

NELSON JAMESON

NJ FAMILY
RECIPE BOOK
CELEBRATING 75 YEARS ♦ 2022



Bright Past. Brilliant Future.

As a leading distributor of products and services to the food, dairy, and beverage industries, Nelson-Jameson is thrilled to celebrate 75 years of success since its founding in 1947. We attribute our overwhelming achievement and incredible journey to our employees, customers, supply partners, and community.

The Nelson-Jameson team members have compiled 75 of their families' favorite recipes in celebration of 75 years of being an *NJ family*. Some are easy, on-the-go meals while others are heritage recipes that have been passed down through generations.



A Letter From The Nelsons

The Nelson-Jameson Recipe Book has been around almost as long as our memories of Nelson-Jameson. When asked about its origins, our parents said, "Well, it just sort of happened." A vague but apt answer, given our company's purpose is to ensure that people have safe, quality food to eat.

Since this year is NJ's 75th anniversary, we wanted to include some treasured Nelson family recipes in this edition of the Recipe Book. One of these is the recipe for our Grandmother Carol's pancakes. We ate these every Sunday morning growing up, often at our cottage in Waupaca, WI. Our Grandfather Earl always ate them with peanut butter and honey—a very much underrated pancake condiment combination according to him. On the rare occasion that there were leftovers, the grandkids got to feed them to the bluegills down at the dock. They went nuts for them. We like to think that the duality of the recipe—breakfast and fish bait—is a good illustration of our grandparents' practicality, creativity and ingenuity, all of which are still strong parts of NJ's culture today.

So, please enjoy these treasured recipes from all of our NJ families. We hope that you make your own special memories over these shared dishes.

—Amanda, Adam & Ann-Marie



Contents

1 | Appetizers

Baked Crab Rangoon	7
Cheddar Log	8
Cucumber Pinwheels	9
Jalapeno Popper Dip	10
Slow Cooker Buffalo Chicken Dip	11
Hormel® Chili Dip	12
Cocktail Meatballs	13
Beer Pretzel Dip	14
Tangy Pepper-Pecan Brie	15
Creamy Cucumber Salsa	16
Cowboy Caviar	17

2 | Breakfast

Egg Bake	19
Carol Nelson's Pancakes	20
Perfect Pumpkin Pancakes	21
Monte Cristo Swiss Cheese Strata	22
Eggs Benedict Breakfast Enchiladas	23
Favorite Granola	24
Raspberry Cream Cheese Danish	25

3 | Sweets

Chocolate Chip Cheesecake Bars	27
Carmel Swirl Blondies	28
Frosted Banana Bars	29
Salted Caramel Chocolate Pretzel Bars	30
Monster Cookies	31
Old Fashioned Easy Apple Crisp	32
Lemon Bars	33
Susan Nelson's Grasshopper Pie	34
Caramel Rice Krispie Bars	35
Scottish Shortbread	36

3 | Sweets (continued)

My Favorite Chocolate Cake	37
Choc. Chip Cookie Dough Brownies	38
Triple Layer Peanut Butter Brownies	40
Peanut Butter Bars	41

4 | Beverages

Mermaid Punch	43
Refreshing Cucumber Punch	44
Slush	45
Hippie Juice	46
Pudding Shots Two Ways	47

5 | Salads

Layered Salad	49
Strawberry Spinach Salad	50
Greek Salad	51
Ramen Noodle Salad	52
Ham and Pasta Salad	53
Dill Pickle Pasta Salad	54
Veggie Ranch Pasta Salad	55
Shrimp, Feta and Cucumber Salad	56
Cherry Cola Salad	57

6 | Casseroles

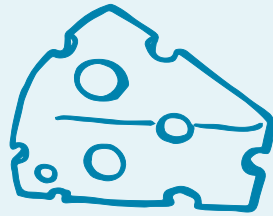
Nanna Nelson's Chili Mac	59
Cheeseburger Casserole	60
Taco Spaghetti	61
Savory Sweet Potatoes	62
Three Cheese Chicken Alfredo Bake	63
Cheesy Hashbrowns	64
Sauerkraut Casserole	65

7 | Main Dishes

Portobello Philly Cheesesteak	67
Mississippi Pot Roast	68
Orange Chicken	69
One-Pan Taco Dinner	70
Chow Mein	71
Autumn Chicken Dinner	72
Slow Cooker Whole Chicken	73
Dijon Dill Salmon	74
Easy Oven Fried Fish	75
Alpine Flatbreads	76
Ramen Noodle Pizza Bake	77

8 | Soups & Stews

Olive Garden Zuppa Toscana	79
Cabbage Roll Stew	80
Slow Cooker Veggie Beef Stew	81
Lemon Chicken Orzo Soup	82
Green Enchilada Chicken Soup	83
Irish Potato Chowder	84
Panera Chicken & Wild Rice Soup	85
Tomato Basil Tortellini Soup	86
Slow Cooker Italian Meatball Soup	87
Texas Cowboy Stew	88



1 | Appetizers

Baked Crab Rangoons

Jenna Ponshock

Ingredients:

- 1/8 tsp garlic salt
- 1/8 tsp Worcestershire sauce
- 14 wonton wrappers
- 1 small green onion
- 4-oz real or imitation crab meat
- 3-oz cream cheese, room temperature

Directions:

1. Preheat oven to 425°F.
2. Chop green onions.
3. Set out wonton wrappers flat on a piece of parchment paper to prevent sticking.
4. Mix all ingredients in a medium bowl until thoroughly mixed together. Place a small-to-medium spoonful of filling into each wrapper. Bring the middle of each side to the center so that you have four distinct corners.
5. Spray a baking sheet with non-stick cooking spray. Place each Rangoon on the baking sheet, evenly spaced. Bake at 425°F for 8-10 minutes or until golden brown.

Source: [Just A Pinch](#)



NJ Family Member | *Jenna Ponshock*

ABOUT THE RECIPE

This is perfect when you want to make an appetizer that is finger food. It's easy for guests to grab one and they taste delicious!

Cheddar Log

Lori Deiler

Ingredients:

- 1 cup sharp cheddar cheese, grated
- 1/4 cup chopped ham (plus 3/4 cup for Step 2)
- 1 (8-oz) pkg. cream cheese, room temperature
- 1 tsp Worcestershire sauce (or more to taste)
- 1 tsp onion, finely chopped

Directions:

1. Blend together the above ingredients. Shape into a log or ball.
2. Roll the log or ball in the 3/4 cup chopped ham.
3. Chill.
4. Serve with crackers.

Source: Family Recipe



NJ Family Member | *Lori Deiler*

ABOUT THE RECIPE

My sister brought this to a family gathering about 44 years ago and everyone loved it. It has become a family favorite ever since. I grew up on a dairy farm and cheddar cheese has always been loved in our family. This recipe is simple, easy and delicious.

Cucumber Pinwheels

Kayla Ostenson

Ingredients:

- 1 (8-oz) package cream cheese, softened
- 1/4 cup sour cream
- 2-3 small cucumbers, finely chopped, patted dry
- Ranch powder to taste (at least one 1-oz packet)
- Flour tortillas

Directions:

1. With an electric mixer, beat the cream cheese and sour cream together until smooth.
2. Add ranch powder and mix until incorporated into the cream cheese and sour cream mixture. Taste, add more ranch powder until you reach the desired flavor.
3. Add chopped cucumber to mixture and stir with a spatula. (Note: you want to refrain from using the electric mixer, as it further chops up the cucumber and releases unwanted moisture into your cream cheese and sour cream mixture—resulting in mushy pinwheels.)
4. Spread a thin layer of cucumber-cream cheese mixture onto flour tortillas, reaching to the edges. Smooth until even. Roll up tightly, being careful not to tear tortilla. Wrap each roll individually with plastic wrap and twist ends. Chill for 2 hours or overnight.
5. Unwrap tortilla rolls and cut into slices, at desired thickness.

Pinwheels will keep for 24-48 hours in the refrigerator.

Source: Family Recipe



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

These pinwheels are easy to make a day ahead or hours before your gathering. I created this recipe as a copycat version a friend of mine used to bring to parties years ago. It's a very adaptable recipe to suit your taste level with the ranch seasoning and cucumber. I have often doubled this recipe since the pinwheels disappear about as soon as I serve them!

Jalapeno Popper Dip

Al Baierl

Ingredients:

- (2) 8-oz packages cream cheese, softened
- 1/2 cup mayo
- 4-oz chopped green chilies
- 2-oz jalapeno peppers (drained and diced)
- 1 cup BelGioioso American Grana® grated parmesan cheese

Directions:

1. Mix together cream cheese and mayo.
2. Add the rest of the ingredients and mix.
3. Bake at 350°F for 15-20 minutes; or microwave for 2-3 minutes.
4. Serve with tortilla chips. (I use the Hint of Jalapeno flavor.)

Source: Family Recipe



NJ Family Member | *Al Baierl*

ABOUT THE RECIPE

This is a go-to recipe for our family. This is a favorite of many—it is way too good not to share!

Slow Cooker Buffalo Chicken Dip

Janine Brecht

Ingredients:

- 2 large cans chicken breast meat, drained
- 8-oz cream cheese
- 1 cup ranch dressing
- 3/4 cup Frank's RedHot® sauce
- 2 cups shredded cheddar cheese

Directions:

1. Add all ingredients to the slow cooker and heat on high for one hour. Stir a few times, making sure everything is melted together.
2. Turn to low or warm setting while serving. Serve with tortilla chips, pita, or crackers.

Source: [AllRecipes.com](https://www.allrecipes.com/recipe/243827/buffalo-chicken-dip/)



NJ Family Member | *Janine Brecht*

ABOUT THE RECIPE

Ever since I first made this dip, it is my go-to for parties and family gatherings. The recipe accommodates small groups of people, and can be doubled or tripled for larger groups. It's even spicier the next day!

Hormel® Chili Dip

Amanda Hilgart

Ingredients:

- 1 can Hormel® Chili - Turkey No Beans
- 8-oz cream cheese
- Cayenne pepper to taste

Directions:

1. Combine all ingredients in a microwave-safe bowl. Microwave until hot.
2. Enjoy with tortilla chips.

Source: Family Recipe



NJ Family Member | *Amanda Hilgart*

ABOUT THE RECIPE

This is one of my dad's favorite appetizers that my mom makes. I'll warn you, it's addicting!

Cocktail Meatballs

Lori Deiler

Ingredients:

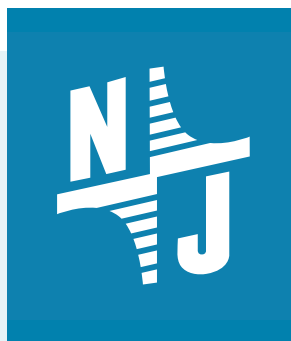
- 1 lb ground beef
- 1/2 lb pork sausage
- 1/2 cup fine dry bread crumbs
- 1 egg, slightly beaten
- 1/3 cup onion, chopped
- 1/3 cup green pepper, chopped
- 1 medium garlic clove, minced
- 1/8 tsp crushed red pepper
- 2 Tbs butter or margarine
- 1 can (10.75-oz) condensed golden mushroom soup
- 1/4 cup water
- 1 tsp Worcestershire sauce



Directions:

1. In a bowl, combine beef, sausage, bread crumbs, and egg. Shape into 50 small meatballs (about a 1/2" in size).
2. Broil in the oven about 4" from heat, for 3 minutes and turn. Broil 3 minutes longer or until done.
3. Meanwhile, in a large pan, cook onion, green pepper, garlic, red pepper flakes in butter until tender. Stir in remaining ingredients.
4. Add in meatballs and simmer for 10 minutes.

Source: Campbell's



NJ Family Member | *Lori Deiler*

ABOUT THE RECIPE

This is my favorite meatball recipe. I got it from a Campbell's Soup Cookbook many years ago. Sometimes I buy frozen meatballs to speed things up and many times I substitute Cream of Mushroom soup in place of the Golden Mushroom soup.

Beer Pretzel Dip

Amanda Hilgart

Ingredients:

8-oz cream cheese, softened
1/2 packet Ranch Seasoning Packet
1 cup finely shredded cheddar cheese
Light beer of choice

Directions:

1. In a medium sized bowl, mix together cream cheese, ranch seasoning, and shredded cheese.
2. Stir in beer until the dip is at a preferred thickness. I typically start with 1/4 can (3-oz) and add in a little more at a time.

TIP: Make dip a little on the runny side if planning to refrigerate overnight.

3. Enjoy with bite-sized pretzels!

Source: Family Recipe



NJ Family Member | *Amanda Hilgart*

ABOUT THE RECIPE

This is my go-to cold party dip because it's so easy and delicious!

Tangy Pepper-Pecan Brie

Heather Wucherpennig

Ingredients:

- 1 jalapeno pepper, stemmed, seeded, chopped
- 1/4 cup apricot preserves
- 8-oz round Brie with rind
- 1/2 cup pecan halves, coarsely chopped
- 1 loaf French baguette, cut into 1/4" slices
- Olive oil

Directions:

1. Preheat the oven to 425°F.
2. Combine jalapeno and preserves, mix well.
3. Cut Brie in half horizontally. Place one half of Brie, cut side up, onto the center of a baking sheet or stoneware. Spread half of the apricot-jalapeno mixture evenly over bottom half of the Brie. Top with half of the chopped pecans and remaining half of Brie, cut side up.
4. Spread remaining apricot-jalapeno mixture on Brie. Sprinkle with remaining pecans.
5. Arrange baguette slices around Brie. Using a pastry brush, coat baguette slices with oil.
6. Bake 8-10 minutes or until baguette slices are golden brown and Brie begins to soften.

Source: [Pampered Chef](#)



NJ Family Member | *Heather Wucherpennig*

ABOUT THE RECIPE

I love baking with cheese. This recipe was originally made when getting together with friends to celebrate New Year's Eve and was a hit with everyone.

Creamy Cucumber Salsa

Tonya Schlagenhaft

Ingredients:

2 cups cucumbers, peeled, seeded, finely chopped
1/2 cup tomatoes, seeded, finely chopped
1/4 cup red onion, finely chopped
2 Tbs parsley, finely chopped
1 jalapeno pepper, seeded, finely chopped
4-1/2 tsp cilantro, finely chopped
1 clove garlic, minced
1/4 cup sour cream
1-1/2 tsp lemon juice
1-1/2 tsp lime juice
1/4 tsp cumin
1/4 tsp seasoned salt
1 package tortilla chips



Directions:

1. In a small bowl, combine the cucumbers, tomatoes, onion, jalapeno, cilantro and garlic.
2. In another bowl, combine sour cream, lemon juice, cumin and seasoned salt. Pour over cucumber mixture and gently toss to coat. Serve immediately with chips.

Source: [RecipeTips.com](https://www.recipe-tips.com)



NJ Family Member | *Tonya Schlagenhaft*

ABOUT THE RECIPE

This salsa is pretty hard to mess up! For the most part, ingredients can be substituted for personal preferences to your taste.

Cowboy Caviar

Jenna Ponshock

Ingredients:

15.5-oz. black beans
15.5-oz. black-eyed peas
15-oz. sweet corn
1 cup cilantro chopped
1/2 cup red bell pepper chopped or diced
1/2 cup orange bell pepper chopped or diced
1/2 cup red onions diced
1 tsp chili powder
1/2 tsp kosher salt
1/4 cup sugar
1/2 cup olive oil
1/3 cup white wine vinegar
1 Tbs fresh lime juice
1/4 tsp garlic powder



Directions:

1. Drain, rinse, and pat dry the beans and corn. Transfer to a large bowl.
2. Add cilantro and the remaining ingredients to the beans and corn mixture. Stir to combine.
3. Serve cold or at room temperature.

TIP: Lightly warm the salad if refrigerated overnight to loosen up the liquid/oil or let sit at room temperature for 1 hour before serving.

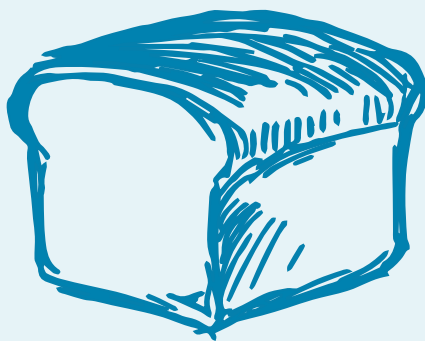
Source: [Savory Thoughts](#)



NJ Family Member | *Jenna Ponshock*

ABOUT THE RECIPE

Healthy and easy to make! My family loves it since it is refreshing and a perfect appetizer.



2 | Breakfast

Egg Bake

Heather Wucherpennig

Ingredients:

- 15 eggs
- 1-1/4 cup milk
- 1 lb hash browns
- Shredded cheese
- Toppings (bacon, ham, sausage, onion, peppers, mushrooms, etc.)

Directions:

1. Beat eggs and milk together until combined.
2. Grease a 9" x 13" pan. Place hash browns on bottom of pan and pour egg mixture over the top.
3. Sprinkle in your desired toppings and cover with shredded cheese.
4. Cover and bake at 350°F for 40 minutes. Uncover and bake another 20 minutes.

TIP: Can be made the night before and refrigerated until ready to bake.

Source: Family Recipe



NJ Family Member | *Heather Wucherpennig*

ABOUT THE RECIPE

I love egg bakes—for me, it's a comfort food.

Carol Nelson's Pancakes

Amanda Nelson Sasse

Ingredients:

- 3 eggs
- 1-1/2 cup cultured buttermilk
- 1 cup flour
- 1 tsp baking soda

Directions:

1. Beat the eggs until frothy.
2. Add the rest of the ingredients and mix with a spoon. Do not stir too much. Set aside to rest while the griddle is heating to 380°F.
3. Grease griddle with vegetable oil. When griddle is ready, drop batter by large spoonfuls onto the griddle and cook until golden on both sides.
4. Serve with syrup, whipped cream and berries, or the Grandpa Earl-approved combination of peanut butter and honey!

Source: Family Recipe



NJ Family Member | *Amanda Nelson Sasse*

ABOUT THE RECIPE

We ate these every Sunday morning growing up, often at our cottage in Waupaca, WI. Our grandfather Earl always ate them with peanut butter and honey—a very much underrated pancake condiment combination according to him.

Perfect Pumpkin Pancakes

Melissa Pasciak

Ingredients:

- 2 cups flour
- 6 tsp brown sugar
- 1 Tbs baking powder
- 1-1/4 tsp pumpkin pie spice
- 1 tsp salt
- 1 egg
- 1/2 cup pumpkin (canned)
- 1-3/4 cup milk
- 2 Tbs vegetable oil



Directions:

1. Combine flour, brown sugar, baking powder, pumpkin pie spice and salt in a large mixing bowl.
2. In a medium bowl, combine egg, canned pumpkin, milk and vegetable oil, mixing well.
3. Add wet ingredients to flour mixture, stirring just until moist. Batter may be lumpy. For thinner batter, add more milk.
4. Lightly coat a griddle or skillet with cooking spray and heat on medium.
5. Using a 1/4 cup measure, pour batter onto hot griddle. Cook until bubbles begin to burst, then flip pancakes and cook until golden brown, 1-1/2 to 2-1/2 minutes. Repeat with remaining batter. Makes about 1 dozen 3-1/2 inch pancakes.

Source: [MyPlate.com](https://www.myplate.com)



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPE

I make these a lot on the weekends in the fall/winter. They are the definition of comfort food!

Monte Cristo Swiss Strata

NJ Cheese Lovers

Ingredients:

- 16-oz swiss cheese, shredded and divided (4 cups)
- 1 loaf day-old Italian bread, cut into 24 slices (1/2" thick)
- 1/2 cup stone-ground mustard
- 1 lb thinly sliced deli or cooked ham
- 1/2 cup cherry or raspberry preserves
- 8 large eggs
- 3 cups milk
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp pepper
- Maple syrup



Directions:

1. Set aside 1 cup swiss for top. Spread 12 bread slices with mustard; layer each with ham and 1/4 cup swiss. Spread preserves on remaining bread. Top swiss with bread slices preserves side down. Cut each sandwich diagonally into four triangles. Arrange sandwiches crusts up in a greased 3-quart or 9" x 13" baking dish.
2. Whisk eggs, milk, garlic powder, salt and pepper in a large bowl. Pour egg mixture over sandwiches. Sprinkle with reserved swiss. Cover and refrigerate overnight.
3. Remove strata from the refrigerator 30 minutes before baking. Heat oven to 350°F.
4. Bake, covered, for 45 minutes. Uncover; bake for 15 minutes longer or until a knife inserted near the center comes out clean and thermometer inserted in egg mixture reads 160°F. Let stand for 10 minutes. Serve with maple syrup.

Source: WisconsinCheese.com



NJ Family Member | *NJ Cheese Lovers Recipe*

ABOUT THE RECIPE

Wisconsin swiss is a semi-hard cheese with buttery, nutty and slightly sweet flavors. It's famous for iconic holes, known as eyes, that are characteristic for this type of cheese. Look for Proudly Wisconsin Badge when shopping for cheese. Any brand of Wisconsin Swiss can be used in this recipe!

Eggs Benedict Breakfast Enchiladas

Kayla Ostenson

Ingredients:

- 1 lb cooked ham, diced
- 10-12 eggs
- Shredded cheddar cheese
- 2 packets Hollandaise sauce mix
(plus ingredients to make sauce)
- Fajita or Burrito sized flour tortillas



Directions:

1. Preheat oven to 425°F. Grease a glass casserole dish and set aside.
2. Lightly scramble the eggs in a pan and set aside. They will continue to cook in the oven, so it's ok if they are still a little runny.
3. Lightly fry the ham in a pan, crisping up the edges and warming the diced pieces through. Mix together with the scrambled eggs.
4. Prepare the packets of Hollandaise sauce per the instructions.
5. Fill each tortilla with desired amount of egg and ham mixture. Sprinkle in desired amount of shredded cheese. Roll to resemble an enchilada (sometimes I fill a little fuller and wrap like a burrito) and place seam-side-down in prepared casserole dish. Once this has been done to all tortillas, cover with hollandaise sauce and sprinkle the top with desired amount of shredded cheese. Cover with tin foil and bake for about 30 minutes.
6. Uncover and broil to crisp up the top. Serve and enjoy!

Source: Family Recipe



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

My family loves Eggs Benedict but not all of us love the soft poached eggs. This is a fun way to get the taste of Eggs Benedict but also be a crowd-pleaser. I usually whip this up for Christmas morning or when we have guests over for a weekend morning, as it is very filling and a little goes a long way!

Favorite Granola

Sue Krings

Ingredients:

- 2 cups Old Fashioned Oats
- 1 cup walnuts
- 1 cup almonds
- 1 cup pecans
- 3/4 cup pumpkin seeds (raw)
- 1/4 tsp salt
- 1 tsp cinnamon
- 1 Tbs brown sugar
- 1 Tbs maple syrup
- 1/3 to 1/2 cup coconut oil
(just enough to wet ingredients)

To Add Between Baking:

- 3/4 cup raisins or dried cherries
- 3/4 cup coconut flakes

Directions:

1. Preheat oven to 350°F. Combine the dry ingredients.
2. Add maple syrup and coconut oil; stir well. Transfer to a baking sheet lined with parchment paper.
3. Bake for 10 minutes. Remove from oven and add raisins or dried cherries, and coconut flakes. Return to the oven and bake for another 8-10 minutes. Be careful not to burn.
4. Let cool. Store in air tight container. Stays fresh for weeks.

Source: Family Recipe



Raspberry Cream Cheese Danish

Amanda Hilgart

Ingredients:

- 2 cans Crescent Rolls
- 1 container Philadelphia No Bake Original Cheesecake Filling
- 1 can raspberry pie filling

Directions:

1. Heat oven to 375°F. Line a large cookie sheet with parchment paper. Unroll 1 can of crescent rolls and separate triangles. Place the triangles on the cookie sheet lengthwise in a long row, pointing the same direction, with edges overlapping slightly. (1 can of crescent rolls will make 1 Danish).
2. Spread cheesecake filling in a 2-1/2" wide strip, lengthwise, along the widest part of the dough, leaving a 1/2" edge. Spread raspberry pie filling on top of the cheesecake filling.
3. Fold over the tips of the crescent triangles to enclose the filling.
4. Bake for 16-20 minutes or until golden brown. Cool for 5 minutes on the cookie sheet. Slice and serve warm.



Source: Inspired by a Pillsbury recipe



NJ Family Member | *Amanda Hilgart*

ABOUT THE RECIPE

A delicious breakfast or dessert that's easy enough to make on a busy day when you need to satisfy your sweet tooth!



3 | Sweets

Chocolate Chip Cheesecake Bars

Cindy Schecklman

Ingredients:

- 3 (8-oz) packages cream cheese, softened
- 3 eggs
- 3/4 cup sugar
- 1 tsp vanilla extract
- 2 (16.5-oz) rolls refrigerated chocolate chip cookie dough



Directions:

1. Preheat oven to 350°F. Coat a 9x13 glass baking dish with cooking spray.
2. In a large bowl, beat together cream cheese, eggs, sugar, and vanilla until well mixed; set aside.
3. Slice cookie dough rolls into 1/4" thick slices. Arrange slices from one roll on bottom of prepared baking dish. Press together so there are no holes in the dough. Spoon cream cheese mixture evenly over dough; top with remaining slices of cookie dough.
4. Bake 45-50 minutes, or until golden brown and center is slightly firm. Remove from oven, let cool, then refrigerate. Cut into slices when well chilled.

TIP: Keep cookie dough refrigerated until just before slicing. You can serve these as-is, or top with chocolate sauce, fudge, whipped topping, or anything else you might like!

Source: [Mr. Food](#)



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPE

Who doesn't love chocolate chip cookies and cheesecake? Why not put them together? I saw this recipe and had to try it!

Caramel Swirl Blondies

Mary Jo Zschernitz

Ingredients:

- 1-1/2 cups packed brown sugar
- 1/2 cup butter or margarine, melted
- 2 eggs
- 2 tsp vanilla
- 1 cup chopped walnuts
- 2-oz Baker's Semi-Sweet Chocolate, chopped
- 1-1/2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 11-oz package caramels
- 3 Tbs milk



Directions:

1. Heat oven to 350°F. Line a 9x13 pan with foil, with ends of foil extending over the sides. Spray with cooking spray.
2. In a large bowl, combine sugar, butter, eggs, vanilla, nuts, and chocolate.
3. In a separate bowl, mix flour, baking powder, and salt. Add to sugar mixture, mix well.
4. Reserve 1 cup of batter for later use; spread remaining batter onto bottom of prepared pan. Bake 15 minutes or until firm.
5. Microwave caramels and milk on high in microwave safe bowl for 2 to 2-1/2 minutes or until caramels are completely melted; stirring every one minute. Pour over baked layer in pan; spread to within 1/2" of edges. Spoon reserved batter over caramel layer. Gently swirl with knife.
6. Bake 15-18 minutes or until center is set. Cool completely. Use foil handles to remove dessert from pan before cutting bars to serve.

Source: NESTLE® TOLL HOUSE® Chocolate Chip bag



NJ Family Member | *Mary Jo Zschernitz*

ABOUT THE RECIPE

I love this version of a brownie, who doesn't love caramel?

Frosted Banana Bars

Lori Deiler via Bruce Lautenschlager

Ingredients for Bars:

- 1/2 cup butter or margarine, softened
- 2 cups sugar
- 3 eggs
- 3 medium bananas, mashed
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- Pinch of salt

Ingredients for Frosting:

- 1/2 cup butter or margarine, softened
- 8-oz cream cheese, softened
- 4 cups confectioner's sugar
- 2 tsp vanilla extract (maple extract is good too!)

Directions:

1. Cream butter and sugar together. Beat in eggs and vanilla.
2. In a separate bowl, combine flour, baking soda and salt. Add to creamed mixture and mix well.
3. Pour into greased 15x10x1 baking pan (can also use a 9x13). Bake at 350°F for 25 minutes or until done. Let cool.

TO MAKE FROSTING:

Cream butter and cream cheese. Gradually add sugar and vanilla. Beat well. Spread over the baked, cooled bars.



Source: Bruce Lautenschlager - Sales Shorts submission

Salted Caramel Chocolate Pretzel Bars

Traci Burkart

Ingredients:

- 1 (12-oz) package semi-sweet chocolate chips, melted and divided
- 8-oz mini pretzel twists
- 1 (11-oz) package caramels, melted
- Coarse sea salt for sprinkling
- M&Ms for color



Directions:

1. Line a cookie sheet with parchment paper. Melt 8-oz of the chocolate chips, either on the stove or in the microwave, on low, stirring frequently. When melted and smooth, spread into a rectangle shape on the prepared pan.
2. Press pretzels into the warm chocolate, it's OK if they overlap.
3. Unwrap caramels and melt with about 2 Tbs of water. Again, you can do this on the stove or in the microwave, stirring frequently. When caramels are melted and smooth, pour over the pretzels.
4. Melt remaining chocolate chips and drizzle over caramel. Sprinkle with sea salt. Place in refrigerator until caramel and chocolate are set. Break or cut into pieces.

Source: [Tastes Better From Scratch](#)



NJ Family Member | *Traci Burkart*

ABOUT THE RECIPE

I love this recipe—it's delicious and easy too!

Monster Cookies - XL Batch

Kurt Potts

Ingredients:

- 18 cups old fashioned oatmeal
- 1 lb M&M's
- 1 lb butterscotch chips
- 12 eggs
- 2 lbs brown sugar
- 4 cups granulated sugar
- 1 Tbs vanilla
- 1 Tbs white syrup
- 8 tsp baking soda
- 1 lb butter
- 3 lbs peanut butter
- I have always added 1 cup of flour, but it's not in the original recipe.

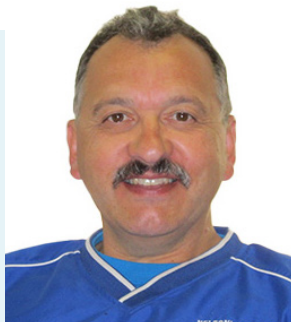


Directions:

1. Cream eggs, sugar, vanilla, syrup, soda, butter and peanut butter. Mix in oatmeal, M&M's, and butterscotch chips.
2. Bake at 350°F for about 12 minutes (I usually spray the pans).

Yields about 4+ ice cream pails. They freeze very well.

Source: Family Recipe



NJ Family Member | *Kurt Potts*

ABOUT THE RECIPE

Makes a huge amount of cookies and it was cheaper than buying donuts as my birthday treat.

Old Fashioned Easy Apple Crisp

Jenna Ponshock

Ingredients for Crust:

- 6 Golden Delicious apples, peeled and chopped
(other varieties can be used, can also be sliced)
- 2 Tbs granulated sugar
- 1-3/4 tsp ground cinnamon, divided
- 1-1/2 tsp lemon juice
- 1 cup light brown sugar
- 3/4 cup old fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup cold, unsalted butter, diced into small cubes
- Pinch of kosher salt



Directions:

1. Preheat the oven to 350°F. Butter an 8x8 baking dish or spray with non-stick cooking spray. Set aside.
2. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon, and lemon juice. Stir to combine, then transfer to prepared baking dish.
3. In a separate bowl, add brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter. Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion until mixture resembles pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
4. Spread topping over apples in baking dish and gently pat to even it out. Bake 40-45 minutes until golden brown and bubbly. Serve warm and enjoy!

Source: [The Chunky Chef](#)



NJ Family Member | *Jenna Ponshock*

ABOUT THE RECIPE

When fall rolls around and there are fresh apples all over, why not turn them into a tasty dessert? Everyone loves it and it's even better with a scoop of vanilla ice cream!

Lemon Bars

Jessica File

Ingredients for Crust:

- 1 cup butter, melted
- 1/2 cup sugar
- 1-1/2 tsp vanilla extract
- 2 cups flour

Ingredients for Filling:

- 3 cups sugar
- 1 cup flour
- 6 large eggs, room temperature
- 1 cup lemon juice, fresh is best (about 4 lemons)
- 2 Tbs lemon zest
- Confectioner's sugar for dusting



Directions:

1. Heat oven to 350°F. Line a 9" x 13" pan with parchment paper.
2. For the crust, mix the butter, sugar, and vanilla together in a medium sized bowl. Add the flour and stir to combine. Press firmly into your prepared pan and bake for 15-20 minutes.
3. For the filling, add sugar and flour to a large bowl. Use a whisk to get out any lumps.
4. Add eggs, lemon zest, and lemon juice and whisk until combined. Pour the filling over the warm crust.
5. Bake for 30-35 minutes until the center is set and doesn't jiggle.
6. Remove from the oven and cool completely at room temperature. Then refrigerate.
7. Dust with powdered sugar before serving.

Source: [Spaceships & Laser Beams](#)



NJ Family Member | *Jessica File*

ABOUT THE RECIPE

This super simple lemon bar recipe is perfect for any summer get together from picnics to barbecues.

Susan Nelson's Grasshopper Pie

Amanda Nelson Sasse

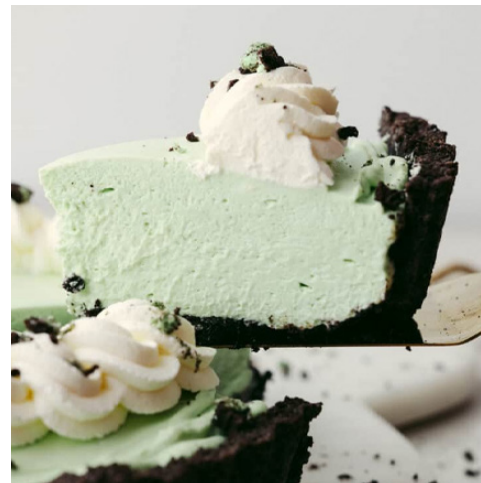
Ingredients:

- 2 cups Oreo (about 24 cookies), crushed into a fine crumb
- 1/4 cup butter, melted
- 1 (7-oz) jar marshmallow creme
- 1/4 cup creme de menthe
- 2 cups whipping cream, whipped

Directions:

1. Combine Oreo crumbs and melted butter. Press crumb mixture onto the bottom and partial sides of a 9" springform pan or pie plate. Chill.
2. Meanwhile, in a large bowl, gradually add creme de menthe to the marshmallow creme, mixing well until the mixture is uniformly green. Gently fold in whipped cream.
3. Pour mixture into prepared, chilled crust. Freeze until firm. Before serving, defrost pie on the counter for about 15 minutes.

Source: Family Recipe



NJ Family Member | *Amanda Nelson Sasse*

ABOUT THE RECIPE

This was the Nelson kids' FAVORITE dessert growing up, and was usually served on New Year's Eve.

Caramel Rice Krispie Bars

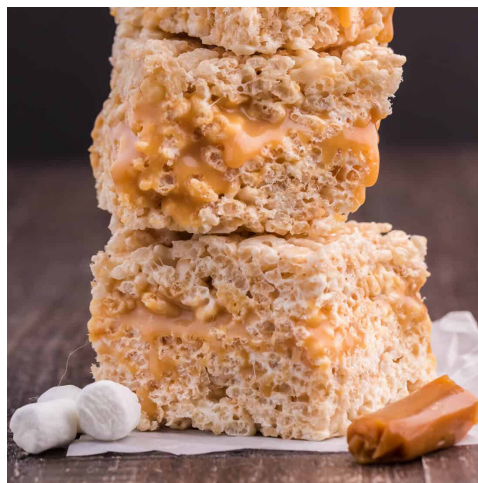
Wendy L. Johnson

Ingredients for Rice Krispie Bars:

- 6 Tbs butter
- 8 cups mini marshmallows
- 12 cups Rice Krispies cereal

Ingredients for Caramel Layer:

- 1-1/4 cup sweetened condensed milk
- 1-3/4 cup soft caramels
- 2/3 cup butter



Directions:

1. Grease a 9" x 13" baking pan.
2. Add 3 Tbs butter to a large saucepan over low heat. Add mini marshmallows and stir until the marshmallows are melted. Remove from heat. Add in 6 cups Rice Krispies cereal. Stir to combine.
3. Add mixture to the greased baking pan. Press mixture down evenly using a piece of waxed paper. Set aside to cool.
4. Add caramels, sweetened condensed milk and butter to a medium saucepan over low heat. Heat, stirring often, until melted.
5. Pour caramel layer over the first Rice Krispies layer in the baking pan. Set aside to cool.
6. Add 3 Tbs butter to a large saucepan over low heat. Add mini marshmallows and stir until the marshmallows are melted. Remove from heat. Add in 6 cups Rice Krispies cereal. Stir to combine.
7. Add mixture on top of the caramel layer. Press mixture down evenly using a piece of waxed paper. Set aside to cool before cutting into squares.

Source: [Simply Stacie](#)



NJ Family Member | *Wendy L. Johnson*

ABOUT THE RECIPE

All my friends and family love these rice krispie bars!

Scottish Shortbread

Colin Webster

Ingredients:

- 2 Sticks of butter
- 1/2 cup sugar
- 2 cups flour
- 1/4 tsp salt

Directions:

1. Combine butter and sugar. Add salt and flour, stir until blended.
2. Lightly add mixture to a 9" x 9" pan.
3. Sprinkle with sugar.
4. Bake at 325°F for 50-60 minutes.
5. Cut into squares while still warm.

Source: Family Recipe—passed down through four generations.



My Favorite Chocolate Cake

Cindy Schecklman

Ingredients for Cake:

- 1 package chocolate cake mix
- 3 eggs
- 1 can (21-oz) cherry pie filling

Ingredients for Frosting:

- 1/3 cup milk
- 1 cup sugar
- 5 Tbs butter
- 6-oz chocolate chips



Directions:

1. Combine cake mix, eggs, and pie filling. Mix until well blended. Pour into a greased and floured 9" x 13" pan. (I use unsweetened cocoa instead of flour.)
2. Bake at 350°F for 35-40 minutes, until done.
3. Frost when cool. Sometimes, I put the cake in the freezer while I am making the frosting.

TO MAKE FROSTING:

In saucepan, combine milk, sugar, and butter. Bring to a boil, constantly stirring. Cook for one minute. Remove from heat and stir in the chocolate chips until smooth. Pour over the cooled cake.

NOTE: I usually keep this cake refrigerated. I've also substituted raspberry pie filling and raspberry chocolate chips in place of the cherry pie filling and regular chocolate chips. It's equally good! Experiment with your favorites.

Source: [The Spruce Eats](#)



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPE

I love chocolate and cherries, so I couldn't resist making this cake. I've tried other substitutions for chocolate and cherry for different seasons and it works well. This is an all-around easy cake—and it's so moist!

Chocolate Chip Cookie Dough Brownies

Wendy L. Johnson

Ingredients for Brownie Layer:

- 4-oz unsweetened chocolate, finely chopped
- 1 cup (2 sticks) salted butter, melted
- 2 cups packed light brown sugar
- 4 large eggs
- 2 tsp vanilla extract
- 1 cup all purpose flour
- 1/2 cup miniature chocolate chips

Ingredients for Cookie Dough Layer:

- 3/4 cup (1-1/2 sticks) salted butter, at room temperature
- 3/4 cup packed light brown sugar
- 3/4 cup granulated white sugar
- 3 Tbs milk
- 1-1/2 tsp vanilla extract
- 1-1/2 cups all purpose flour
- 1-1/2 cups miniature chocolate chips

Ingredients for Topping (Optional):

- 1/2 cup semisweet chocolate chips
- 1 tsp shortening



Directions:

PREPARE THE BROWNIE LAYER:

1. Preheat the oven to 325°F. Spray a 9x13 pan with nonstick spray.
2. In a medium glass bowl, melt the chocolate in the microwave in short bursts of 30 seconds, stirring after each burst. Repeat until chocolate is melted and smooth. Set aside to cool slightly.
3. In a large mixing bowl, whisk together the butter and brown sugar. Add the eggs and vanilla extract and mix. Then mix in the melted chocolate. Whisk in the flour just until combined—do not over mix. Stir in chocolate chips.
4. Spread batter into the prepared pan and bake 25-35 minutes. Watch closely and remove from the oven when a toothpick inserted into the center comes out clean. Let cool completely.

PREPARE THE COOKIE DOUGH LAYER:

In a medium bowl, use an electric mixer to combine the butter, brown sugar and white sugar. Mix in the milk and vanilla. Then mix in the flour just until combined. Stir in the chocolate chips.

ASSEMBLE:

Spread the cookie dough over the cooled brownies. Refrigerate until the dough is quite firm. Place in the freezer if you wish to speed up the process. The firmer the dough, the easier it will be to cut. Cut and serve.

continued on next page >

Chocolate Chip Cookie Dough Brownies continued...

DRIZZLE ON TOP:

If you would like to add the chocolate drizzle on top, melt 1/2 cup chocolate chips with 1 tsp of shortening in the microwave, stirring every 30 seconds until smooth. Drizzle over the brownies by using a piping bag or spoon. Sprinkle additional chocolate chips on top, if desired.

TIP #1:

If you are worried about eating raw flour, you can cook it in the oven before using it in this recipe. Sprinkle the flour on a cookie sheet and toast it at 350°F for 5 minutes. This will kill any potential bacteria in the flour.

TIP #2:

You'll find that the cookie dough layer is quite sweet. If you'd like a thin layer of cookie dough, prepare the recipe as directed above. If you'd like a thicker layer of dough, use these ingredients for the dough instead of what is listed above:

- 1 cup salted butter, at room temperature
- 1 cup packed light brown sugar
- 1 cup granulated white sugar
- 1/4 cup milk
- 1-1/2 tsp vanilla extract
- 1-3/4 cups + 2 Tbs all-purpose flour
- 2 cups miniature chocolate chips

Source: [Recipe Girl](#)



NJ Family Member | *Wendy L. Johnson*

ABOUT THE RECIPE

All my friends and family love these brownies!

Triple Layer Peanut Butter Brownies

Sue Krings

Ingredients:

- 1 pkg brownie mix
- 1 cup cold milk
- 1 pkg (3.4-oz) vanilla instant pudding
- 1 cup creamy peanut butter
- 1/2 cup powdered sugar
- 1-1/2 cups Cool Whip (don't thaw)
- 3 squares semi sweet baking chocolate
- Chopped nuts (optional)



Directions:

1. Make brownies according to package for a 9" x 13" pan. Cool completely.
2. Whisk milk and pudding mix for 2 minutes. Add peanut butter and sugar. Mix well. Cover and refrigerate until brownies are completely cooled.
3. Spread pudding mixture over brownies. Microwave Cool Whip and chocolate on high, stirring every 30 seconds until mixture is smooth and chocolate fully melted. Spread over pudding, sprinkle nuts if desired, and refrigerate.

Source: [My Food and Family](#)

Peanut Butter Bars

Lori Deiler

Ingredients for Bars:

- 1/2 cup butter or margarine
- 1-1/4 cups sugar
- 1 cup + 1 Tbs dark corn syrup
(I have used white syrup)
- 1 cup peanut butter
- 3 eggs
- 1/4 tsp salt
- 1-3/4 cups flour



Ingredients for Frosting:

- 1/2 cup butter
- 1 cup peanut butter
- 3 cups powdered sugar
- 1/2 cup milk

Directions:

1. Cream butter and sugar. Add corn syrup, peanut butter and eggs, mix well.
2. Add salt and flour, mix well.
3. Spread in a 10" x 15" jelly roll pan. Bake 20-25 minutes at 325°F.
4. Let bars cool. Meanwhile, mix together all frosting ingredients. Spread on cooled bars.
5. Enjoy!

Source: George Douma - Sales Shorts Submission



NJ Family Member | *Lori Deiler*

ABOUT THE RECIPE

George Douma is a NJ retiree, and submitted these Peanut Butter Bars to Sales Shorts. I have made them lots of times and shared them with family and friends many times. These bars are so easy and delicious.



4 | Beverages

Mermaid Punch

Amanda Hilgart

Ingredients:

- 1 bottle (2-liters) lemon-lime soda
- 1 bottle (64-oz.) pineapple juice
- 1 jug (128-oz.) blue Hawaiian punch

Directions:

1. In a drink dispenser, pour in lemon-lime soda, then the pineapple juice, and finally the blue Hawaiian punch. Stir with a spoon to mix together.
2. Enjoy over ice or chill in the refrigerator.

Source: [We're The Joneses](#)



NJ Family Member | *Amanda Hilgart*

ABOUT THE RECIPE

I've made this punch for a few of my kids' birthday parties and it's always a hit! It's refreshing and a little sweet.

Refreshing Cucumber Punch

Kayla Ostenson

Ingredients:

- 1 medium cucumber
- 1-2 lemons
- 1 (12-oz) can white grape juice
- 1 (0.14-oz) packet lemonade instant powder mix (sugar free)
- 3 qt ice cubes
- 3 qt water

Directions:

1. Combine water and white grape juice concentrate in beverage pitcher or dispenser.
2. Add lemonade mix and stir well. Stir in sliced cucumber and lemons. Add ice cubes or store in refrigerator until ready to serve. If not serving immediately, reserve the ice cubes until ready to serve—this way the punch will not be watered down.

TIP: Add crushed mint leaves for an extra kick of flavor. I like to use this as a margarita or mojito base in the summers, or leave as is, to enjoy on a hot day!

Source: [All Recipes.com](https://www.allrecipes.com)



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

I have made this punch for parties many times and everyone has loved it and asked for the recipe. It's so simple to make but tastes complex. Add gin, vodka or silver tequila to spice it up for the adults!

Slush

Tonya Schlagenhaft

Ingredients:

- 2 cups water
- 2 cups sugar
- 1 (12-oz) can of frozen lemonade
- 1 (12-oz) can of frozen orange juice
- 2 cups liquor of choice (brandy, whisky, sloe gin...)
- 7 cups cold water

Directions:

1. Boil the 2 cups of water and 2 cups of sugar.
Pour into ice cream bucket and add the cold water, liquor, lemonade and orange juice.
2. Mix together and keep in the freezer. Stir after several hours.
3. May be made without liquor, but defrost slightly before serving.

Source: Family Recipe



NJ Family Member | *Tonya Schlagenhaft*

ABOUT THE RECIPE

This slush is a holiday favorite, passed down from family.

Hippie Juice

Wendy L. Johnson

Ingredients:

- 1 cup watermelon flavored vodka
- 1/3 cup Triple Sec
- 1/3 cup coconut rum
- 4 scoops powdered pink lemonade
(regular lemonade works too)
- 4 cups water
- 1 cup strawberries, pureed

Directions:

1. Mix all ingredients together in a large pitcher.
2. Serve over ice and enjoy!

Source: [Just A Pinch](#)



NJ Family Member | *Wendy L. Johnson*

ABOUT THE RECIPES

This Hippie Juice rescipe is a hit with my friends and family! I hope your's enjoy them too!

Piña Colada Pudding Shots

Wendy L. Johnson

Ingredients:

- 1 small pkg instant pudding - coconut creme
- 3/4 cup milk
- 1/4 cup vodka
- 1/2 cup pineapple rum
- 8-oz extra creamy Cool Whip

Directions:

1. Mix pudding mix and milk thoroughly with an electric mixer. Add alcohol, mixing completely. Mix in Cool Whip to a mousse-like consistency, making sure pudding and Cool Whip are completely mixed together.
2. Spoon pudding mixture into individual 1 ounce cups with lids. Freeze overnight. Enjoy!

Source: [All Recipes.com](#) has a similar recipe.



Butterscotch Pudding Shots

Wendy L. Johnson

Ingredients:

- 1 small pkg instant pudding - butterscotch
- 3/4 cup milk
- 1/4 cup vodka
- 1/2 cup Irish cream
- 8-oz extra creamy Cool Whip

Directions:

1. Mix pudding mix and milk thoroughly with an electric mixer. Add alcohol, mixing completely. Mix in Cool Whip to a mousse-like consistency, making sure pudding and Cool Whip are completely mixed together.
2. Spoon pudding mixture into individual 1 ounce cups with lids. Freeze overnight. Enjoy!

Source: Family Recipe





5 | Salads

Layered Salad

Nick Giesecking

Ingredients:

- 1 head of iceberg lettuce
- 1 bag of precut cauliflower pieces
- 1 small jar of Miracle Whip
- 1 (8-oz) bag shredded cheese
- 1 cup sugar
- 1 (4-oz) package bacon bits

Directions:

1. Chop lettuce into bite sized pieces and layer into a serving bowl, creating the bottom layer of the salad.
2. Cover the lettuce layer with a layer of cauliflower (use the entire bag for this layer). Then add the cheese layer and sprinkle in bacon.
3. Spread the Miracle Whip over the top of the salad. Sprinkle the Miracle Whip layer with the sugar. Do not mix. Cover and refrigerate for a few hours.
4. When ready to serve, mix ingredients together in the serving bowl. Enjoy!

Source: Family Recipe



NJ Family Member | *Nick Giesecking*

ABOUT THE RECIPE

This is a special recipe to me, it reminds me of my grandma every time I make it. She was a great influence on me and my beliefs. Enjoy.

Strawberry Spinach Salad With Mango & Avocado

Melissa Pasciak

Ingredients for Balsamic Vinaigrette:

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 3 tsp brown sugar
- 1-1/2 tsp garlic powder
- 1 tsp mustard powder
- 1 tsp onion powder
- Garlic salt or garlic powder, to taste
- Salt and pepper, to taste



Ingredients for Salad:

- 10-oz baby spinach fresh (about 10 cups of torn leaves)
- 4 cups strawberries, sliced
- 1 avocado, chopped
- 1 cup blueberries
- 1 mango, sliced
- 1/4 cup cashews

Directions:

1. In a medium bowl, combine the dressing ingredients, and whisk together well. Add salt and pepper to taste. You can serve the dressing immediately or you can cover it and chill for an hour.
2. In a large bowl, combine all of the salad ingredients, except the cashew nuts. Add the dressing to the salad and toss. Sprinkle cashew nuts on top of the salad.

Source: [Julia's Album](#)



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPES

This is so good, you forget it is a salad! I have taken this to several get togethers, and always get tons of compliments on it.

Greek Salad

Kayla Ostenson

Ingredients:

- Multi-color cherry tomatoes
- Mozzarella pearls or cubed Feta cheese (or both!)
- 3 medium cucumbers
- 1 large red onion
- Kalamata olives
- Large green olives of choice (I like using the feta or bleu cheese stuffed)
- Roasted red peppers (optional)
- Walnuts (optional)
- Greek salad dressing (Wish-Bone® and Kraft® both have delicious ones)



Directions:

1. Chop cucumbers and onion into bite-sized pieces. Halve the tomatoes. Mix together in a large salad bowl.
2. Add mozzarella pearls or feta cheese and toss lightly.
3. Halve all olives if preferred. I usually leave the Kalamata olives whole, but cut the larger green olives in half.
4. Cover the ingredients with the Greek salad dressing. Cover and chill until ready to serve.

TIP: Sometimes when this is the only side dish, I add some cooked and cooled cheese tortellini for some extra heartiness.

Source: Family Recipe



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

When I was young, my aunt lived in Greece for about 8 years. Mind you, this is not a "Greek" recipe by any stretch of the imagination. Rather, this borrows from a lot of the dishes she would make when she came back home to live in the states. She turned me on to trying a lot of different types of Mediterranean ingredients and introduced me to frequenting cultural markets when possible. This is my small homage to those memories. Plus it's a delicious and easy summery side dish!

Ramen Noodle Salad

Cindy Schecklman

Ingredients:

- 1 lb bag coleslaw mix
- 2 packages Ramen noodles, beef flavor
(save the packets for dressing)
- 1 red pepper, diced
- 1 lb pea pods (may cut in half if larger)
- 1/2 lb imitation crab
- 1 cup red onion, diced
- 1 cup slivered almonds (optional)

Ingredients for Dressing:

- 1/3 cup salad oil or olive oil
- 1/2 cup sugar
- 1/3 cup white vinegar
- 2 Ramen noodle flavor packets (saved from above)

Directions:

1. Cook Ramen noodles until soft. Cool. I usually drain them and rinse them with cold water.
2. Mix all vegetables, crab, noodles, and coleslaw together. Set aside.
3. In a separate bowl, mix dressing ingredients together. Pour over the veggie/noodle mixture and combine. Serve cold.

Source: Family Recipe



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPES

This is a different type of salad than your usual summer pasta salads or potato salads. I like it for a change and it's fairly easy to make.

Ham & Pasta Salad

Courtney Boeger

Ingredients:

- 2 cups diced cooked ham
- 1 cup elbow macaroni
- 4 cups shredded lettuce
- 1 medium cucumber, cubed
- 10-oz frozen peas
- 1-1/2 cups mayonnaise
- 1-1/2 tsp dill weed
- 1/2 tsp salt
- 1/2 cup shredded cheese



Directions:

1. Cook macaroni as directed on the package. Drain and chill well.
2. In a large salad bowl, layer lettuce, cucumber, macaroni, ham, and peas.
3. In a separate bowl, combine mayonnaise, dill weed, and salt. Spread evenly over top of salad. Sprinkle with cheese. Cover and chill at least 3 hours. Toss just before serving.

Source: Family Recipe



NJ Family Member | *Courtney Boeger*

ABOUT THE RECIPE

This recipe is from my grandma Helen Nikolai. I love it because the salad is light and refreshing and always a hit at any family get together.

Dill Pickle Pasta Salad

Jessica File

Ingredients for Salad:

- 1 box (16-oz) rotini pasta
- 1/3 cup dill pickle juice from the pickle jar
- 2 cups chopped baby dill pickles
- 1 block (8-oz) Colby Jack cheese cubed small
- 1 small white onion finely chopped

Ingredients for Dill Dressing:

- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/3 cup dill pickle juice from the pickle jar
- 2 Tbs chopped fresh dill (or 1 Tbs dried dill)
- 1/4 tsp salt
- 1/4 tsp pepper



Directions:

1. Cook pasta according to package directions. Don't forget to add some salt to the boiling water before adding the pasta; I add about 1 tsp. When pasta is done cooking drain pasta and rinse with cold water. Move rinsed cooked pasta to a mixing bowl and pour 1/3 cup of pickle juice over it. Stir to combine. Let it sit while you prepare the rest.
2. Chop the dill pickles and cheese into small cubes. Finely chop the white onion.
3. Drain the pasta again that was sitting in the pickle juice. Add it back to the mixing bowl. Add in the pickles, cheese, and white onion. Stir to combine.
4. In a small bowl combine all the dressing ingredients and pour over the pasta salad. Stir everything together to combine well. Salad can be eaten right away but I prefer it cold, and if you do too, then cover it and refrigerate it for 1-2 hours.

Source: [Together As Family](#)



NJ Family Member | *Jessica File*

ABOUT THE RECIPE

Everyone in my family loves pickles so this Dill Pickle Salad is a big hit at family and holiday gatherings.

Veggie Ranch Pasta Salad

Kayla Ostenson

Ingredients:

- 1 box elbow macaroni
- 2 bags frozen peas or mixed veggies
- 1 cup shredded cheese or cubed cheese
- 1-1/2 cups mayonnaise
- 1-1/2 cups sour cream
- 1-1/2 cups milk
- 6 Tbs Ranch powder (to taste)



Directions:

1. Cook macaroni as directed on the package. Drain and chill well. Prepare frozen veggies as directed on package. Chill and set aside.
2. In a large bowl, combine chilled macaroni and veggies.
3. In a separate bowl, whisk together mayo, sour cream, and milk until combined and smooth.
4. Add ranch powder and whisk into mayo mixture. Taste and add more ranch powder if desired.
5. Pour dressing over macaroni/veggie mixture. Fold in until macaroni and veggies are evenly coated. Add shredded or cubed cheese and fold in. Refrigerate until ready to serve. If chilling overnight, you may want to make extra dressing using a 1:1:1 ratio with the wet ingredients and ranch powder to taste.

Source: Family Recipe



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

This pasta salad came about by throwing together whatever I had on hand for a quiet cookout at home. My family is obsessed with ranch, so this easy dressing seemed like the right fit.

Shrimp, Feta, and Cucumber Salad

NJ Cheese Lovers

Ingredients:

- 12-oz cooked small shrimp, peeled, deveined, tails removed
- 2 Tbs lemon juice
- 1/4 to 1/2 tsp sugar
- 2 Tbs olive oil
- Salt and pepper to taste
- 1 large English cucumber
- Wooden skewers
- 1 cup feta cheese crumbles (about 6-oz)
- 2 Tbs minced fresh mint
- Fresh mint leaves



Directions:

1. Place shrimp in a large, shallow bowl. Whisk lemon juice and sugar in a small bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Pour over shrimp; gently toss to coat. Cover and refrigerate for 10 minutes.
2. Meanwhile, cut cucumber in half lengthwise. Dice half of the cucumber for salad. Thinly slice remaining cucumber into ribbons with a mandoline slicer or vegetable peeler. Wrap ribbons on wooden skewers; set aside.
3. Gently toss the feta, mint and diced cucumber with shrimp in bowl. Cover and refrigerate for at least 10 minutes.
4. Spoon salad into serving glasses. Garnish with mint and reserved cucumber ribbons.

Source: WisconsinCheese.com



NJ Family Member | *NJ Cheese Lovers Recipe*

ABOUT THE RECIPE

Nelsonville Dairy has been making feta cheese for over 30 years. Crafted by certified Master Cheesemakers, this award-winning feta brightens dishes with a sprinkle of tart, salty and fresh flavors.

Cherry Cola Salad

Cindy Schecklman

Ingredients:

- 1 can (20-oz) crushed pineapple
- 1/2 cup water
- 2 packages (3-oz) cherry gelatin
- 1 can (21-oz) cherry pie filling
- 3/4 cup cola

Directions:

1. Drain pineapple, reserving juice. Set pineapple aside. In a saucepan, bring pineapple juice and water to a boil. Add gelatin; stir until dissolved.
2. Stir in pie filling and cola. Pour into a serving bowl and refrigerate until slightly thickened.
3. Fold in reserved pineapple and refrigerate until firm.

Source: Country Store Catalog magazine



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPE

This recipe reminds me of summer and is a perfect complement to BBQ food like hot dogs, hamburgers, and potato salad.



6 | Casseroles

Nanna Nelson's Chili Mac

Amanda Nelson Sasse

Ingredients:

- 1 lb ground beef
- 2 to 3 Tbs butter
- Salt and pepper to taste
- Pinch of sugar
- 1 small-medium onion, diced
- 2 medium-large carrots, peeled and cut into small medallions
- 1 lb box macaroni noodles, cooked al dente according to package directions
- 2 cans (concentrated) tomato soup
- 1 to 2 cups of shredded cheddar cheese



Directions:

1. Brown the ground beef in a large skillet until cooked through. Drain and set aside.
2. Wipe out the skillet, and add 2-3 Tbs butter. Melt. Add onions and carrots. Season with salt and pepper and a tiny bit of sugar. Cook until softened.
3. In a large bowl, combine cooked ground beef, cooked onions/carrots, cooked macaroni noodles, tomato soup and 1 cup of shredded cheddar. Mix and pour into a casserole dish.
4. Sprinkle top with remaining shredded cheddar. Bake at 350°F for about 30 minutes.

Source: Family Recipe



NJ Family Member | *Amanda Nelson Sasse*

ABOUT THE RECIPE

This was a staple meal in many Nelson households. The recipe originates from Margaret Nelson, TC's wife and Earl's mother. Enjoy!

Cheeseburger Casserole

Jenna Ponshock

Ingredients:

- 3-1/2 cups shredded cheddar cheese
- 1 lb. ground beef (85% lean)
- Salt and pepper to taste
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 2 tsp Worcestershire sauce
- 2 Tbs tomato paste
- 4 cups beef broth
- 1 (16-oz) box elbow macaroni *uncooked*
- 3/4 cup sour cream, room temp
- 1/2 cup whole milk, room temp
- Chopped parsley for garnish



Directions:

1. Season ground beef with salt and pepper. In a large pot over medium heat, cook and crumble the ground beef along with the onions. Drain any excess grease.
2. Add the minced garlic and cook for an additional minute. Add the Worcestershire sauce and the tomato paste and stir until well-combined.
3. Add the beef broth and the uncooked macaroni, stir to combine. Bring to a gentle simmer over medium or medium/low. Cover and heat for 5 minutes. Stir briefly, cover, and heat for an additional 5 minutes, or until just al dente.
4. Reduce to low heat and stir in the sour cream and half of the milk. Only add the other half if desired. Gradually sprinkle in 2-1/2 cups of the shredded cheddar, stirring. Once the cheese is melted and you have a uniform consistency, top with the remaining cheese.
6. Cover and heat for 2-3 minutes, until the cheese is melted. Top with parsley and serve!

Source: [The Cozy Cook](#)



NJ Family Member | *Jenna Ponshock*

ABOUT THE RECIPE

This is my go-to recipe when I don't know what to make for supper. It tastes great and is easy to make!

TIP: Whole milk is recommended for a creamier consistency, but a lower fat milk may be used.

A teaspoon of ketchup and yellow mustard can be added when the pasta is cooking to round out the cheeseburger flavors! A touch of dill pickle relish can also be added at the end.

Taco Spaghetti

Kayla Ostenson

Ingredients:

- 1 lb ground beef
- 1 packet taco seasoning
- 1/4 cup water
- 1 jar Roasted Garlic Alfredo sauce
- 1/4 cup sour cream
- 1 can Rotel diced tomatoes and chiles
- 1 cup shredded fiesta blend cheese
- 1/2 box spaghetti noodles, cooked
- 2 handfuls of spinach (optional)



Directions:

1. In a deep sauce pan, brown hamburger and drain. Add back to the pan with taco seasoning and 1/4 cup water. Stir until mixed completely and have a small amount of "taco sauce" in the pan. Transfer to a bowl or plate and set aside.
2. In the same pan, heat Alfredo sauce on low-medium heat. Whisk in sour cream. Add can of Rotel and combine. Sprinkle in shredded cheese and whisk until melted and you have a thick consistency to your sauce. Note: you can add more or less cheese depending on your desired thickness.
3. Add in hamburger taco mixture. Stir until combined. Add your cooked spaghetti noodles and fold into the sauce until completely coated—I like to use tongs. Then fold in spinach until wilted (optional—I like to sneak in some vegetables or greens when I can). Serve and enjoy!

Source: Family Recipe



NJ Family Member | Kayla Ostenson

ABOUT THE RECIPE

I have a very unique blend of picky eaters in my house. This seemed like a good dish to try to bring everyone's tastes together. One person loves tacos, one doesn't. One likes spaghetti noodles but not with marinara. Everyone except one person likes Alfredo, but Alfredo is alright as long as there's tomatoes or spice in there...so that's how Taco Spaghetti was born!

Savory Sweet Potatoes

Lauren Raasch

Ingredients:

- 4 large sweet potatoes
- 4 scallions, chopped, whites separated from greens
- 4 Tbs butter
- 4 Tbs sour cream
- Salt to taste
- Pepper to taste

Directions:

1. Peel sweet potatoes and dice. Boil until tender. Drain and put into a bowl.
2. In a heated pan, melt butter and cook scallion whites until soft. Pour butter and scallions over the sweet potatoes. Add sour cream and mash together with a mixer.
3. Salt and pepper to taste and garnish with scallion greens if desired.

Source: Hello Fresh



NJ Family Member | *Lauren Raasch*

ABOUT THE RECIPE

As I started my health journey, I began to try foods that weren't in my usual routine. I won a gift card to try Hello Fresh and chose a meal that included these sweet potatoes and I loved them! I started to eat more sweet potatoes in all shapes and forms and now they are part of my usual meal routine!

Three Cheese Chicken Alfredo Bake

Heather Wucherpfennig

Ingredients:

- 16-oz package penne or elbow macaroni
- 20-oz jar Alfredo sauce (16-oz will also work)
- 8-oz sour cream
- 15-oz ricotta cheese
- 2 garlic cloves, minced
- 3 cups seasoned, cooked chicken, chopped
- 2 large eggs, lightly beaten
- 1/4 cup grated Parmesan cheese
- 1/4 cup parsley
- 2 cups mozzarella cheese



Directions:

1. Preheat oven to 350°F. Lightly spray 9" x 13" pan with cooking spray. Prepare pasta according to directions. Drain and return to pot.
2. Stir in remaining ingredients except for the mozzarella cheese.
3. Spread mixture into baking dish. Sprinkle evenly with mozzarella cheese.
4. Bake for 30 minutes or until bubbly.

Source: [Plain Chicken](#)



NJ Family Member | *Heather Wucherpfennig*

ABOUT THE RECIPE

My family loves pasta and cheese. For some of our busy nights, this recipe was quick and easy.

Cheesy Hashbrowns

Melissa Pasciak

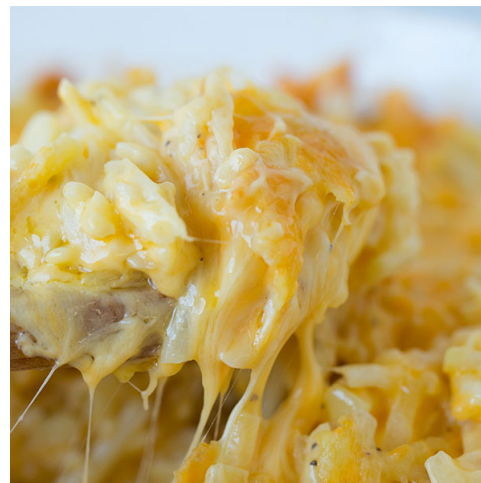
Ingredients:

- 2 lbs frozen, shredded hashbrowns
- 2 small cans Cream of Mushroom soup
- 1 large jar Cheez Whiz
- 1/2 cup minced onion
- 1 cup sour cream
- 1 tsp salt

Directions:

1. Mix all ingredients together, saving 1/2 cup of Cheez Whiz for the last 30 minutes.
2. Bake at 350°F for 1-1/2 hours. Can easily put in a slow cooker as well!

Source: Family Recipe



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPES

So good but so bad for you, but aren't all the best foods?! This is a real crowd pleaser—any gathering I have brought these to, there are never any leftovers.

Sauerkraut Casserole

Janel Alfredson

Ingredients:

- 1 lb hamburger
- 1/2 cup chopped onion (white or yellow)
- 16-oz package wide egg noodles
- 10.5-oz can Cream of Mushroom soup
- 10.5-oz can Cream of Celery soup
- 10-oz milk
- 14-oz can sauerkraut
- 8-oz shredded cheddar cheese



Directions:

1. Brown hamburger and onion. Drain and set aside.
2. In a mixing bowl, combine Cream of Mushroom, Cream of Celery, and milk together. Set aside.
3. Spray a casserole dish with non-stick cooking spray. Layer in order:
 - A. Cooked hamburger mixture
 - B. UNCOOKED egg noodles
 - C. Sauerkraut - DO NOT DRAIN
 - D. Soup mixture
 - E. Cover with shredded cheese
4. Bake covered at 350°F for 35-40 minutes. Can uncover for the last 5 minutes if desired.

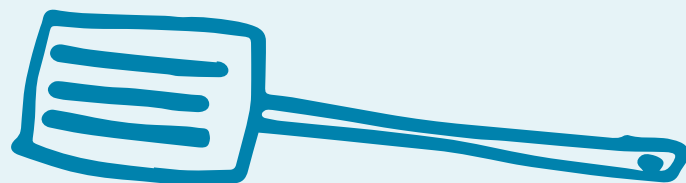
Source: Family Recipe—from my grandma Seitz's farmhouse kitchen!



NJ Family Member | *Janel Alfredson*

ABOUT THE RECIPE

It's a unique, ol' farmhouse family recipe and a potluck favorite. I receive a lot of requests to make this for people!



7 | Main Dishes

Portobello Philly Cheesesteak

Melissa Pasciak

Ingredients:

- 2 tsp extra-virgin olive oil
- 1 medium onion, sliced
- 4 large portobello mushrooms, stems and gills removed, sliced
- 1 large red bell pepper, thinly sliced
- 2 Tbs minced oregano (or 2 tsp dried oregano)
- 1/2 tsp pepper
- 1 Tbs all-purpose flour
- 1/4 cup vegetable broth, or reduced-sodium chicken broth
- 1 Tbs reduced sodium soy sauce
- 3-oz thinly sliced provolone cheese
- 4 whole-wheat buns, split and toasted



Directions:

1. Heat oil in a large nonstick skillet over medium-high heat. Add onion and cook, stirring often, until soft and beginning to brown, 2 to 3 minutes. Add mushrooms, bell pepper, oregano and pepper and cook, stirring often, until the vegetables are wilted and soft, about 7 minutes.
2. Reduce heat to low; sprinkle the vegetables with flour and stir to coat. Stir in broth and soy sauce; bring to a simmer. Remove from the heat, lay cheese slices on top of the vegetables, cover and let stand until melted, 1 to 2 minutes.
3. Divide the mixture into 4 portions with a spatula, leaving the melted cheese layer on top. Scoop a portion onto each toasted bun and serve immediately.

Source: [Eating Well](#)



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPE

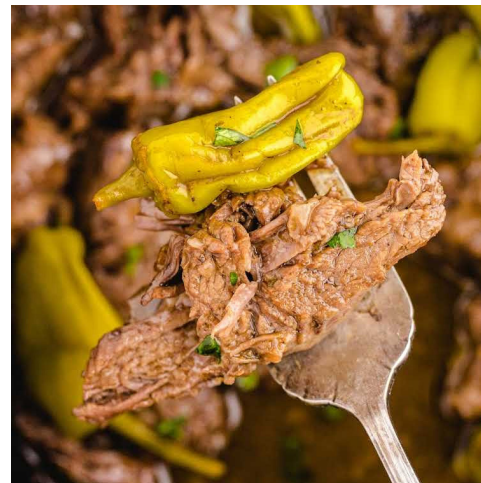
Looking for some Meatless Monday options? These sandwiches are so flavorful, you won't miss the meat!

Mississippi Pot Roast

Wendy L. Johnson

Ingredients:

- 6 Tbs unsalted butter, divided
- 1 tsp sea salt
- 1 tsp black pepper
- 2 to 3 lb beef chuck roast, boneless
- 1 Tbs minced onion flakes
- 1 packet Ranch seasoning mix
- 1 packet Au Jus seasoning
- 6 to 10 pepperoncini, whole



Directions:

1. Heat 1 to 2 Tbs of butter in a skillet over medium-high heat.
2. Lightly salt and pepper each side of the pot roast (see note about salt). Add the meat to the skillet and sear each side of the roast until browned.
3. Transfer the browned roast to the Crockpot and pour all the excess butter and browned bits from the skillet into the Crockpot.
4. Sprinkle minced onions over the meat.
5. Add contents of ranch seasoning and Au Jus packets.
6. Top with remaining butter, cut into pieces. Add pepperoncini to the pot and place the lid on top.
7. Cook on low heat for 8 hours or until meat falls apart easily when pulled with a fork.
8. Shred the meat into large chunks and stir everything together. Serve with chopped parsley for garnish, if desired.

Source: [Spaceships & Laser Beams](#)



NJ Family Member | *Wendy L. Johnson*

ABOUT THE RECIPE

We buy locally raised beef and this recipe is so easy. It has so much flavor. The whole family loves it and leftovers are great for sandwiches; that's if there is any left.

Orange Chicken

Mike Wilke

Ingredients:

2 cooked chicken breasts, broken into pieces
1 cup cornstarch
1/4 tsp salt
1/4 tsp pepper
Panko bread crumbs
4 eggs, beaten
Frying oil
Rice
Broccoli



Ingredients for Sauce:

3/4 cup water
1/2 cup orange juice
3 Tbs rice vinegar
3 Tbs soy sauce
Orange zest
1/2 cup brown sugar
1/4 tsp ginger
1/4 tsp garlic
1/8 tsp red pepper flakes
2 Tbs cornstarch mixed with 2 Tbs water

Directions for Sauce:

1. In a sauce pan combine water, orange juice, rice vinegar, and soy sauce. Mix well on medium heat.
2. Add brown sugar, orange zest, ginger, garlic, and red pepper flakes. Bring to a boil.
3. Combine cornstarch with the 2 Tbs water. Add cornstarch mixture to saucepan and mix until sauce thickens.

Directions for Chicken:

1. Combine cornstarch, salt and pepper in one dish. Put panko crumbs in another.
2. In a third bowl, beat eggs. Dip chicken pieces in egg, then cornstarch mixture, then panko crumbs.
3. Deep fry chicken in frying oil. Meanwhile cook rice and broccoli. Combine all with sauce or serve separately and enjoy!

Source: Matt Sersch



NJ Family Member | *Mike Wilke*

ABOUT THE RECIPE

This dish features crunchy, moist chicken with great flavor!

One-Pan Taco Dinner

Amanda Hilgart

Ingredients:

- 1 lb ground beef
- 1 packet taco seasoning
- 2 cups Minute® White Rice
- 2 cups water

Directions:

1. Brown ground beef and drain excess grease. Stir in taco seasoning, rice, and water.
2. Bring to a boil, then cover and remove from heat.
3. Let sit for 5 minutes.
4. Serve taco meat/rice mixture in individual bowls and top with desired taco toppings. *My family's favorites are crumbled Doritos, nacho cheese sauce, sour cream, shredded lettuce, diced tomatoes, and taco sauce or salsa!*

Source: MinuteRice.com



NJ Family Member | *Amanda Hilgart*

ABOUT THE RECIPE

As a mom of three little ones, our evenings can be hectic and this dish is our go-to for a fast and easy dinner!

Chow Mein

Tammy Solberg

Ingredients for Sauce:

- 4 Tbs oyster sauce
- 3 Tbs Shaoxing wine
- 2-1/2 Tbs soy sauce
- 3/4 Tbs black soy sauce

Ingredients for Broth:

- 1 cup hot water
- 1 Tbs cornstarch
- 1 Tbs Better Than Bouillon
seasoned vegetable base

Ingredients for Stir Fry:

- 1 Tbsp sesame oil
- 1 lb ground pork
- 1 package celery, diced
- 2 large onions, diced
- Salt to taste

Directions:

1. In a mixing bowl, combine all ingredients for the sauce. Set aside. Do the same for broth.
2. Brown ground pork in the sesame oil. Add onions and celery. Cook for about 5 minutes on medium to med-high heat. Add sauce and broth mixture. Reduce to a simmer until sauce thickens and the celery is a little tender but still crunchy. May add more water if desired.
3. Serve with white rice and crunchy noodles.

Source: Family Recipe



NJ Family Member | *Tammy Solberg*

ABOUT THE RECIPE

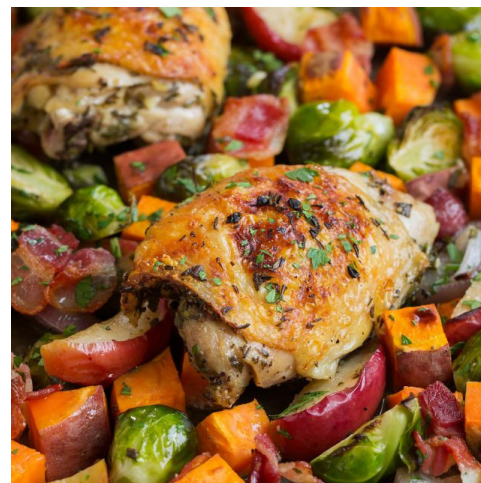
My best friend from elementary school gave me this recipe. It is the closest Chinese food recipe that we have been able to find that resembles our favorite restaurant growing up. Plus it has tons of flavor. We add water chestnuts and pecans in our house!

Autumn Chicken Dinner

Kayla Ostenson

Ingredients:

- 5 (6 to 7-oz) bone-in, skin on chicken thighs
- 4 Tbs olive oil, divided
- 1-1/2 Tbs red wine vinegar
- 3 cloves garlic, minced (1 Tbs)
- 1 Tbs each: minced fresh thyme, sage, rosemary
- Salt and black pepper
- 1 large sweet potato, chopped into cubes
- 1 lb Brussels sprouts, sliced into halves
- 2 medium fuji apples, cored and sliced 3/4" thick
- 2 shallot bulbs, peeled and sliced about 1/4" thick
- 4 slices hickory smoked bacon, chopped into 1" pieces
- 2 Tbs chopped parsley, for garnish (optional)



Directions:

1. Preheat oven to 450°F.
2. Pour 2 Tbs olive oil, red wine vinegar, garlic and herbs into a gallon sized resealable bag.
3. Add chicken, season with salt and pepper, then seal bag and massage mixture over chicken, evenly distributing the herbs. Set aside and let rest while chopping veggies.
4. Place sweet potato, Brussels sprouts, apples and shallot on an 18x13 rimmed baking sheet. Drizzle with remaining 2 Tbs olive oil, then toss to evenly coat. Season with salt and pepper to taste. Spread into an even layer.
5. Set chicken thighs over veggie/apple layer. Sprinkle uncooked bacon over veggies and apples. Roast in oven until chicken and veggies are golden brown, about 30-35 minutes.
6. Broil during the last few minutes for a more golden brown crispy skin on chicken if desired. Chicken should register 165°F in center. Serve and enjoy!

Source: [Cooking Classy](#)



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

When I lived in a small apartment, I loved recipes like this that still allowed me to cook a nice meal but with minimal dishes to wash afterward! This is a delicious seasonal dish to make for yourself or for the whole family. The baked apples add a nice sweetness to the veggies and the kids eat them up!

Slow Cooker Whole Chicken

Melissa Pasciak

Ingredients:

- 2 tsp paprika
- 1 tsp onion powder
- 1 tsp dried thyme
- 1/2 tsp garlic powder
- 1/4 tsp cayenne
- 1/4 tsp pepper
- 1 onion
- 4 lb whole chicken



Directions:

1. Combine the dried spices in a small bowl.
2. Loosely chop the onion and place it in the bottom of the slow cooker.
3. Remove any giblets from the chicken and then rub the spice mixture all over. You can even put some of the spices inside the cavity and under the skin covering the breasts.
4. Place chicken on top of the onions in the slow cooker, breast side down, cover it, and turn it on to high. There is no need to add any liquid.
5. Cook for 4-5 hours on high or 7 hours on low (for a 3 or 4 pound chicken) or until the chicken is falling off the bone. Don't forget to make your chicken stock!

Source: [100 Days of Real Food](#)



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPE

I make this several times a month. The chicken is so flavorful and falls right off the bone from being in the slow cooker—making it perfect for adding to salads, soups, fried rice, quesadillas, you name it!

Dijon Dill Salmon

Steve Funk

Ingredients:

- 1 fresh salmon fillet
- 2 Tbs Dijon mustard
- 2 Tbs mayo
- 1 Tbs water
- 1 to 2 tsp dill, depending on your taste

Directions:

1. Preheat oven to 365°F.
2. In a mixing bowl, whisk together all ingredients except for the salmon.
3. On a baking sheet sprayed with nonstick cooking spray, place the salmon fillet skin side down. Baste the fillet with the Dijon sauce. Add 1 to 2 Tbs water to pan.
4. Bake for about 25 minutes until water is evaporated from the pan. Salmon should be soft, moist, and flaky.

TIP: This recipe can be used with boneless chicken breasts. Follow instructions the same, but may need to adjust baking time, depending on thickness of the chicken. Check the temperature of the chicken breast before serving—chicken should register 165°F.

Source: My neighbor, Donna B.



NJ Family Member | *Steve Funk*

ABOUT THE RECIPE

This is an easy to prepare recipe and tastes soooooo good. You can manage your own heat level with the mustard of choice and best to use fresh/not frozen salmon. Enjoy.

Easy Oven Fried Fish

Sue Krings

Ingredients:

- 1/4 cup butter
- 1 cup Betty Crocker Mashed Potato Buds
(instant mashed potatoes, dry)
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 large egg, well beaten
- 1 lb fish fillets

Directions:

1. Heat oven to 425°F. Heat butter until melted in 13x9x2 pan.
2. In a mixing bowl, combine potatoes, salt, and pepper. Dip pieces of fish in egg and roll in the Potato Buds mixture, coating well.
3. Lay in pan with butter in single layer. Bake uncovered for 15 minutes, then cover with aluminum foil. Reduce oven heat to 350°F and bake 10 minutes longer.
4. Serve and enjoy!

Source: Family Recipe



Alpine-Style Cheese and Prosciutto Flatbreads

NJ Cheese Lovers

Ingredients:

- 2 store-bought flatbread crusts or naan flatbreads (about 9x7 inches each)
- 1-1/2 cups Roelli Little Mountain cheese (alpine-style), shredded
- 3-oz thinly sliced prosciutto, chopped
- 2 cups fresh baby arugula or baby spinach
- 1 Tbs olive oil
- Salt and pepper to taste
- 1/2 cup honey
- 1 tsp Thai red chili paste



Directions:

1. Place pizza stone on lower rack in a cold oven. Heat oven to 400°F. Bake stone for at least 30 minutes.
2. Sprinkle each flatbread with 1/2 cup Little Mountain to within 1/2 inch of edges; top with prosciutto. Sprinkle with remaining Little Mountain. Transfer each to a stone. (Stone will be hot!) Bake on stone for 10-12 minutes or until crust edges are golden brown and cheese is melted. Transfer to flatbreads to a cutting board.
3. Meanwhile, drizzle arugula/spinach with olive oil in a medium bowl. Season with salt and pepper to taste; toss to coat. Combine honey and chili paste in a small bowl. Top flatbreads with arugula/spinach; drizzle with honey mixture. Cut into pieces. Serve immediately.

Source: WisconsinCheese.com



NJ Family Member | *NJ Cheese Lovers Recipe*

ABOUT THE RECIPE

Little Mountain is a washed rind, alpine-style cheese that's aged and has a smooth, nutty flavor. Look for the Proudly Wisconsin Badge when shopping for cheese. Any brand of Wisconsin Alpine-Style can be used in this recipe.

Ramen Noodle Pizza Bake

Cindy Schecklman

Ingredients:

- 4 (3-oz) packages Ramen noodles
seasoning packet discarded
- 1 Tbs olive oil
- 2 eggs
- 1/2 cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 cup pizza sauce
- 12-14 slices pepperoni
- 1 cup mushrooms, sliced and sautéed
- 1 cup shredded mozzarella cheese



Directions:

1. Preheat oven to 400°F
2. In a large pot of boiling water, add Ramen noodles and cook for 2-3 minutes, or just until soft, then drain and toss with oil.
3. In a large bowl, combine eggs, Parmesan cheese and garlic powder. Mix well. Add noodles and toss until evenly coated.
4. Place noodle mixture onto a pizza pan to form a crust. Spread pizza sauce evenly over crust. Top with pepperoni and mushrooms.
5. Bake 25 minutes, top with mozzarella cheese, then bake for 5-8 more minutes or until cheese melts. Remove from oven and let cool for 5 minutes before slicing into wedges.

TIP: Feel free to mix and match your favorite pizza toppings!

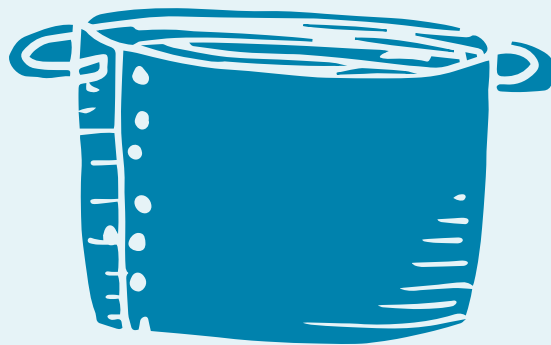
Source: [Mr. Food](#)



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPE

When you're craving a homemade pizza and you don't want to fuss with making a crust, this is the perfect recipe to cover your homemade pizza craving as most likely you would have some Ramen noodles on hand. Plus it's much easier than rolling out dough!



8 | Soups & Stews

Olive Garden Zuppa Toscana

Lisa Schulz

Ingredients:

- 1 lb ground Italian sausage
- 1-1/2 tsp crushed red peppers
- 1 large diced white onion
- 4 Tbs bacon pieces
- 2 tsp garlic puree
- 10 cups water
- 5 cubes of chicken bouillon
- 1 cup heavy cream
- 1 lb sliced Russet potatoes (about 3 large potatoes)
- 1/4 of a bunch of kale



Directions:

1. Sauté Italian sausage and crushed red pepper in a pot. Drain excess fat, refrigerate while you prepare other ingredients.
2. In the same pan, sauté bacon, onions and garlic for approximately 15 minutes or until the onions are soft.
3. Mix together the chicken bouillon and water, then add it to the onions, bacon and garlic. Cook until boiling. Add potatoes and cook until soft, about half an hour. Add heavy cream and cook until thoroughly heated. Stir in the sausage. Add kale just before serving.

Source: [Copycat Zuppa Toscana - Food Network](#)



NJ Family Member | *Lisa Schulz*

ABOUT THE RECIPE

This is a family favorite. Bacon and sausage, I mean who wouldn't love it!

Cabbage Roll Stew

Lori Deiler

Ingredients:

- 1 lb extra lean ground beef
- 1 lb ground turkey
- 1/2 tsp salt
- 1/2 tsp pepper
- 1-1/2 cups chopped onion
- 1 Tbs chopped garlic
- 6 cups chopped cabbage (about 1 medium head)
- 1 (14.5-oz) can diced tomatoes (not drained)
- 1/2 cup jellied cranberry sauce
- 1/4 cup low sugar grape jelly



Directions:

1. Bring a large pot sprayed with nonstick cooking spray to medium-high heat. Add beef and turkey and 1/4 tsp each of salt and pepper. Cook and crumble until slightly browned, about 4 minutes.
2. Add onion and garlic. Cook, stir, and crumble until meat is fully cooked and onion has softened and become translucent, about 5 minutes.
3. Carefully add remaining ingredients, including remaining 1/4 tsp each of salt and pepper. Add 3/4 cup water. Stir well and bring to a boil.
4. Reduce heat to low. Cover and simmer until cabbage has completely softened, about 20 minutes, stirring occasionally.

TIP: Add two beef bouillon cubes for extra flavor.

Source: Family Recipe

Slow Cooker Veggie Beef Stew

Cindy Schecklman

Ingredients:

- 2 Tbs oil
- 1 lb beef for stew, cut into 1-inch pieces
- 1 bag (24-oz) frozen vegetables for stew
- 1 beef bouillon cube
- 1 cups V8® 100% Vegetable Juice
- 1 Tbs all-purpose flour
- 1 tsp teaspoon dried basil leaves, crushed
- 1 tsp dried oregano, crushed
- 1 tsp dried thyme leaves, crushed
- 1 tsp dried rosemary, crushed
- 1 tsp garlic salt

Directions:

1. Heat the oil in a 12" skillet over medium-high heat. Add the beef and cook until well browned, stirring often. Drain off any fat.
2. Place the beef, vegetables and bouillon cube in a 3%-quart slow cooker. Stir the vegetable juice, flour, basil, oregano, thyme, rosemary and garlic salt in a medium bowl and pour it into the slow cooker.
3. Cover and cook on LOW for 10-12 hours* or until the beef is fork-tender.
*Or on HIGH for 5-6 hours.

Source: Campbell's Calendar



NJ Family Member | *Cindy Schecklman*

ABOUT THE RECIPE

This stew is something easy to put together and go about your chores. You don't have to worry about dinner.

Lemon Chicken Orzo Soup

Melissa Pasciak

Ingredients:

- 2 Tbs olive oil, divided
- 1 lb boneless, skinless chicken thighs, cut into 1" chunks
- Kosher salt and freshly ground black pepper
- 3 cloves garlic, minced
- 1 onion, diced
- 3 carrots, peeled and diced
- 2 celery ribs, diced
- 1/2 tsp dried thyme
- 5 cups chicken stock
- 2 bay leaves
- 3/4 cup uncooked orzo pasta
- 1 sprig rosemary
- Juice of 1 lemon
- 2 Tbs chopped fresh parsley leaves



Directions:

1. Heat 1 Tbs olive oil in a large stockpot or Dutch oven over medium heat. Season chicken thighs with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
2. Add remaining 1 Tbs oil to the stockpot. Add garlic, onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in thyme until fragrant, about 1 minute.
3. Whisk in chicken stock, bay leaves and 1 cup water; bring to a boil. Stir in orzo, rosemary and chicken; reduce heat and simmer until orzo is tender, about 10-12 minutes. Stir in lemon juice and parsley; season with salt and pepper, to taste.

Source: damndelicious.net



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPES

This recipe from damndelicious.net is a favorite in my house. My daughter and I both think it is like a hug in a bowl.

Green Enchilada Chicken Soup

Jenna Ponshock

Ingredients:

- 2-1/2 lbs boneless, skinless chicken
- 28-oz can green enchilada sauce
- 24-oz chicken broth
- 1 cup half and half or heavy cream
- 2 cups Monterey Jack cheese
- 4-oz cream cheese, cubed and softened
- 4-oz green salsa (salsa verde)
- Salt and pepper to taste



Directions:

1. In a 6-quart slow cooker add chicken breast or thighs, green enchilada sauce, and chicken broth. Cook on Low 6-8 hours.
2. Remove chicken and shred. Add shredded chicken, jack cheese, cream cheese, half and half, and green salsa to slow cooker. Turn slow cooker to warm and stir until cheeses are melted. Add hot sauce or additional salsa to taste.
3. Serve and enjoy! Delicious topped with avocado, cilantro, green onion, and sour cream.

Source: [Seeking Good Eats](#)



NJ Family Member | *Jenna Ponshock*

ABOUT THE RECIPE

It's low carb but tastes amazing! This recipe allows you to feel like you are eating a savory meal, but it's also a little better for you.

Irish Potato Chowder

Tonya Schlagenhaft

Ingredients:

- 7 Tbs butter, divided
- 7 Tbs flour
- 1 cup chopped onion
- 2/3 cup diced carrots
- 2/3 cup diced celery
- 1 tsp dried basil
- 1 tsp dried parsley
- 1 tsp dried chives
- 4 cups boiled water with 4 tsp chicken bullion
- 5 cups peeled, diced potatoes (about 1-1/2 lbs)
- 3 cups milk
- 1/2 cup sour cream
- 1/8 tsp hot pepper sauce
- 1 tsp salt
- 1/4 tsp white pepper



Directions:

1. To make roux, melt 5-1/2 Tbs butter in a small saucepan. Stir in flour until well blended. Cook over low heat, stirring often, for 3-5 minutes. Remove from heat and set aside.
2. Melt remaining 1-1/2 Tbs butter in soup pot; add onions, carrots, celery, basil, parsley, and chives. Cook for about 10 minutes.
3. Add bouillon water and potatoes. Simmer until potatoes are tender, about 10-15 minutes.
4. Stir in milk; return to simmer and whisk in roux until liquid is thickened and smooth. Simmer for 10 minutes, stirring occasionally. Add sour cream, hot pepper sauce and season to taste with salt and ground white pepper.

Source: Family Recipe



NJ Family Member | *Tonya Schlagenhaft*

ABOUT THE RECIPE

I love non complicated recipes and if I can make this I want others to be able to enjoy it as much as our family has.

Copypcat Panera Creamy Chicken & Wild Rice Soup

Kayla Ostenson

Ingredients:

- 6 cups chicken broth (I like to use stock)
- 2 boneless chicken breasts, cooked and cubed
- 1 (6-oz) package long grain and wild rice blend (quick cooking version - I use Ben's Original™)
- 1/2 tsp black pepper
- 1/2 cup all-purpose flour
- 3/4 cup butter (12 Tbs or 1-1/2 sticks)
- 1 cup carrot, diced
- 1 cup celery, diced
- 1 cup onion, diced
- 3 cups light cream or half and half



Directions:

1. Open rice, pull out seasoning packet and set aside. In a small bowl, combine pepper and flour. Set aside.
2. In a large pot over medium heat, combine broth and chicken. Bring to a boil, then stir in rice. Cover and remove from heat.
3. In a medium saucepan over medium heat, melt butter. Add carrots, celery and onion and saute for 5 minutes. Stir in contents of seasoning packet, and continue cooking vegetables until softened, about 5 minutes more. Add seasoned flour gradually while constantly stirring, to form a roux. Saute roux for 3-4 minutes to cook out raw flour taste.
4. Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes. Stir cream mixture into broth and rice. Cook over medium heat until heated through and rice is done, 15-20 minutes.

Source: [Food.com](https://www.food.com)



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

I absolutely LOVE this recipe. It is very rich, so try to exercise some will-power while eating... if you can! Sometimes I shred up a rotisserie chicken and use that instead of having to bake chicken ahead of time. Either way, its delicious!

One-Pot Creamy Tomato Tortellini Soup

Nick Giesecking

Ingredients:

- 1 medium onion, diced
- 3 garlic cloves, minced
- 1 tsp olive oil
- 1 spring of fresh rosemary
- 28-oz can diced tomatoes
- 15-oz can tomato sauce
- 1/2 tsp dried oregano
- 4 large fresh basil leaves
- 1/2 tsp salt
- 1/4 tsp pepper
- 4 cups chicken stock
- 1/2 cup heavy cream
- 20-oz three-cheese tortellini
- 1/2 cup shredded parmesan cheese + extra for garnish
- fresh basil, to garnish



Directions:

1. Place the onion, garlic, and olive oil, and fresh rosemary in a 6-quart soup pot or dutch oven. Sauté over medium heat for 5 minutes or until the onions are translucent.
2. Add in the diced tomatoes, tomato sauce, oregano, basil, salt, pepper, chicken stock, and heavy cream and stir to combine. Simmer for 20 minutes.
3. Place the three-cheese tortellini into the soup and cook for 12-15 minutes or until the tortellini are tender and cooked through.
4. Stir in the parmesan cheese. Serve and garnish with fresh basil and shredded parmesan cheese.

Source: [Gal On A Mission](#)



NJ Family Member | *Nick Giesecking*

ABOUT THE RECIPE

Our family loves tomato soup, so we are always willing to try new recipes. This one caught our eye awhile back and it's become one of our favorite versions. Enjoy!

Slow Cooker Italian Meatball Soup

Melissa Pasciak

Ingredients:

- 3 medium carrots, sliced
- 2 ribs celery, sliced
- 1 medium yellow onion, diced
- 1 tsp dried Italian seasoning
- 1/4 tsp black pepper
- 1 bay leaf
- 12-oz frozen Italian meatballs (fully cooked kind)
- 32-oz beef broth (reduced sodium)
- 2 cups water
- 5-oz dry red wine (like a cabernet sauvignon)
- 2 (15-oz each) cans diced tomatoes with Italian seasonings
- 3/4 cup dry ditalini pasta
- 3-5-oz fresh baby spinach
- Sprinkle of freshly grated Parmesan cheese



Directions:

1. To a 6 quart or larger slow cooker, add carrots, celery, onion, Italian seasoning, black pepper, bay leaf, meatballs, broth, water, wine, and canned tomatoes.
2. Stir to combine, cover and cook on LOW for 6-7 hours, until vegetables are tender and flavors are combined.
3. Stir in ditalini pasta, cover and cook on HIGH for 15 minutes, until pasta is tender. Remove bay leaf and stir in spinach until wilted.
4. Serve hot, with freshly grated Parmesan cheese if desired.

Source: [The Chunky Chef](#)



NJ Family Member | *Melissa Pasciak*

ABOUT THE RECIPE

My daughter and nephew love this soup. Instead of the frozen Italian meatballs the recipe calls for, I buy the Earth's Best Mini Beef Meatballs from Target. I think the combination of the mini meatballs and the small pasta noodles make it fun for the kids to eat, and adults love it because of the amazing flavor. I highly recommend trying this one!

Texas Cowboy Stew

Kayla Ostenson

Ingredients:

- 2 lb ground beef
- 2 packages kielbasa sausage, sliced into 1/2" pieces
- 2 garlic cloves, minced
- 1 onion, chopped
- 2 (14.5-oz) cans diced tomatoes, drained
- 4 medium baking potatoes, peeled and diced
- 2 (15-oz) cans pinto beans, with liquid
- 1 (15.2-oz) can whole kernel corn, drained
- 2 (14.5-oz) can diced tomatoes with green chile peppers, with liquid
- 1 (10-oz) package frozen mixed vegetables
- 4 cups of water
- 2 tsp ground cumin
- 2 tsp chili powder
- Salt and pepper to taste



Directions:

1. In a large pot over medium heat, sautee onion. Add ground beef and cook until there's no pink left. Add sliced sausage and brown.
2. Pour in tomatoes, pinto beans, corn, potatoes, diced tomatoes with chiles, and veggies.
3. Mix everything until well combined, add spices.
4. Add water and bring to a boil. Simmer for one hour.

Source: [100K Recipes](#)

****I like serving this with cornbread muffins and honey.**



NJ Family Member | *Kayla Ostenson*

ABOUT THE RECIPE

This stew is a HUGE hit in my house! The first time I made it, I followed the recipe to a T. However, it is one of those recipes that is easily adapted to whatever you have on hand. I have altered the recipe by adding a can of baked beans, barbecue marinated chicken, etc...the options are endless!



2022 Edition