Caramelized Butternut Squash Soup – 1 kitchen

Ingredients

3 T. olive oil

3 lbs. butternut squash, peeled and cubed

1 large onion, sliced

3 T. butter

1 T. salt

1 teaspoon white pepper

4 cups chicken broth

¼ cup honey

½ cup heavy whipping cream

1 pinch ground nutmeg, or more to taste

Directions

1. Heat olive oil in a large pot over high heat. Cook and stir squash in hot oil until completely browned.
2. Stir onion, butter, salt, and white pepper into the squash; cook and stir together until the onions are completely tender and beginning to brown.
3. Pour chicken broth and honey over the mixture; bring to a boil, reduce heat to medium-low, and cook at a simmer until the squash is tender, about 5 minutes.
4. Pour the mixture into a blender no more than half full. Cover and hold lid in place; pulse a few times before leaving on to blend. Puree in batches until smooth.
5. Stir cream, nutmeg, salt, and ground white pepper into the soup to serve.

**Chocolate Éclair Cake – 1 kitchen**

Layer Ingredients

2 (3 ounce) packages instant vanilla pudding mix

3 cups milk

1 (8 ounce) container frozen whipped topping, thawed

1 (16 ounce) package chocolate graham crackers

Topping Ingredients

1/4 cup milk

1/3 cup unsweetened cocoa powder

1 cup white sugar

2 tablespoons butter

1 teaspoon vanilla extract

Directions

1. In a large bowl, combine pudding mix and 3 cups milk; mix well. Fold in whipped topping and beat with mixer for 2 minutes.
2. In a buttered 9x13 inch baking dish, spread a layer of graham crackers on the bottom of the dish.
3. Spread 1/2 of the pudding mixture over crackers, and then top with graham crackers. Spread remaining pudding over crackers; top second pudding layer with another layer of crackers.
4. To make topping: In a medium saucepan over medium-high heat, combine 1/4 cup milk, cocoa and sugar and allow to boil for 1 minute; remove from heat and add butter and vanilla. Mix well and cool.
5. Pour sauce over graham cracker layer and refrigerate until set; serve.

**Green Bean Casserole – 1 kitchen**

**Ingredients**

2 T. salt, divided

2 lbs. fresh green beans, rinsed, trimmed and halved

¼ c. butter

12 oz. mushrooms, stems removed and thinly sliced

1 t. freshly ground black pepper

4 cloves garlic, minced

½ t. nutmeg

¼ c. flour

2 c. chicken broth

2 c. half-and-half

1 c. fried onions

**Directions**

1. Preheat the oven to 400 degrees F.
2. Bring a gallon of water and 2 T. of salt to a boil in a stock pot.
3. Add the beans and cook for 5 minutes.
4. Drain water and immediately plunge the beans into a large bowl of ice water to stop the cooking. Remove from water and set aside.
5. Melt the butter in a large skillet set over medium-high heat. Add the mushrooms, stirring occasionally, until the mushrooms begin to give up some of their liquid, approximately 4 to 5 minutes.
6. Add the garlic, nutmeg, and salt and pepper to taste. Continue to cook for another 1 to 2 minutes.
7. Sprinkle the flour over the mixture and stir to combine. Cook for 1 minute.
8. Add the broth and simmer for 1 minute.
9. Decrease the heat to medium-low and add the half-and-half. Cook until the mixture thickens, stirring occasionally, approximately 6 minutes.
10. Remove from the heat and stir in ¼ c. of the fried onions and all of the green beans.
11. Pour into a 9x13 baking dish and top with the remaining fried onions.
12. Place into the oven and bake until bubbly, approximately 15 minutes. Remove and serve immediately.

**Ham Tetrazzini – 1 kitchen**

**Ingredients**

1 ½ pounds Thin Spaghetti, Broken in Half

4 Tablespoons Butter

4 cloves Garlic, Minced

1/2 teaspoon Salt

1/3 cup Flour

4 cups Chicken Broth

8 Ounce Cream Cheese

3 cups ham, chopped

1 ½ cup Frozen Green Peas

1 cup Grated Monterey Jack Cheese

1 cup Grated Parmesan Cheese

Salt And Pepper, to taste

1 cup Panko Bread Crumbs

**Directions**

Cook pasta until not quite done - al dente according to package instructions (it will finish cooking in the oven.) Drain, rinse, and set aside.   
  
In a large pot, heat butter over medium-high heat. Add garlic and sauté for a couple of minutes.

Stir in flour, combine until smooth.

Pour in the broth slowly and stir, cooking for another few minutes until mixture thickens.   
  
Reduce heat to medium low. Cut cream cheese into pieces and add it to the pot. Stir it to melt (don't be concerned if the cream cheese remains in little bits for awhile; it'll melt eventually!)

Add the ham, the peas, and the cheeses. Stir to combine, adding salt and pepper as needed.   
  
Add the cooked spaghetti and stir it to combine. Splash in more broth if needed; you want the mixture to have a little extra moisture since it will cook off in the oven. If it's a little soupy, that's fine! Add up to 2 more cups of liquid if you think it needs it.   
  
Pour the mixture into a large baking dish and sprinkle the top with Panko crumbs. Bake at 350 degrees F for 20 minutes, or until the casserole is bubbly and the crumbs are golden brown.

**Pear and Cranberry Crisp – 1 kitchen**

**Ingredients**

5 pears, peeled and sliced

1 ½ cups cranberries

1 cup sugar

2 tablespoons flour

2 teaspoons grated orange peel

1 cup oats

½ cup packed brown sugar

1/3 cup flour

¼ cup butter

½ cup pecans, chopped

Whipped cream, if desired

**Directions**

1. Heat oven to 375°F. Spray 13x9-inch (2-quart) glass baking dish with cooking spray. In large bowl, toss pears, cranberries, sugar, 2 tablespoons flour and orange peel to coat. Spoon into baking dish.
2. In small bowl, mix oats, brown sugar and 1/3 cup flour. With fork or pastry blender, cut in butter until mixture is crumbly. Stir in pecans. Sprinkle evenly over fruit mixture.
3. Bake 30 to 40 minutes or until topping is golden brown and fruit is tender. Cool 30 minutes before serving. Serve warm with whipped cream.

Sweet Potato Casserole – 1 kitchen

Sweet potatoes Ingredients

5 pounds sweet potatoes, peeled and cubed

Pistachio Crust Ingredients

1 cup pistachios, chopped

1 cup brown sugar

2/3 cup flour

½ cup butter, melted

¼ c. butter

4 large eggs

½ cup maple syrup

½ cup buttermilk

2/3 cup milk

¼ teaspoon vanilla extract

1 teaspoon salt

¼ tsp. ground allspice

¼ tsp. cayenne pepper

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 13x9 baking dish with butter.
2. Fill a stock pot half way with water, bring to a boil.
3. Place sweet potato cubes into boiling water. Cook until a knife is easily inserted into a sweet potato cube, about 10 minutes. Drain well. Return to the pot and mash 2 tablespoons butter into sweet potatoes.
4. Whisk eggs, maple syrup, buttermilk, milk, vanilla extract, cayenne pepper, allspice, and salt together in a large bowl until smooth.
5. Gradually mash sweet potatoes into egg mixture, starting with 2 tablespoons of sweet potato mixture, until all sweet potatoes are incorporated. Transfer sweet potatoes into prepared baking dish.
6. Mix pistachios, brown sugar, flour, and melted butter together until completely mixed. Crumble topping evenly over top of sweet potatoes. Use the back of a fork to gently press pistachio mixture down onto sweet potatoes.
7. Bake in the preheated oven until topping is browned and casserole is set, 25 to 30 minutes. If desired, place under oven's broiler for 5 minutes to give topping a little more brown color. Let rest to cool slightly before serving, about 10 minutes.

Cheddar Biscuits

Topping:

2/3 c. butter, melted

½ t. salt

½ t. OLD BAY® Season

½ t. garlic powder

½ t. parsley flakes

Biscuits:

4 c. Original Bisquick® mix

1 ½ c. milk

½ .c butter, melted

1 c. shredded Cheddar cheese

Directions

1. Heat oven to 425° F.
2. In small bowl, stir together Topping ingredients. Set aside.
3. In medium bowl, stir Biscuit ingredients until soft dough forms.
4. Drop by spoonfuls onto ungreased cookie sheets lined with parchment paper.
5. Bake 8-12 minutes or until biscuits are golden brown.
6. Immediately brush hot biscuits with Topping.
7. Serve warm.

\*\*make 24-26 biscuits, depending on how many students are in the class.