Cake Bread Pudding

- Cubed cake / donuts to layer a 9 x 13 baking pan
- A good handful (or more) of golden raisins.
- 2 cups of milk
- 4 eggs
- Cinnamon (1 teaspoon or more)
- About 1 tablespoon vanilla
- 1 stick of butter

1. Preheat oven to 350. Spray 9×13 baking pan with Pam. Layer cubed cake or donut chunks in the pan. In a bowl beat 4 eggs with a whisk. Then beat in milk, cinnamon and vanilla.
2. Pour mixture evenly over cake or donuts.Let the mixture soak in for at least 15 minutes. If your cake or donuts were particularly stale, stir after 15 minutes and let sit for 15 more. If you are so inclined, weighting a dish on top of the mixture to press it down is an option.
3. Slice butter in to pats and place on top before baking. Bake bread pudding for about 30 minutes or until it is set. A little less time for a convection oven.

WOODLOCH CHEF'S SECRET!

Burgers should be juicy and succlent! The next time you make homemade beef patties, try folding a small ice cube into the center of each patty. As it cooks, the moisture permeates the patty and leaves it nice and juicy!

Woodloch Pines

COOKING DEMONSTRATION

Love the food, and hate the waste?

THE TOTAL LEFTOVER MAKEOVER

Leftover Ham & White Bean Soup

- 1 leftover ham bone – with ham on it
- 8-10 cups chicken broth + water
- 2 Tablespoons olive oil
- 1 onion, chopped
- 4 large carrots – chopped
- 4 large celery stalks – chopped
- 2 cups cabbage – slivered
- 3 cloves garlic – diced
- Kosher salt and freshly ground black pepper – to taste
- 1 teaspoon onion powder
- 2 teaspoon fresh thyme – or 1 teaspoon dried thyme
- 6 cups leftover ham – chopped
- 2 cans cannellini beans – rinsed and drained
- 2 whole bay leaves

1. In a large stock pot, combine ham bone with chicken broth. Bring to a boil and then let simmer for 45 minutes. Take ham bone out of pot and remove any visible ham. Strain broth and then add pack to pot.
2. Meanwhile, In a separate skillet, heat olive oil to medium heat. Add chopped leek, carrots, celery, cabbage, and spices (pepper, onion powder, and a little bit of salt). Sauté for approximately 5-6 minutes, or until veggies are starting to soften. Add garlic during the last 30 seconds.
3. Pour all veggies into large stock pan. Then add remaining ham, cannellini beans, thyme, and bay leaves. Simmer for another 20-30 minutes, or until flavors are well combined and the soup is hot.
4. Serve with crackers or some crusty bread.

Take-Home Beef & Garlic Noodles

- 8 to 10 oz. prime rib
- 1/4 cup granulated sugar
- 1/4 cup sweet garlic teriyaki sauce
- 1/4 cup chopped red onion
- 8 cloves garlic, minced
- 1 1/2 cups beef stock
- 2 tablespoon rice wine vinegar
- 8 to 10 ounces thick, hand-pulled noodles, cooked according to their packaging instructions
- 2 scallions, thinly sliced on the bias
- 2 tablespoons vegetable oil
- 1/2 red bell pepper, thinly sliced

1. For the beef: In a large pan with straight sides on medium heat, add the oil, bell pepper and prime rib. Cook the prime rib to warm up and to the desired doneness, 2 to 3 minutes. Remove the peppers and beef to a plate, leaving the fat in the pan.
2. For the sauce: In the same pan, add the sugar and cook until the mix has a deep brown color and begins to smoke, about 30 seconds. Quickly add the teriyaki sauce, onion, garlic, beef stock and vinegar. Cook until slightly thickened, about 8 minutes.
3. Add the noodles and move them around to coat. Serve with the prime rib, peppers and scallions over the top.

Chicken Cordon Bleu Casserole

- 1 rotisserie chicken, skin removed, shredded
- 2 cups cubed fully cooked ham
- 4 ounces Swiss cheese, thinly sliced
- SAUCE:
- 1/4 cup butter, cubed
- 1/4 cup all-purpose flour
- 2-1/2 cups 2% milk
- 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- TOPPING:
- 1-1/2 cups panko bread crumbs
- 6 tablespoons butter, melted
- 1-1/2 teaspoons dried parsley flakes

1. Preheat oven to 350°. Arrange chicken in a greased 13x9x2-in. baking dish. Sprinkle with ham. Top with cheese slices.
2. In a small saucepan, melt butter over medium heat. Stir in flour until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, 2-3 minutes. Stir in lemon juice, mustard, salt and pepper; pour evenly over cheese slices.
3. In a small bowl, combine breadcrumbs, butter and parsley; sprinkle over casserole. Bake, uncovered, until sauce is bubbly and crumbs are golden brown, 40-45 minutes. Let stand 5 minutes before serving.