

Sharing Delicious Experiences - Requested Recipes

From December 2009 Pot Luck cook is Ellen Nielsen

Spinach Springfield

This casserole was a potluck favorite at the Springfield VT UU Church, which I attended off and on for over 30 years:

6 eggs, slightly beaten

Juice of 1 lemon

6 tablespoons (1/3 cup) flour

2 finely minced garlic cloves

2 lb cottage cheese (2 regular sized cartons)

½ lb grated hard cheese (sharp cheddar is good)

2 packages chopped frozen spinach, thawed and drained

(or equivalent amount of steamed fresh greens)

Save a little of the grated hard cheese to sprinkle on top. Mix everything else together and bake at 325° in a buttered 9"x13" pan until set (40-50 minutes). To test, use a sharp knife; when it comes out clean, the casserole is done. This recipe is potluck size; for a small family, the recipe can be cut in half. It's good with oven roasted potatoes or pilaf.

July 2006 Pot Luck

ZUCCHINI PIE

by Wanda Cassidy

2 cups diced, unpeeled zucchini

1 large onion chopped

1/2 cup grated parmesan

1/2 cup cheddar cheese

1/2 cup salad oil

1 cup biscuit mix (1 cup biscuit and 1/3 cup milk)

4 eggs beaten

3 to 4 tablespoons minced parsley

1 tsps. salt

1 tsps pepper

Grease a 9 inch pie plate or 9x9 inch baking dish.

Combine all ingredients - mixing until zucchini is coated with batter Bake in preheated

350 degree oven for 35 to 40 minutes or lightly browned. Serve warm or cold.

Enjoy. Wanda

SCANDINAVIAN SMORGASBORD SAMPLER RECIPES

The following recipes were requested by those at the dinner: *Swedish Glögg*, Swedish Drömmar, Dream Cookies, and Janssons frestelse, Jansson's Temptation

***Swedish Glögg* from Carla Christianson**

Makes about 1 gallon

- 1.5 litre bottle of inexpensive dry red wine
- 1.5 litre bottle of inexpensive American port
- 1 bottle of inexpensive brandy or aquavit
- 10 inches of stick cinnamon
- 1 Tablespoon cardamom seeds
- 2 dozen whole cloves
- Peel of one orange
- 1/2 cup raisins
- 1 cup blanched almonds
- 2 cups sugar

Garnish with the peel of another orange

Notes There is no need to invest in expensive wine or brandy because the spices are going to preempt any innate complexity of a fine wine, but don't use anything too cheap.

Remember, the sum will be no better than the parts. Do not use an aluminum or copper pot since these metals interact chemically with the wine and brandy and impart a metallic taste. Use stainless steel or porcelain.

Cardamom comes in three forms: pods, seeds, and powder. Do not use powder. If you can only find the pods (they look like orange seeds), take about 2 dozen and pop them open to extract the seeds. Cardamom seeds may be hard to find, so you may need to order them from a spice specialist like Penzeys.com.

Assembly Pour the red wine and port into a covered stainless steel or porcelain kettle.

Add the cinnamon, cardamom, cloves, orange peel, raisins, and almonds. Warm gently, but do not boil. Boiling will burn off the alcohol.

Put the sugar in a pan and soak it with half the bottle of brandy. Warm the sugar and brandy slurry over a low flame. The sugar will melt and bubble until it becomes a clear golden syrup of caramelized sugar. If you wish, you can speed up the process a bit and create quite a show by flaming the brandy. Flaming will create a 2 foot high blue flame, so be sure there is nothing above the stove that can catch on fire. Then, stand back and light the brandy. Turn out the kitchen lights and watch it burn! This caramelization is crucial to developing complexity. Add the caramelized sugar to the spiced wine mix. Cover and let it mull for an hour. Just before serving, strain to remove the spices, and add brandy to taste (about 1/2 pint).

You can serve it immediately, or let it age for a month or two. If you are going to age it, make sure the bottle is filled as high as possible and sealed tight.

To serve glögg, warm it gently over a low flame or in a crockpot, and serve it in a mug.

Garnish it with a fresh orange peel, twisted over the mug to release the oils.

You can easily tailor the recipe to your own tastes by changing the sweetness, potency, or other ingredients. Try brown sugar if you wish. Or Southern Comfort

instead of brandy. The orange peel garnish, however, is essential to the fragrance. Drink while seated and give your car keys to a friend.

Swedish Drömmar, Dream Cookies

1 cup butter

1 cup of sugar

1 tsp. vanilla sugar *

2 1/2 cups flour, sifted

1/2 tsp ammonium carbonate (*available at Dunderbacks in the Volusia Mall)

Preheat oven to 300 degrees. Cream the butter, sugar and vanilla sugar until light and

fluffy. Mix the flour and the ammonium carbonate and add to the butter-sugar mixture.

Blend well. Shape the dough into small balls and place on baking sheet. Bake for 20-25

minutes, until the cookies are pale and have a cracked surface. Makes 5 dozen.

Jansson's Temptation

6-8 potatoes

2 onions

2-3 Tbs butter

1-2 cans anchovy fillets

250 to 300ml (1 1/4 to 1 1/2 cups) light or single cream

Peel the potatoes, cut in thin sticks. Slice the onions. Saute the onion lightly in some of

the butter. Drain the anchovies and retain the liquid, Cut in pieces.

Put the potatoes, onion and anchovies in layers in buttered baking dish. The first and

last layer should be potatoes. Dot with butter on top. Pour in a little of the liquid from the

anchovies (optional) and half of the cream.

Bake in a 200 degree C (400 degree F) oven for about 20 minutes.* Pour in the remaining cream and bake for another 30 minutes or till the potatoes are tender.

Serves

four. *Can be made ahead through this step. Refrigerate and finish cooking later.

The

cooking time may be increased since the dish will be cold.

Corn Casserole from the files of Joanne Kennedy

1/2 C Butter --melted

3 lg. Eggs

3 Cans Cream-style Corn

1 Can Whole kernel Corn. Undrained

1 8 oz. container ready to use Onion Dip

1/4 teas. White Pepper

1/2 tsp. Salt

1 box Corn Muffin mix (8 1/2 oz.)

Heat oven to 325 degrees. Lightly brush a 3 qt. 13 x 9 x 2 Casserole with some of the

butter. In large bowl, beat eggs until foamy. Add cans of corn, remaining butter, dip, salt and pepper. Beat until blended. Stir in muffin mix, pour into prepared pan and bake 45-

90 minutes or until pick comes out clean.

Served at the Pot Luck Dinner, December 3, 2004

DECIDEDLY DELICIOUS DISHES

Is a cookbook of member's recipes. They can be purchased at the office for \$10 each. Shipping and handling will be extra.