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HSU Staff Cookbook 2020 - 2021

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Sulaina Banks

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HSU Staff Cookbook

(2020-2021)

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HSU
Staff
Cookbook

Acknowledgments

A special thanks to the chefs that came together to
create this cookbook.

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B r e a k f a s t



Sun Up Egg Squares

Lydia Ann Evers - Human Resources Analyst

These egg squares are great for holiday mornings or potlucks. You can mix up all the ingredients the night before and simply pop in the oven in the morning, and they're great hot or cold.

You can change the meat and vegetable ingredients to suit dietary restrictions or just to work with whatever you have handy in the fridge.

Ingredients

- 1 1/4 cup Bisquick
- 12 eggs
- 1 cup milk
- 1 1/2 tsp. salt
- 2 cups mozzarella cheese, shredded
- 1/2 tsp. pepper
- 1/2 tsp. oregano

Directions

- 1 Preheat the oven to 350 degrees
- 2 Layer the meat, vegetables, and cheese in a well-greased 13x9 baking dish
- 3 Beat together Bisquick, eggs, milk, salt, pepper, and oregano in a bowl and pour over the ingredients in the baking dish.
- 4 Bake, covered for 30 minutes.
- 5 Uncover, and bake for an additional 15 minutes, or until eggs are set and the top is golden brown.
- 6 Remove from the oven and let sit 10 minutes before slicing into 12 squares.
- 7 Can be served hot or cold.

Possible Combinations

Combo #1:

- 1 lb. meat or vegetarian sausage, cooked and drained
- 4 oz. mushrooms, sliced
- 1/2 cup green onions, sliced
- 2 medium tomatoes, chopped and drained well

Combo #2:

- 2 cups broccoli, chopped into small florets and steamed until just tender
- 4 oz. mushrooms, sliced
- Substitute extra sharp cheddar for mozzarella

Combo #3:

- Really whatever your heart desires, aiming for about 2 to 2 1/2 cups of additional ingredients
- If using wet ingredients, you should drain as much liquid as possible or the eggs will be runny
- If using hard ingredients like potatoes or carrots, you may need to pre-cook for a few minutes so they are done cooking at the same time as the casserole

To “DIE” for Biscuits

Christine Nix - Registered Nurse

Serving Size: 9
Prep Time: 10 min
Cook/Bake Time: 20-25 min

Ingredients

- 2 1/2 cups all-purpose flour
- 2 cups buttermilk
- 1 stick butter
- 4 tsp baking powder
- 4 tsp sugar
- 2 tsp salt

Directions

- 1 Preheat the oven to 450 degrees.
- 2 Combine all of the dry ingredients in a medium sized bowl.
- 3 Next, add the buttermilk and mix all of the ingredients together until a moist dough is formed.
- 4 Melt the butter in a microwave safe bowl, and then pour it into an 8x8 or 9x9 baking dish (make sure that your pan is not too small or shallow so that the butter doesn't drip out of the pan while it's baking).

- 5 Place the dough right on top of the melted butter and use a spatula to spread it evenly across the pan until it touches the sides.
- 6 Cut the unbaked dough (it should be swimming in butter at this point) into 9 evenish squares.
- 7 Bake for 20-25 minutes or until golden brown on top.
- 8 Enjoy for breakfast, lunch or dinner! These biscuits are the perfect companion to any meal. These are delicious with jam or I like to make a sausage gravy to put over the biscuits. Yummo!



L u n c h

Curry Pumpkin Soup

Shannon Berge - Administrative Support

Serving Size: 4
Preparation Time: 10 min
Cook/Bake Time: 25 min

Ingredients

- 1/2 cup butter
- 1 cup chopped yellow onion
- 3 cups chicken broth
- 1 3/4 cups pumpkin puree
- 1 cup half & half
- a few cloves crushed garlic
- 1/4 tsp. crushed red pepper or cayenne
- 1-2 tsp. curry powder
- 1/4 tsp. salt
- 1/2 tsp. coriander

Directions

- 1 In a big cookpot, melt butter, sauté onion and garlic until soft.
- 2 Add spices, stir and cook one minute.
- 3 Add broth, bring to a boil, then simmer 20 minutes.
- 4 Stir in pumpkin and half & half.
- 5 Cook 5 minutes more.
- 6 Let cook slightly and blend with immersion blender.
- 7 Garnish with sour cream and chives.

Green Soup

Brennen Rose - Analyst and Programmer

Gluten Free
Serving Size: 4-6
Prep time: 30 min to 1 hour
Cook/Bake Time: 25 min

Ingredients

- 2.5 lbs Zucchini
- 1lb Tomatillos
- 2 bunches of cilantro
- 3 bunches of Italian parsley
- 2 large poblanos
- 2 serranoes
- 2 jalapenos
- 2 Anaheim
- 2 large onions
- 6 cloves garlic
- 2 small corn tortillas
- 5 cups chicken broth
- 2 to 3 chicken breasts (I use a 2.5lb pack of chicken thighs)
- salt and pepper to taste
- Optional: creme fraiche

Directions

- 1 Spicy, requires immersion blender
- 2 Use chicken stock/broth you like or Make chicken broth with raw chicken, 1 of the onions, 1 jalapenos and several tomatillos
- 3 Add a hand full of cilantro and parsley stalks and let simmer for 15mins in 6 cups of water (don't boil your chicken!)
- 4 Gut chilies and lay on cookie sheet for roasting, add salt pepper olive oil
- 5 Allow to roast for 10mins medium heat in oven or broil for half but be prepared to monitor it
- 6 Cube the zucchini and sauté with remaining tomatillos and onion
- 7 Add the garlic, tortillas and chicken broth, let everything come to a boil for several minutes
- 8 Toss in the peppers and immersion blend until soup is consistent and all of the zucchini is broken down
- 9 Taste for salt and pepper
- 10 Should need a table spoon or so of salt
- 11 Reduce heat and add chicken
- 12 Serve with fresh tortilla chips and dollop of creme fraiche

Salad of the Season

*Rose Sita Francia - TRIO Educational
Talent Search Director*

Dairy Free, Gluten Free, Vegan, and Vegetarian

Serving Size: 6

Prep Time: 30 min

Cook/Bake Time: 12 hours to soak sprouts

2-3 month to grow lettuce

Eating in-season allows you and your family to enjoy the highest quality produce and a wide variety as the bounty of freshly harvested foods changes from season to season. Seasonal winter salads have become my favorite because of the delicious combinations available. They make a beautiful addition to a holiday feast as well as an everyday meal.

Some helpful notes on lettuce, salad greens, and other yummy things! Homegrown lettuce and other greens are incredibly delicious. If you are growing lettuce you can harvest the outer leaves and let the center continue to grow. A Community Supported Agriculture (CSA) subscription with a local farmer provides delicious fresh produce. Head lettuce and baby greens are available at the Farmers' Market. Inspect pre-washed baby greens. Remove any leaves that are discolored or visibly going bad.

When it comes to making salads there are so many optional ingredients, cheese! Try arugula if you like it spicy and spinach for a mild flavor. Finely chopped and crushed or "massaged" kale seems to be quite popular. Seeds and nuts are a good source of high-quality fat, brain food! They can be used seasoned and pan-roasted or oven-toasted, raw, or sprouted/soaked for the added nutritional value. Yum! Pumpkin, sunflower, sesame, and hemp seeds are just a few stellar options. Honey glazed pecans or the savory taste of wasabi, curry, or tamari roasted cashews are amazing. Top your salad with edible flowers, the mild-flavored bright orange calendula petals, the deep purple Johnny jump-up flowers, colorful spicy nasturtiums, or the flavorful light purple chives flowers. Enjoy!

Ingredients

- 1 cup soaked almonds or candied pecans
- 6 cups red leaf lettuce
- 1 pomegranate
- 5 tangerines or 1 sliced persimmon
- Dress with salt, pepper, oil, and vinegar to taste, or your favorite dressing

Directions

- 1 When it comes to making salad quality control is always in your hands!
- 2 Soak the almonds for 12 hours (overnight or day).
- 3 Rinse the almonds and pop the skins off by squeezing them between your fingers.
- 4 The almonds need to be wet for the skins to remove easily.
- 5 Chop the skinless almonds into slivers or use them whole.
- 6 Gently tear leaves by hand to keep them from browning too quickly.
- 7 Scar the pomegranate with a knife.
- 8 Gently separate the seeds from the shell and skin.
- 9 Discard any that are soft or discolored.
Pomegranate juice stains!
- 10 Use tangerines or another citrus.
- 11 Peel and slice them into bite-size pieces.
- 12 Place the lettuce in the salad bowl, top with pomegranate seeds, tangerine pieces, and soaked almonds.
- 13 Lightly toss the salad with salt, pepper, olive, and/or toasted sesame oil, and vinegar, or use your favorite dressing.

Loaded Tostadas

Gabriela Pelayo - APS Office Coordinator

This recipe is one of my go-tos because it is super easy to put together. It is almost impossible to indicate measurements because it really depends on how hungry you are. My mom used to make us these when she was tired after a long day of work. Though a very simple recipe, it is so delicious and filling. You can substitute some ingredients to make it dairy free or vegetarian.

Ingredients

- Refried beans (from a can or homemade)
- Sour cream (any kind but I prefer the Salvadorian sour cream because it is a bit more salty)
- Queso fresco (I prefer the Cacique brand)
- Chopped iceberg lettuce
- Tostadas (I prefer the Guerrero brand in the yellow bag)
- Chopped or shredded chicken (optional)
- Salsa, Tapatio, or Valentina (optional)

Directions

- 1 Add a thin layer of sour cream to your tostada
- 2 Add a layer of refried beans (as much as you want)
- 3 Add a layer of chicken (optional)
- 4 Add a layer of chopped iceberg lettuce (as much as you want)
- 5 Top off with queso fresco slices or crumbles
- 6 Drizzle salsa, Tapatio, or Valentina (optional)
- 7 Repeat for as many tostadas as you would like to eat!



Buffalo Chicken Dip

*Molly Kresl - Office of Student Life,
Student Life Coordinator*

We did a "Dip" cook off at one of my past offices and my friend shared this recipe with me! It was my favorite recipe that was prepared at that event!

Ingredients

- 4 boneless chicken breasts (Cooked, cut, and shredded)
- 2- 8 oz packages Cream Cheese
- 1 C. Franks Hot Sauce
- 1 C. Extra Chunky Blue Cheese Dressing
- 1/4 tsp Pepper
- 3 ribs celery dices

*NOTE: Crackers & Celery for serving dip

Directions

- 1 Combine all ingredients and stir until well blended. If needed, heat on stove for a couple minutes to soften the cream cheese and blend more.
- 2 Transfer ingredients to greased 9X12 in pan and bake for 25 minutes at 350.

New England Clam Dip

Michael Prestin - Residence Life Coordinator

Serving Size: 1-5
Prep Time: 15 min
Cook/Bake Time: N/A

Ingredients

- 2 bars of Cream Cheese
- 8-10 Drops of Worcestershire sauce
- 10-15 Drops of Hot Sauce
- 2 Cans of Clams (Bumblebee is best)
- 1 bag of Fritos Scoops

Directions

- 1 Drain the Clams, but keep the liquid, you might need it later.
- 2 Add the cream cheese, Worcestershire sauce, hot sauce, and clams into a mixing bowl.
- 3 Mix all ingredients until smooth, taste through out to see if you need to add more hot sauce or Worcestershire sauce (I usually add a lot of hot sauce cause I like it spicy).
- 4 Once done, transfer to serving dish and enjoy.
- 5 Cover and refrigerate when not eating.

*NOTE: SHELLFISH ALLERGEN



Escalloped Pineapple

Jay Schock - Financial Aid Counselor

The story behind this recipe is... there is no story! No one in my family seems to know the recipe's origin, it's just always been a staple at family gatherings. Serve hot or cold, as a dessert or side dish. Seems to complement wild rice, mashed potatoes, chicken...

Ingredients

- 3 eggs
- 3/4 cups sugar
- 1/2 cup melted butter
- 1/2 cup half & half
- 1 tsp. salt
- 20 oz. crushed pineapple (with juice)
- 8 slices white bread, crusts removed, shredded

Directions

- 1 Combine all ingredients, but add bread last. Be sure to shred bread before adding to the mix.
- 2 Bake at 350° for 45 minutes to one hour, or until top of pudding is golden brown.
- 3 Eat hot OR cold!!!!

*NOTE: If you GOOGLE "escalloped pineapple" you'll find very slight variations on this recipe (i.e. doubling the amount of sugar, substituting pineapple chunks for crushed pineapple, etc.

Pancetta, White Bean, and Swiss Chard

Cortney Koors - Department Coordinator

Serving Size: 4
Prep time: 45 min; dough can be made two days in advance
Cook/Bake Time: 35 min

This recipe is from my favorite cooking blog, Smitten Kitchen. I love these pot pies, and they can easily be made vegetarian by omitting the pancetta. Enjoy!

Ingredients

Lid:

- 2 cups all- purpose flour
- 1/2 teaspoon table salt
- 13 tablespoons (1 stick plus 5 tablespoons) cold unsalted butter, diced
- 6 tablespoons whole Greek yogurt
- 1 tablespoon white wine vinegar
- 1/4 cup ice water
- 1 egg, beaten with 1 tablespoon water, for egg wash

Filling:

- 2 tablespoons olive oil
- 3/4 to 1 cup 1/4-inch-diced pancetta
- 1 large or 2 small onions, finely chopped
- 1 large carrot, finely chopped
- 1 large stalk celery, finely chopped
- Pinch of red pepper flakes
- Salt and freshly ground black pepper
- 2 garlic cloves, minced

- Thinly sliced Swiss chard leaves from an 8- to 10-ounce bundle (4 cups); if leaves are very wide, you can halve them lengthwise
- 3 1/2 tablespoons butter
- 3 1/2 tablespoons all- purpose flour
- 3 1/2 cups sodium- free or low- sodium chicken or vegetable broth
- 2 cups white beans, cooked and drained, or from one and a third 15.5- ounce cans

Directions

Make lids:

- 1 In a large, wide bowl (preferably one that you can get your hands into), combine the flour and salt.
- 2 Add the butter and, using a pastry blender or your fingertips, cut them up and into the flour mixture until it resembles little pebbles.
- 3 Keep breaking up the bits of butter until the texture is like uncooked couscous.
- 4 In a small dish, whisk together the sour cream, vinegar, and water, and combine it with the butter-flour mixture.
- 5 Using a flexible spatula, stir the wet and the dry together until a craggy dough forms.
- 6 If needed, get your hands into the bowl to knead it a few times into one big ball.
- 7 Pat it into a flattish ball, wrap it in plastic wrap, and chill it in the fridge for 1 hour or up to 2 days.

Make filling:

- 1 Heat 1 tablespoon olive oil over medium- high heat in a large, wide saucepan, and then add the pancetta. Brown the pancetta, turning it frequently, so that it colors and crisps on all sides; this takes about 10 minutes.
- 2 Remove it with a slotted spoon, and drain it on paper towels before transferring to a medium bowl.
- 3 Leave the heat on and the renderings in the pan.
- 4 Add an additional tablespoon of olive oil if needed and heat it until it is shimmering.
- 5 Add onions, carrot, celery, red pepper flakes, and a few pinches of salt, and cook over medium heat until the vegetables are softened and begin to take on color, about 7 to 8 minutes.
- 6 Add the garlic, and cook for 1 minute more.
- 7 Add the greens and cook until wilted, about 2 to 3 minutes.
- 8 Season with the additional salt and freshly ground black pepper to taste.
- 9 Transfer all of the cooked vegetables to the bowl with the pancetta, and set aside.

Make sauce:

- 10 Wipe out the large saucepan; don't worry if any bits remain stuck to the bottom.
- 11 Then melt the butter in the saucepan over medium- low heat.
- 12 Add the flour, and stir with a whisk until combined. Continue cooking for 2 minutes, stirring the whole time, until it begins to take on a little color.

- 13 Whisk in the broth, one ladleful at a time, mixing completely between additions.
- 14 Once you've added one- third of the broth, you can begin to add the rest more quickly, two to three ladlefuls at a time; at this point you can scrape up any bits that were stuck to the bottom – they'll add great flavor.
- 15 Once all of the broth is added, stirring the whole time, bring the mixture to a boil and reduce it to a simmer.
- 16 Cook the sauce until it is thickened and gravylike, about 10 minutes.
- 17 Season with salt and pepper.
- 18 Stir the white beans and reserved vegetables into the sauce.
- 19 Preheat your oven to 375 degrees.
- 20 Assemble and cook pot pies:
- 21 Divide the filling between four ovenproof 2-cup bowls. (You'll have about 1 1/2 cups filling in each.)
- 22 Set the bowls on a baking pan.
- 23 Divide the dough into four pieces, and roll it out into rounds that will cover your bowls with an overhang, or about 1 inch wider in diameter than your bowls.
- 24 Whisk the egg wash and brush it lightly around the top rim of your bowls (to keep the lid glued on; nobody likes losing their lid!) and drape the pastry over each, pressing gently to adhere it.
- 25 Brush the lids with egg wash, then cut decorative vents (smaller than mine, please, as they led to

- lots of draping) in each to help steam escape.
- 26 Bake until crust is lightly bronzed and filling is bubbling, about 30 to 35 minutes.

*DO AHEAD: The dough, wrapped twice in plastic wrap and slipped into a freezer bag, will keep for up to 2 days in the fridge, and for a couple months in the freezer. The filling can be made up to a day in advance and stored in a covered container in the fridge."

Pork Medallions with Blue Cheese Sauce

Mallory J. Garcia - Residential Life Coordinator

Servings: 4-5
Prep Time: 10 minutes
Cook Time: 20 minutes
Total Time: 30 minutes

Ingredients

- 2 lbs. pork tenderloin
- 2 tbsp. olive oil
- 2 tbsp. butter
- 2 shallots, finely chopped
- 1/4 cup white wine
- 3/4 cup heavy cream
- 5 oz. blue cheese
- 1 tsp. chopped parsley
- Salt to taste
- Fresh ground pepper

Directions

- 1 Trim the tenderloin of the silver skin and any excess fat. Cut the tenderloin into (8) 2-inch thick medallions. Flip the medallion into cut side and press down with the palm of your hand to flatten slightly. Season with salt and pepper.
- 2 Heat the olive oil and 1 tbsp. butter in a large sauté pan over high heat. When the butter is melted

and foaming, add half of the meat and sear until nicely browned, 2 to 3 min. Flip and cook the other side until the meat is well browned and slightly firm to the touch, about another 2 min. Transfer to a plate and repeat with the remaining pork.

- 3 Melt the remaining tablespoon butter in the pan. Add the shallots and a pinch of salt and sauté for about 30 seconds, using a wooden spoon to scrape up any browned bits from the bottom of the pan.
- 4 De glaze the pan with the white wine. Once the wine has almost completely evaporated add the cream and blue cheese cubes. Simmer over medium heat for about 3 minutes until sauce is smooth and thick.
- 5 Return the pork and any accumulated juices to the pan, and cook, flipping the pork once, until it's firm to the touch and still a little pink in the middle (cut into a piece to check), 2 to 4 min. Season to taste with salt and pepper and serve garnished with parsley.

Quick & Easy Kid Friendly Pasta

Molly Kresl - Student Life Coordinator

Cook Bake Time: 15 min

My best friends grandma used to make this for us when we were kids. I continued to make it when I was too stressed to prepare anything more complicated.

Ingredients

- 1 12oz box bow tie pasta
- 2 14.5 oz cans diced tomatoes
- 2 1/2 Tbl Chicken Bouillon
- 2 Tbl Butter
- Salt & Pepper to taste

Directions

- 1 Boil bow tie pasta in salty water.
- 2 Strain pasta once cooked and return to pan.
- 3 Add 2 cans of diced tomatoes with the liquid to the pan.
- 4 Heat until tomatoes start boiling (about 2 minutes).
- 5 Add in Chicken Bouillon and Butter.
- 6 Heat until melted and all bouillon is dissolved.
- 7 Add salt and pepper to taste.

Smoked Salmon Log

*Jeanne M. Riecke - Administration
Support Coordinator*

Ingredients

- 2 cups canned (cooked) salmon
- 8 oz. cream cheese
- 2 tbsp. onion, finely chopped
- 1/4 tsp. liquid smoke
- 1 large tsp. horseradish
- 1/4 tsp. salt
- 2 tbsp. lemon juice
- 3 tbsp. parsley, coarsely chopped
- 1/2 cup chopped pecans

Directions

- 1 Drain and flake salmon, removing skin and bones.
- 2 Mix cream cheese and canned salmon, chopped onions, liquid smoke, horse radish and lemon juice.
- 3 Form a log and roll in chopped parsley and nuts mixture. Chill a few hours and serve.
- 4 Serve with Ritz crackers or crackers of your choice.

*TIP: Use mixer or food processor for even distribution of ingredients.



D e s s e r t

Flan

Sonia Santana - Buyer 1

Serving Size: 2-4
Preparation Time: 20 min
Cook/Bake Time: 40 min

Ingredients

- 4 eggs
- 1 12oz can of Evaporated Milk
- 1 14oz can of Sweetened Condensed Milk
- 1 cup of sugar

Directions

- 1 Set oven to 375
- 2 In a small to medium sauce pan melt the sugar until it's golden brown. You must stir constantly. Once the sugar is melted pour it into a small glass baking dish (I use a 2 Liter size Pyrex baking dish)
- 3 In a medium mixing bowl crack all the eggs and pour both cans of milk in and whisk for a bout a minute or so. Once the mixture of eggs and milk is complete, pour into the baking dish
- 4 Put your flan baking dish in a larger baking dish and pour water into the larger dish (Bain Marie). Set the baking dishes in the oven for 40 min. Once your flan is done, let it cool and enjoy. Place any remaining flan in the fridge.

3 Layer Carrot Cake

*Chant'e Marie Catt - Off-Campus
Housing Coordinator*

This recipe was handed down to me by one of my best friends, Jeanne Young. It is super simple, needs few ingredients, weighs a boatload, but will disappear as fast as it was made! Play around a bit and make it your own! You like pineapple in it, add some, raisins? Add that too! Hate nuts... YOU HAVE THE CONTROL

Ingredients

The Cake:

- 2 cups flour of choice, sifted
- 1 tsp. baking soda
- 2 cups flour of choice, sifted 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 2 cups of sugar
- 1 ½ cups vegetable oil
- 4 eggs
- 3 ½ cups grated carrot

The Topping:

- 8 oz. Cream cheese
- 1 box powdered sugar
- 1 stick margarine
- 2 tsp. vanilla
- 1 can or 2 cups coconut
- 1/2 cup chopped pecans or walnuts

Directions

- 1 Mix dry ingredients, then add oil and blend.
- 2 Add eggs one at a time and mix after each addition
- 3 Finally, add carrots and blend well. I like to add about 2 cups of chopped walnuts or pecans at this point if desired
- 4 Pour equal amounts into 3 layer pans (8") and bake at 350° for 30 mins (or in a 13x9 pan at 350° for an hour)
- 5 For topping: Blend cream cheese, powdered sugar, margarine, and vanilla and mix.
- 6 Mix nuts and Coconut and press around edges of the cake.
- 7 Spread evenly over top and sides of layers. (If the cake is baked in a 13x9 pan one have of the topping recipe is sufficient) but if you are like me, I like to make extra because I like my layers a little fuller so I double the topping recipe.

Grandma Kresl's Kolacky Cookies

Molly Kresl - Student Life Coordinator

Vegetarian
20-30 Bite Size Cookies
Prep 1-2 hours
Cook/Bake Time: 8 minutes

These cookies are the American adaptation of a Czech dessert. My grandma and my aunties would work for hours in the kitchen making these cookies every Christmas, and then they would be covering every surface of my grandparents house to snack on. When I was a kid I hated these cookies because they had fruit in them, but as I got older, you would be hard pressed to get me to stop eating them. Since they are savory, I will often sneak them for breakfast too! Commonly, Kolacky's dough will be folded over the top of the fruit filling, but my family chose to make them more like thumbprint cookies because it is a lot easier and still delicious!

Ingredients

Filling (Dried Fruit):

Option 1: Make your own

- 2 cups Dried Fruit (apricot, pitted plums)
- Sugar to taste

Option 2: Buy from store (preferred)

- Choose any of the following: Poppy seed pastry Filling, plum pastry filling, apricot pastry filling

Cookie:

- 6 oz Cream Cheese
- 1/2 lb. Butter
- 2 cups Flour
- 1/2 tsp Baking Powder
- Powder Sugar for topping and rolling out dough

Directions

Filling (if you didn't buy from store):

- 1 Combine dried fruit & small amount of water in saucepan. Cook on lo until fruit is soft. add sugar to taste and cook for an additional 2 minutes or until sugar is dissolved. remove from heat and cool

Cookie:

- 2 Mix together cream cheese & butter. In a separate bowl, mix together flour and baking powder. Combine all ingredients and mix until smooth. Refrigerate or freeze dough for at least an hour or until it is firm enough to roll.
- 3 Once firm, powder counter with powder sugar (similar to flour for bread) where you will roll out the dough. Preheat oven to 400* F.
- 4 Take the dough out and roll thin (1/4 inch) and cut into small circles (use shot glass or small cup to cut). It is best to take a small bit of dough out at a time and keep the rest refrigerated.
- 5 Once cut into circles, make an indentation in the center of each cookie with thumb and add small dollop of fruit filling to the indentation. Put cookies on pan 1/2 in to 1 in apart. Bake at 400* for 8 minutes. Allow cookies to cool and then dust with powder sugar.

Maple Bacon Pecan Chocolate Chip Cookies

Nicki Viso - Program Analyst

This follows a basic cookie recipe. You can cut back on the salt and sugar to accommodate the maple syrup and bacon.

Ingredients

- 2 ¼ cups All-Purpose Flour
- 1 tsp. Baking Soda - not baking powder
- ½ tsp. Salt - regular table salt is fine
- ½ cup Unsalted Butter, softened
 - You can substitute vegan butter here
 - Avoid salted butter if you can, otherwise don't add any table salt if this is all you have
- ½ cup Granulated Sugar - i.e., plain white sugar
- ¾ cup Packed Brown Sugar
 - "Packed" means squishing it down to fill the measuring cup so that it's firm, as opposed to loosely filling the measuring cup
 - I've used both dark and light brown sugar in this recipe and didn't notice a difference
- ¼ cup Maple Syrup
 - It's better if it's real maple syrup, but any syrup will do, as long as it doesn't have any fruit or other flavorings
- 1 tsp. Vanilla Extract
 - I did not notice a difference between the artificial or pure extract
- 2 Large Eggs

- You can substitute applesauce if you can't/ don't do eggs; ¼ cup applesauce per egg
- Applesauce substitutions can make the cookie denser. To have a lighter texture, add ½ teaspoon baking powder.
- 2 cups Chocolate Chips
 - You can use milk chocolate, semi-sweet, or dark chocolate depending on your preferences
 - Feel free to measure this with your heart rather than a measuring cup
- ½ Package Cooked Bacon, chopped
 - You can use any bacon – regular, hickory smoked, maple, etc. – it depends on your preferences
- ½ cup Pecans, chopped
 - You can also crumble them by hand or use a food processor if you have whole pecans on hand

Directions

- 1 Take the butter out of the fridge and set aside so that it gets to room temperature. Depending on the temperature in your place, this can take about 15-20 minutes.
 - Adding cold butter to the mixer means your cookies will be denser and won't spread on the pan when baked; adding melted butter to the mixer means your cookies will end up doughier and greasier.
 - To soften the butter faster, you can microwave the butter (leave it in its paper wrapping). In my microwave, I go for 20 seconds at 30% power

- to start with, and then add time if the butter needs more softening.
- 2 Set your oven to 375° and adjust your cooking racks so that one is in the middle of your oven.
 - If you are using a dark cookie sheet, you can decrease the oven temperature to 350°; dark cookie sheets absorb more heat.
- 3 Cook the bacon until it's slightly crispy. Break it apart into small pieces and set aside on paper towels to reduce the grease. It will cook more when you bake the cookies.
- 4 Whisk or stir together the flour, baking soda, and salt in a small bowl. Set this bowl aside.
- 5 In a hand mixer or stand mixer, add in softened butter, granulated sugar, brown sugar, maple syrup, and vanilla extract. Mix everything together until the ingredients are creamy, approximately 2 minutes.
- 6 Add the eggs to the mixer and mix until combined, approximately a minute or so.
 - Sometimes, people add the eggs one at a time and mix in between. I have seen no difference between adding them together or one at a time.
- 7 Gradually add in the flour mixture from the small bowl.
 - I will usually add ½ cup at a time and mix until each scoop is combined with the mixture.
- 8 Add in the chocolate chips, bacon, and nuts.
 - You can stir these in with a spoon or spatula to avoid the pieces breaking up. I usually run the mixer because I don't mind a few broken chips here or there.

- 9 Using a spoon or cookie scoop, place dough mixture onto a cookie sheet
 - You can use parchment paper, silicone baking mats, or no lining at all. I recommend spraying with some sort of baking spray if you don't want to use any lining.
 - I can usually fit 12 cookies on one cookie sheet. Only one cookie sheet can fit in my oven at a time, so I place the remaining dough in the fridge and bake the batches separately.
- 10 Place the cookie sheet in the oven for 9-11 minutes, or until the cookies look golden brown.
 - A good rule of thumb I use is firm edges, soft middle. You can poke at the cookies a bit to test them.
- 11 When the cookies are done, take the cookie sheet out and allow them to cool for a few minutes on the cookie sheet. This allows them to firm up a bit.
- 12 Afterwards, place the cookies on wire racks to cool completely.

Texas Sheet Cake

Cortney Koors - Department Coordinator

Vegetarian
Serving Size: Many
Prep Time: 20 min
Cook/Bake Time: 15-20 min

This is my favorite chocolate cake! I got the recipe from an Oracle consultant (from Texas!) back when I worked in the Common Management Systems during the PeopleSoft implementation. Clearly, PeopleSoft wasn't the only thing they delivered!

Ingredients

For the sheet cake:

- 1 cup water
- 1 cup butter (2 sticks)
- 3 Tablespoons unsweetened cocoa powder
- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sour cream
- 2 large eggs
- 1 teaspoon vanilla extract

For the frosting:

- 6 Tablespoons milk
- 3 Tablespoons unsweetened cocoa powder
- 1/2 cup butter (1 stick)
- 3 3/4 cups powdered sugar

Directions

- 1 Preheat oven to 350 degrees F and grease a 18x13'' sheet pan (aka jelly roll pan).
- 2 Add water, butter and cocoa powder to a medium saucepan over medium heat. Bring mixture to a boil.
- 3 Meanwhile, in a separate bowl mix together the flour, sugar baking soda and salt.
- 4 In another small bowl mix together the sour cream, eggs and vanilla.
- 5 Add sour cream/egg mixture to the flour mixture and mix until combined.
- 6 Once the chocolate mixture in the saucepan is boiling, remove it from heat and pour it into the batter. Mix until combined and no lumps remain.
- 7 Pour mixture into prepared pan and smooth evenly with a spatula.
- 8 Bake for 15-20 minutes or until set (mine is usually done around 15 minutes).
- 9 While the cake is baking, prepare the frosting:
- 10 Add milk, cocoa and butter to a saucepan. Bring mixture to a boil.
- 11 Once boiling, remove it from the heat and stir in powdered sugar. I like to beat the mixture with my hand-held mixer to get rid of any lumps.
- 12 Pour hot icing over hot cake. Use a spatula to spread it evenly over the cake. Allow frosting to set for at least 10 minutes before eating.





Drink



Bergamo Mule

*Patrick Gavin - ITS Systems
Administrator*

The Bergamo Mule is fast and tasty. It's okay if the limonata or the ginger beer are flat.

Ingredients

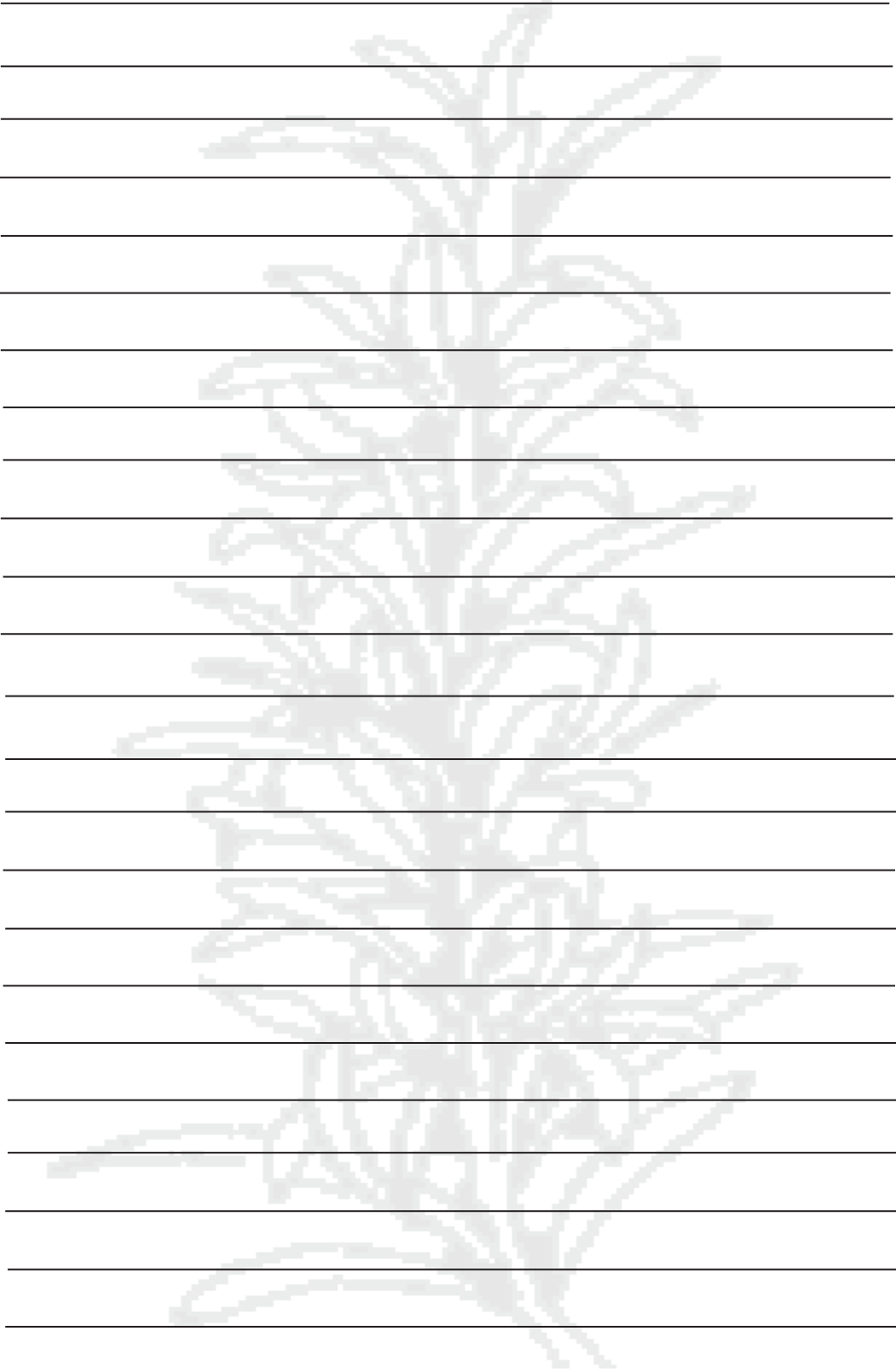
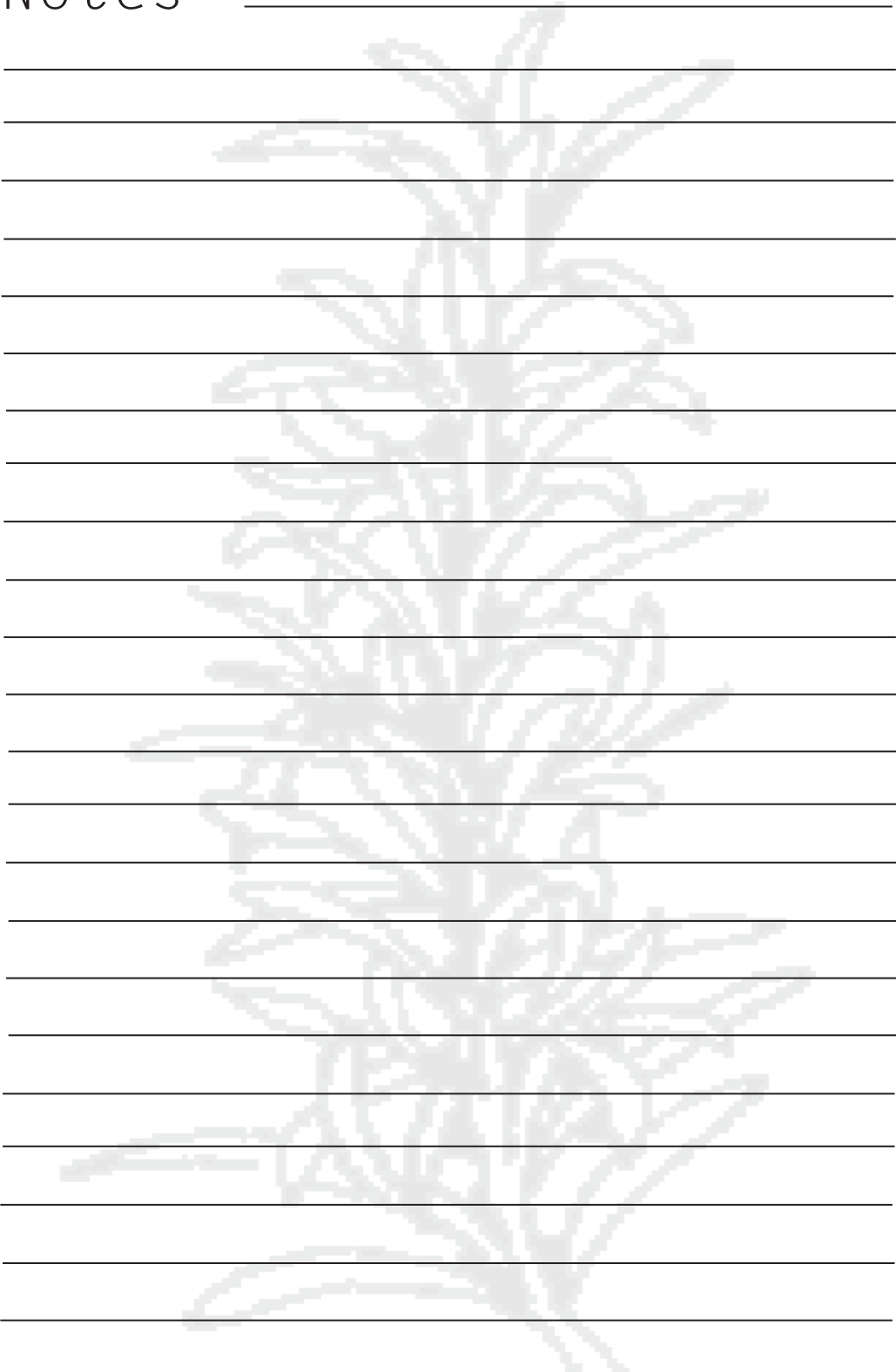
- 2 oz. Vodka
- 4 to 5 dashes of Angostura Bitters
- 1 can of San Pellegrino Limonata
- 1 bottle of Fever Tree Ginger Beer
- Ice

Directions

- 1 Fill tall glass with ice
- 2 Add vodka and bitters
- 3 Top halfway with limonata
- 4 Top the rest of the way with ginger beer
- 5 Stir
- 6 Put leftover limonata and ginger beer in fridge to save for the next one"

*NOTE: All ingredients except for bitters can be purchased at Costco.

Notes



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Breakfast
Sun Up Egg Squares
To "DIE" for Biscuits

Launch
Curry Pumpkin Soup
Green Soup
Salad of the Season
Loaded Tostadas

Appetizer
Buffalo Chicken Dip
New England Clam Dip

Dinner
Escalloped Pineapple
Pancetta, White Bean, and Swiss Chard
Pork Medallions with Blue Cheese Sauce
Quick & Easy Kid Friendly Pasta
Smoked Salmon Log

Desert
Flan
3 Layer Carrot Cake
Grandma Kresl's Kolacky Cookies
Maple Bacon Pecan Chocolate Chip Cookies
Texas Sheet Cake

Drink
Bergamo Mule



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