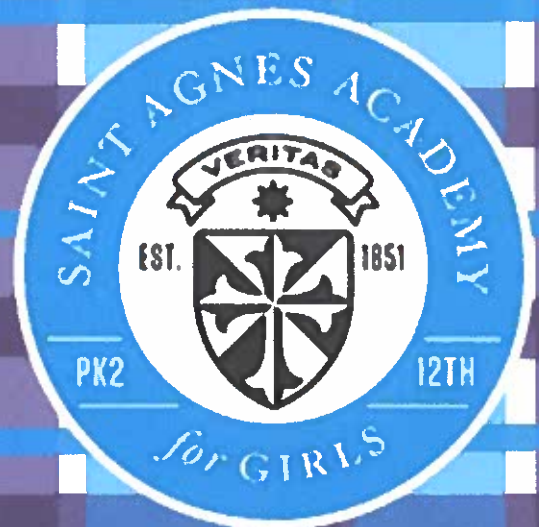
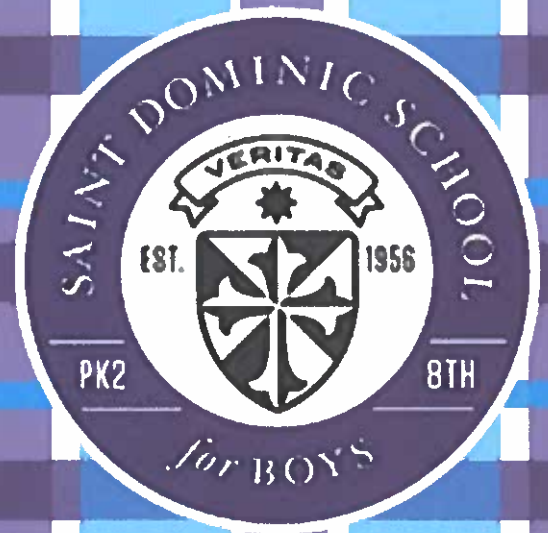


St. Agnes Academy—St. Dominic School
This Dominican
Community Cooks!
Vol. 1: Quarantine Edition 2020





***This Dominican Community Cooks!
Volume 1: Quarantine Edition 2020***

How do we connect?

We cook! We eat! We drink! We share! We read cookbooks!

Now more than ever we are looking for opportunities to share, connect and celebrate with those we love. Cooking and sharing meals with others, whether that means catching up over a simple dinner or eating at a massive celebration (remember those?), is believed to lead to a happier and healthier life. This need led us to forge our first Dominican Connections Cookbook that we hope will become an annual tradition long past the days of quarantining.

Thank you to all who contributed to our SAA-SDS cookbook!

Bon Appetit,

Dominican Community
CONNECTIONS
get plugged in 📺

Cover Art: Ruth Ellen Berry, SAA'20



Main Dishes

Cornbread Chicken Casserole

Prep time: 45 minutes/Cook Time: 90 Minutes, Serves 6

Ingredients:

- Homemade Cornbread (Precooked according to recipe)- 5 cups
*Use your favorite family recipe or Martha White® Self-Rising Enriched White Corn Meal Mix. - Easy Southern Cornbread recipe on package
- Butter - ¼ cup
- 1 Large Yellow Onion
- 4 Celery Ribs (1/2 stalk)
- 2 Carrots Chopped
- 1 Rotisserie Chicken Chopped
- Cream of Chicken with Herbs Soup (10-3/4 OZ.) - 1 Can
- Cream of Mushroom or Celery Soup (10-3/4 OZ.) - 1 Can
- Chicken Broth - 16 oz.
- Poultry Seasoning - 1 Tsp.
- Salt - ½ Tsp.
- Pepper - ¼ Tsp.
- Garlic - 1 Clove, Minced
- Rubbed Sage - ½ Tsp.

Instructions:

- Preheat oven to 350 degrees. Combine cornbread, celery, onion, carrots, soups, and broth in a bowl. Stir until evenly mixed. Add poultry seasoning, garlic, salt, pepper, and sage to chicken and cornbread mixture - mix well. Butter a 3 qt. capacity/9x13-inch rectangular baking pan. Add chicken mixture and bake in oven for 75 - 90 minutes. Cool for 20 minutes on stovetop or counter prior to serving.

Enjoy!

Family Favorite "Comfort Food"

Madeline West - SAA, SK

Easy Meatloaf Sliders

1 lb. ground turkey
2 eggs
1/3 cup water
1 envelope Lipton Onion Soup Mix
1 cup shredded cheese (your favorite flavor)
1 cup crushed Ritz Crackers
1 large handful of fresh spinach - chopped
*Ketchup or BBQ sauce
Kings Hawaiian buns

Preheat oven to 400

Lightly grease pan.

Mix all ingredients together. Form into loaf.

Bake for 35 minutes or when cooked throughout.

*Optional - During the last 10 minutes, remove from oven and add a thin layer of Ketchup or BBQ sauce. Return to oven.

Slice and serve on Kings Hawaiian buns.

Favorite Meatballs and Sauce

This makes a LOT of meatballs. We cook half the meatballs in one jar of sauce and freeze the other half for another night. These meatballs make the most delicious meatball subs!

- 4 slices bread
 - ½ cup milk
 - 1 pound lean ground pork
 - 1 pound lean ground beef
 - 2 ounces prosciutto, finely chopped
 - 2 large eggs, beaten
 - 1 cup grated Parmesan cheese (divided use)
 - 3 cloves garlic, peeled and finely chopped
 - ½ cup fresh flat leaf parsley (can be left out)
 - ½ teaspoon dried oregano
 - ½ teaspoon dried basil
 - 1 teaspoon salt and ground black pepper
 - olive oil (for cooking)
 - 2 24-oz. jars marinara sauce (we love Rao's)
 - 1 cup shredded mozzarella (we use whole milk cheese)
1. Toast the bread, let cool, and make into crumbs. Stir in the milk and let sit about ten minutes.
 2. In a large bowl combine pork, beef, prosciutto, eggs, ½ cup of Parmesan, garlic, parsley, oregano, basil, salt, and a few grinds of black pepper. Use your hands to combine and gently work in the soaked breadcrumbs. Make ¼ cup portions into meatballs (16-20 meatballs).
 3. Heat 2 tablespoons of olive oil in the bottom of a cast iron skillet over medium heat. When hot, add half the meatballs and brown on all sides using a large spoon to turn (about 8 minutes total). Transfer to paper towels to drain and repeat with second batch.
 4. Pour fat out of skillet and add the marinara sauce. Bring sauce to a simmer and add the meatballs. Bring back to a simmer and cook for twenty minutes.
 5. Scatter the mozzarella and ½ cup Parmesan over the top and run under the broiler to completely melt cheese.
 6. Eat with delicious bread (A baguette from La Baguette is the best!) or over your favorite pasta.

Jake Floyd

MAIN DISH- BEEF

Beef Lasagna

Ingredients

- 2 pounds ground beef
- 8 ounces ricotta cheese
- 8 ounces mozzarella cheese
- 8 ounces parmesan cheese
- 1 package Barilla oven-ready lasagna noodle sheets
- 2 (24 ounce) jars of favorite tomato sauce
- 1 Tbsp. Italian seasoning
- * you can adjust beef / cheese according to your family's preference*

Instructions

1. Heat oven to 350 degrees.
2. Brown ground beef and pour off grease.
3. Chop the cooked ground beef into very small pieces.
4. Mix the 3 cheeses and add the Italian seasoning.
5. Pour thin layer of sauce into ungreased 9 x13 pan.
6. Add a layer of 4 lasagna noodle sheets to cover the entire pan.
7. Top the lasagna noodles with a layer of beef and sauce.
8. Add a layer of 4 lasagna noodle sheets to cover the entire pan.
9. Top the noodles with a layer of the cheese mixture.
10. Add a layer of 4 lasagna noodle sheets to cover the entire pan.
11. Top the lasagna noodles with a layer of beef and sauce.
12. Add a layer of 4 lasagna noodle sheets to cover the entire pan.
13. Top the noodles with a layer of the cheese mixture.
14. Bake at 350 degrees for 45 minutes until bubbly.

Serves 6-8 people

Laura Johnston (10th grade)



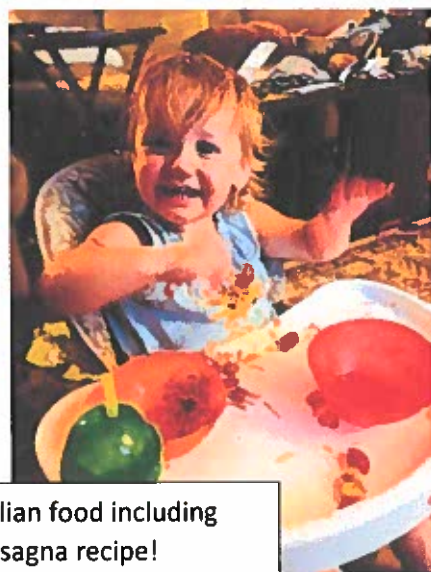
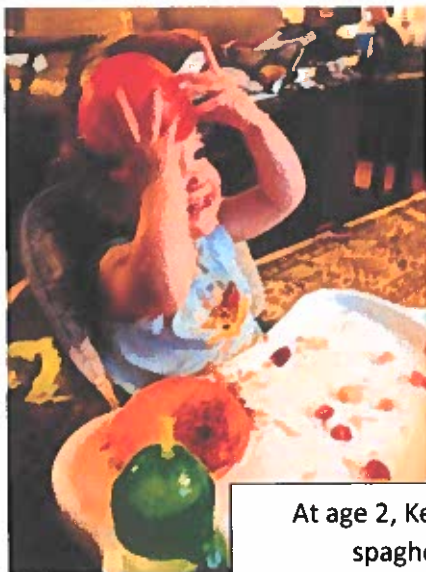
The Best Lasagna Ever

Submitted from Kenzie Caudle's (SK) family recipes

Ingredients:

- 1 pound ground Italian sausage
- 1 garlic clove ; minced
- 1 tablespoon whole basil
- 1 1/2 teaspoon salt
- 1 28 ounce can diced tomatoes
- 2 6-ounce can tomato paste
- 10 ounces lasagna noodles
- 2 eggs
- 1/2 cup grated Parmesan cheese
- 2 tablespoons parsley flakes
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 cups cottage cheese
- 1 pound shredded Mozzarella cheese

- 1) Brown meat slowly; spoon off excess fat. Add next 5 ingredients and 2/3 cup water. Simmer, covered, 15 minutes; stir often.
- 2) Cook noodles in boiling salted water till tender; drain; rinse.
- 3) Beat eggs; add remaining ingredients, EXCEPT mozzarella.
- 4) In this order, layer half the noodles in 13 X 9 X 2 baking dish; spread with half the cottage cheese filling; add half the mozzarella cheese and then top with half the meat sauce. Repeat. Bake at 375 about 30 minutes (or assemble early and refrigerate; bake 45 minutes). Let stand 10 minutes before serving. Serves 8 to 10.



At age 2, Kenzie loved Italian food including spaghetti and this lasagna recipe!

Egg Roll In a Bowl

Lizzie (PK) and Lucy Burke(2K)



INGREDIENTS

1 lb ground chicken, turkey, or tempeh
2 teaspoons fresh ginger, grated or minced
¼ cup chopped yellow onion
2 cloves garlic, minced
2 teaspoons sesame oil
1 12 oz package coleslaw or broccoli slaw mix
3 Tablespoons coconut aminos (or low-sodium tamari or soy sauce)
1 teaspoon sambal oelek paste
2 green onions, chopped
sriracha, for serving (optional)
sesame seeds and cilantro, for garnish (optional)

INSTRUCTIONS

Brown ground chicken, turkey or tempeh in a large skillet. Break meat into smaller pieces as it cooks using a wooden spoon or spatula. Cook for about 6-8 minutes or until the meat is no longer pink. Remove from heat.

In the same skillet over medium heat, add sesame oil. Once hot, add onion, garlic and ginger and cook until fragrant, about 3-5 minutes. Add coleslaw mix (shredded cabbage and carrots) into the skillet. Toss and add coconut aminos and sambal oelek paste. Cook for another 3-5 minutes or until cabbage is tender.

Portion into bowls and top each with green onions and a drizzle of sriracha, sesame seeds and cilantro (if using).

Quianthy's Manicotti

Ingredients:

2 boxes of Manicotti noodles

Filling:

4 lbs ground beef **or** 2 lbs of ground beef
and 2 lbs of Italian Sausage

1 large onion

4 cloves of fresh garlic

5 8oz. Cans of tomato sauce

4 tbs. Parsley

3 tbs. Thyme

2 tbs. Rosemary

1 egg

1 small can of spinach

$\frac{2}{3}$ cup of breadcrumbs

1 cup parmesan cheese

3 four oz. packages of Mozzarella cheese

Preheat oven to 350* Bake 30 min

- Brown ground beef with chopped onion and garlic- then drain.
- Mix all ingredients to the filling.

- Take out $\frac{1}{3}$ of filling mixture for the gravy.
- Cook noodles in a pot separately.
- Drain noodles and fill with mixture.
- Spread a small amount of gravy on the bottom of the glass 9X13 baking dish.
- Place the filled noodles in the dish.
- Place the gravy on top of the stuffed noodles.
- Dish should hold approximately 14 stuffed noodles.

This recipe should make 2 9X13 baking dishes- approximately 28 Manicotti Noodles.



Frogmore Stew

Andrew MacDermant, 1st Grade and Emily MacDermant, 3rd Grade

Ingredients

- 2 lbs. Red Potatoes, cut so 1 ½" in size
- 2 lbs. Smoked Sausage (like Johnsonville's or Hillshire Farms;), sliced to ¾" thick.
- 12 ears of fresh corn on the cob, cut in halves or thirds
- 4 lbs. shrimp in the shell
- 1 Cup Old Bay Seasoning
- 2 lemons, quartered
- 2 medium onions, quartered
- 2 cloves garlic, crushed
- 1 pinch coarse salt



Directions

1. Boil 6-8 quarts of water, 1 nice beer, and the Old Bay seasoning in a large (1qt plus) stockpot.
2. Add potatoes and cook for 15 minutes. Squeeze the lemons over the pot and drop in. Add the onions.
3. Add sausage and cook for 5 more minutes.
4. Add corn and cook for another 5 minutes.
5. Add shrimp and cook until shrimp are pink, about 3-4 minutes (for 24-32 count shrimp; meaning 24 or 32 shrimp per pound). Do not overcook the shrimp.
6. Drain immediately and pour into aluminum pans or onto a newspaper-covered table and ring the dinner bell!

Notes

- A strainer basket like shown at right makes things easier.
- Serve with regular french bread and soft butter.
- Use Vidalia onions or other 'sweets' when you can.
- Serve with little bowls of cocktail sauce, some with a little horseradish added and some without.



Frogmore Stew hails from a small fishing community near Beaufort, South Carolina named Frogmore. Some may refer to it as Lowcountry Boil or Beaufort Stew, and though it doesn't really matter what you call it, it's proper name is, "Frogmore Stew."



COLD CHICKEN SALAD

2 1/2 c. cooked, diced chicken

1 c. diced celery

1 c. sliced grapes

1 tsp. salt

2 t. parsley

1 c. slivered almonds

1 c. mayonnaise

1/2 c. whipped cream

Mix all together and serve on red-tipped lettuce or in halved pineapple or cantaloupe.

Joseph Tidwell, 7th Grade

Category: Beef Main Dish

Name: Cash Smash Burger (A nod to my younger brother and they burger is money)

Ingredients: Ground Chuck (preferably 80% lean, 20% fat), thick cut bacon, jalapenos, baby bella mushrooms or whatever kind you like, brioche buns, american or cheddar cheese, yellow mustard, butter, salt, pepper, and any smoky seasoning.

Instructions for preparation:

- Start with your bacon, 425°F for 17-22 minutes, depending on the crispiness you prefer.
- Have softened butter ready for an upcoming step!!
- For a delicious taste, and a little kick, slice, then grill 'til crispy, your jalapenos and season with salt and pan fry with a touch of butter to crisp up the jalapenos, once crispy set aside for now, and salt once on your paper towel or drying sheet
- Grill your mushrooms in butter until deliciously crispy and cooked through, and TASTE YOUR FOOD to result in a delicious taste in all the things you cook, then set aside for now, and salt once on your paper towel or drying sheet!!
- Take your brioche buns and heat your pans to HIGH and butter your buns with the softened butter, and let crisp on the pan 'til toasted to a beautiful golden brown!
- Knead your ground beef in a bowl, then form into approximately 6 ounce balls (needs to be balls instead of patties to insure in a crispy delicious crust!!), and season with salt and pepper, BOTH SIDES, and place in a olive oiled pan, preferably a cast iron but non stick will do the trick as well, and when in the pan smash down the burger, with your spatula to about ½ inch thickness and cook for a 3-4 minutes then flip, and season with a bit of your smoky seasoning, as soon as flipped, place your crispy jalapenos on then your american or cheddar cheese and let melt, once crispy around the outside, place a lid over top for about 2-3.25 minutes to insure a deep thorough cook, but not well done, for this burger we're looking for about a medium- well for the most delicious enhanced flavor, WHEN COOKED TO YOUR LIKENESS SET ASIDE FOR 2 MINUTES TO LET THE JUICES RUN OUT, SO THE BURGER ISN'T BLOODY!!
- TIME TO ASSEMBLE: Take your buns layer a nice coating of mustard on top and bottom, place burger on top, place your bacon on top of burger and mushrooms on top of bacon, then place the top bun on and you have the perfect burger, the Cash Smash Burger!!

Main Dish: Chicken

Garlicky One Pot Roasted Rosemary Chicken with Potatoes and Kale

Ingredients:

6- boneless skinless chicken thighs

1- Tablespoon fresh rosemary minced

Kosher salt

3-6 Garlic cloves minced (depends on how garlicky you want it)

1- large bag of pre-washed and chopped fresh kale

1.5 pounds new potatoes (cut in quarter or half depending on size)

Instructions:

Step 1: Preheat oven to 375 degrees

Step 2: season chicken things with salt and pepper and rub fresh rosemary all over

Step 3: In a large oven proof skillet add olive oil, enough to coat bottom of pan

Step 4: On medium high heat cook chicken thighs each side for 5 min. (you will finish cooking them in oven

Step 5: remove chicken and set on a plate

Step 6: Add more olive oil to skillet if needed, add garlic, cook until fragrant, less than a minute

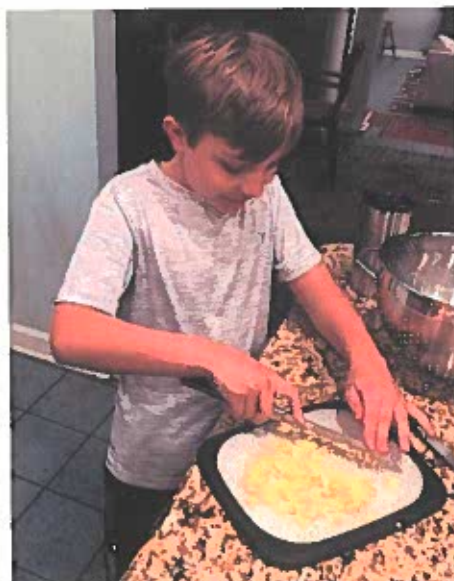
Step 7: cook potatoes in seasoned olive oil add salt and pepper cook for about 5 minutes

Step 8: add kale to pan with potatoes until it begins to wilt

Step 9: Nestle chicken things on top of potato kale mixture & place in oven to roast for 40 mins

Step 10: Serve and enjoy!

From the kitchen of Duncan Soldan, SDS 5th Grade



Parmesan Chicken Bake

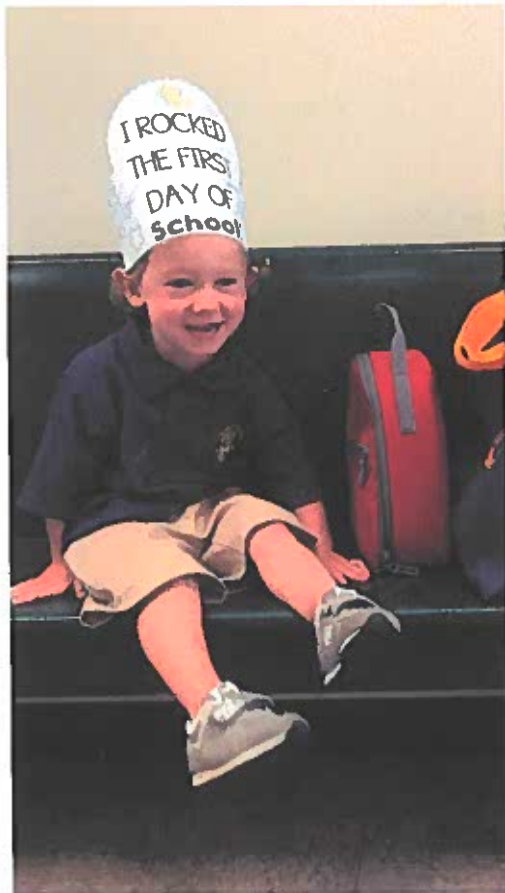
Ingredients:

4	Chicken breasts
1 cup	Mayonnaise
1 cup	Sour cream
½ cup	Parmesan cheese, grated
½ cup	Cheddar cheese, grated
1 tsp	Seasoning salt
½ tsp	Pepper
½ tsp	Garlic powder

Directions:

Preheat oven to 375 degrees. Place chicken breasts in greased baking dish. Mix ingredients together and spread over chicken covering all. Sprinkle more parmesan cheese on top. Bake uncovered for 45 minutes. Serves 4 to 6 people.

James Forsdick, 2K



White Chicken Chili

- 2 chicken breasts, about 2 lbs (can be frozen)**
- 3 16 oz cans great northern beans, drained and rinsed**
- 1 envelope taco seasoning mix**
- 1 4 oz can chopped green chilies**
- 1 can cream of mushroom soup**
- 1 15 oz can of corn, drained**

Place chicken on bottom of slow cooker and add the rest of the ingredients. Cook on low for 6-8 hours. Just before serving, remove chicken, shred, and return to cooker. Serve topped with shredded cheese, if desired.

Note: this is a very forgiving recipe and can be altered to suit your taste. I have changed the quantities of chicken, beans, corn, etc. to serve a larger or smaller crowd. You may have to add more soup or some broth if chili is too thick. I've also subbed chili powder for the taco seasoning and pimento or sweet red peppers (chopped) for the canned chilies. Enjoy!

Cornell BBQ Chicken Marinade

1 c vegetable oil

1 pint cider vinegar

1 Tbsp salt

1 Tbsp poultry seasoning

1 tsp pepper

1 egg

1-2 chickens, cut up

Beat the egg, then add oil and beat again. Add all ingredients except chicken and stir. Marinate chicken pieces 1-12 hours, turning occasionally. Grill, turning pieces and basting with marinade.

Tom Hood

Black and Gold Chili

A must-have at any Army football tailgate...

3 lb. ground beef

2 tsp garlic powder

3 Tbsp flour dissolved in 4 Tbsp water

4-5 Tbsp chili powder

1 tsp oregano

1 tsp cumin

2 c burgundy wine

2-14 oz cans beef broth

4-16 oz cans black beans

1 17 oz can corn

2-14 oz cans diced tomatoes

In a large stock pot, brown ground beef. Add flour mixture, garlic powder, chili powder, oregano and cumin; mix well. Add wine, beef broth, black beans (drained), corn (drained) and tomatoes. Simmer 4-6 hours. Serve over rice with a generous dollop of sour cream and sprinkle with cheddar cheese.



Light Sour Cream Chicken Enchiladas



4 cups shredded chicken breast
16 oz shredded cheese (Colby-jack or similar)
2 cups light sour cream
1 10.5-oz can light cream of mushroom soup
1 10.5-oz can light cream of chicken soup
1 medium onion, finely chopped
1 Tbsp extra virgin olive oil (optional)
1 4-oz can chopped, green chiles
1 can black or refried beans (optional)
16-20 tortillas (flour or corn)
Cooking spray
Salsa, lettuce, and/or guacamole (optional)

Preheat oven to 325 degrees. Optional: Sauté onions and garlic in olive oil for approximately 5 minutes or until softened. Mix all ingredients together except tortillas and salsa in a large bowl.

Spray a 13x9 pan with nonstick cooking spray. Fill each tortilla with the mix, roll, & place seam side down in the pan. Once all tortillas are placed in a pan (you may need 2 depending on how tightly you roll), spoon sauce over the tortillas. I spread the sauce around with a spatula to get it evenly on the tortillas, which will protect them from burning or becoming crispy in the oven. If you like some crispy, just spread the sauce around the middle of the tortillas. At this point, you can bake or freeze for later. Bake for 30 minutes or until bubbly. Top with shredded lettuce (optional) and serve with salsa and chips or guacamole. If baking from frozen, simply cook a little longer. Makes a great, quick weeknight meal.

Megan Norsworthy, 9th grade

Main Dish: Chicken

Buffalo Chicken Quesadillas

by The Meeks Family

Ingredients:

- 2 1/2 cups Rotisserie chicken
- 1/2 cup of Blue Cheese dressing
- 1/3 cup Frank's RedHot sauce
- 2 cups Cheddar or Mexican blend shredded cheese
- 8 Tortillas
- Garnish with Sour Cream

Serves 4

Directions:

Cut up rotisserie chicken in half-inch pieces and remove skin. Combine blue cheese dressing and hot sauce in a sauce pan on med-low heat. Add chicken and stir until mixture is warmed. Using a panini press, add 1/4 of the chicken mixture onto a tortilla, top with cheddar cheese and top with a second tortilla. Close lid and cook for approximately 3 minutes on med heat. * You can also use a nonstick pan and cook for 1 1/2-2 minutes each side.

Being from Buffalo, New York, one of the food's I miss the most are chicken wings...which are some of the best in the world! We decided to come up with a recipe that gives us our fix of spicy chicken and blue cheese. The boys love it and it's a real crowd pleaser. It can also be cut into quarters and served as an appetizer. Add jalapeños if you like more spice. Serve with sour cream. Enjoy!

Nicholas Meeks - 2nd grade | Owen Meeks - 1st grade | Finn Meeks - JK



Ange's Potato Soup

Ingredients

- * 5 to 7 large Red Potatoes.
- * 3 tablespoons of butter
- * 1 to 3 teaspoons of red pepper flakes
- * 3 cups of milk.
- * 1 medium onion
- * 3 tablespoons all-purpose flour
- * 1 to 3 teaspoons of black pepper
- * 1/2 teaspoon of sugar
- * 1 cup of shredded cheddar cheese

1. Peel potatoes and cut into cubes
2. Bring water to a boil in a large sauce pan. Add potatoes and cook until tender. Drain, reserving 3/4 a cup of the liquid. (Set aside and add liquid to soup, if necessary) Set aside potatoes.
3. Peel and finely chop onion. Melt butter in large saucepan over medium heat. Add onion to saucepan and cook, stirring frequently, until onions are translucent and tender.
4. Add flour, red pepper flakes and black pepper to taste. Cook 3 to 4 minutes in sauce pan with onions; turn to low heat mix until onions and flour form a paste. (I like to add a lot of red pepper flakes but littles will think it is too spicy.)
5. Cook ham steak on medium 3-5 minutes. (You can use precooked and cubed) Cut into cubes saving the bone for the soup
6. Gradually add potatoes, milk, onion mixture, and sugar to large saucepan; stir well. Add cheese and ham. Simmer over low heat for 20 to 30 minutes. Stirring frequently (You can cook faster by increasing the heat to medium just leave the cheese out until the end.

Kate McClusky SAA Grade 10
Charlie McClusky SDS Grade 4



Turkey and Black Bean Chili

1 Tbsp. olive oil
1 cup onion, chopped
2 cups red and green peppers, diced
1 cup carrots, diced
1 garlic clove, chopped
3 tsp. ground cumin
2 Tbsp. chili powder
1 lb. ground turkey breast
1 container fresh salsa
3 cups reduced-sodium chicken broth
2 16 oz cans black beans, drained and rinsed
1 Tbsp. tomato paste

Heat olive oil in a large saucepan over medium-low heat. Add onions, peppers, carrots and garlic. Cook until onions are golden and vegetables are tender, about 8 minutes, stirring frequently. Sprinkle in cumin and chili powder, then add ground turkey and stir, breaking up the meat as it cooks. Heat until meat is cooked through, 5 to 7 minutes. Add salsa, chicken broth, black beans and tomato paste. Simmer over medium heat. Lower the heat, then simmer uncovered until liquid has reduced and chili has thickened (about 45 minutes). Makes eight servings.

Avery Turner, SAA 8th
Jake Turner, SDS 6th

Oven Beef Stew

1 ½ lbs. stew meat cut into ¾ - ½ inch pieces

3 Tbsp. oil

½ tsp. pepper

1 tsp. kosher salt

1 onion, chopped

3 stalks celery, chopped

3 Tbsp. flour

3 cups beef broth

1 14oz. can stewed tomatoes, cut into pieces

24 baby carrots

8 baby gold potatoes, halved

2 tsp. paprika

1 Tbsp. dried, chopped shallots or 1 tsp. minced garlic

1 tsp. Penzeys French Four Spice (or make your own ¼ tsp. white pepper, ¼ tsp. ground ginger, ¼ tsp. ground cloves and a pinch of nutmeg)

Preheat oven to 350 degrees. Brown the meat in the oil on medium-high heat in an oven-proof pot with a lid. Season with salt and pepper. Add the onions and celery, cooking until slightly golden. Add the flour and toss to coat. Add the beef broth, stewed tomatoes, carrots, potatoes, paprika, dried shallots/garlic, and Penzeys French Four Spice. Stir to combine, cover and bake for 1 ½ hours.

Makes 2 quarts.

Avery Turner, SAA 8th

Jake Turner, SDS 6th

Chicken Noodle Soup

½ cup butter

2 medium carrots, chopped

2 medium celery stalks, chopped

1 medium onion, chopped

4 skinned chicken breasts, cut into 1 in pieces

¼ c all purpose flour

¼ tsp pepper

1 tsp salt

5 cups chicken broth

4 oz wide egg noodles

- Melt butter in a large pot over medium high heat.
- Add carrots, onion, celery and sauté for 5 minutes.
- Add chicken until no longer pink.
- Add flour, salt, pepper, stirring until blended. Cook 1 minute.
- Add broth; bring to a boil over medium high heat, stirring constantly.
- Add noodles; return to boil. Reduce heat and simmer, 10 min. Stir occasionally. Add salt to taste.

Finley Barger, 9th grade.

Easy Beef Stroganoff

1 lb ground beef
1 cup finely chopped onion
1/8 tsp salt
1/8 tsp garlic salt
dash of pepper
1 can condensed cream of chicken soup
3/4 cup sour cream
egg noodles

In a large skillet, brown ground beef and onion over medium heat. Reduce heat to medium-low and stir in salt, garlic salt, pepper and undiluted soup. Cook until thoroughly heated. Blend in sour cream just before serving. Serve over prepared egg noodles.

Annalise Halley grade 12

JERRY MANESS

6250 Gillham Drive
Memphis, TN 38134-7522
(901) 382-0778

New Year's Hoppin John

This recipe serves about 5 person's, but I usually 10 times the recipe for Jan 1st.

Ingredients

- 1/4 pound smoked polish sausage(Kielbasa)
- 1/4 lb. streaky bacon or salt port, cut into small cubes(about 1/2 cup)
- 1/3 cup diced carrots
- 1/2 cup finely chopped celery
- 2/3 finely chopped onion
- 10 oz fresh or frozen black-eyed peas
- 1 whole garlic clove
- 1/2 cup drained and sliced jalepena peppers
- 3 cups water
- 6 sprigs fresh thyme
- 1 bay leaf
- Salt to taste
- 1/2 tsp. dried red pepper flakes
- 1 cup rice(1 cup dry rice makes 3½ cups cooked rice)

Garnishes

- 1 ripe tomatoe chopped
- 1/2 lb. sharp cheddar cheese, finely grated
- 1 cup finely chopped scallions, including green tops
- 1 cup sliced drained Jalapena peppers

Put the bacon or salt pork in a stock pot and cook, stirring often until crisp. Drain the meat and add the carrots, celery, and onion and cook, stirring about 2 minutes or until soft.

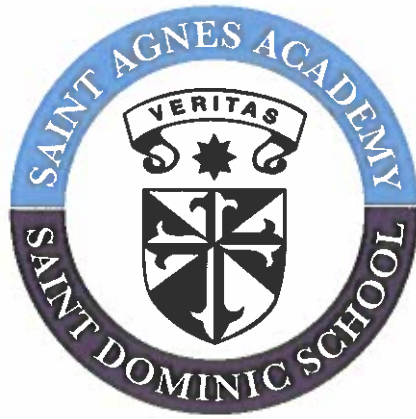
Add the peas, garlic, smoked sausage, about 1½ cups of water or until covered, thyme, bay leaf, salt, red pepper and Jalapena peppers. Bring to boil and cook uncovered, 45 minutes to 1 hour until tender but not mushy. Remove from heat

Rice

This is a no fail rice method. Put rice in sauce pan and cover with water. Bring to boil and cook 15 minutes. Put rice in collander and pour 2 pans of cold water over rice or until fluffy. Remember, 1 cup dry rice makes 3½ cups cooked rice

Eat

Place rice in bowls and spoon over with hoppin john. Use your choice of garnishes. Good Luck! Happy New Year!!!!



Appetizers Salads and Sides

CORN AND BLACK BEAN SALSA

Submitted by Tami Manes: JT SDS 7th
 Olivia SAA 11th

2 cans black beans, drained
2 cans corn, drained
1 can northern beans, drained
1 red bell pepper, diced
1 yellow bell pepper, diced
1 orange bell pepper, diced
1 small red onion, diced
2-3 green onions finely chopped
1 bunch fresh cilantro, chopped
Juice from 1 lemon
Olive oil
Vinegar
Seasoned salt

Combine black beans, northern beans, corn, peppers, red and green onion and lemon juice in a large bowl. Add cilantro, olive oil, vinegar and seasoned salt to taste.

Makes a delicious dip with corn chips, a topping for fish, or by itself as a side dish!

CORN DIP APPETIZER

INGREDIENTS NEEDED

2 cans of Mexicorn (drained)

1 can of whole kernel corn (drained)

¼ cup mayonnaise

1 cup sour cream

1 ½ cups of shredded cheddar cheese

Salt

Pepper

Paprika

INSTRUCTIONS

*Mix together mexicorn, whole kernel corn, mayo, sour cream & shredded cheese.

*Add salt & pepper to taste

*Add paprika to top for garnish

BY: ANGELA HIMELRIGHT

SAA GABBY – 2ND

SAA GRACIE – PK

Salads

Coca-Cola Salad

From Hannah Brucks(9) Great Grandmother &
Grandmother

- 2 Packages Dark Cherry Gelatin
- 1 8oz Package Cream Cheese
- 1 Large Can Crushed Pineapple
- 1 Can Bing Cherries, Drained & Pitted
Reserve Liquid
- 1 Cup chopped nuts (optional)
- 12 oz. Coca-Cola

Heat juices from pineapple and cherries. Stir in gelatin until dissolved. Add the rest of the ingredients and refrigerate.

Cooking
with
Love ♥

Easy Corn Dip

1 can white shoepeg corn (not cream-style), drained

1 can rotel, drained

1 block cream cheese

¼ stick butter

Put all in microwave safe bowl and microwave until melted together. Stir and serve with Fritos Scoops.

Avery Turner, SAA 8th

Jake Turner, SDS 6th

FROZEN FRUIT SALAD

1 8 ounce can crushed pineapple drained
3 tablespoon cherries chopped
1 cup sour cream
1 tablespoon lemon juice
1 banana sliced
1/3 cup chopped nuts (optional)
¾ cup sugar
1/8 teaspoon salt
1 cup whipped cream

Must prepare ahead. Mix ingredients together and pour into a 6 cup mold or glass dish. Freeze.

Delicious and refreshing!

Serves 6 – 8

*A Taste of the Redbud: Great Southern Food and Hospitality
Cookbook By Maggie Garrett (High School English teacher of Heather
Brucks, Mother of Hannah Brucks, 9th Grade)*



Gluten Free Pizza Wraps

Serves 2

2 Mission Brand Gluten Free Tortillas (we like the Spinach flavor they are the softest)

Good Pizza Sauce (we like Sprouts Organic Brand)

Shredded Mozzarella

Shredded Parmesan

Boars Head Turkey Pepperoni

Garlic Salt

Fresh Cracked Pepper

Spread Pizza Sauce evenly on Tortilla

Layer Cheese

Layer Pepperoni

Sprinkle with Parmesan

Season lightly with garlic salt and pepper

Repeat with 2nd tortilla

Microwave each separately for 30 seconds or more depending on your microwave, don't let the cheese bubble up too much, but melt it gently.

Roll up, let cool, cut in half.

These are great wrapped in foil and eaten as an on the go or lunch box snack!

They can also be toasted up panini style.

*We maintain GF lifestyle at our house for a health condition and have tried every GF wrap on the market. This brand is the best for softness and gives you the feeling of a traditional flour tortilla. We also use these to make flat bread pizzas and quesadillas.

HOT ONION SOUFFLE

4 – 8 ounce packages of cream cheese (softened)
1 large onion chopped (I usually use about 1 cup to 1 ½ cups of frozen chopped onion!)
2 cups parmesan cheese (grated)
Herbs de Provence (can substitute Italian Seasoning)

Blend softened cream cheese w/onion and parmesan cheese until fluffy (very blended). I blend w/the Kitchen Aid at medium and then switch to high for a few minutes. It should be very smooth!

Put mixture in a soufflé dish. Top w/Herbs de Provence or Italian Seasoning. Bake at 425 degrees for 30-40 minutes allowing the top to brown (Start watching it around 20 minutes to see when the top browns, since ovens vary.).

Remove and let it come to room temperature to set. Serve with chips for the perfect appetizer!

Serves 10 – 15

Heather Brucks, Hannah Brucks – 9th Grade



Appetizer:

"Hot Swiss Cheese Dip"

Ingredients:

- 2 cups shredded Swiss cheese
- 16 oz. softened cream cheese
- 4 tablespoons diced green onions
- 1 cup mayonnaise
- 1/2 cup crushed ritz crackers and 8 slices of cooked, crumbled bacon for top

Cooking Instructions:

While bacon is cooking, combine Swiss cheese, softened cream cheese, green onions and mayonnaise. Mix together well and then transfer to greased 2 quart baking dish. Crumble the crisp, cooked bacon and combine with the crushed ritz crackers, then sprinkle over the top. Bake at 350 for 30 minutes or until hot and bubbly. Serve warm with crackers, corn chips, and/or veggie sticks.

Fontana Cary
Class of 2022

Laura Fontana Cary
Class of 1986

Jalapeno Poppers

by Shally Pender

Ingredients:

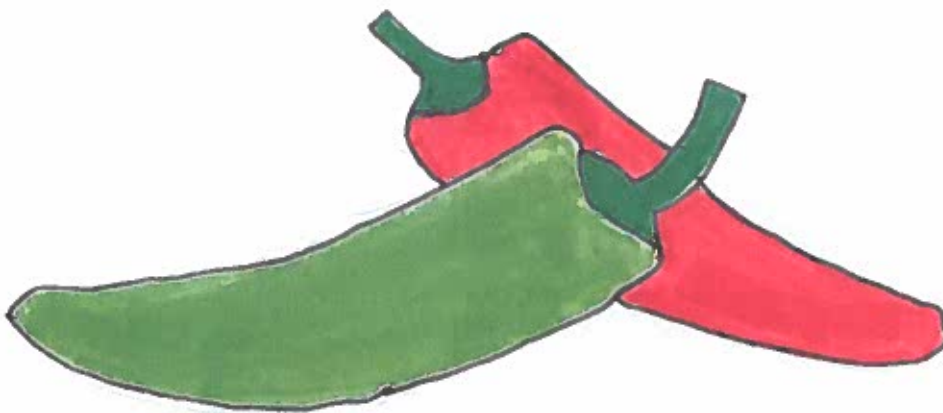
Jalapenos

1 block of cream cheese

1 lb. pork or turkey sausage

Steps:

1. Preheat oven to 350
2. Cut off stem of jalapeño, cut in half. Remove the seeds
3. Soften the cream cheese
4. Brown sausage and drain the grease.
5. Mix cream cheese and sausage together. If you want extra hot, mix some or all seeds from jalapeños
6. Fill boats of jalapeños with filling.
7. Bake jalapeños for 20-30 min or until soft. Serve warm.



Illustrated by: Mary Grace Pender (SAA 6)

Mims' Mexican Cornbread

(Modified from loavesanddishes.net - Southern Mexican Cornbread)

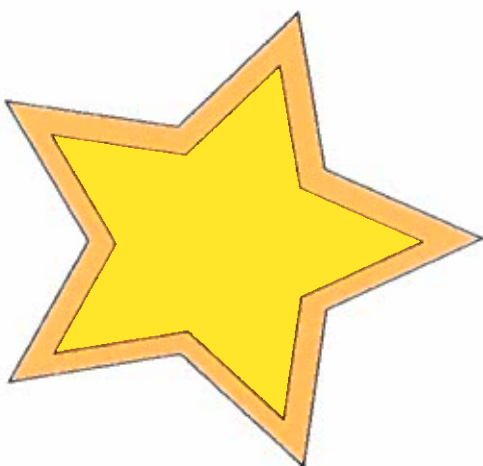
1 cup self rising cornmeal mix
1/2 cup all purpose flour
1 tbs baking powder
2/3 cup whole milk
2 large eggs
1/2 tsp salt
1/3 cup vegetable oil
1/4-1/2 cup chopped Vidalia or sweet onion
3/4-14 oz can creamed corn (whole can makes too wet)
2 whole chopped fresh jalapeños - seeds and ribs removed - chopped (jalapeños are not hot if you remove the seeds and ribs...I promise!)
1/4 cup granulated sugar
1 tsp Ancho Chili powder
1/2 cup grated cheddar cheese
1-4oz can chopped green chilis (Usually in the Mexican section of the store on the top shelf)
1/2 cup grated Monterey Jack cheese

1. Preheat oven to 350°
2. Grease an iron skillet or 9x9 or 8x8 baking dish and set aside.
3. In a large bowl, combine the cornmeal mix, flour, baking powder, whole milk, eggs, salt, vegetable oil, onion, creamed corn, jalapeños, sugar, Ancho Chili powder and green chilis. Mix well - but don't over mix.
4. Pour half of the batter into the baking dish.
5. Sprinkle cheddar cheese and 1/4 cup of the Monterey Jack cheese over the top of the batter.
6. Pour the remainder of the batter over the cheese.
7. Sprinkle the rest of the Monterey Jack cheese on top.
8. Bake for 40 minutes until the top is browned and the cornbread is baked through. This very easily can take a few minutes more if center is too raw.

Mississippi Sin Dip

8 ounces of cream cheese-softened
8 ounces of sour cream
2 cups of cheddar cheese- shredded
8 slices of sandwich ham-chopped fine
2 T. chopped chives-dried
6 green onions-chopped
dash of garlic powder

Mix all together. Bake in bread round or greased casserole dish 1 hour or less at 350 degrees. Serve with Fritos. Easy and delicious! Enjoy!



Meri Alan Petro
Class of 2021

Spinach, Almond, and Strawberry Salad

16 oz baby spinach, torn if pieces are large
2 Tbsp poppy seeds
1 pint fresh strawberries, sliced
2 Tbsp poppy seeds

Mix in bowl, and then add almond topping. Add dressing (you may not need all) and mix well.

Almond topping

Melt **1 Tbsp butter** in small skillet. Add **½ cup slivered almonds**. Mix until well coated. Stir in **¼ cup sugar**; sauté until sugar is melted and almonds become golden brown (watch carefully-do not burn!). Pour onto sheet of foil and spread thin with rubber spatula. Let harden. Finely chop in food processor (or use mallet); sprinkle on top of salad. (You may prefer not to use all.)

Salad dressing

1 ½ tsp dried minced onion	¼ tsp Worcestershire sauce
½ cup extra virgin olive oil	¼ tsp paprika
¼ cup cider vinegar	2 tsp poppy seeds
½ cup sugar	

Mix all ingredients together.

Variations: use blueberries instead of strawberries. Add crumbled feta or goat cheese.

Tomato Bacon Rounds

by: Pender Family

Ingredients:

Kroger brand white bread

Mayonaise

Real Bacon bits

Tomatoes

Ranch dressing

Round juice glass

Steps:

1. Use the top of a juice glass and cut out circles out of bread
2. Mix mayonnaise, 1-2 tbs. of ranch and bacon bits together
3. Slice tomatoes thin
4. Spread mayonnaise mixture on 1 side of 2 pieces of bread, put 1 slice of tomato in the middle
5. Chill sandwiches briefly and serve
6. Best served immediately



Illustrated by: Mary Grace Pender (SAA 6)

VIETNAMESE FRESH SPRING ROLLS W/ PEANUT SAUCE

Hayden Ly Grade 6

These spring rolls are my family's favorite appetizer and I'm so happy to be able to share this easy recipe with everyone to try! The fresh ingredients are a perfect additon to a summery day. All of these ingredients can be found at Kroger, Walmart, or your local international market.

Ingredients

Spring rolls

- Rice paper
- Vermicelli Noodles
- Fresh Veggies
 - Cucumber
 - Lettuce (romaine or iceberg)
 - Carrots
 - Herbs (cilantro, mint, thai basil)
- Protein of choice (chicken, omelete, tofu, shrimp, or pork)

Peanut Sauce

- Hoisin Sauce
- Sprite
- Peanut Butter
- Peanuts and chili sauce (toppings)



Instructions

Spring Rolls

1. Cook desired protein any way: boiling, grilling, baking, pan fry, etc. and vermicelli noodles according to package
2. Prepare vegetables
 - a. Slice veggies (cucumber and carrots) julienne style
 - b. Take herb leaves off stem
 - c. Shred iceberg lettuce
 - d. Keep romaine lettuce as whole

When all the prepping and cooking of the filling is done, it's time to roll!

3. Grab a rice paper, dip it in warm water, and set on a plate
 4. Once the rice paper has dried, place the noodles on the side closest to you
 5. Layer on vegetables and meat on top of noodles
- *Make sure to not overfill the spring roll*
6. Start rolling the spring roll away from you. Once you rolled halfway, fold the sides inward and finish rolling



Peanut Sauce

1. In a microwave safe bowl, add equal parts hoisin sauce, peanut butter, and sprite
2. Put in microwave for 15 seconds
3. Stir and put back in for another additional 15 seconds
 - *If the sauce is too thick, add more sprite*
 - *If the sauce is to thin, add more hoisin or peanut butter (based on preference)*
 - *If too sweet, add hot water*
4. Top with crushed peanut and chili sauce

ENJOY!



THANKSGIVING STUFFING

LUCAS CARAWAY – 7th

Ingredients –

Parsley, sage, salt & pepper & poultry seasoning

Biscuits – one batch of homemade biscuits from Bisquick Biscuit mix (follow box directions)

Cornbread – one batch of Martha White Buttermilk cornbread mix (follow packet directions).
I use the enriched, white, self-rising packet).

Yellow Onions – 2

Celery – 1 bunch

Eggs – 6-8 based on egg size and consistency of stuffing that you like.

Chicken Broth – 1 can

Butter – 1 stick unsalted

Instructions –

Make drop biscuits & cornbread as directed. – Set aside to cool. Can be made day ahead.

Sauté 2 yellow onions (med) in stick of real butter (unsalted).

Sauté 8 stalks of celery – diced – on low for a long time until very soft to touch and translucent. .

Crumble biscuits & cornbread into a large bowl.

Add sautéed celery & onions to the crumbled mix.

Add 6-8 eggs (already beaten).

Add 1 can of chicken broth.

Pour small amount of pan drippings from cooked turkey into the bowl (this is just for flavor, can be skipped).

Bake on 350 degrees for approx. one hour. Serve warm. Enjoy w friends & family! Serves 10.

Squash Casserole

Ingredients:

8 to 10	Medium yellow squash, sliced
½	Onion, chopped
1 stick	Butter, melted
16 oz	Sharp cheddar cheese, grated
½ cup	Brown sugar
1	Egg, slightly beaten
1 tsp	Salt and pepper
15	Butter Crackers, crushed

Directions:

Preheat oven to 350 degrees. Cook squash and onion in a skillet over medium heat until tender and drain excess liquid. In a bowl, mix ¾ stick of butter, cheese (reserving ½ cup), sugar, egg, salt and pepper. Add to squash mixture. Spoon into greased baking dish and top with remaining cheese. Melt remaining ¼ stick of butter and mix with cracker crumbs. Place on top of casserole. Bake at 350 degrees for 45 minutes. This recipe serves 8 to 10 people and freezes well.

James Forsdick, 2K





Breakfast and Brunch

Breakfast Coffee Cake

Sarah Grace Price 12th grade

Ingredients

2 cups flour
1 cup sugar
½ cup butter (1 stick)
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
½ tsp. salt
½ pint sour cream (8 oz.)
2 eggs

Filling: ½ cup sugar, 1 tsp. cinnamon and nuts

Instructions: Cream sour cream, sugar and butter. Add eggs. Add remaining ingredients. Grease pan. Sprinkle filling and add half mixture. Add more filling and other half of the mixture. Top with remaining filling. Bake 375 degrees for 45 minutes.



Eggs for Brunch

10 eggs

½ c flour

½ t salt

1 t baking powder

1 16 oz small curd cottage cheese

1 lb grated cheddar cheese

½ c butter, melted

7 oz can diced chilies

In large bowl, beat eggs well. Add everything except chilies and mix well. Pour into greased 13 x 9 x 2" baking dish. Top with chilies. Bake at 350° for approximately 45 minutes, until slightly brown. Serve with salsa.

Notes: This can be prepared the night before (except for chilies); baking time may have to be increased.

To "lighten" this up:

- sub 1 ¼ cups of Eggbeaters for eggs
- sub light versions of cottage cheese and shredded cheese
- omit butter

Light, Crisp Waffles

Prep time: 20 minutes

Cooking time: About 15 minutes (depending on waffle iron)

¾ cup all-purpose flour

¾ cup buttermilk

¼ cup cornstarch

¼ cup milk

½ tsp. salt

6 Tbsp. vegetable oil

½ tsp. baking powder

1 egg, separated

¼ tsp. baking soda

½ tsp. vanilla extract

Heat oven to 200 degrees. Mix flour, cornstarch, salt, baking powder and baking soda in a medium bowl. Measure buttermilk, milk and vegetable oil in a 2 cup measuring cup, mix in yolk and set aside.

Beat egg white in a small bowl with an electric hand mixer to almost soft peaks. Sprinkle in sugar and continue to beat until white and glossy. Beat in vanilla extract.

Pour wet ingredients into dry ingredients and whisk until just mixed. Add egg white to batter in dollops. Fold in with a spatula until just incorporated.

Add batter to hot waffle iron, and cook until crisp and nutty brown. Set waffle directly on rack in preheated oven to keep it warm and crisp, at least 5 and up to 20 minutes. Repeat with remaining batter. Serve immediately with syrup.

Makes 4 or 5 waffles (7 inch). Recipe can easily be doubled or tripled.

For added flavor and texture:

- **Chocolate chip waffles** – Stir ½ cup coarsely chopped chocolate chips or ½ cup mini chocolate chips in batter

Holiday Morning French Toast

1 cup brown sugar
½ cup butter, melted
3 tsp cinnamon
3 tart Granny Smith apples- peeled, cored, and thinly sliced
½ cup dried cranberries (or raisins)
1 loaf Italian or French bread, cut into 1-inch slices
6 large eggs
1 ½ cups milk
1 tbsp of Vanilla

1. Combine brown sugar, butter, and 1 teaspoon cinnamon in a 13x9-inch baking dish. Add apples and cranberries. Toss to coat well. Spread apple mixture evenly over the bottom of the baking dish. Arrange slices of bread on top.
2. In a separate mixing bowl, mix eggs, milk, vanilla, and remaining 2 teaspoons of cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hours.
3. Take the baking dish out of the refrigerator. Cover with aluminum foil. Bake in a preheated 375°F oven for 40 minutes. Uncover and bake 5 additional minutes.
4. Remove from the oven and let stand for 5 minutes. Serve warm.

Makes 12 servings.

Prep Time: 20 min

Cook Time: 45 min

Whitt Frank- SDS 4th

Light Sausage Squares

2 12-oz packages of low-fat pork sausage (Jimmy Dean's from Kroger)

2 8-count cans of reduced-fat Pillsbury crescent rolls

2 8-oz packages of low-fat cream cheese

Soften the cream cheese (not required, but it makes it easier for mixing). Preheat oven according to crescent roll package instructions. Brown the sausage in a skillet. While the sausage is browning, roll out 1 8-count can of crescent rolls and pinch the seams. If you roll the dough out on a baking mat or parchment paper, it's much easier to transfer to your 13x9 pan. Simply lift your paper or mat with the dough on it and flip it over into your pan. Bake for 5 minutes.

While the dough is baking, mix the cream cheese into the browned sausage. I do this right in the skillet to save time and to eliminate another bowl to clean. Take the partially cooked dough out of the oven and spread the sausage and cream cheese mixture over the dough. Roll out the second can of rolls in the same way you rolled the first. Then, cover your dish with the second sheet of dough, pinching the sides together (quickly as the pan is hot already). Cut a few slits into the top of the dough. You can freeze at this point, or finish baking according to the crescent roll package instructions. Slice and serve as an appetizer or as a main dish with a green salad.

Megan Norsworthy, 9th grade



Sausage Muffins

By: Alison Garibaldi

Ingredients:

1 lb. sausage; browned and drained
3 cups Bisquick
2 cups shredded cheddar
1 can Cheddar Cheese Soup
3/4 cup of water

Cooking Instructions:

- Brown sausage just until the pink is not visible and drain.
- Mix together drained sausage and Bisquick.
- Stir together shredded cheese, Cheddar Cheese Soup, and water.
- Mix both mixtures together.
- Fill greased muffin tin and bake at 350° for 20-25 minutes.

Sister's Sausage Casserole

1 lb sausage- (hot breakfast sausage)
(browned, drained & crumbled)

1 8 oz. Crescent roll

2 cups shredded cheddar

- Butter 9 x 13 pan
- Press down rolls
- Sprinkle sausage & cheese over rolls
- Beat & Pour over above

4 Eggs

3/4cup Milk

1/2teaspoon salt

1/8teaspoon pepper

Preheat oven 365

Bake for 25 minutes

Let sit for 5-10 minutes

Enjoy,

Tami Shepard

TURKEY SAUSAGE BALLS



INGREDIENTS	DIRECTIONS
1 lb of turkey breakfast sausage 1 small package (about 2 cups) of 2% shredded cheddar cheese 2 cups of Bisquick baking mix	Preheat oven to 400 Line cookie sheets with parchment (wax) paper or non-stick foil - if you don't have these then spray the sheet with vegetable oil spray (not olive or coconut oil!) Pour all ingredients into a bowl and mix well. (Usually with clean hands) Shape mixture into 1 inch balls and place on the cookie sheet about 1 inch apart. Bake for 15 minutes flipping halfway through
Sprinkle of crushed red peppers or cayenne pepper	Tip: items are easier to mix at room temp and it's easier if you mix sausage and bisquick before adding the cheese.

SERVES	PREP TIME	COOK TIME
4	10m	15m



Sweets and Treats

Beatty's Chocolate Cake

Ellie Ashley 7th

Ingredients:

Butter, for greasing the pans

1 $\frac{3}{4}$ all-purpose flour, plus more for pans

2 cups sugar

$\frac{3}{4}$ cups good cocoa powder

2 teaspoons baking soda

1 teaspoons kosher salt

1 cup buttermilk, shaken

$\frac{1}{2}$ cup vegetable oil

2 extra-large egg, at room temperature

1 teaspoon pure vanilla extract

1 teaspoon freshly brewed hot coffee

Chocolate Frosting

6 ounces good semisweet chocolate

2 sticks unsalted butter at room temperature

1 teaspoon pure vanilla extract

1 $\frac{1}{4}$ to 2 cups sifted confection sugar

1 tablespoon instant coffee powder

Directions:

Preheat the oven to 350 degrees. Butter two 8 inch x 2 inch round cake pans. Line with parchment paper, then butter and flour the pans.

Sift the flour, sugar, cocoa, baking soda, baking powder and salt into a bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula. Pour the batter into the prepared pans and bake for 35 to 40 minutes. Until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto cooling rack and cool completely.

Place 1 layer, flat side up, on a flat plate or cake pedestal. With a knife or offset spatula spread the top with frosting. Place the second layer on top. Rounded side up and spread the frosting evenly on top of the sides of the cake.

Chocolate Frosting

Chop the chocolate and place it in double boiler until just melted. Set aside until cooled to room temperature.

Beat butter on medium-high speed until light and fluffy. Add vanilla and continue beating. Turn mixer to low and gradually add the confectioners' sugar then beat at medium speed scraping down the bowl as necessary until smooth and creamy. Dissolve the coffee powder in 2 teaspoons of the hottest tap water. On low speed add the chocolate and coffee to the butter mixture and mix until blended. Do not whip. If mixture is not the spreadable consistency then continue to add confectioners' sugar and mix. Spread on cooled cake.

Black Russian Cake

Cake:

1 yellow cake mix (Duncan Hines)(no pudding)
1/2 cup sugar
1 large box instant chocolate pudding
1 cup oil
4 eggs
1/4 cup each vodka & kahlua
3/4 cup water

Glaze:

1/2 cup confectioners sugar
1/4 cup Kahlua

Preheat oven to 350 degrees.

Combine cake ingredients and mix at low speed for 1 minute.

Mix at medium speed for 4 minutes.

Pour into greased and floured bundt pan and bake for 60-70 minutes.

Let it cool for 10 minutes and invert onto a plate.

Poke holes in the top of the cake and slowly pour glaze.

Cool completely and dust with confectioners sugar.

Enjoy!

Georgia (SAA 2021), Meredith (SAA 2023), Wynn (SDS 2021) Thompson

Brownie Trifle

This is relatively easy to make and always a hit. It is delicious!

1 (19.8 ounce) package fudge brownie mix
¼ cup praline or coffee-flavored liqueur (optional) – I soak the brownies in Godiva liqueur overnight! I use two small bottles.
1 (3.9-ounce) package chocolate fudge instant pudding mix
8 (1.4-ounce) toffee-flavored candy bars, crushed
1 (12-ounce) container frozen whipped topping, thawed
Garnish: chocolate curls or grated chocolate

Prepare brownie mix according to package directions. Bake according to package directions in a 13x9x2 inch pan. Prick top of warm brownies at 1-inch intervals with a wooden pick, and brush with liqueur, if desired. Cool; crumble into small pieces.

Prepare chocolate fudge pudding mix according to package directions, omitting chilling procedure.

Place half of crumbled brownies in bottom of a 3-quart trifle bowl or large glass bowl; top with half each of pudding, crushed candy bars, and whipped topping. Repeat layers with remaining half of crumbled brownies, pudding, candy bars and whipped topping. Cover and chill at least 8 hours. Garnish, if desired. Yield: 16 to 18 servings.

Heather Brucks, Hannah Brucks- 9th Grade



Butter Brownies

2 sticks butter (regular or light)

1 cup semi-sweet chocolate chips

2 cups sugar

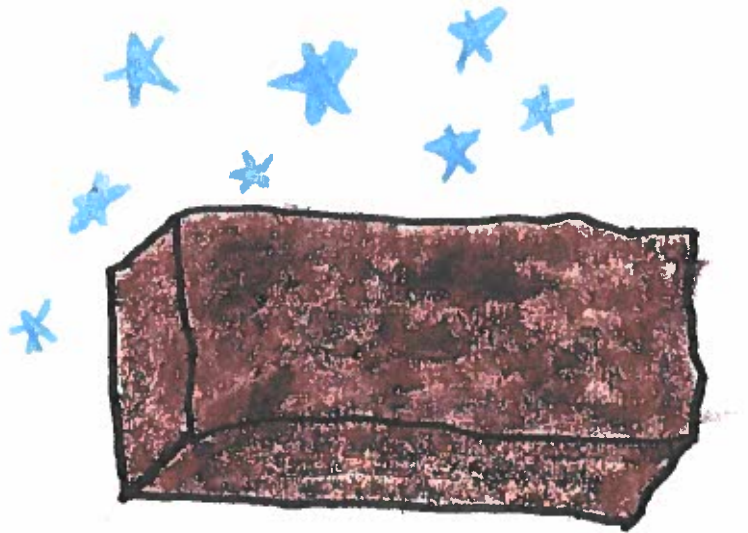
1 cup all-purpose flour

4 eggs

1 tsp vanilla extract

1 tsp salt

Powdered sugar (optional)



Do not preheat oven. Place 2 sticks butter and chocolate chips in 13x9 pan. Place pan in cold oven and set to 325 degrees to start melting (approximately 5-8 minutes). Watch closely so the butter does not burn.

While the butter and chocolate chips are melting in the oven, mix together the remaining ingredients in a mixing bowl. Remove the pan from oven when the butter is mostly melted and gently stir the butter and chocolate together so as not to spill over the sides (the mixture will be very hot). Pour in your egg mixture and gently stir to incorporate all ingredients. The top may have a swirled look depending on how much you stir.

Bake at 325 degrees for 40 minutes. Let cool in the pan over night or up to 24 hours before slicing. Brownies will be gooey and delicious. Sprinkle with some powdered sugar to serve.

Megan Norsworthy, 9th grade

Rainbow Cake

Ingredients:

1. Box Cake Mix - can use white, yellow or butter. Can also use your favorite homemade cake recipe.
2. Food Coloring
3. 1/2 cup unsalted butter, softened
4. 2 cups powdered sugar
5. 1 1/2 teaspoons vanilla extract
6. 2 tablespoons milk

Directions:

1. Preheat oven to 350 degrees.
2. Make cake batter according to box.
3. Split batter into multiple small bowls.
4. Add a few drops of food coloring for each bowl to make as many different colors as needed.
5. Grease baking pan and start dropping colored batter into pan. No need to stir, mix or swirl together. Simply drop random colors on top of each other throughout the pan.
6. Bake!
7. To make the icing: cream butter and powdered sugar together. Add extract and milk. Mix. Can also add color to icing!
8. Once cake is baked and cooled, ice the cake, sprinkle (optional) and enjoy!



By: Sadie (SAA 1) and James Ellen Glaser (SAA PK)



Confetti Rice Krispy Treats

4 cups rice cereal
2 cups fruity pebble cereal
1 bag marshmallows
1/2 cup butter
1 tsp vanilla
Pinch salt (optional)

Melt butter and marshmallows over low heat while stirring.

Add vanilla and stir.

Add cereal and fold together until well coated (can add more marshmallows).

Put mixture into greased pan and lightly sprinkle with salt.

Cool completely and enjoy!

Sadie (SAA 1) and James Ellen Glaser (PK)

Chocolate Chip Cookies

Ingredients

- 2 1/4** cups Gold Medal™ all-purpose flour
- 1** teaspoon baking soda
- 1/2** teaspoon salt
- 1** cup butter, softened **SAVE \$**
- 3/4** cup granulated sugar
- 3/4** cup packed brown sugar
- 1** egg
- 1** teaspoon vanilla
- 2** cups semisweet chocolate chips
- 1** cup coarsely chopped nuts, if desired

Steps

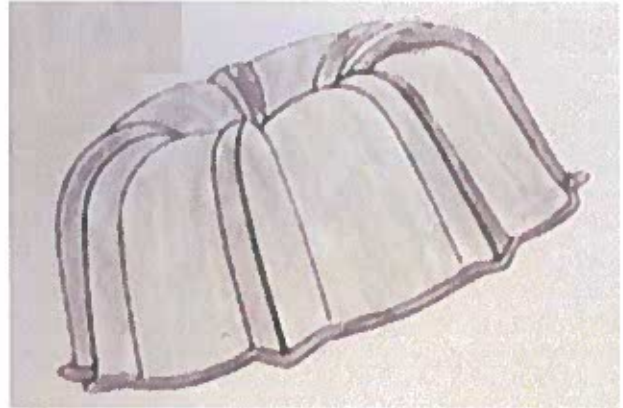
- 1** Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
- 2** In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
- 3** Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
- 4** Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- 5** Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

Buttermilk Cake

Andrew MacDermant, 1st Grade and Emily MacDermant, 3rd Grade

Ingredients

- 3 C sugar
- 3 C flour
- ½ tsp salt
- 1 C Crisco Shortening
- 1 C Buttermilk
- ½ tsp baking soda
- 2 T water
- 5 eggs
- 1 T vanilla



Directions

1. Place sugar, flour, salt, shortening, and buttermilk into a mixing bowl.
2. Blend with an electric mixer, starting at low speed and gradually increasing speed until smooth.
3. Dissolve baking soda in water and add to mixture.
4. Add eggs one at a time and blend well.
5. Add vanilla.
6. Grease and flour Bundt pan.
7. Bake at 350° for 1 hour and ten minutes or until cake springs back to touch and shrinks slightly from the side of the pan.

Note

Wrap in foil and this cake will keep well.



Caramel Brownies

Ingredients

Package of individually wrapped light caramels - unwrapped

2/3 cup evaporated milk, divided

Box of German chocolate cake mix

3/4 cup melted butter

1 cup chopped nuts (optional)

6 ounces chocolate chips

Preparation

In a double boiler combine caramels and 1/3 cup evaporated milk. Cook in double boiler over low heat stirring until caramels melt (this takes a little time).

Grease and flour a 9 X 13 Pyrex. In a large mixing bowl combine dry cake mix, butter, 1/3 cup evaporated milk and nuts. Stir until combine. Press half of dough mixture in the bottom of the prepared pan (I usually put some oil on my hands to help the dough not stick and just press it flat in the pan to cover). Bake at 350 degrees for 6 minutes. Once you remove the pan from the oven, sprinkle the chocolate chips over the crust and then pour the caramel mixture over the chocolate chips. Be careful not to get too much caramel overflowing around the edges, because it sticks to the pan. Crumble remaining dough over caramel mixture (I use my oiled hands and grab a handful which I pat flat and then just lay on top of the caramel to cover all the open areas). Bake at 350 degrees for 18 minutes. Cool slightly and then refrigerate. It helps to keep the caramel cold to cut and to store, so it isn't too runny.

Martha's Meant to Be Cheese Danish

Prep Time

10 mins

Cook Time

30 mins

Total Time

40 mins

Here is an irresistible easy cheese danish recipe you must try!

Course: Breakfast

Cuisine: American

Recipe Era: 1990s

Servings: 24

Calories: 244 kcal



Ingredients

- 2 packages refrigerated crescent rolls
- 16 ounces cream cheese
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1/2 cup butter melted
- 1 teaspoon ground cinnamon
- 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees. Grease a 13 x 9 inch baking dish. Unroll one can of crescent rolls and press into the bottom of a baking dish, pressing perforations together to form a flat sheet of dough. Ease edges of dough slightly up the sides of dish.
2. In a small bowl combine cream cheese, 1 cup of sugar, the egg, and vanilla. Spread over crescent roll dough. Unroll another can of crescent rolls and place over the cream cheese layer, pressing perforations together. Press the edges together to seal
3. Combine melted butter, the remaining 1/2 cup of sugar, the cinnamon, and the nuts. Spread evenly over the top layer of dough. Bake about 30 minutes or until golden. To serve cut into rectangles.

Nutrition Facts

Martha's Meant to Be Cheese Danish

Amount Per Serving

Calories 244 Calories from Fat 153

% Daily Value*

Total Fat 17g	26%
Saturated Fat 8g	40%
Cholesterol 30mg	10%
Sodium 242mg	10%
Potassium 44mg	1%
Total Carbohydrates 21g	7%
Sugars 15g	
Protein 2g	4%
Vitamin A	7.5%
Vitamin C	0.1%
Calcium	2.4%
Iron	2.4%

* Percent Daily Values are based on a 2000 calorie diet.

Chocolate Chip Cookies

PREP: 10 min; BAKE: 40 min
Makes about 4 dozen cookies

"The ultimate" is how we describe this chocolate chip cookie recipe. Chocolate Chip Cookies are the reigning favorites—they are always welcome any time! We prefer mixing these with a spoon because the baked cookies are bumpier than if an electric mixer is used. (Candy Cookies photographed on page 121)

3/4 cup granulated sugar
3/4 cup packed brown sugar
1 cup stick margarine or butter, softened*
1 large egg
2 1/4 cups all-purpose flour**
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped nuts
1 package (12 ounces) semisweet chocolate chips (2 cups)

- 1.** Heat oven to 375°.
- 2.** Mix sugars, margarine and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
- 3.** Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- 4.** Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

**Spread with at least 65% vegetable oil can be substituted (see page 13).*

***If using self-rising flour, omit baking soda and salt.*

1 COOKIE: Calories 135 (Calories from Fat 70); Fat 8g (Saturated 2g); Cholesterol 5mg; Sodium 100mg; Carbohydrate 16g (Dietary Fiber 1g); Protein 1g

Cho

PREP
Mak

(pho

S

Chocolate Chip Cookies

By: Alison Garibaldi

Ingredients:

1 large egg
1/2 cup unsalted butter
1 1/2 cups All-Purpose flour
1 tsp. Baking soda
1/2 cup Brown sugar; firmly packed
6 tbsp. Granulated sugar
1/2 tsp. Salt
1 tsp. Vanilla extract

Cooking Instructions:

- Preheat oven to 350° and line two cookie sheets with parchment paper.
- Sift flour, baking soda and salt together.
- Using an electric mixer on medium speed, beat together butter and sugars until smooth and mixed well.
- Add the egg and vanilla and mix on low speed until mixed in.
- Gradually add flour mixture and mix just until incorporated. Do not over mix.
- Add chocolate chips and stir until incorporated.
- Chill dough if dough is warm.
- Using a spoon, drop the dough onto the prepared baking sheets, 6-8 per pan.

Cooking Instructions Continued:

- Bake the cookies, 1 sheet at a time, until the bottoms and edges are lightly browned and the tops feel firm with lightly touched; 8-10 minutes.
- Let the cookies cool for 5 minutes on the baking sheets, then transfer to a wire rack to cool completely.
- Makes 18-30 cookies depending on the size .

Cookie Dough Truffles

1/2 cup butter, softened
1/2 cup firmly packed brown sugar
1/4 cup sugar
1/4 cup thawed egg substitute
1 tsp vanilla extract
1 1/4 cups all-purpose flour
1 cup miniature semisweet chocolate chips
1 (12 oz) package semisweet chocolate chips
1 1/2 TBSP shortening

Beat butter at medium speed of an electric mixer until creamy; gradually add sugars, beating well. Add egg substitute and vanilla; beat well. Add flour to butter mixture; beat well. Stir in miniature chocolate chips. Cover and chill for 30 minutes.

Shape mixture into 1" balls. Cover and freeze balls until very firm.

Place 12 oz package of chocolate chips and shortening in a 1-quart glass bowl; melt in microwave according to package directions. Using two forks, quickly dip frozen truffles into melted chocolate, coating completely. Place on wax paper to harden. Store truffles in refrigerator 2 to 3 days. Makes 4 1/2 dozen.

Annalise Halley grade 12

Olivia's Lemon Cookies

By Olivia McCullough, Grade 6

Ingredients:

1 box of lemon cake mix

1 regular size tub of Cool Whip

1 egg

Powdered Sugar

Directions:

Stir egg into the cake mix.

Fold in the Cool Whip.

Scoop out dough using a large spoon.

Drop dough into a bowl of powdered sugar and roll to coat it completely.

Place cookies on cookie sheet.

Bake for 8-10 minutes on 350 degrees.



Lily's Super, Simple Meringue Clouds

Ingredients:

4 egg whites

1 ½ cups superfine sugar

2 tsp white wine vinegar

2 tsp cornstarch

1 ¼ heavy cream

¼ cup powdered sugar

1 tsp vanilla extract

Fresh berries – like strawberries, raspberries or blueberries

Instructions:

1. Preheat the oven to 350 degrees F. Use a pencil, a round cutter or round stencil to trace equally sized circles on a sheet of parchment paper. This parchment paper will go onto a baking sheet with the drawn-side down. Try to get about five circles on each piece of parchment. This recipe will make 10 total meringues, so you will use two sheets of parchment and two baking sheets.
2. Add the egg whites to a large mixing bowl. Beat the egg whites using a hand mixer. Beat until egg whites stand firm with stiff peaks.
3. Next, beat the superfine sugar one tablespoonful at a time until the egg white mixture and sugar mixture is shiny and stiff. After that, beat in the white wine vinegar and cornstarch.
4. After these ingredients are incorporated, spoon the mixture onto the circles you traced on the parchment paper. Remember, drawn-side down. Make a dip in the center of each meringue with the back of the spoon. This will create space for whipped cream and berries after you bake.
5. Bake for 10 minutes, then turn the oven down to 250 degrees F and cook for one hour. Remove from the oven and let the meringues cool. Once cool, move each meringue to a wire rack.
6. Beat together the heavy cream, powdered sugar and vanilla extract in another bowl until the mixture stands at soft peaks. Spoon the cream into the dips in the meringues and top with your favorite berries.
7. Enjoy!

Little Grandma's Chocolate Cake & Chocolate Icing

Chocolate Sheet Cake:

2 cups flour
2 cups sugar
1 cup water
¼ cup shortening
1 stick margarine
4 tbsp cocoa
1 tsp baking soda
2 tsp cinnamon
½ cup buttermilk
1 egg- beaten
2 tsp vanilla

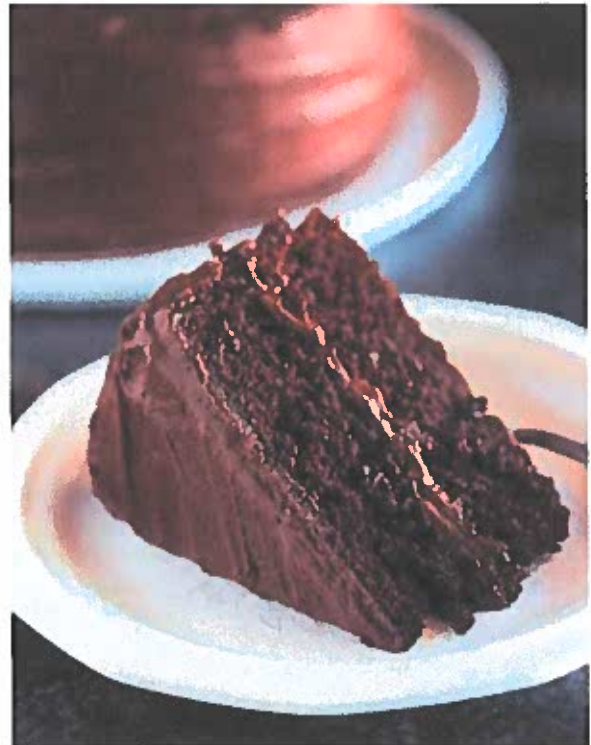
1. Preheat oven to 350°F
2. Mix flour and sugar in a mixing bowl.
3. Bring to boil- water, shortening, margarine, and cocoa.
4. Pour hot mixture over flour and sugar.
5. Mix in by hand- baking soda, cinnamon, and buttermilk.
6. Add egg and vanilla, mix completely.
7. Divide cake batter into two 9 inch cake pans.
8. Bake at 350°F for 20 minutes.

Chocolate Icing:

1 stick margarine (softened)
4 tbsp cocoa
1 box powdered sugar (1 lb)
6 tbsp Pet Milk
1 tsp vanilla
1 cup nuts (optional)

1. Add cocoa, sugar, Pet Milk to softened margarine. Cream ingredients.
2. Add vanilla and nuts.
3. Once cakes have cooled, ice cakes. Cakes can be stacked with a layer of icing in between cake layers.

Hailey Frank- SAA 6th



Grammy's Pound Cake

6 eggs, room temperature

3 cups Sugar

3 cups Flour

3 sticks Butter, room temperature

1 teaspoon vanilla

8 ounces cream cheese, room temperature

Cream sugar, flour, and cream cheese. Add 2 eggs at a time, then butter and vanilla. Bake 350 degrees, 1 hour.

- Charlotte Moots St. Agnes Kindergarten





Dessert

Inglis Scottish Shortbread

(Contribution by Lucy Inglis - SAA PK)



Ingredients

Rice Flour	3 Parts
Sugar	1 Part
Butter	2 Parts
Salt	Pinch

Instructions

- Sift rice flour & sugar in a bowl plus a pinch of salt
- Grate chilled butter into flour/sugar mixture
- Mix by hand until you have crumb consistency
- Press into 8" baking tin
- Chill for at least an 1 hour
- Bake in preheated 300° F oven until pale straw color
- Cool on rack in tin
- Cut squares while still warm
- Store in an airtight container



Whoopie Pies

1/2 c margarine (not butter)
1 egg
1 t vanilla
1 ½ t baking soda
Pinch of salt
1 c sugar
1 c milk
2 c flour
1/2 c cocoa

Cream margarine and sugar together. Add egg and mix well. Sift dry ingredients together. Add alternately with milk and vanilla to sugar mixture. Drop onto ungreased baking sheet and bake at 425 ° for 6-7 minutes.

Filling

2/3 c evaporated milk
1 ½ c sugar
Pinch of salt
1 1/3 c Crisco
2 t vanilla

Mix all ingredients together. Let stand 1/2 hour. Beat until fluffy. You may not need all.