

Youth on the Go

Cookbook

Presented By: YouthBuild Rockford



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Appetizers





Appetizers



Shrimp Scampi

By Anthony Cooper

1 ½ pound large shrimp (about 16-24)
1/3 cup clarified butter
4 tablespoons minced garlic
6 green onions, thinly sliced
¼ cup dry white wine
2 tablespoons lemon juice, fresh if possible
2 tablespoons chopped fresh parsley
Salt and pepper, to taste

Rinse shrimp and set aside. Heat butter in large skillet over medium heat. Cook garlic 1 or 2 minutes or until softened but not browned. Add shrimp, green onions, wine and lemon juice; cook until shrimp are pink and firm, about 1 to 2 minutes on each side. Do not overcook. Add chopped parsley and salt and pepper before serving. Garnish with lemon slices and parsley sprigs if desired.



Shrimp Cocktail (30 minutes to prep)

By Dominique Wright

1 lemon
2 dried bay leaves
1 tablespoon coriander seeds, a palm full
1 tablespoon mustard seeds, a palm full
36 large to jumbo shrimp, raw, peeled and deveined, ask for these at fish counter
Sauce:
1 ½ cups mayonnaise
½ cup Creole mustard, eyeball the amount
1 lemon, juiced
2 teaspoons cayenne pepper sauce, eyeball it
1 rib celery, finely chopped
2 scallions, thinly sliced

Place a deep pot half filled with water on stove over high heat. Squeeze the juice of 1 lemon into water, drop the halved lemon into pot. Add bay leaves, coriander and mustard seeds to the water. When the water boils, add shrimp. Boil 5 minutes or until pink and tails curl towards the heads. Drain and cold shock under running water. Combine mayonnaise, mustard, lemon, cayenne, celery and scallions in a small bowl. Arrange shrimp around sauce on serving plate.



Soups & Breads





Soups & Breads



Chicken Noodle Soup

By Cassie Panazzo (I never give this recipe out, so please keep it to yourself.)

6 boneless chicken breasts
2 bags of whole carrots
1 bag of celery
Chicken broth – six cans or 2 ½ big boxes
Onions (optional)
2 large bags of egg noodles
Season to taste

Boil chicken. Cut carrots and clean them. Do the same with celery. You can choose to cut however you like, meaning big pieces so you can taste it better and see it better as well. Boil your carrots and celery together for taste. Do your noodles about half way through, so they don't get over done. Warm broth and add seasoning. When all done, mix together, stir well and enjoy.



Puerto Rican Chicken Noodle Soup (Jasmine's Granma Juanita's)

By Jasmine Patrick

2 lbs boneless chicken breast, cut into pieces
½ cup basic Recaito
¼ cup short-grain rice
2 sprigs cilantro
Adobo to taste
4 ounces angel hair pasta, crushed
2 teaspoons salt, or to taste
8 cups chicken stock
1-1/4 lbs potatoes, peeled and diced
2 teaspoons black pepper

Season the chicken with the Adobo. Bring the chicken, water and Recaito to a boil in a soup kettle. Add the remaining ingredients and bring to another boil. Reduce the heat to low and cook for 20 minutes, or until the rice and noodles are cooked.



Soups & Breads



Banana Nut Bread

By Michael Earls

2 ½ cups white sugar
1 cup shortening
3 eggs
1 ½ cups mashed bananas
3 cups all-purpose flour
1 ¼ cups buttermilk
1 ½ teaspoons baking soda
1 ½ teaspoons baking powder
1 teaspoon vanilla extract
½ cup chopped walnuts

Preheat oven to 350 degrees F

Cream together shortening and sugar. Add eggs one at a time, beating well after each addition. Mix in bananas, buttermilk, and vanilla. Is in flour, baking powder, and soda. Stir in nuts if desired. Pour batter into two greased 9x5 inch pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean.



Main Dishes





Main Dishes



Barbeque Pork Skillet

By Kamika Box

4 lbs loin pork chops
¼ cup Italian dressing
¼ cup barbeque sauce
1 tsp chili powder

In a non-stick skillet, mix all ingredients together. Prepared in 5-8 minutes.



Chicken and Rice

By Cassie Panazzo

4 boneless chicken breasts
3 cups of white rice
3 cups of chicken gravy
Vegetables (optional)

First clean the chicken if need be. Then bring a pot of water to a boil. Place the chicken in the pot and boil until it's almost done through the middle. Steam the rice. Need a baking pan. Put the chicken in the pan and pour 1 ½ cups of gravy over the chicken. Bake until cooked all the way through. Put the rice around and under the chicken. Pour the rest of the gravy on top. Serve and enjoy. If you use veggies, cook with chicken. Vegetable suggestions: carrots, broccoli and any others you think would be good with gravy.



Main Dishes



Gramma's Old Fashioned Chili Mac

By Sebastian Greene

1 cup elbow macaroni
1 pound ground beef
1 small onion chopped
1 cup chopped celery
½ large green bell pepper, chopped
1 (15 ounce) can kidney beans, drained
2 (10.75 ounce) cans condensed tomato soup
2 (14.5) ounce) cans diced tomatoes
1/8 cup brown sugar
Salt and pepper o taste

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes.
In a small saucepan, simmer celery and green pepper with water to cover and tender. Drain.
Place ground beef in a large heavy skillet over medium heat. Cook until evenly brown. Add onion and cook until tender and translucent. Drain excess fat. Add celery and green pepper Stir in kidney beans, condensed tomato soup, diced tomatoes and brown sugar. Season with salt and pepper and stir in macaroni.



Main Dishes



General Tao's Chicken

By Anthony Cooper

½ cup cornstarch
¼ cup water
1 ½ teaspoons minced garlic
1 ½ teaspoons minced fresh ginger root
¾ cup white sugar
¼ cup soy sauce
¼ cup white wine vinegar
½ cup hot chicken broth
1 teaspoon monosodium glutamate (MSG)
3 pounds skinless, boneless chicken breast halves, cut into bit size pieces
½ cup soy sauce
1 teaspoon ground white pepper
1 egg
1 cup cornstarch
1 cup vegetable oil
2 cups chopped green onions
16 chili peppers, sun-dried

To make Sauce: In a large bowl combine ½ cup cornstarch and ¼ cup water. Mix together. Add garlic, ginger, sugar, ¼ cup soy sauce and white wine vinegar. Then add chicken broth and monosodium glutamate and stir all together until sugar dissolves. Refrigerate until needed.

To Prepare chicken: In a separate bowl, combine chicken, ½ cup soy sauce and white pepper. Stir in egg. Add 1 cup cornstarch and stir until chicken is evenly coated. Add oil to help separate chicken pieces. Divide chicken into small quantities and deep fry at 350 degrees F (175 degrees C) until crispy. Drain on paper towels.

To make Mixture: Place a small amount of oil in wok and heat until wok is hot. Add scallions and dried chili peppers and stir-fry briefly. Remove sauce from refrigerator and stir. Add sauce to wok. Then add fried chicken and cook until sauce thickens (add cornstarch or water as needed until sauce is as thick as you like it).



Main Dishes



Chicken with Sun-Dried tomatoes, Feta and Spinach in Phyllo Cups

By Dominique Wright

* You will need a muffin tin, 6 portion tin for large muffins or a traditional 12 portion tin, to prepare this recipe, disposable muffin tins in both sizes are available in many large markets on baking aisles.

½ stick butter, melted

3 sheets phyllo pastry dough, found in the freezer section

Coarse salt and black pepper

2 tablespoons extra-virgin olive oil

1 ½ thin cut boneless skinless chicken breast, sliced into thin strips on an angle

3 cloves garlic, chopped

1 small yellow skinned onion, chopped

½ cup sun-dried tomatoes in oil, drained, 10 to 12 pieces, chopped

2 boxes chopped spinach, defrosted and squeezed dry

¾ pound, 12 ounces, feta cheese, crumbled

Preheat oven 400 degrees F.

Brush 6 or 12-cup muffin tins with butter using pastry brush. Brush a layer of phyllo dough with butter, top with a second sheet of pastry. Butter, then season the phyllo with salt and pepper and then top with a third sheet. Cut into 6 or 12 squares and arrange the phyllo in cups, allowing the dough to crumple and spill out of the tops of the tins. Brush the inside of the pastry cups with remaining butter. Bake until golden, 5 to 8 minutes. Cool.

To a skillet preheated over medium high heat add chicken, garlic and onions and season with salt and pepper. Sauté 5 minutes, add the sun-dried tomatoes and spinach and cook another 3 to 5 minutes. Add feta and taste to adjust seasonings.

To serve, place phyllo cups on a serving platter and fill with mounds of chicken, sun-dried tomatoes and spinach mixture. A hearty vegetable and olive salad makes a perfect starter or side to this delicious dish.



Main Dishes



Chicken Chorizo Burgers with Avocado Mayonnaise Recipe

By Donda Poe

For the Mayonnaise:

1/3 cup fat-free mayonnaise
1/4 cup fresh cilantro leaves
2 tablespoons fresh lime juice
1/4 teaspoon salt
1/2 rip peeled avocado, seeded

For the Burgers:

1/2 pound Spanish chorizo sausage
1/4 teaspoon salt
5 (6-inch_ corn tortillas, torn into bite-sized pieces
1 1/2 pounds skinless, boneless chicken breasts, coarsely chopped
1 jalapeno pepper, seeded and chopped
Cooking Spray
8 (2-ounce) onion rolls, toasted
8 (1/4-inch-thick) slices tomato

Mayonnaise: combine first 5 ingredients in a food processor; pulse 10 times or until combined. Cover and chill mayonnaise mixture.

Burgers: Remove casings from sausage. Place sausage, salt, tortillas, chicken, and jalapeno in food processor; process 30 seconds or until mixture is coarsely ground. Divide mixture into 8 equal portions, shaping each into a 1/2 -inch-thick patty. Place patties on a grill rack or broiler pan coated with cooking spray; cook 7 minutes on each side or until done. Cut rolls in half horizontally; spread 1 1/2 tablespoons mayonnaise mixture over top half of each roll. Place tomato slices on bottom halves of rolls; top each with 1 patty and top half of each roll.



Main Dishes



Fettuccine with Creamy tomato Italian Sausage Sauce

By Kayla Saego

2 Tbsp olive oil
3 shallots, chopped
2 large garlic cloves, chopped
½ pound sweet Italian sausage, casings removed
½ pound spicy or hot Italian sausage, casings removed
1 cup whipping cream
2 14.5-ounce cans diced tomatoes in juice
1 Tbsp dried sage
¾ pound fettuccine
½ cup grated parmesan cheese

Heat oil in heavy large pot over medium-high heat. Add shallots and garlic and sauté until beginning to soften, about 3 minutes. Add sausages and sauté until no longer pink, breaking u the sausages a bit, about 5 minutes. Add cream; simmer 5 minutes. Add tomatoes and juices. Add sage. Simmer until sauce thickens, stirring occasionally, about 15 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain pasta, reserving ½ cup cooking liquid.

Return pasta to same pot; add sauce. Toss over medium heat until sauce coats pasta, adding reserved cooking liquid by ¼ cupfuls if mixture is dry. Season with salt and pepper. Transfer to bowl; sprinkle with cheese and serve.



Main Dishes



Steak Fajitas

By Billy Opsahl

1lb of flank steak or skirt steak

1 large yellow onion, peeled and sliced with the grain

2 large bell peppers, stemmed, seeded, de-ribbed sliced lengthwise into half-inch wide strips

Marinade:

Juice of 1 lime

2 Tbsp of olive oil

2 cloves garlic, peeled, minced

½ tsp ground cumin

½ fresh jalapeno pepper, seeded, ribs removed, finely chopped

¼ cup chopped fresh cilantro, including stems

Mix all marinade ingredients. Set the steak in the marinade and let it sit at least an hour, the longer the better.

Heat to high heat a large cast iron pan or griddle. Add a teaspoon of olive oil to the pan. Add the steak, frying on each side for 3 minutes, or to desired doneness. Brown the steak. Be careful not to burn it. Remove from the pan and let sit for 5 minutes.

Reduce the pan heat to medium high. Add a little more oil to the pan if necessary. Add the onions, bell peppers. Cook, stirring frequently, for 5 minutes, until the onions are slightly translucent.

Slice the meat against the grain into thin slices. If you slice the meat at a slanted angle, you will be able to get your slices pretty thin.

Serve immediately with shredded cheese, salsa, shredded iceberg lettuce, sour cream, guacamole and warm tortillas.



Main Dishes



Puppy's Breath Chili

By Carlos Garza

3 lbs tri-tip beef or sirloin tip, cut in small pieces of ground coarse
2 tsp. Cooking oil
1 small yellow onion
1 14 ½ oz can beef broth
3 ½ Tbsp. ground cumin
½ tsp. oregano
6 cloves garlic, finely chopped
3 Tbsp. Gebhardt chili powder
1 Tbsp. New Mexico mild chili powder
5-6 Tbsp. of California chili powder
1 8 oz. can tomato sauce
1 dried New Mexico chili pepper, boiled and pureed
3 dried California chili peppers
1 14 ½ oz can chicken broth
1 tsp. of Tabasco pepper sauce
1 tsp. of brown sugar
1 lime
Dash of MSG
Salt to taste

Brown meat in oil for about 30 minutes over medium heat. Add onion and enough beef broth to cover meat. Bring to boil and cook for 15 minutes. Add 1 Tbsp. cumin and ½ tsp. oregano.

Reduce heat to light boil and add half of the garlic. Add half of the chili powder, and cook for 10 minutes.

Add tomato sauce and pulp from the dried peppers and remaining garlic. Add any remaining beef broth and chicken broth for desired consistency.

Turn up heat to light boil and add Tabasco pepper sauce, salt to taste, brown sugar and juice of lime. Simmer on medium heat.



Main Dishes



Basic Tamales

By Carlos Garza

24 dried corn husks

1 cup lard

1 tsp salt

2 ½ cups masa harina mix

1 ½ cups warm pork or poultry broth filling (Turkey in green mole sauce or pork in red tomato sauce)

To soak corn husks: Cover with warm water; weigh down. Let soak at least 3 hours or overnight.

For tamale dough: Beat lard and salt until fluffy. Slowly beat in masa harina mix alternately with broth until very light and fluffy.

To assemble tamales: drain corn husks, pat dry. Spread 2 tablespoons dough on center of husks forming a 3x2 inch rectangle and spreading completely to the right edge.

Spoon 1 tablespoon filling lengthwise down center of rectangle.

To enclose tamales turn right side over to center of filling; fold left side over filling, allowing inner part of husk to wrap around filling. Fold top and down over bottom end. Secure ends by tying a string around center of tamale.

To steam tamales, place a rack 2 inches above gently boiling water in steamer or 4-quart Dutch oven. Stack tamales, folded side down on rack. Cover, steam about 2 hours or until done. To test for doneness, remove one tamale from center and one from side of steamer. Open husks; tamales should be firm and come away easily from husk. Makes 24.



Main Dishes



Turkey in Green Mole Sauce

By Carlos Garza

¾ cup turkey or chicken broth
½ cup toasted sesame seeds
¼ teaspoon cumin
1/8 teaspoon pepper
1 cup canned, drained, chopped tomatillos
¼ cup chopped onion
4 serrano chilies, seeded and chopped
1 ½ teaspoons salt
2 garlic cloves
2 sprigs fresh coriander
2 tablespoons lard
2 cups shredded, cooked turkey or chicken

Place broth, sesame seed, cumin and pepper in blender container. Blend until smooth, set aside. Place tomatillos, onions, chilies in heavy 10-inch skillet; add tomato puree about and 1/8 to ½ cup. Cook over high heat about 10 minutes or until reduced, stirring occasionally. Reduce heat. Gradually stir in sesame seed mixture. Do not boil. Add turkey; continue cooking over low heat 5 to 10 minutes or until mixture is thick. Makes about 2 ½ cups.



Pork in Red Tomato Sauce

By Carlos Garza

2 large ripe tomatoes
2 garlic cloves
1 teaspoon salt
1 tablespoon lard
½ cup chopped onion
4 fresh jalapenos, seeded and chopped
2 cups shredded cooked pork

Broil tomatoes until charred on all sides; cool. Place in blender container with garlic and salt; blend until smooth. Heat lard in heavy 10-inch skillet. Add onion; sauté until tender. Add tomato puree and chilies. Continue cooking over medium heat about 5 minutes. Add pork; continue cooking over medium heat 8 to 10 minutes or until mixture is thick. Makes about 2 ½ cups pork filling.



Main Dishes



Sweet Tamales

By Carlos Garza

32 dried corn husks
1 cup lard
1 teaspoon salt
3 cups masa harina mix
1 ½ cups warm water
½ cup firmly packed brown sugar
1 ½ teaspoons baking powder
1 ½ teaspoon cinnamon
¼ teaspoon nutmeg
2/3 cup chopped pecans
2/3 raisins

Soak husks according to the directions of the “Basic Tamales” recipe. For tamale dough; beat lard and salt until fluffy. Slowly beat in masa mix alternately with water until very light and fluffy. Add brown sugar, baking powder, cinnamon and nutmeg., mixing until well blended.

To assemble tamales: Drain corn husks; pat dry. Spread 2 tablespoons dough on center of husks, forming a 3 x 2 inch rectangle and spreading completely to right edge. Spoon 1 teaspoon each pecans and raisins lengthwise down center of rectangle.

To enclose and steam tamales, proceed according to the directions of the “Basic Tamales” recipe. Makes 32.



Main Dishes



Barbequed Pork ribs

By Terry Harris

5 pounds spareribs, cut into serving size pieces
½ cup butter
1 medium onion, chopped
1 tablespoon minced garlic
½ cup distilled white vinegar
1 cup water
1 cup ketchup
1 cup hickory smoke flavored barbeque sauce
1 lemon, juiced
Salt and pepper to taste

Place ribs in a large skillet. Cover with lightly salted water, and bring to a boil. Reduce heat to low, and simmer for 1 hour or until meat is tender, but not quite falling off the bone. Remove from heat, and drain.

Place the boiled ribs in a roasting pan, and cover with sauce, Cover and refrigerate for at least 2 hours.

Melt butter in a saucepan over medium heat. Cook the onion and garlic in butter until the onion is tender; remove from heat. In a blender, combine 1 cup water, vinegar, ketchup, barbeque sauce and lemon juice. Pour in the melted butter mixture, and puree for 1 minute. Pour into a saucepan and season to taste with salt and pepper. Bring to a boil, then remove from heat.

Preheat grill for medium-high heat.

Brush grill grate with oil. Grill ribs for 10 to 20 minutes, or until well browned, basting with sauce and turning frequently.



Main Dishes



Spicy Grilled Shrimp

By Terry Harris

1 large clove garlic
1 tablespoon coarse salt
½ teaspoon cayenne pepper
1 teaspoon paprika
2 tablespoons olive oil
2 tablespoons lemon juice
2 pounds large shrimp, peeled and deveined
8 wedges lemon, for garnish

Preheat grill for medium heat.

In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.

Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.



Main Dishes



Bacon Wrapped Hamburgers

By Terry Harris

½ cup shredded Cheddar cheese
1 tablespoon grated parmesan cheese
1 small onion, chopped
1 egg
1 tablespoon ketchup
1 tablespoon Worcestershire sauce
½ teaspoon salt
1/8 teaspoon pepper
1 pound ground beef
6 slices bacon
6 hamburger buns, split

Preheat a grill for high heat.

In a large bowl, mix together the cheddar cheese, parmesan cheese, onion, egg, ketchup, Worcestershire sauce, salt and pepper. Crumble in the ground beef, and mix together by hand. Form into 6 patties and wrap a slice of bacon around each one. Secure bacon with toothpicks.

Place patties on a grill and cook for 5 minutes per side, or until well done. Remove toothpicks before serving on hamburger buns.



Main Dishes



Burroughs

By Sean Owen

2 packs of taco seasoning
2 pounds of ground beef
4 cans of chili beans
2 jars of picante sauce
2 packs of shredded cheese
Head of lettuce
Sour cream
2 packs of large flour tortilla shells

Brown meat with seasoning. Add chili beans. When done, fill tortilla shells. Bake at a temperature of 350 degrees for 20 minutes. Pull out and put picante and cheese over burroughs. Cook for another 20 minutes.

Serves about 5-10 people depending on how full you fill them and the quantity served.



Homemade Easy Meat Loaf

By Jennifer Peck

1 green pepper
1 clover of garlic chopped
1 egg, lightly beaten
1 (10.5 ounce) can condensed French onion soup, undiluted
1 1/3 cups bread crumbs
1 pound lean ground beef
1/2 cup of brown sugar for topping and taste
1/2 cup of ketchup

In a bowl, combine the green pepper, chopped garlic, egg, onion soup and bread crumbs. Crumble beef over mixture and mix well. Shape into a loaf. Place in a greased 11-in x 7 in, x 2-in. baking dish. Bake, uncovered at 350 degrees F, bake 1 hour or until meat is no longer pink and a meat thermometer reads 160 degrees F; while waiting, mix the brown sugar and ketchup together and cover the whole top of the loaf. Cook for about 30 minutes, drain and let stand for 10 minutes before slicing.



Main Dishes



Bam's Delicious Dressing / prêp time: 45 minutes / Cook time 1 – 1 1/2 hours
By Barbara Gills

2 Bell peppers
1 onion
2-3 celery
Cooked cornbread
4 cooked Cornish hens
Sage, butter, cranberry sauce

First take cooked cornbread and break it up in a roasting pan. Then take chopped onions, bell peppers, and celery and mix into cornbread. Next, pour juice from boiled Cornish Hens over the mixed cornbread in the pan. Take a stick of butter and mix in with juice and cornbread. If the cornbread is still dry, pour a little more juice until it is moist. Then take the sage and pour a little in the mix. (Be careful not to pour too much) Taste the dressing mix to make sure it has enough of everything. Place a pan with lid on top in preheated oven (400 degrees) for about an hour or until browned to your liking. There you have Bam's Delicious Dressing!



Detroit Hot Honey Wings

By Barbara Gills

2 pounds chicken wings, tops discarded
1 teaspoon cayenne pepper (add more if you can stand it)
Salt and ground black pepper to taste
1 cup honey
½ cup butter, melted
½ cup hot sauce

Preheat an outdoor grill for medium heat and lightly oil grate. Wash the wings well and pat dry with paper towel. Season the meat with cayenne, salt, and pepper. Cook the chicken wings on preheated grill until cooked through and juices run clear, 20 to 30 minutes depending on the size of the wings. Brush the wings using ½ cup of honey while they are cooking. Melt the butter, pour into a large bowl and mix in the remaining ½ cup of honey and hot sauce. Remove the wings from the grill and immediately toss them in the hot honey butter sauce to coat. Serve the wings wet or return them to the grill for 1 minute per side to set the sauce.



Main Dishes



Deidra's Hot Wings

By Barbara Gills

4 pounds chicken wings
4 tablespoons Cajun seasoning
1 (5 ounce) bottle hot sauce

Rinse wings in cold water and place on baking sheets. Generously sprinkle Cajun seasoning on both sides of chicken, then dash all with hot sauce (enough to cover wings without leaking off baking sheets). Refrigerate for 3 hours.

Preheat oven to 400 degrees F. Bake chicken in preheated oven for 20 minutes. Turn and bake for another 10 minutes, or until chicken is cooked through (juices run clean). Serve with blue cheese or ranch salad dressing, if desired.



Chicken Spaghetti Casserole

By Tequilla Logwood

3 cups cooked, cubed chicken meat
8 ounces spaghetti, broken into pieces
¼ cup chopped pimento peppers
¼ cup chopped green bell pepper
½ cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup
¼ cup white wine
2 cups shredded cheddar cheese
Salt and pepper to taste

Put uncooked spaghetti in a large pot of salted boiling water, let simmer, stirring occasionally, for 8 to 10 minutes or until pasta is all dente. Drain.

Preheat oven to 350 degrees F. In a large bowl combine the chicken, cooked spaghetti, pimento, bell pepper, onion, soup, wine and 1 cup of the cheese. Season with salt and pepper to taste and mix all together. Spread mixture into a 9x13 inch baking dish and bake in the preheated oven for 30 minutes. Sprinkle remaining cup of cheese on top and bake for another 15 minutes.



Desserts





Desserts



Oatmeal Cookie Pancakes

By Dominique Wright

1 cup old fashioned oats
1 cup all-purpose flour
½ cup brown sugar
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
2 ounces, ¼ cup, chopped walnuts
¾ cup sour cream
¾ cup whole milk
2 large eggs
1 teaspoon vanilla extract
2 really ripe bananas, mashed up
¾ cup raisins
½ stick butter, ¼ cup, melted plus additional for buttering skillet
Maple syrup or honey, for drizzling

Mix dry ingredients, the first 7 in a bowl. In another bowl, mix the wet ingredients, the next 4. Whisk the wet ingredients into the dry until just combined, then fold in the mashed up bananas and the raisins. Stir in the melted butter.

Heat a griddle over medium heat and brush with additional melted butter. Cook pancakes, each about 1/3 cup, until bubbles form on the top, then turn. Cakes will cook in about 2 minutes on each side. Keep pancakes tented with foil as they come off the griddle to keep them hot. Serve with drizzled honey or maple syrup over the top.



Desserts

Cheesecake

By Anthony Cooper

5 tablespoons melted butter
1 ¼ cups graham cracker crumbs
¼ cup granulated sugar
Filling
4 packages (8 ounces each) cream cheese, softened
1 can (14 ounces) sweetened condensed milk
4 eggs
1/3 cup all-purpose flour
1 tablespoon vanilla extract

Preheat oven to 300 degrees

Combine melted butter, graham cracker crumbs, and sugar; press into bottom of a 9-inch pan. In a large mixing bowl, beat cream cheese until fluffy. Gradually add in condensed milk; beat until smooth.



Tiramisu

By Cassie Panazzo

1 package frozen pound cake, thawed cut into 9 slices
¾ cup strong brewed coffee
1 cup white sugar
½ cup chocolate syrup
1 package cream cheese
2 cups heavy whipping cream
2 bars chocolate covered English toffee, chopped

Arrange cake slices on bottom of baking dish, cutting cake slices if necessary to fit the bottom of the dish. Drizzle coffee over cake. Beat sugar, chocolate syrup, and cream cheese in a large bowl until smooth. Add whipping cream; light and fluffy. Spread over cake. Sprinkle with chocolate-covered toffee candy. Spread frosting over cake. Sprinkle with toffee candy. Cover and refrigerate for at least 1 hour, but no longer than 24 hours to set dessert and blend flavors.



Desserts



Peanut Butter Cookies

By Sierra Taylor

Cream:

1 cup shortening
1 cup sugar
1 cup brown sugar

Add:

2 eggs
1 cup peanut butter

Add:

2 ½ teaspoons of soda
1 teaspoon of vanilla
2 ½ cup of flour

Heat oven to 350 degrees. Drop a spoonful onto the pan. Cook 8-10 minute. Take out and add Hershey kisses to the center of the cookie. Bake for another 2 minutes.



Desserts

Fresh Peach Cobbler

By Chanttinia Davis

6 cups Fresh peeled, sliced peaches (about 6 medium peaches)
½ cup brown sugar, firmly packed
1 tb cornstarch
1 tb lemon juice
½ Tbsp cinnamon
½ cup all-purpose flour
1/3 cup enriched corn meal
1 tb granulate sugar
1 Tbsp baking powder
¼ Tbsp salt (optional)
2 tb margarine or butter
¼ cup milk
1 egg; beaten

In 3-qt saucepan, combine peaches, brown sugar, cornstarch, lemon juice and cinnamon. Bring to a boil, stirring constantly. Boil and stir 1 minute. Pour mixture into 1-1 ½ qt casserole.

Heat oven to 350 degrees F. Combine dry ingredients. Cut in margarine until mixture resembles coarse crumbs. Add milk and egg, mixing just until dry ingredients are moistened. Drop by scant ¼ cupfuls over hot filling. Bake 30 to 35 minutes or until topping is light golden brown. Serve warm.



Desserts

Old Fashioned Peach Cobbler

By Sebastian Greene

2 ½ cups all-purpose flour
3 tablespoons white sugar
1 teaspoon salt
1 cup shortening
1 egg
¼ cup cold water
3 pounds fresh peaches – peeled, pitted and sliced
¼ cup lemon juice
¾ cup orange juice
½ cup butter
2 cups white sugar
½ teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 tablespoon cornstarch
1 tablespoon white sugar
1 tablespoon butter, melted

In a medium bowl, sift together the flour, 3 tablespoons sugar, and salt. Work in the shortening with a pastry blender until the mixture resembles coarse crumbs. In a small bowl, whisk together the egg and cold water. Sprinkle over flour mixture and work with hands to form dough into a ball. Chill 30 minutes.

Preheat oven to 350 degrees F. Roll out half of dough to 1/8 inch thickness. Place in a 9x13 inch baking dish covering bottom and halfway up sides. Bake for 20 minutes or until golden brown.

In a large saucepan, mix the peaches, lemon juice and orange juice. Add ½ cup butter and cook over medium-low heat until butter is melted. In a mixing bowl, stir together 2 cups sugar, nutmeg, cinnamon and cornstarch, mix into peach mixture. Remove from heat and pour into baked crust.

Roll remaining dough to a thickness of ¼ inch. Cut into half-inch wide strips. Weave strips into a lattice over peaches. Sprinkle with 1 tablespoon sugar, and drizzle with 1 tablespoon melted butter.

Bake in preheated oven to 350 degrees.



Desserts

German Friendship Cake

By Chanttinia Davis

1 cup cake starter

Starter Food:

1 cup milk

1 cup flour, self-raising

1 cup sugar

Cake:

2 cups flour, self-raising

1 cup sugar

2/3 cup oil

2 tsp. cinnamon

2 tsp. vanilla extract

2 eggs

½ cup raisins

½ cup nuts (or other fruits)

15 oz pineapple chunks – drained (one can)

Day 1: Blend the starter feed together, and then hand mix in the starter. The starter should never be beaten with a blender or refrigerated. Pour the mixture into a large bowl, cover with cling-film or a damp towel, and leave to brew.

Day 2: Thoroughly mix the sourdough, then leave to brew again.

Day 5: As day 1

Day 6: As day 2

Day 10: Print off three copies of this recipe. Here now is why this is called a friendship cake. Take 3 cups of sourdough mixture, and give them away with copies of the recipe as starters to your friends. Then proceed with the baking.

Making the Cake: Blend all ingredients thoroughly with remaining starter. Pre-heat oven to 350 degrees F. Pour mixture into a well-greased baking tin. Bake for 1 ¾ hours (less in a fan oven), cool.



Desserts



Spicy Orange Nuts

By Chantinia Davis

1 ½ cups un-sifted powdered sugar

2 tb cornstarch

1 tsp cinnamon

¾ Tbsp cloves

¼ Tbsp allspice

1/8 Tbsp salt

2 tb freshly grated orange peel

2 egg whites, slightly beaten

3 tb freshly squeezed orange juice

2 cups walnut or pecan halves

Sift together sugar, cornstarch, spices and salt. Stir in grated peel. Blend egg whites with orange juice; stir in nuts, coating each half completely. Drain thoroughly. Then roll in sugar mixture to coat well. Spread on cookie sheet. Do not allow nuts to touch. Bake at 250 for 20 to 25 minutes (or until dry), cool before storing in container.



Desserts



Chocolate Chip Cookies

By Michael Earls

1 ½ cups all-purpose flour
1 ¼ teaspoons baking soda
1 teaspoon salt
1 ½ teaspoons ground cinnamon
½ teaspoon ground mace
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1 cup butter, softened
1 ½ cups packed brown sugar
1 cup white sugar
2 eggs
1 tablespoon milk
1 ½ teaspoons vanilla extract
1 cup cornflakes cereal, crumbled
3 cups rolled oats
½ cup semisweet chocolate chips
1 cup chopped walnuts

- Preheat oven to 350 degrees F. Grease cookie sheets. Sift together flour, baking soda, salt, cinnamon, mace, nutmeg, and cloves; set aside.
- In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in three eggs one at a time, then stir in milk and vanilla. Gradually mix in the sifted ingredients until well blended. Using a wooden spoon, stir in the cornflakes, oats, coconut, chocolate chips, and walnuts. Roll the dough into walnut sized balls, and place 2 inches apart on prepared cookie sheets; flatten slightly.
- Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. I found that slightly under baking these yields wonderfully chewy cookies!



Desserts

Peach Cobbler Dump Cake

By Tequilla Logwood

- 2 (16 ounce) cans peaches in heavy syrup
- 1 (18.25 ounce) package yellow cake mix
- ½ cup butter
- ½ teaspoon ground cinnamon, or to taste

Preheat oven to 375 degrees F. Empty peaches into the bottom of one 9x13 inch pan. Cover with dry cake mix and press down firmly. Cut butter into small pieces and place on top of cake mix. Sprinkle top with cinnamon.
Bake at 375 degrees for 45 minutes.



Strawberry Short Cake

By Jasmine Patrick

- 1 cup miniature marshmallows
- 2 (10 ounce) packages frozen sliced strawberries in syrup, thawed
- 1 (3 ounce) package strawberry flavored gelatin
- 2 ¼ cups all-purpose flour
- 1 ½ cups white sugar ½ cup shortening
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 3 eggs

Preheat oven to 350 degrees F. Grease bottom only of a 9x13 inch baking pan. Sprinkle the marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and their syrup with dry gelatin; set aside.

In a large mixing bowl, mix flour, sugar, baking powder and salt. Make a well in the center and add shortening, milk, vanilla and eggs. Blend at low speed until moistened, then beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in pan. Spoon strawberry mixture evenly over batter.

Bake at 350 degrees F for 45 to 50 minutes until golden brown and toothpick inserted in center of cake comes out clean.



Desserts



Strawberry Pie

By Jennifer Peck

1 (9 inch) pie crust, baked
1 quart fresh strawberries
1 cup white sugar
3 tablespoons cornstarch
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup heavy whipping cream

Arrange half of strawberries in baked pastry shell. Mash remaining berries and combine with sugar in a medium saucepan. Place saucepan over medium heat and bring to a boil, stirring frequently. In a small bowl, whisk together cornstarch and water. Gradually stir cornstarch mixture into boiling strawberry mixture. Reduce heat and simmer mixture until thickened, about 10 minutes, stirring constantly. Pour mixture over berries in pastry shell. Chill for several hours before serving. In a small bowl, whip cream until soft peaks form. Serve each slice of pie with a dollop of whipped cream.



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