



# WBC Recipe Book

2017 WBC Board

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Thank you to the WBC Board to help make 2017 another successful year of building businesses, empowering women, and providing countless opportunities for both personal and professional growth to the women of Champaign County.

I appreciate the opportunity to serve as your 2017 Networking Board Chair. I loved compiling delicious recipes that our Board hand-selected to be featured in a book for you, and we hope you enjoy these recipes too.

Use them to build stronger relationships to those you connect with while making or enjoying these recipes together.

Thank you for helping make 2017 a success, and here’s to what 2018 brings!

Cheers,  
Maghan Moslander

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## Appetizers

### Game Day Crunch

*Patti Castor*

#### **Ingredients**

1c. brown sugar	¼ cup white corn syrup
½ tsp vanilla extract	2 cups pretzel sticks
½ cup butter	1 tsp baking soda
6 cups Wheat Chex, such as Crispix	1½ cups peanuts

#### **Directions**

Mix brown sugar, butter and corn syrup together in a large microwave-safe bowl. Microwave on high for 3½ minutes or until bubbling. Stir and microwave for 2 more minutes. Stir baking soda and vanilla extract into brown sugar mixture. Fold cereal squares, pretzel sticks, and peanuts into brown sugar mixture until well coated. Microwave for 2 minutes. Stir and microwave again for 1 minute. Spread mixture onto waxed paper and cool completely, then break into small pieces.

### Bacon Wrapped Dates

*Rochelle Minor*

#### **Ingredients**

Cheese	Dates
Almonds	18 wooden picks
Bacon	

#### **Directions**

Heat the oven to 400 degrees F. Stuff 1 piece of cheese and 1 almond into each date, then wrap one piece of bacon around each date and secure bacon with a toothpick if desired. Arrange dates, bacon seam down and 1 inch apart in a shallow baking pan. Bake 5 minutes, then turn dates over with tongs and bake until bacon is crisp, 5 to 6 minutes more. Drain on a paper towel or parchment. Serve immediately.

### Broccoli Cheese Soup

*Patti Castor*

#### **Ingredients**

½ cup butter	2/3 cup cornstarch
2 cups milk	4 15½-oz cans of chicken broth
1 onion, chopped	1 cup water
1 Tbsp. garlic powder	1 lb. cubed Velveeta cheese loaf, or preferred processed cheese loaf
1 16-oz package of frozen chopped broccoli	

#### **Directions**

In a stockpot, melt butter over medium heat. Cook onion in butter until softened. Stir in broccoli, and cover with chicken broth. Simmer 10-15 minutes or until broccoli is tender. Reduce heat, and stir in cheese cubes until melted. Mix in milk and garlic powder. In a small bowl, stir cornstarch into water until dissolved. Stir into soup, cook, stirring frequently, until thick.

## Cindy's Layered Taco Dip

Cindy Tarrant

### Ingredients

1 can low-fat spicy refried beans	chopped scallions
2 Tbsp. salsa	1 can sliced black olives, drained
1 16-oz low-fat sour cream	jalapenos, if preferred
2 tsp sugar	tortilla chips
1 package shredded cheddar cheese	

### Directions

#### *Bottom Layer*

Mix 1 can low-fat spicy refried beans with 2 Tbsp. salsa and spread in a serving dish.

#### *Middle Layer*

Mix 16 oz. container low-fat sour cream with 2 tsp sugar. Spread a thin layer on top of bottom layer.

#### *Top Layer*

Sprinkle middle layer with shredded cheese, chopped scallions, sliced black olives, and jalapenos. Cover and refrigerate until chilled, and serve with taco chips tortilla chips.

## 7-Layer Greek Dip

Kim Pillischafske

### Ingredients

1 8-oz package of softened cream cheese	1 cup seeded, diced tomatoes
1 tsp dill weed or salt-free Greek seasoning	½ cup chopped Kalamata olives
3 cloves of minced or pressed garlic	3 green onions, chopped
2 tsp lemon juice	½ cup crumbled feta cheese
1½ cup hummus	1/8-1/4 cup minced fresh parsley
1 cup seeded, diced cucumbers	

### Directions

Mix the cream cheese, seasonings, garlic and lemon juice with an electric mixer until light and fluffy. Spread in the bottom of a pie plate or shallow backing dish. Spread a layer of hummus. In order, create layers, cucumbers, tomatoes, olives, onions, Feta cheese and parsley. Cover with plastic wrap and chill at least 2 hours. Serve with pita bread or veggies.

## Bacon Cheese Spread

Kim Pillischafske

### Ingredients

1 cup real mayo	1 jar real bacon bits
1 cup sour cream	1 cup shredded cheddar cheese, plus more for topping
8 oz. cream cheese	Crackers, such as Wheat Thins or Triscuits
1 bunch of green onions chopped	

### Directions

Preheat oven to 350 degrees. Mix all ingredients and spread into a baking dish. Sprinkle a handful of cheese on top and bake until hot and bubbly. Bake for 20-30 minutes. Serve with crackers.

## Baked Coconut Shrimp

*Ginger McKee*

### **Ingredients**

1 lb. large shrimp, peeled and deveined	¾ tsp cayenne pepper
1/3 cup cornstarch	2 cups flaked sweetened coconut
1 tsp salt	3 egg whites

### **Directions**

Preheat an oven to 400 degrees. Lightly coat a baking sheet with cooking spray. Rinse and dry shrimp with paper towels. In a shallow bowl, mix cornstarch, salt, and cayenne pepper. In a second shallow bowl, beat egg whites until foamy. In a third shallow bowl, pour coconut flakes. Working with one shrimp at a time, dredge it in the cornstarch mixture, then dip it in the egg white, and roll it in the coconut, making sure to coat the shrimp well. Place on the prepared baking sheet, and repeat with the remaining shrimp. Bake for 15-20 minutes, flipping shrimp halfway through, or until coconut is browned and shrimp is cooked thoroughly.

## Best Bruschetta Ever

*Nancy Suchomski*

### **Ingredients**

2 tomatoes, cubed	1 clove crushed garlic
1 teaspoon dried basil	salt and pepper to taste
4 tablespoons grated parmesan cheese	Italian herb bread
2 tablespoons olive oil	

### **Directions**

In a medium size bowl, mix tomatoes, dried basil, parmesan cheese, olive oil, garlic, salt, and pepper. Cover and refrigerate overnight or for 8 hours. Preheat oven to 350 degrees. Place mixture on top of sliced Italian herb bread. Toast for 10 minutes, or until the cheese is melted.

## Crab Dip

*Kelly Dennemann*

### **Ingredients**

16 oz. softened cream cheese	1 jar chilled Heinz chili sauce
2 cans crab meat	Crackers

### **Directions**

Spread cream cheese on a plate. Spread crab meat over the cream cheese. Shake chili sauce jar well, and pour over the top of the crab meat. Serve with a cheese spreader and crackers.

## Side Dishes

### Luscious Potatoes

*Morgan Johnson*

#### **Ingredients**

1 26-32 oz. bag frozen hash browns	1 tsp salt
16 oz. sour cream	1 tsp pepper
1 can cream of chicken soup	2½-3 cups of shredded cheddar cheese
1 onion chopped, or 1 can fried onions for crunch	6 potato chips, crumbled
	1 stick of butter

#### **Directions**

Thaw frozen potatoes in refrigerator overnight. Preheat oven to 350 degrees. Mix ingredients except potato chips and butter all together and spread into greased 9 x 13 pan. Mix 6 crumbled potato chips and 1 stick of melted butter. Sprinkle the mixture on top of the potato mix. Bake for 1 hour.

### Quiche Lorraine

*Kelly Hill*

#### **Ingredients**

1 9" pie crust, homemade or frozen	¼ tsp nutmeg
8 slices bacon	½ tsp salt
½ lb. gruyere cheese	pinch of cayenne
4 eggs	2 cups heavy cream
1 Tbsp. flour	1½ Tbsp. melted butter

#### **Directions**

Preheat oven to 375 degrees. Cook, drain, and cut bacon strips into small pieces. Cut gruyere cheese into small pieces. Layer gruyere cheese pieces on the bottom of the unbaked pie crust. Layer small pieces of bacon. Beat eggs, flour, salt, cayenne, and nutmeg. Add heavy cream to egg mixture and stir in butter. Pour egg mixture above over bacon and cheese layers. Bake for 30 minutes, or until knife comes clean.

### Oven-Roasted Vegetables

*Kim Pillischafske*

#### **Ingredients**

Olive oil	Brussels sprouts
1 pkg. Italian seasoning mix	Mushrooms
1 pkg. Lipton soup mix	Bell peppers
Chop preferred vegetables of choice. Examples include:	Green Beans
Red onion	Broccoli
Sweet potatoes	Cauliflower
	Squash

#### **Directions**

Preheat oven to 350 degrees. Place chopped vegetables in a plastic Ziploc bag. Drizzle vegetables with olive oil, coating vegetables well. Add Italian Seasoning Mix and Lipton Soup Mix, and seal bag. Shake bag to coat well. Spread on a sheet pan, and roast in the oven for about 30 minutes, stirring once.

## Cornbread Casserole

*Ginger McKee*

### Ingredients

¼ lb. butter, melted	1 8½-oz pkg. corn bread mix
1 15-oz can whole kernel corn	1 oz. sour cream
1 15-oz can creamed corn	

### Directions

Preheat oven to 350 degrees. In a mixing bowl, combine butter, whole corn, cream corn, corn bread mix and sour cream. Fold all ingredients together, pour into 2-quart casserole dish. Bake for 1 hour.

## Cheesy Broccoli Casserole

*Kelly Dennemann*

### Ingredients

2 cups instant rice	1 can cream of mushroom soup
1 pkg. frozen chopped broccoli or broccoli florets	1 can cream of celery soup
½ pound Velveeta cheese-chunked in 1 inch pieces	2 cans of milk using the soup can

### Directions

#### *Baking Directions*

If baking, preheat oven to 350 degrees, and spray 9 x 13 pan with cooking spray or oil. Mix ingredients together in large bowl. Place mixture in pan, and bake for 30-45 minutes in oven until cheese is melted and rice is creamy. Add more milk if mixture is drying out.

#### *Microwave Directions*

Mix ingredients together in large bowl. Place mixture in microwave-safe dish. Microwave for 20 minutes or until cheese is melted and rice is creamy, stirring halfway through cooking. Add more milk if mixture is drying out.

## Ramen Noodle Salad

*Cindy Tarrant*

### Ingredients

#### *Salad*

1 16-oz bag shredded cabbage	½ cup sunflower seeds
1 package original flavor ramen noodles, crushed	½ cup sliced almonds
	1 bunch of chopped green onions

#### *Dressing*

Ramen noodle flavor packet	¼ cup white vinegar
½ cup oil	¼ cup sugar

### Directions

Mix together cabbage slaw, crushed noodles, sunflower seeds, almonds & scallions. Mix dressing ingredients together, adding extra vinegar to taste, then toss with slaw mixture.



## Ooey Goopy Cheesy Meatballs

Angie Kerr

### Ingredients

1 slice bread	½ tsp salt
¼ cup milk	½ tsp ground black pepper
1 lb. ground beef	¼ cup mayonnaise
1 small onion, grated	¾ cup shredded mozzarella cheese
1 Tbsp. sour cream	¼ cup grated Parmesan
1 large egg	

### Directions

Preheat the oven to 400 degrees. Line a baking sheet with foil; then lightly coat the foil with nonstick spray. In the bowl of a food processor, pulse the bread until they resemble crumbs. Heat a small skillet over medium heat. Add the bread crumbs and toast until golden brown, about 4-5 minutes. In a small bowl, combine the toasted bread crumbs and milk; let stand until all of the milk is absorbed. In a large bowl, add the breadcrumb mixture, ground beef, grated onion, sour cream, egg, salt and pepper. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 1¼-1½" meatballs or use small cookie scoop to form meatballs, and place on onto prepared baking sheet.

## Sweet Potato Casserole

Nancy Suchomski

### Ingredients

#### *Filling*

4 Tbsp. melted unsalted butter, plus more for buttering the dish	¼ cup packed brown sugar
3 cups mashed sweet potatoes, approx. 3-4 large potatoes	1 tsp vanilla extract
½ cup milk	2 large eggs
	½ tsp kosher salt

#### *Topping*

½ cup all-purpose flour	¼ tsp kosher salt
½ cup packed brown sugar	¾ cup pecans
4 Tbsp. melted unsalted butter	

### Directions

Preheat the oven to 350 degrees and butter 2-quart baking dish. For filling, whisk together the butter, mashed sweet potatoes, milk, brown sugar, vanilla, salt and the eggs in a large bowl. Transfer to the baking dish. For topping, combine the flour, brown sugar, butter, and salt in a bowl until moist and the mixture clumps together. Stir in the pecans and spread the topping over the top of the potatoes. Bake 25-30 minutes, until mostly set in the center and golden brown on top. Serve hot.

## Mac and Cheese Bites

Aimee Densmore

### Ingredients

½ lb. elbow macaroni	2 oz. cream cheese
2 Tbsp. butter	½ tsp salt
2 Tbsp. flour	¼ tsp pepper
1½ cups milk	1 egg beaten
2 cups shredded sharp cheddar cheese	

### Directions

Preheat oven to 400 degrees. Spray mini muffin tins with cooking spray. Cook pasta according to package directions and set aside. In a medium pan, combine butter and flour over medium heat. Whisk until butter is melted and mixture is smooth. Slowly add milk and bring to a simmer. Add 1½ cups of the cheese, cream cheese, salt, and pepper. Stir until smooth and creamy. Remove from heat. In a large mixing bowl, carefully stir pasta, cheese sauce, and egg until evenly mixed and pasta is evenly coated. Spoon mac and cheese into mini muffin tins and top each with a small pinch of remaining cheese. Bake for 15 minutes or until golden brown. Allow to cool 5 minutes before gently removing the bites.

## One Pan Roasted Shrimp and Green Beans

Aimee Densmore

### Ingredients

#### *Green beans*

1 lb. green beans trimmed and cut into bite-sized pieces	½ tsp ground cumin
1 Tbsp. extra virgin olive oil	¼ tsp kosher salt
½ tsp ground coriander	½ tsp fresh ground black pepper
	1/8 tsp Cayenne pepper

#### *Shrimp*

1 lb. peeled medium-large raw shrimp, thawed if frozen	1 lemon, zested then cut into quarters
1 Tbsp. olive oil, plus more to brush on roasting pan	¼ tsp kosher salt
	½ tsp fresh ground black pepper

### Directions

Preheat oven to 425 degrees. Once the shrimp has been peeled and cleaned, rinse it under cold water. Be sure to pat the shrimp really dry to ensure proper roasting. Place the trimmed and cut beans in a bowl and toss with extra virgin olive oil, ground coriander, ground cumin, salt, freshly ground black pepper, and Cayenne pepper. Place shrimp in another bowl with the extra virgin olive oil, lemon zest, salt, and fresh ground black pepper. Brush roasting pan with olive oil or use a non-stick spray, then arrange beans on pan in a single layer. Roast beans 10 minutes. After 10 minutes, toss the beans and arrange shrimp on top and roast 8-10 minutes more or until shrimp are just done. Squeeze the four lemon quarters over the shrimp and beans and serve immediately.

## Main Courses

### Sun-dried Tomato, Penne Noodle Toss

*Cindy Tarrant*

#### **Ingredients**

2-3 chicken breasts	1 pkg. Penne noodles, prepared
1 jar undrained julienne cut sundried tomatoes in extra virgin olive oil, such as Bella Sun Luci Brand	½ to 1 cup chicken broth, store-bought or made with chicken bouillon
Pine nuts	Grated parmesan cheese, to taste

#### **Directions**

Cook chicken breasts as directed, and slice thin. Sauté cooked chicken in a skillet with undrained sundried tomatoes and pine nuts. Once incorporated and cooked, toss with pre-cooked penne noodles. Add chicken broth to taste, approx. ½-1 cup of chicken broth. Top with grated parmesan cheese.

### Crock Pot Taco Bowls

*Kim Pillischafske*

#### **Ingredients**

1½ lbs. chicken breasts	½ tsp dried oregano
1 16-oz jar salsa	¼ tsp cayenne pepper
2 cloves garlic, minced	Freshly cracked pepper
1 15-oz can black beans	6 cups cooked rice
½ lb. frozen corn	8-oz shredded cheddar
¼ cup water	3 sliced green onions
1 Tbsp. chili powder	fresh cilantro, to taste
½ Tbsp. cumin	

#### **Directions**

Place the chicken breasts in the bottom of a 5 quart or larger slow cooker. Add drained black beans, salsa, and corn to the slow cooker. Add ¼ cup water, minced garlic, chili powder, cumin, oregano, cayenne, and freshly cracked pepper. Give the ingredients a brief stir to distribute the spices. Secure the lid on your slow cooker and cook on low for 8 hours or high for 4 hours. Carefully remove the lid of the slow cooker. Stir with a fork to shred the chicken. Taste the chicken mixture and add salt if needed. To build the bowls, place one cup of rice in the bottom of a bowl and top with 1 cup of the shredded chicken mixture. Top with cheddar cheese, sliced green onions, and sour cream, if preferred.

## Taco Soup

*Kelly Dennemann*

### Ingredients

2 lb. ground beef	1 teaspoon salt
1 small onion, chopped	1/8 tsp of pepper
1 4-oz can chopped green chilies	1 package of taco seasoning mix
1 14½-oz can undrained white hominy	1 package of ranch dressing mix
3 cans of stewed tomatoes	1½ cups water
1 15-oz can of black beans	2 soft taco shells cut into ½" x ½" strips, or 1
1 15-oz can of pinto beans	pkg. pre-made crispy taco strips

### Directions

In a soup pot, brown ground beef with onions and chilies. Stir in remaining ingredients. Bring to boil. Simmer for 30 minutes on low. Garnish with shredded cheese, chopped green onions and sour cream.

## Chuck Wagon Chicken

*Kelly Hill*

### Ingredients

16 chicken tenders	¼ cup grated parmesan cheese
1 cup melted butter	1½ cup grated cheddar cheese
4 garlic cloves minced	dash of pepper
¾ cup Italian seasoned bread crumbs	

### Directions

Preheat oven to 350 degrees. Mix melted butter and garlic in small bowl. Stir in breadcrumbs, parmesan, pepper and cheddar cheese in medium size bowl. Dip thawed chicken tenders in garlic butter mixture then roll and coat with breadcrumb mixture. Arrange in 9 x 13 greased baking dish. Pour extra butter mixture and breadcrumbs over chicken. Bake uncovered for 45 minutes.

## Blackened Shrimp Stroganoff

*Kelly Hill*

### Ingredients

1 lb. fresh or frozen shelled shrimp	2/3 cup white wine
2 cups water	½ cup sour cream
1 Tbsp. olive oil	1 Tbsp. corn starch
2 Tbsp. blackened seasoning	1 6-oz jar of roasted red peppers, drained and
8 oz. fresh mushrooms sliced	cut into thin slices
1 Tbsp. chopped shallot	1 pkg. cooked fettuccine or rice

### Directions

Peel and de-vein shrimp, reserving shells. For shrimp broth, place shells in saucepan with 2 cups water and bring to boil then reduce heat. Simmer uncovered for 10 minutes. Strain broth, discard shells. In small bowl combine shrimp and oil. Add blackened seasoning, stirring to coat shrimp and set aside. In 10-inch skillet, cook mushrooms and shallot in butter until tender, then remove and set aside. In skillet, stir shrimp, cooking over medium heat about 2 minutes until shrimp is fully cooked and pink. Remove shrimp from skillet, and add wine to skillet and boil uncovered until reduced to ¼ cup for approx. 2-3 minutes. Mix sour cream and cornstarch, then stir in 1 cup shrimp broth and add to skillet. Cook, stirring until thickened and bubbly, then cook 1 minute more. Add shrimp, red peppers, mushroom mixture and heat through. Season to taste, and serve over pasta or rice.

## Spaghetti Casserole

*Ginger McKee*

### **Ingredients**

½ lb. cooked spaghetti	1 stick melted butter
1 jar preferred spaghetti sauce	1½ cups shredded mozzarella cheese
1 egg, beaten	¼ cup grated parmesan cheese

### **Directions**

Preheat oven to 375 degrees. Cook spaghetti as directed on package, then drain and place in large bowl. Toss noodles with egg, butter, and parmesan cheese, coating evenly. Place in 8-inch baking dish sprayed with cooking spray. Add spaghetti sauce over noodles, and then top with shredded mozzarella cheese. Bake 15 minutes, or until heated through.

## Sweet Hawaiian Crockpot Chicken

*Angie Kerr*

### **Ingredients**

1 cup pineapple juice	1/3 cup light soy sauce
½ cup packed brown sugar	2 pounds chicken breast tenderloins

### **Directions**

Combine all ingredients in the crockpot, and cook on low for 6-8 hours until chicken falls apart.

## Buffalo Chicken Ring

*Angie Kerr*

### **Ingredients**

4 oz. cream cheese	1 cup Monterey jack shredded cheese
¼ cup hot sauce	16-oz crescent rolls
2½ cups of cooked chicken shredded	

### **Directions**

Preheat oven to 375 degrees. Combine all ingredients, mixing well. Place crescent rolls in a circle around a small bowl then spread ½ cup of shredded mozzarella cheese. Remove the bowl, then place buffalo chicken mixture over cheese in circle then put another ½ cup of shredded mozzarella cheese on top of buffalo chicken mixture. Close the crescent circle, and bake for 35 minutes. Set a bowl of ranch dressing and celery sticks in the center.

## Southwest White Chicken Chili

*Nancy Suchomski*

### **Ingredients**

1 Tbsp. olive oil

1½ lb. boneless, skinless chicken breast, cut into small cubes

¼ cup chopped onion

1 cup chicken broth

1 4-oz can chopped green chilies

1 19-oz can undrained white kidney beans or cannelloni

2 chopped green onions

### *Southwest Blend Seasoning*

1 tsp garlic powder

1 tsp ground cumin

½ tsp oregano leaves

½ tsp cilantro leaves

1/8 tsp ground red pepper

### **Directions**

Heat oil in a large saucepan over medium high heat. Add the chicken and onions, cooking 4-5 minutes. Stir in the broth, green chilies and Southwest Blend Seasoning. Simmer 15 minutes. Stir in the beans, and simmer another 5 minutes. Top with green onions, and garnish with Monterrey Jack cheese, as desired.

## Desserts

### Chocolate Zucchini Cake

*Kelly Dennemann*

#### **Ingredients**

½ cup softened butter	½ cup oil or substitute with applesauce
½ cup milk	2 ½ cups flour
½ teaspoon baking powder	2 cups sugar
½ teaspoon salt	1 teaspoon vanilla
2 eggs	1 teaspoon baking soda
6 tablespoons cocoa	12 oz. milk chocolate chips
2 cups of peeled and chopped zucchini	

#### **Directions**

Preheat oven to 325 degrees. Cream softened butter and sugar. Beat in oil, eggs and vanilla. Add milk and beat until well blended. In a separate bowl, mix all dry ingredients together. Add to cream mixture. Mix with spoon until well blended. Add zucchini and fold. Grease and flour a 9 x 13 pan. Place batter in pan, and sprinkle chocolate chips over the top. Bake for 40-50 minutes, or until toothpick comes out clean. Do not overbake.

### “Double-Stack” Caramel Brownies

*Cindy Tarrant*

#### **Ingredients**

2 packages Duncan Hines fudge brownie mix	1/3 cup whipping cream or half & half
1 bag caramels	2 cups chopped pecans, if desired

#### **Directions**

Preheat oven to 350 degrees. Line 9 x 13 baking pan with foil, with ends of foil extending over sides of pan. Generously grease foil. Prepare one package of brownie batter according to package instructions. Spread batter into prepared pan, and bake 20 minutes or until top is firm to the touch. Meanwhile, microwave caramels and whipping cream in medium microwavable bowl on high for 2 minutes, stirring every 30 seconds or until caramels begin to melt. Remove from microwave and stir until completely melted. Stir in 1 cup of pecans. Spread over partially baked brownies. Top with second box of prepared brownie batter. Note: Some caramels may peek through batter. Sprinkle with remaining pecans. Bake an additional 25-35 minutes, or until top is firm to the touch. Cool completely. Use foil handles to lift dessert from pan before cutting to serve. Store in covered container at room temperature.

### M&M Pretzel Treats

*Morgan Johnson*

#### **Ingredients**

1 9-oz bag Pretzel Squares or Circles	1 12-oz bag M&M's
1 12-oz bag Hershey's Kisses	

#### **Directions**

Preheat oven to 275 degrees. Spread pretzels out on cookie sheet in a single layer. Place one Hershey's Kiss on top of each pretzel. Bake for 3 minutes, or just long enough for the Kisses to get soft. Remove from oven, and immediately press a single M&M on each. Refrigerate until solid before eating.

## Christmas Crack

*Kim Pillischafske*

### **Ingredients**

1 cup of butter

¾ cup brown sugar

1-2 sleeves of saltine crackers

1 bag of chocolate chips

Assorted toppings such as pretzels or M&M's

### **Directions**

Preheat oven to 400 degrees. Line a rimmed baking sheet with foil and spray with cooking spray. First, lay the crackers in the bottom of the pan in a single layer with little to no space between crackers. In a saucepan, melt 1 cup butter and ¾ cup brown sugar. Bring to a boil, stirring constantly until it is well blended and butter is fully incorporated, then boil for 5 minutes continuing to stir. To determine if toffee is ready, it will pull away from the edge of the pot easily. Pour toffee over the pan of crackers and spreading evenly, straightening any crackers with a fork. Immediately bake for 5 minutes. Remove from oven and spread the chocolate chips on top, using caution because the mixture will be extremely hot. As the chocolate chips melt, smooth melted chocolate evenly with a spatula. Let stand until cooled, or quickly cool in the freezer.

## Cranberry Apple Crumb

*Kelly Hill*

### **Ingredients**

½ cup flour

¼ cup plus 2 Tbsp. of sugar

¼ cup packed brown sugar

¼ cup chilled butter, cut into small pieces

6 cups peeled and sliced ½ inch thick apples, such as granny smith or braeburn

1 cup fresh cranberries

1/3 cup orange juice

1 Tbsp. cornstarch

### **Directions**

Preheat oven to 375 degrees. Combine flour, ¼ cup sugar, brown sugar, and butter in a bowl. Using your fingers, mix the ingredients to create pea-sized crumbs. In a large bowl, combine the apple slices and the cranberries. In a small bowl, mix orange juice, 2 Tbsp. sugar, and cornstarch. Pour the juice mixture over the fruit and toss well. Place fruit in a 2-quart baking dish and sprinkle with crumb topping. Bake 40 minutes, or until bubbly and golden brown.

## Peanut Butter Cup Cookies

*Ginger McKee*

### **Ingredients**

1¾ cups all-purpose flour

½ tsp salt

1 tsp baking soda

½ cup softened butter

½ cup white sugar

½ cup peanut butter

½ cup packed brown sugar

1 egg, beaten

1 tsp vanilla extract

2 Tbsp. milk

40 mini peanut butter cups, unwrapped

### **Directions**

Preheat oven to 375 degrees. Sift flour, salt, and baking soda, and set aside. Cream butter, sugar, peanut butter, and brown sugar until fluffy. In a separate bowl, beat together egg, vanilla, and milk. Add the flour mixture, and mix well. Shape dough into 40 balls and place in an ungreased mini muffin pan. Bake for 8 minutes, or until done. Remove from oven and immediately press a mini peanut butter cup into each ball. Let cool and carefully remove from pan.



## Oreo Trifle Recipe

Angie Kerr

### Ingredients

1 box brownie mix	2 cups milk
1 package Oreo cookies	2 8-oz containers Cool Whip or whipped topping
2 small boxes instant devil's food pudding mix	

### Directions

Bake brownies according to package instructions, then cool completely. In a large bowl, whisk together pudding mix and milk until blended. Stir in 1 container of whipping topping until fully incorporated. Remove half of the prepared brownies, and crumble into the bottom of a trifle bowl. Spoon half of pudding mixture on top of brownies. Layer ½ package of Oreos on top. If softer Oreos are preferred, dip them in milk before layering. Spoon half of the remaining whipped topping on top of Oreo layer. Repeat layering and top with crumbled Oreos. Store in refrigerator.

## Mary's Mother's Snowball Christmas Cookies

Nancy Suchomski

### Ingredients

2 sticks softened butter	1 cup finely chopped walnut
¾ cup sugar	8-oz package of chocolate kisses, unwrapped
2 cup sifted flour	Powdered sugar for dusting

### Directions

Cream the butter and sugar until smooth. Mix in flour, then walnuts. Gather the dough into a disk-shape and wrap in plastic. Refrigerate at least 30 minutes. Preheat oven to 350 degrees. Take the dough out of the refrigerator. Wrap one chocolate kiss fully with dough 1" in diameter, completely covering chocolate. Bake on an ungreased cookie sheet for 12 minutes, or until just cooked through. Sift powdered sugar on the cookies while still warm.

## Molten Lava Cakes

Nancy Suchomski

### Ingredients

6 1-oz squares bittersweet chocolate	3 large eggs
2 1-oz squares semisweet chocolate	3 egg yolks
10 tablespoons (1¼ stick) of butter	1 teaspoon vanilla extract
½ cup fall-purpose flour	2 tablespoons orange liqueur
1½ cups confectioners' sugar	

### Directions

Preheat the oven to 425 degrees. Grease 6 6-oz custard cups. In a microwave safe bowl or in a double boiler, melt chocolate and butter. Add flour and sugar to the chocolate mixture. Stir in the eggs and yolks until smooth, then stir in the vanilla and orange liqueur. Divide the batter evenly among the custard cups, and bake for 14 minutes, or until the edges are firm but the center is still runny. Run a knife around the edges to loosen and invert onto dessert plates.

## Cinnamon Roll Cheesecake Bars

*Aimee Densmore*

### Ingredients

#### *Crust*

2 cups cinnamon graham crackers, finely crushed	1/3 cup melted butter
	1/4 cup brown sugar

#### *Cheesecake*

16 oz. cream cheese, softened to room temp	2/3 cup sugar	1 Tbsp. vanilla extract
	2 eggs	1/2 cup sour cream

#### *Cinnamon Swirl*

1 cup brown sugar	2-3 Tbsp. ground cinnamon, to taste
1/4 cup all-purpose flour	6 Tbsp. butter

### Directions

Preheat oven to 325 degrees. Line an 8 x 8 pan with foil, extending the sides of the foil over the edges of the pan. Spray the foil with cooking spray and set aside. In a medium bowl, mix cinnamon graham cracker crumbs, melted butter, and brown sugar until completely moistened. Press the mixture evenly along the bottom of the pan and bake for approx. 10-12 minutes or until golden. Remove crust from the oven, keeping the oven preheated. While crust bakes, prepare cheesecake. Using a stand mixer, combine cream cheese and sugar until fluffy, about 1 minute. Add in the eggs, one at a time, beating well after each addition. Lastly, beat in vanilla and sour cream, then set mixture aside. In a medium saucepan, melt together the brown sugar, flour, cinnamon, and butter, stirring until smooth, then set aside. Spread half of the cheesecake mixture into the prepared crust. Using half of the cinnamon mixture, draw lines with the cinnamon mixture into the cheesecake and then swirl them together with a butter knife. Top with remaining cheesecake, then remaining cinnamon mixture, swirling together. Bake for approx. 35-40 minutes, or until cheesecake is set and the center slightly jiggles. Cool completely, then refrigerate for at least 2 hours before serving.

## Pumpkin Roll

*Franca Mozzone*

### Ingredients

3 eggs		2 tablespoons butter, softened
1 cup white sugar	1 tsp baking soda	
2/3 cup canned pumpkin	1/2 cup chopped walnuts	8 ounces cream cheese
3/4 cup all-purpose flour	1 cup confectioner's sugar,	
1/2 tsp ground cinnamon	plus more for dusting	
1/2 tsp ground nutmeg	3/4 tsp vanilla extract	

### Directions

Preheat oven to 375 degrees. Grease a 15 x 10 x 1 inch baking pan and line with parchment paper, then grease and flour the paper. In a large bowl, beat eggs on high for five minutes. Gradually add white sugar and pumpkin, then add flour, cinnamon, and baking soda. Spread batter evenly in pan, and sprinkle walnuts evenly on top. Bake for 15 minutes, or until cake springs back when lightly touched. Immediately turn out onto a linen towel dusted with confectioners' sugar. Peel off paper and roll cake up in the towel, starting with the short end. Set aside to cool. To prepare the filling, mix confectioner's sugar, vanilla, butter, and cream cheese together until smooth. Carefully unroll the cake. Spread filling over cake to within 1" of edges. Roll up again, then cover and chill until serving. Dust with additional confectioner's sugar, if desired.

## Drinks

### Bailey's Irish Cream

*Kim Pillischafske*

#### **Ingredients**

3 eggs	1/8 tsp coconut extract
1 cup cheap whiskey or scotch	1½ cup half & half
1½ Tbsp. chocolate syrup	1 can sweetened condensed milk

#### **Directions**

Blend all ingredients together for 1 minute, and refrigerate. Consume within one month.

### Myhra's Margaritas

*Kelly Hill*

#### **Ingredients**

12 oz. can frozen lemonade	¾ can tequila
¾ can water, using lemonade can	4 oz. triple sec

#### **Directions**

For frozen margaritas, blend ingredients together with ice. For margaritas on the rocks, stir ingredients in a pitcher and pour over ice. Serve in salt or sugar rimmed glasses.

### Cranberry Mojitos

*Kelly Hill*

#### **Ingredients**

1 Tbsp. lime zest	32 oz. preferred cranberry juice
½ cup freshly squeezed lime juice	2 cups light rum
3 cups loosely packed fresh mint leaves, plus more for garnish	3 cups chilled club soda or seltzer water
½ cup sugar or simple syrup	8 cups of ice cubes

#### **Directions**

Blend lime zest, lime juice, mint, and sugar, pulsing until mint is chopped. In large pitcher, combine mint mixture, rum, and cranberry juice. Gradually stir in club soda or seltzer water. To serve, pour mojitos over ice and garnish with mint leaf.

### Hot Buttered Rum Batter

*Ginger McKee*

#### **Ingredients**

1 lb. butter	1 quart vanilla ice cream, softened
1 lb. brown sugar	1 Tbsp. ground cinnamon
1 lb. confectioners' sugar	1 tsp ground nutmeg

#### **Directions**

Melt butter in a large pot over medium heat. Stir in brown sugar and confectioner's sugar. Remove from heat, and whisk in the ice cream, cinnamon, and nutmeg. Pour mixture into a plastic container, seal, and freeze. Consume within 3 months. To serve in a coffee mug, measure 1 Tbsp. Hot Buttered Rum Batter and 1 oz. rum, then fill cup with boiling water. Stir, and top with lightly sprinkled nutmeg for garnish.

## Captain Morgan Lemonade

*Nancy Suchomski*

### **Ingredients**

2½ cups water	¼ cup Captain Morgan rum
3 cups club soda	limes and mint leaves for garnish, if desired
1 tub crystal light lemonade	

### **Directions**

Combine all ingredients in a pitcher. Serve chilled over ice and garnish with lime and mint.

## German Mulled Wine—Gluhwein

*Aimee Densmore*

### **Ingredients**

1 bottle Barefoot Red Moscato, or preferred red wine	1 lemon, sliced
3 cups unsweetened apple cider	1 lime, sliced
¼ cup honey	1 orange, sliced
¼ cup blackberry brandy	¼ cup mulling spices, such as Walnut Street Tea Company

### **Directions**

In a crock pot, dissolve honey, cider, and wine. Make a sachet for the mulling spices with cheesecloth and kitchen twine, and add sachet to crock pot. Heat on low until mixture is fragrant and steamy. Stir often to help honey dissolve. Just before serving, add brandy and sliced fruit. To serve, ladle into wine glasses or mugs. Store refrigerated for a few days, reheating as desired.

## Dirty Arnold

*Kelly Dennemann*

### **Ingredients**

1 shot of Vodka	½ glass of unsweetened tea
½ glass of lemonade	Lemon twist
	Ice

### **Directions**

Mix vodka, lemonade, and unsweetened tea. Serve over ice and garnish with lemon twist.

## Apple Cider Champagne Sangria

*Morgan Johnson*

### **Ingredients**

#### *Single Serving*

¼ cup apple cider	½ cup ginger ale or diet ginger ale
½ cup dry champagne	Ice

#### *Large Batch*

2 bottles dry champagne	6 cans ginger ale or diet ginger ale
3 cups apple cider	

### **Directions**

In an ice-filled glass or pitcher, stir cider and champagne together, and top with ginger ale.