**Culinary Arts I: Cheese Recipes**

Hot Pizza Dip

1Package (8 oz.) cream cheese, softened

½ tsp. basil

½ tsp. oregano

1 cup (4 oz) shredded mozzarella cheese

¾ c. (3 oz) grated fresh Parmesan cheese

1 can (8 oz) pizza sauce

2 T. sliced green onions

2 T. diced green pepper

1. In small bowl, combine softened ream cheese and seasonings; spread onto bottom of pie pan.
2. In another small bowl, combine mozzarella and Parmesan cheeses. Sprinkle half of this cheese mixture over the cream cheese mixture. Top with pizza sauce, spreading evenly. Sprinkle remaining mozzarella cheese mixture on top. Bake at 350 degrees for 15minutes.
3. Serve with crackers.

Party Cheese Ball

2 (8 oz) packages cream cheese 1 T. finely chopped green onion

16 oz shredded Cheddar cheese 2 tsp. Worchestershire sauce

1 T. chopped pimento 1 tsp. lemon juice

1 T. chopped green pepper ¾ c. finely-chopped nuts (pecans are best)

Combine cream cheese and cheddar cheese, mixing well until blended. Add pimento, green pepper, onion, Worchestershire sauce, and lemon juice. Mix well. Chill overnight.

Chop nuts, store in labeled plastic bag. On the second day, shape cheese mixture into a ball and roll in nuts. Serve with crackers

Pineapple Cheese Ball

2 (8 oz) pkgs. Cream cheese, softened

¼ c. chopped green pepper

1 T. chopped onion

1 can (8 ½ oz) crushed drained pineapple

1 tsp. seasoned salt

3.4 c. chopped pecans

Mix ingredients, shape into ball, roll in chopped nuts. Place chopped pecans on sheet of waxed paper, place ball in middle and wrap in nut paper. Chill. Serve with crackers.

Red Lobster’s Cheese Biscuits

2 cups Bisquick mix

2/3 c. milk

½ c. shredded white Cheddar cheese

¼ c. margarine, melted

¼ tsp. garlic powder

Combine Bisquick, milk and cheddar cheese and mix with wooden for about 30 seconds.

Spoon onto cookie sheet sprayed with PAM. Smooth tops down with spoon. Bake 8-10 minutes at 450 degrees. On the second lab day combine margarine and garlic powder and pour over hot biscuits.

Baked Macaroni and Cheese

2 C. elbow macaroni (1/2 lb.) ½ t. paprika

3 T. butter 1 large egg

3 T. flour 12 ounces sharp cheddar, shredded (3 c.)

1 t. powdered mustard 1 t. salt

3 C. milk fresh black pepper

Topping:

 2 T. butter

 ½ C. bread crumbs

Preheat oven to 350 degrees F.

In a large pot of boiling, salted water, cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it is free of lumps. Stir in the milk and paprika. Simmer for ten minutes.

Temper in the egg. Stir in ¾ of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2quart casserole dish. Top with the remaining cheese.

Melt the butter in a sauté pan and toss the breadcrumbs to coat. Top the macaroni with the breadcrumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.

Impossible Pie Recipes

**ZUCCHINI IMPOSSIBLE PIE**

1 c. Bisquick

4 eggs

1 garlic clove, chopped

½ c. grated sharp cheese

½ c. oil

3 c. cubed zucchini

1 large onion, chopped

Blend together Bisquick, eggs, garlic, cheese and oil. Place the zucchini and onion in 9- inch square pan. Pour the egg mixture over zucchini and onion. Bake in a 350 degree oven for about 45 minutes or until golden brown.

**IMPOSSIBLE GREEN CHILI PIE**

1 (4 oz.) can chopped green chilies

2 c. milk

4 eggs

4 c. (16 oz.) shredded cheddar cheese

1 c. Bisquick

Sprinkle chilies and cheese in greased 9 inch square pan. Beat remaining ingredients until smooth; pour over chili mixture. Bake in preheated 425 degree oven until knife comes out clean, about 25-30 minutes. Let stand 10 minutes before cutting.

 **IMPOSSIBLE QUESADILLA PIE**

1 can (4 oz.) chopped green chilies, drained

4 c. shredded cheddar cheese

2 c. milk

1 c. Biscuick

4 eggs

Heat oven to 425 degrees. Grease square pan. Sprinkle chilies and cheese in pan. Beat remaining ingredients until smooth. Pour into pan. Bake until knife inserted between center and edge comes out clean, 25-30 minutes. Cool 10 minutes.

**IMPOSSIBLE BROCCOLI PIE**

2 pkgs. frozen chopped broccoli
3 c. Cheddar cheese
1 small onion, chopped
3/4 c. Bisquick
3 eggs
1 1/2 c. milk

Thaw broccoli under running water. Mix broccoli with 2 cups of the cheese and onion in greased baking dish. Mix Bisquick, eggs and milk together well. Pour over broccoli mixture. Bake at 400 degrees until knife inserted in center comes out clean, 25 to 35 minutes. Sprinkle remaining cheese on top and melt.

**IMPOSSIBLE PIZZA PIE**

1 small onion chopped

1/3 c. grated parmesan cheese

½ c. Bisquick

1 c. milk

2 eggs

1 can pizza sauce

¼ c. chopped green bell pepper

¾ c. shredded mozzarella cheese

Heat oven to 400 degrees. Sprinkle onion and parmesan cheese in pan. Bake 20 minutes. Spread with pizza sauce; top with remaining ingredients. Bake 10-15 minutes or until cheese is light brown. Cool 5 minutes.

**IMPOSSIBLE SOUTHWEST PIE**

1 ½ c. frozen corn

8 medium green onions, chopped

1 can (15 oz.) black beans, rinsed and dried

1/3 c. shredded cheddar

½ c. Bisquick

½ c. thick-and-chunky salsa

2 eggs

Heat oven to 400 degrees. Grease a 9 inch square pan. Layer corn, onions and beans in pan. Sprinkle with cheese. Stir baking mix, milk, salsa and the eggs until blended. Pour into pan. Bake 35-40 minutes or until knife comes out clean. Cool and serve.

Culinary Arts I: Cheese Dessert Recipes

No-Bake Cheesecake:

1- 6 oz. Graham Cracker Crust 2 tsp. vanilla

8 oz. cream cheese, softened 8 oz. whipped topping

1/3 c. sugar 1 can cherry pie filling\*

1 c. sour cream

Beat softened cream cheese with electric mixer until smooth. Gradually add sugar. Blend in sour cream and vanilla. Fold in whipped topping, using rubber scraper. Spoon into crust. Cover with plastic lid used to line purchased pie crust. Chill. Garnish with pie filling on the second lab day before serving.

Cherry Treat:

2 c. graham cracker crumbs ½ c. melted margarine

¼ c. sugar

Melt margarine in microwave. Crush graham crackers in plastic bag placed on pastry board. Run rolling pin over crackers until they become fine crumbs. Combine these 3 ingredients in bowl. Measure ¼ c. and place in labeled sandwich bag to use for garnish tomorrow. Press into square cake pan.

8 oz. softened cream cheese ½ c. sugar

2 eggs

Mix these 3 ingredients with the electric mixer. Spread over crust in pan. Bake 25-30 minutes at 350 degrees. Chill. Top with 1 can \*cherry pie filling. Sprinkle with reserved crumbs. Serve.

Petite Cherry Cheesecakes

8 oz. softened cream cheese ¼ c. sugar

½ t. lemon juice 1 egg

\*½ can cherry pie filling 12 vanilla wafers

Mix together cream cheese and sugar in electric mixer. Blend until creamy. Add lemon juice and egg. Beat until fluffy. Put a vanilla wafer on the bottom of each paper bake cup in muffin tins. Pour cheese mixture on cookies, filling about 4/3 full. Cover with 1-2 T. pie filling. Bake at 350 degrees for 20-30 minutes. Chill in labeled plastic pie saver storage container. Makes 1 dozen.

\*Strawberry or blueberry pie filling may be substituted for cherry pie filling.

Philadelphia Oreo No-Bake Cheesecake

½ (1 lb. 2 0z.) pkg. Oreo Chocolate Sandwich cookies 4 T. melted margarine

2- 8 oz. pkgs. cream cheese, softened ½ c. sugar

½ t. vanilla 4 oz. whipped topping

Line square pan with foil, with ends extending over sides of pan. Coarsely chop 8 cookies by placing in plastic bag on pastry board and running rolling pin over cookies. Crush remaining cookies in separate bag until very fine. Mix with margarine melted in microwave. Press firmly onto bottom of prepared pan. Beat cream cheese, sugar and vanilla with electric mixer. Gently stir in whipped topping and chopped cookies. Spoon over crust. Cover, refrigerate.