



THE RACINE
COMMUNITY CHURCH

• *Cookbook* •



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Dedication



This book is dedicated to our tireless church community.

“The Lord bless you and keep you;
the Lord make his face shine on you
and be gracious to you;
the Lord turn his face toward you
and give you peace.”

Numbers 6:24-26 | NIV

Notes

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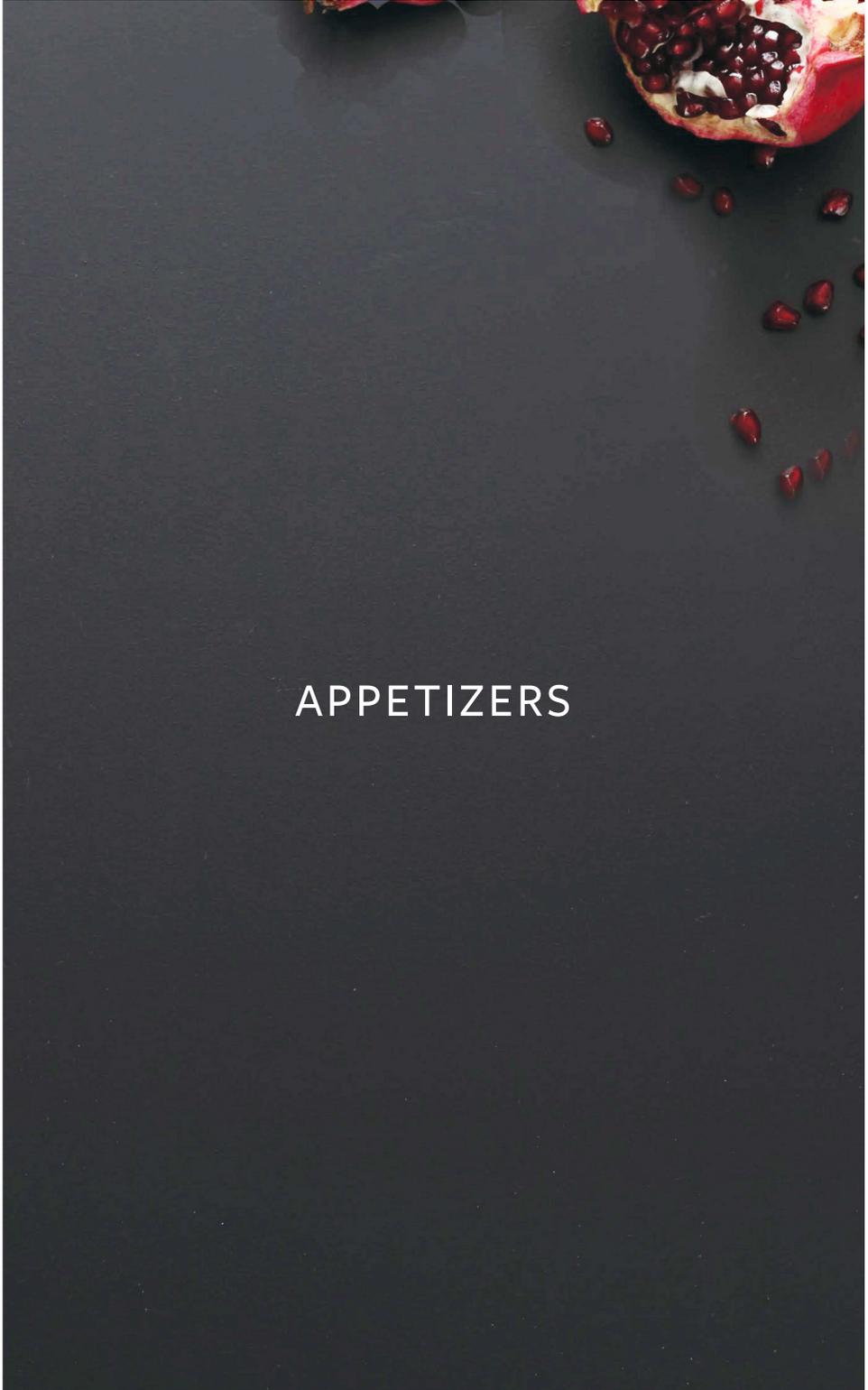
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APPETIZERS



Classic Cheese ball

Submitted By: Susan



- 2 (250g) pkgs cream cheese, at room temperature
- 1 cup grated cheddar cheese
- 6 slices bacon, diced, cooked, drained & cooled
- 1 bunch green onions, finely sliced
- 1 tsp Worcestershire sauce
- 1/2 tsp black pepper
- 1 cup toasted pecans, finely chopped

1. In a large bowl combine cream cheese, grated cheddar cheese, bacon, green onions, Worcestershire sauce and black pepper. Place mixture on a large sheet of plastic wrap. Shape into a ball and wrap completely.
2. Chill cheese ball in the refrigerator for at least two hours. Remove cheese log from the fridge at least 30 min., before serving. Roll in pecans to coat. Serve with crackers and sliced vegetables.

Yield: 1 Person

Bruschetta



1 lb roma tomatoes
1/2 purple onion
1 clove garlic
10 basil leaves
1/2 cup good quality olive oil
salt and pepper to taste
baguette to serve

Cut tomatoes into small cubes. Salt generously and let stand 10 minutes. Chop onion finely. Chop basil leaves. Drain water from tomatoes. Add onion, basil, pressed garlic, olive oil and pepper. Let sit for at least 30 minutes before serving.
Serve on sliced baguette that has been brushed with olive oil and toasted in the over for 15 minutes (turn after 8 minutes).

Buffalo Chicken Dip

2 cups cooked shredded chicken
1 (8 oz) pkg cream cheese, at room temperature
1/2 cup ranch dressing
1/2 cup hot sauce
1 cup shredded cheddar cheese
Crackers, to serve
Sliced vegetables, to serve (cucumber, peppers, carrots, broccoli)

1. Preheat oven to 350F.
2. In a large bowl combine shredded chicken, cream cheese, ranch dressing, hot sauce and cheddar cheese. Mix well to combine. Scrape mixture into a 9" glass pie dish or equal sized oven-proof container.
3. Place in oven for 20 mins or until bubbling and golden. Serve with crackers, tortilla chips or sliced vegetables.

Yield: 1 Person



Corn fritters

Submitted By: Bernard

Fritters

2 eggs
1 cup milk
2 cups flour
2 tsp baking powder
1/2 tsp salt
1 1/2 cups corn kernels
1/4 cup finely chopped cilantro
Vegetable oil, for frying
Dipping Sauce
1/2 cup plain yogurt
1/2 cup mayonnaise
2 tsp sriracha
1 tbsp lime zest
1 tbsp lime juice
1/4 cup finely chopped cilantro
Lime wedges, to serve

1. In a large bowl combine egg and milk. In a separate bowl combine flour, baking powder and salt. Add dry ingredients into milk mixture and mix until just combined. Mix in corn kernels and cilantro.
2. Heat vegetable oil in a large pot over medium high heat. When oil has reached 350F add fritter mixture by the tbsp. Cook until golden brown, turning halfway through cooking, about 2-3 minutes. Drain on a paper towel lined plate.
3. To make dipping sauce combine yogurt, mayonnaise, sriracha, lime juice, lime zest and cilantro. Serve with warm corn fritters.

Canape ideas

Here are some great canape ideas:

Roasted red peppers, whipped cream cheese and chives
Sharp cheddar and Brinjal pickle
Cream cheese, pickled ginger and yellow peppers
Chick peas, coriander and tamarind chutney
Caramelized onion, goat cheese and black olive

Sharp cheddar cheese and olive bites

Submitted By: Barbara

Christmas wouldn't be the same without Bumbi's famous canapes!

1 cup flour
1/4 lb butter
1/2 lb grated cheddar
1 tsp paprika
green olives

Preheat oven to 350 degrees.

Have butter at room temperature. Mix all ingredients in blender. Roll out with a rolling pin. Cut into small squares and wrap around green olives.
Bake 15 min.

Blue Cheese Tart

Submitted By: Leila

1 frozen pie pastry, or if you know what you're doing, one quantity of short crust.

1/4 cup heavy cream

2 eggs

1 slice roquefort

Turn oven on to 375 degrees.

Thaw dough, and roll out into a flat circle. Prick and bake 10 minutes. While the dough is baking, mix cream with cheese and eggs, and pepper heavily.

Once the dough comes out of the over, spread the cheese mixture onto the dough, return to over, and bake 30 minutes. Cool, and slice into small rectangles.

Water chestnuts with bacon

Submitted By: barbara

1 can water chestnuts

1 cup low sodium soy sauce

1/2 cup brown sugar

1 package bacon

Preheat oven to 350 degrees.

Soak water chestnuts in soy sauce for 30 minutes to an hour. Cut bacon slices in halves.

Drain chestnuts from soy sauce, and roll in brown sugar. Wrap with bacon and secure with a tooth pick.

Bake on parchment paper until brown, about 15 minutes.



BREAKFAST AND EGGS



Chicken soup with garlic

1 whole chicken, breasts removed (I save them for another dish- they just don't add much in the slow cooker)

2 small turnips, peeled and cut into large chunks

2 large carrots, peeled and cut into 2" cubes

1 large potato, peeled and cut into large chunks

1 small onion, peeled

1/2 head of garlic, cloves removed but not peeled

2 sprigs of fresh thyme, or 1 tsp ground

1 tsp black peppercorns

1 tsp coriander seeds

1/2 tsp dill

2 whole cloves

(you can add 2 pieces of celery if you like- I actually don't like the taste of celery!)

salt

8 slices of toasted baguette, or artisanal crackers

1/4 cup grated parmesan cheese

Place the chicken into a slow cooker. Add turnips, carrots, potatoes, onion, garlic, herbs and spices and 6 cups of cold water. Cook 6 hours on high. Let cool.

Take out the peppercorns, coriander and cloves from the soup. Remove the chicken, and pull the meat off of the carcass, then return the meat to the soup. Mash the garlic cloves, (you can just slip them out of their skins and squash them with a spoon) and return to soup. Season with salt.

To serve, heat soup, and ladle into bowls. with meat and vegetables. Top each bowl with one slice of baguette, toasted with 2 tsp of parmesan cheese over top, or crackers, and cheese sprinkled on top.

Note: I add a squeeze of Sriracha to the soup too! But I like strong flavors!



We first tasted this recipe on a trip to Jerusalem. The flavors and smell of it bring back the warmth and beauty of of Israel.

Roast pepper and tomato salad

Submitted By: Joelle

6 marconi (the long thin mild bell peppers) peppers

8 roma tomatoes

1/4 cup olive oil

1/2 tsp salt

1 clove garlic

10 greek olives (optional)

For dressing:

1/2 cup olive oil

salt and pepper to taste

2 tbslp balsamic vinegar (optional)

Roast pepper on the bbq, or in the oven, under the broiler, until skins are blackened. Remove from heat and immediately wrap in newspaper or place in a paper or plastic bag. Seal bag and put aside.

Cut tomatoes in half. Remove seeds (run your finger or a spoon inside the tomato to loosen the fleshy pulp and seeds- they will fall right out).

Put 1/4 cup of olive oil and salt in a plastic bag or bowl, add tomatoes, and toss/mix until coated.

Arrange the tomatoes on a parchment lined cookie sheet, and place in a low temperature oven (300 degree Farenheit) for about an hour and a half, turning half way through cooking time.

Peel peppers and remove seeds.

Pull peppers apart with your hands to make long sections of pepper (you can use a knife, but this is so much easier to do while you are seeing the peppers!)

Place in bowl. Add the tomatoes, crushed garlic and olives if using. Sprinkle with salt. Add oil and vinegar (balsamic is great if you tend to like a slightly sweeter sauce.) Toss. Serve cold or room temperature.

This salad is best if you can leave it for an hour or two for the flavors to develop.