

GAZPACHO

Robin Gausebeck

64 ounces V-8 juice

1 large cucumber, peeled and diced

1 can diced tomatoes

1 green or red bell pepper, diced

3 green onions, thinly sliced

½ package dried onion soup mix

2 tablespoons fresh parsley, chopped (or use dried parsley)

1 tablespoon Worcestershire sauce

¾ cup vinegar (white vinegar or red wine vinegar work best)

3 dashes Tabasco or other hot sauce (optional and to taste)

½ teaspoon garlic powder

½ teaspoon celery salt

12 turns black pepper

1-2 cups seasoned croutons (optional)

Combine V-8 juice, onion soup mix, Worcestershire sauce, vinegar, hot sauce and spices.

Add diced vegetables and parsley and mix well.

Chill well before serving.

Serve sprinkled with croutons.

As an alternative, blend everything in a blender to produce a thick, textured puree.

Sherry DeBuhr's Squash Casserole with Cheese (from Sandy)

- 2 medium summer squash sliced
- 1 medium zucchini sliced
- 1 lb sausage or brats or some kind of meat
- 1 C mayonnaise
- $\frac{1}{2}$ C onions
- 2 large eggs beaten
- 1 tsp salt
- $\frac{1}{4}$ tsp pepper
- $\frac{1}{4}$ C melted butter
- 1 $\frac{1}{2}$ C Shredded Cheddar cheese

Preheat oven to 350.

Set aside $\frac{1}{2}$ C of Shredded cheese

In a bowl mix all ingredients together, spread mixture in a 9 x 13 dish.

Top casserole w/ the cheese.

Bake 50 min until bubbly & lightly browned.

Linda Egeland's Fresh Cherry Pie

Crust:

½ c. lard or Crisco

1 ½ c. flour

1/8 tsp. salt

¼ c. water

Filling:

4 c. frozen cherries

1-1 ½ c. sugar

¼ c. all-purpose flour

dash salt

Preheat oven to 400 degrees. Make the pie crust and divide into 2 pieces and roll out. Combine filling ingredients. Line a pie pan with one portion of the pastry. Put filling in pastry and dot with 1 T. butter. Top with remaining crust and seal edges well. Brush with a little milk and sprinkle with sugar. Cut a few steam holes in the top crust. Place pie pan on a baking pan with sides to catch any drips. Bake at 400 degrees for 50-60 minutes until the top is nicely browned.

Janis Albeck's Orzo Salad

¼ c. red wine vinegar

2 T. fresh lemon juice

1 t. honey

½ c. olive oil

6 cups chicken broth

1 lb. orzo

2 c. grape tomatoes (any color)

7 oz. feta cheese, cubed

1 cup fresh basil, chopped

1 cup chopped green onions

½ c. pine nuts, toasted

Whisk vinegar, lemon juice and honey together. Gradually whisk in olive oil. Season with salt and pepper. Cover and chill. (Can be made 2 days in advance.)

Bring broth to boil in heavy saucepan. Stir in orzo, reduce heat to medium and partially cover. Boil until tender but still a little firm to the bite, stirring occasionally. Drain.

Transfer to large bowl and stir frequently until cool. Mix the remaining ingredients, except the pine nuts, into the orzo. Add vinaigrette and toss well. Season with salt and pepper. This can be done 2 hours prior to serving. Let come to room temperature and sprinkle with pine nuts.

Margaret De Leon's Frozen Lemonade Pie

1 pre-made graham cracker crust

1 small container Cool Whip

1 small can frozen lemonade or limeade concentrate

Partially thaw Cool Whip and lemonade concentrate. Blend together with hand mixer. Add to graham cracker crust and freeze at least 2 hours. Cut and serve.

Very refreshing on a hot day!

Bobbi Willoughby's Taffy Apple Salad

1 large can pineapple chunks or crushed pineapple

½ c. sugar

1 T. flour

1 T. vinegar

1 large egg, beaten

8 ounces Cool Whip

2 cups apple chunks (Granny Smith work best)

1 c. dry-roasted peanuts, chopped

2 c. miniature marshmallows

Prepare the day before serving.

Drain pineapple, reserving the juice, and mix with the marshmallows and refrigerate.

Mix juice, sugar, flour, vinegar and egg. Cook over medium heat until thickened. Do not let it boil.

Chill 8 hours in the refrigerator or 2 hours in the freezer. When cool, mix in the Cool Whip.

Combine with the pineapple-marshmallow mixture, apple chunks and peanuts. Chill.

Pam Surmo's Orange Charlotte Dessert

- 1 c. orange juice
- 1 teaspoon lemon juice
- 1 c. sugar
- 1 envelope gelatin, dissolved in 4 T. cold water
- 1 pint shipping cream
- 1 angel food cake
- 1 can mandarin oranges, drained

Pour 1 cup boiling water over gelatin. Add sugar and fruit juice while it is hot and chill in the refrigerator until somewhat thickened.

Whip the cream to stiff peaks. When gelatin mixture is fairly stiff, fold in whipped cream.

With a fork, break the angel food cake into smallish pieces and fold into above mixture. Add mandarin oranges.

Kris Allen's Brownie Cheesecake

1 pkg. German chocolate cake mix
½ c. shredded coconut
½ c. butter or margarine, softened
1 large egg
2 8-ounce packages cream cheese, softened
2 large eggs
¾ c. sugar
2 teaspoons vanilla extract
2 cups sour cream
¼ cup sugar
1 tablespoon vanilla

Preheat oven to 350.

In a large mixer bowl, blend cake mix, coconut, butter and 1 egg on low speed until mixture is crumbly. Press lightly into 8 X 13 ungreased baking pan.

Beat cream cheese, 2 eggs, ¾ c. sugar and 2 t. vanilla until smooth and fluffy. Spread over cake mixture. Bake 20-25 minutes.

meanwhile, combine sour cream, ¼ c. sugar and 1 T. vanilla until smooth. Spread over cheesecake. Cool then refrigerate at least 8 hours.

Makes 20 servings.

Marie Stenger's Oven-Baked Stew

1 t. MSG

2 lbs. beef stew meat

8 oz. tomato sauce

1 onion, sliced

3 stalks celery, sliced 1" thick

6 carrots, peeled and sliced on the diagonal

Optional – cut up green beans, mushrooms, cubed potatoes

1 t. sugar

2 T. tapioca

1 t. salt

Preheat oven to 275.

Sprinkle the meat with the MSG and place in the bottom of a heavy casserole dish. Top with vegetables in the order listed above. Combine sugar, tapioca and salt and sprinkle over the top. Cover tightly with foil and bake 4 hours.

Serve with garlic bread.

Roberta Suess' Wacky Cake

3 c. flour

2 c. sugar

½ c. cocoa powder

2 t. baking soda

1 t. salt

2 t. vanilla extract

2 T. vinegar

2/3 c. vegetable oil

2 c. wáter

Preheat oven to 350.

Mix dry ingredients together in a large bowl. Make a well in the center and add the liquids. Beat well. Put mixture into a 9 X 13 pan or 2 9" cake pans and bake 25-30 minutes or until a toothpick comes out clean. Top with your choice of frosting.

Coleen O’Kane’s Pistachio Torte

Preheat oven to 350.

In a saucepan, melt 1 ½ sticks margarine. Add 1 ½ c. flour and mix. Pat into 9 X 13 pan and bake 12-14 minutes. Cool well.

Mix 8 oz. softened cream cheese, ¼ c. sugar and ½ of a 6-oz. container of Cool Whip. Spread over cooled crust.

Combine 2 pkgs. instant pistachio pudding with 2 ½ c. milk and spread over the cream cheese mixture.

After pudding is completely set, frost with remaining Cool Whip and sprinkle with chopped nuts (optional).

This also works well with chocolate or lemon pudding.