



# Recipe

FOR: Derby Pie

FROM THE KITCHEN OF: Courtney Martin

SERVES: 8-12

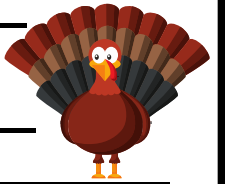
COOK TIME: 1 hour

## INGREDIENTS:

- 1- 8" deep dish pie crust
- 1/2 lb butter
- 1 cup sugar
- 1/2 cup flour
- 2 eggs
- 2 tsp vanilla
- 1 cup chopped pecans
- 1 cup chocolate chips

## DIRECTIONS:

1. melt butter-- let cool
2. mix everything together except 1/4 cup chocolate chips
3. Pour into pie shell
4. sprinkle 1/4 cup chocolate chips on top



# Recipe

FOR: Swiss Beans

FROM THE KITCHEN OF: Courtney Martin

SERVES: 10-12

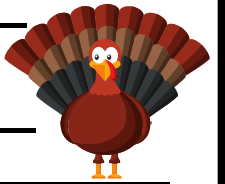
COOK TIME: 30 minutes

## INGREDIENTS:

- 4 boxes frozen french style green beans
- 16 oz sour cream
- 1 large onion
- butter
- 1 tsp salt
- 1 tsp sugar
- 16 slices Kraft swiss cheese
- corn flakes

## DIRECTIONS:

1. Cook beans-- drain and set aside
2. Saute onion in 3/4 stick of butter in large frying pan. Remove from heat.
3. Add sour cream. Stir until blended
4. Add salt & sugar
5. Add beans and stir. Pour into a buttered casserole dish
6. Layer swiss cheese on top.
7. Crush corn flakes and layer on top
8. Melt 3/4 stick of butter and drizzle on top
9. Bake uncovered at 350 for 30 minutes or until cheese is bubbly





# Recipe

FOR: Slab Apple Pie with Caramel Sauce

FROM THE KITCHEN OF: David Hamrick

SERVES: 12

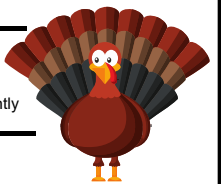
COOK TIME: 40-45 minutes

## INGREDIENTS:

For the Crust:	1/2 tsp vanilla extract
18 tbs butter, cold, salted	1 1/2 tsp cinnamon
1/2 cup shortening (very cold)	1/4 tsp nutmeg
2 tbs sugar	1/4 tsp apple pie spice
4 1/2 cups flour	For the top of pie:
9-11 tbs water, ice cold	1 egg
Apple Filling:	2 tbs half-and-half or heavy cream
4 cups Granny Smith apples, peeled & sliced	sugar
1/3 cup granulated sugar	Caramel Sauce:
1/3 cup brown sugar	1 cup brown sugar
5 tbs all-purpose flour	4 tbs butter, salted
1 tbs lemon juice	1/2 cup half-and-half
2 tbs butter, melted	1 tsp vanilla

## DIRECTIONS:

- For crust, dice butter and shortening and return it to the fridge while preparing flour mixture and filling. In a separate bowl, combine flour and sugar and set aside.
  - In a large bowl, dump all filling ingredients on top of the diced apples and toss until apples are covered.
  - Remove cold butter and shortening from fridge and dump flour mixture on top. Use a pastry blender (or a fork if you don't have one) to cut butter into flour until chunks are pea-sized.
  - Add water 1 tbs at a time and mix/press with a spoon until dough starts to pull together/ You don't want it to be sticky, just starting to form into a ball. Dump onto your counter and form into ball. Cut in half, wrap in parchment and put back in fridge for at least 20 minutes.
  - Preheat oven to 375 degrees and grease a 10 x 15 baking sheet.
  - Remove one ball of dough from the fridge and roll out to be slightly larger than the baking sheet. Lay out the dough on the baking sheet, gently pressing it into the corners.
  - Dump filling into the first layer of crust.
  - Use the remaining dough to create a crust for the top of your slab pie. You could use lattice strips or pie crust cutters if you want, or you could do a simple flat sheet of crust with slits to vent the steam.
  - Using a pastry brush, brush the egg and cream mixture over the top of the crust and sprinkle with sugar.
  - Bake in 375 degree oven for 40-45 minutes until filling is bubbly and the crust is golden brown.
- For the caramel sauce: mix ingredients together in a heavy saucepan and bring to a low boil, stirring constantly with a heat-resistant rubber spatula for 6 minutes or until thickened.
- Serve warm, topped with ice cream (optional) and drizzle with caramel sauce.



# Recipe

FOR: Pumpkin Roll (Passed Down from Grandma)

FROM THE KITCHEN OF: April Wolfe

SERVES: 8-12

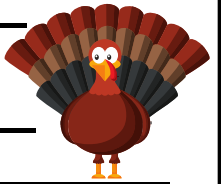
COOK TIME: 15 minutes

## INGREDIENTS:

3 eggs	Filling:
1 cup sugar	8 oz cream cheese
2/3 c pumpkin puree	1/2 tsp vanilla
1 tsp lemon juice	1 cup confectioner's sugar
3/4 c plain flour	1/2 tsp vanilla
2 tsp cinnamon	2 tbs butter
1/2 tsp nutmeg	
1 tsp baking powder	
1 tsp ginger	
1/2 tsp salt	
optional: nuts	

## DIRECTIONS:

- Preheat oven to 350 degrees. Generously grease and flour a 15 x 10 inch jelly roll pan.
- Cake:
- Beat 3 eggs for 5 minutes on high until lemon colored and fluffy (Very important – do not under beat the eggs).
- Slowly add 1 cup sugar. Add 2/3 cup pumpkin and 1 tsp lemon juice.
- Fold into above mixture: 3/4 c plain flour, 2 tsp cinnamon, 1/2 tsp nutmeg, 1 tsp baking powder, 1 tsp ginger, 1/2 tsp salt.
- Spread above mixture in prepared pan. If nuts are desired – sprinkle on top before baking. Bake for 15 minutes. It's very important to watch the baking cake closely – it will burn easily. While baking, layout a clean dish towel and sprinkle with confectionary sugar.
- When finished baking – immediately turn jelly roll pan onto towel very carefully and carefully pull the pan away from the cake being sure it is not sticking. Using the towel – roll the into a spiral and put in the refrigerator to cool. Cool completely.
- Filling:
- Mix 8 oz cream cheese, 1 tsp vanilla, 1 c. confectioner's sugar, 1/2 tsp vanilla, 2 tbs butter until smooth. Sometimes I add a little ginger if I want to really spice the roll up.
- Remove roll from refrigerator once complete cool. Unroll the roll. Spread the filling evenly on the roll. Once finished re-roll the roll without the towel and chill.





# Recipe

FOR: Corn Pudding (Casserole or Souffle)

FROM THE KITCHEN OF: Rachael Carter

SERVES: 8-10

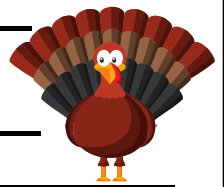
COOK TIME: 45 minutes

## INGREDIENTS:

- 1 stick butter, melted
- 8oz sour cream
- 1 egg
- 1 sweet onion, chopped (optional)
- 1 can creamed corn
- 1 can corn, drained
- 1 box Jiffy corn muffin mix
- Salt & pepper to taste

## DIRECTIONS:

- Melt butter in a 2 qt casserole dish. Add sour cream and egg. Stir to combine. Add remaining ingredients. Bake at 350 for 45 minutes or until center is set and outside has begun to brown.



# Recipe

FOR: 1-Hour Dinner Rolls

FROM THE KITCHEN OF: Bethany Wood

SERVES: 20

COOK TIME: 13-15 minutes

## INGREDIENTS:

- 1.5 cups warm water
- 1 tbs yeast (rapid rise)
- 2 tbs granulated sugar
- 2 tbs butter (softened)
- 1 tsp salt
- 4 cups all-purpose flour (approx)
- 3 tbs melted butter
- salt for sprinkling on top

## DIRECTIONS:

1. Using your mixer bowl, dissolve yeast and sugar in the warm water and let stand for 5 minutes or until foamy (this could take longer if your bowl is chilled or the room is cold)
2. Add butter, salt, and 3 cups of the flour. Mix until combined.
3. Add additional flour, 1/4 cup at a time, until the dough pulls away from the sides of the bowl and is slightly sticky to the touch (careful not to add too much flour!)
4. Let the mixer knead 3-5 minutes, until smooth.
5. Cover with plastic wrap or a towel, place in a warm spot and let rise 20 minutes.
6. Preheat oven to 400 degrees. Spray a 9x13 casserole dish with cooking spray.
7. Punch down the dough and divide into 20 equal-size pieces (I like to separate into 5 balls and then separate those into 4 pieces.) Roll each piece into a ball and space evenly in the prepared pan.
8. Brush with melted butter, sprinkle with salt (don't skip this step-- it's where all the flavor comes from), and let rise an additional 15-20 minutes. Bake 13-15 minutes or until golden brown. Brush with more butter.

