

El's Curried Shrimp Bisque

INGREDIENTS:

½ tablespoon curry powder
2 oz. light olive oil
1 oz. butter
2/3 grated yellow sweet onion
1 lb. large de veined, uncooked shrimp in shells (fresh water fine)
1 tsp. fine white or dark pepper
3 ½ oz. white flour
1 cup half & half (fat free is okay too)
4 cans College Inn chicken broth

INSTRUCTIONS:

Some tasks can be prepared in advance: Squeeze shrimp tails and remove shells. Save in a container and cut shrimp into quarters, store both in separate containers in the fridge and use within 1 day.

INSTRUCTIONS CONTINUED:

One hour before prep of bisque: Bring 4 cans of chicken broth to a slow boil and add shrimp shells. Simmer for an hour. Remove and discard shells.

In a large saucepan: Melt butter and oil and add onions. Cook for 2 minutes, stirring constantly. Do not burn. Sprinkle curry and pepper, cook and stir for two more minutes. Sprinkle and add flour to make a thickened paste, adding a bit of the heated shrimp/chicken broth strained thru a sieve and some cream to thin the roux paste. Continue to stir to keep smooth. Cook quartered shrimp in remaining broth for 2 minutes, then add the remaining half and half, and shrimp, to bisque mixture. Keep stirring and add strained broth until you have the desired bisque consistency.

YIELD: 6-7 servings.

Janice's Vegetable Salad

INGREDIENTS:

1 can white shoe peg corn
1 can peas
1 can French cut green beans
1 cup diced celery
1 cup green peppers
½ cup onions
½ cup pimentos
2/3 cup sugar
½ cup olive oil
½ cup vinegar
1 tsp. salt & pepper

INSTRUCTIONS:

Drain canned veggies, add celery, peppers, onion and pimentos.

Mix sugar, oil, vinegar, salt & pepper.
Bring to boil, take off heat and pour over veggies.

Marinate in fridge overnight or at least 3 hours.

Enjoy!

YIELD:

Makes one large mixing bowl. About 12 servings.

Heidi's New England Blueberry Coffee Cake

INGREDIENTS:

1-1/2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1-1/2 cups blueberries
1 egg
1/2 cup milk
1/4 cup butter or margarine

TOPPING:

1/4 cup butter or margarine, melted
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup chopped walnuts

INSTRUCTIONS:

In a large mixing bowl, combine flour, sugar, baking powder, cinnamon and salt. Gently fold in blueberries.

In a small bowl, whisk together the egg, milk and butter. Add to the flour mixture and stir carefully.

Spray an 8x8 inch pan with cooking spray. Spread batter evenly into the pan. Combine all topping ingredients and sprinkle over batter.

Bake at 425 degrees for 20 -25 minutes or until top is light golden brown. Serve warm or at room temp.

YIELD: 12 servings

Janice's Sausage Egg Casserole

This is a great make ahead recipe for when you have company.

INGREDIENTS:

1 lb. Jimmy Dean reg. pork sausage
(I used the 50% less fat one)
45 slices of bread
(let it dry out a little and cut into small cubes)
8 oz. sharp or extra sharp cheddar cheese
6 eggs beaten
2 cups milk
1 tsp. salt and 1 tsp dry mustard

INSTRUCTIONS:

Saute sausage.

Mix in 9 x 12" pan: cooked sausage, bread cubes and cheese.

Mix, with mixer, eggs, milk, salt & mustard.

Pour over sausage mixture.

Must refrigerate overnight.

Bake @ 350 for 45 minutes.