



Ronald McDonald
House Charities®
Madison

DINNER COOKBOOK





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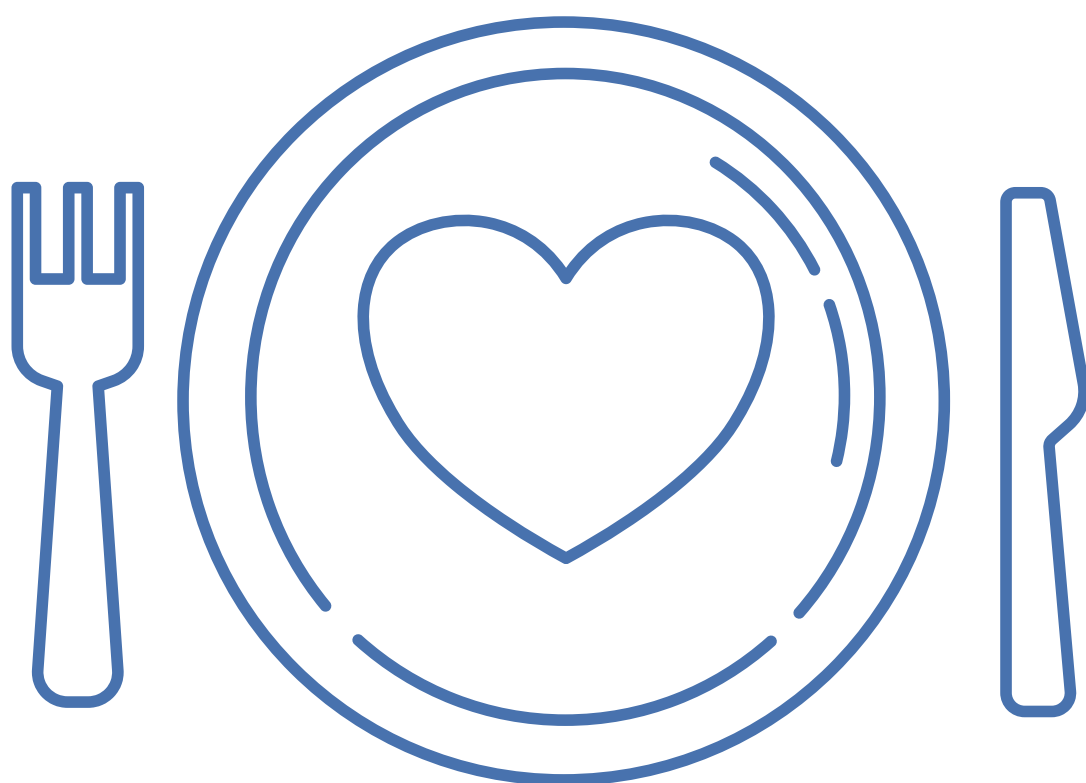
A SPECIAL THANKS...

Ronald McDonald House Charities of Madison would like to express our deepest gratitude to our volunteers who help us provide delicious meals and treats for our families.

When you are taking care of a sick or injured child, it means so much when someone else thinks to help take care of you. The meals you prepare are not just food—they're an act of kindness that brings comfort and relief during some of the most challenging moments in people's lives. Thank you for all the love and care you pour into every meal you make.

A special thanks to volunteer Jason Walker who put so much time, effort, and dedication into bringing this project to life. His delicious recipes, thoughtful tips, and commitment to our mission have shaped every page of this book. We know this cookbook will continue to grow, thanks to his help in making this cookbook become a reality.

Entrées



CHICKEN

SALAD

SANDWICHES



Servings: about 25



Time: 45 minutes



Approximate cost: \$ 50

INGREDIENTS:

- 3 loaves of bread
- 2 rotisserie chickens
- 1 medium jar mayo
- 1 bunch green onions
- 1 bunch red grapes
- 1 head of iceberg lettuce
- 6 steak tomatoes
- Salt
- Pepper

TOOLS:

- Shredding forks
- Large mixing bowl

DIRECTIONS:

1. Shred rotisserie chickens, slice green onions, and half the grapes.
2. In a mixing bowl, combine chicken, sliced green onion and halved grapes. Add salt and pepper to taste.
3. Add mayo until creamy into same bowl. Stir all together.
4. Wash and peel the leaves of the iceberg lettuce.
5. Wash and slice tomatoes
6. Toast bread, if needed.
7. Create sandwiches with mix, lettuce, and tomato.

TIPS:

- When packaging, put bread to the side so the sandwich doesn't get soggy.

TUNA SALAD



Servings: 30



Time: 30 minutes



Approximate Cost \$100

INGREDIENTS:

- 8 lbs. Tuna, canned
- 1 Quart Mayonnaise
- ½ Cup Lemon Juice
- ¼ Cup Dijon Mustard
- 1 bunch Celery, fine diced
- ¼ Cup Onion Powder
- 1 Tablespoon Kosher Salt
- 1 Tablespoon Black Pepper
- 1 Tablespoon Worcestershire Sauce

DIRECTIONS:

1. Drain tuna into large colander. Squeeze and break up tuna to remove as much moisture as possible.
2. Clean and finely dice the celery. Place in large mixing bowl.
3. Add remaining ingredients to mixing bowl and mix thoroughly.
4. Add drained tuna to mixing bowl and fold mixture until well combined.
5. Label, date refrigerate.

TIPS:

- Can substitute canned chicken.
- Can substitute poached fresh chicken breasts.
- Can substitute canned salmon.
- Can substitute poached tilapia, catfish or other white fleshed fish.
- Add fresh herbs, such as dill or parsley.

BACON RANCH PASTA SALAD



Servings: 30



Time: 1 hr, 15 mins



Approximate cost: \$ 50

INGREDIENTS:

- 3 (12oz.) packages of uncooked tri-color rotini pasta
- 30 slices of bacon
- 3 cups of mayo
- 9 tbsp dry ranch salad dressing mix
- 1.5 tsp garlic powder
- 1 tsp pepper
- Salt
- 1.5 cups milk
- 3 cups sliced grape tomatoes
- 3 cups diced or shredded sharp cheddar cheese

TOOLS:

- Large mixing bowl
- Large pot

DIRECTIONS:

1. Bring large pot of lightly salted water to boil and cook rotini at a boil until tender, about 8 mins. Drain.
2. Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop bacon.
3. In a large bowl, mix mayo, ranch dressing mix, garlic powder, and pepper. stir in milk until smooth, Place rotini, tomato, and cheese in bowl and toss to coat with dressing.
4. Cover and chill at least 1 hour in the refrigerator.
5. Stir in bacon before serving out so it can stay crispy. Toss with additional milk before serving into containers, if needed.

PASTA

PRIMAVERA



Servings: 30



Time: 45 minutes



Approximate cost: \$50

INGREDIENTS:

- 3 lbs. salted butter
- ¼ cup parsley, chopped
- ½ cup fresh oregano, chopped
- 6 oz sun-dried tomatoes, chopped
- 1 tbsp, black pepper
- 2 tbsp, garlic powder

TOOLS:

- Standing mixer
- Microwave

DIRECTIONS:

1. Bring a large pot of boiling salted water to a boil. Cook pasta until barely done. Drain and shock in cold water. Drain again and set aside.
2. In large saucepan, heat cream and vegetable broth over medium heat. Do not boil.
3. Heat olive oil in large pan over medium heat.
4. Add soaked leeks and sauté until tender, about 4 minutes. Add the zucchini, and red peppers and sauté for 3 minutes. Remove from pan.
5. Add cooked pasta to large pan.
6. Add the cream to the pan and mix to coat all pasta.
7. Add leeks, pepper, spinach, and broccoli to pasta and heat mixture, stir until evenly incorporated.
8. Add Parmesan, salt, and pepper.
9. Immediately remove from heat.
10. Taste and adjust seasoning.
11. To serve portion heaping two cups of mixture into serving vessel

TIPS:

- Add 10 lbs. diced, seared chicken (4 oz per person)
- Add 10 lbs. (26/30 ct.) seared shrimp.
- Add 2 cups of any type of pesto for Pesto Primavera
- Substitute any seasonal vegetable to save cost and add variety.

PASTA

MARGHERITA



Servings: 50



Time: 1 hour



Approximate cost: \$80

INGREDIENTS:

- 6 lbs. penne pasta, cooked.
- 8 each, 32 oz. cans diced tomatoes
- 20 garlic cloves
- ½ cup red wine vinegar
- 2 tbsp kosher salt
- 2 tbsp black pepper
- ¼ cup sugar
- ½ cup oregano, dried
- ½ cup basil, Dried
- 4 cups olive oil
- 5 lbs. pizza cheese blend
- 1 lb. Parmesan cheese, grated
- 2 tbs crushed red pepper (optional)

DIRECTIONS:

1. Bring a large pot of boiling salted water to a boil. Cook pasta until barely done. Drain and shock in cold water. Drain again and set aside in large vessel.
2. Saving the tomato juice drain the canned tomatoes and place juice in large bowl or bus tub.
3. Place the garlic and vinegar in blender and puree. Add to tomato juice.
4. Add the salt, pepper, sugar, oregano, basil, and olive oil to the tomato juice.
5. Taste to check seasonings, mixture should be highly seasoned.
6. Add the seasoned tomato juice mixture, tomatoes, and cheese blend to the cooked pasta.
7. Cover with foil and bake at 325 degrees for 20 minutes
8. Remove from oven, uncover and top with grated Parmesan cheese
9. Portion 3 cups per person into vessel.

TIPS:

- Add 10 lbs. diced, seared chicken (4 oz per person)
- Add 10 lbs. (26/30 ct.) seared shrimp.
- Substitute any seasonal vegetable to save cost and add variety.
- Add 2 oz. beef or turkey meatballs (3 meatballs per person)

SPAGHETTI

CARBONARA



Servings: 50



Time: 45 minutes



Approximate cost: \$100

INGREDIENTS:

- 6 lbs. spaghetti or linguine, cook
- 4 lbs. bacon, diced, cooked, and drained.
- 3 cups olive oil
- 12 each zucchini squash, cut into half moons
- 3 lbs. baby spinach, seared and drained
- 1 cup garlic, minced
- ¼ cup salt
- ¼ cup black pepper
- 1 cup water
- 2 lbs. Parmesan cheese
- 1 oz. basil, fresh

DIRECTIONS:

1. Bring a large pot of boiling salted water to a boil. Cook pasta until barely done. Drain and shock in cold water. Drain again and set aside in large vessel.
2. Dice and cook the bacon on medium heat until cooked. Drain and set aside. Heat half of the olive oil in large saucepan. Add the zucchini, add half the salt and pepper. Remove from pan set aside.
3. Heat the other half of the olive oil in large saucepan. Add spinach and wilt, add garlic and remaining salt pepper and cook 2 minutes. Place mixture in colander to drain.
4. Add 1 cup of water to the hot large saucepan. Add pasta and stir until heated through.
5. Add the vegetables and bacon and stir until incorporated.
6. Remove from heat and stir in parmesan cheese and basil.
7. Portion 3 cups per person.

TIPS:

- Add 10 lbs. diced, seared chicken (4 oz per person)
- Add 10 lbs. (26/30 ct.) seared shrimp.
- Substitute any seasonal vegetable to save cost and add variety.
- Add 2-ounce beef or turkey meatballs (3 meatballs per person)

CHILI



Servings: 50



Time: 1 hour



Approximate cost: \$80

INGREDIENTS:

- 10 Lbs. Ground Beef
- 5 Lbs. Yellow Onion, diced
- 6 Each Green Peppers, seeded and diced
- 1 Cup Chili Powder
- ½ Cumin, Ground
- ½ Cup Onion Powder
- ½ Cup Oregano, Dried
- ½ Cup Garlic Powder
- 2 Tablespoons Brown Sugar
- 1 Teaspoon Cayenne Pepper
- ¼ Cup Salt
- ½ Cup Black Pepper
- 4 28-ounce cans Tomatoes, Diced
- 1 28-ounce can Tomato Puree
- 1 6-ounce can Tomato Paste
- 2 Quarts Beef Broth
- 2 16-ounce cans Black Beans, drained
- 2 16-ounce cans Red Kidney Beans, drained
- 2 16-ounce cans Pinto Beans, drained

DIRECTIONS:

1. Heat large skillet over medium high heat. Add ground meat, sear, and cook completely. Place meat in colander to drain fat.
2. Return pan to medium heat and add diced onions and peppers. Cook until soft, about 5 minutes.
3. Add all spices and cook stirring constantly for 2 minutes.
4. Add diced tomatoes, tomato puree and tomato paste. Stir until tomato paste dissolves.
5. Add beef broth and ground beef. Cook 15 minutes.
6. Add beans and gently mix. Check seasonings and adjust.
7. Cook 10 minutes more on medium heat.
8. Remove from heat. Label, Date, Refrigerate.

TIPS:

- Substitute Ground Turkey or Ground Chicken for the ground beef
- Add 2 cups of diced poblano peppers for additional spiciness.
- Add 1 cup of diced jalapeno peppers for additional spiciness.
- Add any type of additional beans for heartier chili.
- Add 1 can of chopped chipotle peppers for spicier chili.

VEGETARIAN

CHILI



Servings: 50



Time: 1 hour



Approximate Cost \$60

INGREDIENTS:

- 1 ½ Cups Olive Oil
- 3 Large Butternut Squash, Diced and Roasted
- 3 Each Red Onions, Large Dice
- 1 Cup Garlic, minced
- ½ Cup Ginger, minced
- ½ Cup Curry Powder
- 3 Tablespoons Cumin
- 2 Tablespoon Turmeric
- 1 Teaspoon Cayenne Pepper
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Black Pepper
- 3 Quart Vegetable Broth
- 5 each, 16-ounce cans Diced Tomatoes
- 1 each, 16-ounce can Pumpkin Puree
- 8 each 12-ounce cans Chick Peas, drained

DIRECTIONS:

1. Heat the vegetable oil in large stock pot over medium heat.
2. Add onions, peppers, celery and garlic and cook until soft.
3. Add spices and cook stirring constantly for 2 minutes.
4. Add the tomato paste, tomato puree, and vegetable broth and simmer until tomato paste is dissolved.
5. Add drained beans, hominy, corn, and bulgar. Cook 5 minutes, stirring constantly to prevent bulgar from sticking together.
6. Add lime juice and cilantro and stir.
7. Remove from heat. Label, date and refrigerate.

TIPS:

- Add 1 can of chopped chipotle peppers for spicier chili
- Add 2 cups of diced poblano peppers for additional spiciness.
- Add 1 cup of diced jalapeno peppers for additional spiciness.
- Add any type of additional beans for heartier chili.
- Add cooked Farro or Barley for additional nutrition.

CURRIED SQUASH AND CHICK PEA STEW



Servings: 50



Time: 1 hour



Approximate cost: \$75

INGREDIENTS:

- 1 ½ Cups Olive Oil
- 3 Large Butternut Squash, Diced and Roasted
- 3 Each Red Onions, Large Dice
- 1 Cup Garlic, minced
- ½ Cup Ginger, minced
- ½ Cup Curry Powder
- 3 Tablespoons Cumin
- 2 Tablespoon Turmeric
- 1 Teaspoon Cayenne Pepper
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Black Pepper
- 3 Quart Vegetable Broth
- 5 each, 16-ounce cans Diced Tomatoes
- 1 each, 16-ounce can Pumpkin Puree
- 8 each 12-ounce cans Chick Peas, drained

DIRECTIONS:

1. PRE-HEAT OVEN TO 425 DEGREES.
2. Peel, seed, and cube the butternut squash.
3. Toss the squash with ½ a cup of the olive oil, salt, and pepper.
4. Place squash evenly on sheet tray and roast for 10 minutes. Stir and roast 5 more minutes. Remove from oven and set aside.
5. Heat remaining olive oil in large sauté pan over medium heat.
6. Add onions and cook until softened.
7. Add garlic, ginger, and seasonings. Stir until spices are fragrant.
8. Add broth, tomatoes, pumpkin, and chickpeas. Stir until incorporated. Bring to a simmer and cook 10 minutes on medium heat.
9. Remove pan from heat and fold roasted squash into mix and gently stir. Adjust seasonings and serve 6 ounces per person.

TIPS:

- Serve over ½ cup of steamed white rice.
- Reduce Chickpeas and add 3 ounces of diced seared chicken per person.
- Reduce Chickpeas and add 10 lbs. (26/30 ct.) seared shrimp.
- Add 2 quarts of cooked farro for heartier version

BROCCOLI AND CHEESE SOUP



Servings: 50



Time: 1 hour



Approximate Cost \$70

INGREDIENTS:

- 7 Heads Broccoli including stems chopped in food processor.
- 2 Each Large Yellow Onion, diced
- ½ Cup Kosher Salt
- 2 Gallons Water
- 1 6 ounce jar Better than Bouillion Vegetable Base
- 1 Tablespoon White pepper
- 2 Cups Whole Milk
- 1 Cup Cornstarch
- 1 3 lb. block Velveeta Cheese
- 1 Quart Heavy Cream

DIRECTIONS:

1. Heat water and salt in large stockpot over medium heat.
2. Add the broccoli, onions, vegetable base, and white pepper to the water.
3. Simmer for 10 minutes.
4. While soup is simmering mix the whole milk with the cornstarch until smooth.
5. Quickly bring soup to a boil and whisk in the cornstarch mixture. Reduce heat to medium and simmer for three minutes until soup thickens.
6. Reduce heat to low and add the Velveeta cheese and heavy cream.
7. Cook until cheese is melted.
8. Remove from heat.
9. Label, Date and Refrigerate.

TOMATO SOUP



Servings: 50



Time: 1 hour



Approximate Cost \$60

INGREDIENTS:

- 1 ½ Cups Olive Oil
- 3 Large Butternut Squash, Diced and Roasted
- 3 Each Red Onions, Large Dice
- 1 Cup Garlic, minced
- ½ Cup Ginger, minced
- ½ Cup Curry Powder
- 3 Tablespoons Cumin
- 2 Tablespoon Turmeric
- 1 Teaspoon Cayenne Pepper
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Black Pepper
- 3 Quart Vegetable Broth
- 5 each, 16-ounce cans Diced Tomatoes
- 1 each, 16-ounce can Pumpkin Puree
- 8 each 12-ounce cans Chick Peas, drained

DIRECTIONS:

1. Heat the vegetable oil in large stock pot over medium heat.
2. Add onions, peppers, celery and garlic and cook until soft.
3. Add spices and cook stirring constantly for 2 minutes.
4. Add the tomato paste, tomato puree, and vegetable broth and simmer until tomato paste is dissolved.
5. Add drained beans, hominy, corn, and bulgar. Cook 5 minutes, stirring constantly to prevent bulgar from sticking together.
6. Add lime juice and cilantro and stir.
7. Remove from heat. Label, date and refrigerate.

TIPS:

- Add any type of additional beans for heartier chili.
- Add cooked Farro or Barley for additional nutrition.
- Pair with Grilled Cheese Sandwiches for a complete meal!

SLOPPY JOES



Servings: 50



Time: 40 minutes



Approximate Cost \$90

INGREDIENTS:

- 2 Tablespoons Vegetable Oil
- 15 lbs. Ground Beef
- 8 Each Green Bell Peppers, diced
- 6 each Large Yellow Onion, Diced
- 1 Cup Garlic, minced
- 1 Cup Chili Powder
- 3 Cans Lager Beer
- 32 Ounces Ketchup
- 4 6-Ounce cans mild green chilies, diced
- 1 Cup Worcestershire Sauce
- 1 Cup Brown Sugar
- 1 Cup Cider Vinegar
- ½ Cup Kosher Salt
- ½ Cup Black Pepper

DIRECTIONS:

1. Heat oil over medium high heat in a stock pot or large sauté pan.
2. Add ground meat, sear, and cook completely. Place meat in colander and drain fat.
3. Return pan to medium heat and add diced onions, peppers and garlic. Cook until soft, about 5 minutes.
4. Add chili powder and cook stirring constantly for 2 minutes.
5. Add beer, ketchup, chilies, Worcestershire, sugar, vinegar, salt and pepper. If using Tabasco add at this time. Simmer for 5 minutes.
6. Add cooked beef and mix thoroughly.
7. Remove from heat.
8. Label, date, and refrigerate.

TIPS:

- Add 1 cup diced Poblano peppers for additional spiciness.
- Substitute ground turkey or pork for the ground beef.
- Substitute “better than beef “for vegan option.
- Eliminate the ground meat and make the sauce and dip seared tofu slices for vegan option

MEATLOAF



Servings: 30



Time: 1.5 hours



Approximate Cost \$110

INGREDIENTS:

- 15lbs. Ground Beef
- 2lbs. Seasoned Breadcrumbs
- 8 Eggs
- 3 Green Peppers, pureed
- 3 Yellow Onions, pureed
- ¼ Cup Dried Thyme
- ¼ Cup Dried Basil
- ¼ Cup Lawry's Seasoned Salt
- ½ Cup Garlic Powder
- ¼ Cup Black Pepper
- 2 Cups Ketchup
- ¼ Cup Brown Sugar

DIRECTIONS:

1. Clean green peppers and yellow onions. Puree in food processor.
2. Add pureed vegetables to large mixing bowl.
3. Add remaining ingredients to mixing bowl. Mix all ingredients by hand until thoroughly mixed.
4. Place approximately 4lbs. into disposable loaf pans. Cover with foil.
5. Place pans onto cookie sheet and bake at 325 degrees for 30 minutes.
6. Remove foil covering the loaves. Cook 15 minutes.
7. Prepare ketchup glaze by mixing the ketchup and brown sugar.
8. Remove meatloaf from oven and increase oven temperature to 450 degrees. Brush meatloaf with ketchup glaze and return to oven for additional 2 minutes until glaze is caramelized.
9. Remove from oven, let meatloaf rest for 10 minutes. Remove from pan.
10. Slice and serve

QUICK

CHICKEN

WITH WINE



Servings: 30



Time: 1 hour



Approximate Cost \$70

INGREDIENTS:

- 15lbs. Chicken Thighs, boneless
- 5 lbs. Chicken Drumsticks
- 1 lbs. Bacon, Thick Cut , diced
- 5lbs. Yellow Onion, Sliced
- 3lbs. Button Mushrooms, quartered
- 1 Bottle Burgundy Red Wine
- 2 Tablespoons Better than Boullion Chicken Base
- 2 Cups Water
- 1 Tablespoon Brown Sugar
- ¼ Cup Thyme, Dried
- 6 Each Bay Leaves
- ½ Cup Cornstarch
- 1 Cup Cold Water

DIRECTIONS:

1. Place chicken thighs on cookie sheet and pat dry. Season with salt and black pepper. Set aside.
2. Heat large skillet over medium high heat and render the diced bacon. Cook until crispy.
3. Remove bacon from pan and place on paper towels. Set aside.
4. In same skillet, sear the chicken thighs. Remove from pan and place on cookie sheet.
5. Add yellow onions and cook for 3 minutes.
6. Add mushrooms and cook 3 minutes.
7. Deglaze the pan with the red wine and bring to boil. Scrape all browned bits from bottom of skillet.
8. Add chicken drumsticks, thighs, chicken base, water, sugar, thyme and bay leaves.
9. Cook mixture at a simmer for 15 minutes.
10. Mix cornstarch and cold water.
11. Bring mixture to boil. Whisk in cornstarch and simmer until thickened and saucy.
12. Taste broth, adjust seasonings with salt and black pepper.
13. Add cooked bacon to sauce.
14. Serve mixture over rice or pasta.

OVEN-BAKED

FALAFEL



Servings: 30



Time: 30-45
minutes



Approximate Cost \$25

INGREDIENTS:

- 10 cans (16 oz. each) of chickpeas
- 5 white/yellow onions
- 15 cloves garlic
- 20 tbsp flour
- 30 tbsp parsley
- 10 tsp coriander
- 10 tsp cumin
- 10 tbsp lemon juice
- Salt to taste
- Olive oil for pan and to brush on falafel

DIRECTIONS:

1. Preheat your oven to 375°F and line a baking sheet with parchment paper or lightly grease it with olive oil.
2. Drain and rinse the chickpeas. Pat them dry with a paper towel to remove excess moisture.
3. In a large bowl, mix together the chickpeas, onion, garlic, parsley, cumin, coriander, turmeric, salt, and lemon juice. Mix until the mixture is coarse and well-combined, but not too smooth.
4. Add flour a tablespoon at a time, mixing well between additions. The dough should hold together when squeezed but not be too sticky. If the mixture is too wet, add more flour; if too dry, add a little water (a teaspoon at a time).
5. Shape the falafel by taking small amounts and rolling them into balls (about 1 to 1.5 inches in diameter).
6. Place the shaped falafel on the prepared baking sheet and lightly brush or spray them with olive oil. This will help them crisp up in the oven.
7. Bake the falafel in the preheated oven for 25-30 minutes, flipping them halfway through the cooking time to ensure even browning. They should be golden brown and crispy on the outside.

BASIC

CHEESE

QUICHE



Servings: 30



Time: 1.5 hours



Approximate Cost \$80

INGREDIENTS:

- 6 Pie Crusts, pre made
- 2 Quarts Heavy Cream
- 1 Quart Whole Milk
- 2 Dozen Eggs
- 1 Dozen Egg Yolks
- 3 Tablespoons Kosher Salt
- 1 Tablespoons Black Pepper
- 1 Teaspoon Cayenne Pepper
- ½ Teaspoon Nutmeg
- 3 lbs. Cheese, grated (cheddar, swiss, pepperjack, etc.)

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Pierce crusts with a fork and bake crusts for 8 to 10 minutes until golden.
3. Remove crusts from oven and cool.
4. Whisk together the cream, milk, eggs, and egg yolks.
5. Season with salt, pepper, cayenne, and nutmeg.
6. Scatter each pie crust with selected cheese.
7. Add 3 cups of cream mixture to each pie crust. Gently shake pie crust to remove any air pockets.
8. Bake quiches in 350-degree oven for 30 to 35 minutes until set.
9. Rest quiche for 5 minutes, cut into sixths and serve.

TIPS:

- Add blanched broccoli, kale, cauliflower, spinach or rapini for vegetarian option
- Add sauteed tomatoes, zucchini, yellow squash, green onion, and herbs for vegetarian option.
- Add cooked sausage, ham, bacon or smoked salmon for protein option.

POTATO AND SPINACH FRITTATA



Servings: 30



Time: 1 hour



Approximate Cost \$70

INGREDIENTS:

- 2 Cups Olive Oil
- 3 Each Sweet Onion (Maui), sliced
- 5 lbs. Yukon Gold Potatoes, diced 1 inch cubes, partially cooked
- 3 lbs. Spinach blanched, squeezed and chopped
- 2 lbs. Tomatoes, seeded and chopped
- 2 Bunches Green Onions, sliced
- 6 Dozen Eggs
- 1 Quart Half n Half
- 1/2 Cup Fresh Herbs (Thyme, Rosemary, Basil, etc.) chopped
- 1 Bunch Fresh Parsley, Chopped
- 1/4 Cup Kosher Salt
- 1/4 Cup Black Pepper

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Add diced potatoes to cold salted water and bring to a boil.
3. Reduce heat and cook 5 minutes. Drain and cool under cold running water. Place on towels to absorb excess moisture. Set aside.
4. Heat oil in large skillet over medium high heat.
5. Add the sliced onions and cook until translucent, about 5 minutes. Remove from pan.
6. Add the other cup of olive oil and the potatoes and sauté until browned. About 5 minutes.
7. Remove potatoes and place in greased, shallow baking pan.
8. Add the spinach, tomatoes, green onions and cook until heated. Add onion and stir.
9. Place tomato mixture into shallow pan with potatoes.
10. Add grated cheese to vegetable mixture.
11. In mixing bowl, beat the eggs, half and half, herbs, and seasonings.
12. Pour the egg mixture over the potato mixture. Cover the pans.
13. Bake at 325-degree oven until eggs are set about 15 minutes.
14. Remove from oven, uncover and set oven to broil.
15. Broil until top is golden.

MACARONI AND CHEESE



Servings: 40



Time: 1.5 hours



Approximate Cost \$100

INGREDIENTS:

- 5 lbs. Elbow Macaroni
- ½ lbs. Butter
- 1 cup All Purpose Flour
- 1 Gallon Whole Milk
- 1 Block Velveeta, cubed
- 2 Teaspoons Cayenne Pepper
- 2 Tablespoons Onion Powder
- 1 Teaspoon Nutmeg
- 2 Tablespoons Salt
- 3lbs. Cheddar Cheese, grated
- 16 oz Sour Cream

DIRECTIONS:

1. Bring large stock pot of heavily salted water to a boil. Add pasta. Stir constantly until cooked, drain and run under cold water. Set aside.
2. Melt butter in large pot or skillet.
3. Add flour and whisk until smooth. Cook, stirring constantly for 5 minutes. Do not let brown.
4. Add milk and whisk thoroughly. Cook 10 minutes until milk is thickened. Do not scorch.
5. Add seasonings and Velveeta cheese and whisk until melted.
6. Add cheddar cheese and sour cream and stir until melted.
7. Add pasta to the cheese sauce and mix thoroughly over low heat until mixture is heated through.
8. Serve.

TIPS:

- Place mac and cheese in shallow serving pan. Top with seasoned breadcrumbs mixed with butter and bake in 450-degree oven until browned. Serve.
- Add 5 lbs. rotisserie chicken or Kielbasa.
- Add 4 bunches blanched broccoli.
- Substitute other cheeses for the cheddar cheese. (Pepperjack, Gouda, Dill Havarti, etc.)

POTATO

CASSEROLE



Servings: 30



Time: 1 hour



Approximate Cost \$60

INGREDIENTS:

- 2 Bunches Scallions, sliced
- 4 Each Red Bell Pepper, diced
- 32 Ounces Sour Cream
- ¼ Cup Granulated Onion
- ½ Cup Kosher Salt
- 1 Tablespoon Black Pepper
- 4 each 2 lbs.Bags Shredded Hash Browns, thawed
- 2 lbs. Cheddar Cheese, Shredded

DIRECTIONS:

1. Wash and slice the green onion.
2. Wash, seed and dice the red pepper.
3. Add sour cream and seasonings to large mixing bowl.
4. Add scallions, red peppers, three quarters of the cheddar cheese and potatoes to sour cream mixture.
5. Mix thoroughly.
6. Place mixture in shallow baking pan.
7. Cover and bake for 20 minutes in 350-degree oven.
8. Remove foil. Top with remaining cheddar cheese and bake 5 more minutes.
9. Serve

CHICKEN AND SAUSAGE JAMBALAYA



Servings: 30



Time: 2 hours



Approximate Cost \$125

INGREDIENTS:

- ½ pound Butter
- ½ pound Flour
- 1 Cup Vegetable Oil
- 10lbs. Boneless Chicken Thighs, diced
- 2 lbs. Andouille Sausage, skin removed
- 2lbs. Kielbasa Sausage, skin removed
- 1 Gallon Warm Water
- 6 Each Yellow onion, diced
- 4 Each Green Pepper, diced
- 1 Bunch Celery, diced
- 1 Cup Garlic, minced
- ½ Cup Chicken Base
- ¼ Cup Granulated Garlic
- ¼ Cup Granulated Onion
- 1 Teaspoon Cayenne Pepper
- ¼ Cup Thyme, Dried
- 2 Bunches Green Onions

DIRECTIONS:

1. Heat butter in saucepan over medium heat.
2. Add flour and whisk until smooth.
3. Cook until mixture begins to turn dark brown. Do not burn. When browned remove from heat.
4. Dice the chicken thighs and season with salt and pepper.
5. Remove skin from sausages and slice.
6. Heat the oil in large stock pot over medium high heat. Add the chicken thighs and sear. Remove from pot.
7. Add the sausages and sear. Remove from heat.
8. Reduce heat to medium and add all the vegetables and garlic to the pot. Stir and cook 5 minutes.
9. Add the browned flour mixture to the vegetable mixture and stir until incorporated.
10. Add the warm water to the vegetable mixture. Stir until smooth.
11. Add chicken base and seasonings.
12. Cook 15 minutes until thickened.
13. Add chicken, sausages, and scallions. Adjust seasonings.
14. Serve over rice.

CHEESE

STRATTA



Servings: 30



Time: 2 hours



Approximate Cost \$70

INGREDIENTS:

- 2 Gallons Crusty Sourdough Bread
- 2 Quarts Heavy Cream
- 3 Dozen Eggs
- 1 Cup Chives
- 1 oz Fresh Thyme
- 1 Bunch Italian Parsley
- 1 lbs. Butter
- ¼ Cup Kosher Salt
- ¼ Cup Black Pepper
- 4lbs. Any type shredded cheese (Swiss Cheese, Cheddar, Gouda, etc.)

OPTIONAL:

- 2 lbs. Ham, sliced , chopped (optional)

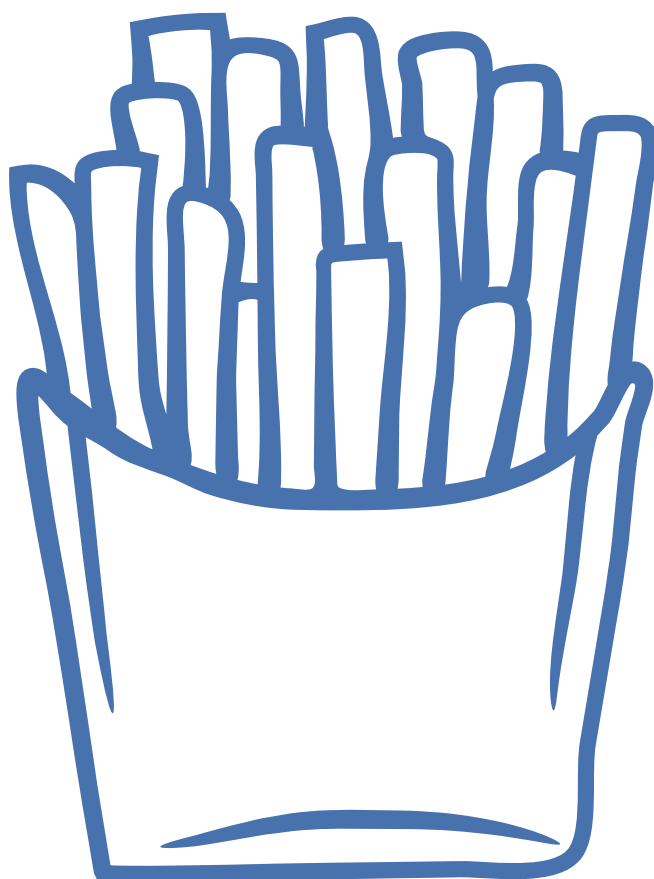
DIRECTIONS:

1. Heat butter in saucepan over medium heat. Once melted set aside.
2. Place cream and thyme into saucepan and bring to a boil. Remove from heat as soon as it boils. Set aside and let steep 15 minutes.
3. Cube bread into 1-inch cubes and place in large mixing bowl.
4. Crack eggs into separate mixing bowl.
5. Remove thyme from cream and discard. Add salt, pepper and parsley to steeped cream and stir.
6. Add ½ cup of the butter to the bottom of a deep baking dish, Add remaining butter to bread cubes and toss.
7. Add cream mixture and cheese to bread cubes and mix thoroughly.
8. Stir bread mixture every few minutes for a total of 10 minutes.
9. Place mixture into buttered pan, cover and bake for 25 minutes at 325 degrees.
10. Uncover and bake another 10 minutes until golden brown on surface.
11. Remove from oven and let rest for 10 minutes.
12. Scoop and serve.

TIPS:

- Add chopped sliced ham, cooked bacon, or sausage to bread and toss.
- Add blanched or seared vegetables to bread and toss.

Sides



POTATO

SALAD



Servings: 30



Time: 1 hour



Approximate Cost \$60

INGREDIENTS:

- 10lbs. Potatoes, Russet, Yukon or Red
- ¼ Cup Kosher Salt
- 1 Dozen Eggs, Hardboiled and chopped.
- 2 Cups Olive oil
- 1 Cup Apple Cider Vinegar
- 1 Tablespoon Kosher Salt
- 1 Tablespoon Black Pepper
- 2 Bunches Scallions, sliced
- 2 bunches Italian Parsley, chopped

Optional

- 1 lbs. Bacon, Thick Cut , diced, cooked

DIRECTIONS:

1. Place potatoes in large pot. Fill with cold water.
2. Add salt to water and bring potatoes to boil. Reduce to simmer and cook until knife easily pierces the potatoes.
3. Place eggs in separate pot of cold water. Bring to boil and cook 10 minutes.
4. Place eggs in ice bath to chill rapidly.
5. Peel and chop eggs, place in mixing bowl.
6. Drain hot water from cooked potatoes and rinse under cold water until potatoes are cooled.
7. Dice the cooled potatoes and place in large mixing bowl.
8. In separate mixing bowl, add oil, vinegar, salt, pepper, eggs and herbs. Fold mixture to incorporate.
9. Pour over the potatoes and gently mix. Adjust seasoning.
10. Label, Date, Refrigerate.

OPTIONAL:

- Place diced bacon in large skillet over medium high heat.
- Cook stirring often until crisp.
- Remove from heat and strain.
- Add cooked bacon to potato salad.

COUS COUS

SALAD



Servings: 40



Time: 1 hour



Approximate Cost \$70

INGREDIENTS:

- 1 Gallon Israeli Cous Cous
- 1 Gallon Water, boiling
- 1/2 Cup Better than Bouillon Vegetable Base
- 3 lbs. Roasted Red Peppers, canned
- 2 lbs. Feta Cheese, crumbled
- 1 lb. Kalamata Olives, chopped
- 3 Bunches Scallions, sliced
- 1 Cup Fresh Basil, sliced
- 1/4 cup Garlic, chopped
- 1 Tablespoons, Cumin, ground
- 1 Cup Lemon Juice
- 2 Cups Olive Oil
- 2 Bunches Parsley, chopped
- 2 Tablespoons BlackPepper
- 2 Tablespoons Kosher Salt

DIRECTIONS:

1. Add vegetable base to water and bring to a boil.
2. Add cous cous and cook, stirring constantly for 5 minutes. Drain and chill under cold water.
3. Place drained cous cous in large mixing bowl and add olive oil. Mix well.
4. Drain red peppers and slice into thin strips. Add to cous cous.
5. Add feta, olives, scallion, garlic, basil, seasonings, lemon juice, parsley, salt and pepper.
6. Gently fold together.
7. Label, Date, and Refrigerate.

TIPS:

- Add 2 lbs. chilled shredded chicken
- Add 2 lbs. cooked and chilled tofu
- Add 2 lbs. grilled or oven roasted zucchini or eggplant
- Add 2 Cups Greek yogurt for a creamy variation
- Bake the mixture in baking pan. Serve with baked chicken breasts or fish. Top with feta cheese.

GREEK SALAD



Servings: 30



Time: 30 minutes



Approximate Cost \$60

INGREDIENTS:

- 10lbs. Roma Tomatoes, seeded, diced
- 10 each Yellow or Orange Bell Peppers, seeded, diced fine
- 2 Each Red Onion, finely chopped
- 2 each 16 ounce jars Pepperoncini peppers
- 1 16 ounce jar, Kalamata olives
- 3 lbs. Feta Cheese
- 2 Cups Red Wine Vinegar
- 1 Cup Lemon Juice
- 1 Quart Olive Oil
- 2 Bunches Parsley, chopped
- ¼ Cup Oregano, dried
- 1 Tablespoon Thyme, dried
- 1 Tablespoon Garlic, granulated
- 2 Tablespoons Kosher Salt
- ¼ Cup Black Pepper
- 1 Tablespoon Crushed Red Pepper (Optional)
- 4 heads Romaine Lettuce
- 2 lbs. Mixed Greens

DIRECTIONS:

1. Place tomatoes, peppers, red onion, pepperoncini, olives, and feta cheese in mixing bowl.
2. Mix vinegar, lemon juice, oil, parsley, herbs, salt and pepper.
3. Pour dressing over vegetables and mix well. Let marinate for 10 minutes.
4. Chop, wash, and dry romaine lettuce.
5. Mix romaine with mixed greens.
6. Place greens in bottom of individual containers.
7. Place 1 cup of marinated vegetables in portion container. Place next to greens.
8. Label, Date, and Refrigerate.

TIPS:

- Add 5 lbs. chilled shredded chicken
- Add 5 lbs. cooked and chilled tofu
- Add 5 lbs. cooked, thinly sliced steak (top round, skirt steak, or chuck steak)
- Add 5lbs. Cannellini beans or other cooked bean

SWEET POTATO SALAD



Servings: 30



Time: 45 minutes



Approximate Cost \$50

INGREDIENTS:

- 10lbs. Sweet Potatoes, peeled, cubed
- 2 Bunches scallion, washed, sliced
- 1 16 ounce bag Walnuts, roasted, chopped
- 2 Tablespoons Vegetable Oil
- 3 Bunches Kale, washed, chopped
- 1 Cup Olive oil
- ½ Cup Lemon Juice
- ½ Cup Apple Cider Vinegar
- ¼ Cup Ginger, fresh, grated
- 3 Tablespoons Cumin
- 3 Tablespoons Cinnamon
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Black Pepper
- 1 Teaspoon Cayenne Pepper

DIRECTIONS:

1. Wash, peel and cube the sweet potatoes into 2-inch cubes, place in stock pot filled with salted water. Bring water to boil, reduce heat and simmer until potatoes can be gently pierced with a knife. Remove from heat, drain and chill under cold running water.
2. Slice scallions and place slice into cold water, agitate and let soak for 10 minutes. Lift scallions out of cold water into colander and let drain for 5 minutes.
3. Place walnuts in bowl with vegetable oil. Season with salt and pepper. Bake for 6 minutes at 325 degrees. Remove from oven and let cool.
4. Cut kale into bitesize pieces, wash and dry. Place in large mixing bowl.
5. In separate bowl, add olive oil, lemon juice, vinegar, ginger, cumin, cinnamon, salt, pepper, and cayenne pepper. Mix well.
6. Add potatoes, leeks, walnuts and dressing to kale. Gently fold until all ingredients are dressed.
7. Taste and adjust seasoning.
8. Label, Date, Refrigerate.

BAKED BEANS



Servings: 30



Time: 1.5 hours



Approximate Cost \$60

INGREDIENTS:

- 1 Quart Maui Onion or other sweet onion, pureed
- 2- 14 oz cans Crushed Tomatoes in puree
- 1 cup Dark Brown Sugar
- ½ Cup Yellow Mustard
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Black Pepper
- 1 Teaspoon Cayenne Pepper
- 1 Gallon White beans or Navy beans, rinsed and drained.

OPTIONAL:

- 1 lbs. Thick cut bacon

DIRECTIONS:

1. Peel and rough chop the sweet onion. Place in food processor and puree. Add to large mixing bowl.
2. Add beans, tomatoes, sugar, mustard, salt, pepper, and cayenne pepper to the onion. Gently mix.
3. Place bean mixture into shallow baking pans.
4. Bake, uncovered, until beans have absorbed most of the liquid, about 1 hour.

OPTIONAL:

1. Dice bacon and place in skillet over medium high heat.
2. Cook bacon, stirring frequently until crisp.
3. Remove bacon and place on paper towels.
4. When beans are cooked, top with bacon and serve.

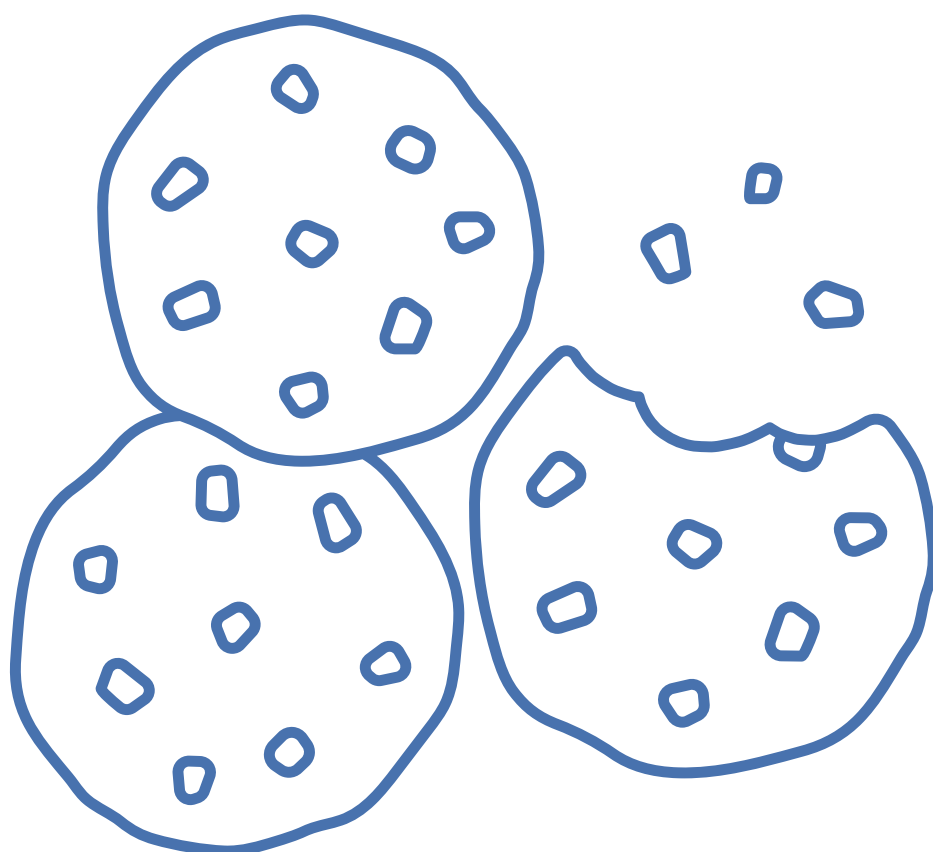


Ronald McDonald
House Charities®
Madison

TREATS COOKBOOK



Sweet



RASPBERRY

BARs



Servings: 64



Time: 1 ½ hours



Approximate Cost \$40

INGREDIENTS:

- 6 Cups All Purpose Flour
- 2 Cups Powdered Sugar
- 1 lb. Butter, softened
- 3 Cups All Purpose Flour
- 2 Cups White Sugar
- 3 Cups Rolled Oats
- 1 Cup Brown Sugar
- 1 -4 lb. jar Raspberry Preserves
- 1 lb. Butter, cubed
- ½ Teaspoon Salt

DIRECTIONS:

1. Pre heat oven to 350 degrees in convection mode.
2. Grease two half sheet pans with pan spray.
3. In standing mixer, combine the flour, powdered sugar, and butter until completely incorporated.
4. Divide mixture in half and place onto greased sheet trays. Spread evenly and press mixture down with back of a metal spatula.
5. Bake 15 to 20 minutes, until lightly browned.
6. Combine remaining dry ingredients in standing mixer bowl. Mix until no lumps of butter are visible.
7. Remove crusts from oven and cool 5 minutes.
8. Using an offset metal spatula spread half of the raspberry preserves onto one crust and the other half of preserves on the other.
9. Top preserves with the crumb mixture.
10. Bake 25 to 30 minutes until the crumble is browned and preserves are slightly bubbling.
11. Remove from oven, cool completely.
12. Cut 8 x 4, wrap and serve.

TEXAS SHEET

CAKE



Servings: 43



Time: 1 hour



Approximate Cost \$50

INGREDIENTS:

- 8 ounces Semisweet Chocolate Chips
- 4 Tablespoons Butter
- $\frac{3}{4}$ Cup Vegetable Oil
- $\frac{3}{4}$ Cup Water
- $\frac{1}{2}$ Cup Cocoa Powder
- 2 cups All purpose Flour
- 2 Cups White Sugar
- $\frac{1}{2}$ Teaspoon baking soda
- $\frac{1}{2}$ Teaspoon salt
- 2 Large Eggs
- 2 Egg Yolks
- 1 Tablespoon Vanilla Extract
- $\frac{1}{4}$ Cup Sour Cream

DIRECTIONS

1. Pre heat oven to 350 degrees
2. Grease half sheet tray with pan spray.
3. Heat chocolate, butter, oil, water, and cocoa over a double boiler over medium heat. Whisk until combined.
4. Sift the flour, sugar, baking soda and salt into mixing bowl.
5. Whisk eggs, egg yolks, vanilla, and sour cream in separate bowl until smooth.
6. Whisk the melted chocolate mixture into the dry ingredients. Mix until incorporated. Whisk the egg mixture into the batter and combine.
7. Pour batter into the greased sheet tray and bake about 18 to 20 minutes.
8. Test with toothpick in center of tray. If toothpick is clean, remove from oven.
9. Transfer to wire rack.
10. Using a clean fork, poke holes in cake ,3 inches apart in rows
11. See icing recipe.

TEXAS SHEET

CAKE ICING



Servings: 32



Time: 10 minutes



Approximate Cost \$10

INGREDIENTS:

- 2 Sticks Butter
- ½ Cup Heavy Cream
- ½ Cup Cocoa Powder
- 1 Tablespoon Light Corn Syrup
- 3 Cups Confectioners Sugar
- 1 Tablespoon Vanilla Extract

OPTIONAL

- 1 Cup Toasted Pecans or Peanuts

DIRECTIONS:

1. Heat butter, cream, cocoa and corn syrup in large saucepan.
2. Heat on medium heat and stir constantly until butter is melted and ingredients are mixed.
3. Remove pan from heat.
4. Whisk in the confectioners' sugar and vanilla. Mix until dissolved.
5. Spread the warm icing over the cake.
6. If using nuts, sprinkle after frosting is spread evenly.
7. Let Cake cool on wire rack for 30 minutes.
8. Place cake in freezer to set icing. About 10 minutes.
9. Cut cake 8 x 4 and serve.

FRUIT CRISP



Servings: 50



Time: 1 ½ hour



Approximate Cost \$80

INGREDIENTS:

- 3 lbs. Raspberries
- 3 lbs. Blackberries
- 5lbs. Blueberries
- 2 Tablespoons Orange Zest
- ¼ Cup Cornstarch
- 1 ½ lbs. White Sugar
- 1 Cup Orange Juice
- 5 lbs. Cake Flour
- 3 lbs. Confectioners Sugar
- 2 Cups Brown Sugar
- 2 Teaspoons Kosher Salt
- 3 lbs. Butter, Room Temperature
- ¼ Cup Vanilla Extract

DIRECTIONS:

1. Combine the berries, orange zest, corn starch and sugar in large mixing bowl, combine well. Add the orange juice and set aside for 20 minutes.
2. Combine the flour, sugars, and salt in mixing bowl and whisk until combined.
3. Add the butter and vanilla to dry mixture. Using hands mix until crumbly.
4. Divide the berries between 3 shallow baking dishes and cover each generously with the crumble mixture.
5. Bake at 375 degrees until crumble mixture is golden brown.
6. Rest crisp for 15 minutes before serving.

BLONDIES



Servings: 32



Time: 45 minutes



Approximate Cost \$50

INGREDIENTS:

- 4 ½ Cups All Purpose Flour
- 1 Tablespoons Baking Powder
- 1 Teaspoons Kosher Salt
- 3 Sticks Butter, softened
- 3 Cups Light Brown Sugar
- 4 Eggs, beaten
- 1 Tablespoon Vanilla Extract
- 2 Cups Butterscotch Chips
- 2 Cups White Chocolate Chips

DIRECTIONS:

1. Pre-heat oven to 325 degrees.
2. Spray half sheet pan with pan spray.
3. Sift together flour, baking powder, and salt.
4. Combine melted butter and brown sugar in standing mixer, fitted with paddle and cream until light and fluffy. About 3 minutes.
5. Add eggs and vanilla and combine.
6. Gradually add the dry ingredients and mix on low speed until just combined.
7. Add chips and mix until combined. DO NOT OVERMIX
8. Spread mixture in pan and bake 20 to 25 minutes.
9. Test with toothpick in center of tray. If toothpick is clean, remove from oven and cool for 20 minutes.
10. Cut 8 x 4 and package.
11. Serve.

MAPLE PECAN

GRANOLA



Servings: 45



Time: 2 hours



Approximate Cost \$60

INGREDIENTS:

- 9 Cups Rolled Oats
- 4 Cups Pecans, chopped
- 2 Cups Pumpkin Seeds
- 1 ¼ Cup Real Maple Syrup
- 1 ¼ Cup Brown Sugar
- ¾ Cup Vegetable Oil
- 2 Teaspoons Kosher Salt
- 16 oz Raisins

DIRECTIONS:

1. Preheat oven to 250 degrees.
2. In large mixing bowl, combine the oats, nuts and seeds.
3. In separate mixing bowl, whisk together the maple syrup, brown sugar, oil and salt.
4. Gradually pour wet mixture into the oat mix while stirring to evenly coat mixture.
5. Spread mixture evenly and thinly onto three cookie sheets lined with parchment paper.
6. Bake for 35 minutes and remove from oven and stir granola.
7. Return to oven for 20 minutes and remove and stir granola.
8. Bake for 25 more minutes.
9. Remove from oven and cool for 15 minutes.
10. Add raisins and mix.
11. Label, Date, and store in pantry.

ROCKY ROAD

BROWNIES



Servings: 32



Time: 1 hour



Approximate Cost \$40

INGREDIENTS:

- 4 ½ Cups All Purpose Flour
- ½ Teaspoon Salt
- 9 One ounce squares unsweetened baking chocolate
- 1 ½ lbs. Butter
- 4 ½ Cups White Sugar
- 2 Teaspoons Vanilla Extract
- 5 Eggs
- 3 Cups Mini Marshmallows
- 2 Cups Walnut Pieces, toasted
- 3 Cups Marshmallows for topping

DIRECTIONS:

1. Grease and line 2 half sheet trays with parchment paper.
2. Sift the flour and salt. Set aside.
3. Melt the chocolate and butter in double boiler until smooth.
4. Remove chocolate mixture from heat and stir in the sugar
5. Add the vanilla and eggs to chocolate mixture
6. Add the flour mixture and fold until incorporated.
7. Fold in the marshmallows.
8. Evenly pour the mixture into the lined half sheet trays.
9. Bake at 350 degrees on convection mode for 25 to 30 minutes.
10. Test with toothpick in center of tray. If toothpick is clean, remove from oven.
11. Sprinkle with walnuts and then other 3 cups of marshmallows.
12. Residual heat with melt marshmallows to secure the walnuts.
13. Turn oven to broil.
14. Place brownies back in oven when heated. Brown the marshmallows about 2 minutes.
15. Remove from oven, cool 20 minutes. Cut 8 x 4. Wrap and serve.

MUFFIN STREUSEL

(TO TOP MUFFIN
RECIPES BELOW)



Servings: 48



Time: 15 minutes



Approximate Cost \$15

INGREDIENTS:

- 1lbs. Butter, softened
- 4 Cups All Purpose Flour
- 2 Cups Sugar
- 4 Cups Oatmeal
- 2 Teaspoon Cinnamon

DIRECTIONS:

1. Remove butter and microwave 20 seconds. DO NOT MELT.
2. Add butter to mixing bowl and add flour, sugar, oatmeal, and cinnamon.
3. Using your hands combine ingredients until crumbly.
4. Label, date and refrigerate.

BLUEBERRY

LEMON

MUFFINS



Servings: 48



Time: 1 hour



Approximate Cost \$50

INGREDIENTS:

- 8 cups All Purpose Flour
- 2 ½ Cups Sugar
- 3 Tablespoons Baking Powder
- 2 Teaspoons Baking Soda
- 2 Teaspoons Kosher Salt
- 2 Teaspoons Cinnamon
- 8 Eggs
- 1lbs. Butter, melted
- 1 Quart Buttermilk
- 3 Tablespoons Lemon Zest
- 6 Cups Blueberries

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugar, baking powder, baking soda, salt and cinnamon
3. In separate large mixing bowl whisk together the melted butter, eggs, buttermilk, lemon zest.
4. Add the wet ingredients to the dry.
5. Add blueberries.
6. Gently fold the mixture until just combined. DO NOT OVER MIX.
7. Spray muffin tins.
8. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
9. Top with streusel (see recipe)
10. Place in pre-heated oven and bake for 15 to 18 minutes.
11. Test with toothpick. If clean when removed from muffin they are done.
12. Let cool in muffin tin for 10 minutes.
13. Remove and serve.

RASPBERRY

MUFFINS



Servings: 48



Time: 1 hour



Approximate Cost \$50

INGREDIENTS:

- 8 cups All Purpose Flour
- 2 ½ Cups Sugar
- 3 Tablespoons Baking Powder
- 2 Teaspoons Baking Soda
- 2 Teaspoons Kosher Salt
- 2 Teaspoons Cinnamon
- 8 Eggs
- 2 Tablespoons Vanilla Extract
- 1lbs. Butter, melted
- 1 Quart Buttermilk
- 3 Tablespoons Lemon Zest
- 6 Cups Raspberries

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugar, baking powder, baking soda, salt and cinnamon
3. In separate large mixing bowl whisk together the butter, buttermilk, lemon zest.
4. Add the wet ingredients to the dry.
5. Add raspberries.
6. Gently fold the mixture until just combined. DO NOT OVER MIX.
7. Spray muffin tins.
8. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
9. Top with streusel (see recipe)
10. Place in pre-heated oven and bake for 10 to 12 minutes.
11. Test with toothpick. If clean when removed from muffin they are done.
12. Let cool in muffin tin for 10 minutes.
13. Remove and serve.

APPLE

MUFFIN



Servings: 48



Time: 1 hour



Approximate Cost \$50

INGREDIENTS:

- 1lbs. Butter, melted
- 3 Cups White Sugar
- 2 Cups Brown Sugar
- 8 Eggs
- 5 Cups Buttermilk
- 3 Cups Apple juice
- 2 Tablespoons Vanilla Extract
- 6 Cups Granny Smith Apples , ½ inch dice, skin on
- 1 Gallon All Purpose Flour
- 3 Tablespoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Kosher Salt
- ¼ Cup Cinnamon
- 1 Teaspoon Nutmeg
- 1 Teaspoon All Spice

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugars, Baking Powder, Baking Soda, Salt, Cinnamon, Nutmeg, and Allspice
3. In separate large mixing bowl whisk together the butter, buttermilk, and apple cider
4. Add the wet ingredients to the dry.
5. Add cubed apples.
6. Gently fold the mixture until just combined. DO NOT OVER MIX.
7. Spray muffin tins.
8. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
9. Top with streusel (see recipe)
10. Place in pre-heated oven and bake for 10 to 12 minutes.
11. Test with toothpick. If clean when removed from muffin they are done.
12. Let cool in muffin tin for 10 minutes.
13. Remove and serve.

BANANA NUT

MUFFIN



Servings: 48



Time: 1 hour



Approximate Cost \$60

INGREDIENTS:

- 1 Gallon All Purpose Flour
- 3 Cups White Sugar
- 2 Cups Brown Sugar
- 3 Tablespoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Kosher Salt
- 2 Teaspoon All Spice
- 1lbs. Butter, melted
- 8 Eggs
- 8 Cups Buttermilk
- 15 Bananas, ripened, mashed
- 3 Cups Walnuts, chopped (optional)
- 1 16 oz Bag Chocolate Chips (optional)

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugars, baking powder, baking soda, salt, and allspice
3. In separate large mixing bowl whisk together the butter, eggs, buttermilk
4. Add the wet ingredients to the dry.
5. Gently fold the bananas (nuts if using) to the mixture until just combined. DO NOT OVER MIX.
6. Spray muffin tins.
7. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
8. Top with streusel (see recipe)
9. Place in pre-heated oven and bake for 10 to 12 minutes.
10. Test with toothpick. If clean when removed from muffin they are done.
11. Let cool in muffin tin for 10 minutes.
12. Remove and serve.

CRANBERRY

ORANGE

MUFFINS



Servings: 48



Time: 1 hour



Approximate Cost \$75

INGREDIENTS:

- 1 Gallon All Purpose Flour
- 8 Cups White Sugar
- 3 Tablespoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Kosher Salt
- 1lbs. Butter, melted
- 8 Eggs
- 2 Cups Sour Cream
- ¼ Cup Orange Zest
- ¼ Cup Fresh Orange Juice
- 4 Cups Dried Cranberries

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugar, baking powder, baking soda, and salt.
3. In separate large mixing bowl whisk together the butter, eggs, sour cream, orange zest and orange juice.
4. Add the wet ingredients to the dry.
5. Gently fold the cranberries to the mixture until just combined. DO NOT OVER MIX.
6. Spray muffin tins.
7. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
8. Top with streusel (see recipe)
9. Place in pre-heated oven and bake for 10 to 12 minutes.
10. Test with toothpick. If clean when removed from muffin they are done.
11. Let cool in muffin tin for 10 minutes.
12. Remove and serve.

LEMON

POPPYSEED

MUFFINS



Servings: 48



Time: 1 hour



Approximate Cost \$70

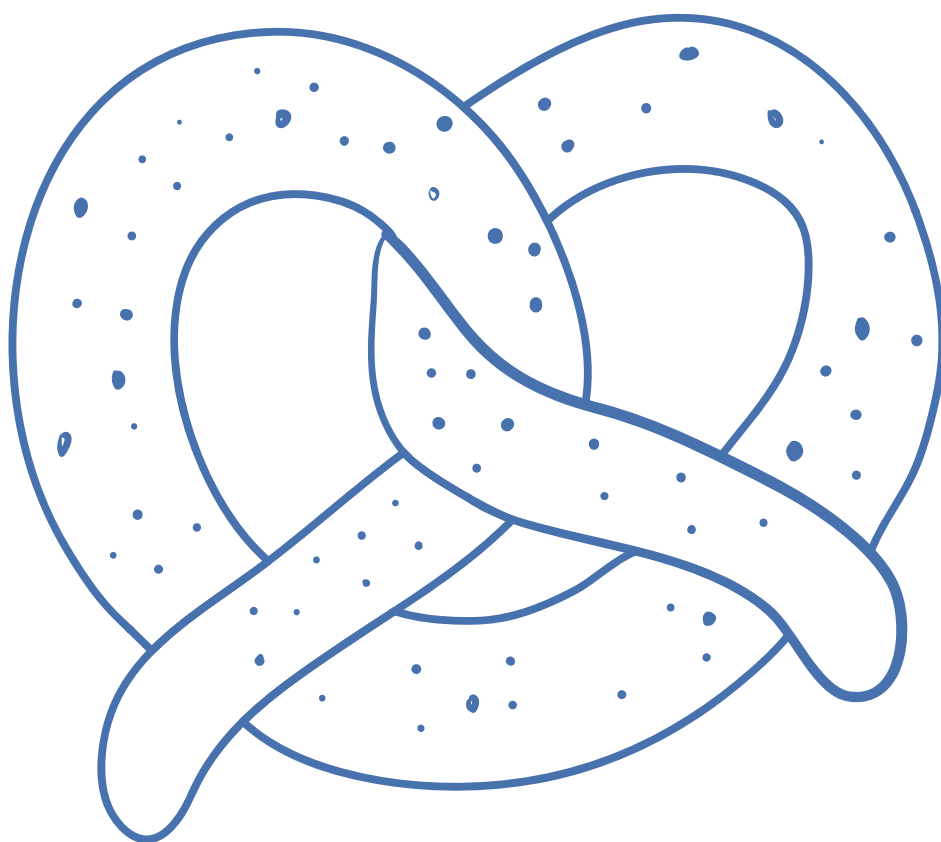
INGREDIENTS:

- 1 Gallon All Purpose Flour
- 5 Cups White Sugar
- 3 Tablespoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Kosher Salt
- 2 Cups Poppy Seeds
- 1lbs. Butter, melted
- 8 Eggs
- 1 Tablespoons Lemon Zest
- ¼ Cup Fresh Lemon Juice
- 1 Tablespoon Lemon Extract
- 8 Cups Buttermilk
- 2 Cups Sour Cream

DIRECTIONS:

1. Pre-heat oven to 350 degrees in convection mode.
2. In mixing bowl whisk together flour, sugar, baking powder, baking soda, salt and poppy seeds.
3. In separate large mixing bowl whisk together the butter, eggs, lemon zest, lemon juice, lemon extract, buttermilk and sour cream.
4. Add the wet ingredients to the dry.
5. Gently fold to the mixture until just combined. DO NOT OVER MIX.
6. Spray muffin tins.
7. Scoop mixture into the muffin tins. Place enough mixture in the tins so it is level with the rim of tin.
8. Place in pre-heated oven and bake for 10 to 12 minutes.
9. Test with toothpick. If clean when removed from muffin they are done.
10. Let cool in muffin tin for 10 minutes.
11. Remove and serve.

Savory



TOMATO AND BASIL TARTS



Servings: 50 tarts



Time: 30 minutes



Approximate Cost \$20

INGREDIENTS:

- 2/3 sheets puff pastry dough
- 9 medium fresh tomatoes
- 1 1/2 cups fresh basil, chopped
- 2 1/2 cup shredded mozzarella cheese
- 1/4 cup olive oil
- 1 tsp salt (or to taste)
- 1/2 tsp pepper (or to taste)

DIRECTIONS:

1. Cut puff pastry into squares,
2. Top with thinly sliced tomatoes, mozzarella, and fresh basil.
3. Drizzle with olive oil and bake at 400°F (200°C) for 12-15 minutes.

PARMESAN

GARLIC

KNOTS



Servings: 60 knots



Time: 1 hour



Approximate Cost \$15

INGREDIENTS:

- 3 lbs. pizza dough
- 3/4 cup olive oil
- 7 cloves garlic, minced
- 1 cup grated parmesan
- 1/2 cup fresh parsley, chopped.
- 1 tsp salt (or to taste)

DIRECTIONS:

1. Roll out the pizza dough, cut into strips, and tie into knots.
2. Make the garlic-infused olive oil: In a small pan, heat 1/2 cup of olive oil over medium heat, then add the minced garlic and cook for 1-2 minutes until fragrant. Remove from heat.
3. Brush pizza dough with a garlic-infused olive oil and sprinkle with parmesan and parsley.
4. Bake at 375°F for 10-12 minutes until golden.