

SALADS

APPLE ASSUME SALAD-Patricia Pruett, Antioch

1 can (20 oz.) crushed pineapple, undrained	2/3 cup sugar
1 pack (8 oz.) cream cheese, softened	1 box (3 oz.) lemon- flavored gelatin
1/2 to 1 cup chopped nuts	1 cup diced unpeeled apples
1 cup whipped topping	1/2 cup finely chopped celery



In a sauce pan, combine pineapple and sugar; bring to a boil and boil for 3 minutes. Add gelatin; stir until dissolved. Add cream cheese; stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping. Pour into a 9-inch square baking pan. Chill until firm.

GREEN BEAN, GRAPE & PASTA TOSS – Jolin McKoin, Hartsville

1 cup chopped pecans	1/3 cup sugar
8 bacon slices	1/3 cup red wine vinegar
1 lb. thin fresh green beans, Trimmed & cut in half	1 tablespoon salt
1 (8 oz.) pkg. penne pasta	2 cups seedless red grapes, cut in half
1 cup mayonnaise	1/3 cup chopped red onion

Preheat oven to 350 degrees. Arrange pecans in single layer on baking sheet and bake 5 to 7 minutes. Cook bacon until crisp, drain and crumble. Cook beans in boiling salted water for 5 minutes, or until crisp tender; drain. Meanwhile, cook pasta according to package directions. Drain. Whisk together mayonnaise and next 3 ingredients in a large bowl; add pecans, green beans, pasta, grapes and onion, stirring to coat. Season with salt to taste. Cover and chill 3 hours; stir in bacon just before serving.

PASTA SALAD – Thena Haynes, Hartsville

1 box Rotini pasta	1/2 bottle Salad Supreme
16 oz. Italian dressing	2 cups broccoli florets
3 to 4 green onion, chopped	2 cups cherry tomatoes
Optional: cucumbers, cauliflower	

Cook pasta according to package directions. Drain and cool. Add Salad Supreme, Italian dressing and green onion. Mix well and refrigerate. Before serving add other ingredients and mix well.

CHERRY COKE SALAD – Linda Adcock, Hartsville

1 can (20 oz.) crushed pineapple
½ cup water
2 pkgs. (3 oz. each) cherry gelatin

1 can (21 oz.) Cherry Pie Filling
(I use sugar free)
¾ cup cola

Drain pineapple, reserving juice; set pineapple aside. In saucepan or microwave, bring pineapple juice and water to a boil. Add gelatin; stir until dissolved. Stir in pie filling and cola. Pour into serving bowl. Refrigerate until slightly thickened. Fold in reserved pineapple, Refrigerate until firm. Yield 10-12 servings.

Recipe from insert in *Birds & Bloom* – June 2009

FROZEN SALAD – Dianne Martin, Hartsville - Evelyn Martin's Recipe

1 can Eagle Brand milk
1 can cherry pie mix
1 large can crushed pineapple, drained
1 large Cool Whip

Mix milk, cherries, and pineapple. Fold in cool whip (even)-Freeze. Set out before meal a while (or just eat frozen). John likes it frozen; I like for it to sit out a while –think it has more flavor.

RAW VEGETABLE SALAD – Linda Beasley, Hartsville - Given to me by Dorinda Gaw

Raw Vegetables:

Broccoli
Cauliflower
Carrots

Sauce:

1 cup mayo
½ cup sugar

Topping:

2 slices bacon cooked crisp,
crumble

Chop vegetables to bite-sized pieces. Pour sauce over vegetables and stir. Top with bacon

EASY FRUIT SALAD – Debbie Wrye, Kingwood, Murfreesboro

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.

MAIN DISHES

MUSHROOM ALFREDO CHICKEN-Jessie Pruett, Antioch

6 chicken breast (1½ lb.)	1 teaspoon marjoram
2 tablespoons olive oil	½ cup frozen green peas
½ teaspoon salt	2 cups cooked pasta
½ teaspoon black pepper	2 jars Alfredo Sauce
1 medium onion, diced	8 oz. sliced mushrooms
¼ teaspoon garlic powder	½ to 1 cup liquid (pasta water, broth)

Cut chicken in to 1 inch cubes. In a large heavy skillet cook and brown chicken in olive oil, seasoning with the listed spices, cooking until no longer pink. Combine with remaining ingredients. Do not overcook pasta; it will continue cooking in the oven. Pour into greased baking dish; place in oven at 350 degrees for 30 to 40 minutes.)

MEATBALLS IN MUSHROOM SAUCE – Gladys Rader, Hartsville

Meatballs for 4 servings. (Find in frozen foods dept.)	1 tablespoon olive oil
2 cans cream of mushroom soup	3 cloves garlic
1 medium onion, diced	8 oz. sliced mushrooms

Sauté onion, garlic and mushrooms in small amount of olive oil. Whisk mushroom soup till it has no lumps; add to onions, garlic and mushrooms. Heat to bubbling point. Heat meatballs according to package directions. Pour over sauce and serve. Good with rice, noodles or creamed potatoes. Quick and easy.

CHICKEN PARMESAN – Ariana Baxley, Antioch

12 to 15 oz. spaghetti noodles	6 oz. shredded mozzarella cheese
1 can or jar of spaghetti sauce	2 tablespoon olive oil
Approx. 2 lbs. boneless chicken breast	1 cup Italian style bread crumbs

Cut chicken breasts into small, bite size pieces and coat them in Italian style bread crumbs. Heat oil in pan and add chicken. Stir occasionally until cooked and no longer pink. Bring about 8 cups of water to a boil and add spaghetti noodles. Let noodles boil for approximately 10 minutes, stirring occasionally. Drain and rinse. Heat spaghetti sauce, then stir into spaghetti noodles. Add the cooked chicken bites. Sprinkle with mozzarella cheese on top,

ALFREDO PASTA – Sheri Baxley, Hartsville

½ cup (1 stick) butter or margarine	1/8 teaspoon black pepper
2 cups heavy cream	1 – 12 oz. box fettuccine pasta, or your choice
1/8 teaspoon garlic powder	¼ cup grated Parmesan cheese

Melt the butter in a medium saucepan over medium heat. Add the cream, garlic powder and pepper and simmer for 10 to 12 minutes or until thick. At the same time, bring 4 to 6 cups of water to a boil and add the pasta. Boil according to the box directions. When the Alfredo sauce has reached your desired consistency, stir in the Parmesan cheese. When the pasta is cooked, drain it. Serve the pasta on plates with Alfredo sauce poured over the top.

BREADS



Sour Dough Bread



Broccoli Cornbread-See Recipes from the
Cookie Swap Luncheon Event

SOUR DOUGH BREAD-Patricia Pruett, Antioch

Starter:

To create starter for bread, combine the following ingredients:

½ cup sugar	1 cup bread flour
3 tablespoons instant dry potatoes	1 cup warm water

To preserve starter, keep in refrigerator 3 to 7 days, take out and feed once with the same ingredients used to create starter. Once starter is mixed, and after one feeding, it will yield 3 cups.

Feed Starter:

Mix well same ingredients used to create starter, and add to starter. Let stand out of refrigerator 8 to 12 hrs (all day or overnight). Take 1 cup starter to use for bread. Return remainder of starter to refrigerator (2 cups). You may give 1 cup to a friend and save a cup for future use. Must be fed in 3 to 7 days.

Bread:

1 cup starter	1 teaspoon salt
½ cup corn oil	1½ cups warm water
¼ cup sugar	6 cups bread flour

Combine all ingredients in a large bowl. Mix into a stiff batter. Place dough in a large greased bowl. Cover lightly and let rise overnight (8 to 12 hours). Do not refrigerate. Punch down and divide into 3 parts. Place in greased loaf pans. Brush tops of loaves with oil. Cover and let rise all day. Bake in a 350 degree oven for 30 to 35 min. Brush with melted butter; allow to cool.

Sweet Bread: To 1 cup starter add 1 cup oil, ¾ cup milk, 1½ cup sugar, 3 eggs, and ½ teaspoon vanilla; blend well. Mix 2½ cups self-rising flour, 1½ teaspoons baking powder, ½ teaspoon salt, 1 box instant vanilla pudding mix, 2 teaspoons cinnamon. Grease 2 large loaf pans. Mix ½ cup sugar and 1½ teaspoon cinnamon and dust pans with half the mixture. Pour batter into pans and dust top with cinnamon and sugar mixture. Bake 1 hour at 325 degrees. May add 1 cup nuts &/or 1 cup raisins; substitute chocolate for vanilla pudding mix plus 8 to 12 oz. chocolate chips; or substitute butterscotch pudding mix and butterscotch chips.

