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## Appetizers & Hors d'oeuvres

### Sausage Cheese Puffs

Bob Evans Website — November 2005

30 Minutes; 20 Servings

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|---|--|--|
| 1 |  | Preheat oven to 350 °F.  |
| 2 | 1 Lb Bob Evans Original Recipe Sausage Roll  | Brown, crumble, and drain sausage.   |
| 3 | 2 Cups Biscuit Mix<br>2 1/2 Cups Shredded Sharp Cheddar Cheese<br>1/2 Cup Water<br>1 Tsp Baking Powder | Combine all ingredients in large bowl until blended. Shape into 1 inch balls and place on baking sheets. |
| 4 |  | Bake about 20-25 minutes or until golden brown.  |
- Serve warm, refrigerate leftovers.

## Breads & Doughs

### Banana Bread

CookingForEngineers.com — March 2006

90 Minutes; 6 Servings

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|---|-------------------------|
| 1 | Preheat oven to 350 °F. |
|---|-------------------------|

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|---|--|---|
| 2 | 1 1/3 Cups Flour<br>1/2 Tsp Baking Soda<br>1/4 Tsp Baking Powder<br>1/3 Cup Sugar<br>1/3 Cup Light Brown Sugar<br>1/2 Tsp Salt | Combine all dry ingredients.  |
| 3 | 2 (Overly) Ripe Bananas<br>6 Tbsp Melted Butter<br>1 Tsp Vanilla Extract<br>2 Large Eggs                                       | Mash the bananas, melted butter, and vanilla extract together. Lightly beat in the eggs. Mash the banana mixture with the eggs until smooth and well blended. |
| 4 | 1/2 Cup Chopped Walnuts  | Pour the banana mixture with into the dry ingredients and add the walnuts. Fold the mixture together until no more white flour is uncovered.                  |
| 5 | 1 Tsp Butter (or Apple Sauce)  | Smear butter (or apple sauce) into the baking pan and fill with the batter.   |
| 6 |  | Bake for 60 Minutes at 350 °F. Cool for 10 minutes and then remove the loaf from the pan.   |

*Note:* One can substitute cinnamon apple sauce for the butter. Also, one can add 1/3 cup of cinnamon chips to the walnuts for 1/2-1 cup of cinnamon chips instead of the walnuts.

## New York Style Pizza Dough

Robbie's Recipes — December 2005

2 1/2 Hours; 8 Servings

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|---|---|---|
| 1 | 1 1/2 Cups 110 °F Water<br>2 1/2 Tsp Granulated Sugar<br>2 1/2 Tsp Salt | Dissolve sugar and salt in the water in a large mixing bowl.  |
| 2 | 1 Tbsp Olive Oil<br>4 1/2 Cups All-Purpose Flour                        | Add oil and flour to bowl and stir with a heavy spoon for one minute.   |
| 3 | 1/2 Tsp Active Dry Yeast  | Turn dough out onto a lightly floured surface and press into a circle. Sprinkle the yeast evenly over dough and knead for 12 minutes.   |
| 4 |   | Divide dough into two equally sized portions for pizza. Place dough balls in a bowl, cover with plastic wrap, and allow to rise for 1 1/2 hours in a warm location.   |
| 5 |   | Preheat a pizza stone in a 500 °F oven for one hour.  |
| 6 |   | After the dough has risen, place a dough ball on a lightly floured surface and sprinkle a light coating of flour on top. Working from the edges to the center, press dough into a 12 inch circle.           |
| 7 | 1/2 Cup Cornmeal  | Coat a large board with cornmeal and place the dough onto the cornmeal. Put on the toppings and transfer everything to the pizza stone. Bake in a 500 °F oven for 20-25 minutes, until the crust is golden. |

## Sauces & Accompaniments

## “Cajun” Salsa

Blake Rice — August 2005

15 Minutes; 6 Servings

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|---|--|---|
| 1 | 28 Oz Hunt’s <i>Diced</i> Tomatoes<br>1/4 Cup Green Onions<br>1/4 Cup Jalapeno<br>1/4 Cup Cilantro<br>1/2 Lime, Juiced | Blend all ingredients to desired thickness. |
|---|--|---|

*Note:* From Blake, “I find it works best to put half the tomatoes, the green onions, and cilantro in first and blend. Then add the rest of the tomatoes, the jalapenos, and the lime juice and blend again. Also, drain the tomato juice and don’t add jalapeno juice to keep it from becoming watered down.”

## Spicy Cherry

Better Homes & Gardens — March 1964

30 Minutes; 12 Servings

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|---|--|---|
| 1 | 3/4 Cup Sugar<br>1 Dash Salt<br>2 Tbsp Cornstarch  | Combine sugar, salt, and cornstarch.  |
| 2 | 3/4 Orange Juice<br>1 Tbsp Lemon Juice   | Stir in orange and lemon juice.   |
| 3 | 1 Can (14.5 Oz) Pitted Tart Red<br>Cherries (Water Packed)<br>1/2 Tsp Whole Cloves<br>1 Inch Cinnamon Stick<br>1/4 Red Food Coloring | Over medium heat, add undrained cherries, spices, and food coloring. Cook, stirring constantly until boiling. Boil two minutes while stirring. Remove from heat, stirring 5 more minutes. |

Remove cinnamon stick and cloves. Serve warm.

## Entrees

### Baked Ziti

kraftfoods.com — May 2006

1 Hour; 8 Servings

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|---|---|--|
| 1 |   | Preheat oven to 350 °F.  |
| 2 | 16 Oz Ziti Pasta  | Cook pasta as directed on package; drain.  |
| 3 | 26 Oz Spaghetti Sauce<br>15 Oz Ricotta Cheese<br>1/2 Cup Water<br>2 Cups Shredded Mozzarella Cheese<br>1/4 Cup Grated Parmesan Cheese | Mix sauce, cheese, and water in large bowl. Add pasta and 1/2 cup Mozzarella cheese; mix lightly. Spoon into 13 × 9-inch baking dish sprayed with cooking spray. Top with remaining Mozzarella cheese and the Parmesan cheese. <i>Optional:</i> sprinkle with parsley and oregano to taste. Cover. |
| 4 |   | Bake 30 minutes. Uncover. Bake an additional 10 minutes.   |

## Desserts

## Blonde Brownies

Toll House Morsel Package — November 2005

40 Minutes; 36 Servings

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|---|--|---|
| 1 |  | Preheat oven to 350 °F. Grease 15 × 10 inch jelly roll pan.   |
| 2 | 2 1/4 Cups All-Purpose Flour<br>2 1/2 Tsp Baking Powder<br>1/2 Tsp Salt  | Combine flour, baking powder, and salt in a small bowl.   |
| 3 | 1 3/4 Cups Packed Brown Sugar<br>3/4 Cup (1 1/2 Sticks Butter, Softened) | Beat sugar and butter in large mixer bowl until creamy.   |
| 4 | 3 Large Eggs<br>1 Tsp Vanilla Extract                                    | Beat in eggs and vanilla extract; gradually beat in flour mixture.  |
| 5 | 2 Cups (12 Oz) Chocolate Chips   | Stir in morsels.  |
| 6 |  | Spread in jelly roll pan. Bake for 20 to 25 minutes or until top is golden brown. Cool in pan on wire rack. |

## Brownies

Louis Borges — May 2015

75 Minutes; 8 Servings

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|---|---|---|
| 1 |   | Preheat oven to 350 °F.   |
| 2 | 3/4 Cup Oil<br>1 1/2 Cups Sugar<br>1 1/2 Tsp Vanilla<br>3 Eggs                      | Mix oil, sugar, vanilla. Add eggs and continue mixing.                              |
| 3 | 3/4 Cup Flour<br>1/3 Cup + 2 1/2 Tsp Cocoa<br>3/8 Tsp Baking Powder<br>1/4 Tsp Salt | Add flour, cocoa, baking powder, and salt, mixing to combine.                       |
| 4 |   | Bake for 35 minutes, allowing to cool for an additional 30 minutes, before serving. |

## Saltine Toffee Candy

Julie Kulesza — December 2006

30 Minutes; 40 Servings

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|---|---|--|
| 1 | 40 Saltine Crackers                           | Line up the saltines on a jelly roll pan that has been lined with foil and sprayed with Pam. There should be five rows by eight columns.   |
| 2 | 1 Cup Butter<br>1 Cup Light Brown Sugar       | Melt butter and add light brown sugar. Stir often and bring to a full rolling boil for exactly 3 minutes.                                  |
| 3 |   | Pour mixture over saltines and bake in a 400 °F oven for five minutes.   |
| 4 | 12 Oz Semi-Sweet Chocolate Chips              | Sprinkle the chocolate chips over the entire surface and wait until they are almost melted; spread over all the saltines.                  |
| 5 | 1 Cup Nuts of Your Choice (Chopped or Ground) | Drop the nuts over the top as evenly as possible. Use the buttered bottom of a measuring cup or glass to lightly press into the chocolate. |
| 6 |   | Refrigerate for two hours and then break into pieces. Can be stored in a tin.  |

## Swedish Chocolate Balls

AllRecipes.com — May 2015

2 Hours, 20 Minutes; 24 Servings

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|---|--|--|
| 1 | 1 Cup Butter, Softened<br>4 Cups Regular Rolled Oats<br>1 1/4 Cups White Sugar<br>1/2 Cup Unsweetened Cocoa Powder | Mix the oats, sugar, and cocoa together in a bowl. Add the butter, and use your hands to mix the ingredients together to make a thick dough.   |
| 2 | 2 Squares (1 Oz) Unsweetened Baking Chocolate, Melted<br>2 Tbsp Strong Coffee<br>1 Tsp Vanilla Extract             | Mix in the coffee, vanilla, and chocolate until thoroughly blended.  |
| 3 | 1/3 Cup Coconut Flakes   | Place the coconut flakes in a small bowl. Pinch off small amounts of dough and roll between your hands to make small balls, about 1 1/2 inches in diameter. Roll the balls in the coconut flakes. Balls should be refrigerated 2 hours to become firmer. |

*Note:* The oats can be processed in a food processor to vary the texture of the final ball. However, this will introduce sharp edges onto the oats which makes mixing by hand more difficult (i.e., painful).

## Walnut Fudge

Mrs. Dodd — December 2005

45 Minutes; 16 Servings

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|---|---|---|
| 1 | 1 1/2 Cups (3 Sticks) Butter<br>6 Cups Sugar<br>1 1/3 Cups Evaporated Milk  | Mix butter, sugar, and milk in large saucepan. Over low heat, stir until butter melts.                        |
| 2 |   | Bring to a full boil, stirring constantly for five minutes.   |
| 3 | 24 Oz Semi-Sweet Chocolate Chips<br>13 Oz Jar Marshmallow Creme<br>2 Tsp Vanilla<br>2 Cups Chopped Walnuts (Optional) | Remove from heat and add chocolate chips, marshmallow cream, vanilla (and nuts). Stir until melted and mixed. |
| 4 |   | Pour into 2, 13 × 9-inch pans or 3, 9-inch square pans. Cool at room temperature.                             |