

Cooking with
Paula

Saturday, October 5, 2019

At Dover Public Library



SHRIMP ONION DIP

- ½ pint sour cream
- ½ pkg. Onion soup mix
- 1 small can shrimp
- 2 Tbsp. Sweet pickles, chopped
- 1 tsp. Sweet pickle juice

Combine ingredients; chill. Serve with chips, crackers or vegetables

EASY ITALIAN PINWHEELS

- 2 oz. (½ cup) shredded mozzarella cheese
- ¼ cup sliced pepperoni, finely chopped
- ¼ tsp. Italian seasoning
- 1 egg yolk
- 1 (8 oz) can crescent rolls
- 1 egg white, beaten

Heat oven to 375. In a small bowl, combine cheese, pepperoni, seasoning & egg yolk; mix well

Separate dough into 4 rectangles. Firmly press perforations to seal Spread each rectangle with about 3 tablespoons of pepperoni mixture.

Starting at shortest side, roll up each rectangle; pinch edges to seal. Cut each roll into 6 slices. Place, cut side down, 1-inch apart on ungreased cookie sheet. Brush with beaten egg white.

Bake for 12 to 15 minutes or until golden brown. Serve warm. 24 appetizers

WHITE CHRISTMAS SANGRIA

- 6 cups white cranberry juice, chilled
- $\frac{3}{4}$ thawed lemonade concentrate
- 3 bottles (25.4 oz each) sparkling grape juice
- Pomegranate seeds & sliced grapefruit, oranges & kiwi, optional

Combine cranberry juice & lemonade concentrate in a punch bowl; pour in sparkling grape juice. Add fruit, if desired.

Serve immediately. 21 servings (3 $\frac{3}{4}$ qt.)

LETTUCE & CAULIFLOWER SALAD

- 1 head of lettuce
- 1 head of cauliflower
- 1 medium red onion
- Bacon bits

Slice onion in rings; toss lettuce, onions, cauliflower & bacon bits in large bowl. Add dressing just before serving.

Dressing:

- 1 cup mayonnaise
- $\frac{1}{4}$ cup parmesan cheese
- Milk
- Sugar (optional)

Combine mayonnaise & parmesan cheese. Add enough milk to thin to pour consistency. Add sugar to taste.

JUST-LIKE STUFFED PEPPERS

- 1 tsp. Vegetable oil
- 1/3 cup chopped onion
- 2 lb. ground chuck
- 3 green peppers
- 3/4 cup raw rice
- 2 cans (10 3/4 oz) tomato soup
- 1 tsp. Salt
- 1/2 soup can water
- 1/2 tsp. pepper

In large bowl mix ground chuck, rice, salt & pepper. Heat oil in skillet; brown meat mixture. Add onion & brown lightly. Cut green peppers into 1/4 inch strips lengthwise. Spoon a layer of beef mixture in the bottom of a grease 11x7x2 inch casserole.

Add a layer of green pepper strips. Continue layering process, ending with meat mixture. Mix soup & water, pour over meat.

Cover & bake at 325 for 1 hour.

Topping:

2 Tbsp flour

1 cup sour cream

1/2 cup milk Parmesan cheese

1 egg, slightly beaten

Mix flour with milk; add egg & sour cream. Stir to a smooth consistency. Remove casserole from oven, pour sour cream mixture on top. Sprinkle with cheese. Return to oven & bake 15 minutes, until golden brown.

WHITE CHOCOLATE BUTTERMILK CAKE

- 2 cups bleached cake flour $\frac{3}{4}$ cup unsalted butter, at room temperature
- 1 tsp baking powder $1\frac{3}{4}$ cups granulated sugar, divided
- $\frac{1}{2}$ tsp baking soda 4 large eggs, separated
- $\frac{1}{2}$ tsp fine sea salt 2 tsp vanilla extract
- 2 oz white chocolate 1 cup whole buttermilk

Preheat oven to 325. Sift together flour, baking powder, baking soda & salt. Set aside.

Place white chocolate in a microwavable bowl, & microwave on 50% power until melted, 1 - $1\frac{1}{2}$ minutes, stirring every 30 seconds; set aside.

Beat together butter & $1\frac{1}{2}$ cups of sugar in the bowl of a heavy-duty stand mixer on medium speed until light & fluffy, 4 to 5 minutes. Add melted white chocolate to butter mixture; beat on medium speed until incorporated.

With mixer on low speed, add egg yolks, 1 at a time, beating just until incorporated after each addition; add vanilla extract. Add flour mixture to egg yolk mixture alternately with buttermilk, beginning & ending with flour mixture.

Whisk egg whites in a separate bowl until frothy. Gradually add remaining $\frac{1}{2}$ cup of sugar, whisking until meringue is stiff but glossy. Gently fold meringue mixture into batter until incorporated. Transfer cake batter to a heavily greased & floured 13x9-inch cake pan.

Bake in preheated oven until wooden pick inserted in the middle comes out clean, 40 to 45 minutes. Cook cake completely on a wire rack before removing from pan, about 1 hour.

Meal Plan & Grocery List

<i>Monday</i>	
<i>Tuesday</i>	
<i>Wednesday</i>	
<i>Thursday</i>	
<i>Friday</i>	
<i>Saturday</i>	
<i>Sunday</i>	

Dairy

Dry Goods

Canned Goods

Produce

Frozen Foods

Misc.

Meat

Thank You for Coming to our Cooking with
Paula Program!

Enjoy the Recipes!

