



Look Who's Cooking!

fundraiser



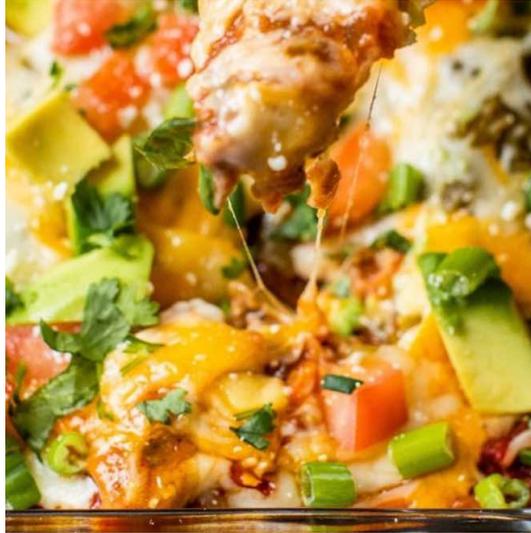
March 10, 2022

**St. Jude Parish Center
Lewes, DE
19958**

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Appetizer



Mexican Layer Dip

Appetizer • Sauce
Liz Kotyuk/ Active Adults Realty

Prep time: 15 mins | **Cook time:** 5 mins

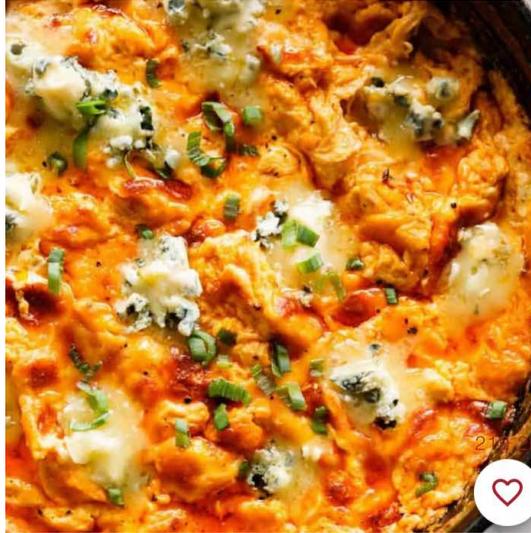
Ingredients

1 8oz cream cheese
1 can Hormel chili
1 cup Mexican cheese
4-6 oz sour cream
½ cup or more guacamole

Scoops of corn chips

Directions

1. Layer all ingredients in 8x8 microwaveable dish.
2. Cover top with lid or paper towels to prevent splatter.
3. Cook 5-6 minutes in microwave.
4. Serve with chips.



Buffalo Chicken Dip

Appetizer • Chicken
Brigit/Keller Williams

Prep time: 30 mins | **Cook time:** 30 mins

Ingredients

4 medium to large Boneless Chicken Breasts
1 Package of Philadelphia cream cheese
1-1.5 cups of Ranch dressing (more if you want it creamier, and less if you want it hotter)
1-1.5 cups of Buffalo Hot Wing sauce (less if you want it creamier and not as hot and more if you want more hot sauce taste)
8 oz bag of shredded Mozzarella cheese
Family size bag of tortilla chips (scoops work best)

Directions

1. Preheat oven to 350 ° F. Boil chicken until cooked through, sprinkle salt and pepper while boiling
2. While chicken is boiling, spread entire cream cheese block on bottom of glass baking dish
3. Once chicken is cooked through, dice chicken and place in bowl.
4. Add ranch dressing and buffalo wing sauce to chicken and mix thoroughly (more or less of each dependent on how hot you want the sauce to be).
5. Mix thoroughly and then spread on top of cream cheese spread in baking dish

6. Top with Mozzarella cheese so that there is full coverage.

7. Bake for 30 minutes. Serve with tortilla chips.

Notes

Items needed:

9 x 13 glass baking dish

Mixing bowl



Ham & Cheese Pinwheels on Arugula with Lemon Mustard Vinaigrette

Appetizer • Pork
Costal Resorts Group

Prep time: 35 mins | **Cook time:** 15 mins

Ingredients

1 pastry sheet
¼ cup of Dijon mustard
1 ½ cup of chopped cooked ham
1 cup of grated Swiss cheese
1 egg yolk beaten with a table spoon of cold water for finishing
Arugula
Dijon mustard
olive oil
1 fresh squeezed lemon

Directions

Putting it together:

1. Roll out the pastry sheet (not too thin) & spread the Dijon mustard over pastry sheet evenly with a kitchen paint brush.
2. Spread chopped cooked ham over the pastry sheet & sprinkle the grated Swiss cheese evenly on top of ham.
3. Roll the pastry sheet with all the ingredients inside into a log, wet the seams with a little water to seal it, & wrap the log tightly in saranwrap and place in freezer for 2 hours.

Before baking:

1. Set oven on bake to 375 deg & take pinwheel log out of freezer, unwrap and cut slices about ½ in thick

(about 12 slices).

2. Arrange all the cut slices on a cookie sheet lined with parchment paper spiral side up.

3. When all the slices are on the lined cookie sheet use your kitchen paint brush dipped in the egg yolk and "paint every slice lightly".

4. When oven is hot at temperature of 375 deg, place the cookie sheet in the oven for 20 minutes or until golden and flaky.

5. Meanwhile prepare your lemon mustard vinaigrette. Whisk together 2 tsp of Dijon mustard, half cup of olive oil and 1 fresh squeezed lemon, until creamy. Drizzle over a hand full of arugula.

6. When pinwheels are baked, let cool off a few minutes and arrange 1 slice of ham and cheese pinwheel over arugula.



Sausage and Parm Bites

Appetizer • Pork
Donna Beck/ Active Adults Realty

Prep time: 10 mins | **Cook time:** 15 mins

Ingredients

1 package Jimmy Dean sage
sausage
Phyllo shells
½ cup White wine
½ cup Onions
1 package cream cheese
Parmasen cheese

Directions

1. Fry Jimmy Dean sausage, wine and onions together in frying pan until cooked.
2. Drain, add cream cheese until melted.
3. Spoon into phyllo shells sprinkle to as light or heavy as preferred.
4. Bake in oven (350° F) for 15 minutes.

Main Dish



Cheese Filled Jumbo Shells

Main Dish • Pasta
Greg Cole from Re/Max Realty Group- Rentals

Prep time: 25 mins | **Cook time:** 35 mins

Ingredients

1 package (12 oz) jumbo shells uncooked
4 cups (2lbs) ricotta cheese
3 cups (24 ozs) shredded mozzarella cheese (reserve 1 cup)
3/4 cup grated Parmesan cheese
1 egg
1 tbsp parsley
3/4 tsp oregano
1/2 tsp salt
1/4 tsp pepper
3 cups (or more) spaghetti sauce

Directions

1. Cook pasta, rinse in cold water and drain.
2. Combine cheeses, egg, parsley, oregano, salt & pepper.
3. Fill each shell with about 2tbsp of cheese mixture.
4. Spread a thin layer of sauce on bottom of a 13 x 9 inch baking pan (best to spray with Pam first).
5. Place pasta in pan, single layer only. Cover with remaining sauce.
6. Sprinkle reserved cup of mozzarella cheese on top. Add a little more Parmesan cheese, if desired.
7. Bake uncovered at 350 ° for 25 to 35 mins or until hot and bubbly.



Creamy Gnocchi Pesto

Main Dish • Pasta
Joseph Maggio/ Keller Williams Realty

Prep time: 5 mins | **Cook time:** 10 mins

Ingredients

Potato gnocchi

Heavy cream

Sautéed Pine Nuts & Veggie

Fresh basil pesto

Salt/ pepper

Freshly shaved Parmigino
Reggino

Directions

1. Cook the gnocchi and drain.
2. Add the heavy cream, sautéed pine nuts & veggie, fresh basil pesto, salt & pepper
3. Top with freshly shaved Parmagino Reggino.



Gram's Spaghetti Casserole

Main Dish • Pasta
Kacie Pinnock/ Lori Martin Group

Prep time: 20 mins | **Cook time:** 40 mins

Ingredients

1 lb spaghetti, cooked & drained
1 lb mild Italian ground sausage, cooked & drained
1-8 oz can sliced mushrooms, drained
8 oz super sharp white cheddar cheese, grated
2 bottles Heinz Brand chili sauce (a must!)
8 tbsp butter, cut into small cubes
¼ tsp salt
⅛ tsp pepper
1 ½ cup milk (2% or whole)

Directions

1. Preheat oven to 350° and grease 9 x 13 (or larger) baking dish
2. Place half of spaghetti at the bottom of the pan, and half of cheese, in an even layer.
3. Spread sausage over the cheese in an even layer, and same with the mushrooms.
4. Add a thin, even layer of sauce.
5. Add remaining spaghetti, then cheese, then sauce (you should have about half a bottle left at the end- we use that for leftovers!), again in even layers, and making sure to create a seal over the top of the casserole with the sauce.

6. Dot the top with the cubes of butter and sprinkle with salt & pepper.

7. Pour milk over all, making sure to get the corners!

8. Bake uncovered on the middle rack for 35-45 mins until milk is absorbed & cheese is melted.

9. Check after 25 mins to make sure the spaghetti isn't crisping in the corners. If it is, lightly cover with foil.

10. Serve with a green salad and bread & butter.



Meatloaf and Mashed Potatoes

Main Dish • Beef
Billie/ Lee Ann Wilkinson Group

Prep time: 10 mins | Cook time: 40 mins

Ingredients

Meatloaf:

1. Meatloaf mix (beef, veal, pork)
2. Crushed tomatoes
3. Red onion
4. Parsley
5. Locatelli cheese
6. Breadcrumbs
7. Eggs
8. Cheddar cheese
9. Bacon
10. Garlic
11. Salt and pepper

Directions

Mashed potatoes:

1. Russet potatoes
2. Butter
3. Cream
4. Half and half
5. Goat cheese

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Hungarian Goulash

Main Dish • Beef
Beverly Wishart/ Long & Foster Rehoboth

Prep time: 30 mins | **Cook time:** 2 hours 30 mins

Ingredients

2 lb stew beef 1 inch pieces (or use boneless chuck roast cut into 1-inch pieces)
1 medium onion, chopped
1 small clove garlic, chopped
¼ cup olive oil
Sauce for beef:
1 ½ dry red wine (or water)
2 tbsp Worcestershire sauce
1 tbsp brown sugar
2 tsp salt
2 tsp paprika (or smoked paprika)
½ tsp dry mustard
¾ cup ketchup

Directions

1. Heat olive oil in large pan and brown beef pieces (do not crowd) along with onion and garlic.
2. Add the red wine, Worcestershire sauce, brown sugar, salt, pepper, dry mustard, ketchup and cayenne pepper.
3. Bring to a hard simmer, reduce heat and simmer at low temperature for 2 hours.
4. Add the sliced mushrooms .
5. Continue to simmer ½ hour or until mushrooms are soft.
6. Add the flour slurry to thicken and cook.

dash of cayenne pepper
8 oz sliced mushrooms
(portabella preferred)

7. Serve over buttered egg noodles. Enjoy!!



Smokey Mac and Cheese

Main Dish • Pasta
Rich Zbyszynski/ Active Adults Realty

Prep time: 10 mins | **Cook time:** 45 mins

Ingredients

2 cups uncooked elbow macaroni
¼ cup butter, cubed
⅓ cup all-purpose flour
1½ cup milk
¼ cup reduced sodium chicken broth
1 cup (8oz) light sour cream
½ lb Velveeta cubed
¼ cup Parmesan cheese
½ tsp ground mustard
½ tsp pepper
2 cups (8oz) shredded cheddar cheese

Directions

1. Cook macaroni according to package directions. In a large saucepan, melt butter. Stir in flour until smooth to make a roux. Gradually add milk and broth. Bring to a boil; cook and stir for 2 minutes or until thickened.
2. Reduce heat. Stir in the sour cream, Velveeta, Parmesan, mustard and pepper until smooth.
3. Coat a 13x9 inch baking dish with cooking spray. Transfer the cooked macaroni to the dish and stir in the cheddar cheese. Add cream sauce and mix well.
4. Place a hot charcoal to one side of your grill. With the grate in place, put the Mac & cheese on the other side of your grill away from the charcoal. For additional flavor, smoke with apple, pecan, or any flavor of wood chips you like. Cook for about 45 minutes maintaining

Feel free to add diced crab,
lobster, ham, or peas,
broccoli, etc.!

a temperature around 350 degrees. Enjoy!



Asian Short Ribs

Main Dish • Beef
Adam Linder/ Allison Stine of Northrop Realty

Prep time: 15 mins | **Cook time:** 3 hours 15 mins

Ingredients

5 lb short ribs
1 cup soy or tamari regular sodium
¼ cup rice vinegar
4 cloves garlic smashed and chopped
1 tbsp minced ginger fresh
Scant ½ cup light brown sugar
32 oz lower sodium beef stock (500 mg or so... if you get the full salt with 900+ mg the dish will be salty)
1 bunch sliced green onion bottom white
¾ tsp red pepper flake

Directions

1. Combine soy, vinegar, garlic, sugar, stock, ginger, white onion, red pepper and ½ orange juice with ribs in Dutch oven. Bake covered 350° for 3 hours.
2. Remove from oven. Turn oven to 425° .
3. Remove meat and clean bones and tissue (if desired).
4. Add Hoisin to Dutch oven sauce. Reduce sauce to thicken (10 mins or so at medium heat).
5. Strain the sauce, add other ½ orange juice and lemon juice.
6. Make a slurry with the corn starch and ¼ cup of

¼ cup Fresh orange juice
divided
¼ cup Hoisin sauce
2 tbsp lemon juice
3 tsp corn starch
½ tsp Five spice powder
¾ tsp cumin
Orange ribs and green onion
tops garnish

VEGGIES

1 lg Bok Choy, sliced whites /
cut up tops
2 pack exotic mushroom
1 red/ orange pepper
matchstick cut
8 baby carrot matchstick cut
1 small shallot fine dice
Bean sprouts
Splash soy sauce
Splash rice vinegar
Beef sauce from ribs
Garlic butter (optional)

the sauce. Mix well so there are no lumps.

7. Whisk slurry back into sauce. Add Five spice powder
and cumin, and simmer 5 mins to thicken.

8. Return meat to boiling sauce and bake uncovered 15
mins to glaze.

9. Serve over rice or mashed potatoes.

VEGGIES

1. Brown mushrooms well and set aside.

2. Sauté carrot and white Bok, add shallot and
peppers, cook a minute, then deglaze with vinegar and
soy.

3. Add mushrooms, sprouts, butter, then greens at the
very end.

4. Finish with a spoon or two of beef sauce.



Chive Biscuits with Ham and Mascarpone Jelly

Main Dish • Sandwich
Paul Sicari/Jenn Jones/Compass Realty

Prep time: 45 mins | **Cook time:** 30 mins

Ingredients

Chive Biscuits:

3 cups flour, plus additional
for work surface
1 tbsp salt
4 tsp baking powder
1 tbsp plus 1 tsp sugar
3 tbsp finely chopped chives
1.5 to 2 cups heavy
(whipping) cream

Pepper Jelly:

1 cup rice vinegar
 $\frac{3}{4}$ cup white wine vinegar
 $\frac{1}{2}$ green bell pepper, finely
diced

Directions

Chive Biscuits:

1. Preheat oven to 350°
2. In a bowl, using a wooden spoon, combine the flour, salt, baking powder and sugar.
3. Add the chive and stir to combine,
4. Make a well in the center of the ingredients and add the cream to the well.
5. Using the spoon, mix just until incorporated. It may be necessary to mix by hand.
6. Transfer the biscuit dough to a lightly floured surface and gently knead until everything is incorporated. The dough should not be over sticky.
7. Using a lightly floured rolling pin, roll the dough to $\frac{1}{4}$ inch thickness.
8. Using a sharp cutter, cut out quarter-size rounds.
9. Transfer to a baking sheet and bake for 10 minutes,

½ red bell pepper, finely
diced
5 cups sugar
2 (1.75 oz) packets pectin

Mascarpone-pepper Jelly
Spread:

8 oz Mascarpone cheese
¼ cup pepper jelly (recipe
follows)
Salt to taste

For the Assembly:

About 6 oz Virginia country
ham
Frisée lettuce

until risen and lightly golden.

10. Transfer to a wire rack. Allow to cool completely
before splitting in half.

Pepper Jelly:

1. In a 4- quart saucepan, bring the rice wine and white
wine vinegars to a boil.

2. Add the bell peppers and sugar and cook, stirring
constantly until sugar is completely dissolved.

3. Add the pectin and stir until thoroughly combined.
Remove from heat.

4. Transfer to a large heatproof container to cook,
stirring every few minutes as it is cooling to keep the
peppers suspended throughout the jelly. (May cover
and refrigerate for up to 1 week)

Mascarpone-Pepper Jelly Spread:

1. In a large bowl with an electric mixer or in a standing
mixer fitted with the paddle attachment on low speed,
beat the cheese and pepper jelly until well mixed.

2. Add salt to taste. (May cover and refrigerate for
several hours)

Assembly:

1. Split each biscuit in half horizontally.

2. Spread a thin layer of mascarpone-pepper jelly
mixture over the bottom.

3. Top with a thin slice of ham and a bit of frisée
lettuce, then cover with the top half biscuit.



Jackfruit Sliders

Main Dish • Vegetarian
Renee/ Keller Williams

Prep time: 10 mins | **Cook time:** 10 mins

Ingredients

Coleslaw:

About 1.5 cups of mixed
cabbage (or purchase ready
made bag of coleslaw or slaw
you prefer)

1 cup of grated carrots

Salt, pepper

½ tsp Dijon mustard

½ tbsp lemon juice

½ tsp brown sugar

¾ cup vegan mayo

1 tbsp. apple cider vinegar

Jackfruit:

2 cups jackfruit (boiled or
canned)

Directions

1. Medium heat oil, once hot, add onion to brown.
2. Add jackfruit and all the seasonings.
3. Cook for a few minutes over low medium heat.
4. Add water and BBQ sauce for a few more minutes.
Jackfruit should be absorbing the moisture.
5. Optional to roast buns, add coleslaw and jackfruit to
buns, pickles optional, and enjoy!

1 medium onion, sliced
1 tbsp olive oil
Salt, pepper
½ tsp red chili powder
1 tsp smoked paprika
dash cayenne pepper
½ tsp garlic powder (or add
fresh garlic with onion)
¼ cup water
½ cup favorites vegan BBQ
sauce



Pierogis with Potatoes and Cheese

Main Dish • Pasta
Edith/ Long & Foster

Prep time: 30 mins | **Cook time:** 30 mins

Ingredients

Potatoes
Farmers cheese
Salt/ pepper
Flour
1 egg
1 cup warm water or more,
depending how much flour
used

Directions

Potatoes and Cheese Filling:

1. Peel potatoes and cook in a large pot of water until soft
2. Season with salt and pepper
3. Mix in Farmers cheese
4. Mash everything together and set aside to cool.

Dough:

1. Put flour and egg in a large mixing bowl
2. Start adding water and kneading everything together until a big ball of dough that is not too sticky.
3. Put in refrigerator for an hour to let dough get a little soft
4. When ready, place dough on a big pastry board, sprinkle flour all over
5. Put a large pot of water to a boil, season the water

with salt, keep on low boil.

6. Start flattening out the dough, break up into small pieces if needed

7. With a big rolling pin, flatten out the dough, like a thin pizza crust

8. Take a water glass, and start cutting circles in the dough

9. The next part is good to have a helper:

- Fill the circles with the potato and cheese mixture and close into a dumpling shape, press edges with a fork

10. Put the pierogis in boiling water for 2-3 minutes or until they start rising up

11. Take out and put to rest in a strainer for 5 minutes, keep separated so they don't stick together

12. Take out of strainer and put on a cooling plate, rotating sides so they don't stick

Optional:

Once they are done, you can fry up a little in butter with onions or Polish kielbasa. Enjoy!



Savory Shrimp Bisque

Main Dish • Soup
Chris Beagle/ Compass Real Estate

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

3 tbsp butter
1 large onion
3-4 carrots, peeled & sliced thin
1 clove garlic, minced
2 lbs shrimp, shelled (reserve shells)
6 plum tomatoes, diced
4 cups vegetable or chicken stock
1 cup seasoned bread crumbs
½ cup heavy cream
2 tbsp dry sherry
Pinch of cayenne pepper
Salt to taste

Directions

1. Melt butter in large saucepan over medium heat. Add onion, carrot & garlic, sauté until softened, about 2 minutes.
2. Place shrimp shells into a cheesecloth (optional ... easier to remove later) and tie, place in saucepan and sauté until shells are pink, about 5 minutes.
3. Add tomatoes and stock, cook about 5 more minutes. Remove cheesecloth/ shells.
4. Reserve about 24 shrimp to finish the bisque. Add remaining shrimp and bread crumbs to the bisque, stir and cook until shrimp turn pink, about 3 minutes. Remove from heat.

Chives or flat- leaf parsley
chopped, garnish

5. Using a food processor, blender or handheld emulsifier, process in batches.

6. Return bisque to low heat and add cream, sherry, cayenne and salt to taste.

7. Cut the reserved shrimp into $\frac{1}{2}$ pieces and add to bisque just before serving, approx 1-2 minutes, until pink. Serve immediately with chives or parsley as garnish.

Dessert



Bourbon & Bacon Chocolate Cupcakes

Dessert • Cake
Cheryl Crowe/ Jack Lingo Realtor

Prep time: 15 mins | **Cook time:** 20 mins

Ingredients

Chocolate Cupcakes

1 cup unsweetened cocoa powder
1½ cups hot water
¼ cup bourbon
2½ cups all-purpose flour
1¼ cups white granulated sugar
1½ tsp baking powder
1 tsp. Baking soda
¼ tsp salt
3 eggs room temperature
¾ cup vegetable oil
½ cup sour cream
2 tsp vanilla extract

Directions

Chocolate Buttercream
Frosting

16 oz unsalted butter room
temperature

2-3 cups Puwede red
sugar

3 egg yolks

5 oz dark semi- sweet
chocolates melted and
cooled a little

candied bacon

Bourbon Glaze

$\frac{3}{4}$ cup bourbon

$\frac{1}{2}$ cup Brown sugar



Chocolate Cup with Fresh Berries and Creamy Mousse

Dessert • Chocolate
Colleen Kellner/ Allison Stine Team of Northrop Realty

Prep time: 2 hours 15 mins

Ingredients

3½ cup Half & Half
⅔ cup granulated sugar
¼ cup cornstarch
9 egg yolks
2 oz premium unsweetened chocolate
8 tbsp of butter
2 tsp vanilla extract
4 oz premium milk chocolate, melted
For garnish: fresh whipped cream

Directions



Lemon Lush

Dessert • Tart
Christine Davis/ Active Adults Realty

Prep time: 20 mins | **Cook time:** 30 mins

Ingredients

CRUST

- 1 stick butter
- 1 cup flour
- ½ cup chopped nuts

FILLING

- 8 oz cream cheese
- 1 cup confectioners sugar
- 1 cup cool whip
- 2 packages lemon instant pudding mix
- 3 cups milk

Directions

CRUST

1. Mix together all ingredients and pat into 9 x 13 pan.
2. Bake at 350° for 15 mins. Cool.

FILLING

1. In one bowl, mix cream cheese, confectioners sugar & cool whip. Spread this in cooled crust.
2. In another bowl, mix the pudding mixes with the milk. Beat for 2 minutes.
3. Spread this over the cream cheese layer.
4. Cover the top of the dessert with a layer of cool

whip, about 1 oz.

5. Cut the dessert into squares & then chill.



Cheesecake Filled Strawberries

Dessert

Allison Foshee/Coldwell Banker

Prep time: 10 mins

Ingredients

1 lb large strawberries
1 (8 ounce) package cream
cheese, softened
1 cup powdered sugar
1 tsp vanilla extract
¼ cup Graham cracker
crumbs

Directions

1. Rinse strawberries and cut the top of the strawberry. Remove the top and clean out with a paring knife, if necessary. Prep all the strawberries and set aside.
2. In a mixing bowl, beat cream cheese, powdered sugar and vanilla until fluffy and creamy. Add cream cheese to a piping bag or Ziploc with the corner snipped off. Fill the strawberries with cheesecake mixture.
3. Once strawberries are filled, sprinkle or dip the tops with graham cracker crumbs. If not serving immediately, refrigerate until serving.