

2012 Quilting Workshop Recipes

Hearty Vegetable Chowder

Served Friday

- 1 qt. cauliflower/broccoli/carrots frozen blend
- 2 c. water
- 4 T. butter
- 1/2 c. chopped onion
- 2/3 c. flour
- 3/4 tsp. salt; 1/8 tsp. pepper
- 3 c. milk
- 1/2 lb. Velveeta Cheese, cubed

In large saucepan, cook vegetable blend in water until just tender. Do not overcook. Set aside, but do not drain. In a skillet over medium heat, saute onions in butter. Add flour, salt and pepper. Gradually add milk; bring almost to a boil. Cook and stir for 2 minutes to thicken. Add vegetables and cooking liquid and heat through. Stir in cheese until melted. Yield: 8 servings

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 Tortellini Soup

Served Thursday and Saturday

- 2 qt. chicken stock
- 3 c. cooked chicken, diced
- 2 T. butter
- 1 onion, diced
- 2 c. celery w/leaves, diced
- 1 c. fresh or canned mushrooms
- 2 T. lemon juice
- 1 tsp. dried parsley
- 1/2 tsp. rosemary
- 1/2 tsp. salt
- 1 c. Tortellini pasta (thaw if using frozen)

Saute onions and celery in butter until tender. Add mushrooms, broth, chicken and seasonings and bring to a boil. Add tortellini, but do not overcook. Add more chicken stock if needed.

Chocolate Oatmeal Cake with chocolate butter sauce

- 1 3/4 c. boiling water
- 1 c. quick-cooking oatmeal
- 1/2 c. butter
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- 1 3/4 c. flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 T. cocoa
- 1 c. chocolate chips
- 3/4 c. chopped nuts

Place oatmeal and butter in a large bowl. Pour boiling water over top and set aside for about 10 minutes. When butter is almost completely melted, add remaining ingredients except chips and nuts and stir until combined. Stir in chips and nuts. Pour in 9x13 pan. Bake at 350 degrees for 40 minutes.

Chocolate Butter Sauce

- 3/4 c. sugar
- 1 tsp. vanilla
- 1/2 c. cream
- 1/2 c. chocolate chips
- 1/2 c. butter

Bring everything except chips to a boil. Remove from heat, add chips and stir until smooth. Pour over warm cake.