

Quilt-n-Bee's Recipes from The Spider Lake Retreat

1

Cheddar Corn Chowder

8 ounces bacon, chopped
1/4 cup good olive oil
6 cups chopped yellow onions (4 large onions)
4 tablespoons (1/2 stick) unsalted butter
1/2 cup flour
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/2 teaspoon ground turmeric
12 cups chicken stock
6 cups medium-diced white boiling potatoes, unpeeled (2 pounds)
10 cups corn kernels, fresh (10 ears) or frozen (3 pounds)
2 cups half-and-half
8 ounces sharp white cheddar cheese, grated



In a large stockpot over medium-high heat, cook the bacon and olive oil until the bacon is crisp, about 5 minutes. Remove the bacon with a slotted spoon and reserve. Reduce the heat to medium, add the onions and butter to the fat, and cook for 10 minutes, until the onions are translucent.

Stir in the flour, salt, pepper, and turmeric and cook for 3 minutes. Add the chicken stock and potatoes, bring to a boil, and simmer uncovered for 15 minutes, until the potatoes are tender. If using fresh corn, cut the kernels off the cob and blanch them for 3 minutes in boiling salted water. Drain. (If using frozen corn you can skip this step.) Add the corn to the soup, then add the half-and-half and cheddar. Cook for 5 more minutes, until the cheese is melted. Season, to taste, with salt and pepper. Serve hot with a garnish of bacon.

Chicken Noodle Soup

2 Chicken Breasts on the bone with skin
2, 32oz box containers of chicken stock
2-3 large carrots
1/2 cup un-cooked rice (optional)
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1/2 package of your favorite uncooked noodles, I like vermicelli
1/4 cup of Gordon Foods Chicken Base or more to taste
2 tbsp. Butter
Salt and Pepper

Poach chicken breasts in 1/2 broth, you may want to add a little water to cover. Takes about 10 -15 minutes. Remove chicken breasts, let cool and remove from bones and shred chicken up. Reserve cooking liquid and strain then add the chicken back into the pot. Sautee onions and celery in butter for a few minutes then add to your pot. Add chopped carrots, uncooked rice. Add remaining box of stock and chicken base. You may need to add more water to fill up the pot. Season to taste with salt and pepper. Bring to a boil, then turn down to simmer for 15 minutes. Finally add your un-cooked noodles, cook until the noodles are done. Serve and enjoy. Makes about 8-10 servings.

Grands!® Monkey Bread

2

- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 2 cans (16.3 oz. each) Pillsbury® Grands!® Homestyle refrigerated buttermilk biscuits
- 1/2 cup chopped walnuts or pecans, if desired
- 1/2 cup raisins, if desired
- 1 cup packed brown sugar
- 3/4 cup butter or margarine, melted



Directions

Heat oven to 350 degrees F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large food-storage plastic bag, mix sugar and cinnamon.

Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.

In small bowl, mix brown sugar and butter; pour over biscuit pieces.

Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.

Cinnamon French Toast

Pre: 10 min. + chilling Bake: 35min.

- 12 slices cinnamon bread, cubed
- 5 eggs, beaten
- 1 3/4 cups milk
- 1 cup packed brown sugar, divided
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 cup slivered almonds
- 1/4 cup butter, melted

Place bread cubes in greased 13x9 baking dish. Combine the eggs, milk 3/4 cup brown sugar, cinnamon and nutmeg; Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the fridge 30 minutes before baking. Sprinkle almonds over the mixture. Combine butter and remaining brown sugar; drizzle over the top.

Bake, uncovered, at 400 degrees for 35 minutes or until knife inserted into center comes out clean. Yield: 6-8 servings

Do-Ahead - Breakfast Bake

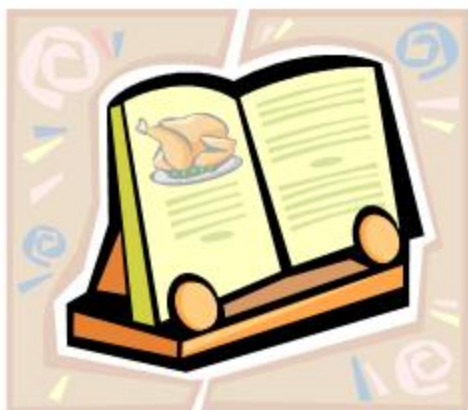
Chill 4 hours - Bake at 375 degrees for 35 minutes

- 1-2 cups diced ham
- 2 pkgs. Of 6 oz Betty Crocker Hashbrowns
- 1 med. green pepper, chopped
- 1 TBSP instant onion
- 2 cups cheddar cheese
- 3 cups milk
- 1 cup Bisquick
- 1/2 tsp salt
- 4 eggs

Mix ham, onions, potatoes, pepper, onion and 1 cut cheese. Spread in baking dish.

Stir milk, Bisquick and eggs until well blended. Pour over potato mixture and sprinkle with the remaining cheese.

Serves 12



Recipe Secrets & Hints

- Add Au Jus mix to your next pot roast along with the onion soup mix
- Add a cup of salsa and a tablespoon of baking cocoa to your next batch of chili

YUM YUM!