

“Dinner with a Perfect Stranger” by David Gregory May 11, 2022

Italian Soup

Leslie Kvidahl

1 (16 oz) jar sliced roasted red peppers	1 (14 oz.) can quartered artichoke hearts
1 (14.5 oz) can diced tomatoes with garlic/basil	1 (8 oz) can sliced mushrooms
1 (15 oz) can tomato sauce	1 (6 oz) jar prepared pesto
1 (15 oz) can cannellini beans, undrained	1 T. dried parsley flakes
1 (15 oz) can chickpeas, undrained	¼ tsp Italian seasoning
1 (15 oz) can minestrone soup	Salt (optional)
1 (14.25 oz) can cut Italian green beans	1 rotisserie chicken, shredded
Grated Parmesan cheese for serving	

Open all cans and jars (no draining). Dump all cans into large soup pot. Add pesto. Sprinkle with dried parsley and Italian seasoning. Stir everything together. Bring to a boil over medium-high heat; then reduce heat to low and simmer for at least 30 minutes. Add shredded chicken and cook 5 more minutes. Taste soup to adjust seasoning and salt. Serve with grated Parmesan on top.

Eva's Salad Dressing

½ cup sugar	¼ cup white vinegar
2 T. lemon juice	1 tsp. dry mustard
2T. water	1 tsp. salt

Mix together. Slowly add **1 cup salad oil** while beating constantly on slow speed. Add **1 tsp. grated onion** and **½ tsp. celery seed**. Mix well. Refrigerate.

Serve with mixed greens, sliced almonds and mandarin oranges.

Italian Appetizer Bread

Jennifer Highfill

2 c. grated cheddar cheese	1 bunch green onions, finely chopped
1 cup mayonnaise	1 loaf French bread, halved lengthwise
1 tsp. Italian seasoning	Parmesan cheese

Combine cheddar cheese, mayonnaise, Italian seasoning and green onion. Mix thoroughly. Spread mixture evenly on bread halves and sprinkle generously with Parmesan. Place bread on large cookie sheet. Bake uncovered 350° for 20 minutes or until bubbly. Remove bread from the oven and slice into 10 pieces.

Hershey Bar Pie

6 Hershey chocolate bars with almonds
2 T. water

8 oz Cool Whip
1 ready-made Oreo crust

Melt chocolate bars with 2 T. water in a double boiler. Cool slightly. Fold in Cool Whip. Mix well and spoon into Oreo crust. Cover and freeze until serving.