

Recipes for Summer Living

Rockin' Crab Dip, courtesy of www.AmericanFireFighter.com

Serve this with crackers—preferably on a Saturday, since that's apparatus cleaning day and the cook can help clean.

1/2 pound Maryland crabmeat, picked clean
1 8-ounce package cream cheese
1/2 cup sour cream
2 Tablespoons mayonnaise
1 Tablespoon lemon juice
1 teaspoon Worcestershire sauce
1/2 teaspoon dry mustard
1 Tablespoon milk
1/4 cup grated cheddar cheese
pinch garlic salt
a sprinkle of paprika, for garnish

Mix cream cheese, sour cream, mayo, lemon juice, Worcestershire sauce, mustard and garlic salt. Add enough milk to make a creamy consistency, then stir in half the grated cheese and all of the crabmeat. Pour into greased 1-quart casserole. Top with remaining cheese. Bake for about 30 minutes at 325 F until mixture is bubbly and browned on top.

Porch Swing French Toast

This recipe won First Place in the State of Wyoming Bed & Breakfast Recipe Contest. The award was presented by Wyoming's First Lady, Sheri Geringer.

Ingredients:

2 Tablespoons butter
4 eggs
1/2 cup orange juice
1/2 cup cream
1 8-oz. can crushed pineapple
1/4 cup sugar
1 Tablespoon grated orange zest
1/2 teaspoon vanilla
1/4 teaspoon nutmeg
1 loaf French bread, cut into 1-inch slices
1/2 cup chopped pecans

Topping:

1/4 cup butter, softened
1/2 cup firmly packed brown sugar

1 Tablespoon light corn syrup
½ cup chopped pecans

Directions:

The night before, melt butter in a 9 x 13-inch pan and place bread in pan. Combine all ingredients and pour over bread. Combine topping ingredients, except for nuts. Spread topping over bread and sprinkle with nuts. Cover and refrigerate. The next morning, preheat oven to 350 F and bake 40 minutes or until golden. Serves 6.

Courtesy of Carole Eppler of Porch Swing Bed & Breakfast, Cheyenne, Wyoming.

Campfire Trout

This seems like a lot of work, especially if you have to catch and clean the fish. Turn it into pure fun by getting a child to help.

small lake or rainbow trout; larger brookies work, too
corn on the cob
onion
tomato
lemon
butter
herbs
salt and pepper

Husk corn carefully, keeping the husks intact while removing the silk. Saute the onion in butter. Add the chopped tomatoes. Toss in herbs and seasonings. Stuff the fish with this and layer slices of lemon on the sides. Wrap individual fish in the corn husks, using twine or kitchen string to fasten the husks around the fish. Lay the bundles on the grill or the coals and cook about ten minutes per side, until the fish flakes with a fork. Brush the corn with seasoned butter and grill alongside the fish.

Crown of Artichoke Heart Salad with Goat Cheese

courtesy of C'est Si Bon restaurant, Port Angeles, Washington (www.cestsibon-frenchcuisine.com)

2 large artichokes
1/3 pound goat cheese
1/2 teaspoon Worcestershire sauce
salt, pepper, green peppercorn to taste
parsley, chives
1 can whole tomatoes
1-2 Tablespoons balsamic vinegar
1 mint leaf

Boil the artichokes and remove and save the leaves. Cut off the fuzzy part of the artichoke heart. Cut the artichoke heart into six wedges. In a food processor, add goat cheese, pinch of cayenne

pepper, Worcestershire sauce, salt, pepper and green peppercorn. Grind it up, then place the mixture in the middle of a salad plate. Surround the cheese with artichoke pieces, place chopped parsley and chives on top of the cheese. In a blender, mix tomato with mint, pepper, salt, vinegar, then strain, dribble it over the cheese and artichoke bottoms. Use the rest to dip the artichoke leaves.

All-Shook-Up Ice Cream

Designed to keep restless children busy.

Ingredients:

1 Tablespoon sugar or equivalent sugar substitute

1/2 cup half & half or cream

1/4 teaspoon vanilla

6 Tablespoon rock salt

1 pint-size Ziploc plastic bag

1 gallon-size Ziploc plastic bag

ice cubes

1. Fill the gallon size plastic bag half full of ice and add rock salt.
2. Put cream, vanilla and sugar into the small bag and seal it completely.
3. Place the small bag inside the large one and seal it, too.
4. Shake until mixture has turned into ice cream, about 6--8 minutes.
5. Rinse off the small bag, then open carefully and enjoy.

Optional: Add fresh fruit or nuts.

S'Mores for Dummies

This is the perfect remedy for burnt marshmallows. Toast a marshmallow, slip off the skin and roll the gooey marshmallow in miniature M&Ms. Sandwich between graham crackers and eat.