




2018 Recipe Book

**Warren**RECC





*Warren RECC wishes all its members  
Happy Holidays and a very Merry Christmas.  
We hope you enjoy our 2018 Cookbook!*



Students in our service area participated in Warren RECC's *Design the Cover Contest*. The winning artwork is featured on the cover, and seven honorable mentions are also part of the cookbook, as noted below.

**Winner - 2018 *Design the Cover Contest*:**  
**Myia Deweese, Butler County High School**  
**Artwork Title: “*Electric Moon with Fork & Spoon*”**

Design the Cover Honorable Mentions:

Gabriella McReynolds, Lincoln Elementary School  
“*Kitchen with a Cat*” (back cover)

Gabrielle Stark, Butler County High School  
“*All Homes are Connected*” (page 2)

Faith Wilson, Drakes Creek Middle School  
“*Baking Cookies*” (page 10)

Paw Lah Hser, Greenwood High School  
“*Cake Decorating*” (page 16)

Janice Chanchavac-Boyd, Butler County High School  
“*Girl in Space Cooking Her Steaks*” (page 24)

Christian Jolley-Detwiler, Edmonson County Middle School  
“*Cooking Safely*” (page 40)

Janie Hunt, Edmonson County High School  
“*Cupcake With a Cherry On Top*” (page 52)

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# Warren RECC 2018

[www.wrecc.com](http://www.wrecc.com)

## Recipe Book



**Design the Cover contest—Honorable Mention:  
Gabrielle Stark, Butler County High School  
“All Homes Are Connected”**

# Appetizers

## ***Easy Glazed Meatballs***

1 lb. ground pork sausage  
1 lb. ground spicy pork sausage

1 (6-oz.) can frozen orange juice concentrate, thawed

In a large mixing bowl, combine both sausages together. Form mixture into small meatballs, about 1 tablespoon each. Fry meatballs in a skillet over medium heat until browned and completely cooked through, about 15 to 20 minutes. Transfer meatballs to a large bowl and add 1/2 of the orange juice concentrate; gently toss to coat, adding more if needed to completely coat. Put meatballs in a slow cooker and add remaining orange juice concentrate. Turn on low setting; cook for about an hour to allow juice to turn into a glaze. Serve warm.

## ***Nicole's Mango Salsa***

1 mango, peeled, seeded, and chopped  
1/2 red bell pepper, minced  
1/2 jalapeno pepper, seeded and minced  
1/4 cup chopped green onion

1 lime, zested and juiced  
1 tbsp. vinegar  
1 tbsp. olive oil  
1/8 tsp. salt  
1/8 tsp. pepper

In a mixing bowl, stir all ingredients together. Refrigerate at least 30 minutes before serving. This makes a great dip for spicy shrimp, Cajun-spiced fish or chicken, or plain tortilla chips.

## ***Simple Sour Cream Ranch Dip***

2 cups sour cream

1 (1-oz.) pkg. dry ranch dressing mix

In a medium-size mixing bowl, stir together sour cream and dry ranch mix until thoroughly combined. Serve with fresh veggies, chips, or crackers. This also makes a great topping for baked potatoes.



### ***Almond Sour Cream Dip***

1 cup sour cream	1/2 cup slivered almonds
1/4 cup white sugar	1/2 cup heavy cream, whipped to stiff peaks
1 pinch salt	

In a large bowl, mix together sour cream, sugar, and salt. Gently fold in almonds and whipped cream. Refrigerate for 1 hour or longer before serving. Serve with assortment of fresh fruit.

### ***Mediterranean Spread***

8 oz. cream cheese, softened	2 tsp. garlic powder
1/4 cup sour cream	2 tsp. dried dill weed
4 oz. crumbled feta cheese	Crackers or chips of choice

In a mixing bowl, whisk together cream cheese, sour cream, feta cheese, garlic powder, and dill weed until well blended. Cover and refrigerate for at least 30 minutes before serving with chips, crackers, or fresh veggies.

### ***Layered Shrimp Spread***

8 oz. cream cheese, softened	2 chopped green onions
2 tsp. Worcestershire sauce	1 tomato, finely chopped
1 tsp. hot pepper sauce	1/2 cup shredded mozzarella cheese
1 (8-oz.) jar cocktail sauce	Crackers of choice
12 oz. small cooked shrimp	

In a large mixing bowl, mix cream cheese, Worcestershire sauce, and hot pepper sauce together. Spread mixture on a medium-size serving platter. Spread cocktail sauce over cream cheese mixture. Layer shrimp over cocktail sauce, and top with green onions, tomato, and mozzarella cheese. Serve with an assortment of crackers.

## ***Chicken Liver & Bacon Appetizers***

12 fresh chicken livers, halved  
1 tsp. garlic salt

12 slices bacon, cut in half  
Toothpicks

Preheat oven to broil/grill. Sprinkle each chicken liver half with garlic salt to taste. Wrap 1/2 slice bacon around each chicken liver piece and secure with a toothpick. Place on a broiling pan. Broil for 6 to 8 minutes. Turn pieces over and broil another 6 to 8 minutes or until chicken livers are cooked through; no longer pink. Serve hot.

## ***Cucumber and Olive Appetizers***

1 large cucumber  
3 oz. cream cheese, softened  
1/4 cup blue cheese salad dressing

1 lb. cocktail loaf rye bread  
15 pimiento-stuffed green olives, sliced

Using the tines of a fork, score the unpeeled cucumber lengthwise on all sides. Slice the cucumber into 1/4-inch thick rounds. In a small mixing bowl, combine cream cheese and blue cheese dressing. Spread the cheese mixture on the rye bread slices; top each with a cucumber slice and olives slices. Serve immediately.

## ***Caprese Appetizer***

20 grape or cherry tomatoes  
12 oz. pkg. fresh mozzarella balls  
2 tbsp. extra virgin olive oil  
2 tbsp. fresh basil leaves, chopped

1/8 tsp. salt  
1/8 tsp. black pepper  
20 large skewer toothpicks

In a large mixing bowl, toss all food items together until tomatoes and mozzarella balls are well coated. Skewer one tomato and one mozzarella ball on each tooth pick. Place on a serving tray and pour remaining oil mixture over skewers. For best flavor, serve at room temperature. (Make ahead by refrigerating tomatoes and mozzarella in marinade; skewer right before serving, and bring to room temperature.)

## ***Cheddar Bacon Ranch Pulls***

4 slices bacon	1 tbsp. dry ranch dressing mix
1 (1-lb.) round loaf sourdough bread	1/2 cup butter, melted
8 to 10 slices Cheddar cheese, cut in half	

Preheat oven to 350°. Cook bacon and drain slices on paper-towel (you don't have to cook the bacon crispy, as it will finish cooking in the oven). Cut bacon slices crosswise into 1/2-inch wide strips. Cut slits halfway through bread in two directions creating a checker-board pattern. Slip cheese slices and bacon into the slits. In a small mixing bowl, whisk ranch dressing mix and butter. Slowly pour over bread, allowing butter to get into the slits. Wrap entire loaf in a sheet of aluminum foil, and place on a baking sheet; bake for 15 minutes. Unwrap bread and bake until cheese is melted, about 10 more minutes. Pull pieces apart to serve.

## ***Bacon and Date Appetizer***

1 (8-oz.) pkg. pitted dates	1 pound thinly-sliced bacon
4 ounces whole almonds	3 tbsp. brown sugar

Preheat broiler. Slit dates and place one almond inside each. Wrap bacon around each date and secure with a toothpick; sprinkle a bit of brown sugar over each. Place on a foil-lined rimmed cookie sheet and broil for 10 to 12 minutes or until bacon is evenly brown and crisp.

## ***Cinnamon Dip***

2 cups frozen whipped topping, thawed	1/4 tsp. cinnamon
1/4 cup brown sugar, packed	Sliced apples, bananas, or fresh fruit of choice

In a large bowl, gently fold all ingredients together except fruit. Cover and chill at least 30 minutes before serving with fruit.

## ***Candied Walnuts***

1 lb. walnut halves	1/4 tsp. salt
1 cup white sugar	6 tbsp. milk
2 tsp. ground cinnamon	1 tsp. vanilla extract

Preheat oven to 350°. Spread nuts in a single layer over baking sheet. Roast for approximately 8 to 10 minutes, or until the nuts start to turn brown (*or until the aroma of roasted nuts fills the kitchen!*). In a medium saucepan, stir together sugar, cinnamon, salt, and milk. Cook over medium-high heat, stirring constantly for 8 minutes, or until the mixture reaches the soft ball-stage of 236°. Remove from heat and stir in vanilla immediately. Add walnuts to the sugar-syrup, and stir well to completely coat. Spoon nuts onto parchment paper, and immediately separate them with a fork. Cool and store in airtight container.

## ***Easy Ranch Chicken Ball***

16 oz. cream cheese, softened	1 (5-oz.) can chicken, drained & flaked
1 (1-oz.) pkg. ranch dressing mix	1/2 cup chopped pecans

In a medium mixing bowl, combine cream cheese, dressing mix, and chicken; form into a ball. Spread pecans on waxed paper. Roll the ball in pecans to fully coat, cover with plastic wrap, and refrigerate for at least one hour. Serve with crackers, or fresh veggies.

## ***Tuna-Olive Spread***

1 (6-oz.) can white albacore tuna, drained	1/4 c. green olives with pimientos
8 oz. cream cheese, softened	Crackers of choice

Put tuna in a large mixing bowl and flake with fork. Add cream cheese and stir to combine. Fold in chopped olives. Cover and refrigerate until ready to serve with your favorite crackers.

## ***Sausage Stuffed Jalapenos***

1 lb. ground pork sausage	1 lb. large fresh jalapeno
8 oz. cream cheese, softened	peppers, halved length-
1 cup shredded Parmesan cheese	wise and seeded

Preheat oven to 425°. Place sausage in a skillet over medium heat, and cook until evenly browned; drain grease. In a large bowl, mix together sausage, cream cheese, and Parmesan cheese. Spoon about 1 tbsp. sausage mixture into each jalapeno half. Arrange stuffed halves in baking dishes. Bake for 20 minutes, until bubbly and lightly browned. Serve with Ranch dressing, if desired.

## ***Super Nachos***

1 lb. ground beef	1 cup salsa
1 (1.25-oz.) pkg. taco seasoning mix	1 cups sour cream
3/4 cup water	1 (10-oz.) can pitted black olives, drained & chopped
1 (18-oz.) pkg. tortilla chips	4 green onions, diced
1 cup shredded sharp Cheddar cheese, or more	1 (4-oz.) can sliced jalapeno peppers, drained
1 (15.5-oz.) can refried beans	

In a large skillet over medium heat, cook ground beef until it is crumbly and no longer pink, 5 to 10 minutes; drain excess grease. Stir in taco seasoning mix and water, and simmer until beef mixture has thickened, 8 to 10 minutes. Set the oven rack about 6-inches from heat source and preheat the broiler. Line a baking sheet with aluminum foil. Spread tortilla chips on baking sheet; top with Cheddar cheese and dot with refried beans and meat mixture. Broil until cheese is melted, watching carefully to prevent burning, 3 to 5 minutes. Top nachos with sour cream, black olives, green onions, and jalapeno peppers.

## **AutoPay**

### **What is AutoPay?**

- An automatic payment system that pays your electric bill for you directly from your checking account, savings account, or credit or debit card (Visa or MasterCard only).
- Your bill is paid automatically on the due date - never early, never late.
- You will continue to receive your electric bill, but it will be marked “Paid by Draft”.

### **Levelized Billing**

This is a convenient, budget-wise way to pay your electric bill. You receive an “averaged” bill each month, thus avoiding the budget strain of paying larger bills that occur during the winter (heating) and summer (cooling) seasons. To participate in Levelized Billing, you must have lived at the same location for 12 months and have no more than two late notices. A zero account balance is required to set up Levelized Billing.

### **Paperless Billing**

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For more information, call our Member Services Representatives at (270) 842-6541.



**Design the Cover contest—Honorable Mention:  
Faith Wilson, Drakes Creek Middle School  
“Baking Cookies”**

# Side Dishes

## ***Grilled Garlic Potatoes***

6 medium baking potatoes, peeled & thinly sliced	1 tsp. chopped fresh parsley
1 large white onion, sliced	Salt & pepper to taste
5 tbsp. butter, sliced	1 cup shredded Cheddar cheese
3 cloves garlic, minced	

Preheat grill to high heat. On a large piece of heavy-duty aluminum foil, evenly arrange potato slices, separated by onion slices. Place butter slices into potatoes and onions. Top with garlic, sprinkle with parsley, and season with salt and pepper. Tightly seal foil. Place on grill, and cook 20 minutes, turning once, or until potatoes are tender. Gently open foil and sprinkle with Cheddar cheese. Reseal foil and continue cooking for about 5 minutes, until cheese is melted. (If you don't want to open foil to turn, simply give them a good shake/toss, or leave them alone and the potatoes will be extra crispy and onions caramelized!)

## ***Bacon & Apple Baked Beans***

6 slices bacon	3/4 cup ketchup
2 (16-oz.) cans baked beans	1 cup packed brown sugar
1 onion, diced	1 Granny Smith Apple, peeled, cored, and diced
1/4 cup yellow mustard	

Preheat oven to 350°. Cook bacon until much of the grease has been released, but the bacon is still flexible. Drain on paper towels and set aside. In a large bowl, stir together baked beans, onion, mustard, ketchup, brown sugar and apple. Transfer to a 9-inch square baking dish and top with bacon slices. Bake uncovered for 45 minutes, until bacon is crisp and beans are bubbling throughout.



## ***Parmesan Brussels Sprouts***

3 tbsp. butter, divided	3 tbsp. shredded Parmesan cheese
2 cloves garlic, chopped	Salt & pepper, to taste
6 fresh Brussels sprouts, trimmed and halved	

Heat a frying pan over medium heat until hot, about 3 minutes. Melt 1 tbsp. butter; stir in garlic and cook until fragrant, 30 seconds. Add 1 tbsp. butter and Brussels sprouts, cut-side down; cover and cook until golden brown, 4 to 6 minutes. Flip Brussels sprouts, add remaining tbsp. of butter, cover and cook until other side is browned, about 3 more minutes. Transfer to serving plate. Sprinkle with Parmesan cheese, salt and pepper.

## ***Italian-Style Peas***

2 tbsp. olive oil	16 oz. frozen green peas
1 onion, chopped	2 tbsp. chicken stock
2 cloves garlic, minced	Salt & pepper to taste

Heat olive oil in a skillet over medium heat. Stir in onion and garlic; cook about 5 minutes. Add frozen peas, and stir in stock. Season with salt and pepper. Cover and cook until peas are crispy tender, about 7 minutes.

## ***Easy Glazed Yams***

2 (23-oz.) cans yams, drained	1/4 cup chopped nuts
3/4 cup peach preserves	1/2 stick butter, melted
3/4 cup mini marshmallows	

Arrange yams in ungreased 1-1/2 qt. baking dish. Spoon preserves over yams; top with marshmallows and nuts. Drizzle butter over top, and bake at 350° for 30 minutes or until thoroughly heated and golden on top.

## ***Southwestern Stuffed Spaghetti Squash***

1 (2-lb.) spaghetti squash	1/2 cup thick & chunky-style salsa
2 green onions	
1 (15.5 oz.) black beans, rinsed	1 cup Mexican-style finely shredded cheese, divided
1/2 cup frozen corn	

Preheat oven to 375°. Pierce squash in several places with a fork or knife; place in a shallow microwaveable dish. Microwave on High 10 to 15 minutes or until squash is softened, turning every 5 minutes. Cool slightly. Cut squash in half; remove and discard seeds. Using a fork, scrape insides of squash into strands. Place strands in a large bowl, and place squash shells, cut sides up, in a greased shallow baking dish. Slice onions, keeping white and green pieces separated. Add white onion slices to squash strands along with beans, corn, salsa and half of the Mexican-style cheese; mix lightly. Spoon into squash shells; top with remaining cheese. Bake 15 minutes or until filling is heated through and cheese is melted. Sprinkle top with green onions pieces. Serve warm.

## ***Creamy Gruyere Potatoes Au Gratin***

3 lbs. Yukon Gold potatoes, peeled, sliced	1 cup heavy cream, divided
3 cloves garlic, minced	Black pepper, to taste
3/4 tsp. salt	Freshly ground nutmeg
	2 cups freshly shredded Gruyere cheese, divided

Preheat oven to 350°. Place potatoes, garlic, and salt into large pot; fill with enough water to cover, and bring to a boil. Reduce heat to medium, and simmer for 4 minutes; drain. Transfer about half of potatoes to a greased 9 x 13-inch baking dish. Pour half of the cream over potatoes, season with black pepper, sprinkle lightly with nutmeg and half of the shredded cheese. Top with remaining potatoes; sprinkle again with black pepper and nutmeg. Pour on remaining cream, and sprinkle with remaining cheese. Bake until top is crisp and brown, about 1 hour.

## ***Cheesy Cauliflower Bake***

2 (16-oz.) pkgs. frozen cauliflower florets, thawed	1 cup shredded sharp Cheddar cheese
4 cups shredded carrots	2/3 cup ranch dressing
1 tsp. dried thyme leaves	

Preheat oven to 375°. Grease a 2-qt casserole. Cut large cauliflower florets in half. Place cauliflower and carrots into greased casserole. In a mixing bowl, stir together thyme, cheese, and ranch dressing; spoon over vegetables. Bake 25 to 30 minutes or until thoroughly heated.

## ***Bacon-Wrapped Corn***

8 large ears sweet corn, husks removed	8 slices bacon
	2 tbsp. chili powder

Wrap a slice of bacon around each ear of corn, from one end to the other; place on a piece of heavy-duty aluminum foil. Sprinkle with chili powder. Wrap securely, twisting ends of foil to make handles for turning. Grill corn, covered, over medium heat 25 to 30 minutes or until corn is tender and bacon is cooked, turning once.

## ***Baked Zucchini Fries***

1/2 cup Italian-style bread crumbs	2 eggs
1/2 cup grated Parmesan cheese	3 zucchinis, ends trimmed, halved, cut into 1/2-inch strips

Preheat oven to 425°. Line a baking sheet with foil and coat with cooking spray. Stir bread crumbs and Parmesan cheese together in a shallow bowl. In a separate bowl, whisk eggs. Working in batches, dip zucchini strips into egg mixture, shake to remove excess, and roll strips in bread crumb mixture to coat. Place zucchini strips in a single layer on baking sheet. Bake, turning once, until golden and crisp, 20 to 25 minutes. Delicious with simple sour cream ranch dip; recipe on page 1.

## Summer Energy-Saving Tips

Following are the top 10 low-cost steps you can do during the summer season to lower your energy bill:

1. Caulk and weatherstrip around windows and doors to stop air leaks. Seal any gaps in floors and walls around pipes and electrical wiring.
2. Change filters monthly—Dirty filters make your air conditioning unit work harder.
3. Replace incandescent bulbs with LEDs; they use at least 75% less energy and last 10 times longer.
4. Install aerating, low-flow faucets and showerheads and repair leaky faucets.
5. Tune up your heating and cooling system. Seasonal tune-ups will keep your system running as efficiently as possible. Have your ducts inspected. Repair air leaks and seal and insulate cooling system ductwork.
6. Insulate! Add insulation to your attic, crawl space and any accessible exterior walls. Add pipe insulation to the first 5 feet of water pipe coming from your water heater. Install light switch and electrical outlet seals on exterior walls. Wrap your water heater with insulation or install an insulating blanket.
7. Look for the ENERGY STAR<sup>®</sup> when replacing large or small appliances.
8. Use power strips for home electronics, and turn off power strips when equipment is not in use. TVs and DVD players, etc. still use power when the switch is off.
9. Replace worn-out seals on your refrigerator or freezer.
10. Plant a tree! Shade trees placed on the south or southwest side of your home will keep it cooler.

**Warren**RECC

2018  
Design the Cover Contest



**Design the Cover contest—Honorable Mention:  
Paw Lah Hser, Greenwood High School  
“Cake Decorating”**

# Salads

## ***Spicy Fiesta Coleslaw***

1 (14-oz.) pkg. coleslaw mix	1/2 cup mayonnaise
1 cup chopped peeled jicama	1/4 cup cider vinegar
6 radishes, sliced	2 tbsp. sugar
4 jalapeno peppers, seeded and finely chopped	1/2 tsp. salt
1 medium onion, chopped	1/2 tsp. celery salt
1/3 cup minced fresh cilantro	1/4 tsp. black pepper
	Lime wedges (opt.)

In a large mixing bowl, combine the first six ingredients. In a small mixing bowl, whisk mayonnaise, vinegar, sugar, and seasonings. Pour mayonnaise mixture over coleslaw; toss to coat. Refrigerate, covered, until ready to serve. Serve with lime wedges, if desired.

## ***Broccoli Raisin Salad***

4 cups fresh broccoli florets (1 medium bunch)	1/2 cup Miracle Whip
3/4 cup golden raisins	1 tbsp. white vinegar
1 small red onion, finely chopped	2 tsp. sugar
	3 bacon strips, cooked and crumbled

In a large mixing bowl, combine broccoli, raisins, and onions. In a smaller mixing bowl, whisk together Miracle Whip, vinegar, and sugar. Pour over broccoli mixture; toss to coat. Refrigerate at least 2 hours before serving. Toss again and sprinkle with crumbled bacon, just before serving.



## ***Pineapple Pretzel Salad***

2 cups crushed pretzels	8 oz. Cool Whip, thawed
1 cup butter, melted	2 (20-oz.) cans crushed pineapple
8 oz. cream cheese, softened	1/2 (3.4-oz.) pkg. Instant vanilla pudding mix
1 cup white sugar	

Preheat oven to 350°. Place crushed pretzels in the bottom of a 9 x 13-inch baking dish. Pour melted butter carefully over pretzels. Bake in preheated oven for 10 minutes; set aside to cool. In a large mixing bowl, cream together cream cheese and sugar; fold in Cool Whip. Spread evenly over pretzel crust. In another bowl, combine pineapple and dry pudding mix; spread over whipped topping layer. Chill for at least 2 hours before serving.

## ***Country Cornbread Salad***

2 to 3 cups 1-inch cubes cornbread	1 small sweet onion, finely chopped
1 pkg. dry ranch dressing mix	2 ripe tomatoes, seeded, chopped
1 cup mayonnaise	2 cups finely shredded sharp Cheddar cheese
1/2 cup buttermilk	
1 (14.5-oz.) can pinto beans	
1 (16-oz.) can whole kernel corn	
1 green bell pepper, finely chopped	

Place cornbread cubes in bottom of large serving bowl or trifle bowl. In a small bowl, whisk together dry ranch dressing mix, mayonnaise, and buttermilk; refrigerate. Drain and rinse pinto beans and spoon over cornbread. Drain corn and layer over pinto beans. Top with green bell pepper, onion, and tomatoes. Sprinkle Cheddar cheese over top. Spoon ranch dressing mixture evenly over top. Refrigerate for at least 2 hours or overnight to allow flavors to marinate.

## ***Sweet Macaroni Salad***

1 (16-oz.) box elbow macaroni	1 (14-oz.) can sweetened condensed milk
4 medium carrots, grated	1 cup cider vinegar
1 green bell pepper, chopped	1/4 cup sugar
1 red onion, chopped	1 tsp. salt
2 cups mayonnaise	1/2 tsp. black pepper

Cook macaroni according to package directions; drain. In a large mixing bowl, combine cooked macaroni, carrots, bell pepper, and onion. In another large bowl, whisk together mayonnaise, sweetened condensed milk, cider vinegar, sugar, salt, and pepper. Pour over macaroni mixture and stir well. Cover and refrigerate overnight. Stir before serving.

## ***Dilly Potato and Egg Salad***

4 lbs. medium red potatoes, about 14, peeled and halved	1 1/2 cups mayonnaise
5 large hard-boiled eggs	1 tsp. celery seed
1 cup chopped dill pickles	1/2 tsp. salt
1 small onion, finely chopped	1/4 tsp. black pepper
	Paprika

Place whole potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat and cook, uncovered, until tender, about 15 minutes; drain and cool. Cut potatoes in 3/4-inch cubes, place in a large mixing bowl. Peel and chop 4 eggs; peel and slice remaining egg in rounds for garnish. Add chopped eggs, pickles and onion to potatoes. In another bowl, stir together mayonnaise, celery seed, salt, and pepper. Gently fold mayonnaise mixture into potato mixture, until thoroughly coated. Sprinkle evenly with paprika; top with sliced egg. Refrigerate, covered, at least 2 hours before serving.



## ***Mexican Bean Salad***

- |  |                                   |
|--|-----------------------------------|
| 1 (15-oz.) can black beans,<br>rinsed & drained      | 2 tbsp. fresh lime juice          |
| 1 (15-oz.) can kidney beans,<br>drained              | 1 tbsp. fresh lemon juice         |
| 1 (15-oz.) can cannellini beans,<br>drained & rinsed | 2 tbsp. white sugar               |
| 1 green bell pepper, chopped                         | 1 tbsp. salt                      |
| 1 red bell pepper, chopped                           | 1 clove crushed garlic            |
| 1 (10-oz.) pkg. frozen corn                          | 1/4 cup chopped fresh<br>cilantro |
| 1 red onion, chopped                                 | 1/2 tbsp. ground cumin            |
| 1/2 cup olive oil                                    | 1/2 tbsp. black pepper            |
| 1/2 cup red wine vinegar                             | Hot pepper sauce                  |
|  | Chili powder                      |

In a large bowl, combine black beans, kidney beans, cannellini beans, bell peppers, frozen corn kernels, and red onion. In another bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder. Pour dressing over vegetables; mix well. Cover and refrigerate for at least 2 hours. Toss again before serving.

## ***Avocado Egg Salad***

- |                                   |                        |
|-----------------------------------|------------------------|
| 6 hard-boiled eggs, peeled        | 1 tbsp. yellow mustard |
| 2 avocados, peeled, pitted, cubed | 1/3 cup mayonnaise     |
| 1/2 cup minced red onion          | Salt & pepper to taste |
| 3 tbsp. chopped sweet pickles     |                        |

Finely chop eggs and place in a large mixing bowl. Add the avocado, onion, pickles, mustard, and mayonnaise. Stir until combined. Season to taste with salt and pepper.

## ***Tortellini Tuna Salad***

- |  |  |
|--|--|
| 1 (9-oz.) pkg. refrigerated<br>cheese tortellini, cooked     | 1/4 cup finely chopped<br>red onion            |
| 1 (5-oz.) can solid white albacore,<br>tuna, drained, flaked | 1/2 cup mayonnaise                             |
| 1/2 cup frozen peas, thawed                                  | 1/4 cup KRAFT Tuscan<br>House Italian Dressing |
| 1/2 cup chopped red bell pepper                              | 1/4 tsp. black pepper                          |

In a large mixing bowl, combine all ingredients. Refrigerate, covered, for at least 2 hours. Toss again before serving.

## ***Smoked Sausage and Brussels Sprout Salad***

- |  |  |
|--|--|
| 1 (14-oz.) pkg. smoked sausage<br>bias-sliced 1/2-inch thick | 1/2 cup olive oil  |
| 3 tbsp. cider vinegar  | 1/2 cup dried cranberries                                |
| 1 tbsp. minced shallot                                       | 1 1/2 lbs. fresh Brussels<br>sprouts, each thinly sliced |
| 2 tsp. honey   | 1/2 medium red onion,<br>thinly sliced                   |
| 1 1/2 tsp. Dijon mustard                                     | 1/2 cup toasted walnuts,<br>thinly sliced                |
| 1/2 tsp. salt  |  |
| 1/2 tsp. black pepper  |  |

In a large skillet, cook and stir sausage slices over medium heat about 5 minutes or until browned; set aside to cool slightly.

For vinaigrette: in a small bowl, combine cider vinegar, shallot, honey, Dijon mustard, salt, and pepper. Slowly whisk in olive oil, to thoroughly combine. In a large mixing bowl, combine cooked sausage, cranberries, Brussels sprouts, red onion, and walnuts. Drizzle with vinaigrette; gently toss. Serve immediately or cover and chill up to 4 hours before serving. Toss again before serving.



### ***Picnic Pasta Salad***

- |   |   |
|---|---|
| 1 (16-oz.) pkg. bowtie pasta,<br>cooked according to directions | 8 oz. Muenster cheese,<br>cubed             |
| 1 to 2 cucumbers, peeled,<br>quartered and sliced               | 1/4 cup cubed pepperoni<br>or deli ham      |
| 1 pt. cherry tomatoes, halved                                   | 1 (16-oz.) bottle Italian<br>salad dressing |
| 1 (3.8 oz.) can sliced black olives                             |   |

Place all ingredients in a large mixing bowl. Stir to thoroughly combine. Serve immediately or cover and chill for at least 2 hours for full flavor. Toss again before serving.

### ***Chilled Fruit Salad***

- |   |   |
|---|---|
| 16 oz. strawberries, hulled<br>and halved   | 1 (20-oz.) can pineapple<br>chunks, drained |
| 1 cup seedless green grapes                 | 4 to 5 bananas, cut into<br>chunks          |
| 1 cup seedless red grapes                   | 1 (21-oz.) can peach pie<br>filling         |
| 1 (15-oz.) can mandarin oranges,<br>drained |   |

Place all fruit in a large mixing bowl. Pour peach pie filling over fruit and gently toss to coat. Cover and refrigerate until ready to serve.

### ***Fruity Curry Chicken Salad***

- |   |  |
|---|--|
| 4 skinless, boneless chicken<br>breast halves, cooked & diced | 1/3 cup seedless green<br>grapes, halved |
| 1 stalk celery, diced   | 1/2 cup chopped, toasted<br>pecans       |
| 4 green onions, chopped                                       | 1/8 tsp. each salt & pepper              |
| 1 Golden Delicious apple, peeled<br>cored, diced              | 1/2 tsp. curry powder                    |
| 1/3 cup golden raisins  | 3/4 cup mayonnaise                       |

In a large bowl, combine chicken, celery, onion, apple, raisins, grapes, pecans, salt & pepper, curry powder, and mayonnaise. Mix all together, and chill before serving. Make the night before for best flavor; great served on croissants!

## General Household Energy-Saving Tips

### Water Heating:

- Lower your heater temperature to 120° F.
- Repair or replace leaky faucets. One drip per second results in the loss of 700 gallons of water per year, plus the energy for heating it.
- Install an insulated water heater blanket if the heater is located in an unheated area.
- Wash clothes in cold water, and use cold-water detergent whenever possible.

### Refrigeration:

- Vacuum condenser coils at least once a year.
- Check door gaskets for leaks by closing the door on a single sheet of paper and tugging gently to remove it. If it falls out without much effort, the gasket needs to be replaced.

### Lighting:

- Turn off lights when not in use.
- Replace incandescent light bulbs with LEDs, which use at least 75% less energy and last much longer.





**Design the Cover contest—Honorable Mention:  
Janice Chanchavac-Boyd, Butler County High School  
“Girl In Space Cooking Her Steaks”**

# Main Dishes

## ***Pepperoni Pizza Muffins***

1 (10-oz.) can refrigerated buttermilk biscuit dough	10 slices pepperoni
10 tbsp. pizza sauce	10 tbsp. shredded mozzarella cheese, or more as desired

Preheat oven to 425°. Press biscuits, one at a time, between hands to flatten. Place each flattened biscuit in a lightly greased muffin cup; press into bottom and up sides of cup. Set aside; biscuits will settle and slightly rise, about 10 minutes. Lightly press down again. Spoon 1 tbsp. pizza sauce into each biscuit; top each with 1 slice of pepperoni and 1 tbsp. (or desired amount) mozzarella cheese. Bake until biscuit is lightly browned and cheese is melted, about 10 minutes. Remove each pizza from tin, and place on cooling rack for about 5 minutes before serving.

## ***Baked Chicken Supreme***

6 boneless skinless chicken breasts	1 pkg. Stove Top Stuffing Mix for Chicken
1 (10.5-oz.) can cream of chicken soup	1/2 cup shredded Parmesan cheese
8 oz. sour cream	1 stick butter, melted

Preheat oven to 350°; lightly grease a 9 x 13-inch baking dish. Place chicken breasts in pan. Stir together soup and sour cream; spread evenly over chicken. Pour contents of stuffing mix into a gallon-size zip-lock bag. Use a rolling pin to crush stuffing mix into crumbs; add Parmesan cheese to crumbs and shake the bag to combine. Sprinkle stuffing/Parmesan mixture over soup mixture. Drizzle melted butter evenly over everything. Bake for 45 to 60 minutes, depending on thickness of chicken breasts. Internal temperature of chicken should be at least 165°.

## ***Juicy Lucy Burgers***

1 1/2 lbs. ground beef	1 tsp. black pepper
2 tbsp. Worcestershire Sauce	4 slices American cheese
3/4 tsp. garlic salt	4 hamburger buns

In a large mixing bowl, combine ground beef, Worcestershire sauce, garlic salt, and pepper; mix well. Form 8 thin patties from the beef mixture. Each patty should be slightly larger than the cheese slices. Cut each slice of cheese into 4 equal pieces; stack the pieces. Sandwich the stack of cheese between 2 ground beef patties. Tightly pinch edges together to seal the cheese within the meat. Repeat with remaining cheese and meat patties to make 4 burgers. Preheat a cast-iron or other heavy bottomed skillet over medium-heat. Cook burgers until well browned, about 4 minutes. It is common for burgers to puff up due to steam from the cheese. Turn the burgers, and gently prick the top of each with a fork to allow steam to escape. Cook for 5 more minutes to brown the other side. Serve on hamburger buns.

## ***Hungarian Goulash Casserole***

1 lb. ground pork	1 can cream of celery soup
1/4 tsp. salt	1 cup whole milk
1/4 tsp. black pepper	1 tsp. sweet Hungarian paprika
1/4 tsp. ground nutmeg	1 (12-oz.) pkg. egg noodles cooked & drained
1 tbsp. vegetable oil	2 tsp. fresh dill (opt.)
1 cup sour cream, divided	
1 tbsp. cornstarch	

Preheat oven to 325°. Grease a 13 x 9-inch casserole dish. In a large bowl, combine pork, salt, pepper, and nutmeg. Shape into 1-inch meatballs. Heat oil in a large skillet over medium-high heat; add meatballs. Cook 10 minutes or until browned on all sides; no pink in center. Remove meatballs from skillet; discard most of the drippings. Stir together 1/4 cup sour cream and cornstarch; stir into same skillet. Add remaining sour cream, soup, milk and paprika; stir until smooth. Put noodles in prepared dish, place meatballs over noodles, and cover with sauce. Bake 25 to 30 minutes or until hot. Sprinkle with dill, if desired.

## ***Mexican Tortilla Lasagna***

4 boneless skinless chicken breast halves	1 cup ricotta cheese
2 tbsp. vegetable oil	1 (4-oz.) can diced green chilies
2 tsp. chili powder	1/4 cup chopped fresh cilantro, divided
1 tsp. ground cumin	12 (6-inch) corn tortillas
1 (14.5 -oz.) diced tomatoes with garlic, drained	1 cup (4-oz.) shredded Cheddar cheese
1 (8-oz.) can tomato sauce	
1 tsp. hot pepper sauce (opt.)	

Preheat oven to 375°. Cut chicken into 1/2-inch pieces. Heat oil in large skillet over medium heat. Add chicken, chili powder and cumin. Cook 4 minutes or until chicken is tender, stirring occasionally. Stir in diced tomatoes, tomato sauce and hot pepper sauce; bring to a boil. Reduce heat; simmer 2 minutes. In a mixing bowl, combine ricotta cheese, chilies and 2 tbsp. cilantro; mix until well blended. Spoon half of chicken mixture into 12 x 8-inch baking dish. Top with 6 tortillas, ricotta cheese mixture, remaining 6 tortillas, remaining chicken mixture, Cheddar cheese, and remaining 2 tbsp. cilantro. Bake 25 to 30 minutes, or until thoroughly heated.

## ***Hearty Potato and Sausage Bake***

1 lb. new potatoes, quartered	1/2 tsp. dried thyme leaves
1 large onion, thinly sliced	1/2 tsp. black pepper
1/2 lb. baby carrots	1 lb. cooked chicken, turkey, or pork sausage (sliced in rounds or loose)
2 tbsp. butter, melted	
1 tsp. salt	
1 tsp. garlic powder	

Preheat oven to 400°. Lightly grease a 13 x 9-inch baking pan. In a large bowl, combine potatoes, onion, carrots, butter, salt, garlic powder, thyme, and pepper; toss to coat evenly. Place potato mixture into prepared pan; bake, uncovered, 30 minutes. Stir sausage into potato mixture. Continue to bake 15 to 20 minutes or until potatoes are tender and golden brown.



## ***Grilled Garlic and Herb Shrimp***

2 tsp. ground paprika	1/2 tsp. black pepper
1 tbsp. fresh minced garlic	2 tsp. dried basil leaves
2 tsp. Italian seasoning blend	2 tbsp. brown sugar, packed
2 tbsp. fresh lemon juice	2 lbs. large shrimp, peeled and deveined
1/4 cup olive oil	

In a large mixing bowl, whisk together paprika, garlic, Italian seasoning, lemon juice, olive oil, pepper, basil, and brown sugar until thoroughly blended. Stir in shrimp, and toss to evenly coat with marinade. Cover and refrigerate at least 2 hours, stirring once. Preheat outdoor grill for medium-high heat. Lightly brush grill grate with oil. Remove shrimp from marinade, and discard excess marinade. Place shrimp on preheated grill and cook, turning once, until opaque in the center, 5 to 6 minutes. Serve immediately.

## ***Bruschetta Pasta***

2 1/2 cups cherry tomatoes	1/2 cup shredded Parmesan cheese
4 cloves garlic, thinly sliced	2 tbsp. chopped fresh basil
1/4 cup Balsamic Vinaigrette dressing	1 (18 x 5-inch) sheet heavy-duty aluminum foil
2-1/2 cups penne pasta, uncooked	
1 tbsp. olive oil	

Preheat oven to 450°. Place tomatoes and garlic on center of foil; drizzle with dressing. Bring up foil sides; double fold top ends to seal packet, leaving room for heat circulation inside. Place on baking sheet and bake 15 minutes. Meanwhile, cook pasta according to directions. Drain pasta, place in serving bowl, and toss with oil. Open aluminum packet carefully, allowing steam to escape. Pour tomato mixture over pasta and toss. Top with cheese and basil.

## ***Ratatouille***

2 tbsp. olive oil	1 large onion, sliced into thin rings
3 cloves garlic, minced	
2 tsp. dried parsley	2 cups sliced fresh mushrooms
1 eggplant, cut into 1/2-inch cubes	1 green bell pepper, sliced
Salt to taste	2 large tomatoes, chopped
1 cup grated Parmesan cheese	
2 zucchini, sliced	

Preheat oven to 350°. Coat bottom and sides of a 1-1/2 quart casserole dish with 1 tbsp. olive oil. Heat remaining 1 tbsp. olive oil in a medium skillet over medium heat. Cook and stir garlic until lightly browned. Mix in parsley and eggplant. Cook and stir until eggplant is soft, about 10 minutes. Season with salt to taste. Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer of vegetables with a sprinkling of salt and cheese. Bake for 45 minutes. Remove from oven and let stand for 10 minutes before serving.

## ***Easy Lemon Pepper Chicken Wings***

2 cups vegetable oil, or as needed	1 tbsp. lemon pepper seasoning
2 tbsp. extra-virgin olive oil	12 chicken wings

Heat vegetable oil in deep-fryer or large saucepan to 375°. In a mixing bowl, stir olive oil and lemon pepper together. Fry the chicken wings in hot oil until no longer pink at the bone and juices run clear, about 8 minutes; instant-read thermometer inserted near bone should read 165°. Place wings in olive oil mixture and toss to coat. Serve immediately.

## **Easy Cheesy Ravioli**

- |  |  |
|--|--|
| 2 (9-oz.) pkg. refrigerated<br>cheese ravioli      | 1 cup frozen peas                            |
| 1 red pepper, chopped                              | 1 cup shredded Italian<br>five cheese blend  |
| 1 (8-oz.) tub chive & onion<br>cream cheese spread | French baguette, sliced<br>in rounds, (opt.) |

Cook pasta according to directions, omitting salt. Drain pasta and set aside, reserving 1 cup of the pasta water. In a large non-stick skillet over medium heat, cook and stir pepper until crisp-tender, about 5 minutes. Add 3/4 cup of reserved pasta water, cream cheese spread, and peas; cook and stir 2 to 3 minutes or until cream cheese is melted and peas are heated through. Add pasta; stir gently to evenly coat. If sauce is too thick, thin with remaining reserved pasta water. Top with shredded cheese and serve. Serve with bread rounds, if desired.

## **Braised Corned Beef Brisket**

- |   |                         |
|---|-------------------------|
| 1 (5-lb.) flat-cut corned beef<br>brisket | 1 tbsp. vegetable oil   |
| 1 tbsp. browning sauce                    | 1 onion, sliced         |
| (Kitchen Bouquet)                         | 6 cloves garlic, sliced |
|   | 2 tbsp. water           |

Preheat oven to 275°. Discard any flavoring packet from corned beef. Brush brisket with browning sauce on both sides. Heat vegetable oil in a large skillet over medium-high heat and brown brisket on both sides, 5 to 8 minutes per side. Place brisket in a roasting pan. Scatter onion and garlic slices over brisket. Add water to skillet brisket was browned in, stirring to deglaze pan. Pour in roasting pan. Cover tightly with aluminum foil. Roast in oven until meat is tender, about 6 hours.



# SmartHub



## Online Account Access

Warren RECC is proud to provide you with secure and convenient access to your account via SmartHub®.

SmartHub can help you take control of your Warren RECC account like never before.



Register at [www.wrecc.com](http://www.wrecc.com) using "Manage My Account", or download the **FREE** app to your smart phone or tablet (Android or iOS).

Once you sign up, you can use a personal computer or mobile device (Android or iOS) to manage your account anytime, anywhere.

### With SmartHub, you can:

- Pay your WRECC bill(s)
- View your usage
- Set up email/text notifications about account activity
- Set up and manage AutoPay
- Report a power outage
- and much more.



## Reporting a Power Outage

There are **three** ways to report a power outage:

- 1) **Call:** (270) 843-9710 (in Warren County), or (888) 604-4321 (outside Warren County).

When calling to report a power outage, give our personnel or answering system your name, address, and telephone number. If you cannot get through, please be patient, and remember that many other members may also be calling to report an outage. During large outages, Warren RECC uses a special automated answering system. We value your calls, because they allow us to track the size and severity of the outage.

- 2) **SmartHub:** Use our convenient and secure app. (see page 42 for details).



- 3) **Text:** Text **wrecc** to **85700** to sign up. Your cell number must be on file with Warren RECC in order to text your outage. Once you are signed up, text **#out** to **85700**, and follow the prompts to report your outage.

## ***Pork Chop Casserole***

6 center-cut pork chops	1 lb. baby carrots
2 tbsp. vegetable oil	1 (1-oz.) pkg. dry onion soup mix
6 Yukon-Gold potatoes, peeled and quartered	Salt & pepper to taste
2 onions, sliced or quartered	1 (14-oz.) can beef broth

Preheat oven to 350°. Add oil to a large skillet and sear pork chops on both sides. Place pork chops into a roasting pan. Arrange potatoes, onions, and carrots around the chops. Sprinkle onion soup mix evenly over the chops and vegetables; season with salt and pepper. Pour beef broth over the entire mixture. Cover and bake until the pork chops are no longer pink in center, about 1 hour, depending on thickness of pork chops.

## ***Restaurant-Style Beef and Broccoli***

1/3 cup oyster sauce	3/4 lb. beef round steak, cut into 1/8-inch thick strips
2 tsp. Asian (toasted) sesame oil	3 to 4 tbsp. vegetable oil
1/3 cup sherry	1 thin slice fresh ginger root
1 tsp. soy sauce	1 clove garlic, peeled, and smashed
1 tsp. white sugar	1 lb. broccoli, cut into florets
1 tsp. cornstarch	Cooked rice or noodles

Whisk together first 6 ingredients until sugar is dissolved. Place steak strips into a shallow bowl; pour oyster sauce mixture over the meat, stirring to coat well. Cover and marinate for at least 30 minutes in refrigerator. Heat vegetable oil in wok or large skillet over medium-high heat; stir in ginger and garlic. Let them sizzle in the hot oil for about 1 minute to release flavors, then remove and discard. Stir in broccoli; toss and stir in the hot oil until bright green, 5 to 7 minutes. Remove the broccoli from the wok and set aside. Add more oil to the wok, if needed, and add meat strips, including marinade; stir and toss until the sauce forms a glaze on the beef, and meat is no longer pink, about 8 minutes. Return the cooked broccoli to the wok, and stir until meat and broccoli are heated through, about 5 minutes. Serve over rice or noodles, if desired.

## ***Low-carb Cauliflower-Crusted Sausage Quiche***

1 medium head cauliflower, cored and cut into florets	1 sweet red pepper, chopped
2 tbsp. olive oil, divided	7 oz. smoked sausage bias-sliced 1/2-inch thick
5 eggs, divided	1/2 cup chopped onion
1 cup shredded mozzarella cheese, divided	1/4 cup heavy cream
1 tbsp. panko bread crumbs	1 tbsp. all-purpose flour
2 tbsp. snipped fresh chives	Chives (opt.)

Preheat oven to 375°. Grease a 9-inch deep-dish pie plate; set aside. Place cauliflower in food processor or blender, in batches. Cover and pulse each batch until crumbly and resembles the texture of rice. In a very large skillet, heat 1 tbsp. of the oil over medium-high heat. Add cauliflower; cook, stirring occasionally, about 4 minutes, or until cauliflower is tender and starting to brown. Transfer to a mixing bowl, add 1 egg, 1/2 cup cheese, bread crumbs, and 2 tbsp. chives; stir to combine. Press mixture into bottom and sides of pie plate. In the same skillet, heat remaining 1 tbsp. of oil over medium heat. Add sweet pepper and cook for 2 minutes, or until it begins to soften. Add sausage and onion; cook for 5 minutes, stirring occasionally, until onion softens and sausage begins to brown. Spoon sausage mixture into crust and sprinkle remaining cheese over sausage. In a medium bowl, whisk together remaining 4 eggs, heavy cream, and flour. Pour over sausage and cheese mixture in crust. Bake, uncovered for 30 to 40 minutes or until a knife inserted near center comes out clean. Let stand on wire rack for 10 minutes before serving. Sprinkle with additional chives, if desired.



## ***Low-carb Zucchini Lasagna***

1 1/2 large zucchini, thinly sliced lengthwise	1/2 tsp. black pepper
1 tbsp. olive oil	8 oz. ricotta cheese
1 lb. ground beef	1 egg
1 1/2 cups marinara sauce	1/2 tsp. ground nutmeg
2 tsp. salt, divided	2 cups shredded Mozzarella cheese
1 tsp. dried oregano	1/2 cup grated Parmesan cheese

Preheat oven to 375°. Lightly grease an 8-inch baking dish. Pat zucchini slices with paper towel to absorb excess moisture. Heat olive oil in a saucepan over medium-high heat. Add ground beef; cook until browned, 5 to 8 minutes. Add marinara sauce, 1 tsp. salt, oregano, and pepper; simmer for 10 minutes. In a bowl, mix together remaining 1 tsp. salt, ricotta cheese, egg, and nutmeg. Make 1 layer of zucchini slices in baking dish; cover with 1/2 of the sauce. Add another layer of zucchini, spread ricotta mixture on top, sprinkle with 1 cup mozzarella cheese. Add one more layer of zucchini, cover with remaining sauce and top with 1 cup mozzarella cheese and Parmesan cheese. Cover with aluminum foil. Bake for 30 minutes; remove foil and bake until top is golden, about 15 minutes longer.

## ***Thai Scallops and Noodles***

1/2 lb. spaghetti, broken in half	1/2 cup peanut butter
5 cups fresh broccoli pieces or 1 (16-oz.) bag frozen broccoli, thawed	1/4 cup soy sauce
3/4 lb. bay scallops or quartered sea scallops	1/4 cup rice vinegar
	1 tsp. red pepper sauce
	2 tbsp. dry-roasted peanuts, finely chopped

Cook spaghetti as directed on package, except add broccoli and scallops during last 4 minutes of cooking time. Meanwhile, in a mixing bowl, beat peanut butter, soy sauce, vinegar, and red pepper sauce with whisk until smooth. Drain spaghetti-broccoli mixture and return to saucepan. Add peanut butter mixture to spaghetti mixture; toss gently to coat. Sprinkle with chopped peanuts.



## ***Spicy Tuna Fish Cakes***

1 large potato, peeled, cooked, thoroughly drained and mashed	1 1/2 tbsp. breadcrumbs
12 oz. can tuna, drained	1 1/2 tsp. garlic powder
1 egg	1 tsp. Italian seasoning
1/4 cup chopped onion	1/4 tsp. cayenne pepper
1 tbsp. Dijon mustard	Salt & pepper to taste
	1 to 2 tbsp. olive oil

In a large bowl, mix together mashed potato, tuna, egg, onion, Dijon mustard, bread crumbs, garlic powder, Italian seasoning, cayenne pepper, salt, and pepper. Divide the tuna mixture into 8 equal portions and shape into patties. Heat olive oil in a large skillet over medium heat. Place patties in hot oil and fry until browned and crisp, about 3 minutes on each side. Remove and place on paper towel-lined plate.

## ***Slow Cooker Chicken Cacciatore***

6 skinless, boneless chicken breast halves	8 oz. fresh mushrooms, sliced
1 (28-oz.) jar spaghetti sauce	1 onion, finely diced
2 green bell peppers, seeded, and cubed	2 tbsp. minced garlic
	12 oz. spaghetti
	Grated Parmesan cheese

Place chicken in 3-qt. slow cooker. Top with spaghetti sauce, green bell peppers, mushrooms, onion, and garlic. Cover and cook on low for 5 to 6 hours. When chicken is done, cook spaghetti according to package directions. Serve chicken and sauce over spaghetti. Sprinkle with Parmesan cheese.



## ***Crock Pot Balsamic Roast***

- |                          |                                     |
|--------------------------|-------------------------------------|
| 4 to 5 lb. beef roast    | 1/4 tsp. crushed red pepper flakes  |
| 1 1/2 cups beef broth    | 3 cloves garlic, pressed            |
| 1/2 cup brown sugar      | 1 lb. baby carrots                  |
| 1/4 cup balsamic vinegar | 2 lbs. baby red potatoes, quartered |
| 1 tbsp. soy sauce        |                                     |
| 1/4 tsp. salt            |                                     |

In a mixing bowl, whisk together beef broth, brown sugar, balsamic vinegar, soy sauce, salt, red pepper flakes, and garlic. Place beef roast in crock pot. Top with carrots and potatoes. Pour liquid mixture over the beef, carrots and potatoes. Cover and cook on low for 6 to 8 hours.

## ***Crock Pot Cabbage Rolls***

- |                              |                             |
|------------------------------|-----------------------------|
| 12 leaves cabbage            | 1 tsp. black pepper         |
| 1 cup cooked white rice      | 1 (8-oz.) can tomato sauce  |
| 1 egg, beaten                | 1 tbsp. brown sugar         |
| 1/4 cup milk                 | 1 tbsp. lemon juice         |
| 1/4 cup minced onion         | 1 tsp. Worcestershire sauce |
| 1 lb. extra-lean ground beef |                             |
| 1 1/4 tsp. salt              |                             |

Bring a large pot of water to boil. Boil cabbage leaves 2 minutes; drain. In a large bowl, combine rice, egg, milk, onion, ground beef, salt, and pepper. Place about 1/4 cup of meat mixture in center of each cabbage leaf, roll up, tucking in ends. Place rolls in slow cooker. In a small mixing bowl, mix together tomato sauce, brown sugar, lemon juice, and Worcestershire sauce. Pour over cabbage rolls. Cover and cook on low 8 to 9 hours.



## ***Grilled Salmon Filets***

1/4 cup brown sugar	1 tsp. dried basil
1/4 cup olive oil	1 tsp. dried parsley
1/4 cup soy sauce	1/2 tsp. garlic powder
2 tsp. lemon pepper	4 (6-oz.) salmon filets
1 tsp. dried thyme	1 lemon, sliced (opt.)

In a mixing bowl, whisk together brown sugar, olive oil, soy sauce, lemon pepper, thyme, basil, parsley, and garlic powder; pour into a gallon-size zip-lock bag. Add salmon fillets, and gently toss to coat fillets. Squeeze out excess air, and seal bag. Marinate in refrigerator for at least 1 hour, turning occasionally. Preheat an outdoor grill for medium heat, and lightly oil grate. Remove salmon from bag; shake off excess marinade and discard. Grill salmon until browned and flakes easily with fork, about 5 minutes on each side. Remove from grill to serving platter and garnish with lemon slices, if desired.

## ***Crock Pot Asian-Style Country Ribs***

1/2 cup packed brown sugar	2 tbsp. lime juice
1 cup soy sauce	2 tbsp. minced garlic
1/4 cup sesame oil	2 tbsp. minced fresh ginger
2 tbsp. olive oil	1 tsp. Sriracha hot pepper sauce
2 tbsp. rice vinegar	12 boneless country-style ribs

Stir together brown sugar, soy sauce, sesame oil, olive oil, rice vinegar, lime juice, garlic, ginger, and Sriracha in the crock of a slow cooker. Add ribs; cover and refrigerate overnight. Before cooking, drain marinade and discard. Cook ribs on low for 8 hours. Remove ribs to serving platter; let sit for 5 minutes before serving.

## Winter Energy-Saving Tips

Following are the top 10 tips for staying warm and saving energy during the winter:

1. Let there be light—Keep curtains open on the south side of the house and closed on the north during the day to trap the warming sunlight.
2. Bundle up—Insulate heating and cooling ducts and repair any leaks.
3. Lay it down—Add insulation to your attic, crawlspaces and any accessible exterior walls.
4. Keep it clean—Change air filters monthly. Dirty filters force your heating system to work harder.
5. Seal it up—Caulk and weather-strip around windows and doors.
6. Stop the gaps—Install insulating gaskets to exterior light switches and electrical outlets to stop air leaks.
7. Family meals—Take advantage of the heat generated by cooking.
8. Close the damper—Don't send warm air up the chimney. Make sure the fireplace damper is closed when not in use.
9. Decorate—Use area rugs if you have hardwood or tile floors to keep your feet warm.
10. Create breathing room—Keep weeds and debris away from the outdoor unit of your heating system.

Visit [www.wrecc.com](http://www.wrecc.com) and [www.togetherwesave.com](http://www.togetherwesave.com) for more energy saving tips.



**Design the Cover contest—Honorable Mention:  
Christian Jolley-Detwiler, Edmonson County High School  
“Cooking Safely”**

# Sweets

## ***White Almond Wedding Cake***

1 (18.25-oz.) pkg. white cake mix	1 cup sour cream
1 cup all-purpose flour	2 tbsp. vegetable oil
1 cup white sugar	1 tsp. almond extract
1/2 tsp. salt	1 tsp. vanilla extract
1 1/3 cups water	4 egg whites

Preheat oven to 325°. Grease and flour an 11 x 13-inch cake pan. In a large mixing bowl, stir together the white cake mix, flour, sugar, and salt until well mixed. In another bowl, stir together water, sour cream, vegetable oil, almond and vanilla extracts, and egg whites; add to dry ingredients. Beat with an electric mixer on low until all ingredients are moistened, about 4 minutes. Pour batter into cake pan and bake until cake top is a light golden brown and toothpick inserted in center comes out clean, about 25 minutes. Cool completely before frosting with wedding cake frosting (recipe below).

## ***Wedding Cake Frosting***

1 cup butter, softened	2 tsp. clear imitation vanilla extract
1 cup Crisco shortening	
1/2 cup whole milk	8 cups powdered sugar

In a large mixing bowl, cream butter and shortening with electric mixer until smooth. Gradually add the milk, vanilla, and sugar; continue mixing until very smooth. Frost completely cooled cake.

## ***Banana Fudge Layer Cake***

1 (15.25-oz.) pkg. yellow cake mix      1 cup smashed ripe  
1 1/3 cups water                              bananas (about 3)  
3 eggs    Chocolate Fudge Frosting,  
1/3 cup vegetable oil                        (recipe below)

Preheat oven to 350°. Grease and flour two 9-inch round cake pans. In a large mixing bowl, combine cake mix, water, eggs, and oil. Beat at low speed with electric mixer until moistened; beat at medium speed 2 minutes. Stir in bananas. Divide evenly into pans; bake for 28 to 31 minutes or until toothpick inserted in center comes out clean. Cool in pans 15 minutes. Remove from pans; cool completely. Frost layers with chocolate fudge frosting (recipe below).

## ***Chocolate Fudge Frosting***

1 stick butter                                      1/2 tsp. vanilla extract  
3 (1-oz.) squares unsweetened          3/4 cup whole milk  
    chocolate  
1 (16-oz.) box powdered sugar

Melt chocolate and butter in microwave. In a large bowl, whisk together powdered sugar, vanilla, and 1/2 cup of milk. Whisk in melted chocolate mixture. Add remaining milk, a little at a time, until desired consistency is achieved. Spread on cooled cake.

## ***Snowballs***

8 oz. cream cheese,                              1 (1-lb.) box powdered  
    room temperature                              sugar  
  1 bag flaked coconut

In a large bowl, mix cream cheese and powdered sugar together until well blended. Form into 1-inch balls, roll in coconut and refrigerate to firm.

## ***Pecan Pie Bars with Shortbread Crust***

2 sticks butter, softened	1 stick butter
2/3 cup brown sugar	2 tbsp. heavy cream
2 2/3 cups all-purpose flour	1 cup light brown sugar
	1/3 cup honey
	2 cups chopped pecans

Preheat oven to 350°. In a large mixing bowl, cream butter and sugar together with electric mixer on low speed until creamy. Gradually add flour and continue mixing until combined and crumbly. Press into a lightly greased or foil-lined and greased 9 x 13-inch baking pan; bake for 20 minutes. Meanwhile, in a saucepan, melt butter and stir in heavy cream, brown sugar, and honey. Simmer and stir at low boil for 1 minute. Turn off heat and add pecans, stirring to thoroughly coat. Pour over hot crust, using a spatula to evenly distribute pecans; bake at 350° for 20 minutes. Cool completely before cutting into bars.

## ***Toffee Bars***

1 cup butter, softened	2 cups all-purpose flour
1 cup packed brown sugar	1/4 tsp. salt
1 tsp. vanilla	2/3 cup milk chocolate chips
1 lg. egg yolk	1/2 cup chopped nuts

Preheat oven to 350°. In a large mixing bowl, stir together butter, brown sugar, vanilla, and egg yolk. Mix in flour and salt. Press dough into bottom of ungreased 13 x 9-inch baking dish. Bake 25 or until crust is very light brown. Remove from oven and immediately sprinkle chocolate chips on hot crust. Let stand about 5 minutes or until chocolate is soft; spread evenly over crust. Sprinkle with nuts. Cool 30 minutes in pan on wire rack. For bars, cut into 8 rows by 4 rows while still slightly warm.



## **Mock Girl Scout Oatmeal Peanut Butter Cookies**

### **Cookies**

1/2 cup butter, softened  
1/2 cup peanut butter  
1/2 cup white sugar  
1/2 packed light brown sugar  
1 tsp. vanilla extract  
1 egg  
3/4 cup all-purpose flour  
1/2 tsp. baking soda  
1/4 tsp. baking powder  
1/2 tsp. salt  
1 cup quick cooking oats

### **Filling**

3 tbsp. butter, softened  
1 cup powdered sugar  
1/2 cup smooth peanut butter  
2 1/2 tbsp. heavy whipping cream

**Cookies:** In a large bowl, mix butter, peanut butter, sugar, brown sugar, and vanilla until creamy. Add egg and beat well. In another large bowl, combine flour, baking soda, baking powder, and salt. Gradually add dry ingredients to the creamed mixture; stirring to combine well; stir in oatmeal. Drop by teaspoons onto greased baking sheet and press each mound down with a fork to form 1/4-inch thick cookies. Bake for 10 minutes, or until cookies are light brown. Cool completely.

**Filling:** In a large bowl, mix butter, powdered sugar, peanut butter, and heavy cream together until smooth. Spread filling (about 1 tbsp.) onto flat side of half of the batch of cookies, then top with another cookie to form a sandwich cookie.



## ***Pumpkin Chocolate Chip Bundt Cake***

- |                                      |  |
|--------------------------------------|--|
| 1 (about 15-oz.) pkg. spice cake mix | 1/3 cup water                                  |
| 1 (15-oz.) can solid pack pumpkin    | 1 cup semisweet chocolate chips                |
| 2 eggs                               | 1 cup semisweet chocolate chips, melted (opt.) |

Preheat oven to 350°. Grease and flour a 12-cup (10-inch) Bundt pan. In a large mixing bowl, combine cake mix, pumpkin, eggs, and water; beat 1 to 2 minutes or until well blended. Stir in chocolate chips. Pour batter into pan. Bake 35 to 40 minutes or until toothpick inserted near center comes out clean. Cool in pan 10 minutes; invert onto wire rack to cool completely. Drizzle melted chocolate chips over cooled cake, if desired.

## ***Hawaiian-Island Delight Cake***

- |   |  |
|---|--|
| 3 ripe mangoes, peeled and cubed, (about 4-1/2 cups ) | 1 (12-oz.) can lemon-lime or orange soda |
| 1 (18-oz.) pkg. pineapple cake mix                    | 1/2 cup chopped macadamia nuts (opt.)    |

Preheat oven to 350°. Lightly grease a 9 x 13-inch baking pan. Spread mangoes in pan; sprinkle dry cake mix evenly over mangoes. Pour in soda, covering as much cake as possible. Sprinkle with macadamia nuts, if desired. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool at least 15 minutes before serving.



## ***Holiday Cutout Cookies***

2 sticks butter, room temp.	1 tsp. baking powder
1 cup sugar	1 tsp. nutmeg
1 egg	1/4 tsp. baking soda
1/2 cup sour cream	Frosting (recipe below)
3 1/2 all-purpose flour	or canned

Preheat oven to 350°. In a large bowl, beat butter and sugar together until light and fluffy. Beat in egg; blend in sour cream. In a large bowl, sift together flour, baking powder, nutmeg, and baking soda; gradually add to the creamed mixture. Chill dough for ease in handling. On a lightly floured surface, roll dough to 1/4-inch thickness. Use cookie cutters to make various shapes. Use a spatula to transfer cookies to ungreased cookie sheet. Bake for 7 to 9 minutes do not overbake. Remove to wire rack to cool. Frost with recipe below.

## ***Cookie Frosting***

2 cups powdered sugar	Red & green granulated
2 to 3 tbsp. milk	sugar, or colors of choice
1 tsp. vanilla	

Mix powdered sugar, milk, and vanilla until smooth. Frost cooled cookies and sprinkle with colored sugar.

## ***Holiday Bourbon Balls***

1 (12-oz.) box vanilla wafers, finely crushed	2 tbsp. unsweetened cocoa
1 cup toasted chopped pecans	1/2 cup bourbon
3/4 cup powdered sugar	2 1/2 tbsp. light corn syrup
	Powdered sugar

In a large mixing bowl, stir together wafers, pecans, sugar, and cocoa until well blended. In a small bowl, stir together bourbon and corn syrup until well blended. Pour bourbon mixture over dry mixture, and stir until blended. Shape into 1-inch balls; roll in powdered sugar. Cover and refrigerate for up to 2 weeks.

## ***Holiday Cinnamon Spice Drop Cookies***

1 1/2 cups butter flavored shortening	2 tsp. ground cinnamon
2 cups light brown sugar	1/2 tsp. ground nutmeg
1/2 cup dark brown sugar	1/4 tsp. ground cloves
2 eggs	1 1/2 tsp. baking soda
1/4 cup milk	2 tsp. salt
2 tbsp. vanilla extract	2 cups cinnamon chips
4 cups all-purpose flour	1 cup chopped pecans (opt.)

Preheat oven to 350°. Grease cookie sheets. In a large mixing bowl, cream together shortening, light brown sugar and dark brown sugar. Beat in eggs, one at a time, then stir in milk and vanilla, blending until mixture is light and fluffy. Combine flour, cinnamon, nutmeg, cloves, baking soda, and salt. Stir dry ingredients into the batter until well blended. Stir in cinnamon chips and pecans. Drop rounded spoonful of dough onto cookie sheets about 2-inches apart. Bake 8 to 10 minutes, just until cookies lose their gloss. Let stand 1 minute before transferring cookies to wire racks to cool completely.

## ***Easy Holiday Eggnog Cake***

1 (18.25-oz.) pkg. yellow cake mix	3/4 cup vegetable oil
1 (4-serving size) pkg. instant vanilla pudding & pie filling	4 eggs
3/4 cup eggnog	1/2 tsp. ground nutmeg
	Powdered sugar (opt.)

Preheat oven to 350°. In large mixing bowl, combine cake mix, pudding mix, eggnog, and oil. Beat on low speed until moistened. Add eggs and nutmeg; beat at medium-high speed 4 minutes. Pour into greased and floured 10-inch Bundt pan. Bake 40 to 45 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes; remove from pan. Cool completely and sprinkle with powdered sugar, if desired.

# **Blonde Texas Sheet Cake with Caramel-Pecan Frosting**

## **Sheet Cake**

- 1 (18.25-oz.) pkg. white cake mix
- 1 cup buttermilk
- 1/3 cup butter, melted
- 4 egg whites
- 1/4 tsp. almond extract

## **Frosting**

- 1 cup chopped pecans
- 1 stick butter
- 1 cup light brown sugar
- 1/3 cup buttermilk
- 2 cups powdered sugar
- 1/2 tsp. vanilla extract
- 1/4 tsp. almond extract

**Cake:** Preheat oven to 350°. Grease a 15 x 10-inch jelly-roll pan. In a large mixing bowl, combine the five sheet cake ingredients with an electric mixer on low-speed for 2 minutes, or until well blended. Pour batter into prepared pan. Bake for 15 to 20 minutes. Cool in pan on wire rack for 2 hours. Frost cooled cake with caramel-pecan frosting (recipe below).

**Frosting:** Preheat oven to 350°. Place chopped pecans in a single layer on a cookie sheet. Bake for 6 minutes or until lightly toasted; set aside. In a saucepan over medium heat, bring butter and brown sugar to a boil, whisking constantly for 2 minutes. Remove from heat and slowly whisk in buttermilk. Return mixture to heat and bring back to a boil. Pour into a heavy-duty mixing bowl. Gradually add powdered sugar and vanilla and almond extracts, beating at medium-high speed with electric mixer until smooth, 1 to 2 minutes. Stir in pecans and spread over cake immediately. This frosting can also be used on German chocolate cake.



## ***Chocolate-Pecan Chess Pie***

1 roll refrigerated pie crust	3 tbsp. unsweetened cocoa
1/2 cup butter	2 tbsp. all-purpose flour
2 (1-oz.) unsweetened chocolate baking squares	1/8 tsp. salt
1 (5-oz.) can evaporated milk	1 1/2 cups pecan pieces
2 large eggs	2/3 cup firmly packed light brown sugar
2 tsp. vanilla extract, divided	1 tbsp. light corn syrup
1 1/2 cups granulated sugar	Whipped cream (opt.)

Preheat oven to 350°. Unroll piecrust into a 9-inch pie plate; fold edges under, and crimp. In a large microwave-safe mixing bowl, melt butter and chocolate squares at medium (50%) power 1 1/2 minutes, or until melted and smooth, stirring at 30 second intervals. Whisk in evaporated milk, eggs, and 1 tsp. vanilla. In another bowl, stir together granulated sugar, cocoa, flour, and salt; add to chocolate mixture, whisking until smooth. Pour mixture into crust. Bake for 40 minutes. Meanwhile, stir together pecans, brown sugar, corn syrup, and remaining 1 tsp. of vanilla. Sprinkle over pie. Bake 10 more minutes or until set. Remove from oven to wire rack, and cool completely to set (about 1 hour) before slicing. Serve with a dollop of whipped cream, if desired.

## ***Country Apple Dumplings***

2 large Granny Smith Apples, peeled and cored	1 1/2 cups white sugar
2 (10-oz.) cans refrigerated crescent roll dough	1 tsp. ground cinnamon
2 sticks butter	12-oz. Mountain Dew (TM)
	1 tsp. vanilla extract
	Whipping cream, (opt.)

Preheat oven to 350°. Grease a 9 x 13-inch baking dish. Cut each apple into 8 wedges and set aside. Separate crescent roll into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish. Melt butter in a small saucepan and stir in sugar, cinnamon and vanilla; pour over the apple dumplings. Pour Mountain Dew over dumplings. Bake 35 to 45 minutes, or until golden brown. Top with whipped cream, if desired.

## ***Peanut Butter Truffles***

12 oz. semisweet chocolate morsels	3/4 cup finely chopped, lightly salted roasted peanuts
1/2 cup heavy/whipping cream	Waxed paper
3 tbsp. creamy peanut butter	

Microwave chocolate morsels, whipping cream, and peanut butter on high setting 1 to 1 1/2 minutes or until melted and smooth, stirring at 30 second intervals. Let cool 10 minutes. With an electric mixer, beat chocolate mixture at medium speed 1 to 2 minutes or until light, fluffy and smooth. Cover and refrigerate 2 hours or until firm. Shape chocolate mixture into 1-inch balls, using a small ice cream scoop or melon scoop. Roll balls in chopped peanuts. (If chocolate mixture becomes too soft to shape, refrigerate until firm.) Place balls on waxed paper-lined baking sheets. Chill 1 hour before serving. Store truffles in an airtight container in refrigerator up to 5 days.

## ***Quick & Easy Red Velvet Bars***

1 (15.25 oz.) German chocolate cake mix	16 oz. cream cheese, softened
1 stick butter, softened	1/2 cup sugar
1 egg	2 eggs
1 oz. red food coloring	1 tsp. vanilla extract

Preheat oven to 350°. Grease a 13 x 9-inch baking dish. In a large mixing bowl, combine cake mix, butter, egg, and food coloring with electric mixer on low speed. Press mixture into bottom of pan; set aside. In a medium mixing bowl, beat cream cheese and sugar on medium speed until creamy. Add eggs and vanilla, beat until well combined. Spread cream cheese mixture over cake layer. Bake 40 to 45 minutes until bars barely start to pull away from sides of pan. Cool completely before cutting into bars. Use a plastic disposable knife for ease of cutting.

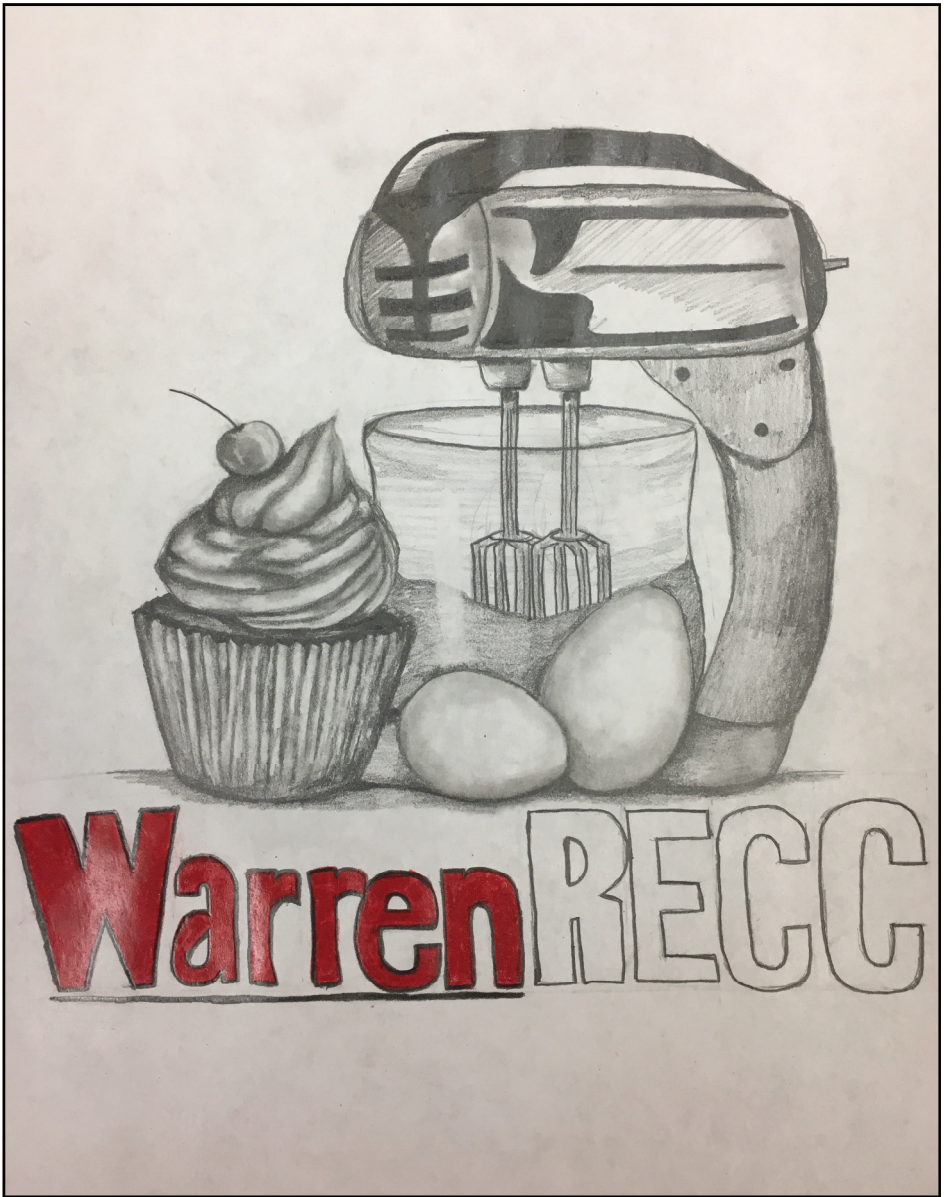
## What Uses Watts in Your Home

Electricity usage is calculated in kilowatt-hours (kWh). A kilowatt-hour is 1,000 watts used for one hour. As an example, a 100-watt light bulb operating for 10 hours would use one kilowatt-hour.

The following table contains some examples of electrical appliances found in most homes. These examples are using 10 cents per kWh.

<b>Appliance/Equipment</b>	<b>Avg. Usage</b>	<b>Monthly Kwh</b>	<b>Cost/month</b>
Air Conditioner-Window 12,000 BTU (1,400 Watts)	8 hours/day	341	\$34.10
Heat Pump (Average rating) (1,800 sq. ft. house) 7.7 HSPF	Daily	Average Annual Cost	\$841.50/yr.
Heat Pump (High efficiency) (1,800 sq. ft. house) 8.5 HSPF	Daily	Average Annual Cost	\$762.30/yr.
Heater-Portable (1,500 Watts)	8 hours/day	365	\$36.50
Water Heater (4,500 Watts)	3 hours/day	411	\$41.10
42-inch Plasma TV (320 Watts)	35 hour/week	44.8	\$4.48
Dishwasher (1,200 Watts) (excludes water costs)	1 hour/day	37	\$3.70
Microwave Oven (1,450 Watts)	30 min./day	22	\$2.20
Range (12,200 Watts)	30 min./day	186	\$10.28
Refrigerator & Freezer (22 cu. ft. or greater - 1996 or newer)	Daily	Average Annual cost	\$123.60/yr.
Clothes Dryer (4,900 Watts)	6 loads/week	90	\$9.00
Washer (512 Watts) (excludes water costs)	6 loads/week	9	\$.90
40-Watt Bulb (40 Watts)	4 hours/day	5	\$.50
Equivalent LED	4 hours/day	.75	\$.07
60-Watt Bulb (60 Watts)	4 hours/day	7	\$.70
Equivalent LED	4 hours/day	1.24	\$.12
75-Watt Bulb (75 Watts)	4 hours/day	9	\$.90
Equivalent LED	4 hours/day	1.6	\$.16
Pool Pump (1 hp.)	Continuous	900	\$90.00





**Design the Cover contest—Honorable Mention:  
Janie Hunt, Edmonson County High School  
“Cupcake With A Cherry On Top”**

*RECIPE OF THE MONTH— January 2018*

**Slow Cooker Chicken and Dressing**

(submitted by Penney Baseheart)

4 boneless, skinless chicken breasts (about 1 lb.)	2 (10 3/4-oz.) cans condensed cream of chicken, celery, or, mushroom, undiluted
Salt & pepper	
4 slices Swiss cheese	3 cups packaged stuffing mix
1 (14.5-oz.) can chicken broth	1 stick butter, melted

Place chicken in slow cooker. Season with salt and pepper. Top each breast with a slice of cheese. In mixing bowl, whisk chicken broth and soup together; pour into slow cooker. Sprinkle stuffing mix over top. Pour melted butter over all ingredients. Cover; cook on low 6 to 8 hours or on high 3 to 4 hours. Serves 4.

*RECIPE OF THE MONTH—January 2018*

**Slow Cooker Apple Butter**

(submitted by Nancy Huffman)

3 lbs. Gala apples (cored & chunked)	1/2 tsp. ground cloves
3 lbs. Fuji apples (cored & chunked)	1/2 tsp. salt
1 Granny Smith apple (cored & chunked)	2 cups granulated sugar
6 tsp. ground cinnamon	

Place apples in 6-qt. slow cooker. In a bowl, combine remaining ingredients. Pour over apples; stir to coat. Cover, cook on high for 1 hour. Reduce heat to low, cook for 10 hours, stirring two times during cooking. Spoon mixture into blender or food processor, venting steam, and blend to desired consistency. Cool to room temperature; refrigerate or freeze. Yields: About 5 pints.

Tip: Not necessary to peel apples.

*RECIPE OF THE MONTH—February 2018*

**Semi-Homemade Clam Chowder**

1 stick butter or margarine	5 (10.5-oz.) cans cream of potato soup
1 onion, chopped	3 (6.5-oz.) cans clams, minced
3 (10.5-oz.) cans New England clam chowder	2 quarts half & half
	Freshly ground black pepper (opt.)

In a soup pot, sauté onions in butter until translucent. Add all other ingredients except black pepper; stir to combine. Bring to a boil, stirring constantly, reduce heat to low, and simmer for 30 minutes. Ladle in soup bowls and sprinkle lightly with black pepper, if desired. Serves 12 to 14.

Tip: Serve with oyster crackers or crusty French bread slices.

*RECIPE OF THE MONTH—February 2018*

**Chocolate Chess Pie**

1 1/2 cups granulated sugar	1/4 cup butter, melted
3 1/2 tbsp. cocoa powder	1 1/2 tsp. vanilla extract
2 eggs, beaten	1/4 tsp. salt
2/3 cup evaporated milk	9-inch pie crust, uncooked

Preheat oven to 325°. In a large mixing bowl, combine sugar, cocoa, eggs, evaporated milk, butter, vanilla extract, and salt. Stir until mixture is smooth. Pour into the uncooked pie shell and cover pie edges with strips of foil to prevent over browning. Bake for 50 minutes or until entire surface puffs up. Cool slightly on wire rack before serving.

Tip: Top warm pie slices with vanilla or butter pecan ice cream, or whipped topping.

**RECIPE OF THE MONTH—March 2018**

**Hawaiian Ham and Swiss Sliders**

24 Hawaiian sweet rolls	1 stick butter, melted
1 lb. sliced deli ham	1 1/2 tbsp. Dijon mustard
1 lb. sliced Swiss cheese	1 tbsp. onion powder
1 tsp. poppy seed	1 1/2 tsp. Worcestershire sauce

Cut rolls in half horizontally; lay tops aside. Place bottoms cut side up, in a lightly greased 13 x 9-inch pan. Layer ham and cheese on top and replace the roll tops. In a mixing bowl, whisk together remaining ingredients; pour evenly over sandwiches. Cover with aluminum foil, and bake at 350° for 10 minutes, or until cheese is melted. Remove foil; bake 5 minutes longer until tops are lightly brown and crisp. Slice to separate squares; serve warm. Yield: 24 sliders.

**RECIPE OF THE MONTH—March 2018**

**Mint Fudge Cookies**

1 box chocolate fudge cake mix	1 (10-oz.) pkg. Andes Crème De Menth Baking Chips
1/2 cup vegetable oil	
2 eggs, beaten	

Preheat oven to 350°. In a large mixing bowl, stir together cake mix, oil, and eggs until moistened; stir in baking chips. Drop by rounded tablespoons onto cookie sheet lined with parchment paper; bake for 10 minutes. Leave on cookie sheet for 5 minutes before removing to cool completely. Yield: 3 dozen.

*RECIPE OF THE MONTH—April 2018*

**Traditional Deviled Eggs**

6 large hard-boiled eggs, peeled	1/4 tsp. onion powder
2 tbsp. salad dressing or mayonnaise	Salt, pinch
2 tbsp. sweet pickle relish	Paprika, sprinkle

Cut eggs in half lengthwise. Remove yolks, place in small bowl and mash with a fork. Place egg white halves on large serving plate or deviled egg tray. Add salad dressing, relish, onion powder and salt to egg yolks. Stir with fork or whisk until well combined; spoon or pipe into egg whites halves. Sprinkle with paprika. Chill in an airtight container. Yield: 1 dozen.

*RECIPE OF THE MONTH—April 2018*

**Chocolate Caramel Pecan Pretzel Bites**

20 small mini pretzels	20 chocolate covered caramel
20 pecan halves	candies (chewy)

Preheat oven to 300°. Arrange pretzels in a single layer on a parchment-lined cookie sheet. Place one chocolate covered caramel candy on each pretzel. Bake for 4 minutes. Remove from oven and immediately press a pecan half onto each warm candy covered pretzel. Cool completely before storing in an airtight container.

*RECIPE OF THE MONTH—May 2018*

**Spring Spinach Salad with Strawberries**

1 (10-oz.) pkg. fresh spinach leaves	1/2 cup thin red onion wedges
2 cups sugar snap peas	1/2 cup sliced almonds, toasted
2 cups sliced fresh strawberries	2/3 cup Catalina dressing

In a large mixing bowl, gently toss all ingredients together except dressing. Toss with dressing just before serving.

*RECIPE OF THE MONTH—May 2018*

**Fresh Strawberry Cream Cheese Cobbler**

1 stick butter, melted	1/2 tsp. salt
1 cup whole milk	2 cups fresh strawberry halves
1 cup all-purpose flour	4 oz. cream cheese, cut in small pieces
1 cup white sugar	
2 tsp. baking powder	

Preheat oven to 400°. Pour melted butter into bottom of a 9 x 13-inch glass baking dish. In a large bowl, mix milk, flour, sugar, baking powder, and salt together; pour over the butter in baking dish. Arrange strawberry halves in a layer over batter. Dot the strawberries with the cream cheese pieces. Bake 40 to 45 minutes, until golden brown and edges are bubbling.

*One side of our June recipe card held the announcement of Warren RECC's 80th Annual Meeting:*

**Warren RECC 2018 Annual Membership Meeting  
Thursday, July 19, 2018  
South Warren High School  
8140 Nashville Road, Bowling Green, KY**

**4 - 6 p.m. Meeting Registration**  
**4 - 6 p.m. Voting - Director Elections**  
**6 p.m. Business Meeting**  
**7:15 p.m. Entertainment -**  
**By The Martin Family Circus**

**Broadway the Clown**  
**Door Prizes**  
**Grand Prize: John Deere 54”**  
**Zero-Turn Mower**

*It was a great night with over 905 registered members, family, and friends, for an attendance of over 1,400! Warren RECC is proud to have celebrated **80 years** of service to our members!*



***RECIPE OF THE MONTH – June 2018***

**Fresh Corn and Zucchini Sauté**

3/4 cup butter	3 ears fresh corn, husks and silks removed, kernels sliced into bowl
1 small white onion, finely diced	Salt and freshly ground black pepper
3 small zucchinis, finely diced	

In a large skillet over medium heat, melt butter and stir until lightly browned, 1 to 2 minutes. Add onion and stir, cooking until translucent; about 5 minutes. Add zucchini and corn to skillet; cook and stir until zucchini is tender; 8 to 10 minutes. Season with salt and pepper.

**RECIPE OF THE MONTH—July 2018**

**Cool Corn Dip**

(Submitted by Jamie Chaney)

3 (11-oz.) cans Mexicorn, drained	1 cup mayonnaise
2 (4.5-oz.) cans chopped green chiles	1 cup sour cream
1 (6-oz.) can chopped jalapenos, drained, liquid reserved	1/2 tsp. black pepper
1/2 cup chopped green onion	1/2 tsp. garlic powder
	16-oz. shredded Cheddar cheese

Place all ingredients into a large mixing bowl and stir to combine. Stir in some of the reserved jalapeno liquid, as desired. Cover and refrigerate. Serve with corn chips, if desired.

**RECIPE OF THE MONTH—July 2018**

**Slow Cooker Yellow Squash**

4 lbs. yellow summer squash, thinly sliced	1/4 lb. Velveeta, cubed
1 large onion, finely chopped	1/3 cup chicken broth
1/4 cup butter, cubed	Freshly ground black pepper

Layer squash, onions, butter cubes, and cheese cubes in slow cooker; pour broth over everything. Cover and cook on low for about 2 1/2 hours or until squash is tender and butter and cheese have formed a creamy sauce. Do not stir. Sprinkle with freshly ground black pepper.



***RECIPE OF THE MONTH—August 2018***

**Thai Cucumber Salad**

3 large cucumbers, peeled, halved lengthwise, seeded, and cut into 1/4-inch slices	1/2 cup rice wine vinegar
1 tbsp. salt	2 jalapeno peppers, seeded, chopped
1/2 cup white sugar	1/4 cup chopped cilantro
1/2 cup white vinegar	1/2 cup chopped peanuts

In a colander, toss cucumbers with salt; leave in the sink to drain for 30 minutes. Rinse with cold water, drain and pat dry with paper towels. In a large mixing bowl, whisk together sugar and vinegars until sugar is dissolved. Add cucumbers, jalapeno peppers, and cilantro. Toss to combine, and refrigerate for at least 1 hour. Sprinkle chopped peanuts on top just before serving.

***RECIPE OF THE MONTH—August 2018***

**Easy Strawberry Vinaigrette**

8 ounces frozen strawberries	2 tbsp. extra virgin olive oil
2 tbsp. honey	1/4 tsp. salt
2 tbsp. apple cider vinegar	1/4 tsp. freshly ground black pepper

Blend strawberries, honey, apple cider vinegar, olive oil, salt, and black pepper together in a blender until smooth. Serve over your favorite fresh salad greens. Refrigerate leftovers.

***RECIPE OF THE MONTH—September 2018***

**Slow Cooker Hot German Potato Salad**

2 lbs. potatoes, peeled and sliced	1/2 cup vinegar
1 cup chopped onion	Salt & pepper to taste
1 cup sliced celery	6 slices cooked bacon, crumbled
1/2 cup chopped green bell pepper	2 tbsp. chopped fresh parsley
1/2 cup vegetable oil	

Combine potatoes, onion, celery, green bell pepper, oil, vinegar, and salt and pepper in a slow cooker. Cook on low setting for 5 to 6 hours. Transfer to a serving dish and garnish with bacon and parsley.

***RECIPE OF THE MONTH—September 2018***

**Rich & Creamy Lemonade Pie**

1 (5-oz.) can evaporated milk	3/4 cup frozen lemonade concentrate
1 (3.4-oz.) pkg. instant lemon pudding mix	1 (9-inch) graham cracker pie crust
2 (8-oz.) pkgs. cream cheese, softened	Whipped topping

In a large mixing bowl, beat milk and dry pudding mix with electric mixer on low speed for 2 minutes, until thickened. In a separate bowl, beat cream cheese until light and fluffy, about 3 minutes; gradually stir in lemonade concentrate. Add cream cheese mixture to pudding mixture, mixing well. Pour into pie crust. Cover and refrigerate overnight or at least 4 hours. Top slices with whipped topping, if desired. Yield: 6 to 8 servings.

***RECIPE OF THE MONTH—October 2018***

**Ginger Ale Bread and Honey Butter**

3 cups self-rising flour

1/4 cup sugar

1 (12-oz.) can ginger ale soda

2/3 cup honey

1/2 cup butter, softened

Preheat oven to 350°. In a large mixing bowl, stir flour, sugar, and ginger ale together until thoroughly combined. Pour into a greased 9 x 5-inch loaf pan. Bake for 1 hour. Cool slightly before slicing. In a small mixing bowl, whisk honey and butter together; serve on warm bread slices.

***RECIPE OF THE MONTH—October 2018***

**Hot Spiced Holiday Punch**

3 (1/4-inch-thick) slices fresh ginger

1 stick cinnamon

8 whole cloves

4 cardamom seeds

1 gallon apple cider

1 qt. pineapple juice

6 lemons, peeled and sliced

6 small oranges, peeled and sliced

Place first 4 ingredients in a cheesecloth bag. Combine spice bag, apple cider, pineapple juice, lemons and oranges in a large Dutch oven. Bring to a boil; reduce heat, and simmer 15 minutes, stirring occasionally. Discard spice bag. Serve warm. Yield: 5 quarts.

**RECIPE OF THE MONTH—November 2018**

**Holiday Corn Pudding**

12 oz. frozen corn	5 tbsp. butter, melted
15 oz. can creamed corn	4 large eggs, beaten
8 tbsp. all-purpose flour	2 cups whole milk
1 tsp. kosher salt	1 cup half & half
3 heaping tsp. sugar	1/2 cup grated Parmesan cheese

In a large mixing bowl, stir together frozen corn, creamed corn, flour, salt, sugar, and butter. In another bowl, whisk together eggs, milk, and half & half; stir into corn mixture. Pour mixture into a greased 2-quart baking dish and bake at 450° for 45 minutes. Stir with a long-pronged fork several times during baking process to make light and fluffy. During last 10 minutes of baking, sprinkle with grated Parmesan cheese.

**RECIPE OF THE MONTH—November 2018**

**Pumpkin Cookies**

1/2 cup shortening	1/4 tsp. salt
1 cup white sugar	1 tsp. baking soda
1 cup pumpkin puree	1 tsp. baking powder
1 tsp. vanilla extract	1 tsp. ground cinnamon
2 cups all-purpose flour	1 1/2 cups butterscotch chips

Preheat oven to 350°. In a large bowl, cream shortening and sugar. Stir in pumpkin and vanilla. In a large bowl, sift together flour, salt, baking soda, baking powder, and cinnamon. Gradually add dry ingredients to creamed mixture, stirring to thoroughly combine. Stir in butterscotch chips. Drop dough by rounded teaspoons onto greased parchment lined cookie sheets. Bake for 8 to 10 minutes. Cool a minute before transferring to cooling racks.

**RECIPE OF THE MONTH—December 2018**

**Sweet Slow-Cooker Ham**

- |  |                            |
|--|----------------------------|
| 1 (16-oz.) pkg. light brown sugar, divided | 3/4 cup chai tea latte     |
| 1 (6 to 7 lb.) bone-in picnic ham, rinsed  | concentrate (such as Tazo) |
| 1 (20-oz.) can crushed pineapple           | Cornstarch (opt.)          |

Spread about 3/4 of the brown sugar into the bottom of a slow cooker to cover completely. Place ham atop the brown sugar with flat side facing down. Pour pineapple over the ham. Rub remaining brown sugar over the ham. Pour chai tea latte concentrate over the ham. Cover and cook on low setting, about 5 1/2 hours, basting ham twice with juices during cooking. Meat thermometer should read 160°. Remove ham and thicken juice with cornstarch to make a glaze, if desired.

**RECIPE OF THE MONTH—December 2018**

**Country Apple Dumplings**

- |   |                             |
|---|-----------------------------|
| 2 large Granny Smith Apples,<br>peeled and cored    | 1 1/2 cups white sugar      |
| 2 (10-oz.) cans refrigerated<br>crescent roll dough | 1 tsp. ground cinnamon      |
| 2 sticks butter                                     | 1 tsp. vanilla extract      |
|   | 1 (12-oz.) can Mountain Dew |
|   | Whipped cream, (opt.)       |

Preheat oven to 350°. Grease a 9 x 13-inch baking dish. Cut each apple into 8 wedges and set aside. Separate crescent roll into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish. Melt butter in a small saucepan, and stir in sugar, cinnamon and vanilla; pour over the apple dumplings. Pour Mountain Dew over dumplings. Bake 35 to 45 minutes, or until golden brown. Serve with whipped cream, if desired.





# Warren RECC

A Touchstone Energy Cooperative

## 2018 Recipe Book

