

Stromsoe Team Members Share Their Favorite Recipes Giving Thanks From Our Family To Yours...

MIKE'S Eggs For Brunch FROM AUNT JUDY



- 8 Large Eggs
 - one bunch green onions (about 8)
 - 8-12 Slices Cooked Bacon
 - Large Pinch of Lowry's Seasoned Salt
 - 2 Cups Shredded Jack Cheese
 - 1/2 Cup Milk
- * I also like to add some pepper, personal choice only. Be creative!

1. Cook the bacon until it is about 3/4 cooked.
2. Break eggs into bowl and add seasoned salt and milk to mixture; blend with fork.
3. Add 1.5 cups of the Jack cheese, reserving 1/2 cup of the Jack cheese for later, to the egg mixture and mix well.
4. Add chopped green onions to egg mixture, and mix up. Break the bacon pieces by hand and add to the egg mixture.
5. Add completed egg mixture to an oven-proof soufflé bowl of some type (glass or similar), and bake at 350 degrees for approximately 45 minutes, cook uncovered.

Mixture will rise while cooking in the oven, do not overcook, as it will burn on the top if you do. Do NOT poke to test as the eggs will fall. When dish begins to brown on top, it is close to done. I have made this dish over 100 times, the cooking time is accurate. After approximately 30-35 minutes of cooking, add the last 1/2 cup of Jack cheese to the top of the dish, and it will melt on the top during the last 10 minutes of cooking.

Shauna's Snowball Cookies



- ½ lb butter or margarine (softened)
- ½ c powdered sugar
- 2 c flour
- 1 tsp vanilla
- 1 c chopped nuts

Preheat oven to 350. In large mixing bowl, cream butter and vanilla. Add flour, mix until incorporated. Add in nuts. Shape into small balls. Bake for 20 minutes or until lightly brown. Cool slightly. Roll in powdered sugar.

Enjoy!

Raimie's Pumpkin Cheesecake



- 12 tablespoons unsalted butter, melted
- 2 ½ cups graham cracker crumbs
- 2 ¾ cups of sugar
- Pinch of salt
- 2 Pounds cream cheese @ room temp.
- ¼ cup sour cream
- 1 15oz. can pure pumpkin
- 6 lg. eggs, at room temp.
- 1 tablespoon vanilla extract
- 2 ½ teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- 2 cup sweetened whipped cream

1. Preheat oven to 325 degrees
2. Brush a 10" spring form pan with some butter. Stir in the remaining butter with the crumbs, ¼ c. of the sugar & a pinch of salt in a bowl. Press the crumb mixture into the bottom & the sides of the pan, packing tightly. Bake until golden brown 15 -20 min. Cool on a rack, then wrap the outside of the pan with foil & place in a roasting pan.
3. Bring a med. Pot of water to a boil. Meanwhile beat the cream cheese w/a mixer until smooth. Add the remaining 2 ½ cups sugar & beat until light. Beat in the sour cream, then add the pumpkin, eggs, vanilla, 1 tsp. salt & the spices & beat until combined. Pour into the cooled crust.
4. Gently place the roasting pan in the oven (don't pull the rack out) & pour the boiling water into the roasting pan until it comes about halfway up the side of the pan. Bake until the outside of the cheesecake sets but the center is still loose, about 1 hour & 45 min. Turn off the oven & open the door a little to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan & cool on a rack. Run a knife around the edges, cover & refrigerate for at least 8 hours or overnight.
5. Bring the cheesecake to room temp. before serving. Unlock & remove the spring form ring.



Nancy's Cheese Balls

- 2 8oz. containers of Kaukana sharp cheddar cheese
- 2 8 oz. cream cheese bricks
- 2 T. white onion, finely chopped
- 1 T. bleu cheese, crumbled
- 1 garlic clove, minced
- 2 sm bags of chopped pecans



Cooking Directions:

1. Soften first two cheeses in the microwave.
2. Blend in a mixer, add next three ingredients until smooth.
3. Refrigerate until firm – overnight
4. Roll into balls then coat with finely chopped pecans
5. Wrap individual balls in plastic wrap.

More Recipes on the back! →



Michelle's Cauliflower Gratin

Preheat the oven to 375 degrees F.

Cook the cauliflower florets in a large pot of boiling salted water for 5 to 6 minutes, until tender but still firm. Drain.

Meanwhile, melt 2 tablespoons of the butter in a medium saucepan over low heat. Add the flour, stirring constantly with a wooden spoon for 2 minutes. Pour the hot milk into the butter-flour mixture and stir until it comes to a boil. Boil, whisking constantly, for 1 minute, or until thickened. Off the heat, add 1 teaspoon of salt, the pepper, nutmeg, 1/2 cup of the Gruyere, and the Parmesan.

Pour 1/3 of the sauce on the bottom of an 8 by 11 by 2-inch baking dish. Place the drained cauliflower on top and then spread the rest of the sauce evenly on top. Combine the bread crumbs with the remaining 1/4 cup of Gruyere and sprinkle on top. Melt the remaining 2 tablespoons of butter and drizzle over the gratin. Sprinkle with salt and pepper. Bake for 25 to 30 minutes, until the top is browned. Serve hot or at room temperature.

- * 1 (3-pound) head cauliflower, cut into large florets
- * Kosher salt
- * 4 tablespoons (1/2 stick) unsalted butter, divided
- * 3 tablespoons all-purpose flour
- * 2 cups hot milk
- * 1/2 teaspoon freshly ground black pepper
- * 1/4 teaspoon grated nutmeg
- * 3/4 cup freshly grated Gruyere, divided
- * 1/2 cup freshly grated Parmesan
- * 1/4 cup fresh bread crumbs

Andrea's Spiced Tea



- 1/2 cup Lemon Instant Tea
- 1 cup Tang
- 1 1/2 cup white sugar
- 1 tsp. ground cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. ground cloves

1. Mix 2 teaspoons per 1 cup hot water.



Gil's Perfect Guacamole

- 2 ripe avocados
- 1/2 red onion, minced (about 1/2 cup)
- 1-2 serrano chilies, stems/seeds removed
- 2 Tb. cilantro, finely chopped
- 1Tb of fresh lime/lemon juice
- 1/2 tsp. coarse salt
- Dash of fresh grated black pepper
- 1/2 ripe tomato, seeds/pulp removed, chopped

1. Cut avocados in half, remove seed. Scoop out avocado and put in mixing bowl
2. Using fork, mash the avocado. Add onion, cilantro, lime/lemon juice, salt and pepper and mash some more. Chilies vary in their hotness. So start with 1/2 chili pepper, add to mixture, to your desired degree of hotness. Be careful handling the peppers, wash your hands after handling. Keep tomatoes separate until ready to serve.
3. Cover with plastic wrap directly on the surface of the guacamole to prevent oxidation from the air reaching it. Refrigerate until ready to serve. Add tomatoes, mix and serve.



Tina's Double Pumpkin Pie



- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup plus 1 Tbsp. milk, divided
- 1 Tbsp. sugar
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 can (15 oz.) pumpkin
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Flavor Instant Pudding
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves



BEAT cream cheese, 1 Tbsp. milk and sugar in large bowl with whisk until blended. Stir in half the COOL WHIP. Spread into crust.

WHISK remaining milk, pumpkin, pudding mixes and spices 2 min. (Mixture will be thick.) Spread over cream cheese layer.

REFRIGERATE 4 hours or until set. Top with remaining COOL WHIP just before serving.