

Ignite Possibility

(IN THE KITCHEN!)



Favorite Recipes
from the Pivot Point
Consulting Team



Ignite Possibility

(IN THE KITCHEN!)

From Our Table to Yours

At Pivot Point Consulting, we believe in igniting possibility. Sometimes that starts with a great idea. Sometimes it starts around the table.

Ignite Possibility (In the Kitchen!) is a collection of favorite recipes shared by members of our team. Some have been passed down through generations, others discovered through travel or perfected over years of cooking. Together, they reflect the traditions, cultures, and stories that make our team unique.

What began as a simple recipe exchange became something more meaningful: a celebration of connection. As a fully remote team, sharing food and the stories behind it reminds us that even from miles apart, we're part of the same community.

Whether you're gathering for a holiday, preparing a family favorite, or trying something new, we hope these recipes inspire memorable meals and meaningful moments.

Thank you to everyone who contributed to this collection. We're delighted to share it with our employees, clients, partners, and friends.

Ignite Possibility (IN THE KITCHEN!)

— Pivot Point Consulting



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STARTERS



Sangria

RECIPE BY:

SUBMITTED BY: DAVE DYELL 

INGREDIENTS

2 bottles, 1.5L each, Riunite Lambrusco or your favorite red wine
1 bottle, 2L, Vernors ginger ale
About 15 oz. Welch's Mango Twist Juice (roughly 1/4 of a 59 oz container)
About 375 mL Bacardi Dark Rum (roughly half of a 750 mL bottle). Use up to 750 mL if you want it stronger.
2-4 cups frozen Triple Berry mix

Optional:
1 bottle Champagne or sparkling wine
Fresh orange, lemon and lime slices
Extra berries
Peaches
Mango
Pineapple
Apples
Cherries

INSTRUCTIONS

PREP & TIPS

- Makes: About 6 liters before fruit
- Best For: 2 gallon drink dispenser
- Prep Time: 10 minutes
- Chill Time: 2 hours minimum, overnight preferred

For a really bubbly party version, add one bottle of Champagne or sparkling wine right before setting it out. Stir lightly so it stays bubbly. This gives the sangria a little more fizz and a little extra kick.

Dark rum gives this sangria a deeper, richer flavor. You can substitute tequila if you prefer a brighter, more margarita-style sangria.

You can swap the Triple Berry mix for whatever fruit you prefer. Berries, mango, peaches, pineapple, oranges, apples, and cherries all work well.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Sangria

INSTRUCTIONS, continued

1. Add 2-4 cups of frozen Triple Berry mix to a 2 gallon drink dispenser.
2. Pour in both bottles of Riunite Lambrusco.
3. Add about 15 oz. of Welch's Mango Twist Juice. The juice is just there to start the fruit flavor. The frozen berries will add plenty of sweetness as they soak.
4. Add about half a bottle of Bacardi Dark Rum.
5. Pour in the Vernors ginger ale.
6. Stir gently, cover, and place the dispenser in the refrigerator.
7. Chill for at least 2 hours. If you have time, let it sit overnight. The overnight rest really enhances the fruit flavor and makes the sangria taste smoother and more blended.
8. Serve cold over ice.



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Tomato Crostini

RECIPE BY: INA GARTEN

SUBMITTED BY: MICHELLE D'ANGELI

INGREDIENTS

6 oz. good feta, crumbled
2 oz. cream cheese, at room temperature
2/3 cup good olive oil, divided
2 Tbsp freshly squeezed lemon juice
Kosher salt and freshly ground black pepper
2 Tbsp minced shallots (2 shallots)
2 Tbsp minced garlic (2 cloves)
2 Tbsp good red wine vinegar
2 lbs ripe heirloom or cherry tomatoes, 1/2-inch-diced
3 Tbsp julienned fresh basil leaves, plus extra for serving
20-25 (1/2-inch-thick) diagonal baguette slices, toasted
2 Tbsp toasted pine nuts

INSTRUCTIONS

1. For the whipped feta, place the feta and cream cheese in the bowl of a food processor fitted with the steel blade. Pulse until the cheeses are mixed. Add 1/3 cup of the olive oil, the lemon juice, 1/2 teaspoon salt, and 1/4 teaspoon pepper and process until smooth.
2. For the tomatoes, up to an hour before you're serving, combine the shallots, garlic, and vinegar in a medium bowl. Set aside for 5 minutes. Whisk in the remaining 1/3 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Add the tomatoes, stir gently, and set aside for 10 minutes. Stir in the basil and taste for seasonings.
3. To assemble the crostini, spread each slice of bread with a generous amount of whipped feta. With a slotted spoon, place the tomatoes on top. Put the crostini on plates and scatter with the pine nuts. Sprinkle with extra basil and serve.

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Corn Dip

SUBMITTED BY: CHRISTINA CAPELLO

INGREDIENTS

3 (11 oz.) cans Mexican-style corn (with red and green peppers), drained
1 (7 oz.) can chopped green chiles
1 (6 oz.) can chopped jalapeno peppers drained (adjust amount for heat tolerance)
1/2 cup green onion, chopped
1 cup mayonnaise
1 cup sour cream
1 tsp pepper
1/2 tsp garlic powder
1 (16 oz.) package shredded sharp cheddar cheese
Fritos Scoops or Ritz Crackers for dipping

INSTRUCTIONS

1. In a large bowl, combine all ingredients (except chips/crackers).
2. Chill two hours to overnight. Serve with Frito Scoops corn chips.

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Cowboy Caviar

SUBMITTED BY: MICHELLE LICHTE

INGREDIENTS

One can each:

Pinto beans

Black-eye peas

Shoe peg corn

One each, chopped:

Small red onion

Red pepper

Green pepper

Yellow pepper

One jar pimento, chopped

Brine:

½ cup vinegar

⅓ cup oil

⅓ cup sugar

INSTRUCTIONS

1. Boil brine in microwave and let cool before mixing with other ingredients.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Smashed Guacamole

RECIPE BY: JACK GILMORE, JACK ALLEN'S KITCHEN

SUBMITTED BY: MOLLY KALINOWSKI

INGREDIENTS

2 ripe avocados, halved and peeled
1/3 cup pico de gallo (recipe below)
1/4 tsp salt
1/4 tsp black pepper
2 Tbsp Cotija, grated
2 Tbsp pumpkin seeds, roasted

PICO DE GALLO:
2 cups tomato, 1/4-inch diced
1/3 cup onion, 1/4-inch diced
2 Tbsp jalapeno, seeded & minced
1 Tbsp cilantro, chopped
1 Tbsp olive oil

INSTRUCTIONS

For pico:

1. Combine all ingredients together in a bowl.

For guacamole:

1. Smash avocado, pico and seasonings together to form a chunky dip.
2. Top with cheese and seeds. Serve with chips.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Dill Pickle Dip

RECIPE BY: MICHAELA KENKEL

SUBMITTED BY: STEPHANIE ERICKSON

INGREDIENTS

16 oz. cream cheese, softened
9 oz. dried beef, chopped
16 oz. baby dill pickles, chopped
Crackers for serving

INSTRUCTIONS

1. Using your mixer, beat cream cheese until smooth.
2. Fold in chopped pickles and dried beef.
3. Serve immediately or chill until ready to eat.
4. Serve with crackers and/or raw veggies.

Sun-Dried Tomato Goat Cheese Dip

SUBMITTED BY: MICHELLE LICHTÉ

INGREDIENTS

4 oz. chevre
12 oz. cream cheese
½ cup olive oil
2 Tbsp freshly chopped chives
2 tsp fresh rosemary
3 oz. minced sun-dried tomatoes (in olive oil)
2 tsp chopped garlic - consider ½
½ tsp black pepper

INSTRUCTIONS

Mix all except tomatoes in blender. Mix in tomatoes by hand.

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Torrez Chip Dip

SUBMITTED BY: CATEE TORREZ

INGREDIENTS

Sour cream (16 oz.)
1 packet of Fiesta Ranch Dip
½ cup of Mexican shredded cheese
Hatch green chile (optional)

INSTRUCTIONS

Combine ingredients, chill & enjoy with Ruffles, Lays or chips of your choice.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Avgolemono Soup

RECIPE BY: JOHN MITZEWICH, ALLRECIPES

SUBMITTED BY: ZACK TISCH

INGREDIENTS

1 (3 lb) whole chicken
1 onion, chopped
2 ribs celery, chopped
1 carrot, chopped
2 bay leaves
2 tsp salt, or more to taste
1/4 tsp dried oregano leaves
3 quarts cold water

2 cups finely diced onion
2 Tbsp extra-virgin olive oil
2/3 cup arborio rice, or more to taste
2 large eggs
1/2 tsp ground black pepper
1 pinch cayenne pepper
1/2 cup fresh lemon juice or to taste

INSTRUCTIONS

1. Place chicken, onion, celery, carrot, bay leaves, salt, and oregano in a large pot. Pour water over the top; bring to a boil, reduce heat to medium-low, and simmer, skimming foam as necessary, until chicken is falling off the bone, 60-90 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 165° F.
2. Transfer chicken to a large bowl to cool. Strain all vegetables from simmering broth, discard vegetables, and return broth to the pot.
3. Chop chicken meat into bite-sized pieces and set aside.
4. Combine 2 cups diced onion, olive oil, and a pinch of salt in a large skillet over medium heat. Cook and stir onion mixture until onion is soft, sweet, and golden, 7-10 minutes.
5. Stir onion mixture into broth in the pot over medium-low heat; add Arborio rice and a pinch of salt. Bring to a simmer; cook, stirring occasionally, until rice is very tender and broth flavors combine, about 45 minutes.
6. Whisk together eggs, black pepper, and cayenne pepper in a medium bowl; whisk in lemon juice until combined. Slowly pour 1 cup broth mixture into egg mixture, whisking constantly.
7. Whisk another 1 cup broth mixture into egg mixture, then pour egg mixture into the pot. Stir well.
8. Add chopped chicken and cook until heated through, about 5 minutes more.
9. Serve hot.

IGNITE POSSIBILITY (IN THE KITCHEN!)

SALADS & SIDES



Caprese Salad

SUBMITTED BY: STEPHANIE ERICKSON

INGREDIENTS

1 pint cherry tomatoes, sliced in half
2 Tbsp olive oil
2 Tbsp balsamic vinegar
½ tsp salt
¼ tsp pepper
¼ tsp dried oregano or thyme
¼ cup chopped basil
1 cup mozzarella balls
Balsamic glaze, for serving

INSTRUCTIONS

1. Place the tomatoes, mozzarella balls and freshly chopped basil in a large bowl.
2. In a small bowl, whisk together the olive oil, balsamic vinegar, salt, pepper and dried oregano.
3. Pour the dressing over the tomato mixture and toss to combine. Refrigerate until ready to serve.
4. Add more basil or salt and pepper to taste. Drizzle with balsamic glaze if desired.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Potato Salad

RECIPE BY: CHEFTINI, ALLRECIPES.COM

SUBMITTED BY: BRANDAN BLOSE

INGREDIENTS

10 red potatoes
6 large eggs
1 cup mayonnaise
½ cup ranch dressing
⅓ cup dill pickle relish
2 Tbsp prepared yellow mustard
1 ½ tsp salt
¼ tsp ground black pepper
⅛ tsp paprika
⅛ tsp celery seeds
1 onion, chopped
¼ cup pepperoncini (Optional)
¼ cup sliced black olives (Optional)

INSTRUCTIONS

1. Place potatoes in a large pot and cover with water; bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until tender, 15-20 minutes. Drain. Refrigerate until cold. Peel and cube potatoes.
2. Meanwhile, place eggs in a saucepan in a single layer; cover with water by 1 inch. Cover the saucepan; bring to a boil over high heat. Remove from the heat and let eggs stand in hot water for 15 minutes. Remove eggs from hot water, cool under cold water, peel, and chop; set aside.
3. Combine mayonnaise, dressing, relish, mustard, salt, black pepper, paprika, and celery seeds in a large bowl. Add potatoes, eggs, onion, pepperoncini, and olives; stir until well combined. Cover the bowl; refrigerate before serving, at least 2 hours.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Coleslaw

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

8 cups finely chopped cabbage (about 1 head)
¼ cup shredded carrot (1 medium carrot)
2 Tbsp minced onion
½ cup mayonnaise
⅓ cup granulated sugar
¼ cup milk
¼ cup buttermilk
1 ½ Tbsp lemon juice
1 ½ Tbsp white vinegar
½ tsp salt
⅛ tsp pepper

INSTRUCTIONS

1. Be sure cabbage and carrots are chopped into very fine pieces (about the size of rice).
2. Combine mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt, and pepper in a large bowl and beat until smooth.
3. Add cabbage, carrots, and onion, and mix well.
4. Cover and refrigerate for at least 2 hours, stir, then serve.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Easiest Cucumber Salad

SUBMITTED BY: KATY UHL

INGREDIENTS

Cucumbers
Cherry tomatoes
Tajin

INSTRUCTIONS

1. Chop cucumbers into quarters.
2. Chop cherry tomatoes into halves.
3. Stir in Tajin (spice) to taste.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Greek Pasta Salad

RECIPE BY: HOLLY NILSSON, SPEND WITH PENNIES

SUBMITTED BY: ZACK KAHLEY

INGREDIENTS

16 oz. rotini or other medium pasta
½ cup sliced pitted olives
¾ English cucumber, diced
½ cup crumbled feta cheese
1 pint grape tomatoes, halved
⅓ cup diced red onion
1 bell pepper red or orange, diced
1 cup Greek dressing OR
1/4 cup red wine vinegar
1 tsp dried oregano
1/3 cup olive oil
Salt and pepper to taste
1/2 tsp garlic powder

INSTRUCTIONS

1. Whisk together dressing ingredients.
2. Cook pasta al dente according to package directions. Rinse under cold water.
3. Combine all ingredients in a large bowl. Add dressing and toss.
4. Refrigerate at least 2 hours before serving.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Potato Galette

SUBMITTED BY: JILLIAN WOOD

INGREDIENTS

2 lbs Yukon Gold Potatoes (about 4-5 large) Yukons provide a rich, buttery flavor
5 Tbsp unsalted butter, melted
Pulled from the garden fresh rosemary, finely chopped
Kosher salt
Pepper: preferably milled white peppercorns

INSTRUCTIONS

1. Preheat your oven to 450° F (230° C) with a rack adjusted to the lowest position. Brush a 10" oven-safe pan (cast iron or a non-stick pan) with about 1 tablespoon of melted butter.
2. Slice the potatoes very thinly using a mandoline.
3. Place slices in a large bowl of cold water to rinse off excess starch. Drain and pat them completely dry with kitchen towels; wet potatoes will steam instead of getting crispy.
4. Place a single potato slice in the center of your prepared pan. Overlap remaining slices in circles outward from center, creating concentric layers of an even thickness and brushing on butter and adding rosemary, salt and pepper evenly between layers.
5. Cover pan tightly with foil and bake for 20 minutes.
6. Remove foil and continue baking uncovered for another 20-25 minutes, or until the top is golden-brown and a knife inserts smoothly into the center.
7. Remove from oven, let rest for 5 minutes, and carefully invert the galette onto a cutting board or serving platter. Slice into wedges and serve immediately.

IGNITE POSSIBILITY (IN THE KITCHEN!)

New Mexican Calabacitas

RECIPE BY: NEW MEXICO TOURISM DEPT

SUBMITTED BY: RENEE HUGHES

INGREDIENTS

2 Tbsp butter
2 Tbsp vegetable oil
2 lbs mixed summer squash (zucchini, yellow squash, and calabacita), sliced thin or cubed
1 medium onion, chopped
2 small tomatoes, preferably Roma, optional
2 cups corn kernels, fresh or frozen
¼ to ¾ cup chopped, roasted mild New Mexican green chile, fresh or thawed frozen
½ tsp salt
Up to ¼ cup half-and-half, optional
1 cup grated Monterey Jack or Cheddar, optional

INSTRUCTIONS

1. Warm the butter and oil in a large skillet over medium heat. Add the squash, onion, and optional tomatoes. Saute for 10-15 minutes, until the squash is well softened.
2. Stir in the corn, chiles, and salt, and cook covered for another 10 minutes until all vegetables are tender.
3. Pour in the half-and-half if you wish and simmer briefly, until the liquid is reduced by about onehalf.
4. Serve hot. If using the cheese, scatter it over the calabacitas just before serving.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Flour Tortillas

SUBMITTED BY: ABBIE SAGEBIEL

INGREDIENTS

27.5 oz. all purpose flour
1 Tbsp salt
2 tsp baking powder
3.5 oz. shortening (room temp)
3.5 oz. lard (room temp)
1 $\frac{3}{4}$ cups warm water

INSTRUCTIONS

1. Mix dry ingredients.
2. Add shortening and lard and mix until well combined.
3. Add water slowly & stir until dough forms and no dry ingredients remain.
4. Divide dough into 2 oz. balls, place on a sheet pan or plate and cover loosely with towel or plastic wrap. Refrigerate for at least 30 minutes.
5. When ready to cook, roll each dough ball out to desired thickness.
6. Cook on a griddle or flat top, Medium heat, 1-2 minutes per side.

IGNITE POSSIBILITY (IN THE KITCHEN!)



MAINS

Red Beans & Rice

SUBMITTED BY: CHRISTINA CAPELLO

INGREDIENTS

1 pound dry kidney beans
1 large onion, chopped
1 green bell pepper, chopped
2 stalks celery, chopped
2 Tbsp minced garlic
6 cups chicken broth
2 bay leaves
1 Tbsp dried parsley
1 tsp dried thyme

1 tsp Cajun seasoning
½ tsp cayenne pepper
¼ tsp dried sage
1-2 andouille or your favorite smoked sausage rings, sliced into thin medallions and browned
Optional pork seasoning – leftover ham bone, leftover diced ham, diced tasso, or ham hock
Long grain rice

INSTRUCTIONS

1. Soak beans according to package instructions. Either overnight or quick soak. Rinse well.
2. Brown sliced sausage in the pot you plan to use. Develop good color on these and if you have bits on the bottom of your pot, this will help flavor the beans.
3. If excessive oil cooks out of sausage, dab this up a little. You want to keep enough for saute vegetables. Cook onion, bell pepper, celery, and garlic for 3 to 4 minutes until they start to soften.
4. Stir beans and chicken broth into cooked vegetables. Season with bay leaves, parsley, thyme, Cajun seasoning, cayenne pepper, and sage. Season with your heart. Honestly, I typically double up on the bay leaves, parsley, thyme, sage, and Cajun seasoning and sometimes add a teaspoon or two of oregano. Add optional pork for seasoning. Bring to a boil, and then reduce heat to medium-low. Simmer for 2 ½-3 hours.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Red Beans & Rice

INSTRUCTIONS, continued

5. I usually pull out the bay leaves, ham bone, or ham hock at this point before I cream the beans. Once beans are softened, use a spoon to smooch some beans against the side of the pot. This will release the starches and help to give a creamier consistency. I typically do this with about a quarter of the beans. You still want plenty intact. Stir in your sausage and continue to simmer on low.
6. Prepare your rice according to package instructions. 2 cups dry rice will prepare about 4 cups cooked rice.
7. Serve beans over rice and I like to eat with saltine crackers and hot sauce.

Ceviche

RECIPE BY: JACK GILMORE, JACK ALLEN'S KITCHEN

SUBMITTED BY: MOLLY KALINOWSKI

INGREDIENTS

1 pound salmon fillets or favorite white fish, ¼" dice
Juice of 5-6 limes
2 oz. tequila
1 cup fresh tomato, diced
½ cup green pepper, seeded and chopped
2 Tbsp parsley, chopped
½ tsp kosher salt
¼ tsp black pepper
½ tsp fresh oregano, chopped
2 jalapenos, seeded and minced
2 Tbsp white vinegar
1 medium onion, finely chopped
2 Tbsp fresh cilantro, chopped
1 dash Tabasco
Lettuce leaves
1 avocado, peeled and sliced

INSTRUCTIONS

1. Marinate fish in juice in refrigerator for 2-3 hours, stirring often; pour off and discard most of the juice.
2. Add remaining ingredients (except lettuce and avocado) 30 minutes before serving; refrigerate.
3. To serve, toss well, place on lettuce-lined plates, and garnish with avocado.

IGNITE POSSIBILITY (IN THE KITCHEN!)

San Choy Bao (Pork Lettuce Wraps)

RECIPE BY: GENEVIEVE KO, NEW YORK TIMES COOKING

SUBMITTED BY: ELIZABETH KERCH

INGREDIENTS

For crunchy noodles (optional):

Canola oil, for frying

2 oz. dried rice vermicelli broken into small pieces

For the sauce:

2 tsp cornstarch

3 Tbsp soy sauce

3 Tbsp hoisin sauce

1 ½ Tbsp Shaoxing or other rice wine, or sherry

1 Tbsp toasted sesame oil

For the filling:

2 Tbsp canola oil

3 garlic cloves, finely chopped

1 (1-inch) piece ginger, finely chopped

1 red Fresno or serrano chile, finely chopped (seeded for mild)

½ large yellow onion, finely diced

1 pound ground pork, chicken or turkey

Freshly ground pepper

2 celery stalks, finely diced

1 (8-ounce) can water chestnuts, diced

1 head iceberg lettuce

INSTRUCTIONS

Make the noodles.

1. Set a paper towel-lined plate and slotted spoon or chopsticks next to the stovetop. Pour ½ inch of oil into a small saucepan. Heat over medium until shimmering, 2-3 minutes. Test the oil; When you drop in a noodle, the noodle should immediately puff and turn white. (If it turns brown, the oil is too hot).
2. Add a small bundle of noodles and cook just until they puff and turn white, about a second. Transfer immediately to the paper towels. Repeat with the remaining noodles.

Make the sauce.

In a small bowl, stir the cornstarch into a tablespoon of water until it dissolves. Stir in the soy sauce, hoisin, wine, and sesame oil.

IGNITE POSSIBILITY (IN THE KITCHEN!)

San Choy Bao

INSTRUCTIONS, continued

Make the filling.

Heat 2 tablespoons canola oil (if you made the noodles, use some of that oil) in a wok or large skillet over high. When it shimmers, add the garlic, ginger and chile, and stir until fragrant and shiny, 10 seconds. Add the onion and stir until translucent at the edges, 1-2 minutes.

Add the meat and spread and mash it into the aromatics. Generously grind pepper all over. Cook, stirring and breaking the meat into small chunks, until cooked through, 2-3 minutes.

Add the celery and water chestnuts and cook, stirring occasionally, until crisp-tender, 1-2 minutes. Stir the sauce, pour it into the wok and stir until everything is coated and the pan juices have thickened, 1-2 minutes. Transfer the filling to a large serving dish. If your celery had leaves, use them as garnish.

Set the filling next to a platter of the lettuce, a dish of hoisin and the plate of noodles, if using. To eat, swipe some sauce into a lettuce leaf, stuff it with filling and top with noodles.

TIP: Choose meat with a higher fat percentage for better flavor. This is also delicious with duck, tofu, shrimp or fish.

Yumm Bowls

SUBMITTED BY: WENDY SOETHE

INGREDIENTS

Sauce:

½ cup water
½ cup fresh lemon juice
½ cup rapeseed oil
½ cup almond meal
⅓ cup nutritional yeast
½ cup garbanzo beans
⅓ cup tofu
1-2 minced garlic cloves
½ tsp salt
1 ½ tsp curry powder
1 tsp dried oregano
1 tsp dried cilantro

Bowl:

Chicken or tofu
Black beans
Fire-roasted corn
Brown or white jasmine rice
Avocado
Tomatoes
Salsa
Sour cream
Cheddar cheese
+ Any other ingredients that
sound good to you!

INSTRUCTIONS

1. Juice lemons.
2. Drain garbanzo beans and tofu.
3. Mince garlic.
4. Combine all sauce ingredients in food processor.
5. Cook chicken, rice and black beans.
6. Wash and cut any fresh produce.
7. Layer in bowl and enjoy!

**Can make this vegan, vegetarian or with meat!*

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chicken Tinga

RECIPE BY: JACK GILMORE, JACK ALLEN'S KITCHEN

SUBMITTED BY: MOLLY KALINOWSKI

INGREDIENTS

1 pound roasted chicken, meat picked from bone
2 Tbsp adobo, from chipotle chiles
1 cup tomatoes, julienned
1 cup red onion, julienned
1 cup pico de gallo
(See recipe for Smashed Guacamole, p. 9 for pico de gallo recipe)
Salt and pepper to taste

INSTRUCTIONS

In large sauce pan, heat together all ingredients and season to taste.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Thai Green Curry Pot Pie

RECIPE BY: TALYAH'S KITCHEN

SUBMITTED BY: JIM LIU

INGREDIENTS

2 chicken breasts, diced into small cubes
1/2 yellow onion, finely diced
2 cloves garlic, minced
1 tsp ginger, minced
1 Tbsp Thai green curry paste
1 cup (250ml) coconut cream
1 Tbsp fish sauce
Juice of 1/2 a lime
1/2 cup green beans, chopped
2 sheets frozen puff pastry
1 egg beaten

INSTRUCTIONS

In a large pot on medium heat start cooking the chicken in a splash of neutral oil. After a few minutes add the onion and let simmer until it turns transparent. Add the garlic, ginger and curry paste and let them fry off until your kitchen starts to smell amazing. Pour in the coconut cream, fish sauce and lime juice and bring to a gentle boil, then turn down to a simmer and add the green beans. Let simmer for about 10 minutes until everything starts to thicken.

Meanwhile, take your puff pastry out of the freezer to let it defrost. Cut out four circles. Grease four ramekins with butter or oil and spoon an even amount of filling into each. Place the pastry on top and press down around the edges. Using a knife gently poke two holes in the top and brush over the beaten egg.

Place in the oven for 10-15 minutes at 350°.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chicken Parmesan

SUBMITTED BY: MARC HIRSHFIELD 

INGREDIENTS

4 skinless, boneless chicken breast halves
Salt and freshly ground black pepper to taste
2 large eggs
1 cup panko bread crumbs, or more as needed
 $\frac{3}{4}$ cup freshly grated Parmesan cheese, divided
2 Tbsp all-purpose flour, or more if needed
 $\frac{1}{2}$ cup olive oil for frying, or as needed
 $\frac{1}{2}$ cup prepared tomato sauce
 $\frac{1}{4}$ cup fresh mozzarella, cut into small cubes
 $\frac{1}{4}$ cup chopped fresh basil
 $\frac{1}{2}$ cup freshly grated provolone cheese
2 tsp olive oil

INSTRUCTIONS

PREP

1. Preheat oven to 450° F.
2. Place chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound chicken with the smooth side of a meat mallet to a thickness of 1/2-inch.
3. Season chicken thoroughly with salt and pepper. Using a sifter or strainer, sprinkle flour over chicken breasts, evenly coating both sides.
4. Beat eggs in a shallow bowl and set aside. Mix bread crumbs and 1/2 cup Parmesan cheese in a separate bowl, set aside. Dip a flour-coated chicken breast in beaten eggs. Transfer breast to the bread crumb mixture, pressing crumbs into both sides. Repeat for each breast. Let chicken rest for 10-15 minutes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chicken Parmesan

INSTRUCTIONS, continued

COOKING

- 1.Heat 1/2 inch of olive oil in a large skillet over medium-high heat until it begins to shimmer. Cook chicken in batches, so you do not overcrowd the pan, until golden, about 2 minutes per side. The chicken will finish cooking in the oven.
- 2.Transfer chicken to a baking dish. Top each breast with 2 tablespoons tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, fresh basil, and provolone cheese. Sprinkle remaining Parmesan over top and drizzle each with 1/2 teaspoon olive oil.
- 3.Bake in the preheated oven until cheese is browned and bubbly and chicken breasts are no longer pink in the center, 15-20 minutes. An instant-read thermometer inserted into the center should read at least 165° F (74° C). Let chicken rest briefly before serving.



IGNITE POSSIBILITY (IN THE KITCHEN!)

Instant Pot Meatloaf & Mashed Potatoes

RECIPE BY: KRISTINE ROSENBLATT, KRISTINE'S KITCHEN

SUBMITTED BY: NICOLE GERTEN

INGREDIENTS

For the Meatloaf

2 large eggs
¾ cup finely chopped yellow onion
3 cloves garlic, minced
½ cup Panko breadcrumbs
3 Tbsp ketchup
1 Tbsp Worcestershire sauce
1 tsp dried thyme
½ tsp garlic powder
1 tsp salt
½ tsp pepper
2 lbs lean ground beef

For the Mashed Potatoes

1 cup water
2 ½ lbs yukon gold potatoes, quartered
3 Tbsp unsalted butter
½ cup whole milk, warmed
½ tsp salt, or to taste
⅛ tsp pepper, or to taste

Meatloaf Sauce

½ cup ketchup
1 Tbsp light brown sugar
1 Tbsp apple cider vinegar

INSTRUCTIONS

Cook the potatoes.

1. Pour the 1 cup of water into the Instant Pot inner pot. Add the potatoes to the pot and arrange them in an even layer as best you can.
2. Lightly spray the Instant Pot metal trivet with cooking spray and place on top of the potatoes. If you do not have a metal trivet, you can place the meatloaf on top of a piece of foil and set the foil on top of the potatoes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Instant Pot Meatloaf & Mashed Potatoes

INSTRUCTIONS, continued

Make the Meatloaf

1. In a large bowl, combine the eggs, onion, garlic, Panko breadcrumbs, ketchup, Worcestershire sauce, dried thyme, garlic powder, salt and pepper. Use a fork to mix until well combined.
2. Add the ground beef to the bowl. Use your hands to combine the ground beef with the other ingredients, mixing until just combined. Be careful to not overwork the meat as this can make the meatloaf tough.
3. Shape the beef mixture into a loaf shape that is approximately 8 inches long, 5 inches wide and 1 $\frac{3}{4}$ inches tall. Place meatloaf on top of the trivet in the Instant Pot.
4. Close the lid and move the steam release valve to the sealing position.
5. Pressure cook at high pressure for 30 minutes. The Instant Pot will take about 15 minutes to reach pressure and then the cook time will begin counting down.
6. When the cook time ends, allow the pot to naturally release for 10 minutes by leaving the Instant Pot alone. After 10 minutes, carefully move the valve to the venting position. Once all of the steam has escaped, open the lid.

Make Sauce & Broil Meatloaf

1. Preheat oven broiler.
2. Transfer the meatloaf (you can move it on top of the trivet) to a rimmed baking sheet. Use an instant read thermometer to test that the internal temperature of the center of the meatloaf has reached at least 160° F.*
3. Prepare the meatloaf sauce by whisking together the ketchup, brown sugar and apple cider vinegar in a medium bowl. Reserve half of the sauce for serving, and spread the other half over the top of the meatloaf.
4. Broil meatloaf in the oven for 3-5 minutes, or until the top of the meatloaf starts to brown and caramelize.

Drain & Mash Potatoes

Meanwhile, drain the potatoes well in a colander and return to the dry Instant Pot inner pot. Add the butter and use a potato masher to mash the potatoes.

Stir in the milk, salt, pepper. Taste and add more salt and pepper if needed.

Slice meatloaf and serve with reserved meatloaf sauce and mashed potatoes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Creamy Tuscan White Bean Skillet

RECIPE BY: TAYLOR ANN SPENCER, DELISH

SUBMITTED BY: ANGELA STURM

INGREDIENTS

6 Tbsp extra-virgin olive oil, divided
4 cloves garlic, finely chopped
2 cups cherry tomatoes, halved
1 ½ tsp kosher salt, divided
4 cups spinach (about 4.25 oz.)
2 (14.5 oz.) cans cannellini beans, drained & rinsed
1 cup heavy cream
1 oz. Parmesan, finely shredded (about ½ c.)
4 thick-cut slices white country bread
½ cup fresh basil leaves, thinly sliced, more for serving

INSTRUCTIONS

1. In a large skillet over medium heat, heat 2 tablespoons oil. Add garlic and cook, stirring, until fragrant, about 1 minute.
2. Add tomatoes, season with ½ teaspoon salt, and cook, tossing occasionally, until tomatoes soften and release their juices, 3-4 minutes. Add spinach and cook, stirring, until wilted, 1 to 2 minutes more.
3. Stir in beans, cream, Parmesan, ½ teaspoon salt, and ¼ cup water and bring to a boil over high heat. Reduce heat to medium-low and simmer, stirring occasionally, until thickened to a creamy sauce 8-12 minutes (sauce will continue to thicken as it cools).
4. Meanwhile, in another large skillet over medium-high heat, heat 2 tablespoons oil. Add 2 slices of bread and cook, turning halfway through, until golden brown on both sides, 3-4 minutes total. Transfer to a plate. Repeat with remaining bread and 2 tablespoons oil.
5. Fold sliced basil into bean mixture; season with remaining ½ teaspoon salt, if needed. Top with torn basil. Serve with bread alongside.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chicken Alfredo w/Green Chile

SUBMITTED BY: CATEE TORREZ

INGREDIENTS

1 Tbsp minced garlic
2 Tbsp butter
2 oz. flour
Splash of wine
Heavy whipping Cream
Chopped green chile
Frozen crispy or grilled chicken strips
Penne pasta or pasta of choice

INSTRUCTIONS

1. Boil pasta & heat chicken on a skillet.
2. Sauté butter & garlic.
3. Add a pinch of flour to make a roux.
4. Add green chile and a splash of wine.
5. Cook on high until simmering, then add heavy whipping cream and stir until thick.
6. Add the chicken to the pasta & enjoy!

IGNITE POSSIBILITY (IN THE KITCHEN!)

Egg Salad

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

8 eggs, hard boiled and chopped
½ cup mayonnaise
1 ½ tsp yellow mustard
1 green onion, thinly sliced
1 rib celery, finely diced
1 tsp fresh dill, chopped

INSTRUCTIONS

1. Cut eggs in half. Remove yolks and chop whites.
2. Mash yolks with mayonnaise, mustard and salt & pepper to taste until smooth and creamy.
3. Add remaining ingredients and stir well.
4. Serve on bread or over lettuce.



IGNITE POSSIBILITY (IN THE KITCHEN!)

Tuna Italiano

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

1 cup chopped onion
½ tsp oregano, crushed
2 Tbsp butter or margarine
1 can Campbell's Cream of Mushroom Soup
2 small pkgs Creamette shell macaroni, cooked
1 cup chopped canned tomatoes
2 cans tuna, drained and flaked
1 - 4 oz. can mushrooms
Parmesan cheese

INSTRUCTIONS

Sauté onion in butter until tender. Add oregano. Blend in soup. Add remaining ingredients. Heat; stir now and then. Top generously with Parmesan cheese.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Shrimp Salad

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

2 - 7 oz. boxes of Creamette shells, cooked
4 hard boiled eggs, chopped
2 cans medium shrimp rinsed/chilled
2 cans Green Giant button mushrooms
1 or 2 tomatoes, diced
1 cucumber, seeded & diced
2 or 3 stalks celery, sliced thin
1 onion, minced
3-4 Tbsp Hellman's mayonnaise
¼ to ⅓ bottle Catalina dressing

INSTRUCTIONS

Combine all ingredients and chill.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Christmas Casserole

SUBMITTED BY: CATEE TORREZ

INGREDIENTS

1 roll of breakfast sausage
1 package of crescent rolls
6-8 eggs, beaten
Shredded cheese

INSTRUCTIONS

1. Layer sausage, crescent rolls and then pour eggs & cover with cheese.
2. Cook at 350° for 30-40 minutes.

Tip: Make in a disposable casserole dish on Christmas Eve for an easy breakfast!

IGNITE POSSIBILITY (IN THE KITCHEN!)

Festooned Fettucine

ADAPTED FROM: CHEF RICHARD NELL, HERMAN'S
SUBMITTED BY: MICHELLE LICHTE

INGREDIENTS

1 pound dried fettuccine
3 cups sliced crimini or button mushrooms (8 ounces)
1 cup finely chopped onion
6 large cloves garlic, minced
3 Tbsp olive oil
1 jar sun-dried tomatoes

1 cup whipping cream
 $\frac{3}{4}$ cup crumbled Gorgonzola cheese (3 oz.)
 $\frac{1}{3}$ cup snipped fresh chives
3 Tbsp snipped fresh parsley
3 Tbsp snipped fresh basil
 $\frac{1}{4}$ tsp salt

INSTRUCTIONS

1. Cook the fettuccine according to package directions. Remove from heat. Drain and return to saucepan.
2. In a large skillet, cook the mushrooms, onion and garlic in 2 tablespoons of the olive oil over medium-high heat for 4-5 minutes or till vegetables are tender, stirring occasionally. Remove with a slotted spoon, reserving the olive oil in skillet.
3. Add remaining olive oil to skillet. Add the sun-dried tomatoes to skillet. Cook about 5 minutes over medium heat or till tender, stirring occasionally.
4. Add the whipping cream and cheese to the pepper strips in the skillet. Stir the mixture over medium heat till the cheese melts and the sauce thickens slightly. Stir in the mushroom mixture, chives, parsley, basil and salt.
5. To serve, pour the sauce over the pasta and toss the pasta to coat.

IGNITE POSSIBILITY (IN THE KITCHEN!)



BAKED & SWEETS

Banana Pudding

SUBMITTED BY: CHRISTINA CAPELLO

INGREDIENTS

8 oz. cream cheese, softened
1 can sweetened condensed milk (14 oz.)
2 French Vanilla instant pudding mix (3.4 oz. boxes)
3 cups milk
8 oz. Cool-Whip, thawed (divided)
11 oz. box of Nilla wafers (more if you want a lot of cookies)
5-7 bananas (more if you want more bananas)

INSTRUCTIONS

1. In large bowl, whip 8 ounce block of cream cheese (softened) with electric mixer or stand mixer.
2. Add sweetened condensed milk to cream cheese and whip until combined.
3. Add 3 cups milk and pudding mix and whip until combined.
4. Fold in half of cool-whip by hand until combined.
5. Line large container with a layer of Nilla wafer cookies.
6. Slice banana into medallions and place layer over cookie layer.
7. Spoon layer of pudding over bananas.
8. Repeat layers until you run out of room, pudding, cookies, or bananas. Final layer should be pudding.
9. If desired, put remaining cool-whip on top and decorate with cookies.

*Best to make at least a couple hours ahead of time to allow cookies to soften some. Store in fridge.

Sweet Cornbread Cake

RECIPE BY: MYFOURSONSKS, ALLRECIPES.COM

SUBMITTED BY: GREG LIPES

INGREDIENTS

3 cups all-purpose flour
1 ½ cups white sugar
1 cup cornmeal
2 Tbsp baking powder
1 tsp salt
2 ½ cups whole milk
4 eggs, beaten
⅔ cup vegetable oil
⅓ cup melted butter
2 tablespoons honey

INSTRUCTIONS

1. Preheat the oven to 350° F (175° C). Grease a 9" x13" baking dish.
2. Stir flour, sugar, cornmeal, baking powder, and salt together in a mixing bowl. Pour in milk, beaten eggs, vegetable oil, melted butter, and honey; stir just to moisten.
3. Pour batter into the prepared baking dish.
4. Bake in the preheated oven until golden brown and a toothpick inserted in the center comes out clean, about 45 minutes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Mrs. Little Banana Bread

SUBMITTED BY: RACHEL MARANO 

INGREDIENTS

½ cup shortening
1 ½ cup sugar
2 eggs
2 cups all-purpose flour
1 tsp baking powder
¾ tsp baking soda
1/2 tsp salt
1/4 cup buttermilk
1 tsp vanilla extract
1 cup banana (3 or more)

INSTRUCTIONS

1. Preheat oven to 350° F.
2. Mix shortening and sugar, then blend in the egg.
3. Add additional ingredients and stir.
4. Bake for 30-35 minutes in circular bread pan or 1 hour in a loaf pan.



IGNITE POSSIBILITY (IN THE KITCHEN!)

My Grandmother's Blackberry Cobbler

SUBMITTED BY: KATY UHL

**If you like a more crusty cobbler, you can double the recipe. This is my standard pie crust but any pie crust recipe will work.*

INGREDIENTS (PIE CRUST)

2 ½ cups all-purpose flour, spooned and leveled
1/2 tsp fine sea salt or 1 teaspoon kosher salt
1 Tbsp sugar, optional
1 cup very cold unsalted butter, cut into 1/2-inch cubes
6 to 8 Tbsp ice water, or more as needed

INSTRUCTIONS

I make my crust by hand, but you can also use a food processor.

1. In a medium bowl, add 1 ½ cups of flour, salt, and sugar. Whisk to combine. Scatter the cold butter cubes over the flour, then briefly mix with a fork or spatula to coat the butter. Using a pastry blender, cut the butter into the flour until the mixture has a coarse, mealy texture, similar to breadcrumbs. This should take about 1 to 2 minutes.
2. Scatter the remaining 1 cup of flour over the butter and flour mixture. Continue to work the mixture with the pastry blender for about 20 seconds, or until the flour is evenly distributed. The dough should look crumbly, with some pea-sized pieces of butter still visible.
3. Transfer the mixture to a medium bowl. Sprinkle 4-6 tablespoons of ice water over it, then use a rubber spatula to press the dough into itself. The crumbs should start to form larger clusters. To check if it's ready, pinch a small amount of dough; if it holds together, you're good to go. If it falls apart, add 2 or more tablespoons of water and continue to press until the dough comes together.
4. Remove the dough from the bowl and gently form it into a ball on a clean surface. Cut the ball in half, then flatten each half into a disk. Wrap each disk tightly in plastic wrap and refrigerate for at least 1 hour, or up to 3 days. You can also freeze the dough for up to 3 months (just be sure to thaw it overnight in the fridge before using it).

IGNITE POSSIBILITY (IN THE KITCHEN!)

My Grandmother's Blackberry Cobbler

DIRECTIONS, continued

ROLLING OUT PIE DOUGH

1. Remove one of the dough disks from the refrigerator and let it sit at room temperature for at least 5 minutes. This makes the dough less stiff and easier to roll. Lightly flour your work surface, the top of the dough, and your rolling pin.
2. Using your rolling pin, roll the dough, turning it a quarter turn after every other roll, until you have a circle about 12 inches in diameter (perfect for a 9-inch pie dish). Periodically check to make sure the dough isn't sticking to your work surface, and add a small amount of flour underneath as needed.
3. Move the dough to your bowl or dish and carefully roll it around your rolling pin, then unroll it over the dish. Gently press the dough down into the dish, making sure it lines the bottom and sides without pulling or stretching it.
4. Slide the unbaked pie crust into the refrigerator and chill for at least 30 minutes.

Leave plenty of overlap, you will need this to fold over the blackberries.

INGREDIENTS (FILLING)

2 cups of fresh or frozen blackberries
1 cup of sugar
½ stick of butter chopped in large pieces

Add ingredients to bowl and stir to combine.

Now fold the excess crust over the blackberry mix. This does not have to be "pretty".

If you have spare pieces of crust, arrange them on top too!

Top the crust with additional chunks of butter and sprinkle with sugar.

Bake at 375° for approx. 30-45 minutes or until golden brown.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Pavlova

SUBMITTED BY: JILLIAN WOOD

INGREDIENTS

4 extra-large egg whites, at room temperature
Pinch of kosher salt
1 cup sugar
2 tsp cornstarch
1 tsp white wine vinegar
1/2 tsp pure vanilla extract
1 pint-ish of fruit of your choice washed-well, chopped + left in juice

INSTRUCTIONS

1. Preheat the oven to 180°. Place a sheet of parchment paper on a sheet pan.
2. Place the egg whites and salt in the bowl of an electric mixer fitted with the whisk attachment. Beat the egg whites on high speed until firm, about 1 minute. With the mixer still on high, slowly add the sugar and beat until it makes firm, shiny peaks, about 2 minutes.
3. Remove the bowl from the mixer, sift the cornstarch onto the beaten egg whites, add the vinegar and vanilla, and fold in lightly with a rubber spatula. Pile the meringue into the middle of parchment paper and smooth it into shape of a cloud. Bake for 1½ hours.
4. Turn off the oven, keep the door closed, and allow the meringue to cool completely in the oven, about 1 hour. It will be crisp on the outside and soft inside.
5. Top with fruit of your choice.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chessman Cookie Banana Pudding

SUBMITTED BY: LUANA TUPUA

INGREDIENTS

2 bags Pepperidge Farm Chessmen Butter Cookies
6 ripe bananas, thinly sliced
2 cups of cold milk
2 boxes (3.4 oz.) instant banana or vanilla pudding mix
8 oz. package cream cheese, softened
14 oz. can sweetened condensed milk
1 tub (8 oz.) Cool Whip, thawed

INSTRUCTIONS

1. Line the bottom of a 9" x 13" baking dish, with cookies. Layer sliced bananas on top.
2. In a mixing bowl, mix cream cheese and sweetened condensed milk with hand mixer.
3. Slowly pour in milk, mixing well. Add in both boxes of pudding mix and blend until thick and smooth. Fold in Cool Whip and combine.
4. Spread pudding mixture over bananas and top with remaining cookies. Refrigerate until ready to serve.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Apple Roses

RECIPE BY: NATASHA KRAVCHUK, NATASHA'S KITCHEN

SUBMITTED BY: JOE CLEMONS

INGREDIENTS

1/4 cup granulated sugar
1tsp ground cinnamon
2 medium or 3 small red apples
Juice of 1 lemon
1 lb or 2 sheets of puff pastry, thawed according to package instructions*
All-purpose flour, for dusting
4 Tbsp unsalted butter, melted.
3 Tbsp apricot preserves or apple jelly
Powdered sugar, optional for dusting

INSTRUCTIONS

1. Preheat the oven to 375° F with a rack in the center of the oven. Butter or spray a 12-count muffin tin. Stir together sugar and cinnamon and set aside.
2. Slice Apples - Cut apples in half and remove the core. Lay the apple half on the flat side and cut into very thin slices (1/16-inch thick), cutting parallel with the base. Add apple slices to a bowl and add just enough water to cover the apples. Squeeze the juice of 1 lemon over the top and microwave for 3-4 minutes or just until softened and flexible but not mushy. Drain well and pat dry.
3. Prepare Pastry Strips - Unfold one sheet of thawed puff pastry onto a floured surface and roll it to 1/8" thickness, about 14" L by 10" W. Using a pizza cutter or knife, divide it into 6 even strips, about 2" W x 10" L.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Apple Roses

INSTRUCTIONS, continued

1. Fill - Working with 1 strip at a time, brush the center of the pastry with butter, then sprinkle with cinnamon sugar. Lay about 6-7 apple slices along the top half of each pastry strip with the peel side up, overlapping slightly and with the edges hanging just above the pastry. Brush apricot preserves over the apples.
2. Fold and Roll - Fold the bottom half of each pastry strip up over the bottom of the apples. Starting at one end, roll the strip into a rose shape. Place into prepared muffin tin. Repeat with the remaining roses.
3. Finish and Bake - Brush the pastries with the remaining butter and sprinkle the tops with the remaining cinnamon sugar. Bake at 375° for 40 minutes or until pastry is golden and fully baked. If apples are browning too fast, tent with foil in the last 10 minutes. Let cool 10 minutes in the pan, then transfer to a wire rack. Dust with powdered sugar and serve warm or at room temperature.

*Notes *The puff pastry should be thawed but still cool to the touch. Don't over-soften the dough.*

Apple Crisp Cookie Cups

RECIPE BY: LAUREN MIYASHIRO

SUBMITTED BY: HAROLD CRAMER

INGREDIENTS

Cooking spray

1 cup (2 sticks) butter, softened

1 1/4 cup brown sugar

3/4 cup granulated sugar

2 large eggs

1 tsp pure vanilla extract

1 1/4 cup all-purpose flour

1 3/4 cup rolled oats

1 tsp baking powder

1 tsp baking powder

1/2 tsp ground cinnamon

1/2 tsp kosher salt

4 Granny Smiths, peeled & finely chopped

1 1/2 tsp cornstarch

1/2 tsp ground nutmeg

1/2 tsp ground cinnamon

Caramel sauce, for serving

INSTRUCTIONS

1. Preheat oven to 350°. Grease 2 muffin tins with cooking spray.
2. In a large mixing bowl using a hand mixer, add butter, 1 cup brown sugar, and 1/2 cup granulated sugar and beat until light and fluffy. Add eggs and vanilla and mix until evenly combined. Add flour, oats, baking powder, cinnamon, and salt and stir until just combined.
3. Using a medium cookie scoop, scoop dough into muffin tins, and press to flatten. Bake until cookie cups are golden brown and set, 18-20 minutes.
4. While cookies are still warm, make the cups. Spray the bottom of a small shot glass with cooking spray and press shot glass down into center of each cookie to create cups. Let cool in pan for 10 minutes, then transfer to wire cooling racks to cool completely.
5. Meanwhile, melt about 2 tablespoons butter in a medium skillet over medium-high heat. Add apples and cook until beginning to soften. Add remaining 1/4 cup brown sugar, 1/4 c granulated sugar, cornstarch, nutmeg, and cinnamon and cook until soft and caramelized.
6. Spoon apple filling into cups. Drizzle with caramel and serve warm or at room temperature.

Tip: if you're going to store them for a few days, do not add the filling right away.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Chocolate Chip Cookies

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

¾ cup white sugar
¾ cup brown sugar
1 cup butter or Oleo
3 eggs
3 cups flour
½ tsp salt
1 tsp baking soda
½ lb chocolate chips

INSTRUCTIONS

1. Cream shortening, add sugar, eggs, flour, salt & soda. Add chocolate chips.
2. Drop by spoonful on a cookie sheet.
3. Bake at 375° for about 12 minutes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

German Cinnamon Jumbo Cookies

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

2 cups sugar
1 cup shortening
2 eggs
4 cups flour
1 tsp (level) baking soda
1 tsp salt
2 tsp vanilla
1 ½ cup sour milk

1 tsp cinnamon
2 Tbsp sugar

INSTRUCTIONS

1. Mix sugar, shortening, and eggs.
2. Gradually add dry ingredients along with milk.
3. Drop by spoonfuls onto cookie sheet. Mix together cinnamon and sugar topping; sprinkle on each cookie.
4. Bake at 350° for 13 minutes.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Rocky Road Bars

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

½ cup butter
¾ cup sugar
¾ cup flour
½ cup chopped pecans
2 Tbsp unsweetened cocoa powder
2 cup tiny marshmallows
1 - 6 oz. pkg semi-sweet chocolate pieces
1 cup creamy peanut butter
1 ½ cup crisp rice cereal
2 eggs
1 tsp vanilla
¼ tsp salt
¼ tsp baking powder

INSTRUCTIONS

1. Cream butter and sugar. Beat in eggs and vanilla. Stir together flour, chopped nuts, cocoa, salt, and baking powder. Stir into egg mixture. Spread in bottom of greased 9" x 13" pan. Bake in 350° oven from 15-20 minutes (or until bar tests done). Sprinkle marshmallows evenly atop; bake 3 minutes more. Cool.
2. In small sauce pan, combine chocolate pieces and peanut butter; cook over low heat until chocolate is melted. Stir in cereal. Spread mixture atop cooled bars. Chill. Cut into bars. Refrigerate.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Raspberry Thumbprint Cookies

SUBMITTED BY: TIFFANY DEPTULA

INGREDIENTS

1 cup butter, softened
2/3 cup granulated sugar
1/2 tsp almond extract
1 large egg yolk
2 cups all-purpose flour
1/2 cup seedless raspberry jam
1/2 cup confectioners' sugar
3/4 tsp almond extract, optional
1 tsp milk

INSTRUCTIONS

1. Preheat oven to 350°.
2. In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 tsp almond extract, egg yolk, and flour until dough comes together.
3. Chill dough for 15-30 minutes.
4. Roll dough into 1 1/2 inch balls and place on a cookie sheet lined with parchment paper. Using a spoon, make a small impression in the center of each ball. Fill impression with jam.
5. Bake for 14-18 minutes in preheated oven, or until lightly browned.
6. In a medium bowl, mix together confectioners sugar, 3/4 tsp almond extract and milk until smooth.
7. Drizzle over warm cookies.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Lemon Ricotta Biscuits

SUBMITTED BY: ANN EICHOLD

INGREDIENTS

2 cups flour
½ tsp baking powder
½ tsp baking soda
½ tsp salt
1 cup sugar
½ cup unsalted butter, softened
1 Tbsp lemon zest
1 cup whole milk ricotta cheese
1 large egg
1 Tbsp fresh lemon juice
½ tsp almond extract

INSTRUCTIONS

In large bowl, beat 1 cup sugar, butter & lemon zest. Beat in ricotta cheese. Beat in egg, lemon juice & almond extract. Add dry ingredients and stir just until blended (the batter will be thick & fluffy). Divide batter into prepared muffin cups.

Bake at 350° about 20 minutes or until muffins are pale golden.

**Before baking:*

Sprinkle muffins with course raw sugar, granulated sugar and to the top of each muffin add almond if desired.

IGNITE POSSIBILITY (IN THE KITCHEN!)

Happy Cooking!



Ignite Possibility IN THE KITCHEN!

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