

# 5th Annual Friends of Team Cunningham Fall Recipe Collection



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## Thank you!

Thank you to all of our 5th Annual Friends of Team Cunningham Fall Recipe Collection contributors!

We at Cunningham Realty Group WI (CRG) appreciate your contributions to this recipe collection and this opportunity to get to know some of your favorite holiday treats. We are excited to try out these recipes during the upcoming holiday season!

We would like to congratulate the winners of the TeamCunninghamWI.com drawing! Tracy Busian won the gift basket, and Carley Johnson won the \$25 Gift Card of her choice (Walmart, Target, or Amazon).

Visit [TeamCunninghamWI.com](http://TeamCunninghamWI.com) for info on future drawings, contests, and events, and check back frequently for other Team Cunningham updates!



# Appetizers and Hors d'Oeuvres

## **HOT SPINACH AND ARTICHOKE DIP**

### Ingredients

1 (8 ounce) package cream cheese, softened	¼ cup mayonnaise
¼ cup grated Parmesan cheese	¼ cup grated Romano cheese
1 clove garlic, peeled and minced	½ teaspoon dried basil
¼ teaspoon garlic salt	salt and pepper to taste
1 (14 ounce) can artichoke hearts, drained and chopped	
½ cup frozen chopped spinach, thawed and drained	
¼ cup shredded mozzarella cheese	

### Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish. Mix cream cheese, mayonnaise, Parmesan cheese, Romano cheese, garlic, basil, garlic salt, salt, and pepper together in a medium bowl. Gently stir in artichoke hearts and spinach. Transfer the mixture to the prepared baking dish; top with mozzarella cheese. Bake in the preheated oven until bubbly and lightly browned, about 25 minutes.

Contributed Fall 2023 by Josh Schaub adapted from All Recipes

## **FIRE AND ICE PICKLES**

### Ingredients

1 gallon jar of pickles	4 Cups of Sugar
1 tbsp of Chopped Garlic	1 tbsp of Ground Red Pepper
1 tbsp of Tabasco	

### Directions

Take a 1 gallon jar of pickles, drain the juice and rinse the pickles. Cut the ends off of the pickles, then slice the pickles in half lengthwise, then slice the pickles the other way 3 to 4 times. This should give you 6 to 8 chunks per pickle. Put all the chunks back into the empty jar. Add sugar, chopped garlic, ground red pepper, and tabasco to the jar. Mix all of the ingredients together and let stand on the countertop for 3 hours. Rotate often to ensure sugar melts, then place in the refrigerator.

Contributed Fall 2019 by Mark Jennings

## **COWBOY CAVIAR**

### Ingredients

2 cans black beans, drained and rinsed  
3/4 can of chickpeas, drained and rinsed  
1 small can of shoepeg corn, drained and rinsed

1 clove of garlic, minced  
Green onions, chopped  
A few dashes olive oil

### Directions

Season with ground black pepper, seasoning salt, or your favorite flavors. Chill and serve with pita chips, bagel crisps, tortillas, on top of a salad, or just use a spoon and enjoy!

Contributed Fall 2019 by Christina Watkins

## **OKTOBERFEST DIP**

### Ingredients

1 lb bratwurst split out of casings  
1/4 tsp garlic powder  
2 8oz bags of shredded cheddar cheese  
Salt, pepper, and crushed red pepper, to taste

1/4 c chopped green onions  
1 package of cream cheese  
5 cans of your beer of choice  
(1 for the recipe, 4 for you)

### Directions

Brown off the bratwurst with the garlic powder and drain the meat. Add to the crock pot. Add in the cheese, cream cheese (diced up), beer and salt, pepper and crushed Red pepper. Turn the crockpot on low, stirring occasionally until all melted together.

Contributed Fall 2019 by Trent Cunningham

## **SWEET AND SALTY ULTIMATE FALL SNACK**

### Ingredients

2 cups M&Ms

2 cups candy corn

3/4 cups roasted salted peanuts

### Directions

Mix together in a bowl and enjoy. Sometimes I mix in some fat free popcorn and call it eating healthy.

Contributed Fall 2019 by Kay Hebert

# Soups and Chilis

## **FRENCH ONION SOUP**

### Ingredients

½ cup unsalted butter

4 cups sliced onions

2 tablespoons dry sherry

1 pinch salt and pepper to taste

4 slices provolone cheese

¼ cup grated Parmesan cheese

2 tablespoons olive oil

5 cups beef broth

1 teaspoon dried thyme

4 slices French bread

2 slices Swiss cheese, diced

### Directions

Gather all ingredients. Melt butter with olive oil in an 8-quart stock pot over medium heat. Add onions to butter and continually stir until tender and translucent. Do not brown the onions. Add beef broth, sherry, and thyme. Season with salt and pepper. Let simmer for 30 minutes. Meanwhile, preheat the oven's broiler. Ladle soup into oven-safe serving bowls and place one slice of bread on top of each (bread may be broken into pieces if you prefer). Layer each slice of bread with a slice of provolone, 1/2 slice diced Swiss and 1 tablespoon Parmesan cheese. Place bowls on a cookie sheet and broil in the preheated oven until cheese bubbles and browns slightly, 2 to 3 minutes. Serve hot and enjoy!

Contributed Fall 2023 by Gretchen Cunningham, Cunningham Realty Group WI

## BUTTERNUT SQUASH SOUP

### Ingredients

2 tbsp olive oil  
2 carrots, peeled and finely chopped  
(about 3/4 c)  
1 medium butternut squash,  
peeled and diced (about 5 c)  
4 c vegetable broth  
1/2 tsp garlic powder  
1/4 tsp cinnamon

1 small yellow onion, finely chopped  
1/4 tsp salt  
1 large sweet potato,  
peeled and diced (about 3 c)  
1 can full fat coconut milk  
1/4 tsp ground ginger  
1/8 tsp ground nutmeg

### Directions

In a large pot, warm the oil over medium heat. Add the carrot and onion, sprinkle with salt and cook for 5 minutes. Add the spices then stir together. Next add the diced squash and sweet potato to the pot then pour in the vegetable broth and bring to a boil. Reduce to a simmer and cover while allowing it to cook for about twenty minutes or until all of the veggies are very tender. Using an immersion blender or regular blender, puree the vegetables until a thick, smooth consistency is reached. Transfer mixture back to the pot then pour in the coconut milk. Stir to combine then cook until heated through, about 5 minutes.

Contributed Fall 2020 by Jennifer Gwiazda

## **CREAMY POTATO SOUP**

### Ingredients

25 small golden potatoes (peelings on and cut in halves or quarters)  
chicken broth to cover  
pepper to taste  
Salt, to taste  
8oz cake of cream cheese

### Directions

Boil the potatoes until soft.  
Leave the broth on and use an immersion blender to mash potatoes into the liquid peelings and all.  
Once they are completely incorporated into the broth, add your cream cheese (soup should still be hot), cut up somewhat and use the immersion blender again.  
Blend until smooth and creamy.  
Ready to serve.  
If refrigerated, the soup may become very thick as the cream cheese gets cold--no worries, heating it will bring it back to soup form.

Contributed Winter 2019/2020 by Frances Thurston

## **BUFFALO CHICKEN WING SOUP**

### Ingredients

1lb of Boneless Skinless Chicken Breast  
2 Family size cans of Cream of Chicken Soup  
2 Family size cans of Cream of Mushroom Soup  
3/4 Cup of Franks Buffalo Wing Sauce  
7 Cups of Milk

### Directions

Cook chicken breasts. Add other ingredients to a crockpot and turn on low. Once chicken is done cooking, shred the meat and place it into the crockpot. Cook until hot. Serve with rice, crackers, or rolls.

Contributed Fall 2019 by Mark Jennings



## YUMMY CHILI

### Ingredients

1 lb ground turkey thighs	1 lb ground turkey breast
2 cans (14 oz each can) diced tomatoes	1 can (14 oz) kidney beans
1 can (14 oz) white beans	6 oz tomato paste
32 oz chicken broth	1 large onion, finely minced
1 jalapeño pepper, chopped	1 green bell pepper, chopped
8 cloves garlic, finely minced	4 T chili powder
1 1/2 t cayenne pepper	2 t smoked paprika
1 t ground cumin	2 t dried oregano
2 t brown sugar	2 t cocoa powder
1/2 t salt	4 T olive oil
2 c Sharp Cheddar shredded (for serving)	8 T sour cream (for serving)

### Directions

In a large Dutch Oven, heat 2 tbsp of olive oil. Add onion, garlic and both types of peppers and cook over medium heat stirring occasionally for 10 minutes. In a medium sauté pan, heat the remaining 2 tbsp of olive oil and add ground turkey thighs and breast. Cook, stirring constantly and breaking up the big chunks with a fork until the liquid evaporates and meat is thoroughly cooked and slightly brown, about 7-10 minutes. Add cooked meat into the pot with the onion and pepper mixture. Pour in diced tomatoes and beans. Dilute tomato paste with 1 cup of chicken broth and add into the pot. Add chili powder, cayenne pepper, smoked paprika, oregano, cumin, brown sugar, cocoa powder, the remaining chicken broth and ½ teaspoon of salt. Give everything a good stir, cover with a lid and reduce the heat to low. If it becomes too thick, add ½ cup of chicken broth. Simmer for 1 hour. Adjust the seasoning and serve immediately with shredded Cheddar cheese and a dollop of sour cream.

Contributed Fall 2019 by Richard Olson

## **FALL VEGETABLE SOUP**

### Ingredients

1 T olive oil	1 onion large, finely chopped
1 red bell pepper, seeded and chopped	1 small bunch of celery, chopped
¼ t red pepper flakes	Freshly ground pepper and salt, to taste
2 lbs butternut squash (peeled, seeded and cut into 2-4-inch pieces)	4 c (32 fl oz) vegetable stock
1 T fresh rosemary, minced	1 t ground or fresh thyme
15 oz cannellini beans, rinsed and drained	

### Directions

Sauteed onion, celery and bell pepper in olive oil for about 5-10 minutes. Add all other ingredients except beans and bring to boil. Add beans and simmer for as long as it takes for squash to soften. Serve with your choice of bread.

Contributed Fall 2019 by Frances Thurston

## **SCOTT'S BEER CHILI**

### Ingredients

1.25 lb hamburger (grilled)	2 cans chili beans
2 cans diced tomatoes	½ c corn
½ can beer	1 T paprika
Pinch of black pepper	Pinch of seasoned salt
1-2 T chili powder	2-3 T brown sugar

### Directions

Grill the hamburger. Cut up the hamburger and put it in a pot (I use a Lodge cast iron pot) with other ingredients. Slow cook on the grill for 3-4 hours. Stir and turn the pot every ½ hour.

Contributed Fall 2019 by Scott Cunningham, Cunningham Realty Group WI

# Entrees and Side Dishes

## **SALMON AND VEGETABLE LASAGNA**

### Ingredients

3 tablespoons olive oil  
1 teaspoon salt  
1 teaspoon dried oregano  
1 large yellow onion, peeled, halved and thinly sliced  
1 red bell pepper, seeds and ribs removed, halved and thinly sliced  
1 cup carrots, coarsely shredded or thinly sliced  
3 cups baby spinach leaves, washed and patted dry  
3 cups cooked salmon (about 1 ½ pounds) skin and bones removed  
2 garlic cloves, minced or pressed  
3 tablespoons butter or margarine ½ cup all-purpose flour  
3 cups milk ¾ cup finely grated Parmesan cheese, divided  
6 to 9 no-boil lasagna noodles (enough to make 3 layers in pan)  
1 ½ cups mozzarella cheese, grated  
1 large or 2 medium tomatoes, coarsely chopped and drained on paper towels

### Directions

Preheat oven to 400°F. In a large skillet, heat olive oil over medium heat. Add sliced onions, red pepper and carrots and sauté until vegetables soften, about 10 minutes, stirring occasionally. Add spinach leaves and stir just until wilted, then gently mix in salmon, breaking it up into flakes. Remove from heat and set aside. In the meantime, melt butter or margarine in a medium saucepan over medium heat; add garlic and cook for about 1 minute. Add the flour and cook, stirring, for about 2 minutes, then slowly mix in milk. Cook, stirring constantly, until sauce thickens and just comes to a boil. Remove sauce from heat and stir in ½ cup of Parmesan, salt, pepper, thyme, oregano and nutmeg. Soak no-boil lasagna noodles in a dish of hot water until they begin to soften, about 10 minutes. To assemble: Spray a 9" square baking dish with cooking spray. Spoon in ¾ cup of sauce and place 2 or 3 no-boil noodles on top of sauce. Layer half of the salmon-vegetable mixture, ¾ cup sauce, ½ cup mozzarella and 2 or 3 more noodles. Spread the chopped tomatoes evenly over the noodles, then repeat the layer once more - salmon mixture, sauce, mozzarella and ending with 2 or 3 noodles. Top with remaining sauce, 1 cup mozzarella and 1 cup Parmesan. Bake 20 to 30 minutes, or until golden brown and bubbly. Let lasagna stand at least 15 minutes before serving.

Contributed Fall 2023 by Tracy Busian

## **EASY EGG BAKE**

### Ingredients

### Directions

1 can of crescent rolls - press into bottom of 9 x 13 pan (greased). Brown 1 pound of pork sausage (can be hot or mild). Pour the sausage over the crescent rolls. Whisk 8 eggs and 1 TBSP of oregano. Pour over sausage/crescent rolls. Add additional toppings as desired - mushrooms, onions, peppers, spinach, etc. Top with shredded cheese and cook for 35-40 min at 325.

Contributed Fall 2023 by Aimee Charbonneau

## **BEER BRATS**

### Ingredients

¼ medium onion

½ teaspoon garlic powder

Brats

Beer

### Directions

Grill brats until done (or close to done). Put in crock pot and cover w/beer. Slice ¼ medium onion and put in crock pot. Add ½ teaspoon Garlic Powder. Cover w/lid and cook on low for 2-4 hours.

Contributed Fall 2023 by Scott Cunningham, Cunningham Realty Group WI

## **BRAT FAJITAS**

### Ingredients

Brats	1 medium onion
2 bell peppers	8-10 mushrooms
1 tablespoon oil	1 tablespoon black pepper
1 teaspoon garlic salt	seasonings, to taste

### Directions

Get 4-5 quality brats and cut into bite-sized pieces (My favorites are “Packers Brats” bought at Louie’s. Finer Meats in Cumberland, WI). Cut up 1 medium onion into slices. Cut up 2 bell peppers into slices. Cut up 8-10 mushrooms into slices. Cook brats on flat-top grill (or frying pan on stove). In separate area of grill (or separate frying pan) cook veggies. On veggies, sprinkle 1 tablespoon oil, 1 teaspoon black pepper, 1 teaspoon garlic salt. (Seasonings to taste) When everything is done, mix it all together.

Contributed Fall 2023 by Scott Cunningham, Cunningham Realty Group WI

## **SIMPLE GRILLED CHICKEN**

### Ingredients

Grilled Chicken

### Directions

Light charcoal grill (We feel this gives the best taste). Lightly coat chicken with oil (Vegetable, Canola, etc.). Season Chicken (We like black pepper and seasoning salt. Sometimes use a BBQ seasoning). Have charcoal pushed to one side of grill and cook chicken on the other side (In-direct heat). Preferably, have heat 300-350 degrees. Depending on chicken you’re cooking, cook for 30-45 minutes until it reaches an internal temperature of 155-160 degrees. Then grill over charcoal for a couple of minutes on each side to get extra flavor from flames (It doesn’t hurt for it to flare-up as long as you don’t burn it). Have an internal temperature of 165 degrees before eating.

Contributed Fall 2023 by Scott Cunningham, Cunningham Realty Group WI

## STUFFED PEPPER CASSEROLE

### Ingredients

1 pound ground beef	2 cloves garlic, minced
1 small onion, chopped	2 large green peppers, chopped
14.5 oz can diced tomatoes	8 oz can tomato sauce
1/2 cup beef broth	1/2 cup long grain rice, uncooked
1 tablespoon Worcestershire sauce	1/2 teaspoon salt
1/4 teaspoon pepper	1 cup shredded mozzarella cheese

### Directions

Preheat the oven to 350°F. In a frying pan, add ground beef, minced garlic and onion and cook until beef is browned, about 10 minutes. Transfer the beef mixture into a 11x8 baking dish. Add chopped green peppers, diced tomatoes, tomato sauce, beef broth, uncooked long grain rice, Worcestershire sauce, salt and pepper on top of the beef. Mix to fully combine. Cover with aluminum foil and bake for 75 minutes, or until rice is soft. Take out of the oven, sprinkle mozzarella cheese on top and bake for 5 more minutes. Serve and Enjoy!

Contributed Fall 2023 by Gretchen Cunningham, Cunningham Realty Group WI adapted from Brooklyn Farm Girl

## **BROWN SUGAR SOY GLAZED CHICKEN**

### Ingredients

3 lbs boneless skinless chicken thighs

1/3 cup brown sugar

1 tablespoon oil

1 teaspoon dry ground ginger

Pinch of crushed red pepper flakes

Garnish -

1-2 tablespoons cornstarch to add to marinade to thicken and create a thick sauce to brush over cooked chicken

Sliced green onion

1/2 cup soy sauce

2 tablespoons garlic (fresh minced)

1 teaspoon sesame oil

1 tablespoon fresh ground chili paste

toasted sesame seeds

### Instructions

In a gallon zipper bag place chicken along with soy sauce, brown sugar, garlic, oil, ginger, chili paste, and crushed red pepper. Marinate for 30 minutes overnight. Preheat the oven to 375°F or grill to high. Bake chicken on a foil lined baking sheet at 375°F. For 30-40 minutes or until cooked to 170°F and charred on the edges or grill the chicken on the grill until the internal temperature is 170°F. Save the marinade and heat it in a saucepan by mixing cornstarch into the sauce before you turn on the heat, so its smooth, then heat it up until it's thick. Brush sauce over cooked chicken. Top chicken with sliced green onion and sesame seeds.

Contributed Fall 2023 by Gretchen Cunningham, Cunningham Realty Group WI

## **CRUNCHY BURRITO**

### Ingredients

Taco Meat

Shredded Cheese

Nacho/Tortilla Chips

Tortillas

Optional: Onions, Jalapeno Peppers, Sour Cream, Lettuce, Refried Beans, etc.

### Directions

Light flat top grill (or frying pan). Rub a small amount of water on the front & back of the tortilla and put it in the microwave for 10 seconds (or on the grill). *Note: Warm, moist tortillas will fold/roll easier and are less likely to tear.* Depending on the size of the tortilla you're using, fill with taco meat, cheese and whatever optional ingredients you like. Cover with Nacho/Tortilla Chips. Roll Burrito by tucking in sides and rolling it over. Lightly coat the hot grill (or frying pan) with oil. Set burrito flap-side down on grill/pan to brown and cook. Roll it over and cook the other side. The oil will help it brown and get a little crispy. The Chips give it a great crunch and flavor!

Contributed Fall 2022 by Scott Cunningham, Cunningham Realty Group WI

## **MEXICAN GRILLED PEPPERS**

### Ingredients

Large pepper (Green, red, etc.)

Taco Meat

Nacho Cheese

Shredded Cheese

Refried Beans

Diced onions (if desired)

### Directions

Wash pepper, cut off the top and clean out seeds and membrane. Put in baking dish with tin foil liner (I do 2 at a time and put them in bread pan). Fill pepper  $\frac{1}{2}$  with Taco Meat. Add 1 scoop of Nacho Cheese to top or Taco Meat. Fill with Refried Beans. Cover with Shredded Cheese. Optional: I also put a few diced onions on it. Bake in the oven or grill at 350°F until the pepper is done how you like. (I usually bake on grill for 30 minutes).

Contributed Fall 2022 by Scott Cunningham, Cunningham Realty Group WI



## **HOMEMADE SAUSAGE GRAVY**

1 lb ground spicy pork sausage  
1/3 c all-purpose flour  
1 t black pepper salt, to taste  
biscuits, for serving (optional)

1 T salted butter  
3 1/2 c whole milk  
pinch of red pepper flakes optional

### **Directions**

In a large skillet with deep sides, over medium-high heat, add the sausage. Brown and crumble the sausage, stirring occasionally until cooked through and there is no pink left, about 5 minutes. You will not drain the excess grease. Turn the heat to medium-low. Add the butter to the pan, stir it in to melt. Add the flour and stir it in so it gets absorbed in the fat and covers the sausage. Cook for 30 seconds, stirring constantly. Very slowly stream in the milk while stirring constantly. If you pour the milk in too fast it may form lumps. Continue to cook, stirring occasionally until it comes to a simmer and thickens, 3-5 minutes. Make sure to scrape the bottom and corners of the pan where the flour mixture may get stuck. Season with the black pepper and pepper flakes, if using, stir it in. Taste and adjust seasoning if necessary. I usually find I need to add a bit more salt. Serve over your favorite biscuits or use in another recipe.

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from The Country Cook

## RED LOBSTER CRISPY BRUSSELS SPROUTS

### Ingredients

#### Soy Ginger Glaze

1/2 c brown sugar

1 1/4 c reduced sodium soy sauce

3/4 c white granulated sugar

1 T minced fresh ginger

#### Brussels Sprouts

32 oz Brussels Sprouts

4 T olive oil

### Topping

1/2 c French's crispy fried onions

### Directions

#### Soy Ginger Glaze

This is best made the day before, or at least several hours before, the sauce will thicken as it cools. In a small saucepan combine brown sugar, white granulated sugar and soy sauce. Turn on medium to medium-high heat. You will need to stir constantly as this sauce reduces by  $\frac{1}{3}$  to  $\frac{1}{2}$ . Then add in ginger, give it a stir or two, and remove from the heat. This must cool completely or the sauce will not thicken. Store sauce in an airtight container, this will make a lot of sauce, it can be stored for up to 1 month.

#### Roasted Brussels Sprouts

Preheat oven to 400°F. Wash and cut the Brussels sprouts in half, pull off any yellowed leaves. Mix them in a bowl with the olive oil. Place the Brussels sprouts on a rimmed sheet pan and roast for 35 to 40 minutes. Shake the pan halfway through to brown the sprouts evenly. When ready to serve, portion some of the Brussels sprouts onto a plate, drizzle the soy ginger glaze, and then sprinkle on some of the crispy fried onions on top.

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from CopyKatRecipes

## **SCOTT'S POTATO SALAD**

### Ingredients

2 ½ lb potatoes

6 eggs

¼ c chopped onion

1 ½-2 c mayonnaise

1 T yellow mustard

½-¾ c chopped sweet pickles (not relish)

Salt, to taste

Paprika (optional)

### Directions

Boil potatoes with skins on until soft. Do not overcook. Cool. Hard boil eggs. Cool. Peel potatoes and eggs. Reserve 1 egg to slice for garnish. Cube potatoes and eggs. Mix together with pickles, salt, and onion. Add mustard and just enough mayonnaise to moisten. Top with sliced egg and sprinkle lightly with paprika, if desired. Yield: 6 cups. Note: Use real mayonnaise, not salad dressing.

Contributed Fall 2021 by Scott Cullen

## **CINDY'S CHEESY POTATOES**

### Ingredients

8 or 10 potatoes, cooked and sliced

1 c Velveeta cheese

½ c chopped onion

5 to 6 slices crumbled bacon

1 c Miracle Whip

### Directions

Cook and slice potatoes. Add Miracle Whip, Velveeta cheese, and onions. Bake in a 325°F oven for 1 hour. Add slices of crumbled bacon and bake with potatoes for the last 10 minutes before the dish is done.

Contributed Fall 2021 by Cindy Cullen

## **CHORIZO TACOS**

### Ingredients

Onions

Red, Yellow, and Green Peppers

Chorizo

Tomatoes (fresh or canned - I use canned because of the juices)

Tortillas

### Directions

Sauté the onions and peppers until tender then add the chorizo and cook until done and lastly add the tomatoes and cook until the tomatoes are heated up. Once all cooked, add to hard or soft shell tortillas with all the fixings.

Contributed Fall 2021 by Deirdra Wichtendahl

## **EGG-PUFFINS**

### Ingredients

Scrambled eggs

Tortillas

### Directions

Make scrambled eggs. Add scrambled eggs and any other ingredients as desired to a tortilla and wrap them up.

Contributed Fall 2021 by Shelly Black

## **4 INGREDIENT CHICKEN & RICE CASSEROLE**

### Ingredients

4 chicken breasts(or thighs

1 c uncooked rice

1 package Lipton onion soup

1 can (10 oz) cream of mushroom soup

### Directions

Preheat the oven to 325 degrees. Spray a 9x13 pan with cooking spray. Add chicken breasts and season with salt and pepper. Pour uncooked rice over chicken, sprinkle with onion soup mix. Combine soup and 1 1/2 cup water, pour over chicken. Cover and bake for 1 hour and 15 minutes.

Contributed Fall 2021 by Judy Berryman

## **GRILLED MEATLOAF**

### Ingredients

1 ½ # Ground Chuck

1/2 Tablespoon Black Pepper

1 Egg

Bacon

1 Tablespoon Seasoned Salt

½ Cup diced onions

10 Crushed Soda Crackers

### Directions

Heat up a charcoal grill. In large bowl mix all ingredients together. Spray 9"x9" cake pan really well. Press the meatloaf mixture into a cake pan really tightly. Take a knife and go around the insides of the cake pan and flip the meat loaf over onto a plate/cookie sheet. Put slices of bacon on top of meatloaf. Take meatloaf to a hot charcoal grill and put meatloaf on grill (Preferably not right above coals). Use in- direct heat. Cook until desired doneness. Depending on the temperature of your grill, and where you place the meat loaf on your grill, it may take 45 minutes-1 hour?) Excellent on the grill!

Contributed Fall 2021 by Scott Cunningham, Cunningham Realty Group WI

## **GRILLED STEAK BITES**

### Ingredients

1 1/2 lbs steak cut into small cubes

2 tablespoons butter

salt and pepper to taste

1 tablespoon olive oil

2 teaspoons minced garlic

½ teaspoon Crushed Pepper Flakes

### Directions

Heat olive oil in a large pan over high heat. Season the steak with salt and pepper to Taste. Cook for 3-4 minutes (Or how well done you want your steak-it cooks quick), stirring occasionally, until golden brown. Repeat with remaining meat if needed. Add the butter and garlic to the pan; cook for 1-2 minutes, stirring to coat the meat in the sauce. I do ours on our flat top grill and they turn out great. Steak cooks really fast if they're smaller bite-size cubes.

Contributed Fall 2021 by Scott Cunningham, Cunningham Realty Group WI

## **SIMPLE CHICKEN WINGS**

### Ingredients

Wings (Thawed)

2 Tablespoons Oil

1 Teaspoon Black Pepper (Or to taste)

1 Teaspoon Garlic Salt (Or Seasoned Salt)

### Directions

Since getting a flat-top grill this might be my favorite! Once the wings are thawed, dry them with paper towels. Heat grill to medium-high temp. Spread oil on a grill large enough to coat the area you'll be using to cook. Put wings on the grill so they're not piled up. Season w/ Black Pepper & Garlic Salt. Cook 3-5 minutes/side (or until they get to the proper temperature for chicken). By drying the wings and cooking in oil at a high temperature they get almost as crispy as if they were deep fried. Plus, healthier!

Contributed Fall 2021 by Scott Cunningham, Cunningham Realty Group WI

## **BREAD HOT DISH**

### Ingredients

1 lb pork sausage

1 lb hamburger

2 c of celery

1 large onion

8 slices of white bread

2 eggs, well beaten

1 can cream of mushroom soup

1 can cream of chicken soup

1 1/2 c of hot water

### Directions

Brown meat, celery and onion. Tear bread into bite size pieces and put into a large baking dish. Add soups and water, eggs and meat mixture. Salt and pepper to taste. Bake at 325°F for 2 hours. Serves 6.

Contributed Fall 2020 by Donna Hauth

## **LEMON-PAPRIKA CHICKEN**

### Ingredients

4 whole chicken breasts, skinned and boned

### Sauce

2 sticks butter

1/2 c lemon juice

1 1/2 tsp salt

1 1/2 tsp paprika

1 t dried oregano

1/2 tsp garlic

1/2 tsp pepper

### Directions

Preheat the oven to broil. Melt butter in a pan over low heat, add the rest of the sauce ingredients. Place chicken breasts in a shallow baking dish; pour sauce over chicken. Broil for 30-35 minutes or until done, turning occasionally to coat well with sauce. Serve over rice or noodles, and drizzle pan drippings for delicious flavor. If using breasts with bone in and skin on add additional cooking time to cook thoroughly.

Contributed Fall 2020 by Christine Wucherphennig

## **HOMEMADE CHICKEN ALFREDO**

### Ingredients

1 rotisserie chicken, pulled off the bone

1 stick of butter

8 oz cream cheese

16 o shredded parmesan cheese

16 oz heavy whipping cream

minced garlic

garlic powder

### Directions

Put butter and cream cheese in a medium size pot and melt down, stirring with a whisk. Once mostly melted, add heavy whipping cream. Continue to stir with a whisk until fully combined and warm. Add minced garlic and garlic powder to taste. Once all combined, add cream cheese and stir with a spoon until fully melted. Pour over chicken and your favorite noodles (I prefer penne). Serve with garlic cheese bread. Stores in the freezer nicely. Reheat on the stove or in the microwave.

Contributed Fall 2020 by Jess Bibeau

## **WHITE HOUSE CHICKEN**

### Ingredients

1/2 cup basmati rice

2 chicken breasts

### Sauce

1 can cream of chicken soup

1/2 cup mayonnaise

1 tsp lemon Juice

1/2 tsp curry powder

### Topping

1/2 cup shredded cheese

1/2 cup buttered bread crumbs

### Directions

Preheat the oven to 350 °F and grease the casserole pan. Cook rice and spread on the bottom of the casserole pan. Place the chicken (cooked and shredded) on top of the rice. Mix the sauce ingredients and cover the chicken and rice. Top with cheese and breadcrumbs, and bake for 25 minutes.

Contributed Fall 2020 by Amy Rayburn

## **JELLO SALAD**

### Ingredients

2 small boxes jello (e.g. orange)

2 small cans fruit (e.g. mandarin oranges)

2 small boxes vanilla pudding (NOT instant)

12 oz Cool Whip

### Directions

Mix together. Add to 4 1/2 cups of warm water and bring to a boil (do not boil).

Put in the fridge for 4-6 hours. Add mandarin oranges and add Cool Whip. Mix well.

Note: Any flavor of jello will work as long as it matches the fruit used (I have used strawberries and raspberries)

Contributed Fall 2020 by Roxanne Woodford, Cunningham Realty Group WI



## **GRANDMA ELAINE'S HOTDISH**

### Ingredients

1 stick of butter	1 small to medium onion
1 c spaghetti-cut macaroni	1 lb hamburger
1 can tomato soup	3/4 c parmesan cheese
1 can corn drained	

### Directions

Cook macaroni and drain. Brown hamburger and drain. Saute onion in butter. Mix all ingredients together in a casserole dish and bake at 350°F for 30 minutes. Quick, easy and always a favorite!

Contributed Fall 2020 by Roxanne Woodford, Cunningham Realty Group WI

## **GRANDMA ELMER'S BBQ**

### Ingredients

1 large, heaping plate of cut up roast beef, pork, or combination of both - fully cooked	
1 large bunch of celery, diced	1 large onion, diced
1 T butter	1 large bottle ketchup
4 T cider vinegar	4 heaping tbsp brown sugar
3 T prepared mustard	Juice of 2 lemons
4 T Worcestershire sauce	Salt
Pepper	Paprika

### Directions

Fry celery and onion in butter. Put all of the above in a large pot and add ketchup, cider vinegar, brown sugar, prepared mustard, lemon juice, worcestershire sauce, salt, pepper, and paprika. Cook for 1 hour at low heat, stirring often. Be careful - it burns easily.

Contributed Winter 2019/2020 by Jill Lehmann

## **MISSISSIPPI POT ROAST**

### Ingredients

3 lbs Chuck roast  
1 packet au jus mix  
Pepperoni peppers  
Onions (optional)

1 packet ranch dressing mix  
1/4 c butter  
Garlic

### Directions

Add Chuck roast and season with the ranch and au jus packets. Cut the butter into pieces and place on top of the roast. Add at least 5 cloves of garlic and pepperonis, or as many as you'd like. For added pepperoni taste, pour 1/2 cup of pepperoni juice in. Slow cook for 8 hours.

Contributed Winter 2019/2020 by Liz Nielsen

## **BARBECUE BURGERS**

### Ingredients

1 lb ground chuck  
1/8 c diced onions  
1/4 c barbecue sauce (e.g. Cookies)

1/8 c diced green peppers  
1/8 cubed/shredded cheddar cheese  
8 crushed soda crackers

### Directions

Mix all together and form into 1/4 lb patties. Grill until done.

Contributed Winter 2019/2020 by Scott Cunningham, Cunningham Realty Group WI

## **BACON-WRAPPED CHICKEN BREASTS**

### Ingredients

Bacon

Cream of mushroom soup

Chicken breasts

Cream of celery soup

### Directions

Wrap the chicken breasts with the strips of bacon and lay them in a cake pan. Pour the soups over the bacon wrapped chicken breasts. Bake in the oven at 350 °F for about an hour or until chicken is cooked through.

Contributed Winter 2019/2020 by Norbert Lehmann

## **MISSISSIPPI POT ROAST**

### Ingredients

1 3/4 lb chuck roast

1 packet au jus gravy mix

4-5 pepperoncini peppers

1 packet ranch dressing mix

1/4 c butter

### Directions

Place beef in a slow cooker. Add mixes, top with butter and peppers. Cook on low for 8 hours. Serve with mashed potatoes.

Contributed Fall 2019 by Kristin Gibson

## **GRANDPA'S CHICKEN SALAD**

### Ingredients

Shredded grilled chicken breast

Bread & Butter pickles, finely chopped (amount to your taste)

Onions, finely chopped

Lite Miracle Whip or Mayo (to desired taste and consistency)

### Directions

Prepare ingredients. Mix ingredients together. Enjoy!

Contributed Winter 2019/2020 and Fall 2019 by Norbert Lehmann

## **POT PIE CASSEROLE**

### Ingredients

2 rolls of croissant sheet rolls  
2 cans cream of chicken soup  
1 lb pulled rotisserie chicken  
1 c water

2 c frozen hash brown potatoes  
12oz mixed vegetables  
½ tsp poultry seasoning

### Directions

In a 9 x 13 glass baking pan, spray the bottom and spread out the croissant roll sheet in the bottom of the pan. Bake at 350°F for 20 min. Let cool for 5 mins after baking. In a microwave-safe bowl, heat potatoes and mixed vegetables for about 3 mins with a little water. In a pot add chicken and let heat up until easily pulled apart. Add water, veggies, and potatoes. Stir until warm. Add cream of chicken, heat until hot. Add poultry seasoning. Mix well. Pour ingredients over the baked croissant sheet roll, spread out evenly. Apply another croissant sheet roll on top and bake for 25 mins, until the crust is golden brown. Allow to cool before eating.

Contributed Fall 2019 by Jess Bibeau

## **ZUCCHINI CASSEROLE**

### Ingredients

4 c shredded zucchini  
1 onion, chopped  
1 c instant rice  
1 packet spaghetti sauce mix  
salt and pepper to taste

1 lb ground beef  
1 clove garlic, minced  
1 lg can stewed tomatoes  
shredded cheese

### Directions

Brown hamburger with onions in a large pan. Add garlic and cook for 1 minute. Add the rest of the ingredients except cheese. Cook until the rice is tender. Serve topped with cheese.

Contributed Fall 2019 by Michelle Marquardt

## **ONE-POT SPANISH RICE AND BEANS**

### Ingredients

2 tablespoons olive oil	1 medium onion, diced
1 medium red bell pepper, diced	3 garlic cloves, minced
1 tablespoon ground cumin	1 teaspoon sweet paprika
1 teaspoon dried oregano	2 1/4 cups vegetable broth
1 1/2 cups basmati rice	1 tablespoon tomato paste
Salt to taste (I used 1/2 teaspoon)	1/4 cup chopped fresh cilantro
1 cup pimento-stuffed green olives, halved	1 15 oz can red kidney beans, drained and rinsed

### Directions

Coat the bottom of a large pot with oil and place it over medium heat. When the oil is hot, add the onion and bell pepper. Cook, stirring frequently, until the pepper softens a bit and the onion becomes translucent. Stir in the garlic, cumin, paprika, and oregano. Cook for about 1 minute more, until the mixture becomes very fragrant. Add the broth, rice, beans, and tomato paste. Turn up the heat to high and stir to fully dissolve the tomato paste. Bring the liquid to a boil, and then lower the heat so that it's just at a low simmer. Cover the pot and allow it to simmer for 15 to 20 minutes, until the rice is tender. Remove the pot from the heat and let it sit for 5 minutes with the lid on. Remove the lid and season the rice with salt to taste. Stir in the olives and cilantro. Serve.

Contributed Fall 2019 by Gina Steinmetz (adapted from Connoisseurs Veg)

## **GRANDPA'S CHICKEN SALAD**

### Ingredients

Shredded grilled chicken breast (a salad shooter works well to shred it)  
Bread & Butter pickles, finely chopped (amount to your taste)  
Onions, finely chopped (a Pampered Chef Chopper works well to chop vegetables)  
Lite Miracle Whip or Mayo (to desired taste and consistency)

### Directions

Prepare ingredients. Mix ingredients together. Enjoy!

Contributed Winter 2019/2020 and Fall 2019 by Norbert Lehmann

## **STIR FRY**

### Ingredients

½ c water

⅓ c soy sauce

1 tsp ground ginger

½ tsp garlic powder

2 tbsp brown sugar

Mix ingredients in a frying pan. Thicken if desired.

Contributed Fall 2019 by Gretchen Cunningham, Cunningham Realty Group WI

## **ALFREDO SAUCE**

### Ingredients

½ c butter

1 c half and half or milk

Garlic powder

1 package (8 oz) cream cheese

⅓ c parmesan cheese

Black pepper

### Directions

Melt butter. Add cream cheese. Mix together. Add other ingredients. Stir or whisk together.

Contributed Fall 2019 by Scott Cunningham, Cunningham Realty Group WI

# Breads and Muffins

## **BANANA BREAD**

### Ingredients

1 ½ cups all-purpose flour  
1 teaspoon baking soda  
¼ cup butter, melted  
3 bananas, mashed

1 cup white sugar  
½ teaspoon salt  
2 eggs, beaten

### Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 7x3-inch loaf pans. Whisk flour, sugar, baking soda, and salt together in a bowl. Mix in melted butter and beaten eggs, then stir in mashed bananas. Pour batter into the prepared pans. Bake in the preheated oven until a wooden toothpick inserted into the center comes out clean, about 1 hour.

Contributed Fall 2023 by Josh Schaub adapted from All Recipes

## **PUMPKIN SPICE BREAD**

### Ingredients

3 c sugar  
4 eggs, lightly beaten  
3-1/2 c all-purpose flour  
1 t salt  
1 t ground nutmeg  
1/2 t ground cloves  
1/2 c water

1 c vegetable oil  
1 can (15 ounces) solid-pack pumpkin  
1 t baking soda  
1 t ground cinnamon  
1/2 t baking powder  
1/2 t ground allspice

### Directions

Preheat the oven to 350°F. In a large bowl, combine sugar, oil and eggs; add pumpkin and mix well. In a second bowl, combine the flour, baking soda, salt, cinnamon, nutmeg, baking powder, cloves and allspice; add to the pumpkin mixture alternately with water, beating well after each addition. Pour into two greased 9x5-in. loaf pans. Bake until a toothpick inserted in the center comes out clean, 60-65 minutes. Cool in pans for 10 minutes before removing to a wire rack to cool completely.

Contributed Fall 2022 by Mike & Maranda Gillen

## **PUMPKIN BREAD**

### Ingredients

2 c granulated sugar	1/2 c butter , softened
3 large eggs	2 t vanilla extract
15 ounces canned pumpkin	2 3/4 c all-purpose flour
1/2 t baking powder	1 1/2 t baking soda
1 t salt	3/4 t ground cinnamon
1/4 t ground cloves	1/4 t ground nutmeg
1/2 c milk	12 oz package chocolate chips

### Directions

Grease and flour two 9x5 in loaf pans. (I also like to line the bottom of the pans with wax or parchment paper.) Preheat the oven to 350°F. Add the sugar and butter to a mixing bowl and beat them with an electric mixer until well combined. Add eggs, pumpkin and vanilla and mix to combine. In a separate bowl mix together flour, baking powder, baking soda, salt, cinnamon, cloves, and nutmeg. Alternately add flour mixture, then milk to pumpkin mixture, starting and ending with flour. Fold in chocolate chips at the end. Pour the batter into prepared pans. Bake at 350°F for 45-55 minutes or until a toothpick inserted comes out clean. Cool for a few minutes in the pan before inverting onto a wire rack to cool. For mini loaves, check them around 35 min of baking, then every 5 min. after that (if they need it) until they are done.

Contributed Fall 2021 by Amanda Sedahl



## **BLUEBERRY MUFFINS**

### Ingredients

2 c flour	$\frac{2}{3}$ c sugar
1 tbsp baking powder	$\frac{1}{2}$ tsp salt
2 eggs	1 c milk
$\frac{1}{3}$ c butter or margarine, melted	1 tsp ground nutmeg
1 tsp vanilla extract	2 c fresh or frozen blueberries
Additional sugar	(if frozen, rinse and pat dry)
Additional butter or margarine, melted	

### Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. In another bowl, beat eggs. Blend in milk, butter, nutmeg and vanilla; pour dry ingredients and mix just until moistened. Fold in blueberries. Fill greased or paper lined muffin cups  $\frac{2}{3}$  full. Bake at 375 for 20-25 minutes. Brush tops with melted butter and sprinkle with sugar (yield 1 dozen)

Contributed Fall 2020 by Roxanne Woodford, Cunningham Realty Group WI

## **ZUCCHINI BREAD**

### Ingredients

3 eggs, beaten	1 tsp baking soda
2 c sugar	1 tsp baking powder
1 c vegetable oil	1 tsp salt
2 c grated zucchini	3 tsp cinnamon
3 tsp vanilla	1 c chopped nuts (optional)
3 c flour	

### Directions

Beat eggs. Add sugar, oil, zucchini, and vanilla. In a separate bowl, mix together flour, baking soda, baking powder, salt, and cinnamon. Stir into egg mixture. Stir in nuts. Pour into two (2) greased 5 x 9 loaf pans. Bake for 45-50 minutes in a 350°F oven.

Contributed Fall 2020 by Julie Amundson, Cunningham Realty Group WI

## **G'S CHEESY BISCUITS**

### Ingredients

2 c Bisquick	½ c shredded cheese
¼ tsp garlic powder	⅔ c milk
¼ margarine, melted	

### Directions

Mix Bisquick, milk, and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop dough by spoonfuls on an ungreased cookie sheet. Bake at 450°F for 8 to 10 minutes or until golden brown.

Mix margarine and garlic powder, and brush on biscuits before removing from the cookie sheet. Serve warm.

Contributed Fall 2020 by Norbert and Jill Lehmann

## **KUCHEN (STREUSEL COFFEE CAKE)**

### Ingredients

#### Streusel Topping

1 c brown sugar	4 tbsp flour
1 tsp ground cinnamon	2 tbsp butter
pecans	

#### Coffee Cake

3 c flour	1 ½ c brown sugar
2 tsp baking powder	1 tsp baking soda
2 eggs	¾ c sour cream
1 stick of butter	2 tsp vanilla

### Directions

Preheat the oven to 350°F. In a bowl, mix streusel topping ingredients together. In a separate bowl, mix coffee cake ingredients together. Spray a 9 x 13 pan with cooking oil. Put half of the coffee cake batter in the pan and cover with half of the streusel mix. Drop the remainder of the batter by the spoonful over the streusel mix. Bake for 30 to 35 minutes. Top with the remaining streusel mix and serve.

Contributed Fall 2020 by Norbert and Jill Lehmann

## **OVEN-READY BRAN MUFFINS**

### Ingredients

3 c unprocessed wheat bran  
1 c brown sugar  
2 ½ c white flour  
1 tsp salt  
2 c buttermilk

1 c boiling water  
½ c butter  
2 tsp baking soda  
2 eggs, beaten

### Directions

Mix 1 cup wheat bran with 1 cup boiling water; stir and let water absorb into bran. In a separate bowl blend sugar and butter. Measure and combine flour, baking soda, and salt. Combine the moist bran with the beaten eggs, the remaining 2 cups of bran, buttermilk, blended sugar-butter mixture, and the flour, soda and salt. Stir until well blended. At this point you can place the batter in the fridge for future use or bake at once. When preparing to bake, preheat the oven to 400°F. Stir batter well and spoon into prepared muffin tins. Bake for 15 minutes. Keep the remaining mixture in an airtight container for 2 to 4 weeks.

Contributed Fall 2019 by Gretchen Cunningham, Cunningham Realty Group WI (adapted from Hodgson Mills)

## **PUMPKIN BREAD**

### Ingredients

½ c sugar  
½ c cooking oil  
2 eggs  
1 c pumpkin  
1 ¾ c flour  
¼ tsp baking powder  
¼ tsp baking soda

1 tsp salt  
½ tsp cloves  
½ tsp cinnamon  
½ tsp nutmeg  
½ tsp allspice  
⅓ c water

### Directions

Add sugar to oil. Then add eggs, pumpkin, spices sifted with flour and water. Bake at 350°F for 1 hour. Makes one large loaf.

Contributed Fall 2019 by Jill Lehmann

## **ZUCCHINI BREAD**

### Ingredients

3 eggs	2 c sugar
1 c oil	2 tsp vanilla
2 chopped zucchini	1 c crushed, drained pineapple
3 c flour	2 tsp baking soda
1 tsp salt	1/2 tsp baking powder
1 1/2 tsp cinnamon	3/4 tsp nutmeg
1 c nuts	1 c raisins or dates

### Directions

Beat eggs. Add oil, sugar, and vanilla. Stir in zucchini & pineapple. Combine flour, baking soda, salt, baking powder, cinnamon, and nutmeg. Mix and add nuts and raisins or dates (optional). Bake 1 hour at 350°F. Makes 2 large loaves.

Contributed Winter 2019/2020 and Fall 2019 by Jill Lehmann

## **BANANA BREAD**

### Ingredients

2 cups flour	1 1/2 teaspoons baking powder
1/2 teaspoon baking soda	1/4 teaspoon cinnamon
1/8 teaspoon nutmeg	2 eggs
1 1/2 cups mashed bananas (5 medium)	1 cup sugar
1/2 cup cooking oil or melted butter	

### Directions

Grease a bread pan. Preheat the oven to 350 °F. Mix together dry ingredients. In a separate bowl mash bananas then add oil or melted butter and beaten eggs. Combine all ingredients in one large bowl.

In a bread pan bake for 55-60 minutes.

Contributed Winter 2019/2020 by Scott Cunningham, Cunningham Realty Group WI

# Cookies, Desserts, and Other Sweets

## **OATMEAL CHOCOLATE CHIP COOKIES**

### Ingredients

1 cup butter, softened	1 cup brown sugar
½ cup white sugar	2 eggs
1 teaspoon vanilla extract	1 ½ cups all-purpose flour
1 teaspoon ground cinnamon	1 teaspoon baking soda
1 teaspoon baking powder	1 pinch salt
3 cups old-fashioned oats	1 (12 ounce) bag semisweet chocolate chips

### Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Beat butter, brown sugar, and white sugar together until creamy. Add eggs and vanilla extract; stir to combine. Sift flour, cinnamon, baking soda, and baking powder together in a separate bowl; stir into butter-sugar mixture until thick and free of clumps. Gradually stir oats, 1 cup at a time, into batter until evenly mixed. Fold in chocolate chips. Scoop 1 to 2 tablespoons batter and drop onto prepared baking sheet. Repeat with remaining batter, keeping about 2 inches between each scoop. Bake in the preheated oven until edges of cookies are lightly browned, 9 to 10 minutes. Let cookies cool on the baking sheet before removing, 30 minutes.

Contributed Fall 2023 by Josh Schaub adapted from All Recipes

## **SCOTCHAROOS**

### Ingredients

6 cups Rice Krispies (set aside)	1 c white Kari syrup
1 c sugar	1 c peanut butter
1 c chocolate chips	1 c butterscotch

### Directions

6 cups of Rice Krispies, set aside. 1 cup white Kari syrup and 1 cup sugar to a boil, just a little though. Don't over do it or they'll get hard . Add 1 cup peanut butter stir, add Krispies mix and pour into a 9x13 butter dish top with 1 cup chocolate cups, 1 cup butterscotch melted spread on top. Cool and cut. Enjoy!

Contributed Fall 2022 by Betty Davis

## **WHIPPED CHOCOLATE BUTTERCREAM FROSTING**

### Ingredients

1 c unsalted butter, room temp	3 c confectioner's sugar
1/2 c natural cocoa powder	1/3 c heavy cream cold
1/8 t salt	2 t vanilla extract

### Directions

In a large bowl, add room temperature butter and beat with a hand mixer (or stand mixer) until creamy, about 1 minute. Add confectioner's sugar and cocoa powder, half at a time, and slowly mix until ingredients are fully combined. Then, whip at high speed for 1-2 minutes, or until light and fluffy. Add heavy cream, salt, and vanilla extract and whip for an additional 1-2 minutes, or until light and fluffy. Add additional heavy cream as needed to reach desired consistency. Pipe or spread frosting with a knife onto cupcakes and serve.

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from The Toasty Kitchen

## **SALTINE TOFFEE**

### Ingredients

40 saltine crackers	1 c unsalted butter
1 c packed light brown sugar	12 oz semisweet chocolate chips

Topping ideas: crushed nuts, crushed pretzels, candy cane pieces, M&Ms or Reese's, sprinkles, flake sea salt

### Directions

Preheat the oven to 425°F. Line a rimmed cookie sheet with aluminum foil. Fill the sheet with all 40 saltine crackers in a single layer. In a medium saucepan over medium-high, melt butter and brown sugar together and bring to a boil. Stir occasionally until combined and sugar is melted. Continue to boil undisturbed for 5 minutes. Remove from heat and pour caramel mixture over the cracker layer. Spread with a wooden spoon if needed to cover them evenly. Bake in preheated oven for 4-5 minutes, or until just bubbly. Remove from oven and sprinkle immediately with chocolate chips. When chips begin to melt, spread them over crackers with an icing spatula. If you plan on adding any topping, add them on at this point while the chocolate is still melted.

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from Amanda's Cookin'

## LEMON BARS

### Ingredients

3 c all-purpose flour 360g, divided 2 1/2 cups for crust and 1/2 cup for filling  
2/3 c powdered sugar 66g, for the shortbread, plus more for dusting  
1/2 t salt  
3 T lemon zest zest of three lemons  
8 eggs large, room temperature  
12 T unsalted butter melted, 170g  
3 c sugar 600g  
1 c lemon juice fresh, 240mL

### Directions

Heat oven to 350°F and line a 9x13 baking dish with parchment paper. Whisk together 2 1/2 cups of flour (300g) with the powdered sugar and salt, then pour in the melted butter and mix until combined. You can also do this using a stand mixer with a paddle attachment. If you'd like a dash of vanilla can be added in with the butter at this step. Sprinkle the dough into your lined pan and press down into a flat layer. Bake at 350F for about 20 minutes or until a light golden color. While the crust is baking add the sugar to a food processor and add the zest of three lemons. Pulse until the zest is fully incorporated and sugar is a light yellow color. If you don't have a processor just mince the zest and mix with the sugar in a bag or bowl. Add the sugar and remaining half cup of flour to a large bowl and mix well. You can sift together however and zesty sugar bits will need to get dumped out of the sifter as they might clog things up and not go through. Pour in the lemon juice and add the eggs then mix very well until completely combined.

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from John Kanell

## CARAMEL APPLES

### Ingredients

2 c sugar	1/4 c light corn syrup
1/2 c heavy cream	2 T unsalted butter
1/2 t pure vanilla extract	Kosher salt

6 medium very crisp apples (such as Honeycrisp, Red Delicious, Pink Lady or Granny Smith), well washed and dried  
Nonstick cooking spray, for the parchment

### Directions

Add the sugar, corn syrup and 1/2 cup water to a small saucepan over medium-high heat. Stir a few times before the sugar begins to boil to combine the ingredients. Attach a candy thermometer to the inside of the pan and bring the syrup to a boil. Cook until the syrup begins to turn an amber color, then swirl the syrup to even out the color. Continue to cook until the syrup is a deep amber and the thermometer reads between 375 and 380 degrees F, then remove from the heat. Carefully pour in the cream and gently whisk to combine. Stir in the butter, vanilla and a pinch of salt until smooth. Keep off the heat but keep the thermometer attached to the pan. Pierce the apples through the stem ends about halfway through with candy apple sticks. Line a baking sheet with parchment and lightly spray with nonstick cooking spray. When the temperature of the caramel reads around 190 degrees F, dip an apple, using the stick as a handle and swirling to coat completely. Allow excess caramel to drip off the bottom and use a spatula to help remove any large amount of caramel, as it will pool around the apple when you set it down to cool on the lined baking sheet. Repeat with the remaining apples, gently heating the caramel on the stovetop over low heat, stirring, if it gets too thick for dipping. Allow the caramel to set and cool completely before serving or wrapping apples, about 1 hour. *Note: To add toppings, dip apples in mini chocolate candies, shredded coconut, crushed cookies or chopped nuts immediately after coating with caramel.*

Contributed Fall 2022 by Gretchen Cunningham, Cunningham Realty Group WI adapted from Food Network



## **PUMPKIN BARS WITH CREAM CHEESE FROSTING**

### Ingredients

#### BARS

4 large eggs, room temperature  
1 c canola oil  
2 c all-purpose flour  
2 t baking powder  
1 t salt

1-2/3 c sugar  
1 can (15 oz) pumpkin  
2 t ground cinnamon  
1 t baking soda

#### ICING

6 oz cream cheese, softened  
1/4 c butter, softened  
1 to 2 T 2% milk

2 c confectioners' sugar  
1 t vanilla extract

### Directions

In a bowl, beat the eggs, sugar, oil and pumpkin until well blended. Combine the flour, cinnamon, baking powder, baking soda and salt; gradually add to the pumpkin mixture and mix well. Pour into an ungreased 15x10x1-in. baking pan. Bake at 350°F for 25-30 minutes or until set. Cool completely.

For icing, beat the cream cheese, confectioners' sugar, butter and vanilla in a small bowl. Add enough milk to achieve spreading consistency. Spread icing over bars. Store in the refrigerator.

Contributed Fall 2021 by Lisa Fields

## APPLE CINNAMON CHEESECAKE

### Ingredients

#### CRUST

1 1/2 c vanilla wafer crumbs  
1 t ground cinnamon

4 T brown sugar  
5 T butter

#### CHEESECAKE FILLING

24 oz cream cheese, softened  
3 T all purpose flour  
1 c sour cream  
1 t ground cinnamon

1 c sugar  
4 eggs  
2 t vanilla extract

#### APPLE CHEESECAKE FILLING

2 large apples, peeled and chopped  
1 t ground cinnamon

4 T light brown sugar  
a pinch ground nutmeg

#### CINNAMON CHEESECAKE FILLING

1/2 c brown sugar, lightly packed  
1 T ground cinnamon  
3 T flour  
3 T butter, melted

#### APPLE GARNISH, ON TOP OF CHEESECAKE

1 large apple, peeled and chopped  
1/2 t ground cinnamon  
a sprinkle of lemon juice

2 T light brown sugar  
a pinch ground nutmeg  
1 T butter

### Directions

Heat the oven to 325°F. In a small bowl, combine crust ingredients and mix well. Press mixture into the bottom and up the sides of a 9-inch springform pan. Bake crust for 10 minutes then remove and set aside.

Cover the outsides of the pan with aluminum foil and set aside. Reduce the oven heat to 300°F.

In a large bowl, mix the cream cheese, sugar and flour until combined (Use low speed to keep less air from getting into the batter, which can cause cracks). Scrape down the sides of the bowl. Add eggs one at a time, beating slowly and scraping the sides of the bowl after each addition. Add the sour cream, vanilla extract and cinnamon. Beat on low speed until well combined. Set aside.

In a medium sized bowl, toss together apples, brown sugar, cinnamon and nutmeg until apples are coated. Set aside.

In another medium bowl, whisk together brown sugar, cinnamon and flour. Stir in melted butter until combined.

Add about 1/3 of the apples to the bottom of the crust. Break apart the cinnamon mixture and sprinkle pieces over the apples, about 1/3 of the cinnamon mixture. Spread about 1/2 of the cheesecake filling over the cinnamon mixture. Add another 1/3 of the apples and cinnamon mixture to the top of the cheesecake filling. Spread remaining cheesecake filling over cinnamon and apples. Sprinkle remaining apples and cinnamon mixture over top of cheesecake.

Place the springform pan (covered with aluminum foil) inside another pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.

Bake for 1 hour and 30 minutes. Turn off heat and leave the cheesecake in the oven with the door closed for 30 minutes. Crack the oven door and leave the cheesecake in the oven for about 20 minutes.

Remove the cheesecake from the oven and chill until completely cool and firm.

To make the apple garnish for the top of the cheesecake, add chopped apples, brown sugar, cinnamon, nutmeg, lemon juice and butter to a pan. Stir together until the apples are well coated. Cook apples on medium heat until at desired tenderness, about 10 minutes.

Remove the cheesecake from the springform pan and place it on a serving plate. Add apples to the top of the cheesecake and drizzle the remaining sauce from the pan over cheesecake. Refrigerate until ready to serve.

Contributed Fall 2021 by Christa Ristow

## **CHOCOLATE CHIP BARS FOR A CROWD**

### Ingredients

3 c all-purpose flour - don't over measure  
1 t salt  
1 ¼ c firmly packed light brown sugar  
2 large eggs  
1 bag Semisweet Chocolate Chips

2 t baking soda  
1 c unsalted butter, room temperature  
½ c sugar  
2 t vanilla  
1 c Mini Chocolate Chips

### Directions

Preheat the oven to 350°F. Line a 13x18 sheet pan with parchment paper, spraying the parchment with non-stick cooking spray. Set aside. In another large bowl, using an electric mixer at medium speed, beat together the butter, and sugars for about 2 minutes or until it is smooth. Add the eggs and vanilla and mix on low speed until mixed in. Sift the flour, baking soda and salt over the wet mixture and mix together until just incorporated. Do not keep mixing - do not overmix. Add a bag of chocolate chips in and stir with a wooden spoon, again no overmixing, just until incorporated. Dough will be very thick. Spread thick cookie dough out evenly by dropping spoonfuls onto the baking sheet and spread out with fingers or it helps to spray a rubber spatula with non-stick spray. Dough will spread out while baking, so you don't have to get the corners and edges perfect and will appear like you don't have enough, but you will. Sprinkle mini chips to the top of the dough. Bake for 20 to 25 minutes or until golden brown. Cool in the pan on a wire rack. Makes 3-4 dozen bars depending how big you cut them.

Contributed Fall 2021 by Jessica Bibeau

## **BUTTERFINGER DESSERT**

### Ingredients

6-8 regular size Butterfinger candy bars  
Cool Whip, thawed

Angel Food cake, regular size, prepared  
Small package French Vanilla pudding,  
prepared

### Directions

Freeze candy bars. Crush to begin preparation. Mix pudding and Cool Whip. Fold in most of the candy bars. The rest are for the top. Break up the cake in a 9x13 cake pan. Pour pudding mixture on the first layer. Continue until cake and pudding are used. Press with a spatula until the mixture is level. Sprinkle with remaining crushed candy. Let dessert sit for at least an hour. The longer the better!

Contributed Fall 2020 by Pam Lee

## COUNTRY APPLE DUMPLINGS

### Ingredients

2 large Granny Smith apples,  
peeled and cored

2 10 oz cans crescent roll dough  
1 c butter

1 1/2 cups white sugar

1 tsp ground cinnamon

1 12 fl oz can or bottle Mountain Dew

### Directions

Preheat the oven to 350°F. Grease a 9x13 inch baking dish. Cut each apple into 8 wedges and set aside. Separate the crescent roll dough into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish.

Melt butter in a small saucepan and stir in the sugar and cinnamon. Pour over the apple dumplings. Pour Mountain Dew over the dumplings. Bake for 35 to 45 minutes in the reheated oven, or until golden brown.

Contributed Fall 2020 by Michael Gillen

## **APPLE PIE BITES**

### Ingredients

1/2 of 17.3 oz pkg puff pastry sheets (1 sheet, thawed)	1 1/2 C finely chopped apples (peeled or unpeeled)
2 tsp sugar	1/4 tsp ground cinnamon
10 vanilla caramels	3 tbsp heavy cream
Chopped & toasted pecans	Sea salt

### Directions

Preheat the oven to 400°F. Roll pastry into a 16x10 inch rectangle on a lightly floured surface; cut into 24 2 1/2 inch squares; put 1 square into mini-muffin pan cups.

Stir apples, sugar & cinnamon mixture together. Spoon into mini-muffin cups. Bake for about 15 minutes or until golden brown. Cool for 5 minutes in the pan. Carefully remove each bite from the pan.

Meanwhile, heat & stir caramels & cream over very low heat until all smooth. Drizzle over bites; sprinkle lightly with sea salt. Serve right away. (Shortcut: Use Smucker's sea salt caramel sauce instead - just heat & drizzle before sprinkling on toasted pecans)

Contributed Fall 2020 by Ginny Schimmel

## **DANDY CANDY**

### Ingredients

1/3 c honey	1/2 c crunchy peanut butter
1/2 c non-fat dry milk	

### Directions

Mix honey & peanut butter. Stir in dry milk a few spoonfuls at a time. Shape into log roll on waxed paper. Refrigerate. When cold, slice & serve. Makes about 24 pieces.

Contributed Winter 2019/2020 by Jill Lehmann and Fall 2019 by Michelle Marquardt

## **BROWNIES WITH ICING**

### Ingredients

#### Brownies

6 eggs

3 c sugar

1 c cocoa powder

1 c butter

1 1/2 c flour

1 tbsp vanilla

#### Icing

1/4 c butter

6 tbsp milk

1/2 tbsp vanilla

2 tbsp cocoa powder

2 1/4 c powdered sugar

### Directions

Preheat the oven to 350°F. Cream butter and sugar. Add eggs and vanilla and mix until smooth. Add flour and cocoa gradually. Mix well. Pour into a greased 9 x 13 pan and bake for 25-30 minutes or until a toothpick comes out clean.

Bring butter, cocoa powder and milk to a boil. Shut off heat. Add powdered sugar and vanilla and whisk until smooth. Spread over hot brownies right out of the oven.

Contributed Fall 2020 by Michelle Marquardt and Fall 2019 by Jill Lehmann

## **ENGLISH TOFFEE**

### Ingredients

1 c butter

2 tbsp water

1 c semi-sweet chocolate chips

1 1/4 c sugar

1/4 c almonds (slivered)

### Directions

Melt butter over medium heat. Stir in sugar and water and bring to boil. Add almonds and cook, stirring constantly until nuts are toasted and the sugar is golden. Pour mixture into a 10 x 15 buttered jelly roll pan & put chocolate chips on top. Let chips melt, and then spread them.

After candy has cooled completely, break into pieces & enjoy!

Contributed Fall 2020 by Gretchen Cunningham, Cunningham Realty Group WI

## GINGERBREAD COOKIES

### Ingredients

3/4 cup (170g) unsalted butter	3/4 cup (159g) brown sugar, packed
3/4 cup (255g) molasses	1 teaspoon salt
2 teaspoons cinnamon	2 teaspoons ground ginger
1/4 teaspoon allspice or cloves	1 large egg
1 teaspoon baking powder	1/2 teaspoon baking soda
3 3/4 cups (447g) unbleached all-purpose flour	

### Directions

In a saucepan set over low heat, or in the microwave, melt butter, then stir in the brown sugar, molasses, salt, and spices. Transfer the mixture to a medium-sized mixing bowl, let it cool to lukewarm, and beat in the egg. Whisk the baking powder and soda into the flour, and then stir these dry ingredients into the molasses mixture. The dough will be very soft and sticky, but don't be tempted to add more flour; it'll firm up once it's chilled. Divide the dough in half, and pat each half into a thick rectangle. Wrap well, and refrigerate for 1 hour or longer. The dough may be sticky and hard to roll if not thoroughly chilled, so make sure it's cold before continuing.

Contributed Winter 2019/2020 by Brittany Howard adapted from King Arthur Flour

## ADVENTURES

### Ingredients

1 c butter	1 1/2 c white sugar
2 c finely chopped dates	2 eggs, well beaten
2 tbsp milk	1 c chopped nuts (optional)
1 tsp vanilla	4 c Rice Krispies
chopped peanuts (optional)	coconut (optional)
powdered sugar (optional)	

### Directions

Melt butter and sugar over low heat in a large saucepan. Add dates, heat until it boils, stirring often. Mix together eggs and milk, add to the hot mixture and boil for 2 minutes, stirring constantly. Remove from heat. Add Rice Krispies, nuts (optional), and vanilla. Let cool. When cool, roll into small balls and roll in chopped peanuts, coconut, or powdered sugar.

Contributed Winter 2019/2020 by Michelle Marquardt



## **BEST SUGAR COOKIES**

### Ingredients

2 c butter	1 c powdered sugar
1 c sugar	2 eggs
1 tsp vanilla	1 tsp baking soda
1 tsp cream of tartar	4 c flour (more if needed)

### Directions

Combine ingredients. Roll out dough. Cut into desired shapes. Bake at 350 °F for approx 5 min

Contributed Winter 2019/2020 by Gretchen Cunningham

## **FUDGE NUT BROWNIES**

### Ingredients

#### Brownies

1 cup butter, melted	2 cups brown sugar
2 eggs	2 tsp vanilla
2 1/2 cups flour	1 tsp baking soda
1 tsp salt	3 cups quick oats

#### Filling

1 pkg 12 oz chocolate chips	1 can sweetened condensed milk
2 TBSP butter	1/2 tsp salt
2 tsp vanilla	1 cup nuts (optional)

### Directions

Mix all brownie ingredients together. Pat 2/3 of the brownie mixture into the jelly roll pan, saving 1/3 of the brownie mixture for the top. Heat filling ingredients in a double boiler. Spread the filling mixture on top of the brownie mixture. Dot with the remaining brownie mixture. Bake at 350°F for 15-20 minutes or until golden brown

Contributed Winter 2019/2020 by Roxanne Woodford, Cunningham Realty Group WI

## **NUTTY FINGERS**

### Ingredients

1/2 lb butter	2 c flour
4 tsp powdered sugar	1/2 tsp baking powder
1 tsp vanilla	1 c pecans, whole

### Directions

Mix together and shape into rolls the size of a finger. Bake at 350 °F until done. Roll in powdered sugar when done.

Contributed Winter 2019/2020 by Jill Lehmann

## **SALTINE CRACKER TOFFEE**

### Ingredients

~40 salted saltine crackers	1 c unsalted butter
1 c packed brown sugar	2 c semisweet chocolate chips
1 c chopped pecans (optional)	1 c butterscotch chips (optional)

### Directions

Heat the oven to 400°F. Line a 15x10x1-inch pan or large rimmed cookie sheet with foil. Spray foil with cooking spray. Place saltine crackers (I like how the Premium brand turns out) in a single layer in the pan. Heat butter and brown sugar in a saucepan to a boil over medium heat. Continue boiling for 3 minutes. Immediately pour over saltines; spread to cover crackers completely. Bake for 5 to 6 minutes or until the crackers look bubbly. You can also toast the pecans in a single layer on a cookie sheet at this point. Remove the cracker pan from the oven; sprinkle chocolate chips (and butterscotch chips) over top. Let stand a minute or two to melt; spread evenly. Or, in a microwavable bowl, microwave chips uncovered on High about 1 minute or until they can be stirred smooth; spread over crackers. Top with toasted pecans. Cool completely on a cooling rack, about 40 minutes. Refrigerate 15 to 20 minutes or until chocolate is firm. Break into pieces. These can also be stored in baggies in the freezer or refrigerator!

Contributed Winter 2019/2020 by Christina Watkins

## **MINT AND MARSHMALLOW DESSERT**

### Ingredients

32 Oreo Cookies + 2 Oreo Cookies  
2 c pastel mini marshmallows

1 pint heavy cream  
1 c after dinner mints

### Directions

Crush cookies and line a 13 x 9 pan with them. Mix other ingredients and pour over cookies. Sprinkle remaining cookies on top. Refrigerate for 2 - 3 days before serving so that mints can soften.

Contributed Winter 2019/2020 by Joe Marquardt

## **EASY HEATH BARS**

### Ingredients

graham crackers  
1 c butter

1 bag chocolate chips  
1 c brown sugar

### Directions

Separate graham crackers into sections & lay out in a greased cake pan or rimmed baking pan. Combine butter & brown sugar. Boil for 1 minute. Pour mixture over crackers & bake for 10 minutes at 350 °F. When done sprinkle with chocolate chips. Let them soften, then spread the chocolate so the top of all crackers are covered. Let cool. Separate into pieces on waxed paper, and store in the refrigerator.

Contributed Winter 2019/2020 by Gretchen Cunningham

## **EASY HEALTHY-ISH PUMPKIN SPICE CAKE**

### Ingredients

1 box spice mix cake	1 15oz can of pumpkin puree
1 1/2 c powdered sugar	3 tbsp Apple Cider
3/4 tsp pumpkin pie spice	

### Directions

Mix together the spice cake mix and pumpkin puree together in a bowl - no eggs or oil needed! Bake in a 9 x 13 pan at 350°F for 28 minutes or until a toothpick comes out clean when poked in the center. While the cake is baking, mix the powdered sugar, apple cider and pumpkin spice together until smooth. Let the cake cool for 10 minutes. Pour 2/3 of the glaze over the cake while the cake is still warm, reserving some extra glaze for each serving. Spread evenly over the top. Serve the cake warm or at room temperature.

Contributed Fall 2019 by Laura Cunningham

## **ZUCCHINI CAKE**

### Ingredients

#### Cake

3 c sugar	1 c oil
4 eggs	3 c grated zucchini
3 c flour	2 tsp baking soda
1 tsp baking powder	1 1/2 tsp cinnamon
1/2 tsp salt	

#### Frosting

8 oz cream cheese	1 stick butter
1 tsp vanilla	4 c powdered sugar

Preheat the oven to 350°F. Grease 9x13 and 8x8 pans. Bake cakes for 40-50 minutes. After cakes cool, frost.

Contributed Fall 2019 by Jessi Ebben

## PUMPKIN PIE

### Ingredients

#### Pie Crust

#### Pumpkin Pie Filling

8 oz cream cheese, softened

1/2 cup butter, melted

3 eggs

1 tsp cinnamon

1 tsp nutmeg or Pumpkin Pie Spice

1 15 oz can pure pumpkin puree

2 tsp Vanilla

3 1/4 c powdered sugar

1/4 tsp Salt

#### Homemade Whipped Cream

2 cups heavy cream

1/2 c powdered sugar

### Instructions

Make your favorite pie crust or use store bought. Let the dough chill in the refrigerator, tightly wrapped. In a mixing bowl, beat cream cheese for 5 minutes until light and fluffy, scraping down the sides often with a spatula. The whisk attachment works the best to whip the cream cheese. Add pumpkin and mix for another 5 minutes. Add melted butter and vanilla and mix for 1 minute. Add eggs one at a time, mixing well after each addition. Add powdered sugar, cinnamon, and nutmeg or pumpkin pie spice and salt. Preheat the oven to 400°F. Place pie dough in a deep-dish pie pan. Pour pumpkin pie filling into pie crust and place pie plate on a baking sheet. Depending on the size of your pie pan, you may have some extra filling. Bake for 15 minutes. Lower the temperature of the oven to 350 °F and bake for an additional 42 - 48 minutes. Watch the crust carefully to make sure it isn't becoming too brown. Cover with pie cover or foil to prevent browning. Let chill in the refrigerator for 4 hours. Top with freshly whipped cream.

Contributed Fall 2019 by Cortney Eckert

## **SUPER EASY FUDGE**

### Ingredients

1 lb powdered sugar

1/4 c milk

1 T vanilla

1/2 c cocoa

1/4 lb butter

### Directions

Blend powdered sugar and cocoa in a mixing bowl. Add milk and butter. Cook in the microwave for 2 min. DO NOT MIX. Remove. Stir to mix. Add vanilla. Mix. Pour in a greased container. Refrigerate for 1 hr. Cut and serve.

Contributed Fall 2019 by Jolene Guthrie

## **CARAMEL CORN**

### Ingredients

1 stick butter

1/4 c karo syrup

Popcorn

1 c brown sugar

1/4 tsp of baking soda

### Directions

Combine butter, brown sugar, and karo syrup. Bring to a boil, adding baking soda.

Pour over popcorn.

Heat in the oven to set.

Contributed Fall 2019 by Gretchen Cunningham, Cunningham Realty Group WI

# Beverages

## **HOT CHOCOLATE MIX**

### Ingredients

8 qt powdered milk

16 oz Nestle Quick

8 oz powdered cream (Coffee Mate)

1 c powdered sugar

### Directions

Mix ingredients well & store in an airtight container.

Contributed Fall 2020 by Norbert and Jill Lehmann, Winter 2019/2020 by Norbert Lehmann, and Fall 2019 by Jill Lehmann

## **RUSSIAN TEA**

### Ingredients

1 oz tang

2 c sugar

1 tsp cinnamon

1 tsp ground cloves

1 c instant tea with sugar & lemon

### Directions

Mix ingredients well. Store in a glass container. Mix 2 t per cup of hot water.

Contributed Fall 2020 by Norbert and Jill Lehmann (From the Kitchen of Heath Lehmann), Winter 2019/2020 by Jill Lehmann, and Fall 2019 by Heath Lehmann

## **ORANGE SHERBET PUNCH**

### Ingredients

12 cups of 7 up

2 cups of orange sherbet

1/2 gallon of orange sherbet

### Directions

Mix the ingredients and let set until most of the sherbet melts. Serve in small cups.

Contributed Fall 2020 by Norbet and Jill Lehmann, Winter 2019/2020 by Bret Lehmann, and Fall 2019 by Jill Lehmann





## **WILD RASPBERRY SUMMER SIPPER**

### Ingredients

3 c chilled raspberry-cranberry juice drink

1 qt raspberry sherbet, divided

1 liter (4 c) chilled lemon-lime flavored carbonated soda

### Directions

Pour the juice into the pitcher. Pack 2 c of the sherbet into a measuring cup. Add sherbet to the pitcher; mix well.

For each drink, place 1 scoop of remaining sherbet into 10 oz drinking glass. Fill each glass half full with juice drink mixture ( $\frac{1}{2}$  c) until foam reaches the top of the glass. Serve immediately.

Contributed Fall 2020 by Norbet and Jill Lehmann (From The Pampered Chef)

# Cocktails

## **“THE NITSCHKE”**

### Ingredients

Fill 12 oz glass w/ice cubes

1/3 glass of Phillips Lime Vodka

2/3 glass Mike’s Hard Lemonade

### Directions

Mix ingredients together. Garnish as desired. Enjoy!

Contributed Fall 2023 by Scott Cunningham, Cunningham Realty Group WI

## **WHISKEY IN A GLASS**

### Ingredients

Whiskey

Glass

### Directions

Open a bottle of whiskey. Pour the whiskey in a glass. Consume.

Contributed Fall 2021 by Justin Knowlton

## **PAINKILLER**

### Ingredients

2 Oz Rum (We like Captain Morgan)

4 Oz Pineapple Juice

1 Oz Orange Juice

1 Oz Cream of Coconut

Optional Garnishes: Pineapple Wedge, Orange, Cherry, Nutmeg, Toasted Coconut

### Directions

Mix ingredients together. Garnish as desired. Enjoy!

Contributed Fall 2021 by Gretchen Cunningham, Cunningham Realty Group WI

## **BRANDY SLUSH**

### Ingredients

7 c water	2 c sugar
1 12 oz can frozen orange juice	1 6 oz can frozen orange juice
1 12 oz can frozen lemonade	
1 1/2 c brandy	

### Directions

Stir sugar into water in a saucepan and bring to a boil. After boiling, let cool until lukewarm. Add orange juice, lemonade, and brandy. Pour into an ice cream pail, cover, and let freeze. When serving, add a little 7up or Sprite!

Contributed Fall 2020 by Julie Amundson, Cunningham Realty Group WI

## **HOT TODDY**

### Ingredients

1.35 oz whisky	1 tsp sugar
2 small cloves	1.5 oz boiling water

### Directions

Add whiskey, sugar, and cloves to a mug. Add boiling water and stir.

Contributed Winter 2019/2020 by Gretchen Cunningham

## **PEPPERMINT PATTY COCKTAIL**

### Ingredients

2 - 1 oz packages instant hot chocolate mix	1/2 c creme de cacao
1/4 c peppermint schnapps	1/4 c cognac

### Directions

Mix ingredients. Top with whipped cream & chocolate shavings.

Contributed Winter 2019/2020 by Gretchen Cunningham

## **BRANDY SLUSH**

### Ingredients

1 6 oz can frozen orange juice  
2 t instant tea  
1 c sugar  
1 c brandy

1 6 oz can frozen lemonade  
1 c boiling water  
3 c boiling water

### Directions

Thaw juice. Make tea w/1 c boiling water. Combine remaining ingredients adding brandy last. Freeze in a large ice cream pail. To serve, put 2 T of the frozen mixture and add ginger ale or lemon-lime soda.

Contributed Fall 2019 by Christina Watkins

## **APPLE CIDER OLD FASHIONED**

### Ingredients

2 shots of Serpent's Bite Apple Cider Whiskey  
1 cherry  
7up

1 slice of Fresh Orange  
Angostura Bitters  
Ice

### Directions

Muddle together a slice of orange, cherry, and a few dashes of bitters. Add the Whiskey. (The heavier the pour, the more Apple flavor in the drink. Don't be afraid of an extra splash or two) Add ice to the top and top off with 7up. Stir, enjoy.

Contributed Fall 2019 by Matthew Seipel

## **SLOW COOKER MULLED WINE**

### Ingredients

1 750 ml bottle red wine

¼ c brandy

¼ c honey

1 orange, zested and juiced

1 pint fresh apple cider

6 whole cloves

6 allspice seeds

2 cinnamon sticks

1 whole star anise

### Directions

Add wine, cider, honey, orange zest, and orange juice to a slow cooker and stir. Combine cloves, allspice, cinnamon, and anise in a tea bag, nut milk bag, or cheesecloth. Add the spice bag to the liquid. Warm on low until steaming, about 30-60 minutes, depending on your slow cooker. Add brandy and serve.

Contributed Winter 2019/2020 and Fall 2019 by Zach Howard (adapted from Southeast WI Alcoholmanac)

## **FALL SPRITZ**

### Ingredients

1.5 oz Averna amaro

Orange twist for serving

6 oz Basque-style dry hard cider

### Directions

Pour amaro and cider into a glass filled with ice and stir to combine. Garnish with orange twist.

Contributed Fall 2019 by Brittany Howard, Cunningham Realty Group WI (adapted from Bon Appetit magazine)

## **BRANDY OLD-FASHIONED SWEET**

### Ingredients

1 orange slice	1 maraschino cherry
1 ½ oz maraschino cherry juice	1 tsp bitters
¼ to ⅓ cup ice cubes	1 ½ oz brandy
2 tsp water	1 tsp orange juice
3 oz lemon-lime soda	

### Directions

In a rocks glass, muddle orange slice, cherry, cherry juice, and bitters. Add ice. Pour in the brandy, water, orange juice, and soda.

Contributed Fall 2019 by Gretchen Cunningham, Cunningham Realty Group WI (adapted from Taste of Home)