



Recipes

From the kitchen of Zion Mennonite Church 2019 Quilting Workshop

Italian Wedding Soup

- 8 cups chicken broth
- 3/4 c. diced onion
- 1 large garlic clove, finely chopped
- 1 medium carrot, grated
- 1 stalk celery with leaves, finely chopped
- 1/2 c. Orzo pasta
- 3/4 lb. pre-made Italian meatballs, cut in fourths
- 1/2 tsp. basil
- 2 c. spinach, chopped

Bring broth to a boil and add onion, garlic, carrot, celery, and meatballs. Cook on medium heat until vegetables are tender. Add orzo and basil and cook until pasta is done. Add spinach and cook just until wilted. Serve with grated Parmesan cheese.

Ham and Potato Corn Chowder

- 3 T. oil or butter
- 1 onion, finely diced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, finely chopped
- 1 t. thyme
- 1/4 c. flour
- 2 c. ham broth or chicken broth
- 2 c. milk
- 1 1/2 lbs. potatoes, diced small and optionally peeled
- 8 oz. cooked ham, diced
- 1 c. corn
- salt and pepper to taste



Heat oil or butter in a large saucepan over medium-high heat. Add the onion, carrots and celery and cook until tender, about 8-10 minutes. Mix in the garlic, thyme and flour and cook until the flour is lightly browned, about 2-3 minutes. Slowly stir in the broth, deglazing the pan as you go. Add the milk and potatoes and bring to a boil. Reduce heat and simmer until the potatoes are tender, about 10-12 minutes. Add the ham and corn and cook until heated. Season with salt and pepper.

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

Texas Tornado Cake

1 1/2 c. sugar

2 large eggs

2 c. all-purpose flour

1 c. chopped nuts

2 c. fruit cocktail with syrup (16oz can)

2 tsp. baking soda

1/4 c. brown sugar

Boiled Coconut Icing:

1/2 c. butter

1 c. coconut

3/4 c. brown sugar

1/2 c. evaporated milk or half and half

Mix regular sugar, eggs, fruit cocktail, baking soda and flour. Pour into greased 9x13 pan or baking dish. Combine brown sugar and nuts. Sprinkle over batter. Bake at 325 degrees for 40 minutes.

Icing:

Combine icing ingredients in a saucepan and boil for 2 minutes. Spoon over cake while hot.

Let cool before serving.

