

# Blue-Ribbon Recipes

Vanilla  
Cream  
Fruit Tart  
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**FREE**  
**21 BONUS**  
**RECIPES!**  
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# Tried-and-True Recipes Awarded Top Honors

THE RECIPE CONTEST WINNERS compiled in *Blue-Ribbon Recipes* are sure to be prized by you and your family.

You see, every one of the 32 recipes contained in this book is already the No. 1 dish of a different cook across the country. These creative cooks entered their family-favorites for recent *Taste of Home* and *Country Woman* recipe contests.

After much testing and tasting, our Reiman Publications staff judged these delicious dishes “the best of the best” and awarded them blue ribbons. So you can be doubly sure they’ll become new-found favorites in your family.

This prized collection’s mouth-watering main dishes, hearty salads and side dishes, lip-smack-in’ snacks and beverages and delectable desserts are printed in a convenient “Clip & Keep” recipe card format, so you can easily cut them out and add them to your recipe file.

What’s more, they all call for basic ingredients you probably already have on hand. So go ahead...make them for your family today and be rewarded with *mmmmuch* praise!



## HOT PIZZA DIP

- 1 package (8 ounces) cream cheese, softened
  - 1 teaspoon Italian seasoning
  - 1/4 teaspoon garlic powder
  - 2 cups (8 ounces) shredded mozzarella cheese
  - 1 cup (4 ounces) shredded cheddar cheese
  - 1/2 cup pizza sauce
  - 1/2 cup finely chopped green pepper
  - 1/2 cup finely chopped sweet red pepper
- Tortilla chips or breadsticks**

In a bowl, combine cream cheese, Italian seasoning and garlic powder; spread on the bottom of a greased 9-in. pie plate. Combine cheeses;



## FRENCH DIP

- 1 beef chuck roast (3 pounds), trimmed
- 2 cups water
- 1/2 cup soy sauce
- 1 teaspoon dried rosemary, crushed
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- 1 bay leaf
- 3 to 4 whole peppercorns
- 8 French rolls, split

Place roast in a slow cooker. Add water, soy sauce and seasonings. Cover and cook on high for 5-6 hours or until the beef is tender. Remove meat from broth; shred with forks and keep warm. Strain broth; skim off fat. Pour broth into small cups for dipping. Serve beef on rolls.  
**Yield:** 8 servings.



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sprinkle half over the cream cheese layer. Top with the pizza sauce and peppers. Sprinkle with the remaining

cheeses. Bake at 350° for 20 minutes. Serve warm with tortilla chips or breadsticks. **Yield:** about 3-1/2 cups.



***Karen Riordan, Fern Creek, Kentucky***  
***Hot Pizza Dip***

I'm a busy stay-at-home mom with a young son. I love this recipe because it's easy to prepare in advance and keep

refrigerated. Put it in the oven when guests arrive, and by the time you've poured beverages, the dip is ready.

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***Margaret McNeil, Memphis, Tennessee***  
***French Dip***

For a sandwich with a little more pizzazz than the traditional French dip, give this recipe a try. The savory blend of seasonings give the broth a wonder-

ful flavor, and the beef cooks up tender and juicy in a slow cooker. This new version will soon be a favorite at your house, too.

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## PORK WITH TANGY MUSTARD SAUCE

- 1 boneless pork loin roast (2-1/2 to 3 pounds)
- 2 teaspoons olive *or* vegetable oil
- 1-1/4 teaspoons ground mustard
- 3/4 teaspoon garlic powder
- 1/4 teaspoon ground ginger
- 1/2 cup horseradish mustard\*
- 1/2 cup apricot *or* pineapple preserves

Rub roast with oil. Combine mustard, garlic powder and ginger; rub over roast. Place in a large resealable plastic bag or shallow glass container; seal bag or cover container. Refrigerate overnight. Grill roast, cov-



## BLACKBERRY FIZZ

- 3 quarts fresh *or* frozen blackberries
  - 4 cups water
  - 3 cups sugar
  - 1 tablespoon whole cloves
  - 1 tablespoon whole allspice
  - 2 cinnamon sticks (4 inches), broken
- Lemon-lime *or* white soda

Crush blackberries in a large kettle. Add water and bring to a boil. Reduce heat to medium and cook for 10 minutes. Strain through a jelly bag, reserving juice and discarding pulp. Add water to juice if necessary to equal 2 qts.; pour into a large kettle. Slowly stir in sugar until dissolved. Place spices in a cheesecloth bag;



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ered, over indirect heat for 60 minutes. Combine the horseradish mustard and preserves. Continue grilling for 15-30 minutes, basting twice with sauce, or until a meat thermometer reads 160°-170°. Let stand for 10 minutes before

slicing. Heat remaining sauce to serve with roast. **Yield:** 10-12 servings. **\*Editor's Note:** As a substitute for horseradish mustard, combine 1/4 cup spicy brown mustard and 1/4 cup prepared horseradish.



*Ginger Johnson, Farmington, Illinois*  
*Pork with Tangy Mustard Sauce*

About any side dish would accompany this entree well. In summer, we like to have our homegrown sweet corn and cheesy potatoes hot off the grill, a cold

salad and green vegetables alongside it.

If you ever have leftovers—it's rare that we do!—the pork would be good in a breakfast casserole or omelet.

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add to juice. Simmer, uncovered, for 30 minutes. Bring to a boil; remove the spice bag and discard. Pour hot into hot jars, leaving 1/4-in. headspace. Ad-

just caps. Process for 15 minutes in a boiling-water bath. To serve, mix about one-third concentrate with two-thirds soda. **Yield:** about 4 pints concentrate.



*Andrea Eberly, Sarasota, Florida*  
*Blackberry Fizz*

For a festive beverage with a distinctive berry flavor and a hint of spice, give this recipe a try. We save it for holidays

and special times with family and friends. It's a delightful drink people will remember.

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## ITALIAN POTATO SALAD

- 3 pounds potatoes
- 1/3 cup Italian salad dressing
- 4 hard-cooked eggs, chopped
- 3/4 cup chopped celery
- 1/3 cup chopped onion
- 1/4 cup chopped cucumber
- 1/4 cup chopped green pepper
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 teaspoon prepared horseradish

### Chopped fresh tomatoes

Place potatoes in a saucepan; cover with water. Bring to a boil and cook until tender; drain and cool. Peel and cube potatoes; place in a large bowl. Add the dressing and toss to



## BIG SANDWICH

- 1 unsliced round loaf of bread (8 inches)
- 2 tablespoons horseradish
- 1/2 pound thinly sliced cooked roast beef
- 2 tablespoons prepared mustard
- 1/2 pound thinly sliced fully cooked ham *or* turkey
- 4 slices Swiss cheese
- 2 tablespoons mayonnaise
- 1 small tomato, thinly sliced
- 6 bacon strips, cooked
- 4 slices American cheese
- 1 small onion, thinly sliced
- 1/4 cup butter *or* margarine, melted
- 1 tablespoon sesame seeds
- 1/2 teaspoon onion salt



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coat. Cover and chill for 2 hours. Add eggs, celery, onion, cucumber and green pepper; mix well. In a small bowl, combine mayonnaise, sour cream and

horseradish; mix well. Pour over potato mixture and toss to coat. Chill for at least 1 hour. Top with tomatoes. **Yield:** 8-10 servings.



*Ardis Kohnen, Rudolph, Wisconsin  
Italian Potato Salad*

With six grown daughters who visit us frequently, I have plenty of chances to serve this family favorite—whether we are making steaks, pork chops, burgers or bratwurst. I’ve even served it with more formal ham dinners. The recipe

comes from my mom, who was a cook at local restaurants and resorts.

Here on the tree farm my husband and I run, we also grow potatoes. They are a staple that’s always as close as my root cellar when I prepare this dish.

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Slice bread horizontally into five equal layers. Spread bottom layer with horseradish; top with roast beef. Place the next slice of bread over beef; spread with mustard and top with ham or turkey and Swiss cheese. Add the next slice of bread; spread with mayonnaise and top with tomato and bacon. Add the next slice of bread; top with American

cheese and onion. Cover with remaining bread. Combine butter, sesame seeds and onion salt; brush over top and sides of loaf. Place on a baking sheet; loosely tent with heavy-duty foil. Bake at 400° for 15-20 minutes or until heated through. Carefully slice into eight wedges. **Yield:** 8 servings.



*Margaret Yost, Tipp City, Ohio  
Big Sandwich*

One look at this impressive sandwich and your family and friends will know their taste buds are in for a treat. I have served it many times for casual lunches

and suppers. The tall layers prompt people to ask how they’re supposed to eat it. I encourage them to simply dig in and enjoy!

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## MUENSTER BREAD

- 2 packages (1/4 ounce *each*) active dry yeast
- 1 cup warm milk (110° to 115°)
- 1/2 cup butter *or* margarine, softened
- 2 tablespoons sugar
- 1 teaspoon salt
- 3-1/4 to 3-3/4 cups all-purpose flour
- 1 egg plus 1 egg yolk
- 4 cups (1 pound) shredded Muenster cheese
- 1 egg white, beaten

In a large mixing bowl, dissolve yeast in milk. Add butter, sugar, salt and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place



## CLASSIC LASAGNA

- 1/2 pound bulk Italian sausage
- 1/2 pound ground beef
- 1-1/2 cups diced onion
- 1 cup diced carrot
- 3 garlic cloves, minced
- 1/4 teaspoon crushed red pepper flakes
- 2 cans (28 ounces *each*) whole tomatoes, undrained
- 2 tablespoons tomato paste
- 1 teaspoon *each* sugar, dried oregano and basil
- 1 teaspoon pepper, *divided*
- 1 teaspoon salt
- 2 cartons (15 ounces *each*) ricotta cheese
- 3/4 cup grated Parmesan cheese, *divided*
- 1 egg
- 1/3 cup minced fresh parsley



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in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. In a large bowl, beat egg and yolk; stir in cheese. Punch dough down; roll into a 16-in. circle. Place in a greased 9-in. round cake pan, letting dough drape over the edges. Spoon the cheese mix-

ture into center of dough. Gather dough up over filling in 1-1/2-in. pleats. Gently squeeze pleats together at top and twist to make a top knot. Allow to rise 10-15 minutes. Brush loaf with egg white. Bake at 375° for 45-50 minutes. Cool on a wire rack for 20 minutes. Serve warm. **Yield:** 1 loaf.



*Melanie Mero, Ida, Michigan*  
*Muenster Bread*

My sister and I won blue ribbons in 4-H with this bread many years ago. The recipe makes a beautiful, round golden

loaf. With a layer of cheese peeking out of every slice, it's definitely worth the effort to make it.

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- 1 package (12 ounces) lasagna noodles, cooked, rinsed and drained**
- 2 cups (8 ounces) shredded mozzarella cheese**

In a large saucepan over medium heat, cook sausage, beef, onion, carrot, garlic and pepper flakes until meat is no longer pink and vegetables are tender; drain. Add tomatoes, tomato paste, sugar, oregano, basil, 1/2 teaspoon pepper and salt; bring to a boil. Reduce heat; simmer, uncovered, for 45 minutes or until thick,

stirring occasionally. Combine ricotta, 1/2 cup Parmesan cheese, egg, parsley and remaining pepper. In a greased 13-in. x 9-in. x 2-in. baking dish, layer a fourth of the noodles, a third of the ricotta mixture, a fourth of the meat sauce and 1/2 cup mozzarella cheese. Repeat layers twice. Top with the remaining noodles, sauce and Parmesan. Cover and bake at 400° for 45 minutes. Sprinkle with remaining mozzarella; bake, uncovered, 10 minutes more. Let stand 15 minutes before serving. **Yield:** 12 servings.



*Suzanne Barker, Bellingham, Washington*  
*Classic Lasagna*

A definite crowd-pleaser, this classic lasagna is thick, rich and meaty with lots of cheese—just the way I like it.

Even though my parents were Hungarian, I have a weakness for savory Italian foods like this.

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## ZUCCHINI CUPCAKES

- 3 eggs
  - 1-1/3 cups sugar
  - 1/2 cup vegetable oil
  - 1/2 cup orange juice
  - 1 teaspoon almond extract
  - 2-1/2 cups all-purpose flour
  - 2 teaspoons ground cinnamon
  - 2 teaspoons baking powder
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1/2 teaspoon ground cloves
  - 1-1/2 cups shredded zucchini
- CARAMEL FROSTING:**
- 1 cup packed brown sugar
  - 1/2 cup butter *or* margarine
  - 1/4 cup milk
  - 1 teaspoon vanilla extract
  - 1-1/2 to 2 cups confectioners' sugar



## BEEF STEW WITH POTATO DUMPLINGS

- 1/4 cup all-purpose flour
  - 3/4 teaspoon salt
  - 1/2 teaspoon pepper
  - 2 pounds beef stew meat, cubed
  - 2 medium onions, chopped
  - 2 tablespoons vegetable oil
  - 2 cans (10-1/2 ounces *each*) condensed beef broth, undiluted
  - 3/4 cup water
  - 1 tablespoon cider vinegar
  - 6 medium carrots, cut into 2-inch chunks
  - 2 bay leaves
  - 1 teaspoon dried thyme
  - 1/4 teaspoon garlic powder
- DUMPLINGS:**
- 1 egg
  - 3/4 cup seasoned dry bread crumbs



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In a mixing bowl, beat eggs, sugar, oil, orange juice and extract. Combine dry ingredients; add to the egg mixture and mix well. Add zucchini and mix well. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350° for 20-25 minutes or until cupcakes test done. Cool for 10 minutes before removing to a wire rack. For frosting, combine the

brown sugar, butter and milk in a saucepan; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Cool to lukewarm. Gradually beat in the confectioners' sugar until frosting reaches spreading consistency. Frost cupcakes. **Yield:** 1-1/2 to 2 dozen.



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*Virginia Breitmeyer, Craftsbury, Vermont*  
*Zucchini Cupcakes*

I asked my grandmother for this recipe after trying these irresistible spice cupcakes at her house. I love their creamy

caramel frosting. They are such a scrumptious dessert you actually forget you're eating your vegetables, too!

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- 1 tablespoon all-purpose flour**
- 1 tablespoon minced fresh parsley**
- 1 tablespoon minced onion**
- 1/2 teaspoon dried thyme**
- 1/2 teaspoon salt**
- 1/2 teaspoon pepper**
- 2-1/2 cups finely shredded raw potatoes**

**Additional all-purpose flour**

In a plastic bag, combine flour, salt and pepper. Add meat; toss to coat. In a 4-qt. Dutch oven, cook meat and onions in oil until the meat is browned and

onions are tender. Stir in broth, water, vinegar, carrots and seasonings; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until the meat is almost tender. Remove bay leaves. In a bowl, beat egg; add the crumbs, flour, parsley, onion and seasonings. Stir in potatoes; mix well. With floured hands, shape into 1-1/2-in. balls. Dust with flour. Bring the stew to a boil; drop dumplings onto stew. Cover and simmer for 30 minutes (do not lift cover). Serve immediately. **Yield:** 6 servings.



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*Shawn Asiala, Boca Raton, Florida*  
*Beef Stew with Potato Dumplings*

You could call me a "recipe tinkerer". It's fun to take a recipe, substitute in-

gredients, add seasonings to spice it up and make the final result my own!

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## PEACH MELBA ICE CREAM PIE

- 1-1/2 cups flaked coconut
- 1/3 cup chopped pecans
- 3 tablespoons butter *or* margarine, melted
- 1 quart frozen peach yogurt, softened
- 1 pint vanilla ice cream, softened
- 1 tablespoon cornstarch
- 1 tablespoon sugar
- 1 package (10 ounces) frozen raspberries in syrup, thawed
- 1 cup sliced fresh *or* frozen peaches, thawed

Combine coconut, pecans and butter; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350° for 12 minutes or until



## CHICKEN AND DUMPLING CASSEROLE

- 1/2 cup chopped onion
  - 1/2 cup chopped celery
  - 2 garlic cloves, minced
  - 1/4 cup butter *or* margarine
  - 1/2 cup all-purpose flour
  - 2 teaspoons sugar
  - 1 teaspoon salt
  - 1 teaspoon dried basil
  - 1/2 teaspoon pepper
  - 4 cups chicken broth
  - 1 package (10 ounces) frozen peas
  - 4 cups cubed cooked chicken
- DUMPLINGS:**
- 2 cups biscuit/baking mix
  - 2 teaspoons dried basil
  - 2/3 cup milk

In a large saucepan, saute onion, celery and garlic in butter until tender. Add flour, sugar, salt, basil, pep-



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crust begins to brown around edges. Cool completely. Spoon frozen yogurt into crust; smooth the top. Spread the ice cream over yogurt. Cover and freeze for 2 hours or until firm. In a small saucepan, combine cornstarch and sugar; drain raspberry juice into pan. Bring to

a boil; cook and stir for 2 minutes. Remove from the heat; add raspberries. Cover and chill. Remove from freezer 10 minutes before serving. Arrange peaches on top of pie; drizzle with a little of the sauce. Pass the remaining sauce. **Yield:** 6-8 servings.



*Judy Vaske, Bancroft, Iowa*  
*Peach Melba Ice Cream Pie*

On a hot night, this pie makes a very refreshing dessert. Like most wonderful recipes, it came from a friend.

As the third oldest among nine children, I've been cooking for a crowd as

long as I can remember! My husband and I have four boys. It never ceases to amaze me how much they can eat...and nothing makes me happier than to watch them enjoy this luscious pie.

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per and broth; bring to a boil. Cook and stir for 1 minute; reduce heat. Add peas and cook for 5 minutes, stirring constantly. Stir in the chicken. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. For dumplings, combine biscuit mix and

basil in a bowl. Stir in milk with a fork until moistened. Drop by tablespoonfuls onto casserole (12 dumplings). Bake, uncovered, at 350° for 30 minutes. Cover and bake 10 minutes more or until dumplings are done. **Yield:** 6-8 servings.



*Sue Mackey, Galesburg, Illinois*  
*Chicken and Dumpling Casserole*

This savory casserole is one of my husband's favorites. He loves the fluffy dumplings with gravy poured over

them. The basil adds just the right touch of flavor and makes the whole house smell so good while this dish cooks.

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## CHOCOLATE MALTED COOKIES

- 1 cup butter-flavored shortening
- 1-1/4 cups packed brown sugar
- 1/2 cup malted milk powder
- 2 tablespoons chocolate syrup
- 1 tablespoon vanilla extract
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1-1/2 cups semisweet chocolate chunks
- 1 cup (6 ounces) milk chocolate chips

In a mixing bowl, combine the first five ingredients; beat for 2 minutes. Add egg. Combine the flour, baking soda and salt; gradually add to the



## FARMHOUSE PORK AND APPLE PIE

- 1 pound sliced bacon, cut into 2-inch pieces
- 3 medium onions, chopped
- 3 pounds boneless pork, cubed
- 3/4 cup all-purpose flour
- Vegetable oil, optional
- 3 medium tart apples, peeled and chopped
- 1 teaspoon rubbed sage
- 1/2 teaspoon ground nutmeg
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup apple cider
- 1/2 cup water
- 4 medium potatoes, peeled and cubed
- 1/2 cup milk
- 5 tablespoons butter or margarine, *divided*



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creamed mixture, mixing well after each addition. Stir in chocolate chunks and chips. Shape into 2-in. balls; place 3 in. apart on ungreased baking sheets.

Bake at 375° for 12-14 minutes or until golden brown. Cool for 2 minutes before removing to a wire rack. **Yield:** about 1-1/2 dozen.



*Teri Rasey-Bolf, Cadillac, Michigan*  
*Chocolate Malted Cookies*

These cookies are the next best thing to a good old-fashioned malted milk. With malted milk powder, chocolate syrup plus chocolate chips and chunks,

these are the best cookies I've ever tasted...and with six kids, I've made a lot of cookies over the years. My family can't get enough of them.

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**Additional salt and pepper**  
**Snipped fresh parsley, optional**

Cook bacon in an ovenproof 12-in. skillet until crisp. Remove with a slotted spoon to paper towels to drain. In drippings, saute onions until tender; remove with a slotted spoon and set aside. Dust pork lightly with flour. Brown a third at a time in drippings, adding oil if needed. Remove from the heat and drain. To pork, add bacon, onions, apples, sage, nutmeg, salt and pepper. Stir in cider

and water. Cover and bake at 325° for 2 hours or until pork is tender. In a saucepan, cook potatoes in boiling water until tender. Drain and mash with milk and 3 tablespoons butter. Add salt and pepper to taste. Remove skillet from the oven and spread potatoes over pork mixture. Melt remaining butter; brush over potatoes. Broil 6 in. from the heat for 5 minutes or until the topping is browned. Sprinkle with parsley if desired. **Yield:** 10 servings.



*Suzanne Strocsher, Bothell, Washington*  
*Farmhouse Pork and Apple Pie*

I've always loved pork and apples together, and this recipe combines them nicely to create a comforting main dish.

It calls for a bit of preparation, but my family and I agree that its wonderful flavor makes it well worth the extra effort.

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## FOUR-BERRY SPREAD

- 1 cup fresh *or* frozen blackberries**
- 1 cup fresh *or* frozen blueberries**
- 1-1/2 cups fresh *or* frozen strawberries**
- 1-1/2 cups fresh *or* frozen raspberries**
- 1 package (1-3/4 ounces) powdered fruit pectin**
- 7 cups sugar**

Crush berries in a large kettle. Stir in pectin; bring to a full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off any foam. Pour hot into hot sterilized jars,



## DELI-STYLE PASTA SALAD

- 1 package (7 ounces) tricolor spiral pasta**
- 6 ounces thinly sliced hard salami, julienned**
- 6 ounces provolone cheese, cubed**
- 1 can (2-1/4 ounces) sliced ripe olives, drained**
- 1 small red onion, thinly sliced**
- 1 small zucchini, halved and thinly sliced**
- 1/2 cup chopped green pepper**
- 1/2 cup chopped sweet red pepper**
- 1/4 cup minced fresh parsley**
- 1/4 cup grated Parmesan cheese**
- 1/2 cup olive *or* vegetable oil**
- 1/4 cup cider vinegar**



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leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a

boiling-water bath. Store in a cool, dry place. **Yield:** about 7 half-pints.



*Marie St. Thomas, Sterling, Massachusetts*  
*Four-Berry Spread*

For a big berry taste, you can't beat this tasty spread. With a flavorful four-some of blackberries, blueberries, rasp-

berries and strawberries, this lovely jam brightens any breakfast. Jars also make a great gift with homemade bread.

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**1 garlic clove, minced**  
**1-1/2 teaspoons ground mustard**  
**1 teaspoon dried basil**  
**1 teaspoon dried oregano**  
**1/4 teaspoon salt**  
**Dash pepper**  
**2 medium tomatoes, cut into wedges**

Cook the pasta according to package directions; rinse in cold water and drain. Place in a large bowl; add the next nine ingredients. In a jar with tight-fitting lid, combine oil, vinegar, garlic, mustard, basil, oregano, salt and pepper; shake well. Pour over salad; toss to coat. Cover and chill for 8 hours or overnight. Toss before serving. Garnish with tomatoes. **Yield:** 10-12 servings.



*Joyce McLennan, Algonac, Michigan*  
*Deli-Style Pasta Salad*

Pasta provides a base for this tongue-tingling make-ahead salad. It has lots of fresh and satisfying ingredients topped

with a flavorful dressing. It's terrific to serve to company or take to a potluck or other get-togethers.

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## BLT BITES

- 16 to 20 cherry tomatoes
- 1 pound bacon, cooked and crumbled
- 1/2 cup mayonnaise *or* salad dressing
- 1/3 cup chopped green onions
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons snipped fresh parsley

Cut a thin slice off of each tomato top. Scoop out and discard pulp. Invert the tomatoes on a paper towel to drain. In a small bowl, combine the bacon, mayonnaise, onions, Parmesan cheese and parsley; mix well. Spoon into tomatoes. Refrigerate for several hours. **Yield:** 16-20 appetizer servings.



## LIMA BEAN SOUP

- 3 cans (14-1/2 ounces *each*) chicken broth
- 2 cans (15 ounces *each*) lima beans, rinsed and drained
- 3 medium carrots, thinly sliced
- 2 medium potatoes, peeled and diced
- 2 small sweet red peppers, chopped
- 2 small onions, chopped
- 2 celery ribs, thinly sliced
- 1/4 cup butter *or* margarine
- 1-1/2 teaspoons dried marjoram
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon dried oregano
- 1 cup half-and-half cream
- 3 bacon strips, cooked and crumbled



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***Kellie Remmen, Detroit Lakes, Minnesota***  
***BLT Bites***

These quick-to-fix hors d'oeuvres may be mini, but their bacon and tomato flavor is full-size. I like to serve a platter

full at parties, brunches and picnics, and they always receive rave reviews ...even my kids love them.

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In a Dutch oven or soup kettle, combine the first 12 ingredients; bring to a boil over medium heat. Reduce heat; cover and simmer for 25-35 minutes or until

vegetables are tender. Add cream; heat through but do not boil. Sprinkle with bacon just before serving. **Yield:** 10-12 servings (3 quarts).

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***Kathleen Olsack, North Cape May, New Jersey***  
***Lima Bean Soup***

Each fall there's a Lima Bean Festival in nearby West Cape May to honor the many growers there and showcase rec-

ipes using their crop. This comforting chowder was a festival recipe contest winner several years ago.

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## TWO-SEASON SQUASH MEDLEY

- 2 tablespoons butter *or* margarine
- 2 tablespoons olive *or* vegetable oil
- 1 medium yellow summer squash, sliced
- 1 medium zucchini, sliced
- 3/4 pound butternut squash, peeled, seeded and julienned
- 1 medium onion, sliced
- 1 medium green pepper, julienned
- 1 medium sweet red pepper, julienned
- 3 to 4 garlic cloves, minced
- 1 tablespoon minced fresh thyme *or* 1 teaspoon dried thyme
- 1/4 teaspoon garlic salt
- 1/4 teaspoon pepper



## CHEESE POTATO PUFF

- 12 medium potatoes, peeled (about 5 pounds)
- 1 teaspoon salt, *divided*
- 3/4 cup butter *or* margarine
- 2 cups (8 ounces) shredded cheddar cheese
- 1 cup milk
- 2 eggs, beaten
- Fresh *or* dried chives, optional

Place the potatoes in a large kettle; cover with water. Add 1/2 teaspoon salt; cook until tender. Drain; mash potatoes until smooth. In a saucepan, cook and stir the butter, cheese, milk and remaining salt until smooth. Stir into potatoes; fold in eggs. Pour into a greased 3-qt. baking dish. Bake,



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In a large skillet, heat the butter and oil over medium heat. Add vegetables, garlic and thyme. Cook and stir until tender,

about 15 minutes. Add garlic salt and pepper. **Yield:** 6-8 servings.



*Mary Beth LaFlamme, Eagle Bridge, New York*  
*Two-Season Squash Medley*

Both winter and summer squash star in this fun, colorful vegetable stir-fry. I've cooked in several restaurants and for

many guests in my home, and this dish has been well-received for years. The combination of ingredients is unbeatable.

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uncovered, at 350° for 40 minutes or until puffy and golden brown. Sprinkle

with chives if desired. **Yield:** 8-10 servings.



*Beverly Templeton, Garner, Iowa*  
*Cheese Potato Puff*

I enjoy entertaining and always look for easy-to-prepare recipes. I got this comforting potato recipe from my mother-

in-law. It calls for basic ingredients that everyone loves like milk and cheddar cheese.

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## TOMATO VEGETABLE JUICE

- 10 pounds tomatoes, peeled and chopped (about 8 quarts)
- 3 garlic cloves, minced
- 2 large onions, chopped
- 2 medium carrots, cut into 1/2-inch slices
- 2 cups chopped celery
- 1/2 cup chopped green pepper
- 1/4 cup sugar
- 1 tablespoon salt, optional
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon pepper

### Lemon juice

Combine tomatoes, garlic, onions, carrots, celery and green pepper in a large Dutch oven or soup kettle. Bring to a boil; reduce heat and simmer for 20 minutes or until vegetables



## PEANUT BUTTER CHOCOLATE CAKE

- 2 cups all-purpose flour
- 2 cups sugar
- 2/3 cup baking cocoa
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup milk
- 2/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup brewed coffee, room temperature

### PEANUT BUTTER FROSTING:

- 1 package (3 ounces) cream cheese, softened
- 1/4 cup creamy peanut butter
- 2 cups confectioners' sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract



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are tender. Cool. Press mixture through a food mill or fine sieve. Return juice to Dutch oven; add sugar, salt if desired, Worcestershire sauce and pepper. Bring to a boil. Pour hot into hot steril-

ized quart jars, leaving 1/4-in. headspace. Add 2 tablespoons lemon juice to each jar. Adjust caps. Process for 40 minutes in a boiling-water bath. Store in a cool, dry place. **Yield:** 7-8 quarts.



*Sue Wille, Alexandria, Minnesota*  
*Tomato Vegetable Juice*

I've used this delicious recipe for many years, and it's always been a favorite. The tangy juice is refreshing on its own

and also works great in any recipe calling for tomato juice. Because of all the vegetables, it's full of vitamins.

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**Miniature semisweet chocolate chips, optional**

In a mixing bowl, combine dry ingredients. Add eggs, milk, oil and vanilla; beat for 2 minutes. Stir in coffee (batter will be thin). Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35-40 minutes or until a toothpick

inserted near the center comes out clean. Cool completely on a wire rack. For frosting, beat the cream cheese and peanut butter in a mixing bowl until smooth. Beat in sugar, milk and vanilla. Spread over cake. Sprinkle with chocolate chips if desired. Store in the refrigerator. **Yield:** 12-16 servings.



*Dorcas Yoder, Weyers Cave, Virginia*  
*Peanut Butter Chocolate Cake*

In our chocolate-loving house, this scrumptious cake disappears very quickly!

Cream cheese and peanut butter combine to create a finger-licking-good frosting.

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## FABULOUS FAJITAS

- 1-1/2 pounds boneless sirloin steak, cut into thin strips
- 2 tablespoons vegetable oil
- 2 tablespoons lemon juice
- 1 garlic clove, minced
- 1-1/2 teaspoons ground cumin
- 1 teaspoon seasoned salt
- 1/2 teaspoon chili powder
- 1/4 to 1/2 teaspoon crushed red pepper flakes
- 1 large green pepper, julienned
- 1 large onion, julienned
- 6 to 8 flour tortillas (7 inches)

Shredded cheddar cheese, salsa, sour cream, lettuce and tomatoes, optional



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## SESAME WHEAT BRAIDS

- 3 packages (1/4 ounce each) active dry yeast
- 2-1/4 cups warm water (110° to 115°)
- 1/3 cup sugar
- 1 tablespoon vegetable oil
- 1 cup whole wheat flour
- 2 eggs
- 1 tablespoon water
- 1 tablespoon salt
- 5 to 6 cups all-purpose flour
- 2 teaspoons sesame seeds

In a large mixing bowl, dissolve yeast in warm water. Add sugar and oil; mix well. Stir in whole wheat flour; let stand until the mixture bubbles, about 5 minutes. In a small bowl, beat eggs and water. Remove 2 tablespoons to a cup or small bowl;



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In a skillet over medium heat, brown the steak in oil. Place steak and drippings in a slow cooker. Add lemon juice, garlic, cumin, seasoned salt, chili powder and red pepper flakes; mix well. Cover and cook on high for 2-1/2 to 3 hours or until meat is tender. Add green pepper and onion; cover and cook for

1 hour longer or until vegetables are tender. Warm tortillas according to package directions; spoon beef and vegetables down the center of tortillas. Top each with cheese, salsa, sour cream, lettuce and tomatoes if desired. Fold in sides of tortillas and serve immediately. **Yield:** 6-8 servings.



*Janie Reitz, Rochester, Minnesota*  
*Fabulous Fajitas*

I've enjoyed cooking since I was a girl growing up in the Southwest. When friends call to ask me for new recipes to try, I suggest these flavorful fajitas.

It's just wonderful to put the beef in the slow cooker before church and come home to a hot and delicious main dish.

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cover and refrigerate. Add remaining egg mixture and salt to batter; mix until smooth. Add 4 cups all-purpose flour and beat until smooth. Add enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 20 minutes. Punch dough down

and divide in half. Shape each into a rope about 15 in. long. Place three ropes on a greased baking sheet; braid. Pinch ends firmly and tuck under. Brush with reserved egg mixture; sprinkle with sesame seeds. Repeat, placing second braid on the same baking sheet. Let rise until doubled, about 15 to 20 minutes. Bake at 350° for 20-25 minutes. Remove from baking sheet to cool on a wire rack. **Yield:** 2 loaves.



*Nancy Montgomery, Hartville, Ohio*  
*Sesame Wheat Braids*

When I started making this bread, my husband and six children liked it so much I was baking every day. I was

thrilled when the judges at our county fair gave these braids both a blue ribbon and best of show award!

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## BREAD 'N' BUTTER PICKLES

- 8 pounds large cucumbers (about 12), cut into 1/4-inch slices
- 2 large onions, cut into 1/8-inch slices
- 4 large green peppers, sliced
- 2/3 cup canning salt
- 6 cups vinegar
- 6 cups sugar
- 2 teaspoons celery seed
- 2 teaspoons mustard seed
- 1 teaspoon ground turmeric

In a large container, combine cucumbers, onions, green peppers and salt. Add enough cold water to cover. Chill for 2 hours. Drain and rinse. In a large kettle, combine remaining ingredients; bring to a boil. Add cucumber mixture; return to a boil. Pour



## VANILLA CREAM FRUIT TART

- 3/4 cup butter or margarine, softened
- 1/2 cup confectioners' sugar
- 1-1/2 cups all-purpose flour
- 1 package (10 ounces) vanilla chips, melted and cooled
- 1/4 cup whipping cream
- 1 package (8 ounces) cream cheese, softened
- 1 pint fresh strawberries, sliced
- 1 cup fresh blueberries
- 1 cup fresh raspberries
- 1/2 cup pineapple juice
- 1/4 cup sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon lemon juice

In a mixing bowl, cream butter and confectioners' sugar. Beat in flour (mixture will be crumbly). Pat into



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hot into hot sterilized jars, leaving 1/4-in. headspace. Adjust lids. Process for

10 minutes in a boiling-water bath. Store in a cool, dry place. **Yield:** 10 pints.



*Muriel Looney, Eugene, Oregon*  
*Bread 'n' Butter Pickles*

Plenty of cucumbers come out of our garden each summer, so I make lots of these well-seasoned pickles to share

when we have company or attend picnics. These took home a blue ribbon at our county fair a number of years ago.

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the bottom of a greased 12-in. pizza pan. Bake at 300° for 25-28 minutes or until lightly browned. Cool. In another mixing bowl, beat melted chips and cream. Add cream cheese; beat until smooth. Spread over crust. Chill for 30 minutes. Arrange berries over filling. In

a saucepan, combine pineapple juice, sugar, cornstarch and lemon juice; bring to a boil over medium heat. Boil for 2 minutes or until thickened, stirring constantly. Cool; brush over fruit. Chill 1 hour before serving. Store in the refrigerator. **Yield:** 12-16 servings.



*Susan Terzakis, Andover, Massachusetts*  
*Vanilla Cream Fruit Tart*

It's well worth the effort to prepare this spectacular tart, which is best made and served the same day. A friend gave

me the recipe, and it's always a big hit at gatherings. The colorful combination is irresistible.

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## GOLDEN HAM CROQUETTES

- 3 tablespoons butter *or* margarine
  - 1/4 to 1/2 teaspoon curry powder
  - 1/4 cup all-purpose flour
  - 3/4 cup milk
  - 2 to 3 teaspoons prepared mustard
  - 1 teaspoon grated onion
  - 2 cups coarsely ground fully cooked ham
  - 2/3 cup dry bread crumbs
  - 1 egg, beaten
  - 2 tablespoons water
- Oil for deep-fat frying
- CHEESE SAUCE:**
- 2 tablespoons butter *or* margarine
  - 2 tablespoons all-purpose flour
  - 1/4 teaspoon salt



## BANANA COCONUT CAKE

- 3/4 cup shortening
  - 1-1/2 cups sugar
  - 2 eggs
  - 1 cup mashed ripe bananas
  - 1 teaspoon vanilla extract
  - 2 cups cake flour
  - 1 teaspoon baking soda
  - 1 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1/2 cup buttermilk
  - 1/2 cup chopped pecans, optional
  - 1 cup flaked coconut
- BUTTER CREAM FROSTING:**
- 1/2 cup shortening
  - 1/2 cup butter *or* margarine, softened
  - 2 cups confectioners' sugar
  - 1/2 teaspoon vanilla extract
  - 1/2 teaspoon coconut extract



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**Dash pepper****1-1/4 cups milk****1/2 cup shredded cheddar  
cheese****1/2 cup shredded Swiss cheese**

In a saucepan, melt butter; stir in curry powder and flour. Gradually add milk; cook and stir until bubbly. Cook and stir 2 minutes more. Remove from the heat. Stir in mustard and onion; add ham and mix well. Cover and chill. With wet hands, shape mixture into 10 balls. Roll balls in bread crumbs; shape each

into a cone. Whisk together egg and water. Dip cones into egg mixture; roll again in crumbs. Heat oil in a deep-fat fryer to 365°. Fry croquettes, a few at a time, for 2 to 2-1/2 minutes or until golden brown. Drain on paper towels; keep warm. For the cheese sauce, melt butter in a saucepan; stir in flour, salt and pepper. Gradually add milk; cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Add cheeses; heat and stir until melted. Spoon over croquettes. **Yield:** 5 servings.



***Peggy Anderjaska, Haigler, Nebraska***  
***Golden Ham Croquettes***

Neighbors happened to drop in the first time I made these golden meatballs topped with a yummy cheese sauce.

They've been requested for get-togethers ever since. This recipe's a great way to use up leftover ham.

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**Pinch salt****1/4 cup cold evaporated milk**

In a mixing bowl, cream shortening and sugar until fluffy. Add eggs; beat for 2 minutes. Add bananas and vanilla; beat for 2 minutes. Combine dry ingredients; add to creamed mixture alternately with buttermilk. Mix well. Stir in pecans if desired. Pour into two greased and floured 9-in. cake pans. Sprinkle each with coconut. Bake at 375° for 25-30 minutes or until a toothpick inserted near the center comes out clean; loosely

cover with foil during the last 10 minutes of baking. Cool in pans 15 minutes before removing to a wire rack, coconut side up. For frosting, in a mixing bowl, cream shortening and butter. Add remaining ingredients. Mix on low until combined; beat on high for 5 minutes. Place one cake layer, coconut side down, on a cake plate; spread with some of the frosting. Top with second layer, coconut side up; frost sides and 1 in. around top of cake, leaving center coconut showing. **Yield:** 12 servings.



***Deanna Carruthers, Mossley, Ontario***  
***Banana Coconut Cake***

In our family, a meal isn't considered complete without a dessert—or, some-

times, two! This cake does keep well, but leftovers are a rarity around here.

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## RASPBERRY RIBBON CHEESECAKE

- 2 cups chocolate wafer crumbs
- 1/3 cup butter *or* margarine, melted

3 tablespoons sugar

### RASPBERRY SAUCE:

- 2-1/2 cups fresh *or* frozen unsweetened raspberries, thawed

2/3 cup sugar

2 tablespoons cornstarch

2 teaspoons lemon juice

### FILLING/TOPPING:

3 packages (8 ounces *each*) cream cheese, softened

1/2 cup sugar

2 tablespoons all-purpose flour

1 teaspoon vanilla extract

2 egg whites

1 cup whipping cream



## HEARTY SPLIT PEA SOUP

1 package (1 pound) dry split peas

8 cups water

2 medium potatoes, peeled and cubed

2 large onions, chopped

2 medium carrots, chopped

2 cups cubed cooked corned beef *or* ham

1/2 cup chopped celery

5 teaspoons chicken bouillon granules

1 teaspoon dried marjoram

1 teaspoon poultry seasoning

1 teaspoon rubbed sage

1/2 to 1 teaspoon pepper

1/2 teaspoon dried basil

1/2 teaspoon salt, optional



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**2 to 3 tablespoons orange juice  
1-1/2 cups fresh or frozen  
unsweetened raspberries,  
thawed**

Combine the first three ingredients; press in- to bottom and 1-1/2 in. up sides of a greased 9-in. springform pan. Chill 1 hour or until firm. Puree raspberries in a blender or food processor. Press through a sieve; discard seeds. Add water if necessary to measure 1 cup. In a saucepan, combine sugar and cornstarch. Stir in raspberry juice; bring to a boil. Boil 2 minutes, stirring constantly. Remove from heat; stir in lemon juice and set

aside. In a mixing bowl, beat cream cheese, sugar, flour and vanilla until fluffy. Add egg whites; beat on low just until blended. Stir in cream. Pour half into crust. Top with 3/4 cup raspberry sauce (cover and refrigerate remaining sauce). Carefully spoon remaining filling over sauce. Bake at 375° for 35-40 minutes or until center is nearly set. Remove from oven; immediately run a knife around pan to loosen crust. Cool on wire rack 1 hour. Refrigerate overnight. Add orange juice to chilled raspberry sauce; gently fold in raspberries. Spoon over cheesecake. **Yield:** 12-16 servings.



***Peggy Frasier, Indianapolis, Indiana  
Raspberry Ribbon Cheesecake***

Here's a mouth-watering dessert that's sure to impress family and friends. Not only does it taste wonderful with its

chocolate cookie crust, rich creamy cheesecake and tangy raspberry center and topping...it also looks lovely!

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In a Dutch oven or soup kettle, combine all ingredients; bring to a boil. Reduce heat; cover and simmer for

1-1/4 to 1-1/2 hours or until peas and vegetables are tender. **Yield:** 12 servings (3 quarts).



***Barbara Link, Alta Loma, California  
Hearty Split Pea Soup***

For a spin on traditional split pea soup, try this recipe. The flavor is peppery

rather than smoky, and the corned beef is a tasty change of pace.

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## TURKEY IN A HURRY

- 2 turkey tenderloins (1-1/2 pounds)
- 1/4 cup butter *or* margarine
- 3/4 teaspoon dried thyme
- 1/2 teaspoon dried rosemary, crushed
- 1/4 teaspoon paprika
- 1/8 teaspoon garlic powder

Cut tenderloins in half lengthwise, then into serving-size pieces. Place on rack of broiler pan. In a small saucepan, heat remaining ingredients until butter is melted. Broil turkey until lightly browned on one side. Brush with the herb butter; turn and brown the other side. Brush with butter. Continue cooking 6-8 minutes or until no longer pink, brushing often with butter. **Yield:** 6 servings.



## GOLDEN APPLE PIE

- 6 cups sliced peeled Golden Delicious apples
  - 3/4 cup plus 2 tablespoons apple juice, *divided*
  - 3/4 cup sugar
  - 1 teaspoon ground cinnamon
  - 1/2 teaspoon apple pie spice
  - 1/4 teaspoon vanilla extract
  - 2 tablespoons cornstarch
- CRUST:**
- 2-1/2 cups all-purpose flour
  - 1 teaspoon salt
  - 1 cup cold butter *or* margarine
  - 6 to 8 tablespoons cold water

In a large saucepan, combine apples, 3/4 cup apple juice, sugar, cinnamon, apple pie spice and vanilla; bring to a boil over medium heat, stirring constantly. Combine cornstarch



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*Denise Goedeken, Platte Center, Nebraska*  
*Turkey in a Hurry*

This dish is easy to prepare and really brings some variety to mealtime. It's a delicious non-traditional way to fix

turkey, which cooks up moist and tasty. My husband, our two daughters and I all enjoy it.

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and remaining apple juice; add to saucepan. Return to a boil, stirring constantly. Cook and stir 1 minute more or until thickened. Remove from the heat and cool to room temperature, stirring occasionally. Meanwhile, in a bowl, combine flour and salt; cut in butter until crumbly. Sprinkle with water, 1 tablespoon at a time; stir with a fork until dough can be formed into a ball. Divide

in half. On a lightly floured surface, roll one half to fit a 9-in. pie plate. Place in plate and add filling. Roll remaining pastry to fit top of pie. Place over filling and seal edges; cut vents in the top. If desired, decorate top of pie with pastry scraps cut into small apple shapes. Bake at 400° for 40-45 minutes or until crust is lightly browned and apples are tender. **Yield:** 6-8 servings.

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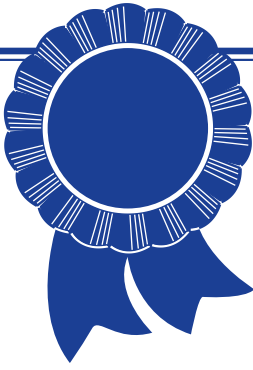
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*Theresa Brazil, Petaluma, California*  
*Golden Apple Pie*

Pies are the dessert I like best to prepare. This one's the favorite for family

get-togethers, and it has been awarded blue ribbons at a couple of local fairs.

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# Blue-Ribbon Recipes

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