

Kelly's 1st Place Pumpkin Caramel Cream Pie

By Kelly Carlson

Crust:

2 ½ c flour

1 T sugar

1 t salt

¼ to ½ c of cold water

2 sticks of ice cold butter

Mix together gently being careful not to over mix and refrigerate until ready to use.

Filling:

1 pkg soft caramels (6 oz)

½ c half & half

1 pkg cream cheese 4 oz. softened

1 egg

1 T sugar

1 t vanilla

Pumpkin filling: (or use fresh pumpkin, recipe below)

1 can 15 oz pumpkin

2 eggs

¾ c sugar

¼ t salt

3 t pumpkin pie spice

1 cup half & half

Filling Directions:

In a small pan, combine the caramels and ½ c half & half. Cook over low heat until smooth. Spread on the bottom of the unbaked pie shell. In a medium bowl, beat the cream cheese; add 1 egg, 1 T sugar and 1 t vanilla. Beat until fluffy. Pour over the caramel mixture and bake at 375° for 15 minutes or until set. Meanwhile mix together the pumpkin, 2 eggs, ¾ c sugar, spice and salt. Stir in 1 c half & half. Spoon over the set caramel and cream mixture. Continue baking for 40 minutes more or until the center is set. Garnish with whip cream if you wish.

To Roast/Prepare the Pumpkin:

Preheat oven to 325 degrees F (165 degrees C). Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a jelly roll pan lined with foil and lightly oiled. Bake until the flesh is tender when poked with a fork (usually about a half hour to 45 minutes). Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender or food processor.

Ice Box Cucumbers

By Lynn Hutton

7 c thinly sliced cucumbers

3 c thinly sliced onions

Cover with cold water and add 2 T salt. Chill in the refrigerator over night. The next day drain but do not rinse.

Add 1 c vinegar, 2 c sugar and 1 tsp. celery salt.

Put in jars and store in refrigerator.

Grilled Vegetables with Honey Dressing

By Patricia Piekarski

Whisk together:

½ c Honey Mustard

1/3 c Caesar Salad Dressing

1 med eggplant, sliced

2 med zucchini, sliced

1 medium yellow squash, sliced

1 9 oz pkg mozzarella cheese balls, quartered

1 7 oz. jar roasted red bell peppers, drained and cut into strips

Grill eggplant, zucchini, yellow squash over med heat for 6 minutes. Turn once and baste with dressing, reserve ½ c dressing.

To serve: arrange vegetables on platter, top with cheese and roasted red peppers. Drizzle with ½ c dressing. Serves 6.

Fresh Fruit Crisp

By Patricia Piekarski

1 c Quaker Oats uncooked (quick or old fashioned)

½ c chopped nuts (optional)

¼ c brown sugar

¼ c margarine, melted

¼ t cinnamon

6 c peeled, sliced, apples, peaches or pears

¼ c water

¼ c brown sugar

2 T flour

½ tsp cinnamon

Heat oven to 350°. Combine oats, nuts, ¼ c brown sugar, margarine & ¼ tsp cinnamon, mix well. Set aside. Combine fruit & water. Add brown sugar, flour and cinnamon, toss to coat. Spoon into a 8 inch glass baking dish. Top with oat mixture. Bake for 30 minutes. Serve with ice cream or whip cream. 9 servings.

Summer Salad

By Wayne King

1 ½ lbs zucchini

1 lb summer squash

9 oz frozen peas

Roma tomatoes

1 clove garlic

14 oz. can Chicken Broth

16 oz. box Penne Pasta

1 T olive oil

Cut up squash into 1" cubes. Put oil in frying pan. Add squash and cook about 5 minutes or until crisp tender. Add minced garlic and frozen peas and cook until peas are thawed (about 5 minutes more). Cook pasta, drain and put into large bowl. Add fried vegetables, then chopped tomatoes and chicken broth. Stir all together and enjoy. Keeps several days in refrigerator.

Tomatoes & Asparagus

By Jeannette Boreman

Olive Oil

1 med purple onion, chopped

1 box tomato spaghetti noodles

20 fresh asparagus stalks or can of asparagus

1 large fresh tomato or 1 can of tomatoes pepper, salt, garlic powder, parsley

Cook tomato spaghetti noodles, drain, but do not rinse. Put in bowl and cover with olive oil.

Cook fresh asparagus until tender or heat can of asparagus until warm. Heat can of stewed tomatoes or cut up fresh tomato. Combine asparagus and tomatoes with spaghetti noodles in bowl. Add seasonings to taste.

Salad Dressing

By Susan Drenth

5 T sugar

4 T white vinegar

2 T veg oil

1 T water

½ t salt

Pour over lettuce, tomatoes, onions, green peppers, cucumbers, etc.

Cherry Tomatoes and Peppers

By Jeannette Boreman

20 Cherry Tomatoes
one fourth of green pepper
one fourth of red pepper
one fourth of yellow pepper
2 med hot banana peppers (or mild)
¼ t salt
¼ t pepper
¼ t garlic powder
Italian dressing
Serves 10-15 people
Chop peppers. Keep cherry tomatoes whole, put in big bowl with peppers, add seasonings and Italian dressing, mix well and enjoy.

Fridge Pickles

2 Gallons

By Mrs. C. Valente

Wash 30-50 small cukes & with tines of fork, make grooves in cukes. Slice and place in bottom of gallon. (may need more cukes depending on size)
Slice 4 large onions and top over cukes, pack tightly.
Mix following and pour over cukes and onions:
4 c sugar
4 c white vinegar
2 t turmeric
½ c canning salt
2 t celery seed
2 t mustard seed
Place in fridge. For 4 days, mix or shake every day. After 4 days, enjoy the pickles. They keep for 9 months if kept in fridge.

Bruschetta

By Diane Merrion

2-3 large vine ripened tomatoes, chopped into small pieces
1/3 c fresh basil, chopped fine
1 clove garlic, minced
2 T olive oil
2-3 T balsamic vinegar
Salt/pepper to taste, parmesan cheese
Mix all above together in small bowl. Toast baguette slices that have been lightly brushed with olive oil. Top with bruschetta and sprinkle with grated parmesan cheese. Another option is to top toasted bread with thin slices of fresh mozzarella cheese then top with tomatoes and parmesan.

Great Green Pear Pecan Salad

By Melanie Isit

8 c chopped fresh romaine lettuce or mixed greens
1 c chopped cucumbers
½ c chopped sweet Vidalia onion
1 large pear chopped
1 tomato sliced
2 T lemon juice
1 avocado sliced (in separate bowl)
½ c chopped pecans
¾ c Trader Joes Pear Champagne Salad Dressing
Pour lemon juice over avocado slices to cover completely, this will help them from turning brown.
Toss all above ingredients together & add avocados last.

Homemade Broccoli (Vegetable) Cheddar Soup

By Loretta Gomulka

3 c peeled cubed potatoes
1 c fresh cubed broccoli
½ c cubed carrots
2 green onions sliced
½ c water
15 oz of chicken broth (14.5 oz canned)

Salt & Pepper to taste
1 ½ c skim milk
3 T flour
6 oz cheddar cheese (grated or cubed)
1/8 t of crushed red pepper

Combine first 6 ingredients in a large pot. Bring to boil, simmer 20 minutes or until vegetables are tender. Combine milk and flour, stir until smooth. Add milk mixture and cheese to pot; stir until cheese melts. Sprinkle with crushed red pepper. Makes 7-1 cup servings

(You can use ½ cup of any vegetable other than broccoli, and add ½ cup fresh corn to really make it locally fresh)

t = teaspoon
T = tablespoon
c = cup

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