

## **Garden Harvest Medley Recipe Book 2013**



### **Aundrea's Chicken and Veggie Salad**

2-3 boneless, skinless chicken breasts  
1 16 oz. package pasta, I like Penne  
8 oz. grated Monterey Jack cheese  
1 each red, orange and yellow peppers, chopped into small chunks  
2 good size handfuls spinach, chopped  
2 Roma tomatoes, cubed into small chunks  
1 bottle Kraft Zesty Italian or Sun Dried Tomato Vinaigrette dressing,  
or I like to use a combination, to taste  
Olive oil  
Salt  
Pepper

Drizzle olive oil over the bottom of a 9x13 pan. After removing fat, place chicken breasts in pan, sprinkle with salt and pepper, turn over, and repeat. Bake at 350 degrees for one hour. Let cool, then chop into smallish chunks. While chicken is baking, make pasta according to instructions - I like mine on the firm side. Drain, and let cool. Slice cheese into small cubes and use all or to taste in salad. Chop tomatoes and peppers into small chunks, and use to taste. Chop spinach. After everything is prepared and chicken is cool, toss all ingredients together with desired amount of dressing. Refrigerate an hour or two or until ready to serve.

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### **Aundrea's Garden Squash Medley**

1- 2 long, thin zucchini squash, or 1 zucchini and 1 yellow squash  
Cottage cheese  
1 Tomato, preferably garden fresh, cubed  
Olive oil  
Salt  
Pepper

Thinly slice the squash, and place in a pan with olive oil. Sprinkle salt and pepper to taste. Saute until squash is translucent. Serve with a scoop or two of cottage cheese and top with tomatoes and a sprinkle of fresh pepper to taste. Enjoy!

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### Cream of Zucchini Soup

- 4 Cups Chicken Stock
- 6 Cups Grated Zucchini
- 1 Onion, diced
- 1 Carrot, grated
- 1 Cube (1/2 cup) Butter
- 1 Cup Flour
- ¼ tsp. Nutmeg
- ½ tsp. Celery salt
- 1/8 tsp. Pepper
- 1 tsp. Salt
- 1 can Evaporated milk or 1 ½ cup cream
- 2 cups Diced, Cooked Chicken

Cook zucchini, onion, carrot, and stock together until tender. Melt butter, add flour. Cook and stir until well blended. Add 3 cups hot soup mixture, Cook and stir until thick and smooth. Serve with grated cheese or croutons on top.

This recipe won first place at the Weber county Fair in 1988.



### End of Summer Ratatouille

<b>Parsley Mixture</b> 1 bunch fresh parsley 1 red onion, thinly sliced 4 cloves garlic, crushed 1 T. sea salt 1 t. ground black pepper ½ c. olive oil Combine in a bowl.	<b>Vegetables</b> 2 yellow squash, diced into 1" cubes 2 zucchini, diced into 1" cubes 1 red, yellow and green bell pepper, 1" cubes 3 large ripe tomatoes, coarsely chopped
	<b>Set aside:</b> 1 bunch fresh basil leaves, coarsely chopped ½-1c. grated parmesan cheese ½-1c. grated mozzarella cheese

Place the vegetables in layers in a baking dish with parsley mixture in between each layer. Cover and bake at 375 degrees, for 45-60min. Till tender. Uncover, top with basil and cheeses. Bake 5 min.

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### **Julie's Fresh Peach Pie**

- 1 baked pie crust
- 6-8 fresh peaches, pitted, peeled, sliced
- 2 T. sugar
- 1 T. lemon juice
- 1 8 oz. tub Cool Whip or your own whipped cream

Puree about half the peaches in a blender to make one cup. Pour one tablespoon lemon juice and 2 T. sugar over the remaining sliced peaches. Set aside in a bowl.

#### **Glaze:**

- 2/3 c. sugar
- 1 T. butter
- Pinch of salt
- 3 T. cornstarch
- 1/2 c. water
- 1 c. peach puree

In a saucepan mix the sugar, salt, and cornstarch. Add the butter, water, and peach puree. Stir and cook over medium heat. Bring to a boil. Reduce heat and cook about 2 minutes more until thickened. Remove from heat and cool a few minutes. Fold in the sliced peaches. Pour into baked pie crust. Cool about 3 hours in a refrigerator. Serve with dollop of whipped cream. Yum!

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### Peaches and Cream Sensation

<b>Crust:</b> 2 sleeves graham crackers, crushed (about 2-1/2 - 3 cups) 3 T granulated sugar 12 T butter (1-1/2 sticks), melted	<b>Creamy Filling:</b> 1-1/2 cups powdered sugar 8 oz. cream cheese, softened to room temperature 1/2 tsp. vanilla 2 cups heavy whipping cream, chilled 5-6 fresh peaches, peeled, pitted and sliced thinly
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In a medium bowl, stir together the graham cracker crumbs and granulated sugar. Stir in the melted butter until combined. Take out 1/3 cup of the crumbs and set aside for later. Press the remaining mixture on the bottom of a 9x13 inch pan. Refrigerate the crust while preparing the rest of the dessert.

In a large bowl using an electric handheld mixer or in the bowl of an electric stand mixer, beat together the powdered sugar and cream cheese until light and smooth. Mix in the vanilla. Pour in the cold heavy cream and mix on low until the mixture starts to come together. Increase the speed to medium-high and mix until the mixture is thick and fluffy.

Spread a thin layer of the cream filling over the chilled crust, about 1-1/2 cups of the mixture. Layer the peaches over the top of the cream. Dollop the remaining cream over the top of the peaches in large blobs and spread carefully to cover the peaches completely. Spread the cream filling all the way to the edges of the pan so that the peaches are well sealed inside the cream to prevent them from going brown. Sprinkle the reserved graham cracker mixture over the top. Cover with plastic wrap and chill for at least 2 hours or up to 12 hours before serving.

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