

Appetizers

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Air Fryer / Oven Potato Skins

Ingredients

- 6 Large Russet Potatoes
- 2-4 Cups of Shredded Mild Cheddar
- 1-2 Green Onions (Diced)
- 2 Packages of Real Bacon Bits
- 1 Stick of Butter
- 1/4 tsp of Salt

Directions

1. Wash Potatoes
2. Rub oil and lightly salt potatoes
3. In a shallow baking dish or cookie sheet, bake potatoes @ 400 Degrees for 60 minutes, turning 1/2 way through.
4. After cooking, cut each potato in half. Potatoes will be hot.
5. Use a large spoon or ice cream scoop and hollow out most of the potato from each half. Leave about 1/4 inch of potato. (Save potato innards for Mashed or Fried Potatoes)
6. Melt butter in a bowl.
7. Brush the butter on the inside of each half of potato.
8. Fill each half with cheese, green onions and bacon bits.
9. Preheat Air fryer to 390 Degrees
10. Fill Air Fryer bucket with one layer of potato halves (4-6 should fit)
11. Cook in Air Fryer for 4-6 mins till tops are slightly browned.
12. Repeat cooking till all are cooked
13. Serve with Ranch or Sour Cream.

Tips

- Scoop potatoes wearing an oven mitt. It's easier to get it out while still hot.

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| Prep Time: 15 mins | Cook Time: 65 mins | Total Time: 1 1/2 hour | Servings: 6 |
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Basic Soufflé

Ingredients

- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) all-purpose flour
- 1/2 tsp (2.5 mL) salt
- Pinch pepper
- 3/4 cup (175 mL) milk (1%)
- 4 egg yolks
- 2 egg whites
- 1/4 tsp (1.25 mL) cream of tartar

Directions

1. Preheat oven to 375° F (190° C).
2. Separate eggs. Beat yolks well and add 1/4 cup (50 mL) of warm sauce mixture to egg yolks.
3. Combine yolk mixture with remaining sauce, blending thoroughly. If desired, add finely chopped filling ingredients, stirring into white sauce until blended (see variations). Set sauce aside to cool slightly.
4. Beat egg whites and cream of tartar in large bowl, until stiff but not dry. Fold some of the egg whites into sauce to make it lighter, then gently but thoroughly fold the sauce into the remaining egg whites.
5. Carefully pour into 4-cup (1 L) soufflé or casserole dish.

Tips

- Never add egg yolks to a hot sauce all at once as they may begin to coagulate too rapidly and form lumps.
- It's easier to separate the white from the yolk when an egg is cold.
- A small funnel can be used for separating egg whites from yolks. Place the funnel over a measuring cup. Crack the egg over the funnel. The white will run through and the yolk will remain in the funnel.
- To make a collar for a soufflé if needed, cut a strip of aluminum foil, double thickness, 4 inches (10 cm) wide and long enough to go around the dish, allowing for at least a 3-inch (8 cm) overlap. Wrap it around the outside of the dish and fasten with string. The collar should extend 2 to 3 inches (5 to 8 cm) above the rim of the dish.

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| Prep Time: 10 mins | Cook Time: 20 mins | Total Time: 30 mins | Servings: 4 |
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URL : <https://www.eggs.ca/recipes/basic-souffle>

Cheddar Bay Biscuits

Ingredients

- 4 Cups Bisquick
- 1 1/3 Cups Water (or Buttermilk)
- 1 1/2 cups of Shredded Sharp Cheddar
- 1/2 Cup Melted butter
- 1/8 Tsp Garlic Powder
- 1/8 Tsp Onion Powder
- 1/2 Tsp Dried Parsley
- 1/8 Tsp Salt
- 1/8 Tsp Black Pepper

Directions

Extra Utensils : Ice Cream Scoop & Brush

1. Mix Bisquick, Water & Cheddar
2. Use Ice Cream Scoop to space evenly on a greased cookie sheet.
3. Bake @ 375 for 10-12 minutes

While Cooking

1. Mix Butter, Garlic Powder, Onion Powder, Parsley, Salt, & Pepper together.
2. When biscuits are done, brush mixture on biscuits.

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| Prep Time: | Cook Time: 12 Mins | Total Time: | Servings: |
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Origin : Internet

URL :

Egg Rolls

Ingredients

- 1 lb. Chinese cabbage (Napa)
- 2 stalks celery
- 1/2 lb. cooked shrimp
- 1/2 lb. cooked pork or chicken livers
- 10 water chestnuts
- 1/3 cup bamboo shoots
- 1 tsp. salt
- 1 tsp. sugar
- Liberal dash pepper
- 1/2 tsp. light soy sauce
- 1/4 tsp. sesame oil
- 1 beaten egg
- 10 egg roll skins
- 3 cups oil

Directions

PREPARATION:

1. Boil cabbage and celery until very tender.
2. Drain and squeeze out excess water.
3. Shred very fine and set aside to drain further.
4. Parboil shrimp and fry or bake pork.
5. Mince both.
6. Shred water chestnuts and bamboo shoots.
7. Mix all ingredients but egg together.
8. Beat egg.
9. Wrap filling in egg roll skins and seal with egg.

COOKING:

1. Heat oil in wok or deep fat fryer to 375 degrees and drop in egg rolls.
2. When skin turns light golden brown, remove from oil and drain. (At this point restaurants refrigerate them and finish the cooking process as needed.)
3. When cool, drop again into hot oil and fry until golden brown.

Tips

- The two–stage deep frying method is actually a professional Chinese chefs' secret. It assures that the inside will be moist and not overcooked (as anything overcooked becomes dry) and the outside will be crisp.

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| Prep Time: | Cook Time: | Total Time: | Servings: |
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Origin : Internet

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Fried Rice

Ingredients

- 2 eggs
- 1 teaspoon MSG (optional)
- 1/8 teaspoon ground white pepper
- 1/4 cup soy sauce
- 4 cups cooked rice
- 4 scallions, chopped, including green ends
- 2 cups diced cooked pork, ham, chicken, shrimp, or any meat
- 1 slice ginger, minced
- 1 clove garlic, minced
- 1/4 cup sliced mushrooms (optional)
- 1/4 cup vegetable oil

Directions

1. Put first four ingredients in a mixing bowl and stir slightly; the eggs should not be well beaten.
2. Heat wok or pan hot and dry.
3. Add the oil. Brown the garlic and ginger slightly, then add the rice.
4. Cook for 2–3 minutes, stirring to break up lumps and coat with oil.
5. Add the rest of the ingredients except the egg mixture.
6. Fry and stir constantly until thoroughly mixed.
7. Add the egg mixture while stirring the rice so it will cover as much of the ingredients in the pan as possible.
8. Cook about 2 minutes, stirring constantly. Serve while hot.

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| Prep Time: | Cook Time: | Total Time: | Servings: |
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Origin : Internet

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Garlic & Rosemary Potatoes

Ingredients

- 5 Large potatoes
- 3 Tbsp Olive Oil
- 1 Tbsp Garlic Powder
- 1 Tbsp Rosemary
- 1 Tsp Salt
- 1 Ziploc bag

Directions

1. Preheat Oven to 450 Degrees.
2. Cut Potatoes into wedges.
3. Put Olive Oil, Rosemary, Garlic Powder, & Salt into Ziploc bag.
4. Put several potatoes at a time into the bag.
5. Seal bag and shake.
6. Place Potatoes on cookie sheet then bake for 25 min.

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| Prep Time: | Cook Time: 25 Mins | Total Time: | Servings: |
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Origin : Internet

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Homemade Garlic Bread

Ingredients

- 1 Loaf Parisian or French Bread
- 2 Sticks butter (Soft)
- 1 Dash Parsley
- 1 Tsp Garlic Salt or 1 ½ Tsp Garlic Powder
- 1 16 oz bag of Mozzarella

Directions

1. Cut the bread in half lengthwise then into sections.
2. Mix the butter, parsley, garlic together in a bowl.
3. Spread the mixture over the bread sections.
4. Lay bread sections on a cook sheet.
5. Sprinkle cheese over pieces.
6. Cook @ 475 degrees for 8-10 minutes

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| Prep Time: | Cook Time: 8-10 mins | Total Time: | Servings: |
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Origin : Internet

URL :

Pizza Dip

Ingredients

- 8 ounces brick-style cream cheese, very well-softened (lite is okay)
- 1 1/2 cups grated mozzarella cheese, divided (3/4 cup + 3/4 cup)
- 1 cup finely grated Parmesan cheese, divided (1/2 cup + 1/2 cup)
- 1 heaping cup pizza sauce (or your favorite marinara or red sauce)
- about 15 pepperoni slices, or as needed to cover surface of pie dish

Directions

1. Preheat oven to 375 degrees.
2. Spray a 9-inch pie dish with cooking spray.
3. Using a spatula or butter knife, evenly spread the cream cheese over the base of pie dish. It'll slide around a bit and it doesn't have to be perfect, but it's so much easier if your cream cheese is very well-softened.
4. Evenly sprinkle 3/4 cup mozzarella over cream cheese.
5. Evenly sprinkle 1/2 cup Parmesan.
6. Evenly add the pizza sauce to cover cheese and if necessary, gently spread it with a spatula or knife to evenly disperse.
7. Evenly sprinkle 3/4 cup mozzarella over sauce.
8. Evenly sprinkle 1/2 cup Parmesan.
9. Evenly top with pepperoni slices.
10. Bake for about 20 to 25 minutes (I baked 23 minutes), or until cheese has melted and dip is done to your liking.
11. Allow dip to cool momentarily before serving.

Tips

- Serve with toasted French bread or baguettes, bread-sticks, garlic toasts, pita chips, bagel chips, crackers, or eat by the spoonful.
- Dip is best warm and fresh, but extra will keep airtight in the refrigerator for up to 5 days. Gently re-heat in microwave before serving leftover portion.

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| Prep Time: 5 | Cook Time: 25 mins | Total Time: 30 mins | Servings: 12 |
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Origin : averiecooks.com

URL : <https://www.averiecooks.com/easy-pizza-dip/>

Cheddar Bay Biscuits - Alt Recipe

Ingredients

- 3 cups all purpose flour
- 2 tbsp. baking powder
- 1 3/4 Cups whole milk
- 1 1/2 cups of Shredded Sharp Cheddar
- 1 1/2 sticks butter, cold and chopped
- 2 Tsp Garlic Powder
- 1/4 Tsp Salt

Topping

- 1/2 cup. butter
- 1 tbsp. Freshly Chopped Parsley
- 1 tsp. garlic powder
- 1 tsp. onion powder
- pinch of salt

Directions

1. Preheat oven to 400°.
2. Combine flour, baking powder, salt and butter.
3. Slowly add in milk. (Use your hands to kneed)
4. Mix in garlic powder and cheese.
5. Use an ice cream scoop to place ~2" drops of dough onto a parchment-lined baking sheet.
6. Bake until golden, 16-18 min. Check at 12-15 min.
7. Melt Topping in a pan and baste biscuit tops.
8. If you have a broiler, take the biscuits off the parchment paper (parchment will ignite) and put them on the cookie sheet. Broil for a few minutes till tops look toasted.

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| Prep Time: | Cook Time: 12-18 Mins | Total Time: | Servings: |
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