

Neighborhood Recipes

Mary Ann Brooks - Apple Dumplings

Glad you enjoyed these and happy to share the recipe with you.

2 cans of original crescent rolls
2 granny smith apples (peeled and cut into quarters - 8 total)
1 cup of butter
12 oz of Mountain Dew
1/2 cup of sugar
1 t. cinnamon

Melt the butter, sugar and cinnamon in a large 9x13 baking dish

Divide each cylinder of crescent rolls into 4 squares

Wrap 1 piece of apple in a square of the crescent rolls. Seal the ends together to hold the apple in place.

Place in the dish of butter and sugar/cinnamon mixture. (I let this stand for a few minutes and then turn them over so that they are coated with the mixture and then turn them over to coat the other side.

Pour the Mountain Dew over the apple dumplings.

Bake at 350 for 35 to 45 minutes.

P.S. Real whipped cream or ice cream to top these off while they are hot just really hits the spot.

Carol Johnson -Mexican Layer Dip

Mexican Layered Dip

1 can refried beans
1 container guacamole
1/2 cup sour cream
1/2 cup mayonnaise
1lb ground beef cooked
1pkg. Taco seasoning

Layer beans, guacamole, sour cream & mayonnaise mixed, ground beef.

Top with:

1 cup cheddar
1 cup mozzarella
Sliced green onions
Chopped tomatoes

Serve chilled or warm, with Tostito chips

Colleen Pfund - SAfrican Lamb Curry

Ingredients:

1 lb of ground lamb (Publix, Kroger, Aldi)

1 large onion chopped

1 large tomato chopped

Cooking oil (2 tablespoons)

1 can sliced white potatoes

1-2 tablespoons corn starch

1-2 “ Vinegar

2 teaspoons curry powder (Kroger)

2 “ Garam Masala (Kroger)

1 x 32oz chicken bone broth

Using a large pot, brown the lamb and then pour it through a large sieve to get rid of all of the fat accumulated. Set the meat to one side.

Now add your chopped onion to the pot and sauté for about 15 minutes and then add the tomato and continue sautéing for another few minutes.

Add the cooked lamb to the tomatoes and onion and sprinkle the curry powder and garam masala over all, giving it a good stir, now add the bone broth and stir until all is well mixed.

Allow this to simmer for about an hour and then add the drained can of white potatoes and simmer for another 30 minutes, allowing the flavors to blend.

This should be quite “soupy”, if it’s too dry add a cup of water.

The last ingredients you will add are the cornstarch dissolved in the vinegar and water(making about a 1/3 cup of liquid) now add this to your curry which will thicken it up and the vinegar cuts the greasiness of the lamb. Allow this to meld for about 15 minutes, serve over hot saffron rice(Vigo brand at Kroger)

Sambals are peach chutney,

Onion and tomato in vinegar and salt,

Chopped banana, unsweetened coconut, chopped avocado!

Mary Smallen - Jalapeno Popper Dip

Ingredients

4 oz. Diced can jalapenos

8 oz cream cheese

1 cup sour cream

1 teaspoon garlic

2 c. Cheddar cheese

3/4 c. Parmesan cheese

Topping

1c. Bread crumbs or panko

4 tbs butter

1/4 c parmesan cheese shredded

Instructions

Preheat 375*

Mixer medium combine cream cheese softened

Garlic powder, sour cream until fluffy.

Add cheddar, 3/4 parmesan, diced jalapenos. Mix well. Spread 8x8 pan. Sprinkle crumb topping over mixture. Bake 15-20 minutes or until hot. Scoops are the best chips for dip!

Vicki White – Sausage Dip

Preheat oven to 350

9x13 casserole dish

1 tube Sausage (Jimmy Dean mild or regular)

1 package Cream Cheese

4 10.5-ounce cans Rotel Tomato's (mild or regular)

Cook the sausage, drain off the grease. Drain the juice out of the Rotel cans, empty into the casserole dish, next chop up the cream cheese add it to the dish, Last add the sausage and mix it all up gently leaving the cream cheese mostly in chunks. Bake for 40 minutes.