



Palouse Patcher's
2020
Cookbook

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INTRODUCTION

In 2020, COVID impacted all aspects of our lives. Like many other activities, our Palouse Patchers activities could not happen as usual. We looked for new ways to achieve our purposes -- (1) to promote and enhance the art of quilting and community awareness of quilt making and (2) to encourage fellow quilt enthusiasts by providing an educational environment for quilting and quilt making. With the isolation that came with COVID, we also wanted to provide an opportunity to interact and continue to be part of our quilting community - in a COVID-safe way. By moving to online and virtual interactions, we continued to achieve our purpose and provide the opportunity to participate in our quilting community. An unexpected benefit was being able to reconnect with members who had moved out of the area - being online allowed them to join us, even from their new locations.

We usually have a potluck for our December meeting. With Idaho moving back to Stage 2, we did not have an in-person meeting. Instead, we got together online. Since we were not doing a potluck, we created a "virtual potluck" with recipes. Members sent in a photo, recipe, and (optional) special memory about the recipe. We have created this electronic recipe book.

APPETIZERS

SPINACH DIP

From the Kitchen of Sarah Morra

1 T. olive oil
1 c. chopped onion
1 t. minced garlic
1 box (10 oz.) frozen chopped
spinach, thawed and squeezed dry
½ c. sour cream
⅓ c. milk
2 T. mayonnaise

1 T. vinegar
1 t. salt
½ t. dried dill weed
¼ t. ground cayenne pepper
1 can (8 oz.) water chestnuts, drained and
chopped
Assorted dippers: raw veggies or cubed
bread

Directions

- Heat oil in skillet.
- Add onion and garlic, cook 3 minutes or until onions are translucent.
- Transfer to food processor.
- Add remaining ingredients (except water chestnuts) and puree until almost smooth.
- Scrape into serving bowl and stir in water chestnuts.



ALMOND CHEESE BALL

From the Kitchen of Leslie Sprouse

My Christmas tradition recipe is for cheese balls. On Thanksgiving Day, after dinner and dishes, my mom, me, my daughter and now my grandson, make cheese balls. we make lots of different kinds and divide them up to put in Christmas baskets and take to all our parties - and, of course, eat! Very yummy and we have a great time.

½ lb. sharp cheddar cheese, grated
3 oz. cream cheese, softened
1 t. lemon juice
½ t. salt

1 t. Worcestershire sauce
1 T. grated onion
A dash of cayenne
¼ c. sliced almonds

Directions:

- Set aside sliced almonds
- Mix the remaining ingredients well
- Shape into a ball
- Roll in sliced almonds.
- Chill and serve



BEVERAGES

GRANDMA GEARHART'S RUSSIAN TEA

From the Kitchen of Juliana Cheatham

I had never had Russian Tea before getting married. It is one of the fun recipes that came with my husband. It is the perfect hot drink after a day outside in the cold. His grandmother made it for Ron when he was a kid and we enjoy thinking about her when we drink it.

1 c. instant tea powder

2 c. orange-flavored drink mix (e.g. Tang)

1 (3 ounce) package powdered lemonade mix

2 c. white sugar

2 t. ground cinnamon

½ t. ground cloves

Directions

- In a large bowl or food processor, combine instant tea powder, orange drink mix, lemonade powder, sugar, cinnamon and cloves.
- Mix thoroughly.
- Store in a sealed jar.
- To use, mix 3 to 4 tablespoons of mix with 1 cup hot water.



SALADS AND DRESSINGS

HOLIDAY SALAD

From the Kitchen of Karen Owsley

Great recipe for either Christmas or Thanksgiving since you make it ahead of time and the colors are perfect for Christmas!

1 c. white vinegar
1 c. sugar
2 15-oz. cans whole or cut green beans
4 dill pickles sliced lengthwise into 8 wedges
1 white onion sliced
1 red pepper sliced

Directions

- Boil vinegar and sugar one minute.
- Pour over other ingredients in bowl and cover with tight lid.
- Marinate in refrigerator 24 or more hours.



SIDES

PARMESAN PEAS

From the Kitchen of Joan Tozer

Serves 6-10

2 Pkgs. (10 oz each) frozen peas, thawed
1 can (3 oz.) sliced mushrooms, drained
½ c. grated Parmesan cheese
½ c. butter, melted

¼ c. chopped onion
¼ c. chopped parsley
½ t. salt

Directions

- Preheat oven to 350° combine all ingredients in an oven casserole
- Stir gently to mix.
- Bake 25-30 minutes or until peas are tender.



CRANBERRY-ORANGE-APPLE RELISH

From the Kitchen of Mary Jean Craig

This is a favorite dish for holiday meals. My mother always added an apple to the traditional recipe on the cranberry package.

1 package fresh or frozen cranberries (2 cups)

1 orange

1 apple

½ to 1 c. sugar

Directions

- Run cranberries, orange and apple through a food grinder.
- Mix and add ½ to 1 c. sugar.
- Let set for several hours to blend flavor before serving.
- Tastes good with turkey or ham.



SOUPS

SPINACH LENTIL DAL

From the Kitchen of Sarah Morra

I had a very similar soup at the Moscow Food COOP. I was told the secret ingredient was coconut milk. I found a Dal recipe in the "Vegetarian Epicure" by Anna Thomas and began to experiment from there. I always use yellow split-peas or yellow lentils because of the color of traditional lentils isn't very pretty!

7-8 c. water-more or less to make a thick soup
2 c. lentils or split peas or a combination of both-I use yellow split peas or lentils
1½ t. salt
3 T. butter or Ghee
1 t. cumin seeds
1 t. ground turmeric
½-inch stick cinnamon
¼ t. cayenne pepper

¼ t. ground ginger
¼ t. ground coriander
¼ t. mustard seeds
6 whole cloves
1 onion, chopped
2 cloves garlic, minced
1- 13.5 oz can coconut milk
1-box frozen spinach

Directions

- Cook lentils in water for until very soft.
- Add more water as need.
- Heat butter in skillet.
- Add spices and onion and cook until onion is soft.
- I sometimes add potatoes here.
- Add butter/spice mix to lentils and let simmer for ½ hour.
- Just before serving add frozen spinach and coconut milk.
- Heat until spinach is heated through.
- Serve with rice.
- Enjoy!



BREADS

KAISERSCHMARM PFLAUMEN KOMPOTT MIT ARMAGNAD (German pancake with plum sauce in cognac)

From the Kitchen of Mary Jean Craig

This is my family's traditional holiday breakfast. It is a recipe my mother learned from her mother. They lived on a poultry farm and mother thought it was probably something her mother had developed to use up the extra eggs. However, when I was in Germany in 2005, I was served a dish very similar to this with a different name. My great-grandmother was from Germany, so it is possible, she was the one the recipe came from.

3 eggs per person
¼ c. flour per person
⅛ c. milk per person
salt

Directions

- Beat eggs.
- Mix flour, salt and milk together.
- Beat into eggs.
- Pour a thin layer of batter into hot oiled skillet.
- When top starts to set, cut into quarters with spatula and turn.
- As it finished cooking, cut into strips and stir until done (when golden brown and wetness disappears).
- Serve with syrup.



MAIN DISHES



TURKEY ENCHILADAS

From the Kitchen of Iris Murray

This recipe came from a woman who does a lot of Mexican/American dishes. A person can make this very "hot" and spicy by adding medium or hot salsa and enchilada sauce. I also serve a green salad. Enjoy!

Mix together and heat:

2 cans Cream of Chicken Soup

1 medium jar Salsa supreme (mild)

2 cans (small) or one large can Enchilada sauce (mild)

Chopped up leftover turkey or chicken (as much as you want)

Cheddar cheese, shredded

10 large flour tortillas to use for layering in casserole dish (cut up into smaller pieces to help when dishing up)

Directions

- Layer sauce, tortillas, cheddar cheese for at least 2 layers. I like 3 layers.
- Heat in oven 325 degrees and for bake for 30 minutes.

DESSERTS

TWO-CRUST LEMON PIE

From the Kitchen of Nancy Mack

This two-crust lemon pie is more like a chess or custard pie but with two crusts and uses one whole lemon. My husband's mother was from Spartanburg, SC, and used this recipe to impress all guests. It never failed to get rave reviews and requests for this recipe.



For the crust:

Mix 1 $\frac{2}{3}$ cups flour with 1 tsp. salt. Cut in $\frac{1}{2}$ cup of Crisco or any combination of butter and shortening or margarine. Once it is crumbly, add $\frac{1}{4}$ cup water and knead with a spoon, then with your hands until it holds together. Break the dough into two parts. Cover a pastry cloth with $\frac{1}{2}$ cup of flour spread out and flour the rolling pin. Roll out one half of the dough larger than your 9" pie tin and lay it in the tin.

For the filling, mix with an electric beater for two minutes in this order in a bowl:

1 $\frac{1}{2}$ c. sugar

1 Stick butter or margarine, cut into small pieces

3 Eggs, beaten

$\frac{1}{4}$ t. Salt

2 T. Flour

2 t. Grated or finely shredded rind from one lemon

Cut lemon slices from the rest of the lemon, paper thin, after cutting off all skin. removing the seeds and the white membranes

$\frac{1}{4}$ c. water

Directions

- Fill the pastry-lined pie tin with beaten ingredients.
- Then roll out the other half of the dough wider than the pie tin and lay it on top. Trim around the edge, then crimp the two crusts together with thumb and two fingers to flute the edge.
- Using scraps of dough, roll out a 5" circle. Cut out a lemon shape with a knife and lay this extra piece of pie dough on the center of the pie.
- Using a pastry brush and milk, wet the entire surface of the top of the pie.
- Sprinkle sugar lightly over the crust. Place the pie into the oven with a drip pan on the rack below.
- Bake at 375 degrees for 40 minutes until browned. Serve with ice cream or whipped cream

CHEWY OATMEAL FIG COOKIES

From the Kitchen of Nancy Mack

1 cube unsalted butter, softened
1 $\frac{2}{3}$ c. light brown sugar
2 large eggs
1 $\frac{1}{2}$ t. vanilla extract
1 c. chopped hazelnuts or pecans, roasted
(skin the hazelnuts)
1 c. chopped dried figs

1 $\frac{1}{2}$ c. rolled oats
1 $\frac{1}{2}$ c. all-purpose flour
1 t. baking powder
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. cinnamon

Directions

- Roughly chop the nuts and add them to the rolled oats and figs. Stir together and set aside.
- In a small mixing bowl, stir together flour, baking powder, baking soda, salt and cinnamon. Set aside
- In a large mixing bowl, add softened butter and brown sugar, beat until light and fluffy 1 minute. Add eggs and vanilla. Continue beating until thoroughly combined.
- Slowly add the flour mixture and mix until combined. Add the nuts, oats and fig mixture and stir until evenly distributed.
- Drop tablespoon scoops of cookie dough onto greased baking sheets about 2 inches apart.
- Preheat the oven to 350 degrees.
- Bake one sheet at a time for 15 minutes.

