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No one who cooks, cooks alone. Even at her most solitary, a cook in the kitchen is surrounded by generations of cooks past, the advice and menus of cooks present, the wisdom of cookbook writers.

-Laurie Colwin

Weights & Measures

Standard Abbreviations

tsp. - teaspoon	oz. - ounce
tbsp. - tablespoon	lb. - pound
c. - cup	pt. - pint
qt. - quart	

Guide to Weights & Measures

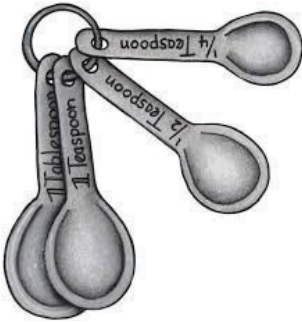
1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
5 $\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions & Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = $\frac{1}{2}$ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat + $\frac{1}{2}$ tsp. salt = 1 cup butter
2 cups sugar = 1 pound
2 $\frac{1}{2}$ cups packed brown sugar = 1 pound
1 $\frac{1}{3}$ cups packed brown sugar = 1 cup granulated sugar
3 $\frac{1}{2}$ cups powdered sugar = 1 pound
4 cups sifted all-purpose flour = 1 pound
4 $\frac{1}{2}$ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa + 2 teaspoons butter = 1 ounce bitter chocolate
1 cup egg whites = 8-10 whites
1 cup egg yolks = 12-14 yolks
16 marshmallows = $\frac{1}{4}$ pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk

Substitutions & Equivalents

- 10 graham crackers = 1 cup fine crumbs
- 1 cup whipping cream = 2 cups whipped cream
- 1 cup evaporated milk = 3 cups whipped cream
- 1 lemon = 3-4 tablespoons lemon juice
- 1 orange = 6-8 tablespoons orange juice
- 1 cup uncooked rice = 3-4 cups cooked rice



Kitchen Conversions

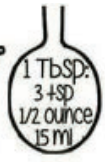
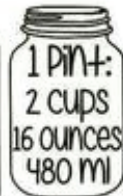
CUP	OZ	TBSP	TSP
1	8	16	48
$\frac{3}{4}$	6	12	36
$\frac{2}{3}$	5	11	32
$\frac{1}{2}$	4	8	24
$\frac{1}{3}$	3	5	16
$\frac{1}{4}$	2	4	12

Half Recipe

RECIPE	HALF
$\frac{1}{4}$ cup	2 tbsp.
$\frac{1}{3}$ cup	2 tbsp. + 2 tsp.
$\frac{1}{2}$ cup	$\frac{1}{4}$ cup
$\frac{2}{3}$ cup	$\frac{1}{3}$ cup
$\frac{3}{4}$ cup	6 tbsp.

Double Recipe

RECIPE	DOUBLE
$\frac{1}{4}$ cup	$\frac{1}{2}$ cup
$\frac{1}{3}$ cup	$\frac{2}{3}$ cup
$\frac{1}{2}$ cup	1 cup
$\frac{2}{3}$ cup	1 + $\frac{1}{3}$ cup
$\frac{3}{4}$ cup	1 + $\frac{1}{2}$ cup



Fillmore County Wellness & Activities Committee

2020



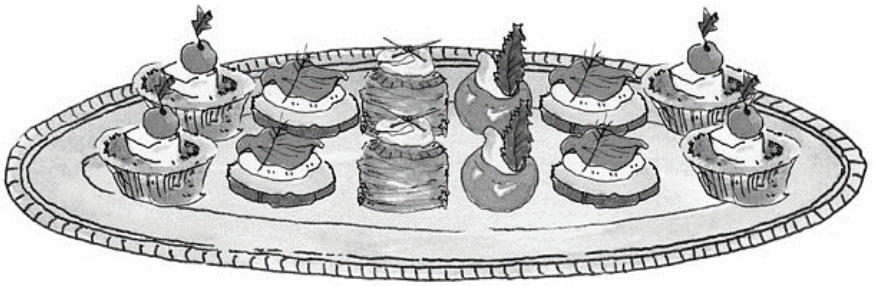
Empowering employees for a lifelong commitment to wellness

A collection of recipes shared
by current and former
Fillmore County Employees.

2020 Committee Members:

Duane Bakke, Kari Berg, Dan Dornink,
Leroy Eickhoff, Ann Fretland, Bobbie
Hillery, Jessica Holst, Mitch Lentz, Kristine
Oman, Kayla Pierce, Brenda Pohlman,
Darrell Schmitt & Terry Schultz

Appetizers



Hot Bean Dip**Heidi Hotvedt**

16 oz. cream cheese, softened 16 oz. sour cream
16-oz. can refried beans 1 c. grated cheddar cheese
1 pkg. taco seasoning

Preheat oven to 350°F. Lightly spray casserole dish and set aside. In a mixing bowl, mix together cream cheese and sour cream with mixer. Add beans and taco seasoning; beat on low until well blended. Spoon into prepared casserole dish; cover and bake for 20 minutes. Remove cover and sprinkle cheddar cheese over the top. Return to oven for 20 minutes or until heated through and cheese has melted. Serve with tortilla or corn chips.

Michele's Jalapeño Pretzels**Kristine Oman**

3 lb. pretzels 1 tbsp. jalapeño seasoning
2 bottles Orville Redenbacher 1 tbsp. pepper
Popcorn oil 2 pkg. ranch dressing mix
1 tsp. dill weed 1 tsp. cayenne pepper

Mix the oil and all seasonings. Pour the pretzels in a large roasting pan and pour the oil mix over the top. Stir to coat all. Bake at 200°F for 90 minutes, stirring every 30 minutes. Discard any leftover seasonings at the bottom of the pan. Store in a sealed container.

Buffalo Chicken Dip**Unknown**

3 boneless chicken breasts 8 oz. cream cheese
1 cup ranch dressing 2 c. cheddar cheese, shredded
¾ to 1 cup buffalo wing sauce

In a small crockpot, cook chicken with a little chicken broth. Remove and shred into a sprayed baking dish. Add in remaining ingredients. Bake at 350°F for 45 minutes. Serve with chips.

Chewy Crispix Mix**Donna Grover**

1 c. butter	2 c. brown sugar
½ c. light Karo syrup	pinch of salt
1 tsp. baking soda	17 oz. Crispix cereal
1 c. cashews	1 c. raisins

Preheat oven to 350°F. Line a jelly roll pan with parchment paper and set aside. In large bowl, pour cereal, cashews and raisins; mix together and set aside. In medium saucepan, bring butter, sugar, syrup and salt to a boil; boil for 90 seconds and remove from heat. Add baking soda (will become foamy). Pour mixture over cereal mix and thoroughly mix. Spread into prepared pan. Bake for 6 minutes. Allow to cool on parchment lined counter. Separate into individual pieces when cooled. Store in tightly covered container.

Confetti Cheese Salsa**Tina Peters**

2 c. shredded cheddar cheese	2 c. shredded mozzarella cheese
1 cucumber, finely chopped	1 green pepper, finely chopped
2 tomatoes, finely chopped	green onions to taste
8 oz. ranch dressing	2-4 tbsp. salsa

Mix ranch dressing and salsa together. Stir in veggies and cheeses. Refrigerate. Serve with chips.

Cucumber Dip**Diane Peterson**

1 8-oz. pkgs. cream cheese	½ c. mayonnaise
Several “pinches” of garlic salt	salt & pepper to taste
2-3 cucumbers, peeled, seeded & chopped	½ c. onion, chopped

Cream together mayo and cream cheese; set aside. Put cucumber pieces on paper towels to eliminate most of the moisture. Add onion and cucumber to cream cheese mix. Season to taste. Serve with crackers or pretzels.

Seasoned Oyster Crackers**Kristine Oman**

2 12-oz. bags oyster crackers $\frac{3}{4}$ tsp. dill weed
1 c. oil $\frac{1}{2}$ tsp. lemon pepper
1 pkg. powdered ranch dressing mix $\frac{1}{2}$ tsp. garlic salt

In a small bowl mix all the seasonings with the oil. Put crackers in a large bowl and pour the oil mixture over them. Stir well. Let sit covered in a dry place, stirring occasionally. The longer they stand, the better they taste. Yummy as just a snack or in soups.

Dunkaroo Dip**Vonnie Aug**

1 box funfetti cake mix 2 c. cool whip
1 $\frac{1}{2}$ c. plain or vanilla yogurt

Mix all ingredients together in a bowl. Chill for at least an hour (keeps for up to 3 days or can be frozen). Serve with animal crackers or teddy grahams. Can substitute fat-free cool whip.

Hutton's Mustard Dip**Darrel & Tammy Schmitt**

16 oz. sour cream 16 oz. mayonnaise
16 oz. yellow mustard 1 double pack Hidden Valley
1 c. sugar Ranch dressing mix (original)
Minced onion equal to $\frac{1}{2}$ onion 6 heaping tsp. coarse horseradish

Make the night before. Makes a large batch - could be cut in half.

Homemade Salsa**Vicki Kruegel**

6 tomatoes 3 jalapenos (omit seeds to reduce heat!)
1 green pepper 2 garlic cloves
1 onion juice from half a lime
Cilantro to taste

Chop up all and mix together. Refrigerate. Serve with chips and Bud Light Lime beer - you'll think you're in Mexico!!

Fruit Salsa**Unknown**

8 tortillas	1/4 c. sugar w/ 2 tsp. cinnamon mixed in
2 tbsp. brown sugar	2 tbsp. apple jelly
2 green apples	1 c. strawberries
2 kiwis	1 small orange

Place tortillas on a baking sheet. Brush with water and sprinkle with cinnamon/sugar mix. Cut into 8 triangles and bake at 400°F for about 9 minutes.

Microwave the jelly and brown sugar until warm. Chop apples, kiwi and strawberries. Cut the orange in half and squeeze the juice onto the fruit. Add jelly mix and mix well. Refrigerate until serving. Serve with prepared chips.

Guacamole Dip**Unknown**

4 very ripe avocados	1 large ripe tomato
1 tbsp. lemon juice	1 small onion, chipped
1/4 tsp. garlic powder	1/2 - 1 tsp. tobacco sauce
1 small can chopped green chilies	salt & pepper to taste

Scoop out avocados into a large bowl, reserving 2 pits. Mash until semi-smooth with a few chunks left. Chop and add tomato and onion. Add remaining ingredients and stir. Adjust seasoning as necessary. Place reserved pits in guacamole; refrigerate covered until ready to serve. Remove pits and serve with tortilla chips.

Hot Reuben Dip**Vicky Topness**

8 oz. cream cheese, softened	8 oz. sour cream
8 oz. drained sauerkraut	2 c. shredded Swiss cheese
1 pkg. corned beef	

Mix all together until creamy. Put in a crockpot and keep warm. Serve with crackers or tortilla chips.

Buffalo Cauliflower Wings

Sharron Sullivan

1/2 large head cauliflower, cut into florets	1/2 c. flour or almond meal
1/4 tsp. garlic powder	3 tbsp. milk
1/2 c. breadcrumbs (optional)	1/2 c. buffalo or hot sauce
	1-4 tsp. oil or melted butter spread

Preheat the oven to 425°F. Line a large baking dish with parchment. Spray florets with cooking spray or toss with a little oil. Place florets in large bowl or large Ziploc bag and toss with flour and garlic powder until evenly coated. If using breadcrumbs for added crunch, finely crush them. Add milk and then the breadcrumbs to the florets and toss to coat. Arrange in one layer on the baking pan and bake on the center rack for 25 minutes. Combine oil or melted butter spread with the buffalo or hot sauce (because the fat helps the sauce adhere to the cauliflower). Dip cauliflower in sauce and bake another 15 minutes. After this time, I like to broil for up to 5 minutes, watching so it does not burn. Serve with ranch or blue cheese dressing. Air fryers are great for this but I don't own one.

Hot Spinach & Artichoke Dip

Kim Bremseth

2 tbsp. butter	2 tsp. minced garlic
10 oz. frozen spinach, chopped & drained	14 oz. can artichoke hearts, chopped
8 oz. lite cream cheese	16 oz. light sour cream
3/4 c. parmesan cheese	1/2 - 1 c. mozzarella cheese
	1/2 tsp. salt.

Melt butter in saucepan; add garlic, spinach and artichoke. Heat through; add remaining ingredients. Stir until smooth. Put in crockpot on low or warm. Serve with tortilla chips or veggies.

Jezebel Sauce**Unknown**

16 oz. apple jelly
5 oz. horseradish

16 oz. apricot or orange preserves
1 1/2 oz. dry mustard

Mix all together and pour over a block of cream cheese and serve. Can freeze but keeps well in refrigerator for up to 6 weeks.

Pumpkin Dip**Kari Berg**

8 oz. pkg. cream cheese, softened 2 c. sugar
15 oz. pumpkin 1 tbsp. cinnamon
1 tbsp. pumpkin pie spice 1 tsp. frozen orange juice concentrate

Mix all ingredients and chill until serving. Serve with ginger snaps.

Melissa's Olive Dip**Unknown**

8 oz. shredded cheddar cheese 8 oz. shredded mozzarella cheese
1/2 c. mayonnaise 1/2 c. sour cream
1/2 c. green olives, sliced 1 c. black olives, sliced
6 green onions, chopped 2 garlic cloves, minced

Preheat oven to 350°F. Spray baking dish or pie plate. Mix all ingredients together and put in prepared dish. Bake for 15-20 minutes or until browning and bubbly. Serve warm with tortilla chips.

Mustard Dip**Diane Strahl**

1 c. mustard 1 c. sour cream
1 c. Miracle Whip 1 pkg. Ranch dressing mix
2 tbsp. horseradish 1/4 c. sugar

Combine all ingredients thoroughly. Serve with pretzels.

*Note: I use low-fat sour cream and Miracle Whip. Makes a large amount. Freeze in cool whip container (mustard will stain others). Thaw and stir before serving.

Reuben Appetizer**Sheila Buenger**

8 oz. cream cheese
2 c. Swiss cheese, shredded
4-5 oz. corned beef

8 oz. sour cream
8 oz. sauerkraut

Put all in a crockpot on low. Stir occasionally. Serve with chips or crackers. Delicious and easy!

Shrimp Mousse**Unknown**

1 1/2 tbsp. Knox gelatin
3 cans small shrimp, moisture squeezed out
1 c. mayonnaise
3/4 c. chopped onion

1/4 c. hot water
3 small pkg. cream cheese
3/4 c. chopped celery
1 can tomato soup

Dissolve gelatin in hot water; stir in soup. Blend in softened cream cheese and add mayo. Gently stir in shrimp; mix in onion and celery. Pour into molds greased with vegetable oil. Refrigerate until set.

Smoked Salmon Spread**Jan Milne**

16 oz. can salmon
1/4 tsp. liquid smoke
1 tbsp. dried parsley
1 tbsp. lemon juice

8 oz. cream cheese, softened
1 tbsp. horseradish
2 tbsp. mayonnaise

Mix all ingredients together and refrigerate until serving.
*Can add dill, onions, hot sauce, Worcestershire sauce or capers.

Fluffy Peanut Butter Dip**Kari Berg**

1/2 c. peanut butter
1/8 tsp. cinnamon

8 oz. vanilla yogurt
1/2 c. whipped topping

Mix all ingredients together. Serve with apple slices.

Spinach Roll-ups**Joanie's "Make Ahead" Cookbook**

12 oz. cottage cheese 10 oz. frozen chopped spinach,
1 onion, chopped thawed & drained
6 lasagna noodles, cooked 1 tsp. garlic powder
½ c. grated parmesan cheese 2 c. tomato sauce

In a large bowl, combine cottage cheese, spinach, onion and garlic powder; mix well. Spread cottage cheese mix evenly on lasagna noodles and roll each as for a jelly roll. Arrange rolls in sprayed 9x9" baking dish. Cover with foil and label. Pour tomato sauce and parmesan cheese in separate sealable plastic bags and label. Freeze. To serve: Thaw the roll-ups and sauce and parmesan cheese. Preheat oven to 350°F. Pour sauce over roll-ups and sprinkle with cheese. Bake for 30 minutes. Serve with tossed salad greens.

Surprise Spread**Vicky Topness**

8 oz. cream cheese, softened 1 lb. grated cheddar cheese
2 c. sauerkraut, drained & chopped 2 green onions, chipped
1-2 jalapenos, chopped ½ c. mayonnaise
4 oz. sour cream 1 hard-boiled egg, chopped
½ tsp. seasoned salt 1 tbsp. sugar (optional)

Mix cheeses. Add remaining ingredients in order. Store in refrigerator in covered container. Serve with chips or crackers. with cheese. Bake for 30 minutes. Serve with tossed salad greens.

Corn Bean Salsa**Kristine Oman**

1 can corn, drained 1 can Rotel (or diced tomatoes)
1 can black beans, drained & rinsed 1 small red onion, diced
Dash of sugar Dash of vinegar

Mix all ingredients together in a bowl. Serve with tortilla chips.
*I add fresh cilantro and a little lime or lemon juice (not much!).

Taco Dip**Vicky Topness**

1 lg. pkg cream cheese, softened 16 oz. sour cream
1 envelope taco seasoning 1 jar taco sauce
Lettuce, onion, tomatoes, Shredded cheddar or
black olives Mexican/Taco cheese

Mix cream cheese, sour cream and taco seasoning. Spread thinly on a serving platter. Pour taco sauce over top. Add shredded lettuce, and remaining toppings. Serve with taco chips or crackers.

Tina's Dang Good Dip**Unknown**

16 oz. sour cream 16 oz. mayonnaise
1 pkg. microwave bacon, 1 tomato, chopped
cooked and chopped

Mix mayo and sour cream. Stir in bacon and tomato. Spread on pie plate or similar serving dish. Serve with roasted garlic bagel crisps.

Vi's Cheese Ball**Vi**

16 oz. cream cheese, softened 1 medium onion, diced
1 small jar green olives, diced 2 4-oz. pkgs. dried beef, chopped

Mix all together and form into a large ball or two smaller ones. Cover and refrigerate to firm up. Serve with crackers.

Cookie Dough Dip**Christina Bothun**

1 stick butter (I use unsalted) 1 pkg. cream cheese
1/3 c. sugar 1/4 c. light brown sugar
2 tsp. vanilla extract

Additions: mini-chocolate chips, chopped Heath bars, mini-Reeses pieces, chopped up Snickers, Chopped up Twix, etc.

Mix together and stir in your favorite mix in!

Bacon Wrapped Water Chestnuts**Bailey Peterson**

1 lb. bacon, cut in half the short way

2 8-oz. cans water chestnuts, sliced or whole

1 ½ c. ketchup

1 c. packed brown sugar

Preheat oven to 375°F. Wrap a half strip of bacon around each water chestnut and secure with a toothpick. Combine ketchup and brown sugar in a small bowl; stir until blended. Dip each wrapped water chestnut into ketchup mix. Place each on a lightly greased baking sheet and cover with foil. Bake for 20 minutes or until bacon is crisp.

Jo's Salsa**Char Meiners**

1 gallon blanched tomatoes, peeled & diced

2 c. diced green peppers

Diced jalapeno peppers to taste

1 medium-large onion, diced

2 tsp. salt

Cook in large pot on low for several hours or until thick and tomato chunks cook down.

Add:

1 c. vinegar

12 oz. tomato paste

⅓ c. sugar

or tomato paste w/ pesto

Cook on low another hour or until thick.

Christmas Crack**Sharon Miller****Mix together in a brown paper bag:**

12 oz. box of Crispix

10 oz. can cashews (optional – use a bit more Crispix if you don't add nuts)

Bring to a boil and cook until bubbly and clear:

1 c. butter

2 c. brown sugar

½ c. Karo syrup

Pour mix into the bag over the cereal/nuts and shake. Microwave bag for one minute and shake (careful! This gets very hot – hot pad gloves are very useful). Repeat 4 times. Pour mixture onto wax paper to cool. Break apart and enjoy!!

Nacho Dip

Debbie Jeffers

Bottom Layer:

2 8-oz. pkg. cream cheese, softened 2 c. sour cream
1 pkg. taco seasoning 1 pkg. fajita seasoning

Mix together and spread in 9x13 pan. Cool in fridge until firm.

2nd Layer:

1-2 cans refried beans with jalapenos.
Spread over cream cheese mix.

3rd Layer:

2 lb. ground beef 1 pkg. fajita seasoning
1 pkg. taco seasoning
Cool then spread over beans.

4th Layer:

Diced & seeded tomatoes Diced onion
Sliced black olives Diced jalapenos
Chopped cilantro Garlic
Salt

Mix together and layer over ground beef.

5th Layer:

Shredded cheddar cheese
Layer over veggies.

6th Layer:

Spread your favorita salsa over the top of cheese.
Serve with tostadas or tortilla chips

Roasted Red Bell Pepper Pineapple Salsa

Jessica Holst

1/2 c. chopped roasted red bell pepper 1 c. chopped pineapple
1/4 c. finely chopped fresh cilantro 1/4 c. finely chopped red onion
2 tbsp. diced jalapeno pepper 2 tsp. honey
1/4 tsp. salt

In medium bowl, combine all ingredients and mix well. Cover and refrigerate until serving.

Salads



Classic Vinaigrette: Whisk 2 tbsp. red wine vinegar, 2 tsp. Dijon mustard $\frac{1}{2}$ tsp. kosher salt and pepper to taste. Gradually whisk in $\frac{1}{3}$ – $\frac{1}{2}$ c. olive oil

Bistro Bacon: Make Classic Vinaigrette and add $\frac{1}{3}$ c. crumbled blue cheese, 3 slices crumbled bacon and 2 tbsp. chopped chives

Dijon: Whisk 3 tbsp. each Dijon mustard and champagne vinegar, $\frac{1}{2}$ tsp. kosher salt and pepper to taste. Gradually whisk in $\frac{1}{2}$ c. olive oil.

Maple-Walnut: Whisk $\frac{1}{4}$ c. each mayonnaise and maple syrup, 2 tbsp. cider vinegar, $\frac{1}{2}$ tsp. kosher salt and pepper to taste. Add 2 tbsp. chopped toasted walnuts.

Ranch: Whisk $\frac{1}{2}$ c. buttermilk, $\frac{1}{4}$ c. mayonnaise, 2 tbsp. each chopped parsley and chives, 1 tbsp. cider vinegar, $\frac{1}{4}$ tsp. kosher salt, pinch of garlic powder and a dash of hot sauce.

Light Ranch: Whisk $\frac{1}{2}$ c. buttermilk, $\frac{1}{4}$ c. nonfat Greek yogurt, 2 tbsp. each chopped parsley and chives, 1 tbsp. cider vinegar, $\frac{1}{2}$ tsp. kosher salt and $\frac{1}{4}$ tsp. sugar.

Bacon Ranch: Make Ranch Dressing; add 4 slices crumbled cooked bacon

Smoky Ranch: Whisk $\frac{1}{2}$ c. buttermilk, $\frac{1}{4}$ c. mayonnaise, the juice of $\frac{1}{2}$ a lime, 2 tbsp. each chopped chipotles in adobo sauce and chopped cilantro, $\frac{1}{2}$ tsp. each honey and kosher salt and a pinch of garlic powder.

French: Blend $\frac{1}{4}$ c. each olive oil and water, 3 tbsp. red wine vinegar, 2 tbsp. each tomato paste, ketchup and brown sugar, and $\frac{1}{2}$ tsp. each paprika and kosher salt in a blender.

Poppy Seed: Whisk together $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. olive oil, $\frac{1}{4}$ c. white vinegar, $\frac{1}{4}$ tsp. paprika, $\frac{1}{4}$ tsp. Worcestershire sauce, 1 tsp. minced onion or onion powder. Whisk in 1 tbsp. poppy seeds.

Classic Green Goddess Dressing

Kristine Oman

1 large egg yolk	1 tsp. Dijon mustard
2 tbsp. freshly squeezed lemon juice	1 c. olive oil
1 c. fresh parsley leaves	3 tbsp. fresh chives, minced
2 tbsp. fresh tarragon leaves	2 tsp. anchovy paste
1 garlic clove, chopped finely	$\frac{3}{4}$ c. sour cream (or plain Greek yogurt)

Make a quick mayonnaise by pulsing the egg yolk, Dijon mustard and lemon juice in a blender a few times. Turn the blend on and drizzle the olive oil in a thin, steady stream. Continue blending until mix is light in color and thick. Stop the blender and scrape the sides down. Add the parsley, chives, tarragon, anchovy paste and garlic. Blend until smooth and a vibrant green. In a medium sized bowl, add the sour cream. Add the herb mayo and whisk together. Taste and season as desired; the anchovy paste usually is plenty salty! Store in an airtight container in the fridge for no more than one week.

Tossed Salad Bar for 50 people

Unknown

This recipe easily divides into two to serve 25 or divide in fourths to serve 12

6 large heads lettuce, washed/ dried & torn up	6 c. seasoned croutons
6 c. carrots, grated (about 1 lb.)	3 c. red onions, diced (about 3 medium)
6 c. tomatoes, diced (about 6 large)	6 cucumbers, cut in half lengthwise and sliced
6 c. mixed sweet peppers (green, red, orange & yellow), about 4-5 large	

Put greens in large bowl with other items in smaller bowls. Let guests help themselves. Set out your favorite bottled or homemade salad dressings.

Fresh Salad for 50 people

Unknown

6 large bunches lettuce, washed/dried & torn up	2 lbs. carrots, scrubbed and cut into rounds
2 lbs. cucumbers, peeled & seeded, cut into rounds	3 lbs. tomatoes, seeded & drained, diced
1 small head celery, thinly sliced	1 lb. cheese, cut into cubes (goat, cheddar or Colby)
Sunflower seeds	Pine nuts
Walnut pieces	Fresh torn basil leaves

Add lettuce to large bowls. Divide ingredients equally between bowls and gently toss. A squeeze of lemon juice over the salad to freshen it up.

Olive Oil & Lemon Juice Dressing for 25 people

Unknown

1 1/2 c. extra-virgin olive oil	1 c. lemon juice
2 garlic cloves, finely minced	1 1/2 tsp. salt

Place all ingredients in a large jar with a tight-fitting lid. Shake well. Refrigerate if not using right away.

Red Wine Vinaigrette for 50 people

Unknown

3 c. light olive oil or vegetable oil	1 c. sugar
1 1/2 c. red wine vinegar	5 garlic cloves, minced
2 tsp. salt	

Place all ingredients in two large jars with tight-fitting lids. Shake well. Can be made up to two days in advance. Keep refrigerated.



7-Layer Salad for 50 people**Unknown**

4 heads of lettuce, washed/ dried and torn up	1 bunch celery, diced
6 carrots, coarsely shredded	32 oz. bag frozen baby peas, thawed
2 large sweet peppers, red & yellow, diced	2 quarts mayonnaise
1 lb. bacon, fried crisp and crumbled	4 c. grated cheddar cheese
	1 tbsp. sugar

Layer vegetables evenly, starting with the lettuce and vegetables in order listed. Using an offset spatula, gently and evenly spread mayonnaise on top; sprinkle with sugar, then cheese and finally bacon. Chill overnight. Best when chilled overnight.

Grandma's Green Jell-O Salad**Kristine Oman**

1 large pkg. lime Jell-O	1/2 - 1 cup finely shredded carrots
1/2 - 1 cup thinly sliced celery	1/2 cup sliced green olives

Prepare Jell-O as directed and pour into desired container. Allow to set 1 hour in the refrigerator. Gently stir in carrots & celery, distributing evenly. Lay green olive slices over the top or stir into Jell-O. Allow to set in refrigerator until firm. Some prefer to serve with a dollop of mayonnaise on top of each serving.

Sassy Salad**Julie Schrieber**

1-2 cucumbers, sliced	1 container cherry tomatoes
1 orange pepper, sliced	1 yellow pepper, sliced
1 green pepper, sliced	block of cheese (your choice), cut into cubes
Salami, cubed up	
1 box Rainbow Rotini noodles	1 bottle Lite Zesty Italian dressing

Cook noodles, drain and allow to cool. In a large bowl, combine veggies, cooled noodles, meat and cheese. Stir in dressing and mix well. Allow to chill for at least 2 hours before serving.

Beet Salad with Arugula and Balsamic Vinaigrette Unknown

Salad:

6 medium 2-lb. beets 5 oz. (6 cups) baby arugula,
1/2 c. feta cheese, diced or crumbled rinsed and dried
1/2 c. dried cranberries 1/2 c. pecans, toasted

Balsamic Vinaigrette:

1/2 c. extra virgin olive oil 3 tbsp. balsamic vinegar
1 tbsp. Dijon mustard 1 garlic clove pressed or finely minced
1/4 tsp. salt 1/8 tsp. black pepper

Preheat oven to 400°F. Line the bottom of medium rimmed baking sheet with foil. Wrap each beet tightly in foil and arrange on baking sheet. Bake for 1 hour or until the largest beet is easily pierced. Unwrap and allow to cool to room temperature. Peel beet skins and slice into halves and then wedges.*

In dry skillet, toss the pecans to toast; toss or stir frequently until golden and fragrant. Remove and cool. Transfer arugula to a large mixing bowl and add salad ingredients.

In a small jar, combine all dressing ingredients and shake well to combine. Drizzle over the salad to taste. If not serving right away, shake the dressing before serving.

Tip: When peeling the beets, use disposable gloves to keep hands clean. Rub the beet and the skins come right off. Slice off the root end to discard all parts of the beet that touched the foil.

Vicky's Broccoli Salad

1 1/2 c. mayo
1/4 c. sugar
1 bunch of cauliflower, cut up
1 c. sharp cheddar cheese,
shredded

Dorothy (no last name provided)

1/2 c. sour cream
1 bunch of broccoli, cut up
1 small red onion
Bacon bits (calls for 3 oz. but I
use less)

Mix mayo, sour cream and sugar. Add remaining ingredients and mix well. It's best to make this the night before.

California Salad

Sharon Serfling

This salad is so easy. Besides the lettuce, you can have all the other ingredients on hand for a last minute treat.

- | | |
|--------------------------|-------------------------------|
| 1 bag Spring Mix lettuce | 1 bag raisins |
| 1 bag slivered almonds | 1 container Feta cheese |
| 1 jar Dijon mustard | 1 bottle balsamic vinaigrette |

I really don't measure anything, so you will just have to judge how it looks. My measurements are guesstimates but will be close.

Put the entire bag of lettuce in a large serving bowl. Add about 2 large handfuls of raisins (or whatever you think looks right). Add about 2 large handfuls of slivered almonds (adjust as desired). Add about 1/4 of the feta cheese (if using pre-crumbed, use about 2 small handfuls or to taste). Pour about 1/3 cup of balsamic vinaigrette into a small bowl and add about 1 tbsp. mustard; stir until mixed well. Pour dressing over the top of the salad and toss to mix.

Macaroni Deluxe Salad

Alison Tufte

- | | |
|------------------------------------|-----------------------------------|
| 16 oz. pkg. shell macaroni | 10 oz. pkg. frozen peas, thawed |
| 8 oz. plain yogurt | 1 c. mayonnaise or salad dressing |
| 2 tsp. lemon juice | 3/4 c. milk |
| 1 tsp. salt | 1/2 tsp. pepper |
| 6 oz. cheese, cut into small cubes | 1 c. thinly sliced green onions |

Cook macaroni and drain. Add all other ingredients in a large container and mix thoroughly.

Dressing for Strawberry Spinach Salad

From Faith Krogstad's baby shower

- | | |
|---------------------|-------------------------------|
| 1/4 c. honey | 2 tbsp. sesame seeds |
| 1 tbsp. poppy seeds | 1/4 c. balsamic vinegar |
| 1/4 c. olive oil | 1/8 tsp. Worcestershire sauce |
| 1/4 tsp. paprika | salt & pepper |

Combine in a jar and shake. Pour over salad.

Dilled Chicken Salad (from Bank Haus Tea Room)**Unknown****Salad:**

- | | |
|--------------------------------------|----------------------------|
| 1 16-oz. pkg. spiral pasta | 2 c. cooked, cubed chicken |
| 1 c. celery, diced | 1/2 c. onion, diced |
| 1 10-oz. pkg. frozen peas (optional) | |

Dressing:

- | | |
|-------------------------------------|----------------------|
| 1 envelope ranch salad dressing mix | 2 c. sour cream |
| 1 c. mayonnaise | 1 c. milk |
| 3 tbsp. dill weed | 1/2 tsp. garlic salt |

Mix up salad ingredients separate from dressing ingredients and refrigerate each overnight. DO NOT MIX until serving. It really will use all that dressing!

Lemon-Parsley Bean Salad (Kari's Favorite)**Unknown**

- | | |
|--|-------------------------------------|
| 2 15-oz. cans red kidney beans, rinsed & drained | OR 3 c. cooked kidney beans |
| 1 15 oz. can chickpeas, rinsed & drained | OR 1 1/2 c. cooked chickpeas |
| 1 small red onion, diced | 2 stalks celery, chopped |
| 1 medium cucumber, peeled, seeded & diced | 3/4 c. chopped fresh parsley |
| 2 tbsp. chopped fresh dill or mint | 1/4 c. olive oil |
| 1/4 c. lemon juice (about 1 1/2 lemons) | 3 cloves garlic, pressed or minced |
| 3/4 tsp. salt | Small pinch red pepper flakes |

In a serving bowl, combine the prepared kidney beans, chickpeas, onion, celery, cucumber, parsley and dill (or mint). Make the lemon dressing: In a small bowl, whisk together the olive oil, lemon juice, garlic, salt and pepper flakes until emulsified. Pour dressing over the bean mixture and toss thoroughly. Serve immediately for the most flavor or let it marinate in the refrigerator, covered, for a couple hours or longer. Leftovers should keep well, covered and refrigerated, for several days.

Olive Garden Salad

Sharon Serfling

This salad is so easy and tastes just like the wonderful salad at the Olive Garden Restaurant!

16 oz. bag lettuce
3 slices of onion, chopped
1 cucumber, peeled, quartered,
seeded and chopped

1 tomato chopped or 2
chopped Roma tomatoes
1 c. shredded taco cheese
1/2 jar sliced green salad olives

Mix together. Just before serving, pour Kraft Fat Free Zesty Italian Dressing over the top (doesn't take a lot!). Toss and enjoy!

Broccoli Salad

Darrell & Tammy Schmitt

2 bunches of broccoli
1/2 c. nuts or sunflower seeds
1 c. shredded cheddar cheese
2/3 c. raisins

10 slices of bacon, fried and
cut into pieces
1/4 c. chopped onion

Wash and break up the broccoli into florets. Mix with remaining ingredients. Pour the dressing over the top.

Dressing:

1 c. real mayonnaise
4 tbsp. tarragon vinegar

1/3 c. sugar

Whisk together until well incorporated. Pour over salad.

Corn and Edamame Lime Vinaigrette Salad

From Faith Krogstad's baby shower

1/2 c. Newman's Own All Natural
Light Lime Vinaigrette
4 c. frozen sweet corn, thawed
1 c. jicama, cut into matchstick
strips (or Daikon radish)
1/2 c. chopped red onion

1/4 tsp. cayenne pepper
1 12-oz. bag frozen shelled
edamame, thawed
1 c. red pepper cut into
matchstick strips
1/3 c. fresh shipped cilantro

Combine all and refrigerate. Serve with "black" taco chips.

Corn Salad

Mary Specht

3-4 c. fresh corn or frozen
white shoepeg corn
1 tbsp. butter
4 tbsp. olive oil
2 garlic cloves, minced

2-3 c. halved cherry tomatoes
8 oz. feta cheese, cubed
juice of 1/2 lime
2 tbsp. finely slivered basil
1 tsp. fresh thyme

In a large pan over medium heat, warm the butter and 2 tbsp. olive oil until nearly smoking. Add the garlic and sauté, stirring constantly for 20-30 seconds. Add the corn and sauté for 1-2 minutes. Season with salt and pepper; transfer to a large bowl. Cool to room temperature, stirring occasionally, for about 30 minutes. In another bowl, combine the tomatoes, cheese and remaining olive oil and salt and pepper; toss gently to mix. Add tomato mix, lime juice and basil to the cooled corn and mix well. Serve at room temperature.



Spinach Salad

Debbie Jeffers

1 10-oz. pkg. fresh spinach
2 green onions and tops,
sliced thin

1 c. chopped celery
1 can mandarin oranges, drained
Caramelized almonds*

Sweet & Sour Dressing

1/2 tsp. salt
4 tbsp. sugar
1/2 c. salad oil

pepper
4 tbsp. vinegar

Mix salad ingredients except almonds. Mix dressing ingredients and shake to mix well. Pour over salad. Add caramelized almonds last.

*Caramelized almonds:

Put 4 tbsp. sugar in heavy skillet. Add 1/2 c. slivered almonds. Stir over low heat until sugar melts, turns brown and collects on almonds. Remove from heat onto aluminum foil. Cool and break apart.

Three-Bean and Cheese Salad

Genie Sprau

2 hard-boiled eggs, peeled & cooled
1 15-oz can garbanzo beans,
drained/rinsed
1 15-oz. can pinto beans,
drained/rinsed
4 oz. Monterey Jack cheese, cubed

6 c. torn romaine lettuce
1 15-oz. can black beans,
drained/rinsed
4 oz. Colby cheese, cubed
2 tomatoes, seeded & chopped
3/4 c. cucumber ranch salad dressing

In large bowl, combine all ingredients except salad dressing and eggs. Toss salad to mix. Add dressing and toss to coat. Slice eggs and top the salad with them.

Pretty easy recipe. I ended up not having cucumber ranch dressing and used ranch dressing (both dry and liquid).

Macaroni Salad**Darrel & Tammy Schmitt**

1 lb. box of macaroni noodles, cooked/drained
20 oz. can crushed pineapple, drained
1 onion, chopped
1 jar Spin Blend salad dressing
1 ½ - 2 lb. ham, cut in cubes
1 can peas, drained
6 hardboiled eggs, chopped
3 tbsp. sugar
cashews & celery (optional)
3 tbsp. mustard

Mix all ingredients well.

Garden Pasta Salad**Unknown**

1 20-oz. pkg. refrigerated cheese tortellini
2 ripe tomatoes, chopped
¾ c. (3 oz.) shredded Parmesan & Romano cheeses or Italian cheese blend
1 c. Italian dressing
2 c. broccoli florets
6 hardboiled eggs, chopped
1 large green pepper, chopped
2 ½-oz. can sliced black olives

Prepare tortellini according to package directions; drain, rinse and drain again. Place in large bowl and chill at least 4 hours. Add remaining ingredients and toss until well coated. Serve immediately or cover and chill until ready to serve.

Mom's 7-Layer Salad**Kristine Oman**

1 head of lettuce, torn or shredded
1 green pepper, chopped
½ pkg. frozen peas, thawed
2 tbsp. sugar
1 c. shredded cheddar cheese
½ c. chopped red onion
1-2 stalks celery, chopped
2 c. Miracle Whip (I use real mayo)
1 lb. bacon, fried and crumbled up

In a 9x13 dish, layer in order: Lettuce, onion, pepper, celery then peas. In a small bowl, mix together the mayo or Miracle Whip with the sugar (can add a little milk if it seems too thick). "Frost" the salad with the mayo mix then top with the crumbled bacon and cheese.

Gazpacho Pasta Salad**Unknown**

1/2 lb. elbow macaroni or any medium pasta shape	4 ripe tomatoes, seeded and chopped
1/2 c. sliced scallion	1/2 c. cucumber, peeled/seeded & chopped
1/4 c. grated parmesan cheese	dash of hot pepper sauce
1 garlic clove, minced	2 tbsp. chopped parsley
1/2 c. vegetable oil	1 tbsp. wine vinegar
1 tsp. salt	1/2 tsp. black pepper
Cayenne pepper to taste	1 6-oz. can spicy V-8 juice

Cook pasta to desired doneness; drain and place in a large bowl. Add remaining ingredients and combine until thoroughly mixed. Cover and chill at least one hour; mix well before serving.

Cucumber Salad**Deb Curry**

2 boxes ring macaroni, cooked & drained	2 c. cabbage, shredded
1 small white onion, diced	1 cucumber, peeled & diced
	1 green pepper, diced

Dressing:

2/3 c. sugar	2 c. Miracle Whip
1/2 c. white vinegar	

Mix all together and refrigerate overnight.

Southern Style Spaghetti Salad**Unknown**

1 lb. spaghetti, broken in half	2 c. shredded Colby-jack cheese
1 c. mayonnaise	15-oz. jar sliced Spanish olives, drained
2 tbsp. sweet pickle relish	1/2 tsp. black pepper

Cook spaghetti according to package; drain. In a large bowl, combine remaining ingredients and mix well. Add hot spaghetti and toss until well mixed. Serve warm.

Bean Trio**Unknown**

1/2 c. seasoned rice vinegar	1 tbsp. Dijon mustard
1/4 tsp. pepper	15-oz. can garbanzo beans, drained & rinsed
15-oz. can black beans, drained & rinsed	15-oz. can red kidney beans, drained & rinsed
1/2 c. thinly sliced carrot	1/2 c. thinly sliced celery
1/3 c. sliced scallion	
1/3 c. chopped fresh basil	

In large bowl, combine vinegar, mustard and pepper; mix well. Add remaining ingredients and toss until evenly coated. Chill 1 hour before serving.

Creamy Cucumber Salad**Unknown**

3 large cucumbers, peeled/ seeded, chopped coarsely	1 small onion, grated (about 1/2 cup)
2 c. plain yogurt	1/2 tsp. garlic powder
1 tbsp. dried mint leaves	3/4 tsp. salt
1/4 tsp. pepper	

Place chopped cucumbers in a large bowl. Add remaining ingredients and mix well. Serve immediately or cover and chill until serving.

Crazy Carrot Salad**Unknown**

6 carrots (about 1 lb.), shredded	1/2 c. raisins
3/4 c. raisins	3/4 c. mayonnaise
1 tsp. sugar	1 small head lettuce, shredded

In large bowl combine all ingredients except the lettuce. Mix well. Place lettuce on a platter and spoon carrot mix on top. Serve immediately or chill until ready to serve.

Coleslaw (Family favorite!)**Val Arnold**

- | | |
|---|---|
| 1 pkg. shredded cabbage | 1 head cauliflower, cut into small pieces |
| 1 pkg. real bacon pieces (look by the salad dressings) | 2 c. mayo (NOT MIRACLE WHIP!) |
| 1 c. FRESH shredded parmesan (MUST be fresh, not the stuff in a can you sprinkle on spaghetti!) | salt & pepper to taste |
| | 1/2 c. sugar |

Mix the sauce parts together and pour over the cabbage, cauliflower and bacon. Refrigerate at least a couple hours prior to serving. I make it the night before and refrigerate overnight.

Tuna & White Bean Salad**Unknown**

- | | |
|--|---|
| 1/2 c. olive oil | 2 tbsp. fresh lemon juice |
| 1 tsp. Italian seasoning | 3/4 tsp. salt |
| 1/2 tsp. pepper | 1 large cucumber, peeled, seeded and chopped |
| 4 plum tomatoes, chopped | 1/2 c. chopped red onion |
| 2 tbsp. chopped fresh parsley | 15-oz. can great northern beans, rinsed & drained |
| 12-oz can solid white tuna, drained well | |

In a large bowl, whisk together olive oil, lemon juice, Italian seasoning and salt & pepper. Stir in cucumber, tomato, onion, parsley and beans. Add tuna and toss gently until evenly coated. Refrigerate until ready to serve.

Oreo Salad**Julie Schrieber**

- | | |
|-------------------------------|-----------------------------|
| 1 pkg. cream cheese, softened | 1 large container Cool Whip |
| 1 pkg. vanilla pudding | 1 pkg. Oreos, crushed up |

Make pudding as directed on the box. Beat cream cheese and pudding together. Fold in crushed Oreos and Cool Whip. Chill until serving.

Best of Summer Fruit Salad**From Faith Krogstad's baby shower**

1/3 c. sugar

1/4 c. fresh mint

2 tbsp. lemon or lime juice

8 cups assorted fruit – grapes, blueberries, peaches, nectarines, raspberries, strawberries...whatever is in season!

Bring sugar and 1/2 cup water to a boil in saucepan. Simmer 2 minutes and remove from heat. Stir in mint and lemon juice. Steep 15 minutes. Strain out mint. Combine fruit and stir in syrup. Cover and chill 2 hours or overnight.

Spring Salad**Ann Fretland**

1 bag shredded coleslaw

1 large cucumber

1 small box ring macaroni

green, red or yellow pepper,
diced (if desired)

2 c. miracle whip
(or more if needed)

diced cucumber

2 tbsp. milk

1 tsp. vinegar

4 tbsp. sugar

Salt to taste

Cook macaroni, drain and cool. In large bowl, whip together miracle whip, milk, vinegar, sugar and salt. Mix in coleslaw and add diced cucumber and peppers. Add macaroni. Stir together and refrigerate until serving.

Broccoli Raisin Salad**Jessica Holst**

4 c. fresh broccoli florets (1
medium bunch)

3/4 c. golden raisins

1 small red onion, chopped

1/2 c. Miracle Whip

3 bacon strips, cooked and
crumbled

2 tsp. sugar

1 tbsp. white vinegar

In a large bowl, combine broccoli, raisins and onion. In a small bowl, combine Miracle Whip, vinegar and sugar; pour over broccoli mix and toss to coat. Sprinkle with bacon. Refrigerate for at least 2 hours before serving.

Spinach Salad with Smoked Chicken, Apples, Walnuts & Bacon

Jessica Holst

$\frac{3}{4}$ c. chopped walnuts	$\frac{1}{4}$ lb. sliced bacon
2 tbsp. red wine vinegar	1 tsp. Dijon mustard
$\frac{3}{4}$ tsp. salt	$\frac{1}{4}$ tsp. pepper
1 lb. spinach, washed with stems removed (9 c.)	$\frac{1}{3}$ c. cooking oil
1 Granny Smith apple, peeled/ cored and cut into $\frac{1}{2}$ inch pieces	$\frac{2}{3}$ lb. smoked and sliced boneless chicken breast
	1 small red onion, chopped fine pieces

Heat oven to 350°F. Toast walnuts until golden brown, about 8 minutes. Let cool. In a large frying pan, cook the bacon until crisp. Remove and drain on paper towels then crumble and set aside. In a small glass or stainless steel bowl, whisk vinegar with mustard, salt and pepper. Whisk in oil. In a large bowl, combine 2 tbsp. of the dressing with the chicken. Let sit for about 5 minutes so chicken absorbs the dressing. Add walnuts, bacon, spinach, onion, apple and remaining dressing and toss. Serve with warm garlic bread.

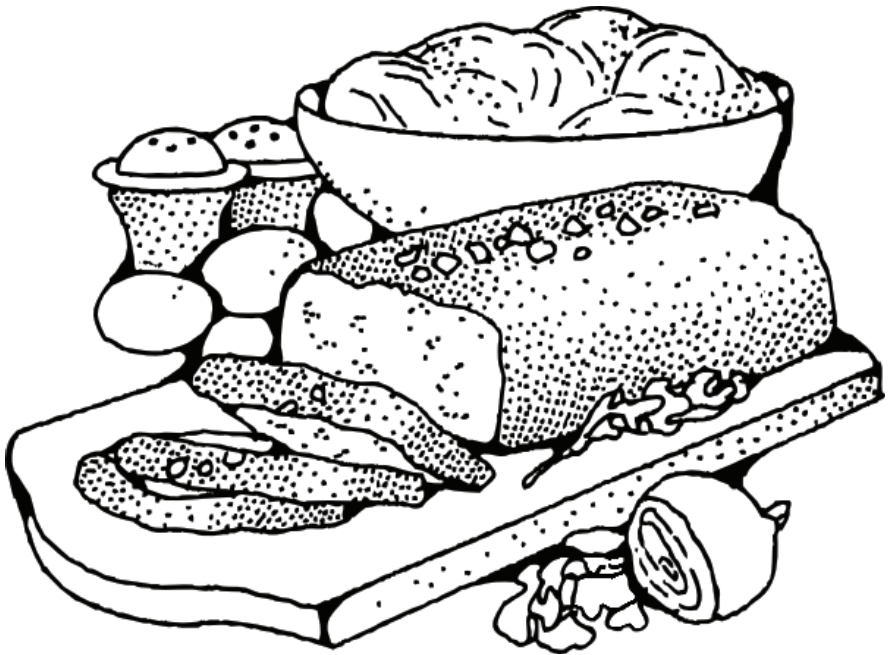
Pretty Bowl Salad

Duane & Angel Bakke

$\frac{1}{2}$ c. melted butter	$\frac{1}{3}$ c. sugar
1 c. broken pretzels	8 oz. cream cheese, softened
$\frac{1}{2}$ c. sugar	8 oz. cool whip
20-oz. can crushed pineapple, drained	

Mix butter, sugar and pretzels. Put on a jelly roll pan and bake at 350°F for 5-7 minutes. Let cool then break apart. Mix the cream cheese and sugar. Add cool whip and pineapple. Put in a “pretty bowl” and sprinkle the pretzel mix on top right before serving.

Breads & Muffins



Dilly Bread

Debbie Jeffers

1 pkg. dry yeast	1 tbsp. dill seed
1/3 c. warm water	1 tsp. salt
1 c. cottage cheese	1 egg
1 tbsp. butter	1/4 tsp. soda
2 tbsp. sugar	2 1/4 - 2 1/2 c. flour
1 tbsp. minced onion	

Dissolve yeast in warm water. Heat cheese to lukewarm. Add melted butter and other ingredients. Set aside to rise. Punch down and make into a loaf. Let rise again and bake at 350°F for 45 minutes.

Beer Bread

Vicki Kruegel

3 c. flour	2 tbsp. sugar
1 tbsp. baking powder	1 tsp. salt
2 tbsp. honey	12 oz. beer

Preheat oven to 350°F. Mix batter ingredients together. Pour 1/4 c. melted butter in loaf pan. Spoon in batter. Pour another 1/4 c. melted butter over the batter. Bake 50-55 minutes until the crust is golden brown. Brush top with butter upon removal from oven.

Banana Bread

Debbie Jeffers

1 c. sugar	2 eggs, beaten
1 tsp. soda in 12 tsp. sour milk	3 bananas, mashed
2-2 1/2 c. flour	chocolate and/or butterscotch chips
1/2 c. melted butter	
Salt	

Mix all ingredients together. Add chocolate and/or butterscotch chips. Place in a greased loaf pan and bake at 325°F for 1 hour and 15 minutes.

Mediterranean Olive Bread

Unknown

1 tbsp. active dry yeast	$\frac{3}{4}$ c. warm water (about 100°F)
1 egg, beaten	4 tbsp. olive oil
1 tbsp. sugar	2 tbsp. fresh rosemary
1 c. pitted Kalamata olives, cut in half	3 c. bread flour
	1 tbsp. salt

Dissolve yeast in warm water in a large bowl. In separate bowl, combine egg, olive oil, sugar, rosemary and olives. Add the yeast/water mix. Add flour and knead for 5 minutes. Let dough rest for 15 minutes. Add salt and knead for another 5 minutes. Place dough in a bowl greased with olive oil and cover; allow to rise for one hour in a warm spot. Preheat oven to 450°F with cookie sheet or bread dome inside oven. Remove dough and knead it a bit. Form into a ball and place on parchment paper. Loosely cover with a towel and place in a warm spot for 30 minutes. Remove cookie sheet or dome from the oven and grease bottom lightly with oil. Put dough on cookie sheet or in dome and slash the top with crisscross marks. Bake for 35 minutes or until the loaf is a golden brown. Remove carefully and allow to cool for 1-2 hours before serving.

Cheesy Garlic Bread

Unknown

1 $\frac{1}{2}$ c. mayonnaise	1 c. sharp cheddar cheese, shredded
$\frac{1}{2}$ c. thinly sliced onion	
1 loaf French bread	3 minced garlic cloves or 1 tbsp. minced garlic

Cut French bread lengthways and lay open. Mix above ingredients together and spread on each half of the bread, about $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Sprinkle with parmesan cheese. Wrap each half tightly in foil and refrigerate for 1-2 hours. Bake at 400°F for 10 minutes or until heated through. Remove from oven, remove foil and slice. Serve while hot.

Speedy No-Knead Bread

Unknown

3 c. bread flour	1 pkt. instant yeast
1 ½ c. water	1 ½ tsp. salt
oil as needed	

Combine flour, yeast and salt in a large bowl. Add water and stir until blended; dough will be sticky. Cover the bowl with plastic wrap and let rest for 4 hours in a warm area.

Lightly oil a work surface and place dough on it. Fold it over on itself once or twice. Cover loosely with plastic wrap and let rest 30 minutes. Preheat oven to 450°F. Put a 6-8 quart heavy covered pot in the oven as it heats. When the dough is ready, carefully remove the pot from the oven. Slide your hand under the dough and put it into the pot, seam side up. Shake the pan once or twice to evenly distribute the dough; it will straighten as it bakes. Cover with the lid and bake 30 minutes; remove lid and bake another 15-30 minutes, until loaf is browned. Cool and slice.

Banana Oat Muffins

Jessica Holst

1 ½ c. unbleached flour	1 c. rolled oats
½ c. sugar	2 tsp. baking powder
1 tsp. baking soda	½ tsp. salt
1 egg	¾ c. milk
⅓ c. vegetable oil	½ tsp. vanilla
1 c. mashed bananas	

Preheat oven to 400°F. Line a 12-cup muffin tin with paper baking cups. In a large bowl, beat the egg lightly. Stir in milk, oil and vanilla. Add mashed banana and combine thoroughly. Stir together dry ingredients and add to banana mix until just combined. Divide batter among muffin cups. Bake for 18-20 minutes.

Chili Cheddar Biscuits

Barb Kerns

1 $\frac{1}{3}$ c. flour	3 tsp. baking powder
3 tsp. dried parsley flakes	1 tsp. chili powder
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. cold butter
$\frac{1}{2}$ c. milk	1 egg, beaten
6 oz. (1 $\frac{1}{2}$ c.) shredded cheddar cheese	

Preheat oven to 450°F. In a large bowl, combine flour, baking powder, parsley, chili powder and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in milk and egg until just moistened. Add cheese; mix well. Turn onto a lightly floured surface. Roll to $\frac{1}{2}$ inch thick and cut with 2 $\frac{1}{2}$ inch biscuit cutter. Place 1 inch apart on an ungreased baking sheet. Bake for 8-10 minutes or until golden brown. Serve while warm.

Master Boule

Brenda Pohlman

3 c. lukewarm water	1 $\frac{1}{2}$ tbsp. yeast
1 $\frac{1}{8}$ tbsp. salt	6 $\frac{1}{2}$ c. all-purpose flour

Mix water, yeast and salt in a 5 quart container (like an ice cream bucket). Stir in flour until well incorporated. If you want to add any sort of herbs, add 1 – 3 tsp. of them now. Set the cover over the container (do NOT seal) so the dough can rise and expand. Leave at room temperature for 2-5 hours or place in the refrigerator overnight. The dough can be stored in the refrigerator for up to 14 days. When ready to bake, cut a chunk of dough about the size of a grapefruit off. Roll the edges of the dough under and place on a pizza peel or parchment-lined cooking sheet for 40 minutes. Preheat oven to 450°F 20 minutes before baking and place a broiler pan (or any pan that is oven safe) on the lowest level of the oven. Pour 1 c. water into pan. Dust the top of the dough with cornmeal or flour and slash the top a couple times with a knife. Bake for up to 30 minutes; when you remove the bread from the oven, it will make a crackling noise.

Cheese Bread

Kristine Oman

2 c. flour	2 tbsp. shredded parmesan cheese
4 tsp. baking powder	
½ tsp. salt	1 green onion, finely chopped
⅛ tsp. cayenne pepper	2 eggs
¼ c. cold butter	1 c. milk
1 c. shredded sharp cheddar cheese	3 tbsp. sugar

Preheat the oven to 350°F and grease a loaf pan. Mix all the dry ingredients in a bowl. Use a pastry cutter or the backs of 2 forks to cut in the butter. Stir in both cheeses and the green onion. In a separate bowl, whisk the eggs until they are foamy then add milk and sugar. Add the wet to the dry mix and stir just until moistened – DO NOT OVERMIX. Pour into loaf pan and bake for 50 minutes or until a toothpick comes out clean.

Crockpot Monkey Bread

Bailey Peterson

1 gallon size Ziploc bag	2 tubes Pillsbury cinnamon rolls (icing included)
¼ c. sugar	
1 stick butter, melted	1 tsp. cinnamon
¼ c. brown sugar, packed	

Open cinnamon roll tubes and cut each roll into 6 pieces and place in the Ziploc bag. Reserve icing for later. Mix sugar and cinnamon in a bowl and pour into the bag. Close and gently shake to coat all pieces. In a separate bowl, stir the melted butter and brown sugar together. Prepare the crockpot by spraying the inside. Place half the cinnamon roll pieces in the crockpot and put half the butter mix over the top. Put remaining cinnamon roll pieces in the crockpot and top with remaining butter mix. Cover and cook on high for 2 hours or on low for 4 hours. When the edges begin to brown, the bread is finished. Top with reserved icing.

Cocoa Nutter Bread

Brenda Pohlman

Chocolate Batter:

1 c. flour	1 tsp. baking powder
1/2 tsp. baking soda	1/4 tsp. salt
1/4 c. butter, softened	3/4 c. peanut butter
2/3 c. sugar	1 egg
3/4 c. buttermilk	1 tsp. vanilla

Cream butter, peanut butter and sugar together until smooth. Add egg, buttermilk and vanilla; mix well. Add dry ingredients and stir until combined.

Peanut Butter Batter:

3/4 c. flour	1/4 c. cocoa
1 tsp. baking powder	1/2 tsp. baking soda
1/4 tsp. salt	1/4 c. butter, softened
1/2 c. semi-sweet chocolate chips, melted	2/3 c. sugar
1 egg	3/4 c. buttermilk
	1 tsp. vanilla

Cream butter, melted chocolate and sugar together until smooth. Add egg, buttermilk and vanilla; mix well. Add dry ingredients and stir until combined. Preheat oven to 400°F. Spray two bread pans. Add alternating spoonfuls of each batter to pans. Use a wooden skewer to swirl batter (do not lift the skewer). Bake for 25 minutes then cover each pan with aluminum foil and bake an additional 15-25 minutes. Garnish with chocolate chips.

Sour Cream Banana Bread

Kari Berg

1/2 c. butter, softened	1/2 c. sour cream
1 c. sugar	2 eggs
1 tsp. vanilla	1 1/2 c. flour
1 1/2 c. mashed bananas (3-4 medium bananas)	1 tsp. baking soda
	1/2 tsp. salt

Grease a large loaf pan (or 2 small pans). Preheat oven to 350°F. Cream together the butter, sugar, eggs and vanilla. Add dry ingredients and mix well; add bananas and stir together. Bake for 1 hour.

Beer Bread

Kristine Oman

3 c. all-purpose flour mixed **OR** 3 c. self-rising flour
with 1/2 tsp. salt and 4 tsp.
baking powder
12 oz. beer, at room temperature 3 tbsp. sugar
3 tbsp. sugar 1/3 c. melted butter
1 tsp. salt

Preheat oven to 375°F and grease a loaf pan. Mix the flour and sugar very well in a large bowl (I use a wire whisk or a fork). Add remaining ingredients and mix well – do not overmix as it will make the batter too dense. Pour into loaf pan and bake for 50-60 minutes. Allow bread to cool before slicing.

*Notes: Yummy additions include various seasonings, onions and cheeses.

Mini-Caramel Rolls

Sharon Miller

1/3 c. packed brown sugar 1/3 c. butter, cubed
2 tbsp. light corn syrup 1 1/2 tsp. 2% milk
1 8 oz. tube refrigerated 2 tsp. sugar
crescent rolls 1/2 tsp. cinnamon

In a small saucepan, combine the brown sugar, butter, corn syrup and milk. Cook and stir over medium heat until butter is melted and sugar is dissolved. Pour into a greased 9-inch pie plate and set aside. Separate the crescent dough into 4 rectangles; gently press perforation seal. In a small bowl, combine the sugar and cinnamon and sprinkle evenly over the dough. Roll the dough up jelly-roll style. Starting with the long side, pinch the seams to seal. Cut into nine slices and place cut side down in the prepared pan. Bake at 375°F for 15-18 minutes or until golden brown. Cool in pie plate for a minute before inverting to a serving plate. Enjoy!

Amish Cinnamon Bread**Char Meiners**

1 c. butter, softened	2 c. sugar
2 eggs	2 c. buttermilk*
4 c. flour	2 tsp. baking soda
$\frac{2}{3}$ c. sugar	2 tsp. cinnamon

Cream together butter, 2 c. sugar and eggs. Add milk, flour and baking soda. Put half of the batter into greased loaf pans ($\frac{1}{4}$ in each pan). In separate bowl, mix $\frac{2}{3}$ c. sugar and cinnamon. Sprinkle $\frac{3}{4}$ of the cinnamon mix on top of the batter in each pan. Add remaining batter to pans and sprinkle with remaining topping. Using a knife, swirl batter around. Bake at 350°F for 45-50 minutes or until toothpick inserted in center comes out clean. Cool in the pans for 20 minutes before removing. Makes 2 loaves.

*Homemade buttermilk: 2 c. milk plus 2 tbsp. vinegar or lemon juice

Cherry Nut Bread**Debbie Jeffers**

2 large eggs	1 c. sugar
1 $\frac{1}{2}$ c. sifted flour	$\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ tsp. baking powder	8 oz. jar maraschino cherries,
1 c. chopped walnuts	finely cut up

Drain the cherries and save the juice. In a mixing bowl, beat the eggs and sugar together. Stir in dry ingredients and beat together. Add cherries, nuts and juice. Stir just enough to blend. Bake at 350°F in a greased loaf pan for 45 minutes.

Caramel Biscuits**Chris Hansen**

3 tubes buttermilk biscuits	1 c. brown sugar
Cinnamon & sugar mixed together (1-2 tbsp. each)	1 c. vanilla ice cream
	1 stick butter

Preheat oven to 350°F. Grease a 9x13 pan and place buttermilk biscuits in the pan. Sprinkle with cinnamon/sugar mix. In a saucepan, combine brown sugar, ice cream and butter. Bring to a boil and pour over biscuits. Bake for 20-25 minutes.

Cinnamon Rhubarb Bread

Char Meiners

1 ½ c. all-purpose flour	1 tsp. baking soda
½ tsp. salt	1 tsp. cinnamon
¾ c. brown sugar	½ c. canola oil
½ c. buttermilk	1 egg
½ tsp. vanilla	2 c. rhubarb, diced
½ c. chopped pecans	

Preheat oven to 350°F. Grease an 8x4 loaf pan with butter. In a large bowl, mix together the flour, baking soda, salt and cinnamon. Stir in remaining ingredients except the rhubarb and nuts; combine thoroughly. Fold in rhubarb and pecans. Pour batter evenly into prepared pan. Bake for 50-55 minutes or until a toothpick inserted in the center comes out clean. Let cool in pan slightly then remove and allow to cool thoroughly before slicing.

Zucchini Bread

Jessica Holst

1 ½ c. grated zucchini, lightly packed – do not peel and do not drain liquid	1 c. sugar
¼ c. packed light brown sugar	½ c. unsweetened applesauce
⅓ c. vegetable oil	1 tsp. vanilla
2 large eggs	½ tsp. baking powder
1 ½ c. flour	½ tsp. salt
	½ tsp. baking soda
	½ tsp. cinnamon

Preheat oven to 350°F. Spray a 9x5 loaf pan with cooking spray. In a large bowl, add zucchini, sugars, applesauce, oil, eggs and vanilla. Whisk until well combined. Add dry ingredients and stir just until no dry flour remains, trying not to over mix. Pour batter into the loaf pan and bake for 50-54 minutes or until a toothpick comes out with moist crumbs. Cool in the pan for 10 minutes then remove and allow to completely cool before slicing. Store in refrigerator.

*This bread is best served after it has been refrigerated at least 12 hours.

Amish Apple Fritter Bread

Vicky Topness

1/3 c. brown sugar	1/2 tsp. cinnamon
1/2 c. unsalted butter, softened	1/4 tsp. salt
2 eggs	3/4 c. sugar
1 1/2 c. flour	2 tsp. vanilla
1 1/2 c. diced apples (about 4 medium apples) tossed with cinnamon and sugar to coat	2 tsp. baking powder
	1/2 c. milk

Powdered Sugar Glaze:

1/2 c. powdered sugar	1/2 tbsp. butter, softened
2 tbsp. milk	1/4 tsp. vanilla

Preheat the oven to 350°F. Spray a loaf pan with nonstick cooking spray. Mix brown sugar and cinnamon together in a bowl and set aside. In a large mixing bowl, beat together the sugar and butter until smooth. Beat in eggs and vanilla until blended. Add flour, baking powder and salt slowly and stir until well blended. Pour the milk into the batter and blend until smooth. Pour half the batter into prepared loaf pan then add half the chopped apples. Top with the remaining batter then remaining apples; pat the apples slightly into the batter. Sprinkle the brown sugar and cinnamon mix on top. Bake until a toothpick inserted in the center comes out clean, approximately 60-70 minutes. Make the glaze by blending the powdered sugar and butter until smooth; mix in milk and vanilla until a smooth, glaze consistency. After the loaf has cooled for at least 30 minutes, pour the glaze over the top. Can wrap up to give as gifts or slice and eat.

Poppy Seed Bread

Debbie Jeffers

1 pkg. lemon cake mix	3 1/2 oz. pkg. instant lemon pudding
4 eggs	1/2 c. canola oil
1 c. hot water	1/4 c. poppy seeds

Beat all ingredients except poppy seeds together. Stir in poppy seeds last. Pour into two greased loaf pans and bake at 350°F for 45 minutes.

It's in the
kitchen

where the warmth of shared
memories, laughter & life

CREATE A

recipe

that spans the

generations

Soups, Stews & Chili's



Hamburger Soup

Dan Dornink

2 lbs. hamburger, browned 1 large onion, chopped
2 c. celery, chopped 2 c. carrots, diced
5 ½ c. water 3 tsp. salt
1 ½ tbsp. sugar 1 qt. tomato juice (can use part
a little pepper canned tomatoes)

Combine all ingredients in stockpot. Simmer until vegetables are tender.

Potato & Ham Soup

Kristine Oman

5 lbs. red potatoes, skin on 1 stick butter
2-4 c. milk ¼ - ½ c. sour cream
Diced ham – as much as you
want in the soup

Cut and boil potatoes in salty water until done. After draining, reserve half of the potatoes for later. Place remaining potatoes in food processor and add butter, sour cream and about 1-2 cups milk. Blend on high until creamy, adding more milk as desired. Pour into crockpot or soup kettle. Add ham and potatoes. Heat slowly, stirring often. If using the crockpot, heat on low for 6-7 hours.

*Note: For thicker soup, stir in dried potato flakes until desired consistency.

Grandpa's Tomato Soup (a Family Favorite!) Vicky Topness

Tomatoes (I use about 4 baking soda
blender fulls) 1 stick of butter
¾ of a half-gallon of milk salt & pepper to taste
1-1 ½ onions chopped

Build together whole tomatoes (I run them through a blender with the skins on). Add very small amounts of baking soda to the boiling tomatoes and stir until they stop foaming (this helps prevent curdling when adding the milk). In a separate larger kettle, simmer the butter with the onions. Add milk. Add tomatoes to the hot milk. Salt & pepper to taste.

Immunity Soup

Ann Fretland

2 tbsp. olive oil	1 ½ c. chopped onion
3 celery stalks, thinly sliced	2 large carrots, thinly sliced
1 lb. sliced mushrooms	10 medium garlic cloves, minced
8 c. chicken broth	4 thyme sprigs
2 bay leaves	15-oz. can chickpeas, drained
2 lbs. skinless boneless chicken breasts	1 ½ tsp. salt
½ tsp. crushed red pepper flakes	12 oz. curly kale, stems removed and leaves torn

Heat oil in a large Dutch oven over medium heat. Add onion, celery and carrots; cook 5 minutes, stirring occasionally. Add mushrooms and garlic; cook 3 minutes, stirring often. Stir in chicken broth, thyme, bay leaves and chickpeas. Bring to a simmer. Add chicken, salt and red pepper. Cover and simmer until chicken is cooked (about 25 minutes). Remove chicken and cool. Shred or cube up chicken and return to pot. Add kale and cover; simmer until kale is just tender, about 5 minutes. Discard thyme sprigs and bay leaves before serving.

Immunity Boosters:

- Chickpeas: Good source of zinc. Zinc deficiency is associated with lowered immunity. Red meat and chicken are also zinc-rich.
- Dark leafy greens: Kale is rich in antioxidant vitamins; vitamin C paired with zinc from chickpeas and chicken delivers a one-two knockout blow to cold symptoms.
- Garlic: Garlic bulbs contain allicin, one of the world's most powerful antioxidants. In a 2014 study, it was found that people who eat garlic daily are nearly 2/3 less likely to catch a cold than non-garlic eaters.
- Hot Broth: Steaming stock makes your nose run which helps flush out congestion. Broth-based soups also keep you hydrated.
- Crushed red pepper: Capsaicin, which adds heat, can clear the sinuses.
- Mushrooms: Look for fungi labeled "vitamin-D rich." They are grown in ultraviolet light to spur D production. Vitamin D deficiency has been linked to an increased risk of infection.

Crockpot Navy Bean & Ham Soup**Bailey Peterson**

- | | |
|---|----------------------|
| 1 meaty ham bone or 4-5 ham hocks, chunked up | 1 onion, chopped |
| 2 celery stalks, minced | 1 carrot, shredded |
| 3-4 cans Navy beans | 1 ½ c. chicken broth |
| | 1 c. water |

Put everything in the crockpot and mix well. Adjust water and broth as desired. Cook on high for 3-4 hours or Low for up to 7 hours.

Northwoods Wild Rice Soup**Duane Bakke**

- | | |
|-------------------------------|---------------------------|
| ¼ c. butter | 1 medium onion, chopped |
| 8 oz. fresh mushrooms, sliced | 2 medium carrots, chopped |
| ¼ c. flour | ½ tsp. salt |
| ¼ tsp. pepper | 2 c. chicken broth |
| 12-oz. can evaporated milk | 1 c. cooked wild rice |
| 1 c. chopped, cooked chicken | 4 oz. cream cheese, cubed |

In 4-quart Dutch oven, melt butter over medium heat. Add onion, mushrooms and carrots. Cook and stir over medium heat until carrots are tender. Stir in flour, salt and pepper. Add broth all at once; stir and cook until bubbly. Stir in evaporated milk, wild rice, chicken and cream cheese. Cook over medium-low heat until cheese is melted, stirring as it cooks. Makes 4 servings.

Smoky Corn Chowder**LaVerne Paulson**

- | | |
|---|------------------------|
| 1 can whole kernel corn, drained | 1 can cream style corn |
| 1 can whole potatoes, diced or coarsely chopped | 1 c. diced ham |
| 1 c. shredded cheddar cheese | ¾ c. milk |
| | ¾ c. half & half |

Combine cream style corn, half & half and milk in a large saucepan. Stir until mixed well. Add ham, potatoes and whole kernel corn. Heat through, stirring occasionally. Remove from heat and stir in cheese until melted. Top with crumbled cooked bacon, onions or any other topping you desire.

Instant Pot Loaded Baked Potato Soup **Brenda Pohlman**

4 sliced bacon, chopped	4 lb. russet potatoes, peeled & cut into 1-inch pieces
1/2 tsp. salt	
32 oz. chicken broth	8 green onions sliced thin & separated (green & white)
8 oz. cream cheese, cubed & softened	1 c. shredded cheddar cheese

Spray Instant Pot with cooking spray. Select SAUTE and adjust to normal. Add bacon and cook 7-9 minutes, until crisp, stirring occasionally. Select CANCEL. Using a slotted spoon, transfer bacon to a lined plate to drain. Add potatoes, white onion pieces and salt to the bacon drippings and stir together. Stir in broth. Secure lid and set pressure valve to SEALING. Select MANUAL and cook on high pressure for 6 minutes. Select Cancel and set pressure valve to VENTING to quick-release the pressure. Open and mash the potatoes in the pot. Stir in cream cheese until combined. To serve, top each serving with cheddar cheese, bacon and green onion pieces.

Drop It Like It's Hot Chili

Jeff True

2 lb. hamburger	1 large green pepper, chopped
1 large yellow onion, chopped	1 garlic clove, diced
2 cans diced tomatoes (Italian style)	2 cans stewed tomatoes (Mexican style)
1 small can tomato paste	
1 can medium chili beans	1 can hot chili beans
1 jar jalapenos, chopped (can do more or less)	2 tbsp. garlic pepper
	1 tbsp. jalapeno juice
3 tbsp. chili powder	3 tbsp. cumin
1 tsp. cayenne pepper	

Brown and drain burger. Add green pepper, onion and garlic; cook until soft. In crockpot, add burger mix and all other ingredients. Cook on high for 4 hours and simmer to desired taste.

Creamy Zucchini Soup**Linda Logsdon**

2 tbsp. onion, chopped 3 tbsp. butter
2 c. milk 1 c. water or chicken broth
1 tsp. chicken bouillon ½ tsp. salt
¼ tsp. pepper 1 garlic clove, grated
1 c. shredded Colby jack or 1 large zucchini, shredded
cheddar cheese

In saucepan, add butter and then sauté the onion. Once onion is nearly see-through, stir in the flour. Gradually add the milk, water or broth, bouillon, salt & pepper and garlic. Stir constantly over medium high heat until it boils; boil for 2 minutes. Add zucchini and turn down heat and simmer uncovered for 10 minutes or until zucchini is tender. Add cheese and stir until melted.

Wild Rice Soup**LaVerne Paulson**

2 c. cooked wild rice 1 large onion, chopped
1 c. celery, chopped 2 chicken breasts, cooked and
1 small can mushroom bits & cut into pieces
pieces, drained 8-10 morel mushrooms,
2 32-oz. cans chicken broth washed and chopped
1 c. whipping cream 1 c. flour
1 ½ sticks butter

Sauté mushrooms, onions and celery in butter. Sprinkle flour over vegetables and stir to coat well. Add wild rice and chicken. Stir in chicken broth and whipping cream. Simmer for 7-10 minutes.

Taste of Harvest Soup**Brenda Pohlman**

15 oz. can pureed pumpkin ½ c. cream
½ tsp pumpkin pie seasoning 2 c. vegetable or chicken broth
2 tbsp. maple syrup

Mix all ingredients in stockpot. Simmer for 5 minutes. May top with cubed apples sautéed in butter, chopped pecans or crispy, crumbled bacon.

Chicken & Norwegian Dumpling Soup**Debbie Jeffers**

1 whole chicken	1 pkg. celery
1 pkg. carrots	1 large onion
¼ tsp. minced garlic	salt & pepper

Put whole chicken in a stockpot and cover with water. Add salt & pepper to taste. Bring to a boil and cook until chicken is done. Remove chicken and allow to cool; skin and debone. Dice up the meat and put back in the water. Dice onion, celery and carrots and add to stockpot. Boil until cooked. Add garlic to your taste. I usually keep on low and cook for a couple hours to get the flavors to combine. Can add chicken base if you prefer more flavor. Just before serving, make dumplings and add to stockpot.

Norwegian Dumplings:

½ c. milk	1 egg
1 tsp. salt	1 c. + 2 tbsp. flour

Beat together. Drop ¼ tsp. of batter at a time into boiling broth and cook 5-10 minutes. *I usually double this recipe for the soup.

Ham Bone Soup**Char Meiners**

1 ham bone, with meatdiced ham, as needed	1 small onion, diced
14 ½ oz. can tomatoes	3 potatoes, peeled & cubed
1 can kidney beans, drained	4 c. water
1 green pepper, diced	1 tsp. salt
6 chicken bouillon cubes	1 tsp. basil
½ tsp. Pleasoning	½ tsp. garlic
½ tsp. fennel	2 tbsp. parsley

Dissolve bouillon cubes in water. Place all ingredients in slow cooker. Cook on low all day. Remove meat from both and add back into soup.

Beef Barley Soup

Kristine Oman

1 chuck roast, cut into cubes	1 ½ c. carrots, sliced thin
1 ½ c. celery, sliced thin	2/3 c. onion, diced
8 oz. fresh mushrooms, sliced	2 tbsp. beef bouillon
8-10 c. water	1-2 tbsp. garlic
1 bay leave	1 c. or so pearl barley

Brown the beef in a little oil, stirring frequently. Remove and place in crockpot. Add all ingredients but the barley. Cook on high for 1 hour, then add the barley. Turn to low and cook until the vegetables are cooked and the beef is tender. Discard bay leave prior to serving.

Clam Chowder

Kristina Kohn

2-4 cans of chopped clams, reserve juice	4 slices thick-cut bacon, chopped
2 tbsp. unsalted butter	3 stalks celery, finely chopped
1 medium onion, finely chopped	2 tsp. chopped fresh thyme
1/3 c. all-purpose flour	1 large russet potato, peeled, cut in 1/2 inch cubes
2 c. half & half	1 jar clam juice
Kosher salt & freshly ground pepper	chopped fresh chives for topping (optional)

Cook bacon in a large pot over medium heat until crisp, about 10 minutes; remove with slotted spoon and drain on paper towels. Melt butter in bacon drippings. Add celery, onion and thyme; cook, stirring occasionally, until soft, about 10 minutes. Add flour and cook, stirring for 1 minute. Stir in reserved clam juice, 1 ½ c. water and potato. Bring to a simmer and cook until potato is tender and soup thickens slightly, about 15 minutes. Reduce heat to medium low. Whisk in half & half and warm through (DO NOT BOIL). Removed from heat and stir in chopped clams; season. Top with reserved bacon and chives when serving.

Taco Soup**Sarah Monroe**

1 lb. hamburger, browned 3 cans petite diced tomatoes
1 can kidney beans, undrained 1 can pinto beans, undrained
1 can corn, undrained 1 can green chilies
1 pkg. taco seasoning 1 pkg. ranch dressing

Do NOT drain any of the vegetables. Mix all together in crockpot. Heat on low until bubbly. Serve with sour cream, shredded cheese and Tostitos.

Potato & Cheese Veggie Soup**Melissa Benson**

16 oz. bag frozen vegetables, 2 lb. bag frozen hash browns
broccoli/cauliflower 1 c. chopped onion or 1/3 c.
6 chicken bouillon cubes dried onion
2 c. milk 2 cans cream of chicken soup
1 lb. cubed Velveeta cheese 1/4 tsp. pepper

Boil 8 c. salted water. Add frozen vegetables and bring to a boil. Add hash browns, bouillon and onion. Simmer for 3 minutes. Add milk, soup and cheese; stir until melted. Add seasonings to taste.

French Onion Soup with Garlic Bread**Russ B.**

1/2 stick butter 4 large onions, sliced
4 cans beef broth salt to taste
(or 6 c. your own beef stock) loaf of French bread
1/2 c. any kind of dry red wine 1 tbsp. garlic powder
8 oz. shredded mozzarella cheese 1/2 stick melted butter

Place butter and onions in pan on low heat and let sweat for 10-15 minutes or until onions are clear. Add broth and simmer on lowest heat for 15 minutes. Bring to a boil and add wine. Shut off and let rest 10 minutes. For bread, slice in 1/2 to 3/4 inch thick. Add garlic powder to melted butter; brush on bread. Bake at 375 for 7-10 minutes. Sprinkle with mozzarella and return to oven until cheese is melted (this can be done the day before). Place bread in bowl and pour soup over the top.

Pressure Cooker Chicken Tortilla Soup

Unknown

2 large chicken breasts	12 oz. salsa
6 c. chicken broth	1 onion, chopped
1 red pepper, diced	2 tsp. cumin
1 tbsp. chili powder	2 tsp. salt
½ tsp. black pepper	⅛ tsp. cayenne pepper
4 oz. tomato paste	15 oz. can black beans, drained & rinsed
2 c. frozen corn	

Toppings: limes, sour cream or Greek yogurt, cilantro, green onion, avocado, tortilla chips

In pressure cooker, add all ingredients except beans and corn; stir together to mix. Cover and lock lid; set to high pressure for 10 minutes. After 10 minutes, allow pressure to naturally release for 10 minutes and then use quick release to get remaining pressure out. Remove lid and shred the chicken with forks. Set pressure cooker to SIMMER setting and add beans and corn. Stir together until corn is heated through. Top with toppings of choice.

Creamy Zucchini Soup

Linda Logsdon

2 tbsp. chopped onion	3 tbsp. butter
3 tbsp. flour	2 c. milk
1 c. water or broth	1 tsp. chicken bouillon
½ tsp. salt	¼ tsp. pepper
1 c. shredded Colby Jack or cheddar cheese	1 large zucchini, shredded
	1 clove garlic, grated finely

In saucepan, sauté the onion in butter over medium heat for 1-2 minutes. Stir in flour. Gradually add milk, water/broth, bouillon and seasonings. Stir constantly until mixture boils the boil for 2 minutes. Add zucchini and simmer uncovered for 10 minutes or until zucchini is tender. Add cheese. Stir until melted and serve.

Clean Zuppa Soup

Christina Bothun

Sausage	bacon
Portabella mushrooms	shredded carrots
Halved baby red potatoes	kale
Chicken stock	coconut milk
Diced onion	minced garlic
Sea salt & cracked pepper	

I wing the measurements

Brown the sausage. Drain off grease and set aside. Chop bacon into small pieces and fry until crispy; remove and set aside. Using the reserved bacon grease, add minced garlic (I could marry garlic, so I add a lot but add to your taste) and onion. Add chicken stock, shredded carrots and potatoes. Bring to a soft boil or until potatoes are fork tender. Reduce heat and add the remaining ingredients. Cook for 5-10 minutes.

I love this recipe because you can play around with it and add so many things. Kale you can add but my kids won't eat it so you can change it up with other things. This is one recipe that is healthy and you don't feel guilty grabbing seconds!

Cheddar Ham Soup

Char Meiners

3 c. potatoes, peeled & diced	1 medium onion, diced
1/4 c. butter + 2 tbsp. butter, cubed up	1/4 + 2 tbsp. flour
3 c. milk	1/2 tsp. salt
1/4 tsp. pepper	3 c. shredded cheddar cheese
	2 c. cooked ham, cubed

In large saucepan, cook potatoes & onion; boil until tender and drain. In another saucepan, melt butter and stir in flour until smooth. Slowly add milk, stirring constantly. Add salt & pepper. Bring to a boil and cook for 2 minutes, stirring constantly, or until thickened. Stir in cheese until melted. Stir cheese mix into potatoes. Add ham and heat thoroughly.

Hamburger-Vegetable Soup

Susan Mandelko

1 lb. ground beef	1 c. onion, diced
1 c. potatoes, diced	1 c. carrots, sliced
1 c. celery, chopped	4 c. tomatoes, cooked or canned (use diced)
¼ c. rice, uncooked	3 c. water
3 tsp. salt	¼ tsp. basil
¼ tsp. thyme	1 bay leaf
1 beef bouillon cube	

Brown ground beef and onion; drain off grease. Combine with remaining ingredients in a large kettle. Simmer, covered, for 1 hour. Can put in slow cooker for 3 or more hours. Yield: 6-8 servings

Harvest Moon Corn Butternut Squash Soup Jessica Holst

3 c. vegetable broth	¼ c. diced carrots
¼ c. diced celery	¼ c. diced onion
½ c. diced potatoes	1 c. whole kernel corn, drained
1½ c. peeled, diced butternut squash	½ tsp. pepper
½ tsp. thyme	½ tsp. basil
¼ tsp. pumpkin pie spice	pinch of cayenne pepper

In a stockpot, combine all ingredients and bring to a boil. Reduce to a simmer and cook until all vegetables are tender.

5-Hour Stew

Char Meiners

1 lb. raw stew meat, cut in chunks	1 c. diced celery
6 carrots, diced	4 potatoes, diced
1 small onion, diced	2 tbsp. minute tapioca
1½ tsp. salt	1 tbsp. sugar
	1½ c. tomato juice

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Instant Pot Loaded Potato Soup**Jessica Holst**

1 tbsp. butter	1 medium onion, diced
3 cloves garlic, minced	3 c. chicken broth
1 can cream of chicken soup	7-8 medium russet potatoes, peeled & cubed
1 ½ tsp. salt	pepper to taste
1 c. milk	1 tbsp. flour
2 c. shredded sharp cheddar cheese	

Add butter to the instant Pot and turn on the SAUTE button. Once butter is melted, add onions and cook 3-4 minutes until soft. Add garlic and cook an additional minute until fragrant, stirring constantly so it doesn't burn. Add broth, soup, potatoes, salt and pepper; stir well. Place lid on Instant Pot and turn the vent to "sealing." Cook over manual high pressure for 10 minutes, then quick release the pressure. Meanwhile, stir together the milk and flour in a small bowl to create a slurry. Set aside. When steam has completely released, open the lid and stir in the slurry. Turn the pot to SAUTE and cook for 4-5 minutes, until thickened. Stir in cheese until melted. Serve garnished with chopped bacon, green onions and more cheese!

White Chicken Chili**Charlotte Zeyer**

1 lb. chicken breast, cubed	1 medium onion, diced
1 ½ tsp. garlic powder	1 tbsp. vegetable or olive oil
1 or 2 cans (14 ½ oz.) chicken broth	1 or 2 cans (4 oz.) chopped green chilies
1 tsp. salt	1 tsp. cumin
½ tsp. pepper	1 tsp. oregano
¼ tsp. cayenne pepper	2 15 ½-oz. cans great northern beans, drained/rinsed
1 c. sour cream	
½ c. whipping cream or half & half	

Sauté chicken, onion and garlic powder until chicken is tender. Add beans, broth, chilies and seasonings. Bring to a boil the reduce heat and simmer, uncovered, for 30 minutes. Remove from heat. Add sour cream and cream/half & half.

Chicken Chili Crack

Sharron Sullivan

2 boneless/skinless chicken breasts (or use a whole rotisserie chicken for speedier method)
11 oz. can corn, drained
10 oz. can diced tomatoes & green chilies, undrained
1 c. cooked chopped bacon (optional)
1 tsp. cumin
15 oz. can black beans, drained & rinsed
2 c. chicken broth
1 pkt. Ranch seasoning mix
1 tbsp. chili powder
8 oz. cream cheese
1 c. shredded cheddar cheese
1 tsp. onion powder

Place chicken in slow cooker and add the corn, beans, tomatoes, broth seasonings and bacon. Place cream cheese on top. Cover and cook on low for 6-8 hours. Remove chicken and shred with 2 forks; return to cooker. Stir in cheddar cheese. *Note: If using rotisserie chicken, this can be ready in 30 minutes but it's nice to have it ready when you come home from work.

Simmer-Down Chili

Chris Graves

¼ c. water
2 Anaheim peppers, chopped
1 large red onion, chopped
2 cans chili beans (medium flavor)
7-oz. can green chilies
1 lb. ground sausage
4 tbsp. brown sugar
1 tbsp. curry powder
1 tbsp. oregano
1 tsp. cider vinegar
1 large orange bell pepper, chopped
1 jalapeno pepper, chopped
1 can pinto beans
2 large cans diced tomatoes
1 lb. beef stew meat, cut into ½ inch chunks
5 tbsp. chili powder
1 tbsp. salt
1 tbsp. paprika
3 bay leaves, crushed

In a large stock pot, cook the sausage on medium to medium-high. Just before it is thoroughly cooked, add the beef stew meat. Once meat is cooked through, drain most of the fat from the pan. Combine all ingredients and mix together. Cook at least 8 hours on low.

Chili**Barb Kerns**

2 lbs. hamburger, browned	1 qt. homemade tomato juice
1 pint homemade salsa	1 qt. stewed tomatoes w/ peppers & onions
2 cans chili beans	1 can black beans
1 large onion, chopped	1 c. coffee
1 tbsp. pepper	2 tsp. salt
1 tsp. cumin	1 tbsp. paprika
1 tsp. red pepper (add more to taste)	2 tsp. Old Bay seasoning

Put all ingredients in a large stock pot and stir together. Cover and simmer for 2-4 hours.

Big Bad Voodoo Chili**Unknown**

3 cans kidney beans	3 cans diced tomatoes (can do Italian blend)
1 small can tomato paste	1-2 tomato paste cans of water
1 lb. lean ground beef	4 tbsp. garlic, minced or crushed
2 bell peppers (yellow & green), diced	1 medium onion
1 medium package sliced fresh mushrooms	1/2 - 1 link Cajun sausage
1/4 c. hot sauce (or more/less)	1-2 tsp. cayenne pepper
1-2 tbsp. chili powder (to taste, can adjust)	Zatarains Seasoning, to taste

Put beans, tomatoes, tomato paste, water (1 can at first, adjust to desired thickness), cayenne, chili powder and hot sauce in crockpot; cook on low for one hour. Brown ground beef with garlic Zatarains and onion. Add mushrooms, peppers and cooked ground beef to crockpot. Stir well; set sausage on top of chili and cover. Cook until sausage is done (2-5 hours depending on how high you set crockpot – the longer it cooks, the more flavor there is). Remove sausage and slice up, stir into chili. Serve!

Instant Pot French Onion Soup

Kristina Kohn

6 Tbsp. butter	3 medium yellow onions, thinly sliced
2 medium shallots, thinly sliced	sliced
2 tbsp. thyme leaves	1 tsp. honey or brown sugar
2 tbsp. flour	1 tbsp. sage
2 qt. beef or vegetable broth	1 c. dry red wine (cabernet or sauvignon)
2 bay leaves	1 tbsp. Worcestershire sauce
salt & pepper	1 c. shredded gruyere cheese
6 slices French bread	

In the Instant Pot, combine butter, onions, shallots and honey/brown sugar. Lock the lid and cook on MANUAL for 20 minutes. Quick or natural release and open when pressure subsides. Using the SAUTE function, stir in the thyme, sage and flour; cook until golden brown (about 5 minutes). Add wine, broth, Worcestershire and bay leaves; season with salt & pepper. Lock the lid and cook on MANUAL for 10 minutes. Quick or natural release and open when pressure subsides. Remove and discard bay leaves. Taste and season as **desired**.

Before serving, preheat the broiler. Divide the soup among 6 oven-safe bowls or crocks. Add a slice of bread to each and top evenly with cheese. Place bowls on a baking sheet and broil until the cheese is bubbly and golden brown (about 3-5 minutes).

Pumpkin Chili

Audrey Inglett

3 lb. hamburger	1 medium onion, chopped
2 16-oz. cans hot chili beans, undrained	2 12-oz. bottles chili sauce
2 cans tomato soup, undiluted	1 c. canned pumpkin
2 tsp. pumpkin pie spice	2 tsp. salt
1 tsp. sugar	1 tsp. pepper
	1 tsp. chili powder

In a large Dutch oven, brown hamburger with onion until no longer pink; drain. Stir in remaining ingredients. Add water if desired to thin out. Bring to a boil. Reduce heat and cover; simmer for 1 hour.

Ultimate Vegan Chili

Kari Cahill

2 tbsp. olive oil	1 large onion, chopped (2 cups)
3 cloves garlic, minced (1 tbsp.)	1 chipotle chili in adobo sauce, drained and minced
8 oz. baby Bella mushrooms, chopped finely (1 ½ c.)	2 8-oz. packages seitan, chopped
3 tbsp. tomato paste	2 tsp. smoked paprika
2 tsp. oregano	1 ½ tsp. chili powder
1 tsp. celery salt	3 15-oz. cans chili beans
1 c. water	1 c. chopped carrots
2 tbsp. low-sodium tamari or soy sauce	1 tbsp. vegan Worcestershire sauce

Heat oil in Dutch oven over medium-high heat. Add onion and sauté 7-10 minutes or until beginning to brown, stirring often. Add garlic and chipotle chili; sauté 1 minute more. Stir in mushrooms and cook 3-4 minutes or until softened. Add seitan, tomato paste, paprika, oregano, chili powder, celery salt and water. Cook 3-4 minutes, stirring occasionally. Add beans, carrots, tamari or soy sauce and Worcestershire sauce. Cover and reduce heat to medium-low. Simmer for one hour or until carrots are tender.



Celebration Chili**Brenda Pohlman**

1 lb. pork loin, cut into pieces	2 tbsp. cooking oil
1 green pepper, chopped	1 red pepper, chopped
1 onion, chopped	1 garlic clove, minced
1 tsp. pepper	½ tsp. salt
1 c. orange juice	½ c. water
1 oz. semi-sweet chocolate, cut in small pieces	2 15-oz. cans kidney beans
4 jalapeno peppers, seeded and chopped	2 medium tomatoes, chopped
	15-oz. can chicken broth

In Dutch oven, cook pork in hot oil until no longer pink. Remove pork and set aside. Add the peppers, onion and garlic to into the oil and cook until tender. Stir in salt and pepper. Add juice, water and chocolate. Stir until the chocolate melts. Stir in beans, tomato sauce, broth and jalapeno peppers. Bring to a boil. Turn down heat and simmer, uncovered, for 10 minutes, stirring occasionally. Stir in pork and tomatoes. Heat thoroughly. Serve with sour cream and cilantro.

Chunky Vegetarian Chili**Audrey Inglett**

1 tbsp. vegetable oil	2 c. chopped onion
½ c. chopped yellow bell pepper	½ c. chopped green bell pepper
2 garlic cloves, minced	1 tbsp. brown sugar
1 ½ c. chili powder	1 tsp. ground cumin
1 tsp. oregano	½ tsp. salt
½ tsp. pepper	2 16-oz. cans stewed tomatoes, undrained
2 15-oz. cans black beans, rinsed & drained	15 oz. can kidney beans, rinsed & drained
15 oz. can pinto beans, rinsed & drained	

Heat oil in a Dutch oven over medium heat. Add onion, peppers and garlic; sauté for 5 minutes or until tender. Add remaining ingredients. Bring to a boil; reduce heat and simmer 30 minutes.

Colorado Pork Green Chili

Sharron Sullivan

Great recipe! When we make this, we go big! I make five times the regular recipe and freeze it in quart jars. Even then, it doesn't last long around here! Serving options: Pour over burritos, mix with cheese for chip dip or add to scrambled eggs or omelets. Should be served with warm tortillas or lefse.

1 lb. pork	6 garlic cloves
24 oz. green chilies, frozen	4 oz. can jalapenos
1 large sweet yellow onion	28 oz. can whole tomatoes
1 c. chicken stock	$\frac{5}{8}$ c. flour
1 tsp. salt	$\frac{1}{2}$ c. olive oil
6 $\frac{1}{2}$ c. water	1 c. flour or cornstarch to thicken (I use cornstarch)

In a large pot, sear the pork in 2 tbs. olive oil. Add chicken stock and water. Bring to a boil then simmer until the pork falls apart (approximately 3 hours). Chop the onion, garlic and chilies and sauté in a small skillet; set aside. When the pork is done, take the pork out and shred, then add back in. Add all remaining ingredients except the flour and 2 c. water. Bring to a boil then reduce heat; simmer for at least one hour. In a separate container, mix 2 c. water and flour/cornstarch cover and shake well (my grandma's rule was 100 shakes although my Norwegian grandmother would never have eaten this!). Add mixture to chili slowly to achieve desired thickness.

Bloody Mary Chili

Debbie Jeffers

3-4 lb. hamburger, browned and seasoned	2 large onions, chopped
$\frac{1}{3}$ c. powdered chili pepper	1 bottle Bloody Mary mix (with horseradish)
3 large cans diced tomatoes	1 small can tomato paste
1 c. ketchup	$\frac{1}{2}$ c. brown sugar
5-6 cans chili beans with sauce	

Mix all together in a large stockpot. Simmer until hot and bubbly.

Classic Crockpot Chili

Mike Frauenkron

1 lb. hamburger	2 onions, chopped
4 cloves garlic, chopped	2 14-oz. cans diced tomatoes, undrained
15 oz. tomato sauce	1 tbsp. chili powder
1 tsp. ground cumin	1/2 tsp. oregano
1/2 tsp. salt	1/8 tsp. pepper
1/4 tsp. cayenne pepper	2 15-oz. cans red kidney beans, rinsed & drained
2 tbsp. cornstarch	1/4 c. water

In a heavy skillet, brown hamburger with onions until brown; drain well. Mix all ingredients except cornstarch and water in a 4 quart slow cooker. Cover and cook on low for 6-7 hours. Turn heat to high. Mix cornstarch and water until smooth and add to chili, stirring well. Uncover and cook for 15 minutes until slightly thickened.

Olive Garden Pasta e Fagioli

Mary Specht

1 lb. ground beef	1 c. onion, chopped
1 c. carrots, julienned	1 c. celery, chopped
2 garlic cloves	2 14.5-oz. cans diced tomatoes
15 oz. can red kidney beans	15 oz. can great northern beans
15 oz. can tomato juice	1 tbsp. white vinegar
12 oz. can V-8 juice	1/2 tsp. salt
1 tsp. oregano	1 tsp. basil
1/2 tsp. pepper	1/2 tsp. thyme
1/2 pkg. Ditalini pasta	

Brown the ground beef and drain. Add onion, carrots, celery and garlic; sauté for 10 minutes. Add remaining ingredients except pasta and simmer for 1 hour. About 50 minutes into simmer time, cook the pasta until al dente, 5-7 minutes; drain. Add pasta to the soup. Simmer 5-10 minutes more.

Taco Chili**Cristal Adkins**

2 lbs. hamburger
1 can black beans, rinsed & drained
2 qt. home-canned tomatoes
12 oz. frozen corn
1 small onion, chopped
2 envelopes taco seasoning
1 can chopped green chilies
2 c. water

Brown hamburger and onions; drain. Add taco seasoning and water. Stir in remaining ingredients. Heat to boiling; reduce to simmer.

*Options to add when serving: Fritos chips, sour cream, cheddar cheese, etc.

Cristal's Buffalo Chicken Chili**Cristal Adkins**

1 lb. ground chicken
14-oz can fire roasted tomatoes, drained
1/4 - 1/2 c. buffalo wing sauce
1 c. frozen corn
1/2 tsp. garlic powder
1/2 tsp. dried cilantro
8 oz. cream cheese
1 can white navy beans, drained & rinsed
4 c. chicken broth
1 pkg. dry ranch dressing mix
1/2 tsp. onion powder
1/2 tsp. celery salt
1/4 tsp. salt
Blue cheese crumbles (optional)

Brown chicken until fully cooked; place in crockpot. Add remaining ingredients except cream cheese and blue cheese (start with less buffalo sauce, you can add more later if you like it hotter). Combine well. Add cream cheese to the top of the mix and cover. Cook on high for 4 hours or low for 8 hours. Stir to combine and add additional buffalo sauce as desired. Serve with blue cheese crumbles.

Mama Glo's Chili**Bobbie Hillery**

3 small cans kidney beans
1 1/2 lbs. hamburger
1 small can Rotel diced tomatoes
2 small cans tomato sauce
1 small onion

Brown hamburger with onions in a large pot; drain. Add remaining ingredients. Simmer until done. *Leave out Rotel for less zesty chili.

Chicken Dumpling Soup

Deb Jeffers

Fill one large stockpot $\frac{3}{4}$ full of water and add salt. Bring to a boil then add one large chicken. Cook 45-60 minutes and remove the chicken. Let it cool then remove the skin and bones; cut the meat into cubes. Sieve broth through a strainer and put back into the pot. Boil the broth and add one large, chopped Vidalia onion, 1 lb. diced or sliced carrots and diced celery. Cook until the veggies are done. Add the chicken cubes and some pepper. If the flavor is not as you like, add chicken stock (NOT chicken bouillon) to taste. Add Norwegian dumplings to the soup and boil for 5-10 minutes until the dumplings are done.

Norwegian Dumplings:

1 c. milk	2 eggs
2 tsp. salt	2 $\frac{1}{4}$ c. flour

Beat ingredients together. Drop $\frac{1}{4}$ tsp. of batter at a time into boiling broth.

Chili

Barb Kerns

2 lbs. hamburger, browned and drained	1 qt. tomato juice (homemade or from store)
1 qt. stewed tomatoes w/ peppers & onions	1 pint salsa (homemade or from store)
2 cans chili beans	1 can black beans, drained & rinsed
1 large chopped onion	1 c. coffee
1 tbsp. pepper	2 tsp. salt
1 tsp. cumin	1 tbsp. paprika
1 tsp. or more red pepper	2 tsp. Old Bay seasoning

Mix all together in large soup/stock pot and simmer for 2-4 hours. Makes a large batch.

Crockpot White Chicken Chili**Ann Fretland**

1 $\frac{1}{4}$ lb. boneless, skinless chicken	2 cans great Northern or navy beans
1 can hominy or 1 can white corn	
1 small can chopped green chilies	1 envelope taco seasoning
14 oz. chicken broth	1 can cream of chicken soup
Green onions (optional)	$\frac{1}{2}$ c. sour cream
	shredded Monterrey Jack cheese

Place chicken in slow cooker and top with beans and corn. In medium bowl, combine taco seasoning, chilies, soup and broth. Pour over chicken in crockpot. Cover and cook on low for 8 hours. Before serving, stir gently to break apart chicken; stir in sour cream. Top with green onion and cheese.

Karla's Mild Chili**Karla Franzen**

1 lb. ground beef or turkey	1 can tomato juice
1 packet chili mix	1 can Rotel
1 can black beans, drained/rinsed	1 can chili beans with juice
1 can kidney beans, drained	1 sweet onion, chopped
2 tbsp. brown sugar (or more if desired)	

Brown the meat with the chopped onion; drain and put back into a large soup pot. Add all remaining ingredients and simmer. Can also cook in the Instant Pot or crockpot.

Tomato Bisque Soup**Louise Kleiboer**

$\frac{1}{2}$ c. chopped onions	$\frac{1}{2}$ c. butter or margarine
$\frac{1}{2}$ tbsp. dill weed	1 tsp. dry oregano leaves
$\frac{1}{2}$ c. flour	14 $\frac{1}{2}$ oz. can chopped tomatoes
10 $\frac{3}{4}$ oz. can tomato soup	4 c. chicken broth or stock
1 $\frac{1}{4}$ c. whipping cream	$\frac{2}{3}$ c. half & half

Sauté the onions in butter with dill weed and oregano. Add flour and stir to make a roux. Add tomatoes, soup and stock. Simmer until thickened. Add cream and half & half. Heat thoroughly but DO NOT BOIL.

A recipe
has no soul,

YOU

as the

cook

must bring

SOUL

to the recipe

Sides & Vegetables



Perfect Potluck Hash Brown Casserole

Delilah

- | | |
|--|---------------------------|
| 1 2-lb. bag frozen hash browns, thawed | 1 onion, chopped to taste |
| 1 can cream of chicken soup | 8-12 oz. sour cream |
| 2 c. cheddar cheese, shredded | 1/2 c. butter, melted |
| 2 c. corn flakes, crushed | |

Mix hash browns, onion, soup, sour cream and cheese. Put in prepared 9x13 pan. Bake uncovered for 60 minutes at 350°F. Mix corn flakes and butter and toast in frying pan. Sprinkle corn flakes on top of potatoes in the last 15 minutes of baking.

Dreamy Creamy Corn

Bobbie Hillery

- | | |
|--|--------------------------------------|
| 3 12-oz. bags frozen whole kernel corn | 4 3-oz. pkgs. Cream cheese, cubed up |
| 1 c. milk | 1/2 c. butter or margarine, melted |
| 2 tsp. sugar | 1 tsp. salt |
| 1/4 tsp. pepper | 1 can Rotel, slightly drained |

Spread the corn out over the bottom of a sprayed 3-4 qt. slow cooker. Top with cream cheese cubes. In a small bowl, stir together the remaining ingredients and pour over the corn/cream cheese. Cover and cook on high for 2-3 hours; stir occasionally. Stir well before serving. The corn will hold on low heat setting up to 2 hours.

Cooler Corn

Unknown

The **best** way to cook corn on the cob for a crowd!

Fill a Coleman cooler with shucked ears of corn. Boil up two kettles of water and pour over the top. Close the lid and relax for 30 minutes. Open the cooler and your corn will be perfectly done!

Best Ever Zucchini (side dish or main dish) Vicky Topness

1 lb. bacon (can use less if this is a side dish)	1 onion, chopped
2 tbsp. chopped garlic	zucchini, desired amount, peeled & sliced

Cut bacon into small pieces and fry until crisp. Remove from pan and drain almost all grease out. To remaining grease, add onion, garlic and zucchini. Fry until zucchini is tender. Return bacon to pan and heat through. Serve with parmesan cheese and a little garlic salt.

Broccoli Casserole Unknown

1 c. uncooked rice	1 medium onion, chopped
8 oz. shredded medium cheddar cheese	1 ½ tbsp. softened margarine
1 can cream of celery or cream of mushroom	10-oz. bag frozen broccoli

Mix all ingredients together and place in prepared casserole dish. Bake at 350°F for 50 minutes.

Escalloped Carrots Alison Tufte

4 c. sliced carrots	¼ tsp. pepper
1 medium onion, chopped	½ c. diced cheese
3 tbsp. butter	3 c. herb-flavored croutons
1 can cream of celery soup	½ c. melted butter
¼ tsp. salt	

Cook carrots in salted water until crisp and tender. Sauté onion and butter, then combine with soup, cheese and seasonings. Put all in a baking dish and top with croutons tossed with melted butter. Bake at 350°F until heated through and the top is brown.

Instant Pot Risotto

Kristine Oman

2 tbsp. butter	1/4 tsp. salt
1/2 onion, finely chopped	1/8 tsp. pepper
1 c. Arborio rice	2 c. chicken broth
1 tsp. garlic	2 tbsp. Parmesan cheese, freshly grated
1/4 tsp. thyme	

Optional: crumbled bacon and
peas for topping

Turn the Instant Pot to SAUTE and add butter and onions. Cook and stir until the onions are translucent. Add the rice, garlic, thyme, salt and pepper; cook for 2-3 minutes, stirring often until the edges of the rice are just translucent. Add the broth and scrape the bottom to remove any bits that might be stuck. Turn the instant Pot off and with the vent in the venting position, put the lid on. Turn the valve to sealing and select MANUAL or PRESSURE COOK for 5 minutes. It should take about 5 minutes to build pressure and begin counting down. When done, turn the Instant Pot off and let the pressure release naturally for at least 10 minutes. Open the vent and remove the lid. Stir in the parmesan and add any toppings you like.

Corn Casserole

Darrel & Tammy Schmitt

1 can creamed corn	1 can corn, do not drain
1 stick of butter	1 c. uncooked macaroni
1 c. Velveeta cheese, cubed	

In a large skillet, cook turkey over medium heat and drain. In a large bowl, combine remaining ingredients; stir in turkey. Transfer to an ungreased 2 1/2 qt. baking dish. Bake, uncovered, at 400°F for 40-45 minutes or until heated through, stirring occasionally.

Party Potatoes/Cheesy Potatoes

Kristine Oman

1 pkg. frozen hash browns, shredded or cubed	1 can cream of mushroom soup
1 can cream of chicken soup	1 can cheddar cheese soup
1 small onion, minced	2-4 garlic cloves, finely minced (adjust to taste)
1 package shredded sharp cheddar cheese	1/2 pint sour cream
1/2 stick butter, melted	1 soup can milk
crushed corn flakes	melted butter, about 3/4 stick

Preheat oven to 375°F. Spray 9x13 pan with cooking spray. Mix soups, onion, garlic, sour cream, milk and 1/2 stick melted butter in large bowl (I use my Thatsa Bowl from Tupperware). Add shredded cheese and blend. Add hash browns and mix well. Scoop mix into prepared pan and spread evenly. Top with crushed corn flakes and drizzle melted butter over the top. Bake, uncovered, for 50-60 minutes; top will be golden brown.

*Can use Italian Panko or crushed crackers instead of corn flakes.

**Works great in a crockpot but omit crunchy topping

Cherry Baked Beans

Unknown

1 lb. lean ground turkey	2 15-oz. cans pork & beans
1 c. fresh pitted cherries, quartered (or 2 c. frozen, thawed cherries instead of fresh & dried)	16-oz. can kidney beans, rinsed & drained
1 c. dried cherries	1 small onion, diced OR 1 env. onion soup mix & 1/2 c. water)
1 c. ketchup	2 tsp. cider vinegar
	2 tbsp. mustard

In a large skillet, cook turkey over medium heat and drain. In a large bowl, combine remaining ingredients; stir in turkey. Transfer to an ungreased 2 1/2 qt. baking dish. Bake, uncovered, at 400°F for 40-45 minutes or until heated through, stirring occasionally.

Curried Rice Ring with Vegetables**Unknown**

2 c. cooked brown rice	2 lb. hamburger, browned and drained
1 ½ c. diced apples	
1 tbsp. butter	½ c. plump raisins
1 tbsp. lemon juice	1 tsp. salt
1 c. onions, chopped	4 tbsp. butter
¼ tsp. ginger	1 garlic clove, chopped (or 1 tsp. garlic powder)
2 eggs, whisked together	1 cube chicken or beef bouillon
1 red pepper, chopped	1 green pepper, chopped
1 large, fresh tomato, chopped (or 1 can)	1 onion, chopped
1 tbsp. lemon juice	4 tbsp. butter
¼ c. honey	¼ tsp. tabasco sauce

Cook rice as directed and set aside. Brown hamburger, drain and set aside. In large pot, cook apples, raisins, butter, salt and lemon juice. In larger frying pan, add butter then onions, garlic, curry powder, ginger and bouillon. Sauté until onions are cooked. Add rice, beef and apple mixture, then the eggs. Mix well and put in prepared Bundt pan. Bake at 350°F for 40 minutes. While this bakes, sauté together the peppers and second onion along with chopped tomatoes and butter. When crisp/tender, add the lemon juice, tabasco and honey. When rice mix is done, allow to sit for 5 minutes. Slice or spoon on a plate and put the veggie mix on top.

Grandma Ella's Sweet Soup (Sot Suppe)**Kristine Oman**

2 qt. water	1 lemon, sliced thin
¾ c. tapioca	2 cinnamon sticks
1 c. raisins	1 c. sugar
1 c. prunes	1 c. grape juice

Cook the tapioca, raisins and prunes in the water for 1 hour. Add sugar, cinnamon sticks and lemon slices. Boil for 30 minutes. Add the grape juice and let mixture cool. Serve warm or cold, as a side with supper or as breakfast; delicious either way!

Cheesy Potatoes

Paula Melver

1 ½ bags frozen shredded hash browns
3 c. shredded cheese
½ c. milk
½ c. butter
2 cans cream of chicken or cream of mushroom
1 c. sour cream
1 c. corn flakes or Wheaties

Mix all ingredients but the cereal and butter. Put in prepared 9x13 pan. Crush cereal and sprinkle over the top. Melt the butter and drizzle over cereal. Bake at 350°F for 1 hour.

Calico Beans

Alison Tufte

1 lb. hamburger, browned with onion and drained
½ lb. bacon, browned & drained
1 large can pork & beans
1 can kidney beans, drained
1 can Lima or butter beans, drained
½ c. ketchup
¾ c. brown sugar
2 tsp. vinegar
½ tsp salt

Combine all ingredients in a crockpot. Cook on low for up to 8 hours.

Rice Pilaf

Val Arnold

1 c. dry white rice
1 can chicken broth
½ tsp. each garlic & celery salt
½ c. butter
3 green onions
1 tbsp. parsley
1 tbsp. Worcestershire sauce

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Oma's Spätzle

Christina Bothun

I wing the measurements

Spätzle maker (you can find these on Amazon; I prefer the classic round but they also have the grate style)

Bowl & slotted spoon

Flour

Eggs

Water

Salt

My Oma taught us this recipe by the texture/consistency. This was the primary meal she made during the Depression while in Romania. I hope you enjoy this as much as our family has.

Mix eggs, flour and a pinch of salt; slowly add water, you won't need much. The consistency should be runny dough with a bit of bounce to it. You will not want it to run through the holes on the spätzle maker – almost a dumpling consistency. I recommend you mix with a fork. While mixing the dough, bring a large pot of water to a rolling boil. Place the spätzle maker over the top of the pot and place a scoopful of mix in the maker. Slowly press down (for classic round) or slide back and forth (grate style). The classic round develops a long noodle type shape and the grate style develops more of a dumpling type shape. Have a bowl close to the pot as well as a slotted spoon to scoop the noodles out. Once you add the dough to the boils water, make sure you gently move them so they don't stick together. You will be able to see that they enlarge and float – that's when they are ready to remove from the pot and place in the bowl. It won't take long once the water is boiling. Once done, serve them with mashed potatoes, gravy with corn (my personal favorite) or simply put butter and parsley on them.

Instant Pot Brown Rice

Unknown

2 c. uncooked brown rice

2 ½ c. water, stock or broth

Add uncooked rice to Instant Pot. Pour in liquid and stir to combine. Seal and select 15 minutes on high pressure. Allow pressure to release naturally and remove lid. Fluff with a fork.

Wild Rice Stuffed Acorn Squash**Unknown**

3 oz. kale	1/2 c. seasoned wild rice blend
1 oz. balsamic vinegar	1 oz. cherry jam
1/2 oz. goat cheese	1 shallot
1 oz. sliced almonds	1 oz. dried cherries
olive oil, as directed below	1/4 tsp. salt
Pinch of pepper	1 acorn squash

Preheat oven to 450°F. Cover a baking sheet with foil and spray. Trim the ends from acorn squash and cut in half. Use a spoon to scoop out strings and seeds. Cut a thin slice off peel side to make a flat surface. Place on prepared baking sheet skin side down. Drizzle with olive oil and salt/pepper each. Roast for 30-35 minutes. While squash is cooking cook wild rice in a medium pot with 1 1/2 c. water. Bring to a boil and reduce to a simmer; cover and cook 20-23 minutes. Remove and set aside.

Peel and halve the shallot; slice thinly. Coarsely chop dried cherries. Stem and coarsely chop the kale. In a mixing bowl, combine jam, vinegar, 2 tbsp. olive oil and seasonings; set aside. In a medium pan over medium-high heat, toast almonds; stir constantly for 1-2 minutes. Remove almonds. In same pan over medium-high heat, add 1 tsp. olive oil and shallots. Stir often until softened, about 2-4 minutes. Add kale and 1/4 c. water, cherries, 1/4 tsp. salt and pepper. Cover and stir occasionally until kale is wilted, about 2-3 minutes. Remove from burner. Combine cooked rice and almonds with kale mix. Scoop evenly into baked acorn squash. Garnish with goat cheese, crumbled. Serve with cherry vinaigrette drizzled over the top.

Slow Cooker Creamed Corn**Val Arnold**

2 16-oz. bags of frozen corn	12 oz. cream cheese, cubed
1/2 c. butter, melted	1/2 c. sugar
3 slices American cheese	1/4 c. whole milk

Combine all ingredients in a slow cooker. Cook on low for three hours, stirring every 30 minutes.

Creamy Au Gratin Potatoes

Jessica Holst

4 medium russet potatoes, sliced into 1/4 in. slices
Salt & pepper to taste
3 tbsp. flour
2 c. milk
1 onion, sliced into rings
3 tbsp. butter
1/2 tsp. salt
1 1/2 c. shredded cheddar cheese

Preheat oven to 400°F. Butter a medium casserole dish. Layer 1/2 the potatoes in the bottom of the dish. Top with onion slices then add remaining potatoes. Season with salt and pepper to taste. In a medium-sized saucepan, melt butter over medium heat. Mix in flour and salt, stirring constantly with a whisk for one minute. Stir in milk and cook until mixture has thickened. Stir in cheese all at once, continuing to stir until melted, about 30-60 seconds. Pour cheese over potatoes and cover dish with foil. Bake for 1 1/2 hours.

Freezer Corn

Alison Tufte

9 c. sweet corn
2 c. water
1/4 c. sugar
2 tsp. salt

Cut corn off the cob, removing all kernels. Combine ingredients and boil for 3 minutes. Remove from heat and pour into large jelly roll pan or cake pan. Allow to cool. Pack into any size freezer bag to freeze.

Vegetables Normandy

Debbie Jeffers

1 pkg. frozen carrots/
cauliflower/broccoli blend
1 can cream of celery soup
1 c. shredded cheddar cheese

Cook vegetables for 10 minutes and drain. Place in sprayed baking dish. Mix soup and cheese together and pour over the vegetables. Top with bread crumbs and more cheese. Bake for 30 minutes at 350°F.

Baked Beans

Debbie Jeffers

2 lb. Northern or Navy beans (soaked overnight and drained – I prefer Navy beans)	2 c. dark brown sugar 1/2 c. ketchup 4 tsp. salt
1 lb. raw bacon, chopped	1/2 bottle molasses
2 medium onions, cut up	2 tbsp. mustard

Mix all ingredients together and cover completely with water. Put in oven at 275°F for 6 hours or put in crockpot for 6-8 hours. Add water as needed. Bake covered. These beans are best when reheated as they tend to get a little mushier and the flavor comes through the best. My daughter-in-law asks for these “sticky beans” whenever we have a family gathering and they are always a big hit. As with anything, you will want to taste and add additional molasses, mustard, and ketchup to your liking.

Easter Potatoes

Alison Tufte

3 lbs. potatoes	small block of Velveeta cheese
3/4 stick butter	1/2 c. flour
1/2 tsp. salt	1/4 tsp. pepper
1-1 1/2 c. half & half or whole milk	

Boil the potatoes with skins in heavily salted water. Cool down and remove skins; cube to desired size. Cube up the cheese and microwave on low to melt. Make the roux by placing butter, flour, salt/pepper and half & half in a heavy saucepan. Constantly stir/whisk the sauce. After the mix is bubbly hot, add the cheese. Adjust the milk and/or flour as needed to get a good consistency. Put half the potatoes in a greased casserole and pour half the roux over; repeat. Stir together. Bake at 350°F for approximately 30 minutes. This also works well on low in a crock pot.

Paella

Kristine Oman

2 tbsp. olive oil	1 tbsp. paprika
2 tsp. dried oregano	salt & pepper to taste
1 lb. skinless, boneless chicken breasts, cut into 2-inch pieces	3 cloves garlic, crushed
1 tbsp. olive oil, divided	2 c. uncooked short-grain white rice
1 tsp. crushed red pepper flakes	1 bay leaf
1 pinch saffron threads	3 qt. chicken stock
½ bunch Italian flat leaf parsley, chopped	2 tbsp. olive oil
2 lemons, zested	1 red bell pepper, coarsely chopped
1 lb. chorizo sausage, casings removed & crumbled	1 lb. shrimp, peeled & deveined
	1 Spanish onion, chopped

In a medium bowl, mix together 2 tbsp. olive oil, paprika, oregano and salt & pepper. Stir in chicken pieces to coat evenly; cover and refrigerate. Heat 2 tbsp. olive oil in a large skillet or paella pan over medium heat. Stir in garlic, red pepper flakes and rice. Cook stirring, to coat rice with oil – about 3 minutes. Stir in saffron threads, bay leaf, parsley, chicken stock and lemon zest. Bring to a boil; cover and reduce heat to medium low. Simmer for 20 minutes. Meanwhile, heat 2 tbsp. olive oil in a separate skillet over medium heat. Stir in marinated chicken and onion; cook for 5 minutes. Stir in bell pepper and sausage and cook for 5 minutes. Stir in shrimp and cook, turning the shrimp until both sides are pink. Spread rice mixture on a serving tray and top with the meat & seafood mixture.

The BEST Jiffy Corn Casserole

Kristine Oman

1 box Jiffy Corn muffin mix	3 eggs
1 can creamed corn	1 can corn, drained
8 oz. sour cream	1 stick of butter, melted

Mix all ingredients together very well. Pour into a greased casserole dish. Bake at 350°F for one hour.

The Main Event



Elephant Stew

Kristina Kohn

1 medium elephant, cut into 1 inch cubes (this takes about 24 hours)
100 carrots, cut in half and dropped into pot
100 peeled onions, cut in half and dropped into pot
100 potatoes, cut in half and added to pot
Mrs. Dash added to taste
2 rabbits (optional)

Once everything is in the pot, cover with water and allow to come to a boil. Cover and allow to simmer until the elephant is tender, about 2 days. If it appears you will run short on the stew, you can always add the rabbits – but remember, no one likes to find hare in the food!

Number of servings: 250

Beef Stroganoff

Mary Specht

2 lb. sirloin steak, cut into thin strips	1/2 tsp. salt
2 c. sliced mushrooms	2 tbsp. tomato paste
2 medium onions, sliced	1 tsp. dry mustard
3 beef bouillon cubes	1/2 c. cold water
1 c. hot water*	1 c. sour cream

In a large frying pan, sauté the steak, mushrooms and onions in hot oil until brown. Add bouillon cubes, hot water, salt, tomato paste and mustard. Cover and simmer for 1 hour or until tender. Combine the flour with the cold water and slowly stir into the meat mixture. Cook, stirring constantly, until mixture thickens. Stir in sour cream when ready to serve. Serve over rice or noodles.

*Red wine may be used in place of water

Baked Chicken Salad Pie

Vickie Kruegel

10-inch deep dish pie crust	1 ½ c. mayonnaise
3 c. cooked, diced chicken	2 c. diced celery
½ c. slivered almonds, toasted	½ tsp. salt
1 tbsp. grated onion	2 tbsp. freshly squeezed lemon juice
1 small can water chestnuts, sliced	1 c. grated cheddar cheese

Mix all ingredients except the cheese together. Place pie crust in pie pan and put chicken mix on crust. Bake at 375°F for 30 minutes, or until crust is browned. Add cheese and bake an additional 10-15 minutes. *You can use refrigerated pie crust and a variety of pans – adjust the ingredients accordingly.

Chicken Fettuccine Casserole

Vicky Topness

¼ c. butter	¼ c. flour
1 c. milk	1 c. chicken broth
1 large chicken, cooked, deboned & shredded*	5 oz. cooked fettuccine
2 c. sour cream	10 oz. pkg. frozen spinach, cooked and drained
6 oz. mushrooms	½ c. onions, chopped
4 oz. jar pimentos	½ c. lemon juice
2 tsp. seasoned salt	½ tsp. cayenne pepper
1 tsp. paprika	1 tsp. salt
1 tsp. pepper	8 oz. water chestnuts, sliced (optional)
½ c. celery, chopped (optional)	1 ½ c. Monterey Jack cheese, shredded

In large pot, melt butter and slowly add flour; stir constantly. When incorporated, slowly add milk and chicken broth. Stir and cook until thickened. Add all ingredients but the cheese. Transfer into a buttered casserole dish and top with the cheese. Bake at 325°F for 30 minutes.

Wild Rice Casserole

Mary Specht

1 c. uncooked wild rice	1 onion, chopped
3 c. boiling water	1 c. mushrooms
2 lb. ground beef or ground pork	1 c. water
1 can cream of mushroom soup	1/4 tsp. paprika
1 can cream of chicken soup	1/4 tsp. garlic powder
1 can beef consommé	pepper to taste

Pour boiling water over wild rice; let stand for 25 minutes and drain. Brown onions and meat; add the softened rice and remaining ingredients. Mix 24 hours before baking. Bake at 250°F for 2 1/2 hours.

Homemade Pizza with Beer Crust (no yeast)

Kristine Oman

*I originally made this when I needed to make a meal quick and with what I had on hand. The kids really liked the crust and it was super simple to make!

3 c. flour	1 tbsp. baking powder
1/2 tsp. salt	12-oz. can of beer (I like using Light beer)

Preheat the oven to 400°F. Combine the dry ingredients in a large bowl. Add the beer and mix well. The dough will be sticky! Spread a handful of flour on a flat work surface and dump the dough on it. Toss the dough to coat with flour and prevent sticking. Knead it a few times to make it easy to work with. Shape the dough into a ball and divide in two for 2 thin crust pizzas or use all for a deep dish pizza. Grease a pizza pan with oil. Using your hands or a rolling pin, flatten out the dough evenly to the sides of the pan. I like to brush a little olive oil over the crust before adding my sauce and toppings. Bake for 12-15 minutes or until the toppings are golden brown.

Chicken Pot Pie

Unknown

- 1 can cream of chicken soup (or chicken/turkey pot pie soup if you can find it)
- 1 ½ c. cubed cooked chicken
- 2 refrigerated pie shells (or homemade)
- 1 ½ c. frozen vegetables
- ¾ c. chicken broth mixed with 3 tbsp. flour

Preheat oven to 400°F. Mix soup, vegetables, chicken and broth mix; should be somewhat thick. If only chicken noodle soup is available, this can be pureed in the blender to make a smooth gravy also. Put mixture in the bottom pie shell; cover with second pie crust. Crimp to seal. Slice a few vent holes in the top. Bake for 40 minutes or until golden brown.

Spaghetti Squash Casserole

Val Arnold

- 1 large spaghetti squash
- 2 small bags shredded mozzarella cheese
- 2 cans diced tomatoes (I use the ones with garlic and onion) – do not drain
- 2 lb. ground beef, cooked/crumbled and drained

I cook my spaghetti squash in the Instant Pot – slow release, high, 5 minutes. When it comes out, it is easy to cut and the entire squash comes out of the shell; easy fast and no mess. You can also poke holes and use the microwave (10 minutes on high) or the old-fashioned way: cut it open, remove the seeds and place on a baking sheet face down in water for 20 minutes at 350°F. Combine the cooked ground beef, tomatoes, 1 bag of cheese and the cooked squash in a bowl. Pour into a cake pan sprayed with nonstick spray. Sprinkle remaining cheese on top. Cover and bake at 350°F for 40 minutes. Uncover and bake an additional 5 minutes.

Easy Lasagna (crockpot)**Unknown**

1 lb. hamburger	1 tsp. salt
½ c. onion, chopped	1 tsp. dried oregano
1 tsp. minced garlic	8 oz. pkg. uncooked lasagna noodles
16 oz. can tomato sauce	2 c. shredded mozzarella cheese
6 oz. can tomato paste	12 oz. cottage cheese
1 c. water	½ c. grated parmesan cheese
4 oz. sliced mushrooms, drained	

Brown the hamburger with garlic and onion; drain and spoon into a large bowl. Add tomato sauce, tomato paste, water, mushrooms, salt and oregano; mix well. Spread ¼ of the meat sauce into the bottom of a slow cooker. Arrange ⅓ of the uncooked noodles over the sauce (break if necessary). Combine cheeses and spoon ⅓ over noodles. Repeat layers twice and top with remaining meat sauce. Cover and cook on low until noodles are tender, about 4-5 hours. This can be doubled for larger crockpots.

Scalloped Potatoes & Ham**Alison Tufte**

3 tbsp. butter	3 c. milk
3 tbsp. flour	3 lb. potatoes, thinly sliced
1 ½ tsp. salt	2-4 tbsp. diced onion
¼ tsp. pepper	2 c. ham, cut up

Blend flour, salt and pepper with butter over low heat. Stir in milk; stir constantly until thickened. Remove from heat. Put half the potatoes in a greased 2 ½ qt. casserole. Sprinkle with half the onion and half the ham. Repeat and cover all with the sauce. Cover and bake at 350°F for one hour. Uncover and bake one more hour or until top is browned.

Chicken & Rice Dinner

Alison Tufte

4 boneless, skinless chicken breasts	1 tbsp. oil
1 can cream of mushroom soup	1 ½ c. minute rice
2 c. thawed broccoli	½ tsp. pepper
	1 ½ c. water

Blend flour, salt and pepper with butter over low heat. Stir in milk; stir constantly until thickened. Remove from heat. Put half the potatoes in a greased 2 ½ qt. casserole. Sprinkle with half the onion and half the ham. Repeat and cover all with the sauce. Cover and bake at 350°F for one hour. Uncover and bake one more hour or until top is browned.

Easy Chicken Enchiladas

Val Arnold

8-10 boneless, skinless chicken breasts or thighs, cooked & shredded	5 tomatoes, chopped
1 pkg. burrito-sized flour tortillas	sour cream
3 cans enchilada sauce	Shredded Colby jack cheese
	guacamole & salsa (optional)

This recipe usually makes about 1 ½ cake pans of enchiladas, but I start out with one.

Pour half a can of enchilada sauce in the bottom of the pan, enough to cover the entire bottom. Combine shredded chicken, tomatoes, sour cream and shredded cheese in a bowl and spoon a generous amount into each tortilla. Fold in the sides and roll up; place in the pan. Continue until the pan is full and you have mix left; grab another pan and continue. Once all tortillas are filled, pour the remaining enchilada sauce over the tops to cover; sprinkle cheese on top. Cover pans with foil and bake at 350°F for 35 minutes. Serve with sour cream, guacamole and salsa for garnish. These are wonderful warmed up the next day too, so I always make enough for leftovers.

Crockpot Cream Cheese Chicken

Kristine Oman

3 lb. boneless/skinless
chicken breasts
4 tbsp. melted butter
1-2 garlic cloves, minced
8 oz. cream cheese

1 package Italian dressing mix
1 small onion, chopped
1 can cream of chicken soup
½ c. chicken broth

Spray your crockpot with nonstick spray. Place the chicken in the crock then sprinkle the Italian seasoning over the top. Drizzle the melted butter over the top (I have sometimes just cubed the butter up and dotted over the top). Cover and cook on low for 4-6 hours. In a skillet, melt about 2 tbsp. of butter and add the onion and garlic. Sauté until the onion appears translucent. Add the soup, cream cheese and broth; stir together until smooth. Add the soup mix over the chicken and cook for an additional hour on low. Serve over fettucine or linguine with a Cesar salad and some garlic toast.

Meatloaf

Darlys Storhoff

2 lbs. hamburger
¾ c. dry bread crumbs
¾ c. water*
1 tbsp. Worcestershire sauce

1 envelope Lipton beefy onion
soup mix or onion soup mix
2 large eggs, beaten
⅓ - ⅔ c. ketchup

Mix all ingredients together and put in greased loaf pan. Bake at 350°F for 1 hour or until done through. For the topping, mix a little ketchup, mustard and brown sugar together. Put on top of the meatloaf for the last 30 minutes.

Delicious Pork Chops

Char Meiners

4 pork chops
1 can apple pie filling

1 box herb stuffing mix

Brown the chops and place in a prepared baking pan. Prepare stuffing mix according to the package. Put stuffing mix over the chops. Pour the apple pie filling over the stuffing. Bake at 350°F for one hour.

**Outback Steakhouse Queensland
Chicken & Shrimp****Unknown**

1/2 c. milk	2 tbsp. butter
1/2 pint cream	1/4 tsp. poultry seasoning
1/8 - 1/4 tsp. cayenne pepper (adjust to taste)	1/8 tsp. white pepper
1/8 tsp. onion powder	1/2 c. white wine
1 tbsp. garlic powder	1 lb. linguine
4 chicken breasts	8 oz. shrimp
	1 tbsp. olive oil

Mortar spices well and set aside. Put cream and milk in a pan with butter and half the spice mixture. Thicken up and reduce, set aside. Cook linguine to al dente; drain and set aside. Sauté chicken breasts with wine and remaining spices until done. Remove from pan and set aside. In same pan, sauté shrimp, adding more wine if necessary. Serve each breast on a bed of linguine with shrimp and cover with sauce.

Pizza Hot Dish**Unknown**

1 1/2 lbs. hamburger	1 medium onion, chopped
1 pkg. sliced pepperoni	10 oz. pkg. wide egg noodles
2 small cans pizza sauce	1 can cheddar cheese soup
1-2 c. shredded mozzarella cheese	

Brown hamburger and onion; drain grease. Cut pepperoni slices in half or quarters. Mix soup and pizza sauce together until creamy; add all other ingredients except shredded cheese. Pour into 9x13 pan and cover with foil. Bake at 350°F for 45 minutes. Remove from oven, cover with cheese; cover with foil and bake 15 minutes more. Can be done in the crockpot as well; add cheese just before serving and allow to melt.

Chicken Marinade**Christina Bothun**

Avocado oil	minced garlic
Paprika	onion powder
Italian seasoning	salt & pepper

I wing the measurements Mix and marinate chicken breast(s) or other pieces for at least 4 hours.

Crockpot Reuben Casserole

Unknown

1 pkg. egg noodles (8 oz.), cooked 1 can corned beef
3 ½ c. sauerkraut, drained 6 slices American cheese
16 oz. sour cream 1 can cream of chicken soup
6 slices Swiss cheese

Butter a 4 quart crockpot. Layer half the noodles, half the meat, all the sauerkraut and the American cheese. Mix sour cream and soup together and layer half of this mix on top of the American cheese. Repeat layering with noodles, meat soup and Swiss cheese. Cook on high for 2 hours or until bubbling. Turn down to low for additional 1-2 hours. Can stir before serving to mix the layers.

One Pot Pasta

Kristine Oman

1 pkg. linguine or spaghetti noodles 1 medium onion, sliced thin
1 package andouille sausage, sliced thin 4-6 garlic cloves, sliced thin
3 c. cherry tomatoes, halved or quartered ½ tsp. red pepper flakes
2 tsp. olive oil salt & pepper
 4 ½ c. water
 1 - 1 ½ c. grated parmesan cheese
 2 c. fresh basil leaves, torn up

In a large stockpot over medium heat, add the noodles, meat, onion, garlic, basil, tomatoes, olive oil and water. Season all with a little salt and pepper. Bring contents to a boil then reduce heat and simmer, uncovered, until the pasta is cooked through and the liquid has reduced. Stir in the cheese and serve.

*I have made this with sausage and with cooked/cubed up chicken, but great with no meat too!

**Can use half chicken broth, half water for the cooking liquid

Shredded Turkey Sandwiches**Carol Overland**

12 oz. can of light beer 1 pkt. Lipton Onion Soup mix
1 stick of butter 10 lb. turkey breast (approximately)

Empty beer into large crockpot or roaster; stir in onion soup mix. Slice up butter and place into beer/soup mix. Add turkey breast. Cook in crockpot for 8 hours (or overnight) on a low setting. If baking, set oven to approximately 250°F and bake for approximately 8 hours. When done, remove turkey and debone/shred. Can also shred into the juices. Serve on buns.

Texas Hash**Susan Phillips**

1 lb. hamburger 2 large onions, diced
2 green peppers, diced 3 tbsp. fat
4 c. diced tomatoes 1 c. raw rice
1 tsp. chili powder 1 tsp. salt
¼ tsp. pepper

Cook the onions and peppers in the fat slowly until tender. Add the burger and cook until done. Drain grease. Add remaining ingredients and mix well. Place in a greased baking dish and bake, covered, at 375°F for one hour.

Chow Mein Hot Dish**Alison Tufte**

1 lb. hamburger 1 c. celery, diced
1 onion, chopped 2 c. water
1 can chicken rice soup 1 can cream of mushroom soup
½ c. uncooked rice 4-5 tbsp. soy sauce
2 tbsp. Worcestershire sauce

Brown hamburger with celery and onion. Add water and remaining ingredients; mix well. Bake, covered, in a lightly greased casserole for 1 ½ hours at 350°F. Remove from oven and sprinkle with several handfuls of chow mein noodles; return to oven for 10 minutes.

Chicken Chow Mein Hot dish (crockpot)**Kristine Oman**

2-4 cups cooked, diced chicken breast	1 can chicken broth
1 large each can cream of chicken & cream of mushroom soup (or 2 of each in the smaller/regular cans)	1-2 cans sliced water chestnuts, do not drain
1-2 cans mushroom pieces, drained	1 package chow mein noodles
	soy sauce (amount depends on your taste)

Spray your crockpot with nonstick cooking spray. Put all ingredients EXCEPT the noodles & soy sauce in the crockpot and mix well. Stir in chow mein noodles. Stir in soy sauce (I usually shake in approximately 1-2 tsp. or so). Cover and cook on high for 4 hours or on low for 7-8 hours; noodles will be firm but not crispy. Serve with more chow mein noodles on top. Adjust soy sauce as needed. Family favorite!

*Can be made in the oven. Bake at 350°F for 30 minutes or until noodles have absorbed liquid. May need to add more broth if it looks too dry.

Taco Joes**Genie Sprau**

3 lb. lean ground beef	1 can refried beans
1 can enchilada sauce	1 pkt. Taco seasoning
1 jar thick 'n chunky salsa	25 hot dog or brat buns, split
3 c. shredded Mexican cheese blend	3 c. shredded lettuce
2 c. tomatoes, chopped	12 oz. sour cream

Cook ground beef until brown; drain grease. Place cooked meat into a 3 1/2 quart crockpot. Stir in beans, enchilada sauce, taco seasoning and salsa. Cover and cook on low for 4-6 hours. To serve, fill each bun with about 1/2 cup of beef mix and top with cheese, lettuce, tomato and sour cream.

Spaghetti Bake

Unknown

26 oz. spaghetti sauce 1 lb. hamburger
1 medium onion, diced 16 oz. spaghetti noodles
½ tsp. seasoned salt 2 eggs
⅓ c. parmesan cheese 5 tbsp. melted butter
2 c. small curd cottage cheese 4 c. mozzarella cheese, shredded

Cook and drain spaghetti noodles; set aside. Brown hamburger and onion together; drain fat. Stir in spaghetti sauce seasoned salt. In large bowl, whisk eggs, parmesan cheese and butter; add drained spaghetti to mixture and toss to coat. In a greased 9x13 pan place half the spaghetti mixture then top with half the cottage cheese, half the meat sauce and half the mozzarella. Repeat layers. Cover and bake at 350°F for 40 minutes. Uncover and bake additional 20-25 minutes or until cheese is melty. This can be made a day ahead and put in the refrigerator. Increase the baking time by another 10 minutes. Freezes well also.

Chicken Enchiladas

Vicki Kruegel

1 c. chopped onions 1 tbsp. oil
3 c. cooked shredded chicken 8 oz. green chilies, chopped
½ lb. grated cheddar cheese ½ lb. grated Monterey Jack
12 flour tortillas (12-inch) cheese
16 oz. sour cream 1 can cream of chicken soup

In frying pan, sauté onion in the oil. Add chicken, chilies and about $\frac{2}{3}$ of both cheeses. In another frying pan, fry tortillas in a small amount of oil for a few seconds to soften. Spoon chicken mix into each tortilla and roll up. Place folded side down in sprayed baking dish. Mix soup and sour cream and pour over tortillas. Top with remaining cheese and bake at 350°F for 30 minutes.

Chili Rellenos Casserole**Sharron Sullivan**

2 7-oz. cans whole green chili peppers, drained	8 oz. Monterey Jack cheese, shredded
8 oz. longhorn or cheddar cheese, shredded	2-3 large eggs, beaten
5-oz. can evaporated milk	2 tbsp. flour
1/2 c. milk	8-oz. can tomato sauce

Preheat oven to 350°F. Spray a 9x13 pan with cooking spray. Lay half the chilies evenly in the bottom of the dish. Sprinkle with half the jack and cheddar cheeses and cover with remaining chilies. In a bowl, mix the eggs, milk and flour; pour over the chilies. Bake for 25 minutes. Remove from oven and pour tomato sauce evenly over the top. Return to oven and bake another 15 minutes. Sprinkle with remaining cheeses and serve.

*Can substitute one can of green chili peppers for a large sliced green pepper for those who don't like heat.

Pizza Hot Dish**Karla Franzen**

1 1/2 lb. ground beef or ground turkey	2 jars pizza sauce
1 medium onion, diced	1 pkg. pepperoni
Sliced mozzarella cheese	large container of sour cream
1 tube Pillsbury crescent rolls	1-2 tbsp. melted butter

Brown the burger with the onion; drain. Add pizza sauce and mix well. Pour in the bottom of a greased 9x13 pan. Layer pepperoni (or any other meat you like on your pizza) then the cheese slices. Spread sour cream over the cheese and cover with the crescent rolls. Brush the top with melted butter and bake at 375°F for 30-40 minutes or until browned.

Wild Rice Brunch Casserole

Vicki Kruegel

Casserole:

3 c. cooked wild rice (about $\frac{2}{3}$ c. uncooked)	2 c. cooked, cubed ham or sausage
2 tbsp. butter	1 dozen eggs, lightly beaten
1 $\frac{1}{2}$ lb. fresh broccoli or cooked asparagus	3 tbsp. butter
	$\frac{1}{3}$ c. light cream

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Cheese Sauce:

2 tbsp. oil	2 tbsp. flour
1 c. milk	2 c. Gouda cheese, grated (about $\frac{1}{4}$ lb.)
$\frac{1}{4}$ tsp. powdered ginger	$\frac{1}{8}$ tsp. white pepper
Salt to taste	

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Taco Stew

Kristine Oman

1 lb. hamburger	1 can pork & beans
1 onion, chopped	1 pkg. taco seasoning
1 can tomato soup	1 can vegetable soup
Shredded cheddar cheese	Fritos

Brown hamburger and onions; drain grease. Add taco seasoning to burger then add soups and beans. Mix well. Simmer for 5 minutes. Serve over crushed Fritos and top with the cheddar cheese.

*This is also really good as a chip dip with Fritos Scoops!

Pulled Root Beer Pork Sandwiches **Duane & Angel Bakke**

2 ½ - 3 lb. pork sirloin roast	½ tsp. pepper
½ tsp. salt	2 medium onions, cut into thin wedges
1 c. root beer	2 tbsp. minced garlic
3 c. root beer	1 c. bottled chili sauce
¼ tsp. root beer concentrate	

Trim fat from meat. Sprinkle with pepper and salt and place in a 3 ½ - 5 quart crock pot. Add onions, 1 cup of root beer and garlic. Cover and cook on low for 8-10 hours.

For the sauce, in a medium saucepan combine 3 cups root beer and chili sauce. Bring to a boil; reduce heat. Cook uncovered until it's reduced to 2 cups (about 30 minutes). Add root beer concentrate. Transfer roast to a cutting board. Remove onions with a slotted spoon onto a serving platter. Discard juices. Using two forks, pull the meat apart into shreds. Put pork and sauce in crockpot. Mix together and serve on a hamburger bun with onions.

Hawaiian Sandwiches

Carolyn Bicknese

1 lb. shaved ham	12 slices Swiss cheese
24 King's Hawaiian rolls or silver dollar buns	

Make sandwiches and place in two 9x13 pans (12 sandwiches per pan). Use metal pans only as will burn in glass pans.

2 sticks butter	4 tbsp. dry mustard
4 tbsp. Worcestershire sauce	2 tbsp. poppy seeds
8 tbsp. brown sugar	

Mix all in saucepan and bring to a boil. Remove from heat and drizzle sauce over sandwiches. Cover with foil and refrigerate overnight. Bake at 350°F for 25 minutes; remove foil and bake additional 5 minutes.

Norwegian Meatballs (Kjøttkaker)

Sharron Sullivan

**If you plan to make gravy, add 1/2 c. water to the pan before baking then drain the pan after baking and make the gravy.

2 lb. ground beef (I use 85% lean)	2 eggs, beaten
3 slices of day-old bread, torn into small pieces (or 1/2 c. Panko crumbs)	1 tsp. poultry seasoning 1 tsp. garlic powder 1/2 tsp. pepper
1 medium onion, finely chopped	1/2 c. fresh parsley, chopped
1 tsp. ground sage	1 1/2 tsp. salt
2 beef bouillon cubes (or 2 tsp. beef bouillon base)	1/2 c. heavy cream

Preheat the oven to 350°F. Place all ingredients in a large mixing bowl. With clean hands, mix all together until evenly incorporated. Drizzle a bit of olive oil on the bottom of a 9x13 cake pan. Take a golf ball sized scoop of the beef mix and form into a ball. Repeat with all remaining mix. You should get about 333 meatballs total. Bake uncovered for 45 minutes. Use the pan juice** to make the gravy, if desired. Store any uneaten meatballs in the freezer for up to two months.

*When I was growing up, we had these on holidays with our Norwegian grandmother and family. They were typically served with mashed potatoes, lutefisk, lefse and vegetables to round it out.

Disassembled Egg Rolls

Val Arnold

1 bag coleslaw mix	1 lb. pork sausage
2 garlic cloves, minced	1 tbsp. ground ginger

Brown the sausage in a skillet with the garlic and ginger. Once cooked, add the coleslaw mix and stir as needed. Ready when cabbage is cooked through. You can eat it like this or add sweet and sour sauce. Easy and so tasty and low in carbs!

Corned Beef & Cabbage Casserole**Kristine Oman**

4 russet potatoes, peeled & diced	6 cups chopped cabbage, uncooked
3 carrots, chopped	3 c. corned beef, diced up or shredded
1/4 c. butter	1 1/4 c. milk
1/4 onion, diced	1 1/2 tbsp. Dijon mustard
1/4 c. flour	3/4 tsp. Worcestershire sauce
1/4 tsp. salt	1 c. Swiss cheese
3/4 tsp. pepper	1 c. mozzarella cheese
1 1/2 c. chicken broth	

Preheat the oven to 375°F. In a large pot, add the diced potatoes to cold water. Bring to a boil over medium-high heat; cook until tender, about 15 minutes. Add the cabbage and carrots for the last 10 minutes of cooking. Drain and set aside. In a saucepan, heat the butter over medium heat. Add the onion and cook until tender. Whisk in the flour, salt and pepper; cook for about 2 minutes. Slowly add the broth and milk while whisking constantly. Add Dijon and Worcestershire sauce; continue whisking over medium heat until thickened and bubbly. Remove from heat and stir in both cheeses until melted. Combine the drained potato mix, corned beef and the sauce. Pour into a greased 9x13 baking dish or casserole. Bake uncovered for 25-30 minutes.

Note: I like to use yellow or red potatoes because I don't have to peel them first. If you don't have cooked up corned beef, this is still yummy with canned corned beef, diced up.

Fantastic Chicken**Char Meiners**

3-4 chicken breasts	3/4 c. rice
1 can cream of chicken soup	1 pkg. dry onion soup mix
1 can water	salt & pepper

Butter a 9x13 pan. Cover bottom with rice then place chicken over rice. Combine onion soup, chicken soup and water; pour over chicken and rice. Cover with foil and bake for 1 1/2 hours at 350°F.

Better than Take-Out Beef & Broccoli (Instant Pot)

Unknown

1 small onion	3 cloves garlic
1 1/2 lbs. thinly sliced steak	3 tbsp. sesame oil
3 tbsp. olive oil	1/3 c. soy sauce
3/4 c. beef broth	1/3 c. brown sugar
Fresh or frozen broccoli	1 tbsp. cornstarch

Please oil and meat in Instant Pot and use the SAUTE setting. Cook until meat is brown, about 1-2 minutes. Add onions and garlic and sauté until tender. Add broth and soy sauce; stir in brown sugar and stir until dissolved. Set Instant Pot to high pressure and cook for 10 minutes; allow for natural release. Mix cornstarch with 2 tbsp. water and add to mixture. Steam broccoli and cook the rice according to directions. Stir the broccoli into meat mix and serve over rice.

Slow Cooker Eggplant Parmesan

Unknown

4 eggplants, peeled & cut into 1/2 inch slices	3 tbsp. flour
1/2 c. water	1/3 c. seasoned bread crumbs
1 tbsp. salt, or as needed	1/2 c. grated parmesan cheese
1 c. extra virgin olive oil	32 oz. jar marinara sauce
2 eggs	16 oz. pkg. mozzarella cheese, sliced

Place eggplant slices in a large bowl in layers, sprinkling each layer with salt. Let stand for 30 minutes to drain liquid off. Rinse and dry in paper towels. In a large skillet, heat olive oil over medium heat. In separate bowl, whisk eggs with water and flour until smooth. Dip eggplant slices in batter and fry in hot oil until golden brown, working in batches of 2-3 slices at a time.

Unstuffed Peppers

Kristine Oman

1 lb. Italian sausage	1 ² / ₃ c. water
1 small onion, diced	1 tbsp. Worcestershire sauce
2 garlic cloves, minced	1/2 tsp. Italian seasoning
14 oz. can crushed tomatoes	14 oz. can diced tomatoes with juice
4 bell peppers (any color), diced	1/2 c. uncooked white rice
1/2 c. shredded mozzarella cheese	salt & pepper to taste

In a large pan, brown the sausage with the onion and garlic until no pink remains. Drain off the fat and add the tomatoes, rice, water Worcestershire sauce, and seasonings. Bring to a boil then reduce to simmer and cook, covered, for 10 minutes. Stir in the peppers and cook an additional 15-20 minutes, or until the rice is tender. Stir and add the cheese on top. Remove from heat and cover for 10 minutes before serving.

Mexican Lasagna

Kari Berg

12 6-inch corn tortillas	28-oz. can enchilada sauce
1/4 c. lightly packed fresh cilantro leaves	8 oz. cream cheese, softened
2 c. shredded Monterey Jack cheese, divided (leave 1/2 c. for the top layer)	3 c. diced or shredded cooked chicken
1 medium onion, chopped (about ² / ₃ c.)	

Mix together cilantro, cream cheese, shredded cheese, onion and chicken. To assemble, dip four tortillas into the enchilada sauce and arrange in pan. Scoop chicken mix over tortillas; repeat layers. Sprinkle top layer with reserved shredded cheese. Bake at 350°F for 20 minutes.

Northern Michigan Pasties

Kristine Oman

Homemade pie crust (for two crusts)	1 lb. hamburger
1 medium onion, diced	3-4 russet potatoes, peeled and diced
Butter	egg wash

Make pie crusts. Take dough and split in half, then split each half into 4 pieces for a total of 8 smaller rounds. Wrap each round in plastic wrap, flattening a little as you wrap. Place wrapped dough in the refrigerator and allow to chill for at least 20 minutes. In a large bowl, mix together by hand the raw burger, onions and potatoes. Season a little with salt and pepper or Montreal Steak Seasoning. Set aside. Take crusts out of the refrigerator. Dust a flat surface with flour. Roll dough out into thin circles, about $\frac{1}{8}$ to $\frac{1}{4}$ inch thick, slightly longer on one side than the other. Using an ice cream scoop or $\frac{1}{4}$ - $\frac{2}{3}$ c. measuring cup, scoop the burger mix into the center of the crust. Place a pat of butter into the burger mix. Fold over and seal the edges well, pushing down on the center slightly to distribute the meat mix evenly. Repeat until all dough rounds are filled and sealed, placing each on a sprayed cookie sheet; will resemble small footballs. Brush the tops with egg wash. Place in a 350°F oven and bake for one hour; tops will be golden brown. Serve immediately or cool completely and wrap in plastic wrap and refrigerate. Can be eaten cold or hot and served with either beef gravy or ketchup. The miners in the Upper Peninsula often carried these pasties in their pockets into the mines.

*I have not made these with prepared/store bought pie crusts. I typically make my own crusts with butter flavored Crisco or lard. If using premade, be sure to get the pie crust that is not already rolled out.

*We have tried this with Italian sausage and it's great! I also have added diced rutabaga to the original recipe.

Dirty Nachos

Christina Bothun

I wing the measurements

Bag of blue corn chips and regular corn chips (I mix but you could use one or the other)

Pork roast	your favorite BBQ sauce
Lettuce	chopped tomatoes
Black olives, sliced	corn
Black beans	peppers (we use jalapeno or sweet peppers)
Onions (if you like that sort of thing)	avocado, sliced
Shredded cheddar cheese	salsa
Sour cream	coleslaw (this is the star topper in my opinion)

Ok, the list looks long and scary but it's a pretty simple and quick dish! So hear me out.....

These toppings are just suggestions, pick whatever you want to make it your own!

Preheat oven to 350°F. Cook pork roast in Instant Pot or slow cooker until tender enough to pull apart with a fork; drain juice and place back into pot. Mix BBQ sauce into shredded pork and set on “keep warm” or “low.”

Spread chips of choice onto a baking sheet. Spread shredded pork over the chips (heavy or light, whichever you prefer). Sprinkle desired amount of cheese over the top and place in the oven.

Mix up coleslaw and set aside.

When cheese is melted and slightly bubbled & brown on top, take out of the oven. Fill your plate and top with whatever toppings you want

Pizza Hotdish**Bobbie Hillery, Kristina Kohn
& Lori Affeldt**

1 lb. hamburger
2 c. pizza cheese
1 tsp. garlic powder
1 tsp. dried basil

1 lb. Jimmy Dean sausage
12 oz. tomato sauce
1 white onion, chopped or 1 tsp.
dried minced onion
2 bags mini pepperoni

Place hamburger and sausage in the Instant Pot. Turn on sauté and cook until brown and crumbly; drain of excess liquid. Pour sauce over meat and add all the seasonings; mix well. Top with cheese and pepperoni slices (or any additional toppings you want to add). Place on Manual HIGH pressure for 5 minutes; do a quick release.

Forgotten (No-Peek) Chicken**Kristine Oman**

4-6 boneless, skinless chicken breasts
1 pkg. dry onion soup mix
1 can cream of chicken soup
1 can mushroom pieces
Butter

2 c. raw rice (NOT minute rice)
1 can cream of mushroom soup
2 c. water or chicken broth
garlic powder
Paprika

Preheat oven to 350°F. Spray a 9x13 pan with cooking spray. Pour rice into pan and spread evenly to cover the bottom; add a few pats of butter to the rice, spread evenly. Sprinkle the onion soup mix over the rice. Lay chicken breasts evenly over rice; add mushrooms and sprinkle with garlic powder as desired. In a bowl, mix soups and water/broth; pour over chicken. Sprinkle with paprika. Cover pan tightly with foil. Bake for 1 hour 30 minutes; allow to stand (covered) for 5 minutes before taking off the foil.

*Note: It is important to NOT PEEK while this is baking!

Polenta Lasagna

Kari Berg

1 ¼ lb. hot Italian turkey sausage 1 zucchini
1 red bell pepper 1 ½ c. marinara sauce, divided
6 oz. cream cheese ½ c. loosely packed basil
2 c. shredded Italian cheese, leaves, chopped
divided 2 garlic cloves, pressed
1 lb. tube prepared polenta

Brown the sausage until no longer pink/ drain off fat. Dice pepper and zucchini and add to sausage; stir in 1 c. marinara sauce. Microwave the cream cheese and 1 ½ c. shredded cheese; add chopped basil and garlic. Mix into sausage.

Slice polenta into ½ inch slices. Pour remaining marinara sauce into bottom of baking dish. Arrange polenta slices over sauce; do NOT overlap. Scoop cream cheese/sausage mixture over polenta and spread; repeat layers two more times.

Bake in oven at 350°F for 30 minutes. Once out of the oven, sprinkle remaining cheese over the top.

Tater Tot Hot Dish

Karla Franzen

1 ½ lbs. ground beef or 1 packet onion soup mix
ground turkey 1 bag frozen peas
1 can cream of mushroom soup
1 bag of tater tots (I have also
used veggie tots)

Brown the meat and drain off grease. Mix in soup mix and soup. Put meat mixture in a greased 9x13 baking pan and layer peas over the meat then the tots. Cover with foil and bake at 375°F for 30 minutes. Remove foil and bake until the tots are brown and hot dish is bubbling. You can put cheese on top if you want. I have also used mixed vegetables instead of peas.

Mexican Lasagna

Ann Fretland

1 1/2 lb. ground beef	16 oz. can refried beans
1/2 tsp. dried oregano	3/4 tsp. garlic powder
12 uncooked lasagna noodles	2 1/2 c. water
2 1/2 c. salsa	2 c. sour cream
3/4 c. sliced green onions	1 small can sliced black olives
1/2 c. shredded Pepper Jack or Mexican blend cheese	

Preheat oven to 350°F. Spray a 9x13 baking dish with nonstick cooking spray. Brown and drain the ground beef then stir in beans, oregano and garlic powder. Place 4 lasagna noodles in the bottom of the baking dish. Spread half the beef mixture over the noodles. Top with 4 more noodles and remaining beef mixture. Cover with remaining noodles. Combine water and salsa and pour over the noodles. Cover with foil and bake for 1 1/2 hours or until noodles are tender. Combine sour cream, onions and olives. Spoon over casserole and top with grated cheese. Bake uncovered, until cheese melts. Remove and let stand for 10 minutes before serving.

Bacon-Cheese Topped Chicken

Char Meiners

1/2 c. mustard	1/2 c. honey
4 1/2 tsp. canola oil, divided	1/2 tsp. lemon juice
4 boneless chicken breast halves	1/2 tsp. salt
1/4 tsp. pepper	1 c. shredded cheddar cheese
8 bacon strips	

Combine mustard, honey, 1 1/2 tsp. oil and lemon juice. Use 1/2 c. to marinate the chicken. In a large skillet, brown the chicken in the remaining oil on all sides. Sprinkle with salt and pepper. Transfer to a greased 9x13 baking pan. Spoon remaining marinade over the chicken and top with the cheese. Place bacon strips in a crisscross pattern over the cheese. Bake until done, about 45 - 60 minutes.

Crab Cake BLT**Duane & Angel Bakke**

1 ³ / ₄ c. panko breadcrumbs	3 green onions, sliced
1 lemon, zested	juice from ¹ / ₂ a lemon
1 egg, beaten	¹ / ₂ c. mayonnaise
1 tbsp. Dijon mustard	1 tsp. Old Bay seasoning
Kosher salt & pepper	1 lb. lump crabmeat
Olive oil for frying	4 sandwich rolls, halved, buttered & toasted
4 butter lettuce leaves	4 slices bacon, cooked crisp & cut in half
1 beefsteak tomato, sliced	
dill tartar sauce (recipe included)	

Measure 1 c. breadcrumbs and season with salt & pepper in a casserole dish; set aside. Combine remaining breadcrumbs, onions, lemon zest & lemon juice, egg, mayo, mustard, Old Bay, salt & pepper in a large bowl. Fold in crabmeat. Form into 4 1-inch thick patties and dredge both sides through the seasoned breadcrumbs. Heat a large nonstick skillet with olive oil over medium-high heat. Add crab cakes and cook 4-5 minutes per side until golden brown and crisp. Serve on toasted buns with lettuce, tomato, bacon and tartar sauce.

Dill Tartar Sauce

¹ / ₂ c. mayonnaise	2 tbsp. pickle relish
¹ / ₂ tbsp. dill weed	juice of ¹ / ₂ a lemon
Dash of hot sauce	dash of Worcestershire sauce

Mix all ingredients in a small bowl until well combined.

Crockpot Swiss Steak**Char Meiners**

2 lb. steak	1 pkg. dry onion soup mix
8 oz. tomato sauce	2 tsp. parsley
¹ / ₄ c. water	flour

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Cracker Barrel Meatloaf Recipe

Char Meiners

2 lbs. lean ground beef 3 eggs
1 small onion finely diced 1 tsp. salt
½ c. finely diced bell pepper ¼ tsp. black pepper
1½ sleeves crushed Ritz crackers ½ c. milk
4 oz. sharp cheddar cheese,
shredded

Topping:

2 tbsp. brown sugar ½ to ¾ c. ketchup
1 tsp. mustard

Preheat the oven to 350°F. Spray a baking pan or baking sheet or line with foil or parchment paper. In small bowl, combine the topping ingredients and set aside. In a large bowl, combine eggs, crushed crackers, cheese, milk, onion, pepper and seasonings. Mix well. Add the ground beef and mix just to combine; do NOT overmix. Form into a loaf and place inside baking pan or on baking sheet. Bake for 30 minutes. Remove and spread topping over the top. Bake an additional 30-40 minutes. Let cool for 15 minutes before serving.

Turkey Roll-Ups

Char Meiners

1½ lb. sliced turkey breast 1 small onion, chopped
(about 8-10 slices) 2 tbsp. butter
2 ribs celery, chopped 2 jars turkey gravy
1 box Stove Top Stuffing mix
1 can cream of chicken soup

Sauté onion and celery in butter; add water according to stuffing directions then the stuffing mix. Place a few spoonfuls of stuffing on the edge of turkey slice; roll and place seam down in a greased pan. Mix gravy and soup; pour over rolls. Cover and bake at 350°F for 1 hour or until hot.

Enchiladas

Char Meiners

Tomato Sauce:

1 small can tomatoes	1/2 can tomato soup
4 oz. tomato sauce	1 tbsp. chili powder
1 cinnamon stick	1 whole clove
1/2 tsp. salt	1/2 tsp. sugar

Combine all ingredients in a saucepan and simmer for 45 minutes. Strain and set aside.

Homemade Tortillas:

1/2 c. flour	1/4 c. cornmeal
1/4 tsp. salt	1/2 plus 1/3 c. milk
1 egg	

Combine all ingredients. Fry in small sauté pan.

Meat Mixture:

1/2 lb. hamburger	1/2 clove garlic
1 c. water	1/2 tsp. oregano
1/4 tsp. salt	1/16 tsp. cumin

Brown the burger and drain off the fat. Add remaining ingredients and simmer until all liquid is cooked off. Roll meat and cheddar cheese in tortillas. Pour sauce over and bake at 375°F until hot. Sprinkle more cheese over and bake until cheese is melted.

Easy Chicken Enchilada

Kim Kappers

8 oz. cream cheese	1 c. salsa
2 c. chopped cooked chickens	1 can refried bean
2 c. Colby-jack cheese, shredded	1 can enchilada sauce
Flour tortillas	

Grease a 9x13 pan. Preheat oven to 350°F. In saucepan, combine cream cheese and salsa; cook until cheese is melted. Stir in chicken, beans and 1/2 the enchilada sauce. Fill tortillas with mixture and roll up. Place seam side down in pan. Spread shredded cheese and remaining enchilada sauce over the top. Cover and bake for 30 minutes. Serve with lettuce, tomatoes and sour cream.

Jo's BBQ

1 1/2 c. hamburger
3/4 tsp. onion powder
1/4 c. Western dressing (light)
1 1/2 - 2 tbsp. vinegar

Char Meiners

3/4 c. diced celery
1/2 c. ketchup
1 can tomato soup
5 tbsp. brown sugar

Brown the burger with the celery. Drain grease. Season with salt & pepper. Stir in remaining ingredients. Allow to simmer for 10-20 minutes before serving.

Italian Crescent Pie

4 c. thinly sliced zucchini
1/4 c. butter
1/2 tsp. salt
1/4 tsp. each: garlic powder,
basil and oregano
2 c. shredded mozzarella cheese
2 tsp. mustard

Duane & Angel Bakke

1 c. chopped onion
1/2 c. fresh parsley or 2 tbsp.
parsley flakes
1/2 tsp. pepper
2 beaten eggs
1 8-oz. tube crescent rolls

In a large saucepan, melt the butter and stir in the onion and zucchini; cook for 15 minutes. Add parsley, salt/pepper and seasonings; mix in well. Combine the beaten eggs with the cheese then add to the zucchini mixture. In an ungreased 10-inch pie plate, roll out crescent rolls to fit. Spread mustard over the bottom and pour the vegetable mix into the crust. Bake at 375°F for 18-20 minutes. Let stand for 10 minutes before serving.

Pizza Burgers

1 lb. hamburger
1 tsp. oregano
1 tbsp. parsley
1 large pkg. shredded
mozzarella cheese

Char Meiners

1/2 lb. pork sausage
1 tsp. sage
1 can prepared spaghetti sauce
12 buns

Brown the hamburger and pork together. Add remaining ingredients. Spread onto halved buns. Sprinkle parmesan cheese over the top. Broil on the top rack - watch closely so they don't burn on the bottoms.

Meatballs in Sauce

Char Meiners

Meatball Mixture:

1 lb. ground beef	6 tbsp. rice
1/2 c. milk	1/2 tsp. salt
1/4 tsp. pepper	

Mix well. Form meatballs and place in a small greased roaster. Bake at 400°F for 25-30 minutes.

Sauce:

2 tbsp. sugar	2 tbsp. brown sugar
1 c. ketchup	1/4 c. vinegar
1 tsp. dry mustard.	

Mix together in saucepan. Simmer until heated through. Pour over browned meatballs and bake an additional 20-25 minutes.

Char's BBQ Sauce

Char Meiners

1 can tomato soup	1 c. brown sugar
4 tbsp. butter	4 tbsp. ketchup
2 tbsp. mustard	1 tsp. onion powder
1/4 tsp. garlic powder	1 tbsp. Worcestershire sauce

Mix all ingredients together in a saucepan. Bring to a bowl and reduce heat; simmer, stirring constantly, for a few minutes.

Note 1 – this is excellent for crockpot ribs. Brown ribs, place in crockpot and pour sauce over. Cook on low 8-10 hours.

Note 2 – excellent for pulled pork sandwiches. Shred cooked pork and place in crockpot. Pour sauce over and cook on low for 6 hours; stir several times while cooking.

Poppy Seed Chicken

Char Meiners

5 c. cooked chicken, cut into cubes
2 cans cream of chicken soup
1 tsp. celery salt
1 tbsp. lemon juice
2 c. crushed Ritz crackers
(about 1 1/2 rolls)
1 tbsp. poppy seeds

1 c. sour cream
1 tsp. Worcestershire sauce
1/8 - 1/4 tsp. garlic powder
1/4 tsp. pepper
1/2 c. melted butter

Place cubed up chicken in a greased 9x13 casserole dish. Mix the soup, sour cream, Worcestershire, celery salt, garlic, lemon juice and pepper together and pour over the chicken. In a separate bowl, mix the crushed crackers and poppy seeds; stir in melted butter. Sprinkle over the chicken and sauce. Bake at 350°F for 30 minutes or until top of casserole is browned and the sauce is bubbly.

Salisbury Steak

Char Meiners

10 1/2 oz. can french onion soup
1/2 c. dry breadcrumbs
1/4 tsp. salt
1 tbsp. flour
1-3 tsp. Worcestershire sauce
1/4 c. water

1 lb. ground beef
1 egg
1/8 tsp. pepper
1/4 tsp. ketchup
1/2 tsp. mustard powder

In a large bowl, mix 1/3 c. French onion soup with the ground beef, bread crumbs, egg and salt & pepper. Shape in to 6 oval patties and brown in hot skillet; pour off excess grease. In separate bowl, combine flour and remaining soup. Mix in ketchup, water, Worcestershire and mustard powder. Pour over meat; cover and cook for 20 minutes.

Note: These can be made into meatballs also.

Super Easy Chicken Fried Rice

Kristine Oman

1 tbsp. oil	2 eggs, cooked and chopped
2 garlic cloves, minced	1 c. cooked chicken, diced up
2 tsp. minced ginger	2 green onions, sliced and separated
3 tbsp. soy sauce	
1/2 tsp. sesame oil	3/4 c. frozen carrots (can use fresh, diced carrots)
1 1/2 c. cooked white rice (cold)	3/4 c. frozen peas
sesame seeds	

Heat oil in a nonstick pan (or wok) over medium-high heat. Add garlic, ginger and the white pieces of the green onions. Cook until fragrant. Add carrots and peas and cook until heated and softened. Add rice and chicken and continue cooking until the rice is slightly crispy and brown. Don't stir very much - you want it to start caramelizing. Add cooked chopped egg, soy sauce and sesame oil. Serve garnished with the green onion and sesame seeds.

*Can substitute chopped pork or small cooked shrimp, or go meatless too!

Slow Cooker Ham & Potato Casserole

Char Meiners

1 pkg. frozen hash browns, cubed or shredded	1 envelope onion soup mix
1 tsp. salt	8 oz. sour cream
1 can reduced fat cream of chicken soup	2 c. chopped ham
2 c. grated cheddar cheese	1 pkg. herb-seasoned stuffing mix
	1/4 c. butter, melted

Spray inside of slow cooker with cooking spray. Combine all but stuffing mix and butter and place in the slow cooker. Sprinkle stuffing mix on top and drizzle the melted butter over the top. Cover and cook on low for 5-6 hours or high 2-4 hours.

Crockpot Chicken & Noodles

Kristine Oman

4-5 c. cooked chicken, cubed or chopped	1/2 tsp. pepper
1/2 tsp. thyme	1 medium onion, diced
2 c. frozen mixed vegetables (I use peas & carrots only)	6 c. chicken broth
	24 oz. pkg. frozen egg noodles
	2 cans cream of chicken soup

Put cubed chicken and the diced onion in the slow cooker. Top with the broth, soup and seasonings. Cook on high for 3 hours or until the onions are tender. Add vegetables and frozen noodles and cook an additional 60-90 minutes (stir after 30 minutes) or until noodles are cooked all the way through. Do NOT overcook (the noodles will turn to mush!).

Spaghetti & Meatballs

Char Meiners

Meatballs:

1 1/2 slices bread, crumbled	1/4 c. milk
1 tbsp. parsley	1 lb. ground beef
1/2 tsp. salt	1/2 garlic clove
1 egg	1/8 tsp. pepper

Sauce:

1 lb. can crushed tomatoes	1 garlic clove
1 tbsp. sugar	1/2 tsp. salt
3/4 tsp. basil	1/4 tsp. fennel
1/8 tsp. pepper	1 small can tomato paste

Beat eggs slightly then add milk and bread; mix well. Add remaining meatball ingredients and mix well. Shape into 24 meatballs. Brown in a hot skillet. In separate bowl, mix sauce ingredients and add 1/2 c. water. Bring to a boil; reduce heat and simmer. Add meatballs and warm if needed. Serve over cooked spaghetti noodles.

World's Best Lasagna

Char Meiners

1 lb. Italian sausage	$\frac{3}{4}$ lb. hamburger
$\frac{1}{2}$ c. onion, minced	2 garlic cloves
28 oz. crushed tomatoes	12 oz. tomato paste
6.5 oz. tomato sauce	$\frac{1}{2}$ c. water
2 tbsp. sugar	1 $\frac{1}{2}$ tsp. basil
$\frac{1}{2}$ tsp. fennel seeds	1 tsp. Italian seasoning
$\frac{1}{2}$ tbsp. salt	$\frac{1}{4}$ tsp. pepper
2 tbsp. parsley	16 oz. cottage or ricotta cheese
1 egg	$\frac{1}{2}$ tsp. salt
2 tbsp. parsley	$\frac{3}{4}$ lb. shredded mozzarella cheese
$\frac{3}{4}$ c. parmesan cheese	12 uncooked lasagna noodles

Preheat oven to 375°F. Grease a 9x13 pan or lasagna pan. In a Dutch oven, cook sausage, beef, onion and garlic over medium heat until well browned; drain. Stir in crushed tomatoes, tomato paste, tomato sauce and water. Add sugar, basil fennel, Italian seasoning, salt, pepper and parsley. Simmer, covered, for one hour, stirring occasionally. In large pot, cook lasagna noodles in boiling water 8-10 minutes. Drain and rinse with cold water. In a large mixing bowl, combine cottage cheese with egg, parsley and salt. To assemble, spread 1 $\frac{1}{2}$ c. meat sauce in bottom of the pan. Arrange noodles over sauce. Spread $\frac{1}{2}$ of the cottage cheese mix over. Repeat layers. End by sprinkling parmesan over the top. Bake for one hour.

Barbecues

Kim Kappers

2 lbs. hamburger	onions to taste
1 can chicken gumbo soup	1 can tomato soup
3 tbsp. ketchup	3 tbsp. brown sugar
3 tbsp. Heinz 57 sauce	

Brown hamburger with onions; drain off grease. Stir in remaining ingredients. Keep warm in crockpot.

BBQ Cornbread Casserole**Jessica Holst**

1 small-medium onion, chopped	1 green pepper, chopped
1 tbsp. olive oil	1 lb. lean ground beef
1/2 tsp. pepper	1 pkg. Jiffy cornbread mix
1 egg	1/3 c. milk
3/4 c. BBQ sauce	1 can chili beans with sauce

Preheat oven to 400°F. Spray a 7x11 baking pan with cooking spray. In a large skillet, cook onion and green pepper in oil until soft. Add ground beef and pepper; brown beef for 5-10 minutes. In a small mixing bowl mix cornbread mix with egg and milk as directed on package. Set aside. Once beef mix is cooked through, add sauce and beans. Bring mixture to a boil. Add hot mix to a greased baking pan and top with cornbread mix. Bake 30-40 minutes or until cornbread is browned.

Avocado Ranch Chicken Salad Wrap**Kristine Oman**

4 tortilla wraps	1 tbsp. dill
1 avocado peeled & pitted	1 tbsp. parsley
1/2 tsp. lemon juice	salt & pepper to taste
1/3 c. plain Greek yogurt	2 c. cooked chicken, diced or shredded
1/3 c. ranch dressing	1 c. celery, diced finely

In a bowl, mash the avocado with the lemon juice until almost smooth (a few chunks are good!). Stir in the yogurt, dressing and seasonings, then add chicken and celery; mix well. To serve, put chicken mix on the flatbread or tortilla with desired options (lettuce, tomatoes, onions, crumbled bacon, etc.) and roll up tight. Cut in half and serve.

Jeff's Chicken Marinade**Char Meiners**

1/2 c. soy sauce	1/4 c. oil
1/4 c. red wine vinegar	1 tsp. oregano
1/2 tsp. basil	1/2 tsp. garlic powder

Mix together. Allow chicken to marinade for 8 hours before grilling.

Goulash**Darrell & Tammy Schmidt**

1 lb. hamburger, browned & drained (may add 1 small onion, diced, and salt & pepper while browning)

1 can tomato sauce

1 can tomato pieces (I use

1 can water

Italian style)

2 tbsp. Worcestershire sauce

1/4 c. ketchup

2 c. uncooked elbow macaroni

Add all ingredients to the drained cooked burger and cover. Stir occasionally until noodles are soft.

Black Bean & Salsa Sloppy Joes**Jessica Holst**

2 tsp. olive oil

2 garlic cloves, minced

15 oz. black beans, rinsed & drained

15 oz. salsa

1 tbsp. Worcestershire sauce

1 tbsp. brown sugar

1/2 tsp. cumin

1 tsp. Dijon mustard

1/4 tsp. salt

In a medium skillet, heat oil over medium heat. Add garlic and sauté for 1 minute. Stir in remaining ingredients. Bring to a simmer and cook for 10 minutes. Remove from heat and serve on buns, top with cheese slices if desired.

Crockpot Mexican Quinoa Tacos**Char Meiners**

1 c. quinoa

1 c. chicken or vegetable broth

2 15-oz. cans black beans, drained/rinsed

14.5 oz. diced tomatoes in juice

15 oz. can corn

10 oz. enchilada sauce

1 packet taco seasoning

Rinse the quinoa then put in a 6 qt. crockpot. Add remaining ingredients. Stir and cover; cook on high for 2-4 hours. Watch your slow cooker – if it gets too hot, the quinoa will get mushy. DO NOT cook on low as this will cause the quinoa to get mushy. When quinoa is cooked through, serve on corn or flour tortillas and top with your favorite toppings. Garnish with a squeeze of fresh lime, cilantro, diced avocado and lots of queso fresco cheese!

Lemon Garlic Tilapia

Jessica Holst

4 tilapia fillets	3 tbsp. fresh lemon juice
1 tbsp. butter, melted	1 clove garlic, finely chopped
1 tsp. parsley	dash of pepper

Preheat oven to 375°F. Spray a baking dish with cooking spray. Rinse tilapia under cool water and pat dry with paper towels. Place fillets in the dish. Pour lemon juice over and then drizzle butter on top. Top with garlic, parsley and pepper. Bake 30 minutes or until fish is white and flakes when pulled apart with a fork.

Turkey Taco Stuffed Sweet Potatoes

Jessica Holst

2 medium sweet potatoes	1 tsp. olive oil
1 1/4 tsp. cumin, divided	1/4 + 1/8 tsp. salt
1/4 + 1/8 tsp. pepper	3/4 lb. lean ground turkey
4 garlic cloves, minced	1 tsp. chili powder
1/2 tsp. oregano	1/2 tsp. paprika
1 1/4 c. canned crushed tomatoes	1/4 c. grated pepper jack cheese
2 tbsp. parsley	

Pierce the sweet potatoes a number of times with a fork. Microwave on high until tender, about 4-5 minutes per side. Let rest until cool enough to handle. Cut potatoes in half lengthwise. Carefully scoop the flesh out and place in a medium sized bowl. Reserve the skins. With the back of a fork, mash the potato until most lumps are gone. Stir in olive oil, 1/2 tsp. cumin, and 1/4 tsp each of salt and pepper. Divide the potato mix evenly between the four skins. Place on a baking sheet. Lightly spray a large skillet with cooking spray. Add turkey and cook, breaking up with wooden spoon, until cooked through. Stir in garlic, chili powder, remaining cumin, oregano, paprika and remaining salt & pepper. Cook for one minute. Stir in crushed tomatoes. Preheat the broiler. Spoon the turkey mix into each sweet potato skin. Top each with 1 tbsp. grated cheese. Broil until cheese is melted, about 30 seconds. Garnish with parsley and serve.

Creamy Coconut Lentil Curry

Jessica Holst

1 tbsp. each: cumin seeds and coriander seeds	1 head of garlic, chopped (10-12 cloves)
1 28-oz. can crushed tomatoes	2 tbsp. ginger, chopped
1 tbsp. turmeric	2 tsp. sea salt
1 c. dried brown lentils	1-2 tsp. cayenne powder (optional)
3 c. water	15-oz. can coconut milk
A few handfuls of cherry tomatoes	1 c. chopped cilantro

Heat the coconut oil in a large pot or skillet over medium-high heat. Add cumin & coriander seeds and toast until they start to brown, about 45 seconds. Add garlic and let it brown, about 2 minutes. Add tomatoes, ginger, turmeric and sea salt. Cook for 5 minutes, stirring a few times. Add lentils and, if using, the cayenne powder and the water; bring to a boil. Reduce heat to low, cover and let it simmer for 35-40 minutes or until the lentils are soft. Stir a few times to prevent lentils from sticking to the bottom. If the curry looks dry, add an extra 1/2 - 1 c. water. Once lentils are soft and curry is thick, add the coconut milk and cherry tomatoes and bring back to a simmer. Remove the pot from the heat and stir in cilantro. Serve over steamed basmati rice or cauliflower rice.

Instant Pot Salsa Chicken

Erin Amdahl

3 chicken breasts (thawed)	1 1/2 c. salsa
1 pkt. Taco seasoning (optional)	1 c. frozen corn
1 c. black beans, drained & rinsed	1/4 c. water

Put the water in the Instant Pot and add the chicken breasts. Sprinkle the seasoning over the chicken then the salsa on top. Add corn and beans. Close and cook on HIGH for 9 minutes. Allow the pressure to naturally release for 5 minutes before quick releasing the pressure. When released, open the pot and remove the chicken; shred using 2 forks. Put the shredded chicken back in the Instant Pot and combine all together.

Serving suggestions: Can use for tacos, burritos, taco salads or alone

My Mom's Famous Fiesta Chicken
(featured in Taste of Home!)**Bailey Peterson**

1 can cream of chicken soup	1 can cream of mushroom soup
2 small tomatoes, chopped	1/3 c. picante sauce
1 medium green pepper, chopped	1 small onion, chopped
1-3 tsp. chili powder	12 6" corn tortillas cut into 1" strips
3 c. cubed cooked chicken	1 c. shredded Colby cheese

In a large bowl, combine the soups, tomatoes, picante sauce, green pepper, onion and chili powder. In a greased 9x13 baking dish, layer half the tortilla strips, chicken, soup mix and cheese. Repeat layers. Cover and bake at 350°F until bubbly, 40-50 minutes.

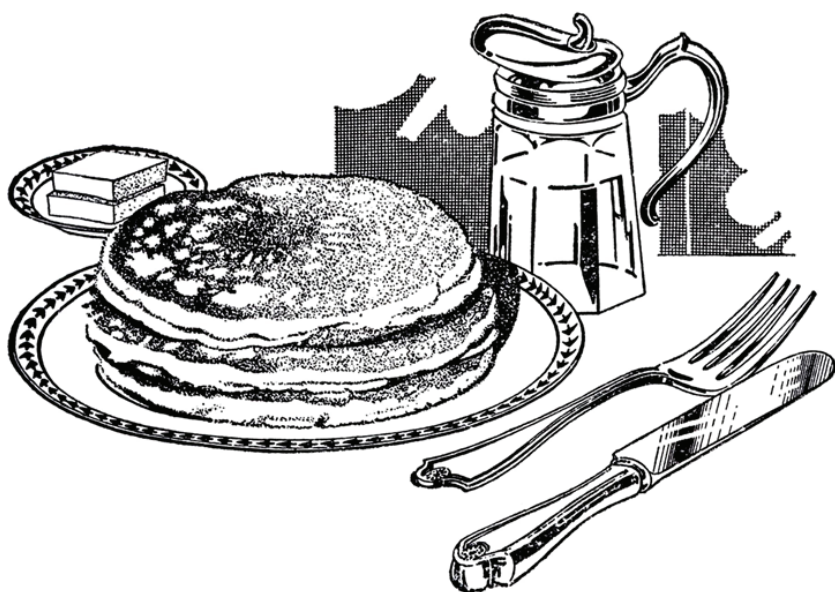
Freeze option: Cover and freeze unbaked casserole. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°F and bake casserole as directed, increasing time as needed to heat through (thermometer inserted in center should read 165°F).

Pesto Mac and Cheese**Kristine Oman**

12 oz. pkg. elbow macaroni	4 tbsp. butter
1/4 c. flour	2 c. whole milk, room temperature
2 c. Havarti or mozzarella cheese, shredded	3 tbsp. basil pesto
	Salt & pepper to taste

Boil pasta until al dente, about 8 minutes. Drain and set aside. In a large pot, melt the butter over medium heat. Reduce heat to low and whisk in flour to make a paste. Slowly whisk in the milk and continue stirring until smooth. Increase the heat to medium and continue whisking until the sauce starts to thicken up. Stir in cheese and continue stirring until melted and sauce is smooth. Fold in the pesto. Add the macaroni to the cheese sauce and stir to combine. Cook just until the pasta is warmed all the way through. Season to taste. Serve with warm garlic bread or garlic cheese bread.

Breakfast



Pannekoeken

Christina Bothun

6 eggs	1/2 c. milk
1/2 c. flour	2 tbsp. sugar
1/2 stick of butter	1/2 tbsp. vanilla
Sprinkle of cinnamon	cinnamon/sugar mix

Toppings: (my preferences, but whatever you prefer)

Strawberries	blueberries
Bananas	syrop
Whipped cream or Cool Whip	

Preheat the oven to 400°F. Beat the eggs in a large bowl, then add milk, sugar, vanilla and cinnamon. Slowly add flour and mix well. This will be runny. Place all the butter in a glass ⁹/₁₃ pan; place pan in the oven until the butter melts. When melted, slowly tilt the pan to coat the sides and bottom with butter. Once coated, add the mix to the pan. Sprinkle the cinnamon/sugar mix generously on top and place in the oven. Watch very closely – should only take 10 minutes or so. You can tell it's done when it's puffed up on the sides – it will look like it will overflow but I promise, it won't! Cut and add toppings right away.

Homemade No-Bake Clif Bars

Jessica Holst

1 1/4 c. crisp rice cereal	1 c. uncooked quick-cooking oats
2 tbsp. ground flaxseed	1/4 c. finely chopped dried fruit (your choice)
1/4 c. finely chopped nuts or seeds (pepitas are good)	1/3 c. maple syrup
1/2 c. nut or seed butter	1 tsp. vanilla
1/2 tsp. cinnamon	

Combine cereal, oats, flaxseed, fruit and nuts in a large bowl. Combine syrup and nut butter in a small saucepan over medium heat, stirring until melted and mixed well. Stir in vanilla and cinnamon until well blended. Pour over cereal mix, stirring until coated; this will be sticky so you may want to use your hands. Press mix firmly into an 8-inch square pan (sprayed with cooking spray) using a large square of wax paper. Cool in pan and then chill at least 30 minutes. Cut into 12 bars and wrap each bar tightly in plastic wrap. Store in the refrigerator.

Ollebollen (Dutch Deep-fried Doughnuts) Bailey Peterson

*This recipe has been passed down from my great-grandmother, Jacoba "Colbie" Reynen, who is originally from Holland. Of course, the directions have been slightly modified so we can understand them today (LOL)!

Yeast:

2 c. lukewarm water 2 squares Fleishmann's dry yeast
2 tbsp. sugar

Batter:

2 eggs, beaten 4 tbsp. sugar
1/4 c. melted butter/oil 1 c. warm milk
6 c. flour

Topping:

1/2 box raisins 6 apples, finely chopped
Powdered sugar

Prepare the yeast by emptying the packets into the lukewarm water. Add the sugar and let stand until foamy. In a large pan or bowl, combine the eggs and sugar. Add melted butter/oil then the milk and flour. Add the prepared yeast to the batter and place the mixture in a warm place; let rise for a few hours. Punch the dough down with your hands or a spoon and let rise again. Add apples and raisins, or any other topping of your choice. Drop from spoons into hot oil and deep fry until done. Roll in powdered sugar. Makes roughly 40 ollebollen.

Grandma's Lefse**Karla Franzen**

4 cups potatoes, riced & cooled 2 c. flour
1 tbsp. cream 6 tbsp. butter

Mix all together like pie crust. Take a piece like a small cup size and roll as thin as you can. Put on a hot griddle. Sprinkle a little flour on the rolling pin off and on so it will not get sticky. Never press down hard when rolling, roll it lightly. When done, lay one over the other. Cover with a large towel or else they dry out.

Cinnamon Roll French Toast

Unknown

Casserole:

2 cans refrigerated cinnamon rolls, icing reserved	2 tbsp. melted butter
4 eggs	1/3 c. milk
1 tbsp. cinnamon	1 tsp. vanilla

Icing:

1/2 c. powdered sugar	2 containers reserved icing
2 tbsp. cream cheese, softened	1 tbsp. milk

*Note: for extra icing, combine 3/4 c. powdered sugar + 3 oz. cream cheese softened + 1 1/2 tbsp. milk

Preheat oven to 350°F. Remove cinnamon rolls from packages and cut each roll into sixths. Drizzle melted butter in a 9x13 pan and spread cinnamon roll pieces evenly in pan. In a separate bowl, combine eggs, milk, cinnamon and vanilla. Whisk until combined and pour over cinnamon roll pieces. Bake for 30-35 minutes or until top of casserole is golden brown and center is set. Prepare icing by combining all ingredients and beating or whisking until smooth. Pour icing evenly over hot casserole.

Cowboy Coffee Cake

Kristina Kohn

2 1/2 c. flour	2 c. brown sugar
1/2 tsp. salt	2/3 c. shortening
2 tsp. baking powder	1/2 tsp. baking soda
1/2 tsp. cinnamon	1/2 tsp. nutmeg
1 c. sour milk	2 beaten eggs

Combine the flour, sugar, salt and shortening. Mix until crumbly and set aside 1/2 cup of this mix. To remaining mixture, add the rest of the ingredients. Mix well with a spoon until well blended but not fully smooth. Pour into a greased 9x13 pan. Sprinkle the reserved dry mix on top. Bake at 375°F for 20-30 minutes.

Company Omelets

Char Meiners

No dirty dishes with this one!! Especially good for when all your family is together and no one has to wait for their special omelet. Write names on each freezer bag with a permanent marker.

Crack 2 eggs (large or extra-large – but no more than 2) into a quart-size zip-lock freezer bag. Shake to combine. Put out a variety of ingredients like: cheeses, ham, sausage, onion, chopped green pepper, diced tomato, hash browns, salsa, mushrooms, etc. Each person adds ingredients of choice to their bag and shakes it. Be sure to get all the air out of the bag and zip shut.

Have a kettle of water boiling rapidly. Place bags in boiling water (should be at a rolling boil) for EXACTLY 13 minutes. You can usually cook 6-8 omelets in a large pot. For more, just start another pot of water boiling. Open the bags and the omelet will roll out easily. Be prepared for everyone to be amazed!

Nice to serve with fresh fruit & toast. Everyone gets involved in the process and what a great conversation piece.

Note: A quote from one guest: “I tried it this weekend and mixed mine into a bowl before putting in the bag. I also added salt, pepper and a little milk and a tiny sliver of butter. Since I had added so many ingredients, ours took 15 minutes to get done. I was amazed as to how large and fluffy they turned out. It will be a staple in our house now for making omelets. A friend used sandwich bags which melted, so use freezer bags.”

Morning Orange Kicker & Inflammation Reducer

Christina Bothun

2 green apples
1 orange, peeled

3 carrots (peeling is not necessary)
nub of ginger

Can do in a juicer or blender. Best when cold! If using the blender, you will need to use a bowl with cheesecloth to strain the mixture; squeeze to get all the juice out.

Three Cheese Breakfast Casserole

Kristine Oman

3 c. shredded cheddar cheese	3 c. shredded mozzarella cheese
2 c. cottage cheese	1 medium onion, chopped
6 tbsp. butter	10 oz. pkg. frozen chopped
6 tbsp. flour	spinach, thawed & drained

Preheat oven to 350°F. In a large mixing bowl (I use my Thatsa Bowl), mix the shredded cheeses with the flour and coat evenly; stir in the cottage cheese. In a saucepan, sauté the onion in butter until soft. Add the onion and the eggs to the cheese mix, then add the drained spinach. Mix well. Pour into a greased 9x13 baking dish. Bake for 55-60 minutes. Let it sit for at least 10-15 minutes before serving.

*I have added diced ham or crumbled, cooked bacon to this also.

Make Ahead Egg Bake

Vicky Topness

3-4 cups seasoned croutons	2 lbs. breakfast sausage, browned and drained
2 c. cheddar cheese	8-12 eggs (depends on how many you are serving)
2 ¼ c. milk	¾ c. dry mustard
½ tsp. salt	1 pkg. shredded country style hash browns
1 can cream of mushroom soup	
½ c. milk	

Place croutons in buttered 9x13 pan. Spread browned and drained sausage over the croutons and sprinkle with 1 cup cheese. Mix eggs with milk, mustard and salt and pour over cheese. Spread hash browns over egg/cheese mix. Mix soup with milk and pour over the top. Sprinkle the remaining cheese over the top. Cover and bake at 325°F for 1 hour 45 minutes, until eggs are firm.

No Bake Energy Bites

Ann Fretland

1 c. dry oatmeal	½ c. chocolate chips
½ c. peanut butter	½ c. ground flaxseed
⅓ c. honey	1 tsp. vanilla

In large bowl, mix all ingredients together. Form into balls and arrange on a baking sheet. Freeze until set.

Crockpot Scrambled Eggs

Unknown

8 slices bacon	3 c. fresh, sliced mushrooms
3 tbsp. margarine or butter	16 eggs
1 c. half & half or milk	1/2 tsp. salt
1/4 tsp. pepper	1 can cream of mushroom or cream of onion soup
2 tbsp. fresh chopped chives	
2 c. shredded cheddar cheese	4 Italian plum tomatoes, sliced and quartered

In a skillet, cook bacon until crisp. Remove and drain on paper towels; crumble and set aside. Reserve 1 tbsp. bacon droppings and add mushrooms; cook 4-5 minutes or until tender, stirring frequently. Remove from skillet and set aside; wipe skillet out with paper towel. Melt butter/margarine in the skillet over medium heat. Beat eggs in a large bowl and add half & half and salt/pepper; blend well. Add egg mix to hot skillet and cook over medium heat until firm but still moist, stirring occasionally. Stir in soup and chives. Place half the egg mix in slow cooker. Top with half each of cooked mushrooms, tomatoes, cheese and crumbled bacon. Repeat layers. Cover and keep warm for up to 4 hours or serve immediately.

French Toast Bake

Carolyn Bicknese

Mix together 1 stick melted butter, 1 tsp. cinnamon and 1 c. brown sugar until it turns into caramel.

Spray the bottom of a 9x13 pan. Coat bottom with caramel mixture.

Beat together 6 eggs, 1 1/2 c. milk and 1/4 tsp salt. Dip 12 slices of Texas Toast in egg mix and lay in pan; go two layers deep (six slices for each layer). Drizzle any remaining egg mix over bread. Spray a sheet of aluminum foil and cover. Bake at 350°F for 25 minutes. Uncover and bake an additional 10 minutes.

*Note: can be made the night before and refrigerated. Add another 10 minutes of baking time while covered.

Baked Oatmeal

Unknown

Tastes like a warm oatmeal cookie! Serve with a glass of cold milk.

4 c. old-fashioned oats	1 c. packed brown sugar
2 tsp. baking powder	1 tsp. salt
2 tsp. cinnamon	1/4 - 1/2 tsp. nutmeg
3 eggs	1 1/2 c. milk
1/2 c. water	1/2 - 1 c. applesauce
1/2 c. butter, melted	

Preheat the oven to 350°F. In a large bowl, combine oats, brown sugar, baking powder, salt, cinnamon and nutmeg. In another bowl, whisk eggs, milk, water, and applesauce. Stir egg mix into oat mixture until well blended. Spoon mixture into greased 9-inch or larger pan. Bake 40-45 minutes or until set. Serve warm with butter and milk, real maple syrup, cinnamon & sugar, brown sugar, etc.

*Stir in ideas: raisins, chopped apples, bananas, molasses, peanut butter, flax seed, wheat germ, nuts, etc.

**Can be stored in a covered container in the fridge overnight. To bake in the morning, put cold pan in oven BEFORE you preheat the oven and allow extra baking time for cold ingredients to warm up.

Egg Burritos

Vicky Kruegel

1 lb. Jimmy Dean sausage	1 onion, diced
1 pkg. hash browns, prepared	12 eggs, scrambled
Tortillas	Sour cream
Salsa	

Brown and drain sausage with onion. Prepare the hash browns. Scramble up the eggs. Mix all ingredients in a crock-pot to keep warm; season to taste. Serve on warm tortillas with toppings.

Mini Mushroom & Sausage Quiches

Unknown

8 oz. turkey breakfast sausage, removed from casing and crumbled into small pieces
1 tsp. extra-virgin olive oil
1/4 c. sliced scallions
1 tsp. freshly ground pepper
3 egg whites

8 oz. mushrooms, sliced
1/4 c. shredded Swiss cheese
5 eggs
1 cup 1% milk

Make sure rack is in the center of the oven. Preheat oven to 325°F. Coat a muffin tin generously with cooking spray. In large skillet over medium-high heat, cook sausage until golden brown, about 6-8 minutes. Transfer to a bowl to cool. Add oil to the pan and then add mushrooms and cook, stirring often, until golden brown, about 5-7 minutes. Add mushrooms to the sausage and allow to cool for 5 minutes. Stir in scallions, cheese and pepper. In a medium bowl, whisk eggs, egg whites and milk. Divide egg mix evenly among prepared muffin cups. Sprinkle a heaping tablespoon of sausage mix to each cup. Bake until the tops are just beginning to brown, about 25 minutes. Allow to cool for 5 minutes then flip quiches out to cool completely. Can be stored in the refrigerator or frozen for up to a month.

Fruit Snack Smoothie

Christina Bothun

I wing the measurements

Frozen strawberries
Banana
Almond milk or Pm or pineapple juice

frozen blueberries
frozen or fresh spinach or kale
chia seeds

Blend all together and enjoy!

Brown Sugar Baked Oatmeal**Kristine Oman**

3 ¼ c. old fashioned oatmeal 1 c. brown sugar
2 tsp. cinnamon 2 tsp. baking powder
½ tsp. salt 2 eggs
1 ½ c. milk or almond milk ⅓ c. butter, melted
1 tsp. vanilla

Topping: (I like to double this!)

2 tbsp. brown sugar 2 tbsp. old fashioned oatmeal
1 tbsp. butter, softened

Preheat oven to 350°F. Grease a 9x9 pan (or can be done in muffin tin). Combine topping ingredients and set aside for later. In a large bowl mix the oatmeal, brown sugar, cinnamon, baking powder and salt; mix until combined. Add eggs, milk, butter and vanilla. Mix well and spread into the prepared pan. Sprinkle the topping over the top and bake for 40-45 minutes. Serve warm and with a drizzle of heavy cream or syrup.

Deluxe Breakfast Bake**Unknown**

1 6-oz. pkg. onion & garlic 2 c. shredded cheddar cheese
 salad croutons 4 eggs
1 ½ c. cubed cooked ham ¾ tsp. ground mustard
2 ¾ c. milk, divided 1 pkg. (26 oz.) shredded hash
1 can cream of mushroom soup browns, thawed
½ tsp. paprika ¼ tsp. pepper

Place croutons in greased 3 quart casserole or baking dish. Sprinkle with cheese and ham. In a large bowl, whisk the eggs, 2 ¼ c. milk and mustard; pour over ham and cheese. Cover and refrigerate overnight. Before baking, remove from the refrigerator and allow to sit uncovered for 30 minutes. Combine soup and milk until blended and spread over the casserole top with hash browns. Sprinkle paprika and pepper on top. Cover and bake at 350°F for 30 minutes. Uncover and bake 35-40 minutes longer or until edges are browned. Allow to stand for 10 minutes before serving.

Breakfast Burritos

Sharron Sullivan

Breakfast sausage and/or cheese (I like 3 cheese
bacon, ham or corned beef hash Mexican blend)

Potatoes eggs

Tortillas olive oil

Milk salt & pepper

Seasoned salt

Tomatoes, peppers, jalapenos, olives, salsa, etc. (whatever toppings you like)

Prepare the meat(s) and drain off fat. Scramble your eggs. Warm up the tortillas. Prepare by adding your toppings, laying on a cookie sheet and rolling up sides, laying on the seam side. Can be prepared and frozen for quick breakfasts: Line a baking sheet with parchment paper and place prepared burritos seam side down. Press each burrito lightly to be sure the edges are tucked in. Place baking sheet in the freezer for an hour to flash freeze burritos. Remove from freezer and wrap individually; place in freezer bags.

*Can make up to 24 burritos, depending on the size of the tortilla shell.

*These are also delicious made with lefse!!

Breakfast Pizza

Kristine Oman

1 tube of Pillsbury crescent rolls 1/2 tsp. salt

1 c. shredded cheddar cheese 1/4 tsp. oregano

4 eggs 3/4 c. milk

1 tsp. pepper 1 c. shredded mozzarella cheese

2 tbsp. finely diced onion 1 package sausage links, sliced

Preheat oven to 350°F and spray a 9x13 baking dish. Press crescent roll into pan, sealing the seams as you go. Top with sliced sausage, cheddar cheese and onion. Mix together egg, milk and seasonings and pour over sausage and cheese layer. Top with mozzarella cheese. Bake for 25 minutes; let stand for 10 minutes before cutting.

No Bake Healthy Breakfast Cookies

Jessica Holst

1/2 c. creamy peanut butter 2 tbsp. honey or agave nectar
1 tsp. vanilla pinch of salt (optional)
1/2 c. rice krispies cereal 1/4 c. flaxseed or oat flour*
1/2 c. old-fashioned oats, uncooked

Optional Add-Ins: Raisins, chopped nuts, raisins, mini chocolate chips (about 2 tbsp.)

In medium sized bowl, combine peanut butter, honey, vanilla and salt. Microwave for 20-30 seconds and stir until combined. In same bowl, add cereal, flaxseed and oats. Stir together until completely combined. Add optional add-in's if desired. Place in fridge for 20-30 minutes. Form balls with the mix and flatten in your hands to create a cookie shape. If desired, melt 3 tbsp. chocolate chips in microwave and drizzle across cookies. Allow chocolate to harden before storing. Store in airtight container for 4-5 days or in freezer for up to 3 months.

*Can blend regular oats in the blender to make oat flour

Fruit & Pecan Granola Bars

Jessica Holst

1 large egg 1 large egg white
1 c. light brown sugar 1 tbsp. canola oil
1 tsp. cinnamon 1/4 tsp salt
1 tsp. vanilla 1 1/2 c. toasted oats
2/3 c. chopped dried 1/4 c. chopped pecans
 cranberries or golden raisins
1 tbsp. flour

Preheat oven to 325°F. Line an 8x11 pan with foil and coat with cooking spray. Whisk egg, egg white, sugar, oil, cinnamon, salt and vanilla together in a large bowl. Stir in oats, cranberries, pecans and flour. Spread in prepared pan. Bake until golden brown, 30-35 minutes. Cool and cut into bars with a lightly oiled knife.

Baked Pumpkin French Toast

Jessica Holst

1 loaf French Bread	6 large eggs
2 ½ c. milk	1 c. pumpkin puree (not pie filling)
¾ c. sugar	2 tbsp. vanilla
½ tsp. cinnamon	¼ tsp. nutmeg

Streusel Topping:

½ c. flour	½ c. brown sugar
1 tsp. cinnamon	¼ tsp. nutmeg
¼ tsp. salt	½ c. cold butter cut into pieces

Spray a 9x13 baking dish with cooking spray. Tear French bread into chunks or cut into cubes and place evenly in the pan. In a large bowl, mix eggs, milk, pumpkin, sugar, vanilla, cinnamon and nutmeg. Pour evenly over bread. Cover with saran wrap and refrigerate for sever hours or overnight. In a separate bowl, mix the flour, brown sugar, cinnamon, nutmeg and salt. Add butter pieces and cut into the dry mix with a fork or your hands. Combine until mix resembles sand with a few pea sized chunks. Cover and store in the refrigerator. When you're ready to bake, preheat the oven to 350°F. Remove French toast and crumb mix; sprinkle crumb mix on top. Bake for 45-55 minutes or until the French toast is set and golden brown. Serve warm with syrup, if desired.

No-Bake Workout Bars

Jessica Holst

2 c. rolled oats	½ c. clean protein powder
½ c. mini chocolate chips	½ c. chia seeds or ground flax seeds
½ c. raisins	1 c. natural peanut butter
½ c. lite coconut milk	¼ c. honey (raw if possible)

In a blender, pulse 1 ½ cups of the oats until a flour-like consistency. In a large bowl, toss to combine oat flour, remaining oats, protein powder, chocolate chips, chia or flax seeds and raisins. In a medium bowl, mix coconut milk, peanut butter and honey. Pour over oat mix and stir until thoroughly incorporated. Spread mix into 9x9 pan or 11x7 pan. Press down and cover with a lid or foil; refrigerate until hardened or overnight. Slice into 12 bars; keep stored in refrigerator.

Baked Eggs

Debbie Jeffers

1 dozen eggs
2 c. grated cheddar cheese
(I usually double this)
Sliced green olives (to your liking)
Salt & pepper to taste

1 tube sausage, browned,
drained & cooled
1 can mushrooms, drained
 $\frac{1}{3}$ c. whipping cream

Grease 9x13 glass baking dish. Sprinkle half the cheese on the bottom. Top with all the eggs, breaking the yolks as you crack (do not stir). Add sausage, mushrooms, olives and seasoning. Pour whipped cream over the top and sprinkle with remaining cheese. Cover and refrigerate overnight. When ready to bake, preheat oven to 350°F. Bake for 40-60 minutes, covered. Uncover and bake until top is browned. Cool for 10 minutes before cutting into squares.

Blueberry Crepes

Kristine Oman

3 c. blueberries, divided (2 c. and 1 c.)
 $\frac{1}{4}$ c. sugar
3 tbsp. water

1 tsp. cornstarch
1 c. whipped cream (or cool whip)

Crepes:

2 eggs
1 c. milk
1 c. flour
2 tbsp. vegetable oil

1 tsp. sugar
a pinch of salt
1 tbsp. butter

In a medium saucepan, combine the blueberries, sugar, water and cornstarch. Bring up to a simmer, stirring frequently, and let cook for 30-40 minutes or until it has thickened up. Set aside. In a blender, combine the eggs, milk, flour, oil, sugar and salt; pulse about 5 times until it is smooth. In 6-inch skillet, melt the butter then add 2 tbsp. of the batter. Quickly pick up the skillet and swirl it around to move toward the edges of the pan. Cook until tiny bubbles pop up on the top. Remove and place on plate and repeat until all the batter is used. To serve, spoon the sauce over the crepes and top with the whipped cream and remaining fresh berries. Can fold or roll also.

Desserts, Cookies, Cakes & Bars



Cherry Chocolate Candy-topped Cookies**Genie Sprau**

1 pkg. Pillsbury Moist Supreme white cake mix 1/3 c. oil
2 eggs
1/2 tsp. almond extract 36 Hershey's Kisses (or Hugs... any kind)
1 c. candied cherries, cut into piece

Combine cake mix, oil almond extract and eggs; mix thoroughly until moistened. Stir in cherry pieces. Shape dough into 1" balls and place 2" apart on ungreased cookie sheet. Bake at 375°F for 6-8 minutes or until golden brown. After baking top immediately with the kisses/hugs. These are YUMMY!!

Banana Bars**Ann Fretland**

1/2 c. butter, softened 1 1/4 c. sugar
2 eggs 1 tsp. vanilla
1 c. mashed banana 8 oz. sour cream
2 c. flour 1/4 tsp. salt
1 tsp. baking soda 1/2 c. nuts

Grease and lightly flower a 10x15 jelly roll pan. Cream together butter and sugar then blend in eggs, vanilla, banana and sour cream. Combine dry ingredients and stir into creamed mix just until blended. Spread into jelly roll pan and bake for 20 minutes at 350°F; test with a toothpick for doneness. Cool and frost.

Frosting:

3 oz. cream cheese, softened 3 tbsp. butter
1 1/2 c. powdered sugar 1 tbsp. milk
1 tsp. vanilla

Combine and beat until smooth. Spread over cooled bars.

Rømmegrøt**Debbie Jeffers**

2 sticks of butter
1/2 gallon of milk
1 tsp. salt

1 c. + 3 tbsp. flour
2/3 c. sugar

Melt butter and stir in flour. Add milk, sugar and salt. Bring to a boil, stirring constantly with a wire whisk. Cook until thickened. Be careful not to let it stick to the pan. Put in serving dish and top with butter and cinnamon sugar. To make ahead, put in a crockpot on low.

Cream Cheese Bars**Kristen Mathison**

2 pkgs. crescent rolls
1 egg
1 tsp. vanilla

2 8-oz. pkgs. cream cheese
1 c. sugar, divided
2 tbsp. cinnamon

Preheat oven to 350°F. Press one roll of crescent rolls into a greased 9x13 pan. Mix cream cheese, egg, 1/2 c. sugar and vanilla in a bowl until smooth. Spread over crust. Using a piece of wax paper, spread the other roll out to fit over the cream cheese mix; overturn onto the cream cheese mixture. Bake for 30 minutes or until golden brown. Mix remaining sugar and cinnamon in a bowl and spread evenly over bars immediately after coming out of the oven. Allow to cool before serving. Store in the refrigerator.

Rhubarb Cream Cake**Alison Tufte**

1 yellow cake mix
1 c. sugar

4 c. rhubarb, diced
1 pint of half & half

Mix cake mix as directed and pour into greased & floured 9x13 cake pan. Mix the rhubarb and sugar and spread on top of cake. Pour the cream over the top. Bake at 350°F for one hour.

Crispy Caramel Bars

Brenda Pohlman

12 graham crackers

$\frac{3}{4}$ c. butter

1 tsp. cinnamon

1 c. sliced almonds

2 c. mini-marshmallows

$\frac{3}{4}$ c. brown sugar

1 tsp. vanilla

1 c. shredded coconut

Break graham crackers in half and lay in a greased 9x13 pan. Spread marshmallows evenly over crackers. In saucepan over medium heat melt butter, brown sugar, vanilla and cinnamon; stir occasionally. Pour melted mix over marshmallows. Sprinkle almonds and coconut over the top. Bake at 350°F for 8-12 minutes.

Pumpkin Bars

Unknown

$\frac{3}{4}$ c. milk

1 large can pumpkin

1 c. brown sugar

$\frac{1}{2}$ tsp. nutmeg

4 eggs

1 box of graham crackers

1 pkt. unflavored gelatin

cool whip

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. ginger

In a saucepan, sprinkle gelatin over the milk and let set for 5 minutes. Heat over medium heat until gelatin is dissolved; add pumpkin, brown sugar and spices. Heat until boiling, stirring constantly; cook additional 2 minutes. Add a small amount of the pumpkin mixture to the egg yolks and mix. Add egg mix to remainder of pumpkin mix and heat until it gently boils. Cook an additional 2 minutes. Allow to cool in the refrigerator. When cool add half of the Cool Whip. Put a layer of graham crackers on the bottom of a 9x13 pan and spread half the pumpkin mix over the graham crackers. Add another layer of crackers and spread the remainder of the pumpkin mix on top. Cover with the remaining Cool Whip. Chill until set.

Lemon Cookies**Unknown**

1 ½ sticks unsalted butter, softened	½ c. powdered sugar + extra for dusting
¼ c. sugar	1 large egg
1 tsp. grated lemon zest	1 tbsp. lemon juice
1 tsp. vanilla extract	1 tsp. baking powder
2 c. flour	1 scant cup prepared lemon curd

Preheat oven to 350°F. Line baking sheets with nonstick foil or parchment paper. Beat butter and sugars together in large bowl on medium speed until fluffy. Beat in egg, lemon zest, lemon juice and vanilla. On low speed, beat in baking powder and flour until incorporated. Cover and chill at least 1 hour. Place lemon curd in zip-top bag and seal. Shape scant spoonfuls of dough into balls and place 2 inches apart on cookie sheets. Using your finger, make a deep indent into the center of each. Snip a tiny corner of zip-top bag and pipe the lemon curd into the indentations to fill completely (about 1 tsp. per cookie). Bake for 15 minutes or until edges are lightly brown. Cool completely and dust with powdered sugar before serving.

Neiman Marcus Bars**Paula Melver**

1 box butter pecan cake mix	1 stick butter or margarine, softened
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Combine and mix until crumbly. Pat down into the bottom of a jelly roll pan.

Mix together:

1 stick softened butter or margarine	8 oz. cream cheese, softened
3 ½ c. powdered sugar	2 eggs

Pour over crust and sprinkle with chopped pecans (about ½ cup). Bake at 350°F for 30-40 minutes or until lightly browned.

Apple Pie Roll Ups

Sharron Sullivan

8 flour tortillas (I use large tortillas or lefse)
6 tart apples, peeled & sliced/diced (I use Granny Smith)
 $\frac{3}{4}$ c. sugar (can reduce if using sweeter apples)
Dash of nutmeg (approx. $\frac{1}{8}$ tsp.) – optional
2 tbsp. flour
1 $\frac{1}{2}$ tsp. melted butter (to brush on top of the tortillas)
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
1 tbsp. lemon juice

Cinnamon Sugar: (to sprinkle on top of tortillas)

$\frac{1}{4}$ c. sugar & 1 tsp. cinnamon. Mix together and set aside.

Preheat oven to 350°F. Butter/grease a 9x13 baking dish. Combine all dry ingredients in a bowl. Toss the diced apples in the lemon juice then pour the dry ingredient mix over the apples. Stir to make sure apples are coated well. Place $\frac{1}{2}$ c. of the apple mix in the center of the tortilla and spread around. Roll the tortilla and place in the pan, seam-side down. Repeat 7 more times. *NOTE: You may only be able to fit 7 rolls in your pan. Once the rolls are in the pan, lightly brush tops with the melted butter and sprinkle with cinnamon sugar making sure to sprinkle in between each roll on their sides. Cover with foil and bake on the middle rack for 40-50 minutes. Bake until apples reach desired texture. Remove and enjoy hot or cold. Great served warm with vanilla ice cream! Kids love them cold, wrapped in wax paper. Have made them in the “pie” iron over the campfire too – smells so good!

*Baking Tips: for crispier tortillas, remove foil with 10 minutes left for baking. For a QUICK version, you can use canned apple pie filling. Brush the tortillas with butter and sprinkle with cinnamon sugar then bake 15-20 minutes.

Awesome Apple Crisp**Alison Tufte**

6 c. sliced apples	1 c. flour
2 tbsp. flour	1 c. brown sugar
1 ½ c. sugar	1 c. oatmeal
1 tsp. cinnamon	1 tsp. baking soda
1 stick of butter	

Combine the first four ingredients and place in a 9x13 pan. Mix the next five ingredients and crumble over the apple mix. Bake at 350°F for approximately 35-40 minutes

Grandma Lensing's Chocolate Chip Oatmeal Cookies **Darrell & Tammy Schmitt**

½ c. Crisco	1 stick of butter
1 c. brown sugar	1 c. white sugar
2 eggs, beaten	1 ½ c. flour
1 tsp. baking soda	½ tsp. cream of tartar
½ tsp. salt	1 tsp. vanilla
1-2 c. chocolate chips	3 c. oatmeal

Mix all together. Bake at 375°F for 12 minutes or so.

No Bake Cookies**Unknown**

2 c. sugar	½ c. milk
½ c. butter	3 c. quick oats
½ c. crunchy peanut butter	1 c. shredded sweetened coconut
5 heaping tbsp. cocoa powder	
1-2 tsp. vanilla	dash of salt

Mix sugar, cocoa, milk, butter, salt and vanilla together in a 4-qt. saucepan; bring to a rolling boil and boil for 2 minutes. Remove from heat and stir in peanut butter; mix thoroughly. Add oatmeal and coconut and mix well. Drop by spoonful onto waxed paper and allow to cool.

Pumpkin Goey Butter Cake

Val Arnold

Cake:

1 - 18 ¼ oz. pkg. yellow cake mix 1 egg
8 tbsp. butter

Filling:

8 oz. pkg. cream cheese, softened 15 oz. can pumpkin
3 eggs 1 tsp. vanilla
8 tbsp. butter, melted 16 oz. powdered sugar
1 tsp. cinnamon 1 tsp. nutmeg

Preheat the oven to 350°F. Combine the cake ingredients and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 9x13 pan. To make the filling, beat the cream cheese and pumpkin in a large mixing bowl until smooth. Add the eggs, vanilla and melted butter; beat well. Add powdered sugar, cinnamon and nutmeg and mix well. Spread the pumpkin mix over the cake mix. Bake for 40-50 minutes. DO NOT OVERBAKE! The middle should be a little gooey! Serve with cool-whip.

Sandbakkels

Debbie Jeffers

1 c. butter ¾ c. powdered sugar
1 egg 1 ½ tsp. cardamom
2 ¼ c. flour

Cream the butter and sugar together. Add egg and cardamom and mix well. Add in flour. Lightly sprinkle flour into sandbakkeltins and then shake out. Place a small ball of dough in the bottom of the tins. Using thumbs dipped in flour, press dough evenly into the bottom and sides of the tins. Place tins on a cookie sheet and bake at 350°-375°F until very lightly browned. Remove from oven. Gently squeeze the edges of the tins until the sandbakkels slip out (may need to gently tap the edges). Cool on cookie rack.

Raw Apple Cake

Susan Phillips

½ c. brown sugar	½ c. white sugar
½ c. shortening	2 eggs
½ tsp. salt	2 tsp. cinnamon
2 tsp. baking soda	2 ½ c. flour
1 c. sour milk (add 1 tbsp. vinegar to 1 c. milk)	2 c. apple slices
¼ c. brown sugar	¼ c. white sugar
1 ¼ tsp. cinnamon	1 c. nuts or chocolate chips
	1 stick butter, melted

In a large bowl, mix the sugars, shortening and eggs together; set aside. In another bowl, alternately mix the dry ingredients with milk; mix into the shortening mix and blend well. Fold in the apples then pour into a greased & floured 9x13 cake pan. Mix the topping ¼ c. brown and white sugars, cinnamon and nuts/chocolate chips together and sprinkle over the batter. Bake at 350°F for 45 minutes. After baking and while the cake is still hot, drizzle the melted butter over the top.

3, 2, 1 Cake

Unknown

1 box angel food cake mix	1 box cake mix, any flavor
2 tbsp. water	

These individual cakes are amazing and ready to eat in one minute! They're perfect for whenever you feel like a treat without all the fat and calories other cakes have.

In a 1-gallon zip-lock bag, combine the two cake mixes together and mix thoroughly. For each individual serving, take out 3 tbsp. of the mix and mix it with the 2 tbsp. water in a microwave-safe container. Microwave on high for 1 minute. Keep remaining dry cake mix stored in bag for future use. Add a little fat-free whipped topping and/or fruit.

It's called 3, 2, 1 because all you need to remember is: 3 tbsp. mix, 2 tbsp. water, 1 minute in the microwave!

Martha's Vineyard Mississippi Mud Cake**Deb Curry**

1 c. butter	5 oz. unsweetened chocolate
1 ³ / ₄ c. coffee, cooled	1/2 c. Kahlua liqueur
2 eggs	2 c. sugar
1 tsp. vanilla	2 c. flour
1 tsp. baking soda	

Preheat oven 275°F. Grease a 12-cup Bundt pan or angel food cake pan and set aside. In a medium saucepan over low heat, melt the chocolate with the coffee and Kahlua. Meanwhile, beat the eggs with the sugar and vanilla in a bowl. Add the chocolate mix (does not need to be cooled) and blend well. Add the flour sifted with the baking soda and stir. Pour into prepared pan and bake for 1 hour 30 minutes. Let cool for 30 minutes before turning out of the pan (follow this instruction or the cake will stick to the pan). Serve plain or with whipped cream or favorite icing.

Hershey Brownies**Vicky Topness**

1 stick of butter or margarine	1 c. sugar
4 eggs, beaten 1 at a time	1 c. flour
16 oz. Hershey's syrup	dash of salt
1 tsp. vanilla	nuts (optional)

Cream the butter and sugar together. Add eggs, one at a time the add flour, salt, vanilla and syrup. Add nuts if desired. Pour into a greased/floured jelly roll pan and bake for 25 minutes at 350°F. Cool and frost.

Frosting:

1 c. sugar	6 tbsp. butter or margarine
6 tbsp. milk (about 1/3 cup)	1 c. semi-sweet chocolate chips

In a saucepan, boil the sugar, butter and milk. Remove from heat and beat in the chocolate chips until smooth.

Pretzel Shortbread Bars**Unknown**

3 1/4 c. salted mini pretzel twists 1/2 c. flour
1/2 tsp. baking powder 1 stick unsalted butter (add 1 tbsp
1/2 c. sugar for less crumbly texture)
1 large egg yolk

Preheat oven to 325°F. Spray a jelly roll pan with cooking spray and line with parchment paper. Put 1 3/4 c. pretzels in food processor and pulse until powdery. Transfer pretzel powder to a bowl and stir in flour and baking powder. Transfer pretzel powder to a bowl and stir in flour and baking powder. Pulse the remaining pretzels until coarsely chopped. Beat butter and sugar with a mixer on medium speed until pale and fluffy, about 5 minutes. Reduce speed to low and beat in egg yolk then flour mix until combined. Mix in 1/2 c. of chopped pretzels. Press evenly into pan (can use the butter wrapper to keep it from sticking to fingers). Top dough with remaining chopped pretzels and press into crust. Bake until pale brown and firm in the center, about 25-30 minutes. Remove from oven allow to cool for 1 hour. Remove from pan and cut into shortbread into 1/2 in. wide rectangles using serrated knife. *Tip: Use a pizza cutter and cut still a little warm to reduce crumbling.

Grandma Ethel's White Rolled Cookies**Alison Tufte**

3 c. flour 2 eggs, beaten
1 c. butter 1 c. sugar
1 tsp. baking soda 1 tsp. vanilla

Mix first three ingredients like pie crust. Add second three ingredients to flour mix. Roll on floured board and cut out. Bake at 350°F for approximately 8 minutes or until just slightly colored on the edges.

Rhubarb Custard Bars

Mary Specht

2 c. flour
1 c. cold butter

1/4 c. sugar

Filling:

2 c. sugar
1 c. whipping cream
5 c. finely chopped rhubarb

7 tbsp. flour

3 extra large eggs

Topping:

8 oz. cream cheese, softened
1/2 tsp. vanilla

1/2 c. sugar

1 c. whipping cream, whipped

In a bowl, combine the 2 cups of flour and 1/4 cup sugar; cut in butter until the mixture resembles coarse crumbs. Press into a greased 9x13 pan. Bake at 350°F for 10 minutes.

Meanwhile, for the filling combine the sugar and flour in a bowl. Whisk in the cream and eggs. Stir in the rhubarb. Pour over the crust and bake for 40-45 minutes or until the custard is set. Cool For the topping, beat the cream cheese, sugar and vanilla until smooth; fold in the whipped cream. Spread over bars. Cover and chill.

Molasses Cookies

Debbie Jeffers

3/4 c. shortening (1/2 c. bacon grease and 1/4 c. shortening)
4 tbsp. dark molasses
1 tsp. each: ginger, cloves, cinnamon & salt

1 c. sugar

2 c. sifted flour

1 1/2 tsp. baking soda

1 egg, beaten

Cream the shortening the add sugar and molasses, beating well. Add beaten egg and beat well. Add dry ingredients and mix. Place in refrigerator for one hour. Roll into small balls and press down with a glass covered with wax paper and dipped in sugar. Bake at 375°F for 8-10 minutes.

Fudge Oatmeal Bars

Debbie Jeffers

Filing:

1 c. chocolate chips
14 oz. can sweetened condensed milk

$\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. chopped nuts (optional)

Base:

1 c. butter, softened
1 c. packed brown sugar
2 c. flour
3 c. quick cooking oatmeal

1 c. sugar
2 eggs
1 tsp. baking soda

Preheat oven to 350°F. Over low heat in a heavy saucepan, melt the chocolate chips and $\frac{1}{2}$ c. butter. Stir in nuts and set aside. Cream together 1 c. butter and sugars; mix in eggs. Stir in dry ingredients including oatmeal. Press $\frac{2}{3}$ of the mix into a 9x13 baking pan. Spread chocolate mix over top and crumble the remaining base mix evenly over the chocolate. Bake 30 minutes or until light golden brown. Cool before cutting.

Oatmeal Caramel Bars

Kristine Oman

2 c. flour
1 $\frac{3}{4}$ c. quick oats
1 $\frac{1}{2}$ c. brown sugar, packed
1 tsp. baking soda
1 c. melted butter

14 oz. caramels, unwrapped
 $\frac{1}{3}$ c. milk
1 $\frac{1}{2}$ chocolate chunks, semi-sweet or dark
1 c. milk chocolate chips

Preheat the oven to 350°F. Line a 9x13 pan with foil and spray very well with nonstick spray. In a large bowl, combine the flour, oatmeal, brown sugar and baking soda. Stir in melted butter until well mixed. Press half of the oat mix into the pan. Top with the chocolates. Microwave the caramels and milk at about 70% power until smooth (about 3-4 minutes); stir as needed. Pour the caramel mix over the chocolate and sprinkle remaining oat mix over the top, pressing gently. Bake for 20-25 minutes. Cool completely before you cut these.

Rhubarb Custard Bars

Amy Zincke

Crust:

2 c. flour
1 c. cold butter

1/4 c. sugar

Filling:

2 c. sugar
1 c. whipping cream
5 c. finely cut rhubarb

7 tbsp. flour
3 eggs, beaten

Topping:

8 oz. pkg. cream cheese, softened
1 c. whipping cream, whipped

1/2 c. sugar

In a bowl, combine flour and sugar; cut in butter until mix resembles coarse crumbs. Press into the bottom of a greased 9x9 pan. Bake at 350°F for 10 minutes and set aside. For the filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in rhubarb. Pour over crust and bake at 350°F for 40-45 minutes or until custard is set. Allow to cool. For topping, beat the cream cheese, sugar and vanilla until smooth. In separate bowl, whip the whipping cream (add about 1/4 c. sugar as you whip it). Add whipped cream to cream cheese mix. Spread over cooled custard. Cover and chill until serving. Store in refrigerator.

Poppy Seed Cake

Deb Curry

1 pkg. white or yellow cake mix (not pudding mix)
1 c. oil
1/4 c. poppy seeds
2 tsp. vanilla

4 eggs
1 pkg. instant vanilla pudding
1 c. cold water

Preheat oven to 325°F. Grease and sugar a Bundt pan and set aside. Mix all ingredients together. Pour into prepared pan and bake for 35-40 minutes.

Rømmegrøt (Norwegian Pudding)**Sharron Sullivan**

1 qt. whole milk (better yet, heavy whipping cream for the best!)
 $\frac{1}{4}$ c. sugar
 $\frac{3}{4}$ c. flour
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ c. salted butter, plus more for serving
Cinnamon sugar

Monna's Original Instructions:

In a large saucepan over medium heat, heat milk to 195°F. Stir almost continuously so milk does not burn, scraping the bottom of the saucepan. While milk is heating, whisk together the flour, sugar and salt in a small bowl and set aside. In a small saucepan, melt butter over medium heat. Set aside until milk is heated to 195°F. Once the milk is at the right temperature, stir the flour mix into the melted butter to form a thick paste. Transfer this past to the heated milk and stir constantly until milk starts to boil. Turn head down to low and let cook for 5 minutes, stirring often. Remove from heat. Pour into individual bowls and serve with warm melted butter and cinnamon sugar (the more the better). Eat this warm with a hefty drizzle of melted butter and a good sprinkling of cinnamon sugar!

My Easier Microwave Instructions:

Melt butter in large microwave-safe bowl. Stir in flour with wire whisk. Cook until mix bubbles; cook 30 seconds longer. Heat milk; slowly add to flour mixture. Stir with a wire whisk while mixing. Return to microwave until mix begins to boil, about 2 minutes. Remove from microwave and stir in sugar and salt. Microwave 30 seconds longer. Add more hot milk if necessary to reach desired consistency.

No Bake Energy Bars**Brenda Pohlman**

1 c. old fashioned oats
 $\frac{1}{2}$ c. ground flax seed
 $\frac{1}{3}$ c. honey
1 tsp. vanilla extract
 $\frac{1}{2}$ c. peanut butter
 $\frac{1}{2}$ c. chocolate chips
1 tbsp. chia seeds (optional)

Combine everything in a bowl. Cover and chill for 30 minutes. Remove dough and roll into 1-inch balls. Store in an airtight container in the refrigerator for up to a week. Can freeze.

Tropical S'mores**Unknown**

$\frac{3}{4}$ c. butter	$\frac{3}{4}$ c. brown sugar
1 tsp. vanilla	1 tsp. cinnamon
12 whole graham cracker	2 c. mini marshmallows
1 c. shredded coconut	1 c. sliced almonds or cashews

In medium saucepan, melt butter with brown sugar, vanilla and cinnamon; stir occasionally to mix. Break graham crackers in half and place on a cookie sheet. Spread marshmallows over crackers and top with melted sauce. Spread coconut and nuts on top. Bake at 350°F for 8-12 minutes.

Loaded Caramel Rice Krispie Treats**Karla Franzen**

11 c. Rice Krispie cereal	16 oz. bag mini marshmallows
$\frac{1}{3}$ c. butter	1 stick butter
11 oz. bag Kraft caramels, unwrapped	1 can sweetened condensed milk

Line 10.5x15 inch baking dish with parchment paper or aluminum foil. Lightly butter liner. Remove 2 $\frac{1}{2}$ c. marshmallows and set aside. Melt $\frac{1}{3}$ c. butter and remaining marshmallows over low heat in a large pot; stir frequently. Meanwhile, melt the caramel, sweetened condensed milk and stick of butter in a microwavable bowl in the microwave until completely melted; stir often. Once butter and marshmallow mix is melted, gently stir in cereal until well combined. Spread half the cereal mix evenly into a baking dish; press down into pan. Sprinkle the reserved mini marshmallows over the top and pour the melted caramel mix over the marshmallows. Carefully add remaining cereal mix over the caramel layer; gently press down. Cool completely. Use the foil/parchment paper to remove from pan. Cut into squares and store in an airtight container.

Waldorf Red Cake**Debbie Jeffers****Cake:**

1/2 c. shortening	1 1/2 c. sugar
2 eggs	2 oz. red food coloring
2 tbsp. cocoa	1 tsp. vanilla
1 c. sour milk	2 1/2 c. sifted cake flour
1 tsp. salt	1 tsp. baking soda
1 tbsp. white vinegar	

Cream shortening and sugars together; add eggs and beat well. Make a paste out of the food coloring and cocoa. Add to first mixture and mix in well. Add vanilla to sour milk. Add alternately with sifted cake flour and salt. Mix soda with vinegar together, let stand until foamy then blend into batter. Bake at 350°F in two greased 9" round layer pans for 25-30 minutes. When cooled, split the layers in half and frost between layers and on the top.

Waldorf Frosting:

3 tbsp. flour	1 c. milk
1 c. sugar	1 tsp. vanilla
1 c. butter	

In a heavy saucepan, cook the flour and milk together until thick; stir constantly. Cool completely. Cream the sugar and butter together until fluffy and then add to the flour/milk mix. Add vanilla and beat until it looks like whipped cream. Spread between layers and on top of the cake. Don't frost the sides - allow the red cake to show. Very attractive and delicious.

Energy Balls**Darrell & Tammy Schmitt**

3 c. oatmeal	3/4 c. ground flax seed
1 c. peanut butter	3/4 c. honey
1 c. mini chocolate chips	2 tsp. vanilla

Mix all ingredients together with an electric mixer. Form into balls using a cookie scoop. Refrigerate or freeze.

**Neiman Marcus Chocolate
Chip Cookies**

1/2 c. unsalted butter
3 tbsp. sugar
2 tsp. vanilla
1/2 tsp. baking powder
1 3/4 c. flour
8 oz. chocolate chips

Darrell & Tammy Schmitt

1 c. brown sugar
1 egg
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. instant coffee, slightly
crushed

Mix well. Drop by large spoonful onto greased pan and bake at 375°F.

Mom's Million Dollar Cookies

1/2 c. butter
1/2 c. brown sugar
2 tbsp. milk
1 tsp. vanilla
1/2 tsp. salt

Susan Mandelko

1/2 c. shortening
1/2 c. white sugar
1 egg
2 1/2 c. flour
1/2 c. chopped walnuts

Cream butter, shortening and sugars. Add milk, egg and vanilla; beat well. Blend in dry ingredients. Add nuts. Blend well. Roll into balls. Place on lightly greased cookie sheet and press down with a glass dipped in sugar. Bake at 350°F until light brown. Yield: about 3 dozen cookies

Carrot Cake

2 c. sugar
4 eggs
1 tsp. baking soda
1/2 tsp. salt
3 c. shredded carrots

Darrell & Tammy Schmitt

1 c. oil
2 c. flour
1 tsp. baking powder
1 tsp. cinnamon
nuts (optional)

Mix well. Pour into greased 9x13 cake pan(s) and bake at 350°F for 35 minutes or so.

Almond Poppy Seed Cake

Kristine Oman

Cake:

1 box white cake mix
1 c. flour
1 c. sugar
2 tbsp. poppy seeds
 $\frac{3}{4}$ tsp. salt
1 $\frac{1}{3}$ c. whole milk

2 tbsp. vegetable oil
1 tbsp. almond extract (I sometimes add a little more)
1 tsp. vanilla
 $\frac{3}{4}$ c. sour cream
4 large eggs whites (room temperature)

Frosting:

2 c. heavy cream
 $\frac{1}{2}$ c. powdered sugar

$\frac{1}{4}$ c. instant vanilla pudding

Preheat the oven to 350°F. Spray a 9x13 cake pan with cooking spray (even if it's non-stick). In a stand mixer with the whisk attachment, mix the cake mix, flour, poppy seeds and salt. Add milk, oil, extracts, sour cream and the egg whites. Beat for 2 minutes. Pour into pan and bake for 25-30 minutes or until toothpick inserted in the center comes out clean. Cool completely before frosting.

Frosting: In the stand mixer with whisk attachment, add all ingredients. Whip for 2-3 minutes until light and fluffy.

Sherbet Dessert

Debbie Jeffers

18 coconut cookies, crushed
1 c. chopped nuts
4 tbsp. powdered sugar

1 pt. whipping cream
2 tsp. vanilla
3 qts. Sherbet (variety: lime, orange, lemon)

Whip the whipping cream. Fold in crushed cookies, nuts, vanilla and powdered sugar. Spread half of the mixture in a 9x13 pan; place in the freezer to firm up. Layer softened sherbet over the whipped cream mix, swirling to mix colors. Top with remaining whipped cream mix and freeze for several hours. Remove from freezer a short time before serving.

Flourless Zucchini Brownies

Sharron Sullivan

2 large egg whites
1/2 c. unsweetened cocoa powder
1/4 tsp. salt
2/3 c. grated zucchini, not squeezed
1 c. chocolate chips

1 c. finely ground almond flour (Bob's Red Mill superfine)
1 tsp. baking soda
1/2 c. unprocessed raw honey
1 tsp. vanilla extract

Preheat oven to 325°F. Prepare a nonstick 9x9 baking pan with cooking spray. Cut a sheet of parchment paper long enough to use to remove cooked brownies and place in pan. In a medium bowl, whisk the egg whites. In a larger bowl, whisk together the almond flour, cocoa powder, salt and baking soda. Add zucchini and egg whites; stir together with a spatula. Add honey and vanilla and stir together until combined. Fold in chocolate chips. Pour into prepared baking pan. Bake for 30 minutes, checking after 20 minutes.

Black Bottom Cupcakes

Char Meiners

Mix together in a small bowl:

8 oz. cream cheese, softened
1/3 c. sugar

1 egg
1/2 tsp. salt

Stir together until smooth. Add 6 oz. semi-sweet chocolate chips.

Mix in larger bowl:

1 1/2 c. flour
1 tsp. soda
1/4 c. cocoa
1/3 c. oil
1 tsp. vanilla

1 c. sugar
1/2 tsp. salt
1 c. water
1 tsp. vinegar

Fill paper cups 1/3 full with cocoa mixture and top each with a large spoonful of cream cheese mix. Bake at 350°F for 20 – 25 minutes; do NOT overbake.

Caramel Bars (aka Char Bars)**Char Meiners****Bottom:**

1 1/2 c. quick cooking oatmeal 1 1/2 c. flour
1 1/4 c. brown sugar 1/4 tsp. baking soda
1/4 tsp. salt 1 c. melted butter

Mix all together; reserve 2/3 c. for topping. Bake at 350°F in a greased 9x13 pan for 10-12 minutes.

Middle:

1 1/2 c. semi-sweet chocolate chips 1 bag caramels, unwrapped
1/2 c. milk

Sprinkle chocolate chips over top of warm crust. In saucepan or microwavable bowl, melt caramels with the milk; pour over chocolate chips. Sprinkle with remaining topping. Bake for additional 15-20 minutes.

Mixed Nut Bars**Char Meiners**

1 1/2 c. flour 3/4 c. sugar
1/2 c. butter 1/2 tsp. salt
6 oz. butterscotch chips 2 tbsp. butter
1/2 c. Karo syrup 1 tbsp. water
13 oz. can mixed nuts.

Mix flour, sugar, butter and salt together like a pie crust. Spread into sprayed 9x13 pan and bake at 350°F for 10 minutes. In saucepan, melt chips, butter syrup and water together until melty and smooth; pour over crust. Sprinkle nuts over the top. Return to the oven and bake for 10 more minutes – do NOT overbake.

Symphony Bars**Unknown**

1 pkg. Duncan Hines Swiss 3 7-oz. Symphony Bars
Chocolate cake mix w/toffee & almonds

Preheat oven to 325°F. Grease and sugar a Bundt pan and set aside. Mix all ingredients together. Pour into prepared pan and bake for 35-40 minutes.

Deluxe Chocolate Marshmallow Bars

Jessica Holst

¾ c. butter, softened	1 ½ c. sugar
3 large eggs, room temperature	1 tsp. vanilla
1 ⅓ c. flour	3 tbsp. baking cocoa
½ tsp. baking powder	½ tsp. salt
½ c. chopped nuts	4 c. mini marshmallows
1 ⅓ c. semi-sweet chocolate chips	1 c. peanut butter
3 tbsp. butter	2 c. rice crispies

Preheat oven to 350°F. Grease a 15x10x1 baking pan. In a small bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine dry ingredients and slowly add to creamed mix. Stir in nuts. Spread into baking pan and bake 15-18 minutes or until set. Sprinkle with marshmallows and bake 2-3 minutes more or until melted. Place pan on wire rack. Using a knife dipped in water, spread marshmallows evenly over the top. Cool completely. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook and stir over low heat until blended and melty. Remove from heat and stir in cereal. Immediately spread over bars and chill until set.

Chocolate Chip Cookies

Debbie Jeffers

4 c. sifted flour	2 tsp. baking soda
2 tsp. salt	1 to 1 ½ c. butter or shortening
2 c. sugar	1 c. brown sugar, firmly packed
4 eggs, beaten	1-2 packages chocolate chips
1 tsp. vanilla	

Sift dry ingredients together. Cream butter or shortening. Add sugars to butter and cream together until fluffy. Add eggs and mix thoroughly. Add flour mix in two parts and mix well. Add chocolate chips and vanilla. Bake at 375°F for 10-12 minutes. Yield: approximately 7 dozen, depending on size.

Apple Squares

Jessica Holst

1 c. flour	1 tsp. baking powder
1/4 tsp. salt	1/4 tsp. cinnamon
1/4 c. butter or margarine, melted	1/2 c. brown sugar, packed
1/2 c. sugar	1 egg
1 tsp. vanilla	1/2 c. chopped apple
1/2 c. finely chopped walnuts	2 tbsp. sugar
2 tsp. cinnamon	

Preheat oven to 350°F. Grease a 9x9 pan. Stir together flour, baking powder, salt and 1/4 tsp. cinnamon and set aside. In a large bowl, mix melted butter, brown sugar and 1/2 c. sugar with a wooden spoon until smooth. Stir in egg and vanilla. Blend in flour mix until just combined; stir in apples and walnuts. Spread evenly into prepared pan. In a cup or small bowl, stir together remaining cinnamon & sugar; sprinkle over top of the bars. Bake for 25-30 minutes; should spring back when lightly touched. Cool in pan and cut into squares.

Banana Bars

Mary Specht

1/2 c. butter, softened	1 c. mashed bananas
1 1/4 c. sugar	8 oz. sour cream
2 eggs	2 c. flour
1 tsp. vanilla	1/4 tsp. baking soda

Cream the butter and sugar, then blend in the eggs, vanilla, bananas and sour cream. Combine the dry ingredients with the creamed mixture. Bake in a 10x15 jelly roll pan for 25 minutes.

Mix together:

1/2 c. butter, softened	6 oz. cream cheese, softened
1 1/2 tsp. vanilla	3 1/2 c. powdered sugar

Mix all ingredients well. Spread over cooled bars.

Pumpkin Coffee Cake

Unknown

1/3 c. water	1 c. brown sugar, divided
15 oz. pureed pumpkin	1/2 c. flour
2 eggs	4 tbsp. melted butter
1 tbsp. vanilla	1/4 c. sugar
2 tsp. pumpkin pie spice	1 tsp. vanilla
1 box yellow cake mix	1/4 c. heavy whipping cream
1 tsp. baking soda	

Preheat oven to 350°F and grease a 9x13 cake pan. Mix water, pumpkin, eggs, vanilla and pumpkin pie spice until well mixed. Stir in cake mix and baking soda; mix until just combined. Pour batter into prepared pan. In a small bowl, mix 1/2 c. brown sugar, flour and melted butter. Use fingers to sprinkle over the top of the cake. Bake for 25-30 minutes or until toothpick comes out clean. For the glaze, combine the remaining 1/2 c. brown sugar, white sugar, vanilla and cream in saucepan and bring to a simmer. Remove from heat and stir until sugar is dissolved. When the cake is finished baking, poke holes in the top with a toothpick and pour glaze over the top of the cake.

German Apple Crisp

Debbie Jeffers

8 c. peeled & sliced apples	2 c. sugar
1 tbsp. cinnamon	1/4 c. flour
1 c. brown sugar	1 c. oatmeal
1 c. flour	1 c. melted butter

Mix apples with sugar, cinnamon and 1/4 c. flour. Spread in a sprayed 9x13 pan. Blend remaining ingredients and mix until crumbly; sprinkle over the apples. Bake at 350°F for 45 minutes or until deep golden brown.

Easy Apple Cheese Danish Bars

Kristine Oman

1 tube crescent rolls, divided in half	1 can apple pie filling
8 oz. cream cheese, softened	1/2 c. powdered sugar
1/4 c. melted butter	2 tsp. vanilla
	2-3 tbsp. cinnamon sugar

Glaze:

1/2 c. powdered sugar	1/2 tbsp. butter, softened
1 tsp. vanilla	1 tbsp. milk

Preheat oven to 375°F. Spray an 8x8 baking pan. Roll out half of the crescent rolls into the bottom of the pan. In a medium bowl, use electric mixer to blend the cream cheese until smooth then add the powdered sugar and vanilla; blend very well. Spoon cream cheese mix over crescent rolls and spread evenly; top with the apple pie filling and cover all with remaining crescent rolls. Pour the melted butter over the top and sprinkle with the cinnamon sugar. Bake for 25 minutes. Cool. Mix up all the glaze ingredients but the milk in a small bowl. Add milk until glaze is at your desired consistency (you might not need all the milk). Drizzle the glaze over the Danish.

Mom's Apple Pudding

Unknown

8 c. sliced apples	1 c. sugar
1 tsp. cinnamon	1/2 c. butter (or canola oil)
1 c. sugar	2 eggs
1 c. flour	1 tsp. baking powder
1/2 tsp. salt	1/2 tsp. vanilla

Mix apple slices with sugar and cinnamon. Place in bottom of greased 9x13 pan. Mix remaining ingredients together and spoon over apples. Bake at 350°F for 40 minutes.

Pioneer Woman's Chocolate Sheet Cake**Unknown****Cake:**

2 c. flour	2 c. sugar
1/4 tsp. salt	4 heaping tbsp. cocoa powder
2 sticks butter	1 c. boiling water
1/2 c. buttermilk	2 eggs, beaten
1 tsp. baking soda	1 tsp. vanilla

Frosting:

1/2 c. finely chopped pecans	1 3/4 stick of butter
4 heaping tbsp. cocoa powder	6 tbsp. milk
1 tsp. vanilla	1 lb. (minus 1/2 c.) powdered sugar

In a mixing bowl, combine flour, sugar and salt. In a saucepan melt the butter then add cocoa and stir together. Add boiling water and allow mix to boil for 30 seconds; turn off heat. Pour over flour mix and stir lightly to cool. In another bowl, mix buttermilk, eggs, baking soda and vanilla. Stir buttermilk mix into butter/chocolate mix. Pour into prepared sheet cake pan. Bake at 350°F for 20 minutes. While cake is baking, prepare the frosting. Melt butter in a saucepan; stir in cocoa and combine. Turn off heat and add milk, vanilla and powdered sugar. Mix well and add pecans, stir to incorporate. Pour frosting over warm cake.

Carrot Cake**Debbie Jeffers**

2 c. sugar	2 c. flour
2 tsp. baking soda	2 tsp. cinnamon
1 1/2 tsp. salt	1 1/2 c. vegetable oil
4 eggs	3 c. grated carrots

Sift dry ingredients. Add oil and eggs, one at a time, beating after each. Fold in carrots. Pour into a greased 9x13 pan or Bundt pan and bake at 350°F for 45-55 minutes (for 9x13 pan) or 55-60 minutes (for a Bundt pan).

Cakes:

1/4 c. butter

1 c. sugar

6 eggs

1 tsp. vanilla

1/2 c. flour sifted together with 1/3 c. unsweetened dark cocoa

Preheat the oven to 350°F. Lightly grease and flour two 9-inch pie pans (I also cut parchment rounds for the bottoms). Melt the butter and set aside. Warm the eggs and sugar over warm water until body temperature. Beat the eggs and sugar 10-15 minutes until triple bulk. VERY GENTLY fold in the melted butter, vanilla and flour mix (folding to quickly work mixing will cause the bulk to drop and the cakes will be flatter). Make sure all lumps are gone. Pour into pans and bake for 25-30 minutes. Cool in pans a few minutes then turn out and cool completely. The cakes will be flatter and denser than a traditional cake.

Syrup:

1/2 c. sugar

2 tbsp. water

1/4 c. cherry brandy*

Combine the sugar and water in a saucepan. Boil then reduce heat and simmer for 5 minutes. Add the brandy and mix. Brush over cooled cakes, flip and brush over the other side.

Frosting:

2 c. heavy cream

1/4 c. powdered sugar

2 tbsp. cherry brandy*

(unsifted)

Combine cream with the sugar and beat until desired frosting thickness. Do not beat too long or you will end up with sweet butter! Add brandy (if desired). Frost the first layer. Add cut up maraschino cherries and dust with unsweetened chocolate shavings. Add second layer and repeat with whole cherries. Do not frost the sides. Refrigerate until serving.

*Note: Can substitute with blackberries and blackberry brandy.

Honey Bun Cake

Julie Loven

1 pkg. butter recipe yellow cake mix	1/4 c. milk
1 c. butter, softened	4 eggs
8 oz. sour cream	1/3 c. packed brown sugar
1/3 c. chopped pecans	2 tsp. ground cinnamon
1 c. powdered sugar	1 tbsp. milk
	1 tsp. vanilla

Preheat oven to 350°F. Grease the bottom only of a 9x13 cake pan. Remove 1/2 c. of the dry cake mix (reserve remaining) and put a large bowl. Add milk, butter, eggs and sour cream and beat on medium speed for 2 minutes, scraping the sides occasionally. Spread half the batter into the pan. In another bowl, stir together reserved cake mix, brown sugar, pecans and cinnamon; sprinkle over the batter. Carefully spread batter evenly over pecan mix. Bake for 35-40 minutes or until deep golden brown and cake springs back to the touch. Mix powdered sugar, milk and vanilla until thin enough to drizzle; stir in additional milk if needed. Poke the top of the cake several times with a fork. Drizzle icing mix over warm cake and spread. Cool completely, at least one hour. Store covered.

Oatmeal Spice Drop Cookies

Jessica Holst

3/4 c. flour	1/2 tsp. baking soda
1/4 tsp. salt	1 stick unsalted butter, melted & cooled
3/4 c. packed light brown sugar	1 large egg
1/2 tsp. vanilla	1 1/2 c. rolled oats (not instant)
1 c. spiced gumdrops, coarsely chopped	

Preheat oven to 350°F. Line two large baking sheets with parchment. Combine flour, baking soda and salt in a bowl. In a large bowl, using an electric mixer on medium speed, beat together butter and brown sugar until well combined. Beat in egg and vanilla. Stir in flour mix until just combined. Fold in oats and gumdrops. Drop dough by heaping tablespoonfuls onto prepared baking sheets, leaving 2 inches between each cookie. Bake until golden around the edges but still soft on top, about 15 minutes. Let stand on baking sheet for 5 minutes before transferring to baking rack; cool completely.

Fresh Apple Cake**Unknown**

1 c. sugar	1/2 c. butter or canola oil
2 eggs	4 c. apples, peeled & chopped fine
2 c. flour	2 tsp. baking soda
2 tsp. cinnamon	1 tsp. nutmeg
1/2 tsp. salt	1 c. chopped nuts (optional)

Cream together sugar, butter and eggs until light and fluffy. Add remaining ingredients. Pour into greased 9x13 pan and bake at 350°F for 40-45 minutes. Serve hot with pudding sauce.

Pudding Sauce:

Melt 1/2 c. butter in a saucepan. Add 1 c. sugar and 1/2 c. half & half. Bring to a boil; simmer for a few minutes. Add 1/2 tsp. vanilla and a dash of nutmeg.

Cranberry Cake**Barb Rasmussen****Cake:**

1 c. sugar	2 c. flour
2 tbsp. melted butter	2 tsp. baking powder
1 c. milk	2 c. whole, fresh cranberries*

Sauce:

2 c. half & half	1 c. butter
1 c. sugar	1 tsp. vanilla
2 tbsp. flour	

Combine cake ingredients and put in a greased 9x13 greased cake pan. Bake at 350°F for 30 minutes. To make the sauce, melt the butter in a saucepan and add the sugar and cream. Whisk in flour and vanilla. Cook until done, stirring frequently. Serve over warm cake.

*Can substitute blueberries for the cranberries.

Pumpkin Pie Cake

Unknown

15 oz. can solid pack pumpkin 3 eggs, slightly beaten
 $\frac{3}{4}$ c. sugar $\frac{3}{4}$ c. packed light brown sugar
2 tsp. pumpkin pie spice 1 can evaporated milk
1 pkg. yellow cake mix 1 stick butter, melted
1 c. coarsely chopped pecans

Preheat oven to 350°F. In a large bowl, combine pumpkin, eggs, sugars, pumpkin pie spice and evaporated milk; mix well. Pour into an ungreased 9x13 pan. Sprinkle dry cake mix evenly over the batter. Drizzle melted butter evenly over top and sprinkle with pecans. Bake for 1 $\frac{1}{4}$ hours or until the top is set. Cool completely before cutting.

Cajun Cake

Unknown

2 c. flour 1 c. flake coconut
2 c. sugar 1 c. pecans, chopped
2 eggs 20 oz. can of crushed
1 $\frac{1}{2}$ tsp. baking soda pineapple with the juice
1 tsp. vanilla

Icing:

1 c. powdered sugar 8 oz. cream cheese
 $\frac{1}{2}$ tsp. vanilla $\frac{1}{2}$ stick butter, softened

Mix ingredients together. Pour into greased 9x13 pan and bake at 325°F for 45 minutes or until browned and firm to the touch. Mix together the icing ingredients, beat until incorporated. Ice cake while still warm, but not too hot!

Monster Cookies

Darrell & Tammy Schmitt

1 $\frac{1}{2}$ c. peanut butter 1 c. brown sugar
1 c. sugar $\frac{1}{2}$ c. butter
1 tbsp. sour cream 3 eggs
 $\frac{1}{2}$ tsp. vanilla 4 $\frac{1}{2}$ c. old fashioned oatmeal
2 tsp. baking soda 1 c. each M&M's and chocolate chips

Mix all together. Bake at 350°F. Do NOT overbake.

Twinkie Cupcakes

Unknown

Cupcakes:

1 box yellow cake mix	1/2 pkg. instant French vanilla pudding
1/2 c. sour cream	1/3 c. oil
1 c. water	3 eggs

Filling:

2 7-oz. containers of marshmallow fluff	1 c. shortening
2/3 c. powdered sugar	1 tsp. vanilla
4 tsp. hot water	1 tsp. salt

Preheat oven to 350°F. Line 2 muffin tins with cupcake wrappers. Mix cake mix, eggs, sour cream, water, oil and pudding mix. Add 3 tbsp. batter to each cupcake liner (there will be extra mix). Bake for 16 minutes or until just turning golden brown. Allow to cool completely. Mix the filling by starting with mixing salt and hot water in a large bowl until dissolved; allow it to cool down. In another bowl, mix together marshmallow fluff, shortening, powdered sugar and vanilla. Add fluff mix to the cooled salty water and mix well.

Using a large round icing tip, remove a small center cake piece for the filling. You can use other utensils for this if you have, even the end of your thumb. Using a large round piping tip, fill the cupcake by placing the tip halfway in the cupcake and pulling up while applying pressure to fill the "hole." Use same tip to make a swirly top to the cupcakes.

Tip: If you want to pie a larger amount of filling into the cupcake, increase the filling ingredients by half.

Baked Apple Pie Roll-ups

Kristine Oman

10 slices of white bread, crusts removed
1/2 c. sugar
1 tsp. cinnamon
1 can apple pie filling
1/3 c. melted butter

Preheat the oven to 350°F. With a rolling pin, flatten each piece of bread. Combine the cinnamon and sugar and put on a small plate. Pour the apple pie filling in to a bowl and chop up the pieces a little bit. Put 2 tbsp. pie filling on each slice of bread and roll up. Dip each roll into the melted butter and then roll in the cinnamon/sugar. Place rolls seam side down on a greased cookie sheet (I use parchment paper) and bake for 15 minutes or until browned and crispy. Serve warm and topped with caramel or ice cream.

*Makes for a yummy afterschool treat! My kids loved these!

Oatmeal Cake with Coconut Pecan Frosting

Unknown

1/2 c. quick oats
1/2 c. sugar
2/3 c. flour
1/2 tsp. baking soda
1/4 c. shortening
3/4 c. boiling water
1/2 c. brown sugar
1/2 tsp. salt
1 egg

Mix oatmeal with boiling water, stir and cover. Mix remaining ingredients then stir into the oatmeal mix. Grease and flour a 9x9 pan and pour batter in. Bake at 350°F for 23-25 minutes.

Frosting:

3 tbsp. melted butter
1/2 c. sweetened shredded coconut
2 tbsp. milk
1/3 c. brown sugar
1/2 c. chopped nuts
1/2 tsp. vanilla

Combine all ingredients and mix thoroughly. Carefully spread frosting over the top of the cake and broil until coconut is just browned. Watch **very** closely - it won't take very long. Cool and serve.

Fudge Ribbon Cake**Bonnie Hill****Cake:**

1 pkg. chocolate cake mix	8 oz. pkg. cream cheese, softened
2 tbsp. butter, softened	
14 oz. can sweetened condensed milk	1 tbsp. cornstarch
1 tsp. vanilla extract	1 egg

Glaze:

1/2 c. sugar	1 square semi-sweet chocolate
2 tbsp. butter	5 tsp. cream

Preheat oven to 350°F. Prepare cake mix as per directions. Pour batter into a well-greased and floured Bundt pan. In another bowl, beat cream cheese, butter and cornstarch until fluffy. Gradually beat in sweetened condensed milk then egg and vanilla until smooth. Pour evenly over cake batter. Bake for 50-55 minutes or until toothpick comes out clean. Cool for 10 minutes and remove from pan; cool completely.

For the glaze, combine all the ingredients in a saucepan and bring to a rolling boil. Remove from heat and allow to cool until thickened. Pour over cooled cake.

Crockpot Lemon Burst Cake**Unknown**

1 box lemon cake mix	1/2 c. applesauce
1 1/3 c. water	3 eggs
Cream cheese frosting	1 tsp. lemon juice

Spray the inside of the crockpot. Beat the cake mix, applesauce, water and eggs together for one minute with a mixer; pour batter into crockpot. Cook on high for 1 1/2 - 2 hours, or until done. Stir together the frosting with the lemon juice and frost as you serve.

Rhubarb Cake

Erica Johnson,
Rhubarb Festival Winner

Cream together:

1 c. butter
2 eggs, beaten

3 c. sugar

Mix together:

5 c. flour
4 tsp. salt

2 tsp. baking soda

Stir together and pour into pan:

8 c. rhubarb, diced
4 c. apples, diced

2 tsp. baking soda

Sprinkle on top:

2 c. brown sugar mixed with 1 c. chopped pecans

Mix together and pour on top of hot cake:

1 c. butter, softened
1 c. evaporated milk

2 c. sugar

Oreo Ice Cream Dessert

Char Meiners

1 package Oreo cookies
1/2 gallon vanilla ice cream,
softened

1/3 c. butter, melted
1 jar fudge topping

1 carton Cool Whip

Crush Oreos (3 rolls total). Mix melted butter into cookie mix. Reserve 1/2 cup for topping; spread remaining cookie mix into a 9x13 pan. Freeze 30-45 minutes. Spread ice cream over crumb bottom and return to freezer for 30 minutes. Pour fudge topping over the ice cream and return to freezer. Before serving, spread the Cool Whip over the ice cream and sprinkle with reserved cookie crumbs.

Pumpkin Custard Cake**Jessica Holst**

1/2 c. butter	2 c. milk
4 eggs, separated	1/8 tsp. cream of tartar
1 3/4 c. powdered sugar	1 tsp. vanilla
2 tsp. cinnamon	1 tsp. ginger
1/2 tsp. cloves	1/4 tsp. allspice
1 c. pumpkin puree	1 c. flour

Preheat oven to 325°F and grease a 9x9 pan. Melt butter and set aside to cool. Warm the milk until lukewarm and set aside. Whip egg whites with cream of tartar until stiff peaks form; set aside. Beat egg yolks and powdered sugar until light. Beat in melted (cooled) butter, vanilla, cinnamon, ginger, cloves and allspice. Mix flour in. Beat in the pumpkin and 1/2 c. milk. Scrape down sides of the bowl and add remaining milk in a steady, slow stream. Gently fold in/stir in egg whites by hand. Pour into prepared pan. Bake 55-65 minutes. Cake will be jiggly but should not be runny. Allow cake to cool completely before cutting.

Healthy Peanut Butter Oatmeal Cookies**Unknown**

2 ripe bananas, mashed	1/3 c. reduced fat peanut butter
2/3 c. unsweetened applesauce	1 tsp. vanilla
1/2 tsp. salt	1/2 tsp. cinnamon
Dash of ground cloves	dash of ground nutmeg
1 1/2 c. quick or old fashioned oats	1/4 c. nuts, unsalted
1/4 c. semi-sweet chocolate chips	1/4 c. reduced fat unsweetened shredded coconut (opt.)

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside. Mix bananas, peanut butter, applesauce, vanilla and spices. Add remaining ingredients; stir until well combined. Spoon rounded tablespoon onto the baking sheet, leaving about an inch or so between each; flatten slightly. Can place a few more chocolate chips on the top of each cookie. Bake for 20-30 minutes. Allow to cool slightly.

No one who

cooks

cooks alone even at
her most solitary



a **COOK** in
THE KITCHEN IS
SURROUNDED

by **generations** of cooks

past

the **advice** and **menus** of cooks

present

& the **wisdom** of

cookbook writers

Miscellaneous Odds & Ends



Crockpot Apple Butter

Unknown

2 c. brown sugar
5 lbs. apples, peeled, cored
and cut into chunks

1/2 tsp. cinnamon

Mix sugar and cinnamon well. Put apples in slow cooker and toss with sugar mix. Cook on low 10 hours. Using an immersion or stand blender, puree the mixture; cook on high for one hour.

Hot Fudge Topping

Sandy Rein

1/2 c. butter
12 oz. evaporated milk
1 tsp. vanilla

1 c. semi-sweet chocolate chips
2 c. powdered sugar

Melt butter and chocolate chips in a saucepan, stirring frequently. Add evaporated milk and sugar. Boil until thickened and add the vanilla.

Autumn Relish

Alison Tufte

1 qt. carrots
1 qt. cabbage
1 qt. green tomatoes

1 pt. onions
1 large green pepper
1 large red pepper

Grind together and add the following:

3/4 qt. vinegar
1 qt. sugar
1 tbsp. non-iodized salt

1 tbsp. celery seed
1 tbsp. mustard seed

Cook over medium-high heat until carrots are tender.

Margarita Slush

Mary Specht

2 qt. water

1 pint tequila

12 oz. frozen limeade

12 oz. frozen lemonade

Mix ingredients in large container or ice cream bucket and freeze. To serve, fill glass $\frac{1}{2}$ - $\frac{1}{4}$ full of slush mix the fill remainder of glass with 7-Up or Sprite..

Kool-Aide Play-doh

Unknown

2 $\frac{1}{2}$ c. flour

3 tsp. oil

2 c. boiling water

2 pkgs. Kool-Aide, any flavor

$\frac{1}{2}$ c. salt

Mix flour, salt and Kool-Aid in a bowl. Boil water and add oil to it. Mix the dry with the wet until moist. Knead until smooth and soft; add flour if it is too sticky.

How to Preserve Fresh Basil

Unknown

You will need:

Fresh basil leaves

salt

Olive oil

clean glass container with lid

Sprinkle a little salt in the bottom of the container. Add basil, then olive oil. Repeat layers until container is full or you're out of basil. Be sure to press down in order to cover all the basil with oil & salt. Put lid on the container, label it and refrigerate; can be stored in the refrigerator for up to 2 years.

Note: Olive oil placed in the refrigerator will solidify. This is normal. All you need to do is scoop out the amount of basil leaves you need and allow them to sit in a bowl to reach room temperature. If you prefer less oil, rinse leaves off.

Straw Bale Gardening

Unknown

Tip straw bales on their sides – 4 in a row with “T” posts at the end works the best.

- Day 1: sprinkle each bale with ½ c. high nitrogen fertilizer – DO NOT use any that contains an herbicide – water fertilizer into the bales
- Day 2: water each bale
- Day 3: sprinkle ½ c. fertilizer evenly per bale and water each bale
- Day 4: water each bale
- Day 5: sprinkle ½ c. fertilizer evenly per bale and water each bale
- Day 6: water each bale
- Days 7-9: sprinkle ¼ c. fertilizer evenly per bale and water each bale
- Day 10: Sprinkle 1 cup. 10-10-10 per bale and water each bale

Feel the bales; they are decomposing inside. If they feel hot, wait a day or two. The temp should be under 105°F. If you feel warmth, you can start your seeds or plants. Using a trowel, open a crack in the bale and plant to the depth of the first leaf. Seal up cracks with potting mix and water. For seeds, add 2 inches of potting soil on top of the bale.

Use liquid fertilizer very 2-3 weeks and water after to rinse off leaves.

Homemade Deer Repellent

Vicki Kruegel

2 eggs

2 cloves garlic

2 tbsp. tabasco sauce

2 c. water

Puree all ingredients in a blender. Let sit at room temperature for 2 days. Spray or brush liquid onto plants and shrubs.

Tequila Sunset Punch

Unknown

1 qt. tequila
2 liters lemon lime soda
1/4 c. grenadine
2 qt. orange juice
1 pint orange sherbet

Mix all but sherbet and grenadine. Chill. Add sherbet just before serving and drizzle grenadine over the top.

Spiced Cider

Unknown

1 jug apple cider
1 c. rum
1 c. red hot candies

Over medium heat in a large pot, bring cider to a boil. Add red hots and stir until dissolved. Add rum before serving.

Champagne Cocktail Punch

Unknown

2 tbsp. sugar
3/4 c. brandy
4-5 dashes of bitters
2 fifths champagne, chilled

Dissolve sugar and bitters in the bottom of a punch bowl. Mix in brandy, then champagne. Add block of ice or decorative mold. Can garnish with orange slices.

Fish House Punch

Unknown

1 1/2 c. sugar
2 qt. rum
4 oz. peach brandy
1 c. sliced peaches
1 qt. lemon juice
2 qt. water
1 qt. cognac
block of ice with peaches
frozen into it

Grease a small roaster. Preheat oven to 250°F. Place meat, celery, carrots, potatoes and onion in roaster. In bowl, mix remaining ingredients together and pour over the meat mix. Cover and bake for 5 hours.

Cranberry Slush

Unknown

3 oz. box cherry Jell-O 1 c. boiling water
3 c. cold water 1 large can frozen lemonade
1 large can frozen orange juice 2 c. cranberry juice
2 c. (or so) vodka

In an ice cream pail or larger pail, dissolve the Jell-O into the boiling water; add cold water. Add remaining ingredients. Freeze. Serve with 7-Up, Sprite or Sierra Mist.

Caramel Apple Mimosas

Unknown

2 tbsp. caramel 2 tbsp. cinnamon sugar
1 c. apple cider 8 oz. caramel vodka
1 bottle champagne apple slices for garnishing

Pour the caramel sauce into a small dish and the cinnamon sugar into another small dish. Dip champagne flutes into caramel to rim glass, then dip in the sugar. Pour apple cider and caramel vodka into champagne flutes; top with champagne. Garnish with apple slice and serve.

Norwegian Egg Coffee

Kristine Oman

5 tbsp. coffee (medium grind) 1 egg
7 c. water

Beat the egg in a small bowl with a fork then add the coffee grounds; mix until it looks like sludge. In a large coffeepot or saucepan, bring the water to a rolling boil; add the coffee/egg mix and continue boiling until the foam disappears (2-3 minutes). Remove from heat and add 1 c. cold water to help settle the grounds. To serve, pour the coffee through a strainer to catch any loose grounds. Don't worry, there is absolutely NO eggy taste, just delicious, smooth coffee!

Caramel Corn

Jessica Holst

- | | |
|-------------------------------|--------------------------|
| 4 qt. popped popcorn | 1 c. brown sugar |
| ½ c. light or dark corn syrup | ½ c. butter or margarine |
| ½ tsp. salt | ½ tsp. baking soda |
| 1 tsp. vanilla | |

Spray a large, shallow roasting pan with cooking spray. Add popcorn and place in preheated 250°F oven while preparing caramel topping. Mix brown sugar, corn syrup, butter and salt in a heavy 2-qt. saucepan. Stirring constantly, bring to a boil over medium heat. Boil for 5 minutes without stirring. Remove from heat and stir in baking soda and vanilla; mix well. Pour syrup over warm popcorn, stirring to coat evenly. Bake for 45 minutes, stirring occasionally. Remove from oven and spread on foil sprayed with cooking spray. Cool and break apart. Store in tightly covered container.

