

Vegetables

Scalloped Potatoes

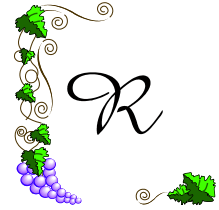
Serves 8

Ingredients

3 Tbsp butter
2 lbs (about 4 medium sized) Russet potatoes, peeled, sliced 1/8 inch thick
1 large yellow or white onion, thinly sliced
2 Tbsp chopped fresh parsley
1 Tbsp chopped fresh chives (optional)
2 thick slices of bacon, cooked and chopped
2 ½ cups grated Swiss or Gruyere cheese (about 8 ounces)
½ cup grated Parmesan cheese (about 2 ounces)
2 ½ cups to 3 cups of half-and-half (half milk, half cream)
Salt and pepper

1. Preheat oven to 350°F. Butter a large casserole dish with 1 ½ Tbsp of butter. If you use a casserole dish that is about 9x13 you'll have more surface area, more of the potatoes will brown, and the cooking time will be faster.
2. Layer the bottom of the casserole dish with 1/3 potato slices, sprinkle with salt and pepper. Layer on ½ sliced onions and ½ cup of the Swiss cheese. Layer on ½ of the bacon and ½ of the parsley and chives. Sprinkle with a little Parmesan.
 - Repeat by layering on 1/3 potato slices, sprinkle again with salt and pepper. Layer on the remaining sliced onions, ½ cup of the Swiss cheese, the remaining bacon, parsley and chives. Sprinkle with a little Parmesan.
 - Top the casserole with the remaining potato slices. Add the half and half. Dot the potatoes with the remaining 1 ½ Tbsp of butter.
3. Cover the casserole with aluminum foil and bake in the oven for one hour. After an hour, remove from the oven, remove the foil, and sprinkle on the remaining Swiss and Parmesan cheese. Return to the oven for an additional 30-40 minutes. When done, the potatoes should be tender, but not mushy, and the liquid should be mostly absorbed.

**For a faster cooking time, you can parboil the sliced potatoes for 8 minutes first, patting them dry, before layering them in the casserole pan. In this case the total oven cooking time is about 35-45 minutes.*



Vegetables

Spinach-Artichoke Party Cups

Makes 36 appetizers

Ingredients

Nonstick cooking spray

36 (3-inch) wonton wrappers

1 can (8 ½ ounces) artichoke hearts, drained and chopped

½ (10-ounce) package frozen chopped spinach, thawed and squeezed dry

1 cup shredded Monterey Jack Cheese

½ cup grated Parmesan cheese

½ cup mayonnaise

1 clove garlic, minced

1. Preheat oven to 300°F. Spray miniature muffin pan lightly with cooking spray. Press 1 wonton wrapper into each cup; spray lightly with cooking spray. Bake about 9 minutes or until light golden brown. Remove shells from muffin pan; set aside to cool. Repeat with remaining wrappers. (*Wonton cups may be prepared up to one week in advance. Cool completely and store in an airtight container.*)
2. Meanwhile, combine artichoke hearts, spinach cheeses, mayonnaise and garlic in medium bowl; mix well.
3. Fill each wonton cup with about 1 ½ teaspoons spinach-artichoke mixture. Place filled cups on baking sheet. Bake about 7 minutes or until heated through.

Tip: If you have leftover spinach-artichoke mixture after filling the wonton cups, place the mixture in a shallow ovenproof dish and bake it at 350°F until hot and bubbly. Serve with bread or crackers.



Vegetables

Pam's Broccoli Casserole

Ingredients

1 package of frozen broccoli
1 red onion
1 cup of mayo
1 cup of cheese
Cream of Mushroom Soup
1 package of boneless chicken breasts
Ritz Crackers
Butter

Cook Broccoli and Chicken. Mix with remaining ingredients. Top with Ritz Crackers that have been crushed and mixed with a tablespoon of butter.



Vegetables

Sweet Potato Fries

Ingredients

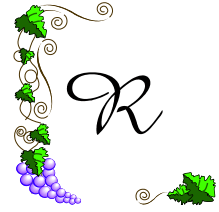
Sweet potatoes (quantity will depend on the number of fries you wish to make)

Dry Rub:

- 1 tbs. + ½ tsp. of Granulated Sugar
- 1 tbs. + ½ tsp. Light Brown Sugar
- 1 tbs. + ½ tsp. Garlic Salt
- 1 tbs. + ½ tsp. Smoked Sweet Paprika
- 1 tsp. Dehydrated Onion Flakes
- 1 tsp. Pure Chile Powder
- 1 tsp. Freshly Ground Black Pepper
- ½ tsp. Celery Seed
- ½ tsp. Dried Basil
- ½ tsp. Dried Tarragon
- ½ tsp. Dried oregano
- ¼ to ½ tsp. Cayenne Pepper

1. Peel sweet potatoes and cut into fries using either a French fry slicer or knife
** If fries are sliced before you are ready to cook them fill a zip loc bag with water and put potato slices in the water until you are ready to begin the frying process.
2. Deep Fat Fry potatoes in hot oil 350 degrees. Fry until golden brown.
3. Line a pan with paper towels and allow fries to drain. Sprinkle with dry rub and serve.

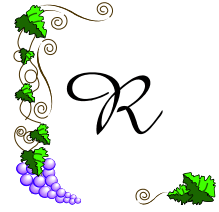
*Dry rub is also excellent on Chicken, Pork or Beef.



Vegetables

Corn

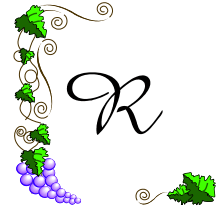
1. Peel husk back on corn and clean corn
2. Let corn soak in water for several hours
3. Mix $\frac{1}{4}$ cup of Dukes Mayonnaise, butter, Fresh Basil, Fresh Thyme, Salt and pepper. Cover corn with the mixture, pull husk back over corn and tie with Butchers Twine.
4. Place corn on grill and cook.



Vegetables

Grilled Vegetables

Marinate vegetables in Zesty Italian Dressing; salt and black pepper a couple of hours before cooking on the grill.



Vegetables

Baked Potato Casserole

Ingredients:

5 pounds Red Potatoes
1 pound sliced bacon, cooked and crumbled
1 cup cubed Sharp Cheddar Cheese
1 cup cubed Medium Cheddar Cheese
1 ½ cup shredded Sharp Cheddar Cheese
1 ½ cup shredded Medium Cheddar Cheese
1 large onion, finely chopped
1 cup mayonnaise
1 cup sour cream
1 tablespoon minced chives
Salt
Kosher Salt
Pepper

Directions:

1. Wash potatoes and cut into fourths (2x2 inch cubes). Boil in a large pot with a couple of tablespoons of Kosher Salt. Boil potatoes until approximately 80% done.
2. Run Cold water over potatoes to cool. Place potatoes in a large baking dish.
3. Lightly salt and pepper potatoes to taste. Be careful not to use too much salt as the bacon will add salt as well.
4. Sprinkle crumbled bacon pieces over top of potatoes.
5. In another bowl mix shredded cheese, onion, mayonnaise, sour cream chives and salt and pepper to taste.
6. Pour this mixture over the top of the potatoes and bacon bits. Work the mixture in well between your potatoes.
7. Layer your cubed cheese over the top of the casserole and bake at 350 degrees uncovered for approximately 50 minutes.