

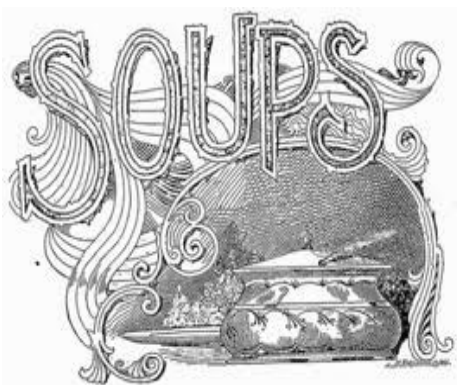
Recipes

2017 Quilting Workshop ~ Zion Mennonite Church

Clam Chowder

- 6 slices bacon, diced
- 1 c. sweet onion, diced
- 2 (8oz.) cans minced clams
- 1 c. water
- 1 lb (about 3 medium) potatoes, peeled and diced
- 4 tbsp. flour
- 3 c. light cream
- 1 tsp. salt
- pepper to taste
- 1 c. milk

In a large, wide saucepot fry the bacon until crisp. Remove bacon and drain on a paper towel. To the bacon drippings add the onion and fry until golden brown. Drain the liquid from the clams and add the liquid to the onions. Add the water and the diced potatoes and bring to a gentle boil until the potatoes are tender. Gradually stir about 1 cup of the cream in to the flour until smooth. Add to the potato mixture with the remaining cream, the drained clams and the salt and pepper. Cook over moderately low heat, stirring constantly, until thickened. Stir in milk and bacon and heat through. Do Not Boil. Makes 8-10 servings.



Taco Soup

- 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.

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 tbsp. sugar

2 tbsp. 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 1 egg, beaten and 2 T. Milk. Brush loaves.

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.

