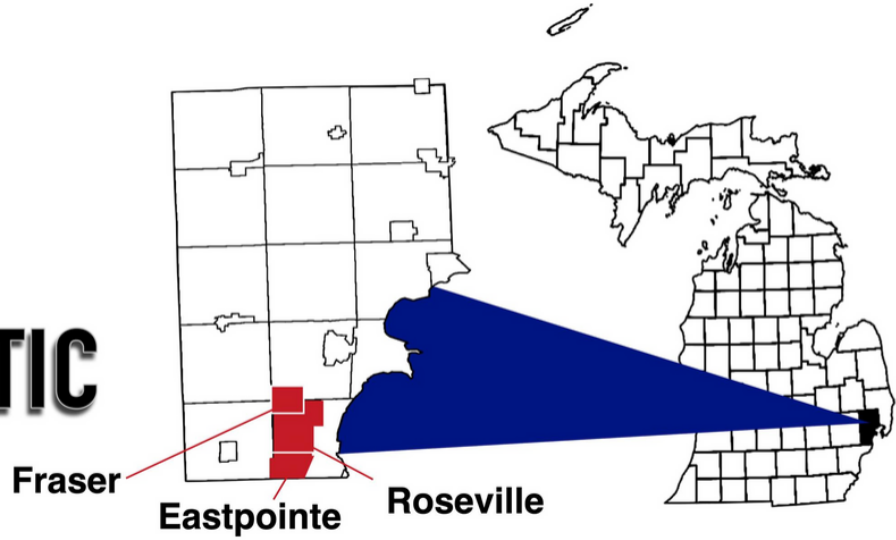


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MACOMB  
DEMOCRATIC  
CLUB**



**2020  
ZOOMER ZICNIC  
RECIPE BOOK**



# PASTA SALAD

*from Mary Hall-Rayford*

- angel hair pasta (at least half a package)
- diced green, red, or yellow bell pepper
- green onions
- broccoli florets
- Zesty Italian dressing
- Season to taste
  - *(I generally only use the Italian dressing)*

Cook pasta (firm, not wimpy). Cool pasta, add peppers, broccoli and onions--pour on dressing (when ready to serve) and mix well



# TACO SALAD

*from Gina Aiuto*

- 1 Lb ground meat
- 1 Packet of taco seasoning
- 1 Bottle Catalina Dressing
- 1 Bag shredded cheese
- 1 Bag Nacho Cheese Doritos
- 1 Med head of lettuce

Cook meat adding taco seasoning as directed on package. Set aside to cool. Open a small hole in the top of the Doritos to let air out and crush chips. Cut up lettuce. Mix all ingredients together and enjoy

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# CHICKEN PARMESAN

*from Chineva Early*

- ½ onion
- ½ green pepper
- ½ container of mushrooms
- 2 Jar of Marina or your favorite pasta sauce
- Chicken Patty (Fully Cooked)
- Parmesan Cheese
- Pasta cooked al dente.

Chop vegetables very fine and add to pasta sauce and simmer on low heat. Place the chicken patties in a baking pan and bake until warm. Pour ½ of warm sauce over chicken patties and add cheese as desired and bake until cheese is melted. Pour the other half on sauce on pasta. Serve with warm bread.

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# CRAB SPREAD APPETIZER

*from Veronica Eades*

- 2 packages of drained Crab (7oz each)
  - remove cartilage
- 1/2 container Fat Free Miracle Whip
- 2 Tbsp Chopped parsley
- 2 Tbsp Chopped Chives
- 1 Tsp Worcestershire Sauce
- 1/2 tsp Lemon Juice
- 3 Hard boiled eggs (whites only) / dice
- 1 finely chopped cucumber

In large bowl combine Miracle Whip, parsley, Worcestershire sauce and Lemon Juice.

Add Egg Whites, Crab and cucumber - stir. Cover and refrigerate one hour. Serve as spread over saltines, lettuce leaves or veggies.

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# FRANK'S RED HOT DIP

*from Dana Freers*

- 1 pkg (8 oz) Cream Cheese, Softened
- 1/2 cup Hidden Valley Ranch Dressing
- 1/2 cup Frank's Red Hot Original
- 1/2 cup crumbled bleu cheese
- 2 cups shredded cooked chicken

Combine all ingredients in a 1-quart baking dish. Bake at 350\* for 20 minutes, until hot. Stir. Enjoy.



# DUNKAROO DIP

*from Dana Freers*

- 1 box Funfetti Cake Mix
- 1/2 Container of Plain Yogurt
- 1/2 Container of Whipped Cream
- Sprinkles

Mix together and serve with animal crackers, teddy grahams, or graham crackers.

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# DUMP CAKE

*from Cardi DeMonaco Jr*

- 1 can of cherry pie filling
- 1 can of crushed pineapple
- 1 box of yellow cake mix
- 1 stick of butter - cut into chunks
- Optional: Pecan pieces

350\* oven.

Dump cherry + pineapple into a 13x9" pan. Stir together. Shake cake mix evenly over fruit mixture. Drop butter squares evenly on top. \*Sprinkle on pecans if you want.

Bake at 350\* for 35-45 minutes, until the top is lightly browned.

Serve with whipped cream or ice cream.

Mix/match other fruit combos!

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