

Lazy Daisy Oatmeal Cake

1 ¼ cups boiling water

1 cup quick or old fashioned oatmeal, uncooked

½ cup softened butter

1 cup granulated sugar

1 cup firmly packed brown sugar

1 tsp. vanilla

2 eggs 1 ½ cups sifted all-purpose flour

1 tsp. soda

½ tsp. salt

¾ tsp. cinnamon

¼ tsp. nutmeg

Pour boiling water over oatmeal, cover and let stand 20 min.

Beat butter til creamy, adding in sugars and beating til fluffy. Blend in vanilla and eggs. Add oatmeal, mix well. Sift together dry ingredients and add to creamed mixture, mixing well. Pour batter into a greased and floured 9 inch square pan. Bake in a preheated oven (350 degrees) for 50-55 min.

Do not remove from pan, combining frosting ingredients: ¼ cup butter, melted, ½ cup firmly packed brown sugar, 3 tbsp. milk, ½ cup chopped nuts and ¾ cup flaked coconut.

Spread evenly over cake and place under broiler til frosting becomes bubbly.

I doubled the recipe and baked in a sheet cake pan (11x17) same amount of time.

Marty + Dick Oakley

Salmon Spread

2 6oz. cans pink salmon drained

1 tbsp. soy sauce

¼ cup chopped onion

1 tbsp. lemon juice

1 8oz. package cream cheese softened

1 tbsp. parsley

½ cup chopped celery

1/8 tsp. garlic powder

½ tsp. dill weed

¼ tsp. paprika

Combine all ingredients and refrigerate before serving with assorted crackers.

Original recipe was for Chicken Spread-using a 12oz. can of white chunk chicken, drained, and mixing all the rest of the ingredients using 2 tbsp. steak sauce instead of soy sauce and adding 1 tsp. salt.

Marty Oakley

Cedar's Lebanese Fish with Onions w. Hoffman

8-10 oz. tilapia fillets ^{in swai}

1 lg. onion, sliced thin

1-2 t. zataar seasoning

1/2-1 t. ground sumac

salt to taste

opt. Fresh Parsley
to serve

Saute onion until golden. Remove.

Dust fish lightly with corn starch. ^{on 1 side} Sear in
medium hot skillet with oil turning gently
once. Remove. Add seasoning to onions.

Spoon over fillets to serve. Opt. - serve
over rice with zataar + sumac seasoning.

Serves 2-3

Hoomus Marion Talip

1 can chick peas drained
(reserve liquid)

4-5 Tbsp. Tahini

1/2 tsp. salt

1 lg clove garlic

1-2 Tbsp. lemon juice

olive oil (1-2 Tbsp)

Put above in
blender except extra

liquid & add liquid gradually
until not too thick.

~~Put~~ Blend until smooth.

Serve

Orzo Pasta Salad (slight variation of Bumble Olive Orzo Pasta Crunch)

1 ½ cup Orzo pasta
1 c. red pepper, finely chopped
1 c. carrots, finely chopped
1 c. snow peas, finely chopped
1/3 cup red onion, finely chopped
¾ cup sliced almonds, toasted for 5 minutes at 350°
¾ cup cranraisins
3 Tbsp. extra virgin olive oil
1 ½ Tbsp. White Balsamic Vinegar
1 tsp. salt
½ tsp. pepper

Cook orzo pasta for 7 minutes. Drain pasta and shock with cold water and drain. Combine the olive oil, balsamic vinegar, salt and pepper. Stir together the cooked pasta, dressing and all remaining ingredients. Cover and chill until ready to serve.

Peggy

Taco Salad

Ingredients:

1 lb. of ground beef, cooked

Garlic salt

Black pepper

2 heads iceberg lettuce, chopped

1 cup shredded cheddar cheese

½ red onion, diced

2 medium vine-ripe tomatoes, diced

1 (15 ounce) can pinto beans, drained and rinsed

2 avocados, diced

1 cup buttermilk ranch dressing (or other dressing of your choice)

4 handfuls Doritos, crumbled

Preparation:

1. In a skillet cook the ground beef over medium-high heat, seasoning with **garlic salt and pepper to taste. Set aside and allow to cool.**
2. If you're going to eat the salad right away, toss together all of the ingredients in a large bowl.
3. **If not, leave out the avocados, dressing, and chips. Add those ingredients to the rest right before you eat so the salad will be as crunchy as possible.**

*I chose to use Catalina dressing

*I added canned fiesta corn

*Added diced red and green pepper

Lauren Kuhr

Strawberry Spinach Salad

(Adapted from Potawatomi Inn Dining Room, Pokagon State Park, Indiana)

Serves: 6

Submitted by Carl Ruetz

10 oz Spinach, fresh, cleaned & dried
1 cup Mushrooms, sliced
1/2 cup Blue Cheese, crumbled
1/3 cup Bacon, crisp cooked, crumbled
2+ cups Strawberries, **divided**
1 Tbls Olive Oil
7 tsp White Balsamic Vinegar or White Wine Vinegar
1/8 tsp Black Pepper
1/4 tsp Salt

Vinaigrette

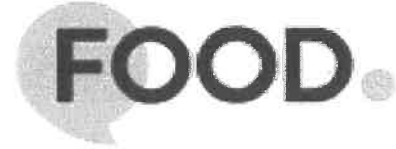
1. Puree **3/4 cup strawberries**
2. Add **vinegar, salt, and pepper**
3. Add **oil** (slowly) and blend/whisk to emulsify

Salad

1. Add first 4 ingredients to salad bowl, mix, and top with remaining strawberries (sliced).
2. Add vinaigrette, gently toss, and serve.

Noah's Ark Famous Clam Chowder

By Kit_Kat



Prep Time: 10 mins Total Time: 3 hrs 10 mins Servings: 8

ABOUT THIS RECIPE

"Noah's Ark was a landmark restaurant in St. Charles, Missouri. The restaurant was built in the shape of an ark and had lifesize animal statues inside and out. My mom worked at the Noah's Ark Hotel for years. Time marches on, the restaurant and hotel have both been closed for many years and finally the ark was torn down, for new construction. The good news is that the animals will continue to be a part of the new establishments that will be built. Enjoy the wonderful chowder."

INGREDIENTS

- 1/2 cup butter
- 1 small onion, diced
- 1 (8 ounce) cans clams, drained
- 2 (10 3/4 ounce) cans New England clam chowder
- 3 (10 3/4 ounce) cans cream of potato soup
- 1 quart half-and-half cream

DIRECTIONS

1. Sauté onion in butter for 2-3 minutes.
2. Add clams, soups, and half & half.
3. Simmer 3 hours or put in a crock pot for 6 hours on low.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (362 g)		Total Fat 29.4g	45%
Servings Per Recipe: 8		Saturated Fat 17.8g	89%
Amount Per Serving	% Daily Value	Cholesterol 93.9mg	31%
Calories 408.5		Sugars 2.7 g	
Calories from Fat 264	65%	Sodium 1263.5mg	52%
		Total Carbohydrate 25.2g	8%
		Dietary Fiber 1.1g	4%
		Sugars 2.7 g	11%
		Protein 11.9g	23%

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Shrimp Scampi with Linguini



Recipe courtesy of **Tyler Florence**

Show: **Food 911**

Episode: **Shrimp Ahoy!**



Total: 40 min

Active: 15 min

Yield: 4 to 6 servings

Level: Easy

4 videos | Tyler's Shrimp Scampi Linguini (03:27)

Ingredients

- ✓ 1 pound linguini
- ✓ 4 tablespoons butter
- ✓ 4 tablespoons extra-virgin olive oil, plus more for drizzling
- ✓ 2 shallots, finely diced
- ✓ 2 cloves garlic, minced
- ✓ Pinch red pepper flakes, optional
- ✓ 1 pound shrimp, peeled and deveined
- ✓ Kosher salt and freshly ground black pepper
- ✓ 1/2 cup dry white wine
- ✓ Juice of 1 lemon
- ✓ 1/4 cup finely chopped parsley leaves

Directions

For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of tablespoons of salt and the linguini. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta.

Meanwhile, in a large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.

Recipe courtesy of Tyler Florence

Chili Lime Baked Shrimp Cups Recipe

PREP 25mins **COOK** 20mins **TOTAL** 45mins

Wonton wrappers are baked in the oven until crisp, filled with arugula, a lime sour cream, and then topped with a big juicy chili-lime shrimp. You can make the wonton shells in advance, but assemble the cups with the arugula, sour cream and shrimp just before serving. See below in the notes section for more details.

Makes 12 shrimp cups



YOU WILL NEED

BAKED WONTON CUPS

- 15 wonton wrappers (see notes below)
- 1 1/2 tablespoons olive oil
- Salt

FOR THE SHRIMP

- 2 teaspoons olive oil
- 12 large shrimp, peeled and deveined
- 1 lime
- 1 teaspoon ancho chili powder, [try our homemade chili powder recipe](#) or substitute regular chili powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup baby arugula leaves

LIME SOUR CREAM

- 3 tablespoons sour cream
- 1 teaspoon fresh lime juice
- Pinch salt

DIRECTIONS

PREPARE WONTON SHELLS

Heat oven to 350 degrees F.

Lightly brush wonton wrappers on both sides with olive oil. Lightly season one side with salt.

Using a mini muffin pan, press the wonton wrappers down into the cups, laying back the corners and pressing the bottoms down to make a defined cup. Bake until lightly browned, 8 to 10 minutes. Transfer to a rack and let cool.

COOK SHRIMP

Using a microplane, zest the lime. Set the lime aside for serving. Add the lime zest to the shrimp along with the olive oil, chili powder, salt, and pepper. Toss then arrange on a baking sheet in one layer. Bake until the shrimp are opaque throughout, 8 to 12 minutes.

MAKE LIME SOUR CREAM

In a small bowl, stir the sour cream, lime juice and salt together.

TO FINISH

Fill the cooled wonton cups with a few leaves of arugula, a small dollop of lime sour cream, and a chili-lime shrimp. Serve with lime wedges for spritzing on top.

ADAM AND JOANNE'S TIPS

- **Number of Wonton Wrappers:** A few of the wonton cups may collapse during baking; making them difficult to stand up without falling over. We usually bake a few extras, just in case.
- **Make-Ahead:** The wonton cups will keep, unfilled, in an airtight container for up to a week. Fill them right before serving or they'll get soggy. The shrimp may be prepared up to 2 days ahead. Store in an airtight container in the coldest part of

the refrigerator.

- A note about salt: We use kosher salt in our recipes. Keep in mind that kosher salt has larger flakes compared to table or fine sea salt. If using a finer salt, you will need to reduce the amount of salt called for in our recipe by 25% to 50%

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Created By: Adam and Joanne Gallagher

The full recipe post can be found on Inspired Taste here: <http://www.inspiredtaste.net/11663/chili-lime-shrimp-cups/>