



# Employee Cookbook

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*A special thanks to all of the employees who participated in our holiday project. We hope everyone enjoys the recipes! Happy Cooking!*

# Appetizers & Snacks



## Cajun Pretzels

1 TSP DILL WEED

2 TSP CAYENNE PEPPER

1 PKG DRY RANCH DRESSING

2 PKGS PRETZELS

1 TBSP CREOLE SEASONING (FOR EXTREME HOT USE 2 TBSP)

1 TBSP MCCORMICK BROILED STEAK SEASONING

1  $\frac{1}{2}$  CUP COOKING OIL

MIX SEASONINGS TOGETHER ADD OIL, STIR TOGETHER WITH WIRE WISK. POUR MIXTURE OVER TOP OF PRETZELS IN LARGE BAKING PAN (I USE 2 13X9 BAKING PANS ONE BAG OF PRETZELS IN EACH). STIR PRETZELS SEVERAL TIMES TO MAKE SURE THEY ARE WELL COATED.

BAKE @ 225° FOR 2 HOURS, STIRRING EVERY 30 MINUTES.

FYI - If you want your pretzels as hot as possible use sticks, then the larger size, then small pretzels are the mildest.

Tracey Limke

### **Stephanie's Cornbread Dip**

2 boxes of Jiffy Cornbread

1 can of Rotel

2 bunches of green onion finely chopped

1 medium green bell pepper finely chopped

2 cups of Miracle Whip

$\frac{1}{2}$  lb of bacon finely chopped

Bake cornbread and let cool. Crumble cornbread into bowl. Cook bacon until crispy. Mix rest of the ingredients. Chill overnight and then serve with Scoops.

Stephanie Wright

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### **Stephanie's Sausage Wontons**

1 pkg of wonton papers

1 lb sausage

1 8oz onion & chive cream cheese

1 cup grated sharp cheddar cheese

1 cup grated fresh parmesan cheese

3 Tbsp of diced green onions

1 tsp of garlic powder

Cook sausage and drain all grease. Then add the rest of the ingredient and cook until cheese & cream cheese is melted and blended together. Place wonton papers in a muffin tin. Fill wontons with a teaspoon of filling. Bake at 350° until wonton tips are brown (usually 5 - 7 minutes). Makes 48.

Stephanie Wright

### Cheddar, Bacon & Ranch Cheese Ball

1 pkg (1 oz) Ranch Salad Dressing Mix (*NOT Ranch DIP Mix, I like Hidden Valley*)

1 pkg Real Bacon Bits ...more if you like (*I use Oscar Mayer Real Bacon Bits*)

3/4 to 1 Cup Shredded Cheddar Cheese

2 pkgs (8 oz) Cream Cheese (*Softened*)

Mash cream cheese and ranch dip packet together. Mash in bacon bits then gradually mash in the shredded cheese. Place mixture on saran wrap and shape into a ball or log. Can be rolled in pecans, chili powder or sliced almonds (*this is optional*). Refrigerate. Serve with your favorite Crackers. Enjoy!

*\*\*\*Even better if made the night before it is served*

Lori Sherman

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### Cream Cheese with Jalapeño-Strawberry preserves

Mix 1 jar of jalapeno jelly with strawberry preserves to taste. Adding the strawberry preserves to the jalapeno jelly and tasting as you go. I tend to make my blend on the spicy side, but it is completely up to you. This is best with homemade, but your favorite brands work fine.

1-2 blocks of cream cheese on a pretty plate with extra room (this will make sense later)

Pour the jalapeno - strawberry preserves on top. (now you know why I said you need extra room)

Add your favorite crackers around the edges of the plate. This is colorful and tasty. Enjoy.

Inez Estes

### **Shark Bites**

6 to 10 jalapenos cut in half, seeded

1 8oz pkg. cream cheese

1lb bacon

Toothpicks

Cut jalapenos in half (leave some seeds if you like it hot). Fill each half with softened cream cheese. If the jalapenos are small, cut bacon in half and wrap around cheese filled jalapenos and secure with toothpicks. Place in oven at 350 degrees or on grill until bacon is done and cheese is melty. Serve with Ranch dressing.

Tomi McIntosh

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### **Spinach Artichoke Dip**

1 10oz pkg chopped spinach

2 13.75oz cans of artichokes

$\frac{1}{2}$  cup mayonnaise

$\frac{1}{2}$  cup sour cream

1 cup shredded parmesan cheese

1 cup Jack cheese

In microwave heat spinach for 5 minutes, drain and squeeze out excess water, place in bowl. Chop artichokes either in food processor, or coarsely chop. Add to bowl. Combine sour cream, mayo and parmesan cheese into bowl and mix well. \* Add more sour cream if you like a creamier dip. Spoon into butter greased casserole dish and top with Jack cheese. Bake 350 degrees for 30 minutes or until the cheese on top is melted.

Tomi McIntosh

# Soups



## Confederate Bean Soup

- $\frac{1}{2}$  lb Turkey or light Smoked Sausage, sliced in rounds  $\frac{1}{4}$  inch thick
- 2 Tbsp butter
- 2-3 slices bacon, diced
- 1 green bell pepper, diced
- 2 cups leftover baked beans, or one 16oz can Bush's Baked Beans
- 1 clove garlic
- 1 medium onion, diced
- 1 to  $1\frac{1}{2}$  cups half & half (I use fat free)
- Salt & Pepper to taste

Sauté sausage, bacon, garlic, onion, & bell pepper in butter until bacon is cooked.

Add beans; simmer for a few minutes over medium to low heat.

Add half & half. Increase or decrease half & half to preferred thickness.

Serve with piping hot cornbread. Serves 3 or 4

Dawn Scott-Martinez

## White Bean Chili with Chicken and Bacon

### Ingredients

- 1 lb Navy Beans
- 6 cups chicken stock
- 4 tablespoons butter
- 1 cup diced onions
- 2½ cups chopped green chilies
- 1½ lb chicken breasts chopped
- ¼ lb bacon chopped
- 1 tablespoon ground cumin
- 1 teaspoon ground pepper (or preference)

### Directions

- Rinse beans well, cover and soak in water for 2 hours. Drain
- Lightly fry chopped bacon in a skillet until soft
- Place beans in large pot with the chicken stock, bringing to a boil over medium to high heat.
- In a saucepan, heat butter at a medium heat until melted. Add garlic, onions and chilies and sauté for 5 to 10 minutes until blended.
- Add chili mixture, chicken, bacon and spices to the bean pot.
- Reduce heat to simmer/medium and cook. Stir occasionally, approximately 1½ to 2 hours, or until beans soften

Wally Waken

## Vegetarian Chili

- 19 oz black bean soup
- 1 onion (chopped)
- 15 oz kidney beans (rinsed and drained)
- 1 green bell pepper (chopped)
- 15 oz garbanzo beans (rinsed and drained)
- 2 stalks celery (chopped)
- 16 oz vegetarian baked beans
- 2 cloves garlic (chopped)
- 14.5 oz chopped tomatoes in puree
- 1 Tbsp chili powder
- 15 oz whole kernel corn
- 1 Tbsp dried parsley
- 1 Tbsp dried oregano
- 1 Tbsp dried basil

Combine all ingredients in a slow cooker. Cook for at least 2 hours on high.

Anjanett Schmidt

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## TACO SOUP

- 2 lb. Ground Beef
- 1 chopped Onion
- 2 cloves fresh Garlic, pressed
- 16 oz. can chopped Tomatoes with juice (can use 14.5 oz)
- 1 package Mild Taco Seasoning
- 1 package Ranch dressing mix
- 1 can Rotel tomatoes with juice
- 2 cans Pinto Beans
- 1 can Hominy with juice
- Velveeta cheese to taste (I used  $\frac{1}{2}$  lb.)

Sauté beef. Add Garlic and Onion. Cook until done. Add seasonings. Add veggies and chopped cilantro. Cut up cheese and melt into soup. Let simmer and may garnish with sour cream and tortilla chips.

Dawn Scott-Martinez

## Crock Pot Chili

- 1 tablespoon vegetable oil
- 2 pounds ground beef
- 4 tablespoons chili powder, divided
- 3 teaspoons kosher salt, divided
- 1 tablespoon dried minced onions
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 2 (28-ounce) cans diced tomatoes
- 1 (15-ounce) can kidney beans, drained and rinsed
- 1 (15-ounce) can refried beans
- 1 whole jalapeno, sliced in half
- 1 bay leaf
- 2 tablespoons corn meal (*optional, to thicken*)

Garnishes: finely chopped red onion, sliced scallions, sour cream, grated cheddar cheese, cilantro, avocado, sliced pickled jalapeno, limes.

### **INSTRUCTIONS**

- In a large skillet, heat oil over medium-high heat. Add ground beef, and cook until browned, about 8 minutes, stirring occasionally.

- Season with 3 tablespoons chili powder, 2 teaspoons kosher salt, minced onions, garlic powder, oregano, and cumin.
- Meanwhile, in a crock pot, combine diced tomatoes, kidney beans, refried beans, jalapeno, bay leaf, and corn meal, if desired.
- Add seasoned meat to the crock pot, stir all ingredients together, and cook over low heat for 6 to 8 hours, or high heat for 4 hours.
- Before serving, season with remaining tablespoon chili powder and teaspoon salt. Serve with garnishes as desired.

Stephanie Wright

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### White Chicken Chili

- 2 onions, chopped
- 1 Tbsp. olive oil
- 6 cups chicken broth
- 6 15.5oz cans Great Northern beans, drained & rinsed
- 3 5oz cans chicken, drained
- 2 4oz cans diced green chilies
- 2 tsp. ground cumin
- 1 tsp. garlic powder
- 1½ tsp. dried oregano
- ¼ tsp. white pepper
- 12oz container sour cream
- 3 cups shredded Monterey jack cheese

In a large stockpot over medium heat, sauté onions in oil until tender. Stir in remaining ingredients except sour cream and cheese. Simmer for 30 minutes, stirring frequently, until heated through. Shortly before serving, add sour cream and cheese. Stir until cheese is melted. Serves 16 to 20.

Stephanie Wright

## Chicken Taco Soup

- 1 Tbsp canola oil
- 2 lb. ground chicken
- 2 small yellow onions, diced
- 1 14.5oz can diced fire roasted tomatoes
- 1 14.5oz can diced tomatoes with chilies
- 1 15.5oz can black beans, drained and rinsed
- 2 15.5oz cans pinto beans, drained and rinsed
- 2 4.5oz cans diced green chilies
- 1 1oz package ranch salad dressing mix
- 1 1.25oz package low sodium taco seasoning
- 10oz bag frozen corn, thawed
- toppings: corn chips, jalapenos, chopped green onions, sour cream, shredded cheddar cheese

### **Instructions**

- Bring a stock pot to medium high heat. Add oil and brown ground chicken and onions.
- Add the tomatoes, beans, chilies ranch and taco seasoning to the stock pot. Bring to a boil.
- Reduce heat to a simmer and allow to simmer for 1 hour.
- Add corn, and allow it to heat through, about 5 minutes.
- Serve hot with toppings.

### **Notes**

Slow Cooker Directions: Brown the chicken and onions in a large skillet. Pour into a slow cooker along with the rest of the soup ingredients. Mix well. Cook in slow cooker on low for 5 hours.

Stephanie Wright

## **Beer Mac n Cheese Soup**

Servings: makes 4 servings

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

### **Ingredients**

- 6 strips bacon, cut into 1 inch slices (omit and replace with 2 tablespoons of oil or butter for vegetarian)
- 1 medium onion, diced
- 2 stalks celery, diced
- 1 large carrot, diced
- 1 jalapeno pepper, diced
- 2 cloves garlic, chopped
- $\frac{1}{4}$  cup flour
- 2 cups chicken or vegetable broth
- 1 bottle beer (or another cup of broth)
- 1 pinch nutmeg
- $1\frac{1}{2}$  cups elbow macaroni
- $\frac{1}{2}$  cup heavy cream
- 1 teaspoon Dijon mustard
- 3 cups cheddar cheese, shredded
- cayenne to taste
- salt and pepper to taste

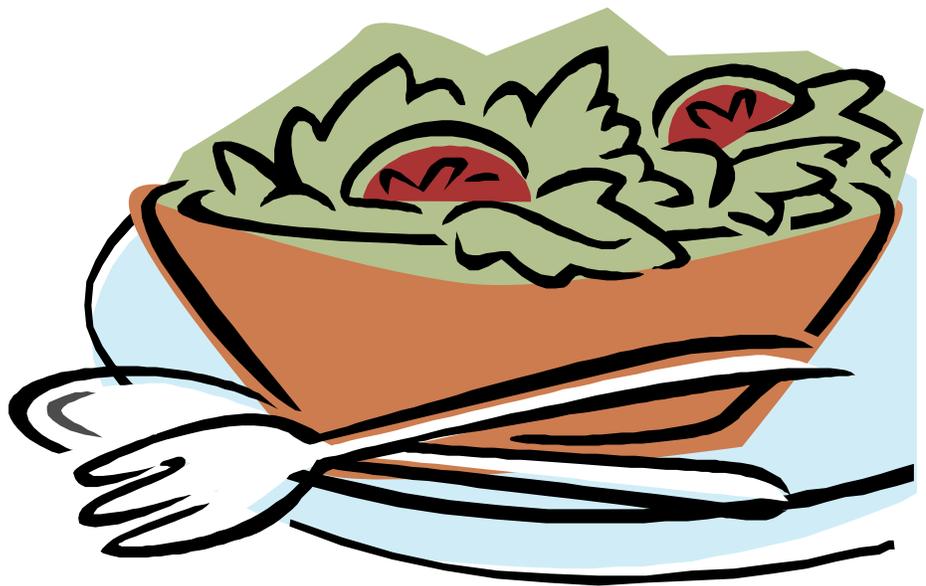
### **Directions**

- Cook the bacon in a pan over medium heat and set aside on paper towels to drain, reserving 2 tablespoons of the grease in the pan.
- Add the onion, celery, carrot and jalapeno and cook until tender, about 10 minutes.
- Add the garlic and cook until fragrant, about a minute.
- Mix in the flour and let it cook for 2-3 minutes.
- Add the broth, beer, nutmeg, bacon and macaroni and let cook until the macaroni is al-dente, about 7-8 minutes.

- Add the cream, mustard and cheese and cook until the cheese has melted but do not bring it back to a boil.
- Season with cayenne, salt and pepper to taste.

Stephanie Wright

# Salads



## Cranberry Salad

- 2 boxes cranberry Jell-O dissolved in 2 cups of boiling water
- Add:
- $\frac{3}{4}$  cup cold water
- 1 can crushed pineapple
- 1 can whole cranberry sauce
- 1 can mandarin oranges drained

**After it starts to set, add:**

$\frac{1}{2}$  cup of chopped nuts

$\frac{1}{2}$  cup of fresh apple

Chill 2 hours before serving

Pam Hicks

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## Easy Asian Slaw

- $\frac{1}{2}$  cup shredded carrots
- $\frac{1}{2}$  cup packaged coleslaw mix
- 1 small scallion, chopped
- 1 Tbsp. low-fat Asian-flavored vinaigrette dressing
- 1 tsp. fresh chopped mint
- 1 tsp. minced jalapeno pepper

In a small bowl, toss together carrots, slaw mix, scallion and dressing; garnish with mint and jalapeno.

Joy Lee

## Ramen Noodle Salad

- 1 Pkg Cole slaw mix
- 1 Pkg Oriental flavor ramen noodles (uncooked/crushed)
- 3 to 4 Green onions (chopped)
- 1/3 cup Sunflower seeds
- 1/2 cup Cashew halves
- 1/3 cup Sliced almonds

Toss all ingredients together in a salad bowl.

### **Dressing:**

- 1/4 cup Sugar (*more if you like it sweeter*)
- 1/4 cup Oil
- 2 Tbsp Apple cider vinegar
- 1 Ramen noodles flavor packet

Combine ingredients, mix well. Pour dressing over salad and toss when ready to serve.

Lori Sherman

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## Corn Salad

- 2 cans corn, drained
- 2/3 cup chopped bell pepper
- 1/3 cup chopped red onion
- 1/3 cup grated cheddar (we used Mexican blend)
- 2/3 cup mayo (we used fat free)
- 1 9.75oz Chili Cheese Fritos, crushed

Mix all but Fritos. Chill. Just before serving, stir in crushed Fritos.

You may reserve a few for the top of the salad.

Dawn Scott-Martinez

## Greek Salad

### **Salad:**

- 9 cups (*approx.*) spinach & Boston lettuce (*any variety of greens work*)
- 1/2 cup crumbled feta cheese
- 1/4 cup sliced green or red onion
- black olives (*generous amount*)
- tomatoes (*generous amount*)
- cucumber (*generous amount*)

### **Dressing:**

- 1/4 cup vegetable or olive oil
- 2 Tbsp. lemon juice
- 1½ tsp. Dijon-style mustard
- 1/4 tsp. salt
- 1/8 tsp. pepper

Shake the dressing ingredients together in a jar until well blended. Pour over salad just before serving. Makes approx. 8 servings.

Dawn Scott-Martinez

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## Broccoli Salad

1 cup celery  
3 cups raw broccoli, chopped  
4 hard boiled eggs, chopped  
8 slices of bacon fried and crumbled  
1/2 cup raisins

### ***Dressing:***

1 cup mayo (*not Miracle Whip*)  
1/4 cup sugar  
2 tsp. vinegar

Combine all the salad ingredients in a mixing bowl. Then make the dressing pour over the salad mixture and stir. \*Best if you let set 1 hour after putting on the salad. TIP: This works great if you add spiral pasta too

Lori Sherman

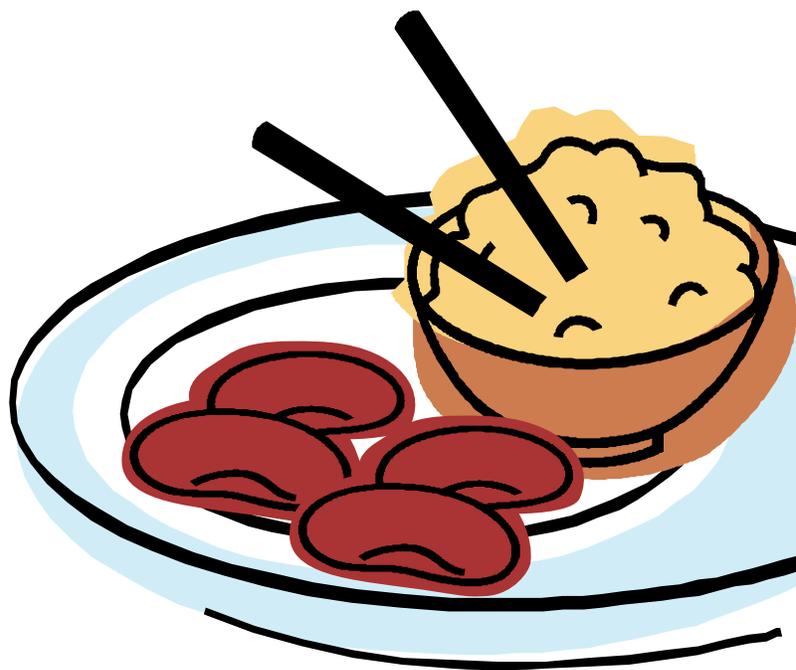
## Oriental Salad

- 2 pkg of oriental flavored ramen noodles, save seasoning packets
- 1 pkg broccoli cole slaw
- 1 bunch green onions, chopped
- 4oz to 8oz of sunflower seeds
- $\frac{1}{4}$  cup raspberry balsamic vinegar (Alessi)
- $\frac{1}{2}$  cup salad oil
- $\frac{1}{2}$  cup sugar
- 2 seasoning packets from ramen noodles

Crush noodles in the packet. Careful package doesn't break open. Remove seasoning packets. Boil ramen noodles 2-3 minutes and drain. Combine with cole slaw, green onions, and sunflower seeds. Add raspberry vinegar, oil, sugar and seasoning packets. Pour over cole slaw mixture and chill.

Stephanie Wright

# Sides



### **Fried Cabbage**

- 1 large head of cabbage
- 4 slices bacon
- 1 small onion

Cut cabbage in quarters (take out core if you don't like it). Slice each quarter any thickness you want. Set aside. Cut bacon into pieces and chop onion. Place bacon and onion in a deep skillet and cook bacon and onion together until onion is clear. Add cabbage to the skillet and stir. Salt and pepper to taste, cover and let cabbage steam and wilt, on medium heat, stirring occasionally. When cabbage is tender, serve.

Tomi McIntosh

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### **Jalapeno Corn**

- 1 8oz to 10 oz pkg frozen whole kernel corn
- 1 8oz pkg cream cheese
- 1 or 2 jalapenos

In sauce pan, place thawed corn and cream cheese. Stir until cheese is melted. Finely chop jalapenos (remove the seeds if you don't like it hot; add a few seeds if you like hot), add to the corn and cheese mixture. Serve Hot.

Tomi McIntosh

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### **Cream Cheese Corn**

- 1 16oz pkg of Frozen Corn
- 1 8oz pkg of Cream Cheese
- Salt
- Pepper

Add  $\frac{1}{4}$  cup of water to Corn in a saucepan. Add Cream Cheese and cook over medium heat until melted. Salt and pepper to taste.

Audrey Ellis

### Orange Glazed Carrots

- 3 Tbsp butter
- 1 tsp lemon zest
- 3 Tbsp brown sugar
- 1/8 tsp salt
- 3 Tbsp orange juice
- 1 lb carrots, scrapped and sliced thinly

Place butter in a 1 quart casserole. Microwave at high for 50 seconds or until melted. Add brown sugar, orange juice, lemon zest, and salt, stirring well. Add sliced carrots. Cover with lid and microwave at high for 6-8 minutes or until tender, stirring after 3 minutes. Serve warm.

Anjanett Schmidt

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### Cranberry, Italian Sausage and Apple Stuffing

#### **Ingredients** *(Original recipe makes 15 servings)*

- 1 lb Italian sausage
- 1/4 cup butter
- 6 cups coarsely chopped leeks (or 4 cups diced onions)
- 4 Granny Smith apples - peeled, cored and chopped
- 2 cups chopped celery
- 4 teaspoons poultry seasoning
- 2 teaspoons dried rosemary, crushed
- 1 cup dried cranberries
- 12 cups white bread cubes, baked until slightly dry
- 1-1/3 cups chicken stock
- salt and black pepper to taste

#### **Directions**

Cook and stir sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

- Into the same pan melt the butter. Add the leeks or onions, apples, celery and poultry seasoning; cook until softened, about 10 minutes. Add the

rosemary, dried cranberries and cooked sausage. Mix all with the dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

- Add additional chicken stock to moisten stuffing if needed. Stuffing is then baked in a covered buttered casserole at 350 degrees F (175 degrees C) for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

Wally Waken

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### **Pizza Potato**

1 small, warm baked potato, split in half  
3 Tbsp. store-bought pizza sauce  
2 Tbsp. shredded part-skim mozzarella cheese  
1 Tbsp. grated Parmesan cheese  
2 tsp. fresh, small basil leaves  
Pinch crushed red pepper flakes

Top potato with sauce; sprinkle with both types of cheese. Broil in oven or toaster oven until cheese browns, about 2 to 3 minutes; garnish with basil and red pepper flakes.

Joy Lee

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### **Bacon and Cheddar Potato**

1 small, warm baked potato, split in half  
2 Tbsp. shredded low-fat Cheddar cheese  
1 oz. diced uncooked Canadian bacon  
2 tsp. reduced-fat sour cream  
2 tsp. chopped scallions or chives

Sprinkle potato with cheese and bacon; broil in oven or toaster oven until cheese is bubbly. Top with sour cream; garnish with scallions or chives.

Joy Lee

## **Broccoli with Lemon Crumbs**

- 2 slices whole-wheat bread
- 2 tablespoons butter
- 1 lemon
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 2 12-ounce bags broccoli florets (or 1 large bunch broccoli, cut into florets)

### **Preparation**

- Whirl the bread in a food processor or blender to make bread crumbs. Melt the butter in a small skillet. Add the bread crumbs and sauté over medium heat until toasted. Grate the zest from the lemon. Cut the lemon in half and squeeze the juice from one half into the pan. Add the salt and several grinds of black pepper and cook, stirring constantly, until dry. (The Lemon Crumbs can be made to this point up to 2 days ahead. Spoon into a plastic bag and set aside at room temperature.)
- Microwave the broccoli according to the package directions. (If using fresh broccoli, pile the florets on a microwave-safe plate and sprinkle with a few tablespoons of water. Cover with plastic wrap and microwave 3 to 5 minutes or until crisp-tender.) Remove and sprinkle with the Lemon Crumbs.
- Time-saver: Cook the broccoli florets right in their microwavable bag. No waiting for water to boil. And, again, no extra pot to clean.

Stephanie Wright

### Honey Glazed Carrots with Pecans

- 1 tablespoon olive oil
- 6 cups diagonally sliced (1/4 in.) peeled carrots
- 1 teaspoon minced fresh ginger
- 1 cup packed brown sugar
- 1-1/2 cups toasted pecan halves

#### **Preparation**

- Heat oil in a nonstick frying pan over medium-high heat. Add carrots and cook, stirring frequently for 4 minutes. Stir in ginger and sugar, and cook, stirring, until sugar melts, about 2 minutes. Add pecans and cook until carrots are tender when pierced and mixture is glazed in sugar, 3 to 5 minutes.
- **Note:** *Nutritional analysis is per 1/2 cup serving.*

Stephanie Wright

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### Cranberry Almond Wild Rice

- 1 (6-ounce) package long grain and wild rice
- 1 (3.5-ounce) bag quick-cooking brown rice
- 3/4 cup sweetened dried cranberries
- 1/3 cup toasted slivered almonds

#### **Preparation**

- Prepare 1 (6-ounce) package long grain and wild rice according to package directions. Stir in 1 (3.5-ounce) bag quick-cooking brown rice prepared according to package directions, 3/4 cup sweetened dried cranberries, and 1/3 cup toasted slivered almonds. Prep: 5 min., Cook: 20 min.

Stephanie Wright

### **Sweet & Sour Green Beans**

- 6 bacon slices, cut into 1-inch pieces
- 1/2 medium onion, chopped
- 2 (16-oz.) packages frozen whole or cut green beans
- 2 tablespoons cider vinegar
- 2 tablespoons sugar
- Salt and pepper to taste

#### **Preparation**

- 1. Cook bacon and onion in a Dutch oven over medium heat, stirring often, 6 to 8 minutes or until browned. Transfer bacon mixture to a plate, reserving drippings in Dutch oven.
- 2. Cook beans in hot drippings, stirring often, 8 to 10 minutes or to desired degree of tenderness. Stir in vinegar, sugar, and bacon mixture. Cook, stirring often, 3 minutes or until thoroughly heated. Season with salt and pepper to taste.

Stephanie Wright

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### **Oven Roasted Asparagus**

- 3 pounds fresh asparagus
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup slivered almonds, toasted

#### **Preparation**

- Snap off and discard tough ends of asparagus; place asparagus on a lightly greased baking sheet. Drizzle evenly with olive oil; sprinkle evenly with garlic, salt, and pepper.
- Bake at 350° for 10 minutes or to desired degree of tenderness. Transfer asparagus to a serving dish; sprinkle with almonds.

Stephanie Wright

## **Sweet Biscuits**

- 3 cups Bisquick
- 3 Tbsp sugar
- Small carton of whipping cream

Mix together

Put on floured cutting board

Knead 10 times

Pan out & cut

450 ° for 8-10 minutes

Stephanie Wright

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## **Sweet Cornbread** (*Tippen's Restaurant Recipe*)

### **Ingredients**

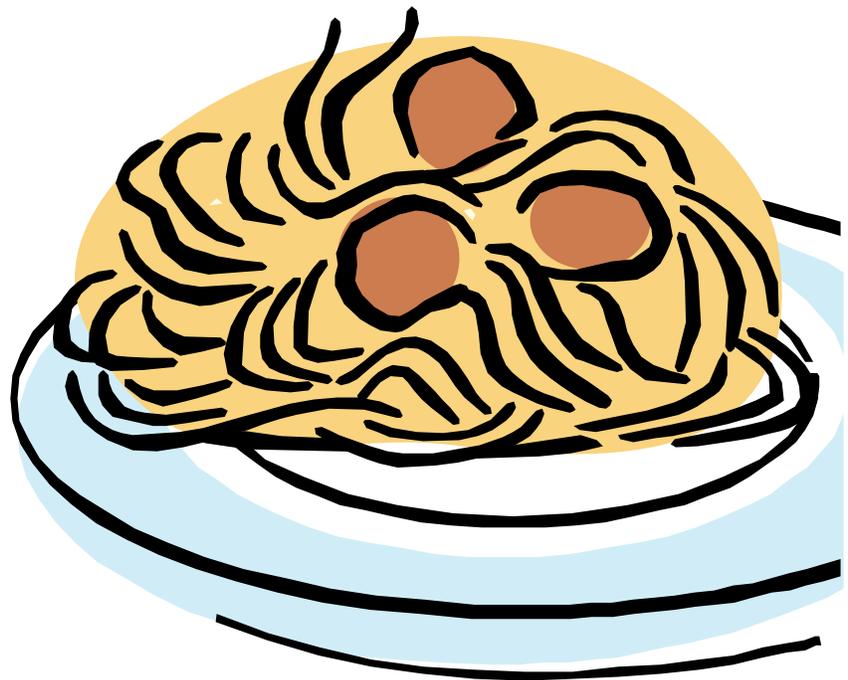
- 1 box Jiffy Cornbread Mix
- 1 box Jiffy Yellow Cake Mix
- $\frac{1}{2}$  cup water
- $\frac{1}{3}$  cup milk
- $\frac{1}{4}$  cup oil
- 2 large eggs
- Cooking spray

### **Directions**

- Pre-heat oven at 375°
- Mix eggs, water, milk and oil
- Blend in dry mixes
- Spray 8x8 or 9x12 baking dish
- Bake 20-25 minutes (or until golden)

Wally Waken

# Casseroles & Pasta



## Chicken and Dressing Casserole

|   |                          |
|---|--------------------------|
| Serves 4 to 5 people                            | 2 Tbsp Olive oil         |
| 5 chicken boneless breasts                      | 1 stick butter           |
| 1 medium onion                                  | 1 tsp poultry seasoning  |
| 2 ribs celery (optional)                        | garlic powder to taste   |
| 1 can carrots (drained)                         | salt and pepper to taste |
| 1 can green beans (drained)                     |                          |
| 1 large can cream of chicken soup               |                          |
| 2 boxes cornbread stuffing mix (chicken flavor) |                          |

In large skillet, heat Olive oil. Cut chicken into pieces; chop onion and celery and add to skillet. Sprinkle poultry seasoning, garlic and S&P.

Cook on medium high heat until chicken is no longer pink and the vegetables are soft. Do not drain any liquid. Add soup. Fill half of the soup can with water and add the canned veggies, and chicken. Stir until well combined. Pour mixture into 9X13 casserole dish.

Top with dry stuffing mix. Slice butter and place whole pats on top of the stuffing mix. Bake 350 degrees until bubbly about 45 minutes. Serve with Mashed potatoes on the side or spoon the casserole over top of potatoes.

Tomi McIntosh

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## Rosemary Chicken Pasta

Ingredients:

- 5 - 6 chicken breasts cut into small pieces
- Mushrooms

- Small jar of pimentos
- 1 red bell pepper diced
- Fresh rosemary
- 1 bunch of green onions
- 1 med. purple onion
- Bow tie pasta
- 1 pkg of dried cherries or cranberries
- Poppy seed dressing

Sauté chicken, mushrooms & rosemary. Set aside. Cook pasta. Set aside. After chopping onions, red peppers, mix all ingredients together, and then mix with Poppy Seed dressing. Served chilled.

Vicky Nigro

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### **Sweet Corn Casserole**

- 1 can of corn
- 1 can of cream corn
- 1 box of jiffy corn bread mix
- 1 egg
- 1 16oz tub of sour cream
- 1/4 cup of sugar *(more or less depending on sweetness level you like)*

Preheat oven to 375°. In a mixing bowl combine all ingredients and mix thoroughly in a large casserole dish (I use 9 x 13 to cut down cooking time). Spread out mixture, place in oven and cook for 40-45 minutes until the middle isn't "jiggling" *(for lack of a better term)*

*Just a hint -- the deeper the dish you use the longer it will take to cook and you risk the outside edges being burnt. This usually makes for 4-6 people (4 generous portions). If you cut the recipe in half, still use one egg!*

Lori Sherman

### Mexican Hamburger Casserole

- 2 lbs Lean Hamburger meat
- $\frac{1}{2}$  of a small onion (optional)
- 1 can of Rotel
- 1 can of Cream of Chicken Soup
- 1 Bag of Nacho Cheese Doritos's
- Shredded Mild Cheddar Cheese

Cook hamburger meat and onions until done, drain. Add in Rotel and Cream of Chicken Soup, mix together. Then add about half of the bag of Nacho Cheese Doritos, mix together. Spray a 9x13 Baking pan with non stick cooking spray; add mixture, top with cheese. Bake @ 350 degrees until cheese is melted.

Tracy Limke

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### Mexican Chicken

- 4 or 5 large chicken breasts, cooked and cut into bite size pieces (or 1 chicken, cooked & deboned)
- 1 stick light butter
- 1 large bell pepper, chopped
- 1 large onion, chopped
- 2 stalks celery, chopped
- 1 large box Light Velveeta Cheese
- 2 cans Cream of Chicken soup (regular or reduced fat)
- 1 can Rotel
- 1 small can green chilies
- 1 large can mushrooms, stems & pieces or whole
- 1 8oz package Sour Cream (regular, reduced fat, or fat free)
- 1 large bag Nacho Cheese flavored Doritos
- $\frac{1}{2}$  cup reduced fat shredded cheese

Melt butter in a large pan. Add chopped peppers, onions, and celery. Cook until crisp. Add Velveeta Cheese (it melts faster if you cube it before putting it in the pan) and simmer until melted. Stir in Cream of Chicken soup, rotel, green chilies, mushrooms, and sour cream. Mix in bag of Doritos. Divide into two 7x11 casserole dishes, or one 9x13. Sprinkle with cheddar or mozzarella cheese. Bake until cheese melts, approximately 15-20 minutes.

Dawn Scott-Martinez

## Italian Mac-n-Cheese

### Ingredients

- 7oz (dry) elbow macaroni (I have also used a spaghetti squash)
- 1 pound Italian sausage
- 2 tablespoons olive oil
- 3 tablespoons butter
- 3 or 4 cloves garlic, chopped (or 2 tablespoons from jar, diced)
- 8oz fresh mushrooms, sliced
- Salt and pepper (preference)
- 2 tablespoons all-purpose flour
- $1\frac{1}{4}$  cup chicken stock
- 1 cup heavy cream (or half-n-half)
- 1 12-ounce bag (or 3 cups) shredded Italian 4 cheese blend
- 1 can Italian diced tomatoes, mostly drained
- $1/2$  cup Parmesan

### Directions

- Boil water for pasta and cook pasta as you would normally.
- Pre-heat oven at 350°.
- In a nonstick skillet, brown and crumble the Italian sausage. Drain cooked sausage and place aside.
- Return pan to medium heat and add extra-virgin olive oil, butter, garlic and mushrooms. Season with salt and pepper. Sauté until mushrooms are golden (5 minutes or so).
- Preheat broiler to high.
- To mushrooms, add flour and stir, cooking 2 minutes. Whisk in stock. When stock starts to bubble, stir in cream. Bring cream to a bubble, then stir in  $2\frac{1}{2}$  cups of 4 cheese blend. When cheese has melted into sauce, add tomatoes. When sauce starts to bubble, remove from heat, stir in sausage and reduce heat.
- Lay out the cooked pasta in baking dish or casserole pan.
- Transfer sauce blend to baking dish with the pasta. Place in oven for about 10 minutes, covered.
- Mix the remaining  $1/2$  cup of 4 cheese blend and the grated Parmesan. Turn oven to High Broil. Uncover and sprinkle cheese mix over the top and brown

under hot broiler. Careful, this doesn't take long; I usually rotate the pan every 30 seconds for maybe 3 minutes tops.

Wally Waken

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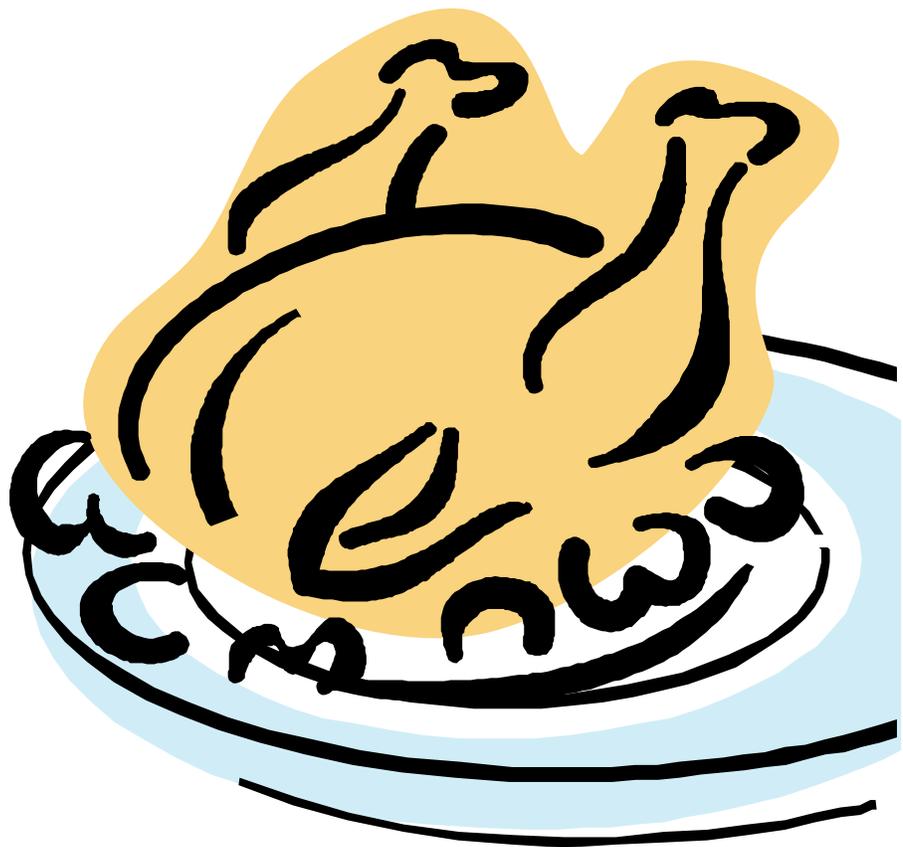
### Rice & Green Chili Casserole

- 1 cup sour cream
- 2 4oz cans green chilies
- 3 cups cooked white rice
- 12oz Monterey Jack cheese, cut in thin strips
- $\frac{1}{2}$  cup shredded cheddar cheese

Mix sour cream and chilies. In greased 1 1/2 quart casserole, layer 1 cup rice, 1/2 of sour cream mixture and 1/2 of cheese strips; repeat. Cover with remaining rice. Bake, uncovered at 325 degrees for about 30 minutes. Sprinkle with shredded cheddar cheese. Return to oven until cheese melts. Serves 6.

Dawn Scott-Martinez

# Main Dishes



### Lasagna Corn Carne (Mexican Lasagna)

1 lb 90% lean ground beef (I use lean ground turkey)  
1 small onion, chopped  
1 Bell pepper, chopped  
2 stalks of celery, chopped  
3 minced garlic cloves  
1 tsp dried basil  
1 tsp salt  
1 tsp chili powder  
16 oz salsa  
16 can kidney or black beans (rinsed and drained)  
14  $\frac{3}{4}$  oz can cream style corn  
8 cooked lasagna noodles  
2 cups shredded part skim mozzarella cheese  
 $\frac{1}{2}$  cup grated parmesan cheese

Brown meat until no longer pink, add chopped onion, bell pepper, celery, garlic, and spices. Cook for 5-10 minutes, or until onions are translucent. Add salsa, beans, and corn. Simmer 15 minutes.

Spread  $\frac{1}{4}$  of the sauce in a greased (use cooking spray) 9x13 dish; top with 4 cooked lasagna noodles. Repeat layers once. Top with half of remaining sauce, sprinkle with 1 cup shredded mozzarella and  $\frac{1}{4}$  cup parmesan. Layer with 4 more noodles, remaining sauce, 1 cup mozzarella, and  $\frac{1}{4}$  cup parmesan.

Cover and bake at 350° for 30 minutes. Uncover; bake 15-20 minutes longer or until heated through. Let stand 15 minutes before cutting. Makes 12 servings.

Dawn Scott-Martinez

## Roast & Carrots

- 3 pound roast (chuck or rump)
- 2 cans French Onion Soup
- 1 can Golden Mushroom Soup
- 1 package baby carrots
- Cut roast into bite size pieces, mix together with carrots & soups.
- Add salt & pepper to taste.

Place mixture in a greased 9x13 pan, cover with foil & bake at 350° for about 3 hours

Serve over rice, noodles, or mashed potatoes.

OR

Add small new potatoes or cut up potatoes & bake with meat & carrot mixture.

Dawn Scott-Martinez

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## Meatballs

- 2lbs of ground beef
- 2 Cups of Minute Rice (*uncooked*)
- $\frac{1}{2}$  of a medium white onion, diced
- 2 large cans of tomato juice
- Garlic Salt to taste
- Pepper to taste

Combine all ingredients except tomato juice in a bowl. Roll into balls (*size of an egg or larger*). Brown the meatballs on all sides. Place them in a large pot and pour tomato juice over the meatballs. Cover and let cook on medium heat for 1  $\frac{1}{2}$  hours. Serve hot.

Audrey Ellis

## Meatloaf

- 2 lbs ground beef
- $\frac{1}{2}$  medium white onion, diced
- $\frac{1}{2}$  medium bell pepper, diced
- 1 small can of tomato sauce
- 1 egg, beaten
- 1 sleeve of saltine crackers, crushed
- Salt and Pepper to taste

Combine all ingredients in a bowl and mix together well. Shape into loaf and place onto cookie sheet or into cake pan and bake 1  $\frac{1}{2}$  hours on 350 degrees. About 10 minutes before meatloaf is finished baking, spread ketchup on top and finish baking.

Audrey Ellis

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## Blue Cheese Stuffed Hamburgers

|                                  |  |
|----------------------------------|--|
| 1 $\frac{1}{2}$ lbs. Ground beef | 1 $\frac{1}{2}$ cup sliced fresh mushrooms |
| $\frac{1}{4}$ tsp salt           | 2 med onions, sliced                       |
| $\frac{1}{4}$ tsp pepper         | $\frac{1}{4}$ tsp salt                     |
| 1/3 cup crumbled blue cheese     | $\frac{1}{4}$ tsp pepper                   |
| 3 oz cream cheese, soften        | 1 Tbsp Worcestershire sauce                |
| 1 tbsp Dijon mustard             | 4 slices ripe tomatoes                     |
| 4 onion buns                     |  |

In medium bowl stir together ground beef,  $\frac{1}{4}$  tsp salt and  $\frac{1}{4}$  tsp pepper. Form 8,  $\frac{1}{4}$  inch thick patties. In small bowl stir together blue cheese, cream cheese, and mustard. Place about 2 tablespoons cheese mixture on top of 4 patties. Top with the remaining meat patties. Press around edges to seal. Place hamburgers in 10 inch skillet. Cook over medium heat, turning once, until desired doneness. Place hamburgers on buns. In same skillet, place mushrooms and onions. Add  $\frac{1}{4}$  tsp salt,  $\frac{1}{4}$  tsp pepper and Worcestershire sauce. Cook over medium heat, stirring occasionally, until tender. Top the hamburgers with tomato slices and mushroom onion mixture.

Anjanett Schmidt

## **Grinders**

- 1  $\frac{1}{2}$  lbs hamburger
- 8-10 oz mozzarella cheese
- 1 can spaghetti sauce
- 2 tsp Italian seasoning
- 12 oz small curd cottage cheese
- French rolls

Brown hamburger, add sauce and simmer for 20 minutes. Add all other ingredients. Cook until cheese is melted. Hollow out French rolls and spoon into hollowed out French rolls. Wrap in foil and bake at 350° for 30 minutes.

Anjanett Schmidt

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## **Spinach Enchiladas**

- 2 dozen flour tortillas
- Grated Monterey Jack Cheese
- Chopped Onions

Generously spread tortillas with cheese and onions. Roll up and place in shallow pan.

- 1 package frozen spinach
- 8 oz (cans) whole green chilies (drained & chopped)
- 2 cans cream of chicken soup
- $\frac{1}{4}$  tsp salt
- 3-4 green onions, minced
- 1 pint sour cream Mix ingredients in bowl. Pour over enchiladas. Sprinkle with 1  $\frac{1}{2}$  cup grated cheese. Cover and bake at 300° for 30 minutes.

Anjanett Schmidt

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## **Easy Shrimp Stir-Fry**

1 cup packaged coleslaw mix  
 $\frac{3}{4}$  cup cooked shrimp  
 $\frac{1}{2}$  cup sugar snap peas  
1 Tbsp. stir-fry sauce  
2 tsp. fresh chopped cilantro

$\frac{1}{4}$  tsp. toasted sesame seeds

Combine slaw mix, shrimp and sugar snap peas in a microwave-safe bowl; drizzle with stir-fry sauce and stir to coat. Microwave, covered, until heated through; garnish with cilantro and sesame seeds.

Joy Lee

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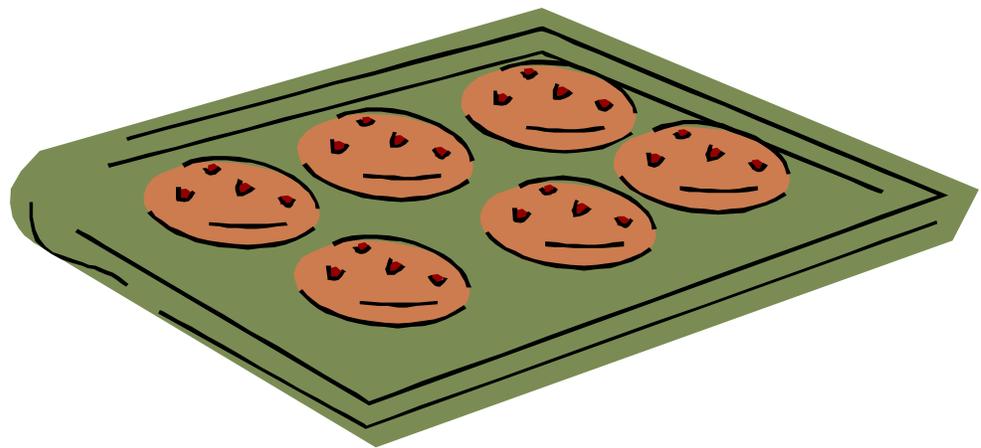
### Chicken Enchiladas

- 4 boneless, skinless chicken breast
- 2 small cans chopped green chilies
- 2 cups of cream of chicken soup
- 1 pint sour cream
- 1 small onion diced sautéed
- 1 (8 oz) pkg shredded mozerella cheese
- 1 large pkg tortilla chips

Cook chicken and shred. Add chicken to chilies, soup, sour cream and sautéed onions in sauce pan until simmer. Crush Doritos and put in bottom of in 9x14 pan. Add cooked mixture on top of chips. Add cheese on top and bake at 350° for 45 minutes.

Stephanie Wright

# Desserts



### Stephanie's Triple Chocolate Cake

- 1 box - Duncan Hines Moist Deluxe Devil's Food Cake Mix
- 1 box - Chocolate Fudge Jello Instant Pudding
- 1 box - Cheesecake Jello Instant Pudding
- 1 bag - Chocolate Chips (any kind)

Follow the instructions on the back of the Cake Mix and add all the other ingredients. I usually make it in the bunt pan. Follow the baking instructions for that also on the back of the box. Once cake is done and cooled, flip it over onto a plate and I usually drizzle chocolate or fudge syrup on top.

Stephanie Wright

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### Pumpkin Pie Crunch

|                               |                            |
|-------------------------------|----------------------------|
| 1 16oz can solid pack pumpkin | $\frac{1}{2}$ tsp. salt    |
| 1 12oz can evaporated milk    | 1 yellow cake mix          |
| 3 eggs                        | 2 sticks margarine, melted |
| 1 $\frac{1}{2}$ cups sugar    | 1 cup chopped pecans       |
| 4 tsp. Pumpkin pie spice      | whipped topping            |

Combine first six ingredients in a large bowl. Pour pumpkin mixture into a 9" x 13" pan. Sprinkle dry cake mix evenly over pumpkin mixture. Drizzle evenly with melted margarine. Bake at 350 for 50-55 minutes. Sprinkle pecans over cake for the last 10 or 15 minutes of baking time. Cool completely. Serve with whipped topping. Refrigerate leftovers.

Dawn Scott-Martinez

### **Snowballs or Oreo Truffles**

- 1 pkg. (1 lb., 2 oz.) OREO Chocolate Sandwich Cookies (*reduced fat*)
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, 1/3 less fat, softened
- 1 pkg. Almond bark, melted (*you can use the vanilla or the chocolate*)

**CRUSH** the cookies into fine crumbs in a food processor; place in medium bowl. Add cream cheese; mix until well blended. Roll cookie mixture into balls, about 1-inch in diameter. (Cookies can also be placed in a re-sealable plastic bag and crushed with a rolling pin.)

**DIP** balls in chocolate; place on wax paper-covered baking sheet. (Any leftover chocolate can be stored at room temperature for another use.)

*Optional: Sprinkle with colored sugar crystals, or drizzle with melted milk chocolate or semi-sweet chocolate.*

**REFRIGERATE** until firm, about 1 hour. Store leftovers, covered, in refrigerator.

Dawn Scott-Martinez

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### **Cinnamon Apple Rings**

- $\frac{1}{4}$  cup sugar
- 2 cup water
- $\frac{1}{2}$  cup cinnamon candies
- 4 apples cut in rings

Simmer over medium heat in a saucepan.

Anjanett Schmidt

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### **Crème de Menthe Cake**

- White Cake mix
- 5/6 cup crème de menthe syrup
- Cool whip
- 1 can hot fudge

Mix cake as directed and add  $\frac{1}{2}$  cup crème de menthe syrup. Bake in a 9x13 pan as directed. When cool spread the hot fudge topping on top. Combine 9 oz Cool whip with  $\frac{1}{3}$  cup crème de menthe syrup. Spread on top of fudge layer.

Anjanett Schmidt

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### **Sopapilla Cheesecake**

- 2 cans crescent rolls
- 2 8 oz bars cream cheese
- 1 stick of butter
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  teaspoon cinnamon
- 1 tablespoon vanilla
- 1  $\frac{1}{2}$  cup sugar

Roll out crescent rolls in bottom of a lightly sprayed 9x13 baking dish. (Do not separate) Mix cream cheese, 1 cup of sugar & vanilla until smooth. Spread on layer of crescent rolls. Roll out 2<sup>nd</sup> can of crescent rolls on top of the cream cheese mixture. Mix butter,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup of brown sugar & cinnamon. Spread on top. Bake at 350 for about 30 minutes

You can use reduced fat crescent rolls, reduced fat or light butter, &  $\frac{1}{3}$  less fat cream cheese. Fat Free cream cheese doesn't work well in this recipe.

Dawn Scott-Martinez

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### **Layered Peanut Butter Chocolate Bars**

#### **Cookie Base**

- 1 Pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg

## Filling

- $\frac{1}{2}$  cup butter, softened
- $\frac{1}{2}$  cup creamy peanut butter
- 2 cups powdered sugar
- 2 teaspoons milk

## Frosting

1 cup semisweet chocolate chips

$\frac{1}{4}$  cup butter

Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray. In a large bowl, stir all Cookie Base ingredients until soft dough forms. Press dough in bottom of pan using floured fingers. Bake 15 to 18 minutes or until golden brown. Cool completely, about 1 hour.

In small bowl, beat all Filling ingredients by hand or with electric mixer on medium speed until smooth. Spread mixture evenly over cookie base. In microwavable bowl, microwave all Frosting ingredients on High 30 seconds; stir until smooth. Cool 5 minutes; spread over filling. Refrigerate 30 minutes or until set. For bars, cut into 9 rows by 4 rows. Makes 36

Amanda Martinez

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## Ritz cracker Peanut Butter Sandwich Cookies

Easy no bake cookies. This is fun to do with small children, letting their imagination go on the toppings if you want.

- Ritz crackers
- Jiff Peanut Butter (creamy or crunchy) (or your brand)
- White Almond Bark (or a white chocolate bark)
- Chocolate Bark

Make the Ritz cracker peanut butter sandwiches, by spreading peanut butter on a Ritz cracker, then top the peanut butter with another Ritz cracker. Once you have the quantity you want, set aside.

With one bowl for each type of bark. Melt your barks in separate bowls in microwave, following the package directions. These steps are for the adults, not safe for small children. Lay out large sheets of waxed paper.

Using tongs dip each Ritz cracker and peanut butter sandwich in either the chocolate or white chocolate bark. Turning until completely coated, lay them out on the prepared waxed paper. The chocolate will dry quickly. The chocolates may become hard again, so you may need to reheat at times to keep the chocolates thin and workable.

Then dip forks in the melted barks and drizzle the opposite type on top of each of the dried cookies, it will look really cute. You can toss other toppings on top if you want. Your imagination is your limit.

Inez Estes

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### **Chocolate Chip Cheesecake Ball**

Ingredients:

1 pkg (8 oz) cream cheese, softened  
1/2 cup (one stick) butter, softened (no substitutes!)  
3/4 cup confectioner's sugar  
2 tablespoons brown sugar  
1/4 teaspoon vanilla extract  
3/4 cup mini chocolate chips  
3/4 cup finely chopped pecans

Directions:

1. Beat together the cream cheese, butter, and vanilla until smooth.
2. Stir in chocolate chips. Cover and chill for about two hours.
3. Shape chilled mixture into a ball; cover and chill for another hour.
4. Roll the ball in the pecans just before serving (or you can roll in more mini chocolate chips)
5. Serve with graham crackers or graham cracker sticks.

Dawn Scott Martinez

## Grated Apple Pie

Grate 7 -8 tart apples

Melt  $\frac{1}{2}$  stick of butter, then add 1 c sugar, 2 T flour, 4 T water and let boil.

Mix with grated apples and put in an unbaked 9" pie shell and sprinkle with cinnamon.

Bake 40-45 minutes at 350°

Stephanie Wright

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## Grape Dessert

- 2-3 pounds red seedless grapes
- 8 oz cream cheese, softened
- 8 oz sour cream
- 1 tbsp vanilla
- 1/2 cup white sugar

### **Topping:**

- 2 cups chopped pecans
- $\frac{3}{4}$  cup brown sugar

Mix together cream cheese, sour cream, vanilla and sugar until smooth. Fold in whole grapes. Spread mixture into in a 9 x 13 pan.

Mix topping ingredients together and spread over grape mixture then chill until served.

Lori Sherman

### **Five Minute Fudge**

- 1 Can Eagle Brand Sweetened Condensed Milk
- 1 14 oz Pkg of Semi-Sweet Chocolate Chips
- Chopped Pecans (*optional*)

Add Eagle brand and chocolate chips into a bowl. Melt in microwave 30 seconds at a time until melted. This melts very quickly. Be careful not to scorch. If using pecans, stir into melted mixture. Spread melted mixture in a foil lined 8x8 cake pan/casserole dish. (*Lightly wipe down foil lining with a paper towel that has Pam non stick spray on it*) Place into freezer for about 30 min or until hardened enough to slice into squares. Flip over pan onto wax paper and peel off foil. Slice and serve. (*I like to let mine air dry, after slicing, on wax paper for a few hours before putting into an air tight container.*)

Lori Sherman

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### **Pineapple-Orange Sunshine Cake**

#### **Cake:**

- 1 Box Yellow Cake Mix
- $\frac{1}{4}$  Cup Applesauce
- 4 Egg Whites
- 1 Can (1 oz.) Mandarin Oranges in light syrup

#### **Frosting:**

- 1 Container (8 oz.) Fat Free Cool Whip
- 1 Small Pkg. Fat Free Instant Vanilla Pudding
- 1 (14 or 15 oz) Can Crushed Pineapple in Juice

Preheat oven to 350'. In a large bowl, stir together all cake ingredients until moist. Beat by hand about two minutes.

Coat a 9x13 cake pan with nonstick spray. Pour batter into pan. Bake 25 to 35 minutes or until toothpick inserted in the center comes out clean. Cool completely.

For the frosting: mix all frosting ingredients until well blended. Spread over cake. Store in refrigerator.

Jimmy Mullins

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### Puppy Chow

- 9 c of Chex Cereal (any kind)
- 1 c semi-sweet chocolate chips (melted)
- $\frac{1}{2}$  c smooth peanut butter (melted)
- $\frac{1}{4}$  c butter (melted)
- 2 tsp vanilla
- $1 \frac{1}{2}$  c powder sugar

Measure cereal in a large bowl and set aside. Microwave chocolate chips, peanut butter and butter for 1 minute and stir. Microwave for 30 more seconds. Add vanilla and pour mixture over cereal and stir until coated. Pour mixture into a large zip lock bag and add powder sugar. Shake until well coated. Spread onto wax paper to cool. Store in a zip lock bag or large sealed bowl.

Stephanie Wright

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### Mashed Banana Cake

- $1 \frac{1}{2}$  cup sugar
- 2 eggs
- 1 c mashed bananas
- $\frac{3}{4}$  tsp soda
- 1 tsp vanilla
- $\frac{1}{2}$  c shortening
- 3 T milk
- $1 \frac{1}{2}$  c flour
- Pinch of salt

Cream sugar, butter and add egg yolks and beat. Add bananas, milk, vanilla and mix. Mix flour, soda and salt together. Add first mixture a bit at a time, beating well to the dry mixture. Add beaten egg whites last, stirring in but not beating. Pour into greased and floured bundt pan. Bake at 350° for 35-45 minutes.

Stephanie Wright

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### **6 week muffins**

- 1 box of Raisin Bran cereal
- 2  $\frac{1}{2}$  cup of sugar
- 5 cups flour
- 5 tsp baking soda
- 2 tsp salt
- 1 qt buttermilk
- 1 c oil
- 4 eggs beaten

Mix all ingredients in large bowl and refrigerate. Use as desired. Fill muffin pan 2/3 full. Bake at 400° for 15-20 minutes.

Stephanie Wright

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### **Louisiana Cornbread Cake**

- 1 yellow cake mix
- 1 pkg lemon jello
- $\frac{1}{4}$  tsp lemon extract
- 4 eggs
- $\frac{3}{4}$  c water
- $\frac{3}{4}$  c oil

Blend in mixer. Bake at 350° for 35-40 minutes.

Cream 1  $\frac{1}{2}$  sticks of butter with 1 cup of powdered sugar and  $\frac{1}{4}$  cup of lemon juice. Stick holes in case with toothpick and then spread glaze on hot cake.

Stephanie Wright

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### White Chocolate Raspberry Bars

- 1 roll (18 oz) Pillsbury refrigerated sugar cookies
- 1  $\frac{1}{4}$  cup of white vanilla chips
- 1 jar (12 oz) raspberry jam or preserves (3/4 cup)
- 1 tsp vegetable oil
  
- Heat oven to 350°. Break up cookie dough into ungreased 9x13 pan. With floured fingers, press evenly in bottom of pan. Sprinkle with 1 cup of the chips; press firmly into dough.
  
- Bake 16-20 minutes or until light golden brown. Spread with jam. Bake 10 minutes longer. Cool completely, about 1 hour.
  
- In small zipper storage bag, place remaining  $\frac{1}{4}$  cup of chips and the oil; partially seal bag. Microwave on for 30 seconds. Squeeze bag until chips are smooth; if necessary, microwave 15 - 30 sec longer. Snip small hole in bottom corner of bag. Squeeze bag gently to drizzle over bars. Refrigerate about 20 minutes or until set. For bars, cut into 9 rows by 4 rows. Serve at room temperature.

Stephanie Wright

## Pumpkin Chocolate Chip Muffins

- 1 2/3 C flour
- 1 c sugar
- 1 T pumpkin pie spice
- 1 tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- 2 large eggs
- 1 can plain pumpkin
- 1 stick of butter, melted
- 1 c (6 oz) chocolate chips
  
- Thoroughly mix flour, sugar, pie spice, baking soda, baking powder and salt in a large bowl.
  
- In another bowl, whisk until well blended eggs, pumpkin and butter. Stir in chocolate chips. Pour over dry ingredients and fold in with rubber spatula just until dry ingredients are moistened.
  
- Bake in greased muffin cups or loaf pan at 350°
  - 12 regular muffins            20-25 minutes
  - 48 mini muffins                15 minutes
  - 1 loaf of bread                 55 - 60 minutes
  - 3 mini loaves                    30-35 minutes

Stephanie Wright

## Cinnamon Roll Cake

### **Cake:**

- 3 c flour
- $\frac{1}{4}$  tsp salt
- 1 c sugar
- 4 tsp baking powder
- $1 \frac{1}{2}$  c milk
- 2 eggs
- 2 tsp vanilla
- $\frac{1}{2}$  c butter, melted

### **Topping:**

- 1 c butter, softened
- 1 c brown sugar
- 1 T flour
- 1 T cinnamon

Mix everything together except for the butter. Slowly stir in the melted butter and pour into a greased 9x13 pan. For the topping, mix all the ingredients together until well combined. Drop evenly over the batter and swirl with a knife. Bake at 350° for 28 - 32 minutes.

### **Glaze:**

- 2 c powdered sugar
- 5 T milk
- 1 tsp vanilla

While warm, drizzle the glaze over the cake.

Stephanie Wright

# Drinks



### **BlackBerry Blast Margarita**

2 ounces tequila (I recommended: Patron)  
1-ounce Triple Sec  
1-ounce fresh lime juice  
3/4 teaspoon simple syrup (See Recipe)  
Ice cubes  
1/2-ounce Blackberry schnapps

Place tequila, Triple Sec, lime juice, and simple syrup in a cocktail shaker and shake until combined and cold. Sugar a margarita glass rim and serve over ice. Pour blackberry schnapps on top; do not stir the schnapps into the drink, as it should "float" on top.

Brad Cost

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### **Green Apple Martini**

Cinnamon and sugar for rimming glass  
2 oz Apple vodka  
2 oz sour-apple schnapps  
2 oz apple juice  
1 oz lemon-lime soda (such as 7-Up or Sprite)

In a cocktail shaker filled with ice, combine vodka, schnapps, apple juice. Cover and shake vigorously. Dip rim edge of martini glasses in a shallow dish with 1/4-inch water, then in a shallow dish with 1/4-inch of equal parts sugar and cinnamon mixture. Add the sprite to the glass and then strain shaken mixture into glasses to mix with the soda and serve.

Brad Cost

### **Margarita**

2 ounces tequila (I recommended: Patron)  
1-ounce Triple Sec  
1-ounce fresh lime juice  
3/4 teaspoon simple syrup (See Recipe)  
Ice cubes  
1/2-ounce Blackberry Liquor

Place tequila, Triple Sec, lime juice, and simple syrup in a cocktail shaker and shake until combined and cold. Sugar a margarita glass rim and serve over ice. Pour blackberry liquor on top; do not stir the Liquor into the drink, as it should "float" on top.

Brad Cost

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### **Mojito**

2 teaspoon coarse sugar  
3 to 4 fresh mint leaves  
2 ounces fresh lemon juice  
2 ounces fresh lime juice  
Pulp from 1/2 lime  
1-ounce rum  
Clear Soda

Add sugar, mint leaves and a touch of soda to a highball glass. Using a muddler, crush the mint leaves and blend the mixture. Add the juices, lime pulp and fill with ice. Add rum and top the glass with soda. Garnish with a mint leaf and a straw.

Brad Cost

### **Simple Syrup**

3 cup granulated sugar

3 cup water

In a small saucepan heat the sugar and water and bring to a boil. When the sugar is completely dissolved remove from heat and cool to room temperature. Refrigerate, covered, can be used for up to 1 week.

Simple syrup can be used to sweeten iced tea, mint juleps or other alcohol based drinks.

Brad Cost

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### **Sweet Margarita**

2 ounces tequila (*I recommended: Patron*)

1-ounce Gran Marnier

1-ounce fresh lime juice

1 oz simple syrup (*See recipe above*)

Ice cubes

Place tequila, Triple Sec, lime juice, and simple syrup in a cocktail shaker and shake until combined and cold. Sugar a margarita glass rim and serve over ice.

Brad Cost

### Twisted freckled Lemonade

- 1 can frozen pink lemonade
- 1 package frozen or fresh strawberries
- $\frac{1}{2}$  of the lemonade can of Vodka

Mix lemonade per instructions, in a large pitcher. In a blender mash  $\frac{1}{2}$  of the strawberries and slice the other half. Add the mashed strawberries to the lemonade. To the sliced strawberries add about 2 tbsp sugar and stir. Let sit in fridge until juicy. Using the can that the lemonade came in, fill  $\frac{1}{2}$  to  $\frac{3}{4}$  full of good Vodka. Combine all and stir, serve over ice.

Tomi McIntosh

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### Minty Lime Frozen Mojito

Makes 3 cups

- 1 6 oz container frozen limeade concentrate
- $\frac{1}{3}$  cup fresh mint leaves
- $\frac{3}{4}$  cup key lime-flavored (or other light) rum

Garnishes: fresh mint sprigs & lime slices

Combine limeade concentrate, rum & fresh mint leaves in a blender. Fill to the 5 cup mark with crushed ice. Blend until smooth. Garnish with fresh mint and lime slices before serving, if desired.

Stephanie Wright

### **Mixed Berry Shake**

- 1 quart vanilla ice cream
- 6 ounces unsweetened frozen berries (such as strawberries, blackberries, and blueberries)
- 2 cups whole milk

#### **Preparation**

- In a blender, combine half of the ice cream, berries, and milk. Puree until smooth, stopping occasionally to stir with a spoon. Pour into glasses. Repeat with the remaining ingredients.

Stephanie Wright

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### **Energy Smoothie**

- 1/2 cup orange juice
- 4 to 6 strawberries, hulled and sliced
- 1/2 banana
- 1/4 cup yogurt (about 3 ounces)
- 1 tablespoon honey or sugar
- 6 ice cubes

#### **Preparation**

- Puree until smooth

Stephanie Wright

## Blackberry Mango Shake

- 1 &  $\frac{1}{2}$  cups frozen blackberries
- 1 cup refrigerated mango slices (such as Del Monte)
- 1 cup (about 6 &  $\frac{1}{2}$  oz) low-fat tofu (such as Silken soft)
- 1 cup orange juice
- 3 tablespoons honey

### **Preparation**

- Combine all ingredients in a blender; process until smooth.

Stephanie Wright

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## Dark Hot Chocolate

- 1 cups whole milk
- 1/2 cup heavy cream
- 3 ounces bittersweet chocolate, chopped
- 2 tablespoons light-brown sugar  
cocoa powder for garnish

Warm milk and cream in a medium saucepan over a medium-low heat. Add chocolate. Whisk until melted and combined. Add sugar, and whisk until dissolved. Continue to warm mixture until thick, about 5 minutes.

Stephanie Wright

## **Spiced Apple Tea**

2 cups apple juice

2 cups water

2 cinnamon sticks

1 anise star

Small handful of cloves

### **\*To serve hot:**

Boil water and spices with red tea. Let simmer for five minutes. Add apple juice until heated then drain and serve.

### **\*To serve cold:**

Boil water and spices with red tea. Remove from heat and let cool for ten minutes. Drain and add to refrigerated apple juice and two cupfuls of ice.

Stephanie Wright

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