



# Covered Dish Recipes 2017-2018

## Contents

Appetizers	2
Baked Ham & Cheese Party Sandwiches	2
Jezebel Dip	2
Loaded Cauliflower Bites	2
Breads	3
Peanut Butter Pumpkin Bread	3
Cakes, Desserts, and Pies	3
7-Up Cake	3
Apple Cake	4
Apple Crisp	3
Apple Pie Pops	4
Brownies with Coconut Topping	5
Funny Cake	5
Gingerbread	5
Lemon Sponge Pie	6
Orange Cream Pop Cupcakes	6
Entrées	7
Baked Macaroni & Cheese	7
Shrimp Pomodoro Pasta	8
Salads	8
Asian Slaw	8
Chinese Cabbage Salad	8
Mother's Special Potato Salad	9
Nutty Broccoli Slaw	9
Sarah's Macaroni Salad	9
Spinach Ramen Noodle Salad	10
Side Dishes	10
2 Qt. Jar Pickles	10
Apple-Squash Side Dish	10
Soups	11
Chicken Tortellini Soup	11

## Appetizers

### Baked Ham & Cheese Party Sandwiches

¾ c. Melted Butter	1 lb. Thinly sliced ham
1 ½ T. Dijon Mustard	1 lb. Swiss Cheese
1 ½ t. Worcestershire Sauce	2-3 Dill Pickles, sliced (or 24 slices from jar)
1 ½ T. Poppyseeds	24 pk. Of Hawaiian Sweet Rolls (Sliders)
1 T. Minced Dried Onion	

Preheat oven to 350°. Grease 9x13 sheet pan or baking dish.

Mix together butter, mustard, Worcestershire sauce, poppyseeds, and dried onion. Slice tops & bottoms of rolls in 1 piece with bread knife. Place roll bottoms in dish, layer with half of the ham, arrange cheese over ham, place pickles & then layer remaining ham. Place bun tops in and pour mixture over sandwiches.

Bake until lightly browned & cheese is melted about 15-20 minutes. Slice into 24 servings.

### Jezebel Dip

Barbara Hafer-Prout

1 c. Apricot Preserves	1 T. Dry Mustard
1 c. Pineapple	½ t. Pepper
¼ c. Horseradish (drained)	1 block of Cream Cheese

Mix together all ingredients and serve.

### Loaded Cauliflower Bites

1 Head Cauliflower, cut into bite-sized pieces	1 c. Cheddar Cheese, shredded
Salt, to taste	4 slices Bacon, cooked & crumbled
Pepper, to taste	2 Green Onions, sliced thin (optional)

Preheat oven to 350°. Spread the cauliflower out on a baking sheet and sprinkle with salt & pepper. Roast cauliflower for about 20 minutes or until fork tender. Push all of the cauliflower into a pile and cover with cheddar cheese and bacon. Return to the oven for about 5 minutes, until the cheese is melted. Top with green onions and serve hot.

## Breads

### Peanut Butter Pumpkin Bread

Deb Lutz

3 ½ c. Flour	2 c. Pumpkin
3 c. Sugar	1 c. Vegetable Oil
2 t. Baking Soda	2/3 c. Water
1 ½ t. Salt	4 Eggs
1 t. Cinnamon	12 oz. pkg Peanut Butter Cups

Preheat oven to 350°. Grease & flour 3 loaf pans. In a medium bowl, mix flour, sugar, baking soda, salt, and cinnamon. Set aside. In large bowl, blend pumpkin, oil, water, and eggs. Gradually add dry ingredients until well blended. Stir in peanut butter cups. Pour into prepared pans. Bake at 350° for 50-60 minutes or until toothpick comes out clean. Cool in pan for 10 minutes, then remove.

## Cakes, Desserts, and Pies

### 7-Up Cake

JoAnn King

¾ lb. Margarine	3 c. Flour
3 c. Sugar	¾ c. 7-Up
5 Eggs	2 T. Lemon Extract

Preheat oven to 325°. Cream sugar and margarine. Add eggs one at a time. Add flour. Mix in 7-Up and lemon extract till smooth. Bake for 1 hour and 15 minutes.

### Apple Crisp

Inge Foster

Apple Mix:	Topping:
10 c. Apples, Peeled, cored, & sliced	1 c. Oats
1 c. Sugar	1 c. Flour
1 T. Flour	1 c. Brown Sugar
1 t. Cinnamon	¼ t. Baking Powder
½ c. Water	¼ t. Baking Soda
	½ c. Melted Butter

Preheat oven to 350°. Place sliced apples in 9x13 pan. Mix sugar, flour, and cinnamon together and sprinkle over apples. Pour water over the mix. Combine remaining ingredients and crumble evenly over apple mixture. Bake at 350° for 45 minutes.

## Apple Cake

Linda Adiletto

### Filling:

8 oz. Cream Cheese, Softened  
¼ c. Sugar

1 Egg

### Cake Batter:

1 ¾ c. Sugar  
1 c. Canola Oil  
3 Eggs  
2 c. Flour  
2 t. Baking Powder  
2 t. Cinnamon

1 t. Salt  
¼ t. Baking Soda  
2 c. Tart Apples, Peeled & Diced  
1 c. Carrots, Shredded  
½ c. Pecans, Toasted & Chopped

### Praline Icing:

½ c. Brown Sugar, Packed  
¼ c. Butter  
2 T. 2% Milk

¼ c. Confectioners' Sugar  
½ t. Vanilla  
¼ c. Pecans, Toasted

Preheat oven to 350°. Beat cream cheese & sugar until smooth; beat in egg. Set aside.

Beat sugar, oil, and eggs until well blended. In separate bowl, whisk flour, baking powder, cinnamon, salt, and baking soda. Gradually add into sugar mixture. Stir in apples, carrots, and pecans. Transfer half of the batter into greased & floured fluted pan. Cover with filling mixture. Top with reserved cake batter.

Bake at 350° for 50 minutes. Allow cake to cool for 10 minutes before removing to rack to cool completely.

In saucepan, combine brown sugar, butter, and milk. Bring to boil. Cook and stir for one minute. Remove from heat. Whisk in remaining ingredients, stirring until smooth. Drizzle over cake.

## Apple Pie Pops

Laura Curcio

2 Large Apples, Peeled, cored, & finely chopped  
¼ c. Sugar  
1 t. Apple Pie Spice  
1 t. Lemon Juice  
Dash Salt  
1 T. Corn Starch

2 T. Water  
1 pkg. Refrigerated Uncooked Pie Crust  
10 Lollipop Sticks  
1 Egg, Separated  
2 t. Water  
2 T. Apple Pie Spice

1. Preheat oven to 375°. Line baking sheet with parchment paper and set aside.

2. In medium skillet, cook apples, ¼ cup sugar, 1 tsp. apple pie spice, lemon juice and salt for 3-5 minutes, stirring occasionally. In small bowl, combine cornstarch and 2 Tbsp. water until smooth. Add to apple mixture, stirring constantly. It will thicken quickly.

3. Unroll pie crusts. Using 3 inch round cookie cutter, make 10 cutouts in each circle of dough. Arrange 10 cutouts on baking sheet. Press lollipop sticks firmly into center of each cutout. Spoon a small Tbsp of filling in center of each cutout. There will be leftover filling.

5. Whisk egg white and 1 tsp water in bowl until frothy. Using a pastry brush, brush mixture around the edge of the dough. Place second cut out on top of filling. Use a fork to seal the edges, taking care that dough is sealed around the lollipop stick. Mix together egg yolk and 1 tsp water in another small bowl. Brush atop the pie pops. Combine sugar and remaining apple pie spice (or cinnamon sugar mix if preferred) and sprinkle over top of pop.

6. Bake 15-20 minutes or until golden. Cool on the baking sheet. Makes 10 pops.

## Brownies with Coconut Topping

Boxed Brownie Mix  
14 oz. Shredded Coconut  
1 Cup Eagle Branch Condensed Milk  
2 Large Egg Whites (do not beat)

1 Tbsp. Flour  
1 ½ tsp. Vanilla  
1/8 tsp. Baking Powder

Preheat oven to 350°. Make brownies as directed on box and bake for 20 minutes in a 9 x 13 pan. While baking, mix together coconut, condensed milk, egg whites, flour, vanilla and baking powder. When brownies are finished baking, remove from oven and spoon on coconut topping. Place back into oven and bake until the coconut browns.

## Funny Cake

Judy Borger

Syrup:

1 c. Water  
1 c. Sugar

½ c. Cocoa  
1 t. Vanilla

Bring above syrup ingredients to a boil and remove from burner. Cool slightly.

Cake:

½ c. Butter, Soft  
1 c. Sugar  
2 Eggs  
½ c. Milk

1 ¾ c. Flour  
½ t. Salt  
2 ½ t. Baking Powder  
1 t. Vanilla

Mix cake ingredients as you would normally. Pour into your favorite unbaked pie shell. Pour chocolate syrup over the top. Bake at 350° for 45-50 minutes or until toothpick comes out clean. (Note: My dad wouldn't eat it without icing, so you can top the cake with your favorite vanilla icing.)

## Gingerbread

1 1/3 c. All Purpose Flour  
¾ t. Cinnamon  
¾ t. Ginger  
½ t. Baking Powder  
½ t. Baking Soda  
½ t. Allspice

¼ t. Salt  
½ c. Brown Sugar, firmly packed  
½ c. Shortening or Margarine  
½ c. Boiling Water  
½ c. Molasses  
1 Egg, slightly beaten

Preheat oven to 350°. Grease bottom only of 9 or 8" square pan. In large bowl, combine flour, cinnamon, ginger, baking powder, baking soda, allspice and salt. Add remaining ingredients; blend well. Pour batter into prepared pan. Bake for 25-35 minutes or until toothpick inserted in center comes out clean. Serve slightly warm with whipped cream, whipped cream cheese, lemon sauce or applesauce, if desired. Makes 9 servings.

## Lemon Sponge Pie

Walp's Cookbook

2 Unbaked Pie Shells  
¾ c. Sugar  
3 T. Butter  
6 Egg Yolks  
3 T. Milk  
1 T. Flour

Pink Salt  
1 ½ c. Milk  
Lemon Rind from 2 lemons graded fine  
Lemon Juice from 2 lemons  
6 Egg Whites, beaten, medium, stiff

First place the sugar and butter in mixing bowl and mix by hand until blended. Slowly add egg yolks and continue beating until well blended. Next, add 3 T. milk and mix well. Add flour and salt. Mix in second part of the milk. Stir in the lemon rind and lemon juice and mix. Fold beaten egg whites into mixture and pour into the unbaked pie shells. Bake at 350° for 20 minutes. Cover pies with inverted pie pan and bake for another 35 minutes.

## Orange Cream Pop Cupcakes

1, 3 oz. Package Orange-flavor Jello  
1 pk. 2 layer-size White Cake Mix  
1, 4-serving size pkg Cheesecake instant pudding mix  
1 ¼ c. Orange Juice

4 Eggs  
1/3 c. Vegetable Oil  
1 t. Vanilla  
1 recipe Cream Pop Frosting (see below)

1. Preheat oven to 350°. Line twenty-seven 2 1/2" muffin cups with paper baking cups. Set aside 2 teaspoons of the gelatin for the Cream Pop Frosting. In a large bowl, beat the remaining gelatin, cake mix, pudding mix, juice, eggs, oil and vanilla until combined. Spoon batter into prepared muffin cups, filling each about 2/3 full.
2. Bake for 18-20 minutes or until a toothpick inserted in centers comes out clean. Cool cupcakes in muffin cups on wire racks for 5 minutes. Remove cupcakes from muffin cups. Cool completely on wire racks.
3. Spoon orange-flavor Cream Pop Frosting into a pastry bag fitted with a large round tip. Spoon the vanilla-flavor Cream Pop Frosting into another pastry bag fitted with a small star tip. Pipe orange frosting onto each cupcake. If desired, insert a wooden craft stick into tops of cupcakes.

## Cream Pop Frosting

1, 8 oz. Cream Cheese, softened  
½ c. Butter, softened  
5 ½-6 c. Powdered Sugar

¼ t. Vanilla  
Orange Jello, reserved from cake recipe  
1 t. Orange Peel, finely shredded

In a large mixing bowl, beat cream cheese and butter with an electric mixer on medium until light and fluffy. Gradually add 5 ½ to 6 cups of powdered sugar, beating until frosting is spreading consistency. Transfer one-fourth of the frosting to a small bowl; beat in vanilla. To the remaining frosting add the reserved orange jello from the cupcakes and orange peel. If desired, add a few drops of orange food coloring. Beat to combine.

## Philadelphia 3-Step Double Layer Pumpkin Cheesecake Bars

Lisa Snell Kern

3 pks, 8 oz. Cream Cheese, softened	½ t. Ground Cinnamon
¾ c. Sugar	Dash Ground Cloves
1 t. Vanilla	Dash Nutmeg
3 Eggs	1 ½ c. Graham Cracker Crumbs
¾ c. Canned Pumpkin	1/3 c. Butter or Margarine, melted

Mix graham cracker crumbs and butter; press into 13x9" baking pan. In a bowl, beat cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Remove 1 ½ cups of batter; place in medium bowl, then add pumpkin, cinnamon, cloves, and nutmeg; mix well.

Pour remaining cream cheese mix into crust. Top with pumpkin batter.

Bake at 350° for 30 minutes or until center is almost set. Cool. Refrigerate for 3 hours or overnight. Cut into bars. Makes 24 servings.

## Sour Cream Coffee Cake

Vinita Horinko

1 White Cake Mix	2 t. Cinnamon
½ c. White Sugar	½ c. Pecans
5 Eggs	1 c. Powdered Sugar
¾ c. Oil	1 T. Butter, melted
1 c. Sour Cream	1 t. Vanilla
2 T. Brown Sugar	3 T. Milk

1. Beat eggs and white sugar, add oil and sour cream, then cake mix. Pour ½ of the batter into bundt pan.
2. Mix together brown sugar, cinnamon, pecans and add remaining batter.
3. Bake at 350° for 50 minutes.
4. Cool 10 minutes, then add glaze (powdered sugar, melted butter, vanilla, and milk).

## Entrées

### Baked Macaroni & Cheese

Laura Curcio

1, 8 oz. pkg. Elbow Macaroni	½ t. Salt
2 T. Butter	½ t. Black Pepper
2 T. All-purpose Flour	¼ t. Ground Red Pepper
2 c. Milk	8 oz. Sharp Cheddar Cheese, shredded & divided

Prepare pasta according to package directions. Keep warm.

Melt butter in a large saucepan or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, for 2 minutes. Gradually whisk in milk and cook, whisking constantly, 5 minutes or until thickened.

Remove from heat. Stir in salt, black and red pepper, 1 cup of shredded cheese, and cooked pasta.

Spoon pasta mixture into a lightly greased 2-qt baking dish; top with remaining 1 cup cheese.

Bake at 400° for 20 minutes or until bubbly. Let stand 10 minutes before serving.

## Shrimp Pomodoro Pasta

½ c. Balsamic Vinaigrette Dressing  
1 Onion, finely chopped  
2 Cloves Garlic, minced  
1, 28 oz can Diced Tomatoes (do not drain)

2 c. Penne Pasta  
1 lb. Shrimp, clean & cooked  
Grated Parmesan Cheese

Heat a large skillet on medium-high. Add dressing, onion, and garlic and cook for two minutes. Stir in tomatoes and cook for 12 minutes, stirring occasionally. Meanwhile, cook pasta as directed on package. Add shrimp to sauce and cook for two minutes or until heated through. Drain pasta and toss with shrimp mixture. Sprinkle with parmesan cheese. Makes 4 ½ servings.

## Salads

### Asian Slaw

4 c. Cabbage, shredded  
1 c. Carrots, shredded  
½ c. Onions, chopped  
1/3 c. Mayonnaise  
1 ½ T. Rice Vinegar

1 ¼ t. Sesame Oil  
Salt  
Pepper  
Sesame Seeds

Mix together and serve.

### Chinese Cabbage Salad

Joan Turko

1 Head of Cabbage, sliced or grated  
1 Large Carrot, grated  
Scallions, 1 or 2 bunches, chopped  
2-3 pks. Ramen Noodles, chopped  
Sliced Almonds (or other nuts)

Chunks of Chicken, optional  
½ c. Sugar  
¼ c. Oil  
½ c. Cider Vinegar  
2 T. Soy Sauce

Mix together cabbage, carrot, scallions, noodles, and almonds. In a separate bowl, mix the dressing (sugar, oil, cider vinegar, and soy sauce). Pour the dressing over the cabbage mix and stir. Let soak for an hour or two and serve.



## Mother's Special Potato Salad

6-8 Potatoes, medium  
2-3 Eggs, hard-boiled  
¾ c. Sour Cream  
1 ½ c. Mayo

1 T. Sugar  
2 Stalks Celery, diced or ¼ t. Celery Seed  
1 t. Prepared Mustard

Peel and cut up potatoes in small chunks and boil in salted water with eggs until done. Drain and cool potatoes and peel and chop eggs. When cool, combine remaining ingredients and pour over potatoes and eggs and toss to coat. Cover and refrigerate until ready to serve.

Optional: Top with crumbled, cooked bacon.

## Nutty Broccoli Slaw

Melissa Hall

Slaw:

1, 16 oz. bag of Broccoli Slaw  
1 c. Slivered Almonds, toasted  
1 c. Salted Sunflower Seeds  
1 c. Green Onions, chopped  
2 pk. Ramen Noodles

Dressing:

¾ c. Oil  
½ c. Sugar  
1/3 c. White Vinegar  
2 pkts Seasoning from Ramen

Combine slaw ingredients. Combine dressing ingredients. Toss together about one hour before serving.

## Sarah's Macaroni Salad

Susan Steigerwalt

4 c. Elbow Macaroni  
1 c. Mayo  
¼ c. Cider Vinegar  
1/3 c. Sugar  
2 T. Yellow Prepared Mustard

1 t. Salt  
½ t. Pepper  
½ c. Celery  
1 c. Green Peppers (chopped)  
¼ c. Carrot (grated)

Prepare elbow macaroni according to package directions. Then, combine macaroni, mayo, vinegar, sugar, mustard, salt, and pepper in a large bowl. Add onion, celery, peppers, and carrot and stir. Serve cold.

## Spinach Ramen Noodle Salad

Sue Prout

¾ c. Olive Oil	2 t. Mrs. Dash
1 t. Pepper	6 T. Rice Vinegar
8 T. Almonds, slivered	8 Scallions, chopped
1 t. Accent	1 pk. Fresh Spinach
4 T. Sugar	1 pk. Cole Slaw Mix
2 T. Sesame Seeds	2 pk. "Dry" Ramen Noodles

Tear spinach into small pieces. Brown nuts. Add sesame seeds until brown (1 minute). Mix spinach, cole slaw mix, scallions, and cooled nut and seed mixture. Refrigerate.

Mix together in cup or bottle oil, accent, pepper, sugar, and vinegar. Refrigerate.

When ready to eat, break up ramen noodles into small pieces. Add to bowl. Then add dressing, toss, and serve immediately.

## Side Dishes

### 2 Qt. Jar Pickles

Barbara Hafer-Prout

1 Onion, sliced	½ t. Turmeric
Cucumbers	½ t. Celery Salt
2 c. Sugar	2 C. White Vinegar
¼ c. Salt	Horseradish (optional)
1/3 t. Dry Mustard	

Slice one onion and place in the bottom of the jar. Slice cucumbers into spears and pack tightly in jars. Mix sugar, salt, dry mustard, turmeric, celery salt, and vinegar. Pour over pickles. Keep cold, do not heat. Pickles will be ready to eat in 4 days. Every day, turn the jar over. You can add horseradish to the mix if desired.

### Apple-Squash Side Dish

2-3 Apples, medium size	Brown Sugar, to taste
1 Squash, small & cut into chunks	Butter
Cinnamon, to taste	

In a large bowl, combine all ingredients and mix. Pour into a casserole dish and dot generously with butter. Bake at 425° for 35-40 minutes. A small amount of nutmeg may be added to mixture (optional).

## Soups

### Chicken Tortellini Soup

Slow Cooker

Mary Ann Ashner

1 ½ lbs. Boneless Chicken Breast  
3 Medium Carrots, Peeled and Diced  
3 Stalks Celery, Diced  
1 Medium Onion, Diced  
3 Cloves Garlic, Minced  
6 Cups Low Sodium Chicken Broth  
1 Cup Water

2 Bay Leaves  
1 tsp. Italian Seasoning, more to taste  
2 Cups Cheese Tortellini  
Chopped Fresh Parsley for serving  
Salt  
Pepper

Add all ingredients except tortellini and parsley to a slow cooker. Cook on low for 6 hours. Remove the cooked chicken from the slow cooker and shred or cube and add back to the slow cooker. Add in the tortellini and cook for 15 minutes or until they are cooked all the way through. Season with salt and pepper to taste. Discard bay leaves and serve immediately with chopped parsley, if desired.