

## Appetizers

### Spicy Corn Dip

Colleen Van Vliet, Realtor

#### Ingredients

- 1 package cream cheese
- 1 can jalapeños, chopped
- 1 stick butter
- 1 bag shoe peg corn

#### Directions

1. Mix all ingredients together in a medium-sized bowl.
2. Serve with corn chips

### Dill Pickle Deviled Eggs

Tonia Wolfe, Sales and Marketing Coordinator

#### Ingredients

- 6 hard boiled eggs, completely cooled
- ¼ cup mayonnaise
- 2 teaspoon dijon mustard
- 1 tablespoon dill pickle juice
- 3 tablespoons finely chopped dill pickle
- Salt & pepper to taste



#### Garnish

Dill pickle slices

Paprika

#### Directions

1. Peel the hard-boiled eggs and slice in half lengthwise.
2. Remove the yolks and place them in a bowl. Add mayonnaise, dijon mustard, and pickle juice. Mash until smooth.
3. Stir in fresh dill, chopped dill pickles, salt, and pepper.
4. Place filling in a piping bag and fill egg whites.
5. Garnish with dill pickle slices and paprika.
6. Refrigerate until serving.

## Main Dish

### Duck Breast with Pickled Blueberries and Charred Onions

Ramona Carter, Sales Agent

#### Ingredients

##### Duck Breast

1 tablespoon kosher salt  
1 tablespoon sugar  
½ teaspoon garlic powder  
½ teaspoon black pepper  
½ teaspoon dry lavender  
¼ cup canola oil  
2 cups arugula leaves  
2 large duck breasts

##### Pickled Blueberries

1 pound blueberries  
1 cup rice wine vinegar  
1 cup water  
3 tablespoons sugar  
2 tablespoons salt  
2 whole star anise

##### Charred Onions

1 large red onion  
1 tablespoon canola oil



#### Directions

##### Duck Breast

1. Combine salt, sugar, garlic powder, black pepper, and dry lavender.
2. Trim excess fat from duck. Clean well and coat with the combined spices.
3. Place duck on a tray, uncovered, in the refrigerator for 4 hours (maximum 12 hours).
4. Remove from refrigerator, rinse off excess seasoning, and pat dry.
5. Preheat oven to 400 °F.
6. Over medium heat, add canola oil in a large cast iron skillet.
7. Add duck, skin side down, and cook slowly rendering the fat.
8. Cook until the skin is golden, crisp, and shows no sign of unrendered fat.
9. Turn the duck over and cook in the oven for 7-8 minutes.

##### Pickled Blueberries

1. Pour blueberries into a small bowl.
2. In a small pot, combine all other ingredients and bring to a boil.
3. Pour the hot mixture over the blueberries.
4. Float the bowl in an ice bath to cool.

##### Charred Onions

1. Peel and slice onion into large pieces and season with salt and pepper. Let stand for 5 minutes.
2. Over medium heat, warm cast iron skillet and add canola oil.
3. Carefully place in onions and cook until blackened. Flip and repeat.

##### Assembling the Dish

1. Slice the duck breast and plate with pickled blueberries, onions, and arugula leaves.

## Side Dishes

### Cheesy Cornflake Potato Casserole

Kyle Saats, Estimator

#### Ingredients

- 1 (32 ounce) bag frozen hash browns
- 2 ½ cups cheddar cheese
- 16 ounces sour cream
- 1 (10 ¾ ounce) can cream of chicken soup
- 1 ½ sticks butter
- 2 ½ cups corn flakes
- Salt & pepper to taste
- Tony Chachere's Creole Seasoning to taste



#### Directions

1. Preheat oven to 350°F.
2. Remove hash browns from freezer and set aside.
3. In microwave, melt 1 stick butter in a large bowl. Mix in sour cream, cheese, and cream of chicken soup.
4. Spread hash browns in greased 9 x 13 baking pan.
5. Add sour cream, cheese, and cream of chicken soup mixture. Gently mix with the hash browns, and level out.
6. Melt ½ stick butter on stovetop. Mix in corn flakes, stirring until butter is absorbed.
7. Sprinkle corn flakes on top of hash brown mixture.
8. Bake for 1 hour.

### Carrots with Horseradish Glaze

Sam Bass, Vice President of Sales

#### Ingredients

- 1 (16 ounce) package baby carrots
- 1 ¼ teaspoons salt, divided
- 3 tablespoons butter
- ⅓ cup honey
- 2 tablespoons prepared horseradish

#### Directions

1. Cook carrots and 1 teaspoon of salt in boiling water for 15 minutes or until tender.
2. Drain carrots.
3. In a large saucepan, melt 3 tablespoons butter in saucepan over medium-high heat. Stir in honey, horseradish, and remaining ¼ teaspoon salt.
4. Add carrots and cook for 5 minutes, stirring gently.

## Desserts

### Pumpkin Cheesecake Pie

Carolina Chavira, Sales Agent

#### Ingredients

##### Cheesecake Filling

- 8 ounces cream cheese, softened
- 1/3 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/4 cup mini diced ginger (optional)

##### Pie Crust

- 1 9-inch pie crust, prepared

##### Pumpkin Filling

- 3/4 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1 (15 ounce) can pumpkin purée
- 1 cup light cream or evaporated milk
- 3 large eggs, lightly beaten

#### Directions

1. Preheat oven to 425°F.
2. Remove the crust from the refrigerator, and allow it to rest at room temperature until it's warm enough to work with (10 – 30 minutes depending on how long it's been refrigerated).
3. Flour work surface, and roll pie crust 13-inch round. Transfer to a pie plate that's at least 9-inches wide and 1 1/2-inches deep.
4. Gently settle the crust into the plate, and crimp the edges.
5. Cheesecake Filling: Combine room-temperature cream cheese and sugar, beating slowly until the mixture is fairly smooth.
6. Stir in egg, vanilla, and ginger (optional).
7. Spoon the filling into the pie crust.
8. Pumpkin Filling: In a medium-sized mixing bowl, whisk together the sugar, salt, and spices.
9. Add pumpkin, cream or evaporated milk, and eggs. Whisk gently until smooth.
10. Gently spoon the pumpkin filling atop the cheesecake layer, filling within 1/4-inches of the top of the crust.
11. Bake for 15 minutes.
12. Reduce oven temperature to 350°F and continue to bake for 40 to 45 minutes, covering the edges of the pie with a crust shield or aluminum foil. The pie is done when it looks set, but still wobbles a bit in the center when you jiggle it. If you have a digital thermometer, the pie will register 165°F at its center when it's done.
13. Remove the pie from the oven, allow it to cool to room temperature, then refrigerate until ready to serve.

## Pecan Pie

Cheryl Axley, Contract Administrator

### Ingredients

- 3 eggs
- 1 cup sugar
- 1 cup Karo Light corn syrup
- 2 tablespoons vanilla extract
- 1 ½ cups (6 ounces) pecans
- 1 9-inch unbaked or frozen\* deep-dish pie crust



### Directions

1. Preheat oven to 350°F.
2. Beat eggs slightly with fork in medium bowl. Add sugar, Karo, butter, and vanilla; stirring until blended. Add pecans.
3. Spray pie pan with cooking spray, then place unbaked pie crust in pie pan. Pour pecan filling into pie crust.
4. Bake 55 to 60 minutes, or until knife inserted halfway between center and edge comes out clean.
5. Cool on wire rack.

\* If using a frozen pie crust, place cookie sheet in oven and preheat oven as directed. Pour filling into frozen pie crust and bake on preheated cookie sheet.

TIP: Pie is done when center reaches 200°F. Tap center surface of pie lightly — it should spring back when done. If pie crust is over-browning, cover edges with foil.

## Sweet Potato Pie

Monica Skipper, Warranty Customer Service

### Ingredients

- 2 mashed sweet potatoes
- 1 stick butter
- 1 cup milk
- 1 teaspoon vanilla extract
- 2 eggs
- ½ teaspoon cinnamon
- 2/3 cup sugar
- Pillsbury regular pie crust

### Directions

1. Preheat oven to 350°F.
2. Boil sweet potatoes for 30 minutes, or until potatoes are soft throughout.
3. Warm pie shell for 10 minutes and remove.
4. In a large mixing bowl, combine potatoes, melted butter, milk, vanilla extract, and eggs.
5. Add cinnamon and sugar.
6. Mix and beat until texture is smooth.
7. Pour into pie shell and bake for 45-60 minutes. Do not allow pie to darken.

## Chocolate Chess Pie

Christy Karoffa, New Homes Specialist

### Ingredients

- 1 stick butter
- 1/3 cup dry cocoa
- 1 2/3 cups sugar
- 2 tablespoons self-rising flour
- 2 eggs
- 1/3 cup milk
- 1 teaspoon vanilla
- 1 9-inch unbaked pie crust

### Directions

1. Preheat oven to 325°F.
2. Slowly melt butter and cocoa over low heat.
3. Beat eggs.
4. Add sugar and flour to beaten eggs.
5. Pour mixture into melted butter and cocoa.
6. Add milk and vanilla.
7. Bake in pie crust until done (30-45 minutes).