

Recipes
Austin Gill
December 12, 2018

Contents

1 Pie	2
Cheeseburger Pie	2
Bean Pie	2
French Meat Pie	2
Tamale Pie	3
Enchilada Sloppy Joe Pie	3
2 Bread	4
Stuffed Hamburger Roll	4
Sausage Bread	4
Sausage and Spinach Pizza Bread	4
3 Pasta	6
Lasagna	6
Carbonara	6
Italian Bean and Sausage Pasta	6
Sausage and Penne Casserole	7
Andouille Mac & Cheese	7
4 Cassaroles	8
Southwest Cassarole	8
Effie Chicken	8
Polish Sausage Thing	8

1 Pie

Cheeseburger Pie

serves 4

350°

1	2 pkg	Crescent rolls	Lay one package of crescent rolls in a 9 × 13 pan.
2	2 lb 1 8oz can 1 pkg	Ground beef Tomato sauce Sloppy joes mix Oregano	Brown and drain ground beef. Add tomato sauce, sloppy joes mix, and oregano to taste. Spread over dough.
3	1 pkg 1 pkg	Shredded mozzarella cheese Shredded cheddar cheese	Cover beef mixture with cheese, and top with second package of crescent rolls.
4			Bake at 350° for 25 minutes

Bean Pie

serves 6

425°

1	1 lb 2-3 cloves	Ground beef Minced garlic	Brown and drain beef and garlic.
2	1 12oz can 1 cup $\frac{1}{4}$ cup 1 Tbsp 1 tsp $\frac{1}{4}$ Black pepper	Condensed bean and bacon soup Picante sauce Cornstarch Chopped parsley Salt I	In large bowl, mix soup, picante sauce, cornstarch, and seasonings.
3	1 16oz can 1 15oz can 2 cups $\frac{3}{4}$ cup	Kidney beans, rinsed and drained Black beans, rinsed and drained Shredded cheddar cheese, divided Sliced green onions, divided	Add beans, $1\frac{1}{4}$ cup cheese, $\frac{1}{2}$ cup green onions, and beef to bean mixture.
4		Pastry for 10-inch double crust pie 1 Egg, beaten	Line deep pie pan with bottom pastry, and fill with bean mixture. Top with remaining pastry. Seal and flute edges, and cut slits in top crust. Brush top crust with egg.
5			Bake at 425° for 30-35 minutes, or until golden brown. Cool for 5 minutes before cutting.
6			Garnish with sour cream, remaining cheese, and remaining green onions.

French Meat Pie

serves 6

375°

1	1 lb 1 lb	Ground beef Ground sausage	Brown and drain beef and sausage.
---	--------------	-------------------------------	-----------------------------------

2	1 cup 2 tsp 1 tsp $\frac{1}{4}$ tsp	Mashed potatoes Allspice Salt Pepper	Combine meat, potatoes, and seasonings.
3		Pastry for 10-inch double crust pie	Line pie pan with bottom pastry, and fill with meat mixture. TOP with remaining pastry. Seal and flute edges, and cut slits in top crust. Brush top crust with egg.
	1	Egg, beaten	
4			Bake at 375° for 30–35 minutes or until golden brown. Cool 5 minutes before cutting.

Tamale Pie Serves 8

400°

1	1 box 1 $\frac{1}{2}$ cup $\frac{1}{2}$ cup	corn muffin mix egg sour cream canned cream corn	In large bowl mix muffin mix, egg, sour cream, and creamed corn. Transfer to greased dish and bake 20 minutes or until golden. Let cool.
2	1 tsp 1 tsp 2 cloves 1 lb	ground cumin chili powder minced garlic ground beef	Brown and drain beef.
3	$\frac{1}{3}$ cup 1 cup 1 cup	red enchilada sauce shredded cheddar shredded monterey jack	Poke surface of cornbread with fork and pour enchilada sauce. Add beef and cover with cheeses.
4			Cover with foil and bake for 20 minutes, until cheese is melty. Switch oven to broil, remove foil, and broil for 15 minutes, until cheese turns golden.

Enchilada Sloppy Joe Pie Serves 4

400°

1	1 lb	ground beef	Brown and drain ground beef. Add to greased pan.
2	1 4 oz can 1 10 oz can 1 $\frac{1}{2}$ cups	chopped green chiles green enchilada sauce shredded cheddar	Stir in green chiles and enchilada sauce. Top with cheese.
3	1 cup $\frac{1}{2}$ cup 1	Bisquick mix milk egg	In bowl, mix Bisquick mix, milk, and egg until combined. Pour mixture over cheese.
4			Bake 30 minutes or until crust is golden brown.

2 Bread

Stuffed Hamburger Roll			serves 4
			350°
1	1 loaf	French bread	Cut bread lengthwise. Scoop out inside of top and bottom pieces. Break filling into small pieces.
2	1 lb	Ground beef	Brown and drain ground beef.
3	2 cans	Cream of chicken/mushroom soup	Mix soup, cheese, and bread pieces into the beef.
	1 cup	Cubed Velveeta cheese	
4			Place filling into bread, and wrap loaf in tin foil. Bake at 350° for 35 minutes.

Sausage Bread			serves 4
			350°
1	2 loaves	Frozen white bread dough	Cover dough and let rise in warm place until doubled in size. Flatten each loaf into a 16 × 12 inch rectangle.
2	1 lb	Ground sausage	Brown and drain sausage. Preheat oven to 350°.
3	3	Eggs	Stir in two eggs, cheese, and seasonings. Spread mixture over both dough rectangles to within 1 inch of the edges.
	2½ cups	Shredded mozzarella cheese	
	1 tsp	Dried basil	
	1 tsp	Parsley flakes	
	1 tsp	Crushed rosemary	
	1 tsp	Garlic powder	
4			Start with short side, and roll up rectangles like a jelly roll. Pinch seams to seal and place on greased baking sheet.
5			Whisk remaining egg and brush over tops of loaves. Bake at 350° for 25–30 minutes, or until golden brown.

Sausage and Spinach Pizza Bread			Serves 8
			375°
1	1 lb	Italian sausage	Brown and drain sausage. Stir in spinach leaves and cook until just starting to wilt. Remove from heat and stir in pizza sauce.
	2 cups	chopped spinach leaves	
	½ cup	pizza sauce	
2	1 tube	Pillsbury dough	Unroll dough onto greased cookie sheet into a 13 × 8 inch rectangle. Sprinkle half the cheese into 4 inch strip down center of dough all the way to each end. Top cheese with sausage mixture, and cover with remaining cheese.
	1 cup	shredded mozzarella	
3			Make cuts 1 inch apart on each side of rectangle just to edge of filling. Alternating from side to side, fold strips across filling, slightly overlapping the ends.
4	1 tbsp	butter	Melt butter and mix seasoning. Brush onto top of dough.
	¼ tsp	Italian seasoning	

Bake 20–25 minutes or until deep golden brown. Cool before serving.

3 Pasta

Lasagna			375°	serves 6
1	1.5 lb 1.5 lb	Ground beef Ground italian sausage	Brown and drain ground beef and sausage.	
2	1 15oz can $\frac{1}{2}$ cup 2 tsp $1\frac{1}{2}$ tsp 1 tsp $\frac{1}{2}$ tsp $\frac{1}{4}$ tsp	Tomato sauce Water Brown sugar Salt Oregano Garlic powder Pepper	Add tomato sauce, water, and seasonings to meat. Heat to boiling and simmer for 30 minutes, stirring often.	
3	1 8oz pkg	Lasagna noodles	Cook noodles as directed on package. Drain.	
4	1 2 16oz pkg	Egg Cottage cheese	Beat egg and combine with cottage cheese.	
5	2 8oz pkg	Shredded mozzarella cheese	Place half of noodles in a 9 × 13 inch pan (or larger). Cover with half of the meat sauce. Spoon half the cottage cheese mixture over noodles and cover with half of the mozzarella cheese. Repeat layer in same order.	
6			Bake at 375° for 45 minutes. Let sit for 10 minutes before serving.	

Carbonara				Serves 3
1	2 2 small bit some	whole eggs egg yolks drained pasta water black pepper fried pancetta cubes	Whisk sauce together.	
2	enough	pasta	Mix sauce with pasta and stir until sauce thickens.	
3		parmesan	Top with parmesan.	

Italian Bean and Sausage Pasta				Serves 4
1	1 tbsp 16 oz	olive oil Italian sausage links	Heat oil over medium heat. Brown sausages.	
2	8 oz 2 cups 2 tbsp $\frac{1}{2}$ tsp	uncooked pasta chicken broth tomato paste salt	Add pasta, broth, sauce, and salt. Heat to boiling, cover, and reduce heat. Cook for 9 to 11 minutes, stirring occasionally.	
3	1 large can $\frac{1}{2}$ cup	cannellini beans grated parmesan cheese	Add beans and cook for 3 to 4 minutes. Stir in parmesan cheese and serve.	

Sausage and Penne Casserole

Serves 4

350°

1	8 oz	penne or macaroni pasta	Cook, drain, and rinse pasta.
2	16 oz	andouille sausage, thinly sliced	Cook sausage, and set aside.
3	2 tbsp 2 tbsp 1½ cup 1 tsp 2 cups	butter flour milk Creole seasoning shredded cheddar	In same skillet over medium heat, melt butter and mix with flour. Gradually add milk and Creole seasoning. Cook until thickened, stirring constantly. Add cheese and stir until melted.
4	1 cup	fine bread crumbs, tossed with 2 tsp melted butter	Add the pasta and sausage. Mix and add to greased pan.
5			Bake for 30 minutes.

Andouille Mac & Cheese

Serves 4

350°

1	8 oz	macaroni pasta	Cook and drain pasta.
2	1-2 tsp 16 oz 6 1 clove	olive oil andouille sausage, thinly sliced green onions, thinly sliced minced garlic	Brown sausage and add onion and garlic. Set aside.
3	4 tbsp ¼ cup 1 tsp 2⅓ cup	butter flour cajun seasoning black pepper milk	Melt butter in same skillet, add flour and stir until smooth. Cook for 2 minutes, continually stirring. Add seasoning. Gradually add milk. Cook until thickened, continually stirring.
4	3 cup	shredded cheddar, divided	Add 2 cups of the cheese, stirring until melted. Spoon into greased pan.
5			Top with remaining cheese and back for 20-25 minutes.

4 Cassaroles

Southwest Cassarole

serves 6

375°

1	1 lb	Ground beef	Brown and drain ground beef.
2	1 11oz can $\frac{1}{2}$ cup 1 4oz can	Cream of chicken soup Milk Green chiles	Add soup, milk, and chiles. Simmer for 3 minutes.
3	12 1 20oz can 1 cup	Small flour tortillas, cut into 2 inch strips Mild enchilada sauce Shredded cheddar cheese	Arrange half of the tortilla strips in the bottom of a greased 9 × 13 inch pan. Cover with half of the enchilada sauce and half of the beef mixture. Repeat layer and cover with cheese.
4			Bake at 375° for 25 minutes.

Effie Chicken

serves 4

350°

1	3 cups 1 11oz can 1 16oz pkg 3 tsp	Chopped, cooked chicken Cream of chicken soup Sour cream Poppy seeds	Combine chicken, soup, sour cream, and poppy seeds. Spread mixture into lightly greased 11 × 7 pan.
2	1 tube $\frac{1}{4}$ cup	Crushed Ritz crackers Melted butter	Mix crumbs and butter. Spread over chicken mixture.
3			Bake at 350° for 35 to 40 minutes, or until bubbly.

Polish Sausage Thing

Serves 4

425°

1	1 lb 1 can 1 cup	Fully cooked, chopped, Polish sausage drained sauerkraut apple cider or juice	Layer sausage and sauerkraut in large pan. Pour apple cider into pan.
2			Cover with foil and bake for 30–40 minutes. Remove from oven.
3	$1\frac{1}{2}$ cup $\frac{1}{2}$ cup $\frac{1}{2}$ cup 1 1 tbsp	Bisquick mix milk shredded cheddar egg fresh chopped parsely	Mix remaining ingredients until soft dough forms. Drop in large spoonfuls onto sausage mixture.
4			Bake uncovered for 10–12 minutes, or until biscuits are cooked and golden brown.