

Tomato Basil Soup

4 T. butter
1 medium yellow onion, chopped
1 (28 oz) can whole peeled tomatoes
3 fresh tomatoes
4 c. chicken stock or broth

Leslie Kvidahl/Samanta Glass

3 cloves garlic, smashed
 $\frac{1}{2}$ cup fresh sweet basil, chopped
Salt & pepper to taste
 $\frac{1}{2}$ cup heavy cream

In a large stock pot, melt butter. Add onion and garlic. Cook until translucent. Add canned tomatoes with juice and the remaining ingredients EXCEPT heavy cream. Simmer 20 minutes. Use a blender or immersion blender to blend soup. Add cream and heat.

Chili Relleno Quiche

1 prebaked pie shell
4 slices pepper jack cheese
4 eggs
Milk (enough to bring eggs to $1 \frac{1}{2}$ c)
 $\frac{1}{2}$ c. grated cheddar cheese
1 small can diced green chilis

Shirley Gallegher

2 T. Bisquick
1 T. Parmesan
1 tsp. parsley flakes
 $\frac{1}{2}$ tsp Tony Chachere's
 $\frac{1}{2}$ c. grated Monterey Jack

Place a piece of foil in uncooked pie crust. Fill with pie weights or dried beans. Bake 425° for 5 minutes. Remove foil and cool. Line bottom of pie crust with pepper jack cheese slices. Break eggs into 2 cup measure and add enough milk to yield $1 \frac{1}{2}$ cups liquid. Pour into mixing bowl and whisk. Add all remaining ingredients. Pour into crust. Bake 350° for 40-45 minutes. Serve with warmed salsa if desired. Serves 6-8

Caesar Salad Dressing

1 ¾ cup Egg Beaters	1/8 c. black pepper
4 ½ T. chopped garlic	1/8 c. Coleman's dry mustard
7 oz grated Parmesan cheese	3 oz. anchovy filets, rinsed and drain
1/3 c. red wine vinegar	1/8 c. Worcestershire
1/8 c. fresh lemon juice	3 c. olive oil
1/8 c. salt	¼ c. chopped parsley

Rinse anchovy filets under cold running water for 1 minute. Squeeze dry. Combine all ingredients using food processor or blender. Keeps for 1 month in refrigerator.

Yield 1.5 qts

Strawberry Bavarian Cake

1 box of Duncan Hines classic yellow cake mix, prepared according to package instructions into 2 or 3 cake layers

Strawberries, some sliced for layer and some in half for decorating

Cream Cheese Mousse

1 (8 oz) pkg Phili cream cheese, softened	¾ c. powdered sugar
¼ cup sour cream	1 c. heavy cream
Pinch of salt	

Using a mixer, beat sour cream and cream cheese together. Add salt. Add powdered sugar in small amounts until all incorporated. In separate bowl, beat heavy cream until stiff peaks form. Fold into cream cheese mixture.

To assemble, place cake layer on board or plate. Wrap the base with an "acetate cake collar" (from Amazon), cut to size and taped to hold up the wall. Layer sliced strawberries on top. Top with cream cheese mousse. Decorate as desired. Cover top and refrigerate at least 2 hrs.

NOTE: You can build up by using more cake layers. Make ONE recipe of mousse for every layer of cake.