Homage Pasta and Basil Vinaigrette

Presented by Vesta and Steuben's

Pasta Ingredient:

1 large egg
½ cup semolina flour
½ cup all purpose flour
¼ tsp salt

Basil Vinaigrette:

3 Tbsp apple cider vinegar (can substitute any vinegar)
¼ cup Vegetable oil
1 tsp Dijon mustard
3 large basil leaves

Preparation:

1) On a large clean surface place a both types of flours and salt in a pile.
2) Make a small hole in the center of the flour.
3) Add the egg to the center of the flour.
4) Knead the egg into the flour until making a ball of dough.
5) Using a pasta machine roll the dough out into a sheet of dough.
6) After reaching thickness of your liking, apply linguini attachment to pasta machine.
7) Roll pasta sheet through machine to form linguini noodles.
8) To cook the pasta, place in boiling salty water (salty like the sea) for 3 to 4 minutes or until al dente.
9) Strain pasta, add a small amount of oil to keep from sticking, cool completely and refrigerate.
10) In a blender combine all vinaigrette ingredient, blend on high for 1 minute, or until combined.
11) Add vinaigrette to chilled pasta and toss.

More ideas:
To make it a meal, add vegetables, chicken, shrimp, and parmesan cheese of your choice. Ideas are endless, have fun, get messy and be creative.

Fresh Bread, Veggie Sandwich, Basil Aioli

Presented By: Steuben's and Vesta

Basic Dough

1 Package Active Dry Yeast
1 1/3 Cup Warm Water
3 1/2 Cups All Purpose Flour
2 Tbls Olive Oil
1 Tbls Salt
1 Tbls Sugar

1. Combine Active Dry Yeast and Warm Water, let stand while Yeast activates, bubbles will form
2. While Yeast is activating, combine All Purpose Flour, Olive Oil, Salt and Sugar in a mixing bowl.
3. Once Bubbles have started to form in Yeast, pour in with combined ingredients, and mix until dough has elasticity, add flour or water as needed to achieve this consistency
4. Allow dough to rest for 20 minutes, it should rise during this time.
5. After resting dough, cut off small portions and place on a baking sheet.
6. Bake Dough balls for 10 minutes, or until tops are golden brown, and insides are cooked.
7. Allow to cool, and cut open with a bread knife, fill with desired ingredients.

Basil Aioli

2 Ounces Pasteurized Egg Yolks
1 Cup Vegetable Oil
5 Each Basil Leaves
1/2 Cup Cool Water
Salt Pepper Lemon Juice To Taste

1. In a blender combine Vegetable Oil and Basil Leaves, puree till smooth but not hot.
2. In a medium sized bowl with a fine whisk combine egg yolk and 2 Tablespoons of water.
3. Whisk until the yolks are pale yellow.
4. Slowly drizzle the oil into the egg yolks while whisking constantly.
5. The oil and yolks should emulsify to a smooth consistency, add water as needed to keep the mixture thin enough to spread.
6. Finish the Aioli with Lemon Salt and Pepper to Taste

Veggie Sandwich

Using the bread and aioli you have just made, create a veggie sandwich that will satisfy any appetite. For our sandwiches we are using, tomatoes, lettuce, and American cheese, but you could also use carrots, cucumbers, or bean sprouts. Let you imagination guide you to create what you envision.

Chocolate Pudding in a No Bake Crust

Presented by: Vesta and Steuben's

No Bake Gram Cracker Crust

20 squares Graham Crackers
.5 pound Butter
2 Tbls Sugar
.25 tsp cinnamon
1 Gallon Ziploc Plastic Bag, Rolling Pin, Mixing Bowl

1. **In a small sauce pot melt butter**
2. **Place Graham Crackers in Plastic Bag, seal and crush with rolling pin**
3. **Once crumbs are achieved, place in mixing bowl and add sugar cinnamon and butter**
4. **Stir until all ingredients are moist**
5. **Place mixture in small pie tins, or ramekins and press to sides, allow cooling**.

Chocolate Pudding

.5 Cup White Sugar
3 Tbls Unsweetened Cocoa Powder
.25 cup Corn Starch
.25 tsp Salt
.25 Ginger
2.75 Cups Milk
2 Tbls Butter
1 tsp Vanilla Extract
Sauce pan, Spatula

1. **In a saucepan combine sugar, cocoa, salt, ginger and cornstarch.**
2. **Place over medium heat and stir in milk.**
3. **Continue to stir until liquid thickens**
4. **Remove from heat and stir in butter and vanilla until smooth**
5. **Immediately pour into crust lined pie tins or ramekins**

Whip Cream

2 Cup Heavy Whipping Cream
3 Tbls Powdered Sugar
1 tsp vanilla extract
Whisk and Mixing Bowl

1. **Combine all ingredients and whisk until soft peaks are formed**
2. **Top the chilled chocolate pies with whipped cream, serve, and enjoy**

Cinnamon Sugar Bowl with Ice Cream in a Bag

Presented by Steuben's and Vesta

Cinnamon Lace Bowls

1/2 Cup Sugar
1/2 Cup Unsalted Butter, softened
2 Tbls All-Purpose Flour
2 Tbls Spoon Milk
1 tsp Orange Zest
1/2 tsp cinnamon
Baking Sheet, Vegetable Spray, Rubber Spatula, Metal Spatula, Parchment

1. Preheat Oven to 400 degrees
2. In a Sauce Pan combine all ingredients over low heat, until butter melts and everything is well mixed.
3. Place heaping teaspoons of batter onto parchment lined baking sheet about 5 inches apart and bake for 10-15 minutes.
4. Cookies should be evenly browned, rotate halfway through baking.
5. The Cookies will spread and move, will break easily into fun shapes.
6. While still warm, mold cookies into desired shape.
7. If cookies harden, place back in oven until malleable again.
8. Store in airtight containers for 2 days or freeze for up to a month.

Ice Cream in a Bag

2 Tbls Sugar
1 Cup Half and Half
1/2 tsp vanilla extract
1/2 Cup Salt
3 Cups Ice
2x gallon Ziploc bags, Duct Tape, Gloves if needed

1. In one of the Ziploc bags place Sugar, Milk, and vanilla extract
2. Remove as much air as possible, seal, and duck tape the opening
3. Place bag with ingredients into second bag, and add ice and salt
4. Remove as much air as possible from second bag, seal and duck tape
5. If you have gloves use them, knead the ice, and the milk together until the smooth consistency of ice cream is achieved, (10 minutes or less)
6. Open the bag with ice and salt and remove the bag that has ice cream in it
7. Cut a slit in one corner of the ice cream bag and squeeze into desired container

Notes: For this recipe we served it with strawberries, but you can also use your imagination and do pudding, or add oats or nuts to the cookie recipe.

Rice Krispies Treat Sushi

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Lemon Rice Crispy Treats

.25 Cup Butter
1 tsp Lemon Juice
1 10oz bag of marshmallows
8 Cups Rice Krispies

1.) In a large sauce pot over medium heat, melt butter
2.) Add marshmallows and lemon juice and stir until completely melted, remove from heat.
3.) Add Rice Krispies, and stir until well coated
4.) Dump the Rice Krispies mixture onto a sheet pan that has been lined with parchment and sprayed with pan spray.
5.) Place a second sheet pan sprayed parchment on top of the mixture and using a rolling pin, platen to and even ¼ inch.
6.) Allow to slightly cool before moving on to next step

Assembly

Need: 16 Gummy Worms, 8 Fruit Roll Ups

1.) While still warm cut out segments of rice crispy treats that are as long and wide as the fruit roll ups.
2.) Place the cut out crispy treat on top of the roll up, and place two gummy worms along the narrow side.
3.) Wrap the warm Rice Krispy cut out, and fruit roll up around the gummy worm, and mold to form a cylinder.
4.) Cut the each cylinder into fourths, and place on their flat side. Trim off excess roll as necessary.
5.) Enjoy

Yogurt Parfaits with Granola and Fruit

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Yogurt

½ Cup Non Fat Plain Yogurt
1 Tbsp powered sugar
Your choice of Flavoring

1 Tbsp Preserves (your favorite)
½ Tbsp Cinnamon
½ Tbsp Vanilla Extract

½ Cup Fruit (any variety)
We used bananas, and strawberries

Homemade Granola:

3 Tbsp honey
1 Cup rolled oats
1 Tbsp milk
¼ tsp cinnamon
½ Tbsp vegetable oil

Preparation:

1) Preheat oven to 350 degrees
2) In a large mixing bowl combine all granola ingredients, and mix well
3) Grease a cookie pan with spray oil, spread mixture evenly on sheet tray.
4) Bake for 10 minutes, or until golden brown and crispy.
5) Let sit until completely cooled. Break into clusters.
6) Mix yogurt with your choice of flavoring in a small mixing bowl.
7) Cut fruit of your choice into bit size pieces.

Parfaits:
Layer in a parfait glass (or whatever container you have). Using equal parts of granola, fruit and yogurt, layer however you like.
Have fun and be creative!!!

Chocolate Cookies
with Banana Whipped Cream

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Chocolate Cookie Dough

1 Cup Flour
.25 Cup Coco Powder
.5 tsp Baking Soda
Pinch of salt
.25 Cup Softened Butter
.25 Cup Vegetable Shortening
.75 Cup Powdered Sugar
1 Whole Egg
.25 tsp vanilla extract

1.) In a Kitchen Aid with paddle attachment whip butter, and shortening until light and fluffy, add powdered sugar and continue to mix until fluffy again
2.) Add the egg and vanilla, continue to mix until the egg has been incorporated
3.) Combine the Flour, Coco Powder, Baking Soda and Salt in a bowl, add in batches to the kitchen aid, and combine until homogenized
4.) Portion Cookie Dough into 1 Tablespoon scoops onto parchment lined baking sheets at 3 inch intervals and bake at 350 degrees for 8-10 minutes, or until only a little moisture is visible on tops of cookies
5.) Allow to cool, can be kept refrigerated for up to a week in a sealed container.

Banana Whipped Cream

1 Banana, ripe and mashed
1 Cup Heavy Whipping Cream
3 Tbs Sugar

1.) Combine all ingredients into a Kitchen Aid, with whisk attachment, and whip until a firm fluffy consistency has been achieved.

Italian and Ranch Dressing With Vegetables

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Homemade Ranch Dressing

1 Cup Mayonnaise
.25 Cup Butter Milk
.5 tsp dried Chives
.5 tsp dried Parsley
.5 tsp dried Dill
.25 tsp Garlic powder
.25 tsp Onion powder
2 pinch of salt
1 pinch of pepper

1.) Combine all ingredients in a medium bowl
2.) Whisk until all ingredients are combined

Homemade Italian Dressing

.5 Cup White Vinegar
1.25 Cup Vegetable Oil
1 tsp Dijon Mustard
.25 Tbs Garlic Powder
.25 Tbs Onion Powder
1 Tbs Sugar
.75 Tbs dried Oregano
.5 tsp dried Basil
.5 tsp dried Parsley
1 pinch of celery salt
2 pinch of salt
1 pinch of pepper

1.) Combine all ingredients in a medium bowl
2.) Whisk until all ingredients are combined

Notes: We served these dressings with carrots, cherry tomatoes, cucumbers, and celery.

Macerated Strawberries, Short Cake, Whipped Cream

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Shortcake

1.5 Cup All-Purpose Flour
2 tsp double active baking powder
.5 tsp salt
3 Tbs Sugar
2 Tbs Butter, frozen
.75 Cups Milk
Powdered Sugar for Garnish

1.) Combine Flour, Baking Powder, Salt, Sugar, and whisk until combined.
2.) Grate frozen Butter on large holed box grater into the flour mixture.
3.) Add Milk and combine using hook attachment or fold with spatula till combined.
4.) Using an scoop, porting dough onto parchment and bake at 400 degrees for about twelve minutes.
5.) Once baked, dust with powdered sugar.

Macerated Strawberries

1 Cup hulled and sliced Strawberries
2 Tbs Sugar

1.) Combine all ingredients and allow to soak for at least thirty minutes before service

Whip Cream

2 Cup Heavy Whipping Cream
3 Tbls Powdered Sugar
1 tsp vanilla extract
Whisk and Mixing Bowl

1. Combine all ingredients in kitchen aid and whisk until soft peaks are formed

Peppermint Patty Burgers with Apple Fries

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Peppermint Patty Burger

2 Vanilla Wafers
1 Peppermint Patty
1 Tbs Sweetened Coconut
1 Drop Green Food Coloring
1/2 tsp Diluted Honey
1/2 tsp White Sesame Seeds
Red Icing
Yellow Icing

1.) **Begin by warming honey and brushing the top of one Vanilla Wafer and sprinkling with sesame seeds.**
2.) **Place coconut in a small bag, and add one drop of green food coloring, mix in bag till dyed green.**
3.) **On wafer with no honey, place one dab of red icing, and place unwrapped peppermint patty on icing.**
4.) **On top of patty place yellow icing and sprinkle with green coconut.**
5.) **Place a small dab of icing on bottom of last wafer, and place on top of coconut to complete burger.**

Apple Fries

1 Apple
1 tsp sugar
½ tsp cinnamon
1 tsp lemon

1.) **Cut apple into fry shaped sticks and place in medium bowl**
2.) **Sprinkle apples with sugar, cinnamon, and lemon, and toss to well coat.**

Icing

2 Cup of Powdered Sugar
4 Tbls Cold Water

1.) **Place powdered sugar and water in a medium bowl and whisk until smooth, add powdered sugar or more water to adjust consistency.**
2.) **Remove half of icing to a separate bowl and continue to mix with yellow and red dye in separate bowls.**