

## Quilting Workshop Recipes 2003

### Chili's Turkey Enchilada Soup

- 1/4 cup vegetable oil
- 2 tablespoons chicken base
- 1 1/2 cups diced onion
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1 cup masa harina ( this is found in the Mexican grocery aisle)
- 8 cups water (divided)
- 1 cup crushed canned tomato
- 1/4 cup Velveeta cheese, cubed
- 1 1/2 cooked cubed Turkey Or Chicken
- \* Tortilla Chips, salsa and shredded cheese for garnish

In a large pot, place the oil, chicken base, onion, cumin, chili powder, garlic powder, and cayenne pepper. Saute until onions are soft and translucent, about 5 minutes.

In a bowl, combine the masa harina and 4 cups of water. Stir until all lumps are dissolved. Add to the onion mixture and bring to a boil. Once mixture starts to bubble, continue cooking for 2 or 3 minutes, stirring constantly. This will eliminate any raw taste from the masa harina.

Add the remaining 4 cups water along with the tomatoes. Return to a boil, stirring occasionally. Stir in the cheese and continue to cook, stirring occasionally, until the cheese is melted. Add the chicken and cook until heated through. Serve topped with the crumbled tortillas, salsa and cheese.

### Minestrone Soup

- 2 T. olive oil
- 1 large onion
- 1 tsp. minced garlic
- 1 lb. package frozen mixed vegetables
- 5 cups chicken broth
- 2 tsp. dried basil
- 2 cans (16 oz.) tomatoes, diced
- 1/2 cup elbow macaroni
- 1 can Great Northern beans, drained and rinsed
- 1/4 tsp. pepper
- Parmesan cheese for garnish

Saute onion and garlic in 2 T. olive oil. Add next five ingredients and bring to a boil. Cook 6-8 minutes. Add drained beans and pepper. Heat through and serve. Garnish with Parmesan cheese.

### **Dinner Rolls**

¾ cup oil  
1 ½ Tablespoon yeast  
¼ cup sugar  
2 teaspoons salt  
3 cups warm water  
7-8 cups flour

Mix together and knead for 10 minutes. Put in greased bowl and let rise until double. Shape into dinner rolls. Bake at 350 degrees for 20-30 minutes. Makes 36 rolls.

### **Peanut Butter Bars**

½ cup butter  
½ cup shortening  
1 cup white sugar  
1 cup brown sugar  
4 eggs  
2/3 cup peanut butter  
1 tsp baking soda  
½ tsp salt  
1 tsp vanilla  
2 cups flour  
2 cups quick oats  
1-1 ½ cup chocolate chips

Mix together butter, shortening, peanut butter and vanilla. Add remaining ingredients, except chocolate chips. Spread batter in a greased 10 x 15" pan. Bake at 350 degrees for 20-25 minutes or until done. Do not over bake. Remove from oven. Immediately sprinkle chocolate chips evenly over top.

Mix together:

½ cup powdered sugar  
¼ cup peanut butter  
2-4 tablespoons milk.

Swirl frosting on top of chocolate chips after they have melted. Cut into bars.  
(We used chunky peanut butter.)