

Submitted by Martey Oakley
Obtained from November
2022^{Forum} Money Saver

I used chicken

Creamy Turkey & Wild Rice Soup

- 1 Tablespoon olive oil
- 2 cups sliced mushrooms
- 3/4 cup celery-chopped
- 3/4 cup carrots-chopped
- Small onion-chopped
- 1/4 cup flour • Salt & Pepper
- 1/2 cup sour cream
- 1 Tablespoon parsley
- 2-3 cups turkey or chicken
- 1 box Uncle Ben's 10 minute wild rice
- 1 carton chicken broth
- Garlic salt & chicken bouillon (optional)

Prepare wild rice according to box instruction - set aside.

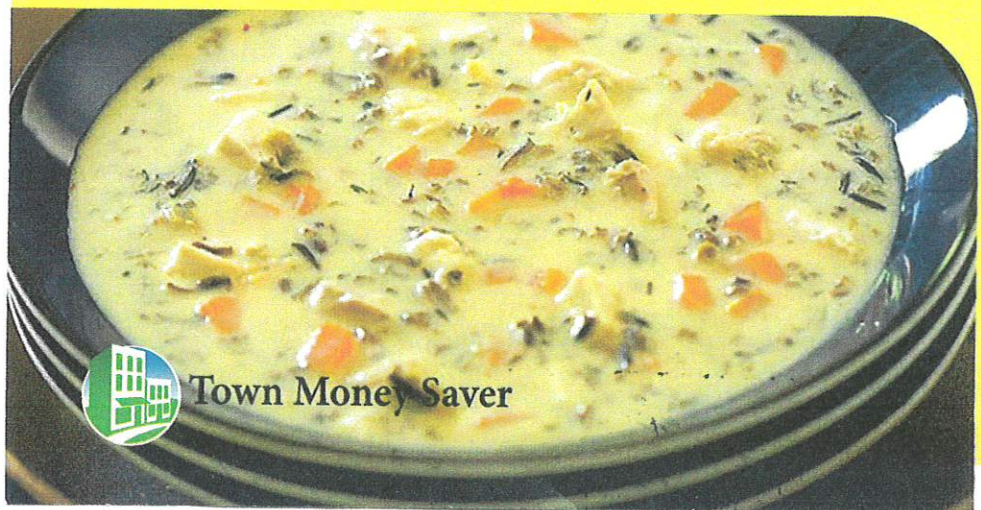
In Large soup pan: saute onion, carrots, celery and mushrooms in oil until soft.

Add flour, salt, pepper & garlic salt cook 2 minutes-stirring.

Add broth & bouillon, bring to boil. Simmer 2- 3 minutes

Stir in rice, meat, parsley and sour cream till heated thru (about 2 minutes).

I use a butterball frozen turkey breast, roasted it in the oven. Cut up half for the soup and used the other half for a turkey meal.



Town Money Saver

Made by
Sue Perkins

Blueberry Drop Cookies

Yield: 35 Author: Claudia Lamascolo

PREP TIME: 15 MIN | COOK TIME: 12 MIN | TOTAL TIME: 27 MIN

These are the best fresh blueberry drop cookies on the planet made from scratch with a hint of lemon they're addicting and so delicious!

INGREDIENTS

- 2 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt and 1/4 teaspoon cinnamon
- 1 cup fresh blueberries washed and blotted dry with paper towels
- 1/2 cup butter room temperature
- 2 tablespoons shortening
- 1 egg beaten
- 1 teaspoon vanilla
- 1/2 teaspoon almond flavoring
- 1 teaspoon lemon zest - more ~ 2 tsp.
- 1/4 cup milk
- Frosting
- 2 cup powdered sugar
- optional: 1/2 teaspoon lemon extract or vanilla

I used 1 teaspoon lemon juice
1 teaspoon lemon zest
1 TBSP. softened butter + the hot water

- 1 tablespoon softened butter
- 3 tablespoons hot water or more as needed until it makes a thick frosting

Get Ingredients

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INSTRUCTIONS

1. Heat oven to 375 degrees.
2. Prepare a cookie sheet with either parchment paper or sprayed with cooking oil.
3. Beat the sugar and butter and shortening together until light around 2 minutes.
4. Add all other ingredients except for the milk and blueberries, adding milk a little at a time until blended by hand with a spatula.
5. Fold in the berries.
6. Drop by tablespoons onto the cookie sheet and bake 12 to 15 minutes until set in the middle and edges begin to brown.
7. Garnish Ideas:
8. Sprinkle with powdered sugar.
9. For the frosting, mix 2 cups of powdered sugar with a little water(1 tablespoon at a time) to make a thick frosting but loose enough to frost each cookie.
10. I take a flat-style offset spatula or butter knife to spread over the tops while still warm and sprinkle with colored sugar, nuts, or coconut.
11. Notes: decorate the cookies with colorful festive and Patriotic colors IE 4th of July, red white, and blue sugars, or use others for holiday-themed cookies. For crunchier cookies, leave them in until the edges are golden brown. I also like to save a few berries and add one to the middle of each cookie before baking.

Edair Cake

2 sm. instant french vanilla pudding
1 + box honey graham crackers
1 8oz cool whip
1 can choc. frosting
3 cups milk

mix pudding + milk fold in
cool whip

- layer graham crackers in
9x13 pan

- layer of pudding mixture

cont. layers I do 3 layers
of crackers ending with
crackers on top

-
melt frosting in microwave
30 seconds - stir + pour
over cake - spread if needed

this taco salad—served in my mama’s big yellow Tupperware bowl—is one of the most vivid memories of my childhood. It was always on the potluck table after church, and there was never any left over because everyone knows that salads with chips in them are the best salads.

Makes 8 to 12 servings

INGREDIENTS

- 1 pound 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
- 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.

take this to the potluck in tupperware for easy transport and then transfer to a prettier bowl to serve it. xo



Cindy
Wehrle

Apple Cashew Salad

½ head lettuce - chopped
8 oz fresh spinach
4 apples - sliced
4 oz swiss cheese - shredded
cashews

Mix all ingredients together with dressing when ready to serve.

Dressing:

Mix in blender till sugar dissolves:

¾ cup sugar
1 cup oil
⅓ cup white vinegar
1 tsp salt
½ Tblsp diced onion
1 tsp dry mustard
1 ½ Tblsp poppy seed (add after blending)

Erin Jeanne McDowell

Weeknight Focaccia

Makes 1 loaf (in your desired size/shape)

DIFFICULTY: EASY

Focaccia is one of my go-to breads for baking at home. It boasts several distinct textures: chewiness, a little crispness, and out-of-this-world fluffiness. Focaccia can be prepared in a variety of sizes and shapes, making it perfect for serving alongside your favorite meal or splitting it in half to use as for an epic sandwich. Because there are so many great ways to use it, for this recipe, I give you a choice of four sizes, depending on how you want to use or serve the focaccia.

I don't call it "weeknight focaccia" because it's made all in one quick go—the dough rises in the refrigerator overnight, or for up to 48 hours—but trust me, it's really easy. The ingredients are

tossed together and the dough is minimally mixed (read: fast!). Then it builds great flavor as it slowly proofs in the refrigerator. I make my focaccia with bread flour, but you can sub in all-purpose flour if you prefer.

The method for finishing the dough is one I learned from chef and photographer Francesco Tonelli, who uses a blend of oil, water, and salt that produces a seasoned, crisp, beautifully golden crust. The mixture pools slightly in the stipples, creating an especially chewy texture on the surface of the bread and extra-soft pockets. You can gussy it up further with the toppings of your choice; see the Variations.

| INGREDIENTS | MAKES ONE 9 IN / 23 CM ROUND | MAKES ONE 9X9 IN / 23X23 CM SQUARE | MAKES ONE 9X18 IN / 23X33 CM RECTANGLE | MAKES ONE 13X18 IN / 33X46 CM SHEET PAN |
|---|----------------------------------|--|--|---|
| BREAD FLOUR (OR ALL PURPOSE—SEE HEADNOTE) | 280 g / 2½ cups | 360 g / 3 cups | 570 g / 4¾ cups | 780 g / 6½ cups |
| FINE SEA SALT | 6 g / 1½ teaspoons | 8 g / 2 teaspoons | 12 g / 1 tablespoon | 18 g / 1½ tablespoons |
| INSTANT DRY YEAST | 5 g / 1½ teaspoons | 6 g / 1½ teaspoons | 7 g / 2¼ teaspoons | 9 g / 1 tablespoon |
| WARM WATER (AROUND 110°F/45°C) | 255 g / 1 cup plus 2 tablespoons | 340 g / 1½ cups | 452 g / 2 cups | 625 g / 2¾ cups |
| EXTRA VIRGIN OLIVE OIL | 30 g / 2 tablespoons | 30 g / 3 tablespoons | 60 g / ¼ cup | 75 g / ⅓ cup |
| HONEY | 11 g / 1½ teaspoons | 14 g / 2 teaspoons | 21 g / 1 tablespoon | 32 g / 1½ tablespoons |

(CONTINUES)

FINISHING (SEE NOTE)

45 g / 3 tablespoons extra virgin olive oil, plus more for pan

30 g / 2 tablespoons warm water

6 g / 1 teaspoon kosher salt

Flaky salt

1. Twelve to 48 hours before you want to bake the focaccia, make the dough: In a large bowl, stir the flour, salt, and yeast together. Add the water, olive oil, and honey and mix until thoroughly combined, 1 to 2 minutes. The dough will be very wet and sticky. Cover the bowl and let rise at room temperature for 30 minutes.
2. Using a dough scraper or damp hands, gently reach under the dough, folding the bottom portion of it over onto the top. Repeat this process 4 to 5 times, working your way around the bowl. Cover the bowl and refrigerate for at least 12 hours, and up to 48 hours.
3. When ready to make the focaccia, bring the dough to room temperature for 30 minutes.
4. Grease your baking pan generously with olive oil. Add the dough to the pan and gently turn it over so both sides are lightly oiled. Cover the pan and let the dough rise until it nearly doubles in size and almost fills the pan, 30 minutes to 1 hour.
5. Use your fingertips to gently stipple the dough (see page 195)—this will even out the thickness of the dough, spread it out over the base of the pan, and add texture to the surface. Cover and let rest while you preheat the oven.
6. Preheat the oven to 450°F/235°C with a rack in the center.
7. In a medium bowl, using a pastry brush, vigorously mix together the olive oil, water, and salt until the salt is dissolved and the mixture is emulsified and thick. Brush the surface of

the dough generously with the oil mixture—it will pool in the dimples. Sprinkle the dough with flaky salt.

8. Transfer to the oven and bake until the focaccia is deeply golden brown:

9-IN/23 CM ROUND: 24 to 28 minutes

9 X 9-INCH/23 X 23 CM SQUARE: 25 to 30 minutes

9 X 13-INCH/23 X 33 CM RECTANGLE: 28 to 32 minutes

13 X 18-IN/33 X 46 CM SHEET: 30 to 34 minutes — *baked 22 minutes*,

Cool the focaccia in the pan for 5 minutes, then unmold onto a wire rack. Serve warm, or cool to room temperature.

Note: Depending on the size of the focaccia you make, you may not need all of the finishing mixture. You can save any extra, covered, at room temperature for a future bake.

Variations

ONION AND HERB FOCACCIA After brushing the focaccia with the oil mixture in step 7, arrange about 325 g / 1 sweet or red onion, thinly sliced, on top and finish with a generous sprinkling of fresh thyme and rosemary leaves and bake as directed.

SQUASH BLOSSOM FOCACCIA Omit the flaky salt for finishing. In a medium bowl, toss up to 140 g / 10 squash blossoms with a glug of extra virgin olive oil. Arrange the squash blossoms over the focaccia before baking. Grate a thin layer of Parmesan cheese over the top, covering the squash blossoms. Bake as directed.

FRESH TOMATO FOCACCIA After brushing the focaccia with the oil mixture in step 7,

arrange about 330 g / 1 large tomato, thinly sliced, on the top of the dough before sprinkling with the flaky salt and some pepper. Bake as directed. Sprinkle up to 6 g / 2 tablespoons chopped fresh herbs, such as basil, oregano, dill, parsley, or mint, over the top of the baked focaccia.

CACIO E PEPE FOCACCIA Omit the flaky salt for finishing. After brushing the focaccia with the oil mixture in step 7, grate a thin layer of Parmesan cheese all over the top of

the bread, generously grind black pepper evenly over it, and bake as directed.

SWEET PEPPER AND ONION FOCACCIA After brushing the focaccia with the oil mixture in step 7, arrange about 165 g / ½ thinly sliced red onion and 226 / 8 ounces thinly sliced mini sweet peppers (or pepper of choice) on top. Finish with chopped rosemary or oregano, and a sprinkling of freshly ground black pepper.

Make Ahead and Storage

Focaccia is best the same day it's baked, but it will keep at room temperature, tightly wrapped, for up to 3 days.

How to Stipple

Stippling means pressing a dough with your fingertips to create a dimpled effect on the surface. Press straight down with your fingertips, applying more or less pressure, depending on the desired effect.

In some recipes, stippling is done in the early stages of shaping the bread to help deflate it before shaping.

Stippling can also be part of the shaping. I do it in the early stages of shaping doughs like pizza and khachapuri. It helps to even the thickness and to start to create the rough shape I want, before some gentle stretching.

Stippling can also be a final step in the shaping process, as for focaccia, where it adds a beautiful texture to the surface, perfect for capturing oil and seasonings in the resulting nooks and crannies.



Ruthie" recipe adapted from

Homegrown Louisiana Cooking by Justin Wilson, PBS series

Chicken and Sausage Jambalaya

I made 1/2 recipe and had 1 qt homemade broth

1 # sausage links browned and cut into bite size pieces

2-4 pcs chicken breast or thigh lightly floured , browned and cut up, saving drippings from both, remove meat

In drippings sautee 1 finely chopped onion, green pepper, 2 celery ribs, adding 2 tbsp minced garlic and 2 bay leaves at the end

Stir in 2 1/2 qts chicken broth, 1/2 tsp basil and poultry seasoning, a pinch of ground cloves and allspice, add tobasco to taste (I do not).

Stir in 1 1/2 cup raw rice and simmer one hour

Add meats and simmer 30 min

Ruthie adds 1/2 to 1 qt broth before serving to present as soup, jambalaya will continue to thicken

once upon a chef

WITH JENN SEGAL

Southern Cheddar & Herb Cheese Straws

Crisp and flaky cheese straws speckled with fresh herbs make a delicious and fun hors d'oeuvre.

Servings: About 55 Cheese Straws

INGREDIENTS

8 ounces (2 packed cups) grated extra-sharp cheddar cheese
 1½ cups all-purpose flour, spooned into measuring cup and leveled-off with knife, plus more for dusting
 1 teaspoon kosher salt
 Scant teaspoon crushed red pepper flakes
 1½ tablespoons roughly chopped fresh herbs, such as rosemary and/or thyme
 1 stick (½ cup) cold unsalted butter
 6 tablespoons heavy cream



INSTRUCTIONS

Preheat the oven to 400°F. Set two oven racks in the center of the oven. Line two baking sheets with parchment paper.

In the bowl of a food processor, combine the cheese, flour, salt, red pepper flakes and herbs. Pulse until the mixture resembles coarse crumbs.

Cut the butter into ½-inch chunks and add to the flour/cheese mixture. Pulse until the mixture resembles coarse crumbs, with some pea-size clumps of butter within. Add the heavy cream and pulse until the mixture starts to clump together into a mass.

Lightly flour a work surface and dump the dough on top. Dust the top of the dough with flour and use your hands to shape into a rectangle about 1-inch high. Cut the rectangle in half.

Dust the work surface with more flour and roll each block of dough into a 8 x 10-inch rectangle about ⅛-inch thick (turn the dough as you go and add more flour as necessary so it doesn't stick). Using a pizza cutter or sharp knife, trim the edges straight without sacrificing too much dough, then cut the dough into thin strips about ¼-inch wide. Transfer the strips to the prepared baking sheets, leaving about a ¼-inch of space between them. Bake the straws for 10-12 minutes, or until lightly golden on top and a rich golden color on the bottom, rotating the pans from top to bottom and front to back midway through. Remove from the pans from the oven and set on a rack to cool. Carefully transfer the cheese straws to a plate and serve.

Note: The cheese straws will keep well in a covered container for a few days.

Freezer-Friendly Instructions: *The Dough can be Frozen for up to 3 Months:* Shape the dough into 2 rectangles, about 1 inch thick, wrap each securely in plastic wrap, and place them in a sealable bag. When ready to bake, remove the dough from the freezer, thaw it until pliable, and then proceed with recipe. *To Freeze After Baking:* Let the cheese straws cool completely and store in an airtight

container separating layers with parchment paper or aluminum foil. Before serving, remove them from the container and let them come to room temperature.

NUTRITION INFORMATION

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| | |
|----------------|----------------|
| Serving size: | 1 cheese straw |
| Calories: | 50 |
| Fat: | 4g |
| Saturated fat: | 2g |
| Carbohydrates: | 3g |
| Sugar: | 0g |
| Fiber: | 0g |
| Protein: | 1g |
| Sodium: | 69mg |
| Cholesterol: | 11mg |

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<https://www.onceuponachef.com/recipes/cheddar-herb-cheese-straws.html>

Submitted by Marty Oakley
obtained from
Varla Burnett

Mexican Wedding Cake

2 c flour 2 c sugar

2 tsp baking soda

2 eggs

20 oz cr. pineapple juice

1 c chopped walnuts

grease & flour 9x13 350°
40-45 min.

icing

8 oz cr. Cheese softened

1 qt. soft butter

1 tsp vanilla

4 cups Conf. Sugar

milk at first while hot.

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Beer Bread Recipe

★★★★★

This savory & easy beer bread recipe makes the perfect side to any soup or salad, and adds a hearty touch to any meal. Uses basic pantry ingredients.

| | |
|---------------------|-------------------|
| Course | Bread |
| Cuisine | American |
| Prep Time | 15 minutes |
| Cook Time | 1 hour |
| Resting Time | 5 minutes |
| Total Time | 1 hour 20 minutes |
| Servings | 1 loaf |

Ingredients

- 3 cups all purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1/2 cup butter (1 stick)
- 12 oz. beer

Instructions

1. Preheat oven to 350 degrees F.
2. Prepare a 9 x 5 glass baking dish. (I use Baker's Joy to prepare my baking pans.)
3. Divide the stick of butter in two.
4. Melt one half of the butter.
5. Pour the melted butter into prepared baking dish.
6. In the bowl of a stand mixer, add the flour, sugar, and baking powder.
7. Using the paddle attachment, on the lowest speed, mix together the flour, sugar, and baking powder.
8. Still on the lowest speed, slowly add the beer.
9. Mix just until combined, making sure to get all the flour incorporated. The dough will come together and pull away from the sides of the bowl.
10. Pour dough into glass baking dish. Smooth to the sides. (It's OK if the corners aren't filled. They will fill as the bread bakes.)
11. Divide the other half stick of butter into 6 slices.
12. Top dough with butter pats.
13. Place dough filled baking dish on a cookie sheet.
14. Bake for 50-60 minutes. Bread is done when the top is golden brown and a knife inserted in center of loaf comes out clean.
15. Let rest on a cooling rack for 5 to 10 minutes or until all the butter has been soaked back into the bread.
16. Remove from pan, slice, and serve.

3-1-23

L. Hoffmann

Celery and Blueberry Salad

- 4 lg. leaves Napa or celery cabbage
- 4 ribs celery, ribs cut thin
- 1/4 c. pepitas
- 1/3 c. pickled red onions
- 1/2 c. fresh or dried blueberries

Cut Napa leaves in half. Then slice very thinly.
Layer napa, celery, red onions, blueberries,
pepitas. Top with dressing to serve.
Serves 4-6.

Dressing:

- 1/4 c. blueberry-balsamic vinegar
- 1/2 c. canola oil or fruity olive oil
- dash salt
- 1/4 t. mustard powder

Whisk ingredients until emulsified. Pour
on salad to serve.