

# 2011 Quilting Workshop Recipes

## Vegetable Tortellini Soup

1/2 onion, diced  
2 cloves garlic, minced  
1 T. Olive Oil  
3 (14.5 oz) cans beef broth  
1 (15 oz) can diced tomatoes  
1/2 c. picante sauce  
1 tsp. dried basil  
1 pkg (7-9 oz) dried or fresh tortellini  
1/3 c. parmesan cheese

In large saucepan, cook onion and garlic in 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 cheese over soup in bowls.

## Easy French Bread (from More with Less Cookbook)

Dissolve: 2 pkg dry yeast, 1/2 c. warm water, and 1/2 tsp. sugar

Combine:

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

Cool to lukewarm and add yeast mixture.

Stir in: 6-6 1/2 cups flour, more if needed. Mix with a mixer and bread dough hook or 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 12x15 inch rectangle. Roll, beginning at 15-inch edge. Place loaves on greased cookie sheet and make 4-5 slashes diagonally across tops. Let rise until double.

Mix and brush on: 1 egg, beaten and 2 T. milk  
Bake at 400 degrees for 20 minutes.

## Chicken Noodle Soup

In a large saucepan, place 2 chicken breast halves in enough water to cover. Cook until done and drain broth from chicken; cool. Remove excess fat from broth once set. Remove skin and bones from chicken and dice meat. Set aside. (This is easiest if done a day ahead to give broth time to set)

In large kettle, add:

1 large carrot, diced  
1/2 large onion, diced  
1 1/2 celery stalk with leaves, diced  
1 1/2 quarts chicken broth (from reserved broth plus canned broth if necessary)  
cooked chicken  
Noodles (15 oz pkg small dry)

salt and pepper to taste

Bring broth to a boil and cook vegetables until tender. Add chicken. Add noodles and cook until tender. Season to taste and serve

## Chocolate Cherry Cake (from Zion Cookbook)

1 pkg Chocolate Cake Mix  
1 tsp almond flavoring  
2 eggs, beaten  
1 21 oz can Cherry pie filling

Mix together. Bake in greased 9x13 pan at 350 degrees for 25-30 minutes

Icing

1 c. sugar  
1/3 c. milk  
5 tbsp. butter  
6 oz. chocolate chips  
1 tsp vanilla

Combine sugar, milk and butter in a sauce pan. Bring to a boil, stirring constantly for one minute. Remove from heat. Stir in chocolate chips and vanilla. Pour over hot cake.