

April 2016

RECIPE CORNER:

Thank you to Alicia Weber who contributed this internet recipe, one that has been served at Monday's Meal.

ONE POT CHILI MAC and CHEESE

1 TBS olive oil	2 cloves garlic, minced
1 onion diced	8 ounces ground beef
4 cups chicken broth	1 (14.5 ounce) can diced tomatoes
¾ cup canned white kidney beans (drained and rinsed) and rinsed	¾ cup canned kidney beans, drained
2 teaspoons chili powder	1 ½ teaspoon cumin
Kosher salt & ground black pepper, to taste	10 ounces uncooked elbows pasta
¾ cup shredded cheddar cheese*	2 TBS chopped fresh parsley, if desired

Heat olive oil in a large skillet or Dutch oven over medium high heat. Add garlic, onion and ground beef, and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat. Stir in chicken broth, tomatoes, beans, chili powder and cumin; season with salt and pepper, to taste. Bring to a simmer and stir in pasta. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 13 - 15 minutes. Serve immediately, garnished with parsley, if desired. Serves 4. *Suggestion – ½ cup cheese directly in pot, remaining on top when served.

May 2016

RECIPE CORNER: This delightful cake recipe was submitted by Sue Morton, from the kitchen of her sister, June Dashnau . Try it for a summer picnic!

ORANGE CLOUD CAKE

CAKE

1 box yellow cake mix or orange cake
1 11 oz. can Mandarin oranges with juice
¼ cup vegetable oil
juice
4 eggs

FROSTING

1 pkg. vanilla instant pudding
1 8oz container Cool Whip
1 large can crushed pineapple with

For cake: Mix together the above and bake in a 9 x 13 inch dish, in pre-heated oven at 350 degrees.

Bake for 32-35 minutes or until a toothpick comes out clean. Let cake cool.

For frosting: Combine pudding, cool whip, and pineapple in a bowl. Spread over cooled cake and refrigerate until ready to serve. Type your paragraph here.

June, July 2016 No recipes submitted

August 2016

Recipe Corner: This recipe comes by request from Mary Grants

Broccoli Salad

1 C. Sugar,
1 C. Mayonnaise,
3 Tbs. Vinegar,
1 head Broccoli.

Cut Broccoli into small pieces.

Add dressing.

You can make this salad your own by adding other foods to it i.e. raisins, crasins, shredded carrots, or berries in season.

September 2016 None

October 2016

RECIPE CORNER: Rose Ann Myers is sharing this recipe for apple bread at the perfect time of year! Thanks Rose

Ann!

Apple Bread

1 cup sugar	2 cups flour	1 tsp. vanilla	1/2 cup shortening or oleo
1 TBLS sour milk	1/2 tsp. salt	2 eggs	1 tsp. baking soda
1 1/2 cups chopped apples			

Cream sugar and shortening. Add beaten eggs. Mix. Add rest of ingredients.

Pour into sprayed bread tin.

Sprinkle 2 tablespoons sugar, mixed with 1 teaspoon cinnamon on top.

Bake 1 hour at 350 degrees.

Hope you enjoy.

November 2016

RECIPE CORNER: This month's seasonal recipe, from Kathy Rose, is one that she served during fellowship time this fall. It will be a crowd pleaser over the Thanksgiving holiday family gatherings. Thanks Kathy!

APPLE PIZZA

11 oz pkg. pie crust mix 1/2 teaspoon cinnamon
5 medium apples 1/4 cup butter
1/2 cup flour 1/2 cup walnuts - chopped
1/2 cup brown sugar

Make up dough for two crust pie. Roll out all dough to one 14" round. Place on a 12" pizza pan. Turn under edges and flute. Core and slice apples thin on pie shell. Stir remaining ingredients,

except nuts, together until crumbly. Spread mixture over apples. Sprinkle walnuts and bake at 450 degrees for 25 minutes. Serve with ice cream or cheddar cheese.

January 2017

RECIPE CORNER: This month's recipe for maple roasted chicken with sweet potatoes comes to us from Sue Morton. She uses the maple syrup she and Duane make and the rosemary from their daughter Carrie's home in North Carolina for this delicious main dish. Thanks Sue!

MAPLE ROASTED CHICKEN with SWEET POTATOES

1 ¾ lb chicken, cut into pieces
1 yellow onion, cut into 1 inch wedges
2 small sweet potatoes
-4 Tbsp olive oil
1 tsp. Kosher salt Ground pepper to taste
3-4 Tbsp. real maple syrup – more is better
6 sprigs fresh thyme or rosemary

Heat oven to 400 degrees. Rinse chicken, pat dry. Arrange chicken pieces, sweet potatoes and onion in 9 x 13 baking dish. Drizzle the oil over the chicken and veggies. Add seasonings. Toss to coat, drizzle all with maple syrup and top with fresh herbs. Roast, stir veggies once. Cook until chicken is done all the way thru (about 1 – 1 ¼ hours). Let rest 10 minutes before serving.

March 2017

RECIPE CORNER: 'Tis a good thing to try a new recipe from Ireland around about St. Patrick's Day. From Favorite Irish Recipes...

CHAMP

1 lb potatoes, peeled and quartered their green tops 4 oz.
¼ pint creamy milk
8 spring onions, trimmed, but retaining
Salt and black pepper
4oz butter, melted

Boil the potatoes in lightly salted water and drain very well. Cover with a clean tea cloth to absorb the steam and keep warm. Chop the spring onions finely, add to the milk and boil together in a pan for a few minutes. Mash the potatoes and season well, then pour in the milk and spring onions and beat well together. Divide the mashed potato between four warm bowls, make a well in the center of each and pour in melted butter to make a pool.

April 2017

RECIPE CORNER: This recipe for Southern Coffee Cake by Dorothy Coonrod and can be found in the church cookbook "Treasures from Heaven." It may make a delightful cake for breakfast or brunch on Easter morning. Thanks Dorothy.

SOUTHERN COFFEE CAKE

1/2 Cup Vegetable Oil
1 Pkg. White Cake Mix 4 eggs
1 pkg. Instant Vanilla Pudding
8 oz. Sour Cream

TOPPING:

1/2 Cup Chopped Nuts
1/4 Cup Brown Sugar
1/2 Cup Granulated Sugar
2 teaspoons Cinnamon

Mix first five ingredients. Pour half of the batter in a greased and floured angel food or Bundt pan. Sprinkle 1/2 of the topping on it. Swirl it through with a knife. Add remaining batter and then the topping, again swirling with a knife. Bake at 350 degrees for 50-60 minutes.

June 2017

RECIPE CORNER: This month's seasonal recipe comes to us from Kathy Rose. Kathy shared her moist and delicious rhubarb cake at a recent coffee hour following the Sunday worship service. Thanks Kathy!

RHUBARB CAKE

1 box of yellow cake mix using regular ingredients to bake
3 cups of rhubarb --- cut in 1" pieces
1 pkg raspberry or strawberry jello
1 cup plus 2 Tbsp sugar
1/2 pint of heavy cream

Directions: Oil bottom and sides of a 9" x 13" baking pan.

Put the 3 cups of cut rhubarb in bottom of pan

Sprinkle sugar on top of rhubarb.

Sprinkle dry jello on top of sugar.

Pour the 1/2 pint of heavy cream on top of sugar.

Prepare cake mix as directed on box, and spoon on top of heavy cream.

Bake for 30-40 minutes at 350 degrees, or until a toothpick inserted in to the middle of the cake comes out clean.

Serve with whipped cream, cool whip or ice cream.

July 2017

RECIPE CORNER:

Sue Morton shares her favorite go-to recipe with us this month. This is a perfect recipe to serve as a side-dish on hot summer days, and an easy one to bring along on picnics. Thanks Sue!

COPPER COINS---Marinated Carrots

2 lbs. carrots ½ cup oil

1 large onion ¾ cup vinegar

1 green pepper 1 tsp salt

1 (10 oz.) can tomato soup ¼ tsp dill weed

1 ¼ cup sugar 1 tsp Worcestershire Sauce ¼ tsp. pepper

Cut carrots into julienne strips-or circles. Cook in small amount of water until barely tender; drain and cool.

Slice onion thinly and cut pepper into strips.

Combine with carrots. Mix the remaining ingredients and bring to a boil. Pour over carrots, onions, and pepper.

Chill.

August 2017

RECIPE CORNER:

This month's recipe comes to us from the kitchen of Linda Fravor. It is the perfect dish to bring to a summertime gathering. Thanks Linda!

VEGGIE DIP APPETIZER

2 packages Crescent Rolls (Open and lay flat on a cookie sheet sized pan.

Bake according to directions on package.

Remove from oven and cool.)

Filling:

1 - 8 oz. package of cream cheese

1 tsp. dill weed

1 cup of mayonnaise

½ tsp. garlic salt

Mix well and spread on cooled baked rolls.

Top with prepared diced vegetables such as lettuce, green and/or red peppers, carrots, broccoli, cauliflower,

tomatoes, ripe olives, etc. Anything you like, or have available, works.

Lastly, sprinkle grated cheese over all.

Serve and enjoy

September 2017

RECIPE CORNER: This seasonal recipe is from Kenny Tupper, a late member of our

congregation.

APPLESAUCE SPICE BARS

1 cup applesauce

2 ¼ cups flour

1/8 teaspoon vanilla

1 cup brown sugar

1 teaspoon baking soda

½ cup raisins

2/3 cups vegetable oil

1 teaspoon cinnamon

Combine applesauce, brown sugar, and vegetable oil together in saucepan and heat. Set aside.

Mix together flour, baking soda, cinnamon, vanilla, and raisins.

Add applesauce mixture.

Pour in a 9 x 13 pan and bake for 25 minutes in a 350 degree oven.

Remove from oven and cool thoroughly before cutting into bars.

October 2017

Recipe Corner: We are fully in the delightful apple season and Linda Fravor graciously shares her recipe for apple pizza with us. Thanks Linda!

APPLE PIZZA

1.PASTRY

2 cups of flour

½ tsp. salt

2/3 cup shortening

5 to 7 Tbsp. cold water

2.FILLING

4- 5 medium sized apples

½ cup sugar

1 tsp. cinnamon

½ tsp. nutmeg

3.TOPPING

¾ cup flour

1 cup sugar

1/3 cup butter/oleo

Roll out dough mixture and
place on pizza pan. Flute edges.

Put thinly sliced apples in large bowl
until
Stir in sugar and spices. Mix
Sprinkle over
thoroughly. Arrange evenly on pastry.

Combine and mix
crumbly.
Apples.

Bake: 425 degrees, about 20-25 minutes.

November 2017

RECIPE CORNER: If you are having company come to stay over the holidays, this recipe may be just the one to serve for a fun, simple, yet festive breakfast.

OMELETS in a BAG!

Quart size freezer zip lock bags
Eggs
Shredded cheese
Green or colored bell peppers, cut up
Mushrooms, chopped

Black olives
Tomatoes, chopped
Ham, small pieces
Broccoli, chopped
Onions, chopped

Large kettle of boiling water; Boil kettle of water. Meanwhile, have each guest write name on bag with permanent marker.

Break one or two eggs into bag, scramble slightly. Add whatever ingredients from those above. Squeeze air out of

bags and seal bags. Place bags in kettle of boiling water for 13 minutes. If more than eight bags, have

two kettles of boiling water. Remove bags from kettle and carefully open each bag to remove omelet

December 2017

RECIPE CORNER:

This month's recipe comes from the kitchen of Rose Ann Myers, who made this tasty dessert for the workers helping move the Operation Christmas Child shoebox supplies from the Myers home to the church. This recipe has the perfect presentation for a holiday table.

Rose Ann's Cherry Danish

Danish
1 3/4 cup sugar
1 cup margarine/butter, softened
1 teaspoon vanilla
4 eggs
3 cups flour
1 1/2 teaspoon - baking powder
21 oz. can cherry filling

Glaze
1 cup powdered sugar
1-2 Tablespoons milk
1/2 teaspoons almond extract

For Danish:

Grease and flour cookie sheet. In a large bowl cream sugar, butter and vanilla until light and fluffy.

Add eggs, one at a time, beating well after each egg. Blend in dry ingredients. Spread 2/3 of batter on cookie sheet. Spread fruit over top. Spoon remaining batter by teaspoonful over the top.

Bake 350 degrees for 35-45 min.

For Glaze: Combine and drizzle over the top. Enjoy!!