

REAL
CALIFORNIA
recipes

from our family to yours





Contents



Look for the Seals



Family recipes are always delicious, but it's the stories behind them that make them special. As California dairy farmers, we're glad our hard work could make it from our family farms, to your home. Take a look through the winners of America's best family recipe contest that have been voted on by dairy lovers like you.

Make Us Part of Your Family



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Appetizers, Soups, and Salads



Irish Stew

By Karin R. from Sandwich, Massachusetts – Serves 10

Great on a cold night.

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| 5 tbsp. all-purpose flour | 6 carrots , diced large |
| 1 tsp. dried thyme | 6 russet potatoes |
| 1/2 tsp. dried parsley | (about 4 1/2 lbs.), diced large |
| 1/2 tsp. pepper | 1 14.5-oz. can beef stock |
| 3 1/2 lb. beef stew meat , | 1 14.5-oz. can diced tomatoes |
| cut into 1 1/2-in. pieces | 1 12-oz. bottle dark stout beer |
| 2 tbsp. real California butter | 1 10.75-oz. can condensed |
| 2 tbsp. cooking oil | mushroom soup |
| 2 small onions , diced large | 2 tbsp. brown sugar |
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In a large resealable bag, combine the flour, thyme, parsley, and pepper. Add the meat and toss to coat. Set aside. In a large saucepan or small stockpot over medium-high heat, warm the butter and oil. Add the onions and cook, stirring occasionally, until crisp-tender, about 2 minutes. Add the meat mixture and cook until the meat is browned, 7 to 10 minutes. Drain off any fat and transfer the mixture to a 6- to 8-qt. slow cooker.

Add the carrots, potatoes, stock, tomatoes, beer, soup, and brown sugar, and cook on low until the meat and vegetables are very tender, 6 to 8 hours. *Karin says: Serve with salad or French bread.*



Chilled Buttermilk Beet Cucumber Scallion Radish Soup Best Buttermilk Recipe

By Donna P. From Morristown, New Jersey – Serves 10

This is a wonderful spring and summer chilled soup that has a refreshing tanginess to it. It is a cold variation of my Ukrainian family's favorite borscht, which we ate year-round.

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| 5 c. real California buttermilk | 2 tsp. salt |
| 1 c. vanilla-flavored real California yogurt , plus more for garnish (if not using sour cream) | 2 c. drained, finely diced jarred or canned pickled beets |
| 1/2 c. real California sour cream , plus more for garnish (if not using yogurt) | 2 c. finely diced hothouse or English-style cucumbers |
| 3 tbsp. sugar | 1 c. thinly sliced scallions , plus more for garnish (if not using dill) |
| 3 tbsp. vinegar , ideally champagne vinegar or white wine vinegar | 1/2 c. thinly sliced radishes |
| | 1/4 c. finely chopped dill , plus more for garnish (if not using scallions) |

In a large bowl, combine the buttermilk, yogurt, sour cream, sugar, vinegar, and salt, whisking to dissolve the sugar and salt. Stir in the beets, cucumbers, scallions, radishes, and dill. Refrigerate until well chilled. Garnish with yogurt or sour cream and scallions or dill before serving.

Moroccan Fancy Rice Salad

Best Summer Salad

By Alia A. from Albany, California – Serves 6

*“The eyes eat first”
is a Moroccan saying, which means a
dish has to be both appetizing to the eyes as well
as to the palate.*

1 tbsp. **cooking oil**,
plus more for the baking pan
2 small **bell peppers**, one green
and one red, diced
1 small **onion**, finely diced
1 small **tomato**, diced
Salt and **pepper**
2 tbsp. **bread crumbs**

1 8.75-oz. can **corn**, drained
3 c. cooked **rice**
1 5-oz. can **tuna**, drained
1/4 c. finely shredded **real California
Parmesan** or **mozzarella** cheese
Lettuce leaves for garnish
Cherry tomatoes for garnish

In a large skillet over medium-high heat, warm the oil. Add the peppers, onion, and diced tomato, and cook, stirring occasionally, until the vegetables are very tender, 6 to 8 minutes. Add salt and pepper to taste. Meanwhile, preheat an oven to 350°F. Lightly coat an 8-in. or 9-in. round baking pan with oil. Add the bread crumbs, working them around the pan to coat the bottom and sides. Tap out any excess bread crumbs and set the pan aside.

Transfer the vegetables to a large bowl. Set aside 2 tbsp. of the corn and add the remaining corn to the bowl with the vegetables, along with the rice, tuna, and cheese, mixing well. Transfer the mixture to the prepared baking pan, packing it in tightly, and bake until cheese melts, about 10 minutes. Remove the baking pan from the oven and invert a serving plate on top. Using oven mitts, carefully overturn the pan and plate, unmolding the salad onto the plate. Garnish the plate with lettuce leaves, cherry tomatoes, and the reserved corn before serving.

Mozzarella Pasta Salad

By CE D. from Hemet, California – Serves 8

*I love the marinated
mozzarella balls from the store, but the
kids thought they were a funny texture. So I learned
to marinate the string cheese because it is kid-friendly and
easily recognized by them. They love this salad!*

1 c. **olive oil**
1/4 c. **balsamic vinegar**
1 tbsp. **dried basil**
1 tsp. **red pepper flakes**
8 1-oz. **real California string cheese
sticks**, cut into 1/2-in. pieces

1 lb. **fiore pasta** (see note)
2 **Roma-style tomatoes**, diced
1/2 c. pitted **black olives**, coarsely
chopped or torn
1/2 c. sliced **scallions**
(green parts only)

In a medium bowl, whisk together the oil, vinegar, basil, and red pepper flakes. Add the cheese and toss to coat. Cover and set aside in the refrigerator for 1 hour. Meanwhile, cook the pasta according to package directions. Drain, transfer to a large bowl, and set aside to cool.

Add the tomatoes, olives, scallions, and marinated cheese to the bowl with the pasta, and toss well. Refrigerate until chilled. Note: Fiore is a shape of pasta that looks like a flower (*fiore* is Italian for “flower”). If you can’t find it, substitute wagon wheels, penne, fusilli, or another favorite shape.



Apple Curry Chicken Soup

Best Soup

By Improv K. from Chicago, Illinois – Serves 12

My mom first made me this soup about eight years ago and it was love at first bite.

- 4 boneless, **skinless chicken breasts**
- 1/2 c. **real California butter**
- 5 **shallots**, minced
- 3 stalks **celery**, minced
- 1 tbsp. ground **cayenne**
- 1 tbsp. **curry powder**
- 2 tsp. dried **dill**
- 1 tsp. **chicken bouillon**
- 1 tsp. ground **nutmeg**
- 1 tsp. **pepper**, or more to taste
- 1 c. all-purpose **flour**
- 1 c. **apple cider**
- 1 c. dry **sherry** or cooking sherry
- 1 c. **chicken stock**
- 2 c. **real California heavy cream**
- 2 c. **real California half and half**
- 1 large **Granny Smith apple**, peeled, cored, and finely diced
- Salt**

Place the chicken in a very large skillet and add enough water to cover. Over medium heat, bring the water to a gentle boil, reduce to maintain a simmer, and cook for 6 minutes. Turn the chicken and cook until almost cooked through, about 4 minutes. Remove the chicken from the skillet and set aside until cool enough to handle. Dice or shred the chicken and set aside.

In a large saucepan or small stockpot over medium heat, melt the butter. Add the shallots and celery, and cook, stirring occasionally, until tender, about 10 minutes. Stir in the cayenne, curry, dill, bouillon, nutmeg, and pepper, and cook for 1 minute. Stir in the flour and cook, stirring occasionally, for 2 minutes. Add the cider, sherry, and stock, and cook, stirring, until the mixture is smooth and thickens, about 3 minutes. Stir in the chicken, cream, half and half, and apple. Bring to a boil, reduce to a simmer, and cook, stirring occasionally, for 10 minutes. Add salt and more pepper to taste.



Clam Chowder

By Linda L. from Turlock, California – Serves 8

I am not the best cook, but when I make this clam chowder, everyone wants more. I never make enough. Friends and family are always waiting for more.

4 strips **bacon**
1 **onion**, diced
3 **russet potatoes** (about 2 1/4 lb.), diced
3/4 c. all-purpose **flour**
3 c. **half and half**
1 51-oz. can or 4 8-oz. bottles **clam juice**

1 51-oz. or 8 6.5-oz. cans of **chopped clams**, drained (reserve juice)
2 tbsp. **real California butter**
2 tsp. chopped **fresh parsley**
Salt and **pepper**

In a very large saucepan or medium stockpot over medium-low heat, cook the bacon until crisp, about 10 minutes. Transfer to a paper-towel-lined plate and set aside.

Add the onion to the bacon fat in the saucepan, increase the heat to medium-high, and cook, stirring occasionally, until the onion is tender, about 3 minutes. Add the potatoes and crumble in the bacon, and cook, stirring frequently, until the potatoes are tender, 8 to 10 minutes. Stir in the flour. Slowly add the half and half, clam juice, and drained clam juice, stirring constantly. Cook until the soup comes to a simmer and thickens, about 3 minutes.

Remove from the heat and add the clams and butter, stirring until the butter melts. Add the parsley and salt and pepper to taste.



Roasted Summer Corn Dip

Best Summer Appetizer

By Ushan G. from Richmond, Virginia – Serves 10

I love purchasing local produce from the farmers market; on one such visit, we purchased a dozen ears of local corn and I was determined to showcase the amazing corn in a recipe. We were headed to a 4th of July party and this dip combined our favorite ingredients—corn, jalapeños, and cheese. It makes an awesome appetizer and is so easy to make. I had numerous people asking me for the recipe, and I was happy to share.

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| 1 jalapeño , seeded and finely diced | 4 ears of corn , kernels removed (discard cobs) |
| 1 tbsp. low-sodium taco seasoning | Salt and pepper |
| 1 tbsp. water | |
| 8 oz. real California reduced-fat cream cheese (Neufchâtel), room temperature | 2 c. shredded real California sharp cheddar cheese |
| 1 tbsp. cooking oil | Crackers or sliced baguette for serving |
| 1 tsp. ground cumin | |

In a medium bowl, combine the jalapeño, taco seasoning, and water. Add the cream cheese, stirring until well blended. Cover and set aside in the refrigerator for at least 1 hour. *Ushan says: This adds a good layer of flavor to the dip.* Preheat an oven to 375°F. Meanwhile, in a large skillet over medium heat, warm the oil. Add the cumin and cook, stirring, for about 1 minute. Add the corn and cook, stirring frequently, until the corn is tender and lightly browned, 6 to 8 minutes. Add salt and pepper to taste. Transfer the mixture to a 9" x 13" baking dish. Stir in the cream cheese mixture. Stir in the cheddar cheese and bake until the cheeses are melted and the edges are bubbly, about 20 minutes. Set aside for 5 minutes before serving with the crackers or sliced baguette.

Jersey Shore Crab Dip

By Toni Ann M. from Manahawkin, New Jersey – Serves 12

I love to cook and create new recipes all the time. I put this dip together and it was an instant hit. Not having a name for my new creation, my guests and I mulled it over the entire night before we came up with Jersey Shore Crab Dip! Very appropriate since it was created in my Jersey Shore kitchen!

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| 1 6-oz. can cooked crab , drained and picked over | 1 c. shredded real California asiago cheese |
| 1 14-oz. can artichoke hearts , drained and chopped | 2 tbsp. mayonnaise |
| 1 8-oz. package real California cream cheese , room temperature | 1 tbsp. Worcestershire sauce |
| | 1/4 tsp. red pepper flakes |
| | 1 clove garlic , minced |
| | Crackers or bread for serving |
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In a medium, microwave-safe serving dish or bowl, combine the crab, artichoke hearts, cream cheese, mayonnaise, Worcestershire sauce, red pepper flakes, and garlic, then microwave on high until hot, 2 to 4 minutes. Serve the crackers or bread on the side.

Pasqualina or Spinach Pie

By Jessica M. from Davie, Florida – Serves 12

This is a recipe that has been passed on for generations in my husband's Argentine family.

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| Pastry dough for 2 9-in. deep-dish pies | 6 tbsp. all-purpose flour , or more as needed, plus more for the work surface |
| 2 10-oz. boxes of frozen chopped spinach , thawed and squeezed of excess liquid | 1/8 tsp. ground nutmeg |
| 1 onion , finely diced | 1 c. plus 1 tbsp. milk , divided, or more as needed |
| 6 tbsp. real California butter | Salt and pepper |
| | 6 large eggs |
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Preheat an oven to 425°F. Meanwhile, on a lightly floured work surface, roll half of the pastry out to an 11-in. circle. Fit the pastry into a 9-in. pie pan and set aside. Roll the other half of the pastry out to a 10-in. circle and set aside. In a large saucepan or small stockpot over medium heat, warm the oil. Add the spinach and onion and cook, stirring occasionally, until the onion is translucent, 8 to 10 minutes. Set aside. In a medium saucepan over medium heat, melt the butter. Add the flour and nutmeg, whisking to thoroughly combine. Add 1 c. of the milk, whisking until the mixture becomes thick enough to form a ball, just a few seconds. (If the mixture is too thin, add more flour, 1 tsp. or so at a time. If it's too thick, or thickens too quickly to thoroughly combine, add more milk, 1 tbsp. or so at a time.)

Remove from the heat once the bottom begins to scald and transfer to the saucepan with the spinach mixture, stirring to combine. Add salt and pepper to taste and transfer to the prepared pie pan. Use the back of a spoon to make 6 deep holes in the spinach (5 in a ring around the edges plus one in the middle). Crack an egg into each hole.

Place the remaining pastry over the pie, pinching the edges of the crust together. Brush the top of the pie with the remaining 1 tbsp. of milk, cut a few vent holes, and bake until the pastry is browned and the eggs are set, 25 to 30 minutes.



Mac and Cheese



Mom's Mac

By Melissa W. from Los Angeles, California – Serves 10 to 12

This is my mom's recipe for mac 'n' cheese that we have every Thanksgiving, and it's amazing. It's creamy, cheesy, and full of flavor. When I want to switch it up for myself I throw some bacon bits in there. Delish!

1 lb. large elbow macaroni	1 tsp. garlic salt
1/2 c. real California butter , cut into 6 to 8 pieces	2 lb. shredded real California mozzarella cheese , divided
3 tbsp. all-purpose flour	1 lb. shredded real California cheddar cheese , divided
1 1/2 c. milk	Salt and pepper
8 oz. real California sour cream	
1 c. bacon bits , or more to taste (optional)	

Preheat an oven to 350°F. Meanwhile, in a large saucepan or small stockpot, cook the macaroni according to package directions. Drain, return to the pot, and add the butter, stirring until it melts. Add the flour and stir to thoroughly combine, then stir in the milk and sour cream. Stir in the bacon bits, garlic salt, and about 3/4 of both of the cheeses. Add salt, pepper, and more bacon bits to taste. Transfer the mixture to a 4 1/2- to 5-qt. baking dish, and bake until lightly browned and bubbly, about 30 to 40 minutes. Increase the oven to 400°F, sprinkle the remaining 1/4 of the cheeses on top, and continue to bake until golden brown, 12 to 15 minutes.

Ooey Goopy Cheesy Mac

Best Free-for-All Recipe

By CE D. from Hemet, California – Serves 6

My mom always baked her mac and cheese, but I was so impatient that I liked it straight from the pot! Now I serve it that way, it is soooo creamy and cheesy.

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| 1/2 c. real California butter | 1/2 tsp. ground white pepper |
| 1/2 c. all-purpose flour | 1/4 tsp. ground nutmeg |
| 2 c. real California half and half | 1 lb. elbow macaroni , cooked and drained |
| 1/2 c. dry sherry or cooking sherry | 1/2 c. bacon crumbles |
| 1 c. shredded real California sharp cheddar cheese | 1/2 c. crumbled real California gorgonzola or other blue cheese |
| 1 c. shredded real California colby cheese | |
| 1/2 c. shredded real California Parmesan cheese | |
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In a large saucepan or small stockpot over medium heat, melt the butter. Whisk in the flour and cook, whisking, until the mixture bubbles and gets frothy, about 1 minute. Remove from the heat and slowly add the half and half and sherry, whisking until smooth. Return to medium heat and add the cheddar, colby, Parmesan, pepper, and nutmeg, stirring until smooth. Stir in the macaroni and bacon. Remove from the heat and stir in the gorgonzola.

Aunt Gwen's Macaroni and Cheese

By Kelly M. from Memphis, Tennessee – Serves 8

This recipe came from my aunt, Gwen Wetz, who was a phenomenal cook. We shared many a meal at her home. She passed away last year, and it's nice to have this wonderful side dish as a reminder of her. The true meaning of a comfort food.

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| 1 lb. elbow macaroni | 1 lb. regular or Mexican processed cheese block , diced large |
| 1 10.75-oz. can condensed cream of chicken soup | milk |
| 1 10.75-oz. can condensed cream of mushroom soup | real California butter |
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In a large saucepan or small stockpot, cook the pasta according to package directions. Drain and return to the saucepan over low heat. Add the soups, cheese, milk, and butter to taste, stirring until the cheese is melted and the mixture is combined.



California Mac 'n' Cheese with Bacon

Best Macaroni and Cheese

By K.C. from Modesto, California – Serves 4 to 6

*Now that fall has arrived,
what better way to enjoy the cooler weather
than some homemade mac 'n' cheese?*

8 oz. **elbow macaroni**
3 tbsp. **real California butter**, plus
more for the baking dish
4 **scallions**, thinly sliced, or 1/4 c. **diced
onion**
1/4 tsp. minced **garlic**
1/4 c. **all-purpose flour**
2 1/2 c. **whole milk**

1 1/4 c. **real California
ricotta fresca**, divided
1/2 c. shredded **real California white
cheddar cheese**, divided
1/2 c. shredded **real California sharp
cheddar cheese**, divided
Salt and **pepper**
6 slices **bacon**, cooked, drained, and
crumbled

Cook the macaroni according to package directions. Drain, rinse with hot water, and set aside. Preheat an oven to 350°F. Lightly coat a 2 1/2-qt. baking dish with butter and set aside. In a large saucepan over medium heat, melt the butter. Add the scallions and garlic and cook, stirring, for 1 minute. Add the flour and stir until well blended. Add the milk and cook, stirring, until the mixture thickens, about 5 minutes. Add 1 c. of the ricotta and 1/4 c. of each of the cheddar cheeses, stirring until the cheeses melt. Add the macaroni and salt and pepper to taste. Transfer the macaroni mixture to the prepared baking dish. Top with small spoonfuls of the remaining 1/4 c. of ricotta and sprinkle with the remaining 1/4 c. of each of the cheddar cheeses. Top with the crumbled bacon and bake until lightly browned and bubbly, 25 to 30 minutes.

Note: Look for ricotta fresca in the specialty cheese department.
If you can't find it, substitute with fresh mozzarella.



Sandwiches



Healthy and Delish Grilled Cheese

By Krista G. from Saint Paul, Minnesota – Serves 1

I love a classic grilled cheese sandwich, but something about adding the tomato and avocado makes this kid-friendly favorite a real hit with adults. Enjoy with loved ones and a cold glass of milk!

1 tbsp. **real California butter**
2 slices **wheat bread**
2 slices **real California cheddar cheese**

1/2 **tomato**, sliced
1/2 **avocado**, sliced

Spread the butter onto one side of each slice of bread. Top an unbuttered side of one slice with a slice of cheese, the tomato, the avocado, a slice of cheese, and the remaining bread, buttered side up.

Heat a small skillet over medium-low heat. Add the sandwich and cook until golden brown and the cheese is melted, 3 to 5 minutes per side.

Crunchy Havarti, Roasted Pepper, and Pickle Hamburger with Dijon Mayonnaise Dressing Best Hamburger

By Donna P. from Morristown, New Jersey—Serves 4



My mother made hamburger patties while I was growing up. However, they were a bit bland, so when I started to cook on my own, I decided to spice things up a bit and add some crunch. The pickles and the chips in the bun add a nice “bite” to it, while the Dijon mayonnaise dressing is an interesting alternative to ketchup.

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| 1 lb. 85% lean ground beef
Salt and pepper | 1 small dill pickle , sliced, or 12 dill pickle chips |
| 1/2 lb. sliced real California Havarti cheese | 4 large pieces jarred roasted red peppers |
| 1/4 c. chopped fresh chives | 1 c. potato chips |
| 1/4 c. mayonnaise | 4 regular or 8 mini ciabatta rolls , split and toasted |
| 1 tsp. Dijon mustard | |
| 1 c. arugula leaves | |
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Shape the beef into 4 regular or 8 mini patties. Sprinkle both sides with salt and pepper. Heat a griddle on medium heat. Add the patties and cook until well browned on the bottom, 3 to 4 minutes. Turn and top each patty with a slice of the cheese. Drizzle a little water around each patty and immediately cover with a metal pan or bowl to melt the cheese. Cook until the cheese is melted and the patty is the desired doneness, about 3 minutes for medium. Meanwhile, in a medium bowl, combine the chives, mayonnaise, and mustard. Spread the mayonnaise mixture onto the cut sides of the rolls. Arrange the bottom halves of the rolls on plates or a platter and top with the arugula and pickles. Arrange the cooked patties on top of the pickles. Top with the roasted red peppers, potato chips, and top halves of the buns.



Cheesy Cheeseburger To Go

By Edna D. from Lancaster, California – Serves 6

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|---|--|
| 1/2 lb. ground beef | 1 tbsp Worcestershire sauce |
| 1/2 lb. ground chicken | 1 tsp. sugar |
| 1/2 lb. ground turkey | 1 c. mayonnaise |
| 2 large tomatoes ,
1 diced and 1 sliced | 1/4 c. salsa |
| 1/3 c. diced mushrooms | 3 avocados , peeled, pitted,
and diced |
| 1 tbsp. garlic powder | 1 large jalapeño , finely diced |
| 2 garlic cloves , minced | 3 tbsp. chopped fresh cilantro |
| 1 tbsp. salt | 2 tsp. lime zest |
| 1 tbsp. pepper | 1 tsp. lime juice |
| 15 slices smoked bacon | 6 hamburger buns |
| 12 slices assorted real California cheeses | 3 tbsp. real California butter , melted |
| 1 sweet onion , diced | 1 c. shredded iceberg lettuce |

In a large bowl, combine the beef, chicken, turkey, diced tomato, mushroom, garlic powder, garlic, salt, and pepper, mix thoroughly to combine. Shape mixture into 6 patties. Heat a large skillet over medium heat, add the patties, cook to desired doneness, about 4 minutes per side for medium.

Place two slices of the cheese on each patty, transfer to a platter, set aside. Lower the heat to medium-low. Working in batches, cook the bacon until crisp, about 10 minutes. Transfer to a paper-towel-lined plate. Add the onion, Worcestershire and sugar to skillet, reduce heat to low, cover and cook, stirring occasionally, until golden, about 20 minutes. Set aside. Preheat the oven to 350°F. Arrange the buns on a baking sheet, cut side up, and brush with the butter. Bake until lightly toasted, about 10 minutes. In a small bowl, combine the mayonnaise and salsa. In a medium bowl, combine the avocados, jalapeno, cilantro, lime zest and lime juice. Spread the mayonnaise mixture onto the bottom halves of the buns. Top with lettuce, sliced tomato, patties, onion mixture, avocado mixture, bacon, and the top halves of the buns.



Nonna's Ce Ce: Caprese Panino Best Sandwich

By David W. from Chicago, Illinois – Serves 1

Back in the day, when milk was a twice-a-day chore and more plentiful than flour, bread was a valued staple and stale bread was as valuable and purposeful as fresh. It found life again as one of Nonna's dinner foods. The soft texture made for easy dining, too.

2 slices stale **bread** *David says: Use a rustic bread that will stand up to being soaked in milk.*
1 c. **milk**, warm
4 oz. **real California fresh mozzarella cheese**, cut into 2 slices

1 **tomato**, sliced
Salt and **pepper**
2 tbsp. **olive oil**
4 or 5 tender **basil leaves**

Arrange the bread in a single layer in a shallow dish, pour the milk on top, and set aside, turning once or twice, until softened, about 2 minutes. Meanwhile, place the cheese on a microwave-safe dish and microwave on high until warm, about 20 seconds. Squeeze the milk from the bread and arrange a slice on a serving plate. Top with the tomato, sprinkle with salt and pepper, and drizzle with the oil. Add the cheese, basil, and the remaining slice of bread.

Deviled Egg and Ham and Cheese Sandwich

By Pat D. from Charlotte, North Carolina – Serves 1

My husband is the grilled cheese lover in this house. I like to make it for him at least once a week. He likes it when he finds a surprise in the sandwich, so I invented this one for him.

1 tbsp. **real California butter**
2 slices **sourdough bread**
2 slices **real California white cheddar cheese**

2 slices **ham**
2 tbsp. **egg salad**

Spread the butter onto one side of each slice of bread. Top an unbuttered side of one slice with a slice of cheese, a slice of ham, the egg salad, a slice of ham, a slice of cheese, and the remaining bread, buttered side up.

Heat a small skillet over medium-low heat. Add the sandwich, press the top down a bit, and cook until golden brown and the cheese is melted, 3 to 5 minutes per side.

Grilled Cheese, Pizza Flavored Best Grilled Cheese

By Kristi M. from Atwater, California – Serves 1

My mom used to make this for us when we were kids! Best in the middle of summer with tomatoes from the garden!!!

1 tbsp. **real California butter**
2 slices **bread**
1 to 2 slices **real California cheese**

1 large slice **tomato**
1/8 tsp. **dried oregano**

Spread the butter onto one side of each slice of bread. Top an unbuttered side of one slice with the cheese and the remaining bread, buttered side up. Heat a small skillet over medium-low heat. Add the sandwich, cover, and cook until golden brown and the cheese is melted, 3 to 5 minutes per side.

Transfer the sandwich to a plate and pull the bread slices apart. Top the cheesy side of one slice with the tomato and sprinkle with the oregano. Add the other slice of bread, cheesy side down.



Pizza



The Hidden Delight

By Bruce C. from Fresno, California – Serves 3

The hidden part of this pizza is all of the stuff under the cheese, especially the onions. You kind of expect regular onions, but the cipollinis are caramelized and really special.

All-purpose flour for the work surface, plus more (or **cornmeal**) if using a pizza paddle
1 12- to 16-oz. **pizza dough**
1 tbsp. **olive oil**
1/4 c. **pizza sauce**
3/4 c. caramelized **cipollini onions**

1 c. **grape tomatoes**, chopped
1 c. cooked, crumbled **spicy Italian sausage**
2 tsp. chopped **fresh rosemary**
2 c. shredded **real California mozzarella cheese**

Preheat an oven to 400°F. On a lightly floured work surface, roll the dough out to a 12- to 14-in. round. Transfer to a pizza pan or a flour- or cornmeal-dusted pizza paddle and brush with the oil. Top with the pizza sauce, onions, tomatoes, sausage, rosemary, and mozzarella. Bake until the pizza is golden, about 15 minutes.



Mozzarella Stuffed-Crust French Onion Pie Best Pizza

By Douglas E. from Modesto, California – Serves 8

*This pizza came to life
when both my wife and I were
craving French onion soup.*

6 onions, thinly sliced
2 tbsp. **real California butter**
1 tsp. **concentrated beef stock**
1 6-oz. can **tomato paste**
6 tbsp. **hot water**
1 tbsp. **dried oregano**
1 tbsp. **red wine vinegar**
1/2 tsp. **sugar**
1/4 tsp. **garlic powder**
1/4 tsp. **ground cayenne** (optional)

Salt and pepper
All-purpose flour for the work surface
1 16- to 20-oz. **pizza dough**
1 lb. shredded **real California mozzarella cheese**, divided
1 lb. sliced **real California provolone cheese**
1/2 lb. shredded **real California Gruyère cheese**
2 tbsp. chopped **fresh parsley**

In a very large skillet over medium heat, melt the butter. Add the onions and cook, stirring occasionally, until starting to become soft, 8 to 10 minutes. Reduce to low and cook, stirring occasionally, until golden, about 1 hour. Stir in the beef stock and remove from the heat.

While the onions are cooking, in a microwave-safe bowl, combine the tomato paste, water, oregano, vinegar, sugar, garlic, and cayenne. Cover loosely and cook on high for 1 minute. Add salt and pepper to taste and set aside. Preheat an oven to 425°F. On a lightly floured work surface, roll the dough out to an 18- to 20-in. round. Transfer to a 16-in. pizza pan and arrange 1/3 of the mozzarella in a ring just inside the edge of the dough. Fold the dough over the cheese, pressing to seal. Spoon the tomato sauce onto the pizza, then top with the provolone, onion mixture, remaining mozzarella, and Gruyère. Bake until the pizza is golden, 25 to 30 minutes. Sprinkle with the parsley before serving.



Sausage and Fennel Pizza

By Adam B. from Los Angeles, California – Serves 6

I had a similar pizza to this one at a famous pizza place in Los Angeles and this is my recreation. I often make this for family friends, and it's always a big hit. It's great on the grill too!

3 tbsp. **olive oil**, plus more for drizzling
1 lb. **pork sausage**
1 **fennel bulb**, thinly sliced
1 **onion**, thinly sliced
10 to 15 **fresh basil leaves**
1 12- to 16-oz. **pizza dough**, room temperature

All-purpose flour for the work surface, plus more (or **cornmeal**) if using a pizza paddle
1/4 c. freshly grated **real California Parmesan cheese**
Salt and **pepper**

Preheat an oven to 450°F. Meanwhile, in a large skillet over medium heat, warm the oil. Add the sausage and cook, stirring and breaking it up into grape-sized pieces, until just done, about 5 minutes. Add the fennel and onion, and cook, stirring occasionally, until the vegetables are just beginning to become translucent, about 3 minutes. Add the basil and cook for 1 minute. Remove from the heat and set aside. On a lightly floured work surface, roll the dough out to a 12- to 14-in. round. Transfer to a pizza pan or a cornmeal-dusted pizza paddle. Top with the sausage mixture and bake until the pizza is golden, about 12 minutes. Drizzle with oil and sprinkle with the Parmesan, salt, and pepper before serving.



Casseroles and other Great dishes



Green Bean and Broccoli Casserole Piccata

By Jay M. from Savannah, Georgia – Serves 8

My mom used to make this delicious green bean casserole and a delicious broccoli casserole. I couldn't decide which one I liked best so I combined them both!!

3 lb. green beans , trimmed	3/4 c. white wine
3 tbsp. real California butter , plus more for the baking dish	Juice of 2 lemons
5 tbsp. olive oil	3 tbsp. chopped fresh rosemary
1/2 c. finely diced onion	3 tbsp. chopped fresh sage
Pinch ground cayenne	1 c. grated real California Pecorino cheese , divided
Salt and pepper	3 c. broccoli florets
2 garlic cloves , minced	1/2 c. Italian bread crumbs
1 c. condensed cream of mushroom soup	1/2 lb. bacon , cooked and chopped
1 c. heavy whipping cream	

Preheat an oven to 375°F. Butter a 4 1/2- to 5-qt. baking dish and set aside. Meanwhile, in a very large pot of boiling water, cook the green beans until almost al dente, about 5 minutes. Drain and set aside.

In a large saucepan or small stockpot over medium heat, melt the butter and oil. Add the onion and cook, stirring occasionally, until translucent, 3 to 5 minutes. Add the cayenne and salt and pepper. Add the garlic and cook, stirring occasionally, until fragrant, 30 to 60 seconds. Remove from the heat and stir in the soup, cream, wine, lemon juice, rosemary, sage, and 1/2 c. of the cheese. Stir in the green beans and broccoli and transfer the mixture to the prepared baking dish. Top with the remaining 1/2 c. of cheese, the bread crumbs, and the bacon. Bake until browned and bubbly, 25 to 30 minutes. *Jay says: Or until you just can't wait anymore!*

Red Velvet Pancakes with Chocolate Chips

By Natasha K. from Orlando, Florida – Serves 6

I have always had an instant love with pancakes, all things pancakes. But I also have always loved red velvet cupcakes. That's when I knew I wanted to fuse both of my loves into one recipe. Red velvet pancakes with chocolate chips... because everything is better with chocolate! :-)

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| 2 c. all-purpose flour | 4 tsp. vanilla extract |
| 6 tbsp. sugar | 2 tsp. red food coloring |
| 2 tbsp. unsweetened cocoa powder | 1/2 c. chocolate chips <i>Natasha says: Doesn't matter what kind you use!</i> |
| 2 tsp. baking powder | 1 1/2 tsp. real California butter , or more as needed |
| 1 tsp. baking soda | |
| 1 tsp. salt | Powdered sugar for sprinkling |
| 1 1/2 c. real California buttermilk | Maple syrup for serving |
| 1/2 c. real California sour cream | |
| 2 large eggs | |

In a large bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. In a medium bowl, whisk together the buttermilk, sour cream, eggs, vanilla, and food coloring. Add the buttermilk mixture to the flour mixture, stirring until just combined. Fold in the chocolate chips. In a very large skillet or griddle over medium heat, melt the butter. Working in batches and adding more butter as needed, add the batter in 1/3-c. portions and cook until lightly browned, 1 to 3 minutes per side. Sprinkle with powdered sugar and serve, passing maple syrup at the table.

Manly Cheeseburger Quiche

By Trisha K. from Eagle, Idaho – Serves 6

I make this quiche for parties and get-togethers and it is gone in a flash. It's a great way to make the main dish ahead of time, so you can enjoy the party.

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| 1 9-in. deep-dish pastry shell | 1 tbsp. finely chopped fresh parsley |
| 1 lb. ground beef | 1/2 tsp. salt |
| 1 onion , finely diced | 1/4 tsp. pepper |
| 2 cloves garlic , minced | 1 1/2 c. shredded real California cheddar cheese |
| 1 tsp. red pepper flakes | 1 c. half and half |
| 1/3 c. diced sweet pickles | 2 large eggs , lightly beaten |
| 1 tbsp. all-purpose flour | |
| 1 tbsp. mustard | |

Preheat an oven to 350°F. Arrange the pastry shell on a rimmed baking sheet and set aside. In a large skillet over medium heat, combine the beef, onion, garlic, and red pepper flakes, and cook, stirring occasionally and breaking up the meat, until the meat is no longer pink, 6 to 8 minutes. Remove from the heat, drain off the fat, and stir in the pickles, flour, mustard, parsley, salt, and pepper. Stir in the half and half, cheese, and eggs. Transfer mixture to the pastry shell and bake until a knife inserted in the center comes out clean, 35 to 45 minutes. Let stand 5 minutes before serving.



Spicy Bacon Chicken Skewers

Best Tailgate

By Karin R. from Sandwich, Massachusetts – Serves 12

You'll be the hit of the tailgate party! Leftovers are good over boiled rice with a salad!

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| 1/3 c. reduced-calorie ranch dressing , plus more for serving | 1 large red onion , cut into 1-in. dice |
| 2 tsp. chile and garlic spice blend , | 12 slices bacon |
| 1 tsp. prepared horseradish | Salt and pepper |
| 1 tsp. real California sour cream | 12 10- to 12-in. skewers (soaked in water for several hours if wooden or bamboo) |
| 4 boneless chicken breasts , cut into 1-in. pieces | |
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In a small bowl, combine the dressing, spice blend, horseradish, and sour cream. Transfer to a resealable bag, add the chicken, and set aside in the refrigerator for up to 1 day.

Thread each skewer with about 5 pieces of chicken, 5 pieces of onion, and 1 strip of bacon, alternating chicken and onion and weaving the bacon back and forth in between. Set the skewers aside in the refrigerator or a chilled cooler until ready to cook. Preheat a grill to medium-hot. Sprinkle the skewers with salt and pepper, and cook, turning occasionally, until cooked through, 12 to 14 minutes. Serve with additional ranch dressing on the side.

Creamy Squash and Asparagus Casserole

Best Casserole

By Andreia B. from Richmond Hill, Georgia – Serves 8

I love traditional casseroles, but I wanted to make this dish cheesier and creamier than most casseroles.

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| 1 tbsp. cooking oil | 1 c. shredded real California sharp cheddar cheese |
| 4 tbsp. real California butter , divided, plus more for the baking dish | 1/2 c. grated real California asiago cheese |
| 12 asparagus spears , cut in thirds | 1/2 c. real California sour cream or crème fraîche |
| 6 yellow squash , sliced | 1/3 c. real California heavy cream |
| 5 large shallots , diced | Salt and pepper |
| 2 large garlic cloves , minced | 4 to 6 slices crusty French bread , diced large |
| Pinch ground cayenne , or more to taste | |
| 2 tbsp. dried thyme leaves , divided | |

Preheat an oven to 350°F. Butter a 9-by-13-in. baking dish and set aside. In a large skillet over medium heat, warm the oil and 2 tbsp. of the butter. Add the asparagus, squash, shallots, garlic, cayenne, and 1 tbsp. of the thyme, and cook, stirring occasionally, until the asparagus and squash are tender, 8 to 10 minutes. Stir in the cheeses, sour cream, and heavy cream. Remove from the heat and add salt, pepper, and additional cayenne to taste. Transfer the mixture to the prepared baking dish and sprinkle on more cheddar and asiago if you like. *Andreia says: I think you should!* Set aside. Wipe out the skillet, return it to medium heat, and melt the remaining 2 tbsp. of butter. Add the remaining 1 tbsp. of thyme. Add the bread and cook, stirring occasionally, until browned and toasted, 4 to 5 minutes. Transfer the toasted bread to the top of the casserole, spreading it out evenly. Bake until browned and bubbly, 20 to 25 minutes.

Chicken and Cheese Chilaquiles

By Araceli J. from San Bernardino, California – Serves 8

This is a favorite family dish that everyone looks forward to having the day after a party. We take the leftover chips, chicken, and salsa to create this easy and delicious casserole the next day.

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| Cooking spray | 2 c. shredded real California Mexican cheese blend, divided |
| 1 11- to 13-oz. bag of corn tortilla chips | 1/4 c. chopped fresh chives |
| 3 c. green salsa , preferably homemade | real California sour cream for topping (optional) |
| 2 c. diced cooked chicken | |

Preheat an oven to 350°F. Coat a 9-by-13-in. baking dish with cooking spray and set aside. In a very large mixing bowl, combine the chips, salsa, chicken, and 1 c. of the cheese. Transfer to the prepared baking dish and top with the remaining 1 c. of cheese and chives. Cover with foil and bake until the cheese is melted and the mixture is heated through, 20 to 30 minutes. Top with sour cream before serving.



Slice-and-Eat Sweets



Lighter Carolina Peach Pie

By Betty S. from Charlotte, North Carolina – Serves 8

This isn't your average peach pie and it's not just your kids who beg for seconds. Your husband literally won't let a single flake of the crust go to waste.

4 c. peeled, sliced **peaches**
1/3 c. **sugar**
Cinnamon
All-purpose flour for
the work surface

Pastry dough for 1 9-in. pie
2 tbsp. **real California butter**
1 large **egg**, lightly beaten

Preheat an oven to 425°F. In a large bowl, combine the peaches, sugar, and cinnamon to taste. Set aside. On a lightly floured work surface, roll out the pastry as thin as possible, then transfer it to a 9-in. pie pan, letting the crust fall over the sides. Add the peach mixture, then cut the butter into several small pieces and dot them over the peaches.

Fold the edges of the pastry up over the filling (it will not completely cover the peaches), then brush the top of the pastry with the egg (you won't need all of it).

Bake for 15 minutes. Reduce the oven to 375°F and bake until the crust is nicely browned and the peaches are tender, about 40 minutes. Transfer to a wire rack to cool slightly, or completely, before serving.



Rum Cheesecake Best Cheesecake

By Kristi M. from Atwater, California – Serves 12

This recipe came from my mother-in-law. When my husband and I were first married, she made this cheesecake for every family get-together. After our first anniversary, she gave me the recipe and said that now it was my turn to make it.

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| 1 c. graham cracker crumbs | 3 tbsp. all-purpose flour |
| 1/2 c. finely chopped walnuts , plus more for garnish (optional) | 3 large eggs |
| 4 tbsp. real California butter , melted | 1 tsp. vanilla extract |
| 1/2 tsp. ground cinnamon | 1 3/4 c. real California sour cream , divided |
| 3/4 c. plus 5 tbsp. sugar , divided | 1/4 c. plus 1 tsp. light rum , divided |
| 3 8-oz. packages real California cream cheese , room temperature | |

Preheat an oven to 325°F. In a medium bowl, combine the graham cracker crumbs, walnuts, butter, cinnamon, and 3 tbsp. of the sugar. Press the mixture into the bottom of a 9-in. springform pan and bake for 10 minutes. Meanwhile, using a hand or a stand mixer, combine the cream cheese, flour, and 3/4 c. of the sugar, beating until well blended. Add the eggs, one at a time, beating well after each addition. Blend in the vanilla, 1/2 c. of the sour cream, and 1/4 c. of the rum. Pour the cream cheese mixture over the crust. Increase the oven to 450°F and bake for 10 minutes. Reduce the oven to 250°F and continue baking for 25 minutes. Meanwhile, in a medium bowl, combine the remaining 1 1/4 c. of sour cream, remaining 2 tbsp. of sugar, and remaining 1 tsp. of rum. Spread the sour cream mixture on top of the cheesecake and bake for another 10 minutes. Remove the cheesecake to a wire rack and immediately run a knife around the edges to release it from the pan. Set aside to cool completely. Unmold the cheesecake and refrigerate it until well chilled. Garnish with walnuts before serving.



Chocolate Mocha Ice Cream Cake

By Andrea P. from East Lansing, Michigan – Serves 8

I always make this cake when our good friends come over and it's always a major hit! Especially with chocolate lovers... which is basically everyone.

2 10-oz. packages of **coconut macarons**, crumbled, divided
1 qt. **real California chocolate ice cream**, softened
1 qt. **real California mocha ice cream**, softened

6 tbsp. **chocolate syrup**, divided
6 **toffee candy bars**, broken into pieces

Place a 9-in. springform pan on a large plate or baking sheet and press half of the cookies into the bottom. Spread the chocolate ice cream on top of the cookies, then drizzle with about half of the chocolate syrup. Press the remaining half of the cookies on the chocolate ice cream, then top with the mocha ice cream and the remaining chocolate syrup. Sprinkle the toffee candy on top and freeze until firm.



Sherill's Mint Chocolate Peanut Butter Pie Best Pie

By Sherill M. from Savannah, Georgia – Serves 8

The first time I made this pie I was hoping for leftovers. No such luck. This pie is so simple and delicious you need to make several if you want more than one slice to yourself!

3 c. **milk**
1 4.6-oz. **package vanilla pudding mix**
1/3 c. **smooth peanut butter**
3/4 c. plus 3 tbsp. **powdered sugar**, divided

1 9-in. **chocolate crumb pie crust**, ideally deep dish
1 1/2 c. **heavy whipping cream**
1 c. mini **peanut butter cups**
2 tbsp. **crème de menthe liqueur** or **mint syrup**

Using the milk, prepare the pudding according to package directions. Cover to keep warm and set aside. In a medium bowl, combine the peanut butter with 3/4 c. of the powdered sugar, working the mixture with a fork until it forms small, crumbly balls. Transfer to the pie shell and top with the warm pudding (you might not need it all). Set aside to cool to room temperature, then refrigerate until the pudding is firm and well chilled. Using a hand or stand mixer, whip the whipping cream until soft peaks form. Add the remaining 3 tbsp. powdered sugar and whip until stiff peaks form. Cover the pie with the whipped cream and top with mini peanut butter cups. Drizzle with the crème de menthe before serving.



Peppermint Ice Cream Dessert

Best Ice Cream Dessert

By Cindy N. from Sterling Heights, Michigan – Serves 8

I've made this dessert a few times for our family friends and their kids during the summer and it's always a hit!

1 13-oz. package of **pecan shortbread cookies**, crumbled
1/2 c. **chopped nuts**
2/3 c. **real California butter**
3 1-oz. packages pre-melted **unsweetened chocolate**
1/2 c. **powdered sugar**

3 large **eggs**, separated
1 tsp. **vanilla extract**
1/2 gal. **real California peppermint ice cream**
3 to 4 **toffee candy bars**, broken into pieces

In a medium bowl, combine the crumbled cookies and nuts. Set 1/2 c. of the mixture aside. Press the remaining mixture into a 9-by-13-in. pan and set aside. In a large saucepan over medium heat, combine the butter and chocolate, stirring until both are melted and the mixture is combined. Remove from the heat and stir in the sugar, egg yolks, and vanilla. Set aside. Using a hand or a stand mixer, whip the egg whites to stiff peaks. Fold the egg whites into the chocolate mixture, then pour entire mixture over the cookie crumb mixture in the pan. Freeze until set, about 30 minutes. Meanwhile, soften the ice cream. Spoon the ice cream over the chocolate mixture in the pan. Sprinkle with the reserved cookie crumb mixture and toffee candy. Freeze until firm. Note: If you can't find pre-melted unsweetened chocolate, substitute 3 1-oz. squares of unsweetened baking chocolate.

Peach Pecan Ice Cream Tart

By Trisha K. from Eagle, Indiana – Serves 10 to 12

I make this pie frequently during the summer when peaches are ripe and juicy. I often make a couple at a time and keep one in the freezer for unexpected company.

1 c. crushed pecan shortbread cookies	1 qt. real California butter pecan ice cream , softened
1 c. finely chopped, plus 1 c. coarsely chopped toasted pecans	4 ripe peaches , peeled and diced
1/3 c. real California butter , melted, plus more for the pan	

In a medium bowl, combine the crushed cookies, finely chopped pecans, and butter. Press the mixture into the bottom of a buttered 9-in. springform pan and set aside in the refrigerator. Place the ice cream in a large bowl and fold in the peaches. Spread the ice cream mixture into the springform pan, smoothing the top, and freeze until firm.

Sprinkle with the chopped pecans before serving.

Peanut Butter Ice Cream Pie

By Kenda H. from Coshocton, Ohio – Serves 8

This is so quick, easy, and great for a late-night snack.

1/2 gal. real California peanut butter ice cream , softened	1/2 c. chopped honey roasted peanuts
1 9-in. graham cracker pie crust	

Spoon the ice cream into the pie crust and top with the peanuts. Freeze until firm.



Cookies and Other Sweets



White Chocolate Chip Macadamia Cookies

By Joann H. from Moberly, Missouri – Makes 4 dozen

I decided to make my own macadamia cookies instead of buying them from the store. These are so good with coffee or hot chocolate.

2 1/2 c. all-purpose flour	1/2 tsp. salt
1 tsp. baking soda	2 large eggs
1 c. real California butter , room temperature	10 oz. white chocolate chips or white chocolate bars , chopped
1 c. sugar	1 c. macadamia nuts , chopped
3/4 c. packed light brown sugar	
2 tsp. vanilla extract	

Preheat an oven to 375°F. In a medium bowl, combine the flour and baking soda. Set aside. Using a hand or stand mixer, cream together the butter, sugar, brown sugar, vanilla, and salt. Add the eggs, beating well. Gradually add the flour mixture, mixing until just shy of combined. Add the chocolate and nuts, mixing until just combined. Drop rounded 1-tbsp. dough balls onto baking sheets, about 2 inches apart. Bake in batches until lightly browned and set, 10 to 12 minutes. Transfer to a wire rack to cool.



Easy Ice Cream Pops

By Deepa N. from Nanuet, New York – Serves 8

My kids love these pops so much that they wait for summer to have it. When the weather gets better they start asking me, “Mommy, did you make ice cream pops?” All my friends just love these when they come home. Try it and you will never be disappointed. :)

1 8-oz. package of **prepared whipped cream**, or 1 c. **heavy cream**
1 12-oz. can **real California evaporated milk**

1 14-oz. can **real California sweetened condensed milk**
8 4-oz. **ice pop molds**

In the jar of a blender, combine all the ingredients and process until smooth. Transfer to ice pop molds and freeze until firm. *Deepa says: Add fresh mangoes to make mango ice cream pops or strawberries for that flavor. Also, a trick to unmold the pops is to run the outside of the mold under hot water for about 30 seconds until you see a bubble inside, then pull up.*
Enjoy!

Tiny's Cookies

Best Holiday Cookie

By Kelsey K. from Prescott, Arizona – Makes 7 dozen

My father, "Tiny," is the worst person to buy presents for, so what my mother, sister, and I have figured out is what better way to satisfy this simple man than with a sweet treat? What is so unique about these cookies is that they are not like your traditional oatmeal cookies filled with raisins and oatmeal delight. Instead, they have silky smooth milk chocolate and creamy peanut butter chips, providing the perfect combination of sweet and salty and just enough crunch of oatmeal to pair with a big glass of milk.

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| 3 c. rolled oats | 1 tsp. salt |
| 2 c. all-purpose flour | 1 c. real California butter , room temperature, plus more for the baking sheets |
| 1 c. milk chocolate chips | 1 1/2 c. packed brown sugar |
| 1 c. peanut butter chips | 2 large eggs , lightly beaten |
| 2 tsp. ground cinnamon | 1/4 c. milk |
| 2 tsp. pumpkin pie spice <i>Kelsey says: Add more if you want more spice!</i> | |
| 1 tsp. baking soda | |

Preheat an oven to 350°F. Meanwhile, in a large bowl, combine the oats, flour, chips, cinnamon, pumpkin pie spice, baking soda, and salt. Set aside. Using a hand or a stand mixer, cream together the butter and brown sugar. Add the eggs and milk, beating until well blended. Add the oat mixture to the butter mixture, mixing until just combined. Drop 1-tbsp. dough balls onto buttered baking sheets, about 2 in. apart. Bake in batches until lightly browned and set, 10 to 12 minutes. Transfer to a wire rack to cool.

Krie's Yum Yum Bars

By Krista O. from Trenton, New Jersey – Makes 2 1/2 dozen

Need a quick and easy recipe for the holidays that everyone will love?? Give my Yum Yum Bars a try! They have a toffee-like taste with just the right amount of salty-sweet mixture for your tastebuds! The best part is you can break off as big or little of a piece as you want!

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| Cooking spray | 1 11.5-oz. bag of milk chocolate chips |
| 4 oz. saltine crackers (1 sleeve from a 16-oz. package) | 1 c. chopped walnuts |
| 1 c. sugar | |
| 3/4 c. real California butter | |

Preheat an oven to 350°F. Line a large, rimmed baking sheet with foil and lightly coat with cooking spray. Arrange the crackers on the baking sheet in an even layer and set aside. In a medium saucepan over medium-high heat, combine the sugar and butter, stirring until the sugar dissolves and the butter melts. Bring to a boil and cook, stirring occasionally, for 1 minute. Pour the mixture over the crackers and bake until lightly browned, 5 to 6 minutes. Remove from the oven and top with the chocolate chips, spreading them into an even layer as they melt. Sprinkle the walnuts on top, set aside to cool to room temperature, then refrigerate until firm. Break into pieces before serving.



Autumn Spiced Coffee Milkshake Best Milkshake

By Debbi B. from Hendersonville, North Carolina – Serves 1

I originally added these spices to hot coffee one crisp fall morning and it tasted great. So on a hot summer day I decided to make a milkshake out of it! It's really good and we love it!

1 cup **real California vanilla ice cream**
1 cup **real California coffee ice cream**
1/2 c. **2% low-fat milk**
1/2 c. **brewed coffee, cold**

Dash **ground cinnamon**
Dash **pumpkin pie spice**
2 dashes **cardamom, divided**
3 tbsp. **whipped cream**
1 tsp. **honey**

In the jar of a blender, combine the ice creams, milk, coffee, cinnamon, pumpkin pie spice, and 1 dash of the cardamom and process on low until smooth. Transfer to a tall glass and top with the whipped cream. Drizzle with the honey and sprinkle with the remaining dash of cardamom before serving.



Cocktails



Candy Cane Cosmo

Best Dairy-Based Cocktail (Alcohol and Non-Alcohol)

By Karin R. from Sandwich, Massachusetts – Serves 1

Toast the holidays with a festive cocktail.

Sugar for rimming the glass
Ice for the cocktail shaker
3/4 oz. **mint chocolate Irish cream** liqueur

3/4 oz. **cream**
3/4 oz. **peppermint schnapps**
3/4 oz. **vanilla-flavored vodka**
Mini candy cane for garnish

Rim a martini glass with sugar. In a cocktail shaker filled with ice, combine the liqueur, cream, schnapps, and vodka, and shake. Pour into the prepared glass and garnish with the candy cane before serving.

Cranberry Holiday Egnog

By Lillie U. from North Chicago, Illinois – Serves 4

This eggnog is great for kids on holidays. My grandkids love it. Happy Holidays!!

1 c. **cranberry juice cocktail**
1/2 c. **milk**
1/4 c. **jellied cranberry sauce**
1 large **egg**

2 tbsp. **sugar**
Ground nutmeg for garnish

In the jar of a blender, combine the cranberry juice, milk, cranberry sauce, egg, and sugar, and process until well blended and smooth, about 60 seconds. Transfer to serving glasses and garnish with nutmeg before serving.

Peppermint Patty

By Pamela C. from Maurertown, Virginia – Serves 1

I wanted a drink that was festive and easy to make, so I wandered around the liquor store and came up with this one. It went over very well.

2 oz. **whole milk** or **cream**
1 oz. **crème de cacao liqueur**
1 oz. **crème de menthe liqueur**

Ice
Mini candy cane for garnish

In a cocktail stirrer, combine the milk or cream, crème de cacao, and crème de menthe. Pour over ice and garnish with the candy cane before serving.



*Special thanks to photographer and stylist Jill Hough,
Deutsch LA, and everyone who participated in the contest. Enjoy
these recipes with the wholesome and nutritious ingredients that
have been generations in the making.*

🌿 *Make Us Part of Your Family* 🌿

