

Patty's Picks

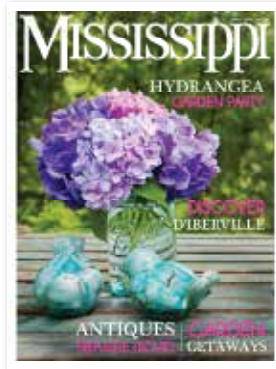
by Patty Roper

45
FAVORITE
RECIPES!

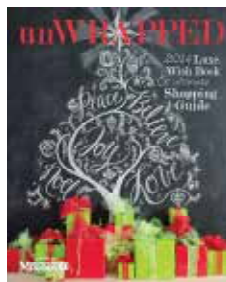
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Patty's Picks

by Patty Roper

Introduction

In the 30th anniversary issue of *Mississippi Magazine* in September/October, 2007, the “Patty’s Pick” department, in which I choose one special recipe per issue, was born. Many readers tell me that with each new issue, it is the first thing they turn to and the first recipe they try. Honoring these requests, please enjoy this compilation of favorites. *Patty Roper*

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cover photo by Ron Blaylock

Appetizers



GREG CAMPBELL

SOUTHWESTERN TORTA

2 (8-ounce) packages cream cheese
2 cups sharp Cheddar cheese, shredded
1 (1-ounce) package taco seasoning mix
3 eggs

2 cups sour cream, divided
1 (4-ounce) can chopped green chiles, drained
½ cup chunky medium salsa
2 cups of fresh guacamole

Toppings: chopped tomatoes, green onions, sliced olives, shredded Cheddar cheese

With mixer, beat cream cheese, Cheddar cheese, and taco seasoning mix. Add one egg at time, beating after each addition. Stir in one cup of sour cream, and fold in green chilies. Pour cream cheese mixture into 10" springform pan. Bake at 350 degrees for 45 minutes. In a bowl, combine remaining cup of sour cream and salsa; spread over baked torta. Bake five more minutes. Let cool and chill overnight. Spread guacamole over torta. Garnish as desired with toppings and serve with scoop-style corn chips or crackers.

Yield: about 50 servings

Appetizers



BONNIE DICKERSON

SPICY CRACKERS

These are great, and the recipe makes enough for many gifts.

6 to 7 boxes of:

Sociables, Chicken in a Biscuit, Ritz or Ritz Sticks

Cheese Nips, Wheat Thins, Mini Club Crackers

4 tablespoons Worcestershire sauce

$\frac{3}{4}$ cup vegetable oil

$\frac{1}{2}$ sticks butter, melted

3 tablespoons Accent flavor enhancer

2 teaspoons red pepper flakes

3 teaspoons garlic salt

3 teaspoons chili powder

3 tablespoons Tabasco Sauce

Preheat oven to 250 degrees. Empty all crackers into a medium garbage bag and mix well. In a bowl, whisk other ingredients together and pour into bag over crackers. Mix carefully to avoid breaking crackers. Place crackers on 3 large baking sheets, and bake for 30 minutes, stirring occasionally.

Yield: tons of spicy crackers!



BONNIE DICKERSON

MINI TOMATO TARTLETS

This is everyone's favorite. I came up with this recipe because a lady told me she did not want to chop tomatoes or fry bacon in my other recipe. These little tartlets really are easy and delicious.

1 (10-ounce) can Ro-Tel tomatoes, drained

1 cup mayonnaise

1 (3-ounce) package real bacon bits

1 cup shredded Swiss cheese

3 (1.9-ounce) packages mini filo shells, thawed

Preheat oven to 350 degrees. In a bowl, combine tomatoes, mayonnaise, bacon bits, and cheese. Fill shells, and bake for 10 to 15 minutes. Delicious warm or room temperature.

Yield: 45 tartlets

Appetizers



BONNIE DICKERSON

PIMIENTO CHEESE

This pimiento cheese is wonderful. I have made it hundreds of times, and everyone says it is the best they have ever tasted.

- 1 (4-ounce) jar diced pimientos with juice*
- 1 (16-ounce) package shredded mild Cheddar cheese*
- ½ to ¾ cup Hellmann's mayonnaise*
- ½ teaspoon each salt: white pepper, and black pepper*
- ½ to 1 teaspoon Tony Chachere's Creole seasoning*

In a large bowl, stir all ingredients together. Check seasonings, and add more if desired.

Yield: 2½ cups

PIMIENTO CHEESE SPREAD

- 1 pound sharp Cheddar cheese, grated*
- 1 pound mozzarella cheese, grated*
- 3 hardboiled eggs, diced*
- 3 (4-ounce) jars diced pimientos with juice*
- ½ teaspoon each: coarse black pepper, paprika, garlic powder, and celery salt*
- 1½ cups or more Kraft Real Mayonnaise*
- 3 tablespoons prepared mustard*
- 3 tablespoons Worcestershire sauce*
- Celery seeds, lemon pepper seasoning, and parsley flakes (optional)*

In a large bowl, very gently blend together all ingredients, being careful not to mash. Store in covered container in the refrigerator for up to 2 weeks, but do not freeze.

Yield: about 5½ cups

Appetizers



BONNIE DICKERSON

DOODLE DANDIES

1 (12-ounce) package thin-sliced hickory sweet bacon

1 (14-ounce) package little smokies

Cajun Power or cinnamon, sugar, and vanilla to taste

2/3 cup light brown sugar

Cut bacon into strips long enough to wrap around little smokies, and secure one piece of bacon around each little smokie with a toothpick. Place wrapped smokies on a foil-lined baking pan. Sprinkle with Cajun Power seasoning or combined cinnamon, sugar, and vanilla on both sides. Cover with brown sugar. Cover pan with foil, and chill overnight. Remove from refrigerator, and bring to room temperature. Preheat oven to 350 degrees. Bake smokies for 20 minutes or until bacon is done. Drain, and serve.

Yield: 16 - 20 servings

Appetizers



BONNIE DICKERSON

JALAPEÑO PINWHEELS

- 1 (8-ounce) can crescent rolls*
- 1 (8-ounce) package cream cheese*
- 1 (3-ounce) jar chopped jalapeños with juice*
- 1 tablespoon confectioners' sugar*

Preheat oven to 350 degrees. Roll out crescent rolls to form 2 large rectangles. Press perforations yielding 2 solid rectangles. In a bowl, combine cream cheese, jalapeños, and sugar. Spread half of cream cheese mixture on each rectangle. Roll long sides into a roll, and cut each roll into 16 small pinwheels. Place spinwheels on cookie sheet lined with foil and sprayed with non-stick cooking spray. Bake for 10 to 12 minutes until light golden brown.

Yield: 32 appetizers

For Sausage Pinwheels: delete confectioners' sugar and jalapeños. Combine 1 (16-ounce) package of browned and drained sausage with cream cheese.



BONNIE DICKERSON

ASPARAGUS ROLL-UPS

These sandwiches are perfect with a salad or as an appetizer. They are delicious warm or room temperature.

- 24 small, tender asparagus spears*
- 24 slices white bread*
- 2 (8-ounce) packages cream cheese, softened*
- 1 cup blue cheese, crumbled*
- 1½ sticks butter, melted*
- 2 tablespoons sesame seeds*

Preheat oven to 375 degrees. Trim each asparagus spear to 6 inches long; set aside. With rolling pin, slightly flatten bread between wax paper. With kitchen shears, remove crusts; set aside. With mixer, beat cream cheese until creamy. Add blue cheese and beat until smooth. Spread mixture on bread slices. Place one asparagus spear on each bread slice; roll up. Seal edges. Brush each sandwich with melted butter, and place on a parchment-lined baking sheet. Sprinkle with sesame seeds. Bake for 15 minutes until golden.

Yield: 24 sandwiches

Appetizers



BONNIE DICKERSON

SWEET CORN TAMALE CAKES WITH SALSA AND AVOCADOS

This recipe has the perfect blend of flavors and textures.

1½ cups frozen corn, thawed, and divided

1 stick butter, softened

3 tablespoons sugar

¼ teaspoon salt

½ cup Masa Harina corn flour

2 tablespoons all-purpose flour

1 (7-ounce) can salsa verde

1 (7-ounce) can salsa casera

½ cup Southwest ranch dressing

1 avocado, peeled, seeded, and chopped

For garnish: fresh cilantro

Preheat oven to 400 degrees. For the tamale cakes, with food processor, coarsely purée 1 cup corn; set aside. With mixer, beat butter, sugar, and salt until combined. Beat in puréed corn until smooth. Combine flours, and add to butter mixture. Beat until blended. Stir in remaining ½ cup corn. With floured hands, form ½ cup batter into six (3-inch) patties. Place patties on a greased baking sheet, and bake for 20 to 25 minutes until cakes are brown on the bottom. Turn patties and bake for 5 to 7 minutes until browned. To serve each tamale cake, spoon 1½ tablespoons salsa verde onto plate. Place corn cake in center of salsa verde. Top with 1 tablespoon salsa casera. Arrange avocado pieces on corn cake, and drizzle with Southwest ranch dressing. Garnish with cilantro.

Yield: 6 servings

Entrées



BONNIE DICKERSON

RENEE'S FISH

1-1½ pounds white fish filets

2 cups milk

1 cup (1 sleeve, about 30) saltine crackers

2 tablespoons Old Bay Seasoning

1 teaspoon garlic powder

½ teaspoon ground black pepper

1 egg

½ stick unsalted butter

For garnish: Fresh lemon slices and fresh parsley

Wash fish and place in a glass bowl of milk and soak in refrigerator for 20 to 30 minutes. Place 30 crackers in a gallon zipper bag; roll with a rolling pin until all crackers are finely crushed. Add Old Bay Seasoning, garlic powder, and pepper to the crackers. Beat egg until blended and pour onto a shallow plate. Remove fish from milk and discard milk. Dip fish into egg mixture, coating both sides. Place fish directly into cracker mixture coating all sides. In a frying pan melt butter. Place coated fish filets into pan. Sauté on medium heat until golden brown on both sides. Garnish with lemon slices and parsley. Serve immediately. Yield: 4-6 servings



BONNIE DICKERSON

BLACKENED CATFISH WITH WHITE WINE SAUCE

6 catfish fillets

1 tablespoon paprika

1 teaspoon dried thyme

¼ teaspoon cumin

¼ teaspoon garlic powder

½ teaspoon salt

1 teaspoon black pepper

1 stick butter, melted

Wash fillets, pat dry, and set aside. In a small bowl, combine dry ingredients and set aside. Heat a heavy, cast-iron skillet on high until extremely hot (about 5 minutes). Pour melted butter into a shallow dish. Dip each fillet in butter, turning once to coat both sides. Sprinkle both sides of fillets with seasonings, patting onto fish. Place fillets into hot skillet without crowding. Cook until fish has charred appearance (about 2 minutes on each side). For White Wine Sauce, in skillet over medium heat, melt 3 tablespoons butter and 2 tablespoons lemon juice. Pour in ¼ cup white wine and stir until thickened. Pour over fish.

Yield: 6 servings

Entrées



GREG CAMPBELL

OVEN FILLETS OF BEEF

16 beef fillets (6 to 8 ounces each, 1-inch thick)
1 tablespoon seasoned salt
½ teaspoon black pepper
1 stick plus 2 tablespoons butter, divided
2 tablespoons brandy
3 tablespoons all-purpose flour
2 teaspoons tomato paste
1 teaspoon crushed garlic

¾ cup dry red wine
2 cups chicken broth
½ cup beef broth
½ cup water
½ teaspoon Worcestershire sauce
2 tablespoons current jelly
½ pound mushrooms, sliced

Rub seasoned salt and pepper on both sides of each fillet. Heat 2 tablespoons butter in a large, heavy skillet, and sauté 6 fillets at a time over medium-high heat until brown on both sides, but still raw in the middle. Divide browned fillets between two 9x13-inch casseroles, leaving 1-inch space between. Deglaze pan drippings with brandy by cooking over medium heat, stirring constantly, scraping brown bits from bottom of pan. Add remaining 1 stick butter. When melted, stir in flour. Reduce heat to low and cook, stirring constantly until mixture is golden. Stir in tomato paste and garlic (mixture will be thick and grainy). Remove pan from heat and whisk in wine, chicken broth, beef broth, and water. Return to medium heat and bring to a boil, stirring constantly. Reduce heat and simmer, stirring occasionally for 10 minutes or until reduced by approximately a third. Stir in Worcestershire and current jelly. When jelly has melted, stir in mushrooms. Sauce should be coating consistency. If too thick, thin with water. Cool completely. Pour sauce halfway up sides of steaks in casseroles; refrigerate any remaining sauce. Cover casseroles with foil and refrigerate overnight. Bring to room temperature (about 2 hours). Preheat oven to 400 degrees. Bake uncovered for 15 to 20 minutes for medium rare, 20 to 25 minutes for medium to medium-well done. (If baking two casseroles in one oven, rotate halfway through the baking time.) Heat remaining sauce and serve with fillets.

Yield: 16 servings

Entrées



BONNIE DICKERSON

CELEBRATION CHICKEN

1 (2.25-ounce) jar sliced dried beef
6 boneless, skinless chicken breasts
White pepper, paprika, onion salt, and
celery salt to taste
6 strips bacon, cut in half

1 (4.5-ounce) can sliced mushrooms, drained
1 (8-ounce) package cream cheese, softened
1 cup sour cream
2 (10.75-ounce) cans cream of mushroom soup
1 (6-ounce) package sliced almonds, lightly toasted

Preheat oven to 275 degrees. Grease a 9x13-inch baking dish with non-stick cooking spray. Place sliced dried beef on bottom of dish in a single layer; set aside. With a meat mallet, pound each chicken breast between two pieces of plastic wrap until about ½ inch thick. Cut each chicken breast into 2 strips lengthwise. Sprinkle each strip with pepper, paprika, onion salt, and celery salt. Roll each breast strip into a roll with spices on inside; wrap a piece of bacon around the outside of each roll, and secure with a toothpick. Place each chicken roll on top of piece of dried beef. Pour drained mushrooms over chicken. With mixer, beat cream cheese. Slowly beat in sour cream and soup until combined, and pour mixture over chicken breasts. (May be frozen at this point.) Cover with foil, and bake for 2 hours. Remove foil, and brown for 30 minutes. Serve over rice with gravy and sprinkle with almonds.

Yield: 12 servings

Entrées



RON BLAYLOCK

PEPPERCORN TENDERLOIN IN PUFF PASTRY

This dish makes a beautiful presentation.

2 (1-pound) peppercorn pork tenderloins
1 (17.3-ounce) box puff pastry sheets
1 egg white, beaten

Preheat oven to 350 degrees. Place tenderloins on foil-lined baking sheet; bake 45 minutes or until reaching 170 degrees on meat thermometer. Remove from oven; cool. Trim ends, and wrap each in 1 sheet of puff pastry, sealing edges with egg white. From scraps, cut shapes with small cookie cutters to decorate, if desired. Secure to top with egg white. Place on baking sheet, and bake at 350 degrees for 10 to 15 minutes until light brown. Serve with Potato Casserole.

Yield: 8-10 servings

POTATO CASSEROLE

1 stick plus 2 tablespoons butter, divided
½ small onion, grated
5 pounds white potatoes, peeled and boiled
1 (8-ounce) package cream cheese, softened
1 (8-ounce) carton sour cream
¼ cup chives, snipped
½ teaspoon salt
½ teaspoon black pepper
½ pint heavy whipping cream, whipped
6 ounces Cheddar cheese, shredded
½ cup real bacon bits

Preheat oven to 350 degrees. In skillet, sauté onions in 2 tablespoons butter; set aside. Drain potatoes, and mash. Stir in remaining 1 stick melted butter, cream cheese, sour cream, chives, salt, pepper, and sautéed onions. Spread into greased 9x13-inch casserole dish. Ice with whipped cream. Sprinkle with cheese and bacon. Bake for 20 minutes.

Yield: 10-12 servings

Sides



BONNIE DICKERSON

CHEESE SOUP

1 bunch green onions, chopped (including small white bulbs)

1 stalk celery, finely chopped

3 tablespoons margarine

2 tablespoons flour

1 (10.75-ounce) can cream of chicken soup

2 (15-ounce) cans chicken broth

Dash Tabasco Sauce

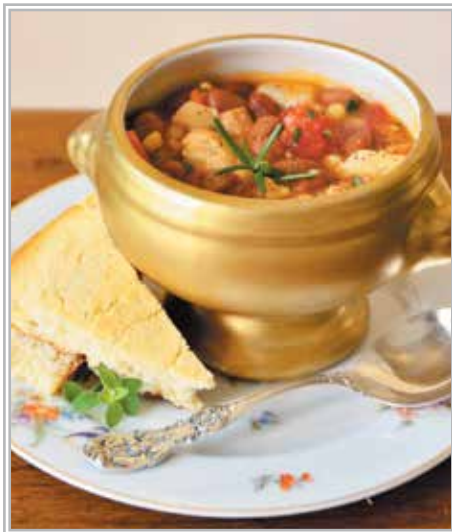
1 pound Velveeta cheese, cut into pieces

3 cups shredded Cheddar cheese

2 cups milk

Salt, black pepper, and white pepper to taste

In a large saucepan over medium heat, sauté onions and celery in margarine until tender. Stir in flour. Add soup, chicken broth, and Tabasco. Stir in Velveeta until melted. Add shredded Cheddar, and stir until combined. Add milk, salt, and peppers. Simmer for 20 minutes. Yield 14-16 servings



BONNIE DICKERSON

CHICKEN VEGETABLE SOUP

This is a quick-and-easy, hardy soup.

2 (18.8-ounce) cans Chunky Chicken Vegetable soup

2 (16-ounce) cans ranch-style beans, not drained

1 (11-ounce) can white shoepeg corn, not drained

2 (14.5-ounce) cans diced tomatoes, not drained,

or 1 (14.5-ounce) can diced tomatoes and

1 (14.5-ounce) can Rotel mild diced

tomatoes and green chilies, for spicy soup

2 cups cooked chicken, cut into bite-size pieces

2 teaspoons celery seed

2 (.035-ounce) packages sugar substitute

In a saucepan over medium heat, combine all ingredients and simmer for 20 minutes.

Yield: 12-16 servings

Sides



RONNIE DICKERSON

CHERRY SALAD

This is my favorite congealed salad. It may also be made with strawberry pie filling.

- 1 (21-ounce) can cherry pie filling
- ½ cup sugar
- 1 (3-ounce) package cherry Jell-O
- 1 (8-ounce) can crushed pineapple, drained
- ½ cup pecans, chopped

Heat pie filling and sugar in a saucepan over medium heat until it begins to boil. Stir in Jell-O until dissolved. Stir in pineapple and pecans. Pour into greased 8x8 -inch Pyrex dish or 8 heart-shaped molds that have been sprayed with cooking spray and refrigerate. To remove salads from molds, dip into warm water and run a knife around edges.

Yield: 8-10 servings



RONNIE DICKERSON

FRIED GREEN TOMATOES

- ½ cup all-purpose flour
- ½ cup buttermilk
- ½ cup Panko bread crumbs
- Salt and black pepper to taste
- Oil for frying
- 2 to 3 green tomatoes, sliced ½ inch thick (discard ends)

Place flour, buttermilk, and breadcrumbs with salt and pepper into 3 separate bowls. Heat about ½ inch of oil in a skillet over medium heat. Dip each tomato slice into flour, then buttermilk, then breadcrumbs with seasonings. Fry in hot oil for 3 to 4 minutes per side or until crisp and lightly brown. Drain on paper towels. Serve with Zesty Rémoûlade Sauce.

Yield: about 8 slices

ZESTY RÉMOULADE SAUCE

- 1 shallot, finely chopped
- Zest and juice of 1 lemon
- ½ teaspoon garlic powder
- ½ cup mayonnaise
- 1 to 2 teaspoons Cajun seasoning
- Salt and black pepper to taste

In a small bowl, combine ingredients.

Yield: about ¾ cup

Sides



RONNIE DICKERSON

SQUASH CASSEROLE

- 2 cups cooked yellow squash*
- 1 teaspoon sugar*
- ½ cup mayonnaise*
- 2 tablespoons butter*
- ½ cup chopped onion*
- ¼ cup finely chopped green pepper*
- 1 egg, slightly beaten*
- ½ cup Swiss cheese, shredded*
- ½ stick margarine*
- ½ cup saltine cracker crumbs*

Preheat oven to 350 degrees. Cut squash into pieces and boil in water until tender. Drain and blend with sugar and mayonnaise. Spread squash mixture into a 9x9-inch square casserole dish. In a saucepan, sauté onions and green peppers in butter until tender. In a bowl, stir egg and cheese with onions and peppers. Spread mixture over squash. In a microwave safe bowl, melt margarine, and add cracker crumbs. Spread crumb mixture evenly over top of casserole. Bake 30 minutes.

Yield: 6-8 servings



TEMPEY SIGREST

SIMPLY GREAT GREEN BEANS

This is the easiest and most delicious vegetable recipe ever.

- 6 (14.5-ounce) cans whole green beans*
- ½ stick butter*
- ½ cup brown sugar, packed*
- ½ cup real bacon bits*

Preheat oven to 325 degrees. Drain green beans, and pour into a 9x13-inch baking dish. Set aside. Melt butter, and stir in brown sugar. Pour butter and sugar mixture over green beans. Sprinkle with crumbled bacon. Cover with foil, and bake for 30 minutes.

Yield: 10-12 servings

Sides



BONNIE DICKERSON

POTATO SALAD

6-8 large red potatoes
2 tablespoons margarine
4 tablespoons dill pickle cubes
1 tablespoon celery seeds
Salt, black pepper, and white pepper to taste
 $\frac{3}{4}$ -1 cup mayonnaise
5 hard-boiled eggs, chopped
For garnish: Paprika and cherry tomatoes

Peel and cube potatoes. Boil in water to cover until just tender. Do not overcook. Drain in colander, then place in a large mixing bowl and add margarine. Cool ; stir in pickles, celery seeds, salt, peppers, and mayonnaise. Stir in chopped eggs, and garnish with paprika and cherry tomatoes. Great served in hollowed red, green, yellow, and orange bell peppers.

Yield: 8-10 servings



BONNIE DICKERSON

TOMATO-BASIL CHEESE PASTA

1 (16-ounce) package penne pasta
2 teaspoons extra-virgin olive oil
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
 $\frac{1}{2}$ cup half-and-half
 $\frac{3}{4}$ cup finely shredded Parmesan cheese
 $\frac{3}{4}$ cup finely shredded Swiss cheese
 $\frac{3}{4}$ cup finely shredded Cheddar cheese
1 egg, beaten
1 (14.5-ounce) can diced tomatoes with juice
1 teaspoon dried basil
Salt, black pepper, and white pepper to taste

Preheat oven to 350 degrees. Cook pasta al dente according to package directions. Drain and stir in olive oil; set aside. In a large saucepan, melt butter; stir in flour. Slowly whisk in milk and half-and-half. Remove from heat, and stir in cheeses, reserving a little to sprinkle on top. Add egg to pasta. Pour cheese mixture over pasta and lightly combine. Stir in tomatoes and spices. Pour into greased 9x13-inch casserole dish or 12 ramekins, and sprinkle with reserved cheese. Bake for 30 minutes.

Yield: 12 servings

Desserts



BONNIE DICKERSON

BUTTERSCOTCH BUNDT CAKE

This cake is the perfect fall dessert. It is so moist and delicious.

1 (16.5-ounce) box yellow cake mix

1 (3.4-ounce) box instant vanilla pudding mix

1 (12-ounce) package butterscotch chips

1 cup coarsely chopped walnuts

1 cup shredded coconut

4 eggs

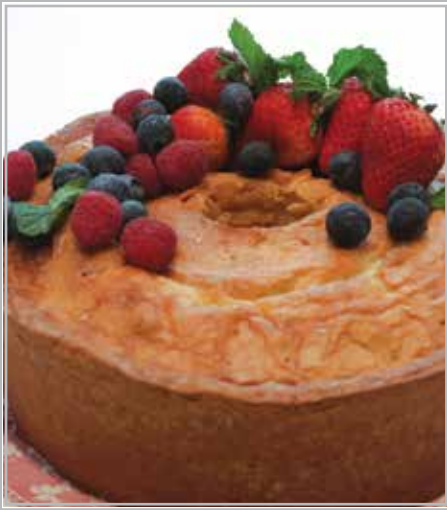
1 cup sour cream

2/3 cup oil

Preheat oven to 325 degrees. In a large bowl, stir together cake mix, pudding mix, chips, walnuts, and coconut. Blend in eggs, sour cream, and oil; mix well. Bake for 1 hour in a Bundt pan that has been sprayed with cooking oil spray. Cool in pan for 5 to 10 minutes before removing from pan.

Yield: 12-16 servings

Desserts



GREG CAMPBELL

AMARETTO POUND CAKE

2 sticks unsalted butter
½ cup solid shortening
3 cups sugar
5 eggs, room temperature
⅓ cup Amaretto
3 cups all-purpose flour
⅛ teaspoon salt
½ teaspoon baking powder
1 cup milk

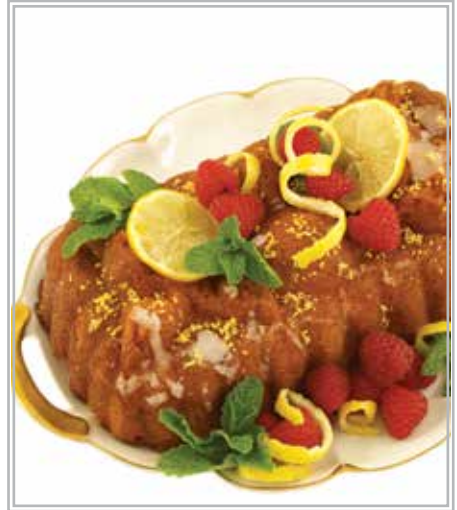
Preheat oven to 325 degrees. With mixer, cream butter, shortening, and sugar. Beat in eggs, one at a time. Add amaretto. In a bowl, sift flour, salt, and baking powder. Add milk and flour mixture alternately to creamed mixture. Pour into greased and floured Bundt or tube pan, and bake for 1 hour and 25 minutes. Cool in pan on wire rack. Turn cake onto plate, and poke holes in top with toothpick. Drizzle with glaze.

Yield: 16-20 servings

Glaze:

1 cup sugar
½ cup water
⅓ cup Amaretto

In a saucepan over medium heat, combine ingredients, and bring to boil. Stir until sugar dissolves.



BONNIE DICKERSON

LEMON TEA BREAD

1 stick butter
1 cup sugar
Zest of 2 lemons
2 eggs
1½ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
½ cup milk
2 teaspoons lemon juice

Glaze:

Juice of 2 lemons
½ cup sugar

Preheat oven to 325 degrees. Spray loaf pan with non-stick cooking spray; set aside. With mixer, cream butter and sugar. Add zest and eggs, mix well. Combine flour, baking powder, and salt. Add dry ingredients alternately with milk and lemon juice. Spoon into prepared pan. Bake 1 hour. Place on wire rack in pan. Mix glaze ingredients and pour over hot cake in pan. Cool 10 minutes, and remove cake to wire rack and cool completely. Garnish with lemon slices, lemon curls, and fresh mint. Yield: 10-12 servings

Desserts



BONNIE DICKERSON

CHOCOLATE SHEET CAKE

2 cups all-purpose flour
2 cups sugar
½ teaspoon salt
1 cup water
1 stick margarine
½ cup solid shortening
2 tablespoons powdered cocoa
2 eggs, beaten
1 teaspoon baking soda in ½ cup buttermilk
1 teaspoon vanilla
¼ teaspoon cinnamon

Preheat oven to 350 degrees. In a bowl, sift flour, sugar, and salt together; set aside. In a saucepan, bring water, margarine, shortening, and cocoa to boil. Pour over dry ingredients; cream. Mix in eggs, baking soda dissolved in buttermilk, vanilla, and cinnamon. Pour into an 11x15x2-inch greased sheet-cake pan. Bake for 20 minutes. Pour icing over warm cake in pan.

For Icing, in a saucepan over medium heat, cream 1 (16-ounce) box confectioners' sugar, 1 stick butter, 3 tablespoons cocoa powder, ⅓ cup milk, 1 teaspoon vanilla, and 1 cup chopped pecans. Pour over warm cake in pan.

Yield: 24 pieces



BONNIE DICKERSON

ALMOND TORTE

This is the perfect sweet to serve with fresh berries and tea or coffee.

1½ sticks butter, melted
1½ cups sugar, plus more for sprinkling
2 eggs
1 teaspoon almond extract
1 teaspoon vanilla
1½ cups self-rising flour
½ cup sliced almonds

Preheat oven to 350 degrees. Line a 9-inch springform pan with foil, and spray with non-stick spray. Sprinkle with sugar; set aside. With mixer, cream butter and 1½ cups sugar; beat in eggs and flavorings. Add flour. Pour into prepared pan, and sprinkle with sugar and almonds. Bake for 25 to 30 minutes. Cool on wire rack.

Yield: 16 servings

Desserts



TEMPY SEGREST

WHITE WINE CAKE

CAKE:

½ cup pecans, finely chopped

1 (16.5-ounce) package butter recipe golden cake mix

1 (3.4-ounce) package instant vanilla pudding mix

½ cup vegetable oil

4 large eggs, room temperature

½ cup white wine

½ cup water

Preheat oven to 325 degrees. Prepare bundt pan by spraying with Baker's Joy and sprinkling with ½ cup pecans until coated; set aside. With mixer, combine all ingredients, and pour into prepared pan. Bake for 40 to 50 minutes or until a toothpick comes out clean. Place cake on a damp towel, and immediately pour glaze over cake in pan. Allow glaze to soak into cake in pan for about 15 to 20 minutes. Remove cake to plate.

Yield: 16-20 servings

Glaze:

1 stick unsalted butter, melted

1 cup sugar

¼ cup white wine

In a saucepan over low heat, dissolve sugar in butter; stir in wine.

Desserts



BONNIE DICKERSON

HERSHEY BAR PIE

This creamy pie will delight any chocolate lover.

6 (1.45-ounce) Hershey's chocolate bars with almonds
16 marshmallows
½ cup milk
1 pint heavy whipping cream, divided
1 (9-inch) pie crust, baked
¼ cup confectioners' sugar
For garnish: chocolate shavings and chocolate-covered almonds

In a double boiler, melt candy bars and marshmallows; add milk. Cool. Whip half pint whipping cream until stiff; fold into chocolate mixture. Pour into crust and chill. With mixer, beat remaining half pint whipping cream; beat in sugar. Serve pie with sweetened whipped cream. Garnish with chocolate shavings and chocolate-covered almonds.

Yield: 6-8 servings



GREG CAMPBELL

WHITE CHOCOLATE MACADAMIA NUT KEY LIME PIE

CRUST

½ cup chopped macadamia nuts
1 deep-dish graham cracker crust
4 ounces white chocolate
8 tablespoons butter, cubed

Sprinkle nuts in bottom of crust. Melt chocolate and butter; pour over nuts, and freeze.

FILLING

4 egg yolks
1 (14-ounce) can sweetened condensed milk
½ teaspoon lime zest
6 ounces Key lime juice

Preheat oven to 350 degrees. Whisk egg yolks, condensed milk, and lime zest. Gradually stir in lime juice. Pour into frozen crust, and bake for 20 minutes. Cool.

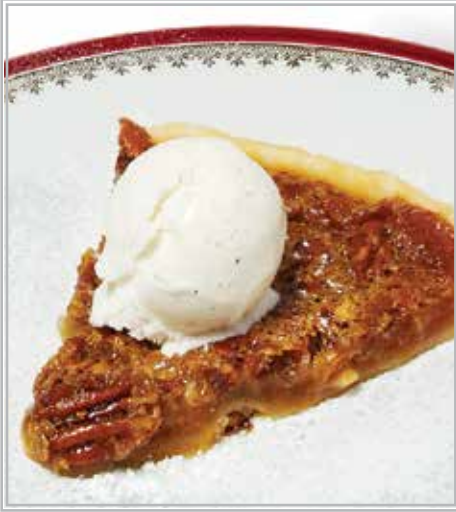
TOPPING

1 (half pint) carton heavy whipping cream
1 tablespoon sugar
For garnish: Key lime slices

Whip cream with sugar, and spoon on top of cooled pie. Garnish with key lime slices and lime zest.

Yield: 6-8 servings

Desserts



TEMPY SEGREST

CARAMEL PECAN PIE

This is a new twist on an old favorite.

- 36 caramels, unwrapped
- ¼ cup water
- ½ stick butter, cubed
- 3 eggs
- ¾ cup sugar
- 1 teaspoon Madagascar Bourbon pure vanilla
- ⅛ teaspoon salt
- 1⅓ cups pecans, toasted and chopped
- 1 (9-inch) deep dish pastry shell, unbaked
- ½ cup pecan halves, not toasted

Preheat oven to 350 degrees. In a saucepan over low heat, combine caramels, water, and butter. Stir continually until melted. Remove from heat, and set aside. With mixer, beat eggs, sugar, vanilla, and salt until smooth. Gradually add caramel mixture, and stir in chopped pecans. Pour filling into pastry shell. Arrange pecan halves around edges or in a design over filling. Bake for 35 minutes or until set. Cool on a wire rack, and refrigerate leftovers. May serve with ice cream or whipped cream.

Yield: 6-8 servings



RON BLAWLOCK

PUMPKIN PIE

- 1 (15-ounce) can pumpkin
- 3 eggs, beaten
- 1 cup sugar
- ¼ teaspoons cloves
- ¼ teaspoon ginger
- 1½ teaspoons cinnamon
- ¼ teaspoon salt
- 1 (5-ounce) can evaporated milk
- 2 (9-inch) pie crusts, unbaked
- 1 (16.5-ounce) box yellow cake mix
- 1 cup pecans, chopped
- 1 stick butter, melted, divided
- ¼ cup confectioner's sugar
- ½ pint whipping cream
- Cinnamon

Preheat oven to 350 degrees. With mixer, beat pumpkin, eggs, sugar, spices, and milk. Pour half of mixture into each pie crust. Sprinkle half of cake mix and half of pecans on each pie. Drizzle ½ stick melted butter on each pie. Bake pies on a baking sheet for 45 minutes. With mixer, beat whipping cream and confectioners' sugar. Spoon on pie, and sprinkle with cinnamon.

Yield: 12-16 servings

Desserts



BANANAS FOSTER

½ stick butter, melted
1½ cups vanilla wafers, crushed
½ cup caramel topping
1 teaspoon rum extract or
2 teaspoons rum
¼ teaspoon ground cinnamon
2 medium bananas, cut into ⅛-inch slices
4 cups milk
3 (3.4-ounce) boxes instant banana pudding mix
1 (7-ounce) container whipped topping
For garnish: whipped topping and fresh pansies

Melt butter and stir in crushed vanilla wafers; set aside. Combine caramel topping, rum extract or rum, and cinnamon. In medium bowl, toss banana slices with caramel sauce mixture until coated, and set aside. With mixer, beat milk and pudding mixes until thickened. Fold in whipped topping. In individual cups, layer 1 tablespoon vanilla wafer crumbs, 2 or 3 banana slices coated in sauce, and 3 tablespoons pudding. Repeat layers and end with a little sauce. Cover each cup with plastic wrap and refrigerate. Garnish with whipped topping and a small pansy before serving.

Yield: 16 (4 to 6-ounce) servings

DEATH BY CHOCOLATE

1 (19.8-ounce) package brownie mix
1 teaspoon sugar dissolved in 4 tablespoons prepared black coffee
4 cups milk
3 (3.4-ounce) boxes instant chocolate pudding mix
8 (1.4-ounce) Heath candy bars, crushed
½ cup slivered almonds
1 (7-ounce) container whipped topping
For garnish: whipped topping and 16 small chocolate hearts

Bake brownies according to package directions. Cool. Punch holes in brownies with a fork and pour in sugar-coffee mixture. Crumble brownies and set aside. With mixer, beat milk and pudding mixes until thickened, and set aside. Combine candy pieces and almonds. In individual dessert dishes, layer 1 tablespoon brownie crumbles, 3 tablespoons pudding, 1 tablespoon candy and almonds, and 1 tablespoon whipped topping. Repeat and end with whipped topping. Cover each cup with plastic wrap and refrigerate. Sprinkle with a few candy and almond pieces and a chocolate heart before serving.

Yield: 16 (4 to 6-ounce) servings

Desserts



BONNIE DICKERSON

BLUEBERRY BARS

Everyone loves these bars. They are great for breakfast, brunch, or dessert.

1 (8-ounce) package crescent rolls

½ cup plus 2 teaspoons sugar, divided

1 (8-ounce) package cream cheese, softened

½ teaspoon almond extract

1 pint fresh blueberries

Preheat oven to 350 degrees. In 9x11-inch dish greased with butter, place half of crescent rolls. Press seams together to make a solid sheet. With mixer, cream ½ cup sugar, cream cheese, and almond extract. Spread over dough. Lightly press blueberries over cream cheese mixture. Place remaining dough over blueberries, pinching seams together to make a smooth top crust. Sprinkle with 2 teaspoons sugar. Bake for 18 to 20 minutes or until golden brown.

Yield: 16-20 bars

Desserts



GREG CAMPBELL

LEMON FREEZE

This was the Recipe Contest Grand Prize Winner in 2007. It is so light and refreshing.

1 stick margarine plus 2 tablespoons, divided
1 cup finely chopped pecans
1½ cups finely crumbled vanilla wafers
6 tablespoons cornstarch
1½ cups sugar
½ teaspoon salt
¼ cups water
3 teaspoons lemon zest, divided

Few drops yellow food coloring
⅔ cup freshly squeezed lemon juice
1 (8-ounce) package cream cheese
1 cup confectioners' sugar
1 teaspoon lemon flavoring
1 (12-ounce) container whipped topping
For garnish: Fresh mint, lemon zest, and whipped topping

Preheat oven to 375 degrees. In a bowl, combine 1 stick melted margarine, pecans, and crumbs with pastry blender until texture of cornmeal; pat into 9x13-inch pan. Bake for 7 minutes; set aside. For lemon sauce, in a saucepan over medium heat, combine cornstarch, sugar, salt, and water. Bring to boil; reduce heat to low and cook until thickened. Remove from heat and add remaining 2 tablespoons margarine, 2 teaspoons zest, and food coloring. Cool; then add lemon juice, and stir until smooth; set aside. With mixer, beat cream cheese, confectioners' sugar, flavoring, and 1 teaspoon zest until creamy. Fold in whipped topping, and spread over crumb layer. Place in freezer for 1 hour. Remove and pour cooled lemon sauce on cream cheese layer. Return to freezer until ready to serve. Cut into squares and garnish with mint, zest, and whipped topping.

Yield: 12 - 16 servings

Desserts



BONNIE DICKERSON

FROZEN FRUIT CUPS

These little fruit cups are so refreshing to enjoy in the summer.

- 1 (20-ounce) can crushed pineapple
- 1 (15.25-ounce) can fruit cocktail
- 1 (16-ounce) package frozen strawberries
- 1 (12-ounce) can frozen lemonade
- 1 (12-ounce) can frozen orange juice
- 1 (2-liter) bottle 7-Up

With a food processor, purée crushed pineapple in juice; set aside. Next purée fruit cocktail in juice; set aside. Then purée strawberries in juice; set aside. Combine all ingredients. Freeze in cups or Popsicle molds.
Yield: 24-30 servings



TEMPY SECRET

EASY HOMEMADE ICE CREAM

This is the easiest and most delicious homemade ice cream.

- 2 (14-ounce) cans sweetened condensed milk
- 1 (12-ounce) can evaporated milk
- $\frac{3}{4}$ cup sugar
- 2 teaspoons vanilla
- Milk

In a bowl, combine condensed milk and evaporated milk, sugar, and vanilla. Add milk to make 1 gallon. Freeze in ice cream freezer according to directions.
Yield: 1 gallon

Desserts



LORI BRECHTEL

BUTTER SUGAR COOKIES

This is my favorite cookie recipe. The cookies retain their shape and are delicious with icing or without.

2 sticks butter, softened
1 cup sugar
1 egg
1 teaspoon vanilla
2½ cups all-purpose flour
¼ teaspoon salt

With mixer, cream butter and sugar; add egg and vanilla. Combine flour and salt; gradually add to creamed mixture. Shape dough into 3 balls, wrap in plastic wrap, and chill for 1 hour. Preheat oven to 375 degrees. Remove dough, 1 ball at a time, and roll to ¼ to ½ inch thick. Cut into desired shapes. Place on a parchment-lined baking sheet, and bake for 9 to 10 minutes. Cool on wire rack. Ice with Fondant Icing and decorate with icing and sprinkles and dragées.

Yield: about 2 dozen cookies

FONDANT ICING:

⅞ cup milk
3 tablespoons solid shortening
⅓ teaspoon salt
1½ teaspoons clear vanilla
1½ teaspoons butter flavoring
⅓ teaspoon almond extract
1 (2-pound) bag confectioners' sugar

In glass bowl, heat milk, shortening, and salt in microwave until melted and warm. Pour into mixing bowl and add vanilla, butter flavoring, and almond extract. With mixer, beat in sugar until creamy. If desired, add food coloring to icing placed in separate bowls. Thin only with warm milk. With a pastry brush, smooth over cookies on a wire rack placed over wax paper to catch drips. Decorate with piped icing, sprinkles, and dragées. Icing will freeze in airtight container. Thaw at room temperature before using. Yield: about 5 cups

Desserts



BONNIE DICKERSON

MIMI'S YELLOW DOG SUGAR COOKIES

This is my mother's famous iced sugar cookie recipe. My daughter named these cookies Yellow Dog Sugar Cookies because she wanted to make them all the time and not just for holidays.

2 cups all-purpose flour

1½ teaspoons baking powder

¼ teaspoon salt

1 stick margarine

1 cup sugar

1 egg

1 tablespoon evaporated milk

1½ teaspoons vanilla

Preheat oven to 375 degrees. In a bowl, sift flour, baking powder, and salt together; set aside. With mixer, cream margarine and sugar. Beat in egg, milk, and vanilla. Add flour mixture. On a floured surface, roll out to ½-inch thick, and cut into shapes with a cookie cutter dipped in flour. Place on a parchment-lined baking sheet, and bake for 12 to 15 minutes. Do not over bake. Remove to a wire rack placed over wax paper to cool completely. With a pastry brush, brush with Confectioners' Sugar Icing.

Yield: about 2 dozen cookies

CONFECTIONERS' SUGAR ICING:

¼ stick margarine

2 cups confectioners' sugar

¼ cup evaporated milk

½ teaspoon vanilla

In a bowl, melt margarine in microwave 30 seconds on defrost. With a spoon, stir in confectioners' sugar, milk, and vanilla. To thin, add milk. To thicken, add confectioners' sugar.

Desserts



BONNIE DICKERSON

CHOCOLATE PEANUT CLUSTERS

1 (24-ounce) package chocolate almond bark
1 (12-ounce) package semi-sweet chocolate chips
1 (16-ounce) can salted peanuts

In microwave, on defrost, heat almond bark and chips at 1-minute intervals until melted. Stir in peanuts, and spoon onto wax paper in small mounds.

Yield: 36-40 pieces

CHOCOLATE PECAN CLUSTERS

1 (24-ounce) package chocolate almond bark
1 (12-ounce) package semi-sweet chocolate chips
1 cup pecan halves
1 cup mini marshmallows, frozen

In microwave, on defrost, heat almond bark and chips at 1-minute intervals until melted. Cool slightly. Stir in pecans and marshmallows. Spoon onto wax paper in small mounds.

Yield: 36-40 pieces

SEA SALT CARAMELS

1 (14-ounce) bag caramels, unwrapped
1 (24-ounce) package chocolate almond bark
1 (12-ounce) package semi-sweet chocolate chips
1 tablespoon coarse sea salt

Slightly flatten caramels with palm of hand; set aside. In microwave, on defrost, heat almond bark and chips at 1-minute intervals until melted. Dip caramels in melted chocolate and place on wax paper. Sprinkle each with a few grains of sea salt.

Yield: 48 pieces

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Rita Black, Mary Alice Blackman, Candy Blue, Kelli Bozeman, Pat Caskey, Lena Causey, Ann Conner, Melanie Courtney, Kathryn Davis, Joan B. Ferguson, Kitty Fuller, Pam Glover, Rita Hickman, Ben Hodges, Carolyn Hodges, Bill Hulsey, Merleen Ivy, Melanie Roper, Cheryl Sides, Ruth Smith, Lou Van Velkinburgh, Melanie Ward, Charla Walker, and Renee Wilson

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