

Rolled Oat Bread

Ingredients:

1 c rolled oats	½ c molasses
2 c boiling water	1 ½ tsp salt
2 ¼ tsp active dry yeast	1 tbsp melted butter
½ c lukewarm water	4 ½ c sifted flour

Directions:

Combine rolled oats and boiling water. Cover and let stand for 1 hour.

Soften yeast in lukewarm water. Add to cooled oats with molasses, salt and melted shortening,

Add flour and let rise. When light, beat thoroughly.

Place in greased bread pans. Let rise again and bake in 350° oven.

Makes 2 loaves.

~ *Chuck Hackman*

Cinnamon Roll Coffee Cake

Ingredients: For Cake

3 c flour	2 eggs
1 c sugar	2 tsp vanilla
4 tsp baking powder	¼ tsp salt
1 ½ c milk	½ c butter (melted)

Ingredients: For Topping

1 c butter (softened)	2 tbsp flour
1 c brown sugar	1 tbsp cinnamon

Ingredients: For Glaze

2 c powdered sugar	1 tsp vanilla
5 tbsp milk	

Directions:

Mix all cake ingredients together except for the butter. Slowly stir in the melted butter and pour into a greased 9 x 13-inch pan.

For the topping, mix all the ingredients together until well combined. Drop evenly over the batter and swirl with a knife. Bake at 350°F for 28–32 minutes.

While warm, drizzle the glaze over the cake.

~ - *Thore Dosdall*

Sliders

Time: 55 minutes

Yield: Makes 12 sliders



Back story

There are 2 complementary stories about the origin of the slider—the White Castle hamburger chain and the US Navy.

White Castle:

One theory suggests the name came from the way burgers were slid down the counter to customers by staff in white aprons and paper hats.

US Navy slang:

Another popular theory attributes the term to sailors during W/WII, who called greasy galley burgers “sliders” because they slid down the throat easily. Cheese-topped versions were nicknamed “lids”.



Before You Begin

Plan ahead: This recipe moves quickly, so be sure to have everything ready before you begin cooking. America's Test Kitchen suggests Martin's Dinner Potato Rolls in this recipe. It's unnecessary to temp the burgers because they will reach a food-safe temperature if cooked according to the recipe instructions.

Ingredients - Sauce

¼ c mayonnaise	1 tsp sugar
2 tbsp ketchup	1 tsp distilled white vinegar
1 tsp sweet pickle relish	1 tsp pepper

Ingredients - Sliders

1 ½ lbs 85 percent lean ground beef	6 slices deli American cheese (6 oz)
12 (2 ½-inch) slider buns or soft dinner rolls, halved horizontally	1 ½ tsp kosher salt
	1 tsp pepper

Directions:

For the sauce: Whisk all ingredients together in bowl; refrigerate until ready to use.

For the sliders: Cut sides of 1-quart zipper-lock bag, leaving bottom seam intact. Divide beef into twelve 2-oz portions, then roll into balls.

Working with 1 ball at a time, enclose in split bag. Using clear pie plate (so you can see size of patty) press ball into even 4-inch-diameter patty.

Remove from bag and place on baking sheet. Cover sheet with plastic wrap and refrigerate until ready to cook. (Patties can be shaped up to 24 hours in advance.)

Divide sauce evenly among bun bottoms. Arrange bun bottoms, sauce side up, on platter; set aside. Stack American cheese and cut into quarters (you will have 24 pieces). Combine salt and pepper in bowl.

Sprinkle both sides of patties with salt-pepper mixture. Heat 1 tsp oil in 12-inch nonstick skillet over medium heat until just smoking. Using spatula, transfer 6 patties to skillet. Sprinkle ¼ cup onion evenly over tops of patties and press firmly into patties with back of spatula.

Cook patties, uncovered and without moving them, for 2 minutes. Flip patties and top each with 2 pieces American cheese; add bun tops. Add 2 tbsp water to skillet (do not wet buns), cover, and continue to cook until cheese is melted, about 90 seconds longer.

Transfer sliders to prepared bun bottoms and tent with aluminum foil. Wipe skillet clean with paper towels.

Repeat with remaining 1 teaspoon oil, 6 patties, ¼ cup onion, American cheese, bun tops, and 2 tbsp water. Serve immediately.

~ *Bob Oganovic*

Mango Lassi

Ingredients:

1 ½ c chopped mangoes
(or 1 c canned, sweetened
mango pulp)

¾ c plain yogurt (Indian
yogurt if you can get it)

4 ice cubes

1 ½ to 3 tbsp sugar*

¼ tsp ground cardamom
chopped nuts (almonds,
pistachios) for garnish

Directions:

Place mangoes, sugar, cardamom and ice cubes into blender jar. If using a high-speed blender, add yogurt now. Blend until very smooth, making sure there are no detectable mango fibers left.

Avoid over-blending—this can cause the mixture to be slimy (euwwww).

Taste test:

- not sweet enough, or needs more mango flavor, add more mangoes.
- If it tastes sour, add milk or cream.

The lassi should be thick, but pourable and drinkable. Pour into glasses and garnish with chopped nuts, or dust with cardamom.



Note:

Be careful with adding sugar, especially if you've chosen to use sweetened mango pulp rather than fresh mango.

~ Constance Schey

Turkey Trot Tater-Tot Hotdish

Serves 4 to 6

Ingredients:

1 lb ground turkey	4 slices bacon
1 clove garlic, finely chopped	6 tbsp butter, divided
½ tsp dried sage	1 ½ c chopped baby bella mushrooms
1 egg	5 to 6 tbsp flour
½ c chopped green onions	2 ½ c whole milk
1 tsp freshly ground pepper, plus more as needed	½ c half and half
2 tsp salt, divided	¼ c chopped onions
1 tbsp olive oil	3 c shredded sharp Cheddar cheese, divided
1 lb fresh green beans, stems removed and chopped into bite-sized pieces	1 (32-oz) pkg Tater Tots

Directions:

Preheat oven to 375°F. In a medium bowl, combine turkey, garlic, sage, green onions, egg, pepper and 1 tsp salt. In a skillet over medium heat, heat olive oil and then brown the turkey mixture. Remove from stove and transfer mixture to a large bowl.

In a pot of boiling water, blanch green beans for 2 to 3 minutes. Using a slotted spoon, remove beans and plunge them into ice water. Once cool, drain completely and add to turkey mix.

In a skillet over medium heat, fry bacon until crisp. Remove from pan, and cool bacon on paper towels. Chop bacon into ¼-inch pieces and add to turkey mix. Gently combine turkey mix, beans and bacon and spread in an even layer in a 9 x 13-inch baking pan.

In a large skillet over medium-high heat, heat 2 tbsp butter. As soon as foam begins to subside, add

mushrooms and cook, stirring continuously, until mushrooms are browned, about 4 to 6 minutes.

In a medium saucepan over medium heat, melt remaining 4 tbsp butter. Slowly and evenly sprinkle flour into the butter. Cook for 2 minutes, then slowly whisk in the milk and half and half. Cook for 2 more minutes, then add diced onions, remaining 1 tsp salt, and pepper to taste. After 1 minute, stir in 2 ½ c cheese and cook, stirring, until melted.

Pour cheese mixture evenly over casserole. Scatter Tater Tots over the top, then scatter remaining shredded cheese. Bake until golden brown, about 45 minutes. Remove from oven and serve.

Note:

Proving that Gov. Tim Walz knows his way around a hot dish, this recipe garnered him top prize in the 2014 Minnesota Congressional Delegation Hotdish Off. He's won the competition three times, and is the reigning champion.

~ John Nuechterlein



Steve's Meatballs

SERVES: 5 to 6

Ingredients - Meatballs:

1 large egg
¼ c heavy cream
1 slice white bread, crusts removed and bread torn into 1-inch pieces
1 lb meat mixture *
1 small onion chopped very fine

1/8 tsp nutmeg
1/8 tsp ground allspice
1/8 tsp ground black pepper
1 tsp brown sugar, packed
1 tsp table salt
1 tsp baking powder

Ingredients - Sauce:

1 tbsp unsalted butter
1 tbsp all-purpose flour
1 ½ c chicken broth
1 tsp brown sugar, packed
¼ c heavy cream

3-4 slices of Gjetost
(Norwegian brown cheese)
salt and pepper

Directions - Meatballs:

Whisk egg and cream together in medium bowl. Stir in bread and set aside. Meanwhile, in stand mixer fitted with paddle attachment, combine meat mixture, finely chopped onion, nutmeg, allspice, pepper, brown sugar, salt, and baking powder. Use a fork to mash bread mixture until no large dry bread chunks remain; add bread mixture to mixer bowl and beat until combined, scraping bowl as necessary.

With dampened hands, shape approximately one tbsp of the meat mixture into a uniform 1-inch round meatball. Continue this process with the remaining mixture until 25 to 30 meatballs are formed. Place meatballs on



large baking sheet lined with parchment paper. Place in a hot oven, 350° Fahrenheit or 180° Celsius, and cook for 30 minutes until meatballs have reached a temperature of 160° Fahrenheit.

Directions - Sauce:

Heat butter in 10-inch straight-sided sauté pan over medium-high heat. Add flour and cook, whisking constantly, until flour is light brown, about 30 seconds. Slowly whisk in broth, scraping pan bottom to loosen browned bits. Add brown sugar and bring to simmer. Reduce heat to medium and cook until sauce is reduced to about 1 c, about 5 minutes. Stir in cream and gjetost and return to simmer.

Add meatballs to sauce and simmer, turning occasionally, until heated through about 5 minutes. Add salt and pepper, then serve.

“Note: I have used a veal, pork, beef mixture, ground turkey, ground chicken, a mixture of beef and pork, and only ground beef to make this recipe. Whatever you use, the longer you mix your ingredients the denser and drier your meatballs will be.

“I also LOVE the sauce. Often, I double the sauce recipe to spoon over boiled potatoes also.”

~ Steven Pearthree