



From Labor to Refreshment

By Ken Peck



According to Masonic tradition, the Junior Warden is responsible for calling the craft from labor to refreshment. At Whatcom Masonic Lodge the Junior Warden prepares a meal for the brothers prior to each of our bi-monthly meetings. These meals don't have to be elaborate and can be prepared foods like pizza or simple snacks. But

since I love to cook and have a very helpful and understanding wife, I took this opportunity to experiment and learn about cooking for large groups. One of the biggest challenges was not knowing if there would be 16 for dinner or 36!

This cookbook represents many of the meals I prepared while serving as Junior Warden. Although a few are original creations, most are adapted from recipes from other sources. Also, most of the illustrations are taken from internet images representative of the meal, rather than a picture of the meal I prepared.

This book is dedicated to future Junior Wardens tasked with preparing lodge meals. I hope this helps you.



Ken Peck
Junior Warden
Whatcom Masonic Lodge #151
October 2016 - October 2017

Contents:

Mini Lemon-BBQ Meatloaves.....	1	Black Bottom Cupcakes	20
Apple Cream Torte.....	2	Dessert Bars.....	21
Clam Chowder.....	3	Baby Back Ribs	22
Pork Loin.....	4	Texas Chili.....	23
Chicago-Style Hot Dogs.....	5	Cornbread Muffins	24
Doctored Baked Beans.....	6	Sweet & Spicy Meatballs	25
Country Apple Coleslaw.....	7	Tres Leches Cake	26
Northwoods Bean Soup.....	8	Sandwich Bar	27
Twice Baked Potatoes	9	Mac & Cheese and Link Sausages	28
Honey-Mustard Ham.....	10	Spaghetti	29
Thanksgiving Dinner Turkey.....	11	Caesar Salad.....	30
Thanksgiving Dinner Stuffing.....	12	Crème Fraîche	31
Thanksgiving Dinner Pumpkin Pie.....	13	Peach Upside Down Cake	32
“Olive Garden” Salad.....	14	Potato and Beer Soup	33
Oven-Roasted Rotisserie Chicken.....	15	Brats, German Potatoes & Red Cabbage	34
Pork Taco Bar	16	Sloppy Joes	35
Chicken Pot Pies.....	17	Socorro’s Hamburger Casserole.....	36
BBQ Pork Sandwiches.....	18	Tiramisu Cheesecake	37
Texas Hot BBQ Sauce.....	19	Oatmeal Peanut Butter Cookies	38

Mini Lemon-BBQ Meatloaves



These are fun to prepare and make a nice presentation. They went over so well that I made them twice. Serve with mashed potatoes and gravy, or better yet, with twice -baked potatoes (see page 9).

Ingredients: (makes 30 loaves)

12 pounds lean Ground Beef
6-8 cups Panko Bread Crumbs
1 1/2 cups Lemon Juice
1 1/2 cups minced Onion
6 Eggs, slightly beaten
2 tablespoons Seasoned Salt
3 cups Ketchup
2 cups Brown Sugar
2 tablespoons Ground Mustard
1 1/2 teaspoons All Spice
1 1/2 teaspoons Ground Cloves
30 thin Lemon Slices

Preparation:

1. Preheat oven to 350°.
2. Combine meat, bread crumbs, lemon juice, onions, eggs and salt. Mix well and form into 30 mini loaves, about 8 oz each.
3. Place on greased baking sheets and bake 20 minutes.
4. Combine the remaining ingredients except lemon slices. Spoon sauce over loaves and top each with a lemon slice.
5. Bake another 30 minutes.

Apple Cream Torte



This recipe is for one torte, so for 24 to 30 people, you need to make 2 or 3.

Ingredients:

3 or 4 Apples (Cameo, Fuji or Gala)
3 large Eggs
1 cup granulated Sugar
3/4 cup Heavy Whipping Cream

1 teaspoon Vanilla Extract
1 cup Flour
1 1/2 teaspoons Baking Powder
1/2 teaspoon Sea Salt
Powdered Sugar
Crème Fraîche (see page 31)

Preparation:

1. Preheat oven to 325 °
2. Butter and flour a 9 in. springform pan.
3. Peel and core apples and slice crosswise into 1/4 in rings.
4. Beat eggs and sugar until pale and thickened. Blend in the whipping cream and vanilla.
5. Add flour, baking powder and salt.
6. Sprinkle in the apples and pour mixture into the pan.
7. Bake until toothpick comes out clean. (about 75 to 90 minutes).
8. Cool on a rack for 20 minutes.
9. Run a knife between cake and pan. Remove rim and cool at least 10 more minutes.
10. Dust with powdered sugar and serve with Crème Fraîche.

Clam Chowder



I made this clam chowder to go with the sandwich bar. (see page 27)

Ingredients: (makes 30 servings)

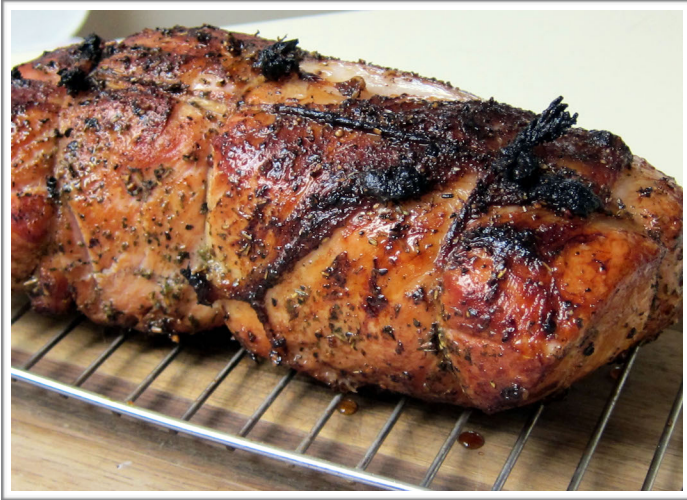
- 2 51 oz cans of Chopped Clams (Cash & Carry)
- 2 1/2 cups diced Onions
- 2 1/2 cups diced Celery
- 2 1/2 cups diced Carrots

- 8 cups Yukon Gold Potatoes (cut in 1/2 inch pieces)
- 3/4 cup Butter
- 3/4 cup Flour
- 1 gallon Whole Milk
- 1 quart Half & Half
- 1 pound thick cut Bacon
- Sea Salt and Black Pepper to taste
- chopped Parsley

Preparation:

1. Drain the juice from the clams into a dutch oven or large skillet, add onions, celery, carrots and potatoes. Add water to cover and cook over medium heat until tender.
2. Cut the bacon into 1/2 inch wide pieces and fry to a light crisp.
3. In a large pot, melt the butter over medium heat. Whisk in the flour until smooth. Whisk in the half & half and milk stirring constantly until thick and smooth. Stir in the bacon and the vegetables and clam juice. Heat until almost boiling.
4. Stir in the clams just before serving. Reheat, add salt and pepper to taste.
5. Garnish with chopped parsley.

Pork Loin



Ingredients: (serves 24-30)

9 pound Boneless Pork Loin

Ingredients for the rub:

1/2 cup Sugar in the Raw

1/2 cup packed Light Brown Sugar

3/4 cup Kosher Salt

1/4 cup Chili Powder

1/4 cup Paprika

3 teaspoon Garlic Powder

2 teaspoon Onion Powder

2 teaspoons Black Pepper

1 teaspoon Lemon Pepper

1 teaspoon ground Coffee

1 teaspoon Cayenne Pepper

1 teaspoon dried Basil

1/2 teaspoon ground Cumin

1/2 teaspoon Turmeric

Preparation:

1. Pat the rub on the pork, and grill on medium-high heat.
2. Watch the meat thermometer closely. Remove from the heat when the internal temperature is 150°.
3. Let rest covered with foil for about 10 minutes before carving.

Hint: Make extra rub. It works well on chicken as well as pork.

Chicago-Style Hot Dogs



What better to have on July 4th week than a hot dog bar? Many of the brothers didn't 'follow the rules'. Some even put ketchup on their dog! But, for the purists, we had all the Chicago-style fixin's except the 'Sport Peppers'. I substituted Pepperoncinis and nobody complained.

Ingredients:

- 30 Cloverdale Meats All Beef Hot Dogs
- 30 Poppy Seed Buns
- French's Yellow Mustard
- Hot Dog Relish
- 2 chopped White Onions
- 6 Roma Tomatoes cut in wedges
- 1 34 oz. jar Dill Pickle Spears
- 1 16 oz jar Pepperoncinis
- Celery Salt

Preparation:

1. Chicago dogs are boiled or steamed and kept in a steam table, or hot water, until serving.

Hint: Have some ketchup and some sauerkraut on hand for those who want a more traditional dog.

Doctored Baked Beans



Bush's Baked Beans are great, but with just a bit of tweaking, they can be fantastic. I made these for the Sunday Nite Football party and for Ted's Summer Picnic.

Ingredients: (makes about 24 servings)

3 large cans (28 oz) Bush's Original Baked Beans
8 - 12 slices Thick-cut Bacon

- 1 diced Onion
- 1/2 cup Texas Hot BBQ Sauce (See Recipe on page 19)
- 1/2 cup Molasses
- 2 teaspoons ground Mustard

Preparation:

1. Drain off some of the liquid from the beans. You can add some of it back later to get the consistency you want.
2. Cut the bacon slices into 1/2 inch wide pieces and fry to a light crisp.
3. Combine all the ingredients and heat in the slow cooker for at least two hours.

Hint: Don't leave out the Texas Hot BBQ Sauce - That's what makes these baked beans special.

Country Apple Coleslaw



Quick & easy non-mayo type coleslaw.

Ingredients: (serves 24)

3/4 cup Red Wine Vinegar

1/2 cup Brown Sugar

1 tablespoon Vegetable Oil

3/4 teaspoon Sea Salt

3 packages (10 oz) Coleslaw Mix

6 cups chopped Apple

1 cup dried Cranberries (or raisins)

Preparation:

1. Combine red wine vinegar, brown sugar vegetable oil and salt in a microwave-proof bowl and microwave on high for 1 minute. Cool.
2. Add mixture to coleslaw, chopped apple and dried cranberries and toss well.
3. Serve chilled.

Northwoods Bean Soup



I served this and the chowder with the sandwich bar. (see page 27)

Ingredients: (serves 30)

4 cups Baby Carrots, halved
2 cups Onions
1 tablespoon minced Garlic

2 - 2 1/2 pounds Kielbasa, halved lengthwise and cut into 1/2 inch pieces

16 cups Chicken Broth

3 teaspoons Dried Italian Seasoning

2 teaspoons Black Pepper

8 cans (16 oz) Great Northern Beans (drained)

Crushed Red Pepper Flakes to taste

1 pound fresh Baby Spinach

Preparation:

1. Over medium heat, sauté carrots, onions, garlic and Kielbasa. Cook 5 minutes. Add broth, seasoning, pepper and beans.
2. Bring to a boil, reduce heat and simmer for 15 minutes.
3. Place about 6 cups of the soup in a blender and puree until smooth. (or use immersion blender)
4. Return the puree to the soup and simmer.
5. Add a dash of red pepper flakes.
6. Put a bed of spinach on the bottom of each bowl and ladle the soup on top.
7. Slightly stir the wilted spinach/soup and serve.

Twice Baked Potatoes



Ingredients: (serves 32)

16 Russet Potatoes

1/2 pound Butter

1 tablespoon minced Garlic

1 small bunch Green Onions

2 cups Sour Cream

1/4 cup minced Chives (save some for topping)

1 pound (about 4 cups) shredded Cheddar Cheese

12 slices thick-cut Bacon

Kosher Salt

cracked Black Pepper

Preparation:

1. Preheat oven to 425°. Pierce the potatoes with a fork several times.
2. Place on a baking sheet and cook until fork-tender (about an hour).
3. Meanwhile , melt the butter and add the garlic and green onions. Fry the bacon until crispy.
4. Once the potatoes are cool enough to handle, cut them in half lengthwise. Using a spoon, scoop out the flesh, leaving a bit of the potato to preserve the shape of the shell.
5. In a bowl, mash the potato, butter mixture, sour cream, chives and shredded cheese. Season with salt and pepper to taste.
6. Spoon the mashed potato mix back into the shells and bake until the cheese is bubbly and they are golden brown. Top with some chives and crumbled bacon.

Honey-Mustard Ham



Serve around New Year's Day and at Easter.

Ingredients: (serves 32)

2 Fully-Cooked Spiral Cut Hams (about 12 pounds each)

1 cup Brown Sugar

1 cup Honey

1/4 cup Dijon Mustard

1 teaspoon Ground Cloves

1/2 cup Water.

Preparation:

1. Preheat oven to 325°F. Pour 1/2 inch water in the bottom of the roasting pans. Place spiral hams cut-side down and cover loosely with foil.
2. Bake the ham for about 10 minutes per pound until it is just warmed through. Spiral ham is already completely cooked (so you can even serve it cold if you want).
3. Meanwhile, combine glaze ingredients in a small saucepan and heat.
4. Just before ham is done, uncover it and drizzle glaze over the top finish baking.

Thanksgiving Dinner Turkey



Ingredients: (serves 30)

2 16# fresh or frozen Turkeys (thaw in refrigerator)
2 sticks Unsalted Butter
2/3 cup Kosher Salt
2 tablespoons Black Pepper

2 tablespoons Sugar
4 tablespoons chopped fresh Parsley
2 tablespoons dried Sage
2 tablespoons dried Thyme
1/2 teaspoon Paprika
1/2 teaspoon Ground Cloves

Preparation:

1. Preheat oven to 350 °.
2. Remove the neck and giblets. Rinse the turkeys under cold water and pat dry.
3. Combine sugar, salt and 1 tablespoon pepper and rub mixture over the turkeys and inside the cavity.
4. Put in disposable roasting pans, cover with foil and refrigerate overnight. Rinse well and dry.
5. Mix butter, 1 tablespoon pepper and the rest of the dry spices. Rub butter on the skin.
6. Roast uncovered until the skin turns golden brown, then loosely tent with foil. It is done when temperature in the thigh reaches 165 (about 15 minutes per pound)
7. Transfer to a cutting board and let rest 30 minutes before carving.

Thanksgiving Dinner Stuffing



Ingredients: (Serves 30)

1/2 cup unsalted Butter
1 1/2 cups chopped Onion
2 cups chopped Celery
2 cups shredded Carrots

16 cups dry Bread Cubes
4 tablespoons finely chopped fresh Parsley
1/3 cup Poultry Seasoning
2 teaspoons Kosher Salt
1 teaspoon Black Pepper
About 1 1/2 cups Chicken Broth

Preparation:

1. In 10-inch skillet, melt butter over medium-high heat. Add onion, celery and carrots; cook, stirring occasionally, until tender.
2. In large bowl, mix bread cubes, parsley, poultry seasoning, salt and pepper. Add broth and butter-onion mixture, stirring until desired moistness.
3. Place stuffing in a disposable roasting pan that has been sprayed with cooking spray; cover and refrigerate.
4. Bake at 325 ° for 35 to 40 minutes (while the turkey is resting) or until thoroughly heated.

Thanksgiving Dinner Pumpkin Pie



This is like a Libby's Pumpkin Pie but with a lot more spice. Make 3 pies for 24 -30 people.

Ingredients: (per pie)

3/4 cup granulated Sugar

1 1/2 teaspoons Ground Cinnamon

1/2 teaspoon Sea Salt

1 teaspoon ground Ginger

1/2 teaspoon ground Cloves

1/8 teaspoon Cayenne Pepper

2 large Eggs

1 can (15 oz.) Pumpkin

1 can (12 fl. oz.) Evaporated Milk

1 unbaked 9-inch deep-dish Pie Shell

Whipped Cream (optional)

Preparation:

1. Preheat oven to 425 °.
2. Mix sugar, cinnamon, salt, ginger, cloves and cayenne in small bowl. Beat eggs in large bowl. Combine spices, pumpkin and eggs.
3. Gradually stir in evaporated milk.
4. Pour into pie shell.
5. Bake for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean.
6. Cool on wire rack for 2 hours.
7. Top with whipped cream before serving.

“Olive Garden” Salad



This is my cloned recipe for the salad from the Olive Garden restaurant.

Salad Ingredients: (Serves 30)

6 heads of Romain Lettuce
1 Red Onion
3/4 jar (45 oz) pitted Kalamata Olives
1 jar (24 oz) Pepperoncinis

8 Roma Tomatoes - cut in wedges
3 cups Croutons

Dressing Ingredients:

1 1/2 cups Mayonnaise
1 cup White Vinegar
3 teaspoons Vegetable Oil
1/3 cup Light Corn Syrup
2/3 cup grated Parmesan/Romano Cheese
2 teaspoons minced Garlic
2 teaspoons dried Italian Seasoning
2 teaspoons Parsley Flakes
1/4 cup Lemon Juice
3 teaspoons Sugar

Preparation:

1. Combine all dressing ingredients in blender and mix well.
2. If dressing is too tart, add more sugar.
3. Just before serving add dressing to salad ingredients and toss well.
4. Top with additional Parmesan cheese and black pepper to taste.

Oven-Roasted Rotisserie Chicken



Wow! If you're looking for a quick and simple meal, this is it! The Costco Rotisserie Chickens cost less than fresh whole chickens from just about anywhere and with a bit of crisping in a hot oven they are a smash hit.

Ingredients: (Serves 24-30)

8 Costco Oven-Roasted Chickens

Kosher Salt

Black Pepper

dry Italian Seasoning

Preparation:

1. There's not much to it. Preheat oven to 400 °.
2. Season the birds with salt, pepper and a dash of Italian seasoning. Place in roasting pans.
3. Set aside some the drippings from the Costco containers to make gravy.
4. Put in the oven for 15-20 minutes, or until the skin is crispy.
5. Separate the wings, breasts, legs and thighs and serve with garlic mashed potatoes and gravy.

Hint: Pick the meat from the carcasses and freeze the leftovers for the Chicken Pot Pies on page 17.

Pork Taco Bar



I did taco bars twice, one was pork and one was beef. Here is the recipe is for the pork tacos.

Ingredients: (Serves 24)

3 tablespoons Cumin
2 teaspoons Garlic Powder
2 tablespoons Chili Powder
2 teaspoons Onion Powder

2 teaspoons Paprika
2 teaspoons Oregano
2 tablespoons Sea Salt
8 oz Chicken Broth
9 pound Pork Sirloin Tip Roast
2 jars (16 oz) Mild Green Salsa
5 package Corn Tortillas (60 shells)
6-8 cups shredded Cheddar Cheese
2 cups Chopped Onions
2 heads Leaf Lettuce, shredded
chopped Roma Tomatoes
1 jar (16 oz) sliced Jalapeños
1 jar (16 oz) red Salsa

Preparation:

1. Mix the first 7 ingredients in a bowl. Rub the pork with the seasoning mix.
2. Cut into 1 ½ in chunks, brown in a skillet. Place in the slow cooker along with broth and green salsa. Cook for 8 hours.
3. Shred pork using 2 forks.
4. Serve in corn tortillas with the toppings.

Chicken Pot Pies



The 5 inch aluminum pans for these pies are available in packages of 50 on [amazon.com](https://www.amazon.com).

Ingredients: (makes 32 pies)

5-6 pounds cooked Chicken Meat
2 cups Chopped Onions
2 cups Chopped Celery
2 cups Baby Carrots cut in 1/2 inch pieces
3 cans Chicken Broth
1/2 cup Butter

1/3 cup Olive Oil
2 teaspoons Kosher Salt
2 teaspoons Black Pepper
5 cups frozen Mixed Vegetables
2/3 cups Flour
1 1/2 cups Whole Milk
Pie Crust (purchased, or homemade)

Preparation:

1. Preheat oven to 425 °.
2. In a saucepan over medium heat, cook onions, carrots and celery in butter and oil until soft and tender. Stir in the flour, salt and pepper. Slowly stir in the broth and milk. Simmer until thick. Add the chicken and mixed vegetables.
3. Line the bottom of the pans with pie crust. Put in the mixture and cover with pie crust. Brush with egg and make slits in top crust to allow steam to escape.
4. Bake for 30-35 minutes until pastry is golden.

Hint: Use the leftovers from the Rotisserie Chicken on page 15.

BBQ Pork Sandwiches



Ingredients: (serves about 30)

9 pound Pork Sirloin Tip Roast, cut in 1 1/2" cubes
4 large Onions, chopped
4 Green Peppers, chopped
3 cans (6 oz) Tomato Paste
1 1/2 cups Brown Sugar
1 1/2 cups Water

3/4 cup Cider Vinegar
1/3 cup Chili Powder
2 tablespoons Sea Salt
3 tablespoons Worcestershire Sauce
3 teaspoons Dry Mustard
4 large Tomatoes
1 bunch Green Onions
36 Hamburger Buns

Preparation:

1. Combine all ingredients except the tomatoes, green onions and the buns in crock pot.
2. Heat to boiling, then simmer for 5 hours. Stir occasionally.
3. Skim off excess fat. Whisk until meat is shredded.
4. Serve pork mixture on buns. Top with diced tomatoes and chopped green onions.

Hint: Serve with the Country Apple Coleslaw (page 7) or for a really easy meal get 3 bags of Taylor Farms Asian Cashew Chopped Salad mix from Costco.

Texas Hot BBQ Sauce



This sauce is great for ribs & chicken and spices up baked beans.

Ingredients:

6 pounds Ketchup
2 cups Cider Vinegar

1 1/2 cup Dark Corn Syrup
2 cups Brown Sugar
2 tablespoons Kosher Salt
1/2 cup mild Chili Powder
1/4 cup Red Pepper Flakes
2 teaspoons Black Pepper
1/4 cup Worcestershire Sauce
1/4 cup dried minced Onion

Preparation:

1. Combine all ingredients in a sauce pan.
2. Heat until almost boiling.
3. Simmer for 1 hour.

Hint: Freeze the extra sauce and scoop it out like ice cream when needed in other recipes.

Black Bottom Cupcakes



OK, on this one I cheated and used mixes for the cake part. But, if you want to make it from scratch just make a standard dark cocoa cake batter.

Ingredients: (Makes 48 cupcakes)

2 packages Duncan Hines Devil's Food Cake Mix
6 large Eggs

2/3 cup Canola Oil
2 packages (8 oz) Cream Cheese
2/3 cup granulated Sugar
2 cups Semi-sweet Chocolate Chips
2 large Eggs
1/4 teaspoon Sea Salt

Preparation:

1. Preheat oven to directions on cake package.
2. Line muffin pans with paper liners.
3. Prepare cake mix with the 6 eggs and canola oil or as as directed for cake mix.
4. In a separate bowl combine softened cream cheese, 2 eggs, salt and sugar with mixer until smooth. Fold in chocolate chips.
5. Fill the cupcake papers 1/3 full with cake mix and top with a spoonful of the cream cheese mix.
6. Bake according to box instructions or until cream cheese mix just starts to turn a golden color, about 15-20 minutes.
7. Cool on a rack

Dessert Bars



Also called “Can’t leave alone bars”...you’ll see why.

Ingredients: (serves 24)

1 package White Cake Mix

2 large Eggs

1/3 cup Canola Oil

1 can (14 oz) Sweetened Condensed Milk

1 cup Semi-sweet Chocolate Chips

1/4 cup Butter, cubed

Preparation:

1. Preheat oven to 350 °.
2. Combine cake mix with 2 large eggs and 1/3 cup oil in a large bowl.
3. Press 2/3 of the mixture into a greased 9” x 13” greased baking pan. Set aside the remaining mix.
4. In a microwave proof bowl, combine the milk, chocolate chips and butter. Microwave until chips and butter are melted. Stir until smooth. Pour over the crust.
5. Drop teaspoonfuls of the remaining cake mix over the top.
6. Bake 25-30 minutes or until lightly browned.
7. Cool before cutting.

Baby Back Ribs



I made both Memphis Dry Ribs and the Texas Hot Ribs for our Sunday Nite Football party.

Ingredients: (serves 12-15)

6 racks Baby Back Ribs (recommend Costco)

Pork Loin Rub (see page 4)

Texas Hot BBQ Sauce (see page 19)

1 pint Apple Juice

Preparation: Memphis Dry Ribs:

1. Pat ribs liberally with Pork Loin Rub.
2. Grill meat side up for 2-4 hours at 235 °.
3. Flip to meat side down for 1 hour at 235 °.
4. Place in foil pans, meat side up for 1 hour at 235 °.
5. Brush with Apple Juice, cover. Roast for 1-2 hours at 350 °.
6. Grill meat side up for 10-15 minutes.
7. Cut into 2-rib pieces and serve

Preparation: Texas Hot Ribs:

1. Grill meat side up for 2-4 hours at 235 °.
2. Flip to meat side down for 1 hour at 235 °.
3. Place in foil pans, meat side up and brush liberally with Texas Hot BBQ Sauce. Roast for 1 hour at 235 °.
4. Add Apple Juice to bottom of the pan, cover. Roast for 1-2 hours at 350 °.
5. Grill meat side up for 10-15 minutes.
6. Cut into 2 or 3 rib pieces and serve

Texas Chili



Ingredients: (serves 36)

8 pounds Ground Beef
2 large Onions, chopped
6 cans (15 oz) Stewed Tomatoes
6 cans (15 oz) Tomato Sauce
4 cans (15 oz) Black Beans
2 cans (15 oz) Kidney Beans

2 cans (15 oz) Great Northern Beans
1 can (15 oz) Whole Kernel Corn
Chili Powder
Spicy Taco Seasoning Mix
Cumin
Sea Salt
Black Pepper
shredded Cheddar Cheese
3 bunches Chopped Green Onions

Preparation:

1. In a large stockpot over medium heat, combine the beef and onion and sauté until meat is browned and onion is tender.
2. Add the stewed tomatoes with juice, tomato sauce, beans and corn.
3. Season with the chili powder, taco seasoning, cumin, salt and ground black pepper to taste.
4. Serve and top with shredded cheese and green onions.

Cornbread Muffins



These are perfect with the Texas Chili.

Ingredients: (makes 36 muffins)

4 cups Bisquick

2 cups granulated Sugar

6 tablespoons Yellow Cornmeal

1 teaspoon Baking Powder

1 teaspoon Baking Soda

8 oz melted Butter

6 large Eggs

2 cups Whole Milk

4 teaspoons Vanilla Extract

Preparation:

1. Preheat oven to 350 °.
2. Combine all dry ingredients in a bowl. Mix well.
3. Whisk together melted butter, vanilla, milk and eggs. Add to dry ingredients.
4. Fill baking cups 2/3 full.
5. Bake for 20 minutes or until toothpick test is clean.

Sweet & Spicy Meatballs



Another favorite from the Sunday Nite Football party.

Ingredients: (Makes about 140 Meatballs)

6 pounds Frozen Meatballs (Costco)

2 cups Brown Sugar
1/4 cup Cornstarch
3 cups Water
1/4 cup dried minced Onions
1/4 cup Soy Sauce
1/2 cup distilled White Vinegar
2 cups Texas Hot BBQ Sauce (see page 19)

Preparation:

1. Combine the cornstarch with a bit of cold water.
2. In a stockpot combine all the ingredients except the meatballs.
3. Heat until the sauce just starts to boil.
4. Combine the sauce and the meatballs in a large slow cooker and simmer for at least 2 hours.

Tres Leches Cake



A perfect dessert for Mexican meals. This recipe is for one cake. Make 2 cakes to serve 24-30 people.

Ingredients:

1 1/2 cups Flour
1 teaspoon Baking Powder
1/2 cup Unsalted Butter
2 cups granulated Sugar

5 large Eggs
1 1/2 teaspoon Vanilla Extract
1 cup Whole Milk
1 can (14 oz) Sweetened Condensed Milk
1 can (12 oz) Evaporated Milk
1 pint Whipping Cream

Preparation:

1. Preheat oven to 350 °.
2. Grease and flour a 9x13 in baking dish.
3. Cream butter and 1 cup sugar until fluffy. Add eggs and 1/2 teaspoon of the vanilla. Beat well.
4. Slowly add the flour and baking powder mixture. Mix well.
5. Pour batter into the baking dish.
6. Bake for 30 minutes. Cool.
7. Pierce cake many times with a fork.
8. Combine the three milks and pour over the top of the cooled cake.
9. Whip the cream with the remaining 1 cup of sugar and the 1 teaspoon of vanilla until thick. Spread over the cake.
10. Refrigerate at least 1 hour before serving.

Sandwich Bar



Ingredients: (Serves 30)

18 assorted Buns
1 loaf White Bread
1 loaf Whole Grain Bread
2 pounds sliced Deli Ham
2 pounds sliced Turkey
1 ½ pounds sliced Salami

1 ½ pounds sliced Baloney
2 pounds sliced Roast Beef
2 heads Leaf Lettuce
1 bag Baby Spinach
4 large Beefsteak Tomatoes
2 large Red Onions, thinly sliced
2 Cucumbers, thinly sliced
1 jar (16 oz) Dill Pickle Slices
16 slices Pepper Jack Cheese
16 slices Cheddar Cheese
16 slices Swiss Cheese
Mayonaise
Butter
Assorted Mustards
Prepared Horseradish
Sriracha Sauce

Preparation:

1. Place on platters and let everyone build their own sandwiches.

Hint: Serve with Northwoods Bean Soup (page 8) or Clam Chowder (page 3).

Mac & Cheese and Link Sausages



Bake Mac & Cheese in two roasting pans.

Ingredients: (Serves 24-30)

1 1/2 cups unsalted Butter
6 cups Panko Bread Crumbs
2 quarts Whole Milk
1 quart Heavy Cream
1 cup Flour

1 tablespoon Sea Salt
1/2 teaspoon Nutmeg
1 teaspoon Black Pepper
3/4 teaspoon Cayenne Pepper
12 cups shredded Cheddar Cheese
1 cup shredded Gruyere Cheese
2 cup shredded Parmesan Cheese
4 pounds Elbow Macaroni
10 pounds Link Sausages

Preparation:

1. Preheat oven to 375 °. Butter the roasting pans. Melt 1/2 cup of the butter in a saucepan and add bread crumbs. Mix and set aside.
2. In a stockpot, heat the remaining butter. Whisk in the flour and then whisk in milk and cream. Continue heating until mixture thickens.
3. Stir in the spices, 8 cups cheddar cheese, 1/2 cup Gruyere cheese and 1 cup Parmesan cheese. Set cheese sauce aside.
4. In a large stockpot boil the macaroni in salted water until just barely tender.
5. Pour macaroni and cheese sauce in pans, mix and top with breadcrumbs and remaining cheese. Bake 30-45 minutes until cheese is golden.
6. Meanwhile fry the link sausages.

Spaghetti



My spaghetti sauce starts with a mirepoix. Serve with breadsticks from Cash & Carry and Caesar salad.

Ingredients: (Makes 30 servings)

4 pounds dried Spaghetti Noodles
1 1/2 cups finely chopped Onion
1 1/2 cups finely chopped Carrots
1 1/2 cups finely chopped Celery

1/3 cup Olive Oil
2 tablespoons minced Garlic
3 pounds Ground Beef
1 pound spicy Italian Sausage
3 cans (15 oz) Tomato Sauce
3 cans (15 oz) Stewed Tomatoes
1 can (6 oz) Tomato Paste
Salt to taste
Dried Spaghetti Seasoning to taste
Parmesan Cheese

Preparation:

1. Gently cook the onion, carrots and celery in olive oil on medium low heat for 20 minutes. Avoid browning.
2. Add garlic, ground beef and sausage and cook over medium high heat until the meat is well done.
3. Add the stewed tomatoes and tomato sauce. Add salt and the Italian seasoning to taste.
4. Heat to a boil then simmer for two hours.
5. Boil the spaghetti in a large pot (with LOTS of salted water) until tender.
6. Plate the spaghetti and top with sauce and Parmesan cheese.

Caesar Salad



You can make your own Caesar salad dressing (just Google it), but really, the Caesar salad dressing at Cash & Carry is so good and so cheap why bother? Spend your time and effort on the rest of the meal. Same goes for the croutons from Costco. I mean if your REALLY want to be a purist, grow your own damn lettuce.

Ingredients: (Serves about 24)

8-10 heads Romaine Lettuce (Costco)
1 bottle Caesar Salad Dressing (Cash & Carry)
Prepared Croutons (Costco)
Black Pepper
fresh grated Parmesan Cheese

Preparation:

1. Rinse and dry the Romaine lettuce. Cut into bite size pieces.
2. Put in a large bowl, add Parmesan cheese and toss with the salad dressing.
3. Serve with croutons, black pepper and additional Parmesan cheese on the side.

Crème Fraîche



Great for the Apple Cream Torte, the Peach Upside Down Cake or just about anytime you would use whipped cream. Just remember you have to start this the day before.

Ingredients:

- 1 pint Whipping Cream
- 2 -4 tablespoons Buttermilk
- granulated Sugar

Preparation:

1. Combine whipping cream and buttermilk in a glass container. Stir.
2. Cover with a tea towel and let stand at room temperature (about 70°F) for 12 to 24 hours or until very thick.
3. Refrigerate up to 10 days.
4. Add sugar to taste and whip before serving.

Peach Upside Down Cake



This recipe is for one cake. To serve 24 to 30 people you need to make 3.

Ingredients:

2 tablespoons unsalted Butter

1 cup Brown Sugar

1 jar (24 oz) Peach Slices (drained)

½ cup softened unsalted Butter

1 cup granulated Sugar

2 large Eggs

½ teaspoon Vanilla Extract

1 ½ cups Flour

1 ½ teaspoons Baking Powder

¼ teaspoon Sea Salt

½ cup Whole Milk

1 cup Whipping Cream or Crème Fraîche (optional)

Preparation:

1. Preheat oven to 350 °
2. Melt 2 tablespoons butter in cast iron skillet, add the brown sugar, mix well and turn off the heat.
3. Press the brown sugar mix evenly onto the bottom of the skillet and arrange the peach slices on top.
4. Mix the softened butter and white sugar in a bowl and blend. Add eggs and blend.
5. Add the flour, baking powder, salt, vanilla and milk and blend.
6. Spread batter on top of peaches. Set skillet on cookie sheet and bake for 1 hour.
7. Cool for 5 minutes. Place a plate on top of skillet and invert, allowing cake to drop out of skillet.

Potato and Beer Soup



Great with the Oktoberfest grilled brat meal.

Ingredients: (serves 24-30)

4 quarts Chicken Stock
12 large Russet Potatoes cut into 1/2 in cubes
1/4 cup Dijon Mustard
2 pounds Thick-sliced Bacon
4 cups Carrots cut into 1/2 in pieces

4 cups Celery cut into 1/2 in pieces
2 large Onions, diced
4 Bay Leaves
2 teaspoons dried Thyme
4 bottles light German Beer (Pilsner)
1 cup chopped fresh Chives
Salt and Pepper to taste

Preparation:

1. Combine 2 quarts of the chicken stock and 3 of the potatoes in a saucepan. Bring to a boil and then simmer until fork tender, 15 - 18 minutes. Stir in the mustard and the blend to a smooth puree using immersion blender.
2. Meanwhile fry the bacon until crispy and drain.
3. In a large stockpot sauté carrots and onions in some bacon fat for 3 minutes. Add stock mix, remaining chicken stock, potatoes, celery, bay leaves, and thyme. Season with salt and pepper. Cook until potatoes are tender. Add beer and bring to a boil.
4. Simmer until the vegetables are tender. Remove the bay leaves.
5. Ladle into bowls, top with bacon bits and chives.

Brats, German Potatoes & Red Cabbage



Ingredients: (Serves 24-30)

30 Bratwurst Sausages
6 bottles dark Beer
6 tablespoons unsalted Butter
5 pounds shredded Red Cabbage

4 cups chopped Green Apples
1 cup Apple Cider Vinegar
1/3 cup Water
3/4 cup granulated Sugar
2 tablespoons Kosher Salt
1 teaspoon Black Pepper
1 teaspoon ground Cloves
1 pound thick-cut Bacon
8 pounds Breakfast Cube Frozen Potatoes
3 Yellow Onions, chopped
4 Green Peppers, chopped
2 bunches Green Onions, chopped
Dried Basil, Kosher Salt and Black Pepper to taste

Preparation:

1. Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and cloves.
2. Bring to a boil then simmer until the cabbage is tender, 1 1/2 to 2 hours.
3. Fry bacon and set aside. Fry potatoes, onion green peppers in some of the bacon fat.
4. Mix potatoes and crumbled bacon in hotel pan, sprinkle with green onion, basil, salt and pepper and bake at 400 ° for 30 minute
5. Boil the brats in beer and water then grill until skin is crispy.

Sloppy Joes



Ingredients: (Serves 24)

8 pounds Ground Beef
2 large Onions, chopped
8 cans (10 oz) Condensed Vegetable Soup,
undiluted

1 can (15 oz) Whole Kernel Corn
1½ cups Ketchup
2 tablespoons Yellow Mustard
3 teaspoons Kosher Salt
3 teaspoons Black Pepper
30 Hamburger Buns

Preparation:

1. In a large Dutch Oven cook beef and onion over medium heat until beef is well done; drain.
2. Transfer to a large slow cooker. Stir in the soup, corn, ketchup, mustard, salt and pepper.
3. Simmer, uncovered, for 30 minutes.
4. Serve on buns.

Socorro's Hamburger Casserole



This is comfort food. Bake it in disposable roasting pans or hotel pans.

Ingredients: (Serves 30)

2 pounds Elbow Macaroni

8 pounds Ground Beef
2 tablespoons Sea Salt
2 tablespoons Black Pepper
2 Yellow Onions, chopped
2 tablespoons minced Garlic
4 cans (15 oz) Cream Style Corn
1 package (10 oz) Button Mushrooms, sliced
8 cans (6 oz) Tomato Paste
1 ½ cups sliced Black Olives
6 - 8 cups grated Cheddar Cheese

Preparation:

1. Preheat oven to 350 °.
2. Cook and drain macaroni. Brown ground beef with salt, pepper, onion, garlic and mushrooms.
3. Combine all ingredients except the cheese.
4. Put in baking pans and top with cheese.
5. Bake for 45 minutes or until mixture is hot and cheese is melted.

Tiramisu Cheesecake



Ingredients: (for 1 cake - make 2 for 36 people)

1 package (12 oz) Vanilla Wafers
5 teaspoons Instant Coffee Granules
2 tablespoons hot Water
2 tablespoons Kahlúa
4 packages (8 oz) Cream Cheese, softened
1 cup granulated Sugar
1 cup Sour Cream

4 large Eggs, lightly beaten
1 cup Whipped Cream
1 tablespoon Baking Cocoa

Preparation:

1. Preheat oven to 325°.
2. Layer half of the wafers in a greased 13x9-in. baking dish. In a small bowl, dissolve 2 teaspoons coffee granules in 1 tablespoon hot water and 1 tablespoon Kahlúa. Brush 1/2 this mixture over wafers.
3. In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream. Add eggs; beat on low speed just until blended. Place half of the filling to another bowl. Dissolve 3 teaspoons coffee granules in 1 tablespoon hot water and 1 tablespoon Kahlúa; stir into one portion of filling. Spread mixture over wafers.
4. Layer remaining wafers over top; brush with remaining dissolved granules and Kahlúa. Spread with remaining filling.
5. Bake 40-45 minutes or until center is almost set. Cool on a wire rack 10 minutes. Loosen sides from dish with a knife. Cool 1 hour longer. Refrigerate overnight, covering when completely cooled.
6. Serve with whipped topping. Dust with cocoa.

Oatmeal Peanut Butter Cookies



Ingredients:

1/2 cup Shortening
1/2 cup unsalted Butter, softened
1 cup packed Brown Sugar
3/4 cup granulated Sugar

1 cup Peanut Butter
2 Eggs
1 1/2 cups Flour
2 teaspoons Baking Soda
1 teaspoon Salt
1 cup quick-cooking Oats
1/2 cup chopped Peanuts

Preparation:

1. Preheat oven to 350 °
2. In a large bowl, cream together shortening, butter, brown sugar granulated sugar and peanut butter until smooth. Beat in the eggs one at a time.
3. Combine the flour, baking soda and salt. Stir into the creamed mixture.
4. Mix in the oats and chopped peanuts until just combined.
5. Drop by teaspoonfuls onto greased cookie sheets.
6. Bake 10 to 15 minutes, or until just light brown. Don't over-bake.
7. Cool on a wire rack.