

JACKSON ACADEMY
CARNIVAL
2015

RECIPE IDEAS

Chicken and Rice Casserole

3 cups cooked, diced chicken

1 package long grain and wild rice, cooked

1 can cream of celery soup

1 medium jar sliced pimento

1 can French-style green beans, drained

1 cup mayonnaise

1 cup water chestnuts, diced

Combine all ingredients. Add salt and pepper to taste. Pour into a 3 quart casserole or 2 smaller casseroles. {FREEZE UNCOOKED} Directions should read: thaw and bake uncovered at 350 degrees for 25-30 minutes. Serves 16.

Beef Stew

3 tablespoons olive oil

1 tablespoon butter

2 pounds beef stew meat

1 medium onion, diced

3 garlic cloves, minced

1 can or bottle of beer

4 cups beef broth

1 tablespoon Worcestershire sauce

2 tablespoons tomato paste

$\frac{1}{2}$ teaspoon paprika

1 $\frac{1}{2}$ teaspoons sugar

$\frac{1}{2}$ teaspoon kosher salt

Freshly ground black pepper

4 new potatoes, quartered

4 carrots, unpeeled, roughly sliced

2 tablespoons all-purpose flour

Heat olive oil and butter in a large Dutch oven over medium-high heat. Add stew meat and quickly brown on all sides, about 5 minutes. Remove meat and set aside. Add onion to the Dutch oven and reduce heat to low. Cook onion until softened, about 3 minutes. Add garlic and cook an additional minute. Add beer, beef broth, Worcestershire sauce, tomato paste, paprika, sugar, salt, and pepper. Return the meat to the Dutch oven, cover, and simmer over very low heat for 1 $\frac{1}{2}$ to 2 hours, or until the meat is very tender. (If the liquid level gets too low, add 1 to 2 cups of hot water as needed.) Add the potatoes and carrots. Stir well and continue to simmer for an additional 30 or more, or until the vegetables are tender. To thicken the stew, carefully remove 1 cup of the cooking liquid and whisk in the flour. Pour the flour mixture into the Dutch oven and simmer for an additional 10 minutes, or until the stew has thickened. {FREEZE} Directions to read: thaw and reheat; serve over rice.

Husband's Delight

1 8oz. package cream cheese

2 cups sour cream

3 green onions

1 ½ pounds of ground chuck

2 tablespoons of butter

2 8oz. cans tomato paste

1 teaspoon sugar

1 teaspoon salt

Dash pepper

Garlic powder

Worcestershire Sauce

2 5oz. packages egg noodles

½ cups shredded cheese

Mix cream cheese, sour cream, and green onions. Set aside. Brown meat in butter, add tomato sauce and seasonings to taste. Cook noodles and drain. Alternate layers of noodles, meat sauce, and sour cream mixture in a 2 quart casserole dish. Top with shredded cheese. {FREEZE} Directions to read: thaw and bake in 350 degree oven until brown approximately 30 to 45 minutes.

King Ranch Chicken Casserole

2 whole chickens, boiled with broth reserved

1 cup chopped onion

2 tablespoons vegetable oil

1 (4.5 ounce) can chopped green chiles

1 (10 ³/₄ ounce) can cream of mushroom soup

1 (10 ³/₄ ounce) can cream of chicken soup

1 (16 ounce) carton sour cream

1 (10 ounce) package of frozen chopped spinach, thawed and well drained

1 ¹/₂ teaspoons chili powder

1 teaspoon dried oregano

1 teaspoon ground cumin

1 teaspoon salt

1 package corn tortillas

2 cups shredded Colby cheese

Debone chicken and cut meat into bite-sized pieces. Saute onion in hot oil in a saucepan over medium heat until tender; add chiles and next 8 ingredients, stirring well. Set aside. Dip tortillas, one at a time, into reserved broth. Tear into large pieces and layer half in a 9x13x2 inch baking dish. Top tortilla layer with half each of sauce and chicken; repeat layers once. Sprinkle with cheese. Cover and chill at least 6 hours. {FREEZE} Directions to read: thaw and bake at 350 degrees for 45 to 60 minutes or until cheese is melted. Serves 6 to 8.

Sour Cream Noodle Bake

- 1 (8 ounce) block of cream cheese
- 1 (8 ounce) carton of sour cream
- 1 large jar of Ragu Spaghetti Sauce
- 1 (16 ounce) bag of shredded cheddar cheese
- 1 pound of ground beef
- 1 medium onion, chopped
- 1 (8 ounce) box of rotini noodles

Mix together cream cheese and sour cream. Set aside. Chop onion and brown with ground beef. Drain. Place pasta in baking dish. Layer with the mixture of cream cheese and sour cream. Add the meat and onion mixture next. Pour Ragu sauce over and top with cheese. {FREEZE} Directions to read: thaw and bake at 375 degrees for 45 minutes.

Breakfast Casserole

1 pound maple pork sausage

6 slices white bread

1 (8 ounce) package of shredded cheddar cheese

$\frac{1}{4}$ teaspoon salt

8 large eggs

2 cups whole milk

1 teaspoon dry mustard

$\frac{1}{2}$ teaspoon pepper

Spray a 9X13 baking dish with non stick cooking spray. Cook sausage until brown and crumbly. Drain. Cut and discard crusts from bread. Cut slice in half and arrange in a single layer in dish. Sprinkle with sausage and cheese.

In a large bowl, whisk together eggs, milk, mustard, salt and pepper. Pour mixture of the cheese. {FREEZE} Directions to read: Thaw and bake at 350 degrees for approximately 45 minutes until set and golden. Let stand 10 minutes before serving.

Chicken-Sausage Gumbo

1 to 1-1/2 pounds Andouille sausage

1 (4-5lb) chicken

¼ cup vegetable oil

½ cup flour

2 to 3 onions, minced

3 cloves garlic, minced

¾ cup minced celery

1 bell pepper, minced

2 quarts chicken stock

¼ cup parsley

Salt and pepper to taste

3 bay leaves

1 teaspoon thyme

1 teaspoon oregano

3 pounds okra, optional

Boil chicken until tender. Reserve stock. Debone chicken and shred. Cut sausage lengthwise into 4 pieces; cut each piece into ½ inch slices. Brown sausage in Dutch oven; drain. Make a roux with flour and oil combined in a Dutch oven, or a black iron skillet. Cook over medium heat, stirring constantly, until roux is the color of chocolate, about 30 minutes. Add minced onions, garlic, celery and bell pepper; cook until vegetables are tender. Add 2 quarts of chicken stock; bring to a boil. Reduce heat and simmer, uncovered, 45 minutes. Add chicken, sausage, seasonings and okra. Cook an additional 1 to 1-1/2 hours. {FREEZE}
Directions to read: Thaw. Heat until simmering. Serve over rice.

Vegetable-Tortellini Soup

1 cup chopped carrot
1 cup chopped celery
1 onion, chopped
2 garlic cloves, minced
1 cup diced yellow squash
1 cup diced zucchini
6 cups chicken broth
2 large cans Italian-style whole tomatoes, diced
1 bay leaf
1 teaspoon dried basil
½ teaspoon dried oregano
1 teaspoon dried parsley
1 (16 ounce) package cheese-filled tortellini, cooked and drained
Salt and pepper to taste

Stir-fry carrot and celery in a large Dutch oven coated with vegetable cooking spray, tossing constantly, 5 minutes; add onion and garlic. Add squash and next 7 ingredients to mixture and bring to a boil. Reduce heat and simmer 1 hour to 1 hour and 30 minutes. Stir in tortellini. Discard bay leaf. Season with salt and pepper. {FREEZE} Directions to read: Thaw. Heat until simmering. Serve with French bread.

Chicken Salad with Bacon and Pecans

1 cup mayonnaise

1 cup sour cream

1 teaspoon Cavender's Greek seasoning

2 tablespoons fresh lemon juice

4 cups chopped cooked chicken breast

2 cups chopped celery

½ cup pecan pieces

5-6 bacon slices, cooked and crumbled

Combine first 4 ingredients in a large bowl. Add chicken and next 3 ingredients to mayonnaise mixture, stirring well. Chill several hours. Serves 8.

***Please include on label that this contains nuts.

Curried Chicken Salad for a Crowd

3 cups mayonnaise

2 tablespoons fresh lemon juice

2 tablespoons curry powder

12 cups chopped cooked chicken breast

1-1/2 cups diced celery

3 cups seedless green grapes, halved

1-1/2 cups chopped walnuts

Whisk together first 3 ingredients in a large bowl. Add chicken and next 3 ingredients to mayonnaise mixture, tossing to coat. Chill at least 1 hour. Serves 24.

***This recipe is perfect to divide up for more than one submission.

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Cornbread Salad

2 packages jalapeno cornbread mix

1 bunch green onions, chopped

1 bell pepper, chopped

2 tomatoes, diced

1 (16 ounce) can whole kernel corn, drained

1 cup (4 ounces) shredded cheddar cheese

8 slices bacon, cooked and crumbled

1-1/2 cups mayonnaise

1/2 cup sour cream

1/2 teaspoon chili powder

1/2 teaspoon ground cumin

Prepare cornbread according to package directions. Let cool. Crumble cornbread into a large bowl; add green onions and next ingredients, stirring well. Chill salad overnight. Serves 10.

Pimento Cheese

1 (3 ounce) package cream cheese, softened

1 cup grated sharp Cheddar cheese

1 cup grated Monterey Jack cheese

½ cup mayonnaise

Pepper to taste

Garlic powder to taste

2 to 3 tablespoons mashed pimentos

1 teaspoon grated onion (optional)

Cracked black pepper to taste

With an electric mixer, beat cream cheese until fluffy. Add remaining ingredients and beat until well blended. Makes 2-1/2 to 3 cups.