

Seafood Lasagna

Melanie Moore

1 T. margarine	1 (10 ¾ oz) can cream of mushroom soup
1 cup chopped onion	1/3 cup white wine
1 (8 oz) pkg cream cheese	1 lb. shrimp, cooked and peeled
1 ½ cup cottage cheese	1 (6 ½ oz) can crabmeat
1 large egg, beaten	1 cup Parmesan cheese
2 tsp. dried basil, crushed	½ cup grated cheddar cheese
12 lasagna noodles, cooked	

Melt margarine in sauce pan over medium heat. Add onion and sauté until tender. Add cream cheese, cottage cheese. Stir until melted. Add basil and egg. Remove from heat.

Cover bottom of greased 9 X 13 dish with 4 lasagna noodles. Spread 1/3 of cream cheese mixture over noodles.

Combine soup, wine, shrimp and crabmeat. Spread 1/3 over cream cheese mixture. Repeat layers twice using remaining noodles, cream cheese mixture and shrimp mixture.

Top with Parmesan cheese and bake 350 degrees for 45 minutes. Sprinkle with cheddar cheese and bake 2 more minutes. Let stand at room temperature 15 minutes before serving.

Lemon Pepper Asparagus

Asparagus, trimmed

Olive Oil

Lemon Pepper

Sprinkle asparagus with olive oil. Toss to coat. Sprinkle with lemon pepper. Bake at 400 degrees for 15-20 minutes.

Pecan Pie Bread Pudding

2-16 oz. loaves of French bread

Liquid:

5 c. whole milk	2 c. sugar
2 c. Half & Half	2 T. vanilla extract
10 large beaten eggs	½ tsp. salt

Topping:

2 sticks softened butter	3 c. light brown sugar, packed
2 c. roughly chopped pecans	

Set oven to 350°. Liberally grease 14 X 10 pan. Cut and weigh bread into two bowls, each containing 16 oz. cubed bread. Set aside.

Mix *Liquid* ingredients. It will total 11 cups liquid. Pour 5.5 cups liquid into one bowl of cubed bread and remaining liquid into other bowl.

Allow to rest for 10 minutes.

Meanwhile, melt butter in microwave. Add brown sugar and pecans. Toss until resembles sand.

After 10 minutes, pour one bowl into pan. Spread one half of brown sugar mixture on top. Pour 2nd bowl on top. Spread remaining half of brown sugar on top.

Bake 60-70 minutes until middle is set. Refrigerate after cool.

Maple Syrup Salad

Jennifer Highfill

2 T. mayonnaise	1 tsp. sugar
2 T. maple syrup	Salt & pepper to taste
1 ½ T. white wine vinegar	¼ cup vegetable oil

Mix well. Serve over lettuce, dried cranberries, diced pears or apples and nuts.