

**Requested Recipes from
Greater Charleston Weimaraner Club's 25th Anniversary Supper
Jan 24, 2008**

Charleston Oyster Stew – Elena Lamberson

Serves 4-6

½ cup diced onions or leeks

½ cup diced celery and celery leaves

½ stick butter

2 quarts half and half

1 pint heavy cream

1 cup diced, cooked Yukon gold potatoes

1 pint shucked oysters

salt and pepper

Sautee onions/leeks, celery & celery leaves in the butter until soft. Remove from heat and add the half and half and heavy cream. Place back on heat; stir until almost boiling; add the cooked potatoes, oysters and juice. Heat just until the sides of the raw oysters curl. Add salt and pepper to taste. Don't overcook the oysters. Serve with oyster crackers or crusty bread.

Hinges of Hell Sausage Dip – Jeannette Myers

1 oz package cream cheese

1 8 oz can Ro-Tel (diced) tomatoes & green chilies (mild, med, hot or extra hot)

1 roll of Jimmy Dean mild sage sausage

I sometimes use hot sausage and hot Ro-Tel

Brown sausage in medium size skillet. Drain all grease. Press with paper towels. Return sausage to skillet and add cream cheese. Let it melt. Add the can of Rotel. Let simmer till it thickens.

Serve hot with wheat thins crackers or tortilla chips

Chicken & Cheese Casserole – Patti Leman

4 Chicken breasts (or use pre cooked shredded chicken breast strips)

garlic

onion

green pepper

1 can Rotel (mild, hot or extra hot) tomato and chilies

1 lb Velveeta cheese

1 can Campbells mushroom soup

8 oz sour cream

salt, pepper, Greek seasoning to taste

pasta of choice (ziti, penne, spaghetti, etc)

Shredded parmesan cheese and dried bread crumbs

Preheat oven to 350; lightly spray a lasagna pan with oil
Cook chicken until tender and remove skin and bone (or just cook some chicken breasts).

Saute chopped garlic bell pepper and onion

Add Rotel, cut Velveeta into chunks and add to veggies; heat to melt.

Add mushroom soup and sour cream; mix well.

Meanwhile, cook noodles or spaghetti according to pkg directions; drain and set aside

Cut chicken into small pieces and add to veggie mixture

Add cooked pasta, mix and pour into sprayed lasagna pan.

Top with parmesan cheese and cracker crumbs

Bake uncovered in 350 oven for 30 minutes

Milky Way Cake – Trudy Shealy

8 lg. MILKY WAY candy bars

4 eggs

2 1/2 c. flour

1 c. chopped pecans

2 c. sugar

2 sticks butter

1/2 tsp. baking soda

1 1/4 c. buttermilk

Melt MILKY WAY candy bars and 1 stick of butter. I do in microwave. Mix with hand mixer and set aside. Cream sugar and 1 stick butter. Add eggs one at a time to this mixture and add alternately flour, soda, and buttermilk. Add melted candy and butter; add pecans. Bake at 325 degrees for 1 hour and 10 minutes in a greased and floured tube pan

Peach Melba Trifle – Elena Lamberson

1 family size Sara Lee Pound Cake cut into cubes

1 large can sliced peaches, drained

1 jar of seedless raspberry preserves

1 large box Jello INSTANT vanilla pudding

1 large container regular Cool Whip

1 small pkg slivered almonds

1 can evaporated skim milk (cold)

1 can fat free Eagle Condensed milk

1/2 cup or more of Sherry

In a large mixing bowl, put in the instant pudding and can of COLD evaporated skim milk. Beat on low until thickened (about 2 minutes). Add the can of Eagle condensed milk; mix well. Fold in the Cool whip. Add sherry to taste.

In another large bowl, sprinkle sherry on and toss the cubes of pound cake.

In a large clear serving bowl or trifle bowl, place $\frac{1}{2}$ of the pound cake cubes then cover with the pudding mix, sliced peaches, tablespoons of jam and almonds. Repeat layers, and end with pudding on top. Sprinkle with almonds, cover with plastic wrap and refrigerate overnight.