

CRAZY QUILTER'S RECIPES 9/2016

Tuna Macaroni Salad-Doris Horwath

½ lb. uncooked elbow macaroni
1½ C. Mayonnaise
1 C. chopped celery
1 chopped med green pepper
2 T. minced onion
2T. parsley
1/8 tsp. salt and pepper
1/8 tsp. garlic powder
1/8 tsp. dill seed
1-6 1/2oz can chunk tuna in water
(drained and flaked)

Cook macaroni according to directions on box. Rinse in cold water, drain and set aside. Mix rest of ingredients in a large bowl. Fold in drained macaroni. More mayo may be added if needed. Chill and Serve. Serves 6 to 8

Zucchini Walnut Bread-Maria Hance

2C. sugar
4 eggs, beaten
1tsp. vanilla
1C. Veg. oil
3 ½ C. flour
1 ½ tsp. baking soda
1 tsp. salt
¾ tsp. baking powder
1 tsp. cinnamon
2 C. zucchini, grated
1 C. raisins
1C. walnuts, chopped

In a large mixing bowl, beat sugar and eggs. Stir in vanilla then oil. Set aside. In another Bowl combine dry ingredients, then stir into the first mixture, alternating with zucchini. Stir in raisins and nuts. Pour batter into 2 greased and floured 9 x 5 in. loaf pans. Bake in preheated 350 degrees oven for approx. 1 hour.

Macaroni Salad –Jackie Lukity

Her Mother's recipe, tweaked

Elbow macaroni, cooked, drained, and run cold water over it and drain again. Mix with the following:
½ Cucumber diced
2 green onions cut up
1 green or red pepper
Salt and pepper to taste
½ tsp. dill seed, and ½ tsp celery seed
Add mayonnaise mixed with a little milk
Let mixture sit in refrigerator a few hours. May need to add more mayo.

Lasagna- Dawn Martrich

½ lb. ground beef (I use more)
1 C. chopped onion (I use less)
2 large garlic, minced (opt)
2 tsp. oregano, crushed
2 cans tomato soup (10 1/2oz each)
½ C. water
2 tsp. vinegar
½ lb. cooked and drained lasagna noodles (I use 9 pieces)
1 pint cottage cheese (16oz) or ricotta cheese
½ lb mozzarella, thinly sliced or 2 C. shredded

Brown beef and cook onion, garlic, oregano. Add soup, water, vinegar. Simmer 30 min. Stir now and then. (I cook my lasagna while this simmers) . In baking dish arrange 3 alternate layers of noodles, cottage cheese, meat sauce and mozzarella. Top with parmesan cheese
Bake 350 degrees for 30 min. Let set 15 min .before serving.

Baked Pineapple-Barb Kissell

¼ C. Flour
¼ C. sugar
2 T. margarine or butter, melted
2 eggs
2slices of bread, cubed
1-20oz can of crushed pineapple

Mix flour, sugar, and pineapple with its juice. Beat eggs and add to mixture. Mix well. Pour into greased casserole dish. Sprinkle bread on top and pour margarine over bread. Bake 35-40 min at 350 till firm. Serves 4-6 easily.

Beet Superfood Bowl-Valerie Johnson

Makes 6 servings

½ C. uncooked quinoa
1 ½ C. water
2 med beets, peeled, spiralized with blade C
Then chopped (you can buy spiralized beets in the produce section of Wegman's)
2 C. packed fresh spinach (I used a comb. Of spinach, kale, and chard)
1/3 C. slivered almonds
1 avocado, cubed

For the dressing

¼ C. apple cider vinegar
2 T. lime juice
1T. chopped fresh mint
2T. honey
Salt and pepper to taste

Rinse the quinoa and place in a small saucepan with the water. Bring to a boil over high heat; then lower the heat and simmer for 15 min. or until the quinoa is fluffy. In a lg. bowl, combine the chopped beets, greens, almonds, and avocado. In a sm. Bowl, whisk together the dressing ingredients. Add the quinoa to the beet mixture, pour the dressing on top and toss. Serve immediately.

BBQ Chicken-Jane Merkel

In a 13 x9 baking dish, melt ¼ C. butter. Add 2 or 3 T. of BBQ sauce (brand of your choice). Once butter and BBQ sauce are blended, remove from heat. Cut up 3 or more boneless, skinless, chicken breasts into smaller portions and coat with flour. Place them in the baking dish. Cover with Golden Mushroom soup (undiluted) and add more BBQ sauce to top. Cover and Bake 30-40 min. at 350. Quantities can vary and you may want two cans of Golden Mushroom Soup. (Best not to use reg. Mushroom soup).

Peanut Butter Pie-Irene Madalena

2 pkg(3oz) cream cheese softened
¾ C. Confectioners' sugar
2 T. milk
½ C. peanut butter
9 – oz container whipped topping
Do not use pressurized whipped topping)
2 graham cracker pie shells

Cream sugar and cream cheese together. Add peanut butter and milk. Fold whipped topping into mixture. Turn into graham cracker or chocolate crumb crust. Chill and garnish with chocolate shavings. **Makes 2 pies.**

Bogie's Pierogies-Karen Hartzell

(aka crock pot pierogies)

Spray Pam in Crock Pot to prevent sticking.

1 lg. bag Mrs. T's pierogies (approx.. 50)

Boil in water for 5 min.

1 lg. sliced onion

2 sticks butter, cut into pats

Layer in crock pot: pierogies, onion, butter. Make 4 layers.

Cook for 3-4 hours on high. (I prefer using low setting in a lg. crock pot) (I also skip the boiling water part and just layer the frozen pierogies. I also like to use more onions and sometimes brown the onions first, but not necessary.)

Taco Lasagna-Sandra Mugridge

1 pkg. crescent rolls (refrigerated)

1 can refried beans

1 lb. Hamburger

1 pkg. taco seasoning

½ C water

1 C. sour cream

1 C. shredded cheese-any kind

1 C. crushed corn chips-any kind

1 can drained chopped tomatoes or use fresh ones

Opt. to sprinkle on top AFTER baking : Shredded lettuce, chopped onions, olives, and taco sauce.

Be sure to use taco sauce when heating leftovers.

Brown hamburger and add taco seasoning and water. Simmer 15 min. Press Crescent rolls onto bottom of 9 x 13 pan. Layer the following: beans, seasoned hamb., sour cream, tomatoes, cheese, corn chips. Bake 350 for 20 min/or until hot and bubbly.

Hallupki Recipe-Mercedes Gurniak

1 lg. head of cabbage
1 lb. ground beef
1 C. rice
1-28 Oz can tomato puree
Salt and pepper to taste

Core cabbage, place in a large stock pot and add enough water to cover the cabbage and bring to a boil. Make sure pot is large enough to turn cabbage while boiling. Remove each cabbage leaf and place in a strainer to drain.

Brown beef and drain.

Cook rice according to box directions. Make 3 C. of cooked rice.

Stir the ground beef and rice together and add salt and pepper to taste.

Take a lg. spoonful of the mixture and place in a cabbage leaf and roll it up. Place in a casserole dish. Continue till you use all the mixture and all the leaves. Pour tomato puree over the cabbage rolls and bake at 375 for 45 minutes to an hour.. Makes 20 to 25 hallupkies depending on the size of the cabbage.

Cheese Cake-Linda Wojciechowski

Crust: 1 sleeve graham crackers, crushed
1/3 C. melted butter, 3 T. sugar
Combine with a fork and press into the bottom of a 9-inch spring-form pan. Chill one hour.

Filling: 3 - 8 Oz cream cheese pkg. softened,
3/4 C granulated sugar, 3 eggs, 1 tsp. vanilla.

Beat cream cheese and sugar together until smooth. Add eggs, one at a time, then vanilla. Pour into crust. Bake at 425 for 10 min; then turn temp. down to 350. After 15 min. watch carefully. When a crack begins to form, it is done.

Chicken Spirals- Becky Marx

2 T. minced onion
7 oz Perdue pre-cooked skinless chicken original style
¼ C. minced celery
8 oz. cream cheese, softened
3 T. mayonnaise
1 lb. red grapes
Fresh flour tortillas, about 4

Process onion and chicken in a food processor to make small crumbs. Add celery, cream cheese, and mayo. Mix until spreading consistency. (I use a mixer for this step to maintain the crunch of the celery)
Rinse and chop grapes.
Spread chicken mixture on first tortilla, cover with grapes, and roll in a tube. Repeat for remaining tortilla. Cover with plastic wrap and refrigerate at least 3 hrs. When ready to serve, cut into ¼ inch circles.
Note: Can be altered to taste by using different meats, fruit or all vegetables. And you can cook your own chicken breast rather than using canned chicken.

Crock Pot Meatballs – Denise Riemer

1 ½ lb. ground beef
1 lg. egg, slightly beaten
1/2 C. grated Parmesan Cheese
1/3 C. bread crumbs (or use enough to hold meat together)
1 or 2 T minced fresh garlic
1 or 2 tsp salt, 1 tsp fresh ground black pepper
1/3 C. milk
½ tsp. dried oregano (opt)
¼ C.. fresh parsley or 2 T. dried parsley

Mix all ingredients together in a large bowl. Shape into small meatballs and bake at 350 for 25 min. or until cooked through.
Drop the meatballs into pasta sauce in a crock pot Use low heat for 6 to 8 hours. Do not stir for at least 20 min. or you will risk breaking the meatball. Serve on top of pasta or just so or in a bun.

Panzanella Salad-Marlene Dorman

6 cubed Roma Tomatoes
1 peeled deseeded cucumber, sliced in half moons
1 T. minced red onion
16 med fresh basil leaves cut into thin strips
3 C. cooked, cubed, seasoned chicken breast
3C. Caesar croutons
8 oz. Chef Tims Sweet Balsamic Vinaigrette Dressing (This is the secret ingredient!)
Toss all ingredients with dressing. Let set for 2 min. Can serve plain or serve over a bed of greens and it is a wonderfully healthy meal. (I get Chef Tims at Kutztown Farmers market at Jim Niedermeyers stand or you can get it online. Enjoy

Brown Rice with Cashews-Kathie Laposata

Via Patricia Cornwell serves 6

Cook according to pkg. directions:

1 1/2C brown rice

3 C. chicken broth (substitute for the water)

3T. olive oil

1 1/2 C. chopped red or green bell peppers

3/4 C. cashews, coarsely chopped

(May substitute any nut)

2 green onions, sliced

Dressing:

3 T. apple cider vinegar

2 T. olive oil

1 T. sesame oil

1 clove garlic, minced

1/4 tsp. salt

Dash of freshly ground pepper

Cook the rice according to pkg. directions, substituting the chicken broth for the water. Set aside.

In a med. Skillet, heat olive oil over med heat. Add peppers and cook 3-5 min. or until tender. Add cashews and green onions and cook for 2-3 min. or until nuts begin to brown. Remove from heat. Combine rice and pepper/nut mixture in a large bowl. Whisk dressing ingredients, and pour over salad and toss to coat. Cover and refrigerate for at least 2 hours.

Butternut Squash and Kale Casserole-Nancy Skok

2 T. olive oil

2 small butternut squash or 1 lg. squash

1 med red onion

2 small bunches kale(stems removed)

Kosher salt and pepper

1 med. Yukon gold potato (about 6 Oz)

1 apple- granny smith or golden delicious

6 oz. thinly sliced provolone cheese (from the deli)

1/4 C. grated parmesan

Opt. add some bacon

Heat oven to 425. Oil rectangular casserole dish. Arrange half the butternut squash in the bottom of the dish. Top with half the onion, separating the rings. Top with half the kale, drizzle with half the oil and season with 1/4 tsp. salt. Top with the potatoes and apples.(you can use just potatoes or just apples if you prefer).Add bacon (cooked, but not too crispy). Add half of the provolone cheese. Top with remaining kale, drizzle with the remaining oil and season with 1/4 tsp.

each salt and pepper. Top with the remaining onion and provolone. Arrange the remaining squash on top and sprinkle with the Parmesan. Cover with foil, place on baking sheet and bake for 30-40 min. Keep an eye on it. Remove foil and bake until the vegetables are tender and the top is beginning to brown, 8-10 min more.

Cavatappi and Summer Vegetable Salad—Donna Gasser preparation 14 min, serves 8

3 oz. uncooked cavatappi (about 1 C)

1 C. diced zucchini

1 C. diced yellow squash

1 1/2 C loosely packed baby arugula

1 C. halved cherry tomatoes

1 oz. crumbled feta cheese with basil and sun dried tomatoes(1/4 c.)

1/4 C Greek vinaigrette dressing

2 T. chopped fresh basil

1/4 tsp. salt

1/4 tsp. freshly ground black pepper

Cook Cavatappi according to pkg. directions, omitting the salt and fat. During last minute add zucchini and squash to pot. Drain pasta mixture, and plunge into ice water, drain and cool. Combine pasta mixture, arugula, and next 3 ingredients in a large bowl; toss to coat. Sprinkle with basil, salt, and pepper. Toss gently and serve immediately.

Cherry Dessert-Deb Veshinsky

Graham cracker crust

2 C. graham cracker crumbs

1/4 C. sugar

1 stick melted butter

Mix together and line 9 x 13 pan with crumbs. Press crumbs down lightly. Bake at 350 for 10 min.

Filling

Soften 8 oz. cream cheese; then add 1 C. powdered sugar and beat together with 1 T. vanilla. Add 8 oz. cool whip to cream cheese mixture.

Place filling on top of the crust and refrigerate 1 hour. Top with 1 lg. can of cherry pie filling.

Green Beans with Peppers-Julie Borden

Prep time: 15 min., Cook time: 20min, 4-6 servings

1lb. green beans
1 sweet red pepper
1 sweet yellow pepper
3 garlic cloves, peeled and finely sliced
3 T. extra virgin olive oil
Hot red pepper flakes
Cracked black pepper
1 tsp. fresh thyme
Sea salt
Zest from 1 lemon

Trim bean ends. Remove seeds and membranes from the peppers and slice thinly. Cook the beans and pepper strips in salted boiling water till tender crisp. Drain and drop the vegetables in a bowl of ice water and let sit for 10 min. Then drain beans and dry well. In a wide bottomed pan heat the olive oil and season with salt, pepper, and red pepper flakes. Add the garlic and cook just until sizzling, then add the beans and peppers. Cook 1-2 min. until the beans are flavored with the oil mixture and are warm. Add the lemon zest and fresh thyme and toss to mix well. Serve immediately or at room temperature. A quick to prepare colorful side dish that is great year round.

Roasted Cauliflower and Sweet Potatoes with Tahini – Roberta Whitcomb

Cauliflower
Sweet Potatoes
Tahini
Roasted sesame seeds
Olive Oil

Clean and cut cauliflower into the same size flowerettes for consistent roasting. Toss with very little olive oil. Arrange flat on a baking sheet (using parchment paper will be fine.) Peel and cut sweet potatoes into 1/2 inch rounds. Cut rounds into halves or quarters if using jumbo sweet potatoes or yams. Toss with very little olive oil. On a separate baking sheet arrange the sweet potatoes flat.(using parchment paper will be fine) At 400-450,(depending on oven) roast both trays for approximately 10 min. Then flip over each flowerette and sweet potato round. Roast for another 10 minutes. Using a fork, test for doneness. Remove from oven when desired texture is reached.

Drizzle tahini* over both vegetable trays. Sprinkle sesame seeds over vegetables. (A variation also adds a sprinkle of fresh lemon juice). Serve hot, warm, or at room temperature. Refrigerate leftovers.

Note* Even though some tahini jars say refrigerate upon opening, others do not require refrigeration. If tahini is refrigerated, it separates and becomes gunky hard –as –a –rock at the bottom, like old natural peanut butter. Keep tahini in pantry closet, and you will be able to drizzle it from fork tines with ease.