



EMPLOYEE COOKBOOK

IN CELEBRATION OF
BEEF AND DAIRY MONTHS



BACON CHEESEBURGER CASSEROLE

Recipe courtesy of Noelle, Marketing & Corporate Services

Ingredients:

- 1 onion, sliced
- 1 clove garlic, minced
- 1.5 lbs ground beef
- 2 oz cream cheese
- 3 slices of bacon, diced
- Salt and pepper
- Pickles, sliced



Cheese Sauce:

- 3 eggs
- 1/2 cup heavy whipping cream
- 1-1/2 cup shredded cheese
- 2 tbsp mustard
- 2 pickles
- 1/2 cup shredded cheese

Directions:

1. Preheat oven to 350° F
2. Fry the bacon pieces. Set aside.
3. Fry the onion, garlic, and beef until cooked. Add salt and pepper to taste. Stir through the cream cheese.
4. Pour the beef layer into a baking dish. Sprinkle the bacon pieces over.
5. For the cheese sauce, mix the eggs, whipping cream, 1 c. shredded cheese, mustard, salt and pepper together. Pour the cheese sauce over the beef and bacon.
6. Place slices of pickles all over the top then cover with the 1/2 c. remaining cheese.
7. Bake at 350°F for 15 minutes until the cheese is golden and crispy.

BARBEQUE

(AKA SLOPPY JOES)

Recipe courtesy of Kayla, Technical Support

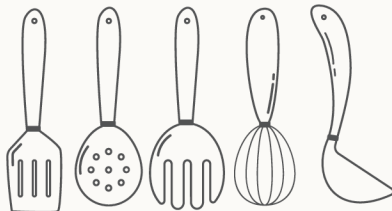
Ingredients:

- 1 lb ground beef
- 1 can (6 oz) tomato paste
- 1 packet onion soup

Directions:

1. Brown ground beef in a pan on the stove over medium heat. Drain fat, if desired.
2. Add tomato paste, onion soup, and refill tomato paste can with water.
3. Simmer on medium heat until your desired sloppy joe consistency is reached.
4. Serve.

Recipe can be doubled or tripled and cooked in a crock pot after hamburger is browned.



BEEF STROGANOFF

Recipe courtesy of Lyndsey, Human Resources

Ingredients:

- 1 lb. 85/15 Ground Beef
- 1 tbsp Minced Garlic
- 1 ½ tsp Dried Parsley
- 1 tsp Paprika
- 1 tsp Onion Powder
- 1 tsp Pepper
- ½ tsp Salt
- 1 tbsp Worcestershire Sauce
- 1 tbsp Dijon Mustard
- 4 cups Beef Broth
- 2 cups Heavy Whipping Cream
- 12 oz Wide Egg Noodles
- 8 oz Cream Cheese (Cubed and Softened)
- ½ cup Sour Cream



Directions:

1. Season beef with salt & pepper, brown over medium high heat in a LARGE cast iron skillet.
2. Once beef is browned, add minced garlic. Cook until fragrant, about 1 minute. Do not drain.
3. Lower heat to medium and add dry seasonings, Worcester, and Dijon. Mix well.
4. Add in beef broth and heavy whipping cream. Bring to a boil over medium heat.
5. Once boiling, add egg noodles. Combine well, making sure to cover noodles in sauce.
6. Cook until noodles are soft, about 5 minutes.
7. Reduce heat to medium/low.
8. Add in softened cream cheese and sour cream.
9. Mix continuously until cream cheese has melted.
10. ENJOY!

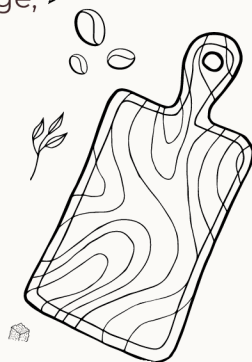


BREAKFAST CASSEROLE

Recipe courtesy of Jessica, Customer Service

Ingredients:

- 1 lb sausage or ham, chopped (if using sausage, brown first)
- 12 eggs
- 1 onion, chopped
- 1 bell pepper (any color), chopped
- 1 Roma tomato, chopped
- handful of mushrooms, chopped
- 1 package cream cheese, softened
- $\frac{1}{4}$ c milk or heavy cream (approx)
- 1 packet ranch seasoning
- 1 package hashbrowns, Julian potatoes, tater tots, or sliced fresh potatoes (enough to fill a cake pan $\frac{1}{2}$ - $\frac{3}{4}$ full)
- 2 cups shredded cheese of your choice



Directions:

1. Preheat oven to 425° F
2. Grease 9 x 13 cake pan.
3. Place your potatoes of choice in the pan.
4. Mix together meat and veggies. Spread over the potatoes.
5. Add half of the shredded cheese.
6. Beat together eggs, cream cheese, milk or cream, and ranch seasoning. Pour over the ingredients in your pan.
7. Top with the remaining cheese. Cover with tinfoil.
8. Bake covered for approx. 1 hr.
9. Remove tinfoil and bake an additional 15 min or until center is set.

*Note: All measurements are approximate.
Leave out or add any veggies you would like.*



EGG & HAM BRUNCH

Recipe courtesy of Janelle, Marketing

Ingredients:

- 7 slices of bread, cubed
- 1 lb. precooked ham
- 16 oz shredded cheddar cheese
- 3 beaten eggs
- 2 cups milk
- ½ tsp dry mustard
- ½ tsp salt
- 1 stick (1/2 cup) butter/margarine



Directions:

1. Grease 9 x 13 pan lightly
2. Mix bread & ham and put in pan.
3. Sprinkle cheese on top
4. Mix together: eggs, milk, dry mustard, and salt
5. Pour egg mixture over bread, ham & cheese
6. Pour melted butter/margarine over all.
7. Cover and refrigerate over night.
8. Uncover and bake at 325° F for 1 hr.

CHICKEN ENCHILADAS MONTEREY

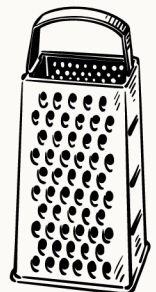
Recipe courtesy of Stacy, Customer Service

Ingredients:

- 4 large chicken breasts
- 1 package of large flour tortillas
- 1 large onion - diced
- 1-8 oz sour cream
- 2 - 8 oz Monterey Jack or Jalapeno Pepper Cheese, shredded
- 2 cups chicken broth
- 3 Tbsp flour
- ¼ c Butter

Directions:

1. Boil chicken in pot until tender. De-bone and shred.
2. In saucepan, melt butter and add flour to make a light roux. Slowly add broth stirring to make a smooth and thick sauce. Remove from heat and stir in sour cream. Mix about ¼ cup of sauce into bowl of shredded chicken.
3. Place tortillas out and place chicken filling on edge side of each. Add about 1 Tbsp of onion and small amount of cheese onto each. (Make them all at one time and divide up ingredients evenly.)
4. Roll up and place in buttered 9x13 Pyrex baking dish. Pour sauce over enchiladas and sprinkle with remaining cheese.
5. Bake in 350° F oven for about 30 minutes.

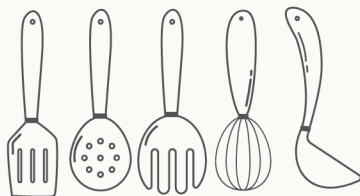


FAVORITE CASSEROLE

Recipe courtesy of Stephanie, Customer Service

Ingredients:

- 2 cans french onion soup
- 2 cans cream of mushroom soup
- 2 lbs. ground beef, browned
- 2 packets beefy onion soup mix
- Worcestershire sauce (to taste)
- 2 cans green beans
- Mashed potatoes, instant or pre-made (quantity not specified)
- fresh mushrooms (quantity not specified)
- Red onions (quantity not specified)



Directions:

1. Brown the ground beef.
2. Add the french onion soup and cream of mushroom soup to the ground beef.
3. Add the beefy onion soup mix.
4. Pour Worcestershire sauce (to taste) over the mixture
5. Add the green beans
6. Pour the mixture into a 9x13 pan.
7. Layer mashed potatoes on top
8. Add fresh mushrooms and red onions on top of potatoes.
9. Bake at 375 degrees for approximately 30 minutes

MISSISSIPPI MUD POT ROAST

Recipe courtesy of Linda, Contract Manufacturing

Ingredients:

- chuck roast
- packet, dry ranch dressing mix
- packet, dry au jus gravy mix
- butter (4-6 Tbsp, depending on size of roast)
- jar of whole pepperoncini peppers (sliced works too); 5-6 whole peppers or equivalent slices

Directions:

1. Place the chuck roast in the bottom of your crock pot.
2. Sprinkle the ranch and au jus mixes over the top of the roast.
3. Add the butter and pepperoncini peppers (no liquid from the jar needed; just the peppers).
4. Place the lid on top and cook over low heat for 8 hours or more.



MEATLOAF

Recipe courtesy of Jessica, Customer Service

Ingredients:

- 1 lb ground beef
- 2 pieces of bread, dried & crumbled (approx)
- 1 or 2 eggs
- 1 Onion, chopped
- 1 bell pepper (any color), chopped
- 1 Tbsp garlic (approx)
- $\frac{1}{4}$ cup milk or heavy cream (approx)
- 1 packet ranch dressing
- $\frac{1}{2}$ cup BBQ sauce plus some for top



Directions:

1. Preheat oven to 425° F
2. Mix all ingredients together and form into a loaf in a bread pan.
3. Spread the additional BBQ sauce on the top of the loaf.
4. Cover with tinfoil and bake for approx. 45 min.
5. Remove tinfoil and bake an additional 15 min or until cooked all the way through.

STUFFED PEPPER SOUP

Recipe courtesy of Noelle, Marketing & Corporate Services

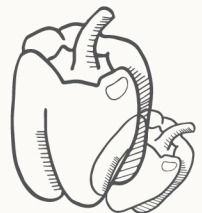
Ingredients:

- 1 ½ - 2 pounds lean ground beef
- 3 large green peppers, seeded and chopped
- 1 large onion, chopped
- 1 carton (32 oz) beef broth
- 2 cans (10 ½ oz each) condensed tomato soup
- 1 can (28 oz) petite diced tomatoes, undrained
- 4 shakes Worcestershire sauce
- 2 tsp Italian seasoning
- ½ tsp pepper
- 1 ½ cups cooked rice

Directions:

1. In a large soup pot, brown and crumble the beef with the green peppers and onion until the beef is no longer pink. Drain if necessary.
2. Stir in the broth, tomato soup, tomatoes, and Worcestershire sauce. Bring to a boil; cover and reduce heat to maintain a simmer for at least 30 minutes, stirring occasionally.
3. Add Italian seasoning, pepper, and rice. Heat thoroughly.
4. Serve.

**You can make this in a crockpot. Brown the ground beef with the green peppers and onion. Transfer mixture to a crock pot with broth, tomato soup, tomatoes, Worcestershire sauce, Italian seasoning, and pepper. Cook over low heat 4-6 hours (high 2-3). About 30 minutes before serving, add cooked rice.*



TATER TOT CASSEROLE

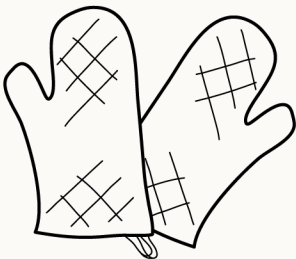
Recipe courtesy of Amy, Machining/Fabricating

Ingredients:

- 1 lb hamburger
- 1 bag Tater Tots (largest there is)
- 2 cans French Style Green Beans, drained
- 3 cans Cream of Mushroom soup
- Onion, optional

Directions:

1. On a cookie sheet make a single layer of tater tots, and bake according to the directions on the bag.
2. Brown hamburger in skillet, season to taste, and add onion if desired.
3. Spray roaster with cooking spray.
4. Put down a single layer of tater tots in roaster. Top with browned hamburger, then can of green beans.
5. Spread 1 can of soup over that.
6. Add another layer of tater tots, hamburger, and green beans.
7. Spread 1 can of soup over that layer.
8. Top off with one final layer of tater tots.
9. Spread remaining can of soup over the top.
10. Cover and bake at 350° F for 1 hour.



TACO SALAD

Recipe courtesy of Teri, Purchasing

Ingredients:

- 1# Ground Beef, lean
- Taco Seasoning
- Lettuce
- Tomatoes
- Black Olives
- Onions
- Shredded Cheddar Cheese
- Nacho Cheese Tortilla Chips
- Western Dressing

Directions:

1. Brown 1# of ground beef, drain
2. Add Taco Seasoning and prepare per directions on package
3. Cool
4. Chop lettuce, tomatoes, black olives, onions to taste, in small bite size pieces
5. Shred Cheddar Cheese
6. Crush Nacho Cheese Tortilla chips
7. Place all ingredients in large mixing bowl
8. Pour Western Dressing over the top
9. Mix well
10. Keep refrigerated until served.



TACO SOUP

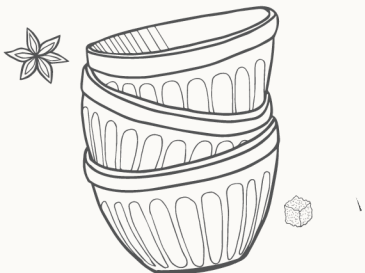
Recipe courtesy of Emily, Engineering

Ingredients:

- 1 lb. ground beef
- 1 medium diced onion
- (1) 16 oz can pinto beans
- (1) 16 oz can white beans or kidney beans
- (1) can corn
- 1 jar thick and chunky salsa
- (1) 28 oz can diced tomatoes
- (1) 4 oz can diced green chilies
- (1) packet taco seasoning
- (1) packet Hidden Valley Ranch dressing seasoning
- 1 diced green pepper (can be omitted if desired)
- 2-3 cups beef stock

Directions:

1. Brown meat and drain grease.
2. Soften diced onion in a pan. Drain beans and corn.
3. Mix all ingredients into a crock pot and cook on low or cook on stove.
4. Serve and top with your favorite fixin's- we recommend cheese and sour cream!



WALKING TACOS

Recipe courtesy of Stacy, Customer Service

Ingredients:

For the ground beef taco meat

- 2 lbs ground beef
- 2 packets taco seasoning (or 4 Tbsp of your favorite taco seasoning)
- $\frac{2}{3}$ c water or beef broth

For Serving

- 12 individual bags of Fritos or Doritos
- shredded lettuce
- salsa
- diced tomatoes
- diced avocados
- diced onions
- sour cream
- shredded cheese
- white cheese dip
- fresh cilantro

Directions:

For the taco meat:

1. Brown beef in a medium skillet over medium high heat. Drain. Add taco seasoning with water (or broth), let simmer 10 minutes. Keep warm over low heat.

To serve:

2. Set out desired toppings in separate small serving bowls. Cut tops off chips bags. Grab open bag of chips and fill with taco meat and desired toppings. Eat out of bag with fork.



SHEETPAN CRUNCHWRAP

Recipe courtesy of Noelle, Marketing & Corporate Services

Ingredients:

- 1 lb ground beef
- 1 oz package taco seasoning
- 1 cup cheese sauce
- Seven 12-inch flour tortillas
- 4 tostado rounds (could also use Tostito chips)
- 1 cup sour cream
- Shredded lettuce
- 1 tomato, diced
- Vegetable oil
- Hot sauce, for serving, optional

Directions:

1. Preheat oven to 450° F.
2. Cook the ground beef with the taco seasoning according to the package directions. Set aside.
3. In a microwave safe bowl, heat the cheese sauce in the microwave in 30-second intervals until warm and pourable.
4. On a rimmed baking sheet, lay out 5 tortillas in a circle, overlapping slightly. Add a tortilla in the middle, on top of the others.
5. Spread the ground beef evenly over the center of the tortilla.
6. Pour the cheese on the beef.
7. Cover the cheese with 4 tostado rounds. Press them down, breaking them a little, to make a flat layer.
8. Spread the sour cream in an even layer over the tostados.
9. Sprinkle the lettuce over the top of the sour cream, then sprinkle the tomatoes.
10. Add the final tortilla over the tomatoes.
11. Fold the sides of the tortillas up and over to wrap around the layers. The top should be covered in overlapping folds. Press the wrap down so that it is even and not domed.
12. Brush the top with vegetable oil.
13. Bake until top is golden brown, approximately 4-5 minutes.
14. Put the wrap on a platter or cutting board. Cut into wedges and serve with hot sauce or any other toppings, if using.

SWEDISH MEATBALLS

Recipe courtesy of Jenny, Accounts Payable

Ingredients:

- 1 lb. Pork
- 1 lb. Round Steak
- 1 c. breadcrumbs
- 1 rounding tbsp flour
- 1 egg
- 1/2 c. milk
- 1 small onion cut fine
- 1 -1/2 tsp salt
- Dash of Pepper
- 1/8 tsp each of the following: allspice, cloves, nutmeg, ginger

Directions:

1. Mix all the above together and roll into small balls.
2. Brown in butter.
3. Add small amount of water and steam slow for 1-2 hours.
4. Thicken gravy and serve over your favorite pasta or potatoes.

This recipe was handed down to me by my grandmother who received it from her mother.

~Jenny



SLOW COOKER SWEDISH MEATBALLS

Recipe courtesy of Jerry, Accounting

Ingredients:

- 5 lbs. meatballs (1" size work the best) (or use your own homemade meatballs)
- 5 packages of brown gravy mix
- 1 carton of beef broth (the big carton and not the can) Add enough water to make 5 cups total
- 1 -16 oz container of sour cream

Directions:

- 1.If using homemade meatballs, fry in a large frying pan until they are totally cooked. If meatballs are packaged/precooked you do not have to cook them again.
- 2.In a separate pot, mix the 5 packets of gravy with the 5 cups of cold broth. Mix according to the gravy directions stirring constantly to remove any lumps that may have formed. Heat until the gravy thickens.
3. Once the gravy is thickened, remove from the heat and mix in the sour cream with a wire whisk until smooth and no lumps.
- 4.Place meatballs into a slow cooker and pour the gravy mixture over the meatballs. Stir carefully so as not to break the meatballs and heat at least 1 hour prior to serving, making sure the meatballs are heated throughout.
- 5.Serve with toothpicks. OR Great as a meal by serving the meatballs & sauce over cooked egg noodles.



ONION CHIP DIP

Recipe courtesy of Kayla, Technical Support

A super easy dip recipe for dairy month!

Ingredients:

- 1 8 oz package cream cheese (at room temp)
- 1 8 oz container of sour cream
- 1 packet onion soup mix

Directions:

In a large bowl, add all ingredients, mix together by hand or with hand mixer on low setting until well combined. Serve with favorite potato chips or veggies.

**Can substitute cream cheese for 17oz of sour cream only*



JALAPENO POPPER WONTON CUPS

Recipe courtesy of Emily, Engineering

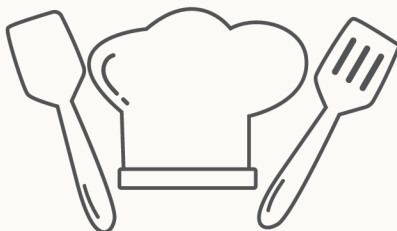
Ingredients:

- 12 wonton wrappers
- 4 oz. cream cheese (softened)
- ½ cup sour cream
- 1 cup shredded cheddar cheese
- 3-4 diced jalapenos (remove seeds)
- ¼ cup butter (melted)

Directions:

1. Preheat oven to 350°F.
2. Lightly spray muffin pan with cooking spray.
3. Lightly coat wonton wrappers with melted butter and place 1 wonton wrapper into each muffin cup. Bake for 10 minutes or until lightly browned.
4. Remove from oven and allow to cool slightly.
5. In a medium sized mixing bowl, mix together cream cheese, sour cream, cheddar cheese, and chopped jalapenos.
6. Spoon filling into wonton cups.
7. Return to oven and bake for an additional 8-10 minutes until wontons are golden brown.

You can also add in additional ingredients such as cooked ground beef or bacon, crab meat, onions, crumbled blue cheese, and red peppers. Anything goes, but I've made these plain for a few years and they're amazing.



HOT ARTICHOKE & SPINACH DIP

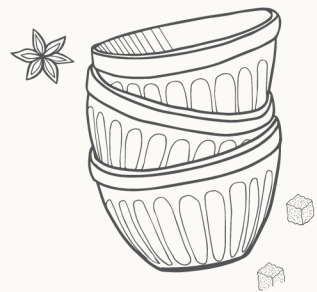
Recipe courtesy of Janelle, Marketing

Ingredients:

- 8 oz cream cheese
- 1/3 cup sour cream
- 1/3 cup mayonnaise
- 1 (16 oz) can artichoke hearts, drained & quartered
- 2 cloves garlic, minced
- 1 Tbsp chopped jalapeno pepper
- 2/3 cup Parmesan or Pecorino Romano cheese, grated
- 1 package frozen chopped spinach, thawed

Directions:

1. Preheat oven to 350 F
2. Soften cream cheese at room temperature or put into microwave on defrost
3. In a bowl, mix cream cheese, sour cream, mayonnaise, artichokes, garlic, cheese and hot pepper. Mix well.
4. Squeeze liquid from spinach then add to dip mixture. Stir to combine.
5. Place dip into shallow baking dish. Bake for 25 - 30 min or until edges start to brown.
6. Serve with crusty bread pieces or crackers.



CARAMEL BARS

Recipe courtesy of Amy, Machining/Fabricating

Ingredients:

Mix well together:

- 1 box butter flavored yellow cake mix with pudding
- $\frac{1}{3}$ cup oil
- 2 eggs

Add in:

- 2 cups semi-sweet chocolate chips
- 1 cup vanilla chips
- 1 cup toffee chips



Caramel Sauce

- 32 unwrapped caramels
- 1 stick butter ($\frac{1}{2}$ cup)
- 1 can sweetened condensed milk

In medium saucepan, add caramel sauce ingredients. Heat together til smooth, stir often. Do not burn.

Directions:

1. Preheat oven to 350 F
2. Put foil on bottom of pan. Spray with cooking spray.
3. Put $\frac{1}{2}$ of cake mixture in 9x13 pan. Press in bottom of pan. Bake for 10-15 minutes.
4. Pour caramel sauce over partially baked crust.
5. Place other $\frac{1}{2}$ of mixture and sprinkle on top of caramel sauce.
6. Bake for an additional 25 minutes or until golden brown on top.

CHEESECAKE BARS

Recipe courtesy of Linda, Contract Manufacturing

Filling:

Blend the following together until creamy:

- 8 oz cream cheese
- 1 cup sugar
- 1 egg (yolk only; save egg white to use on crescent roll layer)

Layers:

- 8 oz cream cheese
- 1 cup sugar
- 1 egg (yolk only; save egg white to use on crescent roll layer)

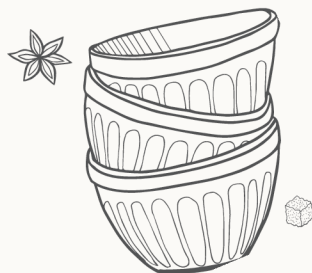
Topping:

Stir Together:

- 1/2 cup sugar
- 1 tsp. cinnamon
- 1/2 cup chopped pecans

Directions:

1. Grease 9" x 13" pan. Press one package of crescent rolls into the bottom of the pan.
2. Top with the filling.
3. Spread the second package of crescent rolls over the filling.
4. Froth the separated egg white and spread over the
5. top of crescent rolls.
6. Sprinkle topping over the egg white.
7. Bake at 350 for 30 minutes or until firm.
8. Cool completely before cutting.



MONSTER COOKIES

Recipe courtesy of Kayla, Technical Support

Ingredients:

- 8 eggs
- 1 lb. brown sugar
- 2 cups granulated sugar
- 1/2 Tbsp. vanilla
- 1/2 Tbsp. corn syrup
- 4 tsp. baking soda
- 1/2 lb. butter
- 1-1/2 lbs. peanut butter
- 9 c. oatmeal
- 1/2 lb. M & M's
- 1/2 lb. chocolate chips

Directions:

1. Preheat oven to 350
2. In a large (Very Large) bowl, beat eggs until mixed.
3. Add remaining ingredient in order. Mix thoroughly.
4. Drop by tablespoonfuls on an ungreased cookie sheet.
5. Bake at 350 for 12-15 minutes or until just golden on top.
Remove from oven and let sit on hot sheet for 2 min. to finish baking.

Notes:

- *Gluten Free: can substitute peanut butter for an alternative.*
- *Cut recipe in half unless cooking for a large crowd.*
- *Most of all, enjoy!*



NEW YORK STYLE CHEESECAKE

Recipe courtesy of Emily, Engineering

For the cheesecake connoisseurs, I will no longer gatekeep my latest perfected recipe. This one gets requested for any family event my husband and I are invited to:

Ingredients:

Crust:

- 2 cups honey graham cracker crumbs
- 1/3 cup granulated sugar
- ½ cup unsalted butter (melted)
- ½ tsp cinnamon
- 1/8 tsp salt

Filling:

- (4) 8 oz. blocks full fat cream cheese (room temp)
- 1-1/2 cup granulated sugar
- 3 tbsp cornstarch
- 4 large eggs + 1 egg yolk (room temp)
- 2 tsp lemon juice (freshly squeezed)
- 2 tsp vanilla extract
- 1 cup sour cream (room temp)

recipe continued on next page > > >



NEW YORK STYLE CHEESECAKE CONT.

Recipe courtesy of Emily, Engineering

Directions:

Crust:

1. Preheat oven to 350 °F. Lightly coat 9-inch springform pan with cooking spray and place (2) strips of parchment paper onto pan sides (do not trim).
2. Mix graham cracker crumbs, sugar, melted butter, cinnamon, and salt. Combine until the mix has the texture of wet sand. Press mixture into springform pan bottom and up pan sides, nearing the top.
3. Bake for 10 minutes and then set out to cool.

Filling:

1. Reduce oven temp to 305 °F and prepare water bath by setting a 9 x 13 baking pan onto very bottom rack of oven and boiling a medium sized pot of water.
2. In a small bowl, mix eggs, lemon juice, and vanilla with a fork. Set aside.
3. Using a stand mixer with paddle attachment, mix cream cheese on medium-low speed until smooth (30 seconds- 1 minute). Add in sugar and cornstarch and mix on low for 30 seconds.
4. Stop mixer and scrape down sides. Let mixture rest for a few minutes and then mix again for another 30 seconds or until the mixture comes together.
5. On the lowest mixer setting, slowly add in egg mixture in 3-4 pours.
6. Remove bowl from mixture and fold in sour cream using a rubber spatula.
7. Pour batter into cooled crust. Tap pan against counter to remove air bubbles.
8. Place pan onto middle rack of oven. Pour boiling water into 9 x 13 baking pan.
9. Bake cheesecake for 1 hour and 40 minutes. Once done, turn off oven and crack oven door open for 1 hour.
10. Place cheesecake in fridge uncovered overnight. Top with desired toppings and serve!



PEACH CAKE

Recipe courtesy of Amy, Machining/Fabricating

Ingredients:

- Yellow cake mix
- $\frac{1}{3}$ cup water
- 1 cup sour cream
- 3 eggs
- 1 tsp. cinnamon
- Peach Pie filling

Directions:

1. Mix cake mix, water, sour cream, eggs, and cinnamon together. Pour into 9 x13 pan.
2. Spoon on peach pie filling
3. Bake at 350 for 35 minutes.



PUMPKIN TORTE

Recipe courtesy of Jenny, Accounts Payable

Ingredients:

CRUST:

- 1-2/3 c graham cracker crumbs
- 1/3 c sugar
- 1/2 c butter, melted

CREAM CHEESE FILLING:

- 2- 8 oz packages cream cheese, softened
- 3/4 c sugar
- 2 large eggs

PUMPKIN FILLING:

- 2 envelopes unflavored gelatin
- 1/2 c cold water
- 1 can (30 oz) pumpkin pie filling
- 1 can (5-1/2 oz) evaporated milk
- 2 large eggs, lightly beaten

TOPPING:

- 1 carton (12 oz) frozen whipped topping, thawed



Directions:

Preheat oven to 350 degrees. In a small bowl, combine the crumbs, sugar and butter. Press onto the bottom of an ungreased 9 X 13 baking dish, set aside.

Meanwhile, in a small bowl, sprinkle gelatin over cold water, let stand for one minute. In a large saucepan, combine pie filling and evaporated milk. Bring to boil, stir constantly, add gelatin, stir until dissolved. Whisk a small amount of hot mixture into the eggs. Return all to the pan, whisking constantly.

Cook and stir over low heat until mixture is thickened and coats the back of a spoon. Cool for 10 minutes. Spread over cream cheese layer. Spread whipped topping over top. Cover and refrigerate overnight.



CARAMEL PUFFCORN

Recipe courtesy of Amy, Machining/Fabricating

Ingredients:

- 1 bag (9 oz) of puffcorn
- 1 cup butter
- 1 cup salted peanuts (optional)
- 1 cup packed brown sugar
- ½ cup light corn syrup
- 1 tsp baking soda*

Directions:

1. In saucepan over medium heat, mix butter, brown sugar and corn syrup. Once it's melted, cook an additional 2 minutes.
2. Take off heat and add 1 tsp baking soda. (NOTE: It will foam up.)
3. Pour over puffcorn
4. Bake @ 250 F. Stir every 15 minutes. Do at least 3 times.



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Patz Corporation
Pound, WI