The cover features a prominent red and white checkered border that frames the central white area. The border consists of alternating red and white squares, with the red squares being a vibrant, solid color and the white squares having a subtle, fine-grained texture.

# **LAKES GAS CO. COOK BOOK**

**from the Ladies of Lakes Gas**

A decorative border with a red and white checkered pattern surrounds the central text. The border consists of alternating red and white squares, with the red squares being a slightly darker shade than the white squares.

# APPETIZERS

## **CHEESE BALL**

From: Lakes Gas Co. #41, Hinckley, MN

2 (8 ounce) packages cream cheese	1 tablespoon diced green pepper
2 cups grated cheddar cheese, (I use shredded)	1 tablespoon diced onion
1 teaspoon lemon juice	Dash of salt
2 teaspoons Worcestershire sauce	Dash of pepper
1 tablespoon diced pimento	

Mix all ingredients together and form into a ball. Cover with pecans.

## **CHEESE BALL**

From: Lakes Gas Co. #46, Sisseton, SD

3 (8 ounce) packages cream cheese  
3 (4 ounce) packages ham or beef, chopped  
2 tablespoons Worcestershire sauce  
2 teaspoons Accent  
2 teaspoons onion salt or onion chopped

Chop ham as fine as possible; reserve 1/2 to 3/4. Blend cheese, Worcestershire sauce, Accent, onion and part of the ham. Roll into balls and roll in reserved ham.

Makes 2 large or 4 small balls.

## CHEESY CRESCENT NACHOS

From: Lakes Gas Co. #00, Forest Lake, MN

1 (8 ounce) can Pillsbury refrigerated crescent dinner rolls or 1 (8 ounce) can Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet

3 tablespoons cornmeal

1 (4.5 ounce) can Old El Paso chopped green chiles, drained

1 cup shredded cheddar cheese (4 ounce)

1 cup shredded mozzarella or Monterey Jack cheese (4 ounce)

Old El Paso Thick 'n Chunky salsa or taco sauce, if desired

Heat oven to 350°. If using crescent rolls: Separate dough into 4 rectangles. If using dough sheet: Cut sheet into 4 rectangles. Coat both sides of each rectangle with cornmeal. Place in ungreased 13"x9" pan; press over bottom and 1/2 inch up sides to form crust. Press edges and perforations to seal. Sprinkle with any remaining cornmeal. Top evenly with chiles, cheddar cheese and mozzarella cheese.

Bake at 350° for 24 to 28 minutes or until crust is golden brown. Cool 5 minutes. Cut into triangles or squares. Serve warm with salsa.

## PORCUPINE MEATBALLS

From: Lakes Gas Co. #00, Forest Lake, MN

1/2 cup uncooked long grain rice

1 pound ground beef

1/2 cup water

2 tablespoons cooking oil

1/3 cup chopped onion

1 (15 ounce) can tomato sauce

1 teaspoon salt

1 cup water

1/2 teaspoon celery salt

2 tablespoons brown sugar

1/8 teaspoon pepper

2 teaspoons Worcestershire sauce

1/8 teaspoon garlic powder

In a bowl, combine the first seven ingredients. Add beef and mix well. Shape into 1 1/2 inch balls. In a large skillet, brown meatballs in oil; drain. Combine tomato sauce, water brown sugar and Worcestershire sauce; pour over meatballs. Reduce heat; cover and simmer for 1 hour.

## **CHINESE DIP**

From: Lakes Gas Co. #51, Luxemburg, WI

1 - 8 ounce package cream cheese (softened)	Slivered almonds
Green onions - chopped	Sweet sour sauce
Shredded carrots	Wontons – deep fried

Cooked chicken-chopped (or canned chicken) marinated in teriyaki sauce

Mix chopped green onion with cream cheese and spread on platter. Top with shredded carrots, marinated chopped chicken and slivered almonds. Drizzle sweet sour sauce over the top and serve with deep fried wontons (or I have used wheat thin crackers).

## **HONEY MUSTARD DIP**

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup miracle whip	1 tablespoon olive oil
1/2 cup sugar	5 tablespoons bold-n-spicy mustard
1 teaspoon garlic powder	

Mix together and serve with pretzels. Also great on sandwiches.

## **CRAB SPREAD**

From: Lakes Gas Co. #28, Miliona, MN

1 package imitation crab meat chunks

5 green onions

Mayo

Mince crab and green onion. Add Lawry's, garlic powder, bacon bits and dill. Add mayo until moist. Let stand in refrigerator for a while then taste. Add seasonings as needed.

## **FEISTA TACO SPREAD**

From: Lakes Gas Co. #42, Minneapolis, MN

1 (8 ounce) package cream cheese at room temperature

1 (16 ounce) container sour cream

1 package taco seasoning

Mix taco seasoning, cream cheese and sour cream together until well blended and creamy. Spread onto platter and top with salsa to your liking, shredded lettuce, chopped tomato, black olives and cheese. Chill and serve with chips or crackers.

## **APPETIZER BITES**

From: Lakes Gas Co. #06, Ladysmith, WI

### **Mix together:**

1 - 8 ounce package cream cheese, softened

1 package Good Seasons Italian or Herb & Garlic salad dressing

1 loaf herb & garlic or Italian French bread – sliced about 1 to 2 inches thick

Spread mixture over bread. Slice 1 to 2 cucumbers and put on top of mixture. It'll take 1 to 3 on each piece of bread.

## **BAGEL DIP**

From: Lakes Gas Co. #07, Frederic, WI

1 cup Hellmans Mayo

1 cup sour cream

2 small packages dried beef, chopped

Serve with bagels, cut into bite size pieces

## **TACO DIP**

From: Lakes Gas Co. #07, Frederic, WI

### **Layer on serving platter:**

1 can refried beans mixed with 1 package taco seasoning

Sour cream

Shredded lettuce

Top with: tomatoes, green onions, black olives or whatever veggies you want.

Top with: shredded cheddar cheese

## **APPLE DIP**

From: Lakes Gas Co. #07, Frederic, WI

1 (8 ounce) package cream cheese

1 (8 ounce) jar marshmallow cream

(Tip: I soak my sliced apples in ginger ale; it keeps them from browning for days!)

## **BEER DIP**

From: Lakes Gas Co. #15, Hager City, WI

2 (8 ounce) packages of cream cheese

1 (8 ounce) bag of cheddar cheese

1/2 can beer

1 package ranch dip powder

Usually use braided pretzel rods to dip

It stays good for days and is very addicting.

## **BLUE CHEESE BALL**

From: Lakes Gas Co. #06, Ladysmith, WI

1 (8 ounce) package cream cheese, softened

1 can black olives

1 stick butter, softened

1 teaspoon Worcestershire sauce (add more to taste, if desired)

1 package blue cheese

Small onion, chopped

Mix cream cheese, butter and Worcestershire sauce together. Stir in olives and onion. Fold in blue cheese. Form into ball. Roll ball in chopped walnuts.

## **BLACK BEAN DIP**

From: Lakes Gas Co. #07, Frederic, WI

1 can black beans (rinsed and drained)	1/4 cup chopped red onion
1 can Rotel tomatoes	1/4 cup Italian dressing
1 can white corn (drained)	1/2 cup ranch dressing

Mix well and serve with tortilla chips.

## **CHEESY CRAB DIP**

From: Lakes Gas Co. #27, Kingsford, MI

2 - 8 ounce packages cream cheese (very soft)	2 tablespoons white wine
2 - 6 ounce cans crab, drained	1 tablespoon horseradish
1/2 cup shredded parmesan cheese	1 teaspoon hot sauce
1/4 cup sliced green onion	

Preheat oven to 350°. Mix all together using a blender then spoon into 9 inch glass pie plate. Bake 30 minutes or until light brown.

## **BLUE CHEESE BALL**

From: Lakes Gas Co. #06, Ladysmith, WI

8 ounces cream cheese

Worcestershire (a couple shots)

1 can black olives

1 - 8 ounce package blue cheese

1 stick butter

Onion (small)

Cream cheese, butter and worcesterhire. Stir in olives and onion. Fold in blue cheese. Form into a ball. Roll ball in chopped walnuts.

## **SALSA DIP**

From: Lakes Gas Co. #06, Ladysmith, WI

16 ounces sour cream

1 jar salsa (to taste)

1 8 ounces cream cheese, softened

Sharp cheddar shredded cheese

Cream, cream cheese & sour cream. Add salsa a little at a time to your taste (we like it with a bite). Add cheddar cheese. Serve with tostitos chips.

## **BREAD BOWL APPETIZER**

From: Lakes Gas Co. #55, Adrian, MN

1 firm round loaf of bread (1 1/2 lb. about 8-10" in diameter)  
Slice off top of loaf and keep  
Carefully hollow out loaf leaving 1/2" shell  
Cut bread into bite size cubes

Stir bread cubes with oil and melted butter. Spread on cookie sheet.  
Bake 10 to 15 minutes turning occasionally. Serve with filling.

### **Filling:**

2 cups (8 ounces) shredded sharp cheddar cheese

2 packages (3 ounces each) cream cheese, softened

1 1/2 cup sour cream

1 cup (5 ounces) diced ham

1/2 cup chopped green onions

1 can (4 ounces) green chilies, drained and chopped

1 teaspoon Worcestershire sauce

2 tablespoons vegetable oil

1 tablespoon melted butter

Assortment of raw vegetables (carrots, green peppers, cauliflower, broccoli, etc.)

Combine cheeses and sour cream in bowl. Stir in ham, onion, chilies and Worcestershire sauce. Spoon filling into bread shell. Replace top. Wrap tightly in foil and bake at 350° for 1 hour and 10 minutes. Remove from oven. Stir filling and serve with vegetables and bread cubes.

## **BREAKFAST HORS D'OEUVRE**

From: Lakes Gas Co. #01, North Branch, MN

### **Brown and drain:**

1 pound hamburger

1 package Jimmy Dean sausage

### **Add:**

1 teaspoon sweet basil

1/2 teaspoon salt

1 teaspoon oregano

1 pound Velveeta cheese, cut in cubes

Mix until cheese is melted and spoon on rye cocktail bread (found by the deli). Bake at 350° for 5 minutes.

## **TACO DIP**

From: Lakes Gas Co. #01, North Branch, MN

1 pound hamburger

2 cans cream of mushroom soup

1 small onion, chopped

1 small bottle Pace picante sauce

1 pound Velveeta cheese

Brown meat and onion drain and add remaining ingredients.

Serve in crock pot with tortilla chips.

## **BRUSCHETTA BITES**

From: Lakes Gas Co. #00, Forest Lake, MN

2 medium plum tomatoes, seeded and chopped

1 tablespoon olive oil

1 tablespoon slivered fresh basil

1 teaspoon lemon juice

1/8 teaspoon coarse ground black pepper

4 ounces mozzarella cheese, thinly sliced

Keebler TownHouse Toppers Garlic and Herb Crackers

In small bowl toss together tomatoes, oil, basil, lemon juice and pepper.

Top each cracker with a piece of cheese. Spoon some tomato mixture on each.

## **MANGO, TOMATO, AND AVOCADO SALSA**

From: Lakes Gas Co. #00, Forest Lake, MN

1 mango (peeled, seeded and diced) or approx. 1 cup frozen mango chunks

1 avocado (peeled, pitted and diced)

4 medium Roma tomatoes, diced

1 jalapeno pepper, seeded and minced

1/2 cup fresh chopped cilantro

3 cloves garlic, minced

Add:

1 can rinsed black beans

1/2 cup frozen corn

Stir in:

1 teaspoon salt

2 tablespoons fresh lime juice

1/4 cup chopped red onion

3 tablespoons olive oil

Refrigerate 30 minutes before serving.

## **MEXICAN ROLL UPS**

From: Lakes Gas Co. #55, Adrian, MN

Combine:

8 ounces softened cream cheese

1 cup sour cream

1 package taco seasoning

4 ounces sliced black olives, finely chopped

1 small can green chilies

8 ounce package shredded cheddar cheese

Spread evenly over 10 flour tortillas

Roll tightly

Slice in 1 inch slices

## **MEXICAN DIP**

From: Lakes Gas Co. #06, Ladysmith, WI

1 (16 ounce) sour cream

1 (8 ounce) cream cheese, softened

1 jar salsa

Shredded cheese

Mix together and chill.

## **RUEBEN DIP**

From: Lakes Gas Co. #29, Waterville, MN

4 packages corned beef (Buddig)

16 ounces sauerkraut (juiced squeezed out)

3/4 cup thousand island dressing

12 ounces Swiss cheese, shredded

Club crackers

Combine all but crackers in crock-pot, serve once cheese is melted.

## **ROSANNE KINGS DIP**

From: Lakes Gas Co. #06, Ladysmith, WI

8 ounces cream cheese, softened

1 chicken bouillon, dissolved with water

1/4 cup green olives, chopped

1 teaspoon minced onion

Play with the flavor; you might want to add more bouillon and green olives

## **SHRIMP DIP**

From: Lakes Gas Co. #06, Ladysmith, WI

1 (8 ounce) package cream cheese, softened

1/4 cup mayonnaise or salad dressing

2 tablespoons onion, chopped

1 - 2 tablespoons ketchup

1 (4 1/2 ounce) can broken shrimp, drained

Beat first four ingredients on medium mixer speed until fluffy, and then add shrimp. Beat on low speed. May also add horseradish.

Serve with bugles.

## **STUFFED MUSHROOMS**

From: Lakes Gas Co. #06, Ladysmith, WI

1 1/2 cups hot water

1 (6 ounce) package STOVE TOP Stuffing Mix for Chicken

40 fresh mushrooms (2 pounds)

2 tablespoons butter

2 cloves garlic, minced

1 (10 ounce) package frozen chopped spinach, thawed and well drained

1 cup KRAFT shredded low-moisture part skim mozzarella cheese

1 cup KRAFT grated parmesan cheese

Heat oven to 400°.

Add hot water to stuffing mix in large bowl; stir until moistened. Set aside. Remove stems from mushrooms; chop stems. Melt butter in skillet on medium heat. Add chopped stems and garlic; cook and stir 5 minutes or until tender. Add to stuffing with spinach and cheeses; mix well. Spoon into mushroom caps. Place, filled sides up, in shallow pan. Bake 20 minutes or until mushrooms are tender and filling is heated through.

## **SPINACH ARTICHOKE DIP**

From: Lakes Gas Co. #37, Onamia, MN

2 cups parmesan cheese

1 (10 ounce) box of frozen chopped spinach (can be chopped as it thaws)

1 (14 ounce) can of artichoke hearts, drained and chopped

2/3 cup sour cream

1 cup cream cheese

1/3 cup mayonnaise

2 teaspoons garlic, minced

1 tablespoon Knorr dry dip

2 tablespoons chopped onion

To bake: 375° for 20-30 minutes. Serve with bread or crackers.

Or spread on slices of baguette or French bread and bake until slightly browned.

## **STUFFED MUSHROOMS**

From: Lakes Gas Co. #01, North Branch, MN

2 packages mushrooms (washed and dried)  
Remove stems and chop up fine

16 strips of bacon, fried until crisp and crumbled

1 small onion finely chopped

In 2 tablespoons of bacon grease, sauté stems and onion for 3 to 5 minutes.

### **Combine**

1 1/2 cups REAL mayo

1 1/2 cups grated cheddar cheese

Add in the stem and onion mixture. Mound into mushroom caps.

Bake at 350° for 15 minutes.

## TACO SALAD DIP

From: Lakes Gas Co. #57, Pardeeville, WI

1 pound hamburger	1/2 teaspoon garlic salt
1/2 teaspoon onion flakes	1 teaspoon parsley flakes
1 package taco seasoning	Shredded lettuce
1 (8 ounce) package cream cheese	Shredded cheese
1 cup mayonnaise	Chopped tomato
1 cup sour cream	

Brown hamburger, drain and season with taco seasoning. Let cool. Cream together cream cheese, mayo and sour cream. Add garlic salt, parsley and onion flakes. Spread on serving tray. Spread hamburger on top. Add tomatoes, shredded lettuce and cheese.

## BRAUNSCHWEIGER SPREAD

From: Lakes Gas Co. #37, Onamia, MN

16 ounces braunschweiger	1 teaspoon Worcestershire sauce
8 ounces cream cheese, softened	1/4 teaspoon garlic powder
2/3 cup mayonnaise or salad dressing	Chopped fresh parsley
6 tablespoons dill pickle relish	Assorted crackers
4 tablespoons chopped onion	

Combine the first seven ingredients; pat into a bowl lined with plastic wrap. Cover with wrap and chill. Invert onto a serving platter and sprinkle with parsley. Serve with crackers.

## **TERIYAKI CHICKEN WINGS**

From: Lakes Gas Co. #07, Frederic, WI

1/2 cup pineapple juice

1/2 cup soy sauce

1 teaspoon garlic powder

1 tablespoon brown sugar

1 teaspoon dry mustard (I never have dry, I just use regular mustard)

1 teaspoon ginger

1/2 teaspoon pepper

Marinate several hours or overnight.

Bake at 350° for 1 to 1 1/2 hours.

## **CHEESE BALL**

From: Lakes Gas Co. #07, Frederic, WI

1 1/2 (8 ounce) packages Pigs Cream Cheese

2 small packages corn beef, chopped

2-3 green onions, chopped

1 tablespoon horseradish sauce

Mix and roll into ball then roll in chopped pecans.

## **CRACKER SPREAD**

From: Lakes Gas Co. #05, Essig, MN

16 ounces REAL Mayo.

1 bunch table onions, chopped

6-10 ounces sliced salad olives chopped (depends on your taste)

1 1/2-2 packages (8 ounces each) pizza cheese

This is a very addicting spread! I have added a few chopped jalapenos to add zest.

## **ROLLUPS**

From: Lakes Gas Co. #05, Essig, MN

8 ounces cream cheese, softened

8 ounces sour cream

8 ounces finely shredded cheddar cheese

4 ounces diced jalapenos (use 3/4 - 1 can)

1 bunch chopped table onions

Diced olives (optional)

1 package dry ranch dressing mix

Garlic powder to taste

Refrigerate this overnight.

### **Also needed:**

Flour tortillas

Thin sliced ham or dried beef (I alternate for a variety)

Pickles

Warm the tortilla shells in the microwave for 10 seconds for easier rolling.

Spread some of the mixture on the tortilla. Put either ham or dried beef on top.

Lay pickles across it side by side. Roll it up and cut it into chunks, putting a toothpick in each one to hold it all together. I have also done a few with just the pickle. No matter how I make them, they are a big hit!

## **DORITO DIP**

From: Lakes Gas Co. #23, International Falls, MN

### **Mix:**

1 package cream cheese

1 tub Top the Tator

1 (8 ounce) jar Ortega Taco Sauce

Spread mixture onto dip tray, chop 1/2 head lettuce and layer over mixture. Top with 1 package shredded cheese and 1/2 diced tomato, sliced black olives. Chill at least one hour. Serve with Nacho Cheese Doritos.

## **CRAB DIP**

From: Lakes Gas Co. #23, International Falls, MN

2 (8 ounce) packages Philadelphia Cream Cheese

1 package crab meat

3 tablespoons Miracle Whip

1/2 bottle cocktail sauce

1/4 cup chopped chives

1 cup shredded cheese

Mix cream cheese, Miracle Whip and 1/2 of the chopped chives. Spread onto a platter. Top with cocktail sauce, crab meat, shredded cheese and chives (in this order). Serve with crackers.

## **FRUIT PIZZA**

From: Lakes Gas Co. #00, Forest Lake, MN

1 roll of refrigerator sugar cookies

8 ounce package cream cheese

1/4 cup sugar

1 teaspoon vanilla

Fruit

3/4 cup pineapple juice

3/4 cup orange juice

1 1/2 teaspoons corn starch

Cut cookie dough and place in bottom of 9"x13" pan. Use fingers to make a solid crust. Bake according to package instructions. Cool.

Blend cream cheese, sugar and vanilla. Spread on crust. Put fruit on top. You can use pineapple, grapes, mandarin oranges, raspberries, bananas, peaches, blueberries, etc.

Cook pineapple juice, orange juice and corn starch, stirring constantly until thick. Apply over fruit while hot.

## **HOT PIZZA DIP**

From: Lakes Gas Co. #20, Cook, MN

1 (8 ounce) package cream cheese, softened

1/2 teaspoon dried oregano

1/2 teaspoon dried parsley

1/4 teaspoon dried basil

1 cup shredded mozzarella cheese

1 cup grated Parmesan cheese

1 cup pizza sauce

2 tablespoons chopped green bell pepper

2 ounces pepperoni sausage, chopped

2 tablespoons sliced black olives

French baguette

In a small bowl, mix together the cream cheese, oregano, parsley and basil. Spread mixture in the bottom of a 9 inch pie plate, or a shallow microwave-safe dish. Sprinkle 1/2 cup of mozzarella cheese and 1/2 cup of the Parmesan cheese on top of the cream cheese mixture. Spread the pizza sauce over all. Sprinkle with remaining cheese, top with green pepper, pepperoni and olive slices. Cover and microwave for 5 minutes. Serve hot with French baguette bread.

## TEXAS CAVIAR

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup celery (chopped)

1 can shoe peg corn

1 cup red pepper (chopped)

1 can green chilies

1 cup red onion (chopped)

1/2 cup cider vinegar

1 can black eyed peas

1/2 cup sugar

1 can black beans

1/2 cup canola oil

Bring vinegar, sugar and oil to a boil. Let syrup cool. Drain and rinse canned vegetables. Pour syrup over bean and vegetable mixture. Chill overnight. Serve with tortilla chips. Scoop variety works best.

## **TOMATO AND MOZZARELLA BITES**

From: Lakes Gas Co. #20, Cook, MN

20 grape or cherry tomatoes, halved

20 fresh basil leaves

20 small balls fresh mozzarella cheese

Salt and pepper to taste

1/2 cup balsamic vinegar

1/4 cup extra virgin olive oil

20 toothpicks

Using a toothpick, spear a half of a tomato, a piece of basil, a mozzarella ball and another half of a tomato. Repeat with remaining ingredients. Place on a serving dish and sprinkle with salt and pepper. Mix the vinegar and oil together in a small bowl to serve as a dipping sauce.

## **VEGGIE BARS**

From: Lakes Gas Co. #23, International Falls, MN

2 packages Pillsbury Crescent Rolls

1 package coleslaw

1 cup chopped broccoli

1 cup chopped cauliflower

3 chopped radishes

1 package shredded cheese

2-8 ounce packages Philadelphia Cream Cheese

4 tablespoons Miracle Whip

1/2 teaspoon dill weed

Roll crescent rolls out onto cookie sheet and bake as directed. Mix cream cheese, Miracle Whip and dillweed until well blended. Spread onto crescent rolls. Add a layer of coleslaw mix and remaining veggies. Top with cheese. Chill and serve.

## WONTON WRAPPER APPETIZERS

From: Lakes Gas Co. #49, Solon Springs, WI

1 (16 ounce) package wonton wrappers

1 pound pork sausage

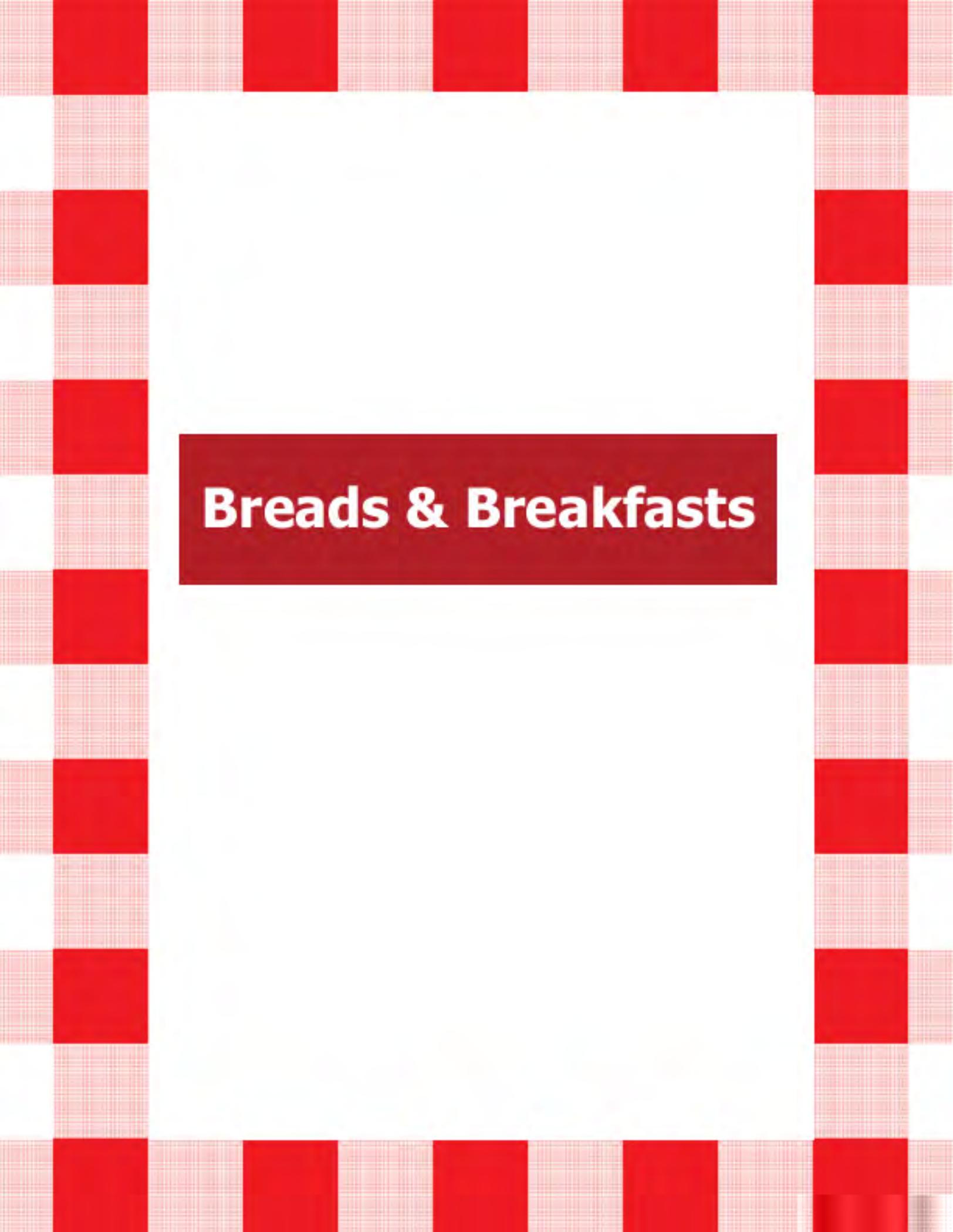
1 cup finely shredded monterey jack cheese

1 cup finely shredded cheddar cheese

1/2 cup chopped black olives, drained

1 cup ranch-style salad dressing

Preheat oven to 350°. Spray a miniature muffin pan with cooking spray. Insert wonton wrappers into muffin pan so as to form small cups. Bake 5 minutes after oven has preheated. Allow wonton wrappers to cool. Remove from pan. In a medium bowl mix sausage, cheeses, olives and ranch dressing. Fill wonton wrappers with mixture. Bake filled wrappers for 10 to 15 minutes until sausage mixture is bubbly and slightly brown. **Watch closely so wontons do not burn.**

The page features a decorative border with a red and white checkered pattern. The border consists of alternating solid red and white squares, with a fine grid pattern overlaid on the white squares. The central area of the page is white and contains a dark red rectangular box with the text "Breads & Breakfasts" in white.

# **Breads & Breakfasts**

## AMISH FRIENDSHIP BREAD STARTER

From: Lakes Gas Co. #00, Forest Lake, MN

1 (.25 ounce) package active dry yeast      3 cups white sugar, divided  
1/4 cup warm water (110°)                      3 cups milk  
3 cups all-purpose flour, divided

In a small bowl, dissolve yeast in water. Let stand 10 minutes. In a 2 quart container glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly or flour will lump when milk is added. Slowly stir in 1 cup milk and dissolve yeast mixture. Cover loosely and let stand until bubbly. Consider this day 1 of the 10 day cycle. Leave loosely covered at room temperature.

On days 2 thru 4; stir starter with a spoon. Day 5; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Days 6 thru 9; stir only.

Day 10; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Remove 1 cup to make your first bread; give 2 cups to friends along with this recipe, and your favorite Amish Bread recipe. Store the remaining 1 cup starter in a container in the refrigerator, or begin the 10 day process over again (beginning with step 2).

## AMISH FRIENDSHIP BREAD

From: Lakes Gas Co. #00, Forest Lake, MN

1 cup Amish Friendship Bread Starter                      1 teaspoon ground cinnamon  
2/3 cup vegetable oil    1/2 teaspoon salt  
3 eggs    1/2 teaspoon baking soda  
2 cups all-purpose flour    1 1/4 teaspoons baking powder  
1 cup white sugar    1 teaspoon vanilla

Preheat oven to 350°. Grease 2 (9"x5") loaf pans. In a large bowl, combine Amish bread starter with oil, eggs, flour, sugar, ground cinnamon, salt, baking soda, baking powder and vanilla. Mix well. Pour into prepared loaf pans. Bake in preheated oven for 50 to 60 minutes.

## APPLE PIE OATMEAL

From: Lakes Gas Co. #07, Frederic, WI

2 1/2 cups milk	1 teaspoon ground flaxseed
1 cup Steel-Cut Oats (uncooked)	1 apple (cored and chopped)
2 tablespoons brown sugar (packed)	1/2 cup raisins
2 tablespoons honey	1/2 cup chopped walnuts
1 tablespoon butter (melted)	1/8 teaspoon salt
1 tablespoon apple pie spice	

Place all ingredients into a slow cooker sprayed with non-stick vegetable spray. Stir well to combine. Cover and cook on low for 6 to 8 hours. Serve with ice cream if you want.

## POTATO PANCAKES

From: Lakes Gas Co. #51, Luxemburg, WI

4 large potatoes	1/3 cup flour
Cold water	2 teaspoons salt
1 small onion	1/8 teaspoon pepper
2 eggs	

Peel potatoes. Coarsely shred potatoes and onions into a large bowl filled with cold water. In colander lined with a clean towel or cheesecloth, drain potatoes and onions. Squeeze out as much water as possible. In same bowl, beat eggs and return potatoes and onions. Add flour, salt and pepper. Toss until well mixed. In skillet; heat oil over medium heat, drop potato mixture and flatten. Cook until golden brown on each side. Remove to a paper-lined cookie sheet and keep warm in low oven.

## **BANANA BREAD**

From: Lakes Gas Co. #01, North Branch, MN

1 cup sugar	1/2 cup sour milk (1teaspoon lemon juice)
1/2 cup butter	2 cups flour
2 eggs	2 teaspoons soda
1/2 cup walnuts	3 large bananas, mashed

Cream sugar and butter. Add eggs, bananas and nuts. Then add alternately dry ingredients and sour milk. Put in greased and floured loaf pan. Bake at 350° for 45 minutes to 1 hour.

## **MONKEY BREAD**

From: Lakes Gas Co. #22, Medford, WI

2 cans refrigerator biscuits	3/4 cup sugar
2 teaspoons cinnamon	1/2 cup butter
1/2 cup chopped nuts (optional)	

Quarter biscuits. In a bowl with cover combine sugar and 1 teaspoon cinnamon. Put in a few pieces at a time and shake until coated. Place in a greased angel food cake pan. Melt butter and 1 teaspoon cinnamon; add enough sugar to leftover coating to make 3/4 cup sugar. Add to butter and bring to a boil. Let cool 15 minutes. Stir in nuts and spoon over biscuits. Bake at 350° for 45 minutes. Let cool 5 minutes and invert pan.

## **BLUEBERRY FRENCH TOAST**

From: Lakes Gas Co. #04, Crosby, MN

- 6 whole wheat hamburger buns
- 1 - 8 ounce package reduced fat cream cheese
- 1 cup fresh or frozen blueberries
- 6 eggs
- 1 cup egg substitute
- 2 cups fat-free milk
- 1/3 cup maple syrup or honey

### **Sauce:**

- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1 cup grape juice
- 1 cup fresh or frozen blueberries

Cut buns into 1 inch cubes, place half in a 9 x 13 inch baking dish coated with cooking spray. Cut cream cheese into 1 inch cubes, place over buns. Top with blueberries and remaining bun cubes.

In a large bowl, beat eggs and egg substitute. Add milk and syrup, mix well. Pour over bun mixture. Cover and refrigerate for hours or overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover; bake 25 to 30 minutes longer or until golden brown and center is set.

Meanwhile, in a small saucepan, combine sugar and cornstarch, stir in juice until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes. Stir in blueberries. Reduce heat; simmer, uncovered for 8 to 10 minutes or until berries burst, stirring occasionally. Serve with French toast.

## **BREAKFAST CASSEROLE**

From: Lakes Gas Co. #00, Forest Lake, MN

1 (24 ounce) package hash browns	5 eggs
2 pounds cooked sausage, drained (can use ham or chicken)	1 cup sour cream
1 pound blanched broccoli, drained	1 can cream of chicken soup or cream of mushroom soup
1 pound shredded cheddar cheese	1/4 cup half & half

Layer hash browns, sausage, broccoli and cheddar cheese in 9" x 13". Beat eggs and pour over layered ingredients. Mix together sour cream, soup and half & half and pour over ingredients. Bake at 350° for 60 minutes covered, uncover and bake an additional 15 minutes. Let set for 10 minutes before serving. Serves 8 to 12.

## **BREAKFAST PIZZA**

From: Lakes Gas Co. #00, Forest Lake, MN

1 (8 ounce) can crescent rolls	1/2 cup milk
1 (10 ounce) package pork sausage	1/4 teaspoon salt
1 cup frozen hash browns	1/4 teaspoon pepper
1 cup shredded cheddar cheese	grated Parmesan cheese
6 eggs	

Heat oven to 375°. Roll out rolls as crust in lightly greased 9"x13" pan. Brown sausage and crumble over dough. Layer hash browns and cheese on top. Mix eggs, milk, salt and pepper and pour over ingredients in pan. Sprinkle generously with Parmesan cheese. Bake for 25 to 30 minutes or until crust is brown and filling set. Let set for 5 minutes before serving. Serves 10 to 12.

## **BREAKFAST CASSEROLE**

From: Lakes Gas Co. #00, Forest Lake, MN

5 slices thick-sliced white bread, crust and all,  
buttered and cubed

1 pound mild sausage, cooked, crumbled and drained

3 cups grated extra-sharp cheddar cheese

4 eggs

2 cups milk

1 teaspoon dry mustard

1 teaspoon salt

1 teaspoon hot sauce

Spray a 1 1/2 quart casserole dish with vegetable oil cooking spray. Place the bread cubes in the casserole. Evenly distribute the sausage over the bread cubes. Sprinkle evenly with the cheese. Combine the eggs, milk, mustard, salt and hot sauce and mix well. Pour the egg mixture over the bread. Cover with plastic wrap and refrigerate overnight.

The next morning, remove the casserole from the refrigerator and allow it to sit on the counter for 15 minutes while you preheat the oven to 350°. Remove the plastic wrap, place the casserole in the oven, and bake for 1 hour.

Serves 6 to 8

## **BREAKFAST EGG BAKE**

From: Lakes Gas Co. #37, Onamia, MN

### **(Make the night before)**

Cut up 8 slices of dried bread into crouton size pieces, place in 9"x13" pan

Cook 1-2 pounds of meat (Sausage, ham or bacon)

### **Mix together:**

4 eggs

2 1/2 cups milk

1 tablespoon dry mustard

1 can of cream of mushroom soup

Pour over bread and meat. Top with 1 package of shredded cheese.  
Cover and refrigerate until morning. Bake at 325° for about 1 hour.

## **CROCKPOT EGG BAKE**

From: Lakes Gas Co. #28, Miliona, MN

32 ounces hash browns

1 pound cooked sausage (bacon or ham)

3/4 pound shredded cheddar cheese

1/2 cup onion, chopped

Layer the above ingredients 3 times.

Pour 1 cup milk and 12 eggs blended

Add salt and pepper

Mustard is optional

Cook on low for 7 hours.

## BREAKFAST OMELET RING

From: Lakes Gas Co. #53, Grand Rapids, MN

2 packages refrigerated crescent rolls  
4 ounces cream cheese, softened  
1/4 cup milk  
1 tablespoon all-purpose flour  
8 eggs (1 egg divided)  
1 1/4 teaspoons Nature Seasons Seasoning Blend  
1/2 pound breakfast sausage links  
(or any other breakfast meat, cut into 1/2" lengths)  
4 ounces canned mushrooms, sliced or bits and pieces  
Or  
1/3 pound fresh mushrooms, sliced  
1 medium onion, chopped  
1 tablespoon butter or margarine  
1/2 cup shredded cheddar cheese

**Optional Variation:**

1/4 pound fresh asparagus, cut into 1" lengths  
1 teaspoon dill mix  
Salt and pepper

Preheat oven to 375°.

Making the Ring: Unroll 2 packages crescent rolls: separate into 16 triangles. On a large round pizza stone or pizza pan, arrange triangles, slightly overlapping in a circle with the wide ends 4 inches from the edge of the baking stone, and the points pointing out. Points will extend off the stone. Using a roller or glass roll the wide ends toward the center to create a 5 inch opening.

In a large mixing bowl, whisk cream cheese and milk; add flour and whisk until smooth. Separate 1 egg and reserve the egg white. Add yolk, 7 remaining eggs, and Seasoning blend, to cream cheese mixture; whisk until smooth. Add red pepper, mushrooms and onion to bowl and mix well.

In a 12" skillet, sauté breakfast links until no longer pink in the center and browned on the outside. Add egg mixture; cook stirring occasionally about 4-6 minutes until eggs are set but moist. Remove from heat.

Scoop the filling evenly over the Ring dough in a continuous circle about 1/2 inch from the center of the circle. Sprinkle with cheese. Bring the points of the triangles up over the filling and tuck the tips under the dough at the center to form a ring. (filling will show between the triangles). Brush the ring with the remaining egg white. Bake 25-30 minutes or until golden brown.

**Optional Variation:** To make it vegetarian omelet, replace the sausage with asparagus spears, do not sauté them. You can also replace the Natures Seasoning Blend with the dill mix, salt and pepper. Servings: 8

## **CHEESY BACON RANCH BREAD**

From: Lakes Gas Co. #39, St. Michael, MN

1 round loaf of sourdough (or similar) bread

2 cups shredded cheddar cheese

1/2 cup to 3/4 cup chopped, cooked bacon

1/2 cup butter, melted

1 tablespoon dry ranch dressing mix

Preheat oven to 350°.

Using a sharp bread knife cut the bread going in both directions but don't cut all the way through the bottom. Place your bread on a large piece of aluminum foil (this will make it easier to wrap it up later).

Place shredded cheese in between the slices. Really pack it in there as best you can. This part takes the longest amount of time in this recipe so be patient. This is also why you wouldn't want to use a really soft bread or else it would tear too easily when you packed the cheese in.

Now add in bacon (as little or as much as you like).  
Do your best to get in between the slices.

Now take 1 tablespoon dry ranch dressing mix and add it to the melted butter. You can add more dry mix if you like a stronger ranch taste. Give it all a good stir until combined.

Pour or spoon the butter mixture over the top of the bread.

Now wrap the whole thing up in aluminum foil and place on baking sheet. Bake at 350° for 15 minutes. Unwrap from the foil and bake for another 10 minutes (or until the cheese is melted).

## EGG BASKETS

From: Lakes Gas Co. #53, Grand Rapids, MN

6 medium ready to bake French Rolls

12 large eggs

2 green onions, chopped

6 tablespoons milk

1 teaspoon seasoned salt

6 sprigs parsley

6 teaspoons extra sharp cheddar cheese, grated

Preheat oven to 425°. With a sharp knife, cut top off and remove the centers of each roll, leaving a shell about 1/2 inch thick. Save the tops and centers of the rolls-store in a plastic bag in freezer until next time you need bread crumbs. Bake the shells for about 15 minutes or until golden brown. Melt butter in skillet and sauté the onions. Beat eggs, milk and seasoning and scramble with onions. Spoon equally into the baked shells. Top each serving with 1 teaspoon of grated cheese and a sprig of parsley. Serves 6.

## EGG BRUNCH DISH

From: Lakes Gas Co. #01, North Branch, MN

6-8 slices buttered bread

1 cup grated Monterey Jack cheese

1 pound bacon, fried and cut up

12 eggs

1 10 ounce package Little Sizzlers, cut up

2 cups milk

2 cups grated cheddar cheese

Salt and pepper to taste

Beat eggs, milk, salt and pepper in bowl. In 9"x13" greased pan line bread in. Add bacon, sausage and cheese. Pour egg mixture over. Cover and refrigerate overnight. Bake uncovered for 1 hour at 350°.

## **EGGS IN A BAG**

From: Lakes Gas Co. #00, Forest Lake, MN

### **Fun to do when camping with a group.**

Eggs – 2 per person

Water

Salt and pepper

Shredded cheese – any kind

Chopped – bacon, sausage, onion, peppers, black olives, pepperoni, Canadian bacon or anything else you would put into an omelet.

Quart sized food storage bags – 1 per person  
(Make sure they are good quality, not cheap brand)

Write your name on a storage bag with a marker.

Crack 2 eggs into your plastic bag. Add a splash of water, salt and pepper.

Holding the top of the bag with one hand, squish the egg mixture with your fingers from the outside of the bag. Then add your choice of meat and vegetables. Mix around a little bit then seal your bag. Put bags in a pot of boiling water for 14 minutes. You can put several bags in a pot depending on the size. After 14 minutes your omelet should be perfect. Top with shredded cheese, salsa or other items you may desire.

## HAM AND EGG SCRAMBLE

From: Lakes Gas Co. #53, Grand Rapids, MN

2 tablespoons butter or margarine  
1 small onion, chopped  
1 clove garlic, minced  
8 eggs  
1/3 cup milk  
1/2 teaspoon salt  
1/2 teaspoon dried parsley  
1/2 teaspoon dried rosemary, crushed  
1/8 teaspoon cayenne pepper  
1 cup fully cooked ham, cubed  
Or  
1/2 pound cooked bacon, crumbled  
1 cup fresh mushrooms, sliced  
1 cup shredded cheddar cheese

### **Optional:**

4 large hard dinner rolls  
2 tablespoons butter  
1/8 teaspoon garlic salt or garlic powder

In a 2 quart casserole, combine butter, garlic and onion. Microwave on High for 1 1/4 to 1 1/2 minutes or until butter melts.

Add eggs, milk, salt, parsley flakes, rosemary and cayenne. Beat until well blended. Stir in ham (or bacon) (you can use both), mushrooms and half the cheddar cheese. Microwave on High for 7 to 8 minutes, or until eggs are set but moist, stirring 2 or 3 times.

Cover with remaining cheese. Cover and let sit for a few minutes. Stir before serving.

Tip: This recipe is just as good made on the conventional stove top. (may be even faster). Olive oil can be substituted for butter. Can be made without the meat to make it vegetarian, you can add some asparagus instead.

### **Optional:**

Preheat oven to 400°. Cut 1/2 inch of the top of each hard roll. Tear out the inside to form a 1/2 inch thick bowl. (You can save this for future bread crumbs or throw away.)

Melt 2 tablespoons of butter in a small dish in the microwave. Mix in the garlic salt or powder. Brush the inside of the bread bowls with the butter/garlic mix, using a pastry brush. Place on an ungreased baking sheet and toast in the oven for 15 minutes. Watch so they don't burn.

Serve eggs in the bread bowls sprinkled with a little cheese or paprika, or green onions, etc. Servings: 4

## **PAN-TOASTED GARLIC BREAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1/3 cup butter or margarine

1/8 teaspoon cayenne pepper

1 teaspoon minced fresh garlic

6 - 1" slices French bread

1/2 cup shredded mozzarella cheese

In 10" skillet, melt butter until sizzling. Stir in cayenne pepper and garlic. Dip both sides of each slice of bread in the melted butter; place in same skillet. Cook over medium heat, watching closely, until bread is lightly browned (2 to 3 minutes). Reduce heat to low. Turn bread slices over; sprinkle each slice with about 1 tablespoon cheese. Cover; continue cooking until cheese is melted (1 to 2 minutes). Serve immediately.

## POPOVERS

From: Lakes Gas Co. #45, Virginia, MN

1 cup flour

1/2 teaspoon salt

1 cup milk, warmed

2 tablespoons unsalted butter or oil, melted

3 large eggs

2 to 3 teaspoons vegetable shortening

Serving suggestions: Butter and jam, Cinnamon and Sugar

Preheat the oven to 425°.

In a medium bowl, whisk together the flour and salt. In another bowl, whisk together the milk, butter and eggs. Make a well in the flour, pour in the milk mixture, and whisk to make a smooth batter. Set batter aside for 10 minutes.

Heat a non-stick 6 cup popover pan in the oven for 5 minutes. Carefully remove the pan from the oven and brush the inside of the cups with the shortening. Ladle the batter into the cups and bake for 20 minutes, without opening the oven. (Do not open the oven during baking.)

Lower the heat to 350° and continue to bake the popovers for 20 minutes, at this point they will be golden brown. Right after removing the popovers from the oven, poke each one with a paring knife to release steam. Turn popovers from the pan and serve immediately with butter and jam.

## POPPYSEED BREAD

From: Lakes Gas Co. #00, Forest Lake, MN

1 packet of yeast

1/4 cup warm water

1 cup milk

1/2 cup butter (1 stick)

A little extra melted butter to brush on dough (approx. 1/8 to 1/4 stick)

1 egg, beaten

1/2 teaspoon salt

1/3 cup sugar

4 1/2 to 5 cups flour

1 can Solo poppyseed filling

Mix yeast with warm water and set aside.

Scald milk and pour into a bowl. Add butter, salt and sugar.

**To scald milk: Place milk in a heavy-bottomed pan over low heat. Stir occasionally until milk is just hot with steam and small bubbles appearing around the edges. Do not boil.**

Stir in yeast mixture and egg.

Beat in 2 cups of flour, then gradually stir in the remaining flour to make soft dough.

Place in bowl, brush with melted butter and set aside to rise 1 1/2 to 2 hours.

Divide dough in two.

Roll out 1 of the dough halves about 10" wide and long. Spread with 1/2 can of poppyseed filling. Roll up and put in greased bread pan.

Repeat with second half of dough.

Cover and let stand 30 minutes.

Bake at 350° about 45 minutes. (Check it)

## PRALINE FRENCH TOAST CASSEROLE

From: Lakes Gas Co. #00, Forest Lake, MN

8 eggs

1/3 cup packed light brown sugar

1 1/2 cups half-and-half

10 to 12 slices soft bread, 1 inch thick

1/3 cup maple syrup

### **Topping:**

1/2 cup (1 stick) butter

2/3 cup maple syrup

1/2 cup packed light brown sugar

2 cups chopped pecans

Generously butter a 13"x9" baking dish. Mix the eggs, half-and-half, maple syrup and sugar in a large bowl. Place the bread slices in the prepared baking dish and cover with the egg mixture. Cover with plastic wrap and let soak overnight in the refrigerator.

Preheat the oven to 350°. Remove the baking dish from the refrigerator. Make the topping: Melt the butter in a saucepan. Add the sugar and maple syrup and cook for 1 to 2 minutes. Stir in the pecans. Pour the mixture over the bread and bake for 45 to 55 minutes. Allow to sit for 10 minutes before serving.

Serves 8

## PUMPKIN BREAD

From: Lakes Gas Co. #57, Pardeeville, WI

3 cups sugar	1 teaspoon cinnamon
4 eggs	1/2 teaspoon nutmeg
1 cup oil	1/4 teaspoon cloves
2 cups canned pumpkin	2 teaspoons baking soda
3 1/2 cups flour	2/3 cups water
1 1/2 teaspoons salt	1 cup chopped nuts

Cream sugar, eggs, oil and pumpkin together. Sift in a separate bowl flour, salt, cinnamon, nutmeg, cloves and baking soda. Alternate putting dry ingredients and water into the pumpkin mixture, stirring well, then add nuts. Put in 2 greased bread pans. Bake at 350° for 1 hour.

## **RED LOBSTER CHEESE BISCUITS**

From: Lakes Gas Co. #00, Forest Lake, MN

2 1/2 cups Bisquick

3 ounces freshly shredded cheddar cheese

11 ounces cold water

### **Garlic spread**

1/2 cup melted butter

1 teaspoon garlic powder

1/4 teaspoon salt

1/8 teaspoon onion powder

1/8 teaspoon dried parsley

To cold water, add Bisquick and cheese, blending in a mixing bowl. Mix until dough is firm.

Using a small scoop, place dough on a baking pan lined with baking paper. Bake at 350° for 10-12 minutes or until golden brown. While biscuits are baking, combine garlic spread ingredients.

Brush baked biscuits with garlic spread.

## **RHUBARB BERRY COFFEE CAKE**

From: Lakes Gas Co. #04, Crosby, MN

1 package yellow or white cake mix (18.5 ounce)

2/3 cup brown sugar

2 tablespoons cold margarine

3/4 cup chopped walnuts

2 eggs

1 cup sour cream

1 1/2 cups finely chopped rhubarb

1 1/2 cups sliced fresh strawberries

1/2 cup ready to spread frosting

In a bowl combine 2/3 cup cake mix and sugar, cut in margarine until crumbly. Add walnuts, set aside. Place remaining cake mix in a mixing bowl; add the eggs and sour cream. Fold in rhubarb and strawberries. Spread cake mix into a greased 9 x 13 inch cake pan. Sprinkle with crumb mixture.

Bake at 350° for 40 to 50 minutes. Cool. Microwave frosting for 15 seconds. Drizzle over cake and serve.

## **SAUSAGE GRAVY**

From: Lakes Gas Co. #01, North Branch, MN

1 pound Jimmy Dean Pork Sausage

2 tablespoons chopped onion

6 tablespoons flour

1 quart milk

1/2 teaspoon poultry seasoning

1/2 teaspoon ground nutmeg

1/4 teaspoon salt

Dash of Worcestershire sauce

Dash hot pepper sauce

Crumble sausage into large saucepan. Cook over medium heat. Add onion and cook. Drain, discarding all but 2 tablespoons of drippings. Stir in flour and cook over medium heat about 6 minutes or until mixture bubbles and turns golden. Stir in warmed milk. Add seasonings and cook until thickened. Stirring occasionally. Serve over sliced biscuits.

Yields 4-6 servings

## **CARMEL ROLLS**

From: Lakes Gas Co. #01, North Branch, MN

In a greased bundt pan, sprinkle walnuts or pecans. Place 18 frozen Rhodes dinner rolls onto walnuts or pecans. Sprinkle 1 small package of cook butterscotch pudding. Let rise overnight in oven with light on. The next morning, combine in saucepan 1 stick of butter, 1/2 cup brown sugar and 1 teaspoon cinnamon. Cook and pour over rolls. Bake for 30-35 minutes at 350°.

## **ITALIAN GARLIC BREADSTICKS**

From: Lakes Gas Co. #00, Forest Lake, MN

1/2 cup grated Parmesan cheese

1/4 cup butter, melted

2 teaspoons Italian seasoning

1 tube (11 ounces) refrigerated breadsticks

1 teaspoon garlic powder

In a shallow bowl, combine the cheese, Italian seasoning and the garlic powder. Place the butter in another shallow bowl. Separate the dough into individual breadsticks. Dip in butter, then in cheese mixture. Twist 2-3 times and place on an ungreased baking sheet.

Bake at 375° for 12-14 minutes or until golden brown. Serve immediately. Makes 1 dozen.

## **THREE CHEESE TWISTS**

From: Lakes Gas Co. #00, Forest Lake, MN

1/2 cup butter, melted

1/4 teaspoon garlic salt

1 1/2 cups (6 ounces) finely shredded cheddar cheese

1 1/2 cups (6 ounces) finely shredded part-skim mozzarella cheese

3/4 cup Parmesan cheese

1 tablespoon dried parsley flakes

24 frozen bread dough dinner rolls, thawed

In a shallow bowl, combine butter and garlic salt. In another shallow bowl, combine cheeses and parsley. On a lightly floured surface, roll each dinner roll into a 10" rope. Dip in butter mixture, then in cheese mixture.

Fold each rope in half and twist twice; pinch the ends together to seal. Place 2" apart on greased baking sheets. Cover and let rise in a warm place until almost doubled, about 30 minutes.

Bake at 350° for 15 minutes or until golden brown.

Makes 2 dozen

## ITALIAN SCRAMBLE

From: Lakes Gas Co. #00, Forest Lake, MN

1 teaspoon olive oil

1/4 cup tomatoes, diced

1/8 teaspoon garlic, minced

2 teaspoons basil, chopped

1 tablespoon onion, chopped

4 eggs, beaten

1/4 cup mushrooms, sliced

Heat the oil in a heavy skillet. Add the onion, garlic and mushrooms. Cook until just soft. Toss in the tomatoes and basil. Add the beaten eggs and cook until just firm, stirring frequently. Serve warm with toast or focaccia.

## FRENCH TOAST

From: Lakes Gas Co. #37, Onamia, MN

### Make the night before

In a 9"x13" pan, layer the following ingredients:

1 stick margarine, melted

Sprinkle 1 cup brown sugar mixed with 1 tablespoon cinnamon  
(sometimes I use maple syrup in place of brown sugar and cinnamon)

1/2 cup pecans, chopped

French bread, sliced 1 inch, thick lay over nuts.

Mix together:

6 eggs, beaten

1 1/2 cups milk

Dash of salt

Pour the egg mixture over the top of bread and refrigerate overnight.

Bake in a 350° oven for 30 minutes.

## LEMON POPPYSEED AMISH FRIENDSHIP BREAD

From: Lakes Gas Co. #00, Forest Lake, MN

2 cups all-purpose flour

1 cup white sugar

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1/8 cup poppy seeds

2 (3 ounce) packages instant lemon pudding mix

1 cup Amish Friendship Bread Starter

2 eggs

1/2 cup milk

1/2 cup applesauce

2 teaspoons vanilla extract

1/2 cup vegetable oil

In a large mixing bowl blend together the flour, sugar, baking powder, baking soda, salt, cinnamon, poppy seeds and lemon pudding mix. Make a well in the center of the bowl. In a separate bowl, mix together the Amish starter, eggs milk, applesauce, vanilla and vegetable oil. Add the dry ingredients and blend until just combined. Pour batter into 2 greased loaf pans.

Bake in a preheated 325° oven for one hour. Cool for 10 minutes on a wire rack. Remove bread from pan.

## MAPLE BACON OVEN PANCAKE

From: Lakes Gas Co. #53, Grand Rapids, MN

1 1/2 cups Bisquick baking mix

1 tablespoon sugar

2 eggs

3/4 cup milk

1/4 cup maple syrup

1 1/2 cups shredded cheddar cheese

12 slices bacon

Grease and flour for preparing pan

Heat oven to 425°. Grease and flour 13"x9" baking pan.

In a 10" skillet, cook bacon until crisp, drain and crumble. Beat Bisquick, sugar, eggs, milk, syrup and 1/2 cup of the cheese until smooth. Put mixture in baking pan and bake for 10 to 15 minutes. Sprinkle with remaining cheese and bacon. Return to oven and bake an additional 3 to 5 minutes longer until cake tester comes out clean.

Servings: 12

## SCOTCH EGGS

From: Lakes Gas Co. #44, Spooner, WI

1 dozen eggs

3 pounds bulk pork sausage. You will find in the butcher section of your grocery store or ask at the counter. Do not buy Jimmy Dean (Yucky Yucky).

1 box of pork Shake and Bake.

Cayenne pepper

Step 1 - Boil eggs, peel and cool (Make sure the eggs are dry)

Step 2 - Wrap pork sausage around the egg to form a ball.  
(1 pound of sausage wraps 4 eggs.)

Step 3 - Put shake and bake into plastic bag, add some cayenne to taste.  
(I use 1 teaspoon of cayenne pepper, I like a kick)

Step 4 - Put sausage covered egg in bag (1 at a time) and coat with shake and bake.

Use a broiler pan spray with Pam or for easier clean up cover broiler pan with foil inside and out. Cut holes in the top foil where the broiler pan slits are to let all the bad grease run out.

Bake at 375° for 1 hour, you can bake longer if you think they need it.

**NOTES:** If you want to make a lighter version, you can substitute venison or turkey sausage, but for your first attempt, try the pork sausage. Fry up a tiny bit of the pork sausage prior to wrapping the egg to see if it needs any seasoning.

## STRAWBERRY-BANANA BREAD

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup vegetable oil, plus more for the casserole dish	1 tablespoon pure vanilla extract
3 cups all-purpose flour, plus more for the casserole dish	1 tablespoon grated lemon zest
2 teaspoons ground cinnamon	2 large ripe bananas
1 teaspoon baking soda	1 pound strawberries, chopped
1/2 or 1 teaspoon grated or ground nutmeg	1 1/2 cups walnuts, chopped
1/2 teaspoon kosher salt or regular	1 cup confectioners' sugar
4 large eggs	2 tablespoons fresh lemon juice
1 1/2 cups granulated sugar	

Heat oven to 350°. Oil and flour a 9 x 13 inch casserole dish. In a large bowl, whisk together the flour, cinnamon, baking soda, nutmeg and salt.

In a medium bowl, lightly beat the eggs. Add the granulated sugar, oil, vanilla and lemon zest and whisk to combine. Mash the bananas (you should get about 1 cup) and stir into the egg mixture. Add the egg mixture to the flour mixture and mix just until incorporated. Fold in the strawberries and walnuts.

Transfer the batter to the prepared dish and bake until a wooden pick inserted into the center comes out clean, 45 to 50 minutes. Transfer to a cooling rack and let cool for 5 minutes.

Meanwhile, in a medium bowl, whisk together the confectioners' sugar and lemon juice until smooth. Spread the icing over the warm cake, then let cool completely.

## SUNRISE CASSEROLE

From: Lakes Gas Co. #39, St. Michael, MN

2 - 12 ounce Johnsonville breakfast sausage links

1 - 30 ounce Ore-Ida country style hash browns

9 eggs

3 cups milk

1 1/2 teaspoons ground mustard

1 teaspoon

1/2 teaspoon pepper

2 cups (8 ounces) shredded 4 cheese Mexican style cheese

1/2 cup diced sweet red pepper

1/3 cup thinly sliced green onions

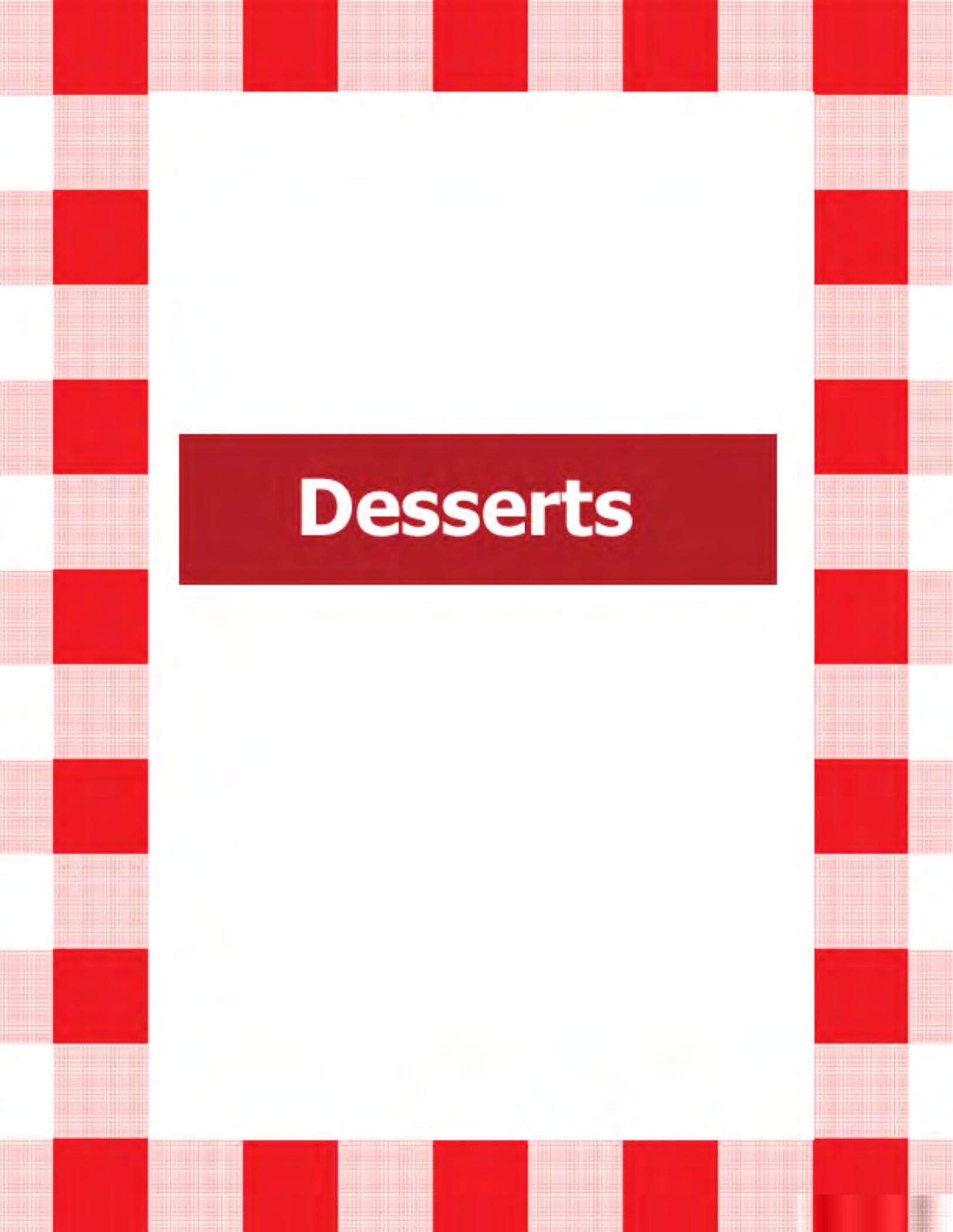
2 cups salsa or picante sauce (optional)

Preheat oven to 375°.

Cook sausage according to package directions. Cool slightly and slice into 1/4 inch coins.

In a large bowl, combine the eggs, milk, mustard, salt and pepper. Add the hash browns, sausage, cheese, sweet red pepper and green onions; mix well. Pour into greased 13 x 9 x 2 inch baking dish. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered for 65 to 70 minutes or until set and golden brown. Let stand 10 minutes before serving. Serve with salsa or picante sauce if desired.

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# Desserts

## **BUTTERMILK BROWNIES**

From: Lakes Gas Co. #22, Medford, WI

1/2 cup margarine or butter	2 cups flour
1/4 cup cocoa	1/2 cup buttermilk
1 cup water	1 teaspoon baking soda
1/2 cup oil	1 teaspoon vanilla
2 cups sugar	2 beaten eggs

Combine margarine or butter, cocoa, water, oil; bring to a boil over medium heat. Stir into sugar and flour. Beat well. Blend in baking soda, buttermilk, eggs and vanilla. Pour into greased and lightly floured 9"x13" pan. Bake at 350° for 25-30 minutes. Allow to cool completely.

### **Frosting:**

1/2 cup margarine or butter	1 lb. powdered sugar
1/3 cup buttermilk	1 teaspoon vanilla
1/4 cup cocoa	

Boil margarine, buttermilk and cocoa for about 1 minute. Remove from heat, add powdered sugar and vanilla. Beat until smooth, pour over brownies.

## **CARROT BARS**

From: Lakes Gas Co. #50, Eau Claire, WI

1 1/4 cups flour

1 teaspoon soda

1 teaspoon cinnamon

1/2 teaspoon salt

2 eggs

3/4 cup vegetable oil

2 (4 1/2 ounce) jars strained carrots baby food or 1 cup cooked carrots, mashed

1 teaspoon vanilla

1/2 cup chopped nuts

1 cup sugar

Combine in the conventional method and pour into a greased 9"x13" pan. Bake at 350° for 30 minutes.

### **Frosting**

1 1/2 cups powdered sugar

1/4 cup butter

3 ounce package cream cheese

1 teaspoon vanilla

Mix together and spread on cooled carrot bars.

## **CHOCOLATE CARAMEL BARS**

From: Lakes Gas Co. #10, Mankato, MN

1 bag (14 ounces) Kraft caramels

1 can (5 ounces) evaporated milk, divided

1 package German chocolate cake mix with pudding in mix

3/4 cup melted margarine

1 package (6 ounces) chocolate chips

Preheat oven to 350°. In saucepan, combine caramels and 1/3 cup evaporated milk.

Cook over low heat, stirring often until smooth.

Grease and flour 9"x13" pan. In mixing bowl, combine dry cake mix, margarine, 1/3 cup evaporated milk and chocolate chips. Stir until dough just sticks together and slightly dry. Press half of this dough firmly into pan. Spread caramel mixture over all and top loosely with the other half of dough. Bake at 350° for 20-30 minutes.

Let set until almost cooled before cutting.

## **FANNY FARMER FUDGE**

From: Lakes Gas Co. #10, Mankato, MN

4 1/2 cups sugar

Large can Carnation evaporated milk

1 pound butter

3 teaspoons vanilla

18 ounces chocolate chips

Boil milk and sugar, stirring constantly for 6 minutes. Remove from heat. Add chocolate chips, butter and vanilla. Beat until thick. Put in greased jellyroll pan. Cool. Keep refrigerated.

# CHOCOLATE CARAMEL CHEESECAKE

From: Lakes Gas Co. #51, Luxemburg, WI

## **Crust:**

1/2 cup mini chocolate chips

1/3 cup margarine or butter

1 1/2 cups uncooked oatmeal

1/2 cup all-purpose flour

1/4 cup firmly packed brown sugar

## **Filling:**

2 (8 ounce) packages cream cheese, softened

2/3 cup sugar

1 teaspoon vanilla

2 eggs

1/2 cup mini chocolate chips

1 (12.25 ounce) jar caramel ice cream topping

1 tablespoon all-purpose flour

Heat oven to 350°. Grease bottom and sides of 9 inch spring form pan. For crust, melt chocolate chips and margarine in large saucepan over low heat; cool slightly. Stir in oatmeal, flour and brown sugar; mix well. Press firmly onto bottom and 1 inch up sides of pan. Bake 10 minutes. Cool completely. For filling, beat cream cheese, sugar and vanilla at medium speed of electric mixer until creamy. Add eggs, one at a time, beating well; stir in chocolate chips. Pour over crust. Combine 1/3 cup caramel topping and 1 tablespoon flour, mix well. Spoon caramel mixture over filling; swirl with a knife. Bake 40-45 minutes or until center is set. Cool. Chill 6 hours or overnight. Remove sides of pan. To serve, drizzle with remaining caramel topping. Store refrigerated.

# CHOCOLATE CHIP BLONDE BROWNIES

From: Lakes Gas Co. #10, Mankato, MN

2/3 cup margarine

2 cups brown sugar

2 eggs

2 teaspoons vanilla

2 cups flour

1 teaspoon baking powder

1 teaspoon salt

1/4 teaspoon baking soda

1 - 6 ounces chocolate chips

Preheat oven to 350°. Melt margarine. Add firmly packed brown sugar. Mix well. Add eggs and vanilla. Sift together flour, baking powder, salt and baking soda. Add this to first mixture. Spread in greased 9"x13" pan and pour chocolate chips on top. Bake at 350° for 20-25 minutes. **DO NOT OVER BAKE.**

## CHOCOLATE CHIP CREAM CHEESE BARS

From: Lakes Gas Co. #33, Glenwood, MN

2 tubes Pillsbury Chocolate Chip  
Cookie Dough                      1 egg

2 - 8 ounce cream cheese, softened              1 teaspoon vanilla

1 cup sugar

Grease 9 X 13 inch pan. Press 1 tube of cookie dough into pan. Mix cheese, sugar, egg and vanilla. Spread over dough. Slice second tube of dough and place evenly over cheese mixture. Bake at 350° for 30 to 35 minutes.

## OREO COOKIE PIE

From: Lakes Gas Co. #33, Glenwood, MN

36 Oreo cookies, divided                      1 1/2 cup milk

1/2 cup butter or margarine, melted              1 - 8 ounce cool whip, thawed

2 - 3.4 ounce boxes instant vanilla pudding

Finely crush 24 Oreo cookies and mix with butter. Press into 9 inch pie pan. Beat puddings and milk for 2 minutes. Coarsely chop remaining 12 cookies and fold into pudding with cool whip. Mix well. Spoon into pie shell and refrigerate for 4 hours.

Note: you can use a premade chocolate pie shell or graham pie shell. If you do, only use 12 cookies and omit the butter. This also makes a really good pudding. Just spoon into a bowl and omit the crust.

## **CHOCOLATE CHIP PUDDING COOKIES**

From: Lakes Gas Co. #00, Forest Lake, MN

2 cups butter, softened

1 1/2 cups brown sugar

1/2 cup white sugar

4 eggs

2 teaspoons vanilla extract

2 teaspoons baking soda

2 (3.4 ounce) packages instant French Vanilla pudding

4 1/2 cups all-purpose flour

4 cups chocolate chips

Mix baking soda and flour together in separate bowl. Mix butter, brown sugar and white sugar together; add eggs, pudding and vanilla. Add dry ingredients and mix well; stir in chocolate chips. Bake at 350° until lightly browned.

## **APPLE CRUMBLE**

From: Lakes Gas Co. #00, Forest Lake, MN

Coat melted butter in bottom of glass pan.

Peel and slice apples to fill pan to the top, heaping

Light flour over the apples.

Mix 1/2 cup sugar and 1 teaspoon cinnamon and sprinkle on top of apples.

Topping:

1 1/2 cup flour

3/4 cup brown sugar

3/4 cup butter

Fork it to crumble; put over the top. Use glass pan and bake at 350° for 45 minutes to an hour.

## **ALMOST CANDY BARS**

From: Lakes Gas Co. #51, Luxemburg, WI

1 (18.25 ounce) package Pillsbury Devil's Food Cake Mix

1/2 cup margarine or butter

1 cup butterscotch chips

1 cup semi-sweet chocolate chips

1 cup coconut

1 cup chopped nuts (optional)

1 (14 ounce) can sweetened condensed milk

Heat oven to 350°. In large bowl, combine cake mix and margarine; with pastry blender or fork, cut in margarine until crumbly. Sprinkle evenly in bottom of ungreased 15"x10"x1" baking pan; press lightly. Sprinkle with butterscotch & chocolate chips, coconut and nuts. Pour sweetened condensed milk evenly over all ingredients. Bake for 20 to 30 minutes or until light golden brown. Cool completely.

## **7 LAYER BARS**

From: Lakes Gas Co. #27, Kingsford, MI

1/4 cup melted butter

1 cup graham cracker crumbs

1 cup flake coconut

1 1/2 cup semi-sweet chocolate chips

1/2 cup butterscotch chips

1/2 cup walnuts

1 cup sweetened condensed milk

Preheat oven to 350°. Pour butter into a 9"x13" pan and tilt to each side so butter covers bottom. Place ingredients by layer in order shown. Do not stir. Bake 28-32 minutes or until lightly browned. Let cool and cut into bars.

## **BAILEY'S IRISH CREAM FUDGE**

From: Lakes Gas Co. #19, Waukesha, WI

4 1/2 cups granulated sugar	2 - 7 ounce jars marshmallow creme
1 - 12 ounce can evaporated milk	2 teaspoons vanilla extract
1 cup butter	2/3 cup Bailey's Irish Cream
2 - 12 oz packages milk chocolate chips	2 cups chopped nuts (optional)
1 - 12 oz package semi-sweet chocolate chips	

### **Follow directions EXACTLY.**

Set chocolate chips, marshmallow crème, vanilla extract, Bailey's and nuts in a very large bowl. Set aside for later.

Bring butter, sugar and milk to a boil and then cook slowly for exactly 11 minutes, stirring constantly. Pour milk mixture over the other ingredients and stir slowly to blend. Do not use a mixer. Pour into a buttered 9 x 13 inch pan and chill very well. Cut when cold.

## **TURTLE CHEESECAKE**

From: Lakes Gas Co. #35, Richmond, MN

Crush vanilla wafer cookies to make 2 cups, Mix with 6 tablespoons melted butter.

Press in pan and bake at 350° for 10 minutes.

Cover with 1 cup toasted pecans.

Melt 14 ounces caramels with 5 ounces evaporated milk.

Pour over pecans.

Combine 16 ounces cream cheese, 1/2 cup sugar, 1 teaspoon vanilla. Mix until well blended.

Add 2 eggs, one at a time, mix well.

Blend in 1/2 cup melted semi-sweet chocolate chips.

Pour over caramel.

Bake at 350° for 40 minutes.

## **BANANA BARS**

From: Lakes Gas Co. #50, Eau Claire, WI

1/2 cup butter

1 1/2 cups white sugar

2 eggs

1 cup sour cream

Cream together above ingredients. Add 2 to 3 ripe bananas mashed well; add 1 teaspoon vanilla. Fold in 2 cups plus 1 tablespoon flour, 1/4 teaspoon salt and 1 teaspoon soda. Spread in greased 10"x15" jelly roll pan. Bake at 350° for 15 to 20 minutes. Frost when cool.

### **Frosting**

3 ounces soft cream cheese

1/2 cup butter soft

2 cups powdered sugar

Beat well with electric mixer. Can add 1 tablespoon of milk if needed.

## **BANANA SPLIT CREAM PUFFS**

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup water

1/2 cup butter

1 cup flour

1/4 teaspoon salt

4 eggs

12 scoops vanilla ice cream

1 cup sliced fresh strawberries

1 large or 2 medium bananas, thinly sliced

1 can (8 ounce) pineapple tidbits, drained

1/2 cup hot fudge sauce

In a saucepan over medium heat, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand 5 minutes.

Add eggs, one at a time, beating well after each addition. Beat until mixture is smooth and shiny, about 3 minutes.

Drop by rounded tablespoonfuls onto a greased baking sheet.

Bake at 400° for 30 to 35 minutes or until golden brown. Transfer to a wire rack. Immediately split puffs open; remove tops and set aside. Discard soft dough from inside. Cool puffs. Fill each with a scoop of ice cream and top with fruit. Drizzle with hot fudge sauce. Replace tops and serve immediately.

## **BLUEBERRY BUCKLE**

From: Lakes Gas Co. #01, North Branch, MN

1 cup sugar

2 cups flour

1/4 cup soft shortening

2 teaspoons baking powder

1 egg

1/2 teaspoon salt

1/2 cup milk

2 cups blueberries

Mix together sugar, shortening and egg. Sift flour, baking powder and salt. Stir in milk and flour mixture. Add blueberries. Sprinkle topping and bake at 375° for 45-50 minutes in a 9"x9" pan.

### **Topping:**

1/2 cup sugar

1/3 cup flour

1/2 teaspoon cinnamon

1/4 cup soft butter (not melted)

## ÉCLAIR BARS

From: Lakes Gas Co. #25, Wild Rose, WI

1 cup water  
1 cup butter  
1 cup flour

4 eggs  
1/4 teaspoon salt

Bring water and butter to a boil. Add flour and remove from heat. Add eggs one at a time; beat well. Spread in a greased jelly roll pan and bake at 400° for 25 minutes. Cool. If Teflon coated pan is used, do not grease.

### Topping:

1 (8 ounce) package cream cheese, softened  
2 (6 ounce) packages instant French Vanilla pudding  
2 1/2 cups milk  
12 ounces Cool Whip  
Hershey's Chocolate Syrup

Beat cream cheese together with milk and instant pudding. Top with Cool Whip. Drizzle syrup over top. Refrigerate to set.

## CRÈME de MINT CAKE

From: Lakes Gas Co. #52, Hollandtown, WI

White cake mix

Use 1/3 cup crème de mint in place of 1/3 cup water for cake mix.  
Bake in 9"x13" pan.  
Spread cooled cake with Hershey's Fudge topping.  
Mix Cool Whip with 1/4 cup crème de mint, spread on top of cake.  
Sprinkle with chocolate jimmies.  
Keep refrigerated.

Can make with white crème de mint and food coloring.

## **FROZEN LEMONADE PIE**

From: Lakes Gas Co. #27, Kingsford, MI

1 (12 ounce) container Cool Whip

1 can sweetened condensed milk (make sure it is chilled)

1 (8 ounce) can frozen lemonade (keep frozen)

1 graham cracker pie crust (buy already made or make one in pie pan)

Whip together Cool Whip and sweetened condensed milk until stiff (do not over beat). Add the frozen lemonade then whip again. (Be careful not to let it get soupy). Mixture should be quite thick. Pour into your pie shell. Can top with candied lemon shavings (optional). Place into freezer, best overnight. Remove from freezer only a few minutes before serving. Cut with sharp knife.

## **CHOCOLATE CHEESECAKE**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

3 (8 ounce) packages cream cheese

1 cup sugar

5 large eggs

Line cake pan or 3 pie pans with a graham cracker crust. Mix all 3 ingredients and pour onto crust. Bake at 300° for 50 minutes.

### **Topping**

6 ounces semi-sweet chocolate

1/2 cup sour cream

Melt chocolate in small saucepan. Once completely melted, remove from heat and stir in sour cream. Pour over cheesecake and spread evenly.

\*\*Must stay chilled.

## GIANT GINGER COOKIES

From: Lakes Gas Co. #50, Eau Claire, WI

4 1/2 cups flour	1 1/2 cups shortening
4 teaspoons ground ginger	2 cups sugar
2 teaspoons baking soda	2 eggs
1 1/2 teaspoon ground cinnamon	1/2 cup molasses
1 teaspoon ground cloves	3/4 cup coarse sugar or granulated sugar
1/4 teaspoon salt	

1. In a medium bowl stir together flour, ginger, baking soda, cinnamon, cloves and salt....set aside.
2. In a large mixing bowl beat shortening with an electric mixer on low speed for 30 seconds. Add the 2 cups sugar; beat until combined, scraping side of bowl occasionally. Beat in eggs and molasses until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. \*\*\*I chill dough for a couple hours...easier to handle. \*\*\*
3. Shape dough into 2 inch balls using 1/4 cup dough. Roll balls in the 3/4 cup sugar. Place about 2 1/2 inches apart on an ungreased cookie sheet.
4. Bake at 350° for 12 to 14 minutes or until cookies are light brown and puffed. (DO NOT OVER BAKE.) Cool on cookie sheet for 2 minutes.

## **GLAZED PEANUT BUTTER BARS**

From: Lakes Gas Co. #50, Eau Claire, WI

3/4 cup butter, softened

3/4 cup creamy peanut butter

3/4 cup sugar

3/4 cup packed brown sugar

2 teaspoons water

2 eggs

1 1/2 teaspoons vanilla

1 1/2 cups all-purpose flour

1 1/2 cups quick-cooking oats

3/4 teaspoon baking soda

1/2 teaspoon salt

In a large mixing bowl, cream the butter, peanut butter, sugars and water. Beat in eggs and vanilla. Combine the flour, oats, baking soda and salt; gradually add to creamed mixture. Spread into a greased 15"x10" baking pan. Bake at 325° for 18 to 22 minutes or until lightly browned.

### **Glaze**

1 1/4 cups milk chocolate chips

1/2 cup butterscotch chips

1/2 cup creamy peanut butter

In a microwavable-safe bowl, melt chips and peanut butter; pour over warm bars and spread evenly. Cool completely before cutting.

## HEATH BAR CAKE

From: Lakes Gas Co. #00, Forest Lake, MN

1 White cake mix

1 small box instant chocolate pudding mix

2 cups water

2 eggs

Thoroughly mix above ingredients. Bake at 350° for 25-30 minutes in 9"x13" pan.

### Frosting:

1/4 cup butter

1 8 ounce Cool Whip

1 cup powdered sugar

3 Heath Bars, frozen then crushed

2 egg yolks

Combine butter, sugar and egg yolks. Mix well. Fold in Cool Whip then sprinkle with Heath Bars.

## INDIVIDUAL PUMPKIN CHEESECAKES

From: Lakes Gas Co. #00, Forest Lake, MN

18 paper baking cups

1 teaspoon pumpkin pie spice

18 gingersnap cookies

2 eggs

12 ounces cream cheese, softened

1 cup canned pumpkin

3/4 cup sugar

1/3 cup Karo Lite syrup

1 tablespoon corn starch

Place paper baking cups in muffin pans. Place 1 gingersnap in each cup. Beat cream cheese, sugar, corn starch and pumpkin pie spice with an electric mixer until well mixed. Add eggs and blend well. Add pumpkin and syrup. Beat 1 minute. Pour filling into cups, dividing evenly. Bake in a 325° preheated oven for 30-35 minutes, until just set. Chill for 1 hour. Top with Cool Whip or whipped cream before serving.

## CHOCOLATE COVERED PEANUTS

From: Lakes Gas Co. #46, Sisseton, SD

10 squares almond bark	12 ounces semi-sweet chocolate chips
10 squares chocolate bark	30 ounces salted peanuts

Melt bark and chips. Stir in peanuts. Drop by teaspoon on wax paper.

## 7 UP CAKE

From: Lakes Gas Co. #39, St. Michael, MN

1 box yellow cake mix	Icing:
1 - 4 ounce box instant lemon pudding	2 cups confectioners' sugar
1 1/2 cups 7up (or similar lemon lime soda)	1 tablespoon lemon juice
4 eggs	1 to 2 tablespoons milk
3/4 cup vegetable oil	

Preheat oven to 325°.

Spray your 10 inch bundt pan with nonstick cooking spray.

In a medium bowl, combine all the cake ingredients (cake mix, pudding, 7up, eggs and oil). Mix until thoroughly combined. Pour batter into bundt pan.

Bake for 45 to 55 minutes (until inserted toothpick or fork comes out clean).

Allow to cool completely, then remove from bundt pan.

Start preparing icing.

If you are using a fresh lemon, you might like to zest a bit of the lemon for more flavor. That step is totally optional.

In a small bowl, combine sugar and lemon juice. Add milk in slowly until you've reached desired consistency. You may want your icing a bit thicker or more like a glaze. That part is completely up to you. Pour icing over cake and serve.

## CHOCOLATE MINT MOUSSE PIE

From: Lakes Gas Co. #24, Reedsburg, WI

1 teaspoon unflavored gelatin

1 tablespoon cold water

2 tablespoons boiling water

1/2 cup sugar

1/3 cup Hershey's Cocoa or Hershey's Dutch Processed Cocoa

1 cup (1/2 pint) cold whipping cream

1 teaspoon vanilla extract

1 baked 8 or 9 inch pie crust, cooled

Sprinkle gelatin over cold water in small cup; let stand 2 minutes to soften. Add boiling water; stir until gelatin is completely dissolved and mixture is clear. Cool slightly, about 5 minutes.

Stir together sugar and cocoa in medium bowl; add whipping cream and vanilla. Beat on medium speed of mixer until stiff, scraping bottom of bowl occasionally. Add gelatin mixture; beat just until well blended. Pour into prepared pie crust.

Prepare Mint Cream Topping; spread over filling. Refrigerate at least 2 hours. Cover; refrigerate leftover pie.

### **Mint Cream Topping:**

Beat 1 cup (1/2 pint) cold whipping cream, 2 tablespoons powdered sugar, 1/4 to 1/2 teaspoon peppermint extract and several drops green food color in medium bowl until stiff. About 2 cups topping.

## COOKIE DOUGH BROWNIES

From: Lakes Gas Co. #06, Ladysmith, WI

2 cups sugar	1 cup vegetable oil
1 1/2 cups all-purpose flour	4 eggs
1/2 cup baking cocoa	2 teaspoons vanilla extract
1/2 teaspoon salt	1/2 cup chopped walnuts, optional

### Filling:

1/2 cup butter or margarine, softened	2 tablespoons milk
1/2 cup packed brown sugar	1 teaspoon vanilla extract
1/4 cup sugar	1 cup all-purpose flour

### Glaze:

1 cup (6 ounces) semi-sweet chocolate chips

1 tablespoon shortening

3/4 cup chopped walnuts

In a mixing bowl, combine sugar, flour, cocoa and salt. Add oil, eggs and vanilla; beat at medium speed for 3 minutes. Stir in walnuts if desired. Pour into a greased 9x13x2 inch baking pan. Bake at 350° for 30 minutes or until brownies test done. Cool completely. For filling, cream butter and sugars in a mixing bowl. Add milk and vanilla; mix well. Beat in flour. Spread over brownies; chill until firm. For glaze, melt chocolate chips and shortening in a saucepan, stirring until smooth. Spread over filling. Immediately sprinkle with nuts, pressing down slightly.

## **COOKIE DOUGH TRUFFLES**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1/2 cup butter, softened

3/4 cup firmly packed brown sugar

1 teaspoon vanilla extract

2 cups all-purpose flour

1 (14 ounce) can sweetened condensed milk

1/2 cup semi-sweet mini chocolate morsels

1 cup finely chopped pecans

1 1/2 pound chocolate bark candy coating, melted

In a large bowl cream butter and brown sugar with an electric mixer at medium speed until creamy. Add vanilla. Gradually beat in flour and add milk. Add chocolate morsels and pecans, mixing well. Shape into 1 inch balls. Place on waxed paper, chill 2 hours.

Melt chocolate bark candy coating in a double boiler. Using 2 forks, dip cookie balls into candy coating to cover. Place on waxed paper and chill to set. Store in refrigerator for at least 1 hour.

## **CORN FLAKE BARS**

From: Lakes Gas Co. #51, Luxemburg, WI

3/4 cup brown sugar

1 1/2 cup corn syrup

1 1/2 cup peanut butter

10 1/2 cups corn flakes

Mix first 3 ingredients in large pan over heat. Remove from heat. Add corn flakes. Press into buttered 9"x13" pan. Cool.

## **BUTTERFINGER BARS**

From: Lakes Gas Co. #51, Luxemburg, WI

### **Crust:**

1/2 cup flour

3 tablespoons brown sugar

1/4 cup finely chopped pecans

3 tablespoons melted butter

8"x8" pan

Mix and bake 14 minutes at 350°.

### **Filling:**

Beat the following ingredients

1 (8 ounce) cream cheese

1 tablespoon lemon juice

1/4 cup sugar

3/4 teaspoon vanilla

1 egg

Crush 12 mini Butterfinger bars to equal 3/4 cup crumbs. Hold out a few tablespoons of crumbs for top. Mixed crushed candy with cream cheese mixture and spread on crust. Bake at 350° for 25 minutes or until done. Sprinkle remaining candy on top.

# CRANBERRY NUT ROLL

From: Lakes Gas Co. #07, Frederic, WI

## **Cake:**

4 eggs, separated	2 tablespoons cornstarch
1/2 cup sugar, divided	1 teaspoon cinnamon
1 cup cranberries, chopped (I used Craisens)	2 tablespoons butter, melted
1/2 cup walnuts, finely chopped	Powdered sugar
1/3 cup flour	

Preheat oven to 350°. Grease 15 1/2"x10 1/2"x1" jelly roll pan. Line with waxed paper; grease paper. In large mixer bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, beating until stiff peaks form; set aside. In small mixer bowl, beat egg yolks and remaining 1/4 cup sugar until light and fluffy (about 3 minutes). Fold in cranberries, walnuts, flour, cornstarch and cinnamon; gently fold into egg white mixture. Fold in melted butter. Spread in prepared pan. Bake 20 minutes or until top springs back when lightly pressed. Loosen cake from sides of pan; cool 10 minutes. Sprinkle cloth towel with powdered sugar; invert cake onto towel. Peel off waxed paper. Starting at 10" side, roll up warm cake with towel inside. Cool cake completely, seam side down, on wire rack.

Unroll cooled cake. Spread Premier White Whipped Cream to 1/2" of edges; roll up cake.

Pipe or spread White Buttercream over cake. Store in refrigerator.

## **Premier White Whipped Cream:**

4 ounces white chocolate chips	1 cup heavy whipping cream, divided
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Melt over hot (not boiling) water, white chocolate chips with 2 tablespoons whipping cream, stirring until smooth. Stir in remaining cream; refrigerate until well chilled. In small mixer bowl, beat cream mixture just until soft peaks form. (Can be used as cake filling, frosting or dessert topping.)

## **White Buttercream:**

6 ounces white chocolate chips	1 cup cold butter, cut into pieces
1/4 cup heavy whipping cream	1 cup powdered sugar

Melt over hot (not boiling) water, white chocolate chips with whipping cream, stirring until smooth. Transfer to large mixer bowl; cool to room temperature. Gradually beat in cold butter and powdered sugar; continue beating until light and fluffy. Buttercream can be made 1 to 2 days ahead of time and refrigerated; beat until light and fluffy before using.

(I have used the Premier White Whipped Cream for éclair filling and the buttercream frosting can be used for any type of cake frosting.)

## **CRÈME de MINT DESSERT**

From: Lakes Gas Co. #11, Silver Lake, MN

1 white cake mix

Crème de mint ice cream syrup

2 cans hot fudge topping

12 ounce Cool Whip topping

Make white cake mix as on box and add 1/3 cup crème de mint syrup. Bake, when cool, top with fudge topping. Add 1/3 cup crème de mint to the Cool Whip and put on the cake.

## **PEANUT BUTTER BROWNIES**

From: Lakes Gas Co. #11, Silver Lake, MN

1 1/2 cups butter or margarine, divided

1/2 teaspoon salt

3/4 cup baking cocoa, divided

1 jar (18 ounces) chunky peanut butter

4 eggs

1/3 cup milk

2 cups sugar

10 large marshmallows

1 teaspoon vanilla extract

2 cups confectioner's sugar

1 1/2 cups all-purpose flour

In a saucepan, melt 1 cup butter; stir in 1/2 cup cocoa until smooth. Remove from the heat. In mixing bowl, combine the eggs, sugar and vanilla; beat for 1 minute. Combine flour and salt; gradually add to egg mixture. Beat in cocoa mixture; mix well. Transfer to a greased 15"x10"x1" baking pan. Bake at 350° for 18-22 minutes or until toothpick inserted near the center comes out clean. Place on a wire rack.

Meanwhile, place peanut butter in a microwave-safe bowl. Microwave, uncovered, at 50% power for 2 minutes, stirring once. Stir until peanut butter is blended. Spread peanut butter over warm brownies. Refrigerate for 45 minutes or until peanut butter is set.

Place the remaining cocoa in a heavy saucepan. Stir in the milk until smooth; add the marshmallows and remaining butter. Cook and stir over medium heat until butter and marshmallows are melted and mixture is smooth. Remove from the heat. Gradually stir in confectioner's sugar. Spread over peanut butter layer. Refrigerate for at least 30 minutes. Cut into squares.

## **KIT KAT BARS**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1 cup butter

1/2 cup milk

1 1/3 cup sugar

1/2 cup brown sugar

2 cups graham cracker crumbs

1 box club crackers

Melt butter; add milk, sugar, brown sugar and graham cracker crumbs. Mix and boil for 5 minutes. Set aside.

Line 9"x13" pan with single layer of club crackers. Pour 1/2 of the boiled mixture over crackers. Place a second layer of club crackers in the pan. Pour remaining boiled mixture over the second layer. Top with 3<sup>rd</sup> layer of club crackers.

### **Topping**

2/3 cup chocolate chips

2/3 cup butterscotch chips

1 cup peanut butter

Melt all 3 ingredients together. Pour over bars.

\*\*Keep bars chilled.

# LAYERED TURTLE CHEESECAKE

From: Lakes Gas Co. #07, Frederic, WI

## **Crust:**

1 cup flour	1/4 cup finely chopped pecans
1/3 cup brown sugar, packed	6 tablespoons cold butter, chopped

## **Filling:**

4 (8 ounce) packages cream cheese, softened	1 1/2 teaspoons vanilla
1 cup sugar	4 eggs, lightly beaten
1/3 cup brown sugar, packed	1/2 cup milk chocolate chips (melted and cooled)
1/4 cup plus 1 teaspoon flour, divided	1/4 cup caramel ice cream topping
2 tablespoons heavy whipping cream	1/3 cup chopped pecans

## **Ganache:**

1/2 cup milk chocolate chips	2 tablespoons chopped pecans
1/4 cup heavy whipping cream	

Optional Garnish: pecan halves and additional caramel ice cream topping

Place a greased 9" springform pan on a double thickness of heavy-duty foil (about 18" square). Securely wrap foil around pan.

In a small bowl, combine the flour, brown sugar and pecans; cut in butter until crumbly. Press onto the bottom of prepared pan. Place pan on a baking sheet. Bake at 325° for 12 to 15 minutes or until set. Cool on a wire rack.

In a large bowl, beat cream cheese and sugars until smooth. Beat in 1/4 cup flour, cream and vanilla. Add eggs; beat on low speed just until combined. Remove 1 cup batter to a small bowl; stir in melted chocolate until blended. Spread over crust.

Combine caramel topping and remaining flour; stir in pecans. Drop by tablespoonfuls over chocolate batter. Top with the remaining batter. Place springform pan in a large baking pan; add 1" hot water to larger pan.

Bake at 325° for 1 1/4 to 1 1/2 hours until the center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

Place chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chips; whisk until smooth. Cool slightly, stirring occasionally. Spread over cheesecake. Sprinkle with chopped pecans. Refrigerate until set. Remove sides of pan. Garnish with pecan halves and additional caramel topping if desired.

## LEMON POPPY SEED CAKE

From: Lakes Gas Co. #41, Hinckley, MN

1 package lemon cake mix	1 cup hot water
1 box instant lemon pudding mix	1/2 cup cooking oil
1/4 cup poppy seeds	4 eggs

Mix cake mix, pudding and poppy seeds. Add hot water and oil, and mix again. Add eggs, one at a time. Grease and flour 2 loaf pans. Bake at 350° for 45 minutes. Cool 15 minutes and remove from pans.

## LOLLIPOP COOKIES

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1/2 cup shortening (softened)  
1 cup sugar  
1 teaspoon grated lemon peel

### **Blend in:**

1 egg  
2 tablespoons milk

### **In another bowl combine:**

2 cups flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda

Mix dry ingredients into shortening mixture.

Drop 6 - 1 teaspoon size dough far apart on greased baking sheet. Flatten with your fingers.

Place a popsicle stick on each. Add 1 chocolate wafer on each cookie. Top with 1 teaspoon of dough. With your fingers flatten each cookie into lollipop shape. Bake at 400° for 8 to 10 minutes. Cool on wire rack. Makes approximately 3 dozen cookies.

## LUCKY MINT CHEESECAKE

From: Lakes Gas Co. #51, Luxemburg, WI

1/2 cup (3 ounces) semi-sweet chocolate chips

1 (14 ounce) can Eagle Brand Sweetened Condensed Milk (**NOT** evaporated milk)

1 teaspoon vanilla extract

1 (6 ounce) purchased chocolate flavored crumb pie crust

11 ounces cream cheese, softened

1/2 teaspoon mint extract

Several drops green food coloring

1 egg

Preheat oven to 350°. In small saucepan, melt chips with 1/3 cup of the Eagle Brand, stir in vanilla. Spread on bottom of pie crust.

With mixer, beat cream cheese in large bowl until fluffy; gradually beat in remaining Eagle Brand mint extract and green food coloring. Add egg; beat on low speed just until combined. Place pie crust on baking sheet; place on oven rack. Carefully pour mint mixture over chocolate layer in pie crust.

Bake 25 minutes or until center is nearly set. Cool. Chill at least 3 hours. Store leftovers covered in refrigerator.

Tip: Use 1 (8 ounce) package plus 1 (3 ounce) package cream cheese.

## LUSCIOUS LEMON BARS

From: Lakes Gas Co. #50, Eau Claire, WI

### **Crust:**

1 cup margarine, soft	Dash of salt
1/2 cup powdered sugar	2 cups flour

### **Filling:**

4 eggs	6 tablespoons lemon juice
1/2 cup granulated sugar	

For crust: Mix together and press into 9"x13" pan. Bake 15 minutes or until lightly browned.

For filling: Beat ingredients together and pour into crust and bake at 350° for 25 minutes or until set. Cool and sprinkle with powdered sugar. Cut into small squares. Best when let set overnight.

## RHUBARB CRISP

From: Lakes Gas Co. #50, Eau Claire, WI

2 cups flour	5 cups rhubarb
1 1/2 cups oatmeal	1 cup sugar
1 cup brown sugar	2 tablespoons cornstarch
1 cup melted butter	1 cup water
1/2 teaspoon cinnamon	1 teaspoon vanilla

Mix first 5 ingredients and press 1/2 mixture in 9"x13" pan, pour rhubarb over the crust. Cook sugar and cornstarch until thick, pour over rhubarb, top with rest of oatmeal mixture. Bake at 325° for 1 hour.

# MILLIONAIRE'S SHORTBREAD

From: Lakes Gas Co. #31, Sturgeon Bay, WI

## **Shortbread:**

2 sticks butter, cut into small pieces, plus more for preparing pans

2 cups all-purpose flour, plus more for preparing pans

2/3 cup sugar

1/2 teaspoon salt

## **Caramel Layer:**

2 (14 ounce) cans sweetened condensed milk

2 tablespoons butter

## **Chocolate Topping:**

3/4 pound good quality milk chocolate

## **Shortbread:**

Preheat oven to 350°. Butter 2 8" square nonstick pans and coat with flour, tapping off excess. Place the flour, sugar and salt in a food processor and pulse once. Add butter and pulse until mixture resembles peas. Press the shortbread mixture into prepared pans and bake until golden brown around the edges, about 20 minutes. Remove from the oven and let cool completely.

## **Caramel Layer:**

In a heavy bottomed saucepan over medium-low heat, combine the condensed milk and 2 tablespoons of butter. Slowly bring the mixture to a boil, stirring continuously. Continue stirring over the heat until mixture becomes thick and amber in color, about 15 minutes. Pour the caramel over the cooked shortbread and spread evenly. Cool to room temperature.

## **Chocolate Topping:**

In a glass bowl set over a saucepan of simmering water, melt the chocolate. Once chocolate has melted, pour it over the cooled caramel layer. Cool at room temperature for about 10 minutes, and then place in the refrigerator to cool completely, allowing chocolate to slightly harden but not get hard. Cut into 2 inch squares and enjoy, or store in an airtight container, at room temperature, or my favorite, keep in the refrigerator for a yummy sweet and cool treat!

## MINI CHEESECAKES

From: Lakes Gas Co. #15, Hager City, WI

2 (8 ounce) packages cream cheese, softened

1/4 cup sugar

2 eggs

1 tablespoon lemon juice

2 teaspoons vanilla

24 vanilla wafers

1 (21 ounce) can cherry pie filling (optional)

Preheat oven to 375°.

Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy.

Line regular sized muffin pans or cupcake tins with paper baking cups and place a vanilla wafer in the bottom of each cup.

Fill the cups 2/3 full of cream cheese mixture.

Bake for 15 to 20 minutes or until set.

When warm, top each with a tablespoon of cherry or blueberry pie filling.

Chill in refrigerator.

## **MINT COOKIES**

From: Lakes Gas Co. #17, Crivitz, WI

1 pound dark chocolate

15 drops peppermint oil

45 round Ritz crackers

Screen dipping tool

Melt candy coating or melt and temper chocolate. Stir in peppermint oil. Place cracker in melted chocolate. Coat completely. Bring out cracker with dipping tool. Let excess chocolate drip back into the pan. Place the dipped cracker onto parchment paper or silicone mat.

## **STREUSEL CARAMEL BARS**

From: Lakes Gas Co. #17, Crivitz, WI

2 cups unsifted flour

3/4 cup firmly packed light brown sugar

1 egg, beaten

3/4 cup cold margarine or butter

3/4 cup chopped nuts

24 Eagle Brand Caramels, unwrapped

1 (14 ounce) can Eagle Brand Sweetened Condensed Milk (not evaporated milk)

Preheat oven to 350°. In large bowl, combine flour, sugar and egg; cut in 1/2 cup margarine until crumbly. Stir in nuts. Reserving 2 cups crumb mixture, press remainder firmly on bottom of greased 9"x13" baking pan. Bake 15 minutes. Meanwhile, in heavy saucepan, over low heat, melt caramels with sweetened condensed milk and remaining 1/4 cup margarine. Pour over prepared crust. Top with reserved crumb mixture. Bake 30 minutes or until bubbly. Cool. Cut into bars. Store loosely covered at room temperature. Makes 24 to 36 bars.

**CHOCOLATE CARAMEL BARS:** Melt 2 (1ounce) squares unsweetened chocolate with caramels, sweetened condensed milk and margarine. Proceed as above.

## NO-BAKE BANANA CHERRY CHEESECAKE

From: Lakes Gas Co. #19, Waukesha, WI

1 8 ounce Philadelphia cream cheese, (room temperature)	1 can cherry pie filling
1 8 ounce tube of cool whip	1 to 3 large perfectly ripe bananas
1/4-1/2 cup white granulated sugar	2 store bought graham cracker pie crusts
2 teaspoons vanilla extract	

Place room temperature cream cheese in a medium bowl, add sugar and beat with hand mixer until smooth. NOTE: Taste test the cream cheese and sugar mixture, if it's not sweet enough add a little more sugar. Start with 1/4 cup and gradually add more to accommodate your level of sweetness.

Next add vanilla extract mix well. Then with a spoon or spatula mix in the cool whip, Set aside. Slice 1 banana thin. Place half of the thin slices on the bottom and sides of the pie crust. Next spoon in about half the cream cheese filling, spread evenly. (Keeps space for cherry pie filling) Slice remaining bananas thick and place half on top of the pie pushing them down a bit. Place half of cherry pie filling on top of the pie covering bananas. Repeat for second pie. Refrigerate for at least 4 hours. Enjoy!

TIPS: This is a very easy recipe and its goof proof! You can also make homemade cherry pie filling! Yes I know more work, but I normally do since I have a cherry tree in my back yard and I have family members that are allergic to the red dye in canned cherry pie filling. Also, if you put bananas on top make sure you cover them with the filling this will slow the process of them turning brown. The bananas make this pie!! But if you don't like bananas or cherry filling feel free to leave them out.

## NUT GOODIE BARS

From: Lakes Gas Co. #00, Forest Lake, MN

1 1/2 pounds milk chocolate

1 square (1 ounce) unsweetened chocolate

1 cup butter

1 box (3.4 ounce) regular vanilla pudding mix

1/2 cup evaporated milk

1 1/4 teaspoon maple flavoring

2 pounds powdered sugar

1 pound salted Virginia peanuts

Makes 2 dozen 1x3-inch bars

**To prepare pan:** invert 10x15-inch jellyroll pan. Place length of aluminum foil, shiny side down, over pan. Using hands, press down on side and corners of foil to shape. Remove foil. Very carefully press foil in place in pan. Lightly butter foil. Set aside.

**To prepare bars:** Melt milk chocolate and unsweetened chocolate. Spread small amount of melted chocolate to cover bottom of jellyroll pan. Put in freezer.

**To prepare filling:** In small saucepan, combine butter, pudding mix and milk. Bring to a boil. (Don't worry if mixture curdles, just keep stirring). Remove from heat. Set aside to cool. Pour mixture into large bowl. Using electric mixer on low, beat in maple flavoring. Slowly add powdered sugar. Continue to beat until combined and no lumps remain. Spread mixture over chocolate layer in jellyroll pan. Refrigerate until firm.

**To finish bars:** Stir salted peanuts into remaining chocolate mixture. Mix well. Spread evenly over powdered sugar layer.

**To cool bars:** Refrigerate until firm. Remove from refrigerator. Cover with rack or cookie sheet. Invert. Remove pan and foil lining. Cover with cutting board or length of wax paper. Invert again, leaving bars right side up. Cut into 1-by-3-inch bars or if using on cookie tray cut smaller.

## **JIFFY CAKE**

From: Lakes Gas Co. #06, Ladysmith, WI

1 box jiffy cake mix – bake as directed 9 x 13 inch cake pan - Cool

Drain 1 large can crushed pineapple – set aside

Beat until creamy:

1 - 8 ounce softened cream cheese

2 small boxes instant vanilla pudding

2 cups milk

Add to cooled cake. Put drained pineapple on top of pudding mixture.

Top with 12 ounce container of cool whip.

## JSHZUSHUS

From: Lakes Gas Co. #28, Miltona, MN

Start by cutting up eight cups of apples into small 1/2 inch bites

Mix the apples with:

12 tablespoons of flour

1 1/2 cups of sugar

4 heaping teaspoons of cinnamon

1/4 to 1/2 teaspoon of nutmeg (depending on how much you like nutmeg...you could also leave it out)

You will also need:

4 tablespoons of chilled butter cut into 24 equal portions

Two boxes of Pillsbury pie crusts (four chilled NOT frozen crusts)

Unroll your first pie crust and cut several circles out. Continue this until you have enough crusts. I found that a wide mouth mason jar ring worked perfectly.

Line each cup of your muffin tin with a tiny pie crust. Gently fill the crusts with your apple mixture. You should be able to fill until slightly mounded.

Put a dab of butter on each pie.

Cover as desired with left over dough. Brush with melted butter and bake at 400° for 18 to 22 minutes.

Recipe makes 24 mini pies.

## OREO DESSERT

From: Lakes Gas Co. #07, Frederic, WI

20 Oreo cookies, chopped (about 2 cups)	1/2 cup caramel ice cream topping
3 tablespoons butter, melted	1 1/2 cups cool whip topping, thawed
4 cups butter pecan ice cream, softened	1/3 cup cocktail peanuts, chopped

Combine cookie pieces and butter until well blended. Press onto bottom of 9" square pan. Spread ice cream carefully over crust; drizzle with ice cream topping. Cover with cool whip and nuts. Freeze for 3 hours or until firm.

## COOKIE DOUGH CHEESECAKE

From: Lakes Gas Co. #29, Waterville, MN

2 tablespoons margarine or butter	1 teaspoon flour
2 1/2 cups crushed graham crackers	1 teaspoon vanilla
4 (8 ounce) packages cream cheese, softened	1 cup sour cream
1 cup sugar	1 pound refrigerated chocolate chip cookie dough
4 eggs	2 ounces chocolate chips

Preheat oven to 325°.

**Crust:** Melt margarine, mix with crushed graham crackers. Press into bottom and on side of 10" spring form pan.

**Filling:** Mix cream cheese, sugar, eggs and flour until smooth. Add vanilla and sour cream. Mix until just blended. Pour 1/2 of filling onto crust. Cut cookie dough into golf ball size chunks and drop into batter in spring form pan. Sprinkle chocolate chips in pan. Pour remaining batter into pan.

Bake for 60 minutes, turn off oven, leave in for another 30 minutes.

Refrigerate until ready to serve.

## POPCORN CAKE

From: Lakes Gas Co. #22, Medford, WI

6 quarts popped corn (hulls and non-poppers removed)

1/2 cup plus 2 tablespoons butter

1/2 cup oil

1 package plus 12 additional large marshmallows

1 cup peanuts

Package of miniature gumdrops or M & M's

Mix together popcorn, candy and peanuts. Melt butter, oil and marshmallows in large bowl in microwave. Pour over popcorn and mix. Press into 9"x13" pan.

## PUMPKIN CHEESECAKE

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup graham cracker crumbs

1 teaspoon cinnamon

1/4 cup sugar

1/4 teaspoon ginger

6 tablespoons butter, melted

1/4 teaspoon nutmeg

3/4 cup sugar

2 eggs

2-8 ounce packages cream cheese

1 pint sour cream

1-16 ounce can pumpkin

1 teaspoon vanilla

1/4 cup sugar

Preheat oven to 350°. Mix graham cracker crumbs with 1/4 cup sugar and melted butter. Press into bottom and up the sides of the spring form pan and chill. Beat cream cheese and 3/4 cup sugar until well blended. Beat in pumpkin and spices. Add eggs one at a time, beating well after each egg. Pour into prepared crust. Bake 50 minutes. Remove cheesecake and raise oven temperature to 400°. Mix sour cream, remaining 1/4 cup sugar and vanilla. Spread over cheesecake. Return to oven and bake 8 minutes. Cool on rack. Remove sides of pan. Chill and top with whipped cream if desired.

## **PRETZEL JELLO**

From: Lakes Gas Co. #51, Luxemburg, WI  
Lakes Gas Co. #15, Hager City, WI

2 2/3 cups crushed pretzels

3/4 cup melted butter

3 tablespoons sugar

Mix all together.

Put in a greased 9"x13" pan. Bake at 400° for 10 minutes. Cool

### **FILLING:**

1 (8 ounce) package cream cheese

1 cup sugar

1/2 pint-whipping cream

Whip whipping cream and fold into cream cheese and sugar. Spread on cooled crust. Refrigerate.

### **TOPPING:**

Add 2 cups boiling water to 2 (3 oz.) boxes of raspberry jello. Add 2 (10 ounce) packages of frozen raspberries. Mix. Set at room temperature until thick. Pour over 2<sup>nd</sup> layer. Refrigerate. Serve with whipped cream (optional).

## **PUMPKIN BARS**

From: Lakes Gas Co. #00, Forest Lake, MN

### **Put in mixing bowl:**

4 eggs

2 cups sugar

1 cup oil

1 can pumpkin

### **Add in:**

1/2 teaspoon salt

2 teaspoons cinnamon

1/2 teaspoon cloves

1 teaspoon baking soda

1/2 teaspoon nutmeg

2 teaspoons baking powder

1/2 teaspoon ginger

2 cups flour

Mix well. Put into greased jelly roll pan. Bake at 350° for 25-30 minutes. When cool frost with cream cheese frosting.

## **CREAM CHEESE FROSTING**

1 (8 ounce) package cream cheese, softened

1 stick butter, softened

1 teaspoon vanilla

1 teaspoon milk

4 cups powdered sugar

Beat all ingredients together with mixer.

## **PUMPKIN SHEET CAKE**

From: Lakes Gas Co. #51, Luxemburg, WI

1 cup vegetable oil	1/2 teaspoon salt
4 eggs	2 teaspoon ground cinnamon
2 cups sugar	1/2 teaspoon ground ginger
1 can (15 ounces) pumpkin	1/2 teaspoon ground cloves
2 cups flour	1/2 teaspoon ground nutmeg
2 teaspoons baking powder	1/2 cup chopped nuts
1 teaspoon baking soda	

Grease a 16"x12" baking pan; set aside. Preheat oven to 350°. In a large mixing bowl, combine oil, eggs, sugar and pumpkin; blend well. In a separate bowl, sift together flour, baking powder, baking soda, salt and spices. Gradually blend dry ingredients into pumpkin mixture. Stir in nuts. Pour batter into prepared pan. Bake for 25-30 minutes or until a wooden pick inserted in the center comes out clean. Cool in pan on a wire rack. Frost with Cream Cheese Frosting. Cut into squares.

### **Cream Cheese Frosting:**

2 packages (3 ounces each) cream cheese, softened  
1 tablespoon butter or margarine, softened  
1 tablespoon milk  
1 teaspoon vanilla  
1 box (1 pound) powdered sugar, sifted

In a small mixing bowl, combine cream cheese and butter; blend well. Beat in milk and vanilla. Gradually add powdered sugar, beating until of spreading consistency.

## PUMPKIN SPICE ROLL CAKE

From: Lakes Gas Co. #15, Hager City, WI

1 cup flour	2 eggs, separated
1 1/2 teaspoon cinnamon	1/2 cup dark brown sugar
3/4 teaspoon baking powder	1 teaspoon vanilla
1/2 teaspoon ground allspice	1/4 cup sugar
1/2 teaspoon ginger	3/4 cup canned pumpkin
1/2 teaspoon ground nutmeg	2 tablespoons milk
1/2 teaspoon baking soda	1/4 cup confectioners' sugar
1/4 teaspoon salt	

Prepare cake: 375° oven - grease & flour 15x10x1 inch jelly roll pan. In small bowl combine ingredients flour through salt; set aside. In large bowl lightly beat egg yolks. Beat in both sugars & vanilla until thick. Beat in pumpkin & milk. Fold in flour, mix until blended. In clean bowl & beaters, beat egg whites until stiff. Gently fold in batter just until mixed in. Spread into pan. Bake 12-14 minutes or until cake tester is clean.

Meanwhile, sprinkle confectioners' sugar over clean kitchen towel. Cool cake in pan 10 minutes. Invert onto towel. Carefully remove pan. Roll cake & towel jelly roll fashion to form about a 10 inch long roll. Place seam side down on wire rack. Cool completely. Unroll cake, spread filling over surface leaving 1/4 inch border on sides. Roll up cake, gently removing towel. In large bowl beat remaining 1/4 cup cream until stiff. Use to garnish top of cake.

### Filling:

2 - 3 ounce packages cream cheese	1/4 teaspoon cinnamon
1 tablespoon rum (optional)	1 cup heavy cream – divided
1 1/2 cup confectioners' sugar	1 teaspoon vanilla

Filling Preparation: (While cake is cooking). In large bowl, beat cream cheese until light & fluffy. Add rum & vanilla. Beat in confectioners' sugar & cinnamon until smooth. In large chilled bowl beat 1/2 cup heavy cream until stiff. Gently fold into cream cheese mix. Cover & chill 1 hour.  
6-8 servings

## **RUM CAKE**

From: Lakes Gas Co. #52, Hollandtown, WI

1 box yellow cake mix

1 box vanilla instant pudding (small box)

1/2 cup water

1/2 cup Crisco oil

1/2 cup rum

4 eggs

1/2 cup pecans, chopped

Mix all ingredients, except pecans, and beat 2-3 minutes until light. Grease and flour bundt pan. Scatter 1/2 cup chopped pecans in bottom of bundt pan (if you don't like pecans you can skip this). Pour batter into bundt pan and bake at 325° for 50-60 minutes.

Cool cake before putting icing on.

### **Icing**

1 stick margarine or butter

1 cup sugar

1/4 cup rum

1/4 cup water

Mix all icing ingredients together in sauce pan and boil for 2-3 minutes. Pour over cooled cake (still in bundt pan or you may take cake out of pan).

Wait 5- 10 minutes before serving.

## SNICKERS SURPRISES

From: Lakes Gas Co. #31, Sturgeon Bay, WI

2 sticks butter, softened

1 cup creamy peanut butter

1 cup light brown sugar

1 cup sugar

2 eggs

1 teaspoon vanilla

3 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 package Snickers miniatures (13 ounces)

1 package (11 ounces) Dove milk or dark chocolate gift chocolates

Combine butter, peanut butter and sugars using mixer on medium-low speed until light and fluffy.

Slowly add eggs and vanilla until thoroughly combined. Then mix in flour, salt and baking soda.

Cover and chill dough 2-3 hours.

Unwrap all Snickers.

Remove dough from refrigerator. Divide into 1 tablespoon pieces and flatten.

Place a Snicker in center of each piece of dough.

Form dough into ball around Snicker.

Bake at 325° on greased cookie sheet for 10-12 minutes (may need to adjust if using more than 1 tablespoon of dough).

Let cool, drizzle with melted Dove gifts.

## **SOUR CREAM RAISIN BARS**

From: Lakes Gas Co. #46, Sisseton, SD

1 3/4 cup oatmeal	4 egg yolks or 3 whole eggs
1 cup brown sugar	2 cups sour cream
1 cup oleo	3 tablespoons corn starch
1 3/4 cup flour	1 1/2 cup sugar
1 teaspoon soda	2 cups raisins

Mix first 5 ingredients like pie crust, saving 1 1/2 cups of the mixture. Bake at 350° in 9 x 13 inch pan for 15 minutes. Beat egg yolks well, add remaining ingredients in saucepan. Boil and keep stirring 5 to 10 minutes or until thick. Pour over baked crust and top with the remaining 1 1/2 cups crumbs. Bake at 350° for 20 minutes.

## **BAR COOKIES**

From: Lakes Gas Co. #46, Sisseton, SD

1/2 cup butter or margarine	1/4 teaspoon baking powder
3/4 cup sugar	2 cups marshmallows
2 eggs	1 - 6 ounce package chocolate chips
1 teaspoon vanilla	1 cup peanut butter
3/4 cup flour	1 1/2 cup rice krispies
2 tablespoons cocoa	

Mix first 7 ingredients. Put in 9 x 13 inch pan. Bake at 350° for 15 minutes. Take out of oven and put marshmallows over this and set in the oven for 2 minutes. Let cool and for the topping, melt the chips and peanut butter, then add the rice krispies and spread on the mixture of the cooled bars.

## **SPICED ZUCCHINI CAKE**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

3 eggs	2 cups sugar
1 cup oil	2 cups shredded zucchini
2 cups flour	1 teaspoon vanilla
1 teaspoon baking soda	1 teaspoon salt
2 teaspoon baking powder	1 tablespoon cinnamon
1 small box vanilla pudding	1/2 cup chopped nuts (optional)
	3/4 cup raisins (optional)

Mix all ingredients together and bake at 350° for 50 minutes. Frost with cream cheese frosting.

## **CREAM CHEESE FROSTING**

3 1/2 cups powdered sugar  
1/2 cup butter, softened  
1-8 ounce cream cheese, softened  
2 teaspoon vanilla

Blend all ingredients together; spread on cake. Sprinkle top with 1 cup of chopped nuts if desired.

## NUTTY BARS

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1 1/2 cup flour

1/2 cup brown sugar

1/2 cup butter

1/2 cup graham cracker crumbs

1 medium can mixed nuts

9 ounces butterscotch chips

3/4 cup white corn syrup

2 1/2 cups butter

Mix flour, brown sugar, 1/2 cup butter and graham cracker crumbs together. Pat mixture in the bottom of an ungreased 9"x13" pan. Bake crust at 325° for 10 minutes.

Pour nuts evenly over crust. Melt chips, syrup and butter over low heat in small saucepan. Once melted, pour over nuts. Bake at 325° for 10 minutes.

## OLD FASHIONED APPLE DUMPLINGS

From: Lakes Gas Co. #55, Adrian, MN

2 cups flour	6 baking apples
2 teaspoons baking powder	1/2 cup sugar
1/2 teaspoon salt	1/2 teaspoon cinnamon
1/2 cup shortening	1 tablespoon butter
2/3 cup milk	

Sift flour, baking powder and salt together. Cut in shortening. Stir in milk and mix until soft dough is formed. Turn out onto floured surface and knead lightly. Roll out into a rectangle 1/8 inch thick. Cut into 6 even squares.

Peel and core the apples. Place one on each square. Combine the sugar and cinnamon. Fill each core with the mixture and put a small dab of butter on top. Moisten edges of dough. Pull corners up over each apple and seal edges. Brush each dumpling with milk and place in baking pan. Bake at 350° for 30 to 40 minutes or apples are soft all the way through. Serve with Sweet 'n Sour Sauce.

### Sweet 'n Sour Sauce

2 cups water	1 cup sugar
1/3 cup vinegar	1 teaspoon cinnamon
1/3 cup butter	1/8 teaspoon nutmeg
1/3 cup flour	

Heat water, vinegar and butter together. Combine remaining ingredients. Stir into hot mixture. Cook over low heat until thickened. Pour over warm dumplings.

## **STRAWBERRY SHORTCAKE SQUARES**

From: Lakes Gas Co. #16, Stevens Point, WI

64 Nilla Wafers

1/4 cup sugar

5 tablespoons margarine or butter, melted

2 (3.4 ounce) packages Jello Vanilla Instant Pudding

2 1/2 cups cold milk

1 1/2 cups thawed Cool Whip whipped topping

3 cups sliced strawberries

Crush 40 wafers; mix with 3 tablespoons sugar and margarine. Press onto bottom of 13"x9" pan; set aside.

Beat pudding mixes and milk in large bowl with whisk 2 minutes. Stir in Cool Whip; spread 1/2 onto crust. Cover with layers of remaining wafers and pudding mixture. Refrigerate 3 hours. Meanwhile, toss strawberries with remaining sugar. Refrigerate until ready to use.

Cut dessert into squares to serve; top each with about 2 tablespoons of berry mixture.

## **SUPER EASY FRUIT AND COCONUT CAKE**

From: Lakes Gas Co. #05, Essig, MN

2 cups flour	1/2 teaspoon baking soda
1 1/2 cups sugar	2 eggs, beaten
Scant teaspoon salt	1 (16 ounce) can fruit cocktail (including juice) (I have used 1/2 can fruit cocktail, drained and 1 can peaches with juice for a variation.)

Mix dry ingredients before adding eggs and fruit. Then mix lightly with spoon until all dry ingredients are wet. Pour into greased and floured 9"x13" cake pan. Batter will be stiff...I usually tap pan on tabletop to spread cake over the bottom.

### **Combine:**

1/3 cup brown sugar	1/3 cup coconut
1/2 cup pecans, chopped	

Sprinkle on top of batter mixture. Place in 350° oven for 35 to 37 minutes or until a toothpick inserted in the middle comes out clean.

While cake is baking, combine the following in a saucepan (or use microwave):

1 cup sugar	1/2 cup evaporated milk
1/4 cup butter or margarine	

Heat until butter melts and sugar dissolves. Pour this sauce over the hot cake when you take it from the oven.

Cool. Serve with whipped cream or cool whip.

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# Main Dishes

## **CHICKEN ALFREDO POT PIE**

From: Lakes Gas Co. #11, Silver Lake, MN

1 can refrigerated soft bread sticks

1 jar (1 pound) Alfredo sauce

1/3 cup milk

1 bag frozen broccoli, carrots, cauliflower, thawed & drained

2 cups cooked chicken, chopped

2 tablespoons grated parmesan cheese

1 teaspoon Italian seasoning

In a 3 quart saucepan, mix sauce, milk, vegetables and chicken. Heat to boiling, stirring occasionally. Pour into a greased 9"x13" glass baking pan.

Unroll breadsticks and twist each stick crosswise over chicken mixture. Sprinkle with cheese and Italian seasoning.

Bake at 375° for 25-30 minutes or until breadsticks are golden brown. Let sit for 5 minutes before serving.

## **MEATBALL HOAGIES**

From: Lakes Gas Co. #00, Forest Lake, MN

Just put a bag of Simeck's meatballs and the Hunt's Garlic and Herb Sauce in the crockpot. Put on high for 4 hours or so, (heated through). Serve on rolls with shredded mozzarella. Tasty!!

## **CHICKEN ALFREDO/SPINACH LASAGNA (9"X13")**

From: Lakes Gas Co. #00, Forest Lake, MN

Cook chicken breast in the crockpot with chicken broth (I use 32 ounce Swanson box) and Italian seasoning overnight (or before going to work). Remove from juices, shred chicken with fork, and let it sit for a couple minutes. Cook lasagna noodles per instruction. Cook frozen spinach per package instructions. Open Classic Roasted Garlic Alfredo (white sauce). I use three jars of Classico, bottom and top layers have the roasted garlic, and the middle layer has plain Alfredo.

Layer in pan: White sauce, noodles, ricotta, chicken, spinach, mozzarella. Repeat layering; top with noodles, white sauce and the mozzarella. Cover with foil and bake at 350° for 1/2 hour (heated through) and an additional 5-10 more minutes uncovered.

## **LAZY LASAGNA**

From: Lakes Gas Co. #35, Richmond, MN

1 pound ground beef, browned

32 ounce jar spaghetti sauce

8 ounce bag curly-edge noodles, cooked or lasagna noodles cut up, cooked

16 ounce carton cottage cheese

8 ounces shredded mozzarella cheese

Parmesan cheese to taste

Combine beef and spaghetti sauce. Combine noodles, cottage cheese and mozzarella cheese. Layer one-third of the beef mixture, followed by half the noodle mixture in slow cooker. Repeat layers, ending with beef mixture. Sprinkle with parmesan cheese. Cover. Cook on low 3-4 hours.

Serve with salad and french bread.

## **CHICKEN CORDON BLEU CASSEROLE**

From: Lakes Gas Co. #51, Luxemburg, WI

6 chicken breast halves, deboned and skinned

6 slices boiled ham, sliced medium

6 slices swiss cheese, sliced medium

1 can (10 3/4 ounce) cream of chicken soup

1/4 cup water

2 cups croutons

1/2 cup butter, melted

In a 9"x13" pan, layer chicken, ham and cheese.

Mix soup and water and pour over layers.

Mix croutons and butter and put over the top of casserole.

Bake uncovered at 325° for 1 1/2 hours.



## **AU JUS**

From: Lakes Gas Co. #00, Forest Lake, MN

Approximately 7 pounds of roast or more. (I use both beef & pork together)\*

\*Really adds flavor

1 package Lipton onion soup mix, dry

5 beef bouillon cubes

1 cup water

5 tablespoons soy sauce

Mix in bottom of crock pot, and then add meat. Cook in crock pot on low for 7 to 8 hours or bake in 300° oven for 4 hours.

(If more meat is used, double the juice mix)

When done; cut into small slices or shred. Put back into crock pot on warm. Serve on buns and put some juice onto sandwich or place in small bowls for dipping.

## **RUHMAKI**

From: Lakes Gas Co #03, Northfield, MN

1 chicken liver

1 water chestnut

1/2 piece of bacon

Wrap bacon around liver and chestnut, hold together with a toothpick and pop in the oven to 400° for 15 min. Keep an eye on them it might take longer or shorter they are so yummy if you can get past what you think of chicken livers.

## **BEEF STROGANOFF**

From: Lakes Gas Co. #26, Baudette, MN

1 pound cubed beef

1 can cream of mushroom soup

1 (8 ounce) tub of sour cream

Onion to taste

Salt & pepper to taste

Cook beef thoroughly with onion, salt and pepper. Mix in the soup and sour cream. Serve over egg noodles, rice or potatoes.

## **CROCK POT BEEF STROGANOFF**

From: Lakes Gas Co. #33, Glenwood, MN

Place in Pot:

2-3 pounds cubed beef (I use stew meat, do not brown)

1 package Lipton Onion Soup Mix (optional)

1 can mushrooms, drained (optional)

1 can cream of mushroom or celery soup

1 can cheddar cheese soup

Spread soups over top of beef and let cook on low for 6-8 hours. Before serving, stir in 1 tablespoon of sour cream. Pour over cooked rice, noodles or potatoes.



## **CAMPFIRE POTATOES**

From: Lakes Gas Co. #41, Hinckley, MN

5 medium potatoes, peeled and thinly sliced	2 tablespoons fresh parsley
1 medium onion, sliced	1 tablespoon Worcestershire sauce
6 tablespoons butter or margarine	Salt and pepper, to taste
1/3 cup shredded cheddar cheese	1/3 cup chicken broth

Place the potatoes and onion on a large piece of heavy-duty foil (about 20"x20"); dot with butter. Combine the cheese, parsley, Worcestershire sauce, salt and pepper. Sprinkle over potatoes. Fold foil up around potatoes and add broth. Seal the edges of foil well, grill covered over medium coals for 35-40 minutes or until potatoes are tender.

## **CHEESY TURKEY**

From: Lakes Gas Co. #11, Silver Lake, MN

1 can cream of chicken soup  
1 can garlic chicken broth  
1 large jar cheese whiz  
1 cup Miracle Whip  
8 ounces sour cream  
6-8 cups cooked shredded turkey

Mix all ingredients and heat. Works well in a crockpot. Serve on buns.

# CANNELLONI

From: Lakes Gas Co. #11, Silver Lake, MN

## **Filling:**

1 box tube noodles, cooked  
2 tablespoons olive oil  
10 ounce package spinach, thawed  
5 tablespoons grated parmesan cheese  
2 eggs  
1 small onion, chopped  
1 teaspoon minced garlic  
1 pound hamburger  
2 tablespoons heavy cream  
Salt, pepper & oregano to taste

Heat oil and sauté onion and garlic. Squeeze out water from spinach and add to garlic and onion. Cook until all water is out. Put in medium bowl. Brown hamburger and add to spinach. Add salt, pepper, oregano, eggs, cheese and cream. Mix well.

## **In small bowl mix:**

24 oz tomato sauce  
4 tablespoons parmesan cheese  
2 tablespoons butter, melted

Pour thin layer of red sauce in 9"x13" greased pan. Stuff tubes with spinach mixture and layer in pan.

## **White sauce:**

In pan, melt 4 tablespoons of butter. Remove from heat and whisk in 4 tablespoons of flour, 1 cup of milk and 1 cup of cream. Return to high heat and stir constantly until thickened. Add salt and pepper to taste.

Pour white sauce over noodles, then remaining red sauce. Top with mozzarella cheese.

Bake at 375° for 20 minutes.

## **CHEESEBURGER PIE**

From: Lakes Gas Co. #39, St. Michael, MN

1 can mushrooms (optional)

1 can crescent rolls

1 small can tomato paste

1 small onion

1 cup mozzarella cheese, grated

1 cup cheddar cheese, grated

Brown meat and onion. Drain grease. Add tomato paste and season. Cook 10-12 minutes. Spread out crescent rolls in greased pie tin. Bake rolls for 8 minutes first. Put mozzarella cheese on bottom. Put meat mixture on top of cheese. Sprinkle cheddar cheese on top. Bake at 325° for 35 minutes or until brown.

## **TACO PIE**

From: Lakes Gas Co. #39, Royalton, MN

1 pound hamburger

1 package taco seasoning

1/2 cup water

1 (8 ounce) package crescent rolls

1 cup sour cream

4 ounces cheddar cheese

Put crescent rolls in pie pan like you are making a pie. Put browned hamburger with seasoning. Next spread sour cream over that and top with cheese. Bake at 375° for 25 minutes. Serve with tostada chips.

## CHEESY CHICKEN TATOR TOT CASSEROLE (SLOW COOKER)

From: Lakes Gas Co. #39, St. Michael, MN

1 - 32 ounce bag frozen tator tots

1 - 3 ounce bag bacon pieces

1 pound boneless, skinless chicken breasts, diced

2 cups shredded cheddar cheese

3/4 cup milk

Salt and pepper, to taste

Spray slow cooker with nonstick cooking spray.

Layer half of the frozen tator tots on the bottom of the slow cooker. Sprinkle with 1/3 of the bacon pieces. Now top with 1/3 of the shredded cheese.

Add diced chicken on top. Season with salt & pepper.

Now add 1/3 of the bacon pieces and another 1/3 of shredded cheese.

Put the rest of the frozen tator tops on top. Finish with the remaining 1/3 cheddar cheese and remaining 1/3 bacon pieces.

Pour 3/4 cup milk over the top.

Cover and cook on low about 4 to 6 hours.

Note: Some slow cookers run at different temperatures. If you are using an older slow cooker (older than about 6 years old), your cooking time may take longer. Newer models run a bit hotter so keep an eye on this around the 4 hour mark. You want to make sure the chicken is cooked thoroughly (to 165°).

**Cook's Note:** This recipe is designed to be made in a slow cooker. If your only choice is to make it in the oven then you will need to partially thaw the tator tots first. Spray at 9 x 13 inch baking dish with nonstick spray, then layer ingredients into baking dish. Cover with aluminum foil and bake for about 1 to 1 1/2 hours.

## CHER-OCHIES

From: Lakes Gas Co. #40, Bemidji, MN

2 Pillsbury pizza crusts

1 bag sliced pepperoni (I like spicy)

1 head of cauliflower

1 bunch of broccoli

1 medium onion, sliced in circles

4 cups shredded cheddar cheese

4 cups shredded mozzarella cheese

1 small jar marinara sauce (I like Paul Newman's)

Cake pan

Cut up broccoli and cauliflower heads in medium pieces put in a pan of boiling water for around 10 minutes till they are crunchy yet soft. (I use a steamer) Drain and let sit.

Lay 1 pizza crust across cake pan (make sure bottom is completely covered)

Cover bottom with cheddar and mozzarella cheese.

Lay pepperoni in rows until cheese is covered.

Lay broccoli and cauliflower over top of the pepperoni.

Top with more cheddar and mozzarella cheese.

Layer again with pepperoni.

Lay sliced onions on the very top before covering.

Cover with remaining pizza crust.

Turn oven to 400°. Bake for about 30 minutes or until golden brown.

Heat marinara sauce in small pan and use for dipping your Cher-ochie in or you can smother your Cher-ochie, either way is great.

## **EASY BEEF STEW**

From: Lakes Gas Co. #51, Luxemburg, WI

2-3 pounds beef stew meat

1 envelope dry beefy onion soup mix

1/2 teaspoon black pepper

1 bottle (12 ounces) beer or 1 1/2 cups water

A few dashes Worcestershire sauce

2 onions cut in chunks

2 cups peeled baby carrots

4 stalks celery cut in 2" chunks

1 can (28 ounces) diced tomatoes with juice

1 bay leaf

4-6 medium potatoes cut in chunks

1/3 cup quick cooking tapioca

Place the beef in the slow cooker. Add the beefy onion soup mix and pepper and toss with beef. Add the remaining ingredients and stir well. Cook on low heat for 8-10 hours or on high for 4-6 hours.

If stew gets too thick, you can add some beef stock or water.

## **EASY MEXICAN CASSEROLE**

From: Lakes Gas Co. #39, St. Michael, MN

Soft tortilla shells

1 1/2 pounds hamburger

1 onion

1 (8 ounce) package grated cheddar cheese

1 medium can chili beans

1 can refried beans

1 can cream of chicken soup

1 can Ro-tel tomatoes

Lightly grease a 9"x13" cake pan and line with tortilla shells (amount used depends on size of shells). Brown hamburger and onion; drain grease. Spread on top of shells. Sprinkle 1/2 of grated cheese over the hamburger. Mix chili beans and refried beans together and spread over the cheese. Mix cream of chicken soup and Ro-tel tomatoes together and pour over other ingredients. Sprinkle the rest of the grated cheese over the top and bake at 350° for 1 hour.

## **EAZY PEZZY MEATLOAF**

From: Lakes Gas Co. #38, Pequot Lakes, MN

2 pounds ground beef

1 box of Stove Top stuffing (any flavor)

2 eggs

1 cup water

Mix all together in bowl and bake for 45 minutes at 350°.

Can make half of this recipe and bake for 30 minutes.

## GREEN PEPPER STEAK

From: Lakes Gas Co. #51, Luxemburg, WI

1 pound beef chuck or round, fat trimmed

1/4 cup soy sauce

1 clove garlic

1 1/2 teaspoons grated fresh ginger or 1/2 teaspoon ground ginger

1/4 cup salad oil

1 cup green onion, thinly sliced

1 cup red or green pepper, cut into 1 inch squares

2 stalks celery, thinly sliced

1 tablespoon cornstarch

1 cup water

2 tomatoes cut into wedges

1. With a very sharp knife, cut beef across grain into thin strips 1/8 inch thick.
2. Combine soy sauce, garlic and ginger. Add beef. Toss and set aside while preparing vegetables.
3. Heat oil in large frying pan or wok. Add beef and toss over high heat until browned. Taste meat; if it is not tender, cover and simmer for 30 to 40 minutes over low heat.
4. Turn heat up and add vegetables. Toss until vegetables are tender-crisp, about 10 minutes.
5. Mix cornstarch with water. Add to pan. Stir and cook until thickened.
6. Add tomatoes. Makes 4 servings

For 8 servings: Double ingredients, but reduce the water to 1 3/4 cups. Add another 1/2 teaspoon cornstarch.

## HASH BROWN HOT DISH

From: Lakes Gas Co. #33, Glenwood, MN

- 1 package (2 pounds) shredded hash browns, thawed
- 1 1/2 pounds hamburger, browned with onions
- 1 (16 ounce) bag frozen vegetables, thawed
- 2 cans cream soup (used cheddar cheese & cream of celery)
- 1/2 cup sour cream or milk
- 1 package shredded cheddar cheese
- 1 small can of French Fried onions

Spread hash browns in greased 9" x 13" pan. Spread hamburger over top, then vegetables. Mix soups with sour cream or milk and spread over top. Sprinkle with cheese then french fried onions. Cover and bake at 350° for 1 to 1 1/2 hours till vegetables and hash browns are done. If you want it a little browner on top, remove cover for last 15 minutes.

### Variations

You can cover top with cheese slices instead of shredded cheese.  
You can use a large can of pork and beans instead of frozen vegetables.

## HOT DISH

From: Lakes Gas Co. #11, Silver Lake, MN

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1 can chicken soup              | 2 cups chicken or turkey, cut up     |
| 1 can mushroom soup             | 1 (4.5 ounce) can mushrooms, drained |
| 1 (6 ounce) can evaporated milk | 2 cups chow mein noodles             |
| 1 cup celery, pre-cooked        |                                      |

Bake at 350° for 45 minutes to 1 hour

## HAWAIIAN PORK CHOPS

From: Lakes Gas Co. #00, Forest Lake, MN

1 cup chicken broth

2 tablespoons soy sauce

1 can pineapple chunks (in heavy sauce), drain and set aside

1 cup drained pineapple syrup

2 tablespoons brown sugar

1 teaspoon ground ginger

2 tablespoons corn starch

3-4 pork chops

Olive oil

Heat olive oil in a 10 inch skillet over medium heat and brown pork chops about 5 minutes on each side. Remove chops from skillet and set aside.

Mix chicken broth, soy sauce, pineapple syrup, brown sugar, ginger and corn starch in the skillet and bring to a boil.

Return chops to skillet and reduce heat. Let simmer for 20 minutes.

Add pineapple chunks during last 5 minutes of cooking.

## HOBO DINNER

From: Lakes Gas Co. #00, Forest Lake, MN  
Lakes Gas Co. #39, Royalton, MN

1-2 pounds ground beef	1 large onion, chopped
3-4 potatoes, chopped in cubes	Salt and pepper
3-4 carrots, chopped in cubes	Aluminum foil

Place a portion size of ground beef on a piece of aluminum foil, salt and pepper. Then place a handful of potatoes, carrots and onion. Seal foil. Cook over a campfire for about an hour, turning bag over several times.

You may also place the foil packages on a cookie sheet and bake in a 350° degree oven and bake for one hour.

Eat out of the foil packages, no need for plates.

Top with ketchup if desired.

**This is a good camping meal.**

## MINNESOTA FLUFF

From: Lakes Gas Co. #40, Bemidji, MN

1/2 pound hamburger	1 can tomato soup
2 tablespoon butter	4 or 5 slices of thin cut bacon
1 medium onion, chopped	1 cup celery, chopped and cooked
1 can peas, drained	Salt and pepper to taste
1 cup white rice cooked in salt water	

Place butter, onions, meat, salt & pepper in skillet and cook approximately 10 minutes, drain off fat. Add, peas, rice, celery and soup (leave the cooking water on the celery), place in a casserole dish, cover with strips of bacon and bake at 375° for 1 hour.

## **LITTLE CHEDDAR MEAT LOAVES**

From: Lakes Gas Co. #51, Luxemburg, WI

1 pound ground chuck

1 egg

3/4 cup milk

1 cup shredded cheddar cheese

1/2 cup quick oatmeal

1/2 cup chopped onion

1 teaspoon salt

### **Topping**

3/4 cup catsup

1/2 cup brown sugar

1 1/2 teaspoon prepared mustard

Mix together and shape into 8 loaves. Place in 9"x13" pan. Combine catsup, brown sugar and mustard. Spoon over loaves. Bake, uncovered at 350° for 45 minutes.

## PEPPERONI HOT DISH

From: Lakes Gas Co. #00, Forest Lake, MN

6-7 raw potatoes, peeled and sliced

Put in greased 9"x13" pan (or casserole dish)

1 pound ground beef, browned and drained

Put on top of potatoes

Heat 1 can cheddar cheese soup (I use nacho cheese soup) and 1 cup milk

Pour over hamburger, dot with butter and salt to taste

Stir together:

1 can tomato soup

1/2 teaspoon oregano

1/2 cup onion, chopped

1 teaspoon sugar

Pour over hot dish.

Place 12 ounces sliced pepperoni on top. Cover with foil and bake at 400° for 15 minutes, then reduce to 350° for 50 to 60 minutes. Remove foil and sprinkle with parmesan and mozzarella cheese and return to oven until cheese melts.

## **CHOW MEIN CASSEROLE**

From: Lakes Gas Co. #39, St. Michael, MN

1 pound hamburger	1 can chicken and rice soup
3 large stalks celery, chopped	4 ounces mushrooms
2 onions, chopped	1 tablespoon brown sugar
1 1/4 cups boiling water	2 teaspoons soy sauce
1/2 cup rice, cooked	1 teaspoon butter
1/2 teaspoon salt	1 1/2 cups chow mein noodles

Cook and stir hamburger, celery and onion until hamburger is light brown, then drain. Pour water on rice and add salt in greased 2 quart casserole. Stir in hamburger soup, mushrooms, sugar, soy sauce and butter. Cover and cook in 350° oven for 30 minutes; stir. Cook uncovered for 30 minutes longer. Stir in noodles, serve immediately.

Note: Water chestnuts or bamboo shoots may be added if desired.

## **CHICKEN A LA KING**

From: Lakes Gas Co. #39, St. Michael, MN

1 10 ounce package Pepperidge Farm frozen puff pastry shells  
1/2 cup diced green pepper  
2 tablespoons butter  
1 4 ounce can Campbell cream of chicken soup  
1/2 cup milk  
2 cups cubed, cooked chicken or turkey  
1/4 cup diced pimento

Bake pastry shells according to package directions. In medium saucepan, cook pepper in butter until tender. Add soup, milk, chicken and pimento. Heat, stirring occasionally. Spoon into warm pastry shell. Makes 6 servings.

## COMFORTING CHICKEN

From: Lakes Gas Co. #40, Bemidji, MN

1 medium onion, sliced & separated into rings

1 1/2 cup butter or margarine

1 broiler or fryer chicken (3-4 lbs) cut up or chicken breast

4 medium potatoes, peeled & quartered (or 3-4 cans of canned potatoes)

4 medium carrots, quartered width wise (or 2-3 cans of canned carrots)

1 cup whipping cream or half & half

1 1/2 teaspoon salt

1 tablespoon minced fresh parsley

1/4 teaspoon pepper

In a large skillet or dutch oven, sauté onion in butter until tender, remove with slotted spoon and set aside. In same pan, brown chicken on all sides. Return onion to pan, add potatoes and carrots. Cover and cook over medium low heat for 30 minutes or until vegetables are tender. Stir in cream, parsley, salt and pepper. Reduce heat and simmer for 15 minutes or until slightly thickened.

## **CORNED BEEF AND CABBAGE**

From: Lakes Gas Co. #00, Forest Lake, MN

1 medium onion, cut into wedges

4 medium potatoes, peeled and quartered

1 pound baby carrots

3 cups water

3 garlic cloves, minced

1 bay leaf

2 tablespoons sugar

2 tablespoons cider vinegar

1/2 teaspoon pepper

1 (3 pound) corned beef brisket with spice packet, cut in half

1 small head cabbage, cut into wedges

Place the onion, potatoes and carrots in a 5 quart slow cooker. Combine water, garlic bay leaf, sugar, vinegar, pepper and contents of spice packet; pour over vegetables. Top with brisket and cabbage. Cover and cook on low for 8 to 9 hours or until meat and vegetables are tender. Remove bay leaf before serving.

## **CURRIED TUNA AND PEAS**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1 can cream of mushroom soup	1 (7 ounce) can of tuna
1/2 cup milk	1 can peas
1/2 to 1 teaspoon curry powder	

In a medium saucepan add the soup gradually stir in milk. Add the curry powder and heat to boiling. Carefully stir in tuna and peas. Cover and simmer 5 minutes. Serve over hot rice.

## **YANKEE DOODLE SIRLOIN ROAST**

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1/2 cup beef broth	3 cloves garlic, minced
1/2 cup teriyaki sauce or soy sauce	1/2 teaspoon hot pepper sauce
1/4 cup vegetable oil	1 teaspoon worcestershire sauce
2 tablespoons brown sugar	1 boneless beef sirloin tip roast (about 4 pounds)
2 tablespoons finely chopped onion	

In large sealable plastic bag, combine the first eight ingredients. Add the roast, seal the bag and turn to coat. Refrigerate overnight.

Drain and discard marinade. Place roast on a rack in a shallow roasting pan. Bake uncovered at 350° for 1 1/2 to 2 1/2 hours or until meat reaches desired doneness. (With a meat thermometer for medium rare 145\*, medium 160\*, well done 170\*.) Let stand for 10 to 15 minutes before slicing. Yields 12 to 14 servings.

## **RIBS AND SAUERKRAUT**

From: Lakes Gas Co. #51, Luxemburg, WI

6-8 country style pork ribs with bones, diced	1 (14.5 ounce) can tomatoes
1/2 cup brown sugar, packed	1 large can sauerkraut
1/2 cup onion, diced	

Layer ingredients in a roaster or a large covered casserole dish. Make sure it is pretty large or this boils over.

Begin with the sauerkraut, then onion, then tomato, then sprinkle with brown sugar. End with the ribs on top. Do not mix or stir.

Cover and bake at 325° for 3 hours. Uncover for the last 30 minutes. Serves 4.

\*\*Also works great in a crockpot \*\*\*

## **SPANISH STEAK**

From: Lakes Gas Co. #51, Luxemburg, WI

1 round steak, 2 inches thick	1 small jar pimentos
4 tablespoons flour	1 small bottle stuffed olives with brine (optional)
Salt and pepper	2 cans tomato soup
1 onion, sliced	10 ounces Coca-Cola
1 green pepper, sliced	

Mix the flour, salt and pepper. Dredge the steak in the flour mixture. Place the steak in a large baking dish, cover with the sliced onions, green pepper rings, pimentos and olives. Over this mixture pour the soup and Coca-Cola. Cover and bake at 350° for 2 hours. Then bake 1/2 hour uncovered.

This dish is really great with rice.

## **RUNZA CASSEROLE**

From: Lakes Gas Co. #46, Sisseton, SD

1 1/2 pounds ground beef	1 can cream of celery soup
1/4 cup onion, chopped	1 small head cabbage, shredded
Salt and pepper to taste	3/4 cup shredded cheddar cheese
2 cans refrigerated crescent rolls	3/4 cup shredded mozzarella cheese

Brown ground beef, onion, salt and pepper; drain. Add cabbage. Cook 6 to 8 minutes in covered skillet. Add soup. Unroll and press 1 can crescent rolls into a greased 9"x13" pan. Pour meat mixture onto rolls. Add cheeses. Top with remaining can of crescent rolls. Bake at 350° for 20 to 30 minutes.

## **MANICOTTI**

From: Lakes Gas Co. #46, Sisseton, SD

1 pound hamburger	1 tablespoon parsley
1/4 cup onion	1 teaspoon salt
3 slices bread, cubed	1/4 teaspoon pepper
1 1/2 cup mozzarella, grated	1 package manicotti shells
1 egg	1 large jar spaghetti sauce
1/2 cup milk	

Brown hamburger and onions together, drain off grease. Add remaining 7 ingredients. Fill uncooked shells with mixture above, pack into both ends. Place in ungreased 9"x13" pan. Heat oven to 375°. Mix spaghetti sauce with 1 jar of water. Pour over filled shells. Cover with foil. Bake 1 1/2 hours to 1 3/4 hours or until shells are tender.

Sprinkle with parmesan cheese. Cool 5 to 10 minutes before serving.

## **SAUERKRAUT HOTDISH**

From: Lakes Gas Co. #28, Miltona, MN

1 1/2 pounds hamburger

1 medium onion

1 (16 ounce) bag sauerkraut

2 cups egg noodles

2 cans mushroom soup

Cheese

Layer ingredients.

Brown hamburger and onion, put into casserole dish. Next layer sauerkraut. Egg noodles on top (not cooked), soup on top. Bake at 350° for 1 hour. Melt cheese on top.

## **SHEPARDS PIE**

From: Lakes Gas Co. #28, Miltona, MN

1 pound hamburger

2/3 cup milk

1 small onion

1 egg

1 teaspoon salt

1 can beef gravy

1/4 teaspoon pepper

1 can peas

1/3 cup cracker crumbs

3 cups mashed potatoes

Mix beef with all ingredients except gravy, peas and potatoes. Press in small roaster, bake at 350° for 1 hour. Cut into 1 inch pieces, stir in beef gravy, add peas and spoon over potatoes, dot with butter. Bake at 400° for 20 minutes.

## **SAUSAGE 'N SAUERKRAUT**

From: Lakes Gas Co. #11, Silver Lake, MN

4 medium potatoes, peeled & cubed

2 tablespoons vegetable oil

1 small onion, halved & sliced

1 pound smoked sausage, cut into 1/4" pieces

1 (16 ounce) sauerkraut, rinsed and well drained

Salt & pepper to taste

In large skillet, sauté potatoes in oil 5-10 minutes, or until lightly browned. Stir in onion; sauté 3-4 minutes or until tender. Add sausage, sauerkraut, salt & pepper. Cook uncovered, over medium heat 4-5 minutes.

## **SIMPLE PINEAPPLE AND GREEN PEPPER BBQ CHICKEN**

From: Lakes Gas Co. #42, Minneapolis, MN

1/4 pound boneless, skinless chicken breasts

Pineapple rings or chunks

Green pepper slices

Your favorite BBQ sauce (I use Famous Dave's Sweet & Zesty)

Lay out foil to individually wrap the chicken breasts. Salt chicken to taste. Top with approximately 1 tablespoon BBQ sauce, one pineapple ring (or a good spoonful of pineapple chunks) and a couple of green pepper slices.

Wrap in foil, leaving a little room for air circulation. Cook on the grill for 15-20 minutes depending on size.

## SHRIMP AND CASHEW STIR FRY

From: Lakes Gas Co. #31, Sturgeon Bay, WI

1/4 cup, plus 2 teaspoons cornstarch

2 egg whites

1/4 teaspoon salt

1 pound uncooked large shrimp – peeled and deveined

3 tablespoons canola oil, divided

3 cloves garlic, minced

1 tablespoon fresh ginger, chopped

3 to 4 cups fresh stir fry vegetables

1/4 cup cashews, plus a few extra for garnish

1/2 cup teriyaki sauce

1/4 cup dry white wine

Pinch red pepper flakes

Whisk 1/4 cup cornstarch, egg whites and salt in large bowl until smooth. Add shrimp, toss to coat. Heat 2 tablespoons oil in large wok or heavy skillet over medium-high heat. Add shrimp, garlic and ginger and stir-fry until shrimp is cooked through, about 2 minutes. Transfer shrimp to plate. Whisk together teriyaki sauce, wine and remaining 2 teaspoons cornstarch together. Add remaining 1 tablespoon oil to wok. Add vegetables and stir-fry until vegetables are crisp-tender. Add cashews, shrimp, teriyaki sauce mixture and red pepper and cook 1 minute or until sauce starts to thicken a bit. Serve over rice with some extra cashews on top.

## **SLOW COOKER CORNED BEEF AND CABBAGE**

From: Lakes Gas Co. #39, Becker, MN

4 cups hot water

2 tablespoons cider vinegar

2 tablespoons sugar

1/2 teaspoon freshly ground pepper

1 large or 2 medium onions, cut into wedges

1 (3 pound) corned beef round or brisket, packaged with spices

8 small white or yellow potatoes, scrubbed and cut into quarters

1 head green cabbage (about 1 1/2 lbs.) cored and cut into 10 wedges

### **Step 1:**

In a 6 quart electric slow cooker, combine the water, vinegar, sugar, pepper and onions, mixing well. Place the corned beef in the mixture. Scatter the potatoes over the top and along the sides.

### **Step 2:**

Cover and cook on the high setting for 4 hours. Remove the lid and scatter the cabbage wedges over the top. Cover and continue cooking on high 3 to 4 hours longer or until the beef is tender. To serve, carve the beef into slices and serve with the cabbage and potatoes, with some of the cooking liquid spooned on top of the beef to keep it moist.

Makes 6 to 8 servings

## **SOUR KRAUT MEATBALLS**

From: Lakes Gas Co. #50, Eau Claire, WI

- 2 (3 pound) bags of meatballs
- 1 (27 ounce) can kraut with juice
- 1 (12 ounce) jar chili sauce
- 1 (12 ounce) bottle of water
- 1 can whole berry cranberry sauce
- 1/4 - 1/2 cup brown sugar

Mix together in crockpot, stir. Add meatballs and mix together. Cook on high for 3 hours (4 hours if meatballs are frozen).

## **SUNDAY CHICKEN**

From: Lakes Gas Co. #11, Silver Lake, MN

- 1 cup raw rice
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 can milk
- 1 package Lipton onion soup mix
- 1 whole chicken, cut up

Put rice in the bottom of a greased 9"x13" pan. Arrange chicken on top of rice. Mix soups and milk together and pour over chicken. Sprinkle dry soup over chicken. Cover with foil and bake 1 1/2 hours at 350°.

## TEX-MEX LASAGNA

From: Lakes Gas Co. #24, Reedsburg, WI

3/4 cup bottled salsa

1 1/2 teaspoons ground cumin

1 (14.5 ounce) can no salt-added diced tomatoes

1 (8 ounce) can no salt-added tomato sauce

Cooking spray

6 precooked lasagna noodles (such as Barilla or Vigo)

1 cup frozen whole-kernel corn, thawed

1 (15 ounce) can black beans, rinsed and drained

2 cups (8 ounces) shredded reduced-fat 4 cheese Mexican blend cheese

1/4 cup chopped green onions

Preheat oven to 450°.

Combine first 4 ingredients; spread 2/3 cup sauce in bottom of an 8" square baking dish coated with cooking spray. Arrange 2 noodles over sauce; top with 1/2 cup corn and half of beans. Sprinkle with 1/2 cup cheese; top with 2/3 cup sauce. Repeat layers once; top with remaining 2 noodles. Spread remaining sauce over noodles. Sprinkle with remaining 1 cup cheese. Cover and bake at 450° for 30 minutes or until noodles are tender and sauce is bubbly. Let stand 15 minutes. Sprinkle with onions.

## PEROGI HOTDISH

From: Lakes Gas Co. #23, International Falls, MN

Prepare a medium saucepan of mashed potatoes and set aside. Preheat oven to 350°.

1 package lasagna noodles, cooked at directed

1 (16 ounce) container sour cream

1 medium onion, chopped

1 pound bacon, cooked and crumbled

1 stick margarine, melted

1 large block Velveeta cheese, cube 1/2 of the block and add cubes to mashed potatoes

In a 9"x13" cake pan, layer the following:

1/2 of the crumbled bacon

1/2 melted margarine

Lasagna noodles

Mashed potatoes with cheese

Lasagna noodles

Sour cream

1/2 chopped onion

Lasagna noodles

Remaining bacon, onion and margarine

Cover and bake for 35-40 minutes. Let set for 10 minutes before serving.

## PIZZA CASSEROLE

From: Lakes Gas Co. #11, Silver Lake, MN

1 1/2-2 pounds hamburger, browned with small onion

Add:

15 ounce jar Ragu sauce

1 teaspoon Italian seasoning

8 ounce can tomato sauce

1/2 cup water

1/2 teaspoon oregano

Salt and pepper to taste

1/2 teaspoon garlic salt

Simmer the above while cooking a 10 oz package egg noodles. Drain and add 1 can cheddar cheese soup to noodles. Grease 9" x 13" pan. Put 1/2 meat mixture in pan. Put noodles on top and rest of the meat mixture on top of noodles.

Bake at 350° for 1 hour covered. Remove cover and top with mozzarella cheese. Return to oven until cheese is melted.

## **PIZZA GOULASH**

From: Lakes Gas Co. #15, Hager City, WI

2 cups macaroni noodles, cooked and drained

1 lb hamburger, browned, drain off any oil or grease

1/2 onion, chopped and browned with hamburger

1 tablespoon Italian seasoning or 1 tablespoon pizza seasoning

1 tablespoon garlic powder or salt (Can sub Mrs. Dash, Garlic Herb)

1 can of mushrooms, drained (optional)

1 jar pizza sauce

1 can cream of mushroom or chicken soup

1 pkg pepperoni slices

1 pkg sliced mozzarella cheese (6-8 slices)

Cook noodles according to package, drain and put in cold water to avoid sticking. Brown hamburger and onion. Add spices. Add pizza sauce, soup and mushrooms. Mix well, drain noodles and put sauce on top of noodles. Top with pepperoni slices. Bake at 350° for 30 minutes. Remove from oven and lay cheese on top, put back into oven until cheese has melted.

## **PORK CHOPS AND YELLOW RICE**

From: Lakes Gas Co. #40, Bemidji, MN

1 package (5-6) boneless pork chops (loins)

2 packages Virgo yellow rice

2 (10 ounce) cans or 1 family size can of cream of chicken soup

6 tablespoons butter or margarine

Brown pork chops on both sides

(I cut them into cubes when cooled but you can also leave them whole)

Cook rice according to instructions on the package. Add cream of chicken soup to the finished rice. Put rice into slow cooker and slide pork chops in sideways or if cubed, add to rice and soup, mix and then put in slow cooker. Cook on low heat for 4-6 hours or on high for 2 hours. Add a little bit of water if needed.

## TURKEY AND WILD RICE HOTDISH

From: Lakes Gas Co. #11, Silver Lake, MN

1 (6 ounce) box of Uncle Ben's Wild Rice Mix

1/4 cup melted butter

1/2 cup chopped onion

Salt & pepper

1/3 cup flour

1 cup cream

1 cup chicken broth or gravy

4 cups turkey or chicken, cooked & cut up

4 tablespoons slivered almonds

1 small jar chopped pimento

1/4 cup parsley

Cook rice mixture according to directions on the box, set aside.

Sauté onion in butter. Add salt, pepper & flour, stir. Add cream & broth; stir these in slowly to avoid lumps. Continue stirring, when mixture thickens add remaining ingredients. Put into casserole and bake for 45 minutes to 1 hour at 350°.

## **WILD RICE HOTDISH**

From: Lakes Gas Co. #40, Bemidji, MN

2 Uncle Bens Wild Rice or Natural grown wild rice

1 pound hamburger

1 can cream of mushroom soup

1 can cream of celery soup

1/2 cup chopped celery and onion or less or more depending on your taste

1/2 bag tator tots or chow mein noodles

1 cake pan

Preheat oven to 375-400°.

Prepare rice according to directions. Brown hamburger. Brown tator tots. (All three of these can be cooking at the same time, that way done at the same time.) Chop onions and celery (can add mushrooms). Spread rice inside cake pan. Stir in hamburger, onions and celery. Stir in cream of mushroom and cream of celery soups. Pat down. Cover top with tator tots or chow mein noodles. Bake about 30-40 minutes.

## **TUNA NOODLE CASSEROLE**

From: Lakes Gas Co. #00, Forest Lake, MN

1 can cream celery soup

1/2 cup milk

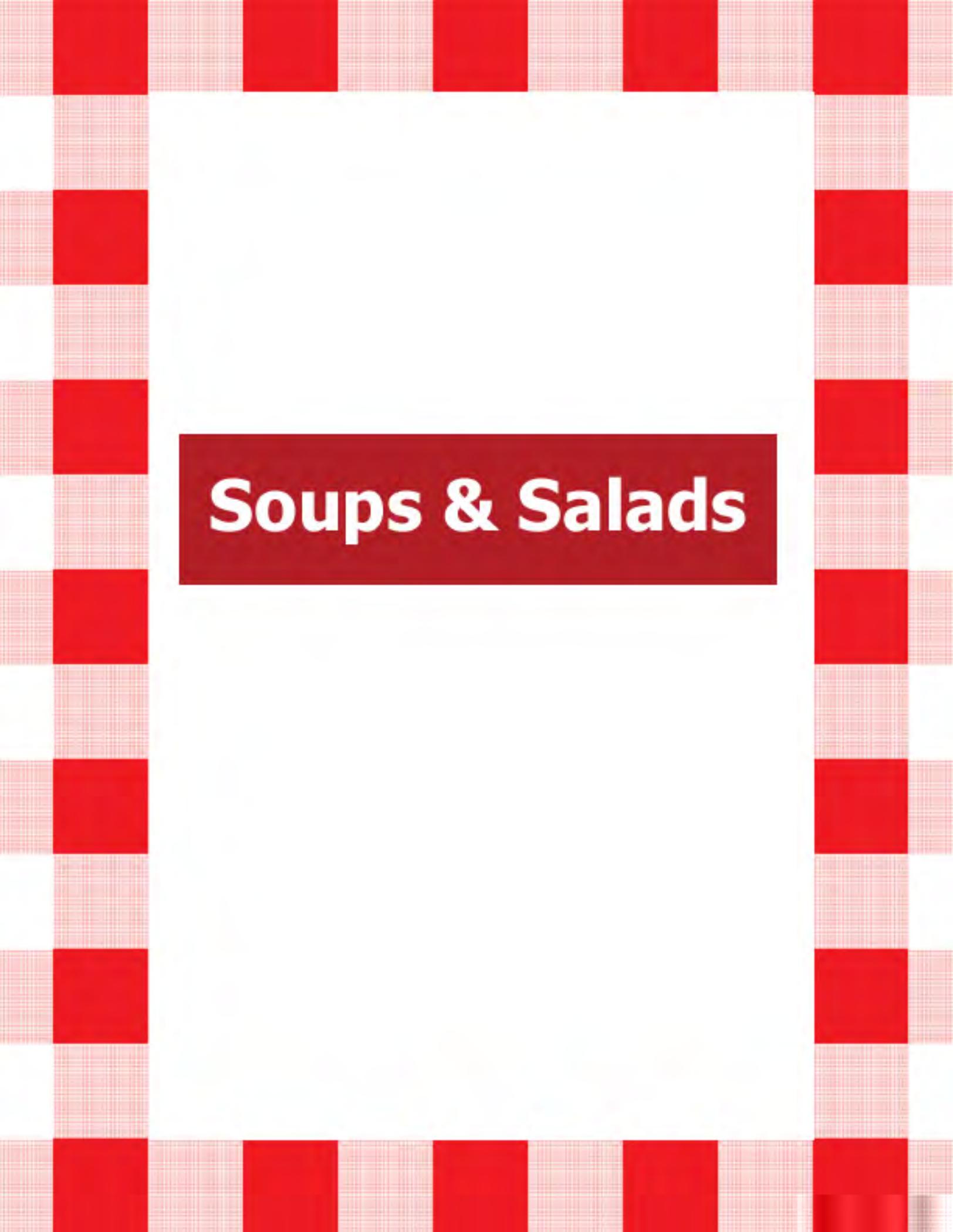
1/2 cup Miracle Whip, mixed with 2 cans tuna

Celery, chopped (to taste)

Onions, chopped (optional)

3 cups egg noodles, cooked

Preheat celery, milk and soup; pour over cooked noodles; add tuna mixture and place in casserole dish. Sprinkle top with smashed potato chips. Bake at 350° uncovered for 20 minutes or until bubbly.

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# **Soups & Salads**

## CHEESEBURGER SOUP

From: Lakes Gas Co. #06, Ladysmith, WI

1/2 pound ground beef

3/4 cup chopped onion

3/4 cup shredded carrots

3/4 cup diced celery

1 teaspoon dried basil

1 teaspoon dried parsley flakes

4 tablespoons butter or margarine, divided

3 cups chicken broth

4 cups diced peeled potatoes (1 3/4 pounds)

1/4 cup all-purpose flour

8 ounces processed American cheese, cubed (2 cups)

1 1/2 cups milk

3/4 teaspoon salt

1/4 to 1/2 teaspoon pepper

1/4 cup sour cream (I omit)

In a 3 quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer 10 to 12 minutes or until potatoes are tender. Meanwhile, in small skillet, melt remaining butter. Add flour; cook and stir 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from the heat; blend in sour cream.

## CHEESIEST POTATO SOUP

From: Lakes Gas Co. #39, Clear Lake, MN

2 tablespoons butter	1 3/4 cups shredded sharp cheddar cheese
1 cup diced onion	1/4 teaspoon dried dill weed
2 1/2 cups peeled and diced potatoes	1/4 teaspoon ground black pepper
3 cups chicken broth	1/4 teaspoon salt
1 cup heavy cream	1/8 teaspoon ground cayenne pepper

In large saucepan over medium heat, melt butter. Cook onion in butter until softened. Stir in potatoes and broth, bring to a boil, then cover, reduce heat and simmer 10 to 15 minutes, until potatoes are tender.

Puree potato mixture in a blender or food processor or using an immersion blender, return to pot over medium heat. Stir in cream, cheese, dill, pepper, salt and cayenne. Bring to a low boil and cook, stirring, until thickened, 5 minutes.

## CABBAGE SOUP

From: Lakes Gas Co. #39, Clear Lake, MN

5 carrots, chopped	1 (15 ounce) can cut green beans, drained
3 onions, chopped	2 quarts tomato juice
2 (16 ounce) cans whole peeled tomatoes, with liquid	2 green bell peppers, diced
1 large head cabbage, chopped	10 stalks celery, chopped
1 (1 ounce) envelope dry onion soup mix	1 (14 ounce) can beef broth

Place carrots, onions, tomatoes, cabbage, green beans, peppers and celery in a large pot. Add onion soup mix, tomato juice, beef broth and enough water to cover vegetables. Simmer until vegetables are tender. May be stored in the refrigerator for several days.

## **CHICKEN SALAD WITH GRAPES AND WALNUTS**

From: Lakes Gas Co. #00, Forest Lake, MN

4 cups (cubed 1/2 inch) cooked chicken (1 3/4 pounds)

1 cup walnuts, toasted and chopped

1 celery rib, cut into 1/4 inch thick slices (1 cup)

2 tablespoons finely chopped shallot or onion

2 cups halved seedless red grapes

3/4 cups mayo (I use Miracle Whip)

3 tablespoons tarragon vinegar

2 tablespoons finely chopped fresh tarragon

1/2 teaspoon salt

1/2 teaspoon black pepper

Mix and serve

.

## CHILI

From: Lakes Gas Co. #00, Forest Lake, MN

2 1/2 pounds ground beef, browned	1/4 teaspoon thyme
2 large onions, chopped	3/4 teaspoon black pepper
1 clove garlic, chopped	Pinch cumin
1 tablespoon oil	Pinch dillweed
2 tablespoons red wine	1 teaspoon Tabasco
1 tablespoon chili powder	1 can (15 ounce) chili beans
2 teaspoons oregano	1 1/2 cups water
1/4 teaspoon crushed red pepper	1 can plain diced tomatoes
1/4 teaspoon cayenne pepper	1 can chili diced tomatoes
1 teaspoon salt	1 can tomato paste

Saute vegetables and garlic in oil. Add wine, meat and spices. Continue to sauté. Add water, sauce and beans. Simmer 20 minutes or longer. You may also brown the meat and put all ingredients into a crockpot and cook all day.

## **COLESLAW CASHEW SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 bag coleslaw  
1 small red onion  
1 pound bacon, cooked

Cauliflower  
1 cup cashews or more

### **Dressing:**

2 cups mayo  
1/3 cup sugar

1/3 cup parmesan cheese

## **CHICKEN WILD RICE SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 (6 ounce) package Uncle Ben's Long Grain & Wild Rice Original Recipe  
2 cups chicken breast, cooked, cooled and diced  
1 cup celery, diced  
1 small onion, chopped  
1 (4 ounce) package sliced almonds  
1/4 cup sour cream  
1/4 cup Miracle Whip

Cook rice according to directions, including seasoning packet. Cool. Add chicken, celery, onion and nuts. Combine sour cream and Miracle Whip together. Add to other ingredients. Stir in almonds. Add more dressing if it seems dry.

## **APPLE PINEAPPLE SALAD**

From: Lakes Gas Co. #06, Ladysmith, WI

1 can (20 ounces) pineapple chunks

1/4 cup butter or margarine

2 tablespoons lemon juice

1 tablespoon cornstarch

2 tablespoons water

2 tablespoons sugar or artificial sweetener equivalent

3 cups chopped unpeeled red apples

2 cups green grapes

2 teaspoons poppy seeds

3/4 cup chopped pecans, toasted

Drain pineapple juice into a saucepan; set the pineapple aside. Add butter and lemon juice; cook over medium heat until butter is melted. In a small bowl, combine cornstarch and water until smooth; stir into juice mixture. Bring to a boil; boil and stir for 2 minutes. Reduce heat; add sugar. Cook to room temperature, about 30 minutes. In a large bowl, combine pineapple, apples, grapes and poppy seeds. Add dressing; toss to coat. Cover and chill for at least 1 hour. Just before serving, gently toss in pecans.

## APPLEBEE'S ORIENTAL CHICKEN SALAD

From: Lakes Gas Co. #00, Forest Lake, MN

### **Oriental Dressing:**

3 tbsp honey  
1 1/2 tbsp rice wine vinegar  
1/4 cup mayonnaise  
1 tsp Grey Poupon Dijon mustard  
1/8 tsp sesame oil

### **Salad:**

1 egg  
1/2 cup milk  
1/2 cup flour  
1/2 cup corn flake crumbs  
1 tsp salt  
1/4 tsp pepper  
1 boneless, skinless chicken breast half  
2 - 4 cups vegetable oil (for frying)  
3 cups chopped romaine lettuce  
1 cup red cabbage  
1 cup Napa cabbage  
1/2 carrot, julienned or shredded  
1 green onion - chopped  
1 tbsp sliced almonds  
1/3 cup chow mein noodles

Preheat oil in deep fryer or deep pan over medium heat. You want the temperature of the oil to be around 350 degrees.

Blend together all ingredients for dressing in a small bowl with an electric mixer. Put dressing in refrigerator to chill while you prepare the salad.

In a small, shallow bowl beat egg, add milk, and mix well.

In another bowl, combine flour with corn flake crumbs, salt and pepper.

Cut chicken breast into 40 or 5 long strips. Dip each strip of chicken first into egg mixture then into the flour mixture, coating each piece completely.

Fry each chicken finger for 5 minutes or until coating has darkened to brown.

Prepare salad by tossing the chopped romaine with the chopped red cabbage, Napa cabbage and carrots.

Sprinkle sliced green onion on top of the lettuce. Sprinkle almonds over the salad, then the chow mein noodles. Cut the chicken into small bite size chunks. Place the chicken onto the salad forming a pile in the middle. Serve with the salad dressing on the side.

## **BAKED POTATO SOUP**

From: Lakes Gas Co. #00, Forest Lake, MN

4 Large baking potatoes (about 2-3/4 pounds)

2/3 cup butter

2/3 cup all-purpose flour

3/4 teaspoon salt

1/4 teaspoon white pepper

6 cups milk (I use whole milk)

1 cup (8 ounces) sour cream

1/4 cup thinly sliced green onions

10 bacon strips, cooked and crumbled

1 cup (4 ounces) shredded cheddar cheese

Bake potatoes at 350° for 65-75 minutes or until tender; cool completely. Peel and cube potatoes.

In a large saucepan, melt butter; stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat; whisk in sour cream. Add potatoes and green onions. Garnish with bacon and cheese.

## **BASIL TOMATO SOUP**

From: Lakes Gas Co. #00, Forest Lake, MN

1 medium onion, chopped

1 medium carrot, shredded

1 1/2 teaspoons butter

4 medium tomatoes, peeled and seeded

1/4 teaspoon sugar

1/4 teaspoon salt

1/8 teaspoon coarsely ground pepper

1/4 cup loosely packed fresh basil leaves

1 cup reduced-sodium chicken broth or vegetable broth

In a small saucepan, sauté onion and carrot in butter until tender. Stir in the tomatoes, sugar, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Cool slightly.

Transfer to a blender; add basil. Cover and process until smooth. Return to the pan; stir in broth and heat through.

## **WILD RICE SOUP**

From: Lakes Gas Co. #11, Silver Lake, MN

1/3 cup wild rice

9 slices bacon, fried

2 cups cheddar cheese

2 pints half and half

2 cans cream of potato soup or 1 large can

1 small onion

Combine all ingredients and simmer. This makes a small batch.

## **BEEF NOODLE SOUP**

From: Lakes Gas Co. #33, Glenwood, MN

1 pound cubed beef stew meat	1 pinch black pepper
1 cup onion, chopped	1 cup carrots, chopped
1 cup celery, chopped	5 3/4 cups water
14 cups beef bouillon	2 1/2 cups frozen egg noodles
1/4 teaspoon dried parsley	

In large saucepan, over medium heat, sauté stew meat, onion and celery for 5 minutes or until meat is browned on all sides. Stir in bouillon, parsley, pepper, carrots, water and noodles. Bring to a boil, reduce heat to low and simmer for 30 minutes.

## **DEBDOOZIE'S BLUE RIBBON CHILI**

From: Lakes Gas Co. #33, Glenwood, MN

2 pounds ground beef	1 (8 ounce) jar salsa
1/2 onion, chopped	4 tablespoons chili seasoning mix
1 teaspoon black pepper	1 (15 ounce) can light red kidney beans
1/2 teaspoon garlic salt	1 (15 ounce) can dark red kidney beans
2 1/2 cups tomato sauce	

In large saucepan, over medium heat, combine ground beef and onion; sauté for 10 minutes or until meat is brown and onion is tender. Drain grease, if desired. Add pepper, garlic salt, tomato sauce, salsa, chili seasoning mix and kidney beans. Mix well, reduce heat to low and simmer for at least an hour.

## **BROCCOLI SALAD**

From: Lakes Gas Co. #06, Ladysmith, WI

1 head broccoli - cut up small pieces      3 stalks celery - chopped  
1 head cauliflower - cut up small pieces      1 pound bacon - fried & crumbled up  
3 green onions - chopped

### **Dressing:**

1/2 teaspoon celery seed      1/3 cup sugar  
1/2 cup sour cream      1 cup sharp cheddar shredded cheese  
1/2 cup miracle whip

## **EASY MUSHROOM BARLEY SOUP**

From: Lakes Gas Co. #06, Ladysmith, WI

4 large onions, chopped      8 cups beef broth (soup base or mix)  
6 large carrots, peeled and sliced      1 cup medium barley  
1 pound mushrooms, thinly sliced      1/2 teaspoon salt  
1 pound stew beef, cut into small cubes      1/2 teaspoon pepper

Place all ingredients in a large soup pot and bring to a boil; stirring occasionally.  
Reduce heat and simmer, partially covered, for about one hour.

Options: If you'd like, add 1 or 2 shots of Irish whiskey with the other ingredients, for added flavor. It'll make it really Irish! In addition to the base recipe ingredients, you might want to add some cut-up hot dogs and a teaspoon of caraway seed for German-style soup. Or you can even add 1/2 teaspoon each of oregano and rosemary for Italian-style soup.

## **CARAMEL APPLE SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

3 or 4 Granny Smith apples, unpeeled and quartered

6 Snickers bars

16 ounces Cool Whip

Cut the apples and Snickers bars into bite size pieces, mix in the Cool Whip.

## **CLASSIC WALDORF SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 Granny Smith apple, sliced

1 red apple, sliced

2 teaspoons lemon juice

3/4 cup celery, diced

1/2 cup walnuts

1/2 cup mayonnaise

Toss the apple slices with the lemon juice. Mix in remaining ingredients. Cover and chill. Serve on lettuce.

2 to 3 servings.

## **HONEY MUSTARD DRESSING**

From: Lakes Gas Co. #06, Ladysmith, WI

3/4 cup mayonnaise

3 tablespoons honey

2 tablespoons yellow mustard

1 tablespoon lemon juice or juice from 1/2 lemon

Horseradish, to taste

2 tablespoons orange juice (more or less as needed)

Combine all ingredients except orange juice; stir well. Thin to pouring consistency for dressing or dipping consistency for dips with orange juice. Cover and chill for 2 to 3 hours.

I buy those cheap mustard containers and give this recipe out as gifts.

## **ORANGE JELLO SALAD**

From: Lakes Gas Co. #06, Ladysmith, WI

2 small packages orange Jello

2 small packages regular vanilla pudding

2 cans mandarin oranges, drained (reserve liquid)

4 1/2 cups hot water

12 ounces Cool Whip

Cook Jello, pudding and water (use mandarin orange juice as part of water) for 5 minutes. Cool until starts to thicken. Fold in Cool Whip and mandarin oranges. Garnish top with a few mandarin orange slices.

## **ORANGE WEDDING SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

2 (3 ounce) boxes tapioca (not instant)

2 (3 ounce) boxes orange Jello

2 (3 ounce) boxes vanilla pudding (not instant)

2 (15 ounce) cans pineapple (I use crushed)

4 cans mandarin oranges

3 cups whipping cream

Mix first 3 ingredients in saucepan. Drain fruit very good saving the juice. Add water to juice to make 6 cups. Cook pudding according to tapioca directions. Cool in fridge overnight. An ice cream pail works well. Whip cream and fold into pudding mix. Add fruit. May also add mini marshmallows before serving.

## **ORANGE SALAD**

From: Lakes Gas Co. #33, Glenwood, MN

2 small boxes or 1 large box instant vanilla pudding

2 small boxes or 1 large box orange jello

4 cups boiling water

Dissolve jello in boiling water, stir until dissolved. Add pudding and cool till thickens. Chill well. Drain 1 2 pound can crushed pineapple and 1 or 2 cans mandarin oranges and add to chilled mixture. Fold in 1/2 pint whipped cream. This makes a large batch.

## **RING MACARONI SALAD**

From: Lakes Gas Co. #33, Glenwood, MN

1 package ring macaroni

1 large can fruit cocktail or crushed pineapple (drained well)

1 large box instant vanilla pudding

2 1/2 cups milk

Mini marshmallows (optional)

Boil macaroni according to directions on the package. Drain well. Mix pudding and milk for 1 minute. Add remaining ingredients, mixing well. This makes a large batch.

## PASTA FAGIOLI SALAD

From: Lakes Gas Co. #46, Sisseton, SD

1 2/3 cups cooked & drained kidney beans	2 tablespoons minced parsley
1 1/2 cups cooked & drained macaroni	1/2 teaspoon garlic salt
1 tomato, diced	1/4 teaspoon oregano, crushed
1/4 cup chopped celery	Dash pepper
1/4 cup chopped green bell pepper	Grated parmesan cheese
2 tablespoons minced onion	

### Herb Dressing

1/3 cup white wine vinegar	1/2 teaspoon salt
1/4 cup olive oil	1/8 teaspoon marjoram
1/2 teaspoon sugar	Dash pepper

Toss together beans, macaroni, tomato, celery, bell pepper, onion, parsley, garlic salt, oregano, pepper and herb dressing. Sprinkle generously with parmesan cheese.

## GRAPE SALAD

From: Lakes Gas Co. #46, Sisseton, SD

Toast 1 package slivered almonds 5 to 10 minutes in 350° oven. Cream 8 ounces cream cheese. Add:

1 cup sour cream	8 ounces cool whip
3/4 cup brown sugar	

Mix together with 2 bunches green grapes, red grapes and almonds.

## **PISTACHIO FLUFF FRUIT SALAD**

From: Lakes Gas Co. #39, Clear Lake, MN

- |   |   |
|---|---|
| 1 (20 ounce) can crushed pineapple with juice         | 2 cups miniature marshmallows               |
| 1 (3 ounce) package instant pistachio pudding mix     | 1 (15.25 ounce) can fruit cocktail, drained |
| 1 (12 ounce) container frozen whipped topping, thawed | 1 (11 ounce) can mandarin oranges, drained  |
- 2 large bananas, sliced

Dump instant pudding into a large mixing bowl. Add pineapple, and mix well. Mix in non-dairy whipped topping. Stir in bananas, marshmallows, fruit cocktail, and mandarin oranges. Cover, and refrigerate until thoroughly chilled.

## **SPAGHETTI SALAD**

From: Lakes Gas Co. #39, Clear Lake, MN

- |   |                                     |
|---|-------------------------------------|
| 1 pound spaghetti                         | 1 cucumber, chopped                 |
| 1 (8 ounce) bottle zesty Italian dressing | 2 tomatoes, chopped                 |
| 1 tablespoon Italian seasoning            | 1 (2 ounce) can sliced black olives |
- 1 bunch green onions, chopped

In a large pot of salted boiling water cook pasta until al dente. Drain and cool under cold water.

Combine cooked pasta with Italian dressing, Italian salad seasoning, green onions, cucumber, tomatoes and black olives. Toss to coat and refrigerate overnight before serving.

**CORN BREAD PANZANELLA SALAD** (Giada De Laurentiis Food Network goddess)

From: Lakes Gas Co. #00, Forest Lake, MN

8 ounces cornbread, cubed (about 2 cups)

1/2 cup cherry tomatoes, halved

1/2 cup fontina cheese, cubed

1/2 cucumber, cubed

1/4 cup fresh basil leaves, chopped

1/3 cup extra virgin olive oil

1 lemon, zested and juiced

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

Combine all ingredients in large bowl. Toss gently to combine.

## **CUCUMBER & CRAB SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 box Suddenly Salad – Bacon -n- Ranch flavor

1/2 cucumber, chopped into bite sized pieces

1 package crabmeat chunks

Prepare the salad according to the directions on the box. Add sliced or diced cucumber and pieces of crabmeat.

Chill.

## **HAM AND CHEESE SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 1/2 cups mayonnaise

1 tablespoon pickle juice

1-7 ounce box elbow macaroni, cooked

1/4 cup onion, finely chopped

3 celery stalks, chopped

1 cup mild cheddar cheese, cubed

1 cup ham, cubed

1/2 teaspoon pepper

Mix mayonnaise and pickle juice in separate bowl. Put remaining ingredients in large bowl and mix together; add mayonnaise mixture; stir well. Chill. Garnish with paprika.

## **EASY BROCCOLI CHEESE SOUP**

From: Lakes Gas Co. #46, Sisseton, SD

3 cups chopped, cooked broccoli	1 1/2 cups 2% milk
4 ounces nonfat cream cheese	1/4 teaspoon black pepper
2 teaspoons chicken bouillon granules	1 cup shredded cheese, reduced fat

In a blender or food processor, combine broccoli, cream cheese and 1 cup of milk. Blend until smooth. Transfer to a medium saucepan. Stir in the bouillon, pepper and 1/2 cup milk. Simmer over medium heat. Add the cheddar cheese; stir until melted; do not boil. Serves 4.

## **HAMBURGER VEGETABLE SOUP**

From: Lakes Gas Co. #46, Sisseton, SD

1 pound hamburger	2 teaspoons salt
2 cups potatoes, diced	1/2 to 1 1/2 cups water
1/2 cup celery, diced	1/8 teaspoon pepper
1 medium onion, chopped	3 cups tomatoes or 2 cups tomato juice
2 medium carrots, diced	(may add cabbage, if desired)
1/4 cup rice	

Brown hamburger with the onion. Add the remaining ingredients. Simmer for 45 minutes to 1 hour. Add water, if needed. Serves about 8.

## **FRESH VEGETABLE SALAD**

From: Lakes Gas Co. #37, Onamia, MN

2 cups broccoli florets, broken in small pieces

2 cups cauliflower, broken in small pieces

1/2 cup chopped celery

1/2 cup chopped green pepper

1/2 cup chopped onion

1/4 cup grated carrot

1/4 cup raisins

1/2 cup sunflower seeds

### **Dressing:**

1 cup mayonnaise or salad dressing

1/4 cup sugar

2 tablespoons white vinegar

3 tablespoons grated parmesan cheese

4 bacon strips, cooked and crumbled

Toss vegetables in a large bowl. In a small bowl combine the remaining ingredients. Pour over vegetables and toss to coat. Cover and chill.

## GLACE (OLD GERMAN POTATO DUMPLING STEW RECIPE)

From: Lakes Gas Co. #00, Forest Lake, MN

Pot of water	1/2 to 3/4 cup butter
3 potatoes, diced	1 onion, diced
2 cups flour	4 to 5 slices of bread, broken into small pieces
2 eggs	1/4 sour cream
Salt and pepper	

Note: This makes a smaller batch, so you may need to double or triple to make enough for leftovers.

Boil pot of water and add diced potatoes. While those are boiling, make the dough with the flour, eggs, 1/2 teaspoon salt and enough water to make soft dough easy to handle (add slowly if you're not sure how much you'll need). Cut the dough into slices (dumplings) and drop into the boiling water. Cook for approximately 45 minutes or until the dumplings are cooked through. **Do not** discard water after cooking.

In a separate frying pan, add 1/2 cup butter (or more) and the diced onion. Brown the onions in the butter on the stove, then add the bread pieces to the onions/butter. Add more butter if necessary. Cook bread and onions until crisp. Remove pan from the stove.

Put the dumplings, potatoes and some of the potato/dumpling water (enough to cover the potatoes and dumplings) into a large bowl. Add the onions/bread crumb mixture and sour cream. You may add more sour cream if needed. Stir, season to taste (salt, pepper, etc.) and serve.

This recipe has been passed down in my family for generations but has been altered slightly from the original. It is a family favorite. Enjoy!

## **GREEN SALAD WITH AUTUMN FRUIT**

From: Lakes Gas Co. #00, Forest Lake, MN

1-2 pears or tart apples (thinly sliced or diced)

2 tablespoons lemon juice

Toss together in a bowl

6-8 cups lettuce or mixed greens (I use the big Cub tub of salad herb mix)

### **Add to fruit with any of the following;**

1/4 to 1/2 cup cheese (gorgonzola, blue, feta, parmesan, asiago or Gouda)

1/2 cup dried cranberries

1/2 cup walnuts, hazelnuts or almonds (toasted & coarsely chopped)

### **Dressing:**

1/3 cup oil (I use extra virgin olive oil)

1 tablespoon Dijon mustard

1 tablespoon sugar

1 tablespoon lemon juice

1/2 teaspoon salt

1/8 teaspoon black pepper (to taste)

Shake together in a jar with a tight fitting lid, toss with salad right before serving.

## **HEAVENLY ANGEL SALAD**

From: Lakes Gas Co. #50, Eau Claire, WI

8 ounces cream cheese

1 cup powdered sugar

1/2 cup milk

8 ounces Cool Whip

Mix cream cheese, powdered sugar and milk in bowl; beat until smooth. Fold in Cool Whip. Tear angel food cake into pieces. Alternate layers of cake and fruit, then cream cheese mixture. Refrigerate 8 hours. (You can use any fruit, here are some suggestions: oranges, strawberries, grapes, kiwi, blueberries, raspberries, bananas)

## **JELLO CHEESECAKE SALAD**

From: Lakes Gas Co. #11, Silver Lake, MN

1 (6 ounce) sugar-free strawberry Jello

Dissolve in 1 cup boiling water

Add: (2) 10 ounce frozen strawberries that are partially thawed

Put 1/2 of the mixture in a glass bowl and refrigerate at least 1/2 to 1 hour

Leave remaining 1/2 of mixture set out at room temperature

Make 1 package of Jello cheesecake (box that says no bake Jello cheese) make according to directions on box

Note: Can put the crumbs between layer that comes with cheesecake package

Then pour into the bowl over the firm Jello that was in refrigerator.  
Add the room temperature Jello on top of the cheesecake layer.

Top with Cool Whip

## **STRAWBERRY CHEESECAKE SALAD**

From: Lakes Gas Co. #23, International Falls, MN

- |  |   |
|--|---|
| 12 ounces whipped topping  | 1 pound fresh strawberries, sliced          |
| 1 small package cheesecake pudding<br>(just the powder, do not add milk) | 3 bananas, sliced (add just before serving) |
| 3 - 6 ounce strawberry yogurts   | Miniature marshmallows (add before serving) |

Thaw whipped topping and in a large salad bowl, stir together whipped topping, yogurts and pudding powder. Let this set up in the refrigerator for at least an hour before serving. Wash and slice strawberries. When ready to serve, add sliced strawberries, bananas and marshmallows. Keep refrigerated.

## **STRAWBERRY & CHICKEN SALAD**

From: Lakes Gas Co. #51, Luxemburg, WI

- 1 - 10 ounce package Romaine salad greens or 8 cups torn salad greens
- 1 - 6 ounce package Louis Rich Oven Roasted Chicken Breast Cuts
- 1 - 15 ounce mandarin orange segments, drained
- 2 cups sliced fresh strawberries
- 1/2 medium red onion, sliced
- 1/2 cup sliced almonds (toasted)
- Kraft Creamy Poppy Seed dressing

Toss salad greens in large bowl with chicken, oranges, strawberries and onion. Sprinkle with almonds. Serve with dressing. Makes about 4 servings.

## **SUMMER STRAWBERRY SOUP**

From: Lakes Gas Co. #00, Forest Lake, MN

2 cups vanilla yogurt

1/2 cup orange juice

2 pounds fresh strawberries, halved (8 cups)

1/2 cup sugar

Additional vanilla yogurt and fresh mint leaves, optional

In a blender, combine the yogurt, orange juice, strawberries and sugar in batches; cover and process until blended. Refrigerate for at least 2 hours. Garnish with additional yogurt and mint leaves if desired.

## **TORTELLINI SOUP**

From: Lakes Gas Co. #00, Forest Lake, MN

3 cloves minced garlic

1 tablespoon butter

1 can (48 ounces) chicken broth

19 ounces frozen cheese tortellini

1 package frozen chopped spinach (cooked per package directions)

2 cans (14 1/2 ounces) stewed tomatoes (not drained)

Grated parmesan cheese

Sauté garlic in the butter, add broth, and tortellini, bring to a boil, reduce and simmer for ten minutes, then add spinach and tomatoes, simmer 5 minutes, add cheese. Can sauté onions and add as well or if in a hurry, sauté garlic and butter, dump rest of ingredients in; bring to a boil, simmer for 15 minutes.

## **WILD RICE SOUP**

From: Lakes Gas Co. #11, Silver Lake, MN

2 cans cream of potato soup

1 quart half & half

1 pound Velveeta cheese

1 pound bacon, chopped

1/2 onion, chopped

1 cup raw wild rice

Cook chopped bacon with chopped onion; drain. Cook wild rice. Simmer soup, half & half and Velveeta cheese until cheese melted. Add bacon, onion and wild rice. Simmer on low 1/2 to 1 hour. Makes 1/2 gallon.

## POPCORN SALAD

From: Lakes Gas Co. #00, Forest Lake, MN

2 cups mayo

1 1/2 cups sugar

2 cups water chestnuts, sliced and drained

2 cups celery, finely chopped

1 cup onions, finely chopped (optional)

2 packages bacon, chopped (Oscar Mayer fully cooked)

2 cups shredded cheddar cheese

Mix all ingredients together the night before **except** popcorn.

30 minutes before serving, add 6 ounces popcorn. You may use plain, microwave, air popped or Old Dutch has already popped popcorn.

## **SEVEN LAYER SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

Lettuce

Miracle whip

Sprinkle sugar on it

Frozen peas

Chopped Tomatoes

Cheddar cheese

Crumbled crisp bacon

Toss salad right before serving.

## **TEQUILABERRY SALAD**

From: Lakes Gas Co. #00, Forest Lake, MN

1 head lettuce

1 small head cauliflower, chopped

1 pound bacon, cooked and crumbled

1 cup Hellmann's mayonnaise

1/2 cup sugar

1/4 cup real grated parmesan cheese

Chill lettuce, bacon, and cauliflower together. Mix Hellmann's, sugar and parmesan cheese together and chill. Mix everything together before serving.

## **SOUTHWEST CORN SALAD**

From: Lakes Gas Co. #46, Sisseton, SD

3 cups cooked tri-color spiral pasta	1/2 cup chopped onion
1 can (15 ounces) whole kernel corn, drained	1/2 cup chopped green pepper
1 can (15 ounces) black beans, rinsed & drained	1 can (4 ounces) chopped green chilies
1 large tomato, seeded & chopped	

In large bowl, combine above ingredients. In a jar with a tight-fitting lid, combine the following and shake well.

1/2 cup olive or vegetable oil	1 teaspoon chili powder
1/4 cup cider vinegar	3/4 teaspoon salt
2 teaspoons sugar	1/2 teaspoon ground cumin

Pour over pasta mixture, toss to coat. Cover and refrigerate for at least 1 hour.

## **RAINBOW SALAD**

From: Lakes Gas Co. #46, Sisseton, SD

2 (3 ounce) packages lime jello	2 (3 ounce) packages strawberry jello
2 (3 ounce) packages lemon jello	4 (5.3 ounce) cans evaporated milk
2 (3 ounce) packages orange jello	

Dissolve 1 package lime jello in 1 cup boiling water. Add 2/3 cup cold water. Pour this layer in large pyrex cake pan. Let set for an hour. Dissolve another package lime jello in 1 cup boiling water. Add 2/3 cup (equivalent to a 5.3 ounce can) evaporated milk. Pour on top of first layer and set. Follow this procedure for the remaining layers until you have 2 green, 2 yellow, 2 orange and 2 red layers. Hint, once layer is set continue with the next layer. Do not wait too long or layers will not stay together.