



COVER BY CHEE VUE

Zucchini Bread (2 loaves)

Cailyn Balts

Ingredients:

- 3 eggs
- 1 cup vegetable oil
- 2 cups White sugar
- 2 cups shredded zucchini
- 2 tsp vanilla extract
- 3 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon

Mix and put in two loaf pans

- Topping
- 1/4 cups brown sugar
- 1/4 tsp cinnamon

Mix and sprinkle on top of bread batter

Bake at 325 for 1 hour.



Whole-Wheat Carrot Applesauce Muffins

Cohen and Oliver Augustin

This applesauce muffin recipe is by far the new favorite muffin in our house. These are so delicious and could be eaten with breakfast.

Ingredients:

- 1 ½ cups whole-wheat flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- ½ tsp salt
- ½ cup butter, softened (but not melted), 1 stick
- ½ cup honey
- 1 egg
- 1 tsp pure vanilla extract
- 1 cup applesauce, unsweetened
- ¾ cup carrot, shredded

Instructions:

1. Preheat your oven to 350 degrees F. Line a muffin pan with paper, foil, or silicone liners, and set aside.
2. In a medium bowl whisk together the flour, baking soda, cinnamon, ginger, and salt.
3. In a large bowl fitted with an electric whisk (or beaters), mix slowly, and add in the flour mixture until well combined. The batter will be thick at this point.
4. Using a spatula, carefully fold in the applesauce and carrots (I used a cheese grater to shred the carrots). Divide the batter evenly among the muffin cups. Bake for 22 to 24 minutes or until a toothpick comes and muffins are beginning to turn golden brown on top. Enjoy!



Chocolate Chips Pancakes

Ingredients:

- 1 egg
- 1 cup of buttermilk
- 2 Tbsp vegetable oil
- 1 cup flour
- ½ tsp salt
- 1 Tbsp sugar
- 1 tsp baking soda
- ½ tsp baking powder
- Chocolate chips

Instructions:

1. Beat eggs w/whisk or hand mixer
2. Add buttermilk + beat until frothy
3. Add remaining ingredients
4. Mix until just blended + lumps are mostly out
5. Pour 1/3 cup batter on a medium hot griddle (should make 3–4-inch pancakes)
6. Add chocolate chips.



Norwegian Pancakes

Seamus Stanzil

Ingredients:

- 5 eggs
- 1 cup flour
- 1 tsp salt
- 1 1/3 cups milk
- 1 Tbsp sugar
- 4 Tbsp butter

Instructions:

1. Heat a large non-stick skillet over medium skillet. Melt butter in a skillet.
2. Mix all ingredients together, plus melted butter from the pan.
3. Ladle batter into pan, just enough batter to cover bottom of the pan-swirl batter to coat evenly.
4. Once batter and edges are set, flip pancake, and cook topside until just done (15-30 seconds)
5. Serve warm with any toppings you like, (sugar, syrup, butter, jam, etc.)

Note: These are like crepes.



Irish Scones

Joseph Endres

Ingredients:

- 1 ½ tsp soda
- 4 cups flour
- ¾ tsp salt
- 1 cup sugar
- 2 stick butter (very cold, cut in small pieces)
- ½ pint of whipping cream
- 2 eggs
- 1 tsp almond extract
- 1 tsp vanilla extract
- 1 ½ cups dried fruit (cherries, cranberries, apricots, dates)
- 1 ½ cups walnuts or pecans

Instructions:

Combine flour, soda, salt and sugar, fork through. Add remaining ingredients, do not over mix, work as little as possible. Pour mixture onto a floured surface in a circle 1-inch thick. Cut with small, floured glass or similar tool and piece scones onto a baking sheet or pan. Place the sheet into the freezer overnight. When you are ready to bake them, preheat the oven to 375 degrees. Dip scones in an egg wash and bake for 20-30 minutes. The egg wash consists of egg and milk, or half & half, whipped together.



Make Ahead Christmas Morning Egg Bake

Melissa Greer

Ingredients:

- 8-10 slices of bread, cubed (let the bread sit out on the counter for a few hours make stale)
- 2 cups shredded cheddar cheese
- 5 eggs
- 2 cups milk
- ¾ tsp. dry mustard
- Salt and pepper to taste
- Your choice: 1 lb. fried bacon cooked and crumbled OR 1 package of sausage OR a mix of both!

Instructions:

Preheat the oven to 325 degrees. Grease a 9x13 pan. Cover the bottom of the pan with bread cubes. Sprinkle cheese over bread, then meat over cheese. Beat eggs, milk, mustard, salt, and pepper together. Pour over bread, cheese, and meat. Cover and refrigerate overnight. Bake uncovered for 1 hour. Uncover and bake for 10 minutes more. Let sit for 5-10 minutes before cutting.



French Bread

Julia Hofer

Ingredients:

- 2 ¼ cups warm water
- 2 tablespoons sugar
- 1 tablespoon instant or active dry yeast
- ¾ tablespoon salt (see note)
- 2 tablespoons olive oil, canola oil, vegetable oil or avocado oil
- 5 ½ - 6 cups all-purpose flour or bread flour (see note)

Instructions:



In the bowl of an electric stand mixer fitted with the dough hook, combine the water, sugar, and yeast. If using active dry yeast, let the mixture bubble and foam before proceeding (this can take 3-5 minutes). If using instant yeast, proceed with the recipe (no need to let the yeast activate).

1. Add the salt, oil and 3 cups of flour and mix. Add in 2 1/2 to 3 more cups of flour gradually. The dough should clear the sides of the bowl and form a soft ball that doesn't leave a lot of dough residue on your fingers. Knead for 2-3 minutes until the dough is smooth. If the dough starts to cling to the sides of the bowl (or the center column if using a Bosch or other mixer with a center), add 1/4 cup of flour at a time until a sturdy but soft ball of dough forms.
2. Transfer the dough to a lightly greased bowl and cover with a towel or greased plastic wrap. Let the dough rise until doubled, about an hour or so, depending on the warmth of your kitchen.
3. Turn the dough onto a lightly greased surface and divide in half. Pat each section into a thick rectangle, 9X13-inches or thereabouts (doesn't have to be exact). Roll the dough up starting from the long edge, pressing out any air bubbles or seams with the heel of your hand, and pinch the edge to seal. Arrange seam side down on a large baking sheet lined with parchment paper (I use separate baking sheets for each loaf). You can slash several gashes in the top of the bread now or wait until after it has risen (to avoid the risk of the bread deflating, especially if you don't have a very sharp razor or knife, slash now - see pictures above in the post for a visual).
4. Cover with greased plastic wrap or a kitchen towel, and let the loaves rise until noticeably puffy and nearly doubled in size, about an hour.
5. Preheat the oven to 375 degrees F and make sure an oven rack is in the center position. If you haven't already, with a very sharp knife or baker's lame cut several gashes at an angle on the top of each loaf (see pictures above in the post for a visual).
6. Optional: Place the baking sheet in the hot oven and immediately toss 3-4 ice cubes on the bottom of the oven (this gives a delicious, classic, French bread crispness to the crust). Close the oven door quickly.
7. Bake for 25-30 minutes until golden and baked through. Remove from the oven and slather with melted butter (optional, but delicious). Repeat with the 2nd loaf (or if you have a convection setting, the loaves can bake at the same time, just rotate the baking sheets halfway through baking).

Lefsa

Brennan Roach

Ingredients:

- 5 cups of potatoes (riced/ cooled)
- $\frac{1}{4}$ cup milk
- 1 tsp baking powder
- 1 tsp sugar
- $\frac{1}{2}$ stick (4 Tbs) butter
- $\frac{1}{2}$ tsp salt
- Flour 2 – 2 $\frac{1}{2}$ cups used as needed.

Instructions:

Mix: potatoes/ cup of flour and dry ingredients by hand. Then add butter/milk+1 cup of flour by hand. Roll into 2inch balls. With roller rolls flat and thin. Bake both sides on a griddle until light brown spots appear.



Poblano and Avocado Salsa

Erin Anderson

This is amazing with tortilla chips, but also great on eggs or used as a fresh enchilada sauce.

Ingredients:

- 4 tomatillos (remove husks)
- 1 bunch cilantro
- 1-2 ripe avocados (slice in half, remove pit and scoop out of skin. Keep pits)
- 3-4 cloves of garlic
- 3-4 poblano chiles
- 1 cup milk
- Salt to taste

Instructions:

Roast poblanos on a cookie sheet under your oven's broiler until skins bubble and blacken, about 5-7 minutes on each side. If you don't have a broiler, you can roast them in a frying pan until the skins are black. Place them in a plastic bag for around 20 minutes to cool. Once cool, remove skins and remove stems and seeds. I like to leave some of the pepper skin on for the roasted flavor.

Place poblanos, tomatillos, avocado, garlic, cilantro, and half of milk in a blender and blend on high until mixed. Add more milk if needed to achieve the consistency you like – thin or thick.

Eat immediately. Store in a covered container with avocado pits in it. This helps keep it from darkening as much. Leftover salsa will lose its bright green color and look a little darker green but will stay good for 3 days.



Eggrolls

Kang Her

Ingredients:

- 1/2 lbs. ground mincemeat of your choice (pork, chicken, turkey, beef)
- 1 ½ cup shredded cabbage
- 1 cup shredded carrots
- 1 cup slice onion
- 1 tbsp. oyster sauce
- 1 tbsp. salt
- 1 package of bean noodles (10 1/2-ounce bag)
- ¼ teaspoon of black pepper
- 3 egg yolks
- 1 egg yolk for sealing the wrapper (set aside)
- 25 sheets egg roll skins

Instructions:

1. Add hot water to the bean noodles and let it soak for 5 minutes or so until the noodle is soft. Draining out all the water out from the noodle. Then take a scissor and cut up the noodles in short pieces (about 5 inches long). Set aside.
2. In a big bowl, mix mincemeat, cabbage, carrots, black pepper, onion, oyster sauce, salt, noodles, and eggs. Use your hand and mix the mixture until it's well combined then set aside.
3. Peel the egg roll wrap (not all at once).
4. Place egg rolls wrap on a flat surface then add the egg roll mixture to the wrap and roll up. Seal the ends with some egg yolk. Repeat until you finish wrapping all the eggrolls.
5. Deep fry in hot oil until it's golden brown on both sides.
6. Once it is golden brown, it is ready to serve.

Tip: to make the best egg rolls without breaking the egg roll wraps, you need the mixture to be as dry as possible.



Steam Rice Roll

Chee Vue

Ingredients

- 2 cups rice flour
- 2 cups tapioca flour
- 4 cups hot water
- 4 cups cold water
- 1 tablespoon oil
- 1 bunch green onion, sliced
- ¼ tsp salt
- 1 bunch cilantro, chopped
- 1 tbsp of oil
- 1 pound Mincemeat (choice of meat; pork, beef, turkey, and chicken)
- 2 tbsp oil (for cooking meat)
- 1 tbsp oil (later use if needed on the pan)

Instructions:

1. Pour 2 bags of rice flour and 2 bags of tapioca flour together, mix well before pouring in 4 cups of cold water and stir for 3 to 4 minutes.
2. Pour in 4 cups of hot water and stir again. Stir for 5 to 10 minutes or until it turns to a milky color and liquidly then add-in 1 tablespoon of oil and stir for another 2 minutes then set aside.
3. Heat up the frying pan, pour in 2 tablespoons of oil and wait for 1 minutes before putting the meat into the frying pan. Cook the meat for 15 minutes then add-in salt, green onion and cilantro then stir for 2 minutes. Set aside.
4. Heat up another frying pan that has a cover. Add-in 3 drops of oil into the pan and use a cloth to spread the oil evenly on the pan. Turn heat to medium.
5. In the big bowl of mixture of flour liquid, stir. Use the big scoop spoon and scoop about 1 spoonful of liquid and pour into the heat pan. Spread the liquid evenly on the pan then cover, let it sit for 1 minutes or until the edge starts to curve in (transparent).
6. Take the cover off the pan and flip the pan onto the cutting board until the rice roll peels off from the pan onto the cutting board. Scoop 1 spoonful of cooked meat and spread on the rice roll then roll and set aside and repeat step 5.



Chicken Walnut Stir Fry

Anne Eigner

Ingredients:

- 3 Tbsp oil
- 3-4 chicken breasts- cut in 1" pieces
- 2 green peppers
- 4 scallions
- 1 cup walnuts

Sauce:

- 3 Tbsp tamari or soy sauce
- 2 Tbsp cooking sherry
- 2 tsp cornstarch
- 1 tsp grated ginger root
- 1 tsp sugar
- ½ tsp salt, or less
- ½ tsp pepper or cayenne (or to taste)

Instructions:

1. Put sauce ingredients in a small bowl and mix. Set aside.
2. Sauté scallion & green peppers in oil until crisp-tender. Remove & set aside.
3. Toast walnuts until warm & a bit brown. Remove.
4. Sauté chicken in oil until done. Add back scallions & peppers. Add sauce and stir until thick.

Serve with jasmine rice and toasted walnuts.



Traditional Finnish Pasties

(Pronounced pass-tees)

Avion Korpi

Ingredients: Filling

- 4 cups ½ inch cubed peeled potatoes
- 1 cup diced carrots
- 1 medium rutabaga, cubed (optional-may use with carrots or instead of carrots)
- 1 medium onion, chopped
- ½ pound ground beef (may use ground sirloin, ground round, or ground chuck)
- ½ pound ground pork
- 1 Tbsp. butter, melted
- 1 ½ tsp. salt
- ½ tsp. pepper

Pastry:

- 4 cups all-purpose flour
- 1 ¼ cup Crisco
- 1 ¼ tsp. salt
- ¾ cup cold water

Instructions:

1. In a large bowl, combine the potatoes, carrots, rutabaga (opt.), onion, salt, and pepper. Crumble beef and pork over the potato mixture and mix well. Add the melted butter and toss to coat; set aside.
2. For the pastry: In a large bowl, combine the flour and salt. Cut in shortening with a pastry blender until the mixture resembles pea-sized crumbs. Gradually add cold water, tossing with a fork until a ball form.
3. Divide the dough into five portions; roll each into a 10-inch circle, about 1/8 inch thick. Place 1 cup of filling on one side of each circle. Fold the pastry over the filling and seal edges tightly with a fork. Cut 2 slits in the top of each.
4. Place on a baking sheet covered with parchment paper. Bake at 375 degrees for 50-60 minutes or until golden brown.
5. Pasties should be eaten when hot. To freeze, let them cool, wrap them in foil and place them in freezer safe baggies.

Traditionally, in Cornwall, England, pasties were eaten plain by miners at lunchtime. For dinner, they were eaten with gravy. In current times, many northern Wisconsin and Michigan families eat them with ketchup.



Venison Chili

A hunting family staple. Sam Curtis

Ingredients:

- 2lb venison*
- 32 oz V8 juice
- 3 tbsp tomato paste
- 1 – 15oz can diced tomatoes
- 1 onion (yellow or sweet) (diced or left in large chunks depending on your preference)
- 4 - 15 oz cans of beans (whatever kind you want – we use red and pinto beans)

Spices (can add more to taste):

- 2 tsp Cumin
- 2 tsp Chili powder
- ½ tsp Crushed red pepper
- 2 tsp Cayenne pepper
- 2 cloves minced garlic

Extras:

- 16oz Small shell noodles
- Oyster crackers
- Shredded cheddar

Instructions:

1. Brown meat. Add garlic and onion and cook until onions begin to soften.
2. Add in beans, diced tomatoes, tomato paste, v8 juice, and spices. Bring to a simmer.
3. Transfer to a crockpot and slow cook on low for at least 5 hours. (Alternatively, you can do steps 1-3 all in an Instant Pot.)
4. Before serving, cook noodles (if desired) according to package directions.
5. Layer noodles, chili, oyster crackers and shredded cheddar in a bowl.

*You can use ground beef as well but we much prefer it with venison.

**We halve the recipe to feed a family of four.

***When saving leftovers, we find storing the noodles and chili separately helps keep the noodles from getting too mushy. This recipe makes Great leftovers.



Turkey Chili

Kresly Rodriguez Martinez

Ingredients:

- 2 teaspoons olive oil
- 1 red onion, chopped
- 3 garlic cloves, minced
- Leak 1 or two (how much you want)
- 1 medium red bell pepper, chopped.
- 1 pound extra lean ground turkey or chicken (99%)
- 4 tablespoons chili powder* (I used McCormick chili powder)
- 1/2 teaspoon salt, plus more to taste
- 1 (28-ounce) can diced tomatoes (I used Rotel Original or mild)
- 1 1/4 cups chicken broth
- 2 (15 oz) can of chili beans (I like Walmart brand)
- For topping: cheese, avocado, tortilla chips, cilantro, sour cream

Instructions:

1. Place oil in a large pot and place over medium high heat. Add in onion, garlic and red pepper and sauté for 5-7 minutes, stirring frequently.
2. Add in ground turkey and break up the meat; cooking until no longer pinks. Next add in chili powder, oregano, and salt; (any season you would like, stir for about 20 seconds.
3. Next add in tomatoes can, chicken broth, chili beans and leak. Bring to a boil, then reduce heat and simmer for 30-45 minutes or until chili thickens and flavors come together. Taste and adjust seasonings and salt, as necessary.
4. Garnish with anything you would like. Makes 6 servings, about 1 1/2 cups each.



Koupy's Chili

Delana Marsh

Ingredients:

- 1 lb. ground beef
- 3 Tbsp. A1 Steak Sauce
- 1/2 cup minced onion
- 1/4 cup minced green pepper
- 1 med. clove garlic, minced
- 1 can (16 oz) whole tomatoes, chopped
- 1 can (15 oz) kidney beans, drained
- 1 can (8 oz) tomato sauce
- 1 tsp. salt
- 1 bay leaf
- 2 tsp. chili powder

Instructions:

In a large skillet, brown beef, drain. Stir in remaining ingredients. Bring to a boil. Reduce heat, simmer covered for 1 hour, stir occasionally. Remove bay leaves. Serve with macaroni noodles.



Lasagna Rolls

Brooklyn Pranga

Ingredients:

- 1 pound sausage, cooked, crumbled, and drained
- 8 ounces plus 3 ounces cream cheese
- 1 green onion bunch, chopped (left out)
- 1 green pepper, diced
- 26 ounces jar spaghetti sauce
- 16 lasagna noodles, uncooked
- 1 ½ cups mozzarella cheese, shredded

Instructions:

1. Combine sausage and cream cheese in the skillet where sausage was browned. Cook over low heat until cream cheese melts. Stir in onion and green pepper, remove from heat.
2. Spread half the spaghetti sauce in the bottom of a 13x9" baking dish, set aside.
3. Cook lasagna noodles according to package directions, remove from heat and leave in water. Lay one noodle flat on a cutting board and spoon one to two tablespoons of sausage mixture at one end of the noodle. Slowly roll the noodles and place in a baking dish. Repeat with remaining noodles.



Skillet Lasagna

Charlie Mabie

Ingredients:

- 1 lb. ground beef
- 1/2 c chopped onion
- 2 garlic cloves, minced
- 6 oz (3 cups) uncooked mini lasagna noodles (Mafalda)
- 26 to 28 oz jar tomato and basil spaghetti sauce
- 1 1/2 c water
- 12 oz low-fat cottage cheese
- 8 oz pkg 1/3 less fat cream cheese, softened
- 1/3 cup grated parmesan cheese
- 1/4 cup sliced green onion
- 1 tbsp dried parsley flakes
- 4 oz (1 cup) shredded Italian blend cheese

Instructions:

1. Brown ground beef in a 12-inch skillet over medium-high heat until thoroughly cooked, stirring frequently. Drain.
2. Reduce heat to medium. Add onion and garlic; cook 5 to 8 minutes or until onion is tender, stirring occasionally.
3. Add uncooked noodles, spaghetti sauce and water; mix well. Bring to a boil. reduce heat to medium-low; cover and cook 15 to 17 minutes or until noodles are of desired doneness and liquid is absorbed.
4. Meanwhile, in large bowl, combine cottage cheese, cream cheese, Parmesan cheese, green onions, and parsley flakes; mix well.
5. Spoon cottage cheese mixture evenly over cooked beef and noodle mixture. Sprinkle it with Italian blend cheese. Cover; cook 5 to 7 minutes or until the cheese is melted and the mixture is thoroughly heated. Remove from heat. Uncover; let stand 5 minutes before serving.



BBQ (sloppy joes)

Melissa Rueber

Ingredients:

- 2 lbs. ground beef
- 1 can tomato soup
- ¼ cup ketchup
- 1 Tbsp vinegar
- 1 Tbsp brown sugar
- 1 Tbsp dry mustard
- 1 tsp salt
- 1 can soup
- ½ green pepper chopped
- 1 stalk of celery chopped
- 1 small onion chopped

Instructions:

1. Cook and brown ground beef
2. Add ALL other ingredients.
3. Cook for a minimum of 1 hour on simmer, stirring often.



Slow Cooker Cilantro Lime Chicken Tacos

Alexis and Jack Harden

Ingredients:

3-4 Chicken Breasts
2 tbsp taco seasoning or 1 packet
24 oz jar of salsa
1-2 limes
¼ cup fresh minced cilantro (optional)
1-2 Fresh Jalapeños (optional)

Instructions:

To your slow cooker, add chicken, taco seasoning, salsa, and the juice from both limes. Cook on low for 6-7 hours or on high for 4-5 hours until chicken is fully cooked and tender.

Use a fork to shred chicken. Add in fresh cilantro and mix. Serve and enjoy.



Butter Chicken

Vaishali Patel

Ingredients:

For the Sauce

- 1 Shallot (finely chopped)
- 1/2 Onion (finely chopped)
- 1 tsp Fresh ginger (minced)
- 2 tsp Fresh garlic (minced)
- 4 tbsp Butter
- 2 tbsp Lemon juice
- 1 tbsp Garam masala
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 bay leaf
- ¼ cup plain yogurt
- 1 cup heavy cream
- 1 cup tomato puree
- 1 pinch ea. Table salt, pepper, cayenne
- 1 tbsp ground cashews
- ¼ cup water
- 1 Tbsp oil



For the Chicken

1 TBSP Canola oil

1 cup Plain yogurt

1 lb. Boneless chicken breast (1" cubed) 1/2 cup Lemon juice

1 tsp Garam masala

Instructions:

1. Marinate chicken pieces in yogurt and lemon, anywhere from 2-3 hours to overnight.
2. Heat 1 tbsp oil in a large saucepan over medium heat. Cook the shallots, onion, ginger, and garlic until onions are translucent.
3. Stir in the butter, lemon juice, spices, and bay leaf. Cook for 1 minute, stirring continuously.
4. Add tomato sauce, yogurt, and cream. Cook on high for about 2 minutes, continue stirring.
5. Reduce heat to low and simmer for 10 minutes. Add salt and pepper, remove from heat, and set aside.
6. Heat 1 tbsp oil in a heavy skillet over medium heat. Cook chicken until lightly browned on all sides, about 10 minutes.
7. Season chicken with 1 tbsp garam masala and ⅓ tbsp cayenne. Add a generous spoonful of sauce to the chicken, simmer until the liquids have reduced and chicken is cooked all the way through. Add the rest of the sauce to the chicken.
8. Mix ground cashews and water, then stir into sauce. Cook for 10 minutes or until the sauce has thickened.

Note: serve with your favorite rice and side dish!

Mac & Cheese

Madeline Polkoski

Ingredients:

- 1 ½ cups uncooked macaroni
- 2 tbsp butter
- 2 tbsp flour
- ¼ tsp salt
- 1 tsp worcestershire sauce
- ½ tsp mustard
- ⅛ tsp pepper
- 1 cup milk
- 2 cups shredded cheddar cheese

Directions

1. Cook macaroni
2. Melt butter in a 4 cups glass measuring cup
3. Stir in flour, salt, and worc. Sauce, mustard, and pepper
4. Warm milk in smaller measuring cup, about 1 min
5. Gradually stir milk into flour mixture until mostly dissolved
6. cook in microwave 1.5 minutes
7. Stir well
8. cook again in microwave 1.5 minutes, but watch so it doesn't cook over the cup
9. stir in cheese slowly, pour over drained noodles and serve



Tomato Soup for Canning

Everett Stovern

Ingredients:

15 pounds tomatoes
1 bunch celery
8 medium onions

Wash, stem cut tomatoes into quarters.

Chop celery.

Cut onion into eighths.

Put it all into a pot. Boil until done (45 minutes).

Cool completely.

Put the tomato mixture in a blender or food processor, half full. Blend.

Put blended tomato mixture in a fine strainer to take out pulp.



Make paste with the following ingredients-

$\frac{3}{4}$ cup flour
1 cup sugar
 $\frac{1}{4}$ cup canning salt
 $\frac{1}{2}$ lb. butter melted

Add 1 cup of tomato mixture to paste and mix until there are no clumps.

Add remaining tomato mixture.

Bring to a boil.

Add tomato soup to sterilized mason jars. Process in hot boiling water until sealed. If you have never caned before, look up directions online.



Lentil Soup

Joey and Lilah Schmitz

Ingredients:

- 6 Tbsp extra-virgin olive oil, plus more as needed
- 1 large onion, diced
- 1 ½ tsp kosher salt, plus more as needed
- 1 quart chicken, beef, or vegetable stock, preferably homemade
- 1 cup brown or green lentils, rinsed
- 2 thyme or rosemary springs
- 1 to 2 garlic cloves, finely granted or pushed through a garlic press
- 1 tsp white-wine, sherry or cider vinegar, or lemon or lime juice, plus more to taste
- ½ cup thinly sliced radicchio, or red or green cabbage (optional)
- ½ cup parsley leaves, chopped

Instructions:

1. Heat ¼ cup oil in a medium pot over medium-high heat. Stir in onions and ½ tsp salt and cook until onions start to brown at the edges, stirring frequently, 6 -9 minutes.
2. Stir in stock, lentils, thyme and remaining 1 tsp salt. Bring to a simmer, cover, and cook until lentils are tender, 30 to 40 minutes. Discard thyme springs.
3. Stir in garlic, and remaining 2 Tbsp oil, and use an immersion blender to puree the soup to the desired consistency, keeping it chunky or making it smooth. (Alternatively, ladle it into a blender and blend in batches.) Stir in vinegar, then taste and add more salt and vinegar if needed.
4. In a small bowl, toss radicchio, if using, and parsley with a drizzle of oil and a sprinkle of salt. To serve, ladle soup into bowls and top with a small mound of radicchio and parsley, and/or any other garnishes you like.



Vanilla Hornchen

Mrs. Lesneski

Ingredients:

Dough:

- 1/2 cup of Maizena (use 1/2 cup flour if you can't find it)
- 1/2 cup flour
- 1/2 cup butter Unsalted
- 1/3 cup ground almonds (or almond flour)
- 1/3 cup sugar
- 1 pack of Vanilla sugar - hold out 1/2 Tbsp.

Cookie Dusting:

- 3/4 cup powdered sugar
- 1/2 Tbsp. Vanilla Sugar

Instructions:

Knead together dough ingredients. Chill in the refrigerator for an hour. Line the baking sheet with parchment paper. Take out of the refrigerator and form into crescents. Bake for 10 minutes at 350°C.

Combine powdered sugar and 1/2 Tbsp. vanilla sugar. Sift over warm cookies.



The Best Fruit Pizza

Biz Connolly

Ingredients:

½ c butter, softened
¾ c white sugar
1 egg
¼ c flour
1 tsp cream of tartar
½ tsp baking soda
¼ tsp salt
1 8oz package cream cheese
½ c white sugar
2 tsp vanilla extract

Instructions:

Preheat the oven to 350 degrees.

In a large bowl, cream together the butter and ¾ cup sugar until smooth. Mix in eggs. Combine the flour, cream of tartar, baking soda and salt; stir into the creamed mixture until just blended. Press dough into an ungreased pizza pan.

In a large bowl, beat cream cheese with ½ cup sugar and vanilla. Spread on cooled crust.

Fruit it up and chill! Be creative!

Optional: for events to be easy to take a single serving, make individual sugar cookies.



Best Crunchy Sugar Cookies

Faith Higdon

Ingredients:

- 3c flour
- 3/4 tsp baking powder
- 1/4 tsp salt
- 2 tsps lemon zest
- 1 c butter
- 1 c sugar
- 1 beaten egg
- 1 tbsp milk
- Powdered sugar

Instructions:

Sift flour, baking powder, and salt. Cream butter and sugar. Add egg, zest, and milk. Gradually add flour mixture, beat until dough pulls away from bowl. Divide dough in half, wrap in waxed paper and refrigerate for 2 hours. Sprinkle the rolling surface with powdered sugar. Roll one pack at a time to 1/4-inch thickness. Move dough frequently to prevent sticking. Cut out various shapes. Bake @375 on parchment paper for 7-9 minutes or until beginning to brown at edges.

Frost when cool with your choice of frosting. We like to paint frosting on (powdered sugar and half & half) and then dip into decorator sugar.



Sugar Cookies

Isaac Matter

Ingredients:

- 1 ½ powdered sugar
- 1 cup butter
- 1 tsp vanilla
- ½ tsp almond extract
- 1 egg

In a separate bowl mix:

- 2 ½ cups sifted flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Icing:

- 2 egg whites (¼ cup)
- 3 cups sifted confectioners' sugar
- 1 Tbsp fresh lemon juice
- ¼ tsp salt
- Food coloring

Instructions:

1. Stir contents of 2 bowls together
2. Covered refrigerate for at least 3 hours
3. Divide dough into halves
4. Roll each half to about 3/16 "thick on a lightly floured board or countertop
5. Cut dough into desired and place in a lightly greased cookie sheet
6. Bake at 375 degrees until edges are lightly browned (6-8 min)



Heavenly Dessert

Ryker Barger

First Layer:

- ½ cup butter
- 1 cup flour
- ½ cup powdered sugar
- ½ cup nuts (optional)

Whip with mixer and pat in a 9x13 pan. Bake at 350° for 15 minutes.

Second Layer:

- 8 oz. cream cheese
- 1 cup powdered sugar
- 1 9 oz. cool whip

Whip cream cheese, powdered sugar, and half cool whip. Spread over the crust.

Third Layer:

- 3 cups cold milk
- 2 small packages of instant pudding

Mix and pour over cream cheese mixture. Spread remaining cool whip on top.

Refrigerate and enjoy!

Pretzel salad

Koi Moen

Ingredients:

- Pretzels 1 to 1 1/2 cup
- Sugar 1/2 cup plus additional 1/2 cup
- Butter 1 stick melted
- Cool whip 12oz
- Cream cheese 8 oz
- Crushed pineapple or can use tidbits 1 can

Instructions:

Melt a stick of butter and add about 1/2 cup sugar to it, crush one cup of pretzels and add to the butter mixture. Place on cookie sheet (nonstick) and bake at 325 for 3-5 mins. Once they come out of the oven stir them up, so they don't stick to the pan let cool. (Will be gritty and that's ok it absorbs as it sits in the cool whip mixture)

Mix cream cheese and cool whip together with a hand mixer and add an additional 1/2 cup sugar and beat together.

Add drained can of pineapple

Add cooled pretzels

Place in fridge to thicken up

Enjoy!



One-Bowl Chocolate Cake

Annie and Quinn Ram

Ingredients:

- 2 cups sugar
- 1 $\frac{3}{4}$ cups flour
- $\frac{3}{4}$ cup cocoa
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ cup oil
- 2 tsp vanilla
- 1 cup boiling water

Instructions:

Combine in a large bowl first, then add eggs, milk, oil & vanilla. Stir in hot water last. The batter will be thin. Pour into 2 9" round pans or whatever you have. Bake at 350 degrees for 30-35 minutes. Cool for 10 min, then to the wire rack.

- To taste – add cinnamon/ nutmeg.
- Can be used for cupcakes or sheet cakes.

We love to make this cake for every birthday celebration in our family! Even when we are a little reckless with the recipe, it turns out perfectly every time. 😊

Preparation time: 45 minutes (including baking)

Serves: 8-12



Hot Water Chocolate Cake

Avery and Quincy Ayers

Ingredients:

- 1 ½ cups sugar
- ½ cup butter – softened
- 2 eggs
- ½ cup milk
- 2 cups flour
- ½ cup cocoa
- ½ tsp salt
- 2 tsp baking soda
- 1 cup boiling water

Instructions:

Cream together the sugar and butter. Add the eggs and milk and stir to combine. Add the flour, cocoa, salt, and baking soda and stir to combine. Add the boiling water and stir until smooth. Bake at 350 degrees in a greased 9x13 inch cake pan. Bake until a toothpick in the center comes out clean. Let the cake cool completely before frosting.

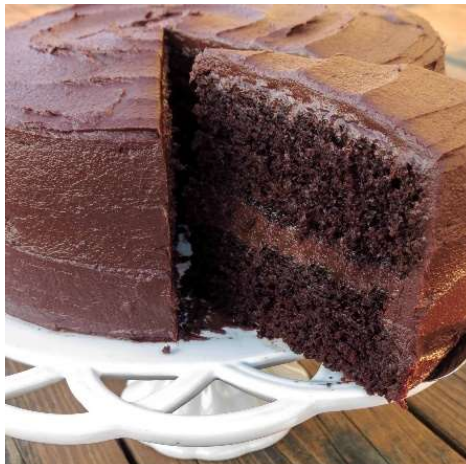
“Chocolate Frosting”

- 1 cup sugar
- 5 Tbsp butter
- 1/3 cup milk
- 1 cup semi-sweet chocolate chips

Instructions:

Combine the sugar, butter, and milk in a small saucepan over medium-low heat. Allow the butter to melt and stir to combine the ingredients. Bring the mixture to a good boil until it looks frothy. Cook for 1 minute.

Immediately remove from the heat and stir/whisk in the chocolate chips until the mixture is smooth. Allow to cool until slightly warm and then spread on the cake.



Edith's Toffee Bars

Delana Marsh

Ingredients:

Crust:

1 1/2 cups flour
1/2 cup butter
1/4 tsp. baking soda
2 Tbsp. milk
1/2 cup brown sugar
1/2 tsp. salt

Instructions:

Blend until fine. Press firmly into a greased 9x13 pan. Bake for 15-20 minutes at 375°. Take out and prick with a fork.

Toffee:

- Almost 3/4 cups butter
- 3/4 cups brown sugar

Instructions:

Boil for 2 minutes, mixing well. Pour over the crust and spread. Bake for 5 minutes. Let stand for 10 minutes. Sprinkle 3/4 to 1 cup semi-sweet chocolate chips. Let stand until soft, then spread to frost.

