

**HILL COUNTRY  
NEWCOMERS CLUB**

**RECIPES**

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### Mexican Vegetarian Casserole (Gene Anderson)

1 (15 1/4oz) can whole kernel corn, drained  
1 (15 oz) can black beans, rinsed & drained  
1 (10 oz) can whole tomatoes and chiles  
1 (8 oz) carton sour cream  
1 (8 oz) jar picante sauce  
2 cups (8 oz) shredded cheddar cheese  
2 cups cooked rice  
1/8 tsp pepper

Mix all the above. Lightly grease a 13x9x2-inch baking dish. Spoon in above mixture.

Sprinkle on top:

1 bunch chopped green onions  
1 (2 1/4 oz) can sliced ripe olives  
1 (8 oz) package Monterrey Jack cheese, shredded

Bake at 350 degrees. Serves 8 to 10

For meat casserole add 1 lb. browned ground round.

### Sausage and Egg Casserole (Dianne Sutton)

one roll of jimmy deans spicy sausage  
1 cup of 2% milk  
2 cups of egg substitute  
1 teaspoon dry mustard  
salt and pepper  
1/4 teaspoon red pepper  
3 large eggs  
16 slices of white bread (cut the crusts of bread and cube)  
1 package of extra sharp cheddar cheese (2 cups)  
paprika

- 1.) brown sausage to crumbly stage - drain
- 2.) combine milk down to bread in a large bowl with a whisk
- 3.) combine the sausage, bread and cheese - stir it all up together and sprinkle with paprika throughout!
- 4.) put in casserole dish (sprayed with pam)
- 5.) cook at 350 for 45 minutes and lightly browned
- 6.) let stand for 10 minutes then serve!

FRUIT AND BROCCOLI SLAW SALAD (DONNA COSTANZA)

1 (16 OZ.) BAG OF SHREDDED BROCCOLI SLAW MIX  
2/3 CUP ORANGE POPPY SEED SALAD DRESSING

2 CUPS SEEDLESS RED AND/OR GREEN GRAPES, HALVED  
1 CUP COARSELY CHOPPED TOASTED PECANS OR WALNUTS

2 MEDIUM APPLES, CORED AND CHOPPED

IN A LARGE BOWL, COMBINE SHREDDED BROCCOLI, GRAPES, AND APPLES. UP TO ONE HOUR BEFORE SERVING, POUR SALAD DRESSING OVER BROCCOLI MIXTURE; TOSS TO COAT. COVER AND CHILL. JUST BEFORE SERVING, TOSS WITH PECANS. SERVES 12 TO 16.

HEALTHY ORANGE POPPY SEED DRESSING

1 CUP PLAIN YOGURT (USE THE GREEK YOGURT AS IT IS VERY THICK)

2 TBSP. ORANGE JUICE CONCENTRATE

1 TSP. OR MORE OF GRATED ORANGE PEEL

1 PKG. OF EQUAL OR SLENDA

1 TBLE. OF POPPY SEEDS

MIX INGREDIENTS AND POUR OVER SALAD.

**Red Potato and Artichoke Salad (Jeanne Bitler)**

1 1/2 lbs. unpeeled red potatoes  
1/3 C. olive oil  
3 T. deli-style mustard  
2 T. lemon juice  
1 tsp. salt  
3/4 tsp. oregano  
1/8 tsp. pepper  
6 oz. marinated artichoke hearts  
1/2 C. pitted black olives (I sliced mine)  
2 hard- cooked eggs  
1 small red bell pepper, chopped  
3 green onions, sliced

Cut the potatoes into 3/4-inch cubes. Steam in a steamer for 8 to 10 minutes or just until tender; do not overcook. Spoon into a bowl. Let stand until cool. Combine the olive oil, mustard, lemon juice, salt, oregano and pepper in a jar with a tight-fitting lid and shake to blend. Pour over the cooled potatoes, tossing to coat. Drain the artichoke hearts and cut into quarters. Add the artichokes, black olives, eggs, red pepper and green onions to the potato mixture and mix gently. Chill, covered, until serving time. Yield: 6 servings

**HOT CRANBERRY CHICKEN SALAD (Donna Costanza)**

2 c. cooked chicken cubed  
1 cup mayonnaise  
1 cup shredded cheddar cheese (reserve  $\frac{1}{4}$  c. for topping)  
2 Tble. lemon juice  
1 Tble. onion, finely chopped  
1 c. dried sweetened cranberries (reserve  $\frac{1}{4}$  c. for topping)  
 $\frac{1}{2}$  c. sliced almonds  
2 c. plain or seasoned croutons (I used Italian croutons)  
2 c. finely chopped celery

Combine chicken,  $\frac{3}{4}$  c. of cheese,  $\frac{3}{4}$  c. cranberries and celery. Set aside.

Mix mayonnaise with lemon juice and onion. Add to chicken mixture and add almonds and croutons, mixing well. Place in a 9x9 or 7x12 baking dish. Sprinkle top with remaining cheese and cranberries.

Bake, uncovered, at 350 degrees for 30 minutes or until hot. Makes 6 servings. Can be doubled for 9x13 baking dish.

## Roasted Sweet Potato and Red Pepper Salad (Geri Cervantes)

### Dressing:

1/4 C. virgin olive oil  
2 tbsp fresh lime juice  
2 tsp minced garlic  
2 tsp. minced jalapeno pepper  
1 tsp kosher salt  
1 tsp ground cumin  
1/4 tsp freshly ground black pepper

To make the dressing: in a small bowl, whisk together the dressing ingredients.

2 lbs. sweet potatoes  
4 large red bell peppers (I use roasted peppers in the jar to save time, drain on paper towels)  
1 C. thinly sliced celery  
3 green onions, white and light green parts only cut diagonally into thin slices  
1/3 roughly chopped fresh cilantro leaves

Peel sweet potatoes and cut into 1 inch pieces. Lightly brush both sides with dressing and put on foil lined cookie sheet. Bake at 350 degrees for about 20-25 minutes. Test with fork. You don't want the pieces real soft.

Roast peppers (if not using the jar type) on grill or stove top til skin blackens and blisters all over, 12 to 15 minutes. Place them in a bowl and cover with plastic wrap to trap steam. Set aside for at least 5 minutes, then remove the peppers from the bowl and peel away the charred skins. Cut off the tops and remove seeds. Cut the peppers into 1/2" thick pieces. (see why I use the ones in a jar?) Add the peppers to the bowl along with the celery, onions, and cilantro. Mix well. Add some or all of the remaining dressing and mix well.

And the best part is..... Serve at room temperature.

Orange Jello Salad (Dianne Weiss)

1 20 oz can crushed pineapple (undrained)

2 Tbls. Sugar

1 6 oz. orange jello

2 Cups buttermilk

1 8 oz. Cool Whip

Boil pineapple and sugar, add and dissolve jello. Cool. Add the buttermilk and stir; then fold in Cool Whip and put in frig to set. You can add pecans if you wish.

Broccoli Salad (Candi Robinson)

This will make 8 servings

3 cups flowerets of the broccoli (the smaller the better)

1 cup flowerets of the cauliflower

1 cup Spanish onion diced/I used red onion

1 cup golden raisins

1 cup sunflower seeds

1 cup grape tomatoes cut in half

Dressing:

1 cup salad oil (Canola)

1 cup sugar (I used one cup, but think you could cut it by half)

½ cup red wine vinegar

Salt and Pepper

You can use a little cayenne pepper as well.

**Oatmeal Cheesecake-Cranberry Bars (Sandy Hannibal)**

2 cups all-purpose flour  
1 ¼ cups rolled oats  
¾ cup packed brown sugar  
1 cup butter  
12 oz. cream cheese, softened  
½ cup granulated sugar  
2 eggs  
2 tsp. lemon juice  
1 tsp vanilla

1 16 oz can whole cranberry sauce  
2 tsp cornstarch

Preheat oven to 350. Grease a 13x9x2-inch baking pan; set aside. In large bowl, stir together flour, rolled oats, and brown sugar. Cut in butter until mixture resembles coarse crumbs. Set aside 1 ½ cups of the crumb mixture. Press remaining crumbs into the bottom of the prepared baking pan. Bake for 15 min.

In a medium mixing bowl, cream cheese and granulated sugar together until light. Beat in eggs, lemon juice and vanilla. Spread cheese mixture onto baked crust.

In a small bowl, stir together cranberry sauce and cornstarch; spoon carefully over cream cheese. Sprinkle with reserved crumb mixture. Bake 40 minutes or until set. Cool in pan on a wire rack and chill about 3 hours or until firm. Cut into bars. Makes 36 bars.

**Snickers Salad (Sandi Wyss)**

**12 oz Fat-Free Cool Whip**

**3 oz pkg Instant Pudding (Vanilla or French Vanilla)**

**1 1/2 cups Milk**

**3 small Granny Smith Apples, chopped**

**2 medium bananas, sliced**

**3 bars Snickers, cut into small chunks**

**Mix pudding and milk. Let it set up.**

**Fold in Cool Whip**

**Add in apples, bananas, and cut-up Snickers.**

**Gently mix well.**

**Chill before serving.**

Pecan Fingers (Sandi Wyss)

1 cup butter  
2 cups flour  
1 tsp vanilla  
2 1/2 cups powdered sugar, divided  
2 cups pecans, broken

Put large mixing bowl over hot water and keep warm while mixing.  
Mix together butter, flour, vanilla and 1/2 cup powdered sugar.  
Stir in pecans.  
Roll into small fingers.  
Bake at 300 degrees for about 30 min., till lightly browned.  
Roll immediately in powdered sugar.

**CHERRY PUDDING (Deborah Tharp)**

1 Can Pie Cherries  
1 Tsp. Baking Soda  
2 C Sugar  
1 1/2 C Flour  
1 T Red Cake Coloring  
4 T Melted Butter  
1 1/2 Tsp Vanilla  
2 Well Beaten Eggs  
1 C Chopped Nuts

Mix soda and drained cherries and let stand while mixing other ingredients. Mix sugar and flour, add eggs, cake coloring and juice from cherries. Add cherries (with the soda), then butter, vanilla and nuts. Bake in ungreased 3 qt glass baking dish at 300 degrees for 45 minutes.

**SAUCE**

1 Cup Brown Sugar  
2 T Flour  
1 Cup Hot Water  
1 T Butter

Cook till thick while pudding is baking. Pour over pudding while hot, then cool and refrigerate.

This is more like a cake than "Pudding" but best served cold.

CRANBERRY PIE (Vicki Holdsworth)

2 CUPS CRANBERRIES  
1/2 CUP WALNUTS OR PECANS CHOPPED  
1/2 CUPS SUGAR

1 STICK BUTTER (1/2 cup)  
1 CUP SUGAR  
1 CUP FLOUR  
2 EGGS SLIGHTLY BEATEN  
1 TSP ALMOND FLAVORING

POUR CRANBERRIES AND NUTS IN 10" PIE PAN.  
SPRINKLE 1/2 CUP SUGAR AND NUTS ON TOP OF  
CRANBERRIES.

MELT BUTTER AND ADD REMAINING  
INGREDIENTS..MIX WELL AND SPREAD OVER CRANBERRIES  
AND NUTS. BAKE 40 MIN @ 325 OR UNTIL BROWN

MERINGUE FRUIT DROPS (Vicki Holdsworth)

3 EGG WHITES

1/2 TSP SALT

1 CUP SUGAR

1 CUP FLAKED COCONUT

1 CUP CHOPPED PECANS

1 CUP CHOPPED DATES

1/2 TSP ALMOND EXTRACT

1 TSP VANILLA EXTRACT

BEAT EGG WHITES W/SALT UNTIL STIFF. FOLD IN ALL OTHER INGREDIENTS.  
DROP ON BUTTERED BAKING SHEET. BAKE 325 FOR ABOUT 20 MIN...DO NOT  
OVER BAKE. (I OVER BAKED MINE DUE TO OVEN TEMP PROBLEMS AND I LIKED  
THEM BETTER THAT WAY.....VERY CHEWY)

\*I COMBINE ALL OTHER INGREDIENTS OTHER THAN WHITES & SALT AND FOLD  
THE COMBINATION INTO THE STIFF EGG WHITES.

MAKES ABOUT 3 DOZEN

## **Praline Crumb Caramel Cheesecake Squares (Charlene Cooper)**

### **Cookie Base & Topping**

1 pouch (1 lb 1.5 oz) Betty Crocker sugar cookie mix  
1/2 cup cold butter or margarine  
1/2 cup chopped pecans  
1/2 cup toffee bits

### **Filling**

2 pkg (8 oz each) cream cheese, softened  
1/2 cup sugar  
2 tablespoons Gold Medal all purpose flour  
1/2 cup caramel topping  
1 teaspoon vanilla  
1 egg

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. Place cookie mix in bowl; cut in butter using pastry blender or fork until mixture is crumbly. Reserve 1 1/2 cups mixture for topping. Press remaining mixture in bottom of pan. Bake 10 minutes.
2. Meanwhile, in large bowl, beat cream cheese, sugar, flour, 1/4 cup of the caramel topping, vanilla and egg with electric mixer on medium speed until smooth.
3. Spread cream cheese mixture evenly over partially baked cookie base. Sprinkle with reserved crumb topping, pecans and toffee bits.  
Bake 35 to 40 minutes or until light golden brown. Cool 30 minutes. Refrigerate about 2 hours or until chilled. Drizzle with remaining 1/4 cup caramel topping.

**RICH PINEAPPLE COFFEE CAKE (Donna Costanza)**

1-1/2 cups sugar  
2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, beaten  
2 cups crushed pineapple, slightly drained  
1/2 cup brown sugar  
1/2 cup chopped pecans

**TOPPING**

3/4 cup butter  
1/3 cup sugar  
1/2 cup evaporated milk  
1/4 teaspoon vanilla

**PREHEAT OVEN TO 350 DEGREES**

In a large mixing bowl, combine sugar, flour, soda, salt, eggs and pineapple. In a greased and floured 7 x 11 inch pan, pour mixture.

In a separate bowl, mix brown sugar and pecans. Sprinkle over batter. Bake 40 minutes.

Begin making topping about 10 minutes before cake is done. In a saucepan, mix together butter, sugar and evaporated milk. Boil over medium heat for 2 minutes. Stir in vanilla. Spoon over hot cake.

**YIELD: 8 servings**

### Easy Praline Cookies (Toni Conte)

2 sticks butter or margarine

1/2 c. sugar

Graham Crackers

1 1/2 to 2 c. chopped pecans or almonds

First spray with PAM - Line cookie sheet with Graham crackers. (Break into four parts.) Cover as much of the bottom of pan as possible (use a cookie sheet with edges). Place pecans/almonds evenly on all crackers. In medium size saucepan boil butter and sugar for 3 minutes, stirring to keep it from burning. Pour mixture of butter and sugar over graham crackers. I personally prefer spooning the mixture over each cracker individually. Bake at 350 degrees for 15 minutes. Remove from cookie sheet immediately - for once the sugar mixture cools the crackers are more difficult to remove.

Lemon Cookies (Phylis Monical)

1 lemon cake mix

1/2 cup oil

2 eggs beaten with oil

Powdered Sugar

Mix cake mix w/oil and eggs. Roll into small balls and bake 350 for 13 minutes. Sprinkle with powdered sugar.

Spice Cookies (Phylis Monical)

1 spice cake

1/2 cup oil

2 eggs, beaten w/ oil

1/2 cup raisins

1/2 cup walnuts

1/4 cup coconut

Mix cake mix w/oil and eggs. Add raisins, walnuts and coconut. Roll into small balls and bake 350 for 13 minutes.

**TEXAS "CAVIAR" (Sue Turquette)**

16-oz bag frozen sweet corn niblets

1 can black-eyed peas

2 small cans mild Rotel tomatoes with chilies

3 green onions (diced small)

½ orange pepper diced small (UT fan) or red pepper if you're a TT fan

½ teaspoon garlic powder

6 oz Italian dressing

Drain corn, peas, and tomatoes. Mix all ingredients in bowl and refrigerate overnight. Serve with Scoops or tortilla chips or as a relish or appetizer).

**Layered Crab Spread (Patti Tinker)**

1 (8 oz) pkg cream cheese, softened  
2 T. lemon juice  
1 T. Mayo  
1/2 tsp. salt  
1/2 tsp. pepper  
1/4 tsp Worcestershire sauce  
3/4 c. cocktail sauce  
1 (16 oz) container lump crabmeat, drained  
2 c. Monterey Jack cheese, shredded  
3 green onions, chopped  
1/2 bell pepper, chopped  
1/2 c. ripe olives, sliced  
assorted crackers and/or fresh veggies

With a mixer, beat cream cheese at med. speed until smooth, add lemon juice and next 4 ingredients, beating until blended. Spoon mixture into a clear glass serving bowl. Cover and chill at least 20 min. Spread cocktail sauce evenly over cream cheese mixture. Top with crabmeat, sprinkle on shredded cheese, onion, bell pepper and olives. Serve with crackers and or fresh veggies

**Chili Relleno Nibbles (Patti Tinker)**

12 eggs  
1 c. milk  
1 (7 oz) can diced green chilies  
3 T flour  
1 c. Cheddar cheese, shredded  
Salt and Pepper to taste  
1 c. Parmesan cheese, grated

Preheat oven to 350 degrees. Beat eggs in a bowl until frothy. Add milk, chilies, and flour, mix well. Fold in cheese, salt and pepper. Spoon into 9x11 inch baking pan sprayed with Pam. Bake for 30 minutes or until a wooden pick inserted in the center comes out clean. Let stand until cool. Cut into bite size squares. Roll the squares in Parmesan cheese and put a tooth pick in each square for easy serving.

**Artichoke-Cheese Garlic Bread (Geri Cervantes)**

2 long baguettes of sour dough bread

2 TB. sesame seeds

½ cup butter

2 TB chopped parsley

6 cloves garlic

1 cup cheddar cheese

1 ½ cup sour cream

¼ cup parmesan cheese

2 ts. lemon pepper seasoning

1 c. Monterey Jack

2 8oz. jars artichoke hearts, drained

Cut bread in half lengthwise. Tear out the soft bread. Melt butter, add garlic, sesame seeds and bread chunks. Sauté until golden. Combine sour cream, Jack cheese and parmesan cheese, parsley and seasoning and artichoke hearts in the food processor and chop. Add the bread mixture and blend. Spoon into the bread crusts. Sprinkle with the cheddar cheese.

Bake at 350 degrees for 30 minutes.

### Oysters Rockefeller (Geri Cervantes)

Embed opened oyster shell in a pan of rock salt. Squeeze lemon juice over each oyster. Cover each oyster with filling mixture. Bake at 475 degrees until hot, about 10 minutes.

For my filling, I use:

Melted butter, chopped parsley, spinach, seasoned bread crumbs, a few dashes of hot sauce and salt.

Optional: cooked crumbled bacon and or Parmesan cheese

Shrimp Dip (Kathy Binetti)

1 eight oz. pkg. cream cheese

1/3 to 1/2 c. mayonnaise

Dash garlic salt

Blend the above in your processor until smooth, scrape mixture into a bowl.

Add: chopped green onions (to taste),

1 well drained can of shrimp

Mix well, refrigerate...this is better if made the day before

(If you want to double this, add 1 can VERY well drained crab meat instead of 2 cans of shrimp)

**HERBED GOAT CHEESE BITES (Helene Bachmann)**

8 ounces goat cheese (two 4 ounce packages)  
2 tablespoons basil  
2 tablespoons parsley  
2 tablespoons finely chopped oil-packed sun-dried tomato  
1 teaspoon thyme  
1 teaspoon marjoram or oregano  
½ teaspoon salt  
1/8 teaspoon ground black pepper  
Extra virgin olive oil

Combine the goat cheese, basil, parsley, sun-dried tomato, thyme, marjoram or oregano, salt and pepper in a medium bowl. Chill for about 1 hour and then, using a 1-tablespoon scoop, shape the herbed goat cheese into balls, rolling them lightly between your hands to make smooth balls. Place the goat cheese balls in a medium bowl, add enough olive oil to cover them, and let them sit in the refrigerator for about 24 hours to let the flavors develop. To serve, arrange the balls on a tray with toothpicks, or serve them as part of a cheese plate with assorted cheeses, fruit, and nuts.

One recipe makes about 15 balls.

Putting On The Ritz Egg Salad Tea Sandwiches (Gloria Wheeler)

8 hard cooked eggs  
1/2 cup mayonnaise  
Salt and pepper to taste  
1 tablespoon finely chopped fresh dill  
6 tablespoons unsalted butter, room temperature  
20 slices best quality white bread

Peel eggs and place in medium bowl. Slice eggs then coarsely mash with back of a fork. Add mayonnaise, salt, pepper, and dill: stir until well blended. Butter bread and place 2 tablespoons egg mixture on bread. Carefully cut crusts from bread then cut in diagonals. Yields 40 fourths.