

## Fennel and Orange Salad

L. Hoffman

4-6 handfuls mixed salad greens of choice

2 oranges - zest, cut off peel, slice - Squeeze juice from peel.

1 fennel bulb - trim fronds, reserve - Slice bulb thin.

$\frac{3}{4}$  c. walnuts

optional  $\frac{1}{2}$ - $\frac{2}{3}$  c. pickled red onions \*

Dressing: zest <sup>about 1 T</sup> & juice from orange peel <sup>about 1/4 c</sup> } whisk  
 $\frac{1}{3}$  c. white or champagne vinegar } until  
 $\frac{2}{3}$ - $\frac{3}{4}$  c. } combined.  
dash salt +  $\frac{1}{4}$  t. mustard powder  
- & T. honey, to taste if desired \*over

\* Pickled red onion - halve, then slice thin top to bottom.

$\frac{1}{2}$  c. water - boiling  
 $\frac{1}{2}$  c. white vinegar  
 $\frac{1}{4}$  c. sugar

} Combine, Pour over onions, Cool. Cover and refrigerate.

I love to keep a container of these in the refrigerator for quick additions to salads, potatoes, etc.

## Mini Cornbread Muffins

L. Hoffman

Your favorite recipe or even Jiffy Mix

$\frac{3}{4}$  c. dried cranberries

$\frac{3}{4}$  c. chopped pecans

$\frac{1}{4}$  t. cardamom powder

Serve with <sup>honey</sup> maple butter. - Slowly blend  
2-3 T. maple syrup in 1 stick butter  
while whipping with mixer.

## Goat Cheese, Artichoke and Smoked Ham Strata

2 cups milk

¼ cup olive oil

8 cups sourdough bread-1 inch cubes with crusts trimmed

1½ cups whipping cream-I used half & half

5 large eggs

1 1/2 tsp. salt

¾ tsp. pepper

½ tsp. nutmeg

12 oz. fresh goat cheese (such as Montrachet), crumbled-about 3 cups

2 tbsp. chopped sage, I used dried about 1 tbsp.

1 ½ tsp. Herbes de Provence

1 tbsp. chopped fresh thyme, I used dried about 2 tsp.

12 oz. smoked ham chopped

3-6 ½ oz. jars marinated artichoke hearts, drained and quartered (about 2 ½ cups)

1 cup packed grated Fontina cheese

1 ½ cups packed grated Parmesan cheese

Whisk milk and olive oil in lg. bowl, stir in bread, let stand until liquid is absorbed, about 10 min.

Whisk cream and next 5 ingredients in another lg. bowl to blend, adding goat cheese

Mix herbs in sm. bowl to blend

Place half of bread mixture in a greased 13x9x3.5 inch baking dish, add half of ham, artichoke, herbs and cheeses. Pour half of cream mixture over and repeat layering as above. (Can be made 1 day ahead, cover and chill.)

Bake uncovered at 350 degrees until firm in center and brown around edged, about 1 hour.

Submitted by Marty Oakley from Ann Oakley

## Cacio e Pepe with bacon (Zucchini Noodles)

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Yields 2

10 min Prep Time  
10 min Cook Time  
20 min Total Time

### Ingredients

- 3 strips of bacon
- 1 large garlic clove, minced
- 1 pinch of red pepper flakes
- 3 medium zucchinis, Blade C
- freshly cracked black pepper, from a grinder
- 1/4 cup grated pecorino romano cheese
- 1/4 cup grated parmigiano reggiano cheese + more to garnish



### Instructions

1. Place a large skillet over medium heat and coat lightly with cooking spray. Add in the bacon and cook for 3-5 minutes and then flip over, cooking for another 2-3 minutes. Once done, remove and place on a paper-towel lined plate.
2. Remove all of the oil from the bacon except for 2 tbsp. Add in the garlic and red pepper flakes and cook for 30 seconds. Then add in the zucchini noodles and toss to cook for about 2-3 minutes.
3. Season the zucchini with about 5 cranks of the pepper and add in the cheeses. Toss to combine thoroughly and then place into two bowls. Top each bowl with a few more cranks of black pepper and a piece and a half of bacon crumbled in each bowl. Garnish with additional parmigiano reggiano cheese.

<http://inspiralized.com/zucchini-noodle-bacon-cacio-e-pepe/>

## Roasted Butternut Squash

Sue Perkins

2 pounds chopped 1 inch butternut squash

1 Tablespoon olive oil

1 - 2 Tablespoons chopped fresh thyme

1 - 2 Tablespoons fresh chopped rosemary

Salt to taste

Ground pepper to taste

1 - 2 Tablespoons real maple syrup

1 Tablespoon brown sugar

Combine all but brown sugar in a bowl. Spread on a rimmed baking sheet in a single layer. ~~Sprinkle the top with brown sugar.~~

Bake at 350 degrees for 30 - 40 minutes or till desired doneness.

Turn after 15 minutes. Warms up easily in microwave if you want to fix ahead of time to free up your oven. Enjoy!

Makes 8 - 1/2 cup servings.

## Sour Cream Yeast Rolls

2 packages dry yeast  
½ cup warm water  
1 cup sour cream  
1 cup butter, softened  
2 eggs, beaten  
1/3 cup sugar  
1 teaspoon salt  
4 cups bread flour

Dissolve yeast in warm water. Warm sour cream in the microwave or on the stove top until warm – 110 degrees. Combine sour cream, butter, eggs, sugar and salt in a large bowl. Stir in yeast mixture. Gradually stir in flour. Place dough in a well-greased bowl, turning to grease the top. Cover with saran wrap and refrigerate for at least 6 hours or overnight. Dough will only rise slightly.

Divide dough in 4 parts. Roll each part into a 12-inch circle on a floured surface. Cut each circle into 12 pie-shaped wedges. Roll each wedge, beginning at the wide end. Place rolls, point side down, on a greased cookie sheet. Curve each roll into a crescent shape.

Cover and let rise in a warm place for 30-45 minutes until rolls soften and begin to rise. Bake at 350 for about 15 minutes, or just until golden brown on top.

Peggy

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Lauren Kuhr

~~\*I boiled a dozen eggs, scraped out the yolk, & then split the mashed up yolk in two to make the two types of deviled eggs~~

### Salsa Dipper Deviled Eggs

I added everything to taste, no specific measurements

- Mayonnaise
- Chunky salsa (I used medium)
- ~~Salt & pepper~~
- Top with tortilla chip before serving

### Bacon Deviled Eggs

Again, I added everything to taste

- Mayonnaise
  - ~~Spicy mustard~~
  - Yellow mustard
  - Salt & pepper
  - Red pepper flakes
  - Bacon bits
  - Top with bacon bits
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## Marinated Carrots

Esther Nagel, Peace Lutheran Church  
From Bernice Bursiek in the original Peace Cookbook

Submitted by Carl Ruetz

Serves: 8 – 10

Notes: Good, similar to ones found in Amish country restaurants. Sauce seems like enough for 2 to 3 lbs of carrots.

2 + #	Carrots
¾ cup	Cider vinegar
1 cup	Oil
1 can	Tomato soup, undiluted
½ tsp	Black pepper
1 tsp	Dry mustard
1 cup	Sugar
1 tsp	Salt
1	Onion, medium to large, quartered and thinly sliced
1	Green bell pepper, julienned

1. Peel and cook **carrots** until just done (still firm, not mushy). Cool. Cut crosswise into coins. Set aside
2. Gradually add **oil** to **vinegar** and whisk to emulsify.
3. Add and blend in **soup, dry mustard, sugar, black pepper and salt.**
4. Combine **carrots, green pepper, and onion** with soup mixture. Marinate overnight.

Resurrection Rolls – makes 8

1 tube of crescent roll dough

8 large marshmallows

¼ c. butter, melted

¼ c. sugar

1 T. cinnamon

Lay crescent roll triangles out flat. Take one marshmallow and dip it in the melted butter, then roll in cinnamon and sugar mixture, then wrap a crescent triangle around it, sealing all edges. Dip top of crescent roll in butter, then cinnamon and sugar mixture and place in muffin tin. Repeat for all the crescent rolls.

Bake at 375 degrees for 13-15 minutes. Serve warm.

*Sharla Cook*



## Trout Espanola

christine

1 lb. rainbow trout  
1 cup potatoes cut into french fry sized strips  
1 cup sliced onion  
3/4  
cup diced tomato  
1 cup sliced red or green bell pepper  
Lowry's season salt  
Old Bay Seasoning for seafood  
Olive oil

Preheat oven to 425 degrees.

Coat a 9" x 13" baking dish with Pam.

Toss potatoes in one tablespoon oil and spread them in the baking dish.

Bake them until they are soft and turning golden brown, usually 20 to 30 minutes.

Season the trout with Lowry's and Old Bay Seasoning.

When the potatoes are ready, remove the dish from the oven, push the potatoes to the side, and place the seasoned trout on the bottom of the dish.

Push potatoes onto the trout, and add the raw vegetables.

Drizzle everything with olive oil.

Sprinkle everything very LIGHTLY with salt.

Bake until trout is done and vegetables are soft (usually 30 minutes).

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Katie

## Slow Cooker Parmesan Honey Pork Roast

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Author: Leigh Anne Wilkes

### Ingredients

1 3-4 lb. boneless pork loin roast

$\frac{1}{2}$  C grated parmesan cheese

$\frac{1}{2}$  C honey

3 Tbsp soy sauce

1 Tbsp dried basil

1 Tbsp dried oregano

2 Tbsp chopped garlic

2 Tbsp olive oil

$\frac{1}{2}$  tsp salt

2 Tbs cornstarch

$\frac{1}{4}$  C chicken broth

1 tsp sugar, optional

### Instructions

Place roast in slow cooker.

In a bowl combine cheese, honey, soy sauce, basil, oregano, garlic, oil, and salt.

Pour mixture over the top of roast.

Cover and cook on low for 5-6 hours or until thermometer reads 160 degrees.

Remove meat and place on platter.

Strain juices in slow cooker and put into a small sauce pan.

Mix cornstarch and chicken broth together.

Add into strained juices and stir until thickened over medium heat.

Add in a teaspoon of sugar if sauce needs to be a bit sweeter, optional

Slice roast and serve with glaze.