

# 2008 CHELCO Recipes

## ***Lemon Blueberry Muffins***

Linda Smith, Santa Rosa Beach

- 2 cups all purpose flour
- 1/4 cup plus 2 Tbs. sugar, divided (set aside the 2 Tbs.)
- 1 Tbs. baking powder
- 1/2 tsp. salt
- 1 Tbs. lemon zest
- 1 cup fresh blueberries, rinsed and drained
- 3/4 cup butter
- 3/4 cup milk
- 1 egg
- 1/4 teaspoon ground cinnamon

Preheat oven to 400 degrees. Using stoneware muffin cups make the best muffins - bakery quality.

Combine flour, 1/4 cup of the sugar, baking powder, salt and lemon zest; mix well. Add blueberries and toss gently.

Melt butter (this recipe calls for brushing stoneware muffin cups with some of the butter and reserve the rest.) Whisk milk, egg, and remaining melted butter together in a small bowl. Add milk mixture to dry ingredients. Mix just until dry ingredients are moistened (batter will be slightly lumpy). Do not over mix. Divide batter evenly among muffin cups. Combine remaining 2 Tbs. sugar and cinnamon and sprinkle over muffins. Bake 20-25 minutes or until golden brown. Serve warm.

## ***Shrimp Fettuccini***

Betty Benton, Mendenhall, Miss.

- 2 lbs. shrimp
- 2 small onions
- 2 small green peppers or one large
- 3 stalks celery
- 2 Tbs. chopped garlic
- 1 cup butter
- 1 pint Half & Half
- 1 lb. grated Velveeta cheese
- 12 oz. fettuccine

Sauté chopped vegetables in butter for 10 minutes. Add raw peeled shrimp and cook 3-5 minutes. Add Half & Half and cheese to shrimp mixture and stir. Pour sauce over the cooked fettuccine and bake 20 minutes at 350 degrees until hot. Serves 8-10.

Note: As a garnish, you may want to fry about 1 lb. of shrimp and top each serving with a fried shrimp.

## ***Sarah's Red, Black and Blue Cobbler***

Sarah E. Hill

- 3 cups blackberries
- 3 cups blueberries
- 2 cups frozen sliced strawberries
- 2 cups sugar
- ½ tsp. salt
- 1/3 cup cornstarch
- 2 prepared or roll out pie crusts

In a large pot on stove, combine berries, sugar and salt. Stir and bring almost to a boil. Add some of the liquid to cornstarch and gradually add to berries to thicken. Lower heat. Cut off 10 – 12 1" x 2" pieces from one pie crust and drop into hot liquid to make dumplings. Let sit 2-3 minutes. Pour into a large casserole dish and add top pie crust. Cut vents and sprinkle with sugar. Bake at 350 degrees for 25-30 minutes.

## ***Marbled Chocolate Bars***

Annie L. Carver

- 1 package (18 ¼ ounces) German chocolate cake mix
- 1 8 oz. package cream cheese, softened
- ½ cup sugar
- ¾ cup milk chocolate chips, divided

Prepare cake batter according to package directions. Pour into a greased 15"x10"x1" baking pan. In a small bowl, beat cream cheese and sugar. Stir in ¼ cup chocolate chips. Drop by tablespoons over batter. Cut through batter with a knife to swirl the cream cheese mixture. Sprinkle with the remaining chocolate chips. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars. Yields 3 dozen.

## ***Easy Tex Mex Hash***

Pam Williams

Simple ingredients combine into filling casserole

- 1 lb. lean ground beef
- 1 Tbs. spoon oil
- 3 cups frozen potatoes O'Brien with onion and pepper (24 oz. package)
- 1 cup chunky salsa
- 2 tsp. chili powder

Brown ground beef. Drain and remove from skillet. Add oil and potatoes to skillet and cook until browned. Be sure to brown the potatoes well so they won't be soggy. Stir in salsa, chili powder and cooked beef. Cook until heated through. Sprinkle with cheese. Cover and cook until cheese melts, 2-4 minutes.

## ***Orange Cake***

Patsy Adams

Holiday recipes make gatherings special

- 1 ½ cups sugar
- 2 ½ cups self-rising flour
- 4 eggs, beaten
- 1 Tbs. vanilla
- 2/3 cup cooking oil
- 4-6 Tbs. orange juice

Pre-heat oven to 350 degrees. Grease and flour bottoms and sides of 3-5 layer cake pans. Mix all ingredients and divide evenly into pans. Bake until done.

### **Orange Filling**

- 1 cup sugar
- ¼ cup corn starch or flour
- 2 cups orange juice or 1 ½ cups juice and ½ cup milk
- 3 large eggs, beaten
- ¼ cup margarine or butter
- 1 Tbs. orange zest or zest from 3 oranges

Bring to a boil and stirring until desired thickness is reached. Fill between layers and frost cake. If desired, poke holes in cake and let filling seep in.

## ***Pineapple Coffee Cake***

Linda Smith

- 1 #2 size can Dole's Crushed Pineapple in Syrup

Save 2/3 of the syrup. Thoroughly mix the 2/3 can of reserved syrup with 2 cups of Bisquick Biscuit Mix, 1 egg and ¼ cup sugar. Pour into 8- or 9-inch square pan. Cover top evenly with crushed pineapple. Sprinkle with ½ cup brown sugar, a dash of nutmeg and a dash of cinnamon. Dot with butter. Bake at 400 degrees for 25 to 30 minutes.

## ***Cream Cheese Shrimp***

Patsy Scharnikow

- 2 lbs. fresh shrimp, peeled and deveined
- Juice of two limes
- 1 stick butter
- 6 oz. cream cheese
- 2 oz. blue cheese

Arrange shrimp in bottom of casserole dish and sprinkle lime juice on top. In heavy pan, melt butter, cream cheese and blue cheese. Pour over shrimp. Bake in preheated 400 degree oven for 20 minutes. Serve over pasta or rice. Serves 6.

## ***Orange Walnut Salsa***

Jenny Neal Duffey

- 4 medium oranges, peeled, seeded, sectioned and chopped
- ¼ cup fresh chopped cilantro
- 2 Tbs. finely chopped green onion
- 2 Tbs. chopped toasted walnuts
- 1 Tbs. lime juice
- 1 tsp. finely shredded orange peel
- ¼ tsp. salt
- ¼ tsp. pepper

Stir together all ingredients. May be stored in refrigerator up to 24 hours. Serve with tortilla chips, vegetables or as a topping for fish dishes.