Sesame Cookies

Refrigerate dough 1 hour

Bake at 375 degrees for 10 minutes Yield approx. 5 dozen

Cookie dough:

½ cup butter
¾ cup sesame seeds
½ cup butter Brown butter frosting:
1 cup sugar 2 cups confectioners sugar
1 egg 3 Tbsp. Milk
2 Tbsp. Milk 1 tsp. vanilla
2 cups sifted flour Remaining brown butter sesame mixture
1 tsp. baking powder
¾ tsp. salt

In saucepan heat ½ cup butter and sesame seed over low heat until golden; stirring occasionally; set aside. In a mixing bowl cream ½ cup butter; gradually add sugar. Blend in egg, milk and 2 tablespoons brown butter-sesame mixture. Sift together flour, baking powder and salt; add to creamed mixture. Chill dough; shape into ¾ inch balls. Place on baking sheets; flatten slightly with bottom of glass dipped in flour. Bake 10 minutes; remove to wire rack to cool. When cool, frost. To prepare Brown Butter Frosting: In a bowl combine sugar, milk, vanilla and remaining brown butter-sesame mixture.

Submitted by Sharla Cook
Fig + Goat Cheese Flat bread (Pizza)

1- WeWalka Classic Pizza crust
   Italian Blend Pizza Cheese
   Goat cheese crumbles
   Caramelized Onions
   Lemon zest
   Figs - cut into 1/4 length wise
   Olive Oil
   Balsamic Glaze
   Basil

Bake according topkg directions -
Watch though! 425° 15-20 mins.
Spray baking pan. Spread crust
onto pan. Lightly brush with Olive
Oil. Sprinkle Pizza Cheese. zest
Small amount (lightly) of lemon zest.
Sprinkle goat cheese; Caramelized
Onions. Place cut figs on top.
Lightly drizzle Balsamic glaze
(I did a zig zag pattern). Bake.
Cool slightly and top with julieen
ed basil.

Serve + Enjoy

Jennifer Kieselwether
**Corn N'jicama Black Bean Salad**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-4 ears corn</td>
<td>cooked, cut off cob</td>
<td>scrape cob</td>
</tr>
<tr>
<td>2-3 green onions</td>
<td>diced</td>
<td>Toss to mix</td>
</tr>
<tr>
<td>15 oz. black beans</td>
<td>drain, rinse</td>
<td>Mix</td>
</tr>
<tr>
<td>8-10 oz. n'jicama, peel, cube, fine or avocado</td>
<td>1 med. orange pepper, diced med.</td>
<td>Add to serve</td>
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<tr>
<td>2-3 med. tomatoes, diced</td>
<td>½ jalapeño, diced fine</td>
<td>12-15 sprigs cilantro, chopped</td>
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<tr>
<td>1 lime, zest &amp; juice</td>
<td>½ tsp. cumin</td>
<td>Whisk</td>
</tr>
<tr>
<td>1/4 c. olive oil</td>
<td>1 garlic clove</td>
<td>whisk</td>
</tr>
</tbody>
</table>
Cream of Mushroom Soup with Bacon
Ann Burrell – Foodnetwork.com

Submitted by Carl Ruetz

Serves: 6 - 8

Notes: Watch the salt, the bacon is salty. Salt needed to release juices. A splash of lemon juice or vinegar brightens the taste.

5 slices Bacon, cut into ½” slices
2 Tbls Butter (more if needed)
1 Onion, medium, ¼” dice
Kosher salt
1 clove Garlic, finely minced
1 ½ # Mushrooms (any combination of shiitake, cremini, oyster, button, baby portabella) thick sliced
2 Potatoes, medium, Yukon gold, diced
2 Tbls Flour, all-purpose
½ cup Sherry, dry (some suggested dry white wine)
4 cups Stock (chicken or vegetable)
½ cup Heavy cream

1. In large sauce pan or stockpot, brown bacon in butter until crispy and fat is released. Set bacon aside.

2. In the bacon fat, add onions, season with salt, and cook until softened, about 7 – 8 minutes. Add garlic and cook 2 – 3 minutes. Add mushrooms to pan, season with salt, and cook until mushrooms are soft and juices released, about 6 minutes. Remove 1/3 of mushrooms and reserve.

3. To the pan, add the potatoes and sprinkle with the flour. Add the sherry, stir, and reduce by ½. Add stock, stir to combine, bring to a boil, and reduce to a simmer. Adjust seasoning and simmer for 30 minutes. Add some hot stock to the cream, combine all, and simmer additional 10 minutes.

4. Using blender or immersion blender, puree soup until smooth. Return reserved bacon & mushrooms to soup. Adjust seasoning, re-warm, and serve. (see notes)

8/15/18 good
Peggy

**Quinoa, Beet and Feta Salad**

2 cups cooked quinoa, prepared with ½ tsp. salt, ¼ tsp. pepper and 1 Tbsp. Garlic Expressions
4 large beets – peeled, sliced ¼”, roasted at 400 for 20-25 minutes
1 cup feta cheese
½ cup chopped walnuts
8 radishes, sliced
Balsamic Vinaigrette Dressing

Cool and cut the beets into small pieces. Combine all ingredients and toss with vinaigrette dressing. Garnish with fresh parsley and serve.

Recipe is adapted from *Costco Connection*. 
Peanut Butter Pie

Ingredients:
1 baked 9 in crust
1/2 c chunky peanut butter
3/4 c powdered sugar
1 pkg (3 1/8 oz) vanilla pudding
1 container (4 oz) cool whip, thawed
1/2 c chopped peanuts

Directions:

1.) Mix peanut butter & powdered sugar until crumbly. Reserve 2 T. & set aside. Sprinkle remaining mixture on the bottom of cooled crust.

2.) Prepare pudding (cooked) & pour over peanut butter mixture. Cool.

3.) Spread whipped topping over pudding. Sprinkle with reserved peanut butter mixture & chopped peanuts. Chill.
Mediterranean Pastry Pinwheels

★★★★★

These quick appetizers are irresistible. The flavors of sun-dried tomatoes and pesto balance beautifully. —Kristen Heigl, Staten Island, New York

TOTAL TIME: Prep: 20 min. + freezing  
Bake: 15 min.  
YIELD: 16 appetizers.

Ingredients

1 sheet frozen puff pastry, thawed  
1 package (8 ounces) cream cheese, softened  
1/4 cup prepared pesto  
3/4 cup shredded provolone cheese  
1/2 cup chopped oil-packed sun-dried tomatoes  
1/2 cup chopped ripe olives  
1/4 teaspoon pepper

Directions

1. Preheat oven to 400°. Unfold puff pastry; roll and trim into a 10-in. square.

2. Beat cream cheese and pesto until smooth; stir in remaining ingredients. Spread cheese mixture on pastry to within 1/2 in. of edges. Roll up jelly-roll style. Freeze 30 minutes. Cut crosswise into 16 slices.

3. Bake cut side down on a parchment paper-lined baking sheet until golden brown, 12-15 minutes.  
Freeze option: Cover and freeze unbaked pastry slices on waxed paper-lined baking sheets until firm. Transfer to airtight container; return to freezer. To use, preheat oven to 400°; bake pastries until golden brown, 15-20 minutes.

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https://www.tasteofhome.com/recipes/mediterranean-pastry-pinwheels/print/