

Just a Few of Our Favorite or Requested Recipes

Even though this recipe is titled “Winter Salad”, it is good year round.

Winter Salad

1 head iceberg lettuce, torn
1 bag romaine lettuce
4 oz. shredded swiss cheese
1 c. Craisins

1 c. Cashews
1 pear, diced
1 apple diced

Dressing:

½ c. sugar
2/3 c. vegetable oil
2 tsp, yellow onion, chopped
1 tsp. Dijon mustard

1/3 c. lemon juice
½ tsp. salt
1 Tbls. Poppy seeds

Here are the recipes served at the Carmen Geddes Workshop:

Minestrone Soup

1 pound mild bulk pork sausage
1 Qt. water
2 onions, chopped
2 large carrots, sliced
2 large celery sticks, diced
1 can (28 oz.) Tomatoes, pureed
2 cans (8 oz. each) tomato sauce
2 c. beef bouillon

1 Tabl. Parsley Flakes
½ tsp. Leaf Basil
1 tsp. leaf oregano
Salt & Pepper to taste
Garlic salt to taste
1 can (1 lb.) Garbanzo beans (drained)
1 can kidney beans (drained)
1 can (1 lb.) Green beans, drained
1 c. egg dumpling macaroni, uncooked or
1/3 c. pearl barley

Brown pork sausage in heavy kettle, drain. Add water and simmer for 5 min. Add onions, carrots, celery tomatoes, tomato sauce, parsley, bouillon and seasonings, and simmer, covered for 6 hours. Thirty minutes before serving time, add drained garbanzo, kidney & green beans and noodles and simmer until noodles are tender. Serve hot with Parmesan cheese, if desired. Makes 10 to 12 servings.

Corn Bread – Marsha Harward

1 c. margarine melted
Add and stir well:
1 ¼ c. sugar
4 eggs
2 c. buttermilk
1 tsp. soda
2 c. cornmeal
2 c. white flour
1 t. salt.

Make sure it is blended well. Pour into a 9 x 13 pan and bake at 350 degrees for 35 min.

This recipe came from my friend Nancy Swenson and we enjoy it very much. This cornbread won't crumble and it's so rich you don't even need butter on it. I hope you enjoy this as much as we do!

Honey Butter

1 c. butter, softened
1 ¼ c. honey
1 egg yolk

Combine butter, honey & egg yolk in a deep bowl. Beat with electric mixer 10 min. Refrigerate. Makes 2 ½ cups.

Buttermilk Brownies

Mix together
3 c. flour
3 c. Sugar
1 ½ tsp. soda
1 ½ tsp. cinnamon

Boil Together:
6 Tbl. Cocoa
3 cubes margarine
1 ½ c. water

Add the boiled mixture to the flour mixture. Beat. Then add 3 eggs, 1/3 c. + 2 Tbl. Buttermilk, 1 ½ tsp. vanilla. Mix together and pour into greased jelly roll pan. Bake 400 degrees – 20 min. or until done.

Frosting: This is a full recipe. Marsha usually halves the recipe.

1 cube margarine
5 Tbl. Buttermilk
3 Tbl. Cocoa

1 tsp. vanilla
1 c. walnuts
4 c. powdered sugar

Beckham's Cream Corn

2 – 20 oz. Packages of frozen corn (try using Harward Corn -- 8 cups of corn)
1 pint half and half
1 teaspoon salt
2 Tablespoons sugar
pinch white or cayenne pepper
2 Tablespoons melted butter
2 Tablespoons flour
Parmesan Cheese

Combine the corn, half and half, salt, sugar and pepper in a saucepan and bring to a boil. Reduce heat and simmer for 5 minutes. Blend the melted butter and flour together and add to the corn. Mix well and remove from heat. Pour into casserole dish and sprinkle with Parmesan cheese. Put under broiler until brown.

Note: to cut calories you can substitute milk for the half and half and increase the flour a little.

Here are the recipes served at the Jeana Kimball Workshop:

Chicken Salad

6 c. diced chicken
1 ½ c. diced celery
2 c. red grapes

¾ c. toasted slivered almonds
¼ c. chopped onions

Dressing:

2 c. Mayo
4 Tbl. Lemon juice
1 pkg. (3 oz.) light cream cheese

dash salt
½ tsp. Lawry's season salt

Mix together. Add to chicken mixture. Add grapes just before serving.

Spinach Salad

1 Tbl. Poppy seeds
1 c. oil
½ c. vinegar
½ c. sugar

1 Tbl. Grated onion
1 tsp. salt
½ tsp. dry mustard

Mushrooms
Purple onion, cut into rings
1 pkg. spinach
1 head lettuce

¼ c. cottage cheese
1 c. Swiss cheese -- grated
5 strips bacon -- cooked -- broken
sesame seeds or sunflower seeds

Make dressing and marinate onion rings and mushrooms in the dressing (this can be done the night before). Assemble the salad with the remaining ingredients. Put dressing on and toss just before serving.

Mary Jacobson's Simple Chocolate Cake

1 pkg. Swiss Chocolate or regular chocolate cake mix
4 large eggs
¾ c. oil
¾ c. water

1 small pkg. instant vanilla pudding
¼ c. granulated sugar
walnuts or pecans -- chopped
1 bag milk chocolate chips

Spray jelly roll pan (including sides) with a non-stick spray. Beat cake mix, eggs, oil, water and pudding for two minutes, getting out lumps. Pour in the pan and sprinkle the ¼ c. sugar over the top. Sprinkle the walnuts or pecans over the top along with the bag of chocolate chips. Bake at 350 degrees for 22-25 minutes. (This cake can be baked in a 9" x 13" pan, but it will need to bake longer).

What is Fall without apples. Try this delicious Apple Knobble cake recipe.

Apple Knobble Cake

3 Tblespoons butter—softened
1 cup sugar
1 egg
3 cup chopped apples (like Granny Smith)
1 teaspoon vanilla
1 teaspoon soda

1 cup. flour
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
½ cup chopped nuts

Cream butter & sugar, add egg & vanilla; beat well. Mix in apples. Sift together flour, soda, salt & spices. Blend into batter. Stir in nuts. Pour into ungreased 8 or 9 inch square pan and bake at 350 degrees 40-45 minutes or until done. Serve with whipped cream and/or lemon sauce. (Recipe may be doubled and put in a 9 x 13 pan).

Lemon Sauce

1 c. water	1 Tbls. butter
½ c. sugar	1 Tbls. cornstarch
juice & rind of 1 lemon	a few grains of salt

Bring the water to a boil. Mix the cornstarch with the sugar, add to the boiling water and stir until smooth. Let boil gently for a couple of minutes. Remove from heat and add the butter, the lemon juice. Serve warm over the cake.

Frozen Pina Colada

8 cups water	2 cups pineapple juice
2 cups sugar	1 can frozen pina colada mix
2 liters Sprite or Lemon Lime Soda	

In a large pan dissolve the sugar in the water. Add the pina colada mix and pineapple juice and mix. Carefully pour into gallon freezer ziplok bags and freeze. You will need 2 gallon bags per recipe. When ready to serve, thaw at room temperature until slushy. Place in a punch bowl and add the Sprite or lemon lime soda.