

S.O.I.T.C.

RALLY

RECIPES

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I. APPETIZERS

Salmon Spread
by Bonnie Barrett

- 2 cans pink salmon
 - 2 pkg cream cheese
 - 3 hard boiled eggs
 - 1 onion, chopped fine
- Salt and Pepper

Mix together

Salsa/Veggie Dip
Submitted by Sharon Temple

- 1 cup mayo
- 1 cup sour cream
- 1 package Knorr Vegetable soup dip
- 1 12 oz jar salsa

Mix and enjoy

Texas Caviar
submitted by Judy Beem

- 1 15 oz can pinto beans
- 1 15 oz can black beans
- 1 15 oz can white shoepeg corn
- 1 15 oz can black-eyed peas

Drain and rinse, especially black beans.

Add:

- 1 green pepper, diced fine
- 1 medium onion, diced fine
- 1 small can green chilies
- 1-4 oz. jar pimentos, chopped
- 2 handfuls chopped cilantro

Marinade

- ½ cup oil
- ¾ cup cider vinegar
- 1 cup sugar
- 1 tsp. salt
- ½ tsp. pepper

Warm in microwave to dissolve sugar. Pour overall and refrigerate overnight.
Will keep up to a week.

Vege Pizza
Submitted by Sally Van O's

2 Pkg crescent rolls

Press in jelly roll pan. Bake as directed. Cool.

2 8 oz pkg. cream cheese
b cup mayonnaise
1 pkg Hidden Valley Dressing (dry)
1 Tsp garlic powder
1 Tsp dill weed

Mix together and spread over crust. Add vegetables of choice, and shredded cheese.

Broccoli
Cauliflower
Green onions
Carrots

Wedding Cheeseball
Submitted Mary Benfield

2 8 oz packages of cream cheese, pre-softened
1 8 ½ oz crushed pineapple, well drained
2 cups chopped pecans
¼ cupped chopped green pepper
2 tbsp chopped onion
1 tsp seasoned salt

Mix all ingredients. Reserve 1 cup of chopped pecans. Form into a ball and roll in remaining pecans. Chill. Serve with crackers.

Zucchini Appetizers
Submitted by Shirley Zoller

- 3 cups thinly sliced unpeeled zucchini (4 small)
- 1 cup original Bisquick mix
- ½ cup finely chopped onion
- ½ cup grated Parmesan cheese
- ½ tsp salt
- ½ tsp seasoned salt
- ½ tsp dried oregano leaves
- ½ tsp pepper
- 1 garlic clove, finely chopped
- ½ cup vegetable oil
- 4 eggs, slightly beaten

Heat Oven to 350N. Grease bottom and sides of 9 x 13 pan. Stir together all ingredients, spread in pan. Bake about 25 minutes or until golden. Cut into 2 inch squares, then diagonally into triangles. Prep time 15 minutes. Makes 4 dozen appetizers.

I. Salads

Pepe Salad
Submitted by Jean Keefer

- 1 30 oz can of fruit cocktail
- 1 10 oz can of crushed pineapple
- 1 small can of mandarin oranges
- ½ box pepe (#27) macaroni cooked according to instructions on box, set aside to cool

Drain, fruit cocktail and crushed pineapple, reserve juice. Add: 1 egg, ½ cup sugar, ½ teaspoon of salt and 1 ½ tablespoon of cornstarch. Cook stirring constantly till comes to boil and thickens. Cool.

Combine fruit mixture and macaroni, put drained fruit on top of macaroni and refrigerate overnight.

Just before serving add 12 oz container of cool whip and fold into mixture

7-Cup salad or Dessert
Submitted by Carol Newton

- 2 ½ cups miniature marshmallows
- 7 oz 7-up
- 1 small lime jello
- 6 oz cream cheese, at room temperature
- 1 cup crushed pineapple, drained
- ¾ cup nuts
- 1 small container Cool Whip
- 6 cup salad dressing or mayonnaise

Heat and stir marshmallows in 7-up. Add lime jello. Mash cream cheese and add to mixture. Take off stove and beat mixture. Add pineapple and nuts. Chill till thick (about ½ hour). Fold in Cool Whip and mayonnaise into mixture. Keep refrigerated.

Spinach Salad

Submitted by Betty Johnson

1 Bag Baby Leaf Spinach

1/2 Sliced thin Granny Smith Apple
Handful of Red Grapes sliced in half

1/4 Cup or more of Feta Cheese crumbled

Dressing:

Equal amounts of Balsamic Vinegar, Sugar and Olive Oil.

Whisk together and pour over salad to taste.

Toss and serve

III. VEGETABLES

Broccoli Caserole
Submitted by Sharon Temple

Always requested at family gatherings

- 1 package cooked chopped broccoli
- 2 eggs
- 1 can cream of mushroom soup
- 1 cup mayo (don't use salad dressing)
- 2 cup shredded cheddar cheese

Mix all together and bake in a pam-sprayed casserole at 350 degrees until nice and firm.

Corn Pudding
Submitted by Betty Mutschler

- 3 eggs, beaten
- $\frac{3}{4}$ cup sugar
- 2 heaping Tbsp plain flour. Mix with, the above sugar
Dash of salt
- 1 $\frac{1}{2}$ cup whole milk
- 1 can cream style corn
- $\frac{1}{2}$ stick of butter
- $\frac{1}{2}$ tsp vanilla

Put $\frac{1}{2}$ of butter, melted, in bottom of baking dish. Mix ingredients together and pour into baking dish. Dot with remaining butter. Bake at 375 N for 45 minutes or until set. Serves 6.

Wisconsin Corn Casserole
Submitted by Joyce Verby

- 1 can crisp corn
- 1 can cream corn
- 1 cup sour cream
- 1 stick of butter
- 1 package Jiffy corn muffin mix

Mix all ingredients together. Place in casserole dish and bake at 350N for about an hour.

Zesty Carrot Bake
Submitted by Barbara Mohr

- 1 pound carrots, cut into 1/2 inch slices
- 2 Tbs. minced onion
- 3/4 cup mayonnaise
- 1/3 cup water
- 1 Tbs. prepared horseradish
- 1/4 teas. pepper
- 1/2 cup dry bread crumbs
- 2 Tbs. butter or margarine, melted
- 1/2 cup shredded sharp cheddar cheese

On stovetop or in a microwave oven, cook carrots until tender. Place in a 1-quart baking dish; set aside. In a small bowl, combine the next five ingredients; mix well. Pour over carrots. Combine bread crumbs and butter; sprinkle on top. Bake, uncovered at 350 degrees for 25-30 minutes. Sprinkle with cheese. Return to the oven for 2-3 minutes or until the cheese melts.

Makes 6 serving. (For Pot-Luck suppers, I always double this recipe!)

IV. MAIN DISHES

Chicken Bake
Submitted by Bryan & Lee Anne Richardson

Ingredients

1 8 oz bottle Russian dressing
1 packet onion soup mix (Lipton or equivalent)
8 oz Apricot Preserves (or more to taste)
Boneless, skinless chicken breast halves (2 per person), trimmed of fat

1. Combine first 3 ingredients.
2. Place chicken breast halves in a glass baking dish.
3. Pour first 3 ingredients over top of chicken.
4. Bake in a 350 degree oven for 1 hour.

You won't believe how tender and moist the chicken comes out until you try it. We like to make plain white rice as a side and then spoon the finished sauce over the rice. The chicken can also be served on the rice or alongside with sauce spooned over the chicken also.

V. DESSERTS

Blue Cheese Thumb prints
Submitted by Gay Lynn and Jay Chism

Makes about 5 dozen

Prep Time: 15 min Chill: 2 Hours

Bake: 15 min per batch

- 2 2 ounce, packages crumbled blue cheese
- ½ cup butter, softened
- 1a cups all-purpose flour
- 3 Tbsp poppy seeds
- ¼ Tsp ground red pepper
- a cup cherry preserves

Beat blue cheese and butter at medium speed with an electric mixer until fluffy.

Add flour, poppy seeds, and red pepper, beating just until combined.

Roll dough into ¾-inch round balls; cover and chill 2 hours.

Arrange balls on ungreased baking sheets, and press thumb into each ball of dough, leaving an indentation.

Bake at 350 degrees for 15 minutes or until golden brown.

Transfer to wire racks to cool completely.

Place about ¼ tsp preserves in each indentation.

Blue Cheese Crisps

Combine ingredients for dough as directed. Shape dough into 2, 9-inch-long, logs.

Wrap each log in plastic wrap, and chill for 2 hours. Cut each log into ¼ inch slices, and place on ungreased baking sheets. Bake at 350 degrees for 10 to 12 minutes or until golden brown. Transfer to wire racks to cool completely. Omit cherry preserves. Store crisps in an air tight container up to 1 week.

Lemon Delight
Submitted by Darlene Reese

- 1 cup flour
- 1 stick margarine, melted

Mix together and press into bottom of pyrex pan. Bake 375N.

- 1 large cream cheese
- 1 cup powdered sugar
- 1 cup Cool Whip

Mix and spread over cooled crust.

- 2 boxes instant lemon pudding
- 1 tsp lemon extract
- 3 cup milk

Beat 2 minutes. Spread over cream cheese mixture. Cover with Cool Whip. Sprinkle with nuts.

Apple Betty Dessert
Submitted by Marilyn Pierson

Enough sliced apples to heap full a 9" pie plate

½ cup orange juice

¼ to ½ cup sugar

¾ cup flour

1 ½ tsp. cinnamon

¼ tsp nutmeg

¼ tsp cloves

¼ lb butter or margarine

Mound apples in greased pie plate. Sprinkle with orange juice. (I sprinkle additional cinnamon on at this point). For topping combine sugar, flour, and spices. Cut in butter until mixture is crumbly. Scatter over apples. Bake at 375N for 45 minutes or until apples are done.

Nanaimo Bar Recipe
Submitted by Joan Richard

Bottom Layer

- ½ cup unsalted butter (European style cultured)
- ¼ cup sugar
- 5 Tbsp cocoa
- 1 egg beaten
- 2 cups graham wafer crumbs
- 1 cup coconut

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs and coconut. Press firmly into an ungreased 8"x 8" pan.

Second Layer

- ½ cup unsalted butter
- 3 Tbsp cream
- 2 Tbsp Bird's vanilla custard powder
- 2 cups icing sugar

Cream butter, cream, custard powder, and icing sugar, together well. Beat until light. Spread over bottom layer.

Cherry Crunch
Submitted by Betty

3-large cans of cherry pie filling
1-box yellow cake mix
1-stick butter
1-cup pecan pieces

Dump the 3 cans of cherry pie filling in a glass or metal pan (9 X 12 cake pan size)

Add dry cake mix on top by sprinkling it over the cherry pie filling. (its a judgement thing, I use 2/3's to 3/4's of the cake mix)

Cut butter into patties and place around over the top of cake mix. (again its a judgement thing, I use about 3/4 stick of butter, and place it about a 1/2" to 1" apart!)

Sprinkle the pecans on top!

Bake in Microwave/Convection oven on 375 degrees for 45 minutes.

(I baked it an hour for the Rally, and it burned alittle on top...so I'm suggesting 45 minutes.)

For a smaller amount, I use one can of cherry pie filling, alittle over half of a "Jiffy Yellow Cake Mix", and butter to cover the top...and sprinkle on pecans as desired!

VII. Dutch Oven Cooking

Recipes submitted by Don & Betty Johnson

Jelene an Bos Jambalaya

12 Inch Deep Pot
Coals: 15 Top 9 Bottom

2 Tbs Canola Oil
2 12 Oz Packages Manda Andouille Sausage 3 10oz packages Yellow Rice
1 tsp Dried Thyme Leaves 1 tsp Chili Powder
1 1/2 tsp cayenne pepper 2 Large Bell Peppers (Chopped)
2 Large Onions (Chopped) 3 cans 14.5 oz Stewed Tomatoes
2 Garlic Clove (minced) 3 cans 14.5 oz Chicken Broth
1 1/2 tsp Cajun Seasoning
2 1/2 lbs Peeled, De-Veined, and Cooked Shrimp.

Brown sausage in oil. Add onion, garlic and bell pepper and sauté.

Add all liquid and rice to sautéed vegetables. Bring to a boil.

Cover with lid and cook at 325°F for 45 minutes. Fluff rice with a large fork to incorporate ingredients and fold in Shrimp

Italian Bread

- 1 (.25 ounce) package active dry yeast
 - 1 cup warm water (110 degrees F/45 degrees C)
 - 1 tablespoon white sugar
 - 2 tablespoons olive oil
 - 1-1/2 teaspoons salt
 - 1-1/2 teaspoons dried basil
 - 1-1/2 teaspoons dried oregano
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 1/4 cup grated Romano cheese
 - 3 cups bread flour
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DIRECTIONS:

1. Mix yeast, warm water, and white sugar together in a large bowl. Set aside for five minutes, or until mixture becomes foamy.
2. Stir olive oil, salt, herbs, garlic powder, onion powder, cheese, and 3 cups flour into the yeast mixture. Dough will be stiff.
3. Knead dough for 5 to 10 minutes, or until it is smooth and rubbery. Place in an oiled bowl, and turn to cover the surface of the dough with oil. Cover with a damp linen dish towel. Allow to rise for one hour, or until the dough has doubled in size.
4. Punch dough down to release all the air. Shape into two loaves. Place loaves on a greased cookie sheet, or into two greased 9 x 5 inch loaf pans. Allow to rise until doubled in size, about a 30 minutes.
5. Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove loaves from pan(s), and let cool on wire racks for at least 15 minutes before slicing.

Bread Machine Steps

1. Place foamy yeast in bread machine pan.
2. Mix all dry ingredients and place in pan over yeast and water. Add last the olive oil.
3. Set on dough mode and let run through 1st rising. Remove and follow directions from step 4 to step 5.

If camping, you can freeze the bread, thaw and let rise. Then bake in Dutch Oven at campsite.

Lasagna very good with Italian Bread.

Dutch Oven Lasagna

(Feeds 10-12, with seconds)

3 Pounds Whole milk Ricotta Cheese

48 ounces Ragu Garden style tomato sauce (or your favorite)

2 pounds Mozzarella cheese chopped

1 teaspoon basil

1 teaspoon oregano

1 teaspoon garlic powder

dash of tobasco sauce

3 Pounds of sausage, cooked and chopped

4 eggs

2 8 ounce packages of No-Boil Lasagna noodles

12 inch 6 quart Dutch Oven

(All ingredients are to be used with no leftover items)

Start fire using 20 coals.

Cook sausage over barbecue then cut into bite size pieces.

Mix all ingredients, except noodles, sausage and sauce.

Place 4 tablespoons of sauce on bottom of Dutch Oven and spread around.

Line Dutch Oven with one layer of noodles. Break off pieces to fit round edges, to
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bottom.

Spread 1/4 inch of cheese mixture, some sausage and 3-4 tablespoons of sauce.

(layering is important to estimate thickness to use all of the noodles)

Add another layer of noodles and cheese until Dutch Oven is filled. Last layer
shoulc

noodles with sauce to cover. ... ,... .

Place on a bed of 12 - 15 coals and place 5 - 8 coals on top. Cook for 30 minutes
and check

noodles are soft its ready. If not, cook for another 15 minutes and check again. its
ready when

noodles are soft.

Batchelor's Rum Cake

Rum Cake Glaze

1C. chopped nuts 1/4 lb. Butter
1 Yellow Cake Mix 1/4 C. Water
small Vanilla Instant Pudding 1 C. Sugar
4 Eggs 1/2 C. Rum
1/2 C. Water
1/2 C. Oil
1/2 C. Rum

Cake:

Sprinkle nuts in bundt pan. Mix all remaining ingredients and pour in pan. Bake 1 hr. @ 325 degrees. Let cool. Invert onto serving plate. Prick holes in top and sides with fork. Spoon and brush glaze over top and sides. Let glaze soak in then repeat until all glaze is used.

Glaze:

melt butter. Add water and sugar and bring to a boil. Boil for 5 minutes. Remove from heat and add rum.

Martha Styles Bread Pudding with Custard Sauce

1 16 oz loaf french bread torn into small pieces
4 cups milk
3 lg eggs, lightly beaten
2 cups sugar
1 cup chocolate chips
1 1/2 tablespoons vanilla
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg

Place bread in a lightly greased 12 dutch oven. Pour milk over bread and let stand 10 minutes. Blend mixture well, using hands. Stir eggs and next 5 ingredients into bread mixture. Bake at 325 degrees for 40 to 45 minutes or until firm. (may take a little longer using charcoal) Serve warm with Custard Sauce.

Custard Sauce:

1 cup sugar
1/2 cup butter
1/2 cup half and half
2 tablespoons Whiskey

Bring first 3 ingredients to a boil in heavy saucepan over medium heat, stirring until sugar dissolves. Reduce heat and simmer 5 minutes. Cool, stir in whiskey.