

# Internal Revenue Service Basic Communication Course

**May 1998**



**The University of South Carolina  
College of Journalism and Mass Communications  
Continuing Education Opportunities**



# Recipes

## Shrimp Lejeune (Appetizer)

Jumbo Shrimp (2-3 per person)

Remove shell except tail.

Slice down back of the shrimp about 3/4 of the way . Butterfly and devein.

Stuff with horseradish.

Wrap with about 1/2 piece of raw bacon.

Place on baking pan and refrigerate for at least 2 hours or overnight.

Place under broiler at 450 degrees for about 7 minutes. Turn and broil about 3 minutes.  
You essentially cook the shrimp until the bacon is done.

**TIPS** - Let bacon stand at room temperature for about 30 minutes before wrapping shrimp.  
Bacon will stretch easier.

Place wrapped shrimp on pan, bacon flap down.

DO NOT microwave. You will end up with shrimp the size of your little toe!!!

John Lenik  
Greensboro, NC

## Hash Brown Casserole

24 - 32 oz. shredded hash brown or O'Brien style potatoes  
1 stick butter  
16 oz. sour cream ( I use light.)  
1 can cream of celery or chicken soup  
8 oz. Velveeta Cheese (1/4 of 2 lb.)  
1/4 cup minced onion  
1 tbs. Lawry's seasoned salt

Melt butter, sour cream and soup in 3 quart sauce pan. Add Velveeta cheese, onion and salt to melted ingredients. Melt cheese mix. Add hash browns.

Pour mixture into 9x12 pan. Cover with 2 cups crushed corn flakes that are mixed with 1/3 cup melted butter. Bake at 350 degrees for 40-50 minutes until bubbly in center.

Eloise Erickson  
Indianapolis, IN

## Jambalaya

2 boxes Zatarain's Jambalaya Mix  
1 lb. Package of spicy sausage (Bryan's or other brand)  
1 lb. chicken breasts (boneless, skinless), boiled and chopped  
1 green bell pepper (small)  
1 white onion (small)  
2 cans chicken broth  
1 Tbs. Oil

Slice sausage in thin slices In deep pot, sauté onion and bell pepper in one tablespoon oil. Add sausage slices and sauté over medium high heat. Add boiled chicken pieces.

**In same pot:**

Follow instructions on Zatarain's mix, except use two cans of chicken broth for some of the water that is called for. Bring to a boil. Add rice a seasonings. Bring to boil Reduce heat and cover. Simmer 25 minutes.

Liz Evans  
Atlanta, GA

## **Broccoli Cheese Casserole**

1 1/2 cups cooked rice  
16 oz. package of frozen broccoli  
1 can Campbell's Cream of Mushroom Soup  
8 oz. Jar of Cheez Whiz  
1 can French Fried Onions

Combine the rice, frozen broccoli and soup in a microwavable casserole dish. Heat in the microwave on high for eight minutes. Heat the Cheez Whiz. Combine heated Cheez Whiz and 1/2 of the can of French Fried Onions. Combine all ingredients. Sprinkle the remaining French Fried Onions on top and microwave for one minute.

Kristy Washington  
Detroit, MI

# Barry's Beer Margaritas

**Combine equal parts:**

Frozen Limeade

Water

Gold Tequila

Beer

Mix and pour over ice in salted glass.

Barry Cline

Austin, TX

# **Bananas Foster**

## Ingredients:

4 tablespoons butter

1 cup brown sugar

½ teaspoon cinnamon

4 tablespoons banana liqueur

4 bananas, cut in half lengthwise, then halved

¼ cup dark rum, heated

4 scoops vanilla ice cream

Melt the butter over an alcohol burner in a flambé pan. Add the sugar, cinnamon and banana liqueur and stir to mix. Heat for a few minutes, then place the halved bananas in the sauce and sauté until soft and slightly browned. Add the heated rum and flame. Lift the bananas carefully out of the pan and place four pieces over each portion of ice cream. Spoon the hot sauce over the bananas.

**Note:** This dish can also be prepared on top of the stove, then brought to the dinner table and flamed.

---

\* Great Chefs of New Orleans II, Tele-record Productions, Ltd., 1984, page 95.

Ruth Davidson  
New Orleans, LA

## Pasta With Smoked Salmon In Tomato Cream

(Serves 4-6)

2 tablespoons olive oil  
1/2 LB smoked salmon, broken into bite-sized pieces  
1/4 teaspoons white pepper  
1/4 cup chopped green onion  
2-3 medium cloves garlic, minced  
1 cup heavy cream  
3/4 cup chicken stock  
1/2 cup vermouth  
1/3 cup sun-dried tomatoes, softened and slivered  
1 tablespoon tomato paste  
1 teaspoon dried basil  
12 oz. linguine  
1 cup feta cheese, crumbled  
1/4 cup fresh parsley, chopped

Heat oil in large skillet over medium high heat. Sprinkle salmon with white pepper. Saute' salmon, onion, and garlic for 2 minutes. Transfer to separate dish, cover and set aside. Add cream, chicken stock, vermouth, tomatoes, tomato paste, basil, and feta cheese to skillet. Cook over medium heat until reduced and thickened (5-10 min.). Add salmon mixture and continue to cook for 2-3 min. In the meantime, cook pasta, drain well and transfer to serving dish. Add salmon-tomato mixture, and toss well. Sprinkle with parsley and serve immediately.

David Haikin  
Seattle, WA



### Heath Bars

- 2 Sticks Butter
- 1 1/2 Sleeves of saltine crackers
- 1 cup brown sugar
- 6 Hershey chocolate bars

Preheat oven to 350 degrees. Spray 15 inch cookie sheet pan with Pam. Lay crackers side-by-side on cookie sheet. Heat butter and brown sugar for about 5 minutes until blended. Pour mixture over crackers. Bake for 12 minutes. Remove cookie sheet from oven and lay chocolate bars on top of crackers. Allow the bars to melt. Spread softened bars over crackers like icing. Put in freezer for at least 1 hour or until hard. Break apart like peanut brittle.

### South Carolina Trash

- Cheerios
- Raisins
- M & M's
- Salted Peanuts (not dry roasted)
- Pretzels (optional)

Mix desired quantity of each ingredient in large container. Equal amounts work best. Store in large air tight container.

### Carolina Fiesta Dip

- 2 lb. Velveeta Cheese
- 1 can Cream of Mushroom Soup
- 1 Can Rotel Tomatoes with Green Chillies
- 1 lb. Hamburger
- 1 lb. Jimmy Dean Hot Sausage
- Jalapenos to Taste
- Fritos

Brown sausage and hamburger together, making sure all lumps are out, drain well.

Mix Velveeta, cream of mushroom soup and rotel tomatoes in crock pot. Put well drained meat in crock pot with other ingredients and stir well. This mixture should melt in about 15 minutes. Add jalapenos to taste. Serve in crock pot with fritos.

## **PECAN CHEESE IN PINEAPPLE SHELL**

*I guess this was my signature at Catering to Columbia. I have no idea how many of these I made. Friends used to say if they saw it on a buffet table they would know I had done the food!*

1 lb. grated sharp cheddar cheese	3/4 cup pecan halves
2 T. fresh chopped parsley	1 small onion, chopped
1 cup mayonnaise	1 jar pineapple preserves

Put pecans, onions and parsley in the food processor and process until fine. Add the cheese and process. Add the mayonnaise and process until well mixed. Buy a large fresh pineapple with a pretty frond. Lay pineapple on its side and slice off the top. Scoop out pineapple and save for your own use. Turn over and let drain at least one hour before filling the cheese. Put cheese in the shell and top with pineapple preserves. Serve with Ritz crackers or any salty cracker. The combination of the salty cracker, nippy cheese and the sweet preserves is what makes this so wonderful!

## **Quick Pierogies**

**Polish Dumplings stuffed with potatoes and cheddar cheese**

1 package frozen Pierogies

Drop 4-5 at a time into boiling water. Boil until the Pierogies float and then remove to drain on paper towels. Repeat until all dumplings have been cooked.

Melt 3-4 tablespoons of butter in frying pan. Slice 3-4 large, sweet onions and saute in butter until crisp/tender. Remove onions. Melt 3-4 tablespoons of butter and fry Pierogies until lightly browned and crusty.

Add onions to frying pan with Pierogies and heat.

\*Dumplings can be made from "scratch", but this is an all day job!!!

Gloria Wajciechowski  
West Point, VA

## Joel's Mother-In-Law's Chili

1 large onion  
1 lb ground beef  
2 cans Campbell's Tomato Soup  
1 large can chili beans  
1 Tbs. Chili powder

Chopp onion and brown in butter. Add ground beef and brown, drain grease. Add soup, beans, and chili powder. Simmer 1/2 hour on low.

\*Quick and easy chili. Goes well with corn bread.

Joel Klein  
Denver, CO

# Chocolate Cream Pie

## Items Needed:

- 1 large Cool Whip
- 8 10 oz sweet chocolate bars
- 1 Keebler chocolate pie crust

Break chocolate into small chunks. Melt in microwave. Do not overheat. (For best results, heat 1 minute, stir, heat 1 more minute.) The Cool Whip must be room temperature. Remove about 1/2 of the cool whip. Fold chocolate into one of the halves. (Mix well) Put the "chocolate Cool Whip" in the pie crust. Put remaining Cool Whip on top. Add chocolate shavings on top of pie, if desired

Jeff Harding  
Odgen, Utah

## “Hot Dish”

1 lb. hamburger - brown and drain fat  
1 box (16 oz.) creamettes - cook and drain  
1 can (16 oz) tomato sauce  
1 can (24-32 oz) chopped tomatoes  
1 can (8 oz.) mushrooms  
Parmesan cheese

Brown hamburger and drain fat. Cook noodles and rinse. Mix remaining ingredients into a roasting pan or large casserole dish. Add noodles and hamburger. Bake in oven at 350 degrees for about an hour and serve. Great for leftovers, but you may need to add a little water before reheating.

Terry Fink  
St. Paul, MN

## Door County Cherry Muffins

Moisten 1 cup dried Door County cherries with boiling water. (or use dried apricots or other dried fruit)

Measure and set aside 1/2 cup walnuts, pecans, or black walnuts.

Preheat oven to 400 degrees.

Grease muffin pan. (or use paper muffin cups)

Mix and set aside:

2 cups flour

1/3 cup sugar

3 tsp. baking powder

1 tsp. salt

In large bowl, mix:

1 egg

3/4 cup milk

1/2 cup vegetable oil

1/2-1 tsp. grated orange rind

Add dry ingredients, drained cherries and nuts. Mix quickly with fork until just moistened. Spoon into baking cups. Bake for 20 minutes.

Bobbie Schmitt  
Milwaukee, WI