



Punta Gorda Sailing Club Recipe Book and Event Guide

Rev 3

Thank you!

Thank you to the following Punta Gorda Sailing Club Chefs for sharing their recipes for this collection:

Carol Geiger, Linda Hyde, Mary Anderson,
Pat Nielsen, Diane Welsh, Julie Mudge, Patti Boese,
Sue Scharpf, Anita Wood, Ted Goodwin, Lynn Squire,
Sandi Witzke, Susan Simmons, Kay Hoffmeyer, Donna Nelson,
Dawn Onofrio, Sandy Busher, Nancy Horn, & Kathy Adamczyk.

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PGSC HAPPY HOURS AND POTLUCKS

Our club often has social events like potlucks and Happy Hours, both on shore at the boat club or during cruises. Those who attend are asked to bring along food to share and bring their own beverages. For the benefit of our new members, we decided to put together a guide which we think could be helpful in planning what to bring to these events and how much is needed. The types of events we typically hold are: Two traditional dinners are held during the regularly scheduled monthly meetings in February (Lasagna Dinner) and May (Steak Dinner) Attendees are asked to bring either a salad/side dish or a dessert and they pay for a ticket that enables the club to purchase the main course. Also, for the past few years, the club has held a summer potluck dinner where the main dish has been supplied and members bring a side dish or dessert.

HAPPY HOURS - LIGHT VS HEAVY APPETIZERS



These are arranged as an opportunity to gather before a meeting or a regular dinner. What to bring to these, depends on how they are described. If it is just listed as a Happy Hour or you are asked to bring:

Light Appetizers

Assume that this means snacks and this will be a shorter get together (Chips, Pretzels, Tortilla Chips, Crackers etc). You can always bring a heavy appetizer as well.

Heavy Appetizers

Means the food you bring should be a little more substantial, and although it isn't necessarily a sit-down event, it is meant to take the place of a meal, and the event will probably go on longer.

POTLUCKS



These events are held in the Boat Club, at a pavilion like Gilchrist, or during a sailing cruise at a nearby park. Potlucks are meant to be a full meal, so those attending could bring either a main dish to share, a salad, side dish or dessert. (Chips, Pretzels, Tortilla Chips, Snacks etc are good supplements when also bringing a salad, side dish, or dessert)

How to know how much to bring to a potluck? Suggestions for this vary. From thequora.com: “generally bring enough for full servings for 1/4th of the people scheduled to attend. If 40 people are coming I make a recipe that serves 10 or so. Generally at potlucks everyone takes a dib or dab of this or that and returns for more of their favorites if they are still hungry.”

Many recipes in this collection can be at least partially prepared in advance and then assembled aboard a boat. The following recipes require little or no heating up before serving. **NOTE: Click on a blue link to jump to a location.**

No Bake Recipes

The following recipes do not require the use of a stove, microwave or oven.

[Appetizers, Dips and Spreads](#)

- Barbeque Bacon Spread
- Best Cheese Ball
- Easy Taco Dip
- Easy Guacamole Dip
- Guacamole and Cream Cheese Spread
- Pineapple Curry
- Pepper Jelly and Cream
- Sour Cream Guacamole Dip
- The Best Fruit Dip Ever

[Appetizers](#)

- Antipasto Kabobs
- Cucumber-Dill Cocktail Sandwiches
- Fancy Pineapple
- Super Easy Turkey Pastrami Roll Ups
- Turkey Tortilla Spirals
- Tortilla Wraps

[Potluck Side Dishes](#)

- Broccoli Salad
- Cauliflower Salad
- Mom's Fruit Salad
- Oriental Cabbage Salad
- Oriental Coleslaw

Recipes needing minimal stove use

[Appetizers, Dips and Spreads](#)

- Slow Cooker Hot, Cheesy Corn Dip

[Appetizers](#)

- Caprese Skewers with Balsamic Drizzle
- Chicken Enchilada Dip
- Chili Cheese Dip

[Potluck Main Dish or Heavy Appetizer](#)

- Burger Bites
- Chicken Cordon Bleu Casserole (stovetop version)
- One Pot Rustic Farro and Pork Sausage Soup
- Easy and Quick Spaghetti Casserole
- Shipwreck Dinner

[Potluck Side Dish](#)

- Caprese Salad
- Crack Corn Salad
- Corn, Avocado, Tomato Salad
- Corn Dish
- Marinated Carrots
- Spicy Artichoke Dip
- Summer Corn Salad
- Texas Caviar
- Vegetable Salad I
- Vegetable Salad II

Cruising Dinner Extraordinaire

Contributed by Sandi Witzke

Without a doubt, a clean galley, a happy first mate and many memories will add even more flavor.

Fun loving friends, unlimited amount

Laughter and shared stories

1 Good appetite

1 Reservations (optional)

1 credit card

Gradually combine the first four ingredients then gently apply the card as a topping. If planned well, a white box for tomorrow's no-cook meal could be a reward.

APPETIZER DIPS AND SPREADS

Barbecue Bacon Party Spread

Contributed by Kathy Adamczyk

Ingredients

2pkg.(8oz.each) cream cheese, softened
½ cup chopped green pepper
½ cup Kraft thick n spicy original barbecue sauce
1/3 cup sliced green onion
1 pkg. (2.8oz.) Real Bacon recipe pieces
1 & ½ cup shredded cheddar cheese
1 small tomato, chopped

Directions

Spread cream cheese on large platter and drizzle with barbecue sauce. Top with all remaining ingredients. Serve with Triscuit Thin crisps. Makes about 35 crackers (11 servings of 3 crackers each with 2 Tbsp spread on them).

Note: I make ½ of this for a party of 6-8 Use grape tomatoes cut up. Jack Daniels Master Blend or Bulls Eye Original BBQ sauce works well

Best Cheese Ball

Contributed by Pat Nielsen

Ingredients

2pkg.(8 oz. each) cream cheese
med. can crushed pineapple, drained (15 1/4 oz.)
1/4 cup bell pepper, chopped fine (drain)
1 Tbsp. seasoned salt
2 Tbsp. minced onion
1/2 cup nuts, chopped-put in cheese

Directions

Mix, form into a ball, roll in more nuts. Pineapple and pepper must be well drained (quite important to squeeze out the juices). Makes three cheese balls which can be frozen until you wish to use them.

Cheesy Chicken Nacho Dip

Contributed by Linda Hyde

Yields 32 servings of 2 Tbsp each

Ingredients

1&¼ lb. chicken tenders
2&½ Tbsp. taco seasoning, divided
1 pkg. (8oz.) cream cheese (regular or Neufchatel)
3 green onions
¼ cup loosely packed fresh cilantro leaves
8 oz. (2 cups grated) Colby and Monterey Jack cheese blend, divided
1 medium red bell pepper
1 container (8oz.) reduced -fat sour cream
Tortilla chips or assorted fresh-cut vegetables

Directions

- 1.Preheat oven to 450 degrees. On a large round stone, evenly arrange chicken tenders. Sprinkle with 1 Tbsp of the seasoning. Bake for 13-15 minutes, or until the internal temperature reaches 165 degrees.
- 2.Meanwhile in a bowl, microwave the cream cheese and remaining 1& ½ Tbsp of seasoning, uncovered , on High for 30-60 seconds or until the cream cheese is softened. Mix well.
- 3.Cut the green onions into pieces. Process the onions and cilantro in a manual food processor until finely chopped. Add half to the bowl with the cream cheese mixture. Set aside the remaining green onions and cilantro for topping.
- 4.Grate the cheese. Add half to the bowl with cheese and onion.
- 5.Cut the top of the bell pepper and remove the seeds and veins. Coarsely chop and add the bell pepper and sour cream to the bowl with cream cheese and mix well.
6. Remove the stone from the oven. Cut the chicken into bite size chunks.
- 7.Top chicken with cream cheese mixture, mixing and spreading evenly. Sprinkle evenly with the remaining cheese; return to the oven for 4-5 minutes or until the cheese is melted and bubbly.
8. Remove the stone from the oven. Top with remaining green onions and cilantro. Serve warm with tortilla chips or fresh vegetables

Nutritional information per serving

Calories 80; total fat 6g; saturated fat 3.5g; cholesterol 30 mg; sodium 115mg; carbohydrate 1g; fiber 0g, protein 7g.

Chili Cheese Dip

Contributed by Linda Hyde

Ingredients

1 pkg. (8oz) cream cheese
1 can chili
1 cup shredded cheddar cheese or more

Directions

Spread cream cheese in a small pie pan or small bowl. Pour chili over and top with cheddar cheese. Heat in the oven or microwave to melt cheddar. Serve with tortilla chips.

Chicken Enchilada Dip

Contributed by Linda Hyde

Ingredients

2 cups cooked chicken, chopped
1 pkg. (8 oz.) cream cheese
½ cup mayonnaise
1 ½ cup shredded cheese (cheddar, Mexican, etc.)
1 can (4oz.) diced green chiles (undrained)

Directions

Mix the ingredients using half the shredded cheese. Place in an oven-safe or microwave-safe bowl. Top with the rest of the cheese. Heat through. This may be topped with cilantro, olives, jalapenos, salsa... Serve with tortilla chips. This could also be a dinner dish. Roll a few tablespoons of the mixture in tortillas. Top with cheese and enchilada sauce. Bake until bubbly.

Easy Guacamole

Contributed by Patti Boese

Buy Frontera Original Guacamole Mix* and combine with 2 ripe avocados in a bowl and mix!

*Mix available at Publix.

Easy Taco Dip

Contributed by Patti Boese

Makes 10 servings

Ingredients

16 oz. brick style cream cheese, softened to room temperature
2 cups sour cream
4 Tbsp. taco seasoning (this is 1 oz. packet of premade taco seasoning or you can use your own homemade recipe)
1 cup finely chopped lettuce
4 Roma tomatoes, seeds removed, chopped into small pieces
½ cup sliced olives
sliced jalapenos, pickled or fresh (for topping, optional)
1 & ¼ cup finely shredded sharp cheddar or Mexican cheese
Corn chips for serving

Directions

Combine softened cream cheese and sour cream in a large bowl and stir together until creamed and well combined. (you can use an electric mixer just to make sure there are no lumps.)
Add taco seasoning and stir well.
Spread mixture evenly into a 9-10 inch pie dish
Top mixture with shredded lettuce, chopped tomatoes, olives, jalapenos (if using) and finally evenly sprinkle with shredded cheese.
Taco dip can be served immediately or can be covered and stored in the refrigerator until ready to serve.

Guacamole And Cream Cheese Dip

Contributed by Sandi Witzke

Serve with Frito Scoops or tortilla chips.

Serves 4

Ingredients

1 (8oz.) tub soft cream cheese
8 oz. guacamole
8 oz. bruschetta
8 oz. shredded cheddar cheese

Directions

Layer all in order, ending with cheese in a 6x8" glass dish.

Layered Taco Dip

Contributed by Kathy Adamczyk

Ingredients

1 can refried beans, seasoned with cumin, and chili powder
8 oz. cream cheese
16 oz. sour cream
16 oz. salsa
1 small head lettuce, chopped
1 large tomato, chopped
1 bunch chopped green onions
1 chopped green pepper
2 cups shredded cheddar
Tortilla chips

Directions

Spread the seasoned refried beans onto a large serving platter. Mix the sour cream and cream cheese in a bowl, then spread over the beans. Top the layers with salsa. Place a layer of tomato, chopped green pepper, green onions, and lettuce over the salsa. Top with shredded cheddar cheese. Serve with tortilla chips.

Nacho Bean Dip

Contributed by Pat Nielsen

Ingredients

2 lb. can refried beans
3 cups. shredded cheddar/monterey jack
2 Tbsp. onions-chopped
11 oz. Bottle taco hot sauce
2-4 oz. can chilies

Directions

Cover with foil. Bake for 30 minutes at 350 degrees. Garnish with 1/2 c. green onions with tops and 1 can black olives. Slop sour cream over top like frosting.

Pepper Jelly And Cream Cheese Appetizer

Contributed by Sandi Witzke

Super easy to both prepare and transport to another boat. Items could be assembled upon arrival.

Ingredients

1 (8 oz.) block cream cheese – room temperature
3-4 Tbsp. red pepper jelly
Crackers

Directions

Place cream cheese on a serving plate. Place dollops of jelly down the middle of the block of cream cheese. Serve with crackers. Provide a spreader knife.

Note: Any fruit preserves could be used, then mixed with Tabasco before applying.

Pineapple Curry

Contributed by Pat Nielsen

Recipe from Ruby Nielsen

Ingredients

8 oz. cream cheese, softened
¼ cup chutney (Major Grey brand works well)
¼ tsp. dry mustard
1 tsp. curry powder
1 fresh pineapple
Sliced almonds, toasted

Directions

Mix cream cheese, chutney, dry mustard, and curry powder thoroughly. Chill at least 4 hours. Halve pineapple. Do not cut off leaves. Hollow out and save pineapple chunks for a salad or dessert. When ready to serve, fill pineapple with cheese mixture and top with almonds.

Slow Cooker Hot Cheesy Corn Dip

Contributed by Linda Hyde

Serves 4

Ingredients

8 ounces cream cheese (light or fat free will work)

1 cup shredded pepper jack cheese

One 15 oz. can yellow corn, drained

One 4 oz. can diced green chilies

Optional: 2-3 tsp. crushed red pepper flakes

Tortilla chips for serving

Directions

Add all ingredients to the slow cooker. Cover and cook on low for 1-2 hours or on high for 1 hour. Stir and serve with tortilla chips.

Note- an alternate cooking option: all ingredients can be heated together in a microwave safe bowl or on the stove in a medium saucepan. This recipe can be easily doubled or tripled, simply increasing the cooking time to allow for the extra cheese to melt.

Sour Cream Guacamole Dip

Contributed by Susan Simmons

Note: The guacamole is from Sam's Club (Member's Mark Homestyle Guacamole (chunky, medium) and contains 3 twelve ounce pouches .

Ingredients

½ pouch guacamole (6 oz)
4 oz. cream cheese softened
2 tablespoons sour cream
1 teaspoon onion flakes
A little chopped tomato
Small clove of garlic crushed

Directions

Mix all ingredients well. Place in the fridge for about ½ hour so the onions rehydrate. Stir just before serving.

South of the Border Mason-Dixon Dip

Contributed by Linda Hyde

Yields 4-5 cups

Ingredients

One 15 ounce can chili
2 pkg. (8 oz. each) cream cheese, softened
2 cups grated sharp Cheddar cheese
3 green onion tops, chopped

Directions

Preheat the oven to 350 degrees. Heat chili in a saucepan over medium heat for 5 minutes (or microwave for 2-3 minutes) Press softened cream cheese into the bottom of a 1½ quart casserole dish. Pour heated chili over cream cheese and sprinkle grated cheese over the top. Bake for approximately 20 minutes, until the mixture is hot and bubbly. Remove from the oven and top with chopped green onion tops. Serve immediately with tortilla chips.

Spicy Artichoke Dip

Contributed by Linda Hyde
Recipe courtesy of Trisha Yearwood
Yield: 6 cups

Ingredients

2 Tbsp. unsalted butter
½ red onion, cut in small diced pieces
2 jalapenos, seeded, cut in small diced pieces
1 tsp. salt
Three 12 oz. jars artichoke hearts in water, drained
8 ounces cream cheese, cubed
1 cup sour cream
1&½ cups shredded jalapeno Jack cheese

Directions

Melt the butter in a large skillet or saute pan over medium-high heat. Add the red onions, jalapenos, and salt, and cook until the onions are soft and translucent, about 5 minutes. Add the artichokes and cook until starting to fall apart, 8 to 10 minutes. Reduce the heat to medium and add the cream cheese, stirring until melted. Add the sour cream and jack cheese and mix until well combined. Transfer the dip to a warmer or slow cooker to hold for serving.

The Best Fruit Dip Ever

Contributed by Kathy Adamczyk
from layersofhappiness.com
Yields 12 servings

Ingredients

1 (32 ounce) container Low-Fat Vanilla Yogurt
1 (8 ounce) container Lite Cool Whip
1 (3.4 ounce) box dry instant vanilla pudding mix
Fruit for serving

Directions:

In a large bowl, mix together vanilla yogurt, Cool Whip, and pudding mix until completely combined and you see no more lumps. The mixture will be a little bit gritty at first because the pudding hasn't had a chance to dissolve into the yogurt mixture yet. Cover with plastic wrap and allow to chill for about 30 minutes. Serve with your fruit of choice and enjoy!
Store in an airtight container in the refrigerator for up to 5 days.

APPETIZERS

Asparagus Fold-Overs

Contributed by Linda Hyde

Ingredients

18 spears fresh asparagus (if small, use 2-3)
18 slices white bread- crusts removed
½ cup salad dressing
½ cup parmesan cheese- grated
¼ tsp. salt
¼ cup butter, melted

Directions

Wash asparagus and break away excess. Flatten each slice of bread with a rolling pin. Spread each slice with dressing and sprinkle with parmesan and salt. Place an asparagus spear diagonally over each slice of bread. Fold 2 edges over the top and secure with a toothpick (you can actually roll them instead). Brush with melted butter and sprinkle with more parmesan cheese. Bake in an unpreheated oven at 400 for 15 minutes or until golden brown.

Bacon Brie Crescent Wreath

Contributed by Linda Hyde

By Lena Abraham

Ingredients

Two 8 oz. tubes of crescent rolls
1/3 cup cranberry sauce
One 12 oz. wheel of brie, cut into cubes
8 slices of bacon, cooked and crumbled
2 eggs, lightly beaten
Kosher salt
Freshly ground black pepper
1 Tbsp. chopped parsley for garnish

Directions

Preheat oven to 375 degrees. Line a large baking sheet with parchment paper. Unroll crescent rolls, separating each triangle. Arrange in a sunburst pattern, with pointed ends of the triangles facing outward (the base of the triangles should overlap)
Spread cranberry sauce on dough. Top with brie and bacon. Fold triangle tips over filling and tuck under base to secure.
In a small bowl, whisk egg. Brush top of dough with egg and sprinkle with salt and pepper. Bake until dough is golden 15-20 minutes. Garnish with parsley and serve.

Linda's note- To make an 8 inch round use:

1 tube crescent rolls
1/3 cup cranberry sauce
5 oz. brie wheel, no rind
5 slices of bacon
1 egg, lightly beaten
Thai basil leaves to garnish
(Cinnamon apple Jelly can be used in recipe as well)

Caprese Skewers with Balsamic Drizzle

Contributed by Lynn Squire

Description

Caprese Skewers with Balsamic Drizzle are a quick and healthy, fresh and fabulous appetizer recipe! Easy to assemble, and perfectly poppable.

Ingredients

1 cup balsamic vinegar
cherry or grape tomatoes
mini mozzarella cheese balls (could use regular sized ball cut into bite-sized pieces)
fresh basil leaves, fold in half if large
salt and pepper
toothpicks

Directions

1. Bring balsamic vinegar up to a boil in a saucepan, then lower heat to medium and simmer until it's the consistency of very thin maple syrup, about 10 minutes. Pour into a bowl and let cool.
2. Cut tomatoes in half. Thread a mini mozzarella cheese ball, basil leaf (fold in half if large) and a tomato half onto a toothpick.
3. Repeat with remaining ingredients. Sprinkle with salt & pepper, then drizzle cooled balsamic reduction on top.

Cheese and Chili Stack

Recipe from Carole

Contributed by Linda Hyde

Serves 6+

Ingredients

10 flour tortillas

½ lb. each: Jack and Cheddar cheese

1 can diced green chilies (or some chili sauce in a jar)

⅔ cup sliced green onions

1 or 2 cans sliced olives

Butter

Directions

Grease cake pan. Place 1 tortilla in pan and sprinkle about ½ cup of the cheeses. 1 Tbsp. chilies, 1 Tbsp. onions, and 1-2 tsps. olives. Cover with a tortilla and repeat layers until you have used 4 tortillas. Top the pile with 1 more tortilla and brush with butter. Repeat with remaining 5 tortillas and cheeses, etc in another cake pan. Bake at 400 degrees until browned (about 20 minutes) Cut into wedges.

Corn Chip Crunch

Contributed by Sandi Witzke

Make ahead and bring in an airtight container.

Ingredients

6 cups corn chips (9-10 ounce bag)

1 ½ cups dry roasted peanuts

½ cup packed brown sugar

½ cup dark corn syrup

¼ cup butter

Directions

In a large heatproof bowl, combine corn chips and peanuts.

In a small saucepan, combine the brown sugar, corn syrup and butter. Bring to a boil over medium heat, stirring constantly.

Pour over corn chip mixture; toss to coat.

Transfer to a greased (or parchment lined) 15-in x 10-in x 1-in baking pan.

Bake at 250 degrees F for 30-40 minutes; stirring every 15 minutes.

Spread onto waxed paper; cool. Break apart and store in airtight containers.

Cranberry Gorgonzola Appetizer Tart

Contributed by Linda Hyde

Makes 12 servings

Ingredients

1 refrigerated pie crust (from 15 oz. package), room temperature
8 oz. pkg. cream cheese, softened
½ cup crumbled gorgonzola cheese, room temperature
2 Tbsp. milk
1 large egg, lightly beaten
1 cup Ocean Spray fresh or frozen cranberries (or ⅔ cup dried), chopped
2 Tbsp. chopped green onions
2 Tbsp. chopped pecans

Directions

Heat oven to 450 degrees F. Prepare pie crust as directed on package for one-crust baked shell using a 9 inch tart pan with removable bottom. Trim excess pie crust even with top of pan. Bake 9-11 minutes or until light brown. Cool 10 minutes. Reduce oven temperature to 375 degrees.

Combine cream cheese and gorgonzola cheese in a medium mixing bowl; beat with electric mixer on medium speed until blended. Beat in milk and egg until well mixed. Gently stir in cranberries and green onions. Spread mixture in baked tart shell; sprinkle with pecans.

Bake for 20-25 minutes or until filling is set. Let stand 30 minutes before serving. Cut into wedges. If desired, garnish with additional green onions. Store covered in refrigerator.

Nutritional information

Per serving Cal 182, Fat Cal. 126, Pro. 4 g, Carb 11g, Fat 14g, Chol.46 mg, Sod. 194mg, Dietary exchange: Starch 1, Fat 2.5

Cucumber-Dill Cocktail Sandwiches

Contributed by Dawn Onofrio

Serves 12

Makes 24 open faced sandwiches

Ingredients

1 loaf pumpernickel cocktail bread
8 ounces cream cheese, softened
One($\frac{2}{3}$ ounce) package of Italian salad dressing mix
1 hothouse cucumber, sliced thin
Dried dill

Directions

Blend together the cream cheese and dressing mix. Spread 1-2 tsp of mixture on the bread. Top each slice with a sliver of cucumber. Sprinkle with dill. Chill for up to one day.

Note- Neufchatel cheese will give this a lighter taste and have less fat than cream cheese. These are also good topped with a single, chilled cocktail shrimp. If you can't find the cocktail bread, then a regular slice will do- just cut it in half.

Nutritional Info

Serving size- 2 open faced sandwiches

Per serving:Calories- 69.7; Calories from fat -59g ; Total fat 6.6g; Saturated fat 4.2g;
Cholesterol 20.8mg; Sodium 56.5mg; Total carbohydrate 1.4g; Dietary fiber 0.1g;
Sugars 0.5g; Protein 1.6g

Fancy Pineapple

Contributed by Pat Nielsen

Ingredients

Wash Pineapple
Cut in half lengthwise
Cut each half in thirds

Directions

Take each third and cut along the casing (outside), then cut down the center core starting about $\frac{3}{4}$ to 1 inch from the end and going down to $\frac{3}{4}$ to one inch from the other end. Check to see if the section of pineapple is free. Then cut down from under core to outside shell making small sections.

Hot Chicken Wing Dip or served in Wontons

Contributed by Julie Mudge

Here are a couple of appetizers that can be made ahead of time and can be stretched for 2 "happy hours" if needed

Ingredients

3 chicken breasts
8 oz. cream cheese (1/3 less fat)
1 cup Red Hot Wing sauce (Frank's original)
1 cup ranch salad dressing (Hidden Valley's)
Shredded cheddar cheese

Directions

Cook chicken and cut into very small pieces...set aside. Heat cream cheese and hot sauce in a saucepan (DO NOT BOIL) until dissolved (sometimes I cut back or add more hot sauce depending on the group). Add ranch dressing and mix well. Fold in chicken pieces and completely mix all together

YOU NOW HAVE THE BASE FOR 2 DIFFERENT APPETIZERS

- #1 Pour into 8X8 glass pan...sprinkle with cheese
Bake in 350 oven for 30 minutes uncovered...serve with corn chips
(this is also good at room temp)

- #2 1 pkg of small, squared wontons (approx 3-3 1/2 in sq.) in fresh produce dept.
These will be folded into a 24 small cupcake pan with a dollop of mixture placed in the middle of each wonton wrapper. Top with a little cheese and bake (350) for 10-15 minutes until the wontons turn a rich golden color without burning the tips.
Remove wontons from pan and cool...again, good at room temp or cold even the next day.

Loaded Fun Dip

Contributed by Julie Mudge

Ingredients

1 (16oz.) Sour Cream
1 (8oz.) Cream Cheese
1 (1lb.) Bacon, cooked, drained, crumbled
1 Cup Shredded Cheddar Cheese
3 (5oz.) Cans Hormel Smoked Ham
1 bunch green onions, chopped
Optional: 4oz. jalapeno peppers diced

Directions

Mix thoroughly and put in a baking dish at 350 for 45 minutes. Use as a dip with crackers, corn chips, etc. Also good at room temperature. Depending on the size of group...cutting the recipe in half works well also.

Mushrooms

Contributed by Pat Nielsen

Ingredients

4 lbs. Fresh mushrooms
1 lb. Butter
1 qt. Burgundy wine
4 tsp. Chicken Bouillon granules
2 cups boiling water
1 1/2 Tbsp. Worcestershire sauce
Garlic powder and dill weed to taste

Directions

Clean and trim mushrooms. Melt butter in pot and add mushrooms and remainder of ingredients. Simmer 4 hours with lid on and 4 hours with lid off. Serve warm.

Tip: Butter can be cut back to three sticks. You can use hot tap water. Check mushrooms occasionally as they may cook faster than time allotted. When all liquid is gone and just melted butter remains, mushrooms are done. Recipe can be halved.

Roasted Creamy Chicken Cups

Contributed by Linda Hyde

Yields 100 pieces

Ingredients

1 store-bought rotisserie chicken, skin removed and meat finely shredded
One (13oz.) container Tostitos Party Bowl Spicy Queso
1 cup sour cream
1 cup canned corn, well drained
1 small jalapeno pepper, finely minced
1 Tbsp. Chili powder
1 Tbsp. garlic powder
Pinch of Cayenne pepper
Salt
1 bag Tostitos Scoop chips
Finely shredded Monterey Jack Cheese
Chopped scallions or chives for garnish

Directions

In a bowl, combine the chicken, Tostitos Party Bowl Spicy Queso, sour cream, corn, jalapeno pepper, chili powder, garlic powder, cayenne pepper, and salt, to taste. Spoon the chicken mixture into the chips. Top with a little shredded cheese, then place under the broiler until lightly browned on top, about 3 minutes. Garnish with chopped scallions and serve immediately. Alternatively, it can be served as a dip.

Super Easy Turkey Pastrami Appetizer

Recipe by kiwidutch from Genius Kitchen

Contributed by Kathy Adamczyk

Serves 6

Ingredients

1/2 lb. turkey pastrami , sliced 1/4-inch thick
2 ounces cream cheese , softened
1 teaspoon beaver hot cream-style horseradish sauce
1 garlic clove , minced
kosher salt
freshly cracked black pepper
8 leaves curly green leaf lettuce
toothpicks

Directions

Mix the cream cheese, horseradish, garlic, salt and pepper together until well blended. Lay the pastrami slices on a flat surface and spread a small amount of the cheese mixture on each pastrami slice. Cut the pastrami slices into approximately 1" by 3" strips or similar depending on the size you purchase from your delicatessen so that when rolled they will be bite size pieces.

Cut a small piece of green leaf curly lettuce to fit one side of the small end of each pastrami piece; place it on the cream cheese mixture so that when rolled a small portion of the curly leaf lettuce is extended over the pastrami.

Roll up the pastrami strip from the opposite end of the lettuce and secure with a toothpick. You should have a roll of pastrami with the leaf lettuce extended. Place on a serving plate and sprinkle with freshly cracked pepper and serve.

NUTRITION INFO Serving Size: 1 (80 g) Servings Per Recipe:6 Amt. Per Serving
Calories 88.6 Calories from Fat 50 57% Total Fat 5.6 g 8% Saturated Fat 2.4 12%
Cholesterol 36.1 mg 12% Sodium 413.1 mg

Stuffed Mushrooms

Contributed by Diane Welsh

Ingredients

- 1 package of mushrooms
- 1 package cream cheese
- 1 envelope Lipton French onion or onion soup dry mix
- 1 - 2 tsp. low salt soy sauce

Directions

Clean mushrooms and remove stems and set aside.
Take 1/2 of the stems and chop until fine.
Mix everything except the whole mushrooms.
Scoop into a plastic bag- cut small piece off of the corner.
Squeeze mixture into each mushroom cap.
Bake at 350* for 20-25 minutes. Time varies with the size of the mushroom.

Tortilla Wraps

Contributed by Sandi Witzke

Use your imagination of whatever is on hand for the filling!

Ingredients

- Choice of:
 - Prepared egg salad
 - Prepared chicken salad
 - Prepared tuna salad
 - Cooked deli meats
- Lettuce
- Flour tortillas

Directions

Lay a lettuce leaf on 1/3 of tortilla, then spread desired filling over lettuce. If deli meat is used, first spread 1/2 of tortilla with desired condiment (mustard, BBQ sauce, ranch dressing, mayo, etc) Roll tortilla tightly, then slice all into 2" segments. Secure each segment with a toothpick if necessary. Place on serving dish.

Texas Caviar

Contributed by Anita Wood

Ingredients

- 1 Cup sugar
- ¼ Cup olive oil
- ¾ Cup apple cider vinegar
- 1 medium yellow or sweet onion finely chopped (I used only a ¼ to ½ of a sweet Vidalia onion as an entire onion was too much for me)
- 1 medium green pepper finely chopped
- 1 (4oz.) jar diced pimentos
- 1 (15oz.) can black eyed peas
- 1 (15oz.) can pinto beans
- 1 (15oz.) can black beans
- 1 (11oz.) can white shoepeg corn
- 2-3 dashes salt
- 2-3 dashes pepper
- 1 bag of Tostito scoops

Directions

Drain all cans. Chop veggies. Place sugar, vinegar and oil in saucepan. SLOWLY simmer while mixing. (If you boil too quickly, it will thicken like molasses and not be usable). After sugar is dissolved, pour over the beans and veggies. Refrigerate overnight to marinate.

Tuscan Sausage and Bean Dip

Contributed by Linda Hyde

Yields 16 servings (¼ cup each)

Ingredients

1 pound Johnsonville Ground Hot Italian sausage
1 medium onion, finely chopped
4 garlic cloves, minced
½ cup dry white wine or chicken broth
½ tsp. dried oregano
¼ tsp. salt
¼ tsp. dried thyme
1 pkg. (8oz.) cream cheese, softened
1 pkg. (6 oz.) fresh baby spinach, coarsely chopped
1 can (15 oz.) cannellini beans, rinsed and drained
1 cup chopped seeded tomatoes
1 cup shredded part-skim mozzarella cheese
½ cup shredded Parmesan cheese
Assorted crackers or toasted French bread baguette slices

Directions

Preheat the oven to 375 degrees. In a large skillet, cook sausage, onion, and garlic over medium heat until sausage is no longer pink, breaking up sausage into crumbles; drain. Stir in wine, oregano, salt, and thyme. Bring to a boil; cook until liquid is almost evaporated.

Add cream cheese; stir until melted. Stir in spinach, beans, and tomatoes; cook and stir until spinach is wilted. Transfer to a greased 8 inch square baking dish; if using an ovenproof skillet, leave in skillet. Sprinkle with cheeses.

Bake until bubbly, 20-25 minutes. Serve with crackers.

DESSERTS

Anzac “Biscuits”

Do NOT call them “cookies”

Contributed by Ted Goodwin

During WWI, this recipe appeared in the Sydney newspaper as a suggested addition to the food packages that wives and mothers were sending to Australian troops at the front. (The ingredients were readily available, and the “biscuits” would maintain relative freshness.) They, again were the “official contribution to troop morale” in WWII. Australians continue to take pride in them. When Marilyn and I visited friends in Australia several years ago, we were given “Grandmum’s” recipe. They are good! * But don’t call them cookies! Australia actually enacted a law to prohibit this travesty.

Ingredients

1 cup rolled oats
1 cup all purpose flour
1 cup refined sugar
1 cup shredded coconut
1& 1/8 stick of butter
4 Tbsp. treacle or dark Karo syrup
1&1/2 tsp. baking soda

Directions

Mix all dry ingredients (except the baking soda) in a large bowl.
In a small saucepan, melt the butter. Mix in treacle and baking soda. When froth appears, turn into the dry ingredients. Mix by hand thoroughly.
Place 2 inch blobs on a buttered cookie sheet. Bake at 350 degrees for 25-30 minutes or until just darkening slightly. Makes 30 biscuits.

Boat Bars

Contributed by Sandi Witzke

Make at home and bring aboard in a covered plastic container. Store at room temperature.

Ingredients

½ cup butter, melted
1 ½ cups graham cracker crumbs
1 (14 oz.) can sweetened condensed milk
2 cups semisweet chocolate chips
1 & 1/3 cup flaked coconut
1 cup chopped nuts (optional)

Directions

Heat oven to 350 degrees (325 for glass dish). Coat 13x9" pan with cooking spray
Combine cracker crumbs and butter. Press into the bottom of the prepared pan. Pour sweetened condensed milk evenly over all. Layer evenly with chocolate chips, coconut and nuts. Press down firmly. Bake 25 minutes or until lightly browned. Cool. Cut into bars. May substitute with butterscotch or peanut butter chips. Addition of dried cranberries is fun too.

Chocolate Goopy Butter Cake

Contributed by Kay Hoffmeyer

From Allrecipes.com

Ingredients

15 & ¼ oz chocolate fudge cake mix (such as Betty Crocker)
½ cup salted butter, melted
4 eggs, divided
1 tsp. vanilla extract (optional)
1 pkg. (8oz) cream cheese, softened
5 Tbsp. cocoa powder
4 cups powdered sugar

Directions

- 1- Preheat the oven to 350 degrees. Grease a 9 by 13 inch baking pan.
- 2- Mix cake mix, butter, 2 eggs, and vanilla extract in a bowl. Pat into the prepared pan.
- 3- Mix cream cheese, cocoa powder, and remaining eggs together in another bowl with an electric mixer. Beat in powdered sugar slowly. Pour over the cake layer in the pan.
- 4- Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Let cool.

Nutrition Facts

Per serving: 401 calories; protein 4.9g; carbohydrates 62.5g; fat 31.8g; cholesterol 88.2mg; sodium 359.3mg.

Chocolate Mocha Trifle
from Deb Westrick
Contributed by Kathy Adamczyk

Ingredients

1 pkg. brownie mix (18.25oz) with additional Ingredients to make cake like brownies
2 pkg. (3.4 oz ea) white chocolate instant pudding
4 tsp. instant coffee granules
2 cups thawed Cool Whip
¼ cup warm water
3 toffee bars (1.5oz ea) coarsely chopped
1 & ¾ cup cold milk
Additional whipped topping, optional

Directions

Preheat oven to 350 degrees. Bake brownies to make cake-like brownies; cool completely. Dissolve coffee granules in water. Add milk and pudding mix, whisk until mixture is smooth and begins to thicken. Gently fold in Cool Whip. Cut brownies into 1 inch cubes, chop candy bars into coarse pieces. Layer 1/3 of the brownie cubes into the bottom of trifle bowl. Top with 1/3 of the pudding mix, press lightly. Sprinkle 1/3 of the chopped candy bar. Repeat layers two more times.

Note: Vanilla instant pudding may be substituted. Symphony milk chocolate, almond and toffee bars can be used in place of Heath bars. This recipe can be put together easily on a boat by having the brownies premade, then mixing the remaining ingredients and assembling before serving.

Gooey Butter Cake III

Contributed by Kay Hoffmeyer

From Allrecipes.com

Yields 18 servings

Ingredients

1 (18.25oz) package yellow cake mix
½ cup butter, melted
4 large eggs, divided
2 tsp. vanilla extract, divided
1 pkg. (8oz.) cream cheese
4 cups confectioners' sugar

Directions

- 1- Preheat oven to 350 degrees.
- 2- Mix cake mix, melted butter, 1 tsp vanilla, and 2 eggs with a spoon. Pat into a 9 by 13 inch pan.
- 3- Mix cream cheese, remaining 2 eggs, and remaining 1 tsp vanilla with an electric mixer. Slowly beat in confectioner's sugar. Pour over cake layer.
- 4- Bake for 40-45 minutes. Cool.

Nutrition Facts:

Per serving: 334 calories; protein 3.7g; carbohydrates 49.5g; fat 13.9g; cholesterol 69.2mg; sodium 277.7mg.

Pineapple Au Gratin

Contributed by Linda Hyde

Makes 16-20 servings

Ingredients

2 cups self rising flour*

2 cups sugar

3 -20 oz. cans pineapple chunks**(in pineapple juice, not heavy syrup)

1 cup (4oz.) shredded cheddar cheese

½ cup melted butter or margarine

70 butter flavored crackers, crushed (Ritz, Club, etc)

Directions

Preheat oven to 350. In a bowl, combine flour and sugar. Drain the pineapple, reserving 1 & ½ cup of the juice. Add juice to flour mixture; mix well. Stir in the pineapple and cheese. Pour into a greased 9x13" baking pan. Cover and bake for 30 minutes. Uncover and bake 10 minutes longer. Combine butter and crackers; sprinkle on top of the pineapple mixture. Return dish to the oven for 15 minutes or until a knife inserted near the center comes out clean.

* As a substitute for the self-rising flour, place 1 & ½ tsp of baking powder and ½ tsp salt in a measuring cup ; add all purpose flour to equal 1 cup

**Two cans of pineapple chunks and two 11oz cans of mandarin oranges may be used instead of just pineapple. (Use 60 oz of canned fruit)

POTLUCK & HEAVY APPETIZER MAIN DISHES

Burger Bites

Contributed by Kathy Adamczyk

Makes 24 servings

This recipe can be prepared easily at anchor without needing to use an oven

Ingredients

- ½ cup Kraft Honey Barbecue Sauce or Bull's Eye Original barbecue sauce
- 1 can (8oz) pineapple chunks, drained
- ¼ cup grape jelly
- 1 large red pepper, cut into cubes
- 1 lb. (24) small prepared frozen meatballs, (fully cooked)

Directions

Mix barbecue sauce and jelly in a large skillet. Cook and stir on medium heat for 2 minutes or until jelly melts.

Add meatballs to skillet; cook for 10 minutes or until heated through.

Skewer each meatball alternately on a long wooden skewer or toothpick with pineapple chunk and red pepper.

Chicken Noodle Soup

Contributed by Diane Welsh

Ingredients

- 1 can of chicken
- 1 box or 2 cans of chicken broth
- 2 chicken bouillon cubes
- 1/2 cup Diced carrots
- 1/2 cup sautéed onion (I just zap them in the microwave)
- 1 cup sliced mushrooms
- 1/2 cup corn (frozen or canned) I like frozen
- Noodles (usually less than 1/2 cup)

Directions

Sauté vegetables add broth and bring to a boil, add noodles and simmer.

Chicken Cordon Bleu Casserole

Contributed by Mary Anderson

From allrecipes.com

Yields 8 servings

Ingredients

1 egg
½ cup milk
2 lbs. skinless, boneless chicken breast halves, cut into chunks
1 cup plain dried bread crumbs
1 cup oil for frying
8 ounces Swiss cheese, cubed
8 ounces cubed ham
1 can (10.75 oz) condensed cream of chicken soup
1 cup milk

Directions

- 1- Preheat the oven to 350 degrees.
- 2- Beat egg and ½ cup milk together until combined. Stir in the chicken chunks to coat, then drain and coat with bread crumbs. Heat oil in a large skillet to 375 degrees. Fry breaded cubes in hot oil until golden brown on all sides, then remove and drain on paper towels.
- 3- Place chicken cubes in a glass baking dish, along with the Swiss cheese and ham. Stir together the soup with 1 cup milk. Pour over the casserole.
- 4- Bake in a preheated oven until golden brown and bubbly, about 30 minutes.

Nutritional information

Per serving: 500 cal.; protein 36.2g.; carbohydrates 24.2g.; fat 28g.; cholesterol 137.4mg.; sodium 1016.5mg.

Mary's note-

To make this recipe "boat friendly", here is what we do on the boat: For the chicken we use a rotisserie chicken (already cooked) from Sam's or Publix. Instead of bread crumbs we use croutons. It can all be made in a pot on top of the stove and put in a casserole dish and topped with croutons.

Chicken Spaghetti

From the kitchen of Cindy Everett Clay

Contributed by Patti Boese

Ingredients

1 whole chicken- cooked, deboned
1&½ cup chicken broth
½ cup margarine
1 cup celery, chopped
1 cup onion, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel
1 lb. Velveeta
salt and pepper (to taste)
garlic (to taste)
1 lb. spaghetti- cooked
shredded cheese (optional)

Directions

In a large pot, cook spaghetti noodles in chicken broth.

In a large pan, saute garlic, celery, and onion. Add soups, chicken broth, and Rotel.

Cut Velveeta into cubes, add to saucepan, stir until melted.

Mix in chicken and spaghetti.

Top with shredded cheese (optional). Bake uncovered at 350 degrees for 30-45 minutes.

Tip: to double the recipe, use 2 chickens, 2 lbs. of Velveeta and 2 lbs. of spaghetti. If too dry, add more chicken broth- however it should have plenty of sauce.

Classic Baked Ziti

Contributed by Patti Boese

Ingredients

1 lb. lean ground beef
1 cup onion, chopped
pinch of salt
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. pepper
1 garlic cloves, minced
1 jar (32 oz) meatless sauce
1 cup chicken broth
1 Tbsp. olive oil
1 tsp. dried oregano leaves
1 pkg. (16 oz.) Ziti pasta, cooked and drained
2 cups shredded mozzarella cheese
1 cup grated Parmesan cheese

Directions

Preheat the oven to 350 degrees.

In a large skillet, heat oil and cook onions for 8 minutes, then add garlic and cook for one minute. Add beef and cook until no longer pink. (Drain excess fat)

Stir in sauce, chicken broth, pepper, salt, onion powder, garlic powder, and oregano and heat through.

Stir in 1 cup of sauce into the "cooked" ziti pasta.

Place ½ of the ziti into a 13 x 9 baking dish.

Place 1½ cup of mozzarella cheese and ½ cup of Parmesan cheese over ziti in dish.

Top with the rest of the sauce.

Top with the rest of the pasta.

Cover and bake for 20 minutes.

Sprinkle it with remaining mozzarella cheese and Parmesan cheese.

Cook until the cheese is golden brown.

Chicken Quesadillas

Sandi Witzke

These can be cooked in the oven, or individually in a large fry pan. They make a quick meal for two or a heavy appetizer for four.

Ingredients

2 cups cooked or canned shredded chicken
1 ¼ cups Monterey jack cheese, shredded
½ cup thinly sliced red onion
2 Tbsp. mayo
2 Tbsp. sun dried tomatoes in oil, or chili peppers or whatever else you desire
2 Tbsp. water
¼ tsp. pepper
8 flour tortillas
4 tsp. oil

Directions

Heat oven to 425 degrees. Lightly spray a large cookie sheet with cooking spray. Combine all ingredients except the tortillas and oil. Spread ½ cup chicken mixture on 4 of the tortillas. Top each with another tortilla. Brush top with olive oil, covering well. Bake for 10-12 minutes, until lightly brown. Cut into pie wedges. Serve with your choice: sour cream, salsa and/or guacamole

Crabbies

Contributed by Pat Nielsen

Ingredients

6 oz. Crab meat, drained and flaked
2 Tbsp. finely minced onion
2 Tbsp. mayonnaise (or Miracle Whip)
6 English muffins
1 stick margarine or butter
7 oz. Jar Old English Sharp Cheddar cheese (Kraft)
1/2 tsp. garlic salt
salt
Paprika

Directions

Slice muffins in half. Mix ingredients. Spread on muffins. Sprinkle it with paprika. Put in the freezer on a tray or tupperware. Freeze for an hour or two. Cut into fourths. Put back in the container and freeze. Later put in plastic wrap or plastic bag to store. When ready to have, broil until bubbly- about 3 minutes. Serve hot. This recipe is best when served hot.

Easy and Quick Spaghetti Casserole

Contributed by Mary Anderson

Ingredients

Classico Spaghetti Sauce (or brand of your choice)

Italian sausage or ground beef or ground chicken or ground turkey (your choice) - I brown it ahead of time at home and freeze it so I don't have to do that on the boat.

Pasta of your choice - (Angel Hair takes less time to cook)

Grated Parmesan cheese

Directions

Just put the cooked pasta, warm spaghetti sauce in a casserole dish and top with Parmesan Cheese. No need to even put it in the oven! Delicious meal that feeds many in just minutes!

Funeral Sandwiches

Contributed by Linda Hyde

Ingredients

24 Hawaiian rolls

24 slices honey ham*

24 slices Swiss cheese*

2 sticks of butter

4 Tbsp. brown sugar

2 Tbsp. mustard

2 Tbsp. Worcestershire sauce

1 Tbsp. minced onion

Poppy seeds (for top)

Mayonnaise

Directions

Cut rolls in half and spread with mayonnaise. Oil a baking pan and put the rolls in the bottom of the pan. Layer ham and cheese on bottoms of rolls, and top with top of bread. Mix other ingredients and pour over the rolls. Sprinkle with poppy seeds. Cover and refrigerate for 4-24 hours. Bake at 350 degrees for 15 minutes.

* You can change the variety of meats and cheeses if you would like.

Ham And Cheese Sliders

Contributed by Sandi Witzke

Because these require oven baking, they work best for a "land yacht" brought appetizer.

Makes 12

Ingredients

One package Hawaiian sweet rolls (12 count)
¾ lb cooked deli ham, turkey or meat of choice
¾ lb provolone (or swiss) cheese, thinly sliced
1 stick unsalted butter, melted
1 Tbsp. Dijon mustard
1 Tbsp. poppy seeds (optional)
2 tsp. dried minced onion
2 tsp. Worcestershire sauce
Salt and pepper to taste

Directions

Preheat the oven to 350 degrees. Spray a 9x13" pan with cooking spray. Slice the rolls in half so you have a "slab" of both tops and bottoms; don't pull rolls apart. Serrated knife works best. Place the bottom "slab" in the prepared pan. Layer half of the deli meat over the rolls. Layer all the cheese. Layer remaining deli meat. Add the top "slab" of rolls. Melt butter in micro-safe bowl. Add remaining ingredients; whisk to combine. Slowly pour butter mixture over the rolls, using a spatula to spread over each top. Cover with foil, allow to stand at room temp for 5-10 minutes. Bake covered for about 20 minutes or until the cheese has melted. Uncover and cook for about 3-5 minutes or until done as desired. Slice into individual sliders and serve immediately. Best served warm. Note: Be creative. Additions of pepperoni, dried cranberries, cooked peppers, etc taste good too.

Kielbasa Made Easy

Contributed by Kathy Adamczyk

This might work best for an on shore "land yachting" potluck

Ingredients

2 x 16 oz. kielbasa, cut in 1 inch pieces
2 x 16 oz. can whole berry cranberry sauce (or use 1 can)
18 oz barbecue sauce

Directions

Brown kielbasa in a skillet. Put everything in a slow cooker. Simmer for 3 to 4 hours. The longer it simmers, the better. Note: Using 3 lbs of sausage makes 100 bite size pieces.

“Old Marilyn” Style Crab Cakes

Contributed by Ted Goodwin

Ingredients

1 lb. fresh lump (chopped) crab meat
½ cup finely crushed Ritz crackers
1 large egg, beaten
3 Tbsp. mayonnaise
1 Tbsp. minced green onion
2 Tbsp. Worcestershire sauce
10 drops Tabasco sauce
Salt and fresh ground pepper to taste
*Old Bay Seasoning

Directions

Combine all ingredients by hand. Form into 8 small cakes. Saute in vegetable oil, until lightly browned on both sides. (approximately 4 minutes on each side)

One Pot Rustic Farro and Pork Sausage Soup

Contributed by Nancy Horn

(can substitute barley)

This ancient grain has a nutty flavor and delightfully chewy texture

Prep time 5 min

Cook time- 35 min

Serves 4

Ingredients

1 medium carrot, diced
1 small onion, chopped
18 oz Italian pork sausage
Olive oil
2 Roma tomatoes (or 1 can diced tomatoes)
¼ oz. Chopped parsley
1 Tbsp. Italian seasoning blend
1 cup Farro
2 cups water
3 cups chicken stock
½ cup parmesan cheese

Directions

Remove sausage from casing, discard casing. Heat a drizzle of olive oil in a large pot over medium-high heat. Add sausage and onion, cook, breaking up meat into pieces until browned (The sausage will finish cooking in the next step).

Meanwhile, dice tomato (or open can) and dice carrot. Stir in with meat, ½ of the parsley and the Italian seasoning. Add farro, 2 cups warm water, and chicken stock. Mix well.

Cover and bring to a boil, then immediately reduce heat to low. Simmer, covered until farro is tender (25-30 minutes).

Once farro is tender, stir half the parmesan cheese into soup. Taste and season with salt and pepper.

Place in serving bowls, add remaining parmesan cheese and remaining chopped parsley. Enjoy!

Party Sausage Balls

Recipe from: Southern Living
Contributed by Pat Nielsen

Ingredients

1 lb. Pork sausage
hot or mild bulk
1 egg, slightly beaten
1/3 cup seasoned bread crumbs
1/2 tsp. ground sage
1/4 cup catsup
1/4 cup chili sauce
1 Tbsp. soy sauce
2 Tbsp. brown sugar
1 tsp. vinegar
1/2 cup water

Directions

Combine the first four ingredients and mix thoroughly. Shape into balls the size of a quarter. Brown on all sides in a dry skillet; drain on paper towels. Drain fat from the skillet then add catsup, chili sauce, soy sauce, brown sugar, vinegar, and 1/2 cup water. Stir well, return meatballs to skillet, cover and simmer for 30 minutes. Refrigerate or freeze. When ready to serve, reheat, place in a chafing dish and serve with cocktail picks. Yield: approx. 36 balls; triple the recipe for a cocktail party of 50.

Peppered Beef

Contributed by Linda Hyde

Ingredients

¼ cup coarsely ground black pepper
1 tsp. Ground cardamom (optional)
Thin sliced rye bread
4-5 lb. boneless brisket of beef
Marinade

Directions

Combine pepper and cardamom and spread evenly on a sheet of waxed paper. Place beef firmly over the mixture; press down; turn beef over; With heel of hand, press pepper mixture firmly down into the meat. Try to cover both sides evenly, using all the pepper mixture.

Marinade ingredients

⅔ cup soy sauce
½ cup vinegar
1 Tbsp. tomato paste or ketchup
1 tsp. paprika
1 clove garlic, crushed

Combine all ingredients. Place meat in a shallow dish and pour marinade over it, cover and refrigerate overnight, turning meat occasionally (you may place meat in a heavy plastic bag and pour marinade over it. Tie top of bag securely and turn occasionally.) When ready to cook, remove meat from marinade and wrap securely in aluminum foil. Place in a shallow pan and bake at 300 degrees for about 3 hours or until the meat is quite tender.

Mustard sauce for cold roast beef

1 cup mayonnaise
4 Tbsp. prepared yellow mustard
1 cup heavy cream, whipped
Salt to taste

Fold mayonnaise and prepared yellow mustard into heavy cream. Add salt to taste.

Shipwreck Dinner

Contributed by Julie Mudge

Makes 4 servings

The prep time is generally limited to how fast your can opener works and how hard it is to unwrap your meat. The big bonus is that it's a complete one-pot meal with no chopping, unless you want to.

Ingredients

- 1 pound lean ground beef
- 1 (7.25 ounce) package macaroni and cheese mix
- 1 (14.5 ounce) can diced tomatoes
- 1 cup milk
- 1 cup frozen peas
- 1 cup frozen corn
- 1 teaspoon seasoned salt (such as LAWRY'S®), or to taste
- 1 cup shredded Cheddar cheese, divided

Directions

Step 1: Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes.

Step 2: Stir pasta and cheese mixture from the macaroni and cheese package into the beef. Add tomatoes, milk, peas, and corn to the beef mixture; stir. Bring the mixture to a boil, reduce heat to medium-low, place a cover on the skillet and cook at a simmer until the noodles are tender, about 12 minutes.

Step 3: Season the dish with seasoned salt. Stir about half of the Cheddar cheese into the dish to melt. Top with remaining cheese.

Tips: So this is the good version, but the better one would use the pasta shells and cheese with the ready-to-apply cheese stuff. It's going to be essentially the same, still add the milk as you'll need it along with the juice from the tomatoes to cook the noodles.

Tips: For variety you could add Rotel instead of plain tomatoes and use one cup of frozen prepared fajita veggies and some taco seasoning to make a "Gulf of Mexico Shipwreck." Italian seasoning, garlic, onions, and mozzarella would make it a "Sicilian Shipwreck." You get the idea: the combinations are pretty well unlimited.

Tips: Although the recipe calls for frozen vegetables and uncooked ground meat, leftovers work just as well.

Tips: Use Creole-style seasoned salt if you like a bit of spice in your easy dinners.

Nutrition

Per Serving: 636 calories; protein 42.9g; carbohydrates 55g; fat 26.7g; cholesterol 116mg; sodium 1107.9mg.

Slow Cooker Italian Beef Sandwiches

Contributed by Linda Hyde

Makes 6 sandwiches

Ingredients

2-3 lb. chuck roast

1 packet of Zesty Italian dressing mix*(regular Italian dressing mix works too)

One 14.5oz can beef broth

$\frac{3}{4}$ cup pepperoncini peppers (or more)

1 bell pepper, sliced

6 hoagie rolls

6 slices provolone cheese

Directions

Place roast in a crock pot. Pour in beef broth and sprinkle a packet of Italian dressing mix on top. Add in the pepperoncini peppers and stir the contents around a bit. Cook on low for 9 hours. Use 2 forks to shred meat. Add in sliced bell peppers. Cook for an additional hour. Slice hoagie rolls in half and toast under the broiler for 2 minutes. Pile on shredded meat with peppers, then top with sliced cheese. Return to broiler for 1 minute to fully melt cheese. (Remove some of the juice if desired)

*Linda's note "I used Zesty Italian dressing from a bottle and omitted the broth."

Slow Cooker Texas Pulled Pork

Contributed by Carol Geiger

"I make it before my sailing trip and then put into a couple of zip lock bags (freeze) for use on the trip. This recipe provides for at least two pulled pork meals."

Ingredients

- 1 teaspoon vegetable oil
- 1 tablespoon Worcestershire sauce
- 1 (4 pound) pork shoulder roast
- 1 tablespoon chili powder
- 1 cup barbeque sauce
- 1 extra-large onion chopped
- ½ cup apple cider vinegar
- 2 large cloves garlic, crushed
- ½ cup chicken broth
- 1 ½ teaspoons dried thyme
- ¼ cup light brown sugar
- 8 hamburger buns, split
- 1 tablespoon prepared yellow mustard
- 1 tablespoons butter, or as needed

Directions:

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker, pour in the barbeque sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours. Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices. Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork in the toasted buns. Enjoy! Of course, I served this with coleslaw.

Sugar Bacon-wrapped Smokies

Contributed by Linda Hyde

Makes 45 servings

Ingredients

Non stick cooking spray

One 16oz. pkg. small cooked smoked sausage links

15 slices bacon, each cut crosswise into thirds

$\frac{3}{4}$ cups packed brown sugar

Directions

1. Preheat oven to 350 degrees. Line a 15 x10x1 inch baking pan with foil. Lightly coat foil with cooking spray; set pan aside.
2. Wrap each sausage link with a bacon piece, overlapping bacon ends. Press ends to seal or secure with a wooden toothpick.
3. Place brown sugar in a large plastic bag. Add bacon-wrapped sausages, several at a time, shaking gently to coat. Place sausages in the prepared baking pan. If desired, cover and chill for up to 24 hours.
4. Bake, uncovered, about 30 minutes or until bacon is browned.

Per serving 102 cal, 8g fat, 15 mg cholesterol, 210mg sodium, 4 g car, 0g fiber, 3 g protein

Ted's Meatloaf

Contributed by Ted Goodwin

Makes 2- one pound loaves

Serves 8

Ingredients

2 lbs. lean (85-90%) ground beef
30 Ritz crackers (pulverized)
1 small sweet onion, finely chopped
¾ tsp each of salt, pepper, garlic powder
3 Tbsp. ketchup
3 Tbsp K.C Masterpiece
½ cup half and half
2 large eggs
¼ tsp liquid smoke

Sauce

½ cup KC Masterpiece
½ cup ketchup
2 Tbsp. dark brown sugar
Heat sauce ingredients to boil and stir thoroughly

Directions

Beat eggs, half and half, and liquid smoke in a mixing bowl. Add all other ingredients. Knead for 2-3 minutes. Place in one large loaf pan or 2 small loaf pans. Top with sauce and bake at 350 degrees for 75-90 minutes until internal temperature reaches 165 degrees. Keep an eye on the temperature.

Tuna-Macaroni Salad

Contributed by Dawn Onofrio
Makes 6-8 servings

Ingredients

1 pkg. (6-7 ounces) shell macaroni
1 cup cubed Cheddar cheese
1 can (7 ounces) tuna, drained
 $\frac{3}{4}$ cup sliced sweet pickles
 $\frac{1}{3}$ cup minced onion
1 cup salad dressing or mayonnaise
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 cloves garlic, crushed

Directions

Cook macaroni as directed. Drain; rinse with cold water.
Combine macaroni, cheese, tuna, pickles, and onion in a large bowl. Stir together salad dressing, salt, pepper, and garlic; pour over macaroni mixture and toss. Cover; chill for at least 3 hours.

Veggie Pizza

Contributed by Kathy Adamczyk

Ingredients

2 pkgs. (8oz each) crescent roll dough
2 pkgs. (8oz each) cream cheese (I use Neufchatel)
3 Tbsp. mayonnaise
½ tsp. basil
¼ tsp. garlic powder
Assorted chopped veggies
Shredded Cheddar Cheese (or Salad Supreme)

Directions

Press 2x 8 oz packages of crescent roll dough into a 15x10x1 inch baking sheet to form a crust. Bake at 350 for 12-15 minutes. Combine cream cheese, mayonnaise, basil, and garlic powder. Spread thinly over the cooled crust. Top with chopped veggies (broccoli, carrots, onion, pepper, tomato). Sprinkle with Salad Supreme (or shredded cheddar cheese)

Alternate Variations- Both of these variations still use 2 pkgs of crescent roll dough, but have different cheese bases:

Variation One

1 8oz. pkg cream cheese
2/3 cup mayo
1 tsp. dill
1 tsp. minced onion
½ tsp. minced garlic

Variation Two

1 cup sour cream
1 8oz. pkg. cream cheese
1 tsp. dill
¼ tsp. garlic salt
1 oz. pkg. ranch dressing

POTLUCK SIDE DISHES

Broccoli Cornbread

Contributed by Linda Hyde

Ingredients

2 boxes Jiffy corn muffin mix
2 sticks melted butter
½ cup cottage cheese
½ cup chopped onion
4 eggs
1 box frozen broccoli (thawed)

Directions

Mix with a fork, put in a 9x13 pan. Bake at 325 degrees for 45 minutes to 1 hour.

Broccoli Salad

Contributed by Linda Hyde

Ingredients

Salad:

1 large bunches of broccoli florets
8-10 strips cooked, crumbled bacon OR 1 bottle bacon bits
½ cup salted sunflower seeds
½ cup shredded or diced Swiss cheese
½ cup diced red onions
⅔ cup raisins or red grapes

Dressing:

1 cup mayonnaise
½ cup sugar
2 Tbsp. cider vinegar

Directions

Mix mayonnaise, sugar and cider vinegar in a small bowl. Combine broccoli florets, sunflower seeds, bacon pieces, cheese, onions, and grapes or raisins. Add dressing and mix well.

Carrot Souffle

Contributed by Linda Hyde

Ingredients

2 cups cooked carrots
½ stick butter
3 eggs
2 rounded Tbsp. flour
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
1 cup milk
¾ cup sugar

Topping Ingredients

1 cup brown sugar
1 cup chopped nuts (opt.)
1/3 cup flour
1/3 cup butter

Directions

Mash carrots; add butter. Beat eggs. Mix flour, baking powder, salt and cinnamon. Add these plus eggs, milk and sugar to carrots. Pour into a casserole dish and bake in a 325 degree oven. Meanwhile, mix the topping ingredients together. After 30 minutes, sprinkle topping over souffle and cook for another 30-35 minutes.

Caprese Salad with Balsamic Reduction

Contributed by Linda Hyde

Makes 4 servings

Ingredients

1 cup balsamic vinegar

¼ cup honey

3 large tomatoes, cut into ½ inch slices

1 (16 oz.) package fresh mozzarella cheese, cut into ¼ inch slices

¼ tsp. salt

¼ tsp. ground black pepper

½ cup fresh basil leaves

¼ cup extra virgin olive oil

Directions

Stir balsamic vinegar and honey together in a small saucepan and place over high heat. Bring to a boil, reduce heat to low, and simmer until the vinegar mixture has reduced to ⅓ cup, about 10 minutes. Set the balsamic reduction aside to cool.

Arrange alternate slices of tomato and mozzarella cheese decoratively on a serving platter. Sprinkle with salt and black pepper, spread fresh basil leaves over the salad, and drizzle with olive oil and the balsamic reduction.

Cauliflower Salad

Contributed by Linda Hyde

Refrigerate 1 hour Makes 10 cups

“ very good dish to serve a large crowd”

Ingredients

1 large head cauliflower, chopped or shredded
1&½ cups salted peanuts (red skinned ones look the best, but any kind will work)
1 pkg. (7 oz.) dried cranberries
⅔ cup light mayonnaise
⅓ cup sugar

Directions

In a large bowl, add the cauliflower, peanuts, cranberries, mayonnaise, and sugar. Stir until well combined. Cover and refrigerate for at least 1 hour.

Chicken and Tortelloni Salad

Contributed by Kathy Adamczyk

Yield: Makes 12 to 15 appetizer servings

Could also be used as a main dish

Ingredients

2 (9-oz.) packages refrigerated cheese-filled tortelloni
1/2 cup olive oil
1/2 cup grated Parmesan cheese
1/4 cup fresh lemon juice
2 garlic cloves
1 teaspoon Worcestershire sauce
2 cups chopped cooked chicken
1 cup frozen sweet peas, thawed
1/2 cup thinly sliced green onions
1/2 cup chopped fresh flat-leaf parsley
Salt and pepper to taste

Preparation

1. Prepare tortelloni according to package directions.
2. Process olive oil and the next 4 ingredients in a blender until smooth.(I use a whisk)
Toss olive oil mixture with tortelloni, chicken, and next 3 ingredients. Add salt and pepper to taste. Note- I cooked several slices of bacon and crumbled it in before serving and cooked the chicken in the bacon grease, then drained it. The chicken, bacon, and the tortellini can be prepared at home prior to going out in the boat and kept separately in the refrigerator in ziplock bags. The dressing can be premade as well. Then assemble the salad onboard before serving.

Crack Corn Salad

Contributed by Linda Hyde

Ingredients

For the ranch dressing:

1&½ cup mayonnaise
½ cup sour cream
⅓ cup whole milk
¼ cup buttermilk
1/4 tsp. onion powder
2 cloves garlic, minced
2 Tbsp. lemon juice
1 tsp. fresh dill
Salt, to taste
Pepper to taste

For the salad:

4 cups sweet corn
12 slices bacon, cooked and finely chopped
¼ cup green onions, chopped
1 jalapeno, finely diced
1 cup cheddar cheese, shredded
Juice of 1 lime
1 tsp garlic powder
Kosher salt to taste
Freshly ground pepper to taste

Directions

1. Combine the mayonnaise, sour cream, milk, buttermilk, onion powder, garlic, lemon juice, dill , and salt and pepper in a large bowl and stir.
2. Combine the sweet corn, the cooked bacon, the green onions, the jalapeno, ½ cup of the ranch dressing, the cheddar cheese, the lime juice, the garlic powder, the salt and the ground pepper in a large bowl.
- 3 Stir until the ingredients are mixed together and well coated.
4. Taste and add more of the prepared ranch dressing to taste
5. Serve.

Corn Dish

Contributed by Linda Hyde

Ingredients

2 cans corn
1 stick butter, melted
6 oz. cream cheese, softened
1 can chopped green chilies or jalapenos

Directions

Heat through.

Corn, Avocado, and Tomato Salad

Contributed by Linda Hyde

Ingredients

2 cups cooked corn (fresh or frozen)
1 avocado, cubed
1 pint of cherry tomatoes, halved
½ cup diced red onion

Dressing

2 Tbsp. olive oil
½ tsp. lime zest
1 Tbsp. lime juice
¼ cup chopped cilantro
Salt and pepper to taste

Directions

Combine and serve in a tortilla shell.

Cranberry Walnut Chicken Salad

Contributed by Linda Hyde

Ingredients

½ cup mayonnaise
¼ cup sour cream or plain Greek yogurt
1 tsp. fresh lemon juice
1 Tbsp. minced flat leaf parsley
¼ tsp dried dill
3 cups chopped or shredded cooked chicken
½ cup finely chopped celery or finely chopped apple
⅓ cup dried cranberries
⅓ cup chopped toasted walnuts
Salt and pepper to taste

Directions

In a large mixing bowl, combine the mayonnaise, sour cream or greek yogurt, lemon juice, parsley, and dill. Add the rest of the ingredients and stir until combined. Season with salt and pepper to taste. Chill for at least 30 minutes before serving.

Easy Crabmeat Salad

From Allrecipes.com

Contributed by Kathy Adamczyk

Ingredients

1 (12 ounce) package rotini pasta
1 (10 ounce) package frozen peas, thawed
1 (8 ounce) can water chestnuts, chopped (I omit this)
1 (8 ounce) package imitation crabmeat, coarsely chopped - or more to taste
1 cup reduced-fat mayonnaise
2 tablespoons chopped fresh chives
1 tablespoon chopped fresh dill (I skipped this and used a pinch of crab seafood seasoning instead)

Directions

Bring a large pot of lightly salted water to a boil; cook the rotini at a boil until tender yet firm to the bite, about 8 minutes; drain and rinse under cold water.

Combine peas, water chestnuts, imitation crab meat, mayonnaise, chives, and dill in a large bowl; stir until evenly mixed. Add cooled pasta and mix until coated.

Note: When I bring this from the boat to a potluck on shore, I have precooked the pasta and kept it in a ziplock bag in the refrigerator. I also bring along an unopened Louis Kemp imitation crab meat in the refrigerator. It is easy to put it together shortly before you serve it, and you don't have to be boiling water and getting the cabin steamy.

Marinated Carrots

Contributed by Linda Hyde

Ingredients

1 1lb. carrots, sliced and cooked
1 medium onion, sliced (purple onions)
1 medium green pepper sliced

Combine with:

1 can tomato soup
½ cup each of sugar, salad oil, and white vinegar

Directions

Combine and refrigerate for 24 hours. Drain and serve.

Mixed Vegetable Medley

From Madeliene Neverill

Contributed by Linda Hyde

Serves 8-10

Ingredients

Two 10oz pkgs. of frozen mixed vegetables, partially thawed
1 cup chopped onion
1 cup chopped celery
1 cup mayonnaise
4oz. shredded cheddar cheese
1&½ cup crushed Ritz crackers
1 stick melted butter or margarine

Directions

Mix vegetables with onion, celery, mayonnaise, and cheese. Sprinkle with cracker crumbs. Drizzle with melted butter. Spray casserole dish with non-stick spray. Bake at 350 for 30-35 minutes.

Mom's Fruit Salad

Contributed by Linda Hyde

Ingredients

1 large can crushed pineapple, undrained
6-8 bananas, sliced and quartered
2 Tbsp. sugar
½ cup chopped nuts
1 apple, peeled and chopped.

Directions

Combine and let sit overnight,

North Channel Potatoes

Contributed by Sandi Witzke
Depending on appetites, serves 2-4.

Accessible from Lake Huron, the Georgian Bay's North Channel located between the Manitoulin Island and Canada, is ultimate cruising territory along the pink granite shorelines and hidden coves. This simple side dish became a staple on each of the summer trips.

Ingredients

1 (15 oz) can sliced potatoes, drained
1 medium onion, sliced thin
Vegetable oil
Salt and pepper as desired for seasoning

Directions

Place a small amount of oil in a fry pan followed by potatoes, onions, salt and pepper. Cover and cook on medium heat until potatoes are light brown and onions are tender. So easy and just so good.

Oriental Coleslaw

from Fort Wayne Indiana
Contributed by Kathy Adamczyk

Ingredients

1 pkg coleslaw
Dressing:
1 cup sliced almonds
½ cup oil
1 cup sunflower seeds , unsalted
½ cup apple cider vinegar
1 bunch green onions, chopped
½ cup sugar
2 pkg. beef Ramen noodles or Oriental
2 seasoning packets from Ramen noodles

Directions

Mix the coleslaw, almonds, sunflower seeds and chopped onions together. Mix the dressing ingredients together. Crush the Ramen noodles. Then ½ hour before serving, add the noodles and dressing to the coleslaw mixture (note: may want to add a bit earlier (2-3 hrs) so the Ramen noodles aren't quite so crunchy) Mix and serve.

Oriental Cabbage Salad

Contributed by Linda Hyde

Ingredients

Salad:

½ head shredded or chopped cabbage (1 large bag)

5 green onions chopped

2 oz. slivered or sliced almonds

1 pkg. Top Ramen (chicken)

4 Tbsp. sesame seeds

Dressing

¼ cup sugar

½ cup oil (or less)

2 Tbsp. vinegar

1 pkg. seasoning mix from Top Ramen

Dressing: Mix sugar, oil, vinegar, and seasoning; let sit for 2 hours.

Salad: Mix together the cabbage, onions, almonds, and sesame seeds. Crumble the Top Ramen noodles and add to the salad mix with the dressing just before serving.

Pea Casserole

Contributed by Linda Hyde

Ingredients

2 cans (small size) French Fried onion rings

2 cans of English peas (frozen?)

2 cans cream of mushroom soup

One 5oz. Can sliced water chestnuts

1 cup grated cheese

Directions

Combine drained peas, water chestnuts, and soup. Layer pea mixture and onion rings.

Top with cheese. Bake at 375 degrees for 10-12 minutes.

Rendezvous Cinnamon Buns

Contributed by Donna Nelson

From Tsumkanu 2

Donna and Barry Nelson are cruisers from Canada who met up with PGSC cruisers on the North Cruise and provided these delicious rolls for the group.

Ingredients

In a large bowl, combine:

- 1 egg
- 1 3/4 cups warm water (warm like half hour old coffee!)
- 2 Tablespoons butter or oil
- 2 Tablespoons milk powder
- 2 Tablespoons brown sugar
- 2 Tablespoons molasses
- 2 Tablespoons honey
- 2 Teaspoons salt
- 2 Teaspoons bread maker yeast
- 2 cups white flour
- 1/4 cup bran

Directions

Beat this concoction (should be thick pancake batter consistency) with a wooden spoon for about ten minutes until the gluten is developed. (It gets slimy and stretchy, that's the gluten that holds it together.) I always send the bowl up to the cockpit and let all lackeys aboard get in on the process.

(Additional ingredients for dough)

- 1&1/2 cups whole wheat flour
- 1/2 cup white flour

Now add 1 1/2 cups whole wheat flour and another big half cup of white flour. Mix together well. It should be thick enough to start coming off the sides of the bowl. You may have to add a bit more flour...I use some more to sprinkle on the counter and to rub the bowl and the spoon clean.

Now you knead this dough with a smooth push with the palms into the centre, then pull the top into centre and rotate a quarter turn (counterclockwise if you are right handed). Repeat, repeat, repeat. Underway, this motion can be done to the thrum of the motor, and a good workout rhythm can be established...to offset future calories...music is also good!

Likely a bit more flour will be required, as your hands should never be really sticky. Just sprinkle lightly, over and under, but not too much. My great mentor friend likened the resultant dough ball to a smooth babies' bottom...not dry, but smooth and elastic and shiny. Takes 7-8 minutes of kneading altogether and should not need additional flour for the last couple minutes of kneading.

Plunk this dough ball into the same bowl, cover and place in a warm environment. I have used a preheated oven, the head next to the engine room, in front of an espar heater vent, the engine compartment if not running and not too hot, any compartment

where engine heat has made it cozy, under the dodger, if greenhousey with no breeze. You may need to be creative. The rising process will take 1-3 hours depending on how cold the dough got and how warm the rising environment is.

Once it has doubled in size, punch down and let it double again. Should take about half an hour.

Lightly sprinkle a large surface (likely your table) with very little flour, dump out the dough, and push into a generally oblong shape, about 60 cm X 40 cm (24" X 15"). I have washed a wine bottle and used it as a rolling pin, but find that softer, nicer buns result from just pushing the dough into shape.

(Ingredients for Cinnamon filling)

1/3 cup softened butter

1 to 1 1/4 cup brown sugar

Cinnamon

1 cup raisins

Additional 1/2 cup brown sugar and butter

Completely cover this dough by spreading with about 1/3 cup softened butter, then sprinkle with 1 or 1 1/4 cups brown sugar, generously sprinkle with cinnamon (Barry likes them black with it), and finally a cup of raisins. Start to roll up from the bottom edge, lifting and tugging on the dough to form a tight roll. Roll up to the top and pinch closed all the way across. Cut into about 3 cm wide slices and place into a previously prepared cookie sheet or cake pans. This recipe should give about 24 buns in a large cookie sheet. The pans should have been smeared liberally with butter up all the sides and everywhere on the bottom, then sprinkle with about 1/2 cup brown sugar.

Place cut buns in pan, can be touching, but need some room to rise. Let rise for 20-30 minutes, again in a warm spot...they should grow together, but not start "funneling" upwards from the centres.

Place foil on bottom of your oven (to save on later clean up!), preheat to 350 degrees and cook for about 17-18 minutes. Immediately turn out upside down on parchment paper, scraping leftover syrup over the hot buns. Voila!

Please enjoy!

Sandy's Potato Salad

Contributed by Sandy Busher

Ingredients

In a large bowl, place the following ingredients.

2 pounds petite red potatoes, boiled, peeled and chopped

4 hard boiled eggs, chopped

1 cup onion, chopped

2 celery stalks, chopped

Fresh parsley chopped and to taste

Salt and pepper to taste

In a small dish combine:

2-3 cups Miracle Whip

3 Tbsps. yellow mustard

3 Tbsps. sweet pickle relish

Directions

Pour Miracle Whip mixture over the potato mixture in the large bowl and mix well.

Sprinkle paprika on top and refrigerate until ready to eat.

I never measure the ingredients when making this recipe, so I have approximated the amounts. I usually add more Miracle Whip to make it a fairly wet consistency. Enjoy!

Santa Fe Salad

Contributed by Linda Hyde

Serves 4

Ingredients

1 Tbsp. olive oil (for cooking chicken)
1 lb. chicken tenders or boneless chicken
1 tsp taco seasoning mix
One 6 oz. pkg. baby spinach
One 15 oz. can of black beans, rinsed and drained
2 avocado peeled, pitted, and chopped
1 cup tomatoes, chopped
1 cup frozen fire-roasted corn kernels, thawed
1 cup Mexican cheese, shredded
¼ cup fresh cilantro (chopped)
1 lime, cut into wedges
¼ cup olive oil (for dressing salad)
Optional: sour cream, salsa, ranch dressing

Directions

Add 1 Tbsp. of olive oil to a skillet. Cook the chicken along with the taco seasoning mix until fully cooked through.

While the chicken is cooking, distribute the spinach between 4 plates or large salad bowls. Evenly divide the beans, avocado, tomatoes, corn , and cheese on top of the four plates.

Once the chicken has cooked, remove it to a cutting board and cut it into bite-sized pieces. Distribute the chicken evenly among the salads..

Give each salad a fresh squeeze of lime and drizzle with olive oil. You can also serve with a side of salsa, sour cream, or ranch if preferred.

Summer Corn Salad

Contributed by Sue Scharpf

Makes 4 servings

Ingredients

5 tsp. olive oil, divided
1 Tbsp. lime juice
¼ tsp. salt
¼ tsp. hot pepper sauce
1&½ cups fresh or frozen corn, thawed
1&½ cups cherry tomatoes, halved
½ cup finely chopped cucumber
¼ cup finely chopped red onion
2 Tbsp. minced fresh basil or 2 tsp dried basil
¼ cup crumbled feta cheese

Directions

In a small bowl, whisk 4 tsp of oil., lime juice, salt, and pepper sauce; set aside.
In a large skillet, cook and stir corn in remaining oil over medium-high heat until tender.
Transfer to a salad bowl; cool slightly. Add the tomatoes, cucumber, onion, and basil.
Drizzle with dressing and toss to coat. Let stand for 10 minutes before serving or refrigerate until chilled. Sprinkle it with cheese just before serving.

Vegetable Salad I

Contributed by Linda Hyde

Ingredients

1 can white shoepeg corn
1 can french style green beans
1 small can peas
1 cup grated carrots
1 cup chopped green peppers
1 cup chopped onion
1 can pimiento (I used small jar)
1 cup chopped celery

Sauce:

1 cup sugar
½ cup oil
¾ cup vinegar
1 Tbsp. water
1 tsp. salt
1 tsp. pepper

Directions

Mix the sauce ingredients together and heat to boiling. Let cool, then pour over vegetables. Mix through and let stand overnight. Note:**This keeps well for a week or more.

Vegetable Salad II

Recipe from Marg Oelrich
Contributed by Linda Hyde

Ingredients

1 pkg (10oz) frozen mixed vegetables, cooked and drained
1 small onion, minced
½ cup chopped celery
1 small green pepper, chopped
1 can (1 lb.) kidney beans, drained

Dressing

½ cup vinegar
1 Tbsp. salad mustard
1 Tbsp. flour
½ tsp. salt
½ cup sugar

Directions

Cook dressing ingredients until clear. Mix with vegetables and chill.

ALTERNATE RECIPE SITES FOR GALLEY COOKING

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