

Sticky Buns



FROM THE KITCHEN OF THE LATE
ANNE GRANDE

Combine:

2 pkg. dry yeast

1 c. warm water

1 T. honey

Stir until yeast dissolves.

Add Together:

1/2 c. butter

1 tsp. Salt

1 c. sugar

Add 1 cup scalded milk (cool to lukewarm).

Add:

1 c. mashed potatoes from instant

3 eggs, beaten

8 c. flour

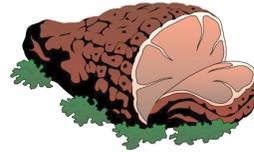
Brown Sugar, Cinnamon

Blend all ingredients, adding flour slowly. Knead on floured board until smooth. Place in large, greased bowl. Cover with plastic wrap. Let rise until doubled.

Prepare topping: Melt 1/2 cup margarine and brush side and bottom of four 9 inch pans. Sprinkle pans on bottom with brown sugar until coated well.

Divide dough into four parts. Roll each piece into a rectangle. Spread with melted margarine, sprinkle with cinnamon and brown sugar. Roll like a jelly roll. Cut into 1 inch pieces. Put in prepared pans. Cover. Let rise until doubled. Bake in preheated 350° oven for 25-30 minutes. Cool a few minutes and remove from pans.

Hot Hawaiian Ham Melt



Dominick Grande, Host of The Jazz Room

A creative way to get the most out of your holiday ham leftovers with a tropical twist . Enjoy as a regular hoagie or pressed panini!

Melt Ingredients

1 lb. sliced ham
1 lg. pineapple (diced)
1-4 jalapeños
8 pcs. bacon (pre-cooked)
1 lg. tomato (sliced)
1 head romaine lettuce (chopped or whole)
Sliced cheddar
Sliced swiss

Jalapeno-Cilantro Aioli

1 cup mayo
1/2 cup cilantro (firmly packed in measuring cup)
1 jalapeño (deseeded)
1 clove garlic (roughly chopped)
1 tsp olive oil
3/4 tsp cumin
1/4 tsp paprika
Dash of hot sauce

In food processor... combine garlic, cilantro, jalapeño, and olive oil, pulse until ingredients are minced and mix together. Add mayo and lightly pulse until mixed together (be careful not to pulse too much to avoid a runny aioli). Add salt, cumin, paprika, and hot sauce, then lightly pulse until mixed.

Coat a large sauté pan with olive oil, bring to medium-high heat and add diced pineapple. Gently toss in pan and cook until lightly browned. (Sauté with fresh jalapeños for an extra kick of heat). Remove pineapples from pan but let the juice remain. Add sliced ham to pan and heat through as desired. When cooked through, bring pan to low heat and arrange ham slices in groups to fit on hoagie roll. Top each “hoagie portion” with bacon, pineapple and cheese, then cover until cheese is melted. (This step may also be accomplished in the oven).

Slice hoagie rolls completely in half. Spread jalapeño-cilantro aioli on each side. Place the melted “hoagie portions” on the bottom part of the roll, then top with lettuce and tomato, lightly garnish with salt and pepper if desired, then top with the other half of the hoagie roll. If desired (but highly recommended), toast the entire sandwich on a panini press or achieve a similar effect by pressing the sandwich with a sturdy spatula in a buttered sauté pan on medium-high heat.

Green Bean Casserole

David Gargett "Chef Dave"

Chef Instructor CCCC



2 lbs fresh green beans

2 cans cream of mushroom with garlic

1 medium container of fried onions

2 container baby Bella mushrooms

1/2 cup red wine

Salt and pepper to taste

1. Sauté mushrooms in a pan with oil until soft.
2. Add wine, reduce a little and add 1 can of soup
NOTE: Cook green beans in microwave for about 3-4 minutes
3. In a large mixing bowl mix all ingredients but onions and put in roasting pan for oven
4. Set oven to 400F cook for 20 minutes then take out of oven and and top with onions cook for another 10 minutes.

Maryland Crab Cakes

1 lb crab meat

2 slices bread (crust removed)

1 egg, beaten

2 tsp. mustard

1/2 tsp paprika

Pinch of cayenne pepper

Pinch of black pepper

1 T. chopped fresh parsley

Crumble bread. Combine all ingredients until well blended. Fry lightly in an oiled pan until brown on both sides or broil until browned on both sides.



From the Kitchen of Edna Clark



Gingerbread Coffee



- 4 Cups Milk**
- 1 tsp ground cinnamon**
- 1/2 tsp ground cloves**
- 1/4 tsp ground nutmeg**
- 2 tsp ground ginger**
- 1/2 cup sugar**
- 2 tsp pure vanilla extract**
- whipped topping (optional)**

Stir in all ingredients into a crockpot and cook on low heat for 3 hours. 1/2 fill coffee cup or mug with hot mixture and top with black coffee. Garnish with whipped cream. Refrigerate unused mixture for up to 4 days and reheat in as needed but do not boil.

Courtesy of Brewed Downtown

Candy Peanut Butter Balls

- 1 1/2 1 lb boxes confectioners sugar**
- 1 tsp. Vanilla**
- 1 1/2 sticks margarine**
- 2 T. canned milk**
- 1 c. rolled salted cracker crumbs**
- Baker's Chocolate**
- 3 T. creamed peanut butter**
- Coconut or crushed peanuts (optional)**



Mix all ingredients except chocolate. Roll and shape into small balls. Set in refrigerator until firm. Melt chocolate and roll balls in chocolate until completely coated. Roll balls into crushed peanuts or coconut. Place in refrigerator again to allow coating to set.

From the Kitchen of the late Anne Grande

Fabulously Cheesy Potatoes



1 (28 oz.) bag frozen southern style potatoes	1/3 c. provolone cheese-grated
1 (10.5 oz.) can cream of chicken soup	½ onion-diced
1 (10.75 oz.) can Campbell's® Cheddar Cheese Soup	1/3 c. milk
1 16 (oz.) container sour cream	Classic Potato Chips- approx. 1/3 bag
1 c. shredded Cheddar Cheese	½ stick butter-melted
	Olive oil

Grease a 13x9 baking dish. Break up and separate frozen potatoes in bag and set aside. Preheat oven to 400°. Sauté onion in light olive oil. In large mixing bowl, combine cream of chicken soup, Cheddar Cheese soup, sour cream, onion, milk, provolone cheese, melted butter, dash of salt, pepper and garlic powder. Mix thoroughly and set aside.

Place Classic potato chips in a plastic zip bag and use a rolling pin to crush them. In the mixing bowl, combine frozen potatoes with soup mix until completely mixed then spread mixture into the greased baking dish. Evenly sprinkle shredded cheese over top and add crushed potato chips. Cover with foil and place in preheated oven for approximately 45 minutes, or until potatoes are soft and cheese is gooey. Remove foil, bake an additional 10-15 minutes until top is golden and has a nice, crispy layer. Remove from oven let cool 10-15 minutes. Serves about 8-10.



Italian Cube Steak

4 medium cube steaks	1/4 c. milk
Italian Bread crumbs	1/4 c. finely shredded Parmesan cheese
2 eggs	2 T. Olive Oil

Blend eggs and milk in a wide bowl. Heat frying pan with 1 T. butter or margarine and 2 T. olive oil. Blend bread crumbs and cheese. Dip steaks into egg and milk mixture, then coat thoroughly with bread crumb mixture. Sauté over low to medium heat until browned on both sides and cooked through.

**Chicken, Artichoke, Spinach, and Alfredo Pizza on a
Spaghetti Squash Crust—*Jim Fuhs, Fuhsion Marketing***

CRUST INGREDIENTS:

1 Whole Spaghetti Squash
4 Eggs
8 Ounces Grated Mozzarella Cheese
(About 2 Cups)

TOPPING INGREDIENTS:

2 Tsp Olive Oil
6 Ounces Cooked Chicken (shredded
or cut into small pieces)
1 Cup Baby Spinach
1 Cup Artichokes

***Note:** Make sure your Alfredo sauce has less than 5 grams of carbohydrates, less than 5 grams of sugar, and less than 5 grams of total fat.

1. Preheat your oven to 375 degrees F. Lightly coat a large baking sheet with cooking spray. Set aside.
2. Halve the spaghetti squash and remove the seeds then place cut sides down on the prepared baking sheet. Bake the squash until fork tender, about 25 minutes. Let rest for 10-15 minutes, until cool enough to handle, then shred the insides into strands with a fork.
3. Add eggs and shredded cheese to the spaghetti squash. Stir until mixed well.
4. Spread spaghetti squash mixture on a pizza sheet and bake for 30 minutes at 375 degrees.
5. While the pizza crust is baking add 2 teaspoons of olive oil to a skillet and brown the chicken over medium-high heat. Shred or cut into small pieces.
6. Shred the artichokes into small pieces.
7. Once the pizza crust solidifies and begins to brown, take it out of the oven and gently flip it over on the pizza pan.
8. Spread the Alfredo Sauce over the cooked crust and then layer the cooked and shredded chicken, baby spinach, and shredded artichokes.
9. Cook pizza another 20 minutes.