

# Greater St. Louis Knitters' Guild 2019 Potluck Luncheon Recipes

## Main Dish Winner: Lasagna — Colleen Reome

- |   |                                    |
|---|------------------------------------|
| 1 pound sweet Italian sausage           | 2 teaspoons oregano                |
| 1 pound lean ground beef                | 1 Tablespoon salt                  |
| ½ cup minced onion                      | ¼ cup sugar                        |
| 4 cloves garlic, crushed                | ¼ teaspoon ground black pepper     |
| 2 cups crushed tomatoes                 | 1 box no-boil lasagna noodles      |
| 12 ounces tomato paste                  | 16 ounces ricotta cheese           |
| 2 cups tomato puree                     | ½ teaspoon salt                    |
| 1 cup water                             | ¾ pound shredded mozzarella cheese |
| 1 cup dry red wine                      | ¾ cup grated Parmesan cheese.      |
| 1 ½ teaspoons fresh minced basil leaves |                                    |

Brown the ground meat and Italian sausage and set aside. Prepare the marinara sauce making sure to "sweat" the onions and garlic prior to adding the other ingredients. Add the tomato products, water, sugar, basil, salt, pepper, white wine, oregano, and sugar to the onions and garlic and simmer until it thickens.

Place a small amount of marinara sauce in the bottom of the cooking pan and place 3 sheets of lasagna noodles on top. Take approximately 4 ounces of marinara sauce and place on top of the lasagna noodles. Take approximately ½ pound of the ground beef Italian sausage mixture and spread on top of the lasagna noodles. Sprinkle a bit of parmesan cheese and shredded mozzarella cheese on top of the meat mixture. REPEAT 2 MORE TIMES. On the last (4<sup>th</sup>) layer add dollops of ricotta cheese and cover with three more lasagna noodles. Top the last lasagna noodles with marinara sauce and sprinkle with a bit of parmesan and mozzarella cheeses. Cover the lasagna with aluminum foil. Place lasagna in a pre-heated 300 degree oven and cook until the internal temperature is 180 degrees. Remove the aluminum foil during the last 10 minutes of cooking to brown the top of the lasagna.

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## Chicken Chili

- 1 ½ lb. chicken breast, cut in chunks
  - 1 Tablespoon chili power
  - 2 teaspoons cumin
  - 1 cup chicken broth
  - 1 jar salsa verde
  - 1 can white beans.
- Sauté Chicken in oil. Add spices and sauté 1 minute.  
Add chicken broth, salsa and beans. Simmer, taste and adjust spices as needed.

Side Dish Winner: Cherry Coke Salad – Margy Robinson

Recipe Name: <i>Cherry Coke Salad</i>	
From the Kitchen of: <i>Margy Robinson</i>	Serves: ?
<b>Cherry Coke Salad</b>	
1 c. sugar ½ c. water 1 #2 can (20 oz crushed) pineapple 1 can red tart pie cherries 1 c. chopped nuts 2 – 3 oz pkgs or one 6 oz pkg cherry Jell-O 1 can Coke (20 oz)	Bring sugar, water and juices from the cherries to a boil.  Then add Jell-O, pineapple with juice, cherries, nuts and Coke.  Pour into large baking dish or mold until set.
Recipe from St. Paul's Family Favorites, St. Paul's Evangelical Church, Olive and Warson, Creve Coeur, Missouri	

Cold Grape Salad – Joanie Weisberg

Recipe Name: <i>Cold Grape Salad</i>	
From the Kitchen of: <i>Joanie Weisberg</i>	Serves: <i>at least 8-10 servings</i>
Ingredients:	Directions:
<i>8 oz Cream cheese, softened</i>	<i>Mix first 5 ingredients in a large bowl.</i>
<i>8 oz Sour cream</i>	
<i>½ cup sugar</i>	
<i>1 tsp Vanilla</i>	
<i>4 lb red seedless grapes</i>	
	<i>Top with brown sugar and pecans.</i>
	<i>Refrigerate for several hours before serving.</i>
Topping:	
<i>Brown sugar</i>	
<i>½ cup chopped pecans</i>	
	<i>Note: May cut recipe in half or increase ingredients as needed.</i>
	<i>May substitute another type of nut or leave nuts out.</i>

## Couscous Feta Salad – Jane Bethge

<b>Recipe Name:</b> Couscous Feta Salad	
<b>From the Kitchen of:</b> Jane Bethge	<b>Serves:</b> 6
<b>Ingredients:</b>	<b>Directions:</b>
2 cups water	Bring water to a boil, remove from heat,
1 1/3 cups Plain Couscous	stir in the couscous, cover and stand 10 minutes.
1 tsp. salt	Turn into a mixing bowl, fluff with fork, and
1/2 tsp. ground black pepper	chill in fridge for about 1 hour.
2 TBSP red wine vinegar	When the couscous is cold, make the
1 1/2 TBSP Dijon mustard	dressing: whisk together the salt, black
1/2 cup olive oil	pepper and vinegar, and mustard in a
1 cucumber, seeded and chopped	small bowl. Slowly drizzle the oil while
1 container feta cheese (4 oz.)	whisking the dressing, until the oil has
6 green onions	thickened the dressing. Fold in the cucum-
2 TBSP. dried parsley	ber, Feta cheese, green onions, parsley and
1/4 cup toasted sliced almonds	almonds into the couscous. Pour dressing
	over top and stir until evenly moistened.
	Chill for 30 minutes before serving.
	<input type="checkbox"/> Main Dish <input checked="" type="checkbox"/> Side Dish <input type="checkbox"/> Dessert

## Jean's Juicy Fruit Salad – Jean Rosenfeld

<b>Recipe Name:</b> Jean's Juicy Fruit Salad		6-8-19
<b>From the Kitchen of:</b> Jean Rosenfeld	<b>Serves:</b> Large bowlful	
<b>Ingredients:</b>	<b>Directions:</b>	
1-1g. box non-instant vanilla pudding	Drain juice from tropical fruit salad and	
2-1g. jars tropical fruit salad	pineapple chunks to get 3 cups liquid.	
1-1g can pineapple chunks in natural juice	Cook pudding as directed, using juice in-	
2 small or 1-1g jar of drained mandarin oranges	stead of milk. After it thickens, pour over	
sliced fresh strawberries	fruit. Add drained oranges last with	
2 sliced bananas - optional	strawberry slices. Chill till thickened.	
	Can be made day before and keeps	
	for several days.	

## Green Chili and Cheese Dip – Sara Fiebiger

<b>Recipe Name:</b> Green Chili & Cheese	
<b>From the Kitchen of:</b> Sara Fiebiger	
<b>Ingredients:</b>	<b>Directions:</b>
• 1/2 lb. Shredded Monterey Jack Cheese	Mix all ingredients in a large bowl, pour salad dressing all over it.
• 1/2 lb. Shredded Sharp Cheddar Cheese	Toss until all ingredients are coated with dressing.
• 4-6 green onions - sliced/diced	
• 2 tomatoes - diced	For best results, chill over night in the refrigerator,
• 1 small can diced green chilies	and toss again before serving.
• 1 small can diced ripe black olives	
• 1 bunch of cilantro	
• 1 pkg "Good Seasons Italian Dressing" - mixed as directed on package	Serve with Tortilla chips, crackers, etc.
<input type="checkbox"/> Main Dish <input checked="" type="checkbox"/> Side Dish <input type="checkbox"/> Dessert	

## Potato Casserole – Marion Lyons

<b>Recipe Name:</b> Potato Casserole	
<b>From the Kitchen of:</b> Marion Lyons	
<b>Serves:</b> 10-12	
<b>Ingredients:</b>	<b>Directions:</b>
2 lbs FROZEN HASH BROWNS	MIX INGREDIENTS TOGETHER IN BOWL
1 can CREAM OF CHICKEN SOUP	
16 oz SOUR CREAM	BAKE @ 350° ABOUT 1 1/2 HRS.
8 oz SHREDDED SHARP CHEDDAR	
1 TSP GARLIC POWDER	
1 TSP SALT	
1 STICK MARG/BUTTER (MELT)	
TOPPING: 2 CUPS CRUSHED CORNFLAKES & 1 STICK MARG (MELTED)	MIX TOGETHER & SPREAD ON TOP

## Sweet Sour Oriental Green Beans – Joyce Ohlms

Recipe Name: Sweet Sour Oriental Green Beans	
From the Kitchen of: Joyce Ohlms	Serves: 6
<b>Ingredients:</b>	<b>Directions:</b>
2 Cans French Style <sup>GREEN</sup> Beans	Drained
1 Can Water Chestnuts	Sliced + Drained
1 Med Onion Sliced	
7 Strips Bacon Fried + Crumbled	
5 TBS sugar, vinegar + bacon fat	
	Mix + marinate several hours or overnight
	Bake uncovered 30 min 350°
	I prepare this often, an easy dish + always enjoyed.

## Dessert Winner – Strawberry Shortcake

### Strawberry Shortcake:

- 1 large angel food cake
- 1 (8 oz.) package softened cream cheese
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) containers thawed frozen whipped topping
- 1 cup sugar
- 3 tablespoons cornstarch
- 3 Tablespoons, strawberry gelatin
- 1 cup water
- 2 cups strawberries, if berries are extra large they can be cut into quarters.

**Slice cake**, using serrated knife, horizontally into 3 equal layers.

**For the custard:** Mix together cream cheese, condensed milk and whipped topping. Set aside.

**For the glaze:** In a medium saucepan, stir together sugar, cornstarch and gelatin; add water. Cook, stirring over medium heat until thick. Remove from heat and allow to cool completely. Fold in strawberries.

**For assembly:** Place 1 layer of cake in a large, clear bowl. Top with a layer of glaze, followed by a layer of custard mixture. Repeat laying in this order for remaining cake, glaze and custard. Top cake with 3 whole fresh strawberries and fresh mint leaves.

## MOM'S ZUCCHINI BREAD

*This delicious recipe can be found at [www.allrecipes.com](http://www.allrecipes.com). We are unable to print it here because of copyright limitations. The GSLKG member who baked this suggests 1 tsp. cinnamon instead of 1 tablespoon, and omitted the nuts as listed in recipe.*

## Apricot Jam Bars – Karen Fogle

<b>Recipe Name:</b> Apricot Jam Bars	
<b>From the Kitchen of:</b> Karen Fogle	<b>Serves:</b> 3 doz bars
<b>Ingredients:</b> Crust ingredients:	<b>Directions:</b> 9x13 pan, greased or lined with foil
1 1/2 C. flour	Preheat oven to 350
1 1/4 C. oatmeal	Mix crust ingredients together with mixer on low speed until crumbly. Reserve 1C crumbs for top; press remaining crumbs in prepared 9x13 pan. Spread preserves to within 1/4" of edges. Sprinkle reserved crumbs over preserves. Sprinkle coconut over crumbs.
1/2 C. sugar	
3/4 C. melted butter	
1/2 tsp. baking soda	
1/4 tsp. salt	
2 tsp vanilla extract	
<b>Topping:</b> 10 oz apricot preserves, warmed to spread easily	Bake 25-27 minutes until edges are lightly browned. Cool before cutting into bars.
1/2 C. shredded coconut	

## Cheesecake Tarts – Kristen Colton

<b>Recipe Name:</b> Cheesecake tarts	
<b>From the Kitchen of:</b> Kristen Colton	<b>Serves:</b> 24 individual tarts
<b>Ingredients:</b>	<b>Directions:</b>
3 - 8oz cr. cheese, softened	Cream cream cheese, sugar, 5 eggs, & 1 1/2 tsp vanilla. Fill paper cups 3/4 full. Bake @ 300° - 40 minutes. Remove + cool for 5 min. Middle will sink. Mix together filling and spoon in center. Bake @ 300° for additional 5 min
1 C. sugar	
5 eggs	
1 1/2 tsp vanilla	
<b>Filling:</b> 1 C. sour cream	
1/4 C. sugar	
1/2 tsp vanilla	

## Punch Bowl Cake – Diane Wolf

### PUNCH BOWL CAKE

1 pkg. butter cake mix  
 2 cans cherry pie filling  
 2 cans crushed pineapple  
 4 to 6 bananas

1 large ctn. Cool Whip  
 1 (6 oz.) pkg. vanilla instant pudding  
 1 (8 oz.) pkg. pecans

Prepare pudding mix and set aside. Bake cake according to directions and bake in 9x13 inch pan. Let cool completely. Tear cake into small pieces and cover bottom of punch bowl (using about 1/3 of cake). Layer remaining ingredients and continue until all are used up, ending with Cool Whip. Cover with nuts.

## Chocolate Covered Cherry Cake – May Webster

CHOCOLATE COVERED CHERRY CAKE  
May Webster 30 min. at 350 Degrees

1 pkg. fudge cake mix (any rich chocolate)  
1 tsp almond flavoring  
3 eggs, beaten  
1/4 c. oil  
21 oz. can cherry pie filling *CRASED*  
Mix by hand til blended. Spread in 9X13 pan to bake.  
Icing  
1 c. sugar, 5 Tbsp. butter, 1/2 c. milk:  
Heat til sugar is dissolved (stove or micro)  
Stir in 1 c. (or more) chocolate chips. Pour over cooled cake.

## Makes-Its-Own-Crust Coconut Pie

Combine ingredients in order given:

**4 eggs**  
**1 1/2 cups sugar**  
**1/2 cup flour**  
**1/4 cup oleo**  
**2 cups milk**  
**1 1/2 cups coconut**  
**1 teaspoon vanilla**

Mix well. Pour in 10" pie pan. Bake at 350 for 45 minutes or until golden brown. The middle will be rather soft. This shows it is properly done. Left in the oven any longer it will be like cake.

## Triple Crown Pie – Mary Heye

2 eggs	1 cup semisweet chocolate chips
1 stick butter, melted	1 cup nuts, chopped
1 cup sugar	1 Tablespoon bourbon
1/3 cup flour	1 pie shell, unbaked
1/8 teaspoon salt	Whipped cream, for garnish

Beat eggs until frothy. Add melted butter, sugar, flour, salt, chocolate chips, nuts and bourbon. Mix just until chocolate is coarsely chopped. Pour into unbaked pie shell. Bake at 325° for 45-60 minutes or until the center rises and the pastry is tan. Serve topped with whipped cream or powdered sugar.

*Note: Recipe from Cardon Blue Grass, Junior League of Louisville, KY; "Yarn Ball" confection created by Abby Benz, Spoil Me Sweetly at Baker's Hub, Forum Shopping Center, Chesterfield.*

## Chocolate Cherry Bars – Lee Marklein

### Cake bars:

1 (18.25 oz.) moist Devil's Food Cake Mix  
1 (21 oz.) can cherry pie filling  
1 teaspoon almond extract  
2 eggs, beaten

### Frosting:

1 cup sugar  
1/3 cup milk  
5 Tablespoons margarine or butter  
1 (6 oz.) pkg. (1 cup) semisweet choc. chips

Heat oven to 350°. Grease and flour 15x10x1 baking pan or 13x9- inch pan. In large bowl, combine all cake bar ingredients; stir until well blended. Pour into prepared pan. Bake until toothpick inserted in center comes out clean. For 15x10x1 pan, bake 20 to 30 minutes; for 13x9 pan, bake 25 to 35 minutes.

In small sauce pan, combine sugar, milk and margarine. Bring to a boil. Boil 1 minutes, stirring constantly. Remove from heat; stir in chocolate chips until smooth. Pour and spread over warm bars. Cool 1 ¼ hours or until completely cooled. Cut into bars.

## Cake for a Crowd – Marj Hajek

### For Cake:

2 cups flour	1 teaspoon baking soda and ¼ teaspoon salt
2 cups sugar	4 Tablespoons cocoa
2 eggs	1 cup water
½ cup buttermilk	2 sticks butter

Mix all above ingredients together. Bring to boil cocoa, water and butter. Add flour and sugar mixture while hot. Pour into a greased and floured 11x17" cookie sheet. Bake 20 minutes at 350°.

### For Icing:

1 stick butter	1 box powdered sugar
6 Tablespoons milk	1 teaspoon vanilla
4 Tablespoons cocoa	½ cup pecans

Mix ingredients together and spread over the cake. Sprinkle ½ cup pecans over icing.

*Note: Icing recipe is usually more than you'll need.*