

BBQ Ribs

Makes 6 racks of ribs

GJI

6 Racks of baby back ribs
2 Tbsp Liquid Smoke
2 Bay Leaves
Garlic salt
Dried basil

To a very large pot, add liquid smoke, and bay leaves. Rub the ribs down with garlic salt and basil. Add to the pot. (It may help to cut the racks of ribs in half and cook them in two smaller pots. Just divide the ingredients in half.) Cover with water and bring to a boil. Once ribs reach a boil, turn down the heat to medium and simmer for approx. 3 hours. Check them after 2 hours. You want them tender and almost falling off the bone, but not too tender, because they will do just that-fall off the bone. You'll have a pile of bones and pile of meat, not ribs! Take out of the water when done and lay ribs on a sheet pan or cookie sheet. Ribs can now be put on the grill and BBQ'd, or you can finish them in the oven. Just coat them with your favorite BBQ sauce and bake at 350 degrees for 15-20 minutes.

Cream Cheese Filled French Toast

Makes 6 servings

GJI

2	8 oz packages of cream cheese, softened
½ cup	Crushed Pineapple
¾ tsp	vanilla
12 Slices	Thick bread
	French Toast Mix

Place cream cheese, pineapple and vanilla in a medium bowl. Beat well with a mixer until cream cheese is slightly fluffy. Heat griddle to 350 degrees or until drops of water dance on the surface of the griddle and evaporate. For each serving, dunk 2 pieces of bread into French Toast Mix and place on griddle. Cook until golden brown on first side, then flip over and brown the other side. Carefully spread 2 tablespoons of the cream cheese mixture on one side of the French toast. Top with another slice of French toast. Continue to cook for 3 more minutes to heat the cream cheese mixture. (1½ minutes per side) Cut in half and serve with warm maple syrup.

Texas Chili
Makes 8 servings

1 # Stew Beef
2 tsp Oil
½ # Pork Sausage
2 tsp Chili Powder
2 Onions, medium size, chopped
2/3 tsp Garlic Powder
1 tsp Oregano
½ tsp Ground Cumin
1 tsp Salt
1 tsp Black Pepper
½ cup Tomato Paste
1 can Pinto Beans
3 tbsp Jalapeno pepper, fresh chopped
¾ tsp Red wine vinegar
1 can Diced Tomatoes in juice
3 cups Tomato Juice
1 can Beer

In a large pot heat oil. Add stew beef and brown on all sides. Crumble sausage into pot. Cook over medium heat until sausage is cooked through. Break up any large chunks of meat. Drain. Add meat back to pot. Add the rest of the ingredients and simmer for at least one hour. Serve with cheddar cheese, sour cream and fresh jalapeno slices.

Tip: Additional chili powder and jalapenos can be added for more “heat”

Roasted Red Peppers and Black Bean Soup

Makes 6 servings

½ cup	Carrots, diced
½ cup	Yellow Squash, diced
½ cup	Zucchini, diced
1 tbsp	Garlic, chopped
1 1/3	Chili Powder
tbsp	
1 ½ tsp	Ground Cumin
1 tsp	Oil
4 cups	Chicken Broth
½ #	Black beans
2 1/3	BBQ Sauce
cups	
2	Red peppers, roasted, chopped
1	Jalapeno pepper, roasted, chopped
1	Medium red onion, halved, roasted, chopped

Sautee first 6 ingredients in the oil for aprox. 4-5 minutes. Add broth and black beans then bring to a boil. Reduce heat and simmer for 30 minutes. Add BBQ sauce and let simmer for 30 more minutes. Add red peppers, jalapeno peppers and red onions to soup. Stir and serve. If desired, garnish with sour cream and tortilla chips.
This is a low fat soup. Only 6 grams per bowl!

To roast peppers and onions:

If you have a gas stove- lay peppers and onion halves right on the stovetop in the flame. Let “blacken” on all sides, turning carefully. Immediately put into a paper bag and seal, or wrap in plastic wrap. Let the vegetables “steam” their skins loose. Peel and chop.
If you don’t have a gas stove-You can also broil the peppers and onions in your oven. Let them get blackened and proceed with the above directions.

Country Stuffed Ohio Chops

Makes 4 servings

4 Pork Chops, bone-in, approx 13 oz each

Apple Stuffing

½ cup Celery, diced
¼ cup Butter or margarine, melted
3 cups Croutons
½ cup Apple Juice
1/3 Raisins
cup
1/3 # Apples, peeled, cored and sliced

Apple Glaze

1/3 Brown Sugar
cup
¼ cup Apple Juice

Combine all stuffing ingredients together and mix. In saucepan, combine glaze ingredients. Bring to a boil; reduce heat, and simmer 1/2 hour. Preheat oven to 350 degrees. Split chops in half by making one cut from the meat side to bone. Leave connected at the bone. Stuff each chop with approx. ¾ cup stuffing. Bake approx. 45 minutes to internal temperature of 165 degrees. Brush with the glaze the last 15 minutes. May be covered with foil if browning to fast.

Tip: It's a good idea to invest in a meat thermometer for food safety as well as a preventative to overcooked meat which can be very dry!

Veggie Patty
Makes 6 servings

1 ½ cups Black beans, drained
1 ½ cups Northern beans, drained
¾ cup Shredded cheddar cheese
½ cup Dry bread crumbs
½ cup Green onions, chopped fine
1 ½ tsp Worcestershire sauce
½ tsp Black pepper
¼ tsp Salt
1 Egg
1 Potato, baked, cooled, peeled and diced

In a medium bowl, mash beans until barely lumpy. Mix in the rest of the ingredients. Form into 6 patties. Coat a non-stick pan with cooking spray, or heat 1 teaspoon of oil in a skillet. Cook patties about 4 minutes on first side, 3 minutes on second side. Serve on toasted buns with your favorite condiments.

Sweet Potato Casserole

Makes 8 servings

5 #	Sweet Potatoes
1 cup	Granulated Sugar
½ cup	Butter, melted
2	Eggs
1 tsp	Vanilla
½ cup	Milk

Topping

1 cup	Light brown sugar
½ cup	Flour
1/3 cup	Butter, melted
1 cup	Pecan Pieces

Blend first 6 ingredients together. Pour into a greased 13x9 inch pan. Blend topping ingredients together and sprinkle over sweet potato mixture. Bake at 375 degrees for 35- 45 minutes, or until top is slightly brown. Cool 15 minutes before serving.

Farmstead Pancake Mix

Makes 6 servings

4 tsp Butter
2 cups Flour
2 tsp Baking Powder
1 tsp Baking soda
½ tsp Salt
2 cups Buttermilk
3 Eggs
2 tsp Sugar
1 tsp Vanilla

Melt butter. Set aside to cool. Combine all the dry ingredients. In another bowl crack eggs. Add buttermilk and vanilla. Mix well. Add dry ingredients to wet ingredients a little bit at a time. Mix only until combined. Mix in butter. Heat greased griddle to 350 degrees. Using an ice cream scoop (it's easiest) pour batter in griddle. Cook until the surface of the pancake is filled with bubbles, then flip. Cook approx. 1 more minute on other side. Serve with our Honey Butter and real maple syrup.

Buffalo Chicken Linguine

Makes 5 servings

1 jar Alfredo sauce
½ cup Buffalo wing sauce
1 box Chicken Tenders
1 cup Buffalo wing sauce
1 # Linguine, cooked al dente
2/3 cup Gorgonzola cheese, crumbled
2/3 cup Roma tomatoes, seeded and chopped
Fresh chopped parsley

To prepare sauce: In saucepan combine alfredo sauce and wing sauce. Bring to a simmer.

Prepare the chicken tenders according to the package directions. Toss with 1 cup buffalo wing sauce.

To serve: Place linguine on plate. Top with alfredo sauce and chicken tenders. Sprinkle with gorgonzola cheese, tomatoes and fresh parsley.

Porcupines

Makes 4-5 servings

1 #	Hamburger
1	Medium onion, chopped
1 cup	Rice
1	Egg
Salt and Pepper	
1 can	Tomato Soup 10.25 oz
1 soup can	Tomato Sauce

In a medium bowl combine hamburger, onions, rice, egg and salt and pepper to taste.

Form into balls a little bigger than an average meatball. Place into a greased casserole dish. Combine tomato soup and tomato sauce, pour over meatballs. Cover and bake at 350 degrees for 35-45 minutes.

Stuffed Pork Loin with Sage Dressing

Makes 6 servings

2-4 #	Boneless Pork Loin
1 cup	Celery, diced
½ cup	Onion, diced
1 #	Bread Crumbs or cornbread crumbs
½ cup	Butter, melted
2 cups	Chicken broth
1 tbsp	Sage

Put celery, onion and bread crumbs in large bowl; add butter, chicken broth and sage. Mix well. Make dressing 1 day ahead of time to insure proper density and texture of stuffing.

Butterfly the pork loin by cutting through the pork horizontally almost all the way through, but not quite. If pork loins are small, you may want to pound them out a bit. Cover them with plastic wrap and pound out using a mallet or a rolling pin. Pile sage dressing in the middle of the loins, roll up, tie using butchers twine and season with salt, pepper, sage and garlic salt. Roast in a preheated oven for 1 ½ hours to an internal temperature of 165 degrees. Let stand 15 minutes, then slice and serve. Any extra stuffing can be baked along side in a casserole dish.

Potato Soup

Makes 9 servings

4 ½ cups Water
3 Ribs celery, diced
1 Medium Onion, diced
1 Bay leaf
2 Chicken boullion cubes
2 Green Onions, chopped
3 Large Potatoes, peeled and diced
1/8 tsp White pepper
3/8 tsp Black pepper
¼ tsp Celery Salt
¼ tsp Onion Salt
¼ tsp Garlic Salt
4 ½ cups Milk
1 cup Butter
1 cup Flour, all-purpose

1. Make roux by melting the butter in a saucepan, then adding the flour slowly while whisking to incorporate. Cook until the roux is a light tan color, stirring often, as it will burn easily. Turn off heat – set aside
2. In a stock pot, add water, diced onion, diced celery, bay leaf and chicken base
3. Cook until water boils
4. Add potatoes, milk and remaining ingredients. Heat slowly, stir often.
5. When potatoes are soft and soup is very slowly boiling, add roux slowly to thicken. Whisk in roux a little at a time to prevent lumps.
6. Cook over low heat for approximately 15 min to cook the flour taste out of the soup. Stir often so it doesn't scorch.
7. Enjoy!

Beef and Noodles

Makes 4 servings

3-4 # Chuck roast
16 Amish noodles
oz

Beef bouillon cubes
Salt and pepper to taste
Flour and water for thickening

1. In a 6 qt Dutch oven, cover roast with water and bring to a boil. Cover and simmer for 3-4 hours until very tender. Do not drain. Place cooked meat in casserole dish and shred. Cover and keep warm
2. Preheat oven to 350 degrees. Using the broth in the Dutch oven, drop in the beef bouillon cubes and bring to a boil. Boil the noodles in the broth according to the package. DO NOT DRAIN. Remove the noodles from the broth using a slotted spoon and place over beef. Keep warm.
3. Bring broth back to a boil. Slowly add flour and water paste and stir constantly until broth thickens. Add salt and pepper to taste. Pour gravy over noodles and place in a preheated oven. Cook through for about 30 minutes, or until gravy starts to bubble. Enjoy!

Chicken Salad
Makes 6 Servings

2 Large Chicken Breasts (6 oz each)
1 1/8 cups Real Mayonnaise
3/4 cup Celery, chopped

1. Cook the chicken. You can bake the chicken @ 375 degrees for 15-20 minutes, or you can poach the chicken in simmering water for 15-20 minutes.
2. Cool completely in refrigerator
3. Shred the chicken by hand or use a food processor (pulse on and off to avoid chopping the chicken too fine)
4. Add mayo and celery and mix well. Keep well chilled

Cream of chicken and Rice Soup

Makes 6 servings

Recipe by Sharon Lawrence

4 cups Water
4 cups Milk
2 Chicken Breasts approx 5-6 oz each. Cooked, juices preserved
½ tsp Garlic Salt
½ tsp Onion Salt
½ tsp Black Pepper
½ tsp Celery Salt
½ Medium onion, chopped
3 Celery, chopped stalks
3 tbsp Rice, cooked according to package directions
2 Chicken Bouillon cubes
½ cup Flour
½ cup Butter

1. For roux – melt butter in a small saucepot. Sprinkle flour over and mix together well with whisk or wooden spoon. Turn off heat and set aside.
2. Add water, bouillon cubes, garlic salt, onion salt, celery salt, onions and celery to a large pot. Pour any juices from the chicken into the pot. Bring to a boil. When mixture comes to a boil add the milk. Bring back to a SLOW boil.
3. Meanwhile cut chicken up into small pieces.
4. While mixture slowly boils, add the roux a little at a time, whisking constantly to insure no lumps.
5. Add chicken; simmer over very low heat for about 20 minutes. Enjoy!

Cream Cheese Peach Cake

Makes 4-6 servings, depending on size

$\frac{3}{4}$ cup Flour
1 tsp Baking Powder
 $\frac{1}{2}$ tsp Salt
1 Vanilla pudding, non-instant, 3 oz
package
3 tbsp Butter, melted
 $\frac{1}{2}$ cup Milk
1 Egg
1 can Sliced peaches in juice, 15.25 oz

Topping ingredients:

1 Cream cheese, softened, 8 oz
package
1 $\frac{1}{3}$ cup Sugar, divided
3 tbsp Peach juice or syrup
 $\frac{1}{2}$ tsp Cinnamon

1. Mix flour, baking powder and salt. Set aside.
2. Beat egg in bowl. Add milk, butter and pudding. Mix well. Add flour. Mix until well combined. Pour batter into an 8x8 pan, greased. Top with peach slices.
3. In another bowl, beat cream cheese, 1 cup sugar and peach juice until well combined. Spread over peaches.
4. Mix together sugar and cinnamon, sprinkle over top of cream cheese mixture.
5. Bake @ 275 degrees for 25-30 minutes. Cool slightly.
6. For an extra special treat, serve with Young's homemade Peaches & Cream ice cream.

Pineapple Butter Glazed Sweet Potatoes

Makes 8 servings

1 can **Crushed pineapple, ?? oz**
1 can Sweet potatoes, 40 oz
4 tbsp Butter
2/3 cup Brown Sugar

1. Drain sweet potatoes and pour into a greased 13x9 inch pan.
2. Melt butter in saucepan, add pineapple and brown sugar. Bring to a boil. Pour over potatoes. Mix lightly.
3. **Bake uncovered for 45 minutes.** Delicious with ham!

Cajun Garlic Pork Roast

Makes 6 servings

4 #	Pork Loin
1 tbsp	Seasoned salt
2 2/3 tbsp	Oregano, crushed
2 2/3 tbsp	Black Pepper
1/4 cup	Minced garlic
2 tsp	Crushed Red Peppers
1 tbsp	Chili Powder
1 1/8 tbsp	Ground Cumin

1. Blend all seasonings together and rub the mixture over all surfaces of pork loins.
2. Place pork (fat side up) on a baking sheet
3. Roast at 350 degrees for 35-40 minutes, or until a meat thermometer reads 145 degrees
4. Let roast rest, covered for 15 minutes before slicing

Sweet Potato and Cinnamon Bread

Makes 1 loaf or 12 muffins

¾ cup	Butter, softened
2 ¼ cups	Firmly packed Brown Sugar
1 ½ cups	Sweet potato Puree
2	Eggs
2 ½ cups	Flour
¾ tsp	Salt
¾ tsp	Ground Nutmeg
¾ tsp	Ground Ginger
1 ½ tsp	Baking soda
1 tbsp	Ground Cinnamon
1 ½	Dashes ground cloves
½ cup	Water

1. Scrub 1 medium-large sweet potato, cut into 2-inch-long pieces, place in a small saucepan, and cover with water. Can use canned sweet potatoes, also.
2. Cook about 25 minutes before pureeing in a food processor. Remove puree.
3. Preheat oven to 375 degrees.
4. Butter and flour pan or line with muffin papers
5. With an electric mixer, cream the butter and sugar until light and fluffy; stir in sweet potato puree and egg.
6. Sift together flour, salt, nutmeg, ginger, baking soda, cinnamon and cloves. Stir half of the dry ingredients into creamed mixture; stir in water, then remaining dry ingredients.
7. Bake until dry on top and a skewer inserted in center comes out clean. Serve warm
8. Can make either bread loaves or muffins with this recipe. Muffins take around 15 minutes to bake, bread will take 35 minutes, depending on the oven and pan size.

Whiskey-Pepper Chops with Molasses Butter
Makes 6 Servings

6	Bone-in chops – 16 oz
½ cup	Butter, softened
1 ½ tbsp	Molasses
¾ tsp	Lemon Juice
½ cup	Whiskey
¾ tsp	Salt
½ cup	Black Pepper, cracked

1. To make molasses butter:
 - a. In a small bowl mix butter, molasses and lemon juice.
 - b. Place butter into bakers paper or plastic wrap and form into a log shape and freeze.
2. In a shallow dish combining whiskey and salt.
3. In another bowl, place the pepper.
4. Dip both sides of each chop in the whiskey mixture, then evenly coat with pepper.
5. Grill chops over medium fire for 20-30 minutes, turning once, until just done
6. Top each chop with a piece of molasses butter and serve.

Fat Free Tomato Honey Basil Dressing

Makes 6 servings

$\frac{3}{4}$ cup Honey
 $\frac{3}{8}$ cup Apple Cider Vinegar
 $\frac{3}{8}$ cup Tomato Paste
3 tbsp Fresh basil, loosely packed, finely chopped
 $\frac{3}{4}$ tsp Ground Black Pepper

1. Combine all ingredients and mix thoroughly. Refrigerate.
2. You can substitute dried basil for the fresh basil – use 1 $\frac{1}{2}$ tbsp dried basil.

Steak Sauce

Makes 6 Servings

6 cups	Catsup
3 cups	Onions, finely chopped
1 ½ tsp	Garlic, minced
1 ½ cups	Water
1 ½ cups	Worcestershire sauce
1 ½ cups	Lemon juice
¾ cup	Soy sauce
¾ cup	Brown sugar
½ cup	Carl's Spicy Mustard, or use your favorite mustard

1. Combine all ingredients in saucepan & slowly simmer uncovered for approx. 1 ½ - 2 hours or until it reaches a good consistency (slightly thick), stirring often
2. Cool and store in refrigerator

Maple Dijon Grilled Salmon Glaze

Makes 6 servings

$\frac{3}{4}$ cup	Country Dijon Mustard
$\frac{1}{2}$ cup	Maple Syrup
1 $\frac{1}{2}$ tsp	Chopped garlic
$\frac{1}{2}$ tsp	Ginger
$\frac{1}{2}$ tsp	Vegetable oil
$\frac{1}{4}$ tsp	Chili powder

1. Combine ingredients and mix thoroughly
2. Grill salmon on one side – turn and brush grilled side with glaze. Repeat with other side

Ranch rub (Sweet and spicy rub)

Makes 6 servings

1 ¼ tbsp	Celery salt
1 ¼ tbsp	Black pepper
1 ¾ tsp	White pepper
1 ¼ tbsp	Brown sugar
1 ¾ tsp	Garlic powder
½ tsp	Cayenne pepper
1 tsp	Thyme leaves
½ tsp	Sage

1. Combine all ingredients and blend well. This rub is delicious on ribs, steaks and pork chops.
2. Before grilling, lightly coat both sides of the meat with this rub. Then use the heel of your palm to work it in.

Honey Butter
Makes 8 servings

½ cup Butter
2 tbsp Honey
½ tsp Cinnamon

1. Put all ingredients in a bowl, using a mixer, beat ingredients on medium to medium-high speed until very light and fluffy.
2. Serve with toast, pancakes, French toast or with Young's homemade Sweet Potato Cinnamon Bread

Honey BBQ Chicken

Makes 6 servings

- 1 Whole chicken, cut into pieces
- 2 cups Ketchup
- 2 cups Granulated sugar
- 4 tbsp Honey

1. Thoroughly mix ketchup, sugar and honey together
2. To grill chicken: Over medium coals, grill chicken pieces until almost done, about 35-45 minutes. Baste the chicken with the sauce frequently, turning often so the sauce doesn't burn.
3. To bake: Lay out chicken, without overlapping, in a large pan (or two smaller pans). Coat with the sauce by brushing or pouring sauce over the chicken.
4. Bake at 350 degrees for 35-45 minutes. Baste with the sauce while baking. If chicken browns too quickly cover with foil.

Ham Glaze

Makes 6 servings

½ cup	Maple Syrup
2 tbsp	Honey
1/3 cup	Butter, melted
2 ½ tbsp	Lemon juice, fresh

1. Mix all ingredients together well
2. Brush on baked ham every 45 minutes, while also basting with the collected juices in the pan

Grandma's Meatloaf

Makes 8 servings

3 pounds	Ground chuck
1	Green pepper, chopped fine
1	Yellow Onion, chopped fine
3 tbsp	Tomato paste
½ cup	Bread crumbs, fresh, not dried
2	Eggs
3 tbsp	Catsup
1 tsp	Onion salt
1 tsp	Garlic salt
2 tsp	Seasoning salt

1. Break up ground beef
2. Place all ingredients in a large bowl
3. For best results, wash hands well and mix by hand until well combined (or use a mixer)
4. Line a large jelly roll pan, cookie sheet, loaf pans (2), or sheet pan with foil for easy clean up. Just be sure your pan has medium tall sides
5. Form meatloaf into a log the length of the pan, or form into two small loaves.
6. Cover tightly with foil. Bake at 375 degrees for 45 minutes to 1 hour or if using two loaf pans, bake for 30 minutes.
7. Uncover, drain off fat and bake for an additional 15 minutes until nicely browned.

Garlic and Herb Marinade

Makes 6 servings

¾ cup	Olive oil
3 tbsp	Garlic, chopped
3 tbsp	Rosemary, fresh chopped
1 ½ tbsp	Basil, fresh chopped
1 ½ tbsp	Cilantro, fresh chopped
1 ½ tsp	Salt
¾ tsp	Black pepper

1. Whisk all above ingredients together
2. Place the chicken, pork or lamb in the marinade at least three hours and up to 8 hours before removing from marinade – pat dry
3. Grill or broil meat as desired

Great for kebobs, chicken and lamb chops. If marinating steaks, marinating time can be cut down to 1 ½ hours. Dried herbs may be used in place of fresh. Use 1 ½ tbsp dried Rosemary, 1 1/3 tsp dried basil, 1 1/3 tsp dried Cilantro or dried, ground Coriander seed.

French Toast Mix

Makes 6 servings

9

1 ½ tsp

2 cups

½ cup

1 ½ tsp

Eggs

Nutmeg

Cream

Butter, melted and cooled

Cinnamon

1. Crack the eggs into a bowl.
2. Beat with wire whisk until evenly mixed
3. Add cream, nutmeg and cinnamon
4. Mix well
5. While whisking, pour in butter and stir every so often to keep butter mixed into the French toast mix
6. Heat griddle or skillet until a few drops of water quickly evaporate when sprinkled on surface (350°)
7. If possible, use day old bread. Dunk the bread into the French toast mixture, let it soak for a few seconds, drain off excess and place on griddle.
8. Cook until golden brown on first side, about 3-4 minutes, then flip. Continue to cook on other side till golden, about 2 on griddle.
9. Sprinkle with powdered sugar if desired and serve with real, warm maple syrup available in The Golden Jersey Inn gift shop.

Creole Omelet
Makes one serving

3 Eggs
2 tsp Milk
2 tbsp Cajun sausage, diced
1 tbsp Diced red peppers
1 tbsp Diced green peppers
1 tbsp Diced onions
1 tbsp Sliced black olives
1 tbsp Shredded parmesan cheese
1 tbsp Butter
2 tbsp Marinara sauce, warmed

1. In a skillet, sauté Cajun sausage over medium heat until some of the fat has rendered out of the sausage.
2. Add peppers and onions
3. Sauté vegetables are golden and softened – keep warm
4. Crack eggs into a bowl and add milk – whisk well
5. In an 8 or 9 inch skillet, melt butter over medium heat. Swirl pan around to coat the whole surface with the butter. Pour in egg mixture.
6. Using a heatproof rubber spatula, lift the edges of the omelet to let uncooked eggs flow to the bottom. Watch your heat!! You may have to turn it down according to how quickly your eggs are cooking. Continue this until the omelet is set.
7. To flip: If you feel brave while making an omelet, relax your wrist, swirl the pan to loosen the omelet from the bottom and flick your arm upward to flip the omelet to the other side. If you don't feel confident that your omelet might end up on the floor, slide it off onto a plate then flip it back into the pan. Cook for another 30 seconds to 1 minute
8. Place the sausage/vegetable mixture in the middle of the omelet
9. Top with marinara sauce and fold omelet in half
10. Sprinkle black olives and parmesan cheese on top of omelet. Serve with hash browns for a complete meal!

Cowboy Rub

Makes 6 servings

3 tbsp	Black pepper
3 tbsp	Paprika
3 tbsp	Granulated sugar
1 1/3 tbsp	Salt
1 1/4 tsp	Dry mustard
3/4 tsp	Cayenne pepper

1. Combine all ingredients together well.
2. Keep in an airtight container until use.

Rub on chicken, steaks and pork chops before grilling or broiling –
Sweet, spicy and delicious!

Lumpy Mashed Potatoes

Makes 8 servings

4 Idaho potatoes, med-large, scrubbed

½ cup Butter

¾ cup Milk

2 ½ tsp Salt

2 tsp Chopped garlic

Enough water to cover potatoes

1. Cut potatoes into fourths
2. Add to pot and cover with water
3. Add chopped garlic and bring to boil
4. Cook until very tender, about 45 minutes.
5. Drain well
6. Add butter, milk and salt
7. Mash by hand for very lumpy potatoes, or use a mixer for a more cream, but still lumpy, texture. Serve with your favorite gravy or sauce.

Bread Pudding with Cinnamon Sugar Topping

Makes 8 servings

7	Eggs
1 cup	Granulated Sugar
3 ½ cups	Milk
3 ½ cups	Cream
1 tbsp	Vanilla Extract
1 tsp	Nutmeg
1/3 tsp	Salt
¾ loaf	White bread, cut into 1 ½" squares

Cinnamon Sugar Topping

¼ cup	Granulated sugar
1 1/3 tsp	Cinnamon

1. Mix the cinnamon and sugar together, set aside
2. Whisk eggs and sugar in a large bowl to blend well. Whisk in other ingredients once blended.
3. Stir in bread pieces. Let stand for 5 minutes.
4. Pour into a 13 x 9 inch pan, greased. Bake @ 375 degrees uncovered for 45-55 minutes. Bake until golden brown on top and very slightly loose in the middle when shaken. Internal temperature should be 165°.
5. Let cool slightly. Serve with caramel sauce and Young's French Vanilla ice cream for a real treat. Store covered in refrigerator.

Country Style Cole Slaw

Makes 10 servings

1 ¼ pounds	Chopped cabbage mix
2 tbsp	Minced onions
1/3 cup	Granulated sugar
½ tsp	Salt
1 dash	Pepper
¼ cup	Milk
½ cup	Mayonnaise
¼ cup	Buttermilk
1 ½ tbsp	White vinegar
2 ½ tbsp	Lemon juice

1. Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar & lemon juice in a large bowl and beat until smooth
2. Add cabbage, carrots & onion – mix well
3. Cover and refrigerate for at least 2 hours before serving

BBQ Lima Beans

Makes 8 servings

1 pound	Lima beans, frozen preferred
1 ¼ cup	Onion, diced fine
1 ¼ tsp	Chopped garlic, fresh chopped
2 2/3 tbsp	Oil
1 ¾ tsp	Chili powder
1 can	Tomato soup, 10 ¾ oz can
2 tsp	Worcestershire sauce
2 tsp	Yellow mustard
1/3 cup	Brown sugar
1/3 cup	White vinegar
1 tsp	Salt
½ tsp	Black pepper

1. Sauté onions and garlic in oil until onions are soft – add chili powder and mix thoroughly
2. In a large sauce pan, add remaining ingredients (except the beans) and simmer until bubbles (stir frequently)
3. While making the sauce, boil the lima beans until tender, about 10 minutes
4. Drain beans and add to 13 x 9 greased pan – add sauce, stir and cover with aluminum foil
5. Bake at 375 degrees for about 1 hour. If a thicker sauce is desired uncover after 1 hour and bake for 20 more minutes.

Baked Cheddar Potato Casserole

Makes 4 servings

1 pound Shredded hash browns, fresh
1 cup Sharp cheddar cheese, shredded
3/4 cup Chicken gravy
1 cup Sour cream
2 oz Butter, melted
1/4 cup Onions, diced
1 tsp Salt
1/4 tsp Black pepper

1. Mix all ingredients well and pour into a greased 8 x 8 pan
2. Bake @ 375 degrees for 35-45 minutes or until bubbly and slightly brown

Banana Peach Fool

Makes 8 servings

- 2 Banana, ripe
- ¼ Lemon, juiced
- 1 can Peach halves in juice, drained 15.25 oz can
- 1 tbsp Dark rum, or 1 tsp rum extract, optional
- 1 tub Cool Whip®
- 3 Strawberries, sliced, if desired
- ¼ cup Toasted coconut, if desired

1. Place banana chunks and lemon juice in a food mixer and puree until smooth. Transfer to a mixing bowl
2. Cut peaches into ½" dice
3. Add the peaches and rum to banana mixture, blend thoroughly
4. Add Cool Whip® add fold into fruit mixture until fully incorporated
5. May be served in individual bowls or a large serving bowl for buffets
6. Before serving, garnish with strawberries and toasted coconut

Salmon on the Barbie

Makes 4 servings

¼ cup	Pineapple juice
2 tbsp	Lemon juice
2 tbsp	Brown sugar
1 ½ tbsp	Chili powder
1 ½ tsp	Lemon zest
¾ tsp	Cumin
½ tsp	Salt
½ tsp	Cinnamon
4 7-8 oz	Salmon fillets

1. Combine pineapple and lemon juices in a plastic bag or shallow container
2. Add salmon fillets, seal bag and marinate no longer than 1 hour. (The acids in the juices will start to “cook” the fish if left in the marinade too long)
3. Drain fish, discard marinade
4. In a bowl, combine the other ingredients
5. Rub ingredients over the salmon, front and back
6. This salmon can be grilled over medium heat for 10-12 minutes, or baked @ 375°, preferably in a cast iron skillet, for about 12-15 minutes
7. The fish is done when it easily flakes with a fork
8. Serve with a wedge of lemon

Beef Wellington

Makes 1 serving

6	Beef tenderloin steaks (filet mignon) 6-7 oz each
1 package	Phyllo dough, thawed
1 pound	Mushrooms, sliced
2 shallots	Chopped fine
1 package	Brown gravy mix
2 tbsp	Butter
Red wine (amount that the gravy package calls for)	
Salt and pepper to taste	

1. Melt butter in skillet over med heat
2. Add shallots to pan and sauté for 4 minutes or until translucent
3. Add mushrooms and cook until the liquid from the mushrooms evaporate
4. Sprinkle the gravy mix over top, add red wine and mix well
5. Turn down heat to med-low and stir constantly until thickened.
6. Set aside to cool completely
7. Season steak with salt and pepper
8. Unroll Phyllo dough. Lay out 3-4 sheets of dough on work surface.
9. Cover the rest with plastic wrap and a damp towel so it doesn't become dry and workable. Put approx ¼ cup mushroom mixture in the middle of the dough
10. Place one steak on top of the mushroom mixture. Fold up dough around steak to cover completely. You will have a lot of overlapped edges.
11. Turn over and put seam sides down a lightly greased sheet – brush with melted butter.
12. Bake @ 350° for 15-20 minutes until lightly browned

The history of the Young's farm traces all the way back to 1869 when relatives of the Young family built the red barn that you can still come and visit. Our barn has been there for over 125 years and has gone through no major reconstruction (but has had quite a few repaintings!!) Hap Young purchased the 60 acre farm and a house shortly after the end of World War II. For the next 10 years, Hap and his three hard working sons, Carl, Bob and Bill farmed the family land plus an additional 500 acres that were rented to the family. The boys and their father grew grain, raised hogs and (of course) milked cows.

In 1958, the three boys had a strange plan – to sell our raw, whole Jersey milk directly to the public. They bought a used refrigerator, a short supply of glass milk bottles, went into the retail business and never looked back!

The community rallied around the idea and was very enthusiastic about visiting a farm to buy their milk and soon asked if the brothers could supply them with other related products. In 1960, their requests came true with the building of the Dairy Store, our first “real” retail store and offered other farm related products. During the mid 1960's ice cream was featured in our store and was an immediate hit!

In 1968 the first part of our current Dairy Store was built. This was mostly because we needed room to add a line of baked goods and sandwiches to our offerings. The bakery was also a hit with our patrons, especially in the winter months when ice cream sales were down.

By 1972 we needed more room. We doubled the size of the new store building and moved the bakery production facilities over to it. We used the old store building for a variety of things. Today it is where we bottle all the milk and make all of our homemade ice cream.

Between 1972 and 1990 we have added additional parking, more seating for the restaurant, and expanded the kitchen area to keep up with the increased demand for sandwiches and meals. Our latest big addition to our restaurant was in the spring of 1990 when we doubled our inside seating capacity and added a meeting room.

We added the first activity at *Udders & Putters*®-- an 18 hole, farm theme miniature golf course in 1993. Another miniature golf course was necessary to handle the flow of our Barnabe's Walnut Grove, our picnic shelters for family and company's picnics built in 1999. The second course was completed in 2000. In 1995 our driving range was born and in 2001 we added a covered/heated tee area for the hard-core winter golfer, or for those days when it's too wet outside to get a round in at your favorite course. 1996 saw the addition of a state of the art 9 position batting cage, which features softball and hardball pitching machines.

We opened a new full service restaurant, *The Golden Jersey Inn* in 1998. This beautiful timber frame building restaurant features great country style food with a generous helping of friendly service.

In 2001, approximately 1,350,000 Customers visited Young's Jersey Dairy.

Our Service Theme is *"We Create Fun for Our Customers by Delivering the Best Customer Service, Everyday, with the Finest in Quality Products, in a Clean, Safe, and Entertaining Place."* We keep this in mind when we do anything at Young's. Creating fun for our Customers -- families -- is why we are here.

The Golden Jersey Inn, built in 1997 fits right in at Young's. The building looks like a barn with open wood beam framing and wood plank siding. It looks like a barn because it actually is a barn, constructed with wood pegs and authentic style joinery very similar to our red barn that was built in 1869. The interior is really impressive with the big 9 by 13 inch oak timber frames, and a ceiling over 30 feet high! Just another reason that Young's is Everybody's Family Farm.