

Baked Broccoli Casserole



INGREDIENTS:

- 2 PKG. FROZEN BROCCOLI CUTS
- 1 CAN CREAM OF MUSHROOM SOUP
- 1 CUP MAYONNAISE
- 4 CUPS SHREDDED VELVEETA CHEESE
- 1 EGG
- 1 SLEEVE OF TOWN HOUSE CRACKERS
- BUTTER

Baked Broccoli Casserole



DIRECTIONS:

- Preheat oven to 350 degrees. In a large sauce pot, bring broccoli to a boil for about 5 minutes, then drain in colander. In a bowl, mix together cheese, mayonnaise, cream of mushroom soup, and add the cooked broccoli and mix until well-blended. Pour into 9x13 cake pan or into individual ramikins. Top with crushed crackers and dot with a pat of butter. Bake for 30-35 minutes until the top is golden brown.

Sweet Oil Dressing



INGREDIENTS:

- 1/2 CUP SUGAR
- 1 TSP. PAPRIKA
- 1 TSP. GROUND MUSTARD
- 1 TSP. CELERY SALT
- 2 TSP. MINCED ONION (FRESH OR DRIED)
- 1 CUP SALAD OIL
- 1/2 CUP WHITE VINEGAR
- SPRING SALAD MIX OR YOUR FAVORITE SALAD

Sweet Oil Dressing



DIRECTIONS:

- Using a stand mixer with whisk attachment, add all dry ingredients. Turn mixer on low to combine all dry ingredients.
- Once dry ingredients are well-combined, start by adding a small stream of the oil and a small stream of vinegar until the mixture is wet, then increase the mixer speed to high.
- Continue to add small streams, every 3 to 4 minutes, alternating between the salad oil and vinegar. It will take up to 15 minutes to add all of the oil and vinegar.
- Mixture may look foamy when done, but it will settle and be a red/orange color.
- Keep at room temperature up to 2 weeks in a sealed mason jar. If dressing starts to separate, just shake the jar.

Cheese Fudge



INGREDIENTS:

- 1/2 CUP COCOA
- 16 OZ FRESHLY SHREDDED CHEDDAR CHEESE (BROUGHT TO ROOM TEMPERATURE)
- 3/4 CUP OF SOFTENED BUTTER
- 16 OZ SIFTED POWDERED SUGAR
- 1 CUP PEANUT BUTTER
- 1 T. PURE VANILLA EXTRACT
- 1 3/4 CUP NONFAT DRY MILK

Cheese Fudge



DIRECTIONS:

- Prepare a sheet pan lined with parchment paper and set aside.
- Using a stand mixer fitted with a paddle attachment, add all ingredients except for powdered sugar to the mixer. Turn mixer on low to start combining the ingredients and slowly increase the speed by one notch. Once the mix is combined, beginning slowly adding the powdered sugar until the sugar is well-combined into the fudge.
- Using a wooden spoon or rubber spatula, scrape down the mixing bowl and work in any remaining ingredients from the bottom of the bowl.
- Pour fudge out onto the sheet pan and press out flat with your hands.
- Refrigerate until fudge is firm. Cut into squares.