

Join us for

## RECIPE CLUB

Sunday, November 5th  
5:00 pm at the Clubhouse  
The theme is Fall Harvest

There will be a donation jar out  
to help with the cost of the  
supplies.





# Appetizers

## Corn Bread Casserole

### Ingredients

1 (15 1/4-ounce) can whole kernel corn, drained

1 (14 3/4-ounce) can cream-style corn

1 (8-ounce) package corn muffin mix (recommended: Jiffy)

1 cup sour cream

1/2 cup (1 stick) butter, melted

1 to 1 1/2 cups shredded Cheddar

### Directions:

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven and top with Cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes and then serve warm.



# Sides



## Harvey's Squash

### Ingredients:

3-4 medium summer squash	1 stalk celery, chopped
1 onion, chopped	1 can cream of mushroom soup
1 carrot, grated	1 bag (small size) Pepperidge Farm Herb Stuffing
½ pint sour cream (8 oz)	1 stick butter or margarine

Wash, slice then boil squash until soft, drain well, and mash. Pour off excess liquid.

Melt butter and mix with stuffing.

Mix all ingredients with ½ of the stuffing/butter. Put in dish, sprinkle rest of stuffing on the top.

Bake uncovered at 350° for 20-25 minutes.

# CACIO E PEPE BRUSSELS SPROUTS

\*\*\*\*\*  
SERVES: 6  
\*\*\*\*\*

PREP TIME: 10 minutes

COOK TIME: 5 minutes

TOTAL TIME: 15 minutes

This recipe is for the cheese lover who wants to love Brussels sprouts, but doesn't . . . yet. *Cacio e pepe* translates from Italian to "cheese and pepper" and traditionally is served as a pasta. To create a lighter dish, I swapped the pasta for shredded sprouts and tossed them with a generous amount of grated cheese, butter, pepper, lemon, and even some toasted nuts for a nice little crunch. Save yourself time by buying shredded Brussels sprouts and this dish will come together in minutes. It's a great side, or you can serve it as a main, alongside a fried egg and creamy polenta. Mmmm!

2 tablespoons extra-virgin olive oil

1½ teaspoons freshly ground pepper

Crushed red pepper flakes

1 (12-ounce) bag shredded Brussels sprouts (see Note)

2 tablespoons salted butter

1 teaspoon kosher salt

1½ cups grated Parmesan cheese, plus more for serving

Zest of 1 lemon

⅓ cup toasted hazelnuts or pecans, roughly chopped

1. In a large skillet over medium heat, cook the olive oil, pepper, and red pepper flakes together until toasted, 30 seconds to 1 minute. Add the Brussels sprouts and cook, without stirring, until they begin to soften, about 2 minutes.
2. Stir in the butter, season with the salt, and cook until the Brussels sprouts just begin to char, about 2 minutes. Remove the skillet from the heat and add the Parmesan, lemon zest, and hazelnuts.
3. Serve warm, topped with more fresh Parmesan.

\*\*\*\*\*  
You can carefully shave your own Brussels sprouts using a mandoline, but buying them already prepped is a major time-saver.



## Ingredients

1x

2x

3x

## Apple Sage Stuffing

- ☐ 1 loaf thick sliced bread (approx. 20 oz) (day old, cubed)
- ☐ 1 large apple, small diced
- ☐ 4 celery stalks, chopped
- ☐ 1 medium onion, diced
- ☐ 1 T fresh chopped sage (or 1 teaspoon dried sage).
- ☐ 1 T freshly chopped thyme (or 1 teaspoon dried thyme).
- ☐ 2 c chicken broth
- ☐ 2 large eggs
- ☐ 6 T butter 4 to sauté, 2 for topping
- ☐ Pinch of nutmeg
- ☐ cracked pepper
- ☐ sea salt

□ dash poppy seed

1. Begin with bread sliced into one inch pices that have set out overnight. If you do not have time for this, heat oven to 325°F and place cubed bread on baking sheet and bake for about 30 minutes or until dried out.
2. Preheat oven after bread is removed to 375°F.
3. Place bread into a large bowl.
4. In a skillet, heat 4 T butter to melt. Add in celery and onion and cook until softened (about 5-7 minutes). Add in fresh herbs and cook for another 1-2 minutes.
5. Transfer celery and onion mixture to the bread bowl and fold into bread. Add in diced apple as well.
6. In a small bowl, whisk together eggs, chicken broth, nutmeg and salt and pepper to your liking. Pour mixture into bread and stir to coat evenly.
7. Pour into a greased casserole dish and pour remaining butter (melted) over top.
8. Cover with foil and bake for about 20-25 minutes. Remove foil and bake for about 10 minutes or until desired crispiness on top.
9. Remove from oven and allow to cool for 5-10 minutes. Add freshly chopped herbs to garnish and serve!

## Caroline's Sausage Stuffing

Chicken Sausage	Pork Sausage
Whole Cranberries	Cranberry Sauce
Water Chestnuts	Granny Smith Apples
Carrots	Bread/Stuffing mix
Onions/Celery →	whoops I forgot
Egg	chicken broth



*Enjoy?*






# Main Dishes



11

## Pumpkin Risotto with Cider Caramelized Onions

 Yield: 4 people

*Prep Time:* 45 mins    *Cook Time:* 30 mins    *Total Time:* 1 hr 15 mins

This pumpkin risotto is the perfect comforting fall dish. Creamy and rich, it's topped with apple cider caramelized onions and crispy sage. Sprinkle on some parmesan cheese and you'll be in heaven!

★★★★★ 5 from 14 votes

**Leave a Review »**

### Ingredients

#### APPLE CIDER CARMELIZED ONIONS

- 4 tablespoons unsalted butter
- 2 sweet onions, thinly sliced
- kosher salt
- 1/4 cup apple cider

#### PUMPKIN RISOTTO

- 4 cups vegetable or chicken stock
- 1 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 garlic cloves, minced
- 1 ½ cups arborio rice
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon smoked paprika



• KOSHER SALT & PEPPER, TO TASTE

- 1 pinch red pepper flakes
- 1 1/3 cups dry white wine
- 1/2 cup freshly grated parmesan cheese
- 2/3 cup pumpkin puree
- 2 tablespoons brown butter
- 3 tablespoons chopped fresh sage



## Instructions

### APPLE CIDER CARAMELIZED ONIONS

- 1 Heat a skillet or saucepan over medium-low heat and add the butter. Once melted, stir in the sliced onions and the salt. Stir and cook for 10 minutes, until the onions begin to soften.
- 2 Reduce the heat to low. Add in a tablespoon of the apple cider. Cook, stirring often, for 30 minutes, adding 1 tablespoon of apple cider every 10 minutes. This prevents the onions from drying out and also let's them slowly caramelize with the cider. Continue to cook until your desired caramelization is reached!

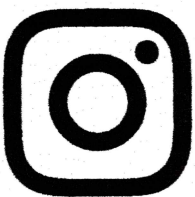
### PUMPKIN RISOTTO

- 1 Heat the stock in a saucepan over low heat and cover it. Heat until hot. If it begins to boil, turn down so it is no longer boiling.
- 2 Heat a large saucepan or dutch oven over medium-low heat. Add in the olive oil and butter (not the brown butter), then add the garlic with a pinch of salt. Stir to coat and cook for 1 minute until fragrant. Add the rice, stirring to coat. Stir in the nutmeg, paprika, a big pinch of salt and pepper and a small pinch of red pepper flakes. Cook for about 5 minutes, stirring often until the rice is translucent and begins to toast.
- 3 Pour in the wine. Continue to stir as the rice absorbs the wine. When most of it is absorbed, add in about a third of the warm chicken/vegetable stock. Repeat the process, continuously stirring until the stock is absorbed, then add another third.

Repeat until all of the stock is used and absorbed and the rice is cooked, making sure to take a spoonful and taste test. The whole process will take about 20 to 25 minutes. If the rice is still too chewy and dense, heat a bit more liquid and add it again, stirring. The rule I go by is to add enough liquid just to cover the very top of the risotto.

- 4 Once the rice is cooked to your liking, reduce the heat to low and stir in the pumpkin puree. Take a few minutes and really stir so it is well-absorbed. Stir in the parmesan cheese and brown butter, mixing to combine. Stir in half of the cider caramelized onions. Taste and season more if you'd like. I cannot stress this enough! Taste the risotto and add more salt and pepper if you find it necessary. This is an important part!
- 5 If desired, you can crisp up some sage or toss it on fresh. To crisp it up, I add it to a skillet with butter for a few minutes.
- 6 Serve the risotto topped with the sage and extra caramelized onions. Enjoy!

*Course:* Main Course    *Cuisine:* American    *Author:* How Sweet Eats



### **Did you make this recipe?**

Be sure to follow @howsweeteats on instagram and tag **#howsweeteats**. You can also post a photo of your recipe to our facebook page. *I appreciate you so much!*



# Not Your Mama's Meatloaf



My mother is a great cook, but she never made meatloaf like this, and I bet yours never did either. It's the spice that gives ours its touch of creepin' heat. Way before meatloaf made a comeback on restaurant menus we were servin' it at the Dinosaur. It was our very first special.

2 tablespoons olive oil  
1 1/2 cups finely diced onion  
1 cup finely diced green pepper  
Pinch plus 1 tablespoon kosher salt  
Pinch plus 2 teaspoons black pepper  
1 heaping tablespoon minced garlic  
1 1/2 pounds ground beef

3/4 pound bulk sweet Italian sausage  
5 slices soft white bread  
1 1/4 cups Mutha Sauce (page 165)  
2 teaspoons chili powder  
1 teaspoon ground cumin  
1/8 teaspoon cayenne pepper  
2 eggs, slightly beaten

**Preheat** your oven to 350°. Swirl the olive oil in a hot skillet. Toss in the onions and peppers with a pinch of salt and pepper and cook til soft. Add the garlic and cook just a bit more. Then scrape it all into a large bowl. Crumble in the ground beef and the sausage and mix everything together with your hands.

**Take** the bread over to the faucet and wet it down, then squeeze it out like a sponge. Chop it up nice and fine and throw it in with the other ingredients. Pour

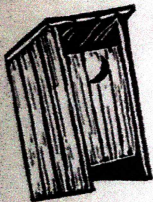
in 3/4 cup of the Mutha Sauce and sprinkle on the chili powder, cumin, cayenne, 1 tablespoon salt, and 2 teaspoons pepper. Mix it all up with your hands. Add the eggs, and mix one more time.

**Press** the mixture into a 9 1/2 by 5 1/2-inch loaf pan. Slather on the remaining 1/2 cup Mutha Sauce. Pop it into the oven and bake for 1 1/2 hours. Take it out and let it set 20 minutes. Pour off the fat. Slice into thick, comforting slabs. Serve with more Mutha Sauce at the table, so folks can ladle it on if they feel like it. **FEEDS 6 TO 8**

*ADD BACON ON TOP OF MEAT LOAF, IF*

**Gravity: it's not just a good idea, it's the law.**

—Dinosaur patron





## **STUFFED PEPPERS**

4-6 bell peppers  
1 lb. Sausage meat  
1 sweet potato cooked and mashed  
1 apple peeled and diced  
1 small onion chopped  
1/4 cup raisins  
1 egg  
1/2 cup bread crumbs  
1/4 cup chopped parsley  
1 cup shredded cheddar cheese  
Salt and pepper to taste

Cut off tops of peppers

Heat oven to 425, place peppers on baking sheet and bake for 25-30 minutes until soft to touch.

In pan breakup sausage meat and cook until no longer pink. Add chopped onion and cook until onion is soft. Add all other ingredients and mix well. Cool.

When peppers have cooled stuff and place in baking pan. Sprinkle olive oil over top and bake. A brown gravy can be used to pour over stuffed peppers.

Note: you can adjust amounts of ingredients according to size of peppers.

Enjoy.



# Desserts



# Caramel Apple Dump Cake

Warm, spicy apples with a buttery, crunchy topping — this caramel apple dump cake screams fall! This recipe is so easy and quick. Delicious with vanilla ice cream and topped with more of the caramel sauce.

Recipe by **Pam Lolley** Updated on September 8, 2023

**Prep Time:** 10 mins

**Cook Time:** 50 mins

**Additional Time:** 15 mins

**Total Time:** 1 hr 15 mins

## Ingredients

- cooking spray
- 2 (21 ounce) cans apple pie filling
- ½ cup caramel sauce
- 1 (15.25 ounce) package spice cake mix
- 1 cup salted butter, melted
- 1 cup coarsely chopped walnuts

## Directions

### Step 1

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan with cooking spray.

### Step 2

Spread apple pie filling in an even layer on the bottom of the pan. Drizzle caramel sauce evenly over apples. Sprinkle cake mix evenly over apples and caramel. Drizzle melted butter evenly over cake mix. Sprinkle evenly with chopped walnuts.

### Step 3

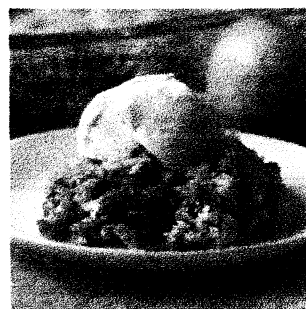
Bake in the preheated oven until cake is golden brown and the filling is bubbling through to the top, 50 to 55 minutes. Let cool at least 15 minutes. Serve warm or at room temperature.

## Nutrition Facts

Per serving: 486 calories; total fat 23g; saturated fat 11g; cholesterol 41mg; sodium 532mg; total carbohydrate 69g; dietary fiber 2g; total sugars 47g; protein 4g; vitamin c 2mg; calcium 118mg; iron 1mg; potassium 118mg

# Cinnamon Apple Crisp without Oats

Cinnamon Apple Crisp Without Oats is the best apple crisp recipe with a crisp topping and no oats. An easy recipe for a classic fall dessert and one of the best desserts for fall. Made with Granny Smith apples, brown sugar and plenty of cinnamon, it's even better with a scoop of vanilla ice cream and caramel sauce!



5 from 30 votes

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	50 minutes
<b>Total Time</b>	1 hour 5 minutes
<b>Servings</b>	6 to 8 servings
<b>Calories</b>	482kcal
<b>Author</b>	<u>Dee</u>
<b>Cost</b>	\$10

## Ingredients

### for the filling

- 7 large Granny Smith apples, washed, peeled, cored and sliced
- 2 teaspoons white sugar
- 1 tablespoon brown sugar
- 1 tablespoon butter
- lemon juice from 1 lemon
- 2 teaspoons cinnamon

### for the topping

- 1 cup flour
- 1 cup sugar
- ½ teaspoon cinnamon
- ½ cup softened butter

## Instructions

1. Preheat oven to 350.
2. Lightly grease a 9 X 13 baking dish.
3. Wash apples, then peel, core and slice them up about ½ inch thick
4. Arrange apples so that they cover the bottom of the pan and sprinkle with lemon juice to prevent them from turning brown.
5. Sprinkle with sugar, brown sugar and cinnamon, and mix well.
6. Cut the butter and arrange over the apple mixture.

### for the topping

1. Combine the flour, sugar and cinnamon in a medium-sized bowl.
2. Cut the butter into thin slices, and cut into the flour mixture until it resembles coarse crumbs.

3. Cover the apples with the topping, and pat down lightly.
4. Bake for 50 minutes or until the crust is golden brown and apples are soft.

### Notes

You can use 7 large apples or about 10 small ones. There should be enough apples to cover the bottom of the baking dish.

Use room temperature butter, not super cold and not melted for best results.

Allow to cool slightly before serving. Best served warm.

### Nutrition

Calories: 482kcal | Carbohydrates: 83g | Protein: 3g | Fat: 18g | Saturated Fat: 11g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 1g | Cholesterol: 46mg | Sodium: 155mg | Potassium: 262mg | Fiber: 6g | Sugar: 59g | Vitamin A: 648IU | Vitamin C: 10mg | Calcium: 31mg | Iron: 1mg



# Churro Cheesecake Bars

- $\frac{1}{2}$  c. sugar
- 2 T. cinnamon
- 2 8oz. packages cream cheese, softened
- $\frac{1}{2}$  c. sugar
- 1 egg
- 1 Tsp. vanilla
- 2 (8oz) cans crescent dinner rolls

- 1) Combine  $\frac{1}{2}$  c. sugar and 2 T. of cinnamon in bowl set aside
- 2) Beat cream cheese till smooth. Add  $\frac{1}{2}$  c. sugar egg and vanilla. Beat, set aside
- 3) Spray 9x13 pan with non-stick spray, sprinkle half of cinnamon sugar mixture on bottom of pan.
- 4) Unroll can of dough onto floured piece of waxed paper. Press seams together. After placing it on top of cinnamon sugar
- 5) Spread cream cheese evenly on dough. Unroll second dough and do just like first dough. Place on top of the filling.
- 6) Sprinkle remaining cinnamon sugar on top. Bake 350° for 30 minutes or until lightly brown.



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Keyword: Apple Butter Pie

Servings: 6 servings

Author: ~~Judy Yeager~~HANDY  
EASY WITH

## Ingredients

- 1 1/2 cups of apple butter I always use Musselman's apple butter
- 12 ounces of evaporated milk
- 3/4 cup of sugar
- 2 eggs
- 1 teaspoon of cinnamon
- 1 teaspoon of vanilla
- 1/2 teaspoon of allspice
- 1 9 inch pie shell

## Instructions

1. Combine apple butter, milk, eggs in a bowl and mix well. Add sugar, spices and vanilla and continue to mix. Pour into the pie shell. Bake in a preheated 400 degree oven for 15 minutes. Reduce heat to 350 degrees and continue baking 35 to 40 minutes until center is set. Garnish with whipped cream and a dash of cinnamon.

## Notes

I always use Musselman's Apple Butter because it is a thicker butter. It works well for this pie. I'm sure any apple butter would work but for a pumpkin pie consistency use a thicker textured apple butter. This pie is made with apple butter not applesauce.

