1. Brown the ground beef with the onion; drain off any fat.
2. Stir in the soups, milk, and the vegetables.
3. Transfer the mixture to a 9 x 13” baking dish. Arrange the tater tots on top.
4. Bake in a preheated 350° oven for about 30 minutes, or until the mixture is bubbly and the tater tots are brown and crisp.
5. Sprinkle the cheese over the tater tots, return the dish to the oven, and bake an additional 10-15 minutes or until the cheese is melted.

Tator-Tot Hotdish

1 lb. ground beef
1 medium onion, chopped
1 10-3/4 oz. can cream of mushroom soup
1 10-3/4 oz. can cream of chicken soup
1/2 cup milk
1 16-oz. package frozen mixed vegetables
1 16-oz. package frozen tater tots
1-1/2 cups cheddar jack cheese
1. Preheat oven to 350º and spray a 9x13 baking pan with nonstick spray. Layer the chicken in the bottom of the dish followed by the ham and then cheese.

2. In a medium saucepan, melt butter over medium heat. Whisk in flour and cook for 1 minute. Slowly add the milk, whisking to keep clumps from forming.

3. Turn the heat to high and cook until the sauce thickens and boils completely, whisking often. Remove from heat and add remaining sauce ingredients. Pour finished sauce over the base layer already in the dish.

4. In small bowl, mix together the topping ingredients until the butter is evenly distributed over the crumbs. Sprinkle over the top of the dish and bake for 45 min. Allow to cool before serving so the sauce will thicken.
1. Preheat oven to 350º. Place potatoes in a 9x13 baking dish. Drizzle with olive oil and season with salt. Stir to coat potatoes.

2. Mix in bacon, raw chicken, and cheddar.

3. Lay butter slices over casserole. Season with salt & pepper.

4. Cover with aluminum foil and bake for 60 minutes. Remove foil and bake for 15 more minutes. Top with green onion.

Loaded Baked Potato Hotdish

4 russet potatoes, cubed
4 chicken breasts, uncooked and cubed
1 cup bacon, cooked and crumbled
1-1/2 cups cheddar
4 green onions, sliced
2 tablespoons butter, sliced
Salt & pepper
In a small bowl, sprinkle yeast over warm water. Stir to combine and let sit until frothy, about 10 minutes.

In large food processor fitted with a dough blade or a large bowl, combine flour, sugar, and salt. Mix in the butter and frothy yeast in water. Mix until dough comes together.

**Pretzel Bread**

1-1/2 cups warm water
(105-115 degrees F)
2-1/4 teaspoons active dry yeast
22 oz. (about 4-1/2 cups) all-purpose flour
1 tbsp. sugar
2 tsp. salt
4 tbsp. unsalted butter, melted
10 cups water
2/3 cup baking soda

**Topping:**
1 egg yolk beaten with 1 tablespoon water
Coarse salt

On a lightly floured surface, knead dough until smooth and elastic. Place in large oiled bowl, turning once to coat. Cover and let rise until doubled, 45 minutes to an hour.

Place rack on lower third of oven and preheat to 450º. Lightly grease a large baking sheet with oil.

On a lightly oiled work surface, divide risen dough into 2 equal pieces. Shape each into an oval loaf and cover with towel. Let rise for about 10 minutes until puffy.

In a large pot, bring 10 cups of water to a boil, then add baking soda. Place one loaf in boiling water for 30 seconds, turning halfway. Remove with a large slotted spoon to prepared baking sheet. Repeat with other loaf. Brush each with egg wash and sprinkle with coarse salt. Cut a shallow “X” shape on top of the loaves or 3-4 parallel slashes across the top.

Bake in preheated oven until deep brown and hollow sounding in center, 20-25 minutes. Let cool on wire rack about 15 minutes before slicing.
Cheddar Cornmeal & Chive Biscuits

1-1/2 cups all-purpose flour
1/2 cup cornmeal, stone-ground
1 tbsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 tsp. freshly ground pepper
1/2 cup shredded Cheddar cheese
2 tbsp. cold butter,
cut into 1/2- inch cubes
3/4 cup reduced-fat sour cream
3/4 cup finely chopped fresh chives
1 tbsp. honey, (optional)
3-5 tbsp. low-fat milk

1. Preheat oven to 400°.
2. Combine flour, cornmeal, baking powder, baking soda, salt, and pepper in a food processor. Pulse a few times to mix. Add cheese and butter. Pulse until mixture looks pebbly with small oat-size lumps. Transfer the mixture to a large bowl.
3. Add sour cream, chives, and honey. Stir until almost combined. Add 3 tablespoons milk, stirring just until the dough comes together. Add more milk as needed until the dough holds together in a shaggy mass. Don’t overmix.
4. On a lightly floured surface, lightly pat the dough into a rectangle about 9 x 5 inches and just over 1/2-inch thick. Divide the dough evenly into 12 biscuits. Place on an ungreased baking sheet.
5. Bake the biscuits until lightly browned on top,
14-16 minutes.
Serve warm or at room temperature.
Heat oil in a large pot over medium heat; saute the celery, green pepper, and onion until softened. Add the ground beef and Italian sausage, cooking over medium high heat, until lightly browned and cooked through, breaking up the meat as it cooks. Add the andouille sausage and the garlic, stir and cook another 3 minutes. Add Italian seasoning, salt, pepper, and Cajun seasoning, stir and cook another minute.

Stir in the tomato sauce, diced tomatoes, stewed tomatoes, bay leaves and parsley, and bring to a boil. Reduce heat and simmer uncovered for 15 minutes. Add the beef broth and pasta, bring to a boil. Reduce heat, cover, and simmer for 20 minutes or until noodles are tender and liquids have reduced. Taste, adjust seasonings as needed, remove and discard bay leaves.

**Southern Beef & Sausage Goulash**

- 2 tbsp. olive oil
- 1/2 cup chopped celery
- 1/2 cup chopped green bell pepper
- 1/2 large onion, chopped
- 1 pound of ground beef
- 1/2 lb. of Italian sausage
- 1/4 lb. of andouille sausage, chopped
- 3 garlic cloves, chopped
- 1 tbsp. Italian seasoning
- 2 large pinches of kosher salt
- 8 turns of the pepper grinder
- 1/2 tsp. Cajun/Creole seasoning
- 1 8-oz. can tomato sauce
- 1 can of Rotel diced tomatoes
- 1 14.5-oz, can stewed tomatoes
- 2 bay leaves
- 1 tbsp. dried parsley
- 2 cups of beef broth
- 2 cups uncooked elbow macaroni noodles
1. Preheat oven to 350º.

2. Heat oil in large skillet over high heat. Saute onion, red bell pepper, and green bell pepper until warmed through, about 2 minutes.

3. Combine onion-pepper mixture, cream of mushroom soup, cream of chicken soup, Rotel, chicken broth, sour cream, cumin, ancho chile powder, oregano, and chipotle chile powder together in a large bowl and stir until sauce is well combined.

4. Spread a few tablespoons of the sauce in the bottom of 9x13 baking dish. Spread 1/2 the chicken over the sauce. Spread about half the sauce over the chicken and top with 1/3 the cheese. Spread a layer of tortillas over the cheese. Spread remaining chicken over the tortillas and top with almost all of the remaining sauce, reserving 1/2 cup. Top with 1/3 the cheese, remaining tortillas, reserved 1/2 cup sauce, and remaining 1/3 cheese.

5. Bake in until bubbling, about 40 minutes. Increase the oven temperature to broil until top is golden, 2 to 3 minutes more.
**Italian Bread**

5-1/2 to 6 cups all-purpose flour  
1 tbsp. sugar  
2 tsp. salt  
5 tsp. active dry yeast - 2 packages  
1 tbsp. butter, softened  
1-3/4 cups warm water (120-130º)  
Cornmeal  
Peanut or light olive oil  
1 egg white  
1 tbsp. cold water

In large bowl, mix 1-1/2 cups flour, sugar, salt, and undissolved yeast. Add butter. Gradually add warm water and beat 2 minutes at medium speed. Add 3/4 cup flour and beat for 2 minutes at high speed. Stir in additional flour to make stiff dough.

Turn dough onto a lightly floured board and knead until smooth and elastic (about 8-10 minutes). Cover dough with plastic wrap and towel and rest it for 20 minutes.

Divide dough in half. Roll each half into a 15x10 inch rectangle Starting at wide side, roll up tightly. Pinch seam to seal. Taper ends by rolling gently back and forth.

Place the shaped dough seam side down on greased baking sheets sprinkled with cornmeal. Brush dough with oil. Cover loosely with plastic wrap and refrigerate 2-24 hours.

When ready to bake, remove from refrigerator and uncover carefully. Let dough stand at room temperature for 10 minutes.

Make 3 or 4 diagonal slits in dough with a sharp knife or razor blade. Bake at 425°F for 20 minutes.

Remove from oven and brush with egg white beaten with cold water.

Return to oven. Bake 5-10 minutes longer, or until golden.
Italian Hotdish

1-1/2 cups uncooked bow tie pasta (4 oz.)
1 lb. ground beef
1 cup sliced fresh mushrooms, divided
1/2 cup chopped onion
1/2 cup chopped green pepper
1 tsp. dried oregano
1/2 tsp. garlic powder
1/4 tsp. onion powder
1/8 tsp. pepper
1 can (15 ounces) tomato sauce
1/2 cup shredded mozzarella cheese, divided
2 tbsp. grated Parmesan cheese, divided

1. Preheat oven to 350°. Cook pasta according to directions for al dente and drain.

2. In a large nonstick skillet, cook and crumble beef with 1/2 cup mushrooms, onion, and green pepper over medium-high heat until no longer pink, 5-7 minutes. Stir in seasonings and tomato sauce; bring to a boil. Reduce heat; simmer, covered, for 15 minutes.

3. Place pasta in an 8-in. square baking dish coated with cooking spray. Top with meat sauce and remaining mushrooms. Sprinkle with 1/4 cup mozzarella cheese and 1 tablespoon Parmesan cheese.

4. Bake, covered, 35 minutes. Uncover and sprinkle with remaining cheeses. Bake until heated through and cheese is melted, 5-10 minutes.
Roasted Garlic Bread

3 heads garlic
2 tbsp. olive oil
1 1-lb. loaf Italian bread
1/2 cup butter
1 tbsp. chopped fresh parsley
2 tbsp. grated Parmesan cheese

1. Preheat the oven to 350º.
2. Slice the tops off of garlic heads so the tip of each clove is exposed. Place garlic on a baking sheet and drizzle with olive oil. Bake until garlic is soft, about 30 minutes.
3. Set the oven to broil. Slice the loaf of bread in half horizontally and place cut side up on a baking sheet.
4. Squeeze the cloves of garlic from their skins into a medium bowl. Stir in the butter, parsley, and Parmesan cheese until well blended. Spread onto the cut sides of the bread.
5. Broil bread until toasted, about 5 minutes.
Pizza Hotdish

1. Cook noodles according to package directions.
2. Preheat oven to 350°
3. In a medium skillet over medium-high heat, brown the ground beef with the onion, garlic and green bell pepper. Drain excess fat. Stir in the noodles, pepperoni, pizza sauce, and milk and mix well. Pour this mixture into a 2-quart casserole dish.
4. Bake for 20 minutes, top with the cheese, then bake for 5 to 10 minutes more.

2 cups uncooked egg noodles
1/2 lb. ground beef
1 onion, chopped
2 cloves garlic, minced
1 green pepper, chopped
1 cup sliced pepperoni sausage
16 oz. pizza sauce
4 tbsp. milk
1 cup shredded mozzarella cheese

2. Heat a large skillet over medium-high heat. Cut bacon into bite size pieces and cook until crisp, stirring as needed. Remove bacon to a bowl with a slotted spoon. Reserve 2 tbsp. of bacon drippings and discard the rest.

3. Pour reserved bacon drippings back into the skillet over medium heat and add butter. Once melted add flour and whisk to combine. Cook for 2-3 minutes then add spices, beer, and chicken broth. Whisk to combine. Allow to boil for 3 minutes, whisking occasionally to pick up the bits on the bottom of the pan. Add milk. Whisk to combine. Once you see the first few bubbles in the pan, add cooked bacon, Worcestershire sauce, and cheese. Stir to combine.

4. Add pasta to sauce, stir, and cook for 5 minutes over medium heat until sauce thickens and the pasta has a chance to absorb some of the sauce. Add hamburger and breadcrumbs.

5. Pour into a casserole dish and sprinkle with chives and serve.
Chop Suey Hotdish

1 lb. ground beef
1 large onion, diced
1 cup celery, diced
1 can cream of mushroom soup
1 can cream of celery soup
1 can water
1/2 cup uncooked rice
1 tbsp. soy sauce
1 can bean sprouts

Topping
Chow mein noodles

1. Preheat oven to 350°.
2. Cook ground beef, onion, and celery over medium high heat until no pink remains. Drain any fat.
3. Mix with remaining ingredients and place in a casserole dish. Top with chow mein noodles.
4. Bake for 1 hour.
Grandma’s Italian Goulash

2 cups macaroni
2 lbs. ground beef
2 onions, chopped
1 garlic clove, minced
3 cups red pasta sauce
1 green pepper, chopped
1 jalapeño, chopped
1/2 lb. pepperoni
1/2 cup corn
Basil to taste
Thyme to taste
Fennel seed to taste
Cayenne to taste
1 cup cheese

1. Cook macaroni to al dente according to the directions on the box.

2. Brown ground beef, onion, and garlic over medium-high heat until no pink remains. Drain any fat.

3. Add pasta sauce, seasonings, and peppers. Simmer covered for 15 minutes over low heat.

4. Stir in the macaroni, corn, and pepperoni and continue to simmer for another 5 minutes until corn and pepperoni are warmed through.

5. Top with cheese and cover until cheese is melted.