

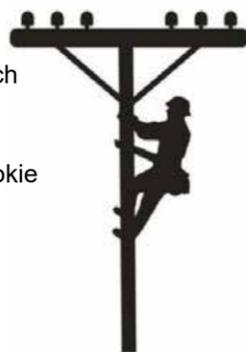
*From our family to yours!*

# ACEC employees share recipe favorites.

**ENJOY!**

## A lineman's lunch

- Cooler
- Ice pack
- Cold meat sandwich
- Potato chips
- Cheese stick
- Chocolate chip cookie
- Applesauce
- Spoon
- Napkin (optional)
- Open cooler.
- Eat.



## Chocolate M&M® cookies

1 box chocolate cake mix (15.25 oz.)  
 ½ c. vegetable oil  
 2 eggs  
 2 c. M&M's® or butterscotch chips

Preheat oven to 350°. Mix cake mix, oil and eggs in large bowl. Stir in M&M's® or chips. Drop onto cookie sheet. Bake for 8-10 minutes or until centers are just set. Let stand 2 minutes; remove to wire rack to cool completely.

**Tim Bauch, line superintendent**

## Grandma Dixie's pork chops

- 8 pork chops (or ribs)
- ½ tsp. salt
- ½ tsp. sage
- 4 tart unpeeled apples, sliced in rings
- ¼ c. brown sugar
- 2 T. flour
- 1 c. hot water
- 1 T. vinegar
- ½ c. raisins

Brown chops or ribs in hot fat. Sprinkle with salt and sage. Place in baking dish. Top with apple rings and sprinkle with brown sugar. Add flour to hot fat and blend; add water and vinegar. Cook until thick. Add raisins and pour over chops or ribs. Bake, uncovered, at 350° for 1 hour or until done.

**Sonja Hillman, senior customer service representative**



## Philly cheesesteak sloppy Joes

- 1 lb. ground beef
- 1½ T. butter
- 1 sm. yellow onion, chopped
- 1 sm. green pepper, chopped
- 1 can mushrooms
- 1 can beef broth
- 1 T. cornstarch
- 2 T. ketchup
- 1 T. Worcestershire sauce
- ½ tsp. salt
- ½ tsp. black pepper
- 6 Brioche hamburger buns
- 1 pkg. sliced provolone cheese

Brown ground beef and set aside. In same pan, add butter, onion, peppers and mushrooms. Let brown for about 1 minute; stir, then brown for another minute. Add beef back to the pan. In a small bowl, whisk beef broth and cornstarch together. Add ketchup, Worcestershire sauce, salt, pepper. Add to pan with meat and veggies. Cook until the mixture is only slightly liquidy, about 5 minutes. Remove from heat and let stand 2-3 minutes uncovered. Serve on Brioche buns and top immediately with a slice of provolone cheese.

**Hollee McCormick, mgr, economic development and community relations**



## Holiday onions

- 4 med. onions (yellow or Vidalia), thinly sliced
- 3 T. butter or margarine
- 2 T. flour
- Dash pepper
- 1 c. water
- 1 beef bouillon cube
- 1½ c. plain croutons
- 2 T. butter or margarine, melted
- 1 c. shredded Swiss cheese
- 3 T. parmesan cheese
- Paprika

Put sliced onions and butter in casserole dish. Bake at 350° covered until tender. Blend in flour and pepper, then bouillon dissolved in water. Bake until thickened. Toss croutons in melted butter and spoon over onions. Top with cheeses. Sprinkle with paprika. Bake until cheese is melted, golden and bubbly.

**Carol Griebenow, Skyways division, member services representative**



## Autumn chopped salad

- 8 c. chopped Romaine lettuce
  - 2 c. spring mix lettuce
  - 2 small Red Delicious or Gala apples, chopped or sliced thin
  - 1 c. dried cranberries
  - 1 c. chopped pecans
  - 8 slices bacon, crisp-cooked and crumbled
  - 4 oz. feta cheese, crumbled
  - creamy poppy seed salad dressing
- In a large bowl, add chopped romaine lettuce, spring mix lettuce, apples, cranberries, pecans, bacon and feta cheese. Toss well to combine.
- Divide salad among individual salad bowls. Top with desired amount of creamy poppy seed dressing. Serves 8.

**Genette Halverson, staff services/accounting assistant**

## Grandma B's monster cookies

- 6 eggs, well beaten
  - 2 c. brown sugar
  - 1¾ c. white sugar
  - 2 tsp. white Karo Syrup
  - 1 pkg. chocolate chips
  - 1 c. butter
  - 2¾ c. peanut butter
  - 4 tsp. baking soda
  - 2 c. wheat germ
  - 1 tsp. vanilla
  - 7 c. quick oats
  - 1 c. raisins (optional)
  - 1 c. nuts (optional)
- Preheat oven to 350°. In large mixing bowl, beat eggs until foamy. Add both sugars and beat again; add all other ingredients and mix together. Drop onto baking sheet; bake 10-12 minutes or until slightly browned.

Can substitute M&M's® for raisins and nuts.

**Jessica Deering, member accounts clerk**

## Mom's overnight mock angel food cake

- 2 c. flour
  - 2 c. sugar
  - ¼ tsp. salt
  - 1 c. lukewarm water
  - 6 egg whites
  - ¼ tsp. almond extract
  - 1 tsp. cream tartar
  - 2 tsp. baking powder
- In a bowl, combine flour, sugar, salt, water and beat until blended. Let sit overnight. Preheat oven to 350°. In a separate bowl, combine eggs, almond extract, cream of tartar and baking powder. Beat until standing peaks form. Combine both bowls of ingredients, folding gently. Pour in 9 x 13 pan and bake for 30 minutes.

Frost with your favorite chocolate frosting.

**Jo Suckow, data processing clerk**

## Canned wild morel mushrooms

- 1 lb. fresh morel mushrooms
- Water
- 1 tsp. vinegar
- ½ tsp. salt
- 1 tsp. ascorbic acid

Wash mushrooms thoroughly; set aside. Blanch mushrooms in vinegar and water. Fill jars with mushrooms and water to 1 inch from the top; add ascorbic acid and salt. Process at 15 pounds pressure for 20 minutes.

Enjoy all year!

**Dave Dougherty, fleet services technician**

## Breakfast casserole

- 6 slices of bread, cubed
- 1 lb. pork sausage
- 8 oz. cheddar cheese, grated
- 8 oz. mozzarella cheese, grated
- 6 eggs
- 2 c. milk
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 sm. onion, chopped (optional)
- 1 can mushrooms (optional)
- 1 can black olives, sliced (optional)
- 1 sm. green pepper, chopped (optional)

Grease 13 x 9 pan; cover bottom of pan with cubed bread. Brown sausage and drain; cover bread with sausage and sprinkle on cheeses. In a bowl, beat eggs, milk, salt and dry mustard. Pour over cheeses. Top with black olives and green pepper. Refrigerate overnight. Bake at 350° for 45-60 minutes. Great as leftovers.

**Donna Schultz, cashier/collections representative**



## Have an idea for a recipe topic? We'd love to hear it.

Send your favorite recipes and/or recipe topics to Jenny McIntyre, ACEC, PO Box 715, Postville, IA 52162 or [jmcintyre@acrec.coop](mailto:jmcintyre@acrec.coop). You'll receive a \$5 bill credit if your recipe is printed. Please note – recipes must be received by the 20<sup>th</sup> day of the month before intended publication.

May—PIE RECIPES  
 June—RECIPES WITH BACON  
 July—SNACK MIXES