

Melanie (North American) - Flank Steak and Cookie Dough

Flank Steak

Marinade for Flank Steak:

3 tablespoons of lime juice
1 teaspoon of soy sauce
2 garlic cloves, minced

Mix all ingredients together for a great marinade!

Directions: Defrost meat and marinade. Pour marinade into the meat bag. Give it a good shake/kneading. Let marinade for 30 minutes, but no longer than two hours. Grill for 7-8 minutes per side using direct medium heat. Enjoy!

Nestle Toll House Cookies

Makes about 5 dozen cookies.

2 1/4 cups all-purpose flour	1 teaspoon baking soda
1 teaspoon salt	1 cup (2 sticks) butter, softened
3/4 cup granulated sugar	3/4 cup packed brown sugar
1 teaspoon vanilla extract	2 large eggs
2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels	
1 cup chopped nuts (I didn't use nuts)	

PREHEAT oven to 375° F. COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

SLICE AND BAKE COOKIE VARIATION: PREPARE dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in waxed paper. Refrigerate for 30 minutes.* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Edel (Asian/Indian) - Moroccan Brisket and Chocolate Mint Snaps

Slow Cooker Moroccan Brisket

1 red onion, sliced into thin wedges	2 lbs boneless beef brisket
2 parsnips, chopped (subbing in sweet potato for seasonal availability)	
salt & pepper	2 tsp ground coriander
2 tsp ground cumin	1/2 tsp ground cinnamon
1/2 tsp garlic powder	1/8 tsp nutmeg
1 C whole dried apricots	1 C dry red wine
1/2 C beef broth	2 T honey
**1/4 C chopped fresh cilantro leaves	

Arrange onion wedges and parsnips (potatoes) in bottom of slow cooker season beef all over with s & p - in a small bowl, combine coriander, cumin, cinnamon, garlic powder, and nutmeg - rub mixture over beef.

Arrange beef on top of onions and parsnips and arrange apricots around beef. In a small bowl, whisk together the wine, broth, and honey. Pour mixture over top of beef - cover and cook on LOW 6 hours or HIGH for 3 hours.

Serve atop couscous and garnish with cilantro.

Chocolate-Mint Snaps

6 oz choc chips	1 3/4 C flour	2 tsp baking soda
1 tsp cinnamon	1/4 tsp salt	2/3 C shortening
1/2 C sugar	1 egg	1/4 C light corn syrup
1/4 tsp mint extract		

Melt choc chips in double boiler. Combine flour, soda, cinnamon and salt and set aside. Combine shortening, sugar, and egg. Add syrup, extract and melted chocolate. Gradually blend in the flour mixture. Shape into balls and roll in sugar. Bake at 350 degrees on ungreased cookie sheet for 10-12 mins. Freeze. **Cookie dough balls may be flash frozen on cooking day, then thawed and baked on serving day.

Renee (Italian/Mediterranean) Chicken Cacciatore and Ginger Molasses Cookies

Chicken Cacciatore Serves 6 Sourced and adapted from Once-A-Month-Cooking

1 lb. boneless, skinless cooked chicken breasts, cut into 1 inch cubes	
1 Tbsp. vegetable oil	1 sliced medium onion
½ sliced green bell pepper	2 cups mushrooms
½ teaspoon crushed garlic	1-28 oz. crushed tomatoes in puree
2 Tbsp. chopped parsley	1 teaspoon salt
¼ teaspoon pepper	2 teaspoons Italian seasoning
1 teaspoon dried basil leaves	1-8 oz. package spinach or wide egg noodles
½ cup grated Parmesan cheese	

Cooking Day Directions: Sauté onions, green bell peppers, mushrooms and garlic in vegetable oil until onion is transparent, about 10 minutes. Add chicken and remaining ingredients, except Parmesan cheese and noodles, to skillet. Simmer for 5 minutes. Allow sauce to cool, put in an 8 cup container, cover and freeze.

Serving Day Directions: To serve, thaw Cacciatore sauce and chicken in fridge overnight. Place Cacciatore sauce and chicken in a medium sized crock pot. Cook on low for 3 – 5 hours. Serve the Cacciatore chicken sauce over cooked noodles, sprinkled with Parmesan cheese.

Note: Reheating the Cacciatore sauce on the stove top can be done in lieu of using a Crockpot.

Ginger Molasses Cookies

2 ¼ cups all-purpose flour	2 tsp ground ginger	2 T white sugar
1 tsp baking soda	¾ tsp ground cinnamon	¼ cup molasses
½ tsp ground cloves	¼ tsp salt	1 T water
¾ cup margarine, softened	1 cup white sugar	1 egg

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

Ness (American) - Mini Garlic Herb Burgers and Caramel Apple Crisp

Mini Garlic Herb Burgers

12 servings of 2 hamburgers each.

2 lbs. lean ground beef

1/2 teaspoon pepper

1/3 cup breadcrumbs

1/4 cup green onions, chopped

1 envelope Lipton savory herb with garlic soup mix

2 tablespoons water

1(8 ounce) package cream cheese, softened

24 small square dinner roll

Cooking Day Directions: Preheat oven to 400°F. Hamburgers: Mix first 6 ingredients and press into an ungreased 10 by 15 inch jelly roll pan. Prick with a fork. Bake for 10 minutes. Drain off juices (if there's a lot of excess). Cool. Cut into 24 squares. Place squares on dinner rolls.

To Freeze: Plastic wrap & put into a Ziploc bag or just vacuum seal quantity desired.

Serving Day Directions: To reheat place sandwiches on a microwave-safe plate and cover with a paper towel. Heat on high for 30 seconds per sandwich if frozen, 15 to 20 seconds per sandwich if refrigerated.

Caramel Apple Crisp (Recipe Attached Separately)