

## Orange French Toast

The Grace Church H.U.G. Cookbook  
Serves 8

This dish was served at several Grace Church Women's Ministry functions. It's so delicious. It's easy because you prepare the French toast the night before and it goes straight from the fridge to the oven. Serve this to your holiday guests and they will tell you to open a bed and breakfast.

½ c butter, melted  
¼ c honey  
2 t cinnamon  
6 eggs  
1 c milk  
1 loaf of French or Sourdough bread, sliced  
1 c orange juice  
¼ c sugar  
2 t grated orange peel  
½ t salt  
½ t cinnamon  
Orange-Honey Butter (recipe follows), optional

1. Combine the butter, honey and 2 t cinnamon and mix well. Pour into a jellyroll pan or a large baking dish, like a 9 x 13 Pyrex.
2. Mix remaining ingredients, except for the bread. Dip the bread slices into the egg mixture and place on the butter mixture in the pan. Pour any remaining mix over the bread. Cover and place in the refrigerator overnight.
3. The next morning, preheat the oven to 400. Uncover the soaking bread and bake for 20 minutes or until golden brown. Turn the slices over once halfway through baking.
4. Serve with orange-honey butter for that extra oomph. Mix ½ c butter, 1 t grated orange peel, and ¼ c of honey. Mix well. Soften the butter first and it's easier to mix. Then refrigerate this until ready to serve with the French Toast.

## Potato-Cheese Bake

My neighbor

I believe this dish has been around for awhile, so maybe this is in your recipe collection already. This is what we call "nasty-good," meaning that it's delicious but if you eat too much, you don't feel too well--like if you eat too many Oreos or Twinkies. I love serving this with the Orange French Toast and one recipe of this really feeds a crowd.

2 lbs. Southern style hash browns, available in the freezer section  
½ c melted butter (you may use less if this seems excessive)  
1 t salt  
¼ t pepper  
½ c onion, chopped  
2 c sour cream  
2 c grated cheddar cheese  
1 can undiluted cream of chicken soup  
3-4 c corn flakes cereal  
½ c melted butter

1. Grease a 9 x 13 baking dish and preheat the oven to 350.
2. Slightly cook the hash browns in a frying pan on high heat for about 5 minutes. Remove the hash browns and sauté the onion or you may use dehydrated if you prefer.
3. Mix everything but the cheese, corn flakes and ½ c butter in a big bowl. You may add some cheese to this if you like. Put into the greased baking dish and sprinkle the cheese on top.
4. Mix cornflakes and remaining ½ cup of melted butter and place evenly on top. Bake uncovered for 45 minutes to one hour.

### CORRECTION!

*In last issue's Pesto Pasta recipe, the ingredients should have read "1 tsp. salt", not 1 T.*



Volume 2, No. 2

# Let's Eat!

Easy, Appetizing, Timely Meals

Monday

Cheddar Corn Chowder

Tuesday

Pasta with Simple Tomato Sauce

Wednesday

Portobellos with Leeks and Spinach and Rice Pilaf

Thursday

Pulled Pork

Friday

Orange French Toast and Potato-Cheese Bake

### Lemon-Herb Rub

1 T dried tarragon  
1 T lemon zest  
4 dried bay leaves, crumbled  
3 garlic cloves  
1 ½ t coarse salt  
¾ t ground pepper  
3 t olive oil

Mix everything together to form a paste. Place under the skin of a whole chicken and roast.

I hope you enjoyed our first issue for the year of *Let's Eat*. It was fun to put together and very exciting to see the recipes in print. A big thank you to Jenny for doing the layout because if layout was left up to me... well, let's just say, this publication would look more like an essay!

As the holidays are quickly approaching, I tried to include recipes that feed a crowd. If you're not feeding a crowd, perhaps there's a neighbor who could use a meal. I also included 2 recipes that are technically breakfast dishes, but my kids think eating breakfast for dinner is so fun. Most of these recipes also aren't the most healthful selections, but it's the holidays! I'll lighten things up next time.

Enjoy this upcoming holiday season. I pray blessings upon all of you and pray that this season brings you many opportunities to share love and food with others.

Joy Newman

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## Simple Tomato Sauce

Everyday Italian, makes 6 cups

*This is a wonderful basic tomato sauce. It makes a lot so you can freeze whatever you don't use.*

½ c olive oil  
1 small onion, chopped  
1 stalk celery, chopped  
1 carrot, chopped  
salt and pepper  
2 garlic cloves, minced  
2 (32 oz) cans crushed tomatoes  
(I like Progresso brand)  
2 dried Bay leaves, optional  
4 T unsalted butter, optional

1. In a large pot, heat the oil over medium heat. Add the garlic and onion and sauté until the onion is soft. Add the other vegetables and season with salt and pepper. Sauté until the vegetables are soft.
2. Add the tomatoes and bay leaves and simmer on low for one hour or until thick. Remove the bay leaves and taste. If the sauce tastes too acidic, add unsalted butter one tablespoon at a time. Add salt and pepper if desired or if you'd like to make it spicy, add crushed red peppers.
3. Using a stick blender, blend the sauce in the pot, or process in a blender or food processor in small batches. Serve over your favorite pasta and enjoy.

## Pulled Pork

Janell

*I buy the pork roasts from Costco (they come 3 in a package). This pork can be used for tacos or for pulled pork sandwiches. Cook two roasts at once for a big meal.*

Pork roasts  
Light colored beer, like Corona  
Salt and pepper  
Garlic

1. Put the pork roast into the crock-pot. Pour enough beer to cover the roast (if it's not covered completely, that's okay.)
2. Throw a big pinch of salt and some pepper into the pot. Add some minced garlic. Cook for several hours. When the pork shreds easily, it is done.
3. Drain the cooking liquid. Shred the pork using 2 forks. For sandwiches, add your favorite BBQ sauce and mix. Serve over toasted Panini rolls, with cole slaw and baked beans. For tacos, you may want to taste the pork and add some seasonings first (a little salt, some cumin, whatever you like.) Serve in warmed corn tortillas with your favorite taco fixings.

## Cheddar Corn Chowder

The Barefoot Contessa Cookbook  
Serves 10-12

*This chowder is amazing! I love it in the winter and during the summer when the evenings turn foggy. Use frozen corn to save time, use any kind of potato you like, but use good chicken stock. My favorite is the Pacific Foods organic, but I frequently use Costco's brand as well.*

8 ounces bacon, chopped  
¼ c good olive oil  
6 c chopped yellow onions  
(4 large onions)  
4 T unsalted butter  
½ c all-purpose flour  
2 t kosher salt  
1 t freshly ground black pepper  
½ t ground turmeric  
12 c chicken stock  
6 c medium-diced white boiling potatoes, unpeeled (2 pounds)  
10 c corn kernels, fresh (10 ears) or 3 pounds of frozen corn  
2 c half-and-half  
½ pound sharp white cheddar cheese, grated

1. In a large pot, cook the bacon and olive oil over medium-high heat until the bacon is crisp, about 5 minutes. Remove the bacon with a slotted spoon and set aside. Reduce the heat to medium and add the onions and butter to the bacon fat. Cook for 10 minutes until onions are translucent.
2. Stir in the flour, salt, pepper, and turmeric and cook for 3 minutes. Add the chicken stock and potatoes and bring to a boil. Simmer uncovered for 15 minutes until the potatoes are tender.
3. If using fresh corn, cut the kernels off the cobs and blanch in boiling salted water for 3 minutes. Drain. (If using frozen corn, skip this part.) Add the corn to the soup and then add the half-and-half and the cheddar cheese. Cook for 5 more minutes until the cheese is melted. Season to taste with salt and pepper. Serve with the bacon sprinkled on top.

## Portobellos with Leeks and Spinach

Everyday Food, serves 4

*This is a great vegetarian entree or appetizer and the recipe can easily be adapted to feed more people.*

4 Portobello mushroom caps  
3 T olive oil  
3 T balsamic vinegar  
salt and pepper  
2 leeks, white part only, thinly sliced  
2 c chopped fresh spinach (2 oz.)  
1 c crumbled goat or feta cheese

1. Preheat oven to 450. On a rimmed baking sheet, drizzle oil and vinegar over the mushroom caps, gill side up. Season with salt and pepper. Bake about 15 minutes until tender.
2. Top with the leeks, then the spinach and end with the cheese on top. Season with salt and pepper again. Bake until spinach wilts and cheese starts to brown, 10-12 minutes.

## Rice Pilaf

Martha Stewart Living, serves 4-6

*I know rice pilaf comes in a box and is quite delicious, but think outside the box! Toasting small pieces of angel-hair pasta gives this dish a nutty flavor.*

- 2 T angel-hair pasta, broken from about 30 strands  
1 T unsalted butter  
1 small onion, finely chopped (3/4 c)  
pinch of coarse salt  
1 c long grain white rice  
1 ½ c chicken stock
1. Heat a dry, small saucepan over high heat until hot. Add the pasta and cook, stirring until deep, golden brown, about 1 ½ minutes. Add butter; cook, stirring occasionally until melted. Stir in the onion and salt; cook, stirring occasionally until onion is translucent, about 2 minutes. Stir in rice and cook, stirring for about 1 minute.
  2. Add stock to the pan; bring to a boil. Reduce heat and simmer, covered, 15 minutes. Remove from heat; let pilaf stand, covered, 10 minutes. Fluff with a fork before serving.