

COOKING CORNER

Autumn has begun. Here are a few recipes to help you celebrate the new season. The following recipes are from cooks.com:

Stuffed Acorn Squash

3 medium acorn squash
1/2 lb lean ground pork
1/2 lb breakfast sausage meat
1 teaspoon fresh sage leaves, finely minced
1 cup Pepperidge Farm herb seasoned stuffing cubes
1 cup chicken (or pork) broth
melted butter

1. If you can't get breakfast sausage meat, use sausages and remove casings. Combine with ground pork and minced sage. Stir in broth and stuffing cubes.
2. Wash and cut squash into halves; remove seeds. In a large pot, boil the squash partially, with the cut portion facing down in an inch of boiling water. Boil for 5 minutes, then remove and brush liberally with melted butter.
3. Fill the centers of the partially cooked squash with the stuffing mixture, dividing equally. Bake in a preheated 350F oven for about an hour or until squash is tender. Brush occasionally during the baking with a little melted butter to keep squash moist.

Peanut Butter Apple Crisp Pie

1/2 cup oatmeal
1/3 cup brown sugar
1 tsp ground cinnamon
1/2 tsp nutmeg
dash salt
1/4 cup butter
1/3 cup peanut butter
5-10 apples
prepared pie crust

CRISP:

1. Place oatmeal, brown sugar, ground cinnamon, nutmeg, salt into bowl. Stir ingredients together. Add butter and mix together. Melt peanut butter. Pour melted peanut butter into crisp and mix together.

PIE:

1. Preheat oven for 350 degrees. Peel and slice apples. Place in pie crust until full (apples will shrink when they cook). Place and spread crisp over apples. Bake pie for 20-30 minutes. Serve with ice cream.

*Submitted to cooks.com by Bethany Slack

Pan Roasted Pork Tenderloin

2 lb. pork tenderloin

1 tbsp. butter
1 tbsp. oil
1 or 2 sprigs of thyme
2 peeled garlic cloves
1/4 c. chopped shallots
Salt & pepper to taste
1/3 c. red wine

1. Wash pork under cold running water; dry with paper towels.
2. Melt one tablespoon butter and 1 tablespoon oil in skillet over low heat.
3. Turn to medium high and let butter foam a little.
4. Toss in tenderloin, a sprig or 2 of thyme, 2 peeled cloves of garlic.
5. Brown tenderloin all around about 5 minutes.
6. Add some chopped shallot, salt and pepper.
7. Swish around 30 seconds.
8. Turn heat to high and add 1/3 cup red wine; scrape residue.
9. Put heat on lowest possible setting, cover.
10. Roast 45 minutes. Turn meat half-way through.
11. Remove tenderloin to cutting board.
12. Skim fat from remaining sauce. Add 2 tablespoons water and boil to thicken.
13. Slice meat and pour sauce over.

French Fried Sweet Potatoes

Sweet Potatoes
Cinnamon and sugar (combined)
Dash of salt (optional)

1. Peel fresh sweet potatoes, cut into 1/4 to 1/2 inch strips. Fry at 350 degrees in vegetable shortening (or in extra virgin olive oil in a pan) until golden brown. Sprinkle with sugar and cinnamon and a dash of salt (optional). Serve while hot.

Pumpkin Muffins

3 1/3 c. flour
2 tsp. baking soda
3 c. sugar
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. ground ginger

Mix dry ingredients and add:

1 c. oil
4 eggs
2/3 c. water
2 c. pumpkin

1. Preheat oven to 350F degrees.
2. Prepare muffin tins by greasing with vegetable oil or butter and sprinkling lightly with flour. Shake out excess.
3. Fill muffin tins three-quar-

ters full and bake at 350 degrees for 20-30 minutes or until toothpick inserted in center comes out clean.

4. Frost with orange icing or cream cheese frosting.

From recipetrove.com:

Calzone with Sun-dried Tomatoes

deep-dish pizza dough
1 tablespoon oil from sun-dried tomatoes
1 medium onion (finely chopped)
1 clove garlic (minced or pressed)
1 cup (8 oz) ricotta cheese
1/4 cup chopped sun-dried tomatoes
2 tablespoons chopped fresh parsley
1/4 pound sliced prosciutto or dry salami -- cut into strips
2 cups (1/2 lb) shredded whole-milk mozzarella cheese
cornmeal (for baking sheet)
olive oil

1. Prepare Deep-Dish Pizza Dough and let it rise.
2. While dough rises, prepare filling. In a medium frying pan heat tomato oil over moderate

heat; add onion and cook, stirring often, until soft but not browned. Mix in garlic, then remove from heat. 3. In a medium bowl mix ricotta cheese with dried tomatoes and parsley; stir in cooked onion mixture.

4. Divide dough into two equal portions. Roll each half out on a floured surface to a 12-inch circle. Spread half of the ricotta filling over half of each circle of dough, leaving about a 1/2-inch margin.
5. Sprinkle half of each circle with half of the prosciutto strips and 1 cup of the mozzarella cheese. Fold circles in halves over filling, moistening and pinching edges together (or pressing with tines of a fork) to seal.

6. Preheat oven to 450 degrees F. Sprinkle a large, greased baking sheet lightly with cornmeal. Place calzone well apart on prepared baking sheet. Let rise until puffy (12 to 15 minutes). Brush tops lightly with olive oil, then serve hot.

Easy Steak Dianne

6 pieces fillet steak
6 cloves garlic

6 tablespoons oil (olive preferably)

Butter for frying
Salt & Pepper
French Mustard

Sauce:

2 desert spoons worcestershire sauce
8 tablespoons cream
8 tablespoons claret/dry sherry
8 tablespoons tomato sauce

1. Crush garlic and mix with oil and salt. Rub into fillets, cover and marinate two hours.
2. Heat frying pan and place butter in it for frying. Cook steaks two minutes on first side to seal in the seasoning. On the uncooked side, sprinkle a little salt and pepper to taste. Turn steaks and smear the sealed side with mustard. Cook for two minutes or until steak is cooked to your liking.
3. Remove steaks and let rest.
4. Reduce temperature and add to pan the wine and sauces. Bring mixture to a boil, turn off heat and stir in cream. Do not continue boiling at this stage.
5. Serve sauce over steaks and serve with jacket potatoes and greens.

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