

## Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

### **Mandarin Salad** (Sharynn & David Lipman)

#### *Ingredients:*

##### Salad

- 4 cups red leaf lettuce
- 1 cup chopped dill
- 2 scallions sliced
- 1 can mandarin oranges sliced
- ¼ cup sliced almonds

##### Dressing

- 2 tbs vinegar
- ¼ cup oil
- 1 tbs parsley
- ¼ tsp salt
- ¼ tsp pepper
- 1 ½ tbs sugar

#### *Directions:*

1. Mix salad ingredients and toss.
2. Mix dressing ingredients and shake.
3. Pour over salad.

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### **Antipasto Salad** (Bill & Mary Johnson)

#### *Ingredients:*

- 1 lb rotini or shelled pasta cooked
- 2 green peppers chopped
- 3 tomatoes
- 1 small onion
- 2 stalks celery
- ½ lb provolone
- ½ lb hard salami
- ½ lb pepperoni
- 1 can pitted black olives (6 oz)
- 1 jar stuffed green olives (5 oz)

#### *Directions:*

1. Cool and drain pasta.
2. Cut up peppers, tomatoes, and onion.
3. Slice celery thin.
4. Cut provolone, salami and pepperoni in chunks or julienne slices.
5. Add black and green olives.

#### Dressing

- ⅔ cup olive oil
- ½ cup red wine vinegar
- 1 tsp oregano
- Pepper to taste

Mix together and pour over salad. Toss to coat. Cover and refrigerate.

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### **Baby Spinach Salad (Mary Marino)**

#### *Ingredients:*

- 1 pkg Good Seasoning's Italian dressing
- ¼ cup olive oil
- ¼ cup balsamic vinegar
- 1 pkg baby spinach
- 1 cup chopped walnuts
- 1 pkg cran-raisins
- 1 can (16 oz) pears (optional)

#### *Directions:*

1. Mix package of Good Seasoning's dressing with oil and vinegar. Chill overnight.
2. Mix spinach, walnuts, cran-raisins, pears.
3. Add dressing to taste.

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### Camper's Fruit Salad (April Andersen)

#### *Ingredients:*

- 1 pkg (3 oz) instant banana pudding mix. (Do not use regular pudding.)
- 1 can (16 oz) apricot halves, drained, juice reserved
- 3 medium bananas, sliced
- 1 can (16 oz) pineapple chunks, drained
- 1 can (11 oz) mandarin oranges, drained
- 1 cup mini marshmallows
- ½ cup chopped pecans
- 1 cup fresh seedless grapes (white or red)

#### *Directions:*

1. Combine pudding mix and apricot juice until smooth.
2. Fold in bananas.
3. Cut apricots in half and add to mixture.
4. Add pineapple chunks and oranges.
5. Fold in marshmallows, pecans and grapes.
6. Chill for several hours before serving.

**Hint:** Toss bananas in pudding juice mixture as soon as sliced to prevent them from becoming dark.

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### **Bourbon Baked Beans** (Peggy Powell)

#### *Ingredients:*

- 4 cans (16 oz) Boston Baked Beans
- 1 can (16 oz) crushed pineapple, drained
- 1 jar (12 oz) chili sauce
- ½ cup strong coffee (1 tsp instant in ½ cup hot water)
- ½ cup bourbon (more or less)
- ¼ cup firmly packed brown sugar
- 1 tbs molasses
- ¾ cup dry mustard

#### *Directions:*

1. Mix together.
2. Bake at 350° for 1 hour.

***Optional:*** Add cut up hot dogs.

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### Noodle Pudding (Betty Nappi)

#### *Ingredients:*

- 4 eggs
- 1 can (13 oz) evaporated milk
- $\frac{3}{4}$  cup sugar
- 1 tsp vanilla
- 2 sticks margarine melted
- 1 small can peaches
- 1 small can fruit cocktail
- $\frac{1}{2}$  cup raisins
- Sprinkle cinnamon
- 1 lb bag noodles

#### *Directions:*

1. In a bowl, mix eggs, milk and vanilla.
2. Add melted margarine and mix again.
3. Add fruit and mix.
4. Put a little mix into a 13 x 9 inch pan.
5. Add all the noodles.
6. Add the remaining mixture.
7. Bake at 350° for 45 minutes.

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### **Cheese Bread** (Christine Regini)

#### *Ingredients:*

- 1 lb shredded cheddar cheese
- 1 <sup>2</sup>/<sub>3</sub> sticks of butter, softened
- <sup>1</sup>/<sub>2</sub> cup mayonnaise
- Garlic powder to taste
- A lot of oregano
- 1 loaf Italian bread

#### *Directions:*

1. Mix together and spread on top of Italian bread.
2. Bake at 350° for 15 minutes. Should be golden brown, cheese should be melted.

Can be frozen for later use also.

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### **Cauliflower Soup** (Bill & Mary Johnson)

#### *Ingredients:*

- 1 medium cauliflower
- ¼ cup butter
- 2 tbs minced onion
- 2 tbs minced celery
- 2 tbs flour
- 4 cups hot chicken bouillon
- 2 cups hot milk or cream
- Salt
- White pepper
- 1 egg yolk
- ¼ cup heavy cream (or half and half)

#### *Directions:*

1. Trim and cook cauliflower. Drain and divide into florets.
2. Save ¼ and puree remaining.
3. Melt butter and cook onion and celery 2 minutes.
4. Stir in flour. Do not brown.
5. Gradually stir in hot bouillon and add cauliflower.
6. Stir in hot milk or cream. Season with salt and pepper.
7. Cook over medium heat until sauce coats spoon.
8. Beat egg yolk with cream (or half and half).
9. Remove soup from heat and stir in egg yolk.
10. Add remaining cauliflower.



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### Easy Fried Rice (Sharynn & David Lipman)

#### *Ingredients:*

- 2 cups Uncle Ben's rice
- 2 packets onion soup mix
- 1 stick margarine
- 4 ½ cups boiling water
- 1 pkg steamed peas and carrots
- 1 scrambled egg (diced)

#### *Directions:*

1. Place rice on bottom of baking pan.
2. Sprinkle onion soup mix on top of rice, then put stick of margarine on top.
3. Pour boiling water over the rice/onion mix/margarine.
4. Cover tightly and bake 350° for 40 minutes.
5. When done, add peas and carrots and scrambled egg.

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### Dumplings (Arline Lawrence)

#### *Ingredients:*

- 2 large eggs
- 2 tbs butter melted
- ½ cup uncooked instant farina
- 2 tbs instant onions
- ½ tsp baking powder

#### *Directions:*

1. Beat eggs and butter.
2. Add farina, onions and baking powder.
3. Let stand 10 minutes.
4. Place small amounts into simmering soup.
5. Cook 5 minutes.

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### **Mashed Potato Pie (Maddy Devita)**

#### *Ingredients:*

- 6 cups mashed potatoes (instant or fresh)
- 1 egg
- 1 ½ cups mozzarella or cheddar cheese
- ⅓ cup grated cheese

#### *Directions:*

1. Make potatoes, then add egg to mix.
2. Put layer of mashed potatoes in baking dish.
3. Sprinkle some grated cheese and mozzarella.
4. Repeat until all potatoes are finished. (Save some cheese as the topping.)
5. Bake at 350° for 40 minutes.

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### Zucchini Pie (Mary Marino)

#### *Ingredients:*

- 4 cups zucchini cubed
- 1 cup Bisquick mix
- ½ cup oil
- 1 tsp parsley
- 1 small onion
- 4 large eggs
- ½ cup grated cheese
- pinch of salt and pepper (to taste)

#### *Directions:*

1. Mix all ingredients together until zucchini is evenly covered.
2. Pour into buttered pie plate.
3. Bake at 350° for 45 minutes or until golden brown.

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### **Cole Slaw** (Bill & Mary Johnson)

#### *Ingredients:*

- 1 cup mayonnaise
- 3 tbs sugar
- 3 tbs cider vinegar
- 1 ½ tsp salt
- ¾ tsp dry mustard
- ¼ tsp celery seed
- 8 cups shredded cabbage
- 1 ½ cup shredded carrots
- 1 cup diced green pepper
- ¼ cup sliced onion

#### *Directions:*

1. In large bowl, stir mayonnaise, sugar, vinegar, salt mustard and celery seed together.
2. Add cabbage, carrots, green pepper and onion.
3. Toss to coat well. Cover.
4. Chill several hours or overnight.