

Recipes of EIG

Summer Edition 2020

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Recipe by:

Amy Schaubel

Ingredients

- 1 package fudge brownie mix (13x9" pan size)
- 2½ cups cold whole milk
- 1 package (3.4 oz.) instant cheesecake or vanilla pudding mix
- 1 package (3.3 oz.) instant white chocolate pudding mix
- 1 carton (8 oz.) frozen whipped topping, thawed
- 2 to 3 Heath candy bars (1.4 oz. each), chopped



Toffee Brownie Trifle

Prepare and bake the brownies according to the package directions for cake-like brownies, using a greased 13x9" baking pan. Cool completely on a wire rack.

In a large bowl, beat the milk and pudding mixes on low speed for 2 minutes. Let stand until soft-set, about 2 minutes. Fold in the whipped topping.

Cut the brownies into 1" cubes. Place half of the cubes in a 3 quart trifle bowl or serving dish. Cover with half of the pudding mixture. Repeat the layers. Sprinkle with chopped candy bars.

Refrigerate.

I make this dessert for birthdays instead of cake. To make it extra special, I add additional toffee chunks on top of each layer.



Recipe by:

Anne Mank

Ingredients

Cookies:

- 1 15.25 to 16.5 oz. package butter recipe chocolate cake mix
- 3 T. instant chai tea latte mix, any flavor *
- ½ cup butter, softened
- 1 large egg
- 3 T. milk
- 1 cup milk chocolate chips

Drizzle:

- 1½ cups powdered sugar
- 1½ tsp. ground cinnamon
- 3 to 5 tsp. water

* Instead of using the chai latte tea mix, you could substitute 1½ tsp. ground cinnamon, 1 tsp. ground cardamom, 1 tsp. ground ginger and ¼ tsp. ground cloves.



Chocolate Chai Latte Cookies

Preheat the oven to 350 degrees.

Combine all of the cookie ingredients except the chocolate chips in a bowl. Beat on medium speed with an electric mixer until well mixed. Stir in the chocolate chips.

Shape the dough into 3/4" balls. Place 2" apart onto ungreased cookie sheets. Bake for 9-11 minutes or until the tops are set and cracked. Cool 2 minutes on the cookie sheets; remove to a cooling rack. Cool completely.

Combine the powdered sugar and cinnamon in a bowl. Add enough water for desired drizzling consistency. Drizzle over the cooled cookies. (Instead of making a drizzle, mix together ¼ tsp. ground cinnamon and ¼ powdered sugar and sprinkle over the cookies.)

Store between sheets of wax paper in a container with a tight-fitting lid.



This is one of my very favorite cookie recipes

Recipe by:

Brett Engelking

Ingredients

- 2 jars stuffed Spanish olives – the bigger the better
- 1 tsp. salt
- ½ tsp. paprika
- 1 cup all-purpose flour, sifted
- 2 cups grated sharp cheddar cheese
- 1 stick butter, softened



Cheese Olives

Drain the olives well on paper towels.

Blend the butter and cheese with the paprika and salt. Add the flour. Mix well.

Wrap dough around each olive, place on a cookie sheet and chill in the refrigerator for 4-5 hours.

After chilling, bake in a 400 degree oven for 10-15 minutes.

Serve warm.

While looking through my recipes, I came across this one from an old neighbor from 30 years ago. I have not had them in 20 years so I'm thinking I need to make them soon. I remember them being really good!



Recipe by:

Brett Engelking

Ingredients

- 12 oz. center-cut thick bacon, ½" diced
- 2½ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- ¼ tsp. baking powder
- ½ cup (1 stick) unsalted butter, at room temperature
- ½ cup reserved bacon fat, chilled
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 3 T. Maker's Mark bourbon
- 1 tsp. vanilla extract
- 2 large eggs
- 8 oz. dark chocolate, chopped

Bourbon Bacon Chocolate Chunk Cookies

In a large skillet, cook the bacon until the pieces are golden brown and crisp. Remove the bacon from the skillet and put onto a plate lined with paper towels to drain.

Reserve the bacon fat in the pan. You'll need ½ cup of the bacon fat - spoon into a ½ cup measuring cup and refrigerate until it is solidified.

Preheat the oven to 375 degrees.

In a medium bowl, whisk together the flour, baking soda, salt and baking powder.

In a separate large bowl, use an electric mixer to combine the butter, bacon fat, sugars, bourbon and vanilla. Mix in the eggs, one at a time, until well combined. Beat in the flour mixture. Stir in the bacon pieces and chocolate pieces. (If you'd like your cookies to look really pretty, save a few bacon pieces and chocolate pieces to add to the top of each cookie dough blob when baking.) Drop by rounded tablespoonfuls onto parchment or silpat lined baking sheets; about 2" apart.

Bake for 9 to 11 minutes or until the cookies are lightly browned. Let stand on cookie sheets for about 5 minutes, then remove the cookies to a cooling rack to cool completely.

Store the cookies in an airtight container for up to 5 days -or- store in a covered container or ziploc bag in the freezer for up to 6 weeks.



I made these cookies for Easter this year. They turned out great! Not only did I smoke the bacon first but then I baked the cookies on the smoker as well. They were awesome. The alcohol burns off in the baking process so while it leaves a great flavor, they are definitely kid friendly.

Recipe by:

Chris Korenak

Ingredients

- 2 – 3 oz. baby arugula
- 4 ears of corn, shucked (about 3 cups)
- 1 red bell pepper, diced
- 1/2 red onion, diced
- 1 lemon, juice of
- 1-2 tablespoons olive oil, optional
- Mineral salt & fresh cracked pepper, to taste



Corn Arugula Salad

Remove the husks and stringy fibers from the corn cut/slice the corn off the cob (2-15 oz. cans of fresh corn will work). Prep the bell pepper and onion.

In a large mixing bowl, place the arugula, corn, bell pepper and onion. Add the lemon juice, olive oil and salt & pepper. Mix well to combine. Taste for seasoning adding more lemon juice or salt & pepper as needed.

Serve right away, or let the salad set for about 10 minutes (you can also chill it if you like). The arugula will soften and slightly wilt during that time making the salad look more proportioned and not so arugula heavy (it makes it a little easier to eat).

Store leftovers in an airtight container in the refrigerator for up to 5 days or so.

This arugula and corn combination is a favorite of mine. Great for summer.



Recipe by:

Courtney Hull

Ingredients

- 2 cans Pillsbury biscuits, cut into quarters
- 1 15 oz. can of favorite pizza sauce
- 1 lb. ground beef, browned and drained
- 3 cups mozzarella cheese
- Additional pizza toppings of your choosing



Pizza Casserole

Preheat the oven to 350 degrees.

Put cut biscuits in a 13x9" pan that has been sprayed with non-stick cooking spray.

Pour pizza sauce over top.

Add ground hamburger and spread evenly. Add any other ingredients (pepperoni, mushrooms, peppers, etc.).

Bake for 25 minutes.

Sprinkle mozzarella cheese on top and bake for an additional 10 minutes.



This pizza casserole recipe is from my boyfriend's mom who got the recipe from a friend. I love simple pass-down recipes as they are the most flavorful and you just feel homey when you eat them.

Recipe by:

Courtney Hull

Ingredients

- 5 cups prepared brown rice
- 1 T. olive oil or coconut oil
- 4 T. garlic, finely chopped
- 3-4 green onions, chopped
- 1 small red onion, chopped
- 2½ lb 93/7 lean ground turkey
- 2 red bell peppers, chopped
- ½ tsp. red pepper flakes (can be omitted if you prefer less spice)
- 2 tsp. chili powder
- 1½ tsp. cumin
- 1 tsp. cayenne pepper (can be omitted if you prefer less spice)
- 1 tsp. cinnamon
- 1 tsp. thyme
- 1 tsp. salt



Turkey Dirty Rice

Prepare brown rice so it yields 5 cups cooked rice.

While the rice is cooking, heat oil in a large skillet on medium heat; sauté garlic, green and red onions for about 2 minutes. Add ground turkey and cook until turkey is fully done; stir frequently and continuously break large chunks of turkey into smaller pieces.

Stir in bell peppers, pepper flakes, spices, and thyme

Add cooked rice to turkey mixture and mix well. Add salt to taste.

This recipe is from my sister and has become one of my absolute favorites. It gets better the next day as you let the flavors combine. I usually serve a vegetable like green beans on the side.



Recipe by:
Debbie Just

Ingredients

Melt together:

- 1 bag caramels
- ½ cup evaporated milk

Mix in bowl:

- 1 German chocolate cake mix
- ½ cup evaporated milk
- ¾ cup melted butter
- 1 cup chopped pecans



Caramel Brownies

Preheat the oven to 350 degrees.
Grease and flour a 13x9" baking pan.

Pat ½ of the cake mixture into the baking pan. Bake for 6 minutes. Remove from the oven and sprinkle 1 cup chocolate chips over the top. Spread the caramel mixture over the top of the chocolate chips and then crumble remaining cake mixture over the top. Bake 15-18 minutes more.

Cool to set the caramel layer and then cut into squares.



These brownies were one of my mom's "go to" if she needed to take a treat, so she always had the ingredients on hand. Whenever I make these now I think of her, all the wonderful treats she would make for us, and her love of baking for others.

Recipe by:
Diane Byrne

Ingredients

- 1 cup sour cream
- ¼ cup chopped fresh cilantro plus more for garnish
- 2 tsp. kosher salt, divided
- ¾ tsp. chipotle chili powder, divided
- 1 (2¼ lb.) head cauliflower, cut into florets
- 2 T. olive oil
- 1 tsp. garlic powder
- 1 tsp. ground cumin
- ½ tsp. black pepper
- ¼ tsp. cayenne pepper

Anthony Le Pape's Roasted Mexican Cauliflower Bites

Preheat the oven to 400 degrees.

Stir together the sour cream, ¼ cup cilantro, ½ tsp. salt and ¼ tsp. chipotle chili powder in a bowl. Cover and chill until ready to serve.



Toss together the cauliflower florets and olive oil on a large rimmed baking sheet. Stir together the garlic powder, cumin, black pepper, cayenne pepper, 1½ tsp. salt and ½ tsp. chipotle chili powder in a small bowl. Sprinkle over the cauliflower and toss until evenly coated. Spread mixture in a single layer.

Roast in the oven until the cauliflower is slightly charred and tender-crisp, turning once halfway through baking, about 25 minutes.

Spread the sour cream mixture on a large platter; top with the cauliflower and sprinkle with chopped cilantro for garnish.

Quick tip – If you can't cook the cauliflower soon after buying, remove any cling wrap (which can speed up rot) and place it in a plastic bag with a dry paper towel to absorb moisture. It will stay fresh up to 7 days.

Recipe by:

Diane Byrne

Ingredients

- 1 lime, cut into wedges (optional)
- Kosher salt (optional)
- 1 cup ruby red grapefruit juice
- ½ cup freshly squeezed lime juice (4 limes)
- 1 cup orange liqueur, such as Triple Sec
- 2 cups ice
- 1 cup white tequila



Pink Grapefruit Margaritas

If you like a salt rim on the glasses, rub the lime around the edge of the glass and then dip the rim of each glass lightly in a plate of kosher salt. Set aside to dry.

Combine the grapefruit juice, lime juice, orange liqueur and ice in a blender and puree until smooth. Pour into a large pitcher and stir in the tequila. If you're not serving the margaritas in salted glasses, stir 1/4 teaspoon of salt into the pitcher of margaritas.

Serve ice cold.



This recipe is from one of my favorite chefs on The Food Network, Ina Garten. The margaritas are a cool complement to a cauliflower appetizer that you will find in this recipe book.

Recipe by:

Diane Gastrow

Ingredients

- 2⅓ cups all-purpose flour
- ⅔ cup firmly packed light brown sugar
- ¾ cup margarine or butter
- 1 egg, slightly beaten
- 1 cup coarsely chopped nuts
- 1 12 oz. package semi-sweet chocolate chips
- 1 14 oz. can sweetened condensed milk
- 1 10 oz. package toffee bits



Chocolate Chip Toffee Bars

Preheat the oven to 350 degrees.

In a large bowl, stir together flour and sugar. Cut in margarine or butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1½ cups chocolate chips and nuts. Reserve 1½ cups mixture. Press remaining crumb mixture onto bottom of a greased 13x9" baking pan.

Bake for 10 minutes.

Pour sweetened condensed milk evenly over the crust. Top with 1½ cups toffee bits. Sprinkle reserved crumb mixture and remaining ½ cup chocolate chips over top.

Bake for 25 to 30 minutes or until golden brown.

Sprinkle with remaining ¼ cup toffee bits.

Cool completely.

Cut into bars.

These bars are something that my mom made for our family when I was growing up. They are rich and decadent and bring back fond memories of family dinners and parties.



Recipe by:

Diane Gastrow

Ingredients

- 1 14 oz. can jellied cranberry sauce
- 1 12 oz. bottle chili sauce
- ¾ cup packed brown sugar
- ½ tsp. ground cumin
- ¼ tsp. cayenne pepper
- 1 32 oz. package frozen fully cooked homestyle meatballs, thawed



Cranberry Chili Meatballs

In a large saucepan over medium heat, combine the first six ingredients; stir until the sugar is dissolved. Add the meatballs; cook for 20–25 minutes until heated through, stirring occasionally.

Note – to prepare in a slow cooker, heat the sauce ingredients as directed. Add the sauce and the meatballs to a 4-quart slow cooker. Cook, covered, on low for 2-3 hours or until heated through.

Yield: About 6 dozen



I found this recipe online when I was looking for a good appetizer recipe. I take meatballs to many social gatherings where they ask for me to bring an appetizer to share. Many have asked for a copy of the recipe because the meatballs are so delicious and easy to make.

Recipe by:

Fran Hughes

Ingredients

- ¾ cup chopped onion (one large)
- ¾ tsp minced garlic
- 1 ½ cups chopped pepper
(1 ½ - 1 ¾ large)
- 2 ½ cups diced tomatoes
(about 3 medium)
- 3 tsp salt
- ½ tsp sugar
- ¼ tsp pepper
- 1 tsp paprika
- 1 cup celery – diced
(2 large stalks)
- 1/3 cup oil
- ½ cup lemon juice
- 4 cups V8 Juice
- Cucumber – diced (about 2)
- Optional – avocado,
green beans cut about ¼ - ½",
2-3 T. sherry vinegar



Gazpacho

Combine all ingredients and enjoy!

At first glance I didn't think I'd like this, but it quickly became a family favorite.



Recipe by:

Fran Hughes

Ingredients

- 1 ½ lbs. hamburger meat
- 1 4 oz. can diced green chiles (or whole)
- 2 10oz can cream of mushroom soup
- 1 ½ lbs. shredded cheddar cheese
- 12 corn or flour tortillas
- 1 can mild enchilada sauce



Green Chile Enchiladas

Drain chiles – if using whole ones, cut in half & remove seeds

Blend chiles and mushroom soup. Pour 1 cup in bottom of 9x13 pan.

Warm enchilada sauce.

Cook hamburger meat – drain fat.

Dip tortilla shell into enchilada sauce. Fill each shell with hamburger & cheese. Roll & place in pan.

Pour remaining soup mixture over all. Top w/ cheese. Bake at 375 degrees for 25 minutes.

Optional: add onions, green pepper, corn or refried beans to the hamburger.



This recipe is messy to make but so worth it! It's been a long-time family favorite and freezes well too!

Recipe by:

Heather Deaton

Ingredients

- 3 lb. butternut squash, seeded, peeled and cut into one inch chunks
- ½ cup apple cider, plus extra as needed
- Salt and pepper
- 4 T. unsalted butter, melted
- 2 T. heavy cream, warmed
- 2 T. brown sugar



Cider-Braised Butternut Squash

Combine squash, ½ cup cider and ½ tsp. salt in a slow cooker. Cover and cook until squash is tender, 4-6 hours on low.

Mash squash thoroughly with potato masher. Stir in butter, cream and sugar. Add additional apple cider if the mixture is too thick. Season with salt and pepper to taste.

I adapted this recipe from America's Test Kitchen. I love to make it for parties and get togethers in the fall with cider and squash from my favorite local farm, Craigland Farms in Mukwonago, WI. They are long-time vendors at Fondy Farmers Market.



Recipe by:

Heather Deaton

Ingredients

- 2 ripe bananas
- 2 cups rolled oats
- ¼ cup natural almond butter or peanut butter
- ¼ cup honey
- 2 T. mini chocolate chips (dark)
- ½ tsp. cinnamon
- 2 T. ground flaxseed



Banana Oat Energy Bites

Mash up the bananas in a large bowl.

Stir in rolled oats, almond butter, honey, chips, cinnamon and flaxseed.

Roll mixture into 1-inch balls or press into a flat baking dish for bars.

Refrigerate for 2 hours. Cut into small pieces if making bars.

Store the energy bites in the refrigerator to enjoy all week.



I got this recipe from a wellness coach at the Wisconsin Athletic Club. I make a double batch and freeze them to enjoy over time when I crave a sweet treat without guilt and want a boost of energy! #judgmentfreesnacking

Recipe by:

Jamie Williams

Ingredients

- ½ cup shortening
- ½ cup butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- ½ tsp. baking soda
- 2 eggs
- 1 tsp. vanilla extract
- 2½ cups flour
- 1 package chocolate chunks
- 1 package vanilla chunks
- 1½ cups chopped nuts (optional)



Awesome Cookies

Preheat the oven to 375 degrees.

Beat together shortening and butter. Add brown sugar, sugar and baking soda. Mix well. Beat in 2 eggs and vanilla extract. Stir in the flour. Add the chocolate chunks, vanilla chunks and nuts. Mix thoroughly.

Bake for 8-10 minutes.

These cookies are one of my family's favorite recipes.



Recipe by:

Jamie Williams

Ingredients

- ½ envelope Lipton onion soup mix
- 2 T. granulated sugar
- ½ cup ketchup
- ¼ cup vinegar
- ¼ cup salad oil
- 1 T. prepared mustard
- ¼ tsp. salt
- dash hot sauce
- ½ cup water



Darn Good BBQ Sauce

Mix all ingredients together and bring to a boil. Reduce heat to simmer.

Perfect on kabobs and grilled chicken.



This sauce can be used in a wide variety of ways.

Recipe by:

Jean Range

Ingredients

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 4 tsp. baking powder
- ½ tsp. salt
- 1⅓ cups milk
- ½ cup peanut butter



Peanut Butter Bread

Preheat the oven to 325 degrees.

Mix the dry ingredients together in a bowl. Add the milk and stir. Add the peanut butter and stir again.

Pour the batter into a greased loaf pan.

Bake for 1 hour.

I was in the mood to make a quick and easy bread one day and I looked up "peanut butter bread" on the internet and I ran across this recipe. I added 1½ cups chocolate chips for a little extra sweetness.



Recipe by:

Jean Range

Ingredients

- 10 oz. eggplant, cut into strips (from 1 small or ½ large)
- 1 tsp. olive oil
- ½ tsp. kosher salt
- Fresh cracked pepper
- ½ cup Italian seasoned breadcrumbs (may substitute with gluten-free bread crumbs)
- 2 T. parmesan cheese
- 1 large egg white, beaten
- Cooking spray
- 1 cup marinara sauce for dipping (optional)



Baked Eggplant Sticks

Preheat the oven to 450 degrees. Line two baking sheets with parchment paper and lightly spray with cooking spray.

Place the eggplant strips in a bowl and season with olive oil, salt and pepper. Set aside.

Combine the breadcrumbs and parmesan cheese together in a bowl. Put the beaten egg whites in another bowl.

Dip a few eggplant strips at a time into the egg whites, then into the breadcrumb mixture. Using a fork, remove the eggplant strips from the crumbs and place on the baking sheets.

Repeat with the remaining eggplant strips.

Spray with more oil and bake for 10 minutes on the middle oven rack.

Turn the strips over and bake for an additional 5 minutes or until golden.

Serve hot with marinara sauce, if desired.

Note – these may also be made in an air fryer. Cook in batches, putting the sticks in the basket in an even layer, being careful not to overcrowd it. Spritz with olive oil spray. Air fry at 350 degrees for 10 minutes, turning the strips over halfway through cooking.



Enjoy this appetizer without all of the guilt – light on calories but oh-so- tasty.

Recipe by:

**Jeff and Stephanie
Ellenbecker**

Ingredients

- 8 large eggs
- Kosher salt
- Pepper
- 3 T. olive oil
- 8 oz. Yukon gold potatoes, diced
- 1 small onion, diced
- 6 oz. kielbasa, sliced
- 2 oz. pepper jack cheese, shredded
- ½ cup fresh flat-leaf parsley, chopped



Breakfast Casserole

In a large bowl, whisk together the eggs, 1 T. water, ½ tsp. salt and ½ tsp. pepper.

Heat 2 T. olive oil in a 10 inch non-stick skillet over medium heat. Add the potatoes and the onions and cook, covered, stirring occasionally, until golden brown, about 5 minutes. Add the Kielbasa to the pan and cook, uncovered, stirring occasionally, until golden brown, about 5 minutes. Transfer the potato mixture to a plate.

Add 1 T. olive oil to the skillet and add the egg mixture. Cook, stirring every few seconds with a rubber spatula, to desired doneness, 2 to 3 minutes for medium-soft eggs. Fold in the potato mixture, the cheese and the parsley.

This is our family's favorite breakfast. Sometimes we will add rice as well. It is tasty and heavy - perfect for a winter morning. If we have a little bacon, we'll sneak that in too.



Recipe by:

Jill Economou

Ingredients

- 2 lb. spinach
- ½ lb. feta cheese, crumbled
- ½ lb. cottage cheese
- 1 medium onion, chopped
- 2-3 eggs
- Fresh dill (optional)
- Fresh parsley (optional)
- Green onions, diced (optional)
- ¾ lb. butter, melted
- Salt and white pepper to taste
- 1 box filo dough



Spanakopita (Spinach Pie)

Preheat the oven to 350 degrees.

Clean and chop the spinach and place in a large mixing bowl. Add the feta cheese, cottage cheese, onion, salt and pepper. Also, if using, add the dill, parsley and green onions at this time. Whip the eggs and add to the mixture.

Grease a 13x9" pan and layer half of the filo dough into the pan, one sheet at a time, buttering each individual sheet. You must work quickly as the filo dough dries out quickly. Spread the spinach mixture on top of these layers of filo dough. Cover with the remaining half of the filo dough, again buttering each individual sheet. Score the filo on top.

Bake for 1 hour or until brown on top.

Serve warm.



This is a tasty appetizer that my family makes every Greek holiday. It's something different and really yummy ... even if you don't typically like spinach!

Recipe by:

Julie
Ellenbecker-Lipsky



Ingredients

- 4 chicken breasts
- 16 oz. cream cheese
- 1 packet (1 oz.) Hidden Valley Original Ranch Seasoning, Salad Dressing and Recipe Mix
- Small Hawaiian dinner rolls

Slow Cooker Creamy Chicken

Place all of the ingredients in a slow cooker. Cook on low setting for 4-6 hours or until the chicken is cooked.

Shred the chicken stir with all of the ingredients.

Serve with rolls.

This is my daughter, Mia's, favorite easy comfort food. We also like to serve this at Packer parties.



Recipe by:

Karen Ellenbecker

Ingredients

- 1 lb. baby Dutch yellow potatoes
- 3 ears of corn
- ¼ cup unsalted butter, melted
- 4 cloves of garlic
- 1 T. Old Bay seasoning
- 1 lb. medium shrimp, peeled and deveined
- 1 (12.8 oz.) package smoked andouille sausage, thinly sliced (I like to cut it a little thicker)
- 1 lemon, cut into wedges
- 2 T. chopped fresh parsley leaves



Sheet Pan Shrimp Boil

Preheat the oven to 400 degrees. Lightly oil a baking sheet or coat with nonstick spray.

In a large pot of boiling salted water, cook the potatoes until just tender and parboiled, about 10-15 minutes. Stir in corn during the last 5 minutes of cooking time. Drain well.

In a small bowl, combine the butter, garlic and Old Bay seasoning.

Place potatoes, corn, shrimp and sausage in a single layer onto the prepared cookie sheet. Stir in butter mixture and gently toss to combine.

Place the cookie sheet in the oven and bake for 12-15 minutes or until the shrimp are opaque and the corn is tender.

Serve immediately with lemon wedges and garnish with parsley, if desired.

The Magic ingredient is LOVE.....



I like to make this recipe for guests. It is easy and I can prepare it in advance and spend time with my friends rather than in the kitchen.

Recipe by:

Karen Miller

Ingredients

- 1½ lb. ground beef, extra lean (raw)
- ½ cup dry breadcrumbs
- ½ cup chopped onion
- ⅓ cup barbecue sauce, divided
- 1 T. prepared mustard
- 1½ tsp. chili powder
- 1 tsp. garlic powder
- ½ tsp. salt
- ½ tsp. freshly ground black pepper
- 2 large egg whites
- Cooking spray



Barbecue Meatloaf

Preheat the oven to 350 degrees.

Combine the beef, breadcrumbs, onion, 1 tablespoon barbecue sauce and remaining ingredients except cooking spray in a large bowl.

Shape the meat mixture into a 9x5 inch loaf on a broiler pan coated with cooking spray. Spread the remaining barbecue sauce over top of the meatloaf. Bake at 350 degrees for 1 hour or until a thermometer registers 160 degrees. Let stand 10 minutes.

Yield: 6 servings

I found this recipe in Cooking Light Magazine years ago and it has always been a hit! Use your family's favorite barbecue sauce to prepare this simple meatloaf. I like to use a spicy sauce for an extra kick.



Recipe by:

Kate Murphy

Ingredients

- 1 lb. chicken tenders
- 1 stick butter
- ¼ cup olive oil
- 4-6 garlic cloves, crushed
- 1 cup Italian breadcrumbs
- ¾ cup parmesan cheese
- ¼ cup fresh parsley, chopped
- Salt
- Pepper
- 2 lemons
- Paprika



Chicken Spiedini

Preheat the oven to 350 degrees.

Put the butter, olive oil and garlic in a bowl and microwave until the butter is melted.

Cut the chicken tenders in half. Add to the butter mixture.

In a separate bowl, mix the bread crumbs, parmesan cheese, chopped parsley, a pinch of salt and a pinch of pepper.

Butter a casserole dish or spray with non-stick cooking spray.

Remove the chicken tenders from the butter mixture and dredge in the bread crumb mixture.

Place the chicken tenders in the casserole dish so that they are touching. Squeeze the lemons over the chicken and drizzle any remaining butter mixture over the top. Sprinkle lightly with paprika and add salt and pepper to taste.

Bake for 45 minutes to 1 hour.

Note – this dish can be enjoyed plain but it is also nice served with a side of whole wheat pasta tossed with olive oil, fresh garlic and diced roma tomatoes.



This is my go-to recipe when I need to provide a meal for a friend or a neighbor. It was first given to me right after my son Owen was born - a friend dropped it off.

Recipe by:

Kate Murphy

Ingredients

- 9 oz. packaged cheese tortellini
- ½ cup Italian salad dressing
- ½ tsp. Tabasco sauce
- 40 kalamata olives
- 40 grape tomatoes
- 40 thin slices genoa salami
- 20 baby mozzarella balls
- 40 pieces basil, torn
- 20 pieces chopped artichoke hearts
- 10 long wooden skewers



Antipasto Skewers

Cook the tortellini according to the package directions. Drain and quickly rinse in cold water.

In a large resealable plastic bag, combine the tortellini with the salad dressing and hot sauce. Seal the bag and turn it around a few times to coat. Refrigerate at least 15 minutes or up to 4 hours. When ready to assemble, drain and discard any remaining marinade.

For each skewer, thread an olive, tomato, basil, tortellini, basil, folded salami slice, mozzarella ball, tortellini, basil, folded salami slice, artichoke heart, tomato and olive. You can switch up the arrangement on the skewer any way that you like.

Serve immediately.

These skewers are so easy for entertaining when you want something with more nourishment than chips and salsa!



Recipe by:
Kelly Whitt

Ingredients

- 1 can spicy black beans
- 2 cans kidney beans
- 1 can chili-ready diced tomatoes
- 1 15 oz. can tomato sauce
- Green pepper, diced
- 1 bag frozen veggie crumbles
- 1 T. chili powder
- Fritos
- Vegan cheese, shredded



Kelly's Vegan Chili

Add all ingredients except Fritos and cheese to a slow cooker. Cook on low for 8 hours. (This can also be cooked on the stove top on medium high heat for 1 hour.)

Serve topped with Fritos and cheese.



My daughter's New Year's Resolution for 2019 was to go vegan. She has now been eating vegan for more than a year and because I make dinner for the whole family, we've all become at least part-time vegans as well. This chili recipe was adapted from different recipes I found online.

Recipe by:
Kelly Whitt

Ingredients

Cake Ingredients:

- 1 cup unsweetened almond milk
- 1 T. apple cider vinegar
- 2 cups all-purpose flour
- 1¾ cups granulated sugar
- ¾ cup cocoa powder
- 2 tsp. baking powder
- 1½ tsp. baking soda
- 1 tsp. salt
- ½ cup vegetable oil
- ⅔ cup unsweetened applesauce
- 1 T. vanilla extract
- 1 cup boiling water

Frosting Ingredients:

- ½ cup cocoa powder
- ¾ cup vegan butter sticks (Earth Balance brand recommended), softened
- 2 cups powdered sugar
- 1 tsp. vanilla extract
- ¼ cup unsweetened almond milk

Vegan Chocolate Cake

Cake Instructions:

Preheat the oven to 350 degrees. Grease 2 round 9" cake pans.

In a small bowl, add 1 cup unsweetened almond milk and 1 tablespoon apple cider vinegar. Set aside.

In a large bowl, add the flour, sugar, cocoa powder, baking powder, baking soda and salt. Whisk well to combine.

Then add the oil, applesauce, vanilla and the mix of almond milk and vinegar that you set aside. Mix well either by hand or with a mixer. When well mixed, slowly add the boiling water until combined. The batter will look runny - this is correct!

Divide the batter between the 2 cake pans and bake for 30-35 minutes or until a toothpick comes out clean. Let them cool completely before adding frosting.

Frosting Instructions:

In a large bowl, add cocoa powder and softened vegan butter. Use a mixer to combine. Add powdered sugar and vanilla, then add milk until you achieve the best consistency. You can add more milk or powdered sugar until you get the fluffiness you desire. When the cake is cooled, frost the first layer and then add the second and frost it as well.



My daughter and I made this vegan chocolate cake with frosting during quarantine. I was glad I had help making it the first time. The original recipe made twice as much frosting than we didn't need, so I halved the recipe here. We have two little tubs of leftover frosting in our fridge! And the cake was still thick with frosting. You won't miss the dairy or egg in this cake and no one else will either! The cake is the most moist I have ever made, vegan or otherwise!



Recipe by:

Kristen Cantrell

Ingredients

- 1 box (16.5 oz.) Red Velvet cake mix, with ingredients to bake a 13x9" cake
- 1 cup canned cream cheese frosting
- 16 oz. Ghirardelli white chocolate melting water
- ½ cup Ghirardelli dark chocolate melting water, melted
- Sprinkles (optional)



Red Velvet Cake Balls

Prepare the cake mix according to package directions for a 13x9" cake. Allow to cool slightly.

Dump the cake into a bowl and crumble with your hands. Mix in 1 cup of the canned frosting.

Line a baking sheet with parchment paper. Using your hands, roll the cake into 1½ to 2 inch size balls.

Freeze the cake balls for 1 hour.

When ready to dip, melt the white chocolate according to package directions. Press a toothpick into one of the cake balls and dunk it in the white chocolate. Tap on the side of a bowl to remove excess chocolate. Slide off the toothpick (using a second toothpick) and drop onto parchment paper. Repeat with remaining cake balls.

Drizzle the balls with melted dark chocolate and immediately add sprinkles, if desired.

Store in an airtight container in the refrigerator until ready to eat, up to 3 days for best flavor.



I made this recipe for the first time last Christmas. They will be a permanent addition to my Christmas cookie tray every year. The tweak that I made was that I left off the dark chocolate drizzle and just used red sprinkles. These treats looked so great on my Christmas cookie tray.

Triple Layer Chocolate Cake

Recipe by:

Kristen Cantrell

Ingredients

Cake:

- 2 cups granulated sugar
- 1¾ cup flour
- ¾ cup Hershey's cocoa
- 1½ tsp. baking powder
- 1½ tsp. baking soda
- 1 tsp. salt
- 2 eggs
- 1 cup buttermilk
- ½ cup canola oil
- 1 tsp. vanilla extract
- 1 cup hot coffee

Frosting:

- ¾ cup (1½ sticks) butter
- 1 cup cocoa
- 4½ cups powdered sugar
- ½ cup milk
- 1½ tsp. vanilla extract

Preheat the oven to 350 degrees. Grease and flour three 9" round cake pans. Line bottoms of pans with parchment paper. Grease parchment paper. Set aside.



Stir together sugar, flour, cocoa, baking powder, baking soda and salt in a large bowl. Add eggs, buttermilk, oil and vanilla. Using a mixer, beat on medium speed for 2 minutes. Carefully stir in the hot coffee. The batter will be very thin. Pour the batter evenly into the three prepared cake pans.

Bake for 20-23 minutes or until a toothpick inserted in the center of each pan comes out clean. Cool for 10 minutes and then remove the cakes from the pans and place on a wire rack. Cool completely. Frost with chocolate frosting.

To make the frosting: Melt the butter. Stir in the cocoa. Alternately add the powdered sugar and milk, beating to spreading consistency. Add small amounts of milk to thin if needed. Stir in the vanilla.

I made this cake for my son Keith's birthday and I also made them as cupcakes for my birthday. This recipe is yummy as either a cake or as cupcakes!



Recipe by:

Lauren Alles

Ingredients

- 2 tsp. butter
- 2 stalks celery, chopped
- 1 small onion, chopped
- 1 carrot, peeled and chopped
- 2 cloves garlic, minced
- 8 cups chicken broth
- 2 cups water
- 5 oz. shiitake mushrooms, sliced
- 8 oz. baby bella mushrooms, sliced
- 9 oz. three cheese tortellini
- Salt to taste
- ½ tsp. fresh ground pepper
- Parmigiano Reggiano, freshly grated (optional for topping)



Mushroom and Tortellini Soup

In a large pot, melt the butter over medium-low heat. Add the celery, onion, carrot and garlic, cover and reduce the heat to low and cook for approximately 8-10 minutes until the vegetables begin to soften.

Add the chicken broth, water, mushrooms and increase the heat to medium-high to bring to a boil. When the broth boils, add salt (to taste) and black pepper; stir to combine. Reduce the heat to low and simmer until the mushrooms are soft, about 20 minutes.

Add the tortellini and cook according to package directions for al dente. Once cooked, stir to combine and garnish with Parmigiano Reggiano, if desired.



Cold winter nights call for a warm comfort soup. I found this recipe that was easy to put together and turned out great!

Recipe by:

Lauren Alles

Ingredients

- 2 cups uncooked rotini pasta
- 2 tsp. olive oil
- 1½ cups onions, finely chopped
- 1 garlic clove, finely chopped
- 1 lb. lean ground beef (95% lean)
- ¾ tsp. salt
- ½ tsp. black pepper
- 2 T. tomato paste
- 28 oz. can diced tomatoes
- 2 T. Dijon mustard
- 2 cups grated cheddar cheese
- ¼ cup dill pickles, chopped



Cheeseburger Casserole

Preheat the oven to 350 degrees. Spray a 13x9" baking dish with cooking spray.

In a large pot of boiling salted water, cook the pasta according to the package directions for al dente and drain well.

Meanwhile, in a large skillet, heat the oil over medium-low heat. Add the onions and cook until soft, about 5 minutes. Stir in the garlic and cook for 30 seconds. Stir in the beef and cook until browned. Season with salt and pepper.

Stir in the tomato paste, then add the tomatoes and mustard. Let the mixture bubble gently until it is slightly thickened, about 2 minutes.

Toss the meat mixture with the pasta and spread it into the prepared baking dish. Top with the cheese and bake until the cheese is melted, about 15 minutes.

Sprinkle the chopped pickles over the top and serve.

I was looking for a lighter version of some of my favorite ingredients that I could meal prep for lunches and dinners. It was delicious and did not disappoint!



Recipe by:
Mark Zietz

Ingredients

- 2 cups flour
- 1 tsp. baking powder
- ¼ tsp. baking soda
- 1 tsp. salt
- 1 cup chopped walnuts (optional)
- 1 cup chocolate chips
- 2 T. hot water
- ⅔ cup vegetable oil
- 2 cups brown sugar
- 2 eggs
- 2 tsp. vanilla extract



Blondies

Preheat the oven to 350 degrees.

Mix the dry ingredients together, then mix in the wet ingredients. Pour the mixture evenly into a 13x9" pan.

Bake for 20 minutes or until a toothpick inserted in the center comes out clean.



The chewy center pieces are addictive! The recipe was passed down from my mother-in-law and I'm sure a few of my extra pounds come from this one dessert.

Recipe by:

Mark Zietz

Ingredients

- 16.5 oz. bread flour
- 2 tsp. granulated sugar
- ½ tsp. yeast
- 10.5 oz. ice water
- 1 T. vegetable oil
- 1½ tsp. salt
- 1 T. semolina flour
(to help slide pizza onto
pizza stone)



NY Style Thin Crust Pizza

Blend together the flour, sugar, yeast and ice water in a food processor and let the dough sit for 10 minutes.

Add the oil and salt to the dough and process until it forms a sticky ball. Knead the dough on an oiled countertop until smooth. Shape into a ball. Cover in an oiled bowl and refrigerate for 24 hours.

Preheat the oven to 525 degrees.

Divide the dough ball in half and stretch or roll each piece of dough into 12-inch diameter crusts.

Sprinkle a heavy layer of semolina flour on a pizza peel or edgeless cookie sheet then lay on the dough and add your favorite toppings.

Slide the pizza off the peel or cookie sheet onto a preheated pizza stone and bake for 10 minutes or until golden brown.

This pizza is so yummy that we rarely order out or buy frozen. The kids love adding their favorite toppings when we have family pizza night.



Recipe by:

Martha Kolbow

Ingredients

- 2 lb. potatoes, sliced thin
- 3 T. butter
- 2 T. cornstarch
- ½ cup sharp cheddar cheese
- Salt and pepper to taste
- 2½ cups milk
- ¼ cup finely chopped onion
- 1 T. butter



Creamy Scalloped Potatoes

Preheat the oven to 350 degrees.

Cut the potatoes into thin slices to measure 4 cups.

Melt 3 T. butter in a saucepan over low heat, blend in the cornstarch and seasonings. Cook over low heat, stirring until the mixture is smooth and bubbly. Remove from heat and stir in the milk. Heat to boiling, stirring constantly for 1 minute. Remove from the heat and stir in the cheddar cheese.

In a greased 2 quart casserole dish arrange the potatoes in 2 layers, topping each layer with half of the onions and half of the cheese sauce. Dot the top with 1 T. butter.

Bake for 1 hour.



This is one of my favorite potato dishes.

Recipe by:

Martha Kolbow

Ingredients

- 3 large ripe tomatoes, chopped
- 2 cucumbers, peeled and chopped
- 1 small red onion, chopped
- ¼ cup olive oil
- 4 tsp. lemon juice
- 1½ tsp. dried oregano
- Salt and pepper to taste
- 1 cup crumbled feta cheese
- 6 black Greek olives, pitted and sliced



Greek Salad

In a shallow salad bowl or on a serving platter, combine tomatoes, cucumber, and onion. Add oil, lemon juice, oregano, salt and pepper. Mix lightly. Sprinkle feta cheese and olives over the salad.

This is one of my favorite recipes.



Recipe by:

Maureen Holsen

Ingredients

- 5 slices bacon, diced
- 1 cup onion, finely chopped
- 1 tsp. minced garlic
- 1 medium red bell pepper, diced (about 1 cup)
- 1 medium green bell pepper, diced (about 1 cup)
- 12 eggs
- ½ tsp. sea salt
- ¼ tsp. pepper
- 1 cup shredded cheddar cheese



Easter Morning Egg Bake

Preheat the oven to 350 degrees.

Grease a 13x9" baking dish and set aside.

In a large skillet, over medium heat, cook the diced bacon until it just starts becoming soft. Add the minced garlic and onion and cook until the bacon begins to brown. Add the red and green peppers, cover and cook for 5-10 minutes or until the veggies are soft and the bacon is browned, stirring occasionally. Remove from the heat and let cool.

In a medium bowl, whisk together the eggs. Add the sea salt and pepper and whisk to combine. Add the cooled bacon/veggie mixture to the beaten eggs and stir to combine. Add the cheese and stir to combine.

Pour the mixture into the prepared baking dish and spread evenly.

Bake for 25-30 minutes or until the top is set and slightly browned.

Cool for 5 minutes and serve warm.



My family likes to celebrate Easter brunch each year with an Egg Bake. This recipe was the one we made this year and it has become one of our favorites.

Recipe by:

Maureen Holsen

Ingredients

- ¾ cup strawberry yogurt
- 2 cups Fruity Pebbles cereal
- 4 medium bananas, peeled and cut in half crosswise (ripe and sweet but still firm)
- 8 wooden pop sticks



Elsa's Frozen Banana Cereal Pops

Place the yogurt and cereal in separate bowls.

Insert the pop sticks through the cut side of the bananas.

Dip the bananas in the yogurt and then roll in the cereal to coat.

Transfer to waxed-paper lined baking sheets.

Freeze until firm, about 1 hour.

Transfer to airtight freezer containers; seal the containers and return the pops to the freezer.

Note – switch up the recipe with vanilla yogurt and Cocoa Pebbles cereal

I enjoy making Elsa's Frozen Banana Cereal Pops with my 5 year old daughter, since it's an easy no-bake recipe that she can assist with and she loves anything that we can make "Frozen," like her favorite movie.



Recipe by:

Pam Peterson

Ingredients

- 2 8 oz. packages cream cheese, softened
- 1/3 cup granulated sugar
- 1/2 tsp. vanilla extract
- 1 1/4 cups Nutella
- 1 8 oz. carton Cool Whip, thawed
- 1 ready-to-use chocolate graham cracker pie crust
- Additional Cool Whip for garnish
- Chocolate shavings for garnish



No-Bake Nutella Pie

Unwrap the cream cheese and place on a microwave-safe plate. Microwave for 30-40 seconds until very softened.

Add softened cream cheese, sugar and vanilla extract to a mixing bowl. Beat together, using a mixer, until creamy and combined. Add Nutella and blend together.

Spread half of the mixture into the pie crust.

Add the carton of Cool Whip to the remaining Nutella mixture and stir together to combine. Evenly spread over the first layer in the pie crust.

Cover with the plastic lid from the pie crust and refrigerate for at least 8 hours.

When ready to serve, cut into pieces and garnish with Cool Whip and chocolate shavings.



I was invited to a "Pie Party" on Pi Day a few years ago. Each guest was asked to bring a pie to share. I made this pie, and everyone loved it.

Recipe by:

Pam Peterson

Ingredients

- 4 T. butter, plus more for baking dish
- Salt and pepper, to taste
- 3 cups elbow macaroni
- 2 12 oz. cans evaporated milk
- 1/3 cup milk
- 2 large eggs
- 1/2 tsp. seasoned salt
- 1 clove garlic, minced -or- 1/4 tsp. garlic powder
- 2 8 oz. packages sharp cheddar cheese, grated
- 1 8 oz. package monterey jack cheese, grated
- Paprika



John Legend's Mac and Cheese

Preheat the oven to 375 degrees. Generously grease a 13x9" baking dish with butter and set aside.

Bring a large pot of water to a boil then add salt and macaroni. Cook macaroni until just under al dente. Drain macaroni and return to the pot. Stir in 4 T. butter until all noodles are coated. Set aside.

In a large bowl, whisk together evaporated milk, milk and eggs. Add seasoned salt, garlic, salt and pepper. Set aside.

Place 1/3 noodles in an even layer in the prepared baking dish; cover with 1/3 of the cheese. Repeat with remaining noodles and cheese. Pour milk mixture evenly over the top of the casserole. Sprinkle lightly with paprika.

Bake until the top of the casserole is lightly golden, 35 to 45 minutes.

Let stand 10 to 15 minutes before serving.

I was looking for a hearty main dish to serve for dinner on a snowy evening and I found this one on Pinterest. It was a hit with my dinner guests, and I will definitely be making this yummy recipe again in the future.



Recipe by:

Richard Wolosek

Ingredients

- 1 large yellow onion
- 1 red bell pepper
- 1 large crown of broccoli
- 3 cups cooked chickpeas
- 3 T. olive oil
- 1 to 2 T. soy sauce, Tamari or Braggs liquid aminos
- 2 tsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. smoked paprika
- ½ tsp. ground coriander
- Cayenne pepper to taste
- 4 cloves garlic, minced
- ½ lime
- 4-6 flour tortillas
- Burrito trimmings such as spinach, avocado, cilantro and salsa



Roasted Chickpea and Broccoli Burritos

Preheat the oven to 425 degrees.

Chop up the onion, bell pepper and broccoli until they are a similar size as the chickpeas. Place all of the chopped veggies in a large bowl with the cooked chickpeas. Pour in the oil and soy sauce, stir and then add in the spices. Mix until the veggies are covered. Put it all on a large rimmed baking sheet and bake for 20 minutes.

Take the pan out of the oven, add the garlic and stir. Bake for another 15 minutes. The broccoli might look a little burnt but that's what it should look like. Squeeze the lime over the pan and stir everything. Taste to see if any additional spices are needed.

Prepare the burritos by filling the tortillas with the hot mixture and whatever trimmings are desired.

Note – If you have a griddle or panini press, brush the top and bottom of the burrito with oil or butter and put on the griddle or press until crispy.



The recipe for Roasted Chickpea and Broccoli Burritos looks like it has a lot of ingredients but it is well worth the effort. I would highly recommend using a panini press to create that outer shell of 'crunch' as the final touch. I like to have these just about whenever; from breakfast to a midnight snack, these burritos are divine.

Recipe by:

Richard Wolosek

Ingredients

- 2½ bananas
- ½ avocado
- 2½ cups unsweetened milk
(options - soy, nut or rice)
- 3 T. unsalted cashews
- ½ tsp. cinnamon
- 2 pinches ground cardamom
- 2 pinches cloves
- 1 T. maple syrup OR
1 tsp. Agave (optional)



Inspired Chai Smoothie

Peel the bananas and place them in a bag in the freezer overnight.

Remove the skin and the pit from the avocado.

Add the bananas, avocado, unsweetened milk, unsalted cashews, cinnamon and a pinch of cardamom and cloves to a blender. (It is best to use a high-powered blender such as a Vitamix or Blendtec to get it nice and smooth.) Blend until smooth. Add additional water or milk to thin out the smoothie or add ice cubes to thicken it. Add additional spices or the optional maple syrup or agave to taste.

Ah yes, the Inspired Chai Smoothie or little cup of joy as I like to call it provides a refreshing start to my morning; plus it's quick to make in the Vitamix. I don't know if it's the smell or taste, but it brings a smile to my face with every sip. The flavoring is subtle, yet crisp with hints of cinnamon that truly inspire.



Recipe by:

Sandra Geisler

Ingredients

For the Chicken:

2 large boneless and skinless chicken breasts halved horizontally to make 4
2 T. flour (all purpose or plain)
2 T. finely grated fresh Parmesan cheese
1 tsp. salt
Cracked pepper

For the Sauce:

1 T. olive oil
2 tsp. butter (or oil)
2 T. minced garlic
1 1/4 cup chicken broth (stock)
1/2 cup half and half or heavy cream (or evaporated milk)
1/3 cup finely grated fresh Parmesan cheese
2 T. capers (plus 2 tablespoons extra to garnish)
1 tsp. cornstarch (cornflour) mixed with 1 tablespoon of water
2-3 T. lemon juice -- juice of 1 lemon (adjust to your tastes)
2 T. fresh parsley

In a shallow bowl, combine the flour and parmesan cheese. Season the chicken with salt and pepper; dredge in the flour mixture; shake off excess and set aside.

Heat 1 tablespoon of oil and 2 teaspoons butter in a large skillet over medium-high heat until butter has melted and pan is hot. Fry the chicken until golden on each side and cooked through and no longer pink (about 3-4 minutes, depending on the thickness of your chicken). Transfer onto a warm plate.

Add the garlic to the oil in the pan (spray with a light coating of oil if needed) and fry until fragrant (about 1 minute). Reduce heat to low-medium heat, add the broth and cream.

Bring the sauce to a gentle simmer; season with salt and pepper to your taste; add in the parmesan cheese and capers. Continue cooking gently for about 2 minutes until thicker. (If the sauce is too runny for your liking, add the cornstarch/water mixture into the center of the pan and mix through fast to combine into the sauce. It will begin to thicken immediately).

Pour in the lemon juice, allow to simmer for a further minute to combine. Add the chicken back into the pan, allow to simmer gently in the sauce for about a minute to soak up all of the flavor in the sauce.

Serve with the sauce over pasta, steamed vegetables, zucchini noodles or rice. Top with extra capers to garnish, lemon slices and parsley.



This is a new recipe that I found on www.cafedelites.com. It has quickly become a favorite. Serve it with angel hair pasta or mashed potatoes or roasted veggies for a quick weeknight treat.

Beef and Guinness Irish Stew

Recipe by:

Sandra Geisler

Ingredients

- 2½ lb. stewing beef, cut into 2" cubes
- ¼ cup all-purpose flour
- 1 tsp. kosher salt
- 1 tsp. fresh cracked black pepper
- ¼ cup olive oil
- 1 cup diced (¼" thick) red onion
- 4 carrots, peeled and chopped into 1" pieces
- 2 red potatoes, cut into 1" pieces
- 2 cloves garlic, sliced
- 1½ cups beef stock
- 1½ cups Guinness or other dark beer
- 2 T. tomato paste
- 1 T. Worcestershire sauce
- 2 tsp. thyme leaves, chopped
- 3 T. chopped parsley for garnish (optional)

Preheat the oven to 350 degrees.

Place the beef in a large bowl and sprinkle with the flour, salt and pepper, turning to cover completely. Heat the olive oil over medium-high heat in a large, heavy-bottomed pot or Dutch oven. Sear ¼ of the beef at a time being careful not to crowd the pan. Turn the beef cubes so they are uniformly brown on all sides; be sure to control the heat so that the beef and drippings do not burn. Remove the first batch to a baking sheet; continue to cook the remaining batches until all of the beef is seared. Set aside.



Turn the heat down to medium and add the onion, carrots, potatoes and garlic to the same pot. Cook, stirring occasionally, until the onion begins to soften, about 2 minutes. Add the beef back to the pot along with the stock, Guinness, tomato paste, Worcestershire sauce and thyme. Stir to combine.

Bring the pot to a boil and then cover the pot and bake in the oven for 1¼ to 1½ hours until the beef is tender. Cool and refrigerate in the pot overnight.

Before serving, reheat, stir in the parsley and serve in warm bowls.

This recipe is a family favorite for Sunday family dinner. It smells great in the oven while it's cooking and I love to make it when it's cold and snowy outside. It's so warm and hearty – and is delicious served with some crusty rustic bread. If I tell my kids we're making this for dinner, everyone shows up!



Recipe by:

Sandy Miller

Ingredients

- 5 hard-boiled eggs
- 2 T. butter
- 2 T. flour
- 2 cups milk plus more if needed
- Salt and pepper to taste
- Toast
- Diced chives, for garnish



Creamed Eggs on Toast

Hard boil the eggs by putting them in a saucepan with cold water to cover. Bring to a full rolling boil, cover and reduce heat to low. Simmer for 15 minutes.

Cool the eggs by putting them in cold water and change out the water frequently.

When the eggs are cool, peel and cut them in half. Put the egg yolks in one bowl and crumble into a fine mixture. Chop the egg whites and put them in another bowl.

In a saucepan, melt butter over medium heat. Add the flour and whisk until evenly combined. Let the butter mixture simmer for a few minutes but don't let it turn brown (lower the heat if necessary). Gradually add in 2 cups milk, whisking after each addition. Continue to stir until the sauce thickens. It should be the consistency of gravy, so add more milk if it is too thick. Turn the heat to low. Salt and pepper to taste. Add the chopped egg whites. Taste and adjust seasoning.

Serve over toast. Sprinkle the top with crumbled egg yoke and diced chives.



The ultimate comfort food! This is a meal only served once or twice a year, usually after Easter to use up our colored Easter eggs. But EVERYONE can't wait for this meal. I usually triple the recipe to serve 7 people. Enjoy!

Recipe by:

Sandy Miller

Ingredients

Dumplings:

- 2 cups flour
- 4 tsp. baking powder
- 1 tsp. salt
- 1 egg
- Milk

Chicken Parsley Gravy:

- 1½ sticks butter
- ¾ cup flour
- 6 cups of chicken drippings/
chicken broth
- ½ cup fresh parsley, chopped
- Salt and pepper to taste
- Melt the butter over medium
heat. Whisk in the flour.
Slowly add the broth mixture,
whisking after each addition
of liquid. Once the broth is
completely incorporated, add
the parsley. Season with salt
and pepper. Let the gravy
thicken, stirring occasionally.

Chicken and Dumplings

Roast a chicken in the oven in a roasting pan. While the chicken is roasting, make the dumpling dough. Once the chicken is done roasting, cut the meat away from the bones and place on a platter. Save the drippings from the roasting pan and cutting board for the gravy.



Put egg in a measuring cup and beat. Fill the measuring cup with milk to equal 1 cup. In a bowl, mix the flour, baking powder and salt. Add the egg and milk mixture. Stir until dough is combined and sticky.

Prepare a workspace on your counter sprinkled with flour. With a soup spoon, scoop out a large ball of dough (about 3 tablespoons of dough). Place in the flour on your workspace, coating the entire ball in flour so that it's no longer sticky. Continue making dumplings and setting aside when done.

Start boiling the dumplings 30 minutes before serving. Fill a large pot full of water and bring to a rolling boil. Place 3-5 dumplings in the water at a time, being sure not to crowd. The dumplings will double in size. Boil for 8-10 minutes. The dumplings will float to the top when done. To determine if they are fully cooked, pull one dumpling from the water and pull apart with 2 forks. It shouldn't look doughy on the inside. The outside will be doughy and wet from the water. Use a slotted spoon to remove from the water. Repeat until all of the dumplings are cooked.

Place all of the dumplings on the platter with the baked chicken. Scoop a ladle of parsley gravy over the chicken and dumplings.

This recipe has been in our family for 5 generations. I have many memories of making this meal with my grandma, aunts, mom and sisters. It's the meal that everyone requests for their birthday or for a special family gathering. It's definitely worth the hard work that goes into it! (This recipe makes 4 servings.)



Recipe by:

Stacie Glaser

Ingredients

- 3 or 4 chick breasts (cut into bite size pieces)
- 1 or 2 garlic cloves minced
- 1 small onion diced
- 4oz. can diced chili peppers
- 4 oz. can tomato sauce (may want to use 2 cans depending on the amount of chicken being used)
- Taco shells
- Shredded cheddar cheese
- Tomato
- Green leaf lettuce



Chicken Tacos

Add minced garlic and diced onion to frying pan and sauté for a few minutes until tender.

Add to pan cut up chicken and cook until no longer pink and juices are clear.

Add chili peppers and tomato sauce and mix well.

Serve in taco shells and top with cheddar cheese, lettuce and tomatoes



This is an easy weeknight dinner that my family has enjoyed for years. Can be served with a side of Spanish rice or beans for a fuller meal.

Recipe by:

Wendy Bitter

Ingredients

- 3 cups all-purpose flour
- 1 T. baking powder
- 1 T. baking soda
- 1 T. ground cinnamon
- 1 tsp. salt
- 1½ cups (3 sticks) butter,
at room temperature
- 1½ cups granulated sugar
- 1½ cups packed light-brown
sugar
- 3 eggs
- 1 T. vanilla
- 3 cups semisweet
chocolate chips
- 3 cups old-fashioned rolled
oats
- 2 cups unsweetened
flake coconut
- 2 cups chopped pecans



Cowboy Cookies

Preheat the oven to 350 degrees.

Mix flour, baking powder, baking soda, cinnamon and salt in a bowl.

In a very large bowl, beat butter with an electric mixer at medium speed until smooth and creamy. Gradually beat in sugars and combine thoroughly. Add eggs one at a time, beating after each addition. Beat in vanilla. Stir in the flour mixture until just combined. Stir in chocolate chips, oats, coconut and pecans.

For each cookie, drop 1/4 cup dough onto ungreased baking sheets, spacing 3 inches apart.

Bake for 15 to 17 minutes, until edges are lightly browned; rotate sheets halfway through. Put cookies on a rack to cool.

The first time I made these I didn't realize they would make 3-3 ½ dozen, but they were a pleasant surprise and freeze very well!

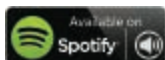




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