



## Concourse Club Recipes 2015-2016

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## Appetizers

### Antipasta Squares

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Ingredients:

2 (10 oz) cans refrigerated Crescent Dinner Rolls	1 (12 oz) jar Roasted Red Peppers, drained, cut into thin strips
¼ lb. thinly sliced Boiled Ham	3 Eggs
¼ lb. thinly sliced Provolone Cheese	3 T. grated Parmesan Cheese
¼ lb. thinly sliced Swiss Cheese	½ t. ground Black Pepper
¼ lb. thinly sliced Genoa Salami	
¼ lb. thinly sliced Pepperoni Sausage	

Directions:

1. Preheat oven to 350°.
2. Unroll one package of crescent roll dough and cover the bottom of a 9"x13" pan. Bake for 10 minutes.
3. Remove pan from oven and layer the ham, provolone cheese, swiss cheese, salami, pepperoni and red peppers on top of the dough.
4. In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper. Pour ¾ of this mixture over the peppers. Unroll the second package of dough and place it over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil.
5. Bake for 25 minutes in preheated oven. Remove foil and bake another 10-20 minutes, or until dough is fluffy and golden brown. Cut into squares. Serve warm or at room temperature. (Kathy Czap)

### Buffalo Chicken Dip (Mild)

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Ingredients:

1 (12 oz) can or 2 c. Chicken Breast, shredded	½ c. Bleu Cheese Dressing
¼ c. Red Hot Sweet Chili Sauce	½ c. Cheddar Cheese, shredded
8 oz. Cream Cheese, softened	

Drain chicken and let it sit with hot sauce for 3 hours. Layer casserole dish with cream cheese, marinated chicken, and bleu cheese dressing. Top with shredded cheddar cheese. Microwave on high for 3 minutes. Serve hot with celery and/or crackers. (Inge Foster)

### Chili Cheese Dip

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Whether you need a tailgating triumph or a satisfying weeknight snack, this delicious dip is guaranteed to be a hit with your crowd.

Ingredients:

- 1 15oz, can HORMEL Chili No Beans
- 1 1lb. package pasteurized prepared cheese product, cut into ½" cubes

In medium microwave-safe bowl, stir together chili and cheese; cover. Microwave on High (100%); stirring once 4 ½ to 5 minutes or until hot and cheese is melted. Serve with corn chips, if desired.

## Chili Dip

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Ingredients:

8 oz Cream Cheese	1 (15 oz) can Chili Con Carne without Beans
½ c. Onions, chopped	1 ½-2 c. Cheddar Cheese, grated
1 (4oz) can Green Chilies, chopped	

Spread cream cheese in 10" pie plate, then spread chopped onions on top of the cream cheese. Next, combine green chilies, chili con carne, and cheddar cheese, then spread in pie plate. Microwave for 2-5 minutes until bubbly or bake at 350° for 20 minutes. Dip with Doritos, corn chips, etc. (Emily Bradbury)

## Cakes & Pies

### Jewish Apple Cake

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Ingredients:

**Cake Batter:**

3 c.	Unsifted Flour	1 c.	Mazola oil
2 c.	Sugar	2 ½ tsp	Vanilla
2 tsp	Baking Powder	½ c	Orange Juice
4	Eggs		

**Apple Mixture:**

2 tsp	Cinnamon	5 Tbsp	Sugar	4	Apples, sliced thin
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Mix the cake batter ingredients in a large bowl. Combine the apple mixture in a separate medium bowl. Put ¼ of the batter in pan and alternate with apple mixture. Bake at 350 degrees for 1 hour, 10 minutes. (Lisa Snell Kern)

### Original Cake-Pan Chocolate Cake

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Serves 16 This World War II vintage cake – it's egg- and dairy-free, reflecting the rationing of those times – is dark, moist, and delicious.

Ingredients:

1 ½ c. unbleached, all-purpose Flour	1 t. Baking Soda
1 c. Sugar	1 t. Vanilla Extract
3 T. dutch-process Cocoa or natural Cocoa	1 T. Vinegar, cider or white
½ t. Salt	1/3 c. Vegetable Oil
½ t. Espresso Powder, optional	1 c. cold Water

1. Preheat the oven to 350°. Lightly grease an 8" square or 9" round pan that is at least 2" deep. If you don't have a 2"-deep pan in either of those sizes, use a 9" square pan.
2. Whisk the dry ingredients together in a medium-size bowl. Whisk the vanilla, vinegar, vegetable oil, and water in a separate bowl.
3. Pour the wet ingredients into the bowl of dry ingredients, stirring until thoroughly combined. Pour the batter into the prepared pan.
4. Bake the cake for 30-35 minutes, until toothpick inserted into the center comes out clean, or with a few moist crumbs clinging to it.
5. Serve the cake right from the pan; warm from the oven, it's wonderful with a big glass of milk. Or, once cool, frost the cake with this simple chocolate frosting: Heat 1 ½ cups of chocolate chips with

½ cup half and half until the chips melt. Stir until smooth, and pour/spread over cake. (Kathy Elliston)

## Pumpkin Roll

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Makes one pumpkin roll

### Cake Ingredients:

1 c. Sugar	¾ c. Flour
2/3 c. Pumpkin	3 Eggs
1 t. Baking Soda	Chopped Nuts (Optional)
½ t. Cinnamon	

### Filling Ingredients:

8 oz. Cream Cheese	1 ½ t. Vanilla
1c. Powdered Sugar	2 T. soft Butter

1. Preheat oven to 375°. Grease 10"x15" lipped cookie sheet. Line with wax paper and also grease paper.
2. Mix all cake ingredients together except chopped nuts. Pour batter onto cookie sheet lined with wax paper. Sprinkle the chopped nuts on top of the batter. Bake for 15 minutes.
3. On counter space, lay out a tea towel and sprinkle it with powdered sugar. When the cake is removed from the oven, flip the cake over onto the towel. Remove the wax paper and roll up in the towel while hot. Cool for 1 ½-2 hours.
4. When finished cooling, cream together the filling ingredients.
5. Unroll the cake, spread with filling, and re-roll. Refrigerate. (Barb Snell)

## Desserts

### Apple Squares

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#### Ingredients:

2 c. Flour, sifted	¾ c. White Sugar
2 t. Baking Powder	2 Eggs
½ t. Salt	2 t. Vanilla Extract
2 ½ t. Ground Cinnamon, divided	2 ½ Apples, chopped
½ c. Butter, melted	¾ c. Pecans, chopped
¾ c. Brown Sugar, packed	2 T. White Sugar

Preheat oven to 350°. Grease a 9x13 pan. Sift flour, baking powder, salt, and ½ t. of cinnamon together. Set aside.

In a large bowl, mix melted butter, ¾ c. white sugar, and brown sugar with a wooden spoon until smooth. Stir in egg and vanilla. Blend in flour mixture until just combined, then stir in apples and pecans. Spread mixture evenly in pan. In a small bowl, stir together remaining 2 T. of white sugar and 2 t. of cinnamon. Sprinkle over the top of the bars.

Bake for 33-35 minutes. Finished bars should spring back when lightly touched. Cool in the pan and cut into squares.

### Coconut Topping for Brownies

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Ingredients:

2- 7oz. bags of shredded coconut	1 T. Flour
1 c. Eagle Branch Condensed Milk	1 ½ t. Vanilla
2 Egg Whites (do not beat)	1/8 t. Baking Powder

Mix above ingredients with a spoon. Bake brownies in 9x13 pan at 350° for 20 minutes. Remove the pan and spoon on above mixture. Return to oven and bake until mixture is brown.

### Poor Woman's Kiffles

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Ingredients:

½ c. Butter, softened	2 Sleeves Club Crackers
½ c. Brown Sugar	1 c. Walnuts

Blend softened butter with brown sugar. Spread on crackers, sprinkle on walnuts. Broil until bubbly.

## Main Dishes

### Chicken Chili

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Ingredients:

2 Chicken Breasts	1 can Black Beans, Rinsed and Drained
2 Chicken Thighs	1 can corn, undrained
1 pkg Ranch Dressing Mix	1 can Ro Tel, undrained
1 t. Cumin	1- 8oz. pkg Cream Cheese
1 T. Chili Powder	2 oz. Velveeta
1 t. Onion Powder	

Place chicken in bottom of crockpot. Add spices, ranch dressing mix, beans, corn, RoTel, and top with cream cheese. Break up Velveeta and add at the end after finally stirring the chili, breaking up the chicken. A little water or chicken broth may need to be added depending on your preference near serving time. (Joan Turko)

### Meatballs

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Ingredients:

2-3 lbs of ground beef	Breadcrumb
Onion	3 c. Ketchup
Salt	¾ c. Brown Sugar
Pepper	½ c. Vinegar
Egg	½ c. LaChoy Soy Sauce

Form meatballs with beef, onion, salt, pepper, egg, and breadcrumb. Brown on stovetop. In crockpot, combine ketchup, brown sugar, vinegar, and soy sauce. Add meatballs; stir.

## Tomato Basil Tart

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Serves: 8

### Ingredients:

Pastry Shell	½ c. Mayo
2 c. Mozzarella Cheese, divided	1 c. Basil Leaves, loosely packed & fresh
4 cloves Garlic, optional	¼ c. Parmesan Cheese, grated
4-5 Tomatoes	1/8 t. White Pepper

First, cook pastry shell. While hot, sprinkle with ½ cup of mozzarella cheese. Next, cut tomatoes in thin wedges, drain on paper towel. Arrange on top of cheese. In food processor, combine basil and garlic; process until chopped coarsely. Sprinkle over tomatoes. In bowl, combine the rest of the mozzarella cheese, mayo, parmesan cheese, and pepper. Spoon evenly over tart. Bake at 375° for 35-40 minutes.

Variation: Sauté thinly sliced eggplant and onion in olive oil with salt and pepper, add to the above ingredients after the tomatoes.

## Vegetable Chili

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Serves 10

### Ingredients:

4 T. Olive Oil	1 T. Tomato Paste
4 medium-sized Onions, chopped	1 T. Brown Sugar
4 medium-sized Carrots, cut into 1/2" pieces	2 t. Dried Oregano
2 T. Minced Garlic	1 t. Fennel Seeds
2 T. Chili Powder	2 each Yellow Squash and Zucchini, halved lengthwise, seeded and cut into ½" pieces
2 T. Cumin	1 can (15 ½ oz) Garbanzo Beans, drained and rinsed
½ lb. Red-skinned New Potatoes, cut into 1/2" pieces	½ c. Chopped Parsley
1 each Red, Green, and Yellow Bell Pepper, cut into ½" pieces	Salt and Pepper, to taste
2 cans (28oz each) Peeled Plum Tomatoes, chopped with their juices	2 T. Fresh Lemon Juice

Place the oil in a large, heavy pot over medium heat. Add the onions and carrots; cook, stirring, for 7 minutes. Add the garlic and cook, stirring, for 3 minutes more. Reduce heat to low and stir in the chili powder and cumin. Cook 1 minute longer.

Stir in the potatoes, bell peppers, canned tomatoes, tomato paste, brown sugar, oregano and fennel seeds. Bring to a boil, reduce heat to medium and simmer, partially covered, for 25 minutes, stirring occasionally.

Add the yellow squash, zucchini, beans, and parsley. Season with salt and pepper. Simmer, uncovered, for 20 minutes longer, or until the vegetables are tender, stirring occasionally. Stir in the lemon juice. Serve hot with a selection of garnishes.

## White Chicken Chili (Slow Cooker)

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Serves 6-8

Ingredients:

4 boneless, skinless chicken breasts, cubed	1 t. garlic powder
2 (15oz) cans white beans (navy, cannellini, great northern, etc)	1 t. chili powder
1 (4oz) can green chilis, drained and chopped	1 t. ground cumin
3 c. low-sodium chicken broth	Salt and pepper, to taste
1 white onion, chopped	Sour cream or plain, Greek yogurt, garnish

Season cubed chicken with salt and pepper, and place in slow cooker. Add chicken broth and beans, then the chopped onion and green chilies. Season with garlic and chili powder, cumin, salt and pepper. Cook on low for 8 hours, stirring once, halfway through cooking. Make sure chicken is cooked through and serve hot, garnished with sour cream or yogurt. Note, if you don't have a slow cooker, cook in a large pot or Dutch oven on the stove over medium heat for 1 hour, stirring occasionally. (Deb Lutz)

## Salads & Salad Dressings

### Bean and Corn Salad

Ingredients:

1 can Black Eyed Peas, drained	1 Green Pepper, diced
1 can Black Beans, drained	1 small/medium Red Onion, diced
1 can White Corn, drained	

Combine above ingredients in a bowl.

Vinaigrette Dressing:

½ c. Oil	Salt, Pepper, and Sugar, to taste
½ or ¼ c. Red Wine Vinegar (to your liking)	

Whisk together dressing ingredients. Pour over salad and mix well. Serve immediately or can be refrigerated overnight. Serve with scoops tortilla chips. You may also add in some diced avocado, too!

### Tomato, Cucumber, Basil, & Onion Salad

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Ingredients:

½ c. Sugar	Tomato
2/3 c. Balsamic Vinegar	Cucumber
¼ c. Olive Oil	Onion

Mix and add lots of fresh basil.

## Side Dishes

### Pineapple Cheese Casserole

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Serves 8

Ingredients:

½ c. Sugar	2 c. Cheddar Cheese, grated
2 T. Flour	½ c. Ritz crackers, crushed
2 (20oz) cans Pineapple Chunks, drained	¼ c. Butter, melted

Combine sugar and flour in large bowl. Add 6 Tbs of pineapple juice and then the cheese, mix well. Stir in pineapple chunks. Pour into greased 9x13 casserole dish. Top with crushed crackers and pour butter on top. Bake uncovered in a preheated 375° oven for 25 minutes.

## Soups

### Hearty Chicken Noodle Soup

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Serves 12

Ingredients:

12 fresh Baby Carrots, cut into small pieces	1 ½ t. Mustard Seed
4 Celery Ribs, cut into small pieces	2 Garlic cloves, peeled and halved
¾ c. finely chopped Onion	1 ¼ lbs. boneless, skinless Chicken Breast halves
1 T. minced fresh Parsley	4 cans (14 ½ oz each) Chicken Broth
½ t. Pepper	1 pkg (9 oz) Linguine

In a slow cooker, combine the first six ingredients. Place mustard seed and garlic on a double thickness of cheesecloth; bring up the corners of cloth and tie with kitchen string to make a bag. Place in the slow cooker. Add chicken and broth. Cover and cook on low for 5-6 hours, or until meat is tender.

Remove spice bag. Remove chicken, cool slightly. Stir linguine into the soup, and cook on high for 30 minutes or until tender. Cut chicken into smaller pieces and return to soup. Heat through. (Mary Ann Ashner)