

Recipes for Quilting Workshop 2001

Creamy Tomato Soup - serves 8 (yield: 2 qts.)

- 1 medium onion, chopped
- 2 tablespoons butter
- 2 cans (14 ½ ounces each) diced tomatoes, undrained
- 2 cans (10 ¾ ounces each) condensed tomato soup, undiluted
- 1 ½ c. milk
- 1 teaspoon sugar
- 1 teaspoon dried basil
- 1 teaspoon paprika
- ¼ teaspoon garlic powder
- 1 package (8 ounces) cream cheese, cubed (softened)

In saucepan, sauté onion in butter until tender. Stir in tomatoes, soup, milk, sugar, basil, paprika and garlic powder. Bring to a boil. Reduce heat, cover and simmer for ten minutes. Stir in cream cheese until melted. Serve immediately.

CHEESEBURGER SOUP

Serves 8 (2 ¼ qts.)

- ½ lb. ground beef
- ¾ c. onion, chopped
- ¾ c. carrots, shredded
- ¾ c. celery, diced
- 1 t. dried basil
- 1 t. dried parsley flakes
- 4 T. butter or margarine, divided
- 3 c. chicken broth
- 4 c. potatoes, peeled and diced (1 ¾ lbs)
- ¼ c. flour
- 8 oz. process American cheese, cubed (2 cups)
- 1 ½ c. milk
- ¾ t. salt
- ¼-½ t. pepper
- ¼ c. sour cream

In a 3 qt. saucepan, brown beef; drain and set aside. In the same saucepan, sauté onions, carrots, celery, basil and parsley in 1 T. butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 minutes. or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream.

O' Henry Bars

4 c. oatmeal (scant)
1/2 c. light Karo
1/2 c. melted butter
1 c. brown sugar
2 t. vanilla
2/3 c. peanut butter
1 c. chocolate chips

Combine oatmeal, Karo, butter, sugar, and vanilla. Press into a well greased cookie sheet (10x15) and bake for 12 minutes at 350 degrees. Melt peanut butter and chocolate chips together and spread on baked mixture while still hot.

Platz

1/2 lb. Butter or margarine, softened
2 c. sugar
1 t. vanilla
1-1 1/2 t. almond flavoring
4 eggs
2-2 1/2 c. flour
1 can fruit pie filling (21 oz)

Cream margarine and sugar. Add flavorings. Beat in eggs one at a time. Add flour slowly. Spread 2/3 of batter on a large greased cookie sheet (12x17). Top with pie filling. Drop remainder of batter on top. Bake at 350 degrees for 30 minutes. Glaze with icing while hot (optional)