

Across the Fence

Potluck Recipes – September 2018

Wendy Whaples' Recipes

Swedish Apple Pie

6 medium apples	1 cup sugar
2 Tbsp. sugar	1 cup flour
¼ tsp. cinnamon	1 egg, beaten
1½ sticks butter, melted	½ cup chopped walnuts

Preheat oven to 350°F. Peel and slice apples (I prefer ones that soften when baked like Cortland or McIntosh). Place in a pie plate so that it is half full. Mix 2 tablespoons sugar and cinnamon. Sprinkle over apples. In medium bowl mix butter, sugar, flour and egg with a hand mixer. Fold in walnuts and pour over apples. Bake for 45 minutes till top is golden brown. Serve warm or cold with a dollop of vanilla ice cream or whipped cream.

Peanut Noodles

1 lb. spaghetti	3 Tbsp. soy sauce
Sauce:	1 tsp. grated fresh ginger or ½ tsp dry
½ cup crunchy peanut butter	1 Tbsp. rice or cider vinegar
2 Tbsp. sesame oil	¼ tsp. chili pepper flakes or 3 drops of hot sauce
2 Tbsp. sugar (or honey, VT maple syrup or brown sugar)	(optional)

Cook up spaghetti, (fettuccine, or linguine) until al dente. Reserve ¼ cup of water before draining. Mix sauce ingredients together and thin with pasta water. Add sauce to noodles. **Additional add-ins:** grated carrot or cucumber, raisins, dried cranberries, sunflower seeds, pea pods, chopped scallion or chives, or chopped peanuts.

Tomato Basil Salad

1 quart cherry or grape tomatoes, halved*
1 medium sweet onion, chopped
½ cup chopped fresh basil
¼ cup balsamic vinegar
¼ cup olive oil
2 Tbsp. Vermont maple syrup (or sugar)
½ tsp. salt
pepper to taste

Mix together and let sit before serving so flavors can blend. The salt will make the tomatoes bleed causing a very wet salad so serve with a slotted spoon. If there is any salad leftover, I will warm it up and add pasta or summer squash/zucchini and serve with a little parmesan on top. If just the liquid is left, I will use it to poach fish or marinade beef/chicken. **Note:** 6 regular tomatoes cut in chunks can be used instead of cherry tomatoes.

Lyn Jarvis' Recipes Orange Dream Bars

Crust:

1 cup unsalted butter
2 cups all-purpose flour
½ cup granulated sugar
¼ tsp. salt

Filling:

½ cup fresh squeezed orange juice (I used
mandarins, about 6 of them)
1 tsp. orange zest
1½ cups granulated sugar
¼ cup all-purpose flour
½ tsp. baking powder
4 large eggs
confectioner's sugar, for topping

Preheat oven to 350°F. Line a 9x13x2-inch pan with foil or parchment paper and spray with nonstick cooking spray. Beat butter with a hand or a stand mixer until creamy, then add the flour, sugar, and salt; beat until a dough forms (if you're using a hand mixer it will take extra time). Press the crust into the bottom of the prepared pan. Bake for 18 minutes. A few minutes before the crust comes out of the oven, prepare the filling. Place all filling ingredients into a blender jar and blend until smooth, a few seconds to almost a minute, depending on your blender. Carefully pour filling evenly over hot crust. Return to oven and bake until the top is no longer jiggly, about 20 to 25 minutes. Cool completely before dusting with powdered sugar and slicing into bars. **Yield:** 24 bars.

Bacon Caramel Buns

8 oz. bacon (8 slices)
½ cup butter, melted
¾ cup packed brown sugar
¼ cup light-color corn syrup
¾ cup chopped pecans
⅔ cup packed brown sugar

1 Tbsp. cinnamon
6 Tbsp. butter, softened
2 loaves (16-oz.) frozen white bread dough
or sweet roll dough, thawed
¾ cup raisins (optional)

Preheat oven to 400°F. Line a 15x10-inch baking pan with foil. Lay bacon in pan in a single layer. Bake 12 to 17 minutes or until crisp; drain on paper towels. Coarsely chop bacon. Grease a 13x9x2-inch baking pan. In a medium bowl stir together the melted butter, the ¾ cup brown sugar, and the corn syrup. Stir in pecans and half of the chopped bacon. Spread mixture in prepared pan. Stir together the ⅔ cup brown sugar and the cinnamon; set aside. On a lightly floured surface, roll each loaf of dough into a 12x8-inch rectangle, stopping to let dough relax for 10 minutes if needed. Spread the 6 tablespoons softened butter over dough rectangles. Sprinkle with brown sugar-cinnamon mixture, the remaining bacon, and, if desired, raisins. Starting from a long side, roll up each rectangle into a spiral. Pinch dough to seal seams. Slice each spiral into eight pieces. Arrange slices in pan over pecan mixture. Cover; let rise in a warm place until nearly double in size (about 1 hour). Preheat oven to 375°F. Bake 25 to 30 minutes or until rolls are golden brown and sound hollow when gently tapped. If needed, cover rolls loosely with foil to prevent overbrowning. Cool rolls in pan 5 minutes. Invert rolls onto a platter. Serve warm. **Yield:** 16 rolls.

Honey Lemon Blueberry Coffee Cake

2 cups blueberries, fresh or frozen	2 tsp. baking powder	1 tsp. fresh grated lemon peel
1 Tbsp. all-purpose flour	½ tsp. salt	1 tsp. vanilla
½ cup honey	½ cup honey	6 Tbsp. butter, melted
2 Tbsp. fresh lemon juice	2 eggs	½ tsp. baking soda
1½ cups all-purpose flour	¼ cup milk	
	2 Tbsp. fresh lemon juice	

Coat the bottom of a greased 9-inch round cake pan with a thin layer of cornmeal. Layer blueberries; distribute evenly. Sprinkle with flour; drizzle with honey and lemon juice. Set aside.

In a small bowl, combine flour, baking powder, baking soda and salt; set aside. In a medium bowl, combine honey, eggs, milk, lemon juice, lemon peel, and vanilla; beat with fork until well mixed. Add flour mixture; mix well. Stir in melted butter; mix well. Pour batter over blueberries in pan; spread to cover evenly. Bake at 350°F for 30 to 35 minutes, or until toothpick inserted in center of cake comes out clean. Cool in pan on wire rack 10 minutes. Invert cake onto large plate; cool. **Yield:** 8 servings.

Mini Tomato Sandwiches with Bacon Mayonnaise

4 bacon slices (about 3 oz.), finely chopped	1 large (8 oz.) red beefsteak heirloom tomato, cut into ¼-inch-thick slices
½ cup mayonnaise	¼ tsp. black pepper
2 tsp. chopped fresh chives	1 large (8 oz.) yellow heirloom tomato, cut into ¼-inch-thick slices
½ tsp. lemon zest (from 1 lemon)	
½ tsp. salt, divided	
15 very thin white bread slices, crusts removed	

Place chopped bacon in a small nonstick skillet over medium heat; cook, stirring occasionally, until crisp, about 6 minutes. Drain on paper towels. Stir together bacon, mayonnaise, chives, zest, and ¼ teaspoon of the salt in a small bowl. Spread mayonnaise mixture on 15 bread slices. Layer 5 of the mayonnaise-coated bread slices with red tomato slices; sprinkle with ⅛ teaspoon each of the salt and pepper. Top with remaining 5 mayonnaise-coated bread slices, coated side up; layer with yellow tomato slices, and sprinkle with remaining ⅛ teaspoon each salt and pepper. Top with remaining 5 bread slices. Cut each sandwich into 4 pieces, and serve immediately. **Yield:** 20 mini sandwiches. **Note:** Prepare the sandwiches 1 hour ahead, and then refrigerate. Transport in a container lined with paper towels to keep them in place.

Deb Plumley's Recipes

3 Ingredient Slow Cooker Sweet 'n Spicy Party Meatballs

1½ lbs. frozen Italian style meatballs	1 cup raspberry preserves*
12 oz. chili sauce*	chopped green onions for garnish (optional)

Place meatballs in a slow cooker. Stir together chili sauce and raspberry preserves and pour over meatballs. Stir to combine. Cover and cook on LOW for 6 to 8 hours or on HIGH 3 to 4 hours. Sprinkle with chopped green onions (optional) and serve hot. ***Note:** If using more than 2 lbs. of meatballs and you like them extra saucy, I would recommend doubling the chili sauce and the raspberry preserves. Chili sauce can be found in the Asian section of most grocery stores or in the ketchup aisle (Heinz® makes a great one and one bottle is perfect for this recipe). **Yield:** 12 to 16 servings as an appetizer or 4 to 6 servings as a main dish.

Lemon Buttermilk Pound Cake

2½ cups sugar
1½ cups butter softened
4 eggs
3½ cups all-purpose flour
½ tsp. salt
½ tsp. baking soda
1 cup buttermilk
2 Tbsp. lemon juice
1 Tbsp. lemon zest

Lemon Glaze:

2 cups confectioner's sugar
2 Tbsp. butter, softened
2 Tbsp. lemon juice
2 tsp. lemon zest plus more for garnish
on top (about 1 Tbsp. total)
1 Tbsp. milk

Preheat oven to 350°F. Grease and flour a Bundt cake pan. Beat sugar and 1½ cups butter together in a bowl with an electric mixer until light and fluffy. Add eggs one at a time, thoroughly beating each egg into the butter mixture before adding the next. Combine flour, salt, and baking soda together in a bowl. Add ⅓ of the flour mixture to the butter mixture; mix well. Pour in ½ the buttermilk and beat until combined. Repeat adding the remaining flour mixture and buttermilk, beating well after each addition, and ending with the flour mixture. Stir lemon juice and zest into batter. Batter should be very smooth and have a silky texture; almost as if it was whipped. Pour batter into prepared cake pan. Reduce oven temperature to 325°F and bake for 70 to 75 minutes. Cool in the pan for 10 minutes before removing to a cake platter or plate. **Lemon Glaze:** Whisk powdered sugar, lemon juice, 2 tablespoons soft butter, lemon and lemon zest together in a bowl until glaze is smooth. Once cake has fully cooled, pour the glaze over the cake, letting some drizzle down the sides and into the center. Top with additional lemon zest, if desired. **Yield:** 24 servings

Tortilla Black Bean Casserole

2 cups chopped onion
1½ cups chopped green sweet pepper
1 can (14 ½ oz.) tomatoes, cut up
¾ cup bottled picante sauce or green salsa
2 tsp. ground cumin
2 cloves garlic, minced
2 cans (15 oz. each) black beans and/or red kidney beans, rinsed and drained

12 corn tortillas (6-inch)
2 cups shredded reduced-fat Monterey Jack cheese
1 cup chopped cherry or grape tomatoes
chopped fresh cilantro, sliced green onions,
and/or sliced pitted ripe olives
½ cup light sour cream or plain low-fat Greek yogurt (optional)

In a large skillet combine onion, sweet pepper, undrained tomatoes, picante sauce, cumin, and garlic. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes. Stir in beans. Spread ⅓ of the bean mixture over the bottom of a 3-quart rectangular baking dish. Top with six of the tortillas, overlapping as necessary, and 1 cup of the cheese. Add another one-third of the bean mixture; top with remaining 6 tortillas and top with remaining bean mixture. Sprinkle with remaining cheese. Bake, covered, in a 350°F oven for 30 to 35 minutes or until heated through. Let stand 10 minutes. Before serving, if desired, top with tomatoes, cilantro, green onions and/or olives. If you like, serve with sour cream. **Yield:** 8 servings.

Viewer's Recipes

Zucchini Raisin Bread

Elizabeth Kimball – Hanover, N.H.

3 cups shredded zucchini (3 medium)	1 tsp. salt
1 $\frac{2}{3}$ cups sugar	1 tsp. ground cinnamon
$\frac{2}{3}$ cup vegetable oil	$\frac{1}{2}$ tsp. ground cloves
2 tsp. vanilla	$\frac{1}{2}$ tsp. baking powder
4 large eggs	$\frac{1}{2}$ cup coarsely chopped nuts
3 cups all-purpose or whole wheat flour	$\frac{1}{2}$ cup raisins
2 tsp. baking soda	

Move oven rack to low position so that tops of pans will be in center of oven and heat oven to 350°F. Grease bottoms only of 2 (8x4x2-inch) loaf pans or 1 (9x5x3-inch) loaf pan with shortening or cooking spray. In large bowl, stir zucchini, sugar, oil, vanilla and eggs until well mixed. Stir in remaining ingredients except nuts and raisins. Stir in nuts and raisins. Divide batter evenly between 8-inch pans or pour into 9-inch pan. Bake 8-inch loaves 50 to 60 minutes, 9-inch loaf 1 hour 10 minutes to 1 hour 20 minutes, or until toothpick inserted in center comes out clean. Cool in pans on cooling rack 10 minutes. Loosen sides of loaves from pans; remove from pans and place top side up on cooling rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days. **Yield:** 2 loaves, 24 servings.

Creamy Fruit Salad

Virginia Longe – Sheldon, Vt.

1 can (20 oz.) unsweetened pineapple chunks, drained	1 $\frac{1}{2}$ cups low-fat milk
1 can (15 oz.) sliced peaches, drained	$\frac{1}{3}$ cup orange juice concentrate
1 can (11 oz.) mandarin oranges, drained	1 pkg. (1 oz.) sugar-free vanilla pudding mix
4 medium tart apples, peeled and diced	$\frac{3}{4}$ cup fat-free sour cream

In a large bowl combine the fruit and set aside. In another bowl whisk milk, juice concentrate, and pudding mix for 2 minutes or until smooth. Add sour cream and mix well. Fold into fruit. Cover and refrigerate until serving. **Yield:** 16 servings. Recipe may be halved.

Hard Molasses Cookies

Ramonia Allaire – Hyde Park

1 cup molasses (½ cup light & ½ cup dark)	½ tsp. cinnamon
1 cup sugar	1 tsp. ginger
1 cup shortening	½ cup coffee or water
1 tsp. baking soda	5 cups all-purpose flour
1 tsp. salt	

Combine all ingredients until stiff dough forms, adding more flour if necessary. Wrap dough in plastic film and chill for about 3 hours. Preheat oven to 375°F. Roll dough very thin on a lightly floured surface. Use a round cookie cutter to cut them and place in a cookie sheet. Sprinkle with sugar. Bake for 7 to 9 minutes. **Yield:** 220 very thin 2½–inch cookies. **Note:** dough may need to be chilled again after rolling, separate dough in portions and keep refrigerated while working. Recipe may be halved.

Slow-Cooker Corn Chowder

Carolyn Bourgeois – Vergennes, Vt.

2½ cups 2% milk	1½ cups cubed fully cooked ham
1 can (14.75 oz.) cream style corn	1 medium onion, chopped
1 can (8.75 oz.) sweet corn kernels	2 tsp. dried parsley flakes
1 can (10.75 oz.) condensed cream of mushroom soup, undiluted	2 Tbsp. butter
2 cups frozen shredded hash brown potatoes	salt and pepper to taste

In a 3 quart slow cooker, combine all the ingredients. Cover and cook on LOW for about 6 hours. **Yield:** 8 servings or 2 quarts chowder.

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