

RECIPES 2004

Vegetable Chowder (serves 10)

3½ cups Beef Broth
3½ cups chicken/turkey broth or stock
4 stalks plus leaves celery, ground or diced
1 ¼ c. onions, ground
5 cups potatoes, diced
1 clove garlic
¼ head cabbage, finely chopped
1 ½ package mixed frozen vegetable (16 oz. pkg.)
2 cans diced tomatoes
½ tsp. Pepper
1 tsp. Basil
1 tsp. Parsley

Cook the potatoes separately and add at the last minute. Put all the rest of the ingredients in a big pot and cook until all raw vegetables are tender. Add potatoes and serve.

Turkey Wild Rice Soup (serves 8-10)

1 medium onion
2 celery ribs, diced
2 medium carrots, diced
½ cup butter or margarine
½ cup flour
4 cups chicken/turkey broth
2 cups cooked wild rice (2/3 cup cooked)
2 cups half-and-half cream
2 cups cooked turkey
1 teaspoon dried parsley flakes
½ teaspoon salt
¼ teaspoon pepper

In a soup kettle over medium heat, sauté onion, celery and carrots in butter until onion is transparent. Reduce heat. Blend in flour; cook and stir for 2 minutes. Gradually add broth, stirring constantly. Bring to a boil; cook for 1 minute. Reduce heat. Add remaining ingredients; simmer for 20 minutes. Makes about 2 ½ quarts.

Pumpkin Bars

2 c. sugar
1 c. oil
2 c. pumpkin
4 eggs
2 c. flour
1 tsp. Soda
2 tsp. Baking powder
1 tsp. Cinnamon

Frosting:

8 oz. cream cheese
2 c. powdered sugar
vanilla
1 cube butter

Mix sugar, oil, pumpkin and eggs together. Mix flour, soda, baking powder and cinnamon together. Combine with pumpkin mixture. Spread in jelly roll pan. Bake at 350 degrees for 25 minutes. Beat cream cheese, butter, vanilla and powdered sugar together and spread over cooled bars.