

CHRISTINE'S NEWSLETTER RECIPES

HONEY GLAZED EASTER HAM

5 to 8 pounds of ready-to-eat ham (I prefer a spiraled ham)

1/4 tsp. ground cloves

1/4 cup brown sugar

1 cup of honey

2/3 cup butter

Disposable pan or foil lined pan (I use a dutch oven)

- Preheat oven to 325 degrees.
- Score ham. Place ham in foil lined pan or disposable pan.
- In the top half of a double boiler, heat the cloves, brown sugar, honey and butter.
- Keep glaze warm while baking ham.
- Brush glaze over ham and bake 1 hour and 15 minutes in the preheated oven.
- Baste ham every 10 to 15 minutes with the honey glaze. (Make sure you have a newer basting brush). During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze.
- Remove from oven and let sit a few minutes before serving.



EASTER PORK TENDERLOIN

1 (1 1/2 pound) fat-trimmed pork tenderloin

Salt and pepper to taste

All-purpose flour for dusting

2 tablespoons vegetable oil

1 (8 ounce) bottle Russian salad dressing

3/4 cup honey (or 1/2 cup, according to your tastes)

1 (1 ounce) envelope dry onion soup mix

- Preheat oven to 350 degrees F (175 degrees C).
- Trim any excess fat from pork and pat dry with a paper towel. Season with salt and pepper. Dust with flour, shaking off any excess.
- In a large skillet, heat 1 to 2 tablespoons of vegetable oil over medium-high heat. Sear the pork in the oil, rotating to brown evenly all sides. Transfer to a baking dish just large enough to fit the tenderloin.
- In a bowl, stir together the Russian-style salad dressing, honey, and onion soup mix. Pour evenly over the tenderloin, rolling the meat to coat on all sides. Cover with aluminum foil.
- Bake, covered, in the preheated oven for 30 minutes, basting with glaze every 10 minutes. Remove foil and continue baking another 30 minutes, or until pork is no longer pink in the center.



COCONUT RUM BANANAS

1/3 cup unsweetened flaked or dried coconut

2 tblsp unsalted butter

1/2 cup light brown sugar, firmly packed

2 tblsp dark rum

Pinch of salt

4 peeled and qrtr'd banana's, cut lengthwise and in half

Coconut ice cream (Raley's or Belair)

(or, Nutty Coconut ice cream from Baskin Robbins)

- Toast the coconut at 350 deg F on a rimmed baking sheet stirring occasionally until golden brown, set aside.
- In a frying pan over medium heat melt the butter. Add the brown sugar and stir to moisten with the butter.
- Add the rum and salt and stir to mix.
- Add the banana quarters cut side down.
- Reduce heat to med-low and cook turning once, until just tender and golden, about 5 min. total.
- Place a scoop or two of the ice cream in a bowl and add the banana mixture and serve. (Serves 4)

This recipe came from one of my best friends, Dana Zeller. She made it for all of us over the 4th of July weekend. I got her permission to steal it and share it with all of you! Enjoy.



SPICED NUTS

1 tablespoon egg white

2 cups pecans or walnuts

$\frac{1}{4}$ cup sugar

1 tablespoon ground cinnamon

- Heat oven to 300 degrees.
- Mix egg whites and pecans until pecans are coated and sticky.
- Mix sugar and cinnamon in separate bowl.
- Sprinkle sugar/cinnamon mixture over pecans, stirring until sugar mixture completely coats pecans.
- Spread on un-greased cookie sheet.
- Bake 20 minutes.

Cool completely and then store in mason jars or Christmas containers. Decorate with raffia or bows and give as Christmas gifts. It makes a wonderful, homemade gift. (Above recipe makes about 2 cups.)



EASY CHRISTMAS TOFFEE

2 cups butter
2 cups white sugar
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup finely chopped almonds

- In a large heavy bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees F (137 degrees C). Stir occasionally.
- While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper.
- As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin even layer once it is melted. Sprinkle the nuts over the chocolate, and press in slightly. Putting a plastic bag over your hand will minimize the mess.
- Place the toffee in the refrigerator to chill until set. Break into pieces, and store in an airtight container. (Yields 2 pounds.)



SUPER BOWL SKEWERS

1 cup crunchy peanut butter
1/3 cup chopped fresh cilantro
3/4 cup favorite salsa
1/4 cup packed brown sugar
1/2 cup soy sauce
1/2 cup soy sauce
1 tablespoon Kosher salt
1/4 cup lemon juice
1/2 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
3 tablespoons minced garlic
1 bunch green onions, chopped
3 skinless, boneless chicken breast halves - cut into strips
2 green bell peppers, seeded and cubed

- In a large mixing bowl, combine crunchy peanut butter, cilantro, salsa, brown sugar, soy sauce, salt, lemon juice, cayenne pepper, black pepper, garlic and green onions; mix well.
- Add chicken to the marinade, cover and refrigerate for at least 4 hours.
- While the chicken is marinating, soak bamboo skewers in water for one hour so they will not burn on the grill. Preheat the barbeque to a high heat. Or preheat your oven to broil.
- Thread chicken onto skewers like a snake, and in between each loop add a cube of bell pepper. Grill skewers, turning once, over charcoal for 4 to 6 minutes; or broil, until just browned and cooked through. (Serves 6)



LINGUINE WITH SNOW PEAS, CUCUMBER & PEANUT SAUCE

2 cloves garlic
2 tblsp. soy sauce
1/3 cup creamy peanut butter
2/3 cup chicken broth
1 1/2 tblsp. lime juice
1/2 tsp. red pepper flakes
3/4 tsp. garlic or sea salt
3/4 lb. linguine
3/4 lb. snow peas, cut diagonally into thin slices
1 1/2 cups bean sprouts
2 scallions, chopped, including tops
1 cucumber, peeled, halved, seeded & sliced thin
1/2 cup chopped peanuts



- In a blender or food processor, combine the garlic, soy sauce, peanut butter, chicken broth, lime juice, red-pepper flakes, & 1/2 tsp. of the salt. Puree until smooth.
- In a large pot of boiling, salted water, cook the linguine until almost done, about 9 minutes.
- Stir in the snow peas & bean sprouts & cook until the vegetables & pasta are just done, about 3 minutes more.
- Drain & toss with the peanut sauce, the remaining 1/4 tsp. salt, the scallions, cucumber, & 1/3 cup of the peanuts.
- Serve with the remaining peanuts sprinkled over the top.

This recipe serves 4, so you might want to double it. It's really good with a chilled, fruity white wine, which compliments the spice of the dish. Enjoy!!

THAI NOODLE SALAD

1 lb. vermicelli
8 oz. snow peas, cut into strips
1 cup green onions, chopped
1 cup sliced red pepper
1/2 cup cilantro, chopped
1 cup dry roasted peanuts

Dressing:

1/3 cup rice wine vinegar
1/4 cup soy sauce
1 tblsp. fresh ginger, minced
1 tsp. garlic (2 cloves), chopped
1/3 cup oil (Sesame oil & hot chili oil combined)
1/2 tsp. black pepper
1/2 tsp. salt
1/2 tsp. sugar

Boil noodles al dente. Add dressing. Let sit, the longer the better. Add other ingredients and serve. Use hot chili oil to taste. Be careful with it!!



AUTHENTIC THAI COCONUT SOUP

1 lb. medium shrimp – peeled and deveined
2 (13.5 ounce) cans canned coconut milk
2 cups water
1 (1 inch) piece galangal, thinly sliced
4 stalks lemon grass, bruised and chopped
10 kaffir lime leaves, torn in half
1 lb. Shitake mushrooms, sliced
1/4 cup lime juice
3 tblsp. fish sauce
1/4 cup brown sugar
1 tsp. curry powder
1 tblsp. green onion, thinly sliced
1 tsp. dried red pepper flakes

- Bring a pot of water to a boil. Boil the shrimp until cooked, about one minute. Drain shrimp and set aside.
- Pour the coconut milk and 2 cups of water in a large saucepan; bring to a simmer. Add the galangal, lemon grass and lime leaves; simmer for 10 minutes or until the flavors are infused. Strain the coconut milk into a new pan and discard the spices. Simmer the mushrooms in the coconut milk for five minutes. Stir in the lime juice, fish sauce and brown sugar. Season to taste with curry powder.
- To serve, reheat shrimp in the soup, and ladle into serving bowls. Garnish with green onion and red pepper flakes.

We could not find the Galangal or the Kaffir lime leaves, so we cut up limes in fourths and added them, and the soup tasted just like our favorite at the Thai restaurant. (Serves 8)



MOZZARELLA MUSHROOM CHICKEN

3 tblsp. olive oil
2 skinless, boneless chicken breast halves
1 tablespoon garlic powder
1 clove garlic, minced
6 fresh mushrooms, sliced
2 cups shredded mozzarella cheese

- Heat the olive oil in skillet over medium heat. Place chicken in the skillet, and season with garlic powder and garlic.
- Cook 12 minutes on each side, or until juices run clear. Set chicken aside, and keep warm.
- Stir mushrooms into the skillet, and cook until tender. Return chicken to skillet, layer with mushrooms, and top with cheese.
- Cover skillet, and continue cooking 5 minutes, or until cheese is melted.

This recipe only takes 15 minutes to prepare, 30 minutes to cook and serves 2. This is a great, quick meal when you don't want to heat up the kitchen!! Serve with wild rice, fresh green beans and your favorite bottle of Chardonnay.



4TH OF JULY STRAWBERRY PIE

1 (9 inch) baked pastry shell
1 ¼ cup sugar
1 Tbsp. cornstarch
1 ½ cup water
3 Tbsp. lemon juice
1 (3 oz.) strawberry flavor gelatin
1 quart fresh strawberries, cleaned & hulled
Fresh whipping crème or canned creme
Fresh blueberries

- In medium saucepan, combine sugar and cornstarch; add the water and lemon juice.
- Over high heat, bring to a boil. Reduce heat, cook, and stir until slightly thickened and clear, 4 to 5 minutes.
- Add gelatin. Stir until dissolved. Cool to room temperature.
- Stir in strawberries. Turn into prepared pastry shell.
- Chill for 4 to 6 hours or until set.
- Spray whipped crème along the edges and middle and garnish whipped crème with blueberries. Refrigerate leftovers.



FATHER'S DAY BAKED BEANS

1/2 pound ground beef
1/2 pound bacon
1 medium onion, chopped
1 cup packed brown sugar
1/4 cup ketchup
1/4 cup barbecue sauce
1 tablespoon prepared mustard
1/2 teaspoon pepper
1/2 teaspoon chili powder
1 (16 ounce) can pork and beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (16 ounce) can Great Northern beans, rinsed and drained

- In a large skillet, cook bacon until crisp, remove, drain drippings.
- Cook meat and onion until meat is done and onion is tender. Drain any fat.
- Chop bacon.
- Combine all remaining ingredients except beans. Add to meat mixture; mix well.
- Stir in beans. Place in a greased 2-1/2-qt. casserole.
- Bake, covered, at 350 degrees F for 1 hour or until heated through.



MAPLE SALMON

1/4 cup maple syrup
2 tablespoons soy sauce
1 clove garlic, minced
Fresh ginger root to taste
1/8 teaspoon ground black pepper
1 pound salmon

- In a small bowl, mix the maple syrup, soy sauce, garlic, ginger, and pepper.
- Line a shallow glass baking dish with foil, place the salmon on the foil and coat with the maple syrup mixture. Wrap the foil around the salmon and marinate salmon in the refrigerator 30 minutes, turning once. (Don't marinate longer than 30 minutes!)
- Preheat oven to 400 degrees. Place the baking dish in the preheated oven, and bake salmon in foil 15 minutes.
- Open up foil and place dish under broiler for 5 minutes.
- Reserve sauce drippings to pour over salmon before serving.



SUMMER STEAK STICKS

1/2 cup low sodium soy sauce
1/4 cup olive oil
1/4 cup water
2 tablespoons molasses
2 teaspoons mustard powder
1 tablespoon brown sugar
1 teaspoon ground ginger
1/2 teaspoon minced garlic
1/2 teaspoon onion powder
2 pounds flank steak, cut into thin strips
32 wooden skewers (8 inch long) soaked in water

- In a large re-sealable bag, combine all ingredients except steak.
- Seal and shake the bag to mix together. Add steak strips to the bag and seal.
- Refrigerate for at least 8 hours to marinate.
- Thread meat onto soaked skewers and place on preheated grill.
- Grill the steak for 3 to 4 minutes on each side. Arrange on a platter to serve.

These steaks can also be cooked with the same cooking time in the oven broiler. (Serves 20)



CHOCOLATE LIMEADE PIE

1 package (3 oz.) lime jello
1 ³/₄ cups boiling water
¹/₄ cup frozen limeade concentrate
1 container (8 oz.) thawed Cool Whip
1 (8 ") prepared chocolate pie crust
Shaved chocolate for garnishing

- Dissolve jello in water, stirring constantly.
- Stir in limeade, chill until thick & syrupy.
- Whip gelatin mixture until frothy.
- Fold in Cool Whip. Spoon into pie crust, swirling mixture to mound.
- Chill 4-6 hours until set.
- Decorate with shaved chocolate before serving.

The secret to this pie is to make sure and let the dissolved jello & limeade sit in the refrigerator long enough to be really thick before folding in the Cool Whip. This is a light and refreshing pie. I'm sure no one else will be serving this at their St. Patrick's celebration, so you can have the special dish!!



PISTACHIO CAKE

1 (18.25 ounce) package white cake mix
3/4 cup vegetable oil
1 cup Gingerale or 7-Up
3 eggs
2 (3 ounce) packages instant pistachio pudding mix
1 thawed tub Cool Whip
1/2 cup milk
2 cups crushed pistachios

- Beat cake mix, oil, soda, eggs, and first package of pudding until smooth.
- Pour batter into greased 9 x 13 inch pan or Bundt pan.
- Bake at 325 degrees for 45 minutes, or cake tests done.
- Beat Cool Whip, milk, and pudding until thick; spread over cooled cake.
- Spread crushed pistachios on top of cake and refrigerate for at least 2 hours before serving. Keep refrigerated.



MOTHER'S DAY QUICHE

1/2 cup light or regular mayonnaise

1/2 cup milk or half-n-half

4 eggs, lightly beaten

8 ounces of shredded pepper-jack cheese

1 (10 ounce) package frozen chopped spinach, thawed

1/4 cup chopped red onion

1/4 cup chopped green or red pepper

Garlic salt & pepper to taste

Minced garlic to taste

1 (9 inch) unbaked pie shell, using a deep dish pie plate

- Preheat oven to 400 degrees. Line a cookie sheet with foil.
- In a large bowl, whisk together mayo & milk until smooth. Whisk in eggs. Add salt & pepper.
- In skillet, saute' onion, peppers, minced garlic & patted dry spinach.
- Layer spinach & cheese in unbaked pie shell, making several layers of each.
- Pour in egg mixture. Place quiche on prepared cookie sheet. Cover quiche with foil.
- Bake in preheated oven for 45 minutes. Remove cover & bake 10 to 15 minutes, or until top is golden brown & filling is set.



CHILI -JACK CHICKEN

2 skinless, boneless chicken breast halves
1 tablespoon butter or margarine
1 tablespoon vegetable oil
1/2 cup chicken broth
1 (4 ounce) can chopped green chilies
1 teaspoon prepared mustard
1 garlic clove, minced
Garlic salt to taste
1/2 cup whipping cream
1/2 cup shredded Monterey Jack cheese
Hot cooked rice

- In a large skillet, brown chicken in butter or oil for 10 minutes; drain.
- Add the broth, chilies, mustard, garlic and salt. Simmer, uncovered, for 10 minutes or until chicken juices run clear.
- Stir in the cream; simmer until thickened. Sprinkle with cheese.
- Cover and cook until the cheese is melted. Serve over rice.



MAMA'S SWEET POTATO BAKE

5 large sweet potatoes, cooked, mashed & cold

1/2 cup milk

1/4 cup butter, softened

3 eggs

1 tsp. salt

1 tsp. vanilla extract

TOPPING: 1/2 cup packed brown sugar

1/2 cup chopped pecans

1/4 cup all-purpose flour

2 tblsp. cold butter

- In a mixing bowl, beat sweet potatoes, milk, butter, eggs, salt and vanilla until smooth. Transfer to a greased 2-quart baking dish.
- In a small bowl, combine brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over potato mixture.
- Bake, uncovered, at 325 degrees for 45-50 minutes or until golden brown.

This will become a Thanksgiving favorite in your house!



PUMPKIN PIE CHEESECAKE BARS

1 (16 ounce) package pound cake mix

3 eggs

2 tablespoons butter, melted

Pumpkin Pie Spice:

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. allspice

1/2 tsp. nutmeg

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk

1 (15 ounce) can pumpkin puree

1/2 teaspoon salt

1 cup chopped pecans

- Preheat oven to 350 degrees. Coat a 9x13 pan with non-stick spray.
- Combine pumpkin pie spice in small bowl.
- In a large mixing bowl, on low speed, combine cake mix, 1 egg, butter, and 2 teaspoons pumpkin pie spice until crumbly.
- Press onto bottom of prepared pan.
- In another large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then remaining two eggs, pumpkin puree, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.
- Pour over crust; sprinkle with pecans. Bake 30 to 35 minutes, or until set. Cool, then chill in refrigerator.
- Cut into squares. Store covered in refrigerator.
- For an added treat, try layering the pecans over the crust before the pumpkin mix, then after baked and cooled, frost with your favorite cream cheese frosting.



CHICKEN SQUARES

2 cans crescent rolls
2 cups cubed, cooked chicken or turkey
1 (8 oz) package cream cheese, softened
2 tbsp. milk
1/2 stick butter or margarine, melted
1/2 onion minced, or green onion
1 small jar pimentos or green chilies (optional)
Salt and pepper to taste

- Combine cream cheese, milk & butter. Mix until smooth.
- Add chicken, onion & pimentos. Season to taste.
- Unroll dough & separate into 8 rectangles; press perforations to seal.
- Spoon about 1/3 cup filling in center of dough. Fold dough over & crimp edges together with fork.
- Bake on ungreased baking sheet @ 350 for 15 to 20 minutes. Makes 8 servings.

This is a great recipe to use on those busy school nights when the kids have sports games. You can make ahead and bake when ready. These are also really filling. I serve with peas and a green salad.



SHRIMP, CUCUMBER & MANGO SALAD

1 pound large shrimp (about 30) shell on
1/2 cup, plus 3 tblsp. fresh lime juice (about 8 limes)
1/2 English cucumber, halved lengthwise & cut crosswise 1/4 inch thick
2/3 cup chopped fresh mango
1/2 cup finely chopped red onion
1 jalapeno chile, stem & seeds removed, finely chopped
1/4 cup plus 3 tblsp. fresh cilantro
Coarse salt & freshly ground pepper to taste

- Prepare an ice-water bath. Bring a large pot of water to a boil. Reduce heat to medium; poach shrimp until just cooked through, 1 1/2 to 2 minutes. Transfer shrimp to ice-water bath; let cool.
- Drain shrimp, peel, devein, and slice each in half. Toss shrimp with 1/2 cup lime juice in a non-reactive dish. Refrigerate, covered, stirring halfway through, for at least 2 hours. Drain.
- Toss together shrimp, cucumber, mango, onion, jalapeno, cilantro, 2 tblsp. lime juice, 3/4 teaspoon salt, and a pinch of pepper. Refrigerate for 30 minutes. Stir in remaining tablespoon lime juice before serving.

I stole this recipe from Martha Stewart. I wanted something that didn't require heating the kitchen and was fresh and healthy. I'm a sucker for anything with mango and/or cilantro.



FOUR BEAN SALAD

1 (15 ounce) can cut green beans
1 (15 ounce) can wax beans
1 (15 ounce) can garbanzo beans
1 (15 ounce) can kidney beans
1/2 red onion, chopped
3/4 cup white sugar
2/3 cup distilled white vinegar
1/3 cup vegetable oil
1/2 teaspoon sea salt
1/2 teaspoon ground black pepper
1/2 teaspoon celery seed

- Drain and rinse all canned beans in a colander.
- Mix together onion, sugar, vinegar, vegetable oil, salt, pepper and celery seed.
- Add beans and mix thoroughly. Let sit in refrigerator for at least 12 hours. (Serves 8)

