

Trine Community Cookbook

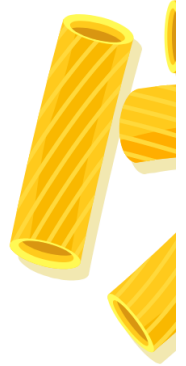
RECIPES COLLECTED BY THE
TRINE COMMUNITY FOR THE
TRINE COMMUNITY



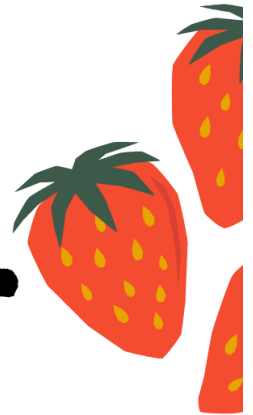
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Savory Dishes



The BEST Homemade Macaroni and Cheese
By Azalya Gillies

Ingredients:

- 16 oz elbow macaroni, cooked
- 1 tbsp extra virgin olive oil
- 6 tbsp unsalted butter
- 1/3 cup all-purpose flour
- 3 cups whole milk
- 1 cup heavy whipping cream
- 16 oz block of sharp cheddar cheese
- Salt and pepper to taste
- 1 1/2 cups panko breadcrumbs
- 4 tbsp melted butter
- 1/2 cup shredded parmesan cheese
- 1/4 tsp smoked paprika
- 8 oz block of pepper jack cheese

Instructions:

1. Preheat the oven to 350° F. Lightly grease a 3-4 qt baking dish and set aside. Combine cheese in a large bowl and set aside.
2. Cook the pasta 1 minute shy of Al Dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
3. Drizzle the pasta with olive oil and stir to coat. Set aside to cool while preparing the cheese sauce.
4. Melt butter in a deep saucepan, Dutch oven, or stock pot.
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then cooking and whisking for another 2 minutes. Whisk in the salt and pepper.
7. Add 2 cups of shredded cheese and whisk until smooth. Add in another 2 cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
8. Stir in the cooled pasta until combined and the pasta is fully coated with the cheese sauce.
9. Pour 1/2 of the Mac and Cheese into the prepared baking dish. Top with the remaining 2 cups of shredded cheese and then pour the remaining Mac and Cheese on top.
10. In a small bowl, combine the panko crumbs, parmesan cheese, melted butter, and paprika. Sprinkle that over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

Creamy Chicken & Noodles By Christina Boggs

Ingredients:

- 3 boneless chicken breast
- 2 cartons chicken broth
- 1 can cream of chicken soup
- 1 stick of butter
- Salt
- 1 large bag of Amish wide noodles
- 1 chicken bouillon cube
- 1 can cream of celery soup
- 1 cup heavy whipping cream
- Pepper

Instructions:

1. Start by placing three pieces of chicken into a crock pot to boil for 3-4 hours
2. Empty both cartons of chicken broth into a large pot: followed by the cans of cream of chicken soup and cream of celery soup into the same pot and mix
3. Place the stick of butter & the bouillon cube into the same pot and cook until it starts to boil
4. Once all ingredients have come to a slight boil, reduce heat and add noodles to cook
5. Once noodles begin to cook, add in the one cup of heavy whipping cream
6. As progress is made on the noodles, slowly add the chicken in shredded pieces
7. Be sure to salt and pepper as you go through the cooking progress



Egg Drop Soup

By Allison Kaboos

Ingredients:

- Chicken / vegetable stock
- Cornstarch / flour
- Salt
- 2 eggs + 2 egg whites
- Ground ginger
- Garlic powder
- Pepper
- Corn

Instructions:

1. Prepare your stock: Whisk the stock, cornstarch, ginger and garlic powder together until combined *before turning on the heat*. It's essential that the broth is room temperature or cooler, otherwise the cornstarch will clump up and not dissolve.
2. Bring the stock to a simmer: Stirring occasionally. While this is heating, go ahead and whisk together your eggs in a separate measuring cup or bowl.
3. Slowly stir in the eggs: Once your stock has come to a simmer, use a whisk or a fork to begin stirring the stock round and round to create a slow "whirlpool". Then gradually drizzle in the eggs as you continue to stir the stock, and they will turn into those magical little ribbons. Remove the pan from heat.
4. Add remaining ingredients. Stir in the sesame oil, green onions and corn (if using) until combined. Taste and season with salt and pepper as needed



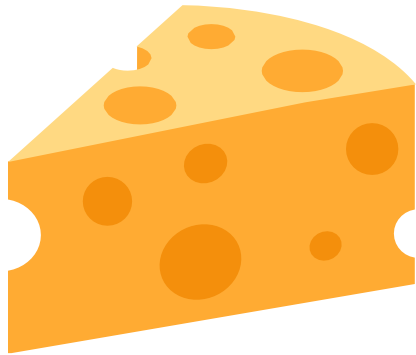
Grandma's Cheese Ball
By Jacqueline Delagrange

Ingredients:

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| -8 oz softened cream cheese | -1/8 can miracle whip |
| -1 package of thin sliced beef (chopped fine) | -1 tsp Worcestershire sauce |
| -1 tbsp chopped onions | -1/8 tsp garlic salt |
| | -1/2 tsp seasoned salt |

Instructions:

1. Mix all ingredients together.
2. Form into a ball, place in plastic wrap and put in the refrigerator.
3. Let sit for at least 12 hours before enjoying with your favorite cracker.



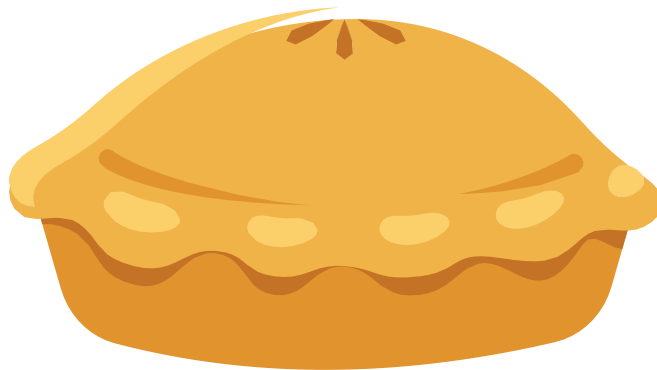
Grandma Jane's Hot Tamale Pie
By Allison Kaboos

Ingredients:

- 1 ½ lb ground beef
- 1 onion, chopped
- ½ cup chopped green pepper
- 1 package chili seasoning mix
- 1 tsp salt
- 2 ½ cup cold water
- 1 cup shredded cheddar cheese
- 1 (1 lb) can tomatoes
- 1 ½ cup whole kernel corn
- 1 (3 ¼ oz) can black olives, drained/pitted
- 1 cup yellow cornmeal
- ¼ cup chopped pimiento

Instructions:

1. Brown beef in a skillet
2. Add the next five ingredients
3. Simmer for five minutes
4. Stir in corn and olives
5. Combine, bake in greased skillet



Honey Chicken
By Allison Kaboos

Ingredients:

- 3 lbs chicken
- 1/3 c melted butter
- 1/3 c honey
- 2 t mustard
- 1 t salt
- 1 t curry powder

Instructions:

1. Grill chicken until brown
2. Put chicken in oven pan
3. Mix butter, honey, mustard, salt, and curry powder
4. Cover with honey / curry sauce, leave some to put on later
5. Cook for 45 min a 350° F
6. Pour any leftover sauce on top



Potato Casserole
By Teresa Davidson

Ingredients:

- 32 oz bag hash browns
- 1 diced onion
- 16 oz sour cream
- Salt
- Pepper
- 1 can cream of chicken soup*
- 8 oz shredded cheddar cheese
- Garlic powder

**To make vegetarian: replace cream of chicken soup with cream of mushroom soup*

Instructions:

1. Thaw hash browns
2. Stir all ingredients in large bowl until mixed well
3. Place in a greased 9x13 pan
4. Bake at 350° F for 1 hour - 1 ½ hours until golden



Sour Cream Scalloped Potatoes

By Janelle Pulczynski

Ingredients:

- 12 large potatoes
- 2 cups shredded cheese, divided
- ½ - 1 cup cubed mushrooms
- Spices to taste
 - salt
 - ground black pepper
 - onion powder
 - garlic powder/salt
- paprika, saffron
- 21 Seasoning Salute [from Trader Joe's]
- 2 cups sour cream
- 2 cans of mushroom soup*
- Bacon bits **

*I sometimes use golden mushroom, cream of bacon, or cheddar cheese soup instead.

**Can omit if you'd like vegetarian. I've also added pre-cooked pulled pork for a meaty potato casserole.

Instructions:

1. Preheat oven to 350°
2. Cube and boil potatoes
3. While potatoes are boiling, mix together soup, sour cream, half of the cheese, cubed mushrooms, bacon bits, and spices
4. Once potatoes are boiled, drain and add to sauce mixture
5. Spread mixture in 9x9 square pan and sprinkle with remaining cheese
6. Bake in oven until cheese is melted, about 20-30 minutes



Sweet Potato Bake/Mash
By Janelle Pulczynski

Ingredients:

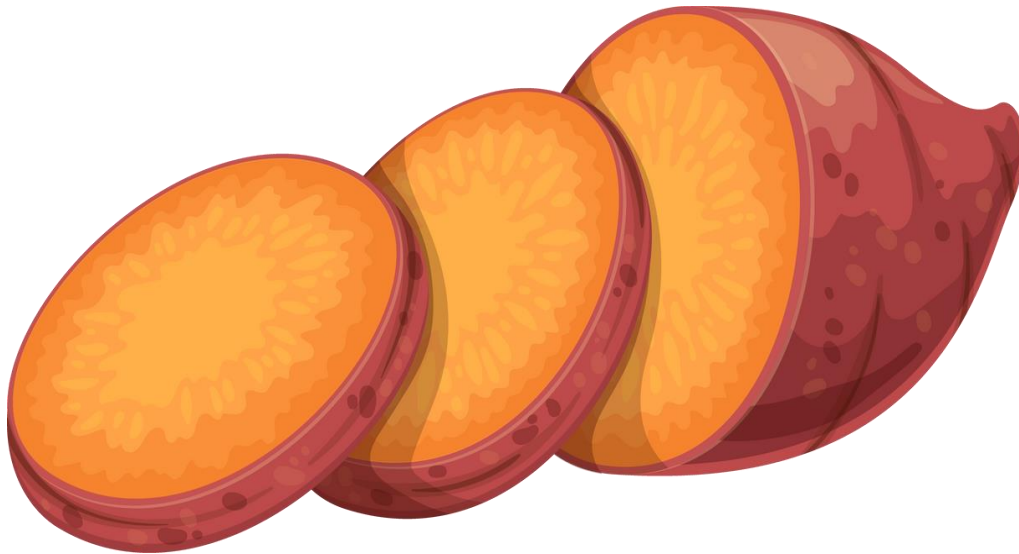
- 2 lbs sweet potatoes
- ½ tsp fennel
- 1 tsp oregano
- ½ tsp red pepper
- 1 tsp coriander
- ½ tsp cardamom
- 1 tsp salt

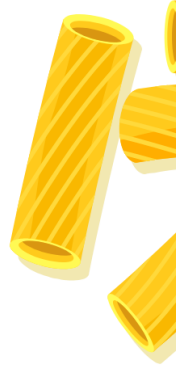
Instructions for Bake:

1. Coat sliced sweet potatoes with spice mix (if you have whole spices, grind all together)
2. Bake until crispy in 400° oven.

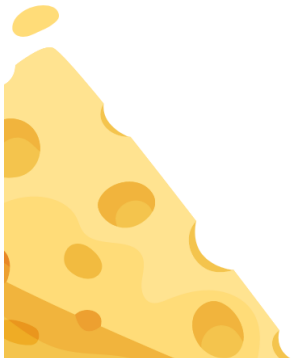
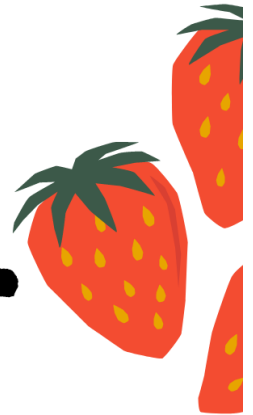
Instructions for Mash:

1. Bake (or boil - bake is tastier) sweet potatoes and mash with spice mix and sour cream and cream cheese to taste.





Sweet Dishes



Aunt Tiffany's Christmas Eve Peppermint Ice Cream
By Sage Scherzer

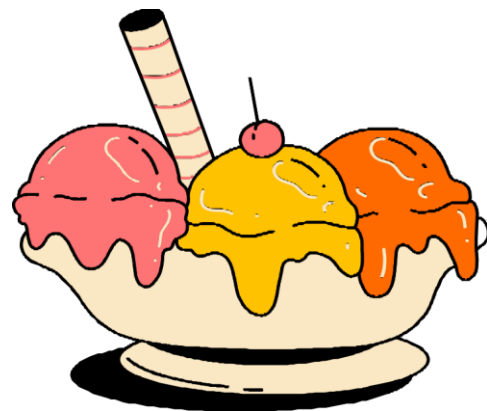
Ingredients:

- 1 cup whole milk, well chilled
- $\frac{3}{4}$ cup granulated sugar
- 2 cups heavy cream, well chilled
- 1 teaspoon peppermint extract
- $\frac{3}{4}$ cup crushed hard peppermint candies
- $\frac{1}{2}$ teaspoon pure vanilla extract

Instructions:

1. In a medium bowl, use a hand mixer or whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1-2 minutes on low speed
2. Stir in the heavy cream, vanilla, and peppermint extract.
3. Turn the machine ON, pour the mixture into the freezer bowl through the ingredient spout and mint candies during the last 5 minutes of mixing.
4. Chill for 30 minutes, optionally up to two hours.

Notes: Whenever we visit the Texan Scherzers at Christmas, we can never get enough of the peppermint ice cream that Aunt Tiffany whips up after Christmas Eve or Christmas Day dinner. This delicacy is something we crave all year round and is the perfect after-dinner dessert, especially during the holiday season.



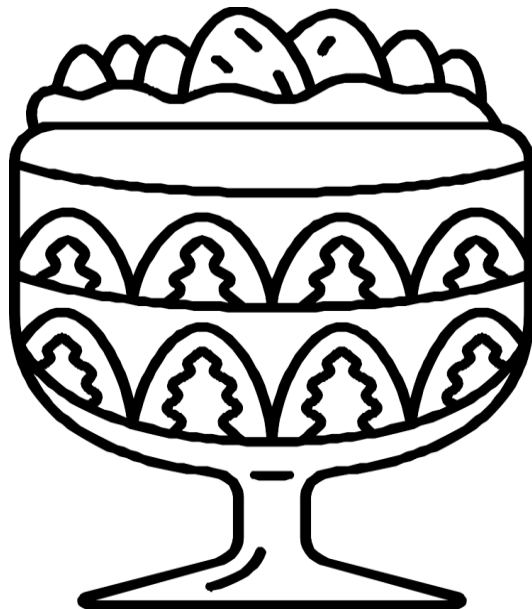
Brownie Trifle
By Christina Boggs

Ingredients:

- 1 box chewy fudge brownies
- Milk (chocolate pudding)
- 1 bag of Heath Toffee bits
- 2 boxes chocolate pudding (3.9 size)
- 1 container cool whip

Instructions:

1. Bake brownies following directions on the back of the box (allow to cool then cut into cubes).
2. Follow directions on the back of the instant chocolate pudding mix.
3. Once brownies have cooled, begin your layers with brownies followed by spreading chocolate pudding over brownies, then sprinkle heath bits on top (REPEAT these layers. I can usually get 3-4 layers)



Butternut Squash Bars
By Janelle Pulczynski

Ingredients:

Bars

- 1 C brown sugar
- 1 C white sugar
- 15 oz butternut squash*
- ¼ C butter
- ½ C coconut oil
- 3-4 eggs
- 1 ¾ C flour
- 1 ½ t baking powder
- 1 t soda
- 1 ½ t cinnamon
- 2 t ginger
- 1 t orange rind
- 1 t cardamom
- Vanilla and salt to taste

Frosting

- 8 oz cream cheese
- ½ C butter
- 1 t vanilla
- 2-3 t ginger
- 2-3 C powdered sugar

* Can substitute pumpkin for butternut squash; bars will be sweeter.

Instructions:

1. Begin by cooking butternut squash [pro tip: use a knife to score the rind thoroughly, then cook in the microwave on high for 10-12 minutes in 5-minute intervals.]
2. Preheat oven to 350° F
3. Mix egg, sugar, fats, and squash well (you may need to strain the squash)
4. Add rest of ingredients
5. Pour into a 11x16 nonstick (or greased and floured) pan
6. Bake for 20-30 minutes
7. Let cool
8. For frosting, mix softened cream cheese and butter until smooth. Add vanilla and ginger to taste. Add powdered sugar until desired sweetness and consistency

Cream Cheese Brownies
By Allison Kaboos

Ingredients:

Brownie mix

- 10 tablespoons (145 grams) unsalted butter
- 1 1/4 cups (250 grams) granulated sugar
- 3/4 cup plus 2 tablespoons (80 grams) unsweetened cocoa powder
- 1/4 rounded teaspoon kosher salt, use slightly less if using fine sea or table salt
- 1 teaspoon vanilla extract
- 2 large cold eggs
- 1/2 cup (65 grams) all-purpose flour

Cream Cheese mix

- 1 pkg cream cheese
- 1/3 C sugar
- 1 egg
- 1/2 t vanilla

Instructions:

1. Preheat oven to 325° F.
2. Line the bottom and sides of an 8-inch square baking pan with parchment paper or aluminum foil, leaving an overhang on two opposite sides.
3. Add enough water to a medium saucepan so that it is 1 to 2 inches deep. Heat water until barely simmering. (Use a double boiler if you own one)
4. Combine butter, sugar, cocoa powder, and the salt in a medium heat-safe bowl. Rest the bowl over simmering water
5. Stir mixture occasionally until the butter has melted and the mixture is quite warm. Don't worry if it looks gritty; it will become smooth once you add the eggs and flour.
6. Remove the bowl from heat and set aside for 3 to 5 minutes until it is only warm, not hot.
7. Stir in the vanilla with a wooden spoon or spatula.
8. Add eggs, one at a time, stirring vigorously after each one.
9. When the batter looks thick, shiny, and well blended, add the flour and stir until fully incorporated, then beat with the wooden spoon or spatula for 40 to 50 strokes. (The batter will be thick). Beat vigorously here. You want to see the brownie batter pulling away from the sides of the bowl.
10. In a separate bowl mix all Cream Cheese ingredients together.
11. Pour in the brownie mix then top and swirl cream cheese mix into the top of the batter
12. Bake 30-40 minutes or until a toothpick can be inserted into the center and come out almost clean (you want it to be a little moist with batter).

Death by Chocolate Brownies
By Joanna Claudy

Ingredients:

Brownies

- 1 cup butter (2 sticks)
- 1 cup baking cocoa
- 4 eggs
- 2 cups sugar
- 1 ½ tsp vanilla extract (if not using imitation, use half of what is called for)
- 1 ⅓ cups flour
- 1 tsp baking powder
- ½ tsp salt
- ¾ bag of chocolate chips

Icing

- ¼ cup butter (½ a stick)
- 2 cups powdered sugar
- 6 tbsp baking cocoa
- ¼ cup milk
- 1 tsp vanilla extract
- Rest of the bag of chocolate chips

Instructions:

1. Preheat the oven to 350°
2. Melt butter, then stir in cocoa
3. Beat eggs and sugar in a separate bowl. Stir in the vanilla extract and chocolate/butter mix.
4. Add flour, baking soda, and salt.
5. When fully mixed, add the chocolate chips to the batter.
6. Bake at 350° for 30 minutes
7. While it cools, melt the butter for the icing, then stir in the ingredients. When fully mixed, ice the brownies then sprinkle the chocolate chips over the top.

Notes: This recipe is also delicious as cupcakes (makes about a dozen). Instead of chocolate chips, you can experiment with other mixings, like Andes mints.

Grandma Gen's Chocolate Chip Cookies
By Janelle Pulczynski

Ingredients:

- 1 C coconut oil
- 1 C shortening
- ¼ C butter
- 2 C brown sugar
- 2 C white sugar
- 4 eggs
- Dash of cinnamon, salt, vanilla
- 2 t soda
- ¾ t cream of tartar
- 2 T peanut butter
- 5 ½ - 6 C flour
- Chocolate chips and nuts

Instructions:

1. Mix all ingredients together
2. Use 2 spoons to create a ball of dough; place on cookie sheet
3. Bake for 10-12 minutes in a 350° F oven
4. Let cool, then enjoy!



Grandma's Strawberry Jam
By Allison Kaboos

Ingredients:

- 2 C strawberries
- 4 C sugar

- $\frac{3}{4}$ C water
- 1 box of SURE JELL Pectin

Instructions:

1. Mash berries
2. Mix berries with sugar, let sit for 10 min
3. In separate pan, boil water and SURE JELL Pectin
4. Stir into fruit mix
5. Let set for 24 hours

Notes: Lasts one month in fridge or six months in freezer



Honey Cinnamon Scones

By Allison Kaboos

Ingredients:

- 2 c bread flour
- 1 tbsp baking powder
- ¼ tsp salt
- 7 tbsp butter
- ¾ C heavy cream
- 1 tsp vanilla
- ¼ t cinnamon
- ¼ c honey

Instructions:

1. Mix flour, salt, and baking powder in a large bowl
2. Cut the butter until it's in pea-sized chunks
3. Combine Heavy Cream, Honey, Vanilla, and cinnamon in a small bowl
4. Stir Cream mix into Flour Mix until it becomes a dough
5. Knead on a floured surface and cut into desired shape
6. Bake for 15 min on 375°
7. **Optional:** mix a small amount of cream and cinnamon. Use a pastry brush to lightly glaze the top of the scones and bake for another 3-5 minutes



Japanese Cocoa Cookies
By Allison Kaboos

Ingredients:

- 1 C or 200g Room Temp. Butter
- ½ C or 100g Granulated Sugar
- 1¾ C or 270g All Purpose Flour
- 1T ¾ t or 18g Cocoa
- Salt - to taste

Prep:

Butter should be at room temp. Sieve flour and cocoa powder together

Instructions:

1. Beat butter till paste-like
2. Add sugar, mix well
3. Add cocoa-flour mix and salt, mix well
4. Divide in two, roll into cylinders
5. Roll in flour till covered
6. Wrap in cling film and refrigerate for at least 1 hour
7. Take off cling film and cut 7mm thick slices
8. Cook at 350° F for 15 min. and let cool

Note: Cookies do not rise, check bottom to see if they're done

Lemon Bread
By Allison Kaboos

Ingredients:

- ½ C butter, softened (100g)
- 2 eggs
- 1½ C Bread flour
- ⅛ t salt
- 2 T lemon juice
- 1 C sugar
- ¼ C lemon juice
- 1 t baking powder (5g)
- ½ C milk

Glaze

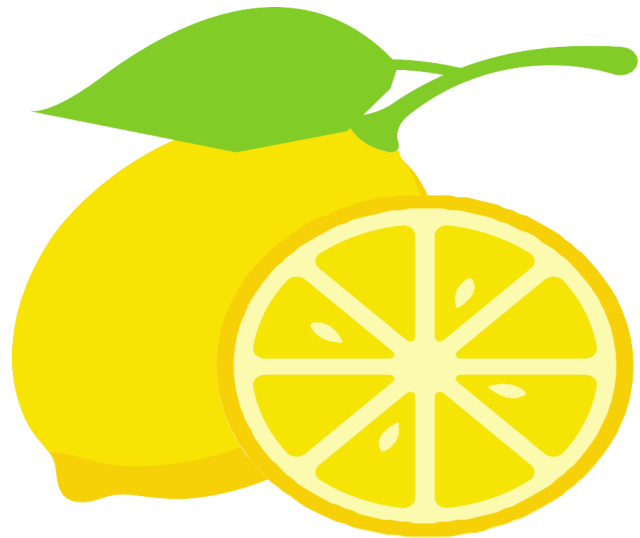
- ½ C Powdered sugar

Prep:

Preheat oven to 350 ° F, cook 45 min for a loaf of bread, 20 min for cupcakes

Instructions:

1. In a small bowl mix flour, baking powder, and salt
2. In a large bowl cream butter and sugar till light and fluffy
3. Beat in eggs and lemon juice
4. Alternatively add Flour Mix and Milk (1/3 portion at a time)
5. Bake in 8in by 4in bread pan or 12-piece cupcake tin
6. Combine glaze ingredients. Pour over bread straight out of the oven.
7. *Glaze will soak into the bread, not solidify on top.*



Peanut Blossoms
By Allison Kaboos

Ingredients:

- 1 c granulated sugar
- 1 c packed brown sugar
- 1 c butter / margarine
- 1 c creamy peanut butter
- 2 eggs
- 2 t vanilla
- 3 ½ c sifted all-purpose flour
- 2 t baking soda
- 1 t salt
- 2 10 oz packages milk chocolate candies
- ¼ c milk

Instructions:

1. Cream sugars, butter, and peanut butter
2. Beat in eggs, milk, and vanilla
3. Sift together flour, baking soda, and salt; stir into egg mixture
4. Shape into balls
5. Bake for 10-12 min at 375 F
6. Place and press chocolate kisses on top immediately

Yield: 6-7 dozen



Scones
By Allison Kaboos

Ingredients:

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| - 3 C bread flour | - ½ C sugar |
| - 5 t baking powder | - ½ t salt |
| - ¾ C butter | - 1 egg |
| - 1 C Milk | - Chocolate chips or other flavoring |

Instructions:

1. Preheat the oven to 400° F (200 degrees C). Lightly grease a baking sheet.
2. -In a large bowl, combine flour, sugar, baking powder, and salt. Cut in butter. Mix the egg and milk in a small bowl and stir into flour mixture until moistened. (add additional flavoring here)
3. Turn dough out onto a lightly floured surface and knead briefly. Roll ½ the dough out into a 1/2 inch thick round. Cut into 8 wedges, and place on the prepared baking sheet.
4. Bake for 15 minutes in the preheated oven, or until golden brown.

Tips: -Cut the butter into small pieces and freeze for 10-15 min directly before use.
-Chocolate Chips and other mix-ins will add moisture. You'll need to either lessen the amount of milk or have extra flour to add to firm up the dough.

Snow Salad
By Allison Kaboos

Ingredients:

- 1 package of gelatin
- 1 c boiling water
- 2 to 3 c sugar
- 1 package of Danish Dessert
- ¼ c cold water
- 2 c sour cream
- 1 t vanilla
- 1 package of frozen strawberries

Instructions:

1. 1 package of gelatin dissolved in ¼ C cold water
2. Add 1 C boiling water, ⅔ C sugar, and 1 t. vanilla
3. Set aside and let cool on counter
4. Add 2 C (16 oz) sour cream and 8 oz of cool whip
5. Blend together and put in ring mold to set

Topping:

1. Cook 1 package of Danish Dessert
2. Add 1 package of frozen strawberries



