

Recipes for Quilting Workshop 2002

Dee's Hamburger Bean Soup

- 1 lb. hamburger
- 2 slices bacon
- 1 onion, chopped (1/2 cup)
- 2 cans pork and beans (15 oz.)
- 2 cans kidney beans (15 1/4 oz.)
- 2 cans butter beans
- 1 can Northern beans (or small white beans)
- 2 cans tomato sauce (8 oz.)
- 2 cans sliced mushrooms (4 oz.)
- 1/2 c. brown sugar
- 2 T. Worcestershire sauce
- 1/2 c. red wine vinegar
- 2 tsp. Salt
- 1/4 tsp. Pepper
- garlic salt, optional

Brown hamburger, bacon and onion. Transfer to crockpot or other long-cooking kettle. Add remaining ingredients. Note: This is good with minimal cooking; just heated but is best with long slow cooking for 6-8 hours. Makes approximately 4 quarts.

Cream of Zucchini Soup

Base:

- 3 cups thick sliced/chopped zucchini
- 1/2 cup of water
- 1 Tablespoon minced onion
- 1/2 tsp parsley flakes
- 1/4 tsp celery salt
- 3 tsp chicken bouillon

Cook above ingredients until zucchini is tender. Remove from heat and let cool. Blend cooked zucchini and ingredients in blender. *

White Sauce:

- 4 Tablespoons butter
- 4 Tablespoons flour
- 3 cups milk
- 2 cups half and half

Melt butter and stir in flour. Gradually add milk and half and half, stirring until thickened. Add white sauce to zucchini base stir constantly and bring almost to boil. Remove from heat and stir in 1 cup sour cream. You may also garnish with a little shredded cheddar cheese. Makes 8-10 3/4 cup servings

*At this point you may freeze the base of this soup. Just unthaw and add white sauce.

Bread Bowls

Mix: 2 T. yeast
1 ¼ c. warm water
1 T. sugar

Put in 2 cup measuring cup and let rise.

Meanwhile in large bowl mix:

1/3 c. sugar
2 t. salt
¼ c. oil
8-10 cups flour

Add yeast mixture and 2 more cups warm water. Mix together until not sticky and knead a few minutes. Let rise in bowl until double. Divide dough into 12 parts and shape into a round ball. Let rise until double again. Bake at 350 degrees, 10-15 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.

PLEASE NOTE: Bread Bowls do not work with thin broth-type soups.

Neiman Marcus Bars

1 yellow cake mix
1 egg
1 cube margarine – almost melted

Mix together and press in bottom of 9x13 glass pan.

Mix together: 8 oz. cream cheese
2 eggs
½ tsp. Vanilla
1 box powdered sugar (3 ½ cups)

Pour over cake mix.

Bake @ 325 degrees – 45 minutes

Cool and cut into squares.