

***Across the Fence***  
**Quick and Easy Recipes – February 2009**

**Lyn Jarvis' Recipes**

**Cranberry Peach Cobbler**

Prep: 15 min. Bake: 45 min.

½ cup butter, melted	2 Tbsp. grated orange peel, divided
2 cans (29 oz. each) sliced peaches	⅓ cup dried cranberries
1 pkg. (15.6 oz.) cranberry quick bread mix	⅓ cup sugar
1 egg	

Pour butter into a 13x9x2-inch baking dish. Drain peaches, reserving 1 cup juice. Pat peaches dry and set aside. In a large bowl, combine the quick bread mix, egg, 1 tablespoon orange peel, and reserved peach juice. Drop batter by tablespoonfuls over butter, spreading slightly. Arrange peaches over the top; sprinkle with cranberries. Combine sugar and remaining orange peel; sprinkle over peaches. Bake at 375°F for 45 to 50 minutes or until golden brown. Serve warm. Yield: 12 to 15 servings.

**Cider Pork Chops**

Prep/Total Time: 25 min.

2 Tbsp. all-purpose flour	1 cup sliced celery
½ tsp. salt	½ cup sliced green onions
¼ tsp. pepper	2 tsp. minced garlic
4 bone-in pork loin chops (½-inch thick)	¼ tsp. dried thyme
1 Tbsp. canola oil	1 cup apple cider or unsweetened apple juice

In a large resealable plastic bag, combine the flour, salt, and pepper. Add pork chops and toss to coat. In a large skillet, brown chops in oil over medium heat for 3-4 minutes. Remove and keep warm. In the same skillet, sauté the celery, onions, garlic, and thyme for 2 to 3 minutes or until crisp-tender. Return pork to the pan. Add cider. Bring to a boil. Reduce heat; cover and simmer for 7 to 8 minutes or until meat juices run clear. Serve with a slotted spoon. Yield: 4 servings.

**25 Minute Chili**

Prep/Total time: 25 min.

1 lb. ground turkey or beef	1 can (10.75 oz.) condensed tomato soup, undiluted
½ cup chopped onion	1 Tbsp. brown sugar
1 can (15.75 oz.) pork and beans	1 Tbsp. chili powder
1 can (14.5 oz.) diced tomatoes, undrained	

In a large saucepan, cook meat and onion over medium heat until it is no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 15 to 20 minutes or until heated through. Yield: 4 servings.

### **Crescent Bundle Surprises**

Prep/Total Time: 30 min.

1 tube (8 oz.) refrigerated crescent rolls  
8 fun-size Snickers candy bars, halved

¼ cup cream cheese frosting

Separate crescent dough into eight triangles; cut each in half, forming two triangles. Place a candy bar half on each triangle. Fold dough over candy and pinch corners together to seal. Place on an ungreased baking sheet. Bake at 375°F for 15 to 18 minutes or until golden brown. Remove to a wire rack. Cut a small hole in the corner of a resealable plastic bag. Fill bag with frosting; pipe over rolls. Yield: 16 servings.

### **Festive Corn Bread Salad**

Prep/Total Time: 20 min.

5 cups cubed corn bread or 6 corn bread muffins  
3 cups diced fresh tomatoes  
1 cup diced sweet onion  
1 cup diced green pepper

1 lb. sliced bacon, cooked and crumbled  
¼ cup sweet pickle relish  
1 cup mayonnaise  
¼ cup sweet pickle juice  
Shredded Parmesan cheese

Place corn bread cubes in a large salad bowl (or crumble muffins into bowl). Combine tomatoes, onion, green pepper, bacon, and relish; add to corn bread. Combine mayonnaise and pickle juice; mix well. Pour over corn bread mixture. Sprinkle with Parmesan cheese. Yield: 10 to 12 servings.

### **Ham 'n' Corn Chowder**

Prep/Total Time: 10 min.

1 can (14.5 oz.) diced new potatoes, drained  
1½ cups milk  
1 can (10.75 oz.) condensed cheddar cheese soup, undiluted

1 can (8.5 oz) cream-style corn  
1 cup frozen corn, thawed  
1 cup cubed deli ham

In a large microwave-safe bowl, combine all ingredients. Cover and microwave on high for 5 to 8 minutes or until heated through, stirring twice. Yield: 3 servings.

### **Heather Fischer's Recipes**

#### **Wild Rice with Rosemary and Cashew**

Prep/Total Time: 25 min.

1 tsp. olive oil  
½ cup onion, chopped  
½ cup chopped fresh mushrooms  
1 cup chopped cashews

1 Tbsp. chopped fresh rosemary  
1¾ cups chicken stock  
1 cup long grain and wild rice mix

Heat oil in a skillet over medium heat. Sauté onions until tender and translucent. Stir in mushrooms and sauté until soft. Add rosemary, and cook for 1 minute. Stir in cashews, and cook for 1 minute. Transfer to a medium saucepan. Pour in chicken stock, and stir in rice. Cover, and bring to a boil. Reduce heat, and simmer until water is absorbed. Remove from heat, and let stand for 5 minutes.

### **Balsamic Chicken and Fresh Mozzarella**

Prep/Total Time: 35 min.

5 chicken breast halves, skinless, boneless  
1 bottle (16 oz.) balsamic vinaigrette  
salad dressing  
1 tomato, sliced

5 generous-sized slices of fresh mozzarella  
cheese  
1 bunch fresh basil leaves  
2 Tbsp. balsamic vinegar  
Salt and freshly ground black pepper to taste

Place chicken in a shallow dish or large resealable plastic bag. Pour the dressing over it, cover or seal, and marinate in the refrigerator for 12 to 24 hours. Coat a large skillet with cooking spray or oil, and set over low heat. Remove the chicken from the marinade and discard the marinade. Fry chicken breast halves over low heat for about 30 minutes, or until juices run clear. Arrange chicken on a serving platter. Place a generous slice of fresh mozzarella on top of each piece. Place a leaf of basil on top of the cheese, and cover with a slice of tomato. Dash balsamic vinegar over the platter, and season with salt and pepper.

### **Peanut Butter Candy Bars**

Prep/Total Time: 30 min.

1½ cups butter, melted  
2 cups peanut butter  
4½ cups confectioners' sugar (or less,  
still is good with only 2 ½ cups)

2 cups graham cracker crumbs  
½ cup butter  
2 cups semisweet chocolate chips

Grease a 10x15x2-inch pan. In a large bowl, combine 1½ cups melted butter, peanut butter, confectioners' sugar and graham cracker crumbs. Spread in prepared pan. Combine ½ cup butter and chocolate chips in a medium saucepan over medium-low heat. Stir occasionally until melted and smooth. Spread over peanut butter mixture. Let cool completely before cutting into bars.

### **Carolyn Peake's Recipes**

#### **Italian Chicken Noodle Skillet**

1¾ cup uncooked egg noodles  
½ cup sliced fresh mushrooms  
1 can (14.5 oz.) diced tomatoes in sauce  
1 can (10.75 oz.) reduced-fat, reduced-sodium,  
condensed cream of chicken soup, undiluted

2 cups cubed cooked chicken breast  
¼ cup shredded Parmesan cheese  
1 tsp. Italian seasoning  
⅓ cup shredded part-skim mozzarella cheese

Cook noodles as directed on package. Meanwhile, in a large skillet coated with non-stick cooking spray, sauté mushrooms for 2 to 4 minutes, or until tender. Stir in tomatoes and soup until blended. Add chicken, Parmesan cheese, and Italian seasoning. Stir. Bring to a boil. Reduce heat and simmer, uncovered, for 5 to 8 minutes or until heated through. Drain noodles and stir into mixture. Sprinkle with mozzarella cheese and cover until cheese is melted. Yield: 4 servings.

### **Caramel Sweet Rolls**

½ cup packed brown sugar	1 tube (11 oz.) refrigerated breadsticks
⅓ cup heavy whipping cream	2 Tbsp. sugar
¼ cup chopped walnuts	1 tsp. ground cinnamon

In small bowl combine brown sugar and cream until sugar is dissolved. Spread into a greased 8-inch square baking dish. Sprinkle with walnuts. On a lightly floured surface, unroll breadstick dough but do not separate the sticks. Combine sugar and cinnamon and sprinkle over dough. Re-roll dough, starting with a short end. Cut along breadstick scored lines. Place cut side down in prepared pan. Bake at 350°F for 25 to 30 minutes or until golden brown. Cool for 1 minute before inverting onto a serving plate. Serve warm. Yield: 6 servings.

### **Appetizer Meatballs**

2 cups ketchup	1 Tbsp. dried minced onion
½ cup water	¼ tsp pepper
½ cup white vinegar	dash garlic powder
½ cup honey	dash cayenne pepper
2 Tbsp. Worcestershire sauce	1 pkg. (38 oz.) frozen fully cooked meatballs

In Dutch oven combine the first nine ingredients. Bring to a boil. Reduce heat and simmer, uncovered, for 15 minutes. Meanwhile, thaw meatballs in microwave oven according to package directions. Stir into sauce and heat through. Yield: about 6 dozen.

### **Pizza Dip**

2 pkgs. (8 oz. each) cream cheese, cubed	1 can (3.8 oz.) chopped ripe olives, drained
1 can (14 oz.) pizza sauce	2 cups (8 oz.) shredded mozzarella cheese
1 pkg. (8 oz.) sliced pepperoni, chopped	Bagel chips or garlic toast

Place the cream cheese in a 3-qt. slow cooker. Combine pizza sauce, pepperoni, and olives and pour over cream cheese. Cover and cook on low for 1½ to 2 hours or until cheese is melted. Stir and serve warm with bagel chips or garlic toast. Yield: 5½ cups.

### **Fruited Cabbage Salad**

4 cups shredded cabbage	½ cup mayonnaise or salad dressing
1 medium red apple, diced	2 Tbsp. milk
1 medium firm banana, sliced	2 Tbsp. sugar
⅓ cup chopped pecans	1 Tbsp. lemon juice
2 Tbsp. raisins	

In a bowl combine the first five ingredients and set aside. In a jar with a tight-fitting lid, combine mayonnaise, milk, sugar, and lemon juice and shake well. Pour over cabbage mixture and toss to coat. Yield: 4 to 6 servings.

## **Orange Dream Torte**

1 pkg. (3 oz.) orange gelatin	¼ cup sugar
⅔ cup boiling water	¼ cup milk
½ cup cold water	¼ cup graham cracker crumbs
1 carton (15 oz.) frozen whipped topping, thawed, divided	1 pkg. (3 oz.) ladyfingers, split
1 pkg. (8 oz.) cream cheese, softened	1 can (11 oz.) mandarin oranges, drained

In a large bowl dissolve gelatin in boiling water. Stir in cold water. Cover and refrigerate for 30 minutes or until syrupy. Fold in 3 cups whipped topping and set aside. In small bowl, beat the cream cheese and sugar until smooth and gradually beat in the milk. Fold in remaining whipped topping. Grease the bottom of a 9-inch spring-form pan and sprinkle with the cracker crumbs. Arrange the ladyfingers around edge of pan. Set aside 1½ cups of the orange mixture. Alternately spoon the cream cheese mixture and remaining orange mixture into pan. Spread reserved orange mixture over top. Refrigerate 1 hour or until set. Remove pan. Garnish with mandarin oranges. Yield: 12 servings.

## **Viewer's Recipes**

### **Easy Peach Cobbler, Donna Barcomb, Colchester, Vt.**

½ cup butter	1 cup milk
1 cup all-purpose flour	4 cups fresh peach slices (or canned)
2 cups sugar, divided	1 Tbsp. lemon juice
1 Tbsp. baking powder	Ground cinnamon or nutmeg, optional
Pinch of salt	

Melt butter in a 13x9x2-inch baking dish. Combine flour, 1 cup sugar, baking powder, and salt; add milk stirring just until dry ingredients are moistened. Pour batter over butter (do not stir). Bring remaining 1 cup sugar, peach slices, and lemon juice to a boil over high heat, stirring constantly. Pour over batter (do not stir.) Sprinkle with cinnamon and or nutmeg, if desired. Bake at 375°F for 40 to 45 minutes, or until golden brown. Serve warm or cold. Yield: 10 servings

### **Spice Cookies with Banana, Dorothy Boisvert, St. Albans, Vt.**

½ cup shortening	¼ tsp. baking soda
1 cup brown sugar, packed	¼ tsp. salt
2 eggs	½ tsp. cinnamon
1 cup banana, mashed	¼ tsp. cloves
2 cups flour	½ cup nuts, chopped
2 tsp. baking powder	

Mix shortening, sugar, eggs, and banana. Stir in remaining ingredients. Drop by rounded teaspoonfuls 2 inches apart on a greased cookie sheet. Bake at 375°F for 8 to 10 minutes.

## **Pineapple-Orange Sunshine Cake, Louise Lessard, Danville, Vt.**

### **Cake:**

1 box yellow cake mix  
1/4 cup unsweetened applesauce  
4 eggs

1 can (11 oz.) mandarin oranges in light syrup,  
cut in halves

### **Frosting:**

1 container (8oz.) light whipped  
topping, thawed  
1 pkg. (3.4 oz) instant vanilla pudding mix

1 can (15 1/2 oz) crushed pineapple in  
it's own juice

To make a multi-layer cake, bake the batter in two 9-inch cake pans for about 25 minutes, or until they test done. Split the cooled layers in half horizontally, spread with frosting and stack. Or bake in a 9 x13x2-inch pan. **For the cake:** preheat the oven to 350°F. In large bowl, stir together all the cake ingredients until moist. Beat by hand for 2 minutes. Coat a cake pan (or pans) with cooking spray. Pour batter in and bake for 30 to 40 minutes or till toothpick in center comes out clean. Cool completely. **For the frosting:** in a large bowl, mix together the frosting ingredients until well blended. Spread over the cake. Store in the refrigerator.

## **Maple Cranberry Chicken**

Prep/Total Time: 25 min.

1/2 cup maple syrup  
1 can (16 oz.) whole-berry cranberry sauce,  
divided

6 boneless skinless chicken breast halves  
(4 oz. each)  
1/2 tsp. salt

In a small bowl, combine syrup and 3/4 cup cranberry sauce; set aside. Sprinkle chicken with salt. If grilling the chicken, coat grill rack with nonstick cooking spray before starting the grill. Grill chicken, covered, over medium heat or broil 4-inches from the heat for 6 to 8 minutes on each side or until juices run clear, basting frequently with syrup mixture. Serve with remaining maple cranberry sauce. Yield: 6 servings.

## **Warm Fruit Compote**

Prep/Total Time: 15 min.

1/4 cup packed brown sugar  
1 tsp. cornstarch  
1/4 cup water  
1/4 cup orange juice concentrate  
2 Tbsp. butter

1 can (20 oz.) pineapple chunks, drained  
1 can (15.25 oz.) sliced pears, drained  
and halved  
1 can (15 oz.) mandarin oranges, drained

### **Topping:**

1 pkg. (3 oz.) cream cheese, softened  
1 Tbsp. sugar

1 Tbsp. orange juice concentrate

In a large saucepan, combine the brown sugar and cornstarch. Stir in the water, orange juice concentrate, and butter. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the fruit; heat through. In a small mixing bowl, beat the topping ingredients until smooth. Dollop over fruit. Yield: 6 servings.

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