

Rhubarb Strawberry Crunch

Ingredients:

- 1 cup white sugar
- 3 tbsp. AP flour
- 3 cups sliced fresh strawberries
- 3 cups diced rhubarb
- 1 1/2 cups AP flour
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup rolled oats

Directions:

1. Preheat oven to 375 degrees.
2. In a large bowl, mix white sugar, 3 tbsp. flour, strawberries, and rhubarb. Place mixture in a 9 x 13 in. baking dish
3. Mix 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may want to use a pastry blender for this. Crumble on top of the rhubarb and strawberry mixture.
4. Bake 45 minutes in the preheated oven, or until crisp and lightly browned.

Cooking Tips:

-Put a Damp paper or Kitchen towel under your cutting board. That way, **your board won't slip around as you chop. You also benefit by catching any food particles that don't stay on the board.**

-When a recipe calls for chocolate chips, break out a bar of chocolate instead. Chopping your own chips creates pockets of melty chocolate throughout your cookies, some small, some large, all delicious.

-Store salad greens in a resealable plastic bag with a paper towel. The towel is there to absorb moisture, which keeps your greens crisper, longer.

-Oil, Salt, Roast- in that order. When roasting vegetables, toss them in oil, then season or salt and pepper and toss again, that way the seasoning actually sticks to your food.



Woodloch's Cooking

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Bacon Cheddar Deviled Eggs

Ingredients:

- 12 eggs
- 1/2 cup mayonnaise
- 4 slices of bacon
- 2 tbsp. finely shredded cheddar cheese
- 1 tbsp. mustard

Directions:

1. Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let the eggs stand in hot water for 10 to 12 minutes. Remove from hot water and cool. To cool more quickly, rinse eggs under cold running water.
2. Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in microwave 1 minute per slice. Crumble and set aside.
3. Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg with mixture and refrigerate until serving.

Oven Roasted Tomato Soup

Ingredients:

- 2 lbs. tomatoes halved or quartered
- 1 sweet onion
- 1 tbsp. thyme
- 1 tbsp. roughly chopped basil
- 2 tbsp. lemon juice
- 1/4 cup olive oil
- 1 tbsp. agave
- 1/4 tsp cayenne
- Pinch salt and pepper
- 1 roasted garlic head
- 1/2 cup vegetable broth

Directions:

1. Preheat oven to 400°, quarter tomatoes and onion and place in a large bowl with thyme, basil, lemon juice, agave and olive oil. Then add a pinch of cayenne, salt and ground pepper and toss. Place all ingredients except roasted garlic onto a baking sheet.
2. Roast vegetables for 20 minutes. Once roasted put all ingredients into a high speed blender.
3. Add all cloves from roasted garlic and vegetable broth and blend until smooth.
4. Finish with black pepper and basil.

Cheesy Vegetable Lasagna

Ingredients:

- 12 lasagna noodles or sheets precooked
- 2 tbsp. olive oil
- 2 heads of broccoli chopped
- 2 carrots thinly sliced
- 1 large onion chopped
- 2 green bell peppers chopped
- 2 small zucchini sliced
- 3 cloves garlic minced
- 1/2 cup all purpose flour
- 3 cups milk
- 3/4 cup parmesan cheese divided
- 1/2 tsp salt
- 1/2 tsp pepper
- 10 oz. frozen chopped spinach thawed
- 8 oz. container small curd cottage cheese
- 24 oz. ricotta cheese
- 2 1/2 cups shredded mozzarella cheese divided

Directions:

1. Preheat oven to 375. Grease a 9 x 13 casserole dish
2. Bring a large pot of slightly salted water to a boil. Add lasagna noodles and cook 8 to 10 minutes or until al dente, then drain.
3. Heat oil in large cast iron skillet over medium heat. Add broccoli, carrots, onions, bell pepper zucchini and garlic. Sauté for 7 minutes and set aside.
4. Place flour in a medium saucepan and gradually whisk in milk until well blended. Bring to a boil over medium heat. Cook 5 minutes or until thick, stirring constantly. Stir in 1/2 cup parmesan cheese, salt and pepper. Cook for 1 minute stirring constantly. Remove from heat, stir in spinach. Reserve 1/2 cup spinach mixture. In a small bowl, combine cottage and ricotta cheeses and stir well.
5. Spread about 1/2 cup of spinach mixture in the bottom of the prepared pan. Layer noodles, ricotta mixture, vegetables, spinach mixture, and 2 cups mozzarella cheese ending with noodles. Top with reserved spinach mixture, 1/2 cup mozzarella cheese and 1/4 cup parmesan cheese.
6. Bake in preheated oven for 35 minutes or until lightly browned on the top. Cool for approximately 10 minutes before serving.

Tips from Chef Dave:

1. For easier peeling, try rolling your eggs.
2. Want a gluten free lasagna? Sub slices of polenta for the pasta!