

MEXICAN CHICKEN PEPPER CASSEROLE

Maria I Hernandez, Burbank

2 T vegetable oil
1 red pepper, diced
3 lb whole chicken, cut into pieces
½ Mexican sausage links, cut into chunks
1 c celery, thinly sliced
3 c chicken stock
1 lg carrot, thinly sliced cut into circles
2 T finely chopped fresh parsley
2 bay leaves Salt and pepper
1 ½ c long grain rice

In large fry pan over medium heat cook chicken pieces in oil on both sides until lightly browned; remove from pan and place in casserole dish. In same fry pan cook sausage until lightly browned, add to casserole. In same pan cook garlic until just softened, add stock, vegetables, parsley, rice, and bay leaves. Season to taste and pour mixture over chicken in casserole. Pre-heat oven to 325° and bake for 1½ hours or until chicken is cooked. Remove bay leaves before serving.

MIKE'S SQUASH BLOSSOMS

Mike O'Brien, Summit

12 fresh zucchini blossoms
1 ½ c cheese mix (crumbled farmer type cheese and grated smoked Gouda)
1 c all-purpose flour
1 c beer (not dark or ale)
1-2 t of season salt or cayenne pepper
Several tablespoons of fresh herbs of choice (rosemary, oregano, chives, parsley, basil)

Best to pick blossoms when wide open in AM or later near evening. Mix cheese blend together in bowl. Dice fresh herbs and add to cheese, add seasoned salt or cayenne and mix well with cheese/herb mix. Use teaspoon to scoop mixture inside blossoms; 2 teaspoons or so usually works for each flower. Twist blossom petals gently to close them up like poppers. Set aside. Mix beer with flour and whisk to a smooth consistency. Heat oil or shortening to medium temp in skillet. Batter prepared blossoms thoroughly and fry 2-3 minutes, 3 or 4 at a time turn once as they cook. It goes quickly! Remove when evenly browned and continue process. Serve with ranch dressing. Delicious!

SPICED APPLE-CINNAMON BREAD

Mary Dressler, Lansing

2 T light brown sugar ½ c raisins
½ c water 1 large apple

Preheat oven to 350°. Mist 8 ½ x 5 in loaf pan with cooking spray and dust with flour. Sprinkle bottom with 2 T light brown sugar. Heat ½ cup raisins and ½ cup water to near boil. Drain & hold. Peel, core and chop 1 large apple.

In large bowl, whisk together:

1 c unsweetened apple sauce 2 large eggs
1 c packed light brown sugar 1 t vanilla
4 T melted butter, unsalted

In separate medium bowl, whisk together:

1 c all-purpose flour 1 t baking soda
½ t nutmeg ½ t baking powder
2 t cinnamon ½ t salt

Stir 2nd bowl into applesauce mixture until just combined. Fold in apples and raisins. Pour batter into prepared pan and bake at 350° (1 hour 15 minutes) until toothpick comes out clean. Cool for 30 minutes on wire rack, remove from pan.

TAFFY APPLE DIP AND APPLE SLICES

Mary Gavenda, Lemont

2 8 oz packages cream cheese, softened
1 ½ c brown sugar 1 T plus 1 t vanilla extract
1 c chopped salted peanuts

Apples-your favorite variety Lemon lime pop/soda
Beat softened cream cheese, brown sugar and vanilla until smooth. Fold chopped peanuts into mixture. Sprinkle a few on top when serving with apple wedges.

Apple Slices: core apples and slice into wedges.

Place in bowl with 1-2 cans of lemon lime pop (Sprite or 7UP). Allow apples to sit for at least 5 minutes. Cover and refrigerate in liquid until needed -will keep apples from turning brown. Serve with dip.

EASY SALAD NICOSIA (Green Bean-Potato Salad)

Sue Schumer, Mount Prospect

4-5 medium-size red potatoes
1 cup fresh green beans (cut up)

Cook potatoes and green beans separately; cool. Peel and slice potatoes. Place both in salad bowl and lightly toss with your favorite Italian dressing. Serve with salad greens and black olives and tuna on the side.

PUMPKIN OREO CHEESECAKE BITES

2014 1ST PLACE PUMPKIN DESSERT WINNER!

Nicole & Christine Miller, Justice

2 8 oz cream cheese, softened
½ c sugar 2 eggs 2 T sour cream
1 t vanilla extract 1 t cinnamon sprinkles
1 c pumpkin, fresh or canned
24 Oreos, split in half 1 c Cool Whip

Preheat oven to 350°. Place cupcake liners in a muffin pan. Beat cream cheese and sugar until light and fluffy. Add the eggs one at a time, beating after each one. Add the sour cream, vanilla, pumpkin and cinnamon and beat until creamy. Place half an Oreo in the bottom of a cupcake liner and fill the liner ¾ full with cheesecake batter. Place another half of an Oreo into the top of the batter. Bake for 22 minutes. Cool in pan for 15-20 minutes, then remove and place on a wire rack to finish cooling. Keep refrigerated. Top with Cool Whip and sprinkles before serving. Yield: 24 bites

HAMBURGER STEAK SAUCY STYLE

Susan Drenth, Lansing

1 lb ground beef ½ c bread crumbs
Salt & Pepper 8 oz tomato sauce
2 T onion 2 T brown sugar
1 t Worcestershire sauce 1 t yellow mustard

Combine ground beef and bread crumbs, season with salt and pepper and shape into 4 patties. Brown in skillet; remove fat. Blend the remaining ingredients to create sauce. Pour over patties and simmer 10 minutes.

t = teaspoon lb = pound
T = tablespoon oz = ounce
c = cup lg = large

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2015 Recipe Collection



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DELICIOUS CHICKEN SAUTÉ WITH PASTA

Aida Cancar, Wheeling

½ red pepper ½ green pepper
1 green zucchini ½ yellow zucchini
1 lg carrot 1 med broccoli
2 med size chicken breast (cut to medium size pieces)
5-6 med cloves garlic 1T chopped parsley
1T olive oil 1 lb pasta (your choice)
salt, pepper, crushed pepper (optional)

Prep vegetables by cutting into 2 inch strips and zucchini into 2 inch moon shapes. Boil your favorite fancy pasta. Drain and put on side. Pour olive oil in Wok, sauté chicken breast on medium flame for 3-4 minutes. Add cut and sliced carrots, peppers, zucchinis and broccoli. Continue to sauté for another 3-4 minutes; add garlic, salt, pepper. Sauté another minute so garlic can release its juice. Do not over do sautéing. Place pasta in bottom of large serving dish. Pour your vegetables with chicken over. Sprinkle fresh chopped parsley and enjoy!

RED PEPPER DIP

Grace Reitsema, So Holland

1 lg red pepper 1 t fresh garlic Salt
¼ c mayonnaise ¼ c sour cream Pepper

Cook pepper in water, remove skin, cool. Finely chop pepper and garlic. Add mayo, sour cream, salt, pepper to taste. Chill. Serve with fresh vegetables, pita or crackers.

SPICY VEGETABLE SOUP

Marlene Krist, So Holland

1 lb ground beef 1 c sliced celery 1 t sugar
1 c chopped onion 2 gloves garlic 1 t salt
10 oz beef broth 2 c water
½ t fresh ground pepper ½ c mushrooms, chopped
½ c peppers, chopped
2 c fresh mixed vegetables, cut
1 ¼ c diced tomatoes and green chiles
4 c garden-style spaghetti sauce (30 oz can)

Cook beef, celery, onion in large Dutch oven over med heat until meat is browned and crumbled. Drain and return meat mix to oven. Add spaghetti sauce, sugar, garlic, salt, pepper, broth, water and bring to a boil. Cover and reduce heat to simmer, 20 minutes, stir occasionally. Add tomatoes, mushroom, peppers, and fresh vegetables. Cover and simmer until vegetables are tender. Yield: 12 cups.

STUFFED PEPPER SOUP

Evelyn Zoeteman, So Holland

2 lbs ground beef, cooked and drain
3 ½ c fresh tomato sauce (28 oz can)
3 ½ c fresh diced tomatoes (28 oz can)
1 ½ c minute rice 2 c green pepper, chopped
2 beef bouillon cubes ¼ c brown sugar
46 oz tomato juice 2 t salt 1 t pepper

Cook all ingredients together in large pot until rice and peppers are soft. Can be simmered in crock pot.

JALAPENO PEPPER DIP

Nora Beverly, Homewood

2 pkg cream cheese, softened
½ c sour cream
½ c mayonnaise
½ onion, diced
¼ c green chili peppers, chopped (4 oz can)
5 fresh jalapenos, seeded and diced
dash cumin
½ c grated parmesan cheese
2 garlic cloves, sautéed

Preheat oven 400°. Stir cream cheese, mayo, and sour cream. Add peppers, onion, garlic; pour into baking dish. Top with parmesan cheese. Bake 15 minutes and then broil 3-5 to brown.

PEPPER POPPERS

Grace Jacobsma, So Holland

8 oz cream cheese, softened
¼ t chili powder
1 c sharp cheddar cheese, shredded
1 c monterey Jack cheese, shredded
¼ t salt
¼ t garlic powder
½ c dry bread crumbs
6 bacon strips, cooked & crumbled
1 lb fresh jalapeno, halved lengthwise and seeded
Sour cream, onion dip or ranch dressing

In mixing bowl, combine cheese, bacon and seasonings; mix well. Spoon about 2 tablespoonful's into each pepper half. Roll in bread crumbs. Place in a greased 15 in x 10 in x 1 in baking pan. Bake uncovered at 300° for 20 minutes for spicy flavor, 30 minutes for medium, or 40 minutes for mild. Serve with dressing of choice. Yield: about 2 dozen.

SPICY SPAGHETTI SQUASH WITH BLACK BEANS

Bob Resch, La Grange

1 med spaghetti squash, halved lengthwise & seeded
2 t extra-virgin olive oil ½ c chopped red onion
1 jalapeño pepper, seeded and minced
½ c red bell pepper, chopped 1 t chili powder
1 c cooked black beans, drained and well rinsed
½ c sweet corn, fresh 1 t coarse salt (to taste)
½ c fresh cilantro, chopped 1 T lime juice

Preheat oven to 375°F. Arrange squash, cut-sides down, in a large baking dish. Pour ½ cup water into the dish and bake until just tender, 30 to 35 minutes. Rake with a fork to remove flesh in strands, leaving the shell intact for stuffing. For the filling, heat oil in a large skillet over medium heat. Add onion, jalapeño and bell pepper and cook for 2 minutes or until soft. Add beans, corn and chili powder; cook, stirring frequently, 1 minute longer. Add cooked squash, cilantro, lime juice and salt, cook 1 minute until heated through. Fill squash halves with filling, mounding mixture in the center.

GRAMMY'S PEANUT BUTTER BARS

Susan Poole, Chicago

½ c butter ½ c peanut butter ½ c sugar
½ c brown sugar 1 egg 2 T water
1 ¼ c flour ¾ t baking soda ¼ t salt
½ t baking powder

12 oz package semi-sweet chocolate chips
Preheat oven to 375° degrees. Grease bottom of 13x9 pan. Mix butter, peanut butter, white sugar, brown sugar, egg and water. Once mixed, add flour, baking soda, baking powder and salt. When all ingredients are mixed add ½ package of chocolate chips. Bake for 20 minutes. Take out of oven and pour the other half package of chips on top. Cover with a pan until chips melt. Spread melted chocolate. Cool and cut.

GROUND BEEF AND POTATO CASSEROLE

Susan Drenth, Lansing

1 lb ground beef 4 med potatoes, sliced thin
1 onion, sliced thin 1 can vegetable soup
1 can cream of chicken soup Salt & Pepper
Line a 1 ½ quart dish with beef. Fill center with potatoes and onion, season with salt and pepper to taste. Pour chicken and vegetable soup over all. Cover with foil and bake 350° for 2 hours.

ZUCCHINI ROUNDS

Phyllis Henning, Lansing

⅓ c package biscuit mix ⅛ t pepper
¼ c grated fresh parmesan cheese
2 eggs, slightly beaten 2 T butter or margarine
2 c shredded unpared zucchini (about 2 medium)

In mixing bowl, stir together biscuit mix, cheese and pepper. Stir in beaten eggs, until the mixture is moistened. Fold in zucchini. In 10 inch skillet, melt butter over medium heat. Using 2 teaspoons of mixture for each round, cook up to four rounds at a time for 2-3 minutes on each side or until brown. Keep warm while cooking remaining rounds. Yields 12 rounds (6 servings)

BROCCOLI CAULIFLOWER SALAD

Eleanor Stege, Matteson

5 c chopped broccoli florets ½ c sugar
5 c chopped cauliflower florets 1 c mayonnaise
2 c cheddar cheese ½ c raisins
½ c sweetened dried cranberries
⅓ c minced onion
2 T red wine vinegar or raspberry vinegar
6 bacon strips, cooked and crumbled
¼ c toasted sunflower seeds

Chop broccoli and cauliflower florets into tiny bite-size pieces. Combine in large bowl with shredded cheese, mix in raisins and onion. In small bowl, combine sugar, mayo, and red wine vinegar; whisk until smooth. Pour dressing over top of salad and toss until vegetables are coated. Sprinkle bacon and sunflower nutmeat on top.

CHILI SAUCE

Phyllis Henning, Lansing

16 tomatoes, chopped 1 c onion, cut
2 green peppers, cut fine 2 red peppers
1 c celery, cut fine 1 T salt
2 tart apples, grated or chopped
1 ½ c vinegar 2 T mustard seed
½ T whole cloves –tied in bag
1 cinnamon stick 2 ½ c sugar

Cut and finely chop onions, pepper, celery, apples (grated) and combine all ingredients in Dutch oven or pot and boil 1 to 1.5 hours. Remove spice bag. Ladle hot sauce into hot jars leaving ¼ inch space from caps and process 15 minutes in a boiling water canner. Yields 6 pints.