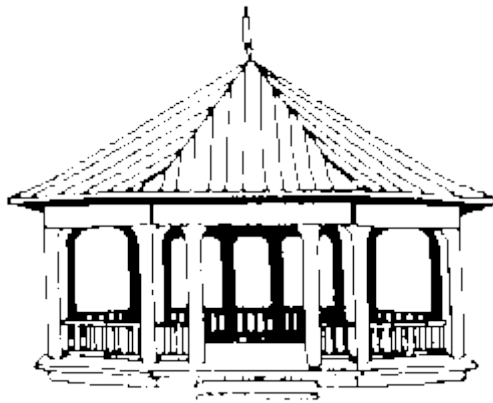


The Concourse Club of Palmerton

2013-2014

Potluck Dinner Recipes



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Appetizers

Bourbon Lil' Smokies

From Barbara Hafer-Prout

16 oz package of Lil' Smokie Sausages (or cut-up hot dogs)
½ c Ketchup
½ c Brown Sugar
½ c Bourbon

Combine all ingredients and cook for 20 minutes. Let the soak overnight then reheat before serving.

Taco Salad/Dip

2 (8 oz) Packages of Cream Cheese	Shredded Lettuce
1 Package Taco Seasoning	Tomato Cubes
1 Jar Salsa Dip	Taco Chips
8 oz Shredded Cheddar Cheese	

Mix cream cheese with the taco seasoning. Spread as bottom layer on a platter. Pour salsa on top, then top with cheddar cheese. Top with lettuce and tomato cubes. Surround circle of dip with taco chips.

Breads

Banana Bread

From Susan Steigerwalt

Makes one loaf.

½ c Margarine, softened	1 tsp Vanilla
1 c Sugar	2 c Flour
2 Eggs	1 tsp Baking Soda
1 c Mashed ripe bananas (2 med/large)	½ tsp Salt
¼ c Milk	½ c Chopped Nuts (optional)

Cream margarine & sugar. Beat in eggs- one at a time. Stir in banana, milk, & vanilla. Add remaining ingredients & stir by hand until well combined. Pour into a 9 x 5 loaf pan (greased & floured). Bake 50-60 minutes at 350°.

Cakes & Pies

Apple Pie

From Barbara Snell

Pie Crust:

2 c All-purpose Flour
½ tsp Salt
½ c Shortening
1 Egg
¼ c Cold Water
2 tsp White Vinegar
2 Tbsp Milk
2 Tbsp Coarse Sugar

Apple Mixture:

8-10 Rambo, Macintosh, or Cortland Apples
1 c Sugar
1 tsp Cinnamon
2 Tbsp Flour
3 Pats of Butter

Preheat oven to 450°. Core, peel, and slice apples. Mix together apples, sugar, and cinnamon. Set aside. Prepare pie crust. Divide dough in half so that one portion is slightly larger than the other. On a lightly floured surface, roll out larger portion to fit a 9" pie plate. Transfer pastry to pie plate; trim pastry even with edge. On top of pie crust, sprinkle 2 Tbsp of Flour. Spoon apple mixture into crust.

Roll out remaining pastry to fit top of pie. If desired, cut designs into pastry, then place on top of pie. Trim, seal, and flute the edges. Cut slits in pastry. Brush with milk; sprinkle with coarse sugar.

Bake at 450° for 10 minutes, then reduce to 375° for 40 minutes more.

Budino di Panettone con Mascarpone Crema

From Sherry Freund

Budino:

1 lb loaf Panettone cubed (Milanese preferred)
8 large Eggs
1 ½ c Whipping Cream
2 ½ c Milk
1 ¼ c Sugar

Preheat oven to 350°. Lightly butter 13 x 9 x 2 baking dish. Arrange cubes in prepared dish. In a large bowl, whisk eggs, cream, milk, and sugar to blend. Pour custard over bread cubes and press cubes to submerge. (If making ahead, cover and refrigerate at this point.) Bake until pudding puffs and is set in the center. Cool slightly if serving warm.

Mascarpone Crema:

Whip desired amount of whipping cream. When gently stiff, add desired amount of room temperature mascarpone and whip to blend. (Sherry usually adds a bit of amaretto or brandy.)

Carrot Cake Roll

Cake Ingredients:

⅔ c Flour
2 Tbsp Cornstarch
1 tsp Baking Powder
½ t Ground Cinnamon
3 Eggs (Separated)
½ c Honey
½ tsp Lemon Extract
½ tsp Vanilla Extract
1 c Carrot (grated)

Filling Ingredients:

8 oz Cream Cheese (softened)
2 Tbsp Honey
½ tsp Vanilla Extract

Preheat oven to 350°. Line a jelly roll pan with parchment paper and spray with cooking spray. Sift together the flour, cornstarch, baking powder, and cinnamon. In a medium bowl, beat egg yolks until light and thick. Beat in honey, lemon, and vanilla. Stir in dry ingredients until just blended. Stir in carrots. In a bowl, beat egg whites and fold into the batter. Spoon batter into pan and bake for 12-15 minutes.

Sprinkle a dish towel with flour. Loosen cake and turn onto towel, peel off paper. Roll cake up in towel and let stand for 1 minute. Unroll and let stand for 3 minutes, then roll up and let stand until cool. While cooling, in a small bowl beat the cream cheese until fluffy, then add the honey and vanilla extract.

When ready, open up the cake roll. Spread the filling right to the edges and re-roll cake. Cut into slices to serve.

Cheesecake

From Michele O'Neill

Crust:

1 ½ c Graham Cracker Crumbs
¼ lb butter, melted
1 ½ Tbsp Sugar

Topping:

1 ⅔ c Sour Cream
½ c Sugar
1 tsp Vanilla

Filling:

3 (8 oz) packages Cream Cheese (Room temperature)
1 c Sugar
4 Eggs, Beaten
⅓ c Sour Cream
1 tsp Vanilla

- For crust, mix together crumbs, butter, and sugar. Spread in bottom of a 9" springform pan. Bake in a preheated 350° oven for 10 minutes. Cool for 10 minutes.

- For filling, beat together cream cheese, sugar, eggs, sour cream and vanilla. Beat for 15 minutes. Pour into pan and bake in a preheated 350° oven for 30 minutes. Turn off oven, then let stand in oven for 30 minutes with the door closed. Remove from oven and let stand for 30 additional minutes.

- After cake has cooled, prepare topping. Mix together sour cream, sugar, and vanilla. Beat until mixed. Spread on top of cheesecake. Bake in a preheated 450° oven for 5 minutes. Cool. Store in refrigerator 8 hours.

Lemon Meringue Pie (9")

From Mary Smida

1 ½ c Sugar	3 Tbsp Butter
⅓ c Cornstarch	¼ c Lemon Juice
1 ½ c Water	1 Tbsp Grated Lemon Rind
3 Egg Yolks, slightly beaten	1 Baked Pie Shell- 9"

(Pie shell is baked first at 450° for 10-11 minutes. Must be cooled before filled.)

Mix sugar and cornstarch in a saucepan. Stir in water. Cook over medium heat stirring until mixture thickens and boils. Boil for 1 minute. Slowly stir in half of hot mixture into egg yolks. Then, blend into hot mixture. Boil 1 minute stirring constantly. Remove from heat, continue stirring until smooth. Add butter, lemon juice, and rind. Pour in baked pie shell. Cover with pie meringue (see below for recipe).

Pie Meringue (9")

From Mary Smida

Pie (Use above recipe or your preference)	6 Tbsp Sugar
3 Egg Whites	½ tsp Flavoring
¼ tsp Cream of Tartar	

Preheat oven to 400°. Beat egg whites with cream of tartar until frothy. Gradually beat in sugar. Beat till stiff and glossy. Beat in flavoring. Pile meringue on top of pie careful to seal edge of crust to prevent shrinking or weeping. Swirl or pull up points for decorative top. Bake 8 to 10 minutes or until delicately browned. Cool and eat.

Molasses Cake

From Patricia Kern

4 c Flour	2 c Boiling Water
2 c Sugar	1 Tbsp Baking Soda
1 c Butter	1 c Grandma Molasses

Preheat oven to 450°. Mix flour, sugar, and butter to make crumbs. Remove 1 cup of crumbs for later use in topping. In a separate bowl, dissolve baking soda into the boiling water then add molasses. Add liquid mixture to crumb mix. Stir well, the batter is very thin. Pour into a 13 x 9 greased & floured pan. Add reserved crumbs on top. Bake at 450° for 45 minutes. Cake freezes very well.

Pecan Pie

From Vinita Horinko

Unbaked 9" pastry shell

1 c Sugar

¼ tsp Salt

1 c Pecans (chopped or whole)

½ c Butter or Margarine

3 Eggs (slightly beaten)

1 tsp Vanilla

¾ c Corn Syrup, Dark

Preheat oven to 375°. Cream butter, add sugar gradually and cream together until light and fluffy. Add remaining ingredients and blend well. Pour into pastry shell. Bake on lower shelf in a moderate oven (375°) for 40-45 minutes.

Shoo-Fly Breakfast Cake

From Judy Borger

2 c Flour

½ c Solid Shortening

1 c White Sugar

1 c Warm Water

½ tsp Baking Soda

½ c Grandma's Yellow-label Molasses

Preheat oven to 350°. Combine flour, shortening, and sugar until fine crumbs. Remove ¾ cup crumbs and put remaining in 9" pie plate. Dissolve ½ tsp baking soda in 1 cup of warm water. Add ½ cup molasses. Pour over crumbs and combine until moistened. Sprinkle ¾ cup crumbs on top. Press down gently. Bake at 350° for 30-40 minutes.

Cookies & Candies

Nut Roll (Kolac) Dough

From Kathy Elliston

1 c Shortening	6 c Flour
1 c Butter or Oleo (softened)	4 Eggs, Separated
3 Tbsp Sugar	1 tsp Salt
2 ¾ tsp Dry Yeast dissolved in 1 c Cold Water	Filling

Blend together the softened butter and shortening. Add sugar, salt and egg yolks; blend well. Sift flour: add alternately with yeast/water and mix well until mixture forms a tight ball. Turn out onto waxed paper; wrap tightly and chill in refrigerator overnight. Prepare rolls as directed. Fill with nut filling or any other filling you might desire.

Potato Candy (Pennsylvania Dutch)

From Lynn Shupp

1 small Potato (cook and mash)
1 tsp Vanilla
1 to 1 ¼ lbs Powdered Sugar
Peanut Butter

While potato is warm, mash & put in mixing bowl. Add vanilla and powdered sugar. Start with only half of the powdered sugar and keep adding until dough is stiff. Roll out and spread with peanut butter. Roll like a jelly roll and cut into pieces.

Desserts

Greek Rice Pudding

From Marlene Greenwood

1 c Rice	2 Eggs, Beaten
$\frac{3}{4}$ c Sugar	1 tsp Vanilla
6 $\frac{1}{2}$ c Milk	4 Tbsp Butter
2 c Water	

Combine rice, sugar, 6 cups of milk, and water in a pot. Bring to a boil and cook for 30 minutes. Remove from heat. Beat 2 eggs, $\frac{1}{2}$ cup of milk, and 1 tsp vanilla. Stir in egg mixture plus 4 tablespoons of butter. Remember to stir while cooking.

Palachinky

From Ann Behler

3 Eggs, Beaten	$\frac{3}{4}$ c Flour
$\frac{1}{2}$ c Milk	3 Tbsp Butter, Melted
$\frac{1}{2}$ c Water	Choice of Filling: Growing up Ann's favorite was cottage cheese or Apricot
$\frac{1}{2}$ tsp Salt	

Spray pan with Pam cooking spray on medium/high heat. Add scant $\frac{1}{4}$ cup of batter (very runny) and cook until the eggs are brown. Flip for a few seconds then remove. Spread desired filling and roll up. Sprinkle with powdered sugar if desired. For best results, spray the pan with Pam after each crepe.

Ann recalls that her family ate Palachinkys on Friday evenings because they didn't eat meat on Fridays. For the meal, the filling was cottage cheese. When eaten as dessert, they were apricot filled. Potato soup often accompanied the meal.

Main Dishes

Chicken Cacciatore

From Anita Pelosi Harry as passed down by Grandma Pelosi

6 Chicken Thighs	½ c Mushrooms, Finely Chopped (optional)
2 tsp Salt	¾ c Dry White Wine (optional)
1 tsp Pepper	1 (28 oz) can Diced Tomatoes with Juice
½ c Flour (for dredging)	¾ c Chicken Broth
3 Tbsp Olive Oil	3 Tbsp Drained Capers
1 Onion Chopped	1 tsp Oregano
2 Stalks Celery	1 jar Green Olives
3 Garlic Cloves	

Sprinkle the chicken pieces with salt and pepper. Dredge the chicken pieces in the flour to coat lightly. In a dutch oven, heat the oil. Add the chicken pieces and brown, about 5 minutes per side. Transfer the chicken to a plate and set aside. Saute the onion, mushrooms, and garlic until tender, about 5 minutes. Add the wine and simmer until reduced by half, about 3 minutes. Add the tomatoes with their juice, broth, capers, olives, and oregano. Return the chicken pieces to the pan. Bring the sauce to a simmer and cook until the chicken is cooked through, about 20 minutes. Enjoy!

Chicken Paprikash

From Susan Choy

3 Tbsp Butter	2-4 Cloves of Garlic, minced
1 Yellow Onion, thinly sliced (or more to taste)	1 tsp Salt
4 Tbsp Ground Sweet Paprika (4-6Tbsp to taste)	1 tsp Pepper
¼ tsp Ground Hot Paprika (or red pepper flakes)	1 c Sour Cream
3 Tbsp Flour	4-5 lbs Chicken Thighs and Drumsticks
2 c Chicken Broth	½ bag of wide noodles

Chicken: Roast at 350° for 40 minutes or until done. Cool slightly and de-bone. Set aside.

Sauce: Heat butter over medium heat in a large pan. Add onions, cook until golden. Sprinkle both paprikas and flour over onions. Cook, stir in broth, garlic, salt, and pepper, until thickened and bubbly. Stir in sour cream, blend then add chicken. Cook ½ bag wide noodles, drain and add to chicken mixture. Serve and enjoy.

Greek Phyllo Dough Pizza

From Cindy Gasper

6 Tbsp Butter, Melted	Pinch of Chopped Oregano
7-10 Sheets of Phyllo Dough	Salt
½- 1 c Mozzarella Cheese, Shredded	Pepper
Grated Parmesan	Thinly Sliced Onions (optional)
7-9 Ripe or Canned Plum Tomatoes, Sliced	

Brush a 13 x 9 pan with melted butter. Lay one sheet of Phyllo in the dish, folding edges to fit. Brush each layer of dough with butter and sprinkle with parmesan on each layer. Repeat until done. Top remaining dough with butter, onion (if using), tomatoes, and mozzarella cheese. Sprinkle with oregano and a little more parmesan. Bake at 375° for 20-25 minutes. Cool and cut into squares.

Quick & Jazzy Jambalaya

From Kit Hall

1 Package (6.8 oz) Rice-A-Roni Spanish Rice	2 cloves Garlic
1 c Chopped Cooked Ham	¼ tsp (or less to taste) Hot Pepper Sauce
1 c Chunked Cooked Chicken	8 oz Precooked Shrimp
1 c Chopped Onion	1 Medium Green Bell Pepper, Chopped
1 can (14 ½ oz) Chopped Tomatoes	

In a large skillet, sauté rice-vermicelli mix as package directs. Stir in 2 cup water, ham, onion, tomatoes, garlic, hot pepper sauce, and contents of seasoning packet; bring to a boil over high heat. Cover and reduce heat to low; simmer 10 minutes. Stir in shrimp, chicken, and green pepper. Cover; simmer 8 minutes or until most liquid is absorbed. Serve.

Tortellini Cremonesi

From Lisa Green

1 lb bag of Cheese Tortellini	1 Chicken Breast (diced)
1 c Gorgonzola Cheese	½ c Sliced Onions
1 pint Heavy Cream	1 c Sliced Mushrooms
½ c Dry White Wine	Olive Oil
4 slices Cooked Ham (diced)	

Cook tortellini according to package and drain. Saute onions and mushrooms in oil until soft. Saute chicken until brown. Add ham and brown. Add wine, cook down, add cream and cheese. Heat through. Add pasta, season with salt and pepper to taste. Basil to garnish and serve immediately.

Salads & Salad Dressings

Broccoli Salad

From Cindy Heimbach

1 Large Broccoli
8 oz Shredded Mozzarella Cheese
8-12 pieces Fried Bacon, Crumbled
Chopped onion (optional)

Dressing:
½ c Sugar
1 c Mayonnaise
2 Tbsp Vinegar

Chop broccoli flowerets & tender stems. Add cheese & bacon. Mix dressing together & add to broccoli. Mix thoroughly and chill.

German Potato Salad

7 Slices of Bacon
½ c Chopped Onion
1 ½ tsp Salt
1 tsp Celery Seed
2 Tbsp Sugar

2 Tbsp Flour
Dash of Black Pepper
¼ c Cider Vinegar
1 c Water
Green Pepper Rings

Fry bacon until crisp, reserving ¼ cup drippings. Drain bacon on paper towel; crumble and set aside. Saute onion in reserved bacon drippings until soft, but not browned. Blend in salt, celery seed, sugar, flour, and pepper. Stir in vinegar and water; cook and stir until mixture is slightly thickened. Blend in potatoes and crumbled bacon; heat for 10-15 minutes to blend flavors. Garnish with green pepper rings.

Kale Salad

From Kathy Fallow

1 bunch Freshly Washed Kale
Fresh Parmesan Cheese
Pine Nuts
Lemon
Walnut Oil (Can use Olive Oil instead)

The dressing is made with equal parts of lemon juice and walnut oil. Shake the mixture and pour over the kale. Toss the salad to be sure to cover the surface with the dressing. (Kale can be bitter without an even coating of dressing.) Allow the salad to sit for at least 15 minutes before serving. Just before serving, sprinkle on the parmesan cheese and pine nuts. Toss and serve!

Pickled Cabbage

From Debbie Lutz

1 small Head of Cabbage	Pepper
Carrot	1 c Sugar
Chopped Green or Red Pepper	½ c Water
Celery or Celery Seed	¼ c Cider Vinegar
Salt	

Grate cabbage and a carrot (for color). Add a chopped green or red pepper, celery or celery seed, a little salt and pepper. Stir. In a saucepan, mix the sugar, water, and vinegar. Bring to a boil. Let cool and add to cabbage mixture.

Rice Salad

From Honey Cyr

1 Red Pepper (diced)	8 c Cooked Rice
1 Red Onion (diced)	½ c Olive Oil
1 Green Pepper (diced)	½ c Lemon Juice
1 c Craisins	1 Tbsp Natures Seasoning
1 ½ c Corn	3 Tbsp Vinegar
1 c Slivered Almonds	2 Tbsp Sugar

Mix together peppers, onion, craisins, corn, almonds, and rice. Prepare dressing: mix olive oil, lemon juice, Nature's Seasoning, vinegar, & sugar. Pour over rice mixture.

Side Dishes

Lithuanian Potato Pudding (Kugelis)

Submitted by Joanne Harris, originally published by Verna Mikatavage in a past Concourse Club Cookbook

10 Potatoes	2 tsp Salt
3 Tbsp Butter or Margarine	2 Tbsp Flour
¼ tsp Pepper	½ c Milk or Evaporated Milk
½ tsp Baking Powder	3 Eggs
1 Onion, Medium	

Preheat oven to 400°. Peel and grate fine the potatoes and onion. Add milk, then beaten eggs, one at a time, salt, pepper, flour, and baking powder. Pour mixture into deep greased pan (2 to 2 ½ inches deep). Bake at 400° for 15 minutes, then reduce heat to 375° and bake 45 minutes longer. Cut into squares. Serve hot plain, with sour cream or applesauce.

Mediterranean Pasta

From Susan Debski

1 lb Pasta (linguini, gemelli, bow ties)	1 Small Onion
2 Red Peppers, Sliced	1 Tomato
2 c Spinach, Chopped	1 c Mixed Green/Black Kalmata Olives
10 Garlic Cloves	6 oz Feta Cheese
2 Tbsp Olive Oil	

Cook pasta, place aside. In a skillet, heat olive oil and sauté chopped onion and garlic. Add sliced red peppers. After 3 or 4 minutes, add chopped spinach and tomato. When sautéed to liking, throw in olives. Season with oregano, basil, and black pepper. Add pasta. Mix in feta cheese. Can serve cold or warm.

Pierogi Dough

From Marge Porambo

4 c Flour	2 Eggs
1 c Milk	Pinch of salt
1 stick Margarine	

Warm milk. Melt margarine in milk, cool. Add remaining ingredients; mix dough. Roll and fill with your favorite filling.

Potato Filling

5 lbs Potatoes	1 lb Sharp Cheddar Cheese
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Cook potatoes and drain water. Mash potatoes, add cheese until well blended. Cook.

Pineapple Bread Pudding

From Mary Beth Beers

½ c Butter or Margarine

1 c Sugar

4 Eggs

5 Slices of Bread, Cubed (any kind- Italian, Challah, etc)

1 (20 oz) can of Crushed Pineapple

Preheat oven to 350°. Cream butter and sugar. Add eggs and beat. Stir in bread and pineapple. (Can add 1 tsp of cornstarch to thicken, MaryBeth instead adds an extra slice of bread.) Bake in a 9x9 pan at 350° for 1 hour or until golden. Double the recipe for a 9x13 casserole or pan.

Roasted Red Pepper Salad

From Diane Huber

3 c Cooked Rice

½ c White Wine

½ c Olive Oil

⅓ c Chopped Green Pepper

⅓ c Chopped Onion

½ c Chopped Red Roasted Pepper

1 Tbsp Fresh Cilantro

1 can Garbonza Beans

1 can Black Beans

1 can Sweet Corn

Juice of 1 lime

Mix and chill for 2 hours or more.

Speedy Sweet Potatoes

From Kathy Ahner

1 (17 oz) can Sweet Potatoes

¼ c Honey

2 Tbsp Brown Sugar

2 Tbsp Butter

Preheat oven to 375°. Drain sweet potatoes; arrange in greased shallow baking dish. In a small saucepan combine honey, sugar, butter and bring to a boil, stirring. Pour over sweet potatoes. Bake at 375° for 30 minutes.

Sweet Potato Pudding

From Mary Gallagher

Base:

6 Sweet Potatoes, cooked
¾ to 1 c Brown Sugar
½ tsp Salt
1 c Milk

2 Eggs
½ c Oleo, Melted
1 tsp Vanilla Extract
1-2 tsp Lemon Extract

Topping:

⅓ c Flour
1 c Brown Sugar

1 c Chopped Pecans
Cut in 1/3 c Butter

Preheat oven to 350°. Mix all base ingredients together and pour into a buttered baking dish. Dot with oleo. Bake at 350° for 20-30 minutes. Next, mix the topping ingredients together. Remove base from oven and spread topping over all. Return to oven and bake for another 30 minutes at 350° until top is brown.

Soups

Borscht (Beet Soup)

From Joan Turko

1 c Carrots
2 c Onions
4 c Beets
2 Tbsp Butter

3 c Beefstock
2 c Finely Shredded Cabbage
2 T Cider Vinegar
¾ c Sour Cream

Peel and chop the carrots, onions, and beets. Barely cover with water and cook until tender. Add the butter, beefstock, cabbage, and cider vinegar and cook until the cabbage is tender. Allow to cool slightly and use an immersion blender to chop. Add the sour cream. Add more vinegar, salt, and pepper to taste.

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