

RECIPES 2007

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.

Vegetable Tortellini Soup

½ Onion, diced
2 cloves Garlic, minced
1 T. Olive Oil
3 (14 ½ oz) cans Beef Broth
1 (15 oz.) can diced Tomatoes*
½ cup Picante Sauce
1 t. dried Basil
1 pkg. (7 – 9 oz.) dried tortellini**
⅓ cup Parmesan Cheese

In a large saucepan cook onion and garlic in olive oil until tender. Add broth, tomatoes, picante sauce and basil. Bring to a boil. Stir in tortellini; simmer 15 minutes until tortellini is tender. Sprinkle parmesan over soup in bowls.

* We pureed the tomatoes so they weren't in such big chunks.

** I used fresh/frozen Tortellini (Three Cheese and Three Cheese & Roasted Garlic Tortellini) found usually by the lunchmeats and cheese.

Carrot Cake

2 cups sugar
4 eggs
1 ½ cups oil
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
2 ¼ cups unsifted flour
1 cup ground nuts
8 oz. pineapple, crushed,
drained
2 cups grated carrots

In mixing bowl, beat eggs, sugar and oil until well mixed. Add flour, soda, salt and cinnamon and mix well. (This will be quite

thick) Add carrots, pineapple and nuts and stir. Pour into a greased 9 x 13 pan. Bake at 350° for 35 to 40 minutes. Cool

Icing:

1 (8 oz.) Cream Cheese, Softened
1 stick Butter, softened
1 tsp Vanilla
2 cups Powdered Sugar

In mixing bowl, beat cream cheese, butter and vanilla until light and fluffy. Add powdered sugar and beat until well combined. Put on cooled cake.

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
1/4 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.