

Across the Fence

Quick & Easy Recipes – June 2019

Carolyn Peake's Recipes

Everything Bagel Mini Monkey Bread

2 Tbsp. butter, melted
1 pkg. (16.3 oz.) refrigerated buttermilk biscuits

½ cup chive and onion cream cheese spread
1 Tbsp. everything bagel seasoning*

Preheat oven to 350°F. Spray 12 regular-size muffin cups with non-stick cooking spray. Separate dough into 8 biscuits and split each biscuit horizontally in half to make 16 rounds. Cut each round into three triangle-shaped pieces. Press each piece into 2-inch in diameter rounds, and fill with ½ teaspoon of the cream cheese spread. Fold the dough over and gently crimp around the cream cheese to form a ball. Place 4 balls into each muffin cup and brush them generously with melted butter. Sprinkle ¼ teaspoon seasoning on top of each "bread". Bake 18 to 22 minutes or until golden brown on top. Cool 5 minutes, then gently remove from pan. *Note: You can make your own seasoning by mixing: 2 tsp. each dried chopped onion, dried minced garlic, poppy seed and sesame seed with 1 tsp. kosher salt. Any left overs can be stored tightly covered and used for things like mixed vegetables or scrambled eggs. You can also use a Tbsp. of plain sesame seeds or poppy seeds instead.

Turkey Mini-Sandwiches

2 cups baking mix
½ cup dried cranberries
1 cup milk
2 Tbsp. yellow mustard

1 egg
6 oz. fully cooked thinly sliced turkey, chopped
1 cup shredded Swiss cheese

Preheat oven to 350°F. Spray bottom and sides of an 8-inch square pan with cooking spray. Combine baking mix, cranberries, milk, mustard and egg until blended. Pour half of the mix into the baking dish. Top with half the turkey and sprinkle with ½ cup cheese to within ¼-inch of edge of baking dish. Top with remaining turkey and pour remaining batter over turkey. Bake uncovered for 45 to 50 minutes or until golden brown and set. Sprinkle with remaining ½ cup cheese and let stand for 5 minutes before cutting. Cut into 9 squares, and then cut each square diagonally in half. These can be baked a day ahead and cut into serving pieces, store covered in the refrigerator. Serve cold the next day.

Sassy Onion Dip

1 pkg. (8 oz.) cream cheese, softened
1 pkg. (8 oz.) sour cream
½ cup chili sauce

1 pkg. (1 oz.) dry onion soup mix
1 Tbsp. lemon juice

Beat the cream cheese in a mixing bowl until it is fluffy then add the rest of the ingredients and mix well. Cover and chill and serve with various vegetables as a dip.

Cherry Chocolate Pudding Cake

1 cup packed brown sugar
1/3 cup baking cocoa
2 cups hot water
2 cups baking mix
1 cup granulated sugar
1/4 cup baking cocoa

1/4 cup vegetable oil
1 tsp. almond extract
2 eggs
1 can (21 oz.) cherry pie filling
Ice cream or whipped cream if desired

Preheat oven to 350°F. Mix brown sugar, 1/3 cup cocoa, oil and hot water in ungreased 9x13x2-inch pan, until sugar is dissolved. Stir in baking mix, granulated sugar, 1/4 cup cocoa, oil, almond extract and eggs in a large bowl until blended. Stir in pie filling and spoon batter over cocoa mixture in pan. Bake 35 to 45 minutes until top springs back when lightly touched.

Marco Ayala's Recipes

Roasted Mushroom & Romaine Salad

12 oz. mushrooms, quartered
1 Tbsp. plus 2 tsp. olive oil
2 garlic cloves, minced
1/2 tsp. crushed rosemary
1/8 tsp. salt
1/8 tsp. ground pepper
2 1/2 cups shredded romaine lettuce
1/4 cup pecans, chopped and toasted

Dressing:
1 1/2 Tbsp. balsamic vinegar
1/2 tsp. Dijon mustard
1/2 tsp. agave nectar or honey
1/4 tsp. crushed dried rosemary
Pinch of salt and pepper
1 Tbsp. extra-virgin olive oil

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper. In a medium bowl, toss the mushrooms with the olive oil until coated. Add the garlic, rosemary, salt and pepper and toss to coat. Spread the mushrooms evenly on the prepared baking sheet. Bake until the mushrooms are brown on the bottom side, about 15 minutes. Turn the mushrooms and bake for an additional 5 minutes. Place the romaine lettuce in a large bowl and combine with the roasted mushrooms, toasted pecans and dressing. Toss to coat and divide between 4 plates. Serve as an appetizer or side dish. Dressing: In a small bowl, whisk together the balsamic vinegar, mustard, agave (or honey), rosemary, salt and pepper. Slowly whisk in the olive oil until combined. **Yield:** 4 servings.

Quick Calzones

1 loaf (1 lb.) frozen bread dough, thawed
1 cup Three-Meat Sauce
1/4 cup shredded part-skim mozzarella cheese

1 to 2 Tbsp. milk
1/2 tsp. Italian seasoning
1 Tbsp. grated Parmesan cheese

Preheat oven to 350°F. On a lightly floured surface, divide dough into four portions. Roll each into a 6-inch circle. Spread 1/4 cup sauce over half of each circle to within 1/2-inch of edge; top with 1 tablespoon mozzarella cheese. Fold dough over filling; pinch edges to seal. Place on a greased baking sheet. Brush milk over tops; sprinkle with Italian seasoning and Parmesan cheese. Bake until golden brown, 20 to 25 minutes. **Yield:** 4 servings.

Recipes from Giveaway Book: Quick & Easy

Chicken Ravioli with Lemon Burnt Butter

14 oz. ground chicken
1/3 cup currants
1/3 cup toasted pine nuts, plus extra, to serve
8 to 10 anchovy fillets, finely chopped
4 Tbsp. finely chopped parsley
1 Tbsp. finely chopped rosemary
1 Tbsp. finely chopped oregano, plus a few leaves extra, to serve
32 wonton wrappers

Lemon Burnt Butter:
2 1/4 oz. butter
1 lemon, zested
1 to 2 Tbsp. lemon juice

Combine the chicken, currants, pine nuts, anchovies and herbs in a bowl and season with sea salt and freshly ground black pepper. Stir to mix well. Lay half the wonton wrappers on a baking paper-lined baking tray, then place about 1 tablespoon of the filling onto the center of each wrapper, flattening slightly. Lightly brush the edges of each wrapper with water to dampen slightly, then top with the remaining wrappers, lightly pressing the edges to seal. To make the lemon burnt butter, melt the butter in a small saucepan over medium-low heat, then cook for about 1 minute or until the butter and its solids begin to turn golden brown. Remove from the heat and add the lemon zest and juice. Bring a large saucepan of water to boil, add the ravioli and cook for 5 minutes or until cooked through. Drain well. To serve, place the ravioli on a serving plate, drizzle with the lemon burnt butter, sprinkle with the extra pine nuts and oregano leaves, and serve immediately. **Yield:** 4 servings

Bacon Pea and Walnut Spaghetti

1 lb. spaghetti
5 slices of bacon, rind and excess fat removed
1 Tbsp. olive oil
3 garlic cloves, finely chopped
1 cup frozen peas, thawed

4 eggs
3/4 cup grated parmesan cheese
3/4 cup cream
3/4 cup toasted walnuts, chopped
1 Tbsp. chopped flat-leaf (Italian) parsley

Bring a large saucepan of salted water to boil. Add the spaghetti and cook according to the package instructions. Meanwhile, cut the bacon into 1/4-inch strips. Heat the oil in a frying pan over medium heat, then add the bacon strips and cook for 5 minutes, or until slightly crisp. Add the garlic and peas. Sauté over low heat for 3 minutes. Remove from the heat and set aside. In a small bowl whisk together the eggs, parmesan and cream. Season to taste with sea salt and freshly ground black pepper. When the spaghetti is al dente, drain well, then return to the pan and gently toss over low heat for 2 minutes to evaporate any liquid. Toss the bacon and peas through, then add the egg mixture. Stir for 1 to 2 minutes, taking care not to let the mixture boil or the eggs will scramble. Remove from the heat, cover and leave to stand for 2 to 3 minutes, or until the sauce thickens. Toss the walnuts through the remaining pasta. Serve sprinkled with parsley and extra parmesan. **Yield:** 4 servings.

Chili, Chicken and Cashew Stir-Fry

8 small boneless, skinless chicken thighs, sliced
1 Tbsp. cornstarch
2 Tbsp. soy sauce
2 Tbsp. oyster sauce
1 to 2 red bird's eye chili peppers, to taste, chopped
2 garlic cloves, chopped
1 tsp. grated fresh ginger

2 Tbsp. vegetable or peanut oil
2 carrots, thinly sliced
8 scallions, trimmed well and cut into 2-inch pieces
2 Tbsp. Chinese rice wine or sherry
1/3 cup roasted cashews
1 tsp. sesame oil (optional)
Steamed rice, to serve

Combine the chicken, cornstarch, soy sauce, oyster sauce, chili, garlic and ginger in a small bowl, tossing to coat the chicken well. Cover and refrigerate for at least 30 minutes (chicken can be marinated up to 12 hours in advance). Heat the oil in a wok or frying pan over medium-high heat, then add the chicken mixture and stir-fry for 1 minute. Add the chili pepper(s), carrot and spring onion and stir-fry for 1 minute or until the vegetables begin to soften and the chicken is browned. Add the rice wine, cashew nuts and sesame oil, if using, and toss to combine well. Remove from the heat and serve immediately with the steamed rice.

Honey-Lime Pork with Ginger Sweet Potato Mash

8 thin pork loin steaks or pork schnitzels, about 1 lb. 6 oz.
1 oz. butter
1/3 cup peanut oil
1 Tbsp. finely chopped fresh ginger
2 lbs. sweet potatoes, peeled and cut into 3/4-inch chunks
1 1/2 Tbsp. toasted sesame seeds (optional)
Baby spinach leaves, to serve

Honey-Lime Marinade:

1 to 2 garlic cloves, crushed
1 1/2 Tbsp. honey
2 Tbsp. Thai sweet chili sauce
1/4 cup lime juice
1 1/2 Tbsp. fish sauce
2 tsp. sesame oil

In a small bowl, whisk together the honey-lime marinade ingredients. Pour the mixture into a large bowl, add the pork steaks and toss to coat well. Cover and refrigerate for up to 4 hours. Heat the butter and 2 tablespoons of the peanut oil in a saucepan over medium-low heat. Add the ginger and sauté for 2 to 3 minutes, or until fragrant. Add the sweet potato, stir to coat in the butter mixture, then cover and cook over low heat for 20 to 25 minutes, or until the sweet potato is very soft stirring occasionally. Using a potato masher, mash the sweet potato; season to taste with sea salt and freshly ground black pepper. Cover and keep warm. Meanwhile, heat the remaining oil in a large frying pan over medium-high heat. Drain the marinated pork, discarding the liquid. Fry the pork in batches for 2 minutes on each side, or until just cooked through. Divide the sweet potato mash and pork among serving plates. Sprinkle the sesame seeds, if using, and serve with baby spinach. **Yield:** 4 servings.

Easy Peanut Butter Cookies

1 cup peanut butter
1 cup sugar
1 large egg
1 tsp. vanilla

Stir together peanut butter, sugar, egg, and vanilla in a large bowl until combined; shape dough into 1-inch balls. Place balls 1 inch apart on ungreased baking sheets, and flatten gently with tines of a fork. Bake at 325°F for 15 minutes or until golden brown. Remove to wire racks to cool. **Variations:** Evenly press 1 cup of your desired addition, such as chocolate morsels, chocolate-coated toffee bits, or chopped peanuts, onto the top of prepared cookie dough on baking sheets; bake as directed.

Peanut Butter-and-Chocolate Cookies:

Divide peanut butter cookie dough in half. Stir 2 melted semisweet chocolate baking squares into half of dough. Shape doughs into 30 (1-inch) half peanut butter, half chocolate-peanut butter balls. Flatten gently with a spoon. Proceed as directed.

Viewer Recipes

Blueberry One-Bowl Cake

Karin Gottlieb – Stowe, Vt.

Sift into bowl:

2 cups flour	1 tsp. salt
1½ cups sugar	3 tsp. baking powder

Mix together these things and add:

½ cup vegetable oil	¾ cup milk
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Stir vigorously by hand or with a beater. Add:

2 unbeaten eggs	½ to 1 tsp. vanilla
⅓ cup milk	

Beat by hand or with a beater. Pour into two 8-inch layer pans or a 9x13x2-inch flat pan. Bake 25 to 30 minutes in moderately hot oven (375°F). If using layers, cool 5 minutes and turn out onto racks. If you're not going for the two-pan method, you can sprinkle blueberries on top. When out of the oven, sprinkle top with cinnamon sugar.

Skillet Shortcake

1 pint fruit	1 cup flour	1 cup milk
1 stick butter	1½ tsp. baking powder	1 cup sugar

Heat oven to 350°F. Use a skillet with oven-proof handle. Melt the butter in the fry pan and you are also greasing the pan for the cake. In a bowl mix the flour, milk, sugar and pour in the melted butter. Stir together and pour into the fry pan. Sprinkle the fruit on top and bake 45 minutes. The berries may or may not sink.

Three Bean Salad **Liz Pecor – Bristol, Vt.**

1 can green beans	½ cup chopped onion	½ cup salad oil
1 can yellow beans	½ cup cider vinegar	Dash salt and pepper
1 can red kidney beans	¾ cup sugar	

Combine all together, mix well and refrigerate.

Tips for Easy Cooking:

- Instead of cutting the butter into the flour, simply grate a stick of frozen butter, and then toss the shreds with flour until a crumbly mixture forms
- Want the shells of hard-boiled eggs to come off in big chunks instead of a million tiny pieces? Add a teaspoon of salt to the cooking water before putting in the eggs.
- Use an egg slicer to quickly chop strawberries for fruit salads and desserts. Or cut avocados for sandwiches and uniform mozzarella slices for salads and pizza

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