



SUE'S FAVORITE

Relaxing Recipes

If I can make it, so can you. Honest.



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MEET **Sue**

As a Retreat Speaker, Bible teacher, or workshop leader, Sue loves sharing who God is with whoever comes her way. For her, intentional hospitality for the sake of Jesus is a joy and a privilege, and she knows it can be learned! Sue and her husband Mark reside in San Luis Obispo, California where they've raised three daughters, Bonnie Sue, Bethany and their "surprise" treat at almost 44, Mary Grace. Retreat series and single event topics are listed [here](#) and described [here](#).

A self-confessed "late-bloomer," Sue led a full single life as a high school teacher and as a missionary with Wycliffe Bible Translators, including two years in Brazil and six months in Papua New Guinea.

RECIPES FOR

Lunch or Dinner



Apricot Chicken

Serve with baked potatoes or rice pilaf and garlic green beans

INGREDIENTS

- 1 cut-up fryer
- 1 package dry onion soup mix (1 buy bulk, 1 package = 1/3 cup)
- 1 cup 1000 Island Dressing or Catalina Dressing
- 1 1/2 cups apricot preserves

DIRECTIONS

Place cut-up fryer in 9x13 pan. Mix dry onion soup mix, dressing, and apricot preserves. Spread sauce evenly over chicken. Cover and bake 1 1/2 hours at 350 degrees.



Western Chili Casserole

*This fits every category—inexpensive, quick and appeals to all ages.
Serve with salad and breadsticks.*

INGREDIENTS

- | | |
|-------------------------------|-----------------------|
| 1 lb. ground beef | 1/4 t. Pepper |
| 1/2 cup chopped celery (opt.) | 2 cups crushed Fritos |
| 1 cup grated cheese | 1- 15 oz. can chili. |
| 1 cup chopped onion | |

DIRECTIONS

Brown meat, add onion and celery. Cook until tender. Drain. Add pepper, chili and heat. Place layer of chips in an ungreased 1 1/2 quart casserole dish. Alternate layers of chili mixture, chips and cheese. Top with remaining onions and cheese. Cover and bake at 350 degrees for 10 minutes or until hot. This is great leftover, if there is any!



Four Bean Chicken/Beef/Ham Chili

This makes a lot! Make it as spicy as you like and use any leftover meat or chicken. Serve with cornbread or breadsticks.

INGREDIENTS

- 4 - 15 oz. cans beans of choice (black, pinto, white and/or kidney with liquid)
- 3 -15 oz. cans chopped tomatoes (may use Mexican-style for more zip)
- 1 1/2 cups shredded cooked chicken, pork, or beef
- 1 t. cumin
- 1 bay leaf
- .1/2 t. hot pepper sauce or red pepper flakes (opt.)

DIRECTIONS

Mix all ingredients into large stock pot and heat over medium high heat. Bring to a boil, then reduce heat, cover, and simmer for 30 minutes, stirring occasionally. Discard bay leaf before serving. This chili freezes well up to three months.



Crab Giovanni

I always use imitation crab but the original recipe calls for fresh or canned. Serve with French bread and green salad.

INGREDIENTS

- | | |
|--------------------------------------|--------------------------------------|
| 1/4 cup butter or margarine | 1/4 cup sliced green or black olives |
| 1 medium onion, chopped | 1 cup Cheddar cheese, grated |
| 1/4 lb. mushrooms, sliced | 1/4 cup sour cream |
| 1 clove garlic, minced | 1-15 oz. can diced tomatoes |
| 6 oz shell pasta, cooked to al dente | 3/4 t. salt |
| 1/4 lb. cooked crab | 1/2 t. dry basil |

DIRECTIONS

Saute onions, mushrooms, and garlic in butter about 5 minutes and combine with cooked and drained pasta. Add crab, olives, cheese, sour cream, tomatoes and their liquid, salt and basil. Pour mixture into a greased 1 1/2 quart baking dish. Bake, uncovered for 30 minutes at 350 degrees until bubbly. May make ahead and bake the next day.



Sopa Fideo

Almost a meal in one pot, just add a green or fruit salad on the side with French bread. I've made this after church in time for lunch company!

INGREDIENTS

1 lb. hamburger or turkey	1 green
12 oz. fideo noodles or thin spaghetti	pepper, diced
1/2 lb. cheddar	1 - 2 stalks celery, diced
2 T.oil	1 medium can whole kernel corn
1 onion	1 T. salt
1 medium can whole tomatoes	1 t. pepper
1 1/2 cups boiling water	1 1/4 t. chili powder

DIRECTIONS

Break raw pasta into small pieces (I use hammer while it's still in the package). Brown pasta in oil. Remove and brown beef or turkey and drain. Return pasta to skillet and add remaining ingredients except the cheese. Simmer 20 minutes until pasta is tender. Sprinkle cheese on top and add lid to melt. Serve immediately. Feeds a crowd quickly.



RECIPES TO PAIR WITH

Tea or Coffee



Tollhouse Muffins

INGREDIENTS

2 cups flour	1/2 cup milk
1/3 cup sugar	1 cup sour cream or plain yogurt
1/2 t. salt	1/2 cup melted butter
1 t. baking soda	1 t. vanilla
2 t. baking powder	1 cup chocolate chips
2/3 cup brown sugar	

DIRECTIONS

Combine dry ingredients and add: milk, sour cream or plain yogurt, melted butter, vanilla. Stir in chocolate chips. Makes 18 muffins. Bake at 375 degrees for 20 minutes.



Chocolate Town Pie

INGREDIENTS

1/2 cup margarine or butter
2 beaten eggs
1 t. vanilla
1 cup sugar
1/2 cup flour
1 cup chocolate chips
1 cup nuts (opt.).

DIRECTIONS

Mix and spoon into an unbaked pie shell. Bake at 350 degrees for 45-50 minutes. Serve while warm with vanilla ice cream or whipped cream.



Orange Scones

INGREDIENTS

1 3/4 cups flour	1/2 cup raisins or dried cranberries (opt.)
3 T. sugar	1 egg, slightly beaten
2 1/2 t. baking powder	4-6 T. half and half
2 t. grated orange peel.	
1/3 cup butter	

DIRECTIONS

Mix flour, sugar, baking powder, grated orange peel. Combine and cut in butter until fine crumbs. Stir in raisins or dried cranberries (opt.), slightly beaten egg, and half and half. Turn dough out onto lightly floured surface. Knead lightly, 10 times. Roll into a 9" circle and cut into 12 wedges. Place on cookie sheet. Brush with a beaten egg. Bake 10-12 minutes at 400 degrees.



Raspberry (or Apricot) Pastry

Melts in your mouth!

INGREDIENTS

2 cups flour	raspberry or apricot jam
1 t. salt	shredded coconut
2 sticks butter	powdered sugar, for topping
1 cup sour cream	

DIRECTIONS

Mix flour, salt, butter with fork. Add sour cream and refrigerate overnight. In the morning, divide dough in half, roll into two 12" rectangles, approximately 1/2" thick. Spread with jam. Sprinkle shredded coconut lightly and fold 3 times. Bake on cookie sheet 45 minutes at 350 degrees; let stand for 10 minutes. Sprinkle with powdered sugar and slice diagonally.



Butterscotch Pumpkin Bread

INGREDIENTS

1 cup butterscotch morsels	1/2 t. nutmeg
2 cups flour	1 cup pumpkin puree
1 3/4 cups sugar	1/2 cup oil
1 T. baking powder	3 eggs
1 1/2 t. ground cinnamon	1 t. vanilla
1 t. salt	

DIRECTIONS

Melt morsels in microwave, 30 seconds at a time, stirring in between. Combine pumpkin, oil, eggs, vanilla and morsels. Add flour, sugar, baking powder, spices. Spoon batter into greased bundt or loaf pan. Bake 40-50 minutes at 350 degrees. Cool in pan 15 minutes, remove and sprinkle with powdered sugar.



Apple Bread Pudding

INGREDIENTS

4 slices bread, toasted and cubed	1/4 t. cinnamon
3/4 cup hot milk	1/4 t. nutmeg
2 T. butter	1/2 cup raisins
2 eggs, beaten	1 apple, pared and diced
dash salt	1/4 cup brown sugar
1/3 cup sugar	

DIRECTIONS

Arrange bread cubes in buttered casserole. Cover with milk and dots of butter. Let bread soak for 20 minutes. Add remaining ingredients except brown sugar and blend with bread. Sprinkle brown sugar over top. Bake at 300 degrees for 40 minutes. Makes 4 servings.



A WORD FROM

Sue

"I love company - but not only because I love a crowd or because my mom invited every Tom, Dick and Harriet she ever met or because I don't mind serving tuna casserole and brownies to anyone and everyone. Nope. I love inviting because *God invited first*. It's one more way to be like Jesus. We're not all called to Outer Mongolia or to adopt a dozen orphans or preach every Sunday and twice on Wednesdays.

But we all have a table, and we are all called to hospitality.

(No getting around it.)

We're invited to invite. That's it and it's grand. You may not think so yet, but hang around Welcome Heart and you'll soon agree.

I've seen what God can do with a simple invitation:

'Would you like to come over? Nothing fancy. Bring the kids.
Please come. You're welcome here.'

And God will do the rest."

Any questions: email sue@welcomeheart.com

More recipes at: www.welcomeheart.com