



Dig in to These Dairy Recipes

Tuna Cheesettes

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| ½ c. American cheese | 2 tbsp. chopped dill pickles |
| 2-3 hard boiled eggs, chopped | ½ c. salad dressing |
| 1 can (7 oz.) tuna | ½ tsp. salt |
| 2 tbsp. chopped onion | ¼ tsp. pepper |

Preheat oven to 350. Mix ingredients and pile on ½ of a hamburger bun to make an open-faced sandwich. Bake for 30 min. Serve warm.

Ruth Schilberg, Viborg

Crustless Cheddar Mini Quiches

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| Non-stick cooking spray | 1 egg |
| 1/2 teaspoon olive oil | 1/3 cup sun-dried tomatoes, plus additional tomatoes for garnish |
| 1 leek, cleaned and finely chopped (about 1 cup) | 1/2 teaspoon fresh or dried thyme |
| 1 cup reduced-fat shredded Cheddar cheese, divided | |
| 1 cup fat-free milk | |

Preheat oven to 350 degrees Fahrenheit. Lightly spray a 12-cup muffin pan* with non-stick cooking spray. Heat oil in a small skillet over medium heat. Cook leeks until softened, stirring frequently, about 5 minutes. Divide leeks among muffin cups and top with 2/3 cup of Cheddar cheese. Blend milk, egg, sun-dried tomatoes and thyme in a blender or food processor for about 20 seconds or until tomato is minced. Pour milk mixture over cheese in muffin cups and top each with remaining cheese. Bake 30 minutes or until tops and edges are browned. Cool in pan for 3 minutes; serve warm or cold. Top with additional pieces of sun-dried tomato, if desired.

*May substitute with aluminum muffin cups or individual custard cups, if desired.

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Scalloped Eggs and Bacon

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| 1/4 cup chopped onion | 6 hard boiled eggs, sliced |
| 2 tablespoons butter | 1/4 teaspoon pepper |
| 2 tablespoons flour | 1/4 teaspoon salt |
| 1 1/2 cups milk | 1 1/2 cups crushed potato chips |
| 1 cup shredded American cheese | 12 bacon strips |
| 1/2 teaspoon dry mustard | |

Cut bacon strips into 1 inch pieces and fry until crisp. Sauté onion in butter until tender. Stir in flour, gradually add milk and cook, stirring until thickened. Add cheese and mustard stirring until cheese melts. Place half of the egg slices in a greased 10 X 6 baking dish. Sprinkle with salt and pepper. Cover with half of the cheese sauce, potato chips and bacon. Repeat layering. Bake at 350 degrees for 15 to 20 minutes. Tips: Prepare eggs and bacon the night before and put together the next morning to save time. May also use ham cubes instead of bacon. Double the recipe and use a 9 X 13 baking dish.

Mary Jo Semmier, Chancellor

Very Berry Ice Cream

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| 2 lbs frozen berries (raspberries, blueberries, strawberries or blackberries) | 1/2 cup sweetened condensed milk |
| 1 tablespoon honey | 1/2 teaspoon salt |

In blender, pulse berries, condensed milk, honey and salt until smooth, scraping down sides. Pour mixture into 5-by-9-inch loaf pan. Freeze uncovered 4 hours, or until set.

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