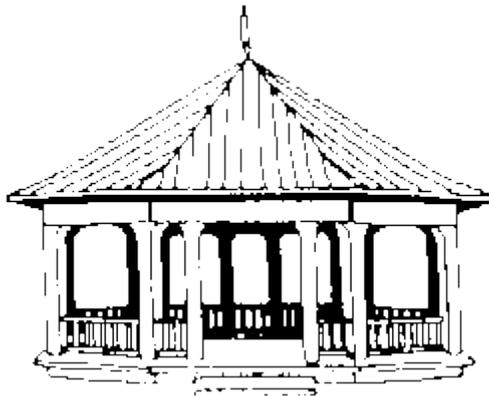


The Concourse Club of Palmerton

2014-2015

Potluck Dinner Recipes



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Appetizers

Crockpot Apple Kielbasa Bites

2 lbs. Kielbasa, cut in 1" pieces
¾ cup Brown Sugar
1 cup Chunky Applesauce
3 cloves Minced Garlic

Combine and cook in crockpot on low for 6-8 hours. Serves 12.

Bread

Gingerbread

1 1/3 cup All-Purpose Flour
¾ tsp. Cinnamon
¾ tsp. Ginger
½ tsp. Baking Powder
½ tsp. Baking Soda
½ tsp. Allspice
¼ tsp. Salt
½ cup Packed Brown Sugar
½ cup Shortening or Margarine
½ cup Boiling Water
½ cup Molasses
1 egg, Slightly Beaten

Preheat oven to 350°. Grease bottom only of a 9 or 8 inch square pan.*

In a large bowl, combine left side ingredients. Add remaining ingredients; blend well. Pour batter into prepared pan. Bake at 350°F for 25-35 minutes or until toothpick inserted into center comes out clean. Serve slightly warm with whipped cream, whipped cream cheese, lemon sauce or applesauce, if desired. Serves 9.

*If desired, 11x7" pan or 12 muffin cups lined with paper baking cups may be substituted. Bake at 350°F for 25-30 minutes.

Butter

Pumpkin Butter

From Lisa Snell Kern

3 ½ c. Pumpkin Puree or 1 (29 oz) can (not pumpkin pie filling)
2 tsp. Vanilla Extract
¾ c. Apple Cider or Juice
1 c. Brown Sugar, Packed
2-3 Cinnamon Sticks (can use ground cinnamon instead)
1-2 tsp. Pumpkin Pie Spice (to taste)

Combine all ingredients in a large saucepan; stir well. Bring mixture to a boil. Reduce heat, and simmer for 30-40 minutes or until thickened. Stir frequently. Adjust spices to your taste. Makes 3 ¾ cups. Goes well paired with cinnamon bread (available for purchase at Egypt Star Bakery, Whitehall!) ☺

Cakes & Pies

Coconut Flan Pie

From Mary Smida

1	9" Unbaked Deep Dish Pie Shell	¼ cup	Water
¾ cup	Coconut Milk or Cream of Coconut	1 tsp.	Vanilla
1 (14oz)	Sweetened Condensed Milk	1 cup	Flaked Coconut
3	Large Eggs		

Preheat oven to 400°F thoroughly. Prick bottom and sides of pie shell with fork to prevent shrinking. Bake 10 minutes. Remove from oven. Reduce oven temperature to 350°.

Combine coconut milk, condensed milk, eggs, water, and vanilla. Beat until blended. Add coconut. Beat 30 seconds. Pour into pie shell. Bake 50-55 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Chill 2 hours.

Mini Fruit Cakes

4	Extra Large Eggs	1 cup	Chopped Walnuts
1 cup	Raisins	1 cup	Chopped Apricots
1 cup	Chopped Dates	1 cup	Semisweet Chocolate Chips (optional)

Preheat oven to 350°F. Beat the eggs until light and fluffy. Combine with the remaining ingredients and mix well.

Grease miniature muffin tins. Fill almost to the top. Bake at 350°F for 20-25 minutes. Yields 24 mini cakes.

Pineapple Cheese Torte

From Carol Ziegenfuss

3	Eggs, Separated into Whites and Yolks	1	Graham Cracker Crust
12 oz.	Cream Cheese	½ can	Crushed Pineapple (large can)
¾ cup	Sugar	1 Tbsp.	Cornstarch
1 tsp.	Vanilla	1 Tbsp.	Water

Bowl #1: Beat 3 egg whites until stiff. Bowl #2: Mix 3 egg yolks, cream cheese, sugar and vanilla. Gently blend bowl #1 into bowl #2. Pour into Graham Cracker Crust and bake at 350° until lightly browned, about 35 minutes.

Heat ½ can crushed pineapple. Mix cornstarch and water. Use to thicken the heating pineapple. Spread on top of hot pie, then cool.

Enjoy with whipped cream and/or crushed walnuts.

Pumpkin Custard Pie

From Barb Snell

2 c.	Cooked Pumpkin	¼ Tbsp.	Cinnamon
½ c.	Sugar	Pinch	Salt
3	Eggs	1 c.	Milk (Scalded)
2 Tbsp.	Butter, Melted	¼ c.	Milk
1 Tbsp.	Flour (heaping tablespoon)	1	Pie Crust (Unbaked)

Whisk eggs. Add sugar and cinnamon and whisk. Add melted butter and stir. Thin the flour in a jar with ¼ cup of milk (or less) and shake. Add flour mixture to the egg mixture and stir. Add one cup of scalded milk and stir. Add the pumpkin and mix well. Add pumpkin mixture to an unbaked pie crust. Dust the top with cinnamon as desired. Bake at 375 ° for 45-50 minutes. Pie will be somewhat jiggly when you take it out of the oven. A knife inserted 1" from edge should come out clean.

Cookies & Candies

Oreo Truffles

From Vinita Horinko

1 pkg	Cream Cheese (8 oz)	2 pkg	Baker's Semi-Sweet Chocolate, Melted (8 sq each)
1 pkg	Oreo Cookies (1 lb, 2 oz), Finely Crushed, divided		

Mix cream cheese and 3 cups of cookie crumbs until well blended.

Shape into 48 (1") balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

Refrigerate 1 hour or until firm. Store in tightly covered container in refrigerator.

Salted Caramel Pretzel Bark

From Teri Delich

2 Sticks	Butter	12 oz.	Chocolate Chips
1 cup	Light Brown Sugar		Sea Salt (coarse)
1	Bag of Small Pretzel (use about ¾ of bag)		

Preheat oven to 400°. Line large cookie tray (with edges) with parchment paper. Cover with pretzels.

In a saucepan, melt butter over medium-low heat. When it begins to bubble, add brown sugar. Stir occasionally, allowing mixture to meld together and brown (about 3 minutes). Do not let it boil.

Pour the caramel mixture over the pretzels. Spread quickly and gently. Bake for 5 minutes. Remove from the oven and sprinkle chocolate chips on. Place back in the oven for 45 seconds. Remove from the oven and spread

the chocolate. Sprinkle with coarse sea salt. Refrigerate at least one hour. Break into pieces and enjoy. Store in the refrigerator.

Desserts

Baked Apples

3 lbs. Macintosh Apples, peeled & sliced	2 Tbsp. Cornstarch
2 cups Water	1 tsp. Vanilla
1 ½ cup Sugar	Red Food Coloring

Cook all ingredients except apples together until it comes to a full boil. Pour syrup over peeled & cut apples. Put in a buttered baking dish. Dab top with butter and sprinkle with cinnamon. Bake at 350° for 45 minutes or until done.

Main Dishes

Chicken & Potato Casserole

From Sherry Freund as found in "Best of Freund's" by husband, Mike

3 Large Raw Potatoes, peeled & sliced very thin	1 can Low Fat Cream of Celery Soup
2 Carrots, sliced very thin	3 oz. Low Fat Cream Cheese
1 Stalk Celery, sliced very thin	¼ cup Dry Sherry
½ cup Frozen Peas	1 can Sliced Mushrooms (4 oz)
1 Small Onion, sliced very thin	Dash Salt, Pepper, Granular Garlic, Dry Mustard & Celery Seed
1 cup Chicken diced	
1 cube Chicken Bouillon	

Cook the chicken pieces in water with the bouillon cube till tender. Reserve 2 Tbsp. of the broth. Combine the cooked chicken and 2 Tbsp. broth with the rest of the ingredients. Make sure it is completely mixed together.

Bake in a covered casserole dish at 350° for 90 minutes. Serves 6-8 people.

*This is a low fat dish that can be used as a main course served with a salad or used as a side dish. It can be baked in advance, reheated, and still be good. If you plan on doing this, bake it the first time for only 45 minutes, then reheat for 50 minutes.

To make as a meatless dish, leave out the chicken. You may also vary it by substituting cheddar cheese soup for the celery soup. It won't be as low fat but if made without the chicken, it would be a good side dish.

Chili Con Carne

1 ½ lbs. Browned Ground Round Hamburger	1 cup Diced Sweet Peppers
40 oz. Can of Dark Red Kidney Beans	½ cup Diced Onions
28 oz. Can of Diced Tomatoes	½ Tbsp. Sugar
15 oz. Can of Tomato Sauce	1 tsp. Chili Powder
1 cup Diced Celery	

Mix all together in crockpot. Simmer on low all day.

Spinach & Chicken (Turkey) Pie

2 Tbsp. Unsalted Butter	½ tsp. Ground Nutmeg
1 Large Onion	¼ tsp. Red Pepper Flakes
2 ¼ lb. Ground Chicken (or Turkey)	1 ½ cup Crumbled Feta Cheese (12 oz)
2 pkgs Frozen Chopped Spinach, thawed and squeezed dry.	4 Eggs, Lightly Beaten
1 ½ tsp. Salt	1 Tbsp. Chopped Fresh Oregano (1/2 tsp dried)
1 tsp. Black Pepper	8 Sheets Phyllo Dough, thawed, halved crosswise (13x9 inches)

Preheat oven to 375°. Coat 13x9x2" baking pan with nonstick cooking spray. Melt butter in large skillet over high heat to medium; cook 5 minutes. Add chicken and cook 8 minutes, until no longer pink. Add spinach, salt, pepper, nutmeg, and red pepper flakes; cook 5 minutes. Transfer to large bowl. Stir in cheese, eggs, and oregano.

Place a half sheet of phyllo in bottom of pan. Coat with cooking spray. Repeat with 7 more sheets, coating each sheet. Spread spinach mixture over top. Repeat with remaining 8 sheets. Cut top layer in 8 equal pieces.

Bake at 375° for 45 minutes, until top is browned. Recut to serve.

Salads & Salad Dressings

Broccoli Salad

From Inge Foster

2 Heads of Broccoli	1/3 c. Vinegar
1 Small Onion, Chopped	½ tsp. Salt
½ c. Mayonnaise	¼ tsp. Pepper
1/3 c. Oil	½ c. Bacon, Crumbled
¼ c. Sugar	

Break broccoli into florets and toss with onion in a large bowl. In a small bowl, whisk together mayonnaise, oil, vinegar, sugar, salt & pepper. Toss with broccoli. Refrigerate to blend flavors. Garnish with bacon before serving.

Broccoli Salad

From Gwen Ebbert

5-6	Stalks Fresh Broccoli Florets or 2 Large Heads	½ c.	Golden Raisins (Optional)
1 c.	Sharp Cheese, Shredded	1 c.	Mayonnaise
½ lb.	Crisp Bacon, Crumbled or Hormel Real Bits	¼ c.	Sugar
1/3 c.	Red Onion, Chopped (Optional)	2 Tbsp.	Red Wine Vinegar

Break broccoli into florets and mix with cheese, bacon, onion, and raisins in a large bowl. In a small bowl, whisk together mayonnaise, sugar, & vinegar. Toss with broccoli mixture and chill.

Creamed Cabbage

From Kathy Ahner

Cabbage, Finely Chopped (any amount)	Cole Slaw Mix (Country Junction Brand)
Mayonnaise	Milk
Apple Cider Vinegar (Small amount, to taste)	

Mix mayo, vinegar, milk, cole slaw mix until smooth. Pour over cabbage and mix well. Remember, this 'mixture' is to your 'own' taste preference.

Harvest Salad

From Jane Farkas

½ c.	Granulated Sugar	12 oz.	Bag of Rainbow Salad or Cole Slaw Mix
1 Tbsp.	Vinegar, Generous in size	3 oz.	Dried Cranberries
1 c.	Mayonnaise		

Mix sugar and vinegar in a large bowl. Add mayonnaise and whip with a fork. Add in rainbow salad or cole slaw mix. Using a spatula, gently mix. Add dried cranberries and gently mix. Refrigerate for at least 4 hours.

Kale Salad

From Joan Turko

Kale	Sugar
Bacon	Cider Vinegar
Onion, Cut into Slivers (Optional)	Mayonnaise

Tear the outer part of the kale leaves into small pieces. Cut bacon into small pieces and saute' until crispy. For the dressing, mix 1 part sugar, 1 part cider vinegar, and 1 part mayonnaise into a small bowl. Toss altogether and work dressing well into the leaves. Enjoy!

Opal's Coleslaw

1 pkg Coleslaw
2/3 c. Mayonnaise
¼ - ½ c. Sugar
3 Tbsp. Oil

1 Tbsp. White Vinegar
¼ tsp. Salt
Dash Minced Onion
1 tsp. Poppyseed, if desired

Mix ingredients and pour over cabbage. Mix together.

Side Dishes

Acorn Squash with Butter Pecan Sauce

From Kathy Fallow

2 Acorn Squash
¼ c Butter or Margarine
¼ c Firmly Packed Brown Sugar

2 Tbsp. Maple-flavored Syrup
¼ c Coarsely Chopped Pecans

Preheat oven to 350° Cut squash in half lengthwise; remove seeds. Cut squash halves crosswise into 1" thick slices. Arrange slices in 13x9" (3-quart) glass baking dish; cover with foil. Bake at 350° for 30-35 minutes or until almost tender.

Meanwhile, melt butter in small saucepan over medium heat. Stir in brown sugar, syrup, and pecans. Cook just until sugar dissolves, stirring constantly.

Remove squash from oven. Spoon pecan mixture over squash. Return to oven; bake an additional 10-15 minutes or until squash is tender, spooning pecan mixture occasionally over squash.

Corn Bake

2 sticks Butter, Melted
2 Eggs
1 can Whole Kernel Corn, drained
1 can Creamed Corn

8 oz. Sour Cream
½ c. Water
1 pkg Jiffy Corn Muffin Mix

Preheat oven to 350°. Mix all ingredients in a large bowl. Pour into a greased 13x9 pan. Bake at 350° for one hour.

Corn Pudding

½ stick Butter or Margarine
2 Tbsp. Flour
1 can Cream Style Corn

½ c. Sugar
2 Eggs
1 c. Milk

Melt ½ stick of butter in 9x9 baking dish. Add 2 Tbsp. flour to make “paste.” Add remaining ingredients and mix. Bake at 325° or 8 minutes in the microwave until custard consistency.

Hash Brown Bake

From Marge Porambo

1 stick	Butter, Melted	1 c.	Sharp Cheddar Cheese, Grated
2 c.	Rice Chex, Crushed	24 oz.	Package of Frozen Hash Brown Potatoes
1	Small Onion, Finely Chopped	1 tsp.	Salt
1 can	Cream of Chicken Soup	1 tsp.	Pepper
8 oz.	Sour Cream		

Preheat oven to 350°. Grease casserole with margarine. Mix all ingredients except Rice Chex and butter. Pour into casserole dish. Top with Rice Chex mixture. Bake at 350° for one hour.

Orzo Veggies

1 lb.	Asparagus, trimmed	1 Tbsp.	Italian Seasoning
3	Bell Peppers (red, green, and yellow)		Salt
8	Green Onions, Chopped		Pepper
1	Medium Zucchini	1 c.	Orzo
1	Small Yellow Squash	2 c.	Reduced-Sodium Vegetable or Chicken Broth
1 c.	Grape Tomatoes, Halved	½ c.	Pine Nuts, Toasted
4 Tbsp.	Extra Virgin Olive Oil, Divided	¾ c.	Crumbled Feta Cheese
1	Garlic Clove, Crushed		

Preheat oven to 350°. Cut vegetables except tomatoes into bite size pieces. Place first 6 ingredients on left side in a 13x9” baking dish. Add 2 Tbsp. olive oil, garlic, Italian seasoning, salt, & pepper. Toss well. Roast 30 minutes or until veggies are tender.

Add remaining 2 Tbsp. olive oil to a large saucepan. Add orzo and saute’ until brown. Add broth; reduce heat to low, and cook, covered, until liquid is absorbed. Add orzo to roasted veggies. Mix well. Sprinkle pine nuts and cheese over top. Cover with foil and bake 30 minutes. Serve hot or at room temperature. Serves 8.

Pan Fried Sweet Potatoes

From Barbara Hafer-Prout

Sweet Potatoes	4-6 Tbsp. Butter
Salt	Sugar
Pepper	

Cook sweet potatoes in salted water until just soft. Peel and slice when cool. Melt 4-6 Tbsp. of butter on stovetop. Add sweet potatoes. Season with salt and pepper while browning. Then sprinkle white sugar over both sides. Keep browning and turning until nicely brown. Add sugar also after turning.

Zucchini Stuffing Casserole

From Lisa Green

4	Medium Zucchini, Sliced	1 can	Cream of Chicken Soup
¾ c.	Carrots, Shredded	½ c.	Sour Cream
½ c.	Onion, Chopped		Parsley
6 Tbsp.	Butter		Parmesan Cheese
2 ½ c.	Herbed Bread Cubes		

Preheat oven to 350°. Saute' carrots and onions until tender in butter. Add zucchini a few minutes to start to soften. Remove from heat. Add bread cubes, soup, sour cream, salt, & pepper. Toss gently. Top with parsley, extra bread cubes, and parmesan cheese. Bake at 350° for 30-40 minutes.

Soups

Crock-Pot Chicken Vegetable Soup

From Mary Ann Ashner

2 c.	Chicken, Chopped (cooked or raw)	2	Chicken Bouillon Cubes
2 Tbsp.	Butter	½ tsp.	Thyme
¾ c.	Onion, Chopped	1 tsp.	Oregano
1 c.	Celery, Chopped	½ tsp.	Pepper
1 Tbsp.	Minced Garlic	1 c.	Carrots, Diced
7 c.	Chicken Broth	1 can	Sweet Corn (abt 15 oz.)

Put all ingredients in crock pot. Cook on high for 6-8 hours. (Mary Ann also added diced tomatoes and a few potatoes. You may customize to your preferences, too!)

Hash-Brown Potato Soup

2 Tbsp.	Olive Oil	12 oz.	Can of Evaporated Skimmed Milk or 1 ½ c. Whole Milk
1 c.	Onion, Chopped	¾ c.	Greek Nonfat Plain Yogurt
8 c.	Frozen Shredded Hash Brown Potatoes, Partially Thawed	1 tsp.	Salt
6 c.	Reduced-Sodium Fat-Free Vegetable or Chicken Broth		Freshly ground black pepper
¼ c.	All-Purpose Flour		Green Onion, Chopped
			White Cheddar Cheese, Grated
			Bacon, Crumbled & Cooked (optional)

Heat oil in a large saucepan. Add onion and saute' until tender, about 8 minutes. Add hash browns and broth. Bring to boil, reduce heat, and cook, covered, 8 to 10 minutes.

In a small bowl, whisk together flour with 1/3 cup evaporated milk. Add to potato mixture with remaining milk. Bring to boil, reduce heat, and cook, stirring, 10 minutes or until thickened.

Remove from heat and stir in yogurt, salt, & pepper. (Don't boil after adding yogurt.) Stir until well combined. Top with green onions, cheese, and bacon, if desired. Makes 12 cups; serves 12.

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