

Cranberry Nut Bread

1 orange
2 Tablespoons butter
1 egg
1 cup sugar
1 cup chopped fresh cranberries

1/2 cup chopped walnuts
2 cups white flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda

Preheat oven to 325 degrees. Butter one loaf pan.

Grate the rind of the orange, and squeeze out all the juice into a measuring cup. Add enough boiling water to make 3/4 cup. Add the orange rind and the butter and stir to melt the butter.

Beat the egg in another bowl and gradually add the sugar, beating well. Add remaining ingredients and orange mixture; blend well. Spoon into the loaf pan; bake for 1 hour. Cool on a rack.

Pumpkin Bread

3 1/2 cups flour
3 cups sugar
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Mix the dry ingredients and then add the following.

1 cup cooking oil
2/3 cup water
2 cups pumpkin (I use 1 can of Libby's pumpkin)

Mix together, pour in two greased and floured loaf pans and bake at 350 degrees for 1 hour. Enjoy!

Chicken Tortilla Soup

2 qts. chicken broth
1 - 14 1/2 oz Mexican-style stewed tomatoes or diced tomatoes, undrained
1 - 9 oz. pkg. cooked chicken - chopped
2 cups frozen pepper stir - fry vegetables
20 garlic cloves, whole
1 can black beans
Frozen corn
Cumin to taste

Garnishes: Fresh Cilantro, Sour cream, Grated cheese, Sliced black olives, Corn Chips

Place all together in Crock pot and cook ALL DAY on LOW. The longer the better. Great left-over too!

Potato-Corn Chowder

2 slices applewood-smoked bacon
1 3/4 cups diced onion
3 1/2 cups fresh corn kernels (about 7 ears, or use frozen)
1 teaspoon chopped fresh thyme
2 garlic cloves, minced
2 cups fat-free, less-sodium chicken broth
1/2 cup 2% reduced-fat milk
1/2 cup half-and-half
8 ounces (1/4-inch-thick) rounds fingerling potato slices (can substitute red potatoes)
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Cook bacon in a large Dutch oven over medium heat until crisp. Remove and crumble. Add onion to drippings in pan; cook 8 minutes or until tender, stirring occasionally. Add corn, chopped thyme, and garlic to pan; cook 30 seconds, stirring constantly. Stir in broth, milk, half-and-half, and potatoes; bring to a simmer. Cover and cook 10 minutes or until potatoes are tender, stirring occasionally. *Very carefully* blend 2 cups potato mixture in blender until smooth; return pureed mixture to pan. Stir in salt and black pepper; sprinkle with crumbled bacon and serve.