

# BRADENTON WOMAN'S CLUB

MONTHLY NEWSLETTER



## PRESIDENT'S WELCOME

Hello Ladies!

How can it be December already? I hope all had an enjoyable Thanksgiving with family and friends. I celebrated with my family a week early so that Randy & I could enjoy a holiday cruise. In the real estate business, you take a break when the market dictates and holidays are usually a good time to go.

We will have a busy December at the club so please check your calendars and help out as much as possible. Keep reading for more information.

And as I always express, PLEASE register as a member on our website. All your "need to know" info can be found there!



### NEW THIS MONTH

- Finishing touches to the kitchen and office continue.
- Health department inspection will take place soon.

Anchors Away,  
Shannon



- Go to our club's website: [www.BradentonWomansClub.com](http://www.BradentonWomansClub.com)
- Click on the **Member Login** icon in the upper right hand corner.
- Click on **Sign up** on the next page
- Enter your email & a password of your choosing on the next page.
- You will receive a confirmation email when info has been received and approved.
- **Need help?** Call Tammy 910-612-7912
- Member Only documents will then be found under the HOME tab.

## DECEMBER

- Clorinda Holland - 6th
- Cassie Yeager - 8th
- Heather Settlemyer - 11th
- Meta Green - 26th
- Lisa Boccia - 30th



# BWC IN ACTION



Here are some of the gifts purchased for the Grow to Give gift giveaway from proceeds from Eric Von at Halloween Fest 2022.



**Made Here Craft Show** brought about 400 guests into our clubhouse! Many who had never been inside before.



**Hopper's WinterFest** was so much fun! Kids of all ages had a great time telling Santa what they wanted for Christmas. Thanks to EXIT Realty International for matching funds raised that day up to \$5,000. Stay tuned for the final amount raised!



# BONUS PAGE THIS MONTH

Several members asked for the recipes from our November port-of-call to Spain. Here you go!

## Sopapilla Cheesecake Bars

★★★★★

Prep	Total	Ingredients	Servings
15 MIN	1 HR 20 MIN	6	12



### Ingredients

- 2 cans (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)
- 2 packages (8 oz each) cream cheese, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1/2 cup butter, melted
- 1 tablespoon ground cinnamon

### Steps

- 1 Heat oven to 350°F.
- 2 Unroll 1 can dough. Place in bottom of ungreased 13x9-inch (3-quart) glass baking dish. Stretch to cover bottom of dish, firmly pressing perforations to seal.
- 3 In medium bowl, beat cream cheese and 1 cup of the sugar with electric mixer on medium speed until smooth. Beat in vanilla. Spread over dough in baking dish.
- 4 Unroll second can of dough. Firmly press perforations to seal. Carefully place on top of cream cheese layer. Pinch seams together.
- 5 Pour melted butter evenly over top. Mix remaining 1/2 cup sugar with the cinnamon, and sprinkle evenly over butter.
- 6 Bake 30-35 minutes or until bars appear set when gently shaken. Cool slightly, about 30 minutes. Refrigerate for easy cutting. Cut into 4 rows by 3 rows. Cover and refrigerate any remaining bars.

<https://www.pillsbury.com/recipes/sopapilla-cheesecake-bars/65ec128f-2acc-417b-8745-06c182d3134a>

## SPANISH CHICKEN & RICE CASSEROLE

### INGREDIENTS

- 3 POUNDS CHICKEN
- 1 TABLESPOON SALT
- 1/2 CUP CHOPPED ONION
- 1 CHOPPED GREEN BELL PEPPER
- 1 1/4 CUPS UNCOOKED RICE
- 2 3/4 CUPS CHICKEN BROTH
- 1 SMALL CAN ORIGINAL ROTEL DICED TOMATOES WITH GREEN CHILIES
- 1 CUP SHREDDED CHEDDAR CHEESE
- 6 OUNCES TORTILLA CHIPS
- 1 SMALL TUB SOUR CREAM

### DIRECTIONS

- PLACE COOKED CHICKEN ACROSS THE BOTTOM OF A 9" x 13" BAKING DISH.
- TOP IT WITH CHOPPED ONIONS AND GREEN BELL PEPPER.
- ADD DRAINED ROTEL TOMATOES AND CHILIES, RICE, SALT, AND CHICKEN BROTH.
- WRAP THE CASSEROLE DISH WITH FOIL AND BAKE @ 350° FOR 1 HOUR.
- TOP WITH CHEDDAR CHEESE AND BAKE FOR 10-15 MINUTES TILL CHEESE IS MELTED AND SLIGHTLY BROWNED.
- SERVE WITH TORTILLIA CHIPS AND A DOLLOP OF SOUR CREAM.

## Espinacas con Garbanzos

*This classic Spanish tapas is a great addition to your appetizer spread. Hearty chick peas and fresh spinach are cooked in a cozy sauce of tomatoes, onions and exotic spices. Delightful!*

PREP TIME	COOK TIME	TOTAL TIME
5 minutes	15 minutes	20 minutes

### Ingredients

- 2 15.5 oz can garbanzos (chick peas)
- 5 cups fresh spinach
- 1 onion
- 1/4 cup raisins
- 1/2 cup tomato sauce
- 4 garlic cloves
- 3 strips bacon
- 1 tsp smoked paprika
- 1 tsp cumin powder
- Salt and pepper to taste
- Extra virgin olive oil for drizzling



### Instructions

1. Cut bacon into 1 inch pieces and fry in skillet over medium high heat. When brown and crisp, remove from skillet and set aside. While bacon is cooking, slice onions and garlic.
2. Add onions and sauté in bacon fat. Cook until soft and translucent.
3. Stir in garlic, smoked paprika and cumin powder. Sauté one minute.
4. Mix in tomato sauce and then garbanzos. Sauté for a minute, then add in raisins.
5. Stir in spinach and cook a few minutes until wilted. If your skillet cannot accommodate all raw spinach at once, you can add it in batches.
6. Stir in bacon, serve in a dish, drizzle with a generous portion of olive oil and garnish with slivered almonds.

<https://gypsyplate.com/espinacas-con-garbanzos/#espinacas-con-garbanzos>