

The
Divine Development



Cookbook

2011

Acknowledgement

June 2011

Thank you so much for contributing to the Divine Development Cookbook! I hope you all enjoy the fabulous food! Whether you contributed to the cookbook or are going to try out some of these tasty treats, we hope that you will keep it close at hand!

All of these memorable recipes are brought to you by the wonderful family functions held in the Development Family Room at Eddy Street Commons and the Development Family. The food is always amazing! The food is only surpassed by the incredible folks who work here.

So on that note, Bon Appétit!

Development Fun Events



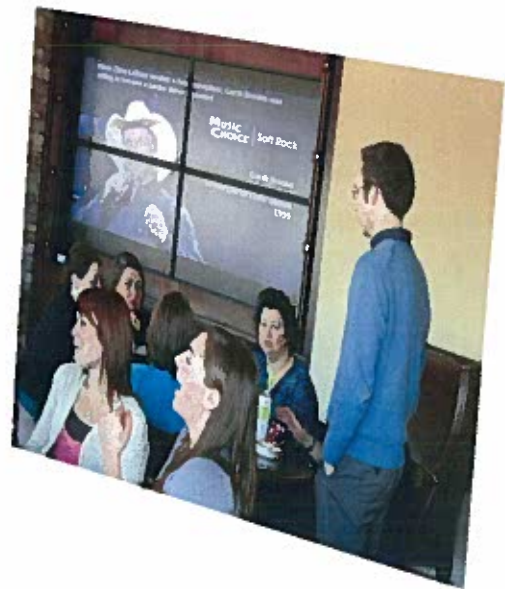
Such Fun! Good Food! Good Company!



Bring On The Goodies!



So Much for Development and the Biggest Loser Contest!



Let The Good Times Roll!!

Appetizers

SPICY SAUSAGE DIP



Ingredients:

- 1 Tube of Bob Evans Hot/Spicy Sausage
- 2 Blocks of Cream Cheese
- 1 Can of Rotel Tomatoes

Brown sausage and put in Crockpot. Add cream cheese (cut up) and Rotel tomatoes. (Do not drain) Stir until cheese is melted and dip is hot. Serve with tortilla chips.



Who better to bring this to you than Spicy Patty Smith herself! We know there is always lots of fun when it comes from Patty!

The Queen's Corn/Black Bean Salsa



1 can corn
1 can black bean
1 can Rotel chopped tomatos
1 small red onion
1 small yellow onion
3 bunches green onion
Dash of cilantro

Serve with chips.

Side Note: This can also be used as burrito filling for a vegetarian.

Thank you Peggy Queen – The Queen of Salsa!

QUIT BEING SO CRABBY!!!



Crab Meat Stuffed Mushrooms

12 large mushrooms

2 tsp sliced onion

3 Tbs butter

3 Tbs bread crumbs

3 oz cream cheese, softened

6 oz of crabmeat (canned or frozen that has been thawed)

Preheat oven at 350

Place softened cream cheese in medium bowl, set aside

Remove mushroom stems (I use a tsp and gently scoop out)

Chop stems (1/3 cup)

Warm butter in skillet, cook stems and onion until softened, then stir in breadcrumbs

Add mixture to cream cheese, stir until well blended

Gently stir in crab meat

Melt remaining butter in microwave

Brush evenly onto mushroom caps

Fill caps with cream cheese mixture

Place in shallow baking dish and bake 18 to 20 minutes uncovered or until heated through

I can feel those crabby blues just crawling away! Thanks to Shanelle Burns!

Cowboy Caviar



Original Recipe Yield 8 servings

Ingredients

- 1 (15.5 ounce) can black beans, drained
- 1 (15.5 ounce) can black-eyed peas, drained (**I don't use**)
- 1 (14.5 ounce) can diced tomatoes, drained
- 2 cups frozen corn kernels, thawed (**I use canned**)
- 1/2 medium onion, chopped
- 1/4 green bell pepper, finely chopped
- 1/2 cup chopped pickled jalapeno peppers
- 1/2 teaspoon garlic salt
- 1 cup Italian salad dressing (**I use Reese's red wine vinegar instead**)
- 3/4 cup chopped cilantro
- **I add avocados**

Directions

1. Mix beans, peas, tomatoes, corn, onion, bell pepper, and jalapeno peppers in a large bowl. Season with garlic salt. Add dressing and cilantro; toss to coat. Refrigerate for 20 minutes or until ready to serve.

Brought to you by Jennifer Binder – Giddy Up Jen!

Entrees

And

Soups

Slow Cook'n With Mary!

(feel the burn!)

Slow Cooker Barbecue Pork



Makes 6 servings

1 (3 to 4 lb) boneless pork shoulder, trimmed

1 (18oz) bottle BBQ sauce

1 (12 oz) can coke

Place roast in lightly greased low cooker; pour BBQ sauce and cola over. Cover and cook on LOW for 8 to 10 hours.

Shred with forks after it's cooked

Mary LaViolette dishes this up after A BIG IRISH WIN!

Italian Beef



5-6 rolled roast

1 T salt

1 tsp. each: garlic salt, oregano, Italian seasoning

½ tsp. basil

2 tsp. accent

3 large onions

1 tsp. worcheshire sauce

3 cups water

In roaster combine roast & salt, add water and onions. Cover and cook at 325 degrees for 2 hours. Remove roast, cool and slice. Add rest of seasonings to liquick, bring to a boil. Add to sliced beef-cover and refrigerate overnight. Heat for 1 hour at 350 degrees. Serve.



Family and friends coming in for the Game? Peggy Queen's house is all set to go! This will be the BIG WIN of the day!

Something About Mary Gouda Wellington



Gouda Wellington

350*, 30 minutes

1 (8oz) package refrigerated crescent rolls

1 (7oz) Gouda cheese

1/3 c. apricot preserves or jam

1 egg white, beaten

Sesame seeds for garnish



Using fingers, firmly press perforations on dough to seal and form a solid rectangle

Remove casing from cheese. Place in center of dough.

Cover cheese with preserves or jam.

Fold dough around cheese, sealing tightly to avoid leaking

Brush top with beaten egg white. Garnish with sesame seeds

Bake 30 minutes or until brown

Allow to set a few minutes. Cut into wedges and serve warm with French bread or crackers



I THINK DEVELOPMENT NEEDS TO INVEST IN A GRILL!

Grilled Steak and Green Beans

- 3/4 pound green beans, trimmed
- 1 pint grape tomatoes, halved
- 1 tablespoon olive oil, plus more for grill grates
- Kosher salt and freshly ground pepper
- 2 strip steaks (about 1-inch thick), about 1 1/2 pounds total, trimmed of excess fat and halved
- Chimichurri sauce (OPTIONAL) recipe follows

Place a double layered piece of heavy-duty foil on a tray or cutting board; fold and gather edge to form a rim. Toss the green beans and tomatoes on foil with 1 tablespoon olive oil; season with salt and pepper.

Preheat a grill to medium. Lightly oil the grill grates and season the steak with salt and pepper. Slide the foil tray onto the grill; cook, tossing occasionally, until the beans char slightly and cook through, about 15 minutes.

Meanwhile, add the steaks to the grill; cook until desired doneness, about 5 minutes per side for medium-rare. Remove steaks to cutting board to rest 5 minutes. Slice, and

Chimichurri Sauce (OPTIONAL):

- 1/2 small garlic clove
- 1 tablespoon red-wine vinegar
- 1/4 cup fresh herbs, such as parsley, mint and cilantro
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon water
- Kosher salt and freshly ground black pepper

Combine the garlic, vinegar, herbs, olive oil and water in small food processor; pulse until herbs are coarsely chopped. Season with salt and pepper.

Magical meat brought to you by: Marilyn Ipsen

- Eat Your Heart Out Paula Dean -

Sloppy Joes

- **Brown Ground Beef with Onions**
- **For every pound of meat – add a bottle of Heinz Chili Sauce**
- **Simmer for 30-45 mins.**



**Gerry Brown's kitchen smells GREAT with this
simmering along in the crock pot!**



Great for FOOTBALL GAMES!

Polish Noodles



- 1 – 16 oz. package Kluski noodles (Mrs. Weiss')
- 1 – 49 oz. can Swanson chicken broth
- 1 stick butter

Pour chicken broth in large pan and add 1 stick butter. Bring broth to a boil and add noodles.

Cook on low heat, stirring occasionally to keep noodles from sticking (15 to 20 minutes).

Remove from heat, cover and let stand for an additional 5 to 10 minutes.

And that folks is the quickest meal EVER!

Thank you Karen Anderson – you saved us all a BUNCH of time! Something we all can use!



Chicken Excellante

350* serves 6

Bake time 1 hour

6 chicken breasts

4 Tbsp butter

1 tsp salt

1 tsp pepper

½ lb. fresh mushrooms, sliced

3 oz can French Fried Onions

½ cup grated swiss or Monterey Jack cheese



Melt butter and pour into 11 x 13 pan. Add salt and pepper.

Roll chicken in it.

Bake 30 minutes at 350*

Add mushrooms and bake 20 more minutes

Add cheese and onions on top of chicken and bake 10 minutes longer

**From the Melt In Your Mouth Kitchen of
Mary Andersen**

Patty's Perky TACO SOUP



1 whole onion chopped, and sautéed in about 1 tsp of olive oil.

Add:

- 1 can of Fat Free chicken broth
- 1 can of Fat Free refried beans
- 1 can of whole kernel corn (**drained**)
- 1 can black beans
- 1 can of Northern white beans
- 1 can of diced tomatoes
- 1 can of Ro-Tel tomatoes (Extra Hot if you like hot/spicy, if not buy the regular)
- 1 package Taco Seasoning

Mix all the above items and bring to a boil for 1 min., simmer and cook for 1 hour Stir occasionally.

Excellent source of fiber and very filling.

Enjoy!

(I added chicken---I boiled the chicken first and then pulled it apart and put it in the soup while the soup is simmering)

Old Weight Watchers Recipe--

- Core
- Points-1 point per cup as is---must add points if you add chicken, turkey, burger, cheese and or sour cream

From the Personal Pages of Patty Smith's Cookbook!

Sydney's Italian Vegetable Soup



1 pkg fat free low sodium chicken broth
2 tbs tomato paste
1 tsp oregano
1 tsp basil
2 cloves garlic-minced
1 small onion-diced
2 tbs olive oil
½ cabbage
1 bag baby spinach
1 bag pre-cut carrots
2-3 zucchini cut up

I add:

1 package pre-sliced mushrooms
1 large can dices tomatoes
4-5 "twists" of McCormick Italian Seasoning (Grinder)

Sautee the garlic, onions, carrot (and mushrooms) in olive oil until softened.

Add seasoning

Add broth, tomato sauce and vegetables

Cook at least 30 minutes (more if you like softer vegetables)

Optional:

Add Beef or Chicken (pre-cooked)



Heat up with Sydney Liggett and warm the cockles' of your heart! And your tummy!

Breakfast

And

Drinks

Bacon Mushroom Breakfast Strata



Ingredients

- 6 Thick cut bacon slices cut into 1" pieces
- 1 medium onion, diced
- 1 Pint mushrooms, quartered
- 2 cups stale bread, diced
- 8 eggs
- 3/4 cup milk
- salt and pepper, dash of each
- 1 cup fontina or your favorite white cheese, grated

Preparation:

1. In a large sauté pan over medium heat, sauté the bacon, breaking it into chunks and allowing to brown.
2. To the pan add the onions, mushrooms. Continue to sauté until the mushrooms are soft and onions are translucent, about 5 minutes.
3. Pour mixture into a prepared 8 x 8 or similar baking dish.
4. In a large bowl beat eggs and milk together. When well incorporated, add the bread. Season with salt and pepper. Pour mixture into the baking dish, and stir gently to combine all the ingredients.
5. Top with cheese, and refrigerate for 1 hour to overnight to allow the bread to absorb the egg and the flavors to combine.
6. Bake in 350° F oven for 50 minutes to 1 hour, until the eggs are set and the cheese is melted.

This Wonderful dish is brought to you by Greg Simpson. Can't wait to eat this one!



Breakfast Strata

8 eggs
8 slices bread (cubed)
2 cups cheddar cheese
2 cups milk
1 lb. sausage (fried, drained, squeeze out grease with paper towels)
8 oz. mushrooms
Salt/pepper to taste

Mix eggs and milk. Add cubed bread, 1 cup cheddar cheese, sausage and mushrooms. Pour into baking dish and top with remaining cheese. Bake at 350 degrees for 30 – 40 minutes or until a knife inserted in center comes out clean.

Stop by Peggy Queen's for this dish and she will have the table set and a Mimosa ready to go! See you Sunday Peggy!

Easy Pecan Rolls



- Grease a rectangular cake pan and sprinkle it with pecans. (amount to your liking)
- Drop frozen dinner rolls on the pecans.
- Sprinkle with one box of cook and serve butterscotch pudding mix.
- Heat ½ cup brown sugar and ½ cup butter or oleo.
- Drizzle over the top.
- Let raise and bake at 350 degrees for 25 to 30 minutes.
- (You can prepare just before you go to bed and cover lightly with greased foil or plastic.)

Peggy Queen will be serving this along with her Breakfast Strata –

Don't forget the Mimosas Peggy!

This would also be GREAT with **Greg Simpson's Breakfast Strata!**

So Many Choices – so little time!

Poolside Sipping Pleasures



Sparkling Julep

- 1 sugar cube in a flute
- Top with $\frac{3}{4}$ cup sparkling wine
- Garnish with a sprig of mint

Raspberry Cooler

- $\frac{3}{4}$ cup sparkling wine
- Top flute with 1-2 tsp. raspberry sorbet

Apricot Fizz

- In a flute, 1 tbsp vodka $\frac{1}{4}$ cup apricot nectar
- Top with $\frac{1}{2}$ cup sparkling wine



You can find Mary LaViolette sunning and sipping her fun drinks on a warm afternoon – refreshing and yummy for those afternoon BBQ's

Desserts

Are You King or Queen of the Grill?

You can be with these Cup Cakes – that's right! – CUP CAKES!

(No grill required?! Confused? Read MORE!)



Cupcakes:

- **Place cupcake liners in muffin pan**
- **Oil them**
- **Fill them with your favorite brownie batter/mix**
- **Bake according to recipe directions**
- **Let brownies cool**
- **In a small bowl, mix one or two drops of black food coloring with ¼ cup white frosting**
- **Transfer the frosting to a zip lock bag and snip a small section from a corner of the bag**
- **Pipe grate lines onto each brownie and let them set for 20 minutes**
- **Add embers with a sprinkle of orange sugar**

Toppings:

- **Hot dogs: Hot tamales candies – put on top of grate lines**
- **Kebabs: Carmel cream and red, yellow and green candy fruit slices cut into small pieces**
- **Toothpick skewers**



More fun favorites from Mary LaViolette!

Jello Cupcakes



- Start with white cake mix for your cupcakes (doesn't matter what kind)
- Make the cupcakes according to directions on package
- Cool completely

Once baked, poke holes in cupcakes with a toothpick or kebab stick, not quite all the way to bottom. Five or six pokes per cupcake usually does it.

- Mix 3 oz. package of strawberry (or cherry) jello in 1 cup of boiling water
- Pour the mixture on top of the cupcakes into the holes
- Refrigerate for 2 hours

Frosting

- Mix one small container of whipped topping with 1 package of vanilla or white chocolate pudding
- Top each cupcake with frosting mixture

These literally melt in your mouth! Shanelle Burns can give Hostess a run for their money!

Peanut Butter Cookies

With mini Reese's peanut butter cups in the middle



INGREDIENTS

- 1 cup unsalted butter
- 1 cup crunchy or regular peanut butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking soda

DIRECTIONS

1. Cream together butter, peanut butter and sugars. Beat in eggs.
2. In a separate bowl, sift together flour, baking powder, baking soda, and salt. Stir into batter. Put batter in refrigerator for 1 hour (optional - best if you put in fridge, but will work just fine if you want to skip this step).
3. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown. Do not over-bake.

For the peanut butter cup cookies, roll the dough into balls (just enough to cover the peanut butter cup) and press the peanut butter cup into the ball. Make sure the peanut butter cup is completely covered with dough. Place on the baking sheets. When cookies are cool, you may drizzle with melted chocolate almond bark or melted chocolate chips (milk chocolate or semi-sweet). You will need 24 peanut butter cups and one package of candy coating/chocolate almond bark/chocolate chips.

Note: An airbake cookie sheet works best and it is best to take the cookies out while they still have a bit of softness and let them finish cooking on the cookie sheet for a minute or two.

Sweets from the Sweet Lindsay Hill!

Sloooooooooow Cooker Cherry Pie



- 2 21-oz cans of cherry pie filling
- 18 ¼ oz package of yellow cake mix, dry
- ¼ cup butter, softened
- ½ cup chopped pecans

Pour pie filling into 5 qt crock pot; spread evenly

In a large bowl, combine dry cake mix with butter until it is crumbly

Sprinkle over pie filling. Sprinkle with nuts.

Turn crockpot on low and cover

Cook 3-4 hours

Serve WARM!

**Colleen McQuillan is bringing you this easy treat –
and it's tasty too!**



Fuzzy Navel Cake

This rich and moist cake has intense orange and peach flavors.

Prep Time: 5-7 minutes

Preheat oven to 350F and place rack in center of oven.

Cake:

Vegetable oil spray for misting the pan

Flour for dusting the pan

package (18.25 ounces) vanilla instant pudding mix

cup peach schnapps

½ cup vegetable oil, such as canola, corn, safflower, soybean, or sunflower

½ cup fresh orange juice (from 2 to 3 oranges) or from the carton

4 large eggs

½ teaspoon pure orange extract

- Blend cake mix, pudding mix, peach schnapps, oil, orange juice, eggs and orange extract in bowl.
- Blend with electric mixer on low for 1 min.
- Increase speed to medium and beat for 2 minutes.
- Cook for 45-50 minutes or until cake is golden brown and springs back when pressed.
- Poke holes in the dome of cake with skewer or toothpick
- Spoon glaze over WARM cake (glaze recipe below)

Glaze:

- 1 cup confectioners' sugar – sifted
- 4 tablespoons fresh orange juice
- 2 tablespoons peach schnapps.

Dawn's cake was a BIG hit at the last pot luck! From Cake Doctor Dawn McGrath

Salad

&

Veggies

Circus Peanut Salad



2 small boxes orange jello
25 circus peanuts (marshmallow candy)
3 cups boiling water

Stir until dissolved.

1 can (no. 2) crushed pineapple drained
1 large tub cool whip

Let jello set until almost firm, fold in drained pineapple and cool whip. Refrigerate until firm.

Birthday parties, Sunday brunches – HOW FUN IS THIS!

You can never go wrong with Peggy Queen's GREAT salad!

It's So EASY Being Green!



ROASTED ASPARAGUS

Directions

Toss 2 pounds trimmed **asparagus**,

1 tablespoon **olive oil**, and **salt** and **pepper** on a baking sheet.

Roast at 450 degrees F until lightly browned, 15 minutes.

Mix 1/3 cup toasted **pine nuts**, 1/2 cup chopped **parsley**, the grated zest of 1 **lemon**, and salt and pepper. Sprinkle over the asparagus.

You can also try this on the grill by using aluminum foil. Really YUMMY!

Go **GREEN** from the cookbook of Marilyn Ipsen