

Sorry for what
I said when I
was hungry

2020
- Quarantine Edition -



JB ASHTIN



han·gry

/'haNGgrē/

bad-tempered or irritable as a result of hunger.

*Don't let hanger wreak havoc on your
Thanksgiving! Today, let's join metaphorically
and come together (apart) over a
commonality we all share:
everyone's gotta eat.*

*Be kind. Wash your hands. Don't speak out of
hanger. Happy Holidays!*

CONTENTS

Appetizers

“I Don’t Care-amel Corn” <i>Crazy Caramel Corn</i>	5
“Take-It-Cheesy” <i>Cheesy Potato Casserole</i>	6
“Oh, No She DIPdn’t” <i>Crockpot Spinach Artichoke Dip</i>	7
“Kiss and Make App” <i>GrubHub - Featured App</i>	8
“Sorry I Made You Sad-lad” <i>Brazilian Potato Salad</i>	9
“Couscous and Make Up” <i>Mediterranean Couscous Salad</i>	10
“The Honey-Spoon Is Over” <i>Spoon Cornbread</i>	11

Entrees

“On the Casse-Road to Recovery” <i>Vegan Comfort Casserole</i>	13
“Let’s Taco-Bout It” <i>Healthy Taco Tuesday</i>	14
“Don’t Stew in It” <i>No Sear Lamb and Chickpea Stew</i>	15
“I’m RiSOtto Sorry” <i>Parmesan Mushroom Risotto</i>	16
“Don’t Get Saucy” <i>Spaghetti Bake</i>	17
“No Need to Be Rude-Ben” <i>Reuben Bake</i>	18

Desserts

“It’s Never too Choco-Late to Say Sorry” <i>Chocolate Coma Cookies</i>	20
“Make a D-Éclair-ation of Love” <i>Chocolate Éclair</i>	21
“Pump-Can We Talk It Out?” <i>Pumpkin Pizzelles</i>	22
“Somebody’s In Trifle” <i>Strawberry Trifle</i>	23
“I PeCan’t Have This Conversation Again!” <i>Stupid-Delicious Butter Pecan Ice Cream</i>	24

A rustic still life photograph of various food items on a dark, weathered wooden surface. In the upper left, there are several slices of crusty bread. Next to them is a stack of sliced salami. Below the bread, a wedge of cheese is visible. A small metal bowl filled with peppercorns sits near the cheese. A large wooden pepper mill is positioned in the center. In the bottom left, a small dark bowl contains olives. Sprigs of rosemary are scattered around the food. The right side of the image is partially covered by a dark green overlay with a wavy bottom edge.

STARTERS TO BREAK THE TENSION

APPETIZERS

"I DON'T CARE-AMEL CORN"

SUBMITTED BY: JENNIFER JAWORSKI



8



75 MINUTES



EASY



OVEN



INGREDIENTS

- **2 bags Chester's Puffcorn, butter flavor**
- **1 stick butter**
- **1 cup brown sugar**
- **1/2 cup clear Karo syrup**
- **1/4 teaspoon baking soda**

PREPARATION

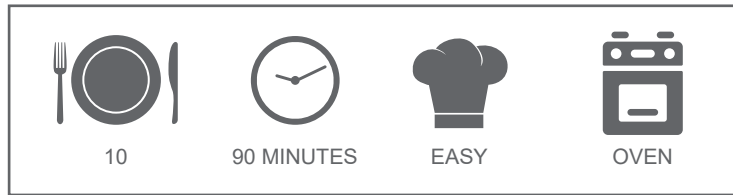
- 1.** Preheat oven to 225 degrees
- 2.** In nonstick saucepan, bring the butter, brown sugar, and Karo syrup to a rolling boil, stirring constantly
- 3.** Remove from heat and add baking soda (mixture will "puff up")
- 4.** Empty first bag of Chester's Puffcorn into a large bowl and stir in half of the brown sugar mixture
- 5.** Add second bag of Chester's Puffcorn to the bowl and add remainder of brown sugar mixture, stir well
- 6.** Put coated Puffcorn in a large roasting pan and bake for 20 minutes, stir, bake 20 minutes, stir, bake another 20 minutes, remove, and let cool

WHAT'S YOUR STORY?

The serving size may say 8 but who are we kidding; this recipe is so good you won't want to share with anyone, let alone 7 people! Whether you say car-a-mel or car-mel, this recipe is amazing and super easy.

“TAKE-IT-CHEESY” CHEESY POTATO CASSEROLE

SUBMITTED BY: KERSTEN REICH

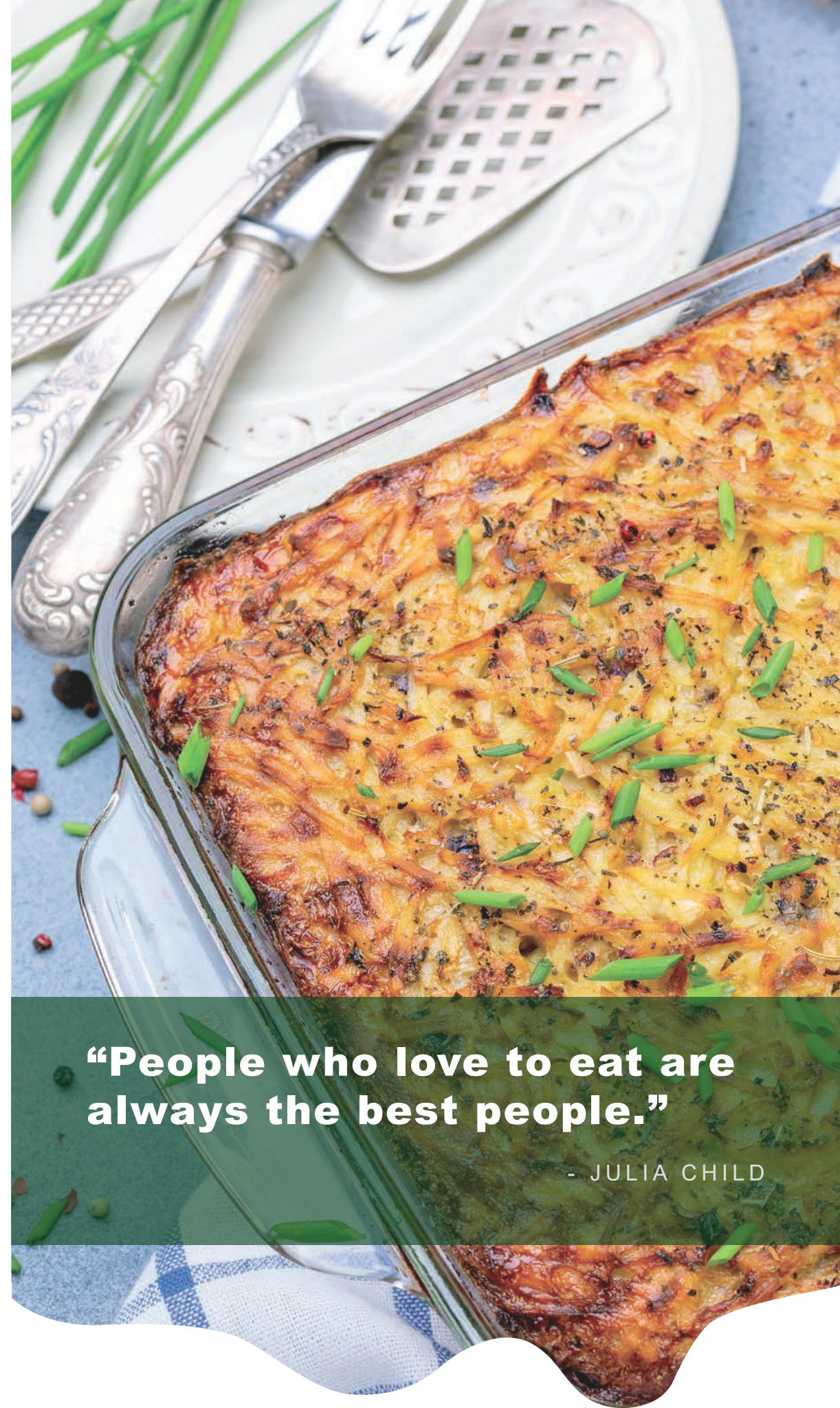


INGREDIENTS

- **30-ounce package frozen hashed brown potatoes**
- **2 cups sour cream**
- **1 can cream of chicken soup**
- **1 8-ounce package of cream cheese softened**
- **1 teaspoon salt**
- **1 onion chopped**
- **2–3 cloves of minced garlic**
- **2–3 cups shredded cheese**
- **1 package of bacon, crispy and chopped**
- **2–3 jalapeños diced** (optional)
- **1 cup French fried onions** (smashed in bag, for topping)

PREPARATION

1. Place potatoes in a strainer and let them stand until completely thawed and excess moisture has drained off
2. Combine sour cream, soup, and cream cheese. Mix well
3. Add salt, onion, garlic, cheese, bacon, and jalapeños. Mix well
4. Blend in potatoes
5. Place mixture in a 13 x 9-inch pan
6. Sprinkle some extra shredded cheese and add topping
7. Bake uncovered in oven at 350 degrees until golden brown and bubbly – about 50–60 minutes
8. DEVOUR

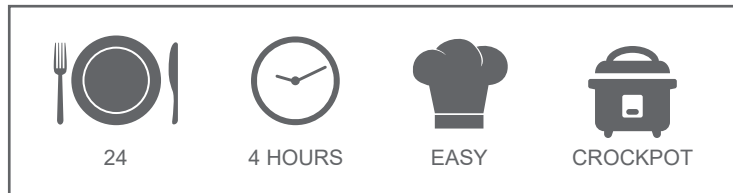


**“People who love to eat are
always the best people.”**

- JULIA CHILD

“OH, NO SHE DIDN'T” CROCKPOT SPINACH ARTICHOKE DIP

SUBMITTED BY: RACHEL SMITH



INGREDIENTS

- **2 teaspoons paprika**
- **2 teaspoons chili powder**
- **1 teaspoon minced garlic**
- **8 ounces cream cheese**
- **4 tablespoons melted butter**
- **1/2 cup shredded sharp white cheddar**
- **1/2 cup mozzarella**
- **1 1/4 cup shredded Parmesan**
- **14 ounces marinated artichoke hearts**
- **10 ounces fresh spinach**
- **16 ounces sour cream**

PREPARATION

- 1.** Place butter, garlic, chili powder, and paprika in crockpot on high heat
- 2.** Drain and chop artichoke hearts into small pieces. Add to butter mixture
- 3.** Chop spinach into fine pieces. Stir into butter mixture
- 4.** Turn crockpot to low heat
- 5.** Add cream cheese, Parmesan, cheddar, and sour cream in that order
- 6.** Let heat for 1 hour then stir the mixture
- 7.** Let sit for another 2 hours (or so) before eating, stirring every half hour
- 8.** Enjoy with pita, tortilla chips, or other dipping instrument

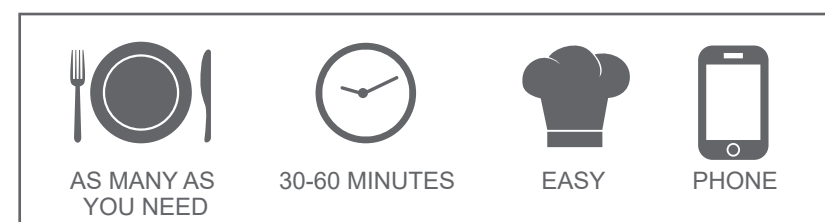
WHAT'S YOUR STORY?

I love spinach artichoke dip. When my husband and I first started dating, we agreed to try the dip every time we went to a new place and find the best spinach artichoke dip in Michigan (and beyond). We've been doing it for years now. So, when we couldn't go out to restaurants and order it, I began to experiment with my own. This was our favorite!



KISS AND MAKE APP

FEATURED APP SUBMITTED BY: JENNIFER JAWORKSI



Featured App!
GRUBHUB

INGREDIENTS

- **Computer or smart phone**
- **Credit card or PayPal account**

PREPARATION

1. Navigate to <https://www.grubhub.com> using your favorite internet browser (*if you have the app installed on your smartphone, you've obviously done this before, so quit reading and start ordering!*)
2. Enter your complete address into the "Street address" field, and select "Delivery" or "Pick up" from the toggle
3. Search for restaurants by name, cuisine, or menu items
4. Select a restaurant to view its menu, and select menu items to add to your bag
5. When you're ready to check out, select "Continue to checkout"
6. Double check your order and your address, and add any special delivery instructions for your order
7. Confirm your desired payment method and select "Place your order"
8. Wait anxiously until your order is ready for pick up or is delivered
9. Don't forget to tip your server or driver!

WHAT'S YOUR STORY?

Living in Chicago, which is arguably the greatest food city in the country (I mean, I can get Lou Malnati's deep dish delivered to my doorstep, c'mon!), I have definitely taken advantage of the delivery options during the pandemic. Whenever I feel like a slug for not cooking for myself, I remind myself that each time I order I am supporting a small business in this difficult time.

“SORRY I MADE YOU SAD-LAD” BRAZILIAN POTATO SALAD

SUBMITTED BY: MARION FRANCE

WHAT'S YOUR STORY?

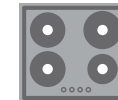
This past summer during the quarantine, my husband and I had the opportunity to meet our neighbors and began sharing afternoons in their backyard where we enjoyed BBQ and other summer delights. They introduced us to a potato salad dish the wife used to make back home in Brazil. It was such a different spin on one of my favorite summer foods that I was immediately a fan. She gave me the recipe and I've made this dish ever since, and I always bring it as a side to gatherings.



30 MINUTES



EASY



STOVE

INGREDIENTS

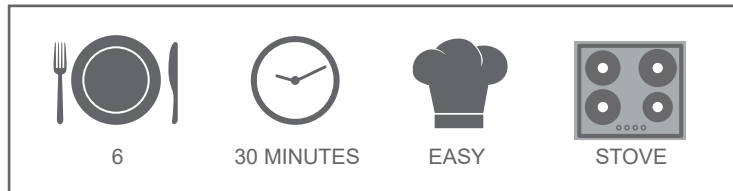
- **4 Idaho potatoes**
- **1 medium or large lemon**
- **½ sweet onion, finely chopped**
- **5–10 sprigs of cilantro, coarsely chopped**
- **3 hardboiled eggs, coarsely chopped**
- **⅓ cup Hellmann's mayonnaise**
- **Salt and pepper to taste**

PREPARATION

- 1.** Prepare hard-boiled eggs, and let cool
- 2.** Peel and cut potatoes to 1-inch cubes, cook al dente.
- 3.** Drain (don't rinse) and transfer to large bowl
- 4.** While potatoes are still hot, drizzle with lemon juice, fold in onion, and let cool
- 5.** Add egg, cilantro, and mayo
- 6.** Salt and heavy pepper, to taste
- 7.** Mix gently to combine

“COUSCOUS AND MAKE UP” MEDITERRANEAN COUSCOUS SALAD

SUBMITTED BY: AUTUMN LESNIAK



INGREDIENTS

Couscous

- **1 cup water**
- **1 cup instant couscous**
- **½ teaspoon kosher salt**
- **2 tablespoon extra virgin olive oil**

Note: To make this low carb, use 2½ cups cauliflower rice, raw or sauteed instead of couscous

Lemon Dressing

- **1 teaspoon lemon zest**
- **2 tablespoons lemon juice**
- **1½ tablespoons red wine vinegar**
- **¼ teaspoon kosher salt (or to taste)**
- **¼ teaspoon black pepper**
- **3 tablespoons extra virgin olive oil**

PREPARATION

Couscous

1. Bring salt, water, and olive oil to a boil in saucepan
2. Add couscous and quickly stir
3. Remove from heat immediately and cover
4. Let couscous stand for a few minutes and then fluff with a fork before putting in the refrigerator to fully cool

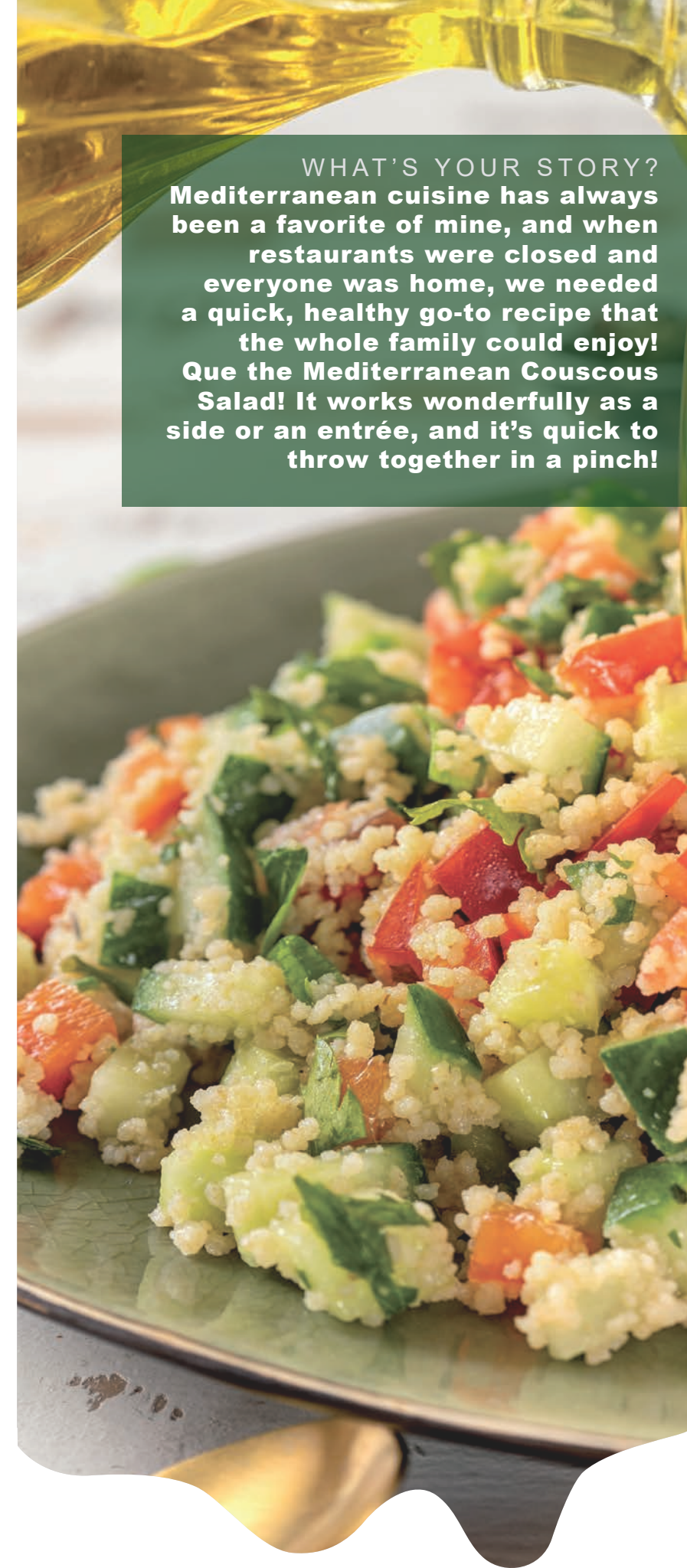
Salad

- **½ cup diced Roma tomato, ¼ inch diced**
- **½ cup diced English cucumber, seeds removed**
- **½ cup diced red bell pepper**
- **½ cup canned garbanzo beans, drained and rinsed**
- **¼ cup minced red onion**
- **½ cup Kalamata or black olives, pitted and sliced**
- **3 tablespoons feta cheese (or to taste)**
- **1 teaspoon chopped parsley**
- **1 teaspoon chopped mint**
- **1 teaspoon chopped basil**
- **¼ teaspoon dried oregano**

Salad

1. While the couscous is cooling, make the salad
2. Combine tomatoes, cucumber, bell pepper, garbanzo beans, red onion, olives, cheese and all herbs and spices in a medium bowl
3. In a separate small bowl, whisk together lemon zest, lemon juice, vinegar, salt, and pepper until the dressing has thickened
4. Once cooled, mix the couscous into the prepared salad and drizzle dressing on top. Stir to combine and enjoy!

WHAT'S YOUR STORY?
Mediterranean cuisine has always been a favorite of mine, and when restaurants were closed and everyone was home, we needed a quick, healthy go-to recipe that the whole family could enjoy! Que the Mediterranean Couscous Salad! It works wonderfully as a side or an entrée, and it's quick to throw together in a pinch!





**“The best comfort food will
always be greens, cornbread,
and fried chicken.”**

- MAYA ANGELOU

“THE HONEY-SPOON IS OVER” SPOON CORNBREAD

SUBMITTED BY: LAMARA SHRODE



8/10



55 MINUTES



EASY




OVEN

INGREDIENTS

- **1 box of made in Michigan Jiffy Corn Muffin Mix**
- **1 can (~15 ounces) corn, drained**
- **1 can (~15 ounces) creamed corn**
- **½ cup melted butter**
- **1 cup sour cream**
- **3 eggs beaten**

PREPARATION

- 1.** Preheat oven to 400 degrees
- 2.** Stir together muffin mix, corn, creamed corn, butter, and sour cream. Add beaten eggs and mix thoroughly
- 3.** Place in an uncovered round casserole dish
- 4.** Bake 30–45 minutes depending on depth of casserole dish until top is golden brown and center is just cooked. Do not overcook.



HANGER ANTIDOTES

ENTREES

"ON THE CASSE-ROAD TO RECOVERY" VEGAN COMFORT CASSEROLE

SUBMITTED BY: JONI BRADLEY



WHAT'S THE STORY?

During the first month of the Michigan stay-at-home order, we were craving comfort food. We do our best at staying plant-based in our diet and that doesn't equal "comfort food". We stumbled on this recipe and now it's a quarantine favorite.



6



40 MINUTES



EASY



OVEN

INGREDIENTS

- **2 cups Textured Vegetable Protein (TVP)**
(you can use cooked ground beef if you don't need this to be vegan)
- **2 cups vegetable broth**
- **3 tablespoons taco seasoning**
- **1 can (15 ounces) black beans, drained**
- **1 can (15 ounces) corn, drained**
- **¾ cup crushed tomatoes**
- **2-3 cup tater tots** (frozen)
- **⅓ cup shredded vegan cheese**
(or regular cheese if you don't need this to be vegan)
- **Salt and pepper to taste**

TOPPINGS TO CONSIDER

**Chopped green onion | Olives, black/green
Guacamole | Cilantro | Salsa**

PREPARATION

1. Preheat the oven to 400 degrees
2. In a large nonstick skillet, heat vegetable broth on high; bring to a simmer. Add the TVP (or cooked ground beef). Stir and reduce heat to medium low. Cook for a minute until the TVP has absorbed all the veggie broth
3. Add 2 tablespoons of the taco seasoning. Stir into the TVP
4. Add the drained black beans and drained corn. Stir to combine. Then add the crushed tomatoes. Stir
5. Add the remaining 1 tablespoon of taco seasoning. Simmer for 1–2 minutes. Now taste and adjust seasoning. Add salt and pepper if needed or more taco seasoning if it is too bland still
6. When the filling is ready, pour into a baking dish. Smooth out filling
7. Place the frozen tater tots on top in whatever pattern you want, covering the entire baking dish
8. Bake at 400 degrees for 20–25 minutes. When you have about 5–7 minutes left, pull the dish out of the oven and top with vegan cheese (or regular cheese) and return to the oven for the last 5–7 minutes. Once the tater tots are nice and brown and cooked through and the cheese melted (as much as vegan cheese will melt) remove from the oven
9. Serve with guacamole, salsa, cilantro, or whatever you want! Serve immediately



WHAT'S YOUR STORY?

After Covid 19 put everything on hold, I had to figure out a way to have a healthier Taco Tuesday. I took a recipe that I would normally use with soft taco shells and mixed in quinoa instead! Surprisingly, it is a recipe the whole family loves!

“LET’S TACO-BOUT IT” HEALTHY TACO TUESDAY

SUBMITTED BY: KELLY CAMERON



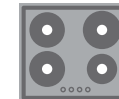
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30 MINUTES



EASY



STOVE

INGREDIENTS

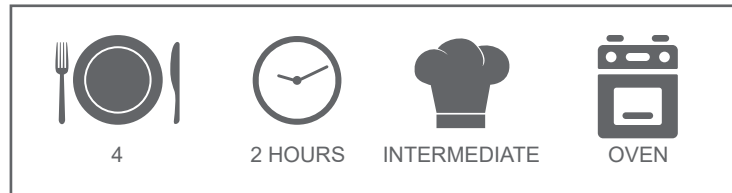
- **1 pound ground turkey**
- **2 bell peppers**
- **1 cup uncooked quinoa**
- **Taco seasoning**
- **1 cup shredded Mexican 4-cheese mix**

PREPARATION

- 1.** In a small pan, put 1 cup quinoa and 1 cup water to boil. Once boiling, reduce heat to low, cover, and simmer until all water is absorbed into the quinoa
- 2.** In a saucepan, cook ground turkey
- 3.** While turkey is cooking, chop bell peppers into bite-sized pieces
- 4.** When turkey is sufficiently browned, add bell peppers to pan and taco seasoning to taste (~2 tablespoons), add water as needed to dissolve seasoning
- 5.** When bell peppers are sufficiently cooked, add cooked quinoa to pan and mix all ingredients together
- 6.** Serve in a bowl topped with shredded Mexican 4-cheese mix
- 7.** Can also top with other preferred taco toppings (eg, black olives, jalapeños, hot sauce, sour cream, etc). Enjoy!

“DON’T STEW IN IT” NO SEAR LAMB AND CHICKPEA STEW

SUBMITTED BY: CALLIE CORSA



INGREDIENTS

- **1 tablespoon sweet paprika**
- **2 teaspoons ground cumin**
- **1 teaspoon ground cardamom**
- **¼ teaspoon cinnamon**
- **Kosher salt and ground black pepper**
- **1¼ pounds boneless lamb shoulder, trimmed of fat and cut in ¾-inch pieces**
- **1 head garlic**
- **2 tablespoons salted butter**
- **1 large yellow onion, diced**
- **2 tablespoons tomato paste**
- **6 cups water**
- **½ pound carrots (2 to 3 medium) peeled, halved lengthwise and cut crosswise into ½-inch pieces**
- **15½-ounce can chickpeas, drained**
- **3 ounces baby spinach (about 3 cups)**
- **1 cup chopped fresh cilantro or flat-leaf parsley, plus more to garnish**
- **3 tablespoons lemon juice**
- **Optional: yogurt to garnish**

PREPARATION

1. In a bowl, stir together the paprika, cumin, cardamom, cinnamon, 2 teaspoons of salt and ½ teaspoon of pepper
2. Reserve half of the spice mixture, then toss the lamb in the bowl with the remaining spice mixture until well coated. Set aside
3. Cut off and discard the top third of the garlic head, leaving the cloves intact
4. In a large Dutch oven over medium-high heat, melt the butter. Add the onion and cook, stirring often, until softened and just beginning to brown around the edges, 5–8 minutes
5. Add the tomato paste and the reserved spice mixture, then cook, stirring constantly, for 1 minute. Add the water and bring to a boil over high heat, then add the lamb and garlic head, cut side down. Cover, leaving the lid slightly ajar, and reduce the heat to low
6. Simmer for 1 hour, adjusting the heat as necessary to maintain a gentle bubble
7. Add the carrots and continue to simmer, partially covered, for another 30 minutes
8. Using tongs, remove the garlic head and squeeze over the stew to release the cloves. Stir in the chickpeas and spinach and cook until the spinach is wilted (1–2 minutes)
9. Stir in the cilantro/parsley and lemon juice, then season the stew with salt and pepper
10. Serve topped with yogurt and sprinkled with cilantro or parsley

WHAT’S YOUR STORY?

My father-in-law is an excellent chef, and his recent obsession is the Milk Street Cooking School. When everything shut down for COVID, they started offering free online cooking courses (which are now free forever!) This was the first recipe we tried and it was an instant favorite that we have made several times since then. It takes a while to cook so plan ahead, but most of the cooking time is inactive, and the delicious result is totally worth the wait!



“I’M RISOTTO SORRY” PARMESAN MUSHROOM RISOTTO

SUBMITTED BY: ALEXA CLARK



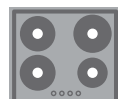
4-6



1 HOUR 15 MINUTES



INTERMEDIATE



STOVE

INGREDIENTS

- **2 tablespoons olive oil**
- **2 tablespoons butter**
- **½ large yellow onion, diced**
- **16 ounces mushrooms, diced**
- **⅓ cup dry white wine**
- **1½ cups uncooked Arborio rice**
- **5-8 cups chicken stock**
- **Grated or shredded Parmesan, for topping**
- **Salt and pepper, to taste**

NOTES

- Using a food processor to dice the onions and mushrooms (separately) makes prep time much faster
- You can use white, brown, or portobello mushrooms for this dish, all work great!
- Feel free to use your favorite dry white wine — Pinot Grigio, Pinot Gris, Sauvignon Blanc, Pinot Blanc
- If you run out of chicken stock and the rice is still not done, substitute the stock for hot water

PREPARATION

1. Pour all chicken stock in a large pot over medium-high heat
2. Dice half a large yellow onion, set aside
3. Dice all the mushrooms, set aside
4. In an extra-large skillet, heat oil and butter over medium heat until melted
5. Once butter and oil are melted, add in onion and sauté for a few minutes, until they appear translucent
6. Add diced mushrooms to the skillet, stir, and cook a few more minutes until excess water is released and absorbed
7. Add in the Arborio rice and stir, ensuring rice is evenly mixed with the mushrooms and onions. Cook for 2-3 minutes, letting the rice absorb the moisture (careful not to burn the rice)
8. Pour in ⅓ cup dry white wine, stir, until the wine is absorbed
9. Pour 1 cup full of hot chicken stock in the skillet, stirring until fully absorbed by the rice mixture
10. Continue to add 1 cup of hot chicken stock at a time, stirring so that the rice fully absorbs the stock before adding another
11. After about 5-6 cups have been absorbed, taste test the rice for doneness
12. If the rice is not done, continue adding 1 cup of hot stock at a time, ensuring it's fully absorbed, until rice has reached the desired texture
13. When the rice is cooked to your liking, add salt and pepper to taste and let rest covered for 5 minutes
14. To serve, spoon into bowls and top with your preferred style of Parmesan

WHAT'S THE STORY?

Early on in quarantine, I found myself at the grocery store down the nearly barren rice aisle looking for my favorite 5-minute fix. Alas! The shelf was bare. However, a fancy container of Arborio rice caught my eye. We hadn't been acquainted yet, but we quickly struck up a friendship that has blossomed over the past 6 months. Does it take time to get to know Arborio? Yes! Do you need to put work in continually stirring this dish? Of course! But, with no places to go or people to visit outside my household, I had a little more time to devote to this new-found friendship, forged during a global pandemic. So, pour yourself a glass of wine (save some for Arborio), and give this a try!

WHAT'S THE STORY?

“Dad, I want a casserole!”...“No Dad, I want spaghetti!” Fighting ensues, furniture is broken, brotherly “love” is on full display. Being the caring and supportive father I am, I lovingly encouraged my children to sort their crap out! No bones were broken. No blood was shed, and a new invention came to be. Thus, the spaghetti bake was born—the ultimate compromise between quintessential comfort food and a classic Italian dish. Calm was restored in the household and brotherly shove turned to brotherly love (but without quotes this time). Ahhhhhh.

**no children were harmed in the making of this recipe.*

“DON'T GET SAUCY” SPAGHETTI BAKE

SUBMITTED BY: ROD JULIAN



4



2 HOURS



INTERMEDIATE



OVEN

INGREDIENTS

- **12-ounces spaghetti**
- **2 tablespoons butter**
- **2 pounds ground beef**
- **½ cup finely chopped onion**
- **¼ cup finely chopped green pepper**
- **2 cloves garlic** (minced)
- **15-ounce can chopped tomatoes** (with liquid)
- **15-ounce can tomato sauce**
- **5-ounce can tomato paste**
- **2 teaspoons sugar**
- **4-ounce can mushrooms** (drained)
- **4-ounce can black olives** (drained)
- **1 teaspoon salt**
- **1 teaspoon pepper**
- **1 teaspoon oregano**
- **½ teaspoon sweet basil**
- **1 cup grated mozzarella cheese**
- **1 cup grated cheddar cheese**
- **½ cup grated parmesan cheese**

PREPARATION

- 1.** Cook spaghetti according to package direction
- 2.** Drain and toss with butter
- 3.** Brown beef, onion, pepper, and garlic in heavy skillet. Drain excess fat
- 4.** Stir in tomato ingredients, sugar mushrooms, olives, and seasonings
- 5.** Combine cheeses
- 6.** Layer ½ spaghetti in a 13 x 9–inch baking dish
- 7.** Spoon half meat sauce over layer
- 8.** Sprinkle ½ cheese mixture over sauce
- 9.** Repeat layers
- 10.** Bake at 375 degrees for 30 minutes



WHAT'S YOUR STORY?

When you're 8 months pregnant in quarantine, and all of your favorite sandwich shops are closed, and you can't eat cold lunch meat (which annoyingly limits your sandwich options anyway), it can be difficult to keep perspective and focus on what really matters in life. Hormones, am I right? Enter the reuben bake—a hot sandwich meets the flaky, Midwest comfort of the casserole, and together they form one super “cassandwich.” I made quite a few of these throughout my pregnancy, and they just get easier and more delicious each time!



“NO NEED TO BE RUDE-BEN!” REUBEN BAKE

SUBMITTED BY: ASHLEE HARTGER



4



35 MINUTES



EASY



OVEN

INGREDIENTS

- **¾ cup sauerkraut, drained and squeezed dry**
- **⅓ cup thousand island salad dressing**
- **8-ounce tube refrigerated crescent rolls**
- **¾ pound thin-sliced, cooked corn beef**
- **8 slices swiss cheese**
- **1 beaten egg white**

Note: Be sure to excessively drain sauerkraut, otherwise the juices will soak through the bottom crescent layer and your bake won't have the quintessential crescent-y crust!

PREPARATION

1. Preheat oven to 375 degrees and grease an 8 x 8-inch baking dish
2. Mix together sauerkraut and thousand island dressing in a bowl until well-combined
3. Unroll crescent dough sheet, and cut in half
4. Place ½ of the dough onto a floured area and pinch the perforations of the dough closed to make 1 sheet
5. Fit the sheet of dough into your prepared baking dish
6. Pinch perforations closed on second half of dough; and return to refrigerator until needed
7. Place the dough crust in the baking dish in the oven until lightly browned, (8–10 minutes)
8. Remove from oven, and place 4 slices of swiss cheese on top of your baked crust; top cheese slices with the corned beef, and spread with the sauerkraut mixture. Lay 4 remaining slices of Swiss cheese on top of the sauerkraut mixture
9. Remove remaining crescent dough from refrigerator and lay it on top of the cheese. Press the top crust down onto the edges of the dish to seal. Brush with beaten egg white
10. Bake in the oven until the cheese is melted and the crust is golden brown, 15–20 minutes; let stand about 5 minutes before slicing. Then enjoy!



END THE DAY WITH SOMETHING SWEET

DESSERTS

“IT’S NEVER TOO CHOCO-LATE TO SAY SORRY” CHOCOLATE COMA COOKIES

SUBMITTED BY: MARIANNE ANDREACH
LONG-TIME JB ASHTIN CLIENT



WHAT’S THE STORY?

Now that the cold weather is here along with Covid, I will be baking a lot more. When these cookies are in the oven, they smell like happiness!



10 DOZEN



45 MINUTES



EASY



OVEN

INGREDIENTS

- **1 cup blanched, slivered almonds**
- **4 ounces bittersweet chocolate** (recommend bittersweet chocolate chips from Godiva or bittersweet baking chunks from Scharffen Berger)
- **1 cup dried tart cherries**
- **12 ounces semisweet chocolate chips** (1 regular size bag—recommend using Toll House mini chips)
- **2 cups rolled oats** (not instant)
- **2 cups all-purpose flour** (recommend King Arthur flour)
- **1 teaspoon baking powder**
- **1 teaspoon baking soda**
- **½ teaspoon salt**
- **2 sticks unsalted butter, softened**
- **1 cup packed dark brown sugar**
- **1 cup granulated sugar**
- **2 eggs** (take out of the refrigerator an hour beforehand)
- **1½ teaspoons vanilla extract**

PREPARATION

DRY INGREDIENTS

1. In a nonstick pan, toast the almonds over medium-low heat, stirring constantly for 5–10 minutes, until they begin to turn brown and emit a nutty aroma. Turn out onto a plate to cool
2. If you are using a bittersweet chocolate bar instead of bittersweet chips, chop the bar into small chunks (no larger than large chocolate chips)
3. In a large bowl, combine cooled almonds, cherries, bittersweet chocolate, semisweet chocolate, and oats. Set this bowl aside
4. Sift together flour, baking powder, baking soda, and salt into another bowl and set aside

WET INGREDIENTS

1. In a large mixing bowl, beat the butter until light and fluffy (about 5 minutes)
2. Add the 2 sugars to the butter until creamy
3. Add the eggs and the vanilla extract to the bowl and beat for about 1 minute until well-combined
4. Add the flour mixture and beat at low speed with a mixer for about a minute until well-combined
5. Add the almonds/chocolate/cherries/oats, and mix with a sturdy wooden spoon until everything is thoroughly incorporated
6. Cover the bowl with plastic wrap, and ensure that it is well-sealed. **Put into the refrigerator overnight (very important!)**
7. The next day, preheat your oven to 350 degrees
8. Using a nonstick cookie sheet, or baking mat (eg, Silpat sheets) on regular cookie sheets, scoop out heaping teaspoons of dough and place onto the sheet
9. Bake for about 12 minutes (remove from oven when cookies are slightly flattened and light brown)
10. Cool on cookie sheet for about 2 minutes. Transfer to racks to cool completely

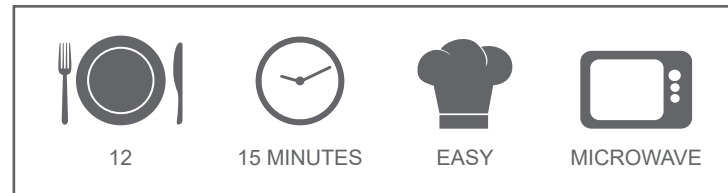
As an alternative, you can use more dough (a heaping tablespoon) for larger cookies. Extend the baking time to 14 minutes.

“MAKE A D-ÉCLAIR-ATION OF LOVE” CHOCOLATE ECLAIR

SUBMITTED BY: MEL APSEY

WHAT'S THE STORY?

My grandma has made this dessert as our birthday cakes and for Christmas every year since I can remember! After 26 years, my dad finally taught me the recipe early this year and it's been my go-to for every special occasion (in and out of quarantine)!



INGREDIENTS

- **Two 3-ounce boxes instant, French vanilla pudding**
(must be instant, and French!)
- **3 cups milk**
- **12-ounce container of dessert topping**
- **1 box graham crackers**
- **1 container milk chocolate frosting**

PREPARATION

1. In a large mixing bowl, mix milk and pudding powder according to instant pudding directions
2. Add dessert to pudding mixture and whip together
3. Take 9 x 13-inch cake dish and layer graham crackers in bottom (tightly)
4. Add a layer of pudding mixture
5. Additional layers as follows:
 - Graham crackers
 - Pudding mixture
 - Graham crackers
6. Remove foil top from Betty Crocker Milk Chocolate frosting, heat in microwave 40 seconds
7. Pour frosting over crackers (carefully, hot!)
8. Refrigerate for up to 5 days

WHAT'S THE STORY?

A seasonal twist on an old Italian favorite! Pizzelles remind me of my great grandmother.

These perfectly crisp, light cookies are usually made with anise or orange flavor, but switching those out with pumpkin makes them the perfect holiday addition!

“PUMP-CAN WE TALK IT OUT?” PUMPKIN PIZZELLE

SUBMITTED BY: ASHLEY MINEAR



12



15 MINUTES



EASY



IRON

INGREDIENTS

- **¼ cup butter** (melted & slightly cooled)
- **1 large egg**
- **¼ cup pumpkin puree**
- **½ cup granulated sugar**
- **1 teaspoon vanilla**
- **1 cup all-purpose flour**
- **1¼ teaspoons baking powder**
- **Dash of salt**
- **2 teaspoons pumpkin pie spice**

Note: Using my iron on medium took about 1 minute and 15 seconds, which is 15 seconds longer than all other Pizzelles I've made. They were crispy but slightly thicker than most.

PREPARATION

- 1.** Melt butter, set aside
- 2.** Whisk together egg, puree and sugar till blended
- 3.** Add slightly cooled butter, mix well
- 4.** Sift flour, salt, baking powder and pumpkin pie spice over egg mixture
- 5.** Combine until all incorporated
- 6.** Preheat pizzelle iron to medium
- 7.** Brush vegetable oil on plates
- 8.** Drop approximately 1–1½ tablespoon mixture in center
- 9.** Follow your makers guidelines
- 10.** Remove to wire racks to cool
- 11.** Store in foil or air-tight container



“SOMEBODY’S IN TRIFLE” STRAWBERRY TRIFLE

SUBMITTED BY: JEANNE NICKOLOFF



INGREDIENTS

- **1 cup cold whole milk**
- **1 cup sour cream**
- **1 package (3.4 ounces) instant vanilla pudding mix**
- **1 teaspoon grated orange zest**
- **2 cups heavy whipping cream, whipped**
- **8 cups cubed angel food cake**
- **4 cups sliced fresh strawberries**

PREPARATION

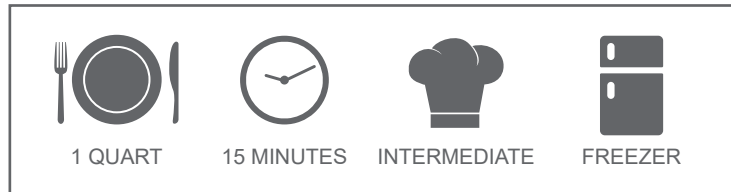
- 1.** In a large bowl, beat the milk, sour cream, pudding mix and orange zest on low speed until thickened. Fold in whipped cream
- 2.** Place half of the cake cubes in a 3 quart glass bowl. Arrange a third of the strawberries around sides of bowl and over cake; top with half of the pudding mixture. Repeat layers once. Top with remaining berries
- 3.** Refrigerate for 2 hours before serving

WHAT'S YOUR STORY?

When you're quarantining with your 2 very opinionated adult children, compromises aren't easy to come by! But this deliciously zesty dessert is always a winner in our household. It's light, it's easy, and most importantly, it's very difficult to bicker with a mouth full of trifle!

“I PE CAN’T HAVE THIS CONVERSATION AGAIN!” STUPID-DELICIOUS BUTTER PECAN ICE CREAM

SUBMITTED BY: JOAN CANNON
LONG-TIME JB ASHTIN CLIENT



INGREDIENTS

- **1 stick of butter**
- **1 cup of pecan halves**
- **½ teaspoon salt**
- **2 large eggs**
- **¾ cups sugar**
- **2 cups heavy or whipping cream**
- **1 cup milk**

PREPARATION

1. Melt butter in skillet over medium low heat
2. Add the pecans and salt and sauté, stirring constantly, until the pecans start to turn brown
3. Drain the butter into a small bowl, transfer the pecans to another bowl and let cool
4. Whisk the eggs in a mixing bowl until light and fluffy, 1–2 minutes
5. Whisk the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more
6. Pour in the cream and milk into the egg mixture and whisk to blend
7. Add the melted butter and blend
8. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions
9. After the ice cream stiffens, add the pecans, then continue freezing until the ice cream is ready (recommend freezing overnight)

WHAT'S THE STORY?

Picture this...week three of the COVID lockdown and nothing to do except EAT. So, as one does in this situation, my family and I made a different flavor of ice cream every day for a week straight. Of all the amazing flavors we made, this butter pecan recipe was by far the fan favorite. And please note, I do not even like butter pecan ice cream, so that tells you how stupid-delicious this recipe is.



As we wrap up a whirlwind of a year, it's important to remember that, at the end of the day, we are all humans. May we practice kindness, acceptance, and love always.

Have a safe, happy, and healthy holiday season!



JB ASHTIN