



Lemony Asparagus and New Potatoes

Prep: 15 minutes
Cook: 16 minutes
Yield: 6 servings

Ingredients

1 ½ pounds fresh asparagus spears
16 tiny new potatoes, unpeeled and cut into quarters
4 teaspoons olive oil
1 teaspoon finely shredded lemon peel
½ teaspoon salt
½ teaspoon dried thyme, crushed (I used dried basil)

Directions

Snap off and discard woody bases from the asparagus spears. If desired scrape off scales. Cut into 2-inch pieces. Set aside.

In a medium sauce pan, cook the potatoes, covered, in a small amount of boiling lightly salted water for 12 minutes. Add asparagus. Cook, covered, about 4 minutes more or until asparagus is crisp-tender and potatoes are tender; drain. Transfer to a serving bowl.

Meanwhile, for dressing, in a small bowl, whisk together olive oil, lemon peel, salt and dried thyme (or herb of your choice). Add to the vegetables; toss gently to coat. If desired, garnish with fresh thyme (or herb of your choice). Serve warm.

*Shared From Better Homes and Gardens
Special Interest Publications
Best Comfort Food 2010*

*Cookie Recipe Is Shared From
Big Fat Cookies by Elinor Klivans 2005*

Patchwork Party April 2020

Perfect Spring Recipes!!



A Happy Birthday Oatmeal Cookie

Prep: 20 minutes + decorating once cookie is cool
Cook: 19 minutes
Yield: 10 – 12 servings

Ingredients

½ cup plus 2 tablespoons unbleached all-purpose flour
¼ teaspoon each baking powder, baking soda and salt
½ teaspoon cinnamon
6 tablespoons (¾ stick) unsalted butter, at room temperature
½ cup packed dark brown sugar
¼ cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 cup oatmeal (not quick-cooking)
¾ cup raisins
½ cup walnuts, coarsely chopped

Directions

Preheat oven to 350 degrees. Trace a 9-inch circle on a piece of parchment paper and line a baking sheet with the paper, marked side down.

Make the cookie: Sift the flour, baking powder, baking soda, salt and cinnamon into a small bowl and set aside. In a large bowl, using an electric mixer on medium speed, beat the butter, brown sugar and granulated sugar until smoothly blended, about 1 minute. Stop the mixer and scrape the sides of the bowl as needed during mixing. Add the egg and vanilla and mix until blended, about 30 seconds. On low speed, mix in the flour mixture to incorporate it. Mix in the oatmeal, then mix in the raisins and walnuts.

Drop spoonfuls of dough into the marked circle, then use a thin metal spatula to spread the dough evenly over the circle. Smooth the edges of the circle with the spatula.

Bake the cookie until the edges are light brown and the center is light golden, about 19 minutes. It will spread out about 1 inch. Let the cookie cool completely on the baking sheet on a wire rack.

Make the frosting: In a small bowl, stir the powdered sugar and vanilla together with enough water to form a thick frosting. The frosting should hold its shape if you drizzle a little on a piece of paper. Spoon the frosting into a small self-sealing plastic freezer bag. Press out the excess air and seal the bag. Cut a small hole in one corner of the bag, about 1/16 inch long.

Holding the bag at a slight angle, write your message. Let frosting firm at room temperature. Use a large sharp knife to cut the cookie into wedges to serve.