

## RECIPES 2008

### **Creamy Tomato Soup**

(serves 8—2 qts.)

- 1 medium onion
- 2 tablespoons butter
- 2 cans (14 ½ ounces each) diced tomatoes, undrained
- 2 cans (10 ¾ ounces each) condensed tomato soup, undiluted
- 1 ½ cups milk
- 1 teaspoon sugar
- 1 teaspoon dried basil
- 1 teaspoon paprika
- ¼ teaspoon garlic powder
- 1 package (8 oz.) cream cheese, cubed (softened).

In saucepan, sauté onion in butter until tender. Stir in tomatoes, soup, milk, sugar, basil, paprika and garlic powder. Bring to a boil. Reduce heat, cover and simmer for ten minutes. Stir in cream cheese until melted. Serve immediately.

### **Cheeseburger Soup**

Serves 8 (2¼ qts.)

- ½ lb. ground beef
- ¾ c. onion, chopped
- ¾ c. carrots, shredded
- ¾ c. celery, diced
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 4 T. butter or margarine, divided
- 3 c. chicken broth
- 4 c. potatoes, peeled and diced (1 ¾ lb.)
- ¼ c. flour
- 8 oz. process American cheese, cubed (2 cups)
- 1 ½ c. milk
- ¾ teaspoon salt
- ¼-1/2 teaspoon pepper
- ¼ c. sour cream

In a 3 qt. saucepan, brown beef; drain and set aside. In the same saucepan, sauté onions, carrots, celery, basil and parsley in 1 T. butter until vegetables are tender, about 10 minutes.

Add broth, potatoes and beef; bring to a boil.

Reduce heat; cover and simmer for 10 minutes or until potatoes are tender.

Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to boil.

Cook and stir for two minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream.

## **Chocolate Cherry Cake**

Zion Cookbook, page 139

1 pkg. Chocolate Cake Mix  
1 tsp. Almond flavoring  
2 Eggs, beaten  
21 oz. Cherry pie filling

Mix together. Bake in greased 9 x 13 pan at 350° for 25 – 30 minutes.

### **Icing**

1 cup Sugar  
½ cup Milk  
5 Tbls. Butter  
6 ounces Chocolate Chips  
Vanilla

Combine sugar, milk, and butter together in a sauce pan. Bring to a boil, stirring constantly for one minute. Stir in chocolate chips and vanilla. Stir to thicken and put on hot cake.

## **Easy French Bread**

( from More with Less Cookbook)

Dissolve:

2 pkg. dry yeast in  
1/2 cup warm water  
1/2 tsp. sugar

Combine:

2 T. sugar  
2 T. fat  
2 tsp. salt  
2 cup boiling water

Cool to lukewarm and add yeast mixture.

Stir in: 8 -8 1/2 cups flour

You can do this with a mixer and bread dough hook or you can knead for 10 minutes, or until smooth and elastic. Place in greased bowl, turning once. Let rise until doubled. Punch down and let rest 15 minutes. Divide dough in half. On floured surface, roll each half to a 12 x 15 inch rectangle. Roll up, starting at the 15-inch edge. Place loaves on greased cookie sheets and make 4 to 5 slashes diagonally across tops. Let rise until double.

Mix and brush on: 1 egg, beaten  
2 T. milk

Bake at 400 degrees for 20 minutes.