

# 100 Men Who Cook

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## Old National Bank



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# ANCESTRAL MEATS LEBANON BOLOGNA ROLLUPS

- 1/2 lb. Lebanon bologna, sliced about 1/8"
- 1 8-oz. block cream cheese
- 3 T. prepared horseradish
- 1 T. diced jalapeños
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder

Combine softened cream cheese with horseradish, garlic and onion powder mixing well. Fold in diced jalapeños till evenly distributed. Take slices of Lebanon Bologna and spread a thin layer of cheese mixture and roll slices up jelly roll style placing seam side down then refrigerate for ½ hr. Remove from refrigerator then take and place seam side up, using toothpicks space evenly to make 3 to 4 appetizers (your call) then with knife slice accordingly. (Hint) trim ends to make uniform sizes and they can make a good snack while preparing the rest as well!! ENJOY!!

*Gary Abbott*

# BUFFALO CHICKEN DIP

- 2 chicken breasts
- 2 c. shredded cheese
- 3/4 c. Franks hot sauce
- 1 c. Ranch dressing
- 8 oz. cream cheese, softened

Boil chicken breasts, then shred. In large mixing bowl, combine shredded cheese, Franks hot sauce, Ranch dressing, and cream cheese. Mix altogether and place in crockpot. Heat and serve. Enjoy.

*Steven Gregory*

# CBT BITES

- cucumbers, number depends on size of slice you cut
- 1 pkg. tomatoes
- 1 lb. bacon, cooked, drained, and crumbled
- 1/2 c. mayonnaise
- 2 T. parsley
- 3 T. Parmesan cheese
- 1/4 c. chopped onions

Cut cucumbers and hull out. Cook bacon. Combine all ingredients. Spoon into cucumber. Top with tomato. Refrigerate and serve!

*Jon Bucur*

# CLUCKING GREAT SKIN

- chicken skin
- salt and pepper
- flour as needed for dusting
- oil for frying
- 1/4 c. hot sauce
- 1 T. dark brown sugar

Remove skin from chicken. Cut into uniform sizes to assist with even frying. Dust chicken skin in flour and season with salt and pepper to taste. Heat frying oil to 375°. Carefully place a few pieces of chicken skin into the oil, moving to prevent skins from sticking to one another. Remove when skin floats to surface and crisp. While still hot, apply combination of hot sauce and brown sugar to taste.

*Curtis Bow*

# GUMBO CRAWFISH BRATS

- 6 lbs. pork shoulder
- 3 lbs. chicken thigh
- 3 lbs. crawfish tail meat
- 3 red bell peppers
- 2 c. dried minced onion
- 1 c. dried celery flakes
- 2 T. Cajun seasoning
- 1 T. file powder
- 1/2 hank natural hog casings

Cut pork shoulder and chicken thighs into 2 inch chunks and grind in a meat grinder (grind into a metal bowl that has been chilled first). Chop red bell peppers into small dice and also do the same with the crawfish tail meat. Once diced, fold this and remaining ingredients into the ground pork and chicken. After folding together, place in refrigerator until ready to stuff. Rinse the hog casing (inside and outside) with cold water 3 times. Once casing are ready, place the stuffing attachment onto the meat grinder (after it has been cleaned). Slide the casing onto the stuffing tip and then place the meat mixture into the grinding shoot. Begin running the mixture through at a slow pace so not to burst the casings. Once they are all stuffed, place the brats in a smoker or oven and cook until the internal temperature reaches 165°. They are now ready to serve as an appetizer or on a bun with your favorite sauce.

*Ryan Bell*

# INDIANA CAVIAR

- 2 11-oz. cans Mexicorn
- 2 8-oz. blocks cream cheese, softened
- jalapeño juice from jar

Combine 2 blocks of softened cream cheese and 2 cans of Mexicorn in a large bowl and mix together (mixer or hand). Add jalapeño juice to taste. Chill for one hour. Serve. Makes 8 servings.

*Jeremy Allison*

# MALAPIT'S MEATBALL SLIDERS

- 1/4 c. panko (Japanese breadcrumbs)
- 1 1/2 T. minced fresh basil
- 1/2 tsp. kosher salt
- 12 oz. ground sirloin
- 1 lg. egg
- 1 garlic clove, minced
- 12 water rolls, halved lengthwise
- cooking spray
- 4 oz. fresh mozzarella cheese, cut crosswise into 12 thin slices
- 1 c. lower-sodium marinara sauce (such as McCutcheon's)
- 12 fresh basil leaves (optional)

Preheat broiler to high. Gently combine panko, basil, salt, sirloin, egg, and clove in a large bowl, being careful not to overmix. Divide beef mixture into 24 equal portions; gently shape each portion into a meatball (do not pack). Arrange rolls, cut side up, on a heavy baking sheet; broil 30 seconds or until very lightly toasted. Remove roll tops from pan. Arrange meatballs on a broiler pan coated with cooking spray; broil 3 minutes or until browned. Turn meatballs over; broil 2 minutes or until desired degree of doneness. Arrange 2 meatballs on bottom half of each roll; top each slider with 1 cheese slice. Broil 1 minute or until cheese melts. Place marinara sauce in a microwave-safe dish; cover and microwave at HIGH for 1 1/2 minutes or until thoroughly heated, stirring once. Place two sliders on each of 6 plates; spoon about 1 1/2 tablespoons sauce over each sandwich. Top each slider with 1 basil leaf, if desired, and 1 bun top.

*Tom Malapit*

# MARVELOUS MINESTRONE & GARLIC BRUSCHETTA

- olive oil
- 4 oz. pancetta, 1/2 inch diced
- 1 1/2 c. yellow onion, chopped
- 2 c. carrots, diced (3 carrots)
- 2 c. celery, diced (3 stalks)
- 2 1/2 c. butternut squash, diced & peeled
- 1 1/2 T. minced garlic (4 cloves)
- 2 tsp. fresh thyme leaves, chopped
- 26 oz. canned or boxed tomatoes, chopped
- 6-8 c. chicken stock
- 1 bay leaf
- kosher salt
- Freshly ground black pepper
- 2 c. cooked small pasta
- 8-10 oz. fresh baby spinach leaves
- 1/2 c. good dry white wine
- 2 T. store-bought pesto
- garlic bruschetta
- freshly grated Parmesan cheese, for serving

Is it a soup or a stew? Its filled with chunky vegetables, pasta, beans, and spinach – with Pesto and Parmesan swirled in at the end. To cook the pasta, put 1 cup of pasta into a large pot of boiling salted water. Cook according to the directions on the package, drain, and set aside. You can make this soup ahead and reheat it before serving. It will need to be re-seasoned. Heat 2 tablespoons of olive oil over medium heat in a large, heavy pot or Dutch oven. Add the pancetta and cook over medium-low heat for 6 to 8 minutes, stirring occasionally, until lightly browned. Add the onions, carrots, celery, squash, garlic, and thyme and cook over medium heat, stirring occasionally, for 8 to 10 minutes, until the vegetables begin to soften. Add the tomatoes, 6 cups of the chicken stock, the bay leaf, 1 tablespoon salt, and 1 1/2 teaspoons pepper to the pot. Bring to a boil, then lower the heat and simmer uncovered for 30 minutes, until the vegetables are tender. Discard the bay leaf. Add the beans and cooked pasta and heat through. the soup should be quite thick but if its too thick, add more chicken stock. Just before serving, reheat the soup, add the spinach, and toss with 2 big spoons (like tossing a salad). Cook just until the leaves are wilted. Stir in the white wine and pesto. Depending on the saltiness of the chicken stock, add another teaspoon or two of salt to taste. Serve large shallow bowls of soup with a bruschetta on top. Sprinkle with Parmesan cheese, drizzle with olive oil, and serve hot.

# MELINDA'S CRAB APPETIZER

- 3 sm. pkg. Louis Kemp crab delight, flakes
- 1 can crab meat
- 1 8-oz pkg. Phil cream cheese, softened
- 1 sm. sour cream
- 1 jar cocktail sauce
- garlic salt
- dried chives
- Worcestershire sauce

Mash 3 pkg. crab delight with 1 can crab meat. Set aside. combine cream cheese with a little sour cream. Add garlic salt, dried chives, and Worcestershire sauce. Mix well and spread cream cheese mixture on a pretty serving plate. Chill for an hour or so. Then spread crab mixture over the top. Cover with foil. Spread jar of cocktail sauce over the entire plate just before serving. Serve with your favorite crackers.

*Melinda Stanley*  
*100 Men Event Coordinator*

# POTATO POPS

- 5 lb. bag small red potatoes
- sour cream
- butter
- green onions
- bacon, crumbled
- cheddar cheese
- parmesan
- blue cheese
- horseradish
- parsley

Bake red potatoes at 350° until tender. Let cool. Halve potato and scoop out. Whip potato scoops like you would to make mashed potatoes, using sour cream and butter instead of milk. Mix in garlic, horseradish, and green onion to taste. Stuff potato skins and top with garlic, cheddar, horseradish with parmesan, and blue cheese. Top with crumbled bacon. Reheat until cheese is melted. Sprinkle with parsley. Serve hot.

*Fred Reese*

# RADIO BUDDY (TURKEY) BALLS

- 2 c. ketchup
- 1/2 c. water
- 1/2 c. white vinegar
- 1/2 c. honey
- 2 T Worcestershire sauce
- 1 T. dried minced onion
- 1/4 tsp. pepper
- 1 dash garlic (though the Lindell's like MORE than a dash!)
- 1 dash cayenne (though the Lindell's like MUCH MORE than a dash!)
- 1 32-oz. pkg. frozen, fully cooked turkey meatballs (our batch for 100 Men Who Cook is multiplied several times over!)

Prep: 5 minutes. Cook: 25 minutes. 1)Turn on 104.1 WLBC on the kitchen Radio. 2)In a Dutch oven, combine ketchup, water, vinegar, honey, Worcestershire sauce, minced onion, pepper, garlic, and cayenne and bring to a boil. Reduce heat, simmer uncovered 15 minutes. 3)Increase the volume on the Radio, set on 104.1 WLBC. 4)Meanwhile, thaw meatballs in microwave according to package directions. 5)Stir into sauce, heat through. 6)Serve in crockpot or chafing dish, with toothpicks (less clean up) or small forks for your guests. 7)Continue listening to 104.1 WLBC – always, Here For You!

*Nancy & Steve Lindell*

# SCOTCH EGGS

- 10 hard-boiled eggs (shelled)
- 2 lbs. sausage
- 1 T. mace
- 1/2 tsp. freshly ground pepper
- oil
- flour
- 1 1/2 c. fresh bread crumbs
- 1/2 tsp. salt
- 2 eggs, beaten

Dust the eggs (hard boiled) with a small amount of flour and set aside. Separate the sausage into 10 equal amounts and roll out on flat surface. Mix bread crumbs with mace, salt, and pepper in small shallow bowl. Take each egg and dip into beaten eggs then put on sausage and work sausage around egg until completely covered. Once covered, roll egg/sausage in bread crumb mixture and smooth into shape. It is important that the sausage wrap around the egg at a consistent thickness. Heat oil. Deep fry eggs until golden brown and sausage is thoroughly cooked. Allow eggs to cool to room temperature for approximately 2 hours before serving. Slice into quarters and serve.

*Jeff Bird*

# SPINACH DIP

- 1 16-oz. sour cream
- 1 c. mayonnaise
- 1 1.4-oz. vegetable recipe mix (dry)
- 1 10-oz. pkg. frozen chopped spinach, thawed and squeezed dry
- 1 8-oz. can sliced water chestnuts, drained and chopped (opt)
- 2 green onions, chopped
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 round loaf sweet bread (Hawaiian)

Combine all ingredients except bread and chill for at least 2 hours. Cut out center of bread and fill with dip for serving.

*Steve Stewart*

# STEVE'S BACON LOLLIPOPS

- 2 1/2 lbs. pork belly
- 1 T. ground ginger
- 1 T. grated fresh ginger
- 1 c. clover honey
- 1 c. BBQ sauce
- 2 tsp. Sriracha sauce
- 1/4 c. sliced green onions

Slice 1" wide blocks of pork belly then skewer them with a wooden skewer. Place on a sheet pan with a baking rack. Heat oven to 325° and roast the pork belly pops for 30 minutes or until the fat has rendered. While cooking the bacon, start heating the honey in a small sauce pan and stir in ginger and BBQ sauce. Heat on medium low and hold at this temp for five minutes. Give the pork belly a generous coat of ginger and honey (like you would baste a turkey) until the outside is sticky and sweet. Remove the pork belly from pan and place on a clean plate. Chill for 20 minutes in refrigerator. Finally, heat your outdoor grill to medium high and grill for 5-10 minutes or until peak crispiness is achieved. Remember to baste with the sauce while on the grill. Remove the delicious lollipops from grill and finish them off with a dab of Sriracha and green onions.

*Steven Merritt*

# TARTINE ALLA GRAPPA CON LE PERE

## Grappa and Pear Tartines

- 1 c. Mascarpone cheese
- 1 c. farmer's cheese
- 1 T. grappa
- 1 pear
- juice of 1/2 lemon, strained
- 2 slices Fontina cheese
- 2-4 bread slices, crusts removed, cut into square

Beat the Mascarpone with the farmer's cheese in a bowl, then beat in grappa. Peel, halve, core and cut the pear into wedges. Cut each quarter in half and sprinkle with the lemon juice. Cut each slice of Fontina into four triangles. Spread the bread with the Mascarpone mixture and top each with a wedge of pear and a triangle of Fontina. (serves 4)

*Dom Caristi*

# VEGETABLE DIP

- 1 c. mayonnaise
- 1 c. sour cream
- 1 c. ranch dressing
- 1/2 c. parmesan cheese
- 1/2 c. bacon bits
- 1/4 c. green onions, chopped

Mix the mayo, sour cream, ranch dressing, parmesan cheese and bacon bits together. Chop green onions and add them with the rest of the ingredients. Mix it well and refrigerate for at least 3 hours. Stir the dip well again before serving. This goes well with veggies and crackers.

*Tim Kean*

# CAESAR SALAD

- 1 lg. head romaine lettuce, washed, dried, and crisped
- 1 clove garlic
- 1/2 c. oil
- 1 c. 1/2-inch French bread cubes
- 3/4 tsp. salt
- 1/4 tsp. dry mustard
- 1/4 tsp. freshly ground pepper
- 1 1/2 tsp. Worcestershire sauce
- 6 anchovy fillets, drained and chopped
- 1 egg
- 2 T. grated parmesan cheese
- 2 T. lemon juice

Get a man into the act. Encourage him to show off his culinary skills by tossing this salad at the table. Of course you will have all the ingredients ready. Great Caesar! Crush 1/2 clove of garlic and combine with oil in a covered jar. Let stand 1/2 hour. Heat 2 tablespoons of the oil-garlic mixture in a skillet. Trim crusts from bread and add bread cubes. Sauté until brown. Set aside. To remaining oil-garlic mixture, add lemon juice, salt, mustard, pepper, Worcestershire sauce and anchovies. Shake well. Bring 2 inches of water to a boil in a small pan. Turn off heat, place egg in water, let stand 1 minute, remove to cool. Whip into dressing. Just before serving, rub inside of salad bowl with 1/2 clove of garlic; discard. Cut coarse ribs from romaine leaves and tear into bite-sized pieces in salad bowl. Shake dressing and pour over romaine. Sprinkle with cheese. Toss until well coated. Sprinkle bread cubes over salad, toss again and serve at once. Makes 4 to 6 servings.

*Jeff Rapkin*

# CANDY BAR & GRAPE SALAD

- 3 c. red grapes
- 3 c. green grapes
- 8 oz. block cream cheese, softened
- 1 6-oz. container vanilla Greek yogurt
- 1/4 c. sugar
- 2 reg. sized Butterfinger candy bars

Rinse grapes and place in a large bowl. Beat together cream cheese, yogurt and sugar until well combined. Add to grapes, gently stir together. Coarsely chop butterfingers. Add half of the candy bars to the salad and stir together. Sprinkle the remaining butterfingers on top.

*Jim Riggle*

# CHILI CONQUISTADOR

- 1.5 lbs. ground beef
- 1.5 lbs. hot Italian sausage
- 1.5 lbs. sausage
- 2 #10 cans chili beans
- 4 cans lg. pitted olives
- 6 cans Garbanzo beans
- 4 cans chili con carne
- 4 cans diced tomatoes
- 4 lg. onions
- 4 lg. bell peppers
- 1/2 bottle Dijon mustard
- 1 1/2 c. brown sugar
- 1/2 bottle BBQ sauce
- 1/2 c. chili powder

Sear meat. Drop all ingredients in pot and heat.

*Jim Coffin*

# CONFETTI SPAGHETTI SALAD

- 1 lb. spaghetti
- 2 tomatoes, chopped
- 2 lg. cucumbers, finely chopped
- 1 head fresh broccoli, chopped small
- 2 6-oz. cans black olives, drained and halved
- 1 16-oz. bottle zesty Italian salad dressing
- 1 T. Italian seasoning
- 8 oz. shredded cheddar cheese

In a large pot of salted boiling water, cook spaghetti until al-dente, rinse and cool. Add the pasta to a large bowl and mix with the chopped broccoli, tomatoes, and cucumbers, Italian seasoning, and the zesty Italian dressing. Toss well to coat. Add the shredded cheddar cheese, and black olives. Refrigerate at least two hours. Toss once more, prior to serving.

*Elder Shoka Griffin, Sr.*

# KRAUT SALAD

- 1 2-lb. pkg. cold sauerkraut, well drained but not squeezed
- 1 c. onion, chopped
- 1 c. celery, chopped
- 1 c. green bell pepper, chopped
- 1/2 c. red bell pepper (for color), chopped
- 1 c. sugar
- 1 c. vinegar
- 1/2 c. vegetable oil

Mix all together and refrigerate overnight. Will keep in refrigerator for several weeks.

*Bill Wakeland*

# PHILLY STEAK AND CHEESE SOUP

- 2 T. olive oil
- 1 c. diced onion
- 1 c. diced green bell pepper
- 1/4 c. butter
- 1/4 c. flour
- 2 c. half and half
- 1 c. milk
- 3 chicken bullion cubes, crushed
- 8 oz. cream cheese, softened
- 2 c. GRILLED and chopped thin-cut shoulder steak
- salt and pepper to taste
- shredded provolone for garnish, a little goes a long way

In a large skillet, sauté onion and green bell pepper in olive oil. Set aside. In a large sauce pan, over medium heat, melt butter. Add flour and stir to form a roux. Add half and half with milk and crushed bullion cubes and stir until thickened. Add cream cheese and stir until melted. Add in steak and sautéed onions and bell peppers. Stir until well combined. Add salt and pepper to taste. To serve, garnish with shredded provolone cheese. Keep in mind a little goes a long way and when provolone cheese melts it becomes really stringy.

*Malik Perry*

# POTATO SALAD

- 6 med. potatoes, peeled and diced
- 4 hard-boiled eggs, chopped
- 1/2 c. sweet pickle relish, drained
- 1/4 c. dill pickles, finely chopped and drained
- 1 onion, finely chopped
- 1 c. mayonnaise
- 1 tsp. celery salt
- 1 tsp. prepared mustard
- 1 tsp. granulated sugar
- salt and pepper to taste

Boil potatoes, drain and add remaining ingredients. Top with a sprinkle of paprika. Chill. Serves 6.

*Ed Armantrout*

# QUINOA AND SWEET POTATO SOUP WITH PORK

- 2 smoked pork hocks
- 3-4 stalks celery
- 3-4 lg. carrots
- 1 lg. onion
- 2 c. quinoa
- 2-3 med. sweet potatoes
- turmeric
- salt and pepper
- tarragon
- garlic powder
- dried thyme
- extra virgin olive oil (EVOO)

Cut the celery and carrots into medium sized pieces, and quarter the onion. Put the pork hocks, celery, carrots, and onion into a stock pot, cover with water, and cook over medium heat for a few hours, until the pork meat is falling off the bone. Strain the solids, reserving the broth, and pick out the meat. Chop the meat into bite sized pieces and return the meat to the pot (throw the rest into the compost bin). While the pork hocks are cooking, peel and medium chop the sweet potatoes into bite sized pieces, give them a light coating of EVOO, and spread on a sheet pan. Roast at 250 F for 90 minutes, then let cool. Once the pork hocks are done and returned to the pot with the broth, add 2 cups of quinoa and stir well. Add salt, pepper, tarragon, garlic powder, thyme, and turmeric to taste. Increase the heat to medium high and boil for 30 minutes. When you have 10 minutes left in the boil, add the sweet potatoes. Serve immediately.

*Jeff Brosius*

# WHITE CHILI-FIREHOUSE STYLE

- 2 tsp. canola oil
- 1 med. onion, diced
- 1 tsp. minced garlic
- 1 1/2 tsp. cumin
- 3/4 tsp. dried oregano
- 1/8 tsp. cayenne pepper
- 1 14-oz. can chicken broth
- 1 4-oz. can chopped green chilies
- 2 15-oz. cans Great Northern or cannelloni beans
- 3 c. shredded chicken breast
- 1/3 c. fresh, chopped cilantro (for garnish)
- 1 c. reduced fat Mexican blend shredded cheese (optional)

Boil chicken breasts 20 minutes. Cool and shred. Place oil in pan with the onion and sauté 3-4 minutes on medium heat. Add the garlic, cumin, oregano, and cayenne pepper and continue to sauté 1-2 minutes. Add chicken broth, green chilies, beans, and chicken. Reduce heat to low and simmer for 15-30 minutes. Put in bowls and top with cilantro and/ or cheese if desired.

*Mayor Dennis Tyler*

# WINNER, WINNER, WHITE CHICKEN CHILI DINNER

- 1 lb. boneless, skinless chicken breasts, cut into 1/2" cubes
- 1 med. onion, chopped
- 1 1/2 tsp. garlic powder
- 1 T. oil
- 2 15 1/2-oz. cans great northern beans, rinsed and drained
- 1 14 1/2-oz. can chicken broth
- 1-2 4-oz. cans chopped green chilies
- 1 tsp. salt
- 1 tsp. ground cumin
- 1 tsp. oregano
- 1/2 tsp. pepper
- 1/4 tsp. cayenne pepper
- 1 c. sour cream
- 1/2 c. whipping cream

In large saucepan, sauté chicken, onion, and garlic in oil until no longer pink. Add beans, broth, chilies, and seasonings. Bring to a boil, reduce heat, and simmer uncovered for 30 minutes. Remove from heat and stir in sour cream and cream and serve!

*Curtis Cunningham*

# BACONY CALICO BEANS

- 1/2 c. spicy ketchup
- 1 T. vinegar (any kind)
- 1/2 c. brown sugar
- 1/2 c. white sugar
- 1 tsp. mustard
- 1 can kidney beans
- 1 can pinto beans
- 1 extra large can pork and beans
- 1 can butter beans
- 1 lb. bacon, cooked crispy and crumbled
- salt and pepper to taste
- onion flakes to taste
- Optional: 1 lb. ground beef plus 1 c. chopped onions

Cook 1 lb. bacon in skillet to crispy. Drain on paper towel, break into crumbles. Well drain all beans using strainer. If adding ground beef and onions, brown in skillet. Combine all ingredients together into a crock pot, mixing thoroughly. Cook all day on low setting or 2-3 hours on high setting.

*John Disher*

# CHEESY POTATO CASSEROLE

- 2 lbs. Russet or Yukon potatoes, cut into bite-sized sliced rounds
- 1 c. half and half (heated up)
- 1/2 c. dry white wine
- 2 T. butter
- Mix of 2 oz each of grated sharp cheddar, crumbled blue, grated or shaved parmesan cheese
- 2 T. finely chopped onions
- Salt and freshly ground pepper

Preheat oven to 400. Butter ceramic or glass baking dish. Layer half of the sliced potatoes at bottom of dish. Salt and pepper to taste and add chopped onions. Top with half of the mixed cheese. Dot with 1 tablespoon of butter squares. Layer the rest of the potatoes on top, salt and pepper and dot with the other tablespoon of butter squares. Pour over the casserole the heated half-and-half and the white wine. Tightly seal the dish with aluminum foil and bake for 45 minutes. Remove the foil and add the rest of the cheese mixture on the top of the casserole and cook uncovered for another 45 minutes. The cheese should be brown on the top when you take it out. It may appear that the liquid and butter has not all absorbed so let it sit for 20 minutes before serving. This is a shameless modification of something I found on the Internet, but it is really good and easy to make. Substantial enough in its own right to be a main dish, it goes well with copious quantities of meat or fish, or other rich dishes. Wash down with a good white or red wine. The recipe given serves 4-6 and is readily scalable.

*Cecil Bohanon*

# ROSCOE'S SPICY GREENS

- 1 bunch turnip greens
- 1 bunch collard greens
- 1 bunch mustard greens
- 1 med. onion
- 4 cloves minced fresh garlic
- 1/2 lb. bacon
- 1 smoked ham hock
- 1 lb. andouille sausage
- 6 c. chicken stock
- 1/4 c. apple cider vinegar
- 3 T. Creole seasoning
- 1 tsp. crushed red pepper flakes

Dice bacon, onions, and garlic. Sauté in stock pot until onions are tender. Add chicken stock and hamhock. Cover and simmer 30 minutes covered. Take hamhock out, pull meat from hock and reserve. Clean and chop the greens and add to the stockpot. Slice andouille sausage and add sausage and reserved hamhock to the greens. Add seasonings, and vinegar cover and simmer on medium heat for 1 hour or until greens are tender. \* You can add more or less seasoning to taste.

*Rocky Fuller*

# ROSEMARY ROASTED BEETS & CARROTS

- 1 lb. beets, peeled and cut into 1/2" wedges
- 1 lb. carrots, cut into 2" lengths and halved lengthwise
- 1/4 c. red wine vinegar
- 3 T. olive oil
- 2 sprigs fresh rosemary
- salt and pepper

Heat oven to 450°. Toss all ingredients together and place on a rimmed baking sheet. Roast, tossing once, until vegetables are tender (about 30 minutes).

*Carl Schaffer*

# TWICE BAKED POTATO CASSEROLE

- 8-10 lg. baking potatoes
- 1 c. sour cream
- 1/2 c. whole milk
- 1 stick unsalted butter
- 2 tsp. salt
- 1 tsp. black pepper
- 2 tsp. dried onions
- 1 tsp. garlic powder
- 1 lb. bacon, crisp and crumbled
- 4 eggs
- 1/2 lb. mild cheddar cheese, small cubes
- 3/4 lb. mild cheddar cheese, grated
- 1/2 c. finely chopped green onions

Preheat the oven to 400°. Wash potatoes and pierce the skin several places with a fork. Be firm, but you don't have to kill them. Place uncovered in the oven and bake for 90 minutes or until tender. Use the time to post potato-related jokes to social media sites. Put yourself out there; you need to have some skin in the game. Remove potatoes from the oven and set aside until cool. Not cold, just cool enough that you can handle them smoothly and not like, you know, a hot potato. Cut the potatoes in half and scoop the innards from the skins with a spoon. Place the potato scooped out into a large bowl and add in the stick of the butter, sour cream, milk, salt, pepper, garlic powder, and dried onions. Mash until smooth but still with some chunks. Don't be lazy with the mashing, but we're not making a purée here. Add the cooked bacon bits, cheddar cheese cubes, half of the grated cheddar cheese, the green onions, and eggs. Mix thoroughly. Use cooking spray or butter to coat a 9" x13" casserole dish. Reduce oven temperature to 375°. Place the mixture in the casserole dish and top with the rest of the grated cheddar cheese. Go out and get more grated cheese if you want, and put it on there too. Seriously, who ever complains about too much cheese? Bake 40-45 minutes or until the cheese on top is melted golden. Serve it hot and remember why casseroles are called "comfort" food.

*Jeff Helm*

# ZIPPY ROASTED POTATOES

- 5 lbs. red potatoes, peeled and cubed
- 1 lg. onion, diced
- 1/3 c. olive oil
- 1/8 tsp. ghost pepper
- 1 tsp. kosher salt
- 1 T. smoked paprika
- 1/3-1/2 c. bacon bits

Cube potatoes and put into a large bowl. Dice the onion and put into the bowl over potatoes. Add salt, pepper, bacon bits, and oil and then mix thoroughly. Pour into two 13x9" baking dishes. Sprinkle top of potatoes with paprika. Bake for 1/2 hour and then check to see how done they are. Continue baking until outsides of potatoes are crisp and insides are tender. Remove from oven and allow to cool on cooling racks for a short time before serving. Enjoy!

*Richard Grill*

# BACON MAC AND CHEESE

- 1 lb. elbow macaroni
- 1/2 lb. bacon
- 1 T. salted butter
- 4 T. flour
- 3 c. whole milk
- 3 c. sharp cheddar cheese, shredded
- salt and pepper

Cook macaroni according to package directions and drain. Cut bacon into bite size pieces and fry crispy. Remove bacon from the grease and pour out all but 3-4 tablespoons of the grease. Heat remaining grease and add butter until melted. Whisk in flour and cook on medium-low for 5 minutes, stirring constantly. Be careful not to burn. Gradually add milk until smooth and heated through. The mixture will become thick. Generously salt and pepper mixture. Don't skimp on the salt Add 2 ½ cups of shredded cheese and stir until melted. Add cooked macaroni and bacon into the cheese mixture. Transfer to a 9x12" baking dish and top with remaining cheese. Bake for 20-25 Minutes at 350 degrees.

*Shannon Henry*

# BEER BRATWURST PIZZA WITH SAUERKRAUT

## Beer Crust

- 1 1/2 to 2 c. all-purpose flour
- 1 envelope Fleischmann's pizza crust yeast OR Fleischmann's RapidRise yeast
- 1 tsp. sugar
- 3/4 tsp. salt
- 2/3 c. very warm beer (120° to 130°F)

## Toppings

- 1 T. Dijon mustard
- 1/4 c. pizza sauce
- 2 c. shredded mozzarella cheese, divided
- 8 oz. precooked beer bratwurst
- 1/2 c. minced onions
- 1/2 c. sauerkraut, drained (optional)
- 1/2 c. shredded cheddar cheese

Preheat oven to 425°. Combine 1 cup flour, undissolved yeast, sugar, and salt in a large bowl. Add very warm beer, mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead on a floured surface, adding additional flour if necessary until smooth and elastic, about 4 minutes. Pat dough with floured hands to fill greased pizza pan or baking sheet; or roll dough on a floured counter to a 12-inch circle. Place in greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough. Brush dough with Dijon mustard and then pizza sauce. Top with 1 cup shredded mozzarella cheese. Slice bratwurst links into 1/4" slices. Layer on top of mozzarella cheese. Sprinkle with onions and sauerkraut, if desired. Top with remaining mozzarella and cheddar cheese. Bake on lowest rack for 14 to 17 minutes until cheese is bubbly and crust is lightly browned. Makes 1 12-inch pizza.

*Jeff Carrigan*

# BIBIMBAP

## Bean Sprouts

- .8 lbs. fresh bean sprouts (350g)
- 1 tsp. fine sea salt, to add to the water
- 6 c. water to boil
- 1 tsp. finely chopped spring onion/scallion
- 1/2 tsp. minced garlic
- 1/2 tsp. fine sea salt (you can adjust the amount of salt per your requirement)
- 1 tsp. roasted sesame seeds
- 1 T. sesame oil

1. Rinse the bean sprouts in cold water and discard the bad beans if any. 2. Boil the water in a pot and add the salt. Once the water starts to boil, plunge the bean sprouts into the pot and leave them for 1-2 mins. 3. Drain the water and run cold water on the sprouts for 1-2 minutes. 4. Squeeze the bean sprouts with your hands to remove excess water. Put the bean sprouts into a mixing bowl and add the remaining ingredients. Mix them well.

## Spinach

- .6 lbs. English spinach (or baby spinach) (250g)
- 1 tsp. fine sea salt - to add to water
- 6 c. water to boil
- 1 tsp. finely chopped spring onion/scallion
- 1/2 tsp. minced garlic
- 1/4 tsp. fine sea salt (adjust per salt requirement)
- 1 tsp. roasted sesame seeds
- 1 T. sesame oil

1. Trim the spinach roots (if any) and wash the spinach in cold water thoroughly. 2. Boil the water in a pot/sauce pan. Add the salt. Once the water starts to boil, plunge the spinach into the pot and leave it for 30 seconds. 3. Drain the boiled water away and run cold water on the spinach for 1-2 minutes. 4. Squeeze the spinach to remove excess water. 5. Add the seasoning sauce and mix well with your hands.

## Meat and Marinade

- 3.5 oz. ground beef (100g)
- 1 T. soy sauce
- 1 T. sesame oil
- 1 tsp. brown sugar

- 1/4 tsp. minced garlic

1. Mix the ground beef with the marinade listed above. 2. Marinate the meat for about 30 mins while you are working on other ingredients to enhance the flavor. 3. Add some cooking oil into a pan and cook the meat on medium high to high heat. It takes about 3 to 5 mins to thoroughly cook.

## **Vegetables & Sauce**

- Use prepared spinach
- Use prepared bean sprouts
- 3.5 oz. shiitake mushroom (100g)
- 4.2 oz. carrots (1 small)
- 1/2 tsp. fine sea salt (1/4 tsp each will be used when cooking mushrooms and carrots)
- 3 to 4 serving portions of steamed rice
- 3 to 4 eggs (depending on serving portion)
- Cooking oil to cook meat, mushroom, carrots and eggs
- Korean seasoned seaweed, shredded (long thin cut)
- 2 T. gochujang
- 1 T. sesame oil
- 1 T. brown sugar
- 1 T. water
- 1 T. roasted sesame seeds
- 1 tsp. apple vinegar
- 1 tsp. mince garlic

For the Sauce: 1. Mix ingredients. For the Carrots: 1. Rinse, peel and julienne the carrots. 2. Add some cooking oil and ¼ tsp of fine sea salt in a pan and cook the carrots on medium high to high heat for 2 to 3 mins. For the mushrooms: 1. Clean/rinse the shiitake mushrooms and thinly slice them. 2. Add some cooking oil and ¼ tsp of fine sea salt in a pan and cook the mushrooms on medium high to high heat until they are all cooked. It takes 2 to 3 mins. For the Eggs: 1. Make eggs to your liking. Put the rice into a bowl and add the meat, assorted vegetables, seasoned seaweed, Bibimbap sauce and the egg on top of the rice. Serve it. Mix the ingredients well in the bowl and enjoy!

*Brendan Bow*

# CHICKEN FETTUCCHINE WITH ALFREDO SAUCE

## Chicken

- 4 chicken breasts, boneless, cut into bite size
- 2 T. butter
- 2 T. olive oil

In large frying pan, over medium heat, melt butter then add olive oil. When pan is hot, add chicken and seasoning, cook until golden brown (cooked through, 4-5 minutes).

## Alfredo Sauce

- 1 pint heavy cream
- 1 stick butter (1/2 c.)
- 2 T. cream cheese
- 1 to 1 1/2 c. fresh Parmesan cheese
- 1 tsp. garlic powder
- salt & pepper to taste

In sauce pan, combine heavy cream, cream cheese, and butter. Simmer this until all is melted and mixed well. Add the Parmesan cheese and garlic powder. Simmer for 15- 20 minutes on med-low heat just until it thickens enough to coat spoon. Serve over hot pasta fettuccine noodles. \*\*Secret to great Alfredo sauce is using fresh parmesan cheese.

## Fettuccine Noodles

- 1 lb. fettuccine noodles
- 1 T. salt
- 1 T. olive oil

Fill large pot 3/4 full of water, Add salt and olive oil. Bring to a boil, add fettuccine noodles. When noodles are done, drain water.

*Todd Murray*

# DEEP FRIED CAJUN TURKEY

- 1 large turkey
- 2 c. butter
- 4 T. Louisiana hot sauce
- 3 T. Worcestershire sauce
- 2 T. black pepper
- 1 T. garlic powder
- 1 T. salt
- 1 T. cayenne pepper

1. Melt the butter in a large saucepan over medium heat. Add the hot sauce, Worcestershire sauce, garlic powder, salt, black pepper, cayenne pepper Mix until well blended. 2. Use a marinade injecting syringe or turkey baster with an injector tip to inject the marinade all over the turkey including the legs, back, wings, thighs and breasts. Place in a large plastic bag and marinate overnight in the refrigerator. Do not use a kitchen trash bag. If your turkey is large, you can use an oven bag. 3. When it's time to fry, measure the amount of oil needed by lowering the turkey into the fryer and filling with enough oil to cover it. Remove the turkey and set aside. 4. Heat the oil to 365 degrees F (185 degrees C). When the oil has come to temperature, lower the turkey into the hot oil slowly using the hanging device that comes with turkey deep-fryers. The turkey should be completely submerged in the oil. Cook for 36 minutes, or 3 minutes per pound of turkey. The turkey is done when the temperature in the thickest part of the thigh reaches 180 degrees F (80 degrees C). Turn off the flame and slowly remove from the oil, making sure all of the oil drains out of the cavity. Allow to rest on a serving platter for about 20 minutes before carving.

*Tim Wilson*

# GLORIOUS CHICKEN

## a.k.a. Thanksgiving in a Pan

- 2 c. cooked chicken breast, cut into bite-size pieces
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 8 oz. carton sour cream
- 1 box Stove Top Stuffing (savory herb flavor)
- 1 stick butter, melted
- 1 c. chicken broth

Place chicken in bottom of a microwave-safe casserole dish. Combine soups and sour cream; stir until blended well. Spread soup/sour cream mixture evenly over chicken. Remove stuffing mix packet from box and shake well so seasonings and bread crumbs will be well mixed. Spread dry stuffing mix evenly over top of soup/sour cream mixture. Combine melted butter with chicken broth, and heat in microwave for 1 minute; stir until well combined. Pour butter/broth mixture evenly over top of stuffing mix; be sure to moisten all the areas of the dry stuffing mix. Microwave on high for 8 minutes (or) bake in regular oven at 350° for 40 minutes.

*Dale Lindley*

# ITALIAN BEEF SANDWICHES

- 1 boneless 3-5 lb. beef roast (top sirloin, top round, or bottom round) with fat trimmed. Recommend 1/4 lb. per person
- 1 T. ground black pepper
- 2 tsp. garlic powder (fresh minced garlic adds better flavor)
- 1 tsp. onion powder
- 1 tsp. dried oregano
- 1 tsp. dried basil
- 1/2 tsp. crushed red pepper
- 6 c. beef broth
- 3 medium-sized bell peppers
- 1 8-oz. jar hot giardiniera (for those who like it spicy)
- barbecue sauce or ketchup

Rub all spices over the roast before cooking at 325°. For a 3 pound roast allow about 1 ½ hours to cook and another approximate 2 hours to firm the meat for slicing in the refrigerator if you don't have a meat slicer. (Cooking time you need about 30 minutes per pound. Actual time depends on the thickness not the weight, but the weight is used as a rule of thumb.) You can cook this a day or two in advance and refrigerate the meat and juice and heat it up as needed. You can even freeze it. Remember to save the drippings from roast to add to sauce. Slice green peppers into long thin strips and cook in olive oil and/or butter until tender, soft, limp and browned. ALTERNATIVELY: Go to grocery store and buy roast beef rare grade sliced thin thickness or to your liking. Add all spices to sauce and heat to hot in pan or crock pot. At grocery store buy roasted peppers in jar and heat before serving. IMPORTANT: Take ¼ pound (or desired amount) of roast beef and place in hot sauce for 1-5 minutes but no more than 10 minutes (beef curls and loses its tenderness). THE SANDWICH: Long rolls, sliced lengthwise but hinged on one side Place beef into roll. Top with peppers and/or hot giardiniera to your liking and taste. Add your favorite barbecue sauce or ketchup only if desired but not recommended. Option: Add juice onto sandwich with a spoon to get moist or to get super juicy dip entire sandwich into sauce for a juicy meal. ENJOY!!!!

*Jon Kornilow*

# ITALIAN PORK TENDERLOIN

- pork loin
- Italian oil and vinegar dressing
- Italian spices

Place pork loin in a container large enough to accommodate the entire loin. Cover the entire loin in Italian oil and vinegar dressing and let marinate in refrigerator overnight. Preheat oven to 350°. Add additional Italian spices (dry) to loin. Roast loin for 30-45 minutes until internal temperature reaches 145°. Serve.

*Jim Mochal*

# JUNE'S CHICKEN N' NOODLES

- 1 lb. chicken breast
- 1 c. onion
- 1 c. celery
- 1 c. carrots
- 2 c. flour
- 1 c. water
- 5 egg yolks
- 1 tsp. salt
- 5 chicken bouillon cubes
- 1/4 tsp. celery salt
- 2 tsp. butter

Step 1: On a wooden cutting board place your 2 cups of flour. The mixture is 2:1 flour: water. Create a bowl in the center of your flour. Place the 5 egg yolks in the center of the flour “bowl” with 1 tsp of salt. Stir gently with fork until the yolk has blended with the flour. Place the mixture in a mixing bowl and slowly add 1 cup of cold water. You may need to add additional flour to firm consistency. The dough should be pliable and not sticky. Roll into a ball. Dust cleaned wooden cutting board and top of dough. Roll dough out into ¼ inch thick circle (like pizza dough). You will be making 3 inch wide strips. Start by cutting line down center of circular dough (top to bottom). Cut three inches to the left of the center line and three inches to the right. Continue until all dough is cut. Do not remove from cutting board. Lightly dust the top of the dough with flour and gently rub with your hand. Stack each strip on top of one another left to right. When complete it should resemble a loaf on uncooked bread. Finally, cut the dough top to bottom in 2 inch strip. Separate by dusting additional flour on top and gently tossing. Set to the side while preparing Step 2. Step 2: Prepare your Mirepoix (carrots, onions, and celery) in stock pot using 2 tsp of butter. Lightly salt, pepper, and add celery salt. Cook until tender. Add 2 quarts of water, 1 lbs. of chicken, and 5 bouillon cubes. Boil until chicken is cooked. Remove chicken and cube. Set chicken aside. Strain the mirepoix stock in the 2 quart mixing bowl. Please note: If you like the carrots, onions in your chicken n’ noodles, skip the previous step. Add the chicken back to your stock and start to boil. Step 3: Increase stock temp to a hard boil. Gently place noodles in boiling stock. Gently stir every few minutes for 10 minutes to ensure noodle will not stick. Reduce to simmer and cook for additional 10 minutes or until noodles are tender and glistening.

*Bob Barnes*

# KABULI PALOW

- 3 c. Basmati rice
- 1 gal. water
- 1 c. water
- 1 T. salt
- 1/3 c. sugar
- 1 T. sugar
- 2/3 c. canola oil
- 2 carrots
- 1 c. raisins

Directions for Carrots and Raisins: 1. Slice the 2 carrots into thin pieces about 2 inches long. Or buy shredded carrots (long and thin) at the grocery store. 2. Fry carrot pieces in a small saucepan with 1/3 cup of canola oil on medium heat. Add 1 tbs sugar. Heat and stir for 3-4 minutes at medium-high. 3. Add raisins to the pan and cook for 2 more minutes. 4. Remove carrots and raisins and set aside. Keep pan with leftover oil for the sauce. Directions for Sauce: 1. Add 1/3 cup sugar to the oil (from the raisins and carrots) in the small pan. Mix and heat at medium-high until sugar is browned and the mixture is bubbling. 2. Turn off heat and add 1/3 cup canola oil, then 1 cup water. 3. Heat and mix again until it boils. 4. Turn off heat and set sauce aside. Directions for Rice: 1. Soak 3 cups of Basmati rice in bowl for 2 hours. 2. Boil 1 gallon water in a large pot. 3. Strain rice then add to boiling water. 4. Add 1 tbs salt and mix into rice. 5. Bring to a boil again and maintain for 5 minutes at high temperature. 6. Strain rice. Pour rice back into the pot. 7. Pour the sauce (that was early set aside) over the rice and mix. 8. Put the lid on the pot and heat the rice once again at medium-high for 5 minutes, then at low heat for 15 minutes.

*Saber Bahrami*

# LINDA HAPNER LASAGNA

- 2 16-oz. cans crushed tomato
- 2 6-oz. cans tomato paste
- 1 onion
- 1 lb. ground beef
- 1 lb. ground Italian sausage
- 1 T. oregano
- 1 tsp. fennel seed
- 1 tsp. ground pepper
- salt to taste
- 2 lbs. mozzarella cheese (1 sliced, 1 shredded)
- 1 pkg. lasagna noodles
- brown sugar to taste

Brown beef & sausage with onion. Separate pan make sauce, mix crushed tomatoes & tomato paste. Add oregano, fennel, salt, pepper, sugar on medium heat for 10 minutes. Add meat to sauce, heat on low-medium heat for 30 minutes. While sauce cooking, cook lasagna noodles according to directions on package. Preheat oven 350°. In 9x13 pan layer lasagna: noodles, meat, cheese, noodles, meat cheese (save some cheese for later). Bake for 30 minutes. Remove from oven, add remaining cheese to top, let stand 10 minutes before serving.

*Derek Wilson*

# MARDI-GRAS BBQ NEW ORLEANS STYLE

- 8 oz. butter (2 sticks)
- 6 cloves fresh garlic, peeled and minced or pressed
- 4 T. Meathead's Memphis Dust or whatever rub you like
- 4 T. lemon juice
- 1/2 tsp. Louisiana hot sauce

Pour the butter in a frying pan over medium heat. Add the garlic and stir fry for about 1 minute, no longer or it will brown and get bitter. Add the Meathead's Memphis Dust or whatever rub you like and cook for another 30 seconds to extract the flavors. Add the lemon juice, hot sauce, and stir gently until it dissolves and blends in. Take the pan off the heat. Taste and add more heat if you wish. In N'orleans they like everything hot, but it will not be so hot when you use it on meat. Notes from Chef Surface: Technically, since there is no smoke in the process, it really isn't barbecue, but there's no reason why we can't use this wonderful sauce on grilled shrimp, andouille or other sausages, pork chops, pulled pork, or chicken. This is a runny sauce with a lot of butter in it, and if you paint it on the meat most of it will run off and cause deadly flareups if you put it over direct heat, and shrimp likes direct heat. So the best technique is to cook the meat and then dunk it in the sauce and serve. Makes enough for 12 or more pulled pork sandwiches (depends on how wet you like it) I like it wet! Takes 30 minutes or less. Keeps because it has butter, but you should use it within a month. About the hot sauce: Use your favorite brand. Tabasco is from Louisiana, so it would be a good choice. If your andouille is hot, you might want to skip the hot sauce. If you are from New Orleans, crank up the heat!

*Jack Surface*

# POTATO AND ONION PIEROGI

## Dough

- 3 1/2 c. all purpose flour (plus more for dusting)
- 3 lg. eggs
- 2 T. sour cream
- 1 c. water (more or less may be necessary)

In a large bowl, combine the flour, eggs, sour cream, and ½ cup of the water. Stir, beating the eggs as you mix. Gradually add the rest of the water, stirring until the mixture begins to come together. Turn the dough onto a well floured surface and knead gently with your finger tips, taking care not to overwork the dough. Knead until the ingredients are blended and the dough is smooth on the outside and slightly sticky when poked, 2 to 5 minutes. Gather into a ball, wrap in plastic or cover, and let rest for at least twenty minutes while you make the filling.

## Potato and Onion Filling

- 5 lbs. (about 12 medium) Yukon gold potatoes, peeled and quartered
- 2 lg. onions, diced
- 8 oz. cream cheese, room temperature
- 4 T. butter, melted
- salt and pepper

Place potatoes in a large pot, cover with cold water and season with salt. Bring to a boil and cook until fork-tender, about 8 to 9 minutes. Meanwhile, sauté the onion in a small pan with butter or olive oil until translucent. Drain potatoes and mash (or pass through a ricer). Stir in onions, cream cheese, and butter. Season with salt and pepper.

## Pierogi

- .
- .

After the dough has rested and filling is prepared, divide dough into equal pieces and roll out one piece until about 1/8 inch thick. (Keep other pieces covered). Cut the dough into circles about 3 inches in diameter using a biscuit cutter or glass, and place on a lightly floured baking sheet. Keep the baking sheet covered while you work to prevent the dough from drying out. Repeat with remaining dough, gently folding and re-rolling as necessary until all dough is cut. Meanwhile, bring a large pot of salted water to a boil. Place about one to two tablespoons of filling in the center of each dough circle (more or less, depending on your amount of filling and size of your circles). Holding the circle in one hand, fold the circle in half and tightly pinch the edges together to seal and create a ½ inch border. Replace on baking

sheet and keep covered while you form the remaining pierogi. Working in batches, drop several pierogi into the boiling water and give them a gentle stir to prevent sticking. Pierogi will float to the top after 1 to two minutes; continue to cook for a total of two to four minutes. Pierogi are ready to serve; if desired, place in a shallow frying pan with butter and sauté until lightly browned. Serve with melted butter and sour cream.

*John Stevens*

# ROASTED PORK AND BUTTERED MUSHROOM LINGUINI

- 4-5 lb. pork shoulder roast
- 1-2 lb. fresh mushrooms
- 1 lb. linguini
- 8 garlic cloves
- 2 tsp. butter
- 1 tsp canola oil
- 2 tsp. olive oil
- fresh thyme
- oregano
- 6 oz. block Pecorino or Parmesan, fresh grated
- lemon
- salt and pepper

Cut shoulder into 1” steaks, salt & pepper (and whatever spice you like) on both sides. In a medium hot skillet sear the steaks in canola oil until good color/crust on both sides (4-5 minutes). Place the steaks in a large skillet and continue covered on low heat for an hour until tender. Slice mushrooms, sauté in butter, thyme, & oregano, etc. with a touch of salt. Cover and set aside. Sauté 8 garlic cloves, chopped, in olive oil. Cook your pasta to finish with the pork. Pull the pork, toss with sautéed garlic oil and fresh thyme. Toss finished pasta with the mushrooms and butter. Salt to taste. Serve meat over pasta w grated pecorino and a lemon wedge.

*Aaron Hoopingarner*

# SHREDDED PORK LOIN WITH RHUBARB BARBEQUE SAUCE

## **Pork Loin**

- 1 6-7 lb. pork roast (sirloin or pork loin)
- salt and pepper, to taste

Roast pork loin 2-3 hours at 350 (cover roasting pan with foil). Remove from oven, let stand until cool. Drain excess fat and shred pork. Add Rhubarb BBQ sauce, cover, and return to oven at 250 for an hour or until warm.

## **Rhubarb Barbeque Sauce**

- 3 lbs. rhubarb (9 c.) sliced into 1/4" pieces
- 1 med. red onion (baseball size), diced (3/4 c.)
- 1 c. raisins, chopped
- 1 med. orange habanero pepper, seeded and minced (or any other pepper) Red pepper flakes are OK
- 2 c. brown sugar
- 3/4 c. honey (OK to use some molasses instead of honey)
- 3/4 c. cider vinegar
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 tsp. ground ginger
- 1 tsp. sea salt

Add all sauce ingredients to a pot and bring to a boil, stirring. Lower heat and boil gently—stirring occasionally. After 20 minutes, when fruit is soft, blend with immersion blender. Continue to boil gently, stirring occasionally, until mixture thickens. Taste and adjust seasoning.

*Chef Charles Craig*

# SMOKED PORK SLIDERS WITH CHIPOTLE COLE SLAW

## Glue

- 2 T. yellow mustard
- 1 T. honey

Pat the pork dry with paper towels and mix together the mustard and honey. Cover pork with a light coat of the "glue" mixture to help the rub stick.

## Pork

- 5 lb. pork butt
- John Henry's East Texas Pecan Rub
- Spray bottle with apple juice or water

Sprinkle generously with rub, making sure to work it into the meat. Prepare a smoker to 225 to 250° and add the apple and hickory wood chips. Place the pork on the smoker. After 2 hours, spray the pork with water or apple juice and return it to the smoker for 1 hour. Spray again and return to smoker for 1 more hour. Repeat 1 more time, with the spraying and smoking for 1 more hour. Remove pork from smoker, wrap in aluminum foil and return to smoker until the pork has an internal temperature of 200°. (Alternatively, you can finish cooking the pork in a low oven preheated to 250°). When the pork has reached 200°, remove it from the heat and let stand for approximately 15 to 20 minutes before slicing or pulling.

## Chipotle Cole Slaw

- 1 bag shredded cole slaw mix
- 1/2 c. mayonnaise
- 1/2 c. sour cream
- 3 T. white vinegar
- 1 T. molasses
- 1 1/2 tsp. sugar
- 3 tsp. adobo sauce
- 1 tsp. sea salt

Whisk together the dressing ingredients and add it to the vegetables. Let the slaw sit at least 30 minutes before serving. Top sandwiches with your favorite barbecue sauce and the slaw.

# TASO

- 2 1/2 lbs. goat meat, cut into 1/2" to 3/4" cubes
- 1/2 c. shallots, chopped
- 3/4 c. orange juice
- 1 lg. onion, chopped
- 1/2 c. lemon or lime juice
- 4-8 cloves of garlic, chopped
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 c. bitter orange and lemon juice
- 1/2 tsp. ground cloves
- salt and pepper to taste
- 1 T. thyme
- 1 tsp parsley
- 1/2 c. vegetable oil
- 1 chopped hot red pepper, optional

One day prior to cooking your meat, put all ingredients except the oil in a large pot; add water if the amount of juice is insufficient to cover the meat and allow the marinade to sink in overnight in the refrigerator. Drain the mixture and allow the meat pieces to dry a little. In a small pot, add the oil and fry the goat until it is dark on the outside yet tender on the inside. (A little piece of advice: As goat meat is usually very tender, it does not need to be boiled prior to frying. However when substituting beef for goat, your meat might need to be pre-cooked (boiling) before the frying step.]

*John Brooke*

# THE TURKEY NAMED WOODFORD

## Turkey

- 20 lb. fresh or frozen turkey
- 1/2 c. butter or margarine
- 1 can Mandarin oranges
- 1 can pineapple chunks
- 1 apple, sliced
- 1 orange, peeled

Once you have picked the perfect bird for your family's dinner and the bird is thawed, let the fun begin. It's time to prep the bird for the smoker. I like to inject the bird first with the liquid marinade. To do so, get a food safe syringe and inject the bird 10 to 15 times in different parts of the bird. Make sure that you push the syringe in deep enough so the marinade will make contact with the meat. Also, beware of when you poke holes in the bird, spots might start to leak as you inject different parts of the bird. This is normal. After completing the injection process, keep the remaining marinade to baste the turkey as its on the grill. After the dry rub has been applied, its time to stuff the bird's cavity with the fruit. I drain the liquid/syrup from the canned fruit but it wouldn't matter if you didn't. Now wrap the bird in foil and let sit for 10 to 12 hours before you smoke. I usually smoke the turkey for 4 to 5 hours at 300 to 350° over charcoal and hickory chips. Once your turkey is at 165° you'll know its done. After the bird has reached temperature, let it sit for 15 minutes and then serve. I usually enjoy my turkey with a little Woodford on the rocks!!!

## Liquid Marinade

- 1/2 c. butter or margarine
- 1 oz. minced garlic
- 1 oz. seasoning salt
- .5 oz black pepper
- 2 oz. Zatarain's Creole season
- 6 oz. Woodford Reserve Bourbon Whiskey

Mix all ingredients and heat in microwave to become liquid.

## Dry Rub

- 4 oz. Zatarain's Creole season
- 1.5 oz. black pepper
- 1 oz. seasoning salt

Mix all ingredients and grab some latex gloves and use 1/2 cup butter and rub the turkey completely all over. This allows the dry rub to adhere to the bird as well as provides a nice golden brown look after the

bird is done cooking. After the turkey has been rubbed down, its time to apply the dry rub, go ahead and apply the dry rub all over the bird.

*Matt Sauter*

# TWICE-SMOKED PULLED PORK

- 4 gal. commercial barbecue sauce
- 20 drops liquid smoke
- 1/2 c. honey
- 1/4 c. Tabasco sauce
- 1 220 lb. pig (netting 180 lbs. pork)

Find a 220 lb. pig. Shoot (also known as smoking) the pig (repeat as necessary). Gut and shave pig. Wrap pig in foil and place in a charcoal oven. Bake for 12 hours at 300°. Remove from oven, cut into sandwich-size pieces and mix in BBQ sauce.

*Jon Orlosky*

# ULTIMATE LOBSTER MACARONI & CHEESE

- 1 lb. favorite macaroni
- 1 qt. whole milk
- 1/2 c. unsalted butter
- 1/2 c. all-purpose flour
- 4 c. extra-sharp white cheddar, grated
- 8 oz. brie cheese
- 1/2 tsp. fresh ground black pepper
- 1/2 tsp. freshly grated nutmeg
- 1 1/2 lbs. cooked lobster meat
- Optional: sprinkle with bread crumbs

Preheat oven to 375°. Add pasta to salted boiling water and cook according to directions on the package (usually 7 minutes). Drain well. Meanwhile, heat milk in a small saucepan, but do not boil it. In a large pot, melt butter and add flour. Cook over low heat for 3 minutes, stirring with a whisk. While whisking, add in the hot milk and cook for another two minutes until thickened and smooth. Remove from heat. Add in the cheeses, salt to taste, pepper, and nutmeg. Add the cooked pasta and lobster and stir well. Spoon mixture into individual serving-sizes. Bake for 30 to 35 minutes until bubbly and the lightly browned on top.

*Jason Struble*

# WHITE CHEDDAR BACON MAC 'N' CHEESE WITH TRUFFLE OIL

- 1 lb. macaroni
- 1/2 lb. bacon
- 1 1/4 c. bechamel
- 1/2 c. cream
- 1 oz. truffle oil
- 1/2 lb. white cheddar cheese, grated
- 5 oz. fontina cheese, grated
- salt & pepper to taste
- bread crumbs

Boil macaroni, drain and cool. Cook bacon in separate pan until desired crisp, chop into small pieces. Combine all ingredients and top with breadcrumbs. Place in a 8" x 8" baking dish and bake at 350 degrees for 50 to 60 minutes.

*Colin Matthews*

# APPLE CRUMB COBBLER

- 1 bag cooking apples (Jonathon, McIntosh)
- 1 box ready-made pie crust (2 pie crust rolls)
- 2 c. sugar
- 2 T. flour
- 1/2 T. salt
- 1/2 T. cinnamon
- 1 c. brown sugar
- 1 c. flour
- 1 stick butter, softened (no margarine)

Peel, core and slice apples (place in bowl of water with 1 tablespoon of lemon juice to keep them from browning). Mix granulated sugar, cinnamon, salt, 2 tablespoons of flour together, then mix in "drained" apples. Let set for at least 4 hours (preferable overnight). Hand-mix 1 cup brown sugar, 1 cup flour, and 1 stick butter (softened) to form the crumble. Form 1 roll of pie crust in bottom of 9"x9" baking pan. Pour in apple filling. Cover with remaining pie crust dough. Top with brown sugar crumble mixture and bake at 350° for 1 1/2 hours or until crumble starts to harden. Let stand for 3-4 hours. Enjoy!

*Frank Scott, Sr.*

# AUNT PATTY'S DELTA H.S. APPLE CRISP

## Apples

- 4 c. sliced apples
- 1/2 c. sugar
- 1 tsp. cinnamon

Mix and place in bottom of buttered, 8x8" baking dish.

## Topping

- 3/4 c. quick cooking oats
- 1/2 c. sifted flour
- 3/4 c. packed brown sugar
- 1/8 tsp. salt
- 1 tsp. cinnamon
- 1/2 c. butter, softened

Mix and place over apple mixture. Bake at 350° for 35 minutes.

*Al Holdren*

# BREAD PUDDING

## pudding

- 1 stick butter
- 12 oz. raisins (microwave in boiling water for 2-3 minutes to soften)
- 2 loaves wheat bread, torn into small pieces
- 12 eggs, beaten
- 6 c. sugar
- 5 T. cinnamon
- 6 c. milk

Mix all above ingredients in bowl and let stand for 5-10 minutes. Place in greased stainless steel pan 12x20 and bake 20 -25 min till brown on top.

## Topping

- 4 c. sugar
- 3/4 c. flour
- 6 c. water
- 2 T. cinnamon

Mix all ingredients and boil. Set aside. When Bread Pudding is brown on top, poke holes with straw throughout and pour 1 can condensed milk into holes. Next, pour topping on Bread Pudding and continue to cook 10-15 min. Serve hot and top with whipped topping when serving.

*Paul Whitehair*

# CANDIED BACON CHOCOLATE CHUNK COOKIES

- 8 thick bacon slices
- 1/2 c. brown sugar (candied bacon)
- 2 1/4 c. flour
- 1/2 tsp. baking soda
- 3/4 c. butter, melted and slightly cooked
- 1/2 c. white sugar
- 1 c. brown sugar
- 1 T. pure vanilla extract
- 1 egg
- 1 egg yolk
- 2 c. semi-sweet chocolate chips and chunks

Preheat oven to 350°. Place bacon in a single layer on a foil-lined sheet. Sprinkle brown sugar on top of bacon strips. Bake for 18-25 minutes or until crispy, making sure to turn bacon over after 10 minutes. Remove from oven and cool. When bacon is cool, chop finely. Reduce oven temperature to 325°. Sift flour and baking soda. In a medium bowl, cream butter with the white and brown sugar. Add vanilla, egg and egg yolk to the bowl and beat until light and creamy. Add flour mixture and mix well. Add diced candied bacon and chocolate chips and stir until just combined. Place golf ball sized balls of dough on a parchment lined cookie sheet and bake for 13-15 minutes or until edges are brown. Remove from oven and let cookies sit on the pan for a couple minutes before placing on a wire rack. Enjoy!!

*Greg Zirkle*

# CHAMPIONSHIP BROWNIES

- 19 1/2-oz. pkg. brownie mix
- 2 c. powdered sugar
- 1/2 c. plus 6 T. butter, softened and divided
- 8-oz. jar creamy peanut butter
- 6-oz. pkg. semi-sweet chocolate chips

First, prepare and bake a boxed brownie mix in a greased 13"x9" baking pan, according to the package directions. Or use your own favorite brownie recipe. Let them cool completely. Combine powdered sugar, 1/2 cup softened butter and peanut butter. Mix well. Spread the peanut butter mixture over the cooled brownies and top with chocolate chips. Chill for approximately 1 hour.

*Chad Zaucha*

# CHEWY CHOCOLATE CHUNK COOKIES AND ICE CREAM

## Cookies

- 2 1/4 c. flour
- 1/2 tsp. baking powder
- 3/4 tsp. salt
- 3/4 c. unsalted butter
- 1 1/3 c. brown sugar, packed
- 2/3 c. white sugar
- 1 T. vanilla extract
- 1 full egg
- 2 egg yolks
- 2 c. chocolate chunks
- 1 c. peanut butter

Sift together dry ingredients (flour, baking powder, salt). Mix together wet ingredients (butter, sugar, brown sugar, vanilla, eggs, peanut butter). Mix dry/wet ingredients. Add chocolate chunks and mix. Hand-roll 1 1/2 inch balls of batter and place an inch apart on baking sheet. Bake at 325° for 18 minutes.

## Ice Cream

- 1 14-oz. can sweetened condensed milk
- 1 12-oz. can evaporated milk
- 1 1/4 c. whole milk
- 1/2 c. peanut butter
- 1/4 c. white sugar
- 2 tsp. vanilla extract
- 6 peanut butter cups, chopped

Combine all ingredients except peanut butter cups in a bowl and stir until sugar dissolves. Pour in ice cream maker. Add peanut butter cups about halfway through process.

*Greg Fallon*

# CHICAGO PEANUT BUTTER PIE

- 8-10 oz. fudge cookie crumbs
- 1/2 c. sugar
- 4 oz. butter or margarine, softened or melted
- 8 oz. cream cheese, softened
- 1 c. peanut butter, plain or chunky
- 1 c. powdered sugar
- 1 c. whipped cream

Mix the cookie crumbs, sugar, and butter together and press into 9 " pie plate. Bake for 15 minutes at 350 and cool. Using a mixer, mix the cream cheese, peanut butter and powdered sugar together until smooth. Add in the whipped cream. Stir and pour into pie crust. Optional: May drizzle nuts and/or chocolate on top. Chill and serve.

*Scott Higgs*

# CHOCOLATE & BUTTERSCOTCH COCONUT DIPPED HOLIDAY BALLS

- 1/2 lb. butter
- 32 oz. powdered sugar
- 2 c. (16 oz.) flaked coconut
- 4 c. pecans, chopped
- 1 c. sweetened condensed milk (1 14 oz. can)
- 1/4 lb. paraffin wax
- 12 oz. semi-sweet chocolate chips
- 12 oz. butterscotch chips

Blend butter, sugar, coconut, pecans, and condensed milk thoroughly by hand; roll into balls (size of walnuts; use a large melon baller). Refrigerate for 2 hours, until firm. Blend paraffin wax and chips (separate pans); turn heat to lowest setting. Dip balls into mixture with toothpicks; allow to cool/harden on wax paper. Chill & Serve

*Daniel Stallings*

# CHOCOLATE COVERED PEANUT BUTTER PRETZEL BITES

- 1 c. creamy peanut butter
- 2 T. unsalted butter, softened to room temperature
- 1/2 c. confectionery (powdered) sugar
- 3/4 c. packed light brown sugar
- 60 pretzels, preferably square
- 8 oz. semi-sweet chocolate morsels

Line a large baking sheet with parchment paper. Set aside. In a medium size bowl, mix together peanut butter and butter with a spoon. Stir in sugars until thick dough forms. Roll peanut butter into 30 small balls. (If it is too sticky, add more powdered sugar.) Sandwich balls between two pretzels and place on prepared baking sheet. Freeze for 20-30 minutes. While the pretzel bites are chilling, melt the chocolate morsels for about 1 minute in the microwave, stirring every 20 seconds. Dip the pretzel bites halfway into the melted chocolate and place bite back on baking sheet. Refrigerate the dipped bites for at least 10 minutes for chocolate to set. Pretzel bites stay fresh up to 10 days, stored in the refrigerator. Makes 30 bites.

*Dan Wolfert*

# DIRT PUDDING

- 8 oz. cream cheese (room temperature)
- 1 stick butter (softened)
- 1 c. powdered sugar
- 2 sm. boxes french vanilla pudding
- 3 1/2 c. milk
- 12 oz. container of cool whip
- 1 pkg. Oreo cookies (crushed)

Crush Oreos and set aside. Cream together the cream cheese and butter. Add powdered sugar to cream cheese and butter mixture and blend until creamy. In a separate bowl, beat pudding and 3 1/2 cups milk until thickened. Fold in cool whip with pudding and then mix with cream cheese mixture. In a container of choice, alternate layers of pudding and Oreos ending with Oreos on top.

*Jay Garrison  
(Jaybo)*

# FROZEN CHOCOLATE BANANA BITES

- 2 c. milk chocolate chips
- 2 T. coconut oil
- 3 ripe bananas
- 1 c. sprinkles
- 1 c. chopped nuts
- 1 c. coconut

Melt chocolate in sauce pan over low heat, stirring constantly. Cut bananas into slices while chocolate is melting. Pour toppings into separate bowls. Once chocolate is melted, remove from heat and add coconut oil. Dip bananas into chocolate, cover completely, then place into topping bowl. Cover completely. Place onto parchment-lined baking sheet. Freeze until solid, at least 6 hours. Once frozen, transfer to a freezer container.

*Josh Perkins*

# GIRL SCOUT COOKIE DONUTS

## Batter

- 1 c. milk
- 1 c. sugar
- 1 T. unsalted butter
- 1/2 tsp. salt
- 3 eggs, beaten
- 4 tsp. baking powder
- 1 c. (plus 1/2 c.) sifted flour
- oil for frying

1. Combine sugar and butter in a bowl, add eggs and blend. 2. Sift the flour, baking powder and salt into the wet mixture. Mix until combined. 3. Knead lightly on a floured surface. 4. Roll out the dough and use donut molds to cut out the donuts (if you don't have a donut mold, use a drinking glass and shot glass for the hole). 5. Fry in hot oil (370°F). 6. When donuts rise to the top, turn over only once, remove them when golden brown and place them on absorbent paper. (use a toothpick to make sure they are completely cooked). While the donuts cool, prepare the glazes and toppings.

## Chocolate Glaze (for all donuts)

- 8 oz. dark chocolate chips
- 1 c. confectioner's sugar (you may need more)
- 1 tsp. vanilla extract
- 1/8 tsp. salt
- 1 c. heavy cream
- 1 T. unsalted butter

Mix the chocolate, sugar, vanilla and salt. 2. Bring cream and butter to a boil in a small pot. Pour cream mixture over chocolate. 3. Whisk until smooth. If the glaze is too liquid, continue to add confectioners sugar until it thickens.

## Carmel (Samoas)

- 1 pkg. caramel candy pieces
- 1 T. unsalted butter
- 1/2 c. shredded coconut

Melt the caramel pieces with butter in the microwave until smooth. Topping: 1. Spread coconut on baking sheet and bake in the oven at 350°F until golden brown. Assembly: 1. Dip donuts in the caramel glaze, top with coconut and drizzle with chocolate glaze.

## **Peanut Butter Patties (Tagalongs)**

- 1 c. peanut butter
- 2 T. unsalted butter
- 1/3 c. crushed peanuts

Melt peanut butter and butter in the microwave until smooth. Dip donuts in peanut butter glaze, top with crushed peanuts and drizzle with chocolate glaze.

*Chris Carter*

# GLUTEN-FREE PEANUT BUTTER 'N CHOCOLATE NIBBLER COOKIE

- 1/2 c. butter, softened
- 1 c. chunky peanut butter
- 1 1/2 c. brown sugar, packed
- 2 eggs
- 2 T. light corn syrup
- 2 T. water
- 1 T. vanilla extract
- 2 1/2 c. Pillsbury gluten-free flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 c. Ghirardelli chocolate chips

Pre-heat oven to 350°. In a large Bowl, cream together butter, peanut butter, and brown sugar until smooth. Beat in eggs one at a time. Stir in corn syrup, water, and vanilla. Combine flour, baking soda, and salt; stir into peanut butter mixture above. Fold in Ghirardelli milk chocolate chips. Chill dough so it will not spread too much. Use teaspoon to drop on baking sheet at 3" intervals. Bake 8 minutes at 350 or until edge is golden brown. Remove and let stand 1 minute before removing to cookie cooling grill. Yields 6 dozen.

*Jim Needham*

# PEANUT BUTTER DIRT PUDDING

- 1 c. confectioners' sugar
- 1 8-oz. pkg. cream cheese, softened
- 1/4 c. butter, softened
- 1 12-oz. container frozen whipped topping, thawed
- 1 14-oz. pkg. peanut butter Oreo cookies, crushed (divided)

Blend together sugar, cream cheese, and butter. Fold in whipped topping. Mix in half of the crushed cookies and put in a large bowl. Top with the remaining crushed cookies. Chill.

*Brock French*

# PINA COLADA CHEESECAKE BITES

- 6 T. unsalted butter, melted
- 1 3/4 c. graham cracker crumbs
- 3/4 c. chopped pecans, toasted
- 1 T. sugar
- 3 8-oz. pkg. cream cheese, softened
- 1/2 c. sugar
- 5 lg. eggs
- 1 8-oz. can crushed pineapple, drained
- 1 c. cream of coconut
- 1 c. sour cream
- 1/3 c. light rum
- 4 tsp. coconut extract
- rum-flavored cream, toasted coconut, & seasonal fruit (for garnish)

Stir together butter, graham cracker crumbs, pecans, and sugar, and press into bottom and 1 1/2 inches up sides of a lightly greased 10-inch springform pan. Beat cream cheese and 1/2 cup sugar at medium speed with an electric mixer 3 minutes or until fluffy. Add eggs, 1 at a time, beating well after each addition. Add pineapple, coconut, sour cream, rum, and coconut extract, beating until blended. Pour mixture into crust. Bake at 325° for 1 hour and 15 minutes or until center is almost set. Cool on a wire rack. Spread Glaze over top of cheesecake. Cover and chill at least 8 hours. Cut into individual servings. Garnish, if desired, with whipped cream (optional – mix in a bit of light rum), toasted coconut and in season fruit.

*Tom Messina*

# SCOTT'S MINI PUMPKIN CHEESECAKES

## Crust

- 8 gingersnap cookies
- 1 graham cracker rectangle
- 1/4 c. chopped pecans
- 1 1/2 tsp. brown sugar
- 1/8 tsp. salt
- 1 1/2 T. melted butter

Preheat oven to 350°. Lightly grease a 12 cup mini cheesecake pan or a mini muffin pan with cooking spray. In food processor, grind all crust ingredients (except butter) until mixture resembles coarse crumbs. Add melted butter and process until crumbs resemble wet sand. Press mixture by tablespoon (1/2 tablespoon if using mini muffin pan) into each cheesecake/muffin pan. Bake for 10 minutes.

## Cheesecakes

- 1 8-oz. cream cheese
- 1/2 c. packed brown sugar
- 1/2 c. canned pumpkin (not pumpkin pie mix)
- 1 T. sour cream
- 1/4 tsp. salt
- 1 egg
- 1/4 tsp. vanilla
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg

Meanwhile, prepare cheesecake in a large bowl. Beat cream cheese, sugar and pumpkin purée with an electric mixer on medium speed until smooth. Mix in egg, heavy cream, vanilla, cinnamon, and nutmeg, until just combined. Evenly pour filling over each crust. Bake for 20 minutes. Remove from oven and cool in pan for 20 minutes. Refrigerate at least 1 hour before removing cheesecakes from pan. Remove cheesecakes from pan by gently running a blunt knife around the edges of each cheesecake and popping out. Top with homemade whipped cream or prepared whipped topping.

*Scott Harvey*

# STRAWBERRY PRETZEL SALAD

- 1 1/2 c. crushed pretzels
- 4 1/2 T. white sugar
- 3/4 c. butter, melted
- 1 c. white sugar
- 2 8-oz. pkg. cream cheese
- 1 8-oz. container frozen whipped topping, thawed
- 1 6-oz. pkg. strawberry flavored Jell-O
- 2 c. boiling water
- 1 16-oz. pkg. frozen strawberries

1.) Preheat oven to 350 degrees F. Mix together the pretzels, 4 1/2 tablespoons sugar and melted butter. Press into the bottom of a 9x13 inch pan. Bake for 10 minutes, or until lightly toasted. Set aside to completely cool. 2.) In a medium bowl, beat the sugar and cream cheese until smooth. Fold in whipped topping. Spread evenly over the cooled crust. Refrigerate until set, about 30 minutes. 3.) In a medium bowl, stir together the gelatin mix and boiling water. Mix in frozen strawberries, and stir until thawed. Pour over cream cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour.

*Shane Tobias*

# TRIPLE CHOCOLATE OREO BARS

- 1 16.6-oz. pkg. Oreo cookies
- 1/2 c. butter, melted
- 1/4 tsp. salt
- 1 14-oz. can sweetened condensed milk
- 1 tsp. vanilla extract
- 1 c. semi-sweet chocolate chips
- 1/2 c. milk chocolate chips
- 1/2 c. mini chocolate chips
- 1 c. white chocolate chips, melted

1. Preheat the oven to 325° 2. Line a 9 x 13 pan with foil (shiny side down) and spray with non-stick spray. 3. Set aside 8 Oreo cookies. 4. Crush the remaining Oreos with either your food processor or in a zip lock bag with a rolling pin. 5. When the Oreos are crushed transfer them into a medium bowl and add your salt and melted butter, stirring to combine. 6. Press your Oreo mixture into your prepared pan. 7. Chop your remaining 8 Oreos into coarse pieces and set aside. 8. In a double boiler, add your sweetened condensed milk, the semi-sweet chips, the milk chips and the vanilla. Stir until all melted. 9. (OR you could do this in the microwave, stirring every 30 seconds until melted) 10. Remove from heat. 11. Pour your melted chocolate mixture over the Oreo crust and sprinkle the mini chocolate chips and the Oreo cookies chunks over the top of the filling. 12. Press down gently into the chocolate topping. 13. Bake for 20-22 minutes in preheated oven. 14. Cool pan on a wire rack for approx 1 hour. 15. Melt the white chocolate chips. 16. Drizzle the white chocolate over the top of the bars. 17. Chill in refrigerator until completely cooled, an hour or two. 18. Make sure they are completely cooled. 19. When ready to serve, using the foil remove from the pan and cut into squares.

*Keegan Brown*