



Montgomery Presbyterian Church
RECIPE DINNER
November 8, 2014



Montgomery Presbyterian Church
 Pastor Michelle Bacon
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DAVE'S DREAMY SHRIMP APPETIZER

Dave Dickey

Ingredients – for serving eight

24 large frozen raw shrimp (size 21-24 per pound)
¾ cup virgin olive oil
Fresh ground black pepper
Cayenne pepper
½ to ¾ cup Basil Pesto
Head of romaine lettuce

Easy to make – takes about 30 minutes

- Thaw shrimp overnight in bowl in refrigerator.
- When ready to prepare the dish, wash and drain the shrimp and place in bowl by stove.
- In shallow bowl combine olive oil with fresh ground black pepper and dash of cayenne pepper.
- Heat grill on stovetop until a drop of water dances on the surface.
- Toss the shrimp in the olive oil/pepper mixture to coat them and place on grill.
- Grill shrimp until cooked (3 minutes or until pink) I prefer to grill 6-8 at a time to better control the cook time.
- Place cooked shrimp onto plate until all are cooked.
- Take the Romaine head and remove 8 leaves from the outside. Wash and dry and arrange leaves as “boats” on the serving plate.
- Arrange the cooked shrimp on the Romaine leaves – three per leaf.
- As you arrange the shrimp on the Romaine leaves drizzle or spoon the pesto onto the shrimp.
- Refrigerate until ready to serve.
- Serve as hors d’ouvres with toothpicks or as appetizer on the table

DILL DIP IN RYE BREAD BOWL

Pat French

1 8 oz. carton sour cream
1 8 oz. cup Hellman’s mayonnaise – I measure in the sour cream carton
2 Tbsp. Dehydrated onion flakes
2 Tbsp. Dill seed or flakes
2 Tbsp. Dehydrated parsley flakes
2 Tbsp. Beau monde seasoning (made by Spice Island)

- Mix together and serve in round rye bread bowl.
- Scoop out center of bread and cut or tear into chunks.
- The bread is available at Kroger’s. It’s best to order ahead.
- This is also good with Snyder’s twists (pumpernickel and onion flavor).

CRAB MEAT APPETIZER

Rick Parrish

1 8 oz. pkg. Philadelphia Cream Cheese
Salt, celery or onion to taste
1 can crab meat
Cocktail sauce

- Spread the Philadelphia Cream Cheese thinly onto a plate.
- Add salt, celery or onion salt to taste.
- Drain crab meat and spread over cream cheese on plate.
- Pour “cocktail sauce” over the crab meat.
- Serve with Ritz crackers or crackers of your choice.

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MUSHROOM APPETIZERS

Laurie Engelman

¾ cup salad oil
 ¾ cup white vinegar
 ½ tsp. thyme
 ½ Tbsp. salt
 ¼ tsp. ground pepper
 ½ tsp. marjoram
 Large pinch of dried Rosemary
 2 cloves garlic, sliced
 2 7oz. cans whole mushrooms

- Mix ingredients together to make the marinade.
- Drain mushrooms and place in marinade.
- Let stand in marinade overnight or longer at room temperature, near some heat. (A good place is over the pilot light on a gas stove.)
- Remove mushrooms from marinade.
- Refrigerate and serve with colorful wooden toothpicks.
- You may use the marinade over and over. Store in refrigerator.



3

CREAMY PUMPKIN SOUP (spicy)

Peter Poulos

1 cup chopped white onion
 1 tsp. curry powder
 1 garlic clove, crushed
 3 cups chicken broth
 ¼ cup butter
 ¾ cup cooked or canned pumpkin
 ½ tsp. Celtic salt
 1 cup light cream, almond milk or coconut milk
 1 tsp. finely chopped green onion
 ½ tsp. ground coriander
 ½ tsp. crushed red pepper

- Sauté the onion and garlic in butter until the onion is soft.
- Stir in the seasonings and cook one minute longer.
- Add the broth and bring the mixture to a boil.
- Simmer, uncovered for 20 minutes.
- Stir in the pumpkin and cream; simmer 5 minutes longer.
- Pour the soup into a blender jar, cover, and blend until creamy.
- Serve hot.

To quadruple the ingredients (after you serve it the first time the news will spread!)

4 cups chopped white onion	2 tsp. Celtic salt
4 tsp. curry powder	4 cups light cream
4 garlic cloves, crushed	4 tsp. finely chopped onion
12 cups chicken broth	2 tsp. ground coriander
1 cup butter	2 tsp. crushed red pepper
3 cups cooked or canned Pumpkin	

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GREEN SALAD

Eloise Ritter

Romaine Lettuce
 Red Leaf Lettuce
 Arugula (if desired)
 Dried Cherry Cranberries
 Sugary Pecan Halves
 Mandarin Orange Segments
 Red Quinoa – cooked/drained/lemon juice drizzled (if desired)
 Red Classic Dressing (found at Pipkins or use favorite oil and vinegar)
 Whole grain croutons (Marzetti) if desired
 Shaved cheese garnish (Fontina and parmesan mix)

This is the basic recipe. You can modify the greens and additives. Mix to your taste.

SALAD WITH CRAISINS AND HONEY ROASTED PEANUTS

Susie Lewis

Salad

Use any kind of lettuce you like.

Add:

4 oz. Goat cheese or Feta cheese
 1 bag of Craisins
 1 cup honey roasted peanuts
 2 Tbsp. thinly sliced red onion

Celery Seed Dressing

1/3 cup cider vinegar
 1/2 cup sugar
 1 tsp. dry mustard
 1 Tbsp. onion grated
 1 tsp salt
 1 Tbsp. celery seed
 Mix together on LOW

Add 2/3 cup salad oil
 Mix together on High

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SALAD WITH 5-SPICE TAMARI NUTS

Pastor Michelle Bacon

1½ cups raw nuts (pecans, almonds, walnuts)
 2 tablespoons dark agave nectar
 3 tablespoons tamari (soy sauce)
 2 teaspoons Chinese 5-spice powder
 About ½ teaspoon coarse salt

- Preheat the oven to 325 degrees.
- In a 13x9-inch metal or ceramic baking dish, combine nuts, agave, tamari, and 5-spice powder. Stir until the nuts are completely coated. Sprinkle with salt.
- Roast the nuts for 16 to 18 minutes, stirring occasionally, until a sticky glaze forms. Remove from the oven and immediately transfer the nuts to a lightly oiled sheet of parchment paper or aluminum foil, and use a fork to break apart any clumps of nuts. Once completely cool, store the nuts in a tightly covered container. Use within 2 weeks.

Use with salad greens.



SWISS CHARD SALAD RECIPE

Marjorie Ferrari

Swiss chard has a naturally sweet flavor, which means that a combination of sweet, sour and nutty ingredients brings out the best in it. **Rainbow chard** combines classic white Swiss chard, earthy red chard and nutty yellow chard for the perfect blend to pair with these ingredients, which echo the flavors present in the chard.

Serves four

Ingredients

1 bunch rainbow **chard**
 2 Tbsp. olive oil
 1 Tbsp. balsamic vinegar
 1 tsp. salt
 freshly ground black pepper
 12 breakfast radishes, thinly sliced
 1 shallot, minced
 1/4 cup dried sweetened cranberries
 1/4 cup almonds, toasted
 1/4 cup crumbled feta cheese
 1 bunch parsley, chiffonade
 1 avocado

Directions

- Wash the chard very well and spin dry. Thinly slice, taking special care to slice the ribs particularly thinly.
- Add the olive oil, vinegar, salt and pepper to the chard. Massage it well for about 15 seconds or so.
- Add the radishes, shallot, cranberries, almonds, feta, parsley and avocado. Toss lightly to combine.

BEEF AND SAUSAGE MEAT LOAF WITH MOZZARELLA

Phil Elliott

2 pounds lean ground beef (15% fat)
 1 pound coarsely grated whole-milk mozzarella cheese
 1 pound sweet Italian sausages, casings removed, meat crumbled
 2 cups chopped fresh basil
 2 cups fresh breadcrumbs made from crustless French bread
 1 medium onion, chopped
 1 cup chopped drained oil-packed sun-dried tomatoes (optional)
 5 garlic cloves, minced
 1½ Tbsp. dried oregano
 2 tsp. salt
 1 tsp. ground black pepper
 1 cup tomato sauce, divided
 3 large eggs, beaten to blend
 ½ cup dry red wine

Preheat oven to 375 degrees

- Combine first 11 ingredients in large bowl.
- Gently mix in ½ cup tomato sauce, eggs, and wine.
- Place meat mixture on large rimmed baking sheet and shape into 16x4-inch loaf.
- Brush with remaining ½ cup tomato sauce.
- Bake meat loaf until cooked through and thermometer inserted into center registers between 160 & 170 degrees F, about 1 hour 15 minutes.

(NOTES for Layered Italian Casserole on next page)

If you don't have Italian tomato sauce add 1 Tbsp. Italian spice (or more if desired) to the sauce.

I usually use more herbs than it calls for and also add basil. Italian sauce can be found at Meijer's (Dei Fratelli brand))

LAYERED ITALIAN CASSEROLE

Lois Silber

12 oz. uncooked spaghetti
 1½ lbs. lean ground beef (I use ground turkey)
 1 large onion, chopped
 2 garlic cloves, minced
 2 cans (15 oz.) Italian tomato sauce
 3 Tbsp. minced fresh parsley
 1 Tbsp. dried oregano
 4 cups (32 oz.) 1% cottage cheese
 2½ cups (10 oz.) shredded part-skim mozzarella cheese, divided
 ½ cup grated Parmesan cheese, divided

- Cook spaghetti according to package directions.
- Meanwhile, in a large nonstick skillet over medium heat, cook the beef, onion and garlic until meat is no longer pink; drain. Add the tomato sauce, parsley and oregano; heat through.
- In a large bowl, combine the cottage cheese, 2 cups mozzarella cheese and ¼ cup Parmesan cheese. Drain the spaghetti.
- Spread 1 cup meat sauce into a 13x9 dish coated with cooking spray.

Layer with:

½ of the spaghetti
 ½ of the cheese mixture
 ½ of the meat sauce

Repeat above one more time

Dish will be very full. This makes a LOT.

Cover and bake at 350 degrees for 45 minutes. Uncover; sprinkle with remaining mozzarella and Parmesan cheeses. Bake 5-10 minutes longer or until heated through and cheese is melted.

PORK TENDERLOIN MARINADE

Kami Mitchell

¼ cup soy sauce
 ¼ cup orange juice
 1 Tbsp. brown sugar
 ½ tsp. ground ginger
 1 clove garlic, minced

- Mix together and pour marinade in container or Ziplock bag with Pork Tenderloin.
- Marinate for at least a few hours.
- Roast in 375 degree oven for 20-30 minutes or over hot coals or grill 400-500 degrees for 12-15 minutes until internal temperature reaches 160 degrees.
- Let rest and slice as desired.

**ROLLS USED FOR PORK TENDERLOIN
 SANDWICHES**

(Made with the bread machine)

Kami Mitchell

¼ cup milk (or soy milk)
 ¾ cup water
 1 large egg
 3¼ cups bread flour
 4 Tbsp. sugar
 1 tsp. salt
 ¼ cup margarine
 1¾ tsp. yeast

- Put ingredients in bread machine in order listed. When putting the yeast in, make a well in the flour so the yeast does not touch the wet ingredients yet.
- Run on dough setting. Punch down and form into rolls. Place on baking sheet and cover with a sheet of plastic wrap sprayed with non-stick spray. Let rise until double their size. Remove plastic.
- Bake at 475 degrees for 15 minutes.

ROLLS USED FOR PORK TENDERLOIN SANDWICHES (CONTINUED)

If making ahead of time, place on baking sheet and freeze for a few minutes until not soft. Then place into re-sealable plastic bag and freeze until the day you want to use them. Take out of the freezer and thaw about ½ hour and place on baking sheet to let rise about an hour or two, covered with plastic wrap sprayed with non-stick spray.

Yield: 2 dozen small rolls.

SAUSAGE RIGATONI

Colorado Collage

Pastor Michelle Bacon

1 pound bulk Italian sausage
 1 pound rigatoni, cooked al dente and drained
 4 cups tomato sauce, divided
 ½ pound provolone cheese, sliced
 ¾ cup sour cream
 2 tsp. dried basil
 2 tsp. dried oregano
 ½ tsp. freshly ground black pepper
 ½ pound mozzarella cheese, sliced
 ½ pound freshly grated Parmesan cheese

- Preheat oven to 350 degrees.
- Butter a 13 x 9 x 2-inch baking pan.
- In large skillet, brown sausage, drain, and discard drippings.
- Place rigatoni in prepared pan.
- Top with 2 cups of the tomato sauce, provolone, sour cream, and sausage. Sprinkle with basil, oregano, and pepper. Top with mozzarella and remaining 2 cups tomato sauce. Sprinkle with Parmesan and bake about 30 minutes or until thoroughly heated.

TURKEY RICE CASSEROLE

Helen Colley

1 Tbsp. vegetable oil
 1 medium onion, finely chopped
 1 clove garlic, finely chopped
 1 pound ground raw turkey
 1 tsp. dried oregano or 1 Tbsp. chopped fresh
 1 tsp. dried basil or 1 Tbsp. chopped fresh
 ½ tsp. crushed red pepper flakes
 1 celery stalk, finely chopped
 1 16-oz. can tomatoes
 1 8oz-can tomato sauce
 ½ cup water
 3 cups long grain brown rice, cold
 (2¼ cups rice and 2½ cups water makes 3 cups of cooked rice)
 1 cup low fat cottage cheese
 2 egg whites
 6 oz. part-skim mozzarella cheese, grated
 ¼ cup freshly grated parmesan

- Heat the oil in a heavy or non-stick pan and sauté the onion and garlic until tender but not browned. Add the turkey and cook, stirring, until all pink has disappeared.
- Add oregano, basil, pepper flakes, celery, tomatoes, tomato sauce and water. Bring to a boil and simmer for 25 minutes.
- Combine cottage cheese, egg whites and mozzarella. Set aside.
- Mix turkey and tomato mixture. Layer in a 13x9 inch baking dish: turkey and tomato mixture, rice, cheese. Repeat for 2nd layer. Sprinkle with Parmesan and bake for 35 minutes at 350 degrees.

• Freezes well

Servings: 10

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WESTERN POT ROAST

Kay Sadler

3 pounds Chuck Roast
3 Tbsp. Oil
Salt & Pepper
1 cup Ketchup
¼ cup Worcestershire Sauce
2 Tbsp. Brown Sugar
2 Tbsp. Vinegar
1 cup Chopped Onion (or 2 Tbsp. dry onion)

- Heat the oil in a Dutch oven over medium high heat. Brown meat in the hot oil. Reduce heat to low. Season meat liberally with salt and pepper.
- Combine remaining ingredients and pour over the meat.
- Simmer over low heat for 2½ to 3 hours until tender. (Can be baked in a shallow glass baking dish in a 325°F oven. Cover lightly with foil if the sauce browns too much.)



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CHEESY POTATOES

Sandra Bowen

2 pounds frozen Kroger southern-style cubed hash brown potatoes
1 pint sour cream
1 can cream of chicken soup
1 onion, chopped
2 cups grated cheddar cheese
1 cup panko crumbs
1 stick butter

- Mix all ingredients and place in a 9x13 pan.
- Melt butter with the panko crumbs.
- Pour on top.
- Bake 350 degrees for 1 hour
- Serves 8

GARLIC GREEN BEANS

Julia Jones

1½ Tbsp. minced garlic
3 Tbsp. oil
6 cans green beans (not French cut)
1 chicken bouillon cube (dissolved in ¾ cup hot water)
1 tsp. sugar
1½ tsp. salt (maybe less)
½ tsp. pepper
Sauté garlic in the hot oil in a large skillet over medium heat.

- Add beans, toss to coat.
- Add remaining ingredients.
- Cover, reduce heat and simmer.

Serves: 8-12

Cook time 20 minutes

Original Recipe from Southern Living

- modified by Julia Jones

SWEET POTATO SOUFFEE

Lee Hamilton

- 1 large can (18 oz.) sweet potatoes, drained and mashed
- 1 cup sugar (I use a little less)
- 2 eggs
- ½ cup milk
- ½ tsp. salt
- 1/3 stick butter (melted)
- 1 tsp. vanilla
 - Mix well.
 - Pour into buttered 8 or 9 inch square pan.

Topping:

- 1 cup brown sugar
- ½ cup flour
- 1/3 cup melted butter
- 1 cup pecans, chopped
 - Crumble topping over potato mixture
 - Bake at 350 degrees for 35-45 minutes uncovered.

**CANDY BAR BROWNIES**

Jan Van Lieu

- 1 large package brownie mix with walnuts
- Vegetable oil cooking spray
- 3 large (approximately 6 ounce candy bars with almonds and toffee chips.

(I always use the larger size Symphony bars which will almost fit exactly in a 9x13 pan. Break off the outer vertical row on the last bar.)

- Preheat oven to 325 degrees
- Prepare the brownie mix according to package instructions. (For cake like brownies)
- Line a 9x13 pan with aluminum foil and let hang over ends of pan and spray well with vegetable spray.
- Spoon in half the brownie batter and smooth with spatula or back of spoon.
- Place candy bars side by side on top of the batter.
- Cover with remaining batter and smooth out.
- Bake for 30-35 minutes.
- Let cool completely, and then lift the brownies from the pan using the edges of the foil.
- This makes it easy to cut the brownies into servings.

CHEESE CAKE RECIPE

Wally Stegmann

3 blocks cream cheese
 1 cup sugar
 1 cup sour cream
 3 eggs
 2 tsp. vanilla
 2 Tbsp. flour

1¾ cups graham crackers crushed (use blender)
 3 Tbsp. margarine melted
 2 Tbsp. sugar

- Mix together and put in bottom and sides of spring form pan.
- Mix cream cheese and sugar till smooth, then add remaining four items.
- Put mixture in spring form pan and bake 1 hour at 350 degrees.
- Leave in the oven ½ hour with the door open.

Raspberry Topping

½ cup seedless raspberry jam
 1 pkg. frozen raspberries
 1 Tbsp. corn starch

- Heat together in a small sauce pan until jam is melted and all is blended

Homemade Blueberry sauce

2 cups blueberries
 ½ cup water
 ½ cup sugar
 2 Tbsp. lemon juice
 2 Tbsp. cornstarch mixed with 2 Tbsp. cold water
 ½ tsp. vanilla extract
 Zest of 1 lemon

Homemade Blueberry sauce (continued)

- In a saucepan over medium heat, combine the blueberries, ½ cup of water, sugar and lemon juice. Stir frequently and bring to a low boil.
- In a small bowl, mix the cornstarch with 2 Tbsp. of cold water. Slowly stir cornstarch into the blueberries, make sure not to crush them. Simmer until the sauce is thick enough to coat the back of a metal spoon, about 5 minutes.
- Remove from heat and gently stir in vanilla and lemon zest.

FRENCH APPLE PIE

Kami Mitchell

¾ cup sugar
 1 tsp. cinnamon
 ¼ tsp. nutmeg
 6-7 cups sliced apples
 1½ Tbsp. butter or margarine

- Preheat oven to 425
- Mix sugar, cinnamon and nutmeg.
- Pour evenly across apple slices as you layer them into the pie shell. Use it all.
- Dot with butter or margarine.

Topping:

½ cup butter or margarine
 ½ cup brown sugar
 1 cup flour

- Cut butter into flour and brown sugar using a pastry blender and sprinkle all over top of pie.
- Bake 40-60 minutes or until pie starts to bubble and topping is crispy and golden brown.

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MOM'S PIE CRUST

Kami Mitchell

2 cups flour
1 tsp. salt
2/3 cup + 1 Tbsp. shortening
5-6 Tbsp. cold water

- Cut dry ingredients into shortening with pastry blender.
- Add water and mix with hands until combined.

Yield: one whole pie crust or two bottoms.

FRENCH COCONUT PIE

Marie Reeseey

1 cup sugar
1 stick margarine or butter, melted
3 large eggs
1 tsp. vanilla
¼ tsp. salt
4 tsp. lemon juice
1 1/3 cups coconut

- Combine sugar, eggs, vanilla, salt and lemon juice.
- Add butter. Beat well. Add coconut.
- Place in unbaked frozen pie shell.
- Bake at 350 degrees for 40-45 minutes

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PUMPKIN BARS

Nancy Pacey

2 cups sugar
1 cup oil
4 eggs
2 cups canned pumpkin – (15 oz. can)

- Blend together

2 cups flour
2 tsp. baking powder
½ tsp. salt
1 tsp. soda
2 tsp. cinnamon

- In another bowl, sift together and mix well.
- Stir in pumpkin-sugar mixture.
- Add 1 cup chopped walnuts.
- Pour into a greased 15x10 jelly roll pan.
- Bake at 350 degrees for 30 minutes.
- Frost when cool

Frosting

3 oz. cream cheese
¾ stick margarine
1 Tbsp. milk
1 tsp. vanilla
1 ¾ cup confectioner's sugar

- Mix well with mixer until light and fluffy.
- Frost, cut into bars –24, 28, or 32



**Montgomery Presbyterian Church
RECIPE DINNER**

**Sponsored by
The MPC Fellowship Committee
Chair: Dave Bowen**

Recipes compiled by Lois Silber

ENJOY!



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Pastor Michelle Bacon

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