

A Taste Of Excellence



2010

Introduction

At MCCi it's important that we foster an environment that strikes a balance between professional work and play. In doing so, we participate and host events throughout the year that cater to our employees, our clients and our community.

A good number of these events involve food, from our Annual Chili Cook Off and Dip Off to our quarterly kick off breakfasts. We would like to share some of our recipes that we have collected this year to give you a little Taste Of Excellence!

Enjoy,

Your Friends -The Staff of MCCi

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Appetizers

Appetizers

Annie's Fruit Salsa

Heather Rosenberg

- 2- Kiwis, peeled and diced
- 2- Golden delicious apples - peeled, cored and diced
- 8- Ounces raspberries
- 1- Pound strawberries
- 2- Tablespoons white sugar
- 1- Tablespoon brown sugar
- 3- Tablespoons fruit preserves, any flavor
- 10 - (10 inch) flour tortillas
- Butter flavored cooking spray
- 2- Cups cinnamon sugar

In a large bowl, thoroughly mix kiwis, golden delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Preheat oven to 350 °F. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Appetizers

Bean & Corn Dip

Logan Di Liello

- ½- Cup sugar
- ¾- Cup apple cider vinegar
- ¾- Cup vegetable oil
- 3- (15-oz) Cans black beans, drained and rinsed
- 3- (15-oz) Can Shoe Peg corn, drained and rinsed
- 1- Bunch scallions, chopped
- 1- Bunch cilantro, chopped
- 1- (8-oz) block, feta cheese, crumbled

Whisk the sugar, vinegar and oil in a large bowl. Add the black beans, corn, scallions, cilantro and cheese and mix well. Chill until serving time. Serve with tortilla chips or corn chips.



Appetizers

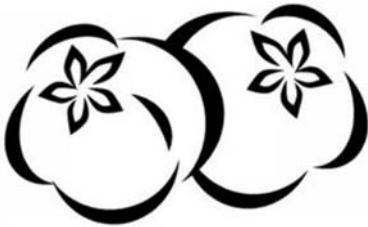
BLT Dip

Christie Davis

A family friend made this once at a birthday celebration. I was amazed at how good it was, for how simple it is!

- 1- Pound Bacon cooked and crumbled
- 1- 8 Ounces sour cream
- 1- Cup Mayo
- 2- Tomatoes, diced

Combine all ingredients and refrigerate several hours before serving with bread or veggie sticks.



Appetizers

Buffalo Chicken Dip

Christie Davis

8 oz. pkg. cream cheese, softened

½ - Cup blue cheese or ranch salad dressing

½ - Cup any flavor FRANK'S® REDHOT® Sauce

½ - Cup crumbled blue cheese, or shredded mozzarella or cheddar cheese

2 - Cans (12.5 oz. each) SWANSON® White Premium Chunk Chicken Breast in Water, drained

Heat oven to 350°F. Place cream cheese into deep baking dish. Stir until smooth. Mix in salad dressing, Frank's RedHot Sauce and cheese. Stir in chicken.

Bake 20 min. or until mixture is heated through; stir. Garnish as desired. Serve with crackers or vegetables.

Courtesy of www.franksredhot.com

Appetizers

Cheesecake Fruit Dip

This was the first place winner in the 2nd Annual MCCi Dip Off. Yumm-O!

1- small package Sugar Free/Fat Free Jell-o : Cheesecake flavor

¾- Cup skim milk

1- 8oz package of Lite Cool Whip

Mix the Jell-o and milk together until blended thoroughly

Add in the cool whip a little at a time. Refrigerate overnight



Appetizers

Crab stuffing or crab cakes

Christie Davis

- 1- Pound crab claw meat
- 2- Stacks of saltine crackers crumbled
- 1- Egg
- 1- Stick butter, melted
- ½- Grated cheese
- 1- Cup mayo
- 1/3- Cup ketchup
- ¼- Cup Worcestershire sauce
- Juice of on lemon
- 1- Bell pepper, diced
- 1- Small onion, diced

Sauté bell pepper and onion and set aside to cool. Mix remaining ingredients and then fold in pepper and onion. Use mixture as stuffing for fish, shrimp and steak or patty into cakes to make crab cakes.



Appetizers

Di' Wings

Logan Di Liello

There is something about the combo of Cavendars and Baby Rays that is heaven!!!

Sweet Baby Ray's (Original is best)
Cavenders Greek Seasoning
Chicken Wings

Preheat oven at 350°F. Place wings on baking sheet and sprinkle a heavy dose of Cavenders on both sides. Bake wings flipping once for 30 mins (or until 99% done). Pull wings from oven and lightly baste with Sweet Baby Rays. Grill on med/high grill to caramelize the sauce – (optionally basting again)

To add a bit of a kick: Mix in tobacco or TX Pete to the BBQ sauce for basting !!!

Appetizers

Easy Breezy Cream Cheezy

8 oz cream cheese

1- Jar of Harry and David Pepper Relish

Pour relish over cream cheese and serve with your favorite chip or cracker.



Appetizers

Easy Cheese Dip

Paige O'Neal

1- Jar Tostitos Queso Dip or Monterey Jack cheese
Whatever peppers you like
Hot sauce

Mix all together and serve warm with chips



Appetizers

Layered goat cheese dip

Christie Davis

- 1- Pound goat cheese, softened
- ¼- Cup unsalted butter, softened
- 8- Ounce jar basil pesto
- ½ - Cup slivered almonds, lightly toasted
- 4- Ounces jarred sun-dried tomato pesto
basil sprig

Spray 6 inch spring form pan with nonstick cooking spray. Cream goat cheese and butter with mixer at medium speed until very smooth. Layer one-third of the goat cheese mixture, half the basil pesto, half the almonds, and the tomato pesto in pan. Add half of the remaining goat cheese mixture, the remaining pesto and the remaining almonds. Top with the remaining goat cheese mixture. Cover pan with plastic wrap and refrigerate overnight. Remove pan sides and place torte on a plate. Let stand for 1 hour before serving with crackers. Garnish with basil sprig.



Appetizers

Man Dip

Will Pichard

- 2- (8 ounce) Packages cream cheese, softened
- 2- (14.5 ounce) Cans chili
- 1- (16 ounce) Package shredded Cheddar cheese

Preheat an oven to 375 degrees F (190 degrees C).

Spread the softened cream cheese evenly into a 9x13-inch baking dish. Pour the chili over the cream cheese and sprinkle with shredded cheddar cheese.

Bake in the preheated oven until hot and the cheddar cheese is bubbly, about 15 minutes.



Appetizers

Mexican Dip

Christie Davis

- 8- Ounces cream cheese
- 1- Package frozen chopped spinach, thawed and drained
- 1- Can Rotel Tomatoes
- 8- Ounces shredded Monterey Jack cheese
- 1- Medium onion, chopped
- 1- Small can black olives, chopped

Mix all ingredients together and heat until melted. Serve warm.



Appetizers

Restaurant Guacamole

James Bonneville

- 4- Avocados
- 2- Cloves of roasted garlic
- 1- Cup pico de gallo (tomato, onion, cilantro)
- 2- Dashes kosher salt
- 4- Tablespoons of green hot sauce
- 2- Tablespoons Worcestershire sauce
- Juice from 1 lime

Roughly mash avocados and mix with remaining ingredients. Serve with chips!

Appetizers

Sausage Balls

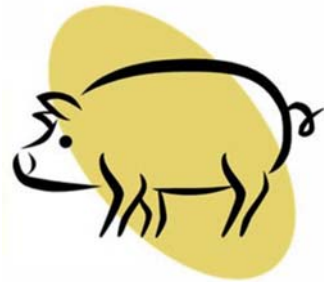
Will Pichard

- 3- Cups sharp cheddar cheese
- 2- Pounds ground sausage
- 3- Cups Bisquick mix

Mix Bisquick mix with water according to package directions. Combine all ingredients into one bowl

Mix completely. Roll into small spoon-size balls

Bake at 350°F degrees for approx 15-20 mins.



Appetizers

Spinach Dip

Alexis Blue

1- Bag of frozen spinach (or 2 boxes)

1- Cup of sour cream

1- Cup of mayo

1- Cup of cheese (mozzarella or a mixed blend work great)

¼- Cup of parmesan cheese

Garlic salt, pepper & cajun season such as Emeril's essence or Tony

Chachero's seasoning to taste

Cheese to sprinkle on top

Thaw spinach in microwave until not frozen anymore. Mix all ingredients and season to liking. Put into baking dish and sprinkle cheese on top. Bake at 350 for 15-20 minutes until brown. You can adjust ingredients as desired if you would like it creamier or cheesier. Serve with tortilla chips or Frito Scoops



Appetizers

Tomato Bacon Cups

Christie Davis

- 2- Tablespoon real bacon bits
- 1- Medium tomato, diced small
- ½- Small onion, diced small
- ¾- Cup Swiss cheese, shredded
- 1- Teaspoon basil, minced
- 1- 10 oz can flaky biscuits

Preheat oven to 375°F. Mix all ingredients except biscuits and set aside. Separate each biscuit into three thinner biscuits. Lay each biscuit over a mini muffin pan cup and using a tart shaper or shot glass dipped into flour, press into cup. Fill cups with bacon mixture. Bake 10-12 minutes until golden brown.



Dessert

Dessert

Blondies

Alexis Blue

- 2 - Cups flour
- 1 - Box light brown sugar
- 2 - Eggs
- 2 - Sticks of butter
- 1 - Cup of nuts (pecans or walnuts work great)

Mix ingredients and bake at 350°F for 45 minutes or until done. Usually done when they are not runny in the middle anymore.



Dessert

Cream Cheese Candy

Alexis Blue

- 6- Ounce cream cheese
- 1- Pound powdered sugar, sifted
- 1- Teaspoon vanilla
- 1- Cup chopped pecans or walnuts

Microwave cream cheese on 70% power for 1-1/2 minutes or until soft. Add remaining ingredients. Mix well. Drop by teaspoonful on wax paper. Chill and enjoy. Great recipe to have the kids help with.



Dessert

Easy Peanut Butter & Chocolate Éclair Dessert

Stacy Bednarz

1¾ - Cups cold milk

1- Package (4 serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling

¼ - Cup creamy peanut butter

1 - Tub (8oz) COOL WHIP, thawed

24 - Honey Graham Crackers

6 - Squares semi-sweet baking chocolate

3- Tablespoons butter

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Add peanut butter; mix well. Gently stir in Cool Whip. Layer 1/3 of the grahams and 1/2 of the pudding mixture in 13x9 inch dish, breaking grahams as necessary to fit. Repeat layers. Top with remaining grahams.

Microwave chocolate and butter on HIGH for 2 minutes, stirring after 1 minute. Stir until chocolate is completely melted and mixture is well blended. Spread over grahams.

Refrigerate at least 8 hours. Store leftovers in refrigerator.

Dessert

Italian Cream Cake

Russell Haddock

This is a staple for my annual birthday celebration that I always look forward too.

- 2- Cup sugar
- ½- Cup margarine
- ½- Cup Crisco
- 5- Eggs separated
- 1 - Teaspoon vanilla
- 2- Cup flour
- 1- Cup buttermilk
- 1- Teaspoon soda
- 1- Cup angel flake coconut
- ½- Cup chopped pecans

Grease three round cake pans and set oven on bake at 350°F. Beat egg whites and set aside. Cream margarine, crisco and sugar. Add egg yolks and mix. Add flour sifted with the soda alternating with the buttermilk. Add vanilla, coconut and nuts. Fold in the egg whites. Pour in three pans and bake at 350°F for 25 minutes. Cool on racks. Once cool frost in three layers with following icing.

- 8- Oz cream cheese
- ½ - Cup margarine
- 1 - Box powdered sugar
- 1 - Teaspoon vanilla
- 1- Cup coconut
- ½ - Cup chopped pecans

Soften cream cheese and margarine. Mix with powered sugar. Add vanilla, coconut and nuts.

Dessert

Lazy Maple Crescent Pull- Aparts

Alexis Blue

- ¼- Cup butter or margarine
- ¼- Cup packed brown sugar
- 2- Tablespoons maple-flavored syrup
- ¼- Cup chopped pecans or walnuts
- 1- Can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
- 1-Tablespoon granulated sugar
- ½ -Teaspoon ground cinnamon

Heat oven to 375°F. In ungreased 8- or 9-inch round cake pan, place butter, brown sugar and syrup. Place in oven 2 to 4 minutes or until butter melts. Mix well; sprinkle with pecans. If using crescent rolls: Remove dough from can in 2 rolled sections; do not unroll. Cut each section into 6 slices. If using dough sheet: Remove dough from can, and cut in half; do not unroll. Cut each section into 6 slices. In small bowl, mix granulated sugar and cinnamon; dip both sides of each slice in sugar mixture. Arrange slices over butter mixture in pan; sprinkle with any remaining sugar mixture. Bake 17 to 23 minutes or until golden brown. Cool 1 minute; turn upside down onto heatproof serving plate. Serve warm. - Courtesy of Pillsbury



Dessert

The Best Pecan Pie

Christie Davis

The only Pecan Pie I will eat is my Grandmother's recipe. It is by far the BEST Pecan Pie I have had.

3- Eggs

½- Cup sugar

1- Cup white Karo syrup

3- Tablespoons self-rising flour

1- Cup chopped pecans (they have to be chopped)

1- Tablespoon vanilla

Mix all together and pour into a 9" shallow pie shell. Bake at 300°F for 1 hour. You might have enough filling for two pies if you are lucky!

Main Dish

Main Dish

Bay Scallop Chowder with Sweet Cream and Leeks

Christie Davis

- ¾ - Pound white potatoes, peeled & diced
- 3 - Tablespoons butter
- 2 - Cups thinly sliced leeks (white & green portions)
- ½ - Cup white wine
- 1 - Bottle (8 ounces) clam broth
- 2 - Pints heavy cream or 3 cups cream and 1 cup milk
- 2 - Pounds bay scallops
- Salt and freshly ground pepper
- 2 - Tablespoons chopped fresh parsley
- 1 - Teaspoon paprika
- 8 - Sprigs dill

In a medium saucepan, cover potatoes with salted water and bring to a boil. Boil 3 minutes. Drain and set aside.

In a large saucepan, melt butter over medium-low heat. Add leeks and cook 3 minutes, until softened. Add wine and clam broth. Increase heat to medium-high; boil 10 minutes or until mixture is reduced by half. Add cream, reduce heat to low, and simmer 15 minutes, stirring occasionally.

Add potatoes and simmer 7 minutes. Add scallops and simmer 3 minutes (5 to 6 minutes for sea scallops), just until opaque (do not boil). Season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Garnish with parsley, paprika and a sprig of dill.

Courtesy of www.oprah.com

Main Dish

Brunswick Stew

Alexis Blue

- 3 - Cans Castleberry BBQ (1 beef/ 2 pork)
- 1- Can white chicken
- 1- 15 oz can shoe peg corn
- 1- Can Leseur peas
- 1- Onion diced and sautéed
- ½- Cup Kraft BBQ sauce (or other favorite)
- ½- Tablespoon sugar
- 1 - Tablespoon vinegar
- 2 - 15 oz cans new potatoes (cut up)
- 1 - 28 oz can chopped tomatoes

Drain everything except tomatoes and corn. Add ½- 1 cup of water. Heat and eat!

Main Dish

Chicken Tetrazzini

Donny Barstow

It is my favorite because #1, my mom cooked it for me regularly. And #2, because it is easy to make now that I have to make it myself. One word of caution – don't go trying to make it all healthy with fat free soup, cheese, etc. Only use the real stuff!

- 1- Whole fryer chicken
- 1- Large onion
- 1- Large green pepper
- 1- 8 oz package spaghetti
- 2- Cans cream of mushroom soup
- 1- Small jar diced pimento
- Cheddar cheese (2—4 ounces)

Boil, de-bone & chop chicken (retain the chicken stock) and set aside. Chop & Saute peppers and onions lightly in margarine. Boil one 8 oz package of spaghetti according to directions on box.

Combine in large bowl: Chicken, Onion, Green Pepper, Spaghetti Noodles, 2 Cans of Cream of Mushroom Soup, 1 Can (use an empty soup can) of chicken stock, 1 Small jar diced pimento, Salt & Pepper to taste. Turn into a casserole dish, spread grated cheddar cheese on top and bake in oven at 350°F degrees until bubbly. Serve with fresh baked bread & vegetable of your choice.

Main Dish

Chicken Wrapped in Pastry

Will Pichard

- 1- Rotisserie chicken
- 2- Packs of Shredded Mozzarella Cheese
- 2- Packages of Pepperidge Farm Puff Pastry Sheet (not shell- very important)
- 1- Cup Flour
- 1- Package of Bacon

Flour and roll out Puff Pastry Sheets. Hand pull a rotisserie chicken. Wrap Pulled Chicken and Shredded Mozzarella Cheese in Puff Pastry. Once Chicken and Mozzarella are wrapped in pastry. Next wrap the pastry with 2-3 pieces of bacon. Place on cookie sheet and bake at 400°F degrees until golden brown



Main Dish

Chili

Christie Davis

- 2- Pounds lean ground beef or venison
- 1- Medium onion chopped
- ½ to 1 - Bottle beer
- 1- Can tomato sauce
- 1 to 2- Cans diced tomatoes
- 1- Can kidney beans, drained
- 1- Can chili beans with sauce
- 2- Packages chili seasoning
- Salt, Pepper & Garlic Powder, to taste

Season meat with salt, pepper and garlic powder. Brown meat with onions and drain off excess fat. Add beer and cook down until liquid is reduced by half. Add remaining ingredients and cook until thick. Serve with crackers, cheese and sour cream.

Main Dish

Egg Casserole for Breakfast or Lunch

Will Pichard

- 6- Eggs
- 6- Slices of bread, cubed-butter before cutting
- 1- Cup grated sharp cheese
- 2- Cup milk
- 1- Teaspoon salt
- 1- Teaspoon dry mustard
- 1- Pound sausage links, browned & cut in pieces, bacon cooked & crumbled or diced, cooked ham

Mix all ingredients and pour in an oblong dish greased in butter. Refrigerate at least 12 hours so liquid soaks through the bread cubes. Bake for 45 minutes at 350°F degrees. Serves 6 to 8 people. Sliced or chopped scallions, green pepper, mushrooms or other vegetables can be added for an omelet effect.



Main Dish

Georgia Style Brunswick Stew

Christie Davis

It is worth the effort!!!!

- 1- 3-lb. chicken
- 1- Pound lean pork
- 1- Pound lean beef
- 3- Medium onions, chopped
- 5- Tablespoons Worcestershire sauce
- 1½- Bottles (14 oz.) catsup
- ½- Bottle (12 oz.) chili sauce
- 1- Tablespoon Tabasco sauce (or more if you like spicy foods)
- 2- Bay leaves
- Salt & Pepper to taste
- ½- Teaspoon dry mustard
- ½- Stick (1/8 pound) butter
- 3- Tablespoons vinegar
- 2- 16 oz. cans small lima beans
- 4- 16 oz. cans tomatoes
- 2- 16 oz. cans cream-style corn
- 3- Small potatoes, diced

Combine chicken, pork and beef in a large, heavy pot. Season with salt and pepper. Add onions and cover with water. Cook slowly for several hours until meat falls from the bone. Remove from heat and allow to cool. Tear meat into shreds and return to stock in pot. Add canned tomatoes, Worcestershire sauce, catsup, Tabasco sauce, bay leaves, chili sauce, dry mustard and butter. Cook 1 hour, stirring occasionally to prevent sticking. Add vinegar, lima beans or butter beans, corn, and potatoes. Cook slowly until thick. Serve in bowls.

Main Dish

Honey Mustard Turkey Loaf

Stacy Bednarz

- 1½ - Pounds ground turkey
- 1- Cup bread crumbs
- ½- Cup milk
- ¼- Cup chopped onion
- 1- Egg, beaten
- 2- Teaspoon chicken flavor instant bouillon
- 2 ½ - Teaspoons prepared mustard
- 1- Teaspoon poultry seasoning
- 2- Tablespoon honey
- 1- Tablespoon brown sugar

Preheat oven to 350°F degrees. Combine turkey, crumbs, milk, onion, egg, bouillon, poultry seasoning, and only 1 teaspoon of the mustard; mix well. Use loaf pan or shape into loaf and use shallow baking dish. Bake 40 minutes. Combine honey, brown sugar, and the remaining 1 ½ teaspoons of the mustard. Spoon over loaf; bake 10 minutes longer or until no longer pink. Refrigerate leftovers. Makes 4 - 6 servings



Main Dish

Tater Tot Casserole

Logan Di Liello

- 1- Pound ground beef (or Turkey or Venison)
- 1- Can cream of mushroom soup (don't buy the cheap stuff)
- ½- Can milk
- 1- Bag of Ore-Ida hashbrown CROWNS (I know it's called Tot casserole, tots work but the crowns work better)
- 2- Cups favorite shredded cheese

Brown the meat (season to taste) and mix with soup and milk. Spread mixture on bottom of glass pan. Sprinkle light layer of cheese over mixture. Evenly cover mixture with crowns/tots. Bake on 350°F for 25 minutes (until tots are brown and crispy). Add as much cheese as you can handle to the top and Bake until melted.



Main Dish

Tuna Casserole

Heather Rosenberg

This is a recipe my Synagogue makes every fourth Sunday for the homeless shelter in town. All of the women in the sisterhood make pans and pans of this stuff and it always smells so yummy. We also put together salads and fruits and other things to help supplement what other congregations are also bringing in. This is one of the things I like most about working in a kitchen with other women – is trying things I wouldn't have ever tried on my own.

24- Ounces wide egg noodles – cooked
½- Pound chopped onion
½- Pound chopped celery
2- Diced green peppers (optional)
1- Quart milk
6- 8-oz cans of tuna
2-3 cans of vegetables (or frozen, fresh-cooked)
3- Cups shredded cheddar cheese
Salt & pepper to taste

Sauté onion, celery, and peppers in oil. Add 4 – 5 Tablespoons of flour to the sautéed vegetables and stir until blended. Cook 5 minutes over medium-low heat, stirring. Add in 1 quart milk gradually, stirring constantly with wire whisk. Cook until thickened. Add: cooked noodles, tuna, vegetables, cheese and salt & pepper to taste.

Pour into lightly greased large disposable aluminum pan. Bake at 350°F until heated through (30 – 40 minutes). Top with tomato slices and put back into oven for 5 minutes or so. If casserole begins to brown before it's heated through, cover with heavy-duty foil.

Main Dish

Winner's Chili

Alexis Blue

This was the winning Chili from the 2nd Annual MCCi Chili Cook off. Alexis wowed the crowd with this one.

2- Packs taco seasoning
2- Packs Ranch seasoning
2- Pounds hamburger meat
1- Small can tomato paste
1- Can crushed tomatoes
1- Pack hot chili mix
1- Can chili beans or kidney beans
Pepper
Water

Brown the meat. Add taco seasoning and Ranch seasoning. Add tomato paste, tomatoes, hot chili mix and beans. Add a little water and pepper. Let simmer on stove. You can adjust the seasoning as preferred. I like the reduced sodium chili mixes too its not too salty. You can add cayenne or more chili mix depending on how hot you would like it.



Other

Other

Beef Jerky Marinade

Christie Davis

- ½ - Cup soy sauce
- 1 - Clove garlic, mashed
- 2 - Tablespoon brown sugar
- 2 - Tablespoon ketchup
- ½ - Cup Worcestershire Sauce
- 1 - Teaspoon Montreal Steak Seasoning
- ½ - Teaspoon black pepper

Mix all ingredients well and marinade with sliced beef for 24 hours before dehydrating.



Other

Coffee Frape

Christie Davis

- 2- Cups milk
- ½- Cup Sugar
- 10- Cups Water
- 2- Teaspoons Vanilla
- 10- Teaspoons Instant Coffee Granules
- 1- Quart Vanilla Ice Cream

Bring water to a boil, remove from heat and add instant coffee and sugar. Let cool and add vanilla and milk. Refrigerate overnight. Before servicing add Vanilla Ice Cream.



Other

Orange-Almond Punch

Alexis Blue

- 2- Large cans frozen orange juice
- 2- 46 oz cans pineapple juice
- 2- Cups of sugar
- 2- 3 fl. Ounce bottles almond extract

Make orange juice according to directions. Mix all ingredients together and place in refrigerator until ready to serve. Place in punch bowl with ice ring. You can cut the recipe in half and put in pitcher to serve as a breakfast juice as well.



Other

Success

A Pinch of Politeness

A Touch of Trustworthiness

A Cup of Caring and Cooperation

A Filling of Fairness

A Heap of Hard Work

A Dash of Diligence

A Realm of Respect and Responsibility



Sides

Sides

Cold Gingered Asparagus

Christie Davis

A previous co-worker, Jerry Harrell, used to bring these for each of our holiday events. They were always a hit.

- ¾- Cup unseasoned rice vinegar or cider vinegar
- 1 ½- Tablespoons minced fresh ginger
- 2- Tablespoons sugar or honey
- 1- Pound fresh asparagus, tough ends trimmed
- 1- Medium clove garlic, minced
- 2- Tablespoons Chinese sesame oil
- 3- Tablespoons canola or peanut oil
- ½- Teaspoon salt
- 1- Teaspoon soy sauce

Combine vinegar and ginger in a small saucepan and bring to a boil. Cook uncovered over medium heat for 10 to 15 minutes, or until the vinegar is reduced by about half. Remove from heat and stir in sugar or honey. Set aside. Steam the asparagus until just tender. Refresh under cold running water immediately and drain well, then dry thoroughly with paper towels. Combine the garlic, oils, salt, and soy sauce in a small bowl. Arrange the asparagus on a platter, and drizzle this mixture all over it. Cover tightly and refrigerate. Shortly before serving, spoon the vinegar mixture over the asparagus, distributing it as evenly as possible. (Definitely include all those little bits of ginger!) Serve chilled or cool.

Sides

Creamed Corn

Heather Rosenberg

8 or 9 ears of corn, husks and silk removed
2- Tablespoon butter
1- Teaspoon sugar
½ - Cup heavy cream
Coarse salt and freshly ground pepper

First you have to take the kernels off of the corn cob – we like the white sweet corn the best. Stand the corn cob vertically over a large pan and using a sharp knife, remove the kernels from the cob by cutting downwards. Then use the edge of a spoon or the tines of a fork to scrape the sides of the corn cob to “milk” the cob of the sweet juices. Start melting half of the butter in a saucepan while you’re doing this part.

Add the corn to the butter and then add 2/3 of a cup of water and the remaining half of the butter. Bring to a simmer, reduce heat and cover. Cook for 10-15 minutes until the corn is tender, then add the sugar and cream to the corn. Cook, uncovered, for 5-6 minutes or until heated through, stirring occasionally. Add salt and pepper to taste.



Sides

Grown Up Mac & Cheese

Logan Di Liello

- 2-Breast of rotisserie chicken, cubed (or cooked ground beef)
- 3- Cups uncooked penne pasta
- ½- Cup margarine
- ½- Cup all-purpose flour
- 2- Cups milk
- 1- Pound shredded cheddar cheese
- 1- Can (10 oz.) RO*TEL tomatoes
- ½- Cup sour cream

Preheat oven to 375 °F. Cook pasta as directed on package; drain and set aside. Melt margarine over low heat. Stir in flour; cook 1 minute, stirring constantly until mixture is smooth and bubbly. Stir in milk; heat to a boil; stirring constantly. Reduce heat and simmer until thickened, about 1 minute. Add cheese and RO*TEL. Stir until cheese is melted, then remove from heat and add sour cream. Stir pasta and chicken into cheese sauce. Transfer to an ungreased 9 x 12-inch baking dish. Bake uncovered 30 minutes or until heated through.

Sides

Israeli Couscous Salad

Christie Davis

- 1- Cup Israeli couscous
- 2-Cups vegetable or chicken broth
- 4- Tablespoons olive oil, divided
- 2- Cups dried cranberries
- 1-Cup pine nuts
- ½- Cup spring onions, white parts only, finely chopped
- ½- Medium sized red onion, finely chopped.
- 1- Ounce cilantro, chopped
- 1- Teaspoon lemon zest
- 1- Shallot, minced
- ½ - Lemon
- Salt to taste

In a heavy bottomed saucepan, heat 1 T olive oil over medium high heat. Add the couscous and stir about 1 minute, until the couscous is lightly browned. Stir in 2 cups of broth. Cover with a lid and reduce heat to low. Simmer for about 15 minutes, or until the couscous has absorbed most of the liquid and is al dente. Drain in a colander but do not rinse. Once cooled, stir in the remaining 3 T olive oil to coat and separate the grains. In a serving dish, combine the couscous with dried cranberries, pine nuts, spring onions, red onion, cilantro, lemon zest and shallots. Spritz with lemon juice and adjust seasoning with the sea salt to taste. Note: This can be a very seasonal dish; simply dice additional fresh vegetables and toss in.

Sides

Potato-Spinach Swirl Casserole

Stacy Bednarz

- 1- Cup hot water
- 1- Can (18 oz) creamy mushroom soup
- 2- Tablespoon margarine or butter
- ½- Package instant creamy butter mashed potatoes (1 pouch potatoes and seasoning)
- ½- Cup sour cream
- 1- Box (9 oz) frozen spinach, very well drained
- 1 1/3- Cups cheddar or original french fried onions

Heat oven to 350 degrees. Heat hot water, ½ cup of the soup and the margarine to rapid boil in 2-quart pan. Remove from heat and stir in 1 pouch potatoes and seasoning and sour cream just until moistened. Let stand 1 minute or until liquid is absorbed. Whip with fork until smooth.

Stir together spinach, remaining soup, and ½ of the onions. Alternately spoon heaping tbsps potato mixture and spinach mixture into ungreased 1 ½ quart casserole. Run table knife through spinach and potatoes to swirl slightly.

Bake uncovered 20 to 25 minutes or until hot and bubbly. Top with remaining onions. Bake about 5 minutes longer or until onions are golden brown.

Sides

Rose's Twice Baked Potatoes

Alexis Blue

My family owned a restaurant in Lake Park, GA and this is my Nana's recipe. The restaurant was the most popular in the county for this recipe served with steak and Italian salad.

(Yields 10 to 12 potatoes)

- 3- Teaspoons garlic powder
- 2- Teaspoons salt
- 40- Ounces sour cream
- 4- Tablespoons vegetable oil
- 13- Idaho potatoes
- 1- Bunch spring onions (equal to 1 c.)
- 4- Teaspoon pepper

Boil potatoes in their skin until almost done. Take out of water and set aside until they are cool enough to handle. Then peel, quarter and slice into ¼ slices. Chop up spring onions (approximately 1 cup). Add sour cream and vegetable oil and stir until completely mixed. Then add pepper, garlic and salt (you may want to reduce pepper and garlic by 1 teaspoon each if children are eating these). Mix all ingredients together thoroughly. Place approximately 1 cup mixture in a 10 x 10 inch piece of foil. Lap one side of foil over mixture and then lap the other side of foil over that. Turn each side edge over twice so entire mixture is sealed in foil. Place on cookie sheet and put in preheated 350° oven for 20 to 25 minutes. Great with steak and salad!

*Thank you for
cooking up success
with us!!*



PO Box 2235
Tallahassee, FL 32316
www.mccinnovations.com
800.342.2633