

Mission Fair 2012 Recipes



Matthew 9:22 Jesus turned, and seeing her he said,
"Take heart, daughter, your faith has made you well."

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Portabella Beef Teriyaki over Rice

A Publix Aprons recipe prepared by Anne Gardepe

Ingredients

- 1 ½ cups water
- 1 T sesame oil
- 1 T roasted garlic
- 1 lb. beef for stir-fry
- 3 oz. fresh pre-sliced onions (I sliced my own, about half a large onion.)
- 1 pkg sliced portabella mushrooms (6 oz.) I used the baby ones.
- ½ cup diced pimientos (undrained)
- 2 cups instant rice
- ½ cup honey teriyaki with sesame marinade (I found honey teriyaki but no sesame.)
- 1 T cornstarch

Steps

1. Place water in medium saucepan. Cover and bring to a boil on high heat for rice.
2. Preheat wok or large sauté pan on high for 2-3 minutes.
3. Place oil and garlic in pan. Stir in beef, onions, mushrooms and pimientos. Cook 4-5 minutes, stirring often.
4. Stir rice into boiling water. Cover, remove from heat and let stand 5 minutes until
5. water is absorbed.
6. Stir marinade and cornstarch into beef mixture. Reduce heat to medium and cook 5 minutes, stirring often.
7. Serve over rice.

Chilean Potato Salad

by Alice Schmidt

Ingredients:

8 large potatoes
1/4 lb bacon
1 tbsp oil
2 tbsp vinegar
3 chopped green onions
5 diced radishes
2 diced celery stalks
1 cup Blue Cheese mayonnaise
1 tbsp mustard
3 chopped hard cooked eggs
1 tsp salt
1/2 tsp white pepper
2 red bell peppers, roasted, peeled, diced

Directions:

Pare and dice the potatoes. Place in a pot and boil until tender. Drain and rinse under cold water to cool. Dice the bacon and fry until crisp. Drain and reserve. Place the potatoes in a large mixing bowl. Sprinkle with the oil and vinegar. Stir in the onions, radishes and celery. In a small mixing bowl, blend the mayonnaise, mustard, eggs, salt and pepper. Fold 1/2 the mixture and all the bacon into the potatoes. Transfer into a casserole dish. Spread the remaining mixture onto the top. Broil in the oven until golden brown. Garnish with red peppers. Serve now or cold.

What I actually did: Boiled the unpeeled, quartered potatoes, then after tender and cooled, cut them into smaller chunks. I like leaving the potato skins on. For the bacon, I cut the slices into 4 pieces. Too much work to dice them. The radishes and celery were not diced, just sliced. I like larger pieces. The original recipe tells how to make the Blue Cheese mayonnaise, but that was too much work. I added mustard and sharp shredded cheddar cheese (I don't like blue cheese) to purchased mayonnaise to taste. For the red bell peppers, I sliced them (no peeling, no dicing) and put them on an oven pan, sprinkled with oil and vinegar and basil and a little salt, and roasted at 350 for 40 minutes.

Smoky Mountain Tomato Pie

by Anne Chamberlin

Ingredients:

Frozen Pie Crust

2 cup shredded mozzarella cheese, divided

5 plum tomatoes or 3 large plum tomatoes

1/2 cup mayonnaise

1/4 cup shredded Parmesan cheese

2 tablespoons pesto

1/2 teaspoon pepper

3 tablespoons chopped fresh basil

Directions:

Bake crust at 425 degrees for 8 to 10 minutes. Remove from oven, and reduce temperature to 375 degrees. While crust is hot, sprinkle 1 cup of the mozzarella cheese onto the crust and let cool. Slice tomatoes and place on paper towels, then arrange them on top of cheese on the crust. Combine the remaining cup of mozzarella cheese, mayonnaise, Parmesan cheese, pesto and pepper in a bowl. Spread mixture over tomato slices. Sprinkle with basil. Bake at 375 degrees for 25 minutes.

Serves 4 to 6

Mojo Chicken

Recipe provided by David Simmons

Prepared by various members for Mission Fair Sunday luncheon

Ingredients:

4 lb boneless skinless chicken breast
2 cups orange juice
2 cups chicken broth
1 ½ cups lemon/lime juice (100% lime is best but you can extend this with lemon)
1 tsp ground cumin
6 cloves of garlic, pushed thru garlic press or minced finely
Veg oil
Salt/pepper

Equipment:

Stovetop

Large skillet, at least 12 inches; stainless steel is best but nonstick is ok. No cast iron! It needs to be able to hold 5 ½ cups of liquid with at least ½ inch of clearance

Large bowl

Steps:

1. Cut chicken breasts into 1 to 1 1/2 inch chunks; not too small. The average supermarket chicken breast should yield no more than 7 pieces. Mix the fruit juices, chicken broth and cumin, let stand at room temperature..
2. Heat skillet to almost-highest heat, with 2-3 tblspn veg oil. Once the oil is hot, add the garlic.
3. After 15-30 seconds, when you just see the garlic turning color, add the chunks of chicken. Depending on the size of your skillet, you may need to do this in two batches of chicken. The chicken should not be packed in the skillet; each piece should touch the bottom with a little room on the sides.
4. Stir the chicken to move the garlic around for a few seconds, then allow to sear, stirring vigorously but briefly every minute or two. The idea is to get some nice golden brown color on the outside, but not cook the pieces through. It should take about 5 minutes, certainly no more than 6-7 minutes. You should see no pink on the outside, but the pieces will still be more rubbery than you would want to eat (at this point!)
5. Remove the chicken to the bowl. Add maybe a tsp each of salt and pepper. If doing the chicken in batches, repeat steps 3 and 4.

6. When all the chicken is in the bowl, increase the heat to as high as you got. Carefully add the juice/broth/ cumin mixture to the heated skillet.
7. Next reduce this down to a syrup. It will take about 30 minutes. It should boil merrily away, producing a thick foam that you will want to scrape down the sides of the skillet, stirring every couple of minutes (this is a good time to empty/fill the dishwasher or clear out the fridge while you wait between stirrings.) Near the end the liquid will go from orange to a rather alarming shade of brown/tan. At this point, toward the end of the 30 minutes you will need to take the pan off the heat to let the bubbles settle down; when you can pull a spatula across the pan and see some pan, it is thick enough.
8. Now add the chicken back to the skillet. Stir well, coating the chicken with the reduced liquid. Cut a large piece to be sure there is no pink color; if so, cook a bit longer.
9. Serve over rice or pasta or with good crusty bread.

Asparagus Salad

by Nancy Hunter

Ingredients:

canned asparagus

canned diced tomatoes

Greek vinaigrette dressing

Steps:

1. Drain asparagus well and place in a shallow dish.
2. Drain canned diced tomatoes and pour over asparagus.
3. Pour Greek vinaigrette salad dressing evenly over top, to taste.
4. Cover and chill 8 to 12 hours. Serve chilled.

Greek Pasta Salad

by Priscilla McDonald

Ingredients:

1 lb. favorite medium shaped pasta

1/2 cup chopped red onion

1 can black olives, chopped

8 oz feta cheese, chopped in cubes

1 green pepper, chopped

1 box grape tomatos

Kraft Greek Vinaigrette salad dressing, about 1/2 cup, or more to taste

Steps:

1. Prepare pasta according to package directions, drain.
2. Add onions, olives, cheese, green pepper and tomatoes to pasta.
3. Pour dressing over and toss gently.
4. Refrigerate before serving.

Serves 8 to 10.

Rotkohl
Red Cabbage and Apples
by Marian Price

Ingredients:

1 ½ ounce butter
1 ½ pound red cabbage, shredded
juice of 1 lemon
2 eating apples, peeled and diced [Granny Smith-type are too hard]
2 Tbsp red currant jelly
2 cloves
2 Tbsp beef stock or beef bouillon (reconstituted)

Steps:

1. In a heavy-bottomed stove-top casserole, melt the butter.
2. Add the cabbage and pour the lemon juice over it (this will help to preserve the color).
3. Add the apples, red currant jelly, cloves, and beef stock.
4. Mix all the ingredients together.
5. Simmer, covered, for 10 to 20 minutes. The cabbage should not be overcooked.

Tony Schmaeling, German Traditional Cooking, 1981 (reprinted 1984)

Serves 4-6

Veg All Casserole

by Jan Ellis

Ingredients:

- 2 16 oz cans of Veg All - Drained
- 1 7.5 oz can water chestnuts - Drained
- 1 can cream of chicken soup (can use mushroom if want to make vegetarian)
- 1 cup chopped onions
- 1 cup cheddar cheese (can use low fat)
- 1 cup mayonaise
- 1 sleeve Ritz crackers crunched up
- 1 stick butter

Steps:

1. Mix everything except crackers and butter together.
2. Place in a casserole dish (I use a 9x13 glass)
3. Melt butter and add cracker crumbles.
4. Sprinkle on top of casserole mix.
5. Bake at 350° for 45 minutes.

Sauerkraut Salad

by Betty and Forrest Cheek

Ingredients:

2/3 c vinegar

1 c sugar

½ c oil

3 c or 27 oz. can washed and drained kraut

1 c chopped onions

1 c diced green pepper

1 c diced celery

1 small can diced pimento

Steps:

1. Mix vinegar, sugar, and oil and bring to boil.
2. Cool and pour over salad.
3. Refrigerate 24 hrs.

Smoky Chipotle Hummus

by Ellen Mask

Ingredients:

2 (15.5 ounce) cans garbanzo beans, drained
½ c water
½ (15 ounce) can tahini (sesame seed paste)
¼ c lemon juice
2 T olive oil
1-2 chipotle peppers in adobo sauce (very hot!)
1 ½ t cumin
1 (12 ounce) jar sun-dried tomato paste
1 (9 ounce) jar roasted red peppers, drained
4-5 cloves of garlic, crushed

Steps:

1. Mix all ingredients in food processor until very smooth.
2. Chill and serve with pita chips, pretzel chips, carrots, etc.

Sushi

by Melahn Murphy

Ingredients:

1 phone

1 phone number of sushi restaurant (Wazzabi in Winter Park used for Mission Fair – 407-647-8744)

Steps:

1. Dial number of restaurant
2. Order sushi (“The Titanic” was ordered for the Mission Fair)
3. Pick up and enjoy

Oriental Cabbage Salad

by Marie Butler

Ingredients:

2 tablespoons soy sauce
¼ cup cider vinegar
½ cup sugar
¾ cup oil
1 head Napa cabbage, clean and chop
1 bunch green onions, chop
1/3 cup sesame seeds
½ cup almonds
2 packages ramen noodles
1 tablespoon oil

Steps:

1. Combine soy sauce, vinegar, sugar and oil in a small saucepan and cook over medium heat until sugar dissolves.
2. Remove from heat and cool.
3. (Can be made a day in advance,) Refrigerate until ready to use.
4. Break up Ramen noodles (discard seasoning packets or save them for another use).
5. Sauté noodles, almonds and sesame seeds in oil until they brown.
6. Stir often.
7. Remove from heat.
8. Combine cabbage, onions and noodle mixture.
9. Toss with the dressing about 20 minutes before serving (this allows the noodles to soften).