

# Woodlea Manor Cookbook Last Update: Apr 5, 2006

E-mail recipes, with a title line, to [WebMaster@WoodleaManor.org](mailto:WebMaster@WoodleaManor.org).

Watch our cookbook grow as recipes are received.

## Appetizers

### Mexican Shrimp Cocktail (The Brees)

1/2 cup lime juice  
1-1/2 pounds of shrimp  
1 medium vadalia onion  
1/3 cup chopped cilantro  
1/2 cup ketchup  
1 to 2 tablespoons hot sauce (Tamazula, Valentina, etc)  
2 tablespoons olive oil  
1 cup diced cucumber  
1 diced avocado  
salt  
lime slices (to garnish)

Prep:

Cook, cool and peel the shrimp. In a large bowl, mix the shrimp with all ingredients except the cucumber and avocado. Salt and season with hot sauce to your taste. Gently stir in the cucumber and avocado. Garnish with cilantro and slices of lime. Chill well and serve cold.

### Quesadillas (The Lees Family)

1 small ripe avocado  
2 packages (3 ounces each) cream cheese, softened  
1/3 cup RedHot® Cayenne pepper sauce or any brand of hot sauce  
1/4 cup minced fresh cilantro  
16 (6 inch) flour tortillas (2 packs)  
1 cup (4 ounces) shredded Monterey Jack or cheddar cheese  
1/2 cup finely chopped onions  
Sour cream (optional)

Halve avocado and remove pit. Scoop out flesh into a food processor or bowl of an electric mixer. Add cream cheese and RedHot sauce. Cover, process or beat until smooth. Add cilantro; process, or beat until well blended. Spread rounded table spoon of avocado mixture onto each tortilla. Sprinkle half (8) of the tortillas with cheese and onions dividing evenly. Take the other half (8) tortillas and place on top of the ones with cheese and onions forming a sandwich. Press down lightly.

Spray tortillas with spray oil and grill on the barbecue on medium heat for 5 minutes or until cheese melts and tortillas are golden brown. Cut into wedges and serve with sour cream if desired.

Prep time: 20 minutes

Cook time: 5 minutes

Makes 8 appetizer servings

Tip: You can serve the avocado mixture as a dip with tortilla chips

### **Garden Brie (The Levays)**

1 Small Round Brie  
3 Green Onions, chopped  
1/2 Red Pepper, finely chopped  
1/4 cup Honey Mustard

Cut-off the top of the brie, leaving the sides and the bottom intact. Place the brie in a pie pan, or other round pan/dish approx. the same size as the brie. Cover with honey mustard, sprinkle onions and red peppers on top. Bake at 350 degrees for approx. 15 minutes. Serve with French bread or crackers.

### **Hot Artichoke Dip (The Amos')**

16 oz Artichoke hearts  
1 Teaspoon season salt  
1 1/2 Cups Hellmans mayonnaise  
1 Cup Parmesan, reserve ~ 1/4 cup to sprinkle on top  
1/2 Teaspoon garlic powder

Drain & chop artichokes. Mix all ingredients. Sprinkle with reserved parmesan. Bake @ 350 F for 35-40 minutes or until top is golden brown. Serve warm w/Triscuits or French bread slices

### **Beverages**

#### **Beer (from Darrell)**

1 Bottle of Beer  
1 Glass

Open beer by twisting cap or by prying with an opener. Pour into clean glass. Drink quickly.

### **Breads Casseroles**

#### **Ham & Cheese Pie (from Jill Solis)**

1 8oz can crescent rolls  
1 and 1/2 cups finely chopped ham  
1 8oz package Monterey Jack cheese, cubed or shredded  
2 Tbs. finely chopped onion  
2 Tbs. grated Parmesan cheese  
2 large eggs, lightly beaten

Unroll crescent rolls and separate into 8 triangles. Fit 5 triangles into a 9-inch pie plate, pressing edges together to seal and form a piecrust.

Combine chopped ham and remaining ingredients. Spoon into pie plate.

Cut remaining three triangles into thin strips. Arrange over mixture in a wagon wheel arrangement.

Bake on lower rack at 325 degrees for 45 minutes. Let stand 5 minutes before serving.

Yields 4 servings.

Double the recipe -- the leftovers are great for breakfast!

### **Swiss Chicken Casserole (Kitchen of: Ruth Grubbs)**

Use up to 8 boneless skinless chicken breasts  
Swiss cheese slices  
1 can cream of mushroom soup  
¼ C. milk  
2 C. stuffing  
¼ C. butter.

Spray crockpot with Pam. Place chicken breasts in crock. Cover each breast with a slice of Swiss cheese. In a separate bowl, mix soup and milk. Spoon over chicken. Pour 2 C. stuffing evenly over mixture. Dot butter on top, if desired.

Cook low 8 – 10 hours or high for 4 – 6 hours. More time is okay. You can use as few as 2 breasts or as many as 8.

Recipe is very forgiving. I always put frozen breasts in the crock because they don't dry out. I think you could adapt this to a stovetop recipe using a covered dish such as a Dutch oven. Just make sure the chicken cooks thoroughly.

Goes well with asparagus, stewed tomatoes, and green beans.

### **Janet's Ham Dish (serves 6)**

2 cups leftover ham (diced)  
6 apples, peeled, sliced  
1 cup sharp cheddar cheese, grated  
1 cup sugar (2 T. on apples)  
2/3 cup flour  
1 stick butter

Mix flour, dash of salt and remaining sugar. Cut in butter until crumbly. Add cheese. Layer in greased flat 9 x 13 casserole, beginning with ham, then apples. Spread flour mixture on top. Bake for 40-45 minutes at 350. Very filling!

Notes: When I make it, I don't use an entire stick of butter. You can substitute margarine. I usually cut the recipe in about half. You can use a variety of casserole dishes. Last time, I sprinkled nutmeg & cinnamon on top for a change.

### **Desserts and sweets, chocolate**

#### **Chocolate Yum-Yum Dessert (The Amos')**

2 Big boxes instant chocolate pudding mix  
(Milk - enough to make pudding)  
1 box Chocolate cake mix  
(Eggs & oil to make cake)  
Cool Whip, thawed  
1 Bag Heath bar pieces  
1 Cup Frangelico or Kahlua (optional)  
Large Trifle Bowl

Cake:

Bake cake according to package directions in a 9 x 13 pan. Punch holes in cake with a small

wooden spoon handle. Pour Frangelico over cake. Let cool. Crumble

pudding:

Prepare pudding according to package directions. Chill until set.

Assembly:

In trifle bowl, layer cake crumbs, pudding, Cool Whip (~1/2 to 1 inch layers) sprinkle each layer with Heath Bar pieces. Repeat layers until all ingredients are used.

## Desserts and sweets, other

### Cake or Muffins (Wendy Gross)

A Group

- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 cups sugar

B Group

- 4 eggs
- 1 teaspoon vanilla
- 1/4 cup orange juice
- 1 cup oil

C Group

- 3-4 apples cubed
- 5 tablespoons sugar and cinnamon mixture. (cinnamon amount to taste)

Blend "A" group items together. Blend "B" group items together. Blend "B" group into "A" group. Pour 1/3 batter into a bundt or tube pan and alternate with "C" group. Bake at 350F for 50 minutes.

Variations;

Use 2 cups blueberries or 3 mashed bananas instead of apples.

Mix all the ingredients into a mixing bowl and make cupcakes.

## Fruits & vegetables

### Squash Casserole (The Haines)

- 2 cups yellow squash
- 1 can Cream of Chicken soup
- 1 cup sour cream
- 1 grated carrot
- 1 small onion, chopped
- 1 tsp salt
- 1/2 tsp black pepper
- Herb Seasoned bread crumbs (Italian)
- Butter

Slice squash, cook in lightly boiling water until soft (15 min?). Remove water and mash squash; add soup, sour cream, grated carrot, onion, salt & pepper. Butter the bottom and sides of a

casserole dish, cover lightly with bread crumbs. Add squash mixture, cover with additional bread crumbs and dot with chunks of butter. Bake at 350 for 35 minutes, serves 6 (less if I'm invited).

### **Corn Casserole - Vegetable Side Dish (The Glancys)**

2 - 17oz. cans creamed corn  
1 - 12oz. can whole kernel corn (drained)  
5 eggs (lightly beaten)  
1/2 c. sugar  
4T cornstarch  
1 1/2 t. seasonal  
1/2 t. dry mustard  
1 t. dry minced onion  
1/2 c. milk  
1/2 c. melted butter

Combine corn & eggs. Add dry ingredients. Stir in 1/2 c. milk & 1/2 c. melted butter. Pour into greased 3 qt. casserole dish. Bake 400 degrees - 1 hr. STIR AFTER THE FIRST 1/2 hr. Makes a lot - great for Thanksgiving crowd

### **Herb Roasted Vegetables (from Kim)**

2 1/2 cups sliced zucchini, 1/2 inch thick  
1 1/2 cups sliced Yellow Squash, 1/2 inch thick  
1 1/2 cups red pepper, 1 inch square  
1 cup green beans, 1 inch cut... about 1/4 pound  
1 cup sliced carrots, 1/2 inch thick  
2 med. onions, peeled and quartered  
4 garlic cloves, thinly sliced  
3 TBSP. balsamic vinegar  
1 1/2 TBSP. olive oil  
1/2 tsp. dried basil  
1/2 tsp. dried oregano  
1/2 tsp. dried tarragon  
1/2 tsp. dried thyme  
1/2 tsp. dried parsley  
1/2 tsp. dried rosemary  
1/4 tsp. salt  
1/4 tsp. pepper

Preheat oven to 425. Place all ingredients in a 13 x 9 inch baking dish, stir well to coat. Cover and bake at 425 for 40 minutes or until vegetables are tender. 9 servings.

## **Meats, poultry, fish, eggs**

### **Dijon Chicken (The Levays)**

2 lbs. Chicken  
3/4 cup Dijon Vinaigrette Dressing (ready made, or add 1/8 cup of Dijon mustard to Good Seasons Italian Dressing)  
2 cups Quartered Mushrooms  
1 cup chopped Green Olives

Arrange chicken in an oblong baking dish. Pour dressing over it, marinate 4 hours in fridge, turning occasionally. Bake at 375 degrees for 30 min., basting often. Add mushrooms and olives

and continue basting for approx. 20 minutes, or until chicken is done. Serve with rice or pasta. 4-6 servings.

### **Honey-Mustard Salmon (The Glancys)**

Heat oven to 350 degrees. Spray approx. 1 lb. salmon fillet with cooking spray and place on baking sheet lined w/foil. Sprinkle salmon with 1/4 t. salt and 1/4 t. pepper (more if you like). Mix 1 T honey, 1 T mustard, 1 T brown sugar and a squeeze of fresh lemon juice in a bowl. Drizzle mixture over top of salmon. Bake for 20 min. Serves 4.

### **Mozzarella Chicken (The Amos')**

1/4 Cup butter/marg.  
4 Chicken boneless & skinless breasts  
1 Cup fresh sliced mushrooms  
2 Tablespoon minced shallots  
1/4 teaspoon salt & pepper  
1 Cup shredded mozzarella

Melt butter in large skillet over medium heat. Add chicken & cook 10 minutes, Turn chicken. Add mushrooms & shallots, sprinkle with salt & pepper. Cook 10 minutes or until tender. Transfer chicken to platter. Sprinkle with cheese & top with mushrooms & shallots. Cover & let stand for 5 minutes or until cheese melts

## **Soups, Salads and Sauces**

### **Crab and Shrimp Vegetable Soup (Cheryl)**

2 carrots (shredded or julienned)  
2 celery stalks (shredded, chopped or sliced)  
1/2 cup onion (shredded or chopped)  
1 clove of garlic (minced) (I use 2-3 cloves.)  
2 Tbsp oil (I use olive oil.)  
1 box of frozen green beans, preferably thawed (OPTIONAL – I don't use.)  
1 or 2 28-oz. cans tomatoes in tomato puree (Chose depending on if you want a thick soup or not. I use just one 28-oz. can and no green beans.)  
1 cup of water  
1 tsp chicken bouillon granules (I use Minor's Chicken Broth Concentrate.)  
3 Tbsp fresh parsley (minced)  
1/4 tsp thyme (crushed – use more if fresh)  
1/4 tsp basil leaves (crushed – use more if fresh. I use fresh.)  
1 lb crab meat (I use the lump crab meat in a can.)  
1/2 lb shrimp, raw or steamed and seasoned (peeled and cut into pieces)  
(I use deveined large shrimp in a can and do not chop them.)  
Old Bay Seasoning

\* Shred or chop the carrots, celery and onion. I shred them in the food processor and prefer this consistency to chopping or slicing.

\* In a 4-quart soup pot, sauté the carrots, celery, onion and garlic in oil for 5 minutes.

\* Add beans (optional), tomatoes, water, bouillon, parsley, thyme and basil.

\* Break up the tomatoes with a spoon.

\* Cover and simmer 20 minutes.

\* Add crabmeat and shrimp.

- \* Cover and simmer until shrimp are cooked and beans are tender.
- \* Add Old Bay Seasoning as desired.

### **Fancy Mixed Greens Salad (The Amos')**

6 Cups mixed baby greens  
4 scallions, chopped  
4-6 plum tomatoes, chopped  
1/2 Cup dried cranberries, unsweetened  
1/2 Cup toasted pecans, chopped  
1/2 Cup crumbled bleu cheese

Mix greens, onion, tomatoes & cranberries. Add cheese, nuts & toss

#### Dressing:

1/2 Cup oil  
3-4 Tablespoons red wine vinegar  
1 Teaspoon sugar (optional)  
salt & pepper, to taste

### **Other Stuff**

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