



# Recipes

## From the kitchen of Zion Mennonite Church 2018 Quilting Workshop

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### Olive Garden's Zuppa Toscana

- 1 lb ground Italian Sausage
- 1/2 tsp crushed red pepper flakes (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.

### Italian Pasta and Bean Soup

- 1 T. Olive Oil
- 1 c. onion, finely diced
- 1 large carrot, finely diced
- 2 ribs celery, chopped
- 1 tsp. Italian seasoning
- 1/4 tsp. crushed red pepper flakes
- 2 c. diced tomatoes
- 12 oz. can white beans
- 3 c. broth
- 1 3-inch rind Parmesan cheese
- salt and pepper to taste
- 3/4 c. macaroni noodles



In a large soup pot, heat the oil over medium heat. Add onion, carrot and celery and saute until the onion is softened. Add Italian seasoning and red pepper flakes and saute until fragrant, about 45 seconds. Add tomatoes, beans, broth, and cheese rind\* and bring to a simmer. Reduce heat to maintain a gentle simmer, cover and cook, stirring occasionally, until vegetables are tender, about 20 minutes. Use a potato masher to mash about half the beans in the pot to create a slightly creamy consistency. Add the noodles and cook, covered, until the pasta is tender, about 10 minutes. Remove the cheese rind and add salt and pepper to taste. Add additional broth if necessary. Serve immediately.

\*put the cheese rind in a cheese cloth bag for easier removal

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

Bake at 400 degrees for 20 minutes



## Cherry Cake Delight

1 pkg white cake mix

1 c. sour cream

1/4 c. water

3 eggs

29 oz. can Cherry Pie Filling

Mix cake mix, sour cream, water and eggs until combined. Spread into greased jelly roll pan. Drop cherry pie filling by tablespoons onto cake mix. Bake at 350° for about 22 minutes. If desired, mix simple glaze and pour over entire cake while hot.