



OUR 2011 FAVORITE RECIPES
FROM THE HANCOCK COUNTY
MASTER GARDENER VOLUNTEERS



Coordinator's Corner
by Marilyn Beltz

Rain, rain go away but don't bring on the snow!!!!!!!!!!!!

We had good turn out for the wreath classes and was able to feed the treasurer. Thanks to all that helped with the greens cuttings and making of the wreaths.

The Christmas dinner was a success and Marge did a beautiful job as usual. Special thanks to her. The Santa letter that she wrote was so creative and touched everyone I'm sure.

I put out the snow shovel by the back door in hopes it would ward off any precip. Hope that works.

I imagine everyone is busy getting ready for the big day, so would like to wish everyone a very merry and happy Christmas.

We have **no meeting in January** so put your feet up and relax. The seed catalogs are arriving early this year so have a lot of dreaming and planning to do for the spring.

Merry Christmas to all!

*Merry Christmas and
Happy New Year to all
the Hancock County
Master Gardener
Volunteers.*



A special thanks goes to Marjorie Miller who organized the potluck. Her table decorations were outstanding (as they are every year). Her reading of the book, "A cup of Christmas Tea," was very enjoyable.

Marjorie's wrote and read a poem at the potluck. Even though this is our recipe edition of the "Green Thumb Prints," it seems appropriate to include this Christmas poem. You can enjoy reading her excellent writing on page 2.

Dear Santa Clause

By Marjorie Miller

Dear Santa Claus
Here's a letter to you
Please listen carefully
So you know what to do.

Don't forget any one of us
No—nary a one
Let no one miss out
On any of the fun.

Our coordinator is new
So give her volunteers galore
Until she has to say
"I really don't need any more."

Our Master Gardener pres
Is really first rate
So let his tomatoes be known
Throughout the whole state.

Marty's in charge of field trips
So put a bug in his ear
How about Kew Gardens in London
For a great field trip next year?

Don't forget about Pam
She keeps track of what's done
Cause we don't want to miss out
On any of the fun.

There's Bill and Anita
They mind every cent
Give them income much more
Than ever they spent.

Don't forget Dick Deerhake
Let his garden take pride
In all the work that is done
And by al that help by his side.

Linda keeps track
Of the hours we spent
She notes one and all
Every lady and gent.

Kay does the newsletter
She keeps us on track
Without that monthly missive
We'd be all out of whack.

Noreen, Sharon, Barb, and Ruth
Keep the good word going out
They spread gardening news
Of that there's no doubt.

Let us not forget to recycle
Keep our land litter free
Lauri needs our help
So a difference we'll see.

Barb keeps us clad
In apparel trim and neat
And Cathy does so much
For one so petite.

Now for the interns
Let their hours amass
Because everyone knows
They are a very first-class class.

Now dear Santa Claus
Let the rains gently fall
Not too little or too much
On our gardens large and small.

Let the sun come upon us
Just right—not too little or too hot
Keep all the green things growing
On each garden spot.

May the bugs disappear
Both weeds and diseases too
So that we as gardeners
Find little to do.

We now have a word Santa
That is meant just for you
Get busy—plant a garden
After Christmas you'll need something to do!



CRANBERRY DELIGHT SPREAD

From Terrie Cortez

- 1 Pkg. (8 oz) cream cheese, softened
- 2 Tbsp. frozen orange juice concentrate, thawed
- 1 Tbsp. sugar
- 2 tsp. grated orange peel
- 1/8 tsp. cinnamon
- 1/4 cup finely chopped dried cranberries
- 1/4 cup finely chopped pecans
- Town House Original Crackers or Keebler Club Original Snack Sticks

In small mixing bowl, beat cream cheese, orange juice concentrate, sugar, orange peel and cinnamon on medium speed of electric mixer until fluffy. Stir in cranberries and pecans. Refrigerate at least 1 hour. Garnish as desired. Serve with crackers. Yield: 12 servings. (It's delicious!)

ZESTY BAKED BEANS

From Cathy Zernehel

In a crock pot combine:

- 1 Small Can of red kidney beans
- 1 Small Can of Bush's baked beans
- 2 medium tomatoes chopped
- Fresh basil, rosemary, garlic clove, oregano
- 1 small onion chopped
- One fourth cup of brown sugar
- One half cup of chirozo sausage, cooked and drained
- One cup of barbeque sauce

Simmer in crock pot on low until onions are done. Serve.

SPECIAL DELIVERY CHICKEN

Pauline Andrews

- 2 c. sour cream
- 1 can cream of chicken soup, undiluted
- 1 t. poppy seeds
- 2 1/2 c. cubed chicken
- 1 3/4 c. butter flavored cracker crumbs (36)
- 1/2 c. butter or margarine

In a bowl, mix sour cream, soup, seeds. Stir in chicken. Pour in 11x7x2 baking dish. Combine cracker crumbs & butter; sprinkle over top; bake uncovered 350 degrees for 30 minutes until bubbly. 4 servings.

ZUCCHINI BREAD

(Oven 350 degrees—Bake 1 hour)

From Cheryl Miller

- 3 eggs
- 2 cups sugar
- 2 cups zucchini (about 1 pound)
- 1 cup oil
- 2 teaspoon vanilla
- 3 cups flour
- 1/2 cup nuts
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves

Grease bottom (may lightly flour too) of two 8-inch loaf pans. In large bowl, beat eggs until foamy. Add and blend together sugar, oil, and vanilla. Add remaining ingredients (except zucchini) - blend well. It is important that the zucchini be added last or the other ingredients, especially the flour, will not blend together nicely.

Pour batter into prepared pans. Bake 350 degrees for 50-60 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes & remove from pans.

ZUCCHINI BREAD

From Barbara Phillips

3 eggs
2 c. sugar
1 c. vegetable oil
2 teas. vanilla
2 c. grated or shopped zucchini
Beat eggs until light and foamy. Add oil, sugar, and zucchini. Mix lightly and thoroughly.

Sift dry ingredients and add to first mixture.

3 c. flour
1 teas. salt
1 teas. soda
1 teas. baking powder
2 teas. cinnamon
1/2 teas. cloves
May add 1/2 c. chopped nuts or raisins.

Bake in 2 greased loaf pans at 350 degrees about 1 hour. Check with

YUMMY CRUNCH FOR A BUNCH

12 oz. package Nestles butterscotch morsels
1 cup corn syrup
1/4 cup butter
1 cups popped popcorn
12 oz. can salted peanuts

Heat oven to 300 degrees. In heavy saucepan, mix morsels, butter, and syrup. Cook over medium heat, stirring occasionally, to boiling. Place peanuts and popped corn in greased roasting pan. Pour butterscotch mixture over popcorn and toss to coat well. Bake at 300 degrees for 45 minutes, stirring frequently. Remove from oven and stir every 10 minutes until slightly cooled. Cool completely and store in airtight container.

PEA SALAD

From Pam McCloud

4 c. frozen peas - thawed, rinsed, drained
1/2 c. Miracle Whip
1/2 c. Sour Cream
1/4 c. Real Bacon Bits
1/4 c. Chopped Onion
1/4 c. Chopped Celery
1/4 c. Granulated Sugar
Salt to taste (@ 1/2 tsp.)

Combine dressing ingredients in large bowl. Gently fold in peas.

Prepare several hours (or a day) before serving. Garnish with additional Bacon bits.

TACO SALAD

1 lb. hamburger
1 head lettuce, torn in pieces
4 diced tomatoes
1 medium onion
4 oz. ground cheddar cheese
1 can kidney beans, rinsed and drained
1 pkg. corn chips, broken
Layer as given in large bowl.

Dressing

1 c. oil
1 teas. salt
1/4 c. catsup
1/2 c. sugar
1/3 c. cider vinegar
Blend or whisk. Pour over salad.
Toss and serve.

CABBAGE & SMOKED SAUSAGE SOUP

Marty Davis

- 1 T. vegetable oil
- 1 onion, chopped
- 1 pound smoked sausage, sliced
- 3 cups water
- 1 head cabbage, cored and coarsely chopped
- 3 carrots, sliced
- 3 stalks celery, sliced
- 1/3 cup uncooked long grain wild rice
- 1 (15 oz.) can red beans, with liquid
- 1 (8 oz.) can tomato sauce
- 1 (28 oz.) can crushed tomatoes
- 2 cubes chicken bouillon
- Salt to taste
- 1 bay leaf
- 1/2 teaspoon crushed dried thyme

Heat the vegetable oil in a large pot over medium heat and cook the onion until lightly browned. Place sausage in the pot, and pour in water. Mix in cabbage, carrots, celery, rice, beans, tomato sauce, and crushed tomatoes. Dissolve bouillon in the mixture. Season with salt, bay leaf, and thyme. Bring to a boil. Reduce heat to low, and cook at least 1 hour, until vegetables are tender and rice is cooked.

GRAPE SALAD

- 1 cup brown sugar
- 2-8 oz. cream cheese
- 1 large tub Cool Whip, thawed
- 2 different varieties seedless grapes

Cream together sugar and cream cheese. Blend I Cool Whip. Stir in grapes.

BRUSSELS SPROUTS SOUP

Ruth Furiate

- 6 slices center-cut bacon, chopped
- 1/2 cup sliced shallot (about 1 large)
- 1 cup chopped mushrooms
- 1 1/2 lbs. Brussels sprouts, trimmed, quartered
- 6 garlic cloves, thinly sliced
- 3/4 cup fat-free lower-sodium chicken broth
- 2 cups half-and-half cream
- 2 cups milk
- 6 oz. cream cheese, cubed
- Shredded cheddar cheese
- 1/8 teas. Salt
- 1/8 teas. Black pepper
- 1 teas. Beau monde spice

1. Heat a large nonstick skillet over medium-high heat. Add bacon, and sauté for 5 minutes or until bacon begins to brown. Remove pan from heat. Remove the bacon from pan with a slotted spoon, reserving 1 tablespoon drippings in pan (discard the remaining drippings).
2. Return pan to medium high heat, and stir in bacon, shallot, mushrooms and Brussels sprouts; sauté 4 minutes. Add garlic, and sauté for 4 minutes or until garlic begins to brown, stirring frequently. Add the chicken broth and bring to a boil. Cook for 2 minutes, or until the broth mostly evaporates and the sprouts are crisp-tender, stirring occasionally. (If you stop here, you will have a great vegetable side dish. Yum.)
3. Add cream, milk, cream cheese and seasonings. Warm till hot. Do not simmer or boil, to avoid curdling. Sprinkle with grated cheddar cheese when serving.

Favorite Rice Krispie Pie!

Pie Crust:

- 1/3 c. peanut butter
- 1/3 c. light corn syrup
- 2 c. rice krispies cereal

Pie Filling:

- 1 qt. softened vanilla ice cream
- Sliced fresh peaches

In large bowl, mix crust ingredients together and press into greased 9" pie plate. Put crust in freezer for 1 hour or more. When crust is frozen, fill with ice cream and return to freezer until firm. Remove from freezer and slice to serve. Add fresh peaches. This is a great summertime treat.

Banana Bread

Pauline Andrews

- 3 large bananas—mash well
 - 1 c. sugar
 - 1/2 c. oil
 - 2 eggs
 - 1 t. vanilla
- Combine above ingredients and beat well

Mix the following and beat with banana mixture-

- 1/2 t. salt
- 1 t. soda
- 2 c. flour

Pour into greased loaf pan. Bake at 325 degrees 1 hour 15 minutes.

Danish Puff

Preheat oven to 350 degrees

- 1 c. flour
- 1/2 c butter
- 2 T. cold water

Cut butter into flour. Sprinkle with 2 T cold water and mix with a fork. Round into ball and divide in half. Spread each ball of dough on an ungreased cookie sheet into strips about 12' long and 3' wide. Leave 3' between strips. Set aside.

- 1/2 c. butter
- 1 c. water
- 1 t. almond extract
- 1 c. flour
- 3 large eggs

In large saucepan, bring water and butter to rolling boil. Add extract and remove from heat. Quickly add flour all at once and mix well. When smooth, add one egg at a time beating well after each until smooth. Then divide mixture in 1/2 and spread evenly over 2 pastry strips on cookie sheet. Bake 50-60 minutes or until tops are crisp and lightly browned. Cool, frost and sprinkle with almonds.

Icing:

- 1/2 box powdered sugar
 - 1/4 c. Crisco
 - 3 T. milk
 - 1 t. almond extract
- Mix all together and spread on cooled Danish Pull. Cut in strips to serve.

CRANBERRY SALAD

Barbara Phillips

- 1 lb. raw cranberries, ground
 - 1-15 oz. can crushed pineapple
 - 1 cup sugar
 - 1 cup chopped nuts
- Mix together except nuts. Let stand overnight. Drain a bit. Fold in 1 large cool whip & nuts.



Some helpful hints:

- Mowing—no mowing is necessary this month.
- Road salt is a big problem for plants. Runoff from sodium de-icing products or spray from municipal plows as they scrape salted streets often ends up on your lawn, shrubs, and perennials. It dissolves in the melted snow and ice water and is taken up by plant roots, causing plant tissues to die.
- Pour fresh water on areas you know have been soaked with salty water. This will help to leach out the sodium and wash it down into the soil beyond plant roots.
- Use non-salt de-icing products—sand, kitty litter, or something similar—on your own driveways and sidewalks.



BROCCOLI, CAULIFLOWER SALAD

- 1 head broccoli
- 1 head cauliflower
- 1 onion
- 1 cup raisins
- 1 red pepper
- 1 c mushrooms (optional)
- 1-2 c cheddar cheese
- 6-8 slices bacon fried and crumbled

Dressing

- 1 c sour cream
- 1 c miracle whip
- 1 T sugar



SQUASH CHICKEN CORN SOUP

Patrick Flinn

- 1 Qt. cooked squash
- 1 Qt. tomato juice
- 2 C. cooked or canned chicken, shredded
- 2 C. chicken stock
- 1 can 15 oz. whole kernel corn, drained
- 1 T. wing sauce
- 2 sprigs rosemary, stem removed, coarsely chopped
- 6 Sage, small leaves, coarsely chopped
- Salt and pepper to taste

Combine all ingredients and bring to a boil. Let simmer for twenty minutes. Then run through a blender/food processor or use a stick blender to smooth out the soup to your taste. (I like a little texture so I only pulsed it a couple of times.)



APPLE BREAD

- 3 c. flour
- 2 c. sugar
- 2 t. cinnamon
- 2 eggs beaten
- 1 t. baking soda
- 1/2 t. vanilla
- 1/2 t. baking powder
- 2 C. coarsely chopped apples
- 1/2 t. salt
- 1 c. nuts
- 1/2 c. oil

In bowl, combine flour, cinnamon, baking soda, baking powder, and salt. Set aside. Combine oil, sugar, eggs, vanilla, and apples. Stir into flour mixture. Add nuts and mix.

Divide mixture between 2 greased loaf pans (8 x 4). Bake 350 degrees for 40-45 minutes or until breads test done. Cool on wire rack for 10 minutes before removing from pan.