



A DASH OF ▶ Benesch

*Favorite recipes
from our families to yours*

Welcome!

Family recipes are like heirlooms, passed down from generation to generation and remembered as part of favorite holidays, special celebrations, and happy times in the kitchen as well as around the table.

Sharing food brings us together, sometimes when it seems like nothing else can! These recipes are some of the Benesch team's favorites. We hope you enjoy them as you make new memories with family and friends.

Recipes...

David Almeida	Magic Cabin Paloma	1
Molly Banks	Cheesy Chili Hash Brown Bake.....	2
Vera Bartuccio	Broccoli Salad.....	3
Donna Blanton	Quick and Easy Pumpkin Cake	4
Donna Blanton	Two-Ingredient Pineapple Angel Food Cake	5
Liz Boehm	Homemade Mac and Cheese	6
Michelle Buckingham	Sea Foam.....	7
Susan Caputo	Emin Salad	8
Chriss Dickerson	Caramel Apple Pizza.....	9
Chriss Dickerson	Pecan-Pumpkin Cake	10
Katie Egan	Hockey Salad.....	11
Katie Egan	White Chicken Chili	12
Jacquelyn Friedman	Broccoli Quiche.....	13
Sara Golden	Dairy-Free Pumpkin Pie	14
Nicole Gump	Slow Cooker Sweet Potato Chili.....	15
Julie Gurney	Slow Cooker Lemon Thyme Chicken.....	16

Jeanne Hammerstrom	Chianti-Braised Short Ribs.....	17
Susan Hill	Slow Cooker ‘Mean’ No-Bean Chili.....	18
Susan Hill	Spinach and Ricotta Chicken.....	19
Becky Kaloczi	Basil Chicken Salad with Avocado.....	20
Kelley Lowbridge	Pasta Carbonara.....	21
Christina McVey	Buffalo Chicken Stuffed Peppers.....	22
Christina McVey	Spicy Peanut Quinoa Salad.....	23
Justin Monday	White Wine Chicken Linguine.....	24
Mike Montagna	Bow Tie Pasta with Creamy Tomato Sauce.....	25
Stephanie Penninger	Red Velvet Cake.....	26
Ashley Perry	Cheesy Potatoes.....	27
Ashley Perry	Just Like Orange Julius®.....	28
Ashley Perry	Peanut Butter Fudge.....	29
Ashley Perry	Taco Pie.....	30
Brian Ramm	Pulled Pork.....	31
Rose Rozovics	Cheesecake Bars.....	32
Rose Rozovics	Grape Salad.....	33
Rose Rozovics	Lemon Jell-O®.....	34
Rose Rozovics	Monkey Bread.....	35
Jackson Sattell	GurGur: Bulgur Wheat Dish.....	36
Shana Scalise	Raspberry Nutella® Empanadas.....	37
Shana Scalise	Tiramisu.....	38
Donna Seaburn	Fresh Sausage and Sauerkraut.....	39
Debra Shoemaker, Ph.D.	Tiramisu Toffee Trifle Pie.....	40
Janet Speno	BLT Deviled Eggs.....	41
Sherri Tenwick	Zucchini Bread.....	42
Megan Thomas	Chocolate Chip Cookie Dough Dip.....	43
Mary Van Order	Crab Cakes.....	44
Noemi Villarreal	Breakfast Cookies.....	45
Noemi Villarreal	Broiled Salmon.....	46
Noemi Villarreal	Orzo with Spinach and Red Pepper.....	47
Debbie Wegryn	Apple Pie Cups.....	48





Magic Cabin Paloma

BEVERAGE

DAVID ALMEIDA

Partner
Chair, Retail, Hospitality & Consumer
Products Group; Chair, TCPA Practice Group;
Co-Chair, Class Action Practice Group
Chicago, IL

*This is our go-to cocktail
for warm summer
evenings under the stars
in the middle of nowhere.
Adapted from Odd Duck
restaurant in Austin, TX.*

MUDDLE

- 4 ginger slices
- 10 tarragon leaves
- 2 double-shots tequila

SHAKE WITH

- 2 double-shots fresh grapefruit juice
- 1 double-shot fresh lime juice
- $\frac{3}{4}$ double-shot agave nectar

GENTLY TUMBLE WITH

- 2 double-shots seltzer water
- Pour over large ice cube and garnish with tarragon leaves

Cheesy Chili Hash Brown Bake

MAIN COURSE

MOLLY BANKS

CRM Specialist

Cleveland, OH

*This is a
Saturday
favorite in
our house!*

INGREDIENTS:

- 2 tablespoons extra-virgin olive oil
- 1 onion, chopped
- 2 tablespoons chili powder
- 2 teaspoons ground cumin
- ¼ cup tomato paste
- 1 pound ground beef
- salt and pepper
- 1 (15-ounce) can red kidney beans, rinsed
- 1 (15-ounce) can diced tomatoes
- 1 (1-pound) bag frozen shredded hash brown potatoes
- 1 cup shredded cheddar cheese

DIRECTIONS:

- Heat the olive oil in a large saucepan over medium heat. Add the onion, chili powder and cumin and cook, stirring, until the onion is soft, about 5 minutes.
- Add tomato paste. Add beef and cook, breaking up the meat, for 5 minutes; season with salt and pepper.
- Add beans and tomatoes with their juice and bring to a boil. Lower the heat, partially cover and simmer, stirring occasionally, for 20 minutes. Transfer to a baking dish.
- Position a rack in the upper portion of the oven and preheat to 400 degrees F. In a large bowl, combine the potatoes and cheese.
- Scatter the potato mixture over the chili.
- Place the baking dish on a baking sheet and bake until the potatoes are cooked through and the chili is bubbling, about 35 minutes.

Broccoli Salad

SALAD

VERA BARTUCCIO

Billing Analyst

Cleveland, OH

*This is my
daughter's
favorite.*

INGREDIENTS:

- 3 bunches broccoli - chopped
- 1 cup raisins
- 1 cup sunflower seeds
- ½ cup green onions - chopped
- ½ pound bacon - cooked & crumbled

DRESSING:

- Mix all together:
- ¾ cup mayo
- ¼ cup milk
- ¼ cup sugar
- 1 tablespoon vinegar

DIRECTIONS:

- Toss ingredients together, pour dressing over salad, and stir.
- Refrigerate a few hours before serving.



Quick and Easy Pumpkin Cake



DESSERT

DONNA BLANTON

Chicago Operations
Coordinator
Chicago, IL

*This is a very easy
cake recipe.*

INGREDIENTS:

- PAM® Baking Spray
- 1 (18.5-ounce) package yellow cake mix with pudding in mix
- 1 cup canned solid-pack pumpkin
- ¾ cup Egg Beaters® Original or Egg Beaters® 100% Liquid Egg Whites
- ½ cup water
- ¼ cup fat-free sour cream
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- Reddi-wip® Fat Free Dairy Whipped Topping

DIRECTIONS:

- Preheat oven to 350 degrees F. Spray 9x13-inch baking pan with cooking spray.
- Combine cake mix, pumpkin, Egg Beaters, water, sour cream, cinnamon, nutmeg and ginger in large bowl. Beat with electric mixer on low speed just until moistened. Beat on high speed 2 minutes. Pour into prepared baking pan.
- Bake 40 minutes, or until wooden pick inserted in center comes out clean. Cool. Cut into 12 slices. Top each with a serving of Reddi-wip just before serving. Sprinkle with additional cinnamon, if desired.

»See Two-Ingredient Pineapple Angel Food Cake for another favorite. [PAGE 5](#)

Two-Ingredient Pineapple Angel Food Cake

DESSERT

DONNA BLANTON

Chicago Operations
Coordinator
Chicago, IL

*This is a
very easy
cake recipe.*

INGREDIENTS:

- 1 box Betty Crocker™ white angel food cake mix
- 1 (20-ounce) can crushed pineapple in juice, undrained

DIRECTIONS:

- Heat oven to 350 degrees F.
- Spray 10-inch tube pan with cooking spray.
- In large bowl, beat dry angel food cake mix and crushed pineapple on low speed 30 seconds; beat on medium speed 1 minute.
- Pour into pan.
- Bake 40 to 45 minutes or until deep golden brown.
- Cool completely upside down as directed on cake mix box, at least 1 hour.
- Run knife around edges; turn cooled cake out onto serving plate.
- Use serrated knife to cut into slices.

PHOTO: WWW.BETTYCROCKER.COM/



»See Quick and Easy Pumpkin Cake for another favorite. [PAGE 4](#)



Homemade Mac and Cheese

SIDE DISH

LIZ BOEHM

**Director of Business
Development**
Cleveland, OH

My family likes to make this recipe for mac and cheese in bulk and then freeze what we don't eat right away. When we heat up frozen servings, we just add a dash of milk or butter so it keeps its creamy consistency.

INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 (16-ounce) package elbow macaroni
- 9 tablespoons butter
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 cups half-and-half
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

DIRECTIONS:

- Preheat oven to 350 degrees F.
- Bring a large pot of water to a boil, sprinkle with salt.
- Add the oil and pasta and cook until al dente; drain well and return to pot.
- In a saucepan over medium heat, melt 8 tablespoons butter; stir into the pasta.
- Melt all cheeses together, add half-and-half and salt and pepper. Add flour if sauce needs to be thickened and stir into pasta (keeping in mind that sauce will thicken some while in the oven).
- Transfer to a greased casserole dish.
- Bake in preheated oven for 17 minutes.
- Take out of oven, stir, sprinkle with the remaining ½ cup of cheese mixture and 1 tablespoon of melted butter.

Sea Foam

DESSERT

Sea Foam, sometimes called sponge candy, is a light and airy blend of sugar and chocolate. I first discovered this treat as a child visiting Canada and have rarely found it in the United States. It is embraced as a popular candy bar in the UK but hasn't made the jump across the pond. Which means, I had to find out how to make it, of course!

MICHELLE BUCKINGHAM

Legal Secretary, Innovations,
Information Technology &
Intellectual Property-3iP
Columbus, OH

INGREDIENTS:

- ½ cup brown sugar
- ½ cup white sugar
- 1 cup light corn syrup
- 2 teaspoons baking soda – sifted
- 1 bag chocolate chips (semi-sweet and milk chocolate have good results. Dark chocolate can work, depending on how it handles when melted and used as a coating)

NOTES:

Be careful not to scorch the sugar or the chocolate.

If you are careful regarding the chocolate chips you use, this recipe can easily be gluten, dairy, nut, egg and/or soy free. You can get high quality allergy friendly chips from major labels and not have to worry about making separate batches for those with and without allergies.

DIRECTIONS:

- Sift the baking soda.
- Line 9×13 pan with foil.
- Mix sugars and syrup in a heavy-bottomed pan and stir while heating to 288 degrees F. Be careful not to scorch the sugar, but remember it has to be liquefied enough for the baking soda to do its job.
- Remove pan from heat and quickly sprinkle baking soda over the mixture and stir rapidly to thoroughly mix. It will turn bubbly and light colored.
- Once fully mixed, spread it in the pan, being mindful not to handle too much or you will break too many of the bubbles that give the candy its texture.
- When the candy is cool and hardened, break it into pieces to dip into the chocolate. You can melt the chocolate chips in the microwave, proceeding with small batches at five to ten seconds at a time. If you melt the chocolate too fast, it will scorch or the sugar will begin to separate, giving it a white, dusty appearance.
- Once the candy has been dipped, leave it to harden on waxed paper, in either a cool room or your refrigerator.

Emin Salad

SALAD

SUSAN CAPUTO

Docket Clerk

Cleveland, OH

TIP:

If taking to a party or elsewhere, put ingredients for salad in separate baggies and dressing in a mason jar until ready to be mixed to avoid the salad getting soggy.

This is something I am ALWAYS asked to make whenever I go to an event or party, no matter what season. I can make it in my sleep. People rant and rave over it and it's really easy and the ingredients work well together.

INGREDIENTS: (MAKES DOUBLE BATCH)

- 2 heads lettuce
- 3 or 4 boneless or split chicken breasts
- ½ cup sliced almonds
- ½ cup toasted sesame seeds (hulls) (you can find them in the Asian section of the grocery store)
- 2 stalks green onion (scallions)
- La Choy® noodles or Hawaiian noodles

DRESSING:

- 1½ cups vegetable oil
- 9 tablespoons white vinegar
- 6 tablespoons sugar
- 3 teaspoons salt
- pepper to taste

DIRECTIONS:

- Shred lettuce, dry and put into jumbo-sized bowl.
- Boil chicken and shred, chop scallions, toast almonds and sesame seeds.
- Add to lettuce.
- Add all dressing ingredients together in a jar or container and shake well; pour over salad and toss.
- Add the La Choy or Hawaiian noodles on top to desired amount when ready to serve. (You can also add noodles before dressing the salad and then toss.)

Caramel Apple Pizza

DESSERT

CHRISS DICKERSON

Legal Secretary,
Innovations, Information
Technology & Intellectual
Property-3iP
Columbus, OH

*Here is one of my
family's fall favorites!*

INGREDIENTS:

- 1 roll refrigerated sugar cookie OR peanut butter cookie dough
- 1 (8-ounce) package cream cheese, softened
- ¼ cup powdered sugar
- ¼ cup packed brown sugar
- 2 medium apples
- ¼ cup caramel topping
- ½ cup walnuts, pecans or almonds

DIRECTIONS:

- Preheat oven to 350 degrees F. Grease 12-inch pizza pan with shortening or cooking spray.
- On pizza pan, place refrigerated cookie dough and press evenly to form crust.
- Bake 16-20 minutes or until golden brown.
- Cool completely, approximately 30-40 minutes.
- Mix softened cream cheese, powdered sugar and brown sugar until fluffy.
- Spread mixture over crust, like you would pizza sauce.
- NOTE - If cookie is not cool, the cream cheese mix will melt.
- Slice apples and arrange over cream cheese mixture.
- Drizzle caramel topping over apples, then sprinkle your choice of nut on top to finish.
- Refrigerate until ready to serve.

PHOTO: WWW.PAMPEREDCHEF.COM



»See Pecan-Pumpkin Cake for another. [PAGE 10](#)

Pecan-Pumpkin Cake

DESSERT

CHRISS DICKERSON

Legal Secretary, Innovations, Information Technology & Intellectual Property-3iP

Columbus, OH

CAKE:

- ½ cup butter or margarine
- ¼ cup whipping cream
- 1 cup packed brown sugar
- ¾ cup coarsely chopped pecans
- 1 box Betty Crocker™ SuperMoist™ yellow cake mix
- 1 cup canned pumpkin (not pumpkin pie mix)
- ½ cup water
- ⅓ cup vegetable oil
- 4 eggs
- 1 teaspoon pumpkin pie spice

CAKE FILLING AND TOPPING:

- ½ teaspoon pumpkin pie spice
- 1 container Betty Crocker™ Rich & Creamy cream cheese frosting
- Caramel topping, if desired
- Additional coarsely chopped pecans, if desired

Here is one of my family's fall favorites!

MAKING THE CAKE:

- Heat oven to 325 degrees F.
- In 1-quart heavy saucepan, stir together butter, whipping cream and brown sugar. Cook over low heat, stirring occasionally, just until butter is melted. Pour into two ungreased 9" or 8" round cake pans; sprinkle evenly with ¾ cup pecans.
- In large bowl, beat cake mix, pumpkin, water, oil, eggs and 1 teaspoon of the pumpkin pie spice with electric mixer on low speed until moistened, then on medium speed 2 minutes, scraping bowl occasionally. Carefully spoon batter over pecan mixture in each pan.
- Bake 41 to 47 minutes or until cake springs back when touched lightly in center.
- Cool 5 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.
- Stir remaining ½ teaspoon pumpkin pie spice into cream cheese frosting.

TO ASSEMBLE CAKE:

- Place 1 layer, pecan side up, on serving plate.
- Spread with half of the frosting.
- Top with second layer, pecan side up.
- Spread remaining frosting to edge of layer.
- Drizzle with caramel topping and additional pecans.
- Store loosely covered in refrigerator.

»See Caramel Apple Pizza for another favorite. [PAGE 9](#)



Hockey Salad

SALAD

KATIE EGAN

Marketing & Business
Development Manager
Chicago, IL

In high school, my family brought this salad to a potluck for my hockey team. We were asked to bring it to every hockey potluck after that, so the salad became known as the "Hockey Salad."

INGREDIENTS:

- Chopped romaine
- Diced Delicious apples (leave peel on)
- Shredded Swiss cheese
- Sunflower seeds

DRESSING:

- ½ cup sugar or Splenda®
- ⅓ cup apple cider vinegar
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 tablespoon finely grated onion
- 1 cup salad oil

DIRECTIONS:

- Mix sugar, vinegar, mustard, salt, onion well.
- Whisk salad oil into dressing ingredients. Let the dressing stand at room temperature before serving so it pours more easily.
- Drizzle dressing over romaine and toss. Add apples, cheese and sunflower seeds.

White Chicken Chili

MAIN COURSE

This is my uncle's recipe for white chili. He likes to make it the day after a big holiday, like Thanksgiving and Christmas, and we enjoy it once the fuss of the main event has died down. Best while eaten around a bonfire.

KATIE EGAN

**Marketing & Business
Development Manager**

Chicago, IL

INGREDIENTS:

- 1 medium onion, finely chopped
- 1 cup chopped celery
- 3 tablespoons olive oil
- 1 (4 ounce) can green chilies, drained
- ½ can jalapenos, drained
- 3 tablespoons all-purpose flour
- 2 teaspoons ground cumin
- 2 cans Great Northern beans
- 1 (14-ounce) can chicken broth
- 1½ cups chopped cooked chicken

DIRECTIONS:

- Cook onion and celery in oil for approx. 4 minutes.
- Add chilies, jalapenos, flour and cumin.
- Cook and stir for 2 minutes.
- Add beans and chicken broth.
- Bring to a boil.
- Reduce heat; simmer for 10 minutes.
- Add chicken; cook until hot.
- Garnish with Monterey Jack cheese, sour cream and salsa.
- Serve with tortilla chips.





Broccoli Quiche

BREAKFAST

JACQUELYN FRIEDMAN

Senior Financial Analyst
Cleveland, OH

INGREDIENTS:

- 2 tablespoons butter
- 1 small onion, minced
- 1 teaspoon minced garlic
- 2 cups chopped fresh broccoli
- 4 eggs, well beaten
- 1½ cups 2% milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 1½ cups shredded mozzarella cheese
- 1 unbaked pie crust

This is our “go to” breakfast. We make it often because it’s easy and good.

DIRECTIONS:

- Preheat oven to 350 degrees F.
- Melt butter in a large saucepan over medium heat. Add onions, garlic and broccoli to pan. Cook slowly, stirring until the vegetables are soft. Pour vegetables into pie crust and sprinkle with cheese.
- Combine eggs and milk. Add salt and pepper. Pour egg mixture over vegetables and cheese.
- Bake in preheated oven for about 45 minutes or until center has set.

Variations:

- Sprinkle about 8 slices of cooked bacon, chopped, over the cheese before adding the egg mixture.
- Substitute about 2 cups of fresh baby spinach and 1½ cups of Swiss cheese in place of the broccoli and mozzarella cheese. We sometimes add cooked, chopped bacon to this variation.

Dairy-Free Pumpkin Pie

DESSERT

Thanks to my Mimi for this nondairy pumpkin pie recipe. She has modified a traditional recipe and perfected this nondairy version that is perfect every time and the best I've ever tasted!

SARA GOLDEN

Receptionist

Cleveland, OH

INGREDIENTS:

- 1 (15-ounce) can pumpkin puree or sweet potato
- $\frac{3}{4}$ cup granulated sugar
- 1 tablespoon cornstarch
- $\frac{1}{2}$ teaspoon salt
- 1 HEAPING teaspoon Trader Joe's® pumpkin pie spice (a must!)
- 1 teaspoon pure vanilla extract
- $1\frac{1}{2}$ cups unsweetened nondairy milk (I like hazelnut or almond milk but Mimi uses rice milk. If you use sweetened milk reduce the amount of sugar in the recipe from $\frac{3}{4}$ cup to $\frac{1}{2}$ cup.)
- 3 eggs, at room temperature
- 1 unbaked 9-inch pie crust, store bought or homemade

DIRECTIONS:

- Position a rack in the center of the oven and preheat the oven to 450 degrees F.
- Beat the eggs, brush some over the pie crust to seal it, and bake the crust for 5 minutes.
- Add the pumpkin, sugar, spices, salt and vanilla and mix on low-medium speed for approximately 2 minutes (or mix by hand).
- Whisk cornstarch with milk and slowly stir the milk into the pumpkin mixture. Stop to scrape the bowl once and mix for an additional 2 minutes or until milk is absorbed.
- Pour the mixture into the prebaked pie crust and bake for 15 minutes, then lower heat to 375 degrees F, and bake until center of the pie no longer jiggles, 30 to 45 minutes (checking every 5 minutes).
- Remove the pie from the oven and let cool for 1 to 2 hours.
- Slice and serve. Can be refrigerated for up to 3 days.
- Best served with cinnamon whipped cream.





Slow Cooker Sweet Potato Chili

SLOW COOKER MEAL

NICOLE GUMP

Client Account Services Manager

Cleveland, OH

INGREDIENTS:

- 3 cans kidney beans (light or dark, drained & rinsed)
- 4 sweet potatoes - peeled and cut into 1-inch cubes (can also season and bake in oven before adding to slow cooker for extra flavor)
- 3 cans diced tomatoes – drained
- 1 can tomato sauce
- ¼ cup water (more if needed while cooking)
- 1 large sweet or red onion - chopped
- 1 red pepper - chopped
- 1 yellow pepper - chopped
- 1 orange pepper - chopped
- 2 tablespoons minced garlic
- Optional: 1 pound ground bison (season w/salt, pepper & garlic; brown & drain before adding to slow cooker)

DIRECTIONS:

- Place all ingredients in slow cooker and cook on high for 4-6 hours

CAN BE ADJUSTED PER TASTE PREFERENCE:

- 2 tablespoons rice vinegar
- ½ cup brown sugar
- 4 tablespoons chili powder
- 1 tablespoon pepper
- 1 tablespoon salt
- 2 tablespoons paprika
- 2 tablespoons cumin
- 1½ tablespoons turmeric
- 1 tablespoon curry
- 1 teaspoon rosemary
- 1 tablespoon thyme
- 1 tablespoon oregano
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon red pepper

Slow Cooker Lemon Thyme Chicken

SLOW COOKER MEAL

JULIE GURNEY

Director of Marketing &
Communications

Cleveland, OH

Easy and healthy!

INGREDIENTS:

- 1 whole chicken (3-4 pounds)
- ¼ cup fresh squeezed lemon juice
- 5 sprigs fresh thyme
- 2-3 bay leaves
- 3-5 peeled garlic cloves
- 1 teaspoon salt
- ¼ teaspoon black pepper

DIRECTIONS:

- Remove giblets from chicken and rinse under cool water. Place into slow cooker.
- Pour lemon juice over chicken, sprinkle with salt, pepper and thyme.
- Place garlic cloves and bay leaves around the chicken.
- Cover slow cooker and cook the chicken on low for 9-10 hours OR high for 4-5 hours.





Chianti-Braised Short Ribs

MAIN COURSE

JEANNE HAMMERSTROM

Chief Marketing Officer
Cleveland, OH

*This is a family favorite
during football season!*

INGREDIENTS:

- 8 beef short ribs on the bone (4 to 5 pounds)
- salt and pepper
- 1 tablespoon vegetable oil
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 cups chianti wine
- 2 tomatoes, seeded and chopped
- 1 teaspoon tomato paste

DIRECTIONS:

- Season the short ribs with salt and pepper.
- In a large skillet, heat the oil over medium-high heat.
- Working in batches, add the ribs and cook, turning often, until browned, 7 to 10 minutes.
- Transfer to a large slow cooker.
- Pour off all but about 1 tablespoon fat from the skillet.
- Add the onion and garlic and cook, scraping up any browned bits, until slightly softened, about 4 minutes.
- Stir in the wine and tomatoes and bring to a boil.
- Transfer the mixture to the slow cooker and cook on low heat until tender, about 6 hours.
- Transfer the ribs to a platter and cover to keep warm.
- Strain the cooking liquid into a large measuring cup and skim as much fat as possible from the surface.
- Transfer to a saucepan, bring to a boil and cook until reduced to about 1 cup.
- Whisk in the tomato paste and season with salt and pepper.
- Spoon the sauce over the ribs.

Slow Cooker 'Mean' No-Bean Chili

SLOW COOKER MEAL

SUSAN HILL

Legal Secretary, Litigation
Cleveland, OH

My favorite chili recipe!

INGREDIENTS:

- 1 pound cooked ground beef
- 1 pound cooked hot Italian sausage
- 1 pound cooked mild or sweet Italian sausage
- 1 (28-ounce) can diced tomatoes w/juice
- 3 (15-ounce) cans diced tomatoes w/onion, celery and peppers
- 1 (6-ounce) can tomato paste
- 4 cubes beef bouillon
- ½ cup beer
- ¼ cup chili powder (mild and/or hot)
- 1 tablespoon Worcestershire sauce
- 1 tablespoon minced garlic
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons hot pepper sauce (optional)
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon white sugar

DIRECTIONS:

- Put everything in the slow cooker and simmer at least 6 hours. The longer you simmer, the better the chili tastes!
- This makes a lot and is great for a crowd!

OPTIONAL INGREDIENTS:

- sautéed sweet onions
- bell pepper
- mild red chili pepper (Anaheim)
- mild green chili pepper



Spinach and Ricotta Chicken

MAIN COURSE

SUSAN HILL

Legal Secretary, Litigation
Cleveland, OH

*This is a very easy, quick
and delicious recipe.*

INGREDIENTS:

- 50 grams (2.67 ounces) fresh spinach
- 50 grams (1.087 cups) ricotta cheese
- 2 chicken breasts
- salt and pepper
- cheddar cheese
- paprika

DIRECTIONS:

- Cook spinach down then add ricotta cheese.
- Cut strips in chicken breast, but do not cut all the way through.
- Put spinach and ricotta mixture into the cuts of chicken.
- Top with salt and pepper, cheddar cheese, and paprika.
- Bake at 400 degrees F for 25-30 minutes.

Basil Chicken Salad with Avocado

SALAD

*This recipe is Whole30® compliant, low carb, gluten free and keto.
Also only 4 FreeStyle™ Points on Weight Watchers®.*

BECKY KALOCZI

Legal Secretary, Litigation
Cleveland, OH

INGREDIENTS:

- 3 large, ripe tomatoes (cut into wedges)
- 12 ounces rotisserie chicken breast
- 5 ounces avocado, sliced
- ½ cup fresh basil leaves
- 1 lemon
- 2 tablespoons extra virgin olive oil (EVOO)
- salt and pepper to taste

DIRECTIONS:

- Divide tomatoes and avocado between 4 plates.
- Shred chicken breast and place over tomatoes and avocado slices.
- Drizzle with EVOO, squeeze lemon juice over, and salt & pepper to taste.
- Top with fresh basil leaves.

Pasta Carbonara

MAIN COURSE

KELLEY LOWBRIDGE

Docket Supervisor

Cleveland, OH

*This was one of the first
(and easiest) meals I
learned to cook when I
married my husband!*



INGREDIENTS:

- 1 pound dry spaghetti
- 2 tablespoons extra-virgin olive oil
- 4 ounces pancetta
- 4 garlic cloves, finely chopped
- 2 large eggs
- 1 cup Parmigiano-Reggiano (plus more for serving)
- freshly ground black pepper
- handful flat-leaf parsley, chopped

DIRECTIONS:

- Bring a large pot of salted water to a boil, add the pasta and cook for 8 to 10 minutes “al dente.”
- When you drain the pasta, reserve ½ cup of the starchy cooking water to use in the sauce if you wish.
- While pasta is cooking, begin to prepare the sauce (it is important that the pasta is hot when adding to the sauce).
- Heat the olive oil in a deep skillet. Add the pancetta and sauté for about 3 minutes, until crisp and the fat is rendered.
- Toss the garlic into the fat and sauté for less than 1 minute to soften.
- Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the pasta in the fat.
- Beat the eggs and Parmigiano-Reggiano together in a mixing bowl.
- Remove the pan from the heat and pour the egg/cheese mixture into the pasta, whisking quickly until the eggs thicken, but do not scramble (this is done off the heat to ensure this does not happen).
- Thin out the sauce with a bit of the reserved pasta water, until it reaches desired consistency.
- Season the carbonara with freshly ground black pepper and salt.
- Garnish with chopped parsley and extra Parmigiano-Reggiano.

Buffalo Chicken Stuffed Peppers

MAIN COURSE

CHRISTINA MCVEY

Legal Secretary, Litigation
Cleveland, OH

*I am a health nut
and my husband
is a picky eater;
there are only a
few dishes I'm able
to make that satisfy
both of us.*

INGREDIENTS:

- 4 bell peppers, seeds and cores removed
- 1 tablespoon extra virgin olive oil or cooking spray
- fresh ground pepper
- 1 shredded rotisserie chicken
- ½ large onion (optional)
- 2 cloves garlic
- ½ cup Frank's RedHot®
- 2 cups shredded gouda
(or cheese of your choice, we like the Italian blend)
- ranch dressing or blue cheese for drizzle

DIRECTIONS:

- Preheat oven to 400 degrees F. Place bell peppers cut side up on large greased (using the olive oil or baking spray—you can also lay on foil for easier cleanup) and season with pepper.
- In large skillet, over medium heat, cook onion and garlic for about 5 minutes.
- Add shredded chicken and hot sauce and toss until combined.
- Divide chicken mixture between pepper halves. Top each with cheese and bake until cheese is melted and peppers are crisp-tender (about 20 minutes)
- Drizzle with ranch or blue cheese dressing and enjoy!

**** KICK IT UP

- By adding black olives, shredded carrots, or black beans and sprinkling with chives. You can also use salsa instead of dressing and omit the cheese to make this dairy free.

»See Spicy Peanut Quinoa Salad for another! [PAGE 23](#).

Spicy Peanut Quinoa Salad

SALAD

CHRISTINA MCVEY

Legal Secretary, Litigation
Cleveland, OH

I am a health nut and my husband is a picky eater: there are only a few dishes I'm able to make that satisfy both of us.

- Serves: 2-4
- Can be used as a side dish or main salad dish (also works cold the next day for lunch and can be stored in the fridge for about 3 days).

* You can also add grilled chicken, grilled shrimp or steak if you want to add some meat.

INGREDIENTS:

- 1 cup quinoa (we used the harvest blend but any will do)
- 2 cups water
- ½ medium cucumber seeds removed, cut into julienne strips (we also took the skin off but that is personal preference)
- 1 medium orange carrot, cut into julienne strips
- 1 medium purple carrot cut into julienne strips (you can also swap for ½ cup shredded purple cabbage or 1 medium red, yellow, orange or green pepper cut into julienne strips)
- ¼ cup cilantro (freshly chopped)
- 3 tablespoons smooth peanut butter (we use all natural Smucker's®)
- 3 tablespoons rice vinegar
- 2 tablespoons light soy sauce
- ½ teaspoon crushed red pepper flakes (add more or less depending on how spicy you like it—we added more)
- 1 small clove fresh garlic minced

DIRECTIONS:

- Bring 2 cups water to boil in a medium saucepan. Add quinoa and carrots (if you swapped for peppers, add the peppers but NOT cabbage). Cover and simmer until quinoa is tender (about 15 minutes)
- Meanwhile, in large bowl, combine peanut butter, vinegar, soy sauce, pepper flakes and garlic. Add about 2 tablespoons hot tap water and mix until smooth. Add cilantro and cucumbers (and cabbage if you used cabbage).
- When quinoa mixture is cooked, transfer to the bowl, mix until well coated, and enjoy!

»See Buffalo Chicken Stuffed Peppers for another! [PAGE 22.](#)

White Wine Chicken Linguine

MAIN COURSE

JUSTIN MONDAY

Associate, Litigation

Cleveland, OH



INGREDIENTS:

- 4 chicken breasts – cubed
- linguine – as much as you want
- ½ pound snow peas
- red bell pepper – chopped
- 1-3 tablespoons minced garlic
- 2 tablespoons olive oil
- 1 bottle white cooking wine
- ground black pepper – to taste
- seasoning salt – to taste
- crushed red pepper – to taste
- Italian seasoning – to taste
- garlic salt – to taste
- 1 container sliced white mushrooms

DIRECTIONS:

- Add chicken, minced garlic, black pepper, Italian seasoning and olive oil to large skillet over medium heat. Cook until chicken is halfway cooked.
- Add snow peas, red bell pepper and mushrooms to skillet; cook until all ingredients are fully cooked.
- Add white cooking wine, garlic salt and seasoning salt; simmer for 5 minutes.
- In separate pot, prepare linguine.
- Pour delicious chicken, veggies and juices over linguine. Top with crushed red pepper.
- Eat until full.



Bow Tie Pasta with Creamy Tomato Sauce

MAIN COURSE

MIKE MONTAGNA

Marketing Content Manager
Cleveland, OH

*This dish gives
a lot of flavor,
but is very easy
to make.*

INGREDIENTS:

- 1 (12-ounce) box bow tie pasta
- some extra virgin olive oil
- 1 pound Italian sausage, casings removed and crumbled (I always get the hottest I can find)
- red pepper flakes
- half a medium onion, diced
- 3 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 1½ cups heavy cream
- salt
- a pinch of parsley (I've used fresh and dried. I prefer dried over fresh.)

DIRECTIONS:

- Cook pasta until al dente. Drain and return to pot. Add olive oil or a small amount of pasta water to keep from sticking.
- Heat oil in a large, deep skillet over medium heat. Cook sausage and add red pepper flakes. Stir in onion and garlic. Continue cooking until onion is transparent. Stir in tomatoes, cream and salt to taste. If using dried parsley, add now. Simmer until mixture thickens, 8 to 10 minutes.
- Add cooked pasta to sauce, allowing pasta to heat through. If using fresh parsley, add just before serving and give pasta a toss.



Red Velvet Cake

DESSERT

STEPHANIE PENNINGER

Partner

Chair, Maritime Transportation

Chicago, IL

DIRECTIONS:

- Preheat oven to 350 degrees F.
- Cream butter and sugar until light and fluffy.
- Beat in whole eggs and red food coloring.
- Sift flour, salt, cocoa and baking soda together.
- Add alternately buttermilk and dry ingredients to creamed mixture, beating well.
- Add vinegar and vanilla, stirring by hand.
- Bake in 2 layers (9" pans, greased and floured) for 30-35 mins.

CAKE INGREDIENTS:

- 1 cup butter
- 1½ cups sugar
- 2 eggs
- 2 ounces red food coloring
- 2½ cups flour
- 1 teaspoon salt
- 2 tablespoons cocoa
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 tablespoon white vinegar

FROSTING:

- 1 cup milk
- ¼ cup flour
- 1 cup white shortening (Crisco® solid)
- 1 cup granulated sugar
- ⅛ teaspoon salt
- 1 teaspoon vanilla

DIRECTIONS:

- Cook milk and flour until fully thickened, using medium temp. and stirring. Use a wooden spoon or rubber spatula. Cool.
- Cream shortening, sugar and salt until light and fluffy.
- Combine the two mixtures beating on high speed. Flavor with vanilla and continue beating until fluffy.
- Ice cooled cake layers.

This recipe was passed down from my grandmother. I have fond memories of her making it when I was a kid.

Cheesy Potatoes

SIDE

ASHLEY PERRY

Marketing and Business
Development Assistant
Cleveland, OH

INGREDIENTS:

- 2 pounds hash browns
- ½ cup diced onions
- ½ cup melted margarine
- 1 can cheddar cheese soup
- 1 cup sour cream
- ½ cup melted butter
- 2 cups crushed Ritz® crackers or corn flakes

DIRECTIONS:

- Combine first 5 ingredients and place in 13x9 baking dish.
- Combine remaining ingredients and sprinkle over potato mixture.
- Bake at 350 degrees F for 45 minutes, eat!

This is one of a collection of family recipes my mom pulled together for me when I moved out of the house.



PHOTO: WWW.KRAFTRECIPES.COM

»Also check out Just Like Orange Julius®, Peanut Butter Fudge and Taco Pie.

Just Like Orange Julius®

BEVERAGE

ASHLEY PERRY

Marketing and Business
Development Assistant
Cleveland, OH

INGREDIENTS:

- 1 cup orange juice
- 1 cup water
- ¼ cup egg substitute (or 1 egg white)
- ¾ teaspoon vanilla
- ¼ cup sugar
- 7 ice cubes

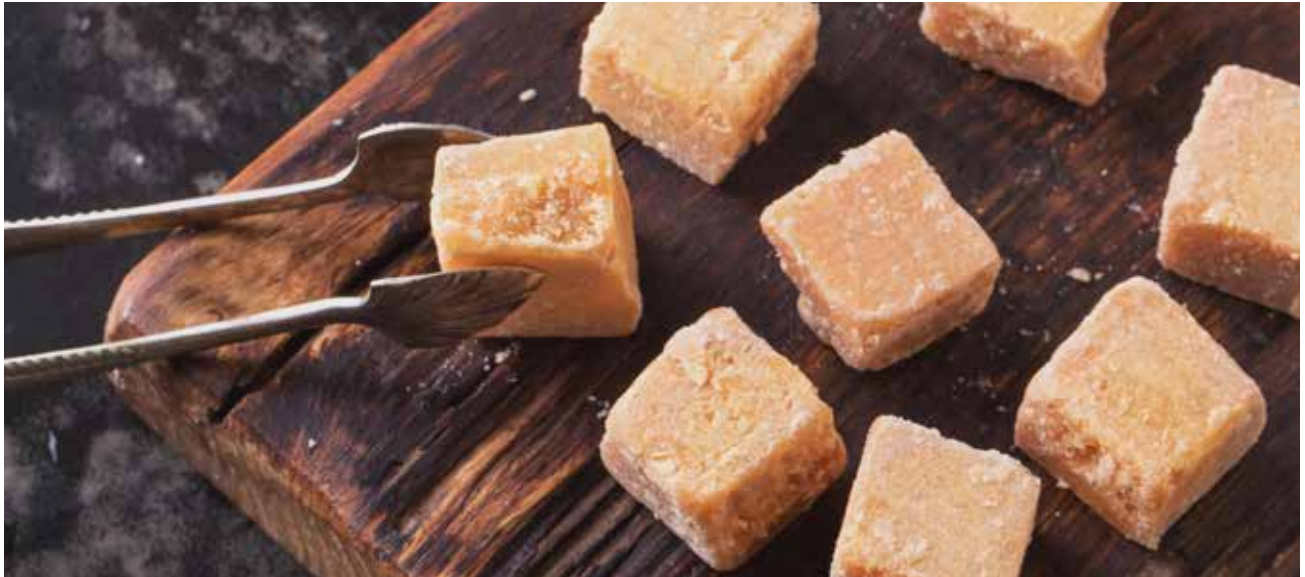
DIRECTIONS:

- Combine all ingredients into blender, blend on high 15-30 seconds, makes 2 drinks.

This is one of a collection of family recipes my mom pulled together for me when I moved out of the house.



»Also check out Cheesy Potatoes, Peanut Butter Fudge and Taco Pie.



Peanut Butter Fudge

DESSERT

ASHLEY PERRY

Marketing and Business
Development Assistant
Cleveland, OH

*This is one of a
collection of family
recipes my mom
pulled together for
me when I moved
out of the house.*

INGREDIENTS:

- 3 cups sugar
- $\frac{3}{4}$ cup butter
- $\frac{2}{3}$ cup evaporated milk
- 1 jar Kraft marshmallow creme
- 1 teaspoon vanilla
- 1 cup peanut butter

DIRECTIONS:

- Mix over low heat, pour into dish, and wait for it to harden!

»Also check out Cheesy Potatoes, Just Like Orange Julius® and Taco Pie.



Taco Pie

MAIN COURSE

ASHLEY PERRY

Marketing and Business
Development Assistant
Cleveland, OH

This is one of a collection of family recipes my mom pulled together for me when I moved out of the house.

INGREDIENTS:

- 1 pound lean ground beef
- 1 cup water
- 1 packet taco seasoning
- 1/3 cup chopped black olives
- 1 tube crescent rolls
- 2 cups crumbled Fritos®
- 1 cup sour cream
- 1 cup shredded cheddar cheese

DIRECTIONS:

- Cook the ground beef.
- In separate pan, combine water and taco seasoning mix with olives; simmer.
- Unroll crescent rolls in a greased pie dish.
- Spread 1½ cups Fritos over crescent rolls, then layer taco seasoning mixture, beef, sour cream and cheddar cheese. Top with remaining ½ cup Fritos.
- Bake at 350 degrees F for 20-25 minutes.
- Serve with lettuce, tomato and other taco toppings.

»Also check out Cheesy Potatoes, Just Like Orange Julius® and Peanut Butter Fudge.

Pulled Pork

SLOW COOKER

*I have two easy pulled pork recipes—
one by pressure cooker, one by slow cooker.*

ELECTRIC PRESSURE COOKER DIRECTIONS:

- You can use pork loin if going for less fat, or pork shoulder/butt if looking for more flavor.
- Either way, cut the meat into about 8 pieces, about two inches thick.
- Season liberally with Greek seasonings (or any pork seasoning you like).
- Put olive oil in the bottom of the pressure cooker and turn to “Brown.” Once it’s heated up, place the pork on the pressure cooker and brown each side (apply more seasoning to the side that didn’t receive the coating before browning).
- Remove the meat and place on a cookie tray (which we will use for shredding later).
- Slice an onion and place in the pressure cooker while still browning, and add a tablespoon of minced garlic.
- Feel free to deglaze the bottom while browning.
- Once done, place the pork back in the pressure cooker, adding 1 cup of water and 1 cup of your favorite BBQ sauce.
- Close the lid, put the relief valve in the cook position, and set for 50 minutes (it will take a few minutes to reach internal pressure).
- Once done, use the quick release method to release the valve (I suggest draping a dish cloth over it and using a wooden spoon as there will be hot steam).
- Once pressure is released, remove the pork and place on the cookie tray (cleaning it first).
- Take the inner part of the pressure cooker out and strain the contents into a pan, then return the fluid to the pressure cooker.
- Shred the pork (two forks work well), removing as much fat as you can (and anything that looks like gristle—believe me there will be plenty of pork left over) and put back inside the pressure cooker.
- Turn to slow cooker mode while waiting for guests, or dig right in.
- I serve on ciabatta buns with coleslaw for some crunch.

SLOW COOKER DIRECTIONS:

- Easy overnight recipe, great for morning tailgates—A nice pork shoulder/butt, bone-in or not, season with Greek seasonings or any of your favorite pork seasonings.
- Put in slow cooker, fat side up, and then add one cup apple cider vinegar and one cup Frank’s® hot sauce (don’t worry, almost all the heat is cooked out by morning).
- Put on the lid, set to low, and in the morning you will be ready to shred.
- Same method as above as to straining and shredding.
- Serve with BBQ sauce (not needed, but nice to offer anyway), excellent on Hawaiian buns for sliders.

BRIAN RAMM

Partner, Litigation

Cleveland, OH



Cheesecake Bars

DESSERT

ROSE ROZOVICS

Legal Secretary, Labor & Employment

Chicago, IL

*This is a quick
and easy recipe!*

INGREDIENTS:

- 2 tubes refrigerated crescent rolls
- 2 (8-ounce) packages cream cheese
- 1¼ cups sugar, divided
- 1 teaspoon vanilla
- 1 egg
- ½ cup butter, melted
- 1 teaspoon cinnamon

DIRECTIONS:

- Preheat oven to 350 degrees F. Spray 9x13 pan with cooking spray. Unroll 1 tube crescent rolls into single layer of dough and cover bottom of pan, stretching as necessary.
- In bowl, beat together cream cheese, 1 cup sugar, egg and vanilla until smooth and creamy. Spread filling over bottom of crescent layer.
- On lightly floured surface, gently roll out second tube of crescent rolls to size that fits over cream cheese filling layer. Do not press down on cheese layer.
- Pour melted butter over top crust and spread evenly. Combine cinnamon with ¼ cup sugar and scatter evenly over top.
- Bake 25-30 minutes or until golden brown. Refrigerate overnight. Makes 20 dessert squares.

»For 3 others, see Lemon Jell-O®, Grape Salad and Monkey Bread.

Grape Salad

SALAD

ROSE ROZOVICS

Legal Secretary, Labor &
Employment
Chicago, IL

*This is a quick
and easy recipe!*

INGREDIENTS:

- 4 pounds seedless grapes

SAUCE:

- 1 (8-ounce) package cream cheese
- 1 cup sour cream
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup sugar

DIRECTIONS:

- Mix sauce (with hand mixer) and then fold in grapes.



»For 3 others, see Lemon Jell-O®, Cheesecake Bars and Monkey Bread.



DESSERT

ROSE ROZOVICS

Legal Secretary, Labor & Employment

Chicago, IL

*This is a quick
and easy recipe!*

INGREDIENTS:

- 2 small packages lemon Jell-O®
- 1 (8-ounce) container Cool Whip®
- 2 cups boiling water
- 1/3 cup sugar
- 1 (6-ounce) can frozen lemonade - do not thaw

DIRECTIONS:

- Mix Jell-O, water and sugar. Then add lemonade and refrigerate for 15 minutes.
- Add container of Cool Whip and mix well.
- Grease a bundt pan, pour mixture into mold, and refrigerate until set.

»For 3 others, see Cheesecake Bars, Grape Salad and Monkey Bread.

Monkey Bread

BREAD

ROSE ROZOVICS

Legal Secretary, Labor & Employment

Chicago, IL

This is a quick and easy recipe!

INGREDIENTS:

- 3 tubes buttermilk biscuits, cut into quarters
- ½ cup sugar
- 2 teaspoons cinnamon
- ⅓ cup brown sugar
- 1 stick butter

DIRECTIONS:

- Mix cinnamon and ½ cup sugar together in bowl.
- Mix and coat biscuit quarters (using up as much cinnamon-sugar as possible).
- Put into a bundt pan.
- In saucepan, melt stick of butter and ⅓ cup brown sugar, and whip with a whisk until thickened.
- Pour mixture over biscuits and bake at 350 degrees F for half an hour.
- Cool 5 minutes (not longer). Remove from pan and let cool.



»For 3 others, see Lemon Jell-O®, Cheesecake Bars and Grape Salad.

GurGur: Bulgur Wheat Dish

SIDE DISH

JACKSON SATTELL

Associate, Real Estate &
Environmental

Chicago, IL

INGREDIENTS:

- 2 cups bulgur wheat
- ½ cup vermicelli noodles, broken into pieces
- 1 tablespoon tomato paste
- 2 cups rotisserie chicken, shredded
- 4 cups chicken broth
- 2 tablespoons olive oil
- 1 onion, diced
- 1 tablespoon Sriracha
- 1 teaspoon salt
- ¼ teaspoon pepper

DIRECTIONS:

- Heat a large pot to medium high heat and add tomato paste, bulgur wheat and vermicelli noodles until slightly toasted and browned.
- Add shredded chicken and chicken broth and bring to a boil.
- Cover and reduce to a simmer for 20-30 minutes or until the broth is absorbed.
- While the bulgur wheat is cooking, heat a sauté pan to medium-high heat and add olive oil.
- Add diced onions and Sriracha and cook until browned (almost blackened), 6-8 minutes.
- Add the onion mixture to the bulgur wheat and season with salt and pepper.
- Serve and enjoy.

This is an easy recipe that my girlfriend and I often make. It can be eaten by itself, combined with a salad, or really whatever you want.

Great meal to make a large amount of on Sunday, and then have it as lunch or dinner throughout the week.

Raspberry Nutella® Empanadas

SIDE DISH

SHANA SCALISE

Office Services Coordinator
Chicago, IL

INGREDIENTS:

- 1 jar raspberry preserves
- 1 jar Nutella®
- 2 cups (310 g) plain flour
- 1 teaspoon salt
- 1 tablespoon sugar, plus extra for sprinkling
- ½ cup (120 ml) ice water
- 1 cup (260 g) cold unsalted butter, cubed

DIRECTIONS:

- To make the crust, mix the flour, salt and sugar in food processor and pulse to combine. Add the cold butter, a few cubes at a time and process until you have fine crumbs.
- With the motor running, add 1 tablespoon of ice water at a time until the dough starts to come together. You may not need the full 120 ml of water.
- Remove the dough from the food processor and form into two balls. Wrap with plastic wrap and chill in the refrigerator for 1 hour. Remove the dough from the refrigerator about 10 minutes before you start rolling.
- Roll out the dough about 3 mm thick and cut out 3-inch circles. Place the circles in a lined baking sheet. Continue this step until you make as many circles as you can.
- Place about 1½ teaspoons of Nutella® and 1½ teaspoons of raspberry preserves on one half of the circle and fold over. Pinch the edges together and seal with a fork. Repeat with all of the circles.
- Brush each empanada with melted butter and sprinkle with sugar. Bake for 18-20 minutes or until golden brown.
- Cool on wire rack and enjoy!

These are a big hit at my family BBQ's. The original recipe I found was Mexican banana Nutella® empanadas, which I experimented with at a Cinco de Mayo potluck.

After that experiment, I decided to experiment some more and alter the ingredients more to my liking. My favorite dessert combination is raspberry and chocolate, so I put my own twist on it and everybody seems to love them.

Tiramisu

DESSERT

SHANA SCALISE

Office Services Coordinator
Chicago, IL

My husband has a big Italian family, so I have worked on perfecting my Tiramisu recipe before presenting them with this dish. It is not easy to please an Italian family when making Italian dishes. I remember the first time I made it, the alcohol content was a bit much and the cookies were really soggy. Over time, I began to alter the ingredients before bringing it to family gatherings. Now, the family insists that I make it at each and every family event, which is tiring, but worth it in the end.

INGREDIENTS:

- 6 egg yolks
- 1 teaspoon unsweetened cocoa powder (Hershey's brand preferred)
- 1¼ cups sugar
- 44 lady fingers
- 2 cups room temperature freshly brewed espresso (Guglielmo brand preferred)
- 4 tablespoons Kahlua
- 6 tablespoons warm water
- 1¾ cups heavy whipping cream
- 1¼ cups mascarpone cheese
- cocoa powder for dusting
- shaved unsweetened baking chocolate

DIRECTIONS:

- Set a 9x13 baking dish to the side.
- Brew 2 cups of espresso and set aside.
- Boil water in medium sauce pan.
- Combine egg yolks and sugar in metal mixing bowl and place bowl over pot of boiling water.
- Turn heat on low and stir mixture constantly for 10 minutes.
- When finished, whip yolks with mixer until they thicken and turn a little darker in color.
- Add mascarpone cheese to yolks and mix until combined.
- If you have a second metal mixing bowl, you can use it for whipped cream. If not, transfer the mascarpone mixture to another bowl and clean out your metal mixing bowl.
- Place metal mixing bowl and whisk in the freezer for 15-20 minutes.
- Remove bowl and whisk from the freezer, add heavy whipping cream to bowl and whip with mixer for 5-7 minutes, or until soft peaks form.
- Fold whipped cream into mascarpone mixture and set aside.
- Mix Kahlua and warm water into room temperature espresso.
- One at a time, dip lady fingers into Kahlua mixture for a couple of seconds and line them in two rows on the bottom of the 9x13 baking dish.
- Smooth half of the mascarpone mixture over the two rows of lady fingers.
- Line two more rows of dipped lady fingers over mascarpone layer.
- Smooth the remaining half of the mascarpone mixture over the lady fingers.
- Dust the top with cocoa powder, as much as you would like.
- Shave unsweetened baking chocolate with potato peeler and sprinkle on top.
- Refrigerate overnight (or at least 8 hours) and enjoy!



MAIN COURSE

Fresh Sausage and Sauerkraut

DONNA SEABURN

**Legal Administrative
Assistant, Corporate**
Cleveland, OH

INGREDIENTS:

- 2-3 pounds fresh sausage
- 1 quart sauerkraut

SAUERKRAUT SEASONING

- 1 tablespoon black pepper
- 2 teaspoons onion powder
- 2 teaspoons mushroom powder (I grind dried mushrooms in a blender for this or you can use a spice grinder if you have one)
- 1 teaspoon caraway seeds
- 1 teaspoon marjoram
- ¼ teaspoon ground bay leaf (use blender or spice grinder)

- Drain 1 qt. sauerkraut, reserving liquid. Rinse in cold water, drain, squeeze dry, and chop coarsely.
- Transfer to pot, scald with boiling water to cover and, after boiling resumes, reduce heat and cook uncovered 30 min.
- Meanwhile, place 2-3 pounds fresh sausage in shallow baking dish, add 1 c. water, and bake uncovered in pre-heated 350 degrees F oven.
- After 20 min. turn sausage over and continue baking until nicely browned.
- Add a little more water if needed, so sausage doesn't burn or stick to pan.
- Place ½ the sauerkraut in baking dish, cut the sausage into 3-4 inch pieces and place on sauerkraut, top with remaining kraut, and bake covered in 325 degrees F oven 45 min. or until sausage & sauerkraut are tender.
- In dry saucepan lightly brown 2 tablespoons flour, add ½ c. liquid from baking dish, 1 t. sugar, 1 t. MAGGI® Seasoning, and a little sauerkraut seasoning to taste.
- If you like, you might also add ¼ t. caraway seeds. Stir liquid until smooth and pour over sauerkraut.
- Toss ingredients lightly to blend with sauce and bake uncovered another 10 min.
- Switch off heat and let dish remain in oven a while longer. As with all sauerkraut dishes, this will taste even better if refrigerated overnight and warmed up the next day.
- Optional: To give the sauerkraut a nice color and added tang, add 1 tablespoon tomato paste or ketchup to the sauce. Serve with boiled potatoes. This dish was a standard at weddings and other celebrations among the peasantry of Old Poland.

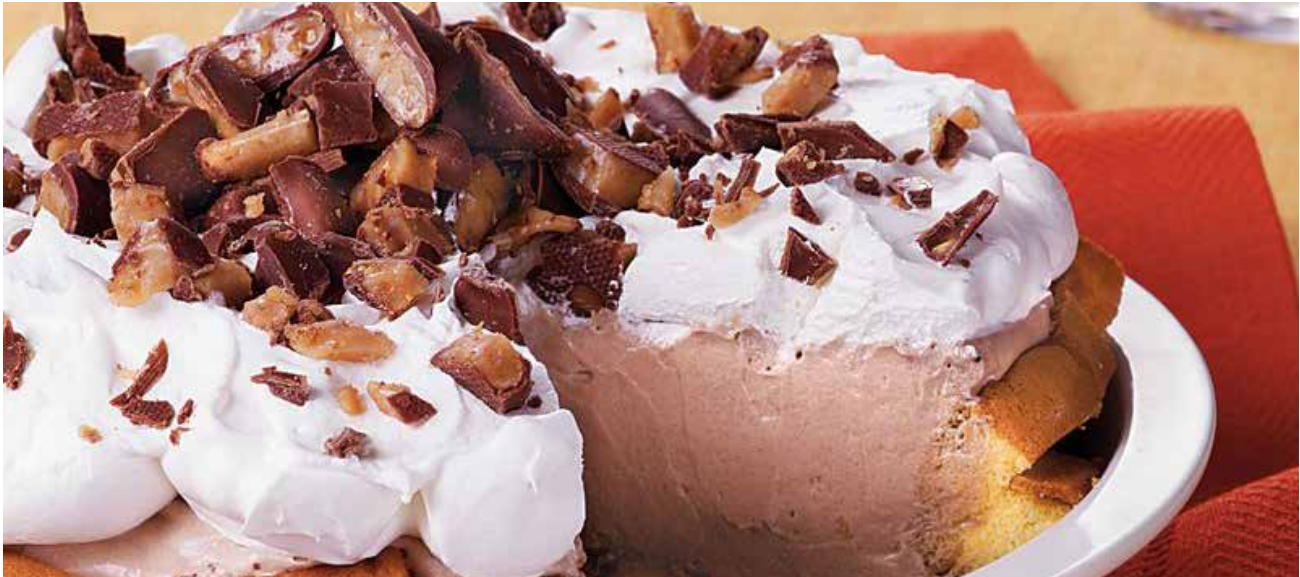


PHOTO: WWW.PILLSBURY.COM

Tiramisu Toffee Trifle Pie

DESSERT

**DEBRA
SHOEMAKER, PH.D.**

Patent Agent
Columbus, OH

*Tiramisu
made easy!*

INGREDIENTS:

- $\frac{3}{4}$ cup coffee, cooled
- 1 (10.75-ounce) frozen pound cake thawed
- 1 (8-ounce) package cream cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ cup chocolate syrup
- 1 (12-ounce) container Cool Whip®
- divided Heath® candy bars, coarsely chopped

DIRECTIONS:

- Cut cake into 14 slices, cut each in half diagonally and place triangles in bottom and up the sides of 9-inch deep-dish pie plate; drizzle with coffee.
- Beat cream cheese, sugar and chocolate syrup at medium speed until smooth; add $2\frac{1}{2}$ cups Cool Whip and mix well; spread evenly over cake; dollop with remaining Cool Whip.
- Chill 8 hours. Garnish with candy bar before serving.

BLT Deviled Eggs

SIDE DISH

JANET SPENO

Executive Assistant
Cleveland

Makes: 24 deviled eggs

INGREDIENTS:

- 1 dozen hard-boiled eggs, peeled
- ¼ cup mayonnaise
- 1 tablespoon honey mustard
- 4 strips cooked bacon, diced small
- 2 handfuls small cherry tomatoes, quartered
- 1 handful basil leaves, chopped
- Chili powder to dust

DIRECTIONS:

- Cut eggs in half lengthwise and place all the yolks in a mixing bowl. Place egg whites on a serving platter.
- Fold mayo and honey mustard into the yolks, mixing until well combined and fluffy.
- Fold in the diced bacon, tomatoes and basil (save a small amount of basil for garnish).
- Pipe or spoon yolk filling into the centers of the whites. Garnish with basil and a dusting of chili powder.

My favorite recipe to take to parties - everyone loves them. A nice twist on basic deviled eggs.





Zucchini Bread

BREAD

SHERRI TENWICK

Legal Secretary, Corporate
Cleveland, OH

DIRECTIONS:

- Add all ingredients in order and mix well.
- Pour into well-greased (or sprayed with PAM®) and floured bread pans and/or muffin pans.
- Bake at 350 degrees F for 1 hour (muffins will take less time).

INGREDIENTS:

- 3 eggs
- 1¾ cup sugar
- 1 cup cooking oil
- 2 cups zucchini, peeled and grated
- 3 teaspoons vanilla
- 3 cups flour
- 1 teaspoon salt
- ¼ teaspoon baking powder
- 1 teaspoon baking soda
- 3 teaspoons nutmeg
- 3 teaspoons cinnamon
- 1 cup chopped nuts (optional)
I use golden raisins
- 1 cup golden raisins (optional)
I use golden raisins
- 1 cup chocolate chips (optional)
I use chocolate chips

*This was one
of my mom's
recipes and one
of my favorites!*

Chocolate Chip Cookie Dough Dip

DESSERT

MEGAN THOMAS

Senior Client Services
Manager
Cleveland, OH

*My son loves
when I make this
sweet treat!*

INGREDIENTS:

- ½ cup unsalted butter, cut into small pieces
- ⅓ cup light brown sugar
- pinch of salt
- 1 teaspoon vanilla extract
- 8 ounces cream cheese
- ¾ cup powdered sugar
- 1 cup heaping semisweet mini chocolate chips
- Graham crackers or Nilla® Wafers, to serve

DIRECTIONS:

- In a small saucepan, melt the butter, brown sugar and salt over medium-low heat, stirring continuously, until the brown sugar dissolves. Remove from the heat, whisk in the vanilla extract, and set aside to cool to room temperature.
- With an electric mixer on medium speed, beat the cream cheese and powdered sugar for 1 minute, until smooth and fluffy.
- Reduce the mixer speed to low and slowly beat in the cooled butter mixture. Increase the speed to medium and beat for 1 minute. Stir in the chocolate chips.
- Transfer the dip to a serving bowl and refrigerate if not serving immediately. Remove from the refrigerator 15 to 30 minutes before serving. Serve with graham crackers or Nilla Wafers. Leftovers can be stored in the refrigerator for up to 5 days.



Crab Cakes

SIDE DISH

MARY VAN ORDER

Legal Secretary, Litigation
Cleveland, OH

When I was young, my sisters and I would spend summers with my maternal grandparents in a small fishing town called Rock Hall, Maryland.

My grandfather was a fisherman and would bring home bushels of Maryland Blue Crabs.

We would steam them and my grandmother would make the best homemade crab cakes ever!

INGREDIENTS:

- 2 tablespoons sour cream
- 1 large egg, lightly beaten
- 1 cup soft, fresh breadcrumbs
- 2 tablespoons fresh lemon juice
- 1¼ teaspoons seafood seasoning
- ¼ teaspoon freshly ground black pepper
- 1 pound fresh lump crabmeat (drained)
- 1 tablespoon butter
- 2 tablespoons olive oil

DIRECTIONS:

- Combine first 6 ingredients in a medium bowl. Gently fold in the lump crabmeat, then shape crab mixture into four 4-inch patties and chill them for 1 hour.
- Melt butter with the oil in a large pan over medium-high heat. Add chilled crab cakes and cook them for 4-6 minutes per side (or until golden brown).





Breakfast Cookies

BREAKFAST

NOEMI VILLARREAL

Legal Secretary, Corporate
Columbus, OH

INGREDIENTS:

- 2 ripe bananas (mashed)
- 1 cup old fashioned oats
- 2 packets quick oats – banana & nut with protein, banana and flax, or your favorite flavor
- 1 egg (optional)
- ½ cup mini chocolate chips

*This is one of
our favorites!*

DIRECTIONS:

- In a medium bowl add the egg, mashed bananas and oats and mix well.
- Add the chips and mix until chips are well incorporated.
- Drop by tablespoon on a baking sheet covered with wax, parchment paper or spray with PAM®.
- Bake for 12-15 minutes.
- Cookies will not spread and they are done when they are lightly brown on the edges.



Broiled Salmon

MAIN COURSE

NOEMI VILLARREAL
Legal Secretary, Corporate
Columbus, OH

*Here is a favorite
that I like to serve with
the Orzo on page 47!*

INGREDIENTS:

- 4 pieces of wild salmon fillets
- 2-3 tablespoons low-sodium soy sauce
- 1 tablespoon ground ginger
- 2 tablespoons agave (or honey)
- ½ teaspoon paprika
- 1-2 teaspoons chopped garlic

DIRECTIONS:

- In a small bowl mix the soy sauce, ginger, agave, paprika and garlic.
- Rinse and dry salmon, and place in a medium-large bowl (or a large re-sealable zipper bag); pour soy sauce mixture over salmon, making sure it's completely covered; marinate for 15-30 minutes.
- In the meantime heat broiler to high (550 degrees F), cover a baking sheet with nonstick foil, or spray with PAM®, place salmon on baking sheet and broil on middle rack for 12 min.

Orzo with Spinach and Red Pepper

MAIN COURSE

NOEMI VILLARREAL

Legal Secretary, Corporate

Columbus, OH

Here is a favorite that I like to serve with the Broiled Salmon on the previous page!

INGREDIENTS:

- 1 cup orzo (cooked as directed on box)
- ½ cup chopped red bell pepper
- ½ cup chopped onion (sweet, Vidalia, red or your favorite)
- 1-2 tablespoons olive oil
- 1-2 cups chopped fresh spinach
- season to taste with salt and pepper

DIRECTIONS:

- Cook the orzo as directed on box.
- In a large pan, heat oil on low-med heat, add pepper and onion, and sauté until onion is translucent.
- Mix in orzo and cook for 2 minutes.
- Finally add the spinach and cook until spinach is cooked through.
- Serve hot with Salmon.





PHOTO: WWW.PILLSBURY.COM

Apple Pie Cups

DESSERT

DEBBIE WEGRYN

Legal Secretary, Corporate
Cleveland, OH

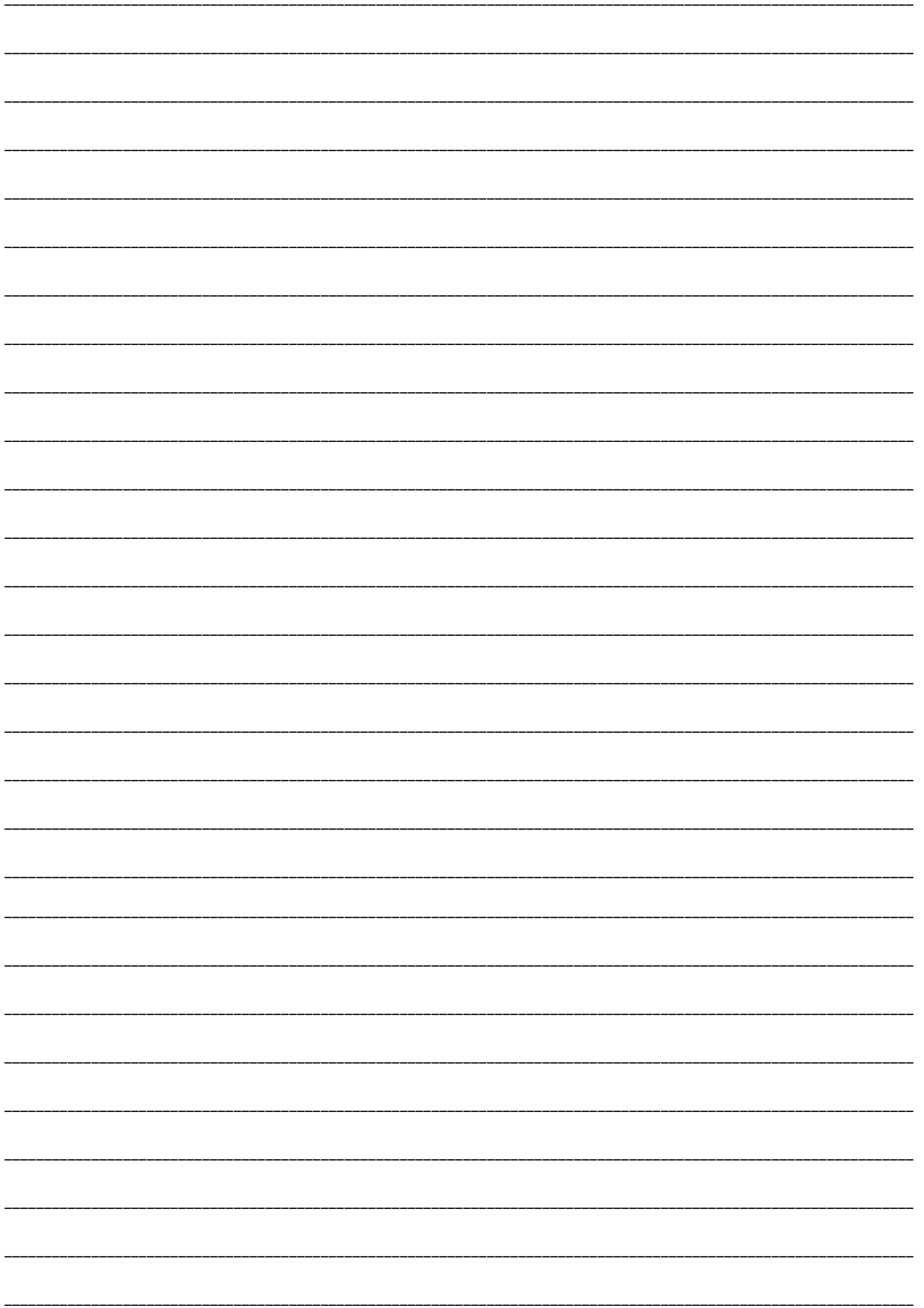
*Here's a simple recipe
with only 2 ingredients!*

INGREDIENTS:

- 1 tube (13-ounce) Pillsbury® refrigerated flaky cinnamon rolls w/icing
- 1½ cup of fruit apple pie filling coarsely chopped

DIRECTIONS:

- Heat oven to 375 degrees F; spray 8 regular size muffin cups.
- Spread dough into 8 rolls, press into and up sides of muffin cups.
- Spoon 2 tablespoons of pie filling into dough cups.
- Bake 14-18 minutes or until golden brown; cool in pan for 5 minutes.
- Transfer icing to small bowl and microwave on low (10%) for 10 seconds.
- Place rolls on platter and drizzle icing over them.



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