



Miami Merger Recipe Book

Volume 1: Appetizers, Beverages, and Side Dishes

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Recipe Disclaimer

As much as we would have loved to have made and enjoyed every one of these recipes, we didn't have the time or the staff to do so. Although we didn't test any of them, we tried to copy the ingredients and the directions as precisely as possible and share them with you in a uniform, easy-to-follow format. Still, anyone who has spent time in the kitchen knows that recipes can surprise you, even ones you've whipped together for years. To put it more formally and copy a statement we saw online, "We do not provide any assurances nor accept any responsibility or liability with regard to their originality, efficacy, quality, or safety." Having said that, we hope you enjoy trying them and that, despite our disclaimer, they all taste delicious.



The background is a vibrant red color, densely populated with white line-art icons. These icons include various kitchen items such as hearts, rolling pins, oven mitts, wine glasses, salt and pepper shakers, aprons, blenders, plates, knives, spoons, forks, and pots. The icons are scattered across the entire page, creating a busy, thematic pattern.

Appetizers and Snacks



Miami University Granola

Ingredients

- 6 cups oats
- 1 cup coconut
- 1 cup Grape Nuts or Wheat Germ
- $\frac{3}{4}$ cup nuts (pecans, almonds, cashews, walnuts)
- $\frac{1}{2}$ cup sunflower seeds, optional
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup cooking oil
- $\frac{1}{2}$ cup honey
- $\frac{1}{2}$ cup water
- $1\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ tsp. vanilla
- 1 cup raisins, optional

Instructions

1. Preheat oven to 300-350°F. (I baked it at 325 degrees.)
2. Combine first five ingredients.
3. Combine other ingredients. Pour over cereal mixture. Mix to coat well.
4. Spread on greased baking sheets.
5. Bake in 300-350°F oven for 30 minutes, stirring frequently. Cool.
6. Add raisins. Store in airtight container.



“This recipe was given to me by the cooks in South Quad in 1980. We have been making it ever since.”

Brenda Walsh '80 and Edward Walsh '80

Miami Merger Tailgate Chestnut Meatballs

Ingredients

- 2 cups plain bread crumbs
- 2 eggs
- 1 tbsp. soy sauce
- ½ tsp. garlic salt
- ½ tsp. onion powder
- ½ pound of ground round
- ½ pound bulk pork sausage (regular)
- 1 can of finely chopped and drained water chestnuts

Instructions

1. Preheat oven to 350°F.
2. Combine bread crumbs, eggs, soy sauce, and seasonings.
3. Add meats and water chestnuts.
4. Mix well and form into 1 inch meatballs.
5. Bake in the 350°F oven for 20 minutes.
6. 6. Can be frozen before baking – add 5 to 10 minutes to baking time.

“Enjoy at your favorite Miami Merger tailgate party!”

*Vera Jannazo Brewer '72 and
Mike Brewer '72*



Garlic Dip

Ingredients

- 1 carton small curd cottage cheese
- 1 cup sour cream
- 1 cup mayonnaise
- 1 small can of diced mild green chilis
- 1 small can of diced black olives
- 1 bunch of green onion green tops chopped
- 1 large seeded tomato diced
- 6 cloves minced garlic

Instructions

1. Mix all ingredients together and serve with toasted pita chips.



“Recipe my father loved.”

Betsy Snow '76 and Peter Snow '76

Patty's Pimento Cheese Spread

Ingredients

- 1½ cups mayonnaise
- 2 4-ounce jars drained pimento
- 1 medium onion (grated and drained on a paper towel)
- ¼ tsp. red pepper flakes
- 2-3 good shakes of hot sauce (or more)
- 1 cup chopped pecans, toasted in 350°F oven for 8-10 minutes (stirring halfway)
- 8 ounces finely shredded sharp cheddar cheese
- 8 ounces coarse shredded cheddar

Optional Ingredients

- diced celery (½cup)
- 1 jar of palm (sliced)
- 1-2 tsp. Nature's Seasoning

Instructions

1. In a large bowl, combine mayonnaise, pimentos, onion, red pepper flakes, and hot sauce. Set aside.
2. Combine nuts and cheeses. Then add the dressing. Taste and adjust seasonings.
3. Can refrigerate for up to 1 week. Serve with celery sticks, crackers, on a grilled cheese sandwich, or in macaroni and cheese. Delicious.



"This was served as a snack at the Naples Bridge Center. It was so popular that Patty Hermansen, our hospitality chairman, copied it for the whole club. She adapted it from a recipe in Southern Living magazine."

Betsy King Bunting '67 and Jim Bunting '67

Denver Omelet Quiche

Ingredients

- pie crust (bottom)
- 2 tbsp. butter
- ½ cup diced red pepper
- ½ cup diced green pepper
- 1 cup half-and-half
- 4 eggs
- ¼ tsp. garlic powder
- 1 cup diced ham
- 2 cups shredded cheddar

Instructions

1. Preheat oven to 375°F.
2. Sauté butter and peppers.
3. Whisk half-and-half and eggs.
4. Add garlic, ham, cheese, peppers.
5. Bake 45 minutes.



Janice Elliott '78 and Ronald Elliott '78

Bacon Corn Chowder

Ingredients

- ½ gallon of half-and-half
- 1 package of bacon
- 2 cans of corn
- 1 can of cream of chicken condensed soup
- 1 cup of carrots
- 1 russet potato
- 1 pound of ground beef
- ¼ cup of flour
- ½ cup of onions
- ½ cup of bell peppers
- (thyme, rosemary, salt, pepper)



“We love making soups and stews in the winter months, and this one was definitely a winner!”

Maria Page '13 and Billy Page '13

Instructions

1. In Crock-Pot, mix half-and-half, drained corn, and cream of chicken.
2. Sauté onions and peppers until tender. Add it in.
3. Brown ground beef, drain grease, add it in.
4. Cook bacon in skillet, add it in INCLUDING the grease.
5. Chop the carrots, add it in.
6. Cube the potato, add it in.
7. Add in roughly 1 tbsp. thyme, rosemary, salt and pepper.
8. Add flour and whisk until dissolved.
9. Let the Crock-Pot make your house smell like bacon!
10. After a few hours (any time after the base is warm, but the longer the better the flavor), whisk any floating flour clumps and add additional seasonings to taste.

Crock-Pot Sausage Cheese Dip

Ingredients

- 1 pound Bob Evans Original Pork Sausage
- 1 8-ounce block of Velveeta
- 1 10-ounce can Rotel Original
- Tostitos chips

“This is one of our favorite appetizers, and we take it to any get together with friends! It's so good and hard to step away!”

Meg Lennen '07 and Kyle Lennen '06



Instructions

1. Brown sausage until cooked. Drain fat from sausage.
2. Cut Velveeta cheese block into 1-inch cubes.
3. Add sausage, cubed Velveeta cheese, and Rotel to small/appetizer Crock-Pot. Mix contents together and set to low for 1-2 hours. Stir occasionally.
4. Enjoy with chips!

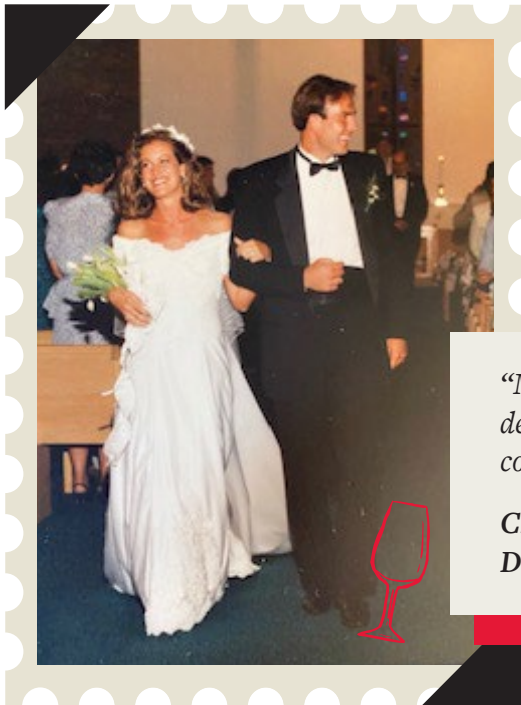
Baked Three-Cheese Onion Dip with Chive and Pepperoncini

Ingredients

- 2 tbsp. vegetable oil
- 1 medium onion, finely chopped
- Kosher salt
- 8 ounces cream cheese, room temperature
- ½ cup mayonnaise
- 2 tsp. cornstarch
- 4 ounces sharp white cheddar, coarsely grated (about 1 cup), divided
- 2 ounces Monterey Jack, coarsely grated (about ½ cup), divided
- Freshly ground black pepper
- 2 tbsp. finely chopped chives
- 2 tbsp. finely chopped pepperoncini
- crackers and/or tortilla chips (for serving)

Instructions

1. Preheat oven to 375°.
2. Heat oil in a medium skillet over medium heat. Cook onion, stirring occasionally, until golden brown and softened, 8-10 minutes; season with salt. Let cool.
3. Pulse cream cheese and mayonnaise in a food processor until smooth.
4. Toss cornstarch, ¾ cup cheddar, and ¼ cup Monterey Jack in a medium bowl to coat cheese.
5. Mix in cream cheese mixture and cooked onion; season with salt and pepper.
6. Scrape into a 1-quart baking dish and top with remaining cheddar and Monterey Jack.
7. Bake dip until golden and bubbling, 20-25 minutes.
8. Let dip cool 5 minutes, then top with chives and pepperoncini.
9. Serve with crackers.



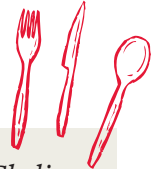
“My family has always enjoyed a really delicious onion dip and queso. This is a perfect combination that is incredible!”

*Christine Van Dusen-DiFabio '90 and
Darrell DiFabio '88*

Skyline Chili Dip

Ingredients

- 8-ounce package cream cheese softened
- 1 can Skyline Chili
- Finely shredded cheese



“One of our first dates was to the original Skyline in Cincinnati where Gary is from. (I’m from Illinois so this chili was “different” to say the least!) I loved it and so do our two girls, their husbands, and now we’re bringing our granddaughters up on Skyline! The 9-month-old is starting with the cheese, but the 7-year-old can eat three Coneys (no onions, no mustard). We discovered the dip recipe about 10 years ago, and it’s been a big hit! Love and Honor!!!”

Cynthia Schafer '74 and Gary Schafer '73

Instructions

1. Preheat oven to 350°F.
2. Spread cream cheese on bottom of 9x13 baking dish.
3. Spread chili on top of cream cheese.
4. At this point onions/beans can also be added.
5. Top with cheese.
6. Bake for 15-20 minutes or until cheese is melted and dip heated through.
7. Serve with favorite taco chips or scoops.

Tortilla Wedges

Ingredients

- 8 ounces of cream cheese
- ½ cup sour cream
- 1 4¼-ounce can diced green chilies
- ½ cup sliced green onions
- 1 tbsp. minced jalapeño peppers (optional)
- 10 flour tortillas (6-8 inch)
- favorite salsa



“Is frequently requested by family and friends. Easy to make, vegetarian friendly, and great year-round!”

Elizabeth Cunningham '88 and Andy Cunningham '88

Instructions

1. Combine cream cheese and sour cream. Mix well.
2. Add drained chilies, onions, and jalapeños (optional).
3. Separate tortillas into 2 stacks of 5 each with top and bottom of each stack selected to be the most round/best cover. Spread mixture (about ¼ cup per round) and stack as you go. You will end with 5th tortilla as lid.
4. If leftover dip, slip additional between layers to make fairly even.
5. Wrap in foil or plastic wrap and chill at least 1 hour. Once chilled, slice each stack into 18 wedges. Arrange in pinwheel fashion around a cup of salsa. Makes 36 appetizer servings.

Sombrero Dip

Ingredients

- 1 pound ground beef
- ½ cup chopped onion
- ½ cup ketchup
- 3 tsp. chili powder
- ½ tsp. salt
- 1 16-ounce can Brooks Chili Beans with liquid
- 1 cup shredded cheese
- ½ cup chopped stuffed green olives
- ½ cup chopped onion

Instructions

1. Brown meat and ½ cup chopped onion in skillet.
2. Stir in ketchup, chili powder, and salt.
3. Push meat to the side and add beans, heating them through and mashing (potato masher works well). Stir beans in with meat and heat through.
4. Put in 2-quart dish and garnish with cheese, olives, and ½ cup chopped onion.
5. Serve hot as dip with larger Fritos corn chips or use as a spread for tostadas.



“I’ve had this recipe since 1975, the year I graduated. It came from a teacher I worked with my first year teaching music in Middletown, Ohio. Men especially love this appetizer since it’s so hearty! It’s been a hit all these years, and I still make it for special occasions.”

Bonnie Brenner ’75 and John Brenner ’75

Green Chili Artichoke Dip

Ingredients

- 12 ounces of Monterey Jack cheese, grated
- 1 can artichoke hearts, chopped
- ½ cup mayonnaise
- ½ cup grated Parmesan cheese
- 2 small cans green chilis, chopped
- grated cheddar cheese

Instructions

1. Preheat oven to 350°F.
2. Mix ingredients together, except cheddar cheese, in ovenproof dish.
3. Sprinkle with cheddar cheese.
4. Bake for 30 minutes.
5. Use dip with corn chips or veggies.



“Favorite recipe I have served for 40+ years ... a hit in Colorado and very easy to prepare.”

Mindy Mahler ’73 and Mark Mahler ’74

Stuffed Mushrooms

Ingredients

- 18 whole, fresh white button or Baby Bella mushrooms
- olive oil for sautéing
- 3 cloves minced garlic
- 8 ounces softened cream cheese
- ¼ cup grated Parmesan
- ¼ tsp. cayenne pepper
- ¼ tsp. onion powder
- ground pepper to taste

Instructions

1. Preheat oven to 350°F.
2. Clean mushrooms and remove stems. Dice the stems.
3. Sauté garlic and a small handful of the stems in olive oil.
4. When the moisture is gone, add the cheeses and spices.
5. Slightly lower the heat and stir until smooth.
6. Fill each mushroom cap with a heaping spoonful of cheese mixture.
7. Bake for 20 minutes.



“We always make this when we host on the holidays. It’s a big hit with our families!”

Emma Moore '14 and Lucas Moore '15



Pumpkin Soup

Ingredients

- 32 ounces of chicken broth (low sodium if available)
- 3 cups cubed, peeled pumpkin (or butternut squash)
- 1 cup thinly sliced onion
- 1½ tsp. salt
- ½ tsp. dried thyme
- 5 peppercorns
- ½ cup of cream, warmed
- 1 tsp. finely chopped fresh parsley

Instructions

1. Bring all ingredients except cream and parsley to a boil in a soup pot or Dutch oven. Reduce heat and simmer uncovered for 20 minutes. Remove ½ cup of pumpkin with a slotted spoon and reserve. Simmer remaining soup uncovered for another 20 minutes.
2. Puree the soup mixture. An immersion blender is best used for this step because you can puree the soup directly in the pot. You can also use a blender or food processor, adding ½ of the mixture at a time, carefully, as it will be very hot.
3. Return the mixture to the pot if not already in the pot. Simmer until hot. If you are not ready to serve the soup, you can leave it on the stove or refrigerate it.
4. When ready to serve, heat the soup until it is hot, then stir in the warm cream and garnish with parsley.



“I have made this recipe many times for Thanksgiving. Often, I multiply the recipe and freeze the soup (without the cream and parsley). Also, do NOT use a typical Halloween pumpkin! Butternut squash or an heirloom pumpkin is the tastier choice.”

Jeanne Modra Weill '74 and Jim Weill '73

Sausage Bread

Ingredients

- 1 box Pillsbury Hot Roll Mix
- 1 pound sausage
- 1 medium onion
- ¼ cup Parmesan cheese
- ¼ cup mozzarella cheese
- 2 eggs slightly beaten
- ¼ tsp. Tabasco
- 2 tbsp. parsley
- salt to taste

Instructions

1. Preheat oven to 400°F.
2. Follow directions on the Pillsbury box to make the dough. While the dough is rising, brown the sausage and onion, drain fat. Add to the sausage mixture: Parmesan cheese, mozzarella cheese, eggs, Tabasco, parsley, and salt.
3. Roll dough in a long rectangle. Spread sausage mixture over the dough, getting as close to the edges as possible. Roll dough length-wise and seal the edges. Form into crescent.
4. Bake at 400°F for 20 minutes.



“Great for breakfast, brunch, tailgate, or any party.”

Joyce Brooks '85 and Clark Brooks '84

Buffalo Chicken Dip

Ingredients

- 8 ounces softened cream cheese
- 2 cups shredded, cooked chicken breast
- $\frac{2}{3}$ cup Frank's Buffalo Hot Sauce
- $\frac{2}{3}$ cup Marzetti's Blue Cheese Dressing
- $\frac{1}{2}$ cup ranch dressing
- 1 cup shredded cheddar cheese

Instructions

1. Preheat oven to 350°F.
2. Combine all ingredients.
3. Put in 8x8 pan or pie plate or casserole dish.
4. Bake for 20 minutes until bubbly!



*“Serve with celery and Fritos Scoops.
Delicious. A favorite often asked for.”*

*Judy Leatherman '81 and
Tom Leatherman '81*

Silver Dollar Sliders

Ingredients

- 4-5 pounds ground beef
- ½ cup bread crumbs
- 1 cup milk
- 2 eggs
- ½ bottle of barbecue sauce
- 2 cups beef broth
- ½ bottle chili sauce
- ½ cup grape jelly
- 9x12 baking dish



Instructions

1. Preheat oven to 350°F.
2. Combine beef, bread crumbs, milk, and eggs. Make them into small patties and fry them up.
3. Combine barbecue sauce, broth, chili sauce, and jelly in a sauce pan and heat to boiling.
4. Put patties in baking dish and pour sauce over patties.
5. Bake for 1 hour at 350°F.
6. Serve on slider buns.

“We made this recipe the night before hosting a big party and ended up having too much fun making them with beverages. We were so sick the next day for the party that we could hardly eat or drink anything so now we call them Drunk Sliders.”

Kary Brigger '01 and Mike Brigger '01

Dorito Dip

Ingredients

- 1 24-ounce cottage cheese
- 2 tomatoes diced
- 2 avocados diced
- ½ can corn drained
- 2 green onions
- ½ tsp. garlic powder
- salt and pepper to taste

Instructions

1. Spoon cottage cheese into medium bowl.
2. Fold in remaining ingredients until well combined.
3. Serve with Doritos.



“Great, quick happy hour snack!”

Laurie Kempf '78 and Rich Kempf '78

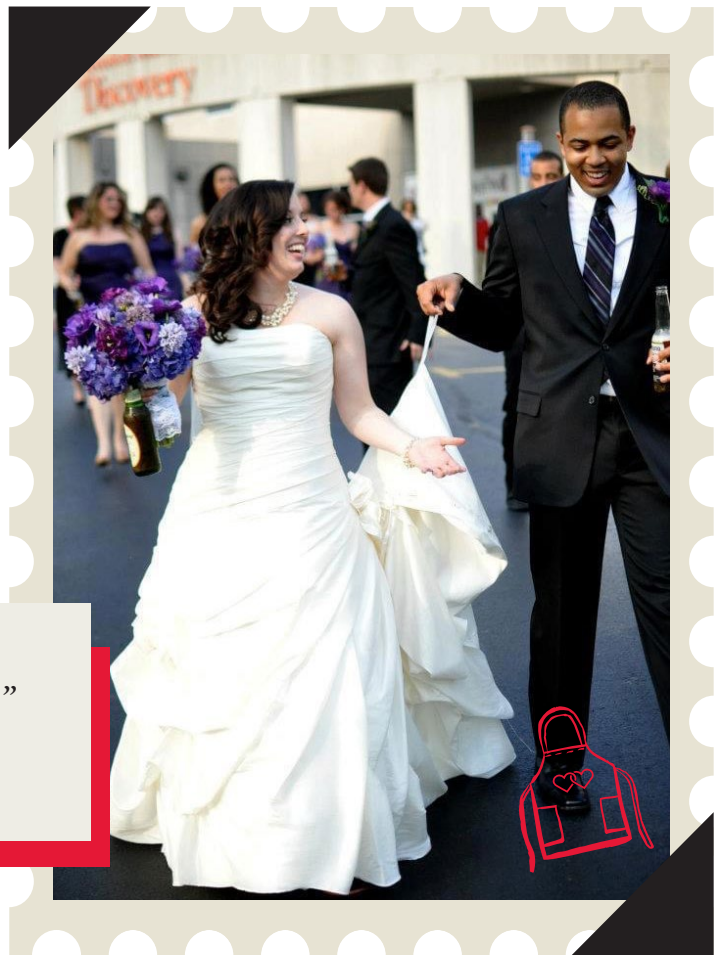
Pimento Cheese Dip

Ingredients

- 1 jar (5 ounces) diced pimentos or roasted red peppers
- 2 pounds sharp shredded cheese (Sharp white cheddar is the norm, but any will work.)
- 1 cup mayonnaise
- ½ bar cream cheese, softened
- 2 tbsp. red wine vinegar
- Salt, pepper, and hot sauce to taste

Instructions

1. Mix all ingredients (a food processor is helpful). Let chill for at least 1 hour. Serve with Triscuits or cracker of your choice.



“My Great-Gramma Smith made this every time we visited her in Cincinnati.”

*Carrie Chambers '05 and
Anthony Chambers '17*

Delicious and Healthy Greek Dip

Ingredients

- one tub of any flavor hummus
- ½ cup diced cucumber
- ½ cup diced tomato
- ⅓ cup diced green onion
- ⅓ cup sliced black or Greek olives
- ½-⅔ cup crumbled feta cheese
- 1 tsp. oregano
- pita chips, pretzel slims, or veggies

Instructions

1. Spread hummus in a Pyrex pie plate and layer ingredients evenly in order on top. Serve with pita chips, pretzel slims, or carrots and celery.



“This dip is so easy to make, is a crowd pleaser, and very healthy! Can also be made a day ahead and refrigerated. Enjoy!”

*Kathleen Gruner Curry '91 and
Todd Curry '91*



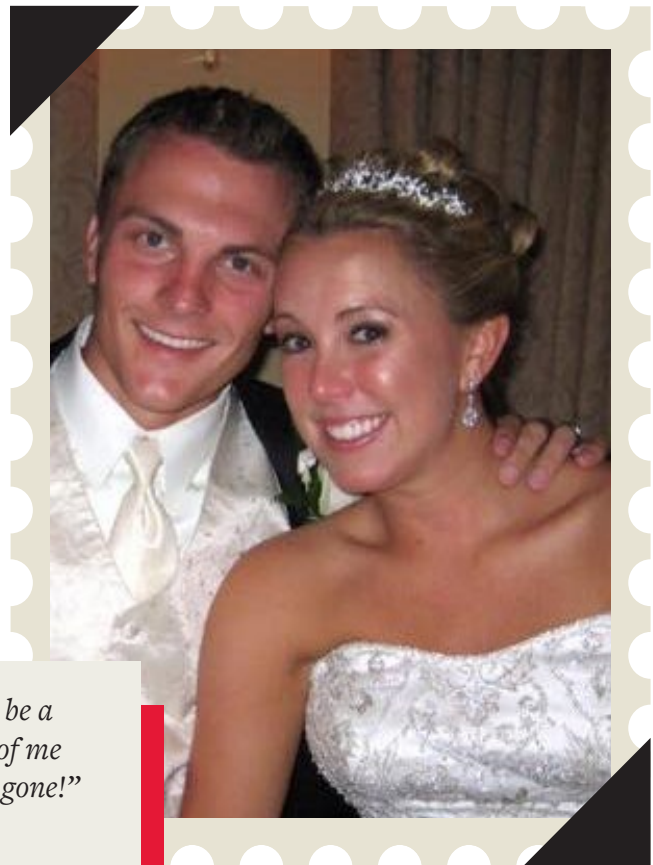
Cucumber Sandwiches

Ingredients

- a loaf of pumpernickel bread cut into squares/rectangles
- 1 English cucumber – sliced
- 1 Hidden Valley Ranch Packet
- 1 8-ounce package of light cream cheese/Neufchatel – room temperature
- dried dill

Instructions

1. Mix the packet of Hidden Valley Ranch with the package of cream cheese. Spread cream cheese onto pumpernickel bread. Top with a slice of cucumber and a sprinkle of dried dill. Enjoy!



“This is a SUPER EASY appetizer that will be a hit at every get together. It’s now requested of me for every party I go to, and they are always gone!”

Kelly Coate '04 and Brian Coate '02

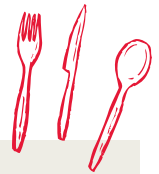
Gambas al Ajillo (Spanish garlic shrimp)

Ingredients

- ¼ cup olive oil
- 20 garlic cloves, thinly sliced
- 20 large shrimp, peeled, deveined
- 1 tsp. red pepper flakes
- 1 tsp. smoked paprika
- 2 tsp. brandy
- kosher salt
- finely chopped parsley (for serving)

Instructions

1. Heat oil in a large skillet over medium-high heat until hot but not smoking. Add garlic and cook, stirring constantly to keep from burning, until golden, about 1 minute.
2. Add shrimp, paprika, and red pepper flakes to skillet and cook, tossing constantly, until shrimp are cooked through, about 2 minutes.
3. Add brandy and cook, continuing to toss constantly, 1 minute; season with salt.
4. Serve in a shallow bowl with crusty bread.



“Katie and I had the opportunity to honeymoon in Spain and Portugal. On our first night in Barcelona, we sat down in a small, unassuming tapas restaurant and had this spectacular dish. Now we recreate it at home for us and our two kids to remember the journey that brought us here.”

Katie Murphy '12 and Kevin Murphy '11

Avocado Feta Salad

Ingredients

- 2 plum tomatoes, chopped
- 1 ripe avocado – peeled, pitted, and chopped
- ¼ cup finely chopped red onion
- 1 clove garlic, minced
- 1 tbsp. olive oil
- 1 tbsp. red or white wine vinegar
- 4 ounces crumbled feta cheese

Instructions

1. In a bowl, gently stir together tomatoes, avocados, onion, and garlic.
2. Gently stir in olive oil and vinegar. Then stir in feta.
3. Cover, and chill for 2 to 6 hours.
4. Serve with chips, crackers.



*Kirsten Jakmas Kuykendoll '00 and
Dustin Kuykendoll '01*

Pizza Chips

Ingredients

- 2 cups shredded mozzarella cheese
- 1 tsp. dried basil
- 1 tsp. dried oregano
- 1 tsp. garlic powder
- ½ cup mini pepperoni slices
- salt, to taste
- pepper, to taste
- marinara sauce, to serve

Instructions

1. Preheat oven to 350°F (180°C).
2. In a medium-sized mixing bowl, combine mozzarella cheese, basil, oregano, garlic powder, salt, and pepper.
3. Spoon cheese mixture into a greased mini muffin tin. Top with pepperoni.
4. Bake for 5-8 minutes or until cheese is melted and edges are slightly brown.
5. Cool for 10 minutes.
6. Serve with marinara sauce, if desired.



Krissy Bruewer '04 and James Bruewer '04

Seared Foie Gras with Blueberry Gastrique

Ingredients

- 4 foie gras medallions (although the recipe is easily scalable to 12 or more)
- sliced brioche sandwich bread, cut into disks
- 1 cup fresh blueberries
- ¼ cup water
- ¼ cup sugar
- 2 tsp. fresh lemon juice
- ½ cup maple syrup (preferably amber)
- baby mint leaves

Instructions

1. Obtain medallions of foie (easily found on Hudson Valley Farms' or D'Artagnan's websites). They will arrive frozen. Thaw them unpackaged in the refrigerator overnight on a metal pan, covered with plastic wrap.
2. Make the blueberry gastrique:
3. Heat the blueberries with the sugar and water, stirring frequently until reduced and syrupy. Let cool, then stir in the fresh lemon juice.
4. Lightly toast circles of brioche bread. Put aside.
5. Score the foie medallions, crosshatching with a sharp knife. Line them up on the cold pan.
6. Pre-assemble the serving plates: Pour a measure of maple syrup onto the plates, then place the brioche disks in the center.
7. 2With a kitchen torch, toast the foie gras medallions until they are brown and caramelized, flip them, and repeat (albeit more lightly) on the reverse. Caution: Do not spend too much time on each one; you will melt the foie. Instead, lightly skip from one to the other until all are seared on one side, then flip, and finish as above.
8. Finish the plating: Place a slice of seared foie gras on each brioche disk, then top each with a small drizzle of the blueberry gastrique.
9. Garnish with baby mint or basil leaves.
10. 5. Serve immediately, while the foie gras is warm.



"This is the easiest way to knock out a crowd!"

Cindy Bishop '81 and Larry Bishop '81

No Bake Energy Bites

Ingredients

- 1 cup (dry) oats (not instant)
- $\frac{2}{3}$ cup toasted unsalted pecan pieces
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup ground flaxseed
- $\frac{1}{2}$ cup chocolate chips
- $\frac{1}{3}$ cup honey
- 1 tbsp. chia seeds
- 1 tsp. vanilla extract

Instructions

1. Mix ingredients together.
2. Chill.
3. Roll small amounts into bite-sized balls.



Nicole Landreville '17 and Emory Landreville '18

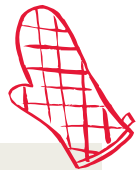
Olive Tarts

Ingredients

- 2 cups shredded cheddar cheese
- 1 stick margarine
- 1 cup flour
- 1 tsp. paprika
- jar of whole stuffed Manzanilla (green) olives

Instructions

1. Mix together first four ingredients.
2. Take a small ball of the mixture and press it around an olive until it forms a ball.
3. Put on cookie sheet to freeze.
4. Take out of freezer when ready and bake at 400°F for 15 minutes.
5. May store in freezer indefinitely.



"Our Miami friends always request I bring these to our Miami gatherings!"

Peggy Landes '74 and Chuck Landes '74

Skyline Chili Dip

Ingredients

- 8 ounces cream cheese, softened
- 8-12 ounces Cincinnati-style chili, warmed slightly
- 1-1½ cups shredded cheddar cheese

Instructions

1. Preheat oven to 375°F.
2. Spread cream cheese in an 8- or 9-inch pie pan in an even layer.
3. Top with chili and bake 10 minutes.
4. Remove from oven and top with cheese.
5. Bake 5-8 minutes, until melted.
6. Let stand for 5 minutes or so, then serve with tortilla chips or Fritos.



“This is our go-to dip for any party!”

Kristi Earley '13 and Connor Earley '13



Texas Caviar

Ingredients

Marinade Dressing:

- ½ cup salad oil
 - ¾ cup apple cider vinegar
 - ½ tsp. salt
 - ½ tsp. pepper
 - 1 cup sugar
 - 1 tbsp. water
-
- 1 can pinto beans
 - 1 can black-eyed peas
 - 1 can kidney beans
 - 1 can white corn (shoepeg)
 - 1 can chopped green chilis
-
- 1 jar diced pimentos
 - 1 cup green peppers
 - 1 small onion
 - 1 cup celery
 - cooled marinade dressing

Instructions

1. Bring first 6 ingredients (marinade dressing) to a boil and stir until dissolved. Let it cool completely. Set aside.
2. Drain and combine next 5 ingredient.
3. Add remaining ingredients and cooled dressing.
4. Refrigerate and let it marinade for 24 hours.
5. Keeps in refrigerator for 2 months.



“I received this recipe from my good friend Laura Koestner Huggett ’76. We continue to get together 45 years since graduation, having just spent time last fall with her husband and her, as well as Jane Kemmerer Ridall ’77 and her husband.”

Leigh Ann Clark ’77 and Marty Clark ’77

Texas Jalapeño Ranch Dip

Ingredients

- 1 cup of buttermilk
- ½ cup of mayonnaise
- ½ cup sour cream
- 1 package of dry buttermilk ranch dressing
- 2 medium-size jalapeños, seeds and all
- 1 bundle of fresh cilantro

Instructions

1. Combine everything in a blender and push the button!

A Couple of Notes:

- Add chopped avocados right before serving.
- Serve with chips, vegetables, crackers.
- If you don't do spicy, don't add the jalapeño seeds.
- It thickens so make it in advance and refrigerate.
- Double this recipe – it goes fast!
- Leftovers, if you have them, go great on baked potatoes or as a dressing on sandwiches.



“Seems so simple, but this is one of my most requested recipes.”

Linda Reagan '78 and Alan Reagan '78

Jalapeño-Ranch Dip

Ingredients

- 1 jalapeño
- 1 bunch of fresh cilantro
- 2 cloves garlic
- 1 packet ranch powder
- 16 ounces sour cream
- 1 tbsp. lime juice
- Optional: 2 tbsp. milk

Instructions

1. Remove stem and seeds from jalapeño.
2. Trim stems from cilantro bunch.
3. Add all ingredients to blender and combine.
4. If a thinner dip is preferred, add 2 tbsp. of milk, one at a time, to thin mixture.
5. Refrigerate and serve when ready with tortilla chips.



“We enjoy taking this dip on trips to Lake Cumberland or serving at family gatherings!”

Lindsey Cole '17 and Jonathan Cole '16

Air-Fried Buffalo Chicken Wings

Ingredients

Buffalo Sauce - Simmer in small pot

- ¼ cup hot sauce – Frank’s
- 4 tbsp. butter
- 1 tsp. Worcestershire sauce
- ¼ teaspoon garlic powder

- 2½ pounds chicken wings – split into legs / flats
- salt and pepper to taste
- 1 tbsp. baking powder

Instructions

1. Rinse and pat wings dry. Sprinkle with salt, pepper, and baking powder.
2. Place wings in single layer on air-fryer racks. Air fry at 380°F for 17 minutes.
3. Flip wings over and switch rack positions and air fry for an additional 17 minutes.
4. Toss wings in buffalo sauce.
5. Serve with blue cheese or ranch dip if desired. Enjoy!



“Depending on the amount of heat you like, you can adjust the amount of hot sauce. These wings are sooo crispy and good!”

M. Beth Davis '07 and James Davis '89



Beef Sliders

Ingredients

- 1 pound ground beef
- provolone cheese
- onion
- Hawaiian rolls
- butter

Instructions

1. Preheat the oven to 350°F. Press your ground beef flat until it's as thin as possible onto a cookie sheet. It should cover most of the cookie sheet.
2. Bake for 6-8 minutes until browned.
3. Meanwhile thinly slice and sauté your onion, until caramelized.
4. Cut your entire package of Hawaiian rolls in half to make the top and bottom section of your buns.
5. Add the browned meat to the bottom section of buns.
6. Top with provolone and onion.
7. Add the top section of your buns and brush on melted butter.
8. Put your sliders back in the oven for 2-3 minutes until cheese is melted and buns are browned.
9. Enjoy!



“This is our go-to recipe for Super Bowl Parties or Pot Lucks!”

Madison Shafer '16 and Andrew Shafer '16

Bacon-Wrapped Water Chestnuts

Ingredients

- 2 cans water chestnuts – whole
- soy sauce
- brown sugar (about $\frac{3}{4}$ cup)
- sugar (about $\frac{3}{4}$ cup)
- 1 package of bacon – (center cut is the best). Cut bacon in half.



Megan Cooke Sindelar '93 and Gary Sindelar '93

Instructions

1. Preheat oven to 350°F.
2. Marinate water chestnuts in soy sauce (optional to add grated lemon or orange zest to soy sauce) for a few hours or overnight.
3. Drain and wrap each water chestnut in half strip of bacon and secure with toothpick.
4. Firmly press each chestnut into mixture of half brown sugar/half sugar – thoroughly covering all sides as much as possible.
5. Place on foil-covered baking sheet.
6. Place in 350 degree oven for about 30 minutes – flip halfway through.
7. Finish by putting under the broiler very briefly at very end (1-2 minutes) just until bacon is crispy.

Crabbies

Ingredients

- 1 stick butter
- 1 jar Old English Cheese Spread
- 1½ tsp. mayonnaise
- ½ tsp. garlic powder
- ½ tsp. season salt
- 1 can crab meat
- 6 English muffins



Instructions

1. Stir ingredients together.
2. Split English muffins into halves. Spread ingredients on English muffins. Cut English muffins into 4 pieces.
3. Freeze slices on cookie sheet. When frozen put in freezer zip lock bags.
4. When ready to use, broil 5 minutes or until golden brown.

“This is a crowd pleaser! It is a great appetizer to keep in the freezer and pull out when unexpected company arrives!”

Elizabeth Cunningham '88 and Andy Cunningham '88

Easy Salsa

Ingredients

- 3 cans Rotel tomatoes
- 1 can black beans
- 1 bunch of green onions
- ¼ onion
- 1 cup frozen corn
- 1 tbsp. cooking oil of your choice
- 1 tbsp. garlic salt
- 2 limes

Instructions

1. Rinse and drain black beans.
2. Slice up green onions, dice about ¼ onion.
3. Mix everything together and squeeze in the lime.
4. Serve with tortilla chips. Enjoy!



“Super easy recipe that makes enough for a crowd. Made this a lot when we first got married – my husband loves it and still requests it.”

Meghan Southworth '05 and Nicholas Southworth '06



Apricots with Goat Cheese and Almonds

Ingredients

- 4 ounces of fresh goat cheese, at room temperature
- about 2 tsp. milk
- 2 tbsp. of finely chopped basil
- 40 dried apricots, preferable Blenheim
- 40 almonds, preferably Marcona
- 2 tsp. honey

Instructions

1. Mix together cheese and milk and basil until spreadable and smooth. May add more milk if it seems too thick.
2. Spread a heaping $\frac{1}{4}$ tsp. of cheese mixture on the top of each apricot and top each with an almond.
3. Drizzle with honey. These may be made a day ahead but wait to drizzle the honey until just before serving. Best served at room temperature.



“Lovely complement to strawberries dipped in chocolate for a Valentine treat.”

Nancy Joe Shaw '66 and Walter Joe Shaw '64

White Chocolate Popcorn

Ingredients

- 2 bags microwave popcorn popped (use Orville Redenbacher's Natural, Simply Salted)
- 2 tbsp. Crisco Shortening
- 1 12-ounce bag white chocolate chips



“Quick and easy ... traditionally make it for Valentine’s Day and Christmas.”

Roxanne Cox Welsh '72 and Randall Welsh '74

Instructions

1. Melt white chocolate chips and Crisco together in microwave, slowly. (1 minute, then stir; 15 seconds, stir; then another 15 seconds/should be completely melted at this point.)
2. Drizzle melted chocolate over popcorn in large bowl.
3. Mix to coat popcorn. Spread over waxed paper to cool.
4. When cool, break apart and package ... or eat. Yummy!

Merger Meatballs

Ingredients

- ½ pound ground pork
- ½ pound cheddar brats
- 1 egg
- ½ cup garlic cheese croutons (crushed)
- 2 tbsp. chopped onion
- barbecue sauce (Montgomery Inn, Sweet Baby Rays, etc.)
- pretzel sticks



“Any ½ pound meat combination will work – varying flavors work best.”

Diane Barrow '86 and Terry Barrow '85

Instructions

1. Preheat oven to 375°F.
2. Mix pork, brats (remove meat from casing), egg, croutons, and chopped onion in large bowl.
3. Spoon out in teaspoon or desired size and roll in palm of hands to round them.
4. Place on rack in pan and cook for 15-20 minutes.
5. Put meatballs in bowl and pour on barbecue sauce to desired amount to cover. (We put in Crock-Pot on warm.) Pretzel sticks used to serve.

Harissa-Roasted Eggplant With Fried Capers

Ingredients

- 6 garlic cloves
- 1/3 cup harissa paste, preferably hot
- 6 tbsp. drained capers, divided
- 3/4 cup plus 1 tbsp. extra-virgin olive oil
- kosher salt, freshly ground pepper
- 4 medium Japanese eggplants or 2 large globe eggplants (about 2 pounds), halved lengthwise
- 2 tbsp. cherry or other fruit preserves
- 1 cup plain whole-milk Greek yogurt
- zest and juice of 1 lemon
- 3 tbsp. coarsely chopped dill

Instructions

1. Place a rack in lower third of oven; preheat to 425°F.
2. Blend garlic, harissa, 4 tbsp. capers, and 3/4 cup oil in a blender until a loose paste forms; season with salt and pepper.
3. Transfer 1/4 cup paste to a small bowl and set aside.
4. Score cut sides of eggplant flesh in a crosshatch pattern, being sure to stop before cutting through the skin below.
5. Rub 1 tbsp. paste remaining in blender evenly over each cut side of eggplant so entire surface is covered.
6. Toss remaining 2 tbsp. capers and 1 tbsp. oil in a small bowl until capers are coated.
7. Arrange eggplant, cut-side up, on a rimmed baking sheet, leaving a little room on one side for capers; season with salt and pepper.
8. Spread out capers in oil in a single layer in reserved space on baking sheet; set bowl aside.
9. Roast eggplant and capers, keeping a close eye on capers, until capers are sizzling and slightly crisp, 8-10 minutes.
10. Remove baking sheet from oven and transfer capers back to reserved bowl. Return eggplant to oven and continue to roast until tender, 10-12 minutes more for Japanese, 20-25 for globe. Let eggplant cool slightly, then slice in half crosswise on a diagonal.
11. Mix cherry preserves into reserved paste in bowl. Mix yogurt and lemon juice in another small bowl to combine; season with salt and pepper.
12. Arrange eggplant on a platter. Spoon lemon yogurt over, then drizzle harissa-cherry sauce on top. Scatter roasted capers, dill, and lemon zest evenly over eggplant.



"Lifted from a cooking magazine. Turns out great!"

Shalin Desai '02 and Roopa Desai '03

Cinnamon Streusel Coffee Cake

Ingredients

Cinnamon Streusel:

- $\frac{2}{3}$ cup Bisquick
- $\frac{2}{3}$ cup brown sugar
- 2 tsp. cinnamon
- $\frac{1}{2}$ tsp. nutmeg
- 4 tbsp. firm butter
- Optional – $\frac{1}{2}$ cup of chopped walnuts or pecans

Coffee Cake:

- 2 cups Bisquick
- $\frac{2}{3}$ cup milk
- 2 tbsp. sugar
- 1 egg
- $\frac{1}{2}$ tsp. cinnamon
- 1 tsp. vanilla

Instructions

1. Preheat oven to 375°F. Grease 8x8 inch baking pan.
2. In a small bowl (or food processor), mix streusel ingredients until crumbly; set aside.
3. In a medium bowl, mix coffee cake ingredients until blended. Spread half of the batter in the pan followed by sprinkling half of the streusel, repeat with remaining batter and streusel.
4. Bake 18 to 22 minutes or until golden brown.



*“Cinnamon recipes always remind us of
Toasted Rolls!”*

Shawna Walker Oberoi '07 and Rahul Oberoi '07



Dayton Dip

Ingredients

- 2 pounds pork sausage (any brand, any flavor). We usually use one regular/mild and one hot.
- 1 brick Velveeta cheese
- 1 can evaporated milk
- hot sauce to taste

Instructions

1. Brown the pork sausage and then place it along with one can of evaporated milk and the Velveeta (cubed for easier melting) in a Crock-Pot.
2. Cook on low for an hour or until the cheese is melted. Can be done on the stove for faster cooking.
3. Hot sauce to taste. We use Frank's Red Hot generously!
4. Serve with Tostitos.



“This is from our hometown of Dayton, Ohio, (naturally) and has never failed me.”

Stacey Hubach Brown '95 and Tim Brown '95



Buffalo Chicken Dip

Ingredients

- 1 pound of chicken, chopped
- 1 cup hot sauce
- ½ cup ranch
- 4-5 cups of shredded cheddar cheese
- 1 package, 8 ounce cream cheese

Instructions

1. Preheat oven to 350°F.
2. Cook chicken and shred.
3. Mix shredded chicken, cheese, cream cheese, ranch, and hot sauce in an 8x8 casserole dish.
4. Bake for about 20 minutes.
5. Stir to ensure cream cheese is melted and ingredients are mixed.
6. Sprinkle shredded cheese on top and serve with tortilla chips.



“We started making this before home football games, and our whole house (You’re My Boy Blue ... the Blue House) enjoyed it. Then it carried over into our married lives, and we continue to make this dish before most football games with our kids, family, and friends.”

Andrea Marshall '06 and Steve Marshall '06



Easy Garlic Cheese Bombs

Ingredients

- 1 tube of biscuits (regular size 10 count)
- 3 ounces mozzarella cheese in brick
- ¼ cup salted butter melted
- 2 tsp. dry ranch seasoning mix
- 2 tsp. garlic powder
- marinara sauce for dipping

Instructions

1. Preheat oven to 400°F.
2. Line a baking sheet with silicone baking mat or parchment paper.
3. Cube cheese into ¾" pieces.
4. Open biscuits and place on cutting board.
5. Place one piece of mozzarella cheese in the middle of each biscuit. Pinch seams to close the cheese inside and form into a ball.
6. Place balls on baking sheet, spacing them about 2 inches apart.
7. Mix melted butter with garlic and ranch seasoning. Brush balls with butter.
8. Bake cheese bombs for 13-15 minutes or until golden brown on top.
9. When done, brush rolls with remaining butter and let cool for 5 minutes.
10. 10. Serve warm with a side of marinara sauce for dipping.



“We love enjoying these with friends and family around the holidays. Can easily double the recipe for a larger group.”

Mary Kate Huffman '13 and Matt Huffman '13

Quick and Easy Spinach Quesadillas (or another iteration of using leftovers in the refrigerator!)

Ingredients

- 1 pound fresh spinach
- 2 tsp. olive oil
- 1 small zucchini, cut into ¼ inch rounds
- 1 onion, sliced into 1 inch x ¼ inch strips
- 2 peppers (red, yellow, or green), 1 inch slices
- 4 to 6 flour tortillas
- ½ pound shredded part-skim mozzarella cheese
- butter or Pam spray to lubricate skillet (if needed)



Instructions

Prepare Ahead

1. Combine 1 tsp. olive oil, onion strips, pepper strips, and zucchini rounds into a large cast-iron pan.
2. Sauté over medium heat until onion is translucent, peppers and zucchini are soft. This process should take between 8 and 10 minutes.
3. Set aside (may be kept in the refrigerator for 2 days or so).

About 10 Minutes Before Serving


1. Preheat a large cast-iron skillet over low heat.
2. Combine 1 tsp. olive oil with fresh spinach and sauté until spinach is greatly reduced in volume and assumes a deep green color. This should take about 2 minutes or so.
3. Set aside. (This does not keep as well as the mixture above.)

Instructions Continued on Next Page

Instructions Continued

8 Minutes Before Serving

1. Using a greased (or sprayed) and preheated cast-iron skillet over medium heat, build your quesadilla in the pan by placing a flour tortilla topped with a thin layer of mozzarella cheese, a layer of spinach, a layer of the cooked onion, pepper, and zucchini mixture, and a thin layer of mozzarella cheese topped with an additional tortilla in the skillet. Heat until bottom layer of mozzarella is melted, usually about 2 minutes, and then, with confidence and conviction, flip the whole assembly over and heat until the bottom layer of mozzarella cheese is melted and the quesadilla stays together. This should take approximately 2 minutes per side. Remove promptly from the skillet and start again!
2. Repeat process until all the spinach and vegetable mixture is exhausted, cut each quesadilla into 8 sections, and enjoy!



“We grew a lot of zucchini one year and started to run out of ways to dispose of the excess. Jim was hungry one morning, spied a particularly large zucchini lurking in the back of the fridge, and created this appetizer/ breakfast for two from the contents of the refrigerator!”

Maria Boyer '82 and James Boyer '83

Beverages



French Martini

Ingredients

- 1 ounce Vanilla Vodka
- 2 ounces pineapple juice
- 1 ounce Chambord raspberry liquor
- ice

Instructions

1. Take the Vanilla Vodka, pineapple juice, and Chambord and shake in cocktail shaker filled with ice.
2. Strain the drink into cocktail glass.
3. Garnish with raspberry if desired.



Brandy Reed '06 and Jeff Reed '04

Mandatory Mojito

Ingredients

- 5 mint leaves
- 2 ounces white rum
- 1 packet raw sugar/Splenda
- 1 lime (sliced into 6 equal slices)
- ice
- club soda

Instructions

1. Put 3 lime wedges and 2 mint leaves in bottom of cup. Muddle.
2. Put in sugar and 2 more mint leaves and muddle again.
3. Splash in white rum and club soda (amount up to the drinker) and shake/stir.
4. Put in ice and a lime wedge and last mint leaf to garnish.



“This became my wife’s ‘go-to’ cocktail during the coronavirus lockdown. I would make this at 5 p.m. for her every day as she logged off from her shift at home.”

*Yufang Gaasbeek '02 and
Brett Van Gaasbeek '02*



Thyme for a Pear Spritzer

Ingredients

- 3-4 tbsp. pear puree
- 1 cup freshly squeezed lemon juice
- 1 tsp. of kosher salt
- ½ tsp. of fresh thyme
- ¼ cup simple syrup
- ½ cup elderflower liqueur
- 1 cup of gin
- 1 cup of ice
- sparkling water

Instructions

1. Make the pear puree (take 3-4 Riviera® Pears or D'Anjou pears, peel, core, and steam until fork tender. Puree once cooled.)
2. With a large cocktail shaker, combine pear puree, salt, and thyme and then stir. Next, add lemon juice, gin, elderflower liqueur, simple syrup, and ice. Shake for 30 seconds.
3. To serve, take a stemless wine glass and fill with ice. Pour in cocktail mixture ¾ the way full. Top with sparkling water and stir. Do not shake.
4. Garnish with a thyme sprig and thin lemon. Enjoy!



“I came up with this cocktail when trying to think about what to do with the leftovers of homemade pear puree that we made for our 7-month-old. For this recipe, freshly squeezed lemon juice is a must, but you can adjust the quantities of everything to taste! It’s very versatile and it tastes better as it sits, perfect when the last thing you can do as new parents is sit and enjoy a beverage!”

Christina Shea '09 and Scott Shea '06

Sage and Citrus Cocktail

Ingredients

- ½ ounce of simple syrup
- 4 fresh sage leaves, divided
- 1 ounce gin
- 1 ounce St-Germain
- ½ ounce freshly squeezed lemon juice

Instructions

1. Muddle together 3 sage leaves and syrup in cocktail shaker.
2. Add ice, gin, St-Germain, lemon. Shake 30 seconds.
3. Strain into glass of choice.
4. Garnish with sage.



Danielle Humphrey '06 and Aaron Humphrey '04



Bourbon Slushes

Ingredients

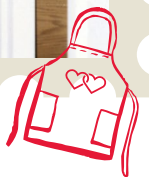
- 2 cups of hot tea
- 12-ounce can of frozen orange juice, thawed
- 12-ounce can of lemonade, thawed
- 1½ cups of sugar
- 7 cups of water
- bottle of bourbon

Instructions

1. Mix well and freeze for at least two days.



Krista Taracuk '75 and Doug Taracuk '75



Apple Cider and Ginger Beer Bourbon Cocktails

Ingredients

For Cocktail:

- 1 cup fresh apple cider
- 1 cup ginger beer
- 3 ounces bourbon

For Garnish:

- 2 tsp. sugar
- ½ tsp. ground cinnamon
- maple syrup
- ice
- sliced apples
- cinnamon sticks

Instructions

1. Stir together apple cider, ginger beer, and bourbon.
2. Combine sugar and cinnamon, then spread mixture out onto a small plate.
3. Coat the rim of your glass in a small amount of maple syrup, turn upside down in the cinnamon-sugar mixture to gently coat the rim of the glass.
4. Add fresh ice to your prepared glass, divide the cocktail over ice.
5. Garnish with apples and cinnamon stick, then enjoy immediately!



“A perfect fall cocktail to remind us of the beautiful season of our wedding!”

Kristen Harris '15 and Scott Harris '15

White Christmas (or Oxford Winter)

Ingredients

- 2 ounces creme de cacao
- 1 ounce almond liqueur (amaretto)
- 1 ounce vodka
- 1 ounce cream (Whipping cream will probably do, but I used heavy cream.)
- dash of chocolate bitters (The best Jungle Jim's could do was chocolate bitters with cinnamon, which is perfect.)
- white chocolate

Instructions

1. Pour everything BUT the white chocolate in a shaker with ice and shake. Shake again. Shake some more. And then shake just a bit more to make sure you whipped the cream.
2. You are supposed to pour into a coupe glass. Most of my barware is still in boxes from our move last year, so I used martini glasses.
3. Grate the white chocolate over the drink for the "snow" effect.
4. Find a fireplace (optional) and enjoy some laughs with your spouse or mate.



“Lisa and I love old movies and have enjoyed watching them since even our college days. Now, couple that with the fact that we are both very competitive. (Are Miami Mergers competitive?) I take a challenge seriously. Whenever we see a cool adult beverage in a movie that looks like it would be tasty, I am challenged to find the recipe and make it to perfection! So this is the drink that legend says Rosemary Clooney, Bing Crosby, and company had in the train scene in the classic movie White Christmas. Whether they did or not, this will add to your holiday cheer.”

Lisa McNamara '00 and Michael McNamara '98

Skinny Ranchwater

Ingredients

- silver tequila
- lime juice
- orange juice
- agave nectar
- soda water

Instructions

1. In a tall glass, add 2 shots of tequila, 2 shots of lime juice, 2 shots of orange juice, 1 tbsp. agave, and soda water to the top.



“Refreshing, hydrating, and minimal hangover. Try different combinations and weightings to find the taste that works best for you and your spouse.”

Nicole Hyzdu '89 and Mike Hyzdu '89

The SchrOasis

Ingredients

- 1 ounce vodka
- ½ ounce blue curaçao
- ½ ounce peach schnapps
- 1 ounce watermelon liquor
- 6 ounces pineapple juice

Instructions

1. Combine all ingredients in a shaker filled with ice.
2. Shake well and pour over ice.
3. Throw on some Jimmy Buffett and enjoy!



Regina Schroer '00 and Scott Schroer '96

Mind Probe

Ingredients

- 1 ounce dark rum
- 1 ounce light rum
- 1 ounce tequila
- 1 ounce triple sec
- ½ ounce gin
- 3 ounces lemon lime soda
- ice cubes
- lemon slice for garnish

Instructions

1. Fill cocktail shaker or large glass half full of ice cubes.
2. Add spirits and stir 30 seconds.
3. Strain into ice-filled serving glass. Add soda and stir gently.
4. Float the pineapple juice on top.
5. Garnish with lemon.



“This drink is a classy apéritif or after-dinner drink to enjoy with sophisticated friends.”

Sabrina Byrum '02 and Nicholas Kimpel '02

Side Dishes



Dinner Rolls

Ingredients

- 2 cups warm water (~100°F)
- 4 tbsp. dry yeast
- ½ cup sugar
- 1 kg. all-purpose flour (8 cups)
- 2 eggs
- ½ cup (4 ounces) shortening at room temperature
- 1 tbsp. salt

Instructions

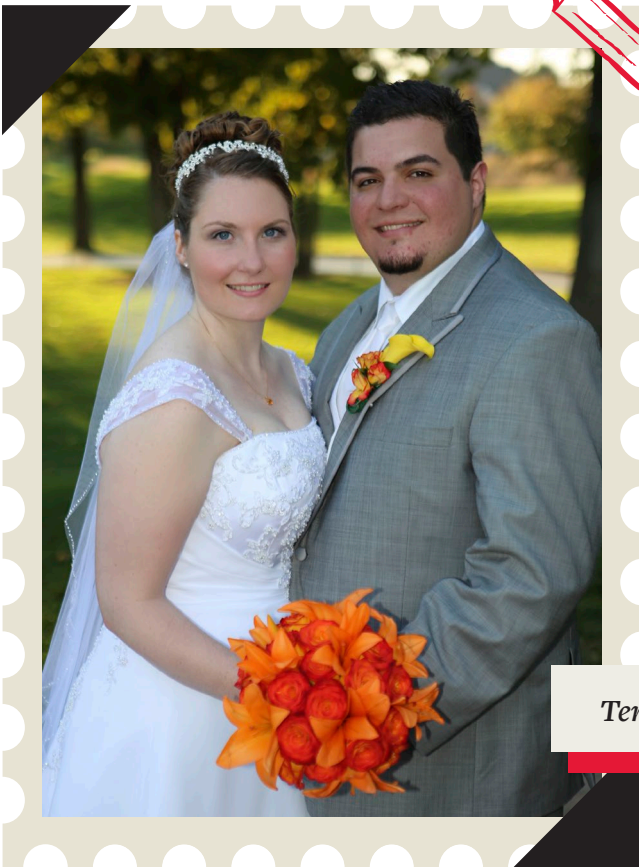
1. In a stand mixer mixing bowl, add warm water and dissolve the yeast and sugar. Proof for 5 minutes.
2. Mix in the eggs and approximately half the flour. Once fully mixed, switch to kneading attachment and add remaining flour, shortening, and finally salt. Knead for 7 minutes. Let rise for 30 minutes, or until doubled in volume.
3. Punch down dough. Cut dough into 32 equal pieces. Roll pieces into disks and place on cookie sheets 2 inches apart.* Let rise until double in size.
4. Remove pots and pans from oven, then preheat oven to 350°F. Bake for 10-12 minutes.

***To Freeze:**

Allow buns to rise only 15 minutes after placing on baking sheet. Freeze while still on sheet. Once fully frozen, move to freezer bag for up to 2 months.

To Bake From Frozen:

Proof in oven to 170°F for 10 minutes. Then turn off heat and repeat when needed until double or triple in size. Then bake at 350° for 10-12 minutes.



Terri Stincer '12 and Brian Stincer '12

Vidalia Onion Rice Casserole

Ingredients

- 1 cup white rice – cook as directed with 1 tsp. salt
- 7 cups Vidalia onions, diced medium (seems like a lot but cooks down)
- 4 tbsp. butter
- 1½ cup fat-free half-and-half
- 1½ cup grated Swiss or cheddar cheese

Instructions

1. Preheat oven to 350°F.
2. Sauté onions in butter until soft.
3. Combine all ingredients and place in sprayed 9x13 baking dish.
4. Bake at 350 for 50 minutes.
5. Can be made a day ahead. Tastes even better the next day.
6. Makes great leftovers.



Charlotte Dockum White '57 and Bill White '57

Cucumber Pasta Salad

Ingredients

- 3 green onions
- 1 pound spaghetti cooked, cooled
- 3 cucumbers, peeled and sliced
- 16 ounces slaw dressing
- 3 tbsp. sugar
- 1 tbsp. vinegar

Instructions

1. Before cooking the spaghetti, break it into thirds.
2. After the spaghetti has cooled, mix all the other ingredients together.
3. Refrigerate overnight if you can.
4. WARNING! This recipe makes a lot. I always cut it in half. Enjoy!



“This salad is just different enough that it makes a great addition to any gathering. It’s delicious for dinner, a picnic, or a dish to share with friends.”

Christy Ahnmark '74 and Dave Ahnmark '72

Asian-style Coleslaw

Ingredients

Mix Salad

- 1 pound shredded cabbage (1 bag)
- 1 bunch thinly chopped onions (optional)

Stir Together Crunchy Ingredients

- 1 pound shredded cabbage (1 bag)
- 1 bunch thinly chopped onions (optional)

Mix Dressing

- Flavor packet from ramen noodles (Oriental flavor [now “soy” flavored] is the best flavor.)
- ½ cup canola oil (use a little less)
- 3 tbsp. cider vinegar or rice vinegar
- ¼ tsp. sesame oil (optional)
- 1 tbsp. sugar
- 1 tbsp. soy sauce or tamari (for gluten-free)

Instructions

1. Take parts to a party separately: salad in the serving bowl; crunchy ingredients in a Ziploc bag; dressing in a jar or leak-proof plastic container.
2. Mix everything together just before serving to keep the noodles and nuts crunchy.



“Asian-style Coleslaw (from Elinor A. Pelfrey, mother of the groom, 1997). This is a party favorite! I get SO many requests for this recipe!”

Clara Pelfrey '83 and Scott Pelfrey '83

Bread and Butter Pickle Recipe

Ingredients

- 5 quarts sliced cucumbers
- 8 onions if small or 4 if big
- 2 green peppers
- ½ cup salt
- 5 cups sugar
- 1½ tsp. turmeric
- ½ tsp. ground cloves
- 2 tbsp. celery seed
- 5 cups vinegar

Instructions

1. Wash and slice cucumbers, onions, and green peppers. Combine all.
2. Mix with salt and in the center of a white plastic tall bag, bury a quart of finely chopped ice. Close and cover with plate and weight and let stand for 3 hours in the sink.
3. Drain, make syrup of above ingredients.
4. Add vegetables.
5. Place over low heat and bring to scalding point. Keep under syrup. Do not boil.
6. Place in jars and seal.
7. Let stand for two or three weeks before opening and eating.

Our Tips

Buy no longer than 4-5 inch pickling cucumbers. (Not as small as gherkins but not smooth long and big salad cucumbers.) Can be found at farmers markets and right now at Mariano's in Chicago.

1/2 bushel of pickles makes about 17 quarts which is 4X the recipe. One recipe makes approximately 4 quarts. Over the years jars can be reused. Each fall only new lids will be needed. Found jars at Target. We like jars with wide mouths and also have Betty's old wide-mouth funnel for filling them. Any spoon or ladle can be used but the wide-mouth is easier.

1 cup of sugar = 7 ounces

1 gallon of vinegar = 15+ cups

Think onions used to be smaller so I use about three medium onions rather than so many as given above.

If more than one batch is made, we prepare ingredients in batches rather than a large quantity and dividing later.

When we made up a half bushel in Michigan, we washed the cucumbers in our top loading clothes washer, cold water. No soap, of course. Otherwise, wash in kitchen sink as we do in condo since we have a front loader and that would be too rough.

Locate large soup kettle for syrup.

Continued on Next Page

Before chopping, get out white plastic trash bag and put 5 quarts of sliced cucumbers right into bag. The salt and ice cubes will go right in next and the bag can sit wherever convenient. Usually 2 bags would fit into half of a double kitchen sink, 4 bags using both halves. Can also use a stationary tub or in the condo, I used a plastic under-the-bed box as three hours is a long time if you need the sink for something else. Be careful carrying bag when you get ready to add to syrup as be wary of a leak or breakage.

Slice cucumbers widthwise about $\frac{1}{4}$ - to $\frac{1}{3}$ -inch thick into discs on chopping board. Slice peppers widthwise and then again into strips. Add to bag. Slice onions in half and then into smaller pieces. Add to bag.

Weight the bag with anything convenient – a plate, a frying pan. I have even used the vinegar gallon bottles.

Make sure you wait the full three hours to heat. If you go over on time, it does not seem to matter if doing more than one batch.

While the cucumbers are in the brine, wash the quart jars, lids, and rings or size you pick in the dishwasher with heated dry. Do not take them out until filling them one at a time. If they cool off, put them in a pan with some very hot water. The idea is to have the bottles, etc. scalding hot and as they cool and contents shrink, the jars seal and pop. The lids depress. You can tell they have sealed tightly. Obviously if you are only doing one batch you can wash them by hand and keep them hot easily.

Put newspapers or bags on counter under the work area and cooling jars.

The syrup is sticky, can drip while you fill. Syrup is orange and stains because of the turmeric.

As bag mixture sits, the water comes out of the pickles into the brine. Have strainer handy to drain veggies before adding veggies to syrup.

Keep them under the liquid as best you can as you bring mixture to a scald. Do not boil. Fill jars immediately.

Have a clean, damp cloth or wet paper towel to wipe jar rims so no little seeds get on them as they would let air in and keep lids from sealing. Tighten lids securely when hot.

When cool and lids have popped, write on lids with black Sharpie pen for labels: Date, Bread and Butter Pickles, Made by.

When the quarts are cooled and sealed, wash the outside of each jar. They will otherwise be sticky because the syrup has sugar in it.



“This recipe has come down from William’s mother. We make them every late summer when pickling cucumbers are available at farmers markets. We have taught our four children and our nine grandchildren how to make them. Once made, we keep the quarts of bread and butter pickles in the cupboard and give them to friends as thank-you gifts or as for special favors.”

Carol Haas Bedford ’59 and William Bedford ’58

Golden Parmesan Potatoes

Ingredients

- 4 large potatoes or 8-10 new potatoes
- ½ cup flour
- ¾ cup Parmesan cheese (or more to taste if you like cheesier)
- ground pepper
- a little salt (to taste)
- 1 stick butter or margarine



“A great recipe that can be halved or doubled depending on number of people.”

Cristina Shannon '83 and John Shannon '83

Instructions

1. Preheat oven to 375°F.
2. Cut potatoes (with or without skin) into cubes (small or medium). Combine flour, cheese, salt, and pepper in bowl.
3. Melt butter. Mix butter and potatoes and place in a pan.
4. Bake about 1 hour, turning once until golden brown.

Brussels Sprouts Salad

Ingredients

- 3 tbsp. lemon juice
- 2 tbsp. Dijon mustard
- 1 small shallot, minced
- 1 garlic clove, minced
- salt and pepper to taste
- 6 tbsp. extra virgin olive oil
- 2 pounds Brussels sprouts, trimmed, halved, and thinly sliced
- 3 ounces Pecorino Romano cheese, shredded (1 cup)
- ½ cup toasted pine nuts



Instructions

1. Whisk lemon juice, mustard, shallot, garlic, and 1½ teaspoons salt together in a large bowl.
2. Whisking constantly, drizzle in oil.
3. Add Brussels sprouts, toss to combine, and let sit for at least 30 minutes, no more than 2 hours.
4. Stir in Pecorino and pine nuts.
5. Season with salt and pepper to taste, and serve.

“This salad is delicious alone or served with grilled or seared salmon or halibut.”

DeAnn Venis Baker '93 and John Baker '92

Spicy Crunchy Corn Salad

Ingredients

- 2 cans of corn, drained
- 2 cups shredded cheddar cheese
- ¼ cup fresh lime juice
- ¼ cup mayonnaise, more if you prefer
- 1 small red onion, chopped fine
- ½ cup cilantro, chopped fine
- salt and pepper to taste
- 1 small jalapeño, chopped fine
- 2 cups chili cheese Fritos crushed

Other Items You May Want to Add:

- chopped avocado
- chopped green pepper and red pepper
- black olives, chopped

Instructions

1. Pre-mix all and refrigerate for a few hours.
2. Add Fritos prior to serving.



"It's a holiday favorite of our family."

Eileen Nisky Hess '88 and Scott Hess '88

Curried Cauliflower and Carrots

Ingredients

- 1 medium head of cauliflower, cut into florets
- 2 carrots, peeled and cut into 1-inch chunks
- 1 large red onion, cut into eighths
- ½ cup olive oil
- 1 tsp. curry powder
- 1 tsp. garam masala
- 1 tsp. cumin
- salt and pepper to taste

Instructions

1. Preheat oven to 425°F.
2. Whisk together all the spices and olive oil in a small bowl.
3. In a large bowl, combine cauliflower, carrots, and red onion. Drizzle with olive oil and spice mixture. Toss to thoroughly coat the vegetables.
4. Spread vegetables in a single layer on a large baking sheet lined with foil.
5. Roast until tender and browned, about 30 minutes, stirring halfway through.



Kim Osborne '92 and Jim Osborne '93

Netherland Salad (Chef Maurice's Salad)

Ingredients

- 1 head iceberg lettuce
- 2 cups julienne of cooked chicken breast
- 2 cups julienne of baked ham
- 2 small to medium tomatoes, 1 sliced then cut in julienne, the other cut into 8 wedges
- 1 tbsp. chopped pickle, preferably dill or kosher

Dressing:

- 1 cup mayonnaise
- 3 to 4 tbsp. vinegar
- ½ cup olive oil or corn oil
- 1 tbsp. Worcestershire sauce
- 2 hard-cooked eggs, chopped
- 1 tbsp. chopped chives, fresh or frozen

Instructions

1. In a salad bowl, gently but thoroughly mix all salad ingredients except tomato wedges.
2. In a separate bowl, prepare dressing. Mix together mayonnaise, vinegar, oil, and Worcestershire sauce, then gently stir in chopped eggs and chives.
3. Spoon all dressing on salad and toss gently until salad ingredients are thoroughly coated.
4. Refrigerate until well chilled, and serve on well-chilled dinner plates.

According to Chef Maurice (longtime French chef of the famed Netherland Hotels), “Do not use leaves of lettuce to serve on, but serve it directly on the plate. Sprinkle with finely chopped chives (in addition to those in the dressing), garnish each plate with 1 tomato wedge, and if you wish, add a sprig of parsley and one of the two wedges of hard-boiled egg.” (If you add the wedges of hard-boiled egg, cook 4 eggs to start with, use 2 for the dressing and put 2 aside for the garnish.)



“Gail has served this Cincinnati tradition for over 56 years!”

Gail Monroe Hussey '61 and John Hussey '61

Romaine, Apple, and Pear Salad

Ingredients

- 1 head of romaine, chopped
- 4 ounces shredded Swiss cheese
- ¼ cup raisins
- 1 cup of cashews
- 1 apple, cubed
- 1 pear, cubed

Dressing:

- ½ cup sugar
- ⅓ cup lemon juice
- 2 tbsp. minced onion
- 1 tbsp. Dijon mustard
- ½ tsp. salt
- ⅔ cup oil
- 1 tbsp. poppy seeds

Instructions

1. Mix romaine, cheese, cashews, and raisins.
2. Rinse apple and pears in lemon juice to prevent browning.
3. For dressing: mix first 6 ingredients in a blender or food processor until thickened.
4. Stir in poppy seeds.
5. Add to salad and mix just before serving.



“Definitely one of our favorite salads.”

Judy Odenkirk Ryan '75 and Richard Ryan '75

Spicy Brussels Sprouts and Corn

Ingredients

- 1 pound Brussels sprouts, halved
- 1 onion
- 2½ cups frozen corn
- 3 cloves garlic, minced
- olive oil
- ¼-½ tsp. red pepper flakes
- salt and pepper to taste

Instructions

1. In cast-iron skillet, heat 2 tbsp. olive oil. Add Brussels sprouts, cut side down, then salt and pepper them, and cook until browned. Remove from pan.
2. Add 2 more tbsp. of olive oil and sauté onions with salt and pepper until translucent. Add garlic and sauté until fragrant.
3. Add corn and red pepper flake. Once heated through, add Brussels sprouts back into pan and cook until heated through.



Kim Haynam Butterfield '10 and Zack Butterfield '10

Au Gratin Potatoes

Ingredients

- 1 bay leaf
- 1 cup whole milk
- 4 tbsp. unsalted butter
- salt
- white pepper
- nutmeg
- 1 cup heavy cream
- 2 pounds potatoes
- 1 clove garlic
- $\frac{2}{3}$ cup Gruyere cheese

Instructions

1. Boil milk with bay leaf.
2. Preheat oven to 325°F.
3. Add 3 tbsp. butter, salt, white pepper, nutmeg, cream, and potatoes to milk mixture. Stir to separate the potatoes throughout. Cook for 20 minutes or until tender.
4. Grease casserole dish (9x13) with butter. Rub dish with garlic cloves.
5. Pour potato mixture into pan and sprinkle with grated Gruyere cheese.
6. Bake for 45 minutes or until top is browned. If not browning, place under broiler for 3-5 minutes.
7. Cool 5 minutes and enjoy.



“On Christmas Eve, my parents would make a delicious dinner, and we would have these potatoes as a side dish. Finding the bay leaf in the potatoes was like finding the baby in the King Cake. Since Kyle and I got married, we’ve continued this tradition on our Christmas Eve.”

Kristina Heinlen '18 and Kyle Heinlen '18

Cheesy Potatoes

Ingredients

- 1½ pound frozen hash browns (or 32-ounce bag, cubed or shredded)
- ½ pint half-and-half
- ½ pound Velveeta, chunked up
- ½ pound butter or margarine, chunked up
- 4 ounces shredded sharp cheddar, about 1 cup



“This has been a family favorite for 4 generations. Everyone loves it.”

Laura Amick Dozois '88 and Chris Dozois '89

Instructions

1. Using stove top or microwave, melt all of the ingredients together except the hash browns.
2. Arrange frozen hash browns in 13x9 greased casserole dish. Pour melted ingredients over hashbrowns.
3. Cover with foil and refrigerate for at least 2 hours, but a day ahead is fine.
4. Preheat oven at 350°F. Bake uncovered for an hour. If the cheese begins to blacken, put foil on top for remainder of bake.

Creamy Vegan Mac 'n' Cheese

Ingredients

- 10 ounces dry elbow macaroni
- 1 cup peeled/diced yellow potatoes
- ¼ cup peeled/diced carrots
- ½ cup chopped onion
- ¾ cup water (reserved from pot of boiled vegetables)
- ½ cup raw cashews
- ¼ cup almond milk
- 2 tbsp. nutritional yeast flakes
- 1 tbsp. lemon juice
- 1¼ tsp. salt
- ¼ tsp. garlic powder
- 1 pinch paprika



“This family favorite has been affectionately renamed Lack o' Cheese by our daughters!”

Laura Friedman Walter '90 and Tom Walter '92

Instructions

1. Cook macaroni al dente, according to package directions. Drain and set aside.
2. Boil a few cups of water in a small pot. Place potatoes, carrots, and onions in water and cook until tender (10-15 minutes.).
3. Use a slotted spoon to transfer cooked vegetables to a blender. Add ¾ cup cooking water to blender along with all other sauce ingredients. Blend until smooth.
4. Pour sauce over cooked macaroni and serve immediately.

7-Layer Salad

Ingredients

- 9x9 square pan
- chopped head of lettuce to cover a layer in the bottom of the pan
- ½ cup chopped celery
- ¼ cup chopped pepper
- ¼ cup minced onion
- 1 bag frozen peas
- ½ cup grated cheddar
- 6 slices of bacon, crumbled
- 1 cup salad dressing
- 2 tbsp. sour cream

Instructions

1. Mix salad dressing and sour cream until combined and set aside.
2. Layer the ingredients into the pan, starting with lettuce as base and top with the crumbled bacon.
3. Pour the prepared dressing over the top and refrigerate, covered, overnight.



“This recipe was given to me by my future mother-in-law, Anne Niemeyer ’51, in the fall of 1978. The occasion was a family reunion of sorts at Indianapolis Raceway Park where Bill Niemeyer ’51 officiated and drove a pace car for the race that special weekend. Kurt Niemeyer taught me to flag, and we enjoyed a great picnic! I cherished and served this recipe over the decades, and now Kurt and I, reunited, share it once more. Anne also printed this recipe in the Alpha Sigma Alpha Panhellenic Recipe Cookbook in 1978.”

Laura Zappia Niemeyer ’81 and Kurt Niemeyer ’81

Parmesan Bacon Potatoes

Ingredients

- 2 pounds of potatoes
- salt
- pepper
- vegetable oil
- 6 slices bacon, chopped
- ½ cup Parmesan cheese

Instructions

1. Preheat oven to 400°F.
2. Add all ingredients to bowl and toss.
3. Lay everything on a sheet pan and bake for 20 minutes.
4. Stir, sprinkle more cheese on top, and bake for 15 more minutes.



“Quick, easy, fan favorite!”

LeClaire Hammerle '16 and Tyler Hammerle '15

Christmas Twice Baked Potatoes

Ingredients

- 4 large baking potatoes
- 2 tbsp. butter
- ½ cup sour cream
- ¼ cup milk
- ½ tsp. salt
- ¼ tsp. pepper
- 1 jar (2 ounces) diced pimentos, drained and divided
- 2 tbsp. snipped fresh or dried chives, divided

Instructions

1. Preheat oven to 400°F.
2. Rub potatoes with vegetable oil, bake for 1 hour or until tender. Cool.
3. Cut in half lengthwise and scoop out pulp, leaving a ¼ shell. Set aside.
4. In a mixing bowl, combine pulp, butter, sour cream, and milk and beat until creamy.
5. Stir in salt, pepper, and half of pimentos and chives.
6. Spoon or pipe into shells and return to baking pan.
7. Bake at 350°F for 35-40 minutes or until lightly browned.
8. Sprinkle with remaining pimentos and chives.



“We enjoy these every Christmas alongside beef tenderloin – a wonderful way to enjoy Christmas dinner.”

Liz Soppe '84 and Dave Soppe '85

Corn Pudding

Ingredients

- 2 cans of yellow corn
- 2 cans of creamed corn
- 2 eggs
- ½ stick butter
- ½ cup flour
- ½ cup sugar



Instructions

1. Preheat oven to 400°F.
2. Mix all ingredients into a 9x13 casserole dish except the eggs.
3. Separate the egg whites from the yolks and add yolks to mixture.
4. Beat the whites until stiff and then fold into mixture. Bake at 400°F for 10 minutes then 300°F for 1 hour.

“This is a family favorite for every Thanksgiving and Christmas.”

Lynda Hawk '85 and Jeff Hawk '85

Garlic Herb Beer Bread

Ingredients

- 3 cups flour
- 1 tbsp. baking powder
- 3 tbsp. honey
- 1 tsp. salt
- 1 tsp. dried rosemary
- 1 tsp. dried oregano
- 1 tsp. dried parsley
- 1 12-ounce beer
- 4 cloves garlic, minced
- 4 tbsp. butter, melted



Instructions

1. Preheat oven to 375°F.
2. Mix dry ingredients, garlic, and honey. Add 2 tablespoons of butter and stir. Then add the beer and stir.
3. Pour batter into a greased loaf pan, smooth the top, and brush with the remaining butter.
4. Bake for 40-45 minutes at 375°F.

“Soy free. Can be dairy free with substitution of olive oil for the butter. Can be vegan if using dairy-free option above and substituting maple syrup for honey. Any beer will work, but we prefer a lager or light beer. Delicious when served warm!”

Nora Fritz Letson '07 and Charlie Letson '04

German Potato Salad

Ingredients

- 10 potatoes
- 1 Vidalia onion
- apple vinegar
- 1 pound bacon



“This is my grandmother’s recipe she handed down to my mom, who handed it down to me over the years. The ‘to taste’ is exactly what I was told. After you make it, you decide how vinegary you want it to be. We have also played with how crisp to make the bacon. It was always made when we gathered as a family so it is near and dear to our hearts.”

Roberta Osborne '91 and Kevin Osborne '90

Instructions

1. Peel potatoes and boil them in a large pot.
2. While those are boiling, dice the onions and place with the bacon in a sauce pan. Cook until crisp or almost crisp.
3. Add vinegar to taste! This is your sauce.
4. Once your potatoes are boiled (not too done), cut them into slices or quarters.
5. Pour a little of the potato water in with the potatoes.
6. Pour bacon/onion/vinegar mixture over the potatoes.
7. Serve warm.

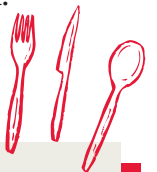
Rice Casserole

Ingredients

- 1 cup of brown or white rice (not instant)
- 1 can of beef broth soup
- 1 can of water
- onion flakes
- ½ stick of butter
- 1 small can of mushrooms, drained

Instructions

1. Preheat oven to 350°F.
2. Mix together and pour into 1½ quart casserole.
3. Bake 1 hour at 350 degrees uncovered.



Sandra Silver '75 and Terry Silver '74

Melissa's Famous Cole Slaw

Ingredients

- 1 large cabbage, shredded or chopped (Can use mix or red and green.)
- 1 diced sweet onion
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup cooking oil
- 1 cup white vinegar
- 1 tbsp. dry mustard
- 1 tbsp. celery seed
- 1 tbsp. salt
- chopped carrots for color

Instructions

1. In a large bowl, layer the cabbage, onion, and sugar.
2. Combine remaining ingredients in a saucepan. Bring to a boil.
3. Immediately pour over layered ingredients. Do not stir.
4. Allow to cool at least 4 hours before refrigerating.
5. Stir before serving.



"A summer picnic favorite."

Scott Lodge '89 and Melissa Lodge '89

Broccoli Salad

Ingredients

- 6-8 slices of bacon
- 3 bunches of fresh broccoli, chopped
- 1 red onion, minced
- 1 cup raisins or craisins
- 1 cup sunflower seeds
- 1 cup mayonnaise (or Miracle Whip)
- $\frac{1}{2}$ cup sugar
- 2 tbsp. apple cider vinegar

Instructions

1. Fry bacon. Crumble.
2. Chop broccoli, removing stems.
3. Mix mayo, sugar, and vinegar.
4. Combine all remaining ingredients and then pour on mayo mixture and stir.
5. Refrigerate about 30 minutes before serving.



Suzanne Montgomery '74 and Michael Montgomery '75

Broccoli Onion Deluxe

Ingredients

- 1 pound fresh or 10 ounces of frozen broccoli
- 2 cups of frozen whole small onions or 3 medium onions quartered
- 4 tbsp. butter
- 2 tbsp. flour
- 1 cup milk
- 1 3-ounce package of cream cheese
- 2 ounces of sharp American cheese shredded (½ cup)
- 1 cup soft bread crumbs

Instructions

1. Cook broccoli and drain.
2. Cook onions in boiling salted water until tender, drain.
3. In saucepan, melt 2 tbsp. of the butter, blend in the flour, ½ tsp. salt, and dash of pepper.
4. Add milk. Cook and stir until thick and bubbly.
5. Reduce heat; blend in cream cheese until smooth.
6. Place vegetables in 1½ quart casserole. Pour sauce over, mix lightly. Top with cheese, cover, and chill.
7. Melt remaining butter, toss with crumbs. Cover and chill.
8. Before serving: bake casserole, covered, at 350°F for 30 minutes. Sprinkle crumbs around edge, bake uncovered until heated through, about 30 minutes more.



“You can make this up to a week ahead. Just bake on day you’re eating. This is one of our go-to’s for all holidays. Everyone loves it!”

Stacy Johnson '98 and Brett Johnson '98



Rice and Sausage Casserole

Ingredients

- 1 pound sweet medium hot sausage
- 1 green pepper
- 2 envelopes Wyler's (wide noodle) chicken noodle soup mix
- 1 stick margarine
- 1 onion
- 4 stalks of chopped celery
- 2 small cans of mushrooms (optional)
- 1 cup raw rice
- 4½ cups water

Instructions

1. Preheat oven to at 350°F.
2. Cut sausage into small pieces or cubes. Fry and drain off fat.
3. Chop onions, celery stalks, and green pepper.
4. Put margarine in a pan and fry onions, celery, and peppers until tender.
5. Bring 4½ cups of water to a boil, add soup packets, and rice. Cook until thickened and rice is cooked through.
6. Add mushrooms and soup to cooked vegetables in a casserole dish. Cover with foil and bake at 350°F for 30 minutes.



"This is a family favorite from my grandmother."

Stephanie Lewis '00 and Jeffrey Lewis '99

Brie Bowtie Pasta Salad

Ingredients

- 14.8 ounce-can petite diced tomatoes
- 1 pound Brie
- 1 cup loosely packed chopped basil
- 1 tsp. minced garlic
- ⅔ cup olive oil
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 pound bow tie pasta

Instructions

1. Combine all ingredients except for the pasta.
2. Let stand at room temperature up to 4 hours
3. Add boiled pasta, drained, while hot and stir to blend.
4. Let sit until room temperature.



"Family favorite - delicious!"

Tracy Blossey '88 and Douglas Blossey '89

Breakfast Sticky Buns

Ingredients

- 1 bag frozen dinner rolls (12-15) round
- ½ cup melted margarine or butter (cooled)
- 3½ cup brown sugar
- 3 ounces butterscotch pudding (NOT instant)
- cinnamon
- 1 cup chopped pecans

Instructions

1. Grease a Bundt pan. Sprinkle the bottom of pan with chopped pecans. Place frozen dinner rolls on top of the pecans. I use Rhodes bread dough rolls.
2. Sprinkle with butterscotch pudding – reminder: not instant. Sprinkle heavily with cinnamon. Crumble brown sugar over the rolls and cinnamon. Pour melted butter over all. Cover with a dish towel and set on the counter overnight.
3. In the morning, preheat oven to 350°F.
4. Bake at 350°F for 30 minutes.
5. While baking, check to make sure the top doesn't burn. If it's getting brown, cover with foil.
6. Right after removing from oven, place a large plate over the top of the Bundt pan and flip!
7. Allow to cool and serve.
8. Prepare before a special breakfast. It turns out so ooey and gooey. Yum!



“This has been a Christmas morning tradition in our house for many years. Now my kids are having kids and still request it!”

Susan Swallen Ulery '85 and Darrin Ulery '87

Waldorf Salad

Ingredients

- 6 large Honeycrisp apples
- 3 stalks of celery
- 1 cup mini marshmallows
- ½ cup raisins
- ½ cup pecan pieces
- ½ cup Maraschino Cherries, halved
- 2 tbsp. Maraschino Cherry juice
- 1 tbsp. sour cream
- ½ cup mayonnaise

Instructions

1. Cut apples into bite-sized chunks (with skin on).
2. Dice celery.
3. Place in large bowl and add remaining ingredients.
4. Mix.
5. Enjoy!



“This is a Landreville family favorite for generations! We enjoy it as a side dish, salad, and sometimes even as a dessert! Our children loved to help make it, and we look forward to making with our grandchildren!”

Teresanne Landreville '82 and Charles Landreville '82

Classic Caesar Salad

Ingredients

- 10 ounces romaine lettuce, torn in small pieces, soaked in ice water
- 2-3 anchovies
- 3 buds of garlic, freshly pressed
- 1 tbsp. Dijon mustard
- ½ tbsp. Worcestershire sauce
- 1 coddled egg – boil for 2 minutes and separate, only using the yolk
- ⅓ cup EVOO
- 1 tbsp. fresh lemon juice or more
- 2 tbsp. red wine vinegar
- ¼ cup grated Parmesan cheese
- ¼ cup shredded Parmesan cheese, if desired
- 1 cup homemade croutons

Instructions

1. Place anchovies and fresh garlic in a WOODEN salad bowl. Crush into a fine paste with two dinner forks.
2. Add the Dijon mustard and Worcestershire sauce to stir in. Continue to stir while adding the egg yolk. (It will look raw.)
3. Slowly add the EVOO while stirring with the forks. Add the lemon juice, red wine vinegar, and the grated Parmesan while stirring.
4. Taste and add more lemon juice, if you prefer.
5. Drain the romaine in a lettuce spinner and spin until it is dry. Add it to the bowl with the dressing and mix it well. Add the croutons, if preferred.
6. Serve the salad on individual plates and pass the shredded Parmesan, if desired. We sometimes add grilled shrimp in the summer for our entire meal.



Susan Weiss Kasle '65 and Don Kasle '66

Fresh Cranberry Relish

Ingredients


- 1 package fresh cranberries (12 ounces is 3 cups after picking through carefully.)
- 2 medium Pippin or Granny Smith apples, peeled, quartered, and cored
- ¼ cup sugar
- ½-¾ cup orange marmalade
- zest plus juice of ½ orange
- 2 tsp. lemon juice
- 2-4 tsp. Grand Marnier
- 1½ cup chopped walnuts
- ⅛ tsp. ground cinnamon

Note:

A 32-ounce bag of fresh cranberries becomes 8-9 cups after cleaning.

Instructions

1. Fine chop cranberries in food processor. Remove to large bowl.
2. Fine chop apple pieces; and rough chop walnut pieces. Add to bowl.
3. Add remaining ingredients to bowl. Mix well.
4. Seal in smaller containers and refrigerate at least 1 day and up to 2 weeks.
5. Makes 5 delicious cups. You'll never eat plain cranberry relish again!



“We were married at Miami’s Sesquicentennial chapel 60 years ago, come October 2022. Over the years, we have entertained a lot, and one of our favorite dishes has been this Fresh Cranberry Relish. I’m sure it will be on the table when we celebrate our 60th! Thank you for the many special M and U Valentine’s Day cards that we have enjoyed.”

Vee Miyake Yamafuji ’63 and Robert Yamafuji ’63

