

## DIFFERENT Scallop Potatoes and Ham

Makes 12 servings

### Ingredients

- 10 lb bag red potatoes
- 1/2 cup parmesan cheese
- 2 containers sour cream
- 1 pack bacon crumble
- 16 oz smoked ham
- 24 oz cheddar cheese
- 1 bunch green onions
- S & P
- 1 cooking onion

### Directions

1. Wash and slice your potatoes into coins, approximately 1/4 thick. Boil these in salted water until they are tender, but not mushy. Drain.
2. In the meantime of your potatoes boiling, dice your ham into small, bite sized pieces.
3. Mince your onion and saute in a frying pan until brown.
4. Dice your cheddar cheese to be like your ham pieces.
5. Once your potatoes are drained, in a bowl, mash 3/4 of them together with the sour cream, 1/2 the cheddar cheese, ham, onion, parmesan cheese and salt/pepper. Mix well.
6. Add whole coins of potatoes and mix gently. Pour into a baking dish that was greased with butter.
7. Top your casserole with bacon crumble. Bake in the oven at 350 degrees for about 30 minutes. Once browned on the edges, remove from oven, top with chopped green onion and serve.



## Creamy Macaroni & Broccoli Soup

Makes 12 servings

### Ingredients

- 3 cups elbow macaroni noodles
- 1 bunch fresh chives
- 4 tbsp butter
- 2 tbsp Dijon mustard
- 1 cooking onion, chopped
- 4 L 35% cream
- 2 red peppers, chopped
- 2 heads broccoli, cut into pieces
- ½ cup corn starch
- 3 ½ cups shredded Tex Mex cheese
- ½ L water
- ¾ cup chicken stock concentrated
- S & P
- 2 tsp garlic powder
- 2 tbsp paprika

### Directions

1. Heat a pot of water to boiling and cook pasta until about 75% cooked. Strain and set aside.
2. In a frying pan, add 4 tblsp. butter and heat until sizzling. Add chopped onions, peppers, mustard and garlic powder. Once sautéed, add 4 Litres of 35% cream and half the amount of water. Add chicken stock and chopped broccoli. Let this reach a boil. Cook for about 3 minutes (until broccoli is tender).
3. Add salt and pepper to taste. In a small dish, combine corn starch and equal water, mix into a slurry.
4. While your soup is simmering, using a whisk, slowly stir in the slurry and watch as it thickens. You want it to have consistency but not be thick. Once your soup has thickened, slowly add cheese in and stir as it melts. Once finished, stir in your cooked pasta thoroughly.
5. Top with fresh chopped chives and paprika, then serve!

## Sweet Potato & Kale Grilled Cheese with Balsamic Glaze - BITES

Makes 12 servings

### Ingredients

- 2 French baguettes (skinny ones)
- 4 sweet potatoes
- Butter
- 3 cups shredded mozzarella cheese
- 1 onion, sliced and caramelized
- 1 bunch green kale, torn
- Olive Oil
- 3 tsp fresh rosemary
- 2 cups Balsamic Vinegar
- S & P
- ¼ cup honey

### Directions

1. Peel sweet potato and slice into THIN rounds. Once all sliced, toss in olive oil and salt and pepper. Place on a lined baking sheet and roast in a 400 degree oven until tender - close to 20 mins. Remove when soft.
2. Get a small pot with balsamic vinegar in it, let it begin to boil and reduce. This is going to take close to half an hour.
3. In the meantime, using a small frying pan, caramelize your thinly sliced onion in olive oil. Sautee until brown. Remove onion from pan. Using the same pan, slowly melt ¾ cup butter on low/medium heat until it has begun to brown and becomes fragrant. This is brown butter! Set aside in a small container to cool.
4. Cut the stalks out of your kale and rip into smaller pieces.
5. Once the vinegar is reduced by about 85%, pour in honey and whisk. Remove from heat and let cool slightly.
6. Slice your baguette into 1/3 inch pieces.
7. Once the brown butter is cooled, use it to butter the baguette for the grilled cheese.
8. Grill or bake your grilled cheese with all components inside. Layer like this:
9. Buttered Bread, Kale, Balsamic Glaze, Sweet potato, Caramelized onions, , Rosemary, Cheese, Other piece of Buttered Bread
10. Serve with potato chips, fries, or your favourite side!

## Apple Crumble

Makes 12 servings

### Ingredients

- 1 bag Red apples
- 1 package caramel squares
- $\frac{3}{4}$  cup sugar
- 3  $\frac{1}{2}$  cups oats
- $\frac{1}{4}$  cup lemon juice
- 2 cups brown sugar
- 3 cups and 5 tablespoons flour
- PINCH salt
- 6 tsp cinnamon
- 1  $\frac{3}{4}$  cups room temperature butter

### Directions

1. Peel, core and thinly slice all of your apples. Place apple pieces into a bowl.
2. Once apples are prepped and in bowl, toss with: white sugar, lemon juice, 3 tsp cinnamon and the 5 tablespoons flour. Mix well.
3. LIGHTLY spray the baking dish with cooking spray and dump apples into pan. Spread evenly and set aside.
4. Wash your bowl to use again. In your large bowl, combine brown sugar, oats, 3 tsp cinnamon, salt and remaining flour.
5. Using your hands, mix your butter into this flour mixture by squeezing. Mix until your product can be squeezed and hold form, but when crumbled, will just fall apart. (Ask me to take a look when you think you are done)
6. Top your apples with this mixture. Spread evenly across the entire tray. Then unwrap your caramels, cut them in half and distribute randomly on top.
7. Bake in a 350 degree oven for approximately 45 minutes.
8. Remove from oven, let cool for 15 minutes, then serve.

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| <input type="checkbox"/> 10 lb bag red skinned potatoes        | <input type="checkbox"/> 1 bag shredded Tex Mex cheese         | <input type="checkbox"/> 1 small jar Dijon mustard                          |
| <input type="checkbox"/> 10 lb bag red apples                  | <input type="checkbox"/> 1 bag shredded mozzarella cheese      | <input type="checkbox"/> 2 bags elbow macaroni                              |
| <input type="checkbox"/> 1 bunch green onions                  | <input type="checkbox"/> 1 small container powdered parm       | <input type="checkbox"/> 1 bag plain quick oats                             |
| <input type="checkbox"/> 3 cooking onions                      | <input type="checkbox"/> 2 lbs butter                          | <input type="checkbox"/> 2 French baguettes                                 |
| <input type="checkbox"/> 2 red peppers                         | <input type="checkbox"/> 1 bag white sugar                     | <input type="checkbox"/> 16 oz smoked/cooked ham                            |
| <input type="checkbox"/> 1 bunch chives                        | <input type="checkbox"/> 1 SMALL lemon juice                   | <input type="checkbox"/> 1 bag plain chips                                  |
| <input type="checkbox"/> 2 heads broccoli                      | <input type="checkbox"/> 1 bag ground cinnamon                 | <input type="checkbox"/> 1 bag salt and vinegar chips                       |
| <input type="checkbox"/> 4 yams                                | <input type="checkbox"/> 1 package caramels                    | <input type="checkbox"/> 2 (454 g) tubs hummus (1 – garlic 1 – red pepper?) |
| <input type="checkbox"/> 1 bunch kale                          | <input type="checkbox"/> 1 bag brown sugar                     | <input type="checkbox"/> 2 bags pita (for ripping and dipping in hummus)    |
| <input type="checkbox"/> 1 bunch fresh rosemary                | <input type="checkbox"/> 500 mls balsamic vinegar              | <input type="checkbox"/> 1 box disposable gloves                            |
| <input type="checkbox"/> 4 Litres 35% whipping cream           | <input type="checkbox"/> 1 small jar honey                     | <input type="checkbox"/> 1 large cutting board                              |
| <input type="checkbox"/> 2 containers sour cream               | <input type="checkbox"/> 1 container chicken stock concentrate |   |
| <input type="checkbox"/> 2 (450g) bricks, sharp cheddar cheese |  |   |