

The Kiwanis Club of Tiffin

presents the 2026 Edition of

Favorite Recipes of Kiwanians

In conjunction with the 2026
'For the Love of Cooking' Show



For the recipes of the Celebrity Chefs, go to: www.tiffinkiwans.org

Contents

About Kiwanis3

Appetizers5

Beverages7

Breads8

Breakfast10

Casseroles12

Salads16

Entrees 19

Pasta 23

Sides 24

Soups28

Sweets & Desserts30

About the Kiwanis Club of Tiffin

The Kiwanis Club of Tiffin is one of more than 8,300 clubs in over 75 countries around the world. Our 36+ members join over 350,000 Kiwanians in these countries to further the objectives of Kiwanis.

The Tiffin Kiwanis Club was organized at a meeting of 36 men in The Shawhan Hotel on October 4, 1928. The Club received its charter from Kiwanis International on November. 15, 1928, in a meeting at The Masonic Temple with the Fostoria Kiwanis Club being the sponsor.

Through the years the Kiwanis Club has undertaken many fund-raising projects. The proceeds of these various projects are returned to the community in the form of activities and services which have enriched the lives of thousands of citizens.

Weekly Meetings

Thursdays at 12 Noon - Kiwanis Manor, 7 W. Market St., Tiffin 419-449-4541

Membership

Men and women aged 18 and older, with time to serve through an organization are eligible. Submit proposals to membership chairperson or club secretary for Board approval. Click [here](#) to download a membership application.

Here is a sample of the projects of the Kiwanis Club of Tiffin

Some of the projects of the Kiwanis Club of Tiffin include those below and these projects:

The Kiwanis Garage Sale
Children's Christmas Fund
Junior Fair Awards
Black Swamp Boy Scouts
Tiffin Seneca Public Library
Seneca County Opportunity Center
Seneca County Family Fair Lights
Little Free Library Kiwanis Manor
YMCA Backpack Program
The Tiffin Kiwanis Christmas Parade
The Teen Nook Balliwick's
The Storybook Festival

Grade A Celebration
Ralph Hyatt Achievement Awards
Chemo Care Packs
Eldon Wert Awards
Kiwanis Magazine for library
Key Leader Scholarships
Choke Tubes for Family Fest
Seneca Co. Teen Center (The HUB)
Birthday Program
Patchworks House
Family Children First Council

The Tiffin Kiwanis Cooking Show

The Cooking Show has been a long-standing tradition in Tiffin for many years. After a brief hiatus from previous leadership, the Kiwanis Club of Tiffin took on the project as a fundraiser for its local projects, mainly dealing with the needs of local children.

The recipes in this collection come from members of the Tiffin Kiwanis Club and their friends, some of whom you may know. The Kiwanis Club has not tested these recipes, and copied and pasted them exactly as they were submitted. It takes no responsibility for any errors. The Kiwanis Club of Tiffin assumes that the submitters tested the recipes.

The Kiwanis Club of Tiffin is grateful the supporters of the Cooking Show, the donations of door prizes, the guest chef: the Alex Love of Parkhurst Dining at Heidelberg University, the vendors who brought their wares and work, those who donated desserts for auction, and especially the community who turn out to support the work of the Kiwanis Club of Tiffin.

2026 VENDORS AND DONORS

Vendors

Carmie's BBQ & Grill
Crazy Plant Lady
Crumb & Co
Dough Be Risen
Fitch Homestead Farmstand
Fuller Snacks
Goddess Greens
Jen's Caked Up Cookies
Kristi's Buttercream Kitchen
Mary Kay- Brenda Brown
Sandco Sweeties
Smokin' Sows
Superior Credit Union

CF Professional, Inc. Financial Services
Church & Dwight - Arm & Hammer
Clouse Electric
Edward Jones
Ewald's Furniture
Greene's Plumbing, Heating & Electrical
Heavenly Pizza
Hempy Water
High Voltage Coffee Company
Lee's Famous Recipe Chicken
Professional Appraisal Services
Superior Credit Union
Thrift Junktion
Tiell Financial Group
Tom Rodgers' Flowers
United Insurance UIS
Walmart
Xcaret Mexican Restaurant

Donors & Door Prizes

Autumnwood Care Center
Ballreich Snack Food Company
Bascom Communications
Baumann Chevrolet

Appetizers

MEXICAN CORN DIP

INGREDIENTS

3 cans Mexicorn, drained (11 oz each)
1 can Rotel tomatoes, extra hot, drained
1 cup sour cream
1 cup real mayo
1 1/2 cups Monterey jack cheese and cheddar cheese shredded
1/2 bunch green onions, chopped (optional)

Directions

- Mix all ingredients in a bowl and stir
- Let chill in fridge for a couple hours to let set up
- Serve with Fritos or your choice of crackers

Kimberly Dominguez

Kimberly is a former Kiwanian

PINEAPPLE PECAN CHEESE BALL

INGREDIENTS

6 strips of bacon, uncooked
20 oz. crushed pineapple
2 ,8 oz. packages Philadelphia Original Cream Cheese®
1 cup Kraft Sharp Cheddar Natural Cheese®
1 oz. Ranch dressing mix
1/4 cup green onions, optional
3/4 cup Planters® roasted pecans roughly chopped
3/4 cup dried cranberries

DIRECTIONS

Place the bacon in a large pan over medium-low heat and cook the strips slowly, using tongs to flip them every so often as the ends begin to curl. This helps the bacon cook evenly.

As the bacon cooks, place the pineapple in a strainer and use the back of a spoon to push out as much pineapple juice as possible. Place the drained pineapple in paper towels and squeeze as much additional juice out as you can. Pineapples contain a lot of liquid. You should have just over a ½ cup remaining once you've finished draining.

Once the bacon is cooked, set the strips on a paper towel-lined plate to allow excess grease to absorb. Use a knife to roughly chop the bacon.

In a large bowl, use a silicone spatula to combine the bacon, pineapple, cream cheese, cheddar cheese, ranch mix, and green onions until all ingredients are evenly incorporated and mixed.

- Roll the mixture into a ball and wrap it in plastic wrap. Flash freeze for 5 minutes
- Plate the chopped pecans and dried cranberries on a plate or cutting board
- Remove the cheese ball from the plastic wrap and roll it into the pecan/cranberry mixture
- Refrigerate in plastic wrap for a minimum of one hour, if possible, to allow the flavors to blend
- Serve with crackers, pretzels, pita chips, or vegetables Serves 8

Pat DeMonte

Pat is a Kiwanian and currently co-chairs the Tiffin Kiwanis Garage Sale

Beverages

BANANA BREAD SMOOTHIE

High-Protein/Workout Friendly & Best for a filling breakfast

INGREDIENTS

1 frozen banana with skin removed
1/4 cup rolled oats
1 scoop vanilla protein powder
1 cup skim milk (or Almond Milk vanilla)
2- 3 tbsp peanut butter or almond butter
1/2 tsp cinnamon, 6 ice cubes.

DIRECTIONS

Blend on high until the oats are fully pulverized and the smoothie is thick

Tammy Waugaman

Tammy is a resident of Kiwanis Manor and the first new member of the Tiffin Kiwanis Club in 2026

Breads

HOBO BREAD

An old-time raisin bread

INGREDIENTS

2 cups raisins
4 tsps baking soda
2 cups boiling water
2 cups sugar
4 cups flour
1/2 tsp salt
1/4 cup shortening or oil

In the evening put the raisins, baking soda, and boiling water in a big mixing bowl. Let stand overnight. In the morning, first combine the sugar, salt, and flour, then add it and the shortening to the raisins and mix thoroughly. Will be stiff. Grease well and flour 2 standard size loaf pans or line them with parchment paper. Bake at 350 degrees Fahrenheit for 1 hour or until done. (May also use smaller pans or cans. Adjust time accordingly.) Serve warm or cold. Good sliced thin and toasted.

Sr. Maureen Studer

Sr. Maureen is a Tiffin Franciscan and a resident of Kiwanis Manor

CHRIS'S BISCUITS

INGREDIENTS

2 cups all-purpose flour
1 tsp sugar
1 tbs baking powder
1 tsp salt
8 tbs butter, cubed
3/4 cup milk

DIRECTIONS

In a large bowl combine flour, sugar, baking powder and salt together. Cut butter into mixture until it begins to look like cornmeal.

Make a well with flour mixture and slowly add milk into the middle. Knead dough with your fingers and add milk when necessary. Roll out dough onto a lightly floured surface and roll out to desired thickness. Cut with small biscuit cutter.

Butter bottom of skillet and place biscuits in pan. Bake for 12 minutes or until golden brown.

There are many biscuit recipes in the world, some good, some not so good. This one is terrific.

Kurt Huenemann

Kurt is a Past President of the Tiffin Kiwanis Club

Breakfast

ZIPLOC OMELET

INGREDIENTS

2 large eggs

Cheese

Ham

Onion

Green pepper

Tomato

Salsa

Other items of your choice

DIRECTIONS

Crack 2 eggs into a quart-size Ziploc freezer bag and shake to combine them

Add a variety of ingredients such as: cheeses, ham, onion, green pepper, tomato, salsa, etc.

Shake

Make sure to get the air out of the bag and zip up.

Place the bag into rolling, boiling water for exactly 13 minutes.

Open the bag and the omelet will roll out easily.

Mary Lewis

Mary is a member of Kiwanis Club of Tiffin

LAZY FRENCH TOAST

INGREDIENTS

2 tbsps unsalted butter

1 (12.4-oz.) can refrigerated cinnamon rolls, icing reserved

3 large eggs

1/4 cup heavy cream

1 tsp ground cinnamon

1 tsp vanilla extract

1/2 cup maple syrup

DIRECTIONS

- Preheat the oven to 375 degrees F
- Lightly spray an 8x8-inch baking pan
- Separate the cinnamon rolls and slice each roll into 8 pieces
- Set the icing container aside
- Melt the butter and pour it into the prepared baking dish
- Arrange the cinnamon roll pieces all over the butter layer
- In a small bowl, beat together the eggs, the heavy cream, the cinnamon, and the vanilla until well combined
- Pour the heavy cream mixture on top of the cinnamon roll pieces
- Drizzle the maple syrup over the heavy cream mixture
- Bake until the top of the cinnamon rolls is golden brown, about 20-25 minutes
- Allow the cinnamon rolls to cool, about 3-5 minutes
- Discard the metal lid from the icing container

Melissa Mullins

Melissa is currently a Co-Secretary, and Immediate Past-President of the Tiffin Kiwanis Club

Casseroles

EASY BREEZY TUNA CASSEROLE

INGREDIENTS

2 cans tuna

1 can cream of mushroom soup

1 cup milk (water is ok if you don't have milk)

2 cups uncooked macaroni

DIRECTIONS

- Open and drain tuna
- Cook macaroni in saucepan (be certain water covers macaroni) - salt is optional (it helps water boil faster)
- When macaroni is al-dente (cooked but not soft) drain and put in casserole dish.
- Add tuna, soup, and milk
- Mix gently and place in oven for 1/2 hour at 350 degrees F

It's a great tasting quick meal!

Serves 5

Lorraine Lay

Lorraine is a resident of Kiwanis Manor

CORNBREAD CASSEROLE

INGREDIENTS

1 box Jiffy cornbread mix
1 stick butter (very soft or melted)
1 cup sour cream
1 can cream-style corn
1 can niblets (drained)
2 large eggs
1 tbs sugar

DIRECTIONS

Stir ingredients together
Butter a 2.5 liter baking dish, generously
Pour batter into it & bake at 400° F for 35 minutes

This recipe comes from Alice Crabs, a charter member of BSDC and still a member, although no longer active.

Sue Murray

Sue is the wife of Roger Murray, a member, and Past President of the Tiffin Kiwanis Club

CROCK POT ITALIAN CHICKEN AND POTATOES

INGREDIENTS

4 Boneless skinless chicken breasts
1 cup Italian salad dressing
2 teaspoon Italian seasoning
1 cup grated parmesan cheese
5-6 potatoes; peeled, cut into wedges

DIRECTIONS

- Place chicken in bottom of crock pot
- Sprinkle with half of the: Italian dressing, spices, and the grated cheese
- Place potatoes over chicken
- Sprinkle with remaining ingredients

Cover, cook on low 6-8 hours

Mary Lewis

LOADED BAKED POTATO CASSEROLE

INGREDIENTS

Mashed potatoes
8 medium potatoes
.5 cup of milk
1 cup sour cream
2 tbsp butter

Casserole
1lb ground sausage
12 slices of bacon
1 cup shredded cheddar cheese
2 tbsp green onion

INSTRUCTIONS

Mashed potatoes

- Clean and peel potatoes. Slice in chunks and boil until soft
- Drain potatoes
- Add milk, sour cream and butter.
- Mash potatoes with a potato masher

Casserole

- While the potatoes are cooking cook the sausage in a frying pan until brown - Drain grease and set aside
- Cook the bacon until crisp. Drain extra grease and chop into small pieces
- Place sausage in a 10x10 glass oven safe dish
- Add mashed potatoes on top of the sausage
- Put the chopped bacon, cheese and onion on top of the mashed potatoes
- Bake in the oven for 10 minutes
- Let cool for 10 minutes and serve
- Tip: Serve with extra sour cream and butter

Melissa Mullins

SWEET POTATO CASSEROLE

INGREDIENTS

Mix in together the following:

One 40 oz can of Yams mashed (mashing with electric beaters gets the “hairs” out of the yams) OR five medium sweet potatoes cooked and mashed

1 tsp salt

6 tbs butter

3 large eggs

2 tsp vanilla

½ cup sugar

½ tsp cinnamon

½ tsp nutmeg

Pour in to a two-quart, greased casserole dish.

Topping mix in a small bowl (using a fork) the following:

2 3 tbs butter

½ cup chopped pecans

3 tbs flour

¾ cup packed brown sugar.

DIRECTIONS

Crumble and sprinkle over the top of the casserole and bake at 350 degrees F for 45 minutes. (Then turn off oven and keep warm until you leave for potluck it will continue to cook and set up)

Salads

BLACK BEAN SALAD

INGREDIENTS

3 cans of black beans (15 ounces each) or 4 ½ cups cooked black beans, rinsed and well-drained
2 ears of corn, shucked, or 1 cup of canned corn (drained) or defrosted frozen corn
1 orange, yellow or red bell pepper, chopped
1 cup quartered cherry tomatoes
1 cup chopped red onion (from 1 small onion)
½ cup finely chopped fresh cilantro (about ½ medium bunch)
1 medium jalapeño, finely chopped (keep the seeds for heat if you'd like, or remove them for mild flavor) or 2 tablespoons finely chopped pickled jalapeño
½ teaspoon lime zest (from 1 lime, preferably organic)
2 tablespoons lime juice (about 1 lime), to taste
¼ cup extra-virgin olive oil
¼ cup white wine vinegar
½ teaspoon chili powder
½ teaspoon ground cumin
½ teaspoon salt, to taste

Optional garnishes: sliced avocado, crumbled feta, lime wedges

DIRECTIONS

- In a large serving bowl, combine all of the ingredients and toss to combine
- Taste, and adjust as necessary until the flavors really pop I usually add another teaspoon or two of vinegar (you can use lime juice instead, for milder flavor) and another ¼ teaspoon salt
- Cover and chill to enhance the flavors preferably for at least 2 hours, or overnight
- Serve in individual bowls as is, or with any of the garnishes listed

Leftovers keep well for up to 4 days or so; you might want to wake up the flavors with an extra squeeze of lime juice or tiny splash of vinegar.

This black bean salad recipe is healthy and delicious! This fresh black bean salad is perfect for potlucks, parties, and busy weeks. Recipe yields 4 large or up to 8 side servings.

Tammy Waugaman

CHICK PEA QUINOA SALAD

INGREDIENTS

1 cup uncooked quinoa
2 cups chicken broth
1 can (15 ounces) chickpeas, rinsed and drained, or 1 ½ cups cooked chickpeas
1 medium cucumber, seeded and chopped, I prefer the English cucumbers
1 medium red bell pepper, chopped
¾ cup chopped red onion (from 1 small red onion) I prefer sweet Vidalia
1 cup finely chopped flat-leaf parsley (from 1 large bunch)
¼ cup olive oil
¼ cup lemon juice (from 2 to 3 lemons)
2 cloves garlic, pressed or minced or 1½ tsp from a jar
½ teaspoon fine sea salt
Freshly ground black pepper, to taste

INSTRUCTIONS

To cook the quinoa:

- Add the quinoa in a medium saucepan slowly toast quinoa
- Then after slightly toasted add chicken broth
- Bring the mixture to a boil over medium-high heat, then decrease the heat to maintain a gentle simmer
- Cook, uncovered, until the quinoa has absorbed all of the broth, about 15 minutes, reducing heat as time goes on to maintain a gentle simmer
- Remove from heat, cover, and let the quinoa rest for 5 minutes, to give it time to fluff up
- In a large serving bowl, combine the chickpeas, cucumber, bell pepper, onion Set aside
- In a small bowl, combine the olive oil, lemon juice, vinegar, garlic and salt whisk until blended, then set aside

Once the quinoa is mostly cool, add it to the serving bowl, and drizzle the dressing on top

- Toss until the mixture is thoroughly combined
- Season with black pepper, to taste, and add an extra pinch of salt if necessary

For best flavor, let the salad rest for 5 to 10 minutes before serving.

This salad keeps well in the refrigerator, covered, for about 4 days. Serve chilled or at room temperature.

Tammy Waugaman

CRACK CORN SALAD

INGREDIENTS

Dressing

1 ½ cup mayo

½ c. sour cream

1/3 cup whole milk

¼ cup buttermilk

¼ tsp onion powder

2 cloves of garlic

2 tbs lemon juice

1 tsp fresh dill

Salt and pepper to taste

SALAD

Combine in a large bowl:

4 cups sweet corn

12 slices of bacon

¼ cup green onion

1 jalapeno pepper, finely diced

1 cup cheddar cheese

Juice of one 1 lime

DIRECTIONS

- Combine dressing with salad and mix well
- Serve cold.

Melissa Mullins

Entrees

HONEY BAKED SESAME CHICKEN

INGREDIENTS

3 lbs boneless chicken thighs
1 cup cornstarch
1½ tsp salt
1/3 tsp. pepper
3 large eggs beaten
¼ cup oil.

DIRECTIONS

SAUCE

In a separate bowl add:

¾ cup honey
½ cup ketchup
½ cup vinegar, ½ soy sauce
1 tsp sesame oil
1 tsp minced garlic
1 tb. corn starch.

- Dip chicken into corn starch mixture and into eggs
- Fry in oil until light brown
- Place in 13-inch cake pan and pour sauce over chicken
- Bake 375 degrees F for 45 minutes.
- Turn over chicken several times while baking.

Shirley Smith

CABBAGE AND SMOKED SAUSAGE

INGREDIENTS

4-5 slices bacon
1 head green cabbage, cut into wedges
2 tablespoons butter
¼ cup water
1 (1 lb) package smoked sausage, cut into 1-inch pieces

Salt & pepper

DIRECTIONS

In a large frying pan, fry bacon until crisp

Remove bacon and drain.

Add cabbage, butter and water to bacon grease and cook until tender Stir occasionally to coat all the cabbage with bacon grease

Stop cooking when the cabbage is still a bit crunchy

Add salt and pepper to taste maybe a little more butter, not much.

Slice sausage and lay on top of cabbage continue to cook a little longer to warm the sausage.

Crumble bacon over the dish

Sprinkle with red pepper flakes if desired.

Kurt Huenemann

ONE SKILLET DINNER

INGREDIENTS

1 pkg. Polish sausage (kielbasa)

1 pkg. green beans

4-6 potatoes

DIRECTIONS

- Slice sausage and brown in big skillet
- Cut & clean potatoes into bite size chunks
- Add green beans
- Add water to cover everything
- Cover and simmer for about 20 min or until potatoes are cooked

Enjoy! Doesn't heat your kitchen up!

Serves 4

Lorraine Lay

UNSTUFFED PEPPERS

INGREDIENTS

1 pound Italian sausage
1 small onion, diced
2 cloves garlic
14 ounce can crushed tomatoes
14 ounce can diced tomatoes with juices
½ cup long-grain white rice, uncooked
1 2/3 cup water, or as needed
1 tbs Worcestershire sauce
½ tsp Italian seasoning
Salt & pepper to taste
4 bell peppers, any color, diced
½ cup mozzarella cheese, shredded

DIRECTIONS

- In a large pan, brown sausage, onion & garlic over medium heat until no pink remains drain fat.
- Add tomatoes, rice, water, Worcestershire sauce, Italian seasoning, and salt & pepper to taste bring to a boil, reduce heat to simmer and cook covered 10 minutes.
- Stir in diced peppers and cook an additional 15 – 20 minutes or until rice is tender
- Stir and add cheese on top
- Remove from heat, cover with a lid and rest 10 minutes before serving

Serves 4

Sue Murray

INSIDE-OUT GRILLED CHEESE

INGREDIENTS

4 ounces black beans, drained
chili powder, to taste
10 ounces cheddar-jack cheese, shredded, divided
4 slices sourdough bread
4 ounces prepared guacamole
2 tablespoons Sracha

DIRECTIONS

- In a skillet over medium-low heat, add the black beans and the chili powder and cook until the beans are heated through. Set the bean mixture aside
- In a large frying pan or on a hot flat-top grill, add 8 ounces of the cheese, spreading it out so that 2 bread slices will fit over top
- Add the bread slices on top of the cheese in the frying pan and allow the cheese to melt and become crispy
- Add the remaining cheese evenly to the tops of the bread slices and allow it to melt
- Transfer the bread slices from the frying pan
- Spread the guacamole evenly on 2 of the bread slices, spreading it on what will be the insides, which are the non-crispy sides
- Add the bean mixture evenly over the guacamole layers
- Drizzle the sriracha evenly over the bean layers
- Close the sandwiches so the crispy-cheese-sides of the bread are on the outside, encasing the guacamole and the beans
- Serve

This recipe was submitted anonymous member – many Kiwanians support the community without taking recognition for their work –

Pasta

FIREFIGHTER SPAGHETTI

INGREDIENTS

12 oz spaghetti broken in half
1 (10.75-oz) can condensed cream of chicken soup
1 (10.75-oz) can condensed cream of mushroom soup
1 cup sour cream
1/2 cup whole milk
1/4 cup butter melted, divided
2 tbs dried parsley flakes
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp pepper
2 cups part-skim mozzarella cheese, shredded
1 cup Parmesan cheese, grated
2 celery ribs, chopped
1 medium onion, chopped
1 (4-oz) can mushroom stems and pieces, drained
5 cups chicken cooked and cubed
1 1/2 cups cornflakes, crushed

DIRECTIONS

- Preheat the oven to 350 degrees F
- Grease a 3-quart baking dish
- Cook the spaghetti until al dente, according to the package direction
- Drain the pasta
- In a large bowl, combine the cream of chicken soup, the cream of mushroom soup, the sour cream, the milk, 2 tbs of the butter, the parsley, the garlic powder, the salt, and the pepper
- Add the mozzarella cheese, the parmesan cheese, the celery, the onions, and the mushrooms
- Stir in the chicken and the pasta
- Transfer the pasta mixture to the prepared baking dish
- Combine the cornflakes and the remaining butter
- Sprinkle the cornflake-butter mixture over the top of the pasta mixture
- Bake, uncovered, until bubbly, about 45-50 minutes
- Serve hot

This recipe was submitted anonymous member – many Kiwanians support the community without taking recognition for their work –

Sides

CHESTNUT DRESSING

INGREDIENTS

2 lbs sausage
2 lbs chestnuts peeled and roasted, chopped fine
3 medium onions, chopped fine
8 pieces of baked white bread torn apart and soaked in milk squeeze out excess milk

DIRECTIONS

Cook sausage, add onions and bread and nuts

Make the day ahead. Stuff turkey with dressing and bake the extra. Add turkey broth for moisture.

Shirley Smith

GLORIFIED RICE

INGREDIENTS

1 1/2 cups white rice, cooked with 3 cups water (or a little more if less firm rice is desired)
1 tsp salt
1/4 cup sugar
1 20-oz can of crushed pineapple
1 tbs vanilla extract
5 tps orange juice concentrate and/or several oranges cut up
Sliced bananas
1 container Cool Whip®
Miniature marshmallows (optional)
Chopped maraschino cherries (optional)

DIRECTIONS

- In a medium saucepan, combine the rice, water, and salt bring to a boil, then reduce the heat to low cover and simmer for 20 minutes, or until the rice is tender and the water has been absorbed
- Fluff the rice with a fork, and, while still hot (the secret for the rice being flavorful), add 1/4 cup sugar and 1 20-oz. can crushed pineapple

- Allow the pineapple and rice mixture to marinate until cold
- Stir in vanilla and orange juice concentrate
- Add cup-up oranges, sliced bananas, miniature marshmallows, chopped maraschino cherries if using, according to the number of servings desired
- Fold in Cool Whip®
- If necessary, add enough fruit juice to reach consistency desired

Sr. Maureen Studer

CRACK GREEN BEANS

A different twist on green beans

INGREDIENTS

8 slices bacon, finely chopped
1/4 cup unsalted butter, melted
1/4 cup light brown sugar
3 tbs soy sauce
1 tsp garlic powder
1 tsp onion powder
24 oz fresh green beans

DIRECTIONS

- Preheat the oven to 350 degrees F
- Grease a 15x10-inch rimmed baking sheet
- In a pan over medium heat, add the bacon and cook until crispy, about 5-8 minutes
- Transfer the bacon to paper towels to drain
- In a medium bowl, add the melted butter, the brown sugar, the soy sauce, the garlic powder, and the onion powder and whisk to combine
- In a large mixing bowl, add the green beans, the bacon pieces, and the sauce mixture and toss until the beans are thoroughly coated
- Transfer the green beans to the prepared baking sheet, spreading them out evenly
- Bake until the green beans are soft and tender, about 35-40 minutes
- Serve

Melissa Mullins

CHEESECAKE FACTORY MASHED POTATOES

INGREDIENTS:

4 cups cubed red potatoes
1/2 cup butter, softened
1 tsp salt, or to taste
1 tbs prepared horseradish, or to taste
1 cup shredded Gouda cheese

DIRECTIONS

- Wash and chop your red skin potatoes, leaving the skins on
- Place the potatoes in a pan of boiling water and cook until fork tender
- Drain off the water and return the pan to the heat to dry the potatoes. Stir the potatoes gently to help any remaining water evaporate
- Add the butter and salt to the potatoes and mix with a rotary beater or potato masher just until the butter melts
- Stir in the horseradish and Gouda cheese, mixing just until combined. Feel free to sprinkle a little parsley on top like I do

Melissa Mullins

PICKLED BEETS AND EGGS

INGREDIENTS

1 can (16 oz) sliced or whole beets
Water to make 1 cup
1/2 cup vinegar
1 cup sugar
1 stick cinnamon

DIRECTIONS

- Drain juice from 1 can (16 oz) sliced or whole beets
- Add water to make 1 cup
- Add 1/2 cup vinegar, 1 cup sugar and 1 stick cinnamon; bring to a boil
- Pour over beets and hard-boiled eggs (shells removed)
- Marinate several hours or overnight in refrigerator
- Part of the liquid may be poured off when served.

Sue Murray

MEXICAN DEVEILED EGGS

INGREDIENTS

8 hard boiled eggs

¼ cup cheddar cheese, shredded

¼ cup taco sauce

¼ tsp chili powder

Olive slices

DIRECTIONS

Cut eggs in half lengthwise

Remove yolks and mash with fork

Add taco sauce, cheese, and chili powder, and mix well

Spoon mixture into egg halves and garnish with olive slices

Sue Murray

Soups

PLAIN POTATO SOUP

INGREDIENTS

5 lb bag of potatoes
2 cans of chicken broth
1 medium onion
4 stalks celery
Pepper
Butter

DIRECTIONS

- Pour broth into stock pot
- Add peeled potatoes, cut in quarters
- Add enough water to cover potatoes cook on medium heat
- Dice onion and celery add to the potatoes cook till well done (soft)
- Allow to cool enough so you can blend
- Use a blender or mixer to turn your soup into a bisque
- Then reheat add pepper and butter to taste

Serves 5

This recipe is really about the potatoes so buy the high quality Yukon gold potatoes if you can.

Lorraine Lay

HEARTWARMING CHILI RECIPE

INGREDIENTS

1 lb ground beef

1 lb ground pork

1 medium onion, chopped

1 cup chopped green pepper

1 ½ - 2 cups water

1 can (15 oz) tomato sauce

1 can (15 oz) pinto beans, rinsed and drained

1 can (14 ½ oz) diced tomatoes, undrained

1 envelope chili seasoning

¼ teaspoon garlic powder

Optional: shredded cheddar cheese, sour cream, chopped green onions, and/or hot pepper slices

DIRECTIONS

- In a large saucepan or Dutch oven, cook beef, pork, onion and green pepper over medium heat until meat is no longer pink and vegetables are tender; drain
- Add the water, tomato sauce, beans, tomatoes, chili seasoning and garlic powder bring to a boil
- Reduce heat; simmer, uncovered, until heated through
- Serve with cheese, sour cream, green onions and/or hot peppers if desired

Makes 8-10 servings

Beth Nee

Desserts & Sweets

PUMPKIN ROLL

INGREDIENTS & DIRECTIONS

Batter:

- Mix together with electric mixer: 3 large eggs, 1 cup sugar, 2/2 cup pumpkin, 1 tsp baking soda, 1/2 tsp. cinnamon, and 3/4 cup flour
- Grease 10x15 1/2-inch jelly roll pan and line with parchment paper
- Pour batter onto pan and sprinkle with chopped walnuts
- Bake 375 degrees F for 15 minutes, turn cake onto a powdered towel and roll tightly
- Cool

Filling

- Cream well:
- 8 oz. cream cheese
- 1 cup powdered sugar
- 3/4 tsp vanilla
- 2 tbs butter.
- Spread on cooled cake.
- Wrap in plastic wrap and refrigerate.

Slice to serve.

Shirley Smith

WAFFLE COOKIES

INGREDIENTS & DIRECTIONS

- 4 squares of unsweetened baking chocolate and 1/2 lb. margarine Melt in microwave
- Beat 4 large eggs until frothy and gradually add chocolate to eggs while beating
- Add 1 1/2 cups sugar, 2 tsp vanilla
- Fold in 2 1/8 cups flour
- Preheat waffle iron to 375 degrees F
- Drop by teaspoons on hot waffle iron and cook 1 minute
- Frost with canned chocolate frosting while hot

Shirley Smith

HOBO BREAD

INGREDIENTS

2 cups raisins
4 teaspoons baking soda
2 cups boiling water
2 cups sugar
4 cups flour
1/2 teaspoon salt
1/4 cup shortening or oil

DIRECTIONS

- In the evening put the raisins, baking soda, and boiling water in a big mixing bowl let stand overnight
- In the morning, first combine the sugar, salt, and flour, then add it and the shortening to the raisins and mix thoroughly batter will be stiff
- Grease well, and flour 2 standard size loaf pans or line them with parchment paper
- Bake at 350 degrees F for 1 hour or until done

May also use smaller pans or cans. Adjust time accordingly.
Serve warm or cold. Good sliced thin and toasted.

An old-time raisin bread

Sr. Maureen Studer

LUSCIOUS LEMON BARS

INGREDIENTS

1 cup flour

¼ cup powdered sugar

½ cup cold butter

3 large eggs, well beaten

1 cup sugar

2 tbs flour

½ cup lemon juice (fresh, bottled or frozen)

½ cup powdered sugar

1½ tbs milk

¼ tsp vanilla

Ground walnuts (optional)

DIRECTIONS

- Blend 1 cup of flour and ¼ c. powdered sugar in bowl
- With pastry blender, cut in butter
- Firmly and evenly, press into 9x9 inch pan
- Bake at 350 degrees F for 15 minutes
- Meanwhile, beat eggs, add sugar, 2 tbs. flour, baking powder and lemon juice
- Pour mixture over hot crust in pan
- Return to oven
- Bake at 350 degrees F for about 25 minutes more

Make icing by blending:

- ½ cup powdered sugar, milk and vanilla
- Frost when bars are cool
- Ground walnuts maybe sprinkled over icing
- Cut into 16 bars
- Remove bars and cut each into 2 or 4 more pieces

This is one of our favorites we only make it in December.

Kurt Huenemann

GINGERBREAD CUTOUTS

INGREDIENTS

1 cup sugar
½ cup water
½ cup dark Karo or molasses
1 tsp. ginger
2 tsp cinnamon
2 tsp cloves

1 cup butter

DIRECTIONS

- In small saucepan, bring to a boil sugar, water, Karo, and spices
- Remove from heat and pour over butter in large bowl stir until melted
- Cool to lukewarm

- Stir in 4 cups flour, mixed with 1½ tsp baking soda
- Cover and chill several hours
- Let dough warm slightly to roll
- Roll to a little less than ¼ inch thick
- Cut with cookie cutters
- Bake on ungreased sheet at 375 degrees F for 12-15 minutes

Kurt Huenemann

LEPRECHAUN BAIT

INGREDIENTS

2 cups oven-toasted corn cereal, such as Corn Chex®
1 cup pretzel twists
1 cup Lucky Charms® cereal
1/2 cup green M&M's® candies
1 (12-ounce) package white chocolate chips, melted
1 teaspoon green sanding sugar, optional

Directions

- Line a baking sheet with parchment paper

- In a large bowl, add the corn cereal, the pretzels, the Lucky Charms, the green M&M's, the melted white chocolate, and the green sanding sugar and stir until totally combined
- Transfer the cereal mixture to the prepared baking sheet and spread it out evenly
- Freeze the cereal mixture until firm, about 20 minutes
- Break the cereal mixture into pieces and serve

Melissa Mullins

GRANDMA'S BUSY CAKE

INGREDIENTS

1/2 cup sugar
1/2 cup butter (room temp)
2 large eggs
2 1/2 cups flour
3 tsp baking powder
1/2 teaspoon salt
1 cup milk
1 tsp vanilla extract

DIRECTIONS

Heat oven to 350 degrees f
Combine sugar and butter together and beat until well mixed
Add eggs and beat until everything is combined
In a small separate bowl, mix all dry ingredients
Combine mixed dry ingredients to the sugar and butter, a little at a time
Beat until well mixed
Divide cake batter into 2 prepared cake pans
Bake for 20-25 till toothpick comes out clean

Serve plain or with chocolate pudding on top

Lorraine Lay

VALENTINES SNACK MIX

INGREDIENTS

12 oz Pink Candy Melts
1 tsp shortening
1 cup powdered sugar
6 cups Chex[®] Cereal you can use Rice or Corn Chex[®]
1 cup mini marshmallows
1/2 cup white chocolate morsels
3/4 cup M&Ms[®] Valentine's Day blend
3/4 cup M&Ms(S) White Chocolate Valentine's Day flavor
1/2 cup Sixlets in pink shimmer
1 cup Popcorn (I used red & white Valentine's Day variety)

DIRECTIONS

- Add candy melts to a microwave-safe bowl
- Melt candy on 50% heat for 30 seconds at a time stirring in-between each
- Add the shortening to make it creamier
- Place the Chex mix inside a large freezer bag
- Pour in the melted chocolate
- Mix around until all cereal pieces are coated
- Add in the powdered sugar to coat each chex piece
- Empty coated Cupid Crunch onto a baking sheet
- Add all the candies, marshmallows, and popcorn
- Mix well with a spoon to combine

Serve

Store in an air-tight container.

Jasmyn Mullins

Jasmyn is the daughter of Melissa Mullins

PEANUT-BUTTER PIE RECIPE

INGREDIENTS

Custard:

2 large egg yolks, beaten slightly

1 1/2 - cups of milk

1- cup of sugar

2-3 heaping tbs of cornstarch

1/4 - tsp of salt

1/2 - tsp of vanilla

1 1/2 - cups of creamy peanut butter

1 - pie crust shell

1 8oz container of Cool Whip®

Reese's peanut butter cups garnish cut in pie shapes

DIRECTIONS

- In a medium size pot, whisk together the cornstarch sugar and salt together
- Add egg yolks, milk
- While stirring, cook on medium heat until it bubbles and thickens, about five to 10 minutes if it hasn't thickened add another egg yolk
- Remove from heat and stir in the vanilla, and peanut butter

Meanwhile:

- Poke holes in your pie crust with a fork and bake it at 350 degrees F until it's light brown, about 15 - 20 minutes.
- Pour the peanut butter custard into the baked pie shell
- Let cool in refrigerator and then add the Cool Whip® garnish with either chopped peanuts or pie cut Reese's cups as desired.

Tammy Waugaman