

2015 Frozen Fabric Frolic – Recipe's

Compliment form the

NO KNEAD CRUSTY DUTCH OVEN BREAD

3 cups bread flour (I use 1 cup wheat flour and 2 cups bread flour)

1 pkg. active dry yeast

1 ½ tsp. salt

1 ½ c tepid water

Whisk dry ingredients together.

Add flavors to your bread before you add the water if you want:

Roasted garlic and grated sharp cheddar cheese

Raisin, walnut and cinnamon

Pecan, cinnamon and sugar

Pumpkin, sunflower and poppy seed

Rosemary, lemon and gruyere cheese

Lemon, thyme and asiago cheese

Any other combination that sounds good to you

Whisk again well.

Add water and stir.

Cover bowl with plastic wrap and refrigerate overnight.

Preheat oven to 450 degrees.

Place a cast iron Dutch oven with a lid or any pot with a lid to withstand the high temp (NOT GREASED) in the oven and heat for 30 minutes

Meanwhile, pour the sticky dough on a heavily floured surface.

Flour your hands and shape into a ball.

Cover with a tea towel until the Dutch oven is hot.

Remove hot lid from pot in the oven and drop the dough in. Cover and bake for 30 minutes.

Then remove lid and bake an additional 8 to 12 minutes. Carefully remove bread from oven and from pot and place on a cooling rack.

PERFECT PORK TENDERLOIN

Boneless pork tenderloin, AT ROOM TEMPERATURE Rub of choice Olive oil

1. Rub meat with olive oil and rub. Let sit for 2 to 3 hours!
2. Determine the EXACT weight from the meat wrapper. Weight will determine how long to cook the roast.
3. Preheat oven to 500 degrees. Place seasoned meat in an uncovered roasting pan on a shelf in the bottom 1/3 of your oven.
4. Bake EXACTLY 5 ½ minutes per pound.
5. Turn oven off and DO NOT open door for 45 minutes to 1 hour.

Remove pork from oven, lightly cover with foil and let rest 5-10 minutes to redistribute internal juices. Roast should be done, very slightly pink in the center and very moist.

6. Check that the temperature is 145 to 150 degrees. Slice and enjoy.

BAKED FRENCH TOAST

French Toast:

Butter for greasing

1 loaf crusty sourdough or French bread

8 whole eggs

2 cups whole milk

½ cups heavy cream

½ cups sugar

½ cups brown sugar

2 tablespoon vanilla

1 teaspoon cinnamon

Dash nutmeg

Topping:

½ cups flour

½ cups brown sugar

1 teaspoon cinnamon

¼ teaspoon salt

Dash nutmeg

1 stick cold butter, cut into pieces

For French toast: Grease the baking pan with butter. Tear or cut the bread into chunks and evenly distribute in the pan. Crack the eggs in a big bowl. Whisk together the eggs, milk, cream, sugars, vanilla and spices with a mixer. Pour evenly over the bread. Cover the pan tightly and store in the fridge until needed (overnight preferably).

For topping: Mix the flour, brown sugar, cinnamon, salt and nutmeg in a separate bowl. Stir together using a fork. Add the butter and with a pastry cutter mix all together until mix resembles fine pebbles. Store in a plastic bag in fridge.

When you are ready to bake the casserole, preheat the oven to 350 degrees. Sprinkle topping over the top. Bake for 45 minutes until the egg is set in the center. Serve with warm syrup.

BAKED CHEESE OMELET

12 eggs

16 oz. sour cream

1 cup picante sauce

8 oz. grated jack cheese

8 oz. grated cheddar cheese

½ cup bacon, cooked, crumbled and chopped OR diced ham OR sausage

1. Preheat oven to 350 degrees.

2. In a large bowl, whisk together eggs and sour cream until well blended and combined.

3. Grease a 9 x 13 pan.

4. Spread picante sauce on the bottom of pan.

5. Sprinkle with 4 oz. jack cheese and 4 oz. cheddar cheese.

6. Pour egg mix on top.

7. Sprinkle breakfast meat over the top.

8. Sprinkle remaining cheese over that.

9. Bake at 350 degrees for 35 minutes or until egg is firm in center.

ROMAINE APPLE CRANBERRY SALAD

Torn lettuce (romaine and a spring mix)
½ lb. cashews, pecans or walnuts
5 oz. dried craisins
4 to 6 oz. grated jack, Swiss or feta cheese
1 to 1 ½ chopped apple or pear
2 tsp lemon juice (dredge apple or pear in juice to prevent browning) Poppy seed
or raspberry vinaigrette dressing

PASTA SALAD

Cooked rotini tri color pasta
Diced yellow crookneck squash
Diced zucchini squash
Diced tomato
Sliced black olives
Diced mozzarella cheese
Diced red and yellow pepper
Fresh basil, cut up
Diced red onion
Mix together and douse with Olive Gardens Italian dressing. (found at Walmart). I
have used other Italian dressings also. Chill well and serve.

GRAMA'S CARROT CAKE

2 cups flour
1 tsp baking powder
1 tsp salt
1 ½ tsp baking soda
1 tsp cinnamon
Whisk together. In separate bowl mix:
2 cups sugar
4 eggs
1 ½ cups oil (I use canola)
Mix well. Add flour mix and mix well again.
Fold in 2 cups grated carrots, 1 - 20 oz. can drained, crushed pineapple, ½ to 1
cup chopped walnuts, and ¼ cup raisins (soak in hot water for 15 min and drain
well).

Grease and flour (I use PAM Baking Spray) a 9 x 13 cake pan. Pour in batter and
bake in 350 degree preheated oven for 35 to 40 minutes or until toothpick comes
out clean.

Frosting:

Beat 8 oz. softened cream cheese, ½ cup softened butter, 1 tsp.
vanilla. Add 2 cups sifted powdered sugar and mix well. Thin with a bit of milk
if needed. Frost cake when cool.

LAYERED ICE CREAM SUNDAE DESSERT

14 oz. pkg. Oreo cookies
½ stick melted butter
½ gallon vanilla ice cream
1 can Hershey's or Smucker's fudge topping
1 can peanuts (skin free)
Medium or large cool whip

Combine crushed Oreos and melted butter (set aside a few cookie crumbs to sprinkle on top. Press cookie mixture into bottom of large baking pan (approx. 9 x 13 x 2). Freeze. Spread ½ gallon ice cream (softened) on top of cookie crumbs. Freeze. Spread fudge topping and pour peanuts on topping. Freeze. Spread cool whip on top and sprinkle cookie crumbs on top. Freeze.

OATMEAL CAKE

Preheat oven to 350 degrees. Grease and flour a 9 x 13 cake pan.
1 cup quick oatmeal
1 stick butter
1 ¼ cups boiling water
Mix these 3 together and let stand 20 minutes.

Mix in:

1 cup brown sugar
1 cup white sugar
2 eggs
1 1/3 cups flour
1 tsp. soda
1 tsp. vanilla
1 tsp. cinnamon
½ tsp. nutmeg pinch salt
1 cup chopped walnuts
1 cup raisins (soak in hot water to soften while preparing cake. Drain well)

Bake for 30 minutes or until toothpick comes out clean.

Topping:

1 cup sugar
6 tbl. Butter
½ cup cream
Cook in saucepan until becomes soft ball. Do not boil too long.
Add 1 cup chopped walnuts, 1 cup coconut and ½ tsp. vanilla. Frost.

DILL BREAD

1 pkg. active dry yeast
¼ cup water
1 cup cottage cheese
1 tbl. sugar
1 tbl. minced onion
1 tbl. butter
2 tsp. dill
1 tsp. salt
1 egg, beaten

2 ¼ to 2 ½ cups bread flour

Dissolve yeast in water. Heat cottage cheese, sugar, onion, butter, dill, salt and baking soda until butter melts. Remove from heat and cool a little. Add yeast, egg and flour to form soft dough. Knead and let rise until double. Punch down and form into loaves. Put into greased bread pans and let rise again. Bake in preheated 350 degree oven for approx. 25 to 30 minutes.

Rice Krispie Bars with Caramel layer

Layer One

1/4 cup margarine or 1/4 cup butter

4 cups mini marshmallows

4 cups Rice Krispies

Layer Two

1 (14 ounce) package caramels

3/4 cup margarine or 3/4 cup butter

1 (14 ounce) can sweetened condensed milk Layer Three

1/4 cup margarine or 1/4 cup butter

4 cups mini marshmallows

4 cups Rice Krispies

4 ounces shredded coconut (optional)

DIRECTIONS

1. Layer One: Melt the margarine and marshmallows
2. Stir in Rice Krispies cereal
3. Pat in a buttered 9 x 13 baking pan
4. Layer Two: Melt the caramels, margarine and milk and bring to a boil
5. Pour over layer one
6. Refrigerate 35-40 minutes, until set
7. Layer Three: Melt margarine and marshmallows
8. Add Rice Krispies cereal (and coconut)
9. Pat on top of cooled caramel layer two
10. *May add melted chocolate or caramel chips, if desired