

Sharing with Wauneta: A few more camping days left?

Written by Wauneta Breeze
Wednesday, 18 September 2013 20:16 -

By Nola Straub

How about a few more camping days — some yet these last days of summer? Then fall will begin. I have noticed the leaves are just beginning to spark a few yellow leaves on the trees.

Saucy Skillet Lasagna

Pat Cramer

1 lb. ground beef or Italian sausage

1 14-oz. can diced tomatoes, undrained

2 eggs, lightly beaten

1 1/2 c. ricotta cheese

4 c. Italian baking sauce

1 pkg. 9-oz. no-cook lasagna noodles

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1 c. (4-oz.) shredded part-skim Mozzarella cheese

In a large skillet cook meat over medium heat until no longer pink; drain. Transfer to a large bowl; stir in tomatoes. In a small bowl combine eggs and ricotta cheese. Return 1 cup meat mixture to skillet; spread evenly, layering with 1 cup ricotta mixture, 1 1/2 cups sauce and half of the noodles. Repeat layers and top with remaining meat. Bring to a boil. Reduce heat; cover and simmer for 15-17 min. or until noodles are tender and thermometer reads 160 degrees. Remove from the heat, sprinkle with mozzarella cheese if desired. Let stand for 2 min. or until cheese is melted.

Strawberry Marmalade

Pat Cramer

This recipe makes ordinary marmalade into something special and very good.

2 med. oranges

2 med. lemons

1/2 c. water

1/8 tsp. baking soda

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1 quart ripe strawberries, crushed

7 c. sugar

1 pouch liquid fruit pectin (half of a 6-oz. package.)

Add a few drops of red food coloring. (Pat suggested)

Peel outer layer of oranges and lemons: set aside. Remove the white membrane from fruit and discard. Set the fruit aside. Chop peels. Place in a large saucepan. Add water and baking soda, cover and bring to a boil. Simmer for 10 min.

Meanwhile, section oranges and lemons, reserving juice. Add fruit and juice to saucepan; cover and simmer for 20 min. Add strawberries. Measure fruit; return 4 c. to the saucepan and add water to equal 4 cups. Add sugar and mix well. Boil, uncovered for 5 min. Remove from the heat; stir in pectin. Stir for 5 min. to cool; skim off foam.

Carefully ladle into hot half-pint jars or freezer containers, leaving 1/4 inch headspace. Remove air bubbles; wipe rims and adjust lids. Process for 10 min. in a boiling water canner or store in the freezer. Serve with toast or biscuits.

Jim and Pat go on week end campouts with a motor home group and they fix pot luck dinners in the camp grounds. She likes to try new recipes and also gathers some that she thinks are exceptional. Thanks for sharing them with Wauneta! We all enjoy them that way.

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Country-Style Pork

Medallions

Pat Cramer

2 pork tenderloins (about a lb. each)

6 tbsp. butter (divided)

2 small onions, sliced and separated into rings

3/4 lb. small fresh mushrooms

2 small apples cored and cut into rings

Apple Cream Sauce

1 c. apple cider or juice

1 pkg. 8-oz. cream cheese, cubed

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1/4 c. apple brandy or apple cider

1 tsp. dried basil

Cut pork into 1/2-inch slices. Flatten into 1/4-inch thickness. In a large skillet covered on medium high heat, cook pork in batches in 3 tbsp. butter until juices run clear. Remove to a serving platter and keep warm.

In the same skillet, sauté onions and mushrooms in remaining butter for 4 min. or until crisp and tender. Add apples, sauté for 3-4 min. or until vegetables and apples are tender. Arrange over pork.

Add cider and cream cheese to the skillet; cook and stir over medium heat for 3 min. or until cheese is melted and sauce is smooth. Stir in brandy and basil; heat through. Serve with pork and vegetables.

Come Home to Mama

Chocolate Cake

Pat Cramer

Preheat oven to 350 degrees

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1 pkg. Devils food cake mix (18 1/4-oz.)

1 c. (8 oz.) sour cream

1 pkg. instant chocolate fudge pudding mix

4 eggs

1/3 c. canola oil

1/4 c. water

1/4 c. buttermilk

2 tbsp. chocolate syrup

2 tsp. vanilla extract

In a large bowl, combine the ingredients; beat on low speed for 30 seconds. Beat on medium for 2 min. Pour into two greased and floured 8-inch baking pans. Bake at 350 degrees for 38-43 min. or until a tooth pick inserted near the center comes out clean. Cool for 10 min. before removing from pans to wire racks to cool completely.

Frosting

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1 lb. semisweet chocolate, chopped

6 tbsp. Dutch-process cocoa powder

6 tbsp. boiling water

1 1/2 c. butter, softened

1/2 c. confectioners sugar

In a large bowl beat butter, confectioners sugar until fluffy. Add melted chocolate, beat on low speed until combined, scraping sides of the bowl as needed. Beat in cocoa mixture. Place one layer of the cake on plate spread with 1 1/2 c. frosting. Top with remaining cake layer and spread top and sides of cake.

Remember to share your recipes with Wauneta!!