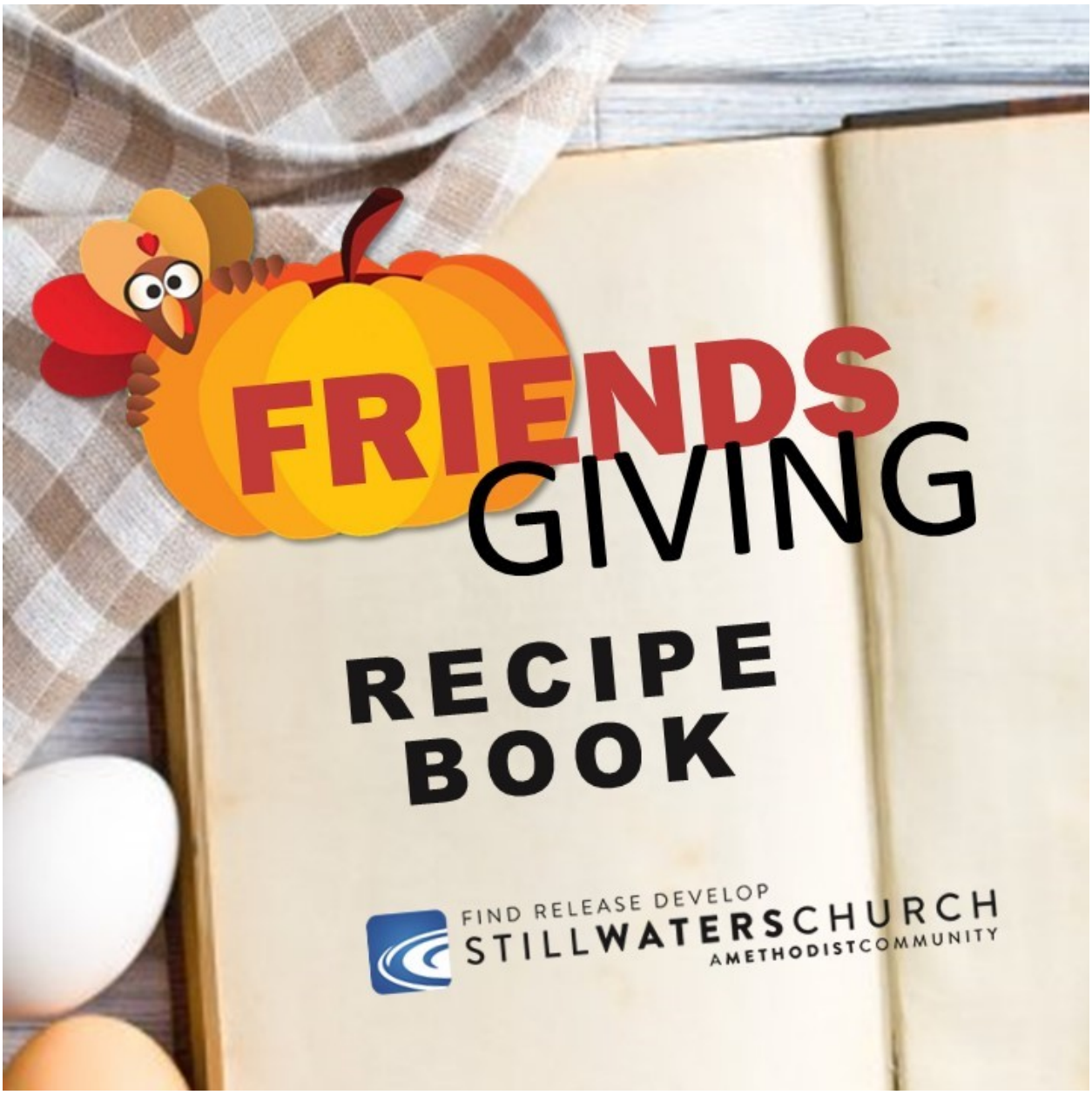

FRIENDS
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MAIN DISHES

Neapolitan Pizza Dough Jacob Metzler
Submitted 2021

Total time to make is best when prepared the night before; however, can be done with a minimum of 4-8 hours depending on how long you are willing to wait. Patience is rewarded greatly when it comes to a good pizza dough!

Ingredients:
- 4 cups four (type 00 is best, but you can use regular flour as well)
- 1 1/2 cups water
- 1/2 tsp yeast (quick rise yeast is best)
- 2 tsp salt

Instructions:
- For best results, sift the flour and mix in salt. Make sure water is warm (between 100 and 110 degrees or warm to the touch). Combine yeast with water and dissolve it. Combine yeast mixture to flour and salt and work the dough until smooth. It may be necessary to add small amounts of flour if dough is too sticky; however, patience will usually result in a smooth desirable dough. Shape into a ball and place in an oiled bowl. Cover it and let it rise for 2 hours (or until doubled) in a warm place. When it has approximately doubled, punch it down once and separate it into two balls. Depending on the amount of dough prepared, it could make one large pizza or a few to several medium pizzas. Neapolitan pizza dough traditionally is wrapped (I use plastic wrap) and placed in the refrigerator for several hours. It will expand more during this stage while strengthening the gluten chains. Before shaping the dough, it is essential to remove and let it come to room temperature to allow that the gluten chains are not too elastic.
- This pizza should be cooked at the highest temperature your oven can cook and the pizza should be done in around 8-10 minutes. This might take longer if you have more toppings.

Tips for shaping:
- Flour the surface. Do not press the edges; instead focus on the center with just your fingertips and allow the edges to remain thicker. This allows the weight of the edges to expand the dough in an even circle when tossing between hands. Always toss with a slight circular motion side to side; allowing the dough to land softly over each hand. The unpressed edges are filled with air pockets that will expand while cooking and create a beautiful crust!

Fresh Red Sauce: Total time to make is around 15 minutes

Ingredients:

- Tomato paste
- Peeled tomatoes
- Italian seasoning
- Fennel
- Red pepper flakes
- Fresh basil
- Garlic
- Small handful of sugar (optional)
- Olive oil

Instructions:

- Begin by adding the olive oil to a pot over medium heat. Add tomato paste and crush in the peeled tomatoes. Add remaining ingredients to taste. Have fun with it! When pizza is ready to go in the oven, drizzle olive oil over top. Fresh mozzarella is always recommended! Add fresh basil as a topping for a traditional Margherita pizza or just for a great addition to your pizza.

Fresh White Sauce: Total time to make is around 10 minutes or less

Ingredients:

- 3 Tbsp butter
- 3 Tbsp flour
- 1/4 tsp salt
- 1 1/2 cups whole milk
- Shredded cheese (a nice cheddar will do, but is a matter of preference)

Instructions:

- Whisk together the flour and salt. Melt the butter in a pan over medium heat and add the four. Whisk together vigorously to form a roux (a smooth paste used for thickening). Cook it down for 30 seconds so it doesn't taste floury. Add the milk 1/2 cup at a time and allow it to thicken each time. Continue whisking vigorously! Once the sauce is hot and has a smooth thick texture, add the cheese, and continue whisking to the desired thickness.
- If you are looking to take your pizza to the next level, some arugula with a nice balsamic glaze drizzle can complement white sauce pizzas very well!

Sausage Stew

Karen Brooks
Submitted 2021

1/2 lb. smoked Kielbasa or Polish sausage
1 lb. potatoes, peeled and cubed
2 c. shredded cabbage
1 large onion, chopped
1 cup chicken broth
3/4 c. water, divided
2 Tbl. sugar
1/4 tsp. pepper
1 (16 oz.) can kidney beans, drained
3 Tbl. cider vinegar
2 Tbl. flour

Slice sausage into 3/4 inch slices. Brown in large saucepan over medium heat. Add potatoes, cabbage, onion, broth, 1/2 cup water, sugar and pepper. Bring to a boil. Reduce heat, cover and simmer 15 to 18 minutes or until potatoes are tender, stirring occasionally. Add beans and cider vinegar, cover and simmer 5 to 10 minutes longer. Combine flour and remaining 1/4 cup water until smooth. Stir into stew. Bring to a boil; cook and stir 2 minutes more or until thick.

Texas Rattlesnake Chili

Dean & Stephanie Maytag
Submitted 2021

2 T. oil
1/2 cup chopped onion
1/2 cup chopped green pepper
1 clove minced garlic
1 lb. ground beef
1 C. cubed rattlesnake meat or chicken
2 T. chili powder
2 t. salt
1 t. cayenne pepper
8 C. (2-16-oz) canned tomatoes undrained
2/3 C. (6 oz) tomato paste
2 C. water
2 C. (6 oz) uncooked pasta

In 5 qt saucepan or Dutch oven, heat oil and saute onion, green pepper and garlic until tender, but not brown. Add ground beef and chicken, brown and cook until done. Stir in spices, tomatoes, & tomato paste. Bring to a boil, then reduce heat and simmer for 2 hours. Before serving, add water and return to boil Stir in uncooked pasta, continue boiling, stirring frequently, 10-15 minutes and pasta is tender.

Turkey Pot Pie – makes 2 pot pies

The Schluter Family
Submitted 2021

Ingredients:

¾ cup butter
½ medium onion – chopped
1 ½ ribs celery – chopped
¾ cup flour
12 oz. chicken broth
1 ¼ cup milk
4 cups cooked turkey (or chicken)
3 cups frozen mixed veggies (corn, peas, carrots)
1 ½ tsp salt
½ tsp pepper
1 pkg (15. Oz) Pillsbury pie crust (2 pkgs if you want crust on bottom and top)

Directions:

1. Melt butter in large sauté pan over medium heat; add onions and celery and sauté until tender
2. Add flour, stirring until blended; cook, stirring constantly (~2 min.)
3. Stir in broth and milk, bring to a boil, stirring constantly and cook (~2 min.)
4. Stir in meat, veggies and remaining ingredients
5. Mix everything together well
6. Divide evenly into 2 pie plates (can put pie crust on bottom of plate too if desired)
7. Top each with 1 round pie crust
8. Flute edges and cut slits in top to vent
9. Can wrap in foil and put one in freezer for later use

Bake at 400^{o} for 30-40 minutes until golden brown
Let stand 15 min. before serving
ENJOY!

VEGETABLE SIDE DISHES

Carrot Casserole

Janelle Nicolaus
Submitted 2021

3-4 pounds carrots
1 10.5 oz. can of cream of mushroom soup (or cream of celery)
chopped onion to taste
16 oz. Velveeta cheese

Peel and cut carrots, cook or steam them until done. Put a layer of cooked carrots in a casserole dish then put onions on top of carrots. Add slices of Velveeta cheese over onions than add the remaining carrots. Add cream of mushroom (or celery) soup over the last of the carrots.

Cover and heat in oven at 350 degrees. After 30 minutes check to see if carrots are bubbling. Once bubbling, stir and heat for approximately 15 more minutes. You can add more cheese at this point to taste.

Creamy Crock Pot Corn

Janelle Nicolaus
Submitted 2021

24 oz. frozen corn
8 oz. cream cheese
1/4 butter
2 Tablespoons sugar
1 teaspoon salt
1/2 teaspoon pepper

Place corn in crock pot.
Cut butter and cream cheese into cubes and place in crock pot.
Add sugar, salt, and pepper.
Stir well.
Cover and cook on low for 4 hours or high for 2 hours.
Stir at least once, half way through cooking time.

Creamy Vegetable Casserole

Submitted 2021

1-2 packages (16 oz or more) frozen vegetable mix (broccoli, carrots and cauliflower or any preferred mix)
1 can cream of chicken or cream of mushroom soup, undiluted
1 - 8oz spreadable garden vegetable cream cheese
1/2 to 1 cup seasoned croutons

Prepare vegetables according to package directions, drain and place in pan. Stir in soup and cream cheese. Sprinkle croutons on top. Bake at 375 degrees for 25 minutes.

Grandma's Corn Casserole

Judy McCabe-Krudwig
Submitted 2022

1 can creamed corn
1 can regular corn
i box corn muffin mix
2 eggs
1/2 c milk
1 t onion flakes
1/4 t pepper
1/2 c melted butter

Mix all ingredients together and place in greased casserole dish. Bake for 1 hour at 350 degrees

Squaw corn

Mary Helsell
Submitted 2021

This recipe is a handed down recipe from my mother.
It is a family favorite for the holidays. (Its' great any time of the year)

To make a single batch:
- 1 can cream style corn (14.25 ounces)
- 1 egg
- 6 bacon strips
- 1/2 green pepper diced
- 12 Saltine crackers

Method:
- Fry bacon strips then drain but save grease for diced green pepper.
- Fry green pepper in grease.
- Crush saltine crackers.
- Combine all ingredients after adding the egg to mixture.
- Butter a bake dish.
- Bake for one hour in a preheated 350 degree oven

Sweet Potato Pecan Casserole

Dean & Stephanie Maytag
Submitted 2021

5 large sweet potatoes (cooked and mashed)
1 cup milk
3/4 cup brown sugar
4 slightly beaten eggs
1/3 cup butter melted
1 t. cinnamon
1/4 t. mace
1/4 t. salt
1/3 cup broken pecan

Mix well after addition of each item. Pour into greased 2 quart casserole. Bake 425 for 15 min. Then at 375 for 30 min. more or until firm. Serves 6-10

SALADS

8 Layer Jell-O Susie Klostermann
Submitted 2021

- 8 small packages of Jello (3 ounces); 2 each of 4 different flavors
- 2 cans evaporated milk

1. Dissolve 1 package of Jello with 3/4 cup boiling water. Add 3/4 cup cold water, mis well, Pour in a 9x13 pan put in refrigerator until firm (clear glass if you have).
2. Dissolve 1 package of Jello same flavor as in #1 with 3/4 cup boiling water. Add 3/4 cup Evaporated milk mix well. Pour over first layer put in refrigerator until firm.
3. Repeat #1 and #2 with the other 3 flavors of Jello. The last few layers I pour Jello in pan leaving it in refrigerator.

Festive Rice Salad Jan Giza
Submitted 2021

Serves 8

3/4 cup uncooked long grain rice
1 package (10 ounces) frozen peas, thawed
1 small sweet red pepper, chopped
3/4 cup chopped green onions
1/2 cup dried cranberries

Dressing:
1/2 cup canola oil
1/3 cup white vinegar
3 tablespoons sugar
1/2 teaspoon dill weed
1/4 teaspoon salt
1/4 teaspoon ground mustard
1/8 teaspoon pepper

1. Cool rice according to package directions; cool. In a large bowl, combine the rice, peas, red pepper, onions and cranberries.
2. In a small bowl, which the dressing ingredients. Drizzle over salad and toss to coat. Refrigerate until serving.

Cherry Wild Rice Salad: Reduce long grain rice to 1/3 cup; add 2/3 cup wild rice. Cook both according to package directions. Omit pease, red pepper and cranberries. Cut 2 cups of snow pease in half; add to cooked rice with onions 1 can (8 ounces) sliced water chestnuts (drained), 1 cup friend cherries and 1/2 cup thinly sliced celery.

Fruit Pizza

Mary Helsell
Submitted 2023

- 3/4 cup powdered sugar
- 1 1/8 cup butter
- 2 1/4 flour

Mix well. Put in jelly roll pan. Bake at 350 degrees for 15 minutes. (No Longer) Cool

- 3/4 cup sugar
- 1 1/2 teaspoon vanilla
- 2 8 ounce boxes of cream cheese

Mix well and spread on cooled crust.

- 2 cans (15 oz.) each tropical fruit, drained (save liquid)
- 1 pint strawberries, sliced

Mix together and put on cream cheese

- 1 cup saved fruit juice
- 1 teaspoon lemon juice
- 1/2 cup sugar

Bring to a boil 1/4 cup water which as 2 tablespoons of cornstarch added to it before putting it into the boiling fruit juice. Let cool a little then drizzle sauce on fruit. Refrigerate 2 hours before serving.

Layered Spinach Salad

Submitted 2021

1 - 9oz. package cheese tortellini (frozen or fresh)
2 cups red cabbage, shredded
6 cups torn spinach leaves
1 cup of cherry tomatoes, halved
1/2 cup sliced green onions
8 slices bacon, cooked and crumbles
2 cups shredded cheese (any kind)

1. Mix spinach, cabbage and onions.
2. Layer at Botton of pan
3. Cover spinach mix with tortellini
4. Bacon on top
5. Cheese
6. Top with cherry tomatoes
7. Pour dressing over top and refrigerate until serving time

Veggie Pizza

Mary Helsell
Submitted 2023

8 oz. Sour Cream
4 oz. Cream cheese
1/2 cup Miracle Whip
1/2 package Hidden Valley Ranch dry dressing
Pillsbury Crescent rolls
Cheddar Cheese, shredded
Cauliflower, Broccoli, Carrots and Celery

Open crescent rolls and place in pan. Pinch seams together. Bake as directed on package. Let cool. Mix all ingredients the sour cream, cream cheese, Miracle Whip and the Hidden Valley Dressing together and spread over cooled crescent rolls. Top with veggies and shredded cheese

BREADS

TURTLE BREAD

Lisa Paulson
Submitted 2021

2 1/2 to 3 cups of flour
1 package of quick-acting active dry yeast
1 tablespoon of sugar
1 teaspoon of salt
1/2 cup of water
1/3 cup of milk
1 tablespoon of margarine or butter
1 egg
2 raisins

1. Mix 1/2 cups of the flour, the yeast, sugar and salt in a large bowl.
2. Heat water, milk and margarine to 125 to 130 degrees; stir into yeast mixture. Stir in egg. Stir in enough of remaining flour to make the dough easy to handle.
3. Sprinkle a surface lightly with flour. Turn the dough onto the surface; knead until smooth and elastic, about 5 minutes. Cover and let rest 10 minutes
4. Lightly grease a cookie sheet. Shape a 2-inch piece of dough into a ball for head. Shape 4 walnut-size pieces of dough into balls for feet. Shape 1 walnut-size piece of dough into tail. Shape remaining dough into a ball for body; place on cookie sheet and flatten slightly. Attach head, feet and tail by placing 1 end of each under edge of body to secure. Press raisins into head for eyes. Cover and let rise 20 minutes.
5. Heat the oven to 400 degrees. Make crisscross cuts in body, 1/4 inch deep, to look like a turtle's shell. Bake until golden brown, 20 to 25 minutes. Makes 1 turtle bread.

DESSERTS

Apple Pie/Cherry Pie Enchiladas

Karen Edmondson
Submitted 2021

Incredibly easy to make and are Out Of This World Good!

1 (21 ounce) can apple pie filling or cherry pie filling
1 teaspoon ground cinnamon
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup water
1 teaspoon vanilla
6 (8 inch) flour tortillas - store bought is great for this, Just be sure to buy Flour Tortillas

1. Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon and roll up, tucking in edges; and place seam side down in prepared dish.

2. In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes, remove from heat and stir in 1 teaspoon vanilla.

3. Pour sauce over enchiladas and let stand 45 minutes.

Note: Don't rush the 45 minute resting time for the sauce on the enchiladas before baking, this step helps to magically transform the flour tortillas into a faux pasty dough.

4. Bake in preheated oven at 350 degrees F for 30 minutes, or until golden.

Kitchen Tip: Each sauce recipe is enough for 6 Apple Pie Enchiladas. I usually make a double batch of sauce...Its That Good

Cherry Chocolate Cake

Karen Brooks
Submitted 2023

Ingredients for cake
2 eggs
chocolate fudge cake mix
21 oz. cherry pie filling
1 tsp. almond extract

Ingredients for icing
1 cup sugar
/3 cup milk
5 Tbs. butter
1 cup chocolate chips

Directions: cake: Beat eggs until fluffy. Add cherry pie filling and beat until cherries are broken up. Add fudge cake mix and almond extract and mix thoroughly. Place in a 9" x 12" greased pan and bake 25-30 minutes at temperature indicated on box mix.

Icing: Combine sugar, melted butter and milk and place over heat. Bring to a boil for 1 minute. Remove from heat and stir in chocolate chips until melted and icing is slightly thickened. Pour over warm cake.

Lemon Drop Cookies

Nancy Ashmore
Submitted 2021

Recipe gifted by Char, baker at West Bend Mutual Ins. Co. (bless her heart)

1.14 lb. vanilla cake mix (1 box mix)
2 eggs
1/3 c. canola oil
1 tsp. lemon emulsion (found at Hobby Lobby or Michael's)
Powdered sugar for rolling

Mix first four ingredients in mixer until combined. Scoop into desired size. Roll in powdered sugar. [Nancy note: the dough is incredibly sticky, but freezing it results in a not-as-good glaze.] Place parchment paper on cookie sheet and bake in a 350 degree oven for 8-12 minutes (depending on oven) or just until golden brown on edges. Let cool.

Mom's Best Brownies

Carol Hanson
Submitted 2021

2 cups sugar
1 3/4 cups flour
5 eggs
1 teaspoon salt
1 cup cooking oil
1 teaspoon vanilla
1/2 cup cocoa
1 cup chocolate chips

Put all ingredients, except chocolate chips, in mixing bowl Mix until all ingredients are moistened. Spread mixture into greased 9 by 13 pan. Sprinkle chocolate chips on top. Do not stir. Bake at 350 degrees for 30 minutes. (I take mine out at 27 minutes.)

Pumpkin Bars

Mary Helsell
Submitted 2022

2 cups white sugar
4 eggs
1 medium sized can Pumpkin
1 cup salad oil
2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon cinnamon (I use more)
Nuts (optional)

Preheat over to 350 degrees. Grease and flour large jelly roll pan. Mix ingredients well and pour into pan. Bake for 25-30 minutes. Cool and frost with Cream Cheese Frosting.

Cream Cheese Frosting
3 ounces Cream cheese
3/4 stick margarine or butter (1/3 cup)
1 teaspoon vanilla
2 and 1 half cups powdered sugar
About 1 teaspoon milk

Wisconsin Honey Hickory Bars

Bobbi Holiday
Submitted 2021

Pastry:

- 2 cups all-purpose flour
- 1 stick ½ cup plus 1 tablespoon chilled salted butter
- 4-6 tablespoons ice water.
- 6 oz Cream Cheese – softened

Cut butter into flour until about cornmeal consistency. Add water by the tablespoon, mixing and rubbing in fingers after each addition. Add up to 6 Tablespoons until dough will form a smooth ball. Wrap in plastic and refrigerate for 15 minutes.

Roll pastry to line 8 x 11 ½ baking pan. Poke bottom with holes and refrigerate for 30 minutes.

PREHEAT OVEN TO 350 F

Filling:

Melt in saucepan:

- ¾ stick of salted butter
- 1 to 1 ½ oz dark chocolate bar

Add:

- 1 ¼ cup dark brown sugar, whisking until smooth

Remove from heat and add:

- 1/3 cup + 1 tablespoon of light corn syrup
- 1/3 cup Wisconsin raw honey
- 2 tsp pure vanilla extract
- ½ - 1 tsp orange zest

Mix well then add

- 3 large gently beaten eggs

Spread cream cheese in bottom of the crust. Cake icing blade works well. Evenly spread 1 ¼ chopped hickory (or other) nuts. Pour syrup mixture over all. Bake 50 – 60 minutes, or until filling is set. Cool, cut into bars and enjoy!

SOUPS FROM SOUPER SUNDAY

Potato Chowder

Hap & Kathy Itson
Submitted 2023

4 cups vegetable broth
1 onion, chopped
2 stalks celery, chopped
1 leek, white and light green part, sliced
6 cups frozen chopped hash brown potatoes
2 cups soy, rice, almond or regular milk
1/2 teaspoon sea salt (optional)
1/8 teaspoon white pepper
2 tablespoons parsley flakes
2 tablespoons dried chives
Dash liquid smoke

Place 1/2 cup of the broth in a large soup pot with the onion, celery and leeks. Cook, stirring occasionally for 5 minutes, until softened. Add the remaining broth and the potatoes. Bring to a boil, reduce heat, cover and cook for 20 minutes. Using a immersion blender, process the soup while still in the pot. (We do not blend because we like the soup with the chunks of potatoes.) Add the remaining ingredients and heat through, about 5 minutes. Serves 4-6

Tuscan Tomato Chickpea Soup

Youth Group
Submitted 2023

2 Tbs Extra Virgin Olive Oil
2 Cups yellow onion, diced
8 garlic cloves, smashed
5 1/4 cups cooked chickpeas (about 3 cans), drained and rinsed
1 can of Fire roasted diced tomatoes
3/4 tsp fine sea salt
1/4 tsp ground black pepper
1 1/2 - 2 tsp fresh rosemary leaves or 1/4 tsp dried
4 cups water
1 1/3 Tbs Balsamic Vinegar
1/2 lemon
Grated parmesan Cheese optional, for serving

In a 4 quart dutch over or soup pot, add the olive oil and heat until shimmering. Turn the heat to medium to medium low and stir in the onions. Sauté for about 7-9 minutes or until slightly softened. Stir in the garlic and cook an additional 4-5 minutes, adjusting the heat down as needed so the onions and garlic do not burn.

To the pot add the chickpeas, tomatoes and all their juices, salt, pepper, rosemary and water. Bring to a boil. Reduce heat to simmer. Lid the pot and cook, stirring occasionally for about 25 minutes.

Remove from heat. Use an immersion blender to puree the soup until creamy. Alternatively, transfer 2-3 cups at a time to a blender and blend until creamy. Transfer the puree to a large bowl and repeat as needed until all the soup is pureed. Transfer pureed soup back to the soup pot and heat on medium low until warmed through if needed.

Stir in the balsamic vinegar and squeeze in the juice from 1/2 lemon. Stir and taste to adjust salt. If a thinner soup is desired, add 1/2 cup water at a time.

Serve with parmesan cheese and crusty bread.