

Patti's Retreat Recipes

.Thanks to Barb Sacawa for Making this Book Possible.

*Recipes are Complements of Previous
Retreat Participants.*

We Will Add New Recipe's from Future Retreats



Come Spend a Weekend Sewing in the Adirondacks

Patti's Sewing Machines & More

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Baked Beans

Mary Schwartz

4 slices bacon
2/3 c. onions
2 – 16 oz. can pork & beans
½ c. BBQ sauce or catsup
1/3 c. brown sugar
1 T. mustard

Cut and fry bacon. Chop onions, fine. Add all ingredients and mix. Bake 350 degrees for 1-2 hours. Note: I cook for a long time as it absorbs the liquid of the beans. This can be doubled very easily.

Chocolate Chip Cookies

Karen Brackett

2 sticks butter, melted
1 c. dark brown sugar
2 eggs
1 tsp. vanilla
1 small box vanilla instant pudding
2 1/3 c. flour
1 tsp. baking soda
1 (12 oz.) bag semi-sweet chocolate chips

Beat together butter and sugar. Add eggs, one at a time; beat well after each. Add vanilla and pudding. Mix flour and baking soda together; stir into cream mixture. Add chocolate chips and stir. Drop by teaspoonful onto an ungreased cookie sheet. Bake at 350 for 10-13 minutes

Gooshy Salad

Mary Schwartz

16 oz. sour cream
1 bag miniature marshmallows
1 large can chunk pineapple, drained
Several maraschino cherries for color.

Nite before – mix marshmallows with sour cream.

Next day – add the mix the rest of the ingredients. Let set for a couple of hours.

Carmel Crackers

Helen Maddox

2 – boxes Ritz peanut butter sandwich crackers
1 cup dry roasted peanuts
½ cup butter
1 cup sugar
½ cup karo syrup (white)
1 tsp. vanilla
1 tsp. baking soda

Preheat over 250 degrees. Combine crackers and nuts in greased shallow baking pan - 9x13.

In sauce pan bring butter, sugar and karo syrup to boil and cook for 5 minutes. Remove from heat; add vanilla and baking soda. Pour over cracker mixture and mix well.

Bake 1 hour, stirring every 15 minutes. Pour out onto wax paper; break apart and cool.

Whoopie Pies

Carol Marquez

1 cup shortening
2 cups sugar
2 egg yolks
2 whole eggs
2 tsp. vanilla
1 cup cocoa
1 cup sour milk
1 cup hot water
2 tsp. baking soda
4 cups flour
½ tsp. salt

Cream shortening and sugar; add egg yolks and whole eggs and vanilla. Beat well. Sift dry ingredients and add alternately with water and milk. Drop by teaspoon onto cookie sheet.

Preheat oven at 450 degrees; turn back to 375 degrees.

Note: If cookies are too flat, add some more flour.

Filling

1 cup shortening
2 egg whites
2 tsp. vanilla
4 tbs. flour
4 tbs. milk
2 cup confectioner's sugar

Beat all together until fluffy.

Note: You may need to add extra sugar if it is not thick enough.

Hermits

Gail Staehle

350 degree oven – Bake 15-20 minutes (until firm edges)

¾ cup margarine
1 ½ cups sugar
½ cup dark molasses
2 tbs. water
2 eggs, beaten
3 cups flour
1 tsp. each baking soda, cinnamon, cloves and ginger
1 cup raisins plus ½ cup nuts

Cream shortening and sugar. Add molasses and water. Add the beaten eggs, leaving just a bit to brush tops of bars before baking. Add the remaining ingredients. Pour into 2 or 3 long strips on cookie sheet and shape in long logs. Bake. When done, cool to room temperature and cut into pieces.

(I spoon onto sheet; spread out and shape. Brush top with egg that you reserved.) You can store in container or freeze if you want.

Crock Pot Pulled Pork

Patti and Brian Esterbrook

1 medium onion, chopped
½ cup ketchup
1/3 cup cider vinegar
¼ cup packed brown sugar
¼ cup tomato paste
2 tablespoons Worcestershire sauce
2 tablespoons yellow mustard
1 ½ teaspoons salt
1 ¼ teaspoons pepper
4 lbs. boneless pork shoulder blade roast (fresh pork butt) cut into 4 pieces

In cooker (4 ½-6 qts.) mix above. Add pork to sauce and mix to coat well.

Cover cooker with lid and cook on low 8-10 hours or until pork is tender. Take pork out with two forks. Pull into shreds. Turn cooker up to high. Cover and heat to boiling to thicken and reduce slightly.

Return pork to sauce and toss.

Berry-Lemon Tartletts

(Weight Watcher Recipe)

Barbara Sacawa

2/3 cup sugar
1 tbsp. lemon zest
2 large eggs, whisked
½ cup fresh lemon juice
2 tbsp. salted butter
1 cup fat-free Cool Whip
30 mini phyllo shells (you can get these at most supermarkets)
¾ cup fresh blueberries (or any other berry.)

Place sugar, lemon zest and eggs in a heavy-bottomed sauce pan; set over medium heat. Whisk constantly until mixture is combined and warmed through – about 3 to 4 minutes. Add lemon juice and butter; cook, whisking constantly, until slightly thickened and bubbly, about 4 to 5 minutes. Cool to room temperature and then refrigerate until thoroughly chilled and thickened; once chilled, fold in Cool Whip until just combined. While lemon mixture is cooling, preheat oven to 350 degrees. Place prebaked phyllo shells on a cookie sheet; bake until crispy – about 5 minutes. Let cool and then spoon about 2 tsps. lemon mixture into each shell. Refrigerate. When ready to serve, garnish each with a berry.

Tender Salsa Beef

Rose Nelson

(One of my favorites to cook when I want to quilt!)

1 ½ lbs. stew meat – cut in ¾” pieces
2 cups salsa (mild, medium or hot)
1 tbsp. dark brown sugar
1 tbsp. low sodium soy sauce
1 clove garlic, minced
Rice, pasta or mashed potatoes

In slow cooker, combine all but rice, pasta or potatoes. Cover. Cook on low for 8 hours. Serve over starch of your choice.

Carrot Cake

Cathy Fiebe

1 box carrot cake mix
1 cup all-purpose flour
1 cup sugar
¾ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
3 large eggs
1 1/3 cup water
2 tbs. oil
1 8 ounce container of sour cream
1 tsp. vanilla
4 ounce jar of pureed baby food carrots
½ cup golden raisins
½ cup chopped walnuts or pecans

Mix all dry ingredients with a wire whisk. Add remaining ingredients and beat for two minutes. Bake at 325 degrees till cake tests done.

Apple Cake

Patti Esterbrook

1 yellow cake mix – prepare as usual and pour in a 9x13 rectangle pan

Layer with cut up apples to cover top

Mix 8 tbs. sugar with 3 tsps. cinnamon – sprinkle over entire top, coating the apples

Bake at cake mix temp. located on box and cook approx.. 10 minutes past time on box or until knife comes out clean from cake.

Serve warm or cold and with or without ice cream.

Best Oatmeal Cookies

Cathy Fiebe

2 ½ sticks margarine (must be stick, not tub), softened

¾ cup firmly packed brown sugar

½ cup granulated sugar

1 egg

1 tsp. vanilla

1 ½ cup all-purpose flour

1 tsp. baking soda

1 tsp. salt (optional)

1 tsp. cinnamon

¼ tsp. nutmeg

3 cups Quaker Oats

Heat oven to 375. Beat margarine and sugars until light and fluffy; beat in egg and vanilla. Add combined flour, baking soda, salt, and spices and mix well. Stir in oats. Drop by teaspoons onto an ungreased cookie sheet and bake 8-9 minutes. Cool 1 minute on cookie sheet; remove and cool completely.

Optional – can add some golden raisins to recipe if desired.

Lemon Chicken

Kathy Hermance

4 boneless chicken breasts (if breasts are large or thick, flatten with mallet or cut into smaller pieces)
juice from 2-3 lemons
flour
salt & pepper
½ stick butter
1-2 Tbls. vegetable oil

Dredge chicken breasts in flour. Melt butter in frying pan & add the oil & lemon juice. Season chicken with salt & pepper to taste then cook until golden on both sides. Reduce heat to low & cover for 15-20 minutes until chicken is cooked through. Additional lemon juice & butter can be added if required. This lemon chicken is great served with egg noodles.

Pumpkin Bars

Barbara Sacawa

4 eggs
1 2/3 cup sugar
1 cup cooking oil
1 16 oz. can pumpkin (I used 15 oz. can)
2 cup flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. cloves (optional)
1 tsp. salt
1 tsp. baking soda
1 cup raisins (optional)

In a mixing bowl, beat together eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, cloves, salt and baking soda. Add to pumpkin mixture and stir thoroughly. Spread batter into greased and floured 15"x10"x1" baking pan. Bake at 350 degrees for 25-30 minutes. Cool and frost with cream cheese frosting. Cut into squares.

Frosting I use:

12 ounces cream cheese
6 tbs. Butter
4 tsp. milk or ½ and ½
1 tsp. vanilla extract
1 ¾ cups confectioners' sugar

Beat cheese, butter, milk and vanilla with electric mixer until smooth. Reduce speed and slowly add sugar and beat until smooth, 4-6 minutes. Increase speed and beat until light and fluffy.

Texas Caviar

2 cans black-eyed peas

2 cans black beans

2 cans of white shoe peg corn

Drain the above.

1 jar of pimentos. **Don't** drain.

About 6 assorted hot or mild peppers diced

1 red onion, diced

1 cup cider vinegar

1 cup sugar

1 cup canola oil

Heat last three ingredients until sugar melts.

Mix all the above ingredients together. Serve with Scoop chips.

Stuffed Pepper Soup

Carol Richardson

1 ½ lb. ground beef

1 large onion, chopped

2 cans (10 ¾ oz.) tomato soup – undiluted

1 can (28 oz.) crushed tomatoes, undrained

1 ½ cup cooked rice

3 large green peppers, chopped

2 can beef broth (14 ½ oz.)

In large saucepan cook beef, peppers, onions – drain

Stir in broth, soup and tomatoes

Bring to boil. Reduce heat and simmer for 30 minutes, stirring occasionally. Add rice and heat thoroughly.

Note: Can use ½ to 1 bag of frozen peppers and onions.

Creamy Mac and 4 Cheese

Pat Walker

Heat oven to 375 degrees. Coat a 9 x 13 inch pan with Pam

16 oz. elbow macaroni
2 pkg. 10 oz. winter squash
2/3 cup grated monterey jack cheese
½ cup ricotta cheese
2 tbsp. bread crumbs
1 tsp. olive oil
2 cup milk
1 ½ cup grated cheddar cheese
1 tsp. salt
1 tsp. dry mustard
2 tbsp. Parmesan

Cook pasta and put into baking dish. Place squash and milk in saucepan. Cook over low heat. Cook until almost simmering. Remove and add cheeses, salt, mustard. Pour over macaroni and stir.

Combine bread crumbs, parmesan and oil and sprinkle over top.

Bake 20 minutes and then broil for 3 minutes.

Creamy Macaroni and Cheese

Recipe courtesy Paula Deen

Karen Brackett

2 cups uncooked elbow macaroni (an 8-ounce box isn't quite 2 cups)
4 tablespoons (1/2 stick) butter, cut into pieces
2 ½ cups (about 10 ounces) grated sharp cheddar cheese
3 eggs, beaten
½ cup sour cream
1 (10 ¾ ounce) can condensed cheddar cheese soup
½ tsp. salt
1 cup whole milk
½ tsp. dry mustard
½ tsp. black pepper

Boil the macaroni in a 2 quart saucepan in plenty of water until tender, about 7 minutes. Drain. In a medium saucepan, mix butter and cheese. Stir until the cheese melts. In a slow cooker, combine cheese/butter mixture and add the eggs, sour cream, soup, salt, milk, mustard and pepper and stir well. Then add drained macaroni and stir again. Set the slow cooker on low and cook for 3 hours, stirring occasionally.

Death By Chocolate

Jessica VanDenBurgh

Ingredients:

Box of brownie mix (any kind)

2 boxes chocolate mousse

2 bags Heath toffee bits

¼ cup Kahlua

1 large tub of Cool Whip

Bake brownies according to directions. Cool. Poke holes and pour Kahlua over top. Let set overnight. Prepare 2 packs of chocolate mousse according to directions. In trifle bowl, layer crumbled brownies, toffee bits, mousse and Cool Whip. Repeat. Top with toffee and serve!

Halloween Party Mix

Pam Ormsby

Equal amounts of candy corn and peanuts. Mix together.

Tastes like a Payday Candy Bar!

Carol's Homade Granola

Carol Marquez

Ingredients:

3 cups oats

1 cup almond slices, slivers or whole

1 cup pecan pieces

1 cup pumpkin seeds

1 cup shredded coconut

1/3 cup brown sugar

1 1/2 cup dried cranberries, raisins or dried fruit of your choice

1 cup dark chips

6 tlbs butter

2 tsp cinnamon

1/2 cup honey

1 tsp vanilla

Mix oats, nuts, pumpkin seeds, coconut and brown sugar in a large bowl

Heat butter, honey and cinnamon until butter is melted, add vanilla. Mix with oat mixture. Spread over cookie sheet and bake for 1 hour at 250degrees, stirring every 15 minutes.

When granola is cooled add dried fruit and chocolate chips.