



TASTE
of
HOME
the cookbook
2018-2019





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About Taste of Home

In November 2018, New Student & Family Programs reached out to CU Boulder families for recipe submissions. We were looking for those “signature” family recipes; the ones that families make again and again. The recipes that CU families make when their student comes home.

In December, CU's Dining Services selected recipes to be featured at various dining centers on campus, including the Center for Community, Sewall and the Village Center.

More than 50 submissions were received and we share them all with you here.

Thank you to all of the families who shared their taste of home with us!



FEATURED



Dewey's Chicken Curry

From the kitchen of: *Yamini Adkins*

Dewey's Chicken Curry

Ingredients

- 2 chicken breasts, cut up in bite size pieces (*Substitution: Use tofu if you want a vegetarian version.*)
- 1 sweet onion, diced
- 4–5 cloves garlic chopped
- 1–2 red chili pepper chopped (*Substitution: Red bell pepper for less heat*)
- 1–2 diced plum tomatoes
- 1 tbsp. tomato paste
- 1 bunch fresh coriander leaves with some stems too chopped up
- 1 can light coconut milk or regular coconut milk
- 1 tbsp. black mustard seed
- 1 tsp. cumin seed
- 1 cinnamon stick
- 1–2 bay leaves
- 1 tsp. salt and pepper
- 3 tbsp. oil
- 2 tbsp. curry powder
- 1 carton unsalted chicken or vegetable stock
- 1 or ½ c. water (if needed)

Directions

Heat oil in a Dutch oven or heavy skillet. Add the chicken pieces and cook until golden. Set aside.

Add more oil to the pot and add the mustard seeds and cumin. When the mustard seeds start popping and the cumin gets darker in color, add diced onion, cinnamon stick and bay leaves.

Sauté until the onion is golden brown. Add garlic, diced tomatoes and chili peppers and sauté together. Add the curry powder and let this this also fry and mix together with the other items. Add the tomato paste and fry along with all items.

Add the chicken back in the pot and mix all together for a few minutes. Add salt, pepper and chicken stock and let simmer on low for about 15-20 minutes.

Turn off the heat and add the coconut milk and coriander leaves and stir. Leave some coriander leaves to add at the end right before serving.

From the kitchen of: *Mary Mellen*

Pork Schnitzel

Ingredients

- 1 pork loin
- 1½ c. flour
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. onion powder
- ½ tsp. garlic powder
- 2 eggs beaten
- 2 c. dry bread crumbs
- 6 tbsp. vegetable oil for frying divided into 2 tbsp. for batch frying
- 1 package pork gravy mix
- 1 yellow onion sliced thin
- 2 tbsp. butter

Directions

Cut pork loin into sections about ¾ inch thick and pound the pieces of meat to ¼-inch thick.

Combine flour, salt, pepper, onion and garlic powder on a large plate.

In a flat-bottomed dish, beat the eggs.

Coat the meat in the flour on both sides and shake off excess.

Dip the floured meat in the egg wash. Coat both sides.

Pour the bread crumbs out onto a large plate. Coat the meat with the dried bread crumbs. Lay the breaded meat on a separate plate to prepare for frying.

Heat a skillet over medium high heat until almost smoking or shimmering. Fry the meat in a skillet with 2 tablespoons oil for 2–3 minutes per side or until nicely browned. Continue cooking meat in batches with fresh oil added each time.

In a separate skillet, melt the butter over medium heat, add sliced onion stirring frequently until browned, about 7–10 minutes. Make gravy according to package, then add the cooked onions when gravy is thickened.



From the kitchen of: *Susan Gaylord*

Balsamic Glazed Meatloaf

Ingredients

- 3 tbsp. olive oil
- 1 large zucchini, finely diced
- 1 red bell pepper, finely diced
- 1 yellow pepper, finely diced
- 1 yellow onion, finely diced
- 1 bag fresh spinach, finely chopped
- Salt and freshly ground black pepper
- 5 cloves garlic, finely chopped
- 1 tsp. red pepper flakes
- 3 large eggs, lightly beaten
- 4 tbsp finely chopped fresh thyme leaves
- ¼ c. chopped fresh parsley leaves
- 1 lb. ground turkey
- 1 lb. ground veal
- 1 lb. ground beef chuck
- 1 c. panko (Japanese) bread crumbs or any bread crumbs you like
- ½ c. freshly grated Pecorino Romano
- 1½ c. ketchup, divided
- 1 c. plus 2 tablespoons balsamic vinegar, divided

Directions

Preheat oven to 425 degrees.

Heat the oil in a large saute pan over high heat. Add the onion, zucchini, peppers, salt and pepper and cook until soft, 10 minutes. Add spinach and cook until all water is cooked out of spinach. Stir in the garlic and ¼ teaspoon of the red pepper flakes and cook for 30 seconds. Set aside to cool. Whisk together the eggs and herbs in a large bowl. Add the meat, bread crumbs, cheese, ½ cup of the ketchup and 2 tablespoons of the balsamic vinegar and the vegetables and mix until just combined. Mold the meatloaf on a baking sheet lined with parchment paper. Whisk together the remaining ketchup, red pepper flakes, and balsamic vinegar in a small bowl then brush the mixture over the entire loaf.

Bake the meatloaf for approximately 1 hour to 1 hour and 15 minutes. Remove from the oven and let rest 10 minutes before slicing.

From the kitchen of: *Ellen Winick*

Chicken Pot Pie (Six O'Clock Scramble)

Ingredients

- 1 pkg. (2 crusts) refrigerated 9-inch pie crust
- 2 tbsp. butter
- ½ yellow onion, diced
- 3 carrots, peeled & finely diced
- 2 potatoes (white or russet), peeled & finely diced
- 3 stalks celery, thinly sliced
- ½ c. frozen peas
- 10.75 oz. condensed reduced fat cream of mushroom soup
- 1 c. cooked chicken
- ¼ cup water

Directions

Preheat oven to 375 degrees.

Defrost pie crusts.

In stockpot, melt butter over medium-high heat. Add onions, carrots, potatoes and celery. Cook, partially covered, until soft about 8 minutes.

Add peas, soup, chicken and water. Simmer gently for a few minutes.

Line pie plate with 1 pie crust.

Add filling and top with remaining pie crust. Cut slits in top of pie crust and pinch sides of crust together.

Place pie on baking sheet and bake 25-35 minutes.

Allow pie to cool for a few minutes before serving.

From the kitchen of: *Anna Luthens*

Chicken Pot Pie

Ingredients

- 1¼ lbs. skinless, boneless chicken breast halves; cubed
- 1 c. sliced carrots
- 1 c. frozen green peas
- ½ c. sliced celery
- ⅓ c. butter
- ⅓ c. chopped onion
- ⅓ c. all-purpose flour
- ½ tsp. salt
- ¼ tsp. black pepper
- ¼ tsp. celery seed
- 1¾ c. chicken broth
- ⅔ c. milk
- 2 9-inch unbaked pie crusts

Directions

Preheat oven to 425 degrees.

Line 9-inch pie pan with one of the unbaked pie crusts and set aside.

In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside to cool slightly.

In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.

Place the chicken mixture in prepared pie pan/bottom pie crust.

Pour hot liquid mixture over chicken and vegetables.

Cover meat and gravy filling with top crust, pinch edges to seal. If necessary, cut away excess dough. Make several small slits in the top to allow steam to escape.

Place pie on baking sheet and put into preheated oven. Bake for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly.

Cool for 10 minutes before serving.

FEATURED



*Grilled Chicken with Basil Dressing
(a Giada de Laurentiis recipe)*

From the kitchen of: *Jenifer Lesan*

Grilled Chicken with Basil Dressing (a Giada de Laurentiis recipe)

Ingredients

- 1/3 c. extra-virgin olive oil
- 3 tbsp. plus 1/4 cup fresh lemon juice
- 2/3 c. extra-virgin olive oil
- 1 1/2 tsp. fennel seeds, coarsely crushed
- 1 1/2 tsp. salt
- 1 tsp freshly ground black pepper
- 6 boneless skinless chicken breasts (I actually use chicken tenders)
- 1 c. lightly packed fresh basil leaves
- 1 large clove garlic
- 1 tsp grated lemon zest
- 4 c. jasmine or other white rice (the rice is my addition and was not in the original recipe from Giada)

Directions

Whisk 1/3 cup of oil, 3 tablespoons of lemon juice, fennel seeds, 3/4 teaspoon salt and 1/2 teaspoon pepper in a heavy-duty re-sealable plastic bag. Add the chicken and seal the bag.

Massage the marinade into the chicken. Refrigerate at least 30 minutes and up to 1 day, turning the chicken occasionally.

Meanwhile, blend the basil, garlic, lemon zest, remaining 1/4 cup lemon juice, 3/4 teaspoon salt, and 1/2 teaspoon pepper in a blender until smooth. Gradually blend in the remaining 1/3 cup oil. Season the basil sauce, to taste, with more salt and pepper, if desired.

Cook the rice in a rice cooker or in a pot, whichever method you prefer. Prepare the barbecue for medium-high heat or preheat a grill pan over medium-high heat. Grill the chicken until just cooked through, about 5 minutes per side.

Once off the grill, slice the chicken into slices, or leave it whole, depending on your preference. Serve with the rice and drizzle the basil sauce over the chicken and rice. As mentioned above, I usually double the basil dressing recipe and put out extra for guests to help themselves to more dressing as needed.

From the kitchen of: *Laura Colley*

Farmers Zuppa Toscana

Ingredients

- 16 oz. smoked sausage, cut in half and then ½-inch slices
- 2 red potatoes cut into ¼-inch slices
- ¾ chopped onion
- 1½ tsp. minced garlic
- Large bunch of kale, center stems removed and roughly chopped
- 2 tbsp. chicken soup base
- 1 qt. of water
- ⅓ c. of heavy whipping cream
- 15 oz. can of white beans, drained and rinsed

Directions

Brown smoked sausage, onions and garlic.

Drain, add soup base, water and potatoes, simmer 15 minutes.

Add beans, kale and cream simmer 5 minutes. Finish each bowl with freshly grated parmesan cheese and a circle of olive oil if desired.

From the kitchen of: *Michelle Beeson*

Aunt Connie's Poppy Seed Chicken

Ingredients

- 2½-3 lbs. chicken breasts, cooked and deboned (can also use canned chicken)
- 2 cans cream of chicken soup
- 1½ pt. sour cream
- 2 tbsp. poppy seeds
- 35-40 Ritz crackers, crumbled
- ¾ stick melted butter
- ¼ c. chicken broth
- Salt and pepper to taste

Directions

Preheat oven to 350 degrees.

Shred the chicken or cut into bite-sized pieces. In a large mixing bowl, mix together the soup and the sour cream. Add the poppy seeds and mix well. Add the chicken and mix again.

Pour into a casserole dish. Spread the crushed crackers on top. Pour the melted butter on top of the crackers. Cook for 30 minutes until bubbly. Cool and serve.





From the kitchen of: *Rochelle Gatt*

Cilantro-Lime Corn Salad

Ingredients

- 1 bunch cilantro chopped
- 2 limes juiced
- 1 tsp. cumin
- 1 tsp. salt
- 1 tbsp. chopped green chiles (mild)
- 1 c. olive oil
- 1 bag frozen corn
- 8–10 cherry tomatoes cut in half
- 1 c. jicama
- 1 red onion small pieces
- 1 red pepper

Directions

Combine avocado, cilantro, cherry tomatoes, radish and black beans (drained).

Mix cilantro, juiced limes, cumin, salt, green chiles and olive oil in food processor. Then slowly drizzle in the olive oil.

Mix frozen corn, cherry tomatoes, jicama, red onions and red pepper in a bowl.

Combine both mixtures and let it chill for several hours.

From the kitchen of: *Brenda Roos*

Parmesan Basil Stuffing with Bacon

Ingredients

- 8 slices of thick-cut bacon
- 16 c. of crusty bread of choice
- 2 large eggs
- 1 c. grated parmesan cheese
- 1 tbsp. basil (fresh or dried)
- 2 tsp. dried oregano
- 1 tsp. dill (dried or fresh)
- 2 large yellow onions
- 1 stick of margarine
- 1 bunch of scallions
- 3½ c. chicken broth
- 1 tsp. salt
- 1 tsp. pepper

Directions

At 375 degrees cook bacon until crisp. Dice into small pieces.

Add 6 tbsp. of the margarine, onions, scallions (white part), salt and pepper.

Stir in chicken broth. Simmer 5 minutes and then remove from heat.

Whisk parmesan into eggs. Add dried oregano and scallions (green part).

Add bacon mixture to bread and pour egg mixture over it. Add basil and dill. Mix gently.

Spread into greased 3-quart baking dish. Dot with remaining margarine. Cover with foil and bake 25 minutes. Uncover and bake an additional 10 minutes.

Add more broth if too dry. Toss gently.



From the kitchen of: *Louise Gregory*

Cheese Grits

Ingredients

- 3½ c. water
- 1½ c. milk
- 1 tsp. salt
- 1¼ cups quick grits, uncooked
- 1 stick butter
- 16 oz. Pepper Jack cheese, shredded
- 12 oz. medium Cheddar cheese, shredded
- 1 tbsp. Worcestershire sauce
- ¼ tsp. garlic powder
- ½ tsp. cayenne
- Paprika

Directions

Preheat oven 350 degrees.

In a saucepan, bring water, milk and salt to a boil.

Add grits, reduce heat and cook until down stirring constantly.

Add butter, cheeses, Worcestershire, garlic powder, and cayenne. Stir until the butter and cheeses have melted.

Put in a greased 3-quart casserole and sprinkle with paprika. Bake for 15-20 minutes or until heated thoroughly.

Optional: skip the baking and serve immediately from the stove.

From the kitchen of: *Jennifer Chandler*

Potato Chip Chicken Tenders with Honey Mustard Dipping Sauce

Ingredients

- ½ c. all-purpose flour
- Kosher salt and freshly ground black pepper
- 2 large eggs, lightly beaten
- 1 bag (11-ounce) Lay's potato chips, crushed
- 4 boneless, skinless chicken breasts (about 1½ pounds)
- Vegetable oil, for frying
- Yellow mustard
- Whole Grain mustard
- Mayonnaise
- Honey

Directions

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

Place the flour in a shallow bowl and season generously with salt and pepper. Place the beaten egg in another shallow bowl. Leave the crushed potato chips in the bag.

Rinse the chicken and pat dry with paper towels. Slice each chicken breast lengthwise into 4 or 5 strips. Generously season the chicken with salt and pepper. Working in small batches, lightly dredge both sides of the chicken in the seasoned flour, shaking off the excess. Dip the chicken in the egg wash to coat completely, letting the excess drip off. Dredge the chicken through the crushed potato chips, evenly coating on all sides. Place the prepared chicken on a baking sheet or cutting board.

In a large stockpot or Dutch oven, pour enough oil so that there is an approximately a 1-inch layer of oil. Over medium-high heat, warm the oil until a few droplets of water sizzle when carefully sprinkled in the pot. In batches so as not to over crowd the pot, cook the chicken until golden brown, about 3 minutes per side. Transfer the chicken to a baking sheet lined with parchment paper. Transfer to the oven and bake until the chicken is cooked through, about 15 to 20 minutes. Serve warm.

For honey mustard sauce: Whisk together equal amounts prepared yellow mustard, whole-grain Dijon mustard and mayonnaise. Add honey to taste.

Serves 4 to 6.

From the kitchen of: *Lauren Weiss*

New England Baked Haddock

Ingredients

- ¾ c. milk
- 2 tsp. salt
- ¾ c. crushed Ritz crackers
- ¼ c. grated parmesan cheese
- 4 sprigs of fresh thyme (or ½ teaspoon dried thyme)
- 4 4-oz. haddock fillets
- 2 tbsp. butter, melted

Directions

Preheat oven to 500 degrees.

Butter the bottom and sides of an 8x8 glass baking dish.

In a small bowl, mix together the milk and salt.

In a medium bowl, mix together crackers, parmesan cheese and thyme.

One by one, dip the haddock fillets in the milk, then press both sides into the cracker mixture.

Place haddock fillets in a glass baking dish, and drizzle with melted butter.

Top with any leftover cracker mixture.

Bake for 15 minutes. Broil for an additional 2 minutes.

If desired, garnish with chopped parsley and lemon wedges



From the kitchen of: *Sarah Moore*

Salmon Burgers

Ingredients

- 1½ lbs. wild fresh salmon
- 1 egg
- 1 tsp. each salt and pepper
- 5 tbsp. of fresh chives
- 1 c. cooked quinoa
- 2 tbsp. soy sauce
- 1 tbsp. wasabi
- 2 tbsp. mayo
- Lettuce
- Tomato
- Red onion

Directions

Preheat oven to 350 degrees.

Bake salmon with small amount of olive oil for 20 minutes. Cool in large bowl.

When salmon is cool, combine cooked salmon with remaining ingredients, mixing by hand.

Create four to six patties and place on a baking sheet. Bake for 10–12 minutes.

Serve on your favorite bun with lettuce, tomato and red onion.

FEATURED



Shepherd's Pie

From the kitchen of: *Andrea Fine*

Shepherd's Pie

Ingredients

- 1½ lbs. ground sirloin, browned
- 1 medium onion, diced
- 4 cloves garlic, minced
- 2 boxes sliced mushrooms, sauteed
- 1 lb. bacon, crisped
- ¼ c., plus 3 tbsp. Worcestershire
- ½–1 can beef stock
- 1 c. frozen peas, thawed
- 3 large russet potatoes
- ½ block cream cheese, cubed
- 1 stick butter, quartered
- 1 c. shredded cheddar cheese
- 3 green onions, thinly sliced
- ¼ tsp. thyme
- Salt to taste
- Pepper to taste
- Paprika

Directions

Cook the bacon in a large skillet. Remove cooked bacon and drain fat on paper towels.

Sauté onion and garlic in a bit of the remaining bacon grease. After 3-4 minutes add ground sirloin and brown through. Drain and set aside.

In same skillet add ¼ of the butter. Sauté mushrooms in butter with thyme, ¼ teaspoon black pepper and 3 tablespoons Worcestershire sauce. When they have browned and absorbed the liquid, taste and salt if necessary. Stir in ground sirloin, onions and garlic mixture add the remaining ¼ cup Worcester sauce and half the can of beef stock. Stir over low heat and add in the peas. If mixture is not the consistency of a hearty stew, add in more beef stock. Taste and adjust salt and pepper, if necessary.

While the mixture is simmering over very low heat, make the mashed potatoes for the top. Peel and cube the potatoes. Bring a large pot of salted water to a boil. Cook potatoes until fork tender. Drain. Mash with the cream cheese, half stick of butter, salt and pepper to taste. If the potatoes are dry, add the remaining ¼ stick of butter for a bit of milk.

Stir in the bacon and green onions. Pour the meat mixture into a 9x13 casserole dish.

Top with the mashed potatoes, sprinkle on the shredded cheddar cheese and top with paprika.

Place casserole dish under the broiler 5–7 minutes to allow the top to brown and cheese to melt.



From the kitchen of: *Karen Rice*

Creamy Spinach & Buffalo Enchiladas

Ingredients

- 1 lb. ground buffalo or shredded chicken, cooked
- 10 oz. pkg frozen chopped spinach, thawed, squeezed dry (or fresh spinach, chopped)
- 1 c. frozen corn, thawed
- 1 c. yellow onion, chopped
- 1½ c. cheddar, grated
- 2 4.5-oz cans chopped green chiles (brand green chile, medium)
- 1 c. milk (Salt and black pepper to taste)
- At least 12 6-in. 100% corn tortillas
- Salsa
- Sour cream

Directions

Heat oven to 400 degrees.

Mix together the cooked buffalo/chicken, spinach, corn, onion, 1 cup cheddar and green chile. In a separate bowl, stir together the milk, remaining green chile, add salt, and add pepper. Roll up the spinach mixture in the warm tortillas (about ⅓ cup per tortilla).

Place seam-side down in a shallow baking dish. Top with the cream sauce and remaining cheddar. Cover with foil and bake until bubbling, 15-20 minutes. Uncover and bake until golden, about 10-15 minutes more.

Top with salsa and/or sour cream.

From the kitchen of: *Jodi Picardat*

Easy Creamy Chicken Enchiladas

Ingredients

- 1 rotisserie chicken
- 2 cans (14 1/2 oz. each) diced tomatoes with mild green chilies, undrained
- 2 cans (10 3/4 oz. each) condensed cream of chicken soup, undiluted
- 1 can (10 3/4 oz.) condensed cheddar cheese soup, undiluted
- 1/4 c. milk
- 1 tbsp. ground cumin
- 1 tbsp. chili powder
- 2 tsp. garlic

Directions

Preheat oven to 350 degrees.

Remove meat from bones; discard bones. Shred chicken and set aside. In large bowl, combine the tomatoes, soups, milk and seasonings. Transfer 3½ cups to another bowl; add chicken and cream cheese.

Spread a light layer of soup mixture into each of the two greased 13x9 inch baking dishes. Place 1/3 cup chicken mixture down the center of each tortilla. Roll up and place seam side down in the baking dishes. Pour remaining soup mixture over tops; sprinkle with cheese.

Bake, uncovered 30-35 minutes or until heated through and the cheese is melted.

From the kitchen of: *Tabitha Butler*

Chicken Alfredo Enchiladas

Ingredients

- 1 lb. cooked shredded chicken
- 8 flour tortillas
- 16 oz. alfredo sauce
- 8 oz. monterey jack cheese
- 4 c. chopped broccoli

Directions

Preheat to 375 degrees.

Lay out 8 flour tortillas shells. Layer with shredded monterey jack cheese, shredded chicken and broccoli. Roll each individually and place in a baking pan side by side with seam faced down. Cover with alfredo sauce and more shredded cheese.

Bake for 30-40 minutes or until cheese is melted and tortillas start to crisp on edges.

From the kitchen of: *Julien Rumsey*

Grandma's Green Chile Enchiladas

Ingredients

- 8 corn tortillas (small size)
- 2 chicken breasts
- 1 can (28 oz.) green chili enchilada sauce
- 3 c. grated Monterey jack cheese
- 2 c. grated cheddar cheese
- 4 large plum tomatoes
- 1 tsp. minced jalapeno pepper
- ¼ c. green onions
- 1 tbsp. olive oil
- ¼ c. chopped cilantro
- 2 tsp. fresh lime or lemon juice
- 1 tbsp. fresh oregano (½ tsp. dried)
- Salt and pepper
- Serve with refried beans and sour cream

Directions

Preheat oven to 350 degrees.

Lightly sprinkle salt and pepper on chicken breasts, rub with oil and bake for 30-40 minutes. Shred chicken and mix with some enchilada sauce.

Place tortillas on cookie sheet and spray lightly with oil. Heat for 5 minutes in 350 oven, wrap in towel to keep warm.

Place some enchilada sauce in bottom of dish.

Working one at a time place tortilla on board, spread chicken and jack cheese down middle and roll tightly. Place seam side down in casserole. Continue until all tortillas are filled.

Pour the remaining sauce over tortillas being sure they are covered well. Sprinkle with cheddar cheese and any remaining jack cheese. Bake for 40 minutes at 350 until cheese starts to just brown. Let sit for 5 minutes before serving.

Salsa: Cut tomatoes in half lengthwise, remove seeds and cut in ¼-inch cubes. Put in colander, add 2 tsp. salt and let sit for 30 minutes to drain water from tomatoes. Mix tomatoes with remaining ingredients. Let sit loosely covered at room temperature or in the refrigerator.



From the kitchen of: *Laura Rothenberg*

Slow Cooker Cheesy Chicken Enchilada Chili

Ingredients

- 1½ lb. boneless, skinless chicken thighs, cut into 1-inch pieces
- 1 can whole kernel sweet corn, drained
- 1 can black beans, drained
- 1 can mild enchilada (red) sauce
- 2 tbsp. taco seasoning mix
- 2 c. shredded colby-jack cheese blend
- Chopped green onions
- Sour cream
- Tortilla chips

Directions

Spray 4-quart slow cooker with cooking spray.

In slow cooker, mix chicken, corn, black beans, enchilada sauce and taco seasoning mix.

Cover and cook on low setting 8 hours or high setting 4 hours.

Stir in 1 cup of the cheese.

Serve in bowls topped with green onions, sour cream, additional cheese and tortilla or corn chips.

From the kitchen of: *Rachel Olbrys*

Chicken Enchiladas

Ingredients

- 4 chicken breasts
- 2 tbsp. chili powder
- 1 tbsp. olive oil
- 1 tsp. garlic
- 1 red onion, chopped
- 1 c. flour
- 2 c. cheddar cheese
- Tortillas (corn or flour)

Directions

Put 4 large chicken breasts in crock pot. Cover with water or broth. Add about 2 tbsp. of chili powder. Cook 6-8 hours. Remove chicken and save broth.

Preheat oven to 350 degrees.

In medium pan, cook 1 tablespoon olive oil. Add 1 teaspoon garlic and 1 red onion. Sauté until onion is soft, around 5 minutes. Add chicken breast to pan.

Separate chicken into pieces by shredding with two forks. Mix well and cook 3 or 4 minutes. Add 1 cup flour and mix well to cover chicken. Add broth from crock pot to pan. Stir well.

Add more chili powder to taste of desired hotness. Simmer 20-30 minutes until the broth becomes thick.

Heat tortillas a few at a time in the microwave for 30 seconds.

Remove tortilla and fill with about 1 cup of chicken, straining broth mixture. Add cheese, rice and beans as desired.

Roll up and put seam side down in greased pan. Repeat until chicken is gone.

Pour remaining broth mixture over top of enchiladas. Add about 1 cup more cheese on top of enchiladas.

Cover with foil and bake 30 minutes.

From the kitchen of: *Lisa Watson*

Mexico City Fried Tacos

Ingredients

- 1 lb. ground beef (ground buffalo can be substituted)
- 2 tbsp. chili powder
- ½ tbsp. paprika
- ½ tbsp. salt
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. black pepper
- 12 small corn tortillas
- 2 c. grated cheddar cheese
- ½ c. of vegetable oil

Directions

Preheat oven to 250 degrees.

Combine all of the dry ingredients to make the taco seasoning.

Brown the ground beef on medium heat and when brown, add the taco seasoning.

Heat a cast iron skillet to medium high heat and add 2-3 tablespoons of vegetable oil. Heat until the oil is hot.

Place corn tortillas in the skillet and spoon taco meat onto one half of the tortilla. Generously sprinkle grated cheese on the taco meat and fold the tortilla in half covering the meat and cheese. Brown the tortilla and flip over to brown the other side. You want it to be crispy on both sides.

Line a platter with paper towel or parchment paper. When tacos are crispy, remove from oil and keep them warm in 250-degree oven.

Repeat until you have used all of the taco meat.

Serve with salsa, sour cream and shredded lettuce.



From the kitchen of: *Limor Goodwin*

Mom's Mac n Cheese

Ingredients

- 1 lb. pasta of your choice
- 3-4 slices turkey bacon
- 1 package of precut butternut squash
- 12–15 oz. cheddar cheese shredded
- 2 c. milk
- 2 tbsp. flour
- 2 tbsp. butter

Directions

Preheat oven to 350 degrees.

Cook pasta according to directions on package. Drain.

Cook the three slices bacon to crisp, then crumble. Set aside.

Cook the butternut squash until soft. Set aside

Mix butter and flour into a roux using a pan on low heat. Slowly add milk while stirring constantly to incorporate roux. Heat milk to bubble. Slowly add the cheese and mix in. Heat until a cheese sauce is made. Keep warm.

Mix cooked pasta with bacon crumbles and cooked squash. Add cheese mixture and place in baking pan for approx. 30-40 minutes until heated and bubbly.

From the kitchen of: *Tricia Multer*

Panera Mac and Cheese

Ingredients

- ¼ c. butter
- ¼ c. flour
- 1 c. milk
- 2 c. heavy cream
- 2 c. shredded white cheddar
- ½ tsp. kosher salt
- ½ tsp. black pepper
- 1 tsp. dry mustard
- 1 lb. Pasta cavatappi or shells

Directions

Cook pasta according to package directions while making the sauce, drain and set aside.

In a large pot on medium-high heat, add butter until melted whisk in the flour and cook for one minute.

Reduce heat to medium and add milk, heavy cream, salt, dry mustard and pepper. Continue whisking until it begins to bubble reduce to low and add white cheddar, stir until melted.

Add cooked pasta, stirring until combined. Remove from heat and allowed to sit about 5 minutes to thicken.

From the kitchen of: *Evelyn Jabri*

Kale and Italian Sausage Baked Pasta

Ingredients

- 4 tbsp. butter
- 6 tbsp. flour
- 4 c. hot milk
- ¼ tsp. salt
- ⅛ tsp. white pepper
- ¼ tsp. nutmeg
- 2 c. pureed pumpkin or winter squash (can use 1 16 oz. can of pumpkin as well)
- 2 tbsp. olive oil
- 2 lb. bulk sweet Italian sausage (substitute or omit if making this vegetarian)
- 4 garlic cloves, minced
- ¼ -½ tsp. crushed red pepper
- 3-4 tbsp. fresh sage, finely chopped
- 8 c. kale (Curley, Lacinato, Red Russian, etc.), destemmed and roughly chopped
- ¼ c. finely shredded parmesan
- Rigatoni, penne or ziti - a shape that can stand up to baking
- Mozzarella cheese to taste (topping)

Directions

Preheat oven to 375 degrees.

Bechamel: Melt the butter in a heavy-bottom 2½-quart saucepan. Blend in the flour with a wooden spoon to make a smooth, loose paste. Stir over medium heat until the butter and flour foam together for 2 minutes without coloring more than a buttery yellow. Slowly pour in the hot milk, whisking vigorously to blend thoroughly. Then whisk slowly over moderately high heat, scraping along the bottom and sides of the pan, until the sauce comes to a simmer; simmer 2 to 3 minutes, stirring with a wooden spoon. Stir in the salt, pepper, nutmeg and pumpkin. Simmer until sauce is thick enough to coat the back of a spoon.

Kale and sausage: In a heavy skillet, heat olive oil over medium heat. Add the sausage and cook through, until all the pink is gone, stirring occasionally. After the sausage has cooked, drain all but 2 tbsp. fat. Add garlic, red pepper and sage and cook until the garlic softens. Add the chopped kale and cook until wilted. Add the parmesan cheese and let stand until ready to assemble.

Pasta: Bring a pot of salted water to a boil. Once boiling, add pasta and cook for about 6 minutes. Drain pasta. The pasta will be slightly cooked and will finish cooking in the oven.

Assemble: Mix the pasta with the kale/sausage mixture. Add the bechamel and combine until everything is coated with sauce. Pour into a 10 x 16 glass baking dish. Sprinkle with mozzarella cheese to taste. Bake for 45-50 minutes, or until the top is golden brown. Let sit for 5 minutes and serve.

FEATURED



Kale and Italian Sausage Baked Pasta

From the kitchen of: *Anna Luthens*

Traditional Lasagna

Ingredients

- 1 lb. ground beef
- 1¼ lb. bulk Italian sausage
- 3 cans (8 oz. each) tomato sauce
- 2 cans (6 oz. each) tomato paste
- 4 garlic cloves, minced
- 2 tsp. sugar
- 1 tsp. basil
- ½ to ¾ tsp. each cilantro, thyme and oregano
- ¼ to ½ tsp. marjoram
- ½ to 1 tsp. salt
- ¼ to ½ tsp. pepper
- 3 large eggs
- 3 tbsp. minced fresh parsley
- 1 c. 4% small-curd cottage cheese
- 3 cartons (8 oz. each) whole milk ricotta cheese
- ½ c. grated Parmesan cheese
- 9 lasagna noodles, cooked and drained
- 6 slices provolone cheese (about 6 oz.)
- 3 c. shredded part-skim mozzarella cheese, divided

Directions

Preheat oven to 375 degrees.

In a large skillet over medium heat, cook and crumble beef and sausage until no longer pink; drain. Add tomato sauce, tomato paste, garlic, sugar, basil, cilantro, thyme, oregano and marjoram. Bring to a boil. Reduce heat; simmer, uncovered, 1 hour, stirring occasionally. Adjust seasoning with additional salt and pepper, if desired.

Meanwhile, in a large bowl, lightly beat eggs. Add parsley; stir in cottage cheese, ricotta and Parmesan cheese.

Spread 1 cup meat sauce in an ungreased 13x9-in. baking dish. Layer with three noodles, provolone cheese, 2 cups ricotta/cottage cheese mixture, 1 cup mozzarella, three noodles, 2 cups meat sauce, remaining cottage cheese mixture and 1 cup mozzarella. Top with remaining noodles, meat sauce and mozzarella (dish will be full).

Cover; bake 50 minutes. Uncover; bake until heated through, 20 minutes. Let stand 15 minutes before cutting.

From the kitchen of: *Gianna Cauzzi*

Lasagne (The real Italian way)

Ingredients

- ½ lb. ground beef
- ½ lb. ground pork (some bacon or prosciutto will enhance the flavor)
- 1 carrot
- 2 celery sticks
- 1 small onion
- ½ c. red wine (can be substituted with broth)
- 16 oz. of plain tomato sauce
- 2 sprigs of rosemary
- a few bay leaves
- salt and pepper to taste
- nutmeg
- olive oil
- 1 qt. milk
- ¾ cup all purpose flour
- ¾ stick butter
- 1lb. of dry lasagne
- To top: grated parmesan, about ¾ c.
- Twine or uncolored string

Directions

Sauce: Finely chop the carrot, celery and onion. Tie together the bay leaves and rosemary with twine or string. In a large skillet, heat about 3-4 tbsp of oil, then add the vegetables and herbs, and let it brown. Add the ground meat (if using also bacon or prosciutto, finely dice those as well) and let it brown throughout. Pour the wine (or the broth) and stir quickly to let the alcohol evaporate. Add the tomato sauce, salt and pepper, and let it simmer at slow heat for at least an hour. Add some tablespoon of liquid if necessary. The sauce should not be runny, but not "hard" either; it has to spread well over the lasagne. Let it sit.

Bechamel: In a small pot, melt the butter over very low heat (should not sizzle). Add the flour slowly, mixing so no clumps are formed. Don't let it brown or stick to the pot. Then add the milk, slowly, mixing constantly. When all the milk is poured, add salt to taste, and a dash of nutmeg (its flavor should be well present, but not overwhelming). Keep cooking on low heat, stirring continuously to avoid clumps. When it starts to simmer, the sauce will be ready in a few minutes; it should have the consistency of a soft pudding

Lasagne: Boil in salted water for a few minutes.

Assembly: Preheat oven to 350 degrees. Spread some bechamel in an oven pan. Then put a layer of lasagne, meat sauce, more bechamel and sprinkle the parmesan. Repeat the layering until the ingredients are finished. Top it with a generous layer of grated parmesan. Bake for about 30 minutes. Increase the oven temperature to broil and bake for just a few minutes to make a crust on top. Let it sit for 10 minutes before serving.



From the kitchen of: *Elizabeth Sale*

Chicken Cattiatore

Ingredients

- 6 chicken thighs (skinless)
- 2 tps. olive oil
- 1 to 1½ white or yellow onions
- ½ diced green pepper
- 6 cloves of garlic minced
- 2 14 oz. cans diced tomatoes
- 1 14 oz. cans crushed tomatoes
- 2 c. dry red wine or chicken stock
- 1 c. sliced crimini mushrooms
- ½ tsp. oregano
- ½ tsp. basil
- Salt and pepper to taste
- Pasta of your choice

Directions

In a Dutch oven, brown the chicken in olive oil until brown on all sides. Season with salt and pepper. Remove from pan and set aside. Add the onions and bell pepper to the pan. Saute for 5 minutes until translucent. Add the mushrooms and garlic. Saute these until the mushrooms start to give up their water. Add chicken, tomatoes, wine or chicken stock, oregano and basil. Bring to a boil and then cover and turn it down to a simmer for 1 hour. It can remain at a low simmer for up to a 2 hours if needed.

Season with salt and pepper to taste. Serve over cooked pasta of your choice.

From the kitchen of: *Leslie-Anne McGee*

Spinach Trennette Agata

Ingredients

- 4 tbsp. butter
- 1 lb. large shrimp, peeled and deveined (raw)
- 8 roma tomatoes, peeled and diced
- ½ lb. mushrooms, sliced
- ¼ c. brandy
- 2 tbsp. minced fresh basil
- ½ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 1½ c. heavy cream
- 1 c. freshly grated parmesan cheese
- 12 oz. fresh spinach trenette pasta (fresh linguine as a substitute), cooked al denté and drained

Directions

In large skillet, melt butter over medium-high heat and sauté shrimp for 2–3 minutes or until shrimp are firm and opaque. Set aside.

Add tomatoes and mushrooms to skillet and sauté for 5 minutes. Stir in brandy, basil, salt and pepper. Add cream and cook until sauce is reduced by ⅓, about 5–7 minutes. Stir in parmesan. Reduce heat to low and add shrimp to sauce. Sauté for 1–2 minutes to heat shrimp.

Serve shrimp and sauce over warm pasta. Top with parmesan and basil and serve hot.

From the kitchen of: *Sandra Bergman*

Salmon Penne Pasta

Ingredients

- 12 oz. black pepper smoked salmon
- 1 package penne pasta
- 1 bunch asparagus
- 3-4 tbsp. olive oil
- Lemon pepper spice (to taste)
- Shredded parmesan cheese (to taste)

Directions

Cook penne per package directions (include 1 teaspoon of olive oil in water). Remove skin from smoked salmon and cut into ½-inch pieces.

Break asparagus to remove bottom half of stalks. Discard bottoms. Cut top half of asparagus stalks into 1-inch pieces and steam until only slightly soft.

When asparagus is done steaming, immediately run under cold water to stop cooking. Then combine all in a pan and mix. Top with shredded parmesan to taste.



From the kitchen of: *Heather Flewallen*

Grandmother's Sausage Dish

Ingredients

- 2 lbs. bulk sausage; 1 lb. hot and 1 lb. mild
- 1 box rigatoni pasta
- 1 jar of your favorite spaghetti sauce
- 1 pack of sliced provolone
- Crushed garlic
- Oregano
- Cooking oil
- Salt and pepper

Directions

Preheat oven to 350 degrees.

Fill large pot with hot water and bring to boil. Cook noodles according to directions

Pour small amount of your favorite cooking oil in a skillet. Add sausage and using a spatula, break sausage apart and allow to cook thoroughly. Add crushed garlic. Drain the grease.

Add spaghetti sauce to skillet. Fill $\frac{1}{3}$ of the spaghetti sauce jar with water, swirl and empty into skillet. Let simmer for at least 15 minutes. Salt and pepper to taste.

In an 8x11 oven-safe dish, layer pasta on the bottom and cover with sausage mixture. Do not stir. Lay provolone slices, covering the casserole. Sprinkle oregano on top.

Bake 15 minutes or until top is melted and just beginning to brown.

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From the kitchen of: *Lynn Miller*

Bigoli

Ingredients

- 1 lb. of pork sausage
- 1 tbsp. olive oil
- 2 tbsp. shallots, finely chopped
- 3 cloves of garlic, finely chopped
- ½ tbsp. fresh rosemary, finely chopped.
- ¾ lb. crimini mushrooms, sliced
- 1 tsp. salt
- 1 tsp. pepper
- ½ c. beef stock
- 1 lb. pasta of your choice
- ½ c. grated parmesan cheese

Directions

Cook pasta to al dente according to directions on the package. Reserve ¼ cup of pasta water to use in the sauce.

Meanwhile, saute sausage in olive oil over medium heat in a skillet until cooked through, and no pink seen. Add shallots, garlic, rosemary, mushrooms and cook on high for 5 minutes. Salt and pepper to taste. Add stock and pasta water and cook until evaporated. Saute pasta with sauce. Serve in warm bowls sprinkled with grated parmesan cheese.

From the kitchen of: *Michelle Beeson*

Cheater's Lasagne

Ingredients

- 1 24 oz. jar marinara sauce
- 1 lb. low fat ricotta
- 1 lb. dried farfalle or penne pasta
- 1 lb. mild Italian sausage
- 1 tbsp. canola oil
- 1 lb. package shredded Italian cheese mix
- 1-2 tbsp. Italian seasoning (to taste)

Directions

Pre-heat oven to 350 degrees. Cook pasta in large stock pot according to package directions. While pasta is cooking, heat 12-inch skillet. Add oil. Cook sausage in oil, breaking up chunks, until fully cooked.

Drain grease. Drain cooked pasta and put back into pot. Add cooked sausage, marinara sauce, ricotta, Italian seasoning and all but ½ cup of the Italian cheese mix to pot. Mix thoroughly.

Transfer the mixture into a casserole dish. Spread remaining ½ cup Italian cheese mix on top. Cook in oven until cheese melts, about 15-20 minutes.

From the kitchen of: *Chris Bigarani*

Tortellini Alfredo with Pesto

Ingredients

- Large package of tortellini
- Jar of pesto
- Butter
- Parmesan cheese

Directions

Cook tortellini according to instructions on the package. Add butter and pesto to your preference and heat. Sprinkle with parmesan cheese.

From the kitchen of: *Gretchen Bricker*

Easy Fettuccine

Ingredients

- 1 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground pepper
- 2 c. heavy cream (reserve 1/2 c. to use later if necessary)
- 2 cloves garlic minced
- 1 stick of butter
- 8 oz. fettuccini
- 1½ c. freshly grated Parmesan cheese (reserve 1/2 c. to garnish)
- Freshly chopped parsley for garnish
- 1 loaf of Italian bread

Directions

Cook pasta according to the directions on the box.

Heat oven to 350 degrees, wrap bread in foil and warm (Optional: Slice bread and add extra butter, garlic, and/or parmesan cheese if you desire.)

In a large skill add 1 tbsp. oil on medium heat and cook minced garlic until lightly browned (3-5 minutes). Do not overcook garlic.

Add 1½ c. heavy cream and 1 stick of butter to garlic, season with salt pepper bring to a simmer. Add 1 c. of grated parmesan cheese. Stir constantly until cheese is melted.

Add cooked noodles to sauce. Use the ½ c. of cream left if necessary to make sauce creamer.

Serve immediately and use ½ c. parmesan cheese and freshly chopped parsley to garnish. Serve with bread.

FEATURED



Tortellini Alfredo with Pesto

FEATURED



Zucchini and Sausage Soup

From the kitchen of: *Deanna Clouse*

Zucchini and Sausage Soup

Ingredients

- 2 lbs. hot and/or sweet italian sausage
- 1 medium onion, chopped
- 4 cloves garlic, minced
- 3-4 red and/or green sweet bell peppers
- 1-2 hot peppers, chopped, optional
- ½ tsp. ground cumin
- 1 tsp. ground black pepper
- 1 tbsp. dried oregano
- 1 qt. homemade chicken broth
- 2 qt. canned tomatoes
- 2 good-sized zucchini, cubed
- 3 or 4 fresh basil leaves, torn into pieces
- 2 tbsp. fresh parsley, chopped
- Salt to taste
- Slices of provolone cheese for serving, optional

Directions

In a skillet, brown and drain the sausage and set aside.

In a large stockpot, saute the onion for 3 minutes.

Add garlic and cook another 1-2 minutes.

Add peppers and continue to cook until the peppers begin to soften.

Add cumin, pepper and oregano and cook 30 seconds or so.

Add chicken broth, tomatoes, zucchini, sausage, basil, parsley and salt to taste. Simmer 2-3 hours.

Add water or chicken stock if the soup is too thick.

To serve, ladle into a bowl and place a slice of provolone on top if desired.

From the kitchen of: *Steven Drews*

Turkey Chili

Ingredients

- 2 28 oz. cans of diced tomatoes blended until smooth
- 2 15 oz. cans of cannellini beans drained of liquid
- 2 15 oz. cans of mild chili beans
- 1 15 oz. can of corn drained of liquid
- 1 c. of dry elbow macaroni
- 1 c. spicy V-8 juice
- 1 c. water
- 1 lb. ground turkey
- Salt
- Pepper
- Chili powder
- A pinch of shredded cheese is optional

Directions

In a large pot brown the turkey with salt and pepper, drain and return meat to pot.

Slowly add each of the other ingredients.

Bring to a boil, and then let simmer on low for 30–60 minutes stirring often.

Season with chili powder to taste.

Serve in a bowl with bread and butter, or crackers, and sprinkle with shredded cheese if desired.



From the kitchen of: *Kelcey Elsass*

Chicken Tortilla Soup

Ingredients

- 4 boneless skinless chicken breasts
- 2 cans (15 oz each) diced tomatoes, undrained
- 1 can (4 oz) chopped mild green chilies, drained
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 4 c. chicken broth
- 1 tsp. cumin
- Salt and pepper to taste
- 2 tbsp. chopped fresh cilantro
- Garnishes: tortilla strips, shredded Monterey Jack cheese, avocado slices

Directions

Place chicken in crock pot. Combine tomatoes with juice, chilies, onion, garlic, broth and cumin in a small bowl. Pour mixture over chicken. Cover and cook on high for 3 hours or until chicken is cooked through.

Remove chicken from crock pot. Shred with 2 forks. Return to crock pot. Adjust seasonings and add more broth if necessary.

Just before serving add the fresh cilantro. Stir to blend. Serve in bowls and add tortilla strips, cheese and avocado toppings as desired.

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Grandma's Pasta Fagioli

From the kitchen of: *Denise Harris*

Grandma's Pasta Fagioli

Ingredients

- 1 tbsp. olive oil
- 2 stalks celery thinly sliced
- 3 cloves garlic or (minced garlic from jar)
- 1 lb. ground Italian sausage (substitute other sausage as desired)
- 2 cans of White Northern Beans (drained)
- 28 oz. crushed tomatoes (undrained)
- 3 c. packed spinach, stemmed and chopped (add more or none as desired)
- 2 cans chicken broth
- 1 c. Ditalini Pasta (add more if desired for less soup and more soup)
- ¼ c. grated Parmesan cheese
- Italian seasoning, salt/pepper, onion powder and garlic powder

Directions

Cook pasta according to directions in separate pot until al dente. Set aside.

Brown sausage in olive oil with celery and garlic (heat oil first) in large pot (Dutch oven type)

Add beans and tomatoes, bring to simmer and cook 4-5 minutes.

Add broth, cheese and seasonings (Italian, salt and pepper, onion, garlic powder) to taste as you continue cooking for 5 minutes on low heat.

Add cooked pasta and spinach and continue to cook until spinach wilts, about 1-2 minutes.

From the kitchen of: *Greg Woock*

Green Chicken Chili

Ingredients

- 4 chicken breasts, cooked and shredded
- 2–3 tbsp. olive oil
- 1 white onion
- 2 serrano peppers (do not de-seed)
- 2 jalapeno peppers (de-seed)
- 2 anneheim peppers (de-seed)
- 2 poblano peppers (de-seed)
- 4 large garlic cloves (pressed)
- 1 jar of Mrs. Renfro's Jalapeno Salsa
- 12–16 tomatillos
- 2 8-oz. cans white cannelloni beans
- Asiago cheese for garnish
- Baguette for dipping

Directions

Peel and clean tomatillos. Place in pot large enough to cover tomatillos with water. Cook until tender, approximately 15 minutes. Use food processor to puree tomatillos and cooking water.

In large pot add olive oil to cover entire bottom of pot.

Chop white onion and peppers to ¼-inch pieces.

Place chopped onion and peppers in pot and cook over medium heat for 2–3 minutes. Add pressed garlic and continue to cook for an additional few minutes.

Add shredded chicken and let sauté in onions and peppers to absorb flavors.

Add pureed tomatillos and salsa to desired flavor.

Let chili cook on low for 30 minutes to combine all flavors.

Add white cannelloni beans, including juice.

Serve with shredded Asiago cheese and baguette for dipping if desired.

From the kitchen of: *Sheri Bishop-Cotner*

Vegetable Chili

Ingredients

- 1 lb. ground beef
- 1 onion, chopped
- 2 bell peppers, chopped
- 1 serrano pepper, diced
- 1 can kernel corn
- 1 can red kidney beans
- 1 can pinto beans
- 1 28 oz. can tomato sauce
- 1 packet taco seasoning mix
- 1 packet ranch salad dressing mix
- 1 tsp. beef bouillon
- 1 c. water

Directions

Brown the beef and the onion in large soup pot. Add the remaining ingredients, stir. Let simmer for 1–2 hours to blend flavors, stirring occasionally.

From the kitchen of: *Cyndy Erickson Mitchell*

Pumpkin Bread with Streusel Topping

Ingredients

- 4 eggs
- 1 c. white sugar
- 1 tsp. vanilla extract
- 1 c. canned pumpkin
- $\frac{3}{4}$ c. vegetable oil
- $1\frac{1}{2}$ c. all-purpose flour
- 1 tsp. baking soda
- 2 tsp. pumpkin pie spice
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt

Optional Streusel Topping:

- 2 tbsp. cold butter, cut into pieces
- $\frac{1}{4}$ c. all-purpose flour
- 2 tbsp. granulated sugar
- 1 tsp. cinnamon

Directions

Preheat oven to 350 degrees and grease a 9x5 loaf pan.

In a large bowl, beat together the eggs, both sugars, vanilla, pumpkin and oil. In the same bowl, sprinkle in the flour, pumpkin spice, cinnamon, baking soda, baking powder and salt. Mix together with a spatula or hand mixer just until combined.

Add the batter to the greased loaf pan.

Streusel Topping: Add all of the ingredients to a medium size bowl and use either a fork, or a pastry cutter and cut the butter into the mixture until it resembles pea-sized crumbs. Sprinkle over the pumpkin batter.

Bake for about 1 hour and 15 minutes. To check if the bread is done, insert a toothpick or cake-tester in to the center and it should come out clean. Cool and remove from pan.



From the kitchen of: *Denise Harris*

Yummy Apple Cake

Ingredients

- 1 c. vegetable oil
- 2 c. sugar
- 3 large eggs
- 2 tsp vanilla extract
- 3 c. all-purpose flour
- 1 tsp. salt
- 1 tsp baking powder
- 1 tbsp. cinnamon
- 3 c. chopped peeled apples (about 3 medium apples)

Directions

Preheat oven to 350 degrees.

Grease and flour a 10-inch bundt pan.

In a large bowl, beat sugar, oil, eggs, and vanilla until well blended. In a secondary bowl, whisk flour, salt, baking powder and cinnamon and gradually beat into oil mixture.

Stir in apples. Pour into bundt pan.

Bake 50–60 minutes or until a toothpick inserted in center comes out clean.

Cool in pan 10 minutes. Remove cake to wire rack to cool completely.



From the kitchen of: *Jodi Picardat*

Sopapilla Cheesecake

Ingredients

- 2 cans crescent rolls; divided use
- 2 8 oz. packages of cream cheese; softened
- 1½ c. sugar; divided into 1 c. and ½ c.
- 1 tsp. vanilla
- ½ stick butter; melted
- ½ tsp. cinnamon (generously sprinkled)

Directions

Preheat oven to 350 degrees.

Spray a 13x9 baking dish with a non-stick cooking spray.

Spread one can of crescent rolls over the bottom of the dish.

Mix cream cheese with one cup of sugar and vanilla, beat for about 1 minute or until well blended. Spread the filling evenly over dough in the dish.

Arrange the second can of crescent rolls on top of the filling.

Melt butter and mix with ½ cup sugar. Spread evenly on top and then sprinkle with cinnamon.

Bake for 25–30 minutes.

From the kitchen of: *Cheryl Skowron*

Aunt Kathy's Pumpkin Cookies

Ingredients

- 1 c. white flour
- 1 c. whole wheat flour
- 1 c. oats
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1 tbsp. pumpkin pie spice
- ½ tsp. salt
- ¾ c. butter, softened
- ½ c. packed brown sugar
- 1 egg, slightly beaten
- 1 c. plus 2 tbsp. canned solid pumpkin
- 1 tsp. vanilla
- 1 c. chocolate chips

Directions

Preheat oven to 350 degrees.

Combine flour, oats, baking soda, cinnamon and salt in one bowl. Cream butter.

Gradually add sugars until light and fluffy. Add egg and vanilla and mix. Alternate dry mixture and pumpkin and mix well in between each.

Stir in chocolate chips with a spoon. Drop teaspoons of dough on lightly greased cookie sheet. Bake 10–12 minutes.

From the kitchen of: *Louise Drews*

No Bake Cookies

Ingredients

- 1¾ c. white sugar
- ½ c. milk
- ½ c. butter
- 4 tbsp. unsweetened cocoa powder
- ½ c. crunchy peanut butter
- 3 c. quick-cooking oats
- 1 tsp. vanilla extract

Directions

In a medium saucepan, combine sugar, milk, butter and cocoa.

Bring to a rolling boil and cook for 1½ minutes.

Remove from heat, and stir in peanut butter, oats and vanilla.

Drop by large teaspoonful onto wax paper. Let cool until hardened.

From the kitchen of: *Allison Bragaglia*

Brigadeiro

Ingredients

- 3 tbsp. unsweetened cocoa
- 1 tbsp. butter
- 14-oz. can sweetened condensed milk

Directions

In a medium saucepan over medium heat, combine cocoa, butter and condensed milk. Cook, stirring, until thickened, about 10 minutes.

Remove from heat and let rest until cool enough to handle. Form into small balls and eat at once or chill until serving.



From the kitchen of: *Louise Gregory*

Cheese Leaves

Ingredients

- 2 c. grated New York Extra-Sharp Cheddar Cheese
- 2 sticks butter
- 2 $\frac{2}{3}$ c. sifted flour
- $\frac{1}{4}$ tsp. cayenne
- $\frac{1}{2}$ tsp. salt

Directions

Preheat oven to 275 degrees.

In food processor using steel blade, cream together 1 cup cheese and 1 stick butter.

Add 1 $\frac{1}{3}$ cups of flour, $\frac{1}{8}$ teaspoon cayenne and $\frac{1}{4}$ teaspoon salt. Process until ball forms around the blade.

Remove from the processor, form into a ball and refrigerate for 1 hour.

Repeat the same procedure with the other half of the ingredients.

Roll out dough on a lightly floured board.

Use a leaf shaped cookie cutter to cut out the cheese leaves and place them carefully on a wax paper lined cookie sheet.

Bake for 20 minutes or until slightly crispy.

From the kitchen of: *Beth Kenton*

Mom's Chocolate Cake

Ingredients

- 1 package Duncan Hines Classic Dark Chocolate Fudge Cake mix
- 1 cup water
- 1/3 cup light olive oil
- 3 eggs
- Also add: 1/4 teaspoon vanilla

Frosting:

- 3 c. confectioner's sugar
- 6 tbsp. butter, softened
- 2 squares Baker's Chocolate
- 2 tsp. coffee
- 1/4 c. water

Directions

Preheat oven to 350 degrees.

Grease 9x13 glass pan.

Blend cake mix, water, oil, eggs, vanilla until moistened. Beat for 2 minutes. Pour batter into pan.

Bake for 24 minutes. Cool for 30 minutes before frosting

Frosting: Melt chocolate squares.

Beat sugar, butter, chocolate, coffee, water until silky smooth.

Spread frosting on cake.

From the kitchen of: *Laura Rothenberg*

Coffee Cake Muffins

Ingredients

Streusel topping:

- 1 c. packed brown sugar
- 1 c. all-purpose flour
- 1 tsp. salt
- 1 tsp. ground cinnamon
- 1 stick chilled, unsalted butter (cut into small pieces)

Muffins:

- 1 stick unsalted butter (room temperature)
- 1 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 c. granulated sugar
- 1 c. sour cream
- 1 tsp. vanilla extract
- 2 large eggs
- Powdered sugar (optional)

Directions

Preheat oven to 350 degrees. Line muffin tin with paper liners for 16 regular sized muffins.

Streusel topping: In a medium bowl, stir together brown sugar, flour, salt, and cinnamon. With a pastry blender, cut in butter until mixture resembles large coarse crumbs; refrigerate until ready to use.

Muffins: In a small bowl, whisk together flour, baking powder and baking soda; set aside. Using an electric mixer on medium speed, beat together butter, sour cream, granulated sugar and vanilla until light and fluffy. Beat in eggs, one at a time, until well combined. With mixed on low, beat flour mixture into butter mixture.

Divide half the batter among prepared muffins cups. Top with half the streusel mixture, layer remaining batter, and streusel.

Bake 25–30 minutes or until a toothpick inserted in center of a muffin comes out clean.

Cool in pan 5 minutes, then transfer to wire rack to cool completely.

Dust with powdered sugar if desired.