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# Apple Crisp

## Source

Serving Size: 1 9x13-inch pan

## Ingredients

- 10 cups all-purpose apples, peeled, cored and sliced
- 1 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 cup water
- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup butter, melted

## Directions

- Preheat oven to 350 degrees F (175 degree C).
- Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
- Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
- Bake at 350 degrees F (175 degrees C) for about 45 minutes.

# Baked Ziti

## Source

Serving Size: 10

## Ingredients

- 1 pound dry ziti pasta
- 1 onion, chopped
- 1 pound lean ground beef
- 2 (26 ounce) jars spaghetti sauce
- 6 ounces provolone cheese, sliced
- 1 1/2 cups sour cream
- 6 ounces mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

## Directions

- Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
- In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
- Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.
- Bake for 30 minutes in the preheated oven, or until cheeses are melted.

# Cedar Plank Salmon

## Source

Serving Size: 4

## Ingredients

- 1 cedar plank (6 by 14 inches)
- 2 salmon fillets (1 1/2 pounds total)
- Salt and freshly ground black pepper
- 6 tablespoons Dijon mustard
- 6 tablespoons brown sugar

## Directions

Soak cedar plank in salted water for 2 hours, then drain. Remove skin from salmon fillet. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels. Generously season the salmon with salt and pepper on both sides. Lay the salmon (on what was skin-side down) on the cedar plank and carefully spread the mustard over the top and sides. Place the brown sugar in a bowl and crumble between your fingers, then sprinkle over the mustard.

Set grill for indirect grilling and heat to medium-high. Place the cedar plank in the center of the hot grate, away from the heat. Cover the grill and cook until cooked through, around 20 to 30 minutes. The internal temperature should read 135 degrees F. Transfer the salmon and plank to a platter and serve right off the plank.

Cook's Note: A direct method to grill the salmon may be used. Soak the cedar plank well. Spread the mustard and brown sugar on the salmon, but do not place the fish on the plank. Set up the grill for direct grilling on medium-high. When ready to cook, place the plank on the hot grate and leave it until there is a smell of smoke, about 3 to 4 minutes. Turn the plank over and place the fish on top. Cover the grill and cook until the fish is cooked through, reaching an internal temperature of 135 degrees F. Check the plank occasionally. If the edges start to catch fire, mist with water, or move the plank to a cooler part of the grill.

# Quick and Easy Green Chile Chicken Enchilada Casserole

## Source

Serving Size: 8

## Ingredients

- 4 skinless, boneless chicken breast halves
- garlic salt to taste
- 18 corn tortillas torn in half
- 1 (28 ounce) can green chile enchilada sauce
- 1 (16 ounce) package shredded Monterey Jack cheese
- 1 (8 ounce) container reduced fat sour cream

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.
- Season chicken with garlic salt. Arrange in the prepared baking dish. Bake 45 minutes in the preheated oven, until no longer pink and juices run clear. Cool, shred, and set aside.
- With metal tongs, char each tortilla half over the open flame of a gas stove burner for about 1 minute, until lightly puffed.
- Pour about 1/2 inch enchilada sauce in the bottom of a medium baking dish, and arrange 6 tortillas in a single layer. Top with 1/2 the chicken, 1/3 cheese, 1/2 the sour cream, and 1/3 of the remaining enchilada sauce. Repeat. Coat remaining tortillas thoroughly with remaining enchilada sauce, and arrange on top of the layers. Sprinkle with remaining cheese, and top with any remaining enchilada sauce
- Cover, and bake 45 minutes in the preheated oven. Cool slightly before serving.

# Catherine's Spicy Chicken Soup

## Source

Serving Size: 8 servings

## Ingredients

- 2 quarts water
- 8 skinless, boneless chicken breast halves
- 1/2 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 2 tablespoons dried parsley
- 1 tablespoon onion powder
- 5 cubes chicken bouillon
- 3 tablespoons olive oil
- 1 onion, chopped
- 3 cloves garlic, chopped
- 1 (16 ounce) jar chunky salsa
- 2 (14.5 ounce) cans peeled and diced tomatoes
- 1 (14.5 ounce) can whole peeled tomatoes
- 1 (10.75 ounce) can condensed tomato soup
- 3 tablespoons chili powder
- 1 (15 ounce) can whole kernel corn, drained
- 2 (16 ounce) cans chili beans, undrained
- 1 (8 ounce) container sour cream

## Directions

- In a large pot over medium heat, combine water, chicken, salt, pepper, garlic powder, parsley, onion powder and bouillon cubes. Bring to a boil, then reduce heat and simmer 1 hour, or until chicken juices run clear. Remove chicken, reserve broth. Shred chicken.
- In a large pot over medium heat, cook onion and garlic in olive oil until slightly browned. Stir in salsa, diced tomatoes, whole tomatoes, tomato soup, chili powder, corn, chili beans, sour cream, shredded chicken and 5 cups broth. Simmer 30 minutes.

# Cranberry Sauce Extraordinaire

## Source

Serving Size: 12 Servings

## Ingredients

- 1 cup water
- 1 cup white sugar
- 1 (12 ounce) package fresh cranberries
- 1 orange, peeled and pureed
- 1 apple - peeled, cored and diced
- 1 pear - peeled, cored and diced
- 1 cup chopped dried mixed fruit
- 1 cup chopped pecans
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

## Directions

In a medium saucepan, boil water and sugar until the sugar dissolves. Reduce the heat to simmer, and stir in cranberries, pureed orange, apple, pear, dried fruit, pecans, salt, cinnamon, and nutmeg. Cover, and simmer for 30 minutes, stirring occasionally, until the cranberries burst. Remove from heat, and let cool to room temperature.

# Sweet and Spicy Green Beans

## Source

Serving Size: 4

## Ingredients

- 3/4 pound fresh green beans
- 2 tablespoon soy sauce
- 1 clove garlic, minced
- 1 teaspoon garlic chili sauce
- 1 teaspoon honey
- 2 teaspoon canola oil

## Directions

- Arrange a steamer basket in a pot over boiling water, and steam the green beans 3 to 4 minutes.
- In a bowl, mix the soy sauce, garlic, garlic chili sauce, and honey.
- Heat the canola oil in a skillet over medium heat. Add the green beans, and fry for 3 to 5 minutes. Pour in the soy sauce mixture. Continue cooking and stirring 2 minutes, or until the liquid is nearly evaporated. Serve immediately.