



FAVORITE *Potluck* RECIPES

Collected in celebration of Fall Kick Off 2020

Brecksville United Methodist Church

65 Public Square, Brecksville Ohio

www.brecksvilleumc.com

TABLE OF CONTENTS

“So whether you eat or drink or whatever you do, do it all for the glory of God.”
1 Corinthians 10:31

Breads and Breakfast	4
Breakfast Casserole	4
Zucchini Bread	4
Dill Bread	5
Blueberry Lemon Bread.....	5
Appetizers.....	6
Jalapeno Popper Dip.....	6
Veggie Pizza	6
Deviled Eggs.....	6
Totchos	7
Little Hot Meatballs	7
Salads and Soups	8
Blue Cheese & Bacon Coleslaw	8
Noodle Coleslaw.....	8
From the Garden Salad.....	8
Leslie’s Potluck Salad.....	8
Watermelon, Feta and Blueberries	9
Orange Sherbet Salad	9
Zenobi’s Taco Salad	9
Summer Macaroni Salad	9
Chicken and Chickpea Penne Pasta Salad	10
Cowboy Caviar	10
Hot Chicken Salad.....	10
Southwestern Spiral Pasta.....	11
Speedy Tortellini Soup.....	11
Apple Salad	11

Side Dishes	12
Jeff Hastings’ Butternut Squash	12
Aunt Fran’s Cheddar Cheese Potatoes.....	12
Home Style Mac and Cheese.....	13
Baked Macaroni and Double Cheese	13
Noodle Casserole.....	14
Zucchini Cornbread Casserole.....	14
Broccoli Whiz.....	14
Main Dishes	15
Sauerkraut with Sausage and Kielbasa	15
Pineapple Pork Chops.....	15
Shrimp and Sausage Kabobs	16
Slow and Easy Beef Sandwiches.....	16
Eggplant Foccacia with	17
Rouladen	18
Countryside Chicken Bake.....	18
Lasagna with a Mexican Twist.....	18
Cookies and Desserts	
Grandma Hastings’ Fruit Bars.....	19
Pumpkin Chocolate Chip Cookies.....	19
“Ice Cream” Recipe for Dogs	19
Orange Creamsicle Cookies.....	20
Peach Cobbler	20
Raspberry Ribbon Cookies	20
Ice Cream Cake	21
Peanut Butter Pudding Dessert.....	22
Crescent Roll Peach Dessert.....	22
Café Coffee Cookies.....	23
Kentucky Crunch	23
Summer Quick Cake	23

BREADS & BREAKFAST

“Give us this day our daily bread.” Matthew 6:11

Breakfast Casserole

From Janet James via Dayton’s Hudson’s and Marshall Fields Department Stores Cook Off

10 oz frozen hash browns	1/2 pint half and half
9—10 eggs	1/4 cup chopped onion
Salt & pepper to taste	1/4 cup green bell pepper
2 cups (8 oz) shredded cheddar cheese	1—1/2 lb sausage, ham or bacon (I prefer Canadian Bacon)

1. Spray the bottom and sides of a 9 x 13 x 2 “ pan with cooking spray.
2. Line bottom of pan with hash browns. Crack eggs on top and break yolks (do not scramble!)
3. Sprinkle with salt and pepper, then half the cheese. Pour cream on top.
4. Sprinkle with onions, green pepper, meat and remaining cheese.
5. Cover and refrigerate overnight.
6. The next morning, heat oven to 350 degrees. Bake casserole about 40 minutes and serve.

Zucchini Bread

“A new twist and taste!” - Gail Meyer

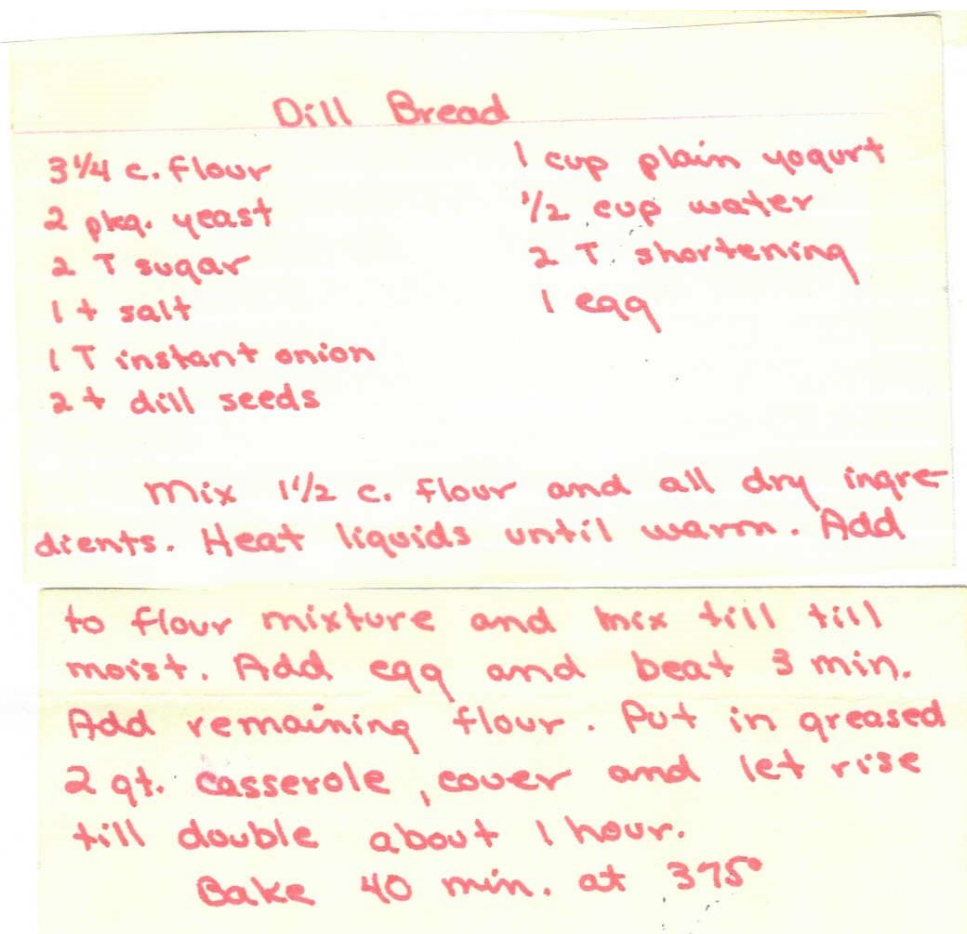
3 cups flour	1 cup canola oil
2 t. Baking soda	2 t. vanilla
1/2 t baking powder	2 cups shredded zucchini
1/2 t salt	1 cup (8 oz can) crushed pineapple UNDRAINED
3 eggs	1 cup chopped pecans
2 cups sugar	1 cup raisins

1. Combine flour, soda, baking powder, salt.
2. In another bowl, whisk eggs, sugar, oil and vanilla. Add Zucchini and pineapple.
3. Combine the wet and dry ingredients.
4. Fold in pecans and raisins.
5. Pour into two greased 8”x4” loaf pans.
6. Bake at 350 degrees for 50-55 minutes, or until toothpick is clean. Don’t overbake. Cool before removing from pans.

Gail says “I use muffin tins and the baking time will be much less. Freeze!”

Gary J. Mates' Famous Dill Bread

"One of what Gary called his 'easy breads' from his collection." - Gretchen Mates



DILL BREAD
←

Blueberry Lemon Bread

"My good friend, Ruth Long, used to make this delicious bread and gave me the recipe." - Becky Gezze

1. Mix together—1 cup fresh blueberries and 2 tsp flour. Set aside
2. Zest one lemon and juice the lemon. Reserve 3 T juice. Mix the zest, remaining juice and 1/2 cup sugar and set aside (this is your glaze.)
3. Combine these ingredients:

6 T soft butter	1 1/2 cup flour
1 c sugar	1/4 t salt
1 T lemon extract	1 1/2 tsp baking power
2 eggs, room temp	1/2 cup milk
3. After mixing thoroughly, fold in floured blueberries.
4. Because blueberries stick to the bottom of the pan, line one large (or 3 small) loaf pans with wax paper. Pour batter into pan and bake at 350 degrees for 45 minutes.
5. Remove from oven and spread glaze over the loaf. Bake 10 minutes more.
6. Test for doneness. Allow to cool until the glaze becomes firm and crusty before removing from the pan.

APPETIZERS

“Taking the five loaves and the two fish and looking up to heaven,
he gave thanks and broke the loaves.”

Matthew 14: 19

Jalapeño Popper Dip

Submitted by Matt Nelson

Ingredients

2 (8oz) packages of cream cheese
1 cup of mayo
1 (4oz) can of chopped green chilies (mild)
1 (4oz) can of diced jalapeño peppers

Topping

1/2 cup grated parmesan cheese
1/2 cup Panko bread crumbs

1. Soften cream cheese in a 2 qt baking dish then combine with mayo, green chilies, and jalapeño peppers until smooth.
2. Separately combine and mix topping (Panko and parmesan). I shake it in a zip loc sandwich bag.
3. Bake at 400 degrees F for 25 minutes (15 minutes without the topping and then 10 minutes with topping)
4. Serve with tortilla chips. We prefer the small round ones.

Veggie Pizza

Submitted by Marla Knight

2 (8 oz) packages refrigerated crescent rolls
2 (8 oz) packages cream cheese, softened
1 cup Miracle Whip
1 package (1 oz) dry ranch dressing mix
1 cup shredded mixed cheese

3/4 Cup fresh broccoli florets, chopped
3/4 cup grape tomatoes, quartered
1 green pepper, chopped
3/4 cup cauliflower florets, chopped
3/4 cup carrots, chopped

1. Preheat oven to 375 degrees F
2. Spray baking sheet and roll out crescent dough. Pinch edges together to form pizza crust.
3. Poke holes all over crust with fork and bake for 12 minutes.
4. In a small bowl, mix together cream cheese, Miracle Whip and Ranch mix. Spread on baked crust.
5. Mix all chopped vegetables together and spread evenly over cream cheese mixture.
6. Top with shredded cheese and place in oven just until cheese is melted.

Deviled Eggs

“Our granddaughter, Kaitlyn’s, favorite recipe!” - Gail Huth

1. Cook 6 eggs for 18 minutes on low (after coming to a boil). Put eggs in ice water until cooled down.
2. In a bowl, mix 1/4 mayonnaise (I use Hellmans), 1 tsp. Vinegar, 1 tsp. Yellow mustard, a dash of salt and pepper.
3. Halve the hard cooked eggs lengthwise, remove egg yolks and mash with a fork.
4. Mix the egg yolks with the mayonnaise mixture and refill the halves. Sprinkle with paprika.

Tater Tot Nachos (Totchos)

Submitted by Bob Snyderwine

Ingredients

2lb Frozen Tater Tots	
1 to 1.5lb ground meat	¼ tsp salt
4-7ounce grated cheese	½ tsp sugar
12 ounces frozen corn	¼ tsp baking soda
2 large onions, 4 cups diced	2 sweet bell peppers
1 tbsp oil	8-16 green onions
	4 ounces chopped lettuce/cabbage/salad mix

Toppings

- Sour cream/ranch dip/ranch dressing, Salsa, Black olives, Fresh or packed jalapenos
1. Preheat oven to 425 deg F.
 2. Dice onions. Place onions in a covered corelle or pyrex dish and microwave until onions are softened and translucent, about 12-14 minutes.
 3. Dice bell peppers, discarding seeds and membranes. Roast peppers in oven or skillet 10-15 minutes until soft and partially blackened.
 4. Brown ground meat, be sure to get some brown and black on the meat. As meat browns add onions to skillet to brown onions
 5. Combine onions, peppers, and meat. Season to taste with salt, pepper, chili powder, etc.
 6. Chop green onions ½ inch dice using white and translucent parts, discarding coarse green tops.
 7. Spray two half sheet pans with cooking spray or brush with cooking oil. On one pan, roast corn turning every seven minutes until cooked and slightly blackened.
 8. On the other pan, bake tater tots ⅔ of cooking time using a half sheet pan, turning at ⅓ and ⅔ time (7 minutes and 14 minutes) Top tater tots with shredded cheese and bake seven more minutes until cheese is bubbly melted.
 9. Spread corn, meat, onions, and peppers over melted cheese and tater tots. Top with salad mix and green onions. Serve with toppings.

Little Hot Meatballs

From Elaine Geringer

For Sauce

2 cans tomato sauce (8 oz each)
1 can tomato paste (6 oz)
1 six ounce can water
1/2 t crushed red pepper
1 t. each salt, pepper, garlic salt, dry mustard
1 t. sugar
Oregano, basil, thyme to taste
1 slice bacon diced (optional)

For Meatballs

1/2 pound ground meat
1/2 pound ground sausage
1 t. each salt, pepper and minced garlic
1 beaten egg
1/2 cup cracker or bread crumbs

Combine sauce ingredients in a sauce pan and simmer. Add the meatballs as you make them. Combine meatball ingredients and shape into 1" balls. Makes about 3 1/2 dozen. Cook in sauce about 2 1/2 hours. Serve hot. Keep warm in chafing dish with sterno under it. Men love them!

SALADS & SOUPS

*"Listen, listen to me, and eat what is good,
and you will delight in the richest of fare."*

Isaiah 55:2b

Blue Cheese and Bacon Coleslaw

Here's our favorite and easiest summer recipe! - Mark and Lynn Hobzek

16 ounce bag of coleslaw mix or shredded cabbage
3/4 to 1 cup blue cheese crumbles
8 slices of cooked bacon, crumbled
1/4 cup chives or chopped sweet onion, optional
1/2 jar of your favorite blue cheese dressing

Mix all ingredients together and chill before serving.

Noodle Coleslaw

From Sherry Petkovsek

Make dressing in separate bowl:

1/4 c. vinegar
dash of pepper
1/2 c. sugar
Seasoning pack from Ramen Noodle mix
1/2 c. oil

Coleslaw Ingredients

1 pkg. (1 lb.) coleslaw & carrot mix
1 pkg. chicken Ramen Noodle mix, crushed
1/2 c. toasted almonds, sliced or slivered (Roast almonds in a 9x9 pan at 350 degrees till golden brown, about 10 min.)

Mix and refrigerate dressing. Right before serving, put coleslaw in bowl and add dressing, crushed Ramen Noodles, and almonds.

Potluck Salad

From Leslie Miller

1 lb bow tie or cork screw pasta
Container of cherry tomatoes cut in half
1 yellow pepper diced up small
1 package Swiss cheese cubed

Sliced green or black olives (optional)
Fresh basil
Italian dressing

Sprinkle with Parmesan cheese and cracked pepper and refrigerate. Serve!



From the Garden Salad

Rev. Kathy Dickriede

Recipe lettuce tomatoes basil fresh mint from the garden and feta or goat cheese.

Watermelon, Feta and Blueberry Salad

From Leslie Miller

2 1/2 C watermelon
1 C blueberries
2T Lemon juice
2T honey
1/4 C finely chopped mint
1/4 C crumbled feta cheese

Cut up watermelon and add blueberries. Mix lemon juice and honey. Drizzle over fruit. Add feta and top with mint. Refrigerate.

Orange Sherbet Salad

"Gabby and Vince thought this was the best party or "potluck" recipe to share." - Janine Telischak

2 pkg. (3 oz) orange Jell-O	1/4 cup lemon juice
1 cup boiling water	1 pint orange sherbet
1/2 cup cold water	1 can (11 oz) mandarin oranges drained

Dissolve Jell-o in boiling water then add the next 3 ingredients. Next add sherbet and mix until melted and smooth. Fold in oranges. Pour into Jell-o mold and refrigerate until set. I often double this and pour into a 9 x 13 pan for larger gatherings.

Zenobi's Taco Salad

"This tastes like the 80's!" - Melanie Smith

1 pound ground beef	1 head lettuce, chopped
1 package taco seasoning	1 large bottle Catalina dressing
1 bell pepper, chopped (green or red)	Taco flavored Doritos
1 small sweet onion, chopped	8 ounces shredded cheddar cheese

1. Brown ground beef, then add taco seasoning (but no water.)
2. Toss together with remaining ingredients, saving the Doritos and dressing to be added just before serving.

Summer Macaroni Salad

From Beverly Huber

2 cups cooked macaroni	2 t sugar
2 eggs, hard boiled, chopped	2 t vinegar
1/4 cup chopped celery	1/2 t salt, or to taste
1/4 cup onion	1/2 t mustard
1/3—1/2 cup mayonnaise or salad dressing	Pepper to taste

Combine all ingredients. Stir well. Cover and chill for several hours before serving. Serves 4.

Chicken and Chickpea Penne Pasta Salad

"The Auble family enjoys this recipe at potlucks." - Kathy Auble

Salad Ingredients

16 oz. farfalle pasta
1 cucumber, diced
1 red bell pepper, diced
1 orange bell pepper, diced
1 yellow bell pepper, diced
4 oz. cherry tomatoes, sliced in half
1 can (15 oz.) chickpeas (garbanzo beans)

Combine all and serve!

Zesty Garlic Lemon Dressing

4 large garlic cloves, minced
juice of 2 lemons (about 1/4 – 1/3 cup)
2 tablespoons dijon mustard
1 – 2 tablespoons olive oil
mineral salt & fresh cracked pepper, to taste

Cowboy Caviar

From Catherine Vastartis

1/2 cup olive oil
1/4 cup sugar or to taste, see notes
1/4 cup white wine vinegar
1 teaspoon chili powder
1 teaspoon Salt
1 pound Roma tomatoes seeded and diced

1 (15 ounce) can black-eyed peas drained and rinsed
15 ounces black beans drained and rinsed
11 ounces sweet corn
1 red onion diced
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1 cup chopped cilantro or parsley, from 1 bunch

In a large bowl, whisk together the olive oil, sugar, white wine vinegar, chili powder, and salt.

Add tomatoes, black-eyed peas, beans, corn, red onion, and bell peppers. Stir to combine.

Stir in cilantro. Cover and chill until serving time.

Hot Chicken Salad

From Marisol Wylie

2 pounds boneless, skinless chicken breasts
2 bay leaves
4 c diced celery
1 can condensed cream of chicken soup
2 c mayonnaise
2 c sour cream
2 cans (8 oz each) water chestnuts, drained

1 can (8 oz) mushroom stems and pieces
1 c slivered almonds
2 T chopped onion
2 T lemon juice
2 t salt
1/2 t pepper
2 c shredded cheddar cheese
2 cans (2.8 oz each) French fried onions

Place chicken in Dutch oven and cover with water. Add bay leaves. Bring to a boil. Cook uncovered until juices run clear. Remove chicken and cut into 1/2 inch cubes. Place in a large bowl. Add next 11 ingredients (through lemon juice). Combine. Transfer to a 13 x 9 x 2" baking dish (the dish will be full). Sprinkle with cheese and onions. Bake, uncovered, at 350 degrees for 30 minutes, or until heated through. Serves 16.

Southwestern Spiral Pasta

From Donna Houston

For the Dressing

1/4 c fresh lime juice
1/4 c olive oil
2 t ground cumin
2 garlic cloves minced
1 T Salsa
1 T white wine vinegar
3/4 t cayenne pepper
1/2 t salt

Ingredients

16 oz spiral or cavatappi pasta
1 1/2 cups fresh or frozen whole kernel corn, thawed if frozen
1 can (15 oz) black beans, rinsed and drained
1 cup cherry tomatoes, halved
2 cans (2 1/4 oz each) sliced ripe olives, drained
1 small green pepper, finely chopped
1 small sweet red pepper, finely chopped
1 small red onion, finely chopped
1/3 cup coarsely chopped fresh cilantro, divided
1 medium ripe avocado, peeled and sliced

1. In a small bowl, whisk the dressing ingredients until blended.
2. Cook pasta according to package directions. Drain and rinse with cold water.
3. In a large bowl, mix pasta, corn, beans, tomatoes, olives, peppers, onion and 1/4 cup cilantro.
4. Pour dressing over salad, toss to coat and refrigerate until serving.
5. Just before serving, top with avocado and remaining cilantro.

Speedy Tortellini Soup

Sandy Crist shared this recipe.

1 T olive oil	1 cup (or more) chopped spinach or escarole
1 medium onion, chopped	1/2 cup (or more) frozen peas
1/2 cup (or more) diced carrots	2 T Parmesan cheese
2 t minced garlic	2 T prepared pesto
About 28 oz chicken broth	Salt and freshly ground pepper
4 ounces cheese tortellini	

In a large saucepan, heat oil over medium heat. Add onion, carrot and garlic; cook, stirring frequently until onion is translucent, about 3 minutes. Add chicken broth and bring to a boil. Reduce heat and stir in tortellini. Simmer until tortellini is cooked, 5—8 minutes. Stir in greens, peas, cheese, pesto and salt and pepper to taste. Serves 4.

Apple Salad

from Rev. Barbara Bartholomew

6-7 Apples (mix of Gala & Golden Delicious) quartered, then halve the quarters and slice
1 big can Pineapple tidbits in juice
1 pkg Instant Lemon pudding (can be made with sugar-free pudding)
Couple of good handfuls of dried cranberries (can use the 50% less sugar)

In a large bowl, mix together sliced apples, pineapple tidbits and juice. Sprinkle powdered lemon pudding over all and mix well. Stir in cranberries. Chill and serve.

SIDE DISHES

*"Gracious words are a honeycomb, sweet to the soul
and healing to the bones."*

Proverbs 16:14

Jeff Hastings' Butternut Squash Bake

Ingredients

1/3 cup butter, softened
1/2 cup brown sugar
2 eggs
1 can (5 oz) evaporated milk
1 tsp. vanilla
2 cups mashed cooked butternut squash

Topping

1/2 cup Rice Krispy cereal
1/4 cup packed brown sugar
1/4 cup chopped pecans
2 T. butter, melted

Cream butter and sugar until fluffy. Beat in eggs, milk and vanilla. Stir in squash (mixture will be thin). Pour into a greased 11 x 7 baking pan and bake uncovered at 350 for 45 minutes or until almost set. In a small bowl combine topping ingredients; sprinkle over the casserole. Return the casserole to the oven for 5-10 minutes or until bubbly.

Aunt Fran's Cheddar Cheese Potatoes

Submitted by Fran McClean

1 two pound package frozen hash browns (bag)
2 sticks butter or oleo
2 cups sour cream
2 cups shredded cheddar cheese (large package). Save some to spread on top.
1/2 cup chopped onion (or dried onion flakes)
1 can cream of chicken (or cream of mushroom) soup, undiluted
1 teaspoon salt and 1 teaspoon pepper
2 cups of crushed corn flakes for topping

1. In a large bowl, separate frozen potatoes. Melt 1 stick of butter/oleo and pour over potatoes. Mix until well coated.
2. In separate bowl, combine remaining ingredients. Pour over potato-oleo mixture. Put into a greased 9" x 13" pan.
3. Put the rest of the cheddar cheese as a layer over the mixture in the pan. Combine in a separate bowl 2 cups crushed corn flakes (or cornflakes and breadcrumbs) and 1 stick butter or oleo and top off the mixture in the pan.
4. Bake one hour at 350 degrees. Leftovers freeze well.

Home Style Mac and Cheese

Julia Snyderwine's Favorite

Ingredients

7 ounces elbow macaroni	½ teaspoon ground black pepper
¼ cup butter	1 pinch salt to taste
3 tablespoons all-purpose flour	3 dashes hot sauce, or to taste
2 cups milk	2 cups shredded Cheddar cheese
1 (8 ounce) package cream cheese*	1 cup dry bread crumbs
4 slices canned jalapeno peppers, chopped	2 tablespoons butter
2 teaspoons Dijon mustard	2 tablespoons chopped fresh parsley

1. Preheat oven to 400 degrees F (200 degrees C).
2. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 to 10 minutes. Drain.
3. Melt 1/4 cup butter in a 3-quart saucepan over medium heat. Stir flour into melted butter and cook until smooth and bubbling, about 1 minute. Mix milk, cream cheese, jalapeno peppers, Dijon mustard, black pepper, and salt into flour-butter mixture; cook, stirring occasionally, until sauce is thickened, about 5 minutes. Mix macaroni and Cheddar cheese into sauce; pour into a 2-quart casserole dish.
4. Mix bread crumbs, 2 tablespoons butter, and parsley together in a bowl; spread over macaroni and cheese.
5. Bake in the preheated oven until golden brown, 15 to 20 minutes.

** Cook's Note: Substitute Philadelphia(R) Jalapeno Dip for the cream cheese, if desired.*

Baked Macaroni and Double Cheese

Dave Brown's Favorite

Ingredients

16 ounces elbow pasta	4 cups milk
1/4 cup margarine or butter	2 cups shredded cheddar cheese, divided
1/3 cup flour	1 cup shredded Swiss cheese
1/2 teaspoon salt	1/2 cup bread crumbs (optional)
1/4 teaspoon pepper	

1. Preheat oven to 375°F; spray a 13 x 9-inch rectangular baking dish with non-stick spray.
2. Cook pasta according to package directions; drain and set aside.
3. Meanwhile, in large saucepan, over medium heat, melt margarine; stir in flour, salt and pepper.
4. Gradually stir in milk and cook until thickened and bubbly, stirring constantly.
5. Remove from heat and stir in 1 1/2 cups cheddar cheese until melted.
6. Stir pasta into cheese sauce and spoon half of pasta mixture into a greased 13 x 9-inch baking dish, sprinkle with Swiss cheese. Add remaining pasta mixture then remaining cheddar cheese. If desired, sprinkle with bread crumbs.
7. Bake uncovered 30 minutes or until internal temperature reaches 165°F.

Noodle Casserole

Susan Slaby shared this recipe saying "From one Methodist Church to another!"

2 1/2 cups cooked noodles	1/2 cup milk
1 1/2 cups cooked chicken	1/2 teaspoon salt
1 can cream of chicken soup	pepper
1 cup sour cream	

Cut chicken into small pieces. Mix all ingredients together and put in an 11 x 7 casserole. Cover top of casserole with cheddar cheese. Melt 3 teaspoons of butter and mix with breadcrumbs and drizzle on top of cheddar cheese. Bake at 350 degrees for 40-45 minutes. From Dorene Hartong

Zucchini Cornbread Casserole

From Nancy Knowlton

4 cups zucchini (about 1 lb) grated	1/4 t salt
1 onion, chopped	1/4 t pepper
2 eggs, beaten	8 ounces sharp cheddar cheese, shredded
1 box (8.5 oz) corn muffin mix	<i>To make a tasty entrée, add chopped ham, sausage, bacon, green chilies, etc.</i>

1. Preheat oven to 350 degrees. Grease a 2 quart baking dish.
2. In a large bowl, mix together zucchini, onion, eggs, muffin mix, salt, pepper and half of the grated cheese.
3. Top with remaining cheese.
4. Bake about one hour (check after 45 minutes.)

Broccoli Whiz

Submitted by Rev. Heidi Welch

1. Bring 1 1/2 cups water, 2 T onion and 1/2 stick butter to a boil.
2. Add a pound of broccoli and cook three minutes.
3. Add 1 1/2 cups minute rice. Remove from heat and let stand five minutes
4. Stir together a small jar of cheese whiz and 1 can cream of celery soup. Add to the pan.
5. Put in microwave and oven safe casserole dish. Microwave on high for 10 minutes, then bake at 325 degrees.

MAIN DISHES

"Then Jesus said, 'I am the bread of life. Whoever comes to me will never go hungry, and whoever believes in me will never be thirsty.'"

John 6:35

Sauerkraut with Sausage and Kielbasa

Submitted by Mary Kotnik

2 pounds sauerkraut	1 teaspoon caraway seed
1 medium yellow onion chopped	1-2 teaspoons beef bouillon
1 Large Gala Apple chopped	1 cup water
1/2 teaspoon dried marjoram leaves	1 lb Smoked Sausage sliced in 1" thick circles
1/2 teaspoon celery seed	1 lb Smoked Kielbasa sliced in 1" thick circles

1. Drain the sauerkraut.
2. Combine drained sauerkraut, chopped onion and apples, marjoram leaves, celery seed, caraway seed, beef bouillon and water.
3. Simmer in a Slow Cooker/Crockpot for 4 hours on highest temperature setting.
4. Stir occasionally and add more water if needed.
5. Add sliced sausage and kielbasa and heat an additional hour until hot.
6. If it is a little too sour, add 2-3 Tablespoons +/- of sugar.

This can also be made on the stove top and it would take less time. I would simmer for 2.5 - 3 hours and then add the sausage and kielbasa. Heat thoroughly. Enjoy!

Pineapple Pork Chops

From Carol Wilson

3 c soft bread crumbs (about 5 slices of bread)	3 T butter, melted
8 oz can pineapple chunks, drained (reserve 2 T juice)	1/2 t salt
1 medium stalk celery, chopped	1/4 t sage
1 small onion, chopped	1/4 t cinnamon

Combine bread crumbs, pineapple, celery, onion, butter, salt, sage & cinnamon. Mix well. Place pork chops in an ungreased baking dish. Drizzle reserved pineapple juice over. Sprinkle with salt. Spoon bread mixture over chops. Bake, uncovered, at 350 degrees for 50 minutes.

Shrimp and Sausage Kabobs

"Here is our first submission for our Fall Block Party - Creative Style. We love this recipe because it is tasty AND cooks up very quickly. The first time I made it as it states with skewers for kabobs (and THAT is the only thing that takes time). After seeing all of us just slide everything off in one second, I decided from then on this will be a meat and veggie over rice dish. Works great, tastes great, no time wasted on threading the food! Can be done on the stove, too." - Brenda Calovini

1 red bell pepper cut into 1 inch pieces	1 lb lg shrimp peeled, de-veined, tails removed
1 yellow or orange bell pepper, 1" pieces	1 12-oz beef smoked sausage rope cut into 1" pieces
½ large red onion cut into 1 inch pieces	2 Tablespoons olive oil
1 pound baby portobello mushrooms	1 Tablespoon Creole or Cajun seasoning

1. **Heat the grill.** Preheat your grill to 450 degrees F for direct grilling.
2. **Make the kabobs.** Right before you assemble your kabobs, drizzle the meat and veggies with olive oil and season with the Creole or Cajun seasoning. Assemble your skewers by alternating the peppers, onions, mushrooms, shrimp, and sausage on the skewer. You should have enough ingredients to make 6-8 kabobs (depending on the length of your skewers).
3. **Cook the kabobs.** Place the assembled kabobs on the grill grates and close the lid. Cook for 8-10 minutes. Turn your skewers every 3-4 minutes, until the shrimp is fully opaque, the sausage is cooked through, and the vegetables are cooked to the tenderness you like.
4. **Serve hot.** Remove the kabobs from the grill and serve immediately. *From heygrillhey.com*

Slow and Easy Beef Sandwiches

"This smells so good as it cooks—and it tastes even better!" - Melanie Smith

One 4-pound chuck roast	1 cup brewed coffee (or water)
Salt and black pepper	2 tablespoons minced fresh rosemary
2 tablespoons butter	One 16-ounce jar pepperoncini, juice and all
2 tablespoons canola oil	2 yellow onions, sliced
2 cups beef broth	

1. Season the roast with salt and pepper. Place sliced onions in the bottom of your slow cooker.
2. Melt 2 T butter and canola oil in a heavy skillet over high heat. Sear both sides of the roast until very browned, about 5 minutes. Remove the roast and place in slow cooker.
3. Deglaze your pan with a small amount of the beef broth, scraping up the tasty browned bits. Pour in the beef broth and 1 cup coffee (or water) and heat, then pour over the beef in the slow cooker.
4. Add the rosemary, and then pour in the pepperoncini with their juices. Cover and cook until the meat is tender and falling apart, 4 to 5 hours on high or longer on low.
5. Remove the roast and shred the meat completely using two forks. Return the meat to the cooking liquid and keep warm. Serve on deli rolls.

Eggplant Focaccia With Ricotta and Olives

Submitted by Bob Snyderwine from NYT Cooking

INGREDIENTS FOR THE DOUGH:

⅓ cup extra-virgin olive oil, plus more for greasing the bowl
¾ cup lukewarm water (105 to 115 degrees)
1 ½ teaspoon active dry or instant yeast
1 teaspoon granulated sugar
1 ½ teaspoon kosher salt
2 ¼ cups bread flour, plus more as needed

FOR THE TOPPING:

¾ pound eggplant, thinly sliced
¼ teaspoon kosher salt
¼ cup pitted olives
¼ cup extra-virgin olive oil, plus more as needed
1 fat garlic clove, minced or finely grated
5 anchovy fillets, finely chopped (optional)
1 tablespoon chopped fresh thyme or oregano leaves, or 1 teaspoon dried
⅔ cup cherry tomatoes, halved
⅓ cup fresh ricotta, plus more to taste
Freshly ground black pepper, for garnish
Torn fresh basil leaves, for garnish

Step 1 Oil a large bowl and set aside. (This is for the rising dough.) **Step 2** Add water to another large bowl or the bowl of a stand mixer. Sprinkle yeast and sugar over. Let stand until foamy, 5 to 10 minutes. **Step 3** Stir 1/3 cup oil and salt into yeast mixture. Stir in flour until a soft, shaggy dough forms. **Step 4** If kneading by hand, turn dough out onto a floured surface and knead until it is smooth and elastic, about 10 minutes. Or knead in a stand mixer equipped with the dough hook for 3 to 5 minutes. The dough is ready when it's elastic but somewhat sticky and damp. If the dough seems unmanageable and won't come off your hands, add more flour, a little at a time. **Step 5** Place dough in the oiled bowl and turn to coat it lightly with oil. Cover bowl with a plate or plastic wrap. Leave in a warm place until dough has doubled in size, 1 to 2 hours. **Step 6** While dough is rising, make the topping: Combine eggplant and salt in a large mixing bowl and set aside. **Step 7** Mince half of the olives and slice the other half. **Step 8** In a small saucepan, heat 1/4 cup oil over medium. Add garlic, stirring constantly, and heat until opaque, about 1 minute. Add the minced olives and anchovies, if using. Reduce heat to medium-low and cook, stirring, until the oil is fragrant, 1 to 2 minutes. Remove from heat and pour oil over eggplant. Add thyme or oregano and toss until evenly coated. Set aside and cool completely before using. **Step 9** Lightly oil an 11-by-17-inch rimmed baking sheet. Working on a floured surface, roll dough into an 11-by-16-inch rectangle, then transfer it to the oiled baking sheet and press the dough to the sides. Cover with a damp cloth and let rest for 30 minutes. **Step 10** Heat oven to 400 degrees. Arrange eggplant slices evenly over dough, and scatter tomatoes and sliced olives on top. Drizzle any leftover oil from the bottom of the eggplant bowl on pizza. **Step 11** Bake until edges and underside are golden brown, 25 to 30 minutes. **Step 12** Using a spoon, top with dollops of ricotta. Sprinkle freshly ground black pepper and basil leaves on top, and drizzle with olive oil. Serve warm or at room temperature.

Rouladen

From Elinor Rowan

1 1/2 pounds thin cut round steak
1/4-1/2 lb bacon slices
Flour, seasoned with salt & pepper
Toothpicks
Oil for browning

1 medium onion, sliced
1 1/2 cups water
8 oz. fresh sliced mushrooms
1/2 cup sour cream

Trim fat from round steak. Pound to tenderize. Dredge meat with seasoned flour. Cut meat into about 1 x 4 inch strips. Cut bacon into the same size strips. Place bacon strips on beef strips. Roll up and fasten with toothpicks. Brown meat rolls in small amount of oil in Dutch oven. Add onion and water to meat. Cook, covered in 325 degree oven for 90 minutes. Add sliced mushrooms. Cook another 30 minutes. Add sour cream, stirring to avoid curdling. Serve with noodles.

Countryside Chicken Bake

From Nancy Knowlton

1 cup chopped celery
1/2 cup chopped onion
2 T margarine
3 cups cooked rice
2 t parsley flakes
1/4 t salt & 1/8 t pepper

Chicken cut into pieces—quantity you desire
1 can condensed cream of mushroom soup
1/4 cup milk
2/3 cup Miracle Whip—no mayonnaise
Seasoned bread crumbs
Grated parmesan cheese

Sauté celery and onion in melted margarine until tender and transparent but not brown. Combine in fry pan with cooked rice, parsley and other seasonings. Add these cooked ingredients to the chicken pieces, milk and salad dressing. Mix lightly. Add this entire mixture to a glass baking dish. Sprinkle seasoned bread crumbs and grated parmesan cheese over the top. Bake uncovered at 350 degrees for 45 minutes.

Lasagna with a Mexican Twist

"This is a crowd pleaser." - From Melanie Smith

1 pound lean ground beef
1 can refried beans
2 t dried oregano
1 t ground cumin
3/4 t garlic powder
12 uncooked lasagna noodles

2 1/2 cups water
2 1/2 cups picante sauce or salsa
2 cups sour cream
3/4 cup finely sliced green onions
1 can (2 1/4 oz) sliced ripe olives, drained
1 cup grated Monterey Jack cheese

1. Brown the ground beef and combine with beans, oregano, cumin and garlic powder.
2. Place 4 of the uncooked lasagna noodles in a 13 x 9 baking dish. Spread half of the beef mixture over the noodles. Top with four more noodles and remaining beef mixture. Cover with remaining noodles. Combine water and picante sauce. Pour over all.
3. Cover tightly with foil; bake at 350 for 90 minutes or noodles are tender. Combine sour cream, onions and olives. Spoon over casserole. Top with cheese. Bake uncovered about 5 minutes. Serves 12.

COOKIES & DESSERTS

"Go, eat your food with gladness, and drink your wine with a joyful heart."

Ecclesiastes 9:7

Grandma Hastings' Fruit Bars

1 cup (2 sticks) butter

1¾ cup white sugar

4 eggs

1 tsp. vanilla

3 cups flour

1¼ tsp. baking powder

½ tsp. salt

1 can fruit pie filling (cherry or blueberry work best)

1. Cream butter and sugar
2. Add in eggs (beaten) 1 at a time, then add vanilla
3. Combine dry ingredients with sifter, then add slowly to butter mixture. Mix until batter is smooth.
4. Spread all but 1½ cup of batter onto jelly roll pan (11x16)
5. Spread fruit filling over batter, then dollop the remaining batter over the fruit
6. Bake at 350 for 45 minutes
7. When cool, drizzle with powder sugar frosting (powder sugar, milk, vanilla)

Pumpkin Chocolate Chip Cookies (Gluten Free!)

Submitted by Becky Paroda

1 cup of granulated sugar

½ cup of vegetable oil

1 teaspoon of milk

1 large egg

1 teaspoon of vanilla

1 cup of canned pumpkin

1 ½ teaspoon of ground cinnamon

2 cups of gluten free flour (all-purpose can substitute)

½ teaspoon of salt

1 teaspoon of baking soda

1 ½ cups of chocolate chips

1. Preheat oven to 375 degrees
2. Line a baking sheet with parchment paper
3. Add sugar, oil, egg, milk, pumpkin and vanilla and mix until smooth
4. In a separate bowl, stir all dry ingredients together
5. Add the dry ingredients and chocolate chips to the wet ingredients and stir until incorporated
6. Drop by large spoonfuls onto cookie sheet
7. Bake for 10-12 minutes

"Ice Cream" Recipe for Dogs

"Bark bark bark bark woof!" (My tail wags like crazy when Melanie makes this for me!) - Vinnie Smith

Blend 3 ripe bananas, 32 ounces plain yogurt and 1 cup peanut butter. Pour the mixture into ice trays and freeze. In a couple of hours, you'll have a cool treat for your dog!

Orange Creamsicle Cookies

From Judy McCrodden

2 1/2 cups flour	1/2 cup brown sugar
3/4 teaspoon baking soda	1 egg
1/2 teaspoon salt	1 teaspoon vanilla
1 cup butter	2 tablespoons orange extract
1/2 cup sugar	white choc. chips

Mix dry ingredients. Mix butter and sugars and egg and vanilla and extracts. Add wet ingredients to dry ingredients. Mix well. Add in chips. Bake at 375 for 8-10 minutes.

Peach Cobbler

Wonderful when peaches are plentiful.—Joyce Wuerth

8 peaches (about 2 1/2 pounds), cut into 1/2-inch-thick wedges
1/2 cup sugar
1 1/4 cups plus 2 tablespoons all-purpose flour, spooned and leveled
6 tablespoons cold unsalted butter, cut into pieces
1 teaspoon baking powder
1/4 teaspoon kosher salt
2/3 cup heavy cream
vanilla ice cream, for serving

1. Heat oven to 350° F. In a bowl, toss the peaches with ¼ cup of the sugar and 2 tablespoons of the flour; transfer to an 8-inch square baking dish.
2. In a food processor, combine the remaining 1¼ cups flour and ¼ cup sugar with the butter, baking powder, and salt. Pulse until coarse crumbs form. Add the cream and pulse just until moistened (the dough will be slightly shaggy). Drop spoonfuls of the batter onto the peaches.
3. Place the baking dish on a rimmed baking sheet and bake until golden brown and bubbly, 50 to 60 minutes. Serve with vanilla ice cream, if desired.

Raspberry Ribbon Cookies

from Donna Sibits

1 pouch Betty Crocker™ sugar cookie mix
Butter and egg called for on cookie mix pouch as directed for drop cookies
3 tablespoons Gold Medal™ all-purpose flour
3 tablespoons seedless raspberry, apricot or your favorite jam
¾ cup powdered sugar
2 to 3 teaspoons milk

1. Make cookie dough as directed on package for drop cookies, adding flour; blend. Divide dough into thirds. Shape each third into 12-inch log. Place logs 3 inches apart on 2 ungreased cookie sheets.
2. Bake at 375°F for 15 to 18 minutes or until edges are light golden brown. Cool 5 minutes. Using handle of wooden spoon or finger, make depression about 1/2 inch wide and 1/4 inch deep lengthwise down center of each roll. Fill indentations on each roll with generous tablespoon jam. Cool; place on cooling rack. Cool completely.
3. Mix powdered sugar and just enough milk for drizzling consistency; blend. Drizzle icing over cooled logs. Cut each roll diagonally into 12 pieces.

Ice Cream Cake

From Doris Cipolla

From: Doris Cipolla

Ice Cream Cake

60 Ritz crackers - crushed fine

Melt 1 stick margarine - mix together
and pat in bottom of 9x13" pan.

1 quart French vanilla ice cream
(get soft)

2 packages of vanilla instant pudding,
beat with $1\frac{1}{2}$ cups milk

Add softened ice cream to pudding
Spread over crumbs, put in freezer
(overnight).

A few hours before serving remove
from freezer, top with whipped cream
or Cool Whip.

Sprinkle top with 3 Heath Bars (crushed)
Refrigerate till ready to serve - umm umm!!!
GOOD!!!

Peanut Butter Pudding Dessert

"Hope you all like dessert- can never have too much!!" Dee and Kendall Lancaster

- | | |
|---|--|
| 1 cup all-purpose flour | 1 carton (12 ounces) frozen whipped topping, thawed, divided |
| 1/2 cup cold butter, cubed | 2-2/3 cups cold milk |
| 1-1/2 cups chopped cashews, divided | 1 package (3.9 ounces) instant chocolate pudding mix |
| 1 package (8 ounces) cream cheese, softened | 1 package (3.4 ounces) instant vanilla pudding mix |
| 1/3 cup creamy peanut butter | 1 milk chocolate candy bar (1.55 ounces), coarsely chopped |
| 1 cup confectioners' sugar | |

1. Place flour and butter in a food processor; cover and process until mixture resembles coarse crumbs. Add 1 cup cashews; pulse a few times until combined.
2. Press into a greased 13x9-in. baking dish. Bake at 350° for 25-28 minutes or until golden brown. Cool completely on a wire rack.
3. In a small bowl, beat the cream cheese, peanut butter and confectioners' sugar until smooth. Fold in 1 cup whipped topping. Spoon over crust.
4. In another bowl, whisk milk and both pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Spread over cream cheese layer. Top with remaining whipped topping. Sprinkle with chopped candy bar and remaining cashews. Cover and refrigerate for at least 1 hour before serving.

Crescent Roll Peach Dessert

By Sherry Petkovsek

CRESCENT ROLL PEACH DESSERT

2 large fresh peaches	1 tsp. vanilla
2, 8oz. crescent rolls	cinnamon to taste
2 sticks butter	1 1/2 C. orange juice
1 1/2 C. sugar	

Peel and pit peaches. Cut each into 8 slices. Roll each peach slice in a crescent roll. Place in 9x13" buttered pan.

Melt butter, add sugar, and stir slightly. Add vanilla, stir, and pour entire mixture over peaches. Pour orange juice around edges of pan. Sprinkle with cinnamon.

Bake at 350° for 40 min.

Serve with vanilla ice cream.

Café Coffee Cookies

Submitted by Kim Rybak, from Betty Crocker.com

Cookies:

- ½ cup granulated sugar
- ½ cup packed sugar
- ½ cup butter or margarine, softened
- 1 egg
- 1½ cups all-purpose flour
- 1 Tb. Instant coffee granules
- 1 tsp. baking soda
- ¼ tsp. salt
- ½ cup chopped pecans (optional)
- 11 or 12 oz semisweet chocolate chunks (2 cups)

Coffee Drizzle:

- ½ tsp instant coffee granules
- 1 Tb. Water
- ½ cup powdered sugar

1. Heat oven to 350°F. In large bowl, beat granulated and brown sugars, butter and egg with electric mixer on medium speed, or mix with spoon, until creamy. Stir in flour, 1 tablespoon coffee granules, the baking soda and salt. Stir in pecans and chocolate chunks.
2. Drop dough by 1/4 cupfuls about 2 inches apart onto ungreased large cookie sheet.
3. Bake 12 to 15 minutes or until golden brown and edges are set. Cool 4 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
4. Meanwhile, in small bowl, dissolve 1/2 teaspoon coffee granules in water. Stir in powdered sugar until smooth and thin enough to drizzle. Drizzle cooled cookies with Coffee Drizzle.

Summer Quick Cake

From Barb Harper

For Cake

- 2 cups flour
- 2 cups sugar
- 2 eggs
- 2 t baking soda
- 2 t vanilla
- 20 oz can crushed pineapple
- 1 cup nuts

For Frosting

- 8 oz cream cheese
- 2 T butter
- 2—2 1/2 cups powdered sugar

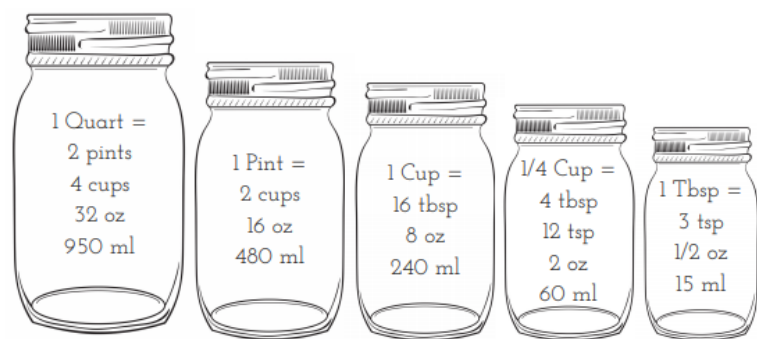
Combine cake ingredients in a bowl. Put into 9 x 12 greased pan. Bake at 350 degrees for 30—35 minutes. Beat frosting ingredients together and spread on cooled cake.

Kentucky Crunch

"Sweet and simple. Kids love this!" - Janet James

1. Melt together 2 large tablespoons of peanut butter and 8 ounces of white chocolate (not in micro!)
2. In a large bowl, mix together 2 cups Rice Krispies, 2 cups Spanish peanuts and 2 cups miniature marshmallows.
3. Pour hot mixture over the above. Stir very well!
4. Spread on a cookie sheet and let stand until it breaks apart easily. Delicious!

Conversion Table



Cup	Tbsp	Tsp	Slow Cooker Temp	
1/4	4	12	Low	High
1/3	5	16	7 hours	3 hours
1/2	8	24	8 hours	4 hours
2/3	11	32	9 hours	5 hours
3/4	12	36	10 hours	6 hours
1	16	48	11 hours	7 hours
			12 hours	8 hours

Sugar Conversion Chart

Sugar	1 tbsp	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cups
Honey/ Maple Syrup	1 tbsp	2 tbsp	1/4 cup	3/8 cup	1/2 cup	1 cup

Just need half?

Not cooking for a crowd?
Here's how to divide recipe
ingredients in two.

Recipe calls for:	Use:
1/4 cup	2 TBSP
1/3 cup	2 TBPS + 2 TSP
1/2 cup	1/4 cup
2/3 cup	1/3 cup
3/4 cup	6 TBSP
1 TBSP	1 1/2 TSP
1 TSP	1/2 TSP
1/2 TSP	1/4 TSP

Common baking substitutions

Pumpkin Pie Spice	1 t = 1/2 teaspoon ground cinnamon + 1/4 t ground ginger + 1/8 t ground allspice + 1/8 t ground nutmeg
1 egg	1/4 cup applesauce or 3 T aquafaba (liquid from a can of beans) or 1 T chia seeds soaked in 3 T
Cake flour	1 cup = 3/4 cup sifted all-purpose flour + 2 tablespoons cornstarch
Buttermilk	1 cup = 1 T lemon juice or white vinegar + enough milk to make 1 cup. Let stand for 5 minutes.



**Brecksville
United Methodist Church**

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