



COMPANY COOK BOOK

PRESENTED BY:

 **high level**

CULTURE COMMITTEE



APPETIZERS & SNACKS



START YOUR PARTY OFF RIGHT WITH
THESE SIMPLE AND EASY GO-TO
APPETIZER RECIPES.

Grandma's Christmas Cheese Ball



submitted by:
Bailey Scott

"My husband's grandmother makes this for us every single year at Christmas. She doesn't typically cook, so this recipe is one of my favorites because it is delicious and reminds me of her."

Instructions

1. Combine cream cheese, pineapple, and onion. Chill overnight.
2. Shape into ball and roll in crushed pecans. Serve with favorite crackers

Ingredients

- ❁ 8oz cream cheese (room temp) x 2
- ❁ 1 small can crushed pineapple - drained
- ❁ ¼ cup green onion
- ❁ crushed pecans

La Paz Queso Dip



submitted by:
Steve Sartino

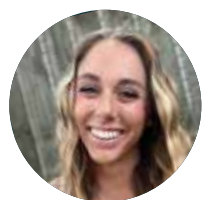
Instructions

1. Melt cheese and milk in a double boiler on the stovetop (or if you don't have a double boiler, heat milk in a large pot and add cheese to melt, stirring frequently).
2. When cheese is melted, add the remaining ingredients, and reduce the heat to a simmer for about 30 mins. Serve with favorite crackers

Ingredients

- ❁ 1 ¼ lbs white American cheese, cubed
- ❁ ⅔ cup milk
- ❁ ½ cup diced white onion
- ❁ ¼ cup diced Anaheim chilies
- ❁ ¼ cup diced pickled jalapenos
- ❁ ¼ cup canned diced whole tomatoes
- ❁ 2 cloves chopped garlic
- ❁ 1 tsp ground cumin
- ❁ ½ tsp black pepper

Everything Bagel Mini Weenies



submitted by:
Erica Soroka

“This a quick and tasty snack for any holiday party. I’ve personally made these for Friendsgiving parties, birthdays, and just for an at home treat—they’re always the first to be demolished. They are the perfect fall day comfort snack to curl up on the couch and watch movies or just spend time with loved ones.”



Ingredients

- ❁ Hillshire Farm Cheddar Lit’l Smokies
- ❁ Pillsbury crescent rolls (I personally use the Hawaiian Roll flavor)
- ❁ Butter
- ❁ Everything bagel seasoning (Trader Joes has the best)
- ❁ Italian seasoning

Instructions

1. You’ll want to preheat the oven to 400° F
2. Open the crescent roll container and spread out over a cutting board. Cut the rolls into small strips—the size will depend on whether you prefer the weenie to be completely covered or just slightly.
3. Wrap the Hillshire Farm Cheddar Smokies in the crescent roll strips.
4. Melt down the butter, sprinkle in a small amount of Italian seasoning, and mix together. Coat the entire outside of the wrapped weenie in it—this step can be skipped and a cooking spray of your choice can be used instead if you prefer to use less butter.
5. Take the everything bagel seasoning and do one of two things: either roll the mini weenie in the seasoning completely or sprinkle it on top. The step you choose will depend on how much of the seasoning you’d like to stick. Keep in mind the seasoning does flake off quite a bit once it’s baked so I suggest rolling it.
6. Place the weenies on a baking tray decently spread apart and place in the oven for 8 to 12 minutes. Cooking time will depend on how crispy you prefer your puff pastry.
7. Place in a container and serve.

Mesquite Beef Jerky



submitted by:
Justin Woodard

"Beef jerky has always been my go to snack! Unfortunately, store bought has gotten expensive. So I just make my own!"

Instructions

1. Mix wet and dry ingredients.
2. Slice london broil ¼" against the grain.
3. Marinate the jerky for 24 hours.
4. Drain after 24 hours, and pat jerky dry.
5. Dehydrate for 4 ½ hours in a dehydrator until dry and bendable.

Ingredients

- ❖ 2-3 lb London Broil
- ❖ 1 cup soy sauce
- ❖ 1 tbsp lime juice
- ❖ 2 tbsp worcestershire sauce
- ❖ 2 tbsp brown sugar
- ❖ ¼ cup Mesquite seasoning

The BEST Fruit Dip



submitted by:
Bailey Scott

"My mother-in-law taught me how to make it and its easy and delicious, so it's my baby shower, bridal shower, party go-to!"

Instructions

1. In a stand mixer or large bowl with electric hand mixer, combine all ingredients until thoroughly mixed.
2. Use fruit or graham crackers to dip. Food coloring can be added for holidays to make festive!

Ingredients

- ❖ 13 oz marshmallow fluff
- ❖ 8 oz cream cheese x 2
- ❖ 2 cups of powdered sugar
- ❖ Fresh fruit of choice



SOUPS



THESE TRIED AND TRUE SOUP RECIPES
ARE SURE TO WARM YOUR SOUL NO
MATTER THE OF THE YEAR.

Chicken Tortellini Soup



submitted by:
Kameron Bruner

“Recipes usually pass down from the older to the younger generation, but this recipe is actually doing the opposite in my family. I came across this recipe (so no, I wasn’t the mastermind behind this dish but it still counts for finding it!) and showed my mom and sister how to cook it as well as my grandparents. They loved it and make it themselves now. Every time they make it, they send me a photo and say how yummy it is. It makes me proud to teach them something new.”



Ingredients

- ✿ Dried basil, dried parsley - 1 tsp ea
- ✿ Dried oregano, mustard powder - ½ tsp ea
- ✿ Ground sage, pepper - ¼ tsp ea
- ✿ 1 ¼ lb bone-in chicken breast
- ✿ Salt and pepper to taste
- ✿ Italian seasoning - 2 tsp
- ✿ Olive oil, butter - 2 tbsp ea
- ✿ 1 yellow onion - diced
- ✿ ¾ cup carrots, 2 ribs celery - diced
- ✿ 3 cloves garlic, minced
- ✿ 6 cups chicken broth
- ✿ 1 tsp worcestershire sauce
- ✿ 1 tsp hot sauce
- ✿ Refrigerated tortellini, about 2 cups

Instructions

1. Season each side of the chicken with salt, pepper, and Italian seasoning. Heat olive oil in a 4 ½-quart soup pot over medium-high heat. **Note:** *Searing is optional. Raw or cooked chicken can be added to the broth later.*
2. Add the chicken and cook for 3-4 minutes per side, until a little bit of a brown color has developed. Remove and set aside. Let the chicken rest for 10 minutes, then use 2 forks to shred. If the middle isn’t cooked, it will finish cooking in later steps.
3. Combine the seasonings and set aside. Melt the butter in the same pot and use a silicone spatula to “clean” the bottom of the pot. Add the diced onions, carrots, and celery and cook for 5 minutes. Add the minced garlic, Worcestershire sauce, hot sauce, and seasonings. Cook for 1 more minute.
4. Add the chicken broth and shredded chicken. Bring to a very gentle boil, (cooking the liquid rapidly will make the chicken tough). Simmer, partially covered, for 15 minutes, or until the chicken is cooked through.
5. Add the refrigerated tortellini and simmer until cooked through. (Refer to package for guidance on timing.) Rana refrigerated tortellini take just 3 minutes. Taste and add any seasonings if desired, including up to ½ teaspoon of salt. Serve!

Greek-Style Lemon Chicken Soup



submitted by:
Courtney Holt

"I borrowed this recipe from Carissa Stanton's blog, BUT it sure is tasty, and you should make it, because it's easy, good for you, and pairs great with a grilled cheese or some lil crunchy croutons."



Ingredients

- * 2 chicken breasts
- * ½ white onion - diced
- * 2 carrots - diced
- * 4 cloves garlic - crushed/diced
- * 1 cup uncooked orzo
- * 2-3 tbsp fresh dill and parsley (+ more to serve) - don't skip this the fresh dill is KEY
- * 3 egg yolks
- * 2 lemons
- * 2 tbsp olive oil (+ more to serve)
- * 8 cups chicken broth
- * 1 tsp salt & pepper (+ more to taste)

Instructions

1. Sauté white onion, carrot and garlic in 2 tbsp olive oil over medium heat (or the saute setting in your InstantPot). After about 5 minutes, add uncooked orzo.
2. Make space for the chicken breasts and sear for 2-3 minutes each side. Add the chicken broth, fresh dill and parsley and salt & pepper. Pressure cook for 10 min in your InstantPot or bring to a simmer and cook covered for 30 min in a regular soup pot.
3. **THIS IS THE MOST IMPORTANT PART:**
Once the soup is done and the chicken is cooked through, set aside 1 cup of hot broth and slowly add it to your egg yolks (1 tbsp at a time) while whisking vigorously. This prevents the eggs from scrambling when you add it to the soup!
4. Remove the chicken, shred it and add back in with the juice from the lemons and the egg yolk mixture.
5. Add more salt and pepper to taste. Serve with fresh parsley and dill and drizzle with a little olive oil!

Recipe Notes:

I made this in an Instant Pot but you can do it in a regular soup pot as well!

Mama's Chicken Noodle Soup



submitted by:
Sierra Harbin

"My mom has made this since I was a little kid and it is hands down the best comfort food I could ask for, and now I get to share it with all of you!"



Ingredients

- ❖ 2 cups carrots, chopped
- ❖ 2 cups celery, chopped
- ❖ 1 cup onion, chopped
- ❖ 3 tbsp minced garlic
- ❖ 3 tbsp butter
- ❖ 1 bag egg/dumpling noodles
- ❖ 1 whole rotisserie chicken
- ❖ 32-64 oz chicken broth
- ❖ Nature's Seasoning (as much as desired)
- ❖ 2 tbsp (or more) oregano
- ❖ 2 tbsp ground black pepper
- ❖ 1 tbsp corn starch

Instructions

1. Remove chicken from bone and shred chicken into bite-sized pieces
2. Take bones and skin and boil them in a pot for 20-30 minutes to get an organic chicken broth.
3. In a separate pot, sauté onions and garlic until translucent.
4. Add carrots and celery to pot and let them sauté for a few minutes.
5. Remove bones and skin from broth; pour broth into pot with onions, carrots, and celery.
6. Add additional (not homemade) chicken broth to the pot and stir - as much as you'd like.
7. Add noodles to pot, cook until al denté.
8. Add shredded chicken and seasoning. Season to taste- add as much as you want to make it yummy for you.
9. Add cornstarch and STIR.
10. Serve and enjoy!

Surin's Thai Coconut Soup



submitted by:
Steve Sartino

Instructions

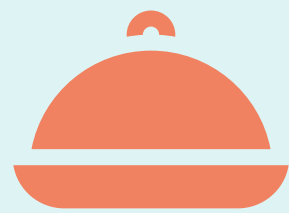
1. Heat the oil in a large stockpot or Dutch oven over medium heat.
2. Add the lemon grass, ginger, and garlic and cook, stirring constantly, until aromatic, 30 to 60 seconds.
3. Add the curry paste and cook, stirring constantly, for 30 seconds.
4. Add 1/2 cup chicken stock to the pot and stir to dissolve the curry paste.
5. Add the remaining stock, fish sauce, and sugar and bring to a boil over medium-high heat.
6. Reduce the heat to low, partially cover, and simmer to blend flavors, about 20 minutes.
7. Stir in the coconut milk, chicken, mushrooms, and lime juice.
8. Bring back to a simmer and cook until the stock is hot and the chicken is no longer pink, about 5 minutes.
9. Taste for seasoning and add salt if desired.
10. Serve immediately, garnishing each bowl with cilantro and scallions.

VARIATION: THAI SHRIMP AND COCONUT SOUP

Substitute 1/4 pound peeled and deveined medium shrimp for the chicken in step 3.

Ingredients

- * 1 tbsp canola oil
- * 3 tbsp lemongrass, outer sheath removed, bottom 3 inches trimmed and minced
- * 2 tbsp fresh ginger, minced
- * 2-3 tsp Thai red curry paste
- * 3 tbsp fish sauce or 3 tbsp soy sauce
- * 1 tbsp sugar
- * 14 oz unsweetened coconut milk
- * 12 oz boneless skinless chicken breasts, cut into 1 by 1/4-inch strips
- * 15 oz straw mushrooms, drained and rinsed
- * 3 tbsp lime juice
- * Salt
- * 1/2 cup whole fresh cilantro leaves, loosely packed
- * 3 scallions, greens only, sliced thin



SIDES



PAIR THESE TASTY TRIMMINGS WITH YOUR
FAVORITE DISH TO AMPLIFY YOUR MEAL
FOR ANY OCCASION.

Brussel Sprouts with Bacon and Garlic



submitted by:
Lauren Anderson

"I've been making this for our family for years and it's a request at most holidays. Even brussel sprout haters enjoy this! The bacon and balsamic in this go together like bread and butta :)"

Instructions

1. Preheat oven to Roast or Bake at 400°F.
2. Rinse the brussels sprouts. Peel the loose, outer leaves. Trim the end, then cut brussels sprouts in half.
3. Heat a skillet on medium heat. Slowly cook bacon pieces until fat is released, but bacon is still soft and not crisp yet. Remove skillet from heat. Then add minced garlic, balsamic vinegar and stir until combined.
4. Place brussels sprouts piled in the middle of the sheet pan. Pour bacon oil mixture onto the brussels sprouts. Gently toss until the brussels sprouts are evenly coated with bacon oil. Spread the brussels sprouts into one even layer on the sheet pan. Season with salt and pepper.
5. Bake in oven for 20 minutes, then gently toss and mix the brussels sprouts. Bake for another 20 minutes, or until the brussels sprouts are tender and bacon is crisp. Add salt and pepper to taste if needed. Serve warm.

Ingredients

- ❁ 4-5 slices bacon , cut into small pieces
- ❁ 1 ½ lb (685g) brussels sprouts
- ❁ 3-4 cloves garlic , minced
- ❁ 1 tbsp (15ml) balsamic vinegar
- ❁ Kosher salt to taste
- ❁ Fresh cracked pepper to taste

Grandma's Green Bean Casserole



submitted by:
Lauren Gann

Instructions

1. Pre-heat oven to 350° F.
2. In a large skillet over medium heat, melt 2 tablespoons of butter. Stir in flour until smooth. Stir in sour cream, salt, and sugar. Add green beans and stir to coat. Transfer the mixture to a casserole dish. Spread shredded cheese over the top.
3. In a separate bowl, melt 1 tbsp of butter. Dump the fried onions in the bowl and mix it up in the butter, then spread on top of the green beans.
5. Bake until the topping is golden brown and cheese is bubbly. Approximately 30 minutes.

Ingredients

- ❁ butter, flour - 2 tbsp ea
- ❁ salt, sugar - 1 tsp ea
- ❁ 1 cup sour cream
- ❁ 2 cans French style green beans
- ❁ 2 cups shredded cheddar cheese
- ❁ 1 pack of French's fried onions
- ❁ 1 tbsp melted butter

Roasted Garlic Mashed Potatoes



submitted by:
Makayla Wright

"These are newer recipes that I have come across and tweaked. I brought this side to my boyfriend's family Christmas cookout last year and it was well received! I hope for this to be a regular dish I make for the holidays for years to come."

Ingredients

- ❁ 1 ½ lb of Russet Potatoes
- ❁ 1 head of garlic
- ❁ ¼ cup salted butter*
- ❁ ¼ cup heavy cream
- ❁ 1 ½ oz cream cheese
- ❁ 1 tsp olive oil
- ❁ Salt & pepper to taste
- ❁ Garlic & onion powder to taste
- ❁ 2 sprigs of fresh rosemary

Instructions

1. Preheat oven at 400° F
2. Chop the top off of the garlic and remove excess skin. Drizzle with oil and wrap in tin foil. Roast in the oven for 40 minutes.
3. Once cooled, squeeze out the garlic into a small bowl and mash it up.
3. Wash and cut potatoes into 1 inch cubes (peel the skin if you'd like). Cover with water in a large pot, salt the water, and boil for 15-20 minutes until tender.
4. In a small pot, melt and combine butter, heavy cream, and rosemary. Keep on a low heat so rosemary can steep. Remove rosemary before combining with potatoes.
5. Combine drained potatoes, garlic, cream mixture, cream cheese, salt & pepper, and any additional seasonings in a stand mixer using the paddle (or use your favorite mashing method). Make sure not to over mash!

"I am originally from Idaho, so mashed potatoes and gravy has always been a staple in my family. There are people in my family that swear by only using Idaho russet potatoes and would be upset if you used Yukon."

Chicken Herb Gravy



Instructions

1. Melt the butter in a small pot.
2. Add flour, herbs, and ¾ tsp each salt & pepper. Cook 2-3 min.
3. Add wine. Cook 1 min.
4. Slowly add chicken stock and water.
5. Bring to a boil and cook for 10 minutes.
6. Adjust salt and pepper as needed.

Note: *you can sub these with unstalted items

Ingredients

- ❁ ¼ cup salted butter*
- ❁ ¾ tsp pepper
- ❁ 2 cups chicken stock*
- ❁ ½ cup white wine (I use Beringer Pinot Grigio)
- ❁ 3 tsp fresh chopped rosemary
- ❁ ¼ tsp italian seasoning
- ❁ ¼ cup flour
- ❁ ¾ tsp salt
- ❁ ¼ cup water

Crockpot Mac & Cheese



submitted by:
Blair Beard

"It's mac and cheese, super easy to make and everyone loves it."

Instructions

1. Spray 6-quart slow cooker with non-stick spray.
2. Rinse the uncooked pasta well in cold water. Drain.
3. Add uncooked pasta to crockpot along with milks, cheeses, salt, pepper, mustard, and garlic. Stir to combine, making sure macaroni is submerged in liquid as much as possible. Dot with cubed butter.
5. Cover and cook on low heat for 1 hour. Check and stir. Depending on your slow cooker, your dish could be done at this point or require UP TO 1-2 more hours.
6. If not done, continue cooking and checking periodically (ever half hour or so). When done, pasta will be tender and liquid will be thick and creamy. Sauce will thicken even more after lid is removed and mac and cheese sits.

Ingredients

- ❁ 1 lb elbow pasta
- ❁ 2 ½ cups whole milk
- ❁ 1 can (12 oz) evaporated milk
- ❁ 3 cups (12 oz) shredded sharp cheddar
- ❁ 1 cup (4 oz) shredded American cheese
- ❁ 1 tsp salt, ½ tsp black pepper
- ❁ ½ tsp dry ground mustard
- ❁ ¼ tsp garlic powder
- ❁ ¼ cup cubed butter

Crockpot Cheesy Potatoes



submitted by:
Allie VanNamen

"I'm not a huge cook, so any easy to make comfort food to share — or not ;) — is perfect!"

Instructions

Mix all ingredients in slow cooker and put on low for 6-8 hours. Stir every hour to make sure it cooks evenly. Best if doubled to have lots of leftovers!

Ingredients

- ❁ 1 (20 oz) package of Frozen Simply Potatoes Shredded Hash Browns
- ❁ ½ can cream of chicken soup
- ❁ 2 cups shredded cheddar cheese
- ❁ ¾ cup sour cream
- ❁ ¼ cup chopped onion
- ❁ ¼ cup butter or margarine, melted
- ❁ ½ tsp salt

Poor Man's Mac 'N Cheese



submitted by:
Lauren Gann

"I grew up eating this mac 'n cheese! It was passed down from my mom's grandmother. It is not everyone's cup of tea, but we love some crispy mac 'n cheese."

Instructions

1. Preheat oven to 350°F
1. Cook Elbow Noodles according to the box.
2. Dice up your blocks of cheese to your liking.
3. Drain noodles and dump in a large pan.
4. Add 1 block of butter (you can dice it up if you'd like to get an even coat!). Add your seasonings, salt, pepper, garlic powder, and dried ground mustard. Season to your liking. Stir it all up!
6. Add diced cheeses. Add your ham (optional). Stir some more!
7. Cover the top with shredded cheddar. Pour milk over top of the mac n cheese until you see a little bit peaking through the noodles.
8. Bake for 1 hour. The top will be golden brown perfection.

Ingredients

It's an old recipe; there are no exact measurements, it is all to your liking!

- ❁ 1 box elbow noodles
- ❁ Whole milk (it just tastes better)
- ❁ 1 stick of butter
- ❁ 1 block of extra sharp cheddar (yellow)
- ❁ 1 block of sharp cheddar (white)
- ❁ shredded cheddar/extra sharp cheddar
- ❁ Salt, pepper, and garlic powder
- ❁ Dried ground mustard (this is the key!)
- ❁ Ham (optional)

LA's Cranberry Sauce with a Kick



Instructions

1. In a medium saucepan combine orange juice, brown sugar, sugar, and cranberries.
2. Cover and cook over medium heat until mixture boils and cranberries start to pop.
3. Toss in the jalapenos and put the lid back on and allow to sit for 2 minutes.
4. Transfer mixture to a blender or food processor and blend until smooth. Allow mixture to cool down a bit before serving.

Note: for best results, make same day or 1 day ahead

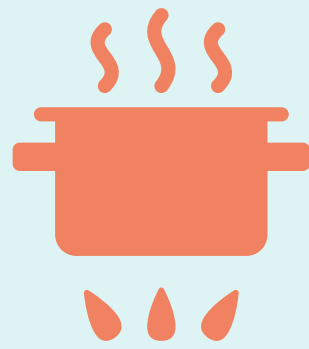


submitted by:
Lauren Anderson

"This cranberry sauce is always a Thanksgiving hit, especially if you don't mind a little heat!"

Ingredients

- ❁ 12 oz cranberries
- ❁ ½ cup orange juice
- ❁ brown and granulated sugar, ½ cup ea
- ❁ 1 jalapeno, roughly sliced



DINNER



FROM HOLIDAYS CLASSICS TO FAM
FAVORITES, TRY OUT SOME OF THESE
DELICIOUS DINNER IDEAS.

Chicken Tetrazzini



submitted by:
Wallace Bryan

“This is one of family’s favorite “comfort food” meals. We love hanging out on the couch together, watching a movie and eating this casserole together. Sometimes, we make a side of green beans and rolls to go with it, if we’re feeling fancy ;) I hope you enjoy this recipe as much as we do!”



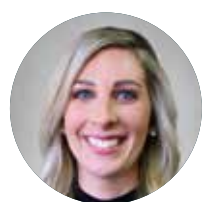
Ingredients

- ❁ 2 cups of cooked chicken
- ❁ 1 lb spaghetti, uncooked
- ❁ 2 cans cream of mushroom soup
- ❁ 2 cups shredded colby jack cheese
- ❁ ½ cup green bell pepper, finely diced
- ❁ ½ cup red bell pepper, finely diced
- ❁ ½ cup onion, finely diced
- ❁ 2 cups reserved chicken broth from pot or store bought
- ❁ 1 cup additional shredded sharp cheddar cheese
- ❁ Dash of cayenne pepper
- ❁ Salt and pepper, to taste

Instructions

1. Cook 2 chicken breasts in crock pot until it can be shredded with a fork.
2. Cook spaghetti in chicken broth (either from crock pot leftover or store bought) until al dente.
3. When spaghetti is cooked, combine with remaining ingredients except additional 1 cup sharp cheddar.
5. Add more chicken broth until mixture is desired consistency.
6. Place mixture in greased casserole 9x13 dish and top with remaining sharp cheddar.
7. Bake at 350° F for 45 minutes or until bubbly.

Easy Taco Casserole



submitted by:
Lauren Anderson

“My mom made this for my sister and I growing up. I now make it for my family. It’s easy, comforting and always hits the spot.”



Ingredients

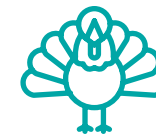
- ❁ 9” x 13” pan
- ❁ Olive oil spray to coat your pan
- ❁ 1 lb cooked ground beef seasoned with taco seasoning (drain the fat)
- ❁ A few heaping dollops of sour cream
- ❁ 1 can of refried beans
- ❁ 1 bag of shredded cheese, I usually use the mexican blend
- ❁ 1 tube of pillsbury crescent rolls or 3-4 flour tortillas (if I want to do low carb I use low carb flour tortillas)

Instructions

1. Preheat oven to 325° F. Spray your 9x13 pan lightly with olive oil spray.
2. Cook your ground beef, drain and season with taco seasoning
3. Spread out the crescent rolls or tortillas at the bottom of the pan. If I use tortillas I usually do 2 across and then cut one in half and to help cover the areas where there is space. Essentially, you are creating a crust with the crescent rolls or tortillas.
5. Spread out the cooked ground beef across the crust
6. Mix your can of refried beans and sour cream in a bowl. You don’t want it to be super thick, so add more sour cream if needed. You are now going to spread this mixture across the ground beef. Use a spatula to help do it evenly. It’s like frosting a cake :)
7. Sprinkle cheese on top of the bean mixture. Use as much as you like. I generally use just under 2 cups.
8. Pop that baby in the oven for about 25- 30 minutes. You want to make sure the cheese is good and melted.
9. Pull out and let cool for a few minutes before cutting to serve.

Note: I like to serve this with home guacamole. We also usually drizzle a little taco sauce on it. Taco bell mild is the best! Enjoy.

Southern Style Cornbread Dressing



submitted by:
Amy Mathews

"This is my mother's cornbread dressing recipe. The key is using this cornbread mix to make a softer, less mealy cornbread base. Whether you call it 'stuffing' or 'dressing', you'll be calling it delicious by the time you finish your plate!"



Ingredients

- ✿ 3 packs Martha White buttermilk cornbread mix
- ✿ 2/3 cup of milk or water
- ✿ 1/3 stick of butter
- ✿ 2 chicken breasts
- ✿ salt, pepper, sage to taste
- ✿ 1/2 onion
- ✿ 2-3 stalks celery
- ✿ 1 can (10.5 oz) cream of chicken soup
- ✿ 20 oz chicken broth

Instructions

1. Preheat oven to 450° F. Mix and bake 3 packs of cornbread according to packet instructions. I typically add milk instead of water, and add some butter to the mix.
2. After the cornbread is done, set oven to 350° F.
3. While cornbread is cooking, boil chicken breasts until completely cooked.
4. Sauté onions and celery in a pan until translucent.
5. Once cooled, crumble cornbread into a large mixing bowl.
6. Add chicken broth and cream of chicken soup to the cornbread. Mix thoroughly until thick and moist.
7. Chop cooked chicken finely, and add to mix along with onions and celery. Add salt, pepper, and sage to taste (feel free to try the mix, all your ingredients are cooked at this point). Mix evenly.
8. Use butter stick to grease a casserole dish and spread mixture evenly.
9. Bake on 350° F for 35 minute or until golden brown on top.

Chilaquiles Rojos



submitted by:
Abel Holguin

“My mother has been using this recipe for as long as I can remember. I cherish the memories I made in mornings when my mother made chilaquiles, since she makes some of the best I have ever tried.”

Instructions

1. Measure the flour, chili powder, cumin, garlic powder, oregano, salt and cinnamon into a small bowl.
2. In a large skillet over medium heat, warm the oil until it's hot enough that a light sprinkle of the flour/spice mixture sizzles on contact.
3. Once it's ready, pour in the flour and spice mixture. While whisking constantly, cook until fragrant and slightly deepened in color, about 1 minute. Whisk the tomato paste into the mixture, then slowly pour in the broth while whisking constantly to remove any lumps.
4. Raise heat to medium-high and bring the mixture to a simmer, then reduce heat as necessary to maintain a gentle simmer. Cook, whisking often, for about 5 to 7 minutes, until the sauce has thickened a bit and your spoon encounters some resistance as you stir it.
5. Reduce the heat to the lowest possible setting. Whisk in the cilantro and vinegar and season to taste with additional salt, if necessary.
6. To make the chilaquiles: Add the tortilla chips to the skillet. Using a flexible spatula, gently toss until all of the chips are coated in sauce.
7. Once coated, remove the skillet from the heat. Test a chip to see if it has softened to your liking. If the chips are not sufficiently softened, cover the skillet for 1 to 4 minutes, until you're happy with their texture.
8. Sprinkle the chilaquiles generously with crumbled cheese, radish and cilantro leaves. Scoop servings onto individual plates, add a few slices of avocado, a fried egg if desired, and a wedge of lime. The chips will continue softening with time, so chilaquiles are best served promptly (do not re-cover the pan to preserve heat; the chips will get far too soggy).

Make it dairy free: Omit the cheese, and top servings with a generous serving of cashew sour cream.

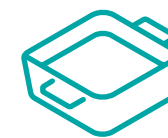
Make it vegan: Omit the cheese, and top servings with a generous dollop of cashew sour cream. Don't top your chilaquiles with eggs. For extra protein, serve with refried beans on the side.

Ingredients

- ✿ 3 tbsp flour (whole wheat, all-purpose, or gluten-free blend all work)
- ✿ 1 tbsp ground chili powder
- ✿ 1 tsp ground cumin
- ✿ ½ teaspoon garlic powder
- ✿ ¼ teaspoon dried oregano
- ✿ ¼ teaspoon salt to taste
- ✿ Pinch of cinnamon
- ✿ 3 tbsp extra-virgin olive oil
- ✿ 2 tbsp tomato paste
- ✿ 2 cup vegetable broth
- ✿ 2 tbsp chopped fresh cilantro, plus additional for garnish
- ✿ 5 big handfuls (5 ounce) corn tortilla
- ✿ ⅓ cup crumbled Cotija, queso fresco or feta cheese
- ✿ 1 small handful (about 3 tablespoon) very thinly sliced radish, or chopped red or green onion
- ✿ 1 ripe avocado, thinly sliced, or guacamole
- ✿ 4 fried, scrambled, or poached eggs*
- ✿ 1 small lime, cut into wedges*

**these ingredients are optional*

Poppy Seed Chicken Casserole



submitted by:
Maribeth Thomas

"This recipe reminds me of home. My mother makes this every time the whole family is together and we all LOVE it!"



Ingredients

- ❖ 1 small container of sour cream
- ❖ 2 cans of cream of chicken soup
- ❖ 4 chicken breasts
- ❖ 1 stick margarine
- ❖ 2 stacks of ritz crackers
- ❖ poppy seeds

Instructions

1. Boil chicken until completely cooked.
2. Layer the bottom of your casserole dish with chicken.
3. Stir together 2 cans of cream of chicken soup and 1 small container of sour cream.
4. Pour this mixture over your cooked chicken.
5. Melt margarine down.
6. Crush crackers into small pieces.
7. Mix crackers and margarine together.
8. Pour crackers and margarine over chicken mixture.
9. Sprinkle poppy seeds on top.
10. Bake at 350° for 30 minutes until golden brown on top.
11. Let cool, and serve!

Lauren's Lasagna



submitted by:
Lauren Merian

"This is a recipe that my grandmother and her sisters used to make. It was a special treat when we were able to help her make this growing up."



Ingredients

- ✿ ½ cup chopped onion
- ✿ 1 clove garlic, minced
- ✿ 1 tbsp oil
- ✿ 1 qt tomatoes
- ✿ 8 oz tomato sauce
- ✿ 6 oz can tomato paste
- ✿ 1 tsp basil
- ✿ 2 tsp salt
- ✿ 3 tbsp parsley - minced, divided
- ✿ Pinch of Fennel
- ✿ ¼ tsp pepper
- ✿ 1 box Barilla Blue Box Oven-Ready Lasagne
- ✿ 1-1 ½ lb cottage cheese (small curd)
- ✿ 3 tbsp minced parsley
- ✿ 1 tsp oregano
- ✿ ¾ cup or more Parmesan cheese
- ✿ 1 lb Mozzarella cheese, grated

Instructions

1. For the sauce: Brown 1/2 cup chopped onion, 1 minced clove garlic, and 1 lb ground beef in 1 tbsp oil. Add 1 qt tomatoes, cut up, and 8 oz tomato sauce. 6 oz can tomato paste, 1 tsp basil, 2 tbsp minced parsley, a good pinch of fennel, 2 tsp salt, 1/4 tsp pepper. Simmer over low heat for 1-1/2 hours.
2. For the cheese mixture: Combine 1 to 1 1/2 lb cottage cheese (small curd), 1 tbsp minced parsley, 1 tsp oregano
3. Time to layer: Place the following in layers in a 13x9" pan in the order listed, beginning and ending with sauce. Repeat until all ingredients are used up.
 1. Sauce
 2. Single layer of noodles
 3. Cheese Mixture
 4. 3/4 cup or more Parmesan cheese
 5. Mozzarella cheese, grated
4. Bake at 350 for 1 hour. Let stand for 10 minutes. Cut into squares and serve.



DESSERTS

▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼ ▼

FILL THE AIR WITH LOVE, LAUGHTER, AND THE SMELL OF FRESHLY BAKED GOODNESS WITH THIS COLLECTION OF SWEET TREATS.

Pumpkin Cookies



Instructions

1. Preheat oven to 400° F
2. Combine the dry ingredients into a large bowl
3. Add the wet ingredients into a stand mixer and slowly add the dry ingredients until well blended
4. Add the chocolate chips and stir until combined
5. Drop by spoonful onto a large baking stone
6. Cook at 400° for 15 minutes

Note: Makes approximately 100 cookies



submitted by:
Char Margolis

"This is a seasonal recipe I've made for my kids from October through December for almost 30 years. It's the go-to cookie in our family."

Ingredients

- ❁ 4 cups all purpose flour
- ❁ baking soda, cinnamon - 2 tsp ea
- ❁ brown sugar, white sugar - 2 cups ea
- ❁ 1 ½ cups butter (softened)
- ❁ 1 egg
- ❁ 1 tsp vanilla
- ❁ 1 16 oz can Libby's pumpkin
- ❁ 1 bag chocolate chips

Super Simple Oreo Balls



Instructions

1. Crush up an entire pack of Oreos.
2. In a bowl, add the crushed Oreos and 1 block of cream cheese. Mix well!
3. Melt your melting wafers over medium heat in a pan (or however you'd like to melt them).
4. Get a spoonful of your Oreo mixture, roll in a ball and dip in chocolate. Add your favorite toppings like sprinkles! Allow them to cool. Place it in the fridge and VIOLA!



submitted by:
Lauren Gann

"Pretty sure this is how I managed to graduate college and how I got a husband (just kidding)"

Ingredients

- ❁ 1 pack of oreos
- ❁ 1 pack of melting wafers (flavor of choice)
- ❁ 1 block of cream cheese

Banana Pudding



submitted by:
Jeremy Bagnall

"Its super good and it's the one recipe I go to when giving someone some food because I am no good cook."

Instructions

1. In sauce pan mix together your milk, sugar, cornstarch, salt, egg and egg yolk.
2. Heat on medium whisking almost continuously until bubbly and thick.
3. Remove from heat and stir in your butter and vanilla until butter is melted.

4. Cover with Saran Wrap pressing the wrap onto top of pudding to prevent film from forming and place in refrigerator and let cool to room temp.

Once cooled in a 9"x13" baking dish layer 1/2 box of vanilla wafers and then layer with 1 1/2 of your bananas.

Spoon 1/2 of your pudding mixture over the top then continue layers one more time. Finish your layers with sliced bananas then top with whipped topping and crushed vanilla wafers.

Place in fridge at least 2-3 hours before serving.

Ingredients

- ✿ 4 bananas, large
- ✿ 6 tbsp cornstarch
- ✿ 1/2 tsp salt
- ✿ 4 tbsp butter
- ✿ 4 tsp vanilla extract
- ✿ 1 container of whipped topping
- ✿ 1 large box vanilla wafers
- ✿ 2 egg yolks
- ✿ 2 eggs
- ✿ 1 1/3 cup sugar
- ✿ 4 cups milk

Chocolate Cobbler



submitted by:
Bailey Scott

"It is my Nana's recipe and chocolate is my love language."

Instructions

1. Mix together all cobbler mix ingredients, spread in a 9x13 glass pan.
2. Combine sugar, brown sugar, and cocoa. Spread over batter. Pour hot water over entire mixture, do not stir.
3. Bake at 350° F for 40 minutes.

Note: Best served with vanilla ice cream.

Ingredients

- ✿ 1 1/4 cup sugar, divided
- ✿ 6 tbsp cocoa, divided
- ✿ 1 cup S.R. flour
- ✿ 6 tbsp melted butter
- ✿ 1 tsp vanilla extract
- ✿ 1/2 cup milk
- ✿ 1/2 cup brown sugar
- ✿ 1 1/2 cup hot water

A True New York Style Cheesecake!



submitted by:
Lauren Gann

“This is another recipe that was passed down from my mom’s family. This recipe originated in New York. I grew up outside of Philly, so all my favorite recipes are from that area! Every holiday my mom would make this cheesecake, we are clearly obsessed with it.”

Instructions

1. For the crust, crush graham cracker crumbs, mix in a bowl with the $\frac{3}{4}$ cup of sugar and 1 stick melted butter and press into the 9 inch springform pan.
2. For the filling: In one big mixing bowl, mix together ricotta cheese, cream cheese, sour cream, 1 stick of butter. Then add remaining cups sugar, flour, corn starch, eggs, vanilla, and juice of a lemon. This will be a liquid mix.
3. Pour filling over the crust in the springform pan, put it in a COLD oven, turn the oven on to 350 and bake for 1 hour. Shut oven off and allow the cheesecake to cool in the oven for approximately 1 hour. Then place in fridge.

Note: *The cheesecake will crack! That is just a sign of a good cheesecake :)*

Ingredients

- ❁ 16 oz ricotta cheese
- ❁ 16 oz cream cheese
- ❁ 1 pint sour cream
- ❁ 3 tbsp corn starch
- ❁ 1 pack of graham crackers
- ❁ 2 $\frac{1}{4}$ cups sugar, divided
- ❁ 2 sticks of butter (1 melted, 1 not)
- ❁ 3 eggs
- ❁ 3 tbsp flour
- ❁ 1 tsp vanilla
- ❁ 1 lemon

Grammy’s Rice Pudding



submitted by:
Haley Thon

My family & I make this around the holidays and it brings me joy and warmth while celebrating the holiday season. It reminds me of my grandmother who has since passed but would always make it for my dad. Now he makes it for me.

Instructions

1. Put water and rice in a pot on a stovetop to boil slow until rice is cooked. Do not drain the water from the cooked rice, leave it in the pot.
2. Add sugar, evaporated milk, nutmeg, cinnamon, and vanilla extract. Mix with the cooked rice.
3. Scoop rice mixture into an oven safe bowl. Bake at 450 degrees for 45 min to an hour. **Important:** *fold top crust into mixture every 15 minutes while cooking!*
4. When top crust is brown after the 45-60 min remove from oven. Then let cool down and ready to serve.

Ingredients

- ❁ 5 cups water
- ❁ 1 tsp vanilla extract
- ❁ 1 $\frac{1}{2}$ tsp cinnamon
- ❁ 1 can evaporated milk
- ❁ $\frac{3}{4}$ cups rice
- ❁ 1 $\frac{1}{2}$ cup sugar
- ❁ $\frac{1}{2}$ tsp nutmeg
- ❁ 3 tbsp flour