

The Spurs and Chaps Grill



Students Name

Foods 10

Mr.Sovyn

Yee Haw Grub for your Maw

The Bumpkin Pizza

Colorful tomatoes and mozzarella cheese are highlighted by fresh basil in this perfect summer pizza recipe. Enough for your whole family to eat, or maybe just you.

Two-fold Chicken Casserole

A baked potato casserole with sour cream chives and bacon. Once you have this you will be asking for more.

Apple Don't Fall Cheesecake

A delicious caramel and apple cheesecake dessert. Even if you think you are full you won't want to miss out.

Recipe: Miniature pizza

Serves 12

Serving size: 1 slice

Ingredients

- 454 grams refrigerated whole wheat pizza dough
- 60 mL extra virgin olive oil
- 1 large garlic clove, peeled and cut in half
- 175 mL grated Parmesan cheese
- 30 mL garlic, finely minced
- 2 large or 3 smaller tomatoes, thinly sliced
- 300 mL fresh mozzarella, thinly sliced
- 30 mL basil, thinly sliced (chiffonade style)

Instructions

1. Divide pizza dough in half. On a floured surface, roll into two 8-inch circles. Place on lightly floured baking sheet. Oil grill grates and preheat grill to medium-low heat.
2. Place the pizza crusts directly on grill grates. Close cover and cook 1 to 3 minutes or just until the dough puffs and bubbles up in some places and starts to become firm.
3. Remove crusts with tongs, turn over and place on baking sheet.
4. Brush each grilled side with 10 mL olive oil and rub with cut side of garlic clove. Sprinkle pizzas with half the Parmesan cheese and minced garlic. Arrange red and yellow tomato slices evenly over each pizza, then top with mozzarella slices.
5. Return pizzas to grill, cover and grill for 3 to 5 more minutes until the crust is crisp and cheese is melted.
6. Remove pizzas, sprinkle with basil and enjoy immediately

Equipment

- Rolling pin
- Pizza oven
- Tongs
- baking sheet

Recipe: Twice Baked Potato Casserole

Serves 12

Serving size: half dish

Ingredients

- 8 medium-sized baking potatoes, about 1816 grams, baked
- 500 mL cheddar cheese, shredded and divided
- 500 mL sour cream
- 250 mL cream cheese, softened
- 175 mL milk
- 175 mL (1 stick) butter or margarine, melted
- 2 garlic cloves, minced
- 7.5 mL salt
- 2.5 mL pepper
- 10 mL, plus 15 mL fresh chives, chopped and divided
- 6 bacon slices, cooked and crumbled
- chive bundles for garnish, if desired
- 1 chicken breast

Instructions

1. Preheat oven to 350 degrees.
2. Cook chicken
3. Peel potatoes, and coarsely mash pulp with a potato masher.
4. Stir in 250 mL cheddar, sour cream, cream cheese, milk, butter, garlic, salt and pepper, 15 mL chives and chicken.
5. Spoon into a lightly greased 9-by-13-inch baking dish.
6. Bake for 30 minutes or until thoroughly heated.
7. Sprinkle with remaining cheese, chives and bacon. Garnish with chive bundles.

Equipment

- Oven
- Peeler
- Cup
- Baking dish

Recipe: Apple Caramel Cheesecake

Serves 12

Serving size: 1 slice

Ingredients **Crust:**

- 425 mL cinnamon graham cracker crumbs
- 30mL sugar, divided
- 10mL butter, melted

Ingredients **Cheesecake:**

- 1 package caramels
- 160 mL evaporated milk
- 175 mL pecans, chopped and divided
- 454.4mL cream cheese, softened
- 30 mL all-purpose flour, divided
- 2 large eggs, lightly beaten
- 425mL cups apples, peeled and chopped (Honeycrisp variety recommended)
- 175mL teaspoon ground cinnamon.

Instructions

1. Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap foil around pan.
2. In a small bowl, combine cracker crumbs, 10 mL sugar and butter. Press onto the bottom and 1 inch up the sides of prepared pan. Place on a baking sheet. Bake at 350 degrees for 10 minutes or until lightly browned. Cool on a wire rack; do not turn off oven.
3. In a heavy saucepan over medium-low heat, cook caramels and milk, stirring constantly, until melted and smooth. Pour 250 mL over crust, and sprinkle with 10 mL pecans. Set remaining caramel mixture aside.
4. In a large bowl, beat the cream cheese, 15 mL flour and remaining sugar until smooth. Add eggs; beat on low speed just until combined. Combine the apples, cinnamon and remaining flour, and fold into cream cheese mixture. Pour into crust.
5. Place springform pan in a large baking pan; add 1 inch of hot water to larger pan. Bake for 40 minutes at 350 degrees.
6. Reheat reserved caramel mixture if necessary; gently spoon over cheesecake. Sprinkle with remaining pecans.

7. Bake 10-15 minutes longer or until center is just set. Remove pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.
8. Refrigerate overnight.

Equipment

- Mixer (electric mixer)
- Spoons
- Bowls
- 9 inch springform pan
- Heavy duty foil
- Baking sheet
- Heavy sauce pan
- Stove/oven
- Large baking pan
- Refrigerator

Bibliography

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<http://farmflavor.com/apple-caramel-cheesecake/>

<http://farmflavor.com/twice-baked-potato-casserole-2/>

<http://farmflavor.com/grilled-tomato-basil-pizza/>