



DINNER BELLE

BY JIL UTTERBACK



After the summer days of 100 degrees, aren't we all ready for fall? I know I am! I just planted my fall vegetables and I hope we have a rainy fall as I hear they are predicting...but hopefully not to the extent of the spring flooding that we had. I planted zucchini and also a new kind called grey zucchini. Since it is usually very prolific, I pulled out my really good zucchini bread recipe. What makes it good is that it has pineapple and banana in it. You can make the bread and freeze it or you can grate the zucchini and put 2 cups in freezer bags and have it ready to throw in your batter. I have made this often to share with friends or take to pot luck dinners and it is always a big hit.

Seasonal Sides

Zucchini Bread---Makes 2 Loaves

Mix with a mixer until foamy: 3 eggs, 1 cup vegetable oil, 2 cups sugar and 2 tsp vanilla.
Add 2 cups coarsely shredded unpeeled zucchini, 1 can 8 oz crushed pineapple (pour off the juice) and one soft banana.

In a separate bowl add 3 cups all purpose flour, 2 tsp soda, 1 tsp salt, ½ tsp baking powder, 2 tsp cinnamon and 1 tsp nutmeg.

Stir this into the foamy mixture.

Add 1 cup of nuts and/or 1 cup raisins.

Pour into greased loaf pans.

Bake 1 hour at 350 degrees. Enjoy!



As we get a little Fall chill in the air, a good hot bowl of soup for dinner with some crusty French bread can just hit the spot. This may sound a little weird, but it is really good.

Sauerkraut Soup

4 cups Chicken Broth

1 Can Cream of Mushroom Soup

1- 16 oz can sauerkraut rinsed and drained

8 oz can of sliced mushrooms (I prefer fresh)

2 medium potatoes cubed, 2 medium carrots chopped,

2 stalks of celery chopped and 1 chopped onion

¼ pound of sliced Polish sausage

2 TBSP vinegar, 2 tsp dill weed and ½ tsp black pepper

Makes 6-8 servings.



Water Chestnut Rice

In a baking dish melt 1 stick of butter or margarine. Add 1 Cup of Rice (just pick your favorite),

1 can of mushrooms drained (small or large—depends on how much you like mushrooms),

1 can of Lipton Onion Soup with ½ can of water, 1 can of sliced water chestnuts drained,

1 chopped onion and salt and pepper to taste. Bake one hour at 425 degrees.

Swiss Vegetable Medley

1 Bag 16 oz frozen broccoli-carrot-cauliflower mix thawed and drained

1 can Cream of Mushroom soup

1 cup shredded Swiss cheese

1/3 cup sour cream

¼ tsp black pepper

1 jar 4 oz chopped pimento drained (optional)

1 can 2.8 oz Durkee French fried onions

Combine vegetables, soup, ½ c cheese, sour cream, pepper, pimento and ½ of the can of Durkee onions.

Pour into 1 ½ quart casserole dish and bake covered at 350 degrees for 30 minutes.

Top with remaining cheese and Durkee onions then bake uncovered for 5 minutes longer.



Email me at jilu@indian-creek.net with comments!