

Gene's Glazed Carrots Recipe

9 cups Julienne cut carrots (2.5 lbs)
¼ Cup Brown Sugar
2 Tbsp. Butter
2 Tbsp. Cider Vinegar
½ tsp. dry mustard
½ tsp. paprika
¼ tsp. celery seed
1 Tbsp. fresh parsley

Cook carrots until tender. Combine all ingredients except parsley. Stir until butter melts. Bring to a boil. Add carrots and reduce heat until carrots are glazed. Sprinkle with parsley

Janice's Salmon Cheese Spread

2 3 oz packages softened cream cheese
3 T. mayonnaise
1 T lemon juice
1/2 tsp salt
1/2 tsp curry powder
1/4 tsp dried basil
1/8 tsp pepper
1 can (7-1/2 ounces) salmon, drained, bones and skin removed.
2 green onions, thinly sliced

In a mixing bowl, combine the cream cheese, mayonnaise and lemon juice. Add the salt, curry powder, basil and pepper; mix well. Gently stir in salmon and onions. Cover and refrigerate for at least 1 hour. Serve with assorted crackers.

We have used smoked salmon, and leftover salmon that we have grilled, or baked. I used canned salmon for the spread I brought to the retreat.

Margaret's Chicken Breasts

4 5-6 oz breasts
1 11 oz package of frozen chopped spinach thawed and drained well.
1 cup of real mayo and 1 cup of shredded parmesan mixed together well

Put chicken breast on cookie sheet (I like to use parchment paper)
Divide spinach on top of the 4 breasts
Frost with the cheese mayo mixture
Bake at 350 degrees for 45 minutes (bigger breasts take longer).

Margaret's Fennel Orzo with Citrus Vinaigrette

Citrus Vinaigrette

- 1 small shallot, finely chopped.
- 3/4 cup olive oil.
- 1/4 cup Champagne vinegar or white wine vinegar.
- 3 tablespoons fresh lemon juice.
- 2 tablespoons fresh orange juice.
- 1/4 teaspoon finely grated lemon zest.
- Kosher salt, freshly ground pepper.

Combine first six ingredients in small jar; season with salt & pepper to taste. Shake to blend. Vinaigrette can be made 1 week ahead. Cover, chill and shake well before using. Can also be used on any green or fruit salad.

Orzo

- 1 cup orzo, cook in vegetable or chicken broth (15 min)
- 2 Tablespoons olive oil
- ½ chopped red pepper
- 1 small onion chopped
- 1 fennel bulb
- ¼ to ½ cup of citrus vinaigrette

1. Cook orzo for 15 minutes in a large pot of boiling vegetable or chicken broth. Drain well.
2. Heat olive oil in a saucepan over medium heat. Add red pepper and onion, and cook, stirring frequently, until onions are translucent, about 2-3 minutes and add to cooked orzo.
3. Cook the fennel for 5 minutes in boiling water. Peel and bake in oven for about 10 minutes, until golden brown, cut in small pieces and add to the orzo

This recipe can be varied with any ingredients you prefer. It can be made ahead and heated just before serving. It can be frozen.

Martha's Caesar Dressing

- 2 small garlic cloves, minced
- 1 teaspoon anchovy paste (found near the canned tuna in the supermarket)
- 2 tablespoons freshly squeezed lemon juice, from one lemon
- 1 teaspoon Dijon mustard (I like the brand Maille)

- 1 teaspoon Worcestershire sauce
- 1 cup mayonnaise, best quality such as Hellmann's Real
- 1/2 cup freshly grated Parmigiano-Reggiano
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Mix all ingredients together in blender or food processor. Stores well for weeks.

Teri's Cherry-Berries on a Cloud Dessert

Prep: 20 Min
Servings: 10

Total: 25 hrs 20 min

Ingredients

Meringue:

Generously grease bottom and with butter.

6 egg whites

tartar, and salt

1/2 teaspoon cream of tartar

1/4 teaspoon salt

continue beating

1 3/4 cups sugar

Spread in pan

Filling:

8 oz. cream cheese softened in oven with

1 cup sugar

1 teaspoon vanilla

2 cups whipping cream —whipped thick and

medium bowl, beat

2 cups miniature marshmallows and

mixture. Spread

Topping:

at least 12 hours.

1 can (21 oz) cherry pie filling

2 cups sliced strawberries or 1 -16 oz pkg. frozen, strawberries, thawed & drained

1 teaspoon lemon juice

Steps

1. Heat oven to 275 degrees.

sides of 9 X 13 pan

In large bowl, beat egg whites, cream of

with electric mixer on high speed until foamy.

Beat in 1 3/4 cups sugar, 1 tsp at a time;

until stiff and glossy. Do not under beat.

2. Bake 1 hour. Turn off oven; leave meringue

door closed for 12 hours.

3. In large bowl, mix cream cheese, 1 cup sugar

vanilla until smooth. In chilled

whipping cream until stiff. Fold whipped cream

marshmallows into cream cheese

evenly over meringue. Refrigerate

NOTES:

- Beat egg whites at room temperature. Cream whips best if bowl has been chilled
- No need to refrigerate until the whip cream & cream cheese layer (2nd day)
- Be sure to grease the pan well with butter
- Make the crust on Wed and Thursday morning put on the filling