

## Farmers' Market Rainbow Salad

Cucumbers, peeled and sliced  
Roma tomatoes, chopped:  
yellow "grape" tomatoes, halved  
minced parsley  
yellow and orange carrots, sliced  
colored sweet peppers, chopped  
red onion, minced  
red cabbage, thinly sliced  
\* pimento-stuffed green olives, halved  
and rinsed

Toss all vegetables together and dress with high-quality cold-pressed olive oil, red wine vinegar, and fresh-squeezed lemon juice. Add cracked pepper and sea salt to taste. Optional: dried or fresh herbs, e.g. basil. You could add garbanzo beans (Chris Scarlett) and/or feta cheese.

## 56 Peanut Butter Brownie Pizza

Linda  
Holtman

2/3 c shortening

1 t. vanilla

1/4 c. butter

1 1/2 c flour

3/4 c cocoa powder

1 t baking powder

2 c sugar

1 t salt

4 eggs

Melt shortening and butter in microwave on half power. Cool slightly. Whisk in cocoa. Add sugar. Stir in eggs and vanilla. Combine 3 dry ingredients. Add to cocoa mixture, just til combined. Spread on pizza pan. Bake 350° on greased parchment lined 14" pizza pan for 15-20 minutes. Cool. Flip out remove parchment.

Topping: 2/3 c peanut butter      2 1/2 c powdered sugar  
1/4 c butter, softened      4-6 T milk

Cream together adding milk by tablespoons until creamy and smooth. Spread over cooled brownie.

Glaze: 1/3 c chocolate chips      1 T milk      1 T butter

Microwave 30-60 seconds to melt chocolate. Whisk til smooth. Drizzle over topping using a ziplock filled bag with corner cut for more even coverage.

1/3 c chopped peanuts + 1/4 c mini chocolate chips sprinkle quickly over warm drizzle. Pat to stick down. Chill to set. Cut into thin wedges to serve.

Cooking Club Library, June 2, 2016

---

From Kathleen Bresnahan-Dewar

\*Gorgonzola Cheese/Pear chunks on toothpicks

I used canned, pear halves (drained) and cut into bite size chunks. I also used Gorgonzola cheese cut in bite size chunks. Get larger toothpick and CAREFULLY pierce cheese first on to pick and then the pear. Good for an appetizer type picnic food and pairs well with wine. (NOTE: the chunk cheese you need to let it come to room temperature before you pierce with tooth pick as it can get crumbly. Just go real slow. I would, when I make again, use fresh skinned pear pieces rather than canned as I prefer a drier piece of fruit. But—recipe used canned so I did.) refrigerate until ready to serve.

\*\*Baguette slices with Manchego cheese slices

I purchased baguettes from Churchill's Market (Rosemary Oil & Sea Salt kind) and thinly sliced. With bread, I sliced Manchego Cheese thinly. It is 100% sheeps milk from Costco—Kirkland Brand...rather pricy—but worth it!.. About \$7.60/pound. This cheese is really good with a medium type red wine and any nice crusty bread.

\*\*\*Cookies (assorted varieties from COSTCO bakery)—everyone loves sweets!

### Skinny Mexican Cottage Cheese Dip

1 Avocado

16 oz. cottage cheese

1 can black beans, drained

1 can corn, drained

4 green onions, chopped

1 T. minced jalapeno

2 small tomatoes chopped

1 t. garlic salt

5 drops tabasco sauce

1 cucumber, peeled and sliced

1 bag tortilla chips

Mash avocado and cottage cheese with potato masher, then add black beans, corn, green onions, jalapeno, tomatoes, garlic salt and tabasco sauce. Mix well and serve with cucumber slices or tortilla chips. (Can add more jalapeno if prefer it hotter.)

*Provided by Sharla Cook*

## Deviled Eggs

10 eggs  
1 Tbsp. red wine vinegar  
½ tsp. salt  
¼ tsp. pepper

1 Tbsp. sugar  
2 Tbsp. spicy brown mustard  
2 Tbsp. plain Greek yoghurt  
3 Tbsp. mayonnaise

Cover eggs with water and bring to a boil. Turn off heat and cover. Let set for 15 minutes. Drain off water and cover with cold water. Drain water again and cover with ice water. When eggs are cool, drain water and peel. Slice eggs in half lengthwise. Put egg yolks in a bowl and break apart with fork or pastry cutter. Combine remaining ingredients and then stir into the crumbled eggs. Spoon into cooked egg white halves or use a pastry bag and wide tip. Accent eggs with a celery leaf or sprinkle lightly with paprika.

*Peggy Fuller*

## Baked Beans

"The Bean Lady" Marty Oakley

3-28 oz. cans Bush's baked beans (any flavor or a mixture of flavors) drain excess liquid from can before adding to the rest

1-1/2 # of ground chuck (browned, drained & rinsed with hot water)

1-16 oz. jar of medium salsa

2 cups finely chopped onions

1/4 cup spicy mustard or regular mustard

2 cups brown sugar

Mix all ingredients in a large crock pot & cook on high until mixture thickens, reduce temperature & cook several hours-stirring occasionally

# Slaw Dressing - Celery Seed Dressing

Nana Kohn

Submitted by Carl Ruetz

Note: Can also be used with lettuce salad.

1 cup        Vinegar - white

1 cup        Sugar

1 tsp        Salt

1 tsp        Celery Seed

1/2 cup      Vegetable Oil

Put **first 4 ingredients** in pan and bring to a simmer. Stir, cover, and put aside to cool. When cool, whisk in **vegetable oil**.

Keep refrigerated in peanut butter jar. Always stir/shake well before using.

At serving time, pour our over finely shredded cabbage. Stir to combine.

\*\*\* Include finely chopped/shredded green onions and red, yellow, or green bell peppers for better flavor.

# Asian Coleslaw : Lauren Kurr

## Ingredients:

- 1 package coleslaw mix
- Slivered almonds
- onion
- 1 package Ramen noodles (chicken)
- Sesame seeds (optional)

## Dressing:

- 1/2 cup oil
- 1/2 cup sugar
- 1/4 cup vinegar
- 1 T. soy sauce
- Ramen noodle seasoning packet

## Instructions:

1. Combine coleslaw, almonds, onion & Ramen noodles in bowl.
2. Combine all dressing ingredients in separate bowl. Mix well.
3. Add dressing to coleslaw mix. Combine well.



## Greek Pasta Salad

1 lb. Bowtie pasta

1 small bag fresh spinach

4-8 oz. crumbled feta cheese

¼ c. parmesan cheese

1 small can of chopped olives, drained (optional)

½ c. diced pepperoni (optional)

1 bottle Girard's Greek Feta vinaigrette

Cook pasta and drain. Cut spinach into bite size pieces. Combine with pasta, cheeses, olives and pepperoni. Add refrigerated dressing right before serving. Enjoy!

Sue Perkins