

# Recipes

## 2014 Quilting Workshop ~ Zion Mennonite Church

### Greene Shauble Suppe (Green Bean Soup)

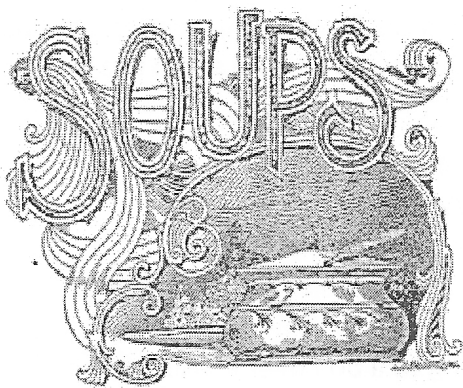
Broth from Pork Shanks\*  
1 1/2 c. Chicken Broth  
1 1/2 c. diced potatoes  
3 1/2 c. canned green beans  
1/2 c. sliced carrots  
1/2 c. diced onion  
1 tsp. Summer Savory  
1/2 lb. diced ham or 1 Pork Shank\*  
1/2 c. sour cream  
Salt to taste

Cover potatoes, carrots, onions, and savory with broths. Bring to a boil. Add cubed ham and/or meat from pork shanks. Reduce heat and cook until vegetables are tender. Add green beans. Add more broth or water if more liquid is needed. Salt to taste. Add sour cream just before serving. Do not boil after adding sour cream.

\*Place pork shanks in a large pot and cover with water. Bring to a boil and then simmer until the meat falls off the bones. (6-7 hours) Add water as needed. Keep the broth and pick the meat from the bone. Often best to do this the day before and then skim the fat from the broth.

### Creamy Tomato Soup

1 medium onion, diced  
1 T. butter  
2 (14 1/2 oz) cans diced tomatoes  
2 (10 3/4 oz) cans condensed tomato soup  
1 1/2 c. milk  
1/2 tsp. sugar  
1/2 tsp. basil  
1/2 tsp. paprika  
1/4 tsp. garlic powder  
1 (8 oz.) pkg cream cheese, softened and cubed



Saute onion in butter until tender. Stir in remaining ingredients, except cream cheese. Bring to almost a boil. Simmer for 10 minutes. Stir in cream cheese until melted. Do not boil.

Easy French Bread  
(from More with Less Cookbook)

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

Combine:

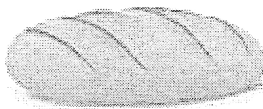
2 T. sugar

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

Pineapple Cake with Buttery Milk Syrup

2 c. flour

1 tsp. soda

2 eggs

1 1/2 c. sugar

1/2 tsp. salt

20 oz. crushed pineapple w/juice

Mix flour; soda, and salt and sugar in mixing bowl. Add pineapple with juice and eggs. Mix well. Pour into prepared 9x13 pan. Bake at 350 degrees for 25-30 minutes or until set in the middle.

Buttery Milk Syrup

3/4 c. butter

1/2 c. sugar

1/2 c. evaporated milk

1 1/4 tsp. vanilla

Combine and bring to a boil over medium high heat and cook for 5 minutes. Pour over warm cake.

