

As Vandemerians Gather

Favorite Shared Recipes from Vandemere, NC

Seafood

Fish/ Shrimp Street Tacos
Shrimp and Rice Casserole

Lunch or Dinner

Sliders

Holidays

Latkes
Pumpkin Rolls



Fish/ Shrimp Street Tacos

by Sandra Snipes

-Ingredients-

Pico de Gallo

- 2 medium tomatoes, seeded and finely chopped
- 1/2 red onion, peeled and finely chopped
- 1 clove garlic, minced
- 1 tablespoon of lime juice
- 1/2 cup chopped cilantro
- 1 jalapeño, seeded and finely chopped (optional)

Creamy Taco Sauce

- 1/4 cup mayonnaise
- 1/2 cup sour cream
- 1/2 lime
- Salt and ground black pepper
- 1 1/2 - 2 tablespoon canned chipotle pepper, finely chopped (optional)

Other Ingredients

- 2-3 tablespoons of regular Olive Oil (or any cooking oil to cook your seafood)
- 1 1/2 teaspoons chili powder
- Salt and ground black pepper
- 1 pound of any firm white fish like flounder, de-boned and scales removed cut into strips (about 2 inches by 3 inches) OR 1 pound of shrimp, de-veined and peeled
- Tortillas (soft or hard shell). You can use one or two per taco (hard shell and soft)
- 1 1/2 cups shredded green leafy vegetable (romaine or cabbage work best)
- Lime wedges

-Directions-

1. Combine all the ingredients for the Pico de Gallo and set aside.

2. In another bowl, combine the mayonnaise, sour cream, and chipotle. Season to taste with a squeeze of the halved lime, salt, and pepper; set aside.
3. Lightly grease your pan with oil and cook your fish or shrimp over medium heat. Season to taste with the chili powder, salt, and pepper.
4. You can heat the soft tortillas in the microwave or over a lightly greased pan (butter or olive oil) one at a time, and serve warm.
5. Fill each tortilla with a little of the creamy taco sauce, green leafy vegetable, and then the Pico de Gallo. Top with three pieces of shrimp or fish. Serve with lime wedges. You can add other toppings like shredded cheese if you like!

Shrimp and Rice Casserole

By Debbie Hudson

-Ingredients-

- 1 ½ pounds of raw shrimp deveined, shells and tails off
- 1 can of Rotel diced tomatoes & green chilies
(If you are looking for more kick add 2 cans)
- 2 cups raw white rice
- 1 stick of butter
- 1 can of cream of celery soup
- 1 can of cream of mushroom soup
- 1 yellow onion diced
- 1 green or red bell pepper

-Directions-

1. Preheat oven to 350 degrees.
2. Melt butter in a large mixing bowl, combine the raw shrimp, uncooked rice, both cans of soup. Add the Rotel, diced onion, bell pepper and salt and pepper to taste. Stir well to combine.
3. Place mixture in a 12x9 casserole dish cover with foil and bake for 30 minutes.
4. After 30 minutes, stir well. Cover dish back up and cook for an additional 40 minutes.
5. When done, the rice should be fluffy and have absorbed all the liquid. Enjoy!

Sliders

By Blaine Ware

-Ingredients-

- 24 slices of honey ham
- 6 slices of Swiss cheese (cut into fourths)
- 1/3 cup of mayo
- 1 Tablespoon poppy seeds
- 1 Tablespoon Dijon mustard
- ½ cup of melted butter
- 1 Tablespoon onion powder
- ½ teaspoon worcestershire sauce
- 2 packages (12 count) Kings Hawaiian Sweet Rolls

-Directions-

1. Preheat oven to 350 degrees.
2. Cut the sweet rolls in half and spread the mayo inside the rolls; place 1 slice of ham and cheese in between the halves.
3. In a medium bowl whisk the poppy seeds, Dijon mustard, melted butter, onion powder, and worcestershire sauce.
4. Pour sauce over the rolls, just covering the tops; cover with foil and let sit for 10 minutes.
5. Place in oven and bake for 10 minutes or until the cheese has melted. Uncover and cook for an additional 2 minutes until the top is slightly brown and crisp.
6. Serve warm and ENJOY!



Latkes (Potato Pancakes)

By Carla Byrnes

At Hanukkah we remember the miracle of the oil. This is why traditional Jewish festive foods of the season are fried. Although Hanukkah comes in December, Latkes are enjoyed all year long. They are easy to prepare and makes a nice change from French fries. You can also make these with sweet potatoes.

-Ingredients-

- 2 large or equivalent smaller potatoes
- 1 to 2 Tbs matzah meal (or flour)
- ½ tsp baking powder
- ½ onion (optional)
- Salt and pepper to taste
- 2 large eggs
- Vegetable oil for frying

-Directions-

1. Grate potatoes and onions together into a bowl.
2. Add the baking powder and matzah meal (flour) until the potato and onion are all coated.
3. Add the (eggs) and mix well.
4. Drop by large spoonfuls into hot oil in a heavy pan. Fry until brown, keep warm and crisp in oven at 300 degrees, then drain well on paper towels.
5. You can multiply the recipe to feed more or use as a main dish.
6. Top the pancakes with sour cream or yogurt or applesauce. Children often love these with ketchup.

Pumpkin Rolls

Sandra Snipes

-Ingredients-

- 3 eggs
- 2/3 cup pure canned pumpkin
- 1 cup sugar
- 1 tsp lemon juice
- 3/4 cup flour
- 1 tsp baking powder

-Directions-

1. Mix all the filling ingredients together and set aside.
2. Beat the eggs, gradually add sugar. Fold in pumpkin and lemon juice.
3. Sift the flour, baking powder, and pumpkin spice. Fold these ingredients into the above mixture.
4. Line a cookie sheet with parchment paper. Spread mixture evenly onto cookie sheet. Bake at 375 degrees for 15-20 minutes. Once out of the oven, roll up the cake in parchment paper and let cool.
5. Once cooled, unroll the cake and spread filling inside. Throw away the parchment paper, roll the cake back up into a log, wrap in plastic wrap to keep moist in refrigerator; serve in one hour.

