

*Cooking for*



CASA

**2025 Cookbook**



*Saturday, January 18, 2025*

# Master of Ceremonies:

*Mr. Brandon Bullard*

**5:00**

Doors Open

**5:30**

Program Begins

**6:00**

Serving Begins

**7:30**

Silent Auction Closes

Live Auction Begins

**8:00**

Chef & Silent Auction Winners Announced

## **ABOUT CASA**

The mission of CASA of Jefferson County is to draw from community resources to provide well trained volunteers who will advocate in our court system for a child who has been abused and neglected, provide needed information to the court and serve these children's best interest quickly and efficiently.

### **What is CASA?**

"CASA" is an acronym for "Court Appointed Special Advocates". CASA volunteers are appointed by judges to watch over and advocate for abused and neglected children, to make sure they don't get lost in the overburdened legal and social system or languish in inappropriate group or foster homes. Volunteers stay with each case until it is closed and the child is placed in a safe, permanent home. For many abused children, their CASA volunteer will be the one constant adult presence in their lives.

Independent research has demonstrated that children with a CASA volunteer are substantially less likely to spend time in long-term foster care and less likely to reenter care. Children with a CASA advocate report having higher levels of hope for their futures.

### **What is a CASA Volunteer?**

A Court Appointed Special Advocate (CASA) volunteer is a trained citizen (age 21 or over) who is appointed by a judge to represent the best interest of a child in court. Children helped

by CASA volunteers include those for whom home placement is being determined in juvenile court. Most of the children are victims of abuse or neglect. A CASA volunteer provides a judge with a carefully researched background of the child to help the court make a sound decision about the children's future. Each home placement case is as unique as the child involved. The CASA volunteer helps determine if it is in a child's best interest to return home to his or her parents or guardians, stay in foster care, or be freed for permanent adoption. The CASA volunteer follows through on the case until it is permanently resolved.

### **HOW TO HELP:**

If you would like to do even more to help CASA of Jefferson County, please contact us. We need volunteers to serve as advocates for children, to do general volunteer work, and make cash and in-kind donations. We would love to come and speak to your church or civic group.

**CASA of Jefferson County**  
**612 N. 12<sup>th</sup> St.**  
**Mt. Vernon, IL 62864**  
**Phone: 618-204-5453**  
**[www.jeffcocasa.org](http://www.jeffcocasa.org)**

Cooking for CASA, is a unique fund-raising event benefiting CASA of Jefferson County. Formerly, the event only included male chefs, but after many requests, in 2025 we opened the event to women and teams. Money will be used to train and support advocates for children who are in the juvenile court system because of abuse or neglect.

Thank you to our sponsors, chefs, guests, and other supporters for making our 13<sup>th</sup> annual Cooking for CASA a success.

**We especially want to recognize these sponsors whose generosity and support made this even possible.**

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It's easy to support causes that make the town you love even stronger. As a local agent, and friend, I'm proud to support CASA of Jefferson County .

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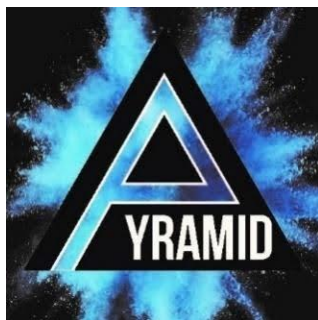
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*A very Special  
Thank you*

To the following:



# *To Our Advocates*

Your dedication and commitment to children gives them the voice they need at the time they need it most. We cannot thank you enough for what you do!

Alexis  
Amanda  
Angie  
Brenda  
Courtney  
Dana  
Marietta  
David  
Diana  
Donna  
Dee  
Fianna  
Jackie  
Jamie  
Jane

Jenny  
Judy  
Lauren  
Libbey  
Linda  
Madison  
Mike  
Paul  
Pharrah  
Phyllis  
Rob  
Roberta  
Tammy  
Valerie  
Whitney

## *The Advocate*

I promise to watch  
Each day and each night  
I know it's the key  
To reporting what's right

I'll observe close up  
I'll observe far away  
It really does matter  
Every single day

I'll report the good  
I'll report the bad  
I shall have no fear  
Even when it is sad

To report to the court  
The child's best interest  
And remember my duty  
Objective facts are simplest

So I took this oath  
The court to assist  
And I know in my heart  
The court won't dismiss it

For God is watching  
And He has a plan  
This is His work  
These lives are in your hands

*Written by: Jo Beth Weber*

# *To our Board of Directors*

Leslie Baum - President  
Cindy Draege – Vice President  
Desireé Stumpf – Secretary  
Monica Akes – Treasurer  
Jeff Bullard  
Reverend Ron Lash  
Chris Bernard  
Cyndy Mitchell  
Ross Rubenacker  
Judi Heitmeyer  
Andrea Baker

## *The Cooking For CASA Committee*

Whitney Hodge, Leslie Baum, Ross Rubenacker, Judi Heitmeyer, Cyndy Mitchell, Chris Bernard, Andrea Baker and Staci Mendenall

*All the Chefs and Volunteers, without whom this night  
would not have been possible.*

## MEET OUR CHEFS

### **Lindsay Adams Greewalt (Easy Strawberry Trifle with Pound Cake)**

This is Lindsey Adams Greenwalt's first year participating in the Cooking for CASA event. Lindsey graduated from Webber Township High School in 1998. She attended Rend Lake College for two years, and then went on to SIU-Carbondale, where she received a Masters of Social Work in 2003. She has worked in many different settings as a Social Worker, including community organizations, school systems, and foster care agencies. She opened Cornerstone Family Counseling in 2012 and is a Certified Trauma Therapist. She has the best work family and feels honored to work with the people she serves. Her clients currently range from age 9 to 79. Lindsey is married to the easy-going, laid-back, Dean Greenwalt and is the mama of two amazing daughters, Baylee and Chloe – age 17 (Eek!)

### **Andrea Baker (Easy Strawberry Trifle with Pound Cake)**

Andrea began her real estate career in March 2021 with King City Property Brokers and became the new broker owner in July 2023.

Andrea has been in the healthcare profession for 20+ years in an administrative role. She also has a background in human resources which led her to pursue a career in real estate.

Andrea is a lifelong resident of Mt. Vernon and is very dedicated to being involved in the community.

Andrea is on the Jefferson County Development Corporation (JCDC) board, board member for CASA and Jefferson County CEO Mentor.

Andrea enjoys spending time with her family and friends, traveling and watching basketball games.

Fun fact: Andrea played 4 years of basketball at the collegiate level. She was inducted into the Webber Township High School Hall of Fame in 2022 for both basketball and softball. She then went on to play 2 years at Rend Lake College. Her 1996-97 team was inducted to the RLC Hall of Fame in 2023. She finished her career at University of Central Missouri in Warrensburg, MO.

### **Travis Allen (Travis' Cinnamon Rolls)**

My name is Travis Allen, and I grew up in Jefferson County. I was fortunate enough to marry my high school sweetheart Angel Allen and we are blessed with a 14-year-old son named Jake. I have spent the majority of my career in law enforcement. I had the honor of serving Jefferson County as their Sheriff from 2014-2018. I received my Juris Doctor from the Southern Illinois University School of Law in May of 2023. I am currently working as a police officer for the city of Christopher.

### **Jennifer Bass (Auntie Jenn's Chili)**

Jennifer Bass is participating in Cooking for CASA for the first time this year. Dr. Bass grew up near Elizabethtown, IL and graduated from Hardin County High School. After completing her undergraduate degree at Southeast Missouri State University and her Doctor of Optometry degree at Indiana University she came to work at ProVision Eyecare in Mt. Vernon. She has been a practicing optometrist for almost 23 years and a local business owner for 19 years. She and her

husband, Jimmy, have been married for twenty years and are very active in their church. They are very proud Auntie and Uncle to seven nieces and one grand niece.

### **Brian Baum (Hotdog Burnt Ends)**

My wife and I have lived in the area our whole life and have raised 2 awesome girls. I am a 33-year employee of Continental Tire and when I'm not working you can find me camping, fishing on the lake or hunting whatever is in season. We volunteer to help CASA and the Sportsman's Club whenever there is a need. This is my third year cooking in this event.

### **Jeff Bullard (Bacon Wrapped Smokies)**

This is Sheriff Jeff Bullard's 7th year participating in Men Cooking for CASA. Jeff is a 1987 Webber Township High School graduate, before earning his bachelor's degree in criminal justice in 1991 from Southeast Missouri State University, and then his master's degree in criminal justice administration in 2017 from Missouri Baptist University. Jeff started his career in 1991 with the Jefferson County Sheriff's Office and went to the Mt. Vernon Police Department in 1997. He retired as the PDs Detective Captain and Assistant Team Commander for their High-Risk Team when he won the election for Jefferson County Sheriff in November of 2018. He is currently serving his second term as Sheriff. He is married to his wife Jeannie and has 4 sons, Zack (31) & his wife Hyeri, Jeffrey Jr. (23), Dawson (23), and Will (21). Jeff is in his 7th year as a member of the CASA Board of Directors.

### **Donna Burlison (Mema's Cowboy Baked Beans)**

This is Donna Kay Burlison's 1st year participating in Cooking for CASA. Donna was born in McLeansboro, but moved to Mt. Vernon in sixth grade and later graduated from MVTHS in 1968. She spent 20 years at Vanex/PPG in the area of customer service. She is now semi-retired, working part time at Kingdom Seasonings on 9th and Broadway. She has been married to Jan Burlison, Sr. for twenty years, and together they have four children, Jan Burlison, Sr., Darla Kay Oliver, Eric Oliver and Whitney (Oliver) Hodge. She is Treasurer on the Jefferson County Toys for Kids Board and is a member of the local YMCA. She attends Waltonville Community Church. She loves to cook and bake and is a self-proclaimed "Health Nut".

### **Jan Burlison Sr. (Gpa's Down Home BBQ Bologna)**

This is Jan Burlison Sr's 1st year participating in Cooking for CASA. Jan was born in Burlison TN. As a young boy, he moved with his family to Chicago, where he quickly became a Cubs fan. He was of course thrilled after years of following them faithfully when they finally won it all! He spent 20+ years at Continental Tire before retiring in 2006. He has been married to Donna Kay Burlison for 20 years, and together they have four children, Jan Burlison, Jr., Darla Kay Oliver, Eric Oliver and Whitney (Oliver) Hodge. Jan loves to drive and currently is a driver for an Amish family locally. Jan is a member of the local YMCA. He attends Waltonville Community Church. Hailing from Tennessee, he loves BBQ, hence the BBQ Bologna he has created and perfected for your enjoyment.

### **Kari Docherty (Kari's Lemon Cupcakes)**

Kari, a lifelong resident of Mt. Vernon, Illinois, is deeply committed to supporting her community. She and her partner, Todd, share a blended family of five children and three grandchildren.

Professionally, Kari serves as the Professional Development Coordinator at Spero Family Services, using her 14 years of experience as a school teacher and her tenure with the Regional Office of Education as a truancy officer and GED examiner. Her career has been dedicated to supporting children who have experienced trauma and educating the community on their needs.

Kari is also passionate about CASA, inspired by Todd's impactful work as an advocate for the children they serve. Her dedication to community extends to her role on the Executive Board of the Jefferson County Chamber of Commerce, where she will serve as President for the 2025-26 term.

### **Kirk & Kourtnie Dunbar (Sausage Jalapeno Poppers)**

Husband and wife team, Kirk and Kourtnie Dunbar are representing Community First Bank of the Heartland. They were both born and raised right here in Jefferson County. This will be Kirk's 3rd year participating in Cooking for Casa. Kourtnie is excited as this is her first opportunity to participate in the event. Kirk and Kourtnie call themselves the K family as they enjoy their free time spent with their 5 children; Kynlie, Karter, Kollin, Kolsyn, and Kayslie.

### **Austin Garbe (Italian Beef Sliders)**

This is Austin Garbe's first year participating in Cooking for CASA. Austin graduated from Carterville High School in 2020



before playing basketball for two years at John A. Logan College. He earned his Bachelor's degree in Communications from Southern Illinois University in 2024. Austin now serves as the Marketing Coordinator for Legence Bank. He is married to his wife, Carina, and the couple resides in Carterville, Illinois.

### **Justin Johnson (Swamp Soup)**

Justin Johnson is married to Beth and has two great kids Kayleigh and Noah. Justin likes outdoor activities and travel.

### **Luke & Jeana Johnson (Meatballs)**

Luke and Jeana are new to "Cooking for CASA". Luke and Jeana are from Flora, Illinois where Luke worked for Clay Electric Cooperative for 22 years before relocating to Mt. Vernon to continue work with Tri-County Electric Cooperative as General Manager in 2022. Jeana was employed with Unit 35 School district in Flora as a school nurse and now is a full-time homemaker. Luke and Jeana have six children, ages 22, 21, 18, 3, 2, and 4 months old.

### **Nathan Kabat (Black Forest Delight)**

Nathan Kabat is excited to join Cooking for CASA for the first time this year. A 2013 graduate of Waltonville High School, Nathan pursued his passion for innovation by earning a degree in Electrical Engineering from the University of Evansville. Since graduating in 2017, he has been a valued team member at Continental Tire, where he now serves as the Head of Digital Services. In his free time, he enjoys playing the violin, traveling, and spending time with family and friends.

### **Matthias Kretschmer (Black Forest Delight)**

Matthias is cooking for the 4th year for CASA. He is originally from Hannover, Germany. He moved to Mt. Vernon in 2015 working for Continental Tire and joined Jefferson Fire Protection District shortly after that as a volunteer Firefighter. Currently he is working as the Head of Truck Tire Engineering and Maintenance at Continental Tire. Being far away from home and wanting to share the taste of Germany with his wife Ashley and friends he started cooking German food with the motto everybody can cook - sometimes it tasted like home and sometimes not.

Nowadays his taste has expanded to BBQ, deep frying and tacos (next to pizza and pasta), but grilling a fresh caught fish is still the best.

### **Mike Klein (Cajun Turkey Breast)**

This is Mike Klein, accompanied by his sons Jackson (age 9) and Quentin (age 7). Mike was born and raised in Mt. Vernon, attending Summersville Grade School and graduating from Mt. Vernon Township High School in 2002. He attended the University of Illinois, graduating with a degree in Consumer Economics and Finance in 2006. After graduation, he moved to St. Louis, MO, followed by St. Charles, MO where he met the love of his life Kristina. Mike and Kristina have two boys, Jackson and Quentin. They are members of the St. Mary's Parrish. Mike is also proud to be part of the Summersville School Board. He is one of the owners of Mt. Vernon TV & Appliance with locations in Mt. Vernon and Mattoon. He enjoys coaching his son's sports with the YMCA and Summersville, family time and travel with Kristina and the boys.

### **Carl Lange (Garlic and Herb Pork Loin)**

Carl is excited to compete in his second Men Cooking for CASA event, bringing his humor and passion for giving back to the community. A graduate of Scott City High School in Missouri, he jokes that growing up in the Missouri taught him 2 things: how to catch a crawdad and the word “backerds” has many definitions. Carl earned a Bachelor of Science from Southern Illinois University in 2007 and has lived in Carterville for over 14 years, currently working as a commercial sales rep for Security Alarm. He stays busy with his 15-year-old son, Haiden, whose baseball schedule feels like a full-time job, and enjoys spending time with his older son Gavin, daughter-in-law Samantha, and grandsons Asher and Brady. Carl’s secret weapon for the competition? Cooking so well that no one notices he probably used a smoke detector as a timer.

### **Aaron Lorence & Shannon Cooney (Popetta)**

### **Eric Lyday (Smoked Queso Dip & Homemade Tortilla Chips)**

Eric is the Creative Arts Pastor at Central Christian Church. Has a beautiful wife named Adrienne and two kids, Blakely and Beau. He is a two time Golden Skillet winner in the soup and dessert categories and is looking to add a 3rd tonight with his best pal Ross.

### **Emma Martin (Triple Chocolate, Vanilla & Strawberry Cake Pops)**

Emma Martin is a dynamic and dedicated individual who recently graduated from Mount Vernon High School in 2023.

Currently, she is a student at Rend Lake Community College, where she is pursuing an Associate of Arts degree alongside a business certificate. Emma's passion for animals is evident in her role at Jagger's Doggie Daycare, where she assists with various responsibilities such as boarding, daycare, register management, and bathing/grooming services. An avid dog lover, Emma spends her days caring for furry friends and ensuring they receive the best possible experience while away from home. Her commitment to nurturing animals reflects her compassionate nature and strong work ethic. Beyond her professional endeavors, Emma is also an adventure seeker, always on the lookout for new experiences that challenge her and broaden her horizons. With her blend of academic ambition and love for animals, Emma is poised to make a positive impact in both her studies and her community.

### **Eugene Martin (Gladiator Bacon)**

This is Eugene's second year participating in Men Cooking for CASA. Eugene graduated from MVTHS in 1988 and Rend Lake College in 1993. He started working at Continental Tire in 1994 and has been there for 30 years, including several positions, starting as a Mechanic to Maintenance Systems Coordinator. Eugene has been married to Carol Martin for 19 years in February and has a daughter, Makayla, stepdaughter, Maranda, stepson, Tadd, and most importantly, 7 grandchildren. Eugene's favorite hobby is fishing, anywhere and anytime. His logo is "Eat, Sleep and Fish."

### **Paul Saylor (Gladiator Bacon)**

Hi my name is Paul Saylor. I am participating in Men Cooking for CASA for the second time! I am Passionate about cars and

travel! Continental Tire employee since 2011, with diverse roles over the years. Currently part of the Maintenance Systems Department. Happily married to my amazing wife Thea Saylor since 2020!

### **Melinda Potter & Hope Carbonaro (Falafel-Spiced Cucumber Bites)**

Melinda Potter is the Executive Chef at Double Overtime Grill located in the Doubletree hotel. She has been a chef for 20 years and is skilled with her creativity and precision in creating amazing dishes. Melinda grew up in McLeansboro IL and has been a long time resident in Mt Vernon.

Hope Carbonaro has been practicing social work for 35 years and is currently the Chief Program Officer at Caritas Family Solutions. Her culinary skills are limited, outside of cooking for her husband, Mike “Carbo” Carbonaro, which is no small feat! Hope grew up in nearby Altamont IL and has been residing in Mt Vernon for over 30 years.

Now, this friendship has blossomed into the dynamic duo united for the great cause of cooking for CASA!

### **Ross Rubenacker (Smoked Salsa & Homemade Tortilla Chips)**

This is Ross Rubenacker’s 10 th year participating in Men Cooking for CASA. Ross graduated from MVTHS in 2008 before playing a year of golf at Rend Lake College and ultimately graduating from the University of Alabama (ROLL TIDE!) with a degree in Operations Management. After a brief stint in Houston, TX, Ross found an opportunity to bring him back home to Mt. Vernon, IL. He now works for Affordable Gas and Electric as their Sr. Director of Solar Development. He is

married to the love of his life, Juli, and now has 2 kids, Nolan (5) and Rya (3). Ross is in his 10th year as a member of the CASA Board of Directors.

### **Susan Saatkamp (St. Louis Goopy Butter Cake)**

This is Susan Saatkamp's first year participating in the Cooking for CASA event. Susan works in the Human Resources department at Peoples National Bank in Mt. Vernon and has lived in Marion County for the last 30 years, give or take a few years. She's married to her husband, Troy, for the last 36 years and has two wonderful sons and a daughter-in-law. Susan, and her son, Stephen, have also been involved in the local Special Olympics Illinois events for many years.

### **Joe Schmidt (Jambalaya)**

Joes was born and raised in Mt. Vernon. He graduated MVTHS in 2018, graduated Ole Miss in 2022. He is a golf amateur and Sales Consultant at Schmidt Chevrolet Buick GMC.

### **Dave Severin (Dave's Cheese Ball)**

State Rep. Dave and Penny Severin reside in Benton. Dave and Penny have been married for 47 years. They have one married son and two grandsons. Dave is the current owner of All-Stars-n-Stitches in Benton and Graphics Galore in Marion specializing in trophy making, embroidery, laser engraving, and graphic arts. Dave started his first business in his garage, built a successful enterprise, and has employed many hard-working Southern Illinoisans throughout his 30 years as a small business owner/operator. Prior to taking office as State

Representative, Dave served as the president of the Benton School Board for 20 years. As a member of the Illinois House of Representatives, Dave has sponsored legislation that would lower taxes, decrease regulation on businesses and individuals, and strengthen ethics laws to rid Illinois government of corruption.

### **Nat Shook (Dolly Parton Dixie Stampede Soup)**

Natalie Shook is married to Mt. Vernon Professional Fire Department Captain Aaron Shook and is the proud mother of Cole and Daniel Wellen of Hamilton County, along with three grandsons: Preston, Tucker and Oakley. In addition to working as the Executive Director of the United Way of South Central Illinois since 2018, Natalie is a business owner. She, along with her sons and grandsons, operates Wellen Farms, a grain farm in Wayne and Hamilton County.

### **Megan Schmidt (Dolly Parton Dixie Stampede Soup)**

Megan Schmidt is the Executive Assistant at United Way of South Central Illinois, where she works to create meaningful community impact through innovative programs and partnerships. A dedicated Rotarian, Megan serves as the District Public Image Chair for District 6510, an Assistant Rotary Public Image Coordinator for Zone 31, and is proud to be the District Governor Nominee for 2027-2028.

Megan is married to her husband, Ryan, and together they have two sons, Jeremiah Charles (4) and Elijah Allen (2), who keep life full of energy and joy. In addition to her professional and Rotary commitments, Megan finds fulfillment in spending time with her family, and engaging in service that strengthens her community.

### **Sandy Sinnett (Guaca-licious Guacamole)**

This is Sandy's first year participating as a Chef in Cooking for CASA. Sandy graduated from Mt. Vernon High School in 1987 and attended Southwest Baptist University. Sandy has over 15 years of experience in marketing and sales. In 2015, she moved back to Mt. Vernon and worked in marketing for the local Children's Home, Crossroads Hospital, the Double Tree Hotel, and currently serves as the Director of Marketing for Heritage Woods of Mt. Vernon. In her spare time, she loves to write and spend time with her kids and granddaughter. Sandy is also a five-time published Author of faith-based romance novels.

### **Renee Snow (Rotel Ranch Chicken)**

I have been married to Jesus for 25 years and Steven for 11. We share 6 kids (1 in Heaven) and 4 grandchildren (1 in Heaven). I love my church and church family. Other than that I have worked in Healthcare for 20 years.



# Appetizers & Sides



# Mema's Cowboy Baked Beans

Chef Donna Burlison

## Ingredients:

- 28 oz can of Bush's Best Vegetarian Baked Beans
- 1/4 cup Great Value Organic Tomato Ketchup
- 1 Tbsp 100% Pure Maple Syrup (2 Tbsp if you like it really sweet)
- 1/2 Tsp Garlic Powder
- 1/2 Tsp Onion Powder (or 1/4-1/2 real onion if you don't have onion haters in your crowd)
- 1/2 Tsp "Market to Market" Pesto and Pastabilities Dip Mix (Optional)
- A Heap of Love

## Instructions:

Mix all together and heat until the spices have a few minutes to blend and the beans are hot...or cook in a crockpot on low for a couple hours being careful that it doesn't stick.

# Gladiator Bacon

Chefs Eugene Martin & Paul Saylor

## Ingredients:

- Sweet peppers cut into 1 inch squares
- 3 lbs hickory smoked bacon (or similar) slices, cut into  $\frac{1}{3}$  horizontally.
- 24 oz cream cheese, room temperature
- Mrs. Wages Kosher Dill Pickle Mix (about  $\frac{1}{2}$  Tbsp or to taste)
- Tooth picks

## Instructions:

Cook bacon to remove some of the fat away. Do not let the bacon get crispy! While bacon is cooking, mix cream cheese, Mrs. Wages mix, chopped dill. Cut sweet peppers into 1-inch squares. Remove bacon from the oven. Next, add a small amount of the cream cheese mix onto the top of your pepper and wrap bacon completely around and secure with a toothpick. Cook at 400 degrees until bacon is crispy. Cook in a foil lined oven safe dish.

# Dave's Cheese Ball

Chef Dave Severin

All ingredients to taste:

- Philadelphia cream cheese
- Worcestershire sauce
- Onion flakes
- Sharp cheddar cheese
- Lemon juice

Rolled in chopped pecans

# Sausage Jalapeno Poppers

Chefs Kirk & Kourtnie Dunbar

## Ingredients:

- 1 (12 ounce) package of ground sausage
- 1 (8 ounce) package of cream cheese
- ½ to 1 pound of sliced bacon
- 20 jalapeno peppers
- Favorite BBQ dry rub seasoning

## Instructions:

Skillet cook sausage on medium heat until evenly brown. Drain sausage and mix in a bowl with the cream cheese. Slice jalapenos in half, remove seeds, stuff each pepper with equal portions of crème cheese and sausage mix. Wrap the stuffed jalapenos with bacon securing with a toothpick. Season each with dry rub. Bake at 375 degrees for 20 min or until bacon is brown  
Enjoy!

# Bacon Wrapped Smokies

Chef Jeff Bullard

## Ingredients:

- 1 lb Sliced bacon, cut into thirds
- 1 (14oz) package of beef cocktail wieners
- $\frac{3}{4}$  c brown sugar, or to taste
- toothpicks

## Instructions:

Preheat the oven to 325 degrees.

Line a large, rimmed baking sheet with parchment paper or aluminum foils.

Wrap each cocktail weiner with a piece of bacon; secure with a toothpick.

Place bacon-wrapped wieners on the prepared baking sheet. Evenly sprinkle brown sugar over the tops of the bacon-wrapped wieners.

Bake in the preheated oven until bacon is crisp and sugar is bubbly, about 40 minutes.

Serve immediately, or place in a slow cooker set on Low to keep warm.

# Falafel-Spiced Cucumber Bites

Chef Melinda Potter & Hope Carbonaro

## Ingredients:

- 1 (15.5 oz) can chickpeas, drained and rinsed
- ¼ cup plus 2 Tbsp Stonyfield Double Cream Plain
- 2 Tbsp tahini
- 1 Tbsp fresh lemon juice
- ½ tsp ground cumin
- ½ tsp ground coriander
- ½ tsp ground paprika
- ¼ tsp kosher salt
- ⅛ tsp fresh cracked black pepper
- 2 Tbsp finely chopped cilantro, divided
- 2 Tbsp finely chopped parsley, divided
- 1 english cucumber

## Garnish

- Ground paprika
- Grape tomatoes, quartered
- Thinly sliced shallot
- Sriracha

## Instructions:

In the bowl of a food processor, place chickpeas, Stonyfield Double Cream, tahini, lemon juice, cumin, coriander, paprika, salt, pepper, and 1 tablespoon each of the parsley and cilantro. Process until smooth.

Slice the cucumber into ½-inch thick coins. Scoop or pipe the chickpea purée on top.

Garnish with remaining chopped herbs, paprika, tomatoes, shallot, paprika, and Sriracha, if desired.

# Guaca-licious Guacamole

Chef Sandy Sinnett

## Ingredients:

- 4 large, soft Avocados (not too mushy)
- 1 bunch cilantro (remove stems)
- 1 lime
- 2 Roma Tomatoes
- ½ Onion chopped (White or Vidalia)
- 1-2 Cloves of Garlic
- Garlic Salt to taste

## Instructions:

Cut avocados in half, remove seed, then peel and dice into smaller chunks and add to a large bowl. Chop onions, tomatoes and garlic and add to the bowl. Wash cilantro well, then finely chop leaves and add to avocado mixture. Mix well.

Squeeze the juice from 1 lime into the bowl, then add Garlic Salt to taste (1-2 tsp). Mix well, taste and add more seasoning as desired. Serve with tortilla chips of your choice.



# Meatballs

Chef Luke and Jeana Johnson

## Ingredients:

### Meatballs

- 3 pounds of hamburger
- 1 cup chopped onion
- 2 eggs
- 1 can evaporated milk
- 3 cups oatmeal
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 2 teaspoons salt
- 1/2 teaspoon pepper

### Sauce

- 2 cups ketchup
- 1 1/2 cups brown sugar
- 2 Tablespoons liquid smoke
- 1/2 cup chopped onion

## Instructions:

Mix and roll into 2 inch size balls and pour over meatballs and place in a 9x13 baking pan.

Bake at 350 degrees for one hour.

# Smoked Salsa & Homemade Tortilla Chips

Chef Ross Rubenacker

## Ingredients:

- 28 oz can whole peeled tomatoes, undrained
- 1/2 red or white onion
- 1 handful cilantro leaves
- 2 cloves garlic
- 1 jalapeño (leave in seeds for a spicier salsa)
- 1 teaspoon salt
- 1 lime
- 1 teaspoon sugar
- Flour tortillas
- 1 cup of oil for frying
- Salt

## Instructions:

Preheat the smoker to 225.

Pull the tomatoes out and cut in half. Save the juice.

Cut onion into a few wedges.

Cut jalapeño in half lengthwise. Leave seeds in for a spicier salsa or remove for less spice.

Place the tomato halves, onion wedges, jalapeño halves and garlic cloves on a baking sheet or wire rack and place on the preheated smoker for 90 minutes.

Remove and add the smoked items to a blender or food processor.

Add in the juice of a lime, the cilantro, salt and sugar. Pulse until you reach the desired consistency. Add the leftover juice of the tomatoes if needed for a runnier consistency. Add more salt to taste if needed.

Cover and transfer to the fridge to allow flavors to combine.

Cut tortillas into wedges or strips.

Heat oil in a large skillet or frying pan over medium-high heat. You

want a depth of at least  $\frac{1}{4}$  of an inch in the base of your pan. Fry a few chips at a time, placing them carefully in the oil, so that they are in an even layer.

Turn them occasionally in the oil with a slotted spoon until lightly browned and crisp, about 1-2 minutes. (If the chips brown too quickly, reduce the heat and let the oil cool for a minute before continuing.)

Use tongs or a slotted spoon to transfer chips onto paper towel-lined plate. Blot the chips of excess oil with another sheet of paper towel and transfer them to a dry, clean baking sheet or serving platter.

Sprinkle with salt.

Repeat the cooking process with the remaining chips until all are done.

# Smoked Queso Dip & Homemade Tortilla Chips

Chef Eric Lyday

## Ingredients:

- 32oz white velveeta cheese
- 1 lb cooked Italian sausage
- 1 block of cream cheese
- 16 oz cheddar cheese block, cut in chunk
- 1 can cream of jalapeño soup
- 2 cans of rotel
- 1 diced onion
- Favorite bbq seasoning
- Flour tortillas
- 1 cup of oil for frying
- Salt

## Instructions:

Preheat the smoker to 250.

Put all the ingredients in an aluminum pan and season with your favorite bbq seasoning.

Place in preheated smoker for 1.5-2 hours.

Remove from smoker and stir to mix into a creamy dip and enjoy with your favorite chips.

Cut tortillas into wedges or strips.

Heat oil in a large skillet or frying pan over medium-high heat. You want a depth of at least  $\frac{1}{4}$  of an inch in the base of your pan.

Fry a few chips at a time, placing them carefully in the oil, so that they are in an even layer.

Turn them occasionally in the oil with a slotted spoon until lightly browned and crisp, about 1-2 minutes. (If the chips brown too quickly,

reduce the heat and let the oil cool for a minute before continuing.) Use tongs or a slotted spoon to transfer chips onto paper towel-lined plate. Blot the chips of excess oil with another sheet of paper towel and transfer them to a dry, clean baking sheet or serving platter. Sprinkle with salt.

Repeat the cooking process with the remaining chips until all are done.

# Soups & Chilis



# Auntie Jenn's Chili

Chef Jennifer Bass

## Ingredients:

- 1.5 – 2 lb ground beef
- 1 lg onion, chopped
- 2 bell peppers, chopped
- 2 cloves garlic, minced
- 1 can pinto beans in mild chili sauce, slightly mashed if desired
- 2 cans diced tomatoes, undrained
- 1 (8 oz) can tomato sauce
- 2-3 TBSP tomato paste
- 32 oz beef broth
- Salt, pepper, smoked paprika and chili powder to taste

## Instructions:

In large pot, sauté ground beef, onions, peppers and garlic seasoned with salt and pepper until meat is browned and cooked through. Drain and return to the pot.

Add remaining ingredients. Season to taste.

Simmer, stirring occasionally, for at least thirty minutes. One hour is ideal.

# Swamp Soup

Chef Justin Johnson

## Ingredients:

- 1lb Cajun sausage
- 2 large cans seasoned turnip greens
- ½ bag little yellow potatoes
- 1 can northern beans
- 1 can Rotel
- 1 can okra and tomatoes
- 1 can seasoned black eyed peas
- 1 box chicken broth

## Instructions:

Add sausage to a stockpot on the stove over medium-high heat until the sausage chunks have browned a bit.

Add remaining ingredients.

Bring mixture to a boil, then cover and reduce heat to low. Let simmer, covered for an hour to allow flavors to develop and mingle.



# Dolly Parton's Dixie Stampede Soup

Chef Nat Shook & Megan Schmidt

## Ingredients:

- 4 tablespoons butter, divided
- 2 large carrots, peeled and diced
- 2 stalks celery, diced
- 1 medium potato, peeled and diced
- 1/3 cup all-purpose flour
- 6 cups chicken broth (use low-sodium if preferred)
- 1/2 cup fresh or frozen corn kernels
- 1/2 cup fresh or frozen green beans, cut into 1-inch pieces
- 1/2 cup fresh or frozen peas
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried basil
- 1 1/2 cups heavy cream
- salt and black pepper, to taste
- chopped fresh parsley for garnish (optional)

## Instructions:

In a large pot or Dutch oven, melt 1 tablespoon of the butter over medium heat. Add the diced carrots, celery, and potatoes. Sauté for about 5-7 minutes, or until the veggies start to soften. Set aside in a bowl.

In the same pot, melt the remaining 3 tablespoons of butter over medium heat. Sprinkle in the flour and whisk continuously for about 1-2 minutes. Or until the mixture is smooth and golden in color. This roux will thicken the soup and give it a creamy texture.

Slowly add the chicken broth, a cup at a time, whisking continuously

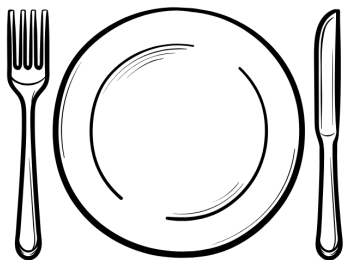
to ensure it blends smoothly with the roux. Once all the broth is added, bring the mixture to a simmer.

Add the sautéed vegetables, corn, green beans, and peas to the pot. Stir in garlic powder, onion powder, thyme, and basil. Simmer for 15-20 minutes or until the vegetables are tender.

Slowly pour in the heavy cream, stirring well to combine. Season with salt and black pepper to taste. Let the soup simmer for an additional 5-10 minutes, stirring occasionally, until it reaches your desired thickness. Avoid vigorous boiling to prevent the cream from separating.

Ladle the creamy vegetable soup into bowls and garnish with fresh parsley if desired. Serve hot with crusty bread or warm biscuits. Enjoy!

# Entrees



# Hot Dog Burnt Ends

Chef Brian Baum

## Ingredients:

- Ballpark Franks
- Mustard
- Your favorite seasoning
- Stick of butter
- BBQ sauce
- Brown sugar
- Aluminum Pan & Foil to cover

## Instructions:

Put the hotdogs in the aluminum pan, pat dry, hit with some mustard and your favorite seasoning and toss until coated.

Turn pellet grill to 350 degrees and grill hotdogs directly on grate until charred.

Once charred, take off and cut into bite size pieces and place back in the aluminum pan. Place pats of butter on the hotdogs, Cover with brown sugar, your favorite BBQ sauce and more of the seasoning. Toss, cover and place back on the grill for 45 minutes.

# Gpa's Down Home BBQ Bologna

Chef Jan Burlison

## Ingredients:

- 8-10" Log of Bologna (Normally find it at Sharps)
- 1/4 cup Country Bob's All Purpose Sauce
- 2 Tbsp Raw Honey (Local if possible)
- 1 Tbsp 100% Pure Maple Syrup
- Hot Sauce to Individual Taste
- Black Pepper to Individual Taste

## Instructions:

Put all ingredients except bologna in a bowl and stir well.

Take skin off bologna.

Cook about 2 hours on a hot charcoal grill (325 degrees)

Baste with sauce and seasonings mixture.

# Rotel Ranch Chicken

Chef Renee Snow

## Ingredients:

- 1 bag fully cooked, diced frozen chicken
- Olive oil
- 1 packet dry ranch mix
- 1 can original Rotel (undrained)
- 1/2 cup frozen chopped spinach
- 2 Tablespoons Italian seasoning
- 1/2 clove minced garlic
- 1 1/2 jars Alfredo sauce
- 1 teaspoon paprika
- Salt

## Instructions:

Instructions:

In a large skillet, heat olive oil over medium heat. Once warm add frozen chicken. Sauté 10 to 15 minutes, stirring often. Add ranch packet, spinach, minced garlic, Italian seasoning and Rotel. Cook additional 5 to 10 minutes, stirring often. Reduce to low heat. Add Alfredo sauce and paprika. Cook additional 10 minutes to warm Alfredo, stirring often.

## Alternatives:

Sub diced tomatoes in lieu of Rotel for less spice.

Sub heavy cream and butter or homemade Alfredo in lieu of pre-made Alfredo for less processed.

Sub broccoli in lieu of spinach for veggie alternative.

Sub garlic salt in lieu of minced garlic.

Sub ground Italian sausage in lieu of chicken and add your favorite pasta for a complete meal (cheese tortellini highly recommended).

Can be a crockpot meal! Just throw everything in and stir every hour.

# Jambalaya

Chefs Joe & Jeff Schmidt

## Ingredients:

- 1 link of Andouille smoked sausage
- 12 boneless skinless chicken thighs
- 1 large bag of peeled and deveined Gulf shrimp
- 1 large green bell pepper
- 1 large red bell pepper
- 1 jalapeno
- 1 large sweet onion
- 5 celery stalks
- 8 cloves of garlic
- green onions
- 2 quarts chicken stock
- Slap Ya Mama seasoning
- Louisiana Hot Sauce
- black pepper
- parsley
- long grain white rice.

## Instructions:

Instructions

Cut Andouille, chicken thighs, and shrimp into bite size pieces.

Dice green bell pepper, red bell pepper, jalapeno, and sweet onion.

Slice celery into bite size pieces and green onions for garnish.

Slice garlic cloves into very small pieces or use a garlic press.

Add a splash of olive oil to a large pot on medium high heat.

Brown, not cook, chicken thighs and Andouille, remove, and set aside.

Add green bell pepper, red bell pepper, jalapeno, onion, and celery

to soften.

Once vegetables are softened, add garlic, and cook for 1 minute. Add chicken and Andouille back, 2 quarts of chicken stock, a couple passes of Slap Ya Mama, 10 dashes of Louisiana Hot Sauce, 30 cracks of black pepper, and about 8 or so dashes of parsley.

Bring to a rolling boil.

Add 2 cups of rice, lower heat to a simmer for 30 minutes, and put a lid on. Don't you dare touch that lid for 30 minutes.

After 30 minutes, add shrimp, fluff pot, and cook for an additional 5 minutes.

After 5 minutes, fluff again.

Serve into a bowl, garnish with green onions, and add some more hot sauce if needed.

Enjoy and feel free to experiment with this recipe.



# Garlic and Herb Pork Loin

Chef Carl Lange

## Ingredients:

- One 4-5 lb. pork loin
- 4 cloves garlic, minced
- 3 tbsp. fresh herbs
- $\frac{1}{3}$  cup olive oil
- 1 tsp. salt + more to sprinkle on top
- 1 tsp. fresh ground pepper + more to sprinkle on top

## Instructions:

Preheat the oven to 450 degrees Fahrenheit.

In a small bowl, combine garlic, herbs, olive oil, salt, and pepper.

Place the pork loin in a large Dutch oven or on a rimmed baking sheet lined with foil.

Rub herb and garlic mixture all over all sides of the pork loin.

Add an additional sprinkle of salt and a few cracks of pepper on top of the pork loin.

Roast in the oven for 40-45 minutes until the internal temperature is 145 degrees Fahrenheit.

Let rest for 10 minutes prior to slicing and serving.

Enjoy!

# Cajun Seasoned Smoked Turkey Breast

Chef Mike Klein

## Ingredients:

- Turkey Breast (5-6 lb)
- Cajun Seasoning (1 teaspoon for injection)
- Butter (1 Stick for injection)
- Lemon Juice (1 teaspoon for injection)
- Ground Thyme (1/2 teaspoon for injection)
- Onion Powder (1 teaspoon for injection)
- Garlic Powder (1 teaspoon for injection)
- Hot Sauce (Optional)

## Instructions:

Set the smoker temperature to 225 degrees.

While smoker comes to temperature, melt the butter and mix with lemon juice, ground thyme, onion

powder, garlic powder and hot sauce (optional). Inject the turkey breast in multiple areas with this

mixture. Liberally season the turkey breast with Cajun seasoning.

Place the turkey breast directly on the grill grates and let smoke for 3 hours.

After 3 hours, increase the temperature to 425 degrees and continue to cook until the internal temperature reaches 165 degrees (approximately 30 minutes).

Remove the turkey breast from the smoker and let rest approximately 15 minutes before slicing and serving.

# Italian Beef Sliders

Chef Austin Garbe

## Ingredients:

- 1 yellow onion thinly sliced
- 1 1/2 lbs thinly sliced roast beef or prime rib, as rare as possible
- 8 slices provolone cheese (optional)
- 1 cup thinly sliced banana peppers (optional)
- 6 tablespoons salted butter divided
- 2 garlic cloves minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 12 slider rolls or hawaiian rolls

## Instructions:

Preheat oven to 350°F (175°C). Generously grease a 9x13-inch baking pan. Line pan with parchment paper.

In a microwave-safe bowl, melt the butter and let it cool slightly.

Whisk in remaining ingredients listed under “butter.”

Using a serrated bread knife, carefully slice the entire block of Hawaiian rolls in half horizontally, keeping the individual rolls attached. Place the bottom half of the rolls in the prepared pan.

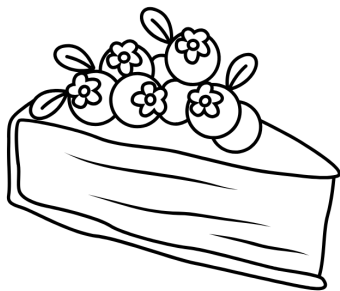
Brush 2 tbsp of the butter mixture on the cut sides of both the top and bottom halves of the rolls (using 4 tablespoons in total).

Layer the beef, onions, banana peppers and cheese. Do not add top slab of rolls yet. Bake, uncovered, for 10 minutes.

Remove pan from oven and place top half of the rolls onto the sliders. Generously brush the top and sides with the remaining butter mixture. Cover the pan with foil and bake for 20 minutes.

Remove foil and bake for an additional 10 minutes or until the top is golden brown and cheese is melted.

# Desserts



# Kari's Lemon Cupcakes

Chef Kari Docherty

## Ingredients:

### Cupcakes:

- Box lemon cake mix. (I use Pillsbury Moist Supreme Lemon cake mix)
- 3 eggs
- 1 cup water
- 1/2 cup oil
- 1 Tbsp of Watkins's Pure Lemon Extract
- 1 tsp of limoncello.

## Instructions:

Mix ingredients together and put in baking cups. (I use the tulip baking cups)

Bake at temperature on box, but shorten baking time by 2-3 min.

## Lemon Buttercream Icing:

- 2 sticks of butter (room temp)
- 2 Tbsp of Watkin's Pure Lemon Extract
- 2-3 Tbsp of lemon curd (I use Trader Joe's brand) Add more or less lemon curd per your taste.
- 2 Tbsp of Sweet Italian Cream coffee creamer
- Start by adding 2 1/2 cups of powdered sugar and mix thoroughly with electric mixer. Continue adding powdered sugar until you get the desired icing consistency you want.
- If the icing gets too thick, add creamer 1 tsp at a time to thin to your desired consistency.

## Instructions:

Once the cupcakes are completely cool, put icing in a piping bag

and decorate. Drizzle the tops with remaining lemon curd and serve.

Disclaimer: The icing recipe is based on approximate amounts. I have made this buttercream icing for so long, I just mix it all up and don't measure anything with the exception that I always start with 2 sticks of butter.

# St. Louis Goopy Butter Cake

Chef Susan Saatkamp

## Ingredients:

### Dough:

- ¼ cup whole milk
- 2 teaspoons active dry yeast
- 6 tablespoons (¾ stick) unsalted butter (room temp)
- 3 tablespoons granulated sugar
- ¾ tsp salt
- 1 egg
- 1 & ¾ cups flour

## Instructions:

Heat the milk until lukewarm (about 100 degrees). Sprinkle yeast over milk and sit for 5 minutes then stir to dissolve; set aside.

Beat butter, sugar, and salt until light and fluffy (about 3 minutes)

Add egg and beat until incorporated (another 1-2 minutes);

Beat on slowest speed and Add flour mixture and milk mixtures in alternating batches. Once fully combined, beat on medium low until dough is smooth and slightly elastic (about 5 minutes);

Butter (not included above) two 8-inch square pans and press dough to sides. Cover loosely and allow to rise for 2 hours.

## Topping:

- 1 cup (2 sticks) softened butter
- 2 cups granulated sugar
- ¾ tsp salt
- ¼ cup and 1 tablespoon corn syrup
- 1 & ½ teaspoons vanilla extract
- eggs (room temp)
- ¼ cup + 1 tablespoon milk (room temp)

- 1 & ¼ cup cake flour
- Powdered sugar (dusting)

Before the dough is done rising, combine butter, sugar, salt and corn syrup and beat on medium speed (about 3 minutes)

Add vanilla extract until mixed, then add eggs separately and beat until combined

Add the milk and cake flour and beat on low speed

When dough is done rising, heat oven to 350 degrees. Cover the dough with topping and spread to edges.

Bake for 20-25 minutes until topping is crisp and golden brown.

Cool and sprinkle with powdered sugar.



# TRAVIS' CINNAMON ROLLS

Chef Travis Allen

## Ingredients:

### Dough

- 1 cup of warm milk (105-110F)
- 1 tablespoon of instant dry yeast
- 2 tablespoons of white granulated sugar
- 1 teaspoon of salt
- 3 tablespoons of salted butter (softened)
- 1 large egg
- 3 cups of all-purpose flour
- Filling
- ½ cup of melted butter
- 1 ¼ cups of brown sugar
- 2 ½ tablespoons of ground cinnamon

*Combine the brown sugar and cinnamon in a bowl prior to using*

- Secret Ingredient
- ½ - ¾ cup of heavy cream

### Icing

- 4 cups of powdered sugar
- 4 tablespoons of butter (melted)
- 4 teaspoons of vanilla extract
- 8 tablespoons of whole milk or heavy cream

*Mix all these ingredients in the bowl of a stand mixer. Using a whisk attachment blend until smooth*

**Instructions:**

Using a stand mixer, combine warm milk, sugar, salt, butter, egg, and yeast. Add in the all-purpose flour. Using a dough hook, set the mixer on low.

Once the mixture starts to form a dough, increase the mixer speed to medium. The dough should begin to pull away from the sides of the mixer bowl. If the dough is still too tacky to pull away, you may add a little more flour. The dough should be soft but not overly sticky.

Grease a medium size bowl with olive or canola oil (I use the spray). Roll the ball of dough around in the bowl to coat the sides well. Cover with a towel and let rise for an hour (a little longer won't hurt)

Grease a 9x13 glass pan and set to the side

Remove the dough from the bowl and punch it down on a lightly floured, nonstick surface. Roll the dough out into a rectangle approximately 12"x18"

Brush the dough with the melted butter (it looks like a lot), then quickly sprinkle on your cinnamon and brown sugar (I mix them together in a bowl ahead of time)

Roll the dough into a log and slice into rolls. Place the sliced rolls into the greased glass pan and cover with a towel. Allow to rise one more hour.

After the rolls have risen, preheat your oven to 350 degrees. This is where the secret ingredient comes in. Pour the heavy cream over the rolls and place them in the oven for approximately 18-24 minutes. This time may vary, and you should keep a close eye on them. Once they start to lightly brown on top, remove them from the oven and immediately cover with icing. ENJOY!!

# Easy Strawberry Trifle with Pound Cake

Chef Lindsey Adams Greenwalt

## Ingredients:

- 32 oz (2 lbs container) fresh strawberries, sliced
- ½ cup sugar
- 16 oz container frozen pound cake, thawed and cubed
- Package of instant cheesecake pudding (one w six servings)
- 3 cups milk (for the pudding)
- 8 oz tub Cool Whip

## Instructions:

Add sugar to the strawberries and toss to coat. Set aside in the fridge for 30 minutes.

Prepare pudding as directed. Gently fold in Cool Whip.

Strain strawberry sugar syrup in a container with a pourable lip.

Layer your ingredients in trifle bowl, or other clear glass dish in this order:

1/3 pound cake cubes

Pour 1/3 of strawberry syrup over the pound cake

1/3 of pudding mixture

1/4 of strawberries

Repeat layers twice more, with the final layer being strawberries.

Refrigerate strawberry trifle for at least 2 hours before serving (or not!).