes. Then increase to 350°F and bake 10 more minutes to brown. An old family recipe.

Yield: 8 servings.

Pastor's Pie
Jess Pastor – Hyde Park, Vt.

1 can (21 oz.) cherry pie filing, divided
1 pkg. (8 oz.) cream cheese, softened
1 cup cold milk
1 pkg. (3.4 oz.) lemon instant pudding & pie filling
1 container (8 oz.) whipped topping, thawed and divided
1 graham pie crust

Spread ½ can of pie filling onto bottom of crust. Beat cream cheese in a large bowl with wire whisk until creamy. Add milk blending well. Stir in pudding mix and gently stir in ½ whipped topping. Spread over cherry layer in crust. Cover with layers of remaining whipped topping and remaining cherry pie filling. Refrigerate 3 hours or until set. Enjoy!

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