

Recently, a couple members of the Drummer Test Kitchen participated at a crafting weekend. Besides crafting and visiting, there was a time-honored tradition - a potluck! Potlucks are a great way to not only try new dishes, but to make new ones. The options available were fantastic and delicious. Alongside the handful of hot choices, there was over a dozen salads. And don't forget the desserts - of which there were plenty. Thank you to all the ladies that were willing to share their recipes with our readers.

Chicken Wild Rice Hot Dish

Submitted by: Connie Boonstra, on behalf of St. John's Lutheran Church, Buffalo MN

1 C. uncooked wild rice
1/2 C. uncooked instant rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 C. chicken broth
1 sm. can of mushrooms
1 C. diced celery
1/4 cup diced green pepper
2 C. cooked diced chicken
1 sm. jar pimento
1 tsp. garlic
1 tsp. salt
1/4 tsp. pepper
1 sm. package of slivered almonds

Rinse wild rice thoroughly. Boil 3 C. of water, add wild rice. Cover and cook over low heat for 50 min. or until kernels puff open. Drain any excess liquid. Pour remaining ingredients except almonds in a large bowl and stir together. Season to taste. Stir in wild rice and mix well. Pour into a 2 qt casserole dish. Toast almonds. Watch closely so they don't burn. Sprinkle on top of hot dish or stir them in, however, save some to sprinkle on top. Bake 1 hour at 350°.

Hidden Pear Salad

Submitted by: Diane Gilmer, in honor of her late mother, Ruth Jans, who often made this salad

2 (3 oz.) pkgs. lime gelatin
15 oz. pears
1 C. water
8 oz. cream cheese
8 oz. whipped topping
3 tsp. lemon juice

Heat pear juice and water; dissolve gelatin and cool. Blend pears, cream cheese, and lemon juice. Blend in gelatin and add whipped topping.

Popcorn Salad

Submitted by: Carol Meyer

1 sm. bunch green onion, chopped
2 C. chopped celery
2 C. water chestnuts, chopped
2 C. shredded cheese – cheddar or a mix
1 lb. bacon, fried & crumbled
1 bag (6.5 oz.) gourmet popcorn

Dressing:

2 C. mayonnaise (real)
2 T. vinegar
2/3 C. sugar

Combine green onions, celery, water chestnuts, and cheese together. Set aside.
Mix dressing ingredients; add to first four ingredients.
Add bacon and popcorn just before serving.

Two-Berry Fluff Salad

Submitted by: Jenny White

1 pkg. (8 oz.) cream cheese, softened
1-1/2 C. confectioners' sugar
2 C. heavy whipping cream
8 C. fresh strawberries (about 2 pounds), sliced

2 C. fresh blueberries

Opt.: Additional fresh strawberries and blueberries

In a large bowl, beat cream cheese and confectioners' sugar until smooth. Slowly add cream, beating until thick and fluffy. Fold in 8 C. strawberries and 2 C. blueberries. If desired, top with additional berries.

Pasta Salad

Submitted by: Karie Bruder

8 oz. bowtie pasta

2 C. cooked chicken

1/2 lg. red pepper, chopped

1/2 C. red onion, chopped

Dressing:

2 C. mayonnaise

1/4 C. sugar

2 T. lemon juice

1/2 tsp. pepper

2 tsp. poppy seeds

Cook pasta al dente according to directions on the box. Mix pasta, chicken, pepper and onion in large bowl. Prepare the dressing ingredients and pour over pasta mixture and refrigerate for at least one hour. If using later in day – save some of the dressing to pour on right before serving.

Crockpot Apple Crisp

Submitted by Carol Meyer

4 lg. apples, peeled and coarsely sliced (4 cups)

1 T. flour

1/3 C. brown sugar

1/2 C. butterscotch or caramel ice cream topping

1/2 tsp. cinnamon

1/3 C. flour

1/2 C. oatmeal

1/3 to 1/2 C. coconut

2 T. butter or margarine

In crockpot, combine apples with coconut (if desired), 1 T. flour, brown sugar, and cinnamon.

Drizzle with ice cream topping.

Combine remaining ingredients in a small bowl with pastry blender and sprinkle over apple mixture. Cover and cook on high for 2.5 – 3 hours, until apples are tender.

Serve warm with ice cream or whipped cream.

Frito[®] Candy

Prep: 15 Min. + Standing

Submitted by: Jenny White

2 pkg. (9-3/4 oz. each) corn chips, divided

2 C. semisweet chocolate chips, divided

1 C. sugar

1 C. light corn syrup

1 C. creamy peanut butter

Spread 1 package corn chips on the bottom of a greased 13x9-in. baking pan; sprinkle 1 C. chocolate chips over the top.

In a large heavy saucepan, combine sugar and corn syrup. Bring to a boil; cook and stir 1 min. Remove from heat; stir in peanut butter.

Pour half the peanut butter mixture over the chip mixture. Top with remaining package corn chips and 1 C. chocolate chips; drizzle with remaining peanut butter mixture.

Let stand until set. Cut into bars.

Lemon Bars

Submitted by Terrie Piram

Crust:

1 C. butter

2 C. flour

1/2 C. powdered sugar

Filling:

Juice of 3 lemons & grated rind
2 C. sugar
4 eggs, beaten
4 T. flour
1 tsp. baking powder

Preheat oven to 350°.

Mix flour and powdered sugar and cut in butter, pat in ungreased 9x13 pan. Bake for 20 min.

For filling, combine lemon juice, sugar, eggs, flour, and baking soda. Beat for 1 – 2 min. Pour over baked crust and bake for 20 min., or until topping has set.

Once cooled, sprinkle with powdered sugar.

Cinnamon Roll Poke Cake

Submitted by Karie Bruder

Prep Time: 10 min

Cook Time: 30 min

Total Time: 40 min

Servings: 8-10

Cake:

1 box of white cake mix
Ingredients needed for cake mix (usually water, oil, and eggs)
2 tsp. ground cinnamon
1/2 C. brown sugar

Frosting:

1 pkg. (8 oz.) cream cheese, softened
1/4 C. butter, softened
2 C. powdered sugar
1 tsp. vanilla extract

Preheat oven as directed on the cake mix box.

Prepare the cake batter according to the box instructions, adding the ground cinnamon and brown sugar.

Bake the cake as instructed on the box. Once done, remove from the oven and allow it to cool slightly.

While the cake is cooling, beat together the softened cream cheese, butter, powdered sugar, and vanilla extract to create the frosting.

Once the cake has cooled slightly, use a fork to poke holes all over the top.

Spread the cream cheese frosting generously over the cake, allowing it to sink into the holes.

Quote of the Week:

***May the road rise up to meet you. May the wind be always at your back. May the sunshine warm upon your face, the rains fall soft upon your fields.
And until we meet again, may God hold you in the palm of his hand.***

~ Irish proverb