

**Recipes From The Employees
Of**



**2010 Greater Houston
Shop Hop**

Amish Broccoli Salad

1 large head broccoli (about 2 cups)
1 medium onion, chopped
1-1/2 cup raisins (I use golden raisins)
1 cup nuts, chopped
8-10 slices crisply fried, crumbled bacon (I use the ready-cooked version)
1 cup mayonnaise
¼ to ½ cup sugar
2-3 T. vinegar

Cut broccoli into bite sized pieces. Mix with onion, raisins, chopped nuts, and bacon.

Mix mayonnaise, sugar and vinegar; pour over rest of ingredients and mix thoroughly.

Let stand 1 hour or overnight.

Cake Balls

- One cake, freshly baked
- One can of frosting
- Almond Bark, any flavor

Bake any cake of your choosing.

After removing cake from oven, let cool *only* 5-6 minutes.

Crumble and mix warm cake with one can of your favorite frosting, until even throughout.

Roll the warm cake/frosting mixture into small balls, about 1 to 1 ½ inches in diameter.

Let cake balls dry overnight.

Melt the almond bark in a double boiler over medium heat.

Using a toothpick, dip the cake balls into the melted almond bark and place on wax paper. DO NOT freeze or refrigerate!!

Let sit until the almond bark hardens.

Enjoy!

Chicken Spectacular

1 lg. chicken, boiled, deboned and chopped
1 can cream of celery soup
1 med. onion, chopped
1 med. jar pimentos, chopped
1 cup mayonnaise
1 pkg. mixed white and wild rice, cooked
2 cans French-style green beans, drained
1 small can water chestnuts, sliced, chopped
Salt and pepper

Mix all and place in buttered 9x12-inch casserole dish. Bake at 350° for 20-25 minutes.

Dark Chocolate Cake

$\frac{3}{4}$ cup Ghirardelli natural unsweetened cocoa – dark chocolate
1 $\frac{3}{4}$ cup flour
1 $\frac{1}{2}$ teaspoon baking powder
1 $\frac{1}{2}$ teaspoon baking soda
2 cups sugar
 $\frac{1}{2}$ - 1 teaspoon salt

Mix dry ingredients together in large bowl – set aside.

2 eggs
1 cup milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Heat oven to 350°. Grease 9 x 11 sheet cake pan.

To the dry ingredients above, add eggs, milk, oil and vanilla and beat using electric mixer on medium speed for 2 minutes. Stir in water. Batter will seem to be too thin. Pour batter into greased cake pan, shake gently, side to side, to help distribute the batter evenly in the pan.

Bake for 30 – 35 minutes. Cake is done when wooden toothpick inserted into center comes out clean.

Place on cooling rack to cool. When cake has cooled completely, ice with your favorite icing. We like using dark chocolate frosting for an ultimate dark chocolate desert.

Gazpacho Dip

3 T. oil
1½ T. cider vinegar
1 tsp. salt
¼ tsp. pepper
1 tsp. garlic salt
1 (4-oz.) can chopped black olives
1 (4-oz.) can chopped green chilies
1 can Ro-Tel tomatoes, diced
2-3 Roma tomatoes, finely chopped
3-4 green onions, sliced
2 avocados, diced

Blend oil, cider vinegar, salt, pepper and garlic salt. Pour mixture into a bowl and add olives, green chilies, Ro-Tel, tomatoes and green onion. Refrigerate at least 2 hours, best if overnight. Before serving, add avocados and serve with chips.

Greek Orzo and Grilled Shrimp

Salad with Mustard-Dill Vinaigrette

- 3/4 pound orzo, cooked al dente
- 1 large cucumber, seeded, quartered lengthwise, and sliced
- 3 green onions, thinly sliced
- 1 pint grape tomatoes, halved
- 1/4 cup chopped fresh dill, plus extra for garnish
- 1/4 cup white wine vinegar
- 3 tablespoons Dijon mustard
- 1/2 cup olive oil, plus additional for brushing shrimp
- Salt and freshly ground pepper
- 3/4 pound feta cheese, crumbled
- 16 medium shrimp, peeled and de-veined

Combine orzo, cucumber, green onions, and tomatoes in a large bowl. Place dill, vinegar, and mustard in a blender and blend until smooth. With the motor running, slowly add the olive oil and blend until emulsified. Season with salt and pepper, to taste. Pour the vinaigrette over the orzo mixture and stir well to combine. Gently fold in the feta cheese.

Heat grill to high. Brush shrimp with oil and season with salt and pepper. Grill for approximately 2 minutes per side or until just cooked through. Divide orzo salad among 4 take-out containers or plates and top with 4 shrimp. Garnish with additional dill.

Hash Brown Casserole

- ¼ stick butter, melted
- 1 package frozen hash brown potatoes, thawed, if possible
- 2 cups shredded cheddar cheese
- 8 oz sour cream
- ½ cup chopped onion
- 1 can cream of chicken soup
- 8 eggs
- 1 - 4 oz pkg real bacon bits

Lightly grease 9x13 pan with some of the butter, remainder used below.

Mix together all of the ingredients in large mixing bowl

Put in greased pan

Sprinkle lightly with more grated cheese

Bake at 350 for 45 - 50 minutes (longer if potatoes were not thawed to start)

Irish Cream Brownies

1 cup all-purpose flour
½ cup unsweetened cocoa
¼ tsp baking soda
¼ tsp salt
1/3 cup semisweet chocolate chips
¼ cup butter
1 cup sugar
½ cup egg substitute or 2 eggs
¼ cup Baileys Irish Cream
1 tsp vanilla extract
Cooking spray

1. Preheat oven to 350 degrees.
2. Lightly spoon flour into a dry measuring cup; level with knife.
Combine flour, cocoa, baking soda, and salt in a small bowl, stirring with a whisk.
3. Place the chocolate chips and the butter in a large microwave-safe bowl. Microwave on HIGH 1 ½ minutes or until the chocolate chips and butter melt, stirring every 30 seconds. Cool slightly. Add sugar and next three ingredients (through vanilla extract), stirring well with a whisk. Microwave at HIGH one minute or until sugar dissolves, stirring every 30 seconds. Fold in the flour mixture, stirring just until moist. Spread batter in a thin layer into a 9 inch square baking pan coated with cooking spray. Bake at 350 degrees for 20 minutes or until a wooden pick comes out almost clean. Cool on a wire rack.

Lemon Blueberry Scones

Mix in large bowl:

6 cups flour

1½ cups sugar

5 teaspoons baking powder

1½ teaspoons baking soda

Zest from 2 lemons

3 sticks butter or margarine (1½ cups)

Slowly add 2 cups buttermilk and knead into a soft dough.

Divide dough in half. On a lightly floured surface of parchment paper, gently roll or press out ½ of the dough into a rectangle or circle (about ½ inch thick). Press fresh (or frozen but unthawed) blueberries into the surface of the dough – as many as you like! Press remaining dough on top of the fruit so the blueberries are sandwiched in the middle of two layers of dough.

Cut into triangles and place on a parchment covered cookie sheet (leave space between them for expansion). Bake at 400° until golden brown. Allow to cool and drizzle with glaze.

Glaze:

Juice from the lemons

Add powdered sugar until desired thickness is achieved.

This recipe makes lots and can be halved. Serve warm or cooled with jam or clotted cream.

Mom's Cranberry Salad

- 2 cans whole cranberry sauce
- 1 can crushed pineapple (sm / med)
- 2 packages jello, any flavor you choose, but raspberry, mixed berry, dark cherry work the best
- 1 lemon zest, grated
- ½ cup lemon juice
- crushed pecans (optional)

Drain pineapple, reserve juice. Add water to pineapple juice to make 1 ½ cups.

Heat pineapple juice/water to boiling

Add jello and dissolve

Add crushed pineapple, cranberry sauce to hot mixture on stove and stir thoroughly

Add grated lemon and lemon juice to mixture

Add chopped pecans

Put into mold

Refrigerate!

Pasta Salad

1-pound Pasta- garden, rotini, mini penne, shells

(Any or all)

1 14oz can artichoke hearts

1 can black olives- sliced

1 bunch green onions- sliced

1 zucchini- quartered

2 crowns fresh broccoli- separated

1 red bell pepper- chopped

1 cup shredded cheddar

¼ cup mayo

2 TBS brown mustard

1 TBS dill

1 bottle ranch dressing

Cook pasta, mix all ingredients together, and chill

All of these are general measurements, usually done to taste. Feel free to add or subtract anything you have to make it taste good.

Rouladen

4 pieces of beef flank steak or sirloin tip steaks, thinly sliced

1 Onion (cut into thin rings)

Bacon

Pepper, Salt

Mustard (Frenchies)

Oil

Spread the pieces of meat out and spread a thin layer of mustard on each, season with pepper and salt, then alternate rows of bacon and onion.

Then roll the rouladen up and secure with butcher string.

Heat oil up and let the meat brown from all sides, then add some water.

Let cook on low-medium flame for about 1.5 hours, adding water if needed.

Take meat out, discard string. Use the liquid to make gravy – best if you add a package of gravy mix.

Serve with potatoes or dumplings.

Tortilla Soup

(created after one I had in Austin)

1 whole chicken
2 cans chicken broth
1 bouillon cube or packet
1 large carrot
½ onion quartered
1 celery stalk
Seasoned salt

Place above ingredients in large pan. Bring to a boil and reduce to medium/low for 1 ½ - 2 hours. When chicken is good and tender remove from broth and shred or cut into bite size pieces. Strain vegetables from broth and pour broth back into pot.

Add to broth and cook until crisp tender

1 large carrot chopped
4 celery stalks diced
Corn frozen or fresh
1 ½ tablespoons cumin
Chopped cilantro

Cut 4 corn tortillas in narrow strips and cook in hot oil approximately 2 minutes or until golden brown. Add salt while cooking and again when removed from oil while draining.

Garnish with
Shredded mozzarella cheese
Green onions
Sliced avocado
Fresh cilantro
Fried tortillas
2 Roma tomatoes diced and seeds removed

World's Greatest Chicken Salad

4 whole chicken breasts, cooked and cubed

1 small box Uncle Ben's Original Wild Rice- prepared as directed (I use the "minute" rice version- not the long grain- it is quicker...)

1 package Good Seasons Italian dressing, prepared as directed

1 large can artichoke hearts- chopped

½ cup green pepper- chopped

1 cup celery- chopped

½ cup mayonnaise

Mix all ingredients together and marinate overnight.

Optional: sauté ½ pound mushrooms in butter and cool; add to salad just before serving.

Hungarian Goulash (Gulasch)

1-2 pounds of Beef Stew Meat, cubed

1 Onion (cut into small cubes)

1-2 Green Bellpepper(s), cut up

Salt, Pepper

Hungarian Sweet Paprika Powder

Worcestershire Sauce

Tabasco

Oil

Flour or Gravy mix

Cream or Half-and-half

Heat oil and fry beef cubes, add onion cubes and cut up bellpepper, season with pepper and salt. Add some water and add spices.

Cook for 1.5 hours, then make sauce thicker by adding flour or gravy mix.

Add a little cream or Half-and-half.

Serve with Spaetzle, noodles or dumplings.

Chocolate Drop Cookies

1 – 12 oz. pkg. Nestle's chocolate chips
1 can Eagle Brand sweetened condensed milk
1 C. flour
2 T. butter
1 tsp. vanilla

Preheat oven to 350°. In double boiler or microwave safe container melt chips, milk and butter. When melted remove from heat and add 1 cup flour and 1 teaspoon vanilla. Drop by teaspoons on greased cookie sheet and bake ant 350° for 8-10 minutes.