

June Dairy Month Top Eight Winning Recipes

Clark County UW-Extension

June 18, 2009

1st Place — Cheesy Broccoli Soup

3 cups chopped broccoli
 3 cups water
 3 chicken bouillon cubes
 1 bay leaf
 ½ cup onion (chopped)
 ½ cup celery (chopped)
 2 cups diced potatoes
 1 grated carrot

Cook until tender in 6 quart kettle. Don't drain.

½ cup butter
 2 cups milk
 8 oz. cream cheese
 3 tablespoon flour

Melt butter in pan over medium heat. Add flour, cream cheese and milk, stirring constantly until thick. Add to cooked vegetables, blend well. Add 1 tablespoon dried parsley. Garnish with shredded cheddar cheese. Serves 6-8.

Secret to this recipe is the bay leaf and cream cheese.

Maryanne Olson, Loyal



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2nd Place — Chocolate Double Cream Pie

4 squares (1 oz. each) semi-sweet chocolate
 1/3 cup milk, divided
 4 tablespoons sugar, divided
 1 pkg. (8 oz.) cream cheese, softened
 1 cup whipping cream, whipped
 Flavoring to taste
 1 chocolate wafer crust (8 inches)

Heat chocolate and 2 tablespoons milk in medium saucepan over low heat, stirring until chocolate is melted. Cool slightly. In a mixing bowl beat whipping cream, adding 2 tablespoons sugar. In another mixing bowl, beat 2 tablespoons sugar and

cream cheese, add chocolate mixture and remaining milk. Beat until smooth. Fold in whipped cream; blend until smooth. Add flavoring. Spoon into pie crust; freeze until firm. Garnish as desired. Store any leftovers in freezer.

Avis Becker, Loyal



3rd Place—Creamy Veggie Soup

1 cup chopped onion
 2 cups chopped celery
 4 cups water
 2 cups sliced carrots
 4 cups coarsely chopped broccoli
 4 cups coarsely chopped cauliflower
 3 cups milk
 1 (8 oz.) cream cheese
 5 Tablespoons chicken soup base
 8 oz. American cheese
 4 Tablespoons corn starch
 1/2 cup milk
 Pepper to taste

In a 6 qt. kettle boil water, onion, and celery for about 5 minutes. Add carrots, bring to a good boil, add broccoli and cauliflower, boil until tender and water is reduced.

Add soup base, milk, the cheeses, heat and stir until smooth. Mix corn starch and 1/2 cup milk. Thicken soup, add pepper to taste. Serve.

Betty Durham, Neillsville



4th Place—Raspberry Supreme Dessert

Crust:

3/4 cup flour
 3 Tablespoons sugar
 6 Tablespoons butter
 Mix together and add
 1 slightly beaten egg yolk
 1/4 tsp. vanilla
 Pat into 8 x 10 pan and bake 400°
 degrees for 7 minutes.



Filling:

3 pkg. (8 oz.) cream cheese, softened
 1 cup sugar
 2 Tablespoons flour
 1/4 tsp. salt
 1/4 tsp. vanilla
 Mix together and add
 2 eggs
 1 egg yolk (beaten together)
 1/4 cup milk
 Mix and pour over crust and bake at
 375° degrees for 35 to 40 minutes. Cool

Mix:

2 cups fresh raspberries, (mash)
 1 Tablespoon cornstarch
 1/2 cup sugar
 Cook until clear and let cool. Then add
 to dessert evenly.

Top with:

1 pint heavy whipping cream
 1/2 cup sugar
 Beat until stiff.

Garnish with fresh whole raspberries.

(Another option would be to use
 strawberries.)

Mildred Grap, Neillsville



5th Place—Cheese & Beef Casserole

4 cups cooked noodles
 1 cup (8 oz.) cottage cheese
 1 pkg. (8 oz.) cream cheese
 1/3 cup dairy sour cream
 1/4 cup butter, melted
 1/3 cup chopped onions
 1 tsp. garlic seasoning
 1 1/2 lbs. ground beef
 1 (26 oz.) can spaghetti sauce
 1 cup grated cheese (for topping)
 2 tablespoons parmesan cheese (for topping)

Put 1/2 of the noodles in buttered 2 quart casserole dish. Mix together cottage cheese, cream cheese, sour cream. Spread all over the noodles, cover with the remaining noodles and garlic seasoning. Drizzle butter over all. Brown the beef and onions in skillet, drain, and add the spaghetti sauce. Pour this over the noodles. Bake covered at 350° until heated thoroughly. Add the grated cheese and parmesan and let stand for few minutes until melted. This can be made the day before and refrigerated. Take out of refrigerator 1 hour before baking. Serves 10-12.

Betty Loos, Loyal

6th Place—Cheddar Cream Cheese Dip

1 (8 oz.) carton sharp cheddar cheese spread
 1 (8 oz.) pkg. cream cheese
 1/2 cup sour cream
 2 Tablespoons butter
 1 Tablespoon milk
 1/2 tsp. seasoned salt
 1/2 tsp garlic powder

Directions:
 Blend all ingredients together in a small mixing bowl. Garnish with parsley. Serve with vegetables or crackers. Serves 12

Hanna Bauer, Loyal

7th Place—Cranberry Cream Cheese Torte

Crust:

1 cup flour
 1 cup graham cracker crumbs
 1/2 cup butter, melted
 1/2 cup nuts, chopped
 Mix and pat into a 9x13 pan. Bake 15 minutes at 325°. Cool.

Filling:

1 1/2 cup powdered sugar
 6 Tablespoons butter, melted
 1 egg
 3 (8 oz.) cream cheese softened
 Beat butter, sugar, and egg together until creamy. Add cream cheese and beat until smooth. Spread over cool crust.

Fruit Topping:

1 cup fresh or frozen cranberries, ground
 1 peeled apple, ground
 1 (20 oz.) can crushed pineapple, drained
 1 cup sugar

Mix together and let stand for 20-30 minutes. Then drain off excess juice. Spread fruit on top of cream cheese filling. Top with 1-1 1/2 cups of heavy cream that has been whipped. Sprinkle chopped toasted nuts over whipped cream topping if desired. Chill. Garnish with pecan halves that have been half dipped in chocolate. Will keep for several days.

Gwen Pigott, Loyal

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8th Place — June Dairy Days Delight

Streusel Topping:

1/4 cup chopped pecans or walnuts
1/4 cup brown sugar, packed
1/4 cup flour
2 Tablespoons butter, melted

Muffins:

2 large eggs
1 cup granulated sugar
1/2 cup vegetable oil
2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup sour cream
1 1/2 blocks of cream cheese (12 oz.), cut into pieces
1 cup fresh strawberries or raspberries, sliced



Directions:

Preheat oven 375° degrees. Spray muffin pan. Combine streusel ingredients with a fork, set aside. Beat eggs in large bowl with mixer, add sugar, pour in vegetable oil. Blend until smooth. Add flour, baking powder and baking soda. Mix. Add sour cream mix until smooth. Set aside. Cut cream cheese into twelve chunks, pat down into disks. Spoon a tablespoon of the muffin mixture into the muffin pans. Put half of the berries on top of the batter. Top each pan (on top of the berries) with a cream cheese disk. Divide remaining muffin mixture among muffin cups, spooning over cream cheese. Top with remaining berries. Sprinkle each muffin with streusel topping. Bake at 375° degrees for 25 minutes. Let cool.

Leann Pabich-Schiller, Loyal
