



Sullivan's 2011 Blog Hop

Recipe file!

Eight Fabulous bloggers joined me
Sept 27, 2011 to Sept 30, 2011
for a fun hop and each shared
a recipe!

Enjoy and continue to visit all the fabulous bloggers
WHILE you use your Sullivan's Edge Rulers.. wink!



Rachel <http://www.psqquilt.com/>

warning: this recipe is written in the native tongue of georgian. so please read this with your best paula deen accent!!!
haha.

my daddy's sweet tea: {alot of us pronounce daddy as 'diddy' in the south.}

oh and the man taught me the "about" measurements... true southern gentleman right there!

about 2 cups of sugar: {you can make it to your family's taste, but us southerners believe the sweeter the better.} daddy said if you don't start with at least almost 2 cups it ain't really sweet tea now is it???

about 6 tea bags: daddy said: "rachel nicole, 5 makes your tea weak, 7 puts lead in your pencil, but 6 is like seeing a southern bell in a peach dress...perfection." {i swear to goodness that's what he said to me!}

about 1/2 pot of water: he always used a regular boiling pan for this. i have a medium sized saucepan that is used ONLY for tea. {and yeah, it matters that much!!!}

in my daddy's words:

alright now darlin', take ur pan and put ur water in it.
dump in ur sugar and mix it around a second so it don't stick to the bottom of the pan.

ain't nothing worse than having that sugar stick to ur pan.
you want all that sweetness in that there tea.
not left in that pan sitting right there just going to waste.

add ur tea bags, out over high fire.

then you let that sweetness just boil it's little heart out.

darlin', you'll know when ur tea is done when you can smell that tea a-brewin'.

and it's frothy looking.

get a pitcher. only use it for tea rachel nicole. you understand me???

cause i can't stand the taste of tea that's put in the lemonade pitcher.

if i would have wanted lemon in my tea, i'd go up north. you understand me young lady???

now you fill that there pitcher about 1/2 way with ice.

and then dump in ur tea.

now, add urself some cold water to ur empty pan.

you don't waste none of that sugar now, you hear me?

you wanna fill up that tea pitcher to the rim with cold water.

now go over there and get me a glass with some ice in it.

don't forget to rinse it out first. and then pour me a glass of tea.

and then ur done, you can pour one for urself if you 'ont to.

god bless my daddy's little heart. i'll never forget the day he taught me how to make it. i was knee-high to a grasshopper.
{ 11 years old.}

i taught my yankee hubby how to make it, exactly how daddy taught me. {yes the same words and all!!!} he looked at me like i was nuts!!! AND he said, "what do you mean by lemon in tea, go up north?"

i really hope yall enjoyed this.

{Note FROM PAT } I adore Tea.. and I'd really adore tasting GREAT SweetTea (that is ONE WORD in the south)



Allison <http://www.cluckclucksew.com>



{Note FROM PAT } On my list to try very soon... I make a sugar cookie with cream of tarter so can't wait to try these!

Erin's <http://erinrussek.typepad.com/one-piece-at-a-time/>

Ingredients:

2 1/4 cups long grain rice
14 oz can diced tomatoes
small purple onion
2 cloves garlic
1 Tbsp oregano
2 tsp ground cumin
2 tsp chili powder
1 1/2 tsp salt
2 split chicken breast with skin
4 cups chicken broth
1 cup frozen peas



Directions

- Preheat oven to 375
- First measure your rice into a heat proof bowl and cover with HOT water and let soak.
- Next take your chicken breast and cut them in half, they'll cook faster that way.
- Next measure out all the spices and just dump them on the chicken. Make sure to rub the spices all over the chicken.
- Next, heat the oil in a large dutch oven and place the chicken pieces in. Brown them lightly on both sides, this usually takes me about 2 minutes per side.
- The next step is to puree the purple onion with some garlic, a food processor works well for this but a blender will get the job done.
- Then I add my can of diced tomatoes and puree some more.
- When the chicken is browned remove it from the pan and set aside.
- Drain the rice and add it to the pan you just took the chicken out of. Stir the rice around until it becomes golden.
- Now add the pureed tomatoes and onion and stir. Cook until liquid is absorbed, about 2 to 3 minutes.
- While this is cooking I chop my cherry tomatoes.
- I add these to the rice.
- Then I throw in my frozen peas and stir.
- Now place the chicken on top of the rice.
- Pour in the chicken broth and bring to a boil.
- Once it's boiling put the lid on and stick it in the oven for 45 minutes.

{Note FROM PAT } Erin this sounds amazing!

Victoria <http://bumblebeansinc.blogspot.com/>

ELEPHANT STEW

Ingredients:

- 1 Elephant
- 2 C. Salt
- 2 C. Pepper

Cut Elephant into 1" pieces

Allow approximately 72 hours for this procedure.

Frequently add pinches of Salt and Pepper.

Cook over Kerosene Fire for about 4 weeks at 465 Degrees.

If more that 3,800 guests are expected for Dinner, 2 rabbits may be added, But only do this as necessary as most people Do NOT like to find "HARE" in their stew!!
(no elephants were harmed while typing this recipe.)

And a bonus side dish

Caramelized Brussels Sprouts with Pistachios (also known in our house as, " The recipe that gets kids to eat Brussels sprouts")

4 pounds Brussels sprouts

1/2 cup unsalted butter

4 small red onions, cut into strips

1/4 cup red wine vinegar

2 tablespoons white sugar

salt and pepper to taste

Place Brussels sprouts in a steamer basket over boiling water.

Cover saucepan and steam 8-10 minutes or until Brussels sprouts are tender yet crisp.

Melt the butter in a deep skillet, add the onions and 3 tablespoons vinegar; cook until onions brown.

Add the Brussels sprouts, sugar and remaining vinegar.

Saute over medium heat until the Brussels sprouts are lightly caramelized.

Season with salt and pepper to taste and garnish with pistachios.

{Note FROM PAT } I have it from a VERY GOOD SOURCE that Victoria actually makes amazing food.... the side dish is totally yummy!



LizzieB Liz and Beth <http://dreamlaughcreate.blogspot.com/>

Recipe:

1 cup butter, softened
1 1/2 cups brown sugar, packed
2 eggs
1 tsp. vanilla (bourbon!)
2 cups flour
1 cup oatmeal (old-fashioned)
1/2 tsp. coarse sea-salt
1 tsp. baking soda
1 cup chocolate chips
2 packs of Rolos, chopped
1 1/2 cups crushed Kettle cooked potato chips

In a large bowl, cream together butter and brown sugar.

Add eggs and vanilla.

Add flour, salt, baking soda and ALL the yummy add-ins.

Mix like crazy.

Drop by tablespoons on a non-stick cookie sheet and bake at 400 degrees for FIVE MINUTES.

Yes, just 5.

They will still look doughy in the middle when you take them out, but brown around the edges.

Trust me, they're done.

{Note FROM PAT } Chips and Rolo.... wow... double wow!



Sarah <http://www.thelastpiece.net/>

Australia Day Pavlova

A Pavlova is a meringue based dessert named after the Russian dancer Anna Pavlova on her visit to Australia in the 1920's. It's an Aussie tradition and one I always make on Australia Day - although my family never needs an excuse to eat it.

Ingredients (serves 6)

6 (59g) eggs, separated

1 1/4 cups (270g) caster sugar

2 tsp cornflour

1 tsp white vinegar

1/2 tsp vanilla extract

300ml thickened cream

2 tbs icing sugar, sifted

Finely sliced rind and juice of 1 lime

2 bananas, thinly sliced

3 kiwifruit, peeled, thinly sliced

Pulp of 2-3 passionfruit



Preheat oven to 120°C (248F). Line an oven tray with foil. Brush with melted butter and dust with cornflour, shaking off excess. Mark a 24cm-diameter circle on foil.

Use an electric mixer to whisk egg whites in a clean dry bowl until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating well after each addition, until meringue is thick and glossy and sugar dissolved. Rub a little meringue between fingers. If still "gritty" with sugar, continue to whisk until sugar dissolves.

Add cornflour, vinegar and vanilla and whisk until just combined. Spoon meringue onto the foil, using the marked circle as a guide. Smooth sides and top of pavlova. Use a small spatula to form little peaks around edge of pavlova.

Bake in oven for 1 1/2 hours or until pavlova is dry to the touch. Turn off oven. Leave pavlova in oven with the door ajar to cool completely. Don't open the oven door all the way or your pav will collapse. When completely cold, transfer to serving plate or store in an airtight container until required.

Use an electric mixer to whisk the cream and icing sugar in a medium bowl until firm peaks form. Spoon cream onto the top of pavlova.

You can use any fruit you like (it's particularly good with strawberries and raspberries), but this mixture is my favourite. Pour lime juice into a ceramic or glass bowl. Add banana slices and toss to coat with juice. Drain. Decorate pavlova with banana, kiwifruit, passionfruit and lime rind.

{Note FROM PAT } I love hearing about celebration foods from other countries!

Dawn <http://springwaterdesigns.blogspot.com/>

Stewart Family Taco Soup for Football Season
Quick and Easy ~ Very Important for Quilters!!

Approx. 2 lbs. Ground Beef
1 small onion, chopped (optional)
1 can spaghetti sauce (26 ounces)
1 tomato diced (or can of diced tomato)
1 can (15 – 16 ounces) pinto beans, rinsed and drained
1 can (15 – 16 ounces) red kidney beans, rinsed and drained
1 package Ranch Dressing mix
1 package Taco Seasoning mix (or use my mix recipe below)
Salt & Pepper to taste
Shredded Cheddar Cheese
Tortilla or Frito Chips (optional)



Taco Seasoning Mix (*I make several of these ahead and store in air tight containers*)

2 teaspoons Instant Minced Onion ½ teaspoon crushed dried red pepper
1 teaspoon salt ½ teaspoon instant minced garlic

1 teaspoon chili powder ¼ teaspoon dried oregano
½ teaspoon ground cumin ½ teaspoon cornstarch

In a large dutch oven or pot, brown the ground beef and onion. Drain fat.

Add all the remaining ingredients except the cheddar cheese.

Bring to a boil.

Reduce heat and simmer on the stove for at least 30 minutes for flavors to blend.

Top with shredded cheddar cheese, and serve with tortilla or Frito chips if desired.

Yield: about 6 servings (...*But that depends upon your eaters!*)

{Note FROM PAT } I have made this and it is GOOD!

Emily <http://carolinapatchworks.com/blog/>

Avant Garde *green beans*

Pat also asked us to share a recipe. I must apologize... it's healthy. But perhaps will be easier to justify dessert afterwards?

(Sean The Husband) calls my green beans 'avant garde.' Apparently they are slightly fancier compared to what he's used to. I just think they are green beans, but they are indeed tasty!



1 Buy Green beans



2 Wash. Snap.



3

3 Put in pan. Sprinkle with Herbamare Original (some), salt (little) and pepper (lots). Drizzle with olive oil. Toss. Cook over medium high heat.



4

4 Cook until they look like this. Brown spots and all. Add more pepper. Pepper=good.

{Note FROM PAT } Green Beans made like this are one of my all time favorites.

Grow your own... pricelessly yummy

Pat <http://blog.patsloan.com>

{Note FROM PAT } You KNOW I come from a long line of women and men who do not cook. So I do not have family recipes.. seriously.. none what-so-ever.

My mother in-laws family has been making this apple cake for years. I like it in the bundt pan as then you get a nice caramelized edge on the outside and the inside, which is the best part!

Madge's Apple Cake

3 cups flour
2 cups white sugar
1 cup corn oil
4 eggs
1/4 cup orange pineapple juice
2 1/2 tsp baking powder
1 tsp salt
1/2 cup chopped black walnuts (regular are fine too)
3 large apples pared and sliced into chunks

mix topping
5 tbl spoons sugar
2 tsp cinnamon

Beat everything together until smooth
Grease and flower a bundt or tube pan

pour half the batter into the pan
arrange half of the apples on top
sprinkle with cinnamon mix
pour rest of batter on top

top with rest of apples and rest of cinnamon mix

Bake at 350 for 60 min

{Note FROM PAT }

