

Recipes for Quilting Workshop 2000

Bread Bowls

Buy Rhodes frozen bread. Take one loaf, put in fridge overnight to thaw out. Cut loaf into four equal parts and shape into ball. Place on pan to rise until double. Bake at 350 degrees 15 – 20 minutes. When completely cool, cut a lid out on top, cutting at an angle to allow for more bread to stay with lid. Pull out any extra bread in bowl to allow more room for soup. Enjoy!

Taco Soup

1 pound ground beef, turkey or chicken
1 can or jar of spaghetti sauce
1 can or jar of water (from above container)
1 package taco seasoning
1 16 ounce package of mixed vegetables
tortilla chips
shredded cheese
sour cream

Brown ground beef, add spaghetti sauce, water and taco seasoning. Bring to a boil. Simmer for 20 minutes. Add mixed vegetables and continue simmering until tender. Serve with tortilla chips, cheese and sour cream.

Cream of Potato Soup

3 slices of bacon (cut into pieces)
½ cup diced celery
1 cup diced onions
5 cups diced raw potatoes
5-6 cups water

Basic White Sauce:

½ cup butter
¾ c. flour
1½ teaspoon salt
½ teaspoon sugar
1 quart half and half

Fry bacon, celery and onions until onions and celery are tender. Add potatoes and cover with water. Bring to boil and let simmer until potatoes are tender.

Make white sauce: Melt butter over medium heat. Add flour, stir continuously until smooth. Add salt, sugar, and cream. Simmer and continue stirring until thick. Add white sauce to potato mixture. Stir together, heat and serve. Serves 8-10

Strawberry Butter

1 pkg. (8 oz.) cream cheese
½ cup butter (no substitutes), softened
1 cup powdered sugar
1 teaspoon vanilla
1 cup strawberries, pureed

Beat cream cheese and butter until smooth. Gradually add sugar and vanilla; mix well. Stir in strawberries. Cover tightly and refrigerate for several hours or overnight. May be stored in refrigerator for up to one week. Serve on English muffins, toast, waffles, pancakes, etc. Yield: 2 cups

Honey Butter

½ cup butter
½ cup powdered sugar
½ cup honey
½ teaspoon cinnamon (opt.)

Beat with electric mixer until well blended. Refrigerate unused portion. Makes 1½ cups.

Double Chocolate Brownies

4 eggs
1 ½ cups sugar
2 teaspoon pure vanilla extract
1 cup butter or margarine, melted
1 cup Ghirardelli Sweet Ground Chocolate and Cocoa
1 ⅓ cup unsifted flour
½ teaspoon baking powder
½ teaspoon salt
2 cups Ghirardelli Double Chocolate Chips

Preheat oven to 350°F. Using a spoon, stir eggs with sugar and vanilla; add butter. Sift ground chocolate with flour, baking powder and salt. Stir into egg mixture; add nuts. Spread into greased 11 x 14 inch pan. Bake 20 to 30 minutes. Yield: 16 - 20

Goey Blondies

½ cup butter
1 box (1lb.) dark brown sugar (about 2 ½ cups)
2 eggs
1 teaspoon vanilla
1 cup flour
½ teaspoon salt
1 cup coarsely chopped walnuts

Combine butter and brown sugar in sauce pan. Cook over medium heat, stirring constantly, until bubbly. Let cool. Transfer cooled butter mixture to a mixing bowl. Beat in eggs and vanilla. Quickly stir in flour, salt and walnuts. Pour batter into greased 9 x 13 inch pan. Bake at 325°F for about 35 minutes, or until edges begin to brown slightly. Let cool before cutting.