

A Dash of Fellowship

2021 Fall Festival Cookbook



Recipes supplied by the congregation of Armstrong Chapel
UMC



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Pumpkin Coconut Bread

From: Lynne Miller

Lynne says: This one's a keeper! I make it for Paul Logeman every year!

Ingredients

2 cups flour

2 cups sugar

1 cup sweetened coconut

2 (3 oz) packages coconut or vanilla pudding (NOT instant)

1 teaspoon cinnamon

1 teaspoon nutmeg

1 teaspoon baking soda

1 teaspoon salt

1½ cups vegetable oil

5 eggs, beaten

1 can (15 oz) pumpkin

Directions

Preheat oven to 350F.

Grease 2 8x4-inch loaf pans.

In a large bowl, combine the flour, sugar, coconut, pudding mixes, cinnamon, nutmeg, baking soda and salt. Make a well in the center, and add the vegetable oil, eggs and pumpkin. Mix just until combined, and pour evenly into the loaf pans.

Bake for 1 ¼ hrs, or until a toothpick inserted in the middle comes out clean (190-200°). Let cool for 5-10 minutes, then turn out to cool.



Marty's World Famous White Bean Chili

From: Marty McElwee



To Start

1 lb Pork Sausage (HOT)

1 lb Ground Turkey

(can use Jennie-O frozen)

Brown in a large pot.

Stirring well, add to meat

1 - 48 oz. of white beans drained

(Randall's Great Northern)

1 - 16 oz. jar of salsa

1 - 4 oz. can of green chiles

(Do not drain)

2 tsp ground cumin

1 - 14 oz. can of chicken broth

4 Oz. of cheddar cheese

4 oz. mozzarella cheese

Cover and simmer for 10 minutes (until cheese melts). Add 1 cup of half & half. Stir well and serve. (Makes 4 generous servings)

Santa Fe Soup

From: Karen Hollyday

Karen says: Though the recipe is called a soup, it's kind of an in-between.

Ingredients:

2 and ½ lbs ground beef

1 onion, chopped

1 T Worcestershire sauce

2 packages ranch dressing mix

2 packages taco seasoning mix

1 - 16oz can of black beans, undrained

1 - 16 oz can of kidney beans, undrained

1 - 16 oz can of pinto beans, undrained

1 - 16oz can of chili beans, undrained

2 - 10oz cans of Rotel diced tomatoes with chilis, undrained

1 - 16oz can of diced tomatoes, undrained

2 - 14.5oz packages of frozen corn

1 - 46oz jar low sodium V-8 juice

1 beer

Instructions:

Cook meat and onion together until meat is browned. Drain. Stir seasonings in.

Add remaining ingredients in with juices from all. Simmer for 2 hours. If mixture is too thick, add water. Garnish with shredded cheddar cheese and sour cream.

Irresistible Mandarin Broccoli Salad

From: Lynne Miller

Lynne says: Although labor intensive, this recipe is worth the effort. Roasting the broccoli makes all the difference!

Ingredients

SALAD DRESSING:

- 2 eggs
- 1/3 cup honey or sugar
- 1 teaspoon cornstarch
- 1 teaspoon dry mustard
- 1/4 cup white wine vinegar
- 3 tablespoons water
- 1/2 cup mayonnaise

SALAD:

- 6 cups broccoli florets, cut slightly smaller than bite size
- 2 cups (approximately 5 oz) sliced fresh mushrooms
- 1/2 cup raisins
- 10 slices bacon, cooked and chopped small
- 2 cans mandarin oranges in juice, drained
- 1/2 small red onion, very thinly sliced



Directions

Preheat the oven to 425 degrees.

In a large bowl, drizzle olive oil lightly over the broccoli. Toss with your hands to coat. Spread out the broccoli in a single layer across a lightly greased or silpat lined baking sheet. Sprinkle with kosher salt. Roast in the oven for 10-12 minutes, or until barely beginning to brown on the edges. The broccoli should be a bright green with a bit of crunch remaining. Let the broccoli cool completely before combining with the other salad ingredients.

Make the dressing next; it will need to cool before tossing with the rest of the salad. In a small saucepan over medium heat, whisk eggs, sugar, cornstarch and mustard. Add the vinegar and water and whisk again. Cook until slightly thickened, stirring almost constantly. Remove from the heat and add the mayonnaise. Cool.

In a large bowl, combine the cooled salad ingredients and then toss with the cooled dressing (I don't use the entire amount of dressing- easier to add later than to take away). Chill 2-3 hours before serving.

Easy Candy Corn Fudge

From: Gretchen Goode

Gretchen says: I found this recipe online somewhere and it's a staple at our house for fall parties – easy to make ahead and adorable!

Ingredients

Yellow Layer:

12 oz white chocolate chips
¼ cup heavy whipping cream
1 tbsp honey - OR 1 tsp of extract of your choice
yellow food color

Orange Layer:

12 oz white chocolate chips
¼ cup heavy whipping cream
1 tbsp honey OR 1 tsp of extract of your choice
orange food color

White Layer:

12 oz white chocolate chips
¼ cup heavy whipping cream
1 tsp vanilla extract (clear is best!) OR 1 tsp of extract of your choice

Instructions:

Line a loaf pan (I used 9x5) with foil. Make sure to leave foil hanging over two sides of the pan for easy removal. If you are using non-stick foil - you're done. If not, lightly spray the foil with cooking spray.

Yellow Layer: Combine white chips, heavy whipping cream, and honey/extract in a medium-size microwave safe bowl. Microwave for 30 seconds on high heat. Stir. Repeat and stir until chips are melted and smooth. Add the food color and stir until color is uniform. You may need to add more food color to achieve your desired shade. Spread the mixture evenly into the prepared pan and chill for at least 30 minutes.

Orange Layer: Combine white chips, heavy whipping cream, and honey/extract in a medium-size microwave safe bowl. Microwave for 30 seconds on high heat. Stir. Repeat and stir until chips are melted and smooth. Add the food color and stir until color is uniform. You may need to add more food color to achieve your desired shade. Spread the mixture evenly onto the chilled yellow layer and chill for at least 30 minutes.

White Layer: Combine white chips and heavy whipping cream in a medium-size microwave safe bowl. Microwave for 30 seconds on high heat. Stir. Repeat and stir until chips are melted and smooth. Stir in the vanilla extract. Spread the mixture evenly onto the chilled orange layer and chill for at least 2 hours.

Remove the fudge from the pan using the foil as handles. Cut fudge into slices and then into wedges or triangles so that they resemble candy corn. Store leftovers in an airtight container for up to 1 week.



Pumpkin Bread

From: Debbie Zimmer

Ingredients:

2/3 cup butter

2 2/3 cups sugar

4 eggs

1 can pumpkin (I use the smaller size or half larger size can)

2/3 cup water

3 1/3 cups flour

1/2 teaspoon baking powder

2 teaspoons baking soda

1 1/2 teaspoons salt

1 teaspoon cinnamon

1 teaspoon ground cloves

2/3 cup of walnuts, chopped

2/3 cup of raisins, optional

Instructions:

Cream butter and sugar until fluffy. Add eggs, pumpkin, and water. Sift flour, baking powder, baking soda, salt, and spices. Add to pumpkin mixture. Stir in walnuts and raisins. Pour into 2 greased loaf pans. Bake at 350 degrees for one hour, or until done.

Apple Spinach Salad

From: Sue Porter

Salad ingredients:

10 ounces baby spinach

2 large apples, cored and thinly sliced

1/2 small red onion, peeled and thinly sliced

1 cup walnut halves, toasted

2/3 cup dried cranberries

5 ounces cheese (goat, feta or blue)

1 batch of apple cider vinaigrette (see below)

Champagne Vinaigrette ingredients:

1/3 cup extra virgin olive oil

1/4 cup apple cider vinegar

2 tablespoons lemon juice

1 tablespoon Dijon mustard

1 clove garlic, peeled and minced

Generous pinch of salt and pepper

1 tablespoon of honey or maple syrup

Instructions:

Mix vinaigrette ingredients in a small jar and shake to combine
Drizzle dressing over salad ingredients, mix and serve.



Herbed Pork And Apples

From: Beth Eberle

Ingredients:

1 tsp. dried sage
1 tsp. thyme
1 tsp. rosemary
1 tsp. marjoram
1 pork loin roast
3 medium tart apples, cored & cut in chunks
1 red onion, cut in chunks
1 tsp. salt
1 tsp. pepper
3 TB. brown sugar
1 C. apple juice or cider
2/3 C. maple syrup



Instructions:

Combine herbs, salt and pepper. I chop up the rosemary so it is a little more fine before combining. Rub over the roast, cover, and refrigerate for several hours.

Bake, uncovered at 325 degrees for 1 and 1/2 hours. Your roasting time will depend on the size of your roast (if it is smaller, add the apples after just 1 hour). Mix apples and onion with brown sugar; spoon around the roast. Continue to roast 1 hour or until internal temperature reaches 160 - 170 degrees.

Transfer the roast, apples and onion to a serving platter and keep warm.

Pour juice from roasting pan into a heavy skillet or leave in pan if it can be heated on the stove. Add apple juice and syrup. Cook and stir over medium heat until liquid reduces by half.

If I am in a hurry to serve I sometimes thicken the gravy with a little water and corn starch. Slice roast and serve with gravy. I usually have mashed potatoes or boiled new potatoes with this recipe.

Apple Cider Doughnut Cake

From: Lynne Miller

Ingredients:

- 1 15.25 ounce box Yellow cake mix (I used Betty Crocker Yellow Super Moist)
- $\frac{3}{4}$ cup apple cider NOT apple juice
- $\frac{1}{4}$ cup water, room temperature
- $\frac{1}{2}$ cup apple sauce
- 3 large eggs, room temperature
- $\frac{1}{2}$ tsp cinnamon
- 1 tbsp brown sugar
- 1 tsp vanilla
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For the Cinnamon Sugar Topping

- 1.5 T cinnamon
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup melted butter
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For the Dipping Glaze (OPTIONAL)

- 1 cup powdered sugar
- $\frac{1}{4}$ cup apple cider



Instructions:

Preheat oven to 350 degrees.

In a large mixing bowl, beat the dry cake mix, apple cider, apple sauce, water, and eggs. Add in the cinnamon ($\frac{1}{4}$ tsp,) brown sugar and vanilla to the cake mix batter.

Pour mix into a well greased & floured bundt pan.

Place bundt pan on center rack and bake for 40-45 minutes. Test with a toothpick by sticking into the middle of the cake, if it comes out clean it is ready. Remove from heat and allow to cool on a wire rack for 20 minutes.

Apple Cider Dipping Glaze

While the cake is cooking, prepare apple cider glaze. Add powdered sugar and $\frac{1}{4}$ cup apple cider to a small bowl and whisk to desired consistency.

In a separate bowl, mix cinnamon with sugar.

Once the cake has cooled, brush the entire surface with melted butter. Rub cinnamon sugar mixture until evenly coated.

Serve with apple cider glaze dip (or drizzle glaze on top of the cake) and enjoy!

Pumpkin Breakfast Cookies

From: Debbie Zimmer

Ingredients:

1 C sugar
½ C packed brown sugar
1 C softened butter
1 C pumpkin (canned)
¼ C real maple syrup
1 and ⅔ cup flour
2 teaspoons pumpkin pie spice
1 and ½ teaspoons ground cinnamon
1 teaspoon baking soda
½ teaspoon salt
2 C old fashioned oats
1 C sweetened cranberries or cherries (dried)
½ C raw unsalted pumpkin seeds
¾ C finely chopped walnuts



Instructions:

Heat oven to 350 degrees F. Spray cookie sheets with cooking spray.

In a large bowl, beat sugar, brown sugar, and butter with electric mixer. Add pumpkin and maple syrup. Mix well. Beat in flour, pumpkin pie spice, cinnamon, baking soda, and salt until well blended. Stir in oats, cranberries, pumpkin seeds, and walnuts, and mix well. On cookie sheets, use a standard ice cream scoop to drop rounds of dough 2 inches apart. Bake 15-17 minutes. Cool 5 minutes. Makes 20 cookies.

Pumpkin Bars

From: Eileen Kilday

Eileen says: this is really a bar recipe that is to be made in a 15x10x1 inch pan and baked for 20 minutes. I make it in a 13x10 inch cake pan and bake it for about 30 minutes in a 350 degree oven.

Ingredients:

2 C flour
2 tsp cinnamon
¼ tsp salt
1 - 15oz can of pumpkin
1 C oil
2 tsp baking powder
1 tsp baking soda
4 eggs
1 and ⅔ C sugar
Chopped walnuts - optional

Instructions:

Mix all dry ingredients together. Mix eggs, sugar, oil, and pumpkin together. Combine all ingredients together and spread in the pan.

Slow Cooker Buffalo Chicken Chili

From: Dianna Sheely

Ingredients:

2 ½ lbs. skinless chicken thighs, cut into 1" pieces
1 lg onion, chopped
2 med. Stalks celery, sliced
2 med carrots, chopped
1 (28oz) can diced tomatoes, undrained
1 (15oz) can black beans, drained & rinsed
1 c. chicken broth
2 tsp. chili powder
½ tsp. salt
¼ c. buffalo wing sauce
Crumbled blue cheese

Instructions:

In crockpot:

Mix all ingredients except buffalo wing sauce and blue cheese. Cook on low 8-10 hours. Stir in buffalo wing sauce before serving. Serve with a sprinkle of blue cheese.



Mom's Weeknight Vegetarian Chili

From: Kathryn Grant

Ingredients:

1 tbsp vegetable oil
12 oz frozen 3 pepper and onion blend (or chopped fresh onion and bell peppers)
1 clove garlic
1 tbsp chili powder
1 tsp cumin
1 tsp oregano
1/2 tsp salt
2 15 oz cans of beans (black bean or tri-bean mix) rinsed
2 15 oz cans of stewed tomatoes (or diced if you have more time)

Instructions:

Sauté onion/peppers in vegetable oil until soft. Chop as you are cooking with the spatula, or run scissors through the veggies to cut smaller once they are soft. After veggies are softened, add minced garlic clove and chili powder and cook until fragrant. Add remaining seasonings, drained/rinsed beans and tomatoes. Stir and simmer 15-30 minutes (cook longer if you did not use stewed tomatoes).

Lemon Meringue Pie

From: Jane Bavely

Jane says: This recipe was my mother's recipe; everyone loves it!

Ingredients:

Pie Filling:

6 tbsp. cornstarch

1 1/2 c. sugar

1/2 tsp. salt

1/4 c. lemon juice

grated rind of one lemon

3 eggs, separated

2 c. boiling water

2 tbsp. butter

Meringue:

3 egg whites

1/4 tsp. cream of tartar

6 tbsp. sugar

1/2 tsp. vanilla

Instructions:

Preheat oven to 400 degrees. Mix dry ingredients. Add lemon juice, rind, and egg yolks and blend until smooth. Gradually stir in boiling water. Cook until thick. Add butter and stir. Pour into baked pie shell and top with meringue made from egg whites.

For meringue: Beat egg whites with cream of tartar with electric mixer until frothy. Gradually beat in sugar a little at a time. Continue beating until stiff and glossy. Do not underbeat. Beat until sugar is dissolved.

Pile meringue onto HOT pie filling Seal meringue with edges of pie crust--leave no gaps. Bake 8-10 minutes.

