

Appetizer

Roger Kahn

Heart House Dip

In the 80's I had a B&B called the Heart House. It was on Michigan Ave in Saginaw. Originally the building, which had been constructed during the Civil War, was lumber baron Washington Green's home. In another life it became the Gugel Funeral Parlor. I converted it into a B&B. We had a great bar called the Embalming Room which was known for generous pours (ask any 80s era cop) and great snacks. The Heart House Dip was a favorite. Unfortunately the Heart House is no more. Every time an ancient floorboard creaked we would lose a customer who was convinced we had a ghost problem.

1. 8 oz cream cheese softened
2. 1 C pepperoni coarsely chopped
3. 1/2 C green pimento stuffed olives chopped
4. 1/2 C roasted red peppers drained and chopped
5. 1/2 C giardiniera drained and chopped
6. 4oz provolone cheese cubed.
7. 1 clove garlic minced. (if you have a vampire issue use 3)
8. 1 T chopped fresh parsley
9. Russian Rye cocktail bread or Nut-Thin Ranch crackers
10. Kahn Hot peppa Sauce to taste (recipe on request)*
11. See below for other ingredients.

In a 1 1/2 quart slow cooker combine all ingredients except parsley(use as a garnish). Blend. Cover and cook on low until hot and bubbly (about 2 hours). While cooking your Heart House Dip add 2 shots of Knob Creek Bourbon to a cocktail glass containing 4 ice cubes. Add 1 shot Lillet (red), 3 drops angostura bitters, 1 maraschino cherry and a splash of cherry juice to the glass. Stir both the dip and the bourbon. Drink the bourbon. Serve the dip.

* Franks Red Hot can substitute for Kahn Hot Peppa Sauce.

Appetizer

Brian Keenan-Lechel

Bacon Wrapped Pirogi - Pirogi ingredients (Water, Enriched Flour (Wheat Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid), Dehydrated Potatoes (Potatoes, Mono & Diglycerides, Sodium Acid Pyrophosphate, Citric Acid), Dehydrated Cheese (Cheddar Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Maltodextrin, Whey, Palm Oil and/or Soybean Oil, Salt).

Appetizer

Andy Friend

Sausage Stuffed Jalapenos

1 lb. ground pork sausage (I use hot & spicy since the jalapenos lose much of their heat when cooked)

1 8 oz. block cream cheese softened

1 cup shredded Parmesan cheese

About 20 decent sized jalapenos halved lengthwise and seeded

1. Preheat oven to 425
2. Cook sausage until browned. Drain grease. Let cool for 5 minutes
3. In a bowl mix sausage, cream cheese, and Parmesan. Spoon about one tablespoon into each jalapeno half (or a little more if jalapenos are large) and arrange in baking dish.
4. Cook about 20 minutes until bubbly and lightly browned.

Appetizer

Andre Rodriguez

Pulled Porky Nachos- Pork shoulder, onion powder, garlic powder, old bay, brown sugar, pepper, salt, cumin or what other spices you want. And since its nachos, you can put whatever your heart desires on them. This can be prepared in a smoker or in a roaster. Season the pork at least 2 days in advanced to allow the meat to absorb the seasoning. I use the smoker method. You can use whatever kind of wood chips you want. I smoke the pork for 6 hours at 225 and then finish it off in the oven at 250 for about an hour or two. Once done, let the meat rest for at least a half hour before shredding. Serve with your favorite chips, cheese and toppings.

Appetizer

John Milne

Sausage Cheese Ball

2 Pounds Jimmy Dean Regular sausage

1 1/2 cups all purpose baking/biscuit mix (Bisquick)

4 cups shredded sharp cheddar cheese

1/2 cup finely chopped onion

1/2 cup finely chopped celery

1/2 teaspoon garlic powder

Preheat oven to 375'

Mix all ingredients. Form into 1" balls. Bake 15 minutes on ungreased cookie sheet until golden brown.
Makes about 6 dozen.

Appetizer

Brian Pennington Jr

Sweet/Spicy Ginger Bacon Wrapped Carrots

Ingredients:

1.5 lb bag of thick carrots

1lb of bacon

Salt

Fresh Ground Pepper

1/3 cup of Maple Syrup

3 TBspoons of Franks Red Hot Sweet Ginger Hot Sauce

Process:

-Skin Carrots and Wash

-Lightly Salt and Pepper Carrots

-Wrap Carrots with Bacon

-Combine Maple Syrup and Hot Sauce

-Pre-Heat Oven at 375 to 400

-Place carrots on baking sheet, add some additional fresh pepper and bake for 15 to 18 min

-Rotate carrots and apply syrup/hot sauce mix with a brush on carrots.

-Bake another 15 to 18 min (do not over cook)

-You want carrots firm not mushy. Bacon should be crispy.

Serve whole or cut them up for individual servings.

Appetizer

Tim Benecke

Grilled Marinated Shrimp

Ingredients

1 cup olive oil

¼ cup chopped parsley

1 lemon juiced

2 tablespoons hot pepper sauce

3 cloves garlic, minced

1 tablespoon tomato paste

2 teaspoons dried oregano

1 teaspoon salt

1 teaspoon ground black pepper

2 pounds shrimp, peeled and deveined

Directions

1. In a mixing bowl, mix together all ingredients except the shrimp. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal and marinate in the refrigerator for 2 hours.
2. Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
3. Lightly oil grill grate. Cook shrimp for 3 minutes per side or until opaque, basting frequently with reserved marinade.

Appetizer

Tony Grittini

SMOKED GOUDA CAJUN MAC AND CHEESE

Ingredients:

- 8 tablespoons unsalted butter, divided
- 4 tablespoons all-purpose flour
- 3 cups whole milk
- 1 lb cavatappi pasta
- 1 lb Louisiana crawfish tails (or peeled, deveined shrimp)
- 1 cup Panko bread crumbs
- 8 oz smoked gouda cheese, shredded
- 4 oz cheddar cheese, shredded
- 4 oz parmesan cheese, shredded

Cajun seasoning:

- 2.5 tsp paprika
- 2 tsp kosher salt
- 2 tsp garlic powder
- 1 tsp black pepper
- 1 tsp ground thyme
- 1 tsp oregano
- 1 tsp cayenne pepper
- 1 tsp onion powder

Directions:

1. Preheat oven to 400F. Bring a pot of salted water to a boil. Combine the dry herbs/seasonings to make the Cajun seasoning.
2. If using raw shrimp, heat a small amount of oil in a skillet over medium heat. Add the shrimp and 1 Tbsp of the Cajun seasoning. Cook until shrimp is pink and cooked through, about 5 minutes. If using pre-cooked crawfish tails, skip this step.

3. Add the pasta to the boiling water. Cook for 1 – 2 minutes less than the al dente recommendation on the box – this is to prevent the pasta from becoming mushy when baked later. Drain in a colander and set aside.
4. While the pasta is cooking, start the sauce by making a roux. Melt 4 Tbsp of butter in a saucepan over medium heat. Once bubbling, add the flour and whisk to combine. Continue whisking over heat for 1 – 2 minutes until the mixture begins to brown and smells nutty.
5. Slowly add in the milk while constantly whisking. Once all the milk is added, continue to heat for a few minutes until the sauce has thickened to the consistency of a thin gravy.
6. Add in the cheese a handful at a time and mix until melted. Repeat until all the cheese has been added. Mix in 2 Tbsp of the Cajun seasoning, and season to taste with salt and pepper.
7. Add the cooked pasta and shrimp/crawfish to the cheese sauce and stir until everything is coated. Dump the mixture into an oiled 9 x 13 casserole dish.
8. Prepare the topping by melting the remaining butter in a skillet. Once bubbling, add the Panko breadcrumbs and toss to combine. Continue cooking, stirring frequently, until the breadcrumbs have toasted and turned a deeper brown color. Season with a touch of Cajun seasoning.
9. Top the mac and cheese mixture with the breadcrumb topping, and place in the oven for 15 – 20 minutes. Let cool for at least 10 minutes before serving.

Appetizer

Steve Hensley

Recipe Name: Antipasti Bites

Ingredients: Salami, mozzarella cheese, olives, grape tomatoes, marinated artichoke hearts, fresh basil, olive oil and balsamic vinegar.

Instructions: Thread each ingredient on a toothpick and arrange toothpicks on serving platter / individual plates provided w/ drizzled balsamic vinegar.

Appetizer

Ken Horn

Cheeseburger in Paradise Bites

Description:

Simple, fast, and full of paradise! These little bites are a favorite to those who are self proclaimed Parrot Heads. It hits the spot for any occasion, and there are a variety of ways to prepare them. Mine are served best with Jimmy Buffett...I like mine with lettuce and tomato... Enjoy!

Ingredients:

Meatballs

American cheese

Lettuce

Pickles

Cherry tomatoes

Instructions:

1. Bake (season optional) as many meatballs as you desire, following the package instructions
2. Meanwhile: Cut small pieces of American cheese to melt on top of the meatballs when they are finished baking
3. Stack your desired toppings on a toothpick
4. When the baking time is done, add a slice of cheese on top of each meatball and place back in the oven to melt the cheese
5. Poke the stacked toothpicks into the meatballs and plate to serve
6. Optional: Serve with ketchup, mayo, and/or mustard if desired

Appetizer

Larry Robinson

Asiago Cheese Dip

8 oz. mayo

8 oz. sour cream

1/3 cup scallions, diced

1/2 cup sun dried tomatoes

1 triangle Asiago cheese, grated

Combine mayo, sour cream, scallions, and sun dried tomatoes. Add Asiago (save some to sprinkle on top).

Bake at 350 for 25 minutes, or until cheese gets golden brown and bubbly.

Dessert

Fr. Andy Booms

Kiwi Summer Limeaide Pie

ingredients

6 tablespoons coarsely chopped macadamia nuts, divided

1 9 - inch baked pastry shell

1 6 - ounce can frozen limeade concentrate, thawed

1 4-serving-size package vanilla instant pudding and pie filling mix

2 8 - ounce packages cream cheese, softened

3/4 cup powdered sugar

3 medium kiwifruit (peeled, halved lengthwise and sliced), divided

1 6 - ounce carton lime low-fat yogurt

1 1/2 cups frozen whipped dessert topping, thawed

directions

Sprinkle 2 tablespoons of the macadamia nuts in the bottom of the pastry shell.

In a small bowl, whisk together limeade concentrate and vanilla pudding mix. Set aside.

In a medium mixing bowl beat cream cheese with an electric mixer for 30 seconds. Beat in powdered sugar, followed by limeade mixture. Transfer 3/4 cup of the mixture to another medium bowl; set aside. Spoon remaining mixture into the pastry shell. Top with two of the kiwifruit.

Beat yogurt into the reserved 3/4 cup cream cheese mixture until combined. Fold in whipped topping. Spoon over filling in pastry shell. Cover and chill 8 to 24 hours. Garnish with remaining kiwifruit and nuts. Makes 8 servings.

Suggested variations

Use peanuts in place of Macadamia Nuts

For a sweet tart dessert leave out the powdered sugar.

Dessert

Chris Dudley

Pistachio and Dark Chocolate crusted macrons.

3 egg whites room temperature

1/4 C white sugar

2 C confectioners sugar

1 C almond flour

1/4 tsp Cream of tartar.

Preheat the oven to 300 F. beat egg whites until foamy, then add salt, cream of tartar and white sugar. Whip until they form stiff peaks and stands upright. Sift the almond flour and powdered sugar. Fold flour/sugar mix into egg whites 65-75 strokes. Pipe out onto parchment paper in 1 inch circles. Gently tap the pan to let the air bubbles out. it is important to let the cookies sit for 30 minutes so they get a tacky surface. Bake for 20 minutes.

While waiting for your cookies to rest and bake put together your filling.

1/4 c salted butter

3/4 c powdered sugar

Pistachio butter

Pistachios grated

Dark chocolate grated

beat butter, then add sugar and pistachio butter

once the cookies are cooled from being baked pipe frosting onto one side of a cookie and put it together with another cookie then roll the cookie in the grated pistachio and dark chocolate.

Dessert

Fouad Fakhouri

Breyers vanilla ice cream, 48 oz. (4)

Breyers chocolate ice cream, 48 oz. (2)

Hot fudge

Caramel sauce

Chocolate sauce

Strawberry sauce

Whipped cream (in the can)

Chocolate chip cookies (crushed)

M&M's (mini's)

Oreo cookies (crushed)

Reese's Pieces

Strawberries (cut)

Bananas

Blueberries

Mini cones

Other

Ice cream cups

Dessert

Patrick Guillemette

Pastry;

1 Pillsbury croissant

1 cup of cream

1 cup of brown sugar

Slice dough in circles place on cookie sheet

Mix cream and brown sugar and pour over the dough.

Cook in oven at 350 for 20-30 min

Dessert

Mark Flegenheimer & Rob Clark

Pure Michigan Cherry-Apple Crisp

Ingredients

Filling

- 2 1/2 pounds Baynes' Rome apples, cored, peeled and cut into 1/2-inch cubes
- 1 1/2 cups Smeltzer's pitted tart cherries
- 1/2 cup packed Pioneer brown sugar
- 1/4 cup Star of the West all-purpose flour
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Topping

- 1 3/4 cups Star of the West all-purpose flour
- 1/2 cup packed Pioneer brown sugar
- 1/2 cup chopped walnuts
- 1/2 cup rolled oats
- 1/4 teaspoon cinnamon
- 1/8 teaspoon salt
- 1 1/2 sticks (3/4 cup) unsalted butter, melted
- Top with Whip Cream – Michigan Milk Producers heavy whipping cream, Pioneer sugar

Directions

1. 1 of 1 - Heat oven to 350 degrees . Coat a 12 x 8 x 2-inch baking dish with nonstick cooking spray.

Filling

1. 1 of 1 - Combine all ingredients. Spoon into prepared dish.

Topping

1. 1 of 2 - In a bowl, combine flour and next 5 ingredients. Add melted butter and stir until large clumps form. Scatter over apple-cherry mixture.

2. 2 of 2 - Bake 45 to 55 minutes, until bubbly and lightly browned. Cool slightly. Serve with ice cream, if desired.

Servings Per Recipe: 12

Dessert

Don Belcher

Watch Me Whip Cookies

1 (8 ounce) container frozen whipped topping (thawed)

2 Eggs

1 (18.25 ounce) package cake mix (your flavor choice)

1/3 cup confectioners' sugar for decoration

-Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

-Beat together the whipped topping and eggs together. Add the lemon cake mix and continue to mix. Dough will be thick.

-Drop by teaspoonfuls into a bowl of confectioners' sugar and roll to coat. Place cookies on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 8 minutes.

Dessert

Dan McGee Jr

Carmel Apple Pie Bombs

12 frozen Texas Yeast Rolls, (uncooked)

2 medium apples, (I used granny smith)

1 Tbsp ground cinnamon

2 Tbsp granulated sugar

30 vanilla caramels, unwrapped and divided

2 Tbsp unsalted butter, melted

¼ cup brown sugar

2 Tbsp heavy cream

Flour, (for dusting)

Dessert

Steven Lamb

Carolina Reaper Chocolate Peanut Clusters

12oz bag of chocolate candy melts

5oz of salted peanuts

Carolina reaper powder

First add 12oz bag of chocolate candy melts in a microwave safe bowl.

Place in microwave for 1 minute and take out and stir the chocolate.

Make sure chocolate is completely melted may have to do another 30 seconds to make sure that it is.

Then put 1/8 of a teaspoon of Carolina Reaper powder in chocolate and stir completely in chocolate.

then add the 5oz of peanuts and mix well.

Use a tablespoon to to spoon out onto wax paper.

Let cool and enjoy

Dessert

Al Blinke

BAILEYS CHOCOLATE POKE CAKE

yield: 12-15 SLICES

INGREDIENTS:

BAILEYS CHOCOLATE CAKE

2 cups (260g) all purpose flour

2 cups (414g) sugar

3/4 cup (85g) natural unsweetened cocoa powder

2 tsp baking soda

1 tsp salt

2 large eggs

3/4 cup (180ml) milk

1 cup (240ml) vegetable oil

1 cup (240ml) Baileys Irish Cream, divided

1 tsp vanilla

3/4 cup (180ml) boiling water

1 cup (240ml) sweetened condensed milk

3/4 cup (127g) semi sweet chocolate chips

WHIPPED CREAM TOPPING

2 cups (480) heavy whipping cream, cold

3/4 cup (86g) powdered sugar

1/4 cup (29g) natural unsweetened cocoa powder

2 tbsp (30ml) Baileys Irish Cream, optional

1/2 tsp vanilla extract

ADDITIONAL

Mini chocolate chips

Chocolate sauce

DIRECTIONS:

1. Prepare a 9×13 inch cake pan by greasing the sides. Preheat oven to 300°F (148°C).
2. Add all dry ingredients to a large bowl and combine.
3. Add eggs, milk, vegetable oil, 1/2 cup of Irish cream and vanilla to the dry ingredients and mix well.
4. Slowly pour the water into the batter, mixing well and being careful of splashing.
5. Pour the batter into the cake pan and bake for about 40-45 minutes, or until a toothpick comes out with a few crumbs.
6. Remove the cake from the oven and poke holes all over. I use a knife sharpening rod, but you could also use a straw.
7. While the cake is still warm, add the chocolate chips to a medium sized bowl. Set aside.
8. Add the sweetened condensed milk and remaining 1/2 cup of Irish cream to a microwave safe measuring cup. Heat the milk and cream until they begin to boil, then pour the chocolate chips.
9. Whisk the chocolate until smooth, then immediately pour over the cake, spreading it into the holes. Don't let the mixture sit before pouring it over the cake or it'll start to thicken and not soak in the holes as well.
10. Set the cake in the fridge to cool and soak.
11. When the cake has cooled, add the ingredients for the whipped cream topping to a large mixer bowl. Whip on high speed until stiff peaks form.
12. Spread the whipped cream evenly over the cake. Top the cake with mini chocolate chips and a drizzle of chocolate sauce, if desired. Refrigerate until ready to serve.

Dessert

Paul Chaffee

The base for this recipe is a graham cracker crust. The problem with a graham cracker crust is this: Butter crusts often are too hard and difficult to cut; oil crusts are pretty much a bunch of crumbs that fall apart. Bonnie had this great idea that we would combine the assets of both. This crust that holds together but is remains delicate.

Equipment:

9-inch X 13-inch glass baking dish.

Stand mixer, with its stirring paddle and wire whip, or hand mixer with those attachments,

Large mixing bowl

Spatulas

Ingredients for the crust:

9 graham crackers (1 package)

½ c Pioneer Sugar (Michigan Sugar has provided aprons for the These Men Can Cook chefs).

2 tbsp oil

2 tbsp melted butter

2 tsp. flour

1. Combine sugar, flour and crackers in a food processor until the mix is reduced to crumbs. Add oil and pulse till well mixed, then add the butter and pulse until it is mixed in.
2. Spoon the mix into the baking dish and use your fingers and/or the bottom of a flat container to level the crust on the bottom and sides to about ¼ inch thick.
3. Bake on the middle shelf of a preheated 375-degree oven for 15 minutes, turning the dish around after 7 minutes. If the crusts aren't golden brown after 15 minutes, leave it in the oven for another 5 minutes (or so).

There are three steps to the filling.

1. Cream 2 8 oz. packages of room temperature cream cheese in a mixer and when smooth slowly add 1 14 oz. can of Eagle Brand sweetened condensed milk and 1 tsp of almond extract.
2. Stir in two sheets of gelatin or ½ of a packet following package instructions for cold application.
3. Make a merengue by whipping to soft peaks the room-temperature whites of 4 large eggs (I recommend buying pasteurized egg whites for this uncooked application. They are available in the egg cooler at Meijer.) Whip in ¼ tsp of cream of tartar. Slowly add ½ cup of sugar, whipping to stiff peak stage.

In a large bowl gently fold the merengue into the rest of filling (adding about a third of the whipped egg whites at a time until smooth).

Spoon the mixture into the baked crust.

Freeze overnight or at least 6 hours.

Top with raspberry, blueberry or strawberry purée, toasted almond slices and/or berries.

Main Course

Gary Hadden

Raised Meat Pie

Hot Water Crust Pastry

Three cups flour

One cup butter

One cup boiling water

Mix

Roll out

Put into pie tin

Filling

One half onion

One pound beef

One cup chopped carrots

One cup chopped boiled potatoes

One cup gravy. Make your own or use store bought

One egg for wash

Cook ingredients. Put in pie shell. Paint top with beaten egg.

Bake at 350 until brown

Main Course

Gus Rojas

Ropa Vieja

1 - 2 lb Beef Brisket

1 Onion quartered

1 large carrot

1 Onion chopped

1 Green Pepper

Small can of tomato sauce

1 TBS white wine vinegar

Chopped Garlic Cloves (no more than 1 head of garlic)

Cumin

1 TBS Dried Oregano

1 - 2 Bay Leaves

Sazon seasoning

Salt/Pepper to taste

In a pressure cooker, place the beef brisket and cover with water. Add onion quarters and carrot. Cover the pressure cooker and cook on medium heat for approximately 30 minutes or until the brisket is easy to pull apart and shred.

While beef is cooking, slightly grease a cookie sheet, cut the green pepper in half and place on a cookie sheet face up. Place peppers in the oven and broil until pepper skin browns and is easy to remove. Remove the peppers and let them cool. Carefully remove the outer skin and cut pepper in thin strips and set aside.

Take chopped onion and garlic (up to a head of garlic) and sauté in a large pan with olive oil. When onions are soft, add tomato sauce and spices.

Remove the beef from the pressure cooker and with a fork begin to strip the beef into small thin strips. Beef will be hot so you may want to use two forks to separate the beef. Once separated, add the beef to the tomato sauce mixture and stir. Add beef broth from pressure cooker until meat appears juicy but not soupy. Add the green pepper strips and the vinegar and stir. Cover the pan and simmer on low heat for approximately 15 - 20 minutes. Season to taste and serve.

Meat should be tender, juicy and flavorful. Can be served with Cuban black beans and rice and plantains.

Main Course

George Chapman

Chicago Style Italian Beef Sliders-

Chuck roast, unsalted beef stock, peperoncini peppers, Louie Italian beef seasoning.

-32 oz unsalted beef stock-pour in crock first.

-16 oz container of peperoncini-pour in to crock next liquid and all.

-3 to 3.5 pound chuck roast. Put that on top of broth and peperoncini peppers.

-mix seasoning packet according to instructions and pour over beef.

-heat on low for 8-10 hours.(I usually go 10 or even 11).

-Shred meat into a bowl adding adding back to crock once shredded.

-serve on baked French baguettes.

Main Course

Bullish Brothers (Keith LaVielle, Jeff Wood, Jesse Lillard)

Stuffed Shells with Bull-ognese

Ingredients

40 Jumbo Pasta Shells (~12oz)

16 oz of ground bison

2 tablespoons of extra virgin olive oil

6 cloves of garlic, minced

28 oz can of crushed tomatoes

6 tablespoons of tomato paste

2 cups of fresh baby spinach, chopped

2 & 2/3rd cups of ricotta cheese

10 tablespoons of shredded mozzarella

6 tablespoons of fresh parsley

1 white onion, finely chopped

Fresh Oregano, chopped

3-4 sprigs of Thyme, chopped

Fresh Basil, chopped

2 egg whites

Quarter stick of butter

Instructions

Bring a large pot of water to boil. Salt generously, then add the pasta and cook it until tender. Drain the shells once they are tender and allow them to sit and cool until you are able to touch them.

While the water is boiling, heat the olive oil in large sauté pan over medium-high heat. Add the ground bison and cook, breaking it up as it browns. After the meat has browned, season to taste with salt and pepper, and add the minced garlic and the quarter stick of butter. Allow the garlic to become fragrant (~30-60 seconds), then reduce the heat to medium-low and add the crushed tomatoes and tomato

paste. Flavor to taste with the fresh oregano, thyme, and basil, and add the finely chopped white onion at this time.

Allow the sauce to cook for at least 30-45 minutes until it starts to thicken up. Once the sauce has thickened, add the baby spinach and cook until it has wilted. Then reduce the heat to low and simmer the sauce while you prepare the shells.

While the sauce is simmering, combine the ricotta, egg whites, 4 tablespoons of parsley, and 6 tablespoons of mozzarella in a bowl. Scoop about 1 tablespoon of the filling into each of the cooked shells.

On the bottom of a large baking dish, spread a thin layer of the sauce. On top of the sauce, arrange the stuffed shells, open side up. Spread the remaining mozzarella and the remaining sauce over the top of the shells.

Turn the oven to 375 degrees, and bake the shells, uncovered, for 15-20 minutes. Once out of the oven, spread the remaining parsley over the shells and serve.

Main Course

Peter Stevens

The BEST Italian Meatballs Meatballs:

1/2 pound ground pork

1/2 pound ground veal

1/2 pound ground beef

2 large eggs, lightly beaten

1/4 cup grated Parmesan cheese

4 cloves garlic, finely chopped and Sauteed

1/4 cup dry bread crumbs

1/4 cup finely chopped parsley

Salt and freshly ground pepper

1 cup pure olive oil

Tomato Sauce:

2 tablespoons olive oil

1 large Spanish onion, finely chopped

4 cloves garlic, finely chopped

2 (28-ounce) cans plum tomatoes and their juice, pureed in a blender

1 bay leaf

1 small bunch parsley

Pinch red pepper flakes

Salt and freshly ground pepper

6 basil leaves, chiffonade

Directions

For the Meatballs: Combine all the ingredients in a medium bowl, except olive oil and season with salt and pepper to taste. Heat the oil in large saute pan over medium-high heat. Roll the mixture into 1 1/2-inch balls and fry until golden brown, but not cooked through completely. (remove with a slotted spoon to a plate lined with paper towels.)

For the Tomato Sauce: Heat olive oil in a medium saucepan. Add onions and garlic and cook until soft. Add pureed tomatoes and juice, bay leaf and parsley, pepper flakes and salt and pepper and bring to a boil. Reduce heat, add meatballs and let simmer for 30-40 minutes, until the sauce has thickened. Remove the bay leaf and parsley, add the basil and serve.

Main Course

Roger Mahoney

Smoked Salmon Breakfast Bake

½ bag of frozen hash browns

1 medium onion, chopped

1 large red bell pepper, diced small

½ of a small yellow squash, diced small

½ of a small zucchini, diced small

1 lb of smoked salmon

1 block of cream cheese, partially frozen and small cubed.

1 cup half and half

10 eggs

1-2 teaspoons A-1 steak seasoning – hickory or chipotle

1-2 teaspoons of dry dill

1 teaspoon dry mustard

Salt and Pepper, to your liking.

Preheat oven to 425°. Layer hash browns in bottom of greased 9x13 baking dish. Sprinkle onions over top. Bake for 15-20 minutes or until hash browns are crispy. Remove from oven and sprinkle steak seasoning, dry dill, dry mustard, salt and pepper. Turn oven down to 325°

Add the diced veggies. Flake apart the smoked salmon and add to dish. Randomly place the cubed cream cheese between the salmon. Whip the eggs and half and half together and pour over everything.

Bake at 325° for about 40 minutes or until center is done by inserting knife into it and it comes out clean/dry.

Let rest for 10 minutes before serving.

NOTES: you can substitute a variety of meat and veggies to this. Use as much of the seasonings to suit your taste or use any other type you might like. To add some kick, add some Jalapenos and /or pepper jack cheese. Also, for a boost in flavor, use some sharp cheddar cheese. I've topped this with tomato slices as well. If there doesn't seem to be enough egg mixture to almost cover the ingredients, just whip up a few more eggs and pour it in.

Enjoy!

Main Course

Carlos Ramet

Chicken Cacciatore

Serves 4-8

Ingredients

2-3 onions, thinly sliced

2-4 pounds of skinned chicken breast or thighs

1 28 oz can of plum tomatoes, chopped

Kosher salt and pepper

5 cloves of garlic, minced

1/2 cup of dry white wine

2 tablespoons capers

20 pitted Kalamata olives, chopped coarsely

1 bunch of fresh parsley or basil, stemmed and coarsely chopped

Cooked pasta of choice

1. Place sliced onion in a slow cooker and cover with chicken
2. Stir tomatoes, salt, pepper, garlic and white wine together in a bowl. Pour over chicken.
3. Cover and cook on low for 5-6 hours or on high for 3-4 hours or until chicken is tender.
4. Just before serving, stir in capers, olives and herbs.
5. Serve over favorite cooked pasta.

Main Course

Jeff Schrier

Grilled balsamic-marinated flank steak sandwiches

Ingredients:

1 flank steak about 1.5 pounds

2 bell peppers, any color, cut into thin strips

1 large onion, cut into thin strips

2T extra-virgin olive oil

kosher salt

ground black pepper

ciabatta or other soft sandwich rolls

Dijon mustard

For marinade:

1/2 cup balsamic vinegar

1/4 cup extra-virgin olive oil

2T Worcestershire sauce

1T Dijon mustard (or a bit more to taste)

4 garlic cloves, minced or put through a press (more to taste)

1t kosher salt

3/4t ground black pepper

Instructions:

Combine marinade ingredients in a bowl (with cover) or large resealable plastic bag. Place the steak inside bowl or bag and distribute marinade evenly over steak. Refrigerate for at least four hours or overnight.

In large skillet on stovetop or on the grill, on medium/high, heat 2T olive-oil, add the sliced peppers and onions, salt and pepper and cook until vegetables begin to soften, stirring occasionally. Reduce heat to medium and cook until vegetables are tender and caramelized. Remove from heat and keep warm.

Prepare grill for direct cooking over medium (350 to 450-degrees F) heat. Remove steak from marinade (discard marinade) and grill with the lid closed until desired doneness, turning once.

During last minute of grilling steak, toast the rolls, cut side down, over direct heat.

Remove from grill and let steak rest for about five minutes. Cut steak into thin slices across the grain.

Spread Dijon mustard on the toasted bread and assemble sandwiches with a serving of grilled vegetables and flank steak.

Main Course

steve yockey nelson yockey

smoked bacon ham and cheese macaroni .Ingredients,1/2 lb. Cavatappi pasta 3tbls.butter,1/2 cup finely chopped onion,3 tbls. flour,1/2 tsp. salt, dash pepper, 2 1/2 cups milk, 3 cups cubed, smoked cheddar or sharp cheddar. 1 tomato. 1 half lb smoked maple bacon. Recipe, cook pasta, set aside. cook bacon, set aside. Melt butter in separate large sauce pan, add onion, cook until tender, add flour, salt, and pepper into butter mixture. Cook until bubbly. Add cheese to butter mixture, cook until melted. (be sure cheese is completely melted. combine and turn into a 2 1/2 to 3 qt. casserole. Put tomato slices on top, cook uncovered for 35-40 minutes at 350. serves 8.

Main Course

Joseph Fichtner

Adult Mac 'n Cheese Featuring Honey-Bourbon Glazed Bacon

(serves 6 to 8 as a side dish)

Topping

3-4 slices white bread with crusts

¼ cup grated Parmesan cheese

¼ teaspoon salt

1/8 teaspoon black pepper

Pasta and Cheese

4 ounces Italian Fontina cheese, Shredded (about a cup)

3 ounces Gorgonzola cheese, crumbled (about ¾ cup)

1 ounce grated Pecorino Ramon cheese (1/2 cup)

½ ounce grated Parmesan cheese (1/4 cup)

1 pound penne pasta

1 tablespoon plus ¼ teaspoon salt

2 teaspoons unsalted butter

2 teaspoons all-purpose flour

1 ½ cups heavy cream

¼ teaspoon ground black pepper

Bacon:

12 Slices double thick bacon

¼ cup honey

2 tablespoons bourbon

1. For the topping: Pulse bread in food processor until mixture resembles coarse crumbs. Transfer to a small bowl and add Parmesan, salt and pepper.

2. For the Pasta: Heat oven to 500 degrees

3. Bring 4 quarts of water to a boil. Combine cheeses in large bowl; set aside. Add pasta and 1 tablespoon of salt to boiling water; While pasta is cooking, melt butter in small saucepan over medium-low heat; whisk flour into butter until no lumps remain, gradually whisk in cream, and increase heat to medium, and bring to boil, stirring occasionally; reduce heat to medium-low and simmer 1 minute to ensure the flour is cooked. Stir in remaining $\frac{1}{4}$ teaspoon salt and pepper; cover cream mixture to keep hot and set aside. When pasta is very al dente, drain for about 5 seconds, leaving pasta slightly wet. Add pasta to bowl with cheeses; immediately pour cream mixture over, then cover bowl with foil or large plate and let stand 3 minutes. Uncover bowl and stir with rubber spatula, scraping bottom of bowl, until cheeses are melted and mixture is thoroughly combined..

4. Transfer pasta to 13 x 9in baking dish, then sprinkle evenly with reserved bread crumbs, pressing down lightly. Bake until top is golden brown about 7 minutes.

5. Bacon: Set oven to 350 degrees and roast bacon for 10 minutes. Combine the honey and bourbon in a small saucepan and boil. Remove to cool slightly. Remove bacon from oven and brush each piece with honey mixture. Place bacon back in oven and bake until really crisp, about 10-15 more minutes.

Salad & Side Dish

Jared Sanderson

Smoked Sausage and Hash Brown Casserole.

Ingredients: 1 tablespoon butter, 2 tablespoons flour, 1 cup of water, 1 cup of whole milk, 2 teaspoons of chicken bouillon paste, 1/2 teaspoon thyme, 1/2 teaspoon of poultry seasoning, salt and pepper to taste, 1/32 oz. defrosted bag of frozen potatoes (shredded or cubed), 14 oz. smoked sausage, diced, 1/small onion, diced and 1.5 cups of grated or shredded, cheese.

Instructions: Simply add the sausage (cooked or not cooked, your preference) in a greased crock pot, with the defrosted potatoes, onions and cheese.

Then in a sauce pan, melt the butter on low heat and then sprinkle in the flour and let cook for about 1 minute. The stir in the cup of water and whisk to remove any lumps. Simmer until tick and then stir in the milk and chicken bouillon paste, plus seasonings. Sauce should thicken slightly at this point. Taste and then adjust seasonings accordingly.

Once the sauce is ready, simply pour it over the hash browns, sausage, cheese and onion in the crock pot. Cover and cook on high for three hours or until potatoes are soft and sausages are hot.

Serve.

Salad & Side Dish

David Roberts

The show stopper Mac and cheese

16 oz. box elbow macaroni

3 cups sharp cheddar cheese,
shredded (reserve 1 cup for the top)

1 cup provolone cheese shredded

2 cups milk

4 eggs, beaten

½ stick of butter

4 oz. cream cheese

salt and pepper to taste

Salad & Side Dish

Fr. Bill Gruden

LENTIL SALAD

1 cup green lentils

1 garlic clove, smashed

1 green chili, finely minced

1 sprig of thyme

Grated zest and juice of 1 lemon

Leaves from 1 bunch of fresh cilantro

1 pound green grapes, halved

6 oz feta cheese, broken into pieces

1/3 cup olive oil

Method:

Place the lentils in a saucepan and add cold water to cover by about 2 inches. Add the smashed garlic clove, the sprig of thyme and 1 tsp. salt. Bring to a simmer and cook for about 30 minutes, or until lentils are tender but not mushy. Drain, then discard the garlic and thyme.

Put the lentils into a bowl and add the chili, lemon juice and zest, cilantro, grapes, feta cheese and, 1/3 cup olive oil. Toss and taste for salt.

Serving suggestion: This salad is fantastic with a marinated and grilled flank steak.

Salad & Side Dish

Peter Rose-Barry

Roasted Broccoli Slaw

1 head broccoli, trimmed

1/4 cup hummus

1/2 cup red onion, sliced

1 and 1/2 cups matchstick carrots

1 Tbsp. sunflower seeds

1/4 cup raisins or dried cranberries

pinch of garlic

1/4 tsp. salt (divided)

1/4 tsp. pepper (divided)

1 and 1/2 tsp. red wine vinegar

1 Tbsp. water

1 tsp. agave syrup

1 and 1/2 Tbsp. extra-virgin olive oil

Preheat oven to 425 degrees.

Chop broccoli into bite-sized bits. Toss in a large bowl with red onion, evoo, and salt and pepper.

Spread out onto an oiled foil-lined baking pan. Roast for 20 minutes.

Meanwhile, blend hummus, garlic, salt and pepper, red wine vinegar, water, and agave syrup.

Return roasted veggies to large bowl. Toss with blended ingredients. Add remaining ingredients and toss. Serve.

Salad & Side Dish

Cliff Dorne

Potato and Cabbage Spanish Tapas

In Spain, the phrase “Tapas” refers to small servings of savory appetizers. When my wife Juanita and I vacationed in the city of San Sebastian in northern Spain, we visited many tapas bars and enjoyed a variety of tapas dishes. This potato and cabbage tapas was one of our favorites. Cliff Dorne, Ph.D., is the Registrar at Saginaw Valley State University.

Ingredients

8 tablespoons of Olive Oil (or 4 tablespoons mixed with 4 tablespoons of butter)

3-4 pounds of potatoes cut into 1” cubes

1-2 heads of cabbage (depending on size) chopped into 1” pieces

5 cups of vegetable stock

1-2 cups of dry white wine

4 Bell peppers cut into small pieces

3 medium onion, finely chopped

8 cloves of garlic, grated

4 teaspoons chili powder

3 tablespoons of paprika

3-4 cans of diced tomatoes

4 teaspoons brown/spicy mustard

1 batch of fresh parsley, chopped

Salt and black pepper

Recipe

Boil cubed potatoes until almost cooked

Add olive oil/butter to Dutch Oven or large cooking pot and cook over medium heat for 30-60 seconds

Add potatoes and onion and cook 3 minutes or until onions are translucent

Stir in garlic, bell peppers chili powder, and mustard and cook for 3 minutes

Stir in cabbage pieces, tomatoes, paprika with pinches of salt and black pepper and cook for 3-4 minutes

Add vegetable stock, bring to a boil, and let simmer for 30 minutes

Transfer to serving dish and garnish with fresh parsley

Salad & Side Dish

David Roberts

Show Stopper Mac and Cheese

Ingredients

16 oz. box elbow macaroni

4 cups sharp cheddar cheese, shredded (reserve 1 cup for the top)

2 cups milk

4 eggs, beaten

½ stick of butter

4 oz. cream cheese

salt and pepper to taste

Instructions

Prepare macaroni according to instructions on box.

Drain and return to pot.

Add 2 cups of cheddar cheese, 1 cup provolone cheese milk, eggs, butter and cream cheese.

Add salt and pepper to taste.

Pour into a greased 9 x 13 casserole dish.

Top with the remaining 1 cup of cheddar cheese.

Bake at 400 for 30 minutes.

Salad & Side Dish

Dr. Jack W. Nash

Emeril's Lobster Mac And Cheese

INGREDIENTS

FOR CHEESE SAUCE:

1/4 cup butter

1/4 cup all purpose flour

2 cups milk

1 cup heavy cream

1 pound grated white cheddar cheese

Salt and white pepper, to taste

FOR MAC N CHEESE:

4 tablespoons butter

2 cups cooked elbow pasta (al dente)

4 ounces cooked and chopped lobster meat

2 1/2 cups Cheese Sauce

1 cup grated white cheddar cheese

1/2 cup panko bread crumbs

1/4 cup grated Parmesan cheese

DIRECTIONS

Make the Cheese Sauce:

Melt the butter in a saucepan and stir in the flour. Cook until lightly browned and smooth. Add the milk in a steady stream, whisking to prevent any lumps, and cook until sauce comes to a slight boil and thickens. Stir in the heavy cream. Remove from the heat, stir in the cheese, and season with salt and pepper to taste. Cover to keep warm.

Preheat the oven to 400 degrees F.

To assemble the macaroni and cheese, melt 2 tablespoons of the butter in a sauté pan and add the lobster, macaroni, and 2 ½ cups of the Cheese Sauce. Bring the sauce to a simmer, then fold in the grated cheddar and mix until smooth. Place in a small baking dish.

Melt the remaining 2 tablespoons butter and pour over the crumbs in a small bowl. Stir to blend, then stir in the Parmesan. Sprinkle the crumb mixture evenly over the top of the Mac n Cheese and bake until sauce is bubbly and the crumbs are golden and crispy on top.

Salad & Side Dish

Scott Ellis

Spring Green Couscous

olive oil

zest of 1 lemon

1 clove garlic

1 cup Couscous

1 1/2 cups chicken broth

1 1/2 lbs fresh asparagus

1 1/2 cups peas

1/3 cup chopped fresh chives

2 tsps fresh mint

3/4 cup crumbled Feta

salt & pepper

Directions:

Preheat oven to 400 degrees.

In a small bowl, whisk together 2 tbs olive oil, lemon zest, lemon juice, garlic, 1 tsp salt and 1/2 tsp fresh ground pepper. Set dressing aside.

Chop asparagus diagonally into 3/4 inch pieces. On a large sheet pan, toss asparagus with olive oil, salt and pepper and roast in a 400 degree oven for 8-10 minutes until bright green and crisp tender. Set asparagus aside.

In a large sauce pan, add 1 tbs olive oil, 1 cup couscous and a sprinkle of salt. Saute 3-4 minutes over medium heat until lightly toasted, stirring frequently. Add 1 1/2 cups broth and bring to a boil. Cover and reduce heat to low and simmer until the liquid has been absorbed, about 8-10 minutes stirring every few minutes so the couscous doesn't stick to the bottom of pan.

Transfer couscous to a large mixing bowl. Add asparagus to the bowl along with the peas, dressing, feta, chives and mint. Toss well and serve.

Salad & Side Dish

Alex Danks

Dank-tastic Black Bean & Sweet Potato Dip

1 medium sweet potato, peeled and finely diced (1/4-1/2 inch cubes)

1 medium red bell pepper, diced

1 jalapeño pepper, diced

1 lime

1 can black beans, drained and rinsed

1/2 can corn, drained and rinsed

2 tsp cayenne pepper

1 tsp cumin

1 tsp chili pepper

1 tsp red pepper flakes

~1 tbsp olive oil, maybe more as needed.

Salt to taste

Garnish with chopped cilantro, sliced avocado, salsa, shredded cheese, and/or sour cream. I use all of these as toppings. You do you.

Peel and dice the sweet potato.

Add about 1tbsp of olive oil to a frying pan over medium heat. Carefully add the sweet potato cubes. Shuffle the pan a bit to better coat the cubes. Cover and let cook about 5-10 minutes until somewhat softened, occasionally stirring.

While the sweet potato sizzles, prep your other ingredients. Dice the peppers, drain and rinse the corn and black beans. Chop some cilantro and get your other garnishes ready.

After the sweet potatoes have been cooking for a bit (again, 5-10 minutes) add the diced bell pepper and jalapeño to the pan. Stir everything together, cover, and let cook for about five minutes or until the peppers are close to your desired tenderness. Stir occasionally.

Add the beans and corn to the mix. Add in all of those sweet, sweet spices (“sweet” as in “good,” not the literal definition) and stir well. Slice your lime in half and squeeze the juice all over the rest of the goodness. Let cook for a few more minutes so that everything is nice and warm. Potatoes and peppers should be pretty soft.

Serve in tortillas or with chips. Garnish with sliced avocado, cheese, sour cream (or plain nonfat Greek yogurt), cilantro, and/or salsa. Enjoy!

Salad & Side Dish

Terry Robinson

Dinner Rolls - 1pk yeast, 3-4 eggs, tps salts, 1/2c sugar, 1/2c crisco, 4 1/2-4 3/4c AP flour, 3/4c warm milk, 1/4 luke warm water. Activate yeast in lw H2O, combine wet ingredients, add in flour c at a time, add yeast after half of the flour has been added. let rise. grease pan, heat oven to 385 - bake till tops are light brown

Soup & Stew

Ryan Dost

Four Bean Chili - 1 pound ground chuck, 1 cup diced onion, 1 cup diced green pepper, 3 cloves garlic, minced, 1 1/2 tablespoons chili powder, 2 teaspoons salt, 1 1/2 teaspoons cumin, 1 teaspoon black pepper, 1/2 teaspoon cayenne, 1/8 teaspoon coriander, 1/8 teaspoon cinnamon, 1 can whole tomatoes, 3 cups beef stock, 2 bay leaves, 1 can great northern beans, 1 can pinto beans, 1 can kidney beans, 1 can black beans - Brown meat, then add onions, bell pepper, garlic, chili powder, salt, cumin, black pepper, cayenne, coriander, and cinnamon. Cook for 4-6 minutes. Add the tomatoes, stock, and bay leaves. Bring to a simmer and cook for 40 minutes. Add the beans and continue to cook for 20 - 30 minutes.

Soup & Stew

Andrew Hauck

Pickle Soup

5-1/2 cups vegie broth

2 pounds russet potatoes, peeled and quartered

2 cups chopped carrots

1 cup chopped dill pickles

1/2 cup unsalted butter

1/2 cup all-purpose flour

1 cup sour cream

1/4 cup water

2 cups dill pickle juice

1-1/2 teaspoons Old Bay seasoning

1/2 teaspoon table salt

1/2 teaspoon coarsely ground pepper

1/4 teaspoon cayenne pepper

Soup & Stew

Dan McGee

Good New Orleans Creole Gumbo

Ingredients

- 1 cup all-purpose flour
- 3/4 cup bacon drippings
- 1 cup coarsely chopped celery
- 1 large onion, coarsely chopped
- 1 large green bell pepper, coarsely chopped
- 2 cloves garlic, minced
- 1 pound andouille sausage, sliced
- 3 quarts water
- 6 cubes beef bouillon
- 1 tablespoon white sugar
- salt to taste
- 2 tablespoons hot pepper sauce (such as Tabasco(R)), or to taste
- 1/2 teaspoon Cajun seasoning blend (such as Tony Chachere's(R)), or to taste
- 4 bay leaves
- 1/2 teaspoon dried thyme leaves
- 1 (14.5 ounce) can stewed tomatoes
- 1 (6 ounce) can tomato sauce
- 2 teaspoons gumbo file powder
- 2 tablespoons bacon drippings
- 2 (10 ounce) packages frozen cut okra, thawed
- 2 tablespoons distilled white vinegar
- 1 pound lump crabmeat
- 3 pounds uncooked medium shrimp, peeled and deveined
- 2 tablespoons Worcestershire sauce

- 2 teaspoons gumbo file powder

Directions

1. Make a roux by whisking the flour and 3/4 cup bacon drippings together in a large, heavy saucepan over medium-low heat to form a smooth mixture. Cook the roux, whisking constantly, until it turns a rich mahogany brown color. This can take 20 to 30 minutes; watch heat carefully and whisk constantly or roux will burn. Remove from heat; continue whisking until mixture stops cooking.
2. Place the celery, onion, green bell pepper, and garlic into the work bowl of a food processor, and pulse until the vegetables are very finely chopped. Stir the vegetables into the roux, and mix in the sausage. Bring the mixture to a simmer over medium-low heat, and cook until vegetables are tender, 10 to 15 minutes. Remove from heat, and set aside.
3. Bring the water and beef bouillon cubes to a boil in a large Dutch oven or soup pot. Stir until the bouillon cubes dissolve, and whisk the roux mixture into the boiling water. Reduce heat to a simmer, and mix in the sugar, salt, hot pepper sauce, Cajun seasoning, bay leaves, thyme, stewed tomatoes, and tomato sauce. Simmer the soup over low heat for 1 hour; mix in 2 teaspoons of file gumbo powder at the 45-minute mark.
4. Meanwhile, melt 2 tablespoons of bacon drippings in a skillet, and cook the okra with vinegar over medium heat for 15 minutes; remove okra with slotted spoon, and stir into the simmering gumbo. Mix in crabmeat, shrimp, and Worcestershire sauce, and simmer until flavors have blended, 45 more minutes. Just before serving, stir in 2 more teaspoons of file gumbo powder.

