

## Savory Pesto Cheesecake L. Hoffman

2 T. + 1/2 c parmesan (3oz) 1/2 t. salt + 1 T. flour  
1 T. butter softened + 1 T melted 1/8 t. cayenne  
1/2 c. fine bread crumbs 3 eggs  
2-8oz pkg. cream cheese, room temp 1/2-1/3 c. Pesto  
1 c. Ricotta or cottage cheese 1/4 c. pine nuts \*

Butter 9x10" springform pan. Sprinkle sides with 2 T. parmesan. Toss 1/2 c parmesan with bread crumbs + 1 T melted butter. Press onto bottom of pan.

Mix cream cheese and ricotta til smooth. Add eggs one at a time just until smooth. Add seasonings. Fold in pesto, flour + pine nuts. Pour gently over crust. Bake 325° for 45 min. Turn off oven and crack door til cool. Remove cheesecake. Chill.

\* if unavailable or too expensive substitute almond slivers. over for spring ice

Good on a buffet with crackers or crostini.

Use as a 1st course with a small wedge with a frizee salad on the side.

Jazz it up with small shrimp around the top to serve on a parmesan curl.

Bake in 9" sq. pan + cut into cubes (shrimp on top optional served on tray with toothpick.)

Variation<sup>1</sup> - omit pesto, substitute 6-8 drained, rehydrated dried tomatoes, puree with 3-4 T. filling. Mix into rest.

Variation<sup>2</sup> - substitute 1 head roasted garlic for pesto. Mince fine to add to filling.

Name of Recipe: Pecan Cheese Ball

- Ingredients:
- 1 cup chopped pecans
  - 1 jar Kraft Old English cheese spread
  - 2 jars Kraft Roka Blue cheese spread
  - 1 brick of cream cheese, softened to room temp
  - 1 teaspoon garlic powder

- Method:
- Mix ingredients together and beat until smooth
  - Roll into a ball (or any shape).
  - Refrigerate at least 8 hrs to harden
  - Roll in chopped nuts on saran wrap
  - Refrigerate again until used, maybe be frozen
  - Serve with wheat thins and other crackers

Serves: 8



Katie Ranck

VEGETABLE DIP "Dill Dip"

Betty Banghoff

2/3 c. Miracle Whip

2/3 c. sour cream

1 Tbsp. dry minced onion

1 Tbsp. dry parsley

1 tsp. Lawry's season salt

1 tsp. dill weed

1/2 tsp. Worcestershire sauce

2 drops Tabasco sauce

1 tsp. Accent

Dick and Marty Oakley

## Chicken Spread

1 can ~~PREMIUM~~ PREMIUM CHUNK  
WHITE CHICKEN, drained  
2 tbsp. steak sauce  
1/4 Cup onion, chopped



1 tbsp. lemon juice  
1 tsp. salt  
1 8 oz. package cream cheese  
1 tbsp. parsley  
1/2 Cup celery, chopped  
1/8 tsp. garlic powder  
1/2 tsp. dill weed  
1/4 tsp. paprika

Combine all ingredients. Refrigerate before serving.

Dick and Marty Oakley

To Make spreads:

1 8oz pkg. softened Cream Cheese  
1/4 c Pineapple & Habanero sauce  
(Robert Rathchild sold @ Churchill's)  
Blend together in food processor

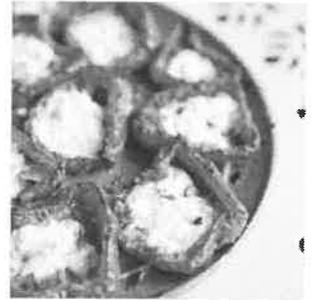
1 8oz pkg Cream Cheese softened  
1/4 c Red pepper sauce  
(Robert Rathchild)  
Blend in food processor

# ROASTED RED PEPPERS WITH PESTO AND GOAT CHEESE

yield: SERVES 4-6

## INGREDIENTS:

- 8 baby red bell peppers
- 2 heaping tablespoons prepared pesto (I love using Kirklands from Costco)
- 1 tablespoon olive oil
- 2 tablespoons balsamic vinegar
- 3 ounces goat cheese
- fresh oregano (optional)



## DIRECTIONS:

1. Preheat oven to 400 degrees.
2. Slice mini bell peppers in half and remove stem and seeds. Place in a large bowl (or large ziplock bag) and toss with pesto, olive oil and balsamic vinegar until peppers are completely covered.
3. Line up peppers on a baking sheet and place into oven. Bake for 15 minutes.
4. Take peppers out and carefully add crumbled goat cheese to insides of pepper halves.
5. Place back into oven and bake for another 3-5 minutes or until goat cheese is melted.
6. Optional: sprinkle chopped fresh oregano over peppers before serving.

*Recipe inspired by my neighbor Chris!*

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This delicious recipe brought to you by AGGIE'S KITCHEN  
<https://aggieskitchen.com/roasted-red-peppers-with-pesto-and-goat-cheese/>

## **MAYBE THE VERY BEST CHOCOLATE CHIP COOKIES**

**YIELD: 20 very large cookies**

### **RECOMMENDED CHOCOLATE PROFILE:**

**Chocolatey, nutty, rich fudge**

#### **Making Chocolate Chips:**

**Melt tempered chocolate over double boiler**

**Pouring melted chocolate onto a baking sheet**

**Cool the sheet, and then cut the chocolate by hand into squares.**

#### **INGREDIENTS:**

**1 cup unsalted butter, room temperature**

**1 cup granulated sugar**

**$\frac{3}{4}$  cup packed light brown sugar**

**1 large egg**

**1 teaspoon vanilla extract**

**2  $\frac{1}{2}$  cups plus 2 tablespoons all-purpose flour**

**$\frac{1}{2}$  plus  $\frac{1}{8}$  teaspoon baking soda**

**$\frac{1}{2}$  plus  $\frac{1}{8}$  teaspoon baking powder**

**1 teaspoon kosher salt**

**1  $\frac{1}{2}$  cups (8 ounces) 70% tempered chocolate**

#### **DIRECTIONS:**

**Cream the butter and both sugars for about 3 minutes. Add the egg and vanilla, and mix until combined.**

**In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.**

**Add the flour mixture to the wet ingredients in two additions mixing to just combine after each addition. Scrape down the sides of the bowl with a spatula as necessary.**

**Mix until just combined, about 2 minutes.**

**Add the chopped chocolate and mix just until the chips are distributed evenly throughout the dough.**

**Although you can bake the cookies at this point, we recommend refrigerating the dough overnight (chilling the dough for at least a few hours produces a chewier, more flavorful cookie with better color and even spreading).**

**When you're ready to bake, scoop out ¼-cup portions of the dough, roll each into a ball, and press the dough balls down slightly. Or for smaller cookies use a table spoon.**

**Preheat the oven to 350 ° F and line 2 baking sheets with parchment paper or silicone baking mats. Place the dough on the prepared baking sheets, but do not crowd the cookies; we recommend no more than 6 cookies per baking sheet. They will look enormous.**

**Bake for 12 minutes, until golden brown on the edges, rotating the baking sheets 180 degrees halfway through to ensure even coloring.**

## **Chocolate Mint Meltaways**

**Yield: about 60 pieces**

### **Ingredients**

12 oz. good quality dark chocolate, chopped  
1/2 tsp. salt  
1/2 cup coconut oil  
1/2 tsp. mint extract or oil (to taste)  
Confectioner's or icing sugar, sifted as needed

### **Method**

Cut a piece of waxed or parchment paper to line the bottom of an 8"x8" baking pan, and set aside.

Melt the chocolate in a bowl set over a pot of simmering water; or in the microwave in 10-second bursts. Add the salt and stir with a flexible rubber spatula for about a minute to incorporate the salt.

Add the coconut oil to the warm chocolate and stir to combine. (If the coconut oil is very cold, warm it briefly in the microwave.)

Add the extract and stir to combine; it will take 2-3 minutes if the extract is alcohol-based, only a few stirs if it's oil-based. Pour into the prepared pan and allow to set until firm, at least 3 hours.

When the mixture is set, dust the top with sifted confectioner's sugar and invert onto a parchment- or waxed paper-lined cutting board. Using a sharp knife, cut into 1" x 1/2" pieces. Dredge pieces in confectioner's sugar.

These will keep in an airtight container at cool room temperature or in the fridge for two weeks.

## **EUROPEAN DRINKING CHOCOLATE**

**It's a rich sipping chocolate, a cross between the strong, water-based hot chocolate in Paris and the almost thick-as-pudding Italian kind.**

### **INGREDIENTS:**

**2 cups (16 ounces) whole milk**

**1 tablespoon packed**

**1 ½ cups (8 ounces) chopped 70% chocolate**

**Marshmallows**

### **DIRECTIONS:**

**Combine 1 cup of milk and the brown sugar in a large heatproof bowl set over a pot of simmering water.**

**Heat the milk mixture until steaming, whisking occasionally. Whisk the chocolate into the hot milk, keeping the bowl over the double boiler to continue heating it. Whisk for an additional 3 minutes, until shiny and emulsified.**

**It may seem quite thick. Whisk in the rest of the milk, adding it in a slow stream, and heat for another 4 to 5 minutes, whisking occasionally, until the mixture is steaming. Remove the bowl from the pot of water and pour the hot chocolate into mugs. Serve immediately. We recommend it with a few marshmallows, if desired.**

## **BROWNIE**

**This brownie is dense, gooey, and decadent**

**YIELD: 24 (2 × 2-inch) brownies**

### **INGREDIENTS:**

- 1 cup unsalted butter, plus more for the pan**
- 2 cups (10 ounces) chopped 70% tempered chocolate**
- 2 cups sugar**
- 4 large eggs**
- 1 ½ teaspoons vanilla extract**
- 1 cup plus 2 tablespoons all-purpose flour**
- ¼ teaspoon kosher salt**

### **DIRECTIONS:**

**Preheat the oven to 350 ° F.**

**Butter or spray a 9 × 13-inch standard baking dish.**

**Place the 1 cup of butter and 1 ¼ cups of the chocolate in a large heatproof bowl set over a pot of simmering water. Melt the chocolate and butter completely, stirring occasionally.**

**Remove the bowl from the pot and set it aside to cool.**

**Add the sugar to the chocolate-butter mixture, whisking vigorously to combine. The mixture may look grainy and separated— this is okay!**

**Add the eggs and vanilla, and whisk until the batter starts to pull away from the sides of the bowl.**

**Using a spatula, fold the flour and salt into the mixture until no streaks of flour remain.**

**Stir in the remaining ¾ cup of chocolate.**

**Pour the batter into the prepared pan and use a spatula to evenly distribute and smooth it.**

**Bake for 25 to 35 minutes, or until a toothpick inserted in the center comes out clean.**

**Cool the brownies in the baking pan; for clean, straight edges, refrigerate them in the pan for several hours.**

**Cut them into 2-inch squares.**

**The brownies will keep in a tightly covered container for several days.**