



Covered Dish Recipes

2016-2017

Contents

Appetizers	2
Fluffy Pumpkin Dip.....	2
Shrimp Ball	2
Breads	2
Irish Soda Bread	2
Cakes, Desserts, and Pies.....	3
14-Carat Cake.....	3
Blueberry Zucchini Cobbler.....	3
Brownies with Coconut Topping.....	4
Cream Cheese Pie	4
Russian Tea Cakes	4
Shoo-Fly Cake.....	4
Shoo-Fly Pie Cupcakes	5
Entrées	5
3 Bean Chili	5
Chili with Cornbread Topping	5
Pig Stomach, Stuffed.....	6
Salads	6
Cole Slaw.....	6
Cowboy Caviar (5 Bean Salad)	6
Cowboy Caviar	7
Hot Potato Salad	7
Napa Cabbage Salad	7
Side Dishes	8
Cheesy Onion-Zucchini Bake.....	8
Macaroni-Zucchini Casserole.....	8
Stewed Apples	8
Soups.....	9
Butternut Squash and Apple Soup.....	9
Chicken Tortellini Soup	9

Appetizers

Fluffy Pumpkin Dip

Melissa Hall

8 oz. Cool Whip
5 oz. box Vanilla Pudding Mix
1 (15 oz) Can Pumpkin
1 tsp. Pumpkin Pie Spice

Mix pudding mix, pumpkin, and spice. Fold in Cool Whip.

Shrimp Ball

Donna Horn

2 Pkgs (8 oz each) Cream Cheese
2 Cans (4 oz each) Medium Shrimp, Finely Chopped
½ Small Onion, Finely Chopped

Mix together and form into a ball. Serve with crackers and cocktail sauce.

Breads

Irish Soda Bread

½ Cup White Sugar
4 Cups All-purpose Flour
2 tsp. Baking Powder
2 Eggs, Lightly Beaten
1 tsp. Baking Soda
¾ tsp Salt
2 ½ Cups Raisins
1 ¼ Cups Buttermilk
1 Cup Sour Cream

Preheat oven to 350°. Grease 9" round banking pan or cast iron skillet. In mixing bowl, combine flour, sugar, baking powder, baking soda, salt, and raisins. In a small bowl, blend eggs, buttermilk, and sour cream. Stir liquid into flour mixture just until flour is moistened. Knead dough in bowl 10-12 strokes. Dough will be sticky. Place dough in prepared pan and pat down. Cut 4 x ¾" slit in top of bread. Dust with flour. Bake in preheated oven for 65-75 minutes. Let cool and turn on to wire rack. (Note: at Concourse Club, bread was prepared with raisins and half craisins). Serve with butter.

Cakes, Desserts, and Pies

14-Carat Cake

Mary Smida

2 Cups Flour, Sifted	1 ½ Cups Salad Oil
2 tsp. Baking Powder	4 Eggs
1 ½ tsp. Baking Soda	2 Cups Carrots, Finely Grated Raw
1 ½ tsp. Salt	1 (8 ½ oz) Can Crushed Pineapple, drained
2 tsp. Cinnamon	½ Cup Chopped Nuts
2 Cups Sugar	1 (3 ½ oz) Can Flaked Coconut, optional

Preheat oven to 350°. Sift together flour, baking powder, baking soda, salt and cinnamon. Add sugar, oil, and eggs; mix well. Add carrots, pineapple, nuts and coconut; blend thoroughly. Pour into three 9" round layer cake pans that have been greased and flour, or one 9x13 pan. Bake at 350° for 35-40 minutes. Cool, fill top and sides with cream cheese frosting.

Cream Cheese Frosting

½ Cup Butter or Margarine	1 tsp. Vanilla
8 oz. Pkg. Cream Cheese	1 lb. Confectioners Sugar

Cream together butter, cream cheese, and vanilla. Gradually add confectioner's sugar (sifted, if lumpy), beating well. If mixture is too thick to spread, add a small amount of milk.

Blueberry Zucchini Cobbler

Barb Snell

2 Cups Blueberries	2 tsps. Ground Cinnamon, divided
8 Cups Zucchini, Chopped, Seeded, and Peeled	½ tsp. Ground Nutmeg
2/3 Cup Lemon Juice	4 Cups All Purpose Flour
3 Cups Sugar, divided	1 ½ Cups Cold Butter, Cubed

Preheat oven to 375°. In a large saucepan over medium-low heat, cook and stir zucchini and lemon juice for 10 minutes. Add blueberries and cook for 5 minutes longer, or until zucchini is tender. Add 1 cup of sugar, the cinnamon, and nutmeg; cook 1 minute longer. Remove from heat and set aside.

For the crust, combine the flour and 2 cups of sugar in a bowl; cut in butter until the mixture resembles coarse crumbs. Stir ½ cup into zucchini mixture. Press half of remaining crust mixture into a greased 15 x 10 x1 inch baking pan. Spread zucchini over top; crumble remaining crust mixture over zucchini mix. Sprinkle with cinnamon. Bake at 375° for 35-40 minutes or until golden and bubbly.

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.

Cream Cheese Pie

Cindy Heimbach

2 pkgs. Cream Cheese (8 oz each)
½ cup Sugar
½ tsp. Vanilla

2 Eggs
1 Graham Cracker Crust
Fruit Topping

Preheat oven to 350°. Mix cream cheese, sugar, and vanilla on medium speed. Add eggs to mixture. Pour into crust and bake at 350° for 25-40 minutes. Cool and refrigerate. Add fruit topping before serving.

Russian Tea Cakes

Inge Foster

1 Cup Butter, Softened
2 tsp. Vanilla Extract
½ Cup Confectioner's Sugar
2 Cups Flour

¼ tsp. Salt
1 Cup Walnuts, Finely Chopped
Add'l confectioner's sugar for rolling cookies

Preheat oven to 325°. Cream butter. Add vanilla and sugar, beat until light and fluffy. Add flour and salt. Add walnuts and mix well. Shape dough into 1" balls and place 2" apart on greased baking sheet. Flatten each cookie slightly with bottom of glass. Bake 20 minutes or until edges are slightly brown. Roll cookies in powdered sugar while still hot. Roll them again before serving.

Shoo-Fly Cake

4 Cups Flour
2 Cups Sugar
1 Cup Butter

2 Cups Boiling Water
1 Tbsp. Baking Soda
1 Cup Grandma's Molasses

Preheat oven to 350°. In a large bowl, mix together flour, sugar, and butter to make crumbs. Remove 1 cup for later use in topping. In a separate bowl, dissolve the baking soda into the boiling water. Add molasses and stir. Stir the liquid mixture into the crumb mixture; mix well. The batter is very thin. Pour into 13x9 greased and floured pan. Add reserved crumbs on top. Bake at 350° for 45 minutes. Cake freezes very well.

Shoo-Fly Pie Cupcakes

3 Cups Flour
½ Cup Margarine or Butter, Softened
1 Cup Sugar
½ tsp. Salt

1 Cup Grandma's Molasses
1 ½ Cups Boiling Water
1 tsp. Baking Soda

Preheat oven to 350°. In a large bowl, mix the flour, margarine, sugar, and salt using a pastry blender to make fine crumbs. Take out 1 cup of crumbs to reserve for topping.

In a separate bowl, mix together the molasses and the boiling water. Add the baking soda to the liquid (it will foam up so make sure your bowl is large enough).

Add the liquid mixture to the remaining crumb mixture in the large bowl and stir. Fill paper lined baking cups about 2/3 full with batter and top each cup with reserved crumbs. Bake at 350° for about 25 minutes or until toothpick comes out clean. Remove from cupcake pan immediately and cook on rack.

Entrées

3 Bean Chili

Slow Cooker Recipe

1 lb. Lean Ground Beef
2 Cans (14 ½ oz each) Diced Fire-Roasted Tomatoes
1 Can (15 oz) Black Beans
1 Can (15 oz) Pinto Beans
1 Can (15 oz) Red Kidney Beans
1 Can (14 ½ oz) Beef Broth
3 Medium Yellow Onions, Chopped
1 Can (8 oz) Tomato Sauce

1 Tbsp. Chili Powder
1 chopped canned Chipotle Pepper in Adobo
6 Cloves Garlic, Minced
1 tsp. Ground Cumin
½ tsp. Ground Cinnamon
½ tsp. Coriander
2 oz. Semisweet Chocolate
1 Tbsp. Honey

In a large skillet, cook beef over medium-high until brown, using a wooden spoon to break up meat as it cooks. Drain off fat. Transfer meat to a 4-5 quart slow cooker. Stir in tomatoes, all beans, beef broth, onions, tomato sauce, chili powder, chipotle pepper, garlic, cumin, cinnamon, and coriander. Cover and cook on low for 6-8 hours or high for 3-4 hours. If using low, turn to high. Stir in chocolate and honey. Cover and cook about 15 minutes or until heated through. If desired, serve with sour cream and chopped green onions.

Chili with Cornbread Topping

3 Strips Bacon, Cooked and Diced
¾ Cup Chopped Onion
2 Cloves Garlic, Minced
1 ½ lbs. Ground Beef/Turkey Mix
1 can Diced Tomatoes (14 ½ oz)
1 tsp. Salt

¼ Cup Water
1 can Kidney Beans (1 lb)
2 Tbsp. Chili Powder
2 tsp. Sugar
1/8 tsp. Cayenne Pepper

Preheat oven to 375°. Cook onion and garlic in oil until soft. Add beef; brown and drain. Add remaining ingredients and put into a casserole dish. Topping: 1 box cornbread muffin mix. Follow instructions for making muffins and spread evenly over chili. Sprinkle a little Parmesan cheese over top, if desired, and bake in oven at 375° for approx. 35 minutes, until topping is slightly browned.

Pig Stomach, Stuffed

Judy Borger

Filling:

Diced Potatoes
Cabbage
Smoked Sausage
Country Sausage
Pork Pieces/Cubes
Spare Ribs

Seasoning:
Salt
Pepper
Dried, Minced Onion
Parsley

Salads

Cole Slaw

Vinita Horinko

8 Cups Shredded Cabbage
1 Cup Mayonnaise
2 Tbsp. Milk
2 Tbsp. Vinegar

1 tsp. Sugar
½ tsp. Salt
Dash Paprika
Dash Pepper

Mix together and serve!

Cowboy Caviar (5 Bean Salad)

Deb Lutz

1 Can (15 oz.) Corn
1 Can (15 oz.) Kidney Beans
1 Can (15 oz.) Garbanzo Beans
1 Can (15 oz.) Pinto Beans
1 Can (15 oz.) Cannellini Beans
1 Can (15 oz.) Black-Eyes Peas or Black Beans
½ Cup Extra Virgin Olive Oil

½ Cup Red Onion, Finely Chopped
½ Cup Champagne Vinegar
1/3 Cup Sugar
Salt
Pepper
¼ - 1/3 Cup Fresh Cilantro, Chopped

Rinse and drain each can of beans and corn. Toss beans, corn, and onion together with the olive oil. Add salt and pepper to taste. In a separate bowl, dissolve sugar in vinegar, then mix with beans. Toss well with cilantro. Refrigerate for at least 30 minutes prior to serving.

Cowboy Caviar

1 12 oz. Can Black Eyed Peas, Drained	½ Cup Apple Cider Vinegar
1 12 oz. Can Black Beans, Drained	¼ Cup Olive Oil
2 12 oz. Cans Shoepeg Corn, Drained	½ Cup Agave Nectar
1 oz. Jar Pimentos, Drained and Chopped	Salt
1 Small Red Onion, Chopped	Pepper
1 Green Pepper, Chopped	

Mix all ingredients. (Add the 'dressing' ingredients at the end.) Cover and refrigerate 30 minutes. Drain excess liquid prior to serving. Enjoy with Fritos or chips of your liking.

Hot Potato Salad

Sharon Minnich

5 lbs. Russet Potatoes, Cooked & Cubed	1 Qt. Miracle Whip Salad Dressing
1 Onion, Diced (optional)	Parmesan Cheese
1 lb. Bacon, Cooked and Diced	Salt
6-8 Hard Boiled Eggs, Chopped	Pepper

Preheat oven to 350°. Mix potatoes, onion, bacon, eggs, Miracle Whip, salt, and pepper. Pour into a 9x13 baking dish. Sprinkle top with Parmesan cheese. Bake at 350° for 45 minutes-1 hour.

Napa Cabbage Salad

Teri Delich

1 Large Napa Cabbage, Chopped	2 tsp. Sesame Seeds
5 Green Onions, Chopped	½ Cup Oil
2 Pkgs Dry Ramen Noodles, Broken	½ Cup Vinegar
½ Cup Butter, Melted	1 Cup Sugar
¼ Cup Almonds, Slivered	2 Tbsp. Soy Sauce

Fry noodles, butter, and almonds until brown over medium heat, stirring often. Add sesame seeds near the end of the cooking time, as they brown quickly. Cool to room temperature. In a separate container, mix the ingredients for the dressing: oil, vinegar, sugar, and soy sauce. (Tip: Mix the dressing in a container with a lid so you can shake to mix.) The dressing should be made a few hours before it is put on the salad (about an hour prior to serving).

Adaptations to try: A bag of coleslaw may be used instead of Napa Cabbage. Substitute your favorite nuts/seeds for the almonds and sesame seeds. Add dried fruit (cranberries, cherries). Add mandarin oranges or grapes. Add cooked chicken chunks. Be creative and enjoy!

Side Dishes

Cheesy Onion-Zucchini Bake

Barbara Hafer-Prout

1 Large Sweet Spanish Onion	1 tsp. Salt
3 Cups Thinly Sliced Zucchini	1/8 tsp. Pepper
2 Tsp. Butter or Margarine	½ tsp. Dry Mustard
2 Eggs, Beaten	1 Cup Swiss Cheese, Grated
½ Sour Cream	

Preheat oven to 375°. Peel and thinly slice onion. Separate into rings (should measure about three cups). Saute onion and zucchini in butter until tender. Place in shallow 1 ½ quart baking dish. Combine eggs, sour cream, salt, pepper, mustard, and half of cheese. Pour over vegetables. Sprinkle with remaining cheese. Bake at 375° for 20 minutes or until firm. Makes six servings.

Macaroni-Zucchini Casserole

Salt	2 Cups Milk
3 Quarts Boiling Water	1 Cup Cubed Cheddar Cheese (abt 4 ounces)
2 Cups Elbow Macaroni (8 ounces)	1 Cup Cubed Swiss Cheese (abt 4 ounces)
4 Tbsp. Butter or Margarine	1 ½ lbs. Zucchini, sliced and cooked
2 Tbsp. Flour	½ Cup Fine Dry Bread Crumbs
1/8 tsp. White Pepper	

Preheat oven to 350°. Add 1 tbsp. salt to rapidly boiling water. Gradually add macaroni so that the water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander.

Meanwhile, melt 2 tbsp. butter in saucepan; blend in flour, 1 tsp. salt and the pepper. Gradually add milk; cook, stirring constantly, until sauce boils 1 minute. Reduce heat. Add cheeses; stir and heat until cheese melts. Spread half the macaroni over the bottom of a 3 quart casserole dish; top with half the zucchini and half the sauce. Repeat layers. Melt remaining butter and mix with bread crumbs; sprinkle over casserole. Sprinkle with nutmeg, if desired. Bake in 350° oven for 30 minutes.

Stewed Apples

Lisa Snell Kern

6 Medium Apples	1 tsp. Lemon Juice
½ Cup Light Brown Sugar	1 tsp. Cinnamon
¼ Cup Butter	¼ tsp. Nutmeg

Pare, core, and slice apples thick. (I usually use 2 or 3 different kinds of apples to vary the flavor.) Place in a large saucepan with one cup of water. Cook over medium heat until partially soft. Stir carefully to prevent thickening. Add brown sugar, butter, and lemon juice. Cook a few minutes more and pour into bowl. Sprinkle with nutmeg and cinnamon. Great as a side dish or served warm over ice cream!

Soups

Butternut Squash and Apple Soup

2 ½ - 3 lb. Butternut Squash	½ tsp. Allspice
4 Large Apples, Peeled and Cut up	½ tsp. White Pepper
1 Large Onion, diced	¼- ½ cup Maple Syrup, to taste
2 Tbsp. Vegetable Oil	Salt, to taste
8 Cups Chicken Broth	½ cup Heavy Cream
1 Tbsp. Cinnamon	

Pre-heat oven to 325°. Cut squash in half length wise, remove seeds, place cut side down on foil lined baking sheet. Bake until fork tender (about 45 minutes). When cooked, cool and scoop out flesh and discard skins. In large pot, heat oil. Add onions and cook until transparent. Add apples and cook until soft. Add squash and chicken broth. Bring to a boil, reduce heat and simmer for 30-40 minutes. Add spices and adjust seasonings with maple syrup and salt. Puree with emulsion blender or food processor, finishing with the heavy cream to give a silky smooth consistency. Serves 4-6 people.

Chicken Tortellini Soup

Slow Cooker
Mary Ann Ashner

1 ½ lbs. Boneless Chicken Breast	2 Bay Leaves
3 Medium Carrots, Peeled and Diced	1 tsp. Italian Seasoning, more to taste
3 Stalks Celery, Diced	2 Cups Cheese Tortellini
1 Medium Onion, Diced	Chopped Fresh Parsley for serving
3 Cloves Garlic, Minced	Salt
6 Cups Low Sodium Chicken Broth	Pepper
1 Cup Water	

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.