

# *Across the Fence*

## All American Recipes – July 2019

### Carolyn Peake's French Onion Egg Skillet

4 Tbsp. butter  
2 medium onions cut into ¼ inch slices (about two cups)  
1 cup beef broth  
8 eggs  
½ cup milk  
Salt and pepper to taste  
3 cups French baguette or other firm-textured bread, cubed into ½-inch pieces  
1 cup shredded Swiss cheese

In 12-inch cast-iron (or other heavy duty skillet that can go under broiler in oven) heat 2 Tbsp. of the butter over medium-high heat. Add the onions and cook five to seven minutes, stirring occasionally, until onions begin to brown. Reduce heat to medium and cook 10 to 12 minutes, stirring frequently, until onions are browned. Increase heat to high. Add beef broth cook and stir for 5 to 7 minutes or until onions are dark brown and liquid has evaporated. Transfer onions to a bowl. Meanwhile, in a medium bowl, beat eggs, milk, salt and pepper with a whisk until well mixed. Set oven to broil. Wipe out the skillet with a paper towel and heat remaining 2 Tbsp. butter allowing it to melt over medium heat. Add bread cubes, stirring to coat. Cook 3 to 4 minutes, stirring frequently, until lightly browned. Reduce heat to low, pour egg mixture over bread cubes. Cook 5 to 8 minutes without stirring, until eggs are set on the bottom but still jiggly on top. Arrange onions over the top and sprinkle with cheese. Broil with top of skillet 6-inches from heat for 3 to 5 minutes or until set and cheese is melted.

### BLT Mac and Cheese

1 box (32 oz.) Velveeta<sup>®</sup> cheese or other soft American cheese, cut into large cubes  
¼ cup butter  
4 cups whole milk  
1lb. uncooked elbow macaroni  
2 cups shredded sharp Cheddar cheese  
2 cups small cherry tomatoes  
1 bag (9 oz.) fresh spinach  
1 lb. bacon, crisply cooked and crumbled  
1 cup plain or Italian-style panko crispy bread crumbs

In a saucepan on the stove, mix the cheese cubes, butter and milk and melt slowly, stirring often with a whisk. Keep stirring until smooth. Heat oven to 350°F and while it is heating, cook macaroni as directed for 3 minutes less than directed. The macaroni should be firm. Drain the macaroni and place in a 15x10-inch glass baking dish. Pour melted cheese sauce over the macaroni and mix well. Stir in shredded cheese, tomatoes and spinach. Cover dish with foil and bake for 30 minutes. Uncover, sprinkle bacon and bread crumbs evenly over top. Bake 5 minutes longer or until top is lightly browned. Cool at least 10 minutes before serving.

### **Herb Quick Bread**

3 cups all-purpose flour  
3 Tbsp. sugar  
1 Tbsp. baking powder  
3 tsp. caraway seeds  
½ tsp. ground nutmeg  
½ tsp. dried thyme  
1 large egg  
1 cup fat-free milk  
⅓ cup canola oil

Preheat oven to 350°F. In a large bowl, whisk together first six ingredients. In another bowl, whisk together egg, milk, and oil. Add to flour mixture and stir just until moistened. Spray a 9x5-inch loaf pan with non-stick cooking spray. Bake until a toothpick inserted in center comes out clean, 40 to 50 minutes. Cool pan for 10 minutes before removing to a wire rack to cool completely

### **Strawberry-Rhubarb Dump Cake**

6 cups sliced strawberries  
2 cups sliced rhubarb  
⅓ cup sugar  
1 Tbsp. cornstarch  
1 box super moist yellow cake mix  
10 Tbsp. butter, melted

Heat oven to 350°F. Spray a 13x9x2-inch baking dish with cooking spray. In a large bowl, toss strawberries, rhubarb, sugar and cornstarch and spread evenly in baking dish. Top with cake mix and pour the butter over the top of the cake mix. Be sure to cover the top with butter as much as you can. Bake about 1 hour or until bubbly and top is browned. Serve warm with whipped cream or ice cream.

### **Marco Ayala's Recipes** **Rocky Road Freezer Pie**

1½ cups half-and-half cream  
1 pkg. (3.9 oz.) instant chocolate pudding mix  
1 carton (8 oz.) frozen whipped topping, thawed  
⅓ cup semisweet chocolate chips  
⅓ cup miniature marshmallows  
⅓ cup chopped pecans  
1 graham cracker crust (9-inches)  
Miniature marshmallows, chopped pecans and chocolate sauce, optional

In a large bowl, whisk cream and pudding mix for 2 minutes. Fold in whipped topping. Stir in the chocolate chips, marshmallows and pecans. Transfer to pie crust. Freeze until firm, about 6 hours. Remove from the freezer 10 minutes before serving.

### **Pulled BBQ Pork**

2 medium onions, finely chopped	¼ cup packed brown sugar
1 Tbsp. canola oil	¼ cup cider vinegar
6 garlic cloves, minced	2 Tbsp. hot pepper sauce
1 tsp. crushed red pepper flakes	1 Tbsp. Worcestershire sauce
1 tsp. pepper	1 tsp. ground cumin
1 can (14½ oz.) diced tomatoes, undrained	1 boneless pork shoulder butt roast (3 to 4 lbs.)
8 Kaiser rolls, split	

In a large skillet, sauté onions in oil until tender. Add the garlic, pepper flakes and pepper; cook 1 minute longer. Stir in the tomatoes, brown sugar, vinegar, hot pepper sauce, Worcestershire and cumin. Cook over medium heat until heated through and sugar is dissolved. Cut roast in half. Place in a 5-qt. slow cooker; pour sauce over the top. Cover and cook on low for 10-12 hours or until meat is tender. Remove roast; cool slightly. Skim fat from cooking juices. Shred meat with 2 forks and return to the slow cooker. Heat through. With a slotted spoon, place ¾ cup meat mixture on each roll.

### **Creamy Cucumber, Radish & Tomato Chopped Salad**

½ cup mayonnaise	¼ tsp. salt
½ cup crumbled feta cheese	¼ tsp. ground pepper
1 Tbsp. chopped fresh chives, plus more for garnish	1 large English cucumber, diced
1 Tbsp. chopped fresh dill, plus more for garnish	1 pint cherry tomatoes, quartered
1 Tbsp. lemon juice	1 bunch radishes, diced
	½ medium red onion, finely diced

Whisk mayonnaise, feta, chives, dill, lemon juice, salt and pepper in a large bowl. Add cucumber, tomatoes, radishes and onion and toss to coat. Garnish with more chives and dill, if desired.

**Note:** Cucumbers are cool and moist due to their high water content and belong to the same family as pumpkins, zucchini, watermelon and other squashes. To maximize their nutrient content, cucumbers should be eaten unpeeled. Peeling them reduces the amount of fiber, as well as certain vitamins and minerals.

### **Chili Dog Pizza**

1 tube (11 ounces) refrigerated thin pizza crust  
1/2 cup yellow mustard  
1 can (15 ounces) chili with beans  
6 hot dogs, sliced  
2 cups shredded Cheddar cheese  
Chopped onion and sweet pickle relish, optional

Preheat oven to 425°. Unroll and press dough into bottom of a greased 15x10x1-in. baking pan. Bake until edges are lightly browned, 5-7 minutes. Spread with mustard; top with chili, hot dogs and cheese. Bake until crust is golden and cheese is melted, 10-15 minutes. If desired, sprinkle with onion and relish.

## **Marco's Bleu and Caramelized Onion Hamburgers**

2 Tbsp. unsalted butter	1 Tbsp. Worcestershire sauce
2 medium yellow onions, chopped (about 2 cups)	Vegetable oil, for the grill
1½ lb. ground beef (preferably 85% lean)	4 oz. blue cheese, crumbled (about 1 cup)
1 Tbsp. chopped fresh tarragon	4 brioche or challah rolls, split
1 Tbsp. Dijon mustard	

Prepare a medium-high gas or charcoal grill fire. Melt the butter in a 12-inch skillet over medium-low heat. Add the onions and cook, stirring often, until golden and soft, about 20 minutes; reduce the heat to low if the onions begin to brown too quickly. Meanwhile, in a large bowl, thoroughly mix the beef, tarragon, mustard, and Worcestershire sauce with your hands. Form the mixture into four ½-inch-thick patties. Oil the grill grate. Grill the burgers, covered, for 3 minutes. Flip the burgers and top with the cheese. Cover and continue to cook until an instant-read thermometer inserted into a burger registers 130°F for medium rare, about 4 minutes more, or 145°F for medium, about 6 minutes more. When the burgers are nearly done, toast the rolls cut side down on the grill until browned and heated through, 1 to 2 minutes. Serve the burgers in the rolls, topped with the caramelized onions.

## **Watermelon Lemonade**

4 cups watermelon, chopped	½ cup sugar
1½ cups lemon juice	6 cups cold water

Blend together chopped watermelon and lemon juice in blender until very smooth. Pour into large pitcher. Add sugar and cold water and stir well. Pour over ice and enjoy!

## **S'mores Cookies**

### **Suzie Dwyer – Plattsburgh, N.Y.**

1½ cup flour	¾ cup white sugar
1½ cup coarsely crushed graham crackers	1 tsp. vanilla
¼ tsp. baking powder	2 eggs
¼ tsp. salt	1 cup chocolate chips
½ lb. butter	64 mini marshmallows
¾ cup brown sugar	Chunked chocolate*

Whisk flour, crushed graham crackers, baking powder and salt in a bowl and set aside. Put marshmallows and chunk chocolate on a plate and set aside. Cream the butter and sugars until well combined. Add eggs and vanilla extract and beat well. Add dry ingredients until combined. Stir in chocolate chips. Drop two ounce cookies onto ungreased baking sheet and bake in 350 degree oven for eight minutes. Take cookie sheet out of oven and quickly press four marshmallows and three chocolate pieces into each cookie. Return to oven and bake for an additional two minutes or until marshmallows are brown. Remove from oven, let cool, and enjoy! Note: For chunked chocolate we like to chop up our favorite chocolate bar, approximately three dime-sized chunks per cookie.

### **Thomas Jefferson's Vanilla Ice Cream**

**Anne Fletcher – Rutland, Vt.**

2 quarts heavy whipping cream  
1 cup sugar  
1 Tbsp. vanilla  
6 large egg yolks

In a large heavy saucepan, combine cream and sugar. Split vanilla bean in half lengthwise. With a sharp knife, scrape seeds into pan; add bean. Heat cream mixture over medium heat until bubbles form around sides of pan, stirring to dissolve sugar. In a small bowl, whisk a small amount of the hot mixture into the egg yolks; return all to the pan, whisking constantly. Cook over low heat until mixture is just thick enough to coat a metal spoon and temperature reaches 160°, stirring constantly. Do not allow to boil. Immediately transfer to a bowl. Place bowl in a pan of ice water. Stir gently and occasionally for 2 minutes; discard vanilla bean. Press waxed paper onto surface of custard. Refrigerate several hours or overnight. Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer's directions. (Refrigerate remaining mixture until ready to freeze.) Transfer ice cream to a freezer container; freeze for 4 to 6 hours or until firm. Repeat with remaining mixture.

### **Strawberry Pork Chops**

**Karen Gottlieb – Stowe, Vt.**

4 thick pork chops, with "pockets"	½ tsp. salt
3 cups whole strawberries, hulled and washed	½ tsp. pepper
½ cup dry bread crumbs	1 Tbsp. diced celery
2 Tbsp. butter, melted	½ tsp. sage
1 Tbsp. diced celery	1 Tbsp. cooking oil
1 Tbsp. minced onion	4 Tbsp. brown sugar
1 Tbsp. minced green pepper	¼ cup soy sauce

In a bowl, combine 1 cup of the whole strawberries that have been quartered, bread crumbs, water, melted butter, celery, onion, green pepper, and seasonings. Stuff pork chops pockets with mixture and close with toothpicks. In a large skillet, heat the cooking oil and brown the chops on both sides. Remove chops from skillet and place in baking dish. In a small sauce pan, mash the remaining strawberries and combine with brown sugar and soy sauce; baste chops. Reserve remainder for basting chops while baking. Cover baking dish with foil and bake in preheated 375°F oven for 90 minutes. Remove chops at 30 minutes intervals to baste.

**Patriotic Jell-O™ Salad**  
**Tammy Friedrich, Hyde Park, Vt.**

1 pkg. (3 oz.) blue Jell-O™	2 cups large marshmallows
2 cups boiling water, divided	1 pkg. (3 oz.) cherry Jell-O™
1 can (13 oz.) crushed pineapple, undrained	1 cup cherry pie filling

Dissolve blue gelatin in 1 cup boiling water. Let stand for 2 minutes. Stir in pineapple. Pour into 11x7-inch glass dish. Top with marshmallows. Cover and refrigerate until set. Dissolve cherry gelatin in 1 cup boiling water. Let stand for 2 minutes. Stir in cherry pie filling. Pour over marshmallows. Cover and refrigerate until served. Yield: 9 to 12 servings.

**Quick Blueberry Coffee Cake**  
**Mary Steadman, South Hero, Vt.**

½ cup packed light brown sugar	1½ cups fresh or frozen blueberries
½ tsp. cinnamon	½ cup sugar
½ cup butter, melted	1 can (12 oz.) grand buttermilk biscuits
1 cup quick-cooking rolled oats	

Grease 9-inch square baking dish and set oven to 375°F. In a small bowl, combine brown sugar and cinnamon and mix well with a fork. Separate biscuit dough into 10 biscuits. Cut biscuits into quarters and dip each into melted butter and then coat with brown sugar mixture. Arrange in a single layer in baking dish. Sprinkle with ½ cup of the oats. Combine blueberries and sugar and toss to coat. Spoon over oats and biscuits. Sprinkle with remaining oats and drizzle any remaining butter over top. Bake 20 to 30 minutes until cake is golden and center is done. Let cool 20 minutes before serving. Serve warm. Note: center may still be moist when you remove from oven but will thicken as it cools. Yield: 6 to 8 servings.

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