

Summer Recipes



LUNCH

Garden Pizza

Submitted by Bridget Collins

Number of Servings: About 8

Suggested Age Range: All family members

Estimated Time to Prepare: 30 minutes

Cook Time: 11 minutes in oven

HOM Perspective: This is a great recipe for the summer, as either an appetizer or a light lunch.

What Can be Prepared in Advance:

Veggies can be chopped and the cream cheese mixture made ahead, but don't assemble the pizza until you're ready to eat it, as the crust will get soggy.

Ingredients:

2 packages Pillsbury crescent rolls
1 cup mayonnaise
2 - 8 ounce packages of cream cheese
1 package Hidden Valley Ranch Dressing mix (dry)
Chopped fresh uncooked vegetables - any of your favorites
Thinly sliced black olives
Two cups shredded cheddar cheese

Directions:

1. Spread the crescent rolls onto a cookie sheet pinching seams together. Bake about 11 minutes until a light gold color. Take out and let cool.
2. Mix mayonnaise, softened cream cheese, and dressing mix well. Spread this on cooled crust.
3. Layer vegetables onto the mix, and top with olives and cheese. Slice and serve.

DINNER

Crockpot Enchiladas

Submitted by Cricket Woodside

Number of Servings: About 6

Suggested Age Range: All family members

Estimated Time to Prepare: Less than 15 minutes to get it in the crockpot

Cook Time: 7 hours in the crockpot

What Can be Prepared in Advance: Nothing. This must be prepared and put in the crockpot in the morning. Just 7 hours later, dinner is served!

Ingredients:

3 pound boneless pork loin roast, cut into 2 inch pieces (chicken or beef roast can be substituted)
1 tsp of salt
2 - 4 oz cans of diced green chili peppers
3 cloves of garlic, crushed.
1/2 cup of chipotle sauce (I just use the chipotle salsa that you find in the Mexican part of the grocery store)

Directions:

1. Place the roast in a slow cooker and season with salt. Place the chili peppers and garlic on top of the roast. Pour in the chipotle sauce and 1/2 cup of water. Add any other seasoning you may wish (I added Cilantro).
2. Cover and cook on low for 7 hours (we actually cooked it on high for about 4-5 hours due to time). After the 7 hours, remove the roast from the crockpot and use two forks to shred. Return the shredded pork to the crock pot and allow it to sit for 15 minutes to absorb some of the liquid.

Serve over rice, or in tacos. You can add cilantro, or other 'Mexican flavors' you might like. This was really good and tasty.

Broccoli Casserole

Submitted by Bridget Collins

Number of Servings: About 8

Suggested Age Range: All family members

Estimated Time to Prepare: 30 minutes plus cleanup

Cook Time: 20 minutes in oven

HOM Perspective: A recipe your children will not only love to eat but will like to help making! You can make it ahead of time and this is a dish that, when I make it, I am asked for the recipe by many that try it.

What Can be Prepared in Advance: Everything can be done in advance, and the casserole can just be baked and served at dinner time.

Ingredients:

2 large bags frozen, chopped broccoli (fresh just doesn't work well)
1 1/2 sticks melted butter
3/4 box Nabisco Chicken-In-A-Biscuit Crackers, smashed into crumbs

Directions:

1. Cook broccoli according to the packages directions and drain.
2. Place in a 9" X 13" baking dish and pour half the butter over the top.
3. Randomly place cheese into the broccoli.
4. Add the remaining butter to the cracker crumbs and mix well. Cover the top evenly with the crumb mixture.
5. Bake for 20 minutes in a 350 degree oven, or until the cheese melts and bubbles. Serve hot.

Baked Potato Salad

Submitted by Bridget Collins

Number of Servings: About 8
Suggested Age Range: All family members
Estimated Time to Prepare: 30 minutes
Cook Time: 11 minutes in oven
What Can be Prepared in Advance: You can make the entire dish ahead of time and bake it an hour before serving. It's a change from traditional potato salad.

Ingredients:

8 medium potatoes, cooked and cubed
 1 lb. Velveeta cheese, cut into chunks
 1 onion, diced
 Salt and pepper to taste
 1 cup Hellman's Mayonnaise
 1 lb. bacon, fried, drained and crumbled
 1/2 cup black olives, sliced

Directions:

1. Mix all ingredients together with half the bacon and put into a 9" X 13" greased pan. Cover with the remaining bacon.
2. Bake at 325 degree oven for one hour.

Hey Mom, what's for dessert?



The Dennelly Quads (9/99)

DESSERT

Pineapple Angel Food Cake

Submitted by Bridget Collins

Number of Servings: About 8
Suggested Age Range: All family members
Estimated Time to Prepare: 40 minutes plus cleanup
Cook Time: 35 minutes in oven
HOM Perspective: This is a low calorie dessert and it is nice and light for summer eating.
What Can be Prepared in Advance: The cake can be baked ahead of time (if you do it should be stored in the refrigerator such as if you bake it the night before).

Ingredients:

1 Angel Food Cake Mix
 1 large can of crushed pineapple (either sweetened or in natural juices)

Directions:

1. Put cake mix and pineapple (fruit and juice) in a bowl and mix well.
2. Bake in a 9" X 13" cake pan at 350 degrees for 35 minutes.

It is delicious on its own, but you can add pineapple rings and cherries or cool whip and coconut to it for a fancier (more calories!) dessert.

SNACKS

Family Fruit Salad

Submitted by Bridget Collins

Number of Servings: About 8 servings (adjust fruit quantities to fit your family)
Suggested Age Range: All family members
Estimated Time to Prepare: 30 minutes
Cook Time: none
HOM Perspective: I made this with my very young children's help. I set up a large bowl in the middle of a kid sized picnic table, and gave each child a paper plate and plastic knife and taught them how to correctly hold the knife to cut safely, and cut the fruit into bite sized pieces. (Even plastic knives can cut tender skin. I showed each child how to carefully cut the fruit. You will know when your children are old enough to do

this.) To keep it fun we played the Wiggles song "Fruit Salad" over and over and sang along as we cut the fruit.

This was the first thing I let my children help me make. We always had so much fun making it together. This is a fun memory I thought I would share. It is hard to let all five of my children help with most food preparation. This was a dish we could all make together, and while singing along to the song, we had a good time doing it.

What Can be Prepared in Advance: I recommend that you prepare this close to the time that you will be eating it so that it is as fresh as possible.

Ingredients:

Fresh fruit; including and not limited to: apples, grapes, peaches, plums, pineapple, oranges, cherries, blueberries and pears

Bananas (only if you plan to eat it right away because they mush)
 Canned pineapple in its natural juice, using the juice
 Canned mandarin oranges, drained
 Fresh lemon juice

Directions:

1. Play The Wiggles song "Fruit Salad" on the CD player.
2. Wash all the fresh fruit and peel skins off apples. First cut the apples into bite sized pieces, squeeze the lemon juice over them and mix that up well (this keeps the apples from browning). Cut the remaining fruit into bite size pieces and add to the apples. Pour the canned fruit over the top, adding the pineapple juice. Mix well and serve.

