

2001 CHELCO Recipes

Balsamic Glazed Chicken

Fall 2000 Taste of Home Cooking School recipe collection

- 1 Tbs. vegetable oil
- 6 skinless chicken thighs
- 6 skinless chicken drumsticks
- 3/4 tsp. pepper
- 3 garlic cloves, chopped
- 1 ½ Tbs. tomato paste
- ½ cup chicken broth
- 2/3 cup balsamic vinegar
- 1 Tbs. honey
- 4 Tbs. thinly sliced green onion

In a large skillet, heat oil over medium-high heat. Add chicken, sprinkle with pepper. Cook about 10 minutes or until slightly browned on all sides. Remove chicken from skillet, set aside. Add garlic to skillet, saute over medium heat for 2 minutes. Stir in tomato paste. Gradually add broth, scraping to dissolve any bits clinging to bottom of pan. Increase heat to medium-high, add vinegar and honey. Boil rapidly for about 3 minutes to reduce liquid to 1 cup. Return chicken to skillet, reduce heat to medium. Cook, turning occasionally, about 30 minutes or until liquid thickens and becomes a dark mahogany glaze and internal juices run clear (temperature should read 180 degrees F.). Remove chicken to serving platter, pour glaze over chicken and sprinkle with green onion. Serves 4.

Charred Red Onion Salsa

Cooking school recipe gives salsa flair. Salsas enjoy a tremendous popularity on menus everywhere. For those who want to create one at home, this red onion salsa from the Spring 2001 Taste of Home Cooking School recipe collection is easy to prepare.

- 3 medium red onions (1 ½ pounds), skin on, halved
- 1/4 cup olive or vegetable oil
- 1/4 cup balsamic vinegar
- 2 Tbs. cider or white wine vinegar
- 1 tsp. crushed red pepper flakes
- 1 cup whole pitted ripe olives
- 2 Tbs. fresh oregano leaves

Place onion halves cut sides down on shallow pan. Bake at 425 degrees for 30 minutes or until onions are slightly soft and their cut sides are blackened. When cool enough to handle, discard onion skins and trim stems. Place onions in food processor; add oil, vinegars and red pepper flakes. Process 2-3 seconds or just until coarsely chopped. Add olives and oregano; process 2-4 seconds or just until chopped. Yields 3 cups.

Praline Graham Cookies

- 1 stick butter
- ½ cup brown sugar
- 1 ½ packages graham crackers (a box has 3 wrapped packages)
- 1 stick margarine
- ½ tsp. vanilla
- 1 cup finely chopped peanuts or pecans

Line a cookie sheet with foil. Place crackers, broken into sections, on sheet as close together as possible. Boil butter, margarine and sugar for 3 minutes. Then add vanilla. Spread evenly over crackers. Sprinkle with chopped nuts. Bake 10 minutes at 350 degrees. Let cook and peel off foil. Store in an air tight container to keep them crisp.

Gazpacho

- 4 ripe tomatoes, cored and peeled
- 2 garlic cloves, peeled
- 1 small onion, coarsely chopped
- 1 carrot, coarsely chopped
- 1 green pepper, seeded and coarsely chopped
- 2 sprigs fresh parsley
- ¼ cup fresh basil or 2 Tbs. dried
- ¼ - ½ cup lemon juice to taste
- ¼ cup olive oil
- 3 cups V-8 juice
- Salt and freshly ground pepper to taste
- Additional V-8 juice as necessary

Garnishes:

grated carrot, sliced mushrooms, minced green pepper, chopped green onions, bean sprouts, sunflower seeds, plain yogurt

Combine ingredients in blender in two batches and blend until smooth. Combine batches in large refrigerator storage bowl and chill. Serve cold with garnishes and French bread or rolls.

Mix all ingredients together on glass bowl. Chill in refrigerator at least one hour for flavors to blend. Serve with bread as an appetizer or use as an accompaniment to meat.

Lemon Icebox Pie

- 3 eggs, separated
- 1 can low-fat condensed milk
- ½ cup fresh lemon juice
- Graham cracker crust

Combine ingredients, mix well, pour into graham cracker crust. Beat egg whites with a little sugar until stiff. Spread on pie and bake until meringue browns. Let chill in refrigerator. If you don't care for meringue, use Cool Whip for topping.

Russian Potato Salad

- 1 pound potatoes
- ½ pound cucumbers
- 1 pickle
- 2 cooked carrots
- 1 apple
- Juice of ½ lemon
- 1 onion
- 1 can beef broth
- ½ cup sour cream
- Oil, sugar, green pepper

Cook potatoes, slice cucumber, pickle, carrots, peel and cut apples (pour lemon juice over apples). Peel and slice potatoes. Put vegetables in bowl and pour hot broth over all. Make salad dressing using sour cream, a little oil, sugar and green peppers to taste. Pour over salad and let stand for one hour.

Chicken Croissant Dish

- 2 cans refrigerated crescent rolls
- Boiled, chopped chicken
- 2 cups water
- 2 cans cream of chicken soup
- Shredded cheddar cheese
- Chopped onion

Unroll crescent roll dough and fill each roll with chopped chicken, onion and cheese. Roll up and place all in rectangular baking dish. Stir soup, water, and more cheese together in a bowl and microwave until smooth. Pour over filled rolls and bake at 350 degrees about 30 minutes until bubbly.

Italian Chicken Bake

- ½ cup Italian seasoned breadcrumbs
- ¼ cup grated Parmesan cheese
- 1/8 tsp. Salt
- 4 boneless, skinless chicken breasts (may cut in strips)
- ½ cup Italian dressing
- Vegetable cooking spray

Combine breadcrumbs, cheese and salt in plastic bag. Shake to mix. Dip chicken pieces in salad dressing (may marinate for one hour for a zestier taste). Place chicken one piece at a time in bag and shake to coat. Place on lightly greased pan. Bake at 375 degrees for 15 minutes. Spray chicken with cooking spray and bake an additional 10 minutes until done.

Yield: 4 servings.

Mashed Potato Casserole

- 3 cups leftover mashed potatoes
- 1 cup sour cream
- ¼ cup milk
- ¼ tsp. Garlic powder
- 1 1/3 cups French's fried onions
- 1 cup shredded cheddar cheese

Butter a two-quart baking dish. Preheat oven to 350 degrees. Combine leftover mashed potatoes, sour cream, milk and garlic powder in large bowl. Mix well. Spoon half the mixture into baking dish. Sprinkle with 2/3 cup fried onions and ½ cup cheese. Top with remaining potato mixture. Cover with foil and bake 30 minutes at 350 degrees. Remove foil, top with remaining onions and cheese. Bake 5 minutes until onions are golden.