

Recipes for Quilting Workshop 2005

Minestrone Soup

3 T. olive oil
1 cup minced white onion
½ c. chopped zucchini
½ c. frozen cut Italian green beans
¼ c. minced celery (about ½ stalk)
4 tsp. Minced garlic (about 4 cloves)
4 cups Vegetable Broth (Swanson is good – do not substitute chicken broth)
2 (15 ounces) cans red kidney beans, drained
2 (15 ounces) cans small white beans or Great Northern Beans, drained
1 (14 ounces) can diced tomatoes
½ cups carrots, julienne or shredded
2 Tablespoons minced fresh parsley
1 ½ tsps. Dried oregano
1 ½ tsps. Salt
½ tsp. Ground black pepper
½ tsp. Dried basil
¼ tsp. Dried thyme
3 cups hot water
4 cups fresh baby spinach
½ c. small shell pasta

1. Heat olive oil over medium heat in large soup pot.
2. Sauté onion, celery, garlic, green beans and zucchini in the oil for 5 minutes or until onions begin to turn translucent.
3. Add vegetable broth to pot plus tomatoes, drained beans, carrots, parsley and spices.
4. Bring soup to boil, then reduce heat and allow to simmer for 20 minutes.
5. Add spinach leaves and pasta and cook for an additional 20 minutes or until desired consistency.
6. Makes about 3 quarts or 8 1 ½ c. servings.

Fruit Cocktail Cake

2 well-beaten eggs
1½ c. sugar
1 med. can fruit cocktail
2 cups flour
2 tsp. Soda

Topping I

½ C. brown sugar
½ Cup chopped nuts

Topping II

¾ c. sugar
½ cup cream or canned milk
½ c. margarine
½ tsp. Vanilla

Combine eggs and sugar and mix together. Add flour and soda. Stir in fruit cocktail with spoon. Pour into 9 x-13 x 2-inch pan. Mix brown sugar and nuts and sprinkle over top before baking. Bake at 350 degrees for 40 minutes. This cake can be mixed by hand. For topping II: Bring all ingredients to a boil. When ready to serve, reheat and pour a little over each serving when ready to serve.

Creamy Corn Chowder

2 small potatoes
6 slices bacon
1 medium onion
1 stalk celery
¼ cup flour
4 cups whole milk
1 (15 oz.) creamed corn
1 teaspoon salt
¼ teaspoon Pepper
¼ teaspoon paprika

1. Peel and dice potatoes into small pieces (should equal about 1 cup). Cook until just tender; set aside.
2. Dice bacon and fry until crispy. Drain and set aside.
3. Sauté onion and celery in 3 T. butter or bacon fat until soft.
4. Sprinkle flour over onion and celery; cook, stirring constantly, for one minute. Gradually stir in milk; bring to a boil over medium heat, stirring constantly.
5. Stir in corn, potatoes, bacon and seasonings. Serve hot.

Dinner Rolls

(makes 24 medium rolls)

2 cups warm water
2 T. sugar
2 T. Yeast
Mix and dissolve yeast.

Add:

1/3 cup oil
¼ cup sugar
1 tsp. Salt
2 eggs
7 cups flour

Let rise. Shape and let rise again.

Bake at 350 degrees for 15-20 minutes.