

Robinson Community Cookbook



EATING

IS

FUN!

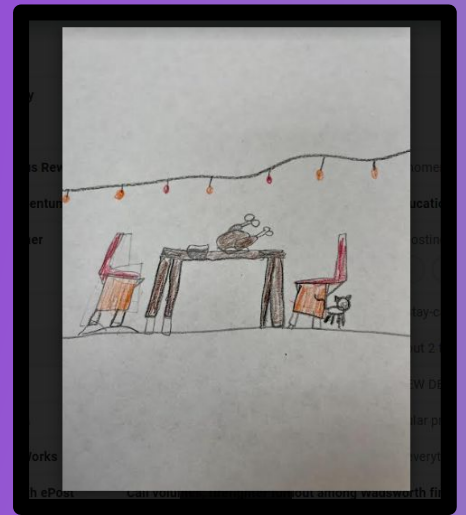
Main Dishes



D Davis - Grade K



K Davis Grade 4



A Johnson - Grade 3

Pierogi Casserole

2 boxes pierogies (I like the small ones)

1 onion sliced

1 pepper sliced

1 pkg. Kielbasa sliced
with 1 can chicken broth
OR

Italian sausage with jar of
spaghetti sauce

OR

1 lb. hamburger with 1
can beef broth (shredded
beef works well also)

1. Put all ingredients in casserole dish and bake for 25 minutes at 400 degrees.
2. Add 1 package of shredded cheese and bake until cheese is golden brown.

This is one you can customize.
Sauerkraut pierogies pair well with kielbasa. Basil with red sauce. Use your imagination!

Peterson
Family

Stuffed Pepper Soup

2 red, yellow, or orange bell
peppers

1 onion

2 large cans tomato sauce

1 large can crushed
tomatoes

1 small can diced tomatoes

1/2 C brown sugar

2 lbs ground beef

1/4 C water

4-6 servings of instant rice
(white or brown)

1. Brown the ground beef and drain.
2. Cut up peppers and onion and blend with water in a blender until liquefied.
3. Combine all ingredients in a large pot.
4. Fill one of the large cans (leftover from tomato sauce) with water 2x and add into the pot.
5. Simmer on low/medium for 20 minutes and serve over cooked white rice.

*Pro tip - leave rice separate from soup as it will become mushy. You can add any seasonings you like! Overall this recipe tastes sweet and savory and is a great way to introduce pickier eaters to peppers since they are blended into the soup.

Shannon
Family

Chicken Paprikash

2 tablespoons pork lard or butter
3 pounds chicken pieces, bone-in and skin-on
2 medium yellow onions, very finely chopped
2 cloves garlic, finely minced
2 Roma tomatoes, seeds removed and very finely diced
1 Hungarian bell pepper, diced 3-4 tablespoons
quality, genuine imported sweet Hungarian paprika
2 cups Aneto 100% All-Natural Chicken Broth or Aneto low sodium chicken broth
1 1/2 teaspoons sea salt
1/2 teaspoon freshly ground black pepper
3 tablespoons all-purpose flour
3/4 cup full fat sour cream, room temperature (important to avoid lumps; be sure also to use full fat)
1/4 cup heavy whipping cream

1. Heat the lard in a heavy pot and brown the chicken on all sides. Transfer the chicken to a plate. In the same oil, add the onions and fry until golden brown. Add the garlic and tomatoes (and pepper if using) and fry another 2-3 minutes. Remove the pot from the heat and stir in the paprika, salt and pepper (paprika becomes bitter if scorched).
2. Return the chicken to the pot and place it back over the heat. Pour in the chicken broth. The chicken should be mostly covered. Bring it to a boil. Cover, reduce the heat to medium-low and simmer for 40 minutes. Remove the chicken and transfer to a plate.
3. In a small bowl, stir the flour into the sour cream/cream mixture to form a smooth paste. Stir the cream mixture into the sauce, whisking constantly to prevent lumps. Bring it to a simmer for a couple of minutes until the sauce is thickened. Add salt and pepper to taste. Return the chicken to the sauce and simmer to heat through.
4. Serve the chicken paprikash with Hungarian nokedli.

Salmon Fillets

3 - 4 oz Salmon

1/2 cup chili sauce

1/4 cup fresh chopped

Scallions

1. Preheat oven to 400 degrees.
2. Next mix 1/2 cup chili sauce and 1/4 cup fresh chopped scallions in a bowl.
3. Then dip salmon fillets into the mixture and place on baking tray lined with parchment paper.
4. Take the leftover sauce and pour it over the salmon evenly.
5. Bake 12 - 15 minutes.

Anonymous

Ham, Corn, and Potato Chowder

5 medium potatoes
(about 1 lb.)

½ c. minced onion

2 T. butter or margarine

1-1/2 c. milk

1 pkg. (4 oz.) lean ham,
cut into small pieces

1 can (10-3/4 oz.) cream
of mushroom soup

1 can (17 oz.) cream-style
corn

1 t. salt

1/8 t. black pepper

1/8 t. cayenne pepper

Cover unpeeled potatoes with salted water and cook, covered until tender.

Remove potato skins. Cut potatoes into small chunks.

In large skillet or 2-quart saucepan melt butter. Sauté onion for about 5 minutes.

Add milk, ham, cream of mushroom soup and potatoes.

Cook over medium low heat about 20 minutes, stirring occasionally.

Add cream-style corn, salt and peppers. Bring to boiling. Reduce heat. Simmer for 20 minutes. Taste to see if spices are needed.

Fowler Mack
Family

**Mama's
Famous Mac
and Cheese**

Butter

Flour

Milk

**Macaroni noodles - 1
box**

**Bag of Shredded
cheese**

Boil the pasta and then drain.

**Make the cheese sauce by combining butter, flour,
and whisking in milk. (I never measure)**

Cool the sauce until it is nice and thick.

Add in shredded cheese Stir well.

Combine cheese sauce with cooked pasta.

Transfer half the mac and cheese to a baking dish.

Sprinkle with more shredded cheese.

**Top with rest of mac & cheese. Add more shredded
cheese and put in the oven.**

Enjoy!

Wyatt Family

Creamy Baked Mac & Cheese

**16 oz of elbow
noodles**

16 oz cheddar cheese

**8 oz colby jack
cheese**

1 egg

1 cup of milk

**½ cup of heavy
whipping cream**

- 1. Preheat oven to 350 degrees**
- 2. Boil noodles and drain**
- 3. Combine all ingredients**
- 4. Save some cheese for the top layer.**
- 5. Bake for 45 minutes**
- 6. Cool for 10 minutes and serve.**
*** Cheese could be shredded**

Jones Family

Cajun Chicken with Honey Mustard Sauce

2 pounds boneless
chicken breasts cut into
strips

¼ cup melted butter

¼ cup honey

2 tablespoons

Cajun spice

1 tablespoon lemon juice

For Honey Mustard Sauce

1/3 cup mustard

¼ cup honey

2 tablespoon sour cream

1 tablespoon Cajun spice

1. Place chicken strips in baking dish.
2. Combine butter, honey, Cajun spice and lemon juice and pour over chicken.
3. Bake 30-40 minutes until lightly browned.

Serve with Honey-Mustard Sauce

United Way

Egg Casserole

6 eggs

6 tablespoons milk

4 slices wheat bread,
cubed

1 green onion with top
sliced thin

1/3 cheddar cheese
(or any favorite)

1/3 cup chopped ham

Serves 4

1. Preheat oven to 350 degrees. Spray bottom of pan with cooking spray.
2. Combine ingredients in separate bowl. Mix well and pour into baking dish.
3. Bake 20-25 minutes or until egg mixture is set

United Way

Broccoli and Cheese Stuffed Chicken Breast

Large chicken breast

Olive oil

Divided seasoning: onion powder, garlic powder, paprika, salt & pepper

Broccoli - chopped into small pieces

Cheese of your choice -preferably cheddar, ricotta, or cream cheese

Garlic - freshly minced for a strong flavor

Salt & Pepper

1. Mix the seasoning ingredients.
2. Drizzle olive oil onto the chicken and rub in the seasoning.
3. Then combine the filling ingredients in a bowl and set aside.
4. Cut a pocket in the chicken breast and stuff with filling.
5. Sear chicken on each side in a skillet.
6. Then bake the chicken for 30 minutes. Serve and enjoy! One of my favorites.

Davis Family

Taco Tater Tot Casserole

1 lb. of ground beef

1 16 oz. can off refried
beans

2 cups of crushed corn
chips

2 cups of shredded
cheddar cheese

1 packet of taco
seasoning

8 oz. of sour cream

1 bag of frozen tater tots

1. Brown ground beef in the skillet. Crumble the meat as it cooks. Drain and return to the skillet.
2. Add the taco seasoning, mixed with water according to package directions.
3. Add the refried beans and cook until combined.
4. Spray a 9x13 cooking dish with cooking spray.
5. Spread the meat mixture on the bottom of the pan.
6. Crush the corn chips and add a layer on top of the meat/bean mixture.
7. Add a layer of sour cream.
8. Then add a layer of tater tots and shredded cheese.
9. Bake at 400 degrees for 20 minutes or until tater tots are browned.

Crawford
Family

Cinnamon Pork with Roasted Apples

2 tsp lemon peel
1 tsp cinnamon
1/2 tsp ginger
1/4 tsp allspice
1/4 nutmeg
1 tablespoon Olive Oil
1 center cut Pork loin
3 apples peeled and
chopped
1 medium onion
1/2 cup water
1/4 cup lemon juice
1/2 cup apple juice
1/4 cup maple syrup

1. Combine dry seasonings in a bowl.
2. Rub pork with Olive Oil. Season and set aside.
3. In a large bowl, toss apples, onion, lemon juice, apple juice and maple syrup with water.
4. Cook in crockpot on low for 8-10 hours, until tender.

Serve with your favorite side.

United Way

Stuffed Peppers

1 can black beans

Your choice of rice (I usually use Spanish rice)

1 can corn

1 pound of ground beef

4-6 peppers

Shredded cheese of your choice

1. In a medium pan brown, ground beef and strain when finished.
2. Cook the rice and strain.
3. Stir in the beans, corn and rice with ground beef.
4. Season with your preference.
5. Cut the tops of the pepper off and clean thoroughly.
6. Stuff the peppers with the mixture.
7. Place in crock-pot on high for 3 hours and cover.

Moore family

Kraft Mac & Cheese

**1 box of Kraft Mac &
Cheese**

**Boil 2 cups of water in a small
saucepan. Add macaroni noodles
and cook for 7 minutes. Add
powdered cheese and add the
seasonings of your choice.**

**Dior
Family**

Rasta Pasta

1 quart of heavy
whipping cream

Cajun seasoning

penne noodles

jerk seasoning

chicken breast

minced garlic

4-5 cups of parmesan
cheese

red, yellow, orange
peppers

1. Boil noodles
 2. Pan fry chicken with jerk & Cajun seasoning
 3. Saute peppers
 4. Melt stick of butter & garlic
 5. Add flour & stir
 6. Add heavy whipping cream and stir
 7. Add parmesan cheese
 8. Stir everything together
 9. Place in oven for about 30 minutes at 375 degrees
- You can add special seasonings, sausage, or shrimp as desired.

Scott/Mitchem
family

Seafood Gumbo

Broccoli
Shrimp
Carrots
Corn
Okra
Peas
Rice
Perch bits
2 qt tomato juice
Old Bay seafood
seasoning
Chili peppers (2 or 3)
Stewed tomatoes
Salt and pepper to taste

Use a very large pot.
Pour in tomato juice, chili peppers, and salt and pepper. Bring to a boil and cook for 10 minutes. Add as much as you need to of the assorted vegetables and stewed tomatoes. Let boil on medium for about 1 hour and then simmer.

Lane Family

Steak Tortillas

tortillas

Steak-umms

Shredded mozzarella

Horshire sauce

Steak seasoning

Frozen tricolor peppers

Steak sauce

1. Place frozen Steak-umms in a non-stick skillet on medium heat.
2. Season with steak seasoning and horshire sauce.
3. Add peppers.
4. Chop meat with a fork while cooking until meat is broken up into little pieces - stirring the peppers with the meat.
5. Meat and peppers should be done in 5-7 minutes.
6. Place the combined meat and peppers on tortilla and top with shredded cheese. Using same skillet toast tortillas on both sides. (The grease from the Steak-umms is why I say use same skillet...it gives a perfect crunch to tortilla)
7. Add steak sauce on the side for dipping and enjoy

It's a quick and delicious recipe.

Jones Family

Beef Short Ribs

4 pounds beef short ribs, cut
in 2 inch cubes

1 tsp. dry mustard

salt and pepper to taste

1 tbsp. Worcestershire sauce

½ cup catsup

½ cup water

¼ cup cider vinegar

1 medium onion, chopped

1 to 1 ½ tbsp. dark brown
sugar

1. Sprinkle ribs with salt and pepper.
2. Arrange on a rack in a foil lined roasting pan. Roast uncovered in a preheated 425 degree oven until brown, about 30 minutes.
3. Reduce oven to 350 degrees; discard fat.
4. Return ribs without rack.
5. In a medium bowl, stir together mustard, Worcestershire sauce, ketchup, water, vinegar, onion, and sugar; pour over ribs.
6. Tightly cover pan and bake at 350 degrees for about 2 hours.
7. Remove ribs and keep warm in low oven.
8. Pour sauce into a small bowl and skim off fat.
9. Reheat sauce and pour over ribs.

Lane Family

Easy Hamburger Gravy

3/4-1 lb. Ground Chuck (or your favorite kind of ground beef or turkey)

1 Chopped Onion (optional)
1/4 C. Chopped Green Pepper (optional)

2 Tablespoons Butter or Margarine

1 Heaping Tablespoon Flour

1 Rounded Tablespoon Better than Bouillon Beef (or 2 of your favorite bouillon cubes)

1 Can Evaporated Milk (or 1-1/2 C. of milk, but canned is best!)

1/2-3/4 C. Frozen Peas (optional)

Salt and Pepper

1. Brown the ground meat breaking it up as you go...chunky or crumbly, your choice! Don't add salt yet! The bouillon will do that later.
2. Stir in onion and green pepper (if you like those) when the meat is nearly done.
3. Cook until vegetables are just tender.
4. Add the butter. When the butter is melted, stir in the flour to coat everything.
5. Stir in the evaporated milk and bouillon.
6. Add peas now if you want to.
7. Simmer until thick and bubbly. Give it a little taste and add salt and pepper to taste.
8. Serve over mashed potatoes, biscuits or toast, noodles or rice. Yum!

Foertch Family

Fruity Pancake Tacos

For the pancakes:

1 cup original Bisquick mix

2 tablespoons of sugar

$\frac{1}{4}$ teaspoon baking soda

1 cup of vanilla Greek yogurt

$\frac{1}{2}$ cup of milk

1 egg

For serving:

1 cup of whipping cream

1 cup of vanilla Greek yogurt

Fresh fruit (like strawberries)

1. In a medium bowl, mix Bisquick mix, sugar, and baking soda. In a small bowl, beat 1 cup yogurt, milk and egg with whisk. Add to dry ingredients and beat until combined. Batter will be lumpy.
2. Pour by $\frac{1}{3}$ cupfuls onto greased hot skillet. Cook until edges are dry and bubbles appear on surface, about 3 minutes. Turn; cook on the other side an additional 2 minutes. Repeat with remaining batter.
3. Meanwhile, beat whipping cream to soft peaks. Add 1 cup of yogurt and beat to stiff peaks.
4. To serve, spoon whipped cream mixture on center of each pancake and top with fresh fruit. Fold pancake in half, and serve like tacos.

FRC

Desserts

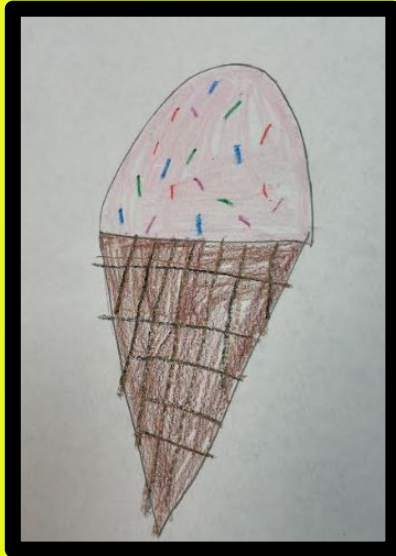
A Trammel Grade 4



A Trammel Grade 4



K Benson Grade 2



Peach Crisp

1 pouch (1 lb 1.5 oz) Betty
Crocker oatmeal cookie
mix

½ cup cold butter

5 cups of frozen sliced
peaches, thawed and
drained, or 1 can 29 oz
sliced peaches, drained

1. Heat oven to 375 degrees. In large bowl, place cookie mix. Cut in butter, using pastry blender or fork, until mixture looks like coarse crumbs.
2. In ungreased 8-inch square baking dish or 2 quart round casserole, place peaches. Sprinkle cookie mixture over peaches.
3. Bake 25 to 30 minutes or until topping golden brown. Serve warm or cold.

Carrington
Family

Chocolate Chip Cookies

$\frac{3}{4}$ cup ($\frac{3}{4}$ stick) Butter
flavor Crisco Shortening
1 $\frac{1}{4}$ cups firmly packed
light brown sugar
2 tablespoons milk
1 teaspoon vanilla
1 egg
1 $\frac{3}{4}$ cups Pillsbury BEST
All- Purpose Flour
1 teaspoon salt
 $\frac{3}{4}$ teaspoon baking
soda
1 cup semi-sweet
chocolate chips
1 cup coarsely
chopped pecans
(optional)

1. Heat oven to 375 degrees.
2. Combine butter flavor Crisco, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture.
3. Combine Pillsbury BEST all purpose flour, salt, and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips and pecan pieces.
4. Drop rounded tablespoons of dough 3 inches apart onto ungreased baking sheet. Bake one baking sheet at a time at 375 degrees for 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to cooling rack.
* Makes about 3 dozen.

Pruitt
Family

Pineapple Fluff Dessert

1 tub of cool whip (can use sugar free or regular)
1 large package of instant vanilla pudding (sugar free or regular)
1 can of crushed pineapple

1. Let cool whip thaw to room temperature.
2. Combine all ingredients together into a large bowl. **DO NOT MAKE THE PUDDING. ADD THE POWDER IN.** Mix until combined. Chill 2 hours before serving. Can set overnight. Enjoy

* This is great for potlucks or any day. The leftovers (if there are any) will keep several days in the fridge

Shannon
Family

Apple Crisp

1 cup flour

1 ½ cups of sugar

1 teaspoon of baking
powder

1 beaten egg

1. Slice apples into a greased dish.
2. Sprinkle mixture evenly over apples.
3. Melt a stick of butter. Drizzle over mixture.
4. Top with cinnamon.
5. Bake at 350 degrees for 30-40 minutes. Serve warm.

United Way

Blueberry Scones Part 1

2 C all-purpose flour

1/4 C sugar

3 tsp. baking powder

1/2 salt

8Tbs (1 stick) cold unsalted
butter cut into small pieces

1/2 blueberries (fresh)

1 egg

1/2 C heavy cream

Zest of 1 orange

Preheat an oven to 350°F. Lightly grease a scone pan, or line a baking sheet with parchment paper.

In a food processor, combine the flour, sugar, baking powder and salt and pulse to combine. Add the butter and pulse until pea-size crumbs form.

Transfer to a large bowl and stir in the currants.

In a small bowl, whisk together the egg, cream and orange zest until blended and add to the flour mixture.

Using a fork, stir to form large, moist clumps of dough.

**Blueberry
Scones
Part 2**

See Previous Slide

Turn the dough out onto a lightly floured surface and press together with your hands until the dough comes together.

Roll out the dough, flouring as needed, into a 10-inch round about 3/4 inch thick.

Cut into 8 equal-size wedges. Press each wedge into a well of the prepared scone pan, or place the wedges 1 inch apart on the prepared baking sheet.

Bake until the scones are golden, about 25 minutes. Invert the scone pan onto a wire rack and lift off the pan, or transfer the scones from the baking sheet to the rack.

Let the scones cool for 10 minutes before serving. Makes 8 scones. Put 1Tbs. sugar on the top of the dough before you put it in the oven

**Mannion
Family**

Christmas Cinnamon rolls

Lambert & Turner
Family

1 can of crescent rolls

1 stick of butter

½ cup of brown sugar

2 tbsp cinnamon

1 cup of powdered sugar

2 tbsp of milk

Roll out crescent rolls and pinch the seams

Mix softened butter, brown sugar, and cinnamon together.

Spread mixture evenly over rolled out crescents. Roll long ways and cut into 8 pieces.

Place cinnamon rolls on greased baking sheet and bake at 350 F for about 10-15 minutes.

While rolls are baking, mix together powdered sugar and milk to desired consistency.

Spread icing on rolls - wait 5 minutes and enjoy!

**We make these every Christmas morning.*

Blueberry Cream Cheese

1 block of softened
cream cheese

fresh blueberries

blueberry jam

mini chocolate chips

slivered almonds

1. Place softened cream cheese in the center of a dish.
2. Stir a jar of blueberry jam and pour over the top of the cheese.
3. Sprinkle with mini chocolate chips, fresh blueberries, and almond slivers.
4. Serve with triscuits.

Waller
Family

Bingo Bars

1 c light Karo syrup

1 c white sugar

1/2 c peanut butter

6c Special K cereal

1 tsp vanilla

1c chocolate chips

1. Boil Karo syrup and sugar and stir.
2. Once it has boiled 20 secon boiled around 30 seconds take off the heat.
3. Add peanut butter & vanilla and stir.
4. Add cereal and press in rectangular ungreased pan.
5. Microwave choc chips for 20 sec and stir and repeat melted.
6. Spread on the top of the Bingo Bar. You may want to refrigerate a while to get melted choc chips solid.

Marquess
Family

Brown Sugar Pecan Pie

All-purpose flour for rolling dough (Pastry dough for crust-make your own or store bought)

1 cup dark brown sugar

2/3 cup pure maple syrup

3 large eggs

3 tablespoon melted butter(or margarine)

1 tablespoon bourbon

OR vanilla extract

1/4 teaspoon salt

2 cup pecans, halved and toasted

1 large egg white lightly beaten

1. Preheat oven to 375 degrees
2. Roll pastry dough into 9 inch glass pie pan.
3. Refrigerate pie shell for 15 minutes. Line pie shell with foil or parchment paper; fill the pie with weights (dried beans, uncooked rice). Bake 12 to 14 minutes or until beginning to set. Remove foil and weights and bake another 13 to 15 minutes until golden brown.
4. Meanwhile in a large bowl, with whisk, mix sugar, syrup, whole eggs, butter, bourbon (or vanilla) and salt until well blended. Carefully fold in pecans into mixture.
5. Place hot pie shell on a cookie sheet; lightly brush pie shell with beaten egg white. Fill pie crust with mixture.
6. Place back in oven and bake until pie is set. Cool and serve with your favorite whipped topping!

United
Way

Banana Pudding

2 cups of milk

1 small pack of instant vanilla pudding mix

24 vanilla wafers

2 medium bananas sliced

Whipped cream

Combine milk with pudding mix in a bowl.

Beat with an electric mixer or whisk for 2 minutes. -set aside

In a 9 inch square baking pan, arrange wafers flat side down and then top with banana slices.

Continue alternating wafers and bananas until all the wafers and bananas are in the dish.

Top with pudding and refrigerate 2- 3 hours. Enjoy!

Holiday
Family

Brownies

½ cup of butter

2 eggs

1 cup sugar

⅓ cup of cocoa powder

Mix all ingredients together and bake in a greased brownie pan at 350 degrees for 20-25 minutes.

Jefferson
Family

Lemon Brownies

~~3/4 cup sugar~~

1/4 teaspoon of baking
soda

1/4 cup of regular yogurt

3 tbs of vegetable oil

2 tbs of lemon juice

1 tbs of lemon zest

Mix all dry ingredients together
and then add wet ingredients.
Bake in a greased brownie pan at
350 degrees for 20-25 minutes.

Pennington
Family

J Knaff Grade 4

Sides/Appetizers



J Knaff Grade 4



J Knaff Grade 4

Popcorn Balls

1 tablespoon of
vegetable oil

½ c unpopped popcorn

6 tablespoons of butter

5 cups of miniature
marshmallows

Melt butter in a medium saucepan over low heat. Stir in marshmallows and cook until melted. (Stir constantly)

Pour marshmallow mixture over popcorn and mix with spoon to coat evenly.

Let mixture cool slightly. Smear butter on your hands or spray with nonstick cooking spray.

Form popcorn into 8 balls. ENJOY!

Isom
Family

**Ice Ice
Baby!**

water

**ice cube
trays**

1. Fill ice cube trays with water.
2. Put in freezer for 4 to 8 hours.

This one has been passed down for generations on the maternal side. Just wish the men would learn the recipe

Kold Asice

Baked Sauerkraut Balls

1 pound ground sausage

One package of cream
cheese (softened)

8 ounces bag of
sauerkraut

1. Ground up the sausage, cook, and drain it.
2. Rinse and drain the sauerkraut - you cut it up.
3. Put the sauerkraut, ground sausage, and cream cheese in a pan and mix until the cream cheese is blended.
4. Then chill for 2 hours.
5. Roll into balls and then roll the balls in breadcrumbs.
6. Bake at 350 degrees for 10 minutes.

Bobo Family

Fiesta Corn Dip

2 can of mexicorn

**1 can of mixed
corn
(yellow/white)**

**2 cups of cheddar
cheese**

**1 cup of
mayonnaise**

**1 cup of sour
cream**

**Optional to add
chives**

**Mix all ingredients in a large bowl. Place
in fridge for 20-30 minutes before
serving.**

Serve with tortilla chips or crackers.

Morris Family

Onion Dip

2 cups of
chopped onions

2 cups of
Hellman's
mayonnaise

2 cups shredded
swiss

1. Combine & mix in bowl.
2. Place into a pie dish.
3. Refrigerate overnight (opt)
4. Cook @ 350 degrees for 30 minutes.
5. Add French's Fried Onions and bake for 10 additional minutes.

O'Brien
Family

Cranberry Relish

**1 pack of fresh
cranberries**

1 orange (include peel)

1 pear (peeled)

1 apple (peeled)

1 ¼ cup of sugar

**Add all ingredients and then blend
together**

Morrison Family

White French Dressing

1 cup Hellman's
Mayonnaise

1/4 cup grated
yellow onion

1 tsp. Dijon
Mustard

5 tsp distilled white
vinegar

4 tsp white sugar

1. Add Onion and Vinegar to blender and pulse until finely minced.
2. Add remaining ingredients to blender and blend on high until smooth.
3. Place all ingredients into an airtight container and refrigerate overnight before serving.

Allowing time for the onion to mellow and get to know the other ingredients overnight will significantly improve the flavor! Don't skip this step.

Bomba
Family

Thanksgiving Day Yams

1 can of yams (17oz)

2 small apples sliced

1/4 cup chopped
pecans or walnuts

1/4 cup packed
brown sugar

1/4 tsp. cinnamon

1 Tbs. margarine

1 cup miniature
marshmallows

1. Toss apples and nuts with sugar and cinnamon; make layers of sliced yams and
2. apple mixture; dot with margarine, cover and bake at 350° for 35 to 40 minutes.
3. Sprinkle with marshmallows and broil until brown.

Enjoy!!

United Way

Corn Muffins

**2 boxes of Honey
Jiffy Cornbread**

**1 can of whole
kernel corn**

1/ 4 cup of sugar

Butter to taste

- 1. Make Jiffy mix as instructed on the box.**
- 2. Add one can of whole kernel corn.**
- 3. Mix in $\frac{1}{4}$ cup of sugar.**
- 4. Bake as directed in muffin pans. Butter the top of each muffin.**

Ridley Family

Taco Filling or Dip

½ tsp. Adobo

½ tsp. Sazone

½ tsp. garlic powder

½ tsp. onion powder

pinch of salt and
pepper

1. Mix ground beef and other ingredients together. Cook until brown. Don't overcook.

Lawson/Gurley
Family

Thank you to all the families, staff, and community members who submitted a recipe in our Robinson Community Cookbook. Not only does this cookbook support TOGETHERNESS, but it also supports math and literacy skills. We hope you enjoy all the tasty recipes!

