

The Kiwanis Club of Tiffin

presents the 2024 Edition of

Favorite Recipes of Kiwanians

In conjunction with the 2024
For the Love of Cooking Show

THE KIWANIS CLUB OF TIFFIN PRESENTS

FOR THE LOVE OF FOOD

Cooking Show

February 8 • 7 pm
Doors Open at 5:30 pm
Tiffin Columbian Auditorium

Featuring Celebrity Chefs
Chief David Pauly &
The Tiffin Police Department

Check out booths from local businesses (free samples!!)
Dessert Auction! • Door Prizes!

Purchase your tickets for \$10 each at Kiwanis Manor,
Tiffin City Schools Administration Building and Superior Credit Union
For more information or to reserve your spot for a booth,
email tiffinkiwans@gmail.com

www.tiffinkiwans.org

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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 70+ 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

Thursday at 12 noon - Kiwanis Manor

Membership

Men and women age 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
 Habitat for Humanity
 Movies in the Park
 Fire Prevention for Kids
 Children's Christmas Fund
 Ponytail Softball League
 Junior Achievement
 Junior Fair Awards
 Black Swamp Boy Scouts
 Tiffin Seneca Public Library
 Seneca County Opportunity Center
 Seneca County Family Fair Lights
 Ralph Hyatt Achievement Awards

Education Day at
 Tiffin Seneca Heritage Festival
 Chemo Care Packs
 Eldon Wert Awards
 Kiwanis Magazine for library
 Key Leader Scholarships
 Choke Tubes for Family Fest
 Elementary School BUG Program
 Seneca Co. Teen Center (The HUB)
 Operation Evergreen
 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 chefs: the Tiffin PD, and the vendors who brought their wares and work, and especially the community who turn out to support the work of the Kiwanis Club of Tiffin.

2024 VEDNORS

BAKED BY BELLS
 CAKES AND COOKIES FOR ALL OCCASIONS
 CARMIE'S BBQ & GRILLE
 CINDY SHULTZ-VARIETY
 CLIP'n SNIP CRAFTS
 COIN'S PLACE
 GW's
 HEAVENLY PIZZA
 HEMPY WATER
 HIGH VOLTAGE COFFEE
 MARY KAY- BRENDA BROWN
 NORTSHORE BOIL COMPANY
 PARKHURST DINING
 REINO'S PIZZA & PASTA
 SMITH FROSTED FOOD
 SMOKIN' SOWS BBQ & CATERING
 SWEET SOUL BRAZILIAN BAKERY
 TASTEFULLY SIMPLE
 WALL STREET PUB & GRILLE
 WAY TO BATTLE - BEV MARTIN

Appetizers

Reuben Dip

Ingredients:

8 oz. Cream cheese, cut into bits and softened
1/2 cup Sour cream
1 cup Drained sauerkraut, chopped
1/2 lb. Cooked lean corned beef, chopped fine
2 tsp Finely chopped onion
1 tbsp Ketchup
1 tsp Spicy brown mustard
1 cup Grated Swiss cheese (about 3 oz)
Crackers as an accompaniment

Instructions:

Preheat the oven to 375 degrees. In a large bowl, combine well the cream cheese, sour cream, sauerkraut, corned beef, onion, ketchup, mustard, and Swiss cheese. Transfer the dip to a small ovenproof casserole and bake it, uncovered, for 30 minutes, or until bubbles form around the edges. Remove the cover and bake the dip for 5 minutes more, or until it begins to turn golden. Serve the dip warm with crackers. Recipe may be multiplied for larger parties.

Pam Greene

Pam is an owner with her husband of Greene's Plumbing and Heating. She the Treasurer of the Kiwanis Foundation of Tiffin and chairs the Family Fest and Young Children Priority One programs.

Feta Salsa

Serve with pita chips

- one tomato, diced
- one cucumber, cubed
- 10-15 Kalamata olives, sliced
- 5-10 banana pepper rings, chopped
- 1/4 cup feta, crumbled
- shake of garlic powder, onion powder, pepper and salt
- swirl of olive oil
- juice of one lemon

Combine all ingredients and mix. Sahtein!

Michelle Tuite

Michelle Tuite is the District Chief District Engagement Officer for Tiffin City Schools. She is a Past President of the Kiwanis Club of Tiffin and is the advisor for the Key Club at Tiffin Columbian High School.

Veggie Pizza Pinwheels

Ingredients:

6 8 " flour tortillas
3/4 cup broccoli chopped fine
3/4 cup cauliflower chopped fine
3/4 cup carrots chopped fine
1 sweet red pepper chopped fine
1 8 oz pkg cream cheese, softened
1 cup sour cream
1 1 oz pkg ranch dressing mix

Instructions:

Chop up your vegetables fine and combine in a large bowl and mix together.
In another bowl mix together your cream cheese, sour cream and ranch mix until smooth.
Spread 1/3 cup of your mixture onto each of your tortillas and then sprinkle with the same amount of veggies.
Roll up and wrap in Saran Wrap and refrigerate for at least 30 minutes.
Once chilled cut into 1/2"-1" slices and serve.

Notes

Make sure your cream cheese is at room temperature, makes it easier to combine.
The longer you refrigerate the better they will hold up when cutting.
Cut with a serrated knife, I have found that cutting pinwheels with this type of knife makes it so much easier to slice through.

Beth Hutson

Hot Spinach & Artichoke Dip (in a bread bowl)

Ingredients:

4 ounces cream cheese (softened)
½ cup sour cream
¼ cup mayonnaise
1 clove garlic
5 ounces frozen chopped spinach (defrosted)
7 ounces marinated artichokes (drained & chopped)
½ red bell pepper (finely diced)
¼ cup fresh shredded parmesan
¾ cups mozzarella cheese (divided)
½ round loaf of sourdough bread
Olive oil
Garlic sale

Instructions

1. Preheat your oven to 350°F
2. Cut the top off the sourdough loaf and remove the center leaving a ¾ inch shell
3. Cut the top and the insides of the loaf into bite-sized squares for dipping.
Drizzle with olive oil and garlic salt to taste. Bake five minutes.
4. Squeeze as much liquid out of the spinach as possible. Set aside.
5. Beat cream cheese, sour cream, and mayonnaise with a mixer on medium until fluffy.
6. With a spoon, stir in garlic, spinach, artichokes, red pepper, parmesan cheese and one cup of mozzarella cheese.
7. Once combined, microwave for five minutes stirring after three minutes.
8. Place cheese mixture into the bread bowl. Top with the remaining ½ cup of mozzarella.
9. Bake uncovered 25 – 30 minutes or until the cheese is melted and the center is hot.

Bernie Steinmetz

Bernie Steinmetz is Co-Chair for Public Relations, serves on the Board of the Kiwanis Club of Tiffin, the Board of the Kiwanis Foundation of Tiffin, and is a Past-President.

Salads

Asian Chicken Cranberry Salad

Ingredients:

2 small bags of coleslaw mix, about 12 cups
 4 cups rotisserie chicken, finely chopped
 1 ½ cups toasted sliced almonds, or cashews or both
 1 ½ cup dried cranberries, I used Orange Cranberries from Trader Joe's
 ¾ cup red onion, finely diced
 1 cup sesame sticks, found in the bulk aisle at grocery store optional
 1 ½ cups chopped cilantro - optional
 1-2 small cans mandarin oranges, drained
 ¼ cup black sesame seeds, or regular sesame seeds
 1 cup extra-virgin olive oil
 ½ cup balsamic vinegar, regular or you can use white
 4 tbsp low-sodium soy sauce
 3-4 cloves garlic, chopped or garlic paste
 4 tbsp honey or brown sugar
 4 tbsp minced ginger or ginger paste
 2 tsp toasted sesame oil

Instructions

Layer the cabbage in a large bowl with chicken, almonds (or cashews, or both), cranberries, red onion, sesame seeds, sesame sticks (optional), and fresh cilantro. Add the mandarin oranges (optional).

Combine the olive oil, balsamic vinegar, soy sauce, garlic, honey, ginger, and sesame oil in a blender. Add 3 tablespoons of water. Blend until smooth.

Lightly pour the dressing over the salad mixture, according to how moist you like the salad. Gently toss and serve. (You may have a little dressing left over.)

Toast almonds by laying on a paper towel and microwaving for 1 minute, turning once. Or, toast the sliced almonds under low broil for 2-3 minutes, until golden brown.

Beth McFarlan-Hutson

Beth McFarlan-Hutson is on the staff of Kiwanis Manor. She is the Co-Secretary of the Kiwanis Club of Tiffin and a Past-President. She is a former Lt. Governor of the 12th Division of Ohio Kiwanis. She co-chairs the Community Services Committee and chairs the Operation Evergreen Program and is the advisor for the Aktion Club at the Seneca County Opportunity Center.

Classic Waldorf Salad

Ingredients:

2 cups of diced tart apples, or 2 apples (eg. Granny Smith, Fuji, Honeycrisp)
1 tablespoon of sugar
2 teaspoons lemon juice
1 cup diced celery
1 cup grapes (halved)
½ cup toasted walnuts (or pecans), roughly chopped
½ cup of whipping cream whipped
¼ cup mayonnaise
½ teaspoon of kosher salt

Instructions:

Add the diced apples into a large mixing bowl & sprinkle with sugar and lemon juice. Toss to coat. Add celery, nuts, and grapes.

1. In a separate bowl, whip the whipping cream until peaks form, then gently fold in the mayonnaise. Fold into the apple mixture and season with the kosher salt. Taste it and adjust the seasoning as you like. Chill for one hour or overnight. Serve by itself or on a lettuce leaf.

Instead of whipping cream, you can substitute two tablespoons of plain Greek yogurt or sour cream.

Bernie Steinmetz

Slaw Mix Salad

Ingredients:

$\frac{1}{4}$ head red cabbage

$\frac{1}{4}$ head white cabbage

1 onion

$\frac{1}{2}$ apple

1 grated carrot

Add raisins to taste

Dressing:

2 cups mayonnaise

1 cup (8 oz.) cream cheese

$\frac{1}{2}$ tsp honey

$\frac{1}{2}$ tsp salt

1 tsp pepper

1 tsp mustard

$\frac{1}{2}$ lemon, squeezed

Instructions:

Stir and mix thoroughly with the slaw mix

Serve and enjoy!

Sherry Combs

Superb Ambrosia Salad

Serves: 6

Ingredients:

½ cup mayonnaise
1-8 oz. plain or vanilla yogurt
1 can fruit cocktail, well-drained
1 20 oz. can pineapple pieces
4 oz. of coconut
½ cup of raisins

Instructions:

In a large bowl fold mayonnaise into yogurt.
Fold in remaining ingredients.
Cover and chill for 2 hours.

Tom Giebel

Tom Giebel retired from Kiwanis Manor as its director, where he served for many years, and was a member of the Kiwanis Club of Tiffin.

Salad Dressing

Ingredients:

¼ cup vinegar
½ cup sugar
1/3 cup catsup
1 tbsp Worcestershire Sauce
1 cup salad oil

Instructions:

In an electric blender, combine all ingredients except oil.
Blend for about 5 seconds.
Add oil very gradually while blending.
Chill and serve n spinach salad or other vegetable salad.

Served at the former “Wooden Indian” restaurant in Perrysburg.

Tom Giebel

Soups, Stews & Chili

White Chicken Chili

Ingredients:

1 lb. boneless skinless chicken breast
 1 yellow onion (diced)
 24 oz. chicken broth
 2 cans of great northern beans, drained
 8 oz. of diced green chilis
 15 oz. corn, drained
 Handful of chopped cilantro
 8 oz. cream cheese
 ¼ cup half and half
 1 tsp. Italian seasoning
 1 tsp. garlic powder
 1 tsp. salt
 1 tsp. pepper
 1 tsp. chili powder
 1 tsp. cumin

Toppings (optional)

- Sliced jalapenos
- Sliced avocados
- Sour cream
- Fresh cilantro
- Shredded Mexican cheese
- Tortilla strips or chips

Instructions:

1. Add chicken breast to a crockpot with seasonings, onion, beans, chilies, corn, broth, and cilantro.
2. Stir, cover, and let cook on high for 3-4 hours, or low for 8 hours.
3. Remove chicken, shred, and return to crockpot.
4. Add cream cheese, half and half, stir, and let cook 15 more minutes.
5. Serve with desired toppings.

Kayleigh Tschanen-Feasel

Kayleigh Tschanen-Feasel is the current President of the Kiwanis Club of Tiffin.

Spicy Hot Potato Soup

Ingredients:

2 slices bacon
1 c. chopped carrots
1 c. poblano chilies
1 c. chopped onion
2 tbsp of seeded and minced jalapeno pepper
3 cloves garlic, minced
½ teaspoon ground cumin
5 c. diced potatoes
2 (14 ½ ounce) cans fat-free chicken broth
½ teaspoon salt
1/3 c. unbleached all-purpose flour
2 ½ c. skim milk
5 oz shredded cheddar cheese
2 oz. grated pepper jack cheese
2/3 chopped green onions

Instructions:

Cook bacon until crisp in a large pot. Transfer to paper towel and set aside. Discard all but 1 tablespoon from pot.

Add carrots, poblanos, onion, jalapeno peppers, garlic and cumin; saute until golden brown.

Add potatoes, chicken broth, and salt. Bring to a boil. Reduce heat to maintain gentle simmer, cover pot and cook for 25 minutes or until potatoes are tender.

Whisk milk into flour until mixture is smooth. Slowly wish milk mixture into soup.

Cook over medium heat stirring occasionally, until soup is thickened about 12 min.

Remove pot from heat and add cheeses, stirring until melted.

Crumble reserved bacon.

Ladle soup into bowls and top with bacon and green onion.

Henry Capers

Entrees Beef

Sunday Pot Roast

Ingredients:

One 5-pound chuck roast

3 tbsp olive oil

1 tbsp kosher salt

1 tbsp freshly ground black pepper

4 large russet potatoes, peeled and cut into 2-inch chunks

8 large carrots, cut into 2-3 inch chunks

1 white onion, halved

2 garlic cloves, smashed

2 cups beef broth

¼ cup Worcestershire

4 thyme sprigs

Instructions:

1. Preheat the oven to 300 degrees F
2. Rub the roast with olive oil and sprinkle evenly with salt and pepper.
3. In a large Dutch oven over medium-high heat, sear the roast until browned on all sides, 6 to 8 minutes per side.
4. Add the potatoes, carrots, onion, garlic, beef broth, Worcestershire, and thyme to the pot. Cover, transfer to the oven, and roast until the meat falls apart and the vegetables are fork tender, about 4 hours.
5. Serve the pot roast hot with vegetables.
6. Store in an airtight container in the refrigerator for up to 3 days.

Kayleigh Tschanen-Feasel

Pepper Steak

2 lbs. round steak cut into strips
2 onions chunked big
2 peppers chunked green or color of your choosing
1 tbs. sugar
½ tsp. salt
4 tbs soy sauce
½ tsp. pepper
4 tbs Korean teriyaki sauce
2 tsp. garlic powder

Brown steak strips add salt, pepper, garlic, and sugar, then add 1-c water, sauces, and simmer on low for ½ hour. Then, add peppers and onions until they are crunchy. Serve over rice.

Sherry Combs

Bacon Ranch Cheesy Stuffed Mini Peppers

Ingredients

1 package mini sweet peppers cut in half and deseeded (red, orange, yellow packages)
1 8-ounce package cream cheese, room temperature
5 strips bacon cooked and chopped
1 cup shredded sharp cheddar cheese
1/3 cup mayonnaise

Instructions:

Place the cream cheese, bacon, cheddar cheese, and mayonnaise in a large medium bowl. Stir to combine.

Spoon or pipe the mixture into the pepper halves. Place in refrigerator to chill for at least 30 minutes.

Garnish with chopped bacon before serving (optional).

Beth McFarlan-Hutson

Lebanese Hushwee Rice

An easy one-pan meal, Lebanese Hushwee Rice is a beef and rice mixture and is a Lebanese staple made with cinnamon, toasted pine nuts, and rice pilaf cooked in clarified butter. Naturally gluten-free, this is the ultimate comfort food!

Cuisine: Lebanese, Middle Eastern

Ingredients:

1 ½ cups white rice long-grain enriched
 ¼ cup [clarified butter](#)
 ½ cup vermicelli broken into small pieces
 3 cups boiling water
 20 ounces ground sirloin or lamb
 2 tablespoons chicken bouillon
 1 tablespoon garlic powder
 1 tablespoon onion powder
 1/2 tsp. Salt
 Pepper
 Sprinkle of cinnamon
 Minced parsley optional garnish

Instructions

- Brown ground sirloin and add spices. Cook 8-10 minutes or until meat is browned, stirring occasionally with a wooden spoon to break up meat. Check for seasoning and add salt and pepper to taste. Add chicken bouillon.
- Place the rice in a fine-mesh strainer and rinse thoroughly using your fingers to rub off as much starch as possible. You'll know the rice is properly rinsed when the water comes out clear from the bottom. Set aside.
- In a large, deep pan heat the butter over medium heat until melted. Add the broken vermicelli pasta and brown, stirring frequently, until it is golden/dark brown. **Be careful to not let burn – don't walk away from the pan. This takes about 4-5 minutes**
- Add rinsed rice to the pan with the ground beef and stir in the vermicelli and butter.

Carefully pour boiling water into the pan and stir once. Add salt and pepper then stir again. Bring to a boil, stir once, then reduce heat to low and cover with a lid. Cook for 15 minutes. Remove pan from the heat and fluff rice and meat with a fork before sprinkling with fresh parsley to serve. *Sahtein!*

Michelle Tuite

Citrus Flank Steak

1 1¼ to 1½- pound beef flank steak
 ½ cup low-calorie Italian salad dressing
 1/3 cup soy Sauce
 1/3 cup dry red or white wine
 3 tbsp. green onions thinly sliced.
 1/3 lemon slices, cut 1/8-inch thick.
 2½ tsp. dry mustard
 1/8 teaspoon lemon pepper
 1 clove garlic minced.

Garnish:

Lemon slices (optional)
 Snipped parsley (optional)

Instructions:

Place meat in a shallow baking dish.

Combine dressing, soy sauce, wine, onion, lemon, mustard, lemon pepper and garlic.

Pour over meat. Cover; marinate 8 hours in refrigerator, turning occasionally.

Remove meat, reserve marinade.

Place meat on an unheated rack in broiler pan. Broil 3 inches from heat for 5 to 6 minutes.

Brush with marinade, turn, broil 5 to 6 minutes on second side (you may broil a minute longer if you prefer).

Remove to platter. Garnish with lemon.

Makes 4 servings.

Pat DeMonte

Pat DeMonte is Co-Chair of the Tiffin Kiwanis Garage Sale and former Board member of the Tiffin Kiwanis Club. She is active in the local community.

Spanish Steak

Serves 3-4

Ingredients:

1 lb. round steak

1 can tomato soup

1 onion, thinly sliced

green onions

salt

pepper

Instructions:

Cut fat from round steak. Brown in hot oil.

Place seasoned meat in greased baking dish or Dutch oven.

Spoon tomato soup undiluted over top of meat.

Place thinly sliced onions on top.

Dice olives on top.

Bake, covered at 350°F for one to 1 ½ hours or until meat is tender.

Tom Giebel

Entrees Pork

Easy and Awesome Pork Tenderloin

Ingredients:

2 pork tenderloins (1 lb each)
1-1/2 tsp. salt
1 tsp. black pepper
1 tsp. granulated garlic
1/4 dry rosemary
1/4 dry thyme
1/4 dry basil
1/4 oregano
4 tsp. olive oil
1/2 cup chicken stock

Instructions:

Preheat oven to 400 degrees. Trim the silver skin from each pork tenderloin and season evenly with salt, pepper, garlic, rosemary, thyme, basil, and oregano.

Heat oil in a large oven-proof skillet over med-high heat until barely shimmering. Add both pork tenderloins and cook, undisturbed, until golden brown and easily released from the pan, about 5 minutes. Flip each piece and cook for an additional 3 minutes undisturbed.

Add chicken stock and cook for 1 minute. Remove the pan from the stove and place in the oven. Bake in the preheated oven until the pork is slightly pink in the center, 15-19 minutes. Thermometer inserted into the center should read at least 145 degrees.

Remove from the oven and allow to rest for 5-10 minutes before slicing. Serve with pan juices.

Pam Greene

Entrees Chicken

Salsa Verde Chicken Enchiladas

Ingredients:

3 tbsp. butter
3 tblsp. flour
2 cups chicken broth
1 cup sour cream
1/2 cup salsa verde
2 cups cooked, shredded chicken
10 taco size flour tortillas
1 1/2 cups shredded pepper jack cheese

Instructions:

Melt butter in large skillet over medium heat, then add flour and stir and cook for 1 minute.

Slowly whisk in chicken broth. Stir and cook until thickened.

Remove from heat and add sour cream and salsa.

Reserve 1 cup of the sauce and set aside. Mix the chicken in with the rest of the sauce.

Spray 13x9 pan with cooking spray. Fill each tortilla with about 1/3 - 1/2 cup of chicken mixture, then roll and place in the pan.

Once all tortillas have been filled, rolled and placed in the pan, pour reserved sauce over the top.

Then sprinkle the cheese over the top of the enchiladas.

Bake in 350°F oven for 20 minutes, then turn on the broiler and broil for 2 minutes to get the cheese bubbly and golden.

Beth Hutson

Honey Baked Sesame Chicken

Ingredients:

3 lbs. boneless chicken thighs
1 cup cornstarch
1 ½ tsp. salt
3/3 tsp. pepper
3 eggs beaten
¼ cup oil.

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 tbsp. 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 for 45 minutes. Turn over chicken several times while baking.

Shirley Smith

Shirley Smith was the first women inducted into the Tiffin Kiwanis Club. She is a former President of the Club, and a former Lt. Governor of the 12th Division of Ohio Kiwanis. She is an active member of the community, serving in many organizations.

Shredded Chicken and Noodles

Ingredients:

In a Crock pot place:

3-4 chicken breasts

Season the chicken with salt and pepper

1.5 cups chicken broth

2 cans cream of chicken soup

1 stick butter, sliced

Instructions:

Cook on low for 8 hours

Shred chicken breasts and add 24 ounces of egg noodles

Cook on low for 1 hour until noodles are soft

Nyla Young - K-Kids - Noble Elementary

Low Carb Chicken

Ingredients:

4 chicken breasts

1 can cream of mushroom soup

1 can petite diced tomatoes

1 cup chicken broth

Add garlic, onion powder, salt and pepper to taste on chicken breasts

Sprinkle parmesan on top of chicken

Directions:

Combine all ingredients

Bake at 350°F for 25-30 minutes

Jasmyn Mullins

Queso Chicken:

Ingredients:

3-4 chicken thighs

1 container of Gordo's mild queso dip

1 can petite diced tomatoes

Add garlic, onion powder, salt and pepper to taste on chicken

Directions:

Cut up chicken thighs into bite sized pieces

Place bite sized pieces in air fryer at 390 degrees for 15-20 minutes flipping occasionally

In a stove top pan on low heat, add cooked chicken bites, 1/2 container of queso dip, and tomatoes

Let the queso melt, stirring occasionally

Once it is melted and at the desired consistency, SERVE AND ENJOY!

Jasmyn Mullins

Apricot Chicken

Ingredients:

1 pound chicken breasts

1 jar apricot preserves

1 pkg. dry onion soup mix

1 bottle of Catalina dressing

Instructions:

Mix all ingredients & pour over chicken, in a shallow baking dish

Bake at 350°F for 30 minutes

Serve with mashed potatoes or rice.

Lauren Mullins

Enchilada Bake

Ingredients:

4 chicken breasts

1 can of tomatoes with green chiles

1 can cream of chicken

8 oz. sour cream

½ package taco seasoning

1 pack tortillas (can use low carb tortillas as well)

Instructions:

Combine everything in a crockpot on high for 4 hours.

Shred chicken.

Layer baking dish with tortillas. Sprinkle cheese. Pour in mixture. Sprinkle more cheese. Layer tortillas. Sprinkle more cheese.

Bake at 350°F for 15 minutes.

Jasmyn Mullins

Pasta

Sausage Pasta

Ingredients:

1 tbsp. olive oil
1 lb smoked sausage
1.5 cups diced onion
2 cloves garlic, minced
2 cups low-sodium chicken broth
1 (10 oz.) can Ro-Tel tomatoes and green chiles, Mild
½ cup heavy cream
8 oz. penne pasta
½ tsp. salt and pepper, each
1 cup Monterey Jack cheese, shredded
⅓ cup thinly sliced scallions

Instructions:

1. Add olive oil to an oven-safe skillet over medium high heat until just smoking. Add sausage and onions and cook until lightly browned, about 4 minutes. Add garlic and cook until fragrant, about 30 seconds.
2. Add broth, tomatoes, cream, pasta, salt and pepper, and stir. Bring to a boil, cover skillet, and reduce heat to medium-low. Simmer until pasta is tender, about 15 minutes.
3. Remove skillet from heat and stir in ½ cup cheese. Top with remaining cheese and sprinkle with scallions. Broil until cheese is melted, spotty brown, and bubbly.

Kayleigh Tschanen-Feasel

Savory Pie

Vidalia Onion Pie

Ingredients:

- 1 9-inch pie shell, unbaked
- 3 large Vidalia onions, thinly sliced
- 1/4 cup (1/2 stick) unsalted butter
- 1 cup heavy cream
- 3 large eggs, beaten
- 1 cup cheddar or Swiss cheese, grated

Preparation

1. Preheat oven to 375°F.
2. In a skillet over medium heat, melt the butter. Add the onions and cook until soft and translucent, but not brown. Set aside.
3. In a medium bowl, whisk together eggs, cream, and salt and pepper. Add the cooked onions and stir to combine.
4. Pour mixture into unbaked pie shell and top with grated cheese. Bake until center is set and top is golden brown, about 30 minutes.
5. Let cool 5 minutes before slicing and serving. Enjoy!

Clark Hutson

Clark Hutson is the Treasurer of the Kiwanis Club of Tiffin Foundation.

Sides

Cheesy Mac-n-Cheese

Ingredients:

4 tbsp. butter cut into pieces
1/2 cup sour cream
2 cups grated cheddar cheese
4 cups cooked drained elbow macaroni (8oz dry)
1/2 tsp. salt
1 cup half & half or milk

Instructions:

Preheat oven to 350°F. Once you have the macaroni cooked and drained, place in a large bowl and while still hot, add the cheddar. In a separate bowl, combine the remaining ingredients and add to the macaroni mixture. Pour the macaroni mixture into a casserole dish and bake for 30-45 minutes. Top with additional cheese if desired. Can be multiplied for larger parties and potlucks (4x to fill a 6-qt crockpot).

Pam Greene

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.

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

Pineapple Stuffing (Sweet & Savory)

Ingredients:

1/2 cup butter

1 cup sugar

4 eggs

1 large can crushed pineapple 20 oz, drained (Sometimes I use two cans of chunks)

5 thick slices of bread cubed (Brioche works well).

1/4 cup brown sugar

Instructions:

Preheat oven to 325° and spray 8x8" baking dish with nonstick cooking spray

In a large mixing bowl, with an electric mixer on high - cream butter and sugar until fully incorporated

Add eggs one at a time to sugar mixture

Stir in pineapple with a spatula

Fold in bread cubes

Pour into greased casserole dish and sprinkle the top with brown sugar

Bake uncovered for 1 hour at 325° until top is golden brown

- You may also add pecans or raisins.

Beth McFarlan-Hutson

Maple Bacon Brussel Sprouts

Ingredients:

3 cups Brussel sprouts, halves lengthwise
6 pieces of bacon, cooked and crumbled
2 tbs. maple syrup
1 tbs. salted butter, melted
1 tbs. olive oil
sea salt to taste

Instructions:

Preheat oven to 400 degrees F
Place halved Brussel sprouts in a medium mixing bowl
Combine maple syrup, melted butter and olive oil and drizzle over Brussel sprouts and toss until evenly coated
Spread Brussel sprouts in a single layer on a rimmed baking sheet
Roast at 400 degrees F until tender-crisp
Toss Brussel sprouts with cooked, crumbled bacon and sprinkle with sea salt.

Sherry Combs

Sweet Potato Fluff

Ingredients:

3 cups sweet potatoes cooked and mashed.
1 cup white sugar
3 eggs
1/2 cup butter
1/2 tsp. vanilla extract
1 cup flaked coconut (optional)
1 cup brown sugar firmly packed
1/3 cup all-purpose flour
1 cup pecans chopped finely.
1/3 cup butter or margarine

Instructions:

Preheat oven to 350°F.

Mix the mashed sweet potatoes, add white sugar, eggs, 1/2 cup of the butter or margarine, vanilla, and flaked coconut (optional).

Place in heat proof, 2-quart casserole dish.

With a fork, mix the brown sugar, flour, pecans and remaining 1/2 cup of butter or margarine. Sprinkle over the top of the potato mixture.

Bake at 350°F for 30 minutes.

Pat Demonte

Casseroles

Tater Tot “Blizzard” Casserole

Ingredients:

32 oz. bag frozen tater tots
1 lb. ground beef
10.5 oz. can cream of celery or mushroom soup
2 cups (or more) shredded cheddar cheese

Instructions:

Bake the tater tots per baking instructions. While the tater tots are baking, brown the ground beef in a skillet, then drain.

Combine the ground beef and the can of soup. Once the tots are done baking, place them in the bottom of a 9x13 pan.

Spread the beef and soup mixture over the layer of tots. Cover the entire top with the shredded cheese.

Reduce oven temperature to 350°F and bake for 15 minutes or until the cheese is melted.

Pam Greene

Grandma’s Chicken Casserole

Ingredients:

3 or 4 boneless skinless chicken breasts, split in 2
1 or 2 cans of cream of chicken soup
2 cups (or more) Pepperidge Farm Stuffing
Swiss cheese slices...enough to cover chicken breasts
Melted butter

Instructions:

Preheat the oven to 350°F. Lay the chicken breasts in a greased 9x13 pan. Cover each piece with a slice of Swiss cheese. Spread the soup over the top. Cover with stuffing and drizzle melted butter on top. Bake for 1 hour.

Pam Greene

Cheesy Chicken and Sweet Potato Casserole

Ingredients:

3 lb. sweet potatoes
1/3 cup butter
1/4 cup all-purpose flour
1 tsp. salt
1/4 tsp. ground pepper
3 cups half-and-half
8 oz. Gruyère or Swiss cheese, shredded (2 cups)
3 cups fresh kale, coarsely chopped
2 cups shredded cooked chicken

Instructions:

- Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- Pierce sweet potatoes with fork; place on cookie sheet. Bake 50 to 60 minutes or until potatoes can be easily pierced with a knife. Cool 20 minutes.
- Peel potatoes; cut each into 1/4-inch slices.
- Meanwhile, in 2-quart saucepan, melt butter over medium heat. Stir in flour, salt and pepper using whisk. Cook until smooth and bubbly, stirring frequently. Gradually stir in half-and-half, stirring frequently, 5 to 7 minutes or until slightly thickened. Stir in 1 cup of the cheese.
- In large bowl, toss potatoes, half-and-half mixture, kale, and chicken until well coated. Spoon into baking dish. Sprinkle with remaining 1 cup cheese.
- Bake 25 to 30 minutes or until thoroughly heated and cheese is melted.
- Let stand 10 minutes before serving.

Beth Hutson

Bacon-Alfredo Casserole

Ingredients:

1 box (1 lb) spaghetti
1/2 cup butter
1/3 cup all-purpose flour
1 tsp. salt
1/2 tsp. pepper
1 quart half-and-half

8 slices bacon, crisply cooked, crumbled
 1 bag (12 oz.) frozen sweet peas, thawed
 1 1/2 cups grated Parmesan cheese
 1 egg, slightly beaten
 2 tablespoons chopped fresh parsley

Instructions:

- Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- In 5-quart Dutch oven, cook and drain spaghetti as directed on package; set aside.
- In same Dutch oven, melt butter over medium heat. Stir in flour, salt and pepper. Cook and stir over medium heat until smooth and bubbly.
- Gradually stir in half-and-half. Heat to boiling, stirring constantly; boil 1 minute. Remove from heat.
- Add cooked spaghetti, bacon, peas and 1 cup of the cheese; toss to coat spaghetti.
- Stir in egg. Spoon into baking dish. Sprinkle with remaining 1/2 cup cheese.
- Bake uncovered 20 minutes or until set and edges are bubbly.
- Sprinkle with parsley.
- Cut into squares to serve.

Beth Hutson

Tuna Noodle Casserole:

Ingredients:

1 can cream of mushroom soup
 3 cans of tuna
 2 boxes of cooked noodles
 1 block of Velveeta cheese
 1/2 cup milk
 1 bag mixed vegetables

Directions:

Boil noodles on high until soft. Combine all ingredients into a pan.
 Bake at 350°F for 25 minutes

Jasmyn Mullins

Easy Corn Casserole

8 oz. Jiffy Corn Muffin mix
15 oz. whole kernel corn (drained)
15 oz. cream corn (not drained)
1 cup sour cream
½ cup melted butter

Instructions:

Preheat oven to 350°F

In a bowl, mix all ingredients together and pour into a greased 8x8 baking pan

Cook uncovered for 45-50 minutes or until lightly browned

Melissa Mullins

Melissa Mullins is a member of the staff at Kiwanis Manor and is the current President-Elect and Co-Secretary of the Kiwanis Club of Tiffin. She chairs the Kiwanis Cooking Show, the Birthday Project, co-chairs the Community Services, and is an advisor to the K-Kids at Noble School.

Mexican Rice Casserole

Ingredients:

1 lb. of ground beef
1 can black beans
2 bags Spanish rice
1 can corn
1 can diced tomatoes
½ packet of taco seasoning

Instructions:

*Cook ground meat and Spanish rice as directed.

Combine all ingredients into a pan. Bake at 375 degrees for 10-15 minutes.

Add cheddar cheese on top. Bake until the cheese is melted.

Jasmyn Mullins

Sandwiches

Chipped Ham BBQ Sandwich

Ingredients:

1 pound of Chipped Chopped Ham
1/4 cup Brown Sugar
1 1/2 cup Ketchup
1/4 cup Apple Cider Vinegar
1 tbsp. Worcestershire sauce
1 tbsp. yellow mustard
pepper to taste
1 tablespoon onion powder

Instructions:

Make a BBQ sauce by combining the brown sugar, ketchup, vinegar, Worcestershire sauce, salt, pepper, mustard, and onion powder together in a large bowl.

Stir the chipped chopped ham in with the sauce.

Heat the ham and barbecue sauce on the stove in a large skillet or pan at medium heat until warmed through about 15-20 minutes.

Keep warm in a slow cooker until ready to serve.
Serve on your favorite bun.

Notes

You could skip heating the ham barbecue on the stove and go right to the slow cooker. It only needs to warm through and kept on warm after.

Clark Hutson

Breakfast

Breakfast Casserole

Ingredients:

8 eggs
 8 slices of bread and butter
 4 cups milk
 2 cups chopped ham
 8 oz. shredded cheese
 1 c. finely chopped mushrooms
 1 tbs. powdered mustard

Instructions:

Butter the bread, tear it into small squares
 Beat eggs, milk, and dry mustard
 Add the buttered pieces of bread to the egg mixture
 Mix the dry ingredients
 Pur mixture into 9x13 pan and refrigerate overnight.
 Bake at 350°F for 45 minutes

Sherry Combs

Ziplock Omelets

Instructions:

- Write name with permanent marker on a quart-size Ziploc freezer bag.
- Crack 2 eggs (large or extra-large) into the 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 it 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 Lewis is an active member of the community in Tiffin. She participates in many activities and programs of the Kiwanis Club of Tiffin.

Maple Bacon Monkey Bread

Ingredients:

1/2 cup real maple syrup

4 tbsp. butter

2/3 cup packed light brown sugar

1/2 cup all-purpose flour

1 tsp. vanilla extract

12 oz. bacon, cooked and crumbled

1/2 cup chopped pecans

3 tubes (7.5 oz. each) refrigerated biscuits, cut each biscuit into quarters

Instructions:

- Preheat oven to 450°F. Grease a 9x13-inch baking dish or spray with cooking spray and set aside.
- In a medium saucepan over medium-low heat, cook the maple syrup and butter until the butter is melted. Add the brown sugar. Stir until well combined.
- Slowly add the flour, whisking well between each addition until all of the flour has been added. Remove sauce from heat and add the vanilla. Pour sauce into the prepared pan.
- Sprinkle the cooked and crumbled bacon evenly over the top of the sauce in the baking dish. Sprinkle pecans evenly over the top. Top with quartered biscuits.
- Bake for 15-17 minutes or until the biscuits are cooked through and golden brown and the sauce is bubbly.
- Remove from the oven. Cover with serving dish. Quickly and carefully invert the biscuits out onto the serving dish. While the sauce is still hot, scrape any sauce still in the baking dish out over the biscuits.
- Serve immediately.

John Millar

John Millar is a long-time member of the Tiffin Kiwanis Club. He is a Past-President, current member of the Board of the Kiwanis Club of Tiffin Foundation, advisor to the Builder's Club at Tiffin Middle School, and a past Lt. Governor of the 12th Division of Ohio, and the Board of the Kiwanis Foundation of Ohio.

Egg & Sausage Breakfast Casserole

Serves 8 - 10

Ingredients:

8 eggs

2 cups milk

½ teaspoon salt

¼ teaspoon black pepper

12 slices of Texas Toast, toasted, buttered & diced into large cubes

1 tube of sausage (suggested Jimmy Dean's original)

2 cups shredded cheddar cheese

2 diced tomatoes

2 handfuls of spinach (lightly chopped)

¼ cup of butter (4 tbsp.) melted

Instructions:

1. Butter a 9 x 13 baking dish; set aside. When ready to bake, preheat oven to 325 degrees.
2. Cook sausage in a skillet until browned. Set aside.
3. Toast & butter the bread - then dice into large chunks. Can be done in an oven, toaster oven or toaster.
4. In a medium bowl, mix the eggs, milk, salt & pepper. Set aside.
5. To assemble - place half of the cubed bread in the buttered baking dish. Top with half of the sausage, spinach, tomatoes, and cheese. Place the other half of the cubed bread on top of the first layer and top it with the other half of the sausage, spinach, tomatoes & cheese.
6. Evenly pour the egg mixture on top of the casserole - lightly press the bread down.
7. Cover with a plastic wrap & place in the refrigerator for a minimum of two hours or overnight. This allows the bread to soak up all the egg mixture (if you don't, the bread will be dry).
8. Before baking, drizzle ¼ cup of melted butter on top, cover with aluminum foil and bake for one hour. Uncover and bake for an additional 15 minutes - let stand for 10 minutes and then serve.

Bernie Steinmetz

Overnight Pecan Pie French Toast

Ingredients:

3/4 cup whole milk
3/4 cup heavy cream
6 large eggs, plus 3 egg yolks
2 tbsp. vanilla extract
1 loaf French bread, cut into 8 slices
6 tbsp. unsalted butter
1 cup light brown sugar, packed
1/3 cup light corn syrup
1/4 cup maple syrup
1 cup pecans, chopped

Instructions:

In a large bowl combine the milk, cream, eggs, yolks, and vanilla, beat well and set aside. Arrange sliced bread in a large shallow bowl. Pour the liquid mixture over the bread. Cover tightly with plastic wrap and refrigerate for at least 6 hours, or overnight.

When ready to bake...

Preheat oven to 350°F. In a small saucepan over medium heat melt the butter. Remove from heat and whisk in the brown sugar, corn syrup, maple syrup, and pecans.

Spread this mixture evenly across the bottom of a 3-quart casserole dish. Carefully arrange the soaked bread on top. Bake for 35 minutes. Cool for 5 minutes, then serve warm!

Beth McFarlan-Hutson

Sweets and Desserts

Gingerbread

2 cups all-purpose flour
2 tsp. baking soda
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. salt
1 cup vegetable oil
1 cup molasses
1 cup sugar
3 eggs
1 cup boiling water

Instructions:

Preheat oven to 350°F, grease 9 x 13 pan

In large bowl, sift dry ingredients

In another bowl, with mixer, combine oil, molasses, sugar and eggs for 3 minutes. Then add in dry ingredients until blended and smooth.

Quickly stir in the hot water.

Pour into pan and bake for 35-40 minutes until tooth pick in the center comes out clean.

Cool in pan. Enjoy warm or cold with a dollop of whip crème.

Serves 12.

Julie Hersh

Julie Hersh is a member of the staff of Kiwanis Manor and works chairs the Kiwanis Display at the Seneca County Family Fair Lights and is a stalwart supporter of the Tiffin Kiwanis Garage Sale.

Chocolate Lasagna

Ingredients:

1 package chocolate sandwich cookies (such as Oreos), crushed
6 tbsp. butter, melted
1 8-oz. package cream cheese, softened
1/4 cup granulated sugar
3 1/4 cups plus 2 tablespoons cold milk, divided
1 12-ounce tub Cool Whip
1 5.9-oz. package instant chocolate pudding
1 1/2 cups chocolate chips, semisweet or milk

Instructions:

- Step 1
Add 36 chocolate cookies to a large zip-top plastic bag and crush, using a rolling pin or meat mallet, until fine crumbs form.
- Step 2
Transfer crumbs to a large bowl. Stir in melted butter. Transfer the mixture to a 9x13 baking dish. Press crumbs into the bottom of pan. Place in refrigerator to chill while working on other layers.
- Step 3
Mix the cream cheese with a mixer until light and fluffy. Add granulated sugar and 2 tablespoons milk and mix well. Stir in 1 1/4 cups Cool Whip. Spread mixture over cookie crust.
- Step 4
In a bowl, combine chocolate instant pudding with 3 1/4 cups cold milk. Whisk for several minutes until pudding begins to thicken. Spread mixture over previous layer. Allow the dessert to rest for 5 minutes so the pudding can firm up further.
- Step 5
Spread the remaining Cool Whip over the top. Sprinkle evenly with mini chocolate chips. Place in freezer for 1 hour or in refrigerator for 4 hours before serving.

Kelly Hammond

Brownie Dessert

Ingredients:

1 box brownies bake as directed and let cool. (I use a 9x13 pan)
1-lg. choc instant pudding mix (as directed) and chill
1-lg. tub cool whip
1 bag heath bits

Instructions:

In the bottom of bowl put a little pudding and tear chunks of brownies , more pudding, cool whip and heath bits, keep layering cool whip will be top layer and sprinkle more heath bits on the top.

Cover with lid and chill good (best to make the night before)

Sherry Combs

Easy Peanut Butter Pie

Ingredients:

8 ounces of cream cheese
1 cup powdered sugar
½ cup creamy peanut butter
16 oz. cool whip, thawed
1 pre-made graham cracker crust
6 oz. of hot fudge sundae topping

Instructions:

Combine the cream cheese, powdered sugar, and peanut butter in a mixing bowl.
Beat on medium speed with an electric mixer until smooth.
Fold in the cool whip into the peanut butter mixture until incorporated.
Spoon the peanut butter filling into the pie crust.
Drizzle the hot fudge topping over put in the refrigerator to chill for at least an hour before serving.

Melissa Mullins

Syrian Baklava

Ingredients:

1 lb. frozen phyllo (thaw at least 5 hours before using)*
 1-lb. unsalted butter, melted
 1-lb. walnuts, ground
 1½ cups sugar
 dash cinnamon
 1 tsp. rosewater

For the Syrup:

2 cups sugar
 2 cups water
 1 tsp. lemon juice
 Special equipment: pastry brush

Instructions:

1. Thaw phyllo leaves and cut to fit pan (see note below).
2. Make the filling with the walnuts, sugar, cinnamon, and rosewater.
3. Butter the pan, then place two phyllo leaves onto the bottom. Butter these. Sprinkle with thin layer of walnut mixture. Place another phyllo leaf down, butter, and sprinkle with walnut mixture again. Continue this pattern with 1 or 2 phyllo leaves, butter, walnuts until you end up with 2-3 phyllo leaves. Place remaining walnut mixture on top, and cover with remaining phyllo, buttering each layer.**
4. Cut into 24 squares and bake at 325 degrees for 30-45 minutes (mine took 37 minutes), until lightly browned.
5. Make syrup while pastry is baking. Boil syrup ingredients for up to 45 minutes, watching carefully to prevent browning or burning. This can happen fast, so be careful. I boiled mine for 35 minutes. Out of curiosity, I checked the temperature with a candy thermometer -- it was 210 degrees F.***
6. When pastry is done baking, remove and immediately cover with syrup. Allow to cool completely (about 2 hours) and to allow the syrup to absorb into the pastry.****
7. To store: Wrap baklava in foil to store in fridge for months.

Michelle Tuite

Grammy V's Pumpkin Pie Recipe

Makes 2 pies

Ingredients:

1 ½ cups sugar (¾ cup white and ¾ cup brown)

1 tsp. salt

3 ½ tsp. pumpkin pie spice (may use 2 teaspoons cinnamon, 1 tsp ginger and ½ tsp ground cloves instead of pumpkin pie spice)

4 eggs

3 ½ cups pumpkin (29 oz. can) (I use Libby's)

3 cups (2 - 12 oz. cans) evaporated milk (I use Carnation)

Instructions:

Combine sugar, salt, cinnamon, ginger and cloves in a medium bowl.

Beat eggs in a large bowl. Stir in pumpkin and sugar spice mixture.

Gradually stir in evaporated milk

Pour into pie shells.

Bake in preheated oven 425°F for 15 minutes. Reduce oven temperature to 350°F and bake for 40 -50 minutes or until knife inserted comes out clean.

Cool on wire rack 2 hours. Serve or chill. (Good with whipped cream)

John Millar

Easy Angel Cake

Ingredients:

1 angel food cake mix (dry)

1 20 oz. fruit pie filling

That's it!

Instructions:

Mix the dry cake mix and the entire can of pie filling in a large bowl. Whisk carefully by hand until combined. The batter will be nice and fluffy.

Bake in ungreased 9x13 pan at 350°F for 28-30 min.

Sherry Combs

Three Ingredient Banana Chocolate Muffins

Ingredients:

1 box chocolate cake mix
3-4 medium, very ripe bananas mashed.
2 large eggs

Instructions:

Mash bananas

Add cake mix

Add eggs. I just gently drop them into the mix and use a fork to beat them before incorporating into the rest of the mix ingredients. Why dirty another dish!

Bake at 350°F for 16-18 minutes. Check with a toothpick to see if done.

*Chocolate chips and walnuts may also be added, but I would add 4 T melted butter.

Beth McFarlan-Hutson

Pumpkin Roll

Batter: mix 3 eggs, 1 cup sugar, 2/2 cup pumpkin, 1 tsp baking soda,
1/2 tsp. cinnamon, 3/4 cup flour. Mix all ingredients together with electric mixer.

Grease 10x15 1/2-inch jelly roll pan and line with parchment paper. Pour batter onto pan and sprinkle with chopped walnuts.

Bake 375°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 tbsps.?

Butter.

Spread on cooled cake. Wrap in plastic wrap and refrigerate. Slice to serve.

Shirley Smith

Maple Carmel Bacon Bites

Ingredients:

2 (15 count pkgs) frozen phyllo cups (30 total)

1 lb. regular-cut bacon any flavor/smoke preference, such as peppered, hickory-smoked, maple flavored, etc, but I would recommend not using thick-cut as it will be too heavy and big for the delicate phyllo cups, cut in half cross-wise

3/4 cup brown sugar

1/2 cup maple syrup I used pancake maple syrup, but real deal syrup will work

Instructions:

Preheat oven to 350°F.

Line a rimmed baking sheet with parchment and lightly grease it with cooking spray. Place the phyllo cups onto the baking sheet and set aside briefly.

Fry the bacon in batches in a large skillet, cooking until the bacon is just about done but not crispy. The bacon should be on the chewier side, as it will continue to cook more as you bake it. Drain the bacon onto a paper towel-lined plate and let cool briefly before chopping into tiny bits.

Scoop a 1/2 tsp of brown sugar into each phyllo cup and add a small squirt of maple syrup on top. Fill past the brim of the phyllo cup with bacon, mounding it into the cup. Sprinkle with the remaining brown sugar.

Bake for approx. 12-15 minutes or until the phyllo cups and bacon are crisp and the maple caramel is bubbly and caramelized. Cool for about 5 minutes before serving.

Beth McFarlan-Hutson

Crepes

Makes 5 crepes

Ingredients:

1 cup almond flour

2 eggs

1½ cups milk

1 tbsp sugar

¼ tsp salt

Instructions:

Mix all ingredients together. Let stand until slightly bubbly on top.

Melt butter into a pan over medium heat.

Pour batter (enough to cover bottom of pan).

Cook for about 2 minutes. Flip the crepe and cook the other side for 1 minute.

Add toppings of choice.

Jasmyrn Mullins

Molasses Crinkles

Ingredients:

¾ cup shortening
 1 cup brown sugar
 1 egg
 ¼ cup light molasses
 2 ¼ cups flour
 2 tsp baking soda
 ½ tsp salt
 1 tsp cinnamon
 1 tsp ginger
 ½ tsp cloves
 ¼ cup white granulated sugar

Instructions:

Combine all ingredients.
 Chill overnight.
 Shape into 1- 1/2-inch balls and roll in sugar.
 Bake at 350°F for about 15 minutes.
 Cool on rack before removing.

Pat Demonte

Old Fashioned Bread Pudding

Ingredients:

2 ½ cups breadcrumbs (any type of bread depending on taste) cubed
 ½ cup brown sugar firmly packed
 ¼ tsp salt
 1 tsp cinnamon
 ¼ tsp nutmeg
 ¼ tsp orange bits or grated orange peel
 1 teaspoon pure vanilla extract
 2 ½ cups milk
 2 eggs lightly beaten.
 ½ cup raisins (optional)

Instructions:

Combine brown sugar, salt, cinnamon, nutmeg, and orange bits/peel and toss over bread cubes. Gently stir to cover breadcrumb-mixture thoroughly.

Stir in vanilla, milk, eggs, and raisins (optional) until completely mixed.
 Pour mixture into a well-greased 1-quart baking dish.
 Bake in 325°F oven for 1 hour or until knife inserted in center comes out clean.
 (Additional - Cool Whip cream may be put on top.)
 Makes eight - ½ - cup servings.

Pat Demonte

The Best Chocolate Chip Cookies

Ingredients:

8 tbsp of salted butter
 ½ cup of white sugar (use raw can sugar for a coarser texture)
 ¼ cup of packed light brown sugar
 1 tsp vanilla
 1 egg
 1 ½ cups of all-purpose flour
 ½ tsp baking soda
 ¼ tsp salt (you can always add a little extra)
 ¾ cup chocolate chips

Instructions:

1. Preheat oven to 350°F. Microwave the butter for about 40 seconds to barely melt it. Should be in liquid form.
2. Beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated, 10 - 15 seconds or so.
3. Add the flour, baking soda and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough. Add the chocolate chips and incorporate with your hands.
4. Roll the dough into 12 large balls (or 9 huge cookies) and place on a cookie sheet. Bake for 9 - 11 minutes until the cookies look puffy and dry and just barely golden. Take them out (even if they look like they are not done yet).
5. Let them cool for 30 minutes. Store in an airtight container or freeze.

Bernie Steinmetz