



EMPLOYEE COOKBOOK



IN CELEBRATION
OF BEEF
&
DAIRY MONTHS

CORN DIP

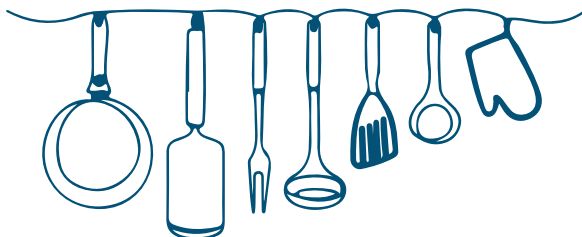
Ingredients:

- 2 cans Southwest corn, drained
- 1 small can green chiles
- 1 c. mayonnaise
- 1 c. sour cream
- 1 packet Ranch seasoning
- 1 tsp pepper
- ½ tsp garlic powder
- 2 c. cheddar cheese, shredded
- 1 small can jalapenos, diced (optional for extra heat)

Directions:

- Mix all ingredients together and refrigerate.
- The dip pairs well with corn chips or tortilla chips.

Note: The dip usually comes together best after being refrigerated overnight.



Recipe courtesy of Jeff, Customer Service Dept.



CROCKPOT ROTEL DIP

Ingredients:

- 1 lb ground beef
- 16 oz. Velveeta cheese
- 2 - 10 oz cans Rotel diced tomatoes with green chiles, undrained
- 2 tsps chili powder
- ¼ tsp garlic powder
- Corn Chips
- Cilantro, chopped (optional)



Directions:

- In a large skillet, brown and crumble the ground beef. Drain the fat.
- Add the cooked ground beef to the crockpot. Cube the Velveeta and add on top of the beef.
- Add the Rotel diced tomatoes, chili powder, and garlic powder. Stir.
- Cook on HIGH for 2 hours or until cheese is melted and dip is hot.

Tip: Keep the slow cooker on warm and stir occasionally to prevent sticking as it sits.



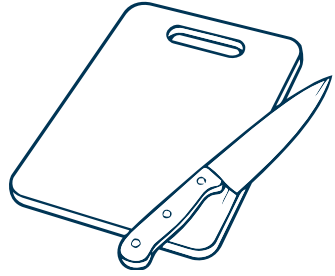
Recipe courtesy of Teri, Purchasing Dept.



MISSISSIPPI POT ROAST DIP

Ingredients:

- ¼ c. pepperonchini peppers
- 16 oz. cream cheese
- 1 packet Ranch seasoning
- ½ c. mayonnaise
- ½ Tbsp. pepperonchini juice*
- one packet Au Jus



Directions:

- Finely slice the pepperonchini peppers.
- In a bowl, combine the sour cream with half of the sliced pepperonchini peppers.
- Add the packet of Ranch dressing and the mayonnaise to the bowl.
- Mix all ingredients together until well combined.
- Sprinkle the remaining half of the sliced pepperonchini peppers on top for decoration.

**Try adding extra pepperonchini juice for more kick.*



Recipe courtesy of Stephanie, Customer Service Dept.



BREAKFAST CASSEROLE

Ingredients:

- 24 oz. frozen hash browns
- 16 oz. cubed ham
- 8 oz. shredded sharp cheddar cheese
- 12 large eggs
- 1 c. milk
- 1 tsp. salt
- ½ tsp. black pepper



Directions:

- Preheat oven to 350°.
- Add the frozen potatoes, ham, and cheese to a large bowl. Toss to combine. Pour the mixture into a 9 x 13 inch baking dish that has been sprayed with cooking spray.
- In a large bowl, whisk the eggs with the milk, salt, and pepper.
- Pour the egg mixture over the hash brown mixture. Pat everything down with the back of a wooden spoon.
- Bake for one hour, uncovered. The center should be set and the edges should be golden brown.



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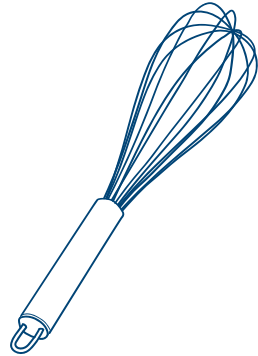
Recipe courtesy of Noelle, Marketing & Corporate Depts



CREAM CHEESE PANCAKES

Ingredients:

- 2-1/4 c. all purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 4 oz cream cheese, softened
- 1/4 c. granulated sugar
- 2 Tbsp butter, melted
- 2 tsp vanilla extract
- 2 large eggs
- 1 c. milk



Directions:

- In large bowl, whisk together flour, baking powder, baking soda, and salt.
- In a separate bowl, beat together the cream cheese and sugar until smooth.
- Add the melted butter, vanilla, and eggs into the cream cheese mixture. Mix until you no longer see egg pieces. Add the milk and mix into the cream cheese mixture.
- Gently fold the wet ingredients into the flour mixture.
- Heat a large frying pan or electric griddle to low-medium heat. Lightly grease with oil or non-stick cooking spray.
- Pour 1/4 c batter per pancake onto the griddle. Cook for 2-4 minutes or until you see a few air bubbles forming. Flip. Cook on the other side until golden.



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Recipe courtesy of Fawn, Shipping Dept.



BEANS

Ingredients:

- 1 large can of Bush's Baked Beans Original
- 1 can Dark Red Kidney Beans, drained
- 1 can of Butter Beans, drained
- ½ c. ketchup
- 2 tsp vinegar
- ½ c. chopped onions
- ½ lb hamburger
- ½ lb chopped bacon
- 1 tsp dry mustard
- 1 tsp salt
- ¾ c. brown sugar



Directions:

1. Brown hamburger, bacon, and onions.
2. Add meat mixture to crockpot along with beans and all the other ingredients.
3. Simmer in crockpot all day.



Recipe courtesy of Amy, Machining/Fabricating Dept.



TACO PASTA SALAD

Ingredients:

Dressing:

- $\frac{3}{4}$ cup mayonnaise
- $\frac{3}{4}$ cup sour cream
- $\frac{3}{4}$ cup salsa
- 1 packet taco seasoning



Dressing:

- 1 pound pasta, cooked
- 1 cup corn
- 1 pint grape tomatoes, halved
- 1 $\frac{1}{2}$ cups shredded cheese
- 1 6 ounce can black olives, sliced and drained
- 4 green onions
- 2 avocados, diced

Directions:

- In a bowl, whisk together mayo, sour cream, salsa, and taco seasoning until smooth. Set aside.
- In a large bowl, mix together cooked pasta, corn, tomatoes, cheese, olives, and green onions.
- Add dressing and mix until everything is evenly coated.
- Place in fridge until chilled.

Note: Can be made the day ahead.



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Recipe courtesy of Noelle, Marketing & Corporate Depts



COWBOY DINNER

Ingredients:

Beef Mixture:

- 1-1/2 - 2 lbs ground beef
- 1/2 c. diced yellow onion
- 1 tsp salt
- 1/2 tsp black pepper
- 1 c. frozen corn kernels
- 1-1/2 c. salsa
- 1 (15 oz) can black, pinto, or white beans, rinsed and drained
- 1 to 2 c. shredded cheddar cheese

Cornbread Mixture:

- 1/2 c. cornmeal
- 1-1/2 c. flour
- 1/3 c. granulated sugar
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/3 c. oil
- 2 large eggs
- 1-1/4 c. milk



Directions:

- Preheat oven to 375°F. Lightly grease 9"x13" pan.
- In a large skillet over medium heat, cook the ground beef, onion, and salt & pepper until beef is fully cooked. Drain the grease.
- Stir in the corn, salsa, and beans. Spread beef mixture in greased pan.
- For the topping, whisk together the cornmeal, flour, sugar, baking powder and salt in a medium bowl. Make a well in the center and add the oil, eggs, and milk. Whisk together until just combined (do not overmix).
- Sprinkle the cheese over the beef mixture. Pour the cornbread batter on the top and spread evenly to edges.
- Bake 40-45 min until cornbread is baked through.

To test: insert toothpick in the center, it should come out clean.



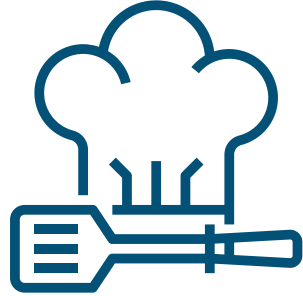
Recipe courtesy of Fawn, Shipping Dept.



DEEP DISH PIZZA CASSEROLE

Ingredients:

- 1 can (13 oz) Pillsbury refrigerated pizza crust
- 1 ½ cups pizza sauce
- 2 ½ cups shredded cheese
- ⅓ cup parmesan cheese, grated
- 12 whole pepperonis, optional
- ½ lb cooked ground Italian sausage, optional



Directions:

- Preheat oven to 425. Grease a 9x13 inch baking dish with cooking spray or olive oil.
- Unroll the pizza dough and press it into the bottom and halfway up the sides of prepared baking dish.
- Spread the dough with some pizza sauce and, if using, sprinkle the cooked Italian sausage over the top.
- Cover the pizza with cheese and then top with pepperoni, if using.
- Sprinkle parmesan on top.
- Bake for 15-20 minutes or until crust is golden brown and cheese is melted.
- Remove from oven and sprinkle with more parmesan cheese if desired.
- Enjoy!



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Recipe courtesy of Noelle, Marketing & Corporate Depts



MONGOLIAN GROUND BEEF

Ingredients:

- 1 lb ground beef
- 2 Tbsp brown sugar
- ¼ c. hot water
- ¼ c. soy sauce
- 2 cloves garlic, minced
- 1 tsp minced fresh ginger
- 1 Tbsp arrowroot starch (or cornstarch) + 1 Tbsp water
- Red pepper flakes to taste
- Green onion, sliced (for garnish)
- Sesame seeds (for garnish)



Directions:

- In a large skillet, brown and crumble the ground beef. Drain the fat.
- Add brown sugar, hot water, soy sauce, garlic and ginger. Stir to combine.
- Mix together the arrowroot starch (or cornstarch) & water. Gradually add to meat mixture. Stir until it reaches desired thickness.
- Top with sliced green onions and sesame seeds, if desired.
- Serve with white rice.



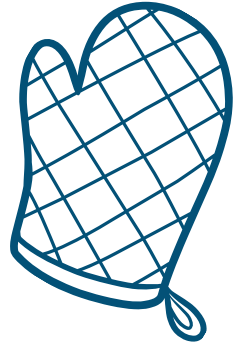
Recipe courtesy of Stephanie, Customer Service Dept.



PEANUT BUTTER FUDGE

Ingredients:

- 2 c. white sugar
- ½ c. light cream
- 3 Tbsp. light corn syrup
- 3 Tbsp. butter
- ½ tsp. vanilla
- 2 heaping Tbsp. peanut butter



Directions:

- Butter 8" x 8" pan.
- While stirring, cook first 3 ingredients over medium heat until it boils.
- Continue to stir and cook longer until it hits 234°.
- Remove from heat and add everything else.
- Stir to mix and pour into buttered pan.



June Dairy Month

Recipe courtesy of Justin, Technical Services Dept.





Patz Corporation
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