

Zion Mennonite Church
2013 Quilting Workshop Recipes

Taco Soup

Served Thursday

- 1 lb ground beef
- 1/4 c. diced onion
- 1 (16 oz) can stewed tomatoes
- 1 (12 oz) can corn, undrained
(or 1 1/4 c frozen)
- 1 (16 oz) can kidney beans, undrained
- 1/2 c. taco sauce
- 2/3 tsp chili powder
- 1/3 tsp garlic powder
- 3/4 c. shredded cheese
- 1/3 c. sour cream
- corn chips

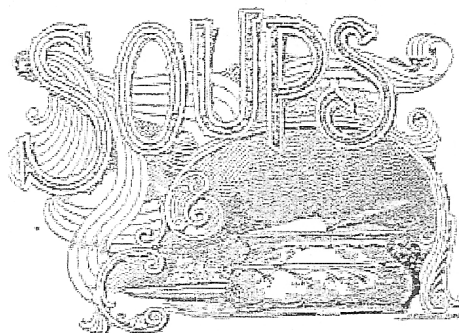
Brown beef and onions in large saucepan. Drain. Add taco sauce, tomatoes, beans, corn, chili powder, and garlic powder. Mix well. Bring to a boil and simmer, covered, for 15 minutes. Serve with cheese, sour cream and corn chips.

Corn Chowder with Tomato Basil Salad

Served Saturday

- 3 c. frozen corn
- 1 1/2 c. chopped onion
- 1 red or orange bell pepper, chopped
- 1 potato, chopped
- 4 c. chicken broth
- 1 bay leaf
- 1 pinch Cayenne pepper
- 2 T. flour
- 2 T. butter
- salt and pepper to taste
- 1 c. shredded cheese

In large saucepan, melt butter. Add vegetables and 3 cups chicken broth. Add bay leaf. Boil until potatoes are tender. Mix flour and remaining 1 cup broth and add to soup. Add salt, pepper and cayenne pepper. Remove bay leaf. Turn soup down to low and gradually whisk in cheese until completely melted. For thicker chowder, smash some of the potatoes against the side of the pot to thicken the soup. Ladle into bowls and gently spoon salad garnish on top.



Olive Garden's Zuppa Toscana

Served Friday

- 1 lb ground Italian Sausage
- 1/2 tsp crushed red pepper (or more for hotter taste)
- 1 large onion, chopped
- 4 T. diced bacon
- 1 tsp garlic puree
- 10 c. water
- 5 cubes chicken bouillon
- 1 c. heavy cream
- 1 lb (three large) potatoes, diced with skin on
- 1/4 bunch kale

Saute sausage and red pepper in large pot. Drain excess fat. Set sausage aside. In same pan, saute bacon, onions and garlic for approximately 15 minutes or until onions are soft. Mix together chicken bouillon and water. Add to onion mixture and bring to boil. Add potatoes and cook until soft. Add cream and cook until heated through. Stir in sausage. Add kale just before serving.

Tomato Basil Salad

Combine and set aside:

- 1 tomato, seeded & chopped
- 2 T. fresh basil, chopped
- 2 green onions, chopped

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

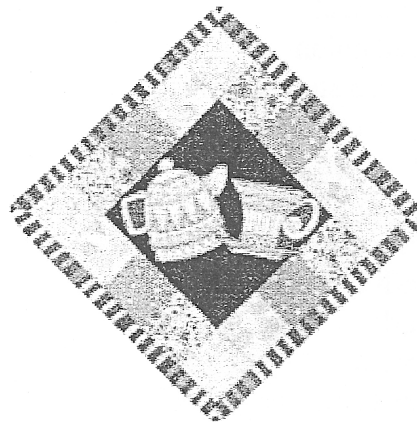
2 tsp. salt

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.



Fruit Cocktail Cake

2 well-beaten eggs

1 1/2 c. sugar

1 med. can fruit cocktail

2 c. flour

2 tsp soda

1/2 c. brown sugar

1/2 c. chopped nuts

Topping:

3/4 c. sugar

1/2 c. cream or canned milk

1/2 c. margarine

1/2 tsp vanilla

Combine eggs and sugar. Add flour and soda. Stir
in fruit cocktail with spoon. Pour into 9x13x2 pan.
Sprinkle brown sugar and nuts over top. Bake at
360 degrees for 40 minutes. For topping: Bring all
ingredients to a boil. Pour over cake and serve.

