



*PASADENA INDEPENDENT SCHOOL DISTRICT*

# HOLIDAY COOKBOOK

# BREAKFAST



# SAUSAGE COFFEE CAKE

SUBMITTED BY: CHARLYN DUKE | GUIDANCE CENTER

## INGREDIENTS

2 lbs. of Owens Pork Sausage (I use 2 mild but you can use 2 hot or 1 mild and 1 hot)	½ cup grated Parmesan
2 cups chopped onions	4 cups of Bisquick
1 cup chopped celery	1 ½ cups of milk
1 cup grated Swiss cheese	½ cup of mayonnaise
	2 eggs, beaten

## INSTRUCTIONS

1. Brown sausage with onions and celery. Drain off excess grease then stir in cheese. Do not cook any more.
2. In another bowl, while sausage is browning, combine: Bisquick, milk, mayonnaise and eggs.
3. Grease a 13" x 9" x 2" casserole dish
4. Place half of the batter in the bottom and spread evenly. Cover with the sausage mixture then cover with the remaining batter
5. Bake at 400\* for 25 – 40 minutes
6. Best reheated on the 2nd or 3rd day

# SLOW COOKER APPLE CINNAMON STEEL CUT OATS

SUBMITTED BY: DEBBIE BARRETT | BUSH ELEMENTARY

## INGREDIENTS

3 cups steel cut oats	3 tbsp. cinnamon
10 cups water	1-2 tsp. nutmeg
1 cup homemade applesauce or sliced apples	1 tsp. salt
	1.5 tsp. pure vanilla extract

## INSTRUCTIONS

1. Use crock pot liner if you wish.
2. Put all the ingredients into your slow cooker and cook overnight on low (around 8 hours).
3. Wake up to the delicious smell of your Apple-Cinnamon Steel Cut Oats.
4. Stir a few times & serve! If desired, you can add sliced apple, butter, walnuts, almonds, or fresh berries.

## SPECIAL NOTES

Freeze them for the week:  
Line a cupcake pan with silicone cupcake holders.  
Fill with already prepared and ready to eat oatmeal.  
Freeze

Pop out of the silicone liners and place in a freezer bag  
When you are ready to eat, pop 1-2 in the microwave for  
3 minutes.

# APPETIZERS



# BAKED POTATO DIP

SUBMITTED BY: DARLA MASSEY | ADMINISTRATIVE SERVICES

## INGREDIENTS

16 oz. container of sour cream	1 stalk of green onion
1 package of Hidden Valley ranch dip mix	3 tbsp. of bacon bits
2 cups of grated cheddar cheese	1 large bag of Fritos Scoops

## INSTRUCTIONS

1. Mix sour cream and ranch dip together.
2. Add cheese and bacon bits to the mixture.
3. Chop green portion only of the onion and add to mixture.
4. Stir and Serve with Frito Scoops.

# BUFFALO CHICKEN DIP

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

2 Large cans of chicken breast	Tabasco or hot sauce to taste
2 - 8 oz. bars cream cheese	
1 ½ cups shredded cheddar	
1 cup ranch dressing	

## INSTRUCTIONS

1. Mix all together and serve warm with crackers or celery.

# BUFFALO PRETZELS

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

12 cups assorted pretzels  
5 oz. butter (1 stick plus 1 tbsp.)  
1 package dry ranch dressing mix

½ tsp. celery salt  
2 tbsp. buffalo wing sauce

## INSTRUCTIONS

1. Preheat oven to 250 degrees and cover a large baking sheet with parchment paper.
2. Pour pretzels in a large bowl and set aside.
3. In a small bowl, melt the butter.
4. Add ranch mix, celery salt and wing sauce. Stir.
5. Pour over pretzels and stir to coat.
6. Once everything is coated with the sauce, pour over the prepared baking sheet and spread out.
7. Bake for 1 hour, stirring every 15 min. Cool.

# CORN DIP

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

2 cans Mexican corn - drained  
2 cans chopped green chiles  
8 oz. sour cream  
1 cup mayo

1 – 8 oz. shredded cheddar  
3-4 green onions, chopped  
jalapenos in jar, chopped to taste

## INSTRUCTIONS

1. Mix all together and keep chilled until served.
2. Serve with Fritos.

# CRANBERRY SPREAD WITH CREAM CHEESE

SUBMITTED BY: CHARLYN DUKE | GUIDANCE CENTER

## INGREDIENTS

- |  |  |
|--|--|
| 1 - 16 oz. can whole berry cranberry sauce | ½ tsp. cayenne pepper                      |
| 1 - 4 oz. can diced green chiles           | ½ tsp. chili powder                        |
| 2 tbsp. diced green onions                 | 1 - 8 oz. package reduced fat cream cheese |
| 4-5 tbsp. fresh lime juice                 | crackers                                   |
| ½ tsp. garlic salt                         |  |

## INSTRUCTIONS

1. In medium bowl, combine cranberry sauce, chiles, green onions, lime juice, garlic salt, cayenne pepper, and chili powder. Mix until well blended.
2. Refrigerate cranberry mixture for a few hours or overnight.
3. When ready to serve, place cream cheese on serving dish. Spoon 1 cup of cranberry mixture over cream cheese.
4. Serve with assorted crackers.

# EASY CHEESE BALL

SUBMITTED BY: DR. DEEANN POWELL | SUPERINTENDENT

## INGREDIENTS

- |                              |                                  |
|------------------------------|----------------------------------|
| 2 cups sharp shredded cheese | 1 package dry ranch dressing mix |
| 8 oz. cream cheese           |                                  |

## INSTRUCTIONS

1. Combine all ingredients and blend well.
2. Shape into a log or ball.

## SPECIAL NOTES

If desired, you can add pecans or sesame seeds around the cheese ball.

# GREEN SALSA

SUBMITTED BY: IRENE EVERETTE | SOUTHMORE INTERMEDIATE/SPECIAL PROGRAMS | SERVING SIZE: 4-12 SERVINGS

## INGREDIENTS

1 packet ranch dip	1 bushel of cilantro
1 cup milk	1 small can of green chilies
8 oz. sour cream	Pickled jalapenos to taste
1 cup mayo	

## INSTRUCTIONS

1. Mix all ingredients in a mixer/food processor
2. Chill before serving
3. Keep refrigerated or chilled
4. Serve with tortilla chips or vegetables

## SPECIAL NOTES

(If too thick, add additional milk)

# GRINGO-ISH DIP

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

1 lb. Velveeta queso blanco, cubed	1 cup milk
1 cup pepper jack cheese, shredded	1 tsp. cayenne
½ cup shredded parmesan	10 oz. frozen chopped spinach, thawed and drained
16 oz. container pico de gallo	

## INSTRUCTIONS

1. In a saucepan, warm the cheeses, pico, milk, and cayenne.
2. Stir well until completely melted. Add spinach.

# JALAPENO POPPER DIP

SUBMITTED BY: VANESSA REYES | V.W. MILLER INTERMEDIATE

## INGREDIENTS

6 slices of bacon	½ cup mozzarella cheese
2 – 8 oz. packages cream cheese	1 cup diced green onion
1 cup mayonnaise (I use Duke's)	1 cup crushed Ritz crackers
4-6 chopped jalapenos without seeds	½ cup parmesan cheese
1 cup cheddar cheese	½ stick of butter, melted
	Ritz crackers for serving

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Combine bacon through green onion in a medium bowl. Stir well and transfer to a 2 quart ovenproof dish.
3. Combine crackers, parmesan, and melted butter and sprinkle over the top.
4. Bake the dip for 20-30 minutes or until bubbly.
5. Serve with Ritz crackers

## SPECIAL NOTES

Include jalapeno seeds if you're feeling brave. Substitute bacon bits for bacon if you are short on time.

# RASPBERRY CHEESE APPETIZER

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

12 oz. sharp cheddar cheese, shredded	1 ½ - 2 cups mayo
12 oz. mild cheddar cheese, shredded	1 bunch green onions
	½ - 1 cup chopped pecans

## INSTRUCTIONS

1. Mix together and then top with raspberry jam. Serve with crackers.

# ROTEL CUPS

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION | SERVING SIZE: 45 CUPS

## INGREDIENTS

3 packages filo pastry cups – thawed  
(it takes three minutes to thaw the cups  
on a cookie sheet)  
1 can Rotel tomatoes, drained

1 bag Hormel bacon bits  
1 cup shredded Swiss cheese  
1 cup Dukes Mayo – or any other brand

## INSTRUCTIONS

1. Mix all the ingredients and scoop evenly into the cups.
2. Bake at 350 degrees for 15 minutes.

## SPECIAL NOTES

I find the filo pastry cups in the frozen food section at HEB. I could not find them at Kroger.

# SAUSAGE WONTON STARS

SUBMITTED BY: CAMICE WILLIAMS | ACCOUNTING

## INGREDIENTS

1 lb. Jimmy Dean Breakfast Sausage  
browned and drained  
1 cup shredded cheddar cheese  
1 cup shredded mozzarella cheese

1 small chopped black olive  
1.5 cup ranch dressing to taste  
1 package Wonton wrappers

## INSTRUCTIONS

1. Preheat oven to 400 degrees while browning sausage. Drain sausage well and pat dry. Add cheeses, olives and dressing.
2. In a mini muffin tin, carefully press the center of each wonton into a hole to form a cup. Bake until golden brown. Fill each cup halfway with sausage mixture.

## SPECIAL NOTES

You can either bake with more cheese on top or simply serve after filling them. Voila' – This is always a great hit at every party!

# SPICY SALTINE CRACKERS

SUBMITTED BY: JANET REYNOLDS | BOBBY SHAW MIDDLE SCHOOL

## INGREDIENTS

5 stacks of Original Saltine Crackers  
1 1/3 cups vegetable oil  
1/8 cup crushed red pepper  
1 package Good Seasons

Zesty Italian Dressing  
1 package Hidden Valley Ranch 1 oz. size  
2 1/2 gallon Ziploc bag

## INSTRUCTIONS

1. Place crackers in Ziploc bag.
2. Mix remaining ingredients together.
3. Pour half of dressing mix over crackers. Close bag and gently turn bag to spread mix over crackers. Pour remaining mix over crackers & turn a few more times.
4. Allow to sit for about 10 minutes.

# WHITE CHOCOLATE CHEX PARTY MIX

SUBMITTED BY: JULIE SCOTT | YOUNG ELEMENTARY | SERVING SIZE: 15-20 PEOPLE

## INGREDIENTS

1 - 10 oz. package pretzels  
5 cups Cheerios  
5 cups Corn Chex  
1 - 12 oz. package plain M & M's

1 - 12 oz. package peanut M & M's  
2 - 12 oz. packages white chocolate chips  
3 tbsp. vegetable oil

## INSTRUCTIONS

1. In a VERY large bowl (or two medium bowls), combine the first 5 ingredients. Set aside.
2. In a microwave safe bowl, heat white chips and oil on high for 60 seconds (you could also melt chocolate and oil in a double boiler pan). Stir and microwave for another 30 seconds and stir until completely melted and smooth (you may need to microwave for a couple more seconds).
3. Pour melted chocolate over cereal mix and stir until all the cereal is evenly covered with white chocolate. Spread cereal mix on 2 large baking sheets (I used cookie sheets) lined with wax paper. Let cool and then break apart into chunks.
4. Store in an air tight container.

# MAIN DISHES



# BEEF TIPS AND RICE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

3 lbs. stew meat	1 package dry onion soup mix
1 - 4 oz. can sliced mushrooms, drained	½ cup beef broth
1-2 cans cream of mushroom soup	

## INSTRUCTIONS

1. Line bottom of crock pot with stew meat.
2. Combine the remaining ingredients and pour over the meat.
3. Cover and cook on low 10-12 hours.
4. Serve over hot rice or noodles.

# BEEF WELLINGTON

SUBMITTED BY: CHERIE STEADMAN | KRUSE ELEMENTARY

## INGREDIENTS

2 1/2 pounds center cut beef tenderloin	2 cups finely chopped mushrooms
1/2 teaspoon ground black pepper (optional)	1 medium onion, finely chopped (about 1/2 cup)
1 egg	2 tbsp. all purpose flour
1 tbsp. water	1/2 of a 17.3 oz. package Pepperidge Farm®
1 tbsp. butter	Puff Pastry Sheets (1 sheet), thawed

## INSTRUCTIONS

1. Heat the oven to 425 degrees. Place the beef into a lightly greased roasting pan. Season with the black pepper, if desired. Roast for 30 minutes or until an instant-read thermometer inserted into the beef reads 130 degrees. Cover the pan and refrigerate for 1 hour.
2. Reheat the oven to 425 degrees. Beat the egg and water in a small bowl with a fork.
3. Heat the butter in a 10-inch skillet over medium-high heat. Add the mushrooms and onion and cook until the mushrooms are tender and all the liquid is evaporated, stirring often.
4. Sprinkle the work surface with the flour. Unfold the pastry sheet on the work surface. Roll the pastry sheet into a rectangle 4 inches longer and 6 inches wider than the beef. Brush the pastry sheet with the egg mixture. Spoon the mushroom mixture onto the pastry sheet to within 1-inch of the edge. Place the beef in the center of the mushroom mixture. Fold the pastry over the beef and press to seal. Place seam-side down onto a baking sheet. Tuck the ends under to seal. Brush the pastry with the egg mixture.
5. Bake for 25 minutes or until the pastry is golden brown and an instant-read thermometer inserted into the beef reads 140 degrees.

# BUFFALO CHICKEN CASSEROLE

SUBMITTED BY: JENNIFER CHRYSLER | ATKINSON ELEMENTARY | SERVING SIZE: 4 PEOPLE

## INGREDIENTS

- |  |                                |
|--|--------------------------------|
| 1 medium spaghetti squash (about 2 1/2 lbs.)   | 1 tsp. garlic powder           |
| 4 tbsps. butter, ghee, or coconut oil, divided | 1 tsp. fine sea salt           |
| 2 cloves garlic, minced                        | 1/4 tsp. black pepper          |
| 1 medium carrot, diced                         | 1 cup hot sauce                |
| 2 stalks celery, diced                         | 1/4 cup mayonnaise             |
| 1/2 medium yellow onion, minced                | 3 large eggs, whisked          |
| 1 small red bell pepper, diced                 | Chopped scallions, for garnish |
| 1 pound ground chicken                         | Sliced avocado, for garnish    |

## INSTRUCTIONS

1. Preheat the oven to 400 degrees.
2. Cut the spaghetti squash in half lengthwise. Place the squash cut side down on a baking sheet and bake for 30 to 35 minutes or until the skin gives when you press your finger to it. Remove the squash from the oven and reduce the oven temperature to 350 degrees F.
3. Grease a Dutch oven or an 8-inch square glass baking dish with 2 tablespoons of butter.
4. Let the squash cool for 5 minutes, remove the seeds, and then use a fork to remove the threads and place them in the greased baking dish.
5. In a large saute pan over medium heat, melt the remaining 2 tablespoons of butter. Add the garlic, carrot, celery, onion, and bell pepper and cook for about 10 minutes, until the onion is translucent. Add the ground chicken, garlic powder, salt, and pepper and cook, using a wooden spatula to break up the chicken into small pieces, until the chicken is no longer pink, about 8 minutes.
6. Remove the pan from the heat, then add the hot sauce and mayo and mix well to combine.
7. Add the chicken mixture to the baking dish and mix well with the spaghetti squash threads. Add the whisked eggs and mix everything together until you can no longer see the eggs.
8. Bake for 1 hour or until the top forms a slight crust that doesn't give when you press it in the middle. Let rest for 5 minutes before serving. Garnish with chopped scallion and avocado slices.

# CHEESY HASH BROWN CROCK POT CASSEROLE

SUBMITTED BY: COURTNEY MERILATT | GARFIELD ELEMENTARY | SERVING SIZE: 10-12

## INGREDIENTS

1 - 26-32 oz. bag of frozen hash browns  
1 - 8 oz. container of sour cream  
1 - 10.5 oz can of Campbell's Cream  
of Chicken with Herbs soup

$\frac{1}{4}$  cup - onion, chopped fine  
2 cups - shredded cheddar cheese  
 $\frac{1}{2}$  cups - butter, melted  
Salt & Pepper to taste

## INSTRUCTIONS

1. In a large bowl, combine the hash browns, shredded cheese and onion.
2. In a separate bowl, combine melted butter, sour cream, and soups.
3. Pour liquid mixture over hash brown mixture and stir/fold until well mixed.
4. Spoon the mixture into a large Crock Pot. (I use a liner, which makes cleanup much easier)
5. Sprinkle Salt & Pepper on top.
6. Cover and cook on high for 4 hours.

# COACH LOVE'S DEER CAMP BEANS

SUBMITTED BY: LLOYD LOVE | PASADENA MEMORIAL HIGH SCHOOL

## INGREDIENTS

1 pound pinto beans dried	2 containers HEB pico with jalapenos, no seeds
2-3 cans chicken broth	1 can lite beer
1 package Sazon Goya	1 package salt pork chopped, meaty, little fat
2 tsp. black pepper	2 venison sausage links, sliced, pre-cooked in skillet
2 tbsp. brown sugar	2 heaping tbsp. chicken bouillon paste
2 white medium onions sliced	Salt to taste
2 cans medium hot Rotel tomatoes with chiles, without juice	Water if needed
2 bunches fresh cilantro, cut stems off	

## INSTRUCTIONS

1. Use a crock pot. Make sure there is room at the top for expansion of beans. Will overflow.
2. Takes approx. 12 cooking hours on low heat. Make sure there are no rocks mixed in the dried beans.
3. Add 1 container pico and 1 bunch cilantro, chopped before cooking. Salt pork is added raw and venison sausage is added pre-cooked and grease drained. Stir only once to mix contents. This is done before heating begins in crockpot. Try not to open skin on beans.
4. Add the other container of pico and bunch of cilantro about 5 minutes before serving. That way the fresh vegetables will pop for taste. Try not to stir, beans will break apart and make the soup starchy. Serve with cornbread.

# CREAMY CROCK POT CHICKEN

SUBMITTED BY: MICHELLE TERRY | SAM RAYBURN HIGH SCHOOL

## INGREDIENTS

1 package thin sliced chicken breast	1 can of roasted tomatoes
1 package Hidden Valley Fiesta Ranch Dip Mix (dry)	1 block cream cheese
1 can of corn (drained)	White rice (I make 3 bags, makes plenty to eat and use for leftovers)

## INSTRUCTIONS

1. Rinse off chicken and pat dry with a paper towel.
2. Place chicken in crockpot and sprinkle Fiesta Ranch packet over the top of the chicken.
3. Add corn (drained), roasted tomatoes, and cream cheese to crockpot.
4. Cook on high for 4 hours.
5. After 3 hours, shred chicken using two forks and stir everything together.
6. With 20 minutes left make white rice.
7. Put rice in bowl and spoon desired amount of crockpot chicken over the top.

# EASY CHICKEN POT PIE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

- |   |                           |
|---|---------------------------|
| 1 - 10 oz. can of chicken breast, drained             | ½ tsp. garlic powder      |
| 1 - 10 ¾ oz. can cream of mushroom or<br>chicken soup | ½ tsp. black pepper       |
| 1 - 16 oz. can Veg-All, drained                       | 2 refrigerated pie crusts |

## INSTRUCTIONS

1. In a deep pie plate, unroll: 1 refrigerated pie crust (1 of 2 in box)
2. Pour chicken/soup mix into crust.
3. Top with and seal lightly: remaining refrigerated pie crust
4. Brush top of pie with: 1 beaten egg (you will not use all of egg)
5. Bake at 375 degrees for 40 minutes or until golden brown.

# EL SEÑOR REED'S CHICKEN SPAGHETTI

SUBMITTED BY: RANDOLPH REED | SCHNEIDER MIDDLE SCHOOL | SERVING SIZE: 10

## INGREDIENTS

- |   |                                   |
|---|-----------------------------------|
| 1 - 12 oz. package of Skinner spaghetti noodles       | 3 mid-sized green poblano peppers |
| 1 cube chicken bouillon                               | 3 red jalapeños                   |
| 2 tbsp. vegetable oil                                 | 3 tbsp. oil                       |
| 1 rotisserie chicken (butter, garlic or other style). | Seasoned salt to taste            |
| 1 large white Velveeta cheese bar                     | Sliced black olives               |
| 1 can of Campbell's cream of mushroom soup            | Onions (optional)                 |
|   | Serrano chile (optional)          |

## INSTRUCTIONS

1. Break noodles in half and place noodles in boiling water (with a cube of chicken bouillon). Pour into strainer to drain-off water, then place noodles back into pot and mix with 2 tablespoons of vegetable oil.
2. De-bone and chop rotisserie chicken into small chunks. Fine-chop portions of the baked skin too, and mix it in with the small chunks of chicken meat. Adds taste.
3. Place HALF of a large WHITE Velveeta cheese bar into the microwave, stirring occasionally until all melted down. Next, mix into the cheese a can of Campbell's cream of mushroom soup.
4. Slice and fine-chop poblano peppers and red jalapeños into small chunks. Stir-fry in 3 tablespoons oil; add onions too, if you wish.
5. Mix all ingredients into the pot of noodles. Sprinkle-in a pinch or two of the red jalapeño seeds and a couple shakes of seasoned salt into the pot too. Also mix-in a couple handfuls of sliced black olives. Add a diced serrano chile for an extra sting.
6. Pour all into a 9x13 serving casserole.
7. Ensure that all components are evenly mixed.
8. Bake in oven at 350 degrees for 20 minutes and serve OR, after mixing, just cover all tightly with plastic wrap and refrigerate overnight, ready-to-serve (spoon cold portion, for microwaving)

## SPECIAL NOTES

You can substitute turkey leftovers for chicken during Thanksgiving/Christmas season.

# FOIL-PACK CHICKEN & ARTICHOKE DINNER

SUBMITTED BY: ALLISON O'BRIEN | YOUNG ELEMENTARY

## INGREDIENTS

3 cups instant white rice, uncooked	2 large tomatoes, chopped
3 cups warm water	1/2 cup KRAFT Zesty Italian Dressing
6 small boneless skinless chicken breasts (1-1/2 lb.), 1/2 inch thick	1/4 cup pesto
1 can (13-3/4 oz.) artichoke hearts, drained, quartered	

## INSTRUCTIONS

1. Heat oven to 400 degrees.
2. Mix rice and water; spoon onto centers of 6 large sheets heavy-duty foil.
3. Top with chicken, artichokes and tomatoes; drizzle with combined dressing and pesto.
4. Bring up foil sides. Double fold top and both ends to seal each packet, leaving room for heat circulation inside.
5. Place in 15 x 10 x 1-inch pan. Bake 30 to 35 minutes or until chicken is done (165 degrees).
6. Remove packets from oven; let stand 5 min. Cut slits in foil to release steam before opening.

# MAW-MAW'S MEATBALLS & SAUCE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

### Meatballs:

1 lb. ground meat  
2 cloves garlic, finely chopped  
¼ lb. pork sausage  
½ small bell pepper, finely chopped  
4 eggs  
2 stalks celery, finely chopped  
½ cup bread crumbs  
1 tsp. salt  
2 T. Parmesan cheese  
2 tsp. pepper  
1 cup onion, finely chopped

### Sauce:

1 can tomatoes  
2 cans tomato sauce  
2 cans water (use tomato sauce cans)  
2 cloves garlic, chopped  
1 ½ cups onion, chopped  
1 tsp. basil  
1 T. sugar  
Salt & pepper to taste

## INSTRUCTIONS

1. Meatballs: Mix all ingredients together. Form the meatballs and brown.
2. Sauce: Lightly brown the onions. Add the tomatoes and garlic, and cook down until the juice is gone and the tomatoes are cooked to pieces. Add the remaining ingredients, including the meatballs. Cover and simmer for 30-40 minutes. Serve over pasta

# PESTO-RUBBED BAKED SALMON

SUBMITTED BY: ALLISON O'BRIEN | YOUNG ELEMENTARY

## INGREDIENTS

Unsalted butter, softened, as needed	3 tbsp. prepared pesto
Kosher salt & freshly ground black pepper	2 tbsp. Dijon mustard
Six- 6 oz. skinless salmon fillets, preferably wild	1 tsp. fresh lemon juice

## INSTRUCTIONS

1. Preheat the oven to 250 degrees F.
2. Brush a baking dish with a thin coat of softened butter and sprinkle a little salt and pepper over the surface. Set the salmon fillets upright (flat-side down) on the baking dish, brush a little soft butter over each fillet and sprinkle them with salt and pepper.
3. In a small bowl, whisk the pesto, mustard and lemon juice together and season it with salt and pepper. Spoon the mixture evenly over the salmon, covering the top surface only. Bake until the desired doneness, 8 to 10 minutes for medium rare for 1 1/2-inch-thick fillets (cook longer for thicker pieces).

# SHRIMP CREOLE

SUBMITTED BY: DARLA MASSEY | ADMINISTRATIVE SERVICES

## INGREDIENTS

3 pounds shelled, raw shrimp	½ cup chopped onion
½ cup chopped bell pepper	3 cloves garlic, minced
½ cup butter	2 tsp. black pepper
3 tsp. chili powder	4 – 12 oz. cans whole stewed tomatoes
6 tbsp. flour	1 – 12 oz. can tomato sauce
2 tsp. salt	1 tsp. cayenne pepper (optional)

## INSTRUCTIONS

1. Sauté onion, bell pepper, and garlic in butter until tender
2. Blend in flour and seasonings
3. Add tomatoes (squeeze into smaller pieces)
4. Add tomato sauce and refill the can with water and pour it in
5. Cook until it begins to boil – stirring frequently
6. After boiling begins, add shrimp and cook for another 20 minutes
7. Add cayenne pepper if want it to be a little more spicy
8. Spoon over rice and serve with a loaf of garlic bread

# SIDE DISHES



# BAKED BEANS

SUBMITTED BY: HOPE PERKINS | SUPERINTENDENT'S OFFICE

## INGREDIENTS

4 – 16 oz. cans baked beans  
1 – 20 oz. can crushed pineapple –  
drained (optional)  
1 cup molasses  
1 cup BBQ sauce

2 tbsp. mustard  
jar of real bacon bits  
1 – 6 oz. can French-fried onions  
salt & pepper to taste

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. In large bowl, mix everything together but the bacon and French-fried onions.
3. Pour into 9X13 casserole.
4. Sprinkle bacon bits over beans and then sprinkle French-fried onions over the bacon.
5. Cook for 1 hour or until hot and bubbly.

# CHEESY CARROT CASSEROLE

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

½ onion, chopped  
2 tbsp. butter or margarine  
½ green pepper, chopped  
1 - 2.25 oz can chopped or sliced  
ripe olives, drained

8 carrots, slivered  
Grated American cheese, about 1 cup  
1 - 5.3 oz. can evaporated milk,  
or approx. ¾ cup milk

## INSTRUCTIONS

1. Sauté onion and pepper in margarine. Steam carrots in a covered saucepan in a little water until crisp tender.
2. Combine onion, pepper, carrots and olives; mix and season to taste with salt.
3. Place a layer of carrot mixture in a greased 1 ½ qt. casserole.
4. Add a layer of grated cheese, another layer of carrots and top with cheese.
5. Pour milk over top and sprinkle with more cheese. Bake in 300 degree oven about 20 minutes.
6. If cooking casserole in microwave, omit top layer of cheese until about 3 minutes before carrots are done. Add cheese and microwave long enough for cheese to melt.

## SPECIAL NOTES

That is the original recipe; I use a 1 lb. bag of carrots and just make a cheese sauce out of the milk and cubed Velveeta cheese and pour over the casserole.

# CHEESY CORN CASSEROLE

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION | SERVING SIZE: 8

## INGREDIENTS

3 cups frozen corn	5 tablespoons butter, melted
1 medium tomato, chopped	5 eggs, whisked
1 medium green bell pepper, chopped	6 tbsp. flour
2 jalapeno peppers, seeds removed and finely diced	1 cup shredded cheddar cheese
1 1/2 cups milk	1 tsp. salt

## INSTRUCTIONS

1. Start with corn, then add the rest of your veggies: tomato, green bell pepper and jalapeno.
2. Add your wet ingredients.
3. Add your shredded cheese.
4. Stir so everything is combined.
5. Bake at 350 for 50 minutes.
6. Let sit on counter for 5 minutes to set.

# CORN BREAD

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

2 cups flour  
2 cups cornmeal  
 $\frac{3}{4}$  cups sugar  
4 tsp. baking powder

1 tsp. salt  
2 cups milk  
 $\frac{1}{2}$  vegetable oil  
2 eggs (beaten)

## INSTRUCTIONS

1. Heat oven to 400 degrees.
2. Grease 13 x 9 pan.
3. Combine dry ingredients.
4. Stir in milk, oil, and eggs, mixing just until moistened.
5. Pour batter into prepared pan.
6. Bake 20-25 minutes or until golden brown.

# GRANDMA SMITH'S SOUR CREAM POTATO SALAD

SUBMITTED BY: JEANETTE SMITH | SOUTH HOUSTON INTERMEDIATE

## INGREDIENTS

8 medium red potatoes boiled in skins	1 tsp. salt
1-1/2 cup mayonnaise or Miracle Whip salad dressing	1/2 tsp. black pepper
1 cup sour cream	Dash or two of Tabasco sauce
3 tsp. prepared horseradish	1 cup finely chopped fresh parsley
2 tsp. celery seed	1 cup finely chopped green onions w/tops

## INSTRUCTIONS

1. Peel potatoes and slice into 1/8" slices. Combine: mayo, sour cream, horseradish, celery seed, salt, and Tabasco and mix well.
2. In another bowl, mix parsley and onions. In large serving bowl, arrange a layer of potatoes and sprinkle with some of the pepper.
3. Cover potatoes with layer of mayo mixture, then a layer of parsley and onion mixture. Continue layering, ending with parsley and onions. Do not stir.
4. Cover and refrigerate for at least 8 hours - even better to let it sit overnight.

## SPECIAL NOTES

This salad is great as a side dish with a holiday ham. It's not your traditional potato salad, and kids may balk at the parsley, but the adults loved it!

# HARVARD BEETS

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

6 medium cooked beets (1 can, drained)  
½ cup sugar

1 tbsp. cornstarch  
½ cup mild vinegar

## INSTRUCTIONS

1. Mix sugar and cornstarch, add vinegar.
2. Bring mixture to boiling point, stirring constantly.
3. Pour sauce over sliced beets and let stand in warm place 35 minutes.
4. Do not cook.

## SPECIAL NOTES

I use 2 cans without doubling the mixture and it's plenty. Try using shoestring beets, I can find them only at Kroger. Sliced beets I can find at any grocery store.

# HONEY SRIRACHA BRUSSEL SPROUTS

SUBMITTED BY: WENDY SULLIVAN | GOLDEN ACRES ELEMENTARY | SERVING SIZE: 4

## INGREDIENTS

1½ lbs. Brussels sprouts  
2 tbsp. olive oil  
Kosher salt

1 tbsp. sriracha  
3 tbsp. honey  
1 lime, juiced

## INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. Cut off the stem end of the sprouts and pull off any yellow outer leaves. Cut sprouts in half.
3. Place sprouts in a large bowl, drizzle with olive oil and season generously with salt. Toss to coat. Place in a single layer on an aluminum-foil lined baking sheet. Roast for 35-40 minutes, shaking the pan a few times throughout the cooking process, until crisp and golden brown on the outside and tender on the inside.
4. Meanwhile, combine sriracha, honey, and lime in a small bowl.
5. Remove sprouts from oven, transfer to large bowl, and drizzle with sauce. Toss lightly to coat and serve immediately.

## SPECIAL NOTES

Prep Time: 5 minutes  
Cook Time: 35 minutes

# POTATO CASSEROLE

SUBMITTED BY: HOPE PERKINS | SUPERINTENDENT'S OFFICE

## INGREDIENTS

mashed potatoes  
sour cream  
grated cheese

crumbled bacon  
french fried onion rings

## INSTRUCTIONS

1. You can make mashed potatoes or buy prepared mashed potatoes at the store.
2. Mix sour cream into the mashed potatoes, to taste.
3. Put your potatoes in the bottom of a cake pan you have sprayed with Pam.
4. Cover top with grated cheese.
5. Cover cheese with crumbled bacon. (I buy the real bacon crumbles at the store near the salad dressings.)
6. Cover the bacon with a can of french fried onion rings. Bake at 350 degrees until hot, about 30-40 minutes.

## SPECIAL NOTES

These are very good. My family always asks for these when we get together and they are so easy to make.

# RUDY'S SLOW-COOKER CREAMED CORN

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

32 oz. frozen corn	2 tbsp. sugar
8 oz. cream cheese, cut into 1" cubes	1/2 tsp. freshly ground black pepper
1/3 cup heavy cream	1/4 tsp. kosher salt, be careful not to
1/4 cup butter	over salt

## INSTRUCTIONS

1. Combine margarine, flour, and pecans. Press into the bottom of a 9 X 13 pan and bake for 20 minutes at 350 degrees. Cool.
2. Beat together cream cheese and powdered sugar until smooth. Fold in ½ carton of the Cool Whip. Spread evenly on the cooled crust.
3. Mix together both puddings and milk until thick. Spread evenly over white layer.
4. Spread remaining Cool Whip over the chocolate layer and garnish with candy bar pieces. Refrigerate until ready to serve.

# SHRIMP AND GRITS DRESSING

SUBMITTED BY: PAMELA MARTIN | BOBBY SHAW MIDDLE SCHOOL

## INGREDIENTS

1 pound peeled, medium-size raw shrimp (you may want to cut shrimp in half)	1/2 cup butter
3 cups vegetable broth	3 large eggs, lightly beaten
1/2 tsp. salt	1 red bell pepper, diced
1/4 tsp. ground red pepper	1 cup fine, dry breadcrumbs
1 cup uncooked regular grits	1 cup chopped green onions
	1/2 cup grated Parmesan cheese

## INSTRUCTIONS

1. Preheat oven to 325 degrees. De-vein shrimp, if desired.
2. Bring broth and next two ingredients to a boil in a large saucepan over medium-high heat. Whisk in grits, and return to a boil; reduce heat to low, and stir in butter. Cover and simmer, stirring occasionally, 10 minutes or until liquid is absorbed. Remove from heat.
3. Stir together eggs and next four ingredients in a large bowl. Gradually stir about one-fourth of hot grits mixture into egg mixture; add egg mixture to remaining hot grits mixture, stirring constantly. Stir in shrimp until well blended. Pour grits mixture into a lightly greased 11-x 7-inch baking dish.
4. Bake at 325 degrees for 55 minutes to 1 hour or until mixture is set. Let stand 10 minutes.

# SWEET POTATO CASSEROLE

SUBMITTED BY: LINDA YOUNG | COMMUNITY SCHOOL

## INGREDIENTS

Sweet potato mixture:

5 large baked mashed sweet potatoes  
(bake at 325 from 2 to 2 1/2 hrs, until  
fork goes in smoothly; pierce with fork all  
over before baking; let cool so they don't  
cook the eggs.) (Cooking for the longer  
time makes for a sweeter potato.)

1 cup sugar

1 tablespoon vanilla

1 stick butter, melted

3 eggs beaten

1/3 cup evaporated milk

Topping:

1 cup dark brown sugar

1/3 cup flour

1 stick butter, melted

1 cup coarsely chopped pecans

## INSTRUCTIONS

Sweet potato mixture:

1. Mix together and put into a 2-1/2 quart casserole dish. (The skins of the sweet potatoes generally slide right off, or you can just scoop out the potato with a large spoon. I use a mixer to cream them just like white potatoes before stirring in the other ingredients.)

Topping:

2. Mix brown sugar, flour and pecans; spread evenly over sweet potato mixture. Drizzle butter over top.
3. Bake at 350 uncovered for 35 minutes.

# TEXAS STYLE CORN ON THE COB

SUBMITTED BY: EDWARD ASHMAWEE | THOMPSON INTERMEDIATE

## INGREDIENTS

4 corn on the cob (without the husk)

Sea Salt

Cilantro flakes (McCormick)

Soft margarine or butter

Heavy duty aluminum foil

## INSTRUCTIONS

1. Place 12 X 12 sheet of foil on working surface, shiny side down.
2. Place 1 corn on the cob flat 3 in. from the edge of the long side of the foil.
3. Apply softened margarine along the top of the cob.
4. Sprinkle sea salt and cilantro flakes to taste.
5. Evenly roll up the corn on the cob in the foil and at the end fold in the ends to the center.
6. Bake at 375 degrees for 55 minutes. NOTE: To cook on a grill or camp fire, ensure corn is not directly on the fire.
7. Safety Note: When you place the Corn on the cob in the oven or grill ensure the opening is topside up.
8. Carefully unroll corn on the cob from foil, avoiding any steam injury.

# VICKIE MORGAN'S CORN CASSEROLE

SUBMITTED BY: VICKIE MORGAN | ASSISTANT BOARD SECRETARY

## INGREDIENTS

2- 15.5 oz. cans whole kernel corn (drained)	2 small cans chopped green chilies
2 eggs	2- 8.5 oz. boxes Jiffy cornbread mix
2 – 15.5 oz. cans cream style corn	1 large onion, chopped
1 cup sharp cheddar cheese, grated	1-1/2 sticks butter

## INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Saute the onion in butter, cooking until clear.
3. Mix together all other ingredients, as well as the onions.
4. Pour into a greased 9 x13 inch Pyrex dish, baking about 45 minutes to an hour.
5. It should be lightly brown on top and bottom.
6. Let it stand for 10 – 15 minutes and cut into squares, for easy serving.

# SOUPS & SALADS



# APPLE CRANBERRY SALAD TOSS

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

1 - 10 oz. package salad greens (about 10 cups)	1/2 cup sliced green onions
2 medium apples, sliced	3/4 cup Kraft Light Done Right Raspberry Vinaigrette Reduced Fat Dressing
1 cup walnut halves, toasted	
1 cup sweetened, dried cranberries	

## INSTRUCTIONS

1. Toss greens, apples, walnuts, cranberries & onions in large bowl.
2. Add dressing; toss to coat.
3. Serve immediately.

## SPECIAL NOTES

Can substitute Seven Seas Red Wine Vinegar & Oil Dressing

# CHICKEN AND DUMPLINGS

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

2 cans biscuits  
2 cans chicken broth  
1 can cream of chicken soup  
1/2 c. evaporated milk

Cooked chicken, cut up  
(I like to use canned or rotisserie)  
Salt and pepper to taste

## INSTRUCTIONS

1. Combine stock, soup, milk, salt and pepper.
2. Bring to a boil then turn down a little so it won't boil over.
3. Flour biscuits on both sides then flatten with fingers.
4. Pinch and drop in boiling broth mixture.
5. Stir occasionally. Add chicken at the end.
6. Cover and turn down the heat to low. Stir occasionally so dumplings won't stick to the bottom of your pot.

# CHICKEN SALAD

SUBMITTED BY: TAMMY WEBBER | SPECIAL PROGRAMS

## INGREDIENTS

1 cup mayonnaise  
1 cup sour cream  
1 tsp. salt  
1 tsp. pepper  
1/2 tsp. tarragon

3 cups chopped cooked chicken  
1 cup seedless grapes (green or red)  
3/4 cup nuts (walnuts or pecans) coarsely  
chopped and toasted  
1 cup chopped Craisins

## INSTRUCTIONS

1. Stir together mayo, sour cream, salt, pepper and tarragon.
2. Add chicken, grapes, Craisins, and nuts. Cover and chill at least 30 mins prior to serving.

# CHICKEN TORTILLA SOUP

SUBMITTED BY: NINA CONWAY | BUDGETS AND ACCOUNTING

## INGREDIENTS

About 2 tbsp. of Olive Oil	5 chicken bouillon cubes
About 1 tbsp. fresh chopped garlic	1 – 8 oz can Mexican stewed tomatoes
1 small white onion cubed	1 – 8 oz. can Italian diced tomatoes
Stalk of celery (I don't use the outer ones – I split the stalks down the middle and then chop using the leaves which give more flavor)	1 tbsp. cumin
4 cups of water	1 bunch of green onions
	1 colossal rotisserie chicken
	1 can of Mexican corn
	2 cups carrot sticks

## INSTRUCTIONS

1. Brown garlic in oil add chopped celery and onion. Cook over medium heat till onions become clear.
2. Boil about 4 cups of water (or fill  $\frac{1}{4}$  of your pot with water). Add chicken bouillon cubes (more if you want it salty). Add Mexican stewed tomatoes and diced tomatoes. Salt, pepper and Tony's to taste. Add cumin (which gives it the unusual flavor). Add garlic, celery and onion mixture and cook over Medium Low heat for about 1 hour. Add water as needed.
3. Add chopped green onions. One chicken deboned (I use the Colossal Chicken you can get at most delis-it debones better if you refrigerate it first).
4. Just before serving (so they are crisp) add Mexican corn and carrots sticks.
5. Garnish with fresh avocados, grated cheese and tortilla chips

# CRUNCHY BLACK EYED PEA SALAD

SUBMITTED BY: NANCY GARRANZA | RICK SCHNEIDER MIDDLE SCHOOL

## INGREDIENTS

2 – 15 ounce cans of black eyed peas -  
rinsed and drained  
2-3 stalks of celery – chopped  
2 stalks of green onion – chopped  
¼ of purple onion – chopped  
Parsley or cilantro – ¼ cup chopped  
Sugar

¼ cup, olive oil  
¼ cup red wine vinegar  
¼ cup balsamic vinegar  
2 tbsp., optional  
Salt and pepper to taste  
Red pepper flakes to taste

## INSTRUCTIONS

1. Mix all ingredients together gently and chill for three hours. Amounts of ingredients can be adjusted for personal taste.

# SANDRA'S PRIZE WINNING TROPICAL FRUIT SALAD

SUBMITTED BY: SANDRA DURAN | L.F. SMITH ELEMENTARY

## INGREDIENTS

Banana pudding mix (small)	frozen sliced strawberries (For fresh
Extra creamy Cool Whip	strawberries, wash, hull, and slice
1 – 20 oz. can pineapple tidbits, drained	strawberries in half, then slice the
1 - 15 oz. can mandarin oranges, drained	halves)
(I cut them in half)	½ cup shredded coconut
1 pound strawberries OR 1 bag	½ cup macadamia nut pieces

## INSTRUCTIONS

1. Whisk together the Cool Whip and banana pudding mix
2. Add coconut and macadamia nuts, whisk
3. Add pineapple tidbits, whisk
4. Fold in oranges and strawberries
5. Top with a little sprinkle of coconut and nuts if desired
6. Cover and refrigerate at least 2 hours

## SPECIAL NOTES

If you like a saucier fruit salad you can add some of the pineapple or orange juice while whisking the Cool Whip and pudding.

# TACO SOUP

SUBMITTED BY: SANDRA DURAN | L.F. SMITH ELEMENTARY

## INGREDIENTS

1-2 lbs. of cooked ground turkey  
2 cans of corn  
1 can of red beans  
1 can of pinto beans  
1 can of kidney beans

1 can of Rotel  
1 can of diced tomatoes  
1 package of taco seasoning  
1 package of ranch dressing

## INSTRUCTIONS

1. Place all ingredients in a large pot.
2. Do not drain any cans.
3. Let it simmer for about 30 minutes.

# TOMATO BASIL SOUP

SUBMITTED BY: CELITA WASHBURN | RESEARCH AND EVALUATION

## INGREDIENTS

4 cups tomato juice  
4 cups crushed tomatoes  
1-2 tbsp. dried basil  
2 chicken bouillon cubes

1 stick butter  
1 cup heavy cream  
1/3 grated parmesan cheese  
1 tsp. cracked black pepper

## INSTRUCTIONS

1. Simmer the following ingredients below for 15 minutes:  
4 cups tomato Juice, 4 cups crushed tomatoes, 1-2 tablespoons dried basil
2. Add the remaining ingredients and simmer for an additional 15 minutes  
2 chicken bouillon cubes, 1 stick butter , 1 cup heavy cream, 1/3 grated parmesan cheese, 1 tsp cracked black pepper

# DESSERTS



# APPLE DUMPLINGS

SUBMITTED BY: SUSAN CROFT | SUPERINTENDENT'S OFFICE

## INGREDIENTS

6 - 8 Granny Smith apples  
2 cans croissants  
1 tsp. cinnamon

2 sticks butter  
1 1/2 cups sugar  
12 oz. Mountain Dew

## INSTRUCTIONS

1. Peel and slice apples.
2. Roll 2 – 3 slices of apple in croissant to make a “dumpling”.
3. Place all dumplings in a glass baking dish.
4. In a saucepan, melt butter, cinnamon and sugar.
5. Pour over dumplings.
6. Then pour Mountain Dew over them.
7. Bake in oven (uncovered) at 375 degrees for 30 minutes.

## SPECIAL NOTES

Serve warm with vanilla ice cream.

# BLUEBERRY BANANA PIE

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

2 cooked pie shells, cooled  
2 envelopes whipped Dream Whip  
2 or 3 bananas

1 can blueberry pie filling, 21 oz. can  
1 - 8 oz. package cream cheese  
1 cup granulated sugar

## INSTRUCTIONS

1. Slice bananas to cover bottom of the cooled, baked pie shells.
2. Soften cream cheese to room temperature and cream with sugar thoroughly.
3. Prepare whipped topping mix according to directions.
4. Fold into cream cheese mixture.
5. Blend together well and put into pie shells.
6. Top with blueberry pie filling. Chill and keep refrigerated.

## SPECIAL NOTES

I am not even sure if they still make Dream Whip, I use 1/2 pint real whipping cream (about 2 cups whipped, measured in a liquids measuring cup). Can probably use Cool Whip if you prefer.

I like Mrs. Smith's pie shells the best, deep dish.

Variation: Press chopped pecans into the shell before baking.

# BUTTERMILK CHESS PIE

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

5 large eggs, lightly beaten  
2 cups sugar  
2/3 cups buttermilk  
½ cups butter or margarine, melted

2 tbsp. all-purpose flour  
1 tsp. vanilla extract  
1 unbaked 9-inch pie crust

## INSTRUCTIONS

1. Combine first 6 ingredients; stir well.
2. Pour filling into pie crust.
3. Bake at 350 degrees for 45 minutes or until set.
4. Cool on a wire rack.

# CHEESECAKE

SUBMITTED BY: MARICELA GOMEZ | WILLIAMS ELEMENTARY | SERVING SIZE: 16

## INGREDIENTS

2 graham cracker crusts (regular size)  
1 package of Philadelphia Cream Cheese  
1 can of condensed milk  
1 can of Nestle media crema

1 – 15 oz. can of peach halves (drained)  
4 eggs  
2 spoons of vanilla

## INSTRUCTIONS

1. Put all ingredients on the blender except the crust.
2. Blend for 2 minutes or so.
3. Pour half of the mixture on each graham cracker crust.
4. Put them in the oven at 350 degrees and bake for 55 minutes.

# CHRISTMAS CONFETTI COOKIES

SUBMITTED BY: JAELE PENN | TEAGUE ELEMENTARY

## INGREDIENTS

1 1/4 cup all-purpose flour (spoon & leveled)	1/2 cup packed light brown sugar
1 1/4 cup vanilla boxed cake mix	1 egg, at room temperature
1/2 tsp. baking soda	1 1/2 tsp. vanilla extract
3/4 cup (1.5 sticks) unsalted butter, softened to room temperature	1 cup chocolate chips
1/2 cup granulated sugar	1/2 cup sprinkles

## INSTRUCTIONS

1. In a large bowl, sift together flour, cake mix, and baking soda. Set aside.
2. Using a hand mixer to cream the softened butter and both sugars together on medium speed until smooth. Add the egg and mix on high until combined, about 1 minute. Add the vanilla and beat on high until combined. Add the flour mixture to the wet ingredients and mix on low-medium speed until just combined. Add the chocolate chips and sprinkles. Mix on low until the add-ins are evenly disbursed.
3. Cover tightly with plastic wrap and refrigerate dough for at least 2 hours! The dough is fairly sticky, so chilling the dough is required in order to avoid the cookies from spreading too much. If you chill longer than 2 hours, make sure you roll the cookie dough into balls after the 2 hour mark. Place dough balls on a plate, cover tightly, and store in the refrigerator until ready to bake.
4. Once dough has been chilled, preheat oven to 350°F. Line two large cookie sheets with parchment paper.
5. Scoop rounded balls of the cold dough onto an ungreased baking sheet, use about 1.5 Tablespoons of cookie dough per cookie. Shape your cookie dough balls to be “taller” than they are wide.
6. Bake the cookies for 10-12 minutes until edges are slightly browned. The centers will still appear very soft, but the cookies will set as they cool.
7. Allow the cookies to cool on the baking sheet for 4 minutes and transfer to a wire rack to cool completely.

# CHRISTMAS CRACK

SUBMITTED BY: RICHELLE MEACHAM | RED BLUFF ELEMENTARY | SERVING SIZE: 15-24

## INGREDIENTS

30 to 34 saltine crackers  
1 cup salted butter, cut into small cubes  
1 cup light brown sugar  
2 cups semisweet chocolate chips  
1 cup chopped pecans or almonds, if desired

## INSTRUCTIONS

1. Preheat oven to 350 degrees F. Line a 9x13-inch baking pan with foil. Spray the foil with non-stick cooking spray.
2. Arrange the saltine crackers in a single layer on the bottom of the prepared pan. Break the crackers in half if necessary to fit around the edges.
3. Place the butter in a medium heavy-bottomed saucepan and melt over medium heat. Once the butter has melted, add the brown sugar and bring to a boil, stirring constantly.
4. Boil for 3 to 4 minutes, or until the sugar has completely dissolved. Remove from the heat and immediately pour evenly over the saltine crackers. Use a spatula or spoon to spread it, ensuring that all of the crackers are coated.
5. Bake for 8 to 10 minutes, or until bubbling. Remove from the oven and immediately sprinkle the chocolate chips evenly over the mixture. Allow the chocolate chips to soften for 3 to 5 minutes, then use a spatula or spoon to spread the chocolate into an even layer. Sprinkle with chopped pecans or almonds, if desired.
6. Cool at room temperature for 15 to 30 minutes, or until the pan is able to be handled easily, then refrigerate for 1 hour, or until the chocolate is set. Break into pieces and store in an airtight container at room temperature for up to 2 weeks.

# CHOCOLATE SHEET CAKE

SUBMITTED BY: DEBBIE SMITH | SUPERINTENDENT'S OFFICE

## INGREDIENTS

2 cups sugar	3 Tbsp. cocoa
2 cups sifted flour	1 tsp. baking soda
½ tsp. salt	2 eggs
2 sticks parkay	½ cup buttermilk
1 cup water	1 tsp. vanilla

## INSTRUCTIONS

1. Mix together sugar, sifted flour and salt.
2. Melt parkay, water and cocoa.
3. Pour melted mixture over dry mixture and add baking soda, eggs, buttermilk and vanilla.
4. Bake 25 minutes at 350 degrees.
5. Ice while cake is warm. Add all icing ingredients except powdered sugar in sauce pan over heat to melt. Then add powdered sugar.

# COCONUT CAKE

SUBMITTED BY: HOPE PERKINS | SUPERINTENDENT'S OFFICE

## INGREDIENTS

Yellow or French vanilla cake mix	cool whip 1 tsp. vanilla
Coco Lopez (found in the drink mixes)	1 tbsp. sugar Shredded coconut

## INSTRUCTIONS

1. Bake cake mix as directed.
2. When you take it out of the oven, poke holes all in it and pour a can of Coco Lopez over the cake. Let this cook completely.
3. Take a medium Cool Whip and add vanilla, sugar and mix.
4. Ice the cake and cover it with shredded coconut. This cake needs to be kept in the fridge because of the Cool Whip.

# COCONUT CREAM PIE CAKE

SUBMITTED BY: KASI HLAVATY | PARK VIEW INTERMEDIATE

## INGREDIENTS

- |  |  |
|--|--|
| 1 yellow cake mix and ingredients to complete it (whatever is on box)                      | 1 large carton Cool Whip - thawed  |
| 1 can sweetened condensed milk   | Optional - 2 cups coconut flakes: 1 cup mixed in cake and 1 cup toasted and sprinkled on top |
| 1 can cream of coconut (can be found in Asian section of grocery store - I use Goya brand) |  |

## INSTRUCTIONS

1. Mix and bake cake according to box directions (adding coconut flakes if desired). While the cake is in the oven, mix together the sweetened condensed milk and the Cream of Coconut in a bowl.
2. As soon as the cake comes out of the oven, use the handle-end of a wooden spoon to poke holes in the cake, about two inches apart. Quickly pour the milk/cream mixture over the warm cake; it will absorb as it cools.
3. Cover and allow cake to cool until liquid is absorbed and it is cool enough to transfer to the refrigerator. Cool 1 to 2 hours.
4. Before serving, spread Cool Whip on the top of the cake and sprinkle with toasted coconut flakes if desired.

## SPECIAL NOTES

This cake should be rich and a bit “gooey.” It does not cut into neat, straight pieces like a birthday cake. Sometimes a large serving SPOON is the best way to serve it. Also, cream of coconut is NOT coconut milk and does not have a watery consistency. The correct one is much like the consistency of the sweetened condensed milk. The can also sometimes has a waxy “skin” on top when you open it. It doesn’t hurt anything - just mix it right in.

# COCONUT CREAM PIE

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING | SERVING SIZE: 6-8

## INGREDIENTS

½ (15 oz.) package refrigerated piecrusts  
½ cup sugar  
¼ cup cornstarch  
2 cups half and half  
4 egg yolks

3 tbsp. butter  
1 cup sweetened coconut  
2 ½ tsp. vanilla extract, divided  
2 cup whipping cream  
1/3 sugar

## INSTRUCTIONS

1. Prick bottom and sides of piecrust with a fork. Bake according to package directions for a one-crust pie.
2. Combine ½ cup sugar and cornstarch in a heavy saucepan. Whisk together half and half and egg yolks. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute; remove from heat.
3. Stir in butter, 1 cup coconut, and 1 teaspoon vanilla. Cover with plastic wrap, placing plastic wrap directly on filling on pan; let stand 30 minutes. Spoon custard into prepared crust. Cover and chill 30 minutes or until set.
4. Beat whipping cream at high speed with an electric mixer until foamy; gradually add 1/3 cup sugar and remaining 1 ½ t vanilla, beating until soft peaks form. Spoon whipped cream over pie filling.

## SPECIAL NOTES

Prep: 10 min | Stand: 30 min | Chill: 30 min

# COKE SALAD

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

2 - 3 oz. packages or 1 - 6 oz. package cherry jello (I sometimes use black cherry)	1 small can crushed pineapple
1 cup chopped pecans	12 oz. Coca Cola or Cherry Coke
1 medium bottle maraschino cherries	1 cup cherry/pineapple juice (drain from cherries/pineapple)
1 cup boiling water	

## INSTRUCTIONS

1. Drain cherries and pineapple, reserving juice, should be about 1 cup.
2. Dissolve jello in 1 cup boiling water.
3. Add reserved juice to jello.
4. Add Coca Cola.
5. Mix together and cool.
6. Add fruit and nuts, chill until congealed.
7. Do not use more than 4 cups of liquid total to make salad. Serve.
8. Top with a dollop of Cool Whip if desired.

## SPECIAL NOTES

I have had some versions that contain shredded coconut; you may want to add this variation if you like.

# COYOTE DROPPINGS

## *(BETTER THAN BEAVER NUGGETS)*

SUBMITTED BY: SARA CHAPMAN | DR. KIRK LEWIS CAREER AND TECHNICAL HIGH SCHOOL

### INGREDIENTS

2 cups brown sugar  
1 cup butter  
½ cup white corn syrup

½ tsp. baking soda  
2 regular sized bags of Cheetos Puffs

### INSTRUCTIONS

1. Bring sugar, butter, and syrup to a boil for 5 minutes.
2. Remove from fire and add baking soda, then stir. Pour over Cheetos in large bowl.
3. Quickly toss and spread on 10 x 15 pan sprayed with Pam.
4. Bake at 250 degrees for 1 hour stirring every 15 minutes.
5. Pour on waxed sprayed with Pam.
6. Quickly separate Cheetos pieces.

# CREAM CHEESE BARS

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

### INGREDIENTS

1 box yellow cake mix (dry)  
1 egg, beaten  
1 cube butter, softened  
8 oz. cream cheese, softened

2 large eggs, slightly beaten  
1 tsp. vanilla  
1 box powdered sugar  
1 cup chopped nuts

### INSTRUCTIONS

1. Mix together first 3 ingredients and pat into a 9 x 13 inch baking dish and set aside.
2. Sprinkle nuts over cake mixture.
3. Mix together remaining ingredients and pour over cake.
4. Bake at 350 degrees for 30 minutes.
5. Lower oven to 325 degrees and bake for another 25 to 30 minutes.
6. Cool on rack and cut into 1 inch squares. Bars are very rich!

# CROCK POT CANDY

SUBMITTED BY: CAROL BRABANT | YOUNG ELEMENTARY

## INGREDIENTS

16 oz. salted roasted peanuts, chopped	(1 box of squares broken up)
16 oz. unsalted peanuts, chopped	12 oz. white chocolate chips
12 oz. semi-sweet chocolate chips	12 oz. 60% cacao chips
4 oz. German chocolate	

## INSTRUCTIONS

1. Add ingredients to crock pot in order as listed above. Set crock pot on low.
2. DO NOT MIX.
3. Cover and cook for 3 hours.
4. Do not open pot during cooking.
5. After 3 hours uncover and stir well. This will be thick and hot.
6. Drop one teaspoonful each into a small muffin cups. Refrigerate to set up and harden.

## SPECIAL NOTES

Variation: Use chopped roasted almonds (about 2 cups) instead of peanuts. Then after the 3 hours stir in 2 packages of Heath Toffee bits. Both are delicious!

# DONNA'S SOPAPILLA CHEESECAKE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

2 cans crescent rolls  
2 – 8 oz. package cream cheese, softened  
1 stick butter, melted  
1 cup sugar

1 tbsp. vanilla extract  
1/2 cup granulated sugar mixed  
w/ 1 tbsp. ground cinnamon

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Do not grease pan.
2. If you do it will make it difficult to spread the crescent rolls out. Unroll 1 can crescent rolls onto the bottom of a 9 x 13 pan and pinch the perforated seams back together.
3. The one can should cover the entire bottom of the pan. Gently pinch only what you have to together.
4. Mix together cream cheese, 1 cup sugar, and vanilla.
5. Spread evenly on top of crescent roll dough. Unroll second can of crescent rolls on top of the cream cheese mixture and pinch seams together. This can is more difficult to work with because you're trying to spread it over the cream cheese layer instead of a hard surface.
6. Don't be overly concerned with how it looks. Pour a melted stick of butter on top.
7. Sprinkle with cinnamon and 1/2 cup sugar mixture and bake for 30 minutes.
8. Cut into squares. It can be served warm or cold.

# MILLIONAIRE PIE

SUBMITTED BY: AURELIA ZAPATA | KENDRICK MIDDLE SCHOOL

## INGREDIENTS

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 graham cracker crust          | 1 package of cream cheese |
| 1 - 8 oz. cool whip             | 1 cup of sugar            |
| 1 - 20 oz. of crushed pineapple | 1 cup of pecan chips      |

## INSTRUCTIONS

1. Mash sugar into cream cheese into it is all mixed. Drain the pineapple and mix it with the cream cheese. Fold in the cool whip along with the pecan chips.
2. After all ingredients have been mixed, place it in a graham cracker pie shell and refrigerate overnight.

# MOM'S PUDDING CAKE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

- |   |   |
|---|---|
| 1 stick margarine                         | 1 cup powdered sugar  |
| 1 cup flour                               | 2 cup cold milk   |
| 1 cup chopped pecans                      | 1 - 9 oz. carton Cool Whip                                  |
| 1 small package instant vanilla pudding   | 1 chocolate candy bar, grated (can use chocolate sprinkles) |
| 1 small package instant chocolate pudding |   |
| 1 8 oz. package cream cheese, softened    |   |

## INSTRUCTIONS

1. Combine margarine, flour, and pecans. Press into the bottom of a 9 X 13 pan and bake for 20 minutes at 350 degrees. Cool.
2. Beat together cream cheese and powdered sugar until smooth. Fold in ½ carton of the Cool Whip. Spread evenly on the cooled crust.
3. Mix together both puddings and milk until thick. Spread evenly over white layer.
4. Spread remaining Cool Whip over the chocolate layer and garnish with candy bar pieces. Refrigerate until ready to serve.

# OATMEAL DROPS

SUBMITTED BY: TAMMY WEBBER | SPECIAL PROGRAMS

## INGREDIENTS

2 cups sugar	2 tbsp. cocoa
1 stick butter	½ cup milk
½ teaspoon vanilla	½ cup peanut butter
½ cup chopped nuts	2 cups uncooked oatmeal

## INSTRUCTIONS

1. Bring sugar, cocoa, butter, and milk slow to boil in large heavy saucepan.
2. Boil 2 minutes. Remove from heat, and quickly stir in vanilla, peanut butter, nuts, and oatmeal.
3. Drop on wax paper by spoonful.

# PIZZELLES

SUBMITTED BY: KATHLEEN LARSON | CURRICULUM AND INSTRUCTION

## INGREDIENTS

6 eggs, room temperature	3 ½ to 4 cups flour
1 ½ cups sugar, or less if you prefer	3 tsp. baking powder
½ lb. margarine or 16 tbsp. oil (melt and cool margarine)	1 tsp. vanilla
	1-2 tbsp. Anise seed (optional)

## INSTRUCTIONS

1. Beat eggs until light; add sugar and beat. Add margarine or oil. Gradually add flour, baking powder, vanilla and Anise.
2. Preheat Italian waffle iron. Put batter on each mold to fill mold. Should be light colored when cooked. May sprinkle powdered sugar on top for serving. Freezes well for future serving.

## SPECIAL NOTES

For a variation on this recipe, omit the Anise and add 3 tablespoons cocoa to make chocolate Pizzelles. Can also use Anise or Chocolate flavoring rather than the seeds or cocoa. Pizzelles can also be rolled while warm and stuffed with cream, or not.

# POTATO CHIP COOKIES

SUBMITTED BY: CAROL BRABANT | YOUNG ELEMENTARY | SERVING SIZE: 4-5 DOZEN

## INGREDIENTS

1 lb. butter (softened)	1 cup crushed potato chips
1 cup sugar	3 cups flour
2 tsp. Vanilla	Powdered sugar

## INSTRUCTIONS

1. Cream butter and sugar together.
2. Add vanilla and potato chips.
3. Gradually add flour.
4. Drop by teaspoon onto a cookie sheet and bake at 350 degrees for about 20 minutes or until the edges are brown.
5. Leave on cookie sheet for about a minute.
6. Take off and dust immediately with powdered sugar.

# PUMPKIN BREAD

SUBMITTED BY: JULIE HARRISON | RICK SCHNEIDER MIDDLE SCHOOL | SERVING SIZE: 3 LOAVES

## INGREDIENTS

4 cups sugar	5 cups flour
¼ cup molasses (Grandma's is best)	1 tsp. cinnamon
2 eggs	1 tsp. ground cloves
1 tsp. vanilla	2 tsp. salt
1 cup oil	4 tsp. baking soda
1 - 29 oz. can pumpkin	2 cups nuts

## INSTRUCTIONS

1. Mix together sugar, molasses, eggs, vanilla, oil and pumpkin. Sift flour and spices, add to sugar mix, plus nuts. Mix well by hand. Bake 1 ½ hours at 325. Glaze while still warm (use a brush to glaze.)
2. To make the glaze – in a small bowl place about 1 cup of powdered sugar and add lemon juice until you can apply it to the loaves.

# PUMPKIN POUND CAKE

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

2 sticks butter at room temperature  
    ½ cup sugar  
¾ cup packed dark brown sugar  
    2 tsp. vanilla extract  
    4 large eggs  
    2 1/3 cup all-purpose flour  
    1 tsp. baking powder  
½ tsp. each: baking soda and salt

2 tsp. ground cinnamon  
1 ½ tsp. ground nutmeg  
    1 tsp. ground ginger  
1 cup canned pumpkin

Topping:

2 tbsp. sugar

½ tsp. each: ground cinnamon and nutmeg.

## INSTRUCTIONS

1. Spray a 9 X 5 inch loaf pan with cooking spray and line the bottom with wax paper; spray again and set aside. Preheat oven to 325 degrees.
2. Cream butter and sugars until fluffy on medium-high speed in electric mixer. Beat in vanilla. Reduce speed to medium. Add eggs, one at a time, beating after each. In a separate bowl, sift together flour, baking powder, soda, salt, cinnamon, nutmeg and ginger. Add dry ingredients in two additions to butter mixture, alternating with pumpkin.
3. Transfer batter to pan.
4. Make topping. Combine sugar, cinnamon and nutmeg.
5. Sprinkle topping over batter. Bake 1 hour or until a tester inserted into center of cake comes out clean.

# SIMPLE PECAN PRALINES

SUBMITTED BY: KATHY WILLIAMS | PASADENA MEMORIAL HIGH SCHOOL | SERVING SIZE: 3 DOZEN

## INGREDIENTS

1 cup granulated sugar  
1 cup brown sugar, packed  
1 small can Pet Evaporated Milk

1 tsp. vanilla  
1 cup pecan pieces

## INSTRUCTIONS

1. Place sugars and milk in a 2 quart sauce pan on medium heat, stirring constantly.
2. When the mixture reaches the soft ball stage, about 7 minutes, remove from heat, then add vanilla and pecans.
3. Stir vigorously until mixture begins to take a sheen and harden a little.
4. Immediately place by spoonful on wax paper and allow to cool.

# SNICKERDOODLES

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING | SERVING SIZE: 6 DOZEN

## INGREDIENTS

1 cup shortening  
1 ½ cups sugar  
2 eggs  
2 ¾ cup sifted flour

2 tsp. cream of tartar  
1 tsp. baking soda  
¼ tsp. salt  
2 tsp. cinnamon

## INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. Mix shortening, sugar and eggs thoroughly.
3. Blend flour, cream of tartar, soda and salt.
4. Stir into shortening mixture.
5. Shape dough into 1 inch balls.
6. Roll in mixture of 2 tbsp. sugar and cinnamon.
7. Place 2 inches apart on ungreased baking sheet and bake 8-10 minutes.

# STRAWBERRY CAKE

SUBMITTED BY: DONNA DUKE | TURNER ELEMENTARY

## INGREDIENTS

### CAKE:

1 white cake mix  
1 – 3 oz. box strawberry jello  
15 oz. package frozen strawberries, thawed  
and pureed  
4 eggs  
 $\frac{1}{2}$  cup oil  
 $\frac{1}{4}$  cup water

### ICING:

1 stick butter, softened  
1 – 8 oz. package cream cheese, softened  
10 oz. package frozen strawberries, thawed  
and pureed  
7 cups powdered sugar  
 $\frac{1}{2}$  tsp. strawberry extract

## INSTRUCTIONS

### CAKE:

1. Preheat oven to 350 degrees. Combine cake mix and jello. Add pureed strawberries, eggs, oil, and water. Beat on medium until smooth. Pour into greased pans and bake for 20 minutes or until toothpick comes out clean.

### ICING:

2. Cream together butter and cream cheese. Beat in  $\frac{1}{4}$  cup pureed strawberries and extract. Gradually add powdered sugar, beating until smooth.

# YUMMY LITTLE TEA CAKES

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

1 egg  
1 tsp. vanilla  
1 stick (1/2 cup) margarine

1 - 8 oz. package cream cheese  
1 box Duncan Hines Butter Cake Mix  
Powdered Sugar

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Mix all ingredients except powdered sugar (batter will be of mashed potato consistency).
3. Prepare mini muffin pan with cooking spray.
4. Fill each about  $\frac{3}{4}$  full.
5. Bake for 10-15 minutes or until lightly browned.
6. Let cool a few minutes and then remove from pan.
7. Dust lightly with powdered sugar.

# HOLIDAY DRINKS



# ALMOND TEA

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

1 ½ cups sugar	3 tsp. almond extract
2 cups boiling water	3 tsp. vanilla extract
3 tbsp. instant lemon tea	3 quarts cold water
1 - (12 oz) can frozen lemonade	

## INSTRUCTIONS

1. Mix all ingredients and serve over ice.

# AUTUMN TEA

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

5 tea bags	½ cup sugar
5 cups boiling water	1/3 cup lemon juice
5 cups unsweetened apple juice	¼ tsp. pumpkin spice
2 cups cranberry juice	

## INSTRUCTIONS

1. Place tea bags in a large heat-proof bowl; add boiling water.
2. Cover and steep for 8 minutes. Discard tea bags.
3. Add remaining ingredients to tea.
4. Stir until sugar is dissolved.
5. Serve warm or over ice.

# CREAMY CROCKPOT HOT COCOA

SUBMITTED BY: HEATHER MOORE, SHERRI MEANS, AND KAY RIGGS | SPARKS ELEMENTARY

## INGREDIENTS

1.5 cups whipping cream  
1 -- 14oz can sweetened condensed milk  
6 cups milk  
1 tsp. vanilla

2 cups of milk chocolate chips  
(6 oz. of chocolate chips = 1 cup)

## INSTRUCTIONS

1. Stir together the whipping cream, milks, vanilla, and chocolate chips in a crockpot.
2. Cover and cook on low for 2 hours, stirring occasionally, until mixture is hot and chocolate chips are melted.
3. Stir again before serving. Garnish as desired.

# VANILLA SYRUP FOR SODAS

SUBMITTED BY: MARIETTA KASPER | ACCOUNTING

## INGREDIENTS

½ cup water  
1 ½ cup sugar

6 tbsp. vanilla

## INSTRUCTIONS

1. Heat and melt sugar. Cool, then add 6 tbsp. vanilla.
2. Add to your favorite soda.

# HOLIDAY PUNCH

SUBMITTED BY: LAGRYCA FLATT | PARK VIEW INTERMEDIATE/ COMMUNITIES IN SCHOOLS

## INGREDIENTS

3 1/2 cups sugar	2 quarts cranberry juice
4 cups water	2 tbsp. almond extract
1 lemon	4 quarts ginger ale
2 quarts pineapple juice	

## INSTRUCTIONS

1. Bring sugar and water to a boil until sugar is dissolved.
2. Remove from heat and add juice from lemon, pineapple and cranberry juices and almond extract.
3. Freeze just before serving put frozen punch in bowl and add ginger ale.

# HOLIDAY WASSAIL

SUBMITTED BY: RICHELLE MEACHAM | RED BLUFF ELEMENTARY

## INGREDIENTS

2 quarts apple cider	1 teaspoon allspice
1 – 46 oz. can pineapple juice	20 cloves, stuck into an orange
1/4 cup lemon juice	3-5 cinnamon sticks

## INSTRUCTIONS

1. Slice orange after inserting cloves. Discard end pieces.
2. Combine all ingredients in a large pot or crockpot on high heat.
3. Bring to a boil, then reduce heat to low and simmer for 2 hours.