

# Recipes from Staff Appreciation

2008

Welcome Aboard the S.S. Wildcat!

Macadamia Nut Cookies

Almond Cookies

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Cherry Coffee Cake

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## Macadamia Nut Cookies

### Ingredients:

1 cup butter or margarine, softened

$\frac{3}{4}$  cup sugar

$\frac{3}{4}$  cup packed brown sugar

2 eggs

1 teaspoon vanilla extract

2-1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

2 jars (3-1/2 ounces each) macadamia nuts, chopped

2 cups (12 ounces) semisweet chocolate chips

1 cup (6 ounces) vanilla baking chips

### Directions:

In a mixing bowl, cream butter and sugars. Add eggs and vanilla; beat on medium speed for 2 minutes. Combine flour, baking soda and salt; add to creamed mixture and beat for 2 minutes. Stir in nuts and chips. Cover and refrigerate several hours or overnight.

Drop by tablespoons 2 inches apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until golden brown. Cool on pans for 1 minute before removing to wire racks; cool completely. Yield: about 6 dozen.

## Almond Cookies

### Ingredients:

1 cup shortening

1 /2 cup plus 3 tablespoons sugar, divided

¼ cup packed brown sugar

1 egg

1 teaspoon almond extract

2 cups all purpose flour

1 ½ teaspoons baking powder

1/8 teaspoon salt

3 tablespoons sliced almonds

### Directions:

In a small mixing bowl, cream the shortening, ½ cup sugar and brown sugar. Beat in egg and extract. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Shape into 1 inch balls. Roll in remaining sugar.

Place 2 inches apart on ungreased baking sheets. Flatten with the bottom of a glass. Press 3 almond slices into the center of each. Bake at 350° for 9-11 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks. Yield: 3 dozen.

## Golden Brownies

### Ingredients:

- 2 ¼ cups unsifted flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- ¾ cup butter, softened
- 1 ¼ cups sugar
- 1 ¼ cups firmly packed light brown sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 12-ounce package (2 cups) Nestle Semi-Sweet Chocolate Chips

### Directions:

Preheat oven to 350 degrees. In a small bowl, combine flour, baking powder and salt; set aside. In a large bowl, beat butter, sugar, brown sugar and vanilla extract until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Spread evenly into well-greased 15x10x1-inch or 13x9x2 inch baking pan. Bake 35 to 40 minutes. Cool; cut into 2-inch squares. Makes 24 to 35 2-inch squares (depending on size of pan).

## Cinnamon Brunch Coffee Cake

### Ingredients:

2 cups sifted flour

1 tsp. baking powder

½ tsp. baking soda

¼ tsp. salt

½ cup butter

1 (8 oz) cream cheese

1 ¼ cups sugar

2 eggs

1 tsp. vanilla

1/3 cup milk

1 cup brown sugar, packed

½ cup sifted flour

3 tbsp. softened butter

1 tsp. cinnamon

### Directions:

Sift together 2 cups flour, baking powder, baking soda and salt. Cream together ½ cup butter, cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in vanilla. Add dry ingredients alternately with milk, beating well after each addition. Spread batter into greased and floured 13 x 9 x 2 inch pan.

Combine brown sugar, ½ flour, 3 tablespoons butter and cinnamon. Sprinkle over batter. Bake in moderate oven at 350° for 30-35 minutes. Serve warm.

## Cherry Coffee Cake

### Ingredients:

1 package yellow cake mix, divided (18 1/3 ounces)

1 cup all purpose flour

1 package active dry yeast (1/4 ounce)

2/3 cup warm water (120° to 130°)

2 eggs, lightly beaten

1 can (21 ounces) cherry pie filling

1/3 cup cold butter

### Glaze:

1 cup confectioners' sugar

1 tablespoon corn syrup

1-2 tablespoons water

### Directions:

In a large mixing bowl, combine 1 ½ cups dry cake mix, flour, yeast and water until smooth. Stir in eggs until blended. Transfer to a greased 13 x 9 x 2 inch baking dish. Gently spoon pie filling over top. Place remaining cake mix in a bowl; cut in butter until crumbly. Sprinkle over filling. Bake at 350° for 35-40 minutes or until lightly browned. Cool on wire rack. Combine glaze ingredients; drizzle over coffee cake. Yield: 12-16 servings.

## Spinach Salad

### Ingredients:

2 lbs spinach, washed, drained and remove large stems

6 hard boiled eggs – sliced

16 slices of cooked, crumbled bacon

2 cans water chestnuts – drained and sliced

### Dressing:

1 cup oil

2/3 cup sugar

2/3 cup ketchup

½ cup vinegar

4 tablespoons Worcestershire Sauce

2 small grated onions

Combine dressing ingredients in container with lid. Shake well. In large bowl add salad ingredients. Just before serving top with dressing and toss.

## Romaine Salad with Avocado Dressing

### Ingredients:

- 1 medium ripe avocado, peeled and cubed
- ½ cup mayonnaise
- ¼ cup vegetable oil
- 3 tablespoons lemon juice
- 2 garlic cloves, peeled
- ½ teaspoon salt
- ¼ teaspoon hot pepper sauce
- 1 bunch romaine, torn
- 3 medium tomatoes cut into wedges
- 1 cup (4 ounces) shredded cheddar cheese
- 1 can (2 ¼ ounces) sliced ripe olives, drained
- 2 green onions, chopped

### Corn Chips

### Directions:

For dressing, place the first seven ingredients in a blender or food processor; cover and process until blended.

In large bowl, combine the romaine, tomatoes, cheese, olives and onions. Drizzle with the dressing and toss to coat. Sprinkle with corn chips.

## Tropical Chicken & Pecan Salad

### Ingredients:

4 cans (8 ounces each) pineapple chunks, undrained

4 cups cooked chicken strips (about 20 ounces)

2 cans (15 ounces each) black beans, drained and rinsed

2 cups Kraft Italian Dressing

4 ½ quarts (about 18 cups) torn mixed salad greens

2 cups planters pecan pieces, toasted

### Directions:

Drain pineapple, reserving liquid. Place pineapple in medium bowl. Add chicken and beans; mix lightly.

Combine dressing and reserved pineapple liquid. Add to chicken mixture; toss to coat. Cover. Refrigerate at least 1 hour.

Place salad greens in large bowl just before serving. Add chicken mixture and pecans; toss lightly.

## Harvest Layered Salad

### Ingredients:

2 ½ cups shredded carrots

2 ½ cups sliced fresh mushrooms

2 ½ cups shredded cabbage

2 ½ cups sliced zucchini

1 small red onion, thinly sliced

1 cup (4 ounces) shredded Cheddar Cheese

### Dressing:

½ cup vegetable oil

4 tablespoons red wine vinegar

1/4 teaspoon ground mustard

1/4 teaspoon sugar

1/4 teaspoon garlic salt

1/4 teaspoon pepper

### Directions:

In a 3-1/2 quart bowl, layer the first six ingredients in order listed. Combine all dressing ingredients in a jar with a tight-fitting lid. Shake well. Pour over salad and serve immediately.

Yield: 10-14 servings

## Summer Apple Salad

### Ingredients:

6 medium, tart red apples, diced

2 cans (8 ounces each) pineapple tidbits, drained

3 cups celery, sliced

2 cups grape halves

2 carrots, shredded

1 cup coarsely chopped almonds

1 ½ cups sour cream

2 tablespoons sugar

1 teaspoon lemon juice

### Directions:

In a large salad bowl, combine apples, pineapple, celery, grapes, carrots and almonds. In a small bowl, combine sour cream, sugar, and lemon juice. Mix well. Add to apple mixture and toss to coat. Chill. Yield: 24 servings

## Lemon Rice Salad

### Ingredients:

1 cup olive oil

1/3 cup white wine vinegar

1 garlic clove, minced

1 – 2 teaspoons grated lemon peel

2 teaspoons sugar

1 teaspoon Dijon Mustard

½ teaspoon salt

6 cups cooked long grain rice

2 cups cooked wild rice

2 cups diced, seeded cucumbers

2/3 cup thinly sliced green onions

¼ cup minced, fresh parsley

¼ cup minced fresh basil or 1 teaspoon dried basil

½ teaspoon pepper

½ cup chopped pecans, toasted

### Directions:

In a jar with a tight fitting lid, combine the first seven ingredients; shake well.

In a large bowl, combine long grain and wild rice; add dressing and toss. Cover and refrigerate overnight.

Add the cucumbers, green onions, parsley, basil and pepper; mix well. Chill for 2 hours. Fold in pecans just before serving. Yield: 16 servings

## Fruit-n-Cheese Kabobs

### Ingredients:

1 block (1 lb) Colby-Monterey Jack Cheese

1 block (1 lb) cheddar cheese

1 block (1 lb) baby Swiss cheese

1 fresh pineapple, peeled and cut into 2 inch chunks

1 – 2 pounds seedless green or red grapes

3 pints strawberries

### Directions:

Cut cheese into chunks. If desired, cut into shapes with small cutters. Alternately thread cheese and fruit onto wooden skewers.

Serve Immediately. Yield: About 3 dozen

## Shrimp Orzo Salad

### Ingredients:

1 package (16 ounces) orzo pasta

1 ½ pounds cooked medium shrimp, peeled, deveined and cut into thirds

1 cup finely chopped green pepper

1 cup finely chopped sweet red peppers

1 can (14 ounces) water packed artichoke hearts, rinsed, drained and quartered

1/3 cup finely chopped red onion

½ cup minced fresh parsley

1/3 cup chopped fresh dill

1/3 cup chopped pimiento-stuffed olives

½ cup white wine vinegar

3 garlic cloves, minced

1 teaspoon salt

½ teaspoon dried basil

½ teaspoon dried oregano

½ teaspoon pepper

¼ cup olive oil

### Directions:

Cook pasta according to package directions; drain and rinse in cold water. Place in large bowl; add the shrimp, peppers, artichokes, onion, parsley, dill and olives. In a small bowl, combine the vinegar, garlic, salt, basil, oregano, and pepper. Slowly whisk in oil. Pour over pasta mixture and toss to coat. Refrigerate until serving. Yield: 16 servings

## Flavorful Chicken Salad

### Ingredients:

3 cups pineapple juice

1/3 cup soy sauce

3 pounds boneless skinless chicken breasts

2 cups water

½ cup EACH – chopped green pepper, red onion and celery

1 ½ cups mayonnaise

½ teaspoon garlic salt

½ teaspoon pepper

½ teaspoon Italian seasoning

½ teaspoon dried basil

¼ teaspoon seasoned salt

### Directions:

In a bowl, combine pineapple juice, soy sauce; mix well. Pour 1 ½ cups into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate overnight. Cover and refrigerate remaining ingredients.

Drain and discard marinade from chicken. In a large saucepan, combine chicken, water and reserved marinade. Bring to a boil. Reduce heat; cover and simmer for 10 -15 minutes or until chicken juices run clear. Drain; cool slightly. Shred chicken.

In a large bowl, combine the chicken, green pepper, onion and celery. In a small bowl, combine the mayonnaise and seasonings. Spoon over chicken mixture; gently stir to coat. Refrigerate until serving. Yield: 10 servings

## Greek Pasta Salad

### Ingredients:

1 lb penne pasta

1 small cucumber- chopped

$\frac{3}{4}$  cup extra virgin olive oil

5 plum tomatoes- chopped

1 small red onion-chopped

6 oz. feta cheese

Black olives – pitted and sliced

2 cloves garlic - minced

2 tbsp. Fresh lemon juice

$\frac{1}{4}$  cup fresh parsley-chopped

### Directions:

Cook pasta according to directions. Drain the pasta and mix with  $\frac{1}{4}$  cup olive oil.

In a small bowl, combine lemon juice, garlic, salt and pepper (Dash of each) and  $\frac{1}{2}$  cup olive oil. Set aside.

Mix tomatoes, cucumbers, olives, onion and parsley in a bowl. Combine the veggies, pasta and liquid. Mix together.

Crumble feta cheese into salad and stir – reserving a little for garnish. Refrigerate until ready to serve. Garnish with extra feta cheese, a few black olives and little of parsley.

## Pesto Tuna Salad with Sun Dried Tomatoes

### Ingredients:

6 (6 ounce) cans of tuna

1 cup prepared basil pesto sauce

36 oil packed sun dried tomatoes, drained and diced

$\frac{3}{4}$  cup of mayonnaise

$\frac{3}{4}$  cup grated parmesan cheese

### Directions:

In a bowl, mix the tuna, pesto, sun-dried tomatoes, mayonnaise and parmesan cheese. Cover and refrigerate until ready to use.

## Coconut Crunch Delight

### Ingredients:

½ cup butter, melted

1 cup all purpose flour

1 ¼ cups flaked coconut

¼ cup packed brown sugar

1 cup slivered almonds

1 package (3.4 ounces) instant vanilla pudding mix

1 package (3.4 ounces) instant coconut cream pudding mix

2 2/3 cups cold milk

2 cups whipped topping

Fresh strawberries

### Directions:

In a bowl, combine the first five ingredients; press lightly into a greased 13 inx9inx2 in baking pan. Bake at 350° for 25-30 minutes or until golden brown, stirring every 10 minutes to form coarse crumbs. Cool.

Divide crumb mixture in half; press half into the same baking pan. In a mixing bowl, beat pudding mixes and milk. Fold in whipped topping; spoon over the crust. Top with remaining crumb mixture. Cover and refrigerate overnight. Garnish with fresh strawberries.

## Hawaiian Wedding Cake

### Ingredients:

1 package (18 ¼ ounces) yellow cake mix

1 ¼ cups 1% buttermilk

4 egg whites

1 egg

1 package (8 ounces) reduced fat cream cheese, cubed

1 cup cold 2% milk

1 package (1 ounce) sugar free instant vanilla pudding mix

2 cans (one 20 ounces, one 8 ounces) unsweetened crushed pineapple, drained

1 carton (8 ounces) frozen fat free whipped topping, thawed

½ cup flaked coconut, toasted

### Directions:

In a large mixing bowl, beat the cake mix, buttermilk, egg whites and egg on low speed until moistened. Beat on high for 2 minutes.

Transfer to a 13in x 9in x 2 in baking pan coated with cooking spray. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese until fluffy. Gradually beat in milk; gradually add pudding mix. Spread over the cake. Top with pineapple and whipped topping. Sprinkle with coconut. Store in the refrigerator.

## Chocolate Bavarian Torte

### Ingredients:

1 package (18 ¼ ounces) devil's food cake mix

1 package (8 ounces) cream cheese, softened

1/3 cup packed brown sugar

1 teaspoon vanilla extract

1/8 teaspoon salt

2 cups whipping cream, whipped

2 tablespoons grated semisweet chocolate

### Directions:

Mix and bake cake according to package directions, using two 9 inch baking pans. Cool in pans for 10 minutes before removing to wire rack to cool completely.

In a mixing bowl, beat cream cheese, sugar, vanilla and salt until fluffy. Fold in cream. Split each cake into two horizontal layers; place on a serving plate. Spread with a fourth of the cream mixture. Sprinkle with fourth of the chocolate. Repeat layers. Cover and refrigerate 8 hours or overnight. Yield: 12 servings.