

# 1998 CHELCO Recipes

## ***Spinach Salad***

Wanda Hobart

- 10 oz. fresh spinach
- 3-4 hard boiled eggs, diced
- 6 crisp slices of bacon, crumbled, or use ½ cup bacon bits
- 5-6 fresh mushrooms, thinly sliced
- 1 medium to small onion, cut in half and thinly sliced
- 1 small clove of garlic, minced (optional)

Wash and remove stems from spinach. Drain well. To remove excess water, wrap loosely in dish towel and put aside while preparing remaining ingredients. The spinach will keep longer if it is dry when used. To prepare salad, tear spinach leaves and layer with the eggs, bacon, mushrooms, garlic, putting the onions on top of each layer. Repeat until all spinach is used.

## ***Dressing***

- ¼ tsp. each: Natures Seasons, garlic, chopped chives (if using dried chives, reconstitute before adding. If fresh, use 1 tsp. chopped)
- 1/8 tsp. each: salt, Accent, pepper
- 2/3 cup vegetable oil
- ¼ cup dark vinegar (may use a tad more if desired)
- 1/8 cup water

Mix in bottle or jar and let stand. Serve separately. Note: a Good Seasons' bottle will work fine.

## ***Blueberry Muffins***

Granola Girls Gourmet Bakery

- 1 ½ cups all purpose flour
- ½ cup sugar
- 2 tsps. baking powder
- 1 large egg
- ½ cup milk
- ½ cup melted butter
- 1 cup frozen or fresh blueberries

Combine flour, sugar and baking powder in large mixing bowl. Combine egg, milk and butter. Add liquid to dry ingredients and stir until moistened. Fold in blueberries. Spoon into greased muffin tins. Bake at 375° for 20 - 25 minutes. Makes 1 dozen.

## ***Chicken Casserole***

Carole Guy

- 1 3 lb. chicken, boiled and deboned
- 1 cup sour cream
- 1 ½ cups chicken broth
- 2 packages buttery crackers
- 1 small onion, chopped
- 1 can cream of chicken or mushroom soup
- 1 can Veg-All, drained
- 1 stick melted oleo

Spray three-quart casserole dish with cooking spray, crumble one package crackers to cover bottom of dish. Pour melted oleo over crackers. Combine soup, broth, sour cream and chopped onion in saucepan and heat until onion is tender. Place chicken on top of crackers, veggies on top of chicken and pour soup mixture over all. Top with remaining crumbled crackers. Bake in 350 degree oven for 30 minutes, or until hot and bubbling.

## ***Glenda's Mexican Cheesecake***

JoAnne Rice

- 2 tsp. or 2 cubes chicken bouillon
- ½ cup hot water
- 3 packages (8 oz. each) cream cheese, softened
- 1 ½ tsp. chili powder
- ½ to 1 tsp. hot pepper sauce
- 2 eggs
- 2 cans cooked chicken (3 oz. each)
- 1 can (4 oz) chopped green chilies

Preheat oven to 325°. Dissolve bouillon in hot water, set aside. In large bowl, beat cream cheese, chili powder and hot pepper sauce until smooth. Add eggs, mix well. Add bouillon liquid, beating until smooth. Stir in chicken and chilies. Pour into 9-inch spring-form pan. Bake 40 minutes. Cool 15 minutes. Carefully run knife around edge of pan. Remove side of pan. Top with salsa, grated cheese, black olives, sliced green onions. Serve warm or cold with tortilla chips.

## ***Cherry Nut Pound Cake***

Mary Lolley

- 1 ½ cups shortening
- 3 cups sugar
- 6 eggs
- ½ tsp. almond flavoring
- ½ tsp. vanilla flavoring
- 3 ¾ cups plain flour
- ¾ cup milk
- 5 oz. maraschino cherries, well-drained and chop

Cream shortening and sugar until very creamy, beating 10-15 minutes. Add eggs one at a time, beating well after each addition. Add vanilla and almond flavoring and blend well. Add flour alternately with milk, mixing well after each addition. Fold in chopped cherries and pour into well-greased tube pan. Place in cold oven, set at 275° and bake for 2 hours and 10 minutes. Cool and frost.

### ***Cherry Nut Pound Cake Frosting***

- 8 oz. cream cheese
- 1 cup confectioner's sugar
- 1 tsp. each vanilla and almond flavoring
- ½ stick margarine
- 1 cup coconut
- 1 cup chopped nuts
- 5 oz. maraschino cherries, well-drained and chopped

Reserve several whole cherries and some coconut for decoration, if desired. Blend margarine and cream cheese until smooth. Gradually add confectioner's sugar and beat until smooth. Add the vanilla and almond flavoring and mix well. Fold in nuts, cherries and coconut. Spread over cake. Sprinkle with reserved coconut over cake and decorate with reserved cherries.

## ***Ted's Pecan Drop Cookies***

Submitted by Judy Smith

- 2 Tbsp. milk
- 1 tsp. vanilla
- 2 eggs
- 1 ½ cup sugar
- 3 cups self-rising flour
- ½ cup margarine
- 1 cup chopped pecans

Combine all ingredients, adding flour last. Drop by tablespoon onto greased cookie sheet. Pat out flat. Bake in 400° oven 10 minutes. Remove to cool.

## ***Chicken Francese***

Archello's Restaurant

Use two 3-ounce boneless, skinless chicken breasts. Dust chicken breasts with flour and dip in one beaten egg. Fry in hot oil (a blended variety) until brown. Drain oil from pan. Add 1/3 cup white wine, 1 tsp. lemon juice and 1 cup chicken stock. Add salt and pepper to taste. Reduce sauce until chicken is cooked thoroughly. Add 1 Tbsp. butter and reduce until sauce becomes creamy. Serve with your choice of pasta.

## ***Tropical Chicken Bites***

Elle Bradfield

- ¼ cup cornstarch or flour
- 1 tsp. sugar
- 1 egg, beaten
- 2 tsp. salt
- 2 skinless, boneless chicken breasts cut into small pieces or thin strips
- ½ cup light oil or peanut oil
- coconut

Cut slightly frozen chicken into small pieces or strips. Set aside. In a small bowl, combine cornstarch (or flour), sugar, salt and egg. Stir until blended. Dip thawed chicken into egg mixture, then roll in coconut. Heat oil in a wok or large sauce pan and fry chicken until browned on all sides and chicken is done, 3-4 minutes. Drain and put on salad or use as an appetizer.