

# INC Recipe Exchange

Ask us for that INC recipe that you would love to share with your family

The April Coffee for Area 5 at the home of Kathryn Katz gave INC members the opportunity to update their kitchen products. Maria Montgomery, a representative of The Pampered Chef, had their latest catalog and a variety of great items on display. She has provided us with one of her favorite recipes. If you try it and experiment with another mix of vegetables or combination of cheeses, let the Recipe Exchange know.

## Garden Ranch Pizza

1 package of refrigerated pizza dough (#)  
1/2 cup mayonnaise  
2 Tbsp. ranch seasoning (but any type of seasoning with parsley, salt & dill will do)  
1 garlic clove, minced  
2 cups shredded mozzarella cheese  
1 cup coarsely chopped broccoli  
1/2 cup red pepper, diced  
1 medium carrot, sliced  
1/2 cup black olives, pitted & sliced  
1/4 cup grated Parmesan cheese  
(#) Maria buys hers at Carrefour

Preheat oven to 425F (218C).

1. Lightly oil a round pizza stone or pan. Unroll the pizza dough and slightly roll it out to the edges of the pan with a rolling pin.
  2. In a bowl combine mayonnaise, seasoning mix and garlic. Spread mixture evenly over crust to the edges. Top with 1 cup of the mozzarella.
  3. Add the broccoli, red pepper, carrots, and olives. Sprinkle on remaining mozzarella and Parmesan cheeses.
  4. Bake between 12-15 minutes or until edges are golden brown. Remove from oven and let stand 10 minutes. Cut into wedges and serve.
- Yields 8-16 servings depending on the size of the slice.

To find other recipes or learn more about the company and its products, visit the website [www.pamperedchef.com](http://www.pamperedchef.com) or contact Maria by email: [maritsa.montgomery@us.army.mil](mailto:maritsa.montgomery@us.army.mil), or phone: 91-639-2077.

The INC Board knew that the May Board Meeting would be special as Andrea Isiminger was hosting us. She didn't disappoint! Her table was laden with homemade goodies, including this winning recipe:

## Applesauce Date Cake

2 cups sifted all-purpose flour  
2 eggs  
2 tsp. baking soda  
1 cup light brown sugar, firmly packed  
1/2 cup butter, softened  
2 cups applesauce, heated  
1 cup dates, chopped  
3/4 cup walnuts, chopped  
1 tsp. Cinnamon  
1/2 tsp. Allspice  
1/2 tsp. Nutmeg  
1/2 tsp. Cloves  
1/4 tsp. salt

1. Preheat oven to 350F. Grease and flour a 9x9x2-in. square baking pan.
2. Cream eggs, sugar and butter with electric mixer

3. Sift flour with baking soda, cinnamon, allspice, nutmeg, cloves and salt.
4. On low speed, add dry ingredients to creamed mixture until just combined.
5. On low speed, add 1 cup of the hot applesauce. Then at medium speed, beat 2 minutes longer, occasionally scraping side of bowl and guiding mixture into beaters.
6. With a wooden spoon, add remaining applesauce, dates and nuts.
7. Pour into prepared pan and bake 50 min. or until cake tester inserted in center comes out clean.
8. Let cool completely and frost with Cream Cheese Frosting.

## Cream Cheese Frosting

3 oz. cream cheese, softened  
1 Tbsp. butter, softened  
1 tsp. vanilla  
2 cups sifted powdered sugar

Using low speed of electric mixer, beat the cream cheese, butter and vanilla until smooth. Gradually add powdered sugar. Beat at medium speed until fluffy. Frost cake and store in refrigerator.

*Footnotes:* I used pecans instead of walnuts. I probably didn't use as many dates as in the recipe. And I didn't use as much powdered sugar; I added the sugar until I reached a consistency and taste I liked.

## INC's Book of the Month

**Title:** THE MAN OF FEELING

**Author:** Javier Marias

**Synopsis:** Javier Marias's prize-winning novel follows the birth and death of a passion told in retrospect. A tenor known as 'the Lion of Naples' remembers a time when he travelled to Madrid to star in a production of Verdi's *Otello*. In the vibrant city his life is insular and routine, a daily cycle of rehearsals and hotel meals. That is, until he meets a strange trio and is incorporated into their group.

Manur is a Flemish banker who employs a secretary, Dato, as a daily companion for his beautiful wife, Natalia. They begin to spend their days together, three inseparable friends, and yet as the friendship develops, Dato increasingly finds himself consumed by Natalia's unattainable beauty. And so passion and power frame this sophisticated, and at times perverse, comedy of manners.

**Number of pages:** 144

**Format:** Paperback

**Published:** February 2005

**Price:** 12,65€

**PENGUIN BOOKS S.A.**

Glorieta de Quevedo, 9-7°C

28015 Madrid

[www.penguin.es](http://www.penguin.es)

Tlf. 91-593-1306

Fax. 91-593-4711



