

PRESENTED BY BBDO MW PRESENTED BY BBDO MW

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APPETITE APPEAL

PERSONAL RECIPES
FROM
AD FOLK
WHO KNOW FOOD





If you've ever shared a meal with us (and at this point, we've clocked in hundreds with our clients), you know that food is at the heart of everything we do. Beyond the brainstorming and boardrooms, some of our best memories are made around the table—laughing, swapping stories, and maybe even congratulating each other on a newly completed shoot.

For 95 years, BBDO Minneapolis has been turning up the appetite appeal for national and global food brands. (And, yes, a few less-edible things like motor oil and cleaning products.) But when it comes to food, we're not just experts in making it look and sound irresistible—we're genuinely obsessed. Our team's love for food isn't just professional; it's personal.

That's why this holiday season, we wanted to share a little taste of what we love most: our favorite recipes. Appetite Appeal is more than a collection of dishes—it's a peek into our kitchens, our family traditions, and those once-a-year treats we look forward to. We hope you'll flip through these pages, try something new, and maybe even add a few of our favorites to your own holiday table—this year and for years to come.

Thanks for all the good times, the great meals, and the chance to make memories together. (And some advertising, too.) Here's to many more shared bites ahead!

Wishing you all the happiest (and tastiest) holidays,
Neil White

PRESIDENT &

OF

BBDO MW

TABLE

OF



CON-

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SUN-DRIED TOMATO
AND GOAT CHEESE
CROSTINI ₁₀

SALSA FROM
SCRATCH ₁₄

CRISPY HONEY
GARLIC CHILI FISH ₁₈

APPETIZERS &

ZERS





SNACKS

COLOMBIAN AREPA
DE HUEVO ₂₂

COLOMBIAN
AJIACO ₂₆

OYSTERS WITH CLASSIC
MIGNONETTE SAUCE ₃₂

MUSHROOM
PATÉ ₂₄

GOAT CHEESE PIQUILLO
PEPPER PINXTOS ₃₀

SUN-DRIED
TOMATO AND
GOAT CHEESE

CROSTINI





SUBMITTED BY JEFF KRUCEK

I've always loved collecting celebrity cookbooks, and for every holiday, I'd pick a new appetizer to surprise my family. A few years ago, I tried this Crostini with Sun-Dried Tomatoes and Goat Cheese from Giada

De Laurentiis. It was an instant hit. Now, my family doesn't even ask what I'm bringing—they just say, "You're bringing that tomato and goat cheese thing!"

This simple dish reminds me how food can turn into tradition and bring everyone together, year after year.



INGRE- DIENTS



SERVES

4-6 people

SUN-DRIED TOMATO SPREAD

- One 8 oz jar sun-dried tomatoes (packed in oil, drained and chopped, oil saved for later)
- 1 tbsp olive oil
- ½ medium onion (thinly sliced)
- 1 clove garlic (minced)
- 2 tbsp sugar
- ¼ cup red wine vinegar
- 1 cup water
- ½ cup broth (chicken or vegetable)
- 1 tsp fresh thyme leaves (chopped)
- ½ tsp salt
- ½ tsp black pepper (freshly ground)

GOAT CHEESE CROSTINI

- 1 baguette (cut into ¾ in slices) (or reserved sun-dried tomato oil)
- ¼ cup olive oil
- Salt
- Black pepper (freshly ground)
- 5 oz goat cheese (room temp)
- 4 oz cream cheese (room temp)
- 2 tsp fresh thyme leaves (chopped)

01

SUN-DRIED TOMATO SPREAD

01 Place a medium saucepan over medium heat. Add the chopped sun-dried tomatoes, 1 tbsp of the reserved sun-dried tomato oil, olive oil, onion, and garlic.

02 Stir and cook until the onions are soft and beginning to brown at the edges, about 5-7 minutes.

03 Add the sugar, vinegar, water, broth, thyme, salt, and pepper. Bring the liquid to a boil, reduce the heat, and simmer, covered, for 30 minutes.

04 Remove the cover and continue simmering until most of the liquid is reduced and the mixture is the consistency of jam, about 5-10 more minutes. Remove from the heat and set aside.

Note: If you double the recipe, don't increase the water, broth, or vinegar.



02

GOAT CHEESE CROSTINI

01 Preheat the oven to 400 degrees. Line a baking sheet with foil.

02 Place the baguette slices on the baking sheet. Using a pastry brush, lightly coat the baguette slices with oil. Sprinkle with salt and pepper. Bake until lightly toasted, about 8 minutes.

03 Whip cream cheese, goat cheese and thyme together in a food processor.

03

ASSEMBLE

Spread the the sun-dried tomatoes on the crostini then top with goat cheese. I like to use a pastry bag to pipe on the goat cheese. You can prepare several days ahead and refrigerate. Just let the dish come to room temperature before you assemble.

INSTRUCTIONS

SALSA

FROM
SCRATCH





SUBMITTED BY ERIN MICHELS

The original author of this homemade salsa recipe is a mystery, but what is known is that it came from the small town of Soudan, MN and was passed along to my Grandpa Joe many decades ago. What made the recipe extra special is that many of the ingredients came from his own garden. (Yes, all 14 CUPS of tomatoes.) He then passed it along to my mom, who continued the tradition.

Every September when I was growing up, my mom would dedicate full days to cooking and canning batches of salsa—enough for our family of four to get our salsa fix until the next year. She started the prep process of cutting all the ingredients in the morning as my sister and I were leaving for school. By the time we got home, there would be cans lining the counters. And if we got lucky, there would be some left over in the roasting pan, still warm, to sneak a bite (or five).

SALSA (About 16 cups)
14 cups TOMATOES (cut in chunks)
2 ONIONS - Chopped
2 green peppers - chopped
4 stalks Celery - chopped
2 - 4oz Green Chili (mild - chopped)
1 - 12 oz JAR Jalapeno peppers (ch)
(I use 1 4oz can)
1/2 tbsp chili powder (could p
put some cilantro in (to tast
1 tbsp sugar (could put a
1 tbsp CANNING SALT
1 tbsp white vinegar
1 tsp mixed garlic or

SERVES

A family of 4 for months,
or a whole tailgate party (~16 cups)

- 14 tomatoes (cut into chunks)
- 3 onions (chopped)
- 2 green bell peppers (chopped)
- 6 stalks of celery (chopped)
- 2-4 oz canned green chiles (mild, chopped)
- 1-12 oz jarred jalapenos (chopped with juice)
- ½ tbsp chili powder (could use up to 1½ tbsp)
- Cilantro (chopped, to taste)
- 1 tbsp sugar
- 1 tbsp canning salt
- 1 tbsp white vinegar
- 2 garlic cloves (minced)
- 2 cans of tomato soup
- 2-6 oz canned tomato paste

IN- GRED- IENTS



01

Blanche tomatoes in boiling water for 1–15 seconds and remove tomato skin. Chop the tomatoes, onions, bell pepper, celery, cilantro. Combine into a large pot. Add green chiles and jalapeno peppers. Add chili powder, sugar, canning salt, white vinegar, and garlic. Stir until fully mixed. At this point you can decant some of the mixture for pico de gallo, if desired.

02

Bring the first set of ingredients to a boil on a stove top. Do NOT use high heat. Stir frequently so it won't burn and stick to the bottom of the pot.

03

Add the tomato soup and paste to the mixture, stir until combined.

04

Transfer the mixture to a roasting pan. Cook in oven for 2 hours, covered at 350 degrees. Stir mixture every 30-45 minutes. If you like a thicker salsa, you can remove cover at the 2-hour mark and continue to roast for another 10-15 minutes.

05

Pair with your favorite tortilla chips or top onto the recipe of your choice.

06

Pack in sterilized jars if not eating right away.



INSTR-

CTIONS

CRISPY HONEY
GARLIC

CHILI

FISH



SUBMITTED BY MEGHAN RONGITSCH

Ever since I was little, heading north to fish has been a big part of my life. Those trips were where I learned to love nature—spending a week with my family, unplugged, making memories, and of course, eating lots of fresh-caught fish. This fried fish recipe is one of our favorites, adding a little twist to the tradition and bringing those northwoods memories to the table.



Now, I'm excited to carry on the tradition with my own daughter, sharing the woods, the water, and the joy of gathering around good food.

INGRE-

SERVES

1-4 people

FOR THE FISH COATING

- 2 lb fish fillets (frozen or thawed, cut into 2-3 pieces each)
- 1 cup all-purpose flour
- Salt and pepper (to taste)
- 8 oz evaporated milk
- 2 large eggs
- 4 oz beer (your choice)
- ½ packet Shore Lunch Original Recipe mix
- ½ packet Shore Lunch Beer Batter mix
- Canola or vegetable oil (for frying)

FOR THE SAUCE

- 4 oz minced garlic
- 4 tbsp soy sauce
- 1 tbsp red pepper chili flakes (adjust to taste)
- 8 oz raw honey (plus more if needed)
- Chopped green onions for topping

DIENTS

INSTRUCTIONS

01

PREPARE THE COATING

- 01** Place flour, salt, and pepper in a 1-gallon zip-top bag.
- 02** Pour evaporated milk into a shallow bowl.
- 03** In another bowl, whisk together the eggs and beer.
- 04** In a second zip-top bag, combine the required Shore Lunch Mixes.

02

COAT THE FISH

Note: Work in small batches so the fish coats evenly.

- 01** Dip each fillet piece in evaporated milk.
- 02** Shake in the flour bag until coated.
- 03** Dip in the egg-beer wash.
- 04** Shake in the Shore Lunch mix until evenly coated.



03

FRY THE FISH

- 01** Heat oil in a large skillet (enough to cover the fillets).
- 02** Fry fish 2-3 minutes per side, until golden brown.
- 03** Transfer to a wire rack or paper towels to drain.

04

MAKE THE SAUCE

- 01** In a saucepan, sauté garlic in a soy sauce until lightly browned (do not overcook).
- 02** Add chili flakes and cook 2 minutes more.
- 03** Stir in honey until it begins to boil and foam (do not caramelize).
- 04** Add fried fish to the foaming sauce, turning to coat.
- 05** Remove with a slotted spoon.
- 06** If sauce thickens or cooks too long, reduce heat or add more honey as needed for additional batches.



AREPA

COLOMBIAN

**DE
HUEVO**



**SUBMITTED BY
MELISSA CUELLAR**

SERVES

6 people

- 2 cups precooked white cornmeal (Masarepa, Harina PAN or Areparina)
- 2½ cups warm water
- 1 tsp salt
- 1 tsp sugar
- 6 eggs (1 per arepa)
- Vegetable oil (for frying)



INSTRUCTIONS

- 01 In a bowl, mix warm water, salt, and sugar. Slowly add the cornmeal, mixing with your hands until smooth and pliable. The dough should not be sticky or crumbly. Let it rest for 5–10 minutes.
- 02 Divide the dough into 6 equal portions. Roll each into a ball, then flatten into a disc. About 4–5 inches wide, ¼ inch thick.
- 03 Heat oil in a deep pot or pan to about 350°F (175°C).
- 04 Fry each arepa for about 2–3 minutes per side, until it puffs slightly and turns golden. Remove and drain on paper towels.
- 04 Carefully cut a small slit on the edge of each arepa (like a pocket). Gently crack an egg into the slit, letting it slide inside.
- 05 Return the stuffed arepas to the hot oil. Fry for another 2–3 minutes until golden and crispy outside, with the egg cooked inside.
- 06 Enjoy hot, ideally with ají (Colombian hot sauce) or suero costeño.



ALMOND

MUSHROOM

PATE

SUBMITTED BY
BEN NICHOLSON



SERVES 6 people

- 2 tbsp butter (or vegan butter substitute)
- 1 small onion (chopped, about 1/4)
- 1 clove garlic (minced)
- 1½ cups sliced mushrooms (4 oz)
- ½ tsp tarragon dried (or 1/2 tsp fresh)
- 1 cup blanched and peeled almonds (6 oz)
- 1 tbsp lemon juice
- 3 tsp soy sauce (or tamari if GF)
- 2 tbsp cream cheese (or 2 tbsp silken tofu)

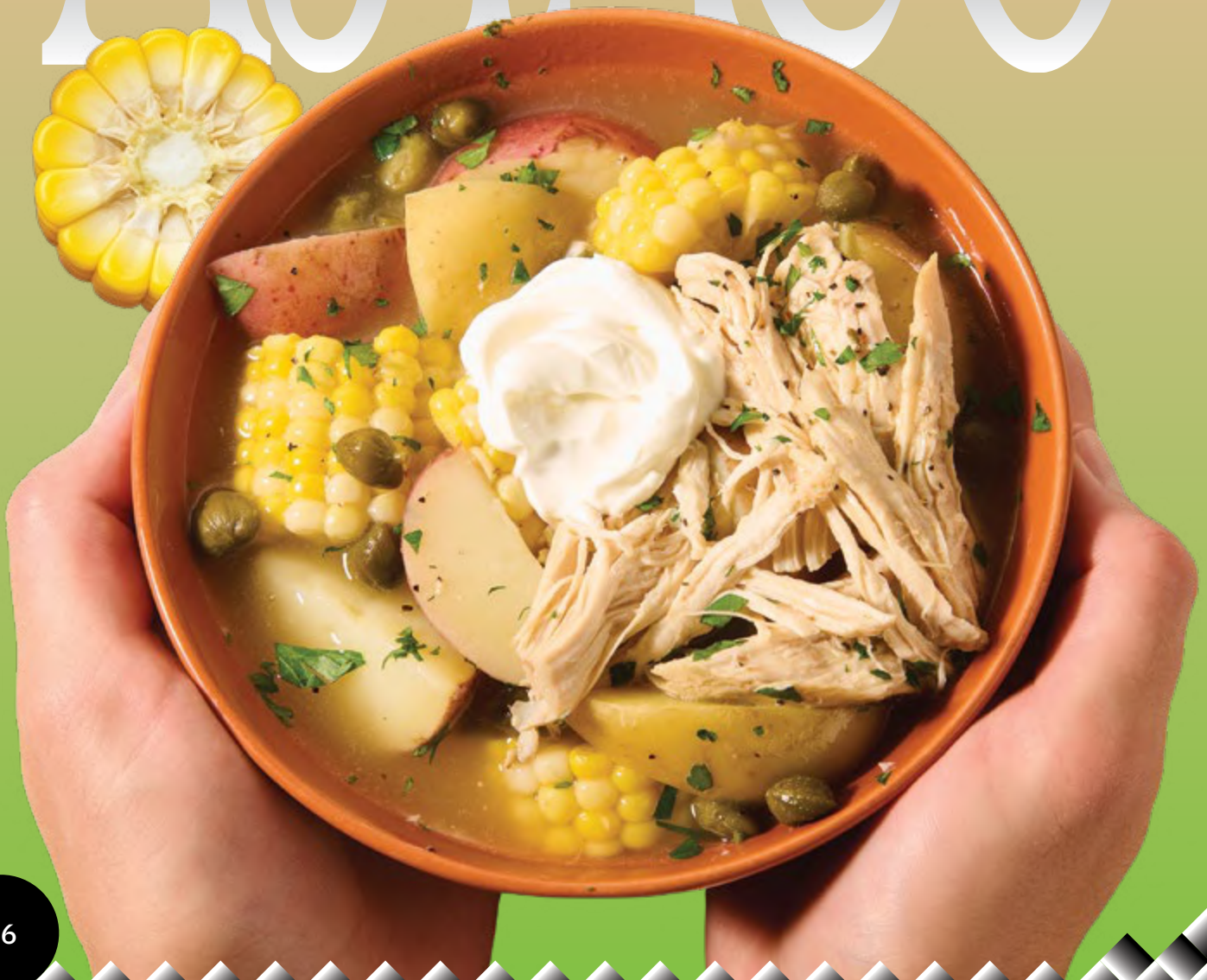
INSTRUCTIONS

- 01** In a large skillet, melt butter (or substitute).
- 02** Add onion, garlic, and mushrooms.
- 03** Sauté until tender, but not browned.
- 04** Add tarragon, stir until softened.
- 05** Pour mixture into the bowl of the food processor.
- 06** Add remaining ingredients and process until smooth.



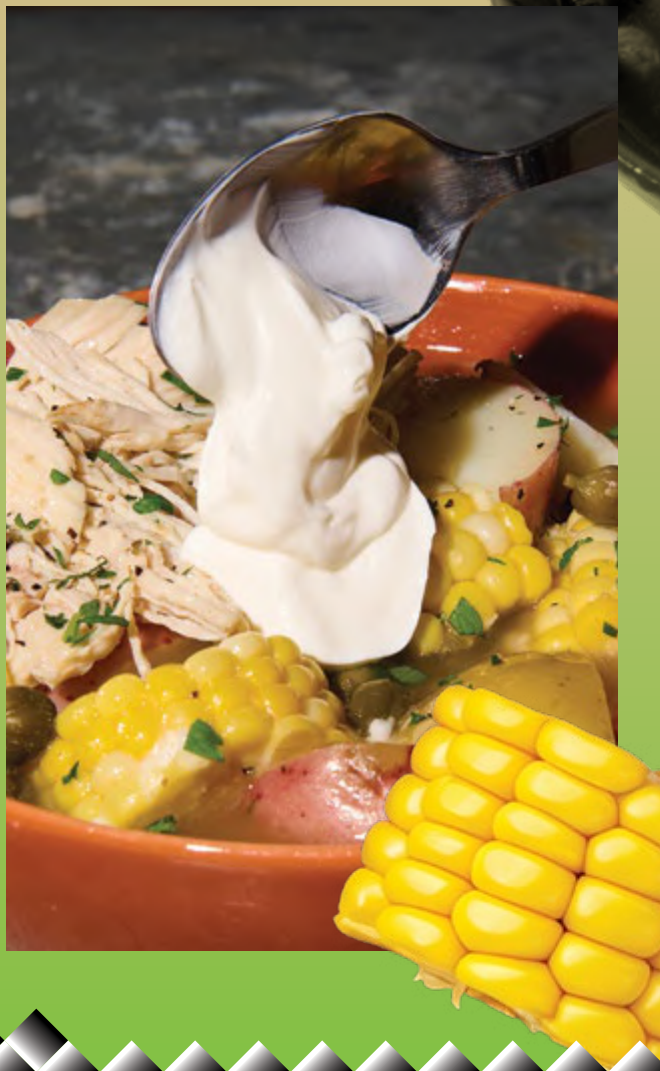
COLOMBIAN

AJIAO



SUBMITTED BY VALENTINA BOLIVAR

Ajiaco Santafereno is a beloved traditional dish from Bogotá, deeply rooted in the city's culture and history. This hearty chicken and potato soup is more than just a meal—it's a symbol of family gatherings and celebrations.



For generations, families have come together around a steaming pot of Ajiaco, sharing stories and creating memories. Its comforting flavors and rich heritage make it a staple at Colombian family tables, especially during special occasions.

SERVES

6 people

- Water
- Salt
- Onion
- Garlic
- Guascas herb (fresh cilantro-like herb)
- Chicken (breast or leg, preferably 2 breasts or equivalent)
- Corn on the cob (3 ears, cut in halves)
- 6 lbs Criolla potatoes (small yellow potatoes)
- 5 lbs Pastusa potatoes
- 3 lbs Sabanera potatoes
- Cream (optional, for serving)
- Capers (optional, for serving)



INGRE- DIENTS



INSTRUC- TIONS



01 In a large pot, start heating the water - around 8–10 liters depending on your pot size. Add 1 tablespoon of salt.

02 Add a whole onion and a tied bunch of cilantro (to avoid chopping) for flavor. Once the soup is ready, you will remove this bundle.

03 Add the chicken pieces (if using breast, add 2 breasts) to the pot and bring it to a boil. Once boiling, add the corn halves to the pot.

04 Meanwhile, peel and cut the potatoes lengthwise (long slices). Add the Sabanera potatoes first.

05 After 10 minutes, add the Criolla and Pastusa potatoes together. This layering helps thicken the soup and achieve the perfect creamy texture typical of Ajiaco.

06 When the soup starts to thicken to your liking, add a tied bunch of guascas leaves to infuse flavor. Cover the pot and let it simmer for another 10 minutes.

07 While the soup finishes cooking, shred the cooked chicken into strips and set aside for serving.

08 Once ready, remove the onion, cilantro, and guascas bundles. Serve hot with shredded chicken on the side, a dollop of cream, and a sprinkle of capers.

09 Enjoy this hearty, soul-warming Colombian classic — a true taste of Bogotá!



**GOAT CHEESE
PIQUILLO PEPPER**

PINXTOS

SUBMITTED BY KELLY CASSIDY

Everyone loves a good appetizer, especially one that's easy to make, features a probably way-too-generous amount of goat cheese, and is guaranteed to please the whole table. This family recipe came about after my sister spent time living in Madrid and introduced our family to

the world of Spanish tapas. After years of perfecting them to our taste, these pinxtos are the perfect go-to for both fancy occasions and casual get-togethers, bringing a little taste of Spain to the table every time we serve them. They're creamy, tangy, smoky, and just the right amount of sweet!

**Expect to get a little messy while eating. That's how you know you're doing it right!*



INSTRUCTIONS

- 01 Prepare dressing: whisk shallot, vinegar, herbs, and salt and pepper to taste; set aside.
- 02 Slice a baguette into 'bruschetta-sized' slices.
- 03 Brush baguette slices with olive oil.
- 04 Turn oven to broil.
- 05 While oven is heating, drain the peppers, and slice open the top of each to create a pocket.
- 06 Spoon goat cheese into peppers evenly.
- 07 Heat a frying pan over medium heat, drizzle with olive oil.
- 08 Cook the peppers, flipping half way through, until the cheese begins to melt (about 45 sec each side).
- 09 When the oven is ready, broil the bread on both sides until just crispy.
- 10 Top each slice of bread with a stuffed pepper.
- 11 Garnish with the dressing and enjoy.

SERVES

Approx 8 people

- 1 tbsp shallot (finely diced)
- 1½ tsp red wine vinegar
- 1 can piquillo peppers
(Can use a jar of whole roasted red peppers if you are having trouble finding authentic piquillo)
- 3 oz honey goat cheese (Can also sub with preferred goat cheese flavor, we love honey but that can also be drizzled on top after)
- Fresh herbs (parsley & basil are our faves)
- Baguette



OYSTERS

WITH

CLASSIC
MIGNONNETTE

SAUCE

SUBMITTED BY
NEIL WHITE





When I grew up, our food wasn't very fancy. But as I got older, I became more adventurous, and started to dabble in food and wine along with a few of my childhood friends. Oysters soon became a regular menu item - they were a great accompaniment to a Guinness Draft. Over the years, I've enjoyed oysters from all over the world, often paired with some fine white wines.

Only a few years later did I learn how to shuck an oyster. Shucking with a few friends, some good wine, and music has become one of my favorite ways to start a dinner party. It's a fun, interactive experience that always brings people together. Enjoy!



INGRE-



SERVES

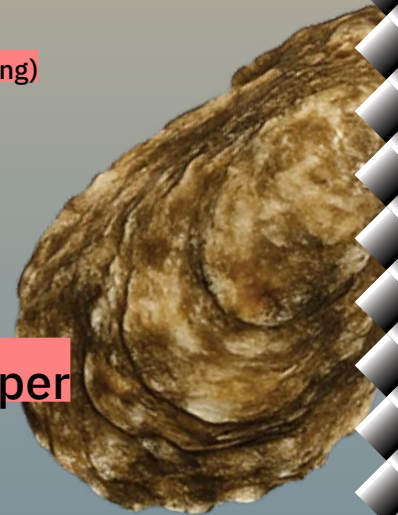
4 people (as an appetizer, about 3 oysters per person)

FOR THE OYSTERS

- 12 fresh oysters
- Crushed ice or snow from the garden in winter (for serving)
- Lemon wedges (for garnish)

FOR THE MIGNONETTE SAUCE

- $\frac{1}{4}$ cup red wine vinegar
- 1 tbsp finely minced shallots
- $\frac{1}{2}$ tsp freshly ground black pepper
- Pinch of salt



DIENTS



01

MAKE THE MIGNONETTE SAUCE

In a small bowl, combine red wine vinegar, minced shallots, black pepper, sugar (if using), and salt. Mix well and refrigerate for at least 30 minutes.

02

SHUCK THE OYSTERS

Follow these four steps to safely shuck an oyster.

01

PROTECT YOUR HAND

Wrap a kitchen towel around your non-dominant hand and hold the oyster, flat side up.

02

INSERT THE KNIFE

Place the tip of an oyster knife at the hinge (pointed end) of the shell. Gently wiggle and twist until the knife slips inside.

03

PRY OPEN

Rotate the knife to pop the shell open. Slide the knife along the top shell to sever the muscle attachment.

04

REMOVE THE TOP SHELL

Lift off the top shell and slide the knife under the oyster to loosen it from the bottom shell, being careful to retain the oyster liquor.

03

ARRANGE AND SERVE

Place the oysters on a bed of crushed ice or rock salt. Spoon about ½ teaspoon of mignonette sauce over each oyster or serve the sauce on the side. Garnish with lemon wedges.

04

ENJOY!

Eat immediately, savoring the bright, tangy sauce with each briny oyster.

INSTRUCTIONS





DRINKS

THE HUEY, DUEY,
AND LOUIE ³⁸

REVERIE
OLD FASHIONED ⁴⁰

FRONT PORCH
BOURBON
PEACH TEA ⁴²

THE HANSEN
BLOODY ⁴⁴

SLASK
(CRANBERRY SLUSH) ⁴⁶



THE HUEY DEWEY, & LOUIE

SUBMITTED BY BROCK DAVIS

During the pandemic, a few friends and I got into making craft cocktails. We'd swap photos, share recipes, and put our own spins on the classics. That's when I came up with the Huey, Dewey & Louie—my take on the Gibson.

If you're not familiar, a Gibson is basically a martini made with pickled cocktail onions instead of olives. One evening, perhaps after having one too many Gibsons, I noticed the onions looked like little white ducks, and three of them together reminded me of Donald Duck's nephews—Huey, Dewey, and Louie. So, my version always gets three onions. The result is a martini with a savory, sophisticated flavor, and a touch of umami.





INGREDIENTS

- 2 oz London Dry Gin
- 1 oz dry vermouth
- 1-2 barspoons of onion brine
- 3 pearl onions to garnish



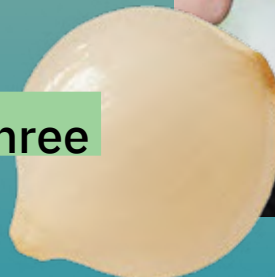
INSTRUCTIONS

01
Combine all the ingredients in a mixing glass filled with ice and stir for 25-30 seconds, until well chilled.

02
Strain into a coupe or Martini glass.

03
Garnish with exactly three cocktail onions.

Notes: For the gin, I recommend Tanqueray. It is a balanced gin with a nice flavor foundation that is ideal for martinis. For vermouth, Dolin is my favorite, very dry and not sweet. Stirring the drink in ice, rather than shaking, will result in an elegant drink with a well-balanced flavor. Shaking bruises the gin, clouds the drink and dilutes the flavor. The drink should be very cold after stirring and if you see little chips of ice floating on the top, you've done it correctly.



REVERIE

OLD FASHIONED



SUBMITTED BY COOPER OLSON

I spent one summer in Chicago interning at Energy BBDO. I fell in love with whiskey and bourbon after working on some incredible clients—Woodford Reserve, Jack Daniel's, and Old Forrester. After ample testing sessions, I developed this recipe for my favorite old fashioned. Sipping on it reminds me of relaxing on a rooftop in the Loop, feeling the breeze off Lake Michigan.

Bonus points if you write out your next big campaign idea on the bar napkins.

INGREDIENTS

- 2oz Bourbon (Prefer Woodford Reserve)
- ¼ oz Demerara Syrup
- 2-3 Dashes Black Walnut Bitters
- 1 orange peel
- Large ice cube

INSTRUCTIONS

01

Pour demerara syrup into glass.

02

Add bitters.

03

Add Bourbon.

04

Add ice.



05

Stir 10-15 times.

06

Express orange.

07

Cheers.

FRONT PORCH BOURBON PEACH TEA



SUBMITTED BY NICOLE POMERLEAU

This drink is a universal favorite. I make batches of this in mason jars for days out on the lake. While most mixed drinks can be polarizing, people love this one because it's tasty, refreshing, and not overly sweet or strong. We call this the gateway drink which woos non-bourbon drinkers to the darkside. We discovered this when we went to a Bourbon and Blues Festival in Kentucky and did the Bourbon Trail. It was bourbon in the morning, bourbon in the evening, and bourbon at supper time. Two of us were not big bourbon drinkers at the beginning of the trip, but we sure were by the end and this drink was the beginning of the love affair.

When the sun is out and the bourbon peach teas are flowing, good memories are being made.

INGREDIENTS

- 1¼ parts bourbon
- ¼ part peach schnapps
- 4 parts iced tea
- Lemon wedge garnish



INSTRUCTIONS

01

COMBINE INGREDIENTS

Fill a tall highball glass with ice and pour in ¼ Peach schnapps liqueur. Then add 4 parts iced tea and 1 & ¼ parts bourbon.

02

STIR

Stir gently to combine the ingredients.

03

GARNISH

Garnish with a lemon wedge on the rim of the glass.

THE HANSEN BLOODY



SUBMITTED BY ERIC HANSEN

Church. Bloody Marys. Packer football.
In that order.

That was the extended family Sunday routine I learned growing up. Of course, I was not partaking in the Bloody Marys until a certain age. But to join in the festivities, I would have a Virgin Mary in my more innocent years. (It's a damn fine N/A drink.)

Over the years I perfected the recipe that began with my grandma and I learned from my dad. It's a fairly classic take on a Bloody, though with a Clamato base, which makes for a more refreshing and less viscous drink than using Bloody Mary mix. I believe in Canada they call this a Bloody Caesar. My friends know it only as The Hansen Bloody. Cheers—and Go Pack Go.



INGREDIENTS

- 2 oz Vodka (Tito's is a great choice)
- 8 oz Clamato juice
- 4-5 dashes Worcestershire sauce
- 1 tsp lemon juice
- Splash of pickle or olive juice
- 3-5 dashes Tabasco sauce (spice to preference)
- Celery salt (shake to preference)
- Pepper (shake to preference)
- 2-3 olives

Optional: dill pickle, lime wedge, celery, cheese cube, beef stick



INSTRUCTIONS

01

Fill a 12 oz lowball or 16 oz pint glass with ice.

02




Pour the Vodka, followed by the Clamato. Add Worcestershire, lemon juice, pickle juice, Tabasco, celery salt, and pepper.

03

Stir gently. Shake on a bit more celery salt and pepper.

04

Garnish with olives and additional toppings of choice.



SLASK

(CRANBERRY
SLUSH)





SUBMITTED BY CHRISTIAN SMITH

My family doesn't really care for cranberry sauce. When Thanksgiving came around, my mom made cranberry slush instead. Cranberry juice, sugar and water were heated to make a simple syrup and then frozen—served with 7up or Sprite.

INGREDIENTS

- 2 cups water
- 2 cups sugar
- 1 litre cranberry juice
- 7 Up

INSTRUCTIONS

01

Heat 2 cups of water with 2 cups until sugar dissolves.

02

Let cool.

03

Mix with 1 litre of cranberry juice.

04

Let freeze until it turns into a slush.

05

Serve as a slush and pour 7up over.

2C H₂O + 2C Sugar
Heat until sugar dissolves
Freeze w/ 1 litre Cranberry juice
serve as slush pouring 7up over



MAINS

MAMA VALENTO'S
LASAGNA ₅₀

CRESCENT CHICKEN ₅₄

CHICKEN (OR TURKEY)
POT PIE ₅₆

APPLE FENNEL
GNOCCHI ₆₀

BACON-WRAPPED
CHICKEN ₆₄





PETROCCHI'S
PINK SAUCE ₆₆

QUAD CITIES-STYLE
PIZZA ₇₀

DAD'S MEAT
MARINADE ₇₄

APPETIZERS & SIDES

MAMA
VALENTO'S

LASAGNA



SUBMITTED BY
DAVID VALENTO



SERVES

1-8 people

INGREDIENTS

- 1 package lasagna noodles
- $\frac{3}{4}$ lb each of ground beef and ground Italian sausage
- $\frac{1}{2}$ cup chopped yellow onion
- 44 oz tomato sauce
- 18 oz tomato paste
- $\frac{3}{4}$ tbsp basil
- 1 $\frac{1}{2}$ tbsp oregano
- 1 $\frac{1}{2}$ tbsp parsley + 2 tbsp parsley
- 2 cloves garlic
- $\frac{1}{2}$ tsp sugar
- Crushed red pepper (optional)
- 3 cups cottage cheese
- 2 eggs
- 1 pack shredded mozzarella cheese

INSTRUCTIONS

- 01 Wake up with a mild hangover after going out for your friend's going away party and bum around for awhile.
- 02 When your roommate or partner says, "Do you want to go out for lunch?", immediately reply, "YES!"
- 03 Order the homemade chili. (No matter what restaurant you go to).
- 04 Eat it while watching some college basketball game between two colleges you've never heard of.
- 05 Once finished, pay, and proceed to the grocery store.
- 06 Proceed down a few aisles, don't really get anything for the lasagna yet. Get some other stuff, like a few of those oranges that are the size of mini basketballs.
- 07 Get one pound of ground beef and the smallest package of Italian sausage you can find, which is one and one-half pounds.
- 08 Realize the recipe only calls for a $\frac{3}{4}$ pound of Italian sausage.
- 09 Curse.
- 10 Get one yellow onion and one bulb of garlic.
- 11 Go to the aisle where the tomato sauce is. The recipe calls for a total amount of 44 ounces of tomato sauce. Add together several different sizes of tomato sauce and realize the closest you can get to 44 ounces is 45 ounces.
- 12 Curse.
- 13 Realize that doesn't really matter.
- 14 Get one 12 ounce can of tomato paste. Forget the fact that your mom told you to get a 6 ounce can too just in case the sauce is too runny.





15 Don't get eggs, you have some.
16 Get two small containers of cottage cheese.
17 Almost forget to get a bag of mozzarella cheese, but remember and say aloud to yourself, "Ha! I always forget that."
18 Upon leaving the grocery store, realize you forgot to get a pan to make the lasagna in.
19 Curse.
20 Go back to the grocery store, get the pan.
21 Go home, watch Children of Men and then Hot Fuzz.
22 Go to bed.
23 Wake up around 9 a.m., make some coffee, shower and put on the first Mars Volta album. Turn it up real loud.
24 Eat one of those monstrous oranges.
25 Look at the recipe for the lasagna. Note that what you have is not really a recipe but rather just a collection of ingredients.
26 Call mom.
27 Mom will confirm that yes, just like last time, it is only a $\frac{3}{4}$ pound of each ground beef and Italian sausage. Mom will tell you that you can just freeze the other stuff but then you'll tell her its fine and you'll just cook all of it and use the extra meat later. Mom will say, "Fine."

28 Cook the sausage. Put $\frac{3}{4}$ in a big pot, save the rest.
29 Chop up half the onion, cook with beef. Put about half in the pot, save the rest.
30 Add tomato sauce and tomato paste.
31 Look at concoction thus far, think it looks a bit runny because of that extra ounce of tomato sauce.
32 Remember that you didn't get another can of tomato paste.
33 Curse.
34 Meticulously measure out spices: $\frac{3}{4}$ tbsp basil, $1\frac{1}{2}$ tbsp oregano, $1\frac{1}{2}$ tbsp parsley, $1\frac{1}{2}$ tsp sugar and however much crushed pepper you feel like putting in. Put all spices in pot.
35 Almost forget to add garlic but then remember.
36 Add two cloves of garlic.
37 Call mom. You can't remember if you covered the pot the last time while the sauce was simmering. Mom will tell you that you don't have to, but you'll lose some of the moisture if you don't, so just put a lid on but leave a little room for air. Mom will thank you but then realize there's no reason for her to be thanking you and will take back said thank you. Mom will say goodbye and something about the fact that you'll probably

be calling her again in a few minutes anyways.
Laugh, tell mom that no, you got it now.

38 Bring to boil, then turn on low and let simmer.

39 Call mom.

40 Mom will laugh at you upon answering the phone. You don't know what temperature you'll have to eventually turn the oven on to. Mom tells you 350 degrees. Tell mom that maybe you should start writing down the things that you keep calling her about every time you make lasagna.

41 Write down 'cook at 350', but write the degree symbol a little too big so that it looks like 'cook at 3500'.

42 Continue your season on NHL '96. Say to yourself that you're only going to play three games but lose the third game to the @#%@\$#@ Red Wings on an own goal.

43 Play fourth game of NHL '96, win, and stop playing.

44 Nothing really happens for the next hour and half, just keep stirring the sauce every 10-15 minutes or so.

45 Right before the sauce is done, panic because you think you only have one egg. Check eggs, you have 4, but one is broke. It's ok, you only need two.

46 Mix eggs, 3 cups of cottage cheese and a particular amount of parsley in a mixing bowl.

47 It's time to layer the ingredients out in the lasagna pan, this is how they go: 3 uncooked noodles - sauce - cottage cheese/eggs mix - mozzarella cheese. There should be three total layers. You will worry that you are going to screw up the layering process and run out of sauce and/or cottage cheese & egg mix before you get to the top. But you won't. You will layer everything as if each part came in a measured-out bag.



48 Remark at how good you're getting and making this, then realize you had to call mom three times while you were making it.

49 Forget to turn oven on.

50 Turn oven on.

51 Once oven is pre-heated to 350, put lasagna in oven. It should be covered with tin foil by the way, I forgot to mention that.

52 Set time for 1 hour.

53 30 minutes into that hour, eat a bowl of the chili your roommate just made.

54 Rest a very hot pepper that was in the chili on the back of your tongue without really noticing that you're resting a very hot pepper on the back of your tongue because something exciting just happened in the hockey game you're watching. (Note - this game was a classic duel between the Montreal Canadien and the New York Rangers, but any hockey game will do.)

55 Realize there's a very hot pepper sitting on the back of your tongue.

56 Upon hearing the doorbell ring, go let your friends in while drying the tears from that very hot pepper.

57 When the timer rings, go take the tin foil off the lasagna, cook for another 15 minutes.

58 After the 15 minutes is up, take out of the oven and, unlike your dad, let it actually sit for 15-20 minutes to avoid eating lasagna soup, because that's not what you're trying to make.

59 Slice up, serve and only eat one piece yourself because you just ate some chili.



CRESCENT CHICKEN

A close-up photograph of a white plate containing several golden-brown crescent rolls. One roll is cut open, revealing a filling of shredded chicken, melted white cheese, and diced red tomatoes. The rolls are garnished with finely chopped green herbs. A silver fork and knife are placed on the plate. The background is a light blue gradient with some decorative elements.

SUBMITTED BY LESLIE CRAYNE

My aunt originally found this recipe from the 1974 Pillsbury Bake-Off where it won top honors, and it instantly became a family favorite. Growing up, it was always the request for my birthday dinner, and I passed that tradition on to my kids. My mom, shown here (opposite page) with my two boys, was a great cook and always knew the best dishes to prepare and serve to our families. Her legacy lives on with this simple family classic.

SERVES

4 people

- 2 cups cooked, cubed/
shredded chicken (½ tbsp if dried,
1 tbsp if fresh)
- 1 tbsp minced onion
- 3 oz cream cheese (softened)
- 3 tbsp butter (melted)
- ¼ tsp salt
- 2 tbsp milk
- 1 tbsp chopped pimentos
(if desired)
- 8 oz Pillsbury crescent rolls
- ¾ cup seasoned croutons
(crushed)



INSTRUCTIONS

01

Preheat oven to 350°.

02

Mix cream cheese and 2 tbsp melted butter together. Save rest of melted butter for later.

03

Add chicken, onion, salt, pepper and milk to cream cheese mixture, mix well.

04

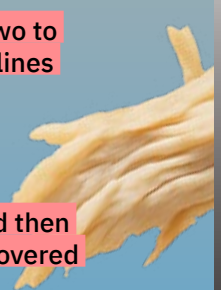
Spread crescent rolls out and combine two to create a rectangle/square. Pinch dotted lines together to seal.

05

Roll each packet in the melted butter and then crushed croutons. Place on parchment covered (or ungreased) cookie sheet.

06

Bake for 20-25 mins until croutons and crescents are golden brown.



CHICKEN (OR TURKEY)

POT PIE





SUBMITTED BY MITCH THOMPSON

For years, my friends and I celebrated “Orphan Thanksgiving” together, and I ended up making the whole meal: turkey, potatoes, stuffing, green bean casserole – I made it all. It’s a lot of work, but worth it to spend the day with your friends, giving thanks for each other.

Cut to years later when it’s just my husband and I. My parents have passed on, and my siblings usually spend the day with their respective families. We can never finish off a 15 lb turkey, as well as all the sides, so I modified an older recipe from my mother. This is perfect for just the two of us. (With room for dessert, of course!)



SERVES

6-8 people

INGREDIENTS

- 1 box refrigerated pie crusts (2 count)
- 2 tbsp butter (salted or unsalted)
- $\frac{1}{3}$ cup chopped onion
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp pepper
- $1\frac{3}{4}$ cups chicken broth
- $\frac{1}{2}$ cup milk
- $2\frac{1}{2}$ cups diced or shredded cooked chicken or turkey
- 2 cups frozen mixed vegetables (thawed)
- 1 4 oz can mushrooms (drained)
- 1 egg for egg wash (optional)





INSTRUCTIONS

01

Bring crusts to room temperature by removing outer package and placing on your counter for 15 minutes. Preheat oven to 425°F.

02

Place one pie crust in ungreased 9-inch glass pie plate. Press crust firmly against side and bottom, allowing any extra crust to hang over the edge.

03

In medium saucepan, melt butter over medium heat. Add onion; cook 2 minutes, stirring frequently, until tender. Stir in flour, salt, and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and well-thickened.

04

Stir in chicken, mushrooms and mixed vegetables until thoroughly combined. Remove from heat.

05

Spoon chicken mixture into crust-lined pie plate. Place second crust over the chicken mixture. Fold excess top crust under the edge of the bottom crust, pressing edges together to seal and flute the edge of the crust along the edge. With a small knife, cut slits or shapes in several places in top crust for venting.

Optional: For added golden texture, beat egg and lightly brush over top crust with pastry brush.

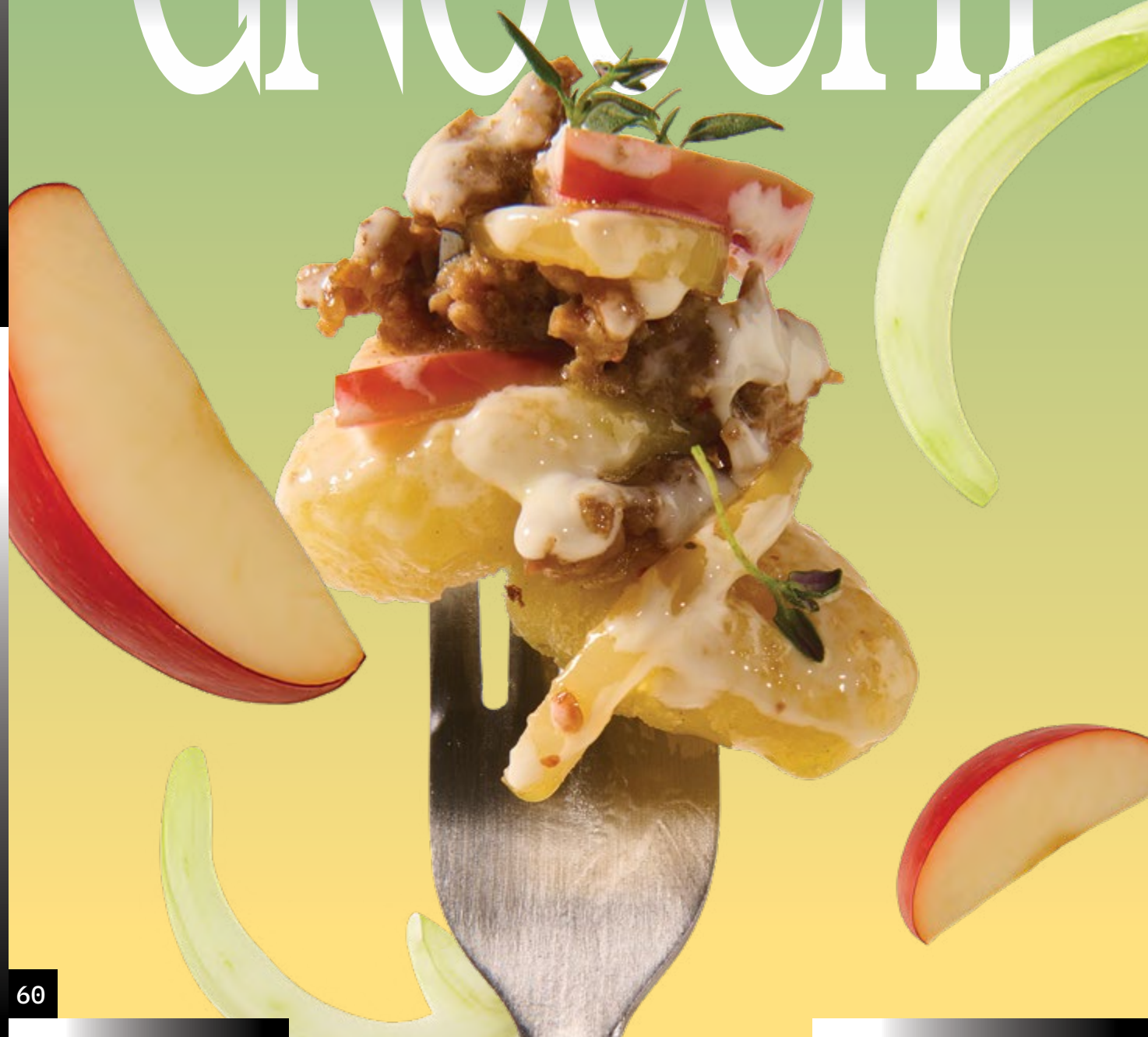
06

Bake 30-40 minutes or until the top crust is golden brown. Let stand 5 minutes before serving.

INST- RUCTIONS

APPLE
FENNEL

GNOCCCHI



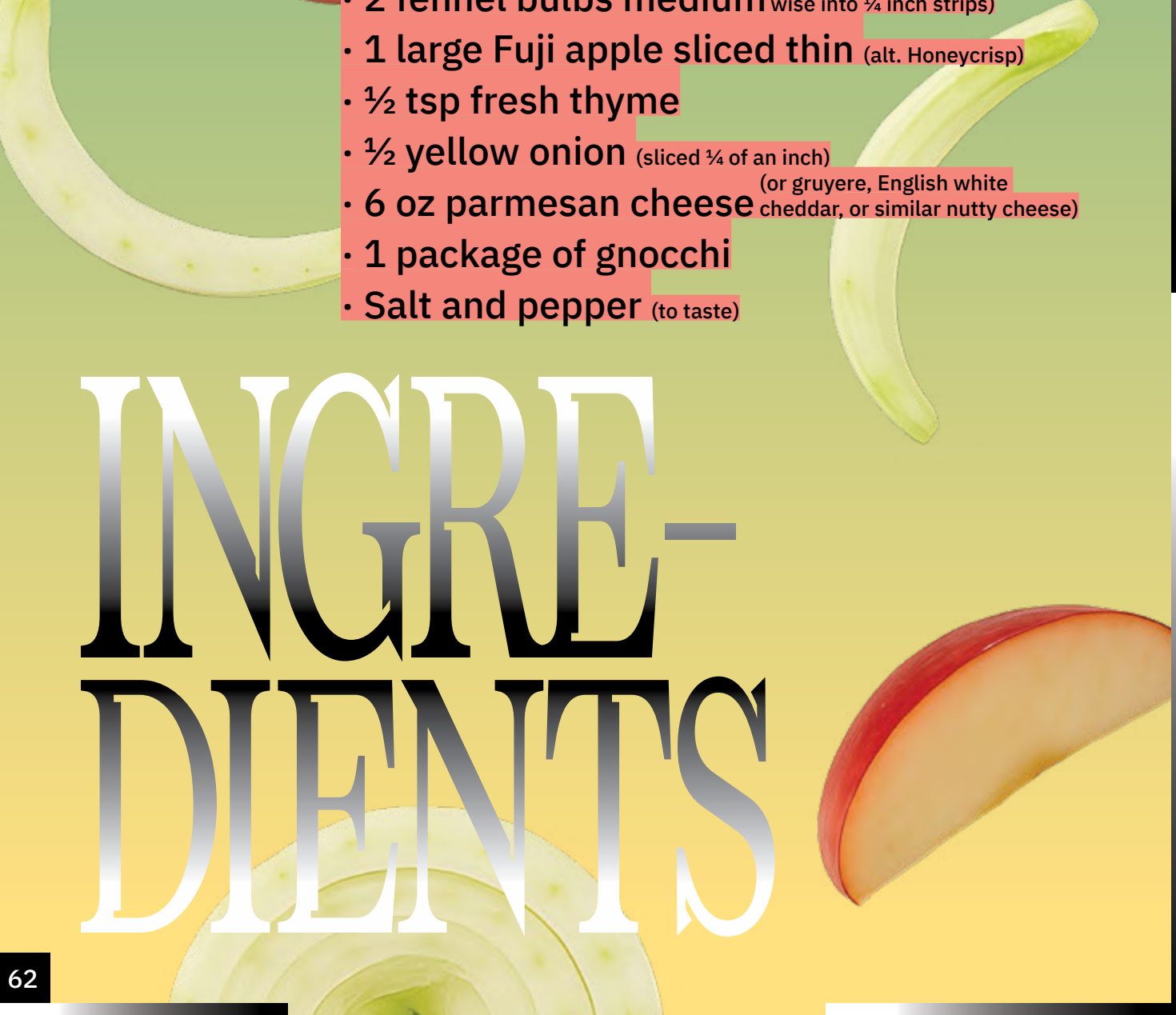


SUBMITTED BY BRIAN HAPPEL

My fiancée and I recently went on a camping/rock climbing trip, and needed to bring a meal that was both hearty and easy to prepare on a camp stove. We had a recipe for roasted fennel that was great as a side dish, but wasn't very filling on its own, so we decided to add gnocchi and turn it into a pasta dish. It ended up being delicious, quick to make, and perfect for both cozy dinners at home and meals around the campfire.



SERVES 1-4 people

- Extra virgin olive oil
 - ½ lb of Italian sausage (bulk or casing removed)
 - ½ tsp fennel seeds
 - 2 garlic cloves (pressed)
 - ½ tsp dried red pepper flakes
 - 2 fennel bulbs medium (sized trimmed and cut width-wise into ¼ inch strips)
 - 1 large Fuji apple sliced thin (alt. Honeycrisp)
 - ½ tsp fresh thyme
 - ½ yellow onion (sliced ¼ of an inch)
 - 6 oz parmesan cheese (or gruyere, English white cheddar, or similar nutty cheese)
 - 1 package of gnocchi
 - Salt and pepper (to taste)
- 

INGRE- DIENTS

01

In a large pan or cast-iron skillet over medium-high heat, add 1 tsp of olive oil and the Mild Italian Sausage. Cook until it is no longer pink breaking it up into smaller pieces.

02

Reduce to medium heat and add 1 tbsp of oil and the Garlic Cloves and cook until golden brown – not burnt (about 5 minutes). Add Chili Flakes and toast for another few seconds. Add Sliced Fennel and Onion and carefully pour 1/3 cup of water and cover to allow the fennel to steam.

03

Check the fennel every few minutes adding a bit more water when the first 1/3 cup has evaporated. Continue cooking until the fennel is 3/4 of the way done then add the apple slices and thyme and allow to cook until the apple slices are tender.

INSTRUCTIONS



04

Toss in the Parmesan Cheese and mix. Add 2.5 cups of water and the Gnocchi to the pan and allow it to cook until the Gnocchi is tender. Generously season with Salt and Pepper to taste.

05

Finish it off with a bit more parmesan and voila!

Note: For a vegetarian meal, replace sausage with spinach or kale. This is a one pan meal!





BACON-WRAPPED

CHICKEN

THIGHS

SUBMITTED BY MELISSA PRYSE

My friend Kim passed away in 2017 after a long and courageous battle with cancer. Before she left us, she gave her loved ones the most thoughtful and lasting gifts, each one a reflection of her deep love and generosity. To her children, she wrote cards for their future milestone moments, recorded videos, and had quilts made from her favorite clothes. To her friends, she created recipe cards featuring her favorite dishes. Cooking one of her recipes brings me comfort and makes me feel close to her. It's a beautiful reminder of the warmth and kindness she shared with everyone around her.



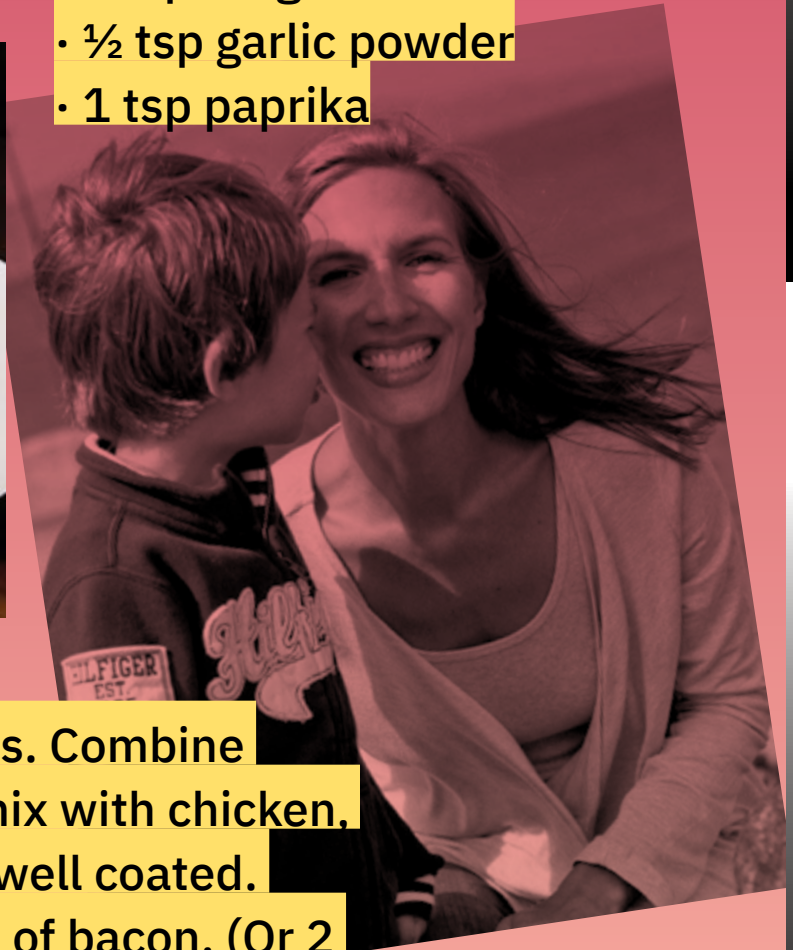
SERVES 6-8 people

- 6-8 boneless skinless chicken thighs
- 6-8 pieces of bacon slices
- 1 tsp salt
- 1 tsp pepper
- 1 tsp onion powder
- 1 tsp oregano
- ½ tsp garlic powder
- 1 tsp paprika



INSTRUCTIONS

Preheat oven to 375 degrees. Combine spices in a large bowl and mix with chicken, ensuring that each piece is well coated. Wrap the thighs with 1 slice of bacon. (Or 2 slices if you love bacon!) Place in a baking dish. Bake for 30 –35 minutes.



PETROCCHI'S

PINK

SAUCE





SUBMITTED BY CAITLIN PETROCCHI

This vodka sauce is more than just pasta on a plate – it’s Sunday dinner in a pot. My family’s table has always been a little like the Sopranos without the organized crime and violence: loud, full of laughter, and always arguing over who makes the best sauce. The recipe started as an easy twist on the classic “Sunday Gravy” for those times you don’t have all day to stir a pot of sauce. It’s Nonna Petrocchi-approved and currently holds the title for Best Vodka Sauce in the family. It’s the kind of recipe you make once, and suddenly, it’s your job to bring it forever. Pairs nicely with Italian red wine. My favorite is Brunello Di Montalcino or a simple Chianti from Tuscany. Buon Appetito!




INGRE- DIENTS




SERVES

6 normal people or 3 Italians
who insist they're not hungry

- 4 tbsp extra virgin olive oil
 - 2 large shallots (minced)
 - ½ tsp crushed red peppers
 - 4 garlic cloves (minced)
 - 1⅓ cup tomato paste
 - 6 tbsp vodka
 - 2 cups heavy cream
 - 4 tbsp unsalted butter
 - 1 cup parmesan (freshly grated)
 - Salt and pepper to taste
- 

Served best with fresh pasta or De Cecco Rigatoni.
Cook pasta to al dente and reserve ½ cup of pasta water for sauce.





01

Place a large skillet over medium heat. Once skillet is hot, add oil and sauté shallots and garlic for 3-4 minutes, or until aromatics begin to slightly caramelize.

02

Add tomato paste and crushed red peppers and stir together. Continue to stir until paste turns bright red, 2-3 minutes. Be careful not to burn the paste.

03

Deglaze skillet with vodka and stir together until it evaporates. Add reserved pasta water to skillet and stir together until smooth, about 1 minute. Season with salt and pepper.

04

Stir cream into sauce until mixture is smooth. Reduce heat to medium-low and simmer together, about 3-4 minutes. Stir in butter and Parmesan and continue to simmer until sauce is smooth, glossy and has thickened enough to coat the back of a spoon, about 3 minutes.

05

Add cooked pasta to sauce and toss together until fully coated. Season to taste with salt and pepper, as needed. Serve with more grated Parmesan. (There's no such thing as too much parmesan.)



IN- STRUCTIONS

QUAD

CITIES-STYLE


PIZZA



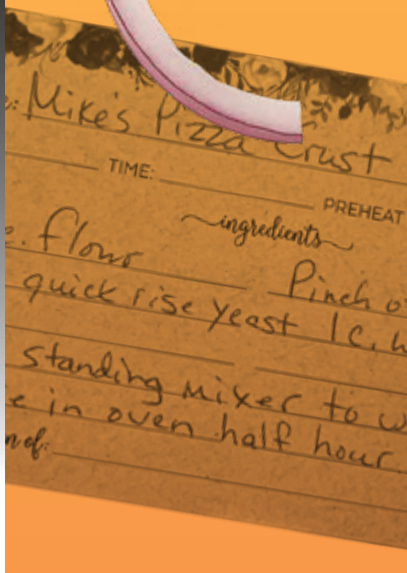


SUBMITTED BY JAMIE MCKNIGHT

Quad Cities-Style Pizza holds a special place in my heart and on my family's table. Both of my parents grew up in the Quad Cities, and this pizza has been a beloved family tradition for as long as I can remember. The recipe itself comes with a bit of family history—my dad worked at Harris Pizza (a local legend that's still going strong!) during his high school years. It was there that he mastered the craft of tossing dough and creating the perfect crust: light, yet crisp, every time.



True to Quad Cities style, all the toppings are layered under a generous blanket of cheese and the pizza is always cut into long, hearty strips. It's a tradition my dad keeps alive, making this pizza regularly for our family. As for me, I'm still working on perfecting his technique, but every attempt brings back wonderful memories and the delicious taste of home.





SERVES

Depends on the number of toppings and how hungry you are...

PIZZA CRUST

- 2½ cups flour
- Pinch of salt
- 1 package quick rise yeast
- 1 cup warm water

PIZZA

- Olive Oil
- Pizza sauce of your choice
- Toppings of your choice
- Cheese of your Choice

IN- GRE- DIENTS

INSTRUCT -IONS



PIZZA CRUST

- 01 Preheat oven to 170.
- 02 Mix all ingredients in a stand mixer to well-mixed.
- 03 Let rise in oven half hour.
- 04 Remove from oven and let rise an additional half hour, covered.

PIZZA

- 01 Preheat oven to 450.
- 02 Flour surface and apply olive oil to your hands.
- 03 Evenly roll out pizza dough to preferred diameter; crust should be $\frac{1}{4}$ inch thick.
- 04 Pre-bake the crust for 5 minutes before adding the toppings.
- 05 Cover in pizza sauce, then desired ingredients, and top with cheese and Italian seasonings.
- 06 Bake for 10 minutes, then rotate 180 degrees. Bake for an additional 5-10 minutes, checking every couple minutes.
- 07 Remove and let stand for 5 minutes before cutting into rectangular strips.

Note: for this to be QC-Style, ingredients and slicing must be done exactly as outlined in the instructions, otherwise it's just, well, pizza.

DAD'S

MEAT

MARINADE



SUBMITTED BY SHEILA EASTMAN

Billy Waldron, the Dad at hand, created a marinade so memorable that it was requested for birthdays, holidays and pretty much every Sunday night. Yet the recipe was his little secret.

If someone asked for a copy, key ingredients would be tweaked. Even the most genuine attempts failed to taste like the original.

But now, it's time to share the love. The vault (in this case, his recipe box) is officially open.

Enjoy my leaked family secret by trying it with chicken, steak, pork or lamb. Don't forget, it is best when it marinades for a day or two. Patience is the #1 ingredient.



SERVES

1-6 people

- ¼ cup peanut oil
- ½ cup sake (or other rice wine of your preference)
- ½ cup soy sauce
- 2-3 garlic cloves (pressed)
- 2 tbsp grated fresh ginger
- 4 drops sesame oil



INSTRUCTIONS

01

Gather and prepare ingredients (mise en place.)

02

Combine all marinade ingredients add preferred meat to an airtight container. (Ziploc bag, plastic or glass storage container or stasher bag all work well.)

03

Let marinade for 24-48 hours.
The longer the better.

04

Cool, bake, grill or sear to your liking.

Note: Works best with steak, chicken, pork, or lamb.



DESSERTS

WESTLEE'S
CHOCOLATE
CHIP BANANA
BREAD ₇₈

MONSTER
COOKIES ₈₂

DORIS' STICKY
SPOTTED
DICK AND
CUSTARD ₈₆



GRANDMA
SANDI'S
TV COOKIES
(NO BAKE) ₉₀

SPECIAL K
BARS ₉₂

ALMOND BARS ₉₆

GRANDMA'S
KOLACHES ₉₈



SERIES

WESTLEE'S
CHOCOLATE
CHIP

BANANA



BREAD

SUBMITTED BY PAIGE WACHTER

My son has several allergies: peanut, tree nut, and egg. During Covid, we were still learning about all his allergies, him only being 1-year-old and still trying new foods. With shelves being so bare, we had to start learning how to make everything from scratch (mainly baked goods) and also make it safe for my son to eat.



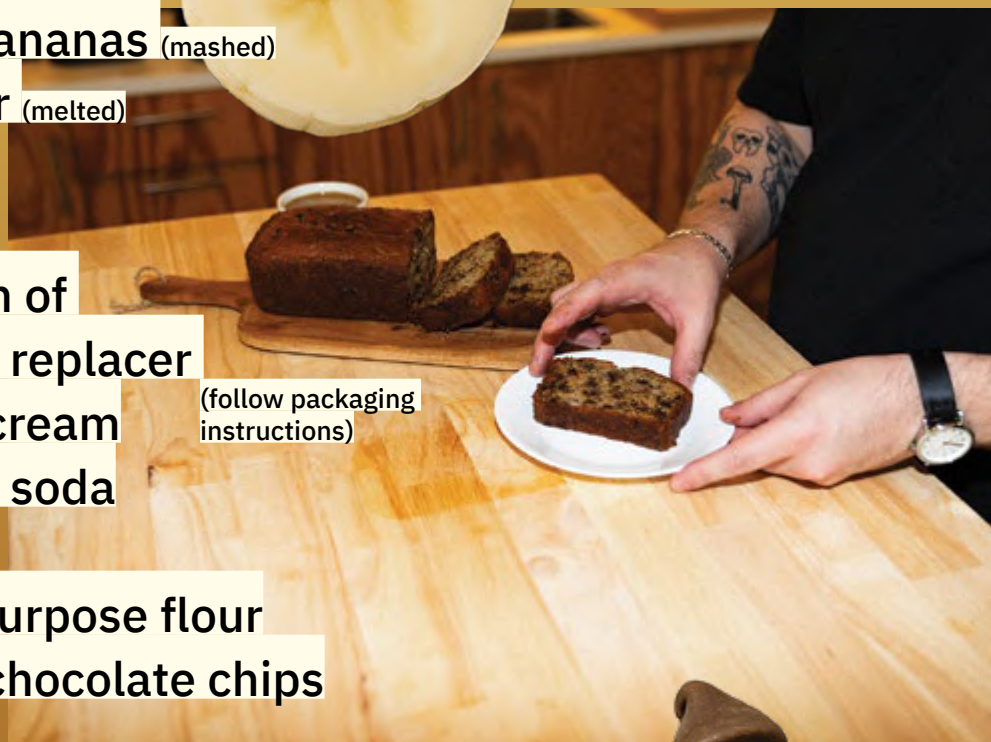
Picture lots of modifying recipes repeatedly. After almost seven years of learning and trying alternatives, I now make a mean chocolate chip cookie, bagel, pretzel, donut (any flavor), cake, and brownie. But my son's favorite is my banana bread.

INGREDIENTS

SERVES

8 people

- 3 medium bananas (mashed)
- ½ cup butter (melted)
- 1 cup sugar
- 2 tsp vanilla
- 2 eggs worth of Red Mill egg replacer
- ½ cup sour cream (follow packaging instructions)
- 1 tsp baking soda
- 1 tsp salt
- 1½ cup all purpose flour
- ½ cup mini chocolate chips



01

Preheat the oven to 350°F. Spray a 9x5 loaf pan with nonstick spray. You can also line it with parchment paper. Set aside.

02

In a medium bowl, mash the bananas with a fork, leaving them slightly lumpy.

03

In a large bowl, stir together butter and sugar.

04

Mix in the egg replacer and vanilla, and stir until smooth.

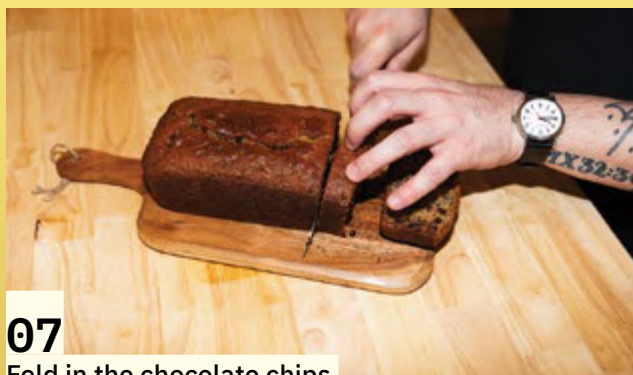
05

Add sour cream, mashed bananas, baking soda and salt. Stir until blended.

06

Mix in the flour until incorporated.

INSTRUCTIONS



07

Fold in the chocolate chips.

08

Pour the batter into the prepared pan and bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.

09

Cool in the pan for 15 minutes before removing to a wire rack.

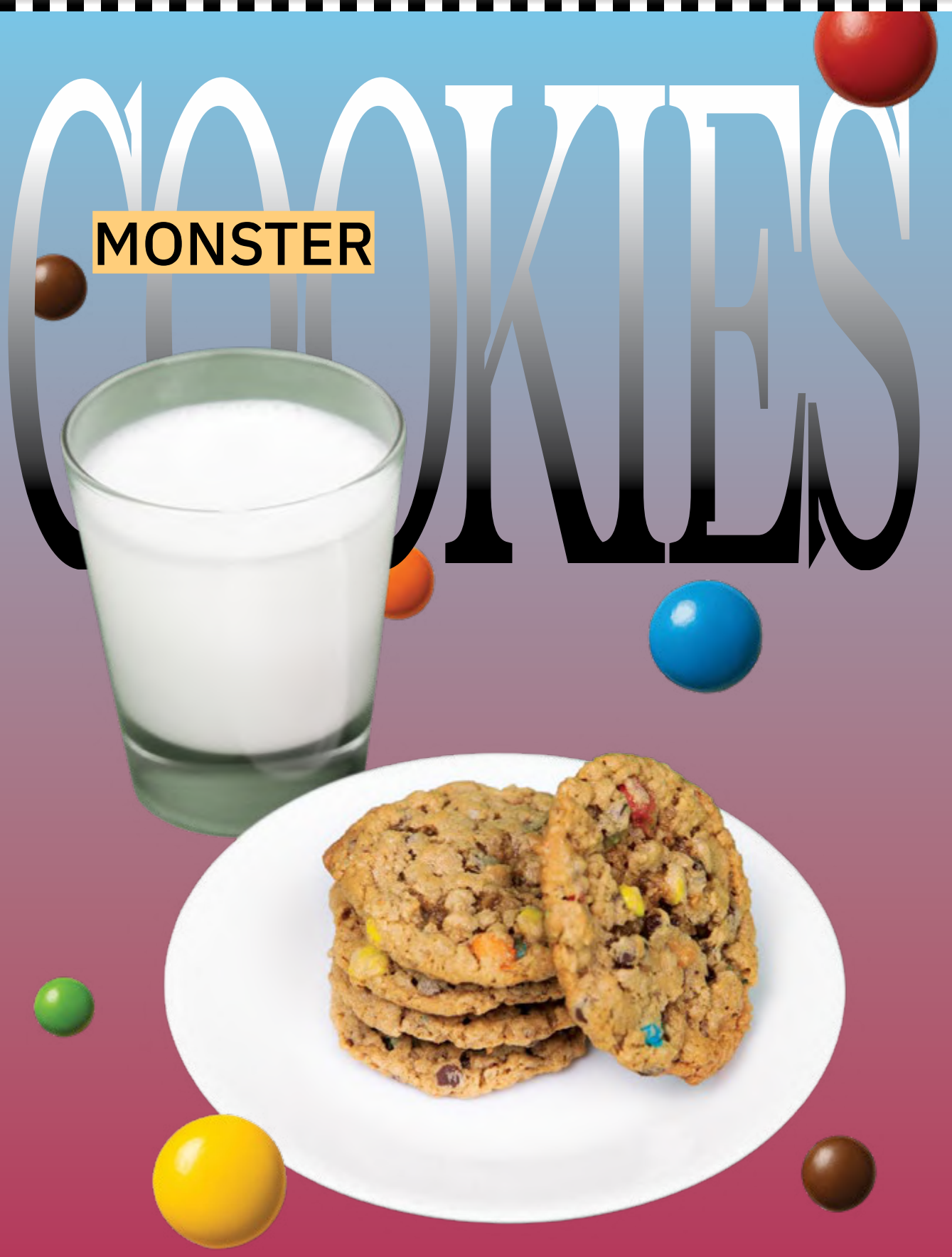
10

Enjoy!

Note: My son's favorite way to eat it is with our homemade sun butter spread on top. You can also make these into muffins. Fill lined muffin tins $\frac{3}{4}$ full of batter. Then bake for 20-25 minutes.



MONSTER



SUBMITTED BY KATIE WEIGELT

I first baked these cookies in the fall of 2008. I had recently moved to Madison, WI, to live with my boyfriend, who was attending UW-Madison. I left my friends, family, and (thankfully) a stressful job as a personal assistant. I found a joyful job at the only art store on the famed Madison State Street. Aside from my full-time student + part-time employed boyfriend, I didn't have anyone to share new adventures with. To meet new people, I decided to bake cookies and introduce myself to others working in State Street stores. Once I perfected these cookies (seriously do not over-bake them) I went store to store to spread some

sugar and meet a future happy hour pal! I credit these cookies with creating enduring friendships. And for assisting in taking my relationship status from girlfriend to wife. 19 years and counting, over 400 baking recipes, and these are my hubby's favorite!



INGRE- DIENTS

SERVES

1-20 people

- 3 eggs
- 1 cup granulated sugar
- 1¼ cups packed light brown sugar
- ¼-½ tsp salt (I prefer less salt)
- ½ tsp vanilla extract or vanilla paste
- 1 stick softened unsalted butter
- 1 (12 oz) jar creamy peanut butter (must be a creamy PB, I use Skippy)
- ¼-½ cup golden raisins
- ¾-1 cup mini semi-sweet chocolate chips
- ¾-1 cup mini multi-colored chocolate candies
- 2 tsp baking soda
- 3¾ cups instant quick-cooking oatmeal

(Add up to another cup if you prefer a denser cookie. More oatmeal = less chewy cookie)



01

Preheat the oven to 350°F. Line cookie sheets with parchment paper or nonstick baking mats. I prefer non-stick baking mats.

02

In a stand mixer using the paddle attachment, combine the eggs and sugars. Mix on medium speed for 2-3 minutes until the mixture is a very creamy light brown. If you don't have a stand mixer you can do this step with a hand mixer or by hand in a very large bowl with a spatula or large wooden spoon.

03

Add the salt, vanilla, peanut butter, and softened butter. Mix well on low-medium speed.

04

Change mixer speed to low, and add the chocolate candies, chocolate chips, raisins, baking soda, and oatmeal $\frac{1}{2}$ - $\frac{3}{4}$ cup at a time.

Tip: Add ingredients one at a time until fully distributed before adding the next. Add oatmeal a cup or less at a time.

05

Using a $\frac{1}{2}$ ounce cookie scoop or tablespoon, portion semi-rounded scoops/spoonfuls of the cookie batter 2 inches apart onto the prepared cookie sheets.

06

Bake for 8-10 minutes. On the middle rack of the oven. The edges and a little top of the cookies should be a light golden brown.

Tip: To ensure a chewy, rich texture, you do not want to overbake these.

07

Let stand for about 2-3 minutes before transferring to wire racks to cool completely. Once cool, EAT! If there are leftovers, store in a large resealable plastic bag or storage container. These cookies freeze well. To reheat a frozen cookie, place on a prepared cookie sheet in a 300°-325°F oven for 4-6 minutes. Makes about 3 dozen cookies, depending on scoop or spoonful sizes.



INSTRUCTIONS

DORIS' STICKY
SPOTTED

& CUSTARD





SUBMITTED BY ALI SIVITER

My Grandma, Doris, was a baking wizard. She and my Grandad lived on the Island of Guernsey, a small British Island off the coast of France. Every Easter and Summer, I would be put on the tiny plane to Guernsey with a hand-written parcel label tied to me, with my Grandma's name & address on it. Once there, days were spent exploring the

rock pools on the beach, collecting wildflowers on the cliffs, and retreating to her kitchen to cook together, whenever it rained – which was often! My Grandma loved passing on the traditional recipes she grew up with. Always sticky, gooey puddings with lashings of syrup and piping hot custard.



IN-

SERVES

6 people

FOR THE SPOTTED DICK

- 125g currants
- Finely grated zest and juice of 1 orange
- Finely grated zest and juice of 1 unwaxed lemon
- ½ tsp bicarbonate of soda
- 300g plain flour
- 2 tsp ground cinnamon
- 2 tsp baking powder
- 150g shredded vegetable suet (vegetable shortening)
- 75g light brown soft sugar
- 200ml whole milk
- Just-boiled water (for steaming)



FOR THE SPOTTED DICK

- 200g caster sugar
- 100ml just-boiled water
- 1 lemon wedge

FOR THE CUSTARD

- 250ml whole milk
- 250ml double cream
- ½ vanilla pod (split and seeds scraped)
- 6 large egg yolks
- 50g caster sugar

INGREDIENTS

INSTRUCTIONS

01

Make the spotted dick. Tip the currants, orange and lemon juice into a small saucepan over a medium heat and bring the liquid to the boil. Remove from the heat, stir in the bicarbonate of soda and leave the fruit to soak for up to 3 hours, until plump. Drain the currants with a sieve.

02

Place the flour, cinnamon, baking powder, vegetable suet, brown sugar, orange zest, lemon zest and drained currants into a mixing bowl and mix with a balloon whisk to combine. Add the milk and stir with a wooden spoon to make a soft dough.

03

Spoon the mixture into the buttered basin. Lay a sheet of foil over a sheet of non-stick baking paper (these need to be large enough to cover the top of the pudding bowl). Pick up both and fold a vertical pleat down the centre. Place the foil and paper over the top of the bowl, positioning the pleat down the center. Tie a piece of string around the edge of the bowl to secure the foil and paper, then tie the string over the top of the bowl and secure it on the other side to make a handle.

04

Place a side plate upside down in the bottom of a large, lidded saucepan and place the pudding basin on top of the plate. Fill the pan two-thirds of the way up with just-boiled water. Cover the pan with the lid, place it on a medium-high heat and bring the water back to the boil. Then, reduce the heat and simmer for 1½ hours, until the foil top has risen a bit and the pleat is stretched slightly.

05

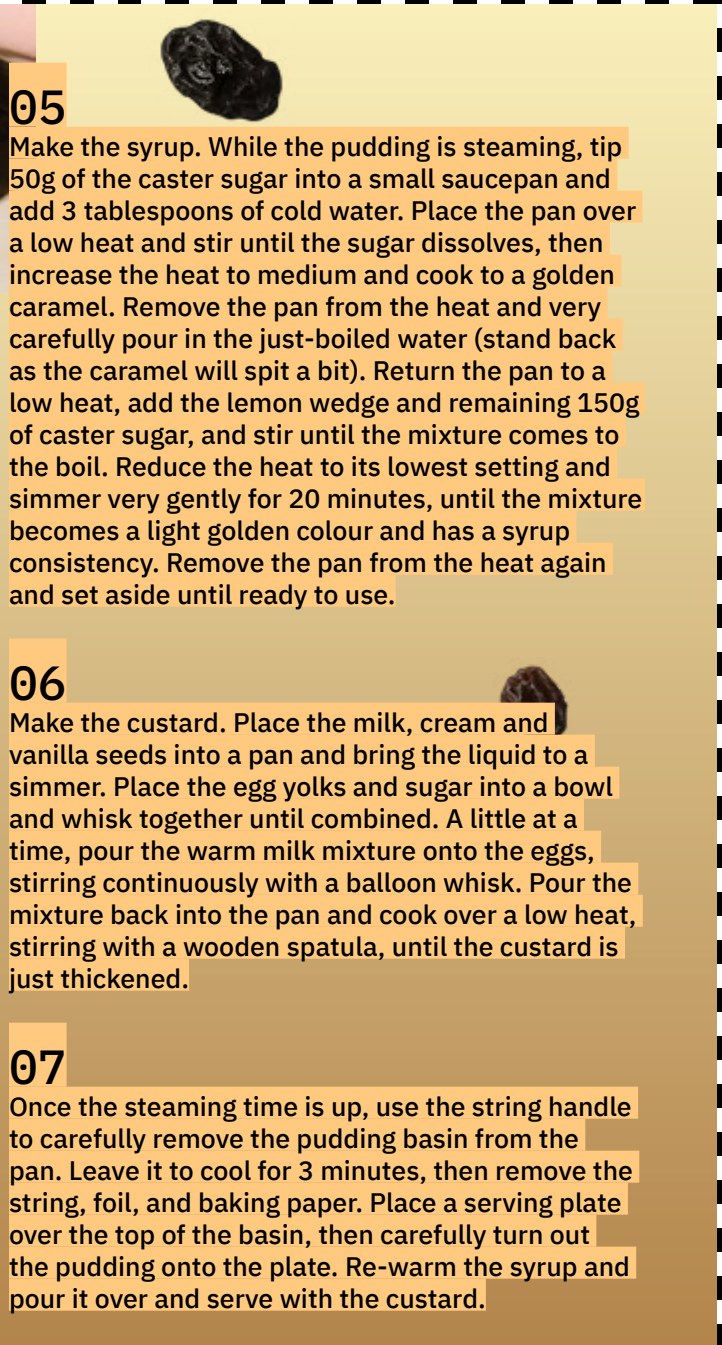
Make the syrup. While the pudding is steaming, tip 50g of the caster sugar into a small saucepan and add 3 tablespoons of cold water. Place the pan over a low heat and stir until the sugar dissolves, then increase the heat to medium and cook to a golden caramel. Remove the pan from the heat and very carefully pour in the just-boiled water (stand back as the caramel will spit a bit). Return the pan to a low heat, add the lemon wedge and remaining 150g of caster sugar, and stir until the mixture comes to the boil. Reduce the heat to its lowest setting and simmer very gently for 20 minutes, until the mixture becomes a light golden colour and has a syrup consistency. Remove the pan from the heat again and set aside until ready to use.

06

Make the custard. Place the milk, cream and vanilla seeds into a pan and bring the liquid to a simmer. Place the egg yolks and sugar into a bowl and whisk together until combined. A little at a time, pour the warm milk mixture onto the eggs, stirring continuously with a balloon whisk. Pour the mixture back into the pan and cook over a low heat, stirring with a wooden spatula, until the custard is just thickened.

07

Once the steaming time is up, use the string handle to carefully remove the pudding basin from the pan. Leave it to cool for 3 minutes, then remove the string, foil, and baking paper. Place a serving plate over the top of the basin, then carefully turn out the pudding onto the plate. Re-warm the syrup and pour it over and serve with the custard.



GRANDMA SANDI'S TV COOKIES (NO BAKE)



SUBMITTED BY
KAREN HANSON

Why did she
call them TV
cookies?

RING RING

“Good morning,
got a question for ya.

Why do you call them TV cookies?”

GRANDMA SANDI

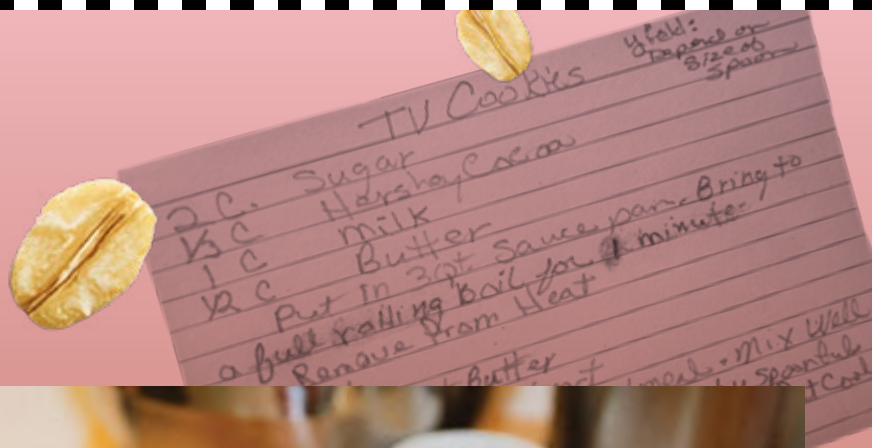
“My Aunt Erma named them that. Her kids asked what they were. She said TV cookies because they’re sitting in front of the TV eating them. Some gals call them No Bake Chocolate Cookies. Are you making some?”

Maybe they need to be renamed
“Great-Great Aunt Erma’s TV Cookies”...

SERVES

Depends on the size of the spoon

- 2 cups Sugar
- $\frac{1}{3}$ cup cocoa powder
- 1 cup milk
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup peanut butter
- 1 tsp vanilla extract
- 3 cups "quick" cooking oatmeal



INSTRUCTIONS

01

In a 3-quart saucepan on medium-high heat, add sugar, cocoa, milk, and butter. Continue to mix in the pan.

02

Bring the pan to a full rolling boil. Once boiling, keep stirring for one minute. Remove from the heat.

03

Next, add peanut butter, vanilla extract and "quick" cooking oatmeal to the pan. **Mix well!**

04

Working quickly, drop by the spoonful onto parchment paper. **Let cool!**

SPECIAL

K

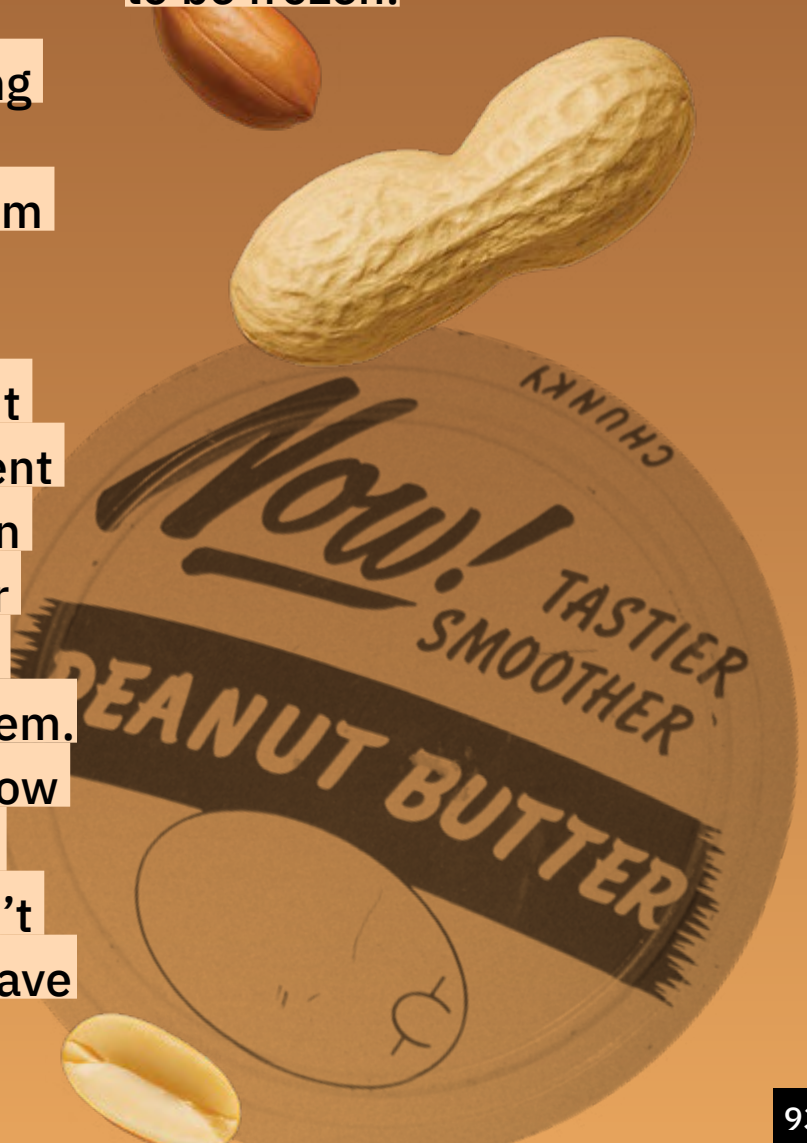
BARS



SUBMITTED BY LYNN WALSTROM

I'm assuming that the recipe came from the back of the cereal box way back when. My mom had three sisters and four sisters-in-law and this was the picnic staple across MN. After many years, my mom learned to only make these during the Christmas holidays. Because if she made them at any other time of the year and froze them in glass 5# SKIPPY® Peanut Butter jars, when she went to the big chest freezer in the porch to get them for company, the jars would only have 1 bar left in them. (My brother taught me how to sneak a bar out of the freezer when mom wasn't looking, but to always leave one bar in the jar.)

As my mom and her sisters have all passed, I have taken up the role of Special K Bars maker in the family. I now bring these to all our family events. I still have a couple of those 5# glass jars, but the bars never get a chance to be frozen.



MAKES

About 36 bars – depending on how large or small you cut them

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup white syrup
- $1\frac{1}{2}$ cup creamy peanut butter
- $4\frac{1}{2}$ cup (5.5 oz) Special K Cereal
- $\frac{1}{2}$ package each – chocolate chips and butterscotch chips



INGRE- DIENTS

INST- RUCT- IONS



01

Bring sugar & white syrup to a full boil.

02

Add peanut butter and stir until melted still over-heat (not full boil anymore.)

03

Pour over cereal and mix together. Press into 9x13 pan.

04

Melt chocolate & butterscotch chips together until fully melted and pour/spread over cereal mixture.

05

Let bars cool slightly before cutting; if bars are left too long uncut, they become harder to cut.

06

Enjoy!



ALMOND

BARS



SUBMITTED BY ERIC VANDERVORSTE

Grandma Sandra was a badass. At the age of 66 she took her first and only trip to Europe, hiking Italy solo for for three weeks with just a backpack, and no reservations.

So yes, the bars are delicious – everyone raved about them. But more importantly, Grandma Sandra was a badass.

BARS INGREDIENTS

- 1 cup shortening (2 sticks margarine) melt slowly
- 3 packets unsweetened chocolate (pre-melted)
- 4 eggs
- 2 cups sugar
- 1 tsp vanilla
- 1½ cups flour
- ½ tsp baking powder
- Dash of salt

FROSTING INGREDIENTS

- ⅓ cup margarine (softened)
- ¼ cup milk
- ½ tsp almond flavoring or a little more
- 1 box powdered sugar



INSTRUCTIONS

Preheat oven to 350 degrees

BARS DIRECTIONS

01

Grease cookie sheet with sides.

02

Beat eggs, add sugar and beat.

03

Add vanilla, melted margarine, 3 packets chocolate, and beat.

04

Stir in flour, baking powder, and salt. (Pour into prepared cookie sheet)

05

Bake for 20 min.

FROSTING DIRECTIONS

01

Mix together and spread frosting on cooled bars.

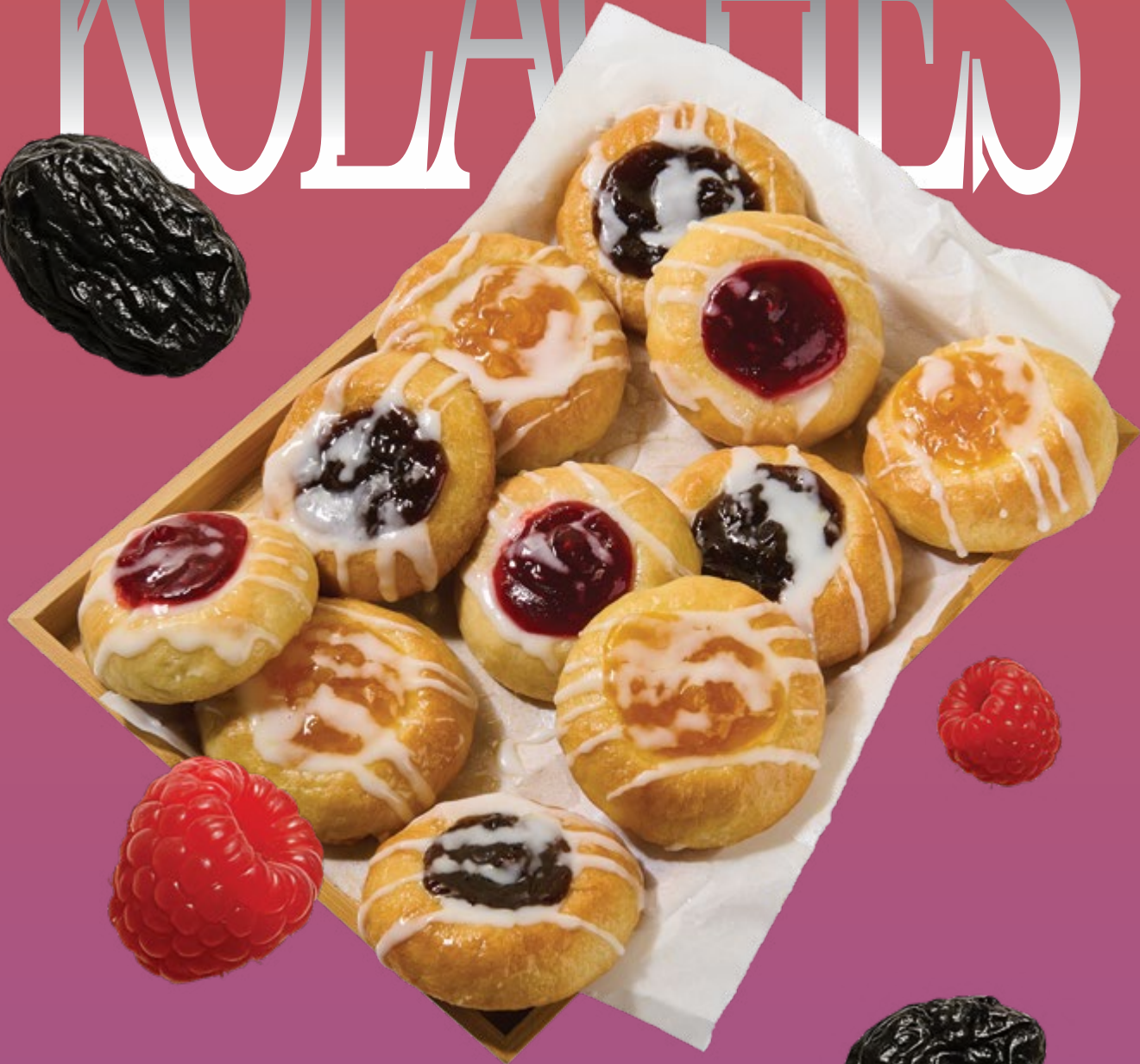
02

Over frosting, take 1 unopened packet of pre-melted unsweetened chocolate, warm in cup of hot water.

03

Add melted chocolate to about 1 tsp. of margarine - stir and drizzle over frosting.

GRANDMA'S KOLACHES

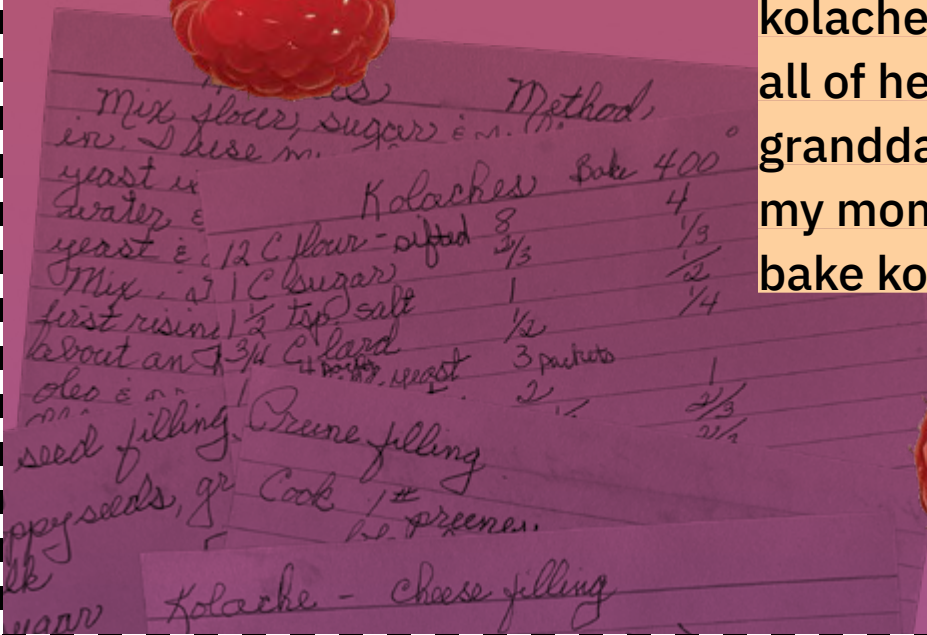


SUBMITTED BY SAM JOHNSRUD

My great-great Grandma, Grandma Blanchart, used to bake every Saturday morning and would often bake kolaches, and put the baked pastries on her porch to cool. My great Grandma, Grandma Grenier, then took up baking kolaches, and she later passed the tradition down to her daughter, my Grandma Trainor. Kolaches, which are a Czech dessert (even though there isn't any Czech lineage in my



family), have been a staple at all family gatherings since as far back as I can remember. My Grandma Trainor also used to bake large pie-sized versions that she called "Belgian pies." (There are Belgian roots in my family.) My Grandma Trainor even organized a kolache baking class to teach all of her daughters and granddaughters, including my mom and sister, how to bake kolaches.





INGREDIENTS

- 12 cups of flower (sifted)
- 1 cup sugar
- 1½ tsp salt
- ¾ cup lard
- 1 large cake yeast
- 3 eggs (beaten)
- 2 cups warm milk
- 2 cups warm water

INSTRUCTIONS

- 01 Mix flour, sugar and salt.
- 02 Cut lard in. (I use my hands.)
- 03 Dissolve yeast in about ½ C of lukewarm water and a little sugar.
- 04 Add dissolved yeast and all ingredients to flour mix.
- 05 Mix and let rise a good hour.
- 06 After first rising, shape into balls and let rise about an hour, then brush with melted oleo and press down.
- 07 Let rise again when double in size, about an hour. Press out with fingers and put filling in. This is the only time you don't cover.

KOLACHES

PRUNE FILLING

- 01 Cook 1 lb prunes.
- 02 Cool.
- 03 Put in blender with $\frac{1}{2}$ cup of sugar and $\frac{1}{2}$ tsp of cinnamon.



FILLING

POPPYSEED FILLING

- 01 Combine $\frac{3}{4}$ cup milk, 1 cup poppyseeds (ground), and $\frac{1}{2}$ cup sugar in a pot and bring to a boil.
- 02 Cook slowly for 5 minutes.
- 03 Remove from heat, add $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ tsp cinnamon, 1 tsp vanilla, and anise flavor and let cool.



RASPBERRY FILLING

- 01 Cook 2 cups of raspberries, 3-4 tbsp cornstarch, $\frac{3}{4}$ cups sugar, $1\frac{1}{2}$ cups water, about $\frac{1}{2}$ pkg raspberry jello, and 2 tbsp oleo (margarine) in a pot until thick.
 - 02 Let cool.
- Note: I use this for pie. Just bake pie shell and put thickened raspberry in.**



CHEESE FILLING

- 01 Combine 16 oz creamed cottage cheese, 8 oz cream cheese, 2 egg yolks, $\frac{3}{4}$ cups sugar, and 1 tsp vanilla in a bowl.
 - 02 Beat with a fork.
- Note: If too thin, add a little sifted flour.**



THANK

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