

Featuring recipes from local residents published in the Sentinel-Tribune  
January through December 2023

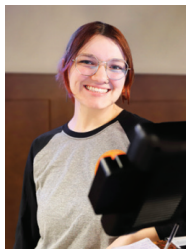
# Cook's Corner

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## Chicken Marsala • Dennis Matthew Roberts - Belmont Country Club Chef

### INGREDIENTS

1 1/2 lbs. boneless skinless chicken breast cleaned, pounded 1/4" thick	1 medium shallot fine diced
4 Tbsps. flour	2/3 cup chicken stock
Salt and pepper to taste	2/3 cup Marsala wine (prefer dry)
3 Tbsps. olive oil	2 Tbsps. Italian parsley chopped
8 ozs. of sliced mushrooms	1 Tbsp. butter
	Optional Julienne strips prosciutto
	2/3 cup heavy cream to cut wine

Pound chicken breasts. Salt and pepper them, and dredge in flour. Heat the skillet to medium heat. Add olive oil. Add floured breasts and mushrooms. Cook 3 minutes on medium high heat until browned. Turn breasts. Add diced shallots. Add Marsala wine. Cook. Remove chicken from heat. Add demi-glace and chicken stock. Reduce by half. Swirl with softened butter and parsley. Pour over chicken.



## No Beans About It Chili • Chloe Higgins

### INGREDIENTS

1 1/2 lbs. ground beef	tomatoes
1 lb. ground chorizo or hot ground sausage	1 – 28 oz. can of diced tomatoes
1 large green pepper diced	2 Tbsps. chili powder
1 small white onion diced	2 tsps. crushed red pepper
2 jalapenos, 4 ozs., diced, to taste	1 tsp. garlic powder
1 - 4 oz. jar diced green chilis	1 Tbsp. sea salt
1 – 16 oz. jar salsa, at your preferred heat level	1 tsp. black pepper
1 – 28 oz. can of crushed tomatoes	1 packet of sugar, if needed to cut the acid level of tomatoes
	Hot sauce to taste
	Shredded cheese, sour cream, jalapenos to top



Brown ground beef and sausage in a large skillet over medium heat. When just a little pink, pour off grease, and add diced onion, green pepper and jalapenos. Continue browning, pour off grease again if needed and cover with a lid. Reduce heat. In a large stock pot, heat both cans of tomatoes, jar of salsa and can of diced green chilis to a gentle boil. Reduce heat to medium, add chili powder, crushed red pepper, salt, pepper and garlic. Stir well. Add a packet of sugar if desired to cut acid. Add meat and veggies to the stock pot. Stir well. Simmer at medium heat for at least 30 minutes, if putting in a slow cooker, to continue heating for a later event. Simmer for 1 hour on the stove if serving immediately. Dei Fratelli brand tomatoes and Herdez Salsa are the family's preferred brands. This is a "no beans about it" recipe, but beans can be added, or heated separately to add by those that prefer beans in their chili.



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## Key Lime Pie • Barb Belleville

### PIE FILLING

2 – 14 oz. cans sweetened condensed milk  
1/2 cup sour cream (not light)  
3/4 cup key lime juice

2 egg yolks  
2 tps.lime zest (may use key lime zest or regular lime zest.  
Save 1 tsp. for later)

Crush crackers, add sugar and butter. Stir until blended then press in deep 9" pie pan. Bake at 350° for 6 minutes. Beat condensed milk, sour cream, lime juice and egg yolks for 2-3 minutes until thick. Stir in 1 teaspoon zest. Pour mixture onto graham cracker crust. Bake at 350° for 15-20 minutes or until set. Filling can still be a bit jiggly. Cool for 30-40 minutes. Refrigerate for at least 3 hours or overnight.

### WHIPPED CREAM

8 Tbsps. heavy cream

1/2 tsp. vanilla  
2 Tbsps. powdered sugar

Whip cream to stiff peaks then slowly add vanilla and powdered sugar until just blended. You can double the ingredients for double the topping. Can use extra lime zest as a garnish on the whipped cream. Keep whipped cream and pie refrigerated until ready to serve. Refrigerate leftovers.



### CRUST

2 cups crushed graham crackers  
1/4 cup sugar  
6 Tbsps. melted butter

## Cinnamon Rolls • Cindy Brasington

### INGREDIENTS

1 cup butter - softened  
1 cup sugar  
2 eggs  
1 Tbsp. vanilla  
3 cups flour  
3 tps. baking powder  
2 tps. ground cinnamon  
1/2 tsp. salt

### COOKIE FROSTING

4 ozs. cream cheese - softened  
8 Tbsps. butter - softened  
2 1/2 cups powdered sugar  
1 tsp. vanilla

Beat together the cream cheese and butter until light and fluffy. Add the powdered sugar and beat until smooth. Add vanilla. Pipe onto cooled cookies.

Preheat oven to 375°. Mix butter and sugar. Add eggs, one at a time, followed by the vanilla, and mix well. Add flour, baking powder cinnamon and salt. Mix until a firm dough forms. Bake for 7-9 minutes. Chill for 30 minutes before frosting.



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## Cutout Sugar Cookies • Jerri Reitzel

### INGREDIENTS

1 lb. powdered sugar	4 large eggs
1 lb. margarine (4 cups)	2 Tbsps. lemon juice
(Gordon Foods brand recommended)	1 tsp. baking soda
	6 cups flour

Thoroughly mix powdered sugar and margarine. In separate bowl mix eggs, lemon juice and baking soda. Add to sugar mixture and thoroughly blend together. Add flour. It is important to mix each step completely. Refrigerate overnight. Roll out small batches at a time 1/4" thick and cut with your favorite cookie cutter. Place on cookie sheet lightly coated with cooking spray. Bake at 325° for about 10 to 12 minutes or until cookie springs back to center when touched. Cookies should be about the same color and not brown. Airbake cookies sheets are recommended. Frost with frosting recipe that follows.



### CREAM CHEESE FROSTING

1 lb. powdered sugar	Cream together cream cheese and butter, add vanilla and meringue powder. Mix in powdered sugar and small amounts of milk to get desired consistency.
3 ozs. cream cheese	
1/4 cup butter	
1-11/2 tsp. vanilla	
2 tps. meringue powder Milk (enough for desired consistency)	

## Double Chocolate Muffins • Shannon Smith and Susan Zies

### INGREDIENTS

2 cups white whole wheat flour	2 eggs
1/3 cup sugar	1/3 cup canola oil
1/2 cup unsweetened cocoa powder	1/2 cup skim milk
1 tsp. baking soda	3/4 cup vanilla Greek yogurt
1/4 tsp. salt	1/2 cup dark chocolate chips
	1/2 tsp. salt

Preheat oven to 350°. Grease a 12-count muffin tin or line with muffin liners. In a bowl, whisk the eggs, oil, milk, yogurt and vanilla extract together. Set aside. Using a large bowl, combine flours, sugar, cocoa powder, baking soda and salt. Stir well. Add chocolate chips. Pour the wet ingredients into the dry ingredients and mix well. Divide the batter among the muffin tins. Bake for about 15 minutes, or until toothpick comes out clean. This recipe will yield about 14 muffins or 30 mini muffins. Store at room temperature for three days or in the refrigerator for five days. Muffins can be frozen for up to three months.



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## Creamy Italian Chicken • Joanne Kessen

### INGREDIENTS

4 chicken breasts, cut into bite-sized pieces  
1/4 cup water  
Small package dry Italian dressing mix  
1 can mushroom soup  
8 ozs. cream cheese, at room temperature

Mix together water and Italian dressing mix and pour over chicken in slow cooker. Cook on low for 3 hours. Add soup and cream cheese and cook for 1 more hour. Serve over egg noodles.



## Pan-Seared Penne • Glenn Grisdale

### INGREDIENTS

3 medium sized sweet peppers	Minced Garlic
Boar's Head thin sliced pepperoni	Cayenne pepper
Bono Val Di Mazara Sicilian Extra Virgin Olive Oil	Asiago cheese or Piave Vecchio cheese
20 oz. Jar of Ragu Simply Traditional or Dei Fratelli Pasta sauce	1/2 lb. penne pasta, or bronze cut rigatoni, for 2 cups per serving
	1/2 tsp. salt

The Pan-Seared Penne makes two large servings for two, however Grisdale doesn't use any measurements. He tastes it and varies the amount of the ingredients to the company for which he is cooking. Cook the peppers and pepperoni for 5 minutes. Make sure the pepperoni has become clear. For sauce, use one jar of tomato sauce that has no sugar added, such as Simply Ragu or Dei Fratelli tomato sauce. Add minced garlic and cayenne pepper. Let sauce simmer for at least an hour. Cook the pasta al dente and drain vigorously. It will then be transferred to the pan with the pepperoni and add just enough olive oil to cover the bottom, if it has cooked off. Let the pasta cook on both sides, until it gets a little brown. Add to the sauce and add more pepperoni to taste. Top with Asiago cheese or Piave Vecchio Italian mountain cheese. The cheese can also be grated on top of the bread, with garlic, as it is still warm and pulled out of the oven.



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## French Cut Pork Chop • Ryan Noone

### INGREDIENTS

1 10 oz. French cut pork chop	2 shallots
1 slice applewood bacon	1 clove of garlic
1 red onion	Pinch salt and pepper °
1 white onion	1 Beef Goulian
	1/4 cup shredded gruyère chees

Wrap the pork chop with bacon and vacuum seal close and put in a sous vide at 142° for five to seven hours. Remove from stove and grill to desired temperature. Julienne cut the onions and caramelize them with garlic and add Beef Goulian. Place onion reeducation on pork chop with cheese into a broiler for two to three minutes until cheese is golden brown.



## Strawberry Rhubarb Linzer Cookies • Katie Bowles and daughter Mackenzie Espinoza

### INGREDIENTS

2 cups butter (room temperature)	1 tsp. vanilla
8 ozs. cream cheese (softened)	4-4 1/2 cups flour
2 cups sugar	1/2 cup your choice of jam
2 egg yolks	(I use my homemade strawberry rhubarb)

In a large mixing bowl beat butter, cream cheese and sugar together for 1-2 minutes. Mix in the egg yolks and vanilla extract until combined. Add in the dry ingredients and mix until combined and refrigerate for 2 hours. After dough is chilled, roll out onto floured surface cut out your circles. In half of the cutouts, cut a circle in the center. On the full circles, place a teaspoon of jam and spread it around a bit, then place tops on and bake for 10-12 minutes at 350°. Once the cookies are cooled, sprinkle the tops with powdered sugar.



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## Strawberry Cheesecake Cookies • Katie Bowles and Mackenzie Espinoza

### INGREDIENTS

1 box strawberry cake mix	1/2 cup butter
2 large eggs - room temperature	2 tsps. vanilla extract
1/2 cup vegetable oil	3 1/2 cups powdered sugar
8 ozs. cream cheese	Crushed Graham crackers

Mix the cake mix, eggs and oil in a stand mixer on medium low until just combined. Use a 2 Tbsp. cookie scoop to portion the dough into cookie dough balls. Flatten each dough ball into a disc about the size of the palm of your hand. Place it on the prepared baking sheet. Bake cookies at 350° for 13-15 minutes. While cookies are baking, beat the cream cheese and butter together until smooth, using a hand mixer or a stand mixer. Add the powdered sugar and vanilla extract and beat again until creamy and smooth. Once cookies are cooled add frosting on top and sprinkle with crushed graham crackers



## Vegetable Salad • Sue Gerke

### INGREDIENTS

1 – 20 oz. package frozen mixed vegetables	1/4-1/2 onion - diced
3-4 stalks celery diced	1/2 green pepper - diced
	1 can kidney beans, rinsed and drained
	1/2 tsp. salt

Cook frozen vegetables for about 3 minutes in a microwave. Drain if necessary. Cool and add the rest of the vegetables.

### DRESSING

2 Tbsps. flour  
3/4 cup sugar  
1/2 cup cider vinegar  
1 Tbsps. salad mustard

Cook in sauce pan until thick. Cool and add to vegetables. Stir to coat well. Make the night before and store in refrigerator so flavor goes through all. This keeps well in the refrigerator.



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## Loving Italy Bruschetta • Justin Bytnar

### INGREDIENTS

Loaf of French baguette  
1 - 28- oz. can diced tomatoes  
1/4 cup chopped basil

2 Tbsps. balsamic vinegar  
2 cloves garlic  
4 Tbsps. extra virgin olive oil  
Coarse kosher salta

Do a quick cooking of the garlic, in hot olive oil, for about 20-30 seconds. Let cool and toss with all ingredients in a bowl. Make sure the tomatoes are cold. Use salt to taste. Cut the bread into slices about a half-inch thick and toast it on a cookie sheet in the oven until golden brown. Bytnar buys his bread fresh at the Sur Le Pouce French bakery in Perrysburg. Just before serving, generously spoon the ingredients onto the toasts.



## Rueben Casserole • Jacqueline Slaughterbeck - Frobose Market IGA

### INGREDIENTS

2 loaves pumpernickel bread  
5 lbs. garlic butter (melted)  
3 lbs. sliced corned beef  
(diced in bite size pieces)  
2 lbs. Swiss cheese (sliced)  
40 ozs. sauerkraut  
15 ozs. Thousand Island dressing  
10 shakes of caraway seeds



Preheat oven to 350°. Cube pumpernickel bread and toss in melted butter and set aside. In new bowl mix sauerkraut, thousand island dressing and caraway seeds. Spray a 12 x 24 pan and put 1/2 of bread in bottom. Spread the corned beef on top of bread. Put one layer of cheese slices on top of corned beef — set aside rest. Add the kraut mixture and spread out. Top with remaining bread. Cover with foil and bake for about 30 minutes. Uncover and add last layer of cheese slices. Cook until cheese is all melted.

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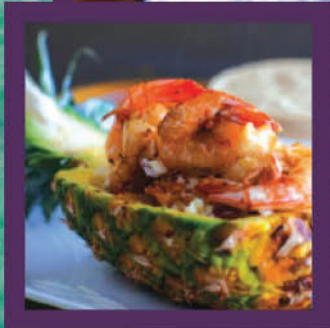
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## Southwest Chili • Melissa Ellerbrock

### INGREDIENTS

2 lbs. ground beef  
1 chopped onion  
2 cans of diced tomatoes with chiles (Rotel)  
1 large can of tomato sauce

1 can kernel corn  
1 can black beans  
1 can light red kidney beans  
1 envelope of taco seasoning  
1 envelope of ranch dip mix seasoning

Chop onion, add to the ground beef and brown. Add all above ingredients (do not drain cans) along with the cooked, browned meat to a slow cooker. It's already cooked, so just keep on low to keep warm. Heat and serve with Frito corn chips, sour cream and cheese. You can also use chicken instead of ground beef.



## Sweet Potato Sausage and Asparagus • Sharon Stratmann

### INGREDIENTS

1 medium sweet potato, peeled and diced  
2-3 stalks asparagus, cut into pieces  
1/8 lb. smoked sausage, sliced thin  
Olive oil

Place a small amount of olive oil in skillet. Add sweet potatoes and start cooking on medium heat. Add asparagus and then smoked sausage. Stir and cover the pan. Stir occasionally, cooking until sweet potatoes are just done, about 10-15 minutes. Season with black pepper and garlic salt if you like. Serves one.



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Left to Right: Ann Cremar, Treasa Hiller, Tricia Germann

## Friendly Skillet Chicken Piccata • Samantha Bytnar

### INGREDIENTS

2 lbs. skinless, boneless chicken breast or cutlets	2 Tbsps. capers
1/4 cup arrowroot starch	1 lemon
3 gloves garlic	1 Tbsp. fresh parsley leaves
1 tsp. coarse kosher salt	Red pepper flakes, to taste
1/2 tsp. freshly ground black pepper	Pasta
3 Tbsps. extra virgin olive oil	1 cup flour
Ground red chili peppers in olive oil	1 cup fine ground semolina
	1/2 tsp. salt
	3 eggs

Pound the chicken breasts. Even coat them in the starch of your choice with the seasoning (salt, pepper, chilis) but arrowroot is called for in her original recipe. Heat the oil in a large skillet, over medium-high heat. Add breasts or cutlets and cook to a golden brown, probably 4 minutes. Reduce heat and add garlic, more olive oil and the pasta water. Bytnar said that there's never too much garlic. Use the leftover pasta water instead of chicken broth, which some recipes call for. Cook off the majority of liquid but serve with the cooked garlic. Make sure to get all the little bits. Season with as much lemon as needed.



## Kazmaier's Market Chicken Salad • Leah Kazmaier

### INGREDIENTS

Boiled chicken (de-boned varying on chicken) and shredded	Dried cranberries
	Chopped walnuts
	Diced celery
	Miracle Whip (enough to make it creamy)

Quantity of ingredients vary depending on the amount of chicken used. Directions Cook and shred chicken. In a large bowl, whisk Miracle Whip and continue adding ingredients until combined. Serve chilled on bread, lettuce, or as a side dish.



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## Blueberry Banana Baked Oatmeal • Wood County Health Department Nutrition Director Kaitlin Denison

### INGREDIENTS

2 1/4 cups rolled oats	bananas)
1 tsp. baking powder	3/4 cup milk
1 tsp. cinnamon	1/4 cup maple syrup or honey
1/4 tsp. salt	1 large egg
1 cup ripe bananas, mashed (2-3	1 tsp. vanilla extract
	1 cup fresh or frozen blueberries



Preheat oven to 350°. Spray an 8x8 or 9x9 baking pan with nonstick cooking spray. In a large mixing bowl, combine rolled oats, baking powder, cinnamon and salt. In a separate mixing bowl, mix together mashed banana, milk, maple syrup, egg and vanilla extract until fully combined. Add wet ingredients to the dry ingredients and mix well. Gently fold in the blueberries. Pour mixture into baking pan and spread into an even layer. Bake for 30-40 minutes or until the top is slightly golden brown. Remove from the oven and let cool for 10-15 minutes. Slice and serve warm or room temperature. Servings: 9

### NOTES:

Leftovers keep well in an airtight container in the fridge for up to 5 days. This recipe can be customized to fit your preferences or what you have on hand. You could also use almond milk, soy milk or your favorite alternative. You can swap out the blueberries for raspberries or even 1/3-1/2 cup of chocolate chips. It is also delicious topped with 1-2 tablespoons of peanut butter for added protein and healthy fats.

## BGSU Cheeseburger Soup • Norma Lybarger

### INGREDIENTS

3/4 lb. ground beef (use more for meatier soup)	3 tsps. dry chicken bouillon
1/4 cup diced onions	1/2 cup heavy cream
1/4 cup diced celery	1/4 tsp. each white pepper, black pepper, cayenne pepper
2 Tbsps. flour	3/4 lb. shredded American cheese
2 Tbsps. margarine/butter	4 cups milk
2 Tbsps. minced garlic	1/4 tsp. Worcestershire sauce
1 bay leaf	1/4 lb. diced potatoes, cooked

Brown ground beef with onions and celery. Drain and return to pot. Add margarine/butter and flour stir and cook for 5 minutes over medium heat. Add minced garlic, chicken bouillon, bay leaf, heavy cream, milk and peppers. Stir on low heat until very warm. Do not boil. Add cheese, Worcestershire sauce and potatoes. Remove bay leaf.



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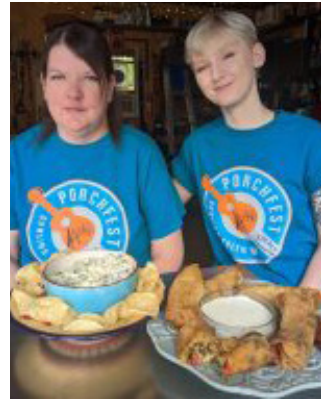
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## Craft Table Southwestern Egg Rolls • Mary Cassidy and Blayzey Rose

### INGREDIENTS

1 bunch green onions, diced	4-6 cups shredded cheese
1 each of red, yellow and green peppers, diced	Monterrey jack, cheddar, pepper jack)
1 Tbsp. garlic, minced	1-3 Tbsps. jalapeno peppers, diced
2 cans black beans, rinsed and drained	1 - 10 oz. bag frozen spinach, thawed and drained
1 small can corn, drained	Salt and pepper to season
1 pkg. egg roll wrappers	

Sauté garlic, onions and peppers together in a large pot for a few minutes. Add black beans, corn and seasonings. Cook until heated through, approximately 5-10 minutes. Remove from heat and add cheese. Follow the egg roll wrapper instructions on the package and place about 3-5 Tbsps. of filling on the corner of the egg roll wrapper. Wrap as instructed. Fry egg roll in vegetable oil on medium high, until medium-dark golden brown. Should take 6-8 minutes. Optional ingredients: cooked and shredded chicken or beef, frozen spinach or cilantro. Serve with southwestern ranch dip, but because both Rose and Cassidy work at Pagliai's in Bowling Green, they typically use their house ranch dressing.

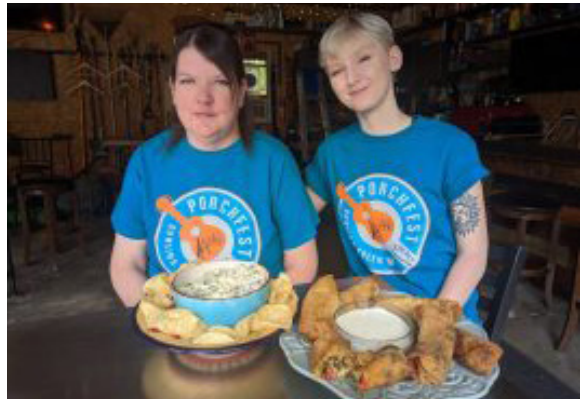


## Craft Table Spinach Artichoke Dip • Mary Cassidy and Blayzey Rose

### INGREDIENTS

2 - 8 oz. cream cheese  
2 - 16 oz. sour cream  
4-6 cups Italian blend shredded cheese  
14 oz. artichokes  
2 - 10 oz. frozen bags spinach, thawed and drained

Cook all ingredients together in a slow cooker on medium for an hour. It is ready to eat, but then put on low, for up to three hours. Serve with corn chips.



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## Ricotta Cheese • Corinne Gordon

### INGREDIENTS

2 cups whole milk (not ultra-pasteurized)  
1 cup heavy cream

1/2 tsp. kosher salt  
2 Tbsps. fresh lemon juice or distilled white vinegar

Bring milk, cream and salt to a boil in a medium saucepan, then remove from heat. Stir in lemon juice, continue to stir until mixture begins to curdle. Let stand 5 minutes. Line a sieve with a doubled cheesecloth and place it over a bowl. Gently pour cream mixture into the cheesecloth, then let drain for at least 20 minutes and up to 12 hours for a thicker cheese. For the library presentation, the cheese was served on toast with slices of pear over the cheese.



## The Garden – Creamy Chicken Pasta • Chef Joseph Hines

### INGREDIENTS

8 oz. penne pasta  
Kosher salt  
6 lbs. boneless skinless chicken breast  
12 tpsps. of dried oregano  
Extra virgin olive oil  
18 large garlic cloves, minced

1/2 cups chopped sun-dried tomatoes  
6 cups of grape tomatoes  
6 cups whole milk  
12 Tbsps. all-purpose flour  
6 cups grated parmesan cheese  
12 cups baby spinach

Boil a large pot of water and salt it well. Add the pasta and cook according to package instructions or until al dente. Reserve about half cup of the cooking water before draining the pasta. While the pasta is cooking, work on the chicken. Pat the chicken dry, then using a sharp knife, slice into small bit size pieces or strips. Season with a good dash of kosher salt, black pepper and dried oregano. In a large pan, heat 2 Tbsps. of extra virgin olive oil over medium high heat until simmering. Add the chicken and cook, tossing occasionally, until the chicken pieces are cooked through. They should have a golden-brown hue; takes about 7 to 8 minutes. Add the garlic and sun-dried tomatoes to the pan with the chicken and stir it around for about 30 seconds or so, then add the grape tomatoes. Toss to combine and turn the heat to medium low. In a small bowl, whisk the milk, flour and parmesan cheese. Pour the mixture into the pan and add the baby spinach. Add a little bit of the pasta cooking water (just a couple teaspoons) and stir for a few seconds to help the sauce thicken. Add the pasta and mix to combine.



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## Freeman Allen's Carrot Cake • Luann Snyder

### INGREDIENTS

2 cups flour	2 tsps. cinnamon
2 cups sugar	1 1/4 cup vegetable oil
2 tsps. baking powder	3 cups grated carrots
2 tsps. baking soda	4 eggs
1 tsp. salt	1/2 cup chopped nuts
	2 tsps. vanilla

Combine dry ingredients in large bowl of mixer, mix until well blended, about 3-4 minutes. Add oil to flour mixture while mixing then add the carrots and then the eggs one at a time, mixing well after each. Stir in nuts and vanilla and mix well. Pour into greased and floured 13x9 inch pan and bake in preheated 350° oven for 50-60 minutes or until cake springs back when lightly touched. Cool completely in pan and then frost with cream cheese frosting.

### CREAM CHEESE FROSTING

14 ounces cream cheese  
1/4 cup butter  
2 cups confectioner's sugar (about)

Combine cheese and butter in a small mixing bowl. Beat until light and fluffy. Add confection's sugar a little at a time and beat to blend to desired consistency. Use additional sugar if needed. Spread on top of cake.



## Maine Lobster Roll • Riley Richardson

### INGREDIENTS

Split-top brioche hot dog bun or soft split top bun	1/4 cup fine diced celery (squeeze dry)
1 lb. cooked lobster meat (meat from about 3 1/4-1 1/2 pound lobsters)	1/4 tsp. celery salt
1/4 cup mayonnaise	Pinch ground black pepper
1 Tbsp. sour cream	Pinch granulated garlic powder
	Garnish of fine diced chives or green onion and lemon

Chill lobster meat/rough chop. In separate bowl, add all ingredients except lobster. Mix well. Delicately toss with lobster meat. Evenly spread over the three split top buns. This makes three rolls.



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## French Crepes • Victoria Albright

### INGREDIENTS

2 cups milk - Albright uses 2%  
4 large eggs  
3 Tbsps. unsalted butter, melted and slightly cooled  
1 Tbsp. granulated sugar  
1 tsp. vanilla extract  
1/2 tsp. fine sea salt or table salt  
1 1/2 cups all-purpose flour, sifted if desired

First, blend milk, eggs, butter, sugar (Albright uses monk fruit sweetener), vanilla, salt, and flour 15 to 20 seconds, or until batter is smooth. You could also whisk in a bowl. Refrigerate for at least 30 minutes, or overnight. Heat an 8-inch frying pan over medium-low heat. Pour about 1/4 cup batter into the pan, tilting pan immediately from side to side to form an even circle. Cook about 1 minute per side, or until lightly browned. Remove from heat. Serve with your favorite stuffings. We fancy strawberries and Nutella; ham, swiss and spinach; bananas and peanut butter. Top with powdered sugar.



## Amish Breakfast Casserole • Jessica Mehl

### INGREDIENTS

8 eggs, lightly beaten	cheddar cheese
4 cups Potatoes O'Brien (or hashbrowns)	1 lb. sausage (crumbled), bacon (crumbled) or ham (diced)
1 1/2 cups small curd cottage cheese	1 tsp. minced onion
1 1/2 cups shredded Swiss cheese	1 tsp. pepper
1 1/2 cups shredded sharp	1/2 tsp. dried rosemary
	1/2 tsp. dried thyme

Preheat oven to 350°. Beat eggs then add remaining ingredients. Mix, then transfer to a greased 12x9 baking dish. Baked uncovered for 35-40 minutes. Can be made in advance and kept in refrigerator. Serves 12



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## Hazy IPA Mac & Cheese Sauce • Juniper's Brewing Company Beth Dennis

### INGREDIENTS

2 qts. nacho cheese	4 qts. shredded cheddar cheese blend
1 1/2 pounds Velveeta cheese, cubed	2 Tbsps. garlic powder
4 qts. heavy cream	1 Tbsps. onion powder
1 cup Hazy IPA or any IPA	1 Tbsps. paprika
1/2 cup roasted garlic paste	1 Tbsps. brown sugar

Brown garlic in oil in pan, then put cream into the pot. Add seasonings and beer, whisk. Once the cream and seasoning mixtures start to simmer, start whisking in cheeses. When all the cheeses are melted completely, pull off heat and whisk in the nacho cheese to help with cooling the mixture. Pour into a large plastic Cambro and place an ice wand in to help cool down.



## Grandma Dorothy's Pizza Sauce • Debbie Rogers

### INGREDIENTS

1 – 6 oz. can tomato paste  
1/2 can of water, using the empty tomato paste can  
1/8 cup oil  
1/4 tsp. oregano  
1/4 tsp. garlic salt  
1/4 tsp. onion salt  
1/4 tsp. salt  
1/8 tsp. thyme  
1/8 tsp. basil  
1/8 tsp. pepper  
1/4 tsp. parsley

Combine all the ingredients and let marinate, covered, for four-six hours. Makes enough for two 12- inch pizzas. This recipe can be doubled, and it freezes very well.



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## Seasoned Oyster Crackers • Kristy Silverwood

### INGREDIENTS

1 – 12 oz. bag oyster crackers	dressing mix
1 1/4 cup salad oil	1/2 tsp. dill
1 pkg. dry Hidden Valley original	1/2 tsp. garlic powder
	3/4 tsp. lemon pepper

Stir oil and seasonings in a large bowl. Add crackers and stir until coated. Spread onto cookie sheet and bake at 170° for 15-20 minutes. Cool and store in Ziploc bag or air-tight container



## Old Fashion Homemade Bread • Marlene North

### INGREDIENTS

2 cups warm water (110°)	1/2 cup sugar
2 Tbsps. or 2 pkgs. active dry yeast	3 cups + 4 cups bread flour
1 Tbsp. salt	2 large eggs
	1/4 cup oil

Mix water and yeast and let dissolve for 2 minutes. Add salt and sugar then mix in 3 cups flour, eggs and oil. Using a bread hook, add 3.5-4 cups flour and continue to add flour until dough pulls away from the sides of the bowl and is no longer sticky. Knead for 3-4 minutes. Move to greased glass bowl, greasing top of dough as well (be sure the bowl is large enough for the dough to double). Cover with wet paper towel or kitchen towel. Let rise in warmed oven (put a small bowl of water in the oven to keep the dough moist) for about 1 hour. Remove from oven and remove cover. Punch down dough and let rest for 10 minutes. Form into two loaves and place in greased bread pans. Grease top of loaves. Let rise until dough is double in size in warm oven. Remove water and bread from oven. Preheat oven to 375° and bake for 25 minutes. Remove from pan and butter top.



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## Chicken Lasagna • Shonna Haas

### INGREDIENTS

4 cups cooked chicken breasts, cut up  
2 pkgs. chicken Stove Top Stuffing, prepared

1 1/2 cups Hellmann's mayo  
2 cans cream of chicken soup  
1 cup warm water  
9 lasagna noodles, cooked  
Parmesan cheese, grated

Mix the stuffing with chicken and mayo. In a separate bowl, mix soup and warm water. Whisk. Put a little sauce in the bottom of a 9x13 inch dish. Layer cooked lasagna noodles, chicken mixture, then sauce. Repeat three times, ending with sauce on top. Top generously with grated Parmesan cheese. Bake uncovered at 375° for 40-50 minutes



## Raspberry Bread Pudding • Sarah Murillo

### INGREDIENTS

1/2 to 1 loaf stale white bread (French or Italian preferred)  
3 eggs  
2 cups milk  
1/4 cup heavy cream  
1/3 cup sugar  
1 pint raspberries

### SAUCE

1 pint raspberries  
1 cup powdered sugar  
1 stick butter, softened  
1 lemon, juiced  
2 Tbsps. corn starch  
1/2 cup cold water

### WHIPPED CREAM

1 cup heavy whipping cream      1/4 cup powdered sugar

Rip bread into quarter size pieces before leaving out to go stale. Measure how much bread you'll need by placing the ripped pieces in the casserole dish you'll be using. Move bread to a large bowl and let soak in milk for 30 minutes, stirring periodically. Meanwhile, separate eggs and allow both yolks and whites to warm to room temperature. Start on sauce by creaming together softened butter and sifted powdered sugar. Mix in one pint of raspberries and lemon juice. Place the mixture into a sauce pan and heat on medium heat until melted. Pour into a bowl and then strain back into the pan using a net strainer to catch the seeds. Mix cold water and corn starch until dissolved. Pour into pan with sauce and heat until bubbly, stirring constantly. Keep sauce warm. Sprinkle sugar over bread in bowl and mix. Pour heavy cream onto bread and mix. Take egg yolks and beat in mixer 2-3 minutes on high until thickened and add to bread mixture. Beat egg whites in mixer until stiff and fold into bread mixture with the second pint of raspberries. Transfer to casserole dish. Put dish in a water bath and bake at 375° for 40- 50 minutes. Check center with toothpick. Pudding is done when toothpick in clean. Beat whipped cream ingredients until stiff. Serve bread pudding with raspberry sauce and whipped cream.



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## French Toast Casserole • Marty Braucksieck

### INGREDIENTS

10 cups of bread cut or torn up	3/4 tsp. salt
8 eggs	Topping
3 cups milk	3 Tbsps. butter or margarine
4 tsps. sugar	3 Tbsps. sugar
1 tsp. vanilla	2 tsps. cinnamon

Preheat oven to 350°. Place bread in greased 13x9 pan. In a mixing bowl, beat eggs, milk, sugar, vanilla and salt. Pour over bread, cover, and refrigerate for eight hours or overnight. Remove from refrigerator 30 minutes before baking. Dot with butter. Combine sugar and cinnamon and sprinkle over the top. Bake for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for five minutes. Serve with syrup if desired



## Chocolate Brownie Cake • Marie Thomas-Baird

### INGREDIENTS

1 box (15.25 ounces) chocolate cake mix
1 box (18.3 ounces) fudge brownie mix
4 large eggs, room temperature
1 ¼ cups water, room temperature
1 cup vegetable oil

Preheat oven to 350°F. Spray a 10-inch Bundt Pan with nonstick cooking spray. In a large bowl, add cake mix, brownie mix, eggs, water, and oil. Whisk for 2 minutes, or until lumps are mostly gone. Pour the batter into the prepared bundt pan. Bake for 50-55 minutes, or until an inserted toothpick comes out with a few crumbs, but no wet batter. When done baking, remove the cake from the oven and allow it to cool in the pan for up to 10 minutes. Then, carefully turn the cake out onto a cooling rack and cool for about 30 more minutes.



### GANACHE

1 cup heavy whipping cream
1 bag (12 ounces) semi-sweet chocolate chips

In a microwave-safe bowl, add whipping cream. Heat for 45 seconds to a minute, or until the cream is simmering. Carefully pour the chocolate chips into the boiling cream. Let sit for 5 minutes. Whisk the chocolate and cream until shiny and smooth, about 1 minute. Pour over cooled cake and serve.



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## Dipped Shortbread Cookies • Robin Crusa Spoore

### INGREDIENTS

1 cup butter, softened  
3/4 cup powdered sugar  
1 teaspoon vanilla

2 1/2 cups all purpose flour  
Melting chocolate or chocolate  
bark  
Sprinkles

Heat oven to 350F. In a large bowl, beat butter, powdered sugar and vanilla with spoon. Stir in flour. (If dough is crumbly, add 1-2 tablespoons more softened butter) Roll dough to 1/2 inch thickness on lightly floured surface. Cut into small shapes by hand or use cookie cutters. Place 1/2 inch apart on parchment lined cookie sheet. Bake 14-16 minutes or until set and bottoms are light golden brown. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes In small microwavable bowl, melt chocolate in 30 second intervals stirring after each 30 seconds, until melted and smooth. Dip 1/2 of each cookie in chocolate and shake to remove excess chocolate. Place on room temperature wax paper lined baking sheet and add sprinkles. Refrigerate for 5-10 minutes or until chocolate is set. Store in airtight container with wax paper between layers.



## Death By Chocolate and Peanut Butter • Robin Crusa Spoore

### INGREDIENTS

1 box chocolate cake mix, plus ingredients needed on box  
2 - 3.9 ounce packages instant chocolate or chocolate fudge pudding mix plus milk needed to make  
16 ounce container Cool Whip,

thawed  
1 1/2 cups creamy peanut butter, melted  
15 ounce package Reese's peanut butter cups, chopped  
9 ounce package Reese's pieces (can be roughly chopped if you want)

Mix together cake mix, bake according to package directions and cool completely. Then, cut into 1 inch cubes.

Mix both packages of instant pudding mix with milk according to package directions

In a deep bowl, or trifle bowl, layer bottom to top -

1/3 of cake cubes

1/3 of pudding

1/3 of cool whip

1/3 of melted peanut butter (drizzle this across)

1/3 of chopped peanut butter cups

1/3 of Reese's pieces

Repeat all layers in this order 2 more times. Refrigerate for 2 hours or more and enjoy!





## Cornbread • Laura Hertzfeld

### INGREDIENTS

2 cups biscuit mix  
1 cup butter  
1 cup milk  
1 cup yellow cornmeal

1/2 tsp. baking soda  
1/2 tsp. salt  
3/4 cup sugar  
2 eggs, slightly beaten

Thoroughly mix all ingredients. Pour into greased 13x9x2 pan. Bake at 350° for 30 minutes. I found that it cooks best in stoneware.



## Strawberry Cheesecake Trifle • Laura Hertzfeld

### INGREDIENTS

2 qts. fresh strawberries - sliced thin  
3 Tbsps. sugar  
3 Tsp. almond extract  
28 oz. pkgs. cream cheese  
2 cups powdered sugar

1 Top. sugar  
1 cup sour cream  
1/4 tsp. vanilla or vanilla extract  
1/4 tsp. almond extract  
2 cups cool whip  
1 angel food cake - torn into bite size pieces

Combine strawberries, sugar and almond extract. In large bowl cream together cream cheese, sugar, sour cream, vanilla and almond extract. Fold in angel food cake. In large glass bowl, alternate layering strawberries then cake mixture. Finish with strawberries. Chill well.



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## Grandma Helyn's Sugar Cookies • Passed down from Grandma Verna Rudolph

### INGREDIENTS

3 3/4 cups flour	1 tsp. vanilla
2 tsp.. baking powder	1 1/2 cups sugar
1/4 tsp. salt	2 eggs
1 tsp. baking soda	1 cup milk
	1 cup shortening

Sift flour, baking powder, baking soda and salt. Cream shortening, vanilla and sugar, add eggs one time and mix well. Add dry ingredients alternating with milk to mixture. Drop on greased cookie s Sprinkle with some sugar or wait and frost. Bake 10-12 minutes at 350°.



## Black Forest Trifle • Marie Thomas-Baird

### INGREDIENTS

1 pkg (18-21 oz) brownie mix (plus ingredients to make cake-like brownies)
3 cups cherry pie filling
1 tsp almond extract
1/2 cup cranberry-cherry juice
2 cups cold 2% milk
2 pkg (3.3 oz each) white chocolate instant pudding and pie filling
1 container (8 oz) frozen whipped topping, thawed

Preheat oven to 350°F. Prepare brownie mix according to package directions for cake-like brownies; spread batter over bottom of 9x13 baking dish. Bake for 18-20 minutes or until a wooden pick inserted in the center comes out clean. Cool completely. Loosen the brownie from the sides of the bar pan and invert onto a large cutting board. Cut the brownie into 1-in. cubes; set aside. Combine pie filling and almond extract in a small bowl; set aside 1/2 cup for garnish. Stir juice into bowl. Pour milk into a large bowl; add the pudding mix and whisk until the mixture begins to thicken. Fold in the whipped topping. To assemble the trifle, place half of the brownie cubes into the bottom of a trifle bowl. Layer with half of the pie filling mixture then half of the pudding mixture. Repeat layer one time. Garnish the top of the trifle with reserved pie filling. Refrigerate at least 30 minutes before serving.

## Deb's Three Corn Casserole • Marie Thomas-Baird

### INGREDIENTS

1 can whole corn	1 stick butter, melted
(drain out a little water)	2 beaten eggs
1 can creamed corn	1 cup sour cream (8 ounces)
	1 box Jiffy Corn Muffin Mix

Mix all ingredients together and place in 2-quart casserole dish. Bake at 350 degrees for 45 minutes or until golden on top.

## Broccoli Slaw Salad • Marie Thomas-Baird

### INGREDIENTS

16 ounces (or more) prepared broccoli slaw
2 packages Beef Ramen Noodles, broken and uncooked
1 cup sunflower seeds
1 cup slivered almonds (optional)

### DRESSING

1/2 cup salad oil
1/2 cup sugar
1/3 cup white vinegar
2 seasoning packets from Beef Ramen Noodles

Mix all dry ingredients together. In separate bowl, mix dressing ingredients. Toss together and serve immediately.

## Homemade Dog Biscuits • Shaun Crusa

### INGREDIENTS

1 cup pumpkin puree (NOT pumpkin pie filling with spices)	(natural, or with no Xylitol or sugar substitutes)
2 eggs	2 cups whole wheat flour
1/3 cup peanut butter	1/2 tsp cinnamon (optional)

Preheat oven to 350F. Line a large baking sheet with parchment paper or silicone baking mat. In a large bowl, combine pumpkin, eggs, and peanut butter. Stir until completely combined. Add in flour and cinnamon, stirring just until combined. Lightly flour a flat surface and roll out dough to 1/4 inch thick, using flour as needed to keep dough from sticking. Cut shapes out of dough and place on prepared baking sheet. Bake for 20-40 minutes, depending on desired level of crunchiness.



## Dill Dip • Robin Crusa Spoores

### INGREDIENTS

1 pint (16 ozs.) mayonnaise	1/2 tsp. dried minced garlic
1 cup sour cream	1/4 tsp. garlic powder
1/2 tsp. dried onion flakes	4 rounded tbsps. dried dill
1/4 tsp. Onion powder	1 tsp. dried parsley
	1/4 tsp. salt

Mix all together and refrigerate for at least 2 hours. Enjoy!



## Crockpot Mac and Cheese • Robin Crusa Spoores

### INGREDIENTS

16 oz. box macaroni, cooked according to package drained and still hot	8 oz. block smoked cheddar or smoked gouda, grated
12 oz. block mild cheddar cheese, grated	1/2 cup (1 stick) butter
8 oz. block sharp cheddar cheese, grated	1 1/2 cups heavy cream
	1/4 - 1/2 tsp. Salt
	1/4 tsp. Pepper
	1/4 tsp. Paprika

Mix all ingredients in large crockpot and stir. Turn on high and stir every 20 minutes until cheeses and butter are melted and all is mixed well. Continue to cook for 2 1/2 hours on high. \*If your crockpot has a removable crock, and fits in your microwave, you can mix all together in crock and microwave crock (or use large microwave safe bowl) in 5 minute intervals, stirring after each 5 minutes, until cheeses and butter are melted and it is stirred together well. Then, microwave for 2 1/2 to 3 hours on high.



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## Spicy Soy Chicken Wings

### INGREDIENTS

4 lbs. chicken wings, cut into sections at the joints, tapered wing tips trimmed and discarded  
Coarse sea salt and freshly ground black pepper  
2/3 cup soy sauce

2/3 cup firmly packed dark brown sugar  
1 teaspoon dark sesame oil  
1/4 teaspoon cayenne pepper  
1/8 teaspoon hot chili powder, preferably habanero  
2 garlic cloves, minced



Makes 4 servings

Combine the chicken wing pieces with a generous amount of salt and pepper in a large zippered plastic bag. Close the bag tightly and refrigerate for at least 12 hours or up to 24 hours.

Preheat the oven to 225 F. Transfer the chicken to a baking dish in a single layer without crowding. In a small saucepan, stir together the soy sauce, brown sugar, sesame oil, cayenne, chili powder, and garlic and heat to a simmer, stirring to dissolve the sugar. Pour over the chicken. Cover the baking dish with aluminum foil and cook until the chicken is nearly falling off the bone, about 3 hours. Raise the oven temperature to 450 F and continue baking until the chicken browns and the sauce thickens into a glaze, about 10 minutes longer. Watch carefully near the end of the cooking time to avoid burning. Toss the wings in the sauce to coat and serve.

Variation: In a slow cooker:

Follow the recipe, cooking the chicken in a 6-quart slow cooker on high for 3 to 4 hours, instead of a baking dish in the oven. When the wings are cooked through, transfer to a bowl. Simmer the sauce with the lid of the cooker off until it thickens, about 10 minutes longer. Toss the wings in the thickened sauce and serve.

## Blueberry apple pie

### INGREDIENTS

Makes 1 large pie  
1 quantity Vegan Shortcrust Pastry (see below)  
2 medium apples

2 1/4 pounds fresh blueberries  
1/4 cup granulated sugar  
2 tablespoons all-purpose flour  
(Alternative: Use 1 tablespoon oat bran instead of the flour)

Preheat the oven to 350 F. Line an 11 1/4 inch pie dish with half of the pastry, and prepare the top crust. Peel, core and slice the apples. Spread the apple slices over the bottom of the pastry base. Tip the blueberries into the pie dish, and spread evenly to cover the apples. Mix together the sugar and flour in a small bowl, and sprinkle the mixture evenly over the berries. Position the prepared top crust over the pie, seal together the edges of the pastry and pierce the top crust with a fork or knife. Bake for 25 to 30 minutes until the pastry is golden and crisp. Cool and serve.



### CRUST

1 cup all-purpose flour, plus extra for dusting  
23/4 ounces coconut oil  
1/3 cup fine cornmeal

Measure the flour into a large bowl. Add the coconut oil and 'cut' it into the flour, using a fork or table knife, to create an even texture throughout. Add the cornmeal, working it in the same way to create an even texture. Add 1/2 cup ice cold water, and quickly work it into the dough with your fingertips. Shape the dough into a ball, cover the bowl and chill in the refrigerator for at least 1 hour, and up to 24 hours. Remove the pastry from the refrigerator 20 to 30 minutes before use, and bring to room temperature. Lightly flour your work surface and a rolling pin. Keep a little extra flour to one side, to use as needed. Divide the dough in two, and knead one portion on the work surface to ensure an even consistency. Roll out the pastry into a round or rectangle, as required, to a thickness of 1/4 inch. Lift the pastry into the pie dish and press into place, trimming off any excess. Roll the remaining pastry in the same way, to make the top crust, or to line a second pie dish.



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**INGREDIENTS**

1# Pasta – cook box directions  
1 cucumber – peeled & diced

1 small red onion – diced  
2 Tbsp. dill weed  
1 jar slaw dressing  
8 oz. half and half

Mix together dressing, half and half and dill. Add cucumber and pasta and mix well. Chill overnight.

**Smoked Sausage Potato Bake • Laura Hertzfeld**

**INGREDIENTS**

1 3/4 cups water  
2/3 cup milk  
5 Tbsps. Butter  
2/3 cup instant mashed potato flakes (I use real mash potatoes)  
1 cup sour cream

1 cup shredded cheddar and Monterey Jack cheese  
1 lb. smoked sausage slice in 1/4" slices  
1 cup shredded Monterey Jack cheese  
2 Tbsps. dry bread crumbs

In saucepan bring water, milk, 4 Tbsps. butter and salt to boil. Remove from heat; stir in potato flakes. (If using real mashed potatoes - ignore the first ingredients.) Stir in sour cream and cheddar cheese. Spoon half into 2 qt. baking dish. Top with sausage and remaining potato. Sprinkle with Monterey jack cheese. Melt remaining butter and toss with bread crumbs and sprinkle over top of casserole. Bake at 350° for 30 minutes.



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