

Livonia Neighbors and Friends

Pot Luck - Salad and Dessert Recipes



August 2011

Salads

Broccoli Salad

From Dorothy Watters

2 Broccoli Crowns
5 Small Green Onions
 $\frac{3}{4}$ c. Yellow or White Raisins
 $\frac{1}{2}$ c. Shredded Carrots
9 Slices of cooked bacon
1 c. Shredded sharp cheddar cheese

Dressing:

1 c. Mayonnaise
2 T Vinegar
 $\frac{1}{4}$ c. Granulated sugar

Mix dressing ingredients in a bowl and set aside. Cut broccoli into pieces, mince onions, blanch raisins (then rinse with cool water and drain), shred carrots, crunch or chop bacon into small pieces, shred cheese. Blend all salad ingredients in a large bowl and toss with salad dressing. Chill at least 2 hours before serving.

Broccoli and Grape Salad

From Barb Bellaire

2 Bunches Broccoli (cut into small pieces, rinsed and drained)
 $\frac{3}{4}$ c. raisins
1 $\frac{1}{2}$ c. Sunflower seeds
2 Bunches of seedless grapes (cut in half – green, red or combination)
 $\frac{1}{2}$ Jar of Real Bacon bits

Dressing:

1 c. Mayonnaise
 $\frac{1}{2}$ c. Sugar
3 T Vinegar

Mix dressing ingredients in a bowl and set aside. Combine salad ingredients in a large bowl, toss and mix with dressing. Chill before serving.



Classic Waldorf Salad Recipe

From Ardythe St Pierre

3 or 4 apples, unpeeled, cut from the core, and chopped into bite size pieces (about 3 cups)
 1 T lemon juice
 1/3 c. raisins
 2/3 c. chopped celery
 1/3 c. walnuts (optional)
 1/3 c. mayonnaise
 1 T sugar

Don't bother peeling the apples unless their skins are really unattractive. Cut up 3 or 4 of them, until you get about 2-1/2 or 3 cups of chopped apples. Sprinkle the lemon juice over the apples. The acid in the lemon juice prevents the apples from turning brown. The raisins will taste best if you plump them first. Do this by measuring them into a cereal bowl and adding enough warm tap water to cover them completely. Allow them to sit for a few minutes, absorbing the water and softening up. Drain them very well when you need them. I actually squeeze them to make sure they are very dry. Chop up the celery, it should take about 2 stalks or so. I add black walnuts because I get them for free, but you can use regular walnuts or omit them completely if you don't have any handy. Mix everything together in a medium sized bowl with mayonnaise and sugar, coating all of the ingredients with the mayonnaise. It is now ready to serve, or you can chill it overnight and serve it tomorrow instead. This is very crunchy and chewy. It is a perfect contrast for a meal that is soft or easy to chew. This recipe serves 6. This is a great apple Waldorf salad recipe. Perfect for dessert, potlucks or even a light lunch.

Cole Slaw

From Ceil Walczak

1 small head cabbage – shredded
 1 carrot – shredded

Dressing:

3 T Mayonnaise
 1/4 c. Vinegar
 1/4 c. Water
 1 T Sugar



Mix dressing in a small bowl. Combine cabbage and carrot in a large bowl; then toss with the dressing. Chill before serving.

Cole Slaw

Cabbage – shredded
 Carrots – shredded
 Cucumbers – diced
 Onions – diced

Mix well with Marzetti's Slaw Dressing.

Inside Out Sandwiches

From Diane Roberts

- 1 tub of Philadelphia Cream Cheese with onion and chives
- 1 pkg Bread sticks (Plain)
- 1 pkg Kraus Sliced Ham (use long length)

Spread softened cream cheese mixture on slice of ham and roll around bread sticks. Place in the refrigerator overnight. Slice into small sections. Serve with toothpicks. (Bread should be soft in the center.)

Optional: Add olives or pickles when inserting the toothpick.

Macaroni and Shrimp Salad

From Shirley Niesyto

- $\frac{3}{4}$ c. Mayonnaise
- 2 T Cider Vinegar (or less to taste)
- 1 T Prepared Mustard
- 1 t. Sugar
- 1 t. Salt
- $\frac{1}{4}$ t. Pepper
- 8 oz Elbow Macaroni (cooked, rinsed and drained)
- 1 c. Diced Celery
- 1 c. Chopped red or green pepper (or a mix)
- $\frac{1}{4}$ c. Chopped green onion
- $\frac{1}{2}$ lb Cooked small shrimp (or more if desired)
- $\frac{1}{2}$ c. Shredded or cubed cheddar cheese (or more if desired)

Combine first 6 ingredients. Add elbows, celery, pepper and onion. Toss to coat. Add cooked shrimp and cheddar cheese. Cover and chill at least 2 hours before serving.

Meat and Melon Bites

From Karen Seaman

From

- 1 Large Honeydew Melon
- 1 Large Cantaloupe
- 1 3-oz pkg. very thinly sliced ham or turkey lunch meat

1. Cut melons in half and remove seeds. (Opt. prepare a scalloped fruit bowl out of the melon.) Use a melon baller to scoop out pulp and make melon balls.
2. Wrap 1 strip of ham or turkey around each melon ball and then fasten with a fancy toothpick.
3. Refill melon fruit bowl with the wrapped melon balls.

Napa Cabbage Salad

From Bev McGurk

Make a day ahead

2 heads of Napa cabbage sliced and 1 bag of prepared cole slaw

1 bunch of green onions chopped fine

Put into a large plastic bag and chill.

2 pkgs. Ramen noodles, crushed – do not use spice envelope or water

1/4 c. sesame seeds

1 c. slivered almonds

1 stick butter (I use a little less)

Sautee noodles, sesame seeds and almonds in butter, watch carefully and do not burn, Drain on paper towel. Cool, then store in plastic bag.

Dressing:

1 c. oil (I use 1/2 water & 1/2 oil)

1/2 c. vinegar

2 T soy sauce

2/3 c. sugar

Refrigerate

Do all these mixtures the day or night before so the flavors can mix together.

Just before serving, toss noodle mix into cabbage and then add dressing sparingly and taste.

Nutty Broccoli Salad

From Marge Rankin

1 Pkg (3 oz) Chicken Ramen Noodle Soup

1 Pkg (16 oz) Broccoli Slaw (optional - use regular Slaw)

1 Bunch Green onions, chopped

1/3 – 1/2 c. Sunflower kernels (add more to taste)

1/2 c. Slivered almonds, toasted

Dressing:

1/2 c. sugar

1/2 c. olive oil

1/4 c. Red Wine Vinegar

Combine ingredients to make dressing including the pkg of seasonings from the soup mix in a saucepan. Heat until sugar is dissolved. Cool. Crush Ramen noodles and put in a large bowl. Add slaw mix, chopped onions, sunflower kernels and toasted almonds. Mix well. Drizzle cooled dressing over salad and toss. Chill and serve.

Orzo Spinach Salad

From Linda Nicolai

1 c. Orzo – cooked and drained
 1 Bag baby spinach
 1 Jar 12 oz. Roasted red pepper
 1 Container Feta Cheese w/tomato and basil
 ½ Bottle Garlic Expressions
 4 Green onions, sliced
 Cherry tomatoes, halved
 1 T Lemon zest
 Salt and Pepper to taste



Mix all the above ingredients in a large bowl. Chill and serve.

Pesto Deviled Eggs

From Dot Lepping

Makes 24 eggs

2½ hours | 30 min prep

Serves 12:

2 doz. eggs
 1/3 c. Water
 ½ c. Mayonnaise
 8-10 T Basil pesto

*Serves 24:

4 doz. Eggs
 2/3 c. Water
 1 c. Mayonnaise
 16-20 T Basil pestos



Directions:

1. Cook hard-cooked eggs. Crack & remove all eggshells.
2. Cut the eggs in half long ways, then drop all the yolks into a bowl. Use a fork to mash the yolks. It doesn't have to be perfect at this point, just so that they're smallish crumbles.
3. Add 1/3 c. of water and 1/2 c. of mayonnaise, then stir. Add the pesto, stirring every time you add 2 T.
4. Evenly distribute the mixed egg yolk and pesto into the center of each egg, then serve.

*Serves 24:

Steps 1 and 2 same as above.

Add 2/3 c. water and 1 c. mayo, then stir. Add the pesto, stirring every time you add 2 T. Follow the rest of the directions as above.

*Costco's homemade pesto is excellent to use. I also use light mayo.

Pickle-Pasta

From Marilyn G. Konchel

1 box (1 lb) Elbow Macaroni (cooked, drained and cooled)
 2 small or 1 large can Tuna Fish in Water (drained and flaked)
 Hellmann's Mayonnaise
 Pickles (Polish, Kosher or Zesty), chopped
 Pickle juice
 Salt and Pepper to taste

Best to make this a day ahead of time. In a large bowl, combine elbow macaroni, and tuna fish. Then add pickles along with a good amount of pickle juice from the jar. Toss with mayonnaise and add salt and pepper to taste. Refrigerate over night before serving. (Add additional mayonnaise before serving if desired.)

Southwestern Salsa with Black Beans and Corn

From Lorraine Boore

2 t. cumin seeds (or I use cumin powder)
 4 (15 oz) cans black beans, rinsed and drained
 2 (15 ¼ oz) cans whole kernel corn, drained
 2 red bell peppers, seeded and minced
 1 purple onion, minced
 1 c. minced fresh cilantro
 1 c. minced fresh parsley
 2/3 c. lime juice
 ½ c. olive oil
 6 cloves garlic, pressed (or I use the garlic in the jar in the veggie section at Kroger's)
 2 t. dried crushed red pepper
 1 t. ground black pepper

Yield: 10 cups ~ lasts up to two weeks in the refrigerator

Cook cumin seed in a small cast-iron skillet over medium heat 2-3 minutes or until browned, stirring often (if you use the powder skip this step).

Combine all ingredients in a large bowl and toss well. Cover and store in the refrigerator for up to two weeks. (I shake the bowl every time I go into the refrigerator for the first day.)

This recipe can easily be halved.

Spaghetti Salad

From Laurie Walton

1 box spaghetti (cooked and drained)
 2 cucumbers, diced
 4 tomatoes, chopped
 1 bell pepper, chopped
 2 med. Onions, chopped
 1 c. Celery, chopped
 1 bottle Zesty Italian Healthy Sensation salad dressing
 1/3 bottle Salad Supreme seasoning

Add all ingredients into a large bowl and mix well. Chill before serving.

Tortellini Picnic Salad

From Mary Furlong

Serves six to Eight

12 oz pkg tortellini
 8 1/2 oz water packed Artichoke quartered
 1 c. cherry tomatoes halved
 1 c. feta cheese
 1/2 c. black olives chopped
 Parmesan cheese



Dressing

1/4 c. red wine vinegar
 1/4 c. green onions chopped
 3 cloves garlic minced
 1 T dried Basil
 1/2 c. olive oil

Salad

Cook tortellini according to pkg mix together with the remaining salad ingredients except Parmesan cheese.

Dressing

Put the dressing ingredients in a jar and shake until fully mixed. Pour over salad and incorporate. Cover with the Parmesan cheese and serve at room temperature

Watergate Salad

From Eileen Reddington

- 1 can (20 oz) Crushed pineapple in juice, un-drained
- 1 pkg (3.4 oz) Jell-O Pistachio Instant Pudding
- 1 ½ c. thawed Cool Whip
- 1 c. Miniature Marshmallows
- ½ c. Chopped Pecans

Combine all ingredients. Pour into a bowl. Refrigerate at least 1 hour before serving.



Desserts

Carrot Cake Cookies

From Linda Yakonich

Makes: 30 cookies / Preparation time: 10-12 minutes / Total time: 25 minutes

1 cup white whole-wheat flour
 1/2 teaspoon baking soda
 1-1/2 cups rolled oats
 1 teaspoon cinnamon
 1 teaspoon dry ginger
 1/4 teaspoon ground cloves
 1/4 teaspoon ground nutmeg
 2 egg whites
 3/4 cups dark brown sugar
 1/4 cup vegetable or canola oil
 1/4 cup crushed pineapple, drained
 1/2 cup fat-free milk
 2 teaspoons vanilla extract
 1 cup raisins
 1 cup grated carrots
 1/2 cup chopped walnuts

Heat oven to 375 degrees. Lightly coat 2 large baking sheets with cooking spray.

In a medium bowl, combine the flour, baking soda, rolled oats, cinnamon, ginger, cloves and nutmeg. In a second medium bowl, combine the egg whites, brown sugar, oil, pineapple, milk and vanilla.] Add the liquid ingredients to the dry ingredients, then stir to combine. Stir in the raisins, carrots and walnuts. Drop by the tablespoonful onto the prepared cookie sheets, leaving 2 inches between them. Bake for 12 to 15 minutes, or until golden around the edges and slightly firm to the touch.

Cream Cheese Swirl Brownies

From Julie Witkowski

Filling

8 oz pkg cream cheese, softened
 2 eggs
 6 T sugar
 1/2 t. almond extract



Brownies

1 box (1 lb 2.4 oz) Betty Crocker® Original Supreme Premium brownie mix
 Water, vegetable oil and egg called for on brownie mix box
 1/3-1.2 c. semisweet chocolate chips
 Cran-raisins about 1/2-3/4 c...

***Walnuts (optional)**

1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9 x 13-inch pan with shortening or cooking spray. In small bowl, beat filling ingredients with electric mixer on low speed until smooth. Set aside.

2 Make brownie batter as directed on box. Add cran-raisins and chocolate chips to the batter. Mix. Spread 3/4 of brownie batter in pan. Spoon filling by tablespoonfuls evenly onto brownie batter. Spoon remaining brownie batter over filling. Cut through mixture with knife several times for marbled design. Sprinkle with nuts.

3 Bake 40 to 44 minutes or until toothpick inserted in brownie 1 inch from side of pan comes out almost clean. Cool completely, about 1 1/2 hours. Store covered in refrigerator.

Dream Cherry Pie

From Mille Youmans

- 1 – 8 oz pkg. of cream cheese
- 1 – 8 oz container Cool Whip
- ½ c. Granulated sugar
- 1 – 8 in. Graham cracker crust
- 1 – 21 oz can Cherry pie filling (or other flavor if desired)

Soften cream cheese at room temperature. Beat cream cheese until light and fluffy. Blend in 1 c. Cool Whip and sugar. Spread mixture into pie crust and top with pie filling then the remaining Cool Whip. Chill completely before serving.

Hamburger Cookies

From Barb Ziegler

- ½ c. Vanilla frosting
- Red and Yellow paste or gel food coloring
- 30 Vanilla Wafers
- 20 Peppermint Patties
- 1 t. corn syrup
- 1 t. sesame seeds
- Optional: Green tinted coconut



Place ¼ c. frosting in each of two small bowls. Tint one red and the other yellow. Frost the bottoms of 20 vanilla wafers with yellow; top with a peppermint patty. Spread with red frosting. (Add some coconut for lettuce) Brush tops of the remaining vanilla wafers with corn syrup; sprinkle with sesame seeds. Place this wafer on top of the red frosting.

Yield: 20 cookies/Prep time 30 mins.

Lemon-Blueberry Coffeecake

From Sandy Encelewski

Serves 12

Planning Tip: May be baked up to 3 days ahead. Store covered at room temperature.

OAT CRUNCH TOPPING

1 c. old-fashioned uncooked oats

½ c. dry lemon cake mix (from a 1-lb. 2.25 oz. box)

¼ c. packed brown sugar

1 t. ground cinnamon

½ stick (1/4 c.) unsalted butter, melted

Remaining lemon cake mix

½ pt. (scant 1 c.) reduced-fat sour cream (Note: I used regular sour cream)

¼ c. vegetable oil

¼ c. water

3 large eggs

1 tsp. vanilla extract

1 T freshly grated lemon peel

8 oz. (2 cups) fresh or frozen unsweetened blueberries (not thawed)

Heat oven to 350° F. Lightly coat a 13 x 9 baking with nonstick spray.

Topping: Stir oats, cake mix, brown sugar and cinnamon in a small bowl to mix. Add melted butter; stir with a fork until evenly moistened.

Put remaining cake mix, the sour cream, oil, water, eggs and vanilla in a large bowl. Beat with mixer on low speed 1 minute to combine. Increase speed to medium and beat 2 minutes until very thick and well blended. Stir in lemon peel; fold in blueberries. Scrape into prepared pan.

Bake 25 minutes. Break topping into small clumps with fingers; scatter evenly over cake. Bake 10 minutes or until a wooden pick inserted near center comes out with moist crumbs clinging.

Cool completely in pan on a wire rack. Cut in squares to serve.

Lemon Meringue Pie (Gluten Free)

From Marjorie Jones-Brawley

3 eggs (separate yolks from whites)

1 1/2 c. sugar

3 T corn starch

3 T white rice flour

2 T butter

1/3 c. lemon juice



Prepare baked pastry shell. (I used the Gluten Free pie crust mix.)

Filling:

In a medium saucepan combine sugar, cornstarch, white rice flour and a dash of salt. Gradually add in 1 ½ c. water. Cook and stir over medium high heat until mixture is thickened and bubbly; reduce heat. Cook and stir for 2 more minutes. Remove from heat and slightly add beaten egg yolks to the mixture. Mix thoroughly and cook until mixture comes to a slight boil. Cook about 2 minutes more or until mixture is thickened. Remove from heat; add the butter and lemon juice. Stir thoroughly, pour warm filling into baked pastry shell. Prepare the meringue and spread over warm filling; seal to the edge. Bake in 350° F oven for approximately 15 minutes. Cool on wire rack 1 hour. Chill 3-6 hours before serving.

Strawberries Dipped in Chocolate

From Dorrie Risko

Use Baker's Dipping Chocolate:

Open tub-container and remove inner seal. Place tub on microwave able dish. Heat chocolate for 30 seconds - STIR and continue cooking until chocolate is melted and becomes glossy - dip fruit and serve.



FOR HARD CHOCOLATE COATING:

Refrigerate the dipped fruit setting it on a waxed paper lined plate. Serve and enjoy!