



Munch 'n Share-March 2010



Creamy White chili

Denise Harris

- 1 lb. boneless skinless chicken breasts, cut into ½ inch cubes
 - 1 medium onion, chopped
 - 1 teas. Garlic powder
 - 1 Tbls. Vegetable Oil
 - 2 Cans (15 ½ oz each) great northern beans, rinsed and drained
 - 1 Can chicken broth (14 ½ ounces)
 - 1 teas. Salt
 - 1 teas. Ground cumin
 - 1 teas. Dried Oregano
 - Opt. 2 cans (4 oz) chopped green chilies
- Combine ingredients and heat in pan for about 30 minutes.



Butter Dips

Denise Harris

- 2 ½ C. Flour
- 1 Tbls sugar
- 3 ½ teas. Baking powder
- 1 ½ teas. Salt
- 1 C. Milk



Mix dry ingredients then milk. Stir slowly with a fork until dough clings together. Turn onto flour board and roll over to coat with flour. Knead lightly about ten times. Roll out to ½ in thickness, and with floured knife, cut dough into 1 to 2 inch strips then squares.

Melt ½ C. butter in 9 X 13 pan in 450° oven. Remove as soon as butter is melted. Dip each square in butter – on both sides – and lay close together in rows in pan. Bake at 450° for 15 – 20 minutes until golden brown. Serve hot.

Tortellini Alfredo

Jeanette Warren

- 1 Pkg. Cheese Filled Tortellini
- 1 Jar Alfredo Sauce

Boil Tortellini until tender. Drain and add Alfredo Sauce. Serve hot.



Rice-A-Roni Chicken Salad

Barbara Bean

- 2-3 C. Chicken, chopped
- 1 box Rice-A-Roni
- 4 Green Onions
- 1 Small can sliced Olives
- 1 jar Marinated Artichoke Hearts
- 1/3 jar Pimentos
- 1/2 C. sliced Almonds
- 1 C. Mayonnaise



Cook Rice-A-Roni as directed on box. Chop onions, artichokes, and pimentos. Mix all ingredients. Refrigerate.
Serve on Croissants.

Poppy Seed Salad

Bonnie Jones

- 2 Bags of Romaine Lettuce
- 1 – 2 Cans mandarin oranges
- Crasins
- 1 1/2 - 2 C. Slivered almonds (toasted as below)
- 1 Bottle Brianna Poppy Seed Dressing.



In a sauce pan put 2 T. butter and 2-3 T. sugar and almonds. Stir until toasted. Pour out on wax paper and let cool. Toss with Poppy Seed Dressing just before serving.

Bundt Bread

Bonnie Jones

- 1/2 lb. Butter (2 cubes)
- 2 C. Warm milk
- 3/4 C. Sugar
- 2 Tbls. Yeast in 1/2 C. warm water
- 1 t. Salt
- 3 Eggs
- 7 1/2 C. Flour



Knead until it is a soft dough. Let rise to double. Halve the dough. Roll out then cut out with an empty tuna fish can. Stack sideways in buttered pan. Let rise 20 minutes. Makes great rolls. For a Bundt pan, melt 1 cube butter and pour in pan. Makes 2 Bundt pans full. Bake at 375° for 20-25 minutes.

Rice Pudding

Monica Koyle

- 3 C. Water
- 1 C. Uncooked Rice
- ¼ t. Salt
- 3 Eggs, beaten
- ½ C. Sugar
- 2 t. Vanilla
- 2 C. Milk, Half & Half



Cook water, rice, & salt in a saucepan until nearly done. Add other ingredients. Bake 1 hour or until set.

Optional: Add a dash of cinnamon or allspice & ½ c. raisins

*Note: If you don't want to bake it, you can finish it off by cooking on the stove top for another 15 minutes or until set.

Crêpes

Rebecca Harris

- 2 ¾ Cup Milk
- 2 Cup Flour
- 2 Tb. Butter
- 1 dash Salt
- 3 Eggs
- 1 Tb. Vanilla
- 2 Tb. Sugar



Blend in blender. Pour circle of batter in fry pan with melted butter. Lift pan and roll around to allow batter to make a bigger circle. Fry slowly on one side until batter is no longer runny and bottom is slightly golden brown. Flip and brown lightly on the other side. Fill with yogurt, maple syrup, Nutella & bananas, or any number of pie fillings and creams (available in tubes at Stokes in the baking section). Roll or fold. For dessert, serve with whipped topping. (Also, Maple syrup can be just poured over the top of rolled crêpes and eaten like pancakes)

