
Women's Civic League of Portage, Inc.

FAVORITE RECIPES FROM OUR MEMBERS



2016

1st Edition

Appetizers & Beverages	4
Aussie Apricots	4
Cracker Snack Mix	4
Roast Beef/Asparagus Roll-Ups.....	5
Soups, Salads & Vegetables	6
Cabbage Patch Stew.....	6
Corn Souffle	7
Creamy Fruit Salad	7
Kentucky Baked Carrots.....	8
Potatoes - Hash Browns & Cheese	9
Main Dishes	10
Bahamian Mac and Cheese	10
No-Fuss Lasagna	11
Meat, Poultry & Seafood	12
Garlic Lemon Scallops	12
Honey-Glazed Pork Tenderloin	13
Breads & Rolls	14
Corn Bread Sticks.....	14
Poppyseed Bread.....	15
Pies, Pastry & Desserts	16
Cherry Pie.....	16
Creamy Peanut Butter Pie.....	17
Chocolate Torte	17
Cakes, Cookies, & Candy.....	18
Cocoa Cola Cake.....	18
Crazy Cake.....	19
<i>Cookies/Bars.....</i>	20
Bar Cookies.....	20
Crunch Bars.....	21
Delicious Cookies.....	22
Lemon Bars.....	23
Scrumptious Chocolate Fruit & Nut Cookies.....	24

Super M&M Nut Cookies.....	25
<i>Candy</i>	26
Toffee Candy	26
Miscellaneous	27
Curried Three Fruit Relish	27
Salad Dressing(Garlic Flavor)	27

Appetizers & Beverages

Aussie Apricots

8 oz. cream cheese – room temperature

1 cup xxx sugar

¼ cup shredded coconut

dash of vanilla

almonds

1. Mix all ingredients. Small spoonfuls on apricots (SunMaid California).
2. Toast whole almonds 5 – 8 minutes. Top each apricot with an almond.

Submitted by: Kathryn Crawford

Cracker Snack Mix

12 oz. Orville Redenbacher Popping Oil

Swiss cheese crackers

Pretzels

Club Bits

Wheatables

2 pkgs. Lite Ranch Dressing

Ritz Bits

Dry Roasted Peanuts

Goldfish Crackers

1. Put crackers in brown paper bag.
2. Sprinkle with dressing.
3. Drizzle with oil.
4. Shake until coated. Freezes Well.

Submitted by: Judy Eulberg

Mushroom Cheese Canapes

1 c. grated cheddar cheese 1 c. grated Monterey Jack cheese
1 c. mayo 1 c. fresh mushrooms(finely chopped)
1 can-7 oz. chopped black olives
cocktail rye

1. Mix all of the ingredients—spread on cocktail rye.
2. Bake at 350 deg. For 10 min. or until the cheese is bubbly(*Usually takes longer)

Submitted by: Pat Geltemeyer

Roast Beef/Asparagus Roll-Ups

1/2 cup butter, softened
1 1/2 Tbsp. horseradish
1 Tbsp. chopped chives
1 Tbsp. lemon juice
24 asparagus spears cut into 6 inch lengths
8 oz of 3” by 4” deli roast beef

1. Using a 5-cup blender, put butter, horseradish, chives and lemon juice in and process until smooth.
2. Cook asparagus until it is crisp and tender.
3. Spread 1 Tbsp. of butter mixture onto the slice of roast beef and place asparagus spear at a slight angle onto each slice of roast beef.
4. Roll up - fasten - cover and refrigerate.

Submitted by: Barbara Kaiser

Soups, Salads & Vegetables

Cabbage Patch Stew

1 lb. gr. Chuck

1 med. Onion diced

1/2 c. celery diced

1/4 c. green pepper diced

1 can(16 oz.) stewed tomatoes

1 can(10 oz.) tomato soup

2 c. water

1 1/2 c. coarsely chopped cabbage

1 tsp. salt

1-2 t. chili powder

1 T. br. Sugar

1. Cook and stir ground chuck. Add onion, celery and gr. Pepper. Drain grease.
2. Stir in stewed tomatoes, soup, water, cabbage, salt and pepper, chili powder and br. sugar.
3. Heat to boiling. Reduce heat and simmer until cabbage is tender.

Yield—6 servings

Corn Souffle

Mix together:

1 stick softened butter

3 eggs(slightly beaten)

8 oz. sour cream

1 box Jiffy corn muffin mix

1 can creamed corn

1 can whole kernel corn(drained)

1. Place mixture in well greased baking dish.
2. Bake for 45 minutes @ 350 degrees.

Submitted by: Nan Rebholz

Creamy Fruit Salad

Mix together:

2 (8 oz.) containers of cool whip

2 sm. Instant coconut pudding mix

2 c. Buttermilk

Large can mandarin oranges

Large can pineapple chunks or crushed

Any other canned fruits

Refrigerate at least 2 hours before serving

Submitted by: Nan Rebholz

Kentucky Baked Carrots

8 carrots, peeled and sliced into rounds (about 4 cups)

4 strips of bacon

1 med. onion, finely chopped

salt/pepper to taste

1 cup firmly packed brown sugar

5 Tbsp. butter, melted

1. Preheat oven to 400 degrees.
2. Cook the carrots in boiling water until tender, drain.
3. Fry the bacon until crisp and remove it from the pan.
4. Saute the onion in bacon drippings until tender.
5. Mix together the crumbled bacon, carrots and onion in 2 qt. buttered dish.
6. Add salt and pepper. Sprinkle brown sugar over carrot mixture and pour the melted butter over this.
7. Bake uncovered, stirring occasionally until the sugar is melted and the carrots are glazed, about 30 minutes.

Submitted by Nancy Wehlage

Potatoes - Hash Browns & Cheese

3-12 oz pkgs shredded hash browns (frozen) or 2-20 oz bags of plain shredded hash brown from refrigerator section.

1/2 lb butter or oleo

1/2 lb grated cheddar cheese

1/2 lb cubed velvet cheese

1 pint half & half

2 tsp dried onion flakes

parsley/ bread crumbs

1. Place potatoes in sprayed 9 x 13" glass dish.
2. Heat milk until warm.
3. Add butter, cheeses, onion and pepper (to taste). Blend until all cheeses are melted.
4. Pour over potatoes.
5. Refrigerate overnight and stir really well before baking.
6. If using the same day, let stand at least an hour and then mix really good.
7. Put crumbs and parsley on top.
8. Bake one hour at 325 degrees.
9. If they become too brown or if you want to hold them place foil over the top. You can also turn down the oven if you are not quite ready to eat to prevent them browning or over baking.

Main Dishes

Bahamian Mac and Cheese

1/2 lb. elbow macaroni	1 sm. Onion, finely chopped
1/2 green pepper, finely chopped	1 1/2 c. grated cheddar cheese
2 eggs	1 1/2 c. evaporated milk
Salt and pepper	1 tsp. paprika
Hot sauce	

1. Cook macaroni(don't drain). When al dente, add onions and pepper to the pot.Cook a minute longer to soften vegetables.
2. Drain and return macaroni and vegetables to pot. Add half the cheese. Stir to melt.
3. Beat eggs. Add dash of hot sauce, salt, pepper and paprika. Stir eggs and milk into macaroni mixture.
4. Spoon into a well-buttered 8 or 9 inch square baking dish. Sprinkle with remaining cheese.
5. Bake at 350 deg. For 30 minutes. Cheese should be bubbly.
6. Let stand for 10 minutes. Cut into squares.

Submitted by: Jean Damm

No-Fuss Lasagna

- 1 # lean ground beef
- 1/4 tsp salt
- 1/4 tsp cayenne pepper
- 1 jar (28 oz) spaghetti sauce
- 1 can (14 1/2 oz) stewed tomatoes, chopped and undrained
- 1 pkg (10 oz) frozen spinach, thawed and well drained
- 1 container (15 oz) ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1 egg, beaten
- 10 uncooked lasagna noodles
- 1 1/2 cup (6 oz) shredded mozzarella cheese, divided

1. Preheat oven to 375 degrees
2. In a large skillet, cook the ground beef over medium heat for 8 to 10 minutes or until browned. Drain off excess liquid.
3. Stir in salt, pepper, spaghetti sauce and tomatoes until well blended. Set aside.
4. In a medium sized bowl, combine the spinach, ricotta, Parmesan cheese and the egg. Mix well.
5. Spread 2 cups of the sauce mixture over the bottom of a 9" by 13" baking dish that has been coated with nonstick cooking spray.
6. Place 4 of the uncooked noodles lengthwise over the sauce and 1 noogle crosswise across the end of the baking dish completely covering the cause and pressing the noodles into it.
7. Spread the spinach mixture evenly over the noodles, then sprinkle with 1 cup of mozzarella cheese.
8. Cover evenly with 1 1/2 cups sauce mixture and then arrange the remaining noodles over the sauce, pressing lightly into the sauce.
9. Spread the remaining sauce over the top and bake for 45 minutes or until the noodles are tender.
10. Remove from the oven and sprinkle with remaining 1/2 cup mozzarella. Cover with aluminum foil and let sit at room temperature for 15 min before cutting and serving.

Meat, Poultry & Seafood

Garlic Lemon Scallops

3/4 cup butter

3 tablespoons minced garlic

2 pounds large sea scallops

1 teaspoon salt

1/8 teaspoon pepper

2 tablespoons fresh lemon juice

1. Melt butter in a large skillet over medium-high heat. Stir in garlic, and cook for a few seconds until fragrant.
2. Add scallops, and cook for several minutes on one side, then turn over, and continue cooking until firm and opaque.
3. Remove scallops to a platter, then whisk salt, pepper, and lemon juice into butter. Pour sauce over scallops to serve.

Submitted by: Peggy Nelson

Honey-Glazed Pork Tenderloin

1/4 cup honey, plus more for drizzling

1/4 cup sherry vinegar

1 tablespoon whole-grain Dijon mustard

1/4 teaspoon ground cayenne pepper

One (1- to 1 1/2-pound) pork tenderloin

1 teaspoon coarse salt, plus more to taste

3/4 teaspoon freshly cracked black pepper, plus more to taste

1 tablespoon butter

1 tablespoon oil

2 teaspoons chopped fresh rosemary (optional)

1. Preheat oven to 400°F.
2. Whisk together the honey, vinegar, mustard, and cayenne in a small bowl.
3. Trim any silver skin from the tenderloin. Turn under the tapered end and tie it in place with kitchen twine, or leave it loose to create a portion that will be very well-done. Pat the pork dry with paper towels and sprinkle generously with salt and pepper.
4. Heat the butter and oil in a large, ovenproof skillet over medium-high heat. Add the pork and cook until well-browned on all sides, turning with tongs, about 5 minutes.
4. Place in the oven to roast until an instant-read thermometer inserted horizontally into the end of the pork registers 140°F, about 12 minutes. Remove the skillet from the oven and transfer the pork to a clean plate.
5. Place the skillet over medium-high heat. Pour the honey mixture into the skillet and stir to loosen any browned bits. When the liquid begins to sizzle, return the pork and any juices to the skillet. Gently tilt the skillet so that the liquid pools on one side of the pan and continuously spoon it over the top of the pork until the liquid thickens into a syrupy glaze, about 2 minutes.
5. Transfer the pork to a serving platter and pour the glaze over the top. Let rest for 5 minutes. The internal temperature of the pork will rise to 145°F to 150°F.
5. Cut the pork into slices. Drizzle with more honey and sprinkle with salt, pepper, and rosemary. Serve warm.

Breads & Rolls

Corn Bread Sticks

1 cup Indian Head Yellow Corn Meal

1 cup sifted flour

1/4 cup sugar

3 tsp baking powder

1 tsp salt

1/4 cup soft shortening

1 cup milk

1 egg, beaten

1. Preheat oven 425 degrees
2. Combine corn meal, flour, sugar, baking powder and salt in a bowl.
3. Cut in shortening.
4. Mix egg and milk together and add to dry ingredients with a few swift strokes.
5. Pour corn bread batter into hot, greased, cast iron corn stick pans.
6. Bake 15 to 20 minutes.
7. Makes 14 corn sticks. Serve hot with butter.

Submitted by: Betty Kutzke

Poppyseed Bread

3 cups flour

1 1/2 tsp baking powder

2 1/2 cups sugar

3 Tbsp poppy seed

3 eggs (or egg substitute)

1 1/8 cups canola oil

1/1/2 cups skim milk

1 1/2 tsp EACH of vanilla, almond extract, butter extract (butter flavoring)

1. Preheat oven to 325 degrees.
2. Combine dry ingredients and make a well.
3. Mix together liquid ingredients and add to dry ingredients.
4. Stir well; do not beat.
5. Sprinkle with 2 Tbsp sugar (optional).
6. Bake 45 minutes or until toothpick comes out clean.

Makes one 9 x 5 1/2 loaf pan or 2 dozen cupcake sized muffins.

To make cupcakes:

1. Pour batter into muffin liners
2. Bake 15 - 20 minutes.

I bake muffins on the bottom rack and loaf pans on the 2nd rack position.

Pies, Pastry & Desserts

Cherry Pie

Pillsbury Pie Crust

2 cans sour cherries (drained, save the juice)

1 Tbsp. butter

1 cup sugar

1/4 cup flour

1/2 tsp cinnamon

1. Mix 1/2 cup cherry juice, butter, sugar, flour and cinnamon in a sauce pan.
2. Boil until thick.
3. Pour over cherries in unbaked pie crust.
4. Bake 425 degrees about 45 minutes.

Submitted by: Eleanor Drury

Creamy Peanut Butter Pie

8 oz pkg of cream cheese, softened

¾ cup sifted powdered sugar

½ cup peanut butter (creamy or chunky)

2 Tbsp. milk

8 oz cool whip, divided (½ for pie, ½ for topping)

8" graham cracker pie shell

1. Beat cream cheese and sugar until light and fluffy.
2. Add peanut butter and milk, beating by hand, until creamy.
3. Add ½ cool whip to cream cheese mixture.
4. Turn mixture into pie shell, top with remaining cool whip.
5. Chill 5 to 6 hours

Note: I use my electric mixer and if I am not going to serve right away, I freeze it until I want to serve it.

Submitted by: Adele Walz

Chocolate Torte

Cream together:

1 lb. butter—room temp. and 1 lb. powdered sugar (4 ¾ c.)

Add:

8 eggs, one at a time 4 ½ squares of baking chocolate(melted)

2 tsp. vanilla (Opt.—1/2 c. chopped pecans)

Cover with 1 lb. box crushed vanilla wafers. Refrigerate until firm.

Submitted by: Gerry Kelly (Del Bar - Wis. Dells)

Cakes, Cookies, & Candy

Cocoa Cola Cake

This is my daughter, Tahminae's favorite cake. She says, "Cocoa Cola Cake is one of my favorites because it is so unusual. We usually make it for birthday parties or get-togethers."

2 cups flour

1 1/2 cups sugar

1 cup margarine

2 Tbsp. unsweetened cocoa

1 cup cola (not diet)

1/2 cup buttermilk

2 eggs, beaten

1 tsp baking soda

1 tsp vanilla

1 1/2 cups miniature marshmallows

1. Grease and flour a 9 x 13 x 2 inch pan.
2. Combine flour and sugar in a large mixing bowl.
3. Melt margarine. Add cocoa and cola and heat to boiling. Cool slightly.
4. Pour over flour and sugar mixture and stir until well blended.
5. Add buttermilk, beaten eggs, baking soda and vanilla.
6. Beat until well mixed; then stir in marshmallows.
7. Pour into prepared pan and bake at 350 degrees for 40 minutes or until cake tests done.
8. Remove from pan and frost in pan with still hot.

*Frosting on next page.

Frosting:

2 Tbsp. margarine

6 - 8 Tbsp. cola

2 Tbsp. unsweetened cocoa

2 cups powdered sugar

1/2 to 3/4 cup chopped pecans or walnuts

Submitted by: Pat Madani

Crazy Cake

1 c. sugar

1 tsp. baking powder

1 egg

1/2 tsp. baking soda

1/2 c. milk

1 tsp. vanilla

1/2 c. cocoa

1 1/2 c. flour

1/2 c. shortening(or butter)

1/2 c. boiling water

1/2 tsp. salt

1. Put ingredients in mixing bowl in order given.
2. DO NOT stir until the boiling water is added. Beat for 3 minutes.
3. Pour into 9x9 greased pan and bake in oven at 325 deg. for 30 minutes or until done.

Submitted by: Pat Condo

Cookies/Bars

Bar Cookies

1 cup oleo

1/2 cup brown sugar

1/2 cup white sugar

1 egg

1 tsp vanilla

2 cups flour

small pkg chocolate chips

1. Mix and place on cookie sheet. Bake 350 degrees for 15 to 20 minutes.
2. Place chocolate chips on top of bars while still hot and spread for frosting.

Submitted by: Eunice Shannon

Crunch Bars

35 Premium Saltine Crackers

1/2 (1 stick) of butter or margarine

1/2 cup firmly packed light brown sugar

1 pkg (8 squares) Bakers semi-sweet baking chocolate chopped (I use 12 oz of semi-sweet chocolate morsels)

1 cup chopped walnuts

1. Preheat oven to 400 degrees
2. Place crackers in a single layer on a foil lined 15x10x1 inch baking pan.
3. Heat butter and sugar in a saucepan over medium heat until butter is melted and mixture is well blended. Bring to a boil; boil 3 minutes without stirring.
4. Spread over crackers.
5. Bake 7 minutes. Immediately sprinkle with chocolate and let stand 5 minutes. Spread melted chocolate over ingredients in pan. Sprinkle with walnuts.
6. Cool. Cut or break into pieces.
7. Makes 16 servings.

Submitted by: Carolyn Bulle

Delicious Cookies

1 c. white sugar	1 tsp. salt
1 c. brown sugar	1 tsp. cream of tartar
1 c. butter/margarine	1 tsp. baking soda
1 c. oil	1 c. flaked coconut
1 tsp. vanilla	1 c. Rice Krispies
1 egg	1 c. oatmeal
3 1/2 c. flour	1/2 c. nuts, chopped

1. Mix sugars, margarine (butter), oil, egg and vanilla.
2. Then add the rest of the ingredients in order and mix well.
3. Drop by spoonful on greased cookie sheet, and press with fork.
4. Bake at 350 deg. oven for 12-15 minutes.

Optional: You may add choc. Chips or raisins

Submitted by: Beverly Hoffman

Lemon Bars

2 cups, plus 4 Tbsp, all-purpose flour, divided

1 cup butter

1/2 cup powdered sugar

4 eggs

2 cups sugar

2/3 cup freshly squeezed lemon juice (not bottled)

1 tsp baking powder

1. Preheat oven to 350 degrees.
2. Place 2 cups flour in a food processor. Add butter and powdered sugar and pulse until mixture looks like coarse meal. Press into the bottom of a 13 x 9 inch baking pan. Bake 20 to 25 minutes.
3. Beat eggs with a mixer. Add sugar; blend well. Add lemon juice and lemon rind; beat well. Add baking powder and remaining flour; beat well. Pour over hot crust (do not let it cool). Bake 30 to 35 minutes. Sprinkle top with additional powdered sugar. Serves 24.

Per serving: 199 calories, 9g fat, 56mg cholesterol, 29g carbs, 0g fiber, 2g protein

Submitted by: Zelda Morrison

Scrumptious Chocolate Fruit & Nut Cookies

1 ¼ cup butter or margarine, softened

1 ½ cups sugar

2 eggs

2 tsp vanilla

2 cups flour

¾ cup cocoa

1 tsp soda

½ tsp salt

2 cups chocolate chips

1 cup dried apricots, chopped

1 cup nuts

1. Beat butter and sugar until fluffy.
2. Add eggs and vanilla.
3. Combine and beat in flour, cocoa, soda, and salt.
4. Stir in chocolate chips, apricots and nuts.
5. Drop by heaping Tbsp onto ungreased cookie sheet.
6. Bake 350 degrees for 12 to 14 minutes.
7. Cool slightly and remove to wire rack to cool.

Super M&M Nut Cookies

15 oz pkg of M&M's, coarsely chopped (1 1/2 cups, reserve the rest)

2 1/2 cups flour

1/2 tsp soda

1/2 tsp salt

1 cup margarine, softened

3/4 cup sugar

3/4 cup packed brown sugar

2 eggs

1 tsp vanilla

1 cup chopped nuts

1. Mix together flour, soda, and salt.
2. Cream together margarine and sugars.
3. Add eggs and vanilla.
4. Beat until light and fluffy.
5. Add dry ingredients and mix well.
6. Add chopped candy and nuts.
7. Drop by Tbsp on to cookie sheet.
8. Bake 5 min.
9. Add candy on top and bake 5 more min.
10. Remove to wire rack to cool.

Candy

Toffee Candy

2 cups sugar

1 lb butter

1/2 cup chopped nuts

6 oz. chocolate chips

1. Use heavy bottomed saucepan. Heat sugar and butter slowly to hard crack stage on candy thermometer. (I have burner one step below high).
2. Stir constantly and watch for burning.
3. Remove from heat and quickly stir in nuts.
4. Pour into ungreased pan (I use 15 ⁵/₈ x 10).
5. Drop chocolate chips on right away. Spread evenly when melted.
6. When cool, break into pieces.

Submitted by: Dorothy Rebholz

Miscellaneous

Curried Three Fruit Relish

1-16 oz. can peaches(low sugar)	1-16 oz. can apricots(low sugar)
1-16 oz. can pears(low sugar)	
1/3 c. brown sugar	1/4 c. seedless raisins
1 T. curry powder	1/4 c. butter
1/2 tsp. salt	

1. Drain all fruit juice into a 3 Qt. sauce pan. Add all ingredients except the canned fruit.
2. Over med. heat, bring mixture to a boil(stir frequently). Reduce heat to low, cover and simmer 10 minutes.
- 3 Cut up fruit and add to mixture. Add some cornstarch or arrowroot (about a Tbsp.) to thicken to your liking. Enjoy!

This recipe is delicious with pork or chicken or ham.

Submitted by: Judy Heinrich

Salad Dressing(Garlic Flavor)

3/4 c. salad oil	1/2 c. sugar
3 T. vinegar	1 T. lemon juice
1 tsp. celery seed	1/2 c. catsup
1 clove garlic, cut up	1/4 tsp. salt

Put all ingredients in a bowl and beat well. Store in fridge. Makes 1 pint.

Submitted by: Pat Condo