

## **NOODLES HIGH BLUE STRAWBERRY**

(2009 Mother's-Daughter's banquet)

1 stick of butter  
2 cups sour cream  
1 T. flour  
 $\frac{3}{4}$  cup parmesan cheese  
 $\frac{1}{4}$  cup dry vermouth  
Juice of 1 lemon  
2 cloves garlic  
 $\frac{1}{2}$  tsp. oregano  
 $\frac{1}{2}$  tsp. basil  
 $\frac{1}{2}$  tsp. marjoram  
1 lb pasta, cooked and drained  
Salt & Pepper to taste

Melt the butter and stir in the sour cream, flour, cheese, vermouth, lemon juice, garlic and spices. Simmer the sauce for 20 minutes, stirring occasionally. Toss with pasta mixing well.

## **COACH HOUSE BREAD AND BUTTER PUDDING**

(2009 Mother's- Daughter's Banquet)

12 small thin slices French bread  
Butter  
5 whole eggs  
4 egg yolks  
1 cup sugar  
 $\frac{1}{8}$  tsp. salt  
4 cups milk  
1 cup heavy cream  
1 tsp vanilla extract  
Confectioners' sugar

Trim the crust from the bread. Butter one side of each slice. Beat together the egg, yolks, sugar and salt until thoroughly blended. In a saucepan, combine the milk and cream. Scald them and blend the heated liquids very gradually into the yolk mixture. Stir in vanilla extract. Arrange the slices of bread, buttered side up, in a 2 quart baking dish (9 X 13) and strain the custard mixture over them. Set the dish in a roasting pan filled with 1 inch of hot water. Bake the pudding at 375° for 45 minutes or until knife inserted comes out clean. Sprinkle the pudding generously with Confectioners' sugar and broil to glaze it. Serve with a puree of raspberries.

## **KING RANCH CHICKEN**

(2010 Father's-Son's Banquet)

- 1 whole chicken, cooked, cooled, shredded
- 1 can tomatoes and green chilies
- 1 can cream of chicken soup
- 1 chopped onion
- 10-12 flour tortillas
- 1 chopped jalapeno
- 8 oz grated cheddar cheese
- ½ pint sour cream

Preheat oven to 300°. Combine tomatoes, soup, onion, jalapeno, and a couple shakes of cumin. Bring to a slow boil. Turn stove off. Place tortillas in bottom of 9 X 13 casserole. Begin to layer the ingredients: chicken, salt & pepper, soup mixture, cheese. Usually 2 or 3 layers. Spread sour cream over top and sprinkle paprika on top. Bake at 300° for one hour.

## **CONFETTE RICE**

- 4 cups cooked rice
- 12 oz sour cream
- 1 can chopped green chilies
- 8 oz grated cheddar cheese
- 4 T. chopped parsley
- 4 T. finely diced red and green bell peppers

Combine all ingredients and bake at 350° for 30 minutes or until the cheese melts.

## **MANGO AND BLACK BEAN SALAD**

- 1 ½ cups chopped fresh mango
- 1 cup thinly sliced green onions
- (I used 3 T. chopped fresh chives)
- (1 cup cooked wild rice, OR brown rice, OR barley
- 3 T. finely chopped fresh cilantro
- 1 T. salsa
- 2 T. fresh lime juice

2 T. olive oil  
Salt & Pepper to taste  
1 can black beans, rinsed and drained

Combine all ingredients in a large bowl. Toss gently to mix.

## **QUICK SALSA**

2 15 oz. cans Hunt's diced tomato  
2 15 oz. cans Hunts diced tomato with roasted garlic  
1-2 spring onions, chopped  
1-2 large jalapeno peppers, seeded and chopped  
1 bunch fresh cilantro, chopped  
4 T. lime juice  
4 T. lemon juice  
2 tsp ground cumin  
2 tsp chili powder  
½ tsp. salt  
2-3 tsp. sugar  
Cayenne pepper

Stir together all ingredients. Using a hand blender, blend everything until the mixture is the texture you desire. If you want a chunky salsa, skip blending all together. Cover and chill.

## **BAKED CUSTARD**

¾ cup sugar  
8 oz cream cheese, softened  
5 eggs  
1 14 oz. can condensed milk  
1 13 oz. can evaporated milk  
1 tsp. vanilla extract

Preheat oven to 350° F. (175 degrees C).

In a small, heavy saucepan over medium-low heat, cook sugar, stirring until golden. Pour into a 10 inch round baking dish, tilting to coat bottom and sides. Set aside.

In a large bowl, beat cream cheese until smooth. Beat in eggs, one at a time, until well incorporated. Beat in condensed and evaporated milk

and vanilla until smooth. Pour into caramel coated pan. Place baking dish inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in preheated oven 50 to 60 minutes, until center is just set. Cool one hour on wire rack, then chill in refrigerator 8 hours or overnight. To unmold, run a knife around edges of pan and invert on a rimmed serving platter.