

FEATURING MORETHAN

200 RECIPES

FROM THE FRIENDS OF

Ohio Magazine

APPETIZERS & BEVERAGES

5 LAYER ITALIAN DIP

Bonnie Goldfarb

- 1 (8-oz.) pkg. cream cheese, softened
- 1/2 cup grated Parmesan cheese, divided
- 1/3 cup pesto
- 1 (4-oz.) jar chopped pimento, drained
- 1/2 cup shredded mozzarella cheese

Preheat oven to 350 degrees. Mix cream cheese and 1/4 cup parmesan cheese with an electric mixer on medium speed until well blended. Spread mixture on bottom of 9 inch pie plate or quiche dish. Layer pesto, pimentos, mozzarella cheese and remaining 1/4 cup parmesan cheese over the cream cheese. Bake for 15 minutes or until thoroughly heated. Serve with crackers or sliced Italian bread

BACON ROUNDS

Karen Matusoff

- 1/2 lb. uncooked bacon, chopped
- 1/2 lb. sharp cheddar cheese, grated

• 1 medium onion, diced

French baguette bread, sliced

Preheat oven to 375 degrees. Grind together 1/2 pound uncooked bacon, 1/2 pound sharp cheddar cheese and one medium onion. Mix well and spread on sliced French bread. Bake on a cookie sheet for 20 minutes.

BAKED CRAB RANGOON

kraftfoods.com

- 1 (6-oz.) can white crabmeat, drained and flaked
- 1/2 (8-oz.) pkg. PHILADELPHIA

Neufchatel Cheese, softened

- 1/4 cup thinly sliced green onions
- 1/4 cup KRAFT Mayo Light Mayonnaise
- 12 wonton wrappers

Preheat oven to 350 degrees. Mix crabmeat, Neufchatel cheese, onions and mayonnaise. Spray 12 medium muffin cups with cooking spray. Gently

place 1 wonton wrapper in each cup, allowing the edges of the wrappers to extend above sides of cups. Fill evenly with crabmeat mixture. Bake for 18 to 20 minutes or until edges are golden brown and filling is heated through. Garnish with chopped green onions, if desired. Serve warm.

BAKED ONION DIP

Bonnie Goldfarb

- 1 cup chopped Vidalia onion
- 1 cup grated Parmesan cheese or

shredded Swiss cheese

- 1 cup mayonnaise
- 1 clove garlic, minced

Preheat oven to 375 degrees. Combine all ingredients in a 1-quart casserole. Bake 25 minutes or until golden brown. Serve with your favorite dippers.

BAKED SALSA ONION DIP

Dan Cox

- 8 oz. Monterey Jack cheese, shredded
- · 2 cups chopped sweet onion
- 1 cup mayonnaise
- 1 jar salsa
- 2 T. grated Parmesan cheese

Preheat oven to 325 degrees. Spray a 1-quart baking dish with non-stick spray. Drain salsa well. Measure out 1 1/4 cups into large bowl, reserving remaining salsa. Mix chopped onion, mayonnaise and shredded cheese into salsa. Turn the mixture into prepared baking dish and top with Parmesan cheese. Bake for 40 to 45 minutes or until onion is tender and dip is lightly browned on top. Serve with tortilla chips and remaining salsa. Makes approximately 4 cups.

CHOCOLATE MARTINI - ANNETTE'S STYLE

Annette Reich

3/4 shot Godiva white chocolate liquor 3/4 shot Godiva dark chocolate liquor 1 1/2 shots cremè de cacao 1/2 shot Absolute Vodka 2 1/2 shots half & half

Mix all ingredients together over ice in a cocktail shaker. Pour liquid into a glass. Garnish with a chocolate curl. You can also sugar with rim of the glass with a mixture of sugar and cocoa powder.

MAIN DISHES

ASIAN GRILLED PORK TENDERLOIN

Ohio Pork Producers Council

- 2 pork tenderloins (12-16 oz. each)
- 1 (6-oz.) can pineapple juice
- 3 T. soy sauce

- 2 T. minced fresh ginger
- 2 T. minced fresh garlic
- 1 1/2 tsp. Kosher salt
- 1 tsp. ground cumin1 tsp. chili powder
- 1/2 tsp. ground black pepper

Place pork tenderloin in resealable plastic bag. In a small bowl, combine the remaining ingredients and pour over pork. Seal the bag and refrigerate for at least 1 hour to marinate, or up to 24 hours to enhance the flavor. Preheat grill to medium-hot. When ready to grill, remove pork from marinade and place on grill. Cook, covered, for about 10 minutes per side or until the internal temperature of the pork is 160 degrees.

AVOCADO TACOS

Marge MacMillan

- 1 (8-oz.) pkg. cream cheese
- 1 (6-oz.) sour cream
- 1 tsp. lemon juice
- 1 tsp. milk
- · Salt to taste

- 1 avocado
- 1/2 cup chopped onion
- 1/2 cup chopped lettuce
- 1/2 cup chopped tomato
- Bag of shredded cheese
- Taco or nacho chips

Blend the cream cheese, sour cream, lemon juice, milk, salt and avocado until smooth. Place in a dish. Cover blended ingredients with the onions, lettuce, tomato and cheese and serve with chips.

BAKED CHICKEN BREASTS

Marge MacMillan

- 12 skinless, boneless chicken breasts halves
- 4 oz. dried beef
- 6 slices bacon
- 2 cans cream of mushroom soup
- 1 pt. sour cream

Preheat oven to 275 degrees. Place the beef in a casserole dish and lay the chicken on top. Place 1/2 slice of raw bacon on top of each chicken breast.

Mix sour cream and mushroom soup together and pour our over chicken. Bake for 3 hours, covering towards the very end. Serves 12.

BAKED SOLE

Karen Matusoff

- 1 1/2 lb. sole
- 1/2 cup cheddar cheese, shredded
- 1/4 cup sour cream

- 1/4 cup mayonnaise
- · 2 egg whites, beaten until stiff
- · Sliced green onions
- Salt and pepper to taste

Preheat broiler. Fold cheddar cheese, sour cream and mayonnaise into stiffly beaten egg whites. Place fish in a buttered baking pan. Broil 4 inches from heat for 10 minutes. Spread the cheddar mixture on top and broil for an additional 5 minutes, watching so it doesn't burn. Garnish with sliced green onions. Serves 6.

BARBECUE SALMON BURGERS

Loretta Paganini

- 2-1/2 lbs. salmon fillet, boned and skinned
- 1 cup panko bread crumbs or fresh bread crumbs
- 1/2 cup mayonnaise
- 2 eggs
- 2 T. Dijon mustard
- Iuice of one lemon

- 2 T. capers
- 1/2 T. fresh Italian parsley, chopped
- 1 tsp. sea salt
- 1 tsp. freshly ground black pepper
- 1 cup original BBQ sauce mixed with 3 T. wine vinegar and 3 T. apricot jelly
- Extra mayonnaise for brushing buns

Cut salmon into 1/2-inch chunks and grind in a food grinder or pulse in a food processor. Grind coarsely but do not purée. In a mixing bowl. mix bread crumbs, mayonnaise, eggs, mustard, lemon juice, capers, parsley, salt and pepper. Add more or less bread crumbs to form a wet, but not too wet, consistency. The mixture should nicely hold its shape. Form into eight patties and chill patties for about an hour. Grill salmon patties on a hot grill, flipping once. When patties are almost done, after about 10 minutes, brush with barbecue sauce. Grill rolls just to warm them through and top with mayonnaise, lettuce and tomato and serve. Serves 8.

DESSERTS

APPLE BUTTER PUMPKIN PIE

Barnesville Pumpkin Festival

- 1 cup canned pumpkin puree
- 1 cup apple butter
- 1/4 cup dark brown sugar
- 1/2 tsp. ground cinnamon

- 1/2 tsp. ground nutmeg
- 1/4 tsp. salt
- 3 eggs, beaten
- 1 cup evaporated milk
- 1, 9-inch unbaked deep-dish pie crust

Preheat oven to 350 degrees. In a large bowl, combine pumpkin, apple butter, brown sugar, cinnamon, nutmeg and salt. Stir in eggs and evaporated milk. Pour into prepared pie shell. Bake for 50 to 60 minutes, or until a knife inserted 2 inches from the center comes out clean. Sprinkle streusel topping over the pie, and bake for an additional 15 minutes. Makes 8 servings.

STREUSEL TOPPING

• 3 T. butter

- 1/2 cup all-purpose flour
- 1/3 cup dark brown sugar
- 1/2 cup chopped pecans

In a small bowl, combine butter, flour and brown sugar. Stir until the mixture resembles coarse crumbs. Stir in pecans.

APPLE NUT SQUARES

Maureen Jennings

- 3 eggs
- 13/4 cups granulated sugar
- 1 cup oil
- 2 cups flour

- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 4 to 6 apples, peeled and diced
- 1 cup chopped walnuts
- Powdered sugar, for dusting

Preheat oven to 350 degrees. Blend the eggs, sugar and oil. In a separate bowl, stir together flour, baking soda, cinnamon and salt. Slowly beat into egg mixture. Fold in apples and nuts. Pour into a greased jelly roll pan and bake for one hour. When completely cooled, dust with powdered sugar. Cut into squares and enjoy!

AUNT EDNA'S CHEESECAKE

Maureen Jennings

- 22 graham crackers
- 1 stick butter, melted
- 3 (8-oz.) pkgs. cream cheese, softened

- 5 eggs
- 1 cup granulated sugar, plus 5 T.
- 1 tsp. vanilla extract
- 1 pt. sour cream

Preheat oven to 350 degrees. Lightly grease a jelly roll pan. Crush the graham crackers into crumbs and mix with 1/2 cup of sugar and the melted butter. Press crumb mixture into the pan to form the crust. Beat the cream cheese, eggs, 1/2 cup sugar and 1/2 teaspoon vanilla together until creamy. Spread on graham cracker crust and bake for 30 minutes. Mix the sour cream, 5 tablespoons of sugar and 1/2 teaspoon vanilla together and pour on top of the baked cheesecake. Raise oven temperature to 400 degrees and bake 5 more minutes. Cool. Slice into squares before refrigerating.

BAKED CUSTARD

Grammy Berry

- 4 eggs, slightly beaten
- 1/2 cup sugar

- 1/4 tsp. salt
- 2 tsp. vanilla extract
- 2 cups evaporated milk
- 1 1/3 cups water

Preheat oven to 350 degrees. Mix the first 4 ingredients in a bowl. Combine the evaporated milk and the water, then stir into egg mixture. Pour the mixture into a Pyrex baking dish. Set the Pryex dish in a pan of hot water, then bake in the preheated oven for 45 minutes. Serves 8.

EASY CHERRY PIE

Kathi Ann Bond, Roberta Walmer

- 1/2 cup butter
- 1 can cherry pie filling

- 1 1/4 cups flour
- 1 egg
- 1/2 cup sugar, plus 3 T.
- 1/4 cup milk

Preheat oven to 350 degrees. Melt together the butter and 3 T. of sugar. Mix in 1 cupflour and pat the mixture into a 10-inch pie pan. Pour cherry pie filling into the crust. Mix together one egg, 1/2 cup sugar, 1/4 cup flour and 1/4 cup milk. Pour over the pie filling and bake for 50 minutes.

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