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| <p><b>Corn Casserole</b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven to 375 degrees</li> <li>2. In a large bowl mix all of the ingredients together.</li> <li>3. Pour the mixture into a greased casserole dish and bake for 45 minutes to an hour or until golden brown on the top.</li> </ol>  | <p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>2 boxes of corn muffin mix</li> <li>2 eggs</li> <li>2 sticks butter, melted</li> <li>2 c. sour cream</li> <li>2 cans creamed corn</li> <li>2 cans corn, drained</li> </ul>  |
| <p><b>Layered Antipasto Salad</b></p> <ol style="list-style-type: none"> <li>1. Toss the cooked, cooled pasta with the parsley.</li> <li>2. Place half of the pasta in a large glass bowl and top with half of the tomatoes, beef, and onions. Repeat the layers once and top with the dressing.</li> <li>3. Cover and chill the salad for at least 2 hours.</li> <li>4. Top with the provolone just before serving.</li> </ol>   | <p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>3 c. cooked penne pasta</li> <li>2 1/2 c. broccoli florets</li> <li>1 tbs. chopped parsley</li> <li>2 c. chopped tomato</li> <li>1/2 lb. roast beef slices, cut into strips</li> <li>1/2 red onion, sliced</li> <li>1 c. Caesar salad dressing</li> <li>6 slices Provolone cheese, cut into strips</li> </ul>   |
| <p><b>Gnudi</b></p> <ol style="list-style-type: none"> <li>1. Bring a large pot of salted water to a boil.</li> <li>2. In a large bowl, mix ricotta, spinach, Parmesan cheese, eggs, and yolks.</li> <li>3. Stir in the nutmeg, salt, pepper, and 5 tbs. flour.</li> <li>4. Form the mixture into small, flattened balls.</li> <li>5. Dredge the formed gnudi in flour, tapping off the excess.</li> <li>6. Slide the finished gnudi into the boiling water. Be careful not to overcrowd the pan; work in small in small batches if necessary.</li> <li>7. Remove the gnudi using a slotted spoon after they float to the top; this will be after about 4 minutes of cooking time.</li> <li>8. Arrange the gnudi on a platter and lightly drizzle with marinara sauce.</li> </ol> | <p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 c. ricotta cheese</li> <li>1 lb. frozen spinach, thawed and squeezed dry</li> <li>1 c. grated Parmesan cheese</li> <li>2 eggs</li> <li>2 egg yolks</li> <li>1/4 tsp. ground nutmeg</li> <li>1 tsp. salt</li> <li>1 tsp. pepper</li> <li>5tbs. flour, plus 1 c. for coating</li> <li>1 jar marinara sauce</li> </ul>   |
| <p><b>Cream of Carrot Soup</b></p> <ol style="list-style-type: none"> <li>1. In a large saucepan melt butter. Add the onions until starting to get soft.</li> <li>2. Add the carrots, potatoes, and broth and bring to a boil.</li> <li>3. Add the thyme and the bay leaf. Cook for 30-40 minutes; until the carrots and potatoes are tender.</li> <li>4. Pour the mixture into the blender and blend until smooth.</li> <li>5. Pour the smooth mixture back into the saucepan and add the cream, Tabasco, Worcestershire sauce, sugar, milk, and salt and pepper.</li> </ol>   | <p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 lb. carrots; peeled and cut into small rounds</li> <li>1 lb. potatoes; peeled and chunked</li> <li>2 tbs. butter</li> <li>1/2 c. chopped onion</li> <li>6 c. chicken broth</li> <li>1 tsp. thyme</li> <li>1 bay leaf</li> <li>1 c. heavy cream</li> <li>1/8 tsp. Tabasco</li> <li>1/2 tsp. Worcestershire sauce</li> <li>1/2 tsp. sugar</li> <li>1 c. milk</li> <li>salt and pepper to taste</li> </ul> |
| <p><b>Sweet Potato Casserole</b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven to 350 degrees.</li> <li>2. In a large bowl mix the sweet potatoes, eggs, and butter. Make sure to mash the sweet potatoes, there should still be chunks.</li> <li>3. Place the mixture in a greased casserole dish.</li> <li>4. In a small bowl mix the brown sugar, 5 tbs. butter, chopped pretzels, and flour.</li> <li>5. Sprinkle the topping over the casserole and press down with waxed paper.</li> <li>6. Bake for 30 - 40 minutes.</li> </ol>   | <p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>3 c. canned sweet potatoes, drained</li> <li>2 eggs</li> <li>1/2 c. butter, melted</li> <li>1 c. brown sugar</li> <li>5 tbs. butter, melted</li> <li>4 tbs. flour</li> <li>1 c. chopped pretzels</li> </ul>   |