

## Sharing with Wauneta: Rearrange those droopy flower gardens. . .

Written by Wauneta Breeze  
Thursday, 25 August 2011 15:28 -

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By Nola Straub

Rearranging flowers makes me happy . . . I love to use silk flowers this time of year to perk up the flower gardens. The heat of August does take its toll! I love the orange, red, and gold colored silk flowers to add spice to the grasshopper eaten greenery.

Why not spice up the looks of a plain old ham steak?

Chili-Rubbed Ham Steak

plus Zucchini Salsa

Pat Cramer

Salsa:

1 zucchini

1/2 cup canned black beans, rinse & dried

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1-2 tbsp. fresh lime juice

1 tbsp. extra-virgin olive oil

1/4 tsp. salt

1/4 med. onion, finely chopped

1 med. yellow pepper, diced fine

1 small Jalapeno pepper, minced (optional)

Toss all above ingredients for salsa in a bowl. Set aside to top steak for serving.

Ham:

2 tsp. olive or canola oil

1 thick-cut ham steak (about 2 lbs.)

1 tbsp. chili powder or (1 tsp. for wimps)

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2 tbsp. no sugar added apricot jam, at room temp or warmed

Heat oil in a large skillet over medium-high heat. Sprinkle ham on both sides with chili. Add ham to skillet and cook 5 to 6 min. Reduce heat slightly if ham begins to get too dark. Turn and repeat, cooking until ham is hot in center. Top with jam, spreading to coat the top of the slice. Serve on a plate with salsa on top of slices.

Our son Robert from Palisade came in the other day with a large zucchini laughing and saying, "You will never guess where I got this?" It was growing in the ditch to the south of the house. Where did the seed come from - maybe peelings from last summer? His boys playing ball with an old Zucchini who knows? In my collection I found this recipe.

Patty's Fresh Zucchini Quiche

Nola's Collection

Pre-heat oven to 400 degrees.

4 c. zucchini, grated

1 1/2 c. biscuit baking mix

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1/2 c. olive or canola oil

3 eggs, beaten

1 tsp. dried oregano

1/2 tsp. salt

1/2 tsp. pepper

1 1/2 c. shredded cheddar cheese

1/2 c. onion, chopped fine

Mix together zucchini, baking mix, oil and eggs until well blended. Add remaining ingredients. Pour into a lightly greased 9" deep-dish pie plate. Bake at 400 degrees for 25 minutes. Serves 8.

Jo Ann's Spinach &

Bacon Quiche

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### Nola's Collection

Pre-heat oven to 375 degrees.

4 slices bacon, crisply cooked crumbled with drippings

Onion, thinly sliced

2 c. baby spinach

1 - 9 inch unbaked pie crust

1/2 c. Fontana cheese, grated

5 eggs, beaten

1/4 c. whipping cream

1/2 c. milk

Salt and pepper to taste

1/8 tsp. nutmeg

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Cook bacon in a large skillet over medium heat, remove bacon reserving the drippings. Add onion, cook approximately 3 min. Add spinach, one cup at a time and cook just until wilted, approximately 1 min. Cool. Sprinkle bottom of pie crust with cheese, microwave to settle. Evenly sprinkle cooked bacon bites and spinach over cheese. Whisk together eggs, whipping cream and milk, sprinkle with salt, pepper and nutmeg. Pour gently into pie crust. Bake at 375 degrees for 25-35 min. Cool 5 to 10 min. before cutting. Makes 6 to 8 slices. Serve melons, grapes, and pineapple with your quiche.

Magical Chocolate

Pudding Cake

Jackie Mc Bride

1 c. flour

2 tsp. baking powder

1/4 tsp. salt

2 tbsp. cocoa

3/4 c. sugar

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1/2 c. milk

2 tbsp. oil

1 c. nuts, chopped

Topping mix:

1/4 c. cocoa

1/2 c. brown sugar

1/2 c. sugar

Pour over 1 3/4 c. hot water

Sift together flour, baking powder, salt, 2 tbsp. cocoa and 3/4 c. sugar. Stir in milk, oil, and nuts. Spread in 9 inch pan. Combine the 1/4 c. cocoa, 1/2 c. brown sugar, 1/2 c. sugar mix and sprinkle on top. Pour hot water over all ingredients in pan. Bake at 350 degrees F for 35-45 min. Cake rises to the top and makes a thick pudding on the bottom.

It will soon be fall and maybe there is a little magic in the air??

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Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.