



## INGREDIENTS

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2 1/2 Cups Sugar  
2 5/8 Cups Cake flour (2 1/2 + 2T)  
1 1/8 Cups unsweetened Cocoa powder  
2 1/4 tsp Baking powder  
2 1/4 tsp Baking soda  
1 1/2 tsp Salt  
3 Eggs (room temperature)  
1 1/2 Cups Milk (whole or 2%)  
3/4 Cup Vegetable oil  
1 Tbsp Pure vanilla extract  
1 1/2 Cups Boiling water

## 3 LAYER CHOCOLATE CAKE

Submitted by: Brandon

## DIRECTIONS

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- 1.) Preheat oven to 350°F
- 2.) Lightly grease and flour 3 9-inch round cake pans. Set aside.
- 3.) Combine all dry ingredients except sugar and sift into a large bowl.
- 4.) Add sugar and gently stir until well combined.
- 5.) In a separate bowl, with mixer on low speed, beat eggs, vanilla, milk, and oil until combined (about 45 secs-1 minute)
- 6.) Add mixture to dry ingredient and beat on medium-low speed for 1 1/2 minutes.
- 7.) Pour evenly into prepared pans.
- 8.) Bake for 30 minutes.
- 9.) Allow cakes to cool in pans for 10-15 minutes before release if onto cake dish. Allow them to cool completely before adding frosting.



## INGREDIENTS

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**1** tablespoon kosher salt

**1 ½** teaspoons ground black pepper

**1** tablespoons garlic powder

**1** tablespoons onion powder

**2 ½** pounds chicken wings

**Sauce:**

**⅔** cup hot sauce

**½** cup butter

**⅛** teaspoon garlic powder

**1** pinch salt to taste

## SMOKED BUFFALO WINGS

Submitted by: Seneca

## DIRECTIONS

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- 1.)** Heat a smoker to 225 degrees F (110 degrees C) according to manufacturer's directions.
- 2.)** Mix salt, pepper, and garlic powder, onion powder in a small bowl to make dry rub. Sprinkle over chicken wings.
- 3.)** Cook chicken wings in the preheated smoker until tender, **1 to 1 ¼** hour.
- 4.)** Combine hot sauce, butter, garlic powder and salt
- 5.)** Transfer smoked wings to a large bowl; stir in **1/2** of the sauce until wings are evenly coated.
- 6.)** Place smoked buffalo wings on serving dish with a side of blue cheese or ranch dipping sauce.





## INGREDIENTS

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### Skirt Steak

1 Steak Marinade Spice Packet

1 Fajita Marinade spice packer

Corn tortillas

Liter of Coca-Cola

Lime

White Onion

Cilantro

Shredded Cheese of Choice

Olive oil (or vegetable oil)

## STEAK TACOS

Submitted by: Jon Hansen

## DIRECTIONS

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- 1.) In a bowl, pour the liter of coke, both spice packets, 3 tablespoons of oil, and whisk.
- 2.) Place the uncooked skirt steak in the bowl, making sure it's entirely in the marinade.
- 3.) Put in the fridge for 1-3 hours.
- 4.) Preheat grill to 500.
- 5.) Grill Skirt Steak on each side for 3-4 minutes (depending on how thick, and your preference)
- 6.) Remove steak and slice into small pieces.
- 7.) Warm corn tortilla shells on Pan on the stove.
- 8.) Serve tacos with: 2 corn shells, steak, diced white onion, diced Cilantro, shredded cheese, and lime juice.



## INGREDIENTS

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3 Tomatoes

Half an onion

1-2 Jalapeno (depending on how spicy  
you want it)

Salt

1 lime

Cilantro

Tortilla Chips (optional)

## PICO DE GALLO

Submitted by: Diana Gutierrez

## DIRECTIONS

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- 1.) Chop tomato, onion and jalapeno peppers into small diced pieces
- 2.) Mix together in a bowl
- 3.) Add salt and lime juice to taste
- 4.) Chop cilantro and add to the mix





## INGREDIENTS

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2 cups of peaches or blueberries  
or cherries or a mix

3/4 C of sugar

Cinnamon

Nutmeg

1/2 stick of butter - melted

3/4 C of sugar

3/4 C of flour

3/4 C of buttermilk

2 tsp of baking powder

## MIXED FRUIT COBBLER

Submitted by: Molly

## DIRECTIONS

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- 1.) Melt butter - pour into baking dish
- 2.) Mix dry ingredients in a bowl and stir in buttermilk until all ingredients completely mixed and batter is smooth.
- 3.) Add batter to butter - again mix until butter is incorporated into batter
- 4.) Pour on fruit and all juice
- 5.) Bake 1 hour at 350 - depending on the oven sometimes I put foil on top the last 15 minutes so cobbler doesn't get too brown.
- 6.) Serve warm with vanilla ice cream.



## INGREDIENTS

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2 sleeves of Ritz crackers  
2 sticks butter or margarine  
2pkgs. Banana Instant pudding  
1 1/2 cups Milk  
4 cups vanilla ice cream  
Tub of cool whip  
4 or 5 bananas  
Chopped nuts (optional)

## SUMMER BANANA ICE CREAM CAKE

Submitted by: Amy Rutledge

## DIRECTIONS

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- 1.) Crush crackers with bottom of a glass or cup.
- 2.) Add melted butter or margarine & press into the bottom of a 9 x 13in pan.
- 3.) In a bowl, mix pudding and milk. Beat well - add ice cream - beat some more.
- 4.) Pour over cracker crust.
- 5.) Slice bananas and layer onto mixture. Top with Cool Whip. (And nuts if desired)
- 6.) Refrigerate and dish is ready to serve within a half hour!





## INGREDIENTS

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1 Broccoli  
2 Cucumbers,  
1 Cherry tomatoes  
1 bag of cube cheese  
2 Bell peppers  
1 bottle of Italian dressing  
1 box of pasta (Rotini)  
1/2 tsp salt

## PASTA SALAD

Submitted by: Stephanie

## DIRECTIONS

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- 1.) Boil 2 cups of water. Once water is to a boil, add box of Rotini pasta into the pot of boiled water.
- 2.) Once pasta is tender, strain the pasta.
- 3.) Add the cooked pasta into a large mixing bowl.
- 4.) Chop all vegetables, broccoli, cucumbers, cherry tomatoes, bell peppers and cubed cheese and add into mixing.
- 5.) Once all vegetables are added into mixing bowl, add a 1/2 tsp of salt and bottle of Italian dressing into bowl.
- 6.) Mix all ingredients until, everything is mixed well.



# FELICIA'S EASY SMOKED SALMON

Submitted by: Felicia Lawrence

## INGREDIENTS

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Salmon  
Olive oil  
Cajun seasoning  
Lemon pepper seasoning  
Garlic powder  
Lemon  
Onion  
Green and red peppers

## DIRECTIONS

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- 1.) Coat the salmon with a little olive oil.
- 2.) Add Cajun seasoning, lemon pepper seasoning, and garlic powder (and whatever other seasonings you want). Pat these ingredients on all sides of the salmon.
- 3.) Slice lemon, onion, and green and red peppers and place on top of the Seasoned salmon.
- 4.) Place on top of aluminum foil.
- 5.) Place on indirect heat on your grill. Depending on your heat level, it could be done in 15-20 min.





## INGREDIENTS

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1 lb tomatoes (3-4 medium)  
1/2 medium onion (1 cup  
chopped)  
1 jalapeno  
1/2 cup cilantro  
1/8 tsp salt

## PICO DE GALLO

Submitted by: Stephanie

## DIRECTIONS

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- 1.) Chop up Cilantro into smaller pieces, place in mixing bowl
- 2.) Once all vegetables are placed in mixing bowl, grab 2 Tbsp lime juice from 1 lime and 1/2 tsp salt and add to the bowl of vegetables.
- 3.) Mix all ingredients.
- 4.) Once all ingredients are mixed together, taste test. If Pico de gallo is too sour, add more salt, if it tastes too salty, add more lime juice. You can enjoy Pico De Gallo with tortilla chips or on top of tacos.



## INGREDIENTS

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1 lb. bowtie pasta

3 cups cherry tomatoes, cut in half

8 ounces fresh mozzarella cheese  
balls, cut in half

1 lb. salami, cut into cubes

3/4 cup kalamata olives, sliced

3/4 cup pepperoncini (optional, but do  
it!)

1/2 cup sliced red onion

1/2 cup fresh parsley, chopped

Your favorite Italian dressing

## KRISTA'S SUMMER PASTA SALAD

Submitted by: Krista Green

## DIRECTIONS

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- 1.) Cook pasta until al dente
- 2.) Slice/chop/cut
- 3.) Toss all ingredients together
- 4.) ENJOY! \*chefs kiss\*





## INGREDIENTS

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1 cabbage

bacon

1 red and green bell pepper

chicken stock in green seasoning

vegetable oil

## FRIED CABBAGE

Submitted by: Chef Nikki

## DIRECTIONS

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- 1.) Oil your pan start with frying your bacon when done remove it keep the bacon grease.
- 2.) Cut bell peppers up add to grease and let it cook for 5 minutes
- 3.) Add cut up cabbage and cook for 25 minutes on medium
- 4.) Then add your chicken stock turn heat down add green seasoning to taste let it simmer till cabbage is soft.



## INGREDIENTS

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¼ c. extra-virgin olive oil  
2 tbsp. red wine vinegar  
½ tsp. kosher salt  
3 c. cubed seedless watermelon  
1 c. medium cucumber, chopped  
1 c. crumbled feta cheese  
½ c. red onion, thinly sliced  
½ c. chopped mint

## WATERMELON FETA SALAD

Submitted by: Miya

## DIRECTIONS

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- 1.) In a small bowl, whisk together olive oil, red wine vinegar, and kosher salt.
- 2.) In a large serving bowl, combine watermelon, cucumber, feta, red onion, and mint. Pour over dressing, tossing to combine.
- 3.) Garnish with more mint and flaky sea salt.





# HONEY MUSTARD CHICKEN

Submitted by: Harry

## INGREDIENTS

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**1/3 Cup Dijon mustard**  
**1/4 Cup honey**  
**2 tablespoons mayonnaise**  
**1 teaspoon steak sauce**  
**4 skinless, boneless chicken breast halves**

## DIRECTIONS

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- 1.) Preheat the grill for medium heat.**
- 2.) Mix the mustard, honey, mayonnaise, and steak sauce in a bowl.**
- 3.) Dip chicken into sauce to coat.**
- 4.) Grill chicken for 18 - 20 minutes, turning occasionally.**



# NASHVILLE HOT GRILLED CHICKEN

Submitted by: Krista & Angela

## INGREDIENTS

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**3 Tbsp cayenne pepper**

**1 Tbsp brown sugar**

**½ tsp chili powder**

**½ tsp paprika**

**½ tsp garlic powder**

**½ cup vegetable oil**

**1½ to 2 lbs boneless chicken tenders**

## DIRECTIONS

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- 1.) Whisk together the ingredients and reserve a few table-spoons.**
- 2.) Put chicken in a plastic bag and add marinade.**
- 3.) Marinade for at least 2 hours to overnight.**
- 4.) Put on the grill and for some \*extra spice\* brush on the reserve marinade at the end of grilling.**
- 5.) Grill to perfection and enjoy!**





# **PINEAPPLE COLESLAW**

Submitted by: **Cindy**

## **INGREDIENTS**

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Bag of Shredded Coleslaw

2 Cups Miniature Marshmallows

Can of Pineapple tidbits (drained)

Hellman's mayonnaise

## **DIRECTIONS**

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- 1.) Mix it all together.
- 2.) Let it chill in the refrigerator. (You can add more or less Marshmallows to your liking and the same with the pineapples as well.)
- 3.) Add enough Mayonnaise to cover the Salad.
- 4.) Enjoy a sweet welcome surprise that everyone will love!



## INGREDIENTS

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Chicken strips

1 head of romaine lettuce

Ranch and Italian dressing

1 tomato

1 cucumber

## CHICKEN SALAD

Submitted by: Emmanuel

## DIRECTIONS

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- 1.) Heat chicken strips to a desired time. Let them stand for a minute before cutting them
- 2.) Wash the romaine lettuce, tomato, and cucumber
- 3.) Dice the tomato, slice the cucumber.
- 4.) Combine all of your ingredients and drizzle them gently with the desired amount of dressings
- 5.) Toss well and enjoy!