

# COOKING WITH CLASS

**Cookbook Compiled by  
UNLV Classified Staff**

# TABLE OF CONTENTS

## BEVERAGES ..... PAGE 4

- ❖ Almond Milk, Laura Kaprelian
- ❖ Mulled Apple Cider, Nanette Meyer
- ❖ Triple Chocolate Martini, Tim Baguley

## APPETIZERS ..... PAGE 8

- ❖ Adult Pudding Fruit Dip, Randy Hunt
- ❖ Artichoke Dip, Marsha MacDuff
- ❖ Dill Dip, Michael West
- ❖ Hot Chipped Beef, Kim Hobbs
- ❖ Lumpia, Debbie Gerken
- ❖ Spinach Dip, Louise Baloun
- ❖ Vegetable Pizza, Sarah Heath

## SALADS ..... PAGE 16

- ❖ Caesar Salad Dressing, Laura Kaprelian
- ❖ Lime Fruit Salad, Carol Taber
- ❖ Oriental Delight Salad, April Reckling

## SOUPS ..... PAGE 20

- ❖ Crockpot French Onion Soup, Debbie Gerken
- ❖ Magic Mineral Broth, Laura Kaprelian
- ❖ Stuffed Pepper Soup, Louise Baloun
- ❖ Quick Chicken and Rice Soup, Mark Stein

## ENTREES ..... PAGE 25

- ❖ Awesome Chicken, Stormye Hendrix
- ❖ Butternut Squash Lasagna, Louise Baloun
- ❖ Cassandra's Lemon & Lavender Roasted Chicken, Cassandra Davidson-Bryant
- ❖ Cottage Pie, Erin Azua
- ❖ Coq au Vin, Erin Azua
- ❖ Dinner in a Dash, Randy Hunt
- ❖ Easy Herbed Chicken Breast, Mark Stein
- ❖ Fettuccine and Clam Sauce, Sarah Heath
- ❖ Filipino Adobo, Carina Angelica Herrera-Parisey
- ❖ Frittata Squares, Louise Baloun
- ❖ Green Chile Enchilada Pie, Nanette Meyer
- ❖ Hatch Chili Lasagna, Tim Baguley
- ❖ Lemon Baked Beefsteak, Debbie Gerken
- ❖ Musaka, Ivana Goga
- ❖ Portobello and Sausage Boats, Jared Nitz
- ❖ Pumpkin Stuffed with Everything Good, Erin Azua
- ❖ Spaghetti Carbonara, Debbie Gerken

## SIDE DISHES ..... PAGE 43

- ❖ Baked Pineapple, Sarah Heath
- ❖ Grandma's Creamed Corn, Kim Hobbs
- ❖ Hot Water Cornbread, Patricia Bigham
- ❖ Praline Sweet Potatoes/Yams, Kim Hobbs
- ❖ Smothered Green Beans, Risha Gaitor

## DESSERTS ..... PAGE 49

- ❖ Addiction, Zina Marchenko
- ❖ Brown Sugar Cookies, Erin Azua
- ❖ Buckeyes, Susan Gearling
- ❖ Chocolate Chip Bar, Stormye Hendrix
- ❖ Chocolate Dipped Coconut Macaroons, Linda Nishball-Lee
- ❖ Greek Walnut Cake, Laura Kaprelian
- ❖ Greek Yogurt Cake, Laura Kaprelian
- ❖ Impossible Cheesecake, BethAnn Carrington
- ❖ Kisses Cookies, Debbie Gerken
- ❖ People Chow, Nanette Meyer
- ❖ Vegan Chocolate Cake, Lori Spurk





BEVERAGES

# ALMOND MILK

*Submitted by Laura Kaprelian  
Assistant to the Executive Associate Dean /Administrative Assistant 4  
College of Education - Dean's Office  
8 years*

**\*\*You will need a nut bag to make the milk.\*\***

## **Ingredients**

- 1 cup of almonds soaked overnight, drain and discard water when you are ready to make milk
- 3 cups of clean water
- 1 teaspoon vanilla (I use 1 Tablespoon when I make 3 cups of almonds)
- A pinch of salt
- Sweetener to taste – i.e., maple syrup, agave, honey, stevia (I use 2 Tablespoons of maple syrup when I make 3 cups of almonds)
- Coconut oil – (When I make 3 cups of almonds, I use 1 Tablespoon of melted coconut oil)

## **Preparation**

Blend everything in the blender for 1 minute or until frothy. Pour the liquid into the nut bag over a pitcher or large bowl and transfer to a covered container/pitcher. Strain all of the liquid from the bag.

Milk is good for up to 5 days in the refrigerator.

# MULLED APPLE CIDER

- ½ gallon apple cider
- 3 cups cranberry juice
- 1 pint white wine
- ½ cup brown sugar
- 2 cinnamon sticks
- 4 whole cloves

\*\*Nice warm drink for the holidays.\*\*

1. Place apple cider, cranberry juice, and white wine in crock pot.
2. Add brown sugar, cinnamon sticks, whole cloves.
3. Set crock pot to warm.



*Submitted by Nanette Meyer  
Administrative Assistant 3, Department of Teaching and Learning  
2 years*

# TRIPLE CHOCOLATE MARTINI

Submitted by Tim Baguley  
Software Developer/IT Professional 3, Thomas & Mack Center  
13 years

## Ingredients

- 1.5 oz.. – 360 Double Chocolate Vodka
  - An exquisite combination of sweet white chocolate, paired with rich dark chocolate.
- 1 oz.. – Drillaud Crème de Cacao Dark
  - This premium, dark chocolate liqueur has a strong nose and savory flavor of dark roasted cocoa beans.
- ½ oz.. – Van Goth Dutch Chocolate Vodka
  - Adds a velvety-smooth, almost powdery touch of fine Dutch Chocolate.
- Dash of Fee Brothers Aztec Chocolate Bitters
- Ice & Cocktail Shaker
- Green & Black's Organic Cocoa Powder (Optional for rimming glass)
- Santa Cruz Organic Chocolate Syrup (Optional for chocolate swirl inside)

## Preparation

Using a Cocktail glass (AKA, Martini glass):

1. (Optional) – If you wish to rim the glass, pour a small amount of the Crème de Cacao on one small plate, then pour a small layer of the cocoa powder on another. Wet the rim of the glass in the Crème de Cacao, and then dip in into the cocoa powder.
2. (Optional) – If you wish to add a swirl of chocolate syrup to the inside of the glass, carefully squeeze the chocolate sauce around the inside of the glass from the bottom up (if rimming the glass with cocoa, do that first, then add the swirl).
3. Chill glass in the freezer for 5-10 minutes.
4. Add Ice, Vodka & Crème de Cacao (measured), and Bitters to Cocktail Shaker and shake well.
5. Remove the chilled Cocktail glass from freezer, strain alcohol into glass, and serve.

Bartender's Tips: If you wish to add the chocolate syrup swirl, do this before putting the glass into the freezer. This will help the syrup firm up and hold together once the alcohol is added to the glass.

Avoid touching the bowl of the glass when it is removed from the freezer (handle it by the stem only). This will help maintain the signature frosted appearance of a well-crafted cocktail.

*"A few years back I endeavored to create the perfect Chocolate Martini for my then girlfriend. After two weeks attending Bartending school at night, several more weeks of mixing various combinations of ingredients, and a few rough mornings due to too much 'testing' the night before, the Triple Chocolate Martini was born. OK... That may not be the exact sequence of events, as the whole time-period is now a bit fuzzy (for obvious reasons). But thankfully, I did write down the final recipe. Enjoy!"*

# APPETIZERS



# ADULT PUDDING FRUIT DIP

- 1 cup milk
- 1 container Cool Whip
- 1 large box instant vanilla pudding
- ½ - 1 cup Amaretto liqueur ( can leave out in order to make recipe kid friendly)

Mix all ingredients together for 2 minutes, or until smooth.  
Cover and chill.  
Serve with a variety of cut-up fruit.

*Submitted by Randy Hunt  
Plumber 2, Thomas & Mack Center  
5 years*



# ARTICHOKE DIP

## Ingredients

- 1 cup artichoke hearts, cut to medium size, if necessary (marinated in oil/drained is best)
- $\frac{3}{4}$  cup mayonnaise
- $\frac{3}{4}$  cup shredded Parmesan cheese
- 1 small can green chiles

## Preparation

1. Combine artichokes and mayonnaise. Stir until artichokes are covered lightly but not smothered.
2. Add chiles and cheese. Toss lightly.
3. Pour in glass baking dish and bake uncovered about 30 minutes at 350F.

Best served warm.

This delicious treat not only tastes great with tortilla chips or crackers, but also smells really good as it bakes.





*Submitted by Michael West  
Administrative Assistant 2, Police Services  
10 years*

## DILL DIP

- 2 cups mayonnaise
- 2 cups sour cream
- 1 Tablespoon dried parsley
- 3 Tablespoons dried onion flake
- 3 Tablespoons dried dill weed
- 1 1/2 Tablespoons McCormick Gourmet Bon Appétit seasoning salt

In a medium bowl combine the mayonnaise, sour cream, parsley, onion, dill weed, and salt. Mix all together, cover, and refrigerate overnight. Enjoy!

# HOT CHIPPED BEEF

- 8 oz. cream cheese
- 2 Tablespoons milk
- 4 oz. dried beef cut into ½ chunks or slices
- 2 Tablespoons green onion ends, chopped into ½ slices
- 2 Tablespoons green pepper, chopped in ½ pieces
- ⅓ teaspoon season pepper
- ½ cup sour cream
- ¼ cup water chestnuts, for topping

*Submitted by Kim Hobbs  
Administrative Assistant 3, Department of Theatre  
19 years*

1. Blend together cream cheese and milk.
2. Add beef, green onions, green peppers, pepper, sour cream.
3. Top with water chestnuts.

Put into an 8" pie plate and bake at 350F for 15 minutes.

Serve hot with crackers as dippers.

**\*\*Wonderful for Christmas or anytime.\*\***

# LUMPIA

Submitted by Debbie Gerken  
Catering Assistant/Administrative Assistant 3, Thomas & Mack Center  
9 years

## Ingredients

- 1 package Lumpia wrappers (25 each)
- Vegetable oil (enough to deep fry 2-3 inches deep in skillet)
- 1 lb. ground beef
- 2 carrots, shredded
- Green onion, thinly sliced
- Handful of bean sprouts
- 3 celery stalks, diced
- Oyster sauce
- Soy sauce
- Sesame oil
- Salt and pepper to taste

## Preparation

1. Brown pork, add oyster sauce, shoyu, sesame oil, salt and pepper to taste.
2. Add carrots and celery - cook for about 5 minutes or until slightly softened.
3. Add bean sprouts and green onions - stir through and remove from heat.
4. Drain mixture in colander. Adjust flavoring with soy sauce and oyster sauce. Let mixture cool to handling temperature.
5. Arrange wrappers into a diamond shape then spoon mixture into center, fold down top corner, sides then seal the bottom corner with water.
6. Deep fry and drain on brown paper bags topped with paper towel.

Serve with dipping sauce of equal parts of soy sauce, sugar and water.

# SPINACH DIP

## Ingredients

- 2 packages (10 oz.) frozen chopped spinach, thawed and squeezed dry
- 1 container (16 oz.) sour cream (may substitute low-fat or fat-free)
- 1 cup mayonnaise (may substitute low-fat or fat-free)
- 1 package Knorr brand Vegetable recipe mix
- 1 can (8 oz.) sliced water chestnuts, drained and finely chopped
- 3-4 green onions, chopped

## Preparation

1. Combine all ingredients and chill for 2 hours.

Serving ideas: Pour dip into a hollowed out round bread loaf. Serve with your favorite vegetables and/or baguette slices.



# VEGETABLE PIZZA



- 2 Pillsbury Crescent Roll tubes
- 1 package dry Ranch Dressing mix
- 1 (8-oz.) package cream cheese, softened
- 1 cup mayonnaise or Miracle Whip
- Sliced veggies of your choice (carrots, green peppers, broccoli, cucumbers)
- ½ cup shredded mozzarella cheese
- ½ cup shredded cheddar cheese
- Salt and pepper to taste

Open the crescent rolls and spread them on a jelly roll pan (15 x 10 x 1). Use a glass or small rolling pin to roll out the crescent rolls to form a bottom crust. Bake the crust in preheated oven at 350F for 8 to 10 minutes. Let cool.

Mix the cream cheese, ranch and mayonnaise together. Spread dressing mix on the crust.

Cut up the vegetables and "decorate your pizza" by arranging them on top.

Sprinkle on cheese.

Add salt and pepper to taste.

Refrigerate.

*Submitted by Sarah Heath, Administrative Assistant 3  
Vice Provost, Academic Affairs - Mathematics Learning Center  
2 years*

SALADS



# CAESAR SALAD DRESSING - CHRISTIAN'S RECIPE

- 1 cup soaked raw cashews
- $\frac{3}{4}$  cup water
- 2 Tablespoons lemon juice
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon onion powder
- $\frac{1}{4}$  teaspoon salt
- 1 Tablespoon fresh minced basil
- 1 Tablespoon minced fresh dill weed

*Submitted by Laura Kaprelian  
Assistant to the Executive Associate Dean /Administrative Assistant 4  
College of Education - Dean's Office  
8 years*





*Submitted by Carol Taber  
Health Information Coordinator 2, Student Health Center  
8 years*

## LIME FRUIT SALAD

- 1 large (32 oz.) cottage cheese (I use fat free)
  - 1 regular size (8 oz.) Cool Whip (I use lite)
  - 1 can (20 oz.) crushed pineapple, well drained (best to drain overnight)
  - 1 can (20 oz.) pineapple tidbits, well drained (best to drain overnight)
  - 1 large lime Jello (6 oz.) (I use sugar free)
1. Sprinkle the lime jello powder over the cottage cheese and mix well.
  2. Add in the well-drained pineapple.
  3. Then fold in the cool whip.
  4. Refrigerate for a couple of hours or overnight.

Enjoy!

# ORIENTAL DELIGHT SALAD

- 1 head cabbage, shredded (1 bag of shredded cabbage)
- 1 bunch green onion, chopped finely
- ½ cup sesame seed
- ¾ cup slivered almonds
- 1 package Top Ramen noodles, broken into small pieces

## Dressing

- ½ cup oil
  - ¼ cup wine vinegar
  - ¼ cup sugar
  - ½ t. salt
  - 1 seasoning packet from the Top Ramen
1. Toast seeds, almonds & noodles in the oven at 325F for about 20 minutes or until golden brown.
  2. Toss all ingredient together right before serving (if done ahead of time, the dressing will make it soggy).



*Submitted by April Reckling, Administrative Assistant 4  
Division on Educational Outreach - Marketing  
13 years*

SOUPS

# CROCKPOT FRENCH ONION SOUP

*Submitted by Debbie Gerken*

*Catering Assistant/Administrative Assistant 3, Thomas & Mack Center*

*9 years*

## Ingredients

- 3 or more large onions, thinly sliced
- 1 Tablespoon butter, melted
- 1 Tablespoon olive oil
- 1 teaspoon sugar
- 3 Tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon dried thyme leaves
- 1 bay leaf
- 4 (14 oz.) cans ready to serve beef broth
- ½ cup wine or sherry, can be added
- Gruyere cheese shredded or Swiss cheese
- French bread sliced

## Preparation

1. In a crock pot, combine onions, melted butter, olive oil, and sugar.
2. Cover crockpot and cook onions on high heat for 30-50 minutes (mine took 50 minutes) or until onions begin to brown around the edges. Stir thoroughly.
3. Sprinkle flour, salt, and pepper over the onions; mix well. Let cook for 15 minutes longer on high.
4. Then add thyme, bay leaf, and beef broth and stir again. (Remove bay leaf before serving.)
5. Cover crockpot and cook on LOW for 7-9 hours until onions are tender.
6. Use individual oven-proof soup bowls and ladle the soup into the bowls, cover with the toast and sprinkle with cheese. Put into the broiler for 10 minutes at 350F, or until the cheese bubbles and is slightly browned.

# MAGIC MINERAL BROTH

Submitted by *Laura Kaprelian*  
Assistant to the Executive Associate Dean /Administrative Assistant 4  
College of Education - Dean's Office  
8 years

## Ingredients

- 6 unpeeled carrots with half the green tops, cut into thirds
- 2 unpeeled medium yellow onions, cut into chunks
- 1 leek, both white and green parts, cut into thirds
- 1 bunch celery hearts, including the heart, cut into thirds
- 4 unpeeled cloves garlic, halved
- ½ bunch fresh flat-leaf parsley
- 4 medium red potatoes with skins on, quartered
- 2 Japanese or Hannah yams or sweet potatoes with skins on, quartered
- 1 garnet yam with skin on, quartered
- 1T sea salt
- 1 (6 x 1 inch) strip of kombu
- 2 bay leaves
- 12 black peppercorns
- 4 whole allspice or juniper berries

## Preparation

1. In a 12 quart or larger stockpot, combine all ingredients. Fill the pot to 2 inches below the rim with water, cover, and bring to a boil.
2. Remove the lid, decrease the heat to low, and simmer a minimum of 2 hours. As the stock simmers some of the water will evaporate; add more if the vegetables begin to peek out. Simmer until the full richness of the vegetables can be tasted.
3. Strain the stock using a large coarse-mesh strainer (remember to use a heat-resistant container underneath).
4. Bring to room temperature before refrigerating or freezing.

Magic Mineral Broth can be frozen up to 6 months in an airtight container.

Makes 6 to 7 quarts.

Note: If you don't have time to make this broth from scratch, substitute Pacific or Imagine brand vegetable stock, add an equal quantity of water, a piece of kombu, and one potato. Boil for 20 minutes and strain.



# STUFFED PEPPER SOUP

- 1lb. ground beef or ground turkey
- 1 large onion, diced
- 1 cup uncooked or 2 cups cooked rice (may substitute brown or wild rice)
- 1 can flavored diced tomatoes (Red pepper and fennel, roasted garlic, sweet onion, etc) (14.5 oz. can)
- 1 can tomato sauce (14.5 oz. can)
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 box chicken stock (32 oz.)
- 2 cups water
- 2 Tablespoons powdered beef bouillon or 2 beef bouillon cubes
- 3 bell peppers (any color), chopped or diced
- Cheese for topping (optional)

Submitted by Louise Baloun  
Accounts Payable/Accounting Assistant 3, UNLV Foundation  
5 years

1. In a large soup pot coated with cooking spray, over medium-high heat, brown the ground meat with the onions and rice. (Browning the rice gives it a nice nutty flavor – do not allow it to burn.)
2. Meanwhile dice your peppers into small ½" pieces, set aside.
3. Add the tomatoes, tomato sauce, oregano, basil, salt, pepper, chicken stock, water, and powdered or cubed beef bouillon to the large pot, then allow it to come to a boil.
4. Reduce heat, cover and allow to cook 20 minutes, then add the peppers and allow to cook another 20-30 minutes (some types of rice may need longer cooking times).

Serve with cheese on top (optional).



# QUICK CHICKEN AND RICE SOUP

- 32 oz. chicken broth
  - 1 small onion, chopped fine
  - 2 garlic cloves, minced
  - 3-4 carrots, sliced
  - 3-4 celery stalks, sliced
  - 1 small zucchini, sliced
  - 1 yellow squash, sliced
  - 6 to 8 oz. chicken, cooked
  - ½ to ¾ cup Minute rice, prepared as directed
  - Pinch of rosemary, to taste
1. Pour broth into large pot.
  2. Add chopped onion, garlic, carrots, celery, squash, and zucchini to broth.
  3. Cook on medium-low for 15-20 minutes until vegetables are cooked.
  4. While vegetables are cooking, prepare the Minute rice, as directed. Add to broth and vegetable mix after the vegetables are cooked.
  5. Add rosemary and chopped cooked chicken.
  6. Cook on low for 10 minutes more to combine flavors.



*Submitted by Mark Stein  
Accountant Technician 1, Sponsored Programs  
2 years*



ENTREES

# AWESOME CHICKEN

- 6 to 8 skinless, boneless chicken breasts
- 2 cups shredded cheese
- 1 can cream of chicken soup
- ½ cup milk
- 2 cups stuffing
- ½ cup margarine, melted

Place chicken in a 13 x 9 pan, sprinkle cheese on top.

Mix soup and milk together, pour over the chicken.

Combine stuffing mix with melted margarine. Spread this on top of the chicken (already covered with soup).

Bake at 350F for about 1 hour.

# BUTTERNUT SQUASH LASAGNA

Submitted by Louise Baloun  
Accounts Payable/Accounting Assistant 3, UNLV Foundation  
5 years

- 1 lb. chicken sausage, Italian style
- 3 cloves garlic, minced
- ½ medium sweet onion, diced small
- 1 medium/large butternut squash
- 1 can tomato sauce (jar sauce of any flavor or homemade)
- ½ cup roasted red pepper
- Basil
- Salt and pepper

Add cheese layers, if desired:

- Ricotta cheese mixed with one egg, chopped parsley and grated Italian cheese
- Mozzarella cheese

1. Peel and cut your butternut squash in half. Scoop out seeds and slice squash into thin pieces. Brush squash slices with oil, sprinkle with salt and pepper, and microwave for 5-8 minutes to jump start the cooking process of the squash.
2. In a skillet cook chicken sausage (removed from casing, if using links). Be sure to crumble the sausage as it's cooking!
3. Add garlic and onion and cook for 5 more minutes.
4. In a blender mix red pepper, tomato sauce and basil.
5. In a 9 x 13 pan, line the bottom with just enough sauce to cover. Add a layer of Butternut Squash and top with all chicken sausage. Add another layer of butternut squash and then pour remaining sauce over the top (see note below if adding cheese layers).
6. Bake at 400F for 35-45 minutes.

Note, if adding cheese layers:

- sauce on bottom, squash, ricotta, mozzarella, crumbled sausage, then sauce again, back to squash, etc. Make as many layers as you are able to with the ingredients and/or pan size.
- Reserve enough sauce for the top layer!

# CASSANDRA'S LEMON AND LAVENDER ROASTED CHICKEN

- 1 whole chicken, 2-3 pounds
- ½ lemon, cut into 4 quarter pieces
- 2 sprigs lavender (non-flowering)
- 3 Tablespoons butter, room temperature
- 1 teaspoon lemon zest
- 1 teaspoon finely chopped lavender
- ⅛ teaspoon fresh cracked black pepper

*Submitted by Cassandra Davidson-Bryant  
Administrative Assistant 2, Academic Success Center  
10 years*

Rinse chicken thoroughly with cold water. Place it on a rack in a shallow roasting pan and pat dry with a paper towel. Stuff the cavity with the lemon quarters and lavender sprigs. Tuck the wing tips underneath the chicken and truss together the legs.

Mix together butter, lemon zest, chopped lavender and pepper.

Gently separate the skin from the chicken breasts and spread half the butter mixture inside, reaching as far back as possible without tearing the skin. Rub the remaining butter mixture over the outside of the chicken.

Cook at 400F for 20 minutes to allow the skin to brown and crisp. Reduce heat to 350F and cook, uncovered, about one more hour or until the juices run clear.

Remove chicken from oven, cover it, and allow it to rest for 20 minutes before carving.

There should be an absurd amount of juice at the bottom of the pan, and you can use this either as it is, or make a delicious gravy.



*This is a healthier version of a traditional French "chicken with wine" recipe. Aside from marinating the chicken ahead of time, it is also fairly quick to make.*

- 6 7 oz. chicken thighs, no skin
- 1 ½ cups dry red wine
- 2 tbsp olive oil, divided
- 3 oz. turkey bacon, cut crosswise into ¼ inch strips
- 1 teaspoon black pepper, plus additional, to taste
- ½ teaspoon sea salt, plus additional, to taste
- 24 pearl onions (frozen okay)
- 2 stalks celery, cut into ½ inch slices
- 2 large carrots, peeled and cut into ½ inch slices
- 1 lb. cremini mushrooms, halved
- 4 garlic cloves, minced
- 3 tbsp flour
- 1 cup low sodium chicken broth
- 4 large fresh thyme sprigs
- 4 large fresh flat leaf parsley sprigs, plus more for garnish
- 2 bay leaves

According to the recipe, 1 chicken thigh, ¾ vegetables and ⅓ cup sauce has 272 calories, 11 g fat, 2 g sat. fat, 13 g carbs, 2 g fiber, 30 g protein, 423 mg sodium, and 125 mg cholesterol.

This recipe is delicious when prepared as directed, but if you prefer, you can use bone-in, skin-on chicken; regular bacon; and butter. Just know the dish will have more calories!

Submitted by Erin Azua  
Assistant to Associate Vice President/Administrative Assistant 4  
Student Wellness  
8 years

- 1) In a large resealable bag, combine chicken and wine. Seal bag, squeezing out as much air as possible, and set aside in refrigerator to marinate for 12 to 48 hours. Remove chicken from marinade, reserving marinade, and pat pieces dry. Set aside.
- 2) In a Dutch oven, braising pan or large skillet with a tight-fitting lid, heat 1 tbsp oil on medium-low. Add bacon and cook, stirring occasionally, until crisp, 4 to 6 minutes. Using a slotted spoon, transfer to a large plate and set aside.
- 3) Add remaining 1 tbsp oil to pan and heat on medium-high. Sprinkle both sides of chicken with pepper and salt. Working in batches, add chicken to pan and cook until browned, 3 to 4 minutes per side. Transfer chicken to plate with bacon.
- 4) To pan, add onions, celery and carrot and cook, stirring occasionally, for 3 minutes (if pan is getting too brown, lower heat to medium). Add mushrooms and cook, stirring occasionally, until vegetables are lightly browned, 2 to 4 minutes. Add garlic and cook, stirring occasionally, until fragrant, about 30 seconds. Sprinkle in flour, stirring until evenly incorporated. Add marinade and scrape up any browned bits in pan with a spoon. Stir in broth, thyme, parsley sprigs and bay leaves.
- 5) Return chicken and bacon to pan, nestling chicken into liquid. Bring to a boil, reduce to a simmer, cover and cook until chicken is cooked through and vegetables are tender, about 20 minutes.
- 6) Use a slotted spoon to transfer chicken and vegetables to plates or a platter, discarding parsley and thyme sprigs. Season sauce with additional salt and pepper and spoon a little over the chicken. Garnish with chopped parsley and serve remaining sauce at the table.

# COTTAGE PIE

Submitted by Erin Azua  
Assistant to Associate Vice President/Administrative Assistant 4  
Student Wellness  
8 years

## Ingredients

### Mashed Potato Topping:

- 4 russet potatoes, cubed and boiled
- 2 cups milk
- 2 Tablespoons butter
- salt and pepper

### Meat and Vegetable Mixture:

- 1 lb. ground beef (or ground turkey)
- 3 carrots, peeled and sliced thin
- 3 celery, diced
- 1 onion, diced
- 2 cups mushrooms, sliced
- 4 cloves garlic, minced
- salt and pepper
- 1 Tablespoon tomato paste
- 1 Tablespoon flour
- 1 teaspoon sage
- 1 teaspoon thyme
- 1 ½ cups vegetable broth
- ½ cup red wine

## Preparation

1. Peel and cube potatoes. Boil in water until fork tender, then drain. Mash potatoes with milk, butter and salt & pepper.
2. Brown the ground meat in a pan. Remove cooked meat from pan, then add carrots, celery, and onion to pan; saute (add oil before vegetables, if needed). Add mushrooms, then garlic; continue to saute.
3. Season with salt, pepper, sage and thyme.
4. Add tomato paste; stir to incorporate.
5. Sprinkle flour into vegetables; stir and cook for approximately 3 minutes.
6. Return ground meat to pan with vegetables.
7. Pour in broth and wine. Simmer until thickened.
8. In the bottom of a baking dish, spread ground meat and vegetable mixture, top with mashed potatoes. Broil for 10 - 15 minutes.



# DINNER IN A DASH

*Submitted by Randy Hunt  
Plumber 2, Thomas & Mack Center  
5 years*

- 1 lb. ground beef
- 2 cans (14 ½ oz. each) stewed tomatoes
- ¼ cup dried minced onion
- 1 teaspoon salt
- 1 teaspoon chili powder
- ½ teaspoon pepper
- ¼ teaspoon sugar
- 1 cup uncooked elbow macaroni

1. In a skillet, brown beef. Drain off excess fat, return beef to skillet.
2. Add tomatoes (can be pureed so to make sauce smooth rather than chunky, depending on your preference).
3. Add seasonings; bring to a boil.
4. Stir in macaroni; cover and simmer for 15 minutes.
5. Uncover, simmer until macaroni is tender and sauce is thickened.

# EASY HERBED CHICKEN BREAST

Submitted by Mark Stein  
Accountant Technician 1, Sponsored Programs  
2 years

- 4 chicken breasts, boneless & skinless
- ½ cup margarine or butter
- 1 teaspoon thyme (dried okay)
- ½ teaspoon rosemary (dried okay)
- 1 teaspoon minced garlic
- ¼ teaspoon white pepper
- ¼ to ½ teaspoon salt

Use a 9 x 9 baking dish/pan. Preheat oven to 375F.

1. Melt butter in baking dish in the oven while it is heating.
2. Rinse and pat dry chicken breasts.
3. Once the butter is melted, remove the pan from the oven, add spices, and stir until well mixed.
4. Flip flop the chicken in the spiced butter mixture until well coated.
5. Tuck the thin side of the breast under the middle to make a slight roll (this helps it cook evenly).
6. Bake at 375F for 25 minutes. Chicken should be moist but not pink.

\*\*All the prep work can be done up to 1 day ahead and refrigerated, covered. Add 10 minutes to baking time if chicken is chilled.\*\*



# FETTUCCINE AND CLAM SAUCE



## Ingredients

- 4 cloves garlic, crushed
- ¼ cup olive oil
- 3 Tablespoons butter or margarine
- ¼ cup parsley flakes
- Pinch red pepper flakes
- 4 cans clams
- Cooked fettuccine noodles
- Parmesan cheese

## Preparation

1. In a saucepan, add together the olive oil, garlic and butter/margarine. Saute lightly. Add the parsley and pepper flakes.
2. Drain the juice from the clam cans into the mixture in the saucepan. Continue to saute.
3. Add the clam meat to the saute mixture and cook for 1 to 2 minutes.
4. Toss this with the cooked pasta and serve with Parmesan cheese.

*Submitted by Sarah Heath, Administrative Assistant 3  
Vice Provost, Academic Affairs - Mathematics Learning Center  
2 years*

# FILIPINO ADOBO

## Ingredients

- 2 lbs. pork or chicken cut 1 ½ inch cubes
- 2 Tablespoons minced garlic
- 1/2 teaspoons black pepper
- 1 Knorr chicken cube
- 1 cup vinegar
- ¾ cup soy sauce
- 1 cup water
- ½ cup brown sugar
- 2 pieces bay leaves



## Preparation

1. Using a big pot , add pork/chicken, vinegar, soy sauce, water, pepper, knorr chicken cubes and brown sugar and bay leaves. Bring to boil until pork/chicken is tender.
2. Once pork/chicken is tender remove the sauce and fry the pork/chicken until golden brown.
3. When brown, remove the pork/chicken from the pot (you may place it in a bowl together with the sauce).
4. Saute the garlic until fragrant. After sauteing the garlic, return adobo into the pot.
5. Continue to saute to reduce the sauce and you may adjust the taste according to your liking.

*Submitted by Carina Angelica Herrera-Parisey  
Personnel Technician 3, Facilities Management  
18 years*

# FRITTATA SQUARES

## Ingredients

- 1 package chicken Rice-a-Roni, cooked
- 3 cups cooked chopped zucchini, drained
- 1 cup grated cheddar cheese
- ¾ cup Parmesan cheese
- ¼ cup oil
- 4 eggs, beaten
- 2 Tablespoons sliced green onions
- ½ teaspoon dried oregano
- ¼ teaspoons salt
- ¼ teaspoon pepper
- Pinch of dried sage

## Preparation

1. In a large bowl, combine all ingredients.
2. Pour into a buttered 2 quart bake dish.
3. Bake at 350F for 25 minutes or until the eggs are set.
4. Cut into squares.

Serve hot or cold.

*Submitted by Louise Baloun  
Accounts Payable/Accounting Assistant 3, UNLV Foundation  
5 years*



# GREEN CHILE ENCHILADA PIE



## Ingredients

- 1 package corn tortillas
- 1-1 1/2 lb. hamburger
- 1/2 onion, chopped
- Salt and pepper, to taste
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 (12 oz.) can evaporated milk
- 1 small can diced green chiles, drained
- 3/4 lb. shredded mild cheese

## Preparation

1. Spray 9 x 9 casserole dish with cooking oil. Line bottom completely with tortilla shells, reserving a few tortilla shells for layering.
2. Brown hamburger, add chopped onion, season with salt and pepper. Drain excess oil/fat.
3. Heat soups, evaporated milk and green chiles in a pot, 7-10 minutes.
4. Layer ingredients as follows on top of tortilla shells: browned hamburger with onions, soup sauce, shredded cheese, tortillas; ending with cheese.
5. Bake at 350F for 30 minutes.

*Submitted by Nanette Meyer  
Administrative Assistant 3, Department of Teaching and Learning  
2 years*

# HATCH CHILI LASAGNA

- 1.5 lbs. ground beef
- 1 medium yellow onion
- 1.5-2 cups diced freshly fire-roasted hatch chilis (green, hot preferred)
- 1 15-oz. can black beans
- 2 15- oz. cans hatch green chili enchilada sauce (medium heat)
- 1 cup whole milk
- 1.5 lbs. shredded cheddar + monterey jack cheese blend
- 18 6-inch corn tortillas
- 2 Tablespoons butter
- 2 Tablespoons olive oil
- Salt & pepper
- Chili powder
- Cumin

This recipe was created for and won 1st Place in a cooking competition for dishes featuring freshly Fire-Roasted Hatch Chilies from New Mexico. These may be purchased from Carlito's Burritos (<http://www.carlitosburritos.com/>) in Las Vegas, NV during the Late Summer/Fall each year (check with them for the exact timeframe). They also have frozen chilies available which may be substituted.

*Submitted by Tim Baguley*  
*Software Developer/IT Professional 3, Thomas & Mack Center*  
*13 years*

1. Dice Onion (Small-ish) and set aside.
2. Dice Chilies (Medium-ish) - NOTE: Wear surgical gloves to prevent burning of hands while handling chilies. Also, stems and seeds may be removed before dicing to reduce the hot factor (if desired).
3. Using a large sauté pan at medium-high heat, sauté Onion in Butter for about 5 minutes.
4. Add Olive Oil and Ground Beef and continue cooking until meat is browned.
  - a. Season with Salt, Pepper, Chili Powder, and Cumin to taste.
5. Once meat has browned, add in Hatch Chilies and cook for a few more minutes.
6. Remove meat mixture from heat, and use a mesh strainer to strain off excess oil; transfer to large bowl.
7. Rinse beans with water, and add them into the meat mixture.
8. Using a large sauce pan, add Enchilada Sauce and Milk and heat at medium-low, stirring regularly.
9. Once sauce has begun to warm, add approx. ½-pound of the Cheese.
10. Stir regularly until cheese has melted into the sauce.
11. Reduce heat to low, and re-stir as sauce is used..
12. Using a 13 x 9 Casserole Pan, layer the sauce, tortillas (overlapping 6 to a layer), meat mixture, and cheese as follows (from the bottom up): Sauce Tortillas Meat Cheese Tortillas Sauce Meat Cheese Tortillas Sauce Cheese
13. Cover with aluminum foil and Bake at 350F for 30 minutes..
14. Set oven to Broil at 450F, remove foil, and broil until cheese on top is bubbly and lightly browned (5-10 minutes).

# LEMON BAKED BEEFSTEAK

## Ingredients

- 3 lbs. chuck steak or london broil
- 2 Tablespoons butter
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 large lemon, cut in slices
- 2 medium onions, sliced
- 1 cup ketchup
- 1 Tablespoon Worcestershire sauce
- 1/4 cup water

## Preparation

1. Place steak in a large baking dish; rub with softened butter; season with salt and pepper.
2. Top steak with onion and lemon slices.
3. In a separate bowl, combine ketchup, sauce, and water. Pour over steak.
4. Cover tightly with foil.
5. Bake at 350F for 2 hours. (Can use slow cooker instead, 4-6 hours on high or 8 hours on low.)



*Submitted by Debbie Gerken  
Catering Assistant/Administrative Assistant 3, Thomas & Mack Center  
9 years*





# MUSAKA

Submitted by Ivana Goga  
Administrative Assistant 4, College of Fine Arts  
11 years

## Ingredients

- 5 big Idaho potatoes
- 1 pound of ground lamb meat
- 1 big yellow onion
- 1/3 can of crushed tomatoes ( or 2 medium ripe tomatoes, diced)
- 1 cup of olive oil
- 1/2 Tablespoon of salt
- 1/2 Tablespoon freshly ground black pepper
- 1/2 teaspoon of ground nutmeg

### For the béchamel sauce

- 2 Tablespoons of all purpose flour
- 2 Tablespoons of melted butter (unsalted)
- 2 1/2 cups of whole milk
- 1 teaspoon of salt
- 1/4 teaspoon of ground nutmeg
- 1/3 cup of grated Parmesan cheese (optional)

## Preparation

1. Peel the potatoes and slice them in 1/4 inch thick rounds. Fry them lightly, until they are golden. Put them on paper towel to drain the excess oil.
2. Finely chop the onion and fry it in the remaining oil until translucent and golden. Add 1/4 cup of water and simmer for 2 minutes.
3. Add the ground lamb meat and stir until it browns.
4. Add the crushed tomatoes, salt, black pepper and nutmeg. Add an additional 1/2 cup of water and simmer for an additional 4-5 minutes.
5. In a sauce pan, stir the butter and the flour for 2 minutes over medium-low heat until slightly golden. Add the milk, stir constantly using a whisk until the sauce thickens.
6. Stir in the salt and the ground nutmeg to the sauce.
7. Coat a 15x9 baking dish with butter and flour.
8. Pour 1/3 ( a thin layer) of the béchamel sauce at the bottom of the dish. Layer with fried potatoes then 1/2 of the grounded lamb mixture. Repeat until you have used all the potatoes and meat, finishing with a potato layer. Pour the béchamel sauce on top - use a fork to pierce the potatoes and lamb, allowing the béchamel sauce to penetrate into the layers.
9. If you prefer you can add the grated Parmesan cheese on top of the béchamel sauce.
10. Bake for 30-40 minutes in a preheated oven (375F), until golden brown.
11. Let it to cool for 15-20 minutes before cutting into square pieces and serve warm.

This is a mediterranean dish, usually made with potatoes and ground lamb meat. You can replace potatoes with eggplant or leeks; you can replace the ground lamb with ground beef. If you want, you can also combine two kinds of veggies, potatoes and mushrooms.



# PORTOBELLO AND SAUSAGE BOATS

- 4 large portobello mushrooms
- 1 lb. ground Italian sausage
- 2 cloves minced garlic
- 1/4 cup Italian bread crumbs
- 2 Tablespoons grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 1 small jar spaghetti sauce
- 3 Tablespoons olive oil, divided
- Salt and pepper to taste

Preheat oven to 350 degrees.

This sounds like such a simple and small dish but I assure you, this packs a wallop of protein and flavor all in one little self-contained portobello boat. It is sure to satisfy even the biggest eaters.

\*\*Recipe can be adjusted to suit those who do not eat mushrooms. Simply switch out the mushrooms for bell peppers or use zucchini (cut lengthwise, scoop out the seeds to make a resting place for the sausage). \*\*

*Submitted by Jared Nitz  
Personnel Technician 3, School of Dental Medicine  
4 years*

1. Clean the portobello mushroom caps with a damp cloth. Remove stems and gills from the underside taking care not to damage the cap. Set the mushroom caps aside; chop the stems and gills into pieces.
2. In a large skillet, heat two tablespoons of olive oil, reserving the third.
3. Add minced garlic cloves and chopped mushroom pieces to the skillet, then add Italian sausage to the skillet. Cook until the sausage is browned and fully cooked. Drain any excess grease.
4. Place sausage in a food processor with Italian bread crumbs and Parmesan cheese. Blend until finely ground. Repeat this in as many steps as it takes if you have a small food processor. Do not pack it too full.
5. Lightly rub the mushroom caps with the reserved olive oil. Fill the cavity of each mushroom with a quarter of the sausage mixture, gently packing it until firm.
6. Top with as much spaghetti sauce as desired.
7. Place on a baking sheet and into the oven for 10 minutes. Remove the mushrooms from the oven.
8. Cover each mushroom with mozzarella cheese and return to the oven to continue baking for another 5 minutes or until the cheese is fully melted. Season each with salt and pepper to taste.



# PUMPKIN STUFFED WITH EVERYTHING GOOD

Dorie Greenspan | *Around my French Table*

- 1 pumpkin, about 3 lbs.
- Salt and freshly ground pepper
- 1/4 lb. stale bread, thinly sliced and cut into 1/2-inch chunks
- 1/4 lb. cheese, such as Gruyère, Emmenthal, cheddar, or a combination, cut into 1/2-inch chunks
- 2-4 garlic cloves, coarsely chopped
- 4 slices bacon, cooked until crisp, drained, and chopped
- About 1/4 cup snipped fresh chives or sliced scallions
- 1 Tablespoon minced fresh thyme
- About 1/3 cup heavy cream
- Pinch of freshly grated nutmeg

## Serving

You can either spoon out portions of the filling, making sure to get a generous amount of pumpkin into the spoonful, or you can dig into the pumpkin with a big spoon, pull the pumpkin meat into the filling, and then mix everything up. Served in hearty portions followed by a salad, the pumpkin is a perfect cold-weather main course; served in generous spoonfuls, it's just right alongside the Thanksgiving turkey.

## Storing

It's really best to eat this as soon as it's ready. If you've got leftovers, you can scoop them out of the pumpkin, mix them up, cover, and chill them; reheat the next day.

## Bonne Idée

There are many ways to vary this recipe. Instead of bread, fill the pumpkin with cooked rice—when it's baked, it's almost risotto-like. And, with either bread or rice, you can add cooked spinach, kale, chard, or peas (the peas came straight from the freezer). Make it without bacon (a wonderful vegetarian dish), substitute cooked sausage meat or cubes of ham.

Submitted by Erin Azua  
Assistant to Associate Vice President/Administrative Assistant 4  
Student Wellness  
8 years

Center a rack in the oven and preheat the oven to 350F. Line a baking sheet with a silicone baking mat or parchment, or find a Dutch oven with a diameter that's just a tiny bit larger than your pumpkin. If you bake the pumpkin in a casserole, it will keep its shape, but it might stick to the casserole, so you'll have to serve it from the pot. If you bake it on a baking sheet, you can present it freestanding, but maneuvering a heavy stuffed pumpkin with a softened shell isn't so easy.

Using a very sturdy knife—and caution—cut a cap out of the top of the pumpkin (think Halloween Jack-o-Lantern). It's easiest to work your knife around the top of the pumpkin at a 45-degree angle. You want to cut off enough of the top to make it easy for you to work inside the pumpkin. Clear away the seeds and strings from the cap and from inside the pumpkin. Season the inside of the pumpkin generously with salt and pepper, and put it on the baking sheet or in the pot.

Toss the bread, cheese, garlic, bacon, and herbs together in a bowl. Season with pepper—you probably have enough salt from the bacon and cheese, but taste to be sure—and pack the mix into the pumpkin. The pumpkin should be well filled—you might have a little too much filling, or you might need to add to it.

Stir the cream with the nutmeg and some salt and pepper and pour it into the pumpkin. Again, you might have too much or too little—you don't want the ingredients to swim in cream, but you do want them nicely moistened.

Put the cap in place and bake the pumpkin for about 2 hours—check after 90 minutes—or until everything inside the pumpkin is bubbling and the flesh of the pumpkin is tender enough to be pierced easily with the tip of a knife. Because the pumpkin will have exuded liquid, remove the cap during the last 20 minutes, so that the liquid can bake away and the top of the stuffing can brown a little. When the pumpkin is ready, very carefully—it's heavy, hot, and wobbly—bring it to the table or transfer it to a platter.

# SPAGHETTI CARBONARA

## Ingredients

- 1 lb. spaghetti
- ½ lb. diced bacon
- ½ lb. diced ham
- Olive oil
- 2 eggs, beaten
- 1 cup grated Parmesan cheese
- 1 – 1 ½ cup heavy cream
- ½ cup butter, cut into pieces
- 2 Tablespoons chopped fresh parsley
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 ½ teaspoon oregano

## Preparation

1. Cook spaghetti following directions.
2. Fry bacon and ham chunks in olive oil until almost crisp. Keep warm.
3. Drain spaghetti when done and transfer to a large bowl.
4. Add all ingredients, toss and serve piping hot, with additional Parmesan cheese.



# SIDE DISHES

# BAKED PINEAPPLE

- 1 (20-oz.) can crushed pineapple
  - ½ cup sugar
  - 2 Tablespoons cornstarch
  - 2 eggs, beaten
  - 1 teaspoon vanilla, optional
  - 2 Tablespoons melted butter or margarine
  - Cinnamon, to sprinkle
1. Mix together the sugar and cornstarch.
  2. Add beaten eggs; blend well.
  3. Add pineapple and vanilla and mix well.
  4. Spoon into a buttered casserole dish and drizzle with the melted butter/margarine.
  5. Sprinkle all with cinnamon.
  6. Bake uncovered at 350F for 1 hour, or until center is set.



*Submitted by Sarah Heath, Administrative Assistant 3  
Vice Provost, Academic Affairs - Mathematics Learning Center  
2 years*

# GRANDMA'S CREAMED CORN

Submitted by Kim Hobbs  
Administrative Assistant 3, Department of Theatre  
19 years

- 2 - 10 oz. packages of frozen white corn
- 8 oz. heavy whipping cream
- 8 oz. milk
- 1 teaspoon salt
- ½ teaspoon Accent
- 6 teaspoons Sugar
- ¼ teaspoon white pepper
- 2 Tablespoons melted margarine
- 2 Tablespoons flour

- 1. Mix corn, cream, milk, salt, Accent, sugar and pepper together in a saucepan at a high simmer to boil.**
- 2. After mixture comes to a boil, reduce heat to a low simmer.**
- 3. Blend margarine and flour together then add to corn and stir well.**
- 4. Allow to simmer for 5+ minutes until thickened.**



Goes well with turkey or ham dinners.

# HOT WATER CORNBREAD

- 1 cup white corn meal
- pinch of salt
- 2-3 cups boiling water
- cooking oil

*This is "my mother's recipe, passed on from her mother."*



1. Put 2-3 cups of water in a pot and boil.
2. In a separate pot or cast iron skillet, heat cooking enough oil to use to fry the cornmeal patties in.
3. Pour 1 cup white corn meal into a bowl, add pinch of salt.  
You can add onion powder, crushed red pepper flakes, or other seasoning at this time, if you would like.
4. When your water has begun to boil, pour the water into the cornmeal. The water should be about two levels above your meal.
5. Stir the water and meal to a smooth consistency.  
The batter should be soft enough for you to make a soft patty about the size of the palm of your hand. Each patty must have **smooth edges**, no matter if you make them round or oval shaped, and the patty should not be thicker than about ½ inch. **Warning: if the edges are not smooth the oil will enter through the cracks and make your bread very greasy.**
6. The oil should be hot enough to cook the bread now; be careful to place the patty into the oil and not splash the hot oil. The patty is ready to turn over when the edges are browned and the patty is a lovely golden brown.
7. Continue to form patties and fry.
8. As you take the patties out of the pan, arrange them on their side, to keep them crispy and allow excess oil to drain off of bread.
9. Serve with your choice of main dishes (collard greens, roast beef...)



# PRALINE SWEET POTATOES/YAMS

- 3 cup cooked sweet potatoes or 1 (29 oz.) can of yams
  - 1/3 cup chopped pecans
  - 1/3 cup brown sugar, firmly packed
  - 3 Tablespoons Flour
  - 3 Tablespoons Butter or margarine
  - Cooking spray
1. Coat casserole dish with cooking spray.
  2. Drain potatoes/yams (reserve juice) – place in casserole dish.
  3. Place reserved juice in a microwaveable bowl, add sugar then pecans, butter (or margarine), and heat in microwave for 1-2 minutes, until butter is melted.
  4. Remove bowl from microwave, add flour, and mix well.
  5. Spoon mixture over potatoes evenly.

Bake uncovered at 350F for 35-40 minutes or until bubbly.



*Submitted by Kim Hobbs  
Administrative Assistant 3, Department of Theatre  
19 years*

# SMOTHERED GREEN BEANS

Submitted by Risha Gaitor  
Office & Business Manager/Administrative Assistant 3  
Student Union & Event Services  
9 years

## Ingredients

- 3 - 14.5 oz. cans green beans - no salt added, drained
- 1 medium yellow onion, chopped
- 1 package turkey bacon, chopped
- 3-4 medium, red potatoes, sliced ¼ inch thick
- 2 cloves garlic, minced
- 1 ¼ cup chicken broth
- Olive oil
- 1 cup water (after chicken broth, if more fluid is needed)

## Preparation

1. In a pot over medium-low heat add 2-3 Tablespoons of olive oil and cook bacon and onions, stirring occasionally until bacon is cooked and onions are translucent.
2. Add garlic and cook for 1-2 minutes.
3. Add potatoes, let them fry for 4-6 minutes, stir occasionally, add more oil if necessary.
4. Add green beans and chicken broth, to cover potatoes, add water if more liquid is needed.
5. Season to taste with Lawry's Seasoning Salt or McCormick & Schmick Garlic Salt and black pepper. Do not overseason as bacon is salty.
6. Let cook until potatoes are fork tender and easy to break.
7. To thicken the broth, use a potato masher to mash potatoes, in the broth, to desired thickness.

\*\*If you prefer pork bacon, complete the same process except cook bacon whole by slices (it's much easier to cook whole, then crumble after). Drain about 2/3 of the fat, then continue as listed above.\*\*

This can be eaten as a side with a protein or over rice as its own meal.



DESSERTS



*Submitted by Zina Marchenko  
Administrative Assistant 2, Student Health Center  
10 years*

# ADDICTION

- **1 regular size box of Rice Chex cereal**
  - **1 regular size box Golden Grahams cereal**
  - **2 cups shredded coconut (or more)**
  - **3 cups sliced almonds**
  - **3 sticks unsalted butter**
  - **2 cups sugar**
  - **2 cups white Karo syrup**
  - **+ any nuts of choice (optional)**
1. Mix cereal, coconut and almonds in a really large bowl - may even need to use two large bowls.
  2. Put butter, sugar, Karo syrup in a pot and heat at medium heat, for 2 minutes or until melted and combined, while constantly stirring the mixture.
  3. Pour hot mixture over cereal mixture.
  4. Stir, then pour onto wax paper and flatten to allow to cool.
  5. — Let it dry for a few hours.

Tastes best when it is fresh. Keep in sealed containers.

# BROWN SUGAR COOKIES

from America's Test Kitchen

Submitted by Erin Azua  
Assistant to Associate Vice President/Administrative Assistant 4  
Student Wellness  
8 years



## Ingredients

- 14 Tablespoons unsalted butter
- 1  $\frac{3}{4}$  cup dark brown sugar, plus  $\frac{1}{4}$  cup (see preparation # 3 & 5 for division)
- $\frac{1}{4}$  cup white sugar
- 2 cups plus 2 Tablespoons all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon baking powder
- 1 Tablespoon vanilla extract
- $\frac{1}{2}$  teaspoon table salt
- 1 large egg
- 1 egg yolk ( from a large egg)

## Preparation

1. Preheat oven to 350F Line 2 cookie sheets with parchment.
2. In a small skillet, melt 14 Tablespoons unsalted butter. Continue to cook until the milk solids begin to brown, 4-8 minutes. Transfer to a bowl and set aside to cool, 15 minutes.
3. In a pie dish, combine  $\frac{1}{4}$  cup packed brown sugar with white sugar, rubbing with fingers to break up the brown sugar. Set aside.
4. In a large bowl, whisk together flour, baking soda and baking powder.
5. In a large bowl, combine remaining  $1 \frac{3}{4}$  cup brown sugar with cooled melted butter, along with vanilla and salt. Stir to combine until smooth.
6. In a small bowl, briefly beat egg and egg yolk to combine. Add to butter and sugar and stir well. Add flour mixture and stir until well-mixed and no pockets of dry flour remain.
7. Roll spoonfuls of dough into a ball, then roll in the mixed sugars to coat, then place onto lined cookie sheets, about 2 inches apart.

Bake ONE TRAY AT A TIME for 12-14 minutes, rotating the tray halfway through baking. They will appear underdone, but the edge should be set enough that you can lift it. Let sit on the hot tray 5 minutes to finish cooking, then transfer to a rack to cool completely.

# BUCKEYES

*Submitted by Susan Gearling  
Administrative Assistant 4, Department of Film  
2 months*

- 1 1/2 cups Jif Creamy Peanut Butter
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 3-4 cups powdered sugar
- 2 cups semi-sweet chocolate chips
- 2 Tablespoons Crisco All-Vegetable Shortening



1. COMBINE peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended.
2. Add 2 cups powdered sugar, beat until blended. Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick.
3. Shape into 1-inch balls and refrigerate.
4. PLACE chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls.
5. INSERT toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess.
6. Place on wax paper-lined tray. Remove toothpick and smooth over holes.
7. Refrigerate until firm.

# CHOCOLATE CHIP BAR

Submitted by Stormye Hendrix  
Library Technician 2, Library  
3 years



## Ingredients

- 1 cup margarine, softened
- 1 cup sugar
- $\frac{2}{3}$  cup brown sugar
- 2 large eggs
- 1 Tablespoon vanilla
- 3  $\frac{1}{2}$  cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 bag (12-oz.) mini chocolate chip morsels

## Preparation

1. Cream margarine and sugars together in a large mixing bowl.
2. Add eggs and vanilla and beat until well combined.
3. Add the dry ingredients and mix well.
4. Add the chocolate chips and mix well.
5. Place dough in a greased and floured jelly roll pan ( 15 x 10 x 1 inch).
6. Bake at 350F for 15 minutes or until golden brown.

# CHOCOLATE DIPPED COCONUT MACAROONS

- 2 egg whites (room temperature)
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 14 oz. sweet coconut
- 14 oz. sweetened condensed milk
- 12 oz. bittersweet or semisweet chocolate chips



1. Using electric mixer, beat egg whites until soft peaks form. Add salt and continue to beat egg whites until the peaks stiffen.
2. Gradually fold in mixture of vanilla, coconut and sweetened condensed milk.
3. Drop batter by rounded spoonfuls onto a parchment lined baking sheet, bake for 20-30 minutes at 325F.

After macaroons have cooled:

4. Melt chocolate chips in top of double broiler or in microwave. Stir chocolate until smooth.
5. Dip bottom half of each macaroon in chocolate.
6. Place back on lined baking sheet and refrigerate for 1 hour.

# GREEK WALNUT CAKE

Submitted by *Laura Kaprelian*  
Assistant to the Executive Associate Dean /Administrative Assistant 4  
College of Education - Dean's Office  
8 years

For the cake

- 7 eggs
- 1 cup vegetable oil
- ½ cup milk
- 2 cups sugar
- 2 Tablespoons brandy or cognac
- Zest of 1 lemon
- 2 teaspoons ground cinnamon
- 1/8 teaspoon ground cloves
- 3 ½ cups self -rising flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup walnuts, coarsely ground (plus more for topping if desired)

Note: It may seem unusual to use self-rising flour with baking powder and soda, but I tried it and it worked well, producing a light and airy cake.

For the syrup

- 2 cups sugar
- 2 ½ cups water
- 1 small piece cinnamon stick
- Juice of ½ lemon strained

1. Preheat oven to 350F. Grease and flour a 9 x 12 rectangular baking pan or a similarly sized round pan. If desired, line the bottom of the pan with parchment to make it easier to remove the pieces.
2. In a large bowl, using an electric mixer, beat the eggs until they are a light yellow color, about 5 minutes. Add the oil, milk, and sugar and mix well.
3. Add cognac, lemon zest, cinnamon and clove and mix until just incorporated.
4. In a separate bowl, sift the flour with the baking powder and baking soda.
5. With the mixer on lowest speed, incorporate the flour into the batter.
6. Stir in the ground walnuts and turn off the mixer once the ingredients are combined.
7. Pour the cake batter into the prepared baking pan and bake in a preheated 350F oven for 35-40 minutes or until a cake tester inserted into the center of the cake comes out dry.

While the cake is baking, prepare the syrup. In a medium saucepan,

1. Add the sugar, water and cinnamon stick and bring to a low boil. Simmer uncovered for ten minutes until the syrup thickens slightly.
2. Remove from heat, remove the cinnamon stick and stir in the lemon juice.
3. Allow the syrup to cool to room temperature.
4. Remove the cake from the oven and carefully pour the cooled syrup over the warm cake.
5. This cake is traditionally topped with more chopped walnuts, but this is optional.



# GREEK YOGURT CAKE

Submitted by Laura Kaprelian  
Assistant to the Executive Associate Dean /Administrative Assistant 4  
College of Education - Dean's Office  
8 years

## Ingredients

- 12 Tablespoons unsalted butter, room temperature
- 1 cup granulated sugar
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 cups all purpose flour
- 2 teaspoons baking powder
- ½ teaspoon coarse salt
- 1 cup fat-free Greek yogurt
- ¼ cup honey
- Orange supremes, for garnish
- Toasted walnuts, for garnish

## Preparation

1. Preheat oven to 350F with rack in middle position. Butter and flour a 9 x 3 springform pan.
2. In a stand mixer fitted with the paddle attachment, beat butter and sugar until pale and fluffy.
3. Beat in eggs, one at a time, until fully incorporated.
4. Beat in vanilla extract.
5. In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
6. In a separate bowl, stir together yogurt and honey.
7. Alternately add flour mixture and yogurt to stand mixer bowl in three additions, beginning and ending with flour mixture.
8. Transfer batter to prepared pan, smooth top, and bake until top is golden brown and a toothpick inserted into center of cake comes out clean, 35 to 40 minutes.
9. Cool cake in pan for 10 minutes. Transfer cake to wire rack to cool completely. Slice and serve with orange supremes and walnuts.



# IMPOSSIBLE CHEESECAKE

## Topping

- 1 cup sour cream
- 2 Tablespoons sugar
- 2 teaspoons vanilla

## Cheesecake

- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup Bisquick
- 2 eggs – room temperature
- 2 teaspoons vanilla
- 2 - 8 oz. packages cream cheese – room temperature

1. Combine topping ingredients, mix until smooth and refrigerate.
2. Combine cheesecake ingredients , beat at high speed for 1 minute.
3. Pour into buttered pie plate, bake at 375F for 35 minutes or until knife comes out clean.
4. Pour topping on cake after cake has cooled for about 30 minutes.

\*\*For pumpkin cheesecake substitute 8 oz. of pumpkin for one of the packages of cream cheese.\*\*



*photo by Taste of Home*

*Submitted by Debbie Gerken  
Catering Assistant/Administrative Assistant 3, Thomas & Mack Center  
9 years*

# KISSES COOKIES

- 1 cup butter, softened
- 1/2 cup granulated sugar
- 1 cup all-purpose flour
- 2/3 cup white whole wheat flour
- 1/4 cup cocoa powder (unsweetened)
- 1 cup very finely chopped walnuts
- 24-30 dark chocolate or milk chocolate Hershey kisses
- powdered sugar

1. With an electric mixer, beat the butter and sugar together until fluffy.
2. On low speed, add the flours and cocoa powder.
3. Stir in the chopped walnuts. Cover and refrigerate for at least 1 hour, or as long as overnight.
4. Preheat oven to 375F.
5. Unwrap Hershey's kisses. Mold about a Tablespoon of dough around each kiss until the kiss is covered.
6. Roll in your hands to make a ball about the size of a walnut. Place on ungreased cookie sheets.
7. Bake 12-14 minutes until firm.
8. Cool. Roll cookies in powdered sugar.

# PEOPLE CHOW

*Submitted by Nanette Meyer  
Administrative Assistant 3, Department of Teaching and Learning  
2 years*

## Ingredients

- 1 cup butter
- 1 cup peanut butter
- 1 package (12-oz.) chocolate chips
- 1 box Crispix cereal
- 3 cups powdered sugar

## Preparation

1. Mix butter, chocolate chips, and peanut butter in a small microwave bowl. Microwave until ingredients are melted and can be stirred together.
2. Place cereal in large bowl. Pour chocolate mixture over cereal and stir gently to coat well. Allow to cool.
3. Gently dump cereal mixture into large plastic bag containing the 3 cups of powdered sugar. Seal bag and shake to coat cereal.
4. Open bag and pour People Chow on cookie sheet to finish cooling.



# VEGAN CHOCOLATE CAKE

Submitted by Lori Spurr  
Administrative Assistant 2, Campus Life  
1 year

## For the cake

- 1 ¼ cup all-purpose flour
- 1 cup sugar
- ⅓ cup cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup warm water
- 1 teaspoon vanilla extract
- ⅓ cup vegetable oil (coconut oil)
- 1 teaspoon white or apple cider vinegar

## For the glaze

- ½ cup sugar
- 4 Tablespoons margarine or vegan butter substitute
- 2 Tablespoons soy milk (or almond milk)
- 2 Tablespoons cocoa powder
- 2 teaspoons vanilla extract

## 1) Prepare the Cake

Preheat oven to 350F. In an 8 x 8 inch square pan, mix the flour, sugar, cocoa powder, baking soda and salt with a fork. Add the water, vanilla extract, vegetable oil and vinegar. Mix the ingredients together. Bake for 30 minutes. Cool on a cooling rack.

## 2) Prepare the Glaze

In a small saucepan bring the sugar, margarine, soy milk and cocoa powder to a boil, stirring frequently. Simmer for 2 minutes, remove from heat and stir an additional 5 minutes. Stir in the vanilla extract.

## 3) Glaze the Cake

Pour the glaze onto cake and let it cool for one hour.

This recipe makes 1, 8 x 8 inch square Vegan Chocolate Cake.





# CONTACT

**UNLV** | CLASSIFIED  
STAFF COUNCIL

Email: [cscouncil@unlv.edu](mailto:cscouncil@unlv.edu)

UNLV web: [www.unlv.edu/cscouncil](http://www.unlv.edu/cscouncil)

Facebook: <https://www.facebook.com/unlvclassified>



THANK YOU!