

Butternut Squash Pasta w/ Chorizo

Makes 12 servings

Ingredients

- 8 Chorizo sausages
- 1 large bag rigatoni pasta
- 2 butternut squash
- 1 tbsp nutmeg
- 2 cups 35% cream
- 3 cloves garlic
- 3 oz pkg spinach
- 4 shallots
- S & P
- 1 tbsp brown sugar
- 2 tsp sage
- 1 cup parmesan cheese

Directions

1. Cut both tops off your squash. Placing each piece on its flat side so it is stable, using a knife, peel the squash from top to bottom until all the skin is removed. Cut each of these peeled pieces in half. Then dice into ½ inch pieces.
2. Place in a pot and fill with hot water. Boil squash on the stove until soft. Remove from water and place in blender (or small bowl if using a hand blender).
3. Boil a pot of water to cook your pasta in. Once cooked, strain, toss in oil and set aside.
4. While squash is boiling, chop sausages and mince garlic and shallots. In a frying pan with a small amount of oil, fry shallots and garlic with cut sausage.
5. Once your squash is in the blender, add sage, nutmeg, brown sugar and ½ cup of cream. Blend until smooth. Add small amounts of cream and blend on and off until the consistency is slightly thicker than a pasta sauce.
6. Back to your frying pan, once sausage is cooked, add spinach and sautee until all the spinach is wilted. At this point, add the squash sauce you blended and stir until completely combined. Add the rest of the cream and the parmesan cheese to the pan, stir and let simmer for a few minutes. Taste and re season if necessary.
7. Mix in pasta and serve!

Strawberry Shortcake

Makes 12 servings

Ingredients

- 6 cups flour
- 2 cups half and half
- 6 tbsp sugar
- 1 whole orange zest
- 3 tbsp baking powder
- 1/2 tsp vanilla extract
- 1 ½ tsp salt
- 2 packs fresh strawberries
- 1 ½ cups butter
- 2 packs whipped topping
- 3 eggs
- 1 jar strawberry jam

Directions

1. Preheat oven to 450 degrees.
2. In a large bowl, combine flour, sugar, baking powder and salt. Slowly add in the butter until the mixture has become crumbly.
3. In a bowl, beat together eggs, vanilla, half and half and an entire orange zested. **SAVE THE ORANGE!** Once all mixed, dump into flour mixture and stir until just moistened.
4. Pour into "PAMed" muffin tins. Bake in the oven for approximately 17 minutes, until golden brown. Remove from heat and let cool.
5. In the meantime of your baking, wash and slice your strawberries thin.
6. Make your packets of whipped topping according to the directions.
7. When your shortcakes are done being baked, slice them all in half.
8. Spread jam on both halves. On the bottom half spread whipped cream, then top with strawberries. Put top half of cake on now. Then layer with whipped cream and top with strawberries again.

Cabbage Rolls

Makes 12 servings

Ingredients

- 1 large head Nappa cabbage
- 1 bunch fresh thyme
- 2 pounds ground beef
- ½ tsp cayenne pepper
- 2 cups rice
- 1 package shredded mozzarella cheese
- 1 onion
- 1 tsp sage
- 3 cloves garlic
- S & P
- 2 cans tomato sauce
- 24 Dinner Rolls

Directions

1. Chop your onion and mince your garlic.
2. In a frying pan, brown the ground beef. Halfway through cooking, add onion and garlic.
3. Cook 2 cups of dry rice and add to frying pan once meat is thoroughly cooked. Season with chopped thyme, cayenne pepper, sage and S & P.
4. Let mixture cool enough where you can handle the meat.
5. In a large pot, boil some water. Peel off nappa leaves and keep whole. **SAVE THE INSIDE OF THE CABBAGE!** Once water boils, add leaves and cook for two minutes, until they are tender. **CAREFULLY** remove from water and let cool slightly.
6. Using gloves, make logs of your meat mixture. Wrap these logs in a cabbage leaf and place in a greased pan covered in a thin layer of tomato sauce. Once rolls are lined in pan, pour tomato sauce on all of them.
7. Bake in the oven for about 25 minutes. Top with cheese at this point then bake again for about another 10 minutes until cheese is bubbling.
8. Remove from oven and let sit for 10 minutes before serving. Serve with a buttered dinner roll.

Salmon and Kale Salad

Makes 12 servings

Ingredients

- 4 cans salmon
- 2 cups mayo
- 2 bunches kale
- 1/3 cup honey
- 3 oz container baby spinach
- 1/4 cup orange juice
- 1 small bag raisins
- 2 tbsp Dijon mustard
- 1 bunch green onions
- 2 tbsp lemon juice
- Olive oil
- Inside of the nappa cabbage
- 1/4 cup red wine vinegar
- 1 red pepper
- 1/2 bunch fresh dill, minced
- S & P

Directions

1. Open your 4 cans of salmon, remove the excess water as well as skin and bones. Set aside.
2. Wash your kale, remove its stems and chop into very fine pieces. Slice the inside of your cabbage and slice very thin. Put all three leafy greens in one big bowl.
3. Slice your green onions very very thin.
4. Dice your pepper very finely.
5. Add these two ingredients and the raisins to the bowl of greens. Mix.
6. In a smaller bowl, with a hand blender, mix together mayo, honey, orange juice (squeezed from the orange), vinegar, fresh dill, mustard and lemon juice. As you are blitzing these ingredients, slowly pour small amounts of olive oil into the bowl and continue blending. Once the dressing has created the right consistency, you are finished!

- Chorizo sausages
- 2 pounds ground beef
- 4 large cans salmon
- 2 large 3oz pkg fresh spinach
- 2 butternut squash
- 1 bunch fresh thyme
- 1 bunch fresh dill
- 2 bunches fresh kale
- 1 red pepper
- 1 package shredded mozzarella
- 1 Litre 35% cream
- 1 L Half and Half
- 1 L Milk
- 1 Small jar Dijon mustard
- 4 Shallots
- 1 cooking onion
- 1 bunch fresh garlic
- 1 large head nappa cabbage
- 1 bunch fresh kale
- 1 bunch green onions
- 1 small package dried sage
- 1 large (or 2 medium) bags rigatoni pasta
- 1 small bag raisins
- 1 small lemon juice concentrate
- 1 container parmesan cheese
- 2 large cans marinara sauce
- 1 jar strawberry jam – no name is fine
- 1 box (2 pks) whipped topping - kraft
- 3 eggs
- 24 Dinner Rolls
- 1 lb butter
- 1 small jar Hellmans mayo
- 1 orange
- 2 packs fresh strawberries
- SOS Pads