

Staff Appreciation Recipes

2009

Chicken Wonton Rolls - (Asia Day)

Scones - (Europe Day)

Mini Quiches - (Europe Day)

Roasted Vegetable Lasagna

Pulled Pork

African Chicken Chutney Salad

Australian Spinach Salad

Taco Dip

African Tomato Salad

Asian Chicken Salad

Ratatouille

German Coleslaw

Vegetable Lo Mein

Australian Squares

Maple Cookies

Lemon Slush

Chicken Wonton Rolls

Ingredients:

1 package (3 ounces) cream cheese, softened
6 tablespoons butter, softened, divided
2 tablespoons minced chives
½ teaspoon lemon-pepper seasoning
1 ½ cups finely chopped cooked chicken
1 can (4 ounces) mushroom stems and pieces, drained and chopped
1 package wonton wrappers (about 48)
2/3 crushed salad croutons
Sweet and sour sauce – Optional for dipping

Directions:

1. In a small bowl, beat the cream cheese, 2 tablespoons butter, chives and lemon-pepper until blended. Stir in chicken and mushrooms.
2. Place rounded teaspoonful in the center of a wonton wrapper. (Keep remaining wrappers covered with a damp paper towel until ready to use)
3. Fold bottom corner over filling; fold sides toward center. Moisten remaining corner with water; roll up tightly to seal.
4. Melt remaining butter; brush over wontons. Coat with croutons.
5. Place on a baking sheet; freeze.
6. Transfer to larger freezer bag; seal and freeze for up to 3 months.
7. To bake frozen wontons: Place wontons on greased baking sheets.
8. Bake at 425 degrees for 10 minutes
9. Turn them over and bake 5-10 minutes longer or until lightly browned.
10. Serve warm with sweet-and-sour sauce if desired.

Scones

Ingredients:

3 cups all purpose flour

½ cup white sugar

5 teaspoon baking powders

½ teaspoon salt

¾ cup butter

1 egg beaten

1 cup milk

Directions:

Combine flour, sugar, baking powders, and salt. Cut in butter. Mix egg and milk in small bowl and stir into flour mixture until moist.

Turn dough out onto a lightly floured surface and knead briefly. Roll dough out into a ½ inch thick round. Cut into wedges, and place on baking sheet.

Preheat oven to 400 degrees. Cook 15 minutes or until lightly brown.

Mini Quiches

Ingredients:

3/4 cup crushed saltine crackers

4 tablespoons (1/2 stick) butter, melted

Nonstick cooking spray

1 cup chopped green onion with tops

2 tablespoons butter

2 eggs

1 cup milk

1/2 teaspoon salt

1/4 teaspoon pepper

1 cup grated Swiss cheese

Directions

Preheat oven to 300 degrees F.

Combine cracker crumbs and melted butter. Divide crumbs among mini muffin tins that have been sprayed with a nonstick cooking spray. Saute onion for 10 minutes in 2 tablespoons butter. Cool, then divide evenly on top of cracker crumbs. Beat eggs; add milk, salt, pepper, and Swiss cheese. Pour by spoonfuls on top of onions in tins. Do not fill to top, as they will run over. Bake until set, about 15 to 20 minutes. Do not over bake. May be stored in refrigerator or freezer. Warm in oven before serving.

Roasted Vegetable Lasagna

1 medium eggplant, cut into ¼-inch slices

½ pound medium fresh mushrooms, cut into ¼-inch slices

3 small zucchini, cut lengthwise into ¼-inch slices

2 sweet red peppers, cut lengthwise into 8-10 pieces each

3 Tablespoons olive oil

1 garlic clove, minced

Salt and pepper

3 cups (about 26-oz. jar) spaghetti sauce

15 oz. can tomato sauce

1 ¾ cups (15 oz.) ricotta cheese

1 egg, slightly beaten

½ teaspoon dried basil leaves

½ teaspoon dried oregano leaves

12 pieces SAN GIORGIO Oven Ready Lasagna, uncooked

4 cups (16 oz.) shredded mozzarella cheese

¼ cup grated Parmesan cheese

Coat two 15"x10"x1" baking pans with cooking spray. Place eggplant and mushrooms on one prepared pan. Place the zucchini and red pepper on the second pan. Combine the oil and garlic; brush over both sides of vegetables. Sprinkle with salt and pepper. Bake, uncovered, at 400 degrees for 10-12 minutes. Turn vegetables over. Bake 10-12 minutes longer. Remove eggplant

and mushrooms. Bake zucchini and red pepper approximately 5 minutes longer or until edges are browned.

Remove 12 pieces of pasta from package. Heat oven to 350 degrees. Mix spaghetti sauce and tomato sauce in a bowl. In a separate bowl, stir together ricotta cheese, egg, basil and oregano.

Assembly: 1) In 13"x9"x2" baking dish, spread $\frac{3}{4}$ cup of sauce mixture. 2) Place 3 pieces uncooked pasta crosswise over sauce. Pieces should not overlap or touch side of pan since they will expand when baked. Spread $\frac{2}{3}$ cup ricotta mixture evenly over pasta. 3) Spread half of vegetables over ricotta mixture. 4) Spread $\frac{3}{4}$ cup sauce mixture evenly over vegetables/ricotta, covering pasta completely; sprinkle with 1 cup mozzarella cheese. 5) Repeat steps 2 and 4. 6) Repeat steps 2, 3, and 4. Then, top with remaining 3 pasta pieces. Spread remaining sauce mixture completely over pasta; sprinkle with remaining mozzarella and Parmesan cheese. 7) Cover with foil. Bake 30 minutes, remove foil. Bake 10-15 minutes or until hot and bubbly. Let stand 5 minutes before cutting. Serve with additional sauce, if desired.

Makes 10 to 12 servings.

MAKE AHEAD DIRECTIONS: Prepare recipe as directed; **DO NOT BAKE.** Cover with plastic wrap then foil. Refrigerate up to 48 hours or freeze up to 2 months. Remove plastic wrap; replace foil. Bake refrigerated lasagna at 350 degrees about 40-50 minutes and frozen lasagna about 1 hour and 30 minutes, removing foil during last 10 minutes of baking.

North American Pulled Pork

Ingredients:

2 pork loin (approx. 2-2½ each)

1 large can of tomato juice

Chili powder

2 (18 ounce) bottles of Sweet Baby Ray's Barbeque sauce

Directions:

Brown all sides of meat.

Season with chili powder and put in bottom of crock pot. Pour tomato juice over pork loins. Cook for 5 -7 hours on low heat until meat pulls apart very easily. Take meat out of crock pot and shred with a fork. Add barbeque sauce. If sauce is too thick then thin with a little bit of the tomato juice.

Note: this is a double batch – you can ½ it! Still use a whole large can of tomato juice to cook it in!

African Chicken Chutney Salad

Ingredients:

2 roasted chickens, bones and skin removed, meat shredded (Or you can use boneless chicken breasts) Approx. 4 lbs each.

1 ½ cups cranberry and apple chutney

½ cup whipped cream cheese

4 teaspoons curry powder

Directions:

Stir together the chicken, cream cheese and curry powder. Keep refrigerated until serving.

Australian Spinach Salad

Ingredients:

One large bag of baby spinach

Fresh mushrooms, cleaned and sliced

½ purple onion, sliced thin

6 slices of cooked bacon, crumbled

3 hard boiled eggs, sliced

1 can mandarin oranges, drained

Dressing:

1/3 cup cider vinegar

1 cup oil

2/3 cup sugar

½ teaspoon dry mustard

½ teaspoon juice of onion

½ teaspoon salt

Directions:

Mix all dressing ingredients in the blender.

To make it vegetarian friendly, please send in all the salad makings separately (Ziploc type baggies are great!) and do not dress the salad. We will dress the salad as we need them during the luncheon.

Taco Dip

Ingredients:

16 ounces sour cream

8 ounces cream cheese, softened

1 envelope taco seasoning

¼ to ½ head of romaine lettuce, chopped fine

1 large tomato, chopped fine

4 scallions, chopped fine

8 ounces sharp cheddar cheese, shredded

1 bag tortilla chips

Directions:

Mix sour cream, cream cheese and taco seasoning together. Spread on large round tray or 2 dinner plates. Layer lettuce, tomato and scallions on top of mixture. Top with shredded cheese. Serve with tortilla chips.

African Tomato Salad

Ingredients:

2 large containers of cherry or grape tomatoes

2 onions, finely chopped

2 large cloves of garlic, crushed

4 tablespoons of lime juice

Salt and pepper to taste

Directions:

Cut tomatoes in half. Then combine all ingredients and stir. Refrigerate until ready to serve.

Asian Chicken Salad

Ingredients:

½ cup sugar

1 tablespoon cornstarch (make sure it is fresh – mine wasn't and it didn't thicken!)

¼ cup water

¼ cup canola oil

¼ cup ketchup

3 tablespoons cider vinegar

1 tablespoon soy sauce (reduced sodium or regular – either is fine!)

1 large head of green leaf lettuce, cut to bite size pieces

2 cups cooked chicken

1 cup salted cashew nuts

1 can (8 ounces) sliced water chestnuts, drained

1 package (6 ounces) frozen snow peas, thawed

1 can (3 ounces) chow mein noodles

2 green onions, chopped

Directions:

In a small saucepan, combine first 7 ingredients. Bring to a boil; cook and stir for 2 minutes or until thickened. (mine took longer than 2 mins!) Let cool and keep in fridge. In a large bowl, combine the remaining ingredients; except the chow mein noodles. Send in salad, dressing and chow mein noodles separately as we will combine them as needed!

French Ratatouille

Serves 6

Ingredients:

2 eggplants
2 onions
1 garlic clove
4 tablespoons olive oil
1 red bell pepper
1 green bell pepper
1 sprig of fresh thyme
1 sprig of fresh rosemary
2 lbs tomatoes (can be canned – peeled)
4 firm zucchini
Salt and fresh ground black pepper

Directions:

1. Rinse and dice the eggplants. Place in a colander, sprinkle with salt. After 1 hour, rinse under running water and blot dry with paper towels.
2. Peel and thinly slice the onions and garlic (remove the growing tip from the garlic). Fry lightly in olive oil, in a deep cooking pan, over medium heat. After a few minutes add the diced eggplants.
3. Rinse the peppers, remove the seeds and membrane and cut into fine strips. After the onions and eggplant are nicely brown add the peppers to the pan. Add the thyme and rosemary sprigs and season with salt and pepper.
4. Peel the tomatoes (unless using canned, peeled!) Chop roughly. (FYI – if using canned tomatoes – add the juice of the tomatoes to the pan when adding the tomatoes)
5. Rinse but do not peel the zucchini and cut into evenly sized pieces. Add the tomatoes and the zucchini about 20 minutes after the seasoning, stir contents of pan and continue cooking until the vegetables have released their juices and begin to break down.

6. Remove the herbs.

This can be made the night before and brought in cold. We will need you to provide a crock pot to reheat this dish.

German Coleslaw

Ingredients:

1 cup Kraft Mayonnaise

1 cup Miracle Whip

1 cup sugar

3 tablespoons yellow mustard

2 heads of cabbage, shredded

4 carrots, shredded

1 dash of dill (optional)

Directions:

Combine the first 4 ingredients well. In a large bowl add the cabbage, carrots and dill. Pour the mayonnaise mixture over cabbage and refrigerate.

Vegetable Lo Mein

Ingredients:

12 ounces uncooked linguine noodles
2 teaspoons cornstarch
1 vegetable bouillon cube (Knorr Vegetable bouillon makes it delicious!)
1 cup water
½ cup reduced sodium soy sauce
1 pound fresh mushrooms, quartered
4 tablespoons canola oil, divided
2 heads of fresh broccoli
16 green onions, sliced
8 celery ribs, sliced
2 large sweet red peppers, thinly sliced,
2 cans (14 ounces) bean sprouts, rinsed and drained

Directions:

Cook pasta according to package directions drain and set aside. In a bowl, combine cornstarch and bouillon cube; stir in the water and soy sauce and set aside.

In a non stick skillet, (or deep pot) stir fry mushrooms in 2 tablespoons oil 3 minutes or until tender; remove and keep warm. In same pan, heat remaining oil. Add remaining vegetables; stir fry 5 minutes or until crisp tender. Stir soy sauce mixture; add to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add pasta and mushrooms. Heat through.

NOTE: This is a double batch – you can ½ it. Also, you can change the vegetables to anything you like!

Australian Squares

SERVES 16

Ingredients:

1/2 cup butter
1/4 cup brown sugar, firmly packed
1 tablespoon lemon rind, grated
1 teaspoon vanilla
1 egg yolk
1 egg white
1 cup flour, sifted alternately with 1/4 cup water
1 cup semisweet chocolate morsel
1/4 cup brown sugar, firmly packed

Directions:

1. Preheat oven to 375°F.
2. Combine butter, 1/4 cup brown sugar, lemon rind, and vanilla and blend well. Beat in the egg yolk.
3. Add the flour mixture and the chocolate.
4. Beat the egg white until stiff but not dry. Beat in 1/4 cup brown sugar gradually till stiff and glossy. Fold into semi-sweet mixture.
5. Pour in waxed paper-lined 8" square pan and bake at 375 F for 25 to 30 minutes.
6. Sprinkle confectioners' sugar over top while warm, if desired.
7. Cool and cut in 2" squares.

Maple Cookies

INGREDIENTS:

2 cups butter, softened
2 cups packed brown sugar
2 eggs
2 cups real maple syrup
2 teaspoons vanilla extract
4 teaspoons baking soda
1 teaspoon salt
8 cups all-purpose flour
2/3 cup granulated sugar for decoration

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a large bowl, cream the butter and brown sugar. Add the eggs, syrup and vanilla. Mix until well blended. Sift together the flour, salt and baking soda. Stir into mixture until well blended. Shape into 1 inch balls and roll in sugar. Place on cookie sheets about 2 inches apart and flatten slightly.
3. Bake 8 to 10 minutes in the preheated oven. Let cool on wire rack.

Yields: 150 cookies

*Note: This is a double batch – you can ½ it!

Lemon Slush

Ingredients

¼ cup sugar

2 (6 ounce) cans frozen lemonade

1 cup water

1 ½ cups pineapple juice

Combine all ingredients and freeze at least 6 hours, stirring occasionally.

Remove mixture from freezer; stir until slushy.