

IT Services and Friends

Holiday Recipes

2020



Compiled by The Winterfest Planning Committee

Colleagues and friends,

Thank you for everything you've done this year. It's been a decidedly odd year, but one thing remains true: We love to eat. And even though we couldn't celebrate in person this year, we hope these recipes will at least keep us together in spirit (and in the kitchen) as we try each other's best holiday foods.

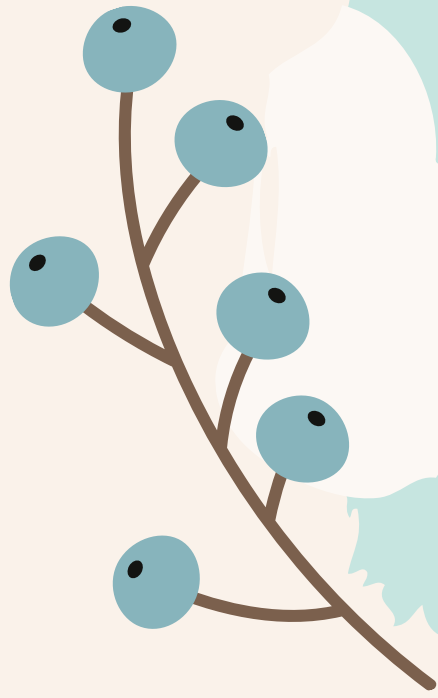
Keep up the great work, everyone.

We're proud to be your co-workers and friends.

The Winterfest Planning Committee



Appetizers



Veggie Pizza

CONTRIBUTED BY:
Autumn Meade

TIME:
30 mins

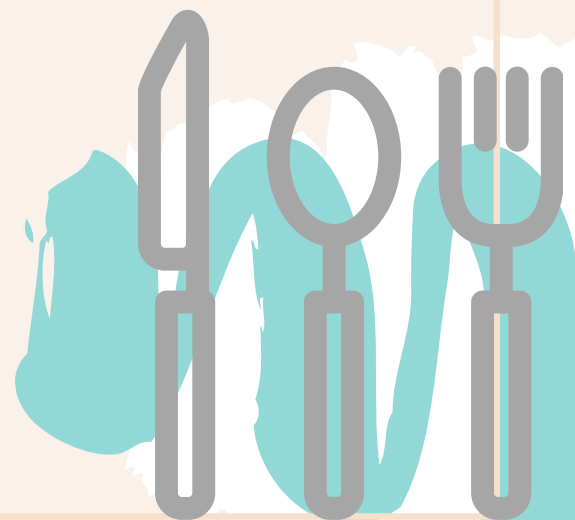
NOTES:

Just the time it takes to bake crescent rolls, spread toppings, and chill in the fridge!



INGREDIENTS

- 2 Cans of Crescent Rolls
- 8 Ounces of Cream Cheese
- 8 Ounces of Mayonnaise
- 1 Package of Hidden Valley Ranch Dip Mix
- 1 bag of Broccoli Slaw



INSTRUCTIONS

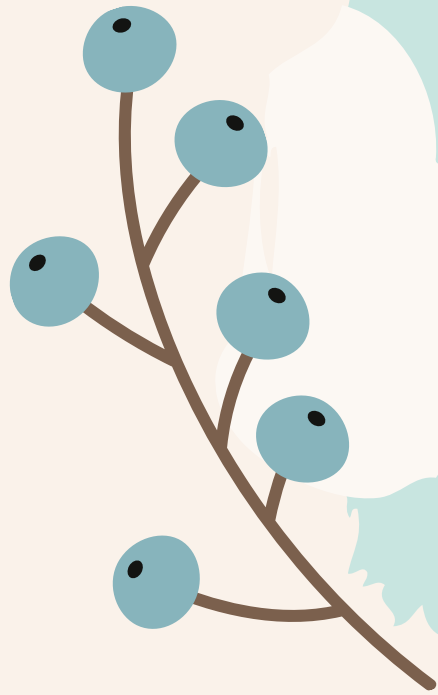
Spread crescent rolls out on nonstick baking sheet and bake until light golden brown.

Soften cream cheese, then mix cream cheese with mayo and ranch mix.

When the rolls have cooled, spread cream cheese mixture on top. Sprinkle vegetables on top of cream cheese mixture. Pat the top of vegetables into mixture.

Cover and chill in fridge before cutting.

Beverages



Non-Alcoholic Christmas Punch

CONTRIBUTED BY :

Jeff Toaddy

NOTES :

Jeff says:

"I came to this recipe through Joanna's grandmother, who made this punch each Christmas to accompany the family's traditional Christmas meal: boiled potato and onion pierogi, sautéed mushrooms, sauerkraut, lima beans, and mushy peas. Sauerkraut juice is the only seasoning, and heavily flavors effectively every side dish. There is no dairy or meat in the recipe; long family debates have been had about why, and how it may or may not relate to the Russian Orthodox tradition, and whether the family comes from Russia, Poland, or Ukraine.

While the above meal may be an acquired taste, the punch is most certainly not; in fact, Joanna has provided it at a few IT Services' holiday parties to acclaim."

INGREDIENTS

- 24oz orange juice
- 24oz pink grapefruit juice
- 24oz pineapple juice
- 2L bottle of ginger ale, dry or sweet
- 1 cup very strong black tea, cooled

Notes: All juice quantities are flexible; shelf-stable steel cans are grandma-approved! You could substitute 12oz frozen juice concentrate of each, reconstituting with 25% less water than instructed and adjusted to taste. This is not an artisanal affair.

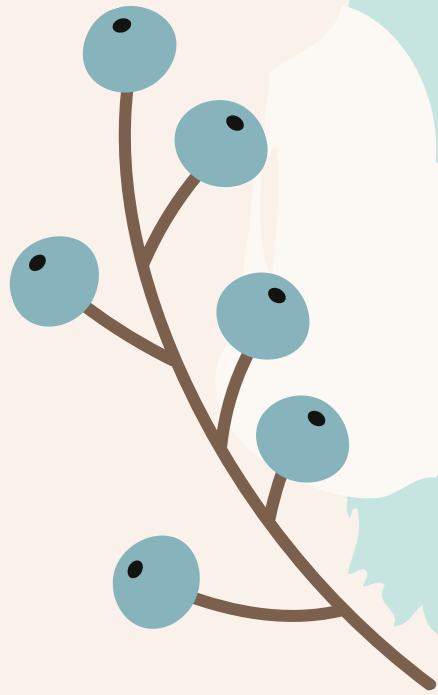
INSTRUCTIONS

Mix juices and tea, adjust to taste with more juice if leftover, a bit of sugar or honey if desired, then chill in reused bottles, food grade bucket set outside in the snow, etc.

To serve, combine chilled 2L of ginger ale with chilled juice mix.

Store the remainder in reused bottles in the fridge; it stays tasty for weeks (though ginger ale fizz declines).

I'm sure various distilled spirits could be a welcome addition, and perhaps more so in 2020!



Provost's Bourbon Champagne Cocktail

CONTRIBUTED BY :

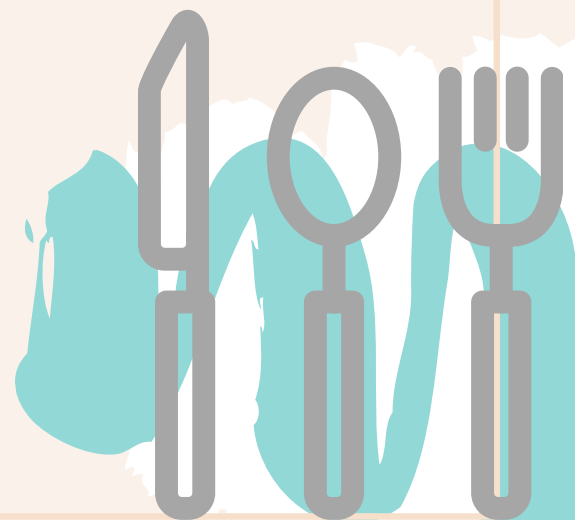
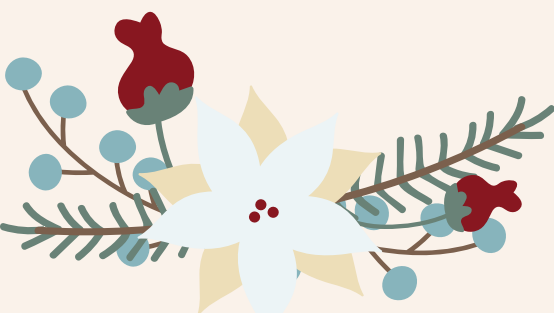
Jason Osborne

NOTES :

This Champagne Cocktail is a favorite of Provosts everywhere! The brandy of the traditional Champagne Cocktail is replaced with bourbon in this version, and instead of a sugar cube and bitters it employs a sweet vanilla simple syrup. The flavor of vanilla is one of the best pairings for the taste of this bourbon.

INGREDIENTS

- 1 oz Woodford Reserve bourbon (or similar)
- 1/2 oz vanilla syrup (recipe on next page)
- 4 oz Korbel Champagne (or similar)
- 1/2 vanilla bean

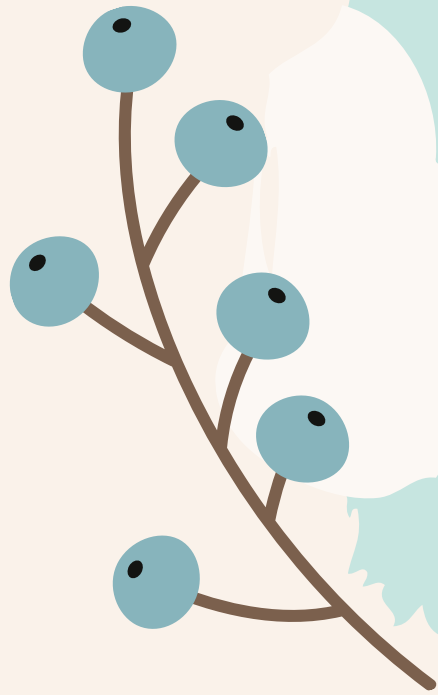


INSTRUCTIONS

Mix the bourbon and syrup in a Champagne flute.

Top with Champagne.

Garnish with a vanilla bean.



Vanilla syrup

CONTRIBUTED BY:

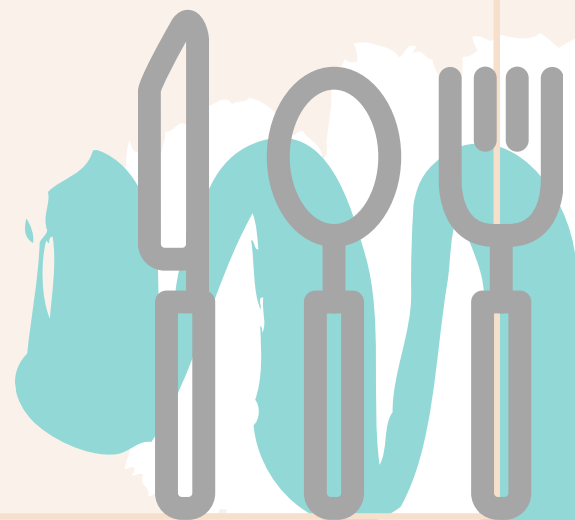
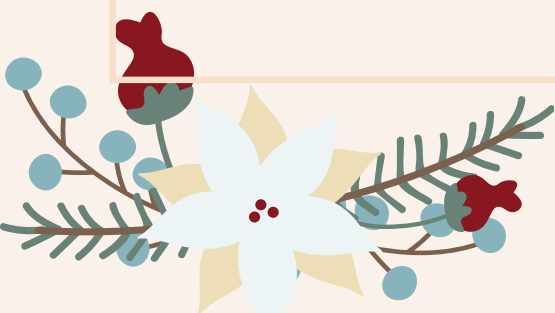
Jason Osborne

NOTES:

To be used in the
Provost's Bourbon
Champagne Cocktail

INGREDIENTS

- 2 cups sugar
- 1 cup water
- 2 vanilla beans



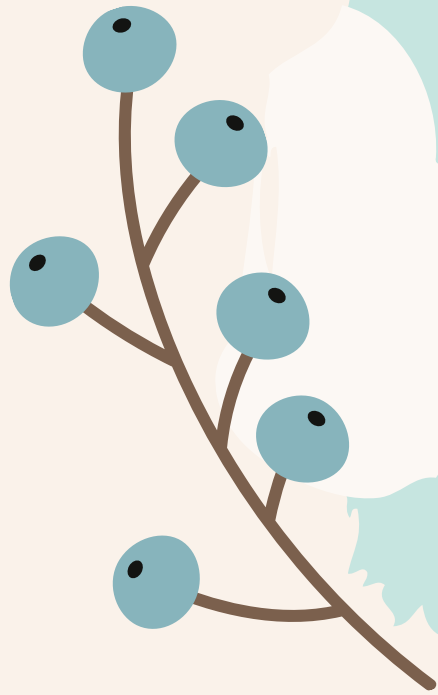
INSTRUCTIONS

Bring the sugar and water to a boil in a saucepan.

Split the vanilla beans lengthwise into halves and place in a heatproof jar or bottle.

Pour the hot syrup over the vanilla beans and let stand for 8 to 10 hours.

Store in the refrigerator for up to one week.



Shark Bite Cocktail

CONTRIBUTED BY :

Leah Harris

NOTES :

This makes for a beautiful display, with three layers of pink.

INGREDIENTS

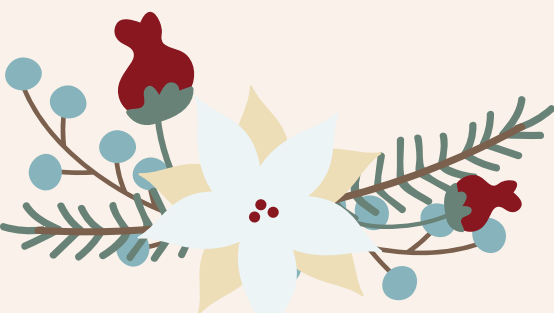
- 1 ½ oz dark rum
- 3 oz orange juice
- ½ oz sour mix
- ¾ oz grenadine
- 3 oz ice

INSTRUCTIONS

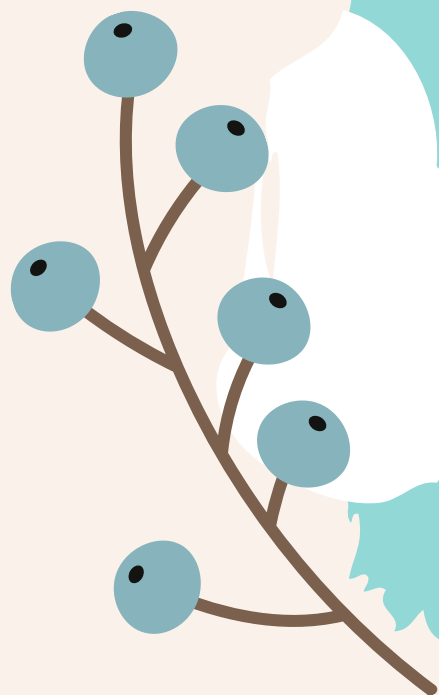
Combine all ingredients in a blender

Blend until smooth

Pour into a goblet and watch the pink layers separate



Breads



Butter Rolls

CONTRIBUTED BY:

Sandy Keller

NOTES:

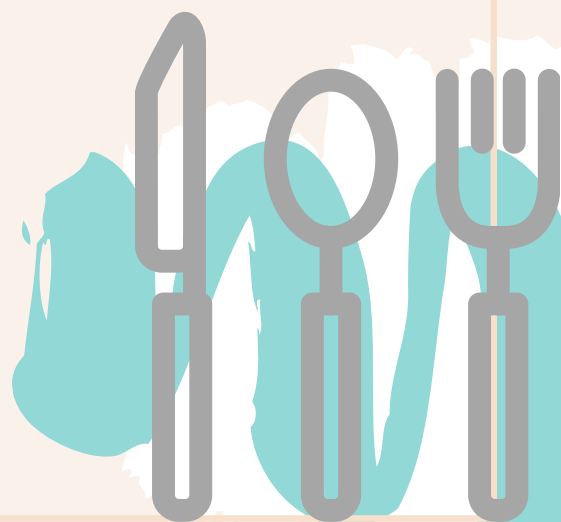
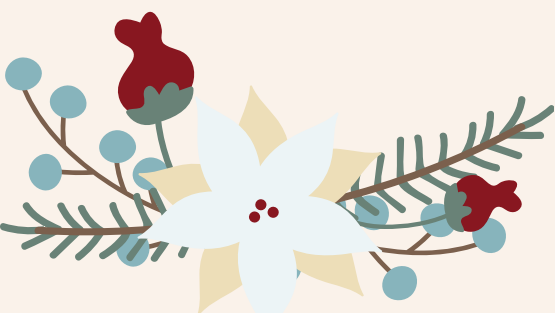
Makes 32

From the kitchen of
H.D. Hoffman

Sandy's handwritten
note: Good!

INGREDIENTS

- 4 cups flour
- 1/2 cup sugar
- 1 tsp salt
- 1 cup milk
- 1 stick of butter
- 1 stick of margarine
- 1 package of yeast
- 1/4 cup warm water
- 2 eggs



I N S T R U C T I O N S

Put flour, sugar, and salt in a bowl. Set aside.

Scald milk, then put in butter and margarine. Let cool. Set aside.

Dissolve yeast in warm water.

When milk and butter are cool, make a well in the flour and pour the flour mixture in and stir. Then add yeast and stir together.

Beat eggs separately and add to the mixture.

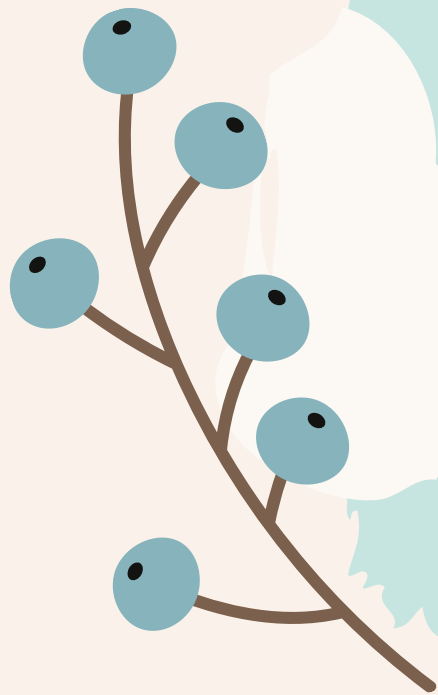
Cover with wet towel and plate and put in refrigerator overnight or for two days.

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Take your dough out and let sit for about 1 hour. Divide into 4 parts.

Roll each part like a pie and cut into 8 triangles. Roll each triangle like a crescent roll, put on a cookie sheet. Let sit out a couple more hours.

Bake at 375F in the middle of the oven for 10 to 20 minutes.



Orange-Glazed Cranberry Bread – With a Vegan Option

CONTRIBUTED BY :
Nick Kneer

NOTES :

Nick says:

"Ever since we found out my son was allergic to dairy and eggs, I've been hunting for good recipes that are either natively dairy- and egg-free, or else adapt well to substitutes. This one was certainly a winner.

I've included the original recipe with dairy and egg, but also [made notes in green](#) with the substitutions I used successfully."

INGREDIENTS

Streusel topping (optional)

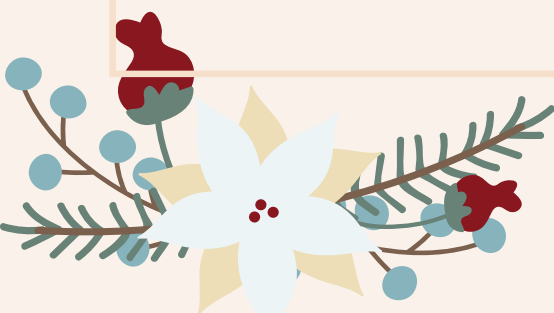
- ¼ cup (31g) all-purpose flour
- 2 tablespoons (30g) granulated sugar
- ½ teaspoon ground cinnamon
- 3 tablespoons (45g) unsalted butter, cold and cubed OR [margarine/vegan butter like Earth Balance](#), cold and cubed

Bread

- 2 cups (250g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 large egg, at room temperature OR [a flax egg — mix 1 tbsp ground flaxseed \(flax meal\) with 3 tbsp water and let sit for 5 minutes](#)
- ½ cup (105g) packed light or dark brown sugar
- ½ cup (100g) granulated sugar
- 1 cup (240ml) buttermilk, at room temperature OR [mix 1 cup non-dairy milk of your choice mixed with 1 tablespoon apple cider vinegar and let sit for 5 minutes](#)
- ⅓ cup (80ml) vegetable oil (I suggest canola)
- 1 teaspoon pure vanilla extract
- 2 tablespoons orange zest (about 1 large orange)
- 1 cup (110g) cranberries, fresh or frozen (do not thaw)
- optional: ½ cup (65g) chopped pecans or chopped walnuts

Glaze

- 1 cup (120g) powdered/confectioners' sugar
- 1 to 2 tablespoons orange juice



INSTRUCTIONS

Note: Makes 1 loaf in a 9x5 loaf pan

They also work well as muffins (about 18 with this recipe) — bake for 425° for the first 5 minutes and then lower the temperature to 350° for another 15 minutes or so, or until they read between 200-205° F internal temperature or pass the toothpick test.

Preheat oven to 350°F

Spray a 9×5 inch loaf pan with nonstick spray — or I like to use these spray bottles with canola oil instead of buying spray

If using vegan substitutes, prep them first:

- In a small bowl, mix the ground flaxseed and water and set aside
- In a medium bowl or glass measuring pitcher, mix the non-dairy milk and apple cider vinegar and set aside

Make the streusel (optional but delicious)

- Whisk the flour, sugar, and cinnamon together in a medium bowl
- Cut in the cold butter with a pastry cutter, your hands, or two forks until the mixture resembles pea-size crumbs
- It's important to keep the streusel cold, so put it in the refrigerator until ready to use just before the bread goes in the oven

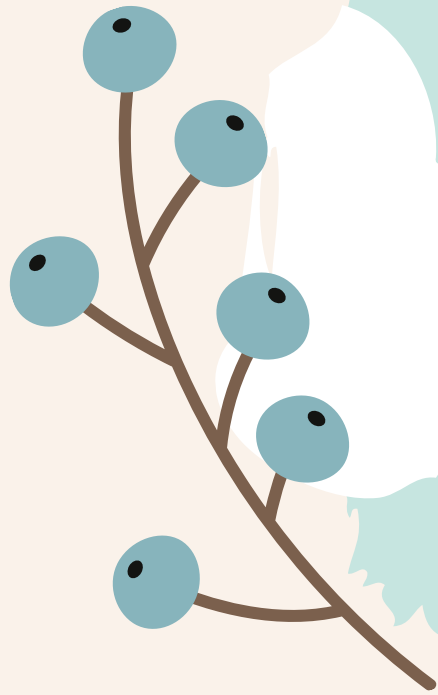
INSTRUCTIONS

Make the bread

- Whisk the flour, baking soda, and salt together in a large bowl
- In a medium bowl, whisk the egg (or flax egg), brown sugar, and granulated sugar together until combined
- Whisk in the buttermilk (or vegan “buttermilk”), oil, vanilla, and orange zest
- Pour the wet ingredients into the dry ingredients, then whisk to completely combine. Avoid over-mixing
- Fold in the cranberries and nuts (if using)
- Pour the batter into the prepared loaf pan
- Top evenly with the streusel, pressing the streusel down gently into the top of the bread so it sticks
- Bake the bread for 45 minutes to 1 hour
- Cover loosely with foil about halfway through to ensure even browning.
- I like to use an instant-read thermometer to check for doneness. The bread is done when the center reads between 200 and 205 F. Or, you can poke the center of the bread with a toothpick. If it comes out clean, the bread is done
- Oven times will vary between ovens, so keep an eye on it
- Cool the bread completely in the pan on a wire rack

Make the glaze

- In a small bowl, whisk the powdered/confectioners’ sugar and orange juice together
- Add more orange juice depending on how thick or thin you want the glaze, then drizzle it over the cooled bread
- Slice and serve. Cover and store leftover bread at room temperature for 1 day or in the refrigerator for up to 1 week



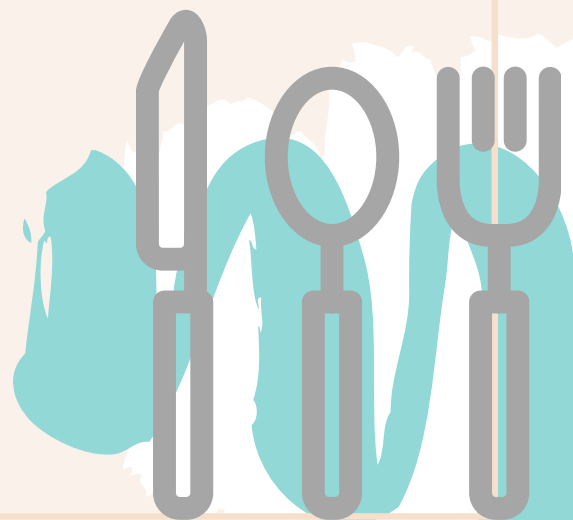
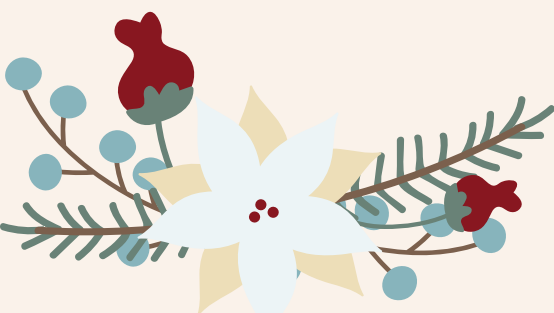
Parker House Rolls

CONTRIBUTED BY:
Autumn Meade

NOTES:
Makes 3 ½ Dozen

INGREDIENTS

- 6 to 6 ½ Cups of All-Purpose Flour
- ½ Cup of Sugar
- 2 Teaspoons of Salt
- 2 Packages of Active Dry Yeast
- 1 Cup of Butter or Margarine (Softened)
- 1 Egg



INSTRUCTIONS

About 3 ½ hours before serving, in a large bowl combine 2 ¼ cups of flour, sugar, salt, and yeast; add ½ cup of butter or margarine. With a mixer at low speed, gradually pour 2 cups of hot tap water into the dry ingredients. Add egg, increase speed to medium and beat for 2 minutes occasionally scraping bowl with a rubber spatula. Beat in ¾ cup of flour or enough to make a thick batter. Continue beating for 2 minutes with a spoon. Stir in enough additional flour (about 2 ½ cups) to make soft dough.

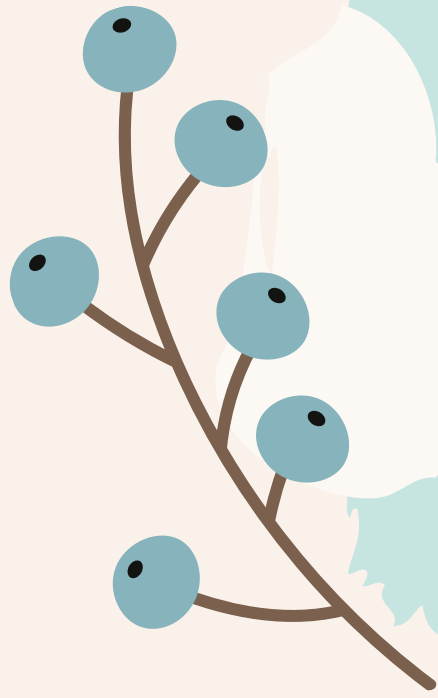
Turn dough onto floured surface and knead (about 10 minutes) put in a greased bowl. Cover and let stand 1½ hours.

Knead to make smooth ball and turn out on floured surface, cover with bowl for 15 minutes.

Melt the remaining ½ cup of butter and grease 17 ¼ by 11 ½ roasting pan. Roll and cut with cutter. Dip both sides in butter.

Fold in half and cover pan with a towel. Let rise in a warm place until doubled (about 40 minutes).

Bake rolls at 350F for 18-20 minutes or until browned.



Pumpkin Bread

CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

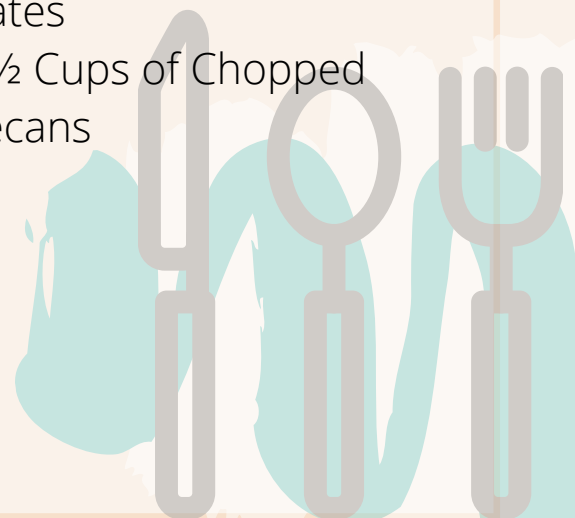
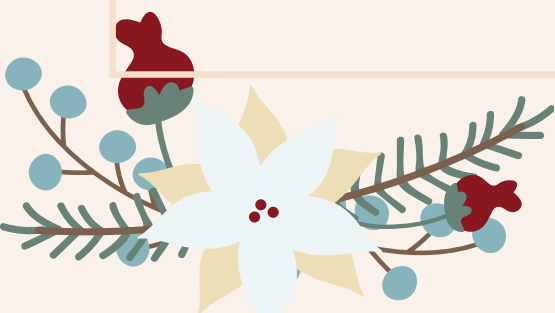
Beat eggs gently at low speed. Slowly add sugar. Beat in oil, water, and pumpkin. Sift flour, soda, salt, and cinnamon. Blend with pumpkin mixture. Fold in dates, raisins, and nuts.

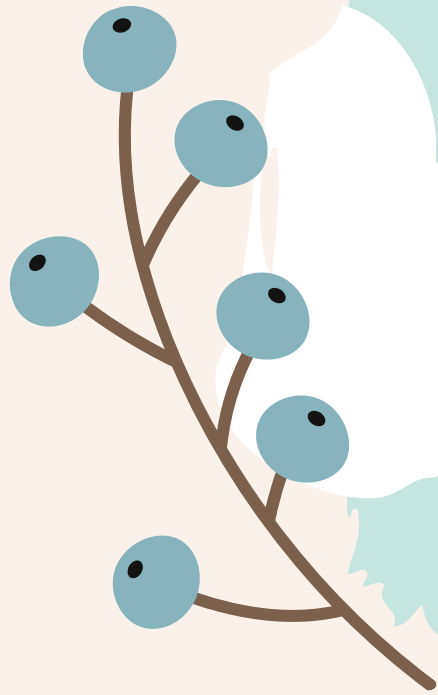
Grease 2-loaf pans (9x5x3") and pour in batter.

Bake at 300F for 1 hour 15 minutes or until done.

INGREDIENTS

- 4 Eggs
- 1 Cup of Oil
- 2 Cups of Pumpkin (1 16-Ounce Can)
- 3 ½ Cups of Sifted Flour
- 1 Teaspoon of Cinnamon
- 1 ½ Cups of Raisins
- 2 ½ Cups of Sugar
- 1/3 Cup of Water
- 2 Teaspoons of Baking Soda
- 1 ½ Teaspoons of Salt
- 1 ½ Cups of Chopped Dates
- 1 ½ Cups of Chopped Pecans





Zucchini Bread

CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

Makes 2 loaves

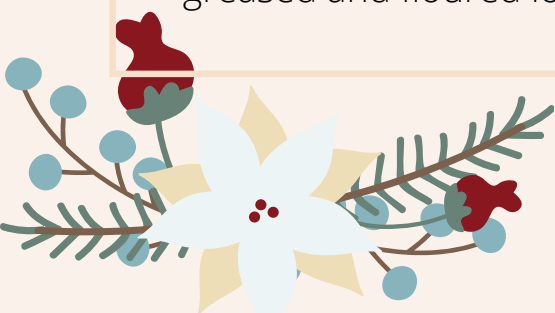
Drain pineapple and set aside. Beat eggs to blend, add 1 cup of oil, sugar and vanilla. Continue to beat until thick and foamy. With a spoon add zucchini and pineapple.

Combine flour, soda, salt, baking powder, and spices. Add walnuts and raisins. Add to mixture and mix well.

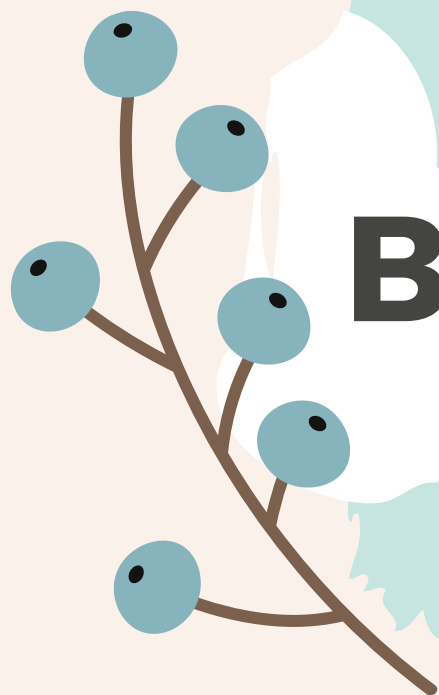
Bake at 350F for 1 hour or more in greased and floured loaf pans.

INGREDIENTS

- 2 Cups of Zucchini (Shredded)
- 3 Whole Eggs
- 2 Teaspoons of Vanilla
- 3 Cups of Flour
- 1 Teaspoon of Salt
- 1 ½ Teaspoons of Cinnamon
- 1 Cup of Chopped Walnuts
- 2 Cups of Sugar
- 1 Cup of Oil (Crisco)
- 1 8-ounce Can of Crushed Pineapple
- 2 Teaspoons of Soda
- ½ Teaspoon of Baking Powder
- ¾ Teaspoon of Nutmeg
- 1 Cup of Raisins



Desserts



Butterscotch Treats

CONTRIBUTED BY :

Sandy Keller

NOTES :

Makes about 3 1/2 dozen

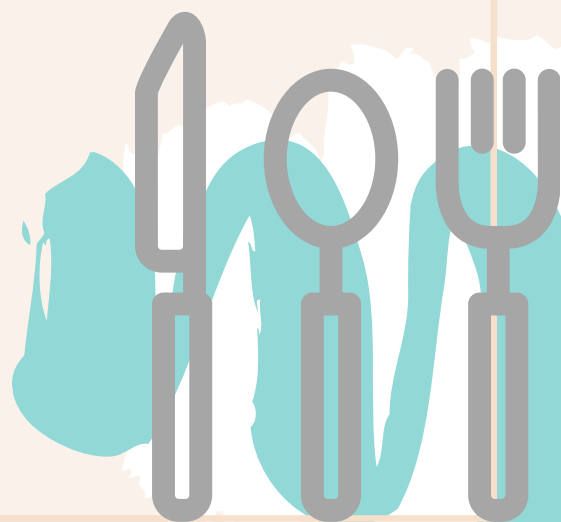
INSTRUCTIONS

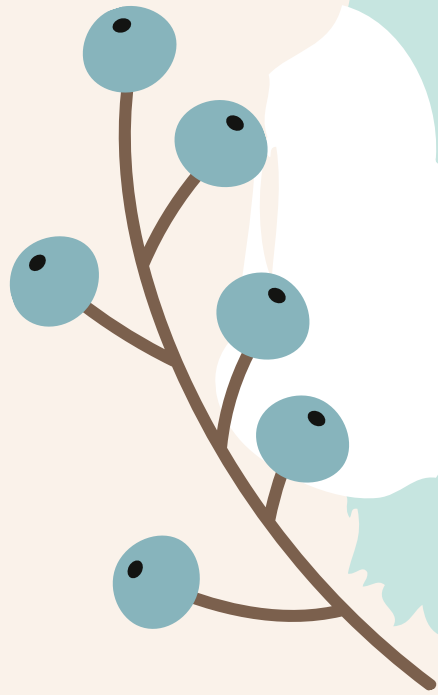
In a large sauce pan, melt butterscotch morsels and peanut butter over low heat.

Remove from heat. Add cornflakes and stir until well coated. Drop from teaspoon onto wax paper, let stand until firm.

INGREDIENTS

- 1 12-oz package of butterscotch morsels
- 1/4 cup peanut butter
- 5 cups cornflakes





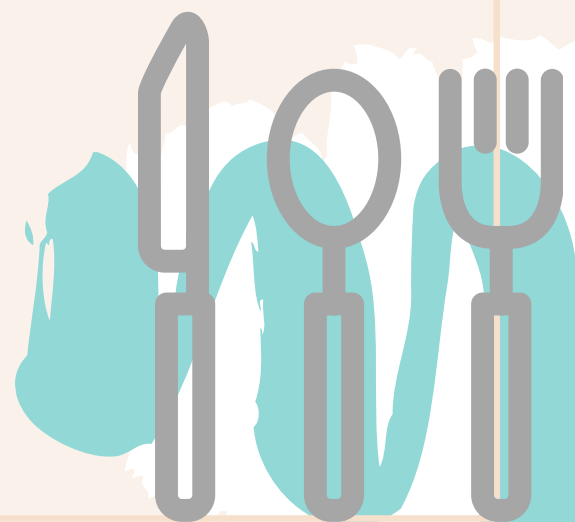
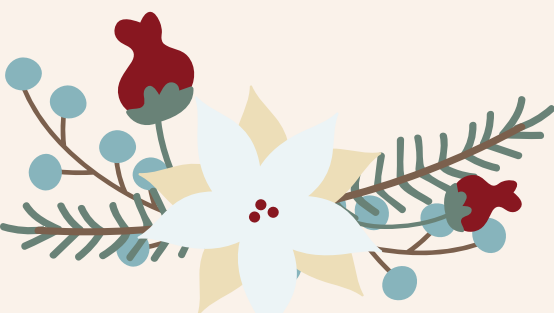
Cell Model Cookies

CONTRIBUTED BY:
Autumn Meade

NOTES :
An educational treat!

INGREDIENTS

- 2 Egg Whites
- $\frac{3}{4}$ Cup of Sugar
- Chopped Nuts
- $\frac{1}{2}$ Teaspoon of Cream of Tartar
- 1 6-ounce Package of Mini Chocolate Chips
- $\frac{1}{8}$ Teaspoon of Salt
- $\frac{1}{2}$ Teaspoon of Vanilla
- Raisins or Chocolate Chips



INSTRUCTIONS

Preheat oven to 350F.

Beat egg whites until fluffy. Add salt and cream of tartar; beat. Now add sugar slowly, and beat constantly until glossy. Add vanilla.

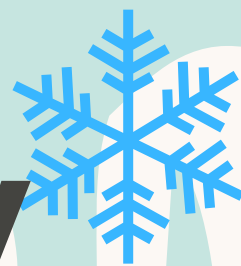
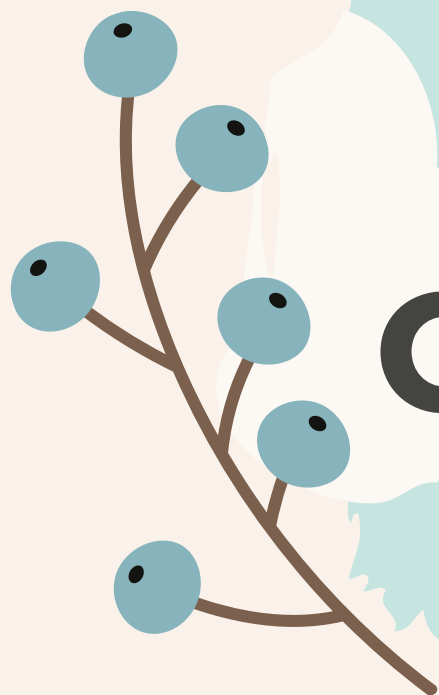
Fold in chocolate chips and nuts.

Drop ½ teaspoon at a time onto greased cookie sheet. Add raisin or chocolate chip to the center of each cookie, then cover with more butter.

Place in preheated oven and turn off heat immediately. Leave in the oven for 2 hours or until cool.

Now distribute the cell model cookies to your students. Break one in half. Point out the nucleus (Chocolate chip or raisin) in the center, the cell membrane (glossy coating), food particles (nuts and chips), and oxygen and carbon dioxide (air holes).

End your lesson by allowing your students to sample the cell models along with some milk.



Cherry Cranberry Pie

CONTRIBUTED BY:

Roxanne Storer

TIME:

30 mins

NOTES:

Roxanne says:

"I am not a baker but find this is very quick and easy and a family favorite - and yes this came in the pie crust box."

Makes 8 servings

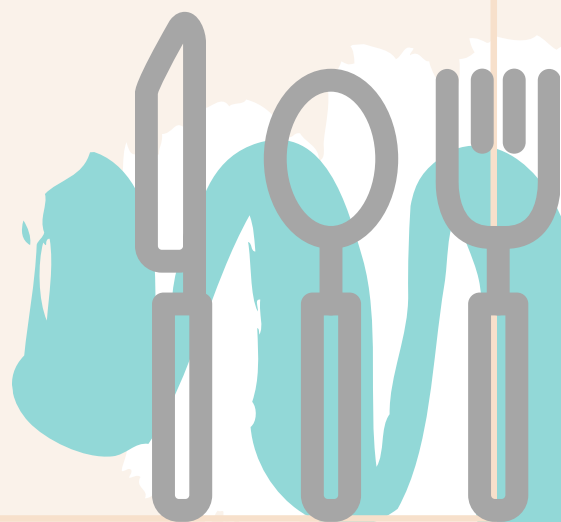


INGREDIENTS

- 1 prepared pie crust (top and bottom)

Filling

- 2 cups fresh or frozen cranberries
- $\frac{3}{4}$ cup sugar
- 2 tbl cornstarch
- 1 (21-oz) can cherry fruit pie filling (we like tart)



INSTRUCTIONS

Prepare pie crust according to package directions for two-crust pie using a 9-inch pie pan, leaving ½ inch of bottom crust extending beyond the edge of the pan.

Heat oven to 425 degrees.

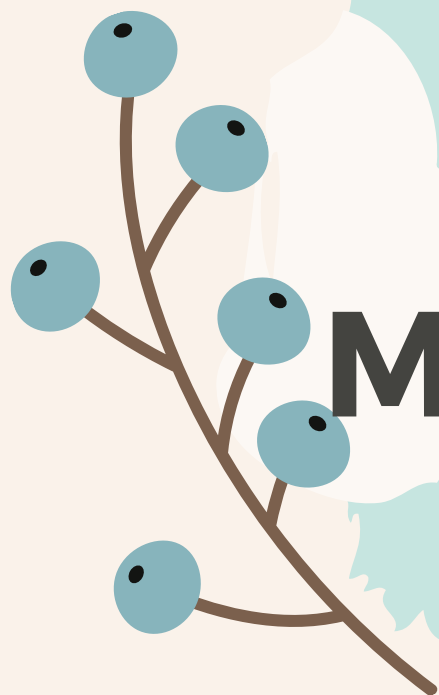
In large bowl, combine cranberries, sugar and cornstarch; mix well.

Stir in cherry pie filling; mix lightly. Spoon into pie crust-lined pan.

To make the top crust, cut out 2 bells with a cookie cutter, tops toward center. Place crust over filling and fold edge of top crust under bottom crust, flute.

Brush underside of 1 bell with water. Place on crust between cutouts. Cut thin strips from remaining dough, shape into dough ribbon and swirl on pie crust. (If you don't want to go to this trouble, just cut a few vents in the upper crust.)

Bake at 425 degrees for 35 - 45 mins or until the crust is golden brown and filling is bubbly. Cover the edge of the crust with pie shield or strips of foil after about 15 - 20 mins of baking to prevent excessive browning.



Chocolate Marshmallow Cake

CONTRIBUTED BY :

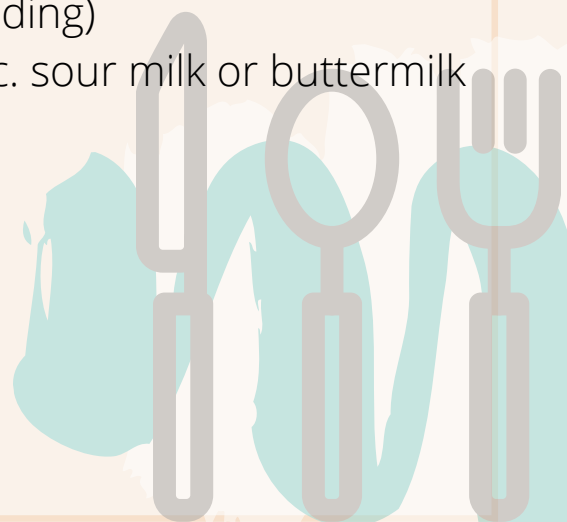
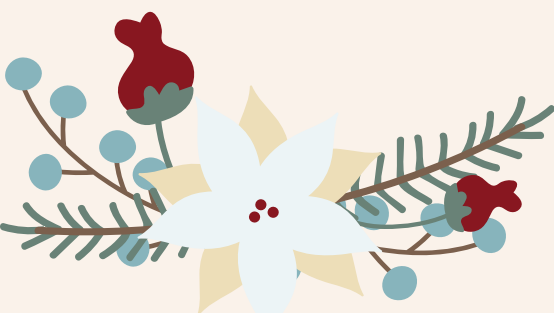
Cindy Hurley

NOTES :

Use with the
Chocolate
Buttercream Icing on
the next page!

INGREDIENTS

- ½ c. shortening (Crisco is what the recipe calls for)
- ¾ c. sugar
- 1 tsp. pure vanilla
- 2 eggs
- ½ c. white corn syrup
- 2 sq. chocolate, melted (or 7 Tbsp. cocoa, 1 Tbsp butter)
- 1 ¾ c. sifted flour
- 1 tsp. baking soda (read instructions for baking soda and milk before adding)
- 1 c. sour milk or buttermilk



INSTRUCTIONS

Preheat oven to 350F.

Butter 2 round cake pans.

In a large mixing bowl, mix together the shortening, sugar, vanilla, eggs, and corn syrup. Add chocolate and stir into mixture. In a 2 cup glass measuring cup or bowl, add the baking soda and sour milk or buttermilk together. Using a mixer, whip the mixture until it is foamy and has doubled in size. Alternate adding the flour and milk mixture until it has all been added to the bowl. Add mixture to 2 round buttered cake pans.

Bake for 25 – 30 minutes or until a toothpick inserted in cake comes out clean. Let cool and ice with chocolate buttercream icing.



Chocolate Buttercream Icing


CONTRIBUTED BY:

Cindy Hurley

NOTES:

Use with the
Chocolate
Marshmallow Cake on
the previous page!

INGREDIENTS

- 1 cup salted butter softened to room temperature
 - 3 ½ cups confectioner's sugar
 - ½ cup unsweetened natural or dutch-process cocoa powder
 - 3 Tbls. Heavy cream or milk
 - 2 teaspoons pure vanilla
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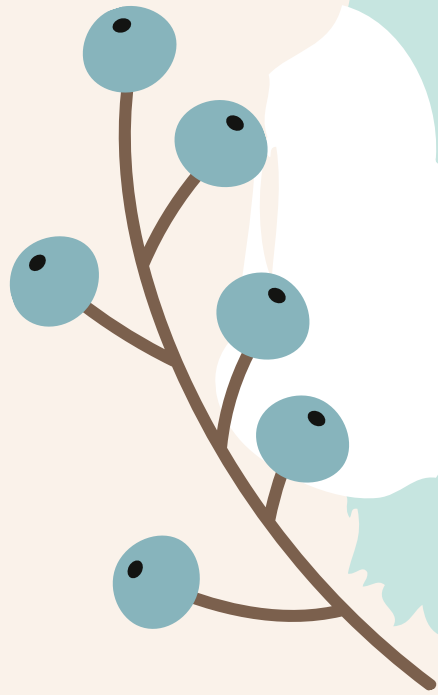
INSTRUCTIONS

In a mixing bowl, add butter and whip until creamy. Add confectioner's sugar, cocoa powder, heavy cream and vanilla extract. Mix by hand until it has started to blend and then mix with electric mixer. Beat for one full minute.

Add more confectioner's sugar if frosting is too thin or add cream if it is too thick.

Spread icing over the top of one layer of cake that has been cooled and put the second layer over the top.

Ice the top layer, working down the sides until the entire cake has been covered with icing. Cut and enjoy.



Cracker Jacks

CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

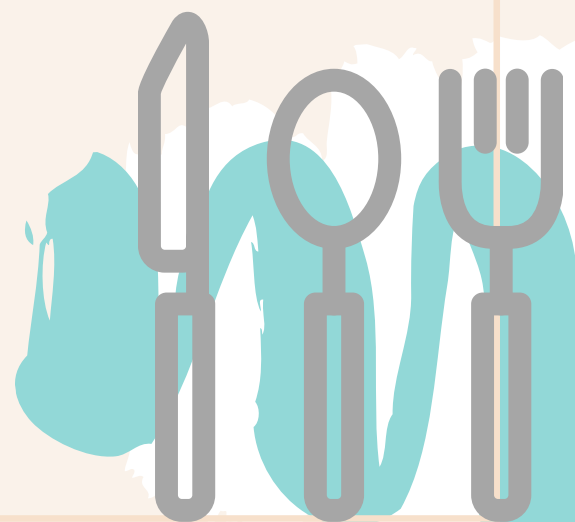
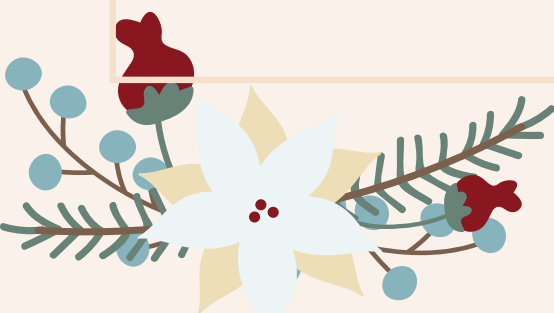
Bring butter, brown sugar, molasses, and Karo syrup to a boil. Cook 5 minutes after it starts to boil.

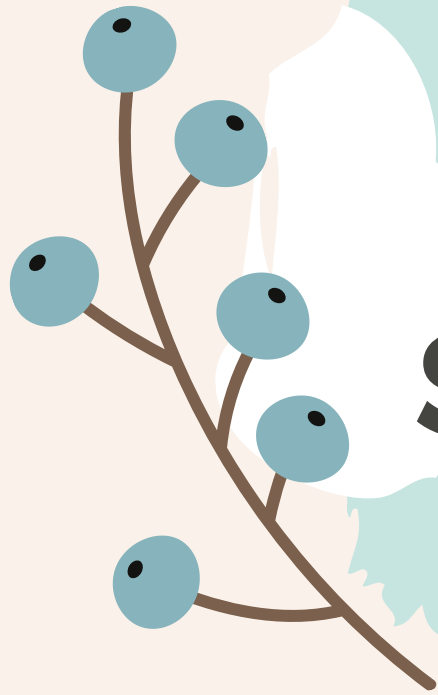
Pour over popcorn and nuts in large pan or roaster and stir well.

Put in 240F oven for 1 hour and stir every 15 minutes. Take out of oven. Let cool a few minutes and break apart.

INGREDIENTS

- 6 Quarts Popped Corn
- 1 Can Mixed Nuts
- 2 Cups Butter
- 1 lb. Boxed Brown Sugar
- ¼ Cup Molasses
- ¼ Cup White Karo Syrup





Fresh Strawberry Pie

CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

Mix sugar and cornstarch well. Add 1 ½ cups of water and bring to a boil.

Stir continuously!

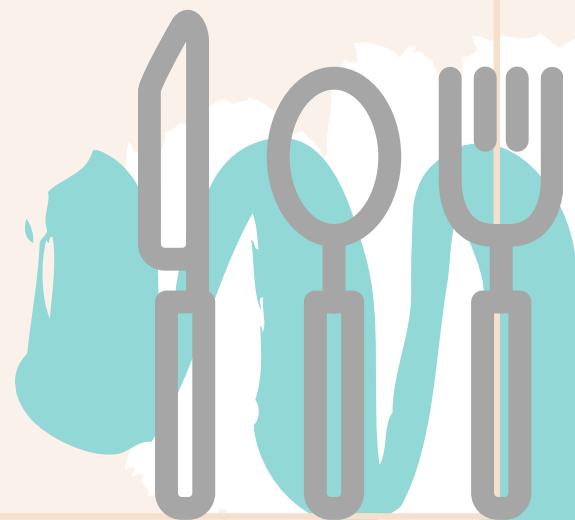
Cook until clear. Add a 3-Ounce package of Strawberry Jell-O and 1 Teaspoon of red food coloring. Take off of heat and add strawberries.

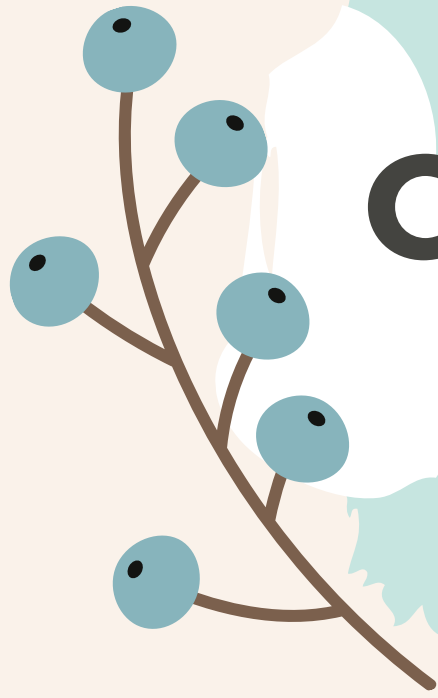
Let cool and pour into cooled piecrust.

Top with Cool Whip. Serve.

INGREDIENTS

- 1 ½ Cups of Sugar
- 3 Tablespoons of Cornstarch
- 1 ½ Cups of Water
- 3-Ounce package of Strawberry Jell-O
- 1 Teaspoon of Red Food Coloring
- 1 ½ - 2 Cups of Strawberries
- 1 Pie crust
- Cool Whip (optional)





Gingerbread Pudding

CONTRIBUTED BY:
Lisa Sheard

INGREDIENTS

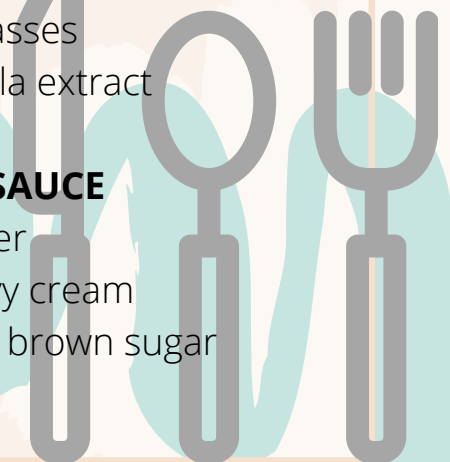
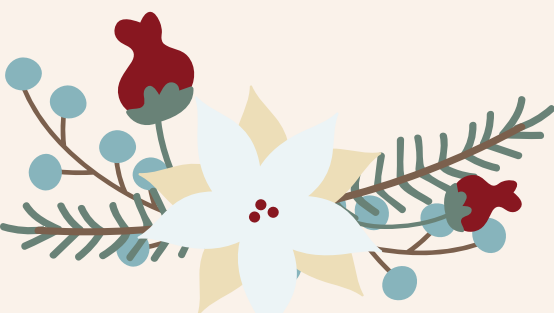
- 8 Sister Schubert's Dinner Yeast Rolls (or similar), cut into small pieces
- 1/2 c. dark brown sugar
- 3 tbsp. granulated sugar
- 1/4 tsp. allspice
- 1/4 tsp. ground cloves
- 1/4 tsp. nutmeg
- 1 tsp. cinnamon
- 1 1/2 tsp. ground ginger

FOR THE CUSTARD

- 4 large whole eggs
- 2 egg yolks
- 1/2 c. heavy cream
- 2/3 c. whole milk
- 1/2 c. molasses
- 1 tsp. vanilla extract

FOR TOFFEE SAUCE

- 1/4 c. butter
- 1/4 c. heavy cream
- 1/3 c. dark brown sugar



INSTRUCTIONS

Preheat oven to 350°F

Place cut rolls into a large bowl. In a separate large bowl, mix sugars and spices together until combined.

In another large bowl whisk together eggs and yolks. Add in the heavy cream, milk, molasses, and vanilla and whisk until combined. Whisk the dry ingredients into the egg and milk mixture.

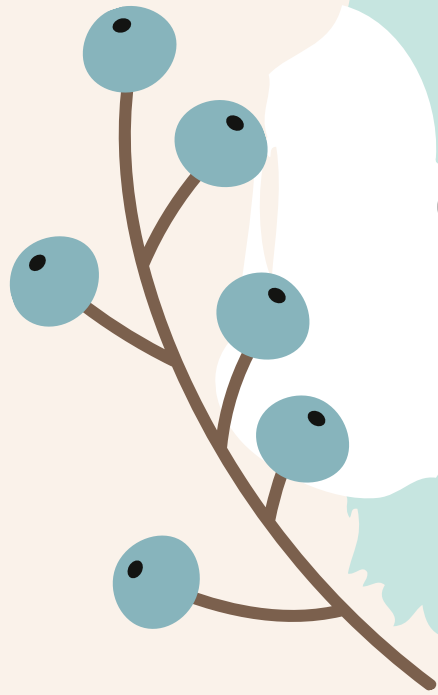
Pour 1 cup of the custard mixture over bread, and toss to coat. Divide bread mixture evenly among 4 small ramekins, then add ¼ cup custard into each ramekin.

Place on a medium sheet tray and bake 30 to 40 minutes until the custard is set.

FOR TOFFEE SAUCE

In a small heavy-bottomed saucepan over medium heat, whisk together butter, heavy cream and brown sugar. Bring to a boil, whisking frequently. Simmer for 4 minutes, or until thickened slightly. Remove from heat.

Serve the gingerbread puddings with the toffee sauce and powdered sugar.



Grandma's Fruit Salad

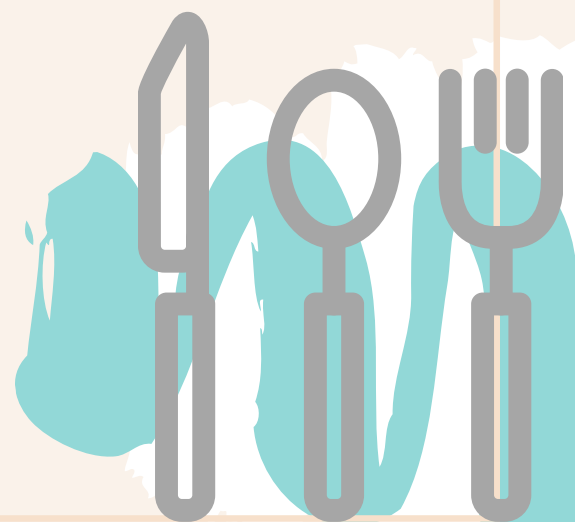
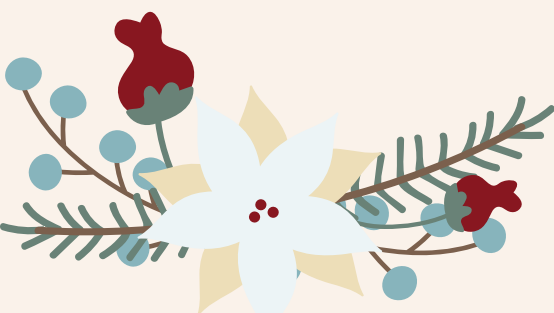
CONTRIBUTED BY:
Autumn Meade

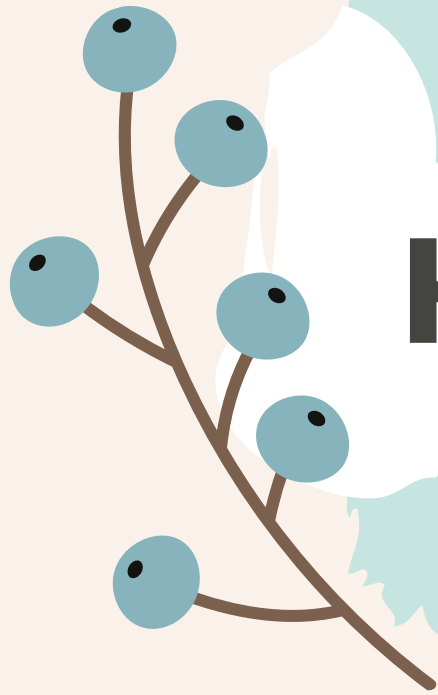
INSTRUCTIONS

Cut up fruit. Add fruit and cocktail together. Add just a little sugar. Stir ingredients well. Chill before serving.

INGREDIENTS

- 2 Cups of Grapes
- 3 Oranges
- 2 Apples
- 3 Bananas
- 1 Large Can of Fruit Cocktail in Heavy Syrup Sugar





Hard Candy

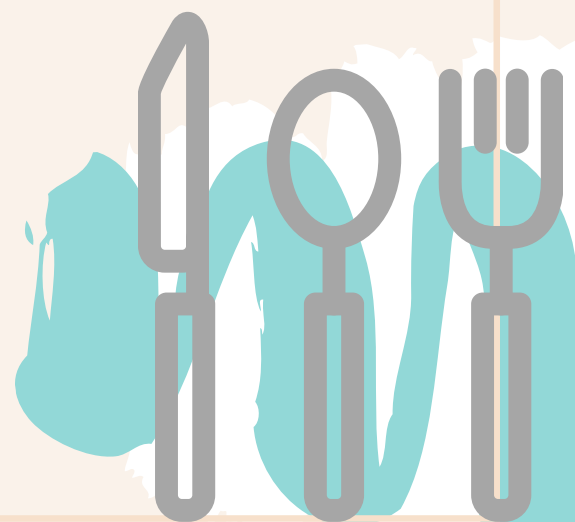
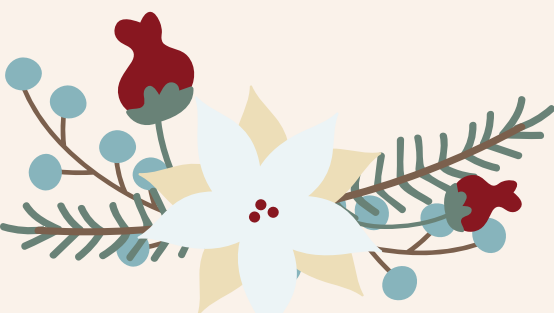
CONTRIBUTED BY:
Autumn Meade

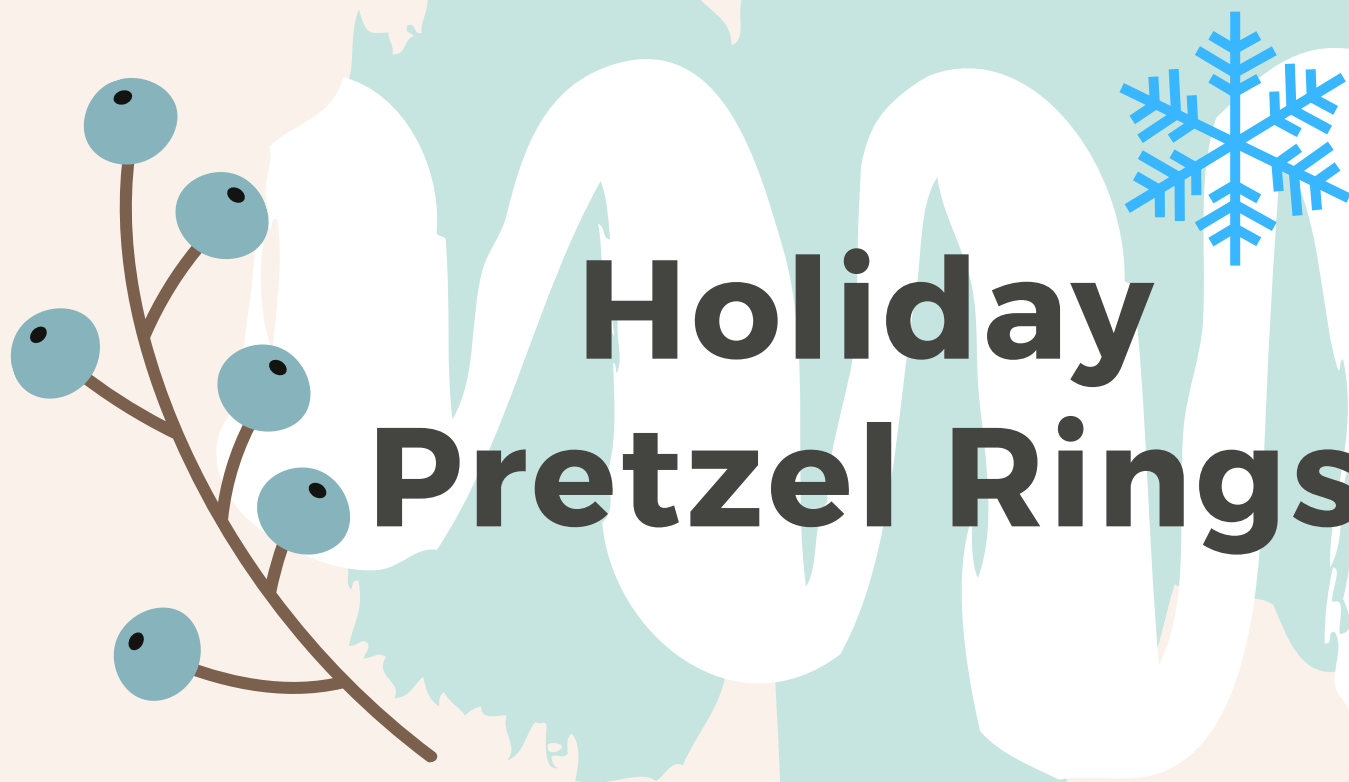
INSTRUCTIONS

Cook first 3 ingredients until thermometer reaches 300F. Add cinnamon oil and red food coloring. Pour out in a slightly greased pan. Let set until hard. Break into pieces. Shake in confectioner sugar.

INGREDIENTS

- 2 Cups of Sugar
- 1 Cup of Water
- 2/3 Cup of White Corn Syrup
- Red Food Coloring
- 10 Drops of Cinnamon Oil
- 1 Cup Confectioner Sugar





Holiday Pretzel Rings

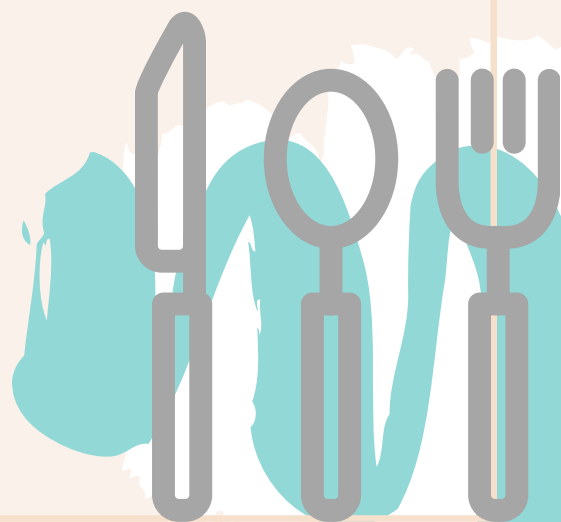
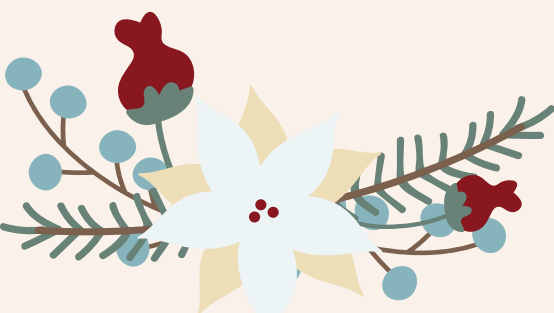
CONTRIBUTED BY:
David Schaefer

INSTRUCTIONS

Place rings on wax-lined cookie sheet. Place an unwrapped hug in the middle of each ring. Place in the oven at 200 degrees F for 2-3 minutes. Immediately remove and place an M&M on top. Refrigerate to set up.

INGREDIENTS

- Bag of Husman's pretzel rings (usually available at Kroger)
- Bag of Hershey Hugs
- Bag of Holiday M&Ms



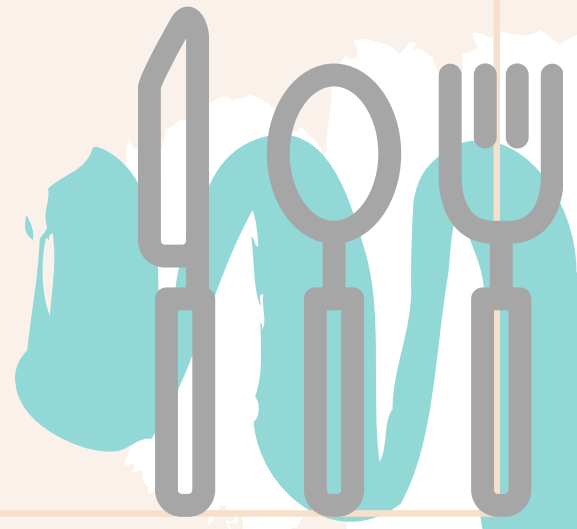


Italian Cream Cake

CONTRIBUTED BY:
Autumn Meade

NOTES :
Use with the frosting
on the next page!

INGREDIENTS

- 2 Cups of Sugar
 - 1 Stick of Oleo
 - 1 Cup of Buttermilk
 - 2 Cups of Flour
 - 1 Teaspoon of Baking Soda
 - 2 Cups of Coconut
 - 1 ½ Cups of Crisco
 - 5 Eggs (Separated)
 - 1 Tablespoon of Vanilla
 - ½ Teaspoon of Salt
 - 1 Cup of Pecan Pieces
- 

INSTRUCTIONS

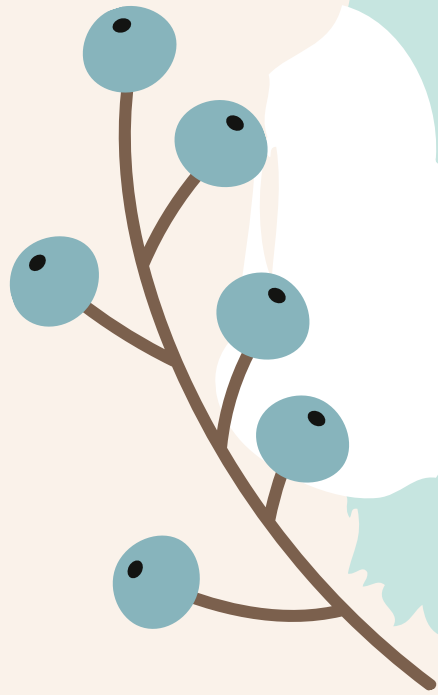
Beat egg whites until stiff. Cream sugar and Crisco until fluffy. Add oleo and beat.

Add 1 egg yolk at a time. Add vanilla and buttermilk alternately with dry ingredients (flour, salt, and baking soda). Beat well.

Add coconut and nut pieces and mix with a wooden or plastic spoon. Fold in beaten egg whites (stiff).

Pour in (3) well-greased 9" round cake pans with paper in pan bottoms.

Bake at 350F for 30-35 minutes.



Frosting

CONTRIBUTED BY:

Autumn Meade

NOTES:

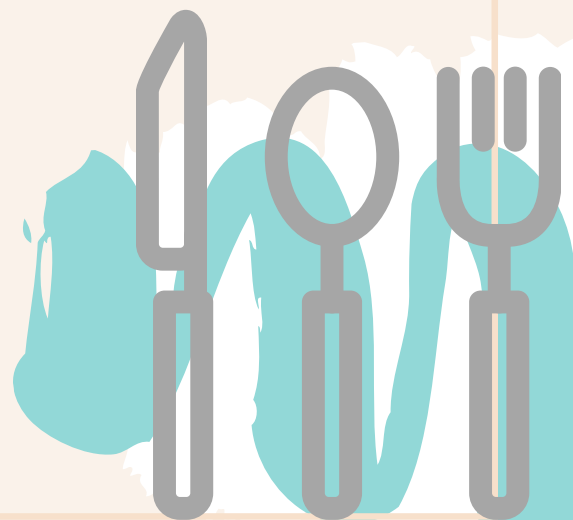
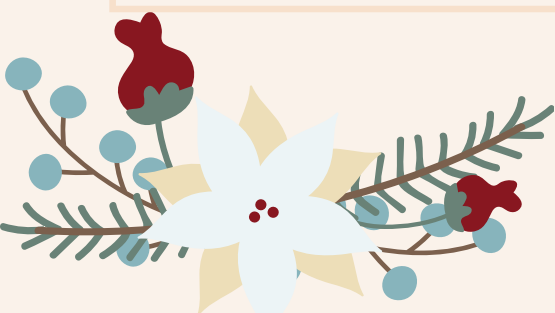
Use with the Italian Cream Cake on the previous page!

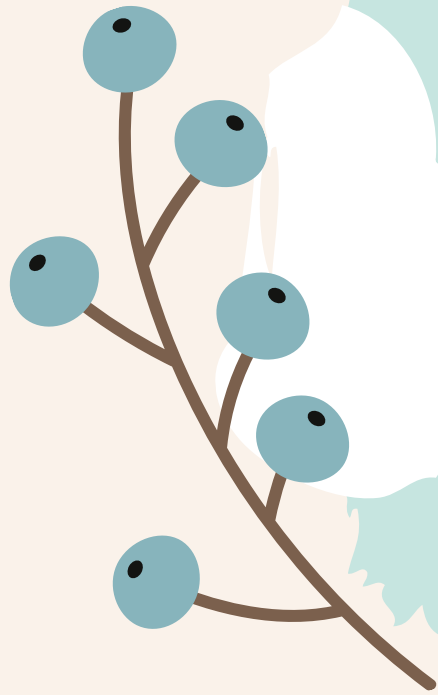
INSTRUCTIONS

Add a few drops of milk, mix well and spread on cake layers. Sprinkle with coconut.

INGREDIENTS

- 1 Box of Confectioner Sugar
- 1 8-Ounce Cream Cheese (Softened)
- 1 Stick of Pure Butter
- 1 Teaspoon of Vanilla





Kentucky Derby Pie

CONTRIBUTED BY:
Autumn Meade

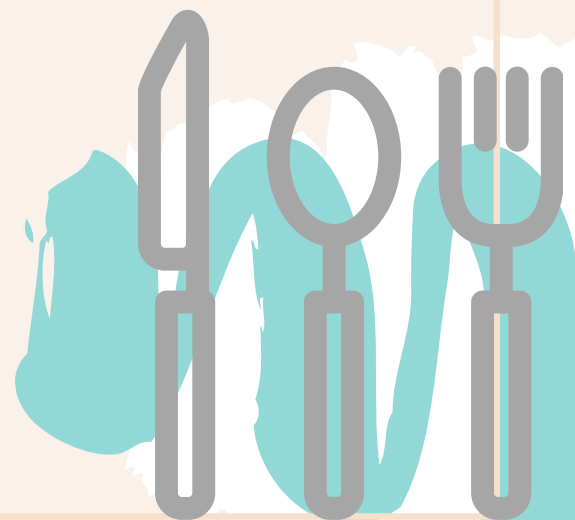
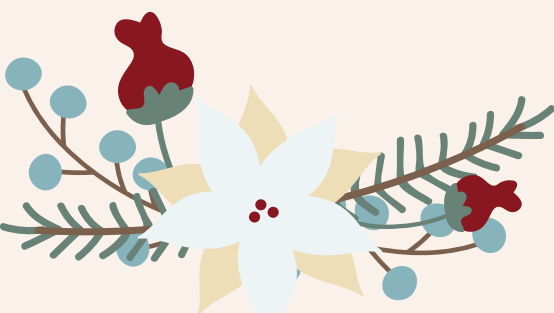
INSTRUCTIONS

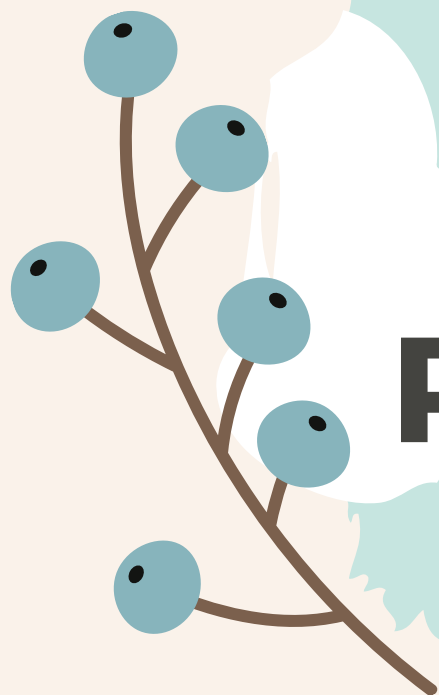
Mix all ingredients together. Pour in an unbaked pie shell.

Bake at 350F for 30 minutes.

INGREDIENTS

- 1 Cup of Flour or 4 Tablespoons of Corn Starch
- 1 Cup of Sugar
- 2 Eggs (Slightly Beaten)
- 1 Stick of Margarine (Melted)
- 1 Cup of Chocolate Chips
- 1 Cup of Chopped Nuts (Pecans)
- 1 Teaspoon of Vanilla





Lemon Pound Cake

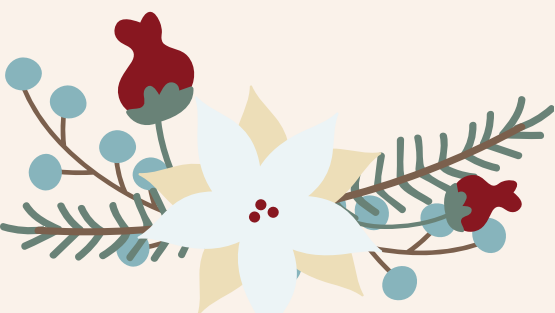
CONTRIBUTED BY:
Autumn Meade

INGREDIENTS

- 1 Package of Duncan Hines Lemon Supreme Cake Mix
- 1 Package of Lemon Instant Pudding Mix (4 Serving Size)
- 1/3 Cup of Crisco
- 1 Cup of Water
- 4 Eggs

Glaze

- 1 cup confectioner's sugar
- 2 tablespoons milk, plus more to thin
- 1 tablespoon freshly squeezed lemon juice (or 1 teaspoon lemon extract)



INSTRUCTIONS

Preheat oven to 350F.

Generously grease and flour a Bundt Cake Pan.

Blend all ingredients together in a large bowl; beat at medium speed for 2 minutes.

Bake at 350F for 50-60 minutes. Cake is done when toothpick inserted in cake center comes out clean.

Cool Bundt cake in pan 25 minutes, then invert onto serving plate. Add glaze when completely cool.

Glaze:

In a small bowl, whisk together confectioner's sugar and 2 tablespoons of milk until smooth. Test the consistency by dripping the glaze from a spoon to check. Whisk in lemon juice or lemon extract.

If you'd like it a bit thinner, add more milk as needed.

Drizzle the lemon glaze on a cooled cake.



Million Dollar Pie

CONTRIBUTED BY:
Autumn Meade

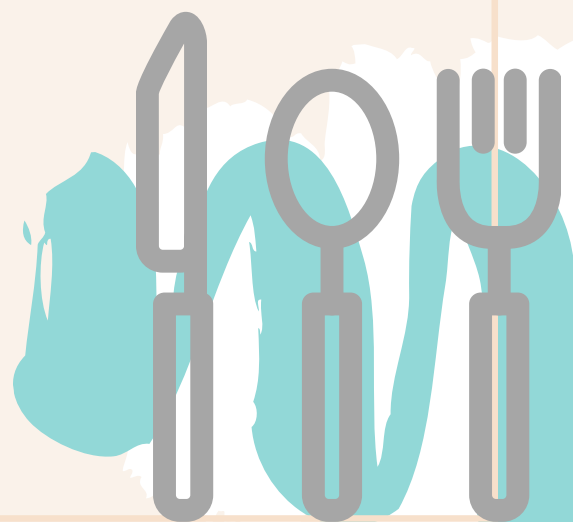
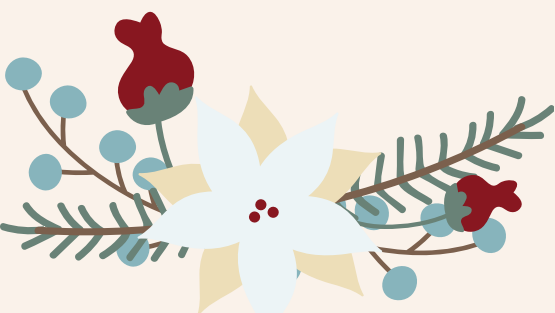
INSTRUCTIONS

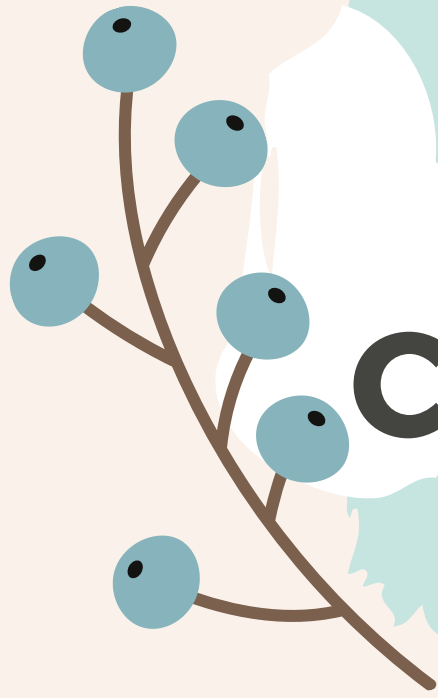
Mix all ingredients together until mixture is smooth (by hand).

Pour into prepared graham cracker pie shell. Sprinkle with graham cracker crumbs and refrigerate.

INGREDIENTS

- 1 8-ounce Frozen Whipped Cream Topping
- 1 Large Can of Eagle Brand Milk
- ¼ Cup of ReaLemon Juice
- 1 8 ½-Ounce Can of Crushed Pineapple, Drained





Mini Cheesecakes

CONTRIBUTED BY:

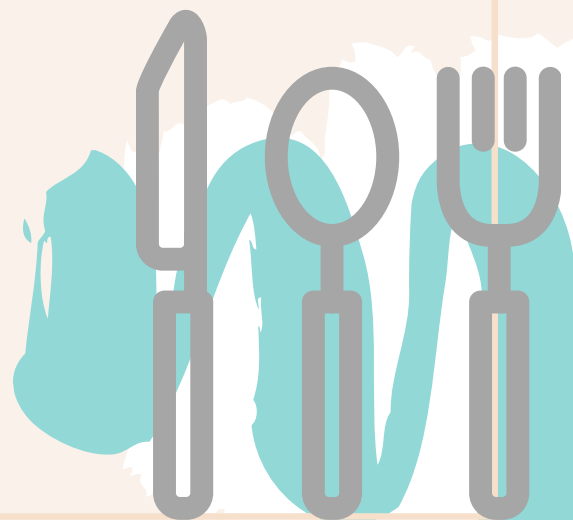
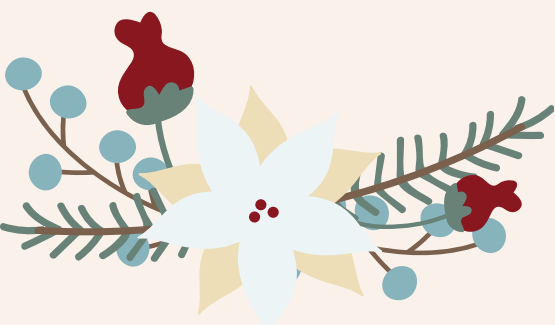
Susan Virden

NOTES:

Be creative!

INGREDIENTS

- 12 Vanilla wafers
- 2 8oz packages cream cheese, softened
- 1/2 cup sugar
- 1 tsp vanilla
- 2 eggs



INSTRUCTIONS

Line muffin tin with foil liners.

Place one vanilla wafer in each liner.

Mix cream cheese, vanilla and sugar on medium speed until well-blended.

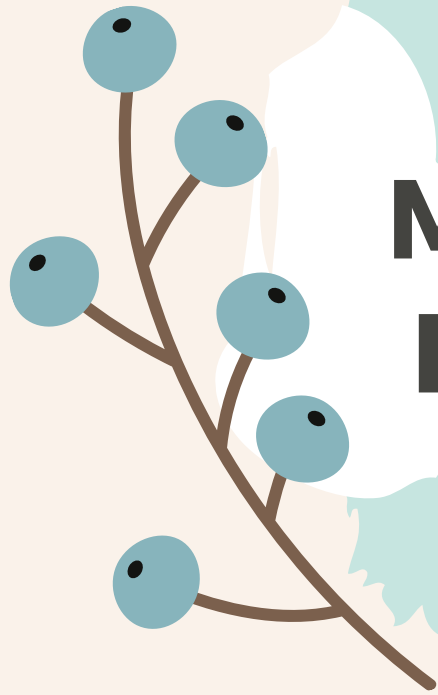
Add eggs. Mix well.

Pour over wafers, filling 3/4 full. Bake for 25 minutes at 325 degrees.

Remove from the pan when cool.

Chill.

Top with fruit, preserves, nuts or chocolate. Be creative!



Mom's Famous Peanut Butter Fudge

CONTRIBUTED BY :

Leah Harris

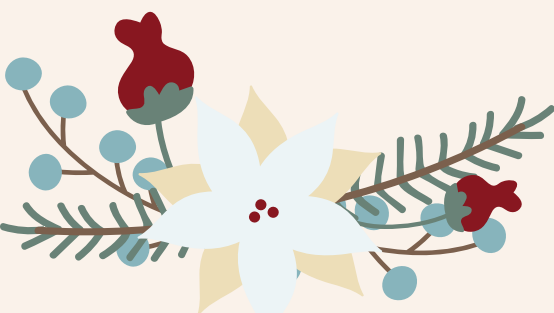
NOTES :

Leah says:

"Some of you have had the opportunity to experience my Mom's fudge and can attest to how wonderful it is. Here's the recipe and secrets to making delicious peanut butter fudge. Enjoy!"

INGREDIENTS

- 1 stick Fleischman's original margarine or Imperial margarine (nope, don't try butter; you need that veggie oil in margarine for a creamy fudge)
- 1 cup whole milk (this is candy, not health food, so use the fatty stuff)
- 3 cups sugar
- 1 cup smooth Jif Peanut Butter (don't try Skippy or anything else)
- 1 cup baby marshmallows
- 1 tsp vanilla extract



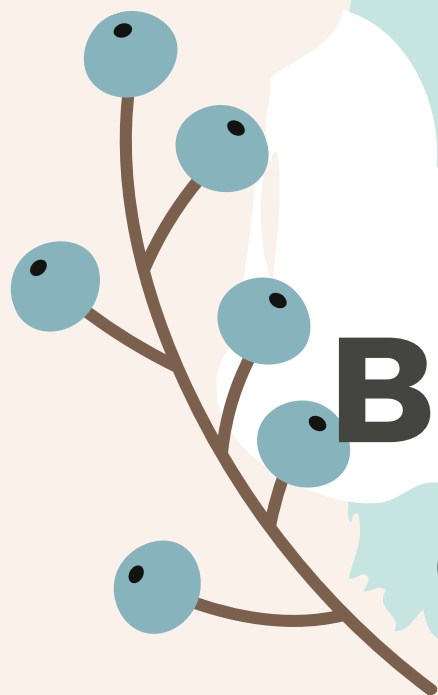
I N S T R U C T I O N S

Over medium heat, in a heavy-bottomed pan, bring margarine, milk, and sugar to a boil until it reaches a soft ball stage (238° - 240°). Stir occasionally. Do NOT try to speed up the process by cranking the heat - leave heat set on medium, otherwise the sugar won't dissolve properly and it will make the fudge grainy.

Remove from heat and add the peanut butter, baby marshmallows, and vanilla extract. Mix with an electric mixer until the peanut butter is incorporated and the marshmallows have melted.

Pour into a buttered 9x9 (or other approximate sized dish) and let cool. Cut into squares after it cools.

Note: You will be using a mixer in the pan you cook the fudge in, so use an appropriate pan to handle the mixer, such as an enameled cast iron pot. I use the bottom of my grandmother's pressure cooker (yes, I have a pan just for this fudge, but it's worth it).



Peanut Butter Cream Cheese Pie

CONTRIBUTED BY:
Autumn Meade

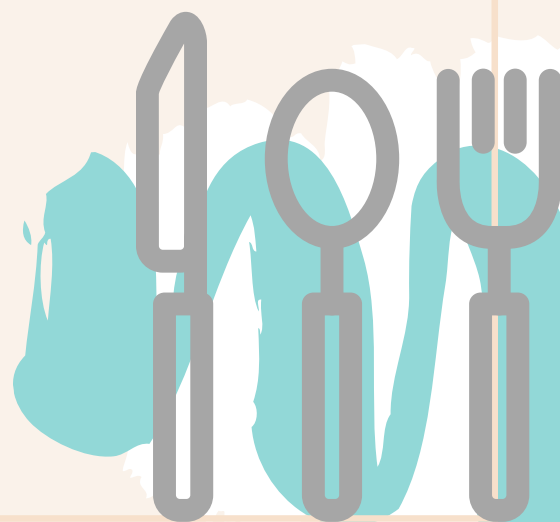
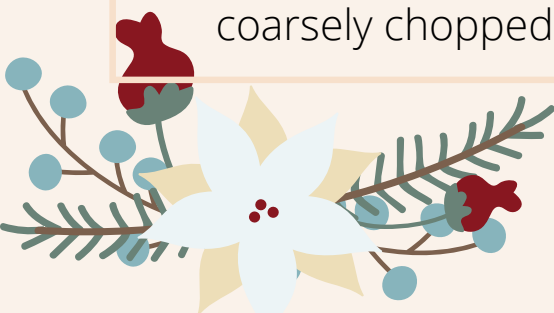
INSTRUCTIONS

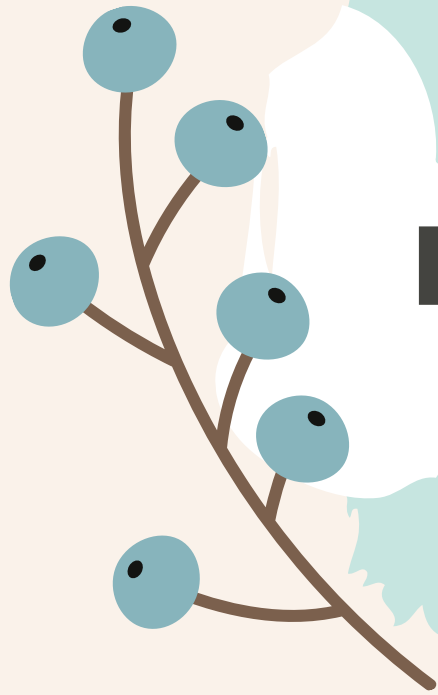
In small mixing bowl, beat together cream cheese and sugar until light and fluffy. Add peanut butter and milk, beating until smooth and creamy.

Prepare dessert-topping mix according to package directions then fold into mixture. Turn into prepared crust. Chill 5 to 6 hours or overnight. Garnish top with coarsely chopped nuts.

INGREDIENTS

- 2 3-Ounce Packages of Softened Cream Cheese
- $\frac{3}{4}$ Cup of Sifted Powdered Sugar
- $\frac{1}{2}$ Cup of Peanut Butter
- 2 Tablespoons of Milk
- 1 Envelope of Dessert Topping Mix (aka Dream Whip)
- 1 8-inch Graham Cracker Pie Shell
- Coarsely Chopped Peanuts





Peanut Butter Fudge

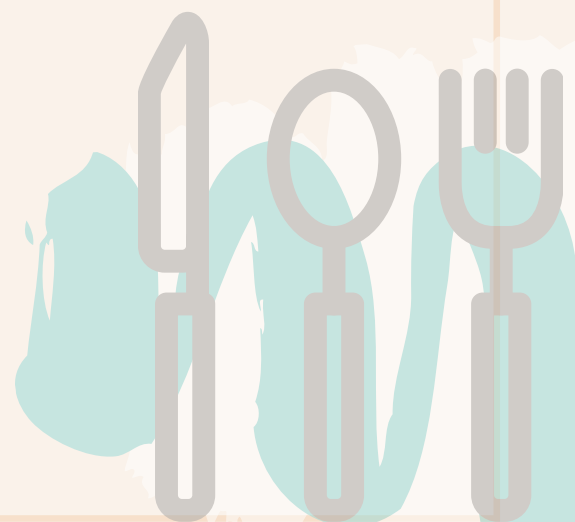
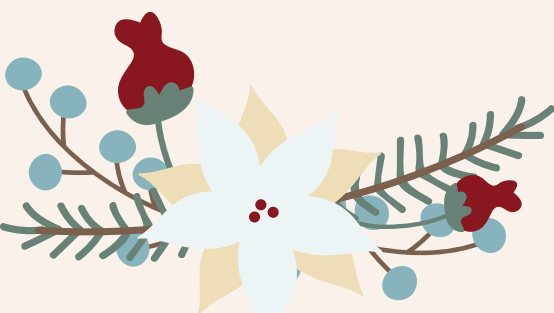
CONTRIBUTED BY:
Autumn Meade

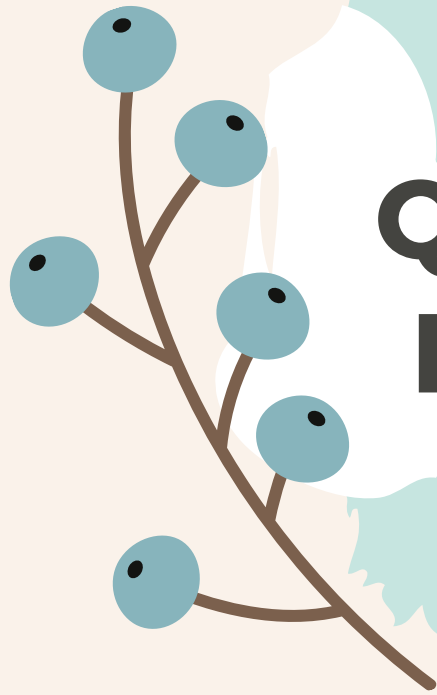
INSTRUCTIONS

Boil first 6 ingredients until soft ball stage. Remove from heat and stir in Peanut Butter. Scrape into an 8" x 8" buttered dish. Cool and cut into squares.

INGREDIENTS

- 3 Cups of Sugar
- 1 Can of Cream
- 2/3 Stick of Butter
- Pinch of Salt
- 1 Teaspoon of vanilla
- 3 heaped Tablespoons Cocoa
- 2/3 Cup of Peanut Butter





Quick and Easy Peanut Butter Fudge

CONTRIBUTED BY:
Autumn Meade

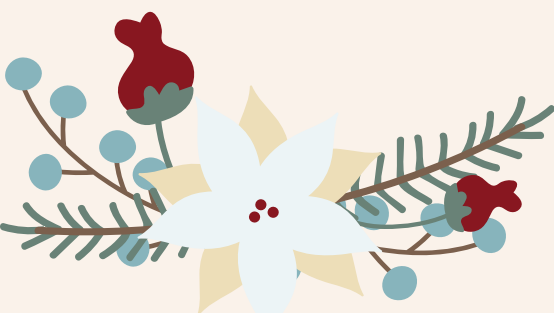
INSTRUCTIONS

Bring sugar and water to a boil; set aside. Measure other ingredients in large mixing bowl. Return sugar and water to heat. Boil 1 full minute; pour over ingredients in mixing bowl. Beat 1 minute at medium speed with mixer.

Pour into buttered dish.

INGREDIENTS

- 2 Cups of White Sugar
- ½ Cup of Water
- 1 Cup Peanut Butter
- 2 Tablespoons of Marshmallow Cream or ½ Cup Mini Marshmallows
- 1 Teaspoon of Vanilla





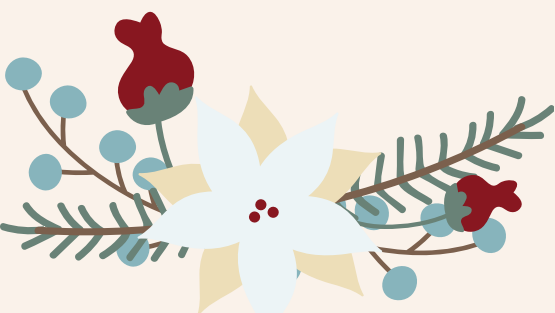
Red Velvet Cake with Old Fashioned Red Velvet Icing

CONTRIBUTED BY:
Autumn Meade

NOTES :
Use the icing on the
next page with this
cake!

INGREDIENTS

- ½ Cup of Margarine
- 1 ½ plus 1/3 Cups of White Sugar
- 2 Ounces of Red Food Coloring
- 2 ¼ Cups of Plain Flour
- 2 Teaspoons of Vanilla
- 1 Cup of Buttermilk
- 1/3 Cup of Crisco
- 2 Eggs
- 2 Tablespoons of Cocoa
- ½ Teaspoon of salt
- 1 Teaspoon of Soda
- 2 Teaspoons of Vinegar



INSTRUCTIONS

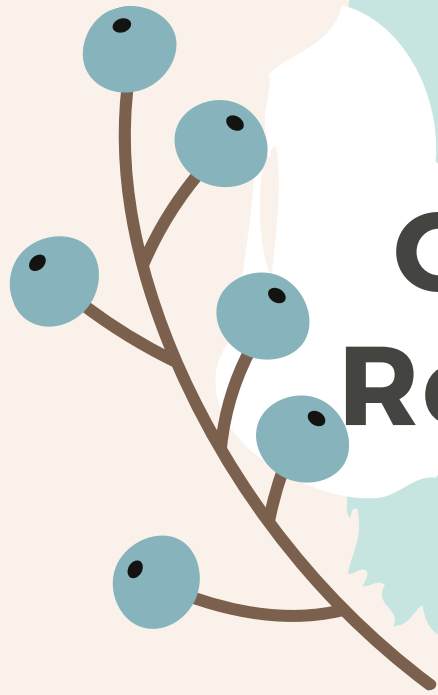
Cream Shortening, Sugars, and eggs until light and fluffy.
Make a paste with coloring and cocoa and add to mixture.

Add salt and flour alternately with buttermilk and vanilla.

Mix soda and Vinegar together and add last and mix well by hand.

Don't beat by hand, just blend. (Fold Mixture)

Bake 30 minutes @ 350F in 2 greased and floured pans.



Old Fashioned Red Velvet Icing

CONTRIBUTED BY:

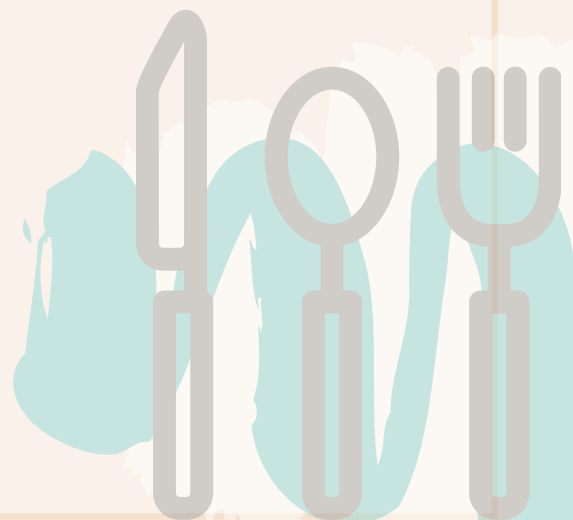
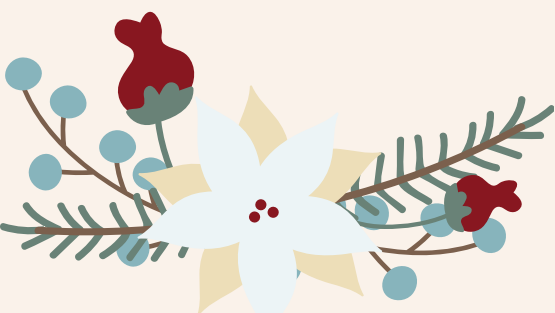
Autumn Meade

NOTES :

Use with the red velvet cake on the previous page!

INGREDIENTS

- 2 Tablespoons of Flour
- ½ Cup of Margarine
- ½ Cup of Crisco
- 1 ½ Teaspoons of Vanilla
- ¾ Cup of Milk
- 1 Cup of Sugar



INSTRUCTIONS

Cook flour and milk on low heat until thick. Set aside and cool completely. Add sugar, butter, and vanilla. Add flour mixture with above and beat on high for 12-13 minutes. Spread on cake.



Simple Pumpkin Spice Muffins

CONTRIBUTED BY:

Brian Henebry

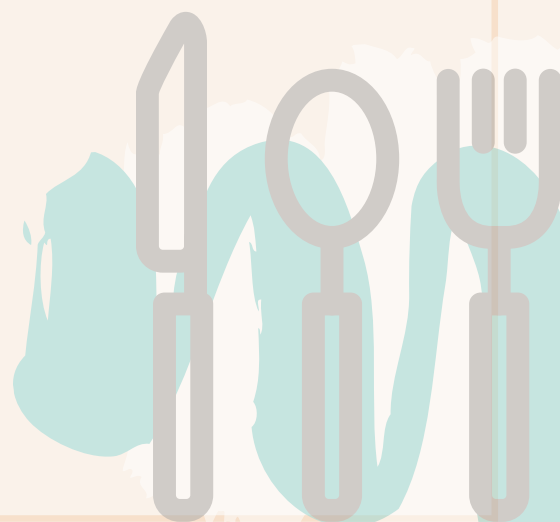
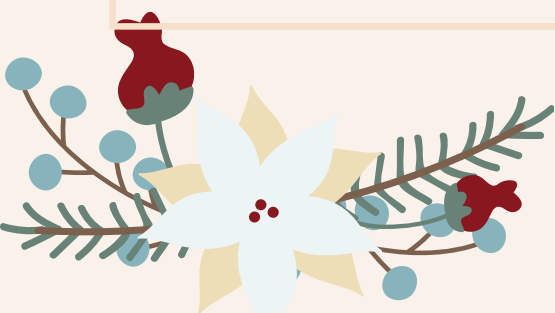
NOTES :

You'll also need:

- Mixing bowl (largish)
- Mixing spoon, spatula, viking axe (you never know when a good siege might spring up)
- Flour sifter (optional)
- Spray oil or butter (may depend on recent healthy Miami visit)
- Small muffin pan (24 cup)
- Oven (or other contained heat source)

INGREDIENTS

- 1 box spice cake mix (Betty Crocker Super Moist Cake Mix Spice or other)
- 1 can canned pumpkin (15oz)



INSTRUCTIONS

Preheat oven to the temperature recommended on the cake mix box (usually 350F)

Remove cat from counter

Open spice mix packet and sift into bowl (optional but fun)

Open canned pumpkin (opening seems to work better) and scoop into dry ingredients

Fold pumpkin into dry ingredients until a moist paste has formed with no visible dry ingredients

Remove cat from counter

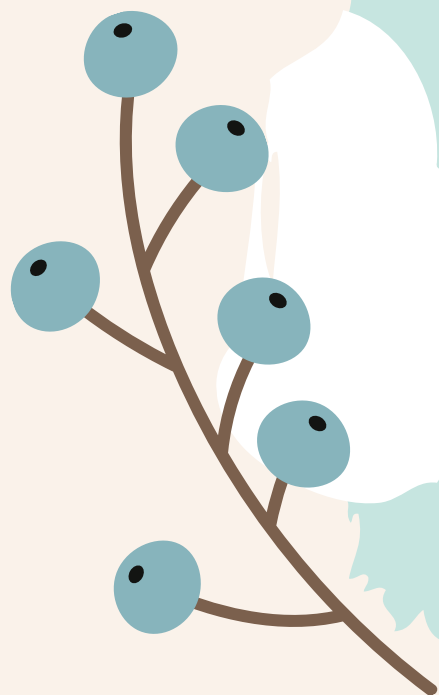
Lightly spray muffin pan or grease with butter

Add mix to the individual muffin cups until evenly distributed

Place muffin pan in oven and bake for the recommended time on the mix box (usually 12 - 15 minutes depending on the oven)

Remove and allow to cool for about 5 -10 minutes before removing from the pan.

Enjoy.



Special "K" Cookies

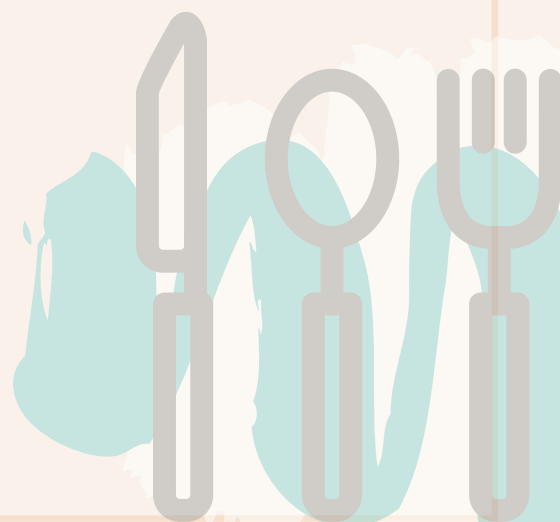
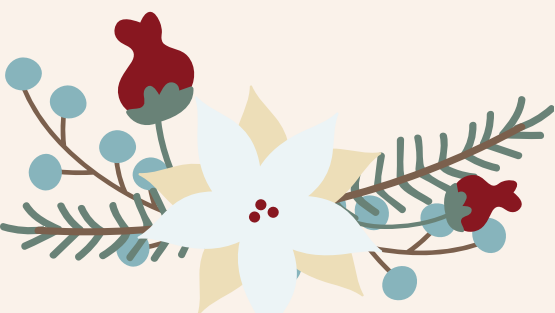
CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

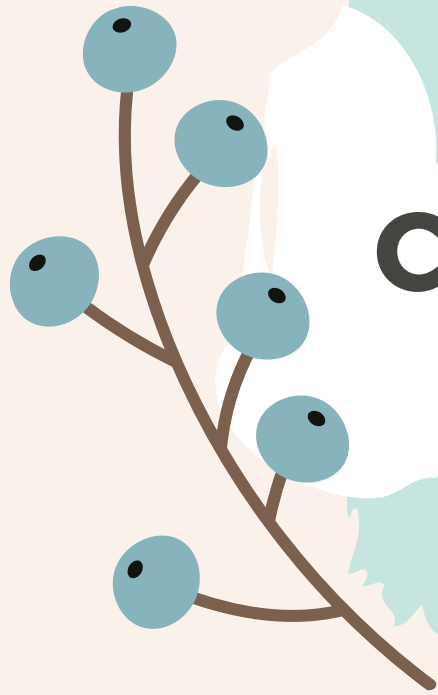
Place sugar and syrup in a deep saucepan. Bring to a boil. Remove from heat and add peanut butter. Stir until well blended. Add cereal and mix well. Drop from a teaspoon onto waxed paper. Let Cool.

INGREDIENTS

- 1 Cup of White Sugar
- 1 Cup of White Com Syrup
- 1 ½ Cups of Peanut Butter
- 4 Cups Special K Cereal



Main Dishes



Cuban Chicken

CONTRIBUTED BY :

Leah Harris

NOTES :

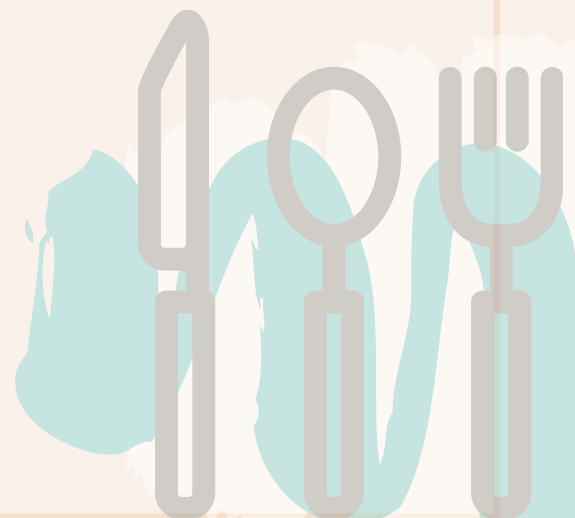
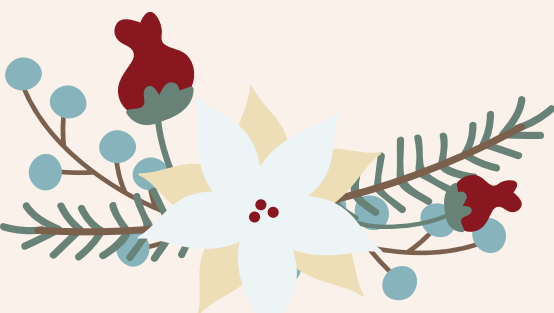
If don't have fresh lime or oranges, you can substitute with 3-4 TBS of lime/orange juice

INGREDIENTS

- 3 TBS vegetable oil
- 2 large chicken breasts, diced

Marinade

- 2 TBS ground cumin
- 1 TBS chili powder
- 1 TBS dried oregano
- Salt and pepper to taste
- 4 cloves garlic, minced
- Zest and juice of 1 lime
- Zest and juice of 1 orange



INSTRUCTIONS

Combine marinade ingredients in a small bowl and stir until combined.

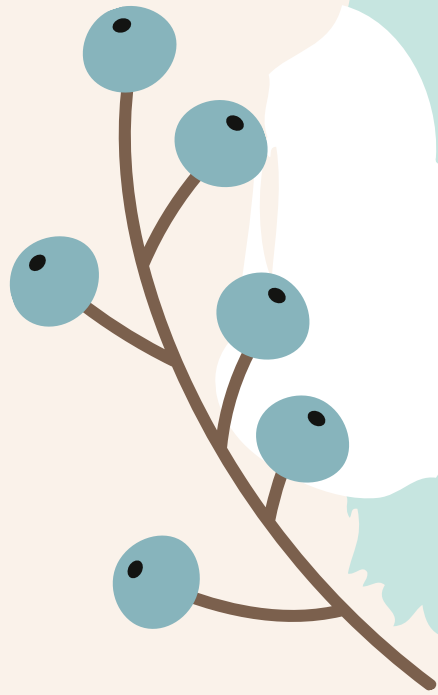
Put ½ of the marinade in a covered dish or plastic bag.
Reserve ½ of the marinade.

Dice chicken and place in a dish or plastic bag with ½ of the marinade. Allow to marinate at least 30 minutes, or overnight.

Heat oil in a skillet over medium high heat. Cook chicken until browned, about 10-12 minutes.

Add remaining marinade and cook until reduced and chicken is done.

Serve over rice/cauliflower rice.

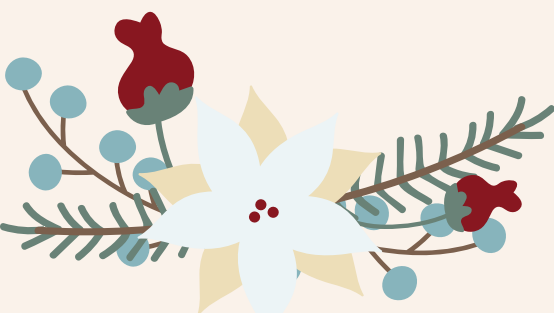


Lasagna

CONTRIBUTED BY:
Autumn Meade

INGREDIENTS

- 1 Cup of Chopped Onions
- 1 Large Garlic Clove
- A Little Oil
- 1 Pound of Ground Beef
- ½ Pound of Ground Pork or Veal
- 1 12-ounce Can of Tomato Paste
- 1 (Tomato Paste) Can of Water
- 1-2 Teaspoons of Salt
- ½ Teaspoon of Pepper
- 2 Teaspoons of Parsley Flakes
- 1 Teaspoon of Ground Oregano
- 1 Cup of Small Curd Cottage Cheese
- ½ Cup of Parmesan Cheese
- Thin Sliced Mozzarella Cheese



INSTRUCTIONS

In a Large Dutch Oven Sauté:

1 cup of chopped onions and 1 large garlic clove in a little oil.

Brown 1 pound of beef and ½ pound of ground pork or veal.

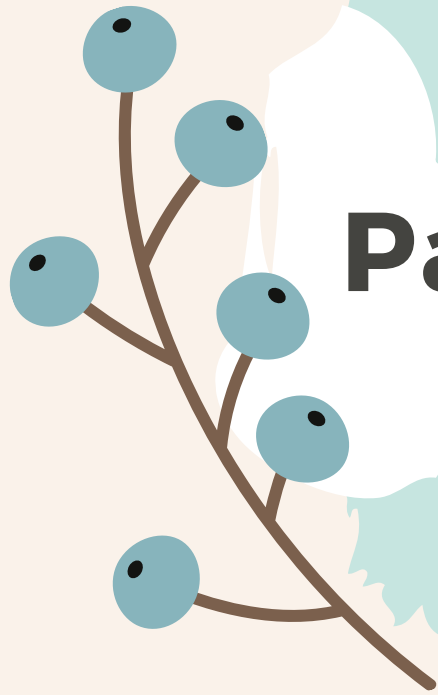
Stir in a 12-ounce can of tomato paste and 1 can of water.

Season with 1-2 teaspoons of salt, ½ teaspoon of pepper, 2 teaspoons of parsley flakes, and 1 teaspoon of ground oregano.

Simmer for several hours.

Layer in 13" x 9" pan. Very thin layer of sauce, single layer of cooked noodles, ½ cup of small curd cottage cheese, ¼ cup of parmesan cheese, thin sliced mozzarella, full layer of sauce, noodles, cottage cheese, mozzarella, sauce, and parmesan on top.

Bake 30 minutes at 350F. Wait 15 minutes before cutting.



Party Meat Balls

CONTRIBUTED BY:

Sandy Keller

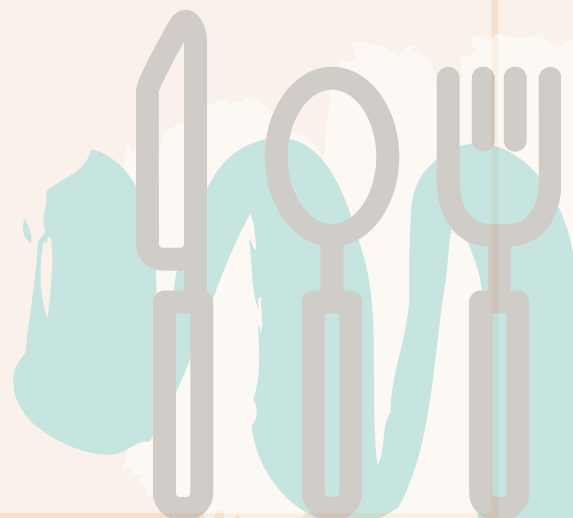
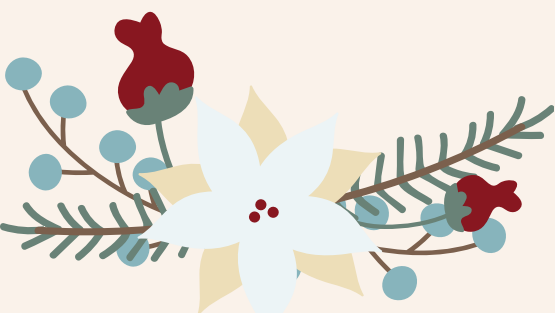
NOTES:

From Brenda

Sandy's note says:
"Good!"

INGREDIENTS

- 2 lbs ground beef
- 1 cup toasted bread crumbs (usually in bread section)
- 1 pkg dry onion soup mix
- 2 eggs
- 1 bottle chili sauce
- 1 cup brown sugar
- 1 can whole cranberry sauce
- 1 bottle of water
- 1 cup sauerkraut



INSTRUCTIONS

Mix ground beef, bread crumbs, onion soup mix, and eggs. Make into small meatballs and put uncooked into 9 x 13 inch cake pan. Set aside.

Mix chili sauce, brown sugar, cranberry sauce, water, and sauerkraut.

Pour the sauce over the meatballs. Cover and bake at 350F for 1 1/2 hours. Uncover and bake for 1/2 hour more.



Provost's Pasta e Fagioli

CONTRIBUTED BY:
Jason Osborne

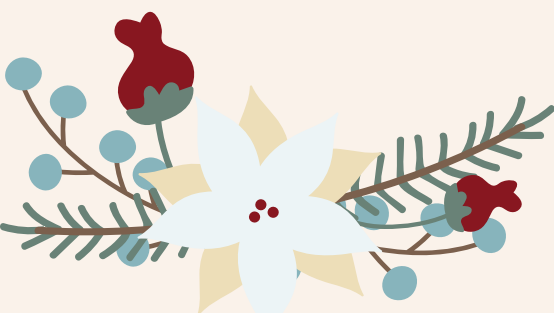
INSTRUCTIONS

Brown beef, caramelize onion. Add everything except pasta. Simmer for at least an hour, the longer you simmer the better it will taste.

Makes enough for about 8 hungry deans.

INGREDIENTS

- Ground beef (or vegetarian alternative), browned (about 1 lb)
- Chopped onion (Vidalia is best, caramelize for best taste)
- 5 large carrots, grated
- 5 celery sticks, chopped thin
- 2 (15 oz cans) red kidney beans
- 2 (19 oz) cans white kidney beans (cannelloni)
- 44 oz water and 8 beef bullion cubes (or 44 oz beef broth)
- oregano
- black pepper
- parsley
- ½ t tobasco
- 48 oz tomato sauce (muir farms organic is best)
- shell or elbow pasta





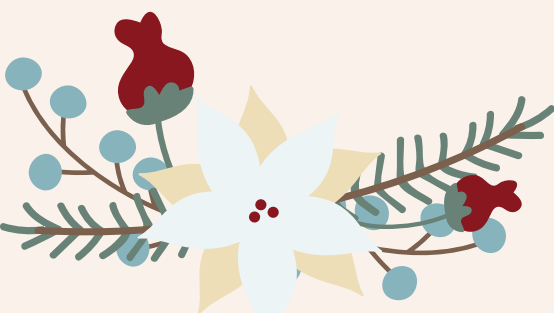
South-of-the-Border Chicken Skillet

CONTRIBUTED BY:
Autumn Meade

NOTES :
Makes 4-5 servings

INGREDIENTS

- 1 lb boneless, skinless chicken breast, cut into bite-sized pieces
- 1 medium green bell pepper, seeded and diced
- 1 tsp minced garlic
- 1 Tbsp olive oil
- $\frac{3}{4}$ cup mild salsa
- $\frac{3}{4}$ cup water
- 1 can kidney beans, rinsed and drained
- 1 can black beans, rinsed and drained
- 1 can golden sweet corn, rinsed and drained
- 1 tsp chili powder, or to taste
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup quick-cooking rice



INSTRUCTIONS

In a large nonstick skillet, cook the chicken, pepper, and garlic in oil over medium heat, stirring frequently, until the chicken turns white, about 6 to 8 minutes.

Add the salsa, water, kidney beans, black beans, corn, chili powder, and salt. Cover and bring to a boil. Reduce the heat, and simmer 10 to 12 minutes.

Bring to a boil. Add the rice, and stir into sauce. Cover, remove pan from heat, and allow to sit until rice is tender, about 5 minutes.



Vegetarian Sweet Potato Slow Cooker Enchiladas

CONTRIBUTED BY :
David Seidl

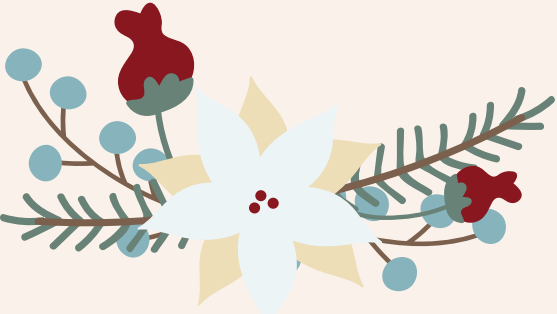
NOTES :

This recipe makes easy vegetarian (or non-vegetarian) enchiladas in a crockpot. These keep well, and are even better on the second day.

Prep Time: 15 minutes
Total Time: 2 hours 40 minutes

INGREDIENTS

Enchilada filling:

- 1 red pepper, seeded and diced or approximately half a dozen mini-peppers seeded and diced
 - 1 medium sweet potato, peeled and diced - smaller chunks will cook better, but these don't have to be fine chunks OR substitute 1 package sausage, browned (for non-veg option)
 - 1 medium yellow onion, diced
 - 1 (15 oz) can black beans, drained and rinsed
 - 1 tsp granulated garlic powder
 - 1 tsp chili powder
 - 1 tsp regular or smoked paprika
 - 1/2 tsp ground cumin
 - 1/2 tsp salt
- 

INGREDIENTS , CONT

Enchilada Sauce:

- 2 tsp extra-virgin olive oil
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 Tbsp chili powder
- 1 tsp granulated garlic powder
- 1/4 tsp ground cumin
- 1/4 tsp dried oregano
- 1/8 to 1/4 tsp cayenne, to taste (optional)
- 1/4 tsp salt
- 1/8 tsp ground black pepper
- 1 (15 oz) can crushed or diced tomatoes - whatever you have on hand
- 1 cup vegetable or chicken broth

Note: If you want this to be spicy, here's where you can add additional hot peppers or other spice to fit your taste.

Enchiladas:

- 1 package tortillas (medium size - larger than taco tortillas!)
- ½ cup of queso fresco or similar crumbling cheese
- Cilantro to taste
- Avocado (optional)
- Lime (optional)

INSTRUCTIONS

Filling:

Add red pepper (or sausage), sweet potato, onion and beans to a large bowl. Toss with garlic powder, chili powder, paprika, cumin and salt. Set aside.

Enchilada Sauce:

In a large pot, heat oil over medium heat. Add onion and cook for 3 minutes, until fragrant and starting to turn translucent. Add garlic and cook for 1 minute longer, until fragrant. Stir in chili powder, garlic powder, cumin, oregano, cayenne, to taste, if using, salt and pepper. Toast the spices for 30 seconds, until fragrant and sizzling, then pour in crushed tomatoes and broth. Bring mixture to a boil, reduce to a simmer, cover and cook for 20 minutes.

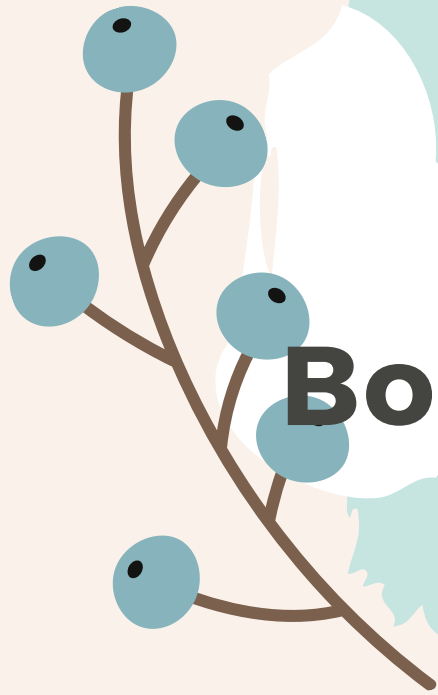
Carefully pour the enchilada sauce into a blender or food processor, or use a hand blender directly in the pot, and blend on low speed (low speed important for hot mixtures) until smooth.

Assembly:

Build your enchiladas by adding filling (½ cup works well for most mid sized tortillas), and place them seam side down in the slow cooker. Continue to stack them until you're out of tortillas or filling. If you have extra filling, you can add it on top.

Pour over the rest of the enchilada sauce and sprinkle queso fresco over the top. Cook for 2 hours on high heat.

Serve as desired - add avocado, more cheese, sour cream, cilantro, and lime. Stash some for tomorrow, you'll be glad you did!



Bryan's Bolognese Ragout

CONTRIBUTED BY :

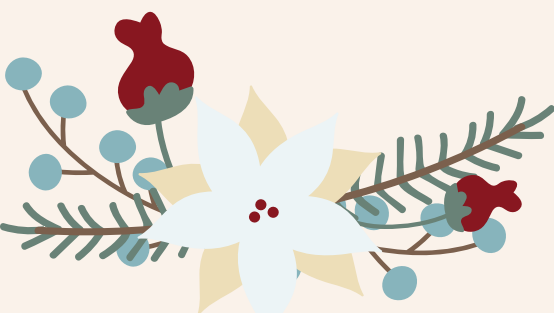
Bryan Powell

NOTES :

"My family has subsisted more on these 2 meals for the last decade than any others."

INGREDIENTS

- Olive oil
- 1 onion, fine dice
- 2 carrots, fine dice
- 2 celery stalks, fine dice
- 2 pounds ground beef, pork, veal or a combination
- 3 cloves garlic, minced
- 1 cup Chardonnay or other dry white wine
- 8 oz. can tomato paste
- 1 can whole tomatoes, seeded and crushed by hand
- 4 cups chicken stock
- 1 cup milk or cream
- Freshly grated nutmeg
- Freshly grated Parmigiano-Reggiano cheese



INSTRUCTIONS

In a large heavy bottomed pot, turn the heat to medium and then add olive oil to coat the bottom. Add the onion, carrot, and celery and season liberally with salt and pepper, cooking for approximately 10 minutes or until soft but not browned. Add the ground meat and garlic, seasoning liberally with salt and pepper, and cook until meat begins to caramelize. Drain excess fat as necessary. The browning process may take 20 or more minutes.

Add the Chardonnay and deglaze the pan, scraping up all brown residue at the bottom of the pan. Once the wine has reduced by half or more, add the tomato paste, tomatoes, and chicken stock. Simmer over medium low heat for about an hour and the stock and tomatoes begin reducing. Add the milk and continue simmering until most of the liquid is reduced and the meat is very tender (about 2-3 hours).

Taste for seasoning and add salt or pepper if necessary. Grate some fresh nutmeg into the sauce before serving.



Chicken and Sausage Gumbo

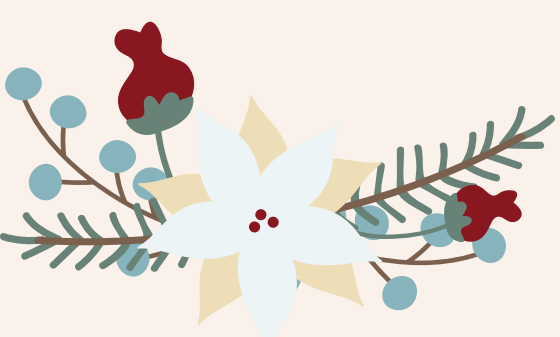
CONTRIBUTED BY :

Bryan Powell

NOTES :

Adapted from an Emeril Lagasse recipe

INGREDIENTS

- 3/4 cup vegetable oil
 - 1 cup all purpose flour
 - 1 onion, diced
 - 1 bell pepper, diced
 - 3 stalks celery, diced
 - 1 teaspoon salt
 - 1 teaspoon cayenne pepper (use a smaller amount if you want to decrease the heat)
 - 3 bay leaves
 - Combination of chicken parts (I usually use 4 thighs, but any combination will work)
 - 1/2–1 pound andouille sausage, chopped
 - 2 quarts chicken stock
 - Tabasco sauce
 - Cooked rice
 - Chopped green onions for garnish
- 

INSTRUCTIONS

In a large heavy bottomed pot, place the oil over medium heat. After the oil is warm or hot, add the cup of flour and stir to make the roux. The roux must be stirred regularly or it will burn. Stir the roux until it is a deep chocolate brown color, which takes 20–30 minutes.

Add the onion, green pepper, and celery into the roux and stir. Sprinkle on the salt, cayenne pepper, and bay leaves and stir to combine. Cook the vegetables about 10 minutes, stirring occasionally, until soft.

Place the chicken pieces skin side down into the pan, and stir the roux on top of it. Cook undisturbed for 5–10 minutes to render the chicken fat out of the skin*, and then flip the chicken. Cook approximately 5 more minutes.

Add the sausage to the pan and stir to combine it in.

Add the 2 quarts of chicken stock to the pan and bring to a boil. Skim off the fat and reduce it to a simmer.

After 30 minutes, remove the chicken pieces from the gumbo. Pull the chicken from the bones, chop or shred the chicken, and then add it back to the gumbo.

Continue simmering the gumbo for at least 2 hours. Add a few shakes of the Tabasco sauce to the pan before serving.

Serving

Place some of the gumbo into a bowl and top with a scoop of white rice. Sprinkle on some green onions and add additional tabasco, if desired.

*If desired, you can use boneless and skinless chicken parts. Cook the chicken as directed for about 5 minutes per side and then proceed as directed.

Salads



Fruit Salad Fluff

CONTRIBUTED BY :

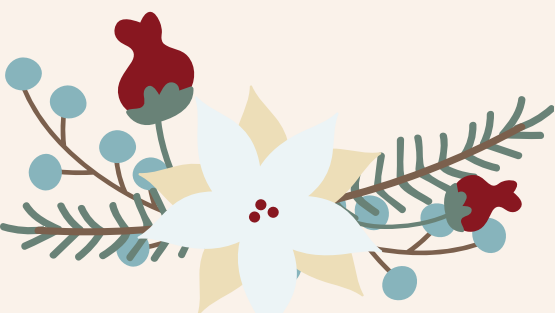
Carla Myers

NOTES :

You can use most any fruit in this salad either as a substitute for one listed above or in addition to them. Blueberries and raspberries are especially delicious in this.

INGREDIENTS

- 1 container (4 oz) refrigerated vanilla pudding
- 1/2 cup Cool Whip frozen whipped topping, thawed
- 1 cup seedless green grapes, halved
- 1 cup miniature marshmallows
- 1 can (11 oz) mandarin orange segments, drained
- 1 can (8 oz) pineapple tidbits in juice, drained
- 1 cup fresh strawberries, sliced

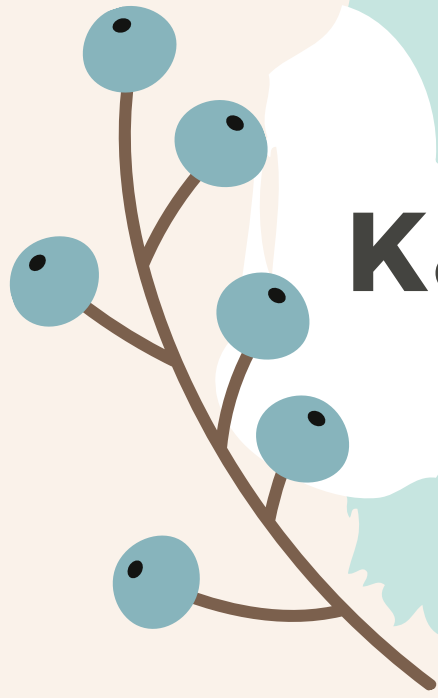


INSTRUCTIONS

Mix the pudding and whipped topping together in a medium sized serving dish.

Gently stir in grapes, marshmallows, oranges and pineapple. Add the strawberries, and toss gently to coat.

Serve immediately or store in the refrigerator for up to 8 hours.



Kale Salad with Apples and Pecans

CONTRIBUTED BY :

Leah Harris

NOTES :

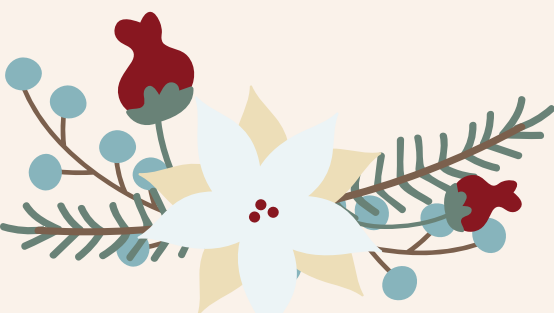
<https://cookieandkate.com/debs-kale-salad-with-apple-cranberries-and-pecans/>

INGREDIENTS

- 1 bunch Kale
- ½ cup whole pecans
- 4 or 5 medium radishes, sliced thin
- ½ cup dried cranberries
- 1 medium Granny Smith apple, diced
- ½ cup crumbled goat cheese

Dressing

- 3 TBS olive oil
- ½ TBS apple cider vinegar
- 1 TBS Dijon mustard
- 1 ½ tsp honey or maple syrup
- Salt and pepper to taste



INSTRUCTIONS

Toast pecans in a dry skillet (3-5 minutes), watching carefully to not burn. Set aside to cool.

Wash Kale and remove leaves from tough stalks. Tear into medium pieces and place in a large bowl.

Sprinkle kale with a small pinch of salt and massage until the kale becomes darker in color and fragrant.

Thinly slice the radishes and add them to the kale.

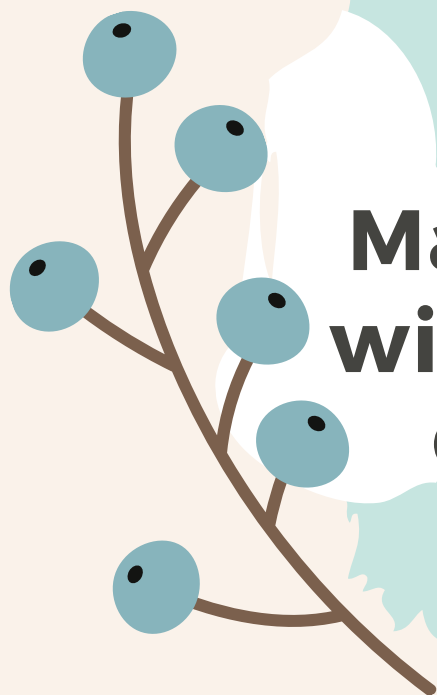
Rough chop the pecans and cranberries and add them to the kale.

Core and dice the Granny Smith apple and add to the kale.

In a glass jar, add all ingredients for the dressing and shake to combine.

Pour over kale, apples, pecans and cranberries. Mix to combine.

Sprinkle goat cheese and mix to combine.



Massaged Kale Salad with Roasted Squash, Goat Cheese, and Pepitas

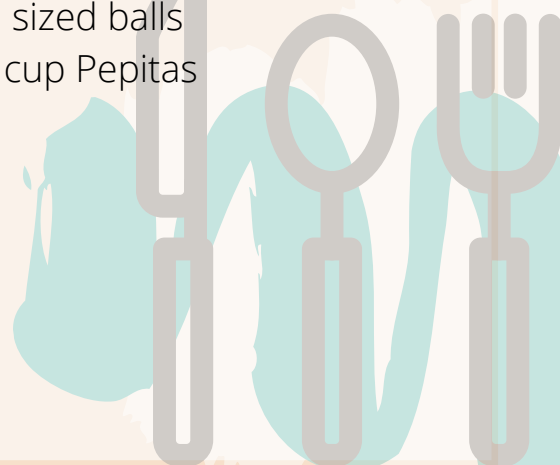
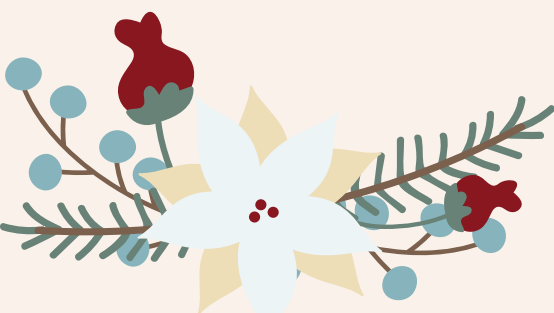
CONTRIBUTED BY:
Roxanne Storer

NOTES :

Delicata squash has a very tender exterior that does not need to be removed before eating. Salad is best eaten immediately, but will store for up to two days in the refrigerator.

INGREDIENTS

- 6 tablespoons Olive Oil, divided
- Delicata Squash, cut in half lengthwise, seeds removed, and sliced into half moons about 1/2-inch thick
- 1 medium Red Onion, cut into 1 inch wedges
- Salt and Pepper, to taste
- 1 tablespoon Pomegranate Balsamic Vinegar
- 1 teaspoon agave
- 12 cups clean Curly Kale leaves torn into bite sized pieces (ribs and stems removed)
- 1/2 cup Herbed Goat Cheese, crumbled or rolled into small, bite sized balls
- 1/4 cup Pepitas



INSTRUCTIONS

For the Squash and Onions:

- Preheat oven to 400 degrees F.
- Toss the onion and squash with 2 tablespoons of olive oil and arrange on a large baking sheet - spread out enough that nothing is over crowded.
- Season to taste with salt and pepper.
- Roast on the center rack of the oven for 20 minutes, or until the squash and onions are tender and lightly golden.
- Remove from the oven and set aside, keeping them at room temperature.

For the Kale:

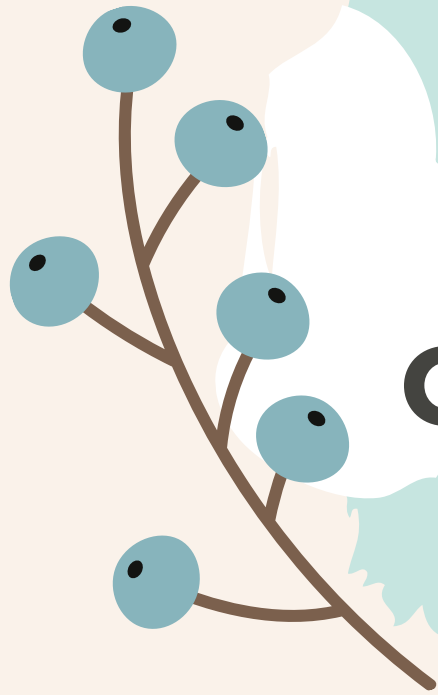
- In a large mixing bowl, add the kale, half the balsamic vinegar, a tablespoon of olive oil, and salt and pepper to taste.
- Massage the kale, using your hands, until it begins to soften and wilt, about 3 minutes. Set aside.

For the Dressing:

- Combine the remaining balsamic vinegar, the agave, and salt and pepper (to taste).
- Slowly pour in up to 3 tablespoons of olive oil (add the oil according to your personal taste preferences, such as if you like the dressing more or less acidic) while whisking.

To Assemble the Salad:

- Pour the dressing over the kale and toss.
- Place the kale on a large platter or in a big, shallow bowl.
- Arrange the roasted onion and squash on top.
- Sprinkle with the goat cheese and pepitas.



Poppy Seed Chicken Pasta Salad

CONTRIBUTED BY:

Leah Harris

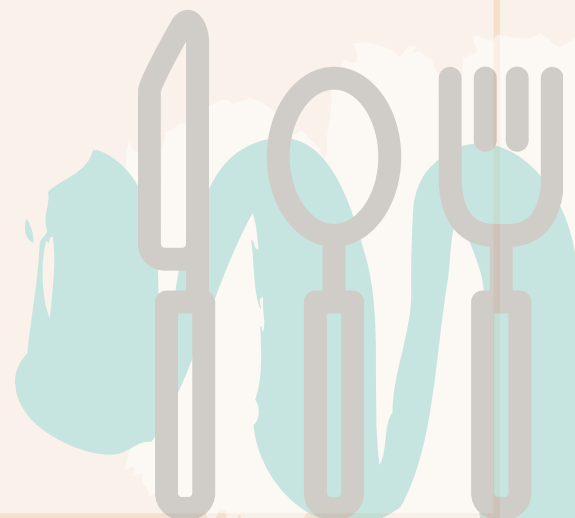
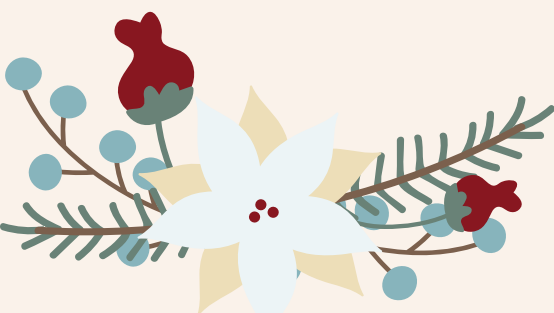
INSTRUCTIONS

Cook pasta according to package directions. Drain and rinse in cold water; drain again. In large bowl combine all ingredients.

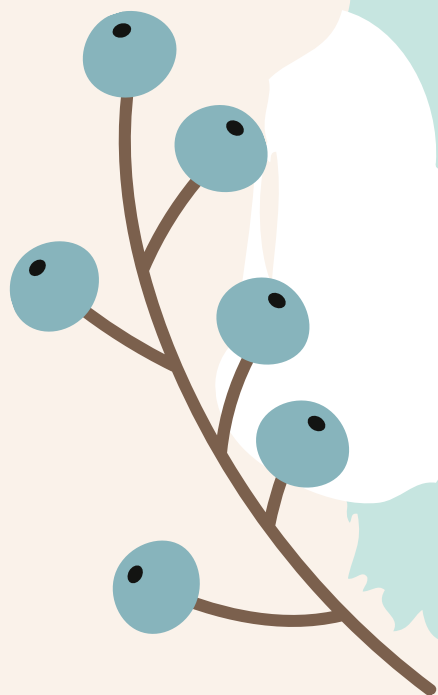
Add extra poppy seed dressing as needed

INGREDIENTS

- 2 cups cooked bowtie or fusilli pasta
- 1 ½ cups cubed cooked chicken
- 6 TBS chopped onion
- ¼ cup dried cranberries
- ¼ cup diced celery
- ¼ cup slivered almonds
- ½ cup poppy seed dressing



Sides and Casseroles



Baked Beans

CONTRIBUTED BY:
Autumn Meade

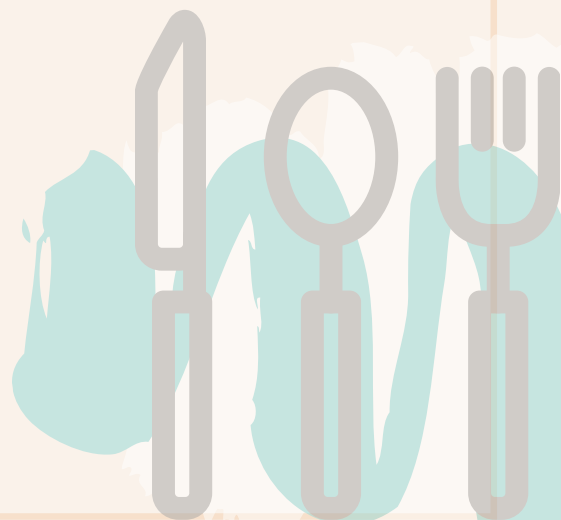
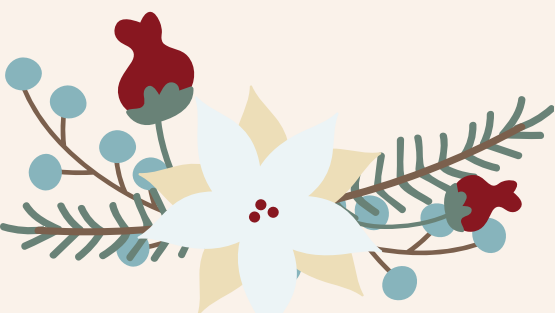
INSTRUCTIONS

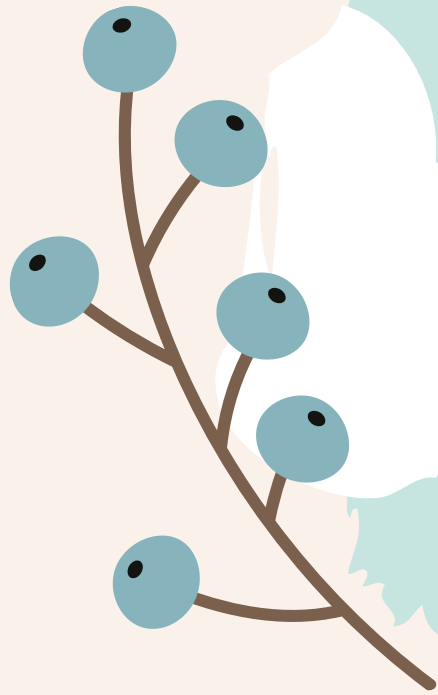
Brown beef and onion together. Drain. Add Pork & Beans, Worcestershire Sauce, Mustard, Salt, Pepper, and Ketchup. Place in a large casserole dish. Top with bacon.

Bake for 2 hours at 350F.

INGREDIENTS

- 1 Pound of Ground Beef
- 1 Large Onion
- 1 Large Can of Pork and Beans
- 1 Teaspoon of Worcestershire Sauce
- 1 Teaspoon of Mustard
- 3 Strips of Bacon
- Salt and Pepper
- ½ Cup of Ketchup
- 1 Teaspoon of Brown Sugar





Broccoli

CONTRIBUTED BY:

Sandy Keller

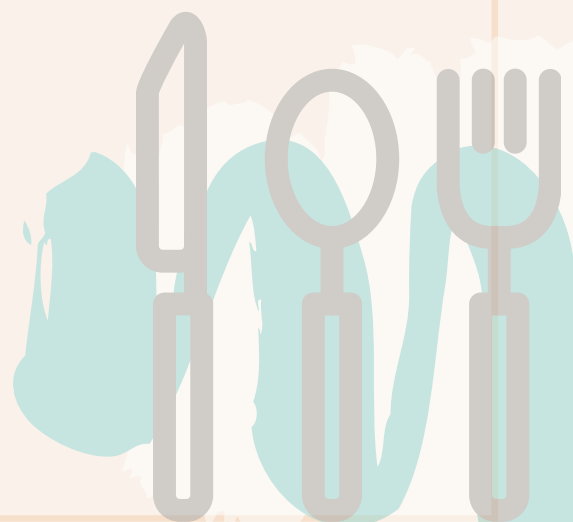
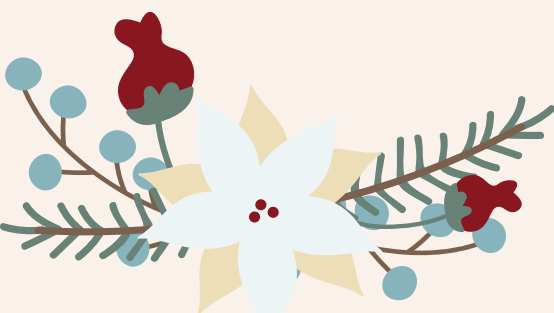
INSTRUCTIONS

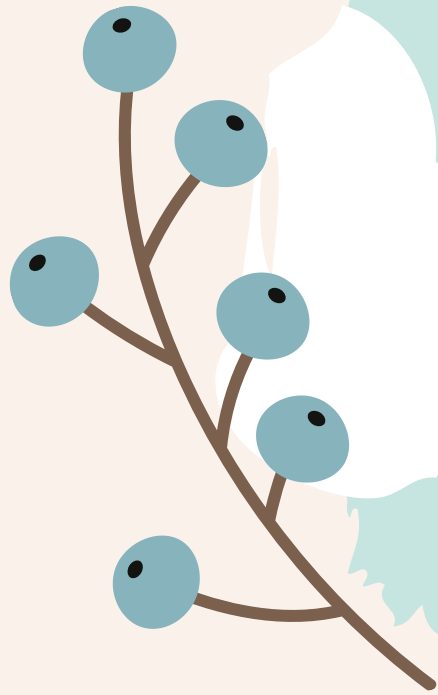
Cook broccoli.

Mix with other ingredients.
Put in square dish. Crumble
cheese and put on top. Bake
at 400F for 20 minutes.

INGREDIENTS

- 1 package chopped frozen broccoli
- 1/3 can cream of mushroom soup
- 1/4 cup mayonnaise
- 1/2 chopped onion
- 1 beaten egg
- 1/2 cup shredded sharp cheddar cheese





Spaghetti Casserole

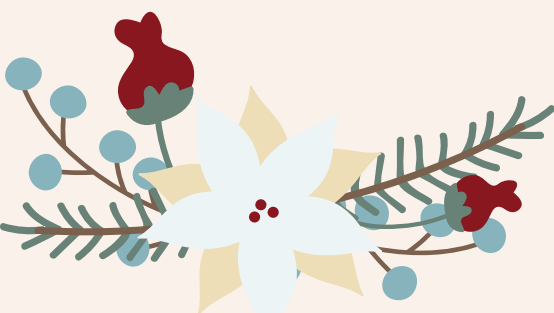
CONTRIBUTED BY :

Sandy Keller

NOTES :

INGREDIENTS

- 2 lbs ground chuck
- 1 large onion
- 1 green pepper
- 3 tbs margarine
- 1 tsp salt
- 3/4 tsp pepper
- 3/4 cup catsup
- 1 cup tomato juice
- 2 tsp sugar
- 2 Tbl Worcestershire sauce
- 1/2 lb of spaghetti
- 1/2 cup chopped stuffed olives
- 1/2 cup cut up mushrooms
- 1/2 lb diced long horn cheese



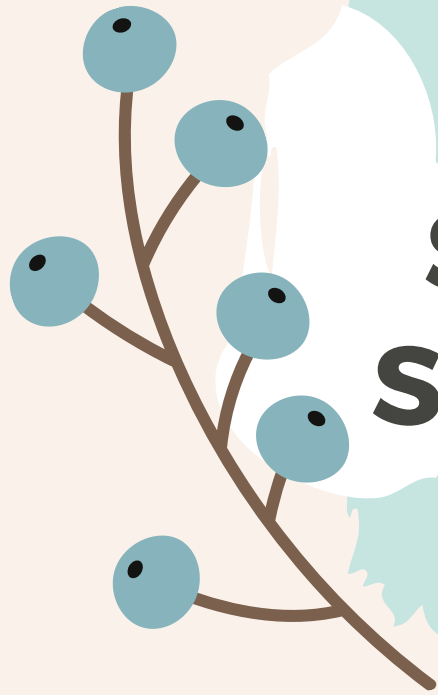
I N S T R U C T I O N S

Brown ground chuck. Meanwhile, saute onion and green pepper in margarine. When meat and pepper mixture is done, add to the meat mixture: salt, pepper, catsup, tomato juice, sugar, and Worcestershire sauce. (Stir tomato juice first before adding.)

Cook spaghetti in boiling salted water until done. Rinse well with hot water. (Chill in cold water 5 minutes.)

Fold in with spaghetti: Olives, mushrooms, cheese.

Place 1/2 spaghetti mixture in buttered 9x13 pan, cover with 1/2 meat mixture, alternating with spaghetti and meat. Cover and bake for 40 min at 350F.



Swiss Cheese Scalloped Corn Casserole

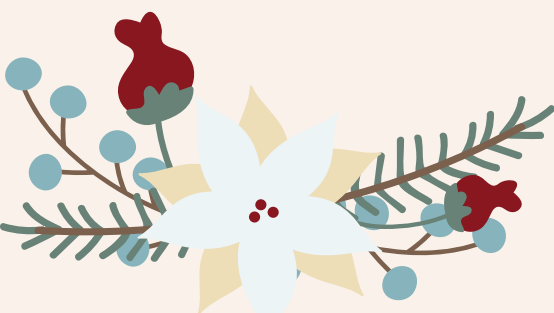
CONTRIBUTED BY :

Lisa Sheard

NOTES :

INGREDIENTS

- 1 can (15.25 ounce size) whole kernel corn PLUS 1/4 cup liquid from the can
- 1 can (15.25 ounce size) cream style corn
- 2 eggs
- 1 can (5 ounce size) evaporated milk
- 1/4 cup margarine, melted
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons instant dried onions
- 2 cups coarsely crushed soda crackers
- 16 ounces Swiss cheese, diced



INSTRUCTIONS

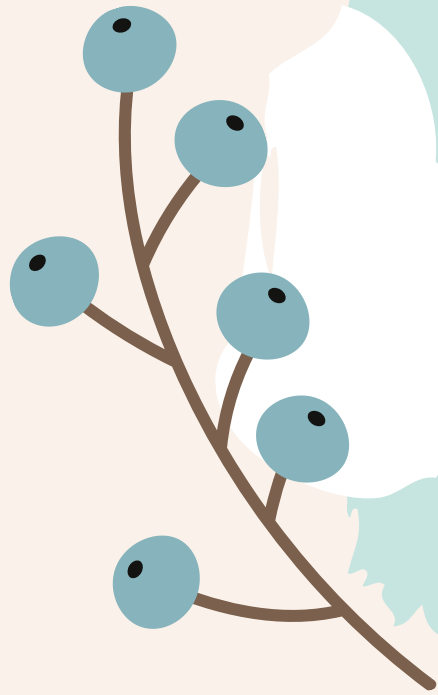
Preheat oven to 325 degrees F.

In large bowl, beat eggs slightly; add corn.

Pour in milk, melted margarine, and reserved liquid. Add salt, pepper and onion. Mix all together.

Fold in crushed soda crackers and diced cheese. Mix well. Put in an 8 cup baking dish that has been well greased.

Bake for 1 hour to 1 1/4 hours or until firm.



Hash Brown Casserole

CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

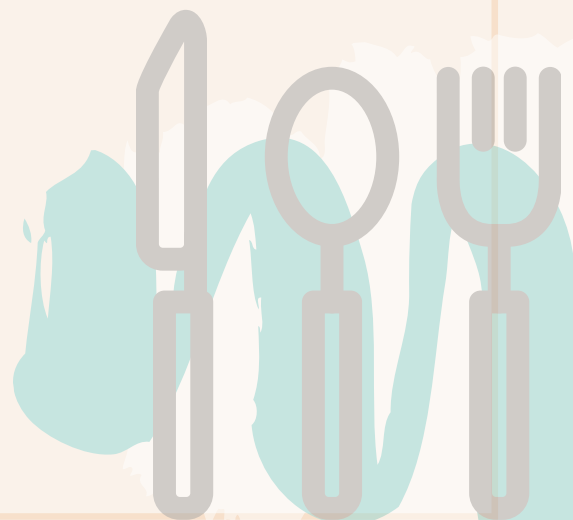
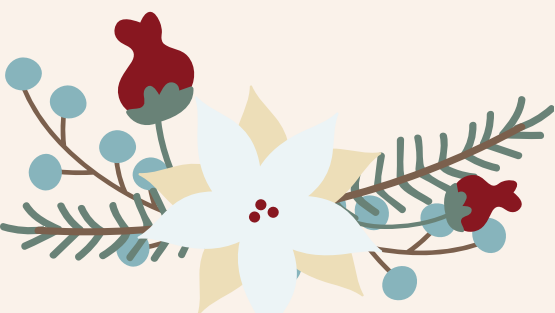
Mix potatoes, cheese, sour cream, and cream of chicken soup. Pour into baking dish.

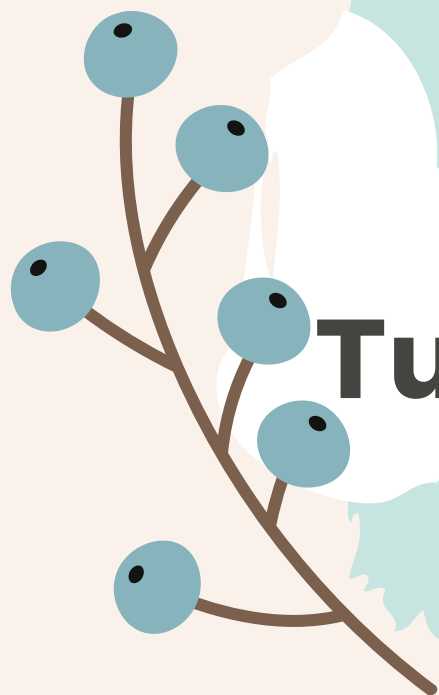
Mix crumbled crackers and butter. Pour over potatoes.

Bake at 350F for 1 hour and 15 minutes.

INGREDIENTS

- 2 Pounds of Hash Brown Potatoes
- 2 Cups of Shredded Cheddar Cheese
- 16 Ounces of Sour Cream
- 1 Can of Cream of Chicken Soup
- 1 Stack of Ritz Crackers Crumbled
- 1 Stick of Melted Butter





Wild Rice Turkey Casserole

CONTRIBUTED BY:
Roxanne Storer

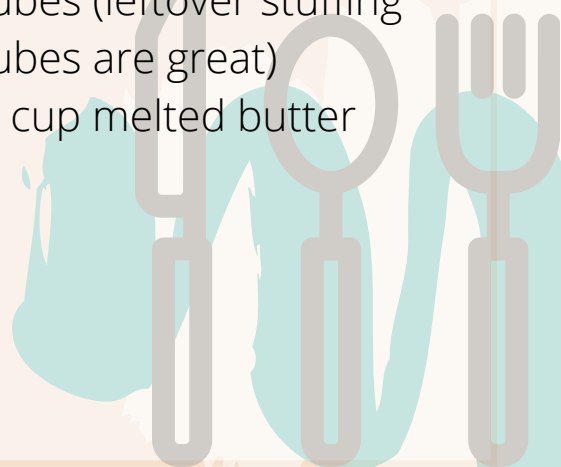
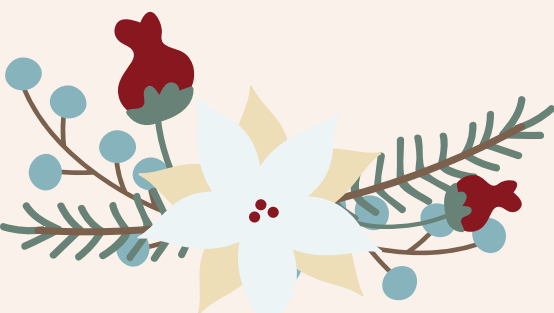
NOTES :
Great use of
leftovers!

INGREDIENTS

- 2 cups cooked wild rice
- 1 cup halved grapes (I favor red)
- 1 can cream of chicken soup (I use turkey gravy if I have any)
- 4 cups cubed cooked turkey
- 1 cup chopped celery
- ¼ cup chopped onion

Topping:

- 2 cups seasoned bread cubes (leftover stuffing cubes are great)
- ½ cup melted butter



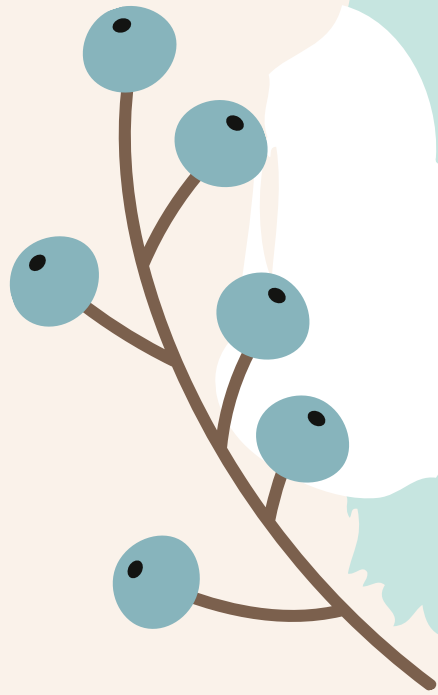
INSTRUCTIONS

Mix all of the ingredients together except for the topping.

Place in a well greased casserole dish.

Mix the bread cubes and butter together. Sprinkle the topping over the casserole.

Bake for 1 hr at 350F.



Zucchini Casserole

CONTRIBUTED BY :

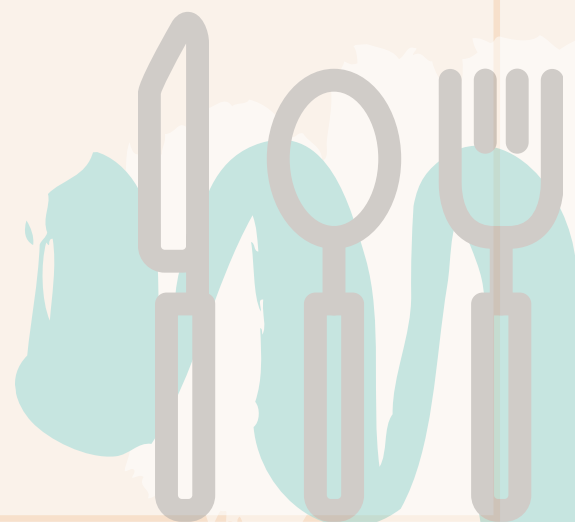
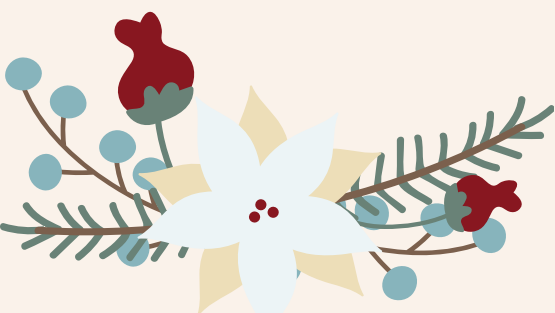
Leah Harris

NOTES :

This is a great carry in dish, especially in the summer when you have an abundance of zucchini!

INGREDIENTS

- 2 lbs zucchini, sliced thin (4-6 medium zucchini)
- 1 cup grated carrots
- ½ cup chopped onion
- 1 box stuffing mix with seasoning (e.g., Stove Top)
- 1 cup sour cream
- 1 stick butter
- 1 can mushroom soup



INSTRUCTIONS

Preheat oven to 350°F

Saute zucchini, carrots and onion in a large skillet to release water from the vegetables (5-10 minutes).
Drain.

Return vegetables to skillet and mix in sour cream and mushroom soup.

Melt butter in a medium saucepan, then mix in box of stuffing mix.

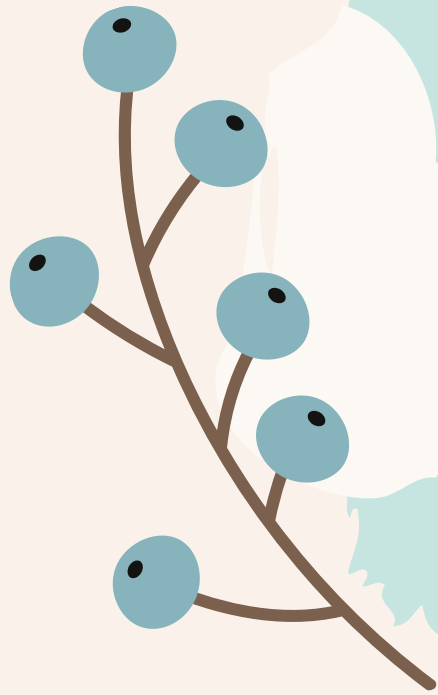
Layer ½ stuffing on bottom of 9x13 dish.

Pour vegetable mixture over stuffing.

Top with remaining stuffing.

Bake at 350°F for 30 minutes.

Soups, Stews, and Chilis



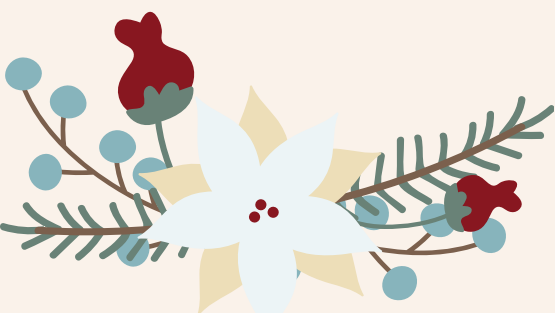
Nana's Potato Soup

CONTRIBUTED BY:
Autumn Meade

NOTES :
You can easily
double this recipe!

INGREDIENTS

- ¼ lb. bacon or 2 cups ham diced
- 1 medium onion diced
- 2 stalks of celery diced
- 2 tables flour
- Salt & Pepper
- 3 cups water
- 2 cups chicken broth
- 4 large potatoes
- 1 ½ cups sour cream



INSTRUCTIONS

Brown bacon or ham until done and dice. Put in heavy soup pot.

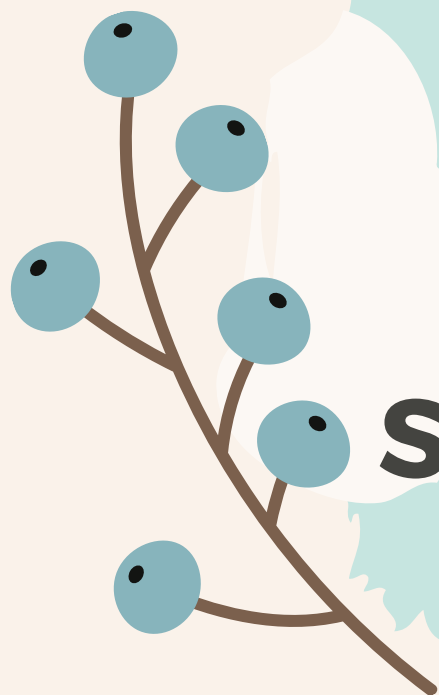
Add onion and celery and cook until soft. Sprinkle in flour and cook 3 minutes.

Add water, broth and potatoes and bring to a boil.

Reduce heat and simmer for 40 minutes.

In a separate bowl ladle in 2 cups of broth and sour cream, whisk until blended.

Whisk back in soup pot and heat 3 minutes longer.



Pat Hawk's Spicy and Smoked Chili

CONTRIBUTED BY:

Patrick Hawk

NOTES:

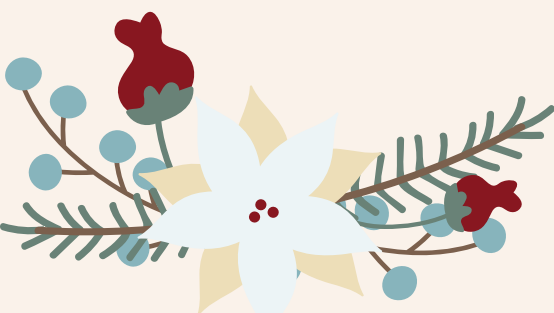
You can also use
beef chorizo

INSTRUCTIONS

Brown the beef. Drain off
the grease, then add the
chorizo to coat the beef.

INGREDIENTS

- 3 Cans of Bush's chili
beans (spicy chili sauce)
- 2 Cans of Red Gold
diced tomatoes (basil,
garlic, and oregano)
- 2 Packets of
McCormic's chili
seasoning mix (hot)
- 3 tbsp of crushed
chipotle chili's
- 2 Tubes of pork chorizo
- 3 Pounds of beef
- 2 Jalapenos
- 1 Red onion
- Optional smoked
gouda as a topper.





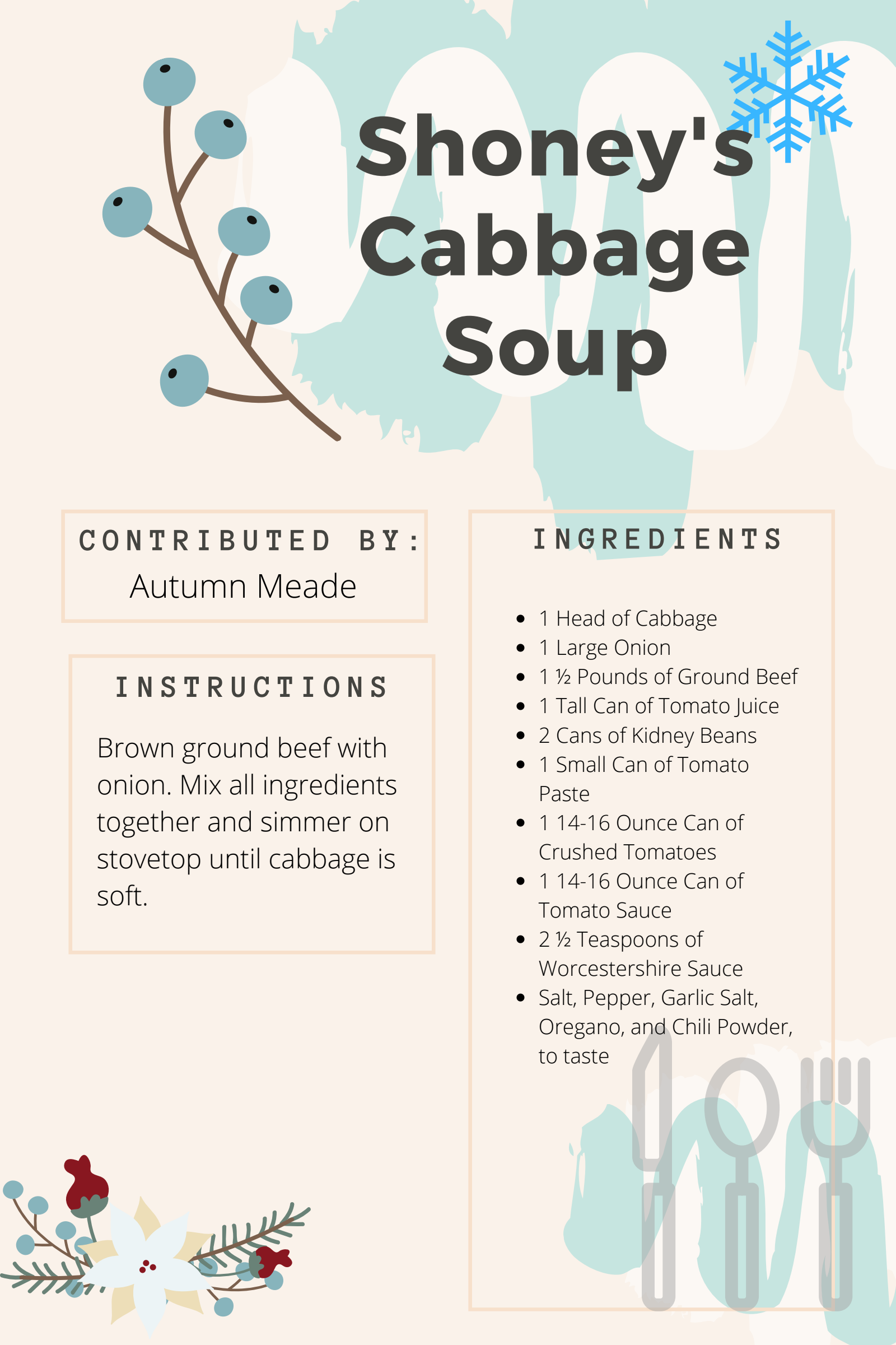
Shoney's Cabbage Soup

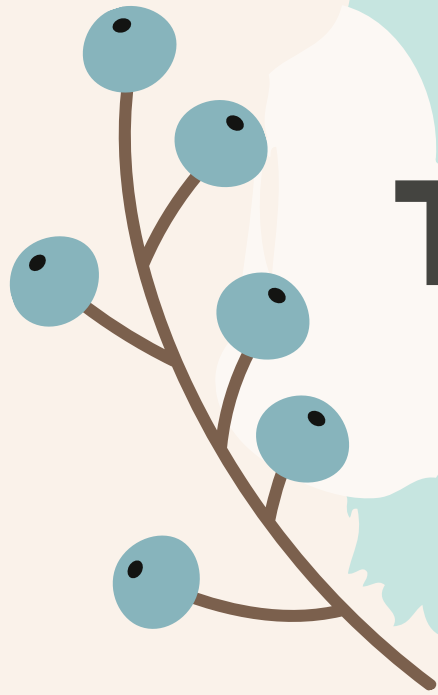
CONTRIBUTED BY:
Autumn Meade

INSTRUCTIONS

Brown ground beef with onion. Mix all ingredients together and simmer on stovetop until cabbage is soft.

INGREDIENTS

- 1 Head of Cabbage
 - 1 Large Onion
 - 1 ½ Pounds of Ground Beef
 - 1 Tall Can of Tomato Juice
 - 2 Cans of Kidney Beans
 - 1 Small Can of Tomato Paste
 - 1 14-16 Ounce Can of Crushed Tomatoes
 - 1 14-16 Ounce Can of Tomato Sauce
 - 2 ½ Teaspoons of Worcestershire Sauce
 - Salt, Pepper, Garlic Salt, Oregano, and Chili Powder, to taste
- 



Taco Soup

CONTRIBUTED BY:

Autumn Meade

NOTES:

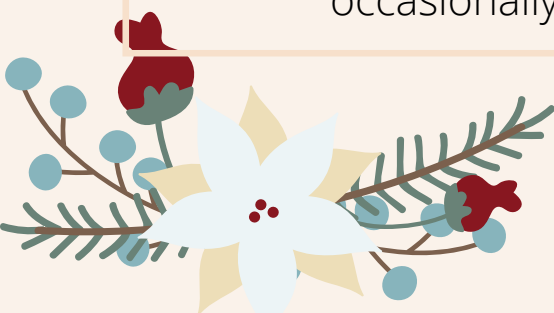
Makes about 13
Cups

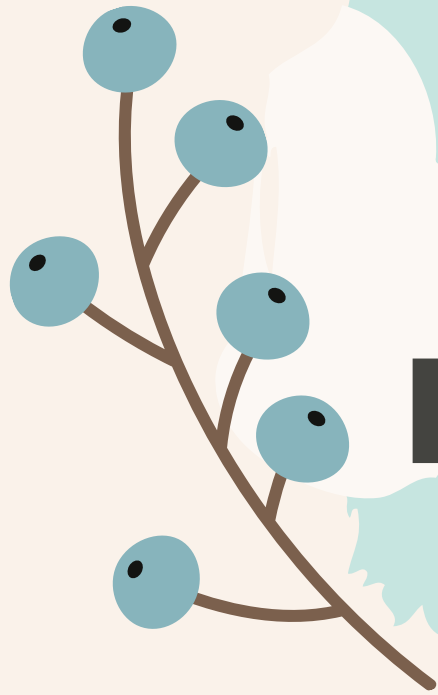
INSTRUCTIONS

Brown the ground beef.
Then add all ingredients
together in a large stockpot.
Do not drain the beans.
Cook on medium heat for
about 20 minutes stirring
occasionally.

INGREDIENTS

- 1 Pound of Ground Beef
- 1 Can of Great Northern Beans
- 1 Can of Black Beans
- 2 Cans of Diced Tomatoes
- 2 Cans of Mexican or Fiesta Corn
- 2 Cups of Water
- 1 Package of Taco Seasoning
- 1 Package of Hidden Valley Ranch (Dry Mix)
- 1 Can of Red Beans





White Bean Chili

CONTRIBUTED BY:
Autumn Meade

NOTES :

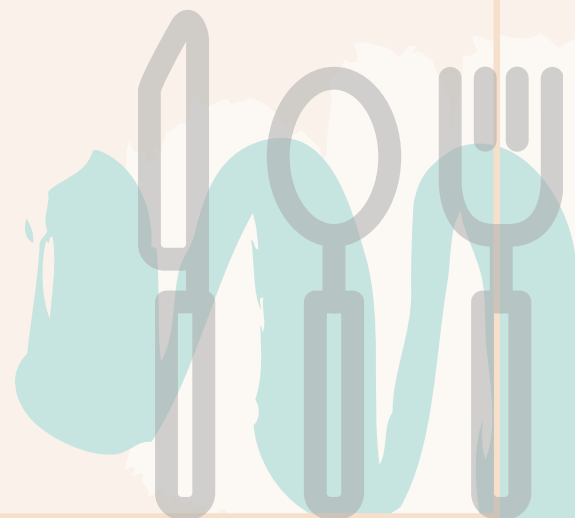
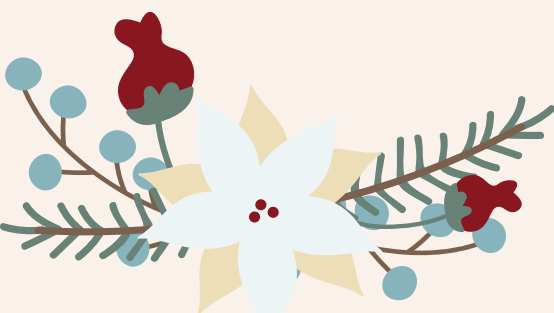
Makes about 9 cups
I usually serve this with
tortilla chips

INSTRUCTIONS

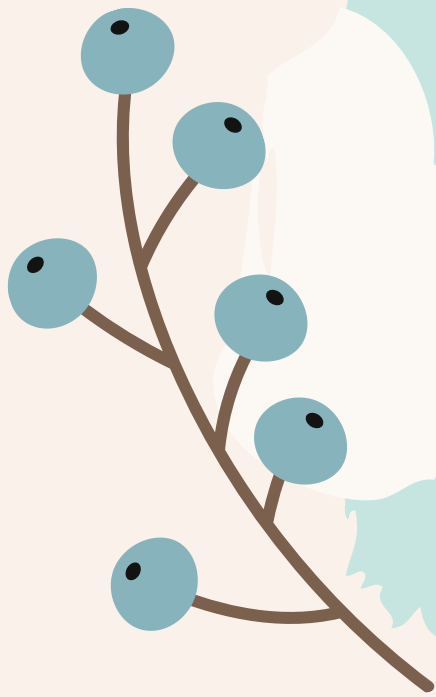
Add all ingredients to a large pot. Bring to a boil. Reduce heat and simmer 10 minutes.

INGREDIENTS

- 48 oz jar great northern beans
- 16 oz jar salsa (your choice of heat)
- 2 tsp. chili powder
- 1 can white chicken
- 1 cup Water



Miscellaneous Fun



Edible Dreidel Activity

CONTRIBUTED BY :

Amy Shaiman

NOTES :

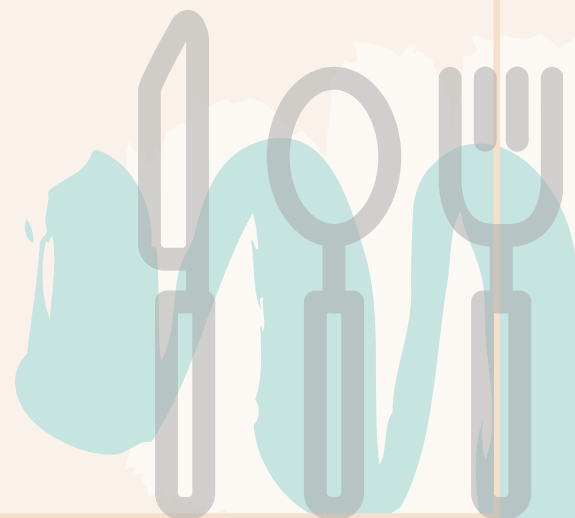
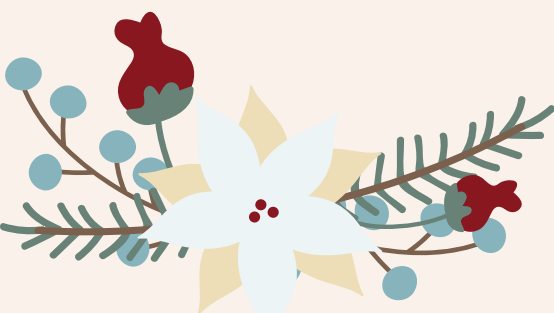
Questions are welcome to Amy Shaiman

Resources:

- [Link to another set of directions](#)
- [Jewish Virtual Library article on Hanukkah](#)
- [directions how to play dreidel](#)

INGREDIENTS

- Large marshmallow (1 per dreidel) [alternate: 1 square of caramel]
- Thin pretzel stick (1 per dreidel)
- Peanut butter (dab per dreidel) [alternate: frosting or thick jam]
- Hershey's Kiss (1 per dreidel)
- Optional blue sprinkles
- Small knife to spread the peanut butter or icing



ABOUT HANUKKAH AND THE ORIGIN OF THE DREIDEL

Dreidels are four-sided tops that help make telling the Hanukkah (or Chanukah, Chanukkah, Hanukkah) story fun. The story of Hanukkah took place 167-163 BCE when Antiochus IV of the Greek Empire ruled ancient Israel and forbade the practice of Judaism. He required people to convert to Greek way of life or be killed. A small group of Jews named the Maccabees decided to lead a revolt to fight back. A small, under-powered, and rag-tag group fought against the mighty Greek army and won. (The Greeks even fought with Elephants!) The Jews reclaimed the holy Temple in Jerusalem and found it desecrated. Once they cleaned it up, they wanted to rededicate it to celebrate the last holiday that they had missed due to the war, the 7-day holiday of Sukkot. They wanted to re-light the special light in the holy Temple, a light for which they only used the purist oil (which took 8 days to produce during the olive harvest season which it was). Unfortunately, they found only enough of that special oil for 1 day. That oil lasted for 8 days. Thus on Hanukkah we celebrate two miracles, the survival of the Jewish people and the oil lasting for 8 days. On the sides of the dreidel we write letters that start the Hebrew words which say "A great miracle happened there" (*nes gadol haya sham*) or "a great miracle happened here" (*nes gadol haya po*) if your dreidel was made for use in Israel.

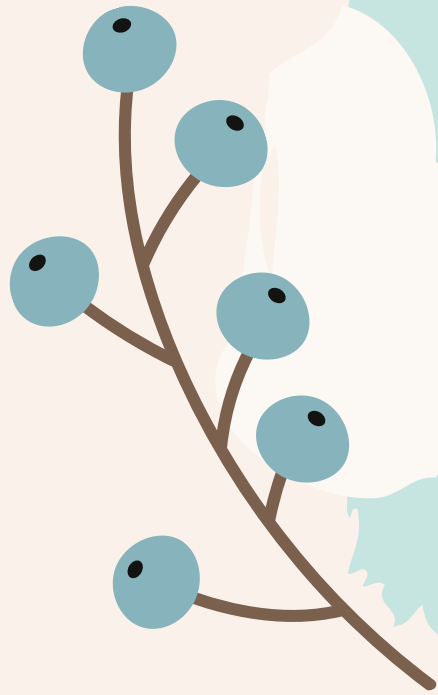
INSTRUCTIONS

Place the pretzel stick into the middle of the top of the marshmallow so that 2/3rds sticks out of the top.

On the other end of the marshmallow, put enough peanut butter or icing or jam to hold the Hershey's kiss onto the bottom

Unwrap the Hershey's kiss and put the flat side against the marshmallow

Optional - put a thin layer of icing on the sides of the marshmallow and roll it in blue sprinkles



TV Snacks

CONTRIBUTED BY :

Sandy Keller

NOTES :

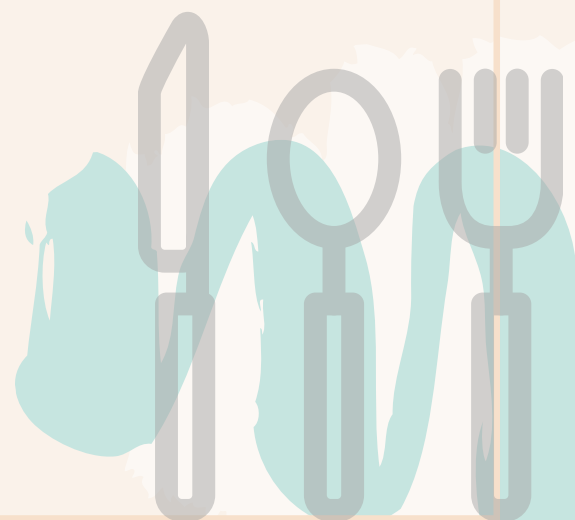
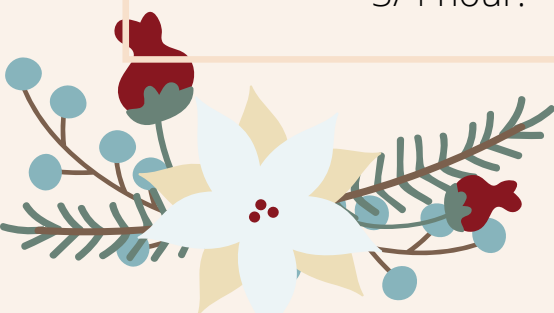
From Linda

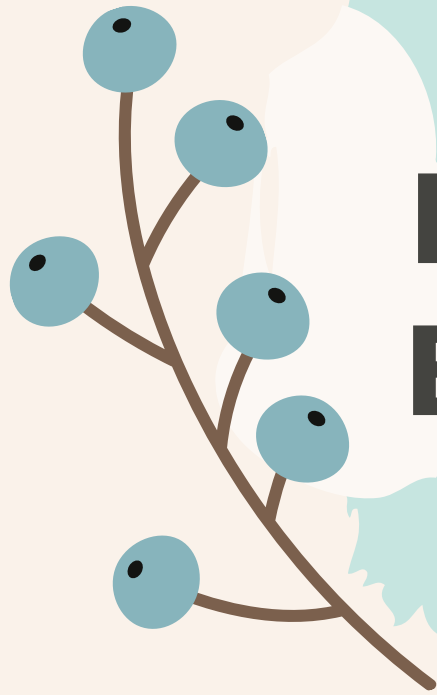
INSTRUCTIONS

Melt margarine, salts, and Worcestershire sauce in sauce pan. While those are melting, mix cereals in large roaster pan. Once ingredients are melted, spoon over cereal, stirring frequently to coat cereal. Bake at 250F. Bake 4 hours and stir cereal every 1/2 to 3/4 hour.

INGREDIENTS

- 1 large box each Chex cereals (rice, wheat, corn)
- 1 large box Crispix
- 1 10-oz. box Cheerios
- 2 1/2 sticks of margarine
- 3 heaping tsps of garlic, onion, and celery salt (each)
- 8 tbs. of Worcestershire sauce





Homemade Baby Wipes

CONTRIBUTED BY:
Autumn Meade

NOTES :

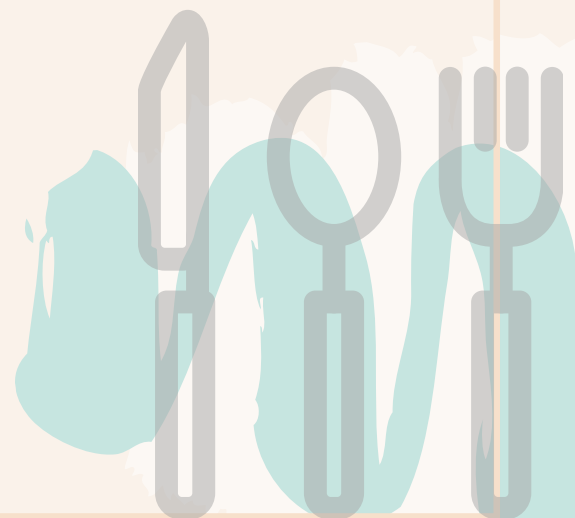
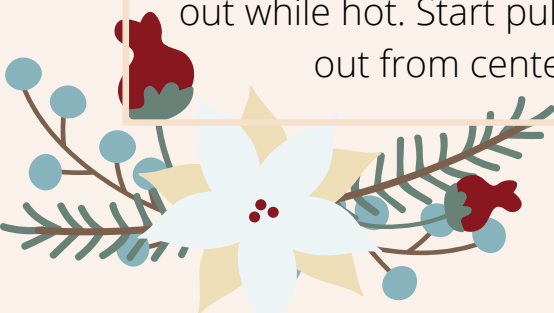
Electric knife works very well to cut paper towels.

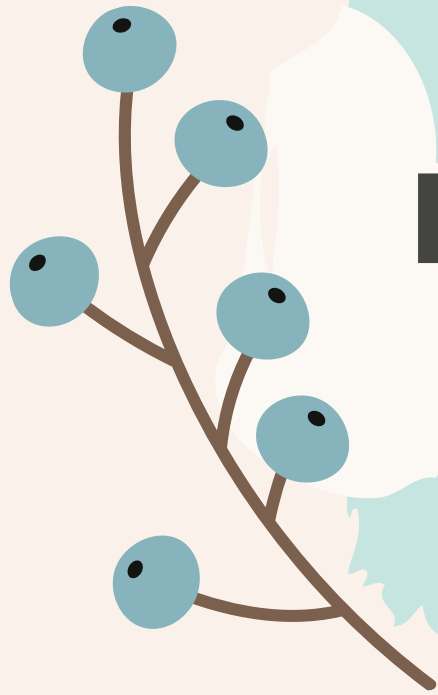
INSTRUCTIONS

Mix water, baby bath, baby oil, and Seabreeze together. Bring to a boil. Cut paper towel roll in half across middle. Put in container, and then pour boiling water mixture over the paper towels. Pull cardboard center out while hot. Start pulling wipes out from center.

INGREDIENTS

- 1 Quart of Water
- 1 Tablespoon of Baby Bath
- 1 Tablespoon of Baby Oil
- 1 Teaspoon of Seabreeze
- 1 Roll of Bounty Paper Towels





Homemade Bubbles

CONTRIBUTED BY:
Autumn Meade

NOTES :

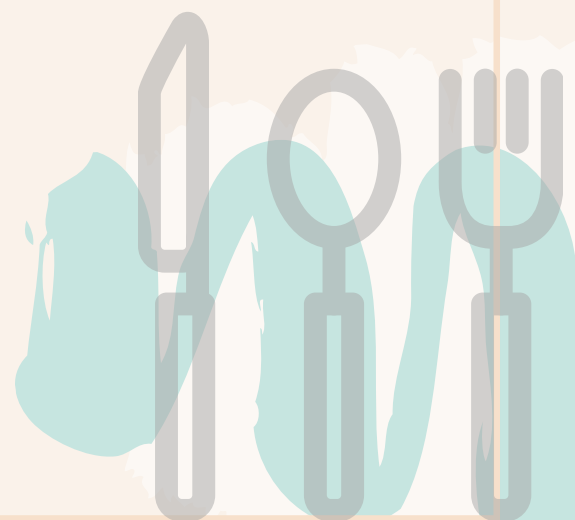
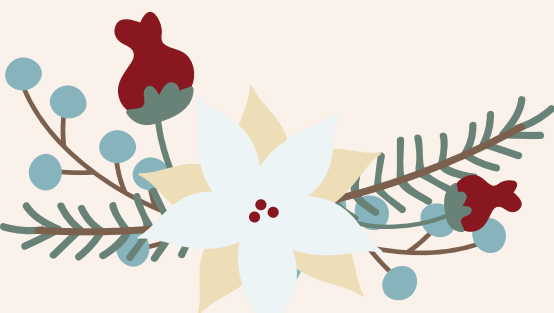
Item to use to "blow" bubbles:
plastic strawberry basket,
colander, plastic six pack holder,
funnel, plastic straw cut on a
slant, tape several straws
together, paper cup with a hole
punched in the bottom will make
giant bubbles.

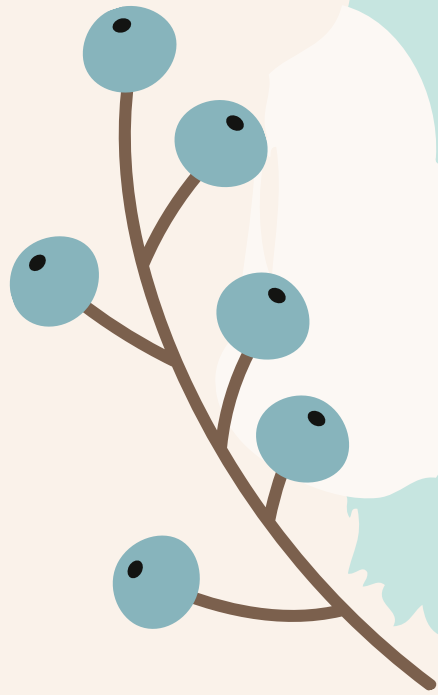
INSTRUCTIONS

Mix together and store in an air
tight container.

INGREDIENTS

- 1 Cup of Joy or Dawn
- 2 Cups of WARM water
- 3 Tablespoons of Glycerin
- ½ Teaspoon of Sugar





Vegan Mushroom Make-Ahead Gravy

CONTRIBUTED BY :

Amy Shaiman

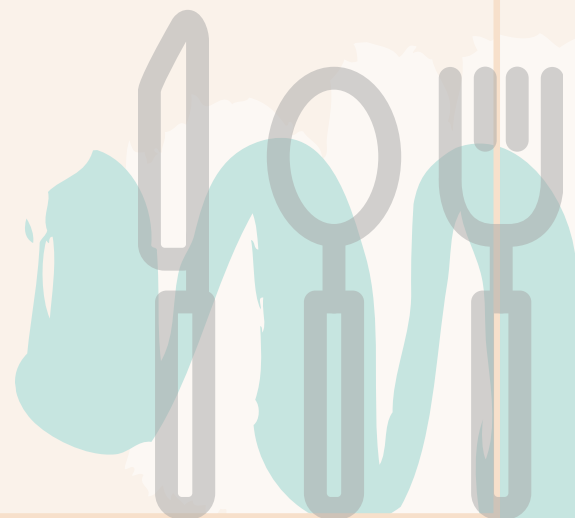
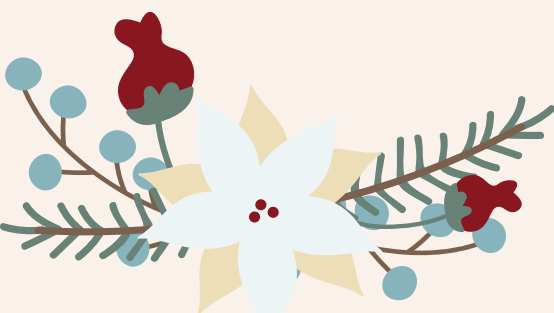
NOTES :

Time 30 minutes, yield 3 ½ cups

Can be made in advance and refrigerated up to five days. Reheat before serving.

INGREDIENTS

- ½ cup extra-virgin olive oil
- ½ small onion, finely chopped (1/2 cup)
- 4 ounces baby portobello mushrooms, finely chopped (1 cup)
- ½ cup all-purpose flour
- 4 to 5 cups vegetable stock, preferably homemade, as needed
- 1 teaspoon soy sauce, more to taste
- ½ teaspoon kosher salt ¼ teaspoon black pepper



INSTRUCTIONS

In a large skillet, heat oil over medium-high heat.

Add onion and mushrooms; cook, stirring, until well browned, 8 to 10 minutes.

Sprinkle in flour and cook, stirring, until golden brown, 3 to 5 minutes. Slowly whisk in vegetable stock, a little at a time, until a smooth sauce forms.

Simmer 2 to 3 minutes until thickened.

Season with soy sauce, salt and pepper.

Serve as is, or pass it through a fine mesh strainer.

Nutritional analysis per serving (6 servings)

207 calories; 18 grams fat; 2 grams saturated fat; 13 grams monounsaturated fat; 1 gram polyunsaturated fat; 9 grams carbohydrates; 0 grams dietary fiber; 0 grams sugars; 1 gram protein; 236 milligrams sodium.

(Note: The information shown is Edamam's estimate based on available ingredients and preparation. It should not be considered a substitute for a professional nutritionist's advice. Powered by Edamam)

