

August 2009



Pizza Dip

8 oz. cream cheese softened

8 oz. pizza sauce

Shredded Mozzarella cheese

Pepperoni slices (enough to cover the top) quartered

Frito Corn Chips

Spread cream cheese on the bottom of Pyrex dish. Spread pizza sauce over cream cheese; Cover with pepperoni quarters and sprinkle with shredded Mozzarella. Bake at 350 degrees for 25 minutes until cheese is melted. Serve hot with Frito Corn Chip dippers.

September 2009



Delicious Banana Bread

Makes 1 large loaf or 4 5 ½" x 3 ½" x 2" loaves

4 extra ripe bananas

½ C margarine

1 C sugar

2 eggs beaten

2 C all purpose flour

1 t soda

1 t vanilla

¾ c chopped pecans or English walnuts

Mash bananas in a plate and set aside. If they are frozen, they can be thawed in the microwave or left at room temperature until they are thawed; they will be watery and look very unappetizing, but not to worry, this really works.

Cream margarine, sugar and eggs together in the mixer. Add bananas (watery substance and all). Add flour, soda and vanilla, and chopped nuts mixing thoroughly. Pour into greased loaf pan and bake in preheated oven at 350 degrees for 50-60 minutes for large loaf or 35-40 minutes for mini loaves or until sharp knife inserted in center comes out clean.

October 2009



Bob Holman's Favorite Chocolate Cake

CAKE

½ C butter(1 stick) melted (or non-hydrogenated butter substitute)
½ C vegetable oil
1 C water
½ C buttermilk
2 eggs beaten
1 t vanilla
6 T cocoa
2C sugar
2C all purpose flour
1 t cinnamon
1 t soda
pinch salt

In mixing bowl combine liquids, add dry ingredients. Mix until thoroughly blended. Pour into greased jelly roll pan; bake 350 degrees 20 minutes.

FROSTING

1/2 C butter or butter substitute melted
6 T milk
1/2 t vinegar
1 t vanilla
3 1/2 C powdered sugar
6 T cocoa
1 C chopped walnuts if desired

Mix liquids in a bowl, add dry ingredients stirring with wire whisk to break up lumps. If your powdered sugar is really lumpy, you may want to sift it before adding it to the liquids. Frost cake while it is warm. Sprinkle chopped nuts on top.

November 2009



Fresh Sage Dressing

FOR THE CORNBREAD

¼ C vegetable oil
2 C cornmeal
2 C all-purpose flour
2 T baking powder
4 t sugar
1 t salt (to taste)
2 eggs, lightly beaten
2 C whole milk

FOR THE DRESSING

3 C chopped onion
3 C chopped celery
1 C unsalted butter divided
½ to 1 C fresh sage finely chopped
salt and freshly-ground pepper to taste
3-4 C turkey stock or canned chicken broth

TO MAKE THE CORNBREAD: Preheat oven to 450 degrees. Pour oil into 13 X 9 X 2 inch metal baking pan and heat in oven until very hot, (approx. 5 minutes). In large bowl, mix cornmeal and flour; stir in eggs and milk. Carefully pour hot oil into cornmeal mixture, stir and pour into heated pan. Bake for 25 to 30 minutes, until golden.

TO MAKE THE DRESSING: While the cornbread is baking, in a large skillet, sauté' onion and celery in 8 T butter just until onion is transparent. When cornbread is done, remove from oven and let stand 10 minutes; crumble into a large bowl. (I wear rubber gloves to do this step -- the cornbread is hot!) Combine crumbled cornbread, sautéed vegetables, chopped sage, salt, pepper and turkey stock and mix well. Pour into large baking pan. Melt remaining butter (8 T) and drizzle over top of dressing. Reduce oven to 350 degrees, and bake for 30 minutes until lightly browned. Makes 18-20 servings. Unbaked dressing can be frozen for later use if it is not all needed for Thanksgiving dinner.

December 2009



Christmas Cheese Ball

-- makes 1 large cheese ball or 3 small ones

2 lbs sharp cheddar cheese, shredded (room temperature)

1 8-oz. pkg. cream cheese (room temperature)

1 med. onion grated

1 T mayonnaise

1 T fresh chives (I grow these in my herb garden)

1 T Worcestershire sauce

Chopped nuts or paprika

Combine cheeses in large bowl and work together until blended (I use rubber gloves and do this with my hands rather than a spoon.) Add grated onion, mayo, chives and Worcestershire sauce and blend with cheeses. Shape into ball and cover with chopped nuts or paprika. Wrap in plastic wrap and refrigerate until firm. These are better when allowed to ripen in the refrigerator for a few days. I sometimes double this recipe and make several smaller cheese balls to give as Christmas gifts.