

The Three Rs...

Red Raider Recipes



Crock Pot Sausage & Cheese Tortellini By Patty Wade

1 package of chicken broth 32 oz.
1 package of tortellini, 20 oz., 3-cheese recommended
1 pound spicy Italian sausage
2 cans diced tomatoes season with basil, garlic, oregano
8 oz. cream cheese
Grated parmesan for toppings

1. Allow cream cheese to sit on counter while browning sausage.
2. Add cooked sausage and tortellini to crock pot. Pour in the tomatoes, including liquid, and chicken broth over the top. Add cream cheese to crock pot mixture, cut in chunks.
3. Stir to distribute, make sure liquids cover the tortellini.
4. Cook on LOW for 4 and ½ hours. Stir at 2 hours and again at 4 hours, removing the lid for the last 30 minutes of cooking, to thicken sauce.

Sweet Potato Au Gratin by Sue Hayes

1 tbsp. basting oil
2 cloves minced garlic
3 sweet potatoes peeled and sliced to 1/8 inch thick
1 cup heavy cream
Salt and pepper to taste

Preheat oven to 350 degrees. Coat bottom of shallow 2 quart baking dish with oil, sprinkle with garlic. Cover bottom of dish with single overlapping layer of sliced sweet potatoes. Season with salt and pepper. Repeat until all potatoes are used. Pour cream over potatoes. Bake uncovered, 45 minutes until tender and browned on top. Makes 3 and ½ cups.

Chicken Wing Dip by Odette McClurg

4 boneless skinless chicken breasts, cooked.
8 ounces of cream cheese softened.
7 ½ ounces of bleu cheese.

1/3 cup Frank's Red Hot Sauce.
1 cup shredded sharp cheddar.

1. Shred chicken breast
2. Combine all other ingredients together.
3. Bake in a 9 X 13 glass pan for 15 minutes at 350 degrees.

Company's Coming Potatoes

8 to 10 medium potatoes.
1 – 8 ounce package of cream cheese softened.
2 cups sour cream
1/3 cup chopped chives
Salt and pepper to taste
4 tblsp. Margarine
Paprika

1. Peel, cut and boil potatoes.
2. Beat cream cheese and sour cream together. Add potatoes and beat until smooth. Stir in chives, salt and pepper.
3. Pour into oiled 2 quart casserole. Dot with margarine and sprinkle with paprika.
4. Bake 30 minutes at 350.

Green Bean Casserole

1/3 stick butter
½ cup diced onion
½ cup sliced mushrooms
2 cups fresh green beans
3 cups chicken broth
1 can cream of mushroom soup
1 can French fried onion rings
1 cup grated cheddar cheese
Pinch of house seasoning (recipe below)
House seasoning: 1 cup salt, ¼ cup black pepper, ¼ cup garlic powder.

Preheat 350 degrees

- Boil chicken broth. Boil the green beans in the bubbling broth for about 10 minutes – drain.
- Melt butter in a large skillet and saute the onions and mushrooms.
- Add green beans, cream of mushroom soup, onion rings, house seasoning. Stir well.
- Pour mixture into a greased 2 quart baking dish and bake for 20 minutes.
- Top with cheddar cheese and extra onion rings.

Baked squash and Apple Casserole By Sue Voos

1 butternut squash pared, seeded and cut into chunks.
2 apples cored, peeled and sliced
½ cup brown sugar

¼ cup cold margarine
1 TBSP flour
1 tsp. salt
¼ tsp. cinnamon
¼ tsp. nutmeg

Place squash and apples into baking dish. Blend the remaining ingredients until crumbly and distribute over squash/apples.

Cover and bake for 45 -50 minutes at 350.

Apple Dip By Sue Voos

1- 8 ounce package cream cheese
½ cup brown sugar
1 TBSP vanilla extract
Dash of cinnamon

Blend ingredients with mixer, pour into small bowl and sprinkle with cinnamon. Serve with thin sliced apples.

Pickle Rolls – Yes, pickle rolls! By Mary Dorman who promised they are healthy!

2 Jars of kosher dill pickles (whole)
2 – 8 ounce bars or tubs of cream cheese
1 to 2 packages of thick cut square ham

- 2- Pat the ham with paper towel to dry off.
- 3- Spread cream cheese on to the ham, cover all.
- 4- Place ham in a rectangle (long edge on top).
- 5- Roll whole pickle up in the cream cheese covered ham slice.
- 6- Slice the roll into ½ inch pieces and lay flat on a tray.
- 7- Serve chilled!

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Pumpkin Roll By Sandy Hilderbrant

CAKE:

3 eggs
1 cup sugar
2/3 cup flour
2/3 cup pumpkin
1 tsp. soda
½ tsp. cinnamon
Finely chopped walnuts

Filling:

- 1- 8 ounce cream cheese
- 2- 1 cup confectioner sugar 10 X
- 3- 3 tsp. butter
- 4- 1 tsp. vanilla
- 5- Blend well

1. Blend all ingredients except the nuts.
2. Pour into a jelly roll pan lined with foil and well greased.
3. Sprinkle nuts on top.
4. Bake 30 minutes at 375.
5. When done, immediately turn onto a dish towel, sprinkled with 10 X sugar.
6. Remove foil and roll up in towel like jelly roll.
7. Unroll when cooled and spread with filling and re-roll without towel. Wrap in foil, refrigerate.

Pumpkin Cookies By Tammy Nothnagle

Cream 1 cup shortening, 1 cup sugar, 1 cup pumpkin, 1 egg

ADD: 2 cups flour

1 tsp. baking soda

1 tsp. cinnamon

½ tsp. salt

1 cup raisins

BAKE at 375 for 10 to 12 minutes. Makes 4 to 5 dozen.

Apple Crisp By Tammy Nothnagle

4 sliced apples

SPRINKLE WITH:

1 tsp. cinnamon

¼ tsp. salt

½ cup water

RUB TOGETHER:

1 cup sugar

1/3 cup butter

¾ cup flour

Sprinkle these ingredients on top of sliced apples and bake 40 minutes at 350 degrees.

Homemade Meatballs by Amy McKenzie

1 1/2 lbs of hamburger

2- eggs

Cup and half of bread crumbs

2 tablespoons of extra virgin olive oil

1 tablespoon of garlic powder

-beat the two eggs in a separate bowl then in another bowl add the hamburger, bread crumbs, olive oil and garlic powder together. Add the eggs to the other bowl and using your hands mix all the ingredients together. If the meat feels too sticky and not forming into a ball then add more breadcrumbs. Then get the frying pan hot with oil to sauté onions then form the meatballs and put them onto a frying pan drizzle with olive oil. Keep meatballs on the pan until golden brown. Then put in the oven drizzle a little of olive oil to keep them from burning. Put them at a temperature of 350 for 25-30 additional minutes.

Taco Salad Recipe by Alicia Sims

Ingredients:

- 1 head of lettuce (or 1 bag of shredded lettuce)
- 1 container of light sour cream (16 oz)
- 1 jar of salsa (15.5 oz) – your preference of mild, medium, or hot
- 1 bag of shredded “Taco/Mexican Flavor” cheese
- 1 can of sliced olives (2.25 oz)
- 1 bag of tortilla chips (Tostitos Multigrain Scoops work great!)

Directions:

1. Chop up about $\frac{3}{4}$ of the head of lettuce into small, bite-size pieces.
2. On a large, flat dish (oval shaped works best), spread the chopped or shredded lettuce so that the bottom of the dish is completely covered.
3. Using a large spoon, scoop out the sour cream - covering the majority of the lettuce, but leaving a small ring of lettuce around the outer edge.
4. Next, scoop out the salsa on top of the sour cream, creating another layer of the salad, but now leaving a small ring of sour cream visible.
5. Cover the salsa with the shredded cheese, leaving a small ring of salsa visible.
6. Lastly, sprinkle the sliced olives on top of the cheese.
7. Bring out the tortilla chips, dig in, and ENJOY 😊!

Crock pot Buffalo Chicken by Kylie DiTucci

4 boneless skinless chicken breasts
1 bottle of Franks Buffalo Sauce (or any buffalo sauce)
1 packet Hidden Valley Ranch powder
2 Tablespoons Butter

Put chicken in crockpot, top with $\frac{3}{4}$ bottle of wing sauce, add packet of ranch powder. Cook on low for 6 hours. After 6 hrs, shred chicken with 2 forks, add butter, stir, cover and cook for another hour to let the chicken soak up the sauce.

Serve as a sandwich, nachos, burrito, on top of salad etc.

Spanish- Style Garlic Shrimp

INGREDIENTS SERVES 6 AS AN APPETIZER

4 medium garlic cloves peeled
1 pound large shrimp peeled deveined, and tails removed
1 tablespoons olive oil
2 teaspoon table salt
1 bay leaf
(2-Inch) piece mild dried
chile, such as New Mexico, roughly broken, seeds included
2 teaspoons sherry vinegar
1 tablespoon chopped fresh parsley leaves

INSTRUCTIONS

Serve shrimp with crusty bread for dipping in the richly flavored olive oil. The dish can be served directly from the skillet (make sure to use a trivet) or, for a sizzling effect, transferred to an 8-inch cast-iron skillet that's been heated for 2 minutes over medium-high heat.

NOTE: We prefer the slightly sweet flavor of dried chiles in this recipe, but 1/4 teaspoon sweet paprika can be substituted. If sherry vinegar is unavailable, use 2 teaspoons dry sherry and 1 teaspoon white vinegar.

Mince garlic cloves with chef's knife or garlic press. Toss minced garlic with shrimp, 2 tablespoons olive oil, and salt in medium bowl. Let shrimp marinate at room temperature for 30 minutes. Meanwhile, using flat side of chef's knife, smash garlic cloves. Heat smashed garlic with remaining 6 tablespoons olive oil in 8-inch skillet over medium low heat, stirring occasionally, until garlic is light golden brown, 4 to 7 minutes. Remove pan from heat and allow oil to cool to room temperature. Using slotted spoon, remove smashed garlic from skillet and discard.

Thinly slice remaining 8 cloves garlic. Return skillet to low heat and add sliced garlic, bay leaf, and chile. Cook, stirring occasionally, until garlic is tender but not browned, 4 to 7 minutes. (If garlic has not begun to sizzle after 3 minutes, increase heat to medium-low.) Increase heat to medium-low; add shrimp with marinade to pan in single layer. Cook shrimp, undisturbed, until oil starts to gently bubble, about 2 minutes. Using tongs, flip shrimp and continue to cook until almost cooked through, about 2 minutes longer. Increase heat to high and add sherry vinegar and parsley. Cook, stirring constantly, until shrimp are cooked through and oil is bubbling vigorously, 15 to 20 seconds. Serve.

Recipe by Jessica Warren

Smoked Gouda cheese
Crusty Italian baguette

Olive oil
Italian seasoning
Garlic powder
Tomato

Cut the bread into 1/4-1/2 inch size circles. Mix together the olive oil, Italian seasoning, and garlic powder (enough of each to have lots of spices per scoop). Spread the oil mixture on each piece of bread. On top of the bread put a layer a piece of smoked gouda, then a slice of tomato. Bake in the oven at 350 degrees until the cheese is melted. Delish!

Chicken Wing Dip by Jamie Frusco-Smith

1. Take 3-4 Pieces of Chicken breast cut up in to small pieces. Marinate in Red Hot Buffalo sauce.
2. Cook on medium heat until chicken is cooked through. Add more sauce and 1/4 bottle of Blue Cheese, I use Ken's it is amazing.
3. Layer a baking pan with softened cream cheese about 2 bricks covers a cake pan.
4. spread chicken with a spatula
5. sprinkle Colby Jack or Cheddar shredded cheese on top
6. Bake at 350 degrees for 30 minutes
7. Serve with Scoops tortilla chips, crackers, celery.

Crock-pot Pulled Chicken by Josh Shelton

6 frozen skinless and boneless chicken breast
12 oz bottle of bbq sauce (I use Sweet Baby Ray's)
1/2 cup italian dressing
1/4 cup brown sugar
2 tablespoons worcestershire sauce

Put the chicken in the crock pot. In a separate bowl, mix BBQ sauce, Italian dressing, brown sugar, and Worcestershire sauce. Pour over the chicken. Cover and cook 3-4 hrs on high or 6-8 hrs on low.

Buffalo Cauliflower "Wings"

2 tbsps. butter
3/4 cup hot pepper sauce (Red Hot, wing sauce, etc.)
1/2 tsp. garlic powder
Salt & pepper to taste
4 cups cauliflower florets

Preheat oven to 450 degrees. Lightly grease a baking sheet.
Melt butter. Mix with hot pepper sauce, garlic powder, salt and pepper.
Place florets in a gallon Ziploc bag. Add sauce mixture. Shake until evenly distributed.
Place on baking sheet and bake for 40 min. or until roasted to your preference.
Serve with ranch, bleu cheese, celery and carrot sticks.

Slow Cooker Teriyaki Chicken by Roni Jo Bellos

5 chicken breast (boneless, skinless) (about 3lbs.)
1 tsp. garlic, granulated
½ cup soy sauce
1 cup brown sugar
3 tbsp. cornstarch
1 tsp. sesame oil
1 ½ cups water
4 tbsp. cold water

Spray the inside of the crockpot with cooking spray.

Place chicken into the pot.

In a separate bowl combine water, brown sugar, soy sauce, garlic and sesame oil. Stir to combine and then pour it over the chicken.

Cover the crockpot and cook on high for 4 hours, or on low for 7 hours.

When the chicken is cooked remove it from the crockpot and place it on a plate.

In a small bowl combine cornstarch and cold water. Pour it into the crockpot and stir it in thoroughly.

Take two forks and break the chicken up a bit. Just enough that the sauce has a chance to spread through the chicken.

Place the chicken back into the crockpot and stir it around allowing the sauce to mix with the chicken.

Cover the pot and let the mixture cook and thicken for 30 minutes. Serve over rice.

Crock Pot Mississippi Chicken by Rita Merlo

Ingredients:

3lbs. of boneless/skinless chicken breasts
1 stick of butter
1 packet of dry ranch dressing mix
1 packet of dry gravy mix (I use turkey)
10 peperoncini
1/2 cup of water or chicken broth

1. Place chicken in the slow cooker and pour in the water/chicken broth
2. Sprinkle dry ranch mix and gravy packet over the top of the chicken
3. Slice butter into four or five slices and place on top of the chicken
4. Distribute the peperoncini on top
5. Cover and cook on low 6-7 hours
6. Shred the chicken and place it back in the juices.

This chicken is great for sandwiches or you can serve on top of rice with vegetables.

Bacon Wrapped Smokies w/ Dipping Sauce by Roxanne Pangrazio

1.5# CENTER CUT bacon, cut in 1/3
2 pgs. (14 oz ea.) little smokies
¾ c. brown sugar

Cut your bacon strips in thirds; coat smokies and bacon in brown sugar in a bowl, then wrap the smokies in a piece of bacon; refrigerate overnight in covered pan. Next day: soak wooden screwers in water 15 min.; foil line a jelly roll pan, then skewer the smokies (so it's easier to turn them!) and place screwers on pan so the screwers rest on the edges of the pan, keeping them off the foil; sprinkle w/ more brown sugar.

* Hints: Foil lined pan makes clean up a cinch. Be sure to use center cut bacon - less fat! Using screwers keeps the smokies out of the bacon grease, plus it's easier to turn them. Be sure to soak the wooden screwers so they don't burn. Remember to turn them half way through. Broiling in the end will crisp the bacon a bit more....do this to your own preference. I found I did not need 2 entire bags of smokies, more like 1 1/2, and the bacon will wrap best if it is cold.

Bake at 350 for 45 min., turning 1/2 way through. Broil in the end to crisp the bacon (couple min. on each side) keeping close watch so they don't burn! Remove from screwers and place in slow cooker on low to keep warm.

Optional Dipping Sauce (Excellent!): (make/chill the night before - more flavor that way!)

1/2 c. mayo

2 Tbs. yellow mustard

1 Tbs. D'jon mustard

2 Tbs. honey

1/2 Tbs. lemon juice

Cheesy Bread Boat by Roxanne Pangrazio

Large Rye or Pumpernickel Bread (round)

Slice down into the top of bread 3/4" down in 1" squares; Place bread in foil that is large enough to completely wrap it later.

Melt 1 stick butter

1 bunch sliced scallions

3 Tbs. poppy seeds

1 to 2 tsp. garlic powder

Semi-thin slices of Colby jack cheese (or your preference)

Mix everything except cheese and pour over over the bread, then layer with cheese; wrap the foil around the bread; Bake at 400 for 20-25 minutes, open the foil and bake 10-15 minutes longer.

Loaded Nacho Fries by Susan Voos

Bag of frozen French Fries

2 green peppers chopped

1 small can Jalapenos

1 onion chopped

1 large tomato chopped

1 pkg. taco seasoning

1 lb. ground beef

Preheat oven to 375

Lay frozen fries on baking sheet and cook until crispy

While fries are cooking brown ground beef – drain fat

Add taco seasoning and water, mix according to package directions.

Remove fries

Layer taco meat over fries

Top with onions and peppers

Sprinkle with cheese and jalapenos
Return to oven until cheese is melted

Strawberry Applesauce Jello Mold by Terri Pukos

2 cups of Applesauce (I prefer using Wegmans cinnamon applesauce)

1 large package of strawberry Jello

1 container of frozen strawberries slightly thawed

Heat the applesauce to a boil and mix in Jello mix until it is dissolved. Turn off heat and add fruit. It may need to thaw a bit before stirring in.

Any type of frozen fruit and any flavor Jello may be used. Raspberries work well too!

Artichoke and Spinach Dip by Tammy McGinnis

2 Tbsp. butter

2 cloves garlic, minced

½ onion, chopped

1 bag (11 ounce) baby spinach

1 Tbsp. water

2 cups marinated artichoke hearts, chopped

1 cup sour cream

½ cup mayonnaise

½ cup parmesan cheese, grated

1 ½ cup Monterey and Colby Jack cheese blend, shredded

1 package (8 ounce) cream cheese, softened

Melt the butter in a skillet and add the garlic and onion. Saute until the onions are golden in color. Empty the bag of spinach in a large bowl and pour the water over top. Cover with plastic wrap and microwave for 2 minutes (or until it has reduced in volume). Drain the water.

Add the onion & garlic mixture, chopped artichoke hearts, sour cream, mayo and parmesan, blended and cream cheeses to the bowl of spinach. Stir everything together to combine. Bake at 400 degrees for about 20-30 minutes or until the cheese is melted and bubbly. Serve with crackers or chips.

- You can also substitute 1 package of frozen spinach – thawed and drained
- You can also cook in a crockpot for 2-3 hours on high

Jalapeno Popper Dip by Tracy McGinnis

2 – 8 oz. packages of cream cheese (room temperature)

1 cup mayonnaise

1 cup Mexican cheese, shredded

1 cup Parmesan cheese

1 can (4 ounce) green chiles, chopped (don't need to drain)

1 can (4 ounce) jalapenos, chopped (don't need to drain)

1 cup panko bread crumbs

½ stick butter, melted

Spray a 2 quart casserole dish. Use an electric mixer and blend cream cheese, mayo, cheese, ½ cup of parmesan cheese and peppers. Mix until combined. Spread into the dish. Mix together bread crumbs, rest of

parmesan cheese and butter. Sprinkle on top of dip mix. Bake at 375 degrees for 20 minutes. Serve with crackers or chips!

Dijon Pork Cutlets by Chris Thompson

4 center cut boneless pork cutlets

3-4 TB Dijon Mustard

2 cups Bread Crumbs (I use Italian seasoned)

4 TB Grated parmesan cheese

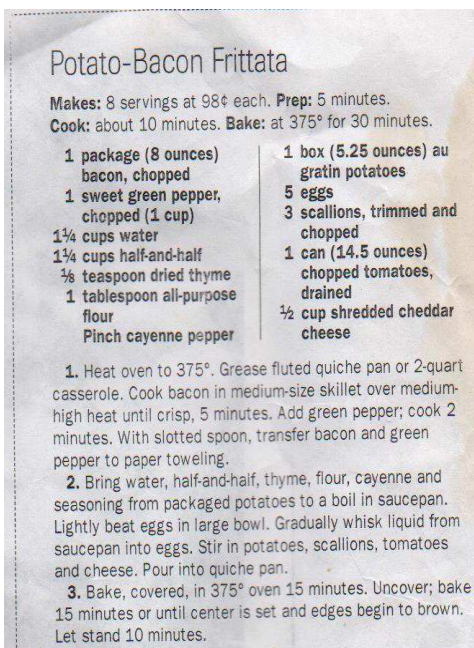
1/8 tsp Ground Black Pepper

Combine Bread Crumbs, cheese and pepper in shallow dish.

Brush the pork cutlets with mustard and coat in crumb mixture on each side.

Broil each side 5-7 minutes (to your liking and/or thickness of pork) and serve.

Potato-Bacon Frittata by Cathy Morrill



Red Raider Soda Bread by Sue Hayes

Sift together:

4 cups sifted flour

3 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon baking soda

2 tablespoons sugar

Add:

2 tablespoons caraway seeds

1 cup raisins

2 cups buttermilk

Knead form into round. Make a cross on top and place on greased cookie sheet.

Bake at 325 for 35 minutes, then 375 for 40-45 minutes.

