



EATS *and* TREATS

EMPLOYEE RECIPES



PEANUT BUTTER SANDWICH COOKIES

1 CUP MARGARINE
1 CUP OF CREAMY PEANUT BUTTER
1 CUP OF SUGAR
1 CUP OF BROWN SUGAR
1 TEASPOON OF VANILLA
3 EGGS
3 CUPS OF ALL PURPOSE FLOUR
2 TEASPOONS OF BAKING SODA
¼ TEASPOON OF SALT

FILLING:

½ CUP OF CREAMY PEANUT BUTTER
3 CUPS OF POWDERED SUGAR
1 TEASPOON OF VANILLA
5-6 TABLESPOONS OF MILK

CREAM MARGARINE, PEANUT BUTTER AND SUGARS. ADD VANILLA. ADD EGGS, ONE AT A TIME. COMBINE FLOUR, SODA AND SALT; ADD TO CREAMED MIXTURE. SHAPE INTO 1" BALLS AND PLACE ON UNGREASED BAKING SHEET. FLATTEN WITH FORK. BAKE AT 375 FOR 7-8 MINUTES OR UNTIL GOLDEN BROWN. COOL ON WIRE RACKS. BEAT FILLING INGREDIENTS UNTIL SMOOTH. SPREAD ON BOTTOM OF COOKIE TOP WITH ANOTHER COOKIE.

Recipe by Brittany L.

1 BOX WHITE CAKE MIX
¾ C. WATER
½ C. APPLESAUCE
3 EGG WHITES
1 6 OZ. LITE YOGURT (ANY FLAVOR)

BAKE AT 350 DEGREES FOR 35-40 MINUTES. COOL MIX 1 6 OZ. YOGURT (SAME FLAVOR AS CAKE) AND 8 OZ. WHIP TOPPING AND FROST. KEEP COOL UNTIL SERVED.

Recipe by Val E.

YOGURT CAKE

GREEN BEAN CASSEROLE

1 PKG. EGG NOODLES
1 CAN CREAM OF MUSHROOM SOUP
1 CAN CREAM OF CHICKEN SOUP
12 OZ. SOUR CREAM
2 CANS GREEN BEANS, DRAINED
1 LB. HAMBURGER
1 SMALL CHOPPED ONION

BROWN HAMBURGER & CHOPPED ONION AND DRAIN EXCESS GREASE.
BOIL NOODLES AS DIRECTED ON PACKAGE.
COMBINE NOODLES, SOUPS, GREEN BEANS, SOUR CREAM, AND HAMBURGER TOGETHER.
BAKE AT 350 DEGREES FOR 30 MINUTES.
ADD CRUSHED POTATO CHIPS ON TOP OF CASSEROLE & BAKE AN ADDITIONAL 5-10 MINUTES.

Recipe by Janelle M.

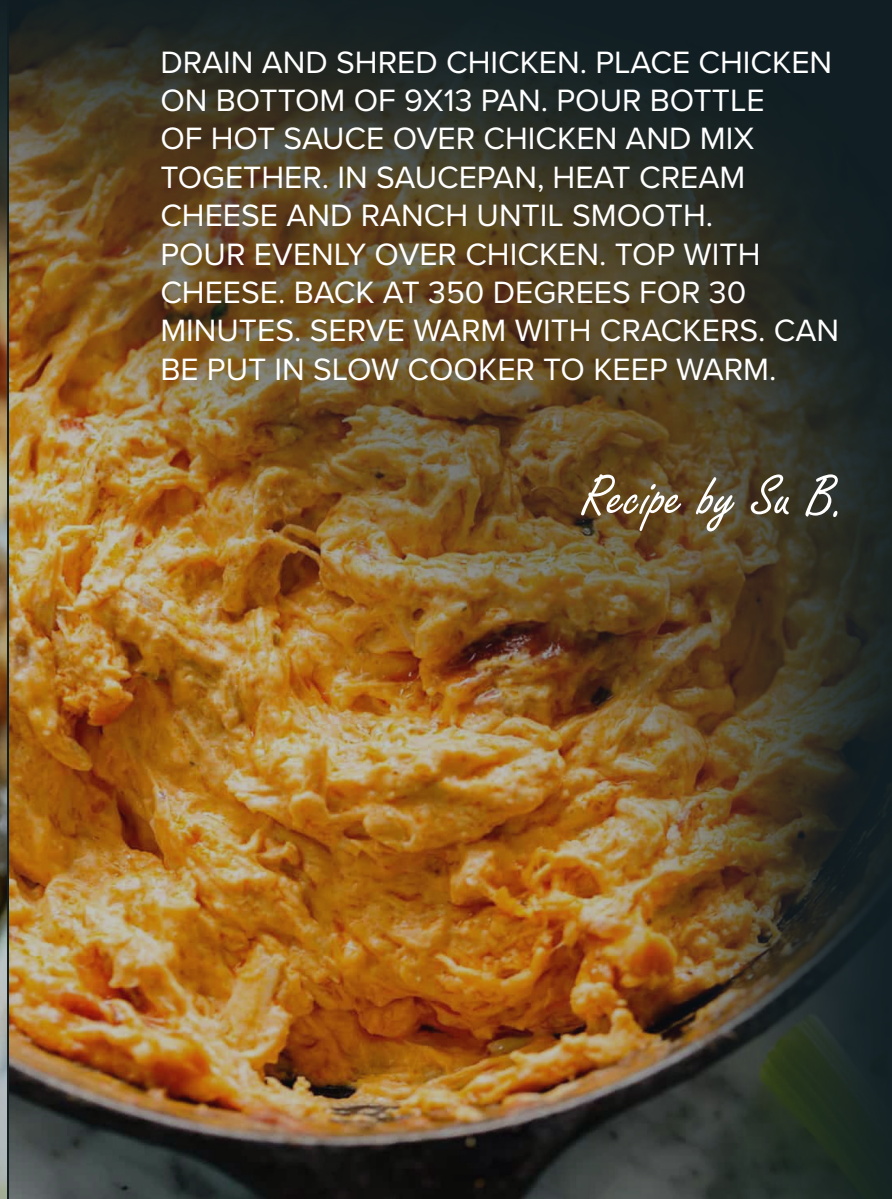


HOT BUFFALO CHICKEN DIP

4 LG CANS WHITE CHICKEN MEAT
2 (8OZ) PKGS CREAM CHEESE, SOFTENED
1 (16OZ) BOTTLE RANCH DRESSING
1 (12OZ) BOTTLE HOT BUFFALO WING SAUCE
1 (8OZ) PKG CHEDDAR CHEESE
2 BOXES CHICKEN IN A BISCUIT CRACKERS
(CAN USE CHIPS OR CRACKERS OF YOUR CHOICE)

DRAIN AND SHRED CHICKEN. PLACE CHICKEN ON BOTTOM OF 9X13 PAN. POUR BOTTLE OF HOT SAUCE OVER CHICKEN AND MIX TOGETHER. IN SAUCEPAN, HEAT CREAM CHEESE AND RANCH UNTIL SMOOTH. POUR EVENLY OVER CHICKEN. TOP WITH CHEESE. BACK AT 350 DEGREES FOR 30 MINUTES. SERVE WARM WITH CRACKERS. CAN BE PUT IN SLOW COOKER TO KEEP WARM.

Recipe by Su B.



CROCK POT CREAMY CHICKEN TORTILLA SOUP

2-3 LARGE CHICKEN BREASTS
1 CAN CHOPPED TOMATOES
1 CAN ROTEL
1 PACKAGE TACO SEASONING
1 CAN BLACK BEANS
1 CAN CORN, DRAINED
1 CAN CHICKEN BROTH
1 PKG CREAM CHEESE

COMBINE FIRST SEVEN INGREDIENTS IN CROCK POT AND COOK ON LOW 6 HOURS OR MORE.

30 MINUTES BEFORE SERVING REMOVE CHICKEN AND SHRED CHICKEN.

RETURN TO CHICKEN TO CROCK-POT AND ADD IN PACKAGE OF CREAM CHEESE CUT UP. STIR

COOK UNTIL CREAM CHEESE IS MELTED

SERVE WITH TORTILLA STRIPS, SOUR CREAM, SHREDDED CHEESE, AND CILANTRO IF DESIRED

Recipe by Lisa L.



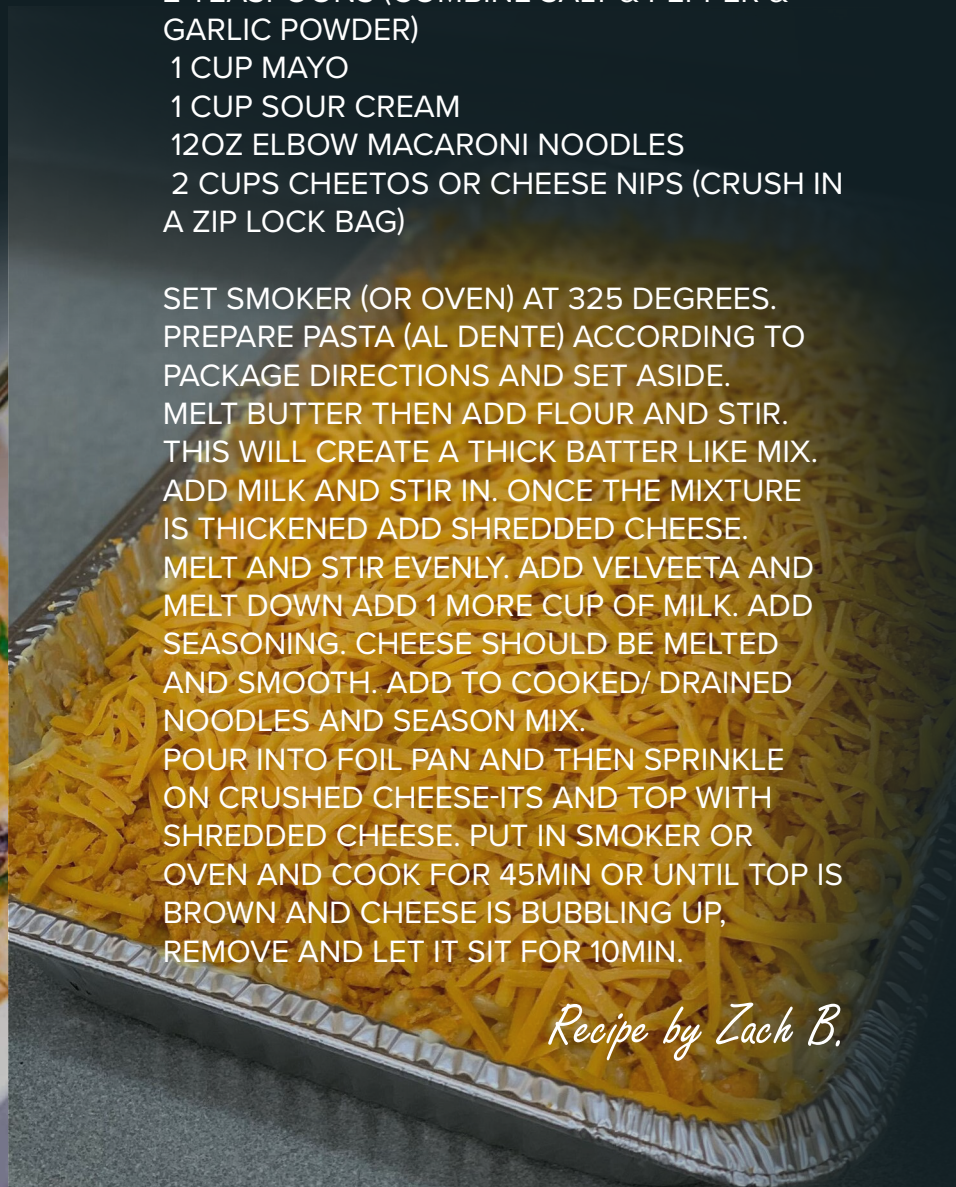
2 TABLESPOONS BUTTER
2 TABLESPOONS FLOUR
2 CUPS HEAVY CREAM
1LB. EXTRA SHARP CHEDDAR (SHREDDED)
½LB. PEPPER-JACK CHEESE (SHREDDED)
1 SMALL BLOCK OF VELVEETA CHEESE
2 TABLESPOONS HOT SAUCE (OPTIONAL)
2 TEASPOONS (COMBINE SALT & PEPPER & GARLIC POWDER)
1 CUP MAYO
1 CUP SOUR CREAM
12OZ ELBOW MACARONI NOODLES
2 CUPS CHEETOS OR CHEESE NIPS (CRUSH IN A ZIP LOCK BAG)

SET SMOKER (OR OVEN) AT 325 DEGREES. PREPARE PASTA (AL DENTE) ACCORDING TO PACKAGE DIRECTIONS AND SET ASIDE.

MELT BUTTER THEN ADD FLOUR AND STIR. THIS WILL CREATE A THICK BATTER LIKE MIX. ADD MILK AND STIR IN. ONCE THE MIXTURE IS THICKENED ADD SHREDDED CHEESE. MELT AND STIR EVENLY. ADD VELVEETA AND MELT DOWN ADD 1 MORE CUP OF MILK. ADD SEASONING. CHEESE SHOULD BE MELTED AND SMOOTH. ADD TO COOKED/ DRAINED NOODLES AND SEASON MIX.

POUR INTO FOIL PAN AND THEN SPRINKLE ON CRUSHED CHEESE-ITS AND TOP WITH SHREDDED CHEESE. PUT IN SMOKER OR OVEN AND COOK FOR 45MIN OR UNTIL TOP IS BROWN AND CHEESE IS BUBBLING UP, REMOVE AND LET IT SIT FOR 10MIN.

Recipe by Zach B.



HOLY SMOKES SMOKED MAC & CHEESE

1 POUND GROUND BEEF
2 CUPS OF EGG NOODLES
1 CAN CREAM OF MUSHROOM OR CHICKEN SOUP
½ CUP OF MILK
4 SLICES OF VELVEETA CHEESE
1 CAN OF CORN

BROWN GROUND BEEF AND DRAIN. DRAIN CORN THEN IN A 1 ½ QUART MICROWAVE DISH ADD SOUP, CORN, MILK AND COOKED NOODLES, GROUND BEEF AND SOUP. ADD CHEESE SLICES AND LET MELT. MICROWAVE 10-15 MINUTES ON HIGH.

Recipe by Craig H.

2 CUPS COOKED CHICKEN
2 OZ CREAM CHEESE, ROOM TEMP
¼ CUP RANCH DRESSING
1 CUP CHEDDAR OR MEXICAN CHEESE
2-3 TSP SRIRACHA SAUCE OR REDHOT SAUCE
DASH OF SALT, PEPPER AND PAPRIKA
3 BURRITO FLOUR TORTILLAS
SOUR CREAM FOR DIPPING, OPTIONAL
AVOCADO, OPTIONAL

COMBINE THE CHICKEN, CREAM CHEESE, RANCH, CHEESE, SRIRACHA, SALT, PEPPER, AND PAPRIKA. MIX WITH A FORK OR BLEND. SPREAD SOME OF THE CHICKEN MIXTURE ON ONE HALF OF A TORTILLA. BRING THE OTHER SIDE OVER AND PAT DOWN. DRIZZLE OIL INTO A LARGE SKILLET (OR KEEP DRY) HEAT OIL. COOK ABOUT 2-3 MINUTES, PER SIDE (UNTIL TORTILLAS ARE CRISPY AND FILLING IS HOT).

Recipe by Reid J.

FROSTED PINEAPPLE COOKIES

1 CAN (8 OUNCES) CRUSHED PINEAPPLE
1/2 CUP SHORTENING
1 CUP PACKED BROWN SUGAR
1 EGG
1 TEASPOON VANILLA EXTRACT
2 CUPS ALL-PURPOSE FLOUR
1-1/2 TEASPOONS BAKING POWDER
1/4 TEASPOON BAKING SODA
1/4 TEASPOON SALT
1-1/2 CUPS CONFECTIONERS' SUGAR

DRAIN PINEAPPLE, RESERVING 3 TABLESPOONS JUICE. SET PINEAPPLE ASIDE; SET JUICE ASIDE FOR FROSTING. IN A LARGE BOWL, CREAM SHORTENING AND BROWN SUGAR UNTIL LIGHT AND FLUFFY. BEAT IN EGG. ADD PINEAPPLE AND VANILLA; MIX WELL. COMBINE THE FLOUR, BAKING POWDER, BAKING SODA AND SALT; STIR INTO THE CREAMED MIXTURE. DROP BY TABLESPOONFULS 2 IN. APART ONTO GREASED BAKING SHEETS. BAKE AT 325° FOR 17-20 MINUTES OR UNTIL GOLDEN BROWN. REMOVE TO WIRE RACKS TO COOL. FOR FROSTING, IN A SMALL BOWL, COMBINE CONFECTIONERS' SUGAR WITH ENOUGH OF THE RESERVED PINEAPPLE JUICE TO ACHIEVE A SMOOTH SPREADING CONSISTENCY. FROST COOLED COOKIES.

Recipe by Cindy F.

1 CUP OF SUGAR
1 CUP OF WHITE SYRUP
BRING TO A ROLLING BOIL
ADD 2 CUPS OF CHUNKY PEANUT BUTTER
MIX 4 CUPS OF RICE KRISPIES

ROLL INTO BALLS
REFRIGERATE
DIP INTO CHOCOLATE ALMOND BARK

Recipe by Dawson J.

PEANUT BUTTER BALLS



5 UNCOOKED MILD ITALIAN TURKEY SAUSAGES (500 G)
 ½ A BUNCH OF KALE LEAVES, CHOPPED ABOUT 3-4 LEAVES
 2 CUPS TURNIP, PEELED AND CHOPPED
 1 CUP ONION, CHOPPED
 1 CUP CARROT, CHOPPED
 2 CUPS LOW SODIUM CHICKEN BROTH
 1 CUP WATER
 1 TSP THYME (DRIED)

INSTRUCTIONS

IN A LARGE SOUP POT, HEAT TO MEDIUM HIGH HEAT.

REMOVE THE RAW SAUSAGE FROM ITS CASING AND PUT INTO THE POT. BREAKING IT UP WITH A WOODEN SPOON OR POTATO MASHER.

ONCE THE SAUSAGE IS ABOUT ½ COOKED, ADD IN THE ONION, TURNIP AND CARROT AND THYME AND COOK UNTIL THE VEGETABLES BEGIN TO SOFTEN (ABOUT 5-7 MINUTES).

THEN ADD IN THE CHICKEN BROTH AND WATER.

COVER AND SIMMER UNTIL THE VEGETABLES ARE COMPLETELY S

Recipe by Emily H.

12OZ CREAM CHEESE
 ½ CUP SOUR CREAM
 2 TSP CHILI POWDER
 1 ½ TSP CUMIN
 1/8 TSP ROUND RED PEPPER
 ½ CUP SALSA
 2 CUPS SHREDDED CHEESE
 2 CUPS SHREDDED LETTUCE
 ½ DICED PLUM TOMATOES
 ½ CUP BLACK OLIVES
 1/3 CUP SLICED GREEN ONIONS

COMBINE CREAM CHEESE, SOUR CREAM, DRY SEASONINGS, MIXING UNTIL WELL BLENDED. BLEND IN SALSA. SPREAD ONTO 10 INCH SERVING PLATTER. TOP WITH REMAINING INGREDIENTS.

SERVE WITH TORTILLA CHIPS.

Recipe by Jeanette M.



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