



RECIPES

Featured at the

2017 Great Kitchens of Cambria Tour



APPETIZERS

**PHILLY CHEESESTEAK SLIDERS
SMOKED SALMON CANAPES**

SOUP

DILLED TOMATO SOUP

SALAD

GOLDEN RAISIN AND HERB SALAD

DESSERT

APPLE SPICE "BACKYARD BUGS" BUNDT CAKE

APPETIZERS

PHILLY CHEESESTEAK SLIDERS RECIPE

Ingredients:

1 lb. thin sliced roasted beef (from your deli counter), then sliced again in very, very thin strips so it almost falls apart.
1 large yellow onion, finely diced.
1 large green bell pepper, seeded, trimmed and finely diced.
Olive Oil
10 slider buns
10 slices American cheese (or more if you like it really gooey)

Recipe:

In a large skillet or griddle, place enough Olive Oil to coat. Start sautéing the onions and bell peppers. When onions are translucent and golden, add the beef, stirring it into the onion & bell pepper mixture. When the mixture is bubbling and hot, cook until most of the moisture is gone. Caramelize everything a bit. Yum.

Halve the American cheese slices and place a half slice on the bottom half of each slider bun. Divide the meat mixture between the 10 buns. Top with a half slice of American cheese (or more - see note above) on each and then place the slider “tops” on the 10 Sliders. Let the cheese melt slightly.

Some people insist ketchup goes over everything. Some don't.

Enjoy!! This is a big favorite at tailgate parties. I do it all in a chafing dish and strangers moan when they walk by and smell it! Yum!

APPETIZERS

SMOKED SALMON CANAPES RECIPE

Ingredients:

6 oz. smoked Salmon, finely minced
16 oz. cream cheese, softened
2 tbs. lemon juice - more to Taste
1 bunch scallions washed, trimmed, and finely minced (green & white parts)
Small jar nonpareil capers (save juice)
Caper juice
Toasted rye bread rounds 1 1/2" diameter

Recipe:

In a medium bowl put softened cream cheese, Salmon, scallions, capers and lemon juice. Mix ingredients thoroughly (a potato masher works wonderfully.) If desired, add caper juice a bit at a time. Adjust lemon if desired. Cover and let sit refrigerated overnight for optimum flavor. Mound on toasted rye rounds. Serve immediately. Killer with hot or chilled Dilled Tomato Soup!!

SOUP

DILLED TOMATO SOUP RECIPE

Ingredients:

2 large yellow onions, peeled, cut in half lengthwise and sliced in 1/4" slices
Olive Oil
28 oz. can chopped tomatoes with liquid
2 cups water
32 oz. V-8 regular juice
1/4 cup lemon juice
1/4 cup dill pickle juice
2 heaping teaspoons MASSEL All-Purpose Chicken-style Bouillon (vegan)
Dill (fresh or dried) to taste. We like A LOT of dill!
Ground Black Pepper to Taste
Kosher Salt to Taste

Recipe:

In a Soup kettle, pour enough olive oil in to coat bottom.

Add onions and sauté until translucent and golden brown.

Add:

V-8

Chopped tomatoes and liquid

Water

Massel Chicken-style Bouillon

Lemon Juice

Pickle Juice

Bring to a simmer, stirring a few times. Cook for 25-30 minutes.

Remove from heat. Process with a stick (immersion) blender. Return to heat.

Add dill, pepper and salt to Taste

Serve hot OR chill and serve.

SALAD

GOLDEN RAISIN & HERB SALAD RECIPE

Ingredients:

1 cup Golden Raisins
1/4 sesame oil
3/4 cup Olive Oil
1 tsp. Kosher salt
1 tsp. Ground black pepper
3 heaping tablespoons sugar
1/4 cup Rice Vinegar
2 oz. low sodium soy sauce
4 tbs. toasted sesame seeds
1/2 c. Sliced almonds
1 lb. Herb and baby green salad mix

Recipe:

In a glass bowl add:

Golden Raisins
Sesame Oil
Olive Oil
Kosher Salt
Black Pepper
Sugar
Rice Vinegar
Low Sodium Soy Sauce

Stir well and cover. Refrigerate overnight.

In a large salad bowl pour the Golden Raisin mixture. Add the sesame seeds, sliced almonds and LAST add the greens.

Hands work best!!!! Gently toss greens with everything else. Arrange on large platter or in a fresh bowl. Serve with large spoons.

DESSERT

(Recipe courtesy of *A Matter of Taste*)

APPLE SPICE “BACKYARD BUGS” BUNDT CAKE RECIPE

Ingredients:

1 15.25oz pkg. Spice Cake Mix (Betty Crocker)
1 3.4oz Butterscotch Jell-O Instant Pudding & Pie Filling
1/2 cup Blood Orange Olive Oil
1/2 cup Water
1 cup Sour Cream
4 Eggs
1 1/2 cups Shredded Apple (approx. 1 large apple or 2 medium apples, peeled & cored)
—I used Fuji Apple
Zest of 1 Orange
1 tsp Ground Cinnamon
1/2 tsp Ground Ginger
1/2 tsp Ground Nutmeg
1/4 tsp Ground Cloves
1/2 Tbsp Vanilla Bean Paste
Sea Salt Caramel Sauce

Recipe:

Mix together cake mix, pudding mix and spices in a large bowl. Add oil, water, eggs and vanilla bean paste and mix well. Add the sour cream, apple and zest and mix till everything is completely incorporated.

Place approximately 3 tablespoons into each mini Bundt bug (about 3/4 the way up each bug shape). Bake at 350 degrees for 18-22 minutes until done. These cakes are super moist and have a great spice flavor. Drizzle with Sea Salt Caramel Sauce and top with whipped cream.

This will yield you 18-20 Backyard Bugs Bundt Cakes.