

Brown Sugar Mustard Glazed Ham

<https://cafedelites.com/brown-sugar-mustard-glazed-ham/>



1 ½ batches into 1 roaster

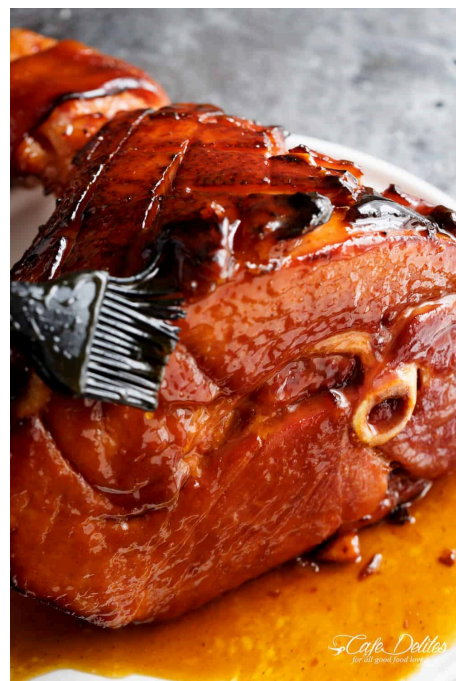
SERVES: 30 PEOPLE

INGREDIENTS

- 20 pound bone-in fully cooked ham **use 3 hams for class**
- 1 ½ cup water
- 1 ½ cup unsalted butter
- 2 ¼ cup brown sugar
- 1 ½ cup honey
- 5 tbsp Dijon mustard
- ¾ tsp ground cinnamon
- ½ tsp ground cloves
- 10 cloves garlic, smashed

INSTRUCTIONS

- In class directions
 - Place ham and place into roaster
 - Mix sauce and add to roaster
 - After several hours, slice ham and replace into roaster
1. Preheat the oven to 300°F and arrange a rack in the lower third. Remove any plastic packaging or netting from the ham. Trim away the rind and discard.
 2. Line a baking tray or dish with several sheets of aluminum foil.
 3. Remove the rind or skin of the ham, ensuring you leave the fat on. Using a sharp knife score a 1-inch-wide diamond pattern (don't cut more than 1/4 inch deep) over the entire ham. Place the ham in the baking tray; pour 1/3 cup of water into the base of the pan and cover the ham with two pieces of foil or parchment paper and bake for 30 minutes.
 4. Meanwhile, heat the butter in a small pot or saucepan over medium heat until golden brown. Add in the brown sugar, honey, mustard, cinnamon and cloves, stirring to mix together well until the brown sugar has completely dissolved, (about 2 minutes).
 5. Reduce heat to low and add in the garlic. Allow it to become fragrant, cooking for a further minute or two until the glaze just begins to simmer, then set it aside and let cool to lukewarm (the glaze should be the consistency of room-temperature honey).
 6. After 30 minutes of baking time, carefully remove the ham from the oven and increase the oven temperature to 425°F. Discard the foil and pour 1/3 of the glaze all over the ham, brushing in between the cuts to evenly cover. Return to the oven and bake uncovered for 15 minutes.
 7. Remove from the oven, brush with another third of the glaze and some of the pan juices, and repeat again after 15 minutes more minutes of baking until a dark golden-brown crust has formed, (about 30 minutes total). For added depth of flavor, mix some of the ham pan juices together with the glaze in the pot which will help keep it runny enough for brushing.
 8. Let the ham rest 10-20 minutes before slicing.



Honey Glazed Ham

<https://www.allrecipes.com/recipe/14745/honey-glazed-ham/>



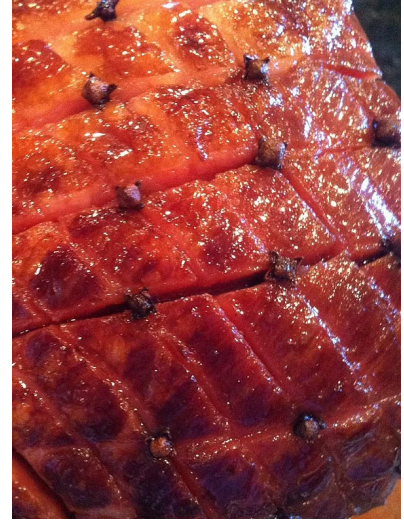
1 batch of sauce (use pouches for the rest) into 1 roaster

Ingredient

2 (10 pound) ready-to-eat ham **use 3 hams for class**
1/2 cup whole cloves
1/2 cup dark corn syrup
4 cups honey
1 1/3 cups butter

Directions

- In class directions
 - Place ham and place into roaster
 - Mix sauce and add to roaster
 - After several hours, slice ham and replace into roaster
- Preheat the oven to 325 degrees F
- Score ham, and stud with the whole cloves. Place ham in a foil lined pan.
- In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham.
- Brush glaze over ham, and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on the broiler to caramelize the glaze. Remove from the oven, and let sit a few minutes before serving.



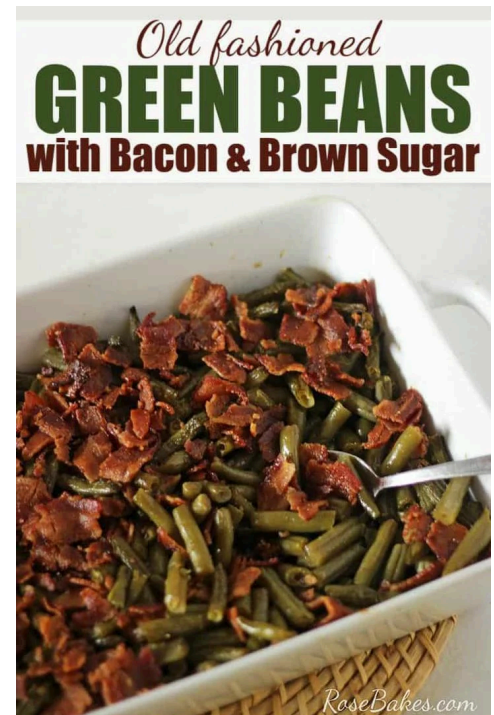
Only did one batch of seasoning then added the packets that come with the ham

To Die for Green Beans

2 ½ batches into 3 crockpot

5 (15 oz.) cans green beans
10–12 slices of bacon
2/3 cup brown sugar
1/4 cup butter, melted
1/4 cup soy sauce (gluten free)
2 tsp minced garlic

- Preheat the oven to 400°F. Line a baking sheet with foil. then spread out the bacon and bake it for 20 minutes, or until crispy.
- While the bacon is cooking, open and drain the green beans, then spread them out in a 9x13" baking dish.
- In a small bowl, whisk together the brown sugar, melted butter, soy sauce and minced garlic .
- Pour it over the green beans.
- After the bacon is crispy, remove it from the oven, drain and chop it. Spread it over the green beans. Reduce the oven temperature to 350°F, then bake the beans for 40 minutes.
- Enjoy!!



Alterations for making at school

- Cook bacon on day 1 - do not add until day 2
 - Cut up bacon and cook on stove top in soup pot instead of baking
- Place green beans into crock pot - do not bake otherwise they will be over baked
- Mix butter, brown sugar, soy sauce, and garlic in sauce pan and boil for 5 to 10 minutes until sauce thickens
 - Pour sauce over green beans in the crockpot

Red Lobster® Cheddar Biscuits

4-6 batches

Yield: 12 biscuits

Ingredient

- 2 cups all-purpose flour
- 2 cup shredded Cheddar cheese
- 1 tbsp baking powder
- 1 tsp salt
- ½ tsp garlic powder
- ⅔ cup milk
- ⅓ cup butter, softened and cut into pieces
- 1 large egg
- 2 tbsp melted butter
- 2 tsp dried parsley
- 1 tsp garlic powder



Directions

- Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper or (Butter a baking sheet).
- Combine flour, Cheddar cheese, baking powder, salt, and garlic powder in a bowl.
- Combine milk, 1/3 cup butter, and egg in a separate bowl. Mix into the flour mixture until chunky; be careful not to overmix the batter.
- Drop batter by tablespoonfuls onto the prepared baking sheet.
- Bake in the preheated oven for 10 minutes.
- Meanwhile, stir melted butter, parsley and garlic powder together in a small bowl.
- Remove biscuits from the oven and brush melted butter on top and continue baking until golden brown, about 5 minutes more.

Make each batch separate to keep the consistency. Others will come help when they can.

Crockpot Cheesy Potatoes

<https://www.callmepmc.com/crock-pot-crack-hash-brown-potatoes/>



5 batches into 3 crockpot

Ingredients

- 1 (20-oz) bag hash brown potatoes
- 1 cup sour cream
- 1 cup milk
- 2 cups sharp cheddar cheese shredded
- ½ onion diced
- 1 tbsp olive oil
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp salt
- ½ tsp ground black pepper
- ¼ c bacon crumbles

Instructions

1. Saute onions on stop top before adding to potato mixture
2. In a slow cooker, combine hash brown potatoes, sour cream, milk, Ranch seasoning, black pepper, 1 cup cheese, and half the bacon. Stir to combine. Sprinkle remaining cheese and bacon on top.
3. Cook on high for 3 hours.
4. Serve hot.



Put into crockpot on day 1 then into the fridge

Slow Cooker Creamed Corn

<https://damndelicious.net/2013/11/24/slow-cooker-creamed-corn/>



4 batches into 2 crockpot

INGREDIENTS:

3 (15.25-ounces) cans whole kernel corn, drained
½ cup heavy whipping cream
1 tbsp sugar
½ tsp pepper
½ tsp kosher salt
¼ tsp paprika
1 (8 oz) cream cheese, cubed
½ cup (1 stick) unsalted butter, cut into thin slices
½ c Parmesan cheese
Optional - 1 jalapeno (minced)

DIRECTIONS:

1. Place corn into a slow cooker. Stir in milk, sugar and pepper until well combined. Without stirring, top with butter and cream cheese. Cover and cook on high heat for 2-3 hours.
2. Uncover and stir until butter and cream cheese are well combined. Cover and cook on high heat for an additional 15 minutes.
3. Serve immediately.



Put into crockpot on day 1 then into the fridge

Christmas Salad

3 batches keep everything separate other than sauce



Honey Mustard Vinaigrette

- 2 cloves minced garlic
- 2 tablespoons champagne vinegar (Asian rice vinegar)
- 3 tablespoons honey
- 2 tablespoons Dijon Mustard
- 1/4 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 1/4 cup olive oil

Christmas Salad

- 12 ounces fresh spring greens
- 2/3 cup sliced almonds
- 1(4 oz pkg) feta cheese
- 1 (15oz) can mandarin oranges
- 1 pomegranate seeded



Instructions

1. In a small bowl whisk together minced garlic, champagne vinegar, Dijon mustard, honey, salt and pepper. Slowly drizzle in olive oil; whisking continuously.
2. In a large bowl add spring green, sliced almonds, feta cheese, mandarin oranges and pomegranate arils. Drizzle the dressing over the salad and toss to coat.

Alterations for making at school

- Put almond, feta cheese, oranges, pomegranate seeds each into baggies and set in bowl with greens
- Mix dressing into small containers and labeled and set in bowl with greens

Strawberry Pretzel Pecan salad

2 batches into 2 bowls

1 cup crushed pretzels (gluten free)

½ cup chopped pecans

¾ cup brown sugar

¾ cup butter, melted

8 oz cream cheese, softened

½ cup granulated sugar

1 tsp vanilla

24 oz cool whip

3 cups diced strawberries

- Combine crushed pretzels, chopped pecans, brown sugar and melted butter and spread on a jelly roll pan and bake at 400 degrees for 7 minutes. Cool and break apart. Store in an airtight container. (Can be made up to two days ahead.)
- Beat together cream cheese, granulated sugar and vanilla. Fold in whipped cream. Store cream cheese mixture in the refrigerator in an airtight container until ready to serve.
- Just before serving, gently stir in strawberries and Pretzel/Pecan mixture.
- Enjoy!!



Alterations for making at school

- Can alter fruit if need be
- Must use gluten free pretzels

Italian Pasta Salad

<https://www.thepioneerwoman.com/food-cooking/recipes/a39861926/italian-pasta-salad-recipe/>

2 batches into 2 bowls

Ingredients

FOR THE DRESSING:

- 1/3 c red wine vinegar
- 1/4 c pesto
- 1 garlic clove, grated
- 1 ts. salt
- 1/2 tsp ground black pepper
- 1 c extra-virgin olive oil

FOR PASTA SALAD:

- 1 lb rotini pasta, cooked and cooled
- 1 pt cherry tomatoes, halved
- 2 c diced salami
- 8 oz mozzarella pearls
- 1 c sliced black olives
- 1 c thinly sliced baby bell peppers
- 1/2 c diced red onion
- 1/2 c grated parmesan cheese, plus more for serving
- 1/2 tsp kosher salt
- 1/2 c chopped fresh basil, plus more for garnish
- 1/4 c chopped fresh parsley, plus more for garnish



Directions

- For the dressing: Whisk together the vinegar, pesto, garlic, salt, and pepper. Gradually add the olive oil, whisking constantly until combined. Set aside.
- For the pasta salad: Add the cooked pasta to a large bowl. Add the tomatoes, salami, mozzarella, olives, bell peppers, onion, Parmesan, salt, basil, and parsley. Whisk the dressing once more, then pour it over the salad, stirring to combine.
- Just before serving, sprinkle with more chopped basil, parsley, and parmesan, if you like.

Grinch Brownies

Ingredients:

1 (9 x13) box of brownie mix
26 Mint Oreo cookies chopped
2 c white chocolate chips
½ c heavy cream
¼ tsp peppermint extract
4 drops of leaf green food coloring
⅓ c red M&M



**Grinch
Brownies**

Directions:

- Preheat the oven to 350 degrees.
- Line a 9×13 baking dish with parchment paper. Set aside.
- Prepare the brownie mix according to the directions on the package.
- Chop 16 Oreo cookies into quarters and mix them into the brownie batter.
- Chop the remaining Oreo cookies into quarters and put them into another bowl. Set aside.
- Spread the batter evenly in the pan.
- Bake at 350 degrees for 30-35 minutes.
- Check the brownies to see if they are completely cooked.
- Once baked, put the baking pan on a wire rack allowing the brownies to cool.
- Bring a saucepan filled with water to simmer.
- Put a heat-safe bowl on top of the pot of simmering water.
- Pour the white chocolate and heavy cream in the bowl. Stir constantly until melted. Take white chocolate chips and heavy cream mixture in the bowl off the heat.
- Stir in the peppermint extract.
- Now add a few drops of green food coloring. Stir well to combine. (You can add more mint extract, up to 1/2 teaspoon.)
- Quickly pour the ganache on top of the brownies.
- Sprinkle the remaining chopped Oreos on top of the ganache. Sprinkle on the red candies.
- Chill the brownies, allowing the ganache to set for at least an hour.
- Cut the brownies into bars.

Caramel Apple Cheesecake Bars

<https://togetherasfamily.com/caramel-apple-cheesecake-bars/>

2 batches - split to 2 different kitchens

Ingredients

Crust

- 2 cups all-purpose flour
- 1/2 cup light brown sugar
- 12 tablespoons cold butter cubed small

Cheesecake

- 2 packages (8 oz each) cream cheese softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs

Apples

- 3 granny smith apples peeled and chopped very small
- 2 tablespoons granulated sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Streusel Topping

- 3/4 cup all-purpose flour
- 3/4 cup light brown sugar
- 1/2 cup quick oats
- 5 tablespoons cold butter cubed small
- caramel syrup/sauce drizzle



Instructions

- Preheat the oven to 350°. Line a 9x13 baking pan with parchment paper, then spray with cooking spray. Set aside.
- MAKE THE CRUST : In a small bowl, combine flour, brown sugar, and cold cubed butter. Use a pastry cutter or hands to mix until crumbly. Press into the baking pan. Bake for 15-18 minutes or until lightly browned.
- While the crust is baking MAKE THE CHEESECAKE : Combine the cream cheese, sugar, vanilla, and eggs into a bowl, or bowl of a stand mixer, and beat together until smooth and combined.
- MAKE THE CINNAMON SUGAR APPLES : Combine the peeled and chopped apples, sugar, cinnamon, and nutmeg into a small bowl. Mix together until all the apples are coated.
- Pour the cheesecake mixture over the cooked crust and spread out evenly. Sprinkle the apples over the cheesecake.
 - No need to cool the crust before adding the cheesecake & apples.

- MAKE THE STREUSEL TOPPING : Combine flour, brown sugar, oats, and cold butter into a small bowl. Use a pastry cutter, or your hands, to mix it together until coarse crumbs form. Sprinkle evenly over the apples.
- Cook for 25-30 minutes. The edges should be done and slightly pulled away from the edges of the pan. The middle should be soft set but not wiggly (which means raw batter).
- Remove from the oven and put on a cooling rack. Drizzle the caramel sauce over the bars and let cool at room temperature for 1 hour.
- Cover the dish and put it in the refrigerator for 3 hours. Cut into bars and serve. Store leftovers in the fridge.

Christmas Sugar Cookie Bars

<https://www.justsotasty.com/christmas-sugar-cookie-bars/>

Ingredients:

Sugar Cookie Bars

- 1/2 cup unsalted butter softened to room temperature
- 4 oz cream cheese
- 1 cup white sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract optional
- 2 large eggs
- 2 1/4 cup all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Frosting

- 1/2 cup unsalted butter
- 2 oz cream cheese
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 2 - 3 cups powdered sugar
- holiday sprinkles



Sugar Cookie Bars

- Preheat the oven to 350 F degrees.
- Line a 9x13 inch pan with aluminum foil and lightly grease, or line with parchment paper.
- In a large bowl, beat together the butter, cream cheese and sugar until fluffy.
- Beat in the vanilla extract, almond extract and eggs.
- In a separate bowl sift together the flour, cornstarch, baking powder and salt.
- Carefully beat the flour mixture into the butter mixture about 1/2 at a time.
- Spoon the batter into the prepared pan, and with lightly greased hands press it into the pan to form an even layer.
- Bake in the preheated oven for 22-25 minutes or until the top is set and an inserted toothpick comes out clean.
- Cool the bars completely, leaving them in the pan as they cool.

Frosting

- Beat the butter until soft, then mix in the cream cheese.
- Add in the salt and vanilla extract
- With the mixer on low speed, beat in the powdered sugar about 1/2 cup at a time, until the desired sweetness and thickness is reached.
- Frost the cooled cookie bars, then sprinkle with holiday sprinkles.

Red Velvet sugar cookie bars

Ingredients

- 3 $\frac{1}{3}$ cups flour
- $\frac{1}{4}$ cup unsweetened cocoa
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter, softened
- 1 $\frac{1}{2}$ cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 Tablespoons red food coloring (optional)

Cream Cheese Frosting:

- 2 (8 Oz) cream cheese, softened
- $\frac{1}{2}$ cup butter, softened
- 2 cups sifted powdered sugar
- 1 teaspoon vanilla

Instructions

1. Preheat the oven to 350 degrees. Have a 9x13 inch pan ready. I like to line mine with aluminum foil and spray it with cooking spray so that the bars easily lift out and are easy to cut.
2. In a medium bowl, whisk together flour, cocoa, salt, and baking powder. Set aside.
3. In a mixing bowl, cream together 1 cup butter softened and sugar until light and creamy. About 2-3 minutes. Beat in the eggs, vanilla, and food coloring until combined.
4. Add the flour mixture until a soft dough forms. Press into the bottom of the 9x13 inch pan. Bake for about 20 minutes until the edges start to pull away from the sides and a toothpick entered into the center comes out clean. Allow to completely cool before frosting.
5. To make the cream cheese frosting, Beat together the cream cheese and butter. Add the powdered sugar and vanilla. Beat together until smooth. Frost the top of the bars and enjoy!



Gluten-Free Christmas Cookies

<https://meaningfuleats.com/gluten-free-christmas-cookies/>



Ingredients

2 cups gluten-free 1:1 baking flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
12 tablespoons softened butter 1 1/2 sticks
1 1/2 cups white sugar
1 egg
1 1/2 teaspoons vanilla
2 tablespoons buttermilk or unsweetened almond milk
(sourcream watered down)
1/2 cup sprinkles + more for topping



Instructions

- In a medium bowl, whisk together the gluten-free flour, baking powder, and salt. Set aside.
- In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on medium-high speed until creamed, about 1 minute. Add the egg and vanilla extract and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
- Add the dry ingredients to the wet ingredients and mix on low until combined. Mix in the buttermilk and sprinkles. Dough will be thick and sticky.
- Scoop large sections of dough (about 2 Tablespoons of dough each) and roll into balls. Optional but delicious: Lightly dip the tops of the cookie dough balls in more sprinkles. Place dough balls onto a large plate or lined baking sheet. Cover with plastic wrap.
- Chill the dough balls for at least 2 hours or up to 3 days. (Transfer to an airtight container if storing more than a few hours.)
- Preheat the oven to 350 F. Place the cookies 2 inches apart on a lined baking sheet. Bake for 10-12 minutes. Let sit on the baking sheet for 5 minutes then transfer to a wire rack to continue cooling. Enjoy!

Notes from this year

Ham - 3 of each is does not leave much for leftover, may need to add one more

Green beans - ran out at each period - up to maybe 4 set???

Biscuits - made 6 batches had about 1 ½ left

Potatoes - ran out at each period - need at least one if not 2 sets more

Corn - had just a little bit left

Christmas salad - 3 batches just right, bought 2 big boxes of spring greens from HyVee

Strawberry pretzel - 2 batches just right, little left over

Pasta salad - 2 batches just right, little left over, only did 1 c salami each batch

Grinch brownies - struggle to make flat and use the whole pan

Caramel apple cheesecake bars - made 2 but needed just over one batch

Sugar cookie bars - they struggle to make flat and use the whole pan

Red velvet bars - too much frosting, cut the frosting in half, struggle to make flat and use whole pan

Gluten-free cookies - baked for 12 minutes but not done, so put back into oven to bake longer but probably went too long, don't let them get too brown, 15 minutes maybe a better time frame