

2011

100 Mile Potluck Recipes



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Visit our website to see the recipes from the 2011 100 Mile Potluck!

2011

100 MILE POTLUCK RECIPES

Main Dishes

Meatloaf

2 lbs. Fresh Hamburger	3 Tablespoon Lemon Juice
2 eggs beaten	3 Slices of Cheese
3 Tablespoon mustard	1 Chopped Onion
1 ½ cups– Ketchup	Crackers/breadcrumbs as needed

Preheat oven 350 degrees

Mix all ingredients except hamburger and crackers/breadcrumbs, add Hamburger mix well. Add Crackers and/or breadcrumbs until meatloaf holds together. Bake at 350 for approximately 30 minutes, then baste in either ketchup or BBQ sauce, and cook for 30 more minutes in basting sauce.

Elizabeth Wood

Producer: Fresh Hamburger – Wood Farm
Onions – Wood Farm

Hamburger, Cabbage, Rice Casserole

3 cups cabbage, shredded	1 ½ lbs. Hamburger
1 onion, chopped	1 green pepper, chopped
1 can tomato bisque soup	1 can tomato soup
2 ½ cups water	½ cup rice
2 teaspoons seasoned salt	1 teaspoon chili powder

Preheat oven 350 degrees

Sauté onions and green peppers until translucent. Brown hamburger with season salt and chili powder and drain. Add onions, green peppers, rice and ½ cup water to hamburger and heat for 3 minutes. Mix tomato soup, tomato bisque soup and 2 cups water together. Place shredded cabbage in the bottom of a greased 9x13 pan. Pour ½ of tomato soup mixture over cabbage. Layer hamburger/rice mixture on top of cabbage and pour remaining soup mixture over top. Bake for 1 hour or until tender. May sprinkle with cheese and bake until melted.

Paula Tarry

Producer: Vegetables from Farmers' Market

Bounty from the Barrens Meatloaf

1 lb Bison –Buffalo Nickel Ranch 1 large egg
1/3 cup Moore’s Country Sausage ½ cup whole grain oats
1 small diced onion 1 Tablespoon brown sugar
½ cup ketchup (Heinz – no fructose corn syrup)
Salt & pepper to taste

Preheat oven 325 degrees

Mix all ingredients, cook until internal temperature reaches 165-170 degrees (approximately 1 hour) Variations:
Can use numerous cheeses, salsas, Italian Spices, and vegetables for personal taste.

Janet Dilley

Producers: Buffalo Nickel Ranch
 Moore’s Country Sausage

Sausage Cabbage Feast

6 slices bacon ¼ cup water
2 Tablespoons sugar 2 links smoked sausage, sliced into small sections
1 head of cabbage cored & chopped 1 teaspoon garlic
1 chopped onion 1 teaspoon seasoned salt
½ green sweet pepper 1 teaspoon oregano
½ red sweet pepper 1 teaspoon Mrs. Dash

Fry 6 slices of bacon until crisp. Remove bacon, drain on paper towel & set aside. Add cabbage, onion, sweet pepper, sugar, water, garlic, seasoned salt, oregano and Mrs. Dash into the bacon drippings, cover and cook for 15 minutes, stirring once, add sausage and cover. Continue to cook for another 15 minutes. Top with the crumbled bacon.

Barbara Kidd

Producer: Cabbage, green & red sweet peppers from Dennison’s Farm

Mini Meatloaves & Vegetables

1 ½ lbs. Ground Beef ½ teaspoon salt
1 egg ½ cup ketchup
1 can French fried onion rings 6 small potatoes, sliced thin
½ teaspoon Italian seasoning 1 – 16 oz. frozen vegetables of your choice

Preheat oven 375 degrees

Combine meat, salt, egg, ketchup, Italian seasoning, and half of the onion rings. In a 9x13 dish form 2 loaves. Place potatoes around them. Bake covered for 35 minutes. Place other vegetables around loaves & stir to combine with potatoes. Lightly season with salt. If you want to use toppings on meatloaf, add now. Bake uncovered for 15 minutes. Top loaves with remaining onions and bake uncovered for 5 minutes. (P.S. I used real onions instead of onion rings, as we were trying to use local grown ingredients. I also used yellow squash and carrots for local grown products.)

Sue Emberton

Producer: Meat – Downing Cattle Company
 Onions, potatoes & peppers - Mt. Hermon Produce
 Egg – Bounty of the Barrens
 Squash – Emberton Garden

Vegetables

Spaghetti Sauce

6-8 lb. fresh tomatoes
¼ cup sugar

1 envelope Mrs. Wages Pasta Sauce Mix

Wash, scald, peel & core tomatoes. Boil until excess liquid is reduced. Add Sugar & package mix. Cook until thickened. Serve, can or freeze.

Makes: 5 pints +
Gay Vines

Baked Cabbage

1 head of cabbage, chopped
1 teaspoon garlic salt
Water

1 stick of butter
1 teaspoon brown sugar
Optional: 1 pepper or 1 onion

Preheat oven 350 degrees

Put water in bottom of baking dish. Combine all ingredients. (add brown sugar to make it sweeter) Put butter on top, cover with foil. Bake approximately 2 ½ - 3 hrs. Enjoy!

Elizabeth Wood

Producer: Cabbage – Wood Garden
Onion - Wood Garden

Baked Incredible Corn

12 ears of corn cut off the cob
1 small candy onion, chopped
¼ cup butter
Salt & pepper to taste

½ red and ½ green pepper chopped
1 Tablespoon sugar and 1 teaspoon flour mixed together
1 cup water

Preheat oven 350 degrees

Mix and pour into casserole dish, bake for 30-45 minutes

Nancy Button

Tomato Pie

4 medium. or 2 large tomatoes (peeled, sliced & drained)

1 9 inch pie shell (baked)

½ cup mayo

1/8 teaspoon garlic powder

¾ cup shredded or grated parmesan cheese

¼ teaspoon pepper

3 Tablespoons fresh basil chopped

Sleeve of Ritz crackers

2 Tablespoons butter

Preheat oven 375 degrees

(I bake pie shell for 5 minutes and let cool first) Slice tomatoes and put in bottom of pie shell. Add basil on top of tomatoes. Mix rest of ingredients together and spread on top of tomatoes and basil. Crush Ritz crackers on top, dot with butter. Bake for 30 minutes. Serves 8

Davie Greer

Fresh Salsa

4 Bell Peppers (2 red & 2 green chopped)
1 Jalapeno pepper, minced 2 cups chopped cantaloupe
1 large candy onion, chopped 6 large red tomatoes, peeled and coarsely chopped
2 Tablespoons minced cilantro 1 large can of crushed pineapple
2 Tablespoons oil ¼ cup vinegar
Salt and pepper to taste

Refrigerate for 3 – 4 hours or overnight

Serve with tortilla chips

Kari Button

Squash Delight

3 cups cooked squash, mashed 1 (10 oz.) can, cream of chicken soup
1 cup grated cheese 1 large green pepper, chopped
1 large onion chopped 1 ½ sleeves of cracker crumbs
1 stick margarine or butter salt and pepper to taste

Preheat oven 400 degrees

Mix squash, cheese, onion, pepper and soup. Put ½ margarine/butter in cracker crumbs, line 2 qt. baking dish with crumbs. Add salt, pepper and ½ of margarine/butter to mixture. Pour mixture over crumbs, put rest of crumbs on top. Bake for 30 to 45 minutes.

(Green Peppers can be left out)

Cynthia & Frank Rowland

Producer: Squash from Rowland Garden

Lessa's Stuffed Peppers

2 cups water 1 cup uncooked white rice
3 large green bell peppers, halved and seeded
1 ½ lbs. lean ground beef 1 onion, diced
Garlic powder to taste Salt to taste
Ground Black Pepper to taste 1 (15 oz.) can tomato sauce
2 cups finely shredded mozzarella cheese

Preheat oven 350 degrees

In a medium saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Place green bell peppers in a medium saucepan with enough water to cover. Bring to a boil and cook for 10 minutes. Remove peppers from the water and set aside in a 9 x 13 inch baking dish. In a large saucepan, over medium heat brown the ground beef; drain. Return to heat and mix in onion, cooked rice, garlic powder, salt and pepper. Pour in tomato sauce and mix thoroughly. Let simmer for about 10 minutes. Remove from heat. Spoon the meat mixture onto each half of the green peppers. Bake in the preheated oven for 45 minutes or until the mixture begins to turn golden brown. Sprinkle mozzarella cheese over the top of each stuffed pepper. Return to the oven and bake until cheese is lightly browned, about 5 to 10 minutes.

Lessa Houchen

Top Pick Purple Hull Peas

5 cups of Purple Hull Peas	1 ½ Tablespoon of Tony's Creole Seasonings
Half lb. of bacon	1 cup of onion
1 cup of banana peppers	1 cup of sweet peppers
¼ cup of jalapeno peppers	1 ½ cup water

Cook bacon, pour off most of grease, what is left put in the onions and cook, add all peppers and cook until tender. In crock pot put in purple hull peas and bacon, onions, water, peppers and seasoning. Cook for 5 hours on high. Serve with corn bread or over rice.

Don Houchen

Producer: Purple Hull Peas from Houchen Garden
Onion from Houchen Garden
All Peppers from Houchen Garden

Stuffed Cabbage Rolls

Cabbage Rolls:

1 head cabbage
1 lb. ground beef
2 eggs
½ cup rice – uncooked
1 teaspoon salt
½ teaspoon pepper
1 onion – small, chopped
½ cup brown sugar – more if desired

Sauce:

1 onion – large, chopped
2 cans tomato sauce (8 oz. cans)
2 cans tomatoes (1 lb. 13. oz can)
2 Tablespoons lemon juice
½ teaspoon pepper
1 teaspoon salt
1 teaspoon Worcestershire sauce

Prep time: 20 minutes; Cook Time 3 hours: Container: large skillet, 9x11 baking dish, mixing bowl

Preheat oven 375 degrees

Gently separate 8 outer leaves off of the cabbage. Simmer cabbage leaves in a layer in a saucepan, covered, to soften - approximately 5 minutes. Take them out of the skillet and lay them out on paper towels to cool. Steam the rest of the chopped cabbage after steaming the big leaves - approximately 5 minutes. Combine the remaining ingredients and mix well. Take cabbage leaves, one at a time, and place approximately 1/4-1/2 cup mixture on the cabbage leaf and roll it up. Do this until all of the meat mixture is rolled up. Place extra steamed cabbage in the bottom of the baking dish. Lay rolls, seam side down, on top. Bring all sauce ingredients to a boil and pour over cabbage rolls. Place in a 375° oven, covered, for one hour then bake uncovered at 250° for two hours. Sprinkle with grated parmesan cheese before serving if desired.

Pat Tilghman

Oven Roasted Red Potatoes

1 (1 oz.) envelope dry onion soup mix 1/3 cup olive oil
2 lbs. red potatoes, halved

Prep time: 15 minutes; Cook Time: 40 minutes; Ready in 55 minutes

Preheat oven 450 degrees

In a large plastic bag, combine the soup mix, red potatoes and olive oil. Close bag, and shake until potatoes are fully covered. Pour potatoes into a medium baking dish, bake 40 minutes

Servings: 8

Pat Tilghman

Baked Cabbage

1 medium head cabbage 1 onion, chopped
1 ½ cup sharp cheddar cheese ½ stick butter
1 can cream of celery salt and pepper to taste
1 cup Panko

Preheat oven 350 degrees

Chop cabbage & boil until soft. Drain. Add butter, cheese, soup and panko. Mix Well. Pour into baking dish.

Sprinkle with buttered bread crumb. Bake until bubbly, approximately 30 min.

Carol Spiegl

Sweet Green Bean Bundles

1 lb bacon, cut in half 3 (14.5 oz.) cans whole green beans, drained
½ cup butter, melted 1 cup brown sugar
1 teaspoon garlic salt

Prep time: 10 minutes; Cook Time: 45 minutes; Ready in 55 minutes

Preheat oven 350 degrees

Grease a 9x13 baking dish, Wrap 7 green beans with bacon and place in prepared dish. Repeat using all the green beans and bacon. Combine butter with brown sugar. Pour over green bean bundles and sprinkle with garlic. Servings: 6

Pat Tilghman

Baked Yellow Squash

3 cups cooked squash, drained 1 cup sharp cheddar cheese
2 Tablespoons butter Salt & pepper to taste
1 small chopped onion ¼ cup Pranko

Preheat oven 350 degrees

Mix all ingredients. Pour into buttered baking dish. Bake until bubbly.

Approximately 30 minutes.

Carol Spiegl

CASSEROLES

Tomato Casserole

3 large tomatoes, sliced
1/4 cup. fresh basil, chopped
1/2 cup. Monterey jack cheese, shredded

1 Tablespoon. Olive oil
3 slices of bread, crumbled

Brush 9" square casserole dish with olive oil. Layer tomato slices, basil and 1/4 cup of cheese followed by another layer of tomato slices. Top with remaining cheese and bread crumbs. Spritz with olive oil. Bake in 350° oven about 20 minutes until cheese is brown and bubbly.

Mindy McCulley

Producer: Tomatoes – Glenn Barrick's Garden
Cheese – Kenny's Farmhouse Cheese

Yellow Squash Casserole

1/2 stick margarine
2 cups cooked squash
1/2 can pet milk
1/2 cup chopped onion

1/2 sleeve Ritz Crackers crushed
1 can mushroom soup
1 cup diced Velveeta Cheese

Preheat oven 350degrees

Melt cheese in soup and milk. Top with crumbs. Cook for 25 minutes or until bubbly.

Melba Davidson

Cabbage Casserole

1 medium head of cabbage
1/4 cup milk
1 lb. hot sausage, brown & crumbled
1 cup buttered bread crumbs

1 can cream of celery soup
1 cup shredded American cheese

Preheat oven 400 degrees

Cook cabbage in boiling water for 10 minutes. Drain. Place in 9 x13 dish. Blend soup, milk and cheese. Heat until cheese melts. Add sausage. Pour over cabbage. Top with crumbs. Bake 15 minutes. Crumbs should be brown & casserole bubbly.

Sue Emberton

Producer: Cabbage from Mt. Hermon Produce
Cheese from Kenny's Country Cheese
Sausage from Downing Cattle Company

Yellow Summer Squash Casserole

4 yellow squash	1 teaspoon salt
1 stick butter	1 small onion, diced
1 cup sour cream	1 can cream of chicken soup
1 box of stuffing mix	

Preheat oven 350 degrees

Cut up 4 yellow squash and cook in water for 15 minutes with 1 teaspoon of salt, 1 tablespoon of butter, and 1 small onion, diced. Then drain. In a bowl, mix 1 cup sour cream and 1 can of cream of chicken soup together. Then add it to the cooked squash. Mix ½ stick of melted butter with one box of stuffing mix. Put ½ of the stuffing mix on the bottom of the casserole dish. Add the squash mixture. Then add the other half of the stuffing mixture. Cover and bake for 35 minutes.

Eddie Bell

Broccoli, Rice & Mushroom Casserole

2 cups uncooked rice	2 Tablespoons butter
1 large chopped onion	½ stick butter
1 can cream of mushroom soup	¼ teaspoon black pepper
¼ teaspoon white pepper	1 or 2 small cans of mushrooms, drained
3 or 4 quarts frozen or fresh broccoli	1 can cheddar cheese soup
½ to 1 package (2-2 ½ cup size) shredded cheese (I use the Kraft 4 cheese variety)	

Preheat oven 350 degrees

Cook 2 cups rice with 2 tablespoons butter, lightly salted. (I use lemon pepper) Set aside.

Melt ½ stick butter, add the onion, cook slowly until transparent, **not** brown, over low heat.

Add to the onions, mushroom soup, cheddar cheese soup, mushrooms, & white & black pepper.

Blend well. Then add the shredded cheese. Blend until shredded cheese is melted. (this is a good time to add any leftover cheese you have.) Fluff rice, add to the cheese mixture. Blend well. Steam your broccoli until tender, drain. Grease a 9x13 dish. Put a thick layer of the rice-cheese mixture on the bottom, next put layer of broccoli, top with layer of rice-cheese mixture. Or Mix the broccoli and rice-cheese mixture together, then spread in greased baking dish. Doubles well. Can be made ahead of time.

Martha Ann Jolly

Green Pepper & Squash Casserole

2 cups green peppers, chopped	3 cups squash, sliced
½ cup onion, chopped	1 can cream of chicken soup
1 stick margarine, melted	3 sliced American cheese
1 sleeve Wheat Ritz crackers	

Preheat oven 350 degrees

Cook squash until tender, drain well. Sauté peppers and onions in 3 tablespoons of margarine. Add cheese to hot squash. Mix rest of ingredients except crackers and margarine. Melt margarine and mix crushed crackers. Put peppers and squash in buttered dish, cover with buttered cracker crumbs. Bake for 35 minutes.

Sharlotte Williams

Producers: Farmers market on the square and Health Department.

Squash Casserole

3 lbs. yellow squash	½ cup chopped sweet onion
1 ½ teaspoon salt, divided	1 (8 oz) container light sour cream
1 cup grated carrots	½ cup crushed cornflakes cereal
¼ cup chopped fresh chives	½ cup crushed French fried onions
2 tablespoon melted butter	1 (10 ¾) can reduced fat cream of chicken soup
¼ teaspoon freshly ground pepper	

Preheat oven 350 degrees

Cut squash into ¼ inch thick slices; place in Dutch oven. Add onion 1 teaspoon salt and water to cover. Bring to a boil and cook 5 minutes; drain well. Pat squash dry with paper towels. Stir grated carrots in next 3 ingredients and remaining salt, spoon in greased 2 quart baking dish, stir 3 ingredients, sprinkle over squash mixture. Bake 30 – 35 minutes. Cover at 20 minutes.

Elizabeth Pottinger

Pickles

Mom's Cucumbers

3 large cucumbers	¼ cup distilled white vinegar
1 teaspoon salt	½ teaspoon celery seed
¼ cup white sugar	¼ cup chopped onion
1/8 cup water	

Peel the cucumbers and slice wafer thin. Sprinkle with salt. Let stand 30 minutes, and then squeeze cucumbers to release moisture. In a medium size bowl, mix sugar, water, vinegar, celery seed, and onion. Add cucumbers to mixture. Mix well. Refrigerate 1 hour.

Donna Hazel

“Dressed” Cucumber

1 large cucumber, thinly sliced	salt to taste
1 sweet onion, thinly sliced	1 dash hot pepper sauce, or to taste
1 red bell pepper, thinly sliced	2 Tablespoons hot water
2 Tablespoons fresh lime juice (about 1 lime)	

Combine the cucumber, onion, pepper, lime juice, salt, hot sauce, & water in a bowl; toss to combine. Refrigerate until the flavors blend, at least 1 hour, Serve cold

Donna Hazel

Salads

Deviled Eggs – Basic Recipe

10 Large Eggs, hard boiled and peeled	1/3 cup mayonnaise
1 Tablespoon Sweet Pickle Relish	1 teaspoon prepared yellow mustard

Halve eggs lengthwise; Remove yolks place in small bowl; Mash yolks with a fork. Add mayonnaise, relish and yellow mustard. Mix Well. Fill egg whites with yolk mixture. Garnish as desired. Optional Garnishes: Sliced Black Olive, Pimento Chip, Sweet Pickle Slice or Sprinkle with Paprika

Dorothy McDuffie

Producer: Eggs – from Gay Vines Farm – Tracy Homemaker member

Potato Salad

2 ½ cups cooked diced potatoes	1 teaspoon sugar
1 teaspoon vinegar	½ cup chopped onion
¾ cup mayonnaise	2 hard boiled eggs peeled and diced
½ to ¾ teaspoon salt	3 Tablespoon chopped celery
3 Tablespoons chopped green peppers	¾ teaspoon prepared mustard
3 Tablespoons chopped sweet pickles	

Mix together. This recipe can be multiplied to suit the size of your group. For the celery, I substituted a generous sprinkling of celery seed.

Jim Landis

Producer: All vegetables except celery grown in Landis Garden

Dressed Eggs

6 Eggs	2 bottle caps full of vinegar
2 Tablespoons sugar (or to taste)	1 Tablespoon mustard (or to taste)
1 Tablespoon Mayonnaise (or to taste)	{Use according
1 Tablespoon Salad Dressing (or to taste)	to consistency}

Sprinkle of white pepper.

Hard boil eggs for 7 minutes. Let cool. Peel eggs. Cut into half. Remove yolks and place in separate dish. Mash with fork. Add above ingredients which have been mixed well. Place yellow ingredient into the egg whites.

Nell S. Eaton

Producer: Eggs from Moss Farm
Parsley from Elizabeth Pottinger's backyard.

Broccoli & Raisin Salad

1 head of fresh broccoli	½ box raisins
½ cup celery, chopped	1 small onion, chopped
1 lb. bacon, cooked crisp & crumbled	
Optional ½ cup chopped pecans or almonds	

Mix together

Dressing

½ cup Mayonnaise	½ cup sugar
1 Tablespoon white vinegar	

Mix together well and chill. After chilled pour over salad and coat vegetables. Chill and serve.

Sam McWhorter

Deviled Eggs

12 eggs	¼ cup mayonnaise
Mustard	Salt & Pepper
2 Tablespoons Dill	Paprika

Boil eggs, shell cut in half, take yolks and place in a separate bowl, lay out whites and put on plate. In yolks mix mayo, mustard to taste, add dill, salt and pepper. Spoon into white halves. Sprinkle with paprika.

Josh Johnson

Producer: Eggs and Dill came from Farm in Cave City

Breads

Cheese Casserole Bread

2 cups warm milk (105° - 115°)
3 tablespoons sugar
½ teaspoon salt
6 oz. cheddar cheese, cut into ½-inch cubes

2 pkgs. active dry yeast
1 tablespoon butter
4 ½ cups all purpose flour

In large bowl, combine milk and yeast. Add sugar, butter, and salt; stir in butter until melted. Stir in 3 c. flour, beat until smooth. Stir in remaining flour and cheese; mix well. Pour batter into well-buttered 1 ½ quart round casserole dish. Cover with waxed paper; let rise in warm place (85°) until doubled, about 1 hour. Remove waxed paper. Bake in 350° oven for 50 – 55 minutes. Let cool in dish 10 minutes. Loosen edge, remove from dish. Cool slightly - serve warm.

Mindy McCulley

Producer: Cheddar Cheese – Kenny’s Farmhouse Cheese

Zucchini Bread

3 eggs
1 cup oil
2 cups sugar
3 cups flour
3 teaspoons cinnamon
¼ teaspoon baking powder

½ cup nuts, chopped
2 teaspoons vanilla
3 cups zucchini peeled and grated
1 teaspoon ?
1 teaspoon salt

Preheat oven 325

Mix eggs, oil, sugar and grated zucchini. Add the rest of the ingredients. Divide batter into two greased 9x5x2” pans. Bake 1 hour. Freezes well.

JoAnn Sparks

Producer: Grown near Temple Hill

Desserts

Cool Peach Pie

1 graham cracker crust
1 8 oz. tub of Cool Whip
4 to 6 Medium size Fresh Ripe Peaches
1 16 oz. package of Peach ready to use Glaze

Wash, peel, pit and slice peaches. Spread a thin layer of glaze over the bottom of the graham cracker pie crust. Add the peaches. Squeeze the remaining glaze on the peaches. Top with whipped dessert topping. May refrigerate pie or serve immediately.

Pat Tilghman

Cherry Cobbler

2 pints of home-canned cherries 1 1/3 cups sugar
1/3 cup flour 1/4 teaspoon almond extract
2 Tablespoons butter 1 ready-made pie crust

Preheat oven 350 degrees

Mix sugar and flour. Stir in cherries, add almond extract. Pour into buttered baking dish dot with butter. Cover with crust, seal and slit. Bake until crust is brown.

Carol Spiegl

Fresh Peach Pie

1 cup sugar 1 baked pie shell or graham cracker shell
3 Tablespoons cornstarch (heaping)
1 cup water
3 Tablespoons peach jello
Peaches

Combine and cook until thick sugar, cornstarch and water. Add & dissolve peach jello – cool. Add fresh sliced peaches – pour into baked pie shell or graham cracker shell. Set until firm.

Sally Copass

Zucchini Chocolate Cake

4 oz. unsweetened chocolate 1/3 cup cocoa
1/2 cup vegetable oil 2 teaspoons baking soda
1/2 cup butter, at room temperature 2 teaspoons baking powder
2 cups sugar 1 teaspoon salt
3 eggs, beaten 1/3 cup buttermilk or sour cream
1 Tablespoon vanilla extract 3 cups coarsely grated zucchini or summer squash
2 cups sifted all purpose unbleached flour 1/2 cup chopped nuts

Preheat oven 350 degrees

Melt the chocolate and oil in a small saucepan over very low heat. Cream the butter until light; add the sugar, eggs, and vanilla. Beat well. Add the melted chocolate and mix well. Sift together the dry ingredients and stir them into the batter with the buttermilk. Mix the zucchini and nuts into the batter. Grease and flour 2 (9 inch cake pans) Divide the batter between the pans. Bake on the middle shelf of the oven for 40 minutes, or until, toothpick comes out clean. Cool the cake completely before frosting with whipped cream or your favorite frosting. (Cream cheese just happens to be my personal favorite)

Baker Landis

Producer: Baker Landis' Garden

Old Fashioned Peach Cobbler

Pastry:

4 cups sifted All Purpose Flour
1 ¼ teaspoons salt
1 ½ cups shortening
2/3 cups water

Prebakes strips of flaky pastry are layered with the peach filling – the result is perfection.

Preheat oven 400 degrees

Stir together flour and salt in mixing bowl. Cut in half of shortening using pastry blender or two knives until mixture is fine and mealy. Cut in remaining shortening until mixture is consistency of small peas. Sprinkle water over the mixture; stir gently with a fork until dough leaves sides of bowl. Mixture should be moist enough to form a ball but should not be sticky. Press dough into a smooth ball. Divide dough into thirds. On lightly floured board or pastry cloth, roll out a third of the dough as thinly as possible, about 1/8 inch thick. Cut into 3 x 1-inch strips on ungreased baking sheet. Bake for 8 minutes or until lightly browned. Cool on wire rack. Cover remaining dough. Prepare filling as directed.

Filling:

2 cups sugar
3 Tablespoons All Purpose Flour
7 cups (about 3 pounds) sliced fresh or frozen peaches
1 cup water
½ teaspoon almond extract
½ cup (1 stick) butter or margarine, divided

Reduce oven temperature to 375 degrees

Grease a 13x9x2 inch baking dish. Stir together sugar and flour. Add peaches, water and almond extract; stir to blend. Roll out half of the remaining dough in shape of baking dish, about 1/8 inch thick. Fit pastry into bottom and up sides of dish leaving a 1 inch overhang. Spoon half of pie filling into pastry shell. Dot with half the butter. Scatter baking pastry strips over filling. Spoon remaining filling over pastry strips. Dot with remaining butter. Roll out remaining dough in shape of baking dish, about 1/8 inch thick. Cut into ¾ inch wide strips with floured knife or pastry wheel. Weave strips of crust to form lattice top. Seal and for decorative edges as desired. Bake for 50 to 60 minutes or until crust is golden brown and filling begins to bubble. Cool on wire rack. Makes 8 to 10 servings.

Nancy Button

Producer: Peaches from Tim Britt

Tomato Cake

In the 1930's, tomato soup cakes were all the rage, yet they were a mystery because they did not taste like tomato soup. Make your tomato cake with ripe tomatoes from your own garden.

Cake:

1 cup dark brown sugar	2 eggs
½ cup shortening	3 cups all-purpose flour
2 teaspoons baking powder	1 teaspoon baking soda
1 teaspoon nutmeg	1 teaspoon salt
½ cup walnuts or pecans	½ cup chopped dates
½ cup chopped raisins	2 cups ripe tomatoes, peeled, seeded, and chopped

Preheat oven 350 degrees

Grease and flour a 13x9 inch baking pan. In a large bowl, combine the sugar and shortening, mix until creamy. Add the eggs, beating after each. In a separate bowl, combine the flour, baking powder, baking soda, nutmeg, and salt. Sift the dry ingredients into the creamed mixture and stir to blend. Add the tomatoes, nuts, dates and raisins and stir thoroughly. Pour the batter into the prepared pan. Bake for 35 minutes, or until toothpick comes out clean. Cool.

Frosting:

½ cup (1 stick) butter, softened	1 package (8oz) cream cheese, softened
2 teaspoons vanilla extract	1 package (1 lb.) confectioners' sugar
Milk, as needed	

In a large bowl, combine the butter, cream cheese, and vanilla and mix until creamy. Gradually beat in the sugar. If the mixture becomes too thick, add a little milk. Frost when the cake is cool. Serves 12

Cynthia and Frank Rowland

Producer: Tomatoes from the container on the back porch at the Rowland's.

Peach Cobbler

4 cups peeled, sliced peaches	2 cups sugar, divided
½ cup water	8 Tablespoons butter
1 ½ cups self rising flour	1 ½ cups milk
Ground cinnamon, optional	

Preheat oven 350 degrees

Combine the peaches, 1 cup sugar, and water in a saucepan and mix well. Bring to a boil and simmer for 10 minutes. Remove from the heat. Put the butter in a 3-quart baking dish and place in oven to melt. Mix remaining 1 cup sugar, flour, and milk slowly to prevent clumping. Pour mixture over melted butter. Do not stir. Spoon fruit on top, gently pouring in syrup. Sprinkle top with ground cinnamon, if using. Batter will rise to top during baking. Bake for 30 to 45 minutes. To serve, scoop onto a plate and serve with your choice of whipped cream or vanilla ice cream

Kristin Goodin

Producer: Peaches: Jackson's Orchard – Blushing Star White Peaches

