

1999 CHELCO Recipes

Instant Party Potatoes

- 3 cups water
- 1 teaspoon salt
- 4 tablespoons butter or margarine
- $\frac{3}{4}$ cup milk
- 1 8 ounce package cream cheese, softened
- 1 cup sour cream
- 1 teaspoon each garlic powder, dried minced onion
- 2 $\frac{2}{3}$ cups instant potato flakes
- Paprika (optional)

In a saucepan, bring water, butter and salt to a boil. Add milk cream cheese, sour cream, garlic and onion. Stir in potato flakes. Spoon into a greased two-quart baking dish. Sprinkle with paprika. Bake uncovered at 350° for 30 minutes. Yields 8-10 servings

Mexican-Style Chicken Kiev

JoAnne Rice, 1st Place, Chelco's 3rd Annual Recipe Contest

- 8 boneless chicken breast halves
- 1 7-oz can green chilis, divided into 8 portions
- $\frac{1}{4}$ to $\frac{1}{2}$ pound jack cheese, cut into 8 strips
- $\frac{1}{4}$ to $\frac{1}{2}$ cup grated parmesan cheese
- $\frac{3}{4}$ cup fine dry bread crumbs
- 1 tablespoon chili powder
- $\frac{1}{4}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon each salt and pepper to taste
- At least one stick of butter

Pound chicken pieces to about $\frac{1}{4}$ inch thickness. Put chilies and jack cheese strips in center of each chicken piece. Roll up and tuck ends under.

Melt butter in bowl. Combine bread crumbs, parmesan cheese, chili powder, cumin, salt and pepper. Dip each stuffed chicken breast in bowl of melted butter. Roll in crumb mixture. Place chicken seam side down in oblong baking dish. Drizzle with a little melted butter and use leftover crumbs on top. Cover and chill 4 hours or overnight. Bake uncovered at 400° for 20 minutes, or until done. Do not overcook. Serve with the following tomato sauce. Serves 8.

Tomato Sauce

- 1 15 ounce can tomato sauce
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{3}$ cup sliced green onions (or more if desired)
- salt, pepper, and hot pepper sauce to taste

Combine all ingredients in small sauce pan and heat well. Both recipes may be made a day or two ahead and frozen.

Blackberry-Almond Dessert Cake

(Judy Smith, 3rd Place, CHELCO's 3rd Annual Recipe Contest)

- 1 cup all purpose flour
- 1/3 cup sugar
- 1/8 teaspoon salt
- 1/4 cup chilled stick margarine
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/3 cup sour cream
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 large egg
- Cooking spray
- 3 ounces cream cheese, softened
- 2 tablespoons sugar
- 1 large egg white
- 1/4 cup blackberry jelly
- 1/3 cup fresh/frozen blackberries
- 2 tablespoons sliced almonds

Preheat oven to 350°. Combine flour, sugar and salt in bowl. Cut in margarine with a pastry blender until mixture resembles course meal. Reserve 1/4 cup flour mixture for topping. Set aside.

Combine remaining flour mixture, baking powder and baking soda. Add sour cream, milk, extracts, and egg. Mix until well blended. Pour batter into an 8 or 9 inch round cake pan coated with cooking spray.

Beat together cream cheese, 2 tablespoons sugar and egg white until well blended. Spread evenly over batter. Dot with jelly. Top with blackberries. Crumble reserved 1/4 cup flour mixture over berries. Sprinkle sliced almonds over all.

Bake 350° for 30 minutes or until golden brown and springs back when touched lightly in center. Cool on a wire rack. Yields 8 servings.

Chicken/Turkey Rice Casserole

JoAnne Rice

- 4 cups diced chicken or turkey
- 2 cups diced celery
- 2 cups sliced water chestnuts (2 8oz cans, drained)
- 2 cups cooked rice
- 1½ cups mayonnaise
- ¼ cup chilled onion
- 2 tsp. lemon juice
- Salt and pepper to taste
- 2 cans cream of chicken soup

Mix and spread in two 9x9 pans or one 9x13 pan.

Topping: Melt 1½ sticks margarine, pour over top. Sprinkle 2 cups sliced almonds and 2 cups corn flakes over margarine. Bake at 350° for 35 minutes, or until hot. Serves at least 10. Freezes well and may be made a day ahead.

Chocolate Chess Pie

- 1 square bitter chocolate
- 2 eggs, well beaten
- 1 tsp. vanilla
- 1 stick oleo
- 1 cup sugar
- pinch of salt

Melt chocolate and oleo together in double boiler. Add egg, sugar, vanilla and salt. Bake in unbaked pie shell at 300° for 45 minutes. Let cool and enjoy.

Strawberry Salad

(Millie Bradek, Crestview)

- 24 oz. cottage cheese
- 8 oz Cool Whip
- 3½ oz. strawberry Jell-O, no water added
- 1 qt. strawberries, sliced

Mix all ingredients. Refrigerate and serve cold.

Gumdrop Cookies

- 1 cup oleo, softened
- 1 cup white sugar
- 1 cup brown sugar
- 2 egg, well beaten
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. soda
- 1 tsp baking powder
- ¼ tsp salt
- 1 can flaked coconut
- 2 cups oats
- 1 cup chopped nuts
- 1 cup gumdrops, cup up (no black ones)

Cream butter and sugars, add eggs and vanilla, mix well. Sift flour, soda, salt, and baking powder. Add all ingredients to mixture. Drop by spoonful onto greased cookie sheet. Make in 350° oven 10 to 12 minutes. Fruit may be used in place of gumdrops.

Jewel Fruit Cake

Carole Guy

- 1 cup chopped candied cherries
- 28 oz. jar Borden mincemeat with rum
- 1 box spice cake mix
- 2 cups chopped pecans
- 2 eggs
- ½ cup water

Mix all ingredients. Pour into greased and floured tube pan. Bake in preheated 350° oven 80 to 90 minutes. Freeze leftover cake.