



**BENEVOLENT ASSOCIATION
COOKBOOK 2020**

Soups



Chicken Royale Soup

Using a 6 quart pan or stock pot, boil chicken breasts for 45 minutes or until tender. Set aside.

Make a roux with butter and flour, slowly stir in chicken broth.

On low heat, add chicken breasts – shred into pieces by hand.

Add bouillon cubes, heavy cream, food coloring, and season to taste.

Cook on low for at least 1 hour, stir occasionally. Do not

allow to boil.



2019 Soup
Winner!

Ingredients

- ❖ 2 boneless chicken breast, shredded after cooking
- ❖ 3/4 stick of butter
- ❖ 1 ½ cups flour
- ❖ 1 ½ large cans chicken broth
- ❖ 2 small cans chicken broth
- ❖ 10 chicken bouillon cubes
- ❖ 1 ½ pints heavy cream
- ❖ 1-2 drops yellow food coloring
- ❖ Dash onion powder
- ❖ Dash white pepper
- ❖ McCormick's Tuscan chicken stew grinder or Tuscan Herbs

Shrimp Bisque

Ingredients

- ❖ 2 tbsp. extra virgin olive oil
- ❖ 1 large red bell pepper, chopped
- ❖ 1 cup chopped yellow onion
- ❖ 1 lb. cooked or raw shrimp, tails removed and chopped
- ❖ 4 cups fat-free half-and-half
- ❖ 2 cups sodium free tomato sauce
- ❖ ½ tsp hot sauce
- ❖ Salt
- ❖ Pepper
- ❖ 2 tsp butter
- ❖ ½ cup parmesan cheese, freshly grated

Using a 6 quart pan or stock pot, heat olive oil.

Add red pepper and onion, sauté at low until soft, stirring occasionally. (15-20 minutes)

Add shrimp, half-and-half, tomato sauce, salt, and pepper.

Bring to boil and simmer 5 minutes.

Add butter.

Serve and top with parmesan cheese.



Tortilla Soup

Contributed by:
Jonathan Cullick

DO NOT ADD SALT!
Several of listed
ingredients already
contain plenty of
salt!

Use a slow cooker or large pot.

Add ingredients in listed order.

Add dashes to taste of following spices:

- cumin
- chili powder
- red pepper flakes
- tabasco sauce
- Worcestershire sauce

Simmer on low for several hours.

Serve with tortilla chips.



Ingredients

- ❖ 1-2 lbs. ground beef, browned and drained
- ❖ 1 large onion, chopped
- ❖ 1-2 garlic cloves, chopped
- ❖ 1 can diced Rotel NOT drained (or other tomatoes)
- ❖ 1 cup beef broth
- ❖ 1 can chicken broth
- ❖ 1 can tomato sauce
- ❖ 2 cups water

Contributed by:
Amy Emmett

Cream of Potato Soup

Ingredients

- ❖ 8 tbsp. butter or margarine
- ❖ 8 tbsp. flour
- ❖ 1 tsp salt
- ❖ 4 cups milk (skim, 1%, or 2%)
- ❖ 6-8 medium potatoes, cubed
- ❖ 1 onion, chopped
- ❖ 2 stalks of celery, chopped
- ❖ Finely chopped carrots (optional)
- ❖ Black pepper to taste

Wash, peel, and cube potatoes. Rinse well.

Chop onion, celery, and carrot.

Boil until tender and drain.

In a Dutch oven (large soup pan) melt butter completely.

Add flour and whisk to combine.

Cook for 3-4 minutes, slowly stream in milk while whisking until desired thickness.

Chicken Tortilla Soup

Contributed by:
Maureen Krebs

Heat oil in large soup pot over medium heat.

Add onion and salt. Cook, stirring often, until onion is softened. (5-10 minutes)

Add garlic, jalapeno, and chili powder. Cook while stirring 1 minute.

Add broth, tomatoes, chicken, and lime juice. Stir to combine.

Bring to a simmer and cook covered, until breast are cooked through. (About 20 minutes)

Remove chicken from soup and shred, then return to pot with cilantro.

Serve garnished with cheese and tortilla chips.

Ingredients

- ❖ 1 tsp olive oil
- ❖ 1 ½ cups onions, chopped
- ❖ 1 ½ tsp kosher salt
- ❖ 4 tsp garlic, minced
- ❖ 1 medium jalapeno pepper, seeded and minced
- ❖ 1 tsp chili powder
- ❖ 6 cups reduced-sodium chicken broth
- ❖ 15 oz fire-roasted variety drained, canned diced tomatoes
- ❖ 20 oz boneless, skinless chicken breast
- ❖ 1/3 cup fresh lime juice
- ❖ Shredded Mexican style cheese
- ❖ Tortilla chips

Taco Soup (Slow Cooker)

Ingredients

- ❖ 1 lb ground beef
- ❖ 1 can seasoned black beans (15 oz)
- ❖ 1 can dark red kidney beans (15 oz)
- ❖ 1 can corn, drained (15 oz)
- ❖ 1 can ranch style beans
- ❖ 1 can stewed tomatoes
- ❖ 1 jar picante sauce (16 oz, mild recommended)
- ❖ 1 packet taco seasoning

Tip:
Use a slow cooker
liner to avoid
cleanup!

Brown beef and drain.

Stir contents of cans into slow cooker. Add beef and taco seasoning. Stir well.

Cook on low for 7-8 hours or on high for 5 hours.

Serve with shredded cheese, sour cream,
and tortilla chips!

My two youngest
children, Noah (age 5)
and John Gabriel (age 8)



Black Bean Tortilla Soup

Throw ingredients into a crockpot and cook on low for 8 hours!

Serve with tortilla chips, avocado, and shredded cheddar cheese.



Ingredients

- ❖ 1 can black beans
- ❖ 1 can vegetable broth
- ❖ 1 can Campbell's cream of celery soup
- ❖ 2 cans creamed corn
- ❖ 1 can tomatoes, diced
- ❖ 1 can Ro-Tel tomatoes and green chilies, diced mild
- ❖ 1 tsp-1 tbsp. chili powder
- ❖ 1 tsp ground cumin
- ❖ 1 tsp garlic powder
- ❖ 1 tsp onion powder

Contributed by:
Kimberly Wiley

Ingredients

- ❖ 1 medium yellow onion, diced
- ❖ 1 large carrot, diced
- ❖ 2 tbsp. bacon grease
- ❖ 6 cloves garlic, minced
- ❖ ½ lb collard greens, stems removed and chopped
- ❖ ½ lb cooked ham, diced
- ❖ 2 tsp apple cider vinegar
- ❖ 4 cups chicken broth
- ❖ 5 chipotle chilies, chopped
- ❖ 1 can Ro-Tel tomatoes
- ❖ 1 tsp dried thyme
- ❖ 2 cans black-eyed peas (15 oz)
- ❖ Salt
- ❖ Black pepper

Texas New Year's Day Good Fortune Soup

In a large pot, cook onion and carrots in bacon grease in low for 5-7 minutes or until onions start turning golden. Add garlic and cook 1 additional minute.

Add collard greens, ham, vinegar, broth, chipotles, tomatoes, and thyme. Bring to boil and simmer for 30 minutes, stir occasionally.

Take one can of black-eyed peas and roughly mash with fork. Add both cans to the pot. Simmer for 45 minutes.

Add salt and pepper to taste.

Irish Beef Stew with Guinness

Preheat oven to 275.

Heat a 6 qt stovetop casserole pot and add oil and bay leaves.

Cook bay leaves for a moment then add meat.

Brown meat on both sides on high heat (flour the meat first).

Add sliced onion and cook until translucent.

Reduce heat to low and add garlic, thyme, rosemary, and flour.

Stir until smooth.

Add beef stock and stout. Simmer until stew thickens a bit.

Add remaining ingredients and cover.

Place pot in oven for 2 hours, stirring a couple of times. Salt and pepper to taste.

Ingredients

- ❖ 2 tbsp. olive oil
- ❖ 3 bay leaves
- ❖ 2 lbs beef stew meat, cut into 2 in cubes
- ❖ 1 yellow onion, cut ¼ in slices
- ❖ 2 garlic cloves, chopped
- ❖ 1 tbsp. dried thyme
- ❖ 1 tbsp. dried rosemary
- ❖ 3 tbsp. flour
- ❖ ¼ cup beef stock
- ❖ ½ cup Guinness stout
- ❖ 1 tbsp. parsley, chopped
- ❖ ½ lb carrots, sliced
- ❖ 2 lb potatoes, cut into 1 in chunks

Contributed by:
Lisa Long

Vegetable Soup

Ingredients

- ❖ 5-6 small potatoes, peeled
- ❖ 2 small onions, chopped
- ❖ 3 carrots, peeled and sliced
- ❖ 3 sticks celery, cut into small pieces
- ❖ 1 can peas
- ❖ 1 can tomatoes
- ❖ 1 can corn
- ❖ ½ head of cabbage, shredded
- ❖ 1 English chuck roast
- ❖ Salt and pepper to taste

Cook English roast on medium heat in a large pot until tender.

Remove from pan and keep remaining broth.

Allow to cool and break into small pieces.

Combine all ingredients including broth into a large pot.

Cook on stove top on medium heat for 4-5 hours.



Chicken Gnocchi Soup

In a large soup pot or Dutch oven heat butter and oil together over medium heat.

Add onion, carrots, celery, and garlic.

Season with salt and pepper and cook until tender over medium low heat (about 10 minutes). Stir often.

Stir in chicken broth 1 cup at a time, followed by half & half. Add cooked chicken

Bring to a simmer and maintain for 20 minutes, stir often.

Salt and pepper to taste.

Cook gnocchi separately according to directions.

Add gnocchi and spinach. Simmer until spinach wilts.

Stir in basil and serve with grated cheese.

Ingredients

- ❖ 3 tbsp butter
- ❖ 2 tbsp olive oil
- ❖ ¾ cup onion, diced
- ❖ ½ cup carrots, diced
- ❖ ½ cup celery, diced
- ❖ 4 cloves garlic, minced
- ❖ Coarse salt and fresh black pepper
- ❖ 1/3 cup flour
- ❖ 4 cups chicken broth
- ❖ 1 ½ cups half & half
- ❖ 2 cups cook white chicken, shredded
- ❖ 1 lb potato gnocchi
- ❖ 3 cups fresh baby spinach, stems removed
- ❖ 1 tbsp chopped fresh basil
- ❖ Fresh grated parmesan or romano

Contributed by:
Joetta Browning



Ingredients

- ❖ 2 red onions, halved
- ❖ 2 tbsp extra virgin olive oil
- ❖ 3 medium carrots, cut into large chunks
- ❖ 4 cloves garlic, smashed
- ❖ 1 tbsp flour
- ❖ 1 lb canned black turtle beans
- ❖ 1 smoked turkey drumstick (1 ¾-2 lbs)
- ❖ 2 tbsp pickling spice, tied in cheesecloth
- ❖ ¾ tsp red pepper flakes
- ❖ Kosher salt and fresh ground pepper
- ❖ ½ cup fresh cilantro, chopped
- ❖ Sour cream and lime wedges

Black Bean Soup with Smoked Turkey

Set aside half the onion and chop the other half.

Heat olive oil in a large skillet over medium high heat. Add chopped onion, carrots, and garlic. Sprinkle with flour and cook, stirring until lightly browned. (5 minutes)

Add 2 tbsp water and scrape up any browned bits from the pan. Transfer the vegetables and cooking liquid to a slow cooker.

Add beans, turkey, spice packet, pepper flakes, and 8 cups of water. Cover and cook on low for 6 hours.

Remove drumstick and shred meat, keep warm. Remove 2 cups beans from cooker and blend til smooth. Return beans and meat to soup. Salt and pepper to taste.

Mince leftover onion. Serve soup topped with cilantro and onion

Chicken Stew with Turnips

Cut chicken into 1 in pieces and sprinkle with salt and pepper.

Heat 1 tbsp oil Dutch oven over medium high heat. Add chicken and cook, stirring frequently, until lightly browned 3-4 minutes. Transfer to plate.

Add remaining oil to pot. Add turnips, mushrooms, onion, and garlic. Cook 3-5 minutes until onion is limp.

Add wine and cook, stirring for a minute. Stir in kale, broth, and rosemary. Return chicken and juices to pot and bring to boil.

Reduce heat to maintain a simmer, cover and stir once or twice, until turnips are tender about 10 minutes.

Mix cornstarch and water in a small bowl. Stir into stew and cook 3 minutes to thicken. Remove from heat and season with remaining salt.

Ingredients

- ❖ 1 ½ lb boneless, skinless chicken breast, trimmed
- ❖ ½ tsp salt, divided
- ❖ ¼ tsp ground pepper
- ❖ 2 tbsp extra virgin olive oil, divided
- ❖ 2 large turnips, peeled and cut into 1 in pieces
- ❖ 8 oz sliced cremini mushrooms
- ❖ 1 medium onion, sliced
- ❖ 2 cloves garlic, minced
- ❖ ½ cup dry white wine
- ❖ 4 cups chopped kale
- ❖ 3 cups reduced-sodium chicken broth
- ❖ 1 tsp chopped rosemary
- ❖ 3 tbsp cornstarch
- ❖ 3 tbsp water

Contributed by:
Christine Yankovsky

Laurie's Christmas Eve Soup

Ingredients

- ❖ 1 ½ lb. bulk or link sweet Italian sausage
- ❖ 1 cup onion, chopped
- ❖ 6 cups beef broth
- ❖ ½ cup dry red wine
- ❖ 1 lb. canned tomatoes with juice
- ❖ 1 cup sliced celery
- ❖ 2 cups sliced carrots
- ❖ 1 cup ketchup
- ❖ 1 tbsp Italian seasoning
- ❖ 2 cloves garlic, crushed
- ❖ 2 zucchini, sliced
- ❖ 1 medium green pepper, diced
- ❖ ¼ cup parsley, chopped
- ❖ 9 oz cheese tortellini
- ❖ parmesan

Brown and drain sausage. Add onion and sauté until tender.

Add beef broth and next 7 ingredients. Simmer for 30 minutes.

Skim and stir in remaining ingredients. Cover and simmer until tortellini is tender, 20-30 minutes.

Top with parmesan and serve with hot Italian bread.

Great-Grandma Sarchet's Split Pea Soup

Bring water, peas, and ham hock or bacon to a boil for 1 minute. Cover and remove from heat for an hour.

Add remaining ingredients in order.

Cook on very low heat until peas are as soft as you like. Check after 2 hours.

If necessary, thin with chicken broth.



Ingredients

- ❖ 1 lb dried split green peas
- ❖ 1 lb smoked ham hock or jowl bacon
- ❖ 5 cups water
- ❖ 1 can chicken broth
- ❖ 2 cups onion, chopped
- ❖ 1 cup celery, chopped
- ❖ 1 cup carrots, chopped
- ❖ 1 large bay leaf
- ❖ 1 tsp salt
- ❖ ½ tsp pepper
- ❖ ½ tsp thyme
- ❖ Garlic to taste at least 2 cloves
- ❖ 1/8 tsp cayenne pepper

Contributed by:
Dolores White

Potato Leek Soup

Ingredients

- ❖ 4 cups chicken stock
- ❖ 12 potatoes, divided, peeled, and diced
- ❖ 4 leeks, white only, washed and sliced
- ❖ 4 stalks celery, chopped
- ❖ 1 bay leaf
- ❖ 3-4 sprigs thyme
- ❖ Salt and pepper
- ❖ 1 cup heavy cream

Put stock, 6 potatoes, leeks, celery, bay leaf, and thyme in a large pot. Sprinkle with salt and pepper.

Boil until potatoes are soft, 15-20 minutes. In a small pan, boil the remaining potatoes in salted water until soft. Drain and set aside.

Remove bay leaf and thyme stems. Using immersion blender, blend until smooth. Stir in cream and potatoes.

Simmer until thickened, about 20 minutes

Chili



Contributed by:
Shawn Nordheim

Nordheim Chili

Ingredients

- ❖ 3 lbs ground beef
- ❖ 1 onion, finely diced
- ❖ 4 cloves garlic, minced
- ❖ 1 can diced tomatoes (14.5 oz)
- ❖ 2 cans diced tomatoes with green onions (10 oz)
- ❖ 1 can tomato sauce (15 oz)
- ❖ 2 cups water
- ❖ 2 cans pinto beans (15 oz)
- ❖ 2 tbsp chili powder
- ❖ 1 tbsp ground cumin
- ❖ 2 tbsp sugar
- ❖ 1 tbsp salt
- ❖ 1 tsp ground black pepper
- ❖ 1 tbsp tabasco



Lightly brown beef in a large stock pot, drain if needed.

Add onion and garlic and cook until onion is translucent.

Add tomatoes, diced tomatoes with chili peppers, sauce, water, pinto beans, chili powder, cumin, sugar, salt, pepper, and tabasco.

Simmer for 30 minutes and then serve.

Backpacker Chili Mac

Serves 4

Contributed by:
Mark Neikirk

A pandemic is a good time to pack the backpack for the trail and social distance in the woods. You can certainly buy freeze-dried food for the occasion but you can make your own for less – and it tastes better. It's a one-pot meal, though you will need a couple of "set aside" bowls along the way. If preparing on a backpacking trip, repackage into baggies. Macaroni and cheese in one, the rest in another!

Boil water. Cook macaroni to instructions, drain and set aside.

Reuse water. Add meat, spices, chocolate, and olive oil. Cook 5 minutes, let set for another 5.

Make cheese portion of macaroni and cheese. Reheat meat, add tomato sauce and stir, then add macaroni.

Serve with options of diced onion, oyster crackers, and hot sauce.

Ingredients

- ❖ 1 ½ cups freeze-dried beef
 - ❖ (exempt for veggie version)
- ❖ 1 tube tomato paste
- ❖ 1 cup pre-cooked dried black beans
- ❖ 3 tbsp. chili powder
- ❖ 2 tbsp. paprika
- ❖ 1 tsp cinnamon
- ❖ 1 tsp garlic powder
- ❖ 4 Hershey Kisses
- ❖ 1 chicken bouillon cube
- ❖ 1 tbsp. Black pepper
- ❖ 1 box macaroni and cheese

Optional:

- ❖ 2 oz olive oil
- ❖ 1 small onion
- ❖ 2 cups oyster crackers
- ❖ 4 packets hot sauce

*Edit spices
to taste*

Contributed by:
Kimberly Wiley

San Antonio Chili Queen Chili

Ingredients

- ❖ 2 lbs beef chuck or stewing beef, cubed 1-2 inch pieces
- ❖ 1 lb pork shoulder, cubed 1-2 inch pie
- ❖ ½ cup beef fat, cut in small bits
- ❖ ½ cup pork fat, cut in small bits
- ❖ 3 medium onions, roughly chopped
- ❖ 6 garlic cloves, minced
- ❖ 1 liter of water
- ❖ 4 ancho chilies
- ❖ 6 dried red chilies
- ❖ 1 serrano chili
- ❖ 1 tbsp. cumin seeds, toasted and pounded
- ❖ 2 tbsp. Mexican oregano
- ❖ 1 tbsp. treacle or dark brown sugar
- ❖ 1 tbsp. vinegar (red wine, white wine, or malt)
- ❖ Salt to taste

Soak dried chilies in hot water for 20-30 minutes.

Toss cubed meat lightly in flour (optional) then add to a heavy bottomed pan with fat and fry quickly, stirring often until light brown.

Add onions and garlic. Stir every 30 seconds until onions are soft.

Add water and simmer gently while preparing chilies.

Remove stems and seeds from chilies and pound into a paste with cumin. Mix in oregano and a hefty pinch of salt.

Add chili mixture and brown sugar to pot and simmer on low for 2 hours. Skim off some fat. If you are worried about it drying out, place half lid on or add more water.

Add vinegar and salt. Keep adding salt and tasting until satisfied.

Green Chili Posole

Soak dried posole overnight in 8 cups of water. Drain and rinse the following day.

Cube pork shoulder into bite sized pieces and set aside.

Bring posole and chicken stock to boil in a covered stock pot. Simmer for 2 hours.

Brown pork shoulder with a pinch of salt. Add chopped onion and garlic. Cook until the pork is done.

After 2 hours, add pork and chilies to pot with salt, oregano, and cumin. Simmer.

Garnish and serve with corn tortillas.

Ingredients

- ❖ 1 lb hominy (also called posole - dried is better than canned)
- ❖ 1 cup roasted chopped green chilies
- ❖ 6 cups chicken or vegetable stock
- ❖ 1-1 ½ lbs pork shoulder
- ❖ 2 cloves garlic, chopped
- ❖ ½ cup onion, chopped
- ❖ 1 tbsp. oregano
- ❖ 1 tbsp. cumin
- ❖ 1 tsp salt
- ❖ Garnish – lime wedges, chopped cilantro, and shredded green cabbage

Turkey Chili

Ingredients

- ❖ 1 lb ground turkey sausage
- ❖ 3 lb ground turkey
- ❖ 2 large onions
- ❖ 4-5 garlic cloves, minced
- ❖ 60 oz black beans
- ❖ 4 tsp black pepper
- ❖ 2 tbsp allspice
- _ 7 tbsp chili powder
- _ 2 tbsp cinnamon
- ❖ 3 tbsp basil
- ❖ 4-5 grinder twists of Trader Joe's South African Smoke Spices
- ❖ 12 oz crushed tomatoes
- ❖ 28 oz tomato sauce
- ❖ 1 dark beer (Oktoberfest, stout, or porter)



In a large skillet, brown ground turkey, coating in sea salt as it cooks. Allow to get crispy, coat skillet with nearly-burnt bits. Set browned turkey aside.

In the same skillet, add one diced onion and garlic and saute. Add turkey sausage.

Once sausage is browned, add all ingredients into a large pot and simmer on low until blended.

Butternut Squash Chili



Spray pan with pam or 2 tbsp vegetable broth.

Brown ground beef, drain and set aside.

Saute onion, pepper, celery for 3-5 minutes. Add garlic saute another minute. Add in ground beef.

Stir in ½ Skyline seasoning, let cook a few minutes. Add ¼ of remaining to water. Pour over beef and veggies.

Stir well and add both tomatoes and sauce. Fold until combined.

Cover and cook on medium-low for 30 minutes.

Add butternut squash and beans and cook another 10-15 minutes.

Serve with sliced green onions, avocado, sour cream, and sharp cheddar.

Ingredients

- ❖ 1 ½ lb ground sirloin
- ❖ 1 medium onion, diced
- ❖ 1 red pepper, diced
- ❖ 1-2 celery stalks, diced
- ❖ 14.5 oz crushed tomatoes
- ❖ 1-2 garlic cloves
- ❖ 8 oz can tomato sauce
- ❖ 2 cans 14.5 oz chili ready tomatoes
- ❖ 1 cup water
- ❖ 1 package skyline chili seasoning packet
- ❖ 1 can beans, any kind
- ❖ 2 cups butternut squash, diced
- ❖ Salt and pepper

Crockpot Cream Cheese Chicken Chili

Ingredients

- ❖ 1 lb frozen chicken
- ❖ 1 can corn
- ❖ 1 can rotel
- ❖ 1 can black beans
- ❖ 1 package ranch dressing mix
- ❖ 1 tbsp cumin
- ❖ 1 tsp chili powder
- ❖ 1 tsp onion powder
- ❖ 8 oz cream cheese

Place chicken in base of crockpot.

Layer corn (not drained), rotel, black beans (drained and rinsed), ranch dressing, cumin, chili and onion powder.

Stir until combined.

Cook on low for 6-8 hours. If able add cream cheese on top after 3 hours or at end of cook time.

Before serving shred chicken in pot.

Serve over rice or eat with chips.



Sides



Buffalo Chicken Dip

Preheat oven to 350.

Drain the canned chicken and place in bowl with cream cheese. Mix well.

Add ranch and hot sauce. Mix well, add cheese and mix again.

Spread into an 8x8 pan. Cook for 15-20 minutes until bubbly.

Let cool for 10-15 minutes and serve with chips.



Ingredients

- ❖ 2 large cans cooked chicken, drained
- ❖ 1 block cream cheese, softened
- ❖ ¼ cup Red Hot buffalo sauce
- ❖ ¼ cup ranch
- ❖ 1 cup mozzarella cheese
- ❖ Chips for dipping

For less heat add
more ranch and
cheese.

For more heat add
more hot sauce.

Corncake

8 servings

Ingredients

- ❖ 1/2 cup butter, softened
- ❖ 1/2 cup sugar
- ❖ 2 eggs
- ❖ 1 cup sour cream
- ❖ 1 package of corn (8 1/2 oz)
- ❖ Muffin mix
- ❖ 1/2 2% milk
- ❖ 1 can whole kernel corn (15 1/2 oz, drained)
- ❖ 1 can cream-style corn (14 3/4 oz)

Preheat oven to 325.

In large bowl, cream butter and sugar until light and fluffy.

Add eggs one at a time, beating well.

Beat in sour cream.

Gradually add muffin mix and alternate with milk. Fold in corn.

Pour into greased 3 quart baking dish.

Bake uncovered for 45 to 50 minutes or until set and lightly browned.

Hatch Green Chili Cornbread

Roast chilies under broiler until blackened on both sides (10-12 minutes). Place in Ziploc bag and let steam for 20 minutes.

Remove from bag and rub off skin. Remove stems and seeds and chop. You should have about 1 cup.

Preheat oven to 450. While heating put grease or oil into a 10 inch cast iron skillet and place in oven during preheat.

Mix cornmeal, flour, baking powder, baking soda, and salt. Whisk together eggs and buttermilk and pour into dry ingredients. Stir until well combined.

Take skillet out of oven and pour into the batter and stir. Add chilies to batter and stir until evenly distributed.

Pour back into skillet and bake for 18-20 minutes or until toothpick comes out clean. Serve warm.

Ingredients

- ❖ 4 long green chilies, Hatch or Anaheim
- ❖ ¼ cup bacon grease or vegetable oil
- ❖ 1 ½ cups finely ground cornmeal
- ❖ 1 cup all purpose flour
- ❖ 2 tsp baking powder
- ❖ ½ tsp baking soda
- ❖ 1 tsp kosher salt
- ❖ 2 eggs
- ❖ 2 cups buttermilk

If you don't have access to fresh chilies to roast, use 1 cup chopped green chilies or a 4 oz can chopped green chilies with juices.

Armadillo Eggs

Ingredients

- ❖ 4 oz cream cheese, room temperature
- ❖ ¼ cup yellow cheddar cheese, shredded
- ❖ 1 garlic clove, minced
- ❖ 1 tsp cilantro, chopped
- ❖ ¼ tsp ground cumin
- ❖ Salt to taste
- ❖ 6 medium jalapenos
- ❖ 2 lbs breakfast sausage, removed from casing

Preheat to 375 and lightly grease a baking sheet.

Mix cream cheese, cheddar, garlic, cilantro, and cumin until well blended. Add salt to taste and adjust as desired.

Remove jalapeno stems and cut in half lengthwise. Remove seeds and cut in half horizontally.

Place about a tsp of cream cheese filling in each quarter.

Divide sausage into 24 equal portions and pat into 3 in circles. Wrap sausage around jalapeno until covered and form into egg shape.

Place on baking sheet an inch apart. Bake 15-20 minutes or until cooked. For additional browning, place sheet under broiler 2-5 minutes.

Margarita Coleslaw

Place cabbage, carrots, and scallions in a large bowl.

Place oil, zest, lime juice, tequila, syrup, salt, and pepper in a small jar.

Close lid and shake vigorously.

Pour dressing over cabbage mixture.

Toss gently to coat.



Ingredients

- ❖ 5 cups green cabbage, thinly sliced
- ❖ 2 cups purple cabbage, thinly sliced
- ❖ 1 cup matchstick carrots
- ❖ ½ cup scallions, thinly sliced
- ❖ 3 tbsp. light olive oil
- ❖ 2 tsp grated lime zest
- ❖ 2 tbsp. fresh lime juice
- ❖ 2 tbsp. tequila
- ❖ 1 tbsp. maple syrup
- ❖ 1 tsp kosher salt
- ❖ ½ tsp black pepper

Tabbouli

Ingredients

- ❖ ½-¾ cup of cracked wheat, #1 fine burghul, or couscous
- ❖ 2 large bunches of Italian flat leaf parsley, finely chopped discard stems
- ❖ 1 cup fresh mint, finely chopped
- ❖ ½ bunch of green onions, finely chopped
- ❖ 2 large tomatoes, chop into small chunks
- ❖ 1 small white onion, finely chopped
- ❖ 1/8 tsp cinnamon
- ❖ 3 tsp salt
- ❖ ½ tsp pepper
- ❖ ½ -2/3 cup fresh squeezed lemon juice
- ❖ ½ cup olive oil

Soak burghul in a small bowl for a few hours, then drain and squeeze out excess water.

Add burghul to large bowl and add parsley, mint, green onions, and tomatoes.

Add cinnamon, salt, and pepper to the bowl and mix.

Add lemon juice and toss again.

Just before serving, add a drizzle of olive oil and toss again.



Entrées



Contributed by:

Lisa Long

Chicken Casserole

Ingredients

- ❖ 4 chicken breasts, cooked and diced
- ❖ 6 slices of bread
- ❖ 2 cans undiluted chicken noodle soup
- ❖ 1 can cream of mushroom soup
- ❖ 2 eggs, beaten
- ❖ Salt and pepper to taste
- ❖ 1 cup cornflakes
- ❖ 1 stick butter

Preheat oven to 375.

Bone chicken, dice and tear bread into pieces.

Combine bread, eggs, chicken, and soup.

Spread into 9x13 baking dish.

Melt butter and toss with cornflakes.

Sprinkle over top of casserole.

Bake for 1 hour.

Street Tacos

Cook your meat or seafood.

Toss in your seasoning or sauce of choice.

Place meat into the bottom of your tortilla and top with your favorite toppings.

If you don't have a soft tortilla, you can place on top of 5 minute rice.

Ingredients

- ❖ Your favorite meat or seafood
- ❖ Your favorite sauce or seasoning
- ❖ Soft tortilla

Optional Toppings

- ❖ Salsa
- ❖ Lettuce
- ❖ Cheese

Contributed by:
Amy Wylie

Butternut Squash Jambalaya

Ingredients

- ❖ 2 cups butternut squash, diced
- ❖ 1 red pepper, diced
- ❖ 1 yellow pepper, diced
- ❖ 1 small onion, diced
- ❖ 2 cups shredded rotisserie chicken
- ❖ 1 lb andouille sausage, sliced
- ❖ ½ cup chicken broth
- ❖ 8 oz tomato sauce
- ❖ 14.5 oz can petit diced tomatoes
- ❖ 2 tsp Creole seasoning
- ❖ 2 cups kale, finely chopped

Saute all vegetables except the squash in ½ the chicken broth.

Add andouille sausage and chicken and cook for 2-3 minutes.

Add remaining ingredients.

Cover and turn heat down to a simmer until squash is tender.



Slow-Cooker Deep-Dish Pizza

Spray 3 ½ - 4qt oval slow cooker with cooking spray.

Unroll dough and fold crosswise. Place in cooker bottom and 1 in up sides.

Spread pizza sauce evenly over dough. Top with sausage, pepperoni, and cheese.

Cover and cook on low for 1 ½-2 hours or until crust edges are deep golden brown and cheese is melted

Remove from slow cooker to a cutting board. Cut and serve.

Ingredients

- ❖ 1 can Pillsbury thin crust pizza
- ❖ 1/3 cup pizza sauce
- ❖ ¼ lb sausage, cooked and crumbled (¾ cup)
- ❖ ½ cup sliced pepperoni
- ❖ 1 cup shredded mazzarella cheese

Contributed by:
Rosanne Van Handorf

Chicken Pot Pie

Ingredients

- ❖ 1 can Campbell's cream of chicken soup or chicken or turkey pot pie soup
- ❖ 1 ½ cups frozen mixed vegetables, thawed
- ❖ 1 ½ cups chicken or turkey, cooked and cubed
- ❖ ¾ cup chicken broth combined with 3 tbsp flour
- ❖ 2 Pillsbury pie shells

Preheat oven to 400.

Mix soup, vegetables, chicken, and broth. (Mixture should be somewhat thick)

Put mixture into bottom pie shell.

Cover with top pie crust and crimp to seal. Cut a few vent holes in the top.

Bake for 40 minutes or until golden.

Cover pie edge with aluminum foil or a pie shield if they begin to brown too quickly.

Chicken Enchiladas with Cream Sauce

Preheat oven to 350.

Boil chicken. Dice and put in a large bowl.

Add green chilies, onion, salt, pepper, and cheese. Mix.

Fill and roll tortillas, place in pan sprayed with pam.

Pour cream over enchiladas, bottom of pan should be covered..

Bake for 30 minutes, until bubbling and slightly browned.



Ingredients

- ❖ Chicken
- ❖ 1 can green chilies
- ❖ 1 large onion, chopped
- ❖ Salt and pepper
- ❖ 1 package shredded cheddar or mexican blend cheese
- ❖ Tortillas
- ❖ 8 oz whipping cream

Chicken n' Dumplings

Ingredients

- ❖ 3 large chicken breast, boneless and skinless
- ❖ 2 cans cream of chicken soup
- ❖ 1 cup water
- ❖ 2 tbsp Italian seasoning
- ❖ 1 tbsp butter
- ❖ 1 can biscuits, cut into fourths (grands buttermilk is preferred)

Place butter in crockpot.

Place uncooked chicken on top and pour cream of chicken soup over top.

Sprinkle in italian seasoning and add enough water to cover chicken.

Cook on high for 4-5 hours or low for 8 hours.

Shred chicken and stir all together. Add more water or chicken broth if too dry.

An hour before serving add biscuits and stir.

Place crockpot on high to cook the biscuits.

Serve once biscuits are cooked.

Pizza Casserole

Preheat oven to 350.

Saute onions in butter.

Pour remaining butter into a 8x11 baking dish.

Toss cooked spaghetti in butter, then cover with tomato sauce.

Layer half of your pepperoni, swiss, and mazzarella and all of the mushrooms and onions.

Sprinkle with oregano and basil. Top with remaining cheese, pepperoni, and sauce.

Bake for 25-30 minutes.

Ingredients

- ❖ 1 package sliced pepperoni (4 oz)
- ❖ 1 medium chopped onion
- ❖ 1/3 cup melted butter
- ❖ 6 oz package thin spaghetti, cooked
- ❖ 1 cup grated swiss cheese
- ❖ 1 lb or 6-8 slices mozzarella (thin)
- ❖ 16 oz can tomato sauce
- ❖ 1 can sliced mushrooms (drained)
- ❖ ½ tsp oregano
- ❖ ½ tsp basil

Desserts



Triple Chocolate Cheesecake

Crust

Preheat oven to 325 degrees. Spray sides of the 9.5-inch spring-form pan with nonstick baking spray.

In a food processor, add in the oreo cookies. Pulse until the oreo cookies are a fine crumb. You can also add the cookies into a storage bag and crush the cookies with a rolling pin. Add the melted butter into the oreo cookie crumbs and pulse a couple of times until the butter is evenly distributed.

Dump the cookie crumbs evenly into the bottom of the prepared pan.

Place the pan into the preheated oven and bake for 10 minutes. Remove from the oven and let cool while you work on the cheesecake filling.

Chocolate Cheesecake Filling

In a bowl, add in the cocoa powder and sugar. Stir to combine. This will prevent lumps of cocoa powder. Set aside.

In a large mixing bowl, add in the cream cheese. Beat with a hand mixer on medium until smooth. Scrape down the sides of the bowl.

Add the cocoa powder and sugar mixture in with the cream cheese. Beat on medium until incorporated. Scrape down the sides of the bowl.

Add the heavy cream and chocolate to a microwave-safe bowl. Microwave in 30-second intervals and stir. Repeat until the chocolate is completely melted.

Add the melted chocolate and heavy cream to the cheesecake and beat until the chocolate is thoroughly incorporated. Scrape down the sides of the bowl.

Add the vanilla extract and then the eggs one at a time into the cream cheese mixture. Beat in each egg completely before adding the next. Scrape down the bowl after incorporating each egg.

Add the sour cream. Beat until combined. Give the bowl one last scrape.

Wrap the spring-form pan with 2 layers of heavy-duty tin foil. Place the cheesecake into a slightly bigger pan and fill with one inch of water.

Pour the cheesecake batter on top of the oreo cookie crust.

Place in the preheated oven. Let the cheesecake bake for 1 hour 20 minutes to 1 hour 30 minutes or until done. To make sure the cheesecake is done, gently give it a wiggle. If it slightly jiggles in JUST the middle like jello, then it's done. If it jiggles all over, it needs to bake longer. Turn off the heat and crack the oven door slightly. Let it cool in the oven for 1 to 2 hours until it reaches room temperature and then place in the fridge to chill overnight.

Ingredients

Crust

- ❖ 20 Oreo cookies
- ❖ 5 tbsp. butter, melted

Cheesecake Filling

- ❖ 1/3 cup unsweetened cocoa powder
- ❖ 1 ¾ cups granulated sugar
- ❖ 24 oz cream cheese, room temperature
- ❖ 8 oz bittersweet or semi-sweet baking chocolate, melted
- ❖ ½ cup heavy cream
- ❖ 1 tsp vanilla extract
- ❖ 4 large eggs
- ❖ 1 cup sour cream

2019
Dessert
Winner!

Triple Chocolate Cheesecake Continued

Ganache

In a microwave-safe bowl, add in the chocolate chips and heavy cream. Microwave for 30 seconds and stir. Repeat one more time and stir until the ganache comes together.

Pour the ganache on top of the cooled cheesecake.

Sprinkle the chocolate curls on top of the warm ganache. Keep them towards the center so you can pipe chocolate whipped cream on the outer edge.

Place the cheesecake in the fridge until it's chilled. I let mine sit overnight.

Whipped Cream

In a microwave-safe bowl, add in 2 tablespoons of heavy cream and chocolate. Microwave for 30 seconds and stir. Microwave in 15-second intervals and stir until the chocolate is completely melted. Let cool.

In a large mixing bowl, add in the remaining 1 cup of heavy cream. Beat on medium until soft peaks form.

Add about 1/4 cup of the whipped cream in with the melted, but cooled chocolate. Fold the whipped cream into the chocolate until combined. It will double the volume of the chocolate and will be runny. Don't overmix.

Add the chocolate whipped cream in with the large bowl of whipped cream. Beat until stiff peaks form.

Add the whipped cream in a piping bag fitted with the 1M tip.

Pipe swirls on the top of the chilled cheesecake to finish it off.

Slice and serve! Store in the fridge.

Ingredients

Ganache

- ❖ ¾ cup milk chocolate chips
- ❖ ½ cup heavy cream

Chocolate Whipped Cream

- ❖ 1 cup and 2 tbsp. heavy cream, divided
- ❖ ½ cup milk chocolate chips
- ❖ 2-3 tbsp. chocolate curls (Optional)



2019
Dessert
Winner!

Contributed by:
Meghan Schmidt

Karen's Cheesecake

Ingredients

- ❖ 1 $\frac{3}{4}$ cup graham cracker crumbs
- ❖ $\frac{1}{4}$ cup ground pecans or walnuts
- ❖ $\frac{1}{2}$ tsp cinnamon
- ❖ $\frac{1}{2}$ cup margarine, melted

Filling Ingredients

- ❖ 3 eggs
- ❖ 2 8 oz cream cheese
- ❖ 1 cup sugar
- ❖ $\frac{1}{2}$ tsp almond extract
- ❖ 2 tsp vanilla
- ❖ 3 cups sour cream

Preheat oven to 350.

Combine crust ingredients and form into crust in 8" spring-form pan.

Beat eggs, then add rest of filling ingredients.

Beat until smooth.

Pour onto crust and bake for 30 minutes or until set.

Place a pan of water on rack below cheesecake while baking to prevent cracking.

Chill for 4 hours.

Cheese Pocket

Preheat oven to 350.

Layer one pack of Crescent rolls in 9"x13" pan.

Using a mixer, cream together cream cheese, sugar, and vanilla. Mix until smooth.

Pour into pan evenly.

Layer rest of crescent rolls over mixture.

Pour melted butter over top. Sprinkle cinnamon sugar topping over melted butter.

Bake for 30 minutes.

Ingredients

- ❖ 2 large pack crescent rolls or crescent sheets
- ❖ 2 8oz cream cheese, softened
- ❖ 1 cup sugar
- ❖ 1 tsp vanilla
- ❖ 1 stick of butter, melted

Topping

Mix Together

- ❖ ½ cup sugar
- ❖ 1 tsp cinnamon

Contributed by:
Sarah Skinner

Apple Crisp

Serves 6-8

Ingredients

- ❖ $\frac{3}{4}$ cup flour
- ❖ $\frac{3}{4}$ cup sugar
- ❖ $\frac{1}{2}$ tsp salt
- ❖ $\frac{1}{2}$ tsp cinnamon
- ❖ $\frac{1}{2}$ tsp nutmeg
- ❖ 1 stick of butter, softened
- ❖ 3 cups apples

Instead of apples,
you can use pears,
peaches, plums,
cherries, or any
dense fruit!

Preheat oven to 350.

Crumble butter, flour, sugar, and spices together.

Cut up apples into oven-safe cookware (around a 2 quart container) and fill nearly to top.

Distribute the crumbled mixture over the top.

Bake for 50 to 60 minutes.

Lemon Sponge Custard

Preheat oven to 350.

Blend sugar and butter until smooth. Add beaten yolks until well combined.

Whisk lemon and milk until there are no lumps. Add flour and whisk until smooth again.

In another bowl, beat egg whites until stiff, then combine.

Ladle into ramekins or custard cups to the top.

Bake in a water bath for 30-40 minutes.

Ingredients

- ❖ 2 tbsp. of butter
- ❖ 2/3 cups of sugar
- ❖ 4 eggs, separated into two bowls
- ❖ 2 tbsp. flour
- ❖ ¼ cup lemon juice
- ❖ 1 cup of milk

You can also substitute the lemon juice with orange or lime juice!

Contributed by:
Amy Emmett

Apple Brownies

Ingredients

- ❖ 2 cups sugar
- ❖ 2 eggs
- ❖ 1 cup oil
- ❖ 1 ½ cups flour
- ❖ 2 tsp baking powder
- ❖ 1 tsp baking soda
- ❖ 2 tsp cinnamon
- ❖ 1 tsp salt
- ❖ 1 tsp vanilla
- ❖ 4 cups apples, diced
- ❖ Butterscotch morsels

Preheat oven to 350.

Mix oil, eggs, sugar, and vanilla in a mixing bowl.

Sift dry ingredients into mixture and hand mix.

Add apples and mix until apples are coated.

Spread into 13x9 greased and floured pan and sprinkle butterscotch chips on top.

Bake for 45-50 minutes.

Congo Bars

Preheat oven to 350.

Mix butter, sugar, and eggs in a mixer.

Then add flour with baking powder and salt.

Mixture will be thick, stir in chocolate chips.

Grease pan, recommended 15x11.

Spread mixture in pan, flat to fill.

Bake for 18-20 minutes.

Ingredients

- ❖ 1 ¼ sticks of butter, melted
- ❖ 1 lb light brown sugar (1 box)
- ❖ 3 eggs
- ❖ 2 ¾ cups sifted cake flour
- ❖ 2 ½ tsp baking powder
- ❖ ½ tsp salt
- ❖ 12 oz chocolate chips

Contributed by:
Kimberly Wiley

Nana's Chocolate Pound Cake

Ingredients

- ❖ 3 sticks butter
- ❖ 3 cups sugar (extra for pan)
- ❖ 3 cups flour
- ❖ ½ tsp baking powder
- ❖ ¼ tsp salt
- ❖ 5 eggs
- ❖ 1 tbsp. vanilla
- ❖ 1 ¼ cup milk
- ❖ ½ cup cocoa (heaping)

Bring ingredients to room temperature. Preheat oven to 325.

Grease and sugar an angel food cake pan.

Mix flour, baking powder, salt and cocoa.

Beat butter and sugar in stand mixer until creamed (about 5 minutes). Add eggs one at a time until mixed. Add vanilla, then milk and flour alternating. End with flour. Mix until combined well.

Spread into pan. Bake for 2 hours. Check if ready after an hour and 45 minutes. Let sit in pan for 15 minutes before removing.

Contributed by:
Kimberly Wiley

Nana's Orange Balls

Ingredients

- ❖ 12 oz vanilla wafer cookies, finely crushed
- ❖ 1 cup confectioners sugar
- ❖ ¼ cup butter, softened
- ❖ ½ cup orange juice concentrate, thawed
- ❖ ½ tsp vanilla extract
- ❖ 1 cup pecans, finely chopped
- ❖ ½ cup sifter confectioners sugar (for coating)

Combine cookie crumbs and sugar in a mixing bowl.

Add butter and blend in well.

Stir in concentrate, vanilla, and nuts. Mix with hands until fully incorporated.

Shape mixture into balls about walnut-size. Roll one at a time in sugar until coated.

Arrange on a wax-paper lined cookie sheet. Store uncovered in refrigerator overnight for best flavor.

Chocolate Chip Cookies

Preheat oven to 375.

Mix shortening, butter, sugars, eggs, and vanilla thoroughly.

Stir in remaining ingredients.

Drop dough by rounded teaspoonful 2 inches apart onto an ungreased baking sheet.

Let cool slightly before removing from sheet.

For a softer,
rounder cookie
add an extra $\frac{1}{2}$ cup
of flour!

Ingredients

- ❖ 2/3 cup shortening
- ❖ 2/3 cup butter or margarine, softened
- ❖ 1 cup sugar
- ❖ 1 cup brown sugar, packed
- ❖ 2 eggs
- ❖ 2 tsp vanilla
- ❖ 3 cups flour
- ❖ 1 tsp baking soda
- ❖ 1 tsp salt
- ❖ 1 cup chopped nuts
- ❖ 2 packages semisweet chocolate pieces

Contributed by:
Ginni Fair

Chocolate Bliss Bars

Ingredients

- ❖ 1 package white cake mix
- ❖ 2 eggs
- ❖ 1/3 cups canola oil
- ❖ 14 oz sweetened condensed milk
- ❖ 6 oz semisweet chocolate chips
- ❖ ¼ butter, cubed

Preheat oven to 350.

In a large bowl, combine cake mix, eggs, and oil.

Press 2/3 of mixture into a greased 9x13 pan.

Set remaining cake mixture aside.

In a microwave-safe bowl, combine milk, chocolate chips, and butter.

Microwave uncovered until chips and butter melt. Stir til smooth. Pour over crust.

Pour remaining cake mixture over the top.

Bake for 20-25 minutes or until lightly browned. Cool before cutting.

Deep Dark Raspberry Desires

Preheat oven to 350.

In a large bowl, mix flour, sugar, and salt.

In a saucepan, bring to a boil water, oil, margarine, and cocoa.

Cool for a few minutes, then add to the dry ingredients.

Add eggs, baking soda, vanilla, buttermilk, and raspberry syrup.

Pour into a greased 11x17 pan. Bake for 20 minutes.

Let it cool completely, and then cut out heart shapes with a cookie cutter.

Ingredients

- ❖ 2 cups flour
- ❖ 2 cups sugar
- ❖ ½ tsp salt
- ❖ 1 cup water
- ❖ ½ cup cooking oil
- ❖ 1 stick margarine
- ❖ 5 tbsp cocoa
- ❖ 2 eggs
- ❖ 1 tsp baking soda
- ❖ 1 tsp vanilla
- ❖ ½ cup buttermilk
- ❖ 3 tbsp raspberry syrup

Deep Dark Raspberry Desires Continued

Ganache

Heat ingredients in the top of a double boiler over simmering water until smooth, stirring occasionally.

Cool slightly and drizzle over the heart cupcakes.

Buttercream

Cream all ingredients together in a mixing bowl.

Scoop frosting into a cake decorating bag.

Pipe frosting around the edges of the cupcakes.

Place a fresh raspberry in the center of each cupcake, anchor with a bit of frosting.

Ingredients

Ganache

- ❖ 1 cup whipping cream
- ❖ 12 oz dark chocolate chips
- ❖ 2 tbsp raspberry syrup

Buttercream

- ❖ 1 stick of butter
- ❖ 3 cups powdered sugar
- ❖ ½ cups raspberry syrup

Cheesecake

Ingredients

- ❖ 4-8 oz package cream cheese
- ❖ 8 oz sour cream
- ❖ 1 stick butter or margarine
- ❖ 1 cup sugar
- ❖ 2 tsp cornstarch
- ❖ 2 tsp lemon juice
- ❖ 1 tsp vanilla
- ❖ 5 eggs



Cream together softened cream cheese, butter, sour cream until well blended. Add sugar, corn starch, lemon juice, and vanilla.

Mix until smooth and creamy. Add eggs, mix well after each one.

Preheat oven to 350.

Spray a 9 inch spring form pan, pour in cheesecake mixture.

Set pan into a larger pan containing enough hot water to reach halfway up the springform pan.

Bake for 1 hour, turn oven off, open oven door, and let sit for another hour. Sit on a cooling rack for 2-3 hours.

After an hour, loosen spring form pan. Store in fridge until ready to serve.

Carrot Cake

Contributed by:
Dolores White

Preheat oven to 325. Grease and lightly flour 2- 9 inch cake pans.

In a bowl, combine flour, sugar, baking powder and soda, salt, and cinnamon.

Add carrots, oil, and eggs. Beat with mixer until well combined. (About 2 minutes)

Stir in walnuts. Pour mixture into cake pans.

Bake for 40 minutes or toothpick comes out clean.

Remove from pan and cool on wire rack.

In a bowl, beat cream cheese, butter, and vanilla until fluffy.

Gradually add powdered sugar, until smooth. Frost cake.

Ingredients

- ❖ 2 cups flour
 - ❖ 2 cups sugar
 - ❖ 1 tsp baking powder
 - ❖ 1 tsp baking soda
 - ❖ 1 tsp salt
 - ❖ 1 tsp cinnamon
 - ❖ 3 cups carrots, finely shredded
 - ❖ 1 cup cooking oil
 - ❖ 4 eggs
 - ❖ 1 cup chopped walnuts
- Frosting**
- ❖ 6 oz cream cheese
 - ❖ ½ cup butter
 - ❖ 2tsp vanilla
 - ❖ 4 cups sifted powdered sugar

Contributed by:
Karen Vietz

Creamy Chocolate Pie

Ingredients

- ❖ 1 graham cracker pie crust (9 inch)
- ❖ 4 tbsp semisweet grain sweetened chocolate chips
- ❖ 2 tbsp hersheys lite chocolate syrup
- ❖ 2 packages firm or extra firm tofu (Mori Nu brand preferred)
- ❖ Add to taste: cane sugar or other sweeteners like Stevia or Splenda

Melt the chocolate chips with a bit of water in microwave or on stove.

Blend tofu until smooth, then add to chocolate.

Add in your additional sweetener.

Pour into crust and chill for 2 hours or overnight.

Serve with whipping cream, cool whip, or coconut whip.



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Thank you to all who have supported the Benevolent Association with donations of food for the lunches, volunteering, donations of monetary or sick/ vacation days and the time, effort and talent to make the lunches a success! Without your generosity, past and present, the success of the Benevolent Association to support of NKU family would not be possible. And we still need your support in these difficult times. The pandemic crisis has affected our employees in adverse ways and we have an opportunity to provide some relief to them as well. Faculty and staff have the option to give by monthly or one-time payroll deduction, credit card or by donating vacation or sick time. All funds raised will be used to support NKU employees who have found themselves with unmet financial or medical needs during this challenging time.