



FOOD *and the* SOUL OF AMERICA

*An American
250th Celebration*

Recipes from the staff of



**Chattahoochee
Valley Libraries**

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ENTRÉES



Caramelized Zucchini Pasta

SUBMITTED BY **Mallie Brossett, Cusseta-Chattahoochee Public Library**

INGREDIENTS

- 2 tbsps unsalted butter
- 2 tbsps olive oil
- 2 lbs zucchini, coarsely grated (about 3 large zucchini)
- A heaping tbsp of jar garlic in olive oil
- ½ cup basil leaves, chopped into ribbons, include stems
- Salt and pepper
- 1 lb cavatappi pasta (or medium shells)
- ½ cup finely grated Parmesan, plus more for serving
- 1 tbsp lemon juice

INSTRUCTIONS

- 01** *In a large skillet or dutch oven over medium-high heat, melt the butter and olive oil. Once it foams, add the grated zucchini, garlic, the basil stems and half the leaves. Season with salt and pepper. Cover and cook until pooling with liquid (about 5 to 7 minutes). Uncover and cook until the liquid evaporates and the zucchini starts to sizzle (about 7 to 10 minutes).*
- 02** *Continue to cook the zucchini until brown bits form on the bottom of the pan. Deglaze with a few tbsps of water. If the bottom gets to dark and looks like it might burn, lower the heat and deglaze. Cook until the zucchini is brown and flavorful (minimum 20-25 minutes). The longer you cook, the more flavor you develop. (Like caramelized onions, this freezes well!)*
- 03** *While zucchini cooks, cook the pasta to package instructions. Once the pasta is ready, reserve 2 cups of pasta water and drain. Remove the herb stems from the zucchini. Reduce the heat to medium, then add the pasta, 1 cup pasta water, and the parmesan cheese. Stir until the pasta is glossed with sauce. Add more pasta water as needed to thin the sauce. Stir in the lemon juice and remaining basil, then season with salt and pepper to taste. Serve with parmesan cheese and black pepper.*

Lisa's Chicken & Broccoli Casserole

SUBMITTED BY Catie Tierney, Mildred L. Terry Public Library

INGREDIENTS

- 2 (10-ounce) packages of frozen broccoli
- 2 cups sliced cooked chicken
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- ½ cup mayonnaise
- ½ tsp curry powder
- ½ cup sharp cheddar cheese
- ½ cup soft bread pieces
- 2 tbsp melted butter

INSTRUCTIONS

- 01 *Cook broccoli in salted water and drain. Arrange broccoli in buttered baking dish. Place cooked chicken on top of broccoli.*
- 02 *Combine chicken soup and mushroom soup (both undiluted) with mayonnaise, lemon juice, and curry powder. Pour mixture over chicken. Sprinkle cheese on top.*
- 03 *Combine bread pieces and melted butter then sprinkle bread over all.*
- 04 *Bake at 350° for 25-30 minutes.*

Notes: *Can add more curry to taste. Any bread can be used for the bread pieces, but French bread is preferred.*

Marry Me Chicken: Instant Pot

SUBMITTED BY Shantelle Brito, Marion County Public Library

INGREDIENTS

- 1 tbsp extra virgin olive oil, more if needed
- 4-6 boneless, skinless chicken breasts (about 6 ounces each)
- ½ tsp kosher salt to taste
- ½ tsp ground black pepper
- 1 tbsp minced garlic
- 1 tsp Italian seasoning
- ¼ tsp crushed red pepper flakes
- ½ cup low-sodium chicken stock (¾ cup if using an 8 quart)
- 1 (7 ounce) jar sun-dried tomatoes, drained and chopped
- 1 cup heavy cream
- ½ cup grated Parmesan
- 2 cups baby spinach leaves

INSTRUCTIONS

- 01 Set the Instant Pot to sauté, add 1 tbsp extra virgin olive oil to the inner pot, and heat for 1 minute. While the oil is heating, evenly season both sides of the chicken breasts with ½ tsp kosher salt and ½ tsp ground black pepper.
- 02 Working in batches if needed, place the seasoned chicken in a single layer in the instant pot, and brown for 2 minutes per side, or until golden. Once browned, remove the chicken to a plate. Repeat the process with remaining chicken breasts.
- 03 Add 1 tbsp minced garlic, 1 tsp Italian seasoning, and ¼ tsp crushed red pepper flakes to the inner pot, and cook for 30 seconds or until fragrant. Hit cancel to turn off the pressure cooker.
- 04 Add ½ cup low-sodium chicken stock (use ¾ cup for an 8-quart Instant Pot) and use a wooden spoon or spatula to scrape up any browned bits off the bottom of the inner pot.
- 05 Add the seared chicken back to the inner pot. Add in the 1 (7 oz) jar sun-dried tomatoes (drained), a pinch of salt, and 1 cup heavy cream.
- 06 Secure the lid and turn the knob to the sealed position. To set the cooking time, hit manual or pressure cook and set the cooking time for 5 minutes on high pressure.
- 07 Once the cooking time has elapsed, allow the pressure to release naturally for at least 10 minutes. After 10 minutes, you can opt to do a quick release of pressure (or allow pressure to release fully on its own).
- 08 Open the Instant Pot, and remove the chicken to a clean platter.
- 09 Hit cancel to turn off the keep warm function, then hit sauté. Add in ½ cup grated parmesan and 2 cups baby spinach leaves and stir until the spinach is wilted and the sauce has thickened about 2-3 minutes. Hit cancel to turn off the sauté function.
- 10 Serve the sauce over the chicken with additional parmesan and basil if desired.

Mom's Greek Dolmades

Servings: 24-48

SUBMITTED BY Kat Kitchens, Columbus Public Library

INGREDIENTS

- 16 ounce grape leaves from the jar, rinsed and drained

For the Filling

- ½ cup of basmati rice or bulgur wheat, rinse the rice
- ¼ cup of olive oil
- 1 onion finely chopped
- 1 lb of lean ground beef, or other lean ground meat
- 6 ounce of pureed tomatoes
- 1 tsp of dill or mint, or both
- 1-2 tbsps of lemon juice
- 2 tbsps of finely chopped parsley

For the Sauce

- 15 ounce of puree tomatoes, or tomato sauce
- ¼ cup olive oil
- 1 tsp of oregano
- 2-3 tbsps of lemon juice
- Salt and pepper to taste
- optional 1 cup hot chicken broth or beef (helps thin out the sauce if it is too thick)
- A pinch of sugar if the sauce is too acidic

INSTRUCTIONS

- 01** *Make the filling: In a large bowl, combine all filling ingredients and mix well. The mixture should be wet, but not soupy.*
- 02** *Make the sauce: Combine all sauce ingredients.*
- 03** *Line the bottom of a large pot with a few spoonfuls of sauce. Just enough that the rolled dolmades won't stick to the bottom.*
- 04** *Place the rinsed grape leaves flat on a clean plate—stem and vein side up (this creates friction to keep the dolmades rolled).*
- 05** *Place about 1 tbsp of filling into the bottom center of the leaf.*
- 06** *Fold the sides over the meat, then roll up to the top to create a cylinder.*
- 07** *Place into the pot into tight rows, seam side down. If the dolmades have too much room to move, they can unroll. They can be stacked into layers.*
- 08** *Pour the remaining sauce mixture onto the dolmades.*
- 09** *Place an oven safe plate (pot lid could work) to weigh the dolmades down; this prevents them from unrolling while cooking.*
- 10** *Bring pot to a boil over medium high heat, then reduce to a low simmer. Cover the pot with a lid and cook for 45-60 minutes, or until the meat/filling is fully cooked.*
- 11** *Remove from heat and dolmades rest, covered, for 15 minutes.*
- 12** *When serving, carefully remove the plate. Can be eaten at room temperature or hot.*
- 13** *Serve with tzatziki sauce, orzo, feta cheese or spanakopita*

Notes: *Gluten free if made with rice.*

Torn leaves can be saved to create a patchwork dolma if there is left over meat (can also be used to line the sides of the pot to prevent sticking, but not necessary).

Smoked Wings

SUBMITTED BY Henry McCoy, Columbus Public Library

Freely adapted from Rodney Scott's World of Barbecue recipe, available for checkout at CVL.

This recipe requires a day (or even two) of advance preparation.

INGREDIENTS

- 3-4 lbs chicken wings, split into drumettes and flats

- 3-4 tpsps Kosher Salt

Wing Rub (makes 2 cups)

- ¼ cup MSG (such as Accent)
- ¼ cup freshly ground black pepper
- ¼ cup paprika
- ¼ cup chili powder
- ¼ cup packed light brown sugar
- 2 tbsps. garlic powder
- 2 tbsps. onion powder
- ½ tsp (or to taste) cayenne pepper

INSTRUCTIONS

- 01 *Grill with hickory or other wood chips (any smoker with temperature control will work)*
- 02 *Add 2 inches of Canola, Vegetable or Peanut Oil into large Dutch oven or frying pan*
- 03 *Make the wing rub: Combine all ingredients into an airtight container.*
- 04 *The day (or two) before serving, dry brine the split wings by thoroughly drying them and rubbing them with salt. Place the wings on a rack on a rimmed cookie sheet, and place uncovered in the refrigerator overnight to chill and dry.*
- 05 *Several hours to a day before serving, fire up your grill for indirect cooking between 225° and 275°. Remove the wings from the refrigerator and rub 3-4 tbsps of the wing rub into them.*
- 06 *Add wood chips to the grill for smoke. Add wings to grill on the side without the fire, close the lid and cook until they turn a deep red color, about 30 minutes. They will not be done, but do not cook longer than that. Remove the wings from the grill, allow to cool, then place back in the refrigerator on another rack with rimmed cookie sheet. They will need to be in the refrigerator for at least one hour up to overnight.*
- 07 *When ready to finish, heat the oil in the Dutch oven to 375°. Working in batches, use tongs to transfer the cooled wings to the oil. Fry until they are golden brown, about 2-3 minutes each side, flipping regularly.*
- 08 *Using a slotted spoon or a frying spider, transfer the wings to a large bowl and toss with a sprinkle of the wing rub. Return oil to 375° and repeat with the remaining batches of wings.*
- 09 *Serve with celery and carrot sticks and your favorite dipping sauce (we recommend Alabama White Sauce).*

Pistacchio e Salsiccia Pizza

(Pistachio & Sausage Pizza)

SUBMITTED BY Henry McCoy, Columbus Public Library

This recipe is adapted from the original by Roberto Caporuscio, founder of Kesté Pizza E Vino in downtown NYC and Don Antonio by Starita restaurants in NYC and Atlanta.

This recipe uses pizza pans and a typical home oven that can reach 500°-550°. Those with dedicated pizza ovens capable of higher temperatures should use their favorite crust recipe, eliminate the parbake step, and should use a pizza peel to place the pizza directly on the oven's stone instead of a pan.

INGREDIENTS

- 2 tbsp olive oil, plus more for drizzling
- 10-1/2 ounces fresh Italian sausage, casings removed
- ¼ cup Italian red wine
- Fine semolina flour for dusting
- 1 lb fresh low-moisture mozzarella, cut into ½ inch strips
- 1 ounce grated Pecorino Romano
- 16-20 fresh basil leaves

Pizza Dough

- 1 tbsp active dry yeast
- 1 tbsp sugar
- 1 tbsp salt
- 1 tbsp olive oil
- 1 cup warm water
- 2¾ cups King Arthur bread or all-purpose flour

Pistachio Pesto

- 1½ cup shelled pistachios, lightly toasted
- ½ cup extra virgin olive oil
- ½ cup grated parmesan
- Salt (unless pistachios have salt)

INSTRUCTIONS

- 01** *Make the dough: Combine yeast, sugar, salt and olive oil in a mixing bowl. Add the 1 cup warm water (aim for 105° to 115°) and stir gently. Let sit for 15 minutes while the yeast activates (it will begin to get foamy).*
- 02** *Slowly mix in the flour until the dough ball comes together. Add more flour or water as needed. Turn the dough out onto a floured surface and knead until smooth.*
- 03** *Place the dough ball in a large oiled bowl and cover with a kitchen towel. Let rise for an hour or until it has doubled in size. Divide it half to make 2 large pizzas or in quarters to make 4 medium pizzas. Roll each portion into balls and place in an oiled 9x13 baking dish to rise for another hour.*
- 04** *Make the pesto: Put the shelled pistachios and extra virgin olive oil in a food processor and slowly pulse until it forms a pesto-like consistency. Add parmesan and pulse to combine. Taste and add salt as needed.*
- 05** *Make the topping: Heat olive oil in a large skillet over medium-high heat. Add the sausage and cook, stirring and breaking it up into pieces until slightly browned, about 4 minutes. Add the wine and cook, scraping the bottom, until reduced, about 2 minutes. Set aside and allow to cool.*
- 06** *Preheat your oven to its highest temperature (500°-550°).*
- 07** *Working one ball at a time, dust your pan with the semolina. Place the dough on the center of the pan and press it from the center out. Large pizzas will be 14-16" in diameter, medium pizzas will be 10".*
- 08** *Place the crust on the lowest rack in your oven and parbake for 5 minutes, then remove. Continue until all crusts are parbaked.*
- 09** *Allow crusts to cool slightly (5 minutes or so). Spread the Pistachio Pesto evenly, then distribute the cooked sausage, sliced mozzarella and grated Pecorino Romano. Cook each pizza on the bottom rack of the oven until done (about 5-6 minutes). One minute before completion add the basil leaves to the top (8-10 leaves per large, 4-5 per medium).*

Sausage and Rice Casserole

SUBMITTED BY **Tiffany Wilson**, Columbus Public Library

INGREDIENTS

- 1 lb Jimmy Dean Sage Sausage
- 2 cups rice (uncooked)
- 1 cup milk
- 2 cans Campbell's Chicken and Wild Rice Soup
- 3 healthy dashes celery seed

INSTRUCTIONS

- 01** *Preheat oven to 350°.*
- 02** *In a greased 9x13-inch casserole dish, stir together the uncooked rice, milk, soup, and celery seed. Let it sit while you brown the sausage so the rice can soak up some of the flavor.*
- 03** *Brown the sausage in a skillet over medium heat until fully cooked. Drain if needed.*
- 04** *Add the cooked sausage to the casserole dish and gently stir to mix.*
- 05** *Cover with foil and bake for 45 minutes. Remove the foil and bake 10-15 minutes longer, until hot, bubbly, and the rice is tender.*
- 06** *Let rest for 5 minutes before serving.*

Notes: *Hearty enough to be the main course, but it also makes a wonderful side dish at family gatherings, potlucks, or Sunday dinners.*

Zach's Green Bean Bacon Casserole

SUBMITTED BY Zach Jakes, Columbus Public Library

INGREDIENTS

- 4 (14 ounce) cans French style green beans, drained
- 12 ounce of bacon, cooked and crumbled
- 1 (10 ½ ounce) can of cream of mushroom soup
- ¼ cup of milk
- 1 tsp pepper
- ½ tsp salt
- 1 ½ cup French's fried onions

INSTRUCTIONS

- 01 *Preheat oven to 350°.*
- 02 *In a large bowl, combine soup, milk, pepper and salt in a bowl until well blended.*
- 03 *Add beans, ½ of the crumbled bacon and ¾ cup of the French's fried onions to the soup mixture.*
- 04 *Pour into a 9x13 casserole dish.*
- 05 *Bake for 25 minutes.*
- 06 *Pull dish from oven and top with remaining bacon and onions.*
- 07 *Bake for an additional 5 minutes. Enjoy!*

Sausage Balls

SUBMITTED BY **Meredith Whitehead**, South Columbus Public Library

INGREDIENTS

- 1 package hot sausage
- 1 package cream cheese
- 2 cups Bisquick
- 1 cup shredded cheddar cheese

INSTRUCTIONS

- 01** *In a large mixing bowl, mix sausage and cream cheese.*
- 02** *Add Bisquick and shredded cheese, and mix.*
- 03** *Line baking sheet with parchment paper.*
- 04** *Roll sausage mixture into balls, then chill in fridge for 10 minutes.*
- 05** *Bake at 350° for 25 minutes.*

The Other Best Hot Dog

SUBMITTED BY Henry McCoy, Columbus Public Library

With apologies to the Scramble-Dog-ians at Dinglewood Pharmacy, may I present another candidate for best hot dog? This is the "Blue Galactic" as served at Jack's Cosmic Dog in Mt. Pleasant, SC. But don't take just my word for it. Alton Brown called it the "Best Hot Dog Ever!".

INGREDIENTS

- 2 high quality, all-beef frankfurters
- 2 thick, high quality hot dog buns
- Your favorite cheese sauce

Sweet Potato Mustard

- ½ cup apple cider vinegar
- ⅓ cup yellow mustard seeds
- 1 bay leaf
- 1 cinnamon stick
- 1 cup water
- ½ cup sweet potato puree*
- 1 tbsp sorghum or light molasses
- 1 tbsp bourbon
- ¼ cup granulated sugar
- 2 tbsps ground mustard powder
- ½ tsp sweet paprika
- ½ tsp kosher salt

Coney-style Chili Sauce

- 2 lbs ground beef
- ½ cup chopped onion
- 1½ cups ketchup

- ¼ cup white sugar
- ¼ cup white vinegar
- ¼ cup prepared yellow mustard
- ½ tsp celery seed
- ¾ tsp Worcestershire sauce
- ½ tsp ground black pepper
- ¾ tsp salt

Bleu Cheese Cole Slaw

- 1 (16 oz) bag of coleslaw or 1 small head green cabbage, finely sliced
- ¼ small head red cabbage, finely sliced
- 1 carrot, peeled and finely sliced
- 1 cup sour cream
- 1 cup mayo
- 1½ tsp garlic powder
- ½ tsp. dried oregano
- ½ tsp onion powder
- ½ cup crumbled high quality bleu cheese
- Salt and freshly ground pepper

**This isn't on most grocery store shelves—anything they're going to have has way too many sweeteners added, and you just want the plain puree. Three solutions for this: 1. Sweet potato baby food; 2. Make it yourself—bake a sweet potato in foil until soft (about 1 hour) scrape out the flesh and mix with a bit of water; 3. Some "finer" grocery stores may have canned puree without sweeteners.*

INSTRUCTIONS

- 01** *Make Sweet Mustard: (makes 1½ cups) In a saucepan over high heat, bring the vinegar to a boil. Remove from the heat and add the mustard seeds, bay leaf and cinnamon stick, stirring to combine. Cover the saucepan and let the mixture rest at room temperature for about 1 hour. The seeds will absorb the liquid.*
- 02** *Remove the bay leaf and the cinnamon stick, scraping off any seed.*
- 03** *Add the water, sorghum and bourbon to the mustard seeds and stir, then add into a blender. Blend until smooth, then add the sweet potato puree and blend until you have a smooth paste. Add water if needed.*
- 04** *Pour the mixture back into the pan and heat over medium heat, bringing it to a boil. Reduce the heat to medium-low and continue to boil gently for approximately five minutes, stirring frequently to prevent scorching.*

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INSTRUCTIONS

- 05 Whisk in the sugar, ground mustard, paprika and salt. Continue to simmer, cooking the mixture until it is thick and spreadable—about 10 minutes.
- 06 Cool the mustard in the pan, then save it in an airtight container.
- 07 Make the Chili Sauce: (serves 8-10) Place the ground beef and onion in a large skillet over medium-high heat. Cook, stirring to crumble, until beef is browned.
- 08 Drain beef and add it to the pot of a slow cooker with the onion. Using an immersion blender, chop the meat and onion for several pulses to make a finer consistency.
- 09 Stir in the ketchup, sugar, vinegar, and mustard. Season with celery seed, Worcestershire sauce, pepper and salt.
- 10 Cover and simmer on low setting for a few hours (the slow cook is important for the flavor).
- 11 Make the Coleslaw: Combine all ingredients in a large bowl and cover. Let sit and marinate for at least two hours. If it will sit longer than two hours, refrigerate.
- 12 Cook the frankfurters using your preferred method.
- 13 Slather Sweet Potato Mustard over the insides of the buns.
- 14 Add one frankfurter to each bun.
- 15 Drizzle cheese sauce on each side of the frankfurter.
- 16 Top with Coney Sauce.
- 17 Top that with Bleu Cheese Cole Slaw.

Notes: Enjoy with shoestring fries and a Root Beer Float or a chilled RC Cola.

SOUPS *and* STEW



Bailey's Chili

SUBMITTED BY Bailey Carter, Marion County Public Library

INGREDIENTS

- 2 lbs ground meat of choice (my favorite is half beef, half pork)
- 1 red and 1 yellow onion
- 1 bulb garlic
- 1 green bell pepper
- 1 orange bell pepper
- 2-3 jalapeño peppers
- ½ lb portabella mushrooms
- 1 can (14.5 oz) kidney beans
- 1 can (14.5 oz) cannellini beans
- 1 can (14.5 oz) black beans
- 1 can (14.5 oz) corn
- 2 cans (14.5 oz) diced tomatoes
- 1 large can (28 oz) crushed tomatoes
- 1 can (6 ounce) tomato paste
- 3-4 tbsps olive oil
- 2 tbsps chili powder
- 1 tbsp ground paprika
- 1 tsp ground cayenne
- 1 tbsp red pepper flakes
- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1 tbsp ground cumin
- 1 tsp curry powder
- 2 tbsps Italian seasoning
- 3-4 bay leaves (AKA Bai-leaves)
- Salt & pepper to taste

INSTRUCTIONS

- 01** *Mince garlic and chop all other fresh veggies (medium to large dice). Heat a large (30 quart or 8 gallon) stock pot over medium heat. Sauté a couple of handfuls of chopped onions in olive oil until they begin to brown and clarify.*
- 02** *Turn up heat to medium-high and add ground meat, salt, and chili powder, stirring together with the onions until it begins to brown and is broken up in bite size pieces or smaller. Add the rest of the onions, peppers, and garlic, and sauté for a couple of minutes, stirring often. Add mushrooms and sauté for a couple more minutes. Add all canned veggies (only drain the corn) and the rest of the seasonings.*
- 03** *Simmer uncovered on low for at least an hour, stirring occasionally, to desired thickness.*
- 04** *Remember to remove bay leaves before serving. This recipe makes a whole lot of chili, but it freezes well in airtight freezer-safe containers!*

Cauliflower Soup

SUBMITTED BY **Monika Burkhardt, Columbus Public Library**

INGREDIENTS

- 1 cauliflower head (trimmed into florets)
- 4 cups water
- 2 tbsps olive oil
- Salt/white Pepper/nutmeg to taste

INSTRUCTIONS

- 01** *Add cauliflower, water, and oil to a pot or saucepan large enough to hold all the ingredients.*
- 02** *Bring to a boil, cover with a lid, then reduce the heat to medium and cook until the cauliflower is soft throughout and the liquid is reduced.*
- 03** *Allow to cool slightly before blending smoothly.*
- 04** *Adjust liquid to preferred consistency and season to taste with recommended salt, white pepper, and nutmeg.*

Instant Pot Chicken Tortilla Soup

SUBMITTED BY Leisa Blankenship, Columbus Public Library

INGREDIENTS

- 4 cups chicken stock
- 14 oz diced tomatoes
- 2 tsp cumin
- 1 tsp ground coriander
- 1 tsp paprika
- 1 tsp oregano
- 1 tsp garlic puree
- 1 tsp of jalapeño slices
- Chili powder to taste (optional)
- Salt
- 1 lb chicken breasts
- 14 oz black bean, drained
- 12 oz sweet corn, drained

INSTRUCTIONS

- 01** *Add all ingredients to the Instant Pot insert starting with chicken stock and add beans and corn last. Don't mix.*
- 02** *Cover your Instant Pot and set the valve to the Sealing position.*
- 03** *Select the manual or pressure cook button (dependent upon model), select high pressure and set the timer to 8 mins.*
- 04** *When done, let the steam release naturally, open and remove the chicken from the pot.*
- 05** *Shred chicken with a fork and add back in to the Instant Pot and mix.*
- 06** *Serve your chicken tortilla soup with topping of your choice.*

Pollo Welch de Doña Iris

(Grape Juice Chicken Stew)

SUBMITTED BY **Francheska M. Marrero-Sepúlveda**, Columbus Public Library

INGREDIENTS

- Chicken (preferably cut into pieces)
- Cooking ham (preferably cut into pieces)
- Goya Adobo
- 4 potatoes (preferably cut into pieces)
- 4 yellow lemons
- 1 cup Welch's Concord grape juice
- 2 tbsps Goya Sofrito (or your choice)
- 4 tbsps tomato sauce
- 1 jar roasted red peppers
- 1 jar sweet peas
- 1 carrot cut into pieces
- 1 packet Goya Sazón Seasoning with Coriander & Annatto (Culantro y Achiote)
- 1 Knorr Bouillon Chicken Flavor cube

Optional Ingredients

- Stuffed olives – cut in half
- Coriander (cilantro)

INSTRUCTIONS

- 01** *Season the chicken pieces with lemon juice, Goya Adobo, and Goya Sazón Seasoning with Coriander & Annatto.*
- 02** *In a large bowl, combine the seasoned chicken with Goya Sofrito, Knorr Bouillon cube, roasted red peppers, sweet peas, sliced carrot, and potatoes.*
- 03** *Stir everything well to coat, then refrigerate and marinate for approximately 4 hours.*
- 04** *Remove the mixture from the refrigerator and transfer it to a large pot or dutch oven. Cook over low heat.*
- 05** *Once the chicken starts to cook, add the grape juice and tomato sauce.*
- 06** *Continue cooking over low heat until the sauce thickens and the chicken and vegetables are fully cooked and tender.*
- 07** *Serve hot, preferably with white rice.*

Note: *For those on a low-sodium or anti-inflammatory diet, there are lower-sodium alternatives for the adobo, sofrito, and bouillon cubes. They don't have to be Goya—be creative and adjust to your taste!*

Steak Soup

SUBMITTED BY Henry McCoy, Columbus Public Library

INGREDIENTS

- 1½ pounds ground beef (sirloin or round preferred, not too fatty—use coarse ground if you can find it at the store)
- ½ tsp baking soda
- 1 tsp water
- 1 stick (½ cup) salted or lightly-salted butter
- 1½ cups roughly chopped carrots (about 3 whole carrots, chopped to about ½-¾" size)
- 1½ cups roughly chopped celery (about 5 stalks, whites and leaves removed, about ½-¾" size)
- 1½ cups chopped onion (we often cheat and use frozen chopped onions)
- 2 cloves minced garlic
- 1 tsp kosher salt
- 1 cup all-purpose flour
- 1 qt (32 oz) packaged beef stock
- 2 cups water
- 1 (28 oz) can peeled whole tomatoes with juice
- 1 tsp kosher salt
- ¼ tsp thyme
- 4-6 twists of coarse-ground pepper mill
- ½ tsp Lawry's Seasoned Salt
- 1 tsp Gravy Master
- 1 (16 oz) bag frozen mixed vegetables

INSTRUCTIONS

- 01 *Mix baking soda into water, then mix into ground beef. Set aside while you prepare and cook the vegetables.*
- 02 *Melt 1 stick of butter in a stockpot over medium high heat.*
- 03 *Add carrots, celery, and onion. Sauté the mirepoix until the veggies are soft and the onion is translucent.*
- 04 *Add minced garlic and stir for another 30 seconds.*
- 05 *Add kosher salt to the vegetables and stir. Continue cooking until most of the liquid has cooked out.*
- 06 *Add 1 cup flour to the vegetable mixture. Stir constantly for 1-3 minutes until the paste surrounding the veggies is smooth and the flour taste has cooked out some (the flour will still be pale but slightly browned, not copper-brown like a roux). Scrape the veggie mixture into a bowl, being careful scrape the bottom of the pot. Set aside.*
- 07 *Return the pot to the heat and add the ground beef with the baking soda slurry mixed in. Brown the beef, scraping the bottom of the pot to loosen and mix in any frond or remaining flour. You can add a bit of beef broth if the beef is not producing enough liquid for this to occur.*
- 08 *Once the beef is browned, drain off the grease and return to the stovetop. Add the veggie mixture to the beef and stir quickly to incorporate.*
- 09 *Add the remaining ingredients except for the frozen vegetables. Bring to a boil and then add frozen vegetables.*
- 10 *Return to a boil, then simmer, uncovered, for at least one hour.*
- 11 *While simmering, taste and adjust seasonings.*

SIDES *and* SNACKS



Arepas: Native Puerto Rican Frybread

SUBMITTED BY Lizette Cruz, Columbus Public Library

This is a traditional Puerto Rican dish handed down from several generations.

INGREDIENTS

- 4 cups of flour
- 2 tbsps of yeast
- ½ heaping tbsp of salt
- 5 oz of butter, cut into small cubes
- 1¼ cups of water, room temperature
- Oil for frying

INSTRUCTIONS

- 01** *In a bowl, mix the yeast into the water and let it ferment.*
- 02** *In another bowl, combine the flour and salt. Add the butter cubes, using your fingers to break the butter into the flour.*
- 03** *Add the water/yeast mixture a few tablespoons at a time to the flour, mixing it in with your hands each time. Keep adding water and kneading until the dough comes together in one large piece. Sometimes you will not need all the water.*
- 04** *It should be a nice, smooth dough, not a wet sticky one. The dough is ready when it feels springy and rolls smoothly into a ball.*
- 05** *Place in a greased bowl and cover with a towel. Let it rise to double its size.*
- 06** *When ready, flour a work surface, then roll out balls from the dough. Flatten the balls into ¼ inch discs with your fingers.*
- 07** *Heat ½ inch of frying oil on high heat. Gently slide 1 to 3 discs (depending on their size) into the frying oil.*
- 08** *Cook 30 to 45 seconds on each side, flipping over until golden brown on each side.*

Crack-tastic Crackers

SUBMITTED BY Leisa Blankenship, Columbus Public Library

INGREDIENTS

- 1¼ cup canola oil
- 1 packet Ranch dressing mix
- 1-3 tbsps red pepper flakes
- 4 sleeves of Saltine crackers

INSTRUCTIONS

- 01** *Mix all the ingredients together in a bowl for a good long while (5-10 minutes), to really get the crackers coated. Eat a few if you want.*
- 02** *Lay them out on a cookie sheet and drizzle the oil that's in the bottom of the bowl, over the top of the crackers. Bake at 250 degrees for 15-20 minutes, stirring them around about halfway through.*
- 03** *Let them cool and eat.*

Easy Pasta Salad

SUBMITTED BY **Emily Earnest, Columbus Public Library**

INGREDIENTS

- 1 box tri-color rotini pasta
- ¼ cup zesty Italian dressing
- ½ container crumbled feta cheese
- 1 can black olive halves, drained
- ½ cucumber, diced
- ½ box cherry tomatoes, halved

INSTRUCTIONS

- 01** *Cook the rotini pasta until tender, drain, and let cool.*
- 02** *Put in a large bowl, and add all ingredients.*
- 03** *Let the mixture cool in the refrigerator.*
- 04** *Serve and enjoy!*

Note: More dressing may be needed upon future servings.

Grandma Jack's Macaroni Salad

SUBMITTED BY Jeannine Scott, Columbus Public Library

INGREDIENTS

- 8 oz (about 2 cups) elbow noodles
- 3 heaping tbsps Hellman's mayo
- 1 can tuna, drained
- ½ tsp pepper
- ½ tsp onion powder
- 2 tbsps diced celery and/or dill relish

INSTRUCTIONS

- 01** *Cook, drain, and cool the noodles. Add other ingredients and stir to combine.*
- 02** *Sometimes add a teaspoon or 2 of mustard if no one is looking.*
- 03** *Add ½ teaspoon mayo or pickle juice at a time to adjust to desired consistency.*

Kosher Corned Beef Cheese Ball

SUBMITTED BY **Zach Jakes**, Columbus Public Library

INGREDIENTS

- 1 (8 oz) can corned beef
- 3 tbsps Worcestershire sauce
- ½ cup chopped green onions
- 3 (8 oz) package Philadelphia cream cheese

INSTRUCTIONS

- 01** *Add hickory salt, garlic and a dash of hot sauce to suit taste. Mix all ingredients by hand, chill for ½ hour.*
- 02** *Mold into ball and roll in chopped pecans.*
- 03** *Served with assorted crackers.*

Sweet and Salty Popcorn

SUBMITTED BY Emily Earnest, Columbus Public Library

INGREDIENTS

- 12 cups kettle corn (or 1 bag, pre-popped)
- ½ cup white cake powder
- 16 oz white chocolate morsels, melted
- ½ cup sprinkles
- 1 cup M&Ms

INSTRUCTIONS

- 01 *Stir kettle corn and cake mix together in a large bowl.*
- 02 *Microwave white chocolate until smooth, stirring after 30 second intervals.*
- 03 *Stir in melted chocolate to the kettle corn and cake mix.*
- 04 *Add in M&Ms and sprinkles to the same bowl, and stir.*
- 05 *Spread out the contents of the bowl on a large pan lined with parchment paper.*
- 06 *Drizzle any remaining melted chocolate on top.*
- 07 *Let sit for 30-45 minutes.*
- 08 *Serve and enjoy, and/or place in an airtight container.*

Note: Add in anything you'd like when adding in the sprinkles and the M&Ms!

SAUCES *and* DIPS



Caesar Dressing

SUBMITTED BY **Monica Burkhardt, Columbus Public Library**

INGREDIENTS

- 1 cup mayonnaise (homemade or store bought)
- 1 tbsp Liquid Amino's/Tamari
- 1 tbsp lemon juice
- 1 lemon zested
- Finely grated parmesan or nutritional yeast
- Freshly ground black pepper

INSTRUCTIONS

- 01** *Mix all ingredients in a bowl large enough to accommodate.*
- 02** *Season to taste.*

Jalapeño Popper Dip

SUBMITTED BY **Amber Brookins, Columbus Public Library**

INGREDIENTS

- 16 oz cream cheese, at room temperature
- 1 cup mayonnaise
- 8 pieces of bacon, cooked and chopped
- 6 jalapeños, seeded and minced (if you can't get fresh, substitute a 4-ounce can diced jalapeño peppers, drained)
- 2 cloves garlic, minced
- ½ tsp cumin
- 6 oz cheddar cheese, shredded (about 1½ cups)

Toppings

- 1 cup panko breadcrumbs
- 1 cup grated Parmesan cheese
- 4 tbsps unsalted butter, melted

INSTRUCTIONS

- 01** *Preheat oven to 375°.*
- 02** *Combine the cream cheese, mayonnaise, bacon, jalapenos, garlic, cumin and cheddar cheese in a mixing bowl. Transfer the mixture into 2-quart baking dish.*
- 03** *Combine the panko breadcrumbs, Parmesan cheese and melted butter in a small bowl, tossing with a fork until the mixture is evenly moistened. Sprinkle evenly over the cream cheese mixture.*
- 04** *Bake in the preheated oven for 25 to 30 minutes, until the top is golden brown and the dip is bubbling. Let rest for 5 minutes before serving.*
- 05** *Serve with your favorite tortilla chips, crackers, vegetables, etc.*

Kat's Tzatsiki Sauce

SUBMITTED BY Kat Kitchens, Columbus Public Library

INGREDIENTS

- 32 oz of plain Greek yogurt, or plain whole milk yogurt
- Salt, to taste
- 2-4 garlic cloves, minced (depends on how garlicky you like it, sometimes I have no self-control and add 6)
- 1 cucumber, diced into bite sized pieces (hot house cucumbers are a good choice since their skin is thin and they do not have to be peeled)
- 1 tsp dried mint or dill (I usually eyeball it, and add more to taste)

INSTRUCTIONS

01 *Combine all ingredients and mix well*

02 *Enjoy!*

Note: Pairs well with any Mediterranean style dish, such as a lemon and dill salmon. Meant to be a sauce, but sometimes I just eat it straight. Great dipping sauce for naan or pita bread.

Mayonnaise

SUBMITTED BY **Monica Burkhardt, Columbus Public Library**

INGREDIENTS

- 1 egg (pasteurized)
- 2 tsps Dijon mustard
- 1 tbsp lemon juice
- Salt and pepper to taste
- 1 cup neutral oil like safflower oil

INSTRUCTIONS

- 01** *Blend egg, mustard, lemon juice, and seasonings to combine.*
- 02** *Slowly drizzle in oil while blending to emulsify to a thick consistency.*
- 03** *Enjoy as a condiment or for use in other recipes.*

Pepper's Simple Game Day Sausage Dip

SUBMITTED BY Pepper Grimmert, South Columbus Public Library

INGREDIENTS

- 1 pound of ground pork sausage
- 1 can of Rotel
- 2 blocks of cream cheese
- 1 bag of Fritos (optional)

INSTRUCTIONS

- 01** *Cook sausage on the stove top until done. Drain off all fat.*
- 02** *Place cooked sausage, full can of Rotel (not drained), and both blocks of cream cheese in a slow cooker.*
- 03** *Cook on high for 1 hour or until ingredients are hot. Stir occasionally.*
- 04** *Enjoy with Fritos.*

DESSERTS



Alan's Awesome Pancakes

Servings: 35 pancakes

SUBMITTED BY Alan Harkness, Columbus Public Library

INGREDIENTS

Wet Ingredients

- 1 stick (½ cup) butter, melted
- 6 eggs, separated
- 2 tbsps brown sugar
- 4 cups buttermilk (any variety)
- 1 can pumpkin (or mashed bananas, or both)
- 1 tbsp vanilla extract

Dry Ingredients

- 4 cups whole wheat flour
- 2 tsps baking soda
- ½ tsp baking powder
- 2 tsps salt
- 2 to 3 tsps cinnamon
- ¼ tsp nutmeg

Optional Add-ins

- 2 cups chocolate chips or blueberries

INSTRUCTIONS

- 01 *Melt one stick of butter in the microwave. Separate six eggs, then beat the egg whites until soft peaks form and set aside.*
- 02 *In a large mixing bowl, whisk together the egg yolks, brown sugar, buttermilk, pumpkin or banana, and vanilla until smooth.*
- 03 *In another large bowl, combine the flour, baking soda, baking powder, salt, cinnamon, and nutmeg.*
- 04 *Slowly fold the wet ingredients into the dry until it's all a thick goo, with no dry bits left.*
- 05 *Add the egg whites, the melted butter, and two cups of chocolate chips or blueberries, until just incorporated*
- 06 *Heat a griddle or skillet to just under 350°. Drop the batter onto the hot surface using less than ¼ cup per pancake.*
- 07 *Cook and flip and cook some more... serve warm.*
- 08 *Eat until full! Really good with maple syrup or with Applesauce! Yum!*

Bailey's Brownies

SUBMITTED BY Bailey Carter, Marion County Public Library

INGREDIENTS

- 1 stick ($\frac{1}{2}$ cup) butter, unsalted
- 1 cup sugar
- $\frac{1}{2}$ cup cocoa
- Pinch of cinnamon (up to $\frac{1}{2}$ tsp if you like 'em spicy)
- 2 eggs
- $\frac{1}{2}$ cup flour
- Flaky sea salt (enough for a light sprinkling on top)

Optional mix-ins

- nuts
- chocolate chips
- shredded coconut

INSTRUCTIONS

- 01 *Melt butter in microwave-safe container 10-15 seconds at a time until mostly melted.*
- 02 *Using a stand mixer with whisk attachment or medium bowl and handheld whisk, mix sugar, cocoa, and cinnamon until not clumpy. Whisk in melted butter until combined. Add in one egg at a time, whisking thoroughly until the batter feels smoother and looks fluffier.*
- 03 *Gently mix in flour, but do not overmix; stop mixing when it is mostly incorporated but you can still see some spots where flour is visible (fold in mix-ins, if desired).*
- 04 *Pour into greased 9x9 metal cake pan (or 8x8 for thicker brownies; this option will need a couple more minutes in the oven). Sprinkle with salt.*
- 05 *Bake at 350° for 16-18 minutes.*
- 06 *They are done when a toothpick inserted in the center comes out just a little sticky but mostly clean.*
- 07 *Let cool at least 20 minutes before enjoying.*

Charelle's Sweet Potato Pie

SUBMITTED BY Charelle Davis, Parks Memorial Public Library

INGREDIENTS

- 2 cups mashed sweet potatoes (about 2-3 medium sweet potatoes)
- 1 stick (½ cup) unsalted butter, softened
- 2 cups sugar (you can mix white & brown sugar for extra flavor)
- ½ cup evaporated milk (or heavy cream)
- 2 large eggs
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp salt
- 1 unbaked 9-inch pie crust (store-bought or homemade)

INSTRUCTIONS

- 01** *Bake or Boil the Sweet Potatoes: Wash, peel, and cut your sweet potatoes. Boil until fork-tender (about 20 min) or bake at 400° for 45 min until soft. Drain and mash smooth.*
- 02** *Mix it Up: In a large bowl, combine mashed sweet potatoes and butter. Mix until creamy. Add sugar, eggs, milk, vanilla, cinnamon, nutmeg, and salt. Beat until silky smooth.*
- 03** *Pour & Bake: Pour your filling into the unbaked pie crust. Smooth the top with a spatula.*
- 04** *Bake at 350° for 50-55 minutes or until a knife comes out clean from the center.*
- 05** *Cool it Down: Let the pie chill for at least 30 minutes before cutting.*

Charlotte's Egg Free Pumpkin Cookies

SUBMITTED BY Megan Aarant Jackson, Columbus Public Library

INGREDIENTS

- ½ cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 1 cup pumpkin puree (not pumpkin pie filling)
- 1 tsp vanilla
- 1 ½ cup all-purpose flour
- 1 tsp ground cinnamon
- ¼ tsp salt

Frosting

- nuts
- chocolate chips
- shredded coconut

INSTRUCTIONS

- 01** *Preheat oven to 375°.*
- 02** *Cream together butter and sugar then add the pumpkin and vanilla.*
- 03** *Add flour, cinnamon and salt and stir to combine.*
- 04** *Drop spoonfuls 2" apart onto an ungreased baking sheet (do not use parchment, do not use a cookie scoop).*
- 05** *Bake until golden brown (at least 8 minutes but time varies based on your oven).*
- 06** *Remove from the oven and let cool to touch.*
- 07** *Make frosting: Start by creaming together equal parts powdered sugar and unsalted butter.*
- 08** *Add orange juice until you reach a consistency that you like.*
- 09** *Add frosting to cookies to your liking.*

Chocolate Apple Walnut Bread

SUBMITTED BY Alan Harkness, Columbus Public Library

INGREDIENTS

- 2 cups flour
- ½ tsp salt
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ½ cup butter softened or ½ cup canola oil
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 2 tbsp buttermilk or ¼ cup milk mixed with ¾ tsp white vinegar
- 1 cup chopped apples (approx. 1 large apple)
- ½ cup chopped walnuts
- 6-ounce chocolate chips (1 cup)

Topping

- 2 teaspoon sugar
- ¼ cup chopped walnuts
- ¼ teaspoon cinnamon

INSTRUCTIONS

- 01** *Combine all the topping ingredients and set aside.*
- 02** *Heat oven to 350°.*
- 03** *In medium bowl, combine flour, salt, baking powder, baking soda, cinnamon and nutmeg; set aside.*
- 04** *In large bowl, combine butter (or oil), sugar; beat until creamy. Add eggs and vanilla, mix well.*
- 05** *Gradually beat in flour mixture alternately with buttermilk.*
- 06** *Stir in apples, nuts and chocolate chips.*
- 07** *Pour into greased 9x5x3 loaf pan. Sprinkle with topping.*
- 08** *Bake 50-60 minutes. Remove from pan.*
- 09** *Cool completely on wire rack*

Chocolate Cake Remix

SUBMITTED BY **Emily Earnest, Columbus Public Library**

INGREDIENTS

- 1 box chocolate cake mix
- 1 large box instant chocolate pudding mix
- 1 large container Cool Whip, thawed
- 1 package Heath Bar pieces, crushed

INSTRUCTIONS

- 01** *Cook chocolate cake according to package instructions, and cool.*
- 02** *Crumble cake into pieces.*
- 03** *Mix chocolate pudding according to package instructions.*
- 04** *In a trifle dish, layer crumbled chocolate cake pieces, chocolate pudding, Cool Whip, and Heath Bar pieces. Continue layering until the dish is full.*
- 05** *Serve and enjoy, and/or cover and store in the refrigerator.*

Cream Cheese Pound Cake

SUBMITTED BY Shantelle Brito, Marion County Public Library

INGREDIENTS

- 1 cup unsalted butter softened
- 8 oz cream cheese softened
- 3 cups granulated sugar
- 6 large eggs lightly beaten
- 1 tbsp vanilla extract
- 3 cups all-purpose flour
- ¼ tsp baking soda

INSTRUCTIONS

- 01** *Preheat oven to 300° and thoroughly grease and flour a 12-cup Bundt pan. Tap out excess flour and set aside.*
- 02** *In a large mixing bowl, combine butter and cream cheese and use an electric mixer (or use a stand mixer with paddle attachment) to beat on high speed until smooth and creamy.*
- 03** *Scrape the sides and bottom of the bowl to make sure all ingredients are well incorporated. Add sugar and mix again, increasing speed to high and beating until light and fluffy.*
- 04** *With the mixer on high speed, add one egg. Stir until completely combined, then beat another 30 seconds on medium-high speed. Repeat this process with each egg.*
- 05** *Add vanilla extract and stir to combine.*
- 06** *In a separate, medium sized mixing bowl, whisk together flour, baking soda, and table salt. Gradually add dry ingredients to wet, stirring until completely combined. Once combined, beat on medium speed for another minute. Batter should be smooth, silky, and light.*
- 07** *Pour evenly into prepared pan and bake in 300° oven for 1 hour 35 minutes-1 hour 40 minutes.*
- 08** *When finished, the cake will be golden brown and a wooden skewer (not toothpick—it's too short) inserted into the center should come out clean or with moist crumbs.*
- 09** *Allow cake to cool in pan for 10-15 minutes before carefully inverting onto a cooling rack to cool completely.*
- 10** *Allow to cool before serving. This pound cake is excellent plain but also may be dressed up with a dusting of powdered sugar, a topping of vanilla glaze or chocolate ganache, or a side of whipped cream and fresh berries.*

Easy Pumpkin Cake & Pumpkin Cider

SUBMITTED BY Jeannine Scott, North Columbus Public Library

INGREDIENTS

Cake

- 20 oz pumpkin pie mix
- 1 box yellow cake mix

Cider

- The remaining 10 oz pie mix
- 1.5 qt apple cider
- ¼ teaspoon vanilla extract
- A dash of cinnamon or pumpkin pie spice

INSTRUCTIONS

- 01** *Thoroughly blend pie mix and cake mix.*
- 02** *Bake as directed on the cake mix box (will vary by selected pan size), but add 5-10 minutes. Remove from oven when toothpick inserted in center of cake comes out clean.*
- 03** *Serve warm with vanilla ice cream and a drizzle of caramel syrup.*

- 01** *Blend ingredients.*
- 02** *Serve hot or cold.*

Katie's Cookies

SUBMITTED BY Katie Burnett, Columbus Public Library

INGREDIENTS

- 2 sticks (1 cup) margarine, softened
- ½ cup brown sugar
- ½ cup white sugar
- 2 eggs (room temperature)
- 2¼ cups all-purpose flour
- 2 tsp vanilla extract
- 1 tsp baking soda
- ½ tsp salt
- 2 cups semi-sweet chocolate chips (or your choice of mix-in!)

INSTRUCTIONS

- 01 *In a medium bowl, mix together flour, baking soda, and salt. Set aside.*
- 02 *Using a stand mixer with paddle, or hand mixer, cream the margarine. Add in both sugars; beat until light and fluffy. Add in the eggs, one at a time (break eggs in separate bowl first for best results). Add in a tablespoon of the flour mixture with the eggs – this helps it not curdle or separate. Add in vanilla. Beat until smooth.*
- 03 *Add in the flour mixture a half cup at a time. Mix until just combined before adding in more mixture. Scrape the sides of the bowl as needed.*
- 04 *Using a spoon or silicone spatula, mix in the chocolate chips or your choice of mix-in.*
- 05 *Chill dough in the fridge for at least an hour – or overnight/a day in advance. Dough can also be frozen to be baked at a later date.*
- 06 *Preheat oven to 375°.*
- 07 *Line cookie sheets with parchment paper. Using a cookie scoop, place dough on parchment-lined cookie sheets (12-15 per sheet, depending on size). As dough bakes, it will spread slightly.*
- 08 *Bake 9-12 minutes (depending on cookie size).*

Note: *For Dairy Free Options: Use Toll House Allergen Free Semi-Sweet Morsels*
 For Gluten Free Options: Use King Arthur Gluten Free Measure for Measure Flour

Lizette's Guava Bread Rolls

SUBMITTED BY Lizette Cruz, Columbus Public Library

INGREDIENTS

- 1 cup 2 tbsps warm water
- $\frac{1}{3}$ cup oil
- 2 tsps active dry yeast
- $\frac{1}{4}$ cup sugar
- 1 $\frac{1}{2}$ tsp salt
- 1 egg
- 3 $\frac{1}{2}$ cups bread flour
- Guava paste or guava jelly, or other fruit paste/jelly

INSTRUCTIONS

- 01** *Preheat oven to 400°.*
- 02** *Mix water, oil, yeast and sugar in bowl until just combined. Let rest and allow yeast to bubble 15 to 30 minutes.*
- 03** *Grease sheet pan. Pour mixture in mixing bowl, use dough hook on mixer for next step. Turn dough hook on slow/low and add in salt, egg, and flour. Turn to high and mix until incorporated into a dough and pulls away from sides of bowl.*
- 04** *Take out. Place on floured surface and knead for a few minutes. Divide dough into rolls, between 8 and 12 pieces. Roll into balls.*
- 05** *Using thumb, make a crater in the middle of the ball. Fill crater with guava paste or guava jelly (or any other filling desired). Pinch ball closed. Place on greased sheet, pinched side down. Let rise another 15 minutes, but no more than 30 minutes.*
- 06** *Bake 10 to 20 minutes or until golden brown (will depend on size of rolls).*

Note: *It can be made without filling and eaten with cinnamon butter. Other good fillings: papaya, strawberry, raspberry, cherry. Oven times and temperatures may need to be adjusted with different ovens.*

Margie's Cantaloupe Pie

SUBMITTED BY **Megan Aarant Jackson**, Columbus Public Library

INGREDIENTS

- 1 prebaked pie shell (homemade or store bought)
- 5 or 6 cups sliced cantaloupe
- $\frac{3}{4}$ cup granulated sugar
- 1 tsp ground cinnamon
- 2 tps all-purpose flour
- $\frac{1}{8}$ tsp salt
- 2 tbsps water
- 2 or 3 tbsps butter, margarine, or shortening

INSTRUCTIONS

- 01** *Preheat oven to 450°.*
- 02** *Add sliced cantaloupe to a large bowl.*
- 03** *Mix together sugar, cinnamon, flour, and salt in a small bowl then sprinkle over the cantaloupe and toss until the melon is coated.*
- 04** *Pour cantaloupe into your prebaked pie shell.*
- 05** *Dot the top of the filling with butter, margarine or shortening and drizzle with water.*
- 06** *Cover pie with foil and bake for 15 minutes.*
- 07** *Reduce oven temperature to 350° and continue baking for 30 to 45 minutes, removing foil at least 15 minutes before removing from the oven.*

Note: *For a gluten-free pie, substitute your pre-baked pie shell with your favorite gluten-free option and sub the all-purpose flour for your preferred gluten-free option.*

Mos's Cheese Straws

SUBMITTED BY **Christie Rudd, Columbus Public Library**

INGREDIENTS

- 2 cups (8 oz) shredded sharp or extra sharp cheese
- ½ cup butter or margarine, softened
- 1½ cups all-purpose flour
- 1 tsp paprika
- ½ tsp salt
- ¼-½ tsp red pepper

INSTRUCTIONS

- 01** *Preheat oven to 375°.*
- 02** *Combine cheese and butter in a large mixing bowl; beat well. In another bowl, combine the flour, paprika, salt, and red pepper, and stir to mix. Gradually add the flour mixture to the cheese mixture, mixing until the dough is no longer crumbly.*
- 03** *Shape the dough into small balls and place them on an ungreased cookie sheet. Flatten each ball with a fork dipped in flour (like making peanut butter cookies).*
- 04** *Bake for 10-12 minutes, or until lightly browned. Makes about 8 dozen.*
- 05** *Store in an airtight container with wax paper between layers.*

Note: *The original recipe recommends using a cookie press, but my grandmother never used one.*

Mos's Peanut Butter Balls

SUBMITTED BY **Christie Rudd, Columbus Public Library**

My grandmother managed the cafeteria at Reese Road Elementary back in the 70s. She and her incredible team of ladies always served up great school lunches. But the days we knew peanut butter balls were on the menu? Those were the extra special ones. It's an easy treat to make, and one my cousins and I requested constantly when we were kids.

INGREDIENTS

- ½ cup sugar
- ½ cup white Karo syrup
- ¾ cup peanut butter
- 3 cups Cornflakes

INSTRUCTIONS

- 01** *On medium heat, gently heat the sugar and Karo until melted.*
- 02** *Add peanut butter and stir to a creamy consistency.*
- 03** *Immediately pour over Cornflakes and mix well. Roll into 2" balls and place on wax paper to set.*
- 04** *Store in an airtight container.*

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Note: They will be good for a few days—but honestly, they won't last that long!

Powers Party Pup-cakes

SUBMITTED BY **Martha Powers**, Columbus Public Library

A special treat for your furry friends!

INGREDIENTS

- 1 large apple
- ½ cups flour
- ½ cup oatmeal
- 2 tsps baking powder
- ½ tsp baking soda
- ½ cup plain yogurt
- ½ cup water
- ¼ cup vegetable oil
- 2 tsps honey
- 2 eggs
- 1 cup grated cheddar cheese

Frosting

- 8 oz low-fat cream cheese (room temperature)
- 2 tsps honey
- 2 tsps plain yogurt

INSTRUCTIONS

- 01** *Preheat oven to 400°.*
- 02** *Grease muffin tins.*
- 03** *Core, slice, and mince the apple; set aside.*
- 04** *In large bowl, mix together flour, oatmeal, baking powder, and baking soda.*
- 05** *In medium bowl, blend together yogurt, water, oil, honey, and eggs; stir in apple and cheese.*
- 06** *Add apple mixture to flour mixture and stir until mixed.*
- 07** *Spoon into muffin tins, filling about ¾ full.*
- 08** *Bake for 20 minutes or until toothpick comes clean.*
- 09** *Let cool slightly in muffin tins before removing and placing on wire rack to cool completely.*
- 10** *Combine frosting ingredients until smooth and spread on pup-cakes.*

Note: *If making a single layer cake instead, spoon batter into greased sheet pan and bake for 30 minutes.*

Salted Caramel Chocolate Chip Cookies

SUBMITTED BY Alan Harkness, Columbus Public Library

INGREDIENTS

- 2 cups all-purpose flour (I use King Arthur)
- 2 tsp cornstarch
- 1 tsp baking soda
- ½ tsp sea salt
- 1½ sticks butter
- 1 cup brown sugar
- ½ cup granulated sugar
- 1 egg
- 2 tsps vanilla
- 1 cup semisweet chocolate chips
- ½ cups caramel bits

INSTRUCTIONS

- 01** *Preheat oven to 350°.*
- 02** *Whisk together flour, cornstarch, baking soda, and sea salt.*
- 03** *In your stand mixer combine butter, brown sugar, and granulated sugar until smooth and creamy.*
- 04** *Add egg and vanilla. Stir in semisweet chocolate chips and caramel bits*
- 05** *Scoop batter in small 2 inch mounds onto parchment on a baking sheet (about two inches apart).*
- 06** *Sprinkle with additional sea salt.*
- 07** *Bake for ten minutes*

Note: *These are easy to make, but you do have to have the caramel bits on hand. They sell them with the semisweet chocolate chips and other baking items. You must also have sea salt. I've ruined two batches already with regular salt.*

Pumpkin Cornbread

SUBMITTED BY Alan Harkness, Columbus Public Library

INGREDIENTS

- 2 tbsps brown sugar
- 1 egg
- $\frac{3}{4}$ cup buttermilk (regular or low fat, but fat IS flavor)
- $\frac{1}{2}$ can pureed pumpkin
- 1 cup cornmeal (I like a courser grain cornmeal)
- 1 cup unbleached white flour (I like $\frac{1}{2}$ cup whole wheat and $\frac{1}{2}$ white)
- $\frac{1}{2}$ tsp salt
- 1 tsp baking powder

INSTRUCTIONS

- 01 Preheat oven to 350°.
- 02 If using an iron skillet, put a pat of butter in there while the oven is warming up. If using a round baking pan, spray with cooking spray or oil it a little.
- 03 Beat the sugar, egg, buttermilk and pumpkin until frothy (you could use just a whisk).
- 04 Sift the dry ingredients into the liquid ingredients.
- 05 Gently fold together.
- 06 Pour into the pan and bake uncovered 20-25 minutes or until a toothpick comes clean. You don't want to overcook it.
- 07 Serve with butter and honey.

Note: I like to make a double recipe so that I can use my whole can of pumpkin. I also use a 10 inch iron skillet to bake it in the oven (I'm feeding at least four). If you do double this, you'll need to bake it for about 30-35 minutes.

Sometimes, I'll use a whole wheat flour in place of the white flour (in either case, I make that investment in King Arthur as it makes a real difference). Or you could use half wheat and half white if you're not as adventurous. The whole wheat works real well with the pumpkin. I like the nuttiness of it, but my wife really prefers to use straight white flour.

This also freezes pretty well, so you can make up as much as you want and enjoy it later too!

Triple Chocolate Cheesecake with Kahlua Sauce

SUBMITTED BY Henry McCoy, Columbus Public Library

Uncle Billy says it's "Two Million Dollars' worth of Rich!"

INGREDIENTS

Crust

- 1½ cups chocolate wafer crumbs
- ⅓ cup unsalted butter, melted

Cheesecake

- 5 (8 oz) packages cream cheese, softened
- 3 tbsps flour
- ¼ tsp table salt
- 1¾ cups sugar

- 5 eggs
- 8 oz semisweet chocolate, melted
- 1 (12 oz) bag mini semisweet chocolate chips
- ¼ cup whole milk

Kahlua Sauce Ingredients

- 1 cup semisweet chocolate chips
- ⅓ cup Kahlua
- ⅓ cup light syrup

INSTRUCTIONS

- 01** Place roasting pan with two inches of water on center rack in the oven and preheat to 475°.
- 02** Break up chocolate wafers into crumbs (use a processor or place in a ziploc bag and press with a rolling pin).
- 03** Combine the chocolate wafer crumbs and unsalted butter and press into the bottom only of a 10" springform pan. If the pan is old or not water-tight, wrap the bottom half of the pain in foil. Set aside.
- 04** For the cheesecake, beat the cream cheese with a mixer until smooth. Add the flour and salt, then gradually beat in the sugar. Add the eggs, one at a time, beating after each. Add the melted chocolate. Stir in the milk and the chocolate chips, reserving about ⅓ for decorating cake.
- 05** Pour mixture into the prepared crumb crust. Place the cake in the water bath and bake at 475° for 12 minutes. Reduce the heat to 300° and bake 50 minutes longer, or until the filling is barely set in the middle. Remove from the water bath in the oven and place on a rack to stand at room temperature for 1 hour. Refrigerate several hours or overnight.
- 06** Combine the sauce ingredients in a saucepan and heat over low-to-medium heat, stirring constantly until the chocolate melts and the mixture is smooth. Remove from stove and cool to room temperature. The sauce may be prepared ahead, refrigerated and returned to room temperature before serving.
- 07** When ready to serve, top cheesecake with remaining mini semisweet chocolate chips, remove from springform pan, slice, and serve with Kahlua sauce.



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