



Recipes

Spritzer

Get out your calculator; this recipe is for a crowd!

Preparation: Easy. Yield: 33 cups

1-gallon dry white wine
3c Crème de Cassis
4x 28-oz bottles chilled carbonated water
Lemon twists & ice

In a large pitcher combine 4c of wine and 3/4c Crème de Cassis. Gradually add 1 bottle of carbonated water, stirring gently. Add ice. Serve over ice cubes in wine glasses. Make additional spritzers as needed. Garnish each glass with a lemon twist.

- Pat Torgerson

Vodka Slush

This is great at summer barbeques

Preparation: Easy. Serves : 20 MUST DO AHEAD DUE TO FREEZING TIME

8c water 2c sugar
1x 12-oz can frozen orange juice
1x 12-oz can frozen lemon juice, or unsweetened concentrate, if available
2c tea 2 ½ c vodka (or ½ vodka, ½ gin)
7-Up or ginger ale, chilled
Orange or lemon slices, or maraschino cherries

Heat water and sugar to dissolve sugar; do NOT boil. Add remaining ingredients except the 7-Up. Freeze 48 hours. Fill serving glass ¾ full of frozen mixture; top up with 7-Up or ginger ale. Garnish with slice of orange/lemon, or a cherry.

-Heidi Diggs

Bourbon Slush

Preparation: Easy.

Serves: 16-20. MUST FREEZE!

4 tea bags
2c boiling water
1c sugar
6 ½ c water
1x 12-oz can frozen orange juice
1x 12-oz frozen lemonade
1 ½ c bourbon

Steep tea bags in boiling water for 3 minutes; remove. Stir in sugar until dissolved and add remaining ingredients. Freeze firm, if desired. This can be served as a liquid, slush, or solid.

-Barb Hesler

MENU 1

Shrimp Chablis

Preparation: Easy.

Serves: 6-8

1 lg white onion, finely chopped
4 T butter
2 lbs. shrimp, peeled, deveined (small to medium)
1x 14-16 oz can stewed tomatoes, mashed
2 medium carrots, grated
1/3 c Chablis wine
3-4 sprigs parsley
½ teaspoon sugar
Mild Cheddar cheese, sliced
salt & pepper to taste

Sauté onion in butter. Add raw shrimp and sauté until pink. Add stewed tomatoes. Cook until shrimp are done. Add grated carrots, Chablis, parsley, and sugar. Adjust seasonings. Mix thoroughly but do not cook. Spoon into individual ramekins and top with sliced Cheddar. When ready to serve, heat through and allow cheese topping to melt and brown around the edges. Serve with hot French bread.

Wild Rice Salad

A creative salad with outstanding flavor

Preparation: Average.

Serves: 6-8

1c cooked wild rice
3c cooked white rice
1c chopped fresh spinach
½ lb. bacon, chopped and fried crisp
¼ c chopped green onion
¼ c slivered almonds

1 T chopped parsley and red lettuce

Vinaigrette

2c olive oil

1c red wine vinegar

1 egg

1 t dry mustard or 1 T Dijon

1 t fresh ground pepper

½ t salt

1 t minced garlic

Blend rice, spinach, bacon, onion, almonds, parsley. Mix vinaigrette ingredients and pour over salad. Toss, chill overnight. Serve on a bed of red lettuce.

-Jody Hurd

Elk Steaks in Zinfandel Marinade

Preparation: Easy.

Serves: 4.

Marinate: 1-2 hours

4 large elk steaks (or other steak of choice)

1 bottle red Zinfandel

½ c red wine vinegar

¼ c olive oil

2T sesame oil

6 cloves garlic, sliced

3 t chopped fresh rosemary (or 2 t dry)

1 t ground pepper

Combine all marinade ingredients in a bowl. Whisk thoroughly to emulsify. Marinate the steaks for 1-2 hours, then grill or char-broil to desired doneness.

-Brett Morris

Herbed Spinach Bake

Ideal for a buffet dinner. Fix it ahead and bake at the last minute

Preparation: Easy. Serves: 4-6. Baking Time: 25 minutes

CAN DO AHEAD CAN FREEZE

Drain one 10-oz package frozen, chopped spinach (thawed & squeezed)

Mix with:

1 c cooked rice

1 c shredded, sharp yellow cheese

2 slightly beaten eggs

2 T soft butter

1/3 c milk

2 T chopped onion

½ t Worcestershire sauce

1 t salt

¼ t crushed rosemary or thyme leaves

Pour mixture into a lightly greased pie dish. Freeze or refrigerate now, or bake at 350°F For about 25 minutes or until done. Cut into wedges. You can double this recipe and use

A larger pan/ cut the pieces into squares.

-Barb Marsac

Viennese Torte

Preparation: Average Serves : 8-12. Baking Time: 30 min. Can Freeze

Cake:

2x 1-0z squares unsweetened chocolate

3 T oil

¼ t salt

½ c strong coffee

1 c sugar

1 egg

¼ c buttermilk

1 t baking soda

1 t vanilla extract

1 c flour

½ c apricot or raspberry jam

2 T brandy or 1 t brandy extract

Frosting: 5x 1-oz squares semisweet baking chocolate, 4 t vegetable shortening

In the top of a double boiler, stir unsweetened chocolate squares, oil, salt, and coffee over barely simmering water until well blended. Pour mixture into large bowl. Add sugar, egg, buttermilk, soda, and vanilla. Beat with an electric mixer on medium until well blended. Add flour and continue to beat for 5 min., occasionally scraping down sides of bowl. Pour into a greased, floured 8" cake pan. Bake at 350°F just until the cake begins to pull away from sides of pan, about 30 min. Set on a rack to cool, then remove from pan (cake can be wrapped & frozen up to a week). Cut cake in half horizontally to make 2 layers. Combine jam with brandy and spread evenly over bottom layer of cake. Set top layer in place and put on a rack. In the top of a double boiler over barely simmering water, stir semisweet chocolate and shortening until melted. Cool and slowly pour frosting onto center of cake so it flows over the entire surface. With a spatula, guide icing down sides of the cake to coat smoothly. Chill until the icing is set, at least 30 min. Using a wide spatula, loosen cake from rack and slide onto a serving plate. Serve at room temperature.

-Margaret E. Huntley

MENU 2

Onion Tart

Pat usually serves this as an appetizer or first course, but it is also nice as a main dish accompaniment

Preparation: Easy. Serves: 10-12

1 ½ c Ritz crackers, crushed fine

½ c melted butter

Mix cracker crumbs with butter and press into bottom & sides of 9" pie pan

2 c thinly sliced onions

2 T butter

1 T flour

1- 1 ½ c milk, part cream, if desired

4-5 eggs
1 t salt pepper to taste
1 t dry mustard
1 c shredded Cheddar or Monterey Jack
Paprika and parsley for garnish

Sauté onions in butter until tender. Sprinkle flour over, stirring to coat; place in pie shell. Combine milk, eggs, salt, pepper, mustard; pour over onions. Sprinkle with cheese and a dash of paprika. Bake at 350°F about 30 minutes or until knife inserted comes out clean. Garnish with parsley.

-Pat Torgerson

Apricot Pork Loin

Preparation: Easy. Can Do Ahead

1 pork tenderloin
1 package dried apricots (you can substitute other fruit or a savory filling)

Slice tenderloin lengthwise. Fill with dried apricots. Toothpick loin together. Bake at 375°F until fully cooked (20 min. per lb.), ca. 170°. This dish can be served hot or cold.

-Beryl Richards

Stuffed Butternut Squash

Good with grilled pork or game

Preparation: Average. Baking Time: 30 minutes. Serves: 6-8

1 butternut squash
4T butter
¾ c crushed croutons
¼ c sliced green onions
2 eggs ** Ingredients may vary, depending on the size of squash

Cut squash in half lengthwise. Scoop out seeds. Place both halves face-down in a 9x13" pan with about 1" of water in it. Bake at 350°F for approximately 45 minutes or until soft to the touch. Let cool. In fry pan, melt 2 T butter and sauté green onions. Take out and set aside. Sauté 2 T more butter and ¼ c crushed croutons. Scoop out flesh of squash, mashing it in a large bowl. Add eggs and mix in. Add the onion-crouton mix to this. Return to one of the squash shells or a baking dish. Sprinkle remaining croutons over the top. Bake at 350-375°F for 25-30 minutes, until nicely browned.

Italian Sour Cream Cake

You'll wish you'd tried this recipe sooner. What a wonderful finale for dinner

Preparation: Average b Baking time: 60-65 minutes. Serves: 10-12

Cake:

shortening
4 eggs
½ c brown sugar
1 c coconut

½ c finely chopped pecans
1 box “butter recipe” cake mix with pudding
1 c sour cream
½ c Amaretto
½ c water

Glaze:

1 c powdered sugar
2 T cocoa
2 T Amaretto
1 T butter, melted
1 T cornstarch

Garnish:

1 T chopped pecans

Generously grease a 10” tube (angel food) pan. Make meringue by beating two egg whites and gradually adding the brown sugar. Continue to beat until stiff peaks form. Add coconut and ½ c pecans. Spread on bottom and up sides of pan to within 1” of top. Blend cake mix, sour cream, ½ c Amaretto, ½ c water, two eggs, and the two yolks; beat 2 minutes at high speed. Pour into pan over meringue. Bake at 350°F for 60-65 min. (check doneness with a toothpick). Cool 10 min. in pan. Remove from pan and cool completely. Blend glaze ingredients until smooth, spoon over cake, and garnish with nuts.

-Chris Kilzer

Menu 3

Zucchini Frittata

Our testers thought this wonderful appetizer would also be great for breakfast

Preparation: Baking Time: 30-40 minutes. Serves: 8. Can do ahead.

5 T butter
3 small zucchinis, sliced
¼ c chopped onion or green onion
½ t oregano leaves
½ t salt
9 eggs
1 ½ c milk
½ c grated Parmesan
½ c buttermilk baking mix
¾ t salt

In a 12” skillet over high heat, melt 2 T of the butter and cook zucchini, onion, oregano and ½ t salt until zucchini is tender-crisp. Remove from heat. In a covered blender, blend eggs, milk, cheese, baking mix, 3 T of melted butter, and salt until well mixed. Pour into quiche pan or 9x9” baking dish. Spoon zucchini mixture on top. Bake 30-40 min. at 375°F until set. Remove from oven, let stand 10 min. Serve hot or cold, cut into squares.

-Susan Klein

Pear Salad Compose

This is my best attempt at trying to duplicate a salad I had in San Francisco and loved.

Preparation: Average.

Serves: 6

3 heads Belgian endive (or 3 heads Boston lettuce) 1 head red leaf lettuce
3 avocados
3 pears crumbled blue cheese
walnuts (optional)

Dressing:

1 pear, peeled, cored, and chopped
2 small shallots, chopped
2 T red wine vinegar
½ t salt
4 T olive oil
ground pepper, to taste

Just before serving, add dressing, then arrange salad leaves on 6 plates. Slice pears and avocados into wedges; alternate avocado and pear on plates in a circular pattern. Sprinkle with cheese & nuts.

-Melanie Nedrud

Baked Chicken Rosé

I feel the dry Ros is preferable for this recipe, but it is good with a white wine served with the meal. I usually make additional sauce, as it is nice with the rice.

Preparation: Average.

Baking Time: 1 ½ hours.

Serves: 4-6. Can Freeze

1x 2 ½-3lb chicken, cut into serving pieces
flour seasoned with salt and pepper
6 T butter
¾ c chicken broth (from bouillon, can or carton)
2 T flour
½ c rosé or white dinner wine
¼ c thinly sliced green onions (including tops)
1x 4-oz can mushrooms (or ½ c fresh), sautéed in butter
1x 8-oz can artichoke hearts (or 1 pkg frozen, cooked according to directions), halved
chopped green or red bell pepper, if desired

Dust chicken with seasoned flour. Melt 4 T butter in shallow baking pan. Place chicken in pan, skin down; bake, uncovered at 350-375°F 45 min-1 hour, or until almost tender. Meanwhile, melt other 2 T butter in saucepan. Stir in flour, add broth and wine; cook, stirring constantly, until thickened and smooth. Remove chicken from oven, turn pieces over, sprinkle with onions, mushrooms, artichokes, and peppers. Pour sauce over all; cover with foil and return to oven, reducing heat to 325°F and bake 25-30 min. longer.

-Barbara Koessler

Gingered Carrots

Easy and delicious; a great side dish!

Preparation: Easy.

Cooking Time: 30 minutes.

Serves: 6

12 medium carrots, peeled and cut into 1"-thick rounds

4 T melted butter (unsalted)

¼ c brown sugar

1 ½ t ground ginger

½ t caraway seeds

Place carrots in a saucepan and add cold water to cover. Cook carrots until tender, 20-30 min. Melt butter in a small pan. Add brown sugar, ginger, and caraway. Mix and set aside. When carrots are done, drain and return to pan. Pour butter mixture over and cook over low heat for 5 minutes, stirring occasionally. Transfer to a serving dish and serve immediately.

-Margaret Uffalussy

Huckleberry Pie

The perfect Montana dessert!

Serves: 6-8

MUST DO AHEAD DUE TO NECESSARY CHILLING

Crust: 1 ½ c vanilla wafer cookies, ¼ c melted butter

Filling: 2 c huckleberries, 2/3 c water, 2 T cornstarch, 1 ½ t lemon juice

2 T butter, ¼ t salt, ¾ c sugar

Topping: 1 c whipping cream, 3 oz cream cheese, ½ c powdered sugar,

½ t vanilla

For crust: Combine crushed cookies and melted butter. Press mixture into pie pan.

For filling: blend sugar, salt, and cornstarch in a saucepan. Stir water into the mix, blend, and then add 1c berries. Cook over med-high heat, stirring gently until mixture boils and is thick and clear (about 3-4 minutes). Stir in butter and lemon juice. Cool to lukewarm, then add the remaining cup of berries. Refrigerate until cool. Pour into prepared crust.

For topping: Cream sugar and cream cheese until thoroughly combined; fold in whipping cream and vanilla. Spread on top of pie. The topping can also be divided, with half spread under the berry filling, and the other half on top.

-Paulie Koprivica

