

# Conley Elementary School at SouthWood Pre-K 2008-2009 Cookbook



**"Conley Pre-K: Where the Conley Yellow  
Jackets Get Their Wings!"**



**Ms. Jennings' Class**





**Mrs. Williams' &  
Mrs. Handley's Class**





**Mrs. Tardif &  
Mrs. Winger's Class**





**Mrs.Kings, Ms.James,  
and Ms. Walsh's Class**





**Ms. Boland, Ms. Adams, & Mrs. Sikora's Pre-K Class**

**From the Kitchen of Amelia Kraemer**

**A Recipe for Orange-Pecan French Toast Casserole**

**Prep time: About 30 minutes**

**Cook time: 35 minutes**

**Ingredients:**

1 cup brown sugar

1/3 cup butter (melted)

2 Tbsp light corn syrup

1/2 cup chopped pecans

1 1/2 tsp grated orange rind

1 cup orange juice

1/2 cup milk

3 Tbsp granulated sugar

1 tsp ground cinnamon

1 tsp vanilla

3 large egg whites

2 large eggs

12 (1 inch thick) slices of French Bread

Cooking spray

**Directions:**

Combine brown sugar, butter, and corn syrup, pour into a 13 by 9 inch baking dish coated with cooking spray. Sprinkle chopped pecans evenly over sugar mixture. Combine rind and next 7 ingredients (rind through eggs); stir with a whisk. Arrange bread slices over pecans in dish,; pour egg mixture over bread, cover and refrigerate for 1 hour or up to overnight. When ready, preheat oven to 350. Carefully turn bread slices over in pan to absorb excess egg mixture. Let stand at room temperature for 20 minutes. Bake at 350 for 35 minutes or until lightly browned.

**From the Kitchen of Amelia Kraemer**

**A Recipe for Cranberry Quick Bread**

**Prep time: About 30 minutes**

**Cook time: 50 minutes**

**Ingredients:**

1 1/3 cups all-purpose flour

2/3 cup whole wheat flour

1 cup sugar

1 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

3/4 cup apple juice

3 tbsp vegetable oil

1 tsp grated orange rind

1 large egg

1 1/3 cups chopped fresh cranberries

1/3 cup golden raisins

1/4 cup chopped hazelnuts

Cooking spray

**Directions:**

Preheat oven to 350.

Lightly spoon flours into dry measuring cups; level with a knife.

Combine flours and next 4 ingredients (flours through salt) in a large bowl; make a well in center of mixture. Combine juice, oil, rind, and egg; add to flour mixture, stirring just until moist. Fold in cranberries, raisins, and hazelnuts.

Spoon batter into 9 by 5-inch loaf pan coated in cooking spray.

Bake at 350 for 50 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack; remove from pan. Cool completely on wire rack.



**From the Kitchen of Philip Roberts**  
**A Recipe for Crunchy Turkey Pita Pockets**  
**Prep time: About 10 minutes**  
**Cook time: N/A**

**Ingredients:**

1 cup diced cooked turkey or chicken breast  
 $\frac{1}{2}$  cup packaged cole slaw mix  
 $\frac{1}{2}$  cup dried cranberries  
 $\frac{1}{4}$  cup shredded carrots  
2 tbsp reduced-fat or fat-free mayonnaise  
1 tbsp honey mustard  
2 whole wheat pita breads

**Directions:**

Combine turkey, cole slaw, cranberries, carrots, mayonnaise, and mustard in a small bowl; mix well. Cut pita breads in half; fill with turkey mixture.

**From the Kitchen of Philip Roberts**

**A Recipe for Broccoli & Bow Ties**

**Prep time: About 20 minutes**

**Cook time: 20 minutes**

**Ingredients:**

1 cup water

1 pound broccoli florets or broccolini florets, corasley chopped

$\frac{1}{4}$  cup extra-virgin olive oil

5 cloves garlic, minced

3 pinches crushed red pepper flakes

1 pound bow tie pasta, cooked al dente

$\frac{1}{2}$  cup grated parmigiano reggiano cheese

A handful chopped fresh flat leaf parsley

$\frac{1}{4}$  tsp ground nutmeg

Coarse salt and black pepper, to taste

**Directions:**

Bring a cup of water to a boil in a medium pan and reduce heat to simmer. Add florets. Cover pan, and steam 3 to 5 minutes, until tender. Drain and set aside.

Heat olive oil in a deep, nonstick skillet over medium heat. Add garlic and crushed red pepper flakes. When garlic speaks by sizzling in oil, add florets and sauté 1 or 2 minutes. In the pan or in a large bowl, toss the florets with pasta, cheese, parsley nutmeg, salt, and pepper. Transfer to a serving dish and serve with a green salad and crusty bread.



## **From the Kitchen of Brice Vieux**

### **A Recipe for Beef-A-Roni**

**Prep time: 30 minutes**

**Cook time: 20-25 minutes**

#### **Ingredients:**

1 pound ground turkey or beef  
1 pound box tri-color rotini  
1 jar of spaghetti sauce, any flavor you like  
 $\frac{1}{4}$  cup Parmesan cheese  
2 cups of mozzarella cheese, shredded  
1 loaf of garlic bread  
1 small onion, diced  
2-3 garlic cloves, minced  
2 tbsp of Italian seasoning  
6 cups of water, plus 1 tbsp of salt  
Salt and pepper, to taste  
Olive oil

#### **Directions:**

Preheat oven to 350. On medium heat, place olive oil, onions and garlic in a skillet to cook. Sauté until onions are tender, about 3 minutes. Add ground turkey or beef and cook until all the pink is gone from meat. Add Italian seasoning, salt and pepper to taste. Turn off heat under meat. In a pot, add water and about 1 tbsp of salt. Turn heat to medium heat until water boils. Pour pasta and stir; cook for 8-10 minutes, or until pasta is tender. Once pasta is cooked, remove from heat and drain. Place pot back on stove and turn down to low. Take meat mixture and add to pasta. Add spaghetti sauce and parmesan cheese. Mix together and put in a 13 by 9 pan. Sprinkle mozzarella cheese on top and bake for 20-25 minutes, or just until cheese is melted. Remove from oven and let it stand out for 5 minutes before serving.

**From the Kitchen of Brice Vieux  
A Recipe for Chocolate Chip Cookies**

**Prep time: 15 minutes**

**Cook time: 20 minutes**

**Ingredients:**

$\frac{3}{4}$  cup stick of Crisco Butter Shortening Sticks

1  $\frac{1}{4}$  cups firmly packed light brown sugar

2 tbsp of milk

1 tbsp of vanilla extract

1 large egg

1  $\frac{3}{4}$  cups of all-purpose flour

1 tsp salt

$\frac{3}{4}$  tsp baking soda

1 (12 oz.) package semi-sweet chocolate chips, (2 cups)

**Directions:**

Heat oven to 375. Combine shortening, brown sugar, milk and vanilla in a large bowl. Beat at medium speed with electric mixer until well blended. Beat in egg. In a separate bowl, combine flour, salt and baking soda. Mix into shortening mixture until well blended. Stir in chocolate chips. Drop by rounded measuring tablespoonfuls 3 inches apart onto ungreased baking sheet. Bake 8 to 10 minutes for chewy cookies. Cool 2 minutes on baking sheet on a cooling rack. Remove cookies to rack to cool completely.



**From the Kitchen of Madison Kayla Hardee-Boone**

**A Recipe for Anytime Fruit Salad**

**Prep time: About 10 minutes**

**Cook time: 40 minutes**

**Ingredients:**

24 oz cottage cheese

1 (12 oz) container frozen whipped topping, thawed

1 (6 oz) package orange flavored gelatin mix

2 (11 oz) cans mandarin oranges, drained

1 (20 oz) can pineapple chunks, drained

**Directions:**

Combine cottage cheese, whipped topping and gelatin mix. Stir in oranges and pineapples. Chill in refrigerator.

**From the Kitchen of Madison Kayla Hardee-Boone  
A Recipe for Egg Salad Sandwiches**

**Prep time: About 10 minutes**

**Cook time: 8 hours**

**Ingredients:**

8 hard-cooked eggs, diced

1 cup mayonnaise

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  tsp black pepper

8 slices of white bread

**Directions:**

Mix all ingredients. Cover for 8 hours in refrigerator.  
(overnight). Spread on bread.



**From the Kitchen of William Pierce**  
**A Recipe for Peanut Butter and Jelly**

**Prep time: About 5 minutes**

**Cook time: N/A**

**Ingredients:**

Bread

Peanut butter

Grape Jelly

**Directions:**

Take bread and lay flat, put peanut butter on one side of bread.

Put grape jelly on the top. Take other piece of bread and lay flat on top.

**From the Kitchen of Erin Farrell**  
**A Recipe for Sour Cream Coffee Cake**  
**Prep time: 20 minutes**  
**Cook time: 45 minutes**

**Ingredients:**

5  $\frac{1}{2}$  tbsp margarine  
1 cup sugar  
2 eggs  
1 tsp baking soda  
1 cup sour cream  
1  $\frac{1}{2}$  cups flour  
1  $\frac{1}{2}$  tsp baking powder  
1 tsp vanilla  
1/3 cup sugar, topping  
1 tsp cinnamon

**Directions:**

Cream together margarine, 1-cup sugar, eggs. Add baking soda, sour cream. Blend quickly flour, baking powder, and vanilla. Pour batter into 10-inch tube pan. Sprinkle  $\frac{1}{2}$  topping over; pour remaining batter over top with remaining sugar and cinnamon.



**From the Kitchen of Erin Farrell**

**A Recipe for Best Ever Macaroni**

**Prep time: 20 minutes**

**Cook time: 45-60 minutes**

**Ingredients:**

1 pound shells cooked to minimum

1 pound American cheese

$\frac{1}{4}$  pound margarine

2 tsp salt

1 tsp pepper

1 tsp garlic salt

1 quart milk

**Directions:**

Cook shells to a minimum. Cut up American cheese in small chunks. Combine all ingredients in oven safe bowl. Cook in oven for 45-60 minutes at 350 degrees.

**From the Kitchen of Reagan Meades**

**A Recipe for Chicken and Vegetable Alfredo**

**Prep time: 15 minutes**

**Cook time: 15 minutes**

**Ingredients:**

1 can mixed vegetables

1 jar of alfredo sauce

2 cups small shell pasta

1 chicken breast cut up

**Directions:**

Boil pasta as directed. Cook chicken until done in skillet over medium heat (a little olive oil); drain vegetables. Once chicken is cooked add jar of alfredo sauce, mixed vegetables, and drained pasta. Simmer over low heat until low boil.

**From the Kitchen of Reagan Meades**  
**A Recipe for Strawberry Angel Food Cake**

**Prep time: 10 minutes**

**Cook time: 10 minutes**

**Ingredients:**

1 angel food cake

1 tub of frozen strawberries with juice

1 tub of cool whip

**Directions:**

Cut up cake into small pieces. Drizzle a little strawberry and juice over cake to soak up and top with a spoonful of cool whip.  
Yummy and low fat!



**From the Kitchen of Cheryl Campbell**

**A Recipe for Baked Beans**

**Prep time: 15 minutes**

**Cook time: 20 minutes**

**Ingredients:**

1 pound ground beef

4 cans of van camp baked beans

1 tsp of country crock

4 shakes of cinnamon sugar

1 shake of nutmeg

**Directions:**

Cook ground beef until done; Add meat to the mixture of beans and other ingredients. Make for 20 minutes at 350 in a covered pan.

**From the Kitchen of Ian Roe  
A Recipe for Red Velvet Cake**

**Prep time: 30 minutes**

**Cook time: 30 minutes**

**Ingredients:**

Color paste-

2 oz red food coloring

2-3 tbsp cocoa

Cake-

$\frac{1}{2}$  cup butter

1  $\frac{2}{3}$  cup sugar

2 eggs

1 cup buttermilk

2  $\frac{1}{4}$  cups cake flour

4 pinches of salt

1 tbsp baking soda

1 tbsp white vinegar

2 tsp vanilla

Frostng-

8 oz creamcheese

1 stick butter

1 box confectioners sugar

1  $\frac{1}{2}$  cup chopped nuts (pecans)

**Directions:**

Color Paste:

Mix food coloring and cocoa together for a paste; set aside.

### Cake:

Cream butter and sugar. Add eggs, then color paste. Add buttermilk. Sift cake flour with salt. Add to mixture. Add baking soda and vinegar. Mix all in. Add vanilla. Pour into pans (2-9" pans or 3-8" pans); be sure the pans are greased and floured well. Bake approx. 30 minutes at 350 degrees.

### Frosting:

Beat cream cheese, butter, and sugar until smooth. Add chopped nuts.



**From the Kitchen of Ian Roe**  
**A Recipe for Coconut Meringue Pie**  
**Prep time: 20 minutes**  
**Cook time: 15 minutes**

**Ingredients:**

$\frac{3}{4}$  cup sugar  
3 tbsp cornstarch  
 $\frac{1}{4}$  tsp salt  
5 eggs. Separated  
2  $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  tsp vanilla  
1  $\frac{1}{4}$  flaked coconut, divided into 1 cup and  $\frac{1}{4}$  cup  
 $\frac{1}{2}$  tsp coconut extract  
1 9" pie shell, baked  
 $\frac{3}{4}$  cup sugar

**Directions:**

Combine sugar, cornstarch and salt in top of double boiler. Beat egg yolks until thick and lemon-colored. Add to sugar mixture, mixing well. Add milk. Cook over boiling water, stirring constantly for 20 minutes or until mix is very thick and smooth. Remove from heat. Gently stir in coconut (1 cup) and vanilla. Pour filling into pie shell. Beat egg whites until foamy. Add sugar 1 tbsp at a time, beating until stiff peaks form. Spread meringue over hot filling, sealing to edge of pastry. Sprinkle with remaining coconut. Bake at 375 for 15 minutes or until meringue is golden brown. Cool to room temperature then chill.

**From the Kitchen of Augustus Griffin**

**A Recipe for Macaroni and Cheese**

**Prep time: 20 minutes**

**Cook time: 25 minutes**

**Ingredients:**

8 oz elbow macaroni

$\frac{1}{4}$  cup butter

3 tbsp all-purpose flour

$\frac{1}{8}$  tsp of dry mustard

$\frac{1}{8}$  tsp salt

2 cups milk

2 cups shredded cheese

1 cup croutons

**Directions:**

Cook elbow macaroni drain. Pre-heat oven to 350. In saucepan melt butter, blend in flour, mustard, and salt, cook until smooth, and gradually add milk. Gradually mix in cheese, stir until melted. Add macaroni; mix together pour into 2-quart casserole dish. Top with croutons. Bake for 25 minutes.

**From the Kitchen of Augustus Griffin  
A Recipe for Chocolate Chip Pancakes**

**Prep time: 5 minutes**

**Cook time: 2-3 minutes**

**Ingredients:**

2 cups bisquick

1 cup milk

2 eggs

1 tsp baking powder

Chocolate chips

**Directions:**

Stir up all ingredients until smooth. Pre-heat skillet to 350, pour about  $\frac{1}{4}$  cup full's of mix onto skillet. Cook until edges are dry and golden brown.



**From the Kitchen of Cameron Bundage**

**A Recipe for Applesauce Oatmeal**

**Prep time: 10 minutes**

**Cook time: N/A**

**Ingredients:**

1 envelope plain instant oatmeal

2/3 cup milk

$\frac{1}{4}$  cup unsweetened applesauce

$\frac{1}{4}$  tsp apple pie spice

**Directions:**

Pour oatmeal into bowl, add milk, cover with paper towel and microwave for 1-2 minutes or until thickened. Remove bowl, stir, add applesauce and apple pie spice. Stir until mixed.

**From the Kitchen of Cameron Bundage**

**A Recipe for Fruit Smoothie**

**Prep time: 5 minutes**

**Cook time: 5 minutes**

**Ingredients:**

1 banana

1  $\frac{1}{2}$  cups cut-up fresh fruit

1 (6 to 8 oz) carton low fat yogurt

$\frac{3}{4}$  cup fat free milk

Honey

**Directions:**

Cut up banana. Place banana, fresh fruit, yogurt, milk, and honey into blender. Cover and blend until smooth. Pour into glasses.

**From the Kitchen of Carter McDermid**

**A Recipe for Broccoli Casserole**

**Prep time: 20 minutes**

**Cook time: 1  $\frac{1}{2}$  hours**

**Ingredients:**

1  $\frac{1}{2}$  cup cooked rice

2 eggs

1  $\frac{1}{3}$  cup milk

1 cup broccoli

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

1 pound velveeta

**Directions:**

Mix all ingredients together. Bake at 350 for 1 hour and 30 minutes.

**From the Kitchen of Carter McDermid**

**A Recipe for Shepherd's Pie**

**Prep time: 20 minutes**

**Cook time: 10 minutes**

**Ingredients:**

1  $\frac{1}{2}$  pounds ground beef, cooked

1 bag of frozen corn

1 box garlic potato mix, cooked

2 cans tomato soup

1 box herb potato mix, cooked

1 bag of shredded cheese

**Directions:**

Mix beef, corn, and soup in a 9 by 13" dish. Layer with potato mixture. Top with cheese. Bake at 350 until cheese is melted.



**From the Kitchen of Gavana Roberts**

**A Recipe for Quick Cinnamon Rolls**

**Prep time: 5 minutes**

**Cook time: 10 minutes**

**Ingredients:**

1 roll biscuits (10)

$\frac{1}{2}$  stick of margarine

$\frac{3}{4}$  cup light brown sugar

1 tsp cinnamon

**Directions:**

Melt margarine in cake pan at 425 degrees. In a small bowl mix light brown sugar, cinnamon. Dip biscuits in melted margarine and roll in sugar mix. Place in pan. Cook for 8-10 minutes at 425 degrees.

**From the Kitchen of Gaviania Roberts**

**A Recipe for Eggnog**

**Prep time: 10-15 minutes**

**Cook time: N/A**

**Ingredients:**

4 eggs

4 cups milk

4 tsp lemon juice (or diluted vinegar)

$\frac{1}{2}$  cup cream

$\frac{1}{8}$  tsp nutmeg

$\frac{1}{8}$  tsp salt

$\frac{1}{3}$  cup sugar

**Directions:**

Beat eggs until thick and lemon colored. Add sugar, nutmeg, and lemon juice. Add ice cold milk and cream. Beat with a rotary beater until frothy. Makes 6 large glasses.

**From the Kitchen of Reb Boothe**

**A Recipe for Louisiana Caviar**

**Prep time: 10 minutes**

**Cook time: N/A**

**Ingredients:**

2 (15 oz) cans black eyed peas, drained

1/3 cup olive oil

1 garlic clove

$\frac{1}{2}$  tsp salt

1/3 red wine vinegar

$\frac{1}{4}$  cup chopped onion

**Directions:**

Drain peas and mix all ingredients. Chill overnight. Serve with corn chips or Fritos.

**From the Kitchen of Reb Boothe**

**A Recipe for Chocolate Cobbler**

**Prep time: 15 minutes**

**Cook time: 30 minutes**

**Ingredients:**

1  $\frac{1}{2}$  sticks butter

1  $\frac{1}{2}$  cup self-rising flour

1  $\frac{1}{4}$  cup sugar

1  $\frac{3}{4}$  tbsp cocoa

$\frac{3}{4}$  cup milk

2 tbsp vanilla

**Topping:** 1  $\frac{1}{2}$  cup sugar

$\frac{1}{2}$  cup cocoa

2  $\frac{1}{4}$  cup boiling water

**Directions:**

Heat oven to 350 degrees. Melt butter in 9 by 13 pan. Mix rest of ingredients and pour over butter. Mix topping and sprinkle over batter. Bake 30 minutes. Serve hot or cold.

**From the Kitchen of Christian George**

**A Recipe for Taco Soup**

**Prep time: 5 minutes**

**Cook time: 20 minutes**

**Ingredients:**

1 pound cooked ground beef

2 (15 oz) cans of Mexican stewed tomato

1 can corn

1 can black beans

1 can kidney beans

1 package taco seasoning

1 package dry ranch

**Directions:**

Mix all ingredients together and simmer for 20 minutes. Serve with sour cream and cheese if you like.

**From the Kitchen of Christian George**

**A Recipe for Kennetha's Casserole**

**Prep time: 10-13 minutes**

**Cook time: 25 minutes**

**Ingredients:**

1  $\frac{1}{2}$  - 2 pounds cut up chicken, cooked

1 box ziti noodles, cooked

$\frac{1}{4}$  cup mayonnaise

fresh diced mushrooms

2 cans cream of mushroom

Diced onion

Cheese

**Directions:**

Sautee onions with mushrooms for 3-5 minutes. Pre-heat oven to 350 degrees. Mix mayonnaise and cream of mushroom with onion mixture. Cook on low for 3-5 minutes. Add chicken and noodles. Mix and then pour in baking dish, top with cheese and back for 25 minutes.



**From the Kitchen of Zoe Senior**

**A Recipe for Banana Cake**

**Prep time: 10 minutes**

**Cook time: 50 minutes**

**Ingredients:**

1  $\frac{1}{4}$  cup sugar

1 tsp baking soda

4 tbsp sour cream

$\frac{1}{2}$  cup butter

1  $\frac{1}{2}$  cup flour

1 cup banana

2 eggs

1 tsp vanilla

$\frac{1}{4}$  tsp salt

1 cup chopped nuts and/or chocolate chips (optional)

**Directions:**

Pre-heat oven to 350. Cream butter and sugar. Beat eggs until light and foamy to butter and sugar. Dissolve baking soda into sour cream and add to the above mixture. Add vanilla, flour, salt, bananas and beat. Pour into 2 small loaf pans and bake for 50 minutes.

**From the Kitchen of Zoe Senior**  
**A Recipe for White Chocolate Chip Cookies**  
**Prep time: 10-15 minutes**  
**Cook time: 9-11 minutes**

**Ingredients:**

$\frac{1}{4}$  tsp salt  
2 large eggs  
1 cup butter  
2 cups white chocolate  
 $2\frac{1}{4}$  cups all-purpose flour  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{2}{3}$  cup cocoa  
 $\frac{2}{3}$  cup packed brown sugar  
1 tsp baking soda  
1 tsp vanilla extract  
 $\frac{1}{8}$  cup chopped walnuts

**Directions:**

Pre-heat oven to 350 degrees. Combine flour, cocoa, baking soda, and salt in small bowl. Beat butter, sugar, brown sugar, and vanilla in large bowl until creamy. Add eggs 1 at a time. Beat flour into mixture gradually. Stir in morsels. Drop well rounded spoonful on ungreased baking sheet. Bake 9-11 minutes. Cool for 2 minutes.

**From the Kitchen of Iynthury Kothai Warren**

**A Recipe for Fruit Smoothies**

**Prep time: 5 minutes**

**Cook time: N/A**

**Ingredients:**

7 large strawberries

1 banana

$\frac{1}{4}$  cup raspberries

1  $\frac{1}{2}$  cup milk

1 scoop of ice cream

2 teaspoons of sugar

**Directions:**

Wash and then chop the fruit into chunks. Drop the fruit into the blender. Add the rest of the ingredients. Place lid on tight and blend for 40 seconds.

**From the Kitchen of Iynthury Kothai Warren**

**A Recipe for Mission Moon Rocks**

**Prep time: 20 minutes**

**Cook time: 15-20 minutes**

**Ingredients:**

1  $\frac{1}{4}$  cups self rising flour

6 tbsp light brown sugar

6 tbsp butter

$\frac{1}{2}$  cup raisins

1 pinch of salt

$\frac{1}{2}$  tsp pie spice

1 egg

**Directions:**

Put the butter and flour in a bowl. Add sugar, salt, and raisins.

Add beaten egg to the mixture. Mix together with a fork. Stick your hand in and squeeze. Grease the baking sheet. Form rocky heaps. Bake at 375 degrees for 15-20 minutes.

**From the Kitchen of Saige Davis**

**A Recipe for Taco Soup**

**Prep time: 5 minutes**

**Cook time: 30 minutes**

**Ingredients:**

1 can cut green beans

2 cans chopped tomatoes

1 can yellow corn

1 can kidney beans

1 pound ground beef

2 packets of taco seasoning

1 packet shredded cheddar cheese

Sour cream

Fritos

**Directions:**

Brown ground beef, drain and add 1 packet of taco seasoning. In pot add all cans of vegetables (do not drain), add cooked beef and 1 packet of taco seasoning. Cook on medium-low for 30 minutes. Serve in a bowl topped with cheese, sour cream and Fritos.

**From the Kitchen of Saige Davis**

**A Recipe for Mashed Potatoes**

**Prep time: 5 minutes**

**Cook time: 45-60 minutes**

**Ingredients:**

4 large potatoes

8 oz sour cream

1 stick sweet butter

Salt

Pepper

**Directions:**

Cut potatoes in half and boil until soft. Remove skin and put in large bowl. Mash potatoes. Add 1/3 sour cream,  $\frac{1}{2}$  stick of butter, salt and pepper as desired. Mix well and serve.



**From the Kitchen of Mason Herron**

**A Recipe for Cheese Ball**

**Prep time: 20 minutes**

**Cook time: N/A**

**Ingredients:**

2 (8oz) packs of cream cheese

$\frac{1}{2}$  cup butter

2 cups shredded sharp cheddar cheese

2 tbsp milk

2 tsp Worcestershire

1 cup chopped pecans

A dash of garlic powder

**Directions:**

Bring cheese and butter to room temperature. Mix all ingredients except nuts. Roll into a ball. Roll over chopped pecans. If nut allergy, roll into crushed pretzels. Refrigerate for 3-4 hours.

**From the Kitchen of Mason Herron**  
**A Recipe for Buckeyes (Peanut Butter Balls)**  
**Prep time: 20 minutes**  
**Cook time: N/A**

**Ingredients:**

2 sticks butter  
1 box sugar  
18 oz peanut butter  
1 package chocolate almond bark  
 $\frac{3}{4}$  cup graham cracker crumbs

**Directions:**

Mix all ingredients except chocolate with a mixer. Shape into balls. Melt chocolate. Roll balls in chocolate and let balls set on wax paper.

**From the Kitchen of Ali Ramsden**

**A Recipe for Veggie Bugs**

**Prep time: 5 minutes**

**Cook time: N/A**

**Ingredients:**

Celery

Carrots

Peanut Butter

Raisins

**Directions:**

Cut and wash celery and carrots. Put peanut butter inside celery.  
Put raisins for eyes and carrots for clothes.

**From the Kitchen of Ali Ramsden**  
**A Recipe for Dipped Peanut Butter Cookies**  
**Prep time: 15 minutes**  
**Cook time: 10 minutes**

**Ingredients:**

Peanut Butter  
Ritz Crackers  
Bark of white or dark chocolate

**Directions:**

Make peanut butter crackers. Take the bark chocolate, melt in the microwave. Dip crackers in chocolate, put on wax paper. Put in the freezer for 10 minutes. Serve. Yummy!

**From the Kitchen of Sophia Visconti**

**A Recipe for Lemon Cookies**

**Prep time: 10 minutes**

**Cook time: 8-10 minutes**

**Ingredients:**

$\frac{1}{2}$  cup margarine

1 cup sugar

3 eggs

$\frac{1}{2}$  cup milk

1 oz bottle lemon extract

8 tsp baking powder

4 cups flour

**Directions:**

Cream margarine and sugar. Mix all ingredients together. Bake on a greased cookie sheet for 8-10 minutes at 425 degrees.

**From the Kitchen of Sophia Visconti**

**A Recipe for No Bake Cookies**

**Prep time: 20 minutes**

**Cook time: N/A**

**Ingredients:**

2  $\frac{1}{2}$  cups sugar

3 tbsp cocoa

$\frac{1}{2}$  cups milk

1 stick butter or margarine

3 cups uncooked oats

$\frac{1}{2}$  cup peanut butter

1 tsp vanilla

**Directions:**

Put sugar, cocoa, butter, and milk in saucepan. Bring to boil and boil for 2 minutes. Remove from heat and add peanut butter, vanilla, and oats. Spoon onto waxed paper and let harden.



**From the Kitchen of Ethan Harting**

**A Recipe for Baked Apples**

**Prep time: 5 minutes**

**Cook time: 13 minutes**

**Ingredients:**

$\frac{1}{4}$  cup pecan pieces

4 medium sized tart apples

6 tbsp light brown sugar

4 tsp butter

$\frac{1}{2}$  tsp cinnamon

**Directions:**

Lightly toast the nuts in microwave. While nuts toast core apples and set in a microwave dish, microwave uncovered for 6 minutes.

Mix nuts,

**From the Kitchen of Nicholas Voss**  
**A Recipe for Macaroni-Tomato-Cheese**

**Prep time: 10 minutes**

**Cook time: 45 minutes**

**Ingredients:**

$\frac{1}{2}$  pound macaroni

$\frac{1}{4}$  cup butter

1  $\frac{1}{2}$  cups onion

1 green pepper

3  $\frac{1}{2}$  cups canned tomatoes

1 tsp worstershire

1 tbsp salt and pepper

**Directions:**

Melt butter. Add onion and green pepper. Sautee until tender.

Add canned tomatoes and seasonings. Simmer for 5 minutes.

Add macaroni and blend. Place in 3-quart sauce pan in alternate layers with cheese. Bake at 350 for 45 minutes.

**From the Kitchen of Nicholas Voss  
A Recipe for Cranberry-Apple Crunch**

**Prep time: 20 minutes**

**Cook time: 60 minutes**

**Ingredients:**

3 cups apple peeled and sliced thin

2 cups raw cranberries

$\frac{3}{4}$  cup sugar

1 stick butter

1 cup instant oatmeal

$\frac{1}{2}$  cup brown sugar

$\frac{1}{3}$  cup flour

$\frac{1}{2}$  cup chopped pecans

**Directions:**

Put apples and berries in casserole dish and sprinkle with sugar.

Melt butter and add oatmeal, brown sugar, flour, and pecans.

Spread mixture over apples and cranberries. Bake at 350 for 1 hour, uncovered.

**From the Kitchen of Ishrit Gupta**

**A Recipe for Chutni**

**Prep time: 5 minutes**

**Cook time: 30 minutes**

**Ingredients:**

1 can crushed pineapple

1 cup sugar

1/3 cup raisins

1 teaspoon oil

**Directions:**

Heat oil in a deep pan. Add the crushed pineapple along with the juice. Add a pinch of salt. Cover and cook for  $\frac{1}{2}$  hour. Add sugar and boil without cover. Add raisins, let the water evaporate and a sticky feel come. Eat with bread, crackers, etc.

**From the Kitchen of Ishrit Gupta**  
**A Recipe for Mishti Doi/Sweet Yogurt**

**Prep time: 10 minutes**

**Cook time: 6-7 hours**

**Ingredients:**

2 cans evaporated milk

1 can condensed milk

1 cup Dannon plain yogurt

5 drops lemon juice

**Directions:**

Mix all the ingredients and put in a baking pan. Heat oven at the lowest temperature setting. Keep the mixture for 4 hours and when the mix settles down to a thick yogurt like consistency cool it in the refrigerator. Serve chilled.

**From the Kitchen of Aidan Stesing  
A Recipe for Cranberry Snow Cookies**

**Prep time: 10 minutes**

**Cook time: 18-20 minutes**

**Ingredients:**

8 oz cream cheese

1 cup butter

2 cups flour

1 cup dried cranberries

1 cup white chocolate chips

2 cups sugar

**Directions:**

Preheat oven to 325 degrees. Cream butter and cream cheese, add sugar, then flour, then cranberries, and white chocolate chips. Bake for 18-20 minutes or until edges are golden.

**From the Kitchen of Aidan Stresing**

**A Recipe for Cheese Ball**

**Prep time: 10 minutes**

**Cook time: N/A**

**Ingredients:**

1 pound shredded cheddar cheese

1 cup chopped onion

1 cup chopped pecans

1 cup mayonnaise

**Directions:**

Mix everything together. Put in the refrigerator - better if done at least 2-3 hours before serving. Serve with seedless raspberry jelly and crackers.