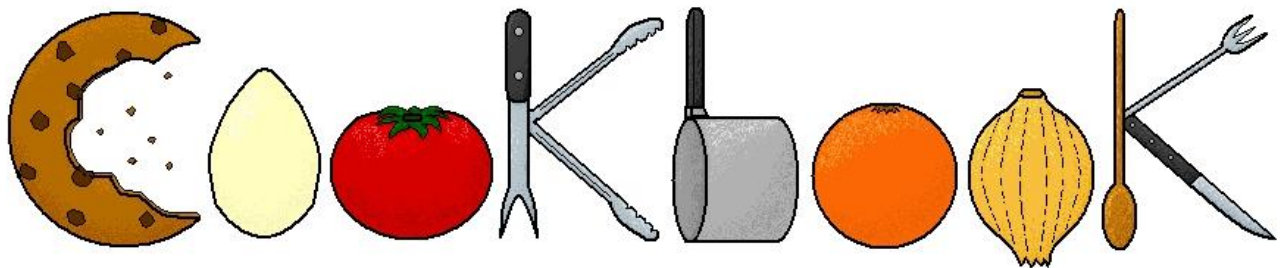




BSG
beauty systems
group + canada



Edition 1

BSG 2009-2010 Cookbook

Edition 1

Recipes provided by: **BSG Employees**

Pictures provided by: **Online Sources/Michael Sebastian**

Cookbook layout, Cover Logo, Graphics and Publication by: **Michael Sebastian**

A BIG Thanks to all the employees that contributed their yummy recipes for our collaborative cookbook! I'm sure they will be enjoyed by many for some time to come!

***Please Note:** Recipes may not turn out exactly as images show, images were chosen from online sources based on their likeness to the recipe*

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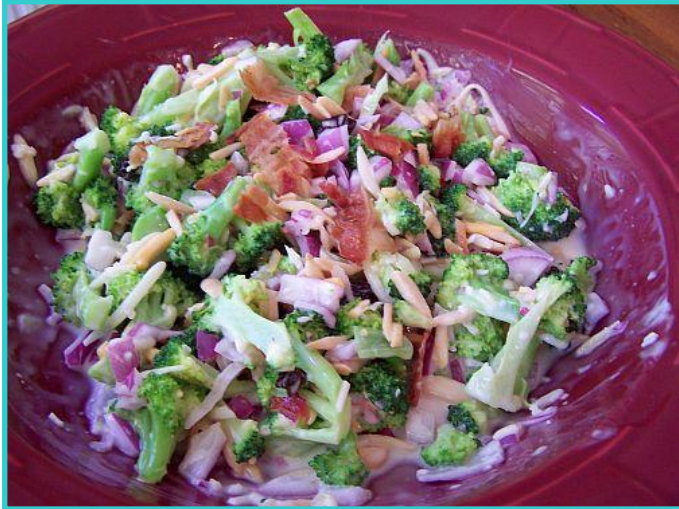
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BROCCOLI SALAD WITH ONION AND RAISINS

Submitted by: **Cathy McVeigh**



WHAT YOU'LL NEED

- 5 cups fresh Broccoli Florets
- ½ cup Raisins
- ½ cup Sunflower Seeds
- ½ cup cooked, crumbled Bacon
- ¼ cup of Red Onion, chopped
- 1 cup of Frozen Peas, thawed

Dressing:

- 1 cup Mayonnaise
- 2 tablespoons Vinegar
- ½ cup Sugar

MAKE IT UP

1. Combine broccoli florets, raisins, sunflower seeds, crumbled bacon, chopped onion and peas in a large serving bowl
2. In a separate bowl or large cup, whisk together mayonnaise, vinegar and sugar
3. Add dressing to the salad and toss to mix well
4. Refrigerate for approximately 30 minutes

Prep Time: **10 minutes**

Chill Time: **30 minutes**

Serves:



SPINACH SALAD

Submitted by: **Joyce Fekete**



WHAT YOU'LL NEED

- 1 large bag Fresh Baby Spinach
- 1 can Mandarin Oranges, drained
- ½ Red Onion, thinly sliced
- 1 bottle Kraft™ Sundried Tomato Salad Dressing
- 1 box Garlic Flavored Croutons
- 1 bag Trail Mix

MAKE IT UP

1. Toss together spinach, mandarin oranges and red onion in a large bowl
2. Place Croutons and Trail Mix in two separate bowls and set aside
3. Add salad dressing and toss to mix well
4. Serve with Croutons and Trail Mix on the side

Prep Time: **5 minutes**

Serves:



BEAN SALAD

Submitted by: Irene Prowell



WHAT YOU'LL NEED

- 1 can of Chick Peas, drained
- 1 can of Bean Medley, drained
- 1 can of String Beans, drained
- ½ cup of Red Onion, finely chopped
- ¼ cup of diced Bell Pepper
- ⅓ cup of Balsamic dressing or any oil/vinegar dressing of your choice
- ⅓ teaspoon of Mustard powder
- ½ teaspoon of Celery Seeds
- Black ground pepper to taste
- Paprika to taste
- 4 tablespoons of juice from Jarred Hot Peppers

MAKE IT UP

1. In a large bowl mix the chick peas, bean medley, string beans, red onion and bell pepper
2. In a shaker cup add the remaining ingredients and shake well
3. Pour the mixture into the large bowl and stir to mix well
4. Cover and refrigerate for a minimum of 4 hours before serving

Prep Time: 10 minutes

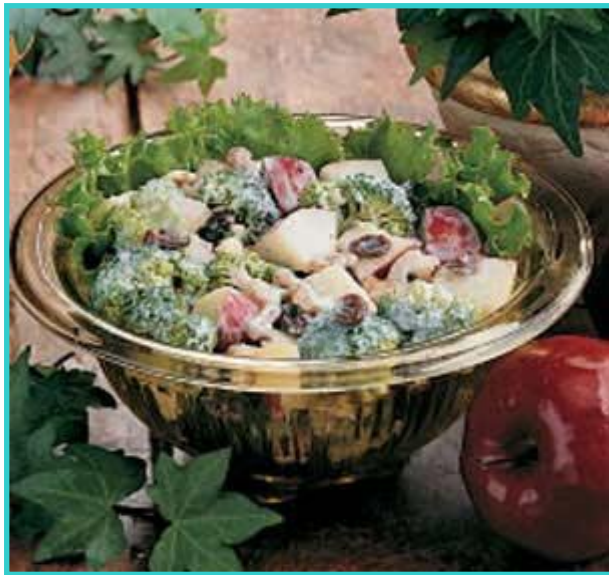
Chill Time: 4 hours

Serves:



APPLE AND BROCCOLI SALAD

Submitted by: **Iram Ansari**



WHAT YOU'LL NEED

- 4 washed Apples
- 3 bunches of Broccoli
- 4 tablespoons of Sugar
- 5 tablespoons of Mayonnaise
- 1 cup of grated Mozzarella and Cheddar Cheese
- Salt and Pepper to taste

MAKE IT UP

1. Dice apples into cubes
2. Chop broccoli into small pieces
3. In a large bowl mix the apples, broccoli, sugar, mayonnaise, salt and pepper
4. Garnish the salad with the grated cheese
5. Refrigerate for approximately 30 minutes

Prep Time: **15 minutes**

Chill Time: **30 minutes**

Serves:



CRAB PASTA SALAD

Submitted by: **Cosimo Reale**



WHAT YOU'LL NEED

- 8oz (1 cup) uncooked Rotini pasta
- 1 package 8oz Crab Meat, chopped
- 1 cup of Frozen Peas, thawed
- 1 cup of Broccoli Florets
- ½ cup Green Pepper, chopped
- ¼ cup Green Onions, sliced
- ¾ cup Mayonnaise
- ⅓ cup reduced-fat Italian Salad dressing
- 3 tablespoons grated Parmesan cheese

MAKE IT UP

1. Cook the pasta, drain and rinse under cold water
2. In a large bowl combine pasta, crab, peas, broccoli, green peppers and onions
3. In a separate bowl combine mayonnaise, salad dressing and cheese, mix well
4. Pour dressing mixture into large bowl and mix well to coat
5. Cover and refrigerate for 2 hours

Prep Time: **30 minutes**

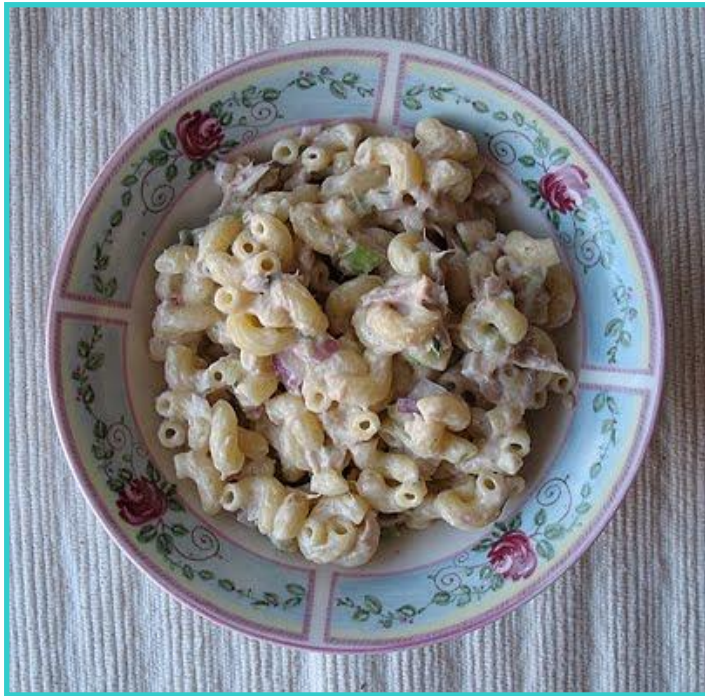
Chill Time: **2 hours**

Serves:



TUNA PASTA SALAD

Submitted by: **Michael Sebastian**



WHAT YOU'LL NEED

- 3 cups uncooked Penne or Rotini pasta
- 2 cans of Tuna in water, drained
- ½ cup of Green Onion, chopped
- ½ cup of Green Pepper, chopped
- 2-3 radishes, chopped
- 1 ½ cups of Mayonnaise (or more if you like it creamier)
- ¼ to ½ cup of Bread and Butter pickle juice
- 2 tablespoons of Vinegar

MAKE IT UP

1. Cook the pasta, drain and rinse under cold water
2. In a small bowl or cup mix the mayonnaise, pickle juice and vinegar
3. In a large bowl combine the tuna, green onion, green pepper, radish and pasta
4. Pour the dressing mixture into the bowl and mix well to coat
5. If required, add more dressing mixture for flavor
6. Refrigerate for a minimum of 30 minutes

Prep Time: **30 minutes**

Chill Time: **30 minutes**

Serves: 

OTHER OPTIONS

For extra kick, you can add some freshly chopped dill weed

DELI COLESLAW

Submitted by: **Michael Sebastian**



WHAT YOU'LL NEED

- ¼ cup Mayonnaise
- 3 tablespoons Cider Vinegar
- 2 teaspoons Sugar
- ½ teaspoon Salt
- ¼ teaspoon Ground Black Pepper
- 2 cups (approx ½ head) Green Cabbage, thinly sliced
- 1 cup (approx 1 large) Carrot, grated

MAKE IT UP

1. In a large bowl, combine mayonnaise, vinegar, sugar, salt and pepper
2. Add cabbage and carrots and toss to coat evenly with mayonnaise mixture
3. Cover and refrigerate at least 2 hours before serving

Prep Time: **15 minutes**

Chill Time: **2 hours**

Serves:



CURRIED RICE AND CARROTS

Submitted by: Rita Trudel



WHAT YOU'LL NEED

- ¾ cup uncooked long-grain white rice
- 3 large Carrots, thinly sliced
- 1 teaspoon Curry Powder
- 1 Green Onion, sliced
- ¼ cup Raisins
- 1-1 ½ cups boiling chicken broth

MAKE IT UP

1. Preheat oven to 400 degrees Fahrenheit
2. Place rice in a shallow baking dish and put into oven for 8-10 minutes or when lightly browned
3. Butter a 1 ½ quart casserole dish
4. In buttered casserole combine carrots, curry powder, raisins and toasted rice, stir in boiling broth
5. Bake, uncovered for 25 minutes or until rice is tender and has absorbed all the liquid
6. Before serving, fluff with a fork

Prep Time: 40 minutes

Serves:



SUE'S QUICK AND EASY POTATOES

Submitted by: Susan Sheridan



WHAT YOU'LL NEED

- 1 bag of frozen Hashbrowns
- 1 can of Cream of Mushroom soup
- 1 container Sour Cream
- 5 cheese slices

MAKE IT UP

1. Fill a crock pot up $\frac{1}{2}$ way with hashbrowns
2. Add cream of mushroom soup, sour cream and cheese slices
3. Fill the remainder of the crock pot with hashbrowns
4. Turn on to Medium
5. Cook for $\frac{1}{2}$ an hour than stir
6. LEAVE to cook for another $\frac{1}{2}$ hour than stir once again
7. Cook for another hour, then serve

Prep Time: 2 hours 15 minutes

Serves:



RICE NOODLES WITH VEGETABLES AND BEEF OR CHICKEN

Submitted by: **Mary Plaza**



WHAT YOU'LL NEED

- 1 12oz package Dried Rice Noodles
- 1 teaspoon Vegetable Oil
- 1 Onion, diced
- 1 Red Pepper, diced
- 1 Green Pepper, diced
- 4 cloves of Garlic, minced
- 2 cups of Beef or Chicken, cut into small strips
- 1 small Head Cabbage, thinly sliced
- 4 Carrots, shredded
- ¼ cup Soy Sauce
- 1 cup Green Onion, sliced

MAKE IT UP

1. Place the noodles in a large bowl and cover completely with boiling water, allow to sit until soft, then drain and set aside
2. Heat the oil in a large skillet or wok
3. Add the onion and garlic, cook until soft, approximately 2 minutes
4. Add the beef or chicken and carrots, cook until chicken or beef is cooked
5. Add cabbage, red pepper and green pepper. Continue to cook until cabbage starts to wilt
6. Add the noodles and soy sauce; heat through
7. Add green onions, stir, heat through for a few minutes and serve

Prep Time: **40 minutes**

Serves:



OTHER OPTIONS

Cabbage can be eliminated, recipe will yield less
Shredded water chestnuts can be added (approximately 1 cup)

VEGETABLE CASSEROLE

Submitted by: **Tiffanie Pitimada**



WHAT YOU'LL NEED

- 4 Potatoes, thinly sliced
- 2 Onions, thinly sliced
- 4 Zucchini, thinly sliced
- 2 Tomatoes, thinly sliced
- 2 cups of Shredded Cheese (blend of your choice)
- 1 cup of Chicken or Vegetable stock
- ½ cup of Bread Crumbs

MAKE IT UP

1. Preheat oven to 375 degrees Fahrenheit
2. Grease a 9x12 baking pan
3. Layer potatoes, onions, zucchinis and tomatoes, top with shredded cheese
4. Repeat the above step until the pan is full
5. Pour the stock over the layers of vegetables
6. Cover with tin foil and bake for 1 hour or until vegetables are tender
7. Remove tin foil and top with cheese and breadcrumbs, bake for another 15 minutes

Prep Time: 1 hour 30 minutes

Serves:



OTHER OPTIONS

Red peppers or red onions can be added for an extra boost in flavor

ROASTED STUFFED PEPPERS

Submitted by: **Michael Sebastian**



WHAT YOU'LL NEED

- 4 small Bell Peppers, any color
- 2 tablespoons Butter
- 3 tablespoons Olive Oil
- 1 ½ pounds Mushrooms, roughly chopped
- 4 tablespoons Chives, finely chopped
- 4 oz Feta Cheese
- 1 cup fresh White Bread Crumbs
- ½ cup Parmesan Cheese, grated
- Salt and Pepper to taste

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. Halve the peppers lengthwise, keeping stems intact; carefully remove the seeds and ribbing
3. Grease a shallow baking pan with butter and arrange the peppers side by side in the dish
4. Warm the butter and 1 tablespoon of olive oil skillet over medium heat
5. Add mushrooms and sauté until golden and no liquid remains in the pan (about 5 to 7 minutes), stir in chives, spoon mixture into pepper halves
6. Crumble feta cheese over mushrooms
7. Mix bread crumbs and parmesan in a small bowl then sprinkle on top of the pepper halves
8. Season with salt and pepper to taste; drizzle remaining oil over top and roast uncovered for 45 minutes or until golden and tender

Prep Time: 1 hour

Serves:



EGG NOODLES WITH APPLE AND/OR COTTAGE CHEESE

Submitted by: **Michael Sebastian**



WHAT YOU'LL NEED

3 cups Egg Noodles
1-2 Apples, de-skinned, de-cored and chopped into small pieces (*optional, see below*)
½ teaspoon Cinnamon
Dash of Sugar
Small container of Cottage Cheese (*optional, see below*)

MAKE IT UP

1. Cook the egg noodles in boiling water over medium heat for approximately 5 minutes
2. Add apples to pot and continue cooking until noodles and apples are tender
3. Remove from heat, drain
4. In a large bowl add noodles and sprinkle with the cinnamon and sugar, mix well
5. Add cottage cheese and stir until cheese begins to slightly melt
6. Serve immediately

Prep Time: **25 minutes**

Serves:



OPTIONAL

You can use both apple and cottage cheese together or choose just one

CHICKEN KEBABS

Submitted by: **Iram Ansari**



WHAT YOU'LL NEED

- 1 pound Boneless Chicken, minced
- 2 medium sized Potatoes, boiled and mashed
- 3-4 Green Chillies, finely chopped
- 2 medium sized Onions, chopped
- Fresh Coriander and Mint Leaves, chopped
- 2 tablespoons Chicken Kebab Spice Mix
- Salt to taste
- Vegetable Oil

MAKE IT UP

1. In a bowl mix the minced chicken, mashed potatoes, green chillies, onion, coriander and mint leaves, spice mix and salt
2. Make small balls out of the mixture
3. Preheat oil in skillet or wok (or if you prefer, you can use a deep fryer)
4. Add the kebabs to the oil and fry for approximately 5-10 minutes
5. Serve with tomato sauce or coriander and green chili sauce

Prep Time: **45 minutes to 1 hour**

Serves:



CHICKEN PAPRIKASH AND DUMPLINGS

Submitted by: **Joyce Fekete**



WHAT YOU'LL NEED

6 boneless, skinless Chicken Breast halves
½ cup Onion, chopped
1 teaspoon of Salt
½ teaspoon of Black Pepper
1 tablespoon sweet Hungarian Paprika
1 cup Chicken Broth
8oz of Sour Cream
1 tablespoon of Cornstarch or Flour

Dumplings:

1 Egg
⅓ cup of Water
3 cups All-Purpose Flour, sifted
1 teaspoon of Baking Powder

MAKE IT UP

1. Add onions, salt, pepper, paprika, chicken and chicken broth to slow cooker
2. Cover and cook on low 5 to 6 hours
3. Shortly before serving, stir together sour cream and cornstarch/flour
4. Turn slow cooker to high and stir in sour cream mixture, heat through
5. Taste and adjust seasonings if required
6. Serve with Dumplings

DUMPLINGS

1. Mix dry ingredients together
2. Beat the egg in a measuring cup; fill balance of cup with water
3. Add mixture to the dry ingredients, mix thoroughly
4. Roll out dough; cut into small pieces
5. Drop from a teaspoon into boiling salted water and cook until dumplings rise to the top, then boil another 2 minutes

Prep Time: 5 ½ to 6 ½ hours

Serves:



CRANBERRY CHICKEN

Submitted by: **Tina Hillyard**



WHAT YOU'LL NEED

6-7 boneless, skinless Chicken Breasts (or if you prefer, substitute legs or thighs)
1 ½ cups French Dressing
1 can of Whole Cranberry Sauce (not jellied)
1 package of Onion Soup mix

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a roast pan, mix the French dressing, cranberry sauce and onion soup mix
3. Add the chicken
4. Cook in oven for 60 minutes turning the chicken over half-way through and covering in sauce

Prep Time: 1 hour 10 minutes

Serves:



SWEET N' SOUR MEATBALLS

Submitted by: **Tina Hillyard**



WHAT YOU'LL NEED

2 pounds lean Ground Beef
1 cup Bread Crumbs
1 small Onion, chopped
1 Egg, beaten
1/3 cup Milk
Salt and Pepper to taste

Sauce:

2 cups Hot Water
1 teaspoon Instant Coffee
1 cup Ketchup
1 cup Sugar
1 cup Vinegar
4 tablespoons Soy Sauce
Salt and Pepper to taste
1/2 cup Water
4 tablespoons Corn Starch

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a large bowl mix ground beef, bread crumbs, onion, egg, milk, salt and pepper
3. Shape meat mixture into bite size balls
4. Place meatballs in a pan and cook for 30 minutes, drain any drippings
5. In a saucepan mix hot water, instant coffee, ketchup, sugar, vinegar, soy sauce, salt and pepper, heat on medium
6. In a separate cup mix 1/2 cup of cold water and corn starch, shake or stir well until corn starch is dissolved, add to mixture in saucepan and continue cooking until sauce thickens
7. Add sauce to the meatballs and continue cooking in the oven for 45 minutes

Prep Time: 1 to 1 1/2 hours

Serves:



BEER BATTERED HALIBUT WITH TARTAR SAUCE

Submitted by: **Tina Hillyard**



WHAT YOU'LL NEED

8 fillets Halibut
1 cup Cornstarch
 $\frac{3}{4}$ cup Flour
1 teaspoon Salt
1 bottle Guinness™ Extra Stout
 $\frac{3}{4}$ cup bottled Water
Oil, for deep frying

Sauce:

2 tablespoons Sour Pickles,
chopped
1 tablespoon Capers, chopped
Juice from $\frac{1}{2}$ Lemon
1 cup Mayonnaise

MAKE IT UP

1. In a large bowl combine cornstarch, flour and salt; whisk in the Guinness™ and water until smooth
2. Add oil to a large heavy-bottomed pot (fill to the $\frac{1}{2}$ way point) and heat to 350 degrees Fahrenheit
3. Batter each fillet in the batter mix and carefully add to the pot, frying until crisp and golden brown

TARTAR SAUCE

1. Add the pickles, capers and mayonnaise to a food processor; pulse to combine
2. Stir in lemon juice
3. Season the mixture with salt and pepper

Prep Time: **30 to 45 minutes**

Serves:



OTHER OPTIONS

For an extra kick, add 1 minced chipotle pepper in adobo sauce to the tartar sauce mixture

MEAT CURRY

Submitted by: **Beryl Fernandes**



WHAT YOU'LL NEED

½ kg Beef, cut in cubes
3 medium Potatoes, peeled, cut into fours
5 medium Onions, finely chopped
2 Tomatoes, finely chopped
½ can of Tomato Paste
2 inch piece Ginger, cut and pureed
12 cloves Garlic, cut and pureed
1 teaspoon Garam Masala powder
3 teaspoon Red Chili powder
1 tablespoon Corriander powder
1 teaspoon Cumin powder
Fresh Paisley
Fresh Curry Leaves
Fresh Mint

MAKE IT UP

1. Wash and salt the meat cubes
2. Fry the onions in vegetable oil until golden brown
3. Add the ginger, garlic and all the powders one by one; stir
4. Add the paisley, curry and mint, stir and continue frying for approximately 2 minutes
5. Add the meat and fry approximately 5 minutes
6. Add 3 cups of water and cook the mixture until tender
7. Add the potatoes and continue cooking until done

Prep Time: **45 minutes**

Serves: 

OTHER OPTIONS

You can substitute lamb or goat for the beef

BACON EXPLOSION™

Submitted by: Michael Sebastian



WHAT YOU'LL NEED

- 2 pounds thick cut Bacon
- 2 pounds Italian Sausage
- 1 jar of your favorite BBQ Sauce
- 1 jar of your favorite BBQ Rub

MAKE IT UP

1. On a foil lined baking tray, create a 5x5 bacon weave (yes weave); ensure it is fairly tight
2. Sprinkle BBQ seasoning (rub) generously over the weave
3. Take the sausage (if you bought it formed, you'll need to remove the skin so you have just the meat filling) and layer it on top of the bacon evenly, covering all the bacon
4. Take the remaining bacon and fry up to your liking; crumble/cut and sprinkle on top of the sausage
5. Drizzle the BBQ sauce over top and then add some more BBQ rub
6. Separate the sausage carefully from the weave and roll tightly in a backwards motion; seal the ends and seams by pinching them
7. Roll the sausage forward along with the weave into a tight log
8. Sprinkle some more rub on the outside
9. BBQ on a smoker at 225 degrees Fahrenheit approximately an hour for each inch of thickness or bake in the oven in a roasting pan at 375 degrees Fahrenheit until the internal temperature is 165 degrees

Prep Time: 1 ½ to 2 ½+ hours

Serves:



5 CHEESE LASAGNA

Submitted by: **Michael Sebastian**



WHAT YOU'LL NEED

2-3 packages of Lasagna pasta (the non pre-cook type, unless you want fresh)
4 large Mushrooms, thinly sliced
1 package of Spinach
¼ to ½ cup Onion, chopped
¼ to ½ cup Green Pepper, chopped
2-3 cloves of garlic, minced
1 container Ricotta Cheese
1 container Cottage Cheese
Mozzarella Cheese, sliced
Cheddar Cheese, sliced
Parmesan Cheese, grated
2 cans of your favorite Spaghetti/Tomato Sauce
1-2 pounds of Beef (*optional*)

MAKE IT UP

1. Begin by browning the beef in a frying pan with some oil for approximately 15-20 minutes and boil the spinach on medium until soft
2. Place a thin layer of sauce in the bottom of a 9x12 pan (or larger) and then a single layer of noodles over top
3. Add a thin layer of sauce on top of the pasta and then add the browned beef
4. On top of the beef place the slices of cheddar cheese then another layer of pasta
5. Add a thin layer of sauce, then the ricotta cheese and spinach, another layer of pasta and a thin layer of sauce on top of that
6. Add the cottage cheese spread evenly, the mushrooms, onion, green pepper and garlic
7. Add the final layer of pasta, the remainder of the sauce and then top with the mozzarella cheese and parmesan
8. Preheat oven to 350 degrees Fahrenheit; cover lasagna with foil and bake for approximately 1 hour (it may need longer) removing the foil in the last 10 minutes to melt the cheese further

Prep Time: **1 hour 45 minutes**

Serves:



DREAM MUD PIE

Submitted by: **John Costanza**



WHAT YOU'LL NEED

- 1 Chocolate Cake Mix (Duncan Hines™/Betty Crocker™)
- 1 large tub of Cool Whip™
- 2 boxes Chocolate Mousse (Oetker™ Brand)
- 2-4 Chocolate Bars, your choice (Skor™ is best), crushed

MAKE IT UP

1. Bake the cake according to the directions on the box, let cool
2. Break up the cake into bite size pieces, layer on the bottom of a dish
3. On top of the cake, layer the chocolate mousse evenly
4. Add a layer of the Cool Whip on top of the chocolate mousse and then a layer of the crushed chocolate bars
5. Repeat the layers until you reach the top of the dish
6. Refrigerate until ready to serve

Prep Time: **30 to 45 minutes**

Serves:



HOLIDAY CRESCENT ALMONDS

Submitted by: [Mary Plaza](#)



WHAT YOU'LL NEED

2 ½ cups all-purpose Flour
1 Egg
1 cup Butter
1 cup Almonds, ground (or hazelnuts)
½ cup sifted Confectioners Sugar
⅛ teaspoon Salt
1 teaspoon Vanilla Extract (or Rum Extract)
1 ½ cups sifted Confectioners Sugar
1 teaspoon Baking Powder

MAKE IT UP

1. In a large bowl, combine flour, butter, nuts, ½ cup confectioners' sugar, salt egg, baking powder and vanilla. Hand mix until thoroughly blended
2. Shape the dough into a ball (dough shouldn't be too dry or sticky)
3. Cover and refrigerate for 1 hour
4. Preheat oven to 375 degrees Fahrenheit
5. Remove dough from refrigerator and form into 1 inch balls
6. Roll each ball into a small roll, 3 inches long, place 2 inches apart on an ungreased cookie sheet and bend each one to make a crescent shape
7. Bake 10 to 12 minutes in the preheated oven or until set, but not brown
8. Let stand 1 minute and then remove from cookie sheets
9. Place cookies on large sheet of aluminum foil; sprinkle with confectioners sugar, turning gently to coat both sides
10. Cool completely and store in an airtight container at room temperature
11. Just before serving, coat with more sugar

Prep Time: 25 minutes

Chill Time: 1 hour

Serves:



dozen

OTHER OPTIONS

Dip one end of the cookie in melted chocolate after the cookies have cooled

OLD FASHION JELLY CENTERS

Submitted by: **Cathy McVeigh**



WHAT YOU'LL NEED

- ½ cup Margarine
- ¼ cup white Sugar
- 1 Egg
- 1 heaping cup of Flour
- 1 teaspoon of Vanilla
- Jelly (your choice of flavor)

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a bowl, combine the margarine, sugar, egg, flour and vanilla
3. Roll the dough into small balls and place an indent in the middle with your thumb
4. Place the cookies on a baking sheet and bake until light brown (approximately 10-15 minutes)
5. Let the cookies cool and fill the centers with Jelly

Prep Time: **20 minutes**

Serves:  dozen

OTHER OPTIONS

Use multiple jams for different colors and flavors
You can roll the balls of dough in coconut before putting them on the cookie tray for an added flavor boost

SCOTCH SHORTBREADS

Submitted by: Rita Trudel



WHAT YOU'LL NEED

- 1 cup Butter
- ½ cup Confectioners or Light Brown Sugar
- 2 cups Flour
- ¼ teaspoon Salt
- ¼ teaspoon Baking Powder

MAKE IT UP

1. In a bowl, cream the butter thoroughly
2. Gradually add brown sugar while continuing to beat the mixture
3. In a separate bowl, sift together flour, salt and baking powder
4. Add the sifted ingredients to the first mixture, mixing well
5. Place the dough in the refrigerator for 1 to 2 hours
6. Preheat oven to 350 degrees Fahrenheit
7. Roll dough out at ¼ inch thick
8. Cut into squares or rounds (or use cookie cutter shapes if you'd like)
9. Place cut out dough onto baking sheet and prick each with a fork
10. Bake until delicately brown (approximately 20 to 25 minutes)

Prep Time: 30 minutes

Chill Time: 1 to 2 hours

Serves: 2 dozen



HERSHEY™ KISS COOKIES

Submitted by: **Ellen Danciu**



WHAT YOU'LL NEED

- 1 cup unsalted Butter, softened
- ½ cup Sugar
- 1 teaspoon Vanilla
- 2 cups all-purpose Flour
- 72 Hershey Kisses™, unwrapped

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a bowl, blend butter, sugar and vanilla until light and fluffy
3. Add flour ½ cup at a time
4. Form the dough into 4 balls
5. Roll out each ball one at a time on a floured board until about ⅛ inch thick (add additional flour if needed to make dough less sticky)
6. Cut dough with a 2 inch round cookie cutter
7. Place a Hershey Kiss in the center and form dough around the kiss working excess to the top; remove the excess dough
8. Place cookies on ungreased cookie sheet 1 to 2 inches apart
9. Bake cookies for 10 to 12 minutes
10. Continue to roll out and cut excess dough until all the dough is used

Prep Time: 20 to 30 minutes

Serves:



dozen

CHOCOLATE CHIP AND PECAN COOKIES

Submitted by: **Gina Prezio**



WHAT YOU'LL NEED

- 1 cup Butter
- 2 ½ cups Flour
- 1 teaspoon Baking Soda
- 2 Eggs
- 1 cup white Sugar
- ½ cup packed Brown Sugar
- 1 teaspoon Vanilla or Brandy
- 2 cups of semi-sweet Chocolate pieces
- 1 cup chopped Pecans

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a large bowl, mix all the ingredients together thoroughly
3. Roll out little balls and place on an ungreased cookie sheet about 1-2 inches apart
4. Bake for 8 to 12 minutes

Prep Time: **20 minutes**

Serves:  dozen

CHOCOLATE PEANUT BUTTER BALLS

Submitted by: **Joyce Fekete**



WHAT YOU'LL NEED

- 2 cups Peanut Butter
- 2 cups Confectioners Sugar
- 3 cups Rice Crispies
- 1 cup Coconut
- 6 cups Chocolate Molding Wafers

MAKE IT UP

1. In a bowl mix the peanut butter, confectioners' sugar, rice crispies and coconut
2. Scoop the mixture with a spoon and create a ½ inch diameter ball
3. Place peanut butter balls on a cookie sheet and refrigerate for approximately 30 minutes, until the balls become firm
4. Remove the peanut butter balls from the refrigerator
5. Melt the chocolate molding wafers, a cup at a time in the microwave (stir frequently to ensure even melting)
6. Dip the peanut butter balls into the chocolate and place in miniature cup cake papers
7. Refrigerate the dipped peanut butter balls until chocolate hardens

Prep Time: **20 minutes**

Chill Time: **40 minutes**

Serves:



dozen

CHERRY CREAM PIE

Submitted by: Michelle Griffin



WHAT YOU'LL NEED

- 1 ½ bricks Cream Cheese
- 1 can Condensed Milk
- 1 teaspoon Vanilla
- ⅓ cup Lemon Juice
- 2 Graham Wafer Pie Shells (no bake pie shell)
- 2 cans Cherry Pie Filling

MAKE IT UP

1. In a bowl, mix cream cheese and condensed milk, blend well
2. Add vanilla and lemon juice, blend until thick
3. Pour mixture into pie shells leaving enough room to add the pie filling, about ½ full
4. Place in the refrigerator to chill for approximately 30 to 45 minutes
5. Once chilled, remove from refrigerator and add the cherry pie filling to the top
6. Return to the refrigerator until ready to serve

Prep Time: 20 minutes

Chill Time: 30 to 45 minutes

Serves:



Per pie

PEANUT BUTTER SQUARES

Submitted by: **Carrie Armour**



WHAT YOU'LL NEED

- 3 cups Peanut Butter
- 3 cups Confectioners Sugar
- 3 cups of Graham Wafer Crumbs
- 1 cup of Butter or Margarine

Chocolate Topping:

- 3 cups of Chocolate Chips
- 4 tablespoons of Butter or Margarine

MAKE IT UP

1. In a large mixing bowl, combine confectioners sugar, graham wafer crumbs and peanut butter
2. In a microwave safe dish, melt 1 cup of margarine or butter and pour over the peanut butter; mix thoroughly with a wooden spoon and press into 9x13 pan, set aside

TOPPING

1. In a microwave safe bowl place the chocolate and butter or margarine and melt for approximately 2 minutes, stirring frequently (about every 30 seconds) until the chips are melted
2. Pour the topping over the top of the peanut butter base
3. Place the pan into the freezer for 1 hour, cut into 1 inch squares

Prep Time: **30 minutes**

Chill Time: **1 hour**

Serves:



NO BAKE CHINESE NOODLE COOKIES

Submitted by: **Susan Sheridan**



WHAT YOU'LL NEED

- 1 ½ cups Chocolate Chips
- 1 ½ cups Butterscotch Chips
- 10 oz. Chinese Noodles
- 1 ½ cups Cashews, Peanuts or Mixed Nuts

MAKE IT UP

1. In a pot on medium heat (or in a glass bowl in the microwave) melt the chocolate and butterscotch chips
2. Add the Chinese noodles and nuts to the melted chips, mix well
3. Drop by spoonfuls on waxed paper
4. Let cool until hardened

Prep Time: **20 minutes**

Serves:



dozen

OTHER OPTIONS

Add Smarties™ or M&M's™ as eye's for an added touch (perfect for a Halloween treat!)

M&M™ DREAM BARS

Submitted by: Tina Hillyard



WHAT YOU'LL NEED

- 2 cups Oatmeal
- 1 cup Brown Sugar
- 1 teaspoon Baking Soda
- 1 ½ cups Flour
- ½ cup Coconut
- ½ teaspoon Salt
- 1 cup melted Butter or Margarine
- 1 can sweetened Condensed Milk
- ⅓ cup Peanut Butter
- 1 cup M&M™
- 1 cup Chocolate Chips

MAKE IT UP

1. Preheat oven to 375 degrees Fahrenheit
2. In a large bowl, combine oatmeal, brown sugar, baking soda, flour, coconut and salt; mix well and then add the butter, stirring just until moist
3. Reserve 1 ½ cups of crumbs for a topping
4. Press the remaining crumbs into the bottom of a greased 9x13 inch pan
5. Bake for 12 minutes
6. Combine the sweetened condensed milk with the peanut butter, spread over the baked crust
7. Sprinkle on the M&M's™ and chocolate chips
8. Sprinkle on the reserved crumbs and press down slightly
9. Bake for 15 to 20 minutes more
10. Cool the bars before cutting

Prep Time: 45 minutes

Serves:



PEANUT BUTTER BALLS

Submitted by: **Donna Mitchell**



WHAT YOU'LL NEED

- 3 tablespoons of Butter
- 1 cup Confectioners Sugar
- 1 cup Peanut Butter
- 1 ½ cups Rice Krispies
- 1 tablespoon of Vanilla

MAKE IT UP

1. Cut 1 sheet of parchment paper and place onto a table or baking tray
2. In a large mixing bowl, combine all the ingredients; mix well using your hands
3. Form small balls out of the dough and place each one onto the parchment paper
4. Let the cookies sit for approximately 5 to 10 minutes before serving

Prep Time: **15 minutes**

Serves:



dozen

OTHER OPTIONS

Mix water and icing sugar together (make it watery); roll the peanut butter balls in the liquid; let the cookies sit until dry

SHORTBREAD COOKIES

Submitted by: **Donna Mitchell**



WHAT YOU'LL NEED

- 1 pound of Butter
- 1 cup of Brown Sugar, sifted
- 4 cups Flour

MAKE IT UP

1. Preheat oven to 350 degrees Fahrenheit
2. In a large mixing bowl, combine all ingredients
3. Mix well and knead the dough until it doesn't stick to your hands and it looks smooth with no cracks
4. Drop 1 tablespoon of dough onto a baking sheet; fill with approximately 15 cookies
5. You can decorate your cookies if you'd like at this point (sprinkles are good)
6. Bake in the oven for about 6-8 minutes or until the edges are lightly golden

Prep Time: **20 minutes**

Serves:



dozen

CHOCOLATE COATED SMORES

Submitted by: **Tina Hillyard**



WHAT YOU'LL NEED

Graham Wafer Crackers
Jar of Fluff Marshmallow Cream
Milk Chocolate Wafers (or any milk chocolate that can be melted)
Parchment Paper

MAKE IT UP

1. Take 1 graham wafer and spread with the marshmallow cream; top with another graham wafer cookie
2. Continue this until you have as many bars as you'd like
3. In the microwave, melt the chocolate; start with 30 seconds and continue in 15 second increments until the chocolate is melted
4. Dip the bars in the chocolate and lay on the parchment paper until the chocolate forms and the cookie can be easily removed

Prep Time: **20 minutes**

Serves: As many as you make

CRÈME CARAMEL SQUARES

Submitted by: **Tiffanie Pitimada**



WHAT YOU'LL NEED

1 ½ cups Honey Maid™ Graham Crumbs

⅓ cup Butter, melted

1 package Philadelphia™ Brick Cream Cheese, softened

¼ cup Sugar

3 ¼ cups cold Milk, divided

3 cups thawed Cool Whip whipped topping, divided

1 package Jell-O™ Vanilla Instant Pudding

1 package Jell-O™ Butterscotch Instant Pudding

⅓ cup Caramel Ice Cream topping

MAKE IT UP

1. In a bowl, mix graham crumbs and butter; press into the bottom of a 9x13 inch dish; refrigerate while you prepare the filling
2. In a large bowl, beat cream cheese, sugar and ¼ cup of milk with mixer until blended
3. Gently stir in 1 cup Cool Whip; spread onto graham crust
4. Prepare each pudding mix with 1 ½ cups milk in separate bowls, beating with a whisk for 2 minutes
5. Layer vanilla and butterscotch puddings over cream cheese filling; top with remaining Cool Whip
6. Refrigerate for 4 hours
7. Drizzle with caramel topping just before serving

Prep Time: **20 minutes**

Chill Time: **4 hours**

Serves:



THUMBPRINT COOKIES

Submitted by: **Joan Pascall-Thompson**



WHAT YOU'LL NEED

1 cup Butter, room temperature
½ cup of Confectioners Sugar
2 eggs, room temperature
1 teaspoon Vanilla Extract
Pinch of Salt
2 cups of Flour
1 cup of Chopped Nuts (optional)
¾ cup of your favorite Jam or Hershey's Kisses
Parchment Paper

MAKE IT UP

1. Cream the butter and confectioners sugar on high speed for approximately 3 minutes
2. Separate the eggs; add the yolks and vanilla extra to the butter mixture; if using nuts, place the egg whites in a shallow dish and whisk until bubbly and frothy
3. Add the flour and salt to the butter and sugar mixture; mix until just combined
4. Place the dough in the refrigerator for 30 minutes; preheat oven to 350 degrees Fahrenheit
5. Roll the dough into balls about 1 inch in diameter; if using nuts, dip the balls into the egg whites and then roll them into the nuts until covered; place on the parchment lined cookie sheets
6. Press down with your thumb to make a small well in the center of the cookie
7. Bake for 12-15 minutes or until slightly firm. Add the jam or drop in a Hershey Kiss after removing from the oven

Prep Time: **25 minutes**

Chill Time: **30 minutes**

Serves:  dozen

KRIS KRINGLE COOKIES

Submitted by: **Tiffanie Pitimada**



WHAT YOU'LL NEED

- 1 cup Butter, softened
- 1 cup white Sugar
- ½ cup firmly packed Brown Sugar
- 2 Eggs
- 1 teaspoon Vanilla
- 2 cups Flour
- 2 teaspoon Baking Soda
- 2 packages (6 squares each) Baker's White Chocolate, chopped
- 2 cups Dried Cranberries
- 2 cups chopped Pecans, Walnuts or Almonds

MAKE IT UP

1. Preheat oven to 375 degrees Fahrenheit
2. In a large bowl, beat butter, sugar and brown sugar with an electric mixer on medium speed until light and fluffy
3. Add eggs and vanilla; beat until well blended
4. Add flour and baking soda; mix well
5. Stir in white chocolate, cranberries and nuts
6. Drop rounded tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets
7. Bake for 12 minutes or until golden brown; cool for 3 minutes before removing from baking sheet

Prep Time: **25 minutes**

Serves:



dozen

BSG 2009-2010 Cookbook

Edition 1

Thanks again to all those who contributed!

Look for another Edition of the cookbook around the
Holidays of 2010!!

Happy
Cooking!