



Thank you for joining us on a blog hop to celebrate the new Sullivan's EDGE Rulers! The ones with the Diamond Carbide edge that sharpens your blade as you cut!

1. Kelly Jackson <http://ihaveanotion.blogspot.com/>
2. Jackie Kunkel <http://cvquiltworks.blogspot.com.>
3. Amy Shaw Ellis <http://amyscreativeside.com/>
4. Julie Herman <http://www.jaybirdquilts.com/>
5. Polly Minick and Laurie Simpson <http://minickandsimpson.blogspot.com/>
6. Amanda Jean Nyberg <http://crazymomquilts.blogspot.com/>
7. Monica Solorio-Snow <http://www.thehappyzombie.com/blog/>
8. Amy Lobsiger <http://mrsschmenkmanquilts.wordpress.com/>
9. Pam Vieira-McGinnis <http://pamkittymorning.blogspot.com/>
10. Carrie Nelson <http://lavieenrosie.typepad.com/lavieenrosie/>
11. Cheryl Arkison <http://naptimequilter.blogspot.com/>
12. Michele Foster <http://quiltinggallery.com>
13. Pat Sloan <http://www.patsloan.typepad.com>

Blog Hop logo by the Fabulous Monica Solorio-Snow



1. Kelly Jackson <http://ihaveanotion.blogspot.com/>

Screwball Cake-Recipe (given to me by McSteamy's Mother)

3 cups flour
2 cups sugar
1/2 cup cocoa powder
2 teaspoons baking soda
1 teaspoon salt

Mix that all together in one bowl.

(Any bowl that will fit....no need to find an inspiration bowl!!!)

In another bowl, mix together

2 teaspoons vanilla
2 teaspoons vinegar
2/3 cup oil

Add the wet ingredients to the dry ingredients and mix.

Then add 2 cups of water and keep mixing. The recipe says don't grease the pan.....

I always spray the pans with Pam Cooking Spray but don't tell my mother-in-law ok?

Cook on 350 degrees in the oven for 1 hour. Then you have a naked cake.

If you like your cake aka breakfast to be covered....

take some cream cheese and mix in a ton of powdered sugar and vanilla....

add a little milk or water if you must....and smear it all over the top.

If you see some pearly gates after the first bite.....

you know you followed the recipe correctly.



2. Jackie Kunkel <http://cvquiltworks.blogspot.com.>

Mom's Own Cereal

compliments of Shirley Swenson

4 cups rolled oats
2 1/2 cups wheat germ (20 oz. = 4 1/2 cups)
1 tsp. cinnamon
2-3 Tbsp. brown or raw sugar
3/4 cup honey
1/3 cup salad oil
1 tsp. vanilla
3/4 cup of each - Chopped dates, raisins, and nuts

Mix the oats, wheat germ, cinnamon, and sugar together.

Add the honey and mix well (with your hands if necessary).

Add the salad oil and vanilla, and mix again with your hands. Add the chopped dates, nuts, raisins, and any other toppings as desired.

Spread in two baking pans (such as 9" x 13" pans), and bake in 325 degree oven for about 20-25 minutes until lightly browned, stirring occasionally.

Serve with milk. Keeps well. Store in a Tupperware type container.



3. Amy Shaw Ellis <http://amyscreativeside.com/>

Alfredo with Broccoli & Chicken

2-3 broccoli crowns, just the florets

2 Tbsp butter

2 Tbsp flour

2 Cups milk

1/2 Cup parmesan cheese – I use the best quality possible, it makes a difference.

1/3 Cup ricotta cheese

1/4 tsp salt

1/4 tsp black pepper

1 lb of pasta – fetticcine is traditional, I like to use mini-penne so I don't have to cut it on the kids' plates!

2-3 chicken breasts, cut into bite size chunks

To make the most of my time I have worked out my little system –

*First – wash and cut the broccoli and get it steaming over medium heat.

*Second – get water boiling for pasta (most pasta takes twice as long to cook here at altitude)

*Third – cook the chicken in olive oil – be sure to season well – salt & pepper/garlic, or whatever you like.

*Fourth – once the chicken is cooked through I transfer it to a large casserole dish with a lid and put it in the oven on warm. As other bits finish I add it to the dish! That way it doesn't have to finish at the same time – that stresses me out.

*Fifth – Start the sauce! Melt butter in a saucepan over medium heat. Add the flour, and cook it for a quick minute while stirring. Gradually add milk, whisking to blend. Cook for about 15 minutes or until it starts to thicken – you need to stir/whisk constantly.

Next stir in your cheeses, salt and pepper, and cook until the cheeses melt.

Taste, and remember it's going over pasta, I usually add a touch more salt.

Usually while the sauce is cooking the broccoli and pasta finish, and I have added them to the dish in the oven.

When the sauce has finished I pour it over the top and stir to combine! I

love this dinner with a salad, but love that I already have veggies in the mix for my kiddos.

I hope you try it and enjoy it! Let me know what you think.



4. Julie Herman <http://www.jaybirdquilts.com/>
Recipe from KarrieLyne of Freckled Whimsy <http://www.freckledwhimsy.com/>

No Leftover Cheesecake

Filling:

2 blocks of cream cheese (do NOT use low fat) - softened
2 cups of powdered sugar (sifted or whisked)
16 oz tub of Cool Whip

Crust:

2 1/4 cups finely ground graham cracker crumbs
1/2 cup white sugar
9 Tablespoons butter, melted
3/4 teaspoon ground cinnamon

To make the crust:

Mix your graham cracker crumbs, your sugar, your melted butter, and cinnamon until well blended. Press the mixture into the bottom of a 9 x 13 pan.

To make the filling:

Mix the cream cheese with mixer until smooth. Then add the powdered sugar one cup at a time and mix until smooth. Add in the entire tub of cool whip and again, mix until smooth. Please do not add items out of this order or your mixture will be lumpy. :)

Put it in the refrigerator for at least an hour before serving. Keep it chilled when not being served.

When ready to serve, add your favorite pie filling on the top and watch it disappear before your eyes. :)



5. Polly Minick and Laurie Simpson <http://minickandsimpson.blogspot.com/>

Lemon Bread Pudding

Lemon Curd:

3 egg yolks
¼ cup freshly squeezed lemon juice
6 tbs. Granulated sugar
2 tbs. Unsalted butter, at room temperature
2 teaspoons grated lemon zest

In a small, heavy bottomed saucepan, combine egg yolks, lemon juice and sugar. Cook over medium-low heat, whisking constantly, for 7 minutes, or until mixture coats the back of a spoon. **DO NOT BOIL.** Remove mixture from heat and add butter and zest. Set aside. If curd is not going to be used right away, lay a piece of plastic film on surface to keep a skin from forming.

For The Pudding:

¼ cup brown sugar
8 cups brioche or challah, cut in 1 inch cubes
½ cup dried cherries
1 ½ cups milk
1 ½ cups heavy cream
1 tbs. Lemon zest
3 whole eggs
3 egg yolks
1 cup granulated sugar



Preheat the oven to 350 degrees. Butter bottom and sides of a pyrex loaf pan. Sprinkle bottom with brown sugar and set aside.

Toast bread cubes on a sheet pan for 10-15 minutes, or until golden. Allow cubes to cool, and then combine with dried cherries in a large mixing bowl. Set aside.

Make a custard by heating milk, heavy cream and lemon zest to almost boiling in a medium saucepan over medium heat. In a large bowl, whisk together egg yolks, whole eggs and sugar. Slowly add heated milk-cream mixture and whisk until combined. Pour warm custard over bread cubes and cherries and let mixture rest 5-10 minutes until bread cubes absorb custard. Ladle half of bread custard mixture into prepared loaf pan. Spoon lemon curd, spreading to even distribution, and top with remaining bread-custard mixture.

Prepare a water bath by placing loaf pan in a larger baking pan filled with 2 inches of hot water. Bake pudding for 60 minutes, or until a thin bladed knife inserted into the middle of dish comes out clean.

Remove loaf pan from water bath and cool to room temperature. Refrigerate remaining bread pudding.



6.Amanda Jean Nyberg <http://crazymomquilts.blogspot.com/>

Pumpkin Bars

- 2 cups flour
- 2 cups sugar
- 1 tablespoon pumpkin pie spice
- 1 tablespoon cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (15 oz) can solid pack pumpkin
- 3/4 cup vegetable oil
- 4 eggs, beaten
- 3 oz cream cheese, softened
(i used a little bit extra, because you can not go wrong with more cream cheese!)
- 6 tablespoons butter, softened
- 1 teaspoon milk
- 1 teaspoon vanilla extract
- 2 cups powdered sugar



Preheat oven to 350 degrees. Mix the flour, sugar, pumpkin pie spice, cinnamon, baking powder, baking soda, and salt in a large mixing bowl. Stir in the pumpkin, oil and eggs. Spread in a greased 10" x 15" baking pan.

Bake for 25-30 minutes or until the edges pull from the sides of the pan. Let cool. Combine cream cheese, butter, milk and vanilla in a medium bowl. Beat at medium high speed until smooth. Add the powdered sugar, beating constantly until it is of spreading consistency. Spread over the cooled bars. Chill, covered, until serving time.

7.Monica Solorio-Snow <http://www.thehappyzombie.com/blog/>

The Bowpicker is owned and operated by a super friendly mother-daughter team... and the fresh tuna they use is caught THAT MORNING by the dad. A light breading, super fresh delicious (and hearty) tuna... deep fried heaven. A huge side of steak fries makes for paradise in your mouth.

Lots of condiments, plus beverages sold from ice bathed coolers are also available. A few picnic tables dot the Bowpicker's "mooring" spot - and magnificent views of the Columbia River are free with every meal. If you come into Astoria on the east end of town via Hwy 30/Leif Erickson Drive - look for the Columbia River Maritime Museum at the edge of town - the Bowpicker is just a hair across the street from it at Duane & 17th. While the condiments are good, I prefer my own "tarter sauce" and I BYOTS. It's similar to the white sauce on San Diego style fish tacos. My crazy dill sauce:

Dill Fish n Chip Sauce

- 2/3 C. Best Foods Mayo, creamed
 - 1/4 C. Apple Cider Vinegar
 - 2 T. dill (I 'heart' dill)
- Holy [expletive]! I have a recipe!



8. Amy Lobsiger <http://mrsschmenkmanquilts.wordpress.com/>

I start making this one around December.

Horseradish-Olive-Cheese Spread

2 – 8 oz. lite cream cheese

2/3 C. chopped green olives

2 Tbsp. horseradish

1/2 C. grated parmesan cheese

Mix together well. Chill. Seems to be best with stoned wheat crackers. yum yum

And I do believe vegetable roasting season has begun. This makes the house smell amazing!

Tomato Vegetable Casserole

(Recipe originally from Giada De Laurentiis)

1 medium potato, peeled and cut into 1/2-inch pieces

1 medium yam, peeled and cut into 1/2-inch pieces

1 red bell pepper, seeded and cut into 1/2-inch pieces

2 carrots, peeled and cut into 1/2-inch pieces

5 tablespoons olive oil

1 red onion, thinly sliced into rings

2 small or 1 large zucchini, cut crosswise into 1/4-inch-thick pieces

Salt and pepper

2 large ripe tomatoes, cut crosswise into 1/4-inch thick slices

1/2 cup grated Parmesan

2 tablespoons dried Italian-style bread crumbs

Fresh basil sprigs, for garnish

Preheat the oven to 400 degrees F.

Toss the potato, yam, bell pepper, carrots, and 2 tablespoons of olive oil in a 13 by 9 by 2-inch baking dish to coat. Sprinkle with salt and pepper and toss until coated. Spread vegetables evenly over the bottom of the pan.

Arrange the onion slices evenly over the vegetable mixture. Arrange the zucchini over the onion. Drizzle with 2 tablespoons of oil. Sprinkle with salt and pepper. Arrange the tomato slices over the zucchini. Stir the Parmesan and bread crumbs in a small bowl to blend. Sprinkle the Parmesan bread crumbs over the vegetables in the baking dish. Drizzle with the last tablespoon of olive oil.

Bake uncovered until the vegetables are tender, and the topping is golden brown, about 40 minutes. Garnish with fresh basil sprigs, if desired.

photo from Giada



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9.Pam Vieira-McGinnis <http://pamkittymorning.blogspot.com/>

Fantasy Fudge

2 c. sugar
3/4 c. butter
2/3 c. (5 1/3 oz.) can evaporated milk
1 (12 oz.) pkg. semi-sweet chocolate pieces
1 (7 oz.) jar Kraft marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Combine sugar, butter and milk in saucepan.

Bring to full rolling boil, stirring constantly.

Continue boiling for 5 minutes over medium heat, stirring constantly.

Remove from heat, stir in chocolate pieces until melted.

Add marshmallow creme, nuts and vanilla.

Beat until well blended. Pour into greased 13 x 9 inch pan.

Cool at room temperature.

Cut into squares.

Photo from kraft.com



10. Carrie Nelson <http://lavieenrosie.typepad.com/lavieenrosie/>

Walnut Squares

Preheat oven to 325 F. Spray or grease an 8" x 8" square pan.

Note: I usually double the recipe and use a 9" x 13" brownie pan.

Beat until foamy: 1 egg

Beat in: 1 cup brown sugar ~ light or dark, or a mixture of the two

½ tsp. vanilla

Sift together and stir in: ½ cup sifted all-purpose flour

½ tsp. salt

½ tsp. baking soda

Mix in: 1 cup walnuts, coarsely chopped

Spread batter in pan.

Bake for 25 to 30 minutes – until the top has a dull crust. Cut into 2" squares while warm. Cool completely before removing from pan.



Butterscotch Cookies with Burnt Butter Icing

Preheat oven to 400 F.

Mix together thoroughly: ½ cup soft shortening

1 ½ cups light brown sugar

2 eggs

Stir in: 1 cup thick sour cream ~ not light

1 tsp. vanilla

Sift together and stir in: 2 ¾ cups sifted all-purpose flour

½ tsp. baking soda

½ tsp. baking powder

½ tsp. salt

Mix in: ¾ cup walnuts or pecans, coarsely chopped

Chill dough at least one hour. Drop rounded teaspoonfuls onto an ungreased cookie sheet approximately 2" apart. (Or use a small-sized ice cream scoop.)

Bake for 8 to 10 minutes – until delicately browned and when lightly touched with a finger, almost no imprint remains. Transfer to a cooling rack and cool completely before icing.

Burnt Butter Icing. Melt 4 Tbsp. butter until golden brown. Blend in 1 cup sifted powdered sugar and ½ tsp. vanilla. Stir in 1 to 2 Tbsp. hot water until icing spreads smoothly.

Recipe makes enough icing for approximately 30 cookies



11.Cheryl Arkison <http://naptimequilter.blogspot.com/>

Maple Baked Beans.

You would be hard pressed to find anyone who hasn't cracked open a can of beans to eat along side a hot dog or roasted potatoes – at home or at the campfire. Walk away from the canned goods, making your own baked beans at home is really easy. Put all the ingredients in the oven to bake then hit the ice rink or toboggan hill. When you come home smell will beg you to tear into a loaf of crusty bread and curl up with a bowl of beans.

There is nothing fancy to it. If you want to keep this vegetarian leave out the bacon and fry the onions in a touch of oil.

Makes approximately 4-5 cups

2 cups dried white or kidney beans* OR 2 19 ounce cans white or kidney beans, drained

6 slices bacon

1 small onion, finely chopped

1 small can of tomato paste

2 cups water, stock, or bean cooking liquid

$\frac{3}{4}$ cup maple syrup

2 tablespoons Dijon or yellow mustard

*When using dried beans

1. Soak the beans overnight in water with a handful of salt.

2. Preheat oven to 300 degrees F.

3. Drain and rinse the beans well. Cover with fresh water by at least two inches. Add half an onion, peels on, and a couple of unpeeled cloves of garlic. On high heat bring to a boil in an oven proof pot or dutch oven.

4. Once the water is boiling, cover and place in oven to cook. Bake for 1.5-2 hours until beans are tender to the bite. Drain, reserving remaining cooking liquid.

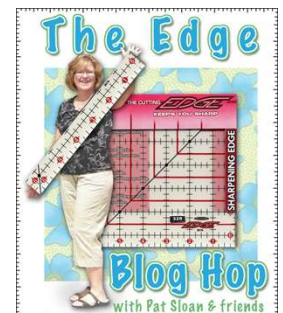
*For baked beans:

1. Preheat oven to 325° F.

2. Chop the bacon. Fry in a dutch oven or oven-proof dish, with a touch of oil to get it started. When the bacon is cooked but not crispy, add the onions. Cook until the onions are tender and transparent.

3. Add the remaining ingredients and stir well. Bake, covered for an hour. Season with salt and pepper.

photo from <http://www.kraftcanada.com>



12.Michele Foster <http://quiltinggallery.com>

Aggression Cookies

Ingredients:

1 ½ cups brown sugar, lightly packed
1 ½ cups margarine/butter
3 cups quick cook oatmeal
1 ½ cups white flour
½ tsp. baking soda

Pre-heat oven to 350°F.
Mix margarine/butter with brown sugar until fluffy.
Mix dry ingredients in a separate bowl.
Combine in one bowl.
Mash, knead, squeeze with hands – get your aggression out!
Roll into small balls.
Gently press with fork and sprinkle with sugar (white or coloured).
Bake 10-12 minutes.

Makes 4 dozen



Pat Sloan <http://www.patsloan.typepad.com>

Creamy Au Gratin Potatoes

Ingredients:

4 potatoes, sliced into thin slices..
.... the thinner the faster it cooks
1 onion sliced into pieces
3 tablespoons butter
3 tablespoons flour
½ tsp salt
pepper to taste
2 cups milk
1 ½ cups shredded cheddar
cheese. I use any cheese i have!



Preheat oven to 400 degrees and butter a 1 quart cassarole dish
Layer 1/2 of the potatoes into the bottom of the pan.
Top with onion slices and add remaining the potatoes. Season with salt and pepper
In a saucepan melt butter over medium heat.
Mix in Flour and stir with wisk for 1 minute.
Stir in milk and cook until the mixture has thickened.
Stir in the cheese all at once at stir until melted - about 30 to 60 seconds
Pour over the potatoes.
Bake for 1 1/2 hrs.. Enjoy!

