

APPETIZERS

Bean and Roasted Red Pepper Dip

Serves: 10

1 teaspoon extra-virgin olive oil
2 tablespoons chopped fresh basil
2/4 cup thin sliced roasted red bell pepper
1 cup chopped onion
15 ounces pinto beans (1 can), drained
Pita Chips

Heat oil in a medium nonstick skillet over medium heat. Add onion; sauté 4 minutes or until tender. Add basil and beans; cook over low heat 5 minutes, stirring frequently. Partially mash beans. Stir in peppers. Serve with pita chips.

Dried Tomato Crostini

Serves: 24

12 dried tomato halves
2 tablespoons balsamic or red wine vinegar
1/4 cup finely chopped red onion
1 tablespoon olive oil
1 clove garlic, minced
1 baguette
1/4 cup boiling water
1 ripe tomato, chopped
4 pitted black olives, minced (optional)
1 1/2 teaspoons minced parsley
1/2 teaspoon capers, drained & chopped

In a small mixing bowl, combine dried tomatoes, water, and vinegar. Let stand 15-20 minutes to soften tomatoes. Drain. Discard liquid. Cut dried tomatoes into thin strips; return to bowl. Stir in ripe tomato, onion, olives, oil, parsley, garlic, and capers. Season with pepper. Bias-slice bread into 24 pieces about 1/2 inch thick. Place on baking sheet. Bake at 350 for 3-5 minutes or till light brown. Turn over, bake 3-5 minutes more or till light brown. Spoon tomato mixture onto toasted bread and serve immediately.

Mushroom Crostini

Serves: 8

1 teaspoon olive oil
1 cup sliced button mushrooms
2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
1/2 teaspoon all-purpose flour
1 clove garlic, minced
2 1/2 cups sliced crimini mushroom (8 ounces)
1/4 teaspoon salt
1/8 teaspoon pepper
8 slices Italian bread toasted

Heat oil in a medium nonstick skillet over medium heat. Add mushrooms and salt; stir well. Cover and cook 5 minutes. Increase heat to medium-high; add minced thyme, flour, and pepper, and cook for 1 minute, stirring occasionally. Rub cut sides of garlic over bread slices. Spoon 2 tablespoons mushroom mixture onto each bread slice.

Spicy Saratoga Chips

Yield: 60

chips

2 large unpeeled baking potatoes	1 tablespoon vegetable oil
1 teaspoon chili powder	1 teaspoon cumin
$\frac{1}{4}$ teaspoon ground red pepper	$\frac{1}{4}$ teaspoon salt
$\frac{1}{8}$ teaspoon pepper	vegetable cooking spray

Cut potatoes in half crosswise. Position a thin slicing disk in food processor. Place 1 potato half, cut side down, in food chute; slice, applying medium pressure with food pusher. Remove potato slices from processor bowl. Pat potato slices dry with a paper towel. Repeat procedure. Combine oil and next 5 ingredients in a large ziplock bag. Place potatoes in bag; seal, and shake well to coat. Place potato slices in a single layer on baking sheets coated with cooking spray. Bake at 450 degrees for 12 minutes or until potatoes are crisp, turn potatoes over and bake an additional 10 minutes or until crisp.

BREADS

Banana-Date Loaf

Recipe by: Cindy Klinar

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup shortening	1 cup mashed bananas
1 tablespoon lemon juice	1 $\frac{3}{4}$ cup flour	1 teaspoon baking soda
$\frac{1}{2}$ teaspoon salt	1 cup dates	1 cup nuts

Cream together sugar, shortening, bananas, and lemon juice. Sift together flour, soda, and salt. Add to banana mixture. Add in dates and nuts; bake at 350.

Cornbread

Recipe by: Cindy Klinar

1 cup cornmeal	1 cup flour	$\frac{1}{4}$ cup sugar
4 teaspoons baking powder	$\frac{1}{2}$ teaspoon salt	1 cup non-dairy creamer
$\frac{1}{4}$ cup oil		

French Wheat Baguettes

Serves: 24

1 package dry yeast	1 teaspoon sugar	1 $\frac{1}{2}$ cups warm water, divided
3 $\frac{1}{4}$ cups bread flour	1 cup whole-wheat flour	1 $\frac{1}{2}$ teaspoons salt
vegetable cooking spray	1 tablespoon cornmeal	

Dissolve yeast and sugar in $\frac{1}{2}$ cup warm water in a small bowl; let stand 5 minutes. Place bread flour, whole-wheat flour, and salt in food processor and pulse 4 times or until blended. With processor on, slowly add yeast mixture and remaining cup warm water through food chute; process until dough leaves sides of bowl and forms a ball. Process 15 additional seconds. Turn the dough out onto a lightly floured surface, and knead 3 or 4 times. Place the dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place 45 minutes or till doubled in bulk. Punch the dough down, and turn out onto a lightly floured surface; knead 3 or 4 times. Cover and let rest 5 minutes. Divide the dough in half and roll each portion into a 17 X 9-inch rectangle. Roll up each rectangle, starting with a long edge pressing firmly to eliminate air pockets; pinch ends to seal. Place each roll seam side down, in an 18-inch long baguette pan coated with cooking spray and sprinkled with cornmeal. Cover and let rise 45 minutes or till doubled in bulk. Uncover the dough; using a sharp knife, make 6 diagonal slits $\frac{1}{4}$ inch deep across top of loaves. Spray loaves with water. Bake

at 400 degrees for 25 minutes or until loaves sound hollow when tapped. Remove from pans; cool on wire racks.

Herbed Breadsticks

Serves: 6

1 loaf French Bread (8 ounces) 1 tablespoon olive oil 1 clove garlic, halved
 $\frac{3}{4}$ teaspoon dried oregano $\frac{3}{4}$ teaspoon dried basil $\frac{1}{8}$ teaspoon salt

Cut bread in half crosswise and cut each piece in half horizontally. Brush oil evenly over cut sides of bread; rub with garlic. Sprinkle oregano, basil, and salt over bread. Cut each piece of bread lengthwise into 3 sticks. Place breadsticks on a baking sheet; bake at 300 degrees for 25 minutes or until crisp.

Lenten Sauerkraut Bread

Recipe by: Angela Skinner

1 27-ounce can sauerkraut 1 16-ounce can sauerkraut
4 large onions, peeled and diced salt & pepper to taste
3 loaves frozen bread dough

Allow bread to thaw several hours before preparing filling. Follow directions on package. Sauté onion in oil on medium heat about 5 minutes or until soft and transparent. Drain sauerkraut, rinse in cold water if you prefer less salt taste. Add sauerkraut to onions, stir until sauerkraut is soft. Roll out dough to 12X8 rectangle. Spread kraut mixture over entire dough; roll up as a nut roll. Let rise on greased cookie sheet or in baking pan. Bake at 350 until golden brown, about 30 minutes. Let cool.

Pogaca

Recipe by: St. Innocent Cookbook

2 cups warm water $\frac{1}{4}$ cup oil 5 to 6 cups flour
1teaspoon salt 2 packages dry yeast

Mix oil with warm water and yeast. Stir till dissolved. Add salt and 3 cups of flour and mix well. Add remaining flour one cup at a time, mixing thoroughly. Knead until smooth. Place in oiled bowl, cover, and let rise until double (1-2 hour), keeping out of cold drafts. Punch down and knead again. Let rise a second time. Preheat oven to

375. Punch down again and knead. Using baking sheet or stone, form dough into a round flat loaf. Prick with fork. Place in over and bake for approximately 45 minutes.

Sourdough-Herb Rolls

Serves: 2

2 sourdough rolls (2 ounces)

1 tablespoon Lenten margarine

1 tablespoon minced fresh basil

2 teaspoons sesame seeds

1/8 teaspoon garlic powder

Cut rolls in half horizontally. Spread margarine over cut sides of rolls, and sprinkle with remaining ingredients. Place rolls on a baking sheet and broil 2 minutes or until golden.