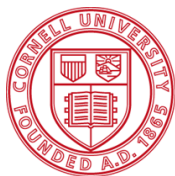




2018

HARVEST FOOD FESTIVAL RECIPE BOOK

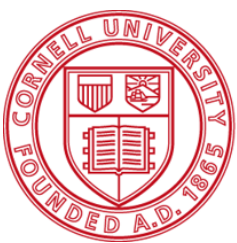


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Dutchess County

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BRUNCH



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From the kitchen of... Thomas Beichert

Bacon, Egg, and Cheese Monkey Bread

Ingredients...

- | | |
|--|---|
| -1 16oz. Can refrigerated biscuits | -4 Tbsp. Roundy's salted butter (melted) |
| -6 Large Roundy's eggs (Scrambled) | -1/2 lb. Roundy's bacon (cooked/crumbled) |
| -1 C. Roundy's shredded Cheddar Cheese | -2 Tbsp. Fresh Chives |

For sauce...

- | | |
|----------------------|-----------------------------|
| -1/4 C. Low-fat Mayo | -1/4 C. Roundy's sour cream |
| -1 tsp lemon juice | -1/2 tsp Dijon mustard |

Steps....

- Preheat oven to 350° F then cook bacon and eggs; set aside.
- Remove biscuits from package and cut into sixths.
- Place biscuit pieces in a gallon Ziploc bag and toss with melted butter
- Add scrambled eggs, bacon, cheese, and fresh chives to the bag and shake to distribute
- Pour mixture into greased 6 cup bundt pan; bake at 350° F for 30 minutes.
- While bread is baking: combine sauce ingredients in a small saucepan and heat; stirring over medium heat until smooth.
- Cool in pan 5-10 minutes, then use a knife or spatula to loosen edges.
- Invert bread onto a plate and drizzle with sauce before serving

From the kitchen of... Spencer Thomas

Pumpkin Muffins with Crumble Topping

Ingredients...

- | | | |
|--------------------------|----------------|-----------------------|
| -1 3/4 C Flour | -1 C. Sugar | -2 tsp Baking Powder |
| -2 tsp Pumpkin Pie spice | -3/4 tsp salt | -2 Eggs |
| -1 C. Pumpkin | -3 tsp Vanilla | -1/2 C. Vegetable Oil |

Topping...

- | | |
|---------------------------|---------------------|
| -1/4 C. Flour | -1/4 C. Brown Sugar |
| -1/2 C. Pumpkin Pie Spice | -1/4 C. Butter |

Steps....

- In a large bowl, combine the flour sugar, baking powder, pie spice and salt
- In another bowl, combine the eggs, pumpkin, oil and vanilla.
- Stir into dry ingredients just until moistened
- Coat muffin cups with cooking spray or use paper liners; fill 3/4 full with batter
- For topping, combine the flour, sugar, brown sugar, and pie spice; cut in butter until crumbly
- Sprinkle topping over batter. Bake at 350° F for 25-30 minutes
- Cool for 5 minutes before removing from pan to a wire rack to finish cooling.

From the kitchen of... Emily Yates

Gobbler on the Go Cinnamon Roll

Ingredients...

- | | |
|-----------------------------|-------------------------|
| -1 Can Crescent Rolls | -2 Tbsp Softened Butter |
| -1/3 C + 2 Tbsp Brown Sugar | -1 Tbsp Cinnamon |
| -1 + 1/2 Slices Bacon | -2 Tbsp Maple Syrup |
| -1 Candy Corn | -2 Eye Candy |
| -1/3 C Icing | |

Steps....

- Spread softened butter on the dough
- Mix 1/3 C of brown sugar with 1 Tbsp of cinnamon and sprinkle on the dough
- Pour NY Maple syrup onto the dough
- Roll it up and cut into 6 pieces
- Preheat your baking source to 370° F and grease your pan
- Split 1 Tbsp of brown sugar into the six sections and lay 1 roll in each section (6 rolls total)
- Put a dollop of NY maple syrup into the middle of each roll
- Put tray into baking source and bake for 12 minutes
- To make into a turkey, put 3 pieces of bacon in a slot on the cinnamon roll and ice
- Take a dollop of icing for each eye candy and the candy corn to make them stick onto the roll.

From the kitchen of... Bethany Cirone

Mini Apple Donut Muffins

Ingredients...

- | | | |
|------------------------|---------------|-------------------------|
| -1/3 C Margarine | -1/2 C Sugar | -1 C Raw, chopped Apple |
| -1 Egg | -1/4 C Milk | -1 1/2 C Flour |
| -3/4 tsp Baking Powder | -1/2 tsp Salt | -1/2 tsp Cinnamon |

Steps....

- Grease muffin tin with coconut oil
- Mix dry ingredients together
- Cut in margarine.
- Mix wet ingredients with dry ingredients
- Pour into a lightly greased mini muffin pan and back at 375° F for 10-15 minutes or until just slightly golden
- Dip in melted margarine then roll in cinnamon sugar mixture

From the kitchen of.... Ella Winham

Pumpkin Bread

Ingredients...

-1/3 C Fat-free Milk	-2 1/2 Tbsp Vegetable Oil	-2 Large Eggs
-2 Large Egg Whites	-1 15 oz. Can Pumpkin	-2 C. Flour
-1 C Quick-cook Oats	-1 C. Sugar	-2 tsp Baking Powder
-5 tsp Cinnamon	-1/2 tsp Baking Soda	-1/2 tsp Salt
-1 C. Raisons	-Cooking Spray	

Steps....

- Preheat the oven to 350° F
- Combine first 5 ingredients
- Combine flour, oats, sugar, baking powder, baking soda, cinnamon and salt
- Combine the wet ingredients and the dry; fold in the raisons
- Spray the loaf pan and spoon in the batter
- Bake

From the kitchen of.... Rowyn Batchelder

Dutch Babies

Ingredients...

-3 Eggs	-1/2 C. Flour	-1/2 C. Milk
-1 Tbsp. Sugar	-1 pinch Nutmeg	-4 Tbsp. Butter
-Apples	-Apricots	-Cherries
-Blueberries		

Steps....

- Preheat oven to 435° F
- Mix eggs, flour, milk, sugar and nutmeg.
- Place butter in 10 inch skillet and heat in oven.
- When melted, put batter in
- Bake 20 minutes
- Lower temperature to 300° F to bake 5 minutes
- Remove, top with fruit/comote and powdered sugar
- Serve immediately

From the kitchen of... Abigail Roger

Blueberry Scones

Ingredients...

-1 3/4 C. Flour	-3 Tbsp. Sugar	-2 1/2 tsp Baking Powder
-1/2 tsp Salt	-1/3 C. Butter	-1 Large Egg
-1/2 C. Blueberries	-6 Tbsp. Skim Milk	

Steps....

- Preheat oven to 400° F
- Mix flour, sugar, baking powder and salt in a large bowl
- Cut in butter, until mixture looks like fine crumbs.
- Stir in eggs, blueberries, and just enough milk so dough leaves the side of the bowl.
- Place dough on lightly floured surface and knead
- Lightly pat into 8 inch circle on parchment paper
- Cut into 8 wedges with sharp knife that has been dipped in flour
- Do not separate wedges
- Bake 14-16 minutes or until golden

From the kitchen of... Rachel Cirone

French Toast Casserole

Ingredients...

-1 tsp Vanilla Extract	-5 Cups bread cubes
-1 Tbsp. Softened Margarine	-4 Eggs
-1 tsp Cinnamon	-1 1/2 C. Milk
-1/4 C White Sugar, divided	-1/4 tsp Salt

Steps....

- Preheat oven to 350° F and lightly butter pan
- Line bottom of pan with bread cubes
- Beat eggs, milk, 2 Tbsp (1/8 C Sugar, salt and vanilla)
- Pour egg mixture over bread
- Combine 1/8 C. sugar and 1 tsp cinnamon and sprinkle on top
- Dot with margarine
- Bake for 45-50 minutes or until golden

From the kitchen of... Nia Hopkins

Pumpkin Muffins with Cream Cheese Frosting

Ingredients...

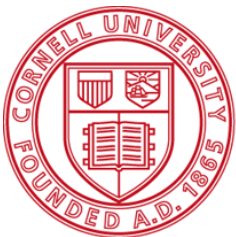
-2 C. Flour	-1 1/2 tsp Cinnamon	-1 tsp Baking Soda
-1/2 tsp Salt	-1 C. Solid Pack Pumpkin	-1 C. + 1/3 C. Honey
-1/4 C. Vegetable Oil	-2 Eggs	-1/4 C. Buttermilk
-1 tsp. Vanilla	-8 oz. Cream Cheese	

Steps....

- In a large bowl, stir together flour, cinnamon, baking soda and salt.
- In a separate bowl, blend pumpkin, honey, oil, eggs, buttermilk, and vanilla until smooth.
- Pour pumpkin mixture over dry ingredients and stir until just mixed.
- Spoon batter into paper lined muffin cups, filling each to just below the rim.
- Bake at 350° F for about 25 minutes or until a toothpick inserted near the center of muffins comes out clean
- Let pan cool on rack for 5 minutes. Remove muffins from pan and let cool completely
- In a small bowl, with an electric mixer, beat 8 oz cream cheese (softened to room temp) with 1/3 cup of honey until fluffy.
- Frost cupcakes if desired



SNACKS



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From the kitchen of... Ivy Rose Simmons

No Bake Oatmeal Bars

Ingredients...

-1/4 C. Sugar	-1/4 C. Butter	-1/3 C. Honey
-1/2 tsp. Cinnamon	-1 C. Diced dried fruit and raisin mixture	
-2 C. Wheaties Cereal	-1 C. Quick-cooking Oats	-1/2 C. Sliced Almonds

Steps....

- Grease the bottom and sides of a 9 inch square pan with a small amount of butter
- In 3 quart sauce pan, heat sugar, butter, honey and cinnamon to boiling over medium heat; stirring constantly
- Boil 1 minute, stirring constantly, remove from heat.
- Stir in dried fruit and stir in remaining ingredients
- Press mixture into pan with back of wooden spoon
- Cool completely (about 30 minutes)
- For bars, cut into 4 rows by 4 rows.
- Store loosely covered

From the kitchen of... Madison Horboychuk

No Bake Monster Cookie Energy Balls

Ingredients...

-1 1/2 C. Peanut Butter	-1/2 C. Large Flake Oats
-1/3 C. Honey	-1/4 C. Mini M&M's
-1/4 C. Milk Chocolate Chips	-1/2 tsp Vanilla

Steps....

- Add all of the ingredients into a medium sized bowl
- Stir well until everything is combined
- Roll into 1-1/2" balls and set them on a silicone baking mat or parchment paper
- Wash your hands after every 4 balls to help keep the ingredients from sticking to your hands.
- Refrigerate for 20 minutes to help them harden
- Store the leftovers in a zip lock bag in the fridge

From the kitchen of... Emilie Schaefer

No Bake Peanut Butter Treats

Ingredients...

- | | |
|------------------------------------|--------------------------------|
| -1/3 C. Chunky Peanut Butter | -1/4 C. Local honey |
| -1/2 tsp Vanilla Extract | -1/3 C. Non-Fat Dried Milk |
| -1/3 C. Quick-cooking Oats | -2 Tbsp. Graham Cracker Crumbs |
| -1/2 C. Chocolate Chips (optional) | |

Steps....

- Combine peanut butter, honey and vanilla in a small bowl
- Stir in powdered milk, oats and graham cracker crumbs
- Shake into 1 inch balls
- Cover and refrigerate until service

From the kitchen of... Sterling Terranova

Blueberry Smoothie

Ingredients...

- | | |
|-------------------------|--------------------------|
| -1 C. Fresh Blueberries | -1 C. Frozen Blueberries |
| -1 Banana | -1 C. Almond Milk |

Steps....

- Cut banana into chunks
- Mix all ingredients in blender, adding milk last
- Blend on high
- Drink and enjoy!

From the kitchen of... Isabella Eckhard

Peanut Butter and Jelly Sandwich

Ingredients...

- 2 Tbsp. Raspberry Jelly
- 2 Tbsp. Peanut Butter
- 2 Slices of bread

Steps....

- First lay out two pieces of bread
- Then spread 2 Tbsp. of peanut butter on one piece of bread
- Then on the other piece of bread, spread 2 Tbsp. of Jelly
- Then put the two pieces of bread together
- Then cut in half
- Enjoy!

From the kitchen of... Lily White

Bean and Cheese Quesadilla

Ingredients...

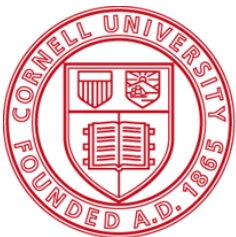
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|------------------------------|-------------------------------|
| -1 C. Cheddar Cheese | -1 Tortilla |
| -1/2 C. Black Beans (Rinsed) | -2 Tbsp. Sour Cream (garnish) |
| -1/4 C. Salsa (garnish) | |

Steps....

- Heat Skillet; warm tortilla
- Once warm, sprinkle cheddar cheese and beans
- Fold tortilla onto itself and let seal
- Remove from heat and garnish with salsa and sour cream



MAIN COURSES



Cornell University
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From the kitchen of.... Serenity Shaffer

Traditional Salad

Ingredients...

Salad:

- | | |
|----------------------------|-----------------------------------|
| -5 oz. Salad Greens | -1 Cucumber (thinly sliced) |
| -1 batch of salad dressing | -1/2 medium onion (thinly sliced) |

Salad dressing:

- | | | |
|----------------------|-------------------------------|--------------------------|
| -3 Tbs. of olive oil | -1 Tbs. fresh lemon juice | -1 tsp. of Dijon mustard |
| -½ tsp of salt | -1 small garlic clove pressed | -¼ tsp of black pepper |

Steps....

To make the salad dressing:

whisk all ingredients in a bowl (or shake in a mason jar) until combined.
Use immediately or refrigerate up to 3 days

To make the salad:

Combine all of the salad ingredients in a large bowl and toss until evenly combined.
Serve immediately and enjoy!

From the kitchen of.... Julianna Sundberg

Spectacular Stuffing with Apples and Sausage

Ingredients...

- | | | |
|---------------------------------|-------------------------------|--------------------------|
| -16 oz. White button Mushrooms | -1/8 C. Olive Oil | -1 Tbsp. Butter |
| -1/4 lb. Cooked Italian Sausage | -2 Granny Smith Apples | -1/2 tsp Kosher Salt |
| -1/2 Medium Onion, diced | -1/8 C. Packed Brown Sugar | -1/2 tsp Ground Thyme |
| -3 1/4 C. Chicken Broth | -1/4 tsp. Ground Turmeric | -1/2 tsp Minced Rosemary |
| -1/8 C. Minced Fresh Parsley | -1/2 Batch Homemade Cornbread | -1/2 Loaf French Bread |
| -4 Slices Potato Bread | -Salt/Pepper (to taste) | |

Steps....

- Cut cornbread, potato bread, and French bread into 1 inch cubes. Leave out overnight to dry out. IF you do not have time to prep your bread ahead, cut as directed and dry in 250° F oven.
- Preheat oven to 475° F; grease a 9 1/2" by 13" pan with shortening
- Cut mushrooms and place on baking tray. Drizzle with olive oil and sprinkle with salt and pepper; roast in oven for 10-15 minutes, stirring once halfway through. Remove and set aside. Turn oven down to 375° F
- Chop apples and onion; add butter to skillet over medium/high heat and add apples, onion, brown sugar and salt. Stir mixture around until apples start to brown (3-5 minutes)
- Add 1/4 C chicken broth to skillet and continue cooking for another 3-5 minutes or until mixture is thick and reduced; transfer apples to large bowl
- Add remaining chicken broth, thyme, turmeric, rosemary, and parsley to skillet. Stir and heat completely.
- Put dried bread cubes on top of apples in the bowl. Toss mixture and slowly add broth mixture ladle by ladle, stirring constantly.
- Add the cooked sausage and roasted mushrooms, and toss to combine.
- Transfer stuffing to your greased baking dish. Bake, uncovered, for 20-25 minutes or until golden brown

From the kitchen of.... Sabine Terranova

Stuffed Shells

Ingredients...

-Shells	-1 C. Mozzarella Cheese	-1/2 C. Parmesan Cheese
-Ricotta Cheese	-2 C. Mozzarella Cheese	-2 Eggs
-1/2 C. Parmesan	-1/2 C. Pesto	-Tomato Sauce

Steps....

- Preheat oven to 350° F
- Cook shells according to package directions and spread on a pan to cool
- Mix 1 C. Mozzarella cheese, 1/2 C. Parmesan cheese in medium bowl; set aside for topping
- For stuffing: mix ricotta cheese with 2 C. Mozzarella, 2 eggs, 1/2 C. Parmesan and 1/2 C. Pesto; blend well
- Place 1/2 cup of tomato sauce in bottom of baking dish
- Stuff shells with cheese mixture and place in pan
- Cover with remaining sauce and then sprinkle with cheese topping
- Cover with foil and bake for 30-35 minutes
- Remove foil and bake for 5-10 more minutes until cheese topping is browned

From the kitchen of.... Adrianna Rodgers

Mixed Green Salad with Lemon Maple Vinaigrette

Ingredients...

-11 oz. Goat Cheese	-1 C. Dried Cranberries	-2 Large Apples
-1 C. Pecans	-1/4 C. Lemon Juice	-1/2 tsp Kosher Salt
-1 Tbsp. Dijon Mustard	-2 Tbsp. Maple Syrup	-1/8 tsp Black Pepper--
1 C. Olive Oil		

Steps....

To make the salad....

- Wash greens and apples; cut up apples
- Mix greens with apples, cranberries, and pecans
- Crumble goat cheese and mix 1/2 in; add the rest to the top of the salad
- Add dressing to taste

To make the dressing...

- Mix all the remaining ingredients, blending well
- Chill till serving.

From the kitchen of.... Lorelei Schaefer

Lorelei's Easy-Cheesey Mac

Ingredients...

-1 lb. Elbow Macaroni	-8 Tbsp. Butter	-1 Medium Onion
-1 Tbsp. All-Purpose Flour	-1 C. Milk	-4 C. Shredded Cheese
-Salt and Pepper (to taste)		

Steps....

- Boil and drain 1 lb. of elbow pasta
- Melt 8 Tbsp. of butter on a medium heat
- Add 1 medium chopped onion to melted butter and cook until onions are soft on a medium heat
- Add 1 C. of Milk to the butter and onions; let simmer a minute or two
- Add 1 Tbsp. All Purpose Flour to thicken; mix well
- Add 4 C. Shredded Cheese; stir continuously as it melts on a medium or low heat
- Add salt and pepper to taste; Add more milk if sauce is too thick
- Transfer sauce to pasta dish and coat the pasta well
- If using a crock pot, place on warm setting.

From the kitchen of.... Jackson Crisp

Parker's Beef Stew

Ingredients...

-2 1/2 lbs. Chuck Beef	-750 ml. Good Red Wine	-3 Whole Garlic Cloves
-3 Bay Leaves	-2 C. All Purpose Flour	-2 Yellow Onions
-1 lb. Carrots	-1/2 lb. White Mushrooms	-1 lb. Small Potatoes
-1 Tbsp. Minced Garlic	-2 C. Chicken Stock/Broth	-1 Fresh Rosemary
-1/2 C. Sun-dried Tomatoes	-2 Tbsp. Worcestershire Sauce	-Kosher Salt

Steps....

- Marinate beef with red wine, garlic and bay leaves overnight
- Next day: preheat oven to 300° F; Mix flour, salt, pepper and put on beef
- Heat 2 Tbsp. EVOO and brown beef 5 minute; brown all beef in Dutch oven.
- Heat another 2 Tbsp. of oil and add onions, carrots, mushrooms and potatoes; cook 10 minutes over medium heat and stir often. Add garlic and cook 2 more minutes
- Put all veg in Dutch oven over beef and add 2 1/2 C. reserved marinate
- Cook at high heat to deglaze
- Add stock, rosemary, tomatoes, Worcestershire sauce, salt and pepper. Pour over meat and veg and bring to a simmer over medium heat.
- Cover and place in oven to bake for 2 hours if boils to 250° or 275° 5 before serving season to taste and serve hot

From the kitchen of... Meredith Sundberg

Marvelous Maple and Orange Infused Cranberry Sauce

Ingredients...

- 12 oz. Bag of Fresh Cranberries
- 2 medium oranges
- 1 C. Maple Syrup

Steps....

- Place your cranberries in a medium saucepan.
- Zest both your oranges and put the zest into your saucepan with cranberries.
- Juice oranges and pour juice into the mixture
- Add maple syrup
- Mix together well
- Place on stove over medium heat and bring to a boil. Once boiling, turn down heat and let simmer for about 15-18 minutes, stirring occasionally until it is thick.
- If it is still thin after 15 minutes, just keep simmering away until it is the right consistency
- Transfer to a glass dish, cover with plastic wrap and put in the fridge for 2 hours.
- Serve and enjoy!

From the kitchen of... Ava Mae Yates

Handpicked Zucchini Spaghetti

Ingredients...

- | | |
|----------------------------------|-------------------------|
| -1 with end chopped off Zucchini | -1/4 of the whole onion |
| -1 Clove of Garlic | -3 Tbsp. Olive Oil |
| -4 Tbsp. Vinny's Marinara Sauce | -1/8 tsp Salt |
| -1/8 tsp Pepper | |

Steps....

- Cut off the end fo the zucchini and spiralize.
- Chop up 1/4 of the onion and the clove of garlic finely
- Turn on your cooktop griddle to 325° F (medium to high heat if using the stove) and add 3 Tbsp. of oil, onion and garlic.
- Let this mixture cook for about 5 minutes.
- After letting the onion and garlic cook for about 5 minutes, add in the zucchini for about 2-3 minutes and add your salt and pepper

From the kitchen of... Hannah Eckhard

Hannah's Salad

Ingredients...

Salad:

- | | |
|----------------------------|---------------------------------------|
| -12 oz. Mixed Greens | -1/2 Cucumber |
| -10 Organic Grape Tomatoes | -Red and Orange Peppers (1/2 of each) |
| -1/4 C. Dried Cranberries | -1 Whole Apple |

Salad dressing:

- | | |
|-----------------|---------------------------|
| -1/4 C. Vinegar | -1/3 C. Balsamic Dressing |
|-----------------|---------------------------|

Steps....

To make the salad:

- Rinse Salad; put in a bowl
- Chop all vegetables and fruit; add to the bowl
- Measure vinegar and dressing; add to the bowl
- Toss together
- Your done!

From the kitchen of... Sean Vantassell

Chicken Fajita Tacos

Ingredients...

- | | | |
|-------------------------------------|--------------------------------------|-----------------|
| -2 C. Shredded Chicken | -1/2 White Onion, thinly sliced | -1/2 tsp Cumin |
| -1 Red Bell Pepper, thinly sliced | -1 Yellow Bell Pepper, thinly sliced | -1 tsp Salt |
| -1 Green Bell Pepper, thinly sliced | -1 Tbsp. Olive Oil | -1/2 tsp Pepper |
| -1 tsp Chili Powder | -4-6 Corn Tortillas | -Sour Cream |

Steps....

- In a large, nonstick skillet, heat the olive oil over medium heat
- Toss in onions, bell peppers, salt, chili powder, cumin, and black pepper, and sauté until the onions and peppers have softened.
- Add in the shredded chicken and toss until everything in the pan is evenly coated and warmed through.
- Pour the chicken mixture into a large serving bowl and toast the tortillas in the seasoned pan, about 3 minutes per side
- Divide the mixture evenly between tortillas. Top with a drizzle of sour cream, and serve.
- Enjoy!

From the kitchen of... Evan Kelley

Thai Peanut Butter Beef

Ingredients...

Stirfry:

- | | | |
|----------------------------|------------------------------|-----------------------------|
| -2 Tbsp. Vegetable Oil | -2 tsp Grated Fresh Ginger | -2 Cloves of garlic (diced) |
| -1 small onion (diced) | -1 Sweet red pepper (sliced) | -2 Carrots (julienned) |
| -1 1/2 lbs. Flank Steak | -2 C. Cooked Rice | -2 Tbsp. Chopped Peanuts |
| -2 Scallions thinly sliced | | |

Sauce...

- | | | |
|-------------------------|------------------------|----------------------|
| -1/2 C. Peanut Butter | -2 Tbsp. Brown Sugar | |
| -1 Tbsp. Sriracha Sauce | -2 Tbsp. White Vinegar | -1/4 C. Coconut Milk |

Steps....

- Mix sauce ingredients in saucepan. Heat but don't boil
- Add vegetables in order of the recipe. Sauté on high for 2 minutes. Add steak and sauté for 2 more minutes
- Combine sauce with stir fry
- Serve over white rice and add garnish

From the kitchen of... Nadine Karchmer

Oven-Roasted Onion Soup

Ingredients...

- | | | |
|--|--|---------------|
| -2 1/2 lbs. Large Onions (thinly sliced, 9 C.) | -1 Tbsp. Chopped fresh thyme | |
| -1/2 C. Dry white wine | -3 cans (14.5 oz.) reduced-sodium beef broth | |
| -2/3 C. shredded Gruyere and Swiss cheese | -1/2 tsp Pepper | -1/2 tsp Salt |

Steps....

- Preheat oven to 425° F
- Toss onions, thyme, sugar, salt and pepper in large bowl; put in a large roasting pan
- Use butter to lightly coat the onions and add 1/2 C of water
- Cover with foil and roast for 30 minutes; stir often until onions are brown (40 minutes)
- Place roasting pan on burner
- Add wine and stir until wine turns syrupy (about 2 minutes)
- Transfer onions and pan juices to a sauce pan; stir in broth, bring to a boil over high heat
- Then simmer for about 15 minutes
- Bread slice onto a baking sheet; cook for about 2 minutes each side
- Put soup into own proof bowls
- Put bread slices onto bowl and put on grated cheese
- Put bowls into oven and bake for about 2 minutes or until cheese is melted

From the kitchen of... Rebecca Smith

Chicken Alfrado Penne

Ingredients...

-1 1/2 lb Chicken breast	-2 Tbsp. Butter	-1/2 tsp Dried Oregano
-1/2 tsp Dried Basil	-1/2 tsp Salt	-1/2 tsp pepper
-1/4 C. Fresh Parsley	-1/4 C. Parmesan Cheese	-2 Tbsp. Butter
-4 Cloves of Garlic	-3 Tbsp. Flour	-2 C. Milk
-1/2 tsp Dried Oregano	-1/2 tsp Dried Basil	-1/2 C. Parmesan Cheese
-1/2 tsp Salt	-1/2 tsp Pepper	-Cooked penne pasta

Steps....

- In a pan over medium/high heat, melt butter than add chicken breast
- Season with salt and pepper, oregano, basil. Cook 8-10 minutes or until chicken is fully cooked. Set aside.
- Add half of the flour to the garlic and stirring well in between until fully incorporated. Then add the rest of the flour and stir.
- Pour in the milk a little bit at a time, stirring well in between, until fully incorporated and sauce thickens
- Season with salt, pepper, oregano, and basil; stir well to incorporate
- Pour the sauce over cooked penne pasta, add the chicken and mix well
- Add parsley and extra parmesan; mix well.

From the kitchen of... James Cromwell III

One-Pot Caesar Chicken Pasta

Ingredients...

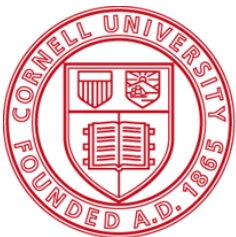
-32 oz. Chicken Broth	-8 oz. Angel hair pasta (broken in half)
-2 C. Cooked, chopped chicken	-1 1/2 C. Small, fresh broccoli florets
-1/4 tsp garlic powder	-1/4 tsp Salt
-1/4 tsp Pepper	-1/2 C. Refrigerated Creamy Caesar dressing
-1/4 C. Shredded Parmesan Cheese	

Steps....

- In a 4-5 quart sauce pan, add chicken broth, pasta, chicken, broccoli, garlic powder, salt and pepper
- Heat to boiling over medium/high heat. Reduce heat to medium; cook 8-10 minutes, stirring occasionally, until most of the liquid is absorbed.
- Stir in Caesar dressing; cook 1-2 minutes longer or until heated through.
- Remove from heat; stir in parmesan cheese.
- Serve with additional parmesan cheese, if desired.



DESSERTS



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From the kitchen of.... Cosette Veeder-Shave

Ginger Crumb Cake

Ingredients...

-4 C. All Purpose Gluten Free Flour	-2 C. Sugar	-1 C. Cold Butter
-1/2 tsp Ground Ginger	-1/4 tsp Ground Cloves	-1/2 tsp Cinnamon
-1/2 tsp Ground Nutmeg	-1 C.+2 Tbsp. Butter Milk	-1 1/4 tsp Baking Soda
-2 Large Eggs		

Steps....

- Prepare the crumb topping by mixing flour and sugar. Cut in the butter; mix until crumbly and measure out 2 cups and set aside
- Grind cloves, ginger and nutmeg
- Add spices to remaining dry ingredients and add baking soda
- Add buttermilk and eggs. Stir until moist
- Pour 1 cup of crumbs into the bottom of a greased 12 inch skillet
- Pour the batter into the skillet
- Sprinkle the remaining crumbs on top of the batter
- Bake at 350° for about 35 minutes until toothpick is clean

From the kitchen of.... Rebecca Fastiggi

Old Fashion Apple Crisp

Ingredients...

-6 Large Apples	-2 Tbsp. Sugar	-1 3/4 tsp Cinnamon
-1 1/2 tsp Lemon Juice	-1 C. Brown Sugar	-3/4 C. Oats
-3/4 C. Flour	-1/2 C. Cold Unsalted Butter	

Steps....

- Preheat oven to 350°; grease 8X8 baking dish
- In mixing bowl, add chopped apples, sugar, 3/4 tsp cinnamon and lemon juice.
- Stir to combine and transfer to baking dish
- In a separate mixing bowl, add topping ingredients-brown sugar, oats, flour, 1 tsp cinnamon, salt, diced cold butter. Use a pastry cutter to cut butter into oat mixture or you can use a fork or your hands until mixture resembles pea size crumbs
- Spread topping over apples in baking dish
- Bake 40-50 minutes until golden brown and bubbly

From the kitchen of.... Lucas Eckhard

Oreo Truffle

Ingredients...

- 36 Crushed Oreo Cookies
- 8 oz. Organic Cream Cheese
- 4 packages of 4 oz. broken and melted bakers semi sweet Chocolate

Steps....

- Reserve 1/4 cup of cookie crumbs
- Mix cream cheese and remaining cookie crumbs until blended;
- Shape into 40 1-inch balls
- Freeze 10 minutes
- Cover rimmed baking sheet with wax paper
- Dig cream balls in melted chocolate, place on baking sheet and sprinkle with reserved cookie crumbs
- Refrigerate 1 hour or until firm

From the kitchen of.... Felicity Shaffer

Chocolate Mint Chip Cookies

Ingredients...

- 1 C. Cold butter (cut into cubes)
- 1 3/4 C. Sugar
- 2 Eggs
- 2 tsp Vanilla Extract
- 1/2 C. Cocoa
- 2 1/4 C. Flour
- 1 tsp Baking Powder
- 1/4 tsp Salt
- 1 C. Semi-Sweet Chocolate Chips
- 1 1/2 C Mint Flavored Chips

Steps....

- Preheat oven to 360° F
- In a large bowl, cream cold butter cubes and sugar for at least 4 minutes; scrapping the bowl halfway through mixing
- Add eggs one at a time, mixing well after each addition; add vanilla
- Stir in flour, cocoa, baking powder and salt
- Stir in chocolate chips and mint chips
- Drop large spoonfuls onto cookie sheet lined with parchment paper
- Bake for 10-14 minutes

From the kitchen of... Macey Cate Veeder-Shave

Johnny Appleseed Cake

Ingredients...

-3 or 4 Apples	-1 1/2 C. Sugar	-1 tsp Baking Powder
-3 tsp Cinnamon	-1/4 C. Honey	-1/4 C. Apple Cider
-1/2 Stick of Softened Butter	-3 Large Eggs	-1 C. Vegetable Oil
-1 tsp Vanilla	-2 C. Flour	

Steps....

- Lightly oil or spray a 10 inch dutch oven; line with parchment paper
- In a large bowl, mix apples with sugar, baking powder, cinnamon and honey
- Refrigerate the mixture for 2 hour
- Then add to the apple mixture, apple cider, butter, eggs, oil, and vanilla; mix well.
- Add the flour one half at a time stirring well between each addition.
- Pour the mixture into the prepared dutch oven
- Bake at 350° F for 35-45 minutes until tester inserted into cake comes out clean
- Allow to cool for 30 minutes before lifting from oven
- Serve warm

From the kitchen of... Trevor Gruntler

Double Layer Pumpkin Cheesecake

Ingredients...

-2 8oz. Packages Cream Cheese (Softened)	-1/2 C. White Sugar
-1/2 tsp Vanilla Extract	-2 Eggs
-1 (9 inch) Graham Cracker Crust (Prepared)	-1/2 C. Pumpkin Puree
-1/2 tsp Cinnamon	-1 pinch Ground Cloves
-1 pinch Ground Nutmeg	-1/2 C. Frozen Whipped Topping

Steps....

- Preheat oven to 325° F
- In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth; blend in eggs one at a time. Remove 1 cup of batter and spread onto the bottom of crust and set aside.
- Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust
- Bake in preheated oven for 35-40 minutes or until center is almost set.
- Allow to cool then refrigerate for 3 hours or overnight
- Cover with whipped topping before serving

From the kitchen of... Helena Kagan

Caramel Apple Upside Down Cake

Ingredients...

-3/4 C. Brown Sugar	-1/4 C. Butter	-1 tsp Vanilla Extract
-1/2 tsp Cinnamon	-Pinch Kosher Salt	-2 Apples (1/2" slices)
-1/2 C. Butter (softened)	-1 C. Sugar	-1/2 C. Brown Sugar
-2 Large Eggs	-1 tsp Vanilla Extract	-3/4 C. Milk
-1 3/4 C. All Purpose Flour	-3/4 tsp Baking Powder	-2 tsp Cinnamon
-1 tsp Kosher Salt	-Cooking Spray	

Steps....

- Preheat oven to 350° and grease an 8" round cake pan with cooking spray
- In a small saucepan over medium heat, melt brown sugar, butter, vanilla, cinnamon, and salt. Cook until slightly thickened (2 minutes)
- Pour caramel sauce into prepared pan and layer apples on top
- In a large bowl, whisk together flour, baking powder, cinnamon, salt and nutmeg
- In another large bowl, using a hand mixer, beat together butter and sugars until softened. Add eggs one at a time then vanilla. Add half the dry ingredients to the wet ingredients, beating until just combined. Pour in milk and fully incorporated. Add remaining dry ingredients and stir until combined.
- Pour batter over apples and bake until a toothpick inserted into the middle comes out clean-1 hour
- Let cool in pan 15 minutes then invert onto a cooling rack and let cool completely before slicing

From the kitchen of... Lily Babcock

Pumpkin Crumb Cake

Ingredients...

-4 1/4 C. Flour	-1 1/2 C. Brown Sugar	-1/2 C + 1/3 C. Sugar
-1/3 C. Dark Brown Sugar	-2 tsp Baking Soda	-1/2 tsp + 1/8 tsp Salt
-1 Tbsp. Pumpkin Pie Spice	-3/4 C + 8 Tbsp. Butter	-2 Eggs
-2 tsp Vanilla	-2 C. Pumpkin Puree	-3/4 tsp Cinnamon

Steps....

- Crumb topping: Add sugar, dark brown sugar, cinnamon, salt and butter into a bowl. Whisk together and add in flour until combined; Form into a dough ball; let sit until you are done making the cake
- Preheat oven to 325°; use baking spray and grease 9X13 pan
- Using a hand mixer, add flour, brown sugar, sugar, baking soda, pumpkin spice and salt
- On low speed, add in butter pieces; mix for 1-2 minutes or until you no longer see butter and the mixture looks like a crumble
- Add in remaining ingredients; eggs, vanilla and pumpkin puree-mix until light and fluffy
- Pour and spread cake batter onto greased baking pan
- Take the topping dough and break apart into chunks about the size of marbles over the dough until a uniform pattern.
- Bake for 35-40 minutes or until a knife inserted and comes out clean

From the kitchen of.... Isabella Rado

Apple Brownie

Ingredients...

-3 C. Flour	-1 3/4 C. White Sugar	-1 tsp Cinnamon
-1 tsp Salt	-1 tsp Baking Soda	-1 C. Corn Oil
-3 C. Granny Smith Apples (peeled, cored and cut into 1/2" cubes)		

Steps....

- Preheat oven to 325° F
- Line a 10 inch round cake pan with wax paper-butter the sides and bottom
- Mix flour, sugar, cinnamon, salt, and baking soda with a whisk
- In separate bowl, beat oil with eggs
- Add oil mixture to flour mixture
- Fold in apples and pour mixture into pan
- Bake for 1 hour until cake is crusty and golden
- Serve warm or dust with powdered sugar

From the kitchen of.... Rachel Earnhart

Grandma's Dark Chocolate Cake

Ingredients...

-2 C. of Sugar	-1 Cup of Cocoa	-12 Tbsp. Oil
-2 Beaten Eggs	-2 C. Hot Coffee	-2 tsp Baking Soda
-2 C. Flour	-2 tsp Salt	-2 tsp Vanilla

Steps....

- Stir together sugar and cocoa
- Stir together oil and egg; mix into sugar mixture
- Stir together coffee and baking soda; then stir into the above mixture
- Beat in flour, salt, and vanilla until smooth
- Grease and flour 2 round pans
- Bake at 350° for 50 minutes or until a toothpick comes out clean

- Frosting: mix 3/4 C. Hershey's cocoa with 4 C. Confectioners sugar (1 box). Cream 1/2 C. butter with sugar/cocoa mixture. Beat with 1 tsp vanilla and 1/2 C. evaporated milk

From the kitchen of.... Joseph Eckhard

One Bowl Chewy Brownies

Ingredients...

- | | |
|---------------------------|---------------------------------------|
| -1/2 C. Vegetable Oil | -1 1/4 C. Brown Sugar, lightly packed |
| -2 Large Eggs | -1 Large Egg Yolk |
| -1 tsp Vanilla Extract | -2/3 C. Cocoa Powder |
| -1/2 C. All Purpose Flour | -3/4 C. Chocolate Chips |

Steps....

- Preheat the oven to 350° F
- Line an 8X8 inch baking pan with aluminum foil and grease lightly
- In a medium bowl, stir together the oil and the brown sugar
- Whisk in the eggs, extra egg yolk and vanilla
- Gently stir in the cocoa powder followed by the flour. Then fold in the chocolate chips
- Pour the batter into your prepared pan and bake for 18-22 minutes until the top looks set.
- Allow to cool before cutting into squares.

From the kitchen of.... Hannah Lipinski

Apple Pie Cake

Ingredients...

- | | | |
|---------------------------------|-------------------------|---------------------------|
| -1 C. All Purpose Flour | -1/2 C. Brown Sugar | -1/4 tsp Salt |
| -1/2 C. Butter (cut into cubes) | -6 thinly sliced apples | -3 Tbsp. Brown Sugar |
| -1 tsp Cinnamon | -2 tsp Lemon Juice | -1 Box of Yellow Cake Mix |
| -1 1/3 C. Water | -1/3 C. Oil | -3 Eggs |

Steps....

- Heat oven to 350°; spray bottom and sides of 13X9 inch pan with baking spray
- Topping: In medium bowl, stir together 1/2 C. Brown sugar and salt. With a fork, cut in butter until mixture is crumbly. Set aside
- Apple Mixture: In another medium bowl, stir together apple mix ingredients (apples, brown sugar, cinnamon, and lemon juice) and set aside
- Cake: In a large bowl, beat cake ingredients with electric mixer on low speed for 30 seconds, then on medium speed for 2 minutes, scraping bowl occasionally. Pour into baking pan.
- Spread apple mixture evenly across the cake batter. Sprinkle topping evenly across the top.
- Bake 30-35 minutes or until toothpick inserted in center comes out clean.
- Let cool completely, about 30 minutes.

From the kitchen of... Sophia Williams

Maple Walnut Crumble Ice Cream

Ingredients...

-1 1/2 C. Heavy Cream -1 C. Milk -3.5 oz. Sweetened Condense Milk
-3/4 C. Maple Syrup -1/3 C. Walnuts (Chopped)

Crumble:

-1/2 C. Flour -1/4 C. Sugar -1/4 C. Maple Syrup -1/2 Stick Butter (melted)

Steps....

- Whip heavy cream until it turns to whip cream with stiff peaks
- Fold in condense milk and milk, then add maple syrup and walnuts. Set aside mixture.
- In a separate bowl, mix flour, maple syrup, and sugar. Then add melted butter. Mix with fork until you see crumbles form
- On a cookie sheet, place parchment paper and place crumbles atop. Bake for 15 mins at 350°
- Add crumbles to ice cream
- Place Ice Cream mixture in small bag (zip loc). Then in a large bag, place ice and salt. Place small bag with mixture in larger bag with ice. Mix until desired consistency.
- Freeze extra

From the kitchen of... Camille Foerst

Pumpkin Cheesecakes

Ingredients...

-8 oz. Cream Cheese (softened) -1 15oz. Can Pumpkin Puree
-2 Eggs -1 tsp Cinnamon
-1/4 tsp Nutmeg -1/2 C. Honey

Steps....

- Preheat oven to 400°
- In a mixing bowl, beat the cream cheese until creamy and smooth
- Add the pumpkin and mix until smooth and combined
- Add the eggs and beat until combined
- Add the remaining ingredients and combine
- Pour into muffin pan until full
- Bake for 25 minutes or until set
- Cool and serve

From the kitchen of.... Trent Eckhard

Dirt Dessert

Ingredients...

- | | |
|-------------------------------|--------------------------------------|
| -2 C. Milk | -4 oz. Instant Chocolate Pudding Mix |
| -8 oz. Frozen Whipped Topping | -16 oz. Chocolate Cookies (crushed) |

Steps....

- Beat milk and pudding mix together in a bowl until well blended and slightly thickened
- Let stand to thicken about 5 minutes
- Stir whipped topping and 1/2 of the crushed cookies into pudding
- Spoon 1 tablespoon of crushed cookies into each serving cup
- Fill each cup 3/4 full with pudding mixture and top with remaining crushed cookies
- Refrigerate for 1 hour

From the kitchen of.... Gabriella Rado

Soft Pumpkin Cookies

Ingredients...

- | | | |
|-------------------------|------------------------|--------------------------|
| -1/2 C. Softened butter | -1 1/2 C. Sugar | -1 C. Solid Pack Pumpkin |
| -1 Egg | -1 tsp Vanilla Extract | -1/2 tsp Salt |
| -2 1/2 C. Flour | -1 tsp Baking Soda | -1 tsp Baking Powder |
| -1 tsp Cinnamon | -1/2 tsp Nutmeg | |

Steps....

- Cream butter and sugar; add egg and vanilla.
- Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt
- Add flour mixture to butter mixture, alternately with pumpkin; beating after each addition
- Drop by rounded tablespoons on lightly greased cookie sheets. Smooth tops
- Bake at 350° for 15-20 minutes
- Cool on racks
- Dust with powdered sugar

From the kitchen of... Amelia Coon

Simple Scratch Vanilla Ice Cream

Ingredients...

- 3/4 C. Sugar
- 2 C. Hudson Valley Fresh Heavy Cream
- 1 Tbsp. Vanilla
- 1 C. Hudson Valley Fresh Whole Milk
- Healthy pinch Sea Salt
- Sprinkles (if you wish)

Steps....

- Measure 3/4 C. sugar and place in large bowl
- Pour in 2 cups heavy cream and 1 cup whole milk
- Add in 1 Tbsp. Vanilla and sprinkle in pinch of salt
- Whisk for about 3 minutes until sugar is dissolved
- Pour mixture into kitchen aid freezer bowl
- Put in ice cream spatula attachment
- Turn on low for 20-30 minutes
- Pour in separate freezer safe bowl
- Freeze for 4 hours or over night for best hard ice cream
- Scoop to serve and add sprinkles

From the kitchen of... Kylie Horboychuk

Pie Baked Apples

Ingredients...

- 6 Apples
- 1 Tbsp. Warm Water
- 2 tsp Cornstarch
- 2 Tbsp. Butter
- 1/2 of a Lemon, juiced
- 1 tsp Cinnamon
- 1/3 C. Sugar
- 1 Whole Pie Crust
- 1 Large Egg
- 1 Tbsp. Milk
- Caramel

Steps....

- Preheat oven to 375° and dice 2 apples. Slice off tops and using a melon baller, hollow out the remaining apples, set aside.
- In a small bowl, whisk together warm water and cornstarch
- In a small sauce pan over medium heat, melt butter, add diced apples, lemon juice, cinnamon, and sugar. Bring to a simmer and cook until apples are tender-about 5 minutes.
- Add cornstarch mixture and cook 5 more minutes
- Place hollowed out apples in a baking dish and fill with cooked apple mixture
- On a piece of waxed paper, roll out pie dough and cut into 4 circles. Slice each circle into thin strips and make a lattice on top of each apple, trimming an excess.
- Brush crust with egg wash (egg and milk) and sprinkle with more cinnamon sugar.
- Bake until apples are tender and crust is golden- 28 to 30 minutes
- Drizzle with caramel before serving.

From the kitchen of... Shane Yess

Ganache Cake

Ingredients...

-2 sticks Unsalted Butter	-3 C. Cake Flour	-2 C. Sugar
-4 Eggs	-1 C. Milk	-3 tsp Baking Powder
-1/2 tsp Salt	-1 tsp Vanilla	-1/2 tsp Almond Extract

Steps....

- Wash hands and get all supplies and ingredients
- Preheat oven to 350°; butter and lightly flour 3 9-inch layer pans
- Sift flour then lightly spoon 3 C. flour into measuring cups
- Cream butter in large bowl. Gradually add sugar, creaming until light and fluffy. Sift the flour with baking powder and salt.
- Add eggs one at a time to creamed mixture, beating well after each addition.
- Add flour mixture alternately with milk and flavorings; blending after each addition until smooth. Do not overbeat or else cake will be dry.
- Pour into prepared pans; bake 20-25 minutes or until tester comes out clean
- Cool for 10 minutes in the pan



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on in Dutchess County 4-H?**



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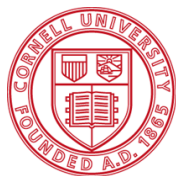
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