

Sandwich Fillings;

Ham Tea Sandwich

3oz cream cheese
1 tablespoon horseradish
1/2 cup finely chopped ham and dill pickles
1/2 teaspoon mustard
Pickle slice, watercress, parsley for garnish

Fruit Tea Sandwich

3oz cream cheese
1 tablespoon tartar sauce
1/2 cup finely chopped green pepper
1/2 cup flaked smooth salmon
1/2 teaspoon lemon juice
Salmon, dill, avocado slices for garnish

Vegetable Tea Sandwich

3oz cream cheese
1 tablespoon Thousand Island dressing
1/2 cup each diced green onion, radishes, and carrots
1/2 teaspoon horseradish,
Cherry tomato and cucumber slices, parsley for garnish

Dill Mustard Sauce

3/4 cup Dijon mustard
1 cup mayonnaise
1 1/2 teaspoons dill weed
1-2 tablespoons lemon juice

Southwestern Spread

1/2 cup mayonnaise
1/2 cup sour cream
1/2 teaspoon chili powder
1/2 teaspoon cumin
1/4 cup diced green onion

Basil Spread

1/2 cup mayonnaise
1/2 cup plain yougurt
1 green onion, diced
2 tablesppons fresh parsely
2 tablespoons fresh basil
Salt and pepper

1. Procces until well blended in food processor or blender, the mayonnaise, yougrat, onion parsley and basil
2. Season with salt and pepper.

Cream Puffs

1/2 cup butter
1 cup water
1/4 teaspoon salt
4 eggs

- 1) Melt butter in one cup boiling water
- 2) Add flour and salt all at once; stir vigorously
- 3) Cook and stir until mixture forms a ball that does not separate
- 4) Remove from heat, cool slightly
- 5) Add eggs, one at a time, beating after each addition until smooth and glossy
- 6) Drop by heaping tablespoons, 3 inches apart on a greased baking pan
- 7) Bake at 450 for 15 minutes, than at 325 for 25 minutes
- 8) Cool, slice in half and fill

Yield: 10 puffs

Tip: We found that an electric mixer at medium speed can be used to beat in eggs one at a time. Beat for one minute after each addition. Beat until smooth glossy. *Do not over beat!*

Another Tip: Mini cream puffs make an excellent shell for appetizers. Fill with savory or sweet fillings. To make, drop by teaspoon. Makes 20 cream puffs. Bake at 400 or 13-17 minutes.

Whipped Cream

2 cups whipping cream
3 tablespoons sugar
1/2 teaspoon vanilla

- 1) Beat the whipping cream at medium speed in a chilled deep bowl with chilled beaters.
- 2) Beat until soft peaks form
- 3) Gradually add sugar. ***Do not over beat*** or you will make butter!
- 4) Fold in vanilla

Yield: About 6 cups whipped cream

Flavored Cream Ideas

- Fold in 1\2 cup berries, sliced thin
- Fold in 1 cup berry fruit pie filling
- Fold in 2 teaspoons instant coffee and 1 cup crushed nut brittle
- Fold in 1 cup crushed peppermint candy

At the 2001 corn festival, we introduced Raspberry Cream Puffs. We called them "Cream Supremes." Our determination brought an idea to reality... "You can do it if you think you can!" and "If at first you don't succeed, try again!"

Custard Cream Pie

9" pie shell, baked
1 1/2 cups sugar
3 tablespoons flour
1 tablespoon four
1 tablespoon cornstarch
1/4 teaspoon salt
1 1/2 cups milk
2 eggs, whisked together
1 tablespoon butter
1 teaspoon vanilla

1. In medium glass bowl, combine sugar, flour, cornstarch, and salt
2. Gradually stir in milk and eggs
3. Microwave for three minutes. Stir and microwav for three more minutes
4. Add butter and vanilla
5. Pour into baked pie shell

Coconut Cream Stir 1 cup coconut into custard just before pouring into pie shell.

Butterskotch: Substitute 3/4 cup brown sugar for white sugar when cooking the custard

Peatnut Butter: Stir 1 cup creamy or chunky peanut butter into custard just before pouring into pie shell.

Choclote Cream: Melt 1 1/2 squares chocolate with 1/4 cup sugar and 2 tablespoons butter. Cool. Blend into cooked custard and pour into pie shell.

Cinnamon Rolls

Part A

3 $\frac{3}{4}$ cups flour	1/3 cup sugar
1/3 cup dry potato flakes	1 $\frac{1}{4}$ teaspoons salt
3/4 teaspoon baking powder	2 packages active dry yeast
1/4 cup milk	2 eggs
1/3 cup shortening	1 teaspoon vanilla

Part B

1 $\frac{1}{2}$ cups water, heated to 120°
1 $\frac{1}{2}$ —2 cups additional flour

Filling

1/4 cup soft butter	3/4 cup white sugar
1/4 cup brown sugar	1 $\frac{1}{2}$ —2 tsp. Cinnamon

- 1) Measure all ingredients in Part A into a medium size mixing bowl.
- 2) Blend for 20 seconds with electric mixer.
- 3) Gradually add 120° water (Part B) and mix well.
- 4) Stir in enough additional flour (Part B) to make a sticky dough.
- 5) Knead until dough is satiny smooth (5-8 minutes).
- 6) Proof in a draft free, warm area (80°-85°) until double in bulk (about 1 hour).
- 7) Punch dough down. Divide in half. Let dough rest on floured surface for 10 minutes.
- 8) Roll each portion into a 12" x 18" rectangle. Spread entire area with soft butter. Sprinkle sugar & cinnamon mixture on top of butter. Roll dough up as you would a jellyroll. Cut each roll into 9-12 slices and place cut side down onto greased 9" x 13" pans
- 9) Cover and let rise in warm place for 30 minutes.
- 10) Bake at 350° for 15-18 minutes.
- 11) Frost rolls as soon as they come out of the oven.

Yields 18-24 cinnamon rolls.

(Frosting on next page)

Cinnamon Roll Frosting

4 ounces cream cheese, softened
¼ cup butter, melted
4 cups powdered sugar
¼ cup milk or light cream
½ teaspoon almond or vanilla extract

- 1) Blend cream cheese and butter until smooth.
- 2) Gradually add powdered sugar alternately with milk.
- 3) Add flavoring.

Sticky Buns

1 cup brown sugar
½ cup butter
2 tablespoons light corn syrup
1 ½ cups chopped pecans

- 1) Blend sugar, butter & corn syrup together.
- 2) Lightly grease 2 muffin pans (12 muffin).
- 3) Spoon 1 heaping tablespoon of Sticky Bun mixture into each cup.
- 4) Sprinkle with pecans.
- 5) Gently press one slice of dough into each cup.
- 6) Proof until double in size.
- 7) Bake at 350° for 20-25 minutes.
- 8) Invert pans immediately from the oven onto cutting board or waxed paper.

Dinner Rolls

- 1) Punch dough down. Divide dough in half.
- 2) Cover & let rest for 10 minutes.
- 3) Divide each portion of dough into 12 pieces.
- 4) To shape, gently form each dough piece into a ball. Tucking edges beneath.
- 5) Place the shaped dough onto a greased baking sheet.
- 6) Cover & let rise in warm place for 45 minutes or until double in bulk.
- 7) Bake at 350° for 15-18 minutes.

Truffles:

2 cups of Semi-Sweet Chocolate Chips
2/3 cup heavy cream
4 tablespoons butter, melted
1/4 cup Liqueur (or to taste)
1/4 teaspoons flavoring (or to taste)
1-1/2 pounds of dipping chocolate

1. Melt chocolate chips and cream. (microwave approximately 1 minute and stir
2. Add to melted butter Liqueur and flavoring
3. Beat with electric mixer until shiny and soft peaks form. (4-5 minutes)
4. Chill until firm. (2-4 hours)
5. Shape into desired size
6. Chill until firm
7. Dip into melted chocolate. Chill

Yield: 18-20 Bon Bons

Chocolate Chip Cookies

2 1/4 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter softened
3/4 cup granulated sugar
3/4 cup firmly packed brown sugar
1 teaspoon vanilla
2 eggs

1. In small bowl, combine flour, baking soda and salt. Set aside.
2. In large mixer bowl, beat butter, granulated sugar, brown sugar and vanilla until light and fluffy. Beat in eggs on medium speed
3. Gradually add dry ingredients. Blend on low speed just until flour is mixed in. Stir in chocolate chips.
4. Drop by rounded spoonfuls onto un-greased cookie sheets.
5. Bake at 350° for 9-12 minutes.

Yield: 4 dozen

Dipped Candies

Melt one pound of milk chocolate or compound coating and dip any of the following:

- Fresh strawberries, rinsed and dried, stems left on.
 - Pretzel knots
 - Pretzel rods
 - Double stuffed Oreo Cookies
 - Graham crackers
 - Two Ritz crackers, filled with peanut butter
 - Ruffles potato chips
 - Nutter Butter Bars
 - Dried apricots or orange peel
1. Drop one item at a time into melted candy.
 2. Remove excess candy by edging item onto the side of bowl
 3. Set on waxed paper
 4. Put into refrigerator until set.

Idea: Drizzle melted white coating over dripped items. We found a fork works well. Simply melt the contrasting candies and swirl a fork through the candy and drizzle over the dipped items. Colored "drizzles" add a holiday flare to the candies and gives them a professional appearance.

Quick Candies

Melt one pound of milk chocolate or compound coating and stir in one of the following ingredient combinations. Drop by spoonfuls on waxed paper. Set in refrigerator until set.

- 2 cups Spanish peanuts (**Peanut Clusters**)
- 2 cups raisins (**Raisin Clusters**)
- 1 cup chow mien noodles and 1 cup Spanish peanuts (**Bird nests**)
- 1 cup mini-marshmallows and 1 cup Spanish peanuts (**Rocky Road**)
- 2 cups cashews. Add a small portion of soft caramel to the top of each cluster and drizzle with melted candy. (**Caramel Cashew Clusters**)
- 1/2 cup rice cereal, 1/2 cup crushed pretzels, 1/2 cup crushed Oreos, 1/2 cup M&M pieces (**After School Snacks**)
- 2 cups toasted coconut (250° oven 10 minutes) (**Coconut Haystacks**)
- 1 cup butter brickle bits (**Bits-O-Brickle**)
- 2 cups almonds (**Almond Clusters**)

- 1 cup crushed peppermint candy (**Peppermint Crunch**)

Yield: 20-24 1 1/2-inch candies

Basic Pie Crust

2 cups flour

1 teaspoon salt

2/3 cup shortening

5-7 tablespoons ice water

1. In a medium bowl, combine flour and salt.
2. Using pastry blender or fork, cut shortening into flour until mixture resembles coarse crumbs.
3. Sprinkle water onto flour mixture, one teaspoon at a time. Toss and mix lightly with a fork. Add water until dough is moistened just enough to form a ball when lightly pressed together.
4. Shape dough into two balls. Flatten each ball to 1/2 inch thickness, rounding and smoothing edges.
5. On lightly floured surface, roll from center to edges into 11 inch circles.

To form and bake single-crust pie shells.

- Fit pastry into pie plate
- With scissors, trim excess dough. Leave a 1/2 to 1 inch edge.
- Flute edges.
- Prick bottom and sides with fork.
- Bake 450° for 10-12 minutes.

Yield: Two 9" pie shells

To form and bake double crust pie

- Fit bottom crust into pie plate
- Roll second crust and set aside
- Fill bottom crust with desired filling
- Lay top pastry by rolling it over rolling pin; unroll loosely over filling.

- Trim both crusts, leaving a 1/2 inch edge.
- Tuck top crust under edge of lower crust to seal in the filling.
- Flute edge of pastry
- Cut vents in top crust to allow steam to escape and to minimize bubbling over of the filling
- Sprinkle top with sugar
- Bake at 400° for 50-60 minutes

Yield: 1 two-crust 9" pie.

Fruit Pies

1. Use 4-6 cups fruit per 9 inch pie.
2. Use 1 tablespoon flour for each cup of fruit.
3. Use approximately 1 cup of sugar for every 4 cups of fruit. (This varies with tartness of fruit and personal tastes.)
4. Cinnamon compliments most fruit pies. A "pinch" of nutmeg (1/8 teaspoon) is a mysterious spice that subtly enhances the taste.
5. Tart apples such as Granny Smith, Pippin, Macintosh make the best apple pies.
6. The best pie cherries are grown in Door County, Wisconsin and southern Michigan. Adjust sugar to taste. Almond extract enhances cherry pie. Try 1/4 teaspoon per pie.
7. Many fruits blend together well and make splendid flavor combinations.
 - Peaches and blueberries
 - Apple and cranberries
 - Blueberries, blackberries, raspberries and strawberries
 - Rhubarb and strawberry

Rhubarb is a "special needs" pie. Increase sugar to 1 1/3 cup for every 4 cups of fruit. Increase flour to 1 1/2 tablespoons for every cup of fruit. 1/2 teaspoon grated orange rind compliment the rhubarb.

Simple Garden Salads

4 cups coarsely torn greens

(romaine, leaf, iceberg, or bibb)

2 cups bite size chunks of veggies or fruit

(tomatoes, cucumbers, carrots, radishes, onion OR apples, strawberries, raspberries, or raisins)

4 tablespoons chopped nuts, (optional)

(walnuts, almonds, pecans, sunflower seeds)

1/2 cup grated or crumbled cheese (optional)

(bleu, feta, parmesan, Swiss, cheddar)

1/4-1/2 cup dressing

1. Gently wash and tear lettuce. Pat dry and wrap in a clean towel. Refrigerate for 1/2 hour to "crisp" lettuce.
2. To serve, garnish with desired compliments. Serve dressing on the side.

Yield: 2 main course salads or 4 small salads.

House Dressing

1/3 cup sour cream
1/3 cup yogurt
1/2 cup mayonnaise
1/4 cup Parmesan cheese
1/2 cup buttermilk
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
3/4 teaspoon fresh lemon juice
3/4 teaspoon black pepper
3/4 teaspoon paprika

Combine all ingredients and mix until smooth.

Yield: 2 cups

Pecan Garlic

1/4 cup red wine vinegar
3 teaspoons minced fresh garlic
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon sugar
3/4 cup olive oil
1/4 cup chopped pecans

Combine all ingredients and mix until smooth.

Yield: 1 & 1/4 cups

Roast Beef & Swiss Tortilla Rounds

4 8-10" flour tortillas
4 tablespoons Caesar salad dressing
4 large lettuce leaves, torn to fit shell
4 oz. Thinly sliced deli roast beef
4 slices Swiss cheese
2 teaspoons diced red onion

1. Spread 1 tablespoon dressing on each tortilla, covering entire surface.
2. Top each with lettuce leaf, roast beef, cheese and onions.
3. Tightly roll-up each tortilla. Chill.
4. Cut each roll-up into 6 slices. Insert fancy toothpick into each round to serve.

Yield: 24 appetizers

Vegetable Dip

1 cup mayonnaise or 8oz. cream cheese
1 cup sour cream
1 clove garlic, minced
1 tablespoons dry herbs or
1/4 cup finely chopped fresh herbs

Blend all ingredients together. Chill at least 2 hours.

Yield: 2 cups dip

Herb suggestions: dill, parsley, basil, oregano, thyme, paprika, chives.

Other flavor burst ideas:

- 1/2 cup crumbled feta or blue cheese
- 1/4 cup finely chopped pecans or walnuts
- 1/4 cup finely chopped sun-dried tomatoes, roasted peppers or fresh chopped bell peppers.

Stuffed Mushrooms

24 mushrooms, cleaned and stemmed
8oz. seafood (imitation crab)
8oz. cream cheese
1/2 cup crushed croutons
1 tablespoon lemon pepper
1/2 teaspoon garlic
1/4 cup parmesan cheese
1/2 teaspoon paprika

1. Mix all ingredients in medium bowl. Blend until smooth,
 2. Shape filling into balls.
 3. Fill each mushroom cap with a ball filling.
 4. Bake at 350° for 10-15 minutes.
 - 5.

Yield: 24 stuffed mushrooms

Stuffed Cherry Tomatoes

24 cherry tomatoes
8 oz. cream cheese
1/4 cup mayonnaise
1/4 cup bacon bits (real bacon is best)
1/4 cup finely chopped onion
2 tablespoons parsley
3 tablespoons parmesan cheese

1. Cut top off each cherry tomato. Scoop out pulp. Invert cherry tomato shells on paper towels to drain.
2. Combine all other ingredients and beat at medium speed until mixture is light and fluffy.
3. Spoon or pipe mixture into tomato shells.
4. Serve chilled.

Yield: 2 dozen

Fantastic Fudge

- 1 c. evaporated milk**
- 2 c. sugar**
- 1/2 c. butter**
- 1 1/2 c. mini-marshmallows**
- 1 c. milk chocolate chips**
- 1 c. semi-sweet chocolate chips**
- 1 oz. bittersweet chocolate**
- 1/2 c. walnuts**
- 1 tsp. vanilla**

1. Generously butter a 9" pan. Set aside.
2. In a large heavy saucepan over medium heat, combine milk, sugar and butter. Bring to a boil, stirring constantly. Boil and stir for 5 minutes.
3. Remove from heat; stir in marshmallows until melted. Add the chocolates one at a time and stir until melted. Stir in vanilla and nuts.
4. Immediately pour into prepared pan. Let sit at room temperature until cool.
5. Cut into 1" squares. Store in air tight container.

Banana Bread

- 2 c. flour**
- 2/3 c. sugar**
- 2 tsp. baking powder**
- 1/4 tsp. baking soda**
- 1/2 tsp. salt**
- 2 eggs beaten**
- 1 c. mashed bananas**
- 1/3 c. salad oil**

1. Preheat oven to 350 degrees. Lightly grease a 8 1/2 X 4 1/2 X 2 1/2 loaf pan.
2. Measure all dry ingredients into a mixing bowl. Set aside.
3. Put eggs, mashed bananas & oil into another mixing bowl and blend together.
4. Quickly blend liquid ingredients into the dry ingredients. Stir only until moist. Batter will be lumpy.
5. Pour into prepared pan.
6. Bake at 350 degrees for 45-55 minutes.

Muffins

2 c. flour
1/4 c. sugar
1 tsp. Salt
2 1/2 tsp. baking powder
2 eggs
4 t. melted butter
1/2 c. fruit, nuts, or chips

1. Preheat oven to 400 degrees. Lightly grease muffin pan.
2. Measure all dry ingredients into a mixing bowl. Add desired fruit, nuts, or chips.
3. Assemble eggs, melted butter & milk in separate bowl and mix together.
4. Quickly blend liquid ingredients into the dry ingredients. Stir only until moist. Batter will be lumpy. (*Over stirring will cause muffins to be tough & have tunnels*).
5. Fill muffin pans 2/3 full.
6. Bake at 400 degrees for 20-25 minutes.

Yields 12—3" muffins

Scones

2 c. flour
2 1/4 tsp. baking powder
2 tsp. baking powder
2 tsp. sugar
1/2 tsp. salt
5 t. butter
2 eggs
1/3 c. cream
1/2 c. currents or any other fruit, nuts or chips

1. Preheat oven to 450 degrees.
 2. Mix all ingredients together.
 3. Cut batter into mixture with a pastry blender or knife until it looks like coarse cornmeal.
 4. In separate bowl, blend eggs & cream.
 5. Quickly pour liquid ingredients into dry ingredients. Combine with only a few strokes.
 6. Turn out onto a floured surface & shape into 6"-8" round, about 1 1/2" thick.
 7. Cut into 6-8 wedges.
- (continued on page 17)*

Scones (continued)

8. Place on un-greased cookie sheet.
9. Blend with reserved egg.
10. Bake at 425 degrees for 12-15 minutes.