

Christian Ladies Brunch

February Ladies Brunch was held at the home of Toney and Patricia Pruett on February 19, 2011. There was a total of 18 Christian Ladies in attendance for the event. The group gathered for a short devotion as Patricia presented some ideas for examining the heart. A prayer of thanksgiving was offered for the food, and then the feeding frenzy was on. There was so much wonderful food, more than a person could sample. But, we tried. Thank you to the ladies that supplied the dishes for sampling and making this event into a wonderful day. Your attendance and participation contributed to the atmosphere of the day.

A cookbook authored by Patricia Pruett was given away as the door prize. Neale Armstrong did the honor of drawing out a name from the basket; Dianne Martin was the winner. Each lady left with a loaf of homemade bread. They had these flavors to choose from; triple chocolate, sour dough chocolate, lemon cranberry, roasted red pepper & garlic, citrus date nut, humming bird and banana nut.

Ladies Present

Irma Holt Flowers	Dorothy Evans
Joslin Tidwell	Judy Kerr
Thena Haynes	Dianne Martin
Gladys Rader	Cheryl Smith
Gwen Allen	Ariana Baxley
Faye Greer	Sherry Baxley
Linda Kerr	Neale Armstrong
Linda Beasley	Jessie Pruett
Julia Herod Carnahan	Patricia Pruett

MAIN DISHES

QUICHE Joslin Tidwell

6 whole eggs
1 cup heavy cream or half n half
½ teaspoon salt

2 cups grated cheese
¼ cup precooked meat or veggies
1 deep dish pie crust

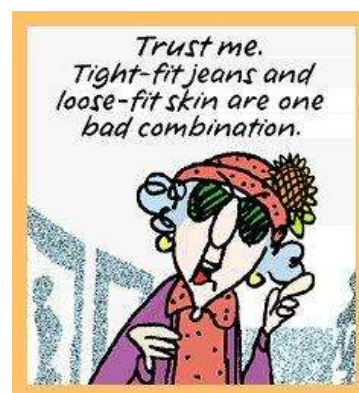
Preheat oven to 350 degrees. Partially prebake crust (5-10 minutes). In a large bowl whisk eggs, cream and seasonings together. Place cheese and other fillings into piecrust. Pour egg mixture over filling ingredients. Bake for 45 minutes or until top is brown and eggs are set. Let sit for 10 minutes before serving.

PORK TENDERLOIN WITH CHERRY SAUCE Patricia Pruett

2 pork tenderloins
½ teaspoon salt
¼ teaspoon garlic powder
¼ teaspoon black pepper
3 tablespoons butter, melted
2 cans red tart cherries, drained
2 tablespoons vinegar
2 tablespoons cornstarch
½ cup sugar

¼ teaspoon red food coloring
¼ teaspoon almond flavoring
2 small loaves French bread
(sliced in ¾ inch serving pieces)
butter
8 oz. cream cheese, softened
1 or 2 tablespoons minced green onions
¼ cup mayonnaise

Rinse tenderloins; pat dry. Mix salt, garlic powder and pepper together; stir into melted butter; rub over tenderloins. Place on rack or baking sheet and roast in a 375 degree oven for 40-45 minutes. Allow meat to rest and cool. While tenderloins are roasting, combine cherries, vinegar, cornstarch, sugar and red color. Cook over medium heat until thicken. Remove from heat and allow to cool; stir in almond flavoring. Butter bread slices and lightly toast. Combine cream cheese, onions, and mayonnaise. Spread cream cheese mixture over toasted bread. Slice tenderloin in about ½ inch thick slices; place a top cream cheese. Ladle 1 tablespoon of cherry sauce over slices of tenderloin.



SANDWICHES

BREAKFAST SANDWICH Thena Haynes

1 pound sausage	8 oz. cream cheese
1 onion, chopped fine	8 oz. sour cream
1 green bell pepper, chopped fine	1 small bag shredded Cheddar cheese
Salt and pepper to taste	1 long loaf French Bread
1 whole garlic, minced	

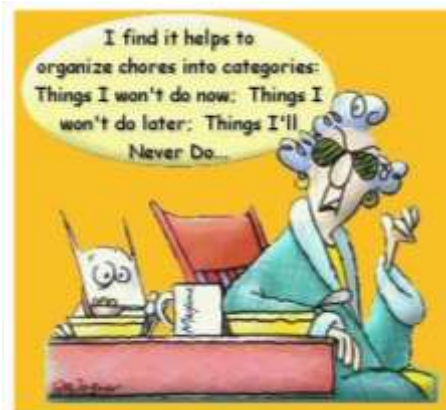
Cook sausage, onion, green pepper, salt, pepper and garlic in skillet. Drain mixture then add cream cheese and sour cream. Mix well. Cut the center out of the bread. Spread on the sausage mixture and top with the shredded cheese. Cover with foil and bake 2-3 minutes or until cheese is melted. Slice and enjoy.

CREOLE TEA SANDWICHES Irma Holt Flowers

1 loaf white bread	Creole seasonings to taste
1 pound bacon	5 or 6 Roma tomatoes
1 bunch green onions	Helman Mayonnaise (enough to make a spread)

Freeze bread just long enough to be able to slice easily. Remove crust and slice bread into four squares. Cook bacon and crush into small pieces. Chop green onions all parts. Mix Creole, maybe $\frac{1}{4}$ teaspoon and see if it is enough to taste, with bacon, onions and mayonnaise. Add more Creole if needed. Spread on bread squares. Slice tomatoes in thin slices and top on each square. This makes a large platter full and is delicious.

Will's niece brought this Christmas. She didn't tell us what it was called nor the exact amount of seasonings. We came up with this name.



CASSEROLES

BREAKFAST CASSEROLE Gladys Rader

1 cup grits (cook according to box)	Pepper
5 eggs (beaten)	1 ½ cups milk
2 pounds sausage (cooked and drained)	1 stick butter (melted)
Salt	2 cups shredded cheese

Mix together milk, cooled grits, butter and half the cheese. Salt and pepper to taste. Add eggs to mixture. Spread sausage to bottom of greased pan. Pour grits mixture over sausage. Sprinkle rest of cheese on top. Bake for 45 to 50 minutes in a 350 degree oven.

AMISH BREAKFAST CASSEROLE Gwen Allen

3 eggs	¼ cup melted butter
1 ½ cups milk	8 slices cooked bacon, crumbled
½ cup Bisquick	1 cup shredded cheese

Mix eggs, Bisquick, milk and butter. Pour into casserole dish. Spread crumbled bacon and cheese on top; press down into casserole. Bake at 350 degrees for 30 minutes. Can mix the night before and bake the next morning.

BREAKFAST CASSEROLE Faye Greer

1 (8oz.) can refrigerated crescent rolls	6 large eggs
1 pound bacon cooked and crumbled	¼ teaspoon dried oregano
2 cups shredded mozzarella cheese	¾ cup milk

Press crescent dough in the bottom of a greased 9x13x2 inch baking dish. Brown, drain and crumble bacon. Spoon over dough. Sprinkle cheese over bacon. Whisk together eggs, oregano and milk; pour over cheese. Bake at 425 degrees for 20 minutes or until eggs are set and cheese is lightly browned. Let stand at room temperature 5-10 minutes before serving.

SAUSAGE CASSEROLE Linda Kerr

1 pound sausage	2 cans crescent rolls
1-8 oz. cheese whiz	

Cook sausage; drain; add cheese. Put in refrigerator overnight. Put 1 can rolls on bottom of pan; add sausage and cheese. Put other can of rolls on top. Cook as directed on package of rolls. When done cut in squares. Makes approximately 24.

CASSEROLES (continued)

SAUSAGE ROLL CASSEROLE Linda Beasley

1 pound sausage, cooked and crumbled
1-8 oz. cheese whiz

2 tubes crescent rolls

Spread one can of rolls in bottom of 9x13 inch dish or baking pan. Press together to remove any holes. Mix sausage and cheese. Spread over bottom. Cover with last can of rolls. Seal well. Bake at 350 degrees until lightly browned. (17-20 minutes).

Hint: Cook sausage the night before and mix with cheese. Refrigerate. This makes for faster preparation next morning.

HASH BROWN CASSEROLE Dianne Martin

1 - 20 oz. pkg. thawed shredded hash browns
2 cups shredded cheddar cheese
¼ teaspoon pepper
1 pint sour cream
1 can cream of chicken soup

½ cup melted butter
½ cup chopped onions
2 cups crushed cornflakes
¼ cup melted butter

Combine first 7 ingredients. Pour into buttered dish. Combine cornflakes with ¼ cup melted butter. Put on top of casserole. Bake at 350 degrees for 45 minutes. Serves 10. May be made the night before.



BREADS

BANANA BREAD Joslin Tidwell

3-4 ripe, bananas, smashed	1 teaspoon vanilla
1/3 cup melted butter	1 teaspoon baking soda
1 cup sugar (may reduce to ¾ cup)	Pinch salt
1 egg, beaten	1 ½ cup flour

Preheat oven to 325 degrees. Mix butter with bananas in large bowl. Add sugar, egg and vanilla. Sprinkle baking soda, and salt and mix in. Add flour and mix. Butter a 4x8 inch loaf pan and pour in batter. Bake 45 minutes-1 hour. Cool on a rack.

DEBBIE'S FAT FREE MUFFINS Neale Armstrong

1 egg	1/3 cup brown sugar
1 teaspoon baking powder	2/3 cup oat flour
¼ teaspoon salt	2/3 cup quick-cook oats
1-2 tablespoon milk	½ cup applesauce
½ teaspoon vanilla	½ cup nuts, optional
¼ teaspoon cinnamon	

Beat egg. Mix together all dry ingredients. Mix milk and applesauce with egg. Combine with dry ingredients. Stir in vanilla and nuts. Place batter in muffin tin. For mini muffins, bake in mini pans for 15 minutes in a 350 degree oven. For regular muffins bake 20 minutes. Variation: Medium banana may be substituted for applesauce.

BREAKFAST/BRUNCH MONKEY BREAD Julia Herod Carnahan

3 cans – 10 count, buttermilk preferred, biscuits	½ cup oleo
½ cup granulated sugar	1 cup brown sugar
1 teaspoon cinnamon	2 teaspoons water

Cut each biscuit into 4 pieces, one can at a time. Put the one can of biscuits, cut, into a plastic bag that has the granulate sugar and cinnamon mixed up. Shake. Then put the sugared pieces in a tube cake pan, greased. (Best to grease with Pam or other non-stick spray). Do the other 2 cans of biscuits the same. Heat oleo, brown sugar and water until sugar and oleo melt. Pour over biscuits in tube pan. Bake in a 350 degree oven for 30-35 minutes.

Good friends are like stars, you don't always see them, but you know they are always there.

BREADS (continued)

BANANA BREAD Dianne Martin

½ cup oil
1 cup sugar
2 eggs
3 mashed ripe bananas

2 cups self rising flour
½ teaspoon baking soda
½ cup chopped nuts (optional)

Mix oil, sugar and eggs; blend well. Add bananas; beat well. Add flour and soda; beat well after each addition. Add nuts and mix well. Pour batter into well greased and floured loaf pan. Bake 350 for 1 hour.

CRANBERRY SCONES Patricia Pruett

2 cups self-rising flour
¼ cup sugar
1 teaspoon cinnamon
¼ teaspoon baking soda
½ teaspoon baking powder
½ cup shortening or butter

½ cup dried cranberries
¾ cup buttermilk
1 egg beaten
¾ cup confectioners' sugar
2 or 3 teaspoons milk

Heat oven to 425 degrees. In a large bowl, combine flour, sugar, cinnamon, baking powder and baking soda. Mix well. With pastry blender cut in shortening until mixture resembles coarse crumbs. Stir cranberries, beaten egg and buttermilk together; add to flour mixture all at once. Stirring with fork, until soft dough forms, and mixture begins to pull away from sides of bowl. On lightly floured surface, knead dough until no longer sticky. Roll out dough to ½ inch thick. For small scones cut in 2 inch strips; make diagonal cuts to form triangles. Place scones with sides touching on greased cookie sheet. Bake for 6 minutes or until golden brown. Cool 5 minutes. Meanwhile, in a small bowl, combine confectioners' sugar and enough milk for desired frosting consistency. Frost warm scones and serve warm. Serve with **Cranberry Butter**.

**To make biscuits use biscuit cutter. For larger scones or biscuits bake 10 minutes. May substitute raisins or dried cherries for cranberries.*

CRANBERRY BUTTER

1 cup dried cranberries
1 cup confectioners' sugar
3 oz. cream cheese, softened

½ cup butter
1 tablespoon lemon juice

Place cranberries in sauce pan and barely cover with water. Bring to a boil; reduce to simmer and allow water to evaporate. Puree cranberries in a food processor or blender. Add sugar, cream cheese, butter and lemon juice. Process until smooth. Keep refrigerated.



*How do you prevent sagging?
Just eat till
the wrinkles fill out!*

BEVERAGES

GOLDEN GLOW PUNCH Sherry Baxley

1 – 3 oz. pkg. orange flavored gelatin
1 – 6 oz. can frozen pineapple-orange juice concentrate

4 cups apple juice
1 – 1 pint, 12 oz. bottle (3.5 cups) ginger ale, chilled

Dissolve gelatin in 1 cup boiling water. Stir in pineapple-orange concentrate. Add apple juice and 3 cups cold water. Just before serving carefully pour in chilled ginger ale. Makes about 25 four oz. servings.

CINNAMON MOCHA COFFEE Jessie Pruett

2 cups low fat milk
2 oz. bittersweet chocolate
2 cinnamon sticks
4 oz. white chocolate

2 tablespoons brown sugar
1 teaspoon vanilla
2 cups strong coffee
Whipped cream

Combine milk and cinnamon sticks over low heat; allow to simmer 10 minutes. Remove from heat; add chocolate. Cover and let stand 10 minutes. Bring mixture to simmer; add coffee sugar and vanilla. Mix well. Remove cinnamon sticks and pour into mugs. Top with whipped cream and garnish with ground cinnamon or chocolate shavings.

For a richer drink substitute one cup half n half for one cup low fat milk.



DESSERTS

GLUTEN FREE PEANUT BUTTER COOKIES Cheryl Smith (Christmas Women Magazine)

1 cup creamy or chunky peanut butter	1 teaspoon vanilla
1 cup brown sugar	1 cup chocolate chips
1 egg	1 cup nuts or raisins, optional

Preheat oven to 350 degrees. Combine all ingredients in large bowl. Roll mixture into balls. Bake on cookie sheet for 15 minutes. Yields: 18-24 cookies.

STRAWBERRY DESSERT PIZZA Ariana Baxley

1 pkg. (20 oz.) refrigerated sugar cookie dough	1 tub (8 oz.) Cool Whip strawberry whipped topping, thawed
1 pkg. (8 oz.) cream cheese, softened	1 pint (2 cups) strawberries, sliced
1/3 cup sugar	

Preheat oven to 350 degrees. Press dough firmly into greased 12 inch pizza pan. Bake 20 minutes or until golden brown. Cool in pan on wire rack. Beat cream cheese and sugar in large bowl with wire whisk or electric mixer on high speed until well blended. Gently stir in whipped topping. Spread cream cheese mixture over crust; top with strawberries. Serve immediately. Or cover and refrigerate until ready to serve. Store any leftover dessert in refrigerator. Makes 12 servings.

SUBSTITUTE: Prepare as directed, using regular Cool Whip whipped topping.



SALADS

EASY FRUIT SALAD Neale Armstrong

1 (20 oz.) can chunk pineapple
1 can mandarin oranges
1 jar maraschino cherries, drained
1 can chunk fruit salad, drained

1 (4 oz.) box Fr. Vanilla instant
pudding mix
3 bananas, sliced

Drain the juice from the pineapple and the cherries. Add the pudding mix to the liquid and mix well. Drain oranges and fruit salad. Gently stir the fruits into the pudding. Chill before serving.

FRESH FRUIT MEDLEY Cheryl Smith

2 cups grapes 1 cup chopped apples 1 cup cut up oranges

Wash grapes. Wash and chop the apples into bite size pieces. Cut the peel from the oranges and cut into bite size pieces. In a glass bowl combine grapes, apples, and oranges. Chill until ready to serve.

