



Recipes

From the kitchen of Zion Mennonite Church
2020 Quilting Workshop

Creamy Tomato Soup

- 1 medium onion, diced
- 1 T. butter
- 2 (14 ½ oz) cans diced tomatoes
- 2 (10 ¾ oz) cans condensed tomato soup
- 1 ½ c. milk
- ½ tsp. sugar
- ½ tsp. basil
- ½ tsp. paprika
- ¼ 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.

Beef Vegetable Chowder

- 1 lb. hamburger
- 1 1/2 c. canned tomatoes or tomato juice
- 1 1/2 c. Yukon Gold potatoes, diced
- 1 1/2 c. carrots, diced
- 1 1/2 c. celery, diced
- 1/2 c. onion, diced
- 1/2 clove garlic, minced
- 1 1/2 T. salt
- 1 T. rice
- 1/2 tsp. black pepper
- 1 1/2 c. cabbage, finely chopped
- 1/2 pkg. onion soup mix



Brown hamburger.

Add all remaining ingredients and simmer until vegetables are tender.

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 Sheet Cake

Ingredients:

2 c. all-purpose flour

2 c. white sugar

1 tsp. baking soda

1/2 tsp. salt

1/2 c. sour cream

2 eggs

1 c. butter

1 c. water

5 tbsp. cocoa powder

Icing:

6 tbsp. milk

5 tbsp. cocoa powder

1/2 c. butter

4 c. confectioners' sugar

1 tsp. vanilla extract

1 c. chopped walnuts (optional)



Directions:

Preheat oven to 350 degrees. Grease and flour a 10x15 inch banking pan. Combine the flour, sugar, baking soda and salt. Beat in sour cream and eggs. Set aside. Melt 1 c. butter on low in a saucepan, add water and 5 tablespoons cocoa. Bring mixture to a boil then remove from heat. Allow to cool slightly, then stir cocoa mixture into the egg mixture, mixing until fully blended. Pour batter into prepared pan. Bake for 20 minutes, or until a toothpick inserted into the center comes out clean.

For the icing: In a large saucepan, combine the milk, 5 tablespoons cocoa powder and 1/2 cup butter. Bring to a boil, then remove from heat. Stir in the confectioner's sugar and vanilla, mixing well. Fold in the nuts. Spread frosting over warm cake.