

LN & F Pot Luck Recipes  
2009



**Kicked Up Ambrosia Salad Parfaits**  
(recipe courtesy Emeril Lagasse, 2000)

1 pint fresh blackberries, rinsed and hulled  
1 pint fresh raspberries, rinsed and hulled  
 $\frac{1}{2}$  pint fresh strawberries, rinsed and hulled  
2 lg. bananas, cut into  $\frac{1}{4}$  in. slices  
2 med. oranges, peeled and cut into segments  
2 c. medium diced fresh pineapple  
1 lemon, juiced  
2 Tbs. chiffonade fresh mint leaves  
 $\frac{1}{2}$  c. granulated sugar  
2 c. heavy cream  
 $\frac{1}{2}$  c. sifted confectioners' sugar  
1 tsp. pure vanilla extract  
1 c. coconut flakes, toasted

In a large bowl, combine all the fruit. Add lemon juice, mint, and sugar. Mix well and set aside.

In a cold bowl, combine cream, confectioners' sugar, and vanilla. Whip cream mixture until soft peaks form.

To assemble, spoon some of the fruit mixture into the bottom of each parfait or martini glass. Sprinkle some of the coconut over the fruit. Spoon some of the whipped cream over the coconut. Continue layering until all of the ingredients are used. Serve immediately or chill until ready to serve.

Prep time: 20 minutes

Servings: 6

From the kitchen of: Mary Kavanagh

**Saucepan Brownies**

(from Woman's Day, March 1976)

- 1/2 c. sugar
- 1/3 c. butter or margarine
- 2 Tbsp. water
- 1 pkg. (6 oz.) semisweet chocolate pieces
- 1 tsp. vanilla
- 2 eggs
- 3/4 c. flour stirred with 1/4 tsp. each baking soda and salt
- 1/2 c. chopped nuts

In saucepan, combine sugar, butter and water. Over medium heat bring just to boiling, stirring constantly. Remove from heat. Stir in chocolate and vanilla until melted and smooth. Add eggs one at a time, beating well after each. Then stir in flour mixture. Stir in half the nuts and pour into greased 8"X 8"X 2" baking pan. Sprinkle with remaining nuts and bake in preheated 325° oven 25 minutes or until edges are firm-looking and center is shiny. Cool on rack. Cut in 2" squares.

Makes 16.

From the kitchen of: Mary Kavanagh

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**Cherry Summer Delight**

- Tub of Cool Whip
- Can of Cherry Pie filling
- Small can of crushed pineapple (drained)
- Small can sweetened condensed milk
- Two large or three small bananas, sliced
- Small package of pecan pieces

Mix ingredients including half of the nuts in a mixing bowl. Ladle into a cake pan. Sprinkle rest of the nuts on top. Refrigerate.

From the kitchen of: Elaine P. Hayes

## Jackie's Chocolate Buttermilk Cake

(from 1977)

2 c. sugar	1 tsp. soda	Note: I use canola oil, and it works just fine.
1 c. Wesson oil	$\frac{1}{4}$ c. cocoa	
2 eggs	2 c. plain flour	
$\frac{1}{2}$ c. buttermilk	$\frac{1}{2}$ tsp. salt	
1 c. water	1 tsp. vanilla	

Dump all ingredients in bowl and beat on medium speed for 4 minutes. Pour into 9" X 13" pan. (I spray pan with baking spray.) Bake at 350° for approximately 55 min. to 1 hour.

Icing:

1 box powdered sugar	1 tsp. vanilla
$\frac{1}{4}$ c. cocoa	$\frac{1}{3}$ c. buttermilk
$\frac{1}{4}$ c. melted margarine	

Mix together. Spread on cooled cake.

Note from Judy: The most delicious chocolate cake I have ever had!!

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## Just Wonderful

1 can cherry pie filling	1 lg. pkg. black cherry Jell-o
1 lg. can crushed pineapple, drained	1 c. chopped nuts
1 16 oz. Cool Whip	1 c. miniature marshmallows

Mix together Cool Whip and dry Jell-o. Add filling, pineapple, nuts, and mix together. Fold in marshmallows. Refrigerate.

From the kitchen of: Diane Roberts

## Pound Cake

1 box yellow cake mix  
1 pkg. instant pudding mix  
4 eggs  
1 c. water  
1/3 c. vegetable oil

Preheat oven to 350°. Grease bundt or tube pan. Combine ingredients. Mix 2 min.  
Bake 50 to 60 minutes.

From the kitchen of: Susan Paluchniak

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## Pumpkin Caramel Pound Cake

Cooking spray	1 tsp. baking powder
2/3 c. shortening	½ tsp. salt
1 stick butter, softened	1 tsp. cinnamon
3 c. sugar	1/8 tsp. nutmeg
¾ c. Smuckers Hot Caramel Ice Cream Topping	¼ tsp. each ginger, ground cloves, and allspice
1 c. canned pumpkin	3 c. flour
5 eggs	

### Glaze

2 c. confectioner's sugar  
3 Tbsp. Smuckers Hot Caramel Ice Cream Topping  
4 tsp. water (more if needed)

Preheat oven to 350°. Spray tube or bundt pan. Beat together shortening, sugar, and butter. Beat in topping and pumpkin. Beat in eggs, one at a time. In separate bowl, combine flour baking powder, salt, and spices. Add dry ingredients to pumpkin mixture and beat 2 minutes. Put in prepared pan. Bake 70 to 80 minutes or until done. Cool 15 minutes. Remove from pan promptly.

Mix confectioner's sugar, topping, and water in bowl. Drizzle over cake.

From the kitchen of: Marianne Gelarden

## Soda Cracker Pecan Pie

3 jumbo egg whites, beaten stiff  
1 c. sugar  
1  $\frac{1}{2}$  tsp. vanilla  
 $\frac{3}{4}$  c. crushed saltine crackers (about 15 crackers)  
1 tsp. baking powder  
1 c. chopped pecans

Crush saltine crackers to equal about  $\frac{3}{4}$  c.

Beat the 3 egg whites until stiff. Gradually add the sugar and vanilla, continuing to BEAT UNTIL VERY STIFF.

Add 1 tsp. baking powder to 1 c. chopped pecans and mix together (coats the pecans). Fold the crushed saltines and pecans into the egg white mixture. Scoop into 9" greased pie pan, piling mixture higher in the center.

Bake at 325° for 25 minutes. Peaks will have a slight brown tinge.

DO NOT PANIC IF PIE LOOKS CRACKED AND ODD! THAT'S WHAT IT'S SUPPOSED TO LOOK LIKE!

Whip  $\frac{1}{2}$  pint whipping cream with 1 tsp. sugar and  $\frac{1}{2}$  tsp. vanilla. Top pie with whipped cream at least 4 hours before serving. Garnish with pecan halves.

That's all there is, folks!

P.S. Any kind of nuts can be used.

From the humble, neglected kitchen of: Eileen Reddington

## Spinach Salad

### Salad:

1 lb. spinach, washed and torn	Water chestnuts, drained
8 slices bacon, cooked and crumbled	Croutons
1 sweet red onion	Bean sprouts
Mushrooms	

### Dressing:

$\frac{3}{4}$ c. sugar	1 Tbs. grated onion
1 c. oil	1 Tbs. Worcestershire sauce
$\frac{1}{4}$ c. vinegar	dash of salt
$\frac{1}{3}$ c. catsup	

Mix dressing in a blender and refrigerate overnight. Pour over salad ingredients. Do not pour on dressing until ready to serve.

From the kitchen of: Linda Nicolai

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## Strawberry Spinach Salad

1 pkg. fresh spinach, washed  
1 pint strawberries, sliced

Dressing: Combine in food processor or blender.

$\frac{1}{2}$ c. sugar	1 Tbs. sesame seeds
$\frac{1}{4}$ c. cider vinegar	1 Tbs. poppy seeds
$1 \frac{1}{2}$ Tbs. minced onion	$\frac{1}{4}$ tsp. paprika
$\frac{1}{4}$ tsp. Worcester sauce	
$\frac{1}{2}$ c. vegetable oil	

From the kitchen of: Priscilla Good

## Taffy Apple Salad

1 large can crushed pineapple (save the juice)  
2 c. miniature marshmallows

$\frac{1}{2}$  c. sugar                      1 Tbsp. flour  
 $1\frac{1}{2}$  Tbsp. vinegar              1 egg, well beaten

1 carton cool whip (9 oz.)  
2 c. diced unpeeled Delicious apples  
 $1\frac{1}{2}$  c. Spanish peanuts

Drain pineapple. Mix with marshmallows in large bowl. Refrigerate overnight. Mix juice, sugar, flour, egg, and vinegar in saucepan. Heat to boiling. Cool until thick and refrigerate overnight. Combine apple and nuts, and add to caramel mixture and cool whip. Stir in pineapple and marshmallows. Let stand in refrigerator for 6 to 8 hours.

From the kitchen of: Shirley Niesyto

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## Vickie's Curried Chicken Salad (from 1981)

2 Tbsp. pineapple juice                      2/3 c. mayonnaise  
1Tbsp. Dijon mustard                       $\frac{3}{4}$  tsp. curry powder

Combine and set aside.

4 c. cooked chicken                       $\frac{1}{4}$  c. thinly sliced celery  
2 Tbsp. green onions, sliced              1/3 c. slivered almonds  
green grapes to suit                      1 small can pineapple tidbits

Mix above ingredients. Pour on dressing and stir to combine. Served chilled.

From the kitchen of: Judy Goetzinger