

Martin's *School of Cooking*

Take a Bite Outta' Books Chef Camp
Hosted by Chef April Howell
July 20-24, 2009
Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Monday-The Little Red Hen Makes a Pizza

My Favorite Pizza Shapes

Ingredients:

Pizza Dough
Mix
Water
Pizza Sauce
Pepperoni
Sausage
Mushrooms
Olives
Pineapple
Onion
Mozzarella Cheese
Cheddar Cheese

Recipe:

- * Preheat oven to 350' degrees
1. Combine Mix and Water.
 2. Use floured fingers to combine well.
 3. Roll out to 1/4 " and use your favorite cookie cutter to cut out a shape.
 4. Place shapes carefully on a baking sheet
 5. Brush with Tomato Sauce and top with your favorite ingredients.
 6. Bake in preheated oven til crisp and cheese is melted. About 8-12 min.

Cheesy Yummy Breadsticks

Ingredients:

Pizza Dough Popper
Mozzarella String Cheese
Pizza Sauce
Garlic Powder

Recipe:

- * Preheat oven to 425' degrees
- 1. Pop open the pizza dough and cut into 1" circles.
- 2. Flatten and shape into a rectangle.
- 3. Place string cheese on half of the dough and fold the other half over. Press and seal completely.
- 4. Place on baking sheet. Sprinkle with garlic powder.
- 5. Bake in oven about 10 min or until golden and cheese is melted.
- 6. Heat up Pizza Sauce and serve with your yummy breadstick...but be careful because it's hot!

Tuesday-Jamberry

Blueberry Cream Cheese Pastry Makes 4 servings

Ingredients:

1 Pastry Dough Popper
1/2 cup Blueberry Preserves
1/2 cup Strawberry Preserves
8 oz Cream Cheese
1/2 cup powdered sugar
3-4 Tbsp of water

Recipe:

- * Preheat oven to 350' degrees
- 1. Whip cream cheese til thin and light.
- 2. Mix Powdered sugar and water well.
- 3. Cut 1 inch segments of dough and roll out to flat rectangle shape.
- 4. Layer a thin amount of cream cheese and fruit filling down the middle of the rectangle.
- 5. Fold left side over to middle then fold right side slightly overlapping.
- 6. Let your parents help you cut 3 lines horizontally down the middle of the folded pastry.
- 7. Bake in oven for about 15 min til golden brown.
- 8. When done take out of oven and drizzle the powdered sugar mixture lightly over top.
- 9. Eat and enjoy but be careful because it's hot!

Mini Apple Pies Makes 4 servings

Ingredients:

1 Pie Dough Popper
1 Green Apple
1 Red Apple
3 Tbsp Cinnamon

3 Tbsp Sugar
1 Tbsp Butter

Muffin Tin

Recipe:

* Preheat oven to 350' degrees

1. Peel, Core and Slice thin the apples. Place in bowl with sugar, cinnamon and butter and mix together.
2. Pop open the pie dough and using a medium round circle cut 8 circles.
3. Place one circle in bottom of greased muffin pan.
4. Spoon apple filling to top of pan on each circle.
5. Place 2nd piece of dough on top and pinch edges.
6. Carve first initial on top to vent steam.
7. Bake til golden about 20-30 min.
8. Top with vanilla ice cream and enjoy.

Blueberry Lemonade Ice Pops Makes 8-10 servings

Ingredients:

4-5 cups Blueberries
1 cup water
1 cup sugar
1/4 cup lemon juice

wooden sticks

Recipe:

1. Puree Blueberries.
2. Strain in fine mesh strainer. Discard pulp.
3. Heat water, sugar and lemon juice until dissolved.
4. Stir syrup into puree.
5. Pour puree into 3 oz cups or molds.
6. Place sticks in bottom.
7. Freeze about 3 hours or until firm.
8. Enjoy on a beautiful warm day!

Wednesday-Cloudy with a Chance of Meatballs

Corn Doggies Makes 4 servings

Ingredients:

4 Turkey Hot Dogs
4 Mozzarella String Cheese
1 Corn Biscuits or Reg popper
Mustard
Ketchup
American Cheese

Popsicle Sticks

Recipe:

- * Preheat oven to 350' degrees
1. Place stick 1/2 way into end of hot dog.
 2. Separate biscuits and shape into large oval.
 3. If preferred layer a piece of cheese or some mustard on top of the middle of the oval bisbuit.
 4. Lay hot dog in the center.
 5. Fold left side over to middle then fold right side slightly overlapping.
 6. Place seam down on baking sheet
 7. Bake for 20-25 min til golden.
 8. Enjoy with ketchup and mustard if you like but be careful because it's hot!

Bugs on a Log Makes 4 servings

Ingredients:

2 pieces of Celery stalk
Peanut Butter or
Cream Cheese
1/4 cup of raisins

Recipe:

1. Clean celery under water. Cut each one into 2 pieces.
2. Fill the center or the "rib" with some peanut butter or the cream cheese.
3. Stick on the raisins in different spots.
4. Enjoy eating your bugs on a log!!

Fruity Kebabs Makes 4 servings

Ingredients:

1 large Red or Green Apple
8-10 Large Marshmallows
Peanut Butter
Chocolate Sauce
1 Banana

4 long skewer sticks

Recipe:

1. Peel and Core and Cut the Apple into large chunks.
2. Peel and slice Banana into 1" pieces.
3. On 2 of the large marshmallows spread on some peanut butter and the other 2 spread on some choc.
4. Next, carefully place the following on the skewer in this order:

Apple
Marshmallow with Chocolate
Banana
Apple
Marshmallow with Peanut
Butter
Banana
Apple

5. Repeat if desired.
6. Enjoy but be careful of the sharp end of the stick.

Thursday-If You Give a Mouse a Cookie

Fruit Pizza Makes 4 servings

Ingredients:

Sugar Cookie Dough
Cool Whip
Strawberries

Blueberries
Can of Mandarin Oranges
Bananas

Coconut
Kiwi
Peaches

Recipe:

* Preheat oven to 350' degrees

1. Wash and slice strawberries, wash blueberries, open can of mandarin oranges, peel and slice thin
bananas, place coconut in a bowl, peel and slice kiwi and also peel and slice the peaches.
2. Roll out cookie dough to cover a round baking pan.
3. Bake for about 10-15 min until light golden.
4. Let cool completely.
5. Spread cool whip topping over the cooled crust.
6. Place on the fruit in any pattern you'd like

opt: Chocolate sauce

7. Sprinkle with coconut
8. Drizzle with chocolate sauce if you would like.
9. Refrigerate until ready to eat.

Strawberry Mice Makes 4 servings

Ingredients:

4 large Strawberries

White Melting Chocolate

Mini Chocolate Chips

Junior Mints Candy

Red Licorice, 2 in long

Wedge of Cheddar

Coconut

Green Food Coloring

Recipe:

1. Wash strawberries, cut off green stem and dry.
2. Heat white chocolate in a double broiler. When ready dip the strawberry carefully into the chocolate and cover completely.
3. Sit aside but while still warm press in two chocolate chips for the eyes and one for the nose.
4. Press in the red licorice under the strawberry for the tail.
5. Cut the junior mints in half and place each half above the eyes to make ears.
6. Dye some coconut green in a sandwich bag and place on a plate. Lay your finished 'mouse' on the grass and put a wedge of cheese in front of him.

Strawberry Milkshakes Makes 4 -8oz serving

Ingredients:

Strawberries

Half gallon Milk

Vanilla Ice Cream or
or Yogurt

Few extra strawberry
slices

Recipe:

1. Wash Strawberries and cut off green stem.
2. Place in a blender. Add one cup of cold milk.
- 3 Add in one scoop of ice cream or 1/2 cup of yogurt.
4. Blend until nice and creamy.
5. Pour into your favorite glass and garnish with a few pieces of strawberry.
6. Enjoy your yummy milkshake!

Friday-The Curious Polka Dot Present

Yummy Party Nachos Makes 1-2 servings

Ingredients:

Tortilla Chips
Cheddar Cheese, Shredded

Sour Cream

Salsa

Green Onion

Jalepenos

Olives

Refried Beans or

Black Beans or

Chili with Beans or

Ground Beef

Guacamole

1 large ripe avocado

red onion

cilantro

1 lime

Recipe:

* Preheat oven to 350° degrees

To make guacamole: Cut in half and take out large seed. Scoop out all green pulp into a bowl. Cut red onion into small pieces and add to bowl. Next add juice of lime and some leaves of cilantro. Mix well.

1. Place a small pile of chips on a baking sheet. Layer with some cheese and add another small pile of chips. Now top with some more cheese.
2. If you are using beans or meat, you can add some of these on top too.
3. Place in oven and bake about 10 min until all of cheese is melted.
4. Be careful because the pan will be hot. Now ask for some help to move the nachos to a large plate.
5. Next put on your green onion, jalepenos, olives, salsa, sour cream and anything else you would like.
6. Finally top with your guacamole. Enjoy!

Homemade Ice Cream in a Bag Makes 1 serving

Ingredients:

2 Tbsp Sugar

1 cup half and half

1/2 tsp vanilla extract

1/2 cup salt (Kosher or

or Rock salt is best)

Ice Cubes

1 pint-size ziplock bag

1 gallon-size ziplock bag

Favorite Ice Cream Toppings

Recipe:

1. Combine sugar, half and half and vanilla in pint size

bag and seal it tightly.

2. Place salt and ice in gallon-size bag, then place the

sealed smaller bag inside as well. Seal larger bag.

3. Now shake the bags until the mixture hardens for

about 5-8 min. Feel bag to check if it's done.

4. Take small bag out of larger and add favorite toppings

of candy or chocolate to the ice cream. Eat right out

of bag. This is easy clean up too! Enjoy!