

# Raisin Recipes

Neighbors, Inc., South St. Paul, MN 55075



## Menu Makers Raisin Pastry

### You will need:

$\frac{1}{2}$ cup raisins packed	2 cups apples, chopped	$\frac{1}{4}$ cup brown sugar,
1 tbsp. flour	$\frac{1}{3}$ cup chopped walnuts	$\frac{1}{2}$ tsp. lemon zest
pastry or puff pastry for double pie crust	2 tbsp. milk $\frac{1}{4}$ cup sugar	$\frac{1}{2}$ tsp. ground cinnamon

### Instructions:

- In a large bowl combine all ingredients except for the pastry crust, milk, and sugar. Set aside.
- Preheat oven to 450 degrees F. Roll the pastry into 1/8 in. thickness. Cut into 3" circles.
- Place a spoonful of apple mixture in center of half of the circles. Moisten edges of pastry with water.
- Place another circle on top of each bottom circle. Seal edges with a fork.
- Cut two large crossway slits across the center of each top circle.
- Place on a parchment covered baking sheet. Bake 10 min. or until brown. Reduce heat to 400 degrees.
- Bake another 10 min. Brush each pastry with milk and then sprinkle with sugar. Bake another 10 min.

## Menu Makers Raisin Snack Mix

### You will need:

2 cups raisins	$\frac{1}{2}$ cup butter or margarine	2 tsp. Worcestershire sauce
2 tsp. soy sauce	$\frac{1}{2}$ tsp. dry mustard	$\frac{1}{2}$ tsp. ground ginger
$\frac{1}{2}$ tsp. garlic powder	1 dash hot pepper sauce	1 cup walnut pieces

8 cups of any combination of corn or rice cereal squares, pretzel sticks, popcorn, goldfish crackers, Cheetos or other items of choice

### Instructions:

- Combine melted butter, Worcestershire sauce, mustard, ginger, garlic powder, pepper and soy sauce.
- In a large bowl, combine remaining ingredients. Pour butter mixture over all ingredients, toss to coat.
- Cover a shallow baking pan with parchment paper. Spread mixture evenly into pan.
- Preheat oven to 350 degrees F. Bake ingredients for 10 minutes, stirring occasionally.
- Turn oven off. Leave pan in oven 10 minutes longer. Cool. Store in an airtight container.

## Menu Makers Raisin Salad

### You will need:

1 cup raisins	4 cups cooked cut-up chicken	3 green onion tops, chopped
1 cup salted peanuts	1 cup chopped celery, optional	1 - 2 tsp. curry powder
$\frac{1}{2}$ - 1 cup mayonnaise	$\frac{1}{2}$ - 1 cup sour cream	

**Instructions:**

- Mix mayonnaise with sour cream. Add 1 tsp. curry powder. Add more curry powder to taste.
- Set mixture aside. In a large bowl, mix all of the other ingredients together.
- Add mayonnaise mixture and stir together. May be eaten as a salad or as a pita bread sandwich.

**Menu Makers Raisin Chicken****You will need:**

$\frac{1}{2}$  cup raisins                       $\frac{1}{2}$  cup chopped onion                      3 garlic cloves, minced                       $\frac{3}{4}$  tsp. ground  
 cinnamon                      1 tbsp. vegetable oil                      1/8 tsp. pepper                       $\frac{3}{4}$  cup orange juice  
 four 4 oz. boneless, skinless chicken breast halves

**Instructions:**

- In a skillet, saute onion, garlic, cinnamon, and pepper in oil until onion is tender.
- Add chicken; turn to coat. Cook, uncovered, for 10 minutes or until juices run clear.
- Add orange juice and raisins. Cook over low heat for 5 - 10 minutes or until heated through.

**Menu Makers Raisin Pork Chops****You will need:**

$\frac{1}{2}$  cup raisins                      4 (6 oz.) pork chops, 1  $\frac{1}{2}$  to 2 inches thick                       $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. sage, optional                      2 medium tart apples, cored and sliced                       $\frac{1}{4}$  cup brown sugar  
 1 cup hot water                      1 tbsp. white vinegar                      2 tbsp. flour

**Instructions:**

- Preheat oven to 350 degrees F. Heat oil in a large skillet over medium-high heat.
- Fry pork chops on each side until browned, about 3 minutes per side. Season with salt.
- Transfer to a baking dish, reserving the drippings in the skillet.
- Cover the pork chops with the apple slices and sprinkle with the brown sugar. Set aside.
- Stir the flour into the fat in the skillet until smooth. Whisk in the water and vinegar.
- Simmer over medium-high heat, stirring constantly, until thick. Add raisins and pour over pork chops.
- Cover the baking dish with a lid or aluminum foil. Bake in the preheated oven for 45 - 60 minutes.
- Remove aluminum foil for the last 15 minutes of cooking.

**Menu Makers Raisin Cookies****You will need:**

1  $\frac{1}{2}$  cup raisins                       $\frac{1}{2}$  cup butter or margarine                       $\frac{3}{4}$  cup granulated sugar  
 $\frac{3}{4}$  cup packed brown sugar                      1 (15 oz.) can pumpkin                      2 eggs                      2  $\frac{1}{2}$  cups flour  
 2  $\frac{1}{2}$  tsp. baking powder                      1 tsp. baking soda                      1 tsp. salt  
 1 tsp. ground cinnamon                       $\frac{1}{4}$  tsp. allspice                       $\frac{1}{4}$  tsp. ground nutmeg  
 $\frac{1}{2}$  cup chopped walnuts (optional)                      3 tbsp. orange rind (optional)                      frosting (optional)

- Heat oven to 375 degrees F. Grease cookie sheet or line with parchment paper.
- Mix butter and sugars in a bowl. Beat in eggs. Stir in pumpkin.
- Stir in baking powder, baking soda, salt, cinnamon, allspice, nutmeg, and flour.
- Fold in raisins and walnuts.

- Drop the dough by tablespoonfuls about 2 inches apart onto cookie sheet.
- Bake 8 - 11 minutes or until set and golden brown. Cool 1 - 2 minutes.
- Remove from cookie sheet to wire rack. Top with drizzle frosting and orange rind when cool.