

Across the Fence

Recipes for Sharing – November 2019

Marco Ayala's Recipes

Scalloped Potato Loaf

1 Tbsp. olive oil	2 tsp. paprika
1 large white onion, chopped	1 can (14 oz.) diced tomato
1 lb. lean ground beef	6 cups fresh spinach
½ tsp. pepper	5 russet potatoes
1 tsp. salt	13 slices mozzarella cheese
2 tsp. garlic powder	2 Tbsp. fresh parsley, chopped, for garnish

In a large skillet, heat the olive oil over medium heat until shimmering. Add the onion and cook until golden, about 5 minutes. Add the ground beef and break apart, then cook for 3 minutes until the meat is no longer pink. Add the pepper, salt, garlic powder, paprika, and tomatoes. Mix thoroughly. Add the spinach and cook until just wilted, about 2 minutes. Remove the pan from the heat, cover, and set aside until ready to use. Preheat the oven to 350°F. Peel the potatoes and cut into $\frac{1}{8}$ -inch thick slices. In a 9x5-inch loaf pan, arrange overlapping potato slices on the bottom of the pan so the entire bottom is covered. Line the perimeter of the pan with overlapping potato slices. Place 2 slices of mozzarella over the bottom layer of potatoes. Cut 5 slices of mozzarella in half. Place 2 half slices of cheese against the potatoes on both of the longer sides of the pan and one half on both of the shorter sides. Place one half in each of the corners of the pan. Spread $\frac{1}{3}$ of the beef mixture on top of the cheese. Arrange another layer of overlapping potato slices over the beef mixture. Place 2 more slices of cheese on top of the potatoes. Spread another third of the beef mixture over the cheese, add another layer of potatoes. Place 2 more slices of cheese on top of the potatoes. Spread the rest of the beef mixture on top of the cheese. Tuck potato slices around the sides of the pan until all of the gaps are filled. Place the last 2 slices of cheese on top of the beef mixture. Cover the cheese with overlapping potato slices. Bake for 90 minutes, until the top is golden brown and crisp. Let cool a bit. Place a cutting board over the loaf pan and invert the loaf. Slice and garnish with parsley.

Chocolate Caramel Trifle

1 pkg. (9 oz.) devil's food cake mix
2 pkgs. (3.9 ounces each) instant chocolate pudding mix
1 carton (12 oz.) frozen whipped topping, thawed
1 jar (12 $\frac{1}{4}$ oz.) caramel ice cream topping
1 pkg. (7 $\frac{1}{2}$ or 8 oz.) English toffee bits

Prepare and bake cake according to package directions for a 9x13x2-inch baking pan. Cool on a wire rack. In a medium bowl, add contents of both pudding packages and prepare it using 3 cups milk. Cut cake into 1 $\frac{1}{2}$ -inch cubes. Place $\frac{1}{3}$ of the cubes in a 3-qt. trifle bowl or large glass serving bowl; lightly press down to fill in gaps. Top with $\frac{1}{3}$ of the whipped topping, pudding, caramel topping and toffee bits; repeat layers. Cover and refrigerate until serving.

Carolyn Peake's Recipes

Slow-Cooker Caramel Corn

½ cup butter, cut into tablespoons
1 cup packed light brown sugar
¼ cup light corn syrup
1 tsp. baking soda

1 tsp. vanilla
12 cups plain popped popcorn
2 cups mini pretzel twists
1 cup mixed nuts

Spray 6-qt. slow cooker with cooking spray. In the bottom of the slow cooker, layer butter, brown sugar and corn syrup. Cover and cook on high heat for 30 minutes. Carefully remove the cooker's ceramic insert, leaving the cover on, and rotate the insert 180 degrees. Continue to cook on HIGH another 30 minutes or until caramel mixture is bubbling vigorously around edges. Remove cover, turn heat setting to LOW. Stir in baking soda and vanilla until well blended. The mixture will foam while being stirred. Add popcorn and stir well to coat popcorn making sure to reach bottom and all around the insides to get at all the corn. Continue to cook, uncovered, on LOW setting for 1 hour to 1½ hour, stirring every 15 to 20 minutes until popcorn looks dry and caramel is cooked on. Spread on waxed paper and cool for 15 minutes. Stir in the pretzels and nuts. Store at room temperature in airtight container. Other ideas for the mixture are to add the nuts and pretzels in when the popcorn is put into the cooker. Also when things have cooled some you could add things like mini M&M's® or other small chocolate candies. Play around with it and make it your own recipe. **Yield:** 14 servings.

Potluck Macaroni and Cheese

3 cups uncooked elbow macaroni
1 pkg. (16 oz.) processed cheese (such as Velveeta®), cubed
2 cups shredded Mexican cheese blend
2 cups shredded white cheddar cheese

1¾ cup whole milk
1 can (12 oz.) evaporated milk
¾ cup butter, melted
3 large eggs, lightly beaten

Cook macaroni according to package directions for al dente, and drain. Transfer to a greased 5-quart slow cooker. Stir in remaining ingredients. Cook, covered, on LOW heat until a thermometer reads at least 160°F, about 2 to 2½ hours, stirring once. **Yield:** 16 servings (¾ cup each).

For best results, when using your slow cooker:

- **Use the right size slow cooker.** The slow cooker should be filled between one-half and two-thirds full.
- **Don't keep peeking or stirring.** Every time the lid is opened heat escapes and it takes approximately 20 to 30 minutes for the slow cooker to come back up to the set temperature. Open the lid as little as possible while cooking.
- **Don't store the cooked food using the ceramic slow cooker liner in the refrigerator.** The ceramic liner is meant to retain heat and will not allow the food to cool quickly enough in the refrigerator. Always transfer your food to a separate container before storage.

Lemon-Glazed Earl Gray Tea Bread

1½ Tbsp. Earl Grey tea leaves
1 cup sugar
1½ cups all-purpose flour
¼ tsp. baking soda
½ cup softened butter
3 large eggs

1 tsp. vanilla
½ cup sour cream
1 tsp. lemon peel
⅔ cup confectioner's sugar
1 Tbsp. water

Grease and flour a 9x5-inch loaf pan. In processor, finely grind the tea leaves and sugar. Whisk together the flour, and baking soda. With mixer on medium-high, beat softened butter and tea sugar in a large bowl until fluffy. Gradually beat in the three eggs, then the vanilla. On LOW speed, gradually add flour mixture, alternating with sour cream until just mixed. Spread in pan and bake at 325°F for 1 hour and 20 minutes, or until a tester comes out clean. Cool in pan on wire rack for 10 minutes. Remove from pan and cool completely. Combine lemon peel, confectioner's sugar and water until smooth. Drizzle over bread. Let set. Store well wrapped, at room temperature for up to four days. **Yield:** 12 slices.

Laura's Chocolate Chip Cookies

Laura Hamelin – Essex Junction, Vt.

2019 Best Cookie Blue Ribbon Winner/ Best in Show – Champlain Valley Exposition

3 cups all-purpose flour
½ tsp. baking soda
½ tsp. salt
¾ cup melted butter
1 cup packed brown sugar
½ cup white sugar
1 Tbsp. vanilla

1 egg plus 1 egg yolk
1 cup cocoa 60% bittersweet chocolate chips
by Ghirardelli®
½ cup semi-sweet chocolate chip by
Ghirardelli®
1 cup walnuts

Preheat oven to 325°F. Line cookie sheet with parchment paper. Melt butter in a saucepan and combine in a mixer with sugars until light. Add egg plus egg yolk and beat until light and fluffy. Next add vanilla. Add the chocolate chips and nuts at this point. Sift together flour, baking soda, and salt into the dry ingredients in the mixer with the wet ingredients and stir to combine. Drop by heaping teaspoonful onto parchment paper lined cookie sheet and bake at 325°F. for 15 to 17 minutes until just golden brown on edge.

Tips for the perfect potluck dish:

Make sure it serves a crowd. Potluck recipes generally serve at least 12 to 15 people, often more. Potlucks are great because everyone seems to bring their best crowd-pleasing dishes, so naturally, everyone wants to try a little of everything! So make sure your recipe has enough servings. Bundt cakes are fantastic because you can slice thin pieces if needed to serve 25 plus.

Make sure your recipe is easy to serve. I like to go for one-pot dishes such as pastas or salads, or any type of finger food. You don't want a dish that has several parts or something that doesn't serve easily. Perfect potluck recipes are ones you can easily dish out one-handed and can be served on a plate without running into other foods.

Make sure it doesn't need to be kept super-cold or super-hot. Of course, everyone will do their best to keep mayo-based salads as cool as possible before serving, but try your best to bring something that doesn't require extra attention. Low maintenance dishes are the best!

Make sure it doesn't have strange flavor combinations. Potlucks are literally catering to a crowd, so this probably isn't the best time to try out that gastronomical wonder you've been imagining. Stick to classics or a minor variation on a classic.

Chocolate Cream Puff Cupcakes

Clover Bowker – Essex Junction, Vt.

2019 Children's Baking Category Blue Ribbon Winner – Champlain Valley Exposition

Cupcakes:

3 eggs	½ cup oil
2 cups sugar	2 tsp. vanilla
3½ cups flour	2 cups milk
1 tsp. baking soda	1 pkg. cook and serve (not instant)
¼ tsp. baking powder	pudding mix
¾ cup cocoa powder	

Preheat oven to 375°F. Line cupcake pan(s) with paper baking cups. In a bowl, combine the sugar, flour, pudding mix, baking soda, baking powder and cocoa powder. In another bowl, mix eggs, milk, oil, and vanilla. In a large bowl, alternate mixing wet and dry ingredients. Bake for 15 minutes or until toothpick inserted in the center comes out clean. Let cool completely.

Frosting:

1 cup cocoa powder
½ cup hot water
6 cups confectioner's sugar
1 cup butter, softened
2 to 3 Tbsp. milk (or as desired for consistency)

Dissolve cocoa powder in hot water, stir until blended. In a different bowl, using a mixer, beat confectioner's sugar and butter together. Cream both mixtures together. Add in milk until desired consistency is achieved.

Filling:

¾ cup butter
4½ cups confectioner's sugar
4½ tsp. vanilla
1 to 2 Tbsp. milk (or as desired for consistency)

Mix butter, sugar, and vanilla until smooth. Add in milk until desired consistency is achieved. After cupcakes have completely cooled, cut a cork-shaped section from the top of each cupcake, heading down toward the center. Remove and set aside. Scoop out a little cake from within, and cut off the pointed bottom of the "cork." Fill the cupcake hole with vanilla frosting. Replace the cupcake top, and frost with chocolate frosting. **Yield:** 30 cupcakes.

Viewer's Recipes

BBQ Pulled Pork Stuffed Rolls

Trisha Peryea – Plattsburgh N.Y.

3 lb. pork shoulder
1 Tbsp. paprika
2 Tbsp. brown sugar
1 tsp. pepper
1 tsp. cayenne pepper
1 tsp. garlic powder
1 large onion

1 tsp. kosher salt
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{4}$ cup water
2 cups BBQ sauce (or as desired)
2 tubes refrigerated crescent rolls (8 rolls each)

In a small bowl, mix together all of the dried spices and rub into all sides of the pork. Chop onion into small pieces. Place vinegar and water in bottom of slow cooker. Carefully add pork (so you don't wash off spices). Sprinkle chopped onion over and around pork. Cover and cook on LOW for about 6 to 8 hours. Remove pork from slow cooker onto a platter. Using two forks, shred pork; remove any large fatty pieces and discard them. Transfer pork into a bowl. Add juices from slow cooker, just until meat is moist. Add BBQ sauce. Stuff each triangle with about 2 tablespoons pork and roll to form a crescent roll. Make sure to pinch ends to seal roll. Repeat for all the refrigerated crescent rolls. Set on a baking sheet about 1-inch apart from each other and bake at 350°F for about 9 to 12 minutes or until brown. Serve with additional BBQ sauce, ranch, queso or any dipping sauce of your choice. **Yield:** 16 servings. **Note:** Recipe can be doubled.

Apple Macaroon Pie

Valerie Bert – Braintree, Vt.

1 unbaked pie crust
4 cups apples, thinly sliced
 $\frac{1}{2}$ cup sugar
1 Tbsp. flour

$\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. salt
2 tsp. butter

Coconut topping:

1 egg, well beaten
 $\frac{1}{2}$ cup sugar

1 cup coconut, shredded
 $\frac{1}{4}$ cup milk

Line 9-inch pie plate with pastry and arrange apple slices in pan. Combine sugar, flour, cinnamon, and salt. Sprinkle mixture on top of apples. Dot with butter and bake in 425°F oven for 20 minutes. *For topping:* combine well beaten egg, sugar, shredded coconut, and milk. Spread over top of partially baked pie. Lower heat to 350°F and bake 30 minutes longer. **Yield:** 8 servings.

Cranberry Fruit Bread
Terri Pilch – Burlington, Vt.

2 cups flour	1 orange, juiced and zested
1 cup sugar	1 egg, well beaten
1½ tsp. baking powder	2 Tbsp. melted butter
½ tsp. baking soda	½ cup chopped nuts
1 tsp. salt	2 cups cranberries, cut in half

Sift dry ingredients. Combine juice and zest and add enough water for $\frac{3}{4}$ cup liquid. Add beaten egg and melted butter. Pour over dry ingredients and mix until moistened. Add nuts and cranberries. Bake in loaf pan in 325°F oven for 50 to 60 minutes until pick inserted in center comes out clean. Cool before serving.

Old Fashioned Oatmeal Cake
Sylvia Ledoux – Reading, Vt.

1¼ cups hot water	2 tsp. vanilla
1 cup rolled oats (instant)	1⅓ cups flour
1 stick butter, softened	1 tsp. soda
2 eggs, beaten	1 tsp. nutmeg
1 cup white sugar	1 tsp. cinnamon
1 cup brown sugar	

Topping:

½ cup nuts	¼ cup milk	1 cup brown sugar
6 Tbsp. butter, melted	1 cup coconut	

Mix all the cake ingredients together. Pour into a 9x13-inch cake pan. Bake at 350°F for 45 minutes. Remove cake from oven. Combine topping ingredients and spread topping over cake. Bake 5 or 7 minutes longer (or broil 3 to 4 minutes) until golden brown and bubbly. Remove from oven and let cool.

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