

WorldMark Owners Cookbook

Part I

In June of 2003, we called together all WM Chefs  and had a lot of fun putting together various favorite traveling recipes for a collection, aptly called the '**WM Owner Cookbook- Favorite traveling recipes**' on the old WM4M. Unfortunately, the computer gremlins found them so tasty...they ate them! As much as possible I tried to re-type each recipe exactly as it was - but spell checker didn't like all your spelling or grammar so they've been cleaned up a bit and left alone as much as possible. Where I could, I also tried to find or substituted a comparable graphic from the original ones you used. Please enjoy, the following compilation of recipes from our owners' kitchens to yours!

Bon Apetit!!

Thai Recipes

From the Kitchen of:
ThaiChef 9/5/03



Pad Thai

Description - This is a favorite Thai dish for many Americans

Ingredients:

1 pkg (around $\frac{1}{2}$ pound) dries rice noodles $\frac{1}{4}$ inch wide
 $\frac{1}{2}$ pound chicken (you could also use beef, shrimp, or pork, or a combination)
 $\frac{1}{4}$ cup fish sauce
 $\frac{1}{4}$ cup + 2 T granulated sugar
 $\frac{1}{4}$ cup + 2 T white vinegar
1 tsp paprika
4 green onions
5-8 T peanut oil
1 T chopped garlic
2 eggs
 $\frac{3}{4}$ pound bean sprouts
fresh or dried minced Thai chilies (if desired)
ground unsalted roasted peanuts (I use salted cashews)
Lime wedges
Optional garnishes: grated carrots, purple cabbage

Directions:

1. Package of $\frac{1}{4}$ inch wide rice noodles soaked for approximately 30 minutes in warm water. Noodles are done when they are flexible and still feel somewhat firm when mashed between fingers.
2. Slice meat into small pieces. Many people use shrimp in conjunction with other meats. If using shrimp, peel and de-vein the shrimp. Some enjoy leaving the tail intact; others like to remove the tail.
3. Slice 4 green onions using both white and green parts into $1\frac{1}{2}$ " long pieces and set aside.
4. Sauce: mix together until the sugar dissolves; then set aside: $\frac{1}{4}$ cup fish sauce; $\frac{1}{4}$ cup + 2 T sugar; $\frac{1}{4}$ cup + 2 T white vinegar; 1 tsp paprika

5. Heat Wok - heat a T or so of peanut oil and add 1 T (more or less taste) of minced garlic to hot oil. Add meat. Cook until meat is done. Set aside meat, oil and garlic in bowl.
6. Scramble 2 eggs in small amount of peanut oil. Cook until just barely firm. Set aside.
7. Heat wok or large skillet (I prefer a large skillet with non-stick surface). Add 2 or 3 T peanut oil. Heat. Add noodles. Toss lightly mixing with oil until noodles are at desired firmness. This may take 5 minutes or so. If the noodles are sticking, add more peanut oil.
8. Add the meat, oil, and garlic that were set aside in steps 5 & 6.
9. Add the liquid from step 4 and bring it to a boil rapidly, gently folding the noodles without breaking them. Reduce heat to medium and boil the mixture, folding frequently until the noodles have absorbed all of the liquid.
10. Add the egg from step 6.
11. Add onions. Remove from heat fairly quickly after onions have been added.

Presentation:

I like to spread sprouts in a round around the serving dish and place the pad Thai in the middle of the sprouts. The sprouts may be eaten with the pad Thai, if desired.

I also like to sprinkle a bit of grated carrot on the top of the pad Thai for color. A little purple cabbage on the side is also nice for color and as a condiment.

I chop cashews (although most people use peanuts) and place them in a dish on the table as a condiment for the pad Thai.

The lime wedges are important. They should be cut into quarters or eighths. I usually place those in the sprouts around the pad Thai. Limejuice should be squeezed on to each portion, as they are ready to eat. The limejuice really brings out a nice flavor.

Thai Coconut Soup

From the kitchen of:

ThaiChef 9/5/03

Here's a recipe that I've been working on lately. It is a Thai Coconut milk soup. Some call it Galanga, some call it Tom Kha Gai. If you haven't tried any Thai coconut soups, you really owe it to your taste buds to give this a try!

$\frac{1}{2}$ cup Coconut Cream
1 cup Coconut milk
1.cup water

1-3 T Red curry past (I actually prefer to use tom Yum Paste instead, but either will taste good)

2-3 T Fish sauce (it's not Thai food without the fish sauce!)

$\frac{3}{4}$ lbs. Chicken breast diced small

1 handful fresh Thai (Siam Queen) basil leaves (I grow my own, they are incredible when they are fresh!)

6 Lime leaves (slivered as thin as possible)

5-8 Fresh Thai chilies (chopped - be careful with these!)

Warm the coconut cream in a medium sized saucepan over medium heat until it boils gently. Add the curry (or Tom Yum) past and cook until it dissolves entirely.

Add the coconut milk and water. Maintain a gentle boil for a few minutes while stirring constantly.

Add the fish sauce and sugar.

TASTE IT!

IF is needs to be sweeter, add more sugar.

IF it needs a little more spice add a little more Curry or (Tom Yum) paste.

IF it needs a little more fish sauce add a bit more.

It should have a very delicious flavor at this point.

Add the chicken. Add half the slivered lime leaves. Once the chicken is fully cooked, remove from heat.

Add the rest of the lime leaves and the basil and transfer to a serving dish.

There are a number of options that one could use in this dish. It may be served as a soup, or it's also delicious over Jasmine rice. You could use less water if you'd like it a little creamier. I often use some combination of the following ingredients: Baby corn, sliced mushrooms, slivered or sliced bamboo shoots. I also grow Japanese eggplant that is very nice with this dish.

This dish doesn't take much modification to make an awesome Panang! All the ingredients (even Fresh Thai Basil) are available at most Asian markets. If you don't care for a very spicy dish, you could easily leave out the Thai chilies, and keep the curry past to 1 or 2 T.

Happy Cooking!! Thai Chef

Meat: Beef, Pork, Chicken

From the kitchen of:
Kitalan 9/5/03

Slow Cook Shredded BBQ Pork

I found this online at www.allrecipes.com when looking for a good BBQ Pork recipe. I have requests from both my husband and the guys at work for this one frequently. 🍷👍
Although I haven't taken it on vacation I can see where this would be easy to toss together in the morning had have something good when you get back from your days adventures.

2½ lbs. Boneless Pork Shoulder

I actually get the 3 pack of Port Roast from Costco and use them. One is enough for Alana and I, plus leftovers for a couple days. Frozen is ok - stick it in the cooler - helps things stay cold on the drive up and it is easier to slice partially frozen anyway.

The next ingredients I would mix together at home and just put it in a jar or container and stick it in the cooler. That way you would not have to carry all the different items with you.

½ Cup chopped onion
1 Clove garlic - minced
¼ Cup brown sugar
1 tsp dry mustard
½ tsp. Salt
¼ tsp. Ground black pepper
2 Cups ketchup
¼ Cup Worcestershire sauce

1. Cut the port shoulder (or roast) crosswise into ¼ inch slices.
2. Put into a slow cooker (Crock Pot).
3. Add all the above ingredients that you mixed in the jar.
4. Mix well and cover - Cook on low for 6-8 hours. Occasional stirring is good but I have left it alone and it did fine.

When it is cooked use 2 forks and shred the pork. Serve on buns with Cole Slaw on top. *The Cole Slaw is optional - "It's a Southern thing - we like it that way!"* 😊

Kitty 😊 Alan

Slow Cooker Beef Stew

From the kitchen of:

Xelayrret 9/22/03

This is an updated recipe from where?? (I can't remember, but it's good!)

$\frac{1}{2}$ lb. Stewing beef

$\frac{1}{2}$ Cup of milk

1 Can tomato soup condensed

1 Large potato

2 Sticks of carrots

2 Sticks of celery

1 tsp. Chopped garlic

$\frac{1}{2}$ Cup of shredded cheddar cheese

A sprinkle of parsley

Dash of Worcestershire sauce to taste

Salt to taste

Pepper to taste

Cut everything into bite size pieces: meat, carrots, celery, and potatoes.

Load the milk and tomato soup into the crock-pot first (do not dilute with water), the vegetables will water during cooking time, add the meat and everything else on top. Set crock-pot on low and cook for about 6-8 hours.

We do this in the morning, and by the time we get back after doing the tourist thing, our dinner is ready. Really yummy served with garlic bread.

Hope you enjoy!

The following four recipes are for WM owners that use one of the Fairfield resorts in Tennessee.

Catfish 'n Hush Puppies

From the Kitchen of:

Wmsonoma 9.5.03

Ingredients:

Vegetable oil for frying

$\frac{1}{2}$ Cup white cornmeal

$\frac{1}{4}$ Cup flour

2 Eggs

$\frac{1}{2}$ Cup milk

6 to 10 Catfish fillets (or 4-6 whole catfish, skinned)

Salt and Pepper to taste

Heat oil in heavy skillet to 375 degrees. Combine cornmeal and flour in a shallow bowl. In a separate bowl, beat eggs; add milk and blend well. Season the fish with salt and pepper. Dip fish in the egg mixture and coat with cornmeal mixture. Fry a few pieces of fish at a time in the hot oil until golden brown on both sides. Drain on paper towels. Makes 4 servings.

Hush Puppies

Ingredients:

1 Cup flour
1 Cup yellow corn meal
2 tsp. Salt
1 Cup milk
2 Eggs
1 Jalapeno pepper (finely chopped)
4 tsp. Baking powder
2 T Sugar
1 Small chopped onion

Sift together all dry ingredients. Beat eggs separately and add to milk. Add milk mixture to the dry ingredients. Add Chopped onion and pepper. Drop by small spoonfuls into deep fryer. Cook until they float to top. Dip out when they are browned.

Country Ham n' Redeye Gravy

Soak the ham overnight in a large pot or lard stand. Clean the ham thoroughly with a stiff brush to remove the mold. Cut off the hock. Cook your ham outside over your still burner. If you ain't got a still I 'reckon a propane burner will suffice. Place ham in a large cooking pot or lard stand and cover with fresh water. Bring water to a boil and simmer 45 minutes to an hour. Remove from heat and wrap the covered lard stand with blankets to keep it warm. Leave the ham alone for 24 hours. Remove from the broth; bone and skin the ham. You'll know the ham is ready because the bone will feel loose and should come right out. Press the de-boned ham all back together. Wrap with plastic wrap and refrigerate. The next day the ham will be ready to slice.

Gravy

1 Large center-cut ham slice, about $\frac{1}{2}$ " thick
1/8 tsp salt
 $\frac{1}{2}$ Cup strong brewed coffee

Slash fat on edge of ham in several places. Place ham in a hot skillet; brown quickly on each side. Simmer for 15 minutes or until tender. Remove from pan; keep warm. Sprinkle salt in hot skillet; add coffee. Boil for about 2 minutes. Pour over ham. Serve with biscuits.

Fried Okra

1½ Cups sliced fresh okra, blanched and cooled or 1 (10-ounce) box frozen sliced okra
1 Cup cornmeal
½ Cup all-purpose flour
½ tsp salt
Pepper to taste (optional)
Vegetable oil for frying

If using frozen okra, place in a colander and allow to thaw. Drain for 30 minutes before proceeding. In a shallow bowl, combine cornmeal, flour, salt and pepper. Gently roll okra in cornmeal coating each piece. Set aside 1 hour to dry. This keeps the coating from falling off during frying. In a large skillet, heat ½ inch oil until hot. Add okra pieces in a single layer, cook and roll gently with a fork until browned on all sides. Drain on paper towels. Makes 6 servings.

Hog Jowls and Greens

Ingredients:

2 lbs. Hog Jowls
2 lbs. Collard greens
2 lbs. Mustard greens
2 lbs. Kale
½ lb salt pork
½ lb. Smoked neck bones
½ lb. Rib tips
Dash of sugar (optional)

Wash meats and put in a large pot and cook for 15 minutes. Cover with water and bring to a simmer for 20 minutes. Clean greens well. Cut up and combine with meat add seasoning mix. Put in a dash of sugar if desired. Cook over medium heat covered for 10-15 minutes more, or until tender. Serve with cornbread and black-eyed peas.

J.R. "Habito una camioneta cerca del rio!"

Farmer Soup

From the Kitchen of:

Cbd226 9/6/03

I grew up in Saskatchewan where farmer sausage was a staple of our diet. It's still one of my favorite things. A few years ago I was in a restaurant that had Farmer Sausage Soup on the menu so of course I had to try it. I loved it so much that I went straight home and came up with the following recipe to imitate what I had just tasted.

Now when going on a drive-to WM vacation, I make a batch, freeze it, throw it in the cooler and we have a quick first meal when we arrive.

4 Cups water
8 oz. raw farmer sausage
1 Small potato, cubed
1 stick celery, diced
1 Stem broccoli, diced
1 carrot; diced
 $\frac{1}{2}$ Small onion, diced
Parsley
Salt to taste
Fresh ground pepper
1 T Cheese spread (Cheese Whiz)
1 T Sour cream
 $\frac{1}{2}$ T butter
 $\frac{1}{2}$ T flour

Bring salted water to boil. Add farmer sausage, cut into bite size pieces. Add vegetables, parsley and pepper. Reduce heat and simmer for 30 minutes. Combine melted butter, flour and soup to thin. Add this mixture to the soup to thicken. Cook 10 minutes. Remove pot from heat. Add cheese spread. Stir to melt until thoroughly combined. Add sour cream. Stir and serve. Serves 4.

Grilled Chicken

From the kitchen of:

Gahaya 9/6/03

6 T Soy sauce

$\frac{1}{4}$ Cup fresh limejuice (about 2 limes)

1 tsp. Grated ginger (fresh or bottled, not powdered)

4-5 Cloves garlic minced

$\frac{1}{2}$ tsp. Salt

$\frac{1}{4}$ tsp. Black pepper

Mix ingredients in a glass container or Ziploc bag. Marinate chicken leg quarters for about 15 minutes, turning once. Grill.

Oh So Good Chicken

From the kitchen of:

Wiljac 9/6/03

This recipe is very easy and kids love it!

Mix together:

1½ Cup ketchup

1½ Cup brown sugar

1½ Cup drained crushed pineapple

Pour mix over cut pieces of chicken. Place in a greased ovenproof dish. Bake at 350 degrees for 1 hour.

P.S. If the chicken pieces are slightly browned first, you get a thicker sauce.

Jacqueline and Wilbur



Easiest Chicken Casserole

Melt ¼ of a cube of butter in drip pan

Combine 1 can of each:

 Cream of Mushroom soup

 Cream of Chicken soup

 Cream of Celery soup

½ Cup water

Add 1 Cup Uncle Ben's converted rice into mix

Optional: 1 pkg. Dried onion soup mix

Mix well.

Pour over chicken pieces. Bake at 350 degrees for 1½ hrs. covered and 20 minutes longer uncovered to brown. (Use 9x13 greased pan or two 9x9 pans so you can freeze one part to use later).

Jacqueline & Wilbur



Creamy Chicken Enchiladas

From the kitchen of:



CarolAnn Stucky 5/18/04

I never posted a recipe, so this is a surprise. Bonus if you will, from your host! 🧑‍🍳🍰

Ingredients:

- 2-3 Pkgs. Cream cheese
- 2 Cups shredded Pepper jack Cheese
- Jalapenos (depends on how hot you want them - and is optional)
- 3-4 large Chicken breasts cooked and shredded
- 1-2 Cups Salsa (I use a medium salsa)
- Flour Tortillas
- 1 Pint size heavy whipping cream (you wont use all of it)

You can use left over chicken that is shredded up or you can cook them up in a variety of ways - boiling the chicken breasts is probably easiest. When done, shred into bit size pieces and put aside in a large mixing bowl. How much I use of everything really depends on how many tortillas I'm making. Quantities above will make about 6-8 enchiladas depending on how much mixture you put into each one.

Combine the cream cheese, half the pepper jack cheese, chicken and salsa in a bowl and mix together well. This will make the mixture for the filling. You don't want this to be 'soupy' so how much salsa you use will depend on how large a batch you are making and I suggest adding the salsa a little at a time. You may also want to use more pepper jack cheese and cream cheese.

For 10-12 enchiladas I use: 1 pkg frozen chicken breasts (bags you can get at Safeway or Costco, breasts are typically small), approx. 1½ lbs. (4 pkg) cream cheese; about 1½ cups salsa; 1½ cups shredded pepper cheese for mixture. Once you have the mixture done, scoop out and place in center of your tortilla, place jalapenos on top, roll up and place in baking dish*. How many jalapenos you use is up to you! I typically make some with none. I like them, but some people don't.

*Cover the bottom of your baking dish with enough whipping cream to coat the bottom before adding the enchiladas. Once you have all the enchiladas in the dish cover the top with the balance of the pepper jack cheese and pour about a ½ cup of whipping cream over the top. Bake at 375-400 until cream is bubbling and top is browned; about 20 minutes. Enjoy!



CarolAnn

"Life is not measured by the number of breaths, we take, but by the moments that take our breath away"

Chicken Enchiladas

From the kitchen of:

CarmenO 9/6/03

Here is one of my family's newest favorites. I first made it when we were going to St. George to go to the play the King and I. I prepared it the night before, froze it, and then put it in my Pyrex carrying case. It was a big hit with my father-in-law! He is still telling me how good it is. I think he is hinting here...and would like me to make him some more 😊

2 T butter or margarine
¼ Cup flour
2½ Cups chicken broth
1 tsp dried coriander
1 4oz can diced green chilies, divided
2 Cups (4 oz) shredded Pepper Jack Cheese
8 Flour tortillas (8-inch)
1 Cup (4oz) Shredded Cheddar Cheese

For sauce: Melt butter in a saucepan. Stir in flour until smooth. Gradually add broth. Bring to a boil; cook and stir for two minutes or until thickened. Stir in Coriander and half of the chilies.

In a bowl mix chicken, pepper jack cheese, and remaining chilies, spoon 1/3-cup chicken mixture onto tortilla; roll up. Place seam side down in an ungreased 13x9 inch-baking dish; pour sauce over enchiladas, and sprinkle with cheddar cheese. Bake uncovered at 375 for 15-18 minutes or until heated through and cheese is melted. Makes 4 servings.

Glazed Chicken

From the kitchen of:

Beachmom5 9/6/03

1 Bottle apricot jam
1 Bottle Catalina dressing
1 Can crushed pineapple drained
Chicken breasts

Mix all ingredients above. Pour over chicken breasts. Bake at 350 degrees F for three hours.

Enjoy!

Throw in some potatoes to bake as well.

Cheaty Chicken Fajitas

From the kitchen of:

Mouriana 9/27/03

Ok, here's one I learned in college, so it **MUST** be cheap and easy. 🤪

Ingredients:

Boneless skinless chicken breasts (thawed or unthawed) One good size breast usually will feed two people with this. ('Breast tenders' feeds fewer)

Italian dressing

Flour Tortillas

Onions (optional)

Green/red peppers (optional)

Salsa (optional)

Grated Cheddar Cheese (optional)

Sour Cream (optional)

Put the chicken into a baking dish. If you want it to cook faster, slice it up beforehand. Pour some Italian dressing over it (don't DROWN it, just enough to thoroughly season it). Bake at about 350F until one (about 30-60 minutes, depending on whether it's frozen and whether it's sliced). While that is cooking you can sauté up some sliced onions and/or peppers if you like that sort of thing. When done, serve everything up on warm tortillas with toppings to taste. It's very good and doesn't require anything fancy!

Taco Salad

From the kitchen of:

Beth2905 10/02/03

Tortilla Chips - crumbled

Hamburger

Refried Beans

Chili

Lettuce - shredded

Tomato - diced

Olives - chopped

Onion - chopped

Shredded Cheese

Salsa

Sour Cream

Ranch

Cook, shred, chop, slice each item as needed. Let everyone make his or her own salad. This is a vacation tradition for us.

Mexican Concoction

From the kitchen of:

SQUEAKER04 9/6/04

Ok, here is one that takes minutes to fix and is filling and really good. When I was younger and had four kids at home...husband working swing shift and no way to get to the store I had to make a meal for those four hungry kids out of what I had and this is what I came up with.

1 lb. Hamburger fried
1 Large can pork n beans drained
1 jar salsa
Salt and pepper to taste

Mix all three ingredients. Let simmer for a few minutes and serve with hot buttered French bread.

All my kids still fix this for a quick dinner sometimes and so do I. It's fast, easy and I don't know why but it really has a great flavor.

Taco Chili

From the kitchen of:

Tonya 9/6/03

1 lb Lean Ground Beef
2 Large Onions, chopped
3 16 oz. Cans Mexican Style Chili Beans*
1 16 oz. Can Tomato Sauce
1 16 oz. Can Green Chilies, chopped
1 pkg. Taco Seasoning Mix
1 pkg. Ranch Dressing Mix

Brown beef and onions; add remaining ingredients and simmer for 15-20 minutes.

*There really is an actual "Mexican Style Chili Bean" - I can consistently find a generic brand at Safeway. However, you can substitute other types of beans or mix/substitute or add additional veggies/spices to taste.

Tortilla Soup

From the kitchen of:

Idfarmer 11/04/03

2 T chicken soup base
2 tsp lemonade powder with sugar
1 tsp lemon pepper
1 tsp dried or fresh cilantro leaves
 $\frac{1}{2}$ tsp garlic powder
 $\frac{1}{2}$ tsp ground cumin
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ Cup dried or minced onion
1 Cup converted long grain rice
1 Can Rotel
Canned Chicken (12/5 oz)
Tortilla Chips

Place all ingredients, except tortilla chips, in a large kettle. (I usually put the chicken in first, so I can break it up with a fork.) Add 10 cups of water and bring to a boil. Reduce heat, cover and simmer for 20 minutes. Serve, and top with crunched up tortilla chips.

P.S. Our tradition is to make this the first night we arrive. We can easily take everything in our suitcase, and then just grab a bag of chips on our way to the condo. It makes a big batch, and lasts for half the week! I usually make up 4 or 5 batches of dry ingredients in Baggies at a time, so they are ready to go.

Becky Neeley
Nampa, Idaho

Cardiac Chicken

(Unless you use my no-fat options)

From the kitchen of:

Mtribe 9/7/03

Slow cooker recipe.

- 1 Stick butter (you could use margarine if you MUST, but is it really worth it??)
- 1 Envelope dry Italian Dressing Mix
- 2 lbs chicken (or whatever your pot will hold)
- 1 Can cream of mushroom or cream of chicken soup (can be fat free)
- 8 oz Cream Cheese (can use Neufchatel (sp) or fat free)

Melt butter in bottom of slow cooker, stir in Italian dressing mix. Add chicken - can be boneless/skinless breasts, bite-sized pieces, whole fryer, whatever you choose.

Cook on low for approximately 8 hrs or high or approximately 3 hours, until chicken is no longer pink. Add soup and cream cheese; cook until heated through. Serve with rice or noodles.

Bonnes Vacances!

Marci in Utah

"Making a living is not the same as making a life." Maya Angelou

Turkey

From the kitchen of:

Tmbailey 9/5/03

Here's a great one for Thanksgiving.

- 1 Turkey thawed (my 5qt. Crock pot holds about a 10 pounder)
- Clean out the cavities from the extra stuff they throw in. Put turkey in crock-pot on low 10-12 hours. Be careful when pulling out the done turkey, it always falls apart on me.

Fall-Apart Ribs

From the Kitchen of:

Caldreaming 9/6/03

Take a standard rack of ribs, cut into rack of three ribs each. Take tinfoil for each piece big enough to rap securely and place a three-rib rack on the foil. Take your favorite barbeque sauce; chopped onions; chopped bell peppers (any kind - your choice); sprinkle salt, pepper, and Italian seasoning on rib; and finally squeeze some orange juice from an orange. Wrap the foil around the racks and put into the oven (preheated to 450 degrees). Once the ribs are in, turn oven down to 400 degrees and let it cook 45 minutes per rack. Serve with foil still wrapped so that the flavor, smell, and heat can remain until ready to eat.

HINT: the more sauce the better. You want the meat to practically fall off the bone.

I came upon this by experimenting at home one year. Now whenever people know I'm coming (especially if it's a cookout or picnic), they beg me to make this. My whole family (extended too) just loves this.

Cheeseburger Ring

From the kitchen of:
The Pampered Chef provided by:
Sdwatergirl 9/10/03

$\frac{1}{4}$ Cup onion
 $\frac{3}{4}$ lb lean ground beef
 $\frac{1}{4}$ Cup ketchup
2 tsp yellow mustard
9 Slices American cheese, divided
2 8 oz. Pkg Crescent rolls
16 Dill pickle slices
2 Cups lettuce

Preheat oven to 375

Chop onion. Cook ground beef with onions over medium heat 8-10 minutes or until beef is no longer pink; drain. Add ketchup, mustard and 5 of the cheese slices, cut up; stir until cheese is melted. Remove pan from heat.

Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle in baking dish or round stone points should be to the outside. Leaving a 5-inch diameter opening in the center. Scoop meat mixture evenly onto widest end of each triangle. Top each scoop with pickle slice. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring (filling will not be completely covered). Bake 20-25 minutes or until golden brown.

Remove from oven. Cut each of the remaining cheese slices into 4 triangles. Arrange cheese over top of ring. Slice tomatoes and arrange tomato slices around inside of center ring. Cut ring and serve. Can be served with additional ketchup and mustard if desired.

Grilled Oysters

From the Kitchen of:

Msmbs 9/10/03

1 Cube of butter
3 Cloves of garlic minced
Juice from 1 lemon
As many oysters as you can eat

Melt the butter in a small pan and sauté garlic. Add the lemon juice and keep warm.

Place oysters on the grill over medium heat, cup side down flat side up. Depending on size, grill 5 to 10 minutes. Open the oysters, (the oysters may open themselves or they may not) and serve immediately, dipping the oyster in the butter mixture.

30 Minute Dinner

1½ Cup dry pasta (any shape)
1 T of vegetable oil
1 Onion, chopped
4 Cloves garlic, minced
2 14½ oz Cans of diced in juice tomatoes (not stewed)
2 15 oz Cans of beans, navy, pinto, kidney or combination
1 lb Turkey kielbasa, sliced into ¾ inch pieces, optional
Whatever herbs you like or have on hand, basil, thyme, oregano, marjoram etc.

Cook Pasta per package directions. In the meantime heat oil in a large frying pan and sauté the onion and garlic until the onion is translucent. Add the kielbasa and sauté for a couple of minutes. Add the tomatoes and bring to a boil. Add the beans and simmer. When the pasta is cooked, drain and add to mixture. Add herbs to taste. Simmer for an additional 5 minutes or so. Serve in bowls. If company is coming, serve Parmesan cheese on the side.

15 Minute Vegetables

2 Cans of gran beans, drained
1 Can of diced in juice tomatoes
1 Can of white or yellow hominy, drained and rinsed

Put all ingredients in a pan and bring to a boil, lower heat and simmer for about 5 minutes.

All THREE of these recipes are easy and can be prepared by just about anyone. I haven't tried the oysters, but my husband stopped on the way home from Seaside so I could grill some more as soon as we got home. Minde

Teriyaki Meatloaf

From the kitchen of:

Verdoonie 10/2/03

Okay, here are two meals that we like when we're traveling because they're easy and good (IMHO).

1 lb Ground beef
 $\frac{1}{2}$ Cup chopped onion
 $\frac{1}{4}$ Cup milk
2 Slices bread, cubed
1 Egg
 $\frac{1}{4}$ Cup soy sauce
 $\frac{1}{4}$ Cup sugar
 $\frac{1}{2}$ Clove garlic, minced (or about a $\frac{1}{2}$ tsp dry)
1 T mayonnaise or miracle whip

Mix meat and onions together. Combine eggs and milk and add to the meat. Add cubed bread to meat mixture. Mix sauce ingredients together. Mix $\frac{1}{2}$ the sauce mixture into the meatloaf. Bake 5 minutes in the microwave at high power. Pour remaining sauce over the meat and bake 10-15 minutes on 75% power until meat is no longer pink. You can use a ring mold or loaf pan 9 (glass of course). I do it in the regular oven too after starting it in the microwave. I usually do about 30 minutes at 350 degrees, but always check to make sure the meat is no longer pink.

Macaroni * Cheese with Smoky Sausages

3 T butter or margarine
6 or 7 oz Uncooked elbow macaroni (about 2 cups)
 $1\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp pepper
2 Cups shredded sharp or medium cheddar cheese (about 8 oz)
1 Quart milk
1 pkg (12 oz) small smoked sausage links (have used cut up Hilshire Farms sausage or cut of hotdogs in a pinch)

In oven, melt butter in baking dish (9x13"). Add macaroni salt and pepper; stir to coat macaroni with butter. Sprinkle with cheese. Pour milk over macaroni and cheese. Bake uncovered 45 minutes. Arrange sausage links on casserole. Bake 15 minutes longer or until sausages are hot.

This is great "comfort" food. I've even gotten it started in the microwave to speed up time.

Beef Stir Fry

From the kitchen of:

Caroart 10/03/03

Quick, easy and good!

Ingredients:

1 lb. Boneless beef sirloin OR top round steak 3/4 inch thick*
2 T Cornstarch
1 Can condensed beef broth
2 T soy sauce
2 T Vegetable oil
3 Cups cut-up broccoli floret, sliced carrots and green or red pepper strips
1/4 tsp garlic powder OR 2 cloves garlic minced

Directions:

SLICE beef into very thin strips. Mix cornstarch, broth and soy.

Heat oil in skillet. Add beef and stir-fry until tender crisp.

Add cornstarch mixture. Cook and stir until mixture boils and thickens. Serve over rice.

*Tip: slicing the beef is easier, if you freeze beef for 1 hour.

Angel Camp Casserole

From the kitchen of:

TahoeGary 10.7/03

So named because we prepared it there last weekend. After a long day of driving or hiking, this makes an easy-to-prepare one-dish meal.

1 1/2 lbs Lean ground beef
1 Medium onion, chopped
1 Can condensed tomato soup
1 Can whole kernel corn, drained
2-3 Cups green beans, fresh or frozen (I prefer fresh, lightly steamed)
4 Cups mashed potatoes or 1-recipe drop biscuits

In a large ovenproof pan or Dutch oven, brown the ground beef with the chopped onions. Add salt and pepper to taste. Drain any grease from the ground beef. Add the tomato soup, corn and green beans. Heat to boiling. Spoon mounds of mashed potatoes or biscuit dough over the top of the bubbling mixture. Bake at 350 degrees for 35 to 40 minutes until top of potatoes or biscuits are brown. Top with shredded cheese if desired. Serves 4.

No Name Chicken

From the kitchen of:

Brynmom 10/16/03

My son loves this one—probably wouldn't touch it if he knew what I put in it...EASY!!

3-4 Boneless chicken chests
1 Can cream of chicken soup
Cooked rice

I spray a pie plate with Pam, place my chicken chests in the plate. Then spread the undiluted soup over the chicken, trying to seal the chests underneath the soup. Bake at 400 (or higher) for around 30 minutes. Cook your rice while it's baking. When the chicken is done, spoon the chicken and some of the 'gravy' onto the rice. Serve with veggies. It's yummy and too easy. Bryn scrapes the plate! (Our dog finishes off the plates!! She likes it too! 😊)

Quick Thick Soup

From the kitchen of:

Cynthia 10/17/03

This recipe is adapted from instructions on box of barley.

Pack in Cooler:

1 lb lean ground beef
1 lb pkg frozen mixed vegetables

Bring in kitchen supply (Goodie) box:

1 small Onion
1 15 oz Can tomato Sauce
 $\frac{3}{4}$ Cup quick-cooking barley
2 Beef bouillon cubes

Brown ground beef in a skillet and drain off fat. Add Chopped onion and cook until onion softens a bit. Add some seasonings to your liking from the WorldMark cupboard (garlic powder, salt, pepper are basis for us). Transfer mixture to a big pot.

Add 5 Cups water, the tomato sauce, quick-cooking barley, and bouillon cubes. Summer 10 minutes. Add the frozen veggies and cook another 15 minutes or until veggies are tender. Add more water if the soup becomes too thick.

Variations: I think the original recipe called for canned chopped tomatoes instead of tomato sauce. You can also add a handful of any fresh veggies (carrots, celery, potato, cabbage - whatever you have on hand), just cut them in small pieces and add them to the pot when you first put in the barley. For SUPER QUICK, you can cook the veggies separately in the microwave while you are browning the ground beef and onion.

Day-Trip Wraps

From the kitchen of
Cynthia 10/17/03

1 pkg thin pita-style bread
1 lb Carton deli coleslaw
 $\frac{3}{4}$ lb thin sliced deli meat
 $\frac{1}{2}$ lb thin sliced deli cheese
Ranch Dressing
Salt, pepper as desired
Waxed paper

Spread one side of pita bread with a little ranch dressing and a very thin layer of coleslaw. Add a think layer of meat and cheese, and season as desired. Roll up carefully and wrap in waxed paper, twisting the ends of the paper. Repeat for as many wraps as you want.

These pack nicely in a small cooler for a day trip around the WorldMark resort area. Pack a sharp knife and slice right through the waxed paper on a diagonal for easy handling.

Easy Quick Dinner First Night

From the kitchen of:
Ggbaxley 10/27/03

I am not sure this qualifies as a recipe. I know it won't go in a cookbook, but it sure simplifies my life when we go just for a quick weekend. I take a Schwans meal that is complete. All I had to pack was one box of food. This would probably not work for a family, but for just the two of us, it was really great. The meal included 2 salmon filets, frozen broccoli florets, 4 dinner rolls, and 2 berry frozen yogurts. We did not arrive at the front desk until 7:30 pm at Clear Lake. By 8:15 we were unpacked and eating our dinner.

Wasabi Steak and Shrimp

From the Kitchen of:

Lilrhino 12/02/03



(This is the closest I could come to the image you used!)

For the Steak:

Make a marinade out of red wine, soy sauce and wasabi to taste. Marinade the steak (we use top sirloin) 4 hours or more.

Remove steak from marinade and rub some wasabi powder on the steak and grill the steak.

For the Shrimp:

Use large shrimp

Make sushi rice and let it cool. Form rice into balls and put a piece of shrimp on each ball.

Make a wasabi dip by combining soy sauce and wasabi to taste. Use it for both the shrimp and the steak.

See...nothing fancy, just goooood!!

This is really tasty if you have time to make some California rolls to go along with the meal and it is really easy.

Cheers,
Lilrhino...

Baked Zita

From the kitchen of:

Pcsmith1 12/13/03

This has always been a favorite for my family whether we are traveling, going to a potluck or just need a quick, easy weeknight dinner.

Boil in salted water until el dente:

1 Large bag of Zita or small Penne pasta

Then, drain and leave in large pot.

While pasta is cooking, in large skillet brown:

1 lb ground beef

1 Small onion (diced)

1 T Italian seasoning

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

$\frac{1}{4}$ tsp pepper

Add to skillet and bring to simmer:

1 Large can of either Prego, Ragu or Del Monte spaghetti sauce. Simmer 10-15 minutes to blend flavors. Mix together with drained pasta in the large pot with:

2 Cups shredded mozzarella cheese

Put it all into a greased baking dish and generously sprinkle with Parmesan cheese. Bake 30 minutes. Serve with salad and rolls/bread.

Cranberry Horseradish Sauce

From the kitchen of:

Aileen 9/6/03

I don't remember where I got this recipe. It's perfect for the holidays. I love it.

This tangy, sweet, hot sauce is the perfect accompaniment for those left over turkey sandwiches, ham or prime rib. Enjoy!

Ingredients:

2 Cups whole cranberries

1/3 Cup grated or pureed horseradish

1/4 Cup white sugar

You can add a little more or less of one thing or another to make it sweeter, hotter, etc. I like the recipe as it is.

Directions:

Wash cranberries. Put cranberries, horseradish and sugar in a food processor. Process on high until cranberries are finely chopped. Put mixture in a small pan and cook on the stove, stirring constantly, on med heat for approximately 2 minutes. You want to heat it enough to melt the sugar. Do not cook thoroughly. Enjoy!!!!

Number of servings: Makes approximately 2 Cups

Preparation time 15-20 minutes.

Vegetables

Yummy Potatoes

From the kitchen of:

Arko01 9/10/03

One of our favorites!

1 2lb bag of frozen hash browns - keep frozen!****
1 Can Campbell's Cream of Chicken Soup (do not cook)
1 Can Campbell's Cream of Celery Soup (do not cook)
 $\frac{1}{2}$ pint Sour Cream
Green onions - sliced. As much or as little as you like
Grated Cheddar Cheese. As much or as little as you like
Salt and pepper to taste

***The recipe calls for plain, cubed frozen hash browns. (The kind without onions or peppers). I've also used the shredded kind...but the cubes are better for it.

DO NOT THAW HASHBROWNS! DO NOT ADD WATER TO THE SOUP!

Mix all ingredients, except cheese in a 9x13 baking dish. Bake at 350 for approximately 45 minutes.

Sprinkle top of it with grated cheddar cheese and put back into the oven for 15 minutes.

My husband's family loves this dish, especially with ham. You can assemble it ahead of time and refreeze it (as long as you don't cook it). It also reheats really well!

Deb

Cabbage on the Grill

From the kitchen of:

AraBee29/6/03

This is a recipe I got from a friend and everyone loves it even non-cabbage lovers.

Cut cabbage in large chunks, 1-2 inches. Place in heavy-duty foil, add bacon strips approximately 1 inch. Salt and pepper to taste, fold foil securely and place on top rack of barbeque and cook turning frequently for about 45 minutes. This also may be done in the oven.

Microwave Cauliflower

I got this recipe in one of my former lives when I was a microwave demonstrator for Amana.

Clean one medium sized head, place in a glass dish (whole, without any liquid) cover tightly with saran wrap and microwave on high for 6 minutes per lb. I usually just do 10 minutes. Remove from oven and let stand still sealed for 10 more minutes. Be very careful removing the saran because of the steam. Mix up approximately 2 T mayonnaise and a dab of mustard. Spread this mixture over hot cauliflower then cover with generous amounts of grated cheddar cheese. Place in microwave on high until cheese is melted. About 1 minute.

Sorry I don't have exact measurements, but that's the way I cook.

Ronnie, in Washington State

Hearty Cabbage Soup

From the kitchen of:

CalifasGirl 11/26/03

Here's a recipe from a Reader's Digest *Live Longer Cookbook*. It tastes good, helps you to lose weight, and is good for your heart!

1 tsp Vegetable oil or olive oil
1 Chopped small onion ($\frac{1}{2}$ cup)
4 Minced garlic cloves
6 Cups of homemade chicken stock, or 3 cups of low-sodium chicken broth mixed with 3 cups of water
2 lbs of green or red cabbage Cored and shredded (7 cups)
3 Thinly sliced medium carrots ($1\frac{1}{2}$ cups) 2 Chopped medium tomatoes, including their juice (2 cups)
2 T tomato paste
1/3 Cup fresh dill or $1\frac{1}{2}$ T of dill weed
3 Cups water
2 T red wine vinegar
 $1\frac{1}{2}$ tsp sugar
 $\frac{1}{4}$ tsp salt or to taste

In a stockpot or 5-quart Dutch oven, heat oil over low heat. Cook the onion and garlic for 2 minutes. Add 1/3 cup of the chicken stock, cover, and cook for 5 minutes.

Stir in the cabbage, remaining chicken stock, carrots, tomatoes, dill, tomato paste, and water. Bring to boil over moderate heat, simmer for 35 minutes.

Stir in vinegar, sugar, and salt. Cover and simmer for 5 minutes. Makes eight servings.

Liz in Torrance, California

Appetizers & Salads

Nachos

From the Kitchen of:
Jodie84124 9/5/03

Ok, this is for the 'semi-domestically challenged' and/or people who don't want to cook while on vacation...and goes under the heading of 'appetisers':

1 Bag of your favorite corn chips
1 Bag of Shredded Mexican Cheese
1 Bottle of medium and/or mild salsa

Spread corn chips on a plate. Cover lightly with salsa, and sprinkle generously with shredded cheese. Place in microwave for 45-60 seconds on high; or until cheese is bubbly.

Enjoy on the patio with your favorite wine/beer (Corona!) or other beverage. The rest of you: **GET OUT OF THE KITCHEN! YOU'RE ON HOLIDAY/VACATION!** 🤪

Nachos

From the Kitchen of:
Drcodes 9/5/03

I have one that goes right next to Jodie's recipe:

1 Can Campbell's nacho cheese soup
1 Bottle Salsa
1 8 oz block of cream cheese
1 Bag tortilla chips or (Julie's Nachos)

Empty the nacho cheese soup into a bowl, do NOT add milk. You can heat it up, or it's delicious cold. In another bowl, place the cream cheese, and pour the salsa over it. Now id the chips!

Ok, it's not French cuisine, but it got me thru college and it's yummy to a snack on vacation. I agree...no cooking on vacation unless it's on the grill! I CAN cook, so if I get lots of hate mail I'll post my ginger chicken or apple crisp instead.

Velveeta Chili Cheese Dip

From the kitchen of:

Chinook 9/5/03

1 Large brick of Velveeta cheese
2 Cans no bean chili
1 0 oz brick cream cheese
Tortilla chips

Melt Velveeta cheese in microwave at 1-minute intervals, when completely melted and hot, add cream cheese and stir until melted. Add Chili and stir. Dip tortilla chips into Velveeta chili cheese dip and enjoy. To keep the dip hot, pour into a crock-pot and set on low. You actually could probably make the whole thing in the crock-pot, but I have never tried.

😊 Gina

Taco Dip

From the kitchen of:

Letzgo 9/6/03

Super Easy!!!!

1 Pkg of taco seasoning
1 Regular size tub of Sour Cream
1 pkg of cream cheese
Some shredded lettuce
Some shredded cheese - any kind you like
BIG bag of chips

Often the Cream Cheese in the mix/with a mixer. Mix in the entire tub of sour cream. After mixing, add the seasonings.

Spread the mixture out on a platter/plate. Top with lettuce and shredded cheese ...Ta Da...easy Taco Dip!

ERiKa & Lee (no way to duplicate their signature!)
San Francisco

Haystacks

From the kitchen of:
RobinInIdaho 9/6/03

Ok, I might get shot for this, but I have not been to a resort yet; still making the down payment, BUT, I have some great quick recipes for camping trips that would work! 🤪

1 Bag of corn chips crushed up
Lettuce - chopped
Olives - chopped
Cheese - shredded
Tomatoes - chopped
Avocado - chopped (optional)
Dill pickle - chopped
Salsa
Sour Cream or ranch dressing
Large can of Boston baked beans (heated up) if you like sweet OR a large can of chili, if you like spicy (heated up). It's a hit either way!

Put about a coup of the crushed chips on a plate. Layer all the other items on top of the chips to your liking. Top with salsa and sour cream.

Martian Salad

1 Container of cottage cheese
1 Can of pineapple chunks, drained well
1 Pkg of lime Jell-O

Make Jell-O like usual. When it's set firmly then add in the cottage cheese and pineapple. The kids love this stuff and it does taste really good!

Ok, See Ya Later!

Robin in Idaho

Opal Fruit Salad

From the kitchen of:

Wiljac 9/6/03

This is a great one:

- 1 Pkg Vanilla pudding mix (not instant)
- 1 Pkg Orange Jell-O (3oz)
- 1 Can Pineapple tidbits (drained, but keep the juice)
- 1 Can Fruit Cocktail
- 1 or 2 Cans Mandarin oranges
- Plus you can add bananas or your favorite fruit
- 1 Small container of Cool Whip

Prepare pudding with part of the pineapple juice and some water to make 2 cups of liquid instead of milk. While pudding is still hot, stir in the Jell-O powder. Let stand overnight.

Next morning: Whip it up, stir in fruits, well drained, and add Cool Whip. Let stand at least $\frac{1}{2}$ hour before serving.

It is one of our favorites!

Jacqueline and Wilbur



Super Simple Pea Salad

From the kitchen of:

Manda 10.26.03

My mom makes this salad and it always causes raves. I thought it sounded yucky..but it is great!

- 1 Pkg. Frozen green peas
- 1 Cup red skinned roasted peas (not any other kind folks)
- 2 T Mayonnaise

Mix and serve immediately

Broccoli and Bacon Salad

From the kitchen of:

Manda 10/26/03

About 1 lb of fresh broccoli cut in small flowerets

$\frac{1}{2}$ + Cup golden raisins

4 Slices + bacon, fried and chopped

$\frac{1}{2}$ Cup walnuts (can use other nuts but we like walnuts best)

Equal parts honey and balsamic vinegar to make $\frac{1}{2}$ dressing. (If you forget this, we have gotten little packets at KFC).

Dress salad and let set, stirring occasionally, for about an hour or so.

Ruth Parvin

Portland, Oregon

Breads and Desserts

Wilbur's WM4M Cookies

From the kitchen of:
Wiljac 9/5/03

Ingredients:

1 stick Butter Flavor Crisco shortening
1½ Cups firmly packed light brown sugar
1 Egg
1 Cup chunky style peanut butter
1 Bag butterscotch morsels
½ Cup milk
1¾ tsp vanilla
1 Cup all purpose flour
3 Cups quick oats, uncooked
2/3 tsp baking soda
2/3 tsp cinnamon

From Home: Put the flour, oats, soda, salt, cinnamon in a one-gallon size zip lock bag. Put the brown sugar in a one-pint zip lock bag (remove excess air and seal). Bring from home one small bottle vanilla and one stick of shortening, the bag of butterscotch morsels, jar of peanut butter (How can one not bring peanut butter!)

When you get there: buy the milk and eggs. Except for the milk and eggs everything else should pack and travel nicely in a suitcase since no refrigeration is necessary.

Preparation:

1. Preheat oven to 350 degrees F.
2. With just a dab of the Crisco, grease the cookie sheet (found in the bottom drawer of the stove at the resort).
3. Place sheets of foil on countertop to cook cookies (we always bring a roll of foil).
4. Combine the Crisco, peanut butter, brown sugar, egg, milk, vanilla in a large bowl, beat at medium speed until well blended.
5. Dump in the dry ingredients from the zip lock bag and mix into the creamed mixture just until blended, and then stir in the butterscotch morsels.
6. Drop rounded tablespoonfuls of dough 2 inches apart onto the baking sheet.
7. Bake one baking sheet for 10 minutes (don't overcook).
8. Cool for 2 minutes on the baking sheet (they will fall apart if you remove them sooner).
9. Move them to the foil and allow to cool completely.
10. Use the zip lock bags to store the cookies (if the cookies are not devoured first!)
11. Best with a glass of cold milk.
12. Please not, they are nutritious, filling and I have magically removed all calories—eat well!

Easy Cobbler

From the kitchen of:

Brynmom 9/6/03

A good friend of mine who loves to eat, but not cook, showed this to me years ago. It's quick and easy!

In an 8x8 greased glass pan (one way or another) and layer:

1 Can fruit pie filling (cherry, apple, blueberry, etc.)

$\frac{1}{2}$ Box of yellow cake mix

Several dabs of butter/margarine (I like mine really buttery, so I use lots of "dabs"!

Light sprinkles of granulated sugar and cinnamon

Cool Whip or Ice Cream to garnish

Place in microwave, set power on HIGH, time on 15 minutes (might want to watch: since all microwaves are different...). When it starts looking cooked and good and crumbly, it's ready to go! Top with Cool Whip or ice cream! YUMMY!!

Lemon Cake

From the kitchen of:

Wiljac 9/6/03

1 Pkg. Lemon Cake Mix

1 Small pkg. Lemon Jell-O

$\frac{3}{4}$ Cup water

$\frac{3}{4}$ Cup oil

4 Eggs

Beat till smooth. Bake in ovenproof 9/13 that has been greased and floured. Bake for 40-45 minutes.

While baking, mix:

2 Cups powdered sugar

Juice of 2 lemons

1 T grated lemon rind - grate rind 1st!

Blend well.

While cake is hot, punch many holes in it with fork. Pour glaze evenly over the cake and serve. Guarantee that you will want to make it again!

Monkey Bread

From the kitchen of:
Sdwatergirl 9/5/03

This would be great for breakfast or anytime...my kids love it and it's easy to make.

Prep time: approximately 15 minutes

Cook Time: Approximately 35 minutes

Ready in: Approximately 1 hour. Makes 1 10-inch tube pan

Ingredients:

3 12 oz Pkg refrigerated biscuits

1 Cup white sugar

2 tsp ground cinnamon

$\frac{1}{2}$ Cup margarine

1 Cup packed brown sugar

$\frac{1}{2}$ Cup chopped walnuts

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch tube pan.
2. Mix white sugar and cinnamon in a plastic bag. Cut biscuit pieces into quarters. Shake 6-8 biscuit pieces in the sugar/cinnamon mixture. Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in pan. If using nuts and raisins, arrange them in and among the biscuit pieces as you go along.
3. In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.
4. Bake at 350 degrees for 35 minutes.
5. Let bread cool in pan for 10 minutes, turn out onto a plate. Do not cut! The bread just pulls apart!

Diana 😊

Baked Blueberry and Pecan French Toast

From the kitchen of:
Jenbur1 9/5/03

AWESOME!!! 😊

****Can be made 1 day in advance****

1 24-inch Baguette
6 Large eggs
3 Cups whole milk
 $\frac{1}{2}$ tsp freshly grated nutmeg
1 tsp vanilla
1 Cup packed light brown sugar
1 Cup pecans (about 3 ozs)
 $\frac{1}{4}$ Cup ($\frac{1}{2}$ stick plus 1 tsp unsalted butter
 $\frac{1}{4}$ tsp salt
2 Cups Blueberries (about 12 ozs)

Butter a 9x13 inch-baking dish. Cut twenty 1-inch slices, on the bias, from baguette and arrange in one layer in baking dish. In a bowl whisk together eggs, milk, nutmeg, vanilla and $\frac{3}{4}$ cup brown sugar and pour evenly over bread. Chill mixture, covered, until all liquid is absorbed by bread, at least 8 hours, and up to 1 day.

Preheat oven to 350 degrees F.

In a shallow baking pan spread pecans evenly and toast in middle of oven until fragrant, about 8 minutes. Toss pecans in pan with 1 tsp butter and salt.

Increase temperature to 400 degrees F.

Sprinkle pecans and blueberries evenly over bread mixture. Cut 2 ounces ($\frac{1}{2}$ stick) butter into pieces and in a small saucepan heat with remaining $\frac{1}{4}$ cup brown sugar, stirring, until butter is melted. Drizzle butter mixture over bread and bake mixture 20 minutes, or until any liquid from blueberries is bubbling.

Serves 6 (or less if you eat lots!) 😊

Easy Donuts

From the kitchen of:

Chinook 9/5/03

2 Cans of refrigerator biscuits

Oil to deep fry biscuits in

Cut circles out of middle of biscuit. (I use the cap of the oil bottle)

Place biscuits into hot oil and deep fry until light golden brown. Immediately 'roll' fried biscuits in either powdered sugar, sugar, cinnamon/sugar, or even any glass that you can come with.

 Gina

Winter Apple Cake

From the kitchen of:

PattyB 9/6/03

"Very Easy"

2 Cups sugar

2 Cups flour

1 Cup chopped walnuts

4 Cups chopped app-les (peeled or unpeeled)

$\frac{1}{2}$ Cup oil

2 Eggs

2 tsp cinnamon

2 tsp vanilla

2 tsp baking soda

1 tsp salt

Combine all ingredients in a large bowl and stir with a spoon. Spread into a 9x13 inch-baking dish.

Serve warm sprinkled with powdered sugar, vanilla ice cream, or whipped cream.

Patty

Whipping Cream Biscuits

From the kitchen of:
Byrnmom 9/10/03

Here's another easy recipe, this time for "scratch" biscuits. We had a cooking demonstration at church for our young married group, and a Home Economist did this one. Even I can make these!!!!

1 $\frac{1}{4}$ Cup self-rising flour
 $\frac{1}{2}$ Pint heavy whipping cream

Preheat the oven to 450 degrees F. Measure flour into a bowl. Make a 'well' in the middle. Pour the whipping cream into the 'well'. Stir with fork until combined. Spread a little all-purpose flour onto rolling surface. Roll out the biscuit dough to $\frac{1}{2}$ inch thickness. Cut into shapes. Bake at 450 for 12 minutes. Serve hot with lots of butter and yummy jelly/jam/honey/preserves/whatever!!

Dehydrated Fruit

From the kitchen of:
WARedBear 9/23/03

I don't know if this will fall into the "cookbook" or not but it is something I make before we hit the road.

I like to dehydrate pineapples and apples, and make jerky. Buy the ring pineapples, drain and retain the juice. I use a meat slicer and slice the apples about $\frac{1}{4}$ inch thick. Put the pineapple juice in a bowl and dip the apple slices in them. This will prevent them from turning brown. You can also use orange juice if you like. You can either core the apples (I do) or not. I like to sprinkle cinnamon on the apple slices for an added taste. I bought a dehydrator that has 12 layers so it will do enough in one shot for out trip. You would be surprised how much they hold. The kids love fruit rolls-ups, but I hated paying the price so I made my own. Drain a can of fruit cocktail over night in a strainer (drink the juice). Put the contents in a blender and puree it. My dehydrator has a plastic sheet that fits on a regular tray just for this. I spray the sheet with Pam and then spread the mixture evenly. After it has dried I cut it into pie shaped pieces, roll them up and put them in a baggie. Applesauce also makes a good tasty fruit roll-up. The family always loved the fruit and jerky for the trip and for our daily side trips.

Reid in Spokane, WA

Death By Chocolate

From the kitchen of:
Jewelie2u 9/27/03

This is the lower calorie version, but feel free to fatten it up if you wish...

- 1 Pkg brownie mix, dry
- 1 Cup canned pumpkin
- $\frac{1}{4}$ Cup water
- 3 Cups Cool Whip Free Whipped topping
- 4 oz Hershey's Heath Bites Candy
- 2 Small boxes fat free, sugar free chocolate pudding mix
- 4 Cups fat free milk

Combine well, brownie mix, water and pumpkin. Bake at 35 for 20-30 minutes. Prepare pudding with milk as directed. After brownies have cooled, break them apart into small pieces. Place brownies pieces in the bottom of a 9x13 inch pan. Pour pudding evenly over brownies. Top with cool whip. Crush Heath bites and sprinkle on top of cool whip.

This can also be layered in a pretty glass bowl by putting a layer of the brownie pieces, pour some of the pudding on top, cool whip on top of that, sprinkle with Heath bites and repeat layer! YUMMY!!

Party Nibble

From the kitchen of:
Bernie 10/27/03

I really must share my favorite party nibble! One loaf of sour dough French bread sliced. Brie cheese (small round - keep brie cold until ready to use). $\frac{1}{2}$ bulb of fresh garlic and butter. I use a rack in a pan if available; otherwise just a foil-covered pan is great.

1. Rub French bread with crushed garlic, then
2. Chop garlic fine
3. Lightly butter bread and cut to serving size
4. Slice brie sorta thin and place on top of bread
5. Sprinkle fresh garlic on top of brie
6. Toast under broiler until brie bubbles and turns light to med brown
7. SERVE AND ENJOY

I always take these ingredients to Cabo (and Angels Camp, Bass Lake, Pismo Beach, etc.) for our parties with Jeanne and WorldMark friends. They seem to all love it. Bernie

Cheeseball

From the Kitchen of:
Casinoqueen 11/26/03

After reading Perry's post about the Low Carb Egg Nog, I thought it would be a good idea, in conjunction with our Weight Loss Program, to post good diet recipes. I could always use a good, new Low Carb recipe. It can get kinda boring and some of them in the cookbooks are down right disgusting! I'll start the first one:

1 8 oz. Pkg cream cheese
1 Cup shredded cheddar cheese
1 Cup Ranch dressing
 $\frac{1}{2}$ Pkg dry Ranch dressing mix
Chopped nuts of your choice

Put all ingredients in bowl and beat together. Form into balls and roll into nuts. For those of you on low carb diets, this is great spread on Rye Crisp crackers.

Low Carb Cheesecake

From the kitchen of:
Cpamomma 11/26/03

2 8 oz Pkg cream cheese
1 Cup Splenda (or sugar if you don't care about carbs)
3 Eggs
3 T fresh lemon juice
 $1\frac{1}{2}$ tsp vanilla
3 Cups sour cream

Beat the cream and sugar/Splenda until very smooth. Add the eggs one at a time, beating after each addition until very smooth. Add the lemon juice, vanilla, salt and sour cream.

Preheat oven to 350 degrees F. Pour batter into one 8 inches by $2\frac{1}{2}$ inch or higher greased spring form pan with bottom-lined with greased parchment or wax paper. Wrap the pan with heavy-duty foil and place in a water bath. Bake 45 minutes. Turn oven off without opening door and let cake reset for 1 hour. Remove to a rack and cool to room temperature. Cover with plastic wrap and refrigerate overnight.

If you like chocolate, mix in some unsweetened cocoa. If you use a lot, you may need to add some more Splenda. Yummmmmmmmy!!!

Enjoy!
Karen

Drinks and Miscellaneous

Low Carb Coffee Eggnog

From the kitchen of:

Perry M 11/26/03

To my fellow coffee-holics who happen to be on the Atkins Diet, like me, here is a great recipe:

(You can skip the rum if you don't drink or are just starting Atkins and are on the induction phase.)

Ingredients:

2 Eggs (or 4 oz egg substitute such as Eggbeaters)
4 Packets sugar substitute
 $\frac{1}{2}$ tsp vanilla extract
1 Cup chilled coffee of decaffeinated coffee (make extra strong)
1 Cup heavy cream
 $\frac{1}{2}$ Cup Dark Rum (or 2 T of rum flavoring)
Cinnamon

Directions:

1. In a small bowl, beat eggs and sugar substitute
2. Add vanilla, coffee, cream and rum (if using); mix thoroughly
3. Sprinkle top with cinnamon

Enjoy!!

Perry

P.S. If you are worried about salmonella exposure from the eggs, here is some information:

- "Based on USDA's statistics, the average consumer would encounter a contaminated egg only once in 42 years. And then, that egg would have to be time and temperature abused to contribute to a health problem." The risk of contracting egg-related Salmonella is extremely low for healthy individuals, according to Dr. Mason. "There is one outbreak for every one billion eggs consumed," he said.

Orange Slushy

From the kitchen of:

Caldreaming 9/6/03

Serves 2 people

6 oz Capri Sun orange drink (or any orange drink-just not orange soda)

6 oz Sprite (or any lemon/lime flavored soda)

Put both liquids into blender with at least 6 ice cubes. You can put more if you like. Blend at 'grate' level until you have a slushy consistency. Pour into glass and enjoy.

Tonya Deets