

Favorite Branch Recipes

[Beverages, Dips, Spreads](#)

Basil Infusion for Lemonade

- 2 cups water
- 1 cup loosely packed basil

Bring water to a boil, add basil leaves. Turn burner to lowest setting and set timer to 15 minutes. Stir occasionally. Remove infusion from heat and allow to cool. Strain infusion to remove any basil leaves. Refrigerate for up to 4 days.

You can now use this infusion in your own lemonade as part of the dilution water. Use as much or little as you prefer to get the basil flavor you like best. You can make your own lemonade using real lemons and whatever sweetener you prefer or use a frozen can of lemonade concentrate. A real lemon sliced thinly into the finished product is always lovely!

Shirley's Rhubarb Punch

- 6 cups finely chopped rhubarb
- 6 cups water
- 1 can Frozen Lemonade Concentrate, 12 oz
- (can use strawberry Daiquiri mix)
- 1 cup sugar
- 1 liter Lemon-Lime Carbonated Soda

In large saucepan combine rhubarb, water, lemonade concentrate and sugar. Cover and cook about 20 minutes or until rhubarb is very soft. Strain to remove pulp. Chill liquid (can be made 1-2 days in advance). Just before serving combine rhubarb mixture and Lemon-lime soda. You can pour the rhubarb mixture over an ice ring in a punch bowl and then add the chilled soda.

This recipe was a favorite of Shirley Schneider, a well-loved, hard-working member of the Rochester Branch. We miss you, Shirley!

Chick Pea Dip

- 1 can of chickpeas, drained
- 1 T. Extra Virgin Olive Oil
- 1/2 – 1 teaspoon oregano, finely chopped
- 1/2 – 2 teaspoon fresh basil, finely chopped
- 2 teaspoons fresh parsley, finely chopped
- 1 clove garlic, minced
- 1 t. Fresh lemon juice
- Salt and Pepper to taste

Place all ingredients in a bowl. Use fork to mash chick peas thoroughly or use a food processor (do not over process). Chill till serving. Flavor will improve if made a day in advance to allow flavors to develop. Use with fresh veggies or crackers.

Hummus Dip

- 1/2 lb plain hummous
- 1/2 c sliced Kalmata olives
- 4 oz. feta cheese, crumbled
- 6 oz. jar of marinated artichoke hearts, drained and chopped, reserving marinade
- 1/4 c sliced green onion

Spread hummous on 10 inch serving plate. Sprinkle with olives, cheese, chopped artichoke hearts, and green onions. Drizzle with reserved artichoke marinade. Cover and refrigerate at least one hour or up to 12 hours. Serve with pita chips or pita bread cut into wedges.

Kathleen D's Tea Sandwich Spread

- 1 12 oz bag/box of raisins
- 1 cup chopped pecans
- Miracle Whip
- Pepperidge Farm Sandwich bread

Chop entire bag of raisins. Mix with chopped pecans and enough Miracle Whip to hold the mixture together. Spread on thin bread, such as Pepperidge Farm Sandwich bread.

Salads and Salad Dressings

Fruit & Greens Salad with Mint Vinaigrette (served at garden clean-up 10/15/14)

Mixed greens, chopped seeded cucumbers, sliced strawberries, sliced red onion, crumbled feta cheese.

Dressing: In food processor, combine 1/4 cup sugar and about 1/2 cup fresh mint (spearmint) leaves. Process until nicely combined and mint is in very small pieces. Place that mixture into a pint canning jar or other container with a good lid for shaking later. Add 1/4 cup white wine vinegar, 1 Tablespoon or more freshly squeezed lemon juice, salt and pepper. Add about 1/2 cup of a good olive oil. Taste as you add as you may want more of the olive oil. If it isn't quite sweet enough, add a bit more sugar. Shake well. Refrigerate until use. Best if made ahead a few hours or a day before use. Will keep for several days in frig but remember to bring to near room temperature before tossing with salad as the olive oil does thicken.

Ethel's Ranch Dressing

- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup milk
- 1/2 teaspoon each, dried chives, parsley and dill weed
- 1/4 teaspoon each garlic powder and onion powder
- salt and pepper to taste

Mix all ingredients together and refrigerate for at least 30 minutes. You can add more milk for a thinner dressing.

Basil Salad Dressing

- 1/3 cup Extra Virgin Olive Oil
- 1/3 cup apple cider vinegar
- 1/4 cup honey
- 3 T. finely chopped basil leaves
- 2 cloves finely minced garlic
- Salt and Pepper if needed

Place all in ingredients in a mixing jar and shake until thoroughly blended, or place in a bowl and blend with a wire whisk. Making an hour or so in advance will enhance the herbal flavors.

Summer Meeting Salad Dressing

- 1/3 cup raspberry vinegar
- 1/2 cup sugar
- 1 t dry mustard
- 1 1/2 T minced onion
- 3/4 cup vegetable oil

Whisk together and serve over any variety of fruits or greens.

Marie's Maurice Salad (from Hudson's)

Dressing: 2 t. white vinegar

- 1.5 t. lemon juice
- 1.5 t. onion juice
- 1.5 t. sugar
- 1.5 t. Dijon mustard
- 1/4 t. dry mustard
- 1 cup mayonnaise
- 2 T. chopped fresh parsley
- 1 hard cooked egg, diced
- salt to taste

Salad Ingredients:

- 14 oz. ham cut into strips
- 14 oz. cooked turkey breast cut into strips
- 14 oz. Swiss cheese strips
- 1/2 c slivered, sweet gherkin pickles
- 1 head iceberg lettuce, shredded
- 12 – 16 pimento stuffed olives

Combine the first 6 dressing ingredients and stir to dissolve sugar. Add remaining dressing ingredients and mix well. Combine the ham, turkey, cheese and pickles together in a large bowl. Toss together with dressing. Divide the lettuce among plates, top with salad and garnish each place with 2 olives. Yummmmm.....

Ethel's Greek Salad

- 1/4 c of either red wine vinegar or apple cider vinegar (or a mixture of both)
- 1/4 c extra virgin olive oil
- 1/4 t oregano
- 1 large clove of garlic sliced into several slices

To the vinegar add the sliced garlic clove and let marinate for several hours (the longer the better). If in a hurry, double or triple the amount of garlic and it will be ready in 30 minutes.

Add the extra virgin olive oil and oregano to the vinegar infusion, shake or whisk together. Remove garlic before dressing salad.

Greek salad consists of torn greens, tomatoes, cucumbers, green peppers, sliced red onions, feta cheese, pickled beets, Kalamata olives and Greek peperoncini peppers.

Asian-inspired Quinoa Salad

- 1 box Far East brand quinoa (rosemary & olive oil)
- 1/2 cup frozen shelled edamame, thawed
- 1/2 cup diced red pepper
- 1/2 cup julienned carrots
- 1/2 cup chopped green onion
- 1/2 cup shredded cabbage

Cook quinoa in water according to package directions, omitting salt and oil. Drain quinoa well and cool. When cool, add the vegetables and mix.

Dressing

- flavor packet from quinoa package
- 1/4 cup rice vinegar
- 3 Tbs. sugar
- 2 Tbs. canola oil
- 2 Tbs. hoisin sauce
- 1 tsp. minced fresh gingerroot
- 1 clove garlic, peeled, minced
- 1/8 tsp. ground black pepper
- 1/8 tsp. red pepper flakes

Place ingredients in a small jar with a tight-fitting lid and shake to combine. Pour dressing over quinoa salad and toss. Refrigerate at least 1 hour before serving to allow flavors to blend. Makes about 8 1/2 cup servings.

Pat's Hot Chicken Salad

- 2 cups diced, cooked chicken
- 1 cup mayonnaise (not salad dressing)
- 1/2 cup diced celery (uncooked)
- 1 1/2 tsp finely chopped onion
- 1/2 tsp salt
- 1/2 cup shredded cheddar cheese
- 1 cup crushed potato chips

Combine the first five ingredients and pour into a 9 x 13 inch pan. Sprinkle cheese and chips on top.

Bake at 275 degrees for 25 to 30 minutes. Let sit for 1/2 hour before serving. Serves 4. Can be made ahead, except for topping.

Cole Slaw Crunch Salad

Dressing: make a day ahead

- 3/4 cup vegetable oil
- 1/2 cup sugar
- 1/3 cup cider vinegar
- 2 seasoning pkgs. from Beef ramen noodle soup mix
- Whisk all until emulsified. Dressing makes enough for more than one bag of slaw.

Salad: you can prepare ahead and store in separate baggies

- 2 pkgs. ramen noodles, pounded small
- 1 bunch green onions, sliced thin
- 1 cup sunflower seeds
- 1 cup toasted slivered almonds
- 1 lb Packaged cole slaw

Put the salad together at the last minute to keep noodles crunchy!

Grilled Pasta Vegetable Salad

- 1/3 cup olive oil
- 1 tsp salt
- 1 tsp pepper
- 1 eggplant, sliced into 1/2 inch slices
- 2 red/yellow peppers, sliced into 1 inch slices
- 2 zucchini, sliced into 1/2 inch slices
- 2 large carrots, sliced diagonally into 1/4 inch slices
- and/or green beans, squash, sweet onion
- 3-4 cups dried penne pasta
- 1 clove garlic, finely chopped
- 1/3 cup balsamic vinegar
- 2 tsp Dijon mustard
- 1/4 cup chopped parsley
- 1/4 cup green onion, sliced thinly

Directions:

1. In a bowl, mix together the oil, salt and pepper
2. Add the eggplant, peppers, zucchini, carrots and other vegetables as desired to the bowl and toss until they are all covered in oil. You may need to add more oil and seasoning if you have a lot of vegetables. Remove veggies for next step, but retain the oil for step 6.
3. Grill/broil the veggies one type at a time, 1-5 minutes on each side, or until they are browned but still crunchy. This may take a little practice!
4. Allow to cool slightly and cut into bite size pieces.
5. Cook the pasta al dente, 8-10 minutes, then drain.
6. Add the vinegar, Dijon mustard, parsley and green onion to the oil in the bowl from step 1.
7. Combine the pasta, veggies and oil/seasoning mixture. After tasting, you can add some lemon pepper seasoning (call Lemon Zipper from Willowbrook Farm).
8. Toss and serve. Recipe says it takes roughly 30 minutes to make (which is just not true!) and serves about 6 people.

Oriental Spinach Salad (served by Michele Dunham at the VHF *Thank you Luncheon*)

- 2 bags spinach, torn into bite-size pieces
- 2 (8 ounce) cans sliced water chestnuts, drained
- 4 hard cooked eggs, chopped
- 16 ounce can bean sprouts, drained
- 1/2 pound bacon, crisply fried and crumbled

Dressing:

- 1 cup vegetable oil
- 1/3 cup ctsup
- 1/4 cup vinegar
- 1 Tablespoon Worcestershire sauce
- 3/4 cup sugar
- 2 teaspoons salt
- 1 small onion, chopped

In serving bowl, combine all salad ingredients. In small bowl, combine all dressing ingredients. Just before serving, toss salad with dressing. 10-12 servings.

Broccoli Salad (served by Michele Dunham at VHF *Thank you Luncheon*)

- 1 bunch (1 1/2 pounds) broccoli, broken into small pieces
- 1 cup raisins
- 1 cup finely chopped red onion
- 1 cup sunflower seeds
- 7 strips bacon, cooked crisply and crumbled

Dressing:

- 1 cup mayonnaise or salad dressing
- 1/2 cup sugar
- 2 Tablespoons vinegar

In large bowl, combine salad ingredients. Refrigerate. In small bowl, combine dressing ingredients. Refrigerate. Just before serving, stir dressing into salad mixture. 8 servings.

Tortellini Salad (served by Michele Dunham at VHF *Thank you Luncheon*)

- 2 (16 ounce) packages tri-color tortellini
- 2 packages Good Seasons Zesty Italian Dressing
- 1 small head cauliflower, broken into florets
- 1 bunch broccoli (florets only)
- 1 1/2 cups diced celery
- 1 green bell pepper, coarsely diced
- 1/4 cup grated Parmesan cheese
- 6 ounce can pitted ripe olives
- 14 ounce jar stuffed green olives
- 2 (4 ounce) cans mushrooms, drained and rinsed
- 1 pepperoni stick, sliced
- 6 1/2 ounce jar artichoke hearts, drained, rinsed and quartered
- 1 pint cherry tomatoes

Cook tortellini as directed on package; drain. Rinse in cold water; drain and cool. Prepare Italian dressing as directed on package. In large bowl, combine cauliflower, broccoli, celery and green pepper; toss gently with tortellini. Sprinkle with Parmesan cheese; mix gently. Add ripe olives, green olives, mushrooms, pepperoni and artichoke hearts. Pour half of dressing over salad; toss lightly. Cover; refrigerate at least 3 hours. Before serving, add cherry tomatoes and remaining dressing. Toss gently. 25 servings.

Soups

Taco Soup (Served at Van Hoosen Children's Garden Fall Cleanup Oct. 2019)

- 1 can black beans (drained & rinsed)
- 1 can pinto beans (drained & rinsed)
- 1 can petite diced tomatoes (undrained)
- 1 1/2 cups frozen corn
- 1 can (10 oz) green enchilada sauce
- 1 can (14oz) low sodium chicken broth
- 1 packet taco seasoning
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder

Combine all ingredients into large soup pot and bring to a boil over medium-high heat. Once boiling reduce heat to low and let simmer for at least 45 min. to 1 hour stirring occasionally. Serve with tortilla chips, shredded cheese, sour cream and avocado.

Note: 1 1/2 cups shredded cooked chicken may be added.

Chunky Tomato-Red Pepper Soup (Served at Herb Soup and Bread, Jan. 2017)

- 2 Tbsp. olive oil or butter
- 2 medium red bell peppers, chopped
- 1 medium sweet onion, chopped
- 2 cloves garlic, minced
- 2 Tbsp. tomato paste
- 1 tsp. smoked paprika
- 1 can (box) tomatoes
- 1 1/2 cups vegetable broth
- 1 tsp. sugar
- 1/2 tsp. pepper
- 1/2 tsp. salt

- 1/3 cup heavy cream
- 1/3 cup chopped fresh basil

Saute peppers and onion in butter or olive oil for 10 min. Stir in garlic, tomato paste and paprika and cook 1 minute. Stir in tomatoes, broth, sugar, pepper and salt. Bring to a boil, reduce to med-low and simmer 15 minutes. Stir in cream and basil, season with salt and pepper.

Slow Cooker Tuscan White Bean Soup (Served by Michele Dunham at the VHF *Thank you Luncheon*)

- 6 cups unsalted chicken stock
- 1 1/2 cups chopped onion
- 1 cup diced carrot
- 1 cup diced celery
- 5 garlic cloves, chopped
- 4 fresh thyme springs
- 1 bay leaf
- 3 – 12 ounce cans of Great Northern beans, drained
- 3 cups kale, stemmed and chopped
- 2 tablespoons unsalted tomato paste
- 3/8 teaspoon kosher salt
- 1 pound hot Italian sausage links, casings removed
- 2 tablespoons fresh lemon juice
- 1 ounce (about 1/4 cup) Parmesan cheese, shaved

Place first 8 ingredients in a 6-quart electric slow cooker. Cover and cook on LOW for 8 hours. Discard thyme and bay leaf.

Stir kale, tomato paste, and salt into bean mixture. Shape sausage into 32 meatballs; arrange on top of bean mixture. Cover and cook on HIGH 30 minutes or until meatballs are thoroughly cooked. Stir in juice. Divide soup among 8 bowls; top with cheese.

Main Dishes and Sides

Ethel's Spinach Pie

- 1 medium onion
- 1/4 c olive oil
- 1 package frozen spinach, thawed and well drained
- 1/2 lb feta cheese
- 6 oz cottage cheese
- 3 eggs, beaten
- 1/4 c bread crumbs (Italian seasoned is fine)
- 1/2 lb phyllo pastry sheets (thaw in refrigerator overnight before using)
- 1/4 lb melted butter

Saute onion in olive oil for 5 minutes. Add spinach, from which as much water as possible has been drained. Pat with a papertowel to remove moisture. Simmer mixture over a low flame, stirring occasionally until most of moisture is evaporated.

In a separate bowl, crumble feta cheese into small pieces. Add cottage cheese and blend well. Add beaten eggs and mix well. Toss bread crumbs into spinach mixture, then combine with cheese mixture. Stir until well blended.

Place 10 layers of phyllo dough pastry sheets in a 10×13 glass pan, brushing each sheet well with melted butter. Add spinach mixture and smooth evenly over sheets. Top with remainder of phyllo sheets, buttering each layer.

Bake in a 350 degree oven for 30 minutes or until golden brown.

Kathleen's Great Baked Beans

- 1 – lb. ground beef, brown & drain well
- 1 – lb. Bacon, chopped, brown & drain well
- 1 large onion, chopped, brown

Combine & Add:

- 1/2 cup catsup
- 1/2 cup Barbeque Sauce
- 1 tsp. salt
- 4 Tbsp. molasses or 2 Tbsp. brown sugar
- 4 Tbsp. prepared mustard
- 1 tsp. Chili powder
- 3/4 tsp. pepper

Add above to meat mixture.

- Drain 2 (16 Oz.) cans Kidney beans
- Drain 2 (16 oz.) cans Navy Beans
- Do not drain but add 2 cans (16 oz.) Pork & Beans

Mix all together and bake at 350 degrees for an hour or until it's bubbling.

Breads and Scones

Cranberry Carrot Bread

- Floured baking spray
- 1 1/4 cup all purpose flour
- 1 cup white whole wheat flour
- 3/4 cup sugar
- 1 t ground cinnamon
- 1t baking powder
- 1t baking soda
- 1/4 t salt
- 1/2 cup applesauce
- 1/4 cup skim milk
- 1 egg
- 2 egg whites
- 2T canola oil
- 1T vanilla extract
- 2 cups shredded carrots
- 1/3 cup dried cranberries
- 1/3 cup chopped pecans
- GLAZE
- 1/2 cup powdered sugar
- 3T orange juice

Preheat oven to 350 degrees. Spray a 9×5 loaf pan with floured baking spray, set aside.

In a large bowl, combine all purpose flour, whole-wheat flour, sugar, cinnamon, baking powder, baking soda and salt. In a separate bowl, combine apple sauce, milk egg, egg whites, canola oil and vanilla. Add moist mixture to the dry ingredients and gently combine until just moistened, being careful not to overmix.

Pour batter into prepared loaf pan and bake for 50 to 55 minutes or until a wooden toothpick inserted in the center comes out clean.

To prepare the glaze, combine ingredients and stir until just smooth. Spread the glaze over the top of the bread while it is still warm. Allow the bread to cool, and serve.

Easy Lemon Bread (from Herb Study & Food.com)

- 1/2 cup melted butter
- 1 cup sugar
- 2 eggs well beaten
- 1 Tbsp. lemon juice
- 1/4 tsp. salt
- 1 1/2 cups flour
- 1 tsp. baking powder
- 1/2 cup milk

- 1/3 cup lemon juice
- 1/4 cup sugar

Mix together 1 cup sugar & butter, add eggs & 1 Tbsp. lemon juice. Mix well. Add salt, flour & baking powder to mixture with milk.

Bake at 325 degrees in well greased loaf pan for 1 hour or until golden brown.

Mix 1/3 cup lemon juice & 1/4 cup sugar together, make holes in bread using toothpick &

Drizzle lemon juice mixture over top while still warm.

Yule Love it Lavender Lemon Currant Scones

- 2 cups unbleached flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 1 tablespoon grated lemon rind
- 1-1/2 cup butter, cut up
- 2/3 cup buttermilk
- 1 cup dried currants
- 1 tablespoon lavender

Combine first 6 ingredients/cut in butter with pastry blender until crumbly. Add buttermilk, currants and lavender, stir til moist

Turn dough onto lightly floured surface, knead 5-6 times. Pat into 8" circle. Cut into 8 wedges and place 1" apart on lightly greased baking sheet.

Bake at 425F for 15 min.

Desserts

Carole's Cherry Walnut Squares

1 cup walnuts, divided	1 (8 oz.) pkg. cream cheese
1-1/4 cups all-purpose flour	1/3 cup sugar
1/2 cup brown sugar, packed	1 egg
1/2 cup butter	1 tsp. vanilla
1/2 cup flaked coconut	
1 (1# 5 oz.) cherry pie filling tinted with a few drops of red food coloring	

Preheat oven to 350 degrees. Chop 1/2 cup walnuts coarsely and set aside for top of squares. Chop remaining walnuts fine, for bottom layer. Combine flour, brown sugar and butter and blend to fine crumbs. Add coconut and finely chopped walnuts and mix well.

Set aside 1/2 cup. Pack remainder into bottom of greased baking pan (9 x 13x2 inches.)

Bake in preheated oven 12 to 15 minutes, until edges are very lightly browned. Meanwhile, soften cream cheese and beat in 1/3 cup sugar, egg and vanilla. Combine beating until very smooth. Spread over hot baked layer, and bake 10 minutes longer. Remove from oven and spread cherry pie filling over cheese layer. Sprinkle over top with coarsely chopped walnuts, coconut and reserved crumbs. Bake 15 minutes longer. Cool, then cut into squares.

Graham Cracker Eclair Cake

- 1 box graham crackers (plain, cinnamon or chocolate flavored)
- 3 cups milk
- 2 – 4 oz. packages instant pudding – French vanilla flavor
- 1 – 8 oz. tub Cool Whip
- 1 container ready-to-spread milk chocolate frosting

Combine 3 cups milk with 2 packages instant pudding. Once combined, fold in 1/2 of the Cool Whip.

In a 9 x 13 inch baking dish:

- Arrange one layer of graham crackers on the bottom of the dish

- Top with 1/2 of the pudding mixture
- Put another layer of graham crackers on top of pudding mixture
- Top the graham crackers with the rest of the pudding mixture
- Put another layer of graham crackers on top of the pudding mixture
- Spread the frosting on top of the crackers (use a flat bladed knife in warm water to spread easier)
- Top with the rest of the Cool Whip

Cover and refrigerate overnight (at least 12 hours) before serving. Do not remove from refrigerator or cut into pieces until just before serving.

Texas Sheet Cake

For Frosting: Combine in saucepan:

- 1/2 lb. butter or oleo, 2 sticks
- 6 T. milk
- 4 T. cocoa
- 1 t. vanilla
- 1 t. cinnamon

Bring to boil and remove from heat. Add 1 box powdered sugar and 1 c. chopped nuts. Spread frosting on cake soon after taking from oven (no longer than 10 minutes).

For Cake: Combine in saucepan:

- 1/2 c. butter or oleo, 2 sticks
- 1 c. water
- 4 t. cocoa

Bring to boil and remove from heat.

Stir together:

- 2 cups sugar
- 2 cups flour
- 1 t. salt

Add:

- 1/2 c. sour cream
- 2 eggs
- 1-1/2 t. cinnamon

- 2 t. baking soda
- 1-1/2 t. vanilla

Pour into large mixing bowl and mix well with warm chocolate mixture. Pour into lightly greased cookie sheet or jelly roll pan. Bake at 350 degrees for 20-25 minutes. Spoon frosting on cake soon after taking cake from oven.

Kathleen Smith's family recipe – Yummy!

Pumpkin Lush

First Layer

- 1 stick butter
- 1 cup flour
- 1/2 cup nuts

Mix all ingredients and press into 9 x 13 pan. Bake 15 minutes at 370 degrees.

Cool.

Second Layer

- 1 – 8 oz pkg cream cheese
- 1 cup Cool Whip
- 1 cup powdered sugar

Mix all ingredients and spread on first layer.

Third Layer

- 2 cups milk
- 2 – 3 oz pkgs vanilla instant pudding
- 1 cup pumpkin
- 2 tsp cinnamon
- 1/2 tsp ginger

Mix all ingredients and spread on second layer.

Fourth Layer

- Cool whip – spread Cool Whip over all. Refrigerate overnight. Sprinkle with nutmeg and chopped nuts on the top.

Truffle Cake (served at new member luncheon) – serves 18

- 3 cups (18 oz.) semisweet chocolate chips
- 2 sticks (1 cup) unsalted butter
- 6 large eggs at room temperature

1. Heat oven to 425 degrees. Coat an 8×3 in. (can use 9×3 for more servings) cake pan with nonstick spray. Line bottom with wax paper; spray paper. Have a larger roasting pan ready.
2. Melt chips and butter together; stir until well blended.
3. Beat eggs in a large bowl with mixer on high 7 minutes, or until tripled and soft peaks form. Fold in chocolate mixture until blended. Pour into cake pan.
4. Place large pan in oven; place cake pan inside. Pour boiling water into roasting pan to come halfway up sides of cake pan. Cover cake pan loosely with foil; bake 40 minutes. (Cake looks soft but sets when cold).
5. Cool cake in pan on a wire rack. Cover and refrigerate 3 hours, or until firm. Invert on serving platter; shake down sharply to release cake. Peel off paper.
6. If desired, lay five 3/4 inch wide strips of paper 3/4 in. apart on cake. Sift cocoa between strips; carefully lift paper. Repeat in opposite direction, this time sifting on confectioners' sugar.

Payday Bar Cookies

- 24 oz. dry roasted lightly salted peanuts (divided)
- 1 can Eagle brand sweet condensed milk
- 12 oz. package peanut butter chips
- 3 cups little marshmallows
- 2 Tbs. butter

Butter a 9 x 13 pan and cover bottom with half the peanuts.

Combine condensed milk, peanut butter chips, marshmallows and butter and heat in microwave until well mixed. Pour mixture over peanuts, spreading evenly. Cover with the remaining peanuts and press down. Refrigerate. Cut into bars.

Heath Bar Cookies

- 42 saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 1/4 teaspoon baking soda
- 12 oz. milk chocolate bits
- 1 cup chopped nuts

Line a large (11" x 17") cookie sheet with foil; spray with Pam. Lay saltine crackers to cover cookie sheet.

Melt butter over medium heat; add brown sugar. Bring to boil, boil for 2 minutes only. Remove from heat and add baking soda. Pour mixture over crackers and spread with a spatula so all crackers are covered.

Bake for 5-7 minutes at 375 degrees.

Remove from oven and sprinkle with chocolate bits. Spread to cover crackers. Sprinkle with chopped nuts. let cool overnight or until set.

Lemon-Rosemary Slices

- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 2 teaspoons grated lemon peel
- 3/4 teaspoon finely chopped fresh or 1/4 teaspoon crumbled dried rosemary leaves
- 1 egg
- 1 1/2 cups all purpose flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 3 Tablespoons sugar
- 1 teaspoon grated lemon peel

In large bowl, beat butter, 1/2 cup sugar, 2 teaspoons lemon peel, the rosemary and egg with mixer on medium speed. Stir in flour, baking soda and salt

Divide dough in half. Shape each half into 9-inch roll, 3/4 to 1 inch in diameter. Flatten sides to form triangle. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375 degrees. Mix 3 Tablespoons sugar and 1 teaspoon lemon peel. Roll dough in sugar mixture to coat. Cut rolls into 1/4 inch slices. Place about 2 inches apart on ungreased cookie sheet. Bake 5 to 8 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Miscellaneous

Chive Blossom Vinegar

- 2 cups white vinegar (champagne, white wine-not distilled white)
- 2 cups fresh packed chive blossoms

Bring vinegar just to a boil, but do not boil. Place clean chive blossoms in crock, large glass bowl or bottle. Pour vinegar over chive blossoms. Let stand covered in cool, dark place for one week. Strain vinegar, discard blossoms. Transfer to decorative bottles, add a sprig of fresh chive blossom to each bottle and seal. Store in cool, dark cabinet.

Pat's Herb Butter

- 1 lb salted butter, softened
- 1/2 fresh squeezed lemon
- 1-1/2 Tbs. fresh minced herbs (suggested mix is tarragon, rosemary, lemon thyme, common thyme, basil, parsley and chives, using 2-3 time the amount of chives to the other herbs)
- Salt to taste if needed

Blend with a mixer. Prepare the day before use so that the flavors have an opportunity to develop.

Fresh Herb Butters from the Summer Meeting, August 13, 2019 (mince and mix into softened butter)

Herb Mix 1

- Basil
- Chervil
- Parsley
- Chives
- Lemon Zest

Herb Mix 2

- Chives
- Chervil (Chervil is French Parsley or can be a combination of Parsley and Tarragon)
- Lime Juice

Herb Mix 3

- Parsley
- Garlic
- Summer Savory
- Lemon Thyme

Basil Butter

- Basil
- Lime Juice
- Sour Cream (small amount)

Elderberry Syrup (potent cold & flu remedy)

- 2/3 cup dried black elderberries, or 1 1/3 cups fresh or frozen
- 3 1/2 cups water
- 2 Tbs. fresh or dried ginger root

- 1 tsp. cinnamon powder
 - 1/2 tsp cloves or slove powder
 - 1 cup raw honey
 - 1 Echinacea tea bag
1. Pour water into medium saucepan and add elderberries, ginger, cinnamon, cloves and tea bag.
 2. Bring to a boil and then cover and reduce to a simmer for about 45 minutes to an hour until the liquid has reduced by almost half.
 3. Remove from heat and let cool until it is cool enough to be handled.
 4. Mash the berries carefully using a spoon or other flat utensil.
 5. Pour through a strainer into a glass jar or bowl.
 6. Discard the elderberries and let the liquid cool to lukewarm.
 7. Wen it is no longer hot, add the honey and stir well.
 8. When the honey is well mixed into the elderberry mixture, pour the syrup into a quart sized mason jar or 16 ounce glass bottle.
 9. Ta-da! You just made homemade elderberry syrup! Store in the fridge and take daily for its immune boosting properties.

Yield: 4 cups

Dosage: Take once per day. 1/2 tsp. for kids; 1/2 – 1 Tbs. for adults. If the flu does strike, take the normal dose every 2-3 hours until symptoms disappear.