

QC Celiac Picnic Recipes 2008

UPSIDE DOWN PIZZA

Bruce & Sue Miller

1# ground Italian sausage*
14 oz. Prego GF spaghetti sauce
4 oz. mushrooms*

4c mozzarella cheese, divided
1c cheddar cheese, divided

Crust

2/3c rice flour
2 eggs
1/2t salt (optional)

1t GF baking powder
1/2c milk

Directions: Brown sausage & drain. Add spaghetti sauce & mushrooms and simmer for 10 - 12 minutes. Spread into a greased 9" x 13" greased pan and cover with 1/2 of each cheese.

In a separate bowl, mix together crust ingredients. Beat until smooth and pour over the meat and cheese mixture. Cover with the rest of the cheese. Bake uncovered in preheated oven at 350° for 20 – 25 minutes. Easy & freezes well.

*We use Hillshire Farms or HyVee Italian sausage, 4 oz. mushrooms, 4 oz. black olives, onion; whatever you'd put on a pizza.

Ham and Macaroni Bake

Grace Franck

2 cups GF uncooked macaroni
1/2 cup sliced green onion
1/4 to 1/2 lb. fresh mushrooms
1/2 stick butter or margarine
1/3 cup cornstarch
3 1/2 cups milk

1 tsp. seasoned salt
1/8 tsp. pepper
Parmesan Cheese
2 cups cooked ham, diced
Paprika
1 cup shredded sharp cheddar cheese

Cook macaroni; drain and rinse. Fry onions and mushrooms in butter for 1 minute. Stir in cornstarch. Add milk and stir until thick. Add seasonings, ham, macaroni and cheddar cheese. Pour into buttered casserole and sprinkle with lots of parmesan cheese and paprika. Bake 30 at 350 degrees.

Chinese Chicken Bake

Lorraine Burroughs

2 tbsp. butter or margarine, melted
1/4 tsp. onion powder
2 1/2 cups GF crispy rice cereal
1 can (8oz) crushed pineapple, drained thoroughly
2 cups chopped cooked chicken or turkey

1 can Progresso Cream of Mushroom soup
1 1/4 cups chopped celery
2 tbsp. chopped green onion
4 1/2 tsp. LaChoy soy sauce

Preheat oven to 350 degrees. Combine margarine and onion powder. Gradually add cereal, stirring until all pieces are evenly coated. Set aside. Combine pineapple, chicken, soup, celery, green onion and soy sauce. Stir in 1 cup reserved cereal mixture. Pour into ungreased 2-quart casserole dish. Sprinkle with remaining 1 1/2 cups cereal mixture. Bake 30 minutes or until top is lightly browned.

Pearl Smith

Parsley Garlic Artichoke Pasta

1 package GF Pasta spirals	2 cups vegetable broth
¼ cup extra virgin olive oil	1 cup pitted black olives, whole
¼ tsp. red pepper flakes, or to taste	1 can garbanzo beans
1 cup onion, diced	1 can diced tomatoes with basil
6 cloves garlic, diced	½ tsp. salt
1 cup artichoke hearts packed in water, quartered	1 tbsp. parsley, minced
1 medium yellow pepper, chopped	fresh ground pepper to taste

Cook pasta per package directions until al dente. While the pasta is cooking place olive oil, red pepper flakes and onions in a skillet on medium and sauté until golden. Add garlic, artichokes and yellow pepper, sauté until just browned. Add broth, olives, garbanzos and tomatoes. Gently simmer 5 minutes. Place drained pasta in a large bowl, pour sauce over and toss. Season to taste with freshly ground black pepper and salt.

Creamy Grape Salad

Lorraine Burroughs

8 oz. cream cheese (softened)
1 cup sour cream
1/3 cup sugar
2 tbsp. vanilla
2 lbs. each, green and red grapes
3 tbsp. brown sugar (for topping)
3 tbsp. chopped pecans (optional)

Blend together cream cheese, sour cream, sugar, and vanilla. Place grapes in bowl, add cream cheese mixture. Toss until well coated. Refrigerate 1 hour or longer. Sprinkle with brown sugar and pecans.

Rhubarb Cake

Butter a glass 9x13 cake pan

8-12 stalks of rhubarb cut into 1-inch pieces
(to generously cover bottom of the pan)
1 box family size strawberry Jell-O
1 Gf Cake Mix (dry)
1 cup sugar
1 stick butter or margarine
1 cup water

Spread rhubarb in cake pan (do not use aluminum pan). Sprinkle on the Jell-O, then sugar, then the dry cake mix. Cut the butter into small pats and place on cake mix. Pour water over the top. Bake about 1 hour at 350 degrees.

Waffles

Diane Smith-Brown

2 egg yolks	1/8 cup tapioca flour
1 cup milk	1/8 cup potato starch flour
¼ cup oil	¼ tsp. salt
¾ cup brown rice flour	2 tsp. baking powder

Combine wet ingredients; add to dry ingredients. Mix until moistened. Batter will be lumpy. Fold in 2 eggs whites (beaten to stiff peaks) into batter. Pour 1/3 cup batter onto hot waffle iron. Cook about 7 minutes or until done.

Creamy Fruit Delight

Pearl Smith

1 pkg. (8oz) cream cheese, softened
1 jar (6 oz.) peach baby food
½ tsp. ground ginger
¼ - ½ tsp. ground nutmeg
1 can (21oz) peach pie filling
1 can (15oz) fruit cocktail, drained

1 can (11oz.) mandarin oranges,
drained
¼ cup crushed pineapple
1 carton (8oz) Cool Whip, thawed
1 cup mini marshmallows
½ cup chopped walnuts

In a large mixing bowl, beat cream cheese until smooth. Add the baby food, ginger and nutmeg; mix well. Stir in the pie filling, fruit cocktail, oranges and pineapple. Fold in the Cool Whip, marshmallows, and nuts. Cover and refrigerate overnight.

Brownies

Pearl Smith

½ cup shortening
1 tsp. vanilla
1/3 cup cocoa
1 cup sugar
2 eggs

¾ cups GF all purpose flour mix
½ tsp. baking powder
½ tsp. salt

Preheat oven to 350 degrees. Melt shortening in a saucepan. Remove from heat and add cocoa, sugar, eggs, and vanilla. Stir in remaining ingredients. Spread in a greased 8x8 pan. Bake for 25-30 minutes. Remove from oven cool to room temperature. Refrigerate for one hour. These are best when they have been well chilled.

Peaches & Cream Torte

Prepare a GF crumb crust in a 9-inch pie plate. Bake at 350 degrees for 12-15 minutes. Cool on wire rack. Set aside some crumb mixture for topping torte.

Filling: 1 can (29oz) sliced peaches
1 ¼ cups sugar, divided
2 tbsp. cornstarch
1 pkg. (8oz) cream cheese
2 cups whipped topping, thawed

Drain peaches reserving liquid in a 2 cup measuring cup. Add enough water to measure 1 ½ cup liquid. In a large saucepan, combine ¼ cup sugar and cornstarch. Stir in reserved liquid until smooth. Add peaches. Bring to a boil over medium heat. Cook & stir until thick (2 or more minutes). Cool 10 minutes, stirring occasionally. Meanwhile, in large mixing bowl beat cream cheese & 1 cup sugar until smooth. Fold in 2 cups whipped topping. Spread half of cream cheese mixture over crust. Top with half the peach mixture. Repeat layers. Sprinkle with reserved crumbs (¼ cup). Cover and refrigerate for at least 8 hours.