

Customer Recipes from cordell's September potluck

Appetizers and Salads

Prosciutto-Wrapped Mozzarella and Basil

(Recipe provided by Kathy D.)

Serves 8

- 8 thin slices prosciutto, halved lengthwise
- 8 large basil leaves
- 8 small mozzarella balls, halved
- 8 ripe grape tomatoes, halved
- Kosher salt and Freshly ground black pepper
- 2 Tbs. Tuscan Herb Organic Extra Virgin Olive Oil (found at cordell's)
- Fresh Rosemary sprigs or frill toothpicks
- Extra basil leaves to line platter

Arrange sliced prosciutto flat on cutting board and place piece of basil on end of each slice. Top each piece with a piece of mozzarella and a piece of tomato half so that the cut sides make a ball. Season lightly with salt and generously with pepper. Roll up and spear with a sprig of rosemary or a frill pick. Place on platter. Repeat with remaining ingredients. Drizzle with olive oil and serve.

Sliced Tomato Salad

(Recipe provided by Jason & Joy)

Slice ripe *tomatoes*. Place in a single layer on a long platter. Sprinkle *fresh oregano leaves*, and *goat cheese crumbles* on top of tomatoes. Season with *salt and pepper*. Generously drizzle Gold Medal Award Winning *Koroneiki EVOO* from Australia (or your favorite EVOO) on top.

Oriental Salad

(Recipe provided by Angela B.)

Saute 4 packages of *Ramen Noodles* in $\frac{1}{2}$ cup *butter*. When browned, add:

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup oil

4 Tbs. soy sauce

$\frac{1}{2}$ cup sugar

8 oz. slivered almonds

1 head cabbage, chopped

Cover and simmer, stirring often, until cabbage is to your liking.

Main Dishes

Spaghetti with Bacon & Peas

(Recipe provided by Joan M., adapted from "Everyday Food Magazine")

- 4 slices bacon, chopped and cooked, or use bacon bits
- $\frac{1}{3}$ cup green onions
- 10 oz. frozen peas
- 1 cup half and half
- 18 oz. spaghetti or angel hair pasta
- 2 Tbs. Garlic EVOO (cordell's)
- Parmesan cheese, grated

Saute chopped onion in olive oil until tender. Add frozen peas and half and half. Add salt and pepper to taste. Simmer about 2-3 minutes until thickened. Meanwhile, cook pasta until tender. Drain and reserve the liquid. Pour sauce over pasta, toss to combine, adding pasta water as needed to coat pasta. Sprinkle with bacon and parmesan cheese.

Hawaiian Cold Ginger Chicken

(Recipe provided by Ken & Debbie H.)

Whole chicken or 1 box chicken thighs

1 inch fresh ginger sliced thinly

4 cloves garlic, crushed

3 tbsp Hawaiian salt (or kosher salt)

3 stalks of green onions, chopped (approx 1 cup)

1 Star Anise

Ginger sauce

½ cup vegetable oil

2 tbsp sesame seed oil

3 cloves garlic minced fine

½ cup fresh ginger minced fine

½ cup Green onion chopped fine

1 tbsp Hawaiian salt (or kosher salt)

How to cook:

- Clean and trim excess fat from chicken.
- Pat dry. Rub salt all over chicken, both inside and outside.
- Refrigerate 8 hours or overnight.
- Combine water, garlic cloves, anise, green onions, ginger, and chicken.
- Add enough water to cover chicken
- Bring water to a boil, and then reduce to medium heat (slow simmer) for 45 minutes.
- Remove from pot, drain excess water from chicken.
- Let chicken chill in refrigerator, then cut into serving pieces.

Combine ginger sauce ingredients together then place in refrigerator to chill.

To serve, pour sauce over chicken or serve sauce in a separate bowl.

Suggestion:

Freeze chicken broth in one cup amounts for future use. Can be used for soups or substitute broth for water when making instant Ramen.

Desserts!

German Chocolate Brownies

(Recipe provided by Roxanne L.)

Prepare 1 box of your favorite brownie mix according to the package directions. Add in 1 can of German Chocolate frosting, and mix in 1 Symphony Candy bar, broken into pieces. Bake brownies according to package directions. When brownies have baked and cooled, frost with more chocolate frosting, and sprinkle another broken candy bar on top.

German Chocolate Bars

(Recipe provided by Tasha V.)

- 2/3 cup margarine or butter, softened
- 1 package German chocolate cake mix
- 1 cup semisweet chocolate chips
- 1 tub coconut pecan frosting
- 1/4 cup milk

Preheat oven to 350 degrees. Lightly grease (or spray lightly with cooking spray) bottom of rectangular pan (13x9x2). Cut margarine/butter into cake mix in medium bowl, using pastry blender or fork. Press half of the mixture (2 1/2 cups) in bottom of pan. Bake 10 minutes. Sprinkle chocolate chips over baked layer, and drop frosting by tablespoons over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer. Bake 25-30 minutes or until cake portion is slightly dry to touch. Cool completely. Cover and refrigerate any remaining bars. Makes 48 bars.