

# Cooking from the Garden with Starla

## Potato Soup

30 ounces of hash browns or shredded Potatoes  
1 can of cream of chicken soup  
1/3 tsp black pepper  
Shredded chicken, turkey, ham, pheasant  
1/2 cup chopped celery  
Optional: other vegetables

2-14 ounce chicken broth  
1/2 cup diced onion  
1 8 oz cream cheese  
1 cup shredded cheese  
1/2 package of Starla's Grandma's Garden Seasoning

Mix all ingredients into Crockpot, except shredded cheese. Cover; cook on Low heat setting 6 to 8 hours. Add in cheese and mix until melted. Garnish individual servings with bacon and green onions. Sprinkle with pepper if desired.



## Homemade Yogurt or Greek Yogurt

1 gallon of milk – 1%, 2% or whole milk  
Starla's Sweet Seasoning Mix

1/4 cup of plain yogurt  
Fruit & or Nuts

Mix 1/4 cup of milk with 1/4 cup of plain yogurt, and set aside. Pour remainder of gallon of milk into a large pot. Heat on low to 170 degrees F., stir gently for approximately 20-25 minutes. Take off heat. Allow to cool to 105-110 degrees, remove the film on the top, and gently mix in the yogurt/milk mixture. Cover the pot with a lid. Wrap in a towel, and leave in your oven with the oven light on only. Incubate at a steady 100 degrees. Leave in oven overnight or 16 hours. Magically, you have yogurt!

Greek Yogurt: Line a strainer with cheesecloth, tea towel, or clean t-shirt and pour yogurt into lined strainer. Keep refrigerated. After about 6 hours you have nice thick Greek yogurt! Sprinkle on Starla's Seasoning, fruit and nuts. Enjoy!

Save 1/4 cup from the first batch to have a continuous starter. Save money and know what is in your yogurt!



## Creamy Citrus Dill Cucumber Salad

2 cucumbers  
3 Tbsp. mayonnaise  
1/2 tsp. white sugar  
3 Tbsp. white vinegar

1/2 cup plain Greek yogurt or sour cream  
3 Tbsp. Citrus Dill Seasoning  
1/8 cup sliced white onion  
salt to taste

Peel the cucumbers and cut in half lengthways. Scrape out the seeds and slice into thin slices. Combine all remaining ingredients and toss with cucumbers. Refrigerate 1 hour before serving.



## Seasoned Grilled Peaches

Cut peaches along the seam all the way around and twist halves off the pit. Brush peaches with vegetable oil or butter. Sprinkle with Cinnamon Apple Spice, Sweet Strawberry or Caramel Pumpkin Seasoning. Cook on a hot grill until fruit has grill marks, about 3 to 4 minutes. Turn over, and move to indirect heat. Cover grill and cook until fruit is tender, 10 to 15 minutes. Serve with vanilla ice cream or whipped topping.

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## Caramel Pumpkin Zucchini Pancakes

- |                              |  |
|------------------------------|--|
| 1/2 cup whole wheat flour    | 1/2 cup all-purpose flour                                |
| 1/4 teaspoon table salt      | 1/2 teaspoon baking soda                                 |
| 2 large eggs                 | 3 tablespoons Caramel Pumpkin Seasoning                  |
| 2 tablespoons oil            | 1 tablespoon brown sugar                                 |
| 2 tablespoons milk           | 2 tablespoons plain yogurt                               |
| 1/2 teaspoon vanilla extract | 2 heaping cups shredded zucchini (1 1/2 medium zucchini) |

In a bowl, whisk together flour, salt, baking soda, Caramel Pumpkin Seasoning. In a large bowl, combine eggs, oil, sugar, milk, yogurt and vanilla until smooth. Stir in zucchini shreds. Stir dry ingredients into zucchini batter, mixing until just combined. Heat a large skillet or griddle to medium heat. Spray with cooking spray or coat with a little oil. Scoop 1/4-cup dollops of batter onto your skillet or griddle. Cook until bubbles appear on the surface, about 2 to 3 minutes. Flip pancakes and cook another minute or two, until golden underneath. Serve with yogurt and strawberries or you favorite pancake toppings.



## Peppercorn Ranch Taco Chili

- |                                    |   |
|------------------------------------|---|
| 1 1/2 lb ground chuck browned      | 1 large onion chopped                         |
| 3 -15 oz cans chili beans          | 1 -15 oz corn                                 |
| 1 -14 oz diced tomatoes            | 1 -15 oz tomato sauce                         |
| 1 - 4 1/2 oz chopped green chilies | 1 1/2 cup water or beef stock                 |
| 1 package Taco Seasoning           | 1 package Starla's Peppercorn Ranch Seasoning |

Simmer until all ingredients are tender. Top with shredded cheese and sour cream.



## Creamy Avocado Dressing

- |  |                       |
|--|-----------------------|
| 1 large avocado, peeled and pitted                             | 2 tsp. lemon juice    |
| 1/2 cup mayonnaise   | 1/2 cup sour cream    |
| 1/2 tsp. Worcestershire sauce                                  | 1/3 cup chopped onion |
| 2-3 tsp. Glorious Garlic Seasonings or 2 cloves garlic         | Salt to taste         |
| Optional: Dash cayenne pepper. Thin with coconut milk or milk. |                       |

Place all ingredients in a food processor and blend until smooth. Chill and serve. Use as a dressing, dip, sandwich spread, in chicken salad or on burgers.

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