



Bessie's #HolidaysWithHawkSoft Recipe Book



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Please note: These recipes were submitted directly from agents and may include errors. Some recipes may be lacking information, so you may need to utilize your chef's intuition. HawkSoft will not be held liable if submitted recipes are from a copyrighted source.

Appetizers

Bite-Sized Delights

Sausages Stars

Ingredients:

- 1 lb. ground sausage, cooked
- 2 cups shredded cheese
- 1 cup ranch dressing
- Small can of sliced black olives
- 1 finely diced red bell pepper
- Wonton wrappers

Directions:

1. Preheat oven to 350°F
2. Place wonton wrappers in muffin tin and bake at 350 for 4-5 mins until browned
3. Combine all other ingredients
4. Fill wontons with mixture
5. Bake for 10-15 mins until cheese is melted.

Submitted by: Lisa Ballard Parker

Wisconsin Sushi

Ingredients:

- Ham sandwich meat
- Cream cheese
- Pickles
- Toothpicks

Spread softened cream cheese over ham sandwich meat. Place a whole pickle on cream cheese. Roll it up and place toothpicks every couple of inches. Slice between the toothpicks.

Submitted by: Lorraine Bowen

Bacon-Wrapped Water Chestnuts

Ingredients:

- 1 pound regular-slice bacon (avoid thick-cut), cut crosswise into halves or thirds
- 2 (8-ounce) cans whole water chestnuts, drained and patted dry
- 1 cup packed light brown sugar



- 3/4 cup ketchup
- 2 tablespoons soy sauce (low sodium is fine)
- 1 tablespoon Worcestershire sauce (optional)
- Wooden toothpicks, ideally soaked in water for 30 minutes to prevent charring

Directions:

1. Preheat your oven to 375°F.
2. Line a rimmed baking sheet with aluminum foil for easy cleanup, then place a wire rack on top to help the bacon crisp evenly. Coat the rack with cooking spray.
3. Assemble: Wrap each water chestnut with a half or third slice of bacon. Secure the bacon with a toothpick.
4. Initial Bake: Arrange the bacon-wrapped water chestnuts in a single layer on the wire rack. Bake for 20-30 minutes, or until the bacon begins to crisp.
5. Prepare Glaze: While they bake, combine the brown sugar, ketchup, soy sauce, and Worcestershire sauce (if using) in a small bowl.
6. Glaze and Finish: Remove the baking sheet from the oven and carefully drain off any excess bacon grease. Transfer the partially cooked appetizers to a clean baking dish or use a brush to coat each piece generously with the glaze mixture while they are still on the wire rack.
7. Final Bake: Return them to the oven and bake for an additional 20-30 minutes, until the bacon is fully crispy and the glaze is bubbly and caramelized. Let them cool slightly before transferring to a serving platter.
8. Serve warm with the toothpicks intact.

Submitted by: Scott Van Dyn Hoven



Blue Cheese Pear Tartlets

Ingredients:

- 4 oz. blue cheese crumbles
- 1 ripe pear (peeled, cored, chopped)
- 2 tbsp. light cream
- Ground black pepper to taste
- 1 package mini phyllo tart shells

Directions:

1. Prebake phyllo shells according to package directions. Set aside to cool.
2. Mix blue cheese, pear, and cream. Season to taste with pepper.
3. Spoon mixture into cooled shells. Bake at 350° for 15 minutes. Serve warm.

Submitted by: Melissa Blenker



Homemade Meatballs

Ingredients:

- 2 lbs. ground beef or venison
- 1 cup oats or crushed saltine crackers
- 1/2 chopped onion
- 1 tsp garlic powder
- 1 tsp salt
- 1/2 tsp pepper

Sauce

- 1 jar chili sauce
- 1 can cranberry sauce
- 4 tbsp brown sugar

Directions:

1. Preheat oven to 350°F.
2. Mix all ingredients by hand and roll into 2-inch balls. Place balls in a greased 13x9 baking dish.
3. Make the sauce. Put all ingredients in saucepan on stove over medium heat until mixed thoroughly and low boil. Remove from stove and top meatballs with sauce.
4. Bake for 35-40 minutes uncovered.

Submitted by: Shore-Murphy & Associates Insurance

Bloody Mary Deviled Eggs

Ingredients:

- 6 large eggs
- 3 tbsp mayonnaise
- ½ tbsp prepared horseradish
- 1 small garlic clove, minced
- ½ tbsp tomato paste
- 1 tsp hot sauce (adjust to taste)
- Juice of ½ lemon
- ½ tsp celery salt
- Salt and black pepper, to taste
- 1 slice thick-cut bacon, cooked and crumbled
- 1½ tsp Old Bay seasoning

Directions:

1. Hard-boil eggs, then transfer to an ice bath. Peel and slice in half lengthwise. Remove the yolks and transfer them to a bowl.



2. Add mayonnaise, horseradish, garlic, tomato paste, hot sauce, lemon juice, celery salt, and a pinch of salt and pepper. Mash until smooth.
3. Spread Old Bay seasoning onto a small plate. Dip the cut edges of the egg whites into the seasoning for a "rimmed glass" effect.
4. Spoon or pipe the yolk mixture into the rimmed egg whites. Garnish with paprika and serve chilled.

Submitted by: Amy Klco Peters

Bear Meatballs

Ingredients:

- 1 lb. ground bear meat
- 1 egg, beaten
- ½ cup Italian breadcrumbs
- ¼ cup onion, finely diced
- 1 tbsp fresh Italian parsley, chopped
- 1 tbsp fresh basil, chopped
- 1 tsp salt
- ½ tsp black pepper
- 1 cup marinara sauce



Directions:

1. Preheat oven to 400°F. Sauté the diced onion in 2 tbsp of olive oil in a small pan until transparent. Remove from heat and let it cool slightly.
2. In a large mixing bowl, combine the ground bear meat, beaten egg, breadcrumbs, sautéed onion mixture, and all the seasonings (parsley, basil, salt, and pepper).
3. Gently mix all ingredients with your hands until just combined. Roll the mixture into approximately 1.5-inch to 2-inch size balls.
4. Place the meatballs evenly onto an oiled sheet pan or into a skillet.
5. Bake for 15 to 20 minutes.

Submitted by: Rebecca Penner

Garlic Herb Roasted Shrimp

Ingredients:

- Shrimp
 - 2 lbs. jumbo shrimp (raw)
 - 3-4 garlic cloves (minced)
 - 2 Tbsp olive oil
 - 1/2 tsp red pepper flakes
 - 1 tsp dry basil
 - Salt and pepper
- Cocktail sauce
 - 1/2 c Ketchup
 - 2 heaping T. of horseradish





Directions:

Preheat oven to 400°F. Toss non-cocktail sauce ingredients together and bake on a baking sheet for 8-10 min.

Mix cocktail sauce ingredients. Garnish with lemon & fresh parsley.

Submitted by: Michelle Weinmann

Cream Cheese Stuffed Peppers

Ingredients:

- 12 mini peppers, cut in half
- 8 oz cream cheese, softened
- 1 teaspoon ranch seasoning
- 5 pieces bacon, cooked and crumbled
- 1 ¼ cups shredded cheese
- 3 green onions, chopped

Directions:

1. Preheat oven to 400°F. Spray a baking sheet with non-stick cooking spray or line with parchment paper.
2. Clean and cut peppers in half. Remove the seeds.
3. Whip cream cheese in bowl with an electric mixer. Stir in ranch seasoning, 1 cup shredded cheese, onions, and bacon.
4. Stuff each pepper half with cream cheese mixture and place on prepared baking sheet. Top each pepper half with remaining shredded cheese.
5. Bake for 5-7 minutes or until cheese melts.

Chef's note: These Keto friendly cream cheese stuffed mini peppers with bacon make the perfect appetizer or meal.

Submitted by: Jennifer Erickson Coburn

Bacon Wrapped Dates

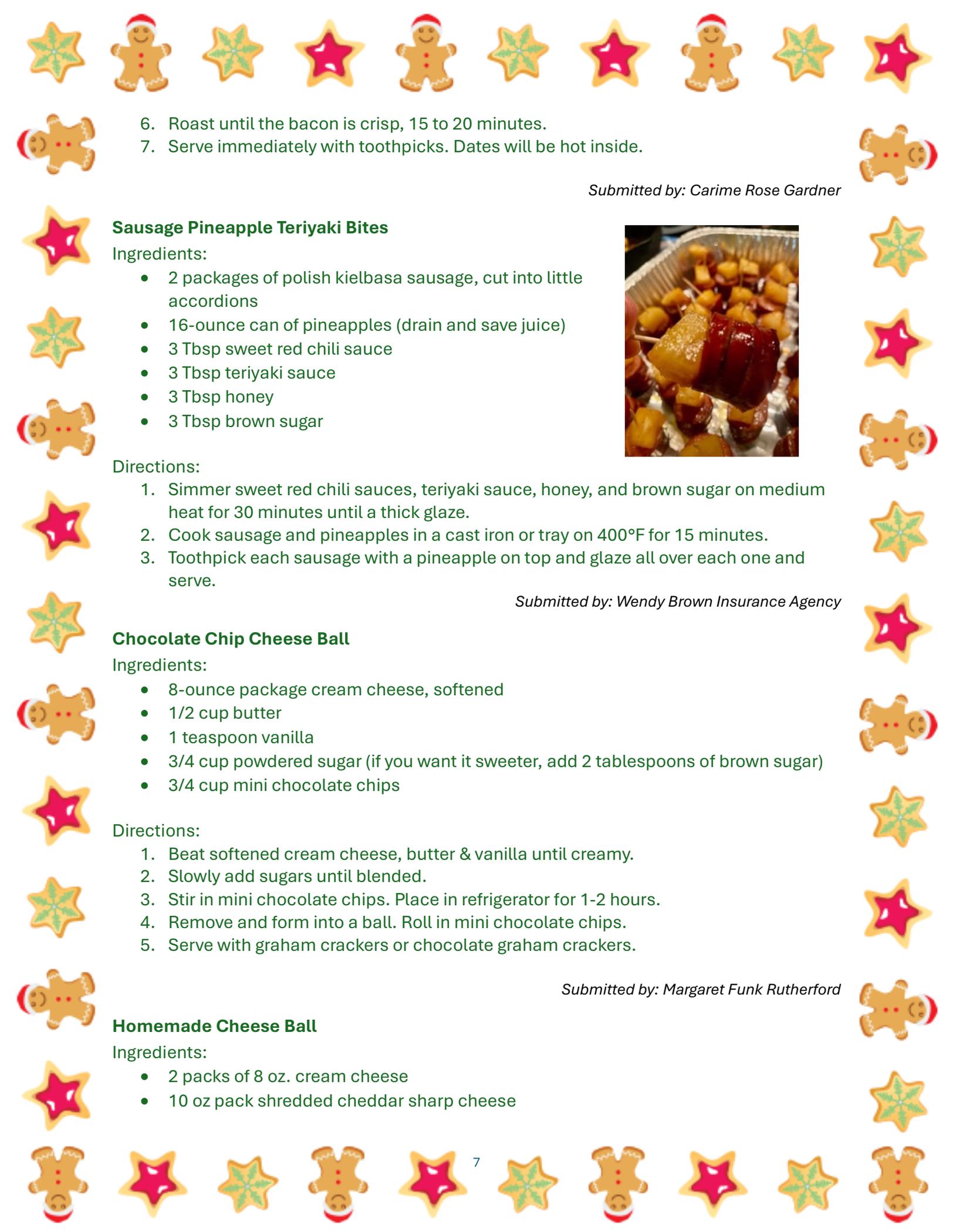
Ingredients:

- Reynolds Wrap Aluminum Foil
- 16 fresh or dried pitted dates, such as Medjool
- 16 smoked almonds
- 8 thick strips applewood-smoked bacon, halved crosswise

Directions:

1. Preheat the oven to 400°F.
2. Line a shallow baking pan with aluminum foil; place a roasting rack onto foil.
3. Cut a slit in each date, place almonds inside slits.
4. Press dates together to close slits.
5. Wrap each date with 1 half piece bacon. Place dates on the prepared rack.



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6. Roast until the bacon is crisp, 15 to 20 minutes.
 7. Serve immediately with toothpicks. Dates will be hot inside.

Submitted by: Carime Rose Gardner

Sausage Pineapple Teriyaki Bites

Ingredients:

- 2 packages of polish kielbasa sausage, cut into little accordions
- 16-ounce can of pineapples (drain and save juice)
- 3 Tbsp sweet red chili sauce
- 3 Tbsp teriyaki sauce
- 3 Tbsp honey
- 3 Tbsp brown sugar



Directions:

1. Simmer sweet red chili sauces, teriyaki sauce, honey, and brown sugar on medium heat for 30 minutes until a thick glaze.
2. Cook sausage and pineapples in a cast iron or tray on 400°F for 15 minutes.
3. Toothpick each sausage with a pineapple on top and glaze all over each one and serve.

Submitted by: Wendy Brown Insurance Agency

Chocolate Chip Cheese Ball

Ingredients:

- 8-ounce package cream cheese, softened
- 1/2 cup butter
- 1 teaspoon vanilla
- 3/4 cup powdered sugar (if you want it sweeter, add 2 tablespoons of brown sugar)
- 3/4 cup mini chocolate chips

Directions:

1. Beat softened cream cheese, butter & vanilla until creamy.
2. Slowly add sugars until blended.
3. Stir in mini chocolate chips. Place in refrigerator for 1-2 hours.
4. Remove and form into a ball. Roll in mini chocolate chips.
5. Serve with graham crackers or chocolate graham crackers.

Submitted by: Margaret Funk Rutherford

Homemade Cheese Ball

Ingredients:

- 2 packs of 8 oz. cream cheese
- 10 oz pack shredded cheddar sharp cheese

- 2 Tbsp chopped onion
- 2 Tbsp chopped pimento (I usually use one 2 oz. jar)
- Dash of liquid hot pepper
- Dash of salt
- Walnuts

Directions:

1. Cream cheeses together. Add everything else except walnuts. Mix well.
2. Chill until firm (usually overnight – leave in the mixing bowl and cover with plastic wrap).
3. Mold into 2 balls.
4. Chop walnuts finely. Roll in chopped walnuts.

Submitted by: Jen Blizzard

Simple Burrata Caprese with Toasted Italian Bread and Balsamic Drizzle

Ingredients

- 2 cups fresh arugula
- 2 tbsp olive oil
- salt/pepper to taste
- 1 burrata ball
- 2 oz prosciutto
- 2 fresh beefsteak tomatoes, cut into quarters
- Balsamic glaze drizzle



Directions:

1. Combine arugula and olive oil in a medium size bowl and toss to coat. Add a bit of salt and pepper to season.
2. Arrange on plate and add sliced prosciutto to one side. Add burrata ball to center with fresh sliced tomatoes around the top.
3. Drizzle with balsamic glaze and serve with fresh toasted Italian bread slices.

Submitted by: Jacquelyn Ann

Bacon Wrapped Dates

Directions:

1. Fill pitted dates with goat cheese. Wrap in bacon.
2. Bake for 10 minutes. Then flip. Bake another 10 minutes.
3. Let cool and enjoy.

Submitted by: Tiffany Rojas



Pigs in a Blanket

Ingredients:

- 2 packages Hillshire farm little smokies
- 2 cans of croissant rolls

Directions:

1. Preheat oven to 350°F.
2. Wrap smokies individually with croissant rolls.
3. Bake until golden. Serve with hot mustard or your favorite dipping sauce.

Submitted by: Sherri Haischer

Mini Tostadas

Ingredients:

- Round tortilla chips
- Refried beans (warmed)
- Cooked taco meat
- Shredded cheese
- Optional toppings: sour cream, salsa, lettuce, tomatoes, olives, jalapeños

Directions:

1. Preheat the oven to 375°F.
2. Line a baking sheet with the tortilla chips.
3. Spread a small amount of refried beans on each chip.
4. Add a spoonful of taco meat.
5. Sprinkle cheese over the top.
6. Bake for 5–7 minutes, just until the cheese melts.
7. Add any toppings you like and serve right away.

Submitted by: Kimberley Zechmeir, HawkSoft employee

Pickled Eggs and Beets

Ingredients:

- 1 dozen eggs, hard boiled and peeled
- 1 can of sliced beets
- White vinegar

Directions:

1. Place hard boiled and peeled eggs in a container that will fit in your refrigerator.
2. Pour sliced beets and sauce over the eggs.
3. Add pickling a couple of tablespoons of salt (non-iodized salt of any kind really).
 - a. Optional spices, dill sparingly, garlic in any form, peppercorns or ground.
4. Fill container with vinegar to cover eggs and beets.



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5. Refrigerate for 3 days, stirring once a day.
 6. Slice, add salt and pepper to taste, and enjoy.

Submitted by: Jerry Fox, HawkSoft employee

Goat Cheese, Bacon, and Prosciutto Wrapped Dates

Ingredients:

- 9 Prosciutto di Parma
- 18 Medjool dates, large soft
- 1 tbsp Thyme, fresh leaves
- 1 tsp Runny honey
- 1 tbsp Balsamic glaze
- 1/4 tsp Black pepper, freshly cracked
- 1 tbsp Pistachios or walnuts
- 115 g Goat cheese

Submitted by: Lynne Paulus

Sausage Balls

Ingredients:

- 1 lb. pork sausage, ground
- 1 cup shredded cheese (usually cheddar)
- 1 cup Bisquick (dry)
- 2 large eggs



Directions:

1. Preheat oven to 350.
2. Mix all ingredients by hand.
3. On a baking sheet with parchment paper, roll out the balls to your desired size (usually 1 - 1 1/2 inches).
4. Bake for 15-20 minutes.
5. Serve with mustard or your choice of dipping sauce.

Chef's note: Can give it a little heat by adding jalapeño and/or pepper jack cheese.

Submitted by: Ashley Goins, HawkSoft employee

Meatballs

Ingredients:

- Frozen meatballs from Costco
- Jar of grape jam or jelly
- Can of cut pineapple, including the juice
- Sprinkle with brown sugar
- Drizzle with maple syrup

Directions:

1. Cook on low in crock pot for about 2.5/3 hours.

Submitted by: Anisa Newkirk, HawkSoft employee

Veggie Pizza

Ingredients:

- 1 can crescent rolls or pizza dough
- 1 block cream cheese, softened
- Measure with your heart the following:
 - Garlic powder
 - Onion powder
 - Dill weed
 - Salt & pepper
 - Various raw veggies (peppers, onion, broccoli, etc.) chopped small
 - 1 cup shredded cheddar

Directions:

1. Bake crust according to package without toppings. Cool completely.
2. Mix softened cream cheese with all seasonings. Spread on pizza crust.
3. Top with veggies and cheese.
4. Serve squares chilled.

Submitted by: Misty McKinstry Elder

Best Pull-Apart Christmas Tree

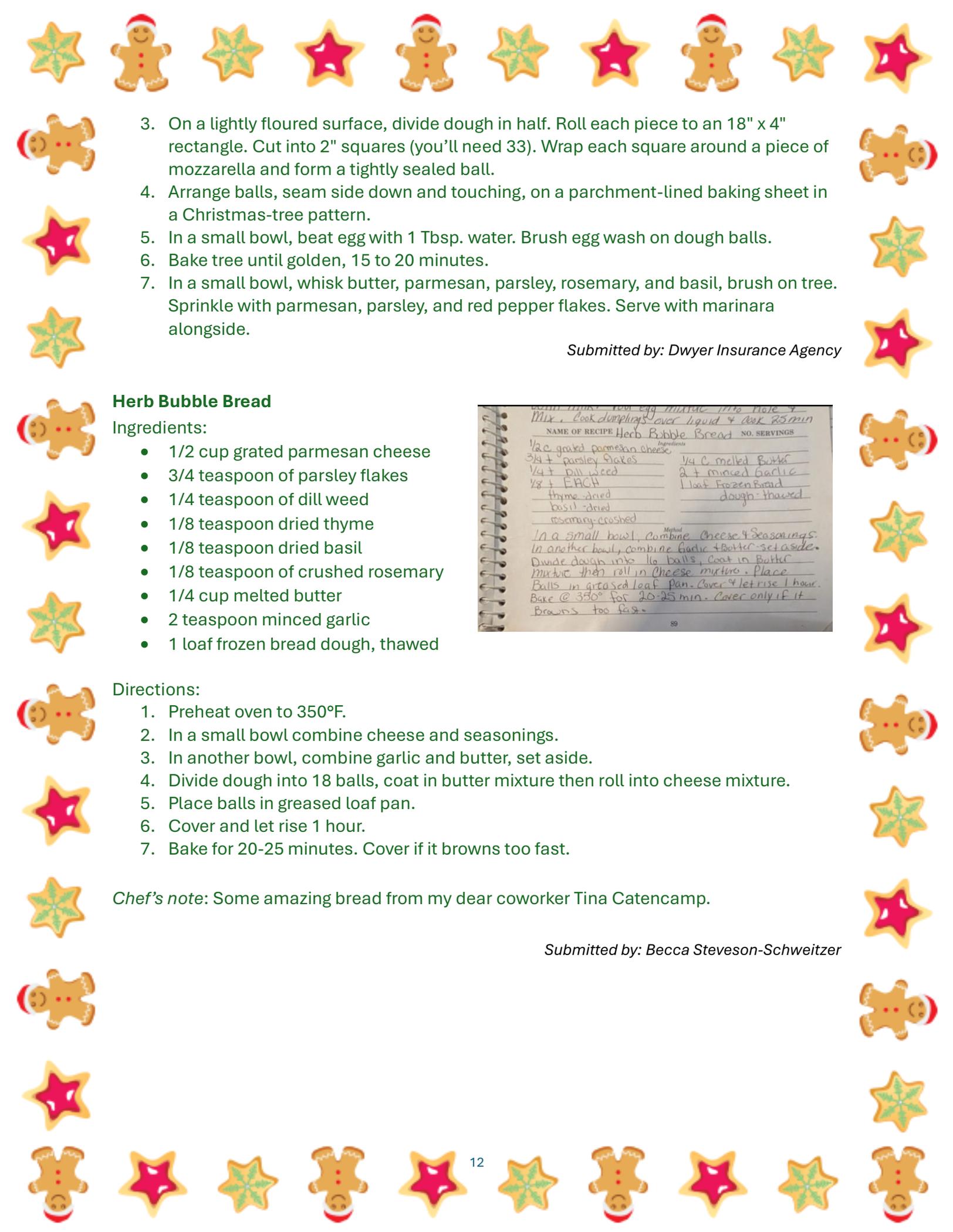
Ingredients:

- 7 mozzarella sticks
- All-purpose flour, for dusting
- 1 lb. store-bought or homemade pizza dough, room temperature
- 1 large egg
- 4 Tbsp. unsalted butter, melted
- 1 oz. parmesan, finely grated (about 1/2 cup), plus more for serving
- 1 Tbsp. finely chopped fresh parsley, plus more for serving
- 1 Tbsp. finely chopped fresh rosemary
- 1 Tbsp. thinly sliced fresh basil
- Crushed red pepper flakes and warmed marinara, for serving



Directions:

1. Arrange a rack in center of oven; preheat to 450°F.
2. Cut each cheese stick into 5 pieces.

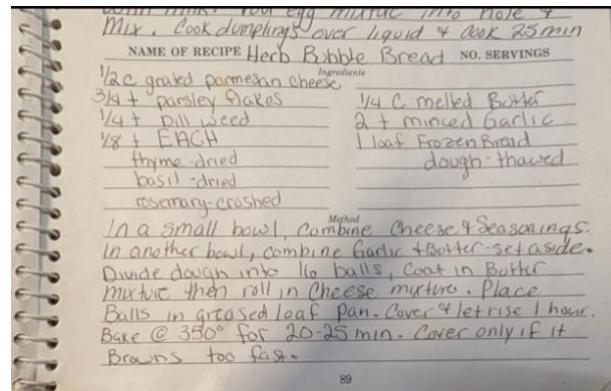
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- On a lightly floured surface, divide dough in half. Roll each piece to an 18" x 4" rectangle. Cut into 2" squares (you'll need 33). Wrap each square around a piece of mozzarella and form a tightly sealed ball.
 - Arrange balls, seam side down and touching, on a parchment-lined baking sheet in a Christmas-tree pattern.
 - In a small bowl, beat egg with 1 Tbsp. water. Brush egg wash on dough balls.
 - Bake tree until golden, 15 to 20 minutes.
 - In a small bowl, whisk butter, parmesan, parsley, rosemary, and basil, brush on tree. Sprinkle with parmesan, parsley, and red pepper flakes. Serve with marinara alongside.

Submitted by: Dwyer Insurance Agency

Herb Bubble Bread

Ingredients:

- 1/2 cup grated parmesan cheese
- 3/4 teaspoon of parsley flakes
- 1/4 teaspoon of dill weed
- 1/8 teaspoon dried thyme
- 1/8 teaspoon dried basil
- 1/8 teaspoon of crushed rosemary
- 1/4 cup melted butter
- 2 teaspoon minced garlic
- 1 loaf frozen bread dough, thawed

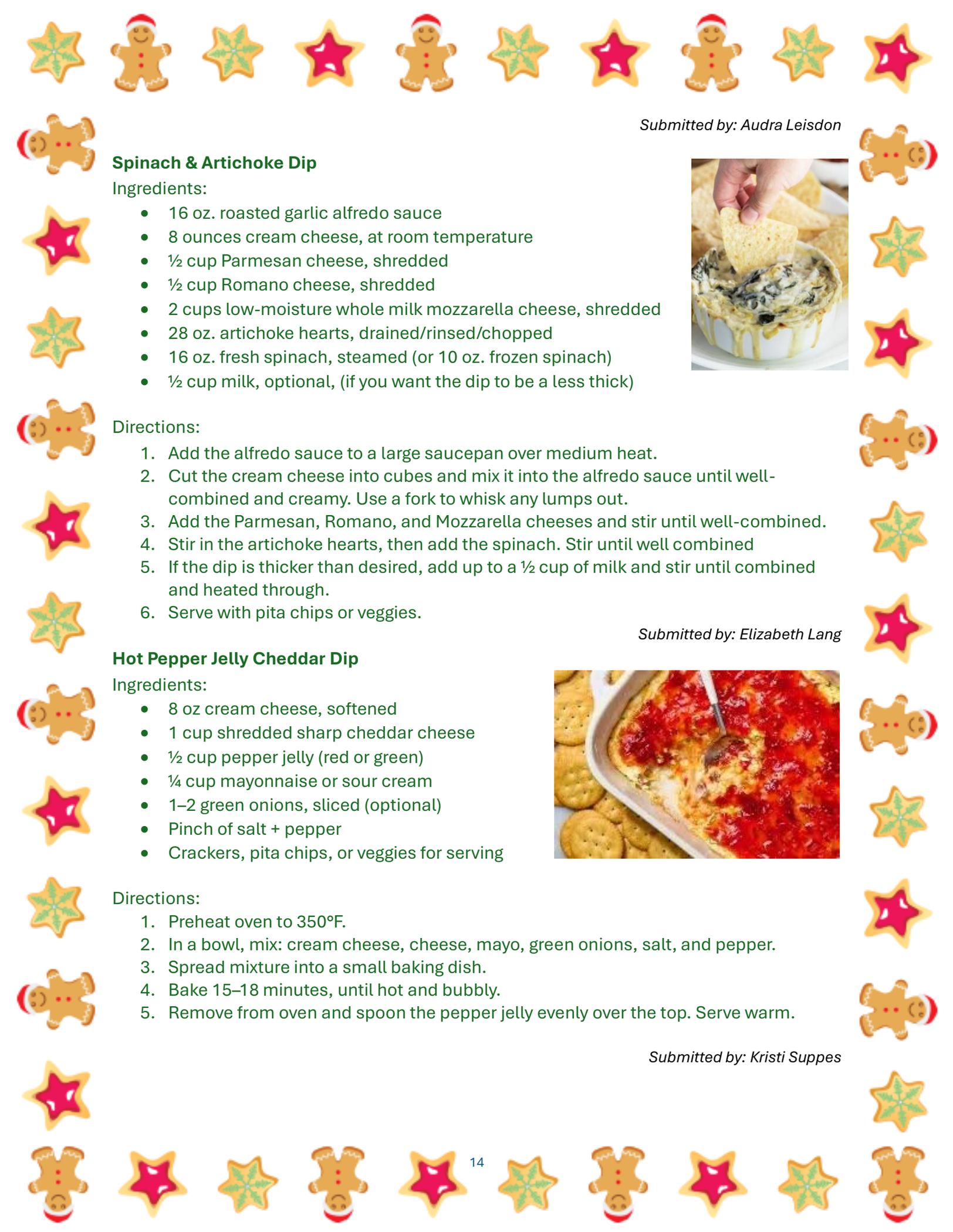


Directions:

- Preheat oven to 350°F.
- In a small bowl combine cheese and seasonings.
- In another bowl, combine garlic and butter, set aside.
- Divide dough into 18 balls, coat in butter mixture then roll into cheese mixture.
- Place balls in greased loaf pan.
- Cover and let rise 1 hour.
- Bake for 20-25 minutes. Cover if it browns too fast.

Chef's note: Some amazing bread from my dear coworker Tina Catencamp.

Submitted by: Becca Steveson-Schweitzer



Spinach & Artichoke Dip

Ingredients:

- 16 oz. roasted garlic alfredo sauce
- 8 ounces cream cheese, at room temperature
- ½ cup Parmesan cheese, shredded
- ½ cup Romano cheese, shredded
- 2 cups low-moisture whole milk mozzarella cheese, shredded
- 28 oz. artichoke hearts, drained/rinsed/chopped
- 16 oz. fresh spinach, steamed (or 10 oz. frozen spinach)
- ½ cup milk, optional, (if you want the dip to be a less thick)



Submitted by: Audra Leisdon

Directions:

1. Add the alfredo sauce to a large saucepan over medium heat.
2. Cut the cream cheese into cubes and mix it into the alfredo sauce until well-combined and creamy. Use a fork to whisk any lumps out.
3. Add the Parmesan, Romano, and Mozzarella cheeses and stir until well-combined.
4. Stir in the artichoke hearts, then add the spinach. Stir until well combined
5. If the dip is thicker than desired, add up to a ½ cup of milk and stir until combined and heated through.
6. Serve with pita chips or veggies.

Submitted by: Elizabeth Lang

Hot Pepper Jelly Cheddar Dip

Ingredients:

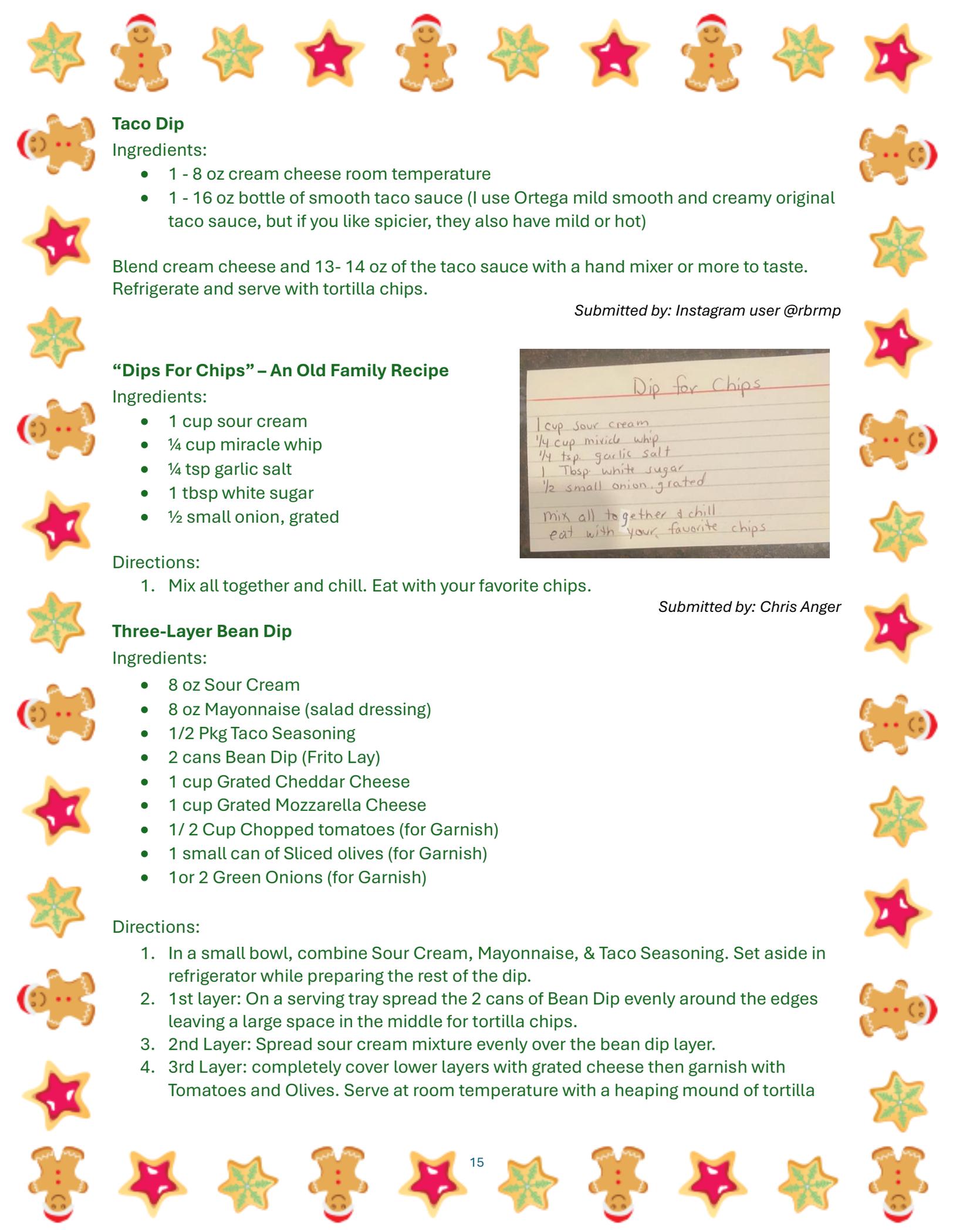
- 8 oz cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- ½ cup pepper jelly (red or green)
- ¼ cup mayonnaise or sour cream
- 1–2 green onions, sliced (optional)
- Pinch of salt + pepper
- Crackers, pita chips, or veggies for serving



Directions:

1. Preheat oven to 350°F.
2. In a bowl, mix: cream cheese, cheese, mayo, green onions, salt, and pepper.
3. Spread mixture into a small baking dish.
4. Bake 15–18 minutes, until hot and bubbly.
5. Remove from oven and spoon the pepper jelly evenly over the top. Serve warm.

Submitted by: Kristi Suppes



Taco Dip

Ingredients:

- 1 - 8 oz cream cheese room temperature
- 1 - 16 oz bottle of smooth taco sauce (I use Ortega mild smooth and creamy original taco sauce, but if you like spicier, they also have mild or hot)

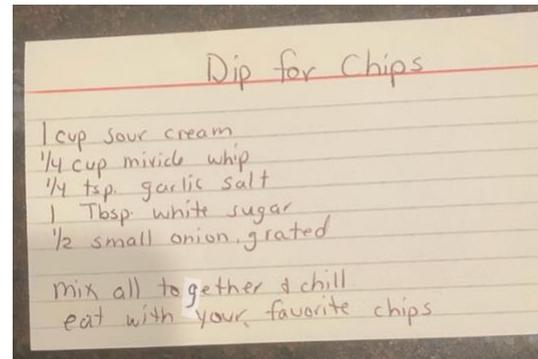
Blend cream cheese and 13- 14 oz of the taco sauce with a hand mixer or more to taste. Refrigerate and serve with tortilla chips.

Submitted by: Instagram user @rbmp

“Dips For Chips” – An Old Family Recipe

Ingredients:

- 1 cup sour cream
- ¼ cup miracle whip
- ¼ tsp garlic salt
- 1 tbsp white sugar
- ½ small onion, grated



Directions:

1. Mix all together and chill. Eat with your favorite chips.

Submitted by: Chris Anger

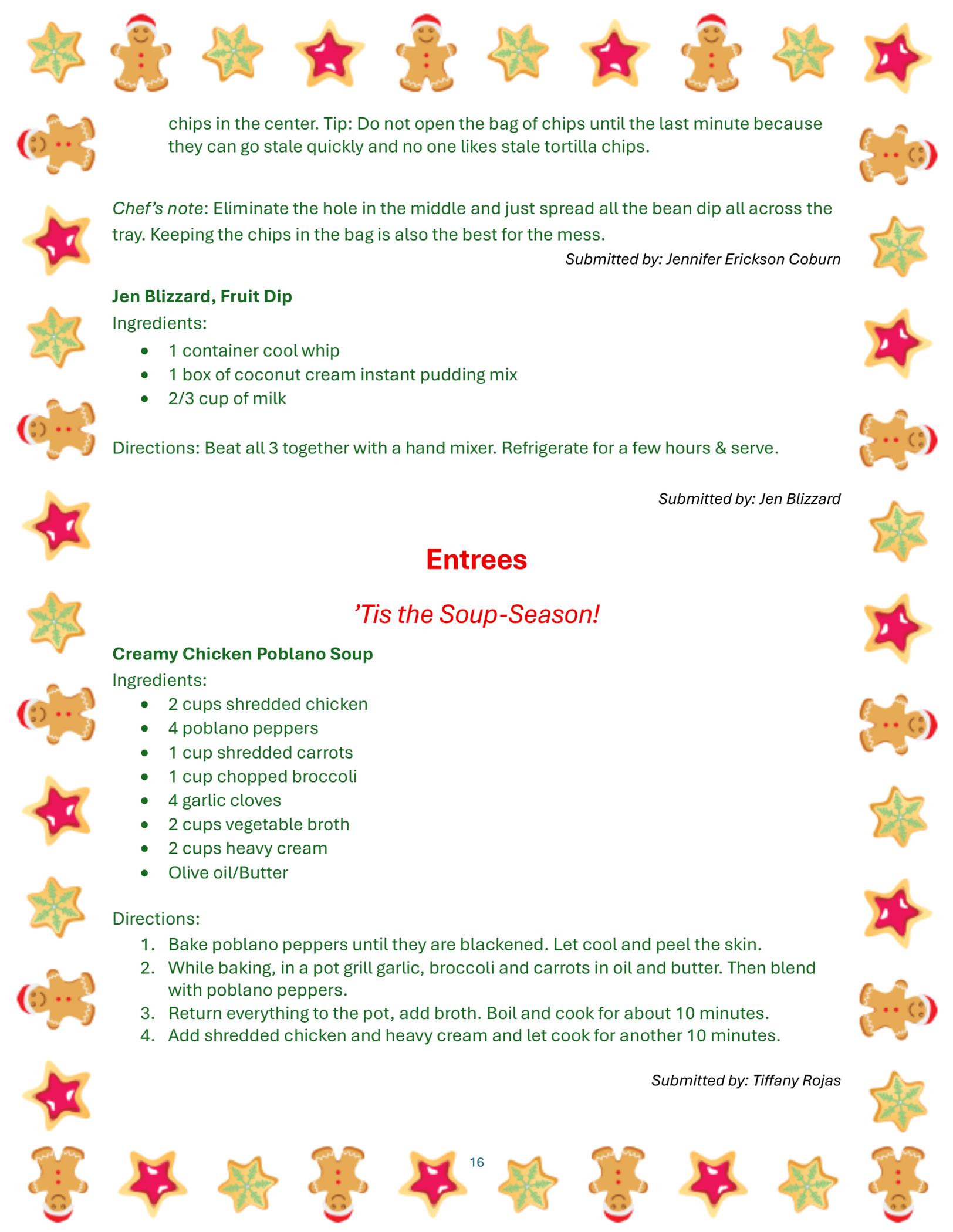
Three-Layer Bean Dip

Ingredients:

- 8 oz Sour Cream
- 8 oz Mayonnaise (salad dressing)
- 1/2 Pkg Taco Seasoning
- 2 cans Bean Dip (Frito Lay)
- 1 cup Grated Cheddar Cheese
- 1 cup Grated Mozzarella Cheese
- 1/ 2 Cup Chopped tomatoes (for Garnish)
- 1 small can of Sliced olives (for Garnish)
- 1 or 2 Green Onions (for Garnish)

Directions:

1. In a small bowl, combine Sour Cream, Mayonnaise, & Taco Seasoning. Set aside in refrigerator while preparing the rest of the dip.
2. 1st layer: On a serving tray spread the 2 cans of Bean Dip evenly around the edges leaving a large space in the middle for tortilla chips.
3. 2nd Layer: Spread sour cream mixture evenly over the bean dip layer.
4. 3rd Layer: completely cover lower layers with grated cheese then garnish with Tomatoes and Olives. Serve at room temperature with a heaping mound of tortilla



chips in the center. Tip: Do not open the bag of chips until the last minute because they can go stale quickly and no one likes stale tortilla chips.

Chef's note: Eliminate the hole in the middle and just spread all the bean dip all across the tray. Keeping the chips in the bag is also the best for the mess.

Submitted by: Jennifer Erickson Coburn

Jen Blizzard, Fruit Dip

Ingredients:

- 1 container cool whip
- 1 box of coconut cream instant pudding mix
- 2/3 cup of milk

Directions: Beat all 3 together with a hand mixer. Refrigerate for a few hours & serve.

Submitted by: Jen Blizzard

Entrees

'Tis the Soup-Season!

Creamy Chicken Poblano Soup

Ingredients:

- 2 cups shredded chicken
- 4 poblano peppers
- 1 cup shredded carrots
- 1 cup chopped broccoli
- 4 garlic cloves
- 2 cups vegetable broth
- 2 cups heavy cream
- Olive oil/Butter

Directions:

1. Bake poblano peppers until they are blackened. Let cool and peel the skin.
2. While baking, in a pot grill garlic, broccoli and carrots in oil and butter. Then blend with poblano peppers.
3. Return everything to the pot, add broth. Boil and cook for about 10 minutes.
4. Add shredded chicken and heavy cream and let cook for another 10 minutes.

Submitted by: Tiffany Rojas



Keto Friendly Taco Soup

Ingredients:

- 2 lb. Ground Beef
- 2 Small Onion Diced
- 2 green bell pepper (diced)
- 5 Cloves of Garlic (pressed)
- 2 10oz can Rotel Tomatoes with chilies (Mild)- with juice
- 2 Pack of Taco Seasoning
- 3 Cups of Beef Broth
- 2 (8oz) Package of Cream Cheese

Directions:

1. In a large pot, Brown the Ground Beef (draining grease is optional) then add onion, bell pepper and garlic. Sauté until onions are soft.
2. Add can of Rotel Tomatoes, Taco Seasoning, beef broth and Cream cheese.
3. Mix well until cheese is all melted and let simmer for 15 to 20 min stirring a lot to avoid burning on pot.

Submitted by: Jennifer Erickson Coburn

Turkey A La King

Ingredients:

- 2 cups cubed cooked turkey tenders or any leftover turkey (or chicken)
- ½ cup butter
- ½ cup flour
- 1 tsp. salt
- ¼ tsp. pepper
- 2 cups milk
- 1 ¾ cup chicken broth
- 1 small can water chestnuts
- 1 large can chop suey vegetables (save liquid!)
- ¼ cup liquid from can of veggies



Directions:

1. Melt butter in pan on stove, add salt/pepper. Stir in flour over low until bubbly.
2. Whisk in milk, broth, and veggie liquid.
3. Heat over medium until it boils & thickens, stirring continuously.
4. Add veggies, water chestnuts & turkey/chicken.
5. Serve over cooked white rice with crunchy chow main noodles.

Submitted by: Melissa Blenker





Grandma's Hamburger Soup

Ingredients:

- 1 pound of hamburger (use more 1 ½ to 2)
- 1-quart cold water
- 2 or 3 stalks of celery (cut up)
- 1 can of tomatoes (about 2 ½ cups)
- 1 can of tomato soup
- 1 can of tomato sauce (small)
- 1 can of corn (small)
- 1 can of peas (small)
- 2 uncooked potatoes (cubed)
- 1 large onion (chopped)
- 2 or 3 uncooked chopped carrots
- Pepper
- ½ Teaspoon thyme
- 2 teaspoons salt
- 1 can of kidney beans
- 2 tablespoons of Heinz 57

Submitted by: Becca Steveson-Schweitzer

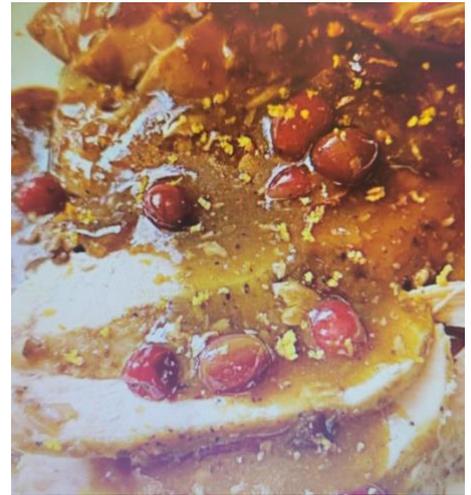
Crockpot Cranberry Turkey

Ingredients:

- 1 3-4lb. turkey breast
- 1 can cranberry sauce
- Splash of orange juice
- 1 packet of onion soup mix

Directions:

1. Mix sauce together, pour half into the crock pot.
2. Put the turkey in.
3. Pour the rest over. Add whatever seasoning you want. I just did pink salt and cracked black pepper.
4. Cook on low 4-6 hours.



Submitted by: Faith Coleman

Canned Ham

Directions:

Take a canned ham and cut slits in it crisscrossed. Put cloves in the corners where suits meet. Mix mustard and brown sugar and spread over the top. Bake.

Submitted by: Lorraine Bowen





Easy Supper

Ingredients:

- 1 pound hamburger
- 1 can crushed tomatoes or fresh canned
- 16 oz. elbow macaroni
- Salt to taste

Directions:

1. Add hamburger and salt to a pot with water to cover.
2. Boil until done crumbling as it cooks.
3. Add tomatoes and macaroni.
4. Cook until noodles are tender. Enjoy.

Submitted by: Julie Tew Singley

Overnight Croissant Breakfast Casserole

Ingredients:

- 5 large croissants (best 1-2 days old) torn into large chunks
- 1 lb. cooked ground sausage
- 1 cup shredded cheddar cheese
- 6 large eggs
- 2 cups milk
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder

Directions:

1. Preheat oven to 350°F.
2. Grease a 9x13 with butter or oil.
3. Layer the torn croissants evenly in the dish
4. Sprinkle the cooked sausage over the croissants
5. Add the shredded cheese, spreading it evenly
6. In a bowl whisk the eggs, milk, and seasonings until fully combined
7. Pour egg mixture slowly over the croissant mixture, cover completely.
8. Cover with foil and refrigerate overnight (or at least for 6 hours)
9. Bake uncovered for 40-45 minutes, until golden brown on top and set in the center
10. Cool for 10 minutes, optional to garnish with fresh parsley, and serve warm

Submitted by: Shore-Murphy & Associates Insurance

Salsa Chicken

Ingredients:

- Chicken Breast





- 1 16 oz jar Salsa
- 1 packet of Taco seasoning

Directions:

1. Slow Cook on low for 8hrs.
2. Shred and add 1 spoonful of sour cream (optional).
3. Eat as is or in your favorite Mexican dish.

Submitted by: Melissa Macky

Chicken Enchiladas

Ingredients:

- 2 cups Chicken, cooked and shredded
- 6-8 8" Flour tortillas
- 2 cups Mexican blend shredded cheese
- 1(4-oz.) can Green chiles, diced
- ½ c. ranch dressing, zesty flavored
- ½ c. sour cream
- 1½ tbsp taco seasoning
- ½ cups green onions, chopped
- 1 tbsp Butter
- ¼ cups Milk
- ½ tbsp Garlic powder

Directions:

1. Preheat oven to 350°F.
2. Sauté green onions in butter.
3. In mixing bowl, combine sour cream, zesty ranch, green onions, taco seasoning, green chiles, & garlic powder. Reserve half of this mixture and set aside.
4. Add chicken to remaining mixture, and add 1½ cups of cheese, then spoon into tortillas, roll up, and place seam side down into lightly greased 9x13 baking dish.
5. Mix reserved mixture with milk and pour over tortillas in baking dish.
6. Sprinkle remaining cheese on top.
7. Bake for 30-35 minutes, or until cheese is bubbly on top.

Submitted by: Laura Myers

Salmon Milano

Ingredients:

- 1 lb. Salmon
- 2 T Butter
- 1 T Pesto
- Dill weed



Directions:

1. Preheat oven to 400°F.
2. Mash together butter and pesto.
3. Place salmon skin side down on a baking pan and spread the pesto butter on top and add fresh dill.
4. Bake for 12-16 min in oven.

Submitted by: Michelle Weinmann

Peroshki

Ingredients:

- Filling:
 - Ground beef, ground turkey and ground sausage
 - Onion
 - Tomato
 - Bell peppers

Directions:

1. Stir fry meat and veggies.
2. Add some cooked rice and shredded cheese.
3. Make dough like for pizza crust.
4. Roll dough and make into 6-inch circles.
5. Put filling into dough and close.
6. Air fry, or oil fry.

Submitted by: Anisa Newkirk, HawkSoft employee

Venison Meatloaf (x2)

Ingredients:

- 1 1/2 lbs. of ground venison
- 1/2 lb. ground beef
- 1 white onion
- 2 large eggs
- 1 cup of breadcrumbs
- 3 tbs of Worcestershire sauce
- 1 tsp garlic salt
- 1 tsp pepper
- 1 tbs smoked paprika
- 1 large green pepper
- 1/2 tsp liquid smoke
- Ketchup



Directions:

1. Preheat oven to 325°F
2. Dice green pepper and onion. Add all ingredients in a large mixing bowl.

- 
3. Bake for 45 mins.
 4. Remove from oven and cover entire top of meatloaf in ketchup.
 5. Bake for another 10 mins. Remove from oven and enjoy

Submitted by: Ashley Goins, HawkSoft employee

Cajun Shrimp and Grits

Make your grits with:

- 1 cup grits
- 3 cups chicken broth
- 1/2 cup of half and half
- 1/2 stick butter
- 1 tbs salt
- 1 cup of shredded cheese

Shrimp ingredients

- 1 lb. shrimp deveined cover in salt,
- Pepper and Cajun seasonings



Directions:

1. Sweat down in a stock pot celery, green pepper, onions, Roma tomatoes, add butter and seafood stock.
 - a. You can make your own stock with the shrimp shells and veggie scraps.
2. Cook down and strain cook shrimp 3 minutes per side add veggies and stock.
3. Let simmer while you cook your cheesy grits layer the shrimp and sauce on top of the grits and serve! so good on a cold night!

Submitted by: Wendy Brown Insurance Agency

Side Dishes

Santa's Star-Studded Salads

Caprese Salad

Ingredients:

- Fresh mozzarella
- Balsamic glaze
- fresh sweet basil

Directions:

1. Boil balsamic vinegar and water low until it makes a syrup/glaze.
2. Arrange tomatoes, mozzarella, basil, like seen in the picture.
3. Drizzle of olive oil and salt & pepper.



Submitted by: Wendy Brown Insurance Agency

Mom's Potato Salad

Ingredients:

- Potatoes (can be mashed or just cubed)
- Peas and corn
- Hard boiled eggs
- Onion
- Olives
- Ham
- Pickles

Directions:

1. Cook potatoes/peas/corn/eggs.
2. Combine with cold items.
3. Add in mayo, mustard and pickle juice.
4. Add salt and pepper.
5. Mix together and enjoy.

Submitted by: Anisa Newkirk, HawkSoft employee

Broccoli Salad

Ingredients:

- Several heads of fresh broccoli
- ½ cup mayonnaise
- 2 tablespoons white sugar or to taste

- 1 ½ tablespoons lemon juice
- 1 tablespoon vinegar
- ½ teaspoon ground black pepper or to taste
- ¼ teaspoon salt or to taste
- OR you can just buy the Marzetti "The Original" Slaw Dressing (or something comparable)
- Red Onion
- Bacon
- Cheddar Cheese (I like to grate my own but pre-shredded is fine too)

Directions:

1. Chop broccoli into desired size. Place in large bowl.
2. In a separate bowl, combine all mayo, sugar, lemon juice, vinegar, pepper and salt. Stir until combined. Fry up about half a pack of bacon to your desired crispness.
3. Cut up into smaller pieces. Dice half of red onion. Shred half a block of cheddar cheese (or however much you want).
4. Pour bacon (and a little bacon grease), red onion, dressing (either homemade or the store bought) and cheese on broccoli. Using either gloved hands or a spoon, combine all ingredients until all pieces of broccoli are coated in the dressing. Cover and place in fridge for four hours (or overnight > my family hardly waits 30 minutes when they know I'm making this). Serve and enjoy!!

Submitted by: Ryan Pribelsky, HawkSoft Employee

Olive Garden Pasta Salad

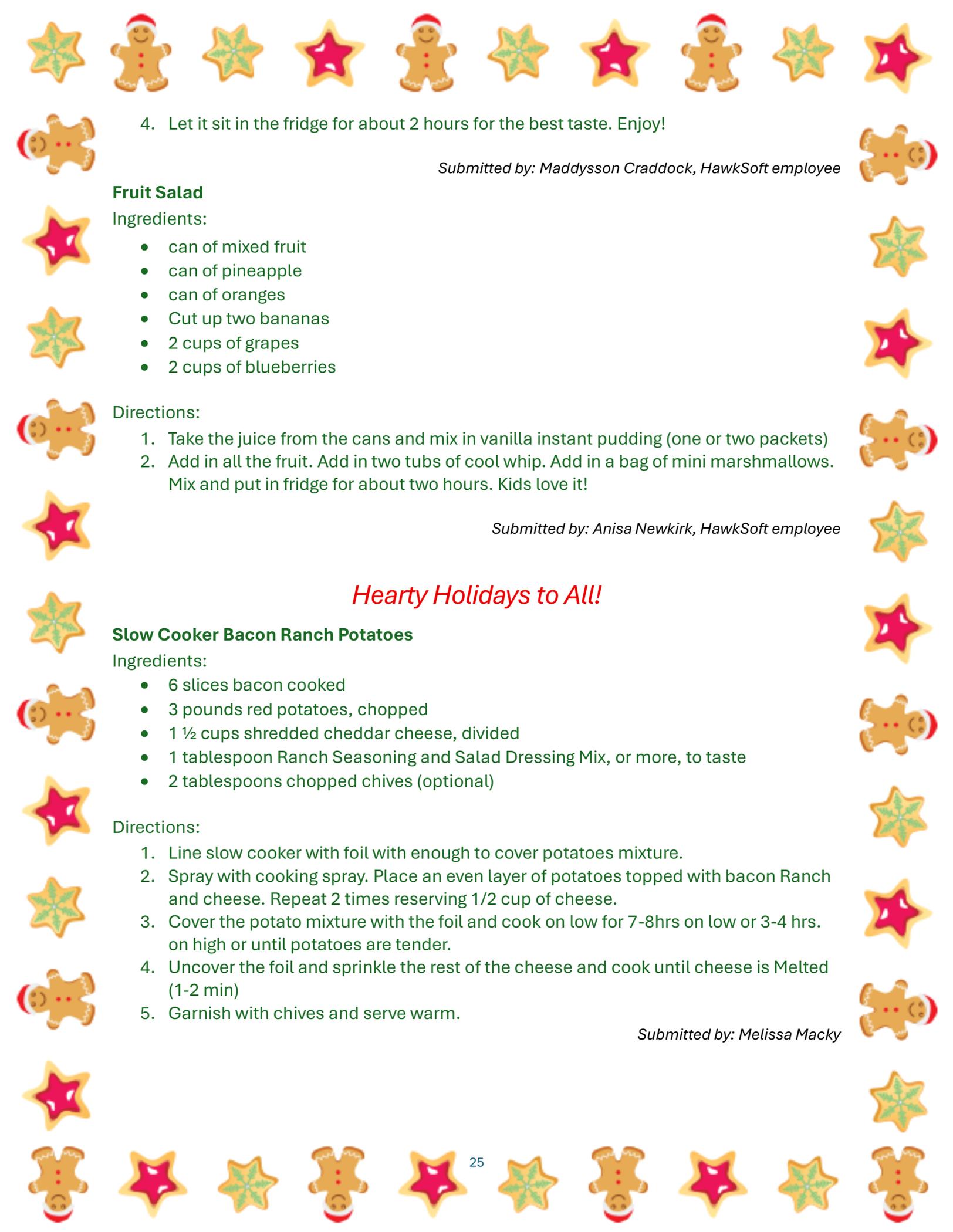
Ingredients:

- A box of garden rotini
- One bottle of Olive Garden dressing
- Black olives
- Banana peppers
- 1/2 of a green pepper
- 1 cucumber
- 1 bag of mozzarella cheese
- Mini pepperoni as much as you wish
- Jalapeño (for a little kick)
- Cherry tomatoes if you wish



Directions:

1. Cook the noodles for about 10-15 mins until done.
2. Once done, rinse them in cold water to help cool down.
3. Put into a bowl of your choice. Add all the ingredients and mix.



4. Let it sit in the fridge for about 2 hours for the best taste. Enjoy!

Submitted by: Maddysson Craddock, HawkSoft employee

Fruit Salad

Ingredients:

- can of mixed fruit
- can of pineapple
- can of oranges
- Cut up two bananas
- 2 cups of grapes
- 2 cups of blueberries

Directions:

1. Take the juice from the cans and mix in vanilla instant pudding (one or two packets)
2. Add in all the fruit. Add in two tubs of cool whip. Add in a bag of mini marshmallows. Mix and put in fridge for about two hours. Kids love it!

Submitted by: Anisa Newkirk, HawkSoft employee

Hearty Holidays to All!

Slow Cooker Bacon Ranch Potatoes

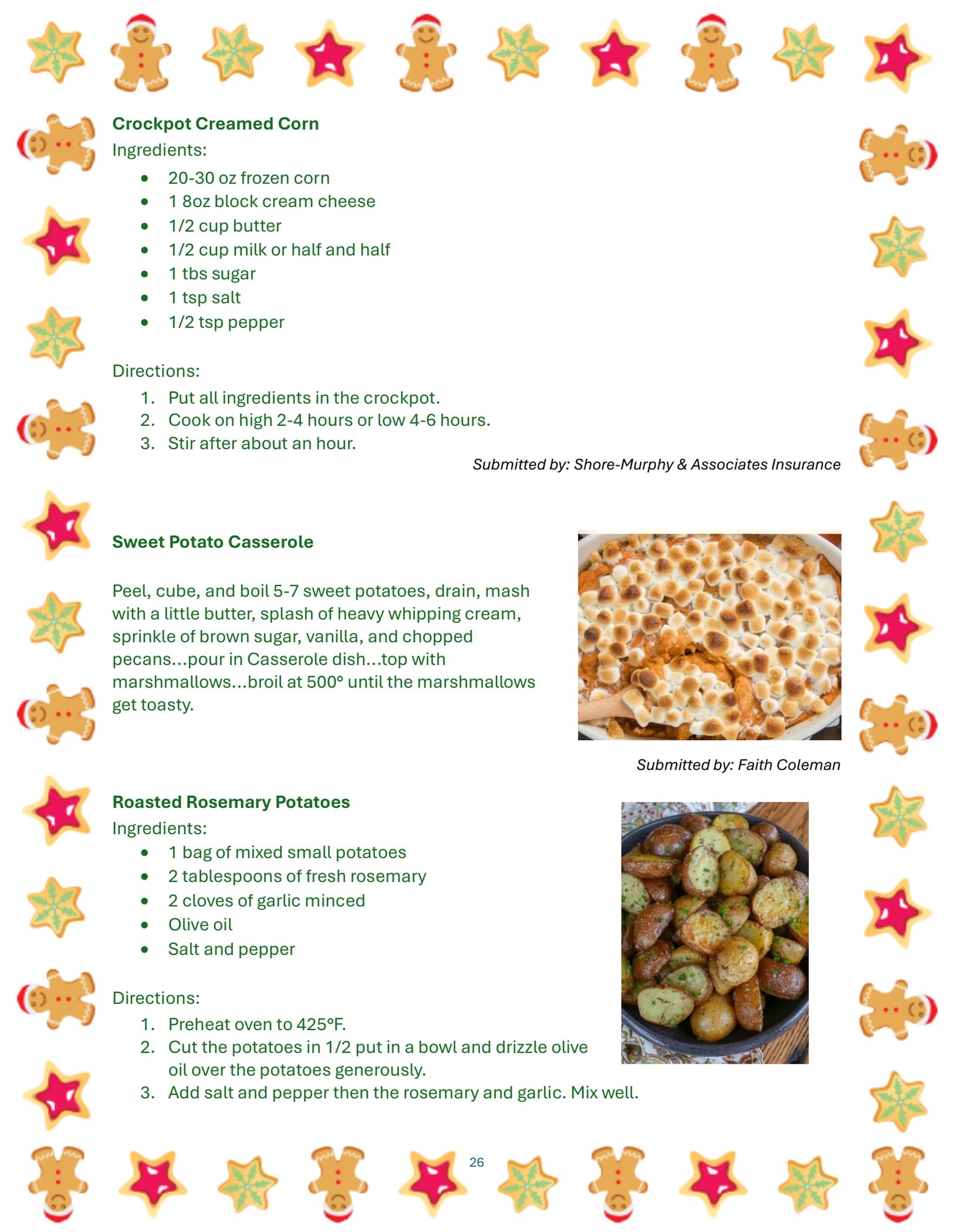
Ingredients:

- 6 slices bacon cooked
- 3 pounds red potatoes, chopped
- 1 ½ cups shredded cheddar cheese, divided
- 1 tablespoon Ranch Seasoning and Salad Dressing Mix, or more, to taste
- 2 tablespoons chopped chives (optional)

Directions:

1. Line slow cooker with foil with enough to cover potatoes mixture.
2. Spray with cooking spray. Place an even layer of potatoes topped with bacon Ranch and cheese. Repeat 2 times reserving 1/2 cup of cheese.
3. Cover the potato mixture with the foil and cook on low for 7-8hrs on low or 3-4 hrs. on high or until potatoes are tender.
4. Uncover the foil and sprinkle the rest of the cheese and cook until cheese is Melted (1-2 min)
5. Garnish with chives and serve warm.

Submitted by: Melissa Macky



Crockpot Creamed Corn

Ingredients:

- 20-30 oz frozen corn
- 1 8oz block cream cheese
- 1/2 cup butter
- 1/2 cup milk or half and half
- 1 tbs sugar
- 1 tsp salt
- 1/2 tsp pepper

Directions:

1. Put all ingredients in the crockpot.
2. Cook on high 2-4 hours or low 4-6 hours.
3. Stir after about an hour.

Submitted by: Shore-Murphy & Associates Insurance

Sweet Potato Casserole

Peel, cube, and boil 5-7 sweet potatoes, drain, mash with a little butter, splash of heavy whipping cream, sprinkle of brown sugar, vanilla, and chopped pecans...pour in Casserole dish...top with marshmallows...broil at 500° until the marshmallows get toasty.



Submitted by: Faith Coleman

Roasted Rosemary Potatoes

Ingredients:

- 1 bag of mixed small potatoes
- 2 tablespoons of fresh rosemary
- 2 cloves of garlic minced
- Olive oil
- Salt and pepper

Directions:

1. Preheat oven to 425°F.
2. Cut the potatoes in 1/2 put in a bowl and drizzle olive oil over the potatoes generously.
3. Add salt and pepper then the rosemary and garlic. Mix well.



4. Put on a cookie sheet and roast for 30 minutes or until golden brown and crispy on the edges.

Submitted by: Dawn Collins

Parmesan Garlic Rolls

Ingredients:

- 20 Rhodes dinner rolls
- ½ cup of butter
- 1 tsp Garlic Powder
- 1 tsp Italian seasoning
- ½ cup Parmesan cheese – grated or shredded

Directions:

1. Preheat oven to 350°F. Grease a 9x13 pan.
2. Mix the seasonings (not parm) with the melted butter.
3. Roll each roll in the butter, then roll in the parmesan.
4. Place in pan and cover with plastic wrap in a warm place. allow to rise for 3-5 hours.
5. Bake rolls for 15-20 min or until golden brown in color.



Submitted by: Michelle Weinmann

Candy Sweet Potatoes

Directions:

4 sweet potatoes peeled and chopped. Water to cover. 2 cups brown sugar. 1/2 Karo syrup. Cook until tender

Submitted by: Julie Tew Singley

Grandma's Corn Pudding

Ingredients

- 1 box Jiffy Cornbread Mix
- 1 can corn, drained
- 1 can creamed corn
- 1 stick of butter
- 8oz sour cream

Directions:

1. Preheat oven to 375.
2. Mix all ingredients together. Pour in 8x8 or 9x9 pan.
3. Bake for 1 hour or until middle is set. Can be doubled and use 9x13 pan.

Submitted by: Misty McKinstry Elder



Roasted Garlic Green Beans

Ingredients:

- 1 lb. green beans, trimmed
- 1–2 tbsp olive oil
- 2–3 cloves garlic, minced
- Salt & pepper
- Optional: lemon or sliced almonds

Directions:

1. Heat oven to 400°F.
2. Toss beans with olive oil, garlic, salt, and pepper on a baking sheet.
3. Roast 15–18 minutes until tender and slightly blistered.
4. Add a squeeze of lemon or almonds if you want a little extra.

Submitted by: Kimberley Zechmeir, HawkSoft employee

Grandma Linda’s Corn Dish

Ingredients:

- 2 cans of Corn, Drained
- 1 egg
- 1/4 cup Butter for Sauce
- Flour
- Milk
- 2 Tbsp Sugar
- 2 pieces of Bread- Toasted or Dried then Crumbled into fine Crumbs
- 1/2 Cup Melted Butter (for Top)

Directions:

1. Preheat oven to 350°F.
2. Put Corn into a 2 QT Casserole Dish. Set aside.
3. In a saucepan, melt 1/4c Butter. While heating, add about 2 TBSP flour and milk as needed to create a medium- thick sauce. (Should be a 1 to 1 1/2 cup mixture.) Add 2 TBSP Sugar to Mixture.
4. Pour butter & Flour Mixture over the corn and add 1 egg. Mix together thoroughly.
5. Take your two pieces of bread (toast) and chop them up in a blender to create breadcrumbs. Completely cover top of corn mixture with breadcrumbs.
6. Melt 1/2 cup butter and drizzle over the top of breadcrumbs.
7. Bake at 350°F for about 30 minutes or until crumbs are toasted brown and bubbly.

Chef’s note: “I typed up this recipe as it was taught to me by my mother during the final year of her life. When I make it, I typically add the egg to the corn first, mixing it well so that the egg is well-distributed. For the breadcrumbs, I use the store-bought cans. I will then melt



the butter, then BEFORE topping the corn, I add the crumbs to the butter in the pan, adding enough so that all the butter is saturated into the crumbs but not so many that there are lots of dry crumbs. This way, ALL the Crumbs are buttery when I sprinkle-coat the top of the corn. From The Kitchen of Linda Ann (Doak) Erickson (1940-2008).”

Submitted by: Jennifer Erickson Coburn

Desserts

Rudolph's Favorite Ho-Ho-Ho-made Pies and Cakes

Oreo Cake

Ingredients:

- 1 package (15.35 oz) Oreo cookies (regular or holiday-themed)
- 1/4 cup unsalted butter, melted
- 1 package (8 oz) cream cheese, softened
- 1/4 cup powdered sugar
- 2 cups heavy whipping cream
- 1 teaspoon vanilla extract
- 1 package (3.4 oz) instant vanilla pudding mix
- 2 cups milk
- 1 cup mini marshmallows (optional, for extra fluffiness)
- 1/2 cup crushed peppermint candies or mini-M&Ms (for garnish)
- Red and green sprinkles (optional, for decoration)



Directions:

1. Prepare the Oreo Crust
 - a. In a food processor, pulse the Oreo cookies (reserve some for topping) until finely crushed.
 - b. Combine the crushed Oreos with melted butter and mix until the crumbs are evenly coated.
 - c. Press this mixture into the bottom of a 9×13-inch baking dish to form a crust.
 - d. Set aside.
2. Make the Cream Cheese Layer
 - a. In a large mixing bowl, beat the softened cream cheese and powdered sugar together until smooth.
 - b. In a separate bowl, beat the heavy whipping cream and vanilla extract until stiff peaks form.
 - c. Fold the whipped cream into the cream cheese mixture until fully combined.
 - d. Spread this mixture over the Oreo crust in the baking dish.
3. Make the Pudding Layer

- a. In another bowl, whisk together the instant vanilla pudding mix and milk. Let it sit for about 2 minutes to thicken.
- b. Spread the pudding layer evenly over the cream cheese layer in the dish.
4. For an extra fluffy layer, sprinkle mini marshmallows over the pudding layer.
5. Refrigerate the lasagna for at least 3 hours or until it's set. The layers should firm up, making it easy to slice.
6. Garnish the lasagna with crushed peppermint candies, sprinkles, and whole Oreo cookies for a festive touch.
7. Slice into squares and enjoy!

Submitted by: Faith Coleman

Chocolate Meringue Pie

Ingredients

- 1 (9") fully baked pie shell

Chocolate filling

- 4 large eggs, separated
- ½ cup (110g) granulated sugar
- ¼ cup (25g) cocoa powder
- ⅓ cup (45g) all-purpose flour
- pinch of salt
- 2⅔ cups (630ml) half and half or milk
- ¼ cup (50g) semi-sweet chocolate chips
- 1 teaspoon vanilla



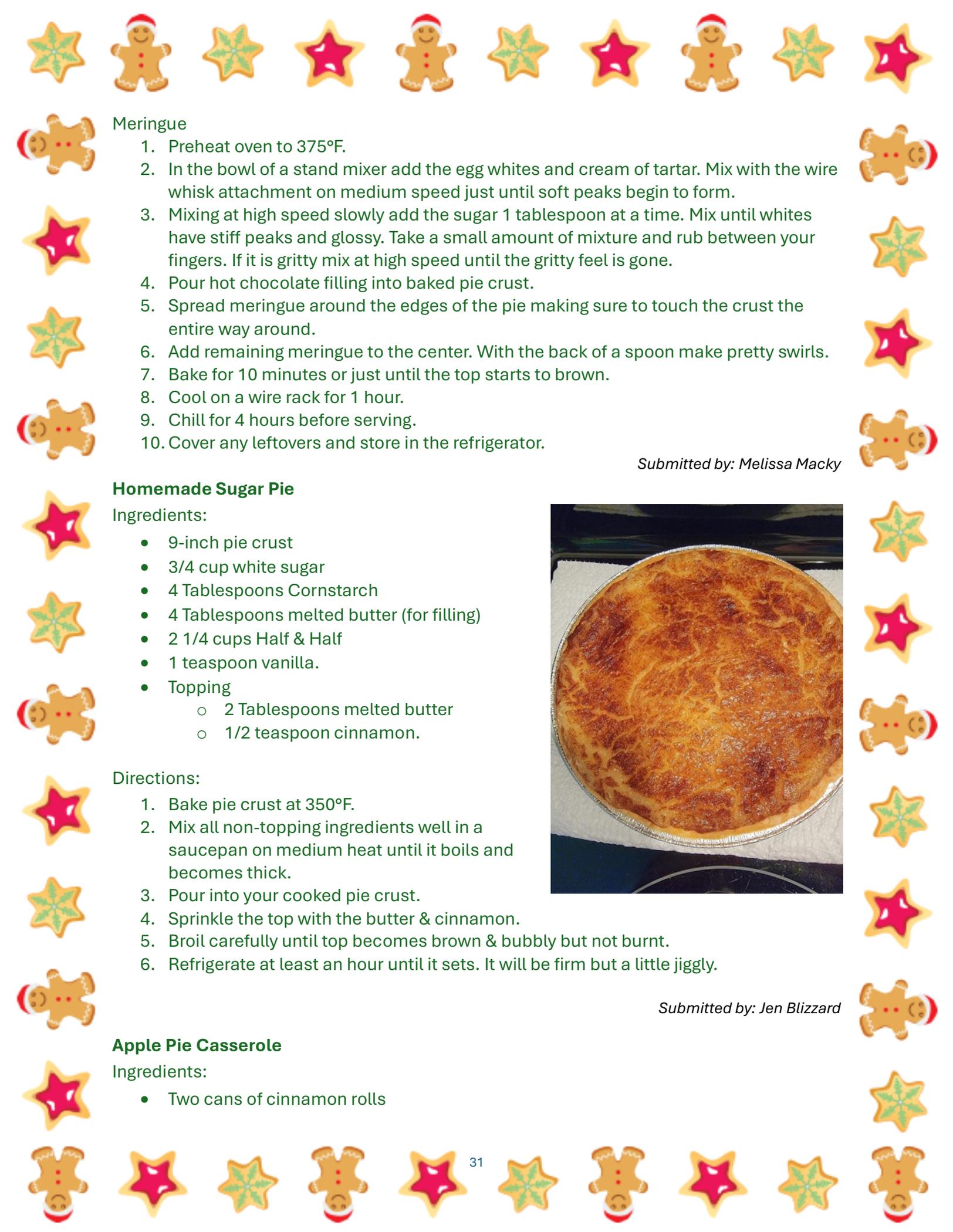
Meringue

- 4 large egg whites
- ¼ teaspoon cream of tartar
- ⅓ cup (70g) granulated sugar

Directions:

Chocolate filling

1. Separate the egg whites from the yolks and slightly beat the yolks; set both aside. Take great care not to get any yolk with the whites!
2. In a 2-quart saucepan mix together the sugar, cocoa powder, flour, and salt.
3. Stir in the half and half OR milk.
4. Cook over medium/medium low heat stirring constantly until mixture begins to boil.
5. Very slowly add half of the hot chocolate mixture in a thin stream into the egg yolks while whisking.
6. Return everything to the pan and boil for 1 minute stirring constantly.
7. Remove from heat and stir in the chocolate chips and vanilla; set aside.



Meringue

1. Preheat oven to 375°F.
2. In the bowl of a stand mixer add the egg whites and cream of tartar. Mix with the wire whisk attachment on medium speed just until soft peaks begin to form.
3. Mixing at high speed slowly add the sugar 1 tablespoon at a time. Mix until whites have stiff peaks and glossy. Take a small amount of mixture and rub between your fingers. If it is gritty mix at high speed until the gritty feel is gone.
4. Pour hot chocolate filling into baked pie crust.
5. Spread meringue around the edges of the pie making sure to touch the crust the entire way around.
6. Add remaining meringue to the center. With the back of a spoon make pretty swirls.
7. Bake for 10 minutes or just until the top starts to brown.
8. Cool on a wire rack for 1 hour.
9. Chill for 4 hours before serving.
10. Cover any leftovers and store in the refrigerator.

Submitted by: Melissa Macky

Homemade Sugar Pie

Ingredients:

- 9-inch pie crust
- 3/4 cup white sugar
- 4 Tablespoons Cornstarch
- 4 Tablespoons melted butter (for filling)
- 2 1/4 cups Half & Half
- 1 teaspoon vanilla.
- Topping
 - 2 Tablespoons melted butter
 - 1/2 teaspoon cinnamon.

Directions:

1. Bake pie crust at 350°F.
2. Mix all non-topping ingredients well in a saucepan on medium heat until it boils and becomes thick.
3. Pour into your cooked pie crust.
4. Sprinkle the top with the butter & cinnamon.
5. Broil carefully until top becomes brown & bubbly but not burnt.
6. Refrigerate at least an hour until it sets. It will be firm but a little jiggly.



Submitted by: Jen Blizzard

Apple Pie Casserole

Ingredients:

- Two cans of cinnamon rolls



- Two cans of fried apples (with or without cinnamon)
- Brown sugar (measure with your heart)
- Cinnamon (measure with your heart)



Directions:

1. Preheat oven to 450°F.
2. Mix in a bowl. Bake until cinnamon rolls are done.
3. Drizzle the icing and enjoy.

Submitted by: Maddysson Craddock, HawkSoft employee

Mamaw's Pound Cake

Ingredients:

- 1 cup butter, softened
- 1/2 cup shortening
- 3 cups sugar
- 8 ounces cream cheese, softened
- 3 cups sifted cake flour
- 6 eggs
- 1 tablespoon vanilla extract

Directions:

1. Preheat oven to 325°F. Cream butter and shortening in mixer bowl until light. Add sugar gradually, beating at medium speed until fluffy.
2. Beat in cream cheese. Add flour alternately with eggs, beginning and ending with flour and mixing well after each addition. Stir in vanilla.
3. Spoon into greased and floured 10-inch tube pan.
4. Bake for 1 hour or until wooden pick inserted near center comes out clean.
5. Cool in pan for 10 minutes. Remove to wire rack to cool completely.

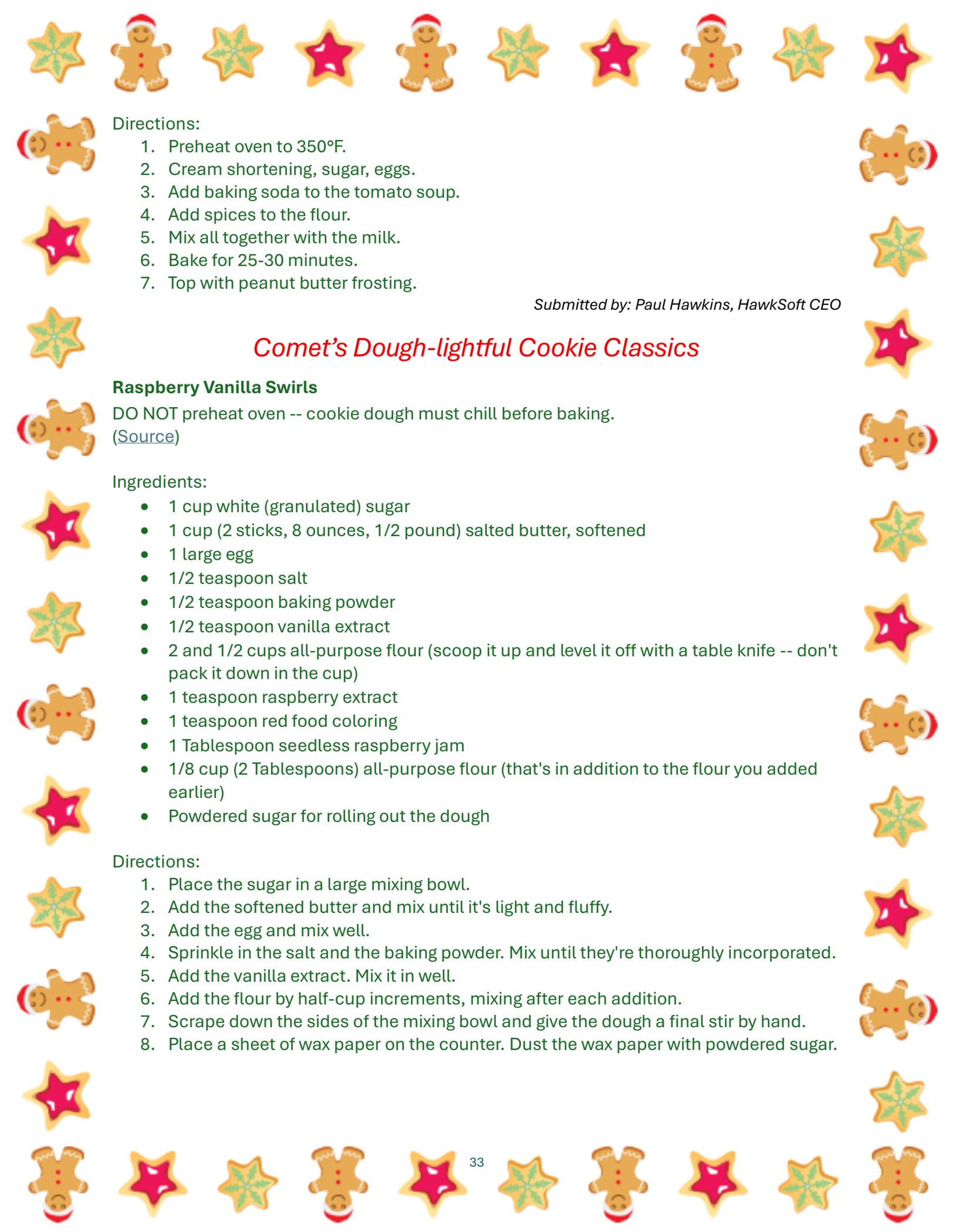
Submitted by: JP Peek, HawkSoft employee

Hawkins Family Tomato Soup Cake

Ingredients:

- 3/4 cup shortening
- 1 cup white sugar
- 2 eggs
- 1 can tomato toup
- 1 tsp each of cinnamon, cloves, nutmeg
- 1 tsp baking soda
- 2 cups flour
- 1 cup milk





Directions:

1. Preheat oven to 350°F.
2. Cream shortening, sugar, eggs.
3. Add baking soda to the tomato soup.
4. Add spices to the flour.
5. Mix all together with the milk.
6. Bake for 25-30 minutes.
7. Top with peanut butter frosting.

Submitted by: Paul Hawkins, HawkSoft CEO

Comet's Dough-lightful Cookie Classics

Raspberry Vanilla Swirls

DO NOT preheat oven -- cookie dough must chill before baking.

([Source](#))

Ingredients:

- 1 cup white (granulated) sugar
- 1 cup (2 sticks, 8 ounces, 1/2 pound) salted butter, softened
- 1 large egg
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon vanilla extract
- 2 and 1/2 cups all-purpose flour (scoop it up and level it off with a table knife -- don't pack it down in the cup)
- 1 teaspoon raspberry extract
- 1 teaspoon red food coloring
- 1 Tablespoon seedless raspberry jam
- 1/8 cup (2 Tablespoons) all-purpose flour (that's in addition to the flour you added earlier)
- Powdered sugar for rolling out the dough

Directions:

1. Place the sugar in a large mixing bowl.
2. Add the softened butter and mix until it's light and fluffy.
3. Add the egg and mix well.
4. Sprinkle in the salt and the baking powder. Mix until they're thoroughly incorporated.
5. Add the vanilla extract. Mix it in well.
6. Add the flour by half-cup increments, mixing after each addition.
7. Scrape down the sides of the mixing bowl and give the dough a final stir by hand.
8. Place a sheet of wax paper on the counter. Dust the wax paper with powdered sugar.

- 
9. Remove HALF of the cookie dough from your mixing bowl and place it on the wax paper. Pat it out like pie crust with your impeccably clean hands and then dust the top with more powdered sugar.
10. With a rolling pin, roll the dough into a triangle that is approximately 1/4 inch thick. Cover the dough with another sheet of wax paper and store it in the refrigerator.
11. Go back to the dough in the mixer. This will be the raspberry part of your cookie pinwheels.
12. Turn the mixer on LOW and add the raspberry extract and the red food coloring. If you bought it in one of those little squeeze bottles, you don't have to measure out a teaspoonful. Just keep adding drops until you think it's the right color for your pinwheels.
13. Heat the Tablespoon of seedless raspberry jam in the microwave for a few seconds until it reverts to a liquid. Then add it to your mixing bowl and mix it in.
14. You've added more liquid to your cookie dough, so now you must add a bit more flour. Sprinkle in the additional eighth cup of flour and mix well.
15. Tear off a sheet of wax paper and spread it out on the counter. Dust it with powdered sugar and roll out the pink half of our dough. Again, form a rectangle that is approximately 1/4 inch thick.
16. Cover the raspberry half of your dough with another sheet of wax paper. Place it on top of your vanilla cookie dough in the refrigerator.
17. Chill both halves of your pinwheel cookie dough for at least 2 hours.
18. After your cookie dough has chilled for 2 hours, tear off another sheet of wax paper and spread it out on the counter. Dust it with powdered sugar. This will hold the cookie roll you're about to make.
19. Grasping the raspberry dough by the corners of the wax paper, carefully slide it off the vanilla dough and place it to the side on the counter. Then peep the top sheet of wax paper off the vanilla dough, working slowly and carefully so that it doesn't tear.
20. When the vanilla dough is bare on top, position the long end of the raspberry dough rectangle next to the long end of the vanilla dough rectangle. Peel the top layer of wax paper from your raspberry cookie dough.
21. Dust the bare top of your raspberry cookie dough with powdered sugar. Then cover it with the sheet of wax paper you ore off earlier. Grasping both sheets of wax paper, the one on the top and the one on the bottom, flip the raspberry dough over so that the side you dusted with powdered sugar is now on the bottom.
1. Peel off the top sheet of wax paper and slide the raspberry dough on top of the vanilla dough. Working carefully and loosening the wax paper as you go, push your raspberry cookie dough off the wax paper and onto the bare vanilla cookie dough.
 2. If the edges of the dough are uneven, trim them with a sharp knife. Use the pieces of dough you've trimmed for patches if there are any holes.
 3. Working from the long side of the rectangle, roll up the dough so that it forms a log. This will create a pinwheel late when you slice the log into cookies.
 4. Roll your cookie log in a piece of wax paper, twist the ends to keep the roll from coming undone, and refrigerate it for another 2 hours. (Overnight is fine, too.)

1. When 2 hours have passed, preheat your oven to 375°F, rack in the middle position.
2. Line a cookie sheet with parchment paper or spray it with Pam or another nonstick cooking spray. If your cookie roll has flattened in the refrigerator, you can roll it a bit on the counter to round it out.
3. Using a sharp knife, cut 1/4-inch slices from the cookie dough log. Cut only as many as you can bake at one time and return the log to the refrigerator between baking.
4. Place the Raspberry Vanilla Swirls on the cookie sheet.
5. Bake at 375°F for 8 to 10 minutes.
6. Remove the cookies from the oven and cool them on the cookie sheet for 2 minutes, then remove them to a wire rack to cool completely.

Submitted by: Summer Rand, HawkSoft employee

Bakery Style Chocolate Chip Cookies

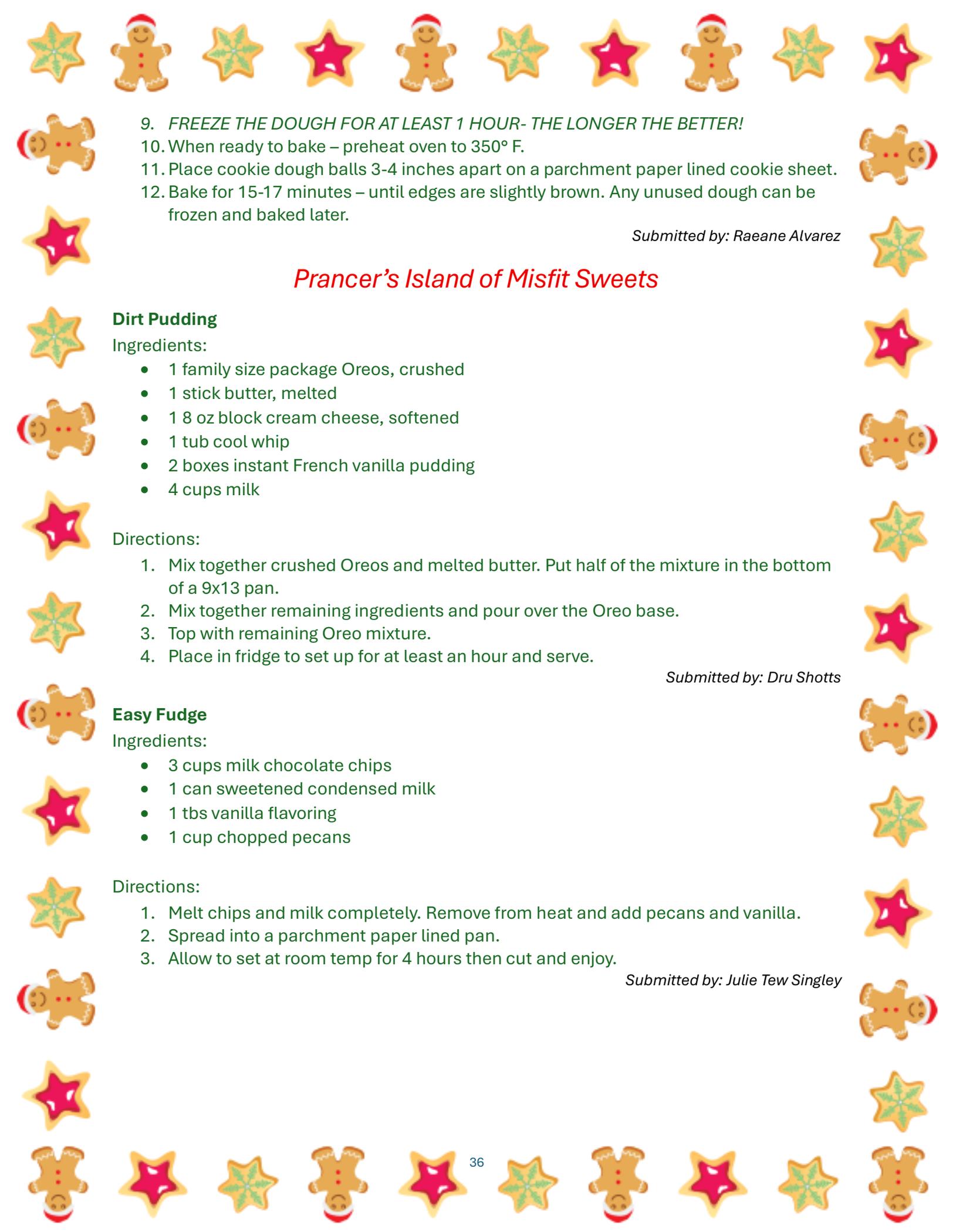
Ingredients:

- 2 ¼ cups all-purpose flour
- ¼ tsp baking soda – dissolve in ¼ teaspoon warm water
- ½ tsp baking powder
- 1 tsp corn starch
- 1 cup brown sugar
- 3 Tbsp granulated sugar
- 1 egg & 1 egg yolk
- 1 cup cold butter – cubed
- 1 Tbsp vanilla extract or even better - vanilla bean paste
- ½ tsp instant espresso powder (or you can use instant coffee powder)
- ½ cup semi-sweet chocolate chips
- ½ cup dark chocolate chips
- Pinch of salt



Directions:

1. In a large bowl (or stand mixer) – add cubed butter & beat on high until smooth (usually takes just a couple of minutes).
2. Add sugar & brown sugar and mix again for 2-3 minutes until well combined.
3. Add in 1 whole egg, 1 egg yolk, vanilla extract (or bean paste) – mix on high for 3 minutes until all well combined
4. In a separate bowl combine flour, baking powder, baking soda & water mixture, corn starch, espresso powder (or instant coffee powder), & salt. Mix to combine.
5. Slowly add dry ingredient mixture to wet mixture. Making sure well combined.
6. Add in chocolate chips (semi sweet & dark) - Mix well.
7. Using spoon or ice cream scoop, roll into 2-inch balls & place on baking sheet.
8. Flatten out the top/squish the tops of each to make sure the tops are not rounded.

- 
9. **FREEZE THE DOUGH FOR AT LEAST 1 HOUR- THE LONGER THE BETTER!**
10. When ready to bake – preheat oven to 350° F.
11. Place cookie dough balls 3-4 inches apart on a parchment paper lined cookie sheet.
12. Bake for 15-17 minutes – until edges are slightly brown. Any unused dough can be frozen and baked later.

Submitted by: Raeane Alvarez

Prancer's Island of Misfit Sweets

Dirt Pudding

Ingredients:

- 1 family size package Oreos, crushed
- 1 stick butter, melted
- 1 8 oz block cream cheese, softened
- 1 tub cool whip
- 2 boxes instant French vanilla pudding
- 4 cups milk

Directions:

1. Mix together crushed Oreos and melted butter. Put half of the mixture in the bottom of a 9x13 pan.
2. Mix together remaining ingredients and pour over the Oreo base.
3. Top with remaining Oreo mixture.
4. Place in fridge to set up for at least an hour and serve.

Submitted by: Dru Shotts

Easy Fudge

Ingredients:

- 3 cups milk chocolate chips
- 1 can sweetened condensed milk
- 1 tbs vanilla flavoring
- 1 cup chopped pecans

Directions:

1. Melt chips and milk completely. Remove from heat and add pecans and vanilla.
2. Spread into a parchment paper lined pan.
3. Allow to set at room temp for 4 hours then cut and enjoy.

Submitted by: Julie Tew Singley



Rolo Candy Pretzels (x2)

Ingredients:

- Square mini pretzels
- Rolo Candy
- Pecans or green and red M&M candy

Directions:

1. Preheat oven to 350°F
2. Put pretzels on parchment paper. Top each pretzel with a Rolo.
3. Bake for 3 -4 minutes then top with pecans or M&Ms.



Submitted by: Dawn Collins

Raspberry Jell-O Delight

Crust Ingredients:

- 2 ½ Cups Graham Cracker Crumbs
- ½ Cup Sugar or Alternative Sweetener
- 10 TBSP Butter, Melted

Filling Ingredients:

- 2 Packages Raspberry Jell-O (Sugar Free)
- 2-4 Cups Fresh Raspberries, clean & dry

Topping:

- Whipped topping, Ready whip, or Vanilla-Coconut Yogurt

Directions:

1. Crust
 - a. Mix crust ingredients until well blended.
 - b. Press firmly into bottom of 9x13 pan or casserole dish.
 - c. Set aside so the butter can solidify the crust.
2. Filling
 - a. In a bowl prepare gelatin according to instructions on the box. Refrigerate for about 30 minutes
 - b. Stir in raspberries.
 - c. Gently pour the gelatin mixture into the prepared crust pan. Do this slowly and best to do this when gelatin is partially set up, but still wet. If you dump it in when it's still liquid, the crust will float.
 - d. Refrigerate the entire dish for at least four hours or until completely set.
3. Topping
 - a. Best served with ready whip topping or vanilla coconut yogurt.

Submitted by: Jennifer Erickson Coburn





Crescent Roll Apple Turnovers

Ingredients:

- 1-8 pack crest rolls
- 16 slices of apples
- 1/2 stick butter
- 1/4 cup brown sugar
- 1/4 cup white sugar
- Cinnamon sugar seasoning
- A pinch of salt



Directions:

1. Melt the butter and sugars in a glass measuring cup in the microwave.
2. Mix together and brush on each crescent roll.
3. Add 2 slices of apples and roll up.
4. Add cinnamon and sugar on top of each one.
5. Bake on cookie sheet for 10-15 minutes until golden brown

Submitted by: Wendy Brown Insurance Agency

Raspberry Pretzel Salad

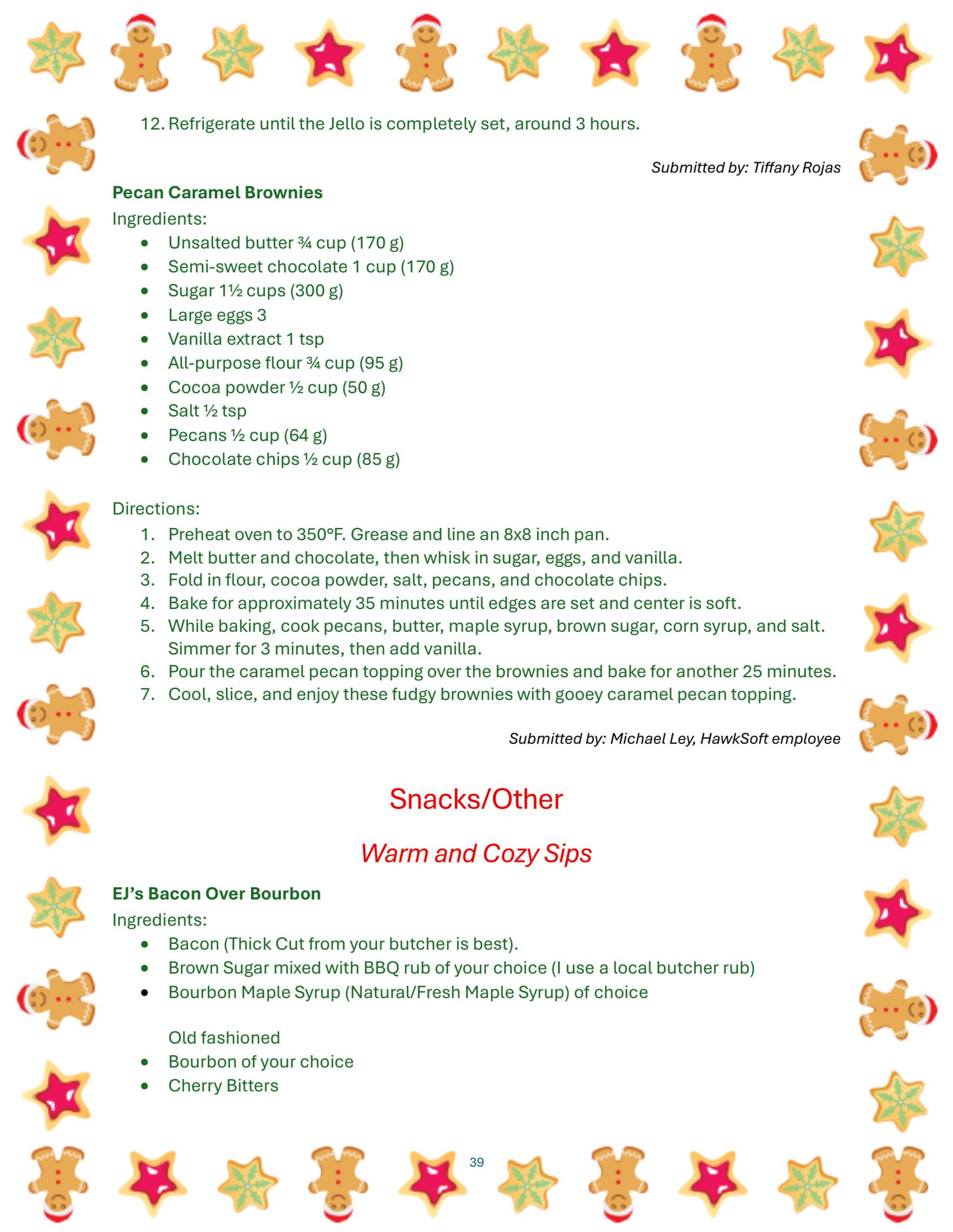
Ingredients:

- 2 cups pretzels
- 1 cup cream cheese
- 3 tbsp sugar
- 1/2 cup melted butter
- 3/4 cup sugar
- 1 cup Cool Whip
- 2 cups water
- 1 cup frozen raspberries

Directions:

1. Preheat oven to 350°F.
2. Smash the pretzels.
3. Add sugar and melted butter. Put in large baking dish.
4. Bake for 10 minutes and let cool.
5. Mix cream cheese and sugar until smooth.
6. Add Cool Whip and spread over the pretzel crust.
7. Chill in the fridge for 30 minutes.
8. Microwave water until boiling.
9. Stir Jello into the hot water until dissolved.
10. Add frozen raspberries and stir.
11. Once cream cheese layer has chilled and Jello has cooled, pour raspberry Jello mixture over the cream cheese layer.





12. Refrigerate until the Jello is completely set, around 3 hours.

Submitted by: Tiffany Rojas

Pecan Caramel Brownies

Ingredients:

- Unsalted butter $\frac{3}{4}$ cup (170 g)
- Semi-sweet chocolate 1 cup (170 g)
- Sugar $1\frac{1}{2}$ cups (300 g)
- Large eggs 3
- Vanilla extract 1 tsp
- All-purpose flour $\frac{3}{4}$ cup (95 g)
- Cocoa powder $\frac{1}{2}$ cup (50 g)
- Salt $\frac{1}{2}$ tsp
- Pecans $\frac{1}{2}$ cup (64 g)
- Chocolate chips $\frac{1}{2}$ cup (85 g)

Directions:

1. Preheat oven to 350°F. Grease and line an 8x8 inch pan.
2. Melt butter and chocolate, then whisk in sugar, eggs, and vanilla.
3. Fold in flour, cocoa powder, salt, pecans, and chocolate chips.
4. Bake for approximately 35 minutes until edges are set and center is soft.
5. While baking, cook pecans, butter, maple syrup, brown sugar, corn syrup, and salt. Simmer for 3 minutes, then add vanilla.
6. Pour the caramel pecan topping over the brownies and bake for another 25 minutes.
7. Cool, slice, and enjoy these fudgy brownies with gooey caramel pecan topping.

Submitted by: Michael Ley, HawkSoft employee

Snacks/Other

Warm and Cozy Sips

EJ's Bacon Over Bourbon

Ingredients:

- Bacon (Thick Cut from your butcher is best).
- Brown Sugar mixed with BBQ rub of your choice (I use a local butcher rub)
- Bourbon Maple Syrup (Natural/Fresh Maple Syrup) of choice

Old fashioned

- Bourbon of your choice
- Cherry Bitters

- Orange slice & Good Dark Cherry (I pre smoke mine while I'm doing the bacon)

Directions:

1. Preheat oven 375°F - (prefer same temp in smoker)
2. Season the bacon with Brown Sugar and BBQ season. Keep eye on the bacon till about 3/4 way finished then brush or gently pour the syrup blend on the bacon to finish. Don't over coat the bacon so you don't waste syrup running off.
3. Finish off bacon till done to your liking of firmness/crisp.
4. Make an Old Fashioned.
5. Smoke the Bourbon with a Maple wood flavor (#Smokeshowsmoker) is my choice.
6. Let the smoke fill in and get that flavor.
7. Take the smoker lid off the bourbon, dip your bacon to stir your drink a little and enjoy.... or just eat the Bacon Straight.

Submitted by: Eric Forsyth

Adult Pudding Shots, Chocolate Peppermint

Ingredients:

- One box of no bake chocolate pudding
- Half the amount of milk as box says
- The other half will be peppermint vodka
- 1 container of cool whip



Directions: Mix together and put into small 2oz containers and freeze.

Submitted by: Anisa Newkirk, HawkSoft employee

Best Hot Cocoa

Ingredients:

- 1/3 cup cocoa powder
- 2/3 cup sugar
- 1/3 cup water

Directions:

1. Whisk together and heat until a slow boil. Boil for 1 minute.
2. Slowly add 4 cups milk and gently bring to temp - do not boil!
3. Turn off heat and add 1 T vanilla. Serve and enjoy.

Submitted by: Christy Patterson, HawkSoft employee



White Christmas Margarita

Ingredients:

- 2oz Blanco tequila
- 1 oz white cranberry juice
- 1/2 oz lime juice
- 1/2 oz orange liqueur
- 1/2 oz simple syrup
- Frozen cranberries for garnish
- Rosemary sprig for garnish
- Salt for rim or glass rim if you prefer



Directions

1. In a cocktail shaker, add the Blanco tequila, white cranberry juice, lime juice, orange liqueur, and simple syrup.
2. Fill the shaker with ice and shake vigorously until it's cold to the touch.
3. Strain the mixture into a rocks glass filled with fresh ice. Garnish with a few frozen cranberries and a sprig of rosemary.

Submitted by: Faith Coleman

Paula Deen's White Hot Chocolate

Ingredients:

- 1 cup white chocolate chips
- 1 cup heavy cream
- 4 cups half and half
- 1 teaspoon vanilla extract
- for garnish vanilla whipped topping
- for garnish fresh mint

Directions:

1. In a medium saucepan over medium heat, combine white chocolate chips and heavy cream. Stir continuously until white chocolate chips have completely melted.
2. Stir in the half and half, and vanilla extract. Stir occasionally until heated through.
3. Pour into mugs and top with vanilla whipped topping. Garnish with mint leaf.

Submitted by: Wendy Tharp

Sweet Treats

Golden Graham Cereal White Almond Bark

Directions: Melt almond bark and add golden graham. Stir until coated. Drop on wax paper. Let cool and enjoy.

Submitted by: Julie Tew Singley

Healthy Grinch Skewer

Ingredients:

- Green grapes
- Large marshmallows
- Strawberries
- Bananas (if desired)

Directions:

1. Cut a marshmallow in half.
2. Slide mini marshmallow, strawberry, half of a large marshmallow and grape onto a stick as seen in the photo.
 - a. You could also use banana for the bottom of the hat.
3. You can serve with green fruit dip! Equal parts marshmallow crème and whipped cream cheese and a few drops of food coloring.



Submitted by: Michelle Weinmann

Puppy Chow

Ingredients:

- 9 cups Chex cereal (any combo of Rice, Corn, Chocolate)
- 1 cup semisweet chocolate chips
- 1/2 cup peanut butter
- 1/4 cup butter or margarine
- 1 teaspoon vanilla
- 1 1/2 cups powdered sugar

Directions:

1. In a large bowl, measure cereal; set aside.
2. In 1-quart microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla.
3. Pour mixture over cereal, stirring until evenly coated.
4. Pour into 2-gallon resealable food-storage plastic bag.
5. Add powdered sugar. Seal bag; shake until well coated.
6. Spread on waxed paper to cool and try not to eat it all while its hardening!

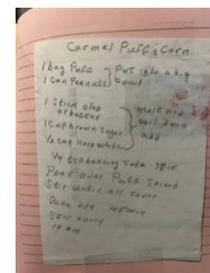


Submitted by: Ashley Beathard Winebrenner

Caramel Puff and Corn

Ingredients:

- 1 bag puff corn (plain, salted, buttered are okay)
- 1 can of peanuts (I prefer salted)
- 1 stick of margarine (not butter - I learned the hard way)
- 1 cup brown sugar
- 1/2 cup lite corn syrup



- 1/4 tsp baking soda

Directions:

1. Preheat oven to 250 °F
2. Put puff corn and peanuts into a large bowl that can go in the oven.
3. Put stick of margarine, brown sugar and lite corn syrup in medium sized pot, bring to boil and let boil for two minutes.
4. Remove from heat and pour over corn/peanut mixture.
5. Add baking soda to mixture, stir until all is covered.
6. Bake at 250 °F for 45 minutes. Stir every 10 minutes.

Submitted by: Ryan Pribelsky, HawkSoft Employee

Fruit Delights

Directions:

1. Smash a container of fresh raspberries and mix with desired amount of Greek yogurt (flavored or plain. If using plain you can add a little agave or maple syrup).
2. Put spoonfuls of this mixture on parchment paper and chill in the freezer for 15 minutes.
3. Melt 1 cup or so of Ghirardelli dark or semisweet chocolate chips with a teaspoon of coconut oil in the microwave.
4. Dip raspberry, yogurt pieces in, sprinkle a little sea salt on top and put back in freezer for 15 minutes.



Chef's note: You can also substitute the fruit with strawberries, blueberries, mandarin oranges or pretty much any fruit you'd like.

Submitted by: Johanna Gifford

Golden Graham Cereal and Peanut Butter

Directions:

Melt peanut butter preferably Reese's peanut butter baking chips. Place in stacks on wax paper and dollop the peanut butter over each little stack. Let cool and eat away!

Submitted by: Wendy Brown Insurance Agency

Enjoy and Happy Holidays!

