SALADS

APPLE ASSUME SALAD-Patricia Pruett, Antioch

1 can (20 oz.) crushed pineapple, undrained 1 pack (8 oz.) cream cheese,

softened

½ to 1 cup chopped nuts

1 cup whipped topping

2/3 cup sugar 1 box (3 oz.) lemonflavored gelatin 1 cup diced unpeeled apples ½ 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

1cup chopped pecans 1/3 cup sugar

8 bacon slices 1/3 cup red wine vinegar

1 lb. thin fresh green beans, 1 tablespoon salt

Trimmed & cut in half 2 cups seedless red grapes, cut in half

1 (8 oz.) pkg. penne pasta 1/3 cup chopped red onion

1 cup mayonnaise

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 ½ 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 1 can (21 oz.) Cherry Pie Filling

½ cup water (I use sugar free)

2 pkgs. (3 oz. each) cherry gelatin 3/4 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: Sauce: Topping:

Broccoli 1 cup mayo 2 slices bacon cooked crisp,

Cauliflower ½ cup sugar crumble

Carrots

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 (4 oz.) box Fr. Vanilla instant

1 can mandarin oranges pudding mix 1 jar maraschino cherries, drained 3 bananas, sliced

1 can chunk fruit salad, drained

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.)

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

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 ½ 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 paste. 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:

1/2 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
1/2 cup corn oil 1/2 cups warm water
1/4 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.

BLUEBERRY MUFFINS - Gwen Allen, Hartsville

2 cups all-purpose flour, sifted

½ cup sugar 1 egg, slightly beaten 3 teaspoons baking powder 1/3 cup shortening, melted ½ teaspoon salt 1 cup fresh blueberries (washed & well drained) or 1 cup frozen blueberries Grease 18 to 20 - 21/2 inch muffin pan cups (paper liners can be used). Sift flour with sugar, baking powder and salt into a large bowl. Stir in blueberries. Measure milk in a 2-cup measure. Add egg and melted shortening; beat with a fork to mix well. Make a well in the center of the flour mixture. Pour in milk mixture all at once; stir quickly with fork, just until dry ingredients are moistened. Do no beat, batter will be lumpy. Using a ¼ cup measuring cup, quickly dip batter into muffin cups, filing each slightly more than half full. Bake in a 350 to 400 degree oven, 20 to 25 minutes or until golden. Loosen edge of each muffin with a spatula; turn out. Serve hot.

1 cup milk

APPETIZERS

$CHICAGO\ DIP-Bettye\ Richardson,\ Hartsville$

1 cup sour cream	2 teaspoons parsley flakes		
1 cup mayonnaise	1 teaspoon lemon juice		
³ / ₄ cup chopped green onions	½ teaspoon season salt		
In a mixing bowl, combine all ingredients until mixed well and refrigerate. Serve in round bread			
bowl and serve with veggies or crackers.			

DESSERTS

1-8 oz. pkg. cream cheese

EASY TIRAMISU – Jolin McKoin, Hartsville

1/4 cup unsweetened cocoa powder

½ cup sugar	at room temperature		
½ cup brewed decaf coffee	¹ / ₄ cup confectioners' sugar		
8 oz. Sponge cake, sliced ½ inch thick	2 cups heavy cream		
	1 teaspoon vanilla		
In a glass bowl, whisk ½ cup boiling water and 3 tablespoon cocoa powder until smooth. Stir in sugar and coffee until sugar dissolves. Place ½ of cake in bottom of 8 inch square serving dish or trifle bowl drizzling ½ of coffee mixture on top. In a large bowl, beat cream cheese, confectioners' sugar and vanilla until smooth (about 2 min.) slowly add cream and beat until soft peaks form. Spread ½ of cream mixture evenly over cake and top with remaining cake. Drizzle remaining coffee mixture over cake. Spread remaining cream mixture over top. Cover and refrigerate until cold, at least 3 hours. Just before serving, use a fine mesh sieve to sift remaining 1 tablespoon cocoa over top. Per Serving: 474 ca.; 34 g. fat; 161 mg. chol; 1 g. fiber; 6 g. protein; 40 g. carb.; 173 mg. sodium			

VEGETABLES

CORN SOUFFLÉ – Brenda West, Hartsville

1 can cream corn	½ package Jiffy co	½ package Jiffy cornbread mix		
1 can corn-drained	½ cup milk			
1 stick butter	2 eggs	2 eggs		
Mix all ingredients. Bake at 450 d	legrees for 45 minutes			
MIXED VEGGIE CASSEROLE – Neale Armstrong, Antioch				
1- 30 oz. can veg. all, or frozen	Optional:	Topping:		
vegetables cooked till tender	1 can mushrooms	1 cup shredded cheese		
½ cup mayo	1 whole onion chopped	34 stick butter		
1 can cream mushroom soup		1 tube cracker crumbs		
1-15 oz. can whole kernel corn				
Mix well all above ingredients exc thickens at 350 degrees. Remove to crumbs-use cheese first. Mix crack casserole. Bake 10 minutes longer	from oven and top with 1 cup ker crumbs with 3/4 stick melte	shredded cheese and cracker		