



ANFP

Holiday
Recipe
Box

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Apple Cranberry Crisp



INGREDIENTS

Filling

6 cups peeled and thinly sliced baking apples such as Fuji, Honey Crisp, Jonagold or Granny Smith (1.25 lbs or 4 medium apples)
2 cups frozen cranberries, defrosted
3 tablespoons flour
2 tablespoons light brown sugar
1/2 teaspoon cinnamon
1 orange zested and juiced
1/3 cup pure maple syrup

Topping

3/4 cup of flour
1/3 cup rolled oats
1/3 cup coconut palm sugar or light brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt]5 tablespoons cold unsalted butter or coconut oil, cut into small pieces
1/4 cup chopped walnuts or pecans



INSTRUCTIONS

1. Preheat oven to 350°F
2. Toss the apple slices, cranberries, flour, sugar, cinnamon, orange zest, 2 tablespoons orange juice and maple syrup together in a large bowl.
3. To make the topping, mix the flour, oats, sugar, cinnamon, salt and butter together in a stand mixer until the mixture is crumbly and sticks together in small clumps. Alternatively, you can use your hands to break the butter up and mix everything together in a bowl. Add the nuts and mix until just combined.
4. Divide the apple mixture up into Simply Baked by Hoffmaster bake cups. Spread the topping evenly over the top of the cups. Bake in the oven until it is bubbly and the apples are tender, 55-60 minutes. Cool 10 minutes before serving. Serve with ice cream or whipped cream if desired.



NOTES

This recipe was taken and adapted from the following source:
<http://thefoodiephysician.com/2016/12/apple-cranberry-crisp.html>

RECIPE PROVIDED BY:



Bauernfrühstück



INGREDIENTS

Prairie Creek® sausage patty or bacon
Good Roots® onion, diced
Bountiful Harvest® hash brown potatoes
Silverbrook® liquid eggs
Culinary Secrets® chives
Salt and pepper to taste



INSTRUCTIONS

1. In a skillet or large frying pan, heat sausage or bacon according to package directions. Crumble into small pieces and remove from the skillet or frying pan, reserve fat.

2. Toss diced onions and hash brown potatoes in the reserved fat, flipping one time. Toss in crumbled meat and add liquid eggs. Season with chives, salt, and pepper. CCP: Cook until a minimum internal temperature of 165° is reached.

Additions

- To add color, try adding diced red, yellow, and green bell peppers.
- Serve with pickles or tomato salad.



NOTES

Bauernfrühstück is a German dish that can be eaten anytime of the day. It combines potatoes, eggs, leeks or chives, and meat (typically bacon or ham) in a hearty omelet. It is often accompanied by pickles or tomato salad.

- Type: Breakfast
- Categories: The Dish (</the-dish-recipes>), Recipes (</restaurant-inc/recipes>)
- Tags: Breakfast (</the-dish-recipes/tag/Breakfast>), The Dish (</the-dish-recipes/tag/The%20Dish>)

RECIPE PROVIDED BY:



Christmas Tortilla Roll-Ups



INGREDIENTS

9 burrito sized tortillas – for ‘eye-appeal’ use 3 spinach, 3 tomato, and 3 white tortillas (wraps)
3 8-oz. packages of cream cheese
2 packages (1 oz. size) of dry ranch dressing mix
1 t. black pepper
2 whole red bell peppers, seeded and finely chopped
2 whole green bell peppers, seeded and finely chopped
1 bunch (about 10) green onions, thinly sliced



INSTRUCTIONS

Soften cream cheese, and mix with dry ranch dressing and pepper until combined and smooth. Spread approximately 1/3 c. of cream cheese mix on each burrito, spreading to the edges.

Sprinkle on the chopped red and green peppers, and the sliced green onions. Roll tortillas tightly. Cover each roll with plastic wrap, and allow to rest in refrigerator for 1-8 hours.

To serve:

Slice the green, red and white roll-ups into 3/4” slices. Arrange on a platter in a Christmas tree design.



NOTES

Store any left-overs in the refrigerator.

RECIPE PROVIDED BY:



Cream of Corn Soup



INGREDIENTS

1 pkg Cream Soup Base
1 pkg HHL Pureed Corn
1 8oz pkg cream cheese softened
1 32oz Carton low sodium chicken broth
Salt and pepper to taste.



INSTRUCTIONS

Follow directions for cream soup substituting 32oz of the water for chicken broth. Stir on medium heat until it thickens. Add corn and cream cheese to soup stir, season with salt and pepper, simmer on low until serving.



NOTES

Lower sodium version

1 pkg Herb Ox Cream soup base
1 pkg HHL pureed corn

Mix the soup base as directed, once thickened add the pureed corn and bring up to temp.

RECIPE PROVIDED BY:



Hormel Health Labs

Crusted Potatoes



INGREDIENTS

1 (2 lbs) bag frozen hashbrowns
2 T. dried onion
1/2 cup melted margarine
2 cups grated cheddar cheese
1 pinch pepper
1 pt. sour cream
1 (10.75 oz) can cream of chicken soup

Topping

1/4 cup melted margarine
3 cups crushed cornflakes



INSTRUCTIONS

Thaw potatoes. Mix above ingredients. Place in a greased 9 x 13 pan.

Mix topping ingredients well. Top on potato mix. Bake 45-60 minutes for 350°. Serves 12-15 people.



NOTES

From the kitchen of Janice Hemel, CDM, CFPP.

RECIPE PROVIDED BY:



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50TH ANNIVERSARY COOKBOOK

Fresh and Local Apple Crisp



INGREDIENTS

1 lb. of rolled oats
4.4 oz. brown sugar
6.2 oz. (1 1/2 stick) butter
2.8 lbs. Apples
6 cups water
1/4 cup lemon juice



INSTRUCTIONS

In a food processor place the first three ingredients and blend to make the crisp topping. In a large bowl combine the water and lemon juice, this mixture will be used to prevent the oxidation of apples. Wash peel and slice apples thin. Soak in the water/lemon mixture until needed for assembling the crisps.

Butter or non-stick spray a 2" deep half pan, or 25 high heat bowls or ramekins. Drain the apples and place in the half pan, or divide evenly into the ramekins (50 grams each); sprinkle the crisp topping over the apples, spread the topping right to the edges of the pan; for individual portions top with 30 g of topping per ramekin. Bake in a traditional oven for 30 minutes at 350°F, or in the delicate section of a Burlodge Multigen for 55 minutes at 284°F. The crisp is done when the apples are tender and the topping is golden brown.

Sever hot or cold, and it will taste better with ice cream.



NOTES

The individual portions can also be baked during a 55 minute retherm cycle on the hot side of a Burlodge tray service cart such as a Novaflex or B-pod.

RECIPE PROVIDED BY:

burlodge
TOGETHER, WE WORK.

"Homemade" Ice Cream Sandwiches



INGREDIENTS

Peppermint Ice Cream Cookie Sandwich:
8 sugar cookies
1/2 gallon Blue Bunny® Peppermint Stick Ice Cream, #19542
1/2 cup (4 oz.) mini chocolate chips or crushed peppermint candies



INSTRUCTIONS

To assemble ice cream cookie sandwiches, place one cookie upside down in a 3" diameter metal cylinder. Place a #8 scoop (4 oz.) of ice cream on top of cookie. Place another cookie on top of ice cream. Push down the top cookie to make ice cream sandwich and freeze. When frozen, roll ice cream in toppings and serve immediately. These can be pre-made and stored in the freezer on sheet pans until ready to serve. Freeze the dessert plate before serving to decrease melting of ice cream.

Variations:

Use Blue Bunny® Butter Pecan Ice Cream with oatmeal raisin cookies. Use Blue Bunny® Mint Chocolate Chip Ice Cream with double chocolate cookies. Use Blue Bunny® Peanut Butter & Fudge Ice Cream with peanut butter cookies.

Use pre-packaged single-serve Blue Bunny® Round Slices to eliminate both the hassle and time consumption of scooping ice cream. Just unwrap, top and serve! Make your ice cream sandwiches the easy way with Blue Bunny® Round Slices!



NOTES

For the cookie lover in all of us. Your favorite cookies sandwiched with Blue Bunny® Ice Cream rolled in crunchy toppings.

Prep Time: 30 minutes

Equipment:
#8 ice cream scoop, 3" diameter metal cylinder

RECIPE PROVIDED BY:



Honey Bun Bread Pudding



INGREDIENTS

4 Fieldstone® Bakery Honey Buns
1/2 Cup Skim Milk
1 Large Egg
2 Tbsp. Light Brown Sugar
1 Tsp Vanilla Extract
1/8 Tsp Nutmeg
1/8 Tsp Cinnamon
30 sprays butter spray
Optional: raisins, pecans, cranberries or other fillers.



INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Line a large muffin tin with cupcake liners or grease the tins.
3. Combine milk, egg, brown sugar, vanilla, nutmeg and cinnamon in a medium bowl. Mix well.
4. Cut each Honey Bun into 1" cubes and add to milk mixture.
5. At this point you would add your raisins, pecans or optional filler.
6. Let bread (with or without fillers) sit for 15 minutes to soak up the milk mixture.
7. Spoon bread mixture equally into prepared muffin cups.
8. Bake for 30 – 35 minutes or until the bread pudding is puffed up and golden brown.
9. Remove pan from oven and spray each bread pudding with 5 sprays of butter spray.
10. Cool completely before serving.



NOTES

<http://promotions.fieldstonebakery.com/recipes/page/2/>
(Makes 6 Servings)

RECIPE PROVIDED BY:



Maple Roasted Squash Mashed Potatoes



INGREDIENTS

1 pouch Potato Pearls® EXCEL® Original Butter Mashed Potatoes, prepared
5 qt Acorn squash, peeled, 1/2" dice
1/4 cup Thyme, fresh, chopped
1/4 cup Garlic, fresh, minced
2 Tbsp Vegetable oil
1/2 cup Maple syrup
1/4 cup Apple cider vinegar



INSTRUCTIONS

1. Prepare potatoes according to package directions. Hold hot.
2. Preheat oven to 350°F. In a large bowl, combine squash, thyme, garlic, oil, syrup and vinegar to coat evenly. Place on a parchment-lined baking sheet and roast for 20 min., until squash is tender. Mix squash mixture into potatoes until combined. Serve or hold hot.



NOTES

"Give Thanks" Fall Special: Fresh roasted turkey breast with cranberry compote, maple roasted squash mashed potatoes and mixed greens.

Yield: 42 servings, #8 scoop

RECIPE PROVIDED BY:

BASIC AMERICAN FOODS

TM

Cherry Coffeecake



INGREDIENTS

Topping

3/4 cup brown sugar, firmly packed
1/2 cup all purpose flour
1/2 cup old fashioned oatmeal or
quick-cooking oatmeal, uncooked
1 tsp. cinnamon
1/4 tsp. nutmeg
1/3 cup butter, softened

Batter

1-1/2 cups all purpose flour
1/2 cup sugar
2 tsp. baking powder
1/2 tsp. salt
3 T. butter
2 eggs
3/4 cup milk
1 can cherry pie filling



INSTRUCTIONS

Preheat oven to 350 degrees. For the topping: combine first 5 ingredients in medium mixing bowl, mix. Cut in butter to make crumbly mixture. Set aside.

For batter: combine first 4 ingredients, cut in butter and add eggs and milk. Mix just until dry ingredients are moistened. Do not over mix – batter will be lumpy. Spread half the batter into a lightly greased 9 x 13 inch baking pan. Spoon cherry filling evenly over batter. Top with remaining batter. Sprinkle reserved topping over batter. Bake for 30-35 minutes or until golden brown. Serve warm.



NOTES

Recipe submitted by IDMA members in memory of Roberta Strebeck, CDM, CFPP (2009).

RECIPE PROVIDED BY:



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50TH ANNIVERSARY COOKBOOK

Chicken Marsala



INGREDIENTS

6-8 boneless chicken breasts (pound thin)
1 stick butter
2 cloves garlic, minced
2 T. flour
1 cup water
1 cup sliced mushrooms
1/2 cup marsala wine
1 chicken bouillon
1/4 cup chopped parsley
1/4 tsp. black pepper



INSTRUCTIONS

Melt 3 T. of butter in pan. Brown the garlic and chicken (remove from broth). Melt the remaining butter and stir in flour, water, wine, bouillon cube, parsley and pepper. Stir until thick. Reduce heat. Return the chicken and add mushrooms. Simmer 45 minutes.



NOTES

From the kitchen of Denise Choleva, CDM, CFPP.

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50TH ANNIVERSARY COOKBOOK

Corn, Crab, & Smoked Sausage Soup



INGREDIENTS

1 stick margarine or butter
1 cup diced onion
1 cup diced bell pepper
1 T. minced garlic
1 T. salt
1 T. black pepper
1 tsp. red pepper
2 cans whole kernel corn
2 cans creamed corn
1 gal. water
2 cups milk
1 lb. smoked sausage
2 lbs. (70/90) peeled shrimp
1 lb. crabmeat
1 bunch chopped green onions

Blonde Roux

1 cup flour
1/2 cup oil
In a small bowl, add flour to oil; mix thoroughly with a whisk until it is smooth (will be peanut butter or thinner consistency).



INSTRUCTIONS

In a large pot, sauté onions and bell pepper in butter, then add sausage. Brown sausage well. Add garlic, then water and bring to a boil. When boiling, add corn. Let simmer for about 30 minutes; add shrimp, crabmeat, and milk until it comes just to a boil. (do not overcook shrimp). When it comes just to a boil, slowly add blonde roux while mixing with a whisk; mix well. When roux is blended, reduce heat and simmer. (Optional: a bag of shredded cheese can be added here; remove from heat if cheese is used.) Add green onions to garnish. Serve with fresh French bread or croutons.



NOTES

Store any left-overs in the refrigerator.

From the kitchen of Barrett Broussard, CDM, CFPP.

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50TH ANNIVERSARY COOKBOOK

Dilled Cranberry Walnut Chicken Salad Wrap (Heart Healthy Recipe)



INGREDIENTS

8 oz. chicken breast, flaked
3 T. walnut pieces
1/4 cup dried cranberries
1/4 cup green onions, sliced
1 T. red onion, diced
2 T. fresh dill, chopped
1/4 cup light mayonnaise
Mixed greens
2 whole wheat tortilla wraps



INSTRUCTIONS

In a medium bowl, combine chicken, walnuts, cranberries, green and red onions, dill and mayonnaise. Layer greens and 1/2 of chicken mixture on each wrap. Fold both sides of each tortilla up and over the filling and then roll to close. Wrap and refrigerate until using. When serving, cut each wrap in half, set on plate and garnish with some fresh fruit.



NOTES

Recipe makes 4 1/2 wraps. Nutritional info per serving: 278 calories, 10 gm fat, 2 gm saturated fat, 58 mg cholesterol, 414 mg sodium, 29 mg carbohydrate, 3 gm fiber, 22 gm protein.

From the kitchen of Mary Carrels, CDM, CFPP.

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50TH ANNIVERSARY COOKBOOK

Easy Cheesy Green Bean Casserole



INGREDIENTS

3 (15-oz.) cans French style green beans
1 (10 3/4-oz. can cream of mushroom soup
1 (8-oz.) ctn. Breakstone's sour cream
1/3 (10-oz.) loaf Velveeta cheese
1/2 level tsp. garlic powder
1-1/2 pkgs. crushed Ritz crackers
4 T. melted margarine



INSTRUCTIONS

Drain green beans well and remove as much of the canned juice as possible. Line the bottom of 13 x 9 baking dish with the green beans. Mix the sour cream and the mushroom soup together until well blended. Add the garlic powder and mix well. Spread this mixture over the green beans. Using a wire type cheese slicer, begin cutting slices of Velveeta. Layer over the soup mixture until casserole is completely covered with cheese. Crush the Ritz crackers and pour melted margarine on crackers. Mix well and place on top of the cheese. Bake at 325° for approximately 45 minutes. Casserole should be bubbling and a rich brown color.



NOTES

From the kitchen of Karla Harrenstein, CDM, CFPP, DT.

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50TH ANNIVERSARY COOKBOOK

Lasagna



INGREDIENTS

1 can tomato sauce (large)
1 can tomato paste (large)
1 can tomatoes (large)
1 clove fresh garlic
Salt, pepper, oregano, and Italian seasoning to taste
Dash of hot sauce
2 bay leaves
2 lbs. hamburger
1 pkg. lasagna noodles (large)
1 lb. mozzarella cheese



INSTRUCTIONS

Cook all tomato products and spices on low heat for 2 hours. Brown meat, onions, mushrooms and seasonings. Drain grease, add to sauce mixture, cook for 2 more hours. Cook noodles just till tender, don't overcook, drain and rinse. Layer oblong pan with sauce, noodles, some cheese. Cool 5 minutes before cutting.



NOTES

I always spray the pan with an oil mist or butter mist before I begin.

From the kitchen of Deleta Moore, CDM, CFPP

RECIPE PROVIDED BY:



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50TH ANNIVERSARY COOKBOOK

More Grandma's Gingerbread Cookies



INGREDIENTS

1/2 (1 stick) cup butter
1/2 cup sugar
1/2 cup dark molasses
1 T. cider vinegar
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. baking soda, dissolved in a little hot water
1 egg
3 cups sifted all-purpose flour
1 tsp. baking powder



INSTRUCTIONS

Boil first 7 ingredients in a saucepan until butter is melted and mixture is boiling rapidly. Stir in baking soda mixture, then cool for a few minutes. Add egg, flour, and baking powder, stirring as you go. Cool dough in saucepan in refrigerator for one hour. Roll out dough on floured board for 1/2" thickness. Cut in fun shapes. Bake in middle of oven at 350° for 8-10 minutes on greased cookie sheet. Store in closed tin with soft bread.



NOTES

From the kitchen of Bertha Scott, CDM, CFPP (In Memory of 1988-1989 Illinois DMA president)

RECIPE PROVIDED BY:



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50TH ANNIVERSARY COOKBOOK

Orange Gelatin Pretzel Salad



INGREDIENTS

2 (8-oz.) cups crushed pretzels
3 level tsp. sugar
3/4 level cup sugar
3/4 cup melted butter
1 (6-oz.) pkg. orange gelatin
2 cups boiling water
2 (8-oz.) cans drained crushed pineapple
1 (11-oz.) can drained mandarin oranges
1 (8-oz.) pkg. cream cheese softened
2 (8-oz.) cups whipped topping, additional whipped topping optional



INSTRUCTIONS

In a small bowl, combine pretzels and 3 teaspoons sugar; stir in butter. Press into an ungreased 13-in x 9-in baking pan. Bake at 350 degrees for 10 minutes. Cool on a wire rack. In a large bowl, dissolve gelatin in boiling water. Add pineapple and oranges. Chill until partially set, about 30 minutes. In a small mixing bowl, beat cream cheese and remaining sugar until smooth. Fold in whipped topping. Spread over crust. Gently spoon gelatin mixture over cream cheese layer. Cover and refrigerate for 2-4 hours or until firm. Cut into squares. Garnish with additional whipped topping if desired.



NOTES

Yield: 15 servings.

From the kitchen of Mary Rabehl, CDM, CFPP

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50TH ANNIVERSARY COOKBOOK

Rhubarb Punch



INGREDIENTS

5 cups rhubarb, cut into small pieces
2 qts. water
1 1/2 cups sugar
1 (6-oz.) can frozen orange juice concentrate
1 (6-oz.) can frozen lemonade concentrate
1 qt. ginger ale



INSTRUCTIONS

Add cut-up rhubarb to water in saucepan. Bring to a boil and cook until rhubarb is thoroughly softened. Strain with a colander and reserve liquid. Add sugar to reserved liquid and reheat until sugar is dissolved. Chill in refrigerator. Add frozen orange juice and lemonade. Keep refrigerated until ready to serve. At serving, add ginger ale.



NOTES

Wonderfully refreshing in the summertime served over ice.

From the kitchen of Colleen Zenk, DMA National Chair 2002-03, MS, CDM, CFPP

RECIPE PROVIDED BY:



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50TH ANNIVERSARY COOKBOOK

Squash Casserole



INGREDIENTS

1 (16-oz.) bag frozen sliced yellow squash, thawed and drained
1/2 cup mayo
1/2 cup diced sautéed onion
1 cup shredded sharp cheddar
1 clove garlic, minced and sautéed with onion
1/2 tsp. salt
1/2 cup stuffing mix
1 (10-oz.) can cream of chicken soup



INSTRUCTIONS

Mix squash, mayo, onion, garlic, salt, pepper, 1/2 shredded cheese, 1/2 stuffing mix, and cream of chicken soup. Put in 8 x 8 casserole dish and top with the rest of shredded cheese and stuffing mix. Bake 350° for 30 minutes.



NOTES

Great for Sunday dinner.

From the kitchen of Carolyn Cooper, CDM, CFPP.

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50TH ANNIVERSARY COOKBOOK