



The NETCOM Employee

Christmas

COOKBOOK 2024



APPETIZERS

4-14

DESSERTS

16-48

SIDE DISHES

50-60

MAIN DISHES

62-72

MISC. FUN

74-84

WHY WE DO IT



Food has a unique way of bringing people together, and that’s exactly what we hope this cookbook will do—celebrate the diversity, creativity, and shared experiences of our team. This collection of recipes is more than just meals; it’s a reflection of our stories, cultures, and traditions.

We created this cookbook as a way to connect beyond the workplace, to share a bit of who we are, and to inspire new culinary adventures. Whether it’s a family recipe passed down through generations, a dish that fuels your passion, or a quick favorite for busy days, your contributions make this collection special.

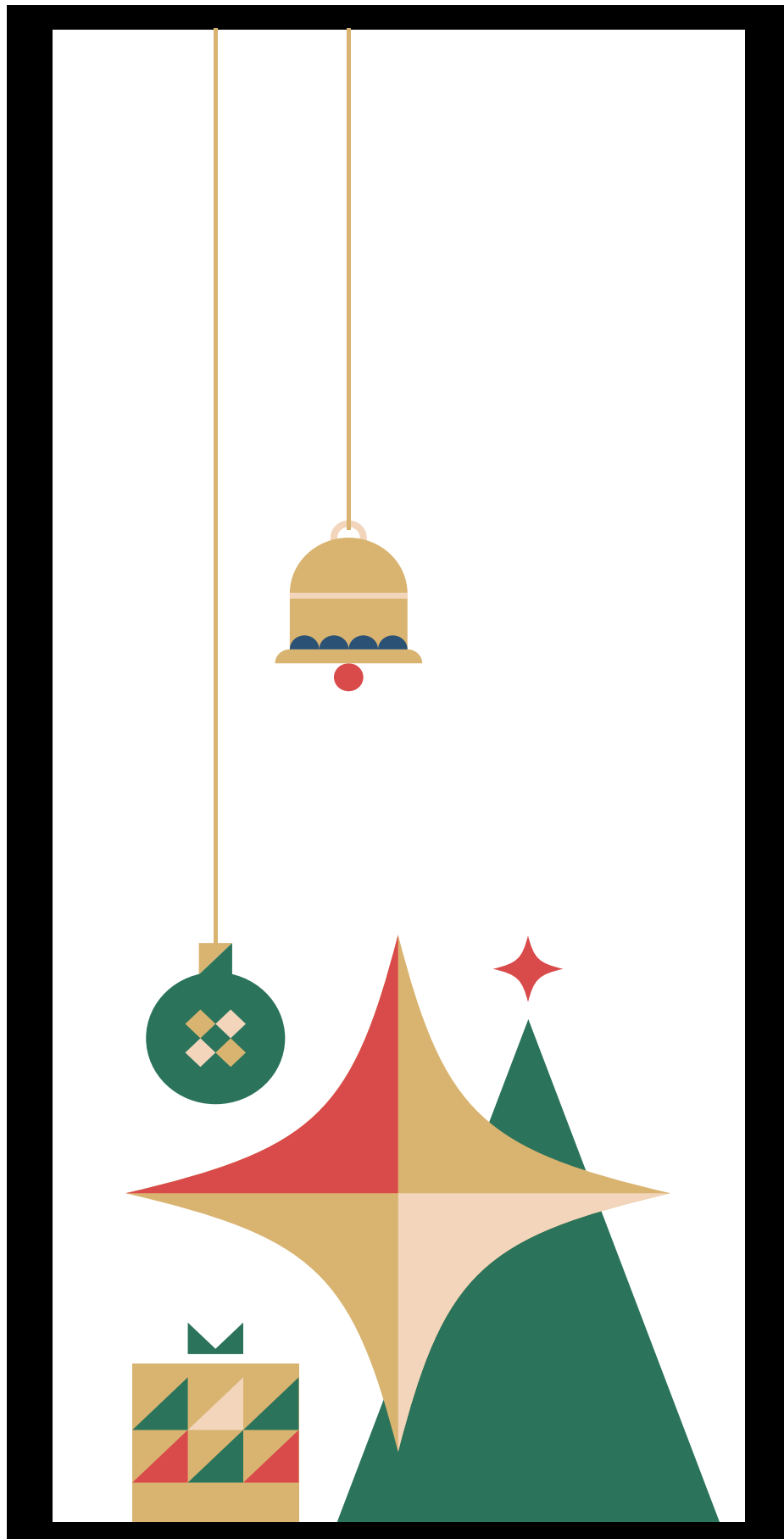
Grab your apron, explore these pages, and let’s cook up something extraordinary!

“Learn how to cook—try new recipes, learn from your mistakes, be fearless, and above all, have fun.”

-Julia Child

So, don’t hold back! Let’s keep the spirit of togetherness alive and make this holiday season one to remember.





BLACK-EYED PEA DIP



DIRECTIONS

Preheat oven to 350 degrees.

Drain black-eyed peas and partially mash, leaving some whole.

Add all other ingredients, stirring to combine.

Spread into a 1 1/2 quart baking dish, bake for 20 to 30 minutes until hot and bubbly.

Serve with tortilla chips!

INGREDIENTS

1 can (14-ounce) black-eyed peas
1/4 whole onion, chopped fine
1/4 cup sour cream
8 slices jarred jalapenos
1 cup grated sharp cheddar cheese
3 tablespoon salsa
Hot sauce to taste
Salt and black pepper to taste

BROWN SUGAR BACON WRAPPED SMOKIES



CRYSTAL
GUALT



NETCOM
G-1



12 SERVINGS



30 MINS

PREHEAT OVEN
425 DEGREES

INGREDIENTS

1 package of bacon
1 package of mini smokies
1/2 cup brown sugar
1/4 teaspoon cayenne pepper
or enough for desired taste
Large Ziplock bag
Toothpicks

DIRECTIONS

STEP 1

Line a baking pan with foil.

STEP 2

Cut bacon into thirds. Wrap 1 piece of the bacon around the mini smokie and secure with a toothpick.

STEP 3

Add the cayenne pepper and brown sugar in the large Ziplock bag.

STEP 4

Put a few smokies in and shake until they are coated.

STEP 5

Place on prepared pan and bake for 10 minutes on each side or until bacon is crispy.



CHERRY SMOKED CREAM CHEESE

SFC JAMES
SWANSON

NETCOM
HHC



10-15 SERVINGS



2 HR 30 MINS



DIRECTIONS

Disclaimer - You will need some sort of smoker to create this dish.

Preheat smoker with cherry chips/pellets to 250 degrees.

Combine all ingredients of dry rub in a small bowl. Once fully mixed spread dry rub on a rimmed plate. Coat cream cheese in the dry rub, gently pressing it into the surface of the cream cheese, until the entire block is coated. Score the top of the block in a cross-hatch pattern. If desired, drizzle with olive oil or spray with olive oil spray (lightly, do not soak).

Transfer the cream cheese to a disposable aluminum pan or a cast iron skillet. apply olive oil to avoid sticking.

Place 1 and 1/2 cups of fireball whiskey in a separate heat proof container. Place the cream cheese and fireball into the smoker in an indirect heat location (determinate on the smoker being used).

Smoke cream cheese for 2 hrs; periodically check fireball and add more as needed; it is a substitute for the water typically used while smoking.

Drizzle with honey and enjoy with sliced French bread or crackers.

INGREDIENTS

Dry Rub: 2 tsp garlic powder
1 teaspoon mustard
1 tablespoon brown sugar
1 teaspoon cayenne powder
1 teaspoon chili powder
1 tablespoon paprika
1 teaspoon pepper
1 teaspoon Windsor salt (coarse kosher salt)
1/2 teaspoon cumin seeds
1 teaspoon cinnamon

(In substitute of your own dry rub, you can use any BBQ/Smoker rub of your choosing)

1 block cream cheese- full fat (fat free can be used but the texture and taste just isn't the same)

Cherry smoker chips/pellets- (you can use any wood you want, I prefer cherry for this).

Olive oil

2-3 cups Fireball Whiskey

Honey

CORN CASSEROLE

DEVILED EGGS



LEE
HICKS



NETCOM
GCC



8 SERVINGS



50 MINS



DIRECTIONS

STEP 1

Mix all ingredients together in a large bowl.

STEP 2

Pour into a greased 8x8 pan.

STEP 3

Cook uncovered for 45-50 mins or until lightly browned

INGREDIENTS

8 oz Jiffy Corn Muffin mixture (I like the honey type)

15 oz whole kernel corn (drained)

15 oz creamed corn

1 cup sour cream

1/2 cup melted butter

Additional ideas:

1. Mix in 2 eggs for a lighter casserole. 2. Add 1/2 to 1 cup shredded cheddar. 3. Add 1/4 to 1/2 cup of sugar, for a sweeter casserole. When added along with eggs, it tastes like a corn cake and could almost be a dessert!



LEE
HICKS



NETCOM
GCC



12 SERVINGS



30 MINS



DIRECTIONS

STEP 1

Boil eggs; drain and peel. Cut eggs in half. Place in a deviled egg tray or on a plate.

STEP 2

Put yolks in a medium size bowl and mash with a fork. Mix in all other ingredients (except paprika) and until well combined. Fill egg halves with mixture.

STEP 3

Sprinkle smoked paprika on top of the eggs. Serve.

INGREDIENTS

1 dozen large eggs

1/4-1/2 cup mayo

2 tablespoon sweet mustard (I use Stonewall Kitchen's Maine Maple Champagne Mustard)

1/2 cup regular or sweet relish

Smoked paprika

Salt and pepper, to taste

PARTY CHEESE BALLS



CRYSTAL
GAULT



NETCOM
G-1



12 SERVINGS



30 MINS

DIRECTIONS

STEP 1

Combine softened cream cheese and cheddar cheese, mix until well blended (you can use an electric mixer; better than by hand).

STEP 2

Add remaining ingredients and mix well. Chill for 1-2 hours.

STEP 3

Shape mixture into a ball. Roll ball in a bowl of finely chopped nuts. Store loosely in saran wrap. Refrigerate until ready to plate and serve.

HOW TO SERVE

Pretty much any cracker is going to be delicious!

Triscuits.
Pita Chips.
Wheat Thins.
Pretzel Chips.
Club Crackers.

INGREDIENTS

2 - 8 oz packages of softened cream cheese

1 - 8 oz package of shredded cheddar cheese

1 tablespoon of finely chopped pimento or green olives

1 tablespoon of chopped green or red pepper

1 tablespoon of finely chopped white onion

2 teaspoons of Worcestershire sauce

1 teaspoon of lemon juice

Dash of salt

Finish with about 1/2 cup of your choice of finely chopped nuts



WATERGATE SALAD

WHISKEY BALLS



**ROBERT
SNELL**



**NETCOM
G-5**



10 SERVINGS



10 MINS



**SGT LANA
POWELL**



**NETCOM
G-2**



4 DOZEN



30 MINS

DIRECTIONS

STEP 1

Combine pudding mix, pineapple (with juice), marshmallows and nuts in a large bowl and mix well.

STEP 2

Blend in cool whip and chill until ready to serve. (can be made a day ahead and stored in the fridge).

INGREDIENTS

1 3.4 oz Pistachio instant pudding mix

1 20 oz can crushed pineapple (with juice)

1 cup miniature marshmallows

1/2 cup slightly salted pistachio (if desired)

1 each 8 oz Cool Whip

DIRECTIONS

STEP 1

Roll and crush wafers until finely crushed.

STEP 2

Mix with sugar and Karo syrup.

STEP 3

Mix in whiskey and pecans.

STEP 4

Roll mixture into bite sized balls. Roll balls in powdered sugar to coat. Enjoy!

INGREDIENTS

2 lbs vanilla wafers

1 1/2 cups crushed pecans

1 cup powdered sugar (sifted)

1/2 cup light Karo Syrup

3/4 cup of whiskey

02 SECTION

DESSERTS



ALMOND FLOUR BROWNIES



KENDRA
ACORD



NETCOM
G-3/5



PARTY



35 MINS

DIRECTIONS

Heat oven to 350 degrees.

Mix honey, butter, vanilla and eggs until smooth. (If omitting baking soda, beat the eggs until foamy before adding other wet ingredients.)

Add almond flour, cocoa, baking soda and optional salt. Stir to blend. Pour into greased 8x8x2 inch pan.

Bake approximately 25 minutes, until the center no longer jiggles and top feels cakey.

INGREDIENTS

2/3 cup honey
1/2 cup melted butter or coconut oil
1 tablespoon vanilla extract
3 eggs
1 cup almond flour
1/2 cup cocoa
1/4 teaspoon baking soda (this can be omitted)
1/4 teaspoon sea salt (omit if you are using salted butter)

BLACK RUSSIAN CAKE



**DOUG
TREFTZ**



**NETCOM
G-3/5**



4-8 SERVINGS



60-70 MINS



DIRECTIONS

STEP 1

Preheat oven 350 degrees.

STEP 2

Mix all ingredients for 2 min.

STEP 3

Bake in greased and floured dusted bunt pan for 45-50 min.

INGREDIENTS

1/4 cup Kalua Liquor
1/4 cup vodka
1 package yellow cake mix
1 small instant chocolate pudding
4 eggs
3/4 cup water
1 cup oil

This is Doug's cousin, Lynn Aspenlieder's, recipe. It came from their family and many decades old.

BUCKEYES



**DOUG
TREFTZ**



**NETCOM
G-3/5**



5-10 SERVINGS



1HR 40 MINS



DIRECTIONS

STEP 1

Cream margarine and peanut butter, add sugar.

STEP 2

Make small balls. (If it seems too dry, add a little water). Refrigerate them for 1 hour, so they stay on toothpick.

STEP 3

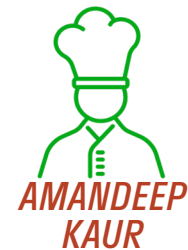
Melt 12 oz. Chocolate chips with 1 bar paraffin. Insert toothpick in the rolled balls and dip halfway up the side, cool on wax paper.

INGREDIENTS

1 jar, 28 oz peanut butter (creamy)
2 sticks margarine
2 lbs. powder sugar
12 oz chocolate chips (use milk chocolate, they taste better)
Toothpicks

They taste similar to Reese's Peanut Butter Cups
This is Doug's cousin, Lynn Aspenlieder's, recipe. It came from their family and many decades old.

CHOCOLATE COVERED STUFFED DATES



INGREDIENTS

Peanut/Almond butter (creamy)
Chopped peanuts/almonds (optional)
Chocolate/dark chocolate
Coconut oil
Medjool dates
Sea salt (optional)
1 teaspoon coconut oil

DIRECTIONS

STEP 1

Slice into the center of the Medjool dates to remove the pit. (Be sure not to cut all the way through. Just make an opening down the middle so that we can remove the pit for stuffing).

STEP 2

Stuff the dates with the peanut/almond butter, optional - sprinkle with the chopped peanuts/almonds.

STEP 3

Microwave chocolate and coconut oil. 30 second intervals, stirring occasionally.

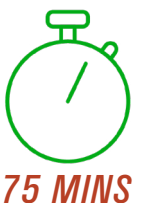
STEP 4

Dip each stuffed date into the chocolate until completely covered. Optional - sprinkle sea salt on dates.

STEP 5

Place the dates in the freezer for 15 min. Serve.

CINNAMON REVEL COFFEE CAKE



INGREDIENTS

2 cups sifted flour
1 cup sugar
3 teaspoons baking powder
1 teaspoon salt
1/3 cup shortening
2 eggs
3/4 cup milk

Topping:
2 Teaspoon cinnamon
3/4 sugar
1/4 cup chopped nuts
2 tablespoon butter

DIRECTIONS

STEP 1

Preheat oven to 375 degrees.

STEP 2

Combine all ingredients in a mixing bowl. 2 min.

STEP 3

Spread half the batter in a greased 13 x 9 baking pan.

STEP 4

Combine all ingredients for the toppings. Sprinkle half the topping on batter. Top with remaining batter, then add remaining topping.

STEP 5

Bake for 25 to 30 minutes.

Family favorite for breakfast, lunch and holidays and just snacking.

CRANBERRIES IN THE SNOW



**TERRI
CLARK**



**NETCOM
G-1**



24 SERVINGS



8 HRS



INGREDIENTS

**12 oz pkg fresh cranber-
ries or 1 can Ocean Spray
Whole Berry Cranberry Sauce**
3/4 cup water
6 oz pkg cherry gelatin
1 1/2 cup sugar
**8 oz can crushed
pineapple**
1 cup chopped pecans

**1 cup finely chopped
celery (optional for more
crunch)**
8 oz. Cool Whip
**8 oz jar marshmallow
cream**
**8 oz. pkg Philadelphia
Cream Cheese – softened**

DIRECTIONS

STEP 1

Cook fresh cranberries with water until they pop. Remove from heat.

STEP 2

Add cherry gelatin and sugar. Stir until dissolved. Cool. (If using canned cranberries, adding 1/2 cup water and 1/2 cup sugar. Heat to boiling and add cherry gelatin and stir well. Cool. Continue with rest of recipe.)

STEP 3

Add crushed pineapple, nuts, and celery.

STEP 4

Pour into a 13 x 9 dish, chill overnight or until congealed.

STEP 5

Topping: Blend gently together the marshmallow cream, softened cream cheese and Cool Whip.

Spread over cranberry layer, chill until ready to serve.

CRANBERRY MUFFINS



**JUDI
MULLIN**



**NETCOM
G-3/5**



12 SERVINGS



60 MINS



INGREDIENTS

Sift together:

2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon nutmeg
1/4 teaspoon salt

Cream together:

1/2 c butter (or margarine)
1 c sugar
2 eggs
1 teaspoon vanilla

Add gradually:

1 cup sour cream

DIRECTIONS

STEP 1

Preheat oven to 400 degrees.

STEP 2

Add sifted ingredients to creamed ingredients gradually.

STEP 3

Fold in sour cream as mixture becomes to dry. Fold the batter gently.

STEP 4

Fill 12 cupcake cups with batter to approximately 2/3 full.

STEP 5

Bake for 25-30 minutes or until lightly brown and middle is set.

CRANBERRY LATTICE PIE



DONNA
DOTTLE



NETCOM
KM



PARTY



3 HRS

INGREDIENTS

Double Cruse Pie Dough:

2 1/2 cups all purpose flour
1/2 teaspoon salt
14 tablespoons chilled butter
(salted or unsalted), cut into pieces
1/2 cup ice water (1 to 2 table-
spoons more, as needed)
additional flour, for rolling out the
dough

Cranberry Filling:

4 cups fresh or frozen cranberries,
divided
1 1/4 cups granulated white sug-
ar
2 1/2 teaspoons cornstarch
1 pinch nutmeg
1/4 teaspoon salt
1 tablespoon Grand Marnier (or 1/2
teaspoon grated orange zest)
2 tablespoons butter, cut into small
pieces

Topping:

2 teaspoons granulated white
sugar
1 large egg white, beaten with 1
tablespoon water.

DIRECTIONS

Prepare the crust:

In a large bowl, add flour, salt and butter. Use a pastry blender in an up and down motion to blend the ingredients together until the mixture looks like crumbs with lumps the size of peas and almonds. These lumps will make your crust flaky. If you don't have a pastry blender, you can combine the ingredients by using clean hands to mash the ingredients together.

Sprinkle 1/2 cup ice water over the mixture and stir lightly with a fork. Squeeze a handful of dough to see if it holds together. Mix in more water as needed. Divide the dough in half and form each half into a thick disc about 5-inches in diameter. Wrap each in plastic wrap and chill for about an hour.

Prepare the cranberry filling:

Place 3 cups of the cranberries in a food processor and pulse until they are slightly chopped (don't puree it, make sure there are big pieces left). In a medium bowl, place the chopped and remaining whole cranberries, sugar, cornstarch, nutmeg, salt, liqueur and mix well.

Roll out one disc of the chilled pie dough to an 11-inch diameter. Place it in a 9-inch regular-depth pie plate. Trim edges to 1/2-inch



over the edge of the plate. Tuck the edges under to the edge of the pie plate. Pour the cranberry filling into the unbaked pie crust and dot the little pieces of butter all over the top.

Roll out the second disc of dough and place it on top of the fruit. Trim the edges, crimp and cut vents on top. Alternately, you can cut strips and make a lattice top. Chill the pie for one hour before baking.

Bake the pie:

Preheat the oven to 375 degrees.

Lightly brush some of the egg wash over the entire pie, including the edges.

Bake for 30 minutes. Then take the pie out of the oven and sprinkle sugar on top. Bake until the crust is just golden, or until you see bubbling coming out between the vents—about 10 more minutes.

Remove the pie from the oven, and let it cool completely.

Note:

If you want to add nuts, add in 1/2 cup chopped walnuts to the cranberry mixture, if desired.

EGG CUSTARD

GINGERSNAP STRIPS



SGT LANA POWELL



NETCOM G-2



6 SERVINGS



45-55 MINS

DIRECTIONS

STEP 1

Pre-heat oven to 350 degrees.

STEP 2

In a mixing bowl, combine milk, sugar, eggs and vanilla. Mix until well combined.

STEP 3

Pour mixture into unbaked pie shell. Bake until set (about 30-45 minutes).



INGREDIENTS

2 1/2 cups milk
1/2 cup sugar
1 unbaked deep-dish pie shell
4 eggs
1 tablespoon vanilla extract



INGREDIENTS

3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
2 teaspoons soda
1/2 teaspoon salt
1/2 teaspoon cinnamon

1/4 teaspoon ginger
1/4 teaspoon cloves
2 cups flour

This is Doug's aunt, Kelly McCloy's, recipe. It came from their family and many decades old.

DIRECTIONS

STEP 1

Preheat oven to 350 degrees.

STEP 2

Combine all ingredients in a bowl. Blend until dough forms.

STEP 3

Divides into 6 equal parts. shape into 12" rolls.

STEP 4

Place 2 rolls onto a greased cookie sheet.

STEP 5

Brush top of each with water and sprinkle with your choice of sugar.

STEP 6

Bake 12-15 mins until golden brown.

STEP 7

Cool for 5 min cut diagonally into 1-inch bars.

STEP 8

Frost with powdered sugar, butter and vanilla frosting.



DOUG TREFTZ



NETCOM G-3/5



8-12 SERVINGS



60-75 MINS

HOT CHOCOLATE CUPCAKES



ANGELA
MILES



NETCOM
CSD



24 SERVINGS



35-40 MINS

INGREDIENTS

2 cups sugar
2 large eggs at room temperature
1 cup milk (whole or 2%)
½ cup vegetable oil
2 teaspoons vanilla extract
1 ¾ cups all-purpose flour
¾ cup Dutch-process cocoa
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt

1 1/2 teaspoons ground cinnamon
1 cup boiling water

For the Buttercream:

1/2 cup (or 1 stick) of
butter(softened)
2-3 cups powdered sugar
2 tablespoons milk
1 teaspoon vanilla
1 ½ teaspoons cinnamon

PREHEAT OVEN 350 DEGREES

DIRECTIONS

Line 24 cupcake tins with paper liners, spray with oil and set aside.

In the bowl of an electric mixer, combine the sugar, eggs, milk, oil and vanilla, and beat until blended.

In a medium-sized bowl, combine flour, cocoa powder, baking powder, baking soda, salt, and cinnamon, and whisk to combine. Add the dry mixture to wet mixture and beat until just it is combined. Carefully and slowly add the boiling water and stir/beat to combine until smooth. (Mixture will be watery.) Fill the cupcake tins to ¾ full.

Bake for 16-18 minutes, or until a cake tester comes out clean. Cool on wire rack completely before frosting.

Frosting directions: Beat butter until smooth. Add confectioner's sugar, cinnamon, and salt, and beat for just a few seconds to slightly combine.

Add cream and vanilla, beat on low speed to combine, then switch to medium-high speed and beat for 4-5 mins. until light and fluffy. Add additional cream or confectioner's sugar as needed to reach desired frosting consistency.



HOLIDAY TIRAMISU



PETER
RETHY



NETCOM
ACDC



4-5 SERVINGS



12 HRS

INGREDIENTS

6 oz (2 packs of Ladyfingers) -- You can bake your own if you are feeling creative.
16 oz whipping cream
3 tablespoon chocolate sauce
2 drops peppermint extract
1/2 cup powdered sugar

4 oz semi-sweet chocolate chips
4 oz mint chocolate chips
Cocoa power
Your Favorite Espresso Roast (or any coffee)

DIRECTIONS

First prepare the chocolate peppermint whipped cream by pouring the whipping cream, chocolate sauce, and peppermint extract into a mixing bowl.

Mix with an electric mixer until combined, then add the sugar gradually as you form the whipped cream. It should take about 4-7 minutes. It's finished once there are semi-firm, soft peaks.

Prepare your favorite espresso roast or coffee.

Using a square baking dish, lay the first layer of ladyfingers along the bottom. Then pour just enough espresso over the ladyfingers to make them saturated but not soggy.

Put a layer of the chocolate peppermint whipped cream on top of the first layer of coffee-saturated ladyfingers, about 1/2 an inch thick. (don't use more than half of your whipped cream). Then sprinkle half of all the chocolate chips on top of the whipped cream.

Lay the next layer of ladyfingers on top of the whipped cream and chocolate chip layer. Saturate with coffee, put on the next layer of whipped cream, add the remaining chocolates, and top with a thin layer of the cocoa powder.

Finally, cover with aluminum foil and place in the fridge for 12 hours to settle.



HOMEMADE TIRAMISU



**SUSAN
SQUERI**



**NETCOM
G-1**



9 SERVINGS



20 MINS



INGREDIENTS

1 1/2 cups heavy whipping cream
8 oz mascarpone cheese, room temperature
1/3 cup granulated sugar
1 teaspoon vanilla extract
1 1/2 cups cold espresso
3 tablespoons coffee flavored liqueur (Kahlua or DaVinci brands)
1 pkg Lady Fingers, (Savoirdi brand)
Cocoa powder for the top
Miniature chocolate chips

DIRECTIONS

Add whipping cream to a mixing bowl and beat on medium speed with electric mixers (or use a stand mixer).

Slowly add sugar and vanilla and continue to beat until stiff peaks.

Add mascarpone cheese and mix just until combined. Set aside.

Add coffee and liqueur to a shallow bowl. Quickly dip the lady fingers in the coffee (Don't soak them--just quickly dip them on both sides to get them wet) and lay them in a single layer on the bottom of an 9x9".

Smooth half of the mascarpone mixture over the top, sprinkle a few of the miniature chocolate chips.

Add another layer of dipped lady fingers. Smooth remaining mascarpone cream over the top.

Add more mini chocolate chips. Dust cocoa powder generously over the top (I use a fine mesh strainer to do this).

Refrigerate for at least 3-4 hours or up to overnight before serving.

KOLACZKI (POLISH COOKIES)



**ROBERT
SNELL**



**NETCOM
G-3/5**



5 DOZEN



90 MINS



INGREDIENTS

8 oz cream cheese
1 1/2 cups butter
3 cups flour (not self-rising)
1/2 teaspoon salt
1 - 1 1/2 cups filling, such as fruit preserves or jam, nut or poppy seed filling
Powdered sugar
Cream together:
1/2 cup butter (or margarine)
1 cup sugar
2 eggs
1 teaspoon vanilla
Add gradually:
1 cup sour cream

DIRECTIONS

Preheat oven to 350.

Cream the cream cheese and butter until light and fluffy.

Stir in flour and salt.

Wrap in plastic wrap and chill for an hour.

Roll out the dough by first dusting the surface (mat or countertop) with granular sugar.

Roll to 1/8 inch and cut into 2-inch squares.

Place a teaspoon of filling in the center of each square.

Fold over opposite corners and seal well.

Bake for 15 minutes or until corners just begin to brown.

Cool on a rack and dust with powdered sugar.

LEBKUCHEN



MATT
BARKER



COMMAND
TEAM



A FEW



30 MINS

INGREDIENTS

*3 cups all-purpose flour, plus
extra for kneading*
1 ¼ teaspoons ground nutmeg
1 ¼ teaspoons ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground allspice
1 egg
¾ cup light brown sugar
½ cup honey
½ cup molasses

For the glaze:

1 cup confectioner's sugar
2 tablespoons water
1 tablespoon lemon juice

PREHEAT OVEN 350 DEGREES

DIRECTIONS

Grease two baking sheets or line them with parchment paper.

Sift together the flour, nutmeg, cinnamon, cloves and allspice. Set aside.

Beat the egg and sugar together on medium speed until light and fluffy, about 2 minutes.

Beat in the honey and molasses until thoroughly combined.

On low speed, stir in the flour mixture until just combined.

Turn the dough out from the bowl onto a well-floured surface. Knead the dough, adding more flour as needed, until a stiff dough is formed.

Wrap the dough in plastic wrap and chill until firm, about 2 hours or overnight.

On a well-floured surface, roll out the dough into a 9×12-inch rectangle. Then, cut the room temperature dough into 18 3×2-inch rectangles. Bake for 10-12 minutes.

Transfer the cookies to a wire rack and let cool.

Whisk together the confectioner's sugar, water and lemon juice and brush or spread on top of the cookies.

Allow the glaze to firm, and then store them in an airtight container.



LUMPS OF COAL

MAGIC BARS



**MATT
BARKER**



**COMMAND
STAFF**



MANY SERVINGS



20 MINS

DIRECTIONS

STEP 1

In large saucepan melt butter over low heat.

STEP 2

Add marshmallows and stir until completely melted. Remove from heat.

STEP 3

Using buttered spatula or wax paper to evenly press mixture into 13 x 9 x 2-inch pan, coated with cooking spray. Cool. Cut into 2-inch lumps of coal.



INGREDIENTS

1 pkg Oreos, crushed
5 cups marshmallows, mini
4 tablespoon butter



**JUDI
MULLIN**



**NETCOM
G-3/5**



16 SERVINGS



40-45 MINS



DIRECTIONS

STEP 1

Preheat oven to 350 degrees.

STEP 2

Pour graham cracker crumbs evenly across bottom of 9 x 13 baking pan.

STEP 3

Drizzle melted butter across graham crackers to cover all. Using a fork, or a pastry blender, combine melted butter into graham crackers so all crumbs are moist.

STEP 4

Press mixture evenly across bottom of pan. Layer chocolate chips, butterscotch chips, nuts, coconut; spreading evenly across graham cracker crust.

STEP 5

Lightly drizzle sweetened condensed milk evenly across the mixture in the pan, to include corners.

STEP 6

Bake for 25-30 mins. The edges of the cookie bars will be lightly brown. Allow to cool before cutting into bars.

INGREDIENTS

1 1/2 cup graham cracker crumbs (finely crushed)
1/2 cup melted butter
1 can sweetened condensed milk (14 oz)
1 1/3 cup chopped walnuts (or pecans) NOT finely chopped
1 1/3 cup semi-sweet chocolate chips
1 cup butterscotch baking chips
1 1/3 cup flaked coconut (ensure it is moist)

MEXICAN HOT CHOCOLATE COOKIES



ERICKA
RAZO



NETCOM
G-8



24 SERVINGS



30 MINS



INGREDIENTS

1 stick unsalted butter
1 tablet of Ibarra Mexican Chocolate (Abuelita if you can't find Ibarra)
1 cup granulated sugar
1 large egg (room temperature)
1 teaspoon vanilla extract

1 1/2 cups all-purpose flour
1/2 - 1 tablespoon of cinnamon (freshly ground if possible)
1/2 teaspoon baking powder
1/4 teaspoon salt (omit if using salted butter)

DIRECTIONS

Preheat oven to 350°F.

In a large bowl, place butter and Ibarra chocolate in microwave until butter melts.

After 5 mins., cream butter and Mexican chocolate for at least 1 min until combined and mixture has cooled down.

Add sugar to butter mixture and cream all together until light and fluffy.

Beat in the egg and vanilla extract until well combined.

In a separate bowl, whisk together the flour, baking powder, and salt.

Gradually add dry ingredients to the butter mixture, mixing until just combined. Then, Roll the dough into 20-24 balls (about the size of a walnut) and place them on an ungreased cookie sheet.

Bake for 8 to 10 minutes, or until the edges are just starting to turn golden.

Let cookies cool on a baking sheet for a couple of mins. before transferring to a wire rack to cool completely.

MORAVIAN SPICE COOKIE



AGNES
CHU



NETCOM
ECED



3 DOZEN



5 HRS



INGREDIENTS

1/3 cup molasses
1/4 cup shortening
2 tablespoons brown sugar
1 1/4 cups Flour
1/2 teaspoon salt
1/4 teaspoon soda
1/4 teaspoon baking powder

1/4 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon cloves

Dash each nutmeg and all spice

DIRECTIONS

Mix thoroughly molasses, shortening, and sugar.

Blend in remaining ingredients.

Cover and chill for 4hrs.

Heat over to 375 degrees.

Roll the dough 1/8 inch thick or, if desired, paper-thin on a lightly floured cloth cover board.

Cut into desired shapes.

Place 1/2 inch apart on ungreased baking sheet.

Bake for 8 mins or until set.

Immediately remove from baking sheet and let it cool.

Frost with icing as desired.

NO BAKE CHOCOLATE OATMEAL COOKIES



SHARON SHULSKY



NETCOM PAO



PARTY SIZE



15 MINS

DIRECTIONS

STEP 1

Lay out wax paper on tray.

STEP 2

Combine sugar, coco, milk, and butter in pan, bring to a boil. Remove 1 minute.

STEP 3

Add vanilla, salt, peanut butter and oatmeal. Mix thoroughly.

STEP 4

Drop mixture by spoonful onto wax paper to cool.

INGREDIENTS

2 cups granulated sugar

1/4 cup of coco

1/2 cup of milk

1 stick of butter

1 teaspoon vanilla

Dash of salt

1/2 cup of peanut butter

3 cups Quaker Oatmeal



NUTTY GRAHAM CRACKER BARS



SHARON SHULSKY



NETCOM PAO



PARTY SIZE



10-15 MINS

DIRECTIONS

STEP 1

Heat oven to 350.

STEP 2

Prepare cookie sheet with cooking spray or butter.

STEP 3

Line graham crackers on cookie sheet.

STEP 4

Melt butter and Brown sugar in pan, bring to a boil (be sure to stir). Pour over graham crackers and top with chopped nuts.

STEP 5

Bake for 8 minutes. Cool till liquid sets.

STEP 6

Melt chocolate and drizzle over top. Once cool, cut into bars.



INGREDIENTS

Box of graham crackers

2 sticks of butter

1 cup of brown sugar

Chopped nuts (I prefer almonds)

Chocolate bits (optional)

PUMPKIN GOOEY BUTTER CAKE



ANN
ULIBARRI



NETCOM
G-1



15 SERVINGS



60 MINS

INGREDIENTS

1 (18 ¼ oz) package yellow cake mix

4 eggs

2 sticks melted and divided butter

1 (15 oz) can pumpkin

1 (8oz) package softened cream cheese

1 teaspoon vanilla

1 (16 oz) box powdered sugar

1 teaspoon cinnamon

1 teaspoon nutmeg

PREHEAT OVEN 350 DEGREES

DIRECTIONS

To make the cake, combine cake mix, 1 stick melted butter and one egg and mix well.

Pat the mixture into a lightly grease 13x9 inch baking pan.

Prepare filling: In a large bowl, beat the cream cheese and pumpkin until smooth.

Add the 3 eggs, vanilla, and 1 stick melted butter and beat together.

Add the powdered sugar, cinnamon, nutmeg, and mix well.

Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes.

Make sure not to over bake as the center should be a little gooey.

HOW TO SERVE

Serve with fresh whipped cream.



REVERSE CHOCOLATE CHIP COOKIES



JUDI MULLIN



NETCOM G-3/5



4 DOZEN



40-45 MIN

DIRECTIONS

STEP 1

Preheat oven to 350 degrees.

STEP 2

Mix until combined. Do not overmix batter.

STEP 3

Stir in white chocolate chips and bake by rounded teaspoon full on greased cookie sheet. Bake for 11-12 minutes. Be careful not to overbake.



INGREDIENTS

Cream: 1/2 cup butter (or margarine)
1/2 cup sugar
1/2 cup dark brown sugar
1 large egg - room temperature
1 teaspoon vanilla

Sift: 1 cup flour

1/3 cup + 2 tablespoons cocoa powder (Special Dark is best)
1 tablespoon baking soda
1/8 t salt

Add gradually:
1 tablespoon milk
1 1/4 cup white chocolate chips

STEP 4

Once removed from oven, allow to "rest" a couple of minutes before trying to remove with a sharp cookie spatula. Do not wrap tightly when storing.

STAINED GLASS WINDOW COOKIES



TERRI CLARK



NETCOM G-1



4 DOZEN



1HR 40 MINS

INGREDIENTS

1 - 12 oz. package of Nestle semi-sweet chocolate bits
1 - package of small colorful marshmallows

DIRECTIONS

Using a large pot, melt the chocolate bits until smooth and creamy. Use a low to medium heat for best results (or microwave).

Remove pot from stove and let it cool but not harden.

Gently stir in the marshmallows. Do a test with just a few to make sure chocolate is cool enough that marshmallows do NOT melt!

Gently turn out the mixture onto a long sheet of waxed paper, carefully spooning out the mix down the center of the long strip, so that it can be rolled up like a log. The marshmallow mix should be about 1 to

1 1/2 half inches high. Using the edges of the wax paper, carefully roll the mix into a log shape wrapped up in the wax paper. Let the marshmallow logs cool for about 15 minutes, then move carefully to a flat space in the refrigerator. Chill until very firm.

When ready to serve, remove the logs from the fridge, place on a flat surface, gently peel off the wax paper, and slice the round long into coin shape pieces. The colorful marshmallows will be visible, surrounded by an edge of dark chocolate. You can slice as thin or thick as you like.

Recommend no more than about 1/4 to 1/3 inch per slice.

TOFFEE BARS

TURTLES



**DOUG
TREFTZ**



**NETCOM
G-3/5**



5-8 SERVINGS



45 MINS - 1 HR



DIRECTIONS

STEP 1

Preheat oven 350 degrees.

STEP 2

Cream together butter and brown sugar.

STEP 3

Add the beaten egg. Mix. Then add the vanilla and flour.

STEP 3

Spread on cookie sheet. Crumble broken chocolate bar on top of hot bars. Add chopped nuts, bake for 15-20 min.

INGREDIENTS

1/2 lb. butter 2 (cubes)
1 cup brown sugar
1 beaten egg
1 tablespoon of vanilla extract
2 cups of Flour
1/2 lb. broken chocolate bar
Chopped nuts (your choice)

This is Doug's family, Patricia Treftz's, recipe. It came from their family and many decades old.



**SHARON
SHULSKY**



**NETCOM
PAO**



PARTY SIZE



4 MINS

DIRECTIONS

STEP 1

Preheat oven to 200 degrees.

STEP 2

Place pretzels on cookie sheet lined with aluminum foil.

STEP 3

Top each with chocolate Rolos. Place in oven for 2 minutes.

STEP 4

Place pecan halves on top and smoosh. Refrigerate.

INGREDIENTS

Mini pretzels
Rolos
Pecan halves

VANILLEKIPFERL (GERMAN CRESCENT COOKIES)



JERRI
DEEVER



NETCOM
CAG



50 SERVINGS



90 MINS

INGREDIENTS

1 pinch of salt
2 3/4 cups of all-purpose flour
1 cup of unsalted butter (cold and cut into small cubes)
6 tablespoons of granulated sugar (may add additional sugar, if desired)

3/4 cup finely ground natural almonds (may also use hazelnuts and walnuts)
1 egg white
1.5 teaspoon vanilla sugar (may also use 3 teaspoons of vanilla extract)

PREHEAT OVEN 375 DEGREES

DIRECTIONS

Add flour, butter, granulated sugar, ground almonds and egg white in a bowl.

Mix thoroughly (use food processor or hand mix) but mix until texture is in large crumbles.

Place the dough mixture onto a flat, floured surface.

Knead dough into a log shape, place in the refrigerator in plastic wrap for at least one hour.

Roll out dough and shape into crescent (half-moon) shapes.

Bake on an ungreased baking sheet for 10 minutes at 375 F (do not let the cookies turn brown).

Remove from oven and let cool 5-10 minutes.

Roll in powdered sugar mixture while the cookies are warm.

Place and store in a covered container at room temperature.



03 SECTION

SIDE DISHES



BROCCOLI SALAD

INGREDIENTS

5-6 cups broccoli florets (one pound or 2-3 heads); can be blanched and cooled but not required

1 cup shredded sharp cheddar cheese (thicker rather than fine)

2/3 cup dried cranberries

1/2 cup crumbled bacon - about 8 strips

1/2 cup sunflower or other seeds

1/3 cup red onion (diced into smaller pieces)

3/4 cup mayo

1/4 cup sour cream or plain greek yogurt

1 and 1/2 tablespoons white wine vinegar, or red wine vinegar, or apple cider vinegar

3 tablespoons sugar

1/4 teaspoon salt

1/4 teaspoon pepper

DIRECTIONS



Combine the broccoli, cheddar cheese, dried cranberries, bacon, sunflower seeds, and onion in a large bowl.

In a separate small bowl, whisk together mayo, sour cream vinegar, sugar, salt, and pepper until smooth and well-combined.

Pour dressing over broccoli salad and toss or stir well. Broccoli salad may be served immediately, but for best flavor, refrigerate for at least one hour before serving. Make sure to toss the salad thoroughly again just before serving. Keep refrigerated if not consumed right away.



**TERRI
CLARK**



**NETCOM
G-1**



8 CUPS



1 HR 20 MIN

CREAMY MUSHROOM ORZO



4 SERVINGS



40 MINS

DIRECTIONS

STEP 1

Heat olive oil in a pan over medium-high heat. Add onions and mushrooms and cook until the mushrooms are tender.

STEP 2

Add in garlic and oregano and cook for 30 seconds. Add in the orzo pasta, chicken stock, half and half, and stir to combine.

STEP 3

Lower the heat to medium and let the mixture lightly simmer until the pasta is cooked al dente, about 10-15 minutes. You don't want the mixture to boil rapidly as it will scorch the dairy.

STEP 4

If the pasta is not fully cooked and the mixture is low on liquid add a little more chicken stock to help cook the pasta.

STEP 5

Once cooked, remove pan from the heat and stir in parmesan cheese, frozen peas and salt & pepper to taste.

HOW TO SERVE

Recipe can easily be doubled to feed a crowd or as an entree.

INGREDIENTS

2 tablespoons olive oil

1/2 small yellow onion (diced)

4 oz baby bella mushrooms (sliced)

2 cloves garlic (minced)

1/2 teaspoon dried oregano

1 cup orzo

1 1/2 cups chicken stock (more as needed)

1/2 cup half & half

1/2 cup shredded Parmesan cheese

1/2 cup petite peas (frozen)



GARLIC PARMESAN DUCHESSE POTATOES



INGREDIENTS

1/2 cup (slightly packed) finely shredded parmesan cheese
4 large egg yolks
Minced fresh parsley , for garnish (optional)
Finely grated parmesan , for serving (optional)
2 1/2 lbs Yukon gold potatoes, peeled, diced into 1 1/2-inch portions
Salt
Freshly ground black pepper
6 tablespoon butter , divided
4 cloves garlic , finely minced
3 - 4 tablespoon half and half

DIRECTIONS

Preheat oven to 425 degrees.

Line a baking sheet with parchment paper. Boil potatoes adding 1 Tbsp of salt. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover pot with lid and allow to simmer until very tender.

Drain potatoes well.

Sauté garlic in butter: Meanwhile, dice 4 tablespoons of the butter into 1 tablespoon pieces and add to a small saucepan. Melt over medium heat, then add garlic, sauté until lightly golden and softened, about 1-2 minutes.



Stir in half and half. Remove from heat, stir in 3 tablespoons of the half and half then pour mixture into a small bowl (so the garlic doesn't burn) and set aside.

Mash potatoes: Pour drained potatoes into a large mixing bowl. Mash well with a potato masher until there are no lumps (or press through a potato ricer).

Stir in cheese and butter mixture: Stir in parmesan cheese and warm butter/garlic mixture with a wooden spoon and season with salt and pepper to taste.

Blend in yolks: Let mixture cool a few minutes then quickly stir in egg yolks one at a time with a wooden spoon.

At this point if mixture is very thick. (you can add remaining 1 tablespoon half and half if needed.)

Pipe into domes: Transfer mixture to a large piping fitted with a large star tip that's about 3/4 inch wide at tip (or you can just spoon mounds onto baking sheet vs. piping).

Pipe into 12 mounds spaced evenly apart, about 2 1/2-inches wide by 2 1/2-inches tall. Gently brush with remaining 2 Tbsp butter, melted.

Bake until golden brown, about 16-19 minutes.

HOW TO SERVE

Serve immediately, garnished with some parsley and parmesan if desired.

Recipe source: [Cooking Classy](#).

GREEN CHILI AND EGG CASSEROLE



TERRI CLARK



NETCOM G-1



8 SERVINGS



60 MINS



INGREDIENTS

14 oz. can whole green chili peppers – drained
1 1/2 cups shredded cheese, any kind will do, or a mix of white and yellow cheeses
1/3 to 1/2 cup of milk
4 - 6 eggs slightly beaten
2 tablespoons flour
Salt and pepper to taste

DIRECTIONS

STEP 1

Preheat oven to 350 degrees.

STEP 2

Grease 8 x 12 baking dish (use a 9 x 13 for a thinner version).

STEP 3

Line the bottom of the dish with the chili peppers, sprinkle with cheese and flour, salt and pepper, repeat. Distribute all of the ingredients evenly.

STEP 4

Whisk milk and eggs together and pour gently over top of chili and cheese.

STEP 5

Bake for 30-35 minutes until done, and golden brown on top.

RAMEN NOODLE SALAD



TERRI CLARK



NETCOM G-1



6-8 SERVINGS



2-3 HRS



DIRECTIONS

STEP 1

Mix together the cabbage (or coleslaw mix), chopped onions, crushed noodles, and sunflower seeds.

STEP 1

In a small bowl, mix the oil, vinegar, sugar, and contents of the seasoning packet.

STEP 1

Pour over cabbage mix and refrigerate for at least two hours.

STEP 1

Top with slivered almonds and chopped green onions and serve.

INGREDIENTS

3 cups shredded cabbage or 8 oz bag of coleslaw mix
1/2 cup chopped red or white sweet onion (optional)
1 pkg uncooked and crushed ramen (oriental flavor) noodles, (reserve the seasoning packet for sauce)

1/2 cup unsalted sunflower seeds
1/4 cup almond slivers
1/2 cup oil
1/4 vinegar (apple cider, white or rice vinegar all work)
1/4 cup sugar
3-4 chopped green onions for topping

SAUSAGE STUFFING



ELEN
SCHNACHTER



NETCOM
G-1



8-10 SERVINGS



60 MINS

INGREDIENTS

1 lb Italian Sausage
Cooking oil
1 green apple
2 stalks celery
2 medium carrots
1 medium onion
1 1/2 - 2 cups chicken stock

Dried Herbs - 1teaspoon each: rosemary, thyme, sage, parsley, garlic power
Salt & Pepper to taste
1- 10 oz box/bag herb stuffing
Cooking spray
2 tablespoons butter (diced)

DIRECTIONS

Preheat oven to 350 degrees.

Dice green apple, celery, carrot and onion to approximately the same size.

Uncase the sausage and break up in a cold pan. Cook sausage over medium-high heat. Add additional olive oil/oil of choice if not enough fat renders from sausage.

Add herb mixture, salt and pepper to pan as sausage cooks. When sausage is almost cooked through, add onions, carrots, celery and apple to pan. Cook until tender.

Meanwhile, pour box/bag stuffing into large bowl.

Spray a 9x9 baking dish with cooking spray.

When vegetable and sausage mixture is ready, add to the stuffing and mix to combined.

Pour 1 to 1 1/2 cups of stock into stuffing mixture. (Mixture should be moist, but not runny)

Pour mixture into prepared baking dish. Top with diced butter and remaining stock as you prefer. Stuffing will absorb the stock as it bakes.

If preparing day before, reserve additional stock, to pour over as desired prior to baking.

Bake uncovered for 40 minutes.



SAVORY GREEN BEANS



AMANDA
PEARSON



NETCOM
PAO



PARTY SIZE



30-40 MINS

DIRECTIONS

STEP 1

Cook bacon to crispy in large pan. Remove bacon and drain some of the grease.

STEP 2

Cook onion, garlic, bell pepper, mushrooms in remaining bacon grease. Adding in salt and pepper as desired.

STEP 3

Add green beans. Cook until almost tender.

STEP 4

Mix chicken bouillon and hot water in a small dish and then mix in the pan. Cook until green beans are tender.



INGREDIENTS

4-5 slices thick cut bacon

1/2 small onion (diced)

6 oz. baby bella sliced mushrooms

2 large garlic cloves (finely minced)

1 lb fresh green beans (ends removed and cut in half)

1/3 cup diced red bell pepper

1/2 cup hot water

1 teaspoon Better than Bouillon chicken flavor

Salt and pepper as needed

SWEET POTATO CASSEROLE



JUDI
MULLIN



NETCOM
G-1



8 SERVINGS



1HR 30 MINS



DIRECTIONS

STEP 1

Heat oven to 350.

STEP 2

Stir sugar and salt into cooked, mashed sweet potatoes.

STEP 3

Whisk eggs, milk, vanilla, spices, and the melted butter. Stir into mashed potatoes until smooth and well blended.

STEP 4

Spoon into a lightly greased shallow 2-quart baking dish.

STEP 5

Combine topping ingredients with a fork or pastry blender until crumbly. Sprinkle evenly over potatoes.

STEP 6

Bake for 35-45 minutes. Do not allow the topping to turn dark.

INGREDIENTS

2 lbs cooked, mashed sweet potatoes

1/2 cup sugar and milk

1/2 teaspoon salt, vanilla, nutmeg

2 large eggs

4 tablespoon melted butter

1 teaspoon cinnamon

Topping

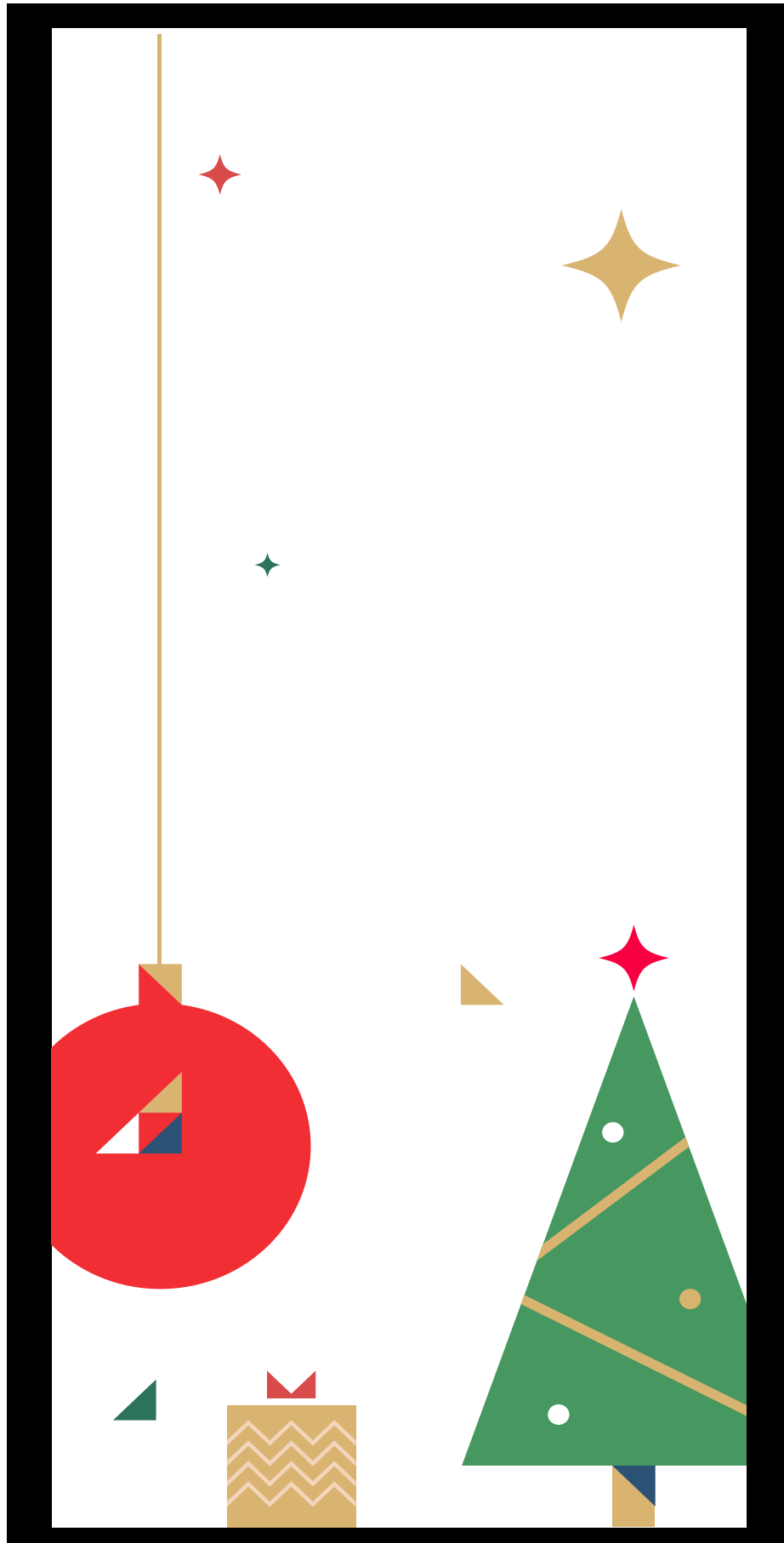
1/2 cup each dark brown sugar and flour

4 tablespoon room temp. butter (not melted)

1/2 cup chopped pecans

04 SECTION

MAIN DISHES



BREAKFAST CHIMIS



8-12 SERVINGS



40-60 MINS

DIRECTIONS

Preheat oven to 350 degrees.

Cut up the bacon into bite sized pieces and cook until halfway done in the pan. Remove from heat and put the bacon to the side and drain the oil from the pan.

In another pan, start cooking the frozen potatoes or hashbrowns or cook the tater tots in the oven.

Cook either the chorizo (or the maple sausage) in the bacon pan. When the chorizo or sausage is nearing completion re-add the bacon and mix well.

Once the meat is cooked, add in the cream cheese and mix until thoroughly combined. Ensure you check on the potatoes and not overcook them. You want them to be crispy for a texture difference within the chimi.

In a bowl, scramble your eggs, season and add to the mixture to cook with the meat.

Once the eggs are cooked add your choice of cheese. Once everything is cooked, you start building your chimi.

Scoop some of the mixture into a tortilla, add your choice of potatoes on top, then wrap your chimi like a burrito. Place the chimis onto a baking sheet. Cook 30 mins.

INGREDIENTS

- 1 package of pork chorizo (or Jimmy Dean Maple Ground Sausage)**
- shredded cheese of your choice**
- thick cut bacon**
- 1 package of cream cheese (your choice of flavor, recommend garlic and onion)**
- Potatoes/Tater tots (frozen)**
- 6-8 eggs**
- 8-12 flour tortillas**

BEEF STROGANOFF



**GABE
ARCHER**



**NETCOM
PAO**



4 SERVINGS



45 MINS - 1 HR

INGREDIENTS

1 lb beef sirloin, thinly sliced
1 medium onion, chopped
2 cups mushrooms, sliced
2 cloves garlic, minced
1 cup beef broth
1 cup sour cream
2 tablespoon all-purpose flour
2 tablespoon butter
Salt and pepper to taste
Egg noodles or rice for serving
Fresh parsley, chopped (for garnish)



DIRECTIONS

In a large skillet, melt 1 tablespoon of the butter over medium-high heat. Add the beef strips and cook until browned.

Remove and set aside.

In the same skillet, add remaining butter and sauté the chopped onion and garlic until soft. Add the mushrooms and cook until they are tender.

Sprinkle flour over the mushroom mixture and stir well. Gradually add the beef broth while stirring to avoid lumps. Bring to a simmer and let it thicken slightly.

Lower the heat, and return the beef to the skillet. Stir in sour cream, and season with salt and pepper. Heat through but do not boil.

Serve over cooked egg noodles or rice and garnish with fresh parsley.

CORNISH GAME HENS (SMOKED)



**AMANDA
PEARSON**



**NETCOM
PAO**



4 SERVINGS



1HR 30 MINS

INGREDIENTS

4 cornish game hens
8 tablespoons unsalted butter, room temperature
Chicken rub of your choice
6-8 sprigs, fresh rosemary (dried will not have the same aromatic flavor)
Salt and pepper to taste



DIRECTIONS

Preheat smoker to 375 degrees.

Rinse the cornish game hens under cold water inside and out. Dry completely.

Rub the outside of each hen with the butter (thinly). Make sure you press firmly. Add chicken rub, salt and pepper to your liking to the hens.

Place a sprig of rosemary inside each hen. Time to get the hens on the smoker. Insert a probe into the thigh closest to the smoke source. (I personally use four separate probes because they will not reach temperature at the same time.)

After about 30 mins, take the remaining butter, melt it with some of the remaining rosemary and brush onto the hens. Do this quickly as you do not want to lose too much of your smoke or temp. Smoke until internal (probe) temperature reaches 165 degree. About 1 hr.

Rest 5 mins and serve.

CRANBERRY PORK ROAST



**MATT
BARKER**



**COMMAND
STAFF**



PARTY SIZE



60-95 MINS

Cranberries aren't just for pairing with ham, they're a versatile ingredient that shines with a variety of dishes!

Try them with pork loin for a sweet and tangy twist, with a burst of festive flavor.



INGREDIENTS

1 boneless rolled pork loin roast (3 to 4 pounds), halved
2 tablespoons olive oil
1 can (14 ounces) whole berry cranberry sauce
3/4 cup sugar
3/4 cup cranberry juice
1 teaspoon ground mustard
1 teaspoon pepper
1/4 teaspoon ground cloves

DIRECTIONS

STEP 1

Preheat oven to 450 degrees.

STEP 2

In a Dutch oven, brown roast in oil on all sides over medium-high heat.

STEP 3

Combine the cranberry sauce, sugar, cranberry juice, mustard, pepper and cloves; pour over roast.

STEP 4

Start at a preheated oven at 450 for 10 minutes, then finish off at 275 for another 50-75 minutes (until the thermometer registers 140 degrees).

STEP 5

Remove from oven and let the roast stand 10 to 15 minutes before slicing.

STEP 6

Serve with remaining cranberry mixture.

NEW ENGLAND SHEPHERD'S PIE



LEE
HICKS



NETCOM
GCC



6-8 SERVINGS



60 MINS

DIRECTIONS

Preheat oven to 375 degrees.

Cook beef in large skillet until browned. Drain fat and put beef back in skillet.

Add in the diced onions, garlic powder, corn, and tomato soup. Cook until tomato soup is almost fully absorbed by the meat mixture and onions are softened. Spread mixture in 13x9 pan and set aside.

Peel potatoes, cut them into small pieces. Place in large pot, fill with water until the potatoes are just covered. Boil until you're

able to pierce them with a fork easily; drain. Mix together butter, milk, garlic powder, chives, egg, sour cream, salt and pepper in the pot.

Add potatoes back to the pot, mash until everything is mixed well (I use a hand mixer). Carefully spread potato mixture on top of the ground beef in the pan, add extra pats of butter on top if you wish. Leave a hole in the middle of the potatoes to let the meat "breathe". Cook for 30-40 mins or until the top of the potatoes are lightly browned and stiff.

Enjoy the best New England comfort food that fits any occasion!



INGREDIENTS

2 lbs ground beef or ground chuck

Shredded cheddar cheese (if wanted)

10 oz corn (canned or frozen)

2.5 lbs gold potatoes

1 can Campbell's tomato soup

1/2 cup milk (2% or whole)

1 egg

1/4 cup sour cream

3 tablespoon garlic powder, divided

1 tablespoon dried chives

Salt and pepper, to taste

1 large onion, diced

1/2 cup salted butter

(softened)

PUMPKIN SAUSAGE PASTA BAKE



TERRI
CLARK



NETCOM
G-1



FAMILY SIZE



1HR 15 MIN

DIRECTIONS

Preheat oven to 400 degrees.

Cook pasta (save some of the pasta water). Brown sausage and drain off grease. Add onions to meat, cook until translucent. Then add garlic and cook for 30 seconds. Add pumpkin, cream cheese (Cut cream cheese into smaller pieces and they will melt faster.), red pepper, black pepper, salt, parmesan cheese and oregano. Gently stir and add milk to the sauce.

Once the cheese is melted, add the pasta and mix well. (Add reserved pasta cooking water if the sauce is too thick).

Put into a buttered 9 x 13 inch casserole pan. Sprinkle top with breadcrumbs and cheese. Bake for 30-45 minutes or until golden brown and bubbly.

INGREDIENTS

1 pound dried pasta

1 pound Italian sausage

1 large onion diced

3 cloves chopped garlic

15 ounces pumpkin (from can or fresh pumpkin puree)

8 ounces cream cheese

1/2 spoon red pepper flakes

1 teaspoon black pepper

1 teaspoon salt

1 teaspoon oregano

1 and 1/2 cups parmesan cheese (save some for sprinkling on top at the end)

1 cup milk

1/3 cup breadcrumbs (for topping)

This recipe is from Terri's daughter, May Huffman.

SWEDISH MEATBALLS



6-8 SERVINGS



40 MINS

DIRECTIONS

Preheat oven to 350 degrees.

Heat olive oil in large skillet over medium heat. Add onion and cook, stirring frequently, until onions are translucent (2-3 mins).

In a large bowl, combine meat, Panko, yolks, allspice, nutmeg and cooked onion; add salt and pepper to taste.

Roll mixture into 1 to 2 inch meatballs, forming about 24 meatballs. Spray a deep cookie sheet or 13x9 inch nonstick baking pan with olive oil; add meatballs to pan, spacing about 1 inch apart.

Cook in oven until meatballs are cooked through and browned on the outside. Drain fat from meatballs.

For the Gravy: Melt butter in a skillet. Whisk flour with butter until lightly browned (about 1 min). Gradually whisk in beef broth and cook, whisking constantly, until slightly thickened (about 1-2 mins).

Stir in sour cream; season with salt and pepper, to taste. Stir in meatballs until heated through and thickened, about 8-10 mins.

HOW TO SERVE

Serve immediately, garnish with a bit of parsley if desired.

*Side dish ideas: Serve over rice pilaf (or regular white rice), mashed potatoes, and green beans on the side. This is a delicious addition!

INGREDIENTS

For the Meatballs:

2 tablespoon olive oil, divided

1 onion, diced

1 lb ground beef

1 lb ground pork

1/2 cup Panko breadcrumbs

2 large egg yolks

1/4 tablespoon ground allspice

1/4 teaspoon ground nutmeg

Kosher salt and freshly ground black pepper (to taste)

For the Gravy:

1/4 cup butter

1/3 cup all-purpose flour

4 cups beef broth

3/4 cup sour cream

2 tablespoon fresh parsley leaves, chopped

Kosher salt and freshly ground Black pepper (to taste)



TERIYAKI CHICKEN

照り焼きチキン



GABE
ARCHER



NETCOM
PAO



PARTY SIZE



60-95 MINS



INGREDIENTS

1 lb boneless chicken thighs (or breast)
1/4 cup soy sauce
1/4 cup mirin (or substitute with mixture of honey and water)
2 tablespoon brown sugar
1 tablespoon vegetable oil
1 clove garlic, minced
1 tablespoon ginger, minced
Sesame seeds and sliced green onions for garnish
Steamed rice for serving

DIRECTIONS

STEP 1

Make Teriyaki Sauce: In a bowl, combine soy sauce, mirin, brown sugar, garlic, and ginger. Mix well until the sugar is dissolved.

STEP 2

Cook Chicken: Heat oil in a skillet over med-high heat. Add the chicken and cook until browned on both sides and fully cooked (about 6-8 minutes).

STEP 3

Glaze Chicken: Pour the teriyaki sauce over the chicken in the skillet, reduce heat to low, and simmer for about 5 minutes, allowing the sauce to thicken and coat the chicken.

HOW TO SERVE

Slice the chicken and serve over steamed rice, drizzled with the remaining teriyaki sauce. Garnish with sesame seeds and sliced green onions.

05 SECTION

MISC. FUN



AMISH CINNAMON FRIENDSHIP BREAD



INGREDIENTS

1/2 cup softened butter
1 large egg
1 cup sugar
1 teaspoon vanilla
1 cup buttermilk
2 cups Flour
1 teaspoon baking soda
1/3 cup sugar
1 teaspoon cinnamon

DIRECTIONS

Preheat Oven to 350 degrees.

Grease loaf pan.

In a large bowl cream together softened butter, eggs, vanilla and sugar.

Next add flour, baking soda and buttermilk to the sugar mixture.

In a greased loaf pan add 1/2 of the batter.

In a small bowl, mix together the 1/3 Cup Sugar and 1 tsp cinnamon. Add 3/4 of the cinnamon mixture to the batter and swirl through the batter with a butter knife.

Now add the remaining batter and add the remaining cinnamon sugar mixture on top. Bake for 50-55 minutes or until a toothpick comes out of the center clean.

Cool and EAT!

CHAMPURRADO (MEXICAN HOT CHOCOLATE)



ERICKA
RAZO



NETCOM
G-8



4 SERVINGS



30 MINS

INGREDIENTS

4 cups milk
1 cup of water
1 tablet (3.15 ounces) Ibarra Mexican chocolate (Abuelita if you can't find Ibarra)
1/4 cup toasted masa harina (corn flour)
1/4 cup piloncillo (or brown sugar), grated (optional)
1 cinnamon stick
1 teaspoon vanilla extract (optional)



DIRECTIONS

Place masa harina into heated dry skillet. Stir continuously until masa harina turns golden brown, set aside.

Heat 1 cup of water with cinnamon stick for 5-10 minutes in a medium saucepan over medium heat

Add the Mexican chocolate and piloncillo and stir until melted and fully incorporated.

Mix the masa harina with 1 cup of cold milk in a small bowl or blender until smooth and lump-free.

Slowly pour the masa mixture in the sauce pan, stirring continuously to avoid lumps.

Add 3 cups of milk to chocolate mixture simmer gently, stirring continuously until the mixture thickens to how you like it (about 10-15 minutes).

Remove the cinnamon stick and serve the champurrado hot.

CHRISTMAS CROCKPOT HOT CHOCOLATE



AMANDA
PEARSON



NETCOM
PAO



PARTY SIZE



40-60 MINS



INGREDIENTS

1.5 cups heavy cream
1 can of sweetened condensed milk (14oz)
2 cups milk chocolate chips
6 cups milk
1 teaspoon vanilla extract

Optional Toppings to add to individual mugs:

Mini marshmallows
Crushed candy canes
Cinnamon sticks
Whipped cream
Holiday sprinkles
Peppermint bark

DIRECTIONS

STEP 1

Turn crockpot on low

STEP 2

Mix all the ingredients in the crockpot and put the lid on.

STEP 3

Stir every 10 mins until it reaches the desired temperature.

Be creative and find your own add-ins!

ENABLING EGGNOG DOMINANCE



SGT GEORGE
MATTISON



NETCOM
HHC



3 SERVINGS



10 MINS



DIRECTIONS

STEP 1

Blend milk, egg, sugar, vanilla and nutmeg in a large pitcher as it mixes across a menu of constant conflict, crisis, and fine cuisine.

STEP 2

Add rum liberally. Let cool in fridge until serving.

INGREDIENTS

2 cups of milk
2 large eggs, beaten
3 tablespoons sugar
1 teaspoon vanilla extract
1 dash ground nutmeg
1 dash cinnamon
1 cup of spiced rum

MULED WINE



MATT
BARKER



COMMAND
STAFF



PARTY SIZE



60-95 MINS



DIRECTIONS

STEP 1

Combine the cider, wine, honey, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan.

STEP 2

Bring to a boil and simmer over low heat for 10 minutes.

STEP 3

Pour into mugs, add an orange peel to each and serve.

INGREDIENTS

4 cups apple cider
1 (750-ml) bottle red wine, such as Cabernet Sauvignon
1/4 cup honey
2 cinnamon sticks
1 orange, zested and juiced
4 whole cloves
3 star anise
4 oranges, peeled, for garnish

ROASTED PUMPKIN SEEDS

SCALLOPED PINEAPPLE



**BRIAN
HALE**



**NETCOM
G-7**



SERVINGS VARY



75 MINS



DIRECTIONS

Heat oven to 300 degrees.

Combine the melted butter, seasoning salt, garlic powder, Worcestershire sauce, garlic powder,

Place pumpkin seeds in a medium size bowl and stir in combined ingredients.

Stir until pumpkin seeds are evenly covered. Evenly spread pumpkin seeds on baking pan and cook for 1 hour, tossing the seeds every 15 minutes to evenly roast.

Enjoy immediately or at room temperature.

INGREDIENTS

2 cups fresh pumpkin seeds
3 tablespoons melted butter
1 teaspoon seasoning salt
1/4 teaspoon garlic powder
1 teaspoon worcestershire sauce



**MATTHEW
STEVENS**



**NETCOM
G-3**



18-20 SERVINGS



60 MINS

DIRECTIONS

STEP 1

Preheat oven to 350 degrees.

STEP 2

Place bread pieces in a 9x13 in casserole dish lightly greased.

STEP 3

Mix together remaining ingredients, pour over bread and bake for 45 minutes or until slightly browned.

STEP 4

Enjoy hot as a side dish or cold as dessert.

INGREDIENTS

18 slices plain white bread
broken into small pieces
3 sticks melted butter
2 cans crushed pineapple
(15oz size with juice)
4 eggs
1 cup sugar

SPINACH DIP



Spinach dip is the ultimate crowd pleaser! Creamy, savory, and packed with flavor, it's perfect for pairing with fresh veggies, crackers, or a warm loaf of bread. Whether baked or served chilled, it's always a hit at any gathering.



INGREDIENTS

1 pkg Knorr vegetable dip mix
10 oz frozen spinach, thawed and squeezed to get most of the water out
1 cup mayo
16 oz sour cream
2 tablespoon garlic powder
8 oz shredded parmesan cheese
8 oz Italian (6-cheese type) shredded cheese, if desired

DIRECTIONS

To cook dip:

Mix all ingredients in medium saucepan. Cook on med-high heat until bubbling; then remove from heat.

Additional ideas:

You could also serve cold- omit the garlic powder if this is the case.

Serve with pita or tortilla chips, carrot sticks or crusty bread if desired, for dipping.

Add extra cheese on top for an additional cheesiness!

Add 1 jar (drained) chopped artichokes and/or fresh diced tomatoes for extra flavor.

USS ARIZONA SOURDOUGH BREAD



**BOB
TOPPER**



**NETCOM
CoS**



2 LOAVES



SEVERAL DAYS

DIRECTIONS

The Ultimate Sourdough Starter – Arizona
Started from 15 July 24.

Starter

25g Starter

50g Stoneground Rye

50g Unbleached All-Purpose Flour

100g Room Temperature Water

Feed daily with lid on top for 14 days before
making bread

Reference:

The Ultimate Sourdough Starter Guide

Joshua Weissman

Bread Levain Recipe. 6 hours

45g Starter

45g Whole Wheat Flour

45g Unbleached All-Purpose Flour

90g Water

Autolyse Flour combination 30 min prior
to next step. 500g Unbleached All-Purpose
Flour, 275g Bread Flour, 175g Whole Wheat
Flour. Stir all flour together, add 660g water
(90-95 degrees).

Cover with towel 30 minutes.

Mix Levain and flour combination. Take Flour
combination, 18g Salt on top, add all Levain
on top. Dimple levin into flour combination.
Pinch for 1 minute. Rhubaud method for 3
minutes. Cover with towel.

Bulk Fermentation Stretch and Fold @
15m, 30m, 60m, 2h, 3h, 4h.

Preshape loaves.

Scoop dough out onto unfloored work
surface. Divide dough in half with bench
scraper. Preshape dough into sphere x2.
Cover with overturn bowl 15 min. UnCov-
er 10m

Shape loaves and place in a proofing
basket overnight. Flip, Stretch and fold
– turn upside down. Place in Benetton
Basket (floured dish towel)
Optional – leave in Benetton Basket for 1 hour at
room temperature.

Place in plastic bag In Fridge 12-48 hours.

To cook. Warm up oven and Dutch Oven
@ 500 degrees for 1 hour.

Remove bread from Fridge. Place in
Dutch Oven. Score bread. Bake with lid
at 485 degrees 18 minutes. Remove lid
bake 465 degrees 12 minutes.

Times are designed for 5000 feet of elevation
near Fort Huachuca, Brown Parade Field.

Remove from Dutch Oven and place on
Cooling rack for 1-2 hours.

INGREDIENTS

Sourdough Starter

Whole Wheat Flour

Unbleached All-Purpose Flour

Water

