

Appetizer

- n. A food or drink served usually before a meal to stimulate the appetite.

Breakfast

- n. The first meal of the day, usually eaten in the morning.

Grandma Plamann's Chocolate Chip Pancakes

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Description

Swedish crepe style chocolate chip pancakes

Property Value

Approximate Cost \$3.50

Servings 5

Preparation Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Tools

- Large skillet/griddle
- Mixing bowl
- Mixing spoon

Ingredients

- 1.5 cup flour
- 2 tsp sugar
- 2 cup milk
- 1 tsp salt
- 3 eggs - well beaten
- 3 tablespoon butter
- Chocolate Chips to taste

Notes

Tip: Melt butter on griddle before combining ingredients to grease griddle

Instructions

1. Mix ingredients together until well blended

2. Bake on hot greased griddle
3. When pancakes are done on both sides, fold in half and put chocolate chips in middle
4. Enjoy.

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Dessert

- n. A usually sweet course or dish, as of fruit, ice cream, or pastry, served at the end of a meal.
- n. Fresh fruit, nuts, or sweetmeats served after the sweet course of a dinner.

Great Grandma Dorothy Neustedter's Cookies

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Description

Extremely unhealthy oatmeal cookies

Property Value

Approximate Cost \$6.00

Servings 30-40 cookies

Preparation Time 20 minutes

Cook Time 20 minutes

Total Time 40 minutes

Tools

- Large mixing bowl
- Large electric mixer
- Greased cookie sheet
- Saran wrap
- Kitchen knife

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 tsp salt
- 1 tsp baking soda
- 1.5 cup flour
- 1 cup ground walnut (optional)
- 3 cups oatmeal (quick)

- Chocolate chips

Notes

If you are impatient, the chilling step can be skipped, but cookies will be thicker and not as crisp

Instructions

1. Preheat oven to 350 degrees
2. Mix ingredients using mixer in order
3. Remove cookie dough from mixer and roll into approx 2in diameter cylinder
4. Chill in fridge for 1 hour
5. Remove and slice cookie dough thinly with a sharp knife
6. Place cookie dough slices on greased cookie sheet
7. Bake for 12-15 minutes
8. Remove from cookie sheet and allow to cool
9. Enjoy

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Drink

- n. Any liquid that is swallowed to quench thirst, for nourishment, etc.
- n. Liquor; alcohol.

Peppermint Patty

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Description

A favorite Christmas time party drink

Property Value

Approximate Cost \$30.00

Servings 40

Preparation Time 10 minutes

Cook Time 05 minutes

Total Time 15 minutes

Tools

- 5 gallon water cooler
- Large mixing spoon

Ingredients

- 1 handle peppermint schnapps
- 14 1/4 cups (40 servings) of hot chocolate mix

- 3.75 gal water

Notes

As with any party drink, be sure to use an a approximate 1:8 ratio of 80 proof liquor to other ingredients for safety. This keeps the drink's strength approximately the same as beer.

Instructions

1. Add peppermint schnapps to cooler
2. Mix hot water and hot chocolate mix into cooler as directed on package
3. Stir thoroughly
4. Serve immediately
5. Enjoy

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BBQ Pineapple Burger

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Description

Description of the dish

Property	Value
Approximate Cost	\$6.49
Servings	4
Preparation Time	30 minutes
Cook Time	30 minutes
Total Time	1 Hour

Tools

- Large Skillet
- Spatula
- Meat Cleaver

Ingredients

- Caramelized Onions
 - 1 tablespoon olive oil

- 3 onions, medium or large, sliced
 - 1 tablespoon balsamic vinegar
- Burger Patties
 - Whatever kind of patties you want.
 - 4 slices of cheese
- Grilled Pineapple
 - 8 slices pineapple or pineapple rings
- Other Fixins
 - BBQ sauce
 - 4 hamburger buns , toasted and warmed
 - 1 cup lettuce
 - 2 tomatoes , sliced

Notes

Do the onions first!

Instructions

How to caramelize onions:

First, we need to caramelize the onions, prior to grilling the burgers and the pineapple.

1. Heat 1 tablespoon olive oil on high heat in a large skillet.
2. When oil is heated, add sliced onions and cook on high heat for about 10 minutes, constantly stirring with

spatula.

3. The onions should start to brown, but without burning (a couple of onions may be burnt here and there, but overall they should not be charred).
4. Reduce heat to medium and continue cooking onions for 10 more minutes, continuing to stir, as onions brown even more without burning. At this point add just a pinch of salt over onions.
5. Continue cooking for 10 more minutes on medium or low heat, stirring occasionally to make sure onions don't stick to the bottom of the pan or burn.

Total you should have cooked onions for 30 minutes.

Remove from heat and sprinkle onions with a small amount of balsamic vinegar to deglaze the pan. Using spatula, mix the onions, scraping the bottom of the pan and coating onions with a pinch of balsamic vinegar you just added.

How to grill hamburgers:

1. Make 4 equal hamburger patties out of ground beef.
2. Season both sides of each patty with salt and pepper.
3. Because the ground beef has been refrigerated before you formed the patties, allow the burgers rest at room temperature, for about 20 minutes, while the grill heats up.
4. Heat a gas grill to high heat, about 450 degrees Fahrenheit.
5. Brush both sides of each hamburger patty with vegetable oil (otherwise, they will stick to the grill).
6. Grill hamburger patties for about 3 minutes on the first side.
7. Flip them over, and cook the other side of each

hamburger patty for 4 minutes for medium-rare burgers or 6 minutes for well-done burgers.

In the last minute of cooking, arrange a slice or two of cheddar cheese on top of each hamburger patty to melt.

How to grill pineapple:

1. At the same time you're grilling hamburgers, place pineapple on the grill and cook for about 3 or 4 minutes on each side.
2. Remove from the grill and keep warm.

Assemble burgers:

1. Arrange lettuce on the bottom of each bun.
2. Place grilled hamburger patties (covered with melted cheddar cheese) on top of lettuce.
3. Top each burger with caramelized onions, then tomato slices.
4. Finally, add grilled pineapple slice(s).
5. Coat with your chosen BBQ sauce!
6. Close with the top bun, if desired, or serve these as open-faced hamburgers.

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Entree

- n. The main dish of a meal.
- n. A dish served in formal dining immediately before the main course or between two principal courses.

Leroy Butler's Famous 5 Cheese, Creamy Mac 'N Cheese

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Description

Green Bay Packers strong safety and inventor of the Lambeau Leap shares his 5 cheese mac and cheese recipe

Property Value

Approximate Cost \$30.00

Servings 15

Preparation Time 20 minutes

Cook Time 15 minutes

Total Time 35 minutes

Tools

- 9" x 12" baking dish
- Large pot
- Large colander
- Stirring spoon

Ingredients

- 1 lb macaroni noodles
- 6 eggs, beaten
- 1/2 stick of butter
- 1/2 cup bread crumbs
- 1 Tbsp parsley flakes
- 1 lb gouda, shredded
- 1 lb colby jack, shredded
- 1 lb sharp cheddar, shredded
- 1/2 cup mozzarella, shredded
- 8 oz whipped cream cheese

Notes

Make sure to clip the fat off the chicken before placing it in the skillet.

Instructions

1. Preheat oven to 350 degrees
2. Prepare noodles according to directions in a large pot.

- Drain water and place noodles back on stove over low heat. In the same pot, add butter and eggs and stir.
3. Add the whipped cream cheese and continue to stir. Add the Colby Jack, sharp cheddar and mozzarella cheese. Continue stirring
 4. After the cheese starts to look creamy and melted, pour everything into a 9" x 13" baking dish.
 5. Evenly sprinkle bread crumbs over the top of the noodle and cheese mixture. Dust on parsley flakes.
 6. Bake for one hour or until top is golden brown and bubbling.

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Marcella Hazan's Bolognese Sauce

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Description

New York Times' Marcella Hazan's Bolognese pasta sauce

Property Value

Approximate Cost \$10.00

Servings 6

Preparation Time 1 hour

Cook Time 3 hours

Total Time 4+ hours

Tools

- Large pot
- Medium saucepan
- Large mixing spoon

Ingredients

- 1 tablespoon vegetable oil
- 3 tablespoons butter
- 1/2 cup chopped onion
- 2/3 cup chopped celery
- 2/3 cup chopped carrot
- 3/4 pound ground beef chuck (or you can use 1 part pork to 2 parts beef)
- Salt
- Black pepper, ground fresh from the mill
- 1 cup milk
- Whole nutmeg
- 1 cup dry white wine
- 1 1/2 cups canned imported Italian plum tomatoes, cut up, with their juice
- 1 to 1 1/2 pounds pasta

Notes

Serve with freshly grated parmigiano-reggiano cheese at the table

Instructions

1. Put the oil, butter and chopped onion in the saucepan and turn the heat on to medium. Cook and stir the onion until it has become translucent, then add the chopped celery and carrot. Cook for about 2 minutes, stirring vegetables to coat them well.
2. Add ground beef, a large pinch of salt and a few grindings of pepper. Crumble the meat with a fork, stir well and cook until the beef has lost its raw, red color.
3. Add milk and let it simmer gently, stirring frequently, until it has bubbled away completely. Add a tiny grating -- about 1/8 teaspoon -- of nutmeg, and stir.
4. Add the wine, let it simmer until it has evaporated, then add the tomatoes and stir thoroughly to coat all ingredients well. When the tomatoes begin to bubble, turn the heat down so that the sauce cooks at the laziest of simmers, with just an intermittent bubble breaking through to the surface.
5. Cook, uncovered, for 3 hours or more, stirring from time to time. While the sauce is cooking, you are likely to find that it begins to dry out and the fat separates from the meat. To keep it from sticking, add 1/2 cup of water whenever necessary. At the end, however, no water at all must be left and the fat must separate from the sauce. Taste and correct for salt.
6. Toss with cooked drained pasta, adding the tablespoon

of butter, and serve with freshly grated Parmesan on the side.

7. Enjoy

Gallery# Marcella Hazan's Simple Veal Pasta Sauce

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Description

New York Times' Marcella Hazan's veal pasta sauce. An easier variation of her Bolognese Sauce

Property Value

Approximate Cost \$07.50

Servings 4 - 6

Preparation Time 15 minutes

Cook Time 15 minutes

Total Time 30 minutes

Tools

- Small saucepan
- Large pot
- Large mixing spoon

Ingredients

- 3/4 pound fresh, ripe tomatoes or 1 cup canned imported Italian plum tomatoes
- 3 tablespoons butter
- 1 tablespoon vegetable oil
- 1/4 cup chopped onion
- 1/2 pound ground veal (or ground beef or pork)
- Salt
- Black pepper ground fresh
- 1/4 cup freshly grated Parmigiano-Reggiano cheese

Notes

As with any party drink, be sure to use an a approximate 1:8 ratio of 80 proof liquor to other ingredients for safety. This keeps the drink's strength approximately the same as beer.

Instructions

1. If you are using fresh tomatoes, peel them by dipping them in boiling water for 1 minute, then squeeze off their skin.
2. Halve the tomatoes, scoop out their seeds without

squeezing, and chop up coarsely.

3. Put 2 tablespoons of butter and the vegetable oil in a small saucepan and turn on the heat to medium high. Cook the onion, stirring from time to time, until it becomes colored a pale gold.
4. Add the ground veal, and turn it over several times, using a wooden spoon, to brown it all over.
5. Add the cut-up tomato, salt, and several grindings of pepper, and with your wooden spoon turn over all ingredients two or three times. Cook at a steady but gentle simmer for 15 to 20 minutes.
6. Cook and drain the pasta and toss it immediately and thoroughly with the sauce. Serve with grated Parmesan.

Gallery# Parmesan Chicken

Property Value

Approximate Cost \$4.49

Servings 4

Preparation Time 15 minutes

Cook Time 15 minutes

Total Time 30 minutes

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Tools

- Medium skillet
- Spatula
- Pot
- Pasta spoon
- Strainer

Ingredients

- 1.5 lb. Boneless, skinless chicken breast
- Salt & pepper
- 0.5 cup parmesan cheese
- 0.25 cup vegetable oil
- 1 tsp. basil
- 1 tsp. oregano
- 1, 25 oz. jar tomato sauce
- 1, 16 oz. box pasta noodles

Instructions

1. Cut chicken breast into ~1 by 1 inch chunks.
2. Pour oil into skillet, set stove to medium-high, and add chicken breast.
3. Fill pot about 2/3 full with water, bring water to a boil, then add pasta noodles.
4. Add basil, oregano, salt, and pepper to chicken.
5. When chicken is thoroughly cooked all the way through (cut some pieces open to check), remove from stove.

6. When pasta is thoroughly cooked after about 8-10 minutes, remove from stove, drain water and add tomato sauce.
7. Combine chicken and pasta, add parmesan cheese.

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Side

- n. A dish served as an accompaniment to the main course.

Snack

- n. A hurried or light meal.
- n. Food eaten between meals.