

This & That

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Breakfast Pizza

Submitted by Judy Hartfiel



Makes 4 servings
Preheat oven to 425°

Ingredients

Store bought pizza dough
2 cups mozzarella cheese, shredded
Olive Oil

Toppings

4 large eggs
1 pound breakfast sausage cooked and drained, bacon, ham, etc.
1/2 cup red bell pepper diced
basil, parsley, green onions, chives, or other herbs for garnish

Directions

Lightly spray pizza pan or baking sheet with non-stick cooking spray. Form pizza dough into pan using your hands. Brush dough with olive oil.
Add eggs to a bowl and whisk, cook in a skillet on the stove.
Cut red bell pepper, set aside. Cook and drain sausage (bacon or ham).
Add a layer of mozzarella cheese. Evenly add scrambled eggs, sausage and diced pepper. Add more cheese.
Bake in 425 degree F oven for 15-20 or until golden brown and cheese is melted.

Breakfast Meatballs

Submitted by Susan Spaur

Original recipe is from the Nutritionist at Lifetime Fitness in Tempe.



Preheat oven to 400°

Ingredients

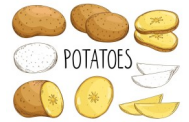
1 lb ground turkey
1/4 cup Quinoa, cooked
1 Tbsp spices of your choice
(like sage breakfast sausage or Penzey's 33rd and Galena Street)
1 Tbsp water

Directions

Mix ingredients in a large bowl. Put cupcake liners in a 12 space muffin tin. Spoon mixture into liners. Bake at 400 for 25 minutes or until internal temperature is 175 degrees.

Choir Hashbrown Potatoes

Submitted by Margaret Schumacher



Preheat oven to 375°

Ingredients

2 lbs Ore-Ida cubed, frozen hashbrown potatoes, thawed
 1 cup melted butter, divided
 1 tsp each of salt and pepper
 2 Tbsp chopped onion
 1 pint sour cream
 1 can of cream of chicken soup
 8 oz American cheese grated
 2 cups corn flakes, crushed

Directions

Pack potatoes in the bottom of a 9x13 baking dish. Mix together 1/2 cup butter, salt & pepper, onion, sour cream, soup and cheese. Pour over potatoes. In a separate bowl mix cornflakes and remaining butter and cover the top of the creamy layer with it. Bake for 30-45 minutes in a 375° oven, or until bubbly throughout.

Crockpot Cheese Potatoes

submitted by Carol Miller



Ingredients

1 1/2 package frozen hash browns, thawed
 1 medium onion, diced
 1 stick butter
 1 8 oz package shredded cheddar cheese
 1 pint half & half
 1 8oz package mixed shredded cheese (do not recommend Mexican blend)
 8 slices American cheese torn into pieces
 salt & pepper to taste

Directions

Place all ingredients in a crockpot and mix well.
 Cook on high for 2-2 1/2 hours.
 Stir every 1/2 hour.

Sausage Chicken Skillet Breakfast

Submitted by Cindy Stark, KOG Preschool Director



Makes 2 servings

Ingredients

3 cups of green cabbage, chopped
 1/2 medium onion, chopped
 2 cloves of garlic, minced
 3 Tbsp olive oil
 2 fully cooked chicken sausages - sliced
 1/2 tsp sea salt
 1 tsp dried basil or other Italian spice

Directions

Heat the olive oil in a pan. Add the onion and sausage in the pan and cook over medium heat until the onions are somewhat translucent. Add in the cabbage and the garlic and continue to cook until the cabbage has wilted. Add in the salt and basil and incorporate it into the mixture. Serve immediately.

STEEL-CUT OATS GRANOLA

Submitted by Fran Johanson



This granola recipe is different from the granola one buys in grocery or health food stores.

Preheat the oven to 300°

Ingredients

3/4—1 cup steel cut oats
 1/2—3/4 cup old-fashioned rolled oats
 1/4 cup dry roasted, unsalted almonds
 1/4 cup sunflower seeds
 1/4 cup pumpkin seed
 1/4 cup pure maple syrup
 2 tablespoons honey
 1/4 cup extra virgin olive oil
 1 teaspoon vanilla extract
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg
 1/4 teaspoon ground allspice
 1/4 teaspoon sea salt
 1/4 cup unsweetened shredded coconut, lightly toasted

Fruit add-ins for when you are ready to eat your granola:

1/4 cup dried cranberries
 1/4 cup dried cherries
 1/4 cup dried apricots, chopped
 1/4 cup raisins

Directions

Line a baking sheet with parchment paper.
 Combine both oat varieties, almonds, seeds, maple syrup, honey, olive oil, vanilla, spices and salt. Evenly spread mixture on the baking sheet and bake for 50 minutes, stirring every 10 minutes. Once golden and toasted, remove from the oven and sprinkle the coconut on top of the warm granola. Let cool before serving or storing. Because I drizzle a bit of melted butter on my warm granola, I store the granola in the refrigerator.

Notes:

I use whatever seeds I have on hand and usually also include pine nuts and toasted soy beans.

You can also add a bit of agave syrup with the maple syrup.

Add dried or fresh fruit to your granola when you are ready to eat.

Chorizo

Submitted by Dina Lee

**Ingredients**

1 lb ground beef or pork
 1 1/2 Tbsp Tampico chorizo mix
 1 1/2 tsp salt
 3 Tbsp vinegar
 Garlic to taste

Directions

Mix all ingredients thoroughly. Refrigerate at least overnight before cooking.



Bacon Wrapped Water Chestnut Hors d'oeuvres

Submitted by Fran Johanson

I am sharing two water chestnut recipes. The first is a golden oldie, but the second is now my go to when my winter visitors come to stay with me.

Bacon Wrapped Water Chestnuts

Ingredients

1- 5 oz can whole water chestnuts, drained
 1/4 cup soy sauce (sub coconut aminos for GF)
 2 tablespoons sugar
 3 slices bacon (recommend Nueske's bacon)

Directions

Let water chestnuts rest in soy sauce about 30 minutes. Roll each in sugar. Cut bacon in half lengthwise, then crosswise. Wrap each water chestnut with piece of bacon; anchor with toothpick. Place on rack in shallow baking pan; bake at 400° about 20 minutes. Drain on paper towels. Serve hot

Linda Beth's Bacon Wrapped Water Chestnuts

Ingredients

whole water chestnuts, drained
 bacon
 1/2 cup mayonnaise
 1/2 cup brown sugar
 1/4 cup Sriracha sauce

Directions

Cut each slice of bacon into thirds until you have enough for each water chestnut. Wrap the water chestnuts and line them up in a baking vessel that has sides. Mix the mayo, brown sugar and Sriracha in a bowl. Once it's all blended, pour over the wrapped water chestnuts and bake uncovered for about 40 minutes at 350°.

Who do you know that likes potatoes?

submitted by Vicki Hegebush



Preheat oven to 350°

Ingredients

1 stick Oleo, margarine or butter, melted
 1 can cream of celery soup
 1 can cream of chicken soup
 1/2 pint sour cream
 2 1/2 lb. frozen Ore Ida southern style hash browns
 2 1/2 cups shredded sharp cheddar cheese
 1/3 cup chopped onion
 1 tsp pepper
 1 tsp salt
 2 cups crushed cornflakes

Directions

In a large bowl combine melted margarine, soup and sour cream. Mix well. Add and mix in potatoes, cheese, onions and salt & pepper.

Spread evenly into a 9x12 casserole pan. Sprinkle with cornfakes.

Bake at 350° for 2 hours.

5 in 1 Fruit Salad

submitted by Judy Knoth



Special credit for this recipe goes to Judy's mom.

Total Time: 2 hours 5 minutes

Makes 4 servings

Ingredients

1 cup mandarin oranges
 1 cup fruit cocktail
 1 cup pineapple chunks
 1 cup mini marshmallows
 1 cup whipped topping (cool whip)

Directions

Drain all the fruit, add all ingredients in a bowl and mix, refrigerate for two hours and serve. *To double use entire can of each fruit and increase marshmallows and whipped topping to 2 cups each.* If you like coconut, you can add shredded coconut to the recipe.

Tapioca Fruit Salad

submitted by Cheryl Foster-Coglan



This ambrosia-like recipe is a family favorite. I loved it back when my mom made it, and now my children and grandchildren expect it at some of our holiday meals. It would go well with a hearty brunch!

Ingredients

1 package vanilla or lemon tapioca pudding
 1 cup milk
 1 cup whipped cream
 20oz can pineapple chunks, well drained
 10.5oz (or larger) can drained mandarin oranges
 1 cup miniature marshmallows
 1 cup seedless grapes
 1 cup coconut

Directions

Make pudding as directed on the package, but only use 1 cup of milk. Cool completely. Fold in remaining ingredients and let sit in refrigerator for a minimum of several hours or overnight before serving.

Tangy Limeade Fruit Dressing

submitted by Cheryl Foster-Coglan



This recipe is good as a dressing for fresh fruit. Serve in a pitcher so guests have an option to put some on a bowl of fresh fruit or not.

Ingredients

1/4 cup frozen limeade concentrate, thawed
 1/3 cup honey
 1/3 cup cooking oil
 1/2 tsp celery salt
 1 drop green food coloring, optional

Directions

Combine all ingredients in a blender and blend until smooth and thick.

Monte Cristo Breakfast Sandwich

submitted by Jessica Robinson
 adapted from a recipe at www.thekitchn.com



I have always loved French toast and stuffed grilled cheese sandwiches—this brings both of those together in a great way! I'm also gluten free and have found that Bakehouse brand large white sandwich bread works really well in this recipe.

Ingredients

4 large eggs
 1/4 cup half-and-half or milk
 1/2 tsp kosher salt
 1/4 cup freshly ground black pepper
 8 slices sturdy bread (like sourdough)
 1/4 cup Dijon mustard
 1/4 cup mayonnaise
 8 ounces Gruyere cheese (can sub mozzarella or swiss), grated
 1 lb sliced honey ham (sandwich meat or leftovers are both ok!)
 4 Tbsp butter
 Powdered sugar and blackberry jam for serving

Directions

Whisk together the egg dip: Whisk the eggs, half-and-half, salt, and pepper together in a baking dish.

Build the sandwich: Spread the mustard in a thin, even layer on 4 slices of bread. Repeat with the mayonnaise on the remaining 4 slices. Sprinkle half the cheese on the mustard bread. Please ham on top of the cheese, then sprinkle the remaining cheese over the ham. Top with the mayonnaise bread (mayo side down).

Dip the sandwiches into the egg mixture, allowing them to soak for 1 minute. Flip and allow the other side to soak for an additional minute.

Heat the butter in a large cast iron or non-stick pan until melted. Add 1-2 sandwiches to the pan and cover with a lid. Cook until golden brown on the bottom (3-4 minutes) and then carefully flip with a large, wide spatula and continue cooking until the cheese is melted and the ham is warm, 3-4 minutes more.

Transfer to a wire rack or keep warm in a low oven until ready to eat. Repeat with the remaining sandwiches.

Slice each sandwich in half and dust with powdered sugar just before serving with warm jam. *This sounds like a weird combination, but is REALLY tasty—give it a try!*

Avocado Toast

submitted by Susan Spaur



This is fast to put together, looks good and tastes yummy. Trader Joe's carries the spice grinders, avocados and crispbread.

Ingredients

1-2 ripe avocados
 Pepper, fresh ground
 Himalayan sea salt, fresh ground
 Lemon juice, splash
 2-4 slices bread, toasted
 1 tomato, sliced
 1 egg (optional)

Mash avocado with a fork. Top with ground spices and lemon juice. Spread on crispbread or toast. Top with optional tomato or egg cooked to your liking.

Notes: if you are carb conscious, try Norwegian crispbread, or gluten free bread.

Torin's Favorite Breakfast

submitted by Torin Finley, courtesy of Karissa Finley

**Ingredients**

1/3 cup rolled oats
 1 Tbsp chia seeds
 1/2 cup water
 cinnamon-sugar
 milk

Directions

Put oats and chia seeds in a large, shallow bowl. Add water and microwave for 2 minutes. Sprinkle on lots of cinnamon-sugar. Pour on lots of milk until it's like soup. Eat it all up. Ask for seconds.

Overnight Oats

submitted by Jessica Robinson



This is a great breakfast to prep on the weekend for the week ahead in pint sized canning jars.

Ingredients

Basic recipe
 1/3 cup Greek style yogurt (if plant based make sure its thick)
 1/2 heaping cup rolled oats (note that quick or steel cut will NOT work)
 2/3 cup unsweetened milk (plant based or other)
 1 Tbsp chia seeds
 1/2 tsp vanilla extract
 pinch of salt
 0-2 Tbsp honey or maple syrup to taste

Directions

Mix all ingredients in a mixing bowl and spoon into pint sized jars. Close and refrigerate for at least 4 hours, but preferably overnight before eating. Will last 1 week in the fridge.

Additional add-ins:

Carrot Cake: add 1 large carrot, peeled and shredded, 2 Tbsp cream cheese, 1/4 cup raisins, 1/2 tsp ground cinnamon.

Chocolate Bannana: 1/2 ripe banana chopped or mashed, 2 Tbsp choc. chips.

Tropical: 1/3 cup crushed pineapple, 1/3 cup ripe mango, 1/2 ripe banana, chopped or mashed, 2 Tbsp unsweetened flaked coconut.

Strawberry Cheesecake: 1/4 cup fresh strawberries, chopped, 3 Tbsp softened cream cheese, zest and juice of 1/2 lemon.

Pumpkin Spice: 1/2 cup canned pumpkin puree, 1/2 tsp ground cinnamon, 1/8 tsp ground cloves, 1/4 tsp ground nutmeg.

Coconut-Chocolate: 2 Tbsp unsweetened cocoa powder, 1/4 cup unsweetened coconut flakes.

Chocolate Peanut Butter: 2 Tbsp natural peanut butter, 2 Tbsp unsweetened cocoa powder

Key Lime Pie: 1 Tbsp key lime juice, 2 Tbsp softened cream cheese, 1/2 tsp lime zest.

Lemon Poppyseed: 1 Tbsp lemon juice, 1/2 tsp lemon zest, 2 tsp poppyseeds

Chai Latte: 1/2 tsp cinnamon, 1/4 tsp ground cardamom and ginger, 1/8 tsp allspice, nutmeg & cloves.

Chocolate Peppermint: 2 Tbsp unsweetened cocoa powder, 1/8 tsp peppermint extract, 1/4 cup dark chocolate.

Cherry Almond: 1/4 cup sliced & toasted almonds, 1/4 cup dried tart cherries, 1/4 tsp almond extract.