

Sesame Cookies

Refrigerate dough 1 hour

Bake at 375 degrees for 10 minutes

Yield approx. 5 dozen

Cookie dough:

½ cup butter

¼ cup sesame seeds

½ cup butter

1 cup sugar

1 egg

2 Tbsp. Milk

2 cups sifted flour

1 tsp. baking powder

¼ tsp. salt

Brown butter frosting:

2 cups confectioners sugar

3 Tbsp. Milk

1 tsp. vanilla

Remaining brown butter
sesame mixture

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- WeWaka 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 to pkg directions -
Watch though! 425° 15-20 mins.

Spray baking pan. Spread crust
onto pan. Lightly brush with Olive
Oil. Sprinkle Pizza Cheese. zest ~~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 julienneed
basil.

Serve + Enjoy

Jennifer Kieswether

Corn, Jicama, Black Bean Salad

L. Hoffman

3-4 ears corn, cooked, cut off cob - scrape cob

2-3 green onions, diced

15 oz. black beans, drain, rinse

8-10 oz. jicama, peel, cube fine or avocado

1 med. orange pepper, diced med.

2-3 med. tomatoes, diced - Add to, serve.

opt. 1/2 jalapeno, diced fine & 12-15 sprigs cilantro diced

1 lime, zest & juice - 1 g. (1/2 c.)

3/4 c. olive oil & canola blend

1-2 T. rice vinegar

} whisk ->

1/4 t. salt

opt. 1-2 T. honey

pepper to taste

} whisk dressing, pour

over corn mixture.

Marinate 30-60 min. Top with tomatoes & cheese.

opt. Queso fresco - crumble over corn about 3 oz.

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 shitake, 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*.

Lauren Kuhr

Peanut Butter Pie

Ingredients:

1 baked 9 in crust

½ c chunky peanut butter

¾ c powdered sugar

1 pkg (3 1/8 oz) vanilla pudding

1 container (4 oz) cool whip, thawed

½ 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.

Tried

Taste of Home

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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