

---

# Pantry Magic

---

Making the Most From The Pantry

November 2021

---

## The Holiday Meal Revisited

### Let's Try Something Different

What follows is a collection of vintage recipes that tend, in some form or other, to have a place on the Holiday Table, but in fact can be used for any meal. While the Cheese Chicken Kiev is a project or process recipe, it isn't difficult so even the beginner cook can tackle it with reasonable expectation for success.

If you are contemplating a Friendsgiving or Potluck meal, there is a wide array of recipes that could be spread out among friends and family while the host creates the main dish.

### Before You Dive In

Be sure you read the recipes thoroughly and pay attention to the Notes. Any tips, tricks and things you need to be thinking about will be included there.

Don't forget to plan ahead for your shopping. This is especially important as we are dealing with shortages and backlogs. Keep your menu flexible in case you can't find the exact ingredients needed for your recipe.

Speaking of shopping and recipes, be sure you check the servings listed in each recipe. Some might need to be doubled or tripled to feed the group you are expecting while others are sized for larger quantities.

#### **In this issue...**

Let's Try Something Different . . . . .	1
Before You Dive In . . . . .	1
Cheese Chicken Kiev . . . . .	3
Cranberry Salad for Thanksgiving . . . . .	5
Green Bean Casserole . . . . .	6
Ambrosia Salad . . . . .	7
Waldorf Salad . . . . .	8
Rustic Italian Bread . . . . .	9

Don't forget to check your pantry! You could have items already in stock so you won't have to shop for them later.

If you are thinking of baked potatoes as a side for the Chicken, but don't have room in the oven, make use of your slow cooker. You can fill it with cleaned white potatoes, put the cover on and put on Low for up to 8 hours. One less thing to have to keep track of!

Speaking of the slow cooker, you might consider using it for a fruit cobbler or use a smaller one to keep a hot dip ready to eat.

Above all, plan to enjoy yourself preparing and eating the meal! Don't stress over the little things and take your time.

## Cheese Chicken Kiev

Serving size: 1 piece per person

Preparation time: 1 hour

Cooking time: 30 mins

### Ingredients

#### COMBINATION BUTTER

1/4 cup butter - softened

3 ounces cream cheese - softened

1 tsp dried minced onion

1/2 tsp lemon pepper

1/4 tsp oregano

1/4 tsp thyme

1/4 tsp salt

#### CHICKEN

8 boneless, skinless chicken breasts

3 cups vegetable oil

#### BREADING

1/4 cup flour

1 cup bread crumbs (Panko would be great!)

2 eggs, beaten

### Directions

Step 1:

Combine all ingredients for the COMBINATION BUTTER and chill.

Step 2:

Preheat oil to 375 degrees in electric skillet.

Step 3:

Flatten chicken to 1/4 inch thickness.

Fill each with 1 tsp of the Combination butter and roll the chicken to cover the butter.  
Secure with toothpick if necessary.

Dip the chicken in flour, then egg, then breadcrumbs to coat. Chill for 15 minutes before frying. Cook chicken in oil until golden brown and internal temp reaches 165 degrees.

### Notes

This is an assembly line or project meal. The times given are approximate depending upon how you approach each step.

You can make the butter ahead of time and store either in the freezer or refrigerator. To make it easier to portion, roll it into a cylinder using plastic wrap, then slice into 1 tsp portions.

The chicken needs to be small in size - about the size of your hand. The average boneless skinless chicken breast is approximately 1 cup of meat. One half of one breast of this size would be appropriate. Be sure to cut it horizontally after removing any extra fat.

It is important that the rolls are chilled before frying. You don't want them ice cold, just cold enough to hold together when you cook them.

If you are making a large batch, put cooked rolls on a cookie sheet in a low oven (200 degrees) to keep them warm.

I've used Italian seasoned breadcrumbs, but panko seasoned with Italian seasoning would be an excellent option.

**Fun Fact:** This recipe was in a booklet that accompanied a Presto Electric Skillet I received many years ago. It was a smaller skillet, which was perfect for one or two people. I've since made it in a much larger electric skillet and it works fine. Pay attention to the amount of oil you use and be sure to keep your oven on a low setting to keep everything warm until ready to eat.

## Cranberry Salad for Thanksgiving

Serving size: 12 servings

Preparation time: 15 mins

Cooking time: 5 mins

### Ingredients

1 (20 ounce) can crushed pineapple, drained and juice reserved

1 cup water

1 cup orange juice

2 (3 ounce) packages raspberry or cherry flavored gelatin mix (such as Jell-O®)

1 (16 ounce) can whole berry cranberry sauce

1 Granny Smith apple, diced

1/3 cup coarsely chopped fresh cranberries

1/3 cup chopped pecans

### Directions

1. Combine reserved pineapple juice, water, and orange juice in a saucepan and bring to a boil. Pour hot liquid into a deep serving dish and add gelatin. Stir until completely dissolved. Mix in cranberry sauce and place in the refrigerator until set and beginning to thicken, about 1 hour.

2. Stir in crushed pineapple, apple, cranberries, and pecans. Refrigerate until fully set, 8 hours to overnight.

### Notes

You could layer the mixture over a pretzel crust in a 13 x 9 inch dish.

## Green Bean Casserole

Serving size: 6 servings

Preparation time: 10 mins

Cooking time: 30 mins

### Ingredients

1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or 98% Fat Free Cream of Mushroom Soup or Condensed Unsalted Cream of Mushroom Soup

1/2 cup milk

1 teaspoon soy sauce

4 cups cooked cut green beans

1 can water chestnuts, drained (optional)

1 1/3 cups French's® French Fried Onions (amount divided in recipe steps below)

### Directions

1. Heat the oven to 350°F
2. Stir the soup, milk, soy sauce, beans, chestnuts and 2/3 cup onions in a 1 1/2-quart casserole
3. Season the mixture with salt and pepper
4. Bake for 25 minutes or until hot
5. Stir the bean mixture
6. Sprinkle with the remaining 2/3 cup onions
7. Bake for another 5 minutes or until the onions are golden brown

## Ambrosia Salad

Serving size: 4 servings.

Preparation time: 10 mins

Cooking time:

### **Ingredients**

1 can (15 ounces) mandarin oranges, drained

1 can (8 ounces) pineapple tidbits, drained

1 cup miniature marshmallows

1 cup sweetened shredded coconut

1 cup sour cream

### **Directions**

In a large bowl, combine the oranges, pineapple, marshmallows and coconut. Add sour cream and toss to mix. Cover and refrigerate for several hours.

## Waldorf Salad

Serving size: 6 servings

Preparation time: 20 mins

Cooking time:

### Ingredients

½ cup mayonnaise

1 tablespoon white sugar

1 teaspoon lemon juice

⅛ teaspoon salt

3 apples -- peeled, cored, and chopped

1 cup thinly sliced celery

½ cup chopped walnuts

½ cup raisins

### Directions

1. In a medium bowl, whisk together the mayonnaise, sugar, lemon juice, and salt.
2. Stir in the apples, celery, walnuts, and raisins. Chill until ready to serve.



## Rustic Italian Bread

Serving size: 1 loaf

Preparation time: 1 hour 20 mins

Cooking time: 30-35 minutes

### Ingredients

1 egg white, beaten

3 to 3 1/2 cups Pillsbury BEST™ Bread Flour

2 teaspoons sugar

1/2 teaspoon salt

1 (1/4 oz.) packet active dry yeast

1 cup warm water (120 to 130°F)

2 tablespoons extra virgin olive oil

Nonstick cooking spray

1 tablespoon cornmeal

### Directions

#### Step 1

Stir flour, sugar, salt and yeast in large bowl. Mix well. Add warm water and oil. Mix well. Turn dough out onto lightly floured surface. Knead until smooth and elastic, about 10 minutes, adding additional flour as necessary. Coat large bowl with no-stick cooking spray. Place dough in bowl, turning to coat top. Cover loosely with plastic wrap. Let rise in warm place until doubled in size, about 30 to 40 minutes.

#### Step 2

Sprinkle baking sheet with cornmeal. Punch down dough. Shape dough into oval-shaped loaf, about 12 inches long. Place on prepared baking sheet. Cover loosely with greased plastic wrap. Let rise in warm place until doubled in size, about 30 to 45 minutes.

#### Step 3

Heat oven to 375°F. Make a 1-inch deep lengthwise slash in top of loaf using a serrated knife. Brush loaf with egg white. Bake 30 to 35 minutes or until loaf sounds hollow when lightly tapped.

### Notes

I've made this in my Bread Machine on the dough cycle and baked in the oven.