

Recipes

2015 Quilting Workshop ~ Zion Mennonite Church

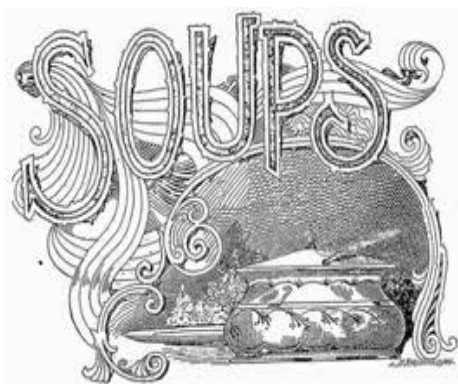
Chicken Noodle Soup

2 chicken breast halves, cooked and diced
1 1/2 quarts chicken broth
1 large carrot, diced
1/2 large onion, diced
1 1/2 celery stalk with leaves, diced
1 pkg small egg noodles
salt and pepper to taste

In a large kettle bring broth, carrot, onion, and celery to a boil and cook until vegetables are tender. Add chicken. Add noodles and cook until tender. Season with salt and pepper.

Coconut Curry Lentil Soup

1 tbsp. coconut oil
1 large onion, diced
2 cloves garlic, minced
1 tbsp. fresh gingerroot, minced
2 tbsp. ketchup or tomato paste
2 tbsp. curry powder
1/2 tsp. cardamom
3/8 tsp. salt
1/4 tsp. red pepper flakes
1 qt. vegetable broth
1 15 oz. can diced tomatoes
1 15 oz. can coconut milk
1 1/2 c. green lentils
1 1/4 pints spinach, chopped



In a stock pot, heat the coconut oil over medium heat and stir fry the onion, garlic and gingerroot until the onion is translucent. Add the ketchup or tomato paste, curry powder, cardamom, and red pepper flakes and cook for another minute or two. Add vegetable broth, coconut milk, diced tomatoes, and lentils. Cover and bring to a boil then reduce heat and simmer for 20-30 minutes until lentils are very tender. Season with salt and pepper. Before serving, stir in the spinach until wilted. Garnish with chopped cilantro and/or sour cream if desired.

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

Chocolate Crunch Cake

1 pkg chocolate cake mix, with ingredients called for on package
1 12 oz. jar caramel topping
1/2 of 14oz can sweetened condensed milk
1 8 oz. tub whipped topping
1/2 c. toffee chips

Bake cake according to package directions. Remove cake from oven and immediately poke about 20 holes in cake with handle of wooden spoon. Pour caramel topping and condensed milk over warm cake. Cool completely. Spread whipped topping over cake and sprinkle with toffee chips.

