

EIG Recipes

Summer Edition 2021

Each of our employees contributed a 'favorite' recipe for this year's book. These are recipes we enjoy sharing with friends and family. It could be easy to make, taste delicious, or just bring back great memories.

Share these recipes like you would share our name with your family and friends. If you need any additional copies, please contact us at ***info@ellenbecker.com*** or call **(262) 691-3200**.

Enjoy!

The Ellenbecker Investment Group Team

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Raspberry and Almond Shortbread Thumbprints



Recipe by:

Amy Anderson



Ingredients

Cookies:

- 1 cup butter, softened
- 2/3 cup white sugar
- 1/2 tsp. almond extract
- 2 cups all-purpose flour
- 1/2 cup seedless raspberry jam or preserves
(I have made with apricot — equally as yummy!)

Drizzle:

- 1/2 cup confectioners' sugar
- 3/4 tsp. almond extract
- 1 tsp. milk

Directions

Preheat oven to 350 degrees.

In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 tsp. almond extract. Mix in flour until dough comes together. Roll dough into 1-1/2-inch balls and place on ungreased cookie sheet. Make a small hole in the center of each ball using your thumb. Fill the hole with the raspberry jam.

Bake for 14-18 minutes or until lightly browned. Let cool for 1 minute on the cookie sheet.

In a medium bowl, mix together 1/2 cup confectioners' sugar, 3/4 tsp. almond extract, and 1 tsp. milk until smooth. Drizzle lightly over the warm cookies.

Pudding Cookies



Recipe by:
Anne Mank



Ingredients

- 1 cup salted butter, softened
- 3/4 cup brown sugar
- 1/4 cup sugar
- 1-1/2 tsp. vanilla
- 2 eggs
- 2-1/3 cups flour
- 3.4 oz. pkg. instant vanilla pudding mix (substitute for your favorite flavor — chocolate, butterscotch, etc.)
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 3/4 cup semi-sweet chocolate chips, more to taste
- 3/4 cup white chocolate chips (can substitute for dark chocolate chips or milk chocolate chips)

Directions

Preheat oven to 350 degrees.

Line baking sheet with a baking mat or parchment paper. Cream together the butter and sugars in a large mixing bowl. Mix for about 1-2 minutes until smooth and fluffy. Add in vanilla and beat in one egg at a time.

In a separate bowl, mix flour, pudding mix, baking soda, baking powder, and salt. Then slowly stir in the wet ingredients. Then stir in the chocolate chips.

Use a medium cookie dough scoop to scoop the dough onto the baking sheet. Bake for 8-10 minutes, or until the edges are lightly golden brown. You want the center to look a little underdone. Let sit on pan for 2-5 minutes, and then remove to a cooling rack. Enjoy with a cold glass of milk!

Creole Crab Soup



Recipe by:
Brent Adams



Ingredients

- 3 Tbsp. all-purpose flour
- 1 envelope hollandaise sauce mix
- 4 cups half-and-half (divided into 2 cups)
- 1/4 cup butter
- 1 Tbsp. blackening seasoning
- 1 Tbsp. Old Bay seasoning
- 1/2 tsp. dry mustard
- 1/4 tsp. celery seed
- 1 cup heavy cream
- 1 Tbsp. sherry wine
- 1 lbs. fresh crab meat

Directions

In a medium bowl, mix flour and hollandaise sauce mix with 2 cups half-and-half.

Melt butter in a soup pot over medium heat. Slowly add hollandaise mixture, stirring constantly until thickened.

Add remaining half-and-half, blackening seasoning, Old Bay, dry mustard, celery seed, and heavy cream.

Bring to a simmer and reduce heat to low. Add crabmeat and sherry, stirring gently until warmed through, about 30 minutes. Serve immediately.

Twice Smoked Twice Baked Potatoes



Recipe by:

Brett Engelking



Ingredients

- 8 medium russet potatoes
- Olive oil
- 2 cups hot milk
- 12 Tbsp. melted butter (1-1/2 sticks)
- 2 Tbsp. minced chives
- 6 strips cooked bacon, crumbled
- 2 cups shredded cheddar cheese
- Salt and pepper, to taste

Directions

Wash potatoes, rub with olive oil, season with coarse sea salt, and poke several holes in them.

Smoke on the grill for about an hour at 400 degrees until cooked through.

Remove from grill and let potatoes cool on a baking sheet for 5-10 minutes.

Cut potatoes in half lengthwise, then scoop flesh out into a bowl, leaving 1/4 inch in the shell.

With a mixer, whip the potatoes on low for 30 seconds, slowly adding the hot milk and melted butter.

Increase mixer speed to medium-high and whip until potatoes are fluffy and smooth — about 2 minutes. Stir in chives, bacon, and add salt & pepper to taste.

Lay potato skins on a large baking sheet and fill with potato filling. Top each potato with a generous sprinkling of cheese.

Cook on grill or smoker at 350 degrees for 20 minutes or until golden brown and cheese is melted. Remove from grill and garnish with additional chives, if desired.

Nana's Pork Chop Casserole



Recipe by:

Cathy Roenspies



Ingredients

- 8 pork chops
- Original recipe Pork Chop Shake 'n Bake
- 2 large cans tomato soup
- 2 large cans mixed vegetables
- 1 small can of soup and veggies (optional, to make the casserole juicier)

Directions

Follow the recipe and bake pork chops on a cookie sheet lined with parchment paper, according to instructions on the Shake 'n Bake package.

While the chops are baking, in a bowl, mix the tomato soup and mixed vegetables well. Use the liquid from the vegetables to help dilute the soup.

Prepare a large roasting pan by coating it with Pam cooking spray or olive oil.

Once chops are done baking, start layering the casserole in the large roasting pan — soup, pork chops, soup, pork chops, etc. Then pour the remaining mixture over the assembled casserole.

Cover and bake for 1 hour-1 hour and 15 minutes at 350 degrees.

Mediterranean-Style Spinach & Tomato Pie



Recipe by:

Chris Korenak



Ingredients

- 1 10 oz. can refrigerated pizza crust (or premade pie crust)
- 1 10 oz. pkg. frozen chopped spinach, thawed, drained, and squeezed dry (or fresh; steam it with water)
- 1/4 cup low-fat sour cream
- 2 Tbsp. minced shallots
- 1 cup evaporated skim milk
- 1/4 tsp. salt
- 1/8 tsp. freshly ground black pepper
- 2 large egg whites
- 1 large egg (white and yolk)
- 2 ripe medium-sized tomatoes, thinly sliced
- 1/3 cup shredded low-fat Monterey Jack cheese (or your favorite melting cheese)

Directions

Preheat oven to 350 degrees. Coat 9-inch pie plate with cooking spray.

Shape dough into 4-inch circle, then cover with kitchen towel. Let stand 5 minutes. Roll into 11-inch circle on lightly floured surface. Fit into pie plate, and flute rim.

Mix spinach, sour cream, and shallots in mixing bowl. In separate bowl, whisk together milk, salt, pepper, and 1 egg plus 2 egg whites. Stir 1/3 cup milk mixture into spinach mixture. Spoon spinach mixture into bottom of prepared crust. Add layer of tomatoes then top with cheese. Pour remaining milk mixture over cheese. Place pie plate on baking sheet.

Bake for 45 minutes or until set. Let stand 10 minutes before serving.

Spinach Pasta Salad



Recipe by:
Courtney Hull



Ingredients

Salad:

- 10 oz. spinach
- 2 cups cooked bowtie pasta
- 2 cups cooked bacon, diced
- 1/2 cup chopped green onions (optional)
- 2 cups parmesan cheese, shredded
- 3/4 cup cheddar cheese, shredded
- 1 cup fresh parmesan

Dressing:

- 1 cup extra virgin olive oil
- 1/4 cup white wine vinegar
- 1/2 tsp. black pepper
- 1 Tbsp. dried basil
- 2 cloves garlic, minced
- 3 tsp. sugar

Directions

Mix salad ingredients and dressing ingredients. Add dressing to salad and chill 1 hour.

Crockpot Beef Roast



Recipe by:
Debbie Just



Ingredients

- 3-4 lbs. chuck roast
- 1 packet dry au jus
- 1 packet dry Hidden Valley Ranch mix
- 1 cup water

Directions

In the crockpot, mix the packets together with the water. Add the chuck roast. Turn the crockpot on high for 10 hours.

Serve with mashed potatoes and green beans.

Or shred the beef, return to the crockpot for an additional hour to soak up the juices and serve on toasted buns with mozzarella cheese and banana peppers.

Canterbury Pasta Salad



Recipe by:

Diane Gastrow



Ingredients

- 1 16 oz. pkg. rigatoni pasta
- 1 jar sundried tomatoes in oil, chopped
- 1/2 bag spinach
- 1/2 cup toasted pine nuts
- Coarsely grated parmesan cheese
- 1 small jar pitted Greek olives, sliced

Dressing:

- 1/4 cup balsamic vinegar
- 1/2 cup extra virgin olive oil
- 1 tsp. dry oregano
- 1 tsp. salt
- 1/2 tsp. sugar
- 1/4 tsp. pepper

Directions

Cook pasta according to box instructions. Drain, then toss with enough dressing to coat. Refrigerate until ready to serve. Add all additional ingredients and extra dressing just before serving.

Air-Fryer Chicken Nuggets



Recipe by:

Heather Deaton



Ingredients

- 4 8 oz. boneless, skinless chicken breasts, trimmed
- Salt and pepper
- 3 Tbsp. sugar
- 3 cups panko bread crumbs
- 1/4 cup extra virgin olive oil
- 3 large eggs
- 3 Tbsp. all-purpose flour
- 1 Tbsp. onion powder
- 3/4 tsp. garlic powder

Directions

Before you begin: The air fryer cooks up to 18 nuggets at once; this recipe makes double that, so you'll have plenty on hand. The nuggets can be cooked from fresh without freezing; reduce the cooking time to 10-12 minutes, tossing halfway through cooking. Respray the basket before cooking additional batches. Serve these nuggets with Sweet and Sour Sauce or Honey-Mustard Sauce.

Pound chicken to uniform thickness as needed. Cut each breast diagonally into thirds, then cut each piece into thirds. Dissolve 3 Tbsp. salt and sugar in 2 qts. cold water in large container. Add chicken, cover, and let sit for 15 minutes.

Meanwhile, toss panko with oil in bowl until evenly coated. Microwave, stirring frequently, until light golden brown, about 5 minutes. Transfer to shallow dish and let cool slightly. Whisk eggs, flour, onion powder, garlic powder, 1 tsp. salt, and 1/4 tsp. pepper together in second shallow dish.

Set wire rack in rimmed baking sheet. Remove chicken from brine and pat dry with paper towels. Working with several chicken pieces at a time, dredge in egg mixture, letting excess drip off, then coat with panko mixture, pressing gently to adhere.

Transfer to prepared rack. Freeze until firm, about 4 hours. (Frozen nuggets can be transferred to zipper-lock bag and stored in freezer for up to 1 month.)

To Cook Nuggets: Lightly spray base of air-fryer basket with vegetable oil spray. Place up to 18 nuggets in prepared basket. Place basket in air fryer, set temperature to 400 degrees, and cook for 6 minutes. Transfer nuggets to clean bowl and gently toss to redistribute. Return nuggets to air fryer and cook until chicken is crisp and registers 165 degrees, 6-10 minutes. Serve.

Zinfandel of Beef Recipe



Recipe by:

Jamie Williams



Ingredients

- 4 lbs. stew beef, cut into cubes
- 2 Tbsp. cooking oil
- 2 cups sliced onion
- 2/3 cup sliced carrots
- 6 cups red wine OR half wine, half beef broth
- 3 large cloves garlic, smashed
- 2 cups tomatoes
- 1 bay leaf
- 1 tsp. thyme
- 2 tsp. salt
- 3 Tbsp. flour

Directions

Dry meat with paper towels, then lightly flour meat before cooking in oil. Heat oil and brown meat in heavy skillet. Transfer to casserole dish as meat browns.

Drain all but a spoonful of fat and add the vegetables, stirring and tossing about 5 minutes, then put on top of meat.

Pour 1 cup of wine into skillet to loosen any browned parts, and pour all over meat. Add 4 more cups liquid (red wine/beef broth), tomatoes, bay leaf, thyme and salt.

Bring to a simmer on top of stove and simmer for 2.5-3 hours, burning and basting meat several times, until fork tender. Add remaining cup of liquid if necessary when you stir meat.

If desired, instead of cooking on stovetop, use a 6 qt. enameled cast iron Dutch oven. Place Dutch oven in oven at 360 degrees, stirring and checking stew each hour. Add more wine or beef broth for desired consistency.

Serve with mashed potatoes, buttered noodles, etc., as well as your favorite vegetables and salad.

Sweet Hawaiian Crockpot Chicken



Recipe by:
Jean Range



Ingredients

- 2 lbs. chicken tenderloin chunks
- 1 cup pineapple juice
- 1/2 cup brown sugar
- 1/3 cup soy sauce

Directions

Combine all ingredients together in crockpot and cook on low heat for 6-8 hours.

Beef Barley Vegetable Soup



Recipe by:

Jill Economou



Ingredients

- 1 lb. beef (cut of choice)
- 1 medium onion, chopped
- 3 cloves garlic
- Celery and carrots, sliced in small pieces
- Butternut squash (cubed) seasoned with 2 Tbsp. olive oil and 1 tsp. Coriander (optional)
- 1 bag frozen vegetables
- 1/2 cup barley (or more, depending on how thick you like your soup; can substitute potatoes or rice if you prefer)
- 2 bay leaves
- 1 can beef consommé
- 2 1 qt. boxes of beef stock
- Salt, pepper, thyme, parsley, cumin, turmeric, red pepper flakes (optional spices, quantity to taste)
- 1/4 cup olive oil

Directions

Brown beef in olive oil in large stockpot. Mix in onion, garlic, celery and carrots along with spices of choice. Mix in butternut squash raw or bake it for 20 minutes first, depending on how soft you want it, then add to pot. Pour in beef consommé and beef stock, then add bay leaves.

Cook on medium to boil, then simmer for 2 hours.

Break apart beef into small pieces. Add barley and frozen vegetables and let simmer for additional hour or more. The longer you simmer on low, the more flavorful it will be.

Egg Roll Bowl



Recipe by:
Jill Johnson



Ingredients

Egg Roll Bowl:

- 1 Tbsp. olive oil
- 1 Tbsp. garlic, minced
- 1/3 cup green onion
- 6 cups broccoli slaw or grated cabbage with carrots
- 1 lb. ground turkey or chicken

Sauce:

- 1 cup unsweetened pineapple juice
- 2 Tbsp. sriracha sauce (or more, based on taste)
- 1/3 cup water
- 1-1/2 Tbsp. arrowroot or corn starch

Garnish:

- Green onion and red pepper flakes

Directions

In large skillet over medium heat, cook oil, garlic and onion about 3 minutes. Add ground turkey or chicken. When meat is almost cooked, toss in the slaw. Continuously fold together until slaw is slightly wilted. Pour into a large bowl.

Mix together ingredients for the sauce. Pour it into the skillet and slowly bring to a simmer while stirring continuously. Remove it from heat as soon as it starts to simmer and continue to stir for one additional minute. Pour over egg roll bowl and toss together.

Enjoy it as is or serve with steamed cauliflower rice or kale. High in vegetables, low in carbs. Customize with your choice of protein (add chopped cooked shrimp or tofu).

Creamy Pesto Tenderloin



Recipe by:

**Julie Ellenbecker-
Lipsky**



Ingredients

- 1 4-5 lb. beef tenderloin
- 1-2 jars pesto
- 8 oz. heavy whipping cream
- 1-2 cups parmesan cheese

Directions

Cook tenderloin to medium rare, then let it rest for 45 minutes. Cut it thinly. Place cut steak and drippings in a slow cooker.

Add pesto, starting with one jar and add up to another half jar depending on flavoring.

Add heavy whipping cream and parmesan cheese.

Cook on low at least 2-3 hours.

Serve with mashed potatoes and Hawaiian dinner rolls. Could also serve over noodles.

Nana's Strawberry Jello



Recipe by:

Karen Ellenbecker



Ingredients

- 1 6 oz. pkg. strawberry Jello
- 8 oz. Original Cool Whip, thawed
- 16 oz. frozen sliced strawberries in juice
- 2 cups hot water
- 3/4 cups cold water
- Fresh strawberries for decoration

Directions

Mix Jello with 2 cups HOT water; make sure the Jello is fully dissolved.

Add the frozen strawberries to the hot mixture, with 3/4 cup cold water. Let the Jello set in the refrigerator until it is slightly getting hard, but not too soft.

Mix in the Cool Whip.

Pour into a serving bowl. Garnish with fresh strawberries. Keep in refrigerator until serving. For a family serving, double recipe.

Taco Casserole



Recipe by:

Karyn Tylicki



Ingredients

Casserole:

- 1 lb. ground turkey or beef
- 1 pkg. taco seasoning
- 1 cup water
- 2 cups crushed corn chips (18 tacos)
- 1 16 oz. can zesty salsa
- 1 16 oz. can refried beans
- 2 cups shredded Monterey Jack cheese
- 1 cup chunky salsa
- 1 onion, chopped
- 1 green pepper, chopped

Casserole Topping:

- 2-3 tomatoes, chopped
- 2 green onions, sliced

Directions

Brown meat, then add taco seasoning and water. Simmer 15 minutes in an uncovered pan.

Layer half crushed corn chips on bottom of greased 9x13 baking dish.

Place the refried beans in a saucepan and heat with 2 cups cheese and 1 cup salsa until cheese is melted.

Spread 1/2 of the bean mixture over the corn chips. Spread 1/2 of the meat mixture over beans. Sprinkle with 1/2 of the chopped onions and peppers over meat mixture. Repeat layers.

Bake at 400 degrees for 20-25 minutes.

Remove from oven and sprinkle with chopped tomatoes and sliced green onion.

Fish Tacos with Lime-Cilantro Crema



Recipe by:

Kate Murphy



Ingredients

Lime-Cilantro Crema:

- 1/4 cup thinly sliced green onions
- 1/4 cup chopped fresh cilantro
- 6 Tbsp. reduced-fat sour cream
- 1 tsp. grated lime zest
- 1-1/2 tsp. fresh lime juice
- 1/4 tsp. salt
- 1 garlic clove, minced

Fish Tacos:

- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 1/2 tsp. smoked paprika
- 1/4 tsp. ground red pepper
- 1/8 tsp. salt
- 1/8 tsp. garlic powder
- 1-1/2 lbs. red snapper fillets
- Cooking spray
- 8 6-inch corn tortillas
- 2 cups shredded cabbage

Directions

Preheat oven to 425 degrees.

To prepare crema, combine the first 8 ingredients in a small bowl; set aside.

To prepare tacos, combine cumin and next 5 ingredients (through garlic powder) in a small bowl; sprinkle spice mixture evenly over both sides of fish. Place fish on a baking sheet coated with cooking spray. Bake at 425 degrees for 9 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness.

Place fish in a bowl; break into pieces with a fork. Heat tortillas according to pkg. directions. Divide fish evenly among tortillas; top each with 1/4 cup cabbage and 1 Tbsp. crema.

Easy Biscuit Recipe



Recipe by:

Kristen Cantrell



Ingredients

Biscuit Dough:

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 Tbsp. sugar
- 1/4 tsp. salt
- 1 cup milk or buttermilk
- 1/2 cup butter, melted

Biscuit Topping:

- 2 Tbsp. butter, melted

Directions

Preheat oven to 450 degrees. Lightly grease or spray a baking sheet. Set aside.

In a large bowl, whisk together flour, baking powder, sugar, and salt. Mix in butter and milk until just barely combined.

Using 2 spoons, scoop and drop balls of batter onto the prepared baking sheet. Leave about 2 inches between each biscuit.

Bake for 10-12 minutes until lightly golden brown.

Remove from oven and immediately brush with melted butter.

Vegetarian Lentil Tortilla Soup

(for Instant-Pot & Slow Cooker)



Recipe by:

Kristina Schnuckel



Ingredients

Soup:

- 1 cup onion, diced
- 1 tsp. avocado oil (or olive oil)
- 1 bell pepper, diced
- 1 jalapeno pepper, diced
- 2-1/2 cups vegetable broth (or chicken broth if needed)
- 1 15 oz. canned tomato sauce or crushed tomatoes
- 1/2 cup mild or medium salsa verde (or your favorite salsa!)
- 1 Tbsp. tomato paste
- 1 15 oz. can black beans, drained + rinsed
- 1 15 oz. can pinto beans, drained + rinsed
- 1 cup corn (fresh, canned, or frozen)
- 3/4 cup dried red lentils
- 1/2 tsp. chili powder
- 1/2 tsp. garlic powder
- 1/2 tsp. cumin
- 1/4 tsp. cayenne pepper
- 1/4-1/2 cup heavy cream* (optional - see notes)
- Salt and pepper to taste

Directions

To make soup in pressure cooker (Instant-Pot):

First, chop your veggies and measure out the ingredients.

Next, add everything but the heavy cream and toppings. This includes bell pepper, jalapeño, corn, lentils, black beans, pinto beans, broth, tomato sauce, tomato paste, salsa verde, and all your herbs and spices. Toss them in and set IP to high pressure for 15 minutes.

Allow natural pressure release.

Stir in the cream, add all your favorite toppings, and enjoy!

To make soup in slow cooker:

First chop your veggies and measure out the ingredients. This will make everything super easy to toss together! Next, add everything except the heavy cream and toppings.

Cook on high for 4-6 hours or low for 7-8 hours, until dried lentils are cooked through and veggies are tender.

Swirl in the cream, add all your favorite toppings, and dive in!

(Source: peasandcrayons.com)

Chicken and Dried Beef Casserole



Recipe by:
Lauren Alles



Ingredients

- 1 3 oz. pkg. dried beef, in slices
- 8 boneless skinless chicken breasts
- 8-10 slices bacon
- 2 3 oz. pkgs. cream cheese
- 1 cup sour cream
- 2 cans cream of mushroom soup
- Paprika

Directions

In large casserole dish, place a layer of dried beef slices, slightly overlapping each other.

Wrap a slice of bacon around each chicken breast and place on top of dried beef.

In a saucepan, heat together the cream cheese, sour cream and undiluted mushroom soup.

Heat through until cream cheese is partially melted. Pour sauce over chicken. Sprinkle each breast with paprika.

Cover and bake for 2 hours at 350 degrees.

When serving, spoon soup mixture over each chicken breast and serve extra soup mixture in gravy boat.

(Source: food.com)

Strawberry Trifle



Recipe by:

Liza Oyola-Skinkis



Ingredients

- 3.4 oz. vanilla instant pudding mix
- 1 cup sour cream
- 1 cup milk (2%)
- 2 cups (1 pint) whipping cream, whipped
- 1 angel food cake (circle kind, not loaf), torn into pieces
- 2 pints fresh strawberries, sliced

Directions

In a large mixing bowl, combine the instant pudding mix, sour cream and milk. Beat at low speed, scraping bowl often, until thick and well mixed (1-2 minutes).

By hand, fold in whipped cream.

Layer strawberries, angel food cake, and pudding mixture into serving dish.

Cover and refrigerate for at least 2 hours.

Classic Margherita Pizza



Recipe by:

Martha Kolbow



Ingredients

Pizza Toppings:

- 1 Tbsp. olive oil
- 2 cloves roasted garlic, finely chopped
- 1/4 cup your favorite pizza or tomato sauce
- 8 oz. mozzarella cheese, sliced into 1/2 inch thick pieces
- 2 plum tomatoes, sliced (or any tomato you like)
- handful of fresh basil
- fresh ground black pepper, to taste

Pizza Dough:

- 2 cups flour
- 1 packet instant yeast
- 2 Tbsp. sugar
- 1/2 tsp. salt
- 2 Tbsp. olive oil
- 3/4 cup warm water
- 3 Tbsp. melted butter

Directions

Mix 1 cup flour with yeast, sugar and salt. Stir in warm water and olive oil mixing with a wooden spoon, gradually add remaining cup of flour. Add 2 Tbsp. melted butter just before it is all blended together. Mix or knead until a nice ball forms. Drizzle dough with remaining 1 Tbsp. butter, cover and let rise for 30 minutes. Oil pan, roll or mold pizza into desired shape.

Preheat the oven to 425 degrees.

Mix the olive oil and chopped garlic together in a small dish. Brush the top of the dough lightly with olive oil. Using your fingers, push dents into the surface of the dough to prevent bubbling. Top with pizza sauce, then the mozzarella cheese slices, then the tomato slices.

Bake for 14-16 minutes or until the crust is lightly browned and the cheese is bubbling. For the last minute, move the oven rack to the top rack to really brown the edges (this is optional, depending on preference).

Remove from the oven and top with fresh basil and pepper. Slice pizza and serve immediately.

Cover leftover pizza tightly and store in the refrigerator. Reheat as you prefer. Baked pizza slices can be frozen up to 3 months.

(Source: sallysbakingaddiction.com)

Peanut Butter Granola Pinwheels



Recipe by:

Maureen Holsen



Ingredients

- 4 Tbsp. creamy peanut butter
- 2 flour tortillas (8-inch)
- 2 tsp. honey
- 1/2 cup granola without raisins

Directions

Spread peanut butter over each tortilla; drizzle with honey and sprinkle with granola. Roll up; cut into slices.

(Source: tasteofhome.com)



Recipe by:
Pam Peterson



Ingredients

Crust:

- 1/2 cup butter, melted
- 1-1/2 cups graham cracker crumbs

Dough:

- 2/3 cup butter, softened
- 2 cups brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2-1/2 cups flour
- 2-1/4 Tbsp. baking powder
- 1/2 tsp. salt
- 1 cup semi-sweet chocolate chips
- 1 cup mini marshmallows

Topping:

- 1 milk chocolate candy bar, broken into pieces
- 1 graham cracker, broken into pieces
- 1/2 cup mini marshmallows

Directions

Preheat the oven to 325 degrees and line a 9x13 baking dish with foil. Spray with nonstick spray. Combine the melted butter and graham cracker crumbs in a small bowl with a fork. Press mixture into the bottom of the prepared baking dish.

Cream the butter and brown sugar in a large bowl. Add in the eggs and vanilla and stir until combined. In a separate bowl, mix 1 cup flour with the baking powder and salt. Pour the flour mixture into the butter mixture and stir. When combined, stir in the rest of the flour. Fold in the chocolate chips and marshmallows.

Press the dough into the pan with a spatula or your hands which have been coated with flour. Top the dough with the candy bar pieces, the graham cracker pieces, and the mini marshmallows.

Bake for 30-35 minutes or until lightly browned. Test with a toothpick. The dough should be soft in the center.

Allow the bars to cool and then cut into desired size pieces.

The Fluffiest Vegan Pancakes



Recipe by:
Rachel Sciacca



Ingredients

- 1 cup flour
- 2 Tbsp. organic sugar
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 1 cup non-dairy milk (oat milk, almond milk, etc.)
- 1 Tbsp. apple cider vinegar
- 1 tsp. vanilla
- Maple syrup, to serve

Directions

In a medium bowl, add the flour, sugar, baking powder, and salt, and stir to combine.

In a medium bowl or liquid measuring cup, add oat milk, apple cider vinegar, and vanilla, and stir to combine.

Pour the liquid mixture into the dry mixture and whisk until smooth. Let batter rest for 5 minutes.

Pour about 1/2 cup (65 grams) of batter onto a nonstick pan or griddle over medium heat.

When the top begins to bubble, flip the pancake and cook until golden.

Serve warm with maple syrup. Enjoy!

I've added chocolate chips and cinnamon from time to time, and I think they'd be delicious with fresh fruit, but they're also great exactly as listed here.

Wisconsin State Fair Cranberry Cookies



Recipe by:

Renee Dethardt



Ingredients

- 2/3 cup butter, softened
- 2/3 cup brown sugar
- 2 large eggs
- 1-1/2 cup old-fashioned oats
- 1-1/2 cup flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup sweetened dried cranberries
- 2/3 cup white chocolate chunks or chips

Directions

Preheat oven to 375 degrees.

In medium bowl, beat butter and sugar with an electric mixer until light and fluffy. Add eggs, mixing well.

In another bowl, combine oats, flour, baking soda and salt. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire racks. Makes about 2-1/2 dozen cookies.

Richard's BBQ Soy Curl Sandwich with Air Fried Potato Wedges



Recipe by:

Richard Wolosek



Ingredients

BBQ Sandwich:

- 1 8 oz. pkg. of Butlers Soy Curls (available only on Amazon)
- Water

Homemade Carolina Mustard BBQ Sauce:

- 1/2 cup mustard
- 1/4 cup apple cider vinegar
- 1/3 cup Bragg's liquid aminos
- 1/3 cup brown sugar
- 1/4 cup cane sugar
- Splash of liquid smoke
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder
- 1 Tbsp. smoked paprika

Potato Wedges:

- 4-6 potatoes of your choice, cut into wedges
- Optional: garlic powder, onion powder, salt, pepper (to taste)

Directions

Soak the soy curls in water for 10 minutes to rehydrate them. Meanwhile, add all the BBQ sauce ingredients into a blender and blend until smooth. Squeeze excess liquid out of the soy curls and put into a large skillet.

Pour most of the BBQ sauce onto the soy curls in the skillet and heat on medium-low heat for about 10 minutes until heated through. Do save a little bit of sauce for the last step. While the soy curls are cooking, start the potato wedges. Steam the potatoes until they are somewhat soft (for quickest steam, use an instant pot: high pressure for 1 minute and quick-release steam when timer goes off). Once the potatoes are steamed, remove them from the instant pot and toss with your favorite seasonings (ex: garlic powder, onion powder, Italian seasoning, etc.).

Put the potatoes into an air fryer at 350 degrees for 20-30 minutes until they are lightly browned and crispy. You can also cook them in the oven — just toss with a little oil and bake at 350 degrees until brown and crispy.

After the soy curls are cooked, place them on your favorite bun (like a pretzel bun) and add your toppings (coleslaw, pickles, onions, etc.). Drizzle with extra BBQ sauce.

Slow Cooker Cream Cheese Crack Chicken Chili



Recipe by:

Sandra Geisler



Ingredients

- 2 boneless skinless chicken breasts
- 1 11 oz. can corn, drained
- 1 15 oz. black beans, drained and rinsed
- 1 10 oz. diced tomatoes and green chilies, undrained
- 2 cups chicken broth
- 1 cup cooked chopped bacon
- 1 1 oz. packet ranch seasoning & salad dressing mix
- 1 tsp. cumin
- 1 Tbsp. chili powder
- 1 tsp. onion powder
- 1 8 oz. pkg. cream cheese
- 1 cup shredded cheddar cheese

Directions

Place chicken at bottom of slow cooker. Add corn, black beans, diced tomatoes and green chilies, chicken broth, cumin, chili powder, onion powder ranch seasoning and bacon. Stir together. Place cream cheese on top of chicken.

Cover with lid and cook on LOW for 6-8 hours. Remove chicken from slow cooker and shred with 2 forks. Return to slow cooker. Stir cheddar cheese into chili. Serve.

Favorite Chicken Pot Pie



Recipe by:
Sandy Miller



Ingredients

Pot Pie Filling:

- 2 cups frozen potatoes, diced
- 1-3/4 cups carrots, sliced
- 1 cup frozen peas
- 1 cup frozen corn
- 4 cups cooked chicken, cubed
- 4 sheets of refrigerated pie crust

White Sauce:

- 1 cup butter, cubed
- 2/3 cup onion, chopped
- 1 cup all-purpose flour
- 1-3/4 tsp. salt
- 1 tsp. dried thyme
- 3/4 tsp. pepper
- 3 cups chicken broth
- 1-1/2 cups whole milk

Directions

Preheat oven to 425 degrees. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.

White Sauce: In large skillet, heat butter over medium-high heat. Add onion and cook until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk, whisking constantly; adding liquid. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in cooked chicken, peas, corn and potato mixture; remove from heat.

Unroll a pie crust into two 9-inch pie plates; trim even with rims. Brush the crust with egg white to seal the crust. Pour filling into crust while it is still hot, cover with remaining pie crust. Trim, seal and flute edges. Cut slits in tops. Place pies on baking sheets and bake immediately.

Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.

Freezing Tip: enjoy one pie for dinner and freeze the other one for another night! If cooking from frozen: remove from freezer 30 minutes before baking (do not thaw). Preheat oven to 425 degrees. Place pie on baking sheets; cover edges loosely with foil. Bake 30 minutes. Reduce oven to 350 degrees, bake 70-80 minutes longer or until thermometer inserted in center reads 165 degrees.

(Source: tasteofhome.com)

Moroccan Chickpea Stew



Recipe by:
Stacie Glaser



Ingredients

- 2 tsp. olive oil
- 1 medium yellow onion, diced
- 2-3 large carrots, diced
- 2 cloves garlic, minced
- 1 jalapeno pepper, minced
- 2 small Idaho potatoes, cubed
- 2 tsp. cumin
- 1 tsp. chili powder
- 1/8 tsp. salt
- 1 28 oz. can diced tomatoes
- 1 15 oz. can chickpeas, rinsed and drained
- 1 14 oz. can vegetable broth
- 3 cups cooked brown rice

Directions

Heat olive oil in saucepan over medium heat, add onion, carrot, garlic and jalapeno to pan, sauté until tender. Stir in potato and next 6 ingredients. Bring to boil, then simmer for 15 minutes or so. Serve over cooked brown rice.

Chicken with Mustard Cream Sauce



Recipe by:

Sue McLaughlin



Ingredients

- 4 whole boneless, skinless chicken breasts
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 whole garlic cloves, minced
- 1 cup brandy (or white wine, if preferred)
- 1 Tbsp. (heaping) Dijon mustard
- 1 Tbsp. (heaping) grainy mustard
- 1/4 to 1/2 cup heavy cream
- 1/4 to 1/2 cup chicken broth
- Salt and pepper, to taste

Directions

Cut the chicken breasts in half lengthwise so that you have eight smaller, thinner chicken cutlets. Salt and pepper both sides.

Heat oil and butter in a large skillet over medium-high heat. Cook cutlets on both sides until nice and golden brown and cooked through. Remove chicken from the skillet and keep on a plate.

Reduce the heat to medium. Add the garlic to the pan and sauté it for a minute, stirring to make sure it won't burn. Next pour in the brandy (or wine, if using), being careful if cooking over an open flame. Then just let the booze bubble up and cook until it's reduced by half.

Throw in the mustards and stir to combine, then pour in the cream. Stir in chicken broth, adding more if the sauce seems too thick. Taste sauce and adjust whatever you think it needs. Add chicken breasts back to the pan, nestling them into the sauce. Allow sauce to cook for another few minutes, shaking the pan if needed to move things around.

Serve chicken with a green salad, spooning the sauce over the top.

(Source: thepioneerwoman.com)

Buffalo Chicken Mac and Cheese



Recipe by:

Taelor Ellenbecker



Ingredients

- 8 oz. dry macaroni noodles
- 3 Tbsp. butter
- 3 Tbsp. flour
- 2 cups milk
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. ground mustard
- 4 oz. cream cheese
- 1-1/2 cup shredded mozzarella cheese
- 1 cup sharp shredded cheddar cheese
- 1/3 cup sour cream
- 1/2 cup buffalo hot sauce
- 1-1/2 cups shredded chicken

For Panko topping:

- 1 Tbsp. butter
- 1/2 Tbsp. olive oil
- 1/2 cup seasoned panko crumbs

Directions

Preheat oven to 350 degrees and lightly grease a 1.5 qt. round baking dish or 9x9-inch square baking dish with butter. Cook pasta al dente according to package instructions. Meanwhile, melt butter in a large pot over medium heat. Once it has melted, add flour and stir until smooth. Add milk and spices (salt, pepper, garlic powder, onion powder, and ground mustard), stir well and bring to a boil. Once mixture begins to boil, reduce heat, bring to a simmer, and stir frequently until it is slightly thickened.

Reduce heat to low and add cream cheese, mozzarella cheese, cheddar cheese, and sour cream. Stir until cheeses are melted and mixture is smooth. Add hot sauce and stir. Add shredded chicken and cooked, drained pasta noodles and stir until well coated by the sauce. Pour into prepared baking dish and prepare your Panko topping.

Panko Topping: Combine butter and olive oil in a small saucepan over medium heat. Heat, stirring occasionally, until melted. Add panko and stir well until the butter and oil has been mostly absorbed. Continue to stir until panko is lightly toasted and turns a light-medium brown color. Use a spoon to sprinkle over prepared buffalo chicken mac and cheese. Transfer to oven and bake on 350 degrees for 15 minutes. Garnish with parsley, if desired, and serve.

(Source: sugarpunrun.com)

Za'atar-Roasted Carrots with Yogurt



Recipe by:
Tina Alfini



Ingredients

- 2 lbs. multicolored carrots (1/2 to 3/4 inch thick), peeled and tops trimmed
- 2 Tbsp. extra virgin olive oil
- 2-1/2 tsp. za'atar (Middle Eastern spice blend)
- 3/4 tsp. salt
- 1/4 cup shelled pistachios, roughly chopped
- 1 tsp. lemon juice
- 1 container (5.3 oz) labneh, plain skyr or Greek yogurt

Directions

Heat oven to 425 degrees. Toss carrots with oil, 2 tsp. za'atar, and 1/2 tsp. salt. Roast 25 minutes, shaking pan halfway through. Add pistachios and roast 3-5 minutes, until nuts are lightly browned.

Carefully toss carrots and pistachios with lemon juice and 1/8 tsp. salt.

Mix labneh with 1/8 tsp. salt and spread in center of plate. Top with carrots and sprinkle with 1/2 tsp. za'atar.

Easy Grands!™ Chicken Pot Pie



Recipe by:

Wendy Bitter



Ingredients

- 2 18.6 oz. cans Progresso™ Rich & Hearty chicken pot pie style soup
- 1 12 oz. bag frozen mixed vegetables (2-1/2 cups)
- 2-1/2 cups cubed chicken
- 1 10.2 oz. can Pillsbury™ Grands!™ Flaky Layers refrigerated Original biscuits

Directions

In 4 qt. saucepan, mix soups, frozen vegetables and chicken. Heat to boiling; boil 2 minutes, stirring occasionally. Spoon into ungreased 13x9-inch (3 qt.) glass baking dish.

Meanwhile, pull each biscuit apart into 2 layers; cut each into 4 pieces. Place biscuit pieces over hot mixture.

Bake uncovered at 375 degrees for 16-20 minutes or until biscuits are light golden brown.

(Source: pillsbury.com)

Measurement Conversion Tables

Dividing Measurements		
Original Amount	Half the Amount	One-Third the Amount
1 cup	1/2 cup	1/3 cup
3/4 cup	6 Tbsp.	1/4 cup
2/3 cup	1/3 cup	3 Tbsp. + 1-1/2 tsp.
1/2 cup	1/4 cup	2 Tbsp. + 2 tsp.
1/3 cup	2 Tbsp. + 2 tsp.	1 Tbsp. + 1-1/4 tsp.
1/4 cup	2 Tbsp.	1 Tbsp. + 1 tsp.
1 Tbsp.	1-1/2 tsp.	1 tsp.
1 tsp.	1/2 tsp.	1/4 tsp.
1/2 tsp.	1/4 tsp.	1/8 tsp.
1/4 tsp.	1/8 tsp.	dash

Converting to Tablespoons and Teaspoons
1 cup = 16 Tbsp.
3/4 cup = 12 Tbsp.
1/2 cup = 8 Tbsp.
1/3 cup = 5 Tbsp. + 1 tsp.
1/4 cup = 4 Tbsp.
1/8 cup = 2 Tbsp.
1/2 Tbsp. = 1-1/2 tsp.

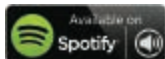
(Source: tasteofhome.com)



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