

Italian Wedding Soup

Recipes 2009

½ gallon (8 cups) chicken broth
¾ cups diced onions
1 large garlic clove finely chopped
1 medium carrot, grated
1 stalk celery with leaves, finely chopped
½ cup Orzo
¾ lb. Pre-made meatballs cut in fourths (I used Italian Meatballs)
½ tsp. Basil
2 cups spinach, chopped

Put broth in pan and bring to a boil. Add onion, garlic, celery, meatballs and carrot and return to a boil. Cook on medium to blend flavors.

About a half hour before serving, add the Orzo and basil and cook until Orzo is done. It does not take long for the Orzo to cook.

Add chopped spinach and cook just until wilted. Serve with grated Parmesan cheese.

Corn Chowder with Tomato Basil Salad

3 cups frozen corn
4 cups chicken broth
2 cups water
1 bay leaf
2 tablespoons butter
1½ c. onions, chopped
1 red or orange pepper
2 tablespoons flour
1 potato, chopped (1/2")
Salt and pepper
1 pinch cayenne pepper
1 cup shredded cheese

Salad:

Combine above and set aside:

1 tomato, seeded and chopped
2 tablespoons fresh basil, chopped
2 green onions, chopped

For chowder: Put a large soup pot on burner and add the butter. Add the onions and the pepper to the butter and cook 8 minutes, stirring constantly.

Stir in the flour and cook for 1 minute, stirring constantly. Slowly add chicken broth and bring to a boil.

Add half of the corn kernels, potatoes and ½ teaspoon salt. Cover and reduce heat and simmer for 20 minutes or until the potatoes are tender. If too thick, add up to 2 cups of water—only add as much as needed.

Stir in the remaining corn kernels and the cayenne pepper and cook for another 5 minutes. Taste the soup and add salt and pepper as needed.

Turn the soup down to very low and gradually whisk in cheese until completely melted. If you prefer thicker chowder, smash some of the potatoes against the side of the pot to thicken the soup. Ladle the soup into bowl and gently spoon the salad garnish on top of the soup.

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° for 20 minutes.

Pineapple Cake With Buttery Milk Syrup

- 2 cups flour
- 1 teaspoon soda
- 1 1/2 cup sugar
- 1/2 teaspoon salt
- 2 eggs
- 20 ounces crushed pineapple with juice

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- 3/4 cup butter
 - 1/2 cup sugar
 - 1/2 cup evaporated milk
 - 1 1/4 tsp. vanilla

Heat oven to 350°. Lightly grease 9 x 13 inch pan.

Mix the flour, soda, salt and 1 1/2 cup sugar together. Stir in the eggs and the pineapple with juice and mix well. Pour batter into prepared pan.

Bake at 350° for 30 minutes. Pour Buttery Milk Syrup over top of cake while still warm.

Buttery Milk Syrup

Combine butter, evaporated milk, vanilla and 1/2 cup white sugar. Bring to a boil over medium high heat and cook for about 5 minutes. Pour over warm cake.