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guest list

1. craig thompson
2. rick white
3. gavin duggan
4. stacey gelsheimer
5. michael shinnick
6. kerri mcgill?
7. jen otten?
8. greg plum
9. jackie miller

menu

1. asiago dip
2. seven layer salad
3. herbed focaccia
4. spiral cut ham with apple-bourbon ham glaze
5. grilled lamb kabobs
6. veg-all casserole
7. hashbrown casserole
8. scalloped pineapple
9. white chocolate key lime mousse cake

guest menu

asiago dip

[rae ellen stewart]

7 oz. can of artichoke hearts, drained
1 c. asiago cheese, shredded
8 oz. sour cream
1 tbs. garlic
2 c. mayonaisse
salt & pepper to taste

1. combine all ingredients into a bowl and mix well.
2. warm up the dip in toaster oven and serve with vegetables or crackers.

seven layer salad

[mom + all recipes]

Salad:

Bacon bits
1-2 bags of shredded iceberg lettuce
1 (10 oz) package frozen green peas, thawed
10 ozs shredded cheddar cheese
pint cherry tomatoes

Dressing:

1 ¼ c mayonnaise
2/3 c grated Parmesan cheese
2 tbs white sugar

To make the salad:

1. Place chopped lettuce in a large glass dish or bowl; top with a layer of peas, shredded cheese, tomatoes, and bacon.

To make the dressing:

2. Whisk mayonnaise, Parmesan cheese, and sugar together in a bowl until smooth. Drizzle over salad and refrigerate until chilled.
3. Top with bacos before serving.

veg-all casserole

[mom]

2 (16oz) cans of veg-all, drained
1 c. mayonaisse
1 can cream of chicken soup
2 cans of water chestnuts, sliced and drained
1 can of corn, drained
ritz cracker crumb topping

1. mix all ingredients and bake in greased casserole dish for 350° for 30 minutes.
2. top with cracker crumbs and bake for 10 more minutes.

herb focaccia

[cuisinart bread machine manual]

crust:

1 c plus 2 tbsp water,
room temperature
2 tbsp plus 1 tsp extra
virgin olive oil
2¼ tsp Italian herb
blend
1½ tsp kosher salt
3 c plus 3 tbsp bread
flour
1½ tsp yeast, active
dry, instant or bread
machine

topping:

3 tbsp extra virgin olive
oil
¾ tsp kosher salt
1/3 c grated Parmesan
¼ c chopped fresh
herbs*

1. place the crust ingredients, in the order listed, into the bread pan fitted with the kneading paddle and secure in the cuisinart bread maker. press the menu button to select the dough program. press start to mix, knead and rise. for best mixing results, scrape the pan 10 to 15 minutes after the program has started.
2. when cycle is completed, remove dough and transfer to a lightly floured surface. punch down to deflate and let rest 10 minutes before continuing. brush a jelly roll pan with olive oil and sprinkle with cornmeal.
3. after dough has rested, roll out to the appropriate size and place on prepared pan. cover loosely with plastic wrap and let rise in a warm place until about doubled, about 40 to 50 minutes. preheat oven to 450°f.
4. with oiled fingertips, press indentations into the dough about 1 inch apart and ½-inch deep. drizzle with olive oil. sprinkle evenly with salt, cheese and herbs. place in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes.

notes:

(any combination: parsley, basil, oregano, thyme, and/or marjoram) – loosely packed

rosemary balsamic bread dipping oil

[adapted from montanahappy.com]

4 cloves lightly chopped
garlic
1 tsp sea salt
1 tbs chopped rosemary
1/2 c evoo
2 tbs balsamic vinegar
1 tbs chopped flat
parsley
1/2 tsp black pepper

1. using a mortar, pound the garlic cloves with salt for one minute until a paste forms.
2. add the rosemary and pound until only a few small bits remain.
3. stir in the olive oil with pestle.
4. add the vinegar and continue to mash the ingredients together until it's somewhat emulsified.
5. stir in parsley and pepper
6. scrape into a low and flat bowl with your crusty bread by it's side.

apple-bourbon ham glaze

[sunny anderson, the kitchen]

1 c apple cider
1 c packed dark brown sugar
1/2 c bourbon
2 teaspoons pumpkin pie spice
Teeny tiny pinch of ground cloves
3 tbsps unsalted butter
Kosher salt and freshly ground black pepper
One 7- to 10-pound precooked spiral ham

1. preheat the oven to 325°f.
2. to make the glaze, add the apple cider, brown sugar, bourbon, pumpkin pie spice and cloves to a large pot. turn the heat to medium high and cook, while stirring, until the liquid reduces and becomes slightly thickened like a glaze, 10 to 15 minutes. add the butter and stir to melt. taste and season with salt and pepper.
3. lay out plenty of aluminum foil to wrap the ham in and create a bed for it. place the ham in the center of the aluminum foil and pull the sides up around it, leaving the top exposed. pour over half the glaze, getting it into the spirals. finish tightly wrapping the ham and place it on a rack in a roasting pan. fill the pan with water, but do not let it touch the bottom of the ham.
4. cook until the internal temperature reaches about 140 degrees f (gauge 15 to 20 minutes per pound). remember, it is already cooked, so you just need to bring it to temperature without drying it out.
5. remove the ham and raise the oven temperature to 400 degrees f. pull back the aluminum foil (watch out--it's steamy and hot!!). with a brush and the remaining glaze, slather the top of the ham, allowing the glaze to get into any creases of the spiral you see. place back in the oven uncovered but still sitting in the foil and roasting pan, an additional 10 to 15 minutes. remove and rest 10 minutes before serving.

scalloped pineapple

[mom]

1 stick butter
1/2 c. sugar
2 eggs
1/2 c milk
6-7 slices of bread cubed
15.25 oz crushed pineapple with juice

1. cream together butter and sugar.
2. add beaten eggs and milk to creamed mixture.
3. stir in bread. stir in pineapple and juice.
4. spread in greased 8 inch pan.
5. bake 30-45 minutes @ 350f until firm & browned around the edges.

slow cooker cheesy hashbrown casserole

[adapted from lilluna.com/slow-cooker-hash-brown-casserole]

1 (10.75 oz) can cream of chicken soup
1 (10.75 oz) can cheddar cheese soup
~12 oz. sour cream
30 oz. hashbrown potatoes, shredded, frozen
8 oz. sharp cheddar cheese, cubed
1/4 tsp black pepper 1 c cornflakes
2 tbsps butter – melted

1. spray a slow cooker with cooking spray.
2. break up bag of frozen hashbrowns.
3. in a large bowl, combine chicken soup, cheddar cheese soup, sour cream, hadnbrowns, cheese and black pepper. stir to combine.
4. pour into slow cooker and cook 2 1/2 hours on high.
5. add butter and cornflakes together. add topping to slow cooker and cooke and additional 30 minutes.

note:

for added flavor use garlic powder, onion powder, paprika, or red chili flakes.

white chocolate key lime mousse cake

[paula deen]

makes 1 (10-inch) cake

crust:

2 c graham crackers
crumbs

½ c butter, melted

¼ c sugar

filling:

6 tbsp fresh key lime
juice

1 (¼-oz) envelope
unflavored gelatin

2½ c cold heavy
whipping cream, divided

10 (1-oz) squares white
chocolate, chopped

3 (8-oz) packages cream
cheese, softened

1 c sugar

1½ tbsp lime zest

garnish: white
chocolate curls, lime
wedges

1. for crust: in a medium bowl, stir together all ingredients. press into bottom and up sides of a 10-inch springform pan; refrigerate.
2. for filling: in a small bowl, stir together lime juice and gelatin; let stand for 5 minutes or until softened. in a small saucepan, cook ½ cup cream and white chocolate over low heat, stirring frequently, until mixture is melted and smooth. stir in gelatin mixture until dissolved, and let cool completely.
3. in a large bowl, beat cream cheese, sugar, and lime zest with a mixer at medium speed until combined. add white chocolate mixture, and beat at low speed until combined.
4. in another large bowl, beat remaining 2 cups cream with a mixer at high speed until soft peaks form. fold whipped cream into white chocolate mixture, and pour into prepared crust. cover and freeze for 8 hours.
5. remove from freezer, and gently run a knife around edges of pan to release crust from sides of pan. garnish with white chocolate curls and lime wedges, if desired. to serve, cut into wedges using a knife that has been dipped into hot water and dried between cuts.

notes

kitchen tip: if you can't find fresh key limes in your area, bottled nellie & joe's famous key west lime juice is the recommended substitute.